



Responsive. Reliable.

GFSE Recirculating/Ventless Hood Approval Letter

Includes specific information for New York City installations requiring a Certificate of Approval (COA)

DATE:

Dear Customer: Thank you for your interest in *Giles Food Service Equipment*.

Orders will not be accepted until *Giles* has verified that the Purchaser is aware of the certain requirements which must be met during installation of the equipment and that the Purchaser has received all appropriate local approvals. For New York City an additional Fire Suppression permit (***not included in the Ventless Hood purchase price***) will also be needed for all NYC Ventless Hood installations. If so requested, *Giles* can assist the customer with contacting an approved Ansul installer. Presently, ***only the equipment models listed in the NYC specific section with COA numbers can be considered for installation in NYC.***

Please review the attached information to verify that the equipment being considered is suitable for the intended application.



Please read and initial each item below to acknowledge your understanding.



- _____ A conventional ventilation system (Hood) should always be considered the first choice solution.
- _____ Recirculating ventilation systems ***will not*** completely remove cooking aroma and effluents as per UL listing and EPA 202 standard.
- _____ A recirculating system is a light duty solution for low volume food preparation operations only when a conventional system is impossible due to physical, architectural or regulatory constraints, or impractical due to circumstance. A COA is required for NYC
- _____ Integral Type 1 recirculating hoods require >300 sq. ft. of kitchen. ***Maximum*** 1 hood per 300 sq. ft. of a commercial kitchen.
- _____ Non- Integral Type 1 multi-appliance hoods (FSH-4 & FSH-6) require >600 sq. ft. of kitchen. ***Maximum*** 1 hood per 600 sq. ft. of commercial kitchen
- _____ ***Sufficient fresh (Outdoor) air make-up equal to (15) complete air room exchange per hour MINIMUM!***
- _____ ***Not all Authorities Having Jurisdiction (AHJ)*** [building, fire, health, etc.] allow use of Recirculating Hoods in their respective jurisdictions.
- _____ ***Additional*** local requirements may be more stringent than the manufacturer's UL listing requirements. Most stringent requirements take precedent!
- _____ Any dispute arising from the sale, installation, operation, or performance of the ventless appliance/hood shall be governed by the laws of the state of Alabama and shall be resolved in the courts of the county of Montgomery in the state of Alabama.
- _____ *Giles* does not make any representations as to the proper design/layout of any establishment in which the ventless appliances/hoods will be used. Further *Giles* does not perform any site inspections prior to ordering or installation of any of its units.
- _____ ***GILES ENTERPRISES, INC., MAKES NO FURTHER WARRANTIES, EXPRESS OR IMPLIED INCLUDING IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, AND HAS NO OTHER OBLIGATION OR LIABILITY NOT SPECIFICALLY STATED HEREIN.***

ADDITIONAL INFORMATION, PLEASE INITIAL ALL ITEMS BELOW

- _____ Ventless Hoods shall not be installed in any open spaces (such as Shopping Malls)
- _____ I have consulted and confirmed with a licensed HVAC contractor/specialist that the system can handle the heat load of any additional cooking appliance. Generally, 15 to 20% of the total appliance kW can be used for the heat load calculation.
- _____ I am aware of the attached requirements for installation and use of the *Giles* Recirculating Hoods and agree to follow these instructions. I further understand, failure to follow those instructions will void the Manufacturer's Warranty.
- _____ I am aware spaces in which *Giles* Ventless Systems are located shall be considered to be commercial kitchens with the minimums noted above. (Note: see limitations above)

ADDITIONAL INFORMATION, PLEASE INITIAL ALL ITEMS BELOW

_____ I have **ATTACHED** an Appliance Specifications Sheet(s) for any and all appliances to be placed under the Giles Recirculating Hood/s, and further agree to not deviate at any time, from operating these said appliances while using the Giles Recirculating Hoods. (See Example Pg. 8)

_____ I have consulted and confirmed with a licensed HVAC contractor/specialist that the area that the Giles Recirculating Hood/s is to occupy will meet all local codes and manufacturer's requirements for air quality, including capability of the on-site HVAC system.

