Operations & Service Manual

FSH-5 & FSH-6

FSH-5 Ceiling Suspended Version

FSH-6 Floor Stand Version

GILES™

Responsive. Reliable.

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2750 Gunter Park Drive West • Montgomery, AL 36109 USA
Toll Free: **800.554.4537** **(USA & Canada Only)** Other: **334.272.1457**
Fax: 334.239.4117 • Website: **www.gfse.com** • Email: **services@gfse.com**

Printed in USA, Form 64898 (Rel. Date: Jul.1999, Rev. Date: Dec.2018. Rev. H)

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LIMITED WARRANTY

- Subject to the terms and conditions of this Limited Warranty as herein stated, all Giles Enterprises Inc. (hereafter referred to as "Giles") food service equipment and parts purchased new from an authorized Giles representative are warranted as to defects in material or workmanship for a period of twenty-four (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 only to the original owner and is void if the unit is resold.

- During the Limited Warranty period, Giles will replace or recondition, at its factory, any part or parts of this unit which Giles inspectors judge defective, provided the unit has been properly installed, subjected to normal usage, and operated and maintained in accordance with specified procedures. This Limited Warranty does not cover cosmetic damage, and damage due to acts of God, accident, misuse, alteration, negligence, abuse, or 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 service representative.

- If Limited Warranty service is requested, Giles will dispatch factory-authorized service representatives to inspect, repair, recondition, or replace 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 representative.

- **Failure to use Giles OEM replacement parts and Giles OEM filters may void this Warranty.**

- Giles reserves the right to change or improve its equipment and/or parts in any way without obligation to alter such equipment or parts previously manufactured.

- Giles 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 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 food service equipment or parts, or Giles food service equipment or parts not purchased from an authorized Giles representative, carry no warranties, express or implied.

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Safety Overview:

The information contained in this manual has been prepared to describe the proper procedures for safely installing, operating and maintaining ***Giles Food Service Equipment***.

Throughout the manual, safety precautions are identified by a hazard alert symbol and key words such as ***DANGER***, ***WARNING*** or ***CAUTION***. Alert information precedes the tasks to which it applies. Suggested, recommended, or other noteworthy information is identified as ***NOTES***, or will be noted as ***IMPORTANT!***. Additionally, certain words are used to indicate 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 or condition to occur.

Hazard Alert Symbols are used in conjunction with key words, such as ***DANGER***, ***WARNING***, or ***CAUTION***, to alert Users to potential personal injury hazards and/or poor operating practices. These will immediately precede precautionary measures pertaining to avoiding such hazards or practices. Adhere to all information following these symbols to avoid possible injury, or even death. Failure to do so may also void the factory warranty.

This product can expose Users to chemicals including lead, nickel, cobalt, aluminum, cadmium, brass, carbon, copper or BPA which are known in the state of California to cause cancer, birth defects and other reproductive harm. For more information go to: www.p65warnings.ca.gov.

DANGER

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

WARNING

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

CAUTION

Indicates a potentially hazardous situation which, if not avoided, may result in minor to moderate injury. This notification is also used as an alert to unsafe practices.

CAUTION

If used without the safety alert symbol, indicates a potentially hazardous situation which, if not avoided, may result in equipment and/or property damage, and may void the factory warranty.

NOTE or IMPORTANT!
Identifies suggested, recommended, or other important information.

Specific Safety Precautions:

For your safety, please observe the following precautions when operating or servicing the **Model OVH-10 or PO-VH Ventless Recirculating Hoods**. Adhering to the following important safety information will help to prevent personal injury and/or damage to the equipment.

⚠ DANGER

- Before cleaning or performing maintenance, place power switch in the **OFF** position. Unplug power cord or turn **OFF** power at the electrical panel supplying power to remove all power from the appliance.
- Failure to have the Power switch in the **OFF** position during servicing or when replacing filters, could result in equipment damage, electrical shock and/or serious personal injury.
- **DO NOT** wash down the Hood interior or exterior with water from a spray hose.
- Failure to comply with **DANGER** notices will result in serious injury, even death; or damage to equipment and/or property and may void the factory warranty.

⚠ WARNING

- Prior to installation, consult a qualified electrician to ensure that installation will comply with all electrical requirements and codes.
- **The unit must be adequately and properly grounded. Improper grounding may result in electrical shock to the user. Always refer to local electrical code to ensure proper grounding of this or any other electrical equipment.**
- **Check the rating label on the unit to determine the proper power supply required. Always consult with an electrician, or other qualified service technician, to ensure that circuit breakers and wiring are of sufficient rating and gauge to power this equipment. A Wiring Diagram has been provided with the unit as an aid for technicians. The unit must be installed and electrically grounded in accordance with local codes, or in the absence of local codes, in accordance with the National Electrical Code, NFPA 70.**
- Improper installation, adjustment, alteration, service or maintenance could result in serious injury, even death; equipment and/or property damage; and will potentially void the factory warranty.
- **DO NOT** use or store flammable liquids, or materials that produce flammable vapors, in the vicinity of this or any other appliance!
- Failure to comply with **WARNING** notices could result in serious injury, even death; damage to equipment and/or property; and will potentially void the factory warranty.

Specific Safety Precautions:

⚠CAUTION

- Exercise care when removing wooden crate framework and the unit from shipping pallet. The Floor Stand version will be very top-heavy once fully assembled, use extreme care when moving the unit into its final location.
- Once located, be sure a Floor Stand units is properly leveled and anchored.
- **DO NOT** operate the appliance, unless its components and their intended functions are fully understood (see ***Section 3***). Once you have read and fully understand ***Section 3***, closely follow the instructions presented in this Operations Manual in order to prevent equipment damage, or malfunction.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given adequate instruction and/or supervision concerning its use by a person responsible for their safety. Children should not be allowed to play with, or around, this appliance.
- When working in the kitchen environment, take necessary precautions to avoid injury due to **HOT** cooking appliances, utensils, tools, etc. As applicable, always wear thermal protection, such as oven mitts or gloves, when handling hot pans, utensils or foods.
- Failure to comply with **CAUTION** notices may result in minor to moderate personal injury, damage to equipment or property, and potentially void the warranty.

CAUTION

- Components exposed on the Control Panel surface are impact-sensitive. To avoid damage and maintain proper operation, exercise care to avoid damage and maintain proper operation.
- Handle the Electronic Air Cleaner (E.A.C.) Cell carefully. **DO NOT** bend the collection plates (fins) or break any of the ionizer wires. Doing so will significantly reduce the performance of the EAC and can eventually cause power to the appliance beneath the Hood to be shutdown.
- **DO NOT** attempt to dry the E.A.C. Cell after cleaning by installing it and running the hood or by running the appliance below the hood to generate heat for drying. This could potentially damage the EAC Power Supply causing improper operation and voiding the warranty. **NEVER PLACE A WET E.A.C. CELL INTO THE HOOD**.
- When cleaning the appliance:
  - **DO NOT** steam clean.
  - **DO NOT** use products containing chlorine, or other corrosive chemicals.
  - **DO NOT** use abrasive products, steel wool or scouring pads.
  - **DO NOT** use oven cleaners.
- **DO NOT** alter, add attachments, or otherwise modify this equipment! **DO NOT** attempt to attach any type of ductwork to the Hood exhaust.
- Failure to comply with **CAUTION** notices may result in damage to equipment or property, and void the factory warranty.

Specific Safety Precautions:

NOTE:

- When received, If damage to the shipping pallet is evident, immediately and thoroughly inspect the equipment and it accessories. Notify the freight company of any damages. Generally, negotiating freight damage claims shall be the responsibility of the Customer.
- Comply with all appropriate state and/or local heath regulations regarding cleaning and sanitation of any foodservice equipment.
- To clean difficult surface areas, having excessive build-up of grease residue, *GILES* recommends using a mild, bio-degradable, non-toxic degreasing cleaner such as ***Simple Green® HD Pro***.
- *GILES* assumes no responsibility in regard to code compliance for installation and use of Ventless Recirculating Ventilation equipment. The customer is responsible for obtaining all of the necessary approvals from ***Authorities Having Jurisdiction (AHJ)*** concerning use of this equipment.

1. Introduction

THANK YOU for purchasing the **Giles Model FSH-5 or FSH-6 Ventless Recirculating Hood**, manufactured by *Giles Enterprises, Inc.*, Montgomery, Alabama (USA), hereafter referred to as *"GILES"*. Every unit is thoroughly inspected and tested prior to shipment in efforts to ensure that it will operate flawlessly when installed. With proper care and maintenance this equipment will provide years of trouble-free service. These Hoods are available as either a ceiling suspended model, or a free-standing model mounted on a 72" tall self-supporting Stand.

To help protect your investment, we recommend that you take the time to review this Manual and become familiar with the procedures in it pertaining to installation, operation, cleaning and maintenance. Adherence to recommended procedures will minimize potential for costly "downtime" and future repair expense.

Please retain this Manual for future reference.

1.01 Construction

Hood is constructed primarily of Series 430 stainless steel; 16, 18 & 20 Ga.

1.02 Standard Features

Control Panel:

- LED indicator light clusters display the performance status for each of the two (2) Electronic Air Cleaner collector cells.
- **[FILTER MISSING]** Light indicates when one or more of the Baffle Filters, Pre-Filters or Charcoal Filters is missing or improperly installed.

Filters:

- (2) Baffle Filters - capture and remove large grease particulate.
- (2) Pre-Filters - capture and remove smaller grease particulate and some moisture.
- (2) Electronic Air Cleaner (E.A.C.) Cells - capture fine particle air contaminates.
- (2) Charcoal Filters - help to control undesirable cooking aromas in the exhaust air.

Fire Suppression System: Factory pre-plumbed and ready for connection to a listed fire suppression system ***(Ansul R-102 wet chemical)***. Includes piping, plenum nozzles, detector link brackets and conduit. ***The fire extinguishing system, field installation and set-up, testing and final charging shall be supplied by an authorized Ansul® Distributor/Dealer and is the responsibility of the Customer (not included with Hood purchase).***

1.03 Optional Features

Inter-Locking Start System (ILS):

- ***Push-To-Start*** feature requires Users to press a control button to restart the Hood and restore power to the appliance after all power interruptions. The feature prevents unattended startup of Hood/Appliance after a loss of power service and may be a code requirement in certain jurisdictions (primarily CA).

