

## Ventless Hood

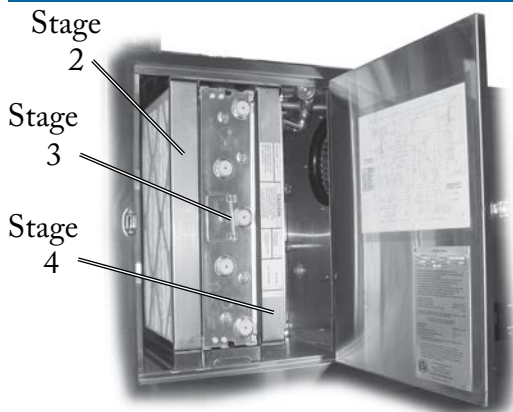
### Model FSH-4



FSH-4 is available in either free-standing or ceiling/wall mounting option.

- The compact and simple design of the ventless hood eliminates the need for expensive roof modifications and the hassle of dealing with multiple vendors for separate hood and electrical systems.
- Our one-of-a-kind, type 1, stainless steel hood provides vapor removal requirements for a variety of food service applications and equipment.
- The Giles Ventless Hood uses an Ansul R-102A fire suppression system. Our system contains piping, plenum nozzles, and conduit for routing the fusible link cable through the hood. Final installation, charging, and testing of the system must be performed by an authorized Ansul distributor. This is the sole responsibility of the customer and is not included in the hood purchase.

#### Design Features



#### Ventless Hood System

This Ventless Hood consists of a Four-stage Air Purification System.

**Stage 1.** Two Stainless Steel Baffle Filters trap large grease particles. (Not Shown)

**Stage 2.** Two Disposable Pre-Filters trap smaller grease particles.

**Stage 3.** Two Electrostatic Air Cleaning Filters (EAC) use ionizers to charge particles of dirty air allowing them to be collected by an electrostatic force.

**Stage 4.** Two Disposable Charcoal Filters help eliminate odor.

#### Appliance Constrains

Equipment Type	Max. Input Power (kW)	Max. Cooking Temperature	Max. Shortening Capacity	Max. Cooking Area
Fryers	20 (per fryer) 40 (total)	400°F [204°C]	80 lbs [36kg] (per fryer) 160 lbs [72kg] (total)	576 in <sup>2</sup> [0.372m <sup>2</sup> ] single fryer, 760 in <sup>2</sup> [0.372m <sup>2</sup> ] any combination
Ovens	55	500°F [260°C]	N/A	48"[1219mm]L X 42"[1067mm]D
Griddles	25	400°F [204°C]	N/A	36"[914mm]L X 26"[660mm]D
Ranges	25	400°F [204°C]	N/A	36"[914mm]L X 26"[660mm]D

Note: To be used with electric appliances only.

#### Listings



#### Giles Foodservice Equipment

An ISO 9001 Registered Company

2750 Gunter Park Drive West • Montgomery, AL 36109 USA

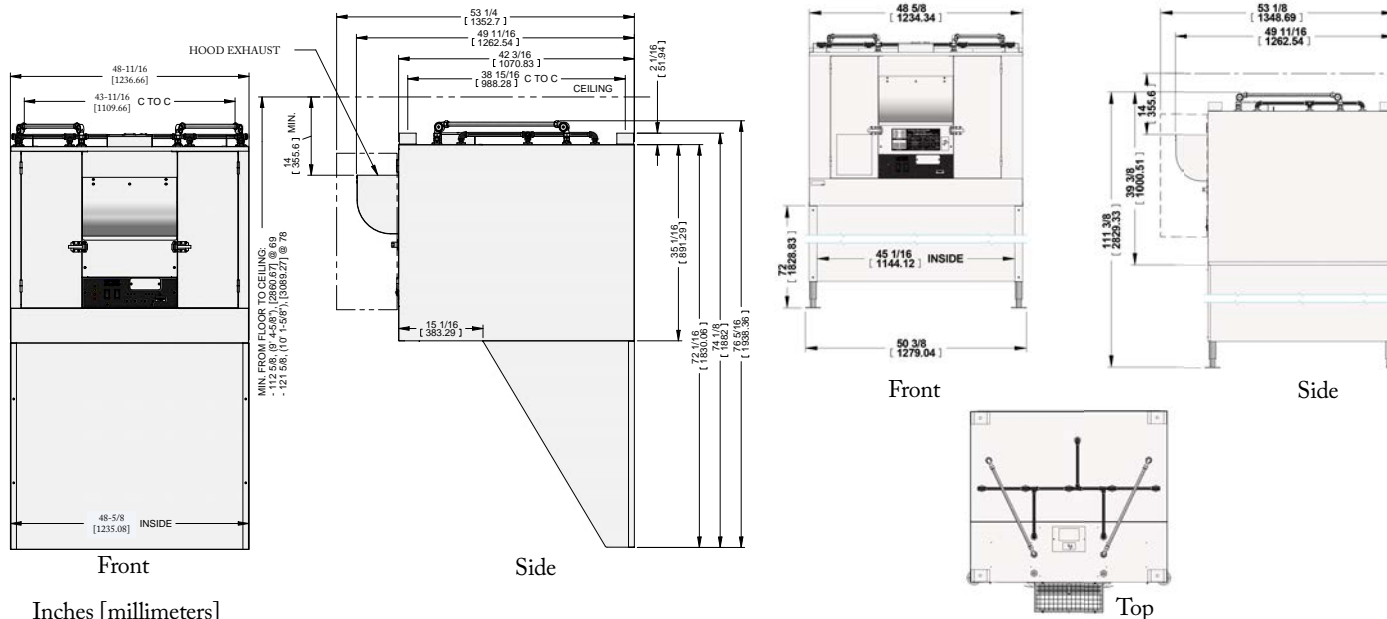
Phone 334.272.1457 • Fax 334.239.4117 • Phone Toll Free: 800.554.4537

