



- The compact and simple design of the ventless hood eliminates the need for expensive roof modifications and the hassle of dealing with multiple vendors supplying separate hood and electrical systems.
- The Giles Ventless Hood is a one-of-a-kind, type 1, stainless steel unit, which incorporates our patented Electrostatic Air Cleaner and patent pending Ultra Violet light, provides vapor removal requirements for various models of fryers.
- The fire suppression system used in your Giles Ventless Hood is an Ansul R-102A fire suppression system. Final installation, charging and testing of the system is required to be performed by an authorized Ansul distributor. Our system contains piping, nozzles (appliance and plenum), and conduit routing the fusible link cable through the hood.

Design Features



Ventless Hood System

This Ventless Hood consists of a built-in Fire Suppression System and a Three-stage Air Filtration System.

1. Stainless Steel Baffle Filter traps large grease particles.
2. Electrostatic Air Cleaning Filter (EAC) consists of ionizers that charge particles of grease laden air allowing them to be collected by electrostatic plates.
3. Disposable Charcoal Filter helps eliminate odor.
4. Ultra Violet Lamp helps with emission and odor control.

Listings



Giles Foodservice Equipment

An ISO 9001 Registered Company

2750 Gunter Park Drive West • Montgomery, AL 36109 USA

Phone 334.272.1457 • Fax 334.272.3561 • Phone Toll Free 1.800.554.4537

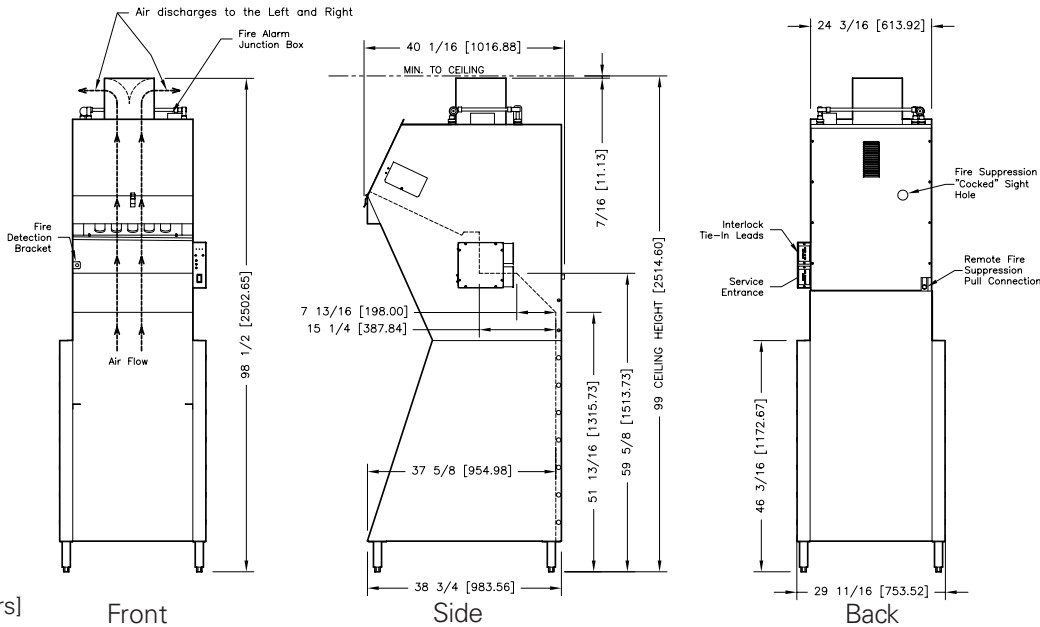
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Ventless Hood

Model FSH-2A-99

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 16Ga Stainless Steel

Dimensions:

Width: 29-11/16" [753.52 mm]
 Depth: 38-3/4" [983.56 mm]
 Height: 98-1/2" [2502.65 mm]

Ventless Hood:

Exhaust CFM: 510 - 680
 Approx. Decibel Level: 65

Electrical Specifications:

Available Voltages: 208/240
 1 phase - 208/240V - 8/8 AMPS
 (No service cord provided)

Product Designation:

FSH-2A-99

Shipping Specifications:

Crated Weight: 535 lbs [243 kg]
 Crated Cube Size: 42D" X 52H" X 107L" = 136 cu ft
 [1067mm X 1321mm X 2718mm = 3.85 cu meters]

Accessories Included

Unit is shipped with (1) Baffle Filter, (1) EAC Filter, (1) Charcoal Filter, (1) UV Lamp, (1) EAC Soak Tank, (1) EAC Dry Tank, and (1) Manual.

How To Specify

1. Electrical Options

Specify electrical input from the following:

	Voltage	Hz	Phase
<input type="checkbox"/>	208	60	1
<input type="checkbox"/>	240	60	1

2. ILS Option (Interlocking Start)

(Please check with your local officials for this requirement)
 Specify if your county requires the hood to shut-down if the fryer underneath is not operating:

ILS (Interlocking Start)

Note: if not specified, non-ILS will be shipped.

3. Ultimate Ventless Option:

Ultra Violet Light

4. Accessories*

Specify the part number and quantity of the following accessory items needed:

	Qty	Description	Part Number
<input type="checkbox"/>		EAC Filter	20520
<input type="checkbox"/>		Charcoal Filter	30248
<input type="checkbox"/>		EAC Soak Tank w/o Cover	39327
<input type="checkbox"/>		EAC Soak Tank Cover	39326
<input type="checkbox"/>		EAC Dry Tank w/o Cover	90010
<input type="checkbox"/>		UV Lamp	90226

*Additional charges

5. Shipping

Specify the shipping method

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