



FSH-4



FSH-6

Ventless Flexibility

for a wide range
of electric cooking
applications.

The Giles **FSH-4** and **FSH-6** type-1 ventless recirculating hoods are designed **for use with electric cooking equipment only** including fryers, griddles, ovens, and ranges (no charbroilers).

FSH-4

Many operators want to add or expand hot food programs but are limited by ventilation requirements, cost, or building constraints. Traditional hood systems can require major infrastructure, making expansion difficult or impossible.

The FSH-4 was designed to bring ventless capability to smaller cooking setups, allowing operators to use electric appliances in locations where traditional hoods are not practical.

FSH-6

As foodservice programs grow, operators need to support more equipment and higher output, but ventilation requirements can limit expansion. Larger cooking lines require a solution that delivers capacity without adding complexity.

The FSH-6 is a larger-capacity ventless recirculating hood system designed to support multiple electric appliances across a wider cooking area while maintaining ventless flexibility.

Why Choose the FSH-4 and FSH-6?

- Allows you to add cooking capability without the need for external ventilation
- More options to expand menu and production capacity
- Maintains flexibility in facility design and enables growth without major structural changes

Takeaways

- Provides ventless operation without external ductwork and makes installation possible in locations where traditional hoods are not feasible
- Compatible with a range of electric appliances, giving operators menu flexibility
- Factory pre-piped for connection to the Ansul R102 Wet fire suppression system, simplifying installation
- Multi-Stage Air Filtration

- Durable stainless steel build quality designed for busy commercial kitchen environments
- Built-in, under-hood lighting improves cooking visibility

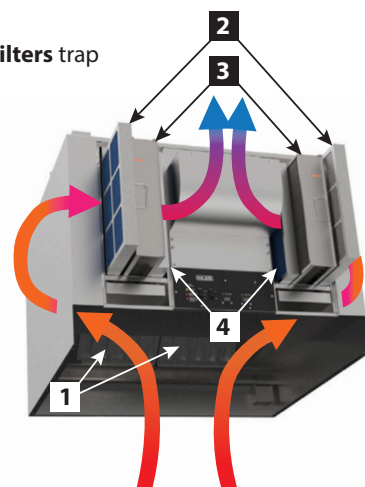
How Do They Work?

The FSH-4 and FSH-6 employ a patented air filtration process to clean grease-laden vapor:

- **Stainless Steel Baffle Filters** capture large grease particles
- **Disposable Pre Filters** trap smaller particles
- **Renewable Electronic Air Cleaner (EAC) Filters** electrostatically capture fine particulate
- **Disposable Charcoal Filters** help control cooking aromas

This filtration process allows operators to cook without external ductwork while maintaining air quality in the kitchen.

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.



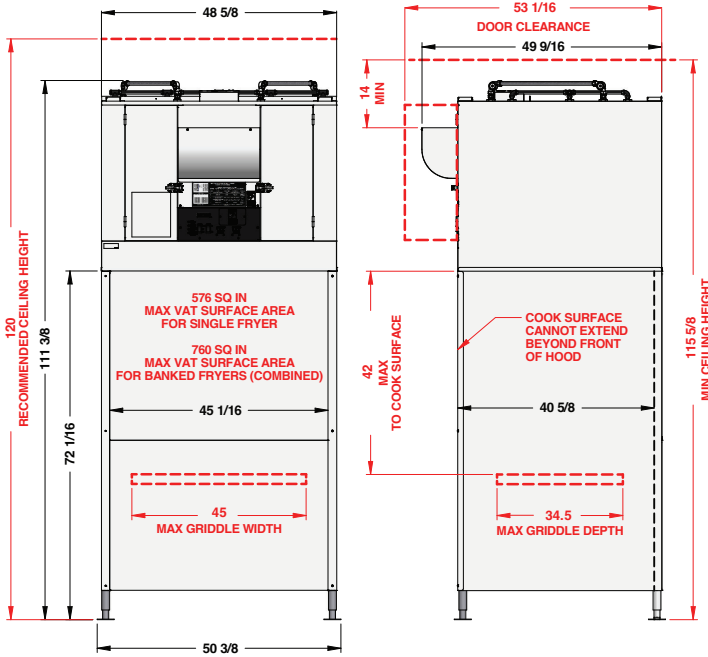
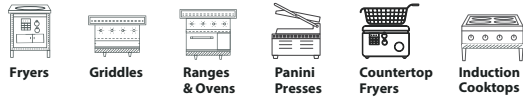
Recommended Filter Changes / Cleaning

Filter	When To Clean / Replace
Baffle Filter	Clean Daily
Pre-Filter	Replace Every 7 To 10 Days
E.A.C. Collector Cell	Clean Daily
Charcoal Filter	Replace Every 30 To 40 Days (Approx.)