_____ HVAC Outdoor air supply is required and must be equal to Local Required Code amount or fifteen (15) complete air room exchanges per hour MINIMUM, whichever is greater. Building pressure needs to be higher than outside ambient, with the kitchen pressure lower than customer seating area if separate.

_____ I understand that Giles Recirculating Hoods require conscientious daily, weekly and monthly maintenance including the timely replacement of OEM disposable Filters. Operations Manual describes Manufacturer's requirements concerning Hood maintenance.

_____ I am aware of Specific Appliance Criteria as noted on each Giles Recirculating Hood Spec Sheet and the Requirements for the ceiling height and square footage area of the "Kitchen" (See all pages of this document!)

_____ I am aware of Specific Requirements for the Fire Suppression system that must be followed according to the operations manual. (Example; Interlocked Appliances, Nozzles, Proper Link rating, Chemical) See Operations Manual.

_____ Semi-annual inspection of the Fire Suppression system and cleaning of the Hood by an authorized agent is required. (Should be scheduled during the fire inspection to limit additional down time)

_____ Use and completion of the Daily Ventless Hood Maintenance Checklist (supplied with the Hood)

_____ Notify Giles of any adverse code violations or inspections related to the operation of the Ventless Hood

_____ Ventless Hood shall not be located in the basement or cellar of any building.

_____ Ventless Hood shall not be installed in any building NOT protected by sprinkler system.

ALL NEW YORK CITY DOB plans approval are subject to the following additional restrictions:

_____ DOB plans shall be docketed (stamped & numbered) by the New York City Department of Buildings.

_____ Ventless Hood shall not be installed in any non-fireproof building.

_____ Semi-annual inspection of the Fire Suppression system by an authorized agent (FDNY requirement) (Proper Links Used)

_____ Use and completion of the NYC Daily Ventless Hood Maintenance Checklist (supplied with the Hood)

_____ Ensure the COA (Certificate of Approval) sticker is placed in a conspicuous location on the Ventless Hood that will always be visible for code officials (AHJ).

Contact the local AHJ's (fire marshal, health department & building inspector) to confirm approval of a Recirculating Hood system for your intended application

**Please confirm by initialing all items above and completing the Customer information below. E-mail to: services@gfse.com
...Fax to: 334.239.4117 ... mail to: Services - Giles Food Service Equipment; P.O. Box 210247; Montgomery, AL 36121-0247.**

NOTE: Failure to install any Giles Recirculating Hood in accordance with Manufacturer's instructions, the Hood listing or local AHJ requirements, whichever is more stringent, will void the Manufacturer's Warranty. (See all pages this document)

PLEASE SEE NEXT PAGE, IT SHALL BE COMPLETELY FILLED OUT AND RETURNED WITH THIS ENTIRE DOCUMENT AND TO INCLUDE THE SPECIFIC APPLIANCE/S TO BE USED SPEC SHEETS

ORDERS WILL NOT BE PROCESSED FOR PRODUCTION UNLESS THIS DOCUMENT IS RETURNED TO GILES WITH ALL ABOVE ITEMS INITIALED & MUST BE SIGNED & DATED BELOW BY "DEALER/RESELLER" AND CUSTOMER.

Dealer/Reseller Company Name (Print): _____

Dealer/Reseller Authorized Signature: _____

Dealer/Reseller Print Name of Authorized Signer: _____ Date: _____

End User/Owner Company Name (Print): _____

End User/Owner Authorized Signature: _____

End User/Owner Print Name of Authorized Signer: _____ Date: _____

By signing, Dealer/Reseller affirms they have conveyed and explained the document to the End User/Owner regarding various limitations of and requirements for using a Ventless Recirculating Hood, and have provided a copy of the document to both End User/Owner and the Installation Contractor.

Purchase Order #: _____ for _____ (Installation Site)

Should you need information for the approval process, please call us at 800.554.4537

Again, thank you for your business and your attention to this matter.

Sincerely,

Services@GFSE.com

Giles Enterprises, Inc.

