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CSI: DIVISION: 23 00 00—HEATING, VENTILATING AND AIR CONDITIONING (HVAC)  
Section: 23 38 13—Commercial Kitchen Hoods

**Product certification system:**

The ICC-ES product certification system includes testing samples taken from the market or supplier's stock, or a combination of both, to verify compliance with applicable codes and standards. The system also involves factory inspections, and assessment and surveillance of the supplier's quality system.

**Product:** Giles Recirculating (Ventless) Hoods

**Listee:** Giles Enterprises, Inc.  
Post Office Box 210247  
2750 Gunter Park Drive West  
Montgomery, Alabama 36121-0247  
800-554-4537  
[www.gsfe.com](http://www.gsfe.com)

**Additional Listee:**

Halton Company  
101 Industrial Drive  
Scottsville, Kentucky 42164

**Compliance with the following codes:**

2024, 2021, 2018, 2015, 2012, 2009, 2006, 2003 and 2000 *International Mechanical Code®* (IMC)  
2024, 2021, 2018, 2015, 2012 and 2009 *International Fire Code®* (IFC)  
2024, 2021, 2018, 2015, 2012, 2009 and 2006 *Uniform Mechanical Code®* (UMC)\*  
2022, 2019, 2016, 2013, 2010 and 2007 *California Mechanical Code* (CMC)\*  
2020, 2015 and 2010 *National Building Code of Canada®* (NBC)\*\*

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**Compliance with the following standards:**

EPA Test Method 202, of Condensable Particulate Emissions from Stationary Sources.  
NFPA 1-2024, Fire Code  
NFPA 96-2024, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations  
UL 710B (Ed. 2), Standard for Recirculating Systems  
UL 710 (Ed. 7), Standard for Safety Exhaust Hoods for commercial Cooking Equipment  
UL 867 (Ed. 5), Standard for Safety Electrostatic Air Cleaners  
UL 1046 (Ed. 4), Standard for Safety Grease Filters for Exhaust Ducts

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**Identification:**

Each unit must be identified with a label bearing the Giles Enterprises name and address, model number, serial number, the ICC-ES PMG listing mark. The ICC-ES PMG listing number (PMG-1004) is optional.

**Installation:**

Giles Recirculating (Ventless) Type I hoods are used with electrical powered commercial cooking equipment for the collection of smoke and grease-laden vapors. Filtered air is recirculated into the room after passing through a filtering system consisting of a baffle filter, an electrostatic precipitator, a charcoal filter and pre-filter. Pre-filters are only on the FSH-3.5 through FSH-6 models. Exhaust to the outdoors is not required for these units.

Spaces in which such systems are located must be considered to be kitchens and must be ventilated in accordance with IMC Table 403.3 or UMC Table 4-1. For the purpose of determining the floor area required to be ventilated, each individual appliance must be considered as occupying not less than 300 square feet (27.87 m<sup>2</sup>), for all Integral and Non-Integral Giles Recirculating Systems and 900 Square Feet (55.74 m<sup>2</sup>) for Non-Integral Giles Recirculating Systems such as FSH-3.5 to FSH-6. See Table 1 for dimensions and specific cooking equipment limitations for each hood model.

Giles ventless hoods must be installed in accordance with the Giles published installation instructions and the applicable code. The instructions within this listing govern if there are any conflicts between it and the manufacturer's published installation instructions.

**Automatic Fire Suppression Systems:**

Approved automatic fire suppression systems are used on all Type I hoods covered by this listing in accordance with IMC Section 509 or UMC Section 513, as applicable.

**Models FSH-3.5 through FSH-6; Models EH-5 and EH-6; Model GVH-C and GVH-F, GBF-2-35-GVH, GBF-2-50-GVH:** These models are pre-piped for onsite installation of an Ansul R102 or Piranha fire suppression system with a minimum 3-gallon (11.4 L) tank. Fire suppression nozzles located in the hood filter and plenum areas are installed at the factory. Nozzles below the hood serving the appliance are selected based on equipment served for each particular installation, and thus are shown in Table 3, but not included. Installation must be performed by an authorized Ansul or licensed and qualified fire suppression agent/distributor in accordance with the system listing.

**Models GVH-C, GVH-F:** These models are Ventless Hood Systems for use as a counter-top hood, Floor Stand hood respectively. The exhaust air outlet must not be obstructed. A minimum clearance of 18 inches (457.2 mm) between the air outlet and the ceiling or any other overhead obstruction must be maintained. 0" clearance on top when using the air diverter stack.

**Models GXF:** these models are a deep fat fryer with Type 1 integral recirculating hood that comes with a Listed Fire Suppression System using Amerex suppression agent. Final installation must be performed by an authorized Agent or licensed and qualified fire suppression agent/distributor in accordance with the system listing, and units Fire Suppression Manual.

**All Other Type I Models:** All other Type I hood models are shipped pre-piped with fire suppression nozzles installed in the following locations:

1. Above the cooking surface and pointed down to the cooking surface.
2. In the plenum behind the baffle filters.
3. Between the charcoal filter and the exhaust fan.

See Table 3 for fire suppression equipment details. Final installation must be performed by an authorized Ansul or licensed and qualified fire suppression agent/distributor in accordance with the system listing.

**Activation of Fire Suppression System on All Type I Hoods:**

1. Models FSH-3.5 through FSH-6: System is activated by any of the four fusible links located on the hood. The fusible links are located behind each baffle filter (two each) and before each exhaust blower (two each).

2. The GVH, GBF-2-35-GVH, GBF-2-50-GVH hoods use three fusible links: one appliance fusible link in the lower hood area, one fusible link behind the baffle filter and one fusible link after the charcoal filter.
3. All other Type I models: System is activated by either of two fusible links placed after the charcoal filter and over the cooking surface, or after the baffle filter.

