

Operations & Service Manual

FSH-5 & FSH-6



Models: FSH-5 & FSH-6



Giles Foodservice Equipment

ISO 9001 Registered • Committed to Quality

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LIMITED WARRANTY

- Subject to the terms and conditions of this Limited Warranty as herein stated, all Giles Enterprises, Inc., Foodservice Equipment and parts purchased new from an authorized Giles Enterprises, Inc., representative are warranted as to defects in material or workmanship for a period of 24 months from the date of installation, provided, however, that with regard to labor costs in connection with this warranty, see below. All installations must be made by a qualified installing agency in accordance with all applicable codes and/or regulations in the jurisdiction in which installed. Limited warranty coverage is extended to the original owner only and is void if the unit is resold.
- During the Limited Warranty period, Giles Enterprises, Inc. will replace or recondition, at its factory, any part or parts of this unit which Giles Enterprises, Inc. inspectors judge defective, provided the unit has been subjected to normal usage, properly installed, operated and serviced. This Limited Warranty does not cover cosmetic damage, and damage due to acts of God, accident, misuse, alteration, negligence, abuse of the Giles Foodservice Equipment or the use of unorthodox repair methods. All parts replaced under this Limited Warranty carry only the unexpired term of this Limited Warranty. Limited Warranty service may be furnished only by an authorized Giles Enterprises, Inc., representative.
- If Limited Warranty service is requested, Giles Enterprises, Inc., will send factory-authorized service representatives to repair, recondition, replace or inspect units of its manufacture with such labor being rendered without cost to owner for twenty-four (24) months from the date of installation. Otherwise, service, including labor and transportation charges or other expenses, in connection with the removal or installation of any part or parts supplied under this Limited Warranty, are specified on the original sales contract between the purchaser and the authorized Giles Enterprises, Inc., representative.
- **Failure to use Giles OEM replacement parts and OEM replacement filters may void this Limited Warranty.**
- Giles Enterprises, Inc. reserves the right to change or improve its equipment and parts in any way without obligation to alter such equipment or parts previously manufactured.
- 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.
- Repair or replacement as provided under this limited warranty is the exclusive remedy. Giles Enterprises, Inc., shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on this product, except to the extent prohibited by applicable law. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this limited warranty.
- Used Giles Enterprises, Inc., Foodservice Equipment or parts or Giles Enterprises, Inc., Foodservice Equipment or parts not purchased from an authorized Giles Enterprises, Inc., representative, carry no warranties, express or implied.



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Safety

Safety Overview

The instructions contained in this manual have been prepared as an aid to learning the proper procedures for installing and servicing this new unit.

Throughout this manual, safety precautions are identified through the use of safety alert symbols and three key words: **DANGER**, **WARNING**, and **CAUTION**. All safety alert information will precede the instructions or sections to which they apply. Suggested, recommended, and other noteworthy information will be identified by use of **NOTES**. Additionally, certain words are used to convey a specific meaning or to add emphasis, as follows:

- Shall:** understood to be mandatory.
- Should:** understood to be advisory.
- May:** understood to be permissive.
- Will:** indicates a future event/condition to occur.

 or  Safety Alert symbols used in conjunction with the key words (**DANGER**, **WARNING**, or **CAUTION**), immediately preceding precautionary measures pertaining to subsequent instructions, alert to the potential of personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death. Failure to adhere to safety precautions identified by the safety alert symbol may also void the warranty.

DANGER

- Indicates an imminently hazardous situation, which will result in serious injury, even death, if not avoided.

WARNING

- Indicates a potentially hazardous situation, which could result in serious injury, even death, if not avoided.

CAUTION

- Indicates a potentially hazardous situation or unsafe practice, which may result in minor or moderate injury, if not avoided.

CAUTION

- When used without the safety alert symbol, **CAUTION** indicates a potentially hazardous situation, which may result in equipment or property damage and void the warranty, if not avoided.

NOTE:

- Identifies suggested, recommended, or other noteworthy information.

Specific Safety Precautions

For your safety, please read and observe the following important safety precautions when operating or servicing your Giles equipment to avoid personal injury and/or damage to the equipment.

DANGER

- Turn off the unit and disconnect main power supply before cleaning or performing maintenance.
- **DO NOT** hose down the unit's interior or exterior with water.
- Failure to comply with **DANGER** notices will result in serious injury, even death; equipment and/or property damage; and will void the warranty.

WARNING

- Consult a qualified electrician to ensure that:
 - a. **Installation is in compliance with all electrical specifications and local building codes.**
 - b. **Circuit breakers and wiring are of sufficient rating and gauge for supplying power to this equipment.**
 - c. **Unit is properly grounded during installation. Improper grounding may result in electrical shock to the user.**
- Improper installation, adjustments, alterations, service, or maintenance could result in serious injury, even death; equipment and/or property damage; will void the warranty.
- **DO NOT** use or store flammable liquids, or materials producing flammable vapors, in the vicinity of this or any other appliance!
- Failure to comply with **WARNING** notices could result in serious injury, even death; equipment and/or property damage; and will void the warranty.

CAUTION

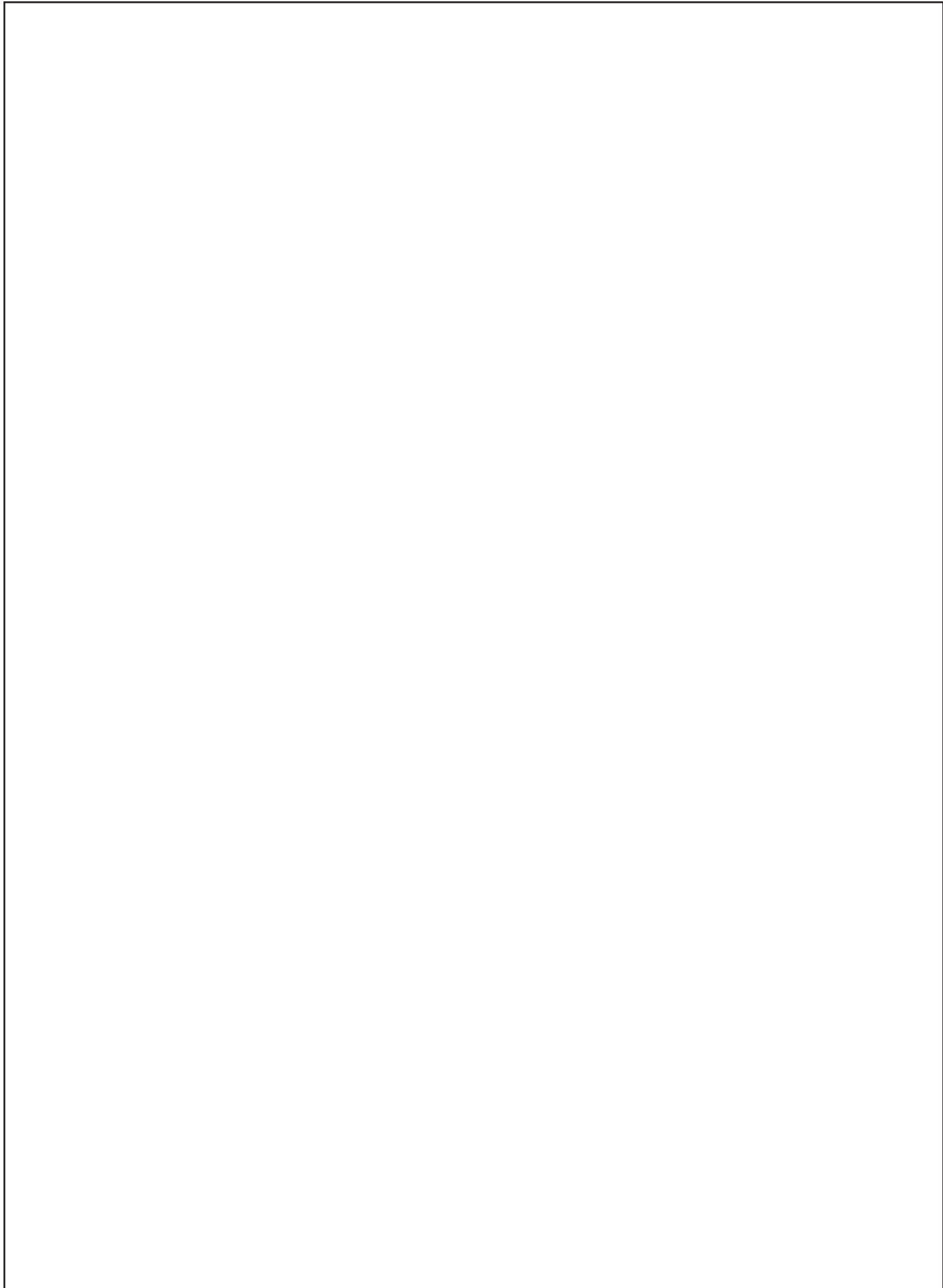
- Ensure the unit is positioned in a safe location, and that the leveling legs have been properly adjusted so that the unit is level and stable.
- The unit must remain in the upright (vertical) position.
- Exercise care when removing the wood crating and moving the unit from the shipping skid. The unit is very heavy (stand mounted units will be extremely top-heavy). Use appropriate handling equipment and/or sufficient manpower to lift and move the unit.
- **DO NOT** operate the unit unless you fully understand the components and their intended function (see Section 3).
- Failure to comply with **CAUTION** notices may result in minor to moderate injury, equipment and/or property damage, and void the warranty.

CAUTION

- The electronic components on the Control Panel are impact-sensitive. Exercise care around the Control Panel to avoid damage and maintain proper operation.
- When cleaning the unit **DO NOT**:
 - a. **Steam clean.**
 - b. **Use products containing chlorine or other caustic chemicals.**
 - c. **Use abrasive products, steel wool or scouring pads.**
- **DO NOT** alter, add attachments or otherwise modify this equipment!
- **DO NOT** attempt to dry the EAC cell after cleaning by installing it and running the Hood to force air dry, or by running an appliance below the Hood in attempt to heat dry the cell. This can potentially damage the EAC system leading to failure and voiding the warranty. The EAC cell must air dry at ambient room temperature, preferably overnight.
- Take care not to bend the collection fins or break the ionizer wires on the Electrostatic Air Cleaner (EAC) cell. Doing so will prevent the system from properly capturing grease particulate, and cause power to the appliance underneath the Hood to be shutdown.
- Failure to comply with **CAUTION** notices may result in equipment and/or property damage, and void the warranty.

NOTE:

- If the crate is damaged upon receipt, immediately inspect the unit and notify the freight company of any damage to the unit.
- To aid the electrician, or technician during installation or service, an electrical wiring diagram is provided with the unit. It should be attached to the unit's rear panel.
- Comply with all appropriate state and/or local health regulations regarding the cleaning and sanitation of equipment.
- **Consultation with a professional HVAC company may be required for some installations for purpose of confirming proper room air exchange rate, and to determine the heat load capabilities of the existing air conditioning system.**
- Exhaust ventilation is recommended for areas in which recirculating hoods are used. Giles recommends 50 CFM per linear foot of hood space. This amount could vary based on local codes and the site-specific installation requirements.
- The sound level of the Hood when operating is approximately 73 dB.



1. Introduction

Thank you for the purchase of a new Giles Ventless Recirculating Hood System, Model FSH-5 or FSH-6; manufactured by Giles Foodservice Equipment, Montgomery, Alabama (USA), hereafter referred to as "Giles". These two models are available as either a ceiling hung, or a stand mounted model. The stand mounted version measures 72" from the floor to the bottom edge on the hood skirt.

Proper care and maintenance of this unit will ensure years of trouble-free service and to help protect your investment in this equipment, we recommend taking a few moments to familiarize yourself with the installation, operation, cleaning, and maintenance procedures described in this manual. We urge you to read these instructions before installing or using this hood. Adherence to these recommended procedures will minimize potential for costly downtime and future equipment repairs. Please retain this manual for future reference.

1-1. Construction

The Ventless Hood System is constructed primarily of Series 430 stainless steel.

1-2. Standard Features

Control Panel

- Two LED light clusters indicate the status of the EAC filters, right and left side.
- **FILTER MISSING** light indicates that one (or more) of the filters (Baffle, Pre-filter, Charcoal) is either missing or installed improperly.

Filters

- Baffle Filters - capture and remove large grease particles from the air stream.
- Pre-Filters - capture and remove smaller grease particulate and moisture.
- Electronic Air Cleaners (EAC) - capture smoke & fine particle air contaminants.
- Charcoal Filters - help eliminate undesirable cooking aromas.

Fire Suppression System Plumbing

Hood is pre-plumbed at the factory and ready for connection to a listed fire suppression system. Includes piping, plenum nozzles, fusible link brackets and conduit. **Procurment, installation and final commissioning of the actual fire extinguishing system is the responsibility of the purchaser.**

1-3. Optional Features

Inter-Locked Start System (ILS)

- **Push To Start** feature requires the user to press a start button in order to restart the Hood, and consequently provide power to the served appliance, after a power interruption. Some jurisdictions require this feature to guard against unattended start-up of Hood and appliance(s).

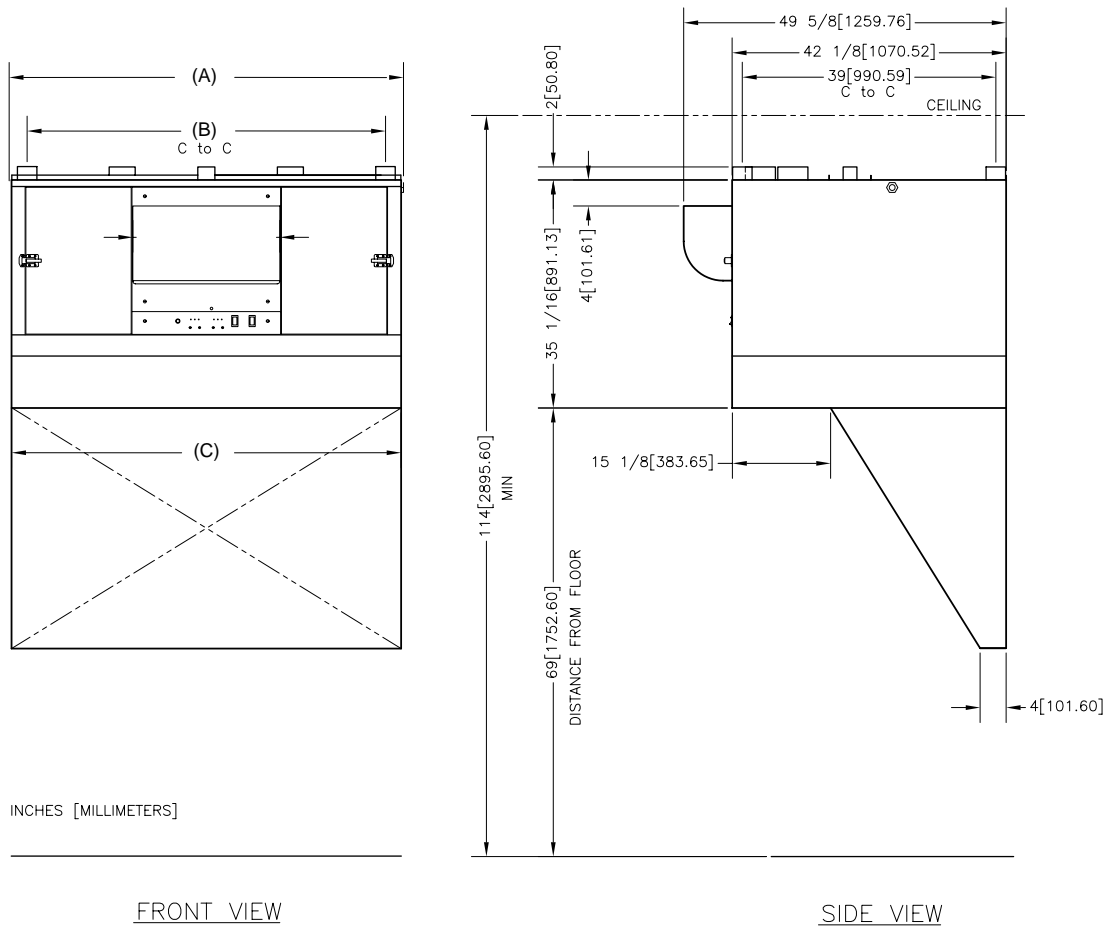
Floor Stand Mount

- 72" high stand mount is available instead of the standard ceiling hung mount (measured from floor to bottom edge of the hood skirt).

1-4. Specifications

1-4.1. Overall Dimensions for FSH-5/6 (Ceiling Mount model)

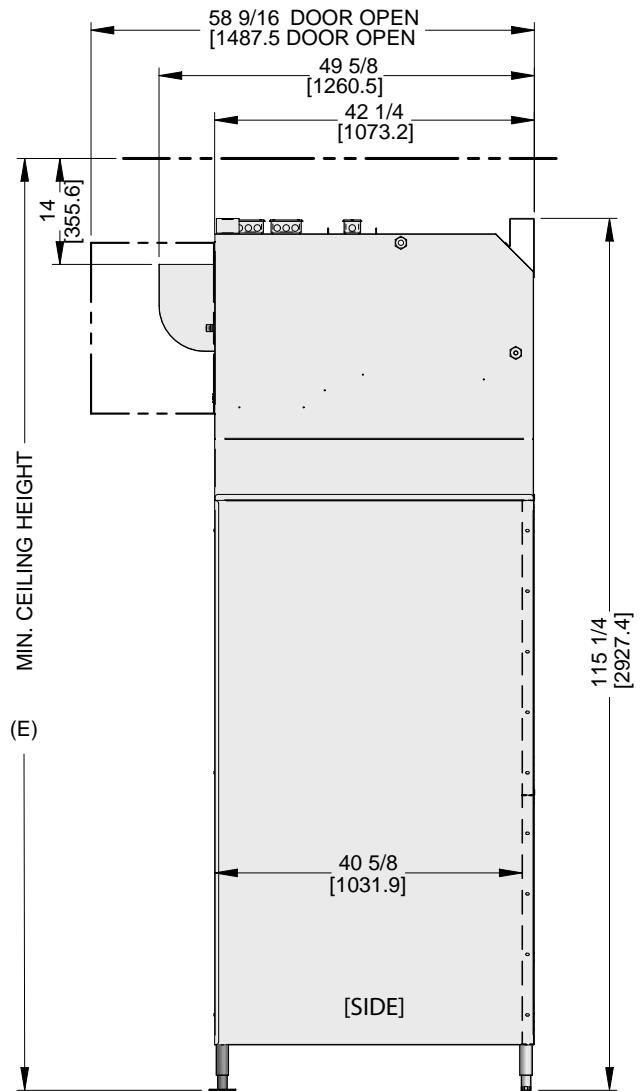
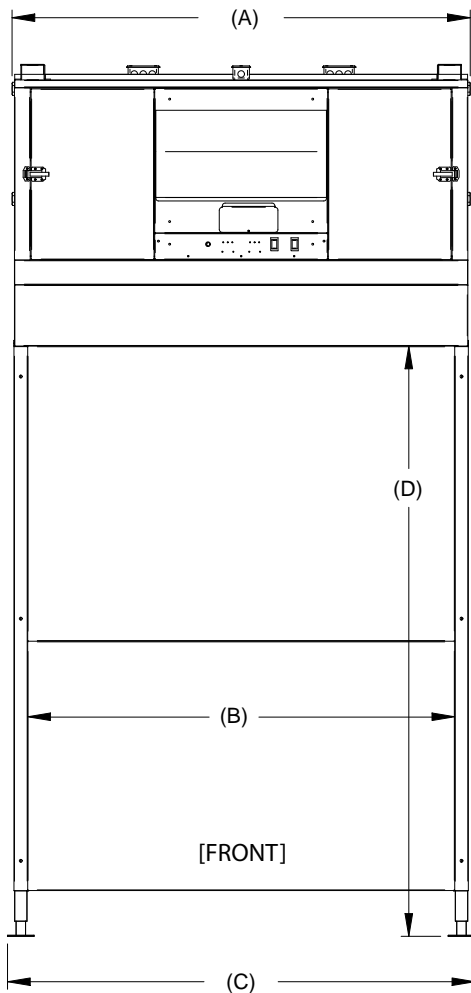
DIM	FSH-5	FSH-6
(A)	60-9/16 [1538.3]	72-9/16 [1843.1]
(B)	55-1/8 [1400.2] C to C	67-1/8 [1705.0] C to C
(C)	59-15/16 [1521.9]	71-15/16 [1705.0]



1-4. Specifications

1-4.2. Overall Dimensions for FSH-5/6 (Stand Mount model)

DIM	FSH-5	FSH-6
(A)	60-9/16 [1538.3]	72-9/16 [1843.1]
(B)	56-7/16 [1433.5]	68-7/16 [1738.3]
(C)	61-3/4 [1568.5]	73-3/4 [1873.3]
	(with 72" Stand Mt)	
(D)	72 [1828.8]	
(E)	117-3/16 [2976.6]	



INCHES [MILLIMETERS]

1-4. Specifications

1-4.3. Regulatory Listings



1-4.4. Hood Weights

Hood	Crated Weight	Uncrated Weight
FSH-5	664 lbs [302 kg]	464 lbs [211 kg]
FSH-6	733 lbs [333 kg]	553 lbs [251 kg]

2. Installation

This section summarizes procedures necessary to install the new FSH-5 or FSH-6 Hood. Before installing or servicing this equipment, please read the contents of this manual thoroughly. Following these procedures will help to ensure a safe and proper installation.

