

Responsive. Reliable.



Project Name/No:_____

_ Item No:

AIA/CSI#:

Quantity: _____ SIS#: _____

Multi-Appliance Ventless Recirculating Hood FSH-4

- 48" wide, Type-1, Ventless Recirculating Hood for *electric* fryers, griddles, broilers, ranges and ovens.
- Free-standing, mounts on 72" tall Floor Stand ... maximizes usable hood width.
- No venting to outside required ... generally, can be installed where conventional ventilation hood solutions are prohibitive or too costly for the budget.
- Durable stainless steel construction.
- Proven 4-stage air cleaning technology meets requirements for grease-laden vapor removal for a variety of commercial cooking appliances. Listed to UL-YZCT (-7 for Canada), complies with ANSI/UL710B.
- Listed for the Ansul® R102 Wet Chemical Fire Suppression System. Hood is factory pre-plumbed, with piping, plenum nozzles, detector link brackets, and link cable conduit with fittings ready for connection to system. Does not include appliance drop-downs & nozzles. Customer provides the system, field installation, final set-up and commissioning ... must be procured from and installed by an authorized Ansul® Distributor/Dealer (not included with hood purchase).

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) 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** switch ... hood must be manually restarted after any power interruption, in order to power appliances underneath.
- Complete Filter set included.
- 72" high, full-skirt Floor Stand.

Max. Input Power (kW)	Max. Cooking Temperature	Max. Shortening Capacity	Max. Cooking Area
40 (Total) or 20 (per Fryer)	350°F [177°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
55	500°F [260°C]	N/A	45"[1143mm] W x 42"[1067mm] D
25	400°F [204°C]	N/A	45"[1143mm] W x 26"[660mm] D
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25	500°F [260°C]	N/A	45"[1143mm] W x 26"[660mm] D 42"[1067mm] max (appl top to hood btm)
	Power (kW) 40 (Total) or 20 (per Fryer) 55 25 25	Power (kW) Temperature 40 (Total) or 20 (per Fryer) 350°F [177°C] 55 500°F [260°C] 25 400°F [204°C] 25 400°F [204°C]	Power (kW) Temperature Max. Shortening Capacity 40 (Total) or 20 (per Fryer) 350°F [177°C] 160 lbs [72 kg] [Total] 80 lbs [36 kg] [per Fryer] 55 500°F [260°C] N/A 25 400°F [204°C] N/A 25 400°F [204°C] N/A

IMPORTANT INFORMATION !!

Orders for *GILES Recirculating/Ventless Hood* systems will not be accepted until Giles verifies, 1). that the Purchaser has received all necessary approvals from local authorities, 2). that the appliances to be used are within the hood's listing limitations, and 3). that the Purchaser is aware of specific installation site requirements/limitations (as stated in the *GFSE Recirculating/Ventless Hood Approval Letter*) which must be complied with during installation. The *GFSE Hood Approval Letter (HAL)* must be completed, submitted (along with any requested documentation), and approved by Giles prior to order acceptance. The document is available for download at <u>www.gfse.com</u> under the *SUPPORT* tab in *VENTLESS DOCUMENTS*.

GILES Food Service Equipment • ISO 9001-2015 Registered

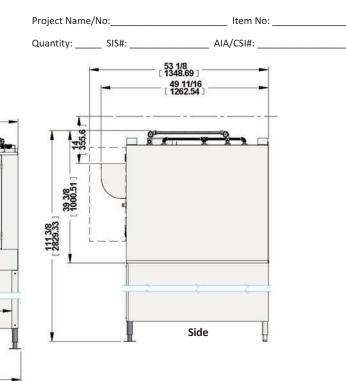
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Ventless Hood Model FSH-4



Inches [mm]

Specifications

Construction: Exterior structure 18 & 20-Ga Stainless Steel

72 1828.83

Dimensions			Electrical Specifications: Hood Only				
Width	Depth	Height	Voltage Hz Phase Amps				
40 F /0/	49-11/16" [1263 mm]	111 2 /0%	208-240 60 1 8				
48-5/8" [1234 mm]		111-3/8" [2829 mm]	 Power cord NOT provided; field wired. Neutral line required for lights. 				
Mechanical Specificat	ions:		Shipping Specifications:				
Hood Exhaust -	840 to 940 CFN	1	Crated Wt: 835 lbs [378 kg]				
Sound Level (approx) -75 dBMin. Exhaust Clearance -14" [336 mm] (exhaust to ceiling)			Cube: 56"[1422mm x x86"[2184mm] x 53"[1346mm]=147.7 cu ft [4.2 cu m]				
		exhaust to ceiling)					

48 5/8

45 1/16 INSIDE

Front

50 3/8 [1279.04]

Accessory Items Included: (2) Baffle Filters • (2) Pre-Filters • (2) EAC Filter Cells • (2) Charcoal Filters • (1) Tube Sealing Silicone • (1) Can, Spray Foam EAC Cell Cleaner (sample)

IMPORTANT! Before Ordering

- Purchaser must obtain, read, complete, and submit the Giles Hood Approval Letter (HAL) for approval. By signing the HAL, Purchaser affirms that the intended installation site has been assessed and that it is in compliance with the minimum requirements, stated therein ... kitchen size, ceiling height, fresh outside air supply, room air exchange rate, exhaust ventilation, clearances, etc.
- Verify that appliances to be used are within limitations shown in the table on first page ... contact factory to resolve any questions.
- Does available electrical power meet hood specifications?

How To Specify

1 Determine Hood Item Number:

\checkmark	Item Number	Voltage	Hz	Ph	Mount
	71477	208-240	60	1	Floor Stand

2 Extra Accessories (sold separately) Specify quantity:

\checkmark	Qty	Description	Part Number
		Pre-Filter	91707
		EAC Filter (Left-side)	20521
		EAC Filter (Right-side)	20520
		Charcoal Filter	30248
		EAC Foaming Spray Cleaner (12-ct Case, 20-oz can)	41510



2750 Gunter Park Drive West • Montgomery, AL 36109 USA 334.272.1457 • Toll Free: 800.554.4537 Specifications and/or product design are subject to change without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

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