

Project Name/No:_____

Item No:

Quantity: _____ SIS#: _____ AIA/CSI#: ____

Multi-Appliance Ventless Recirculating Hood FSH-6

2 Configuration Options: • **Ceiling Suspended** 72" Floor-Stand

or



- 72" wide, Type-1, Ventless Recirculating Hood for *electric* fryers, griddles, broilers, ranges & ovens.
- Free-standing on 72" tall floor stand to maximize usable hood width (standard) -or- ceiling suspended version w/side skirts (optional).
- No venting to outside required ... generally, can be installed where conventional ventilation hood solutions are prohibited or too costly for the budget ... vented solutions should always be the first alternatives.
- Durable stainless steel construction.
- Proven 4-stage air cleaning technology meets requirements for greaseladen vapor removal for a variety of commercial cooking appliances. Listed to UL-YZCT (-7 Canada), complies with ANSI/UL-710B.
- Listed for the Ansul® R102 Wet Chemical Fire Suppression System. Hood is factory pre-plumbed, with piping, plenum nozzles, detector link brackets & cable conduit stubbed out ready for connection. Does not include appliance drop-down nozzles. Customer supplies system, field installation, final set-up & commissioning ... must be supplied & installed by an authorized Ansul[®] service company (not included with purchase).

Design Features

Ventless Hood System 4-Stage Air Cleaning:

- [1] Two (2) stainless steel baffle filters (not seen) trap large grease particulate.
- [2] Two (2) disposable pre-filters trap smaller particulate, and help to remove moisture.
- [3] Two (2) long-life, renewable Electronic Air Cleaner (EAC) collector cells electrostatically

capture & collect fine particulate on collection fins. [4] Two (2) disposable charcoal filters help to control

cooking aromas in the exhausted air.

Standard Features:

- Built-in appliance interlock relay.
- PUSH-TO-START power switch ... must be pressed after power interruptions to restart hood & provide power to cooking appliances underneath ... required by code in some jurisdictions.
- Complete filter set included.
- Choose 72" tall full-skirt floor stand configuration.
- · Built-in filter cleaning timer feature ... helps user maintain optimum hood performance.

Appliance	Max. Input	Max. Cooking	Max. Shortening	Max. Cooking Area
Туре	Power (kW)	Temp.	Capacity	200 cg in [0.25 cg m] cingle fruer
Fryers	40 (Total) or 20 (per Fryer)	350°F [177°C]	160 lbs [72 kg] [Total] 80 lbs [36 kg] [per Fryer]	380 sq in [0.25 sq m] single fryer 760 sq in [0.49 sq m] any combination
Ovens	55	500°F [260°C]	N/A	68-1/2"W x 42"D [1829mm x 1067mm]
Griddles	25	400°F [204°C]	N/A	68-1/2"W x 26"D [1524mm x 660mm]
Ranges	25 Max. 8 Burners	400°F [204°C]	N/A	68-1/2"W x 26"D [1524mm x 660mm]
Broilers (Vert/Horiz)	25	500°F [260°C]	N/A	68-1/2"[1524mm] W x 26"[660mm] D 42" max height (appl top to hood btm)

IMPORTANT INFORMATION !!

Orders for GILES Recirculating/Ventless Hood systems will not be accepted until Giles verifies ... 1). the Purchaser has received all necessary approvals from local authorities ... 2). the cooking appliances to be used are within the hood's listing limitations ... 3). the Purchaser is aware of specific requirements & limitations with which installation must comply, as stated in the GFSE Recirculating/Ventless Hood Approval Letter (HAL). The Approval Letter must be fully completed & submitted, along with any other requested information, and must be approved by Giles Technical Services personnel before an order will be accepted.

The HAL document is available for review & download by clicking here:

HOOD APPROVAL LETTER

GILES Food Service Equipment ISO 9001-2015 Registered

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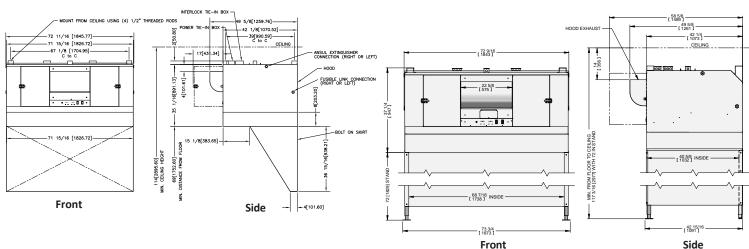
Ventless Hood Model FSH-6

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Ceiling Suspended





Inches [mm]

Specifications

Construction: 18 & 20-Ga high-grade stainless steel sheet metal ... formed & welded

Dimensions: * Includes Side Skirts			Electrical Specifications: Hood Only				
Width	Depth	Height		Voltage	Hz	Phase	Amps
		Suspended	Floor Stand	208-240	60	1	8
72-11/16"	49-5/8"	*74″	117-3/16"	220	50	1	8
[1846 mm]	[1260 mm]	[1880 mm]	[2977 mm] • Power cord NC		rovided; field w	iring required.	
				Neutral line requir	red for lights.		

Hood Mechanical Specifications:

Hood Exhaust -	840 to 940 CFM
Sound Level (approx.) -	75 dB
Min. Clearance -	14" [336 mm] (Exhaust to Ceiling)

Shipping Specifications: Freight Class 125					
Crated Wt:	Suspended: Floor Stand:	788 lbs [357 kg] 925 lbs [420 kg]			

Cube: 56"[1422mm] x 86"[2184mm] x 53"[1346mm]=147.7 cu ft [4.2 cu m]

Accessory Items Included: (2) Baffle Filters • (2) Pre-Filters • (2) EAC Filter Cells • (2) Charcoal Filters • (1) Tube Sealing Silicone • (1) Can, Spray Foam EAC Cell Cleaner (sample)

IMPORTANT! Before Ordering

1 Determine Hood Item Number:

- Purchaser must obtain, read, complete & submit approval a <u>Giles Hood Approval Letter (HAL)</u>. By signing a <u>HAL</u>, the purchaser affirms that installation site has been assessed & it is compliant with the minimum requirements, stated therein, regarding kitchen size, ceiling height, fresh outside air supply, room air exchange rate, exhaust ventilation, clearances, etc.
- Verify that cooking appliances to be used are within limitations shown in the table on first page ... contact factory to resolve any questions.
- Does available electrical power meet hood specifications? •

How To Specify

\checkmark	Item Number	Voltage	Hz	Ph	Configuration	
	71463	208-240	60	1	Floor Stand	
	71865	220-230	50	1	(Standard)	
	78973	208-240	60	1	Ceiling Suspended (Optional)	
	70535	220-230	50	1		

Extra Accessories (sold separately)

Specify quantity:

\checkmark	Qty	Description	Part Number
		Pre-Filter	91707
		EAC Filter (Left-side)	20521
		EAC Filter (Right-side)	20520
		Charcoal Filter	32056
		EAC Foaming Spray Cleaner (12-ct Case, 20-oz can)	41510



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Specifications and/or product design are subject to change without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.