FSH-4

Designed for use with for wide variety of **ELECTRIC** appliances only such as fryers, griddles, broilers, ranges and ovens. Not for use with charbroilers.

For use over electric:



Dimensions

Inside Width	Depth	Height Including Stand	Floor Space
45-5/8" [1159 mm]	49 - 11/16" [1263 mm]	111 - 3/8" [2829 mm]	16.8 sq. ft. [1.6 sq m]

Min. distance from floor to ceiling: 115 5/8" (2,937.56 mm.)
FSH-4 does not fit through standard 36" doorway.

Electrical Specifications (Hood Only)

Voltage	Hz	Phase	Hood Load (Amps)	Breaker
208 - 240	60	1	15	20

! SITE VISITS ARE REQUIRED FOR ANY GILES RECIRCULATING HOOD INSTALLATION.

Ongoing Cost Savings

With the washable EAC filter, our system may save you up to \$500-\$1,000 per month compared with ventless hoods that use costly replaceable HEPA/charcoal filters. Over time, the Giles ventless filtration system can significantly reduce your operating costs from filter purchases alone.



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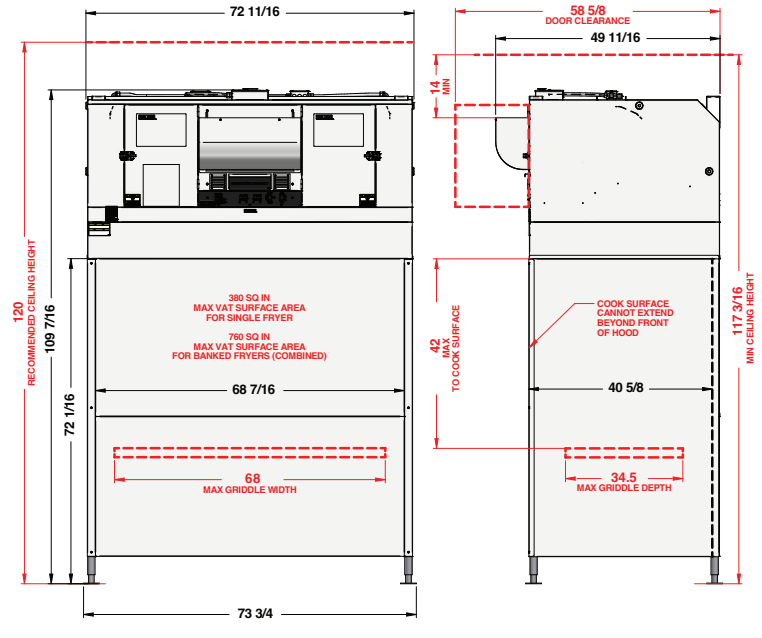
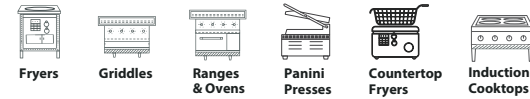
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Committed to Quality

FSH-6

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For use over electric:



Dimensions

Inside Width	Depth	Height Including Stand	Floor Space
68 - 7/16" [1738 mm]	49 - 5/8" [1260 mm]	109 - 1/4" [2977 mm]	16.8 sq. ft. [1.6 sq m]

Min. distance from floor to ceiling: 117 3/16" (2,977 mm.)
FSH-6 design allows for entry through standard 36" doorway.

Electrical Specifications (Hood Only)

Voltage	Hz	Phase	Hood Load (Amps)	Breaker
208 - 240	60	1	15	10
220	50	1	15	10