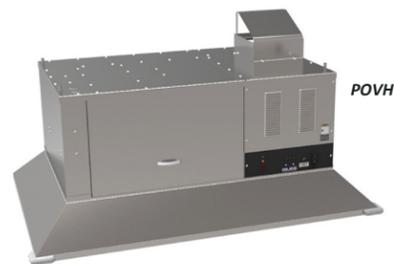
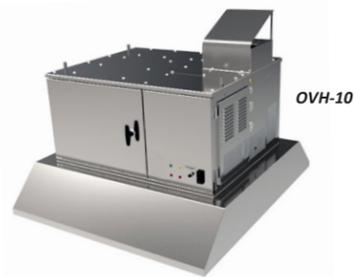


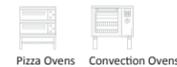
## Oven Hoods *Direct Mounted or Ceiling Suspended*



### Limited Type 1 Ventless Recirculating Hood Models : **OVH-10 & POVH**

This stainless steel ventless hood attaches directly to many popular oven models. Eliminates the need and expense of installing an outside vent.

Perfect for use over electric:



Pizza Ovens Convection Ovens

## Countertop Hoods



### Type 1 Countertop Ventless Recirculating Hood Model : **GVH-C**

Exceeds emission requirements of NFPA-96 & UL710B.

Perfect for use over electric:



Countertop Fryers Countertop Griddles Countertop Ranges

## Multi Appliance Hoods *Floor Stand*



FSH-2 Series

### Type 1 Ventless Recirculating Hood Model : **FSH-2 Series**

24" Floor-Standing Hood, perfect for single fryer applications where space is limited.

Perfect for use over electric:



Fryers



GVH-F

### Type 1 Ventless Recirculating Hood Model : **GVH-F**

Exceeds emission requirements of NFPA-96 & UL710B. Can be installed in areas with ceilings as low as 7'.

Perfect for use over electric:



Fryers Griddles Ranges

### Type 1 Ventless Recirculating Hood Models : **FSH Series**

Widths 48", 72" on a 72" tall Floor Stand. Pre-piped for Fire Suppression System hook-up.

Perfect for use over electric:



Fryers Griddles Cooktops



FSH-6

# Ventless Hoods



# More Options, Greater Flexibility

**!** NOTE: Giles Ventless Hoods are only approved for electrically powered appliances.

## Giles Food Service Equipment

ISO 9001 Registered Company

2750 Gunter Park Drive West • Montgomery, AL 36109 USA

Phone 334.272.1457 • Fax 334.239.4117 • Toll Free: 800.554.4537

[www.gfse.com](http://www.gfse.com)

Email: [services@gfse.com](mailto:services@gfse.com)



Responsive. Reliable.

Form 65956 (Rel. August 2020)



Responsive. Reliable.

# Get To Know Giles Ventless Technology



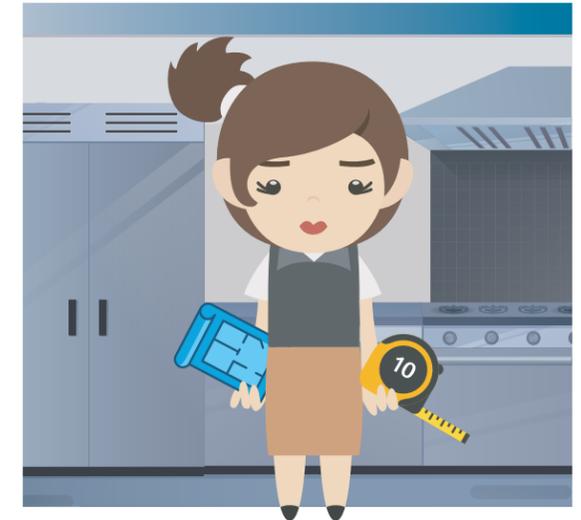
## What Challenge Are You Confronted With?

Quick, Easy, Cost-Effective Ventilation Solutions For Food Service Applications Where Structural Modifications Are Difficult, Expensive Or Impossible.



Want to expand your menu and add another oven or fryer but lack space beneath the conventional hood you thought would serve you for years?

**Giles Ventless Hoods may be your perfect solution.**



Lacking the floor space to add the equipment your operation requires to keep pace with your growing business needs?

**Giles Ventless Countertop Hoods may help utilize available kitchen space.**



## How Does The Giles Innovative Ventless Filtration System Work?

Model GVH-C  
Provides effective, three stage cleaning in a space-saving countertop package.

Model FSH-4 or 6  
Delivers powerful four stage cleaning in an overhead hood.

- A 1** High-efficiency, Double-Sided, Baffle Filter captures large grease particulate. The stainless steel Filter is hinged for easy cleaning.
- 2** Fiber-style Pre-Filter removes moisture along with some finer particulate. Helps keep Electrostatic Air Cleaning system efficiency higher for a longer period of time.
- B 3** Electrostatic Air Cleaner electrostatically captures and collects grease and smoke particulate in the air stream.
- C 4** Charcoal Filter helps eliminate cooking odors while entrapping any remaining grease particles before the air is recirculated.



Structural modifications to install conventional kitchen ventilation systems may send costs through the roof. Giles ventless technology could save you time and money.

**A Giles Ventless Hood may be a smart alternative for limited/light duty commercial cooking applications.**



Need to place a fryer, oven or cooktop in a location where it is impractical, to set up a traditional venting system?

**Giles Ventless Hood products could make your plans a reality.**