NOTE:

- **A HVAC specialist may be required for some installations to confirm proper air exchange and the heat load capabilities of existing air conditioning systems.**
- Exhaust ventilation is recommended for areas in which recirculating hoods are used. Giles recommends 50 CFM per linear foot of hood space. This amount could vary based on local codes and site-specific installation requirements.

2-01. Unpacking

!! IMPORTANT NOTE:

If the palletized unit shows signs of damage, immediately inspect the equipment and other packaged components, and notify the freight company of any damages.

The unit is palletized on a wooden shipping skid and protected with a wooden framework; secured with high-tensile plastic strapping and wrapped in machine applied stretch-wrap. Following these steps to unpack.

1. Position the palletized unit in an area that has sufficient space for unpacking.
2. Cut and remove stretch-wrap and all strapping. Remove all auxiliary items which are packed with the unit and set aside in a safe place.
3. Use appropriate tools to remove the protective wooden framework from around the unit.

CAUTION

The unit is very heavy and bulky! Use suitable equipment and/or sufficient manpower to lift and move the hood from the shipping skid ... see **Section 1-4.4, Hood Weights**.

4. In many cases, to facilitate ease of movement, it is preferable to leave the unit on the base skid until time to install it in the desired permanent location. Carefully remove the Hood from the shipping skid using suitable equipment and/or sufficient manpower, and safe work practices.

!! IMPORTANT NOTE:

When removing the unit from the skid, take precautions not to damage to the bottom edge of hood skirt. If possible, it is advisable to rig and lift the hood from the topside, utilizing the hood's hanging brackets.

2-02. Location

CAUTION

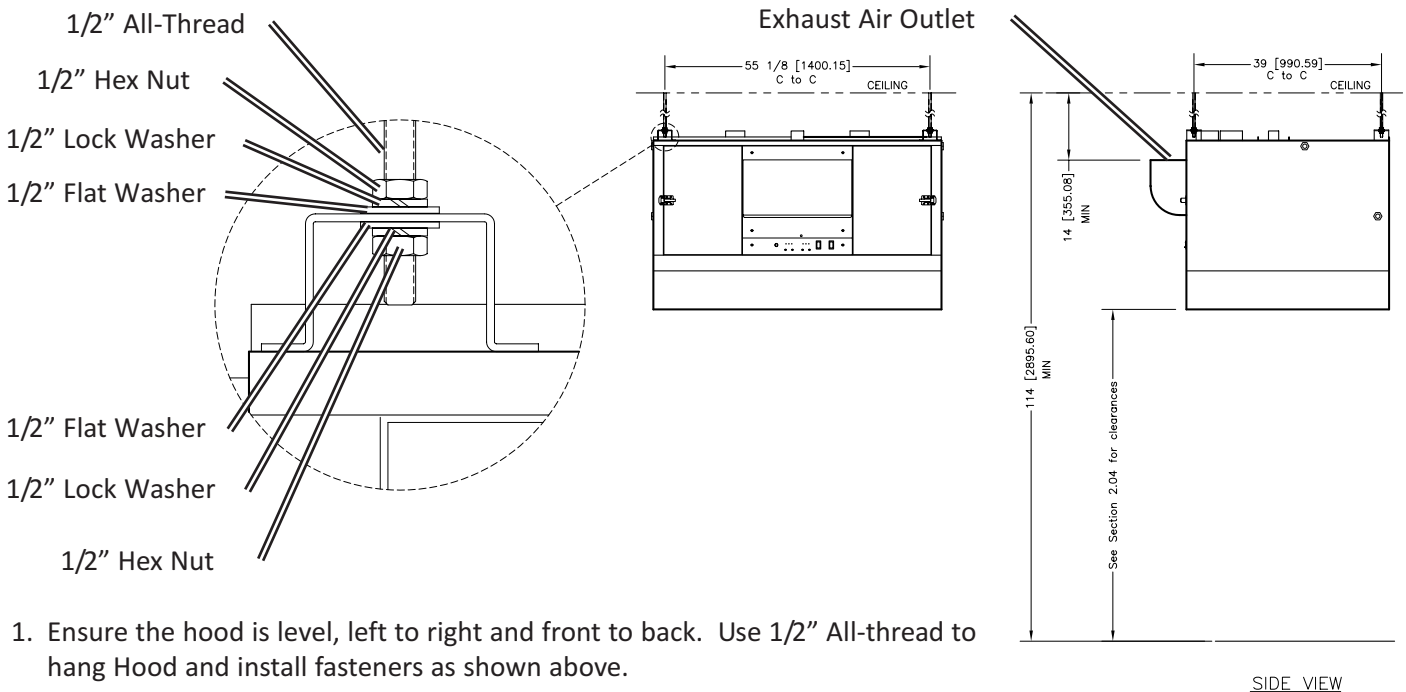
DO NOT ALTER, ADD ATTACHMENTS, OR OTHERWISE MODIFY THE EQUIPMENT.

NOTE:

- A HVAC specialist may be required for some installations to confirm proper air exchange and the heat load capabilities of existing air conditioning systems.
- Exhaust ventilation is recommended for areas in which recirculating hoods are used. Giles recommends 50 CFM per linear foot of hood space. This amount could vary based on local codes and site-specific installation requirements.
- The sound level of the hood when operating is approximately 73 dB.

1. Do not obstruct the exhaust air outlet. Maintain a minimum clearance of **14 inches (355.6mm)** between the air outlet and ceiling, or any overhead obstructions.
2. Ensure that the intended mounting site is structurally sound and capable of supporting the hood's weight. See **Section 1-4.4, Hood Weights**.

2-03. Hood Ceiling Mounting Detail



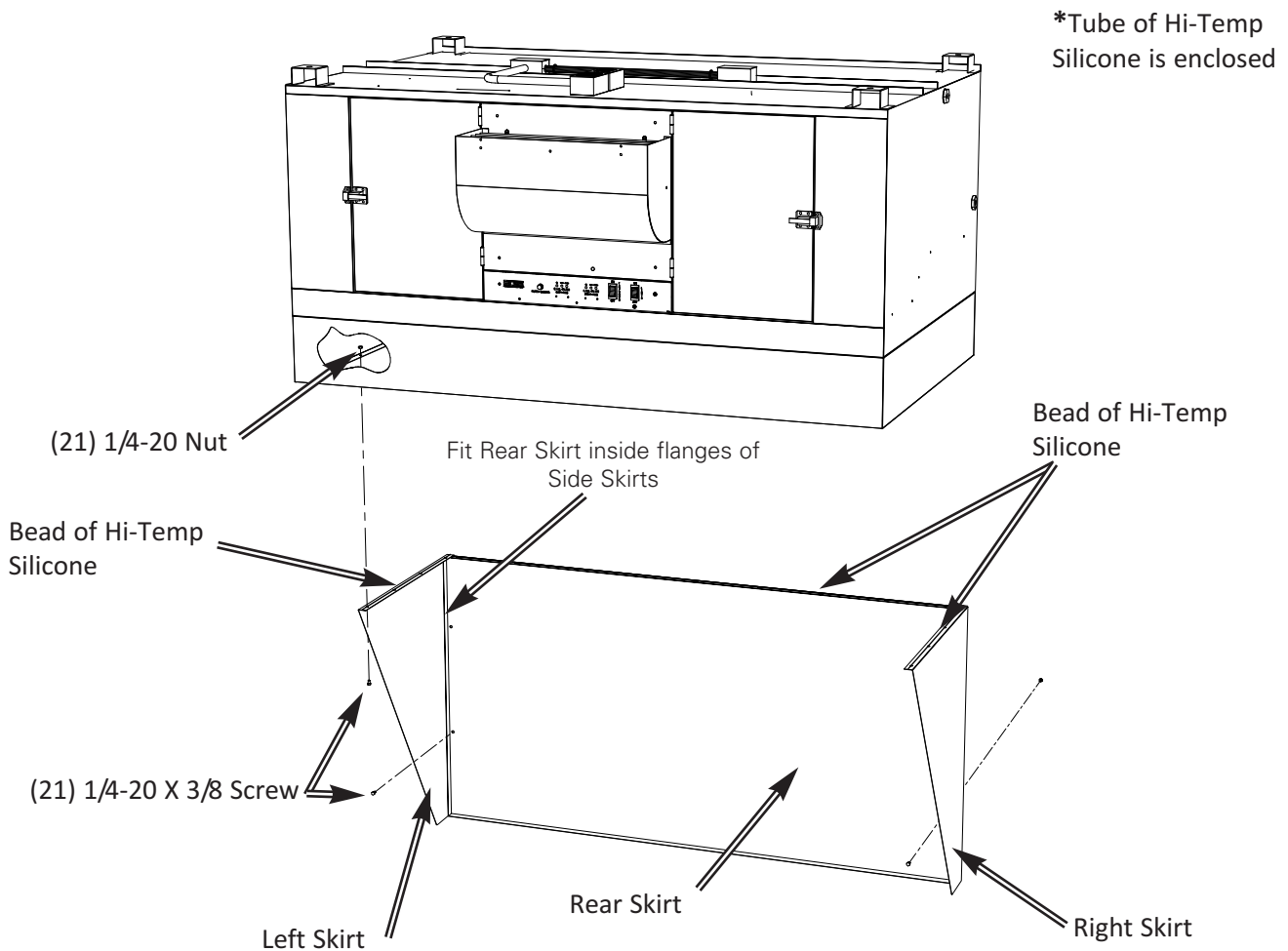
1. Ensure the hood is level, left to right and front to back. Use 1/2" All-thread to hang Hood and install fasteners as shown above.
2. Ensure all mounting fasteners are tight and secure. To perform properly, the ceiling mounted Hood must have Backsplash and Side Skirts installed, see **Section 2-3.2. Hood Skirt Installation**.

2-03. Hood Skirt Installation

NOTE:

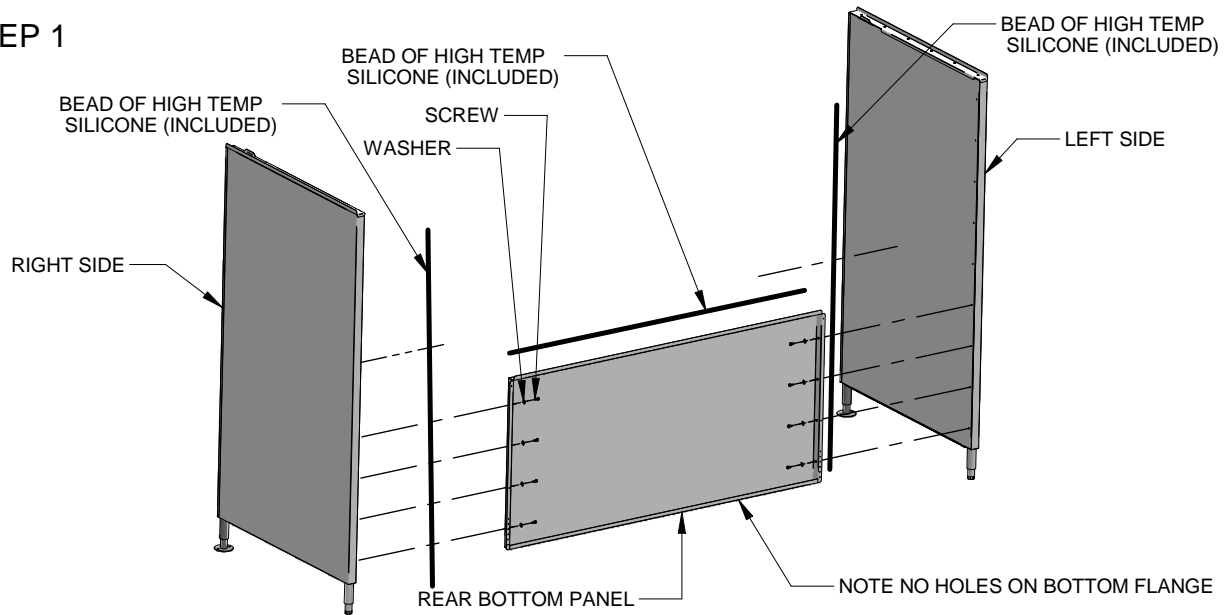
Hood Skirts **MUST** be installed on ceiling mount Hoods to ensure proper capture performance.

1. Peel all protective film from parts before assembling.
2. Apply a bead of Hi-Temp Silicone (included) to the top flanges of both Side Skirts.
3. Attach Left and Right Side Skirts to hood with enclosed fasteners (do not tighten completely).
4. Apply a bead of the Hi-Temp Silicone to the top flange of the Rear Backsplash Skirt.
5. Attach Rear Skirt to hood with enclosed fasteners (do not tighten completely) .
6. Fasten Left and Right Skirts to Rear Skirt.
7. Completely tighten all fasteners and wipe any excess silicone from the assembled Skirt.

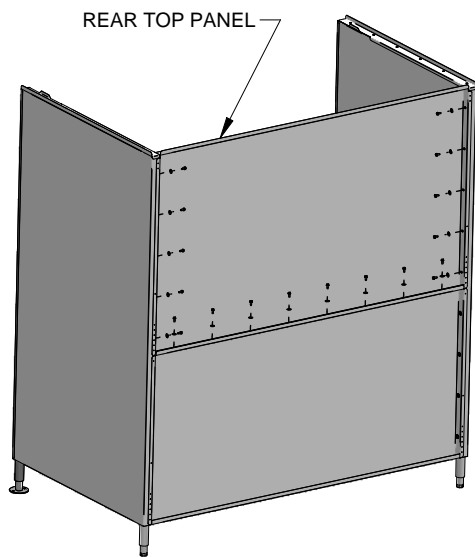


2-04. Hood Stand Installation (Stand Mount model)

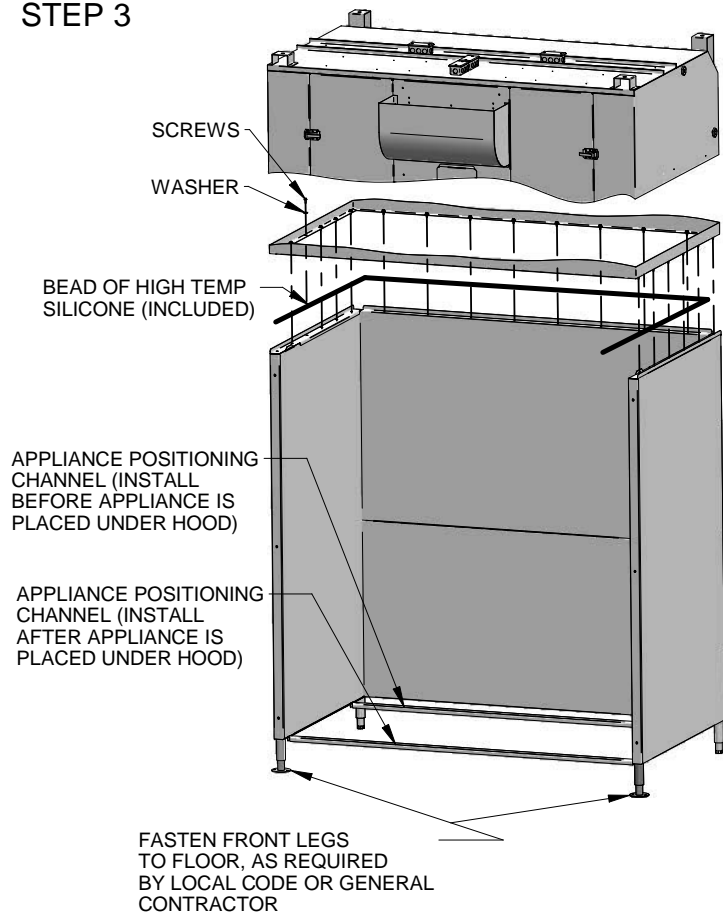
STEP 1



STEP 2



STEP 3

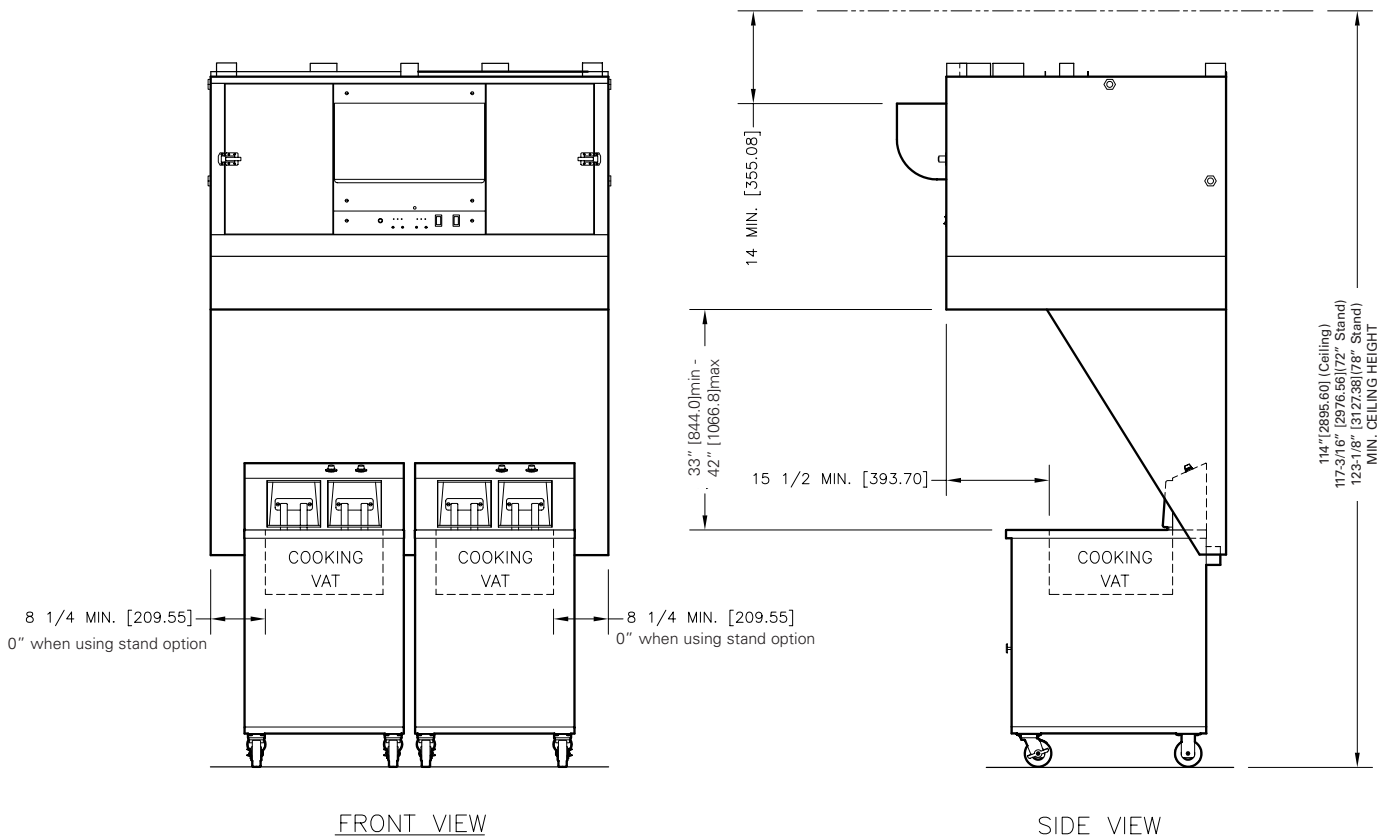


2-05. Cooking Appliance Limitations and clearances

2-05.1. Fryer Limitations (Electric Appliances Only)

Hood	Max. Temp.	Max. kW Input	Max. Shortening Capacity	Max Cooking Surface (per Fryer)	Max Cooking Surface (Total all Fryers)
FSH-5	400°	20	80.0	380 Sq. In.	760 Sq. In.
FSH-6	400°	20	80.0	380 Sq. In.	760 Sq. In.