**Manual Activation of Fire Suppression System:** The fire suppression system on Models GFX, GBF, GEF, CF (MGF) and WOG can be manually activated at the front of the unit, or by a remote pull where required.

**Fire Damper:** A listed fire damper, activated by a 285°F (140°C) fusible link, is positioned at the exhaust outlet. The following interlocks are provided:

1. Extinguisher interlock switch: Disconnects power either to the appliance served on POVH, OVH-XX, FSH (series), GVH-C&F, and EH series models or the element relay (all other Type I hood models, including the GBF-2-35-GVH, GBF-2-50-GVH), if the fire suppression system discharges or becomes inactive. The blower remains operational during this activation.
2. Alarm tie-in switch: If required by the applicable code, allows tie-in of the hood to the fire alarm and detection system.

Portable fire extinguishers are not supplied by Giles, but are required to be installed in kitchen cooking areas in accordance with NFPA 10, Standard for Portable Fire Extinguishers, Table 3-3.1 for Extra (high) Hazard. A fire extinguisher with a basic minimum extinguisher rating of 40-B must be installed so that there is a maximum travel distance to the extinguisher of 30 feet (9.15 m). Additionally, an extinguisher with a basic minimum extinguisher rating of 80-B must be installed so that there is a maximum travel distance of 50 feet (15.25 m).

#### **Clearances to Combustible Materials:**

Models FSH-3.5 through FSH-6, EH-5, and EH-6 require a minimum clearance to combustibles of 18 inches (610 mm) on the sides and front. FSH-3.5 through FSH-6 models must have a clearance from the hood exhaust to the ceiling of 14 inches (457 mm). Equipment used with these hoods must be held in place using an approved restraining device. Fryer vats are centered beneath the fire suppression nozzle with a minimum clearance of 15½ inches (394 mm) from the front and 8¼ inches (210 mm) from the sides of the hood to the fry vat, and a clearance of 42 inches (1067 mm) maximum from the fryer cooking surface to the front lower edge of the hood. Electric ovens are centered beneath the hood with a minimum horizontal clearance of 0 inches (0 mm) from the front to the edge of the oven, 0 inches (0 mm) horizontally from the sides of the hood to the oven and a clearance of 42 inches (1067 mm) maximum vertical clearance from the top of the oven to the front lower edge of the hood. Griddle and range applications are centered beneath the fire-suppression nozzles with a minimum clearance of 15 inches (381 mm) from the front to the edge of the heat source on the griddle or range, 6 inches (152 mm) from the sides of the hood to the heat source on the griddle or range, and a clearance of 42 inches (1067 mm) maximum from the heat source on the griddle or range surface to the front lower edge of the hood. (There is a maximum of eight burners for the range application.) FSH-3.5 through FSH-6 hoods used with the optional hood stand has 0-inch (0 mm) clearance on each side for the appliance to be used, and 0-inch (0 mm) clearance to combustible surfaces on the left, right and the back side of the hood.

Type I hoods using the Piranha fire suppression system may be installed without the equipment centered beneath the nozzles when installed in accordance with the Giles Enterprises published installation instructions and Piranha Restaurant Fire Suppression Systems Data/Specifications.

FSH-2 series, WOG series and GEF series have 0-inch (0 mm) clearance on all sides and top to combustibles. POVH and OVH-XX have 0" clearance from the top when supplied with the diverter stack.

GVH series, and GBF-VH series have a 0-inch (0 mm) clearance to combustibles on the sides and back, and require a minimum clearance to combustibles of 18 inches (457 mm) on the top and front of the unit. 0" clearance on top when using the air diverter stack.

Models:

**Note: Certain models may be limited in supply, verify with the listing holder for availability.**

## **GILES HOODS**

### **Hood Assembly**

Giles hoods are fabricated from minimum No. 18 gage [0.048 inch (1.22 mm)] stainless steel. For Type I hoods, all seams and joints subject to grease collection have a liquid-tight, continuous weld, or are sealed at the factory with listed fire caulk. All FSH, GVH and EH hoods operate on a 208/240-volt power supply, all integral units operate on a 208-volt or 240-volt power supply. Consult factory for international voltages.

Filters: Baffle filters complying with UL Standard 1046 and electrostatic precipitators complying with UL Standard 867 are used in the hoods.

Interlocks: The following is a list of interlocks supplied with Giles recirculating hoods, and their functions (activation of interlocks will result in shutdown either of the appliance served or its heating element):

1. Filter door or access panel switch: ensures the door or access panel which encompasses the air flow section is in place and properly sealed.
2. Filter component placement switch: ensures each filter component is in place: baffle filter switch, charcoal filter switch and the prefilter switch (models FSH-3.5 through FSH-6, EH-5 and EH-6 only).
3. Electrostatic precipitator: ensures the electrostatic precipitator is properly placed and performing. (not included with the GFX, it does not have an EAC)
4. Filter clogged switch: ensures that the air flow does not fall 25 percent below the system's normal operating flow or 10 percent below the lower air flow limit, whichever is lower.

### **Recirculating (Ventless) Type I Hoods:**

FSH-2 series: All Model FSH-2 hoods are Type I recirculating freestanding hoods for use over a single appliance in accordance with Table 1 of this listing.

FSH-3.5 through FSH-6 and GVH: All Models FSH-3.5 through FSH-6 and GVH are Type I recirculating (ventless) hoods for use over fryer vats, ovens, griddles, Vertical & Horizontal Broilers, or ranges.

Models CF-200VH (MGF-20VH), CF-400 VH (MGF-40-VH), CF-500 VH (MGF-50-VH), GBF-50-VH, GBF-35D-VH, GBF-50D-VH, GBF-2-35-GVH, GBF-2-50-GVH, GEF-400VH, GEF-560VH, GEF-720VH, WOG-MP-VH, and WOG-20MP-VH. These models are Type I recirculating hoods combined with integral deep-fat fryers in accordance with Table 1 of this listing.