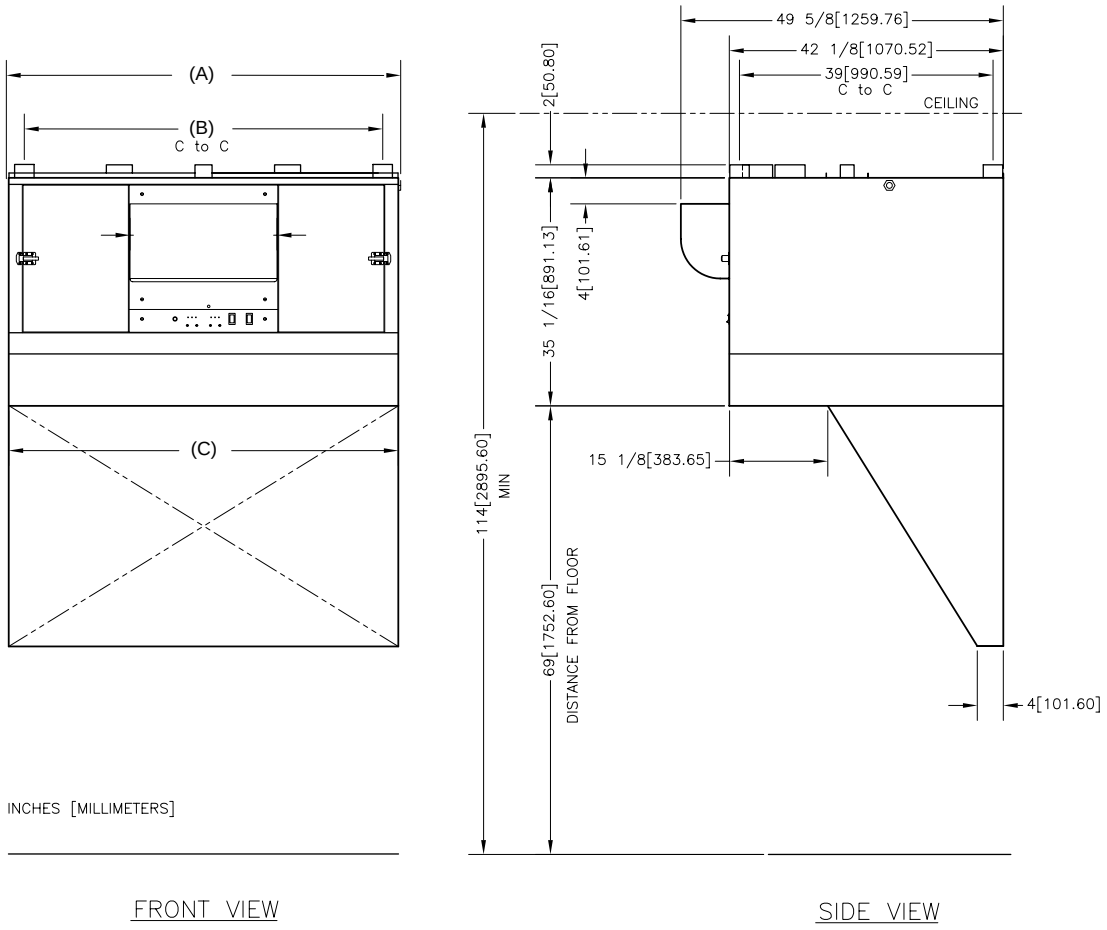
Floor Stand Mount:

- 72" high self-supporting Stand. Alternative to the standard ceiling suspended model. Use of the Stand places the bottom edge of the Hood unit 72" above the floor.

1.04 Specifications

1.04.1 Overall Dimensions - Ceiling Suspended Version

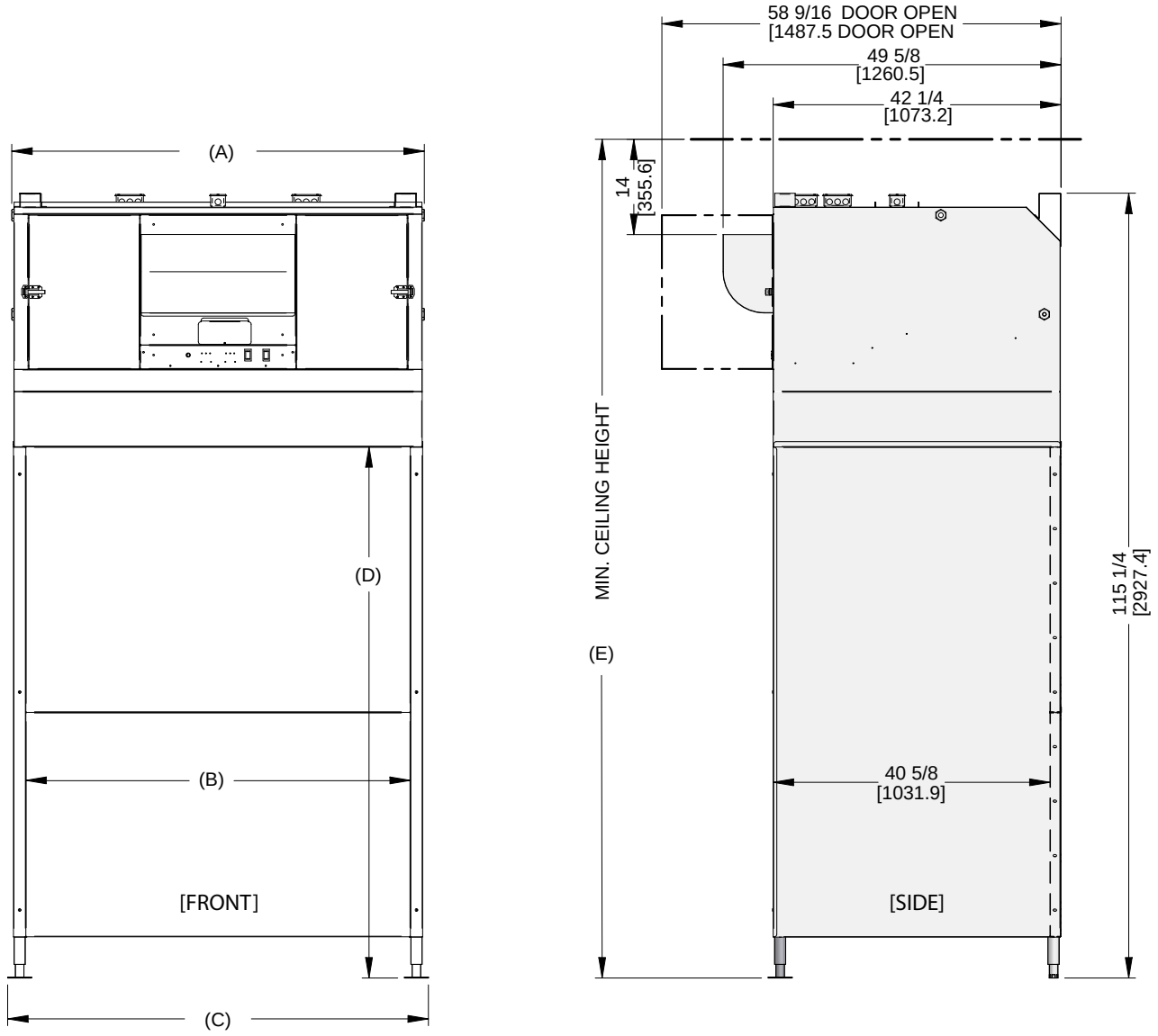
Dim.	FSH-5	FSH-6
[A]	60-9/16 [1538]	72-9/16 [1843]
[B]	55-1/8 [1400] C to C	67-1/8 [1705] C to C
[C]	59-15/16 [1522]	71-15/16 [1827]



INCHES [mm]

1.04.2 Overall Dimensions - Floor Stand Version

Dim.	FSH-5	FSH-6
[A]	60-9/16 [1538]	72-9/16 [1843]
[B]	56-7/16 [1434]	68-7/16 [1738]
[C]	61-3/4 [1569]	73-3/4 [1873]
< With 72" Floor Stand >		
[D]	72 [1829]	
[E]	117-3/16 [2977]	



INCHES [mm]

1.04.3 Agency Certifications

1.04.4 Weights

Hood	Crated Weight	Uncrated Weight (approx)
FSH-5 (Ceiling Mt.)	729 lbs [331 kg]	525 lbs [238 kg]
FSH-5 (Stand Mt.)	875 lbs [397 kg]	675 lbs [306 kg]
FSH-6 (Ceiling Mt.)	788 lbs [357 kg]	588 lbs [267 kg]
FSH-6 (Stand Mt.)	925 lbs [420 kg]	725 lbs [329 kg]

2. Installation

This section summarizes the procedures necessary to install a new ***FSH-5 or FSH-6 Ventless Hood***. Before continuing, please thoroughly review this Section and any accompanying installation instructions.

Following these procedures and instructions will help to ensure a safe and proper installation.

IMPORTANT!:
It is the responsibility of the Purchaser/Customer to provide the following, not included with Hood purchase:

- Installation materials, both mechanical and electrical, such as necessary mounting hardware, electrical conduit and wire, conduit connectors, any required additional electrical panels and circuit breakers, etc.
- All installation labor expenses, including building modifications, rental expense for tools/equipment required to complete installation, etc. It is adviseable to contract a professional kitchen equipment service company to install the Hood.
- All approvals, permits and fees required by the ***Authorities Having Jurisdiction (AHJ)*** to authorize use of a ventless recirculating Hood ... building inspector, fire marshal, health department, etc. Be sure that all approvals are obtained before proceeding.
- The listed fire suppression system to be connected to the Hood ... ***Ansul® R-102 Wet Chemical System***. Field installation, set-up, testing and charging must be preformed by an authorized Ansul Distributor/Dealer. Hood is factory pre-plumbed with piping, conduit, nozzles, and detector brackets, including an exhaust fire damper.

2.01 Location

⚠CAUTION **DO NOT ALTER, ADD ATTACHMENTS OR OTHERWISE MODIFY THIS EQUIPMENT.**

IMPORTANT!:

- **In some cases, it may be necessary to consult with a HVAC contractor and have them confirm that proper room air exchange is occurring, and that the capability of current on-site air conditioning systems is sufficient to handle the heat load of any additional cooking equipment.**
- Exhaust ventilation is recommended for areas in which recirculating Hoods are being operated. *Giles* recommends at least ***50 CFM*** airflow 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's.
- ***DO NOT*** attach any additional ductwork to the Hood's exhaust outlet. Doing so creates excessive back pressure that will significantly reduce Hood capture, resulting in unsatisfactory performance.
- ***DO NOT*** attempt to direct the Hood exhaust into a ceiling niche or the space above a suspended ceiling.

1. A minimum clearance of ***14" (355.6 mm)*** must be maintained between the top of the Hood exhaust outlet and the ceiling, or other overhead obstructions.

2. For ceiling suspended models, be certain that the intended mounting site is structurally sound and capable of supporting the Hood's weight. See ***Section 1.04.4, Weights***.

3. Ventless Hoods are intended only for use in relatively large, unconfined, open spaces that have **sufficient fresh air make-up**.

2.02 Unpacking

IMPORTANT NOTE!!

If there is evidence of damage to the palletized unit, or any of the accompanying items, immediately and thoroughly inspect the unit and all components. Notify the freight company of all damages. Generally, it is the responsibility of the Customer to file and negotiate freight damage claims with freight carriers.