2-05.2. Fryer Clearances (side-to-side overhang clearance does not apply with Stand Mount model)

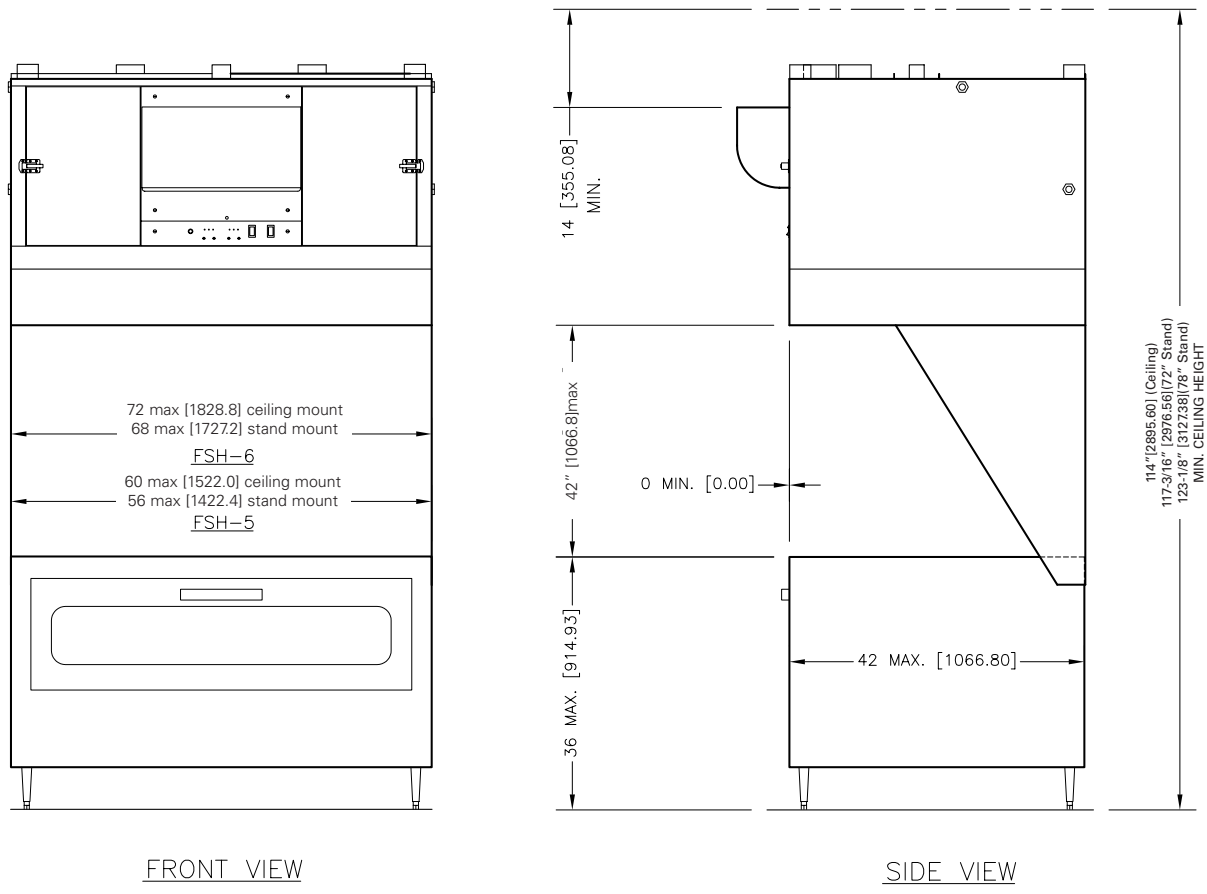


Inches [mm]

2-05.3. Oven Limitations (Electric Appliances Only)

Hood	Max. Temp.	Max. kW Input (Total all Ovens)
FSH-5	500°	55
FSH-6	500°	55

2-05.4. Oven Clearances

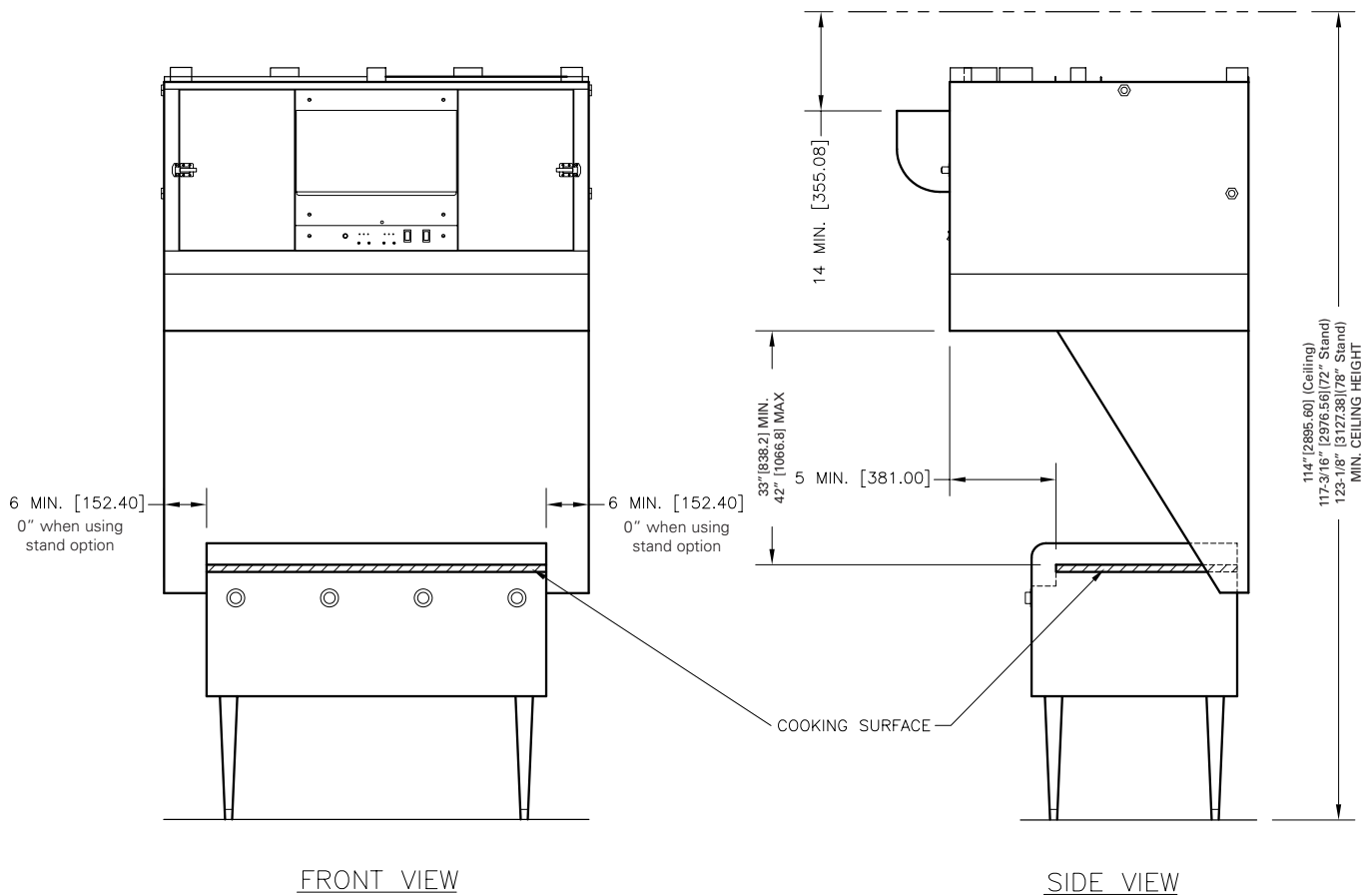


Inches [mm]

2-05.5. Griddle Limitations (Electric Appliances Only)

Hood	Max. Temp.	Max. kW Input	Max Cooking Surface
FSH-5	400°	25	48 X 26
FSH-6	400°	25	60 X 26

2-05.6. Griddle Clearances (side-to-side overhang requirement does not apply with Stand Mount model)

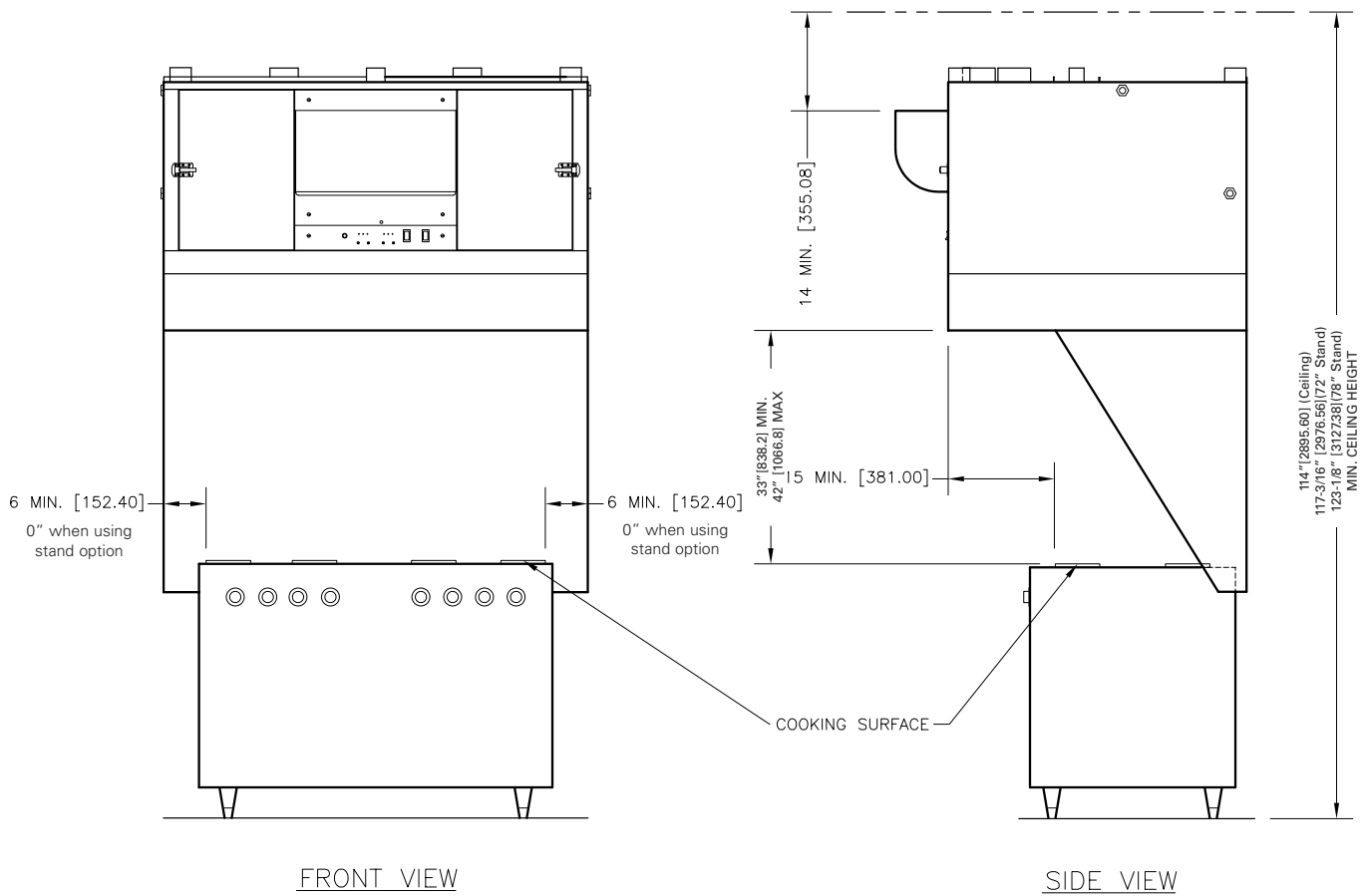


Inches [mm]

2-05.7. Range Limitations (Electric Appliances Only)

Hood	Max. Temp.	Max. kW Input	Max Burners
FSH-5	400°	25	8
FSH-6	400°	25	8

2-05.8. Range Clearances (side-to-side overhang requirement does not apply with Stand Mount model)



Inches [mm]

2-06. Hood Electrical Requirements

WARNING

- Consult a professional qualified electrician to ensure the installation complies with all electrical specifications and that the unit is properly grounded in accordance with local building code.
- Improper installation, adjustment, alteration, service, or maintenance could result in serious injury, even death; equipment and/or property damage; and void the warranty.

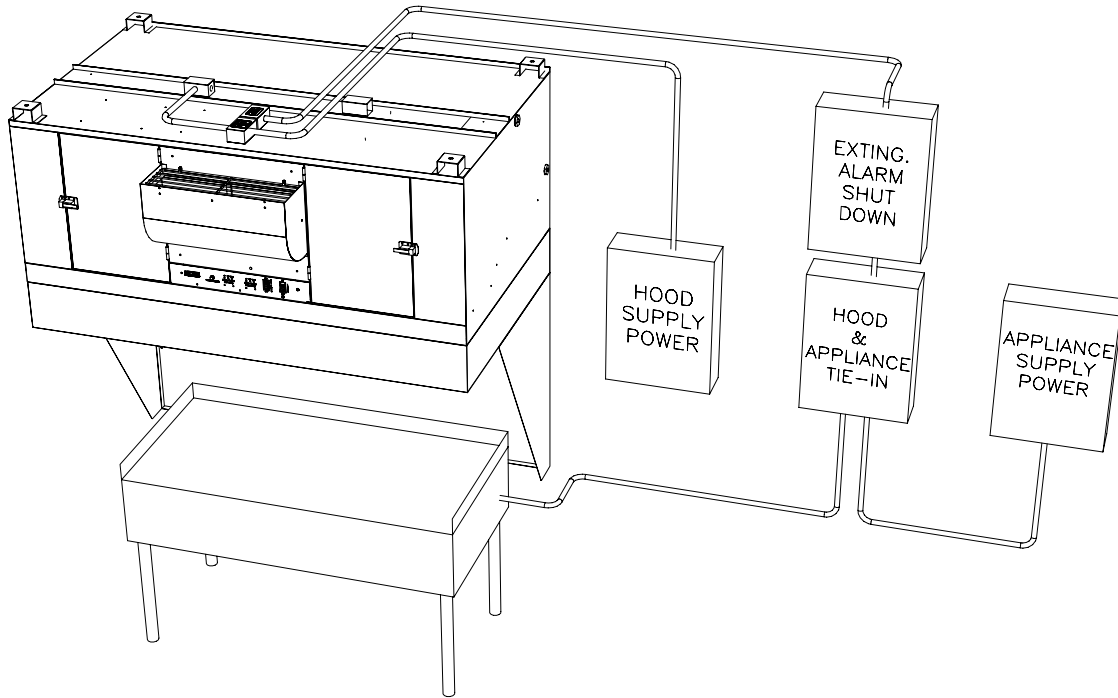
Hood Electrical Requirements					
Unit	Voltage	Hz	Phase	Amps	Breaker
FSH-5 & 6	208/240	60	1	15	20
*FSH-5 & 6	240	50/60	1	15	20

* Brazil & CE

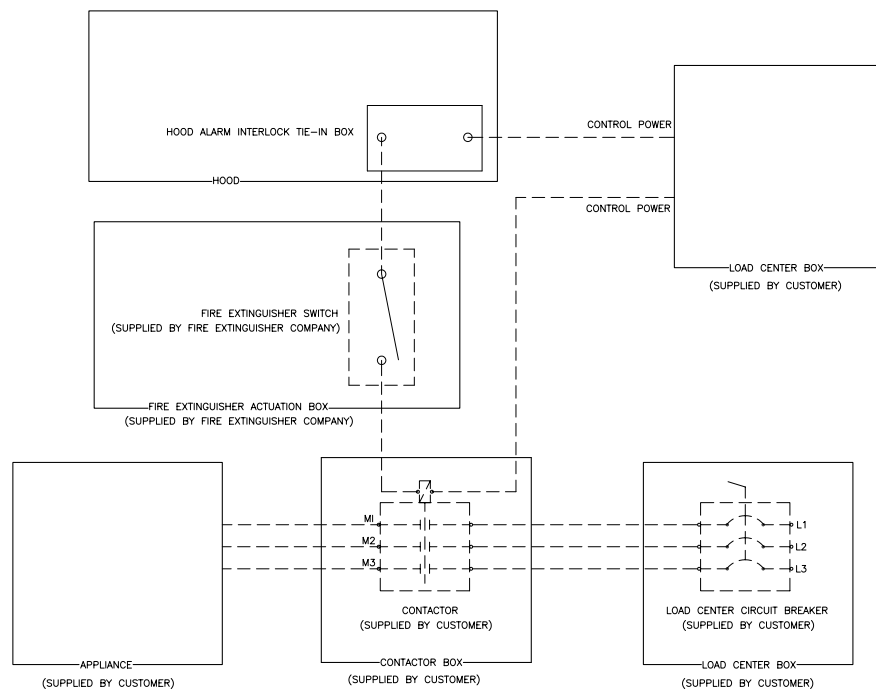
2-06.1. Electrical Connections

1. Install appropriate Circuit Breaker in Main Breaker Box, see **Section 2-6, Hood Electrical Requirements**.
2. Connect appropriate size wire from hood to the main breaker.
3. Re-install Service Panel.
4. Turn Main Breaker on.
5. Place the Hood power switch in the **ON** position. If the ILS is installed, press and hold the “Push to Start” button for 5 secs after power switch is **ON**.