The recirculating (Ventless) Type 1 Hoods are proven to comply with UL 710B and NFPA 96.

**Models GFX:** these models are a deep fat fryer with a Type 1 integral recirculating hood. The recirculation system is proven to comply with UL 710B and NFPA 96.

### **Listed Recirculating (Ventless) Hoods:**

Giles models LPV-XX are factory-built, recirculating (ventless) hoods used over specific limited ovens in accordance with Table 1 of this listing. Filtered air is recirculated into the room after passing through a filtering system consisting of a baffle filter, and charcoal filter or a baffle filter and fiber filter or a baffle filter and fiber filter with HEPA filter. These recirculating (ventless) hoods have a Drip Pan for condensation. Table 1 details dimensions and limits for cooking equipment used with each hood model. Hoods in this category are **not** available with an integral fire extinguishing system

Giles models OVH-XX, PO-VH, and PH-VH are factory-built, recirculating (ventless) hoods used over specific limited appliances in accordance with Table 1 of this listing. Filtered air is recirculated into the room after passing through a filtering system consisting of a baffle filter, an electrostatic precipitator and a charcoal filter. These recirculating (ventless) hoods are not equipped with a grease

trough and cup. Table 1 details dimensions and limits for cooking equipment used with each hood model.

Hoods in this category are not factory-provided with an integral fire extinguishing system. In order to be used in Type I applications, a fire suppression system must be installed in accordance with the applicable code.

These hoods meet or exceed the grease laden emission requirement in UL710B when tested in accordance with EPA test method 202.

### **GVH Series Ventless Hood System:**

GVH Series Ventless Hood is constructed of 20-Ga & 18Ga Stainless Steel. GVH-C model is designed for use as a counter-top hood and is for the removal of grease-laden cooking vapors produced by a variety of small commercial appliances. The GVH-F is the Floor Stand Version.

### **Conventional Type I:**

Models EH-5 and EH-6 are conventional Type I hoods which discharge exhaust outdoors through a grease hood duct system conforming to the applicable code. These models comply with UL 710, and are recognized for use over equipment using any fuel source. Except for components required for venting to the outdoors, Model EH-5 is identical to Model FSH-5 and Model EH-6 is identical to Model FSH-6. See Table 2 for limitations of use.

### **HALTON HOODS**

Cross-Reference between Giles Model number and Equivalent Halton Model Number

| <b>Giles Model Number</b> | <b>Halton Model Number</b> | <b>Hood Description</b>                     |
|---------------------------|----------------------------|---------------------------------------------|
| FSH-2                     | KSH-2                      | Ventless Hood                               |
| FSH-2A-99                 | KSH-2A-99                  | Ventless Hood                               |
| FSH-4                     | KSH-4                      | Ventless Hood                               |
| FSH-5                     | KSH-5                      | Ventless Hood                               |
| FSH -6                    | KSH-6                      | Ventless Hood                               |
| FSH 2 – UV                | KSH-UV-2 UV                | Ventless Hood                               |
| FSH-2A-99 UV              | KSH-UV-2A-99 UV            | Ventless Hood                               |
| FSH-5-UV                  | KSH-UV-5 UV                | Ventless Hood                               |
| FSH-6-UV                  | KSH-UV-6 UV                | Ventless Hood                               |
| OVH-XX                    | KO                         | Oven Ventless Hood                          |
| OVH-XX-C                  | KCO                        | Counter Oven Ventless Hood                  |
| OVH-XX (UV) UVC           | KO-UV                      | UV Oven Ventless Hood                       |
| PO-VH                     | KCMO                       | Ceiling Mounted Oven Ventless Hood          |
| PO-VH (UV) UVC            | KCMO-UV                    | Ceiling Mounted Oven UV Ventless Hood       |
| WOG-MP-VH                 | KFMP                       | Fryer Multi-Purpose Ventless Hood           |
| WOG-20MP-VH               | KFMP-JR                    | Junior Fryer Multi Purpose Ventless Hood    |
| WOG-MP-VH-UV              | KFMP-UV                    | Fryer Multi-Purpose UV Ventless Hood        |
| WOG-20MP-VH-UV            | KFMP-JR-UV                 | Junior Fryer Multi Purpose UV Ventless Hood |
| GEF-400 – VH              | KFK-400                    | Fry Kettle Ventless Hood                    |
| GEF-560 – VH              | KFK-560                    | Fry Kettle Ventless Hood                    |
| GEF-720 – VH              | KFK-720                    | Fry Kettle Ventless Hood                    |
| GEF-400 – VH (UV)         | KFK-UV-400                 | Fry Kettle UV Ventless Hood                 |
| GEF-560 – VH (UV)         | KFK-UV-560                 | Fry Kettle UV Ventless Hood                 |
| GEF-720 – VH (UV)         | KFK-UV-720                 | Fry Kettle UV Ventless Hood                 |
| EH-5 & EH 6               | KEH-5 & KEH-6              | Air Purification Hood                       |
| GVH-C                     | KCT                        | Counter Top Ventless Hood                   |
| GBF-D-VH – Model 35 & 50  | KEF-UV                     | Electric Fryer Ventless Hood                |

### **Conditions of Listing:**

1. The hoods are fabricated, identified, and installed in accordance with this listing, NFPA 96, and the applicable code.
2. Recirculating hoods are recognized for use with cooking equipment in accordance with Table 1.
3. Each Type I hood must operate with an approved fire suppression system. Where applicable, fire suppression nozzles are field-installed in accordance with Table 3.
4. Clearance must be as noted under the Installation section, above, and Tables 1 and 2. However, these stated clearances may be reduced in accordance with the applicable code. All hoods

covered by this listing may be installed with a 0-inch (0 mm) clearance to non-combustible construction.