800.554.4537 - Option 1

ELECTRICALLY HEATED EQUIPMENT ONLY

*****Refer to equipment spec sheets located at www.gfse.com for "Appliance Constraints Criteria"*****

LIMITED TYPE 1 HOODS

Oven/Hood combinations are limited to light duty protein cooking

<u>PO-VH *</u>	<u>(Ovens up to 50K & Rotisseries up to 6.2K Only)</u>
Distance from ceiling (to exhaust outlet):	[0"] to top of air diverter (18" required for Pre-diverter style units).
Distance from combustibles (sides):	Sides, 18" (45.72cm)
Mounting height above appliance:	Recommended, 1" (2.5cm) or less - Maximum, 3" (7.62cm)
Fire suppression system:	<u>Not included</u> / Optional* (pre-piped for Ansul R-102 Wet Chemical system)

<u>OVH-10*</u>	<u>(Ovens up to 11.5K, Rotisseries up to 6.2 K,)</u>
Distance from ceiling (to exhaust outlet):	[0"] to top of air diverter (18" required for Pre-diverter style units).
Distance from combustibles (sides):	Sides, 18" (45.72cm)
Mounting height above appliance:	Recommended, 1" (2.5cm) or less - Maximum, 3" (7.62cm)
Fire suppression system:	<u>Not included</u> / Optional* (pre-piped for Ansul R-102 Wet Chemical system)

NON-INTEGRAL TYPE 1 HOODS

Limited to low volume of protein cooking only

<u>FSH-2</u>	<u>(Standard open fryers up to 20K / No Auto-Basket Lift fryers)</u>
Distance from ceiling (exhaust outlet):	Recommended, (0"), (18" required for Pre-diverter style units)
Minimum ceiling height:	90" (229cm) / (96" required for Pre-diverter style units)
Distance from combustibles (Back, Top & Sides):	(0")
Max Operating Fryer Temp:	350°
Fire suppression system:	Ansul R-102 Wet Chemical system***

<u>FSH-2A-99</u>	<u>(Auto Basket lift or Pressure Fryers up to 20K)</u>
Distance from ceiling (exhaust outlet):	Recommended (0")
Minimum ceiling height:	99" (290cm)
Distance from combustibles (Back, Top & Sides):	(0")
Max Operating Fryer Temp:	350°
Fire suppression system:	Ansul R-102 Wet Chemical system***

<u>FSH- ...4'...6'</u>	<u>(Fryers up to 20K, Griddles/Grills, Ranges up to 25K, Ovens up to 55K) - NO CHARBROILERS</u>
Distance from ceiling (top of hood):	Minimum 10" (25cm) or measured from the top of the exhaust 14" (36cm)
Minimum ceiling height:	118" (290cm) when using 72" stand
Distance from combustibles (sides):	18" (61cm) - (0") when using the optional stands
Mounting height above appliance:	33" (84cm) Recommended / 42" (106.68 cm) Maximum
Max Operating Temp:	Fryers 350°, Griddles 400°, Ranges 400° all other ovens 500°
Fire suppression:	<u>Not included</u> (pre-piped for Ansul R-102 Wet Chemical system or for use with Piranha System) **

<u>GVH- (C & F)</u>	<u>(Fryers, Griddles/Grills, Ranges, Ovens, Toasters)</u>	<u>NO CHARBROILERS</u>
Distance from ceiling (exhaust outlet):	Recommended, (0")	
Minimum ceiling height:	As low as 84" (213cm) with Countertop model setting on a 25" (64cm) table 82-3/16" (209cm) for Floor Stand model	
Distance from combustibles (Back, Top & Sides):	(0")	
Mounting height above appliance:	19" (48cm) maximum from lower skirt edge to appliance heated area	
Max Operating Fryer Temp:	350°	
Fire suppression system:	<u>Not included</u> (pre-piped for Ansul R-102 Wet Chemical system) **	

ELECTRICALLY HEATED EQUIPMENT ONLY

*****Refer to equipment spec sheets located at www.gfse.com for "Appliance Constraints Criteria"*****

INTEGRAL TYPE 1 HOOD

Limited to low volume of protein cooking only

GEF & GBF-VH (Series) and WOG-MP-VH

Distance from ceiling (to exhaust outlet): Recommended, (0"), (18" required for Pre-diverter style units)
 Minimum ceiling height: 91" (231cm) / (102" required for Pre-diverter style units)
 Distance from combustibles (Back, Top & Sides): (0")
 Max Operating Fryer Temp: 350°
 Fire suppression system: Ansul R-102 Wet system***

Limited to low volume of protein cooking only

- * Optional at time of order, includes internal plumbing only. The customer is responsible for contacting a Local Ansul Installer for permitting and final system installation. Not included in the Hood price.
- ** Only the internal plumbing is included. The customer is responsible for contacting a Local Ansul Installer for permitting and final system installation. Not included in the Hood price.
- *** The customer is responsible for contacting a Local Ansul Installer for permitting and final system installation that could include the cable, links, charging cylinder and suppression agent (an additional remote pull may be required). Not included in the hood price.

