

# Ventless Hood

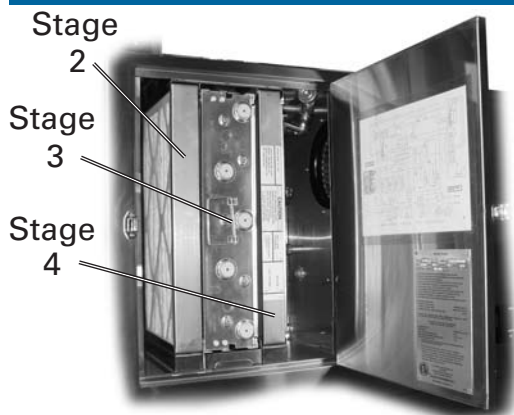
## Model FSH-3.5



*FSH-3.5 is available in either free-standing or ceiling/wall mounting option.*

- The compact and simple design of the ventless hood eliminates the need for expensive roof modifications and the hassle of dealing with multiple vendors for separate hood and electrical systems.
- Our one-of-a-kind, type 1, stainless steel hood provides vapor removal requirements for a variety of food service applications and equipment.
- The Giles Ventless Hood uses an Ansul R-102A fire suppression system. Our system contains piping, plenum nozzles, and conduit for routing the fusible link cable through the hood. Final installation, charging, and testing of the system must be performed by an authorized Ansul distributor. This is the sole responsibility of the customer and is not included in the hood purchase.

### Design Features



### Ventless Hood System

This Ventless Hood consists of a Four-stage Air Purification System.

- Stage 1.** Two Stainless Steel Baffle Filters trap large grease particles. (Not Shown)
- Stage 2.** Two Disposable Pre-Filters trap smaller grease particles.
- Stage 3.** Two Electrostatic Air Cleaning Filters (EAC) use ionizers to charge particles of dirty air allowing them to be collected by an electrostatic force.
- Stage 4.** Two Disposable Charcoal Filters help eliminate odor.

### Appliance Constrains

Equipment Type	Max. Input Power (kW)	Max. Cooking Temperature	Max. Shortening Capacity	Max. Cooking Area
Fryers	20 (per fryer) 40 (total)	400°F [204°C]	80 lbs [36kg] (per fryer) 160 lbs [72kg] (total)	576 in <sup>2</sup> [0.372m <sup>2</sup> ] single fryer, 576 in <sup>2</sup> [0.372m <sup>2</sup> ] any combination
Ovens	55	500°F [260°C]	N/A	42"[1067mm]L X 42"[1067mm]D
Griddles	25	400°F [204°C]	N/A	30"[762mm]L X 26"[660mm]D
Ranges	25	400°F [204°C]	N/A	30"[762mm]L X 26"[660mm]D

**Note: To be used with electric appliances only.**

### Listings



### Giles Foodservice Equipment

An ISO 9001 Registered Company

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