



Project Name/No: _____ Item No: _____

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

Multi-Appliance Ventless Recirculating Hood

FSH-5



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



- 60" Type-1 Ventless Recirculating Hood for **electric** fryers, griddles, broilers, ranges and ovens.
- No venting outside needed ... generally, can 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 the system, field installation, set-up, testing and charging (Not Included with Purchase). System and installation must be provided by an 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.
- **PUSH-TO-START** power feature ... hood must be manually restarted after any power interruption, in order to power appliances underneath.
- Complete set of Filters included.
- Soaking Tank for cleaning E.A.C. Cells.
- Backsplash & Side Skirts (ceiling suspended model).

Optional Features:

- 72" high **Floor Stand** mount, maximizes usable hood space.

Appliance Constraints

Appliance Type	Max. Input Power (kW)	Max. Cooking Temp.	Max. Shortening Capacity	Max. Cooking Area
Fryers	20 / Fryer 40 Total	350°F [177°C]	80 lbs [36kg] / Fryer 160 lbs [72kg] Total	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	*60" W x 42" D [1524mm x 1067mm]
Griddles	25	400°F [204°C]	N/A	**48" W x 26" D [1219mm x 660mm]
Ranges	25 Max. 8 Burners	400°F [204°C]	N/A	**48" W x 26" D [1219mm x 660mm]
Broilers (Vert/Horiz)	25	500°F [260°C]	N/A	**48" [1219mm] W x 26" [660mm] D 42" max height (appl top to hood btm)

Floor Stand version:

- * Width = 3-1/2" [89mm] less
- ** Width = 8-1/2" [216mm] more

IMPORTANT! HOOD ONLY APPROVED FOR USE WITH ELECTRICALLY HEATED APPLIANCES ... NO GAS

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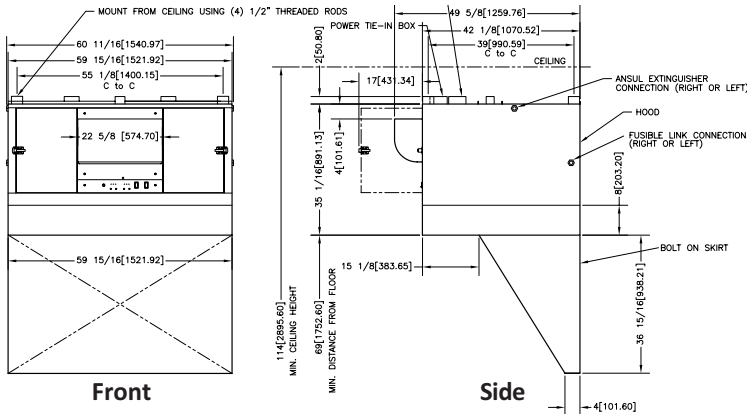
Ventless Hood

Model FSH-5

Project Name/No: _____ Item No: _____

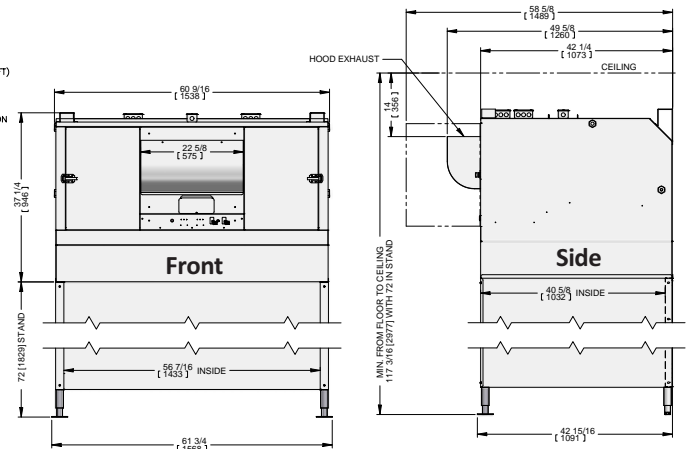
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Ceiling Suspended



Inches [mm]

Floor Stand



Specifications

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

Dimensions: * Includes Side Skirts			
Width	Depth	Height	
		Suspended	Floor Stand
60-11/16" [1547 mm]	49-5/8" [1260 mm]	*74" [1880 mm]	117-3/16" [2977 mm]

Electrical Specifications: Hood Only			
Voltage	Hz	Phase	Amps
208-240	60	1	8
220	50	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:	729 lbs [331 kg]
	Floor Stand:	875 lbs [397 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:

- Confirm that local **Authorities Having Jurisdiction (AHJ)** will permit use of Ventless Recirculating Hoods.
- Confirm that appliance(s) intended for use will meet the constraints specified. Contact factory for assistance, if needed.
- **Have a licensed HVAC specialist assess the intended hood installation site. It must meet minimum requirements for kitchen size/area, ceiling height, fresh air supply, room air exchange rate, supplemental exhaust ventilation, lateral clearances, etc, as specified in Giles Hood Approval Document, which must be completed, submitted and accepted before order will be processed.**
- Determine if available power supply at intended site complies with electrical specifications of Hood and Appliances.

2 Determine Hood Item Number:

✓	Voltage	Hz	Ph	Mount	Item Number
	208-240	60	1	Ceiling	79269
	208-240	60	1	Floor Stand	71459
	220	50	1	Ceiling	70533

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	32056
		EAC Soaking Tank	39327

4 Shipping - Specify shipping method

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