5. Charcoal filters (and pre-filters for FSH-3.5 through FSH-6 only) must be changed periodically in accordance with the manufacturer's published installation instructions. Baffle filter and electronic air cleaner (EAC) must be cleaned daily. Maintenance must be provided by the owner in accordance with Chapter 13 of NFPA 96 (Re-circulating Systems) and Chapter 14 of NFPA 96 2021.
6. The Giles Recirculating (Ventless) Hoods are under a quality control program with annual surveillance inspections by ICC-ES.

**Note: Certain models may be limited in supply, verify with the listing holder for availability.**

**TABLE 1—RECIRCULATING HOODS**

| HOOD MODEL                                 | HOOD TYPE | UNIT OVERALL DIMENSIONS, W × D × H (inches) <sup>1</sup>                                                                                                                                                     | COOKING EQUIPMENT <sup>4,5</sup>              |                               |                              |                                                                         |
|--------------------------------------------|-----------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------|-------------------------------|------------------------------|-------------------------------------------------------------------------|
|                                            |           |                                                                                                                                                                                                              | Equipment Model                               | Maximum Power (W)             | Shortening Capacity (pounds) | Maximum Cooking Area                                                    |
| CF 200 VH (MGF-20-VH) <sup>1</sup>         | Type I    | 18 <sup>1</sup> / <sub>8</sub> × 28 <sup>7</sup> / <sub>8</sub> × 81 <sup>15</sup> / <sub>16</sub>                                                                                                           | Integral fryer                                | 6200                          | 26                           | Integral                                                                |
| CF 400 VH (MGF-VH, MGF-40-VH) <sup>1</sup> | Type I    | 24 <sup>1</sup> / <sub>8</sub> × 33 <sup>7</sup> / <sub>16</sub> × 84                                                                                                                                        | Integral fryer                                | 10,400                        | 40                           | Integral                                                                |
| CF 500 VH (MGF-50-VH) <sup>1</sup>         | Type I    | 24 <sup>1</sup> / <sub>8</sub> × 34 <sup>7</sup> / <sub>8</sub> × 84                                                                                                                                         | Integral fryer                                | 15,400                        | 45                           | Integral                                                                |
| FSH-2 Series                               | Type I    | 29 <sup>5</sup> / <sub>8</sub> × 31 <sup>1</sup> / <sub>2</sub> × 83 <sup>3</sup> / <sub>4</sub>                                                                                                             | Fryers <sup>2</sup>                           | 20,000                        | 110                          | 380 in <sup>2</sup>                                                     |
|                                            |           | 29 <sup>5</sup> / <sub>8</sub> × 31 <sup>1</sup> / <sub>2</sub> × 101 <sup>11</sup> / <sub>16</sub>                                                                                                          |                                               |                               |                              |                                                                         |
|                                            |           | 29 <sup>11</sup> / <sub>16</sub> × 38 <sup>3</sup> / <sub>4</sub> × 98 <sup>1</sup> / <sub>2</sub>                                                                                                           |                                               |                               |                              |                                                                         |
| FSH-2A-99W                                 | Type I    | 37 <sup>3</sup> / <sub>16</sub> × 38 <sup>3</sup> / <sub>4</sub> × 98 <sup>1</sup> / <sub>2</sub>                                                                                                            | Oven                                          | 8,000                         | NA                           | 54" high X 30" wide X 25" deep                                          |
| FSH-3.5<br>FSH- 4                          | Type I    | 42 <sup>11</sup> / <sub>16</sub> × 49 <sup>11</sup> / <sub>16</sub> × 72 <sup>1</sup> / <sub>8</sub><br>48 <sup>11</sup> / <sub>16</sub> × 49 <sup>11</sup> / <sub>16</sub> × 72 <sup>1</sup> / <sub>8</sub> | Fryers <sup>2</sup>                           | 20,000 single<br>40,000 total | 160 (total)                  | 576 in <sup>2</sup> single fryer<br>760 in <sup>2</sup> any combination |
|                                            |           |                                                                                                                                                                                                              | Ovens                                         | 55,000                        | N/A                          | 48"L × 42"D                                                             |
|                                            |           |                                                                                                                                                                                                              | Griddles, <sup>5</sup><br>ranges <sup>3</sup> | 25,000                        | N/A                          | 36"L × 26"D <sup>3</sup>                                                |
| FSH-5                                      | Type I    | 60 <sup>11</sup> / <sub>16</sub> × 49 <sup>5</sup> / <sub>8</sub> × 72                                                                                                                                       | Fryers <sup>2</sup>                           | 20,000 single<br>40,000 total | 160 (total)                  | 380 in <sup>2</sup> single fryer<br>760 in <sup>2</sup> any combination |
|                                            |           |                                                                                                                                                                                                              | Ovens                                         | 55,000                        | N/A                          | 60"L × 42"D                                                             |
|                                            |           |                                                                                                                                                                                                              | Griddles, <sup>5</sup><br>ranges <sup>3</sup> | 25,000                        | N/A                          | 48"L × 26"D <sup>3</sup>                                                |
| FSH-6                                      | Type I    | 72 <sup>11</sup> / <sub>16</sub> × 49 <sup>5</sup> / <sub>8</sub> × 72                                                                                                                                       | Fryers <sup>2</sup>                           | 20,000 single<br>40,000 total | 160 (total)                  | 380 in <sup>2</sup> single fryer<br>760 in <sup>2</sup> any combination |
|                                            |           |                                                                                                                                                                                                              | Ovens                                         | 55,000                        | N/A                          | 72"L × 42"D                                                             |
|                                            |           |                                                                                                                                                                                                              | Griddles, <sup>5</sup><br>ranges <sup>3</sup> | 25,000                        | N/A                          | 60"L × 26"D <sup>3</sup>                                                |
| GBF-35D-VH                                 | Type I    | 42 × 24 <sup>1</sup> / <sub>2</sub> × 85                                                                                                                                                                     | Integral Fryers <sup>2</sup>                  | 18,000                        | 35                           | Integral                                                                |
| GBF-50D-VH                                 | Type I    | 42 × 24 <sup>1</sup> / <sub>2</sub> × 85                                                                                                                                                                     | Integral Fryers <sup>2</sup>                  | 18,000                        | 50                           | Integral                                                                |
| GBF-50-VH                                  | Type I    | 39 × 20.30 × 86                                                                                                                                                                                              | Integral Fryer                                | 18,000                        | 50                           | Integral                                                                |
| GBF-2-35-GVH                               | Ventless  | 32.5 × 35.5 × 82.5                                                                                                                                                                                           | Integral Fryers                               | 18,000 each fryer             | 35                           | Integral                                                                |
| GBF-2-50-GVH                               | Ventless  | 32.5 × 35.5 × 82.5                                                                                                                                                                                           | Integral Fryers                               | 18,000 each fryer             | 50                           | Integral                                                                |
| GEF-400-VH                                 | Type I    | 24 × 37 <sup>1</sup> / <sub>2</sub> × 84                                                                                                                                                                     | Integral Fryer                                | 10,400                        | 45                           | Integral                                                                |
| GEF-560-VH                                 | Type I    | 24 × 37 <sup>1</sup> / <sub>2</sub> × 84                                                                                                                                                                     | Integral fryer                                | 15,400                        | 60                           | Integral                                                                |