Appliance constraint criteria MUST be followed and MUST not exceed the listed maximums for any Giles Recirculating Hood!

NEW YORK CITY SPECIFIC GILES UNITS WITH COA NUMBERS

LIMITED TYPE 1 HOODS

Limited to low volume of protein cooking only

COA #5661 PO-VH **

(Ovens up to 50K & Rotisseries up to 6.2K Only)
 Distance from ceiling (to exhaust outlet): [0"] to top of air diverter (18" required for Pre-diverter style units).
 Distance from combustibles (sides): Sides, 18" (45.72cm)
 Mounting height above appliance: Recommended, 1" (2.5cm) or less - Maximum, 3" (7.62cm)
 Fire suppression system: **Not included** / (Must be pre-piped for Ansul R-102 Wet Chemical system)*

COA # 5661 OVH-10**

(Ovens up to 11.5K, Rotisseries up to 6.2 K.)
 Distance from ceiling (to exhaust outlet): [0"] to top of air diverter (18" required for Pre-diverter style units).
 Distance from combustibles (sides): Sides, 18" (45.72cm)
 Mounting height above appliance: Recommended, 1" (2.5cm) or less - Maximum, 3" (7.62cm)
 Fire suppression system: **Not included** / (Must be pre-piped for Ansul R-102 Wet Chemical system)*

INTEGRAL TYPE 1 HOOD

Limited to low volume of protein cooking only

COA # 5715 GEF & GBF-VH (Series) and COA # 5664 WOG-MP-VH

Distance from ceiling (to exhaust outlet): Recommended, (0"), (18" required for Pre-diverter style units)
 Minimum ceiling height: 91" (231cm) / (102" required for Pre-diverter style units)
 Distance from combustibles (Back, Top & Sides): (0")
 Max Operating Fryer Temp: 350°
 Fire suppression system: **Not included** (pre-piped for Ansul R-102 Wet Chemical system only) **

NON-INTEGRAL TYPE 1 HOODS
Limited to low volume of protein cooking only

COA # 5701 FSH- 4 & 6 only **(Fryers up to 20K, Griddles/Grills, Ranges up to 25K, Ovens up to 55K) NO CHARBROILERS**

Distance from ceiling (top of hood):	Minimum 10" (25cm) or measured from the top of the exhaust 14" (36cm)
Minimum ceiling height:	118" (290cm) when using 72" stand
Distance from combustibles (sides):	18" (61cm) - (0") when using the optional stands
Mounting height above appliance:	33" (84cm) Recommended / 42" (106.68 cm) Maximum
Max Operating Temp:	Fryers 350°, Griddles 400°, Ranges 400° all other ovens 500°
Fire suppression:	Not included (pre-piped for Ansul R-102 Wet Chemical system or for use with Piranha System) **

COA # 5711 FSH-2 & 2A-99 **(Auto Basket lift or Pressure Fryers up to 20K)**

Distance from ceiling (exhaust outlet):	Recommended (0")
Minimum ceiling height:	99" (290cm)
Distance from combustibles (Back, Top & Sides):	(0")
Max Operating Fryer Temp:	350°
Fire suppression system:	Not included (pre-piped for Ansul R-102 Wet Chemical system only) **

COA # 5706 GVH- (C & F) **(Fryers, Griddles/Grills, Ranges, Ovens, Toasters)** **NO CHARBROILERS**

Distance from ceiling (exhaust outlet):	Recommended, (0")
Minimum ceiling height:	As low as 84" (213cm) with <u>C</u> ountertop model setting on a 25" (64cm) table 82-3/16" (209cm) for <u>F</u> loor Stand model
Distance from combustibles (Back, Top & Sides):	(0")
Mounting height above appliance:	19" (48cm) maximum from lower skirt edge to appliance heated area
Max Operating Fryer Temp:	350°
Fire suppression system:	Not included (pre-piped for Ansul R-102 Wet Chemical system only) **

*Placed at time of order, includes internal plumbing only. The customer is responsible for contacting a Local Ansul Installer for **NYC** permitting and required final system installation. Not included in the Hood price.