Unit is shipped on a wooden pallet, secured by high-tensile plastic strapping and wrapped in machine-applied stretch wrap. In most cases a wooden framework is built around the unit for added protection. Unpack unit as follows:

1. Position received pallet in an area that provides adequate space for unpacking.
2. Remove the plastic stretch wrap, strapping and other packaging materials as necessary.
3. Carefully remove any wooden supports and/or framework that might be attached.
4. Locate and secure the envelope containing Warranty Card, Operation Manual, and any other documentation or hardware provided for installation.
5. Secure the stainless steel ***Soaking Tank*** and set aside. It will be required for properly cleaning the Electronic Air Cleaner Collector Cell (E.A.C.). Often additional items will be packed inside Tank; be sure check and remove. ***HEPA Filter model Hoods will not have a Soaking Tank included.***

⚠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 1.04.4, Weights***.
- Take care when removing and disposing of packaging materials.
- When moving and handling the Hood, take special care not damage the bottom skirting. Dragging the Hood along the floor or lifting the unit by the bottom edge has the potential to damage the skirt portion.
- Failure to comply with these **CAUTION** notices may result in moderate to minor injury, equipment or property damage, and could void the warranty.

6. In many cases, it may be preferable to leave the unit on the pallet so that handling equipment can be used to move it to the desired permanent location.
7. Carefully remove the equipment (Hood unit, Stand components, etc.) from the shipping skid using suitable equipment and/or sufficient manpower and safe work practices. Stage all components for installation or assembly.

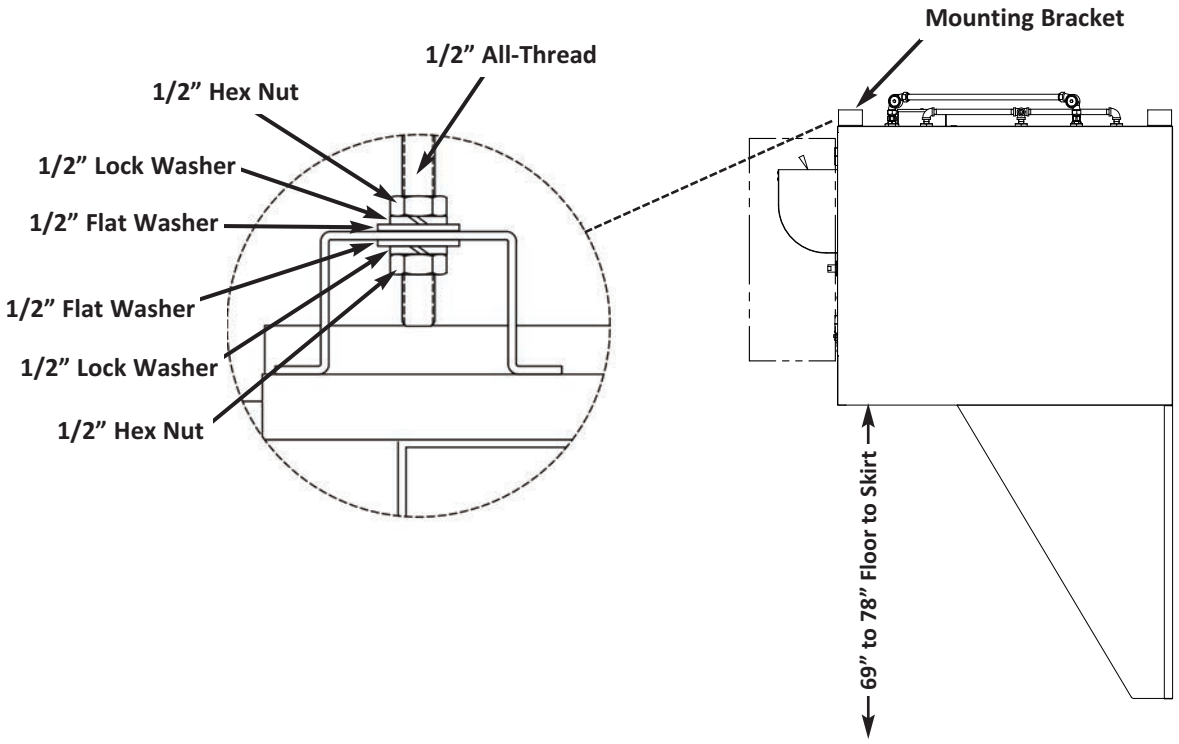
2.03.1 Mounting Detail - Ceiling Suspended

NOTE:

All mounting hardware and installation labor is to provided by the Purchaser. This expense is not included with Hood purchase.

Hood is typically suspended from ceiling joists using 1/2" All-Thread Rod and suitable beam clamps, or other appropriate structure. All-Thread is attached to Hood at the four (4) welded suspension Brackets on each corner of the top, as shown below.

Before continuing, have the ceiling structure inspected to verify that it is substantial enough to support the weight of the Hood; see ***Section 1.04.4, Weights***.



1. Use 1/2" All-Thread, cut to appropriate lengths, to hang Hood using hex nuts and washers as shown above. Ensure the hood is level, left to right and front to back; adjust hex nuts at mounting brackets to obtain levelness.

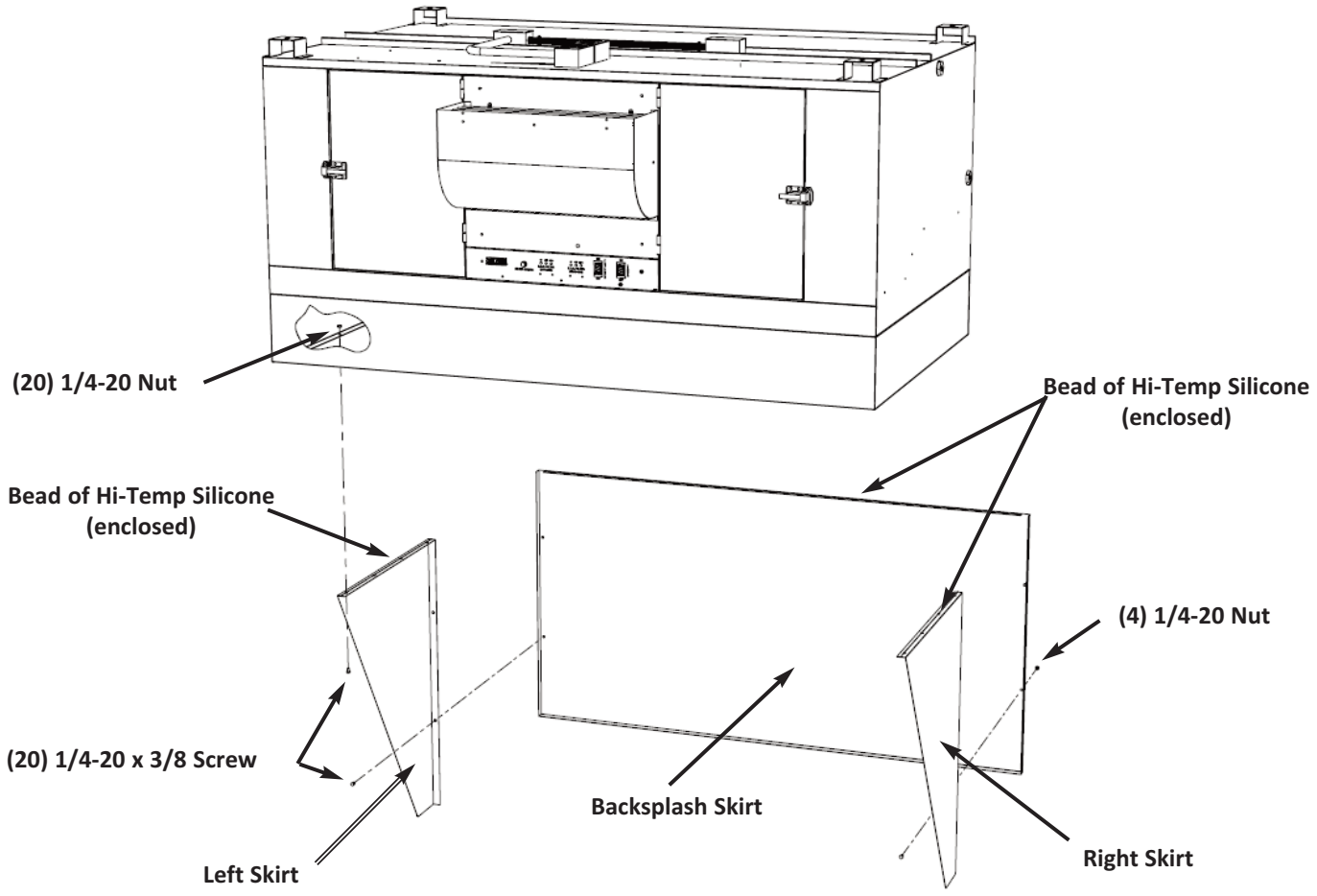
2. After leveling, securely tighten the nuts.

3. In order for the Hood to perform properly as designed to effectively capture the grease-laden vapors generated by cooking appliances, the provided Backsplash and Side Skirts must be installed on the Hood, see ***Section 2.03.2, Hood Skirt Installation***.

2.03.2 Backsplash & Skirt Installation - Ceiling Suspended

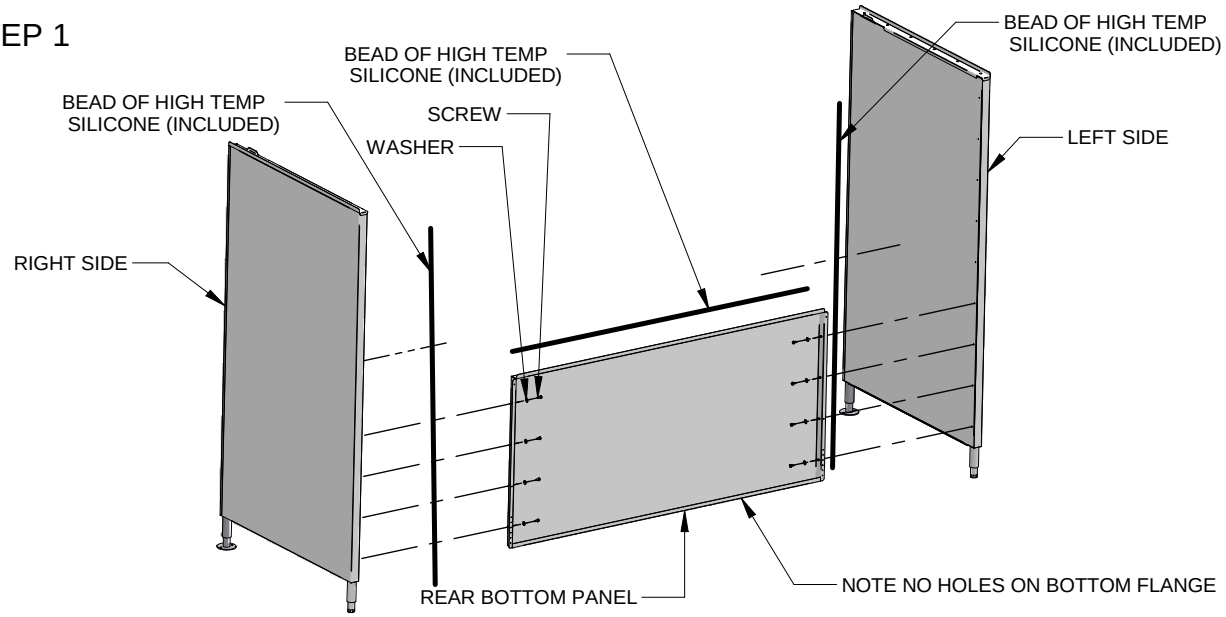
IMPORTANT!
Hood Skirts **MUST** be installed on ceiling mount Hoods to ensure proper capture performance.

