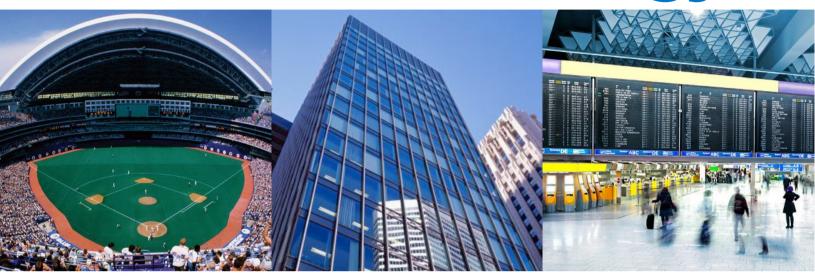
Ventless Hodes



More Options, Greater Flexibility



Get To Know Giles Ventless Technology





How Does The Giles Innovative Ventless Filtration System Work?

Model GVH-C

Provides effective, three stage cleaning in a space-saving countertop package.

Model FSH-4 or 6

Delivers powerful four stage cleaning in an overhead hood.

- A 1 High-efficiency, Double-Sided, Baffle Filter captures large grease particulate. The stainless steel Filter is hinged for easy cleaning.
 - 2 Fiber-style Pre-Filter removes moisture along with some finer particulate. Helps keep Electrostatic Air Cleaning system efficiency higher for a longer period of time.
- **B** 3 Electrostatic Air Cleaner electrostatically captures and collects grease and smoke particulate in the air stream.
- Charcoal Filter helps eliminate cooking odors while entrapping any remaining grease particles before the air is recirculated.



What Challenge Are You Confronted With?

Quick, Easy, Cost-Effective Ventilation Solutions For Food Service Applications Where Structural Modifications Are Difficult, Expensive Or Impossible.



Want to expand your menu and add another oven or fryer but lack space beneath the conventional hood you thought would serve you for years?

Giles Ventless Hoods may be your perfect solution.



Structural modifications to install conventional kitchen ventilation systems may send costs through the roof. Giles ventless technology could save you time and money.

A Giles Ventless Hood may be a smart alternative for limited/light duty commercial cooking applications.



Lacking the floor space to add the equipment your operation requires to keep pace with your growing business needs?

Giles Ventless Countertop Hoods may help utilize available kitchen space.



Need to place a fryer, oven or cooktop in a location where it is impractical, to set up a traditional venting system?

Giles Ventless Hood products could make your plans a reality.

Oven Hoods Direct Mounted or Ceiling Suspended





Limited Type 1 **Ventless Recirculating Hood** Models: OVH-10 & POVH

This stainless steel ventless hood attaches directly to many popular oven models. Eliminates the need and expense of installing an outside vent.

Perfect for use over electric:



Pizza Ovens Convection Ovens

Countertop Hoods



Countertop Ventless Recirculating Hood Model: GVH-C

Exceeds emission requirements of NFPA-96 & UL710B.

Perfect for use over electric:



Multi Appliance Hoods Floor Stand



Type 1 Ventless Recirculating Hood

Model: FSH-2 Series

24" Floor-Standing Hood, perfect for single fryer applications where space is limited.

Perfect for use over electric:



FSH-2 Series



Ventless Recirculating Hood

Exceeds emission requirements of NFPA-96 & UL710B. Can be installed in areas with ceilings as low as 7.

Perfect for use over electric:

Model: GVH-F

Griddles

Ranges

Type 1 Ventless **Recirculating Hood Models: FSH Series**

Widths 48," 72" on a 72" tall Floor Stand. Pre-piped for Fire Suppression System hook-up.

Perfect for use over electric:









NOTE: Giles Ventless Hoods are only approved for electrically powered appliances.

Giles Food Service Equipment

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