



PROVEN & TRUSTED SINCE 1952

# Multi-Appliance Ventless Recirculating Hood

## FSH-6



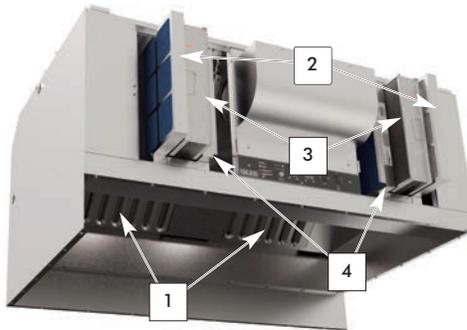
The FSH-6, Type-1, Giles Ventless Recirculating Hood can generally be operated in locations where conventional ventilation hoods are not an option because of restrictions or cost. The hood is mounted to a 72" tall floor stand and works with a wide variety of ELECTRIC appliances such as fryers, griddles, broilers, ranges, ovens, and more.

- Proven ventless air cleaning technology meets requirement for removal of grease-laden vapor for a variety of commercial cooking appliances. Listed to UL-YZCT[-7 for Canada] and complies with ANSI/UL-710B.
- Durable stainless steel construction.
- Factory pre-plumbed with piping, nozzles, detector link brackets, and cable conduit ready for connection to the required, **customer supplied**, Ansul® R102 Wet Chemical Fire Suppression System.
- Field installation, final set-up & commissioning of the Ansul® fire suppression system must be performed by an authorized Ansul® Distributor/Dealer *at the customer's expense & is NOT included with purchase.*

### Design Features:

#### 4-Stage Recirculating Ventless Air Filtration Process

1. Two (2) stainless steel **Baffle Filters** trap large grease particulate.
2. Two (2) disposable **Pre Filters** trap smaller particulate.
3. Two (2) renewable **Electronic Air Cleaner (EAC) Filters** electrostatically capture fine particulate.
4. Two (2) disposable **Charcoal Filters** help control cooking aromas in the exhausted air.



#### Key Highlights

- No outside venting required
- Factory pre-plumbed and ready for connection to an Ansul® R102 Wet Chemical Fire Suppression System
- Push-to-Start Power Switch provides anti-restart protection after power interruption
- LED indicator status lights
- Appliance interlock
- Under hood lighting

### Important Information

Orders for GILES Recirculating Ventless Hood systems will not be accepted until Giles verifies: 1) the Purchaser has received all necessary approvals from local authorities; 2) the cooking appliances to be used are within the hood's listing limitations; and 3) the Purchaser is aware of specific requirements & limitations which must be complied with during installation, as stated in the **GFSE Recirculating/Ventless Hood Approval Letter**. The GFSE Hood Approval Letter (HAL), along with any requested documentation, must be completed, submitted, and approved by Giles prior to order acceptance. Document is available for download at <https://www.gfse.com/support/ventless-support-documents.html>

#### APPLIANCE LIMITATIONS: Approved for use with ELECTRIC APPLIANCES ONLY (DO NOT USE WITH GAS APPLIANCES)

| APPLIANCE  | MAX. INPUT POWER (kW)        | MAX COOKING TEMP | MAX SHORTENING CAPACITY                               | MAX COOKING AREA   |
|--|------------------------------|------------------|---|--|
| FRYERS   | 40 (Total) or 20 (per Fryer) | 350°F [177°C]    | 160 lbs [72 kg] [Total]<br>80 lbs [36 kg] [per Fryer] | 380 sq in [0.25 sq m] single fryer,<br>760 sq in [0.49 sq m] any combination |
| OVENS  | 55                           | 500°F [260°C]    | N/A   | 68"[1727mm] W x 42"[1067mm] D  |
| GRIDDLES   | 25                           | 400°F [204°C]    | N/A   | 60"[1524mm] W x 26"[660mm] D   |
| RANGES   | 25<br>Max 8 Burners          | 400°F [204°C]    | N/A   | 60"[1524mm] W x 26"[660mm] D   |
| *BROILERS<br>(Vertical/Horizontal)<br><small>*not for use with Char-broilers</small> | 25                           | 500°F [260°C]    | N/A   | 60"[1524mm] W x 26"[660mm] D<br>42"[1067mm] max (appl top to hood btm)       |