1. **Peel all protective film from parts before assembling.**
2. Apply a bead of the provided ***high-temperature silicone*** 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 ***high-temperature silicone*** to the top flange of the Backsplash Skirt.
5. Attach Backsplash to hood with enclosed fasteners (do not tighten completely) .
6. Fasten Left and Right Skirts to Rear Skirt.
7. Securely tighten all fasteners and wipe any excess silicone from the joints.

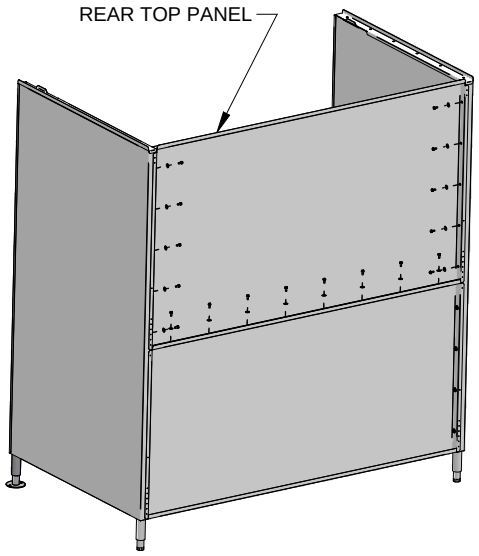


2.03.3 Stand Assembly - Free-Standing Version

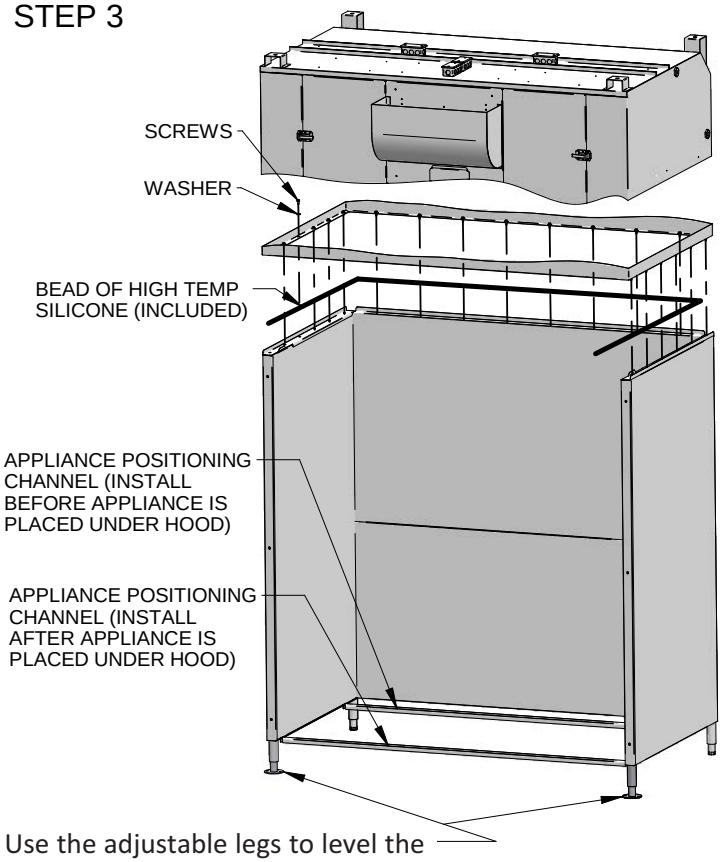
STEP 1



STEP 2



STEP 3



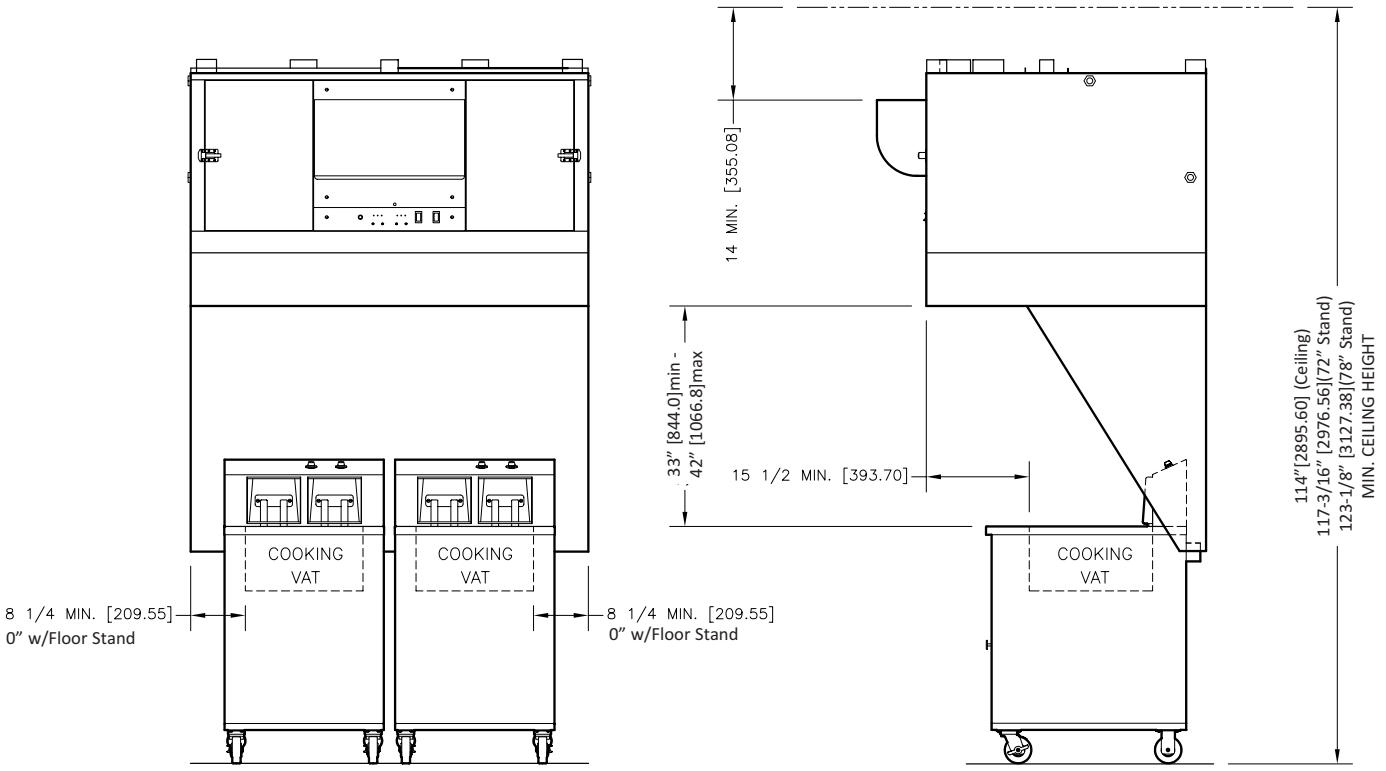
Use the adjustable legs to level the Hood, side to side and front-to-back. As required, anchor unit to floor utilizing the floor-mount plates of the front legs..

2.04 Cooking Appliance Constraints & Clearances

2.04.1 Fryer Constraints *(Electrically Heated Appliances ONLY)*

Hood	Max. Temp.	Max. kW Input	Max. Shortening Capacity	Max Cooking Surface (per Fryer)	Max Cooking Surface (Total)
FSH-5 / 6	400°	20 kW / Fryer 40 kW [Total]	80 lbs / Fryer 160 lbs [Total].	380 sq.in.	760 sq.in. [any combination]

2.04.2 Fryer Clearances *(Side-to-Side Overhang Not Applicable w/Floor Stand)*

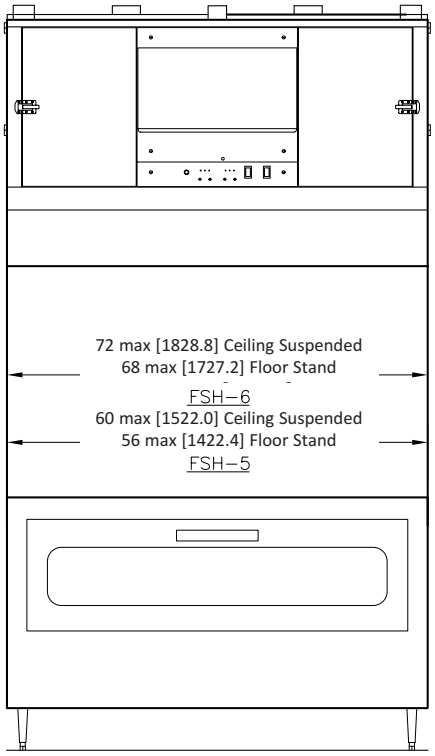


Inches [mm]

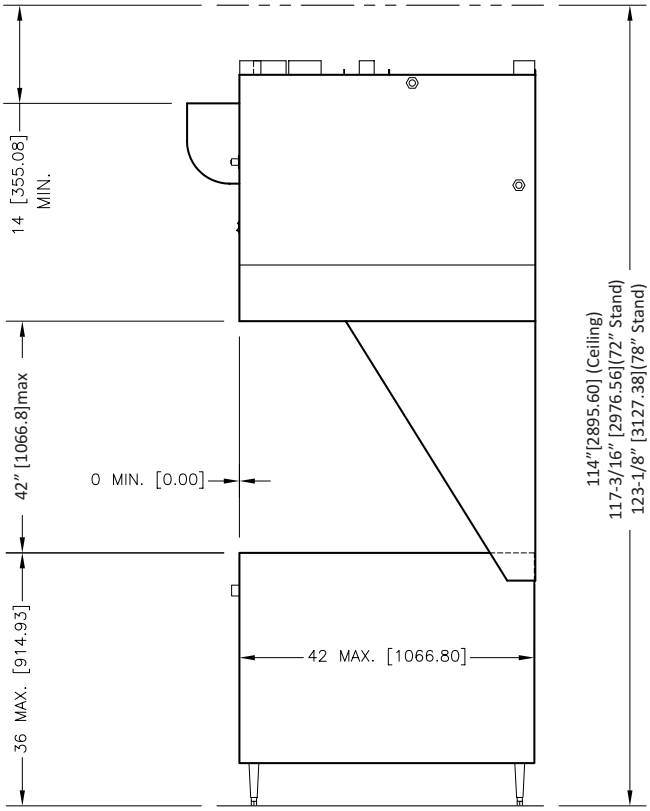
2.04.3 Oven Constraints *(Electrically Heated Appliances ONLY)*