|                          |                                      |                                                                                                     |                |                          |     |                                                                                                                                                                    |
|--------------------------|--------------------------------------|-----------------------------------------------------------------------------------------------------|----------------|--------------------------|-----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| GEF-720-VH               | Type I                               | 24 × 37 <sup>1</sup> / <sub>2</sub> × 84                                                            | Integral fryer | 20,400                   | 75  | Integral                                                                                                                                                           |
| GXF-Express Fry unit     | Type I                               | 20 <sup>13</sup> / <sub>32</sub> × 29 <sup>9</sup> / <sub>16</sub> × 34 <sup>5</sup> / <sub>8</sub> | Integral fryer | 8500                     | 21  | Integral                                                                                                                                                           |
| LPV-XX                   | See Footnote 7 (No Fire Suppression) | 30.5 × 37.4 × 19.6                                                                                  | Ovens          | 19000<br>(Up to 64 amps) | N/A | Oven Cooking Cavity<br>28" x 23" X 31.5"<br>(nominal)<br>Not to exceed<br>(20,286 in <sup>3</sup> / 11.73 ft <sup>3</sup> )<br>or the maximum width of<br>the hood |
|                          |                                      | 37.5 × 37.4 × 19.6                                                                                  |                |                          |     |                                                                                                                                                                    |
|                          |                                      | 46.5 × 37.4 × 19.6                                                                                  |                |                          |     |                                                                                                                                                                    |
|                          |                                      | 48 × 37.4 × 19.6                                                                                    |                |                          |     |                                                                                                                                                                    |
| OVH-XX <sup>8</sup>      | See Footnote 9                       | 36 × 40 <sup>9</sup> / <sub>16</sub> × 21 <sup>5</sup> / <sub>16</sub>                              | Ovens          | 11,500                   | N/A | 43" x 40 <sup>9</sup> / <sub>16</sub> "                                                                                                                            |
|                          |                                      |                                                                                                     | Rotisseries    | 6200                     | N/A | 34" x 25" (nominal)                                                                                                                                                |
| PO-VH or PH-VH           | See Footnote 9                       | 60 <sup>7</sup> / <sub>16</sub> × 41 <sup>5</sup> / <sub>8</sub> × 24 <sup>13</sup> / <sub>16</sub> | Ovens          | 50,000                   | N/A | N/A                                                                                                                                                                |
|                          |                                      |                                                                                                     | Rotisseries    | 6200                     | N/A | N/A                                                                                                                                                                |
| WOG-MP-VH <sup>1</sup>   | Type I                               | 24 <sup>1</sup> / <sub>8</sub> × 33 <sup>7</sup> / <sub>16</sub> × 84                               | Integral fryer | 20,400                   | 70  | Integral                                                                                                                                                           |
| WOG-20MP-VH <sup>1</sup> | Type I                               | 18 <sup>1</sup> / <sub>8</sub> × 29 <sup>5</sup> / <sub>16</sub> × 81                               | Integral fryer | 6,200                    | 30  | Integral                                                                                                                                                           |
| WOG-D-VH <sup>1</sup>    | Type I                               | 24 <sup>3</sup> / <sub>16</sub> × 38 <sup>5</sup> / <sub>8</sub> × 80 <sup>1</sup> / <sub>2</sub>   | Integral fryer | 11,900                   | 65  | Integral                                                                                                                                                           |

For **SI**: 1 inch = 25.4 mm, 1 pound = 0.454 kg, 1 cfm = 0.589 m<sup>3</sup>/s.

<sup>1</sup>Overall dimensions include hood and fryer; numbers in parentheses represent previous model numbers.

<sup>2</sup>Maximums shown apply to any potential fryer.

<sup>3</sup>Maximum of eight burners.

<sup>4</sup>Minimum clearance from the top of the exhaust outlet to any ceiling for units without the listed diverter stack is 12 inches (305 mm). Models FSH-3.5 through FSH-6 requires 14 inches (356 mm) from the top of the exhaust outlet to any ceiling. A maximum clearance of 42 inches (1067 mm) is required, measured from the top of the heater surface of the appliance to the bottom edge of the hood skirt.

<sup>5</sup>Maximum cooking temperature is 400°F (204°C) for all griddles and ranges, 350°F (177°C) fryers, 450°F (232°C) for FSH-2A-99W and 500°F (260°C) for all other ovens. Models OVH-XX and PO-VH do not have a maximum cooking temperature.

<sup>6</sup> When kW rating of the rotisserie oven exceeds 6.2 kW, the hood is marked with the manufacturer and model of the specific rotisserie oven(s) and noted with door latch time.

