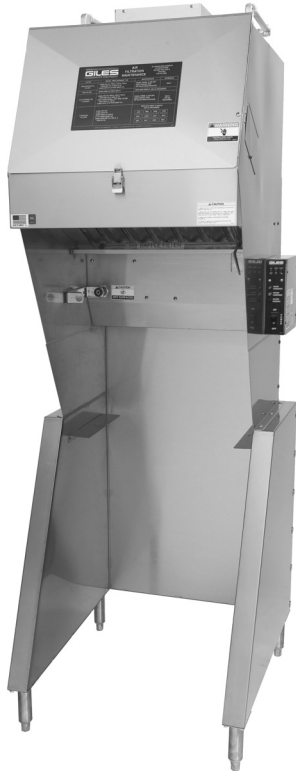


Item No.: _____
 Quantity: _____
 Project Name: _____
 SIS#: _____
 AIA/CSI#: _____



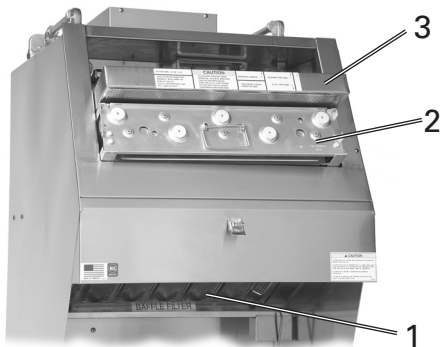
Ventless Hood

Model FSH-2



- The compact and simple design of the ventless hood eliminates the need for expensive roof modifications and the hassle of dealing with multiple vendors supplying separate hood and electrical systems.
- Our one-of-a-kind stainless steel hood provides vapor removal requirements for a variety of food service applications and equipment.
- The fire suppression system used in your Giles Ventless Hood is an Ansul R-102A fire suppression system. Final installation, charging and testing of the system is required to be performed by an authorized Ansul distributor. Our system contains piping, nozzles (appliance and plenum), and conduit for routing the fusible link cable through the hood.

Design Features



Ventless Hood System

This Ventless Hood consists of a built-in Fire Suppression System and a Three-stage Air Purification System.

1. Stainless Steel Baffle Filter traps large grease particles.
2. Precipitator Filter (EAC) consists of an ionizer that charges particles of dirty air allowing them to be collected by an electrostatic force.
3. Disposable Charcoal Filter helps eliminate odor.

Electric Fryer Constrains

The FSH-2 is design specifically for electric fryers. The fryer being place under this hood must meet the following specifications:

- Maximum electrical input of 20kW
- Maximum cooking surface area of 380 sq. in. [0.245 cu. meter]
- Maximum fry tank capacity of 110 lbs [50 kg]
- Fryer width (left side to right side) from 24" [610 mm] to 10" [254 mm]

Listings



Giles Foodservice Equipment A Division of Giles Enterprises, Inc.