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

2.04.4 Oven Clearances



FRONT VIEW



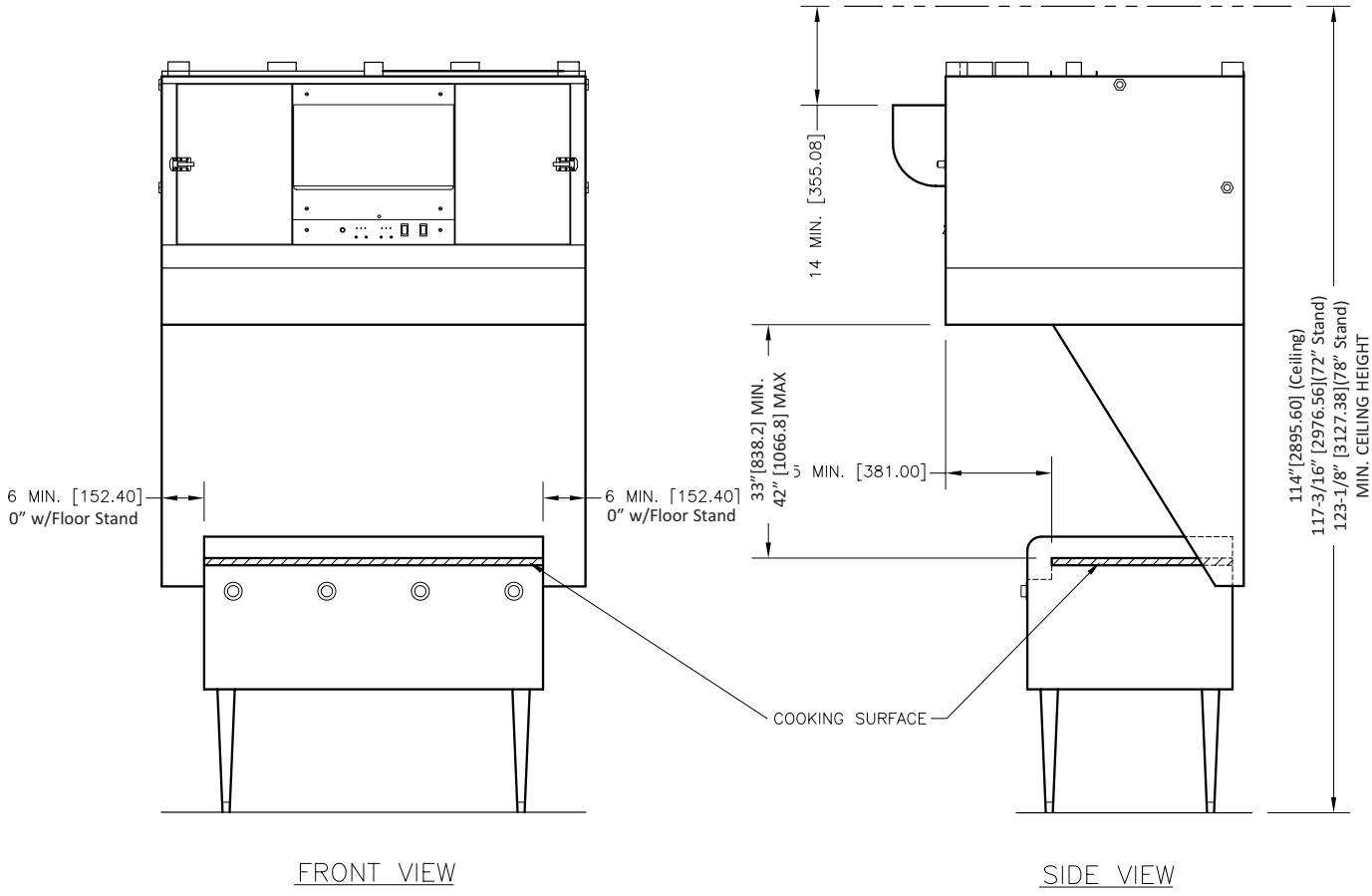
SIDE VIEW

Inches [mm]

2.04.5 Griddle Constraints *(Electrically Heated 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

2.04.6 Griddle Clearances *(Side-to-Side Overhang Not Applicable w/Floor Stand)*

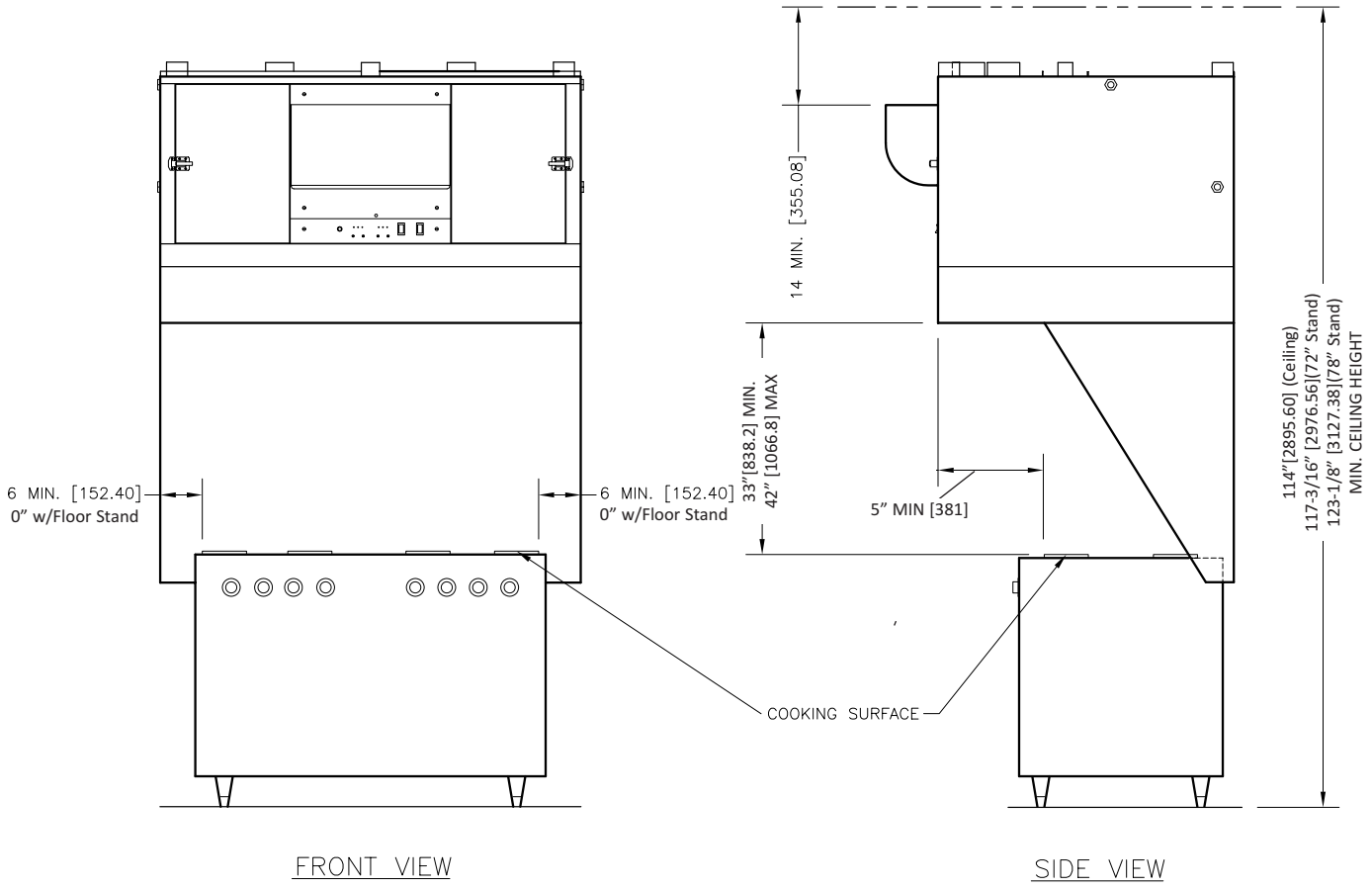


Inches [mm]

2.04.7 Range Constraints *(Electrically Heated Appliances ONLY)*

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

2.04.8 Range Clearances *(Side-to-Side Overhang Not Applicable w/Floor Stand)*



Inches [mm]

2.05 Electrical Specifications - Hood ONLY

⚠WARNING

- **Food service equipment must be properly grounded in accordance with local code, or in the absence of local code, with the *National Electrical Code, ANSI/NFPA 70*. Improper grounding may result in electrical shock to Users. Check local electrical code to ensure that proper grounding techniques are used.**
- **Always consult a certified electrician, or other qualified service technician, prior to installation to ensure that electrical circuits are of sufficient rating for the Hood and Appliance load.**
- **Improper installation, adjustment, alteration, service or maintenance could result in serious injury or possible death, equipment or property damage, and could void the warranty.**

Electrical Specifications (Hood Only)					
Unit	Voltage	Hz	Phase	Amps	Breaker
FSH-5 / 6	208-240	60	1	15	20

IMPORTANT!

- FSH-3.5 & 4 Hoods are designed to operate with either 208V or 240V supply power; the table above shows different amp draw at each voltage.
- Breaker size shown applies to *Hood power only*. The under-Hood appliance is typically powered through a separate circuit with a relay interlocked through the Hood such that the Appliance will not be powered unless the Hood is running.

2.05.1 Electrical Connections

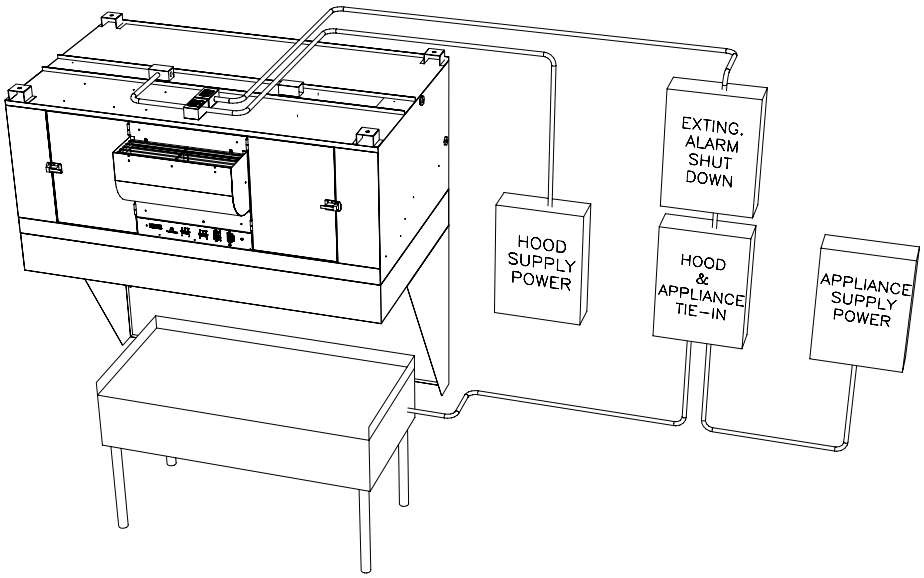
1. Install appropriate circuit breaker in main electrical panel, see ***Section 2.05, Electrical Specifications***.
2. As required by code, route suitable size flexible conduit from main panel to service box on top of Hood and attach using appropriate connectors. See ***Section 2.05.2, Routing Conduit & Wiring***.
3. Pull appropriately sized wire from the electrical panel to the Hood service box. Connect power supply wires with wirenut and tape the connections with electrical tape.
4. Re-install Service Box Cover.
5. Turn **ON** breaker supplying power to the Hood.
6. Place the Hood Power Switch in the **[ON]** position. If an ILS version Hood, after turning **ON** power, press and hold the ***Push-to-Start*** button momentarily. The fan starts running and an alarm tone sounds briefly then stops.
7. Place Power Switch in the **[OFF]** position and continue installation.

