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

GILES FOODSERVICE EQUIPMENT

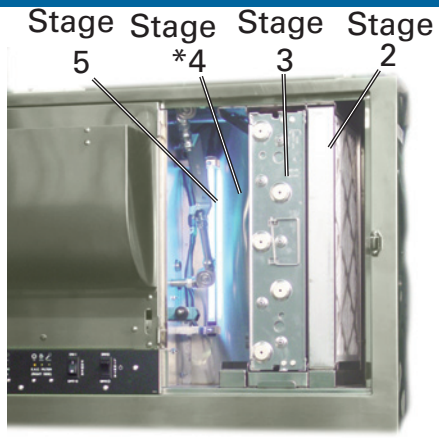
UV ULTIMATE VENTLESS

Ventless Hood

Model FSH-5-UV

- 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.
- The Giles Ventless Hood is a one-of-a-kind, Type 1, stainless steel unit, which incorporates our proven Electrostatic Air Cleaner along with an Ultra-violet Lamp to provide ultimate vapor removal, meeting requirements for various appliances.
- Optional stand eliminates need for side clearances and makes installation much easier.
- The fire suppression system used in the Giles Ventless Hood is an Ansul R-102A fire suppression system. Our system includes internal piping, plenum nozzles, and conduit for routing the fusible link cable. Final installation, charging, and system testing must be performed by an authorized Ansul distributor or other fire protection agent, is the sole responsibility of the customer, and is **NOT** included with purchase.

Design Features



Ventless Hood System

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

Stage *1. Two Stainless Steel Baffle Filters trap large grease particles.

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.

Stage 5. Two Ultra Violet Lamps help eliminate any remaining grease laden vapors and improve emission control.

(Not Shown)*

Appliance Constraints

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)	380 in²[0.245m²] single fryer, 760 in²[0.490m²] any combination
Ovens	55	500°F [260°C]	N/A	60"[1524mm]L X 42"[1067mm]D (Ceiling) 56"[1422.4mm] X 42"[1067mm]D (Stand)
Griddles	25	400°F [204°C]	N/A	48"[1219mm]L X 26"[660mm]D (Ceiling) 56"[1422.4mm] X 42"[1067mm]D (Stand)
Ranges	25	400°F [204°C]	N/A	48"[1219mm]L X 26"[660mm]D (Ceiling) 56"[1422.4mm] X 42"[1067mm]D (Stand)

Listings

c UL US

NSF

INTERTEK ETL LISTED c US

Giles Foodservice Equipment
An ISO 9001 Registered Company
2750 Gunter Park Drive West • Montgomery, AL 36109 USA
Phone 334.272.1457 • Fax 334.239.4117 • **Phone Toll Free: 800.554.4537**
Website: www.gfsequipment.com • Email: services@gfsequipment.com

Note: To be used with electric appliances only.

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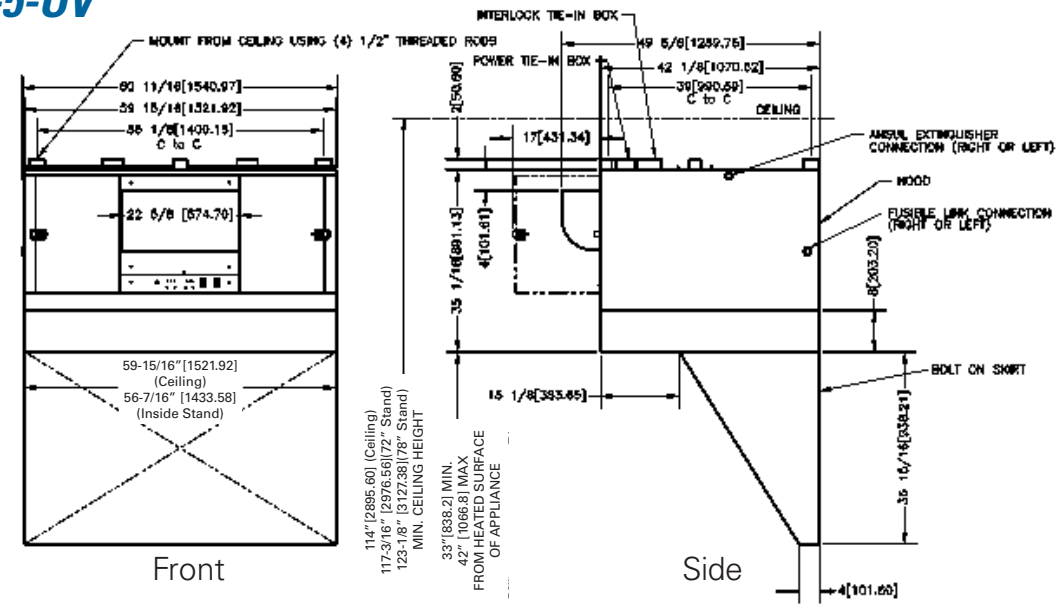
Ventless Hood

Model FSH-5-UV

ULTIMATE VENTLESS



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 for previously purchased equipment.

Construction:
20 to 18-Ga Stainless Steel

Dimensions:
Width: 60-11/16" [1547 mm]
Depth: 49-5/8" [1260 mm]
Height: 74" [1880 mm]

Ventless Hood:
Exhaust CFM: 840-940
Approx. Decibel Level: 73
Uncrated Weight: 464 lbs [211 kg]

Electrical Specifications:
Available voltages: 208/220/240
1 phase - 208/220/240V - 8/8/8 AMPS (neutral wire needed for lighting)
(No service cord provided)

Product Designation:
FSH-5 (see "How to Specify" below)

Shipping Specifications:
Crated Weight: 664 lbs [302 kg]
Crated Cube Size: 82" X 56" X 50" = 132.87 cu ft
[2082mm X 1422mm X 1270mm = 3.762 cu meters]

Accessories Included

Unit as shipped: (2) Baffle Filters, (2) Pre-Filters, (2) EAC Filters, (2) Charcoal Filters, (2) UV Lamps, (1) EAC Soak Tank and Operation Manual.

How To Specify

1. Local Codes
Ensure your local codes permit Ventless Hoods.

2. Appliance Constraints
Ensure the appliance is within the specified constraints of the hood. (See Appliance Constraints on the front page or contact Giles Enterprises.)

3. Location
Ensure the location you are installing the Ventless Hood meets the proper clearances specified above.

4. Electrical Specifications
Determine the electrical specifications from the available Voltages, Hz., and Phase.

5. ILS Option (Interlocking Start)
Specify if your county requires the hood to shut-down if the appliance underneath is not operating. Check with your local officials for this requirement.

6. Ultimate Ventless Option

	Voltage	Hz.	Ph.	Mount	ILS	UV	Part Number
☐	208/240	60	1	Ceiling	No	Yes	71295
☐	208/240	60	1	Ceiling	Yes	Yes	71297
☐	208/240	60	1	72" Floor	No	Yes	71461
☐	208/240	60	1	72" Floor	Yes	Yes	71469
☐	208/240	60	1	78" Floor	No	Yes	71462
☐	208/240	60	1	78" Floor	Yes	Yes	71470

7. Accessories *(additional charges)*
Specify the part number and quantity of the following accessory items needed:

	Qty	Description	Part Number
☐		Pre-Filter	91707
☐		EAC Filter (Left-side)	20521
☐		EAC Filter (Right-side)	20520
☐		Charcoal Filter	32056
☐		Ultra Violet Lamp	90226

8. Shipping
Specify the shipping method

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