<sup>7</sup> LPV-XX Hoods do not have a fire suppression system in accordance with the Listed Recirculating (Ventless) Hoods section of this listing, Maximum Cooking Temperature is 572 °F (300°C)

<sup>8</sup> OVH-XX models may have prefixes and/or suffixes USR/CNR

<sup>9</sup> Hoods may be used with or without fire suppression systems in accordance with the Listed Recirculating (Ventless) Hoods section of this listing.

| Appliance (+)                    | Description                                             | FSH-3.5 | FSH-5  | FSH-6  |
|----------------------------------|---------------------------------------------------------|---------|--------|--------|
| Vertical & horizontal Broiler(#) | Maximum input (total)                                   | 25 KW   | 25 KW  | 25 KW  |
|                                  | Maximum cooking temperature                             | 500°F   | 500°F  | 500°F  |
|                                  | Maximum overall length                                  | 36 in.  | 48 in. | 60 in. |
|                                  | Maximum overall Depth                                   | 26 in.  | 26 in. | 26 in. |
|                                  | Maximum height(from top of appliance to bottom of hood) | 42 in.  | 42 in. | 42 in. |

(#) – Such as Donair/Gyro machines.

(+) - Electric appliances only.

**TABLE 2—CONVENTIONAL EXHAUST HOODS, TYPE I**

| MODEL DESIGNATION | HOOD DIMENSIONS, L × D × H (inches)                                                                 | CLEARANCES (inches) <sup>1</sup> |       |          |      | AIRFLOW (cfm/foot of hood length) <sup>1</sup> | MAXIMUM APPLIANCE TEMPERATURE (°F) |
|-------------------|-----------------------------------------------------------------------------------------------------|----------------------------------|-------|----------|------|------------------------------------------------|------------------------------------|
|                   |                                                                                                     | Overhang                         |       | Vertical |      |                                                |                                    |
|                   |                                                                                                     | Sides                            | Front | Max.     | Min. |                                                |                                    |
| EH-5              | 60 <sup>11</sup> / <sub>16</sub> × 42 <sup>1</sup> / <sub>8</sub> × 81 <sup>1</sup> / <sub>16</sub> | 6                                | 12    | 42       | 33   | 775                                            | 400                                |
| EH-6              | 72 <sup>11</sup> / <sub>16</sub> × 42 <sup>1</sup> / <sub>8</sub> × 81 <sup>1</sup> / <sub>16</sub> | 6                                | 12    | 42       | 33   | 846                                            | 400                                |

For **SI**: 1 inch = 25.4 mm, 1 cfm/ft = 1.931 m<sup>3</sup>/s/m, °F = 1.8 °C + 32.

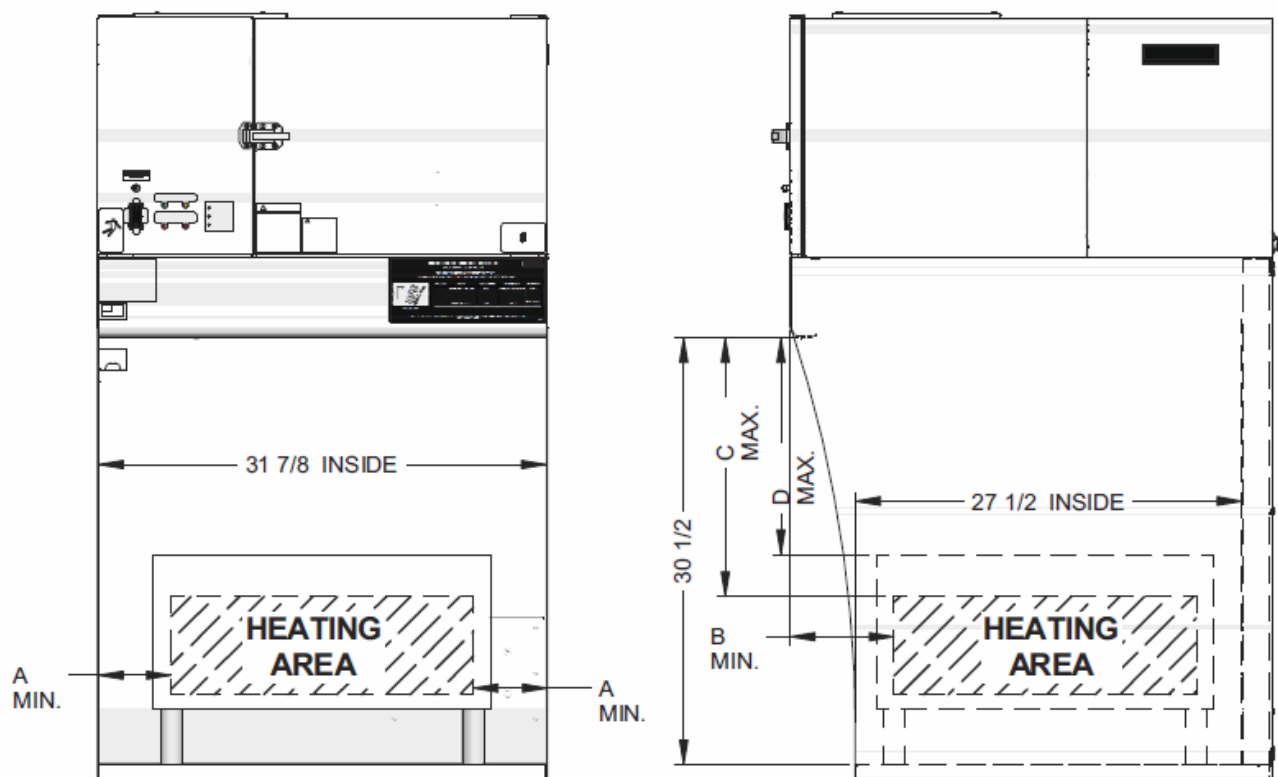
<sup>1</sup>Dimensions are distances from hood to cooking surface.