2-06.2 Routing Power Wires



2-06.3 Hood and Appliance Interlock Diagram



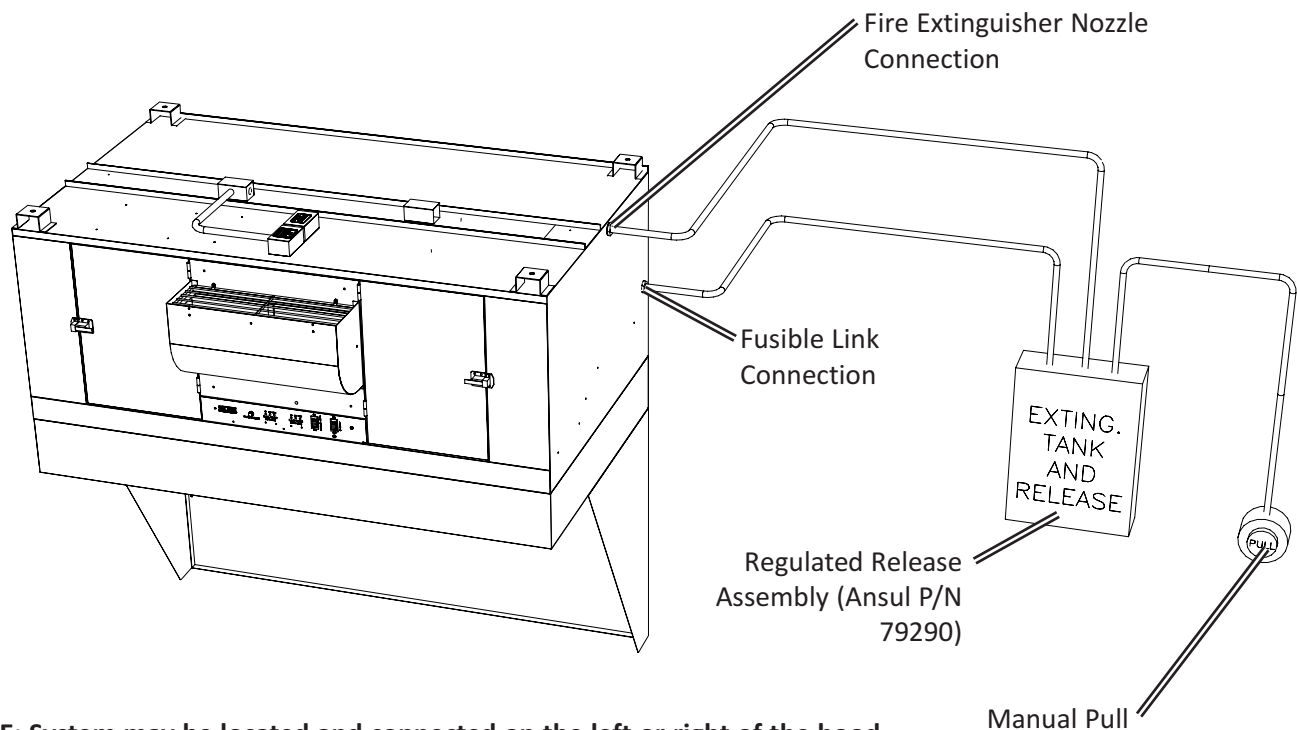
2-07. Fire Suppression System Installation

It is a requirement that the Giles FSH-5 & 6 Ventless Hood System be protected by a UL Listed fire suppression system. Installation is to be performed by an Authorized Fire Suppression Agent in accordance with the system listing.

The FSH-5 & 6 hood system is pre-piped at the factory and contains supply line, plenum nozzles and fusible link brackets. **Appliance nozzles and drop-downs are not included.** The hood has been designed to accommodate either left or right side hook-up. The electrical switch requirements are identical to those listed in the Ansul R-102 Installation Manual with the hood system acting as the customer supplied switch.

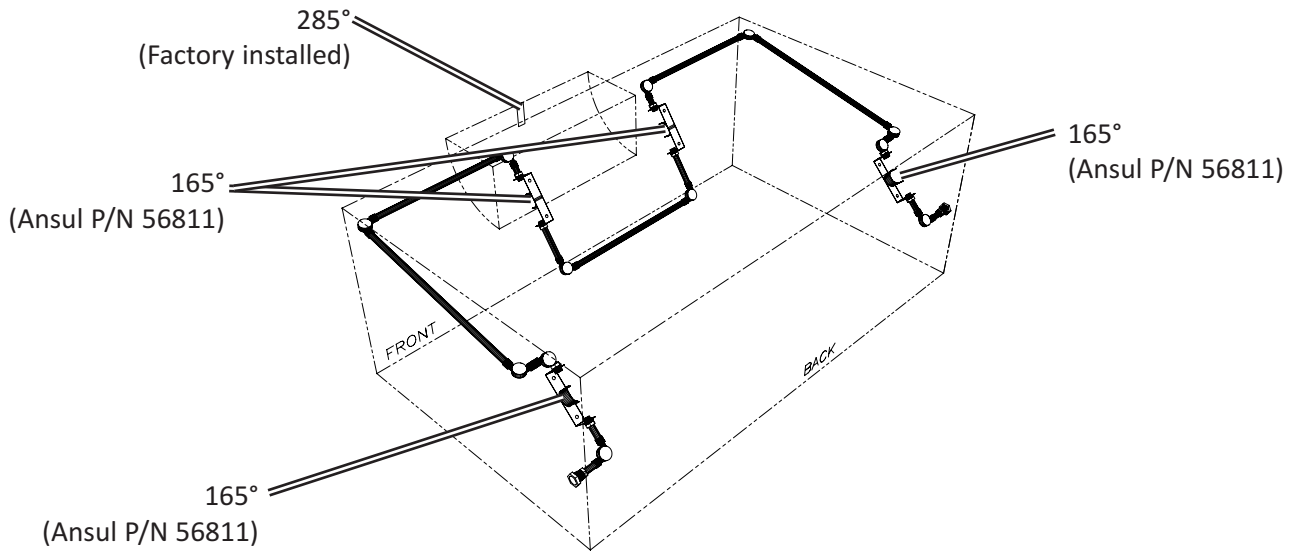
1. Appliance nozzles shall be positioned 22" [559 mm] above the cooking surface.
2. The use of both appliance nozzles is required at all times.
3. A manual pull station for the Fire System is to be installed and located in a path of exit or egress. The pull station must be clearly marked and easily accessible.
4. Regulated Release Assembly shall be of the mechanical type (Ansul P/N 79290).

2-07.1. Fire Suppression System Routing

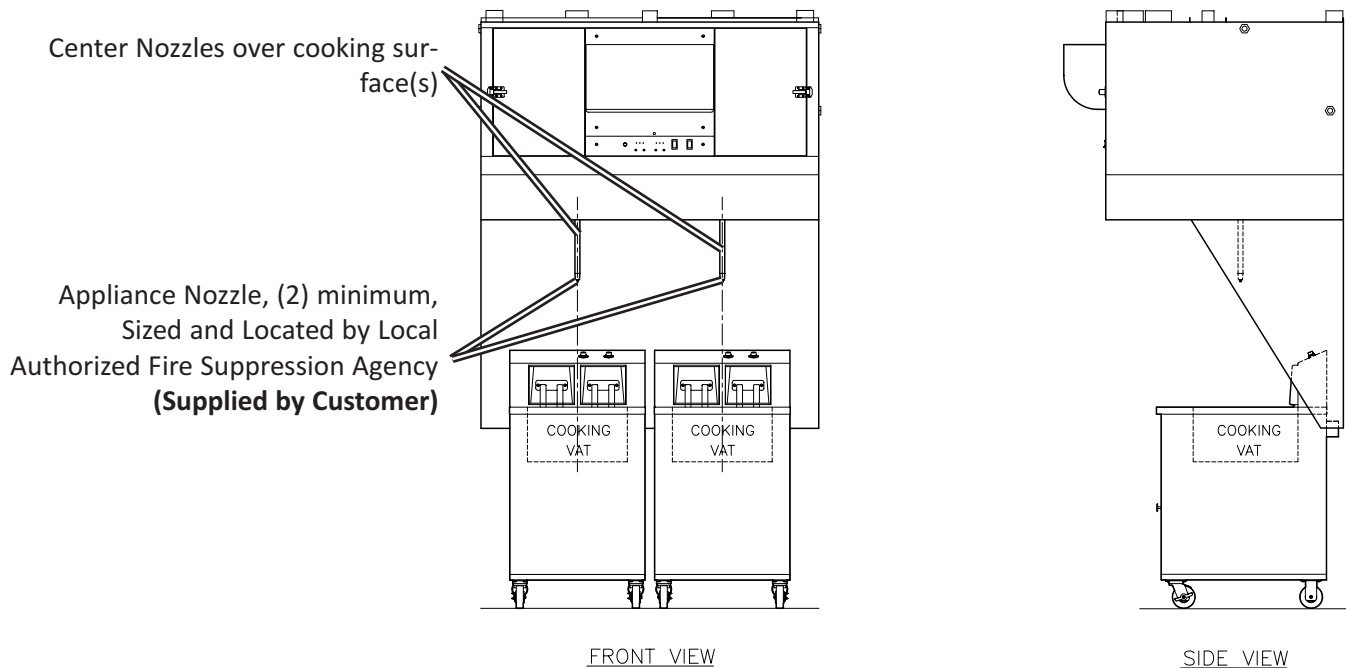


NOTE: System may be located and connected on the left or right of the hood.

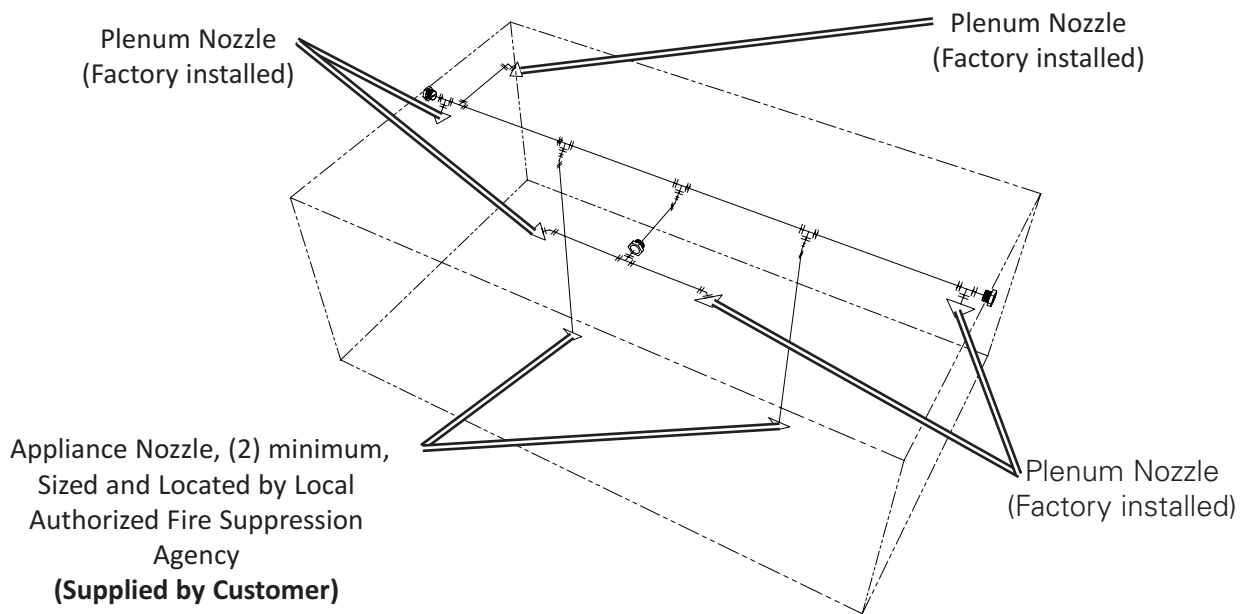
2-07.2. Fire Suppression Fusible Links



2-07.3. Appliance Nozzles



2-07.4. Fire Extinguisher Nozzle Locations



2-07.5. General Maintenance

The fire extinguishing system should be maintained as outlined in the Standard for Wet Chemical Extinguishing Systems, NFPA 17A and in accordance with the instructions of the system's installer.

Please contact a local Authorized Fire Suppression Agent or Ansul® Dealer for maintenance, trouble-shooting and repairs.

General Maintenance of the fire suppression system is very important. Inspect and maintain as follows: Servicing and inspection of the fire suppression system is to be conducted by qualified fire protection technicians. As a minimum, field inspection of the fire suppression system is to be performed semi-annually. Such maintenance shall consist of the following:

1. Confirm that the hazard has not changed.
2. Verify that system pressure is nominal.
3. Inspect the soundness of the discharge spray nozzles and fusible links.
4. Ensure the system is properly located with respect to the appliance.
5. Verify the date the unit was manufactured.
6. Check to be sure the service tag is attached indicating what service was performed and when performed.

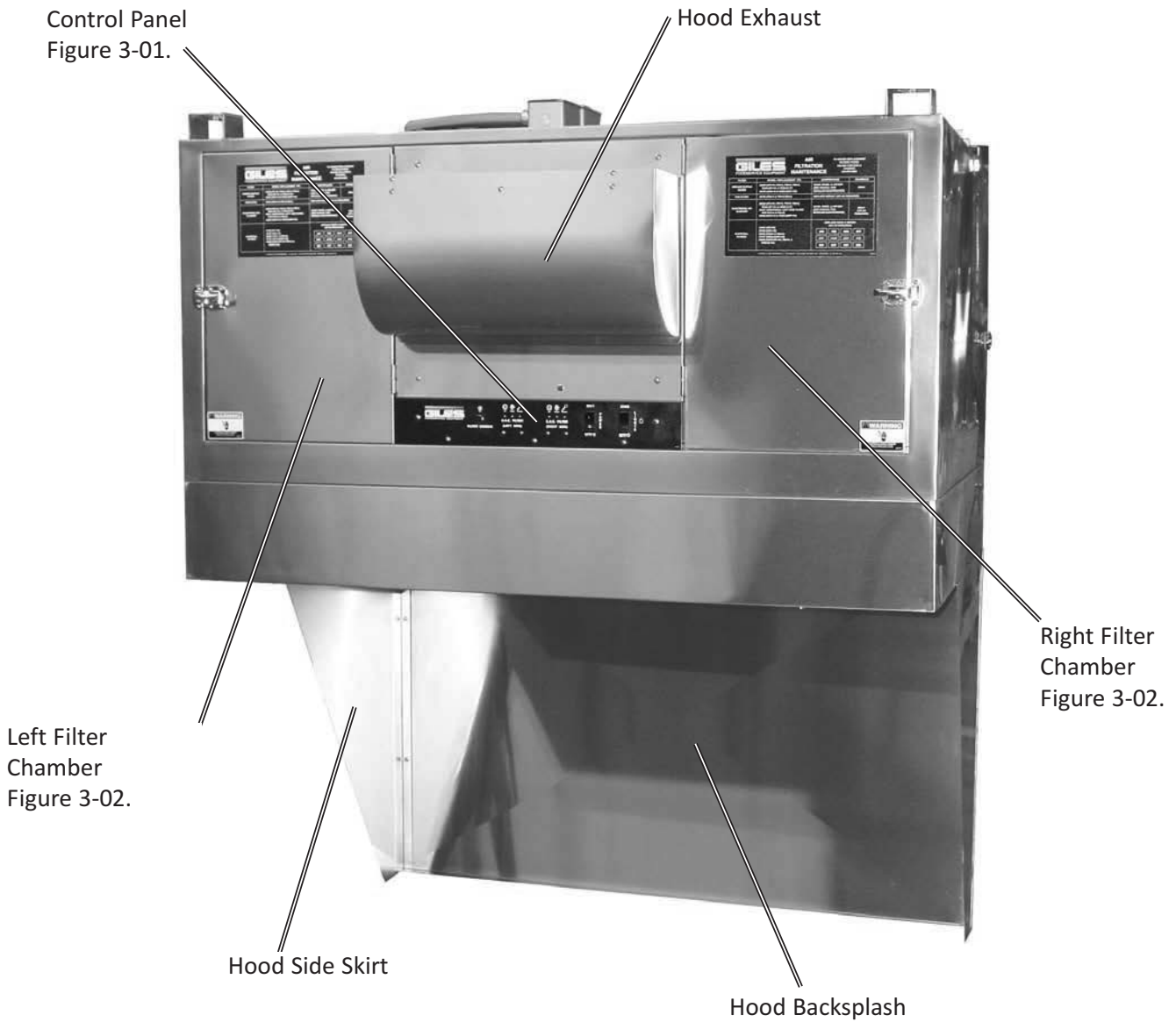
*Ansul is a registered trademark.



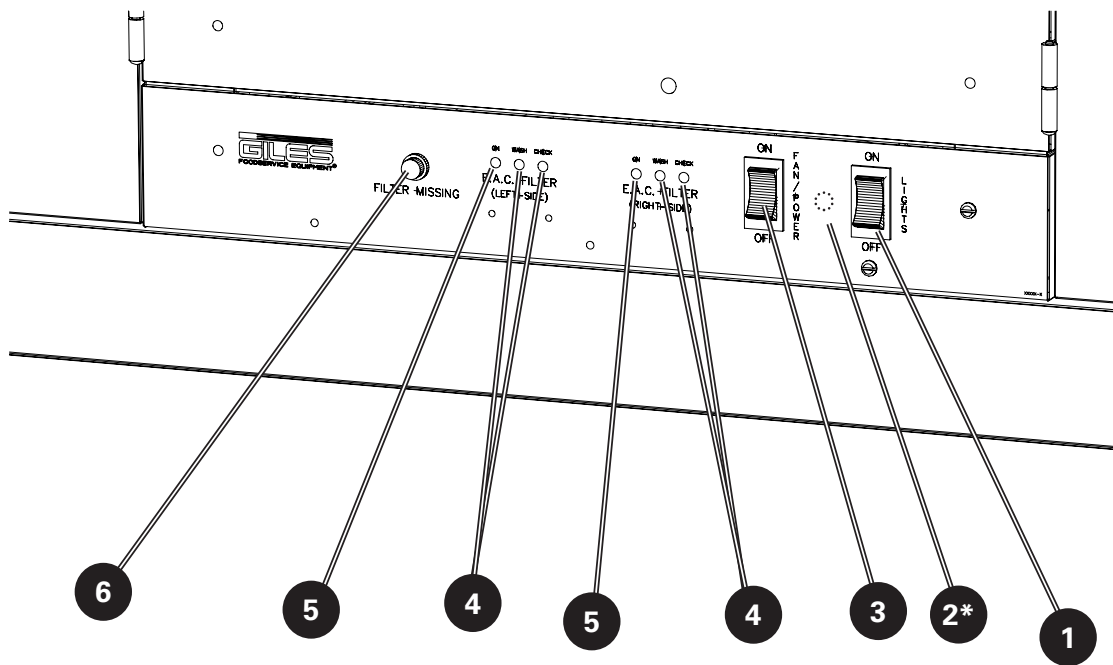
NOTES:

3. Overview

This section provides a brief overview of the FSH-5 and 6 Hood ... the components, their functions, and the associated accessories. Please review carefully before proceeding any further.