** Only the internal plumbing is included. The customer is responsible for contacting a Local Ansul Installer for **NYC** permitting and required final system installation. Not included in the Hood price.

**** FOR ELECTRICALLY HEATED EQUIPMENT ONLY ****

Limited to low volume of protein cooking only

NOTE: Refer to equipment spec sheets and NYC/COA Reports located at www.gfse.com for additional NYC information!

Appliance constraint criteria MUST be followed and MUST not exceed the listed maximums for any Giles Recirculating Hood!

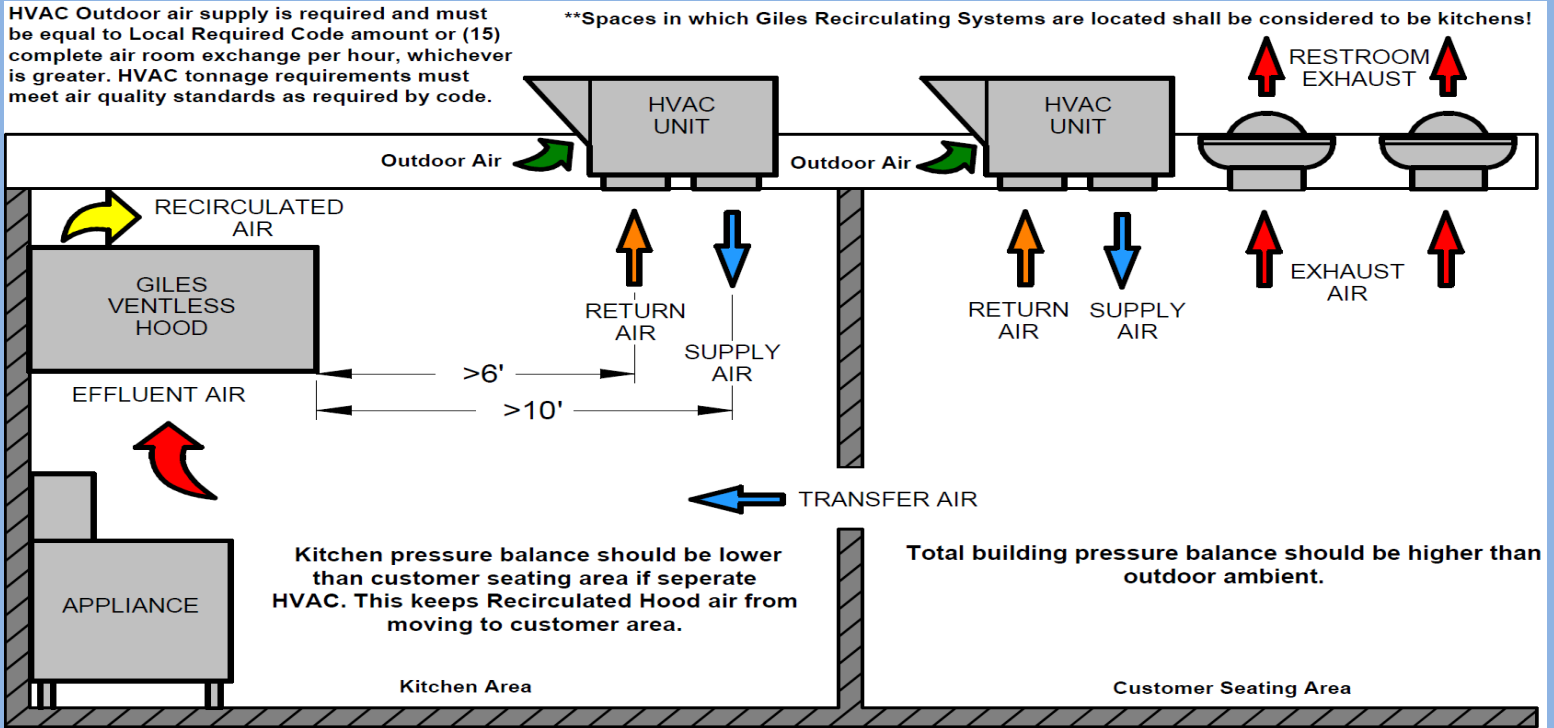
Failure to install any Giles Recirculating Hood in accordance with Manufacturer's instructions, the Hood listing or local AHJ requirements, whichever is more stringent, will void the Manufacturer's Warranty. (See all pages this document)

!! CAUTION !!