2.05.2 Routing Power Conduit & Wiring

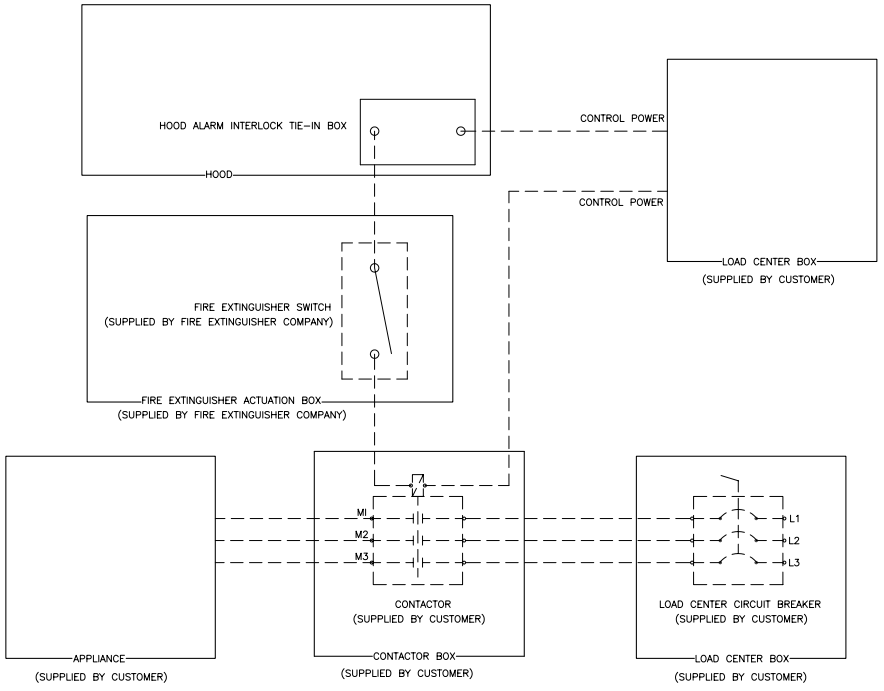
1. This diagram shows a typiclal conduit and wiring setup for connecting Hood and Appliance power.

2. See ***Section 2.05.3, Hood & Appliance Interlock Diagram*** for details on setting up the interlock circuit for the under-Hood appliance.

   Once properly connected, the Appliance not should receive service power unless the Hood is running properly.



2.05.3 Hood and Appliance Interlock Diagram



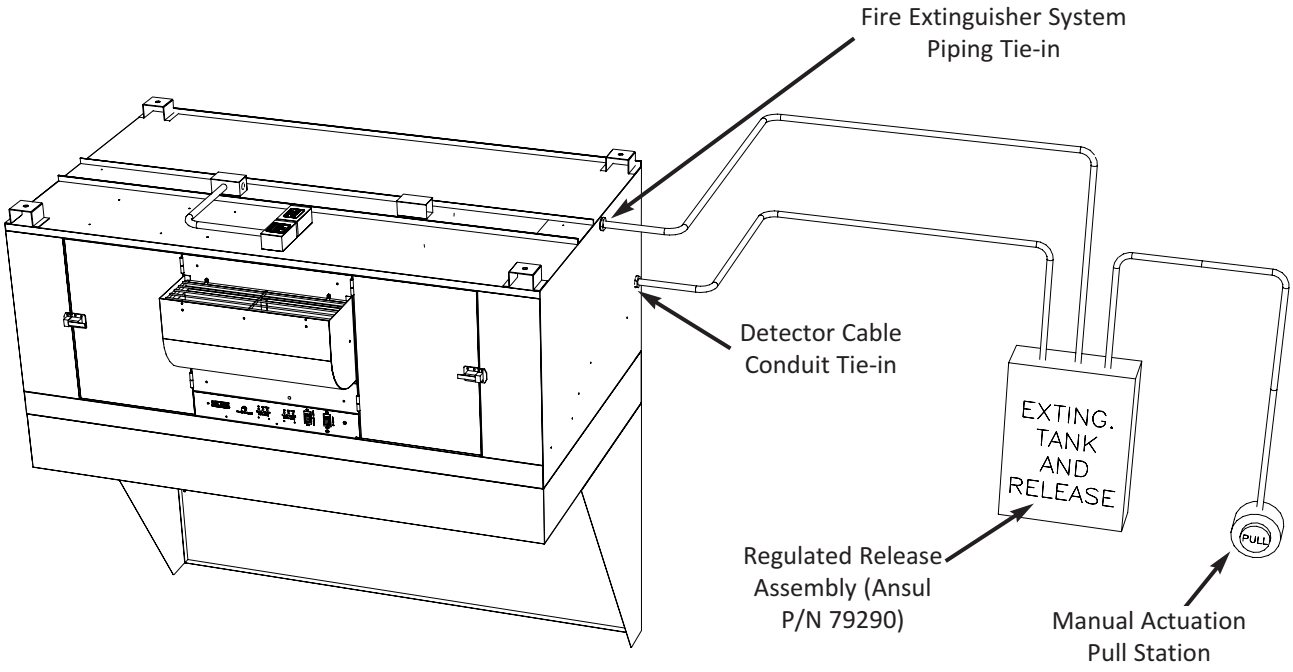
2.06 Fire Suppression System Installation

Giles ***FSH-5 & FSH-6 Ventless Hoods*** must be protected by the ***Ansul® R-102 Restaurant Fire Suppression System*** in accordance with the Hood listing. **Procurement, field installation, set-up, charging, testing and certification of the system is the responsibility of the Customer *(NOT included with Hood)* and must be provided and installed by an authorized Ansul® Distributor/Dealer.** The Hood includes factory-installed piping, discharge nozzles, detector link brackets, and cable conduit. Piping and conduit are stubbed on top of the Hood, ready for connection of the fire suppression system. **Appliance drop-downs and nozzles are not included.**

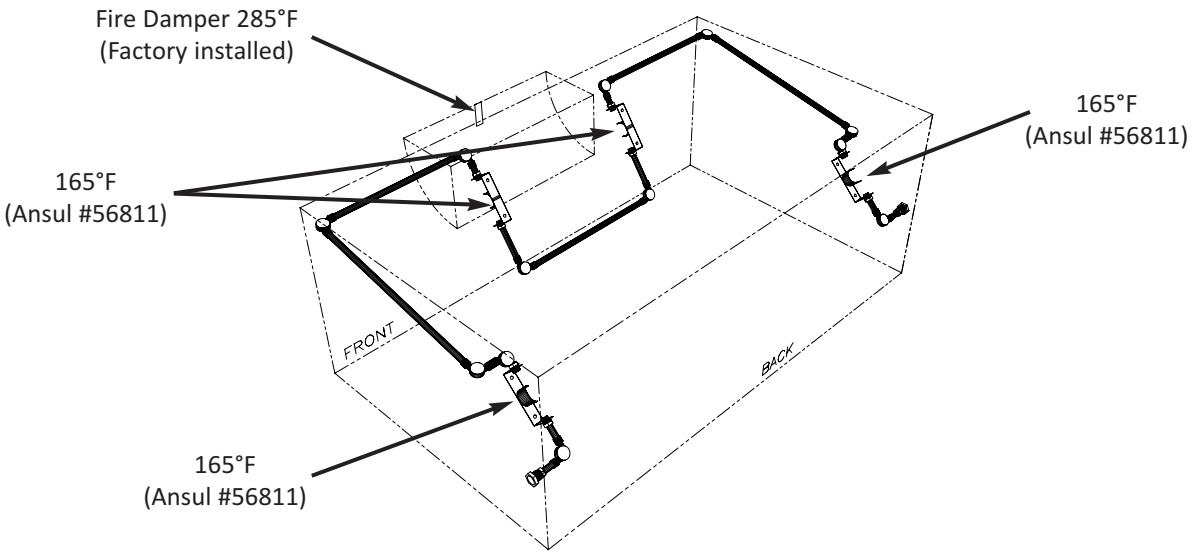
1. Appliance nozzles shall be positioned 11" [279.4mm] below the lowermost front edge of the hood.
2. Both appliance nozzles must be installed and in place at all times.
3. A manual activation station for the Fire System ***(NOT included)*** is to be installed and located in a path of egress (exit). The pull station must be clearly marked and easily accessible.
4. The Regulated Release Assembly (Automan) with a 3-Gal suppressant tank shall be a mechanical type; ***Ansul® Automan #79290***.
5. The installation, use, and maintenance of the FSH Hood are to be in accordance with the **Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96**.

2.06.1 Fire Suppression System Connection

NOTE: System may be located and connected on either the left or right side of the Hood. Connection and set-up of the system must be performed and certified by an authorized Ansul service agent.