3-01. Control Panel



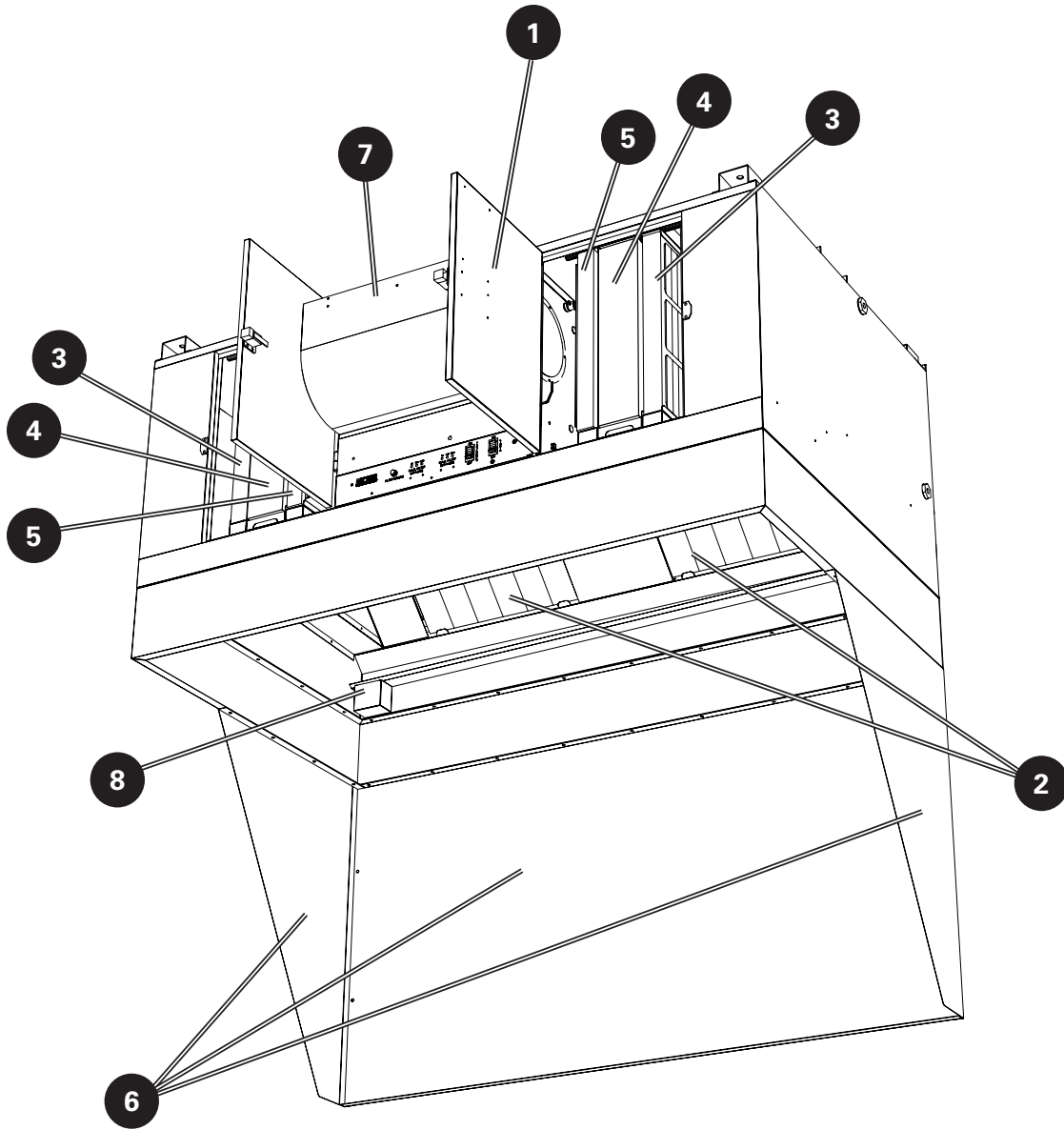
* ILS Only (not shown)



3-01. Control Panel		
Item	Description	Function
1	Light Switch	Turn the under-hood lights ON and OFF .
2*	PUSH to START Button	Hood equipped with ILS Option ONLY ... After the Power Switch is in the ON position, push and hold down PUSH to START Button for 5 seconds start the Hood fan.
3	Power Switch	The Power Switch is a two-position Switch. Move the switch upward to the ON position for operation.
4	WASH/CHECK LED Indicator's (Right & Left EAC's)	<p>The WASH & CHECK Indicator Lights will illuminate when there is a problem with the EAC Cell, such as being excessively dirty, cell not installed or not properly seated, dirty or faulty contact, faulty power supply, damaged or shorted cell, etc. After about 2 mins. a beeping alarm will begin sounding and power to the appliance(s) under the Hood will be shutdown.</p> <p>IMPORTANT! DO NOT use these indicators as a signal for routine cleaning of the EAC Cell. The cell must be cleaned <u>daily</u> for best performance. Failure to do so will significantly decrease the life of the charcoal filters and possibly damage the EAC power supply.</p>
5	ON LED Indicator (Right & Left EAC's)	The ON Indicator Light will illuminate when the Electronic Air Cleaner (EAC) power supply is on. When this is the only LED illuminated the EAC system is operating normally.
6	Filter Missing Light	The Filter Missing Indicator will illuminate when the either of Grease Baffle Filters, Pre-Filters, or Charcoal Filters is missing or are not properly positioned in the hood.




* Inter-Locking Start (ILS) Only

3-02. Filter Chamber and Exhaust





3-02. Filter Chamber and Exhaust		
Item		Function
1	Hood Filter Door (2)	Provides access to the Pre-Filter, EAC and Charcoal Filters. Both doors must be closed and latched for the unit to operate.
2	Baffle Filter (2)	The Baffle Filters are the first stage of the grease extraction and air-cleaning system of the Hood. The filters are easily removed for daily cleaning. DO NOT remove the Baffle Filter while the hood is operating to prevent contact with electrical parts and avoid electrical shock. The Baffle Filter should be cleaned daily.
3	Pre-Filter (2)	Pre-Filters remove additional grease-laden vapors from the air stream, as well as moisture. NEVER attempt to clean and re-use the Pre-Filters ... Replace with new filters weekly.
4	EAC Filter (Left and Right)	EAC Filters are electrostatic devices that remove grease vapor and smoke generated by the appliance(s) during cooking. The EAC's should be cleaned <u>daily</u> for optimum performance.
5	Charcoal Filter (2)	Charcoal Filter helps to eliminate cooking aromas from the exhaust air. These Filters should be replaced monthly. NEVER attempt to clean and re-use a Charcoal Filters ... Replace with new filters every 30-40 days.
6	Hood Skirt	The Hood Skirt, consisting of two Side Skirts and a Backsplash, help contain and capture grease laden vapors produced by the cooking appliance(s). The Skirt must be installed to comply with the Hood's listing.
7	Exhaust Outlet	The Exhaust Outlet located on front of the unit, exhausts the filtered air back into the room. A minimum clearance of 14" <u>must</u> be maintained between the top of the Exhaust Outlet and the ceiling, or other obstruction, for proper air flow.
8	Grease Drip Cup	The Grease Drip Cup is used to catch grease condensate generated by the Baffle Filters. This cup must be emptied and cleaned daily.



3-03. Accessories (Included)		
Part	Description/Part Number	Function
	(2) Baffle Filter P/N 42300	Removes large particle contaminant from the air.
	(2) Pre-Filter P/N 91707	Removes additional grease-laden vapors from the air.
	EAC Filter P/N 20521 (LEFT) P/N 20520 (RIGHT)	Removes smoke and small particle contaminant from the air.



3-03. Accessories (Included)

Part	Description/Part Number	Function
 A rectangular charcoal filter with a perforated metal frame and a dark grey mesh interior. It has several small circular holes along the top edge.	(2) Charcoal Filter P/N 32056	Helps remove odors from the air
 A rectangular stainless steel tank with a black interior. It has a lid with two handles and two small circular holes on the lid.	EAC Soak Tank P/N 39327	Used for soaking and cleaning EAC filter.



Notes:

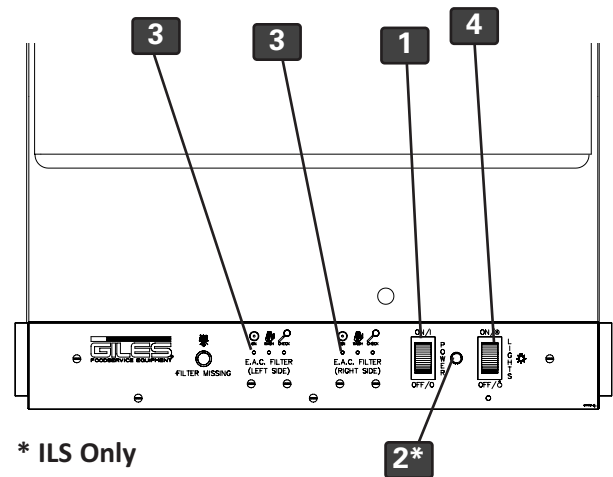
4. Operation & Filter Maintenance

This section describes Hood operation and filter maintenance.

4-01. Hood Operation

Starting the Ventless Hood ... Make sure all Filters are in place and Filter Access Doors are closed before attempting to operate the unit. **NOTE: The hood will NOT power-up if either filter door is open, or ajar.**

1. Press the Power Switch **1** to the **ON** position, (if the hood is an ILS model, press and hold the “Push to Start” button **2** for 5 seconds). The EAC **ON** light **3** will illuminate and the fan will start. A momentary alarm tone should sound and then silence as the fan reaches the proper speed. The appliance(s) under the hood, which is interlocked to the hood, may now be turned on.
2. Press the Light Switch **4** to the **ON** position to turn on the under-hood lights.



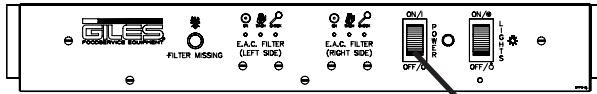
4-02. Filters and Filter Maintenance

Filter System operation, cleaning and maintenance schedule.

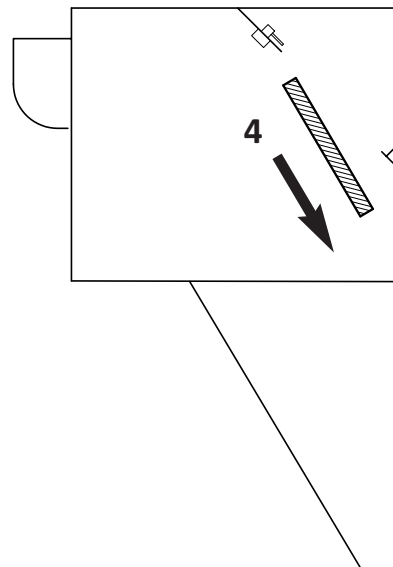
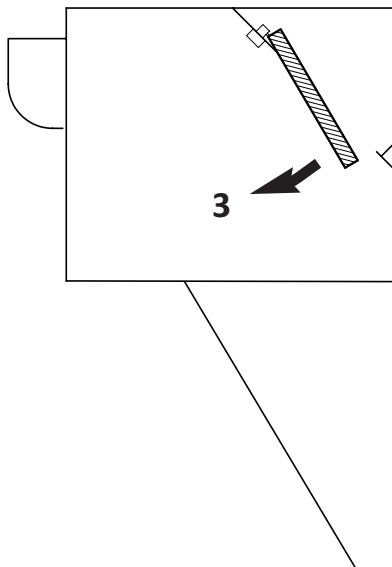
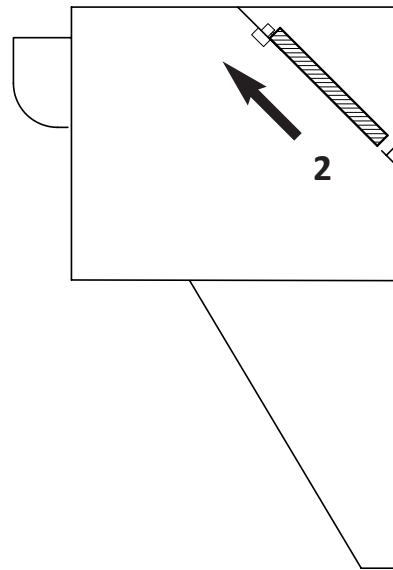
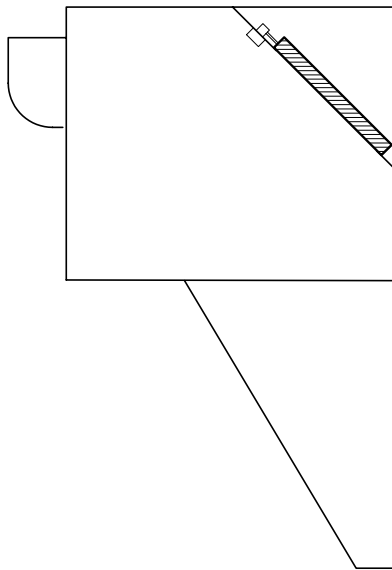
4-02.1. Ventless Hood Filter Table

Filter	When to Clean or Replace	How to Remove	How to Clean	How to install
Baffle Filter	Clean daily	Section 4-02.2.	Section 4-02.5.	Section 4-02.3.
Pre-Filter	Replace weekly	Section 4-02.6.	Never clean, Replace Only Section 4-02.9.	Section 4-02.7.
EAC Filter	Clean daily	Section 4-02.10.	Section 4-02.13.	Section 4-02.11.
Charcoal Filter	Replace every 30 days	Section 4-02.14.	Never clean, Replace Only Section 4-02.17.	Section 4-02.15.

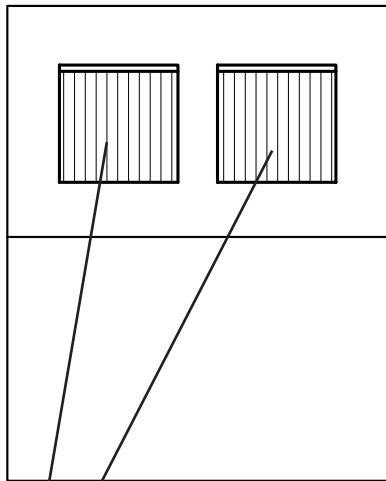
4-02.2. Baffle Filter Removal



1 Place in OFF position

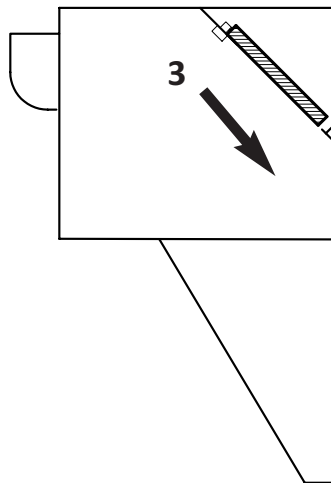
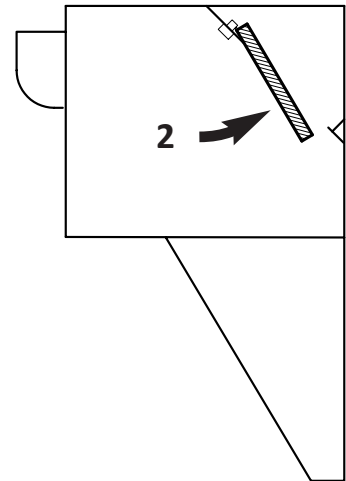
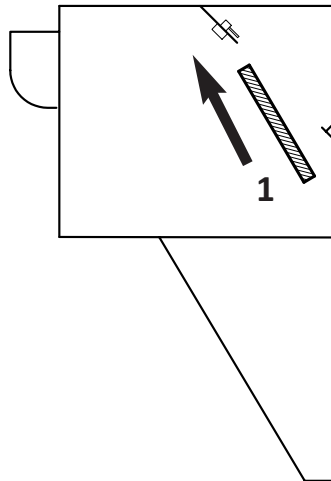


4-02.3. Baffle Filter Installation



Front View

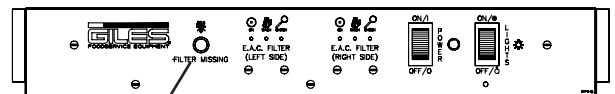
Position filters such that the baffles are in a vertical orientation.



Switch arm must be actuated by the Baffle Filter as shown

4-02.04. Baffle Filter Missing

If either Baffle Filter is missing or not in positioned correctly the Filter Missing Light **1** will illuminate and power to cooking appliance(s) is interrupted until the condition is corrected. See **Section 4-2.03, Baffle Filter Installation.**

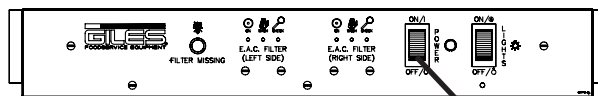


1

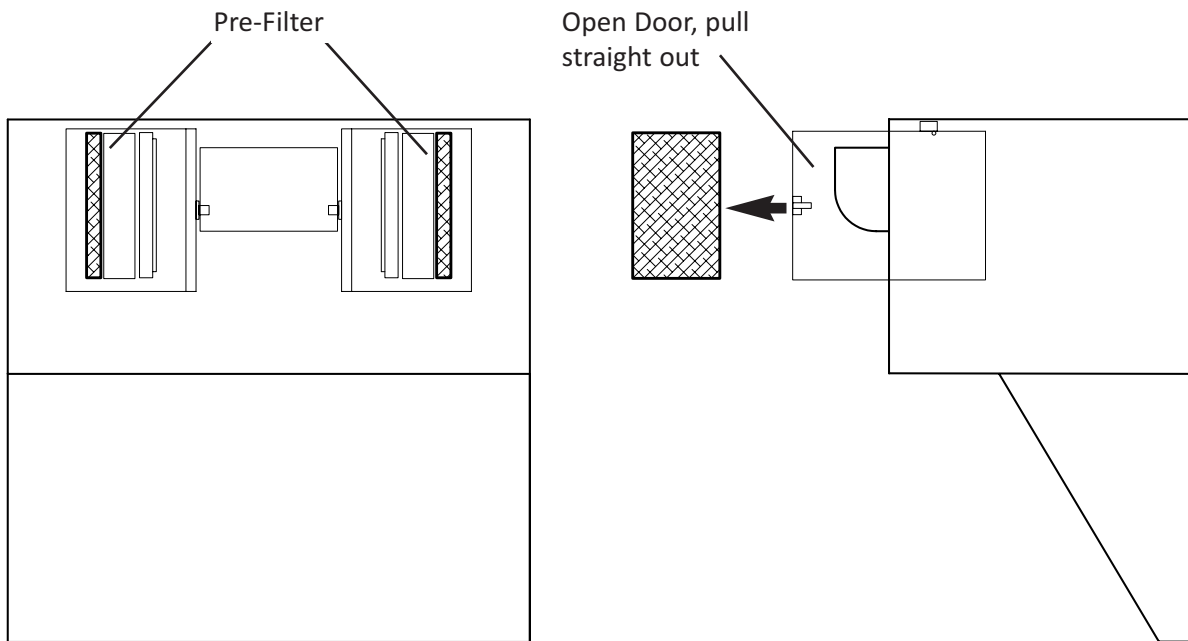
4-02.5. Baffle Filter Cleaning

Grease Baffle Filters should be cleaned daily. Place in sink and clean with hot soapy water, or a mild bio-degradable degreaser. Dry thoroughly and reinstall in the unit.