“Required” installation information for proper minimum installation of any Giles Recirculating Hood.

****For additional information, the complete Hood Approval Letter for this unit is inserted in the operations manual and also available on the Giles website. ****

NOTE: Failure to install any Giles Recirculating hood according to the manufacturer’s instructions and the listing of the recirculating hood will void the manufacturer’s warranty. Please contact Giles Customer Service at the # below with any questions.



****Drawing not to scale** Sample room set-up, minimum back wall length for the hood is 10 feet.**

The minimum ceiling height for each specific Giles Recirculating Hood must be maintained for the entire kitchen area.

Large Hoods must have minimum 118” ceiling to floor. See Spec sheet or Unit Operations Manual.

Other Requirements

NOTE: Spaces in which such systems are located shall be considered to be **kitchens**. **Additional** local requirements may be more stringent than the manufacturer’s UL listing requirements. Most stringent requirements take precedent!

For the purpose of determining the floor area required to be ventilated;

Integral Type 1 recirculating hoods require >300 sq. ft. of kitchen. **Maximum** 1 hood per 300 sq. ft. of kitchen.

Non- Integral Type 1 multi-appliance hoods (FSH-4 & FSH-6) require >600 sq. ft. of kitchen. **Maximum** 1 hood per 600 sq. ft. of kitchen

Outdoor air ventilation through HVAC is required for areas in which Giles Recirculating Hoods are used. For Giles Recirculating hoods we require Outdoor air ventilation equal to **(15)** complete air room exchanges (**Minimum**). This amount could increase based on local codes and the site-specific installation requirements whichever is **GREATER**.

Recirculating Hood exhaust **shall not** be exhausted into a closed in or false ceiling. ***Limited to low volume of protein cooking only***

***Outdoor Air** is required from the HVAC system.

**** Supply Air** brings conditioned air into the room. (At least 10 feet from the hood)

**** Return Air** takes air out of the room and normally has a filter just behind the panel, (at least 6 feet from the hood)

Do not place Return Air / Register within 6 feet of the hood

Proper Fire Suppression links by model must be used, with all appliances interlocked to the hood.

Improperly installed Recirculating Hoods could receive an air-quality infraction from the AHJ

Heavy Duty - Automatic Electric Griddles



Industry Leading Features

- ✓ Controlled Zone Heating - 1 heating element and 1 temperature controller for each 12" of griddle surfaces.
- ✓ Heavy duty tubular incoloy metal sheath element pressure clamped to griddle plate for more uniform temperature distribution.
- ✓ Fast Preheat - 350 degrees in 7-8 minutes.
- ✓ Precision thermostat with pilot light indicator.
- ✓ Front mounted electrical access panel for ease of service.
- ✓ Stainless steel splash guards and grease trough welded to griddle unibody construction.
- ✓ 5/8" thick griddle plate, machine polished for fast heat-up and quick recovery.
- ✓ 7 quart all stainless steel drawer with baffle.
- ✓ MEA #490-84E

Model #	Griddle Area	Overall Width	Overall Depth	240V/Amp	208V/Amp	Elements Required	Ship Weight
EL1812*	18" x 12"	12"	21"	4KW/17	3KW/15	1	81 lbs.
EL1824**	18" x 24"	24"	22½"	8KW/34	6KW/29	2	150 lbs.
EL1836**	18" x 36"	36"	22½"	12KW/50	9KW/44	3	225 lbs.
EL1848**	18" x 48"	48"	22½"	16KW/67	12KW/58	4	300 lbs.

Plate Thickness: ⅝" Working Height: 13 ⅝" *Single phase only, also available in 120 Volt, specify voltage, line cord included
 ** Specify single phase or 3 phase