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# Ventless Hood

## Model FSH-4

Item No.: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project Name: \_\_\_\_\_  
 SIS#: \_\_\_\_\_  
 AIA/CSI#: \_\_\_\_\_



Inches [millimeters]

### Specifications

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements additions or replacements on previously purchased equipment.

#### Construction:

20Ga to 18Ga Stainless Steel

#### Dimensions:

Width: 48-11/16" [1236 mm]

Depth: 49-11/16" [1263 mm]

Height: 76-5/16" [1938 mm] w/72" stand 111-3/8" [2829]

#### Ventless Hood:

Exhaust CFM: 840-940

Approx. Decibel Level: 73

Uncrated Weight: 464 lbs [211 kg]

#### Electrical Specifications:

Available voltages: 208/220/240

1 phase - 208/220/240V - 8/8/8 AMPS

(No service cord provided)

#### Product Designation:

FSH-4 (see "How to Specify" below)

#### Shipping Specifications:

Crated Weight: 550 lbs [249 kg](ceiling mount) 620 lbs [281 kg](stand mount)

Crated Cube Size: 82" X 56" X 50" = 132.87 cu ft

[2082mm X 1422mm X 1270mm = 3.762 cu meters]

Class: 125

### Accessories Included

Unit is shipped with (2) Baffle Filters, (2) Pre-Filters, (2) EAC Filters, (2) Charcoal Filters, (1) EAC Soak Tank and (1) Manual.

### How To Specify

- Local Codes**  
Ensure your local code permits use of Ventless Hoods.
- Appliance Constraints**  
Ensure the intended appliance is within the specified constraints of the Hood. (See Appliance Constraints on the front page or contact Giles Enterprises)
- Location**  
Ensure the location where the Ventless Hood is to be installed meets the clearances specified above.
- Electrical Specifications**  
Determine the electrical specifications from the available Voltages, Hz., and Phase.
- ILS Option (Interlocking Start)**  
Some jurisdictions require the Hood to have a "Push to Start" feature, for startup after a power interruption. Check with local code officials for this requirement.

- Determine FSH-4 Part Number**  
Specify the part number from the following:

	Voltage	Hz.	Ph.	ILS	Mounting	Part Number
<input type="checkbox"/>	208/240	60	1	No	72" Stand	71477
<input type="checkbox"/>	208/240	60	1	Yes	72" Stand	71480
<input type="checkbox"/>	208/240	60	1	No	Ceiling	71478
<input type="checkbox"/>	208/240	60	1	Yes	Ceiling	71481

- Accessories (additional charge)**  
Specify the part number and quantity of the following accessory items needed:

	Qty	Description	Part Number
<input type="checkbox"/>		Pre-Filter	91707
<input type="checkbox"/>		EAC Filter (Left-side)	20521
<input type="checkbox"/>		EAC Filter (Right-side)	20520
<input type="checkbox"/>		Charcoal Filter	31964

- Shipping**  
Specify the shipping method

### Giles Foodservice Equipment

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