TABLE 3—NOZZLES FOR FIRE SUPPRESSION SYSTEMS, TYPE I

| UNIT<br>**Failure to use the proper link rating will void warranty**                                                                                                                                                                                         | AREA PROTECTED | QUANTITY OF ANSUL NOZZLE | NOZZLE SIZE | FUSIBLE LINK RATING <sup>2</sup> |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|--------------------------|-------------|----------------------------------|
| CF 200 VH (MGF-20-VH), CF 400 VH (MGF-VH, MGF-40-VH), CF 500 VH (MGF-50-VH), GEF-400VH, GEF-560VH, GEF-720VH, WOG-20MP-VH, GBF-XXD-VH (35 or 50), GVH-C, GVH-F, GBF-50-VH, GBF-2-XX-GVH<br>Note: The GVH - C & F & GBF-2-xx-GVH use (2) 1W Appliance Nozzles | Appliance      | 2                        | 1/2 N       | 135°F (57°C)                     |
|                                                                                                                                                                                                                                                              | Plenum         | 2                        | 1/2 N       | 165°F (74°C)                     |
| FSH-2                                                                                                                                                                                                                                                        | Appliance      | 2                        | 1/2 N       | 165°F (74°C)                     |
|                                                                                                                                                                                                                                                              | Appliance      | 2                        | 1/2 N       | 135°F (57°C)                     |
|                                                                                                                                                                                                                                                              | Plenum         | 2                        | 1/2 N       | 165°F (74°C)                     |
| FSH-3.5                                                                                                                                                                                                                                                      | Appliance      | 2                        | 1W          | 165°F (74°C)                     |
|                                                                                                                                                                                                                                                              | Plenum         | 4                        | 1/2 N       | 165°F (74°C)                     |
|                                                                                                                                                                                                                                                              |                | 1                        | 1W          |                                  |
| FSH-4                                                                                                                                                                                                                                                        | Appliance      | 2                        | 1W          | 165°F (74°C)                     |
|                                                                                                                                                                                                                                                              | Plenum         | 4                        | 1/2 N       | 165°F (74°C)                     |
|                                                                                                                                                                                                                                                              |                | 1                        | 1W          |                                  |
| FSH-5                                                                                                                                                                                                                                                        | Appliance      | 2                        | 1W          | 165°F (74°C)                     |
|                                                                                                                                                                                                                                                              | Plenum         | 4                        | 1/2 N       | 165°F (74°C)                     |
|                                                                                                                                                                                                                                                              |                | 1                        | 1W          |                                  |
| FSH-6                                                                                                                                                                                                                                                        | Appliance      | 2                        | 1W          | 165°F (74°C)                     |
|                                                                                                                                                                                                                                                              | Plenum         | 4                        | 1/2 N       | 165°F (74°C)                     |
|                                                                                                                                                                                                                                                              |                | 1                        | 1W          |                                  |
| FSH-2A, FSH-2A-99, FSH-2A-99W                                                                                                                                                                                                                                | Appliance      | 2                        | 1 N         | 135°F (57°C)                     |
|                                                                                                                                                                                                                                                              | Plenum         | 2                        | 1/2 N       | 165°F (74°C)                     |
| WOG-MP-VH                                                                                                                                                                                                                                                    | Appliance      | 2                        | 1/2 N       | 165°F (74°C)                     |
|                                                                                                                                                                                                                                                              | Plenum         | 2                        | 1/2 N       | 165°F (74°C)                     |
| WOG-D-VH <sup>1</sup>                                                                                                                                                                                                                                        | Appliance      | 2                        | 1           | 165°F (74°C)                     |
|                                                                                                                                                                                                                                                              | Plenum         | 2                        | 1/2 N       | 165°F (74°C)                     |

<sup>1</sup>Hood models EH-5, EH-6, require specific fire suppression design based on appliance types located below the hood.

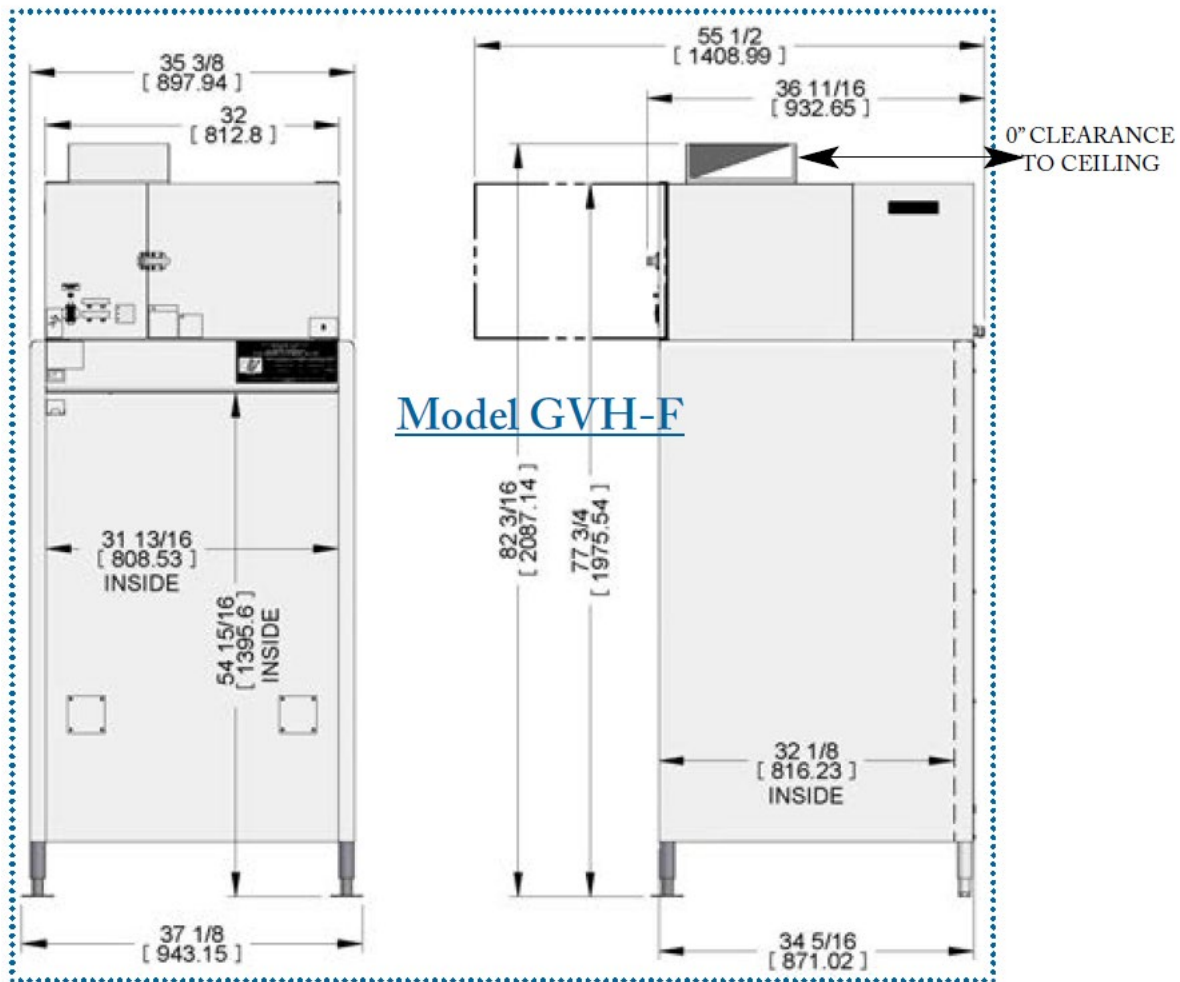
<sup>2</sup>See operator's manual for alternate fusible links based on unit type or distance from appliance to hood.

