



FDNY

BUREAU OF FIRE PREVENTION

9 Metro Tech Center, 3rd Floor

Brooklyn, NY, 11201

To: Timothy Kelley
 From: New York City Fire Department
 Date: Mar 2, 2021
 Record ID: 2021-TMCOAP-000164-RENL



Premises Address: 2750 Gunter Park Drive, West Montgomery, AL 36109

BIN

Application Type: Certificate of Approval

Renewal

Result: Certificate of Approval

CERTIFICATE OF APPROVAL # 5701
 THIS CERTIFICATE IS REVOCABLE, NOT TRANSFERABLE
 AND EXPIRES ON February 17, 2024

By order of Fire Commissioner, Daniel A. Nigro and pursuant to Section 112 of the New York City Fire Code, the following equipment or material may be acceptable for use provided the conditions outlined below are in full compliance.

Manufacturer: Giles Enterprises, Inc.

Product: Prefabricated ventless/ductless commercial kitchen hoods with grease filters for use with UL listed commercial cooking appliances.

Model Number: FSH-3.5, FSH-4, FSH-5, and FSH-6 ductless hoods with built in grease filter for use in the NYC Department of Buildings (DOB) approved commercial kitchens at or above grade level.

Pertinent Code New York City Fire Code Section 901.4.5

Prescribed Tests: UL710B, UL300, EPA Test Method 202 (and UL1046 / UL197)

Testing Laboratory: Underwriters Laboratories

Report: File #:MH14950 Vol. 1 Sec. 1 Issued: 04-28-1992 Revised: 10-07-2020

Description: The ductless hood assembly consists of exhaust blowers, two electrostatic precipitators, two metal baffle type grease filters, two air filters and pre-air filters. The MEA listed (137-82-E Vol . II) baffle filters are manufactured by Component Hardware Group and the two charcoal filters are listed to UL 1046. The two EAC filters are tested and listed to UL 867. The two pre-filters are classified by UL (AJZV). The fire suppression system is listed to UL300/UL710B. These ductless hoods have two back up fusible links in the hood



FDNY

BUREAU OF FIRE PREVENTION
9 Metro Tech Center, 3rd Floor
Brooklyn ,NY,11201

area. These links are set for 165 degrees and will activate the fire suppression system. The UL710B tested pre-engineered fire suppression system used in these hoods is directly linked to the appliance, if the fire suppression system activates the appliance will shut down. A remote pull handle is also required for operator activation. In the event of a fire in the cooking appliance and the activation of the fire extinguishing system, the power to the cooking appliance is terminated. The hood blower will continue to operate. If the access door is open or the blower does not operate, the cooking appliance is de-energized. If the hood fails to operate, the cooking appliance is de-energized. If filters are operated until the point of filter blockage, the unit will cease to operate and de-energize the cooking appliance.

Grease Filter - The filter shall be a baffle type, constructed of aluminum or stainless steel and measuring approx 19-1/4 by 19-1/2 by 1-3/4 in. The filters consist of five baffles with spaces approx 3/4 in. high and spaced approx 7/8 in. apart. Grease filter provided with Listed Omron, Cat. No.D4A-1101N interlock switch rated 10 A minimum, 250 V ac. Fire Damper - Classified (ALBR), Ruskin, Model 1BD2, curtain type, provided with 285°F fusible link. Access Doors – One on each side, Stainless Steel, No. 18 gauge minimum. Door dimensions 22in. high by 16 in. wide. Welded hinged door with mechanical latch. Each access door panel provided with an interlock switch. The ionizer-collector cell assembly consists of: Recognized Component Electrostatic Air Cleaners (AGGZ2), Honeywell, Inc., ionizer-collector cell Part No. FC37A or FC37B. Recognized Component Electrostatic Air Cleaners (AGGZ2), Air Quality Engineering Inc., Ionizer-Collector Cell. Vacuum Interlock Switch - R/C (MFHX2) Cleveland Controls or Alternate provided by Honeywell No. BZ-2RQ-A2 or Alternate provided by Antunes Controls, Cat. No. SMD or as listed in File #:MH14950 Vol. 1 Sec. 2 or alternate item – Karl Dungs Cat. No. AA-A2-6-2. Fusible Link - Ansul, Cat. No. 56811, marked 165°F. Part of fire extinguishing system. WET CHEMICAL FIRE EXTINGUISHING SYSTEM - Ansul R-102 or Piranha system as listed in UL File #:MH14950 Vol. 1 Sec. 1.

Conditions of Approval:

1. The ventless/ductless hoods shall ONLY be used within NYC Department of Buildings (DOB) approved commercial kitchens for food warming, light duty/medium duty electric cooking only, plans for which shall be docketed (stamped, dated and numbered) by the New York City Department of Buildings and subject to the following restrictions:

- a. Ventless/ductless hoods shall not be installed in the basement or cellar of any building.
- b. Ventless/ductless hoods shall not be installed in any non-fireproof buildings.
- c. Ventless/ductless hoods shall not be installed in any unsprinklered buildings.
- d. Ventless/ductless shall not be installed in any open spaces of shopping malls.

NOTE: For locations that do not meet the above criteria, a request for special consideration may be submitted for a site-specific approval of the use of light duty cooking/food warming operation within the City of New York.

2. Prior to installation of the above-referenced ductless/ ventless hood, plans shall be filed with and approved by New York City Department of Buildings (DOB). A copy of DOB approved plans or other DOB documentation for such approval shall be transmitted to the New York City Fire Department when requested.
3. Prior to installation of the the fire extinguishing system, plans shall be filed with the New York City Fire Department for review and approval. Pre-engineered non-water fire extinguishing system shall be of a type for which a Certificate of Approval has been issued by the New York City Fire Department.
4. Installation, use and maintenance (including cleaning) of the above-referenced products shall comply with all applicable requirements of the New York City Fire Code, the New York City Construction Codes (including the Building Code and the Mechanical Code), the New York City Electrical Code, and the rules.
5. Listing requirements and the manufacturer's installation, operation and maintenance requirements shall be complied with.
6. Installation and start up shall be performed by an authorized installation company. A manual shall be given to the owner or manager of the restaurant, or to the person responsible for training operators of the equipment. Operating instructions shall be read and understood by all persons using the appliance.
7. The grease filters, hoods and cooking devices shall be inspected, cleaned and replaced if necessary by a qualified person holding a



FDNY

BUREAU OF FIRE PREVENTION
9 Metro Tech Center, 3rd Floor
Brooklyn, NY, 11201

Fire Department Certificate of Fitness, as applicable. A record of such inspection and cleaning shall be kept on the premises for inspection.

8. All installations shall be subject to inspection by the New York City Fire Department which may result in additional requirements being imposed.

9. The Fire Department's conditions of approval shall be provided to all New York City buyers, users and installers.

10. The Certificate of Approval number shall be plainly and permanently stamped or otherwise affixed upon each product by the manufacturer/applicant.

11. The equipment's technology does not violate any patent, trade name, trade secret or other intellectual right.

12. The Certificate of Approval does not constitute an endorsement or recommendation of your product by the Fire Department, but is a certification that your product is acceptable as of the date of issuance.

13. The Fire Department may withdraw this approval at any time in the event there is a reasonable doubt that the product does not operate or perform as required by code, the conditions of this resolution or as represented in your application.

14. Any end user who fails to comply with the conditions as outlined in this approval will be subject to enforcement action.

Any change in company name or ownership, product name, material of construction, product design, or model number of any product included on this certificate must be immediately reported to this Department in writing.

KC: JN

By Order of,
Chief of Fire Prevention