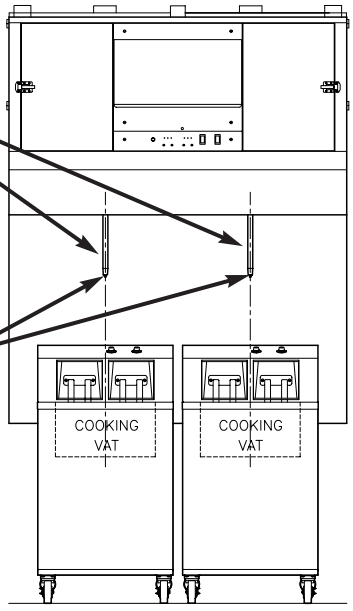
2.06.2 Fire Suppression Detector Links & Location



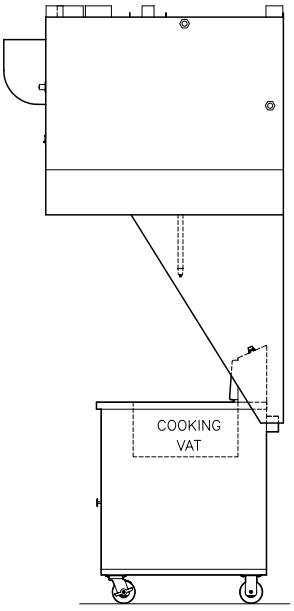
2.06.3 Appliance Nozzles

Nozzles centered over cooking surface(s)

Appliance Nozzle, (2) minimum. Sized and positioned by authorized Ansul installer
(Not supplied with Hood)

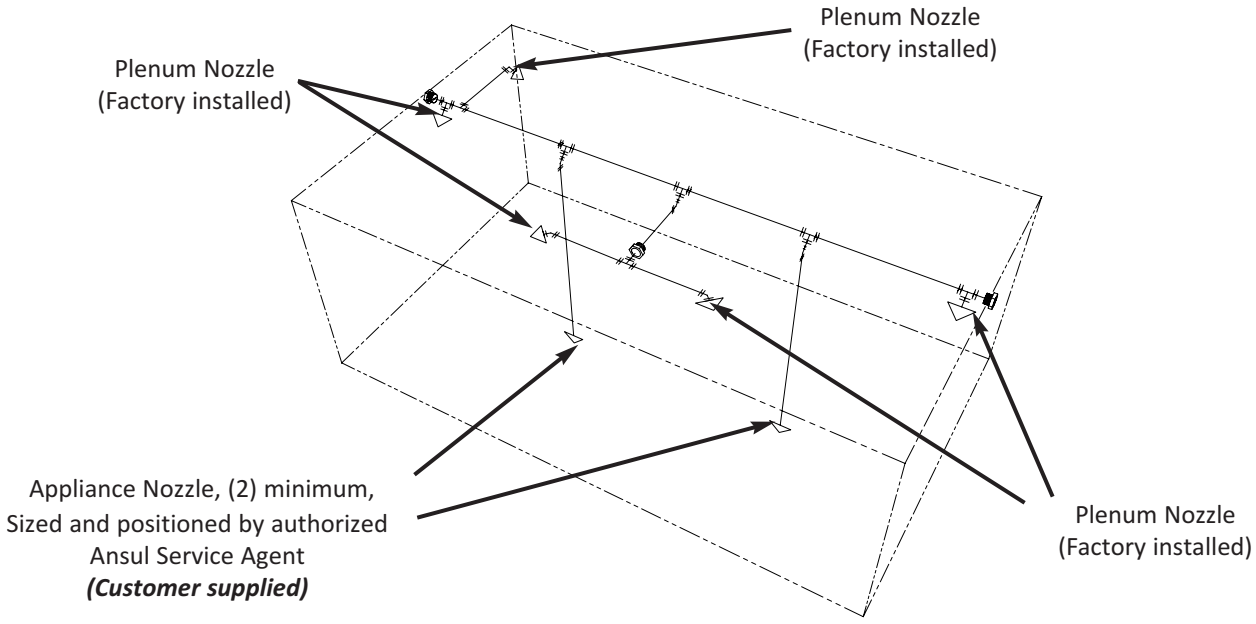


FRONT VIEW



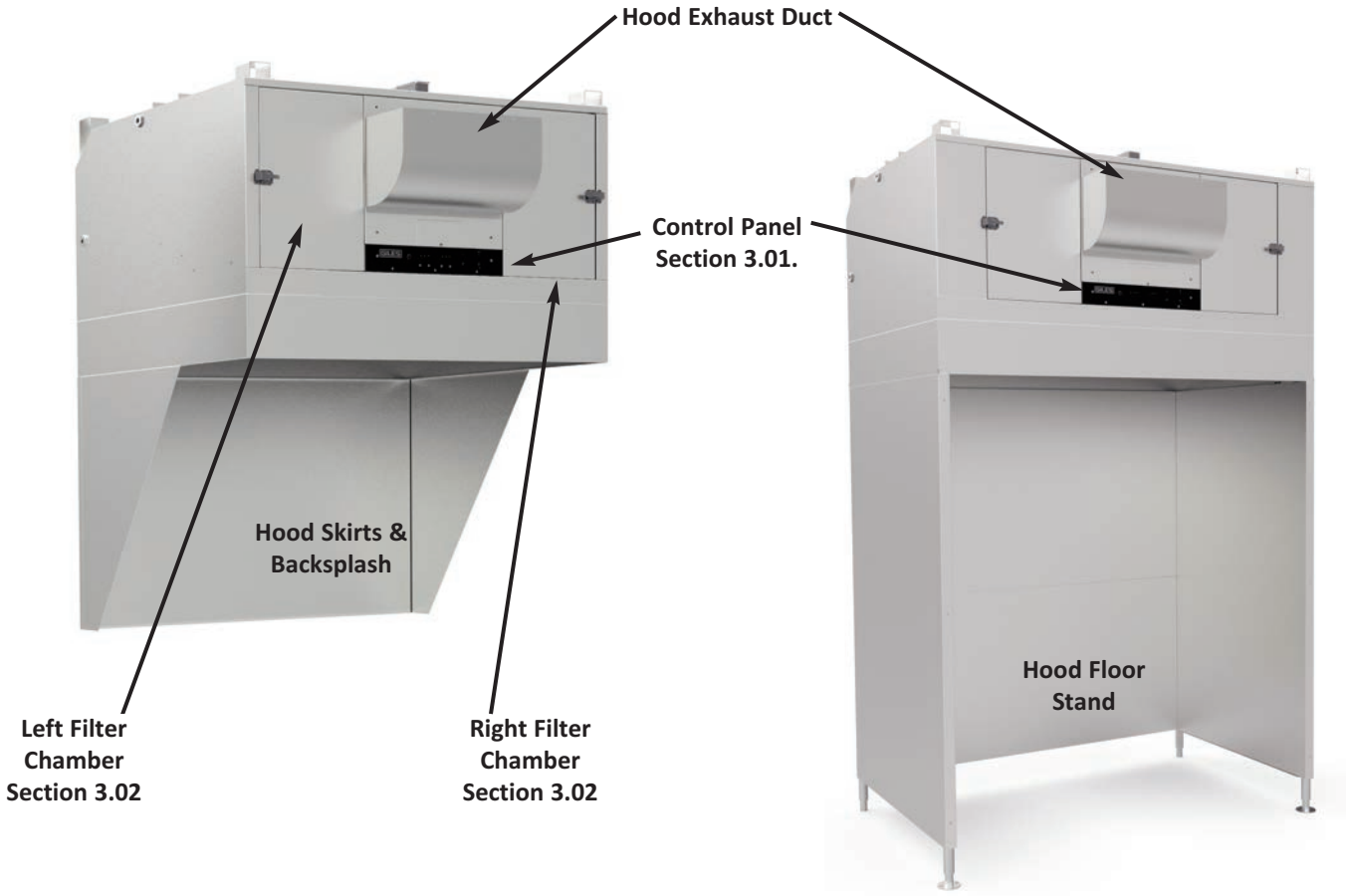
SIDE VIEW

2.06.4 Fire Extinguisher Nozzle Locations

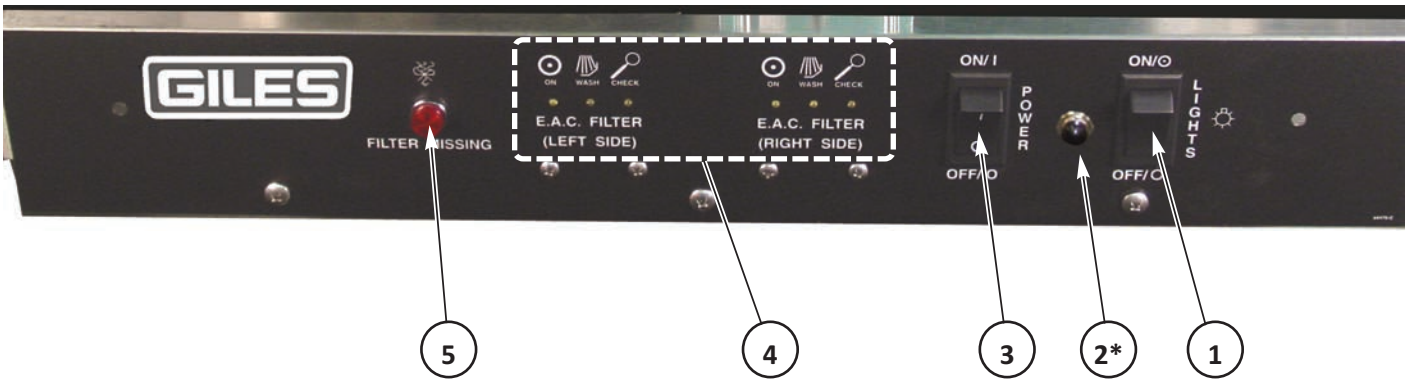


3. Overview

This Section provides a brief overview of ***FSH-5*** and ***FSH-6 Hood*** components, functions, and accessories. Please review the Section carefully before proceeding farther.



