

# Ventless Hood

## Model FSH-4

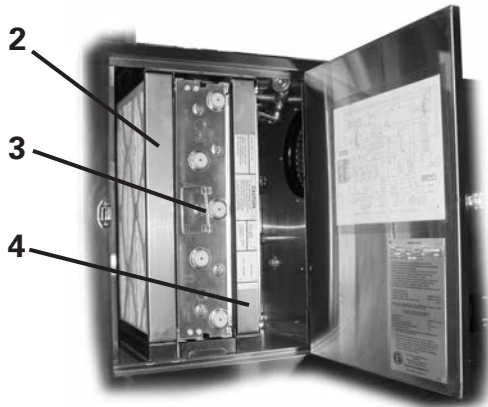


**2 Mounting Options:  
 Ceiling/Wall mount or  
 Free-standing Floor  
 Stand.**



- The compact and simple design of the Ventless Hood eliminates the need for expensive building and/or kitchen modifications, and the hassle of dealing with multiple contractors involved with conventional ventilation hood systems.
- Our one-of-a-kind, Type-1, stainless steel hood meets grease-laden vapor removal requirements for a variety of food service applications and equipment.
- The Giles Ventless Hood uses an Ansul® R-102A fire suppression system. The system includes piping, plenum nozzles, and fusible link brackets, and fusible link cable conduit. **Final system installation, charging, and testing must be performed by an authorized Ansul distributor (this service is not included with hood purchase, must be customer supplied).**

### Design Features



**Ventless Hood System** air cleaning process:

- Stage 1** - Two (2) Stainless Steel Baffle Filters (**not shown**) trap large grease particulate.
- Stage 2** - Two (2) Disposable Pre-Filters trap smaller grease particulate, and help remove moisture.
- Stage 3** - Two (2) Electronic Air Cleaning Filters (EAC) electrically charge particulate in the air and electrostatically capture it on collection fins within the cell.
- Stage 4** - Two (2) Disposable Charcoal Filters help eliminate cooking odors.

### Appliance Constrains

Equipment Type	Max. Input Power (kW)	Max. Cooking Temperature	Max. Shortening Capacity	Max. Cooking Area
Fryers	40 (total) 20 (per fryer)	400°F [204°C]	160 lbs [72kg] (total) 80 lbs [36kg] (per fryer)	576 in²[0.372m²] single fryer, 760 in²[0.372m²] any combination
Ovens	55	500°F [260°C]	N/A	48" [1219mm] W x 42" [1067mm] D
Griddles	25	400°F [204°C]	N/A	36" [914mm] W x 26" [660mm] D
Ranges	25	400°F [204°C]	N/A	36" [914mm] W x 26" [660mm] D

**IMPORTANT!** Hood is listed **ONLY** for use with electrically heated appliances ... **Gas appliances (Natural or LP) are NOT approved.**