4-02.6. Pre-Filter Removal

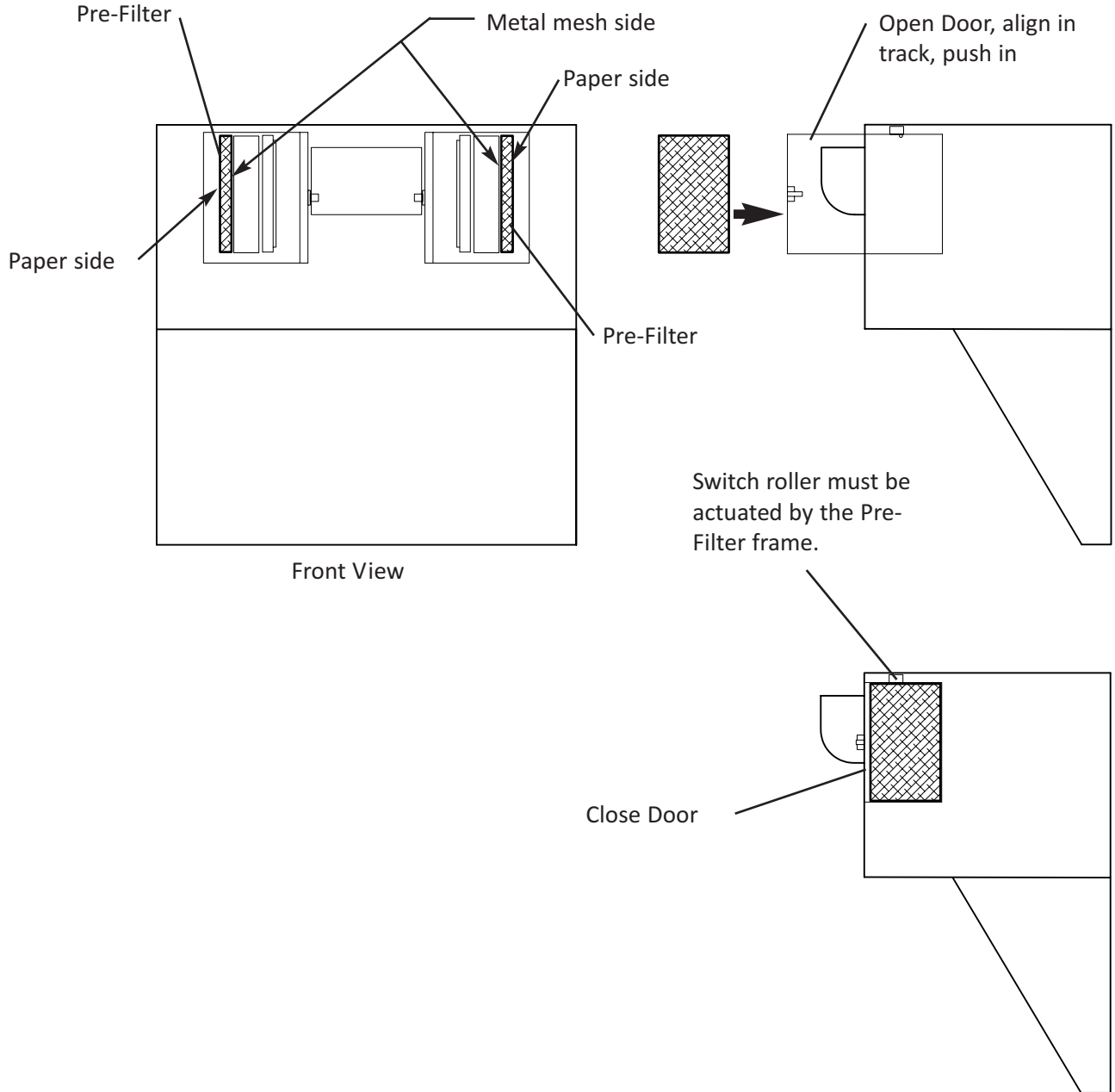


1 Place in OFF position



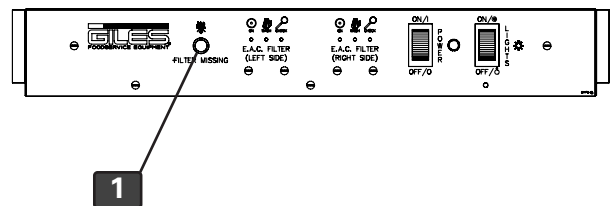
Front View

4-02.7. Pre-Filter Installation



4-02.8. Pre-Filter Filter Missing

If either Pre-Filter is missing or not in positioned correctly and the unit is **ON**, the Filter Missing Light **1** will illuminate and power to cooking appliance(s) is interrupted until the condition is corrected. See **Section 4-02.7, Pre-Filter Installation**.



4-02.9. Pre-Filter Replacement



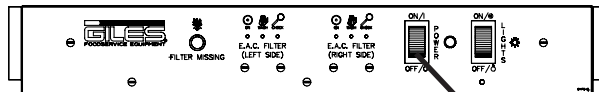
NEVER attempt to clean and re-use the Pre-Filters. This could cause damage to the unit.

Replace Pre-Filters every 7-10 days ... Use Replacement Part No. 91707.

NOTE:

When filters are changed, always record the installation date in the space provided on the filter label.

4-02.10. EAC Filter Removal

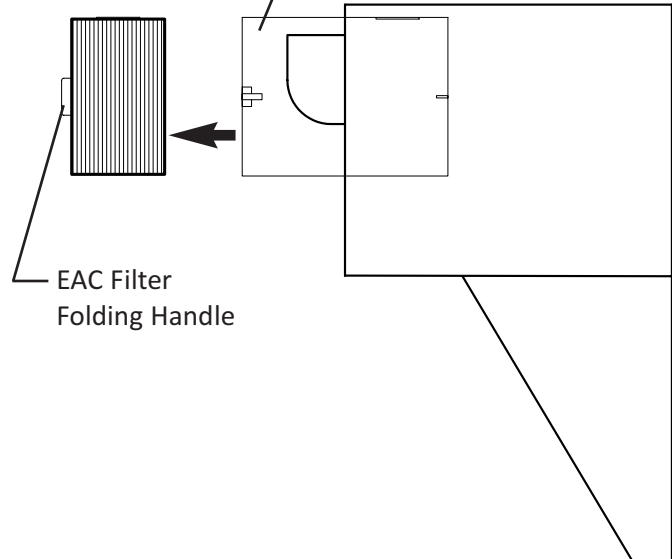
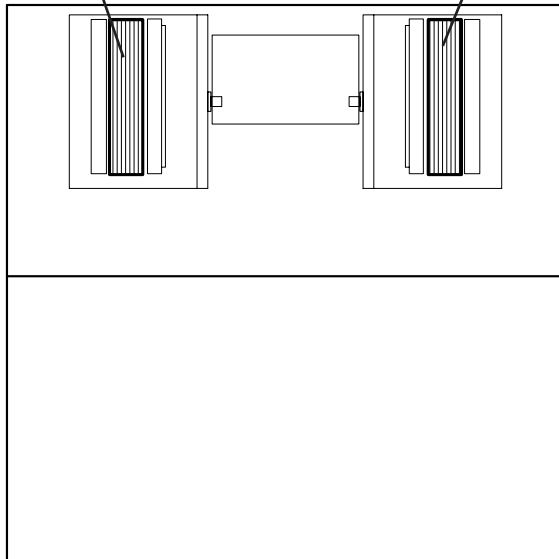


1 Place in OFF position

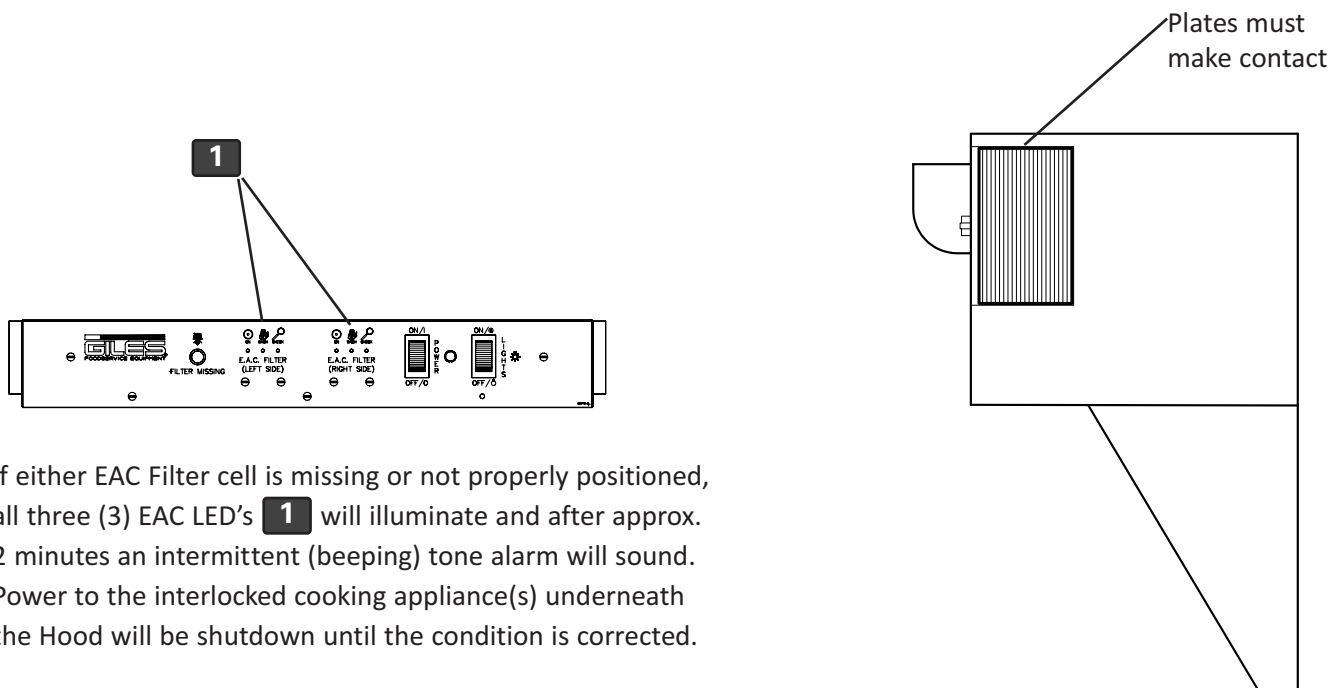
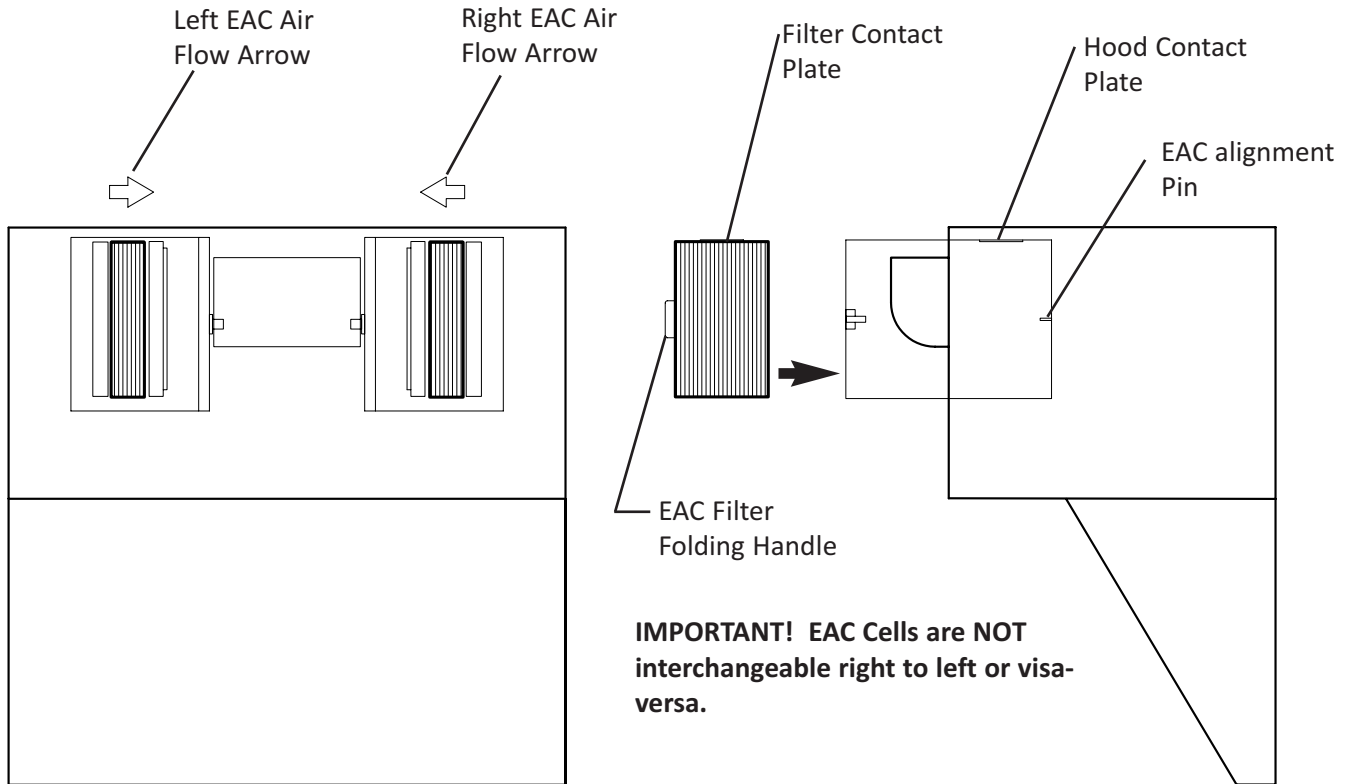
Left EAC Filter

Right EAC Filter

Open door, pull cell straight out



4-02.11. EAC Filter Installation



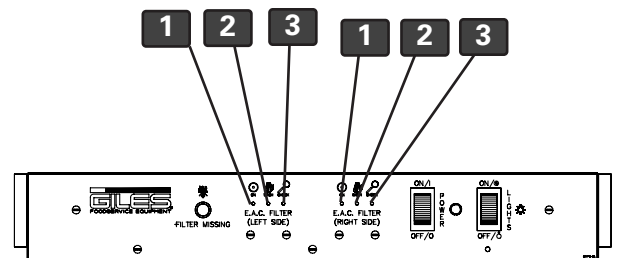
If either EAC Filter cell is missing or not properly positioned, all three (3) EAC LED's **1** will illuminate and after approx. 2 minutes an intermittent (beeping) tone alarm will sound. Power to the interlocked cooking appliance(s) underneath the Hood will be shutdown until the condition is corrected.

4-02.12. EAC Filter Status

Three (3) LED indicator lights on the Control Panel display the status of each EAC Filter system.

1 ON The EAC Filter cell is in place, powered and operating properly.

2 WASH & CHECK These two LED's illuminate to indicate that the EAC cell has stopped operating. Either the collection fins have become excessively dirty, the cell is damaged (broken ionizer wires or bent fins), poor contact between cell and power supply, faulty power supply, etc. After approx. 2 minutes in this condition, an intermittent tone (beeping) alarm will sound and power to interlocked cooking appliance(s) underneath the Hood will be shutdown until the condition is corrected.



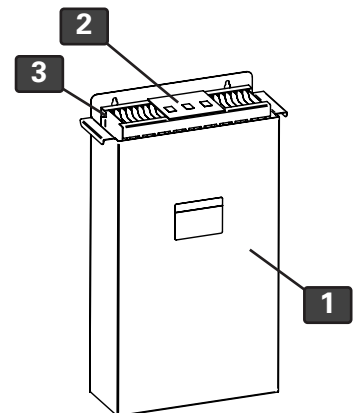
4-02.13. EAC Filter Cleaning

The EAC Filter cell must be cleaned daily to maintain optimum air cleaning performance. **DO NOT USE THE "WASH/CHECK" STATUS LIGHTS AS A SIGNAL TO CLEAN THE EAC CELL.**

CAUTION

Do not bend the fins or break the ionizer wires on the EAC as this will prevent the electrostatic collecting cell from performing properly and potentially void the warranty.

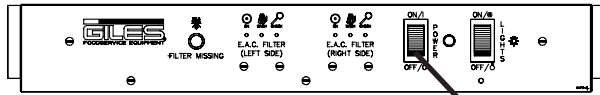
1. Add 1/2 gal of a mild degreaser, such as "Simple Green" or "Clean Magic", to the Soak Tank **1** ... add water to fill line and mix.
2. Holding it by the contact plate **2**, carefully lower the cell **3** into the mixed degreasing solution. Ensure it is completely submerged; add water if needed.
3. Allow the EAC cell to soak for 30 minutes. Grasp it by the contact plate **2**, lift and agitated up and down several times to help dislodge grease residue.
4. Carefully remove the cell from the tank and rinse thoroughly in a sink using hot water spray.
5. Stand on end with contact plate up and allow the cell to air dry thoroughly, preferably overnight.
6. Inspect cell for broken wires or bent fins. Replace broken wires promptly. Bent fins may be gently straightened by hand, if needed.



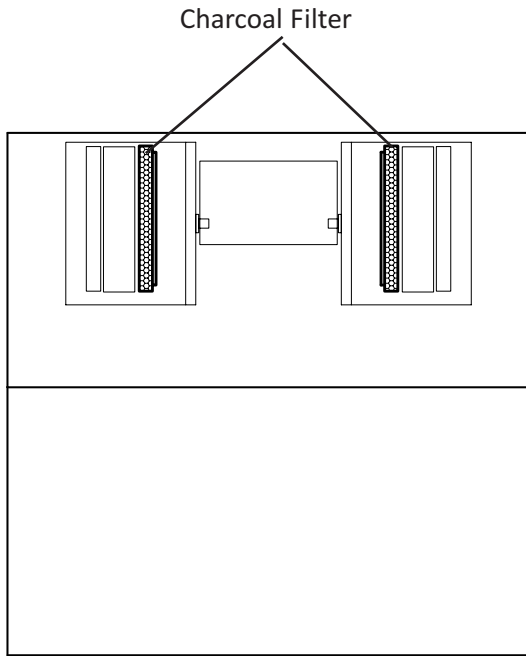
The degreasing solution should be good for approx. two (2) weeks. Replace when a grease film no longer forms while soaking the cell.

IMPORTANT! The EAC cell is NOT designed to withstand washing in commercial dishwashers.