An ISO 9001 Registered Company

P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36121-0247 USA

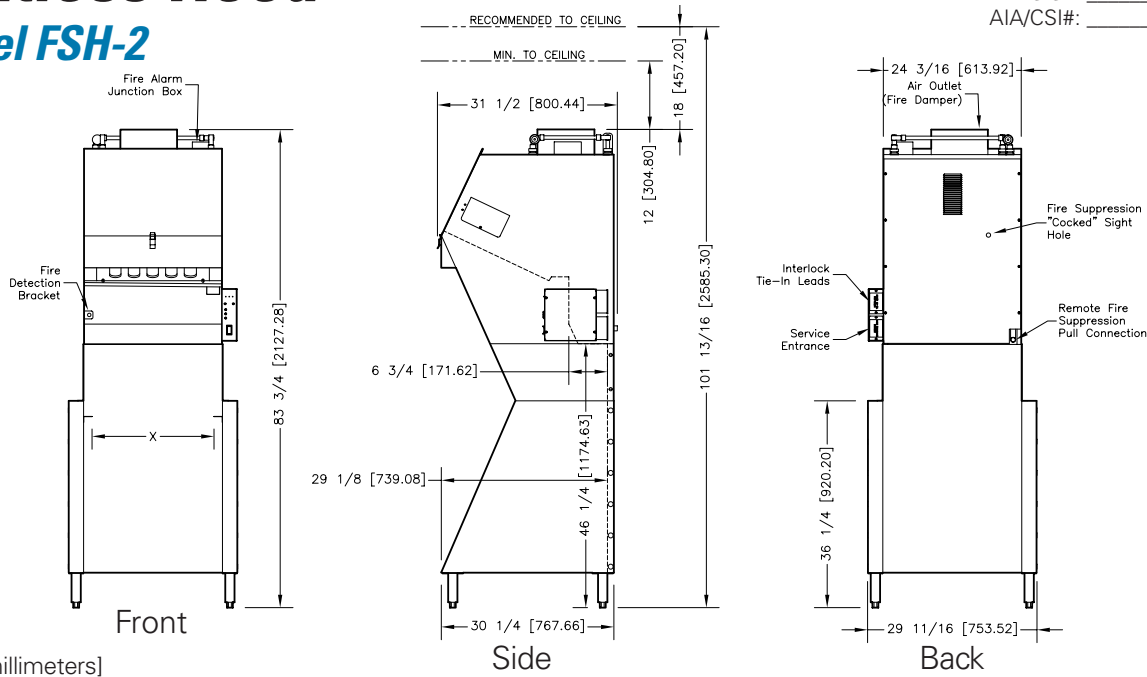
334.272.1457 • Fax 334.272.3561 • Phone Toll Free 1.800.554.4537

Web Site: www.gilesent.com • Email: info@gilesent.com

Item No.: _____
 Quantity: _____
 Project Name: _____
 SIS#: _____
 AIA/CSI#: _____

Ventless Hood

Model FSH-2



Inches [millimeters]

Specifications

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements additions or replacements or previously purchased equipment.

Construction:

20Ga to 16Ga Stainless Steel

Dimensions:

Width: 29-11/16" [616 mm]
 Depth: 31-1/2" [801 mm]
 Height: 83-3/4" [2128 mm]

Ventless Hood:

Exhaust CFM: 510 - 680
 Approx. Decibel Level: 65

Electrical Specifications:

Available voltages: 208/220/240
 1 phase - 208/220/240V - 5/5/5 AMPS
 (No service cord provided)

Product Designation:

FSH-2 (A through H, see "How to Specify" below)

Shipping Specifications:

Crated Weight: 462 lbs [146 kg]
 Crated Cube Size: 35" X 34" X 93" = 49 cu ft
 [1067mm X 915mm X 1423mm = 1.4 cu meters]

Accessories Included

Unit is shipped with (1) Baffle Filter, (1) EAC Filter, (1) Charcoal Filter, EAC Soak Tank and (1) Manual.

How To Specify

1. Fryer Opening (X)

Specify FSH-2 and fryer opening width (X): Please allow an approximate 1/8" [3.17] to 1/4" [6.35] larger opening for fryer clearance.

	Letter Designation	Opening Width (X)
<input type="checkbox"/>	A	24-1/8 [612.77]
<input type="checkbox"/>	B	20-1/8 [511.18]
<input type="checkbox"/>	C	18-5/8 [473.08]
<input type="checkbox"/>	D	16-1/8 [409.58]
<input type="checkbox"/>	E	15-5/8 [396.88]
<input type="checkbox"/>	F	15-1/8 [384.18]
<input type="checkbox"/>	G	14-1/8 [358.78]
<input type="checkbox"/>	H	10-1/8 [257.18]

2. Electrical Options

Specify electrical option from the following:

	Voltage	Hz	Phase
<input type="checkbox"/>	208	60	1
<input type="checkbox"/>	240	60	1
<input type="checkbox"/>	220	50	1

3. ILS Option (Interlocking Start)

(Please check with your local officials for this requirement) Specify if your county requires the hood to shut-down if the fryer underneath is not operating:

ILS (Interlocking Start)

Note: if not specified, non-ILS will be shipped.

4. Accessories*

Specify the part number and quantity of the following accessory items needed:

	Qty	Description	Part Number
<input type="checkbox"/>		EAC Filter	20520
<input type="checkbox"/>		Charcoal Filter	30248

*Additional charges

5. Shipping

Specify the shipping method

Giles Foodservice Equipment

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