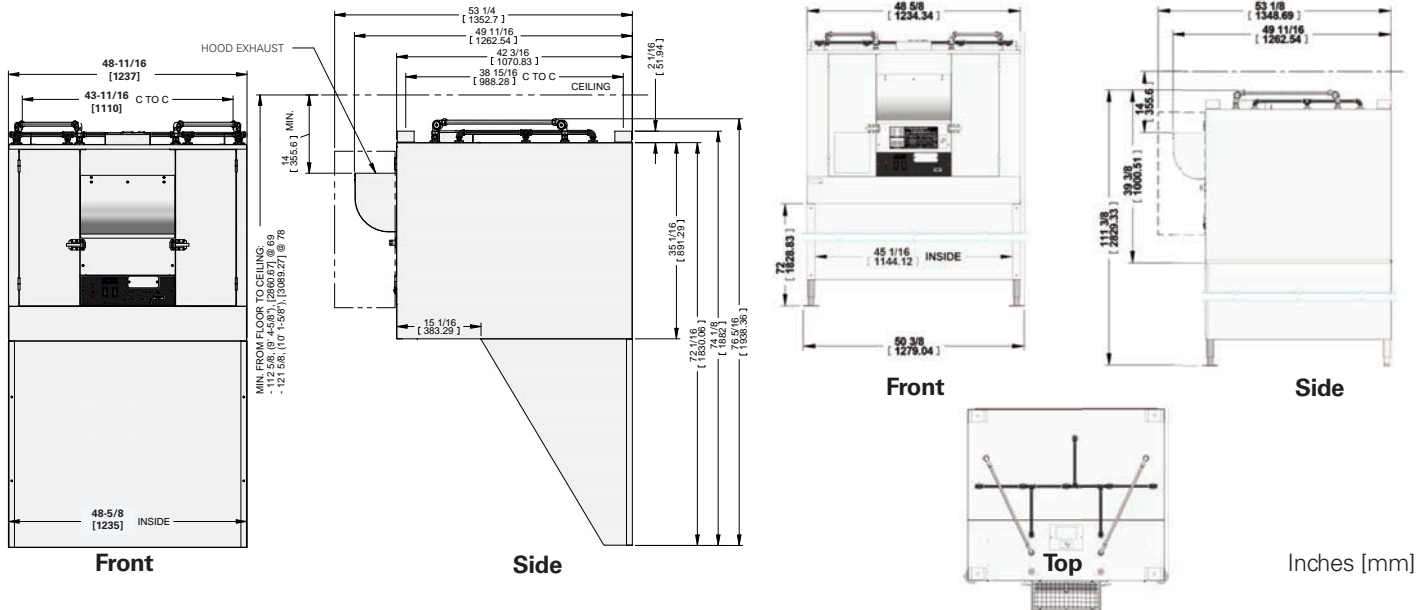
**Giles Foodservice Equipment**  
**ISO 9001 Registered**

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# Ventless Hood

## Model FSH-4

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



### Specifications

Specifications and product designs are subject to change without notice. Such revisions do not entitle the buyer to corresponding changes, improvements additions or replacements on previously purchased equipment.

#### Construction:

20-Ga to 18-Ga 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 (airflow): 840 - 940 CFM  
 Approx. Sound Level: 73 dB  
 Uncrated Weight: 464 lbs [211 kg]

#### Electrical Specifications:

Voltage: 208 - 220 - 240 V ... Sgl. Phase ... 8 - 8 - 8 A  
 (NO service cord included; unit must be field wired)

#### Product Designation:

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

#### Shipping Specifications: Freight Class 125

Crated Weight: Ceiling Mt - 645 lbs [292.6 kg]  
 Stand Mt - 819 lbs [371.5 kg]

#### Cube:

Ceiling - 58" [1473mm] x 62" [1575mm] x 55" [1397mm] = 114.5 ft<sup>3</sup> [3.2 m<sup>3</sup>]  
 Stand - 56" [1422mm] x 86" [2184mm] x 53" [1346mm] = 147.7 ft<sup>3</sup> [4.2 m<sup>3</sup>]

### Included Accessories

(2) Baffle Filters; (2) Pre-Filters; (2) EAC Filter Cells; (2) Charcoal Filters, (1) EAC Soaking Tank; Installation Hardware, (1) Tube Sealing Silicone

### How To Specify

#### Local Code

Confirm that local code permits use of Ventless Recirculating Hoods.

#### Appliance Constraints

Verify that the appliance meets the specified hood constraints (table on front). Please contact Giles if there is a question about whether the FSH-4 is approved for your intended appliance application.

#### Clearances

Verify that the intended location for the Hood meets clearance requirements specified above.

#### Electrical Specifications

Determine if available electrical specifications comply with the power supply at intended installation location.

#### Interlocked Start Option (ILS, Push-To-Start Feature)

Certain jurisdictions (mainly LA County CA) require that the Hood and served appliance will not restart after power interruption until attended by the user. Consult local code officials.

### 6. Determine FSH-4 Part Number

Specify from the following:

<input checked="" type="checkbox"/>	Voltage	Hz	Ph	ILS	Mount	Part Number
<input checked="" type="checkbox"/>	208-240	60	1	-	72" Stand	71477
<input checked="" type="checkbox"/>	208-240	60	1	X	72" Stand	71480
<input checked="" type="checkbox"/>	208-240	60	1	-	Ceiling	71478
<input checked="" type="checkbox"/>	208-240	60	1	X	Ceiling	71481

### 7. Accessories (sold separately, additional charge)

Specify quantity of the following accessory items needed:

<input checked="" type="checkbox"/>	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

### 8. Shipping

Specify the shipping method

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