



Project Name/No: \_\_\_\_\_ Item No: \_\_\_\_\_

Quantity: \_\_\_\_\_ SIS#: \_\_\_\_\_ AIA/CSI#: \_\_\_\_\_

# Multi-Appliance Ventless Recirculating Hood

## FSH-3.5



2 Mounting Options:  
Ceiling Suspension  
or  
72" Floor-Stand

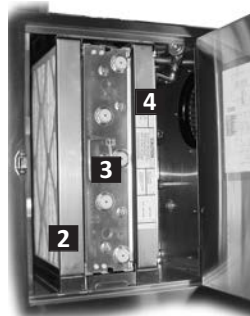


- 42" Type-1 Ventless Recirculating Hood for *electric* fryers, griddles, broilers, ranges and ovens.
- No venting outside needed ... can generally be installed where conventional ventilation hood solutions are prohibitive or too costly for the budget.
- Durable stainless steel construction.
- Proven air cleaning technology meets grease-laden vapor removal requirements of **UL-710B & NFPA-96** for a variety of commercial kitchen appliances.
- Standard ceiling suspension mounting ... optional Floor Stand maximizes useable Hood space.
- Listed for the **Ansul® R102 Fire Suppression System**. Factory pre-plumbed, ready for connection; includes piping, plenum nozzles, detector link brackets, and cable conduit. **Customer supplies system, field installation/set-up, testing and charging (not included with hood purchase). Work must be performed by authorized Ansul distributor/dealer.**

### 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 and 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.
- Complete set of Filters included.
- Soaking Tank for cleaning E.A.C. Cells.
- Back-Splash and Side Skirts for standard ceiling mount

#### Optional Features:

- **Interlocked Start (ILS): "PUSH-TO-START"** function requires user to restart Hood after any power interruption. Code requirement in certain jurisdictions.

### Appliance Constraints

Equipment Type	Max. Input Power (kW)	Max. Cooking Temperature	Max. Shortening Capacity	Max. Cooking Area
Fryers	40 (Total) or 20 (per Fryer)	400°F [204°C]	160 lbs [72 kg] [Total] 80 lbs [36 kg] [per Fryer]	576 sq in [0.37 sq m] single fryer, 760 sq in [0.37 sq m] any combination
Ovens	55	500°F [260°C]	N/A	*42" [1067mm] W x 42" [1067mm] D
Griddles	25	400°F [204°C]	N/A	**30" [762mm] W x 26" [660mm] D
Ranges	25	400°F [204°C]	N/A	**30" [762mm] W x 26" [660mm] D
Broilers (Vert/Horiz)	25	500°F [260°C]	N/A	**30" [762mm] W x 26" [660mm] D 42" [1067mm] max (appl top to hood btm)

#### Floor Stand version:

- \* Width = 3" [76mm] less
- \*\* Width = 9" [229mm] more

**IMPORTANT! Hood listed ONLY for use with electrically heated appliances ... NO gas appliances.**

**GILES Food Service Equipment** • ISO 9001-2015 Registered

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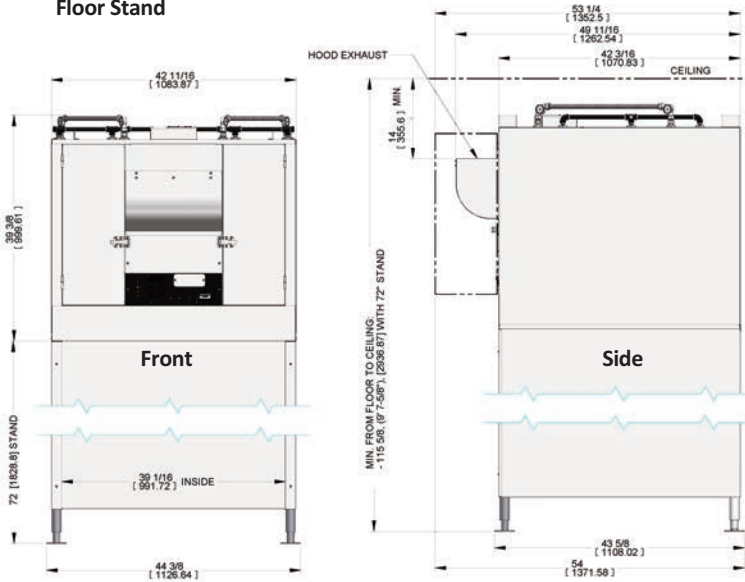
# Ventless Hood