**TABLE 4 – Model GVH-C, Limitations and Clearance**

| APPLIANCE RESTRICTIONS |       |       |     |     |                                                         |                   |                          |           |              |
|------------------------|-------|-------|-----|-----|---------------------------------------------------------|-------------------|--------------------------|-----------|--------------|
| APPLIANCE              | A     | B     | C   | D   | MAX. AMP.                                               | MAX. SURFACE AREA | MAX. SHORTENING CAPACITY | MAX. TEMP | MAX ELEMENTS |
| FRYER(S)               | 1-1/2 | 8     | N/A | 19  | 100 TOTAL* (MAX 50AMP THROUGH HOOD INTERLOCK CONTACTOR) | 576 SQ. IN.       | 140LBS/9.1 GAL           | N/A       | N/A          |
| GRIDDLE                | 3-7/8 | 8-3/4 | 19  | N/A | 35                                                      | 480 SQ. IN.       | N/A                      | 450F      | N/A          |
| RANGE                  | 4     | 8-3/4 | 19  | N/A | 44 TOTAL ALL BURNERS                                    | N/A               | N/A                      | N/A       | 4            |
| OVEN                   | 1     | 8-3/4 | 19  | N/A | 55 TOTAL* (MAX 50AMP THROUGH HOOD INTERLOCK CONTACTOR)  | N/A               | N/A                      | 500F      | N/A          |
| CONVEYOR OVEN          | 5-1/2 | 8     | 19  | N/A | 55 TOTAL* (MAX 50AMP THROUGH HOOD INTERLOCK CONTACTOR)  | N/A               | N/A                      | 500F      | N/A          |
| TOASTER                | 1     | 8-3/4 | 19  | N/A | 55 TOTAL* (MAX 50AMP THROUGH HOOD INTERLOCK CONTACTOR)  | N/A               | N/A                      | 500F      | N/A          |

\* Appliance(s) exceeding 50 Amps must have a separate circuit from the Hood, but interlocked through the Hood contactor coil.

TABLE 5 – Model GVH-F, Limitations and Clearance



| APPLIANCE RESTRICTIONS |         |       |     |     |                                                         |                   |                          |           |               |
|------------------------|---------|-------|-----|-----|---------------------------------------------------------|-------------------|--------------------------|-----------|---------------|
| APPLIANCE              | A       | B     | C   | D   | MAX. AMP.                                               | MAX. SURFACE AREA | MAX. SHORTENING CAPACITY | MAX. TEMP | MAX. ELEMENTS |
| FRYER(S)               | 5/16    | 8     | N/A | 19  | 100 TOTAL* (MAX 50AMP THROUGH HOOD INTERLOCK CONTACTOR) | 576 SQ. IN.       | 140LBS/9.1 GAL           | N/A       | N/A           |
| GRIDDLE                | 2-11/16 | 8-3/4 | 19  | N/A | 35                                                      | 480 SQ. IN.       | N/A                      | 450F      | N/A           |
| RANGE                  | 2-7/8   | 8-3/4 | 19  | N/A | 44 TOTAL ALL BURNERS                                    | N/A               | N/A                      | N/A       | 4             |
| OVEN                   | 1       | 8-3/4 | 19  | N/A | 55 TOTAL* (MAX 50AMP THROUGH HOOD INTERLOCK CONTACTOR)  | N/A               | N/A                      | 500F      | N/A           |
| CONVEYOR OVEN          | 5-1/2   | 8     | 19  | N/A | 55 TOTAL* (MAX 50AMP THROUGH HOOD INTERLOCK CONTACTOR)  | N/A               | N/A                      | 500F      | N/A           |
| TOASTER                | 1       | 8-3/4 | 19  | N/A | 55 TOTAL* (MAX 50AMP THROUGH HOOD INTERLOCK CONTACTOR)  | N/A               | N/A                      | 500F      | N/A           |

\* Appliance(s) exceeding 50 Amps must have a separate circuit from the Hood, but interlocked through the Hood contactor coil.