### GILES Food Service Equipment

ISO 9001-2015 Certified

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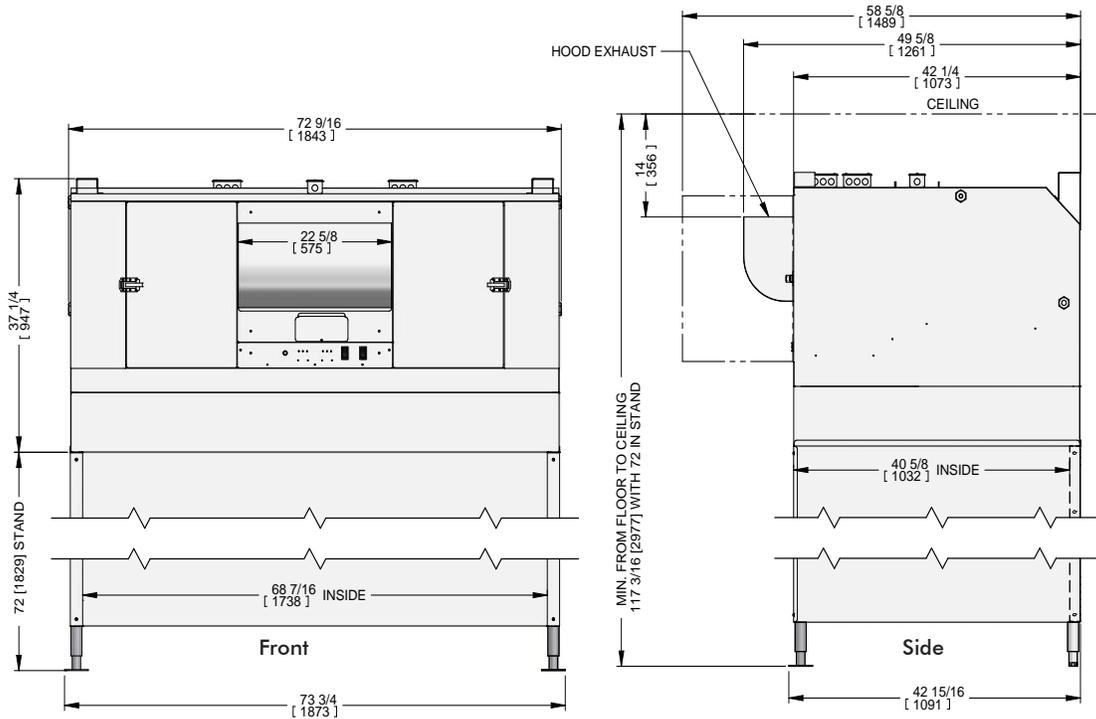
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# Multi-Appliance Ventless Recirculating Hood

FSH-6



## Specifications

\*Specifications and/or product design are subject to change without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

| Dimensions:   |                   |                        |                       |
|---|-------------------|------------------------|-----------------------|
| Width   | Depth             | Height Including Stand | Floor Space           |
| 72 9/16" [1846 mm]  | 49 5/8" [1260 mm] | 109 1/4" [2977 mm]     | 16.8 sq ft [1.6 sq m] |
| Min. Exhaust Clearance: 14" [336 mm] (top of Hood Exhaust to Ceiling)<br>Exhaust: 840 - 940 CFM<br>Sound Level: 75 dB approx. |                   |                        |                       |

| Electrical Specifications: (Hood Only)   |    |       |      |
|--|----|-------|------|
| Voltage  | Hz | Phase | Amps |
| 208-240  | 60 | 1     | 8    |
| 220  | 50 | 1     | 8    |
| <ul style="list-style-type: none"> <li>Power cord NOT included; field wiring required.</li> <li>Neutral line required for lights.</li> </ul> |    |       |      |

| Accessories Included:          |              |
|--------------------------------|--------------|
| Item                           | Qty          |
| Baffle Filter                  | 2            |
| Pre-Filters                    | 2            |
| E.A.C Collector Cell           | 2            |
| Charcoal Filter                | 2            |
| Tube Sealing Silicone          | 1            |
| Spray Foam E.A.C. Cell Cleaner | 1 Sample Can |

| Shipping Specifications: |  |
|--------------------------|--|
| Cube                     | 56" [1422mm] x 86" [2184mm] x 53" [1346mm] = 147.7 ft <sup>3</sup> [4.2 m <sup>3</sup> ] |
| Crated Wt.               | 925 lbs [420 kg]   |

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### STOP!

Orders for GILES Recirculating Ventless Hoods must be approved by Giles prior to acceptance. Before ordering, the purchaser is required to complete and submit the **GFSE Hood Approval Letter (HAL)**, along with any other requested documentation. By signing the HAL, the purchaser affirms that the intended installation site has been properly assessed and is in compliance with the minimum requirements stated therein, and further that all necessary approvals have been obtained from local authorities. It is also, important for the Purchaser to verify that the available electrical power meets the hood specifications and that the appliances to be used with the hood are within the limitations shown in the table on the first page.

The GFSE Hood Approval Letter is available for download at <https://www.gfse.com/support/ventless-support-documents.html>.

### How to Specify

Step 1: Specify Base Item Number:

XXXXX

| Base Item | Model | Volts   | Hz | Ph |
|-----------|-------|---------|----|----|
| 71463     | FSH-6 | 208-240 | 60 | 1  |
| 71865     | FSH-6 | 220-230 | 50 | 1  |

Step 2: Select Additional Accessories & Quantities:

| Qty | Description                             | Part No. |
|-----|---|----------|
|     | Pre-Filter                              | 91707    |
|     | E.A.C. Filter (Left Side)               | 20521    |
|     | E.A.C. Filter (Right Side)              | 20410    |
|     | Charcoal Filter                         | 30248    |
|     | Baffle Filter                           | 42300    |
|     | E.A.C. Cell Spray Cleaner (12-Ct. Case) | 41510    |