3.01 Control Panel

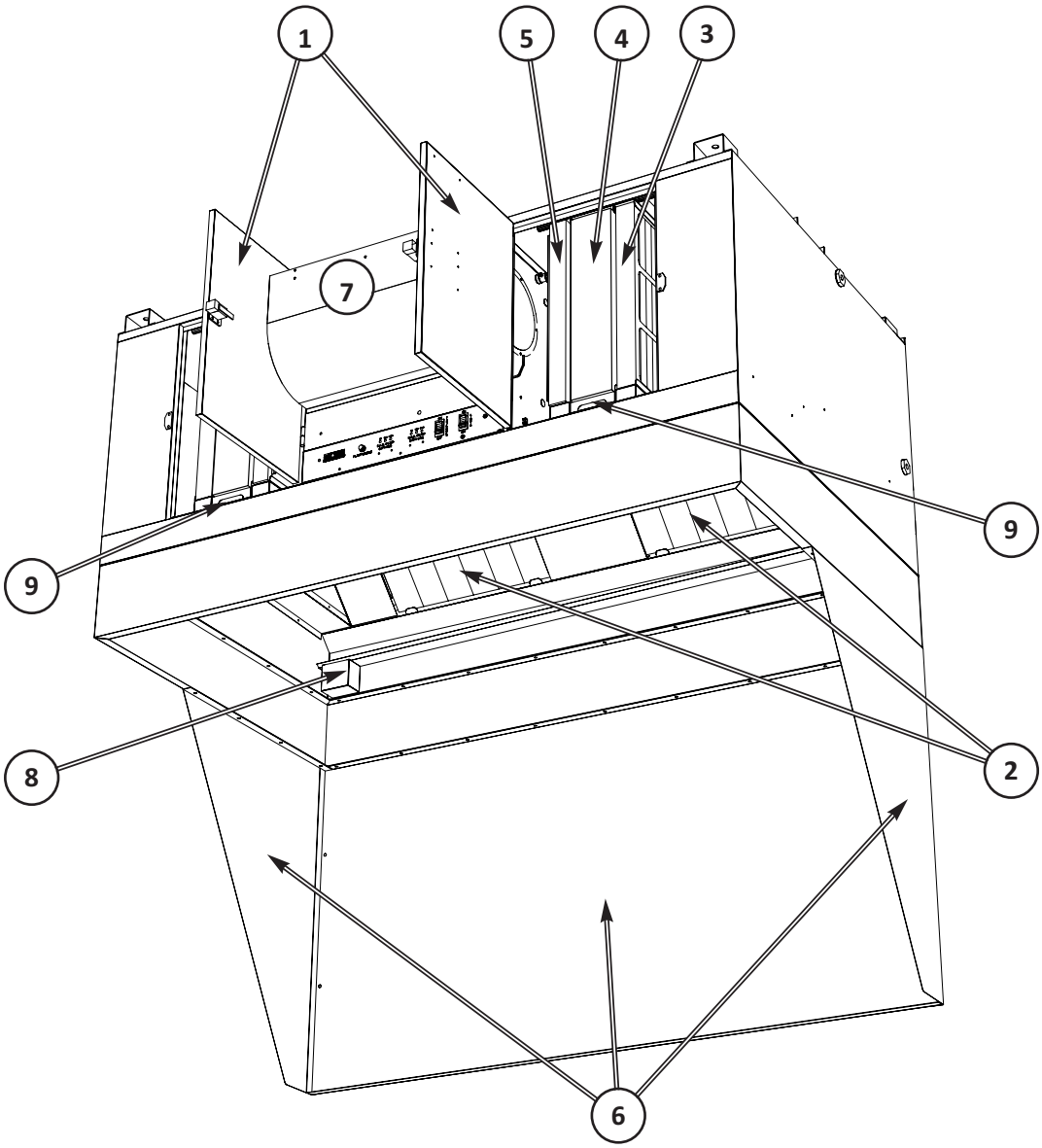


*** ILS Option Only**

3.01 Control Panel		
Item	**Description**	**Function**
1	Light Switch	Controls the under-Hood lighting.
2*	***PUSH-TO-START*** Button	***(For ILS Option Only)*** After placing Power Switch in **[ON]** position, press and hold ***PUSH-TO-START*** Button momentarily to power-up Hood.
3	Power Switch	Controls Hood power. Place in **[ON]** position to power-up Hood.
4	E.A.C. Filter Status Indicators	LED light clusters indicate the status of the Electronic Air Cleaner (E.A.C.) on each side of the Hood. **[ON] -** Turns **ON** when Hood is powered-up and indicates that the E.A.C. filter is powered and functioning normally to clean the air. This is the only light **ON** if the E.A.C. is operating properly. **[WASH-CHECK] -** These two turn **ON** to alert User that the E.A.C. Collector Cell has stopped operating properly. It is either missing, excessively dirty, poor contact, damaged, shorted, or there is some system malfunction. Approximately 2 minutes after the lights turn **ON**, a intermittent (beeping) audible alarm tone will begin sounding. ***IMPORTANT! Do not rely upon these indicators as a signal for routine cleaning; Cell must be cleaned daily to maintain peak performance and extend the useful life of charcoal filters.***
5	***FILTER MISSING*** Light	Light turns **ON** if either a Baffle Filter, Pre-Filter or Charcoal Filter is missing (not in place) or installed improperly.

*** ILS Option Only**

3.02 Filter Chamber & Exhaust



* Not shown

3.02 Filter Chamber & Exhaust

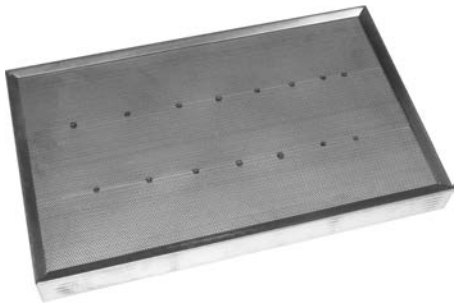
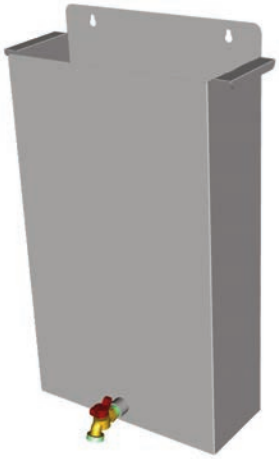
Item	Description	Function
1	Hood Filter Door (2)	Provides access the Pre-Filter, E.A.C. and Charcoal Filters. Both Doors must be closed and latched before the Hood will operate.
2	Baffle Filter (2)	The first stage of the ventless air cleaning system. Stainless steel filters capture larger grease particulate. Easily to remove for daily cleaning. ***The Baffle Filters should be cleaned daily.***
3	Pre-Filter (2)	Single-use, disposable filters remove moisture and some additional grease-laden vapor from the air stream. Help to keep the E.A.C. Cells performing effectively. ***NEVER attempt to clean and re-use Pre-Filters ... Replace every 7-10 days with NEW.***
4	E.A.C. Filter Cells (2) (Left & Right)	E.A.C. Collector Cells are sustainable electrostatic devices that capture fine particulate from grease-laden vapor and smoke generated by the cooking appliances on plates in the cell. ***To maintain peak performance, E.A.C. Cells must be cleaned DAILY as described later in this Manual.***
5	Charcoal Filter (2)	Single-use, disposable filters that help to control cooking aromas in exhausted air. Filters must be replaced periodically. ***NEVER attempt to clean and re-use Charcoal Filters ... Typically, replace with NEW filters every 30 to 45 days. Replacement cycle is dependent on appliance types in use, and types/quantities of foods being cooked.***
6	Hood Side Skirts & Backsplash	Sides Skirt helps contain vapors produced by cooking appliances and facilitate Hood capture. A Backsplash helps protect walls. These components must be used. The self-supporting Floor Stand model does not utilize these components.
7	Exhaust Outlet	Directs cleaned air back into the room. ***A minimum clearance of 14" MUST be maintained between the top of the Exhaust Outlet and the ceiling, or other obstruction.*** ***DO NOT attempt to direct exhaust into a different space by attaching any type of duct extension to the outlet; will cause poor performance.***
8	Grease Drip Cup	Catches and collects grease condensate generated at the Baffle Filters. This cup should be emptied and cleaned daily.
9	E.A.C. Drip Pan (2)	Catches and collects grease residue which may drip from E.A.C. Filter Cells between cleanings. Should be checked/emptied and daily, clean as needed.

*** Not shown**

3.03 Accessory Items Included w/Hood

Part	Description/Part Number	Function
	Baffle Filter (2) P/N 42300	Captures larger grease particulate contaminant.
	Pre-Filter (2) P/N 91707	Removes additional grease-laden vapor and moisture from the air. Single-use only, disposable, must be replaced.
	E.A.C. Filter Cell P/N 20521 (Left Side) P/N 20520 (Right Side)	Captures fine grease particulates and some smoke contaminant from the air. Sustainable, must be cleaned ***DAILY***.

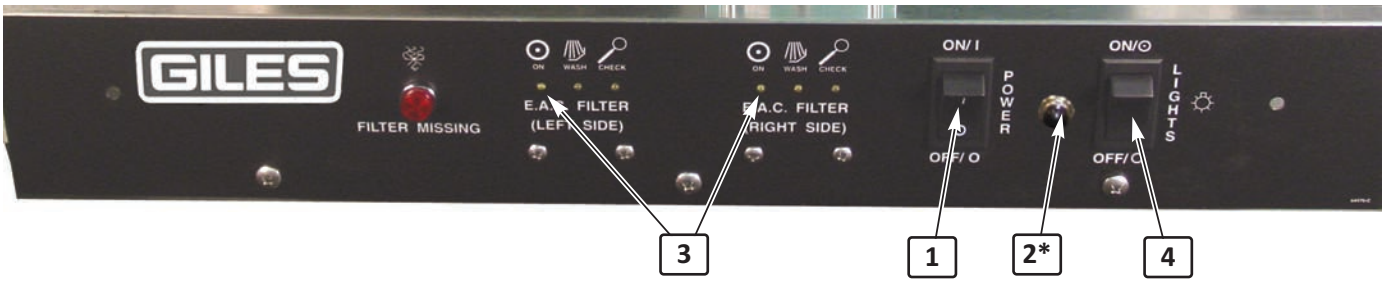
3.03 Accessory Items Included w/Hood - continued

Part	Description/Part Number	Function
	Charcoal Filter (2) P/N 32056	Helps to control cooking aromas in the exhausted air. ***NOTE: Will not completely remove odors.***
	E.A.C. Soaking Tank P/N 39327	Use for soaking and cleaning E.A.C. Filter Cells.

4. Operation & Filter Maintenance

4.01 Starting the Hood

Be sure that all Filters are in place and Filter Access Doors are closed and latched securely before attempting to operate the unit. ***NOTE: The hood will NOT power-up if either Filter Door is open, or ajar.***



* ILS Only

1. Place the Power Switch ① in the **[ON]** position ... *if **ILS model, press and hold the PUSH-TO-START Button** ②* **for a few seconds.***
2. Blower starts running; an audible alarm sounds briefly, then silences when blower gets to full speed.
3. **E.A.C. Status [ON]** lights ③ will illuminate. Cooking appliances under the Hood are now ready for use.
4. Place Light Switch ④ in the **[ON]** position to turn on the under-hood lights.

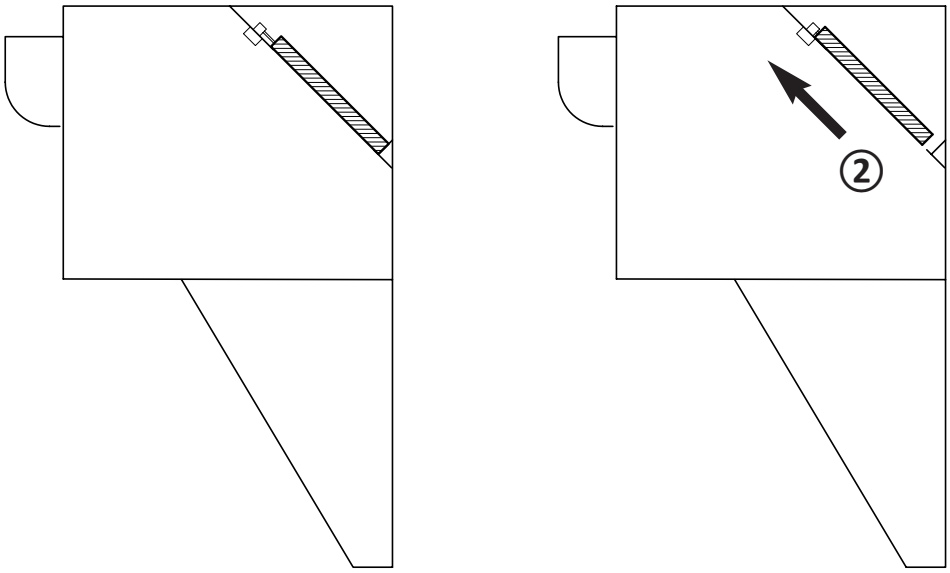
4.02 Filter System, Filter Maintenance & Filter Alarms