4-02.14. Charcoal Filter Removal

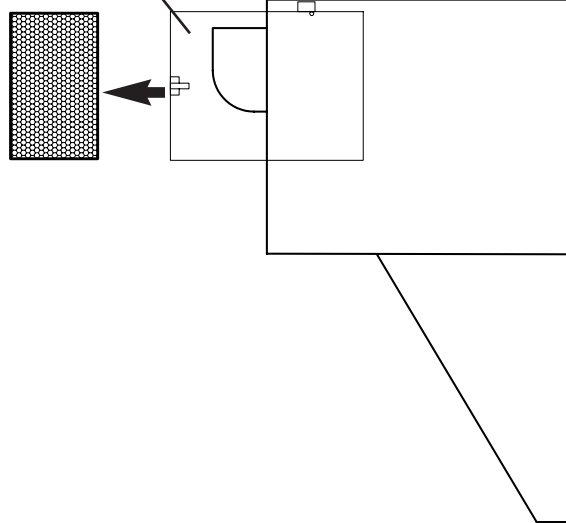


1 Place in OFF position

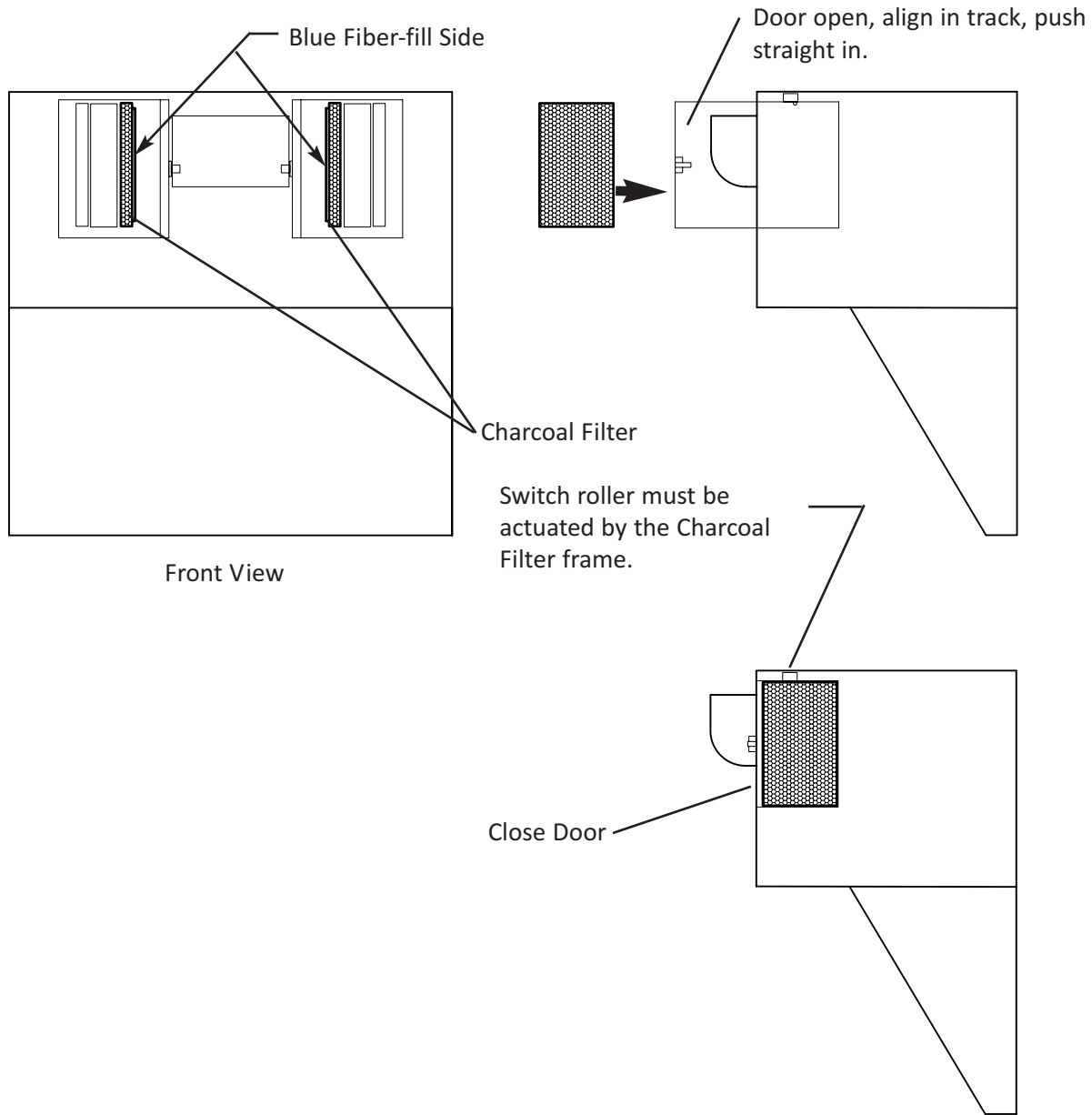


Front View

Door open, pull straight out.

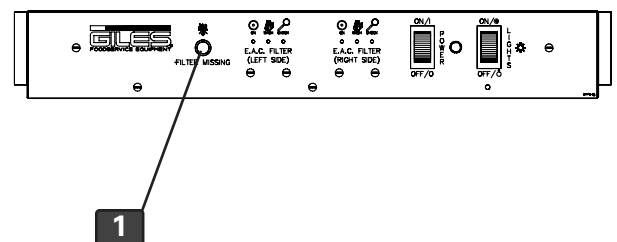


4-02.15. Charcoal Filter Installation



4-02.16. Charcoal Filter Missing

If the Charcoal Filter is missing or not in place correctly and the unit is on, the Filter Missing Light **1** will illuminate and power to cooking appliance is interrupted until the condition is corrected. See **Section 4-2.15, Charcoal Filter Installation.**



4-02.17. Charcoal Filter Replacement



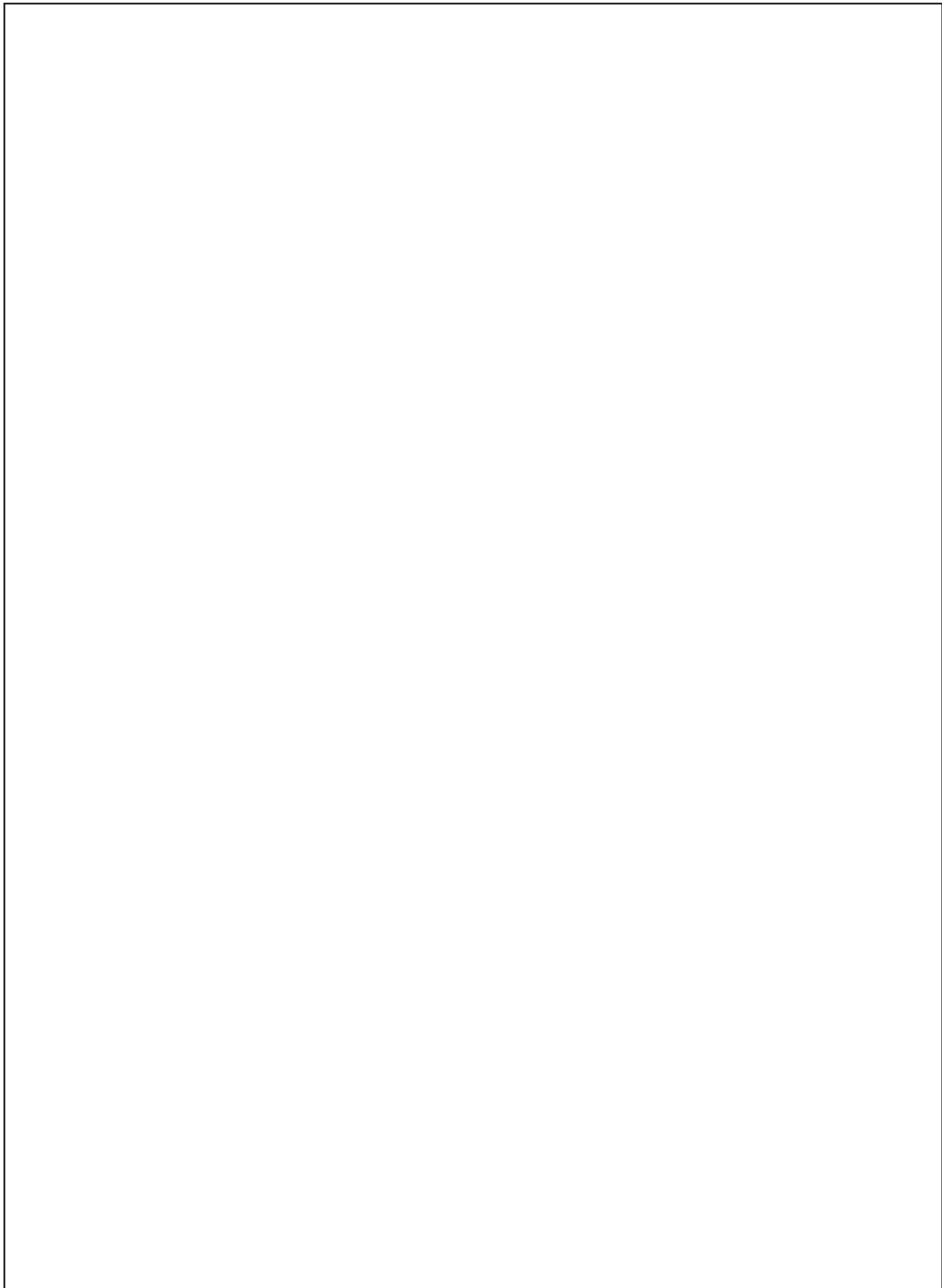
WARNING

NEVER attempt to clean and re-use the Charcoal Filters. This could cause damage to the unit.

Replace the Charcoal Filter approximately every 30 days. **Use Replacement Part No. 32056.** Please take the time to record the installation date in space provided on the new filter’s label.

4-03. Filter Alarm Chart

Alarm Sound	What will happen	Filter Affected	Cause	Solution	See Section
Continuous tone	Alarm will sound and power to the appliance will shutdown. (If ILS, hood fan will also shutdown)	Charcoal or Pre-Filter	Filter dirty	Replace Filter	4-02.15. & 4-02.17. or 4-02.07 & 4-02.09
Continuous tone	Alarm will sound and power to the appliance will shutdown. (If ILS, hood fan will also shutdown)	Baffle	Filter dirty	Clean Filter	4-02.03. and 4--02.05
Intermittent tone	“Check” and “Wash” LED’s will illuminate, alarm sounds, after approx. 2 minutes, power to the appliance is shutdown. (If ILS model, the hood fan will also shutdown)	E.A.C.	Filter dirty Poor contact, filter damaged	Clean Filter Check Filter position & condition	4-02.11. and 4--02.13



5. Hood Cleaning and Maintenance

This Section describes cleaning and maintenance of the hood system. Attention to these procedures will help ensure that hood performance remains efficient over time.

A **Maintenance and Service Log** is provided in this manual, see Table 5.6.

5-1. Monthly Interlock Check

The Giles Ventless Hood System is designed with various interlock devices to ensure that the unit operates safely and effectively. The interlocks should be tested **MONTHLY** as described below. Use the **Maintenance & Service Log** as a record of these inspection. Some jurisdictions may require that such maintenance records be readily available for review. If a problem is found call a qualified service technician.

1. **Baffle Filter Check:** Place power switch in the **OFF** position, remove the left-side Baffle Filter ... turn power **ON**. "Filter Missing Light" should be illuminated. Check appliance power; there should be none. Turn power **OFF** and reinstall the Grease Baffle Filter. Follow the same procedure to check the right-side Filter.
2. **Pre-Filter/Door Interlock Check:** Turn power switch **ON** ... with Hood running, slightly open the Filter Access door ... confirm Hood shutdown when door is opened ... turn power switch **OFF**. Remove the left-side Pre-Filter and close door ... turn power **ON**. "Filter Missing Light" should be illuminated. Check appliance power; there should be none. Turn power **OFF** and reinstall Pre-Filter. Follow the same procedure to check the right-side Pre-Filter.
3. **EAC Filter Check:** Place power switch in the **OFF** position, remove the left-side EAC Filter and close door ... turn power **ON**. Wait 2 minutes ... intermittent alarm should sound. Check appliance power; there should be none. Turn power switch **OFF** and reinstall EAC Filter. Follow the same procedure to check right-side EAC Filter.
4. **Charcoal Filter Check:** Place power switch in the **OFF** position, remove the left-side Charcoal Filter and close door ... turn power **ON**. "Filter Missing Light" should be illuminated. Check appliance power; there should be none. Turn power switch **OFF** and reinstall Charcoal Filter. Follow the same procedure to check the right-side Charcoal Filter.
5. **Filter Clogged Check:** Place Hood power switch in the **ON** position. The blower will start and a continuous tone alarm should sound for 2 to 8 seconds until the blower reaches speed, then silence. Check appliance(s) power during this time; there should be no power supplied to appliance(s) until the alarm silences. Return Hood power switch to the **OFF** position.

If any of these tests fail to produce the described result, contact a qualified service company to have the system further evaluated.

5-2. Quarterly Hood Cleaning

At a minimum, the hood must be cleaned every 3 months to maintain its effectiveness and proper performance. Disconnect power from the unit, preferably at a breaker. Remove all of the filters from the hood. Using a soft cloth, sponge or towel, and a mild bio-degradable degreaser, clean the entire hood plenum and blower section. Any grease build-up on the fan blades should be removed during this cleaning. Wipe dry with a clean cloth or towel.

5-3. Semi-Annual Fire Suppression System Service

Servicing and inspection of the fire suppression system must be performed by technicians from a certified fire protection equipment company. As a minimum, field inspection of the Fire Suppression System must be conducted semi-annually. Such maintenance shall consist of the following:

Place fire extinguishing system locking bar on fire system when inspecting or servicing to prevent accidental discharge.

1. Inspect storage tank for chemical level and charge pressure. Inspect release mechanism.
2. Check all nozzles to insure they are free of grease buildup, and replace missing or faulty blow-off caps. See **Section 2-06.4, Extinguisher Nozzle locations.**
4. Inspect and test the remote manual activation station for function and wear.
5. Install test link and cut to test automatic actuation function.
6. Clean and inspect all fusible links. See **Section 2-06-2. Fire Suppression Fusible Links.**
7. Inspect fusible link wire cable for wear at pulleys and detectors ... replace if necessary.
8. Record maintenance date and service performed in a permanent file.

5-4. Annual Fire Suppression System Service

The Annual Inspection is the same as Semi-Annual with the exception that all fusible links must be replaced with new links. See **Section 2-06-2. Fire Suppression Fusible Links.**

5-5. 12-Year Fire Suppression System Service

The 12-Year Inspection is the same as Annual Inspection with the exception of the following:

1. Replace R-102 fire suppressant chemical.
2. Hydrostatically test the holding tank and charging cartridge, or replace with new currently certified components.
3. Flow test the regulator.

Cleaning & Maintenance

Model: FSH-5 & FSH-6

5-6. Maintenance & Service Log

Check								Initial/Date	Check								Initial/Date			
✓	✓	✓	✓	✓				ABC 1/2/03	1	2	3	4	5							
1	2	3	4	5					1	2	3	4	5							
1	2	3	4	5	6				1	2	3	4	5	6						
1	2	3	4	5					1	2	3	4	5							
1	2	3	4	5	6	7*	8*		1	2	3	4	5	6	7*	8*				
1	2	3	4	5					1	2	3	4	5							
1	2	3	4	5	6				1	2	3	4	5	6						
1	2	3	4	5					1	2	3	4	5							
1	2	3	4	5	6	7*	8*		1	2	3	4	5	6	7*	8*				
1	2	3	4	5					1	2	3	4	5							
1	2	3	4	5	6				1	2	3	4	5	6						
1	2	3	4	5					1	2	3	4	5							
1	2	3	4	5	6	7*	8*		1	2	3	4	5	6	7*	8*				
1	2	3	4	5					1	2	3	4	5							
1	2	3	4	5	6				1	2	3	4	5	6						
1	2	3	4	5					1	2	3	4	5							
1	2	3	4	5	6	7*	8*		1	2	3	4	5	6	7*	8*				
1	2	3	4	5					1	2	3	4	5							
1	2	3	4	5	6				1	2	3	4	5	6						
1	2	3	4	5					1	2	3	4	5							
1	2	3	4	5	6	7*	8*		1	2	3	4	5	6	7*	8*				
1	2	3	4	5					1	2	3	4	5							
1	2	3	4	5	6				1	2	3	4	5	6						
1	2	3	4	5					1	2	3	4	5							
1	2	3	4	5	6	7*	8*		1	2	3	4	5	6	7*	8*				

1	Baffle Filter Check	Section 5-1.
2	Pre-Filter Check	Section 5-1.
3	EAC Filter Check	Section 5-1.
4	Charcoal Filter Check	Section 5-1.
5	Filter Clogged	Section 5-1.
6	Quarterly Cleaning	Section 5-2.
7*	Fire Suppression System	Section 5-3.
8*	Fire Suppression System replace Fusible Links	Section 5-4.

* Must be performed by a certified fire protection equipment company.



Notes:

6. Troubleshooting

This section describes basic troubleshooting procedures for the FSH-5 & 6. Troubleshooting by the User should be limited to operational and procedural issues only. Qualified service company technicians should perform any more in-depth and/or electrical system troubleshooting.

DANGER

Electrical troubleshooting should be performed **ONLY** by a qualified service technician or electrician. Death or serious injury will result from contact with energized electrical components.

6-1. Troubleshooting Procedures

Problem	Probable Cause	Corrective Action
Hood will not turn ON	a. (ILS Only) "PUSH TO START" button not held for 5 seconds	a. Hold down "PUSH TO START"
	b. Faulty power switch	b. Replace power switch.
	c. Improper supply voltage	c. Connect to power supply of proper voltage.
	d. Filter Access Door not closed	d. Close & latch access door.
	e. Not properly connected to power source.	e. Connect to proper power supply.
	f. Blown fuse or tripped circuit breaker.	f. Check fuses or breakers.
Filter Missing Light illuminated • Initial Start-up Only	a. Either one or more of the Baffle Filters, Pre-Filters, or Charcoal Filters is not installed or is misaligned.	a. Install the missing Filter, or check positioning of each Filter and ensure the filter proofing switch is being activated.
Check & Wash LED illuminated • LED light cluster for each side.	a. EAC cell shorted	a. Replace or repair EAC cell.
	b. EAC cell excessively dirty	b. Clean EAC; must be cleaned daily.
	c. High voltage EAC power supply is faulty.	c. Replace EAC power supply
	d. High voltage wires powering the cell are shorted.	d. Trace; correct shorted condition.
	e. Dirty or faulty contact plate	e. Clean or replace contact plate.

6-1. Troubleshooting Procedures (continued)

Problem	Probable Cause	Corrective Action
Appliance will not heat <ul style="list-style-type: none"> • Hood power ON • FILTER MISSING light ON 	a. Either one or more of the Baffle Filters, Pre-Filters, or Charcoal Filters is not installed or is misaligned.	a. Install the missing Filter, or check positioning of each Filter and ensure the filter proofing switch is being activated.
Appliance will not heat <ul style="list-style-type: none"> • Hood power ON • Continuous alarm tone sounding 	a. Either one or more of the Baffle Filters, Pre-Filters, or Charcoal Filters is clogged and reducing airflow below minimum.	a. Clean Baffle Filters, or replace Pre-Filters and/or Charcoal Filters with new. DO NOT clean Charcoal or Pre-Filters!
	b. Vacuum switch out of adjustment.	b. Adjust vacuum switch only.
	c. Kinked or clogged tube going to vacuum switch.	c. Remove kink or clean tube.
	d. Fan running slow	d. Check voltage
	e. Fan blades dirty	e. Clean fan
Appliance will not heat <ul style="list-style-type: none"> • Hood power ON • CHECK & WASH LED's ON • Intermittent (beeping) alarm tone sounding. 	a. EAC cell shorted	a. Replace or repair EAC cell.
	b. EAC cell excessively dirty	b. Clean EAC; must be cleaned daily.
	c. High voltage EAC power supply is faulty.	c. Replace EAC power supply
	d. High voltage wires powering the cell are shorted.	d. Trace; correct shorted condition.
	e. Dirty or faulty contact plate	e. Clean or replace contact plate.
	f. Too many EAC ionizer wire broken or missing.	f. Replace ionizer wires.
	g. Too many collection fins bent, touching or arcing.	g. Straight bent fins.

7. Parts List

This section lists various replacement parts available for the FSH-5 and FSH-6.

7-1. Parts Ordering and Service Information

If you require assistance or need repairs, please contact an area Giles dealer to assist with locating a service provider in your area or for further assistance, please contact Giles Enterprises directly at the following phone numbers:

IN THE UNITED STATES, CANADA or MEXICO

Please call **800.554.4537** during normal business hours, 8:00AM to 5:00PM Central Time; other than normal business hours, call **800.554.4537** and follow recorded prompts to reach after-hours support.

IN ALL OTHER COUNTRIES

Please call **334.272.1457** during normal business hours, 8:00AM to 5:00PM Central Time; other than normal business hours, call **334.272.1457** and follow the recorded prompts.

INTERNET

Please visit our website at: www.gfse.com or e-mail services@gfse.com.

The goal of the Giles team is to provide you with the highest quality service and assistance. You can help us accomplish this by obtaining the following information and having it readily available when calling. The information is recorded on a Serial Plate or Label attached to the unit.



Record information here for quick reference in the future.