## Model FSH-3.5

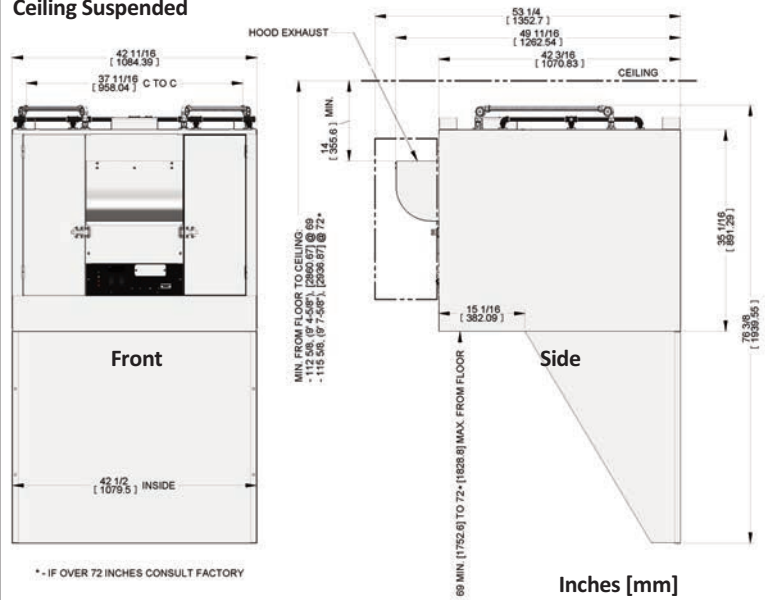
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### Floor Stand



### Ceiling Suspended



## Specifications

**Construction:** Exterior structure 18-Ga + 20-Ga Stainless Steel

### Dimensions: \* Includes Side Skirts

Width	Depth	Height	
		Suspended	Floor Stand
42-11/16" [1084 mm]	49-11/16" [1263 mm]	*76-3/8" [1940 mm]	111-3/8" [2829 mm]

### Electrical Specifications: Hood Only

Voltage	Hz	Phase	Amps
208-240	60	1	8

• Power cord NOT provided; field wiring required.  
• Neutral line required 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:	615 lbs [279 kg]
	Floor Stand:	809 lbs [367 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) EAC Soaking Tank; (1) Tube Sealing Silicone

## How To Specify

### 1 IMPORTANT! Before Ordering:

- Verify that local **Authorities Having Jurisdiction (AHJ)** permit use of Ventless Recirculating Hoods.
- Confirm that appliance(s) intended for use meet the constraints specified. If necessary, contact factory for assistance.
- Confirm that the intended site for the Hood meets all clearance and ceiling height requirements specified.
- Determine if available power supply at intended site complies with electrical specifications of Hood and Appliances.
- Consult with local **AHJ** to determine if Hood requires "Push-To-Start" feature. Some jurisdictions (primarily LA County, CA) require that Hood & interlocked Appliances cannot restart after power interruptions until started by the User.

### 2 Determine Hood Part Number:

✓	Voltage	Hz	Ph	ILS	Mount	Item Number
	208-240	60	1	-	72" Stand	71411
	208-240	60	1	X	72" Stand	71414
	208-240	60	1	-	Ceiling	71412
	208-240	60	1	X	Ceiling	71415

### 3 Extra Accessories (sold separately)

Specify quantity:

✓	Qty	Description	Part Number
		Pre-Filter	91707
		EAC Filter (Left-side)	20521
		EAC Filter (Right-side)	20520
		Charcoal Filter	30248
		EAC Soaking Tank	39327

### 4 Shipping - Specify shipping method

## GILES Food Service Equipment

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