Item No.: _____
Quantity: _____
Project Name: _____
SIS#: _____
AIA/CSI#: _____

GILES
FOODSERVICE EQUIPMENT

Ventless Hood

Model FSH-2A-99

- 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 ia a one-of-a-kind, type 1, stainless steel unit, which incorporates our patented Electrostatic Air Cleaner and 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.

Listings

Giles Foodservice Equipment A Division of Giles Enterprises, Inc.
An ISO 9001 Registered Company
P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36121-0247 USA
334.272.1457 • Fax 334.272.3561 • **Phone Toll Free 1.800.554.4537**
Web Site: www.gilesent.com • Email: info@gilesent.com

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Ventless Hood

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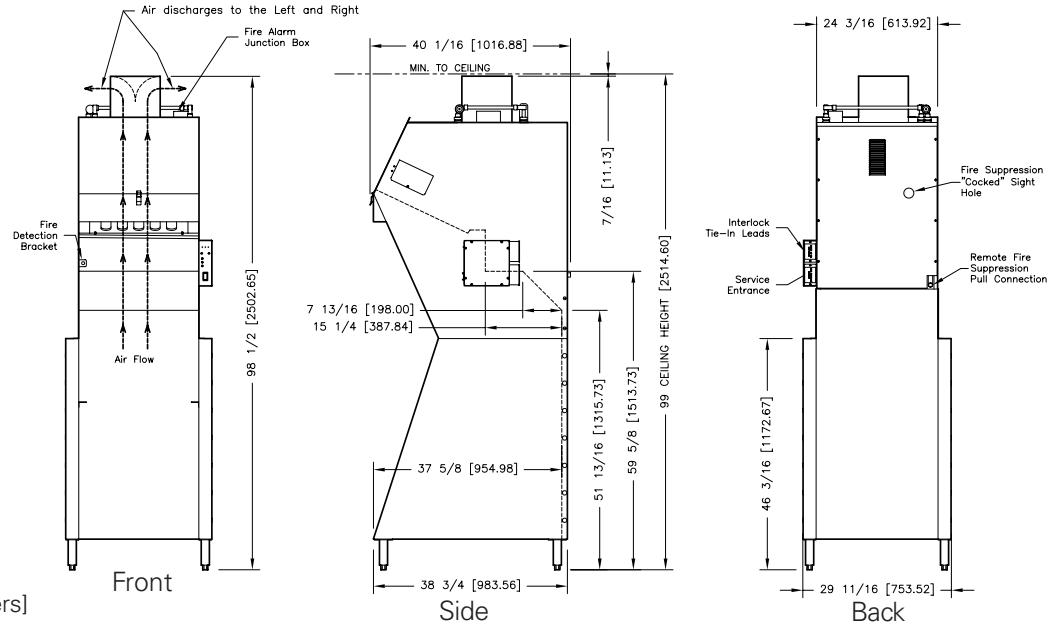

Inches [millimeters]

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 or 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 - 5/5 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) 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
☐	208	60	1
☐	240	60	1
☐	220	50	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. FSH-2A-99 Part numbers

Specify the part number from the following:

	Voltage	Hz	Phase	ILS	Part Number
☐	208	60	1	No	71105
☐	240	60	1	No	71106
☐	208	60	1	Yes	71107
☐	240	60	1	Yes	71108

4. Accessories*

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

	Qty	Description	Part Number
☐		EAC Filter	20520
☐		Charcoal Filter	30248
☐		EAC Soak Tank w/o Cover	39327
☐		EAC Soak Tank Cover	39326
☐		EAC Dry Tank w/o Cover	90010

*Additional charges

5. Shipping

Specify the shipping method

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