Model Name: _____

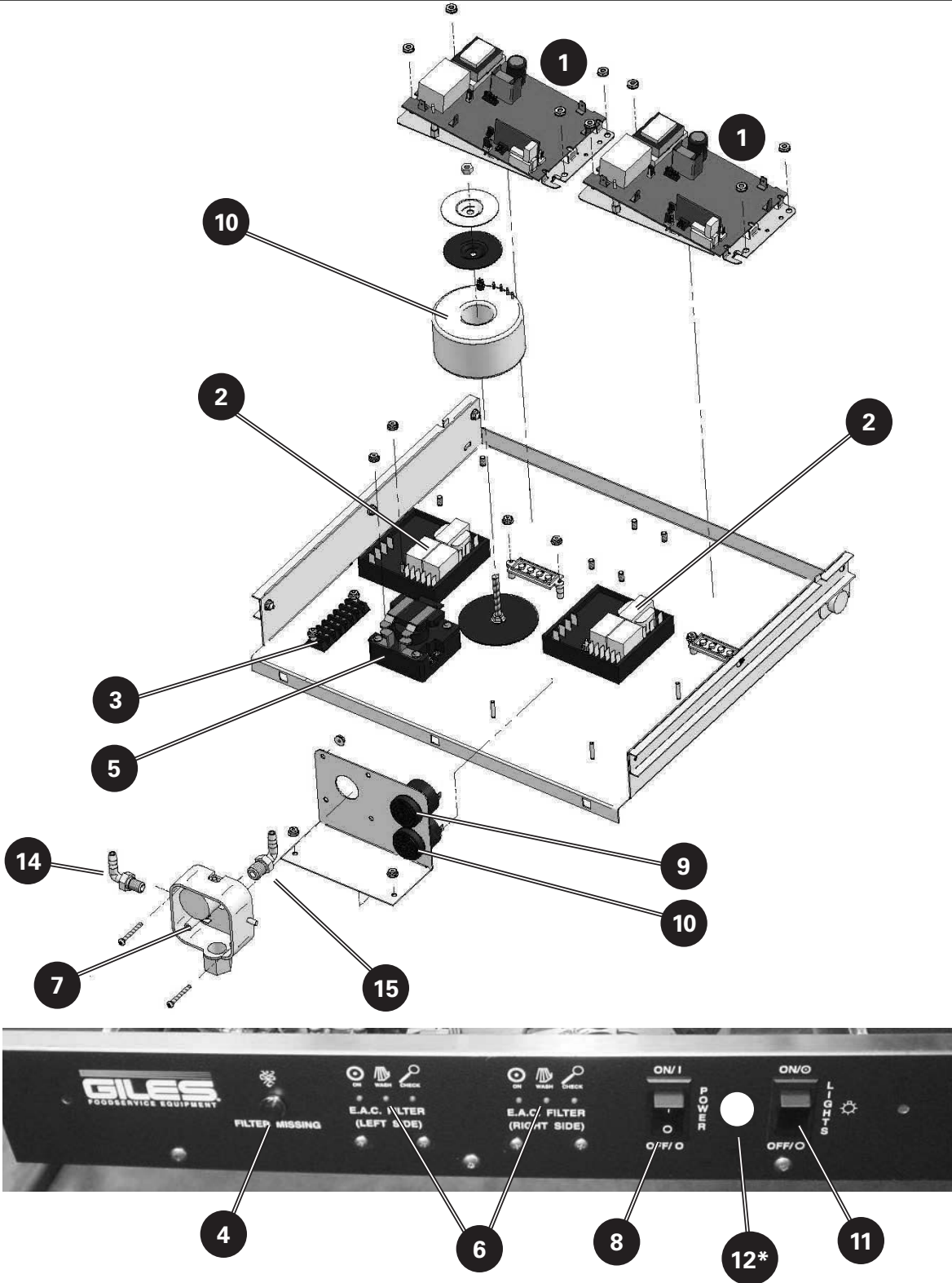
Serial Number: _____

Phase: _____

Voltage: _____

Nature of Problem: _____

7-2. Component Drawer & Control Panel



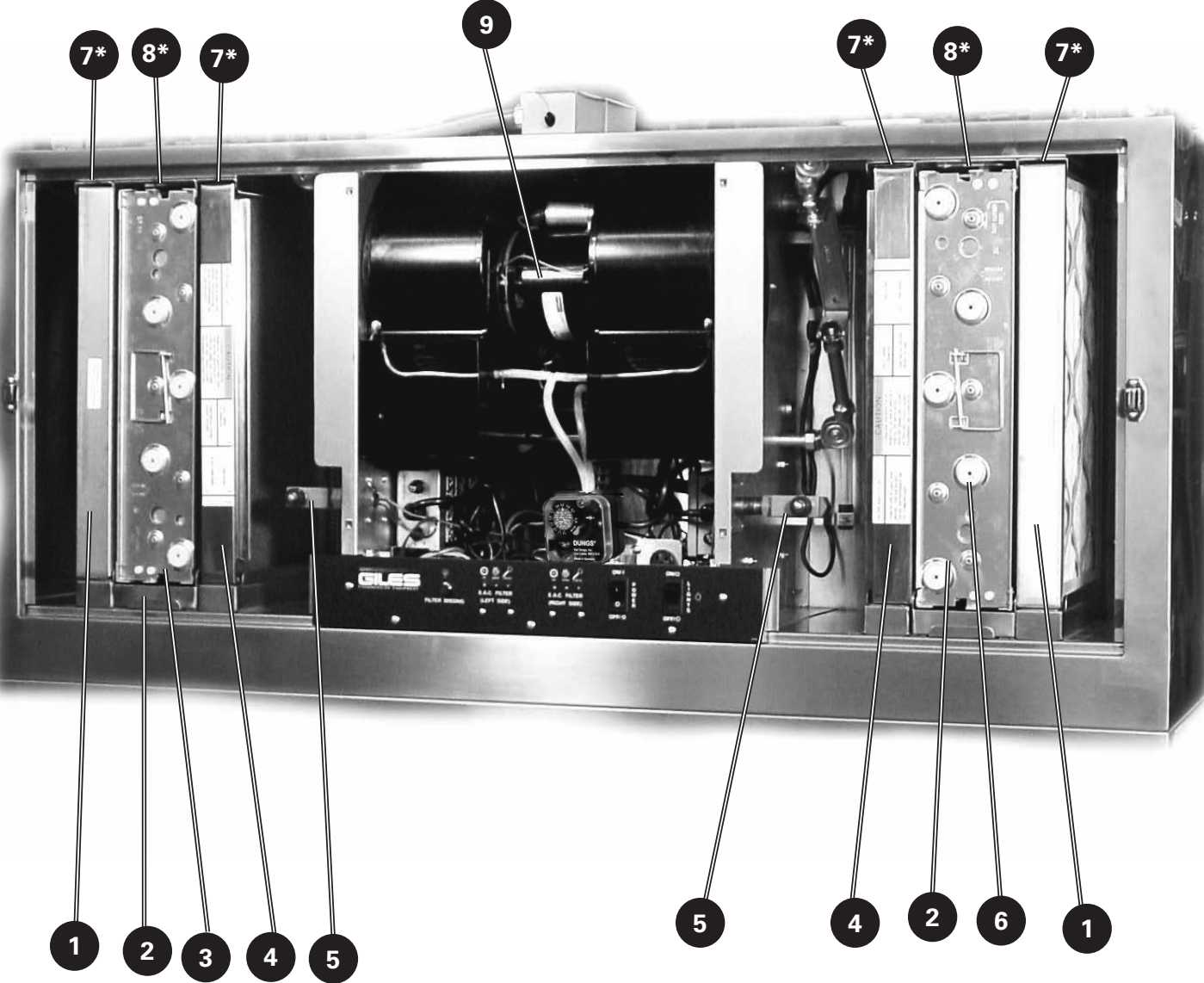


7-2. Parts List for Component Drawer & Control Panel

Item	Part No.	Qty.	Description
1	21296	2	EAC POWER SUPPLY, w/DRIVER BOARD, 120V
2	23776	2	ALARM & SHUTDOWN MODULE, AIR FILTER
3	23751	1	TERMINAL BLOCK, MA106
4	22300	1	INDICATOR LIGHT, RED, 250V, ROUND
5	21174	1	RELAY, 30A, 240V, 2 POLE
6	24209	2	LED, EAC STATUS INDICATOR
7	20390	1	VACUUM SWITCH, ADJUSTABLE
8	21190	1	ROCKER SWITCH, 250V, 20A, DPST
9	23782	1	SONALERT, 250V, CONTINUOUS TONE
10	22950	1	SONALERT, 250V, INTERMITTENT TONE
11	21052	1	ROCKER SWITCH, 250V, 20A, DPDT
12*	23173	1	SWITCH, MOMENTARY, PUSH-BUTTON (ILS PUSH TO START)
13	21337	1	TRANSFORMER, 230VAC-TO-115VAC (COMES w/MOUNTING HARDWARE)
14	40877	1	NYLON FITTING, 90-EL, 1/8 MALE NPT, BARB FOR 1/4 I.D.TUBING
15	40880	1	NYLON FITTING, 90-EL, 1/4 MALE NPT, BARB FOR 1/4 I.D.TUBING

* ILS Only (Not Shown)

7-3. Front View - Filter Chambers (Doors & Duct Panel Removed)



* Not Shown



7-3. Parts List for Front View - Filter Chambers (Doors & Duct Panel Removed)

Item	Part No.	Qty.	Description
1	91707	2	PRE-FILTER, ASSEMBLY, 12 X 20 X 2
2	31843	2	DRIP PAN, E.A.C. FILTER
3	20521	1	FILTER, EAC 12 X 20, LEFT SIDE ONLY
4	32056	2	CHARCOAL FILTER, ASSEMBLY
5	21157	2	SWITCH, BAFFLE FILTER LEVER
6	20520	1	FILTER, EAC 12 X 20, RIGHT SIDE ONLY
7*	23200	4	SWITCH, SNAP ACTION, ROLLER
8*	21125	2	CONTACT BOARD, EAC FILTER
9	34616	1	BLOWER ASSEMBLY, DUAL

* Not Shown



7-4. Baffle Filters & Switches



Parts List

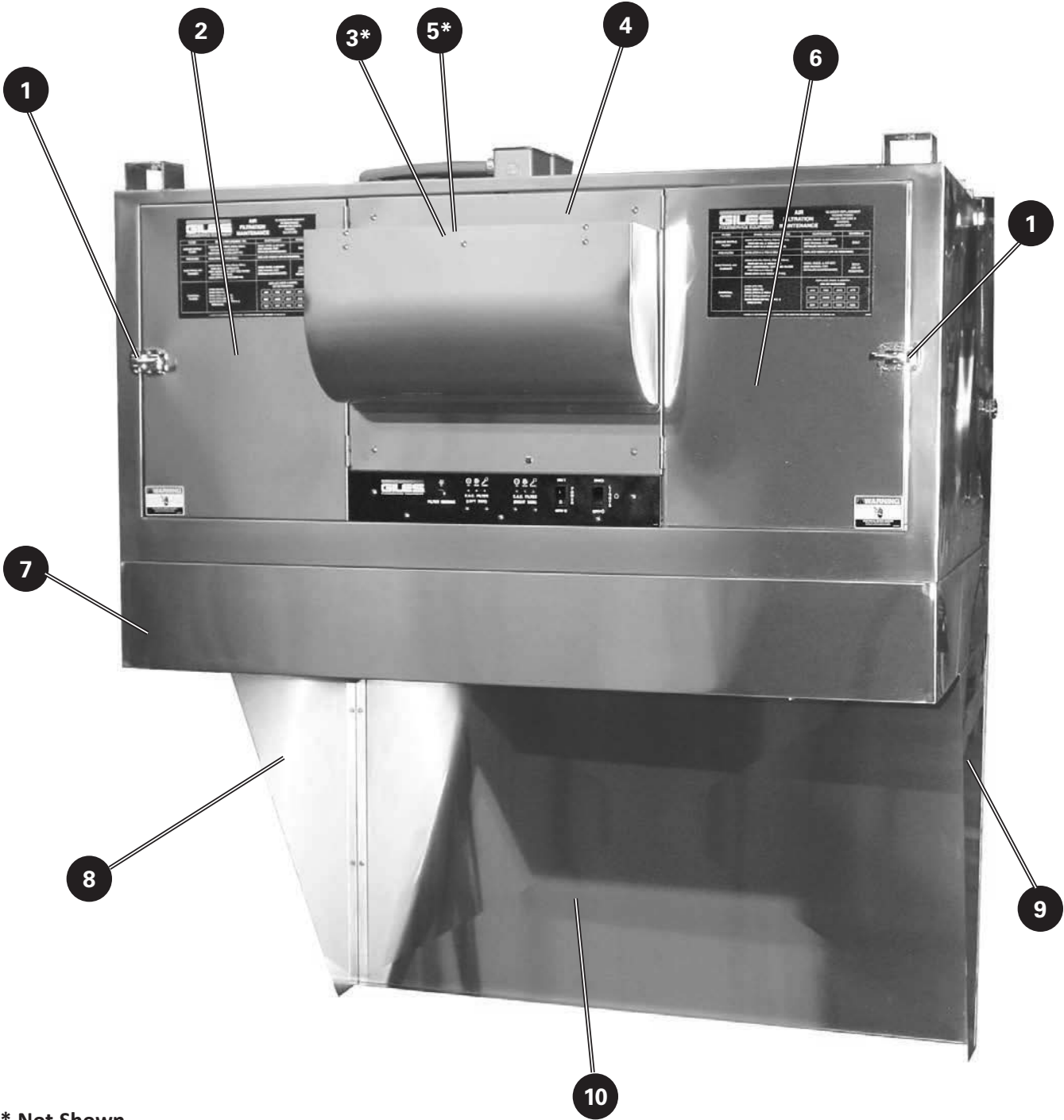
Model: FSH-5 & FSH-6



7-4. Parts List for Baffle Filters & Switches

Item	Part No.	Qty.	Description
1	42300	2	FILTER, BAFFLE, S/S, 20 X 20
2	32776	1	DRIP CUP
3	32102	2	BAFFLE FILTER SWITCH ASSEMBLY

7-5. Doors & Front Panel (Ceiling Mounted)



* Not Shown

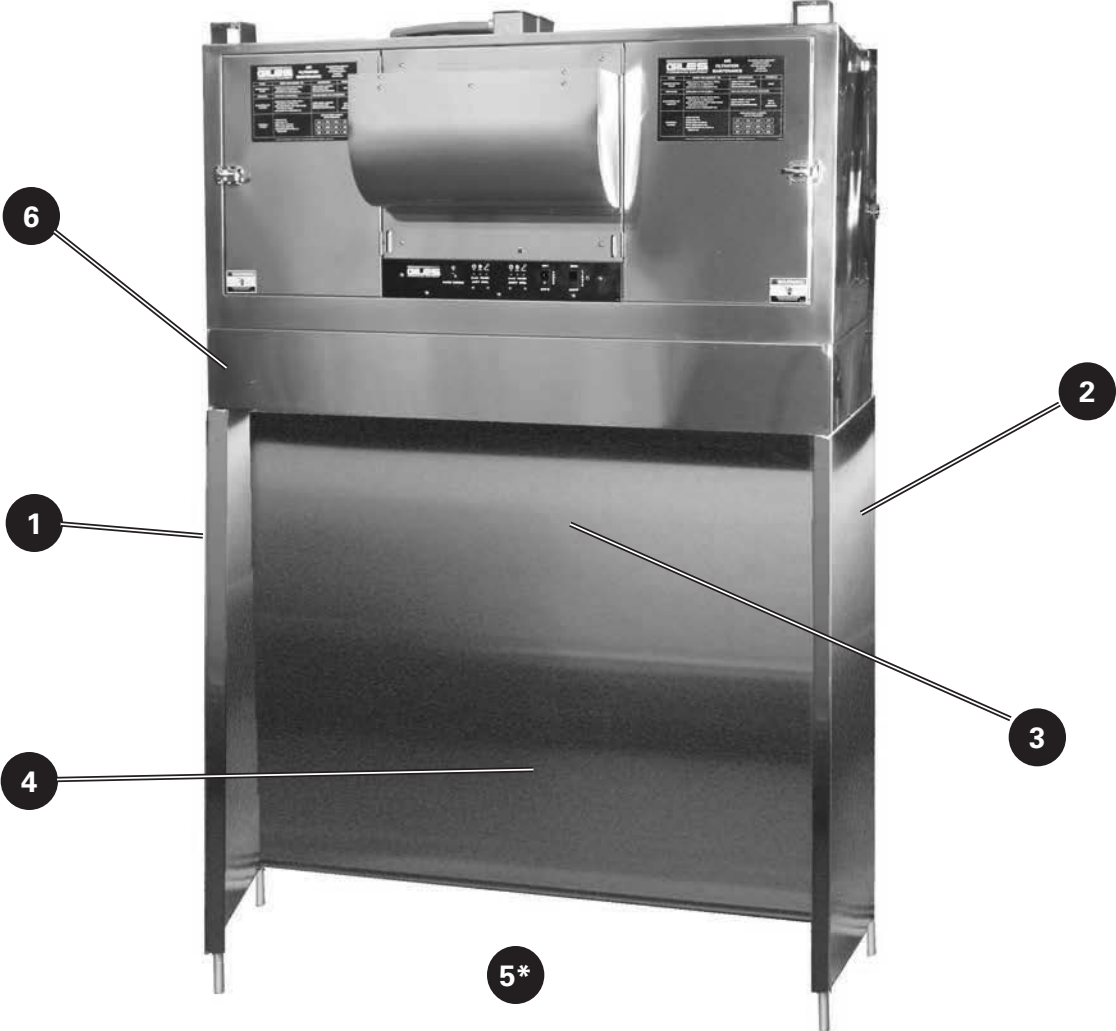


7-5. Parts List for Doors & Front Panel (Ceiling Mounted)

Item	Part No.	Qty.	Description
1	42827	2	DOOR LATCH
2	33637	1	FILTER DOOR ASSEMBLY, LEFT
3*	46162	1	FIRE DAMPER
4	33205	1	FAN DUCT PANEL ASSEMBLY
5*	43053	1	GUARD, FIRE DAMPER
6	33253	1	FILTER DOOR ASSEMBLY, RIGHT
7	32026	1	HOOD SKIRT, 8", CEILING MOUNT, FSH-5
7	34231	1	HOOD SKIRT, 8", CEILING MOUNT, FSH-6
8	31867	1	SIDE-SKIRT PANEL, LEFT
9	31868	1	SIDE-SKIRT PANEL, RIGHT
10	31885	1	BACK-SPLASH PANEL, FSH-5
10	34103	1	BACK-SPLASH PANEL, FSH-6

* Not shown

7-6. Stand Mounted Hood



* Not Shown



7-6. Parts List for Stand Mounted Hood

Item	Part No.	Qty.	Description
1	91583	1	72" HOOD STAND SIDE, LEFT
2	91586	1	72" HOOD STAND SIDE, RIGHT
3	91944	1	72" TOP BACK PANEL, FSH-5
3	91938	1	72" TOP BACK PANEL, FSH-6
4	91947	1	72" BOTTOM BACK PANEL, FSH-5
4	91940	1	72" BOTTOM BACK PANEL, FSH-6
5*	92062	2	APPLIANCE POSITIONING CHANNEL, FSH-5
5*	92063	2	APPLIANCE POSITIONING CHANNEL, FSH-6
6	91950	1	HOOD SKIRT, 8", STAND MOUNT, FSH-5
6	91945	1	HOOD SKIRT, 8", STAND MOUNT, FSH-6

* Not Shown



Notes:

Model: FSH-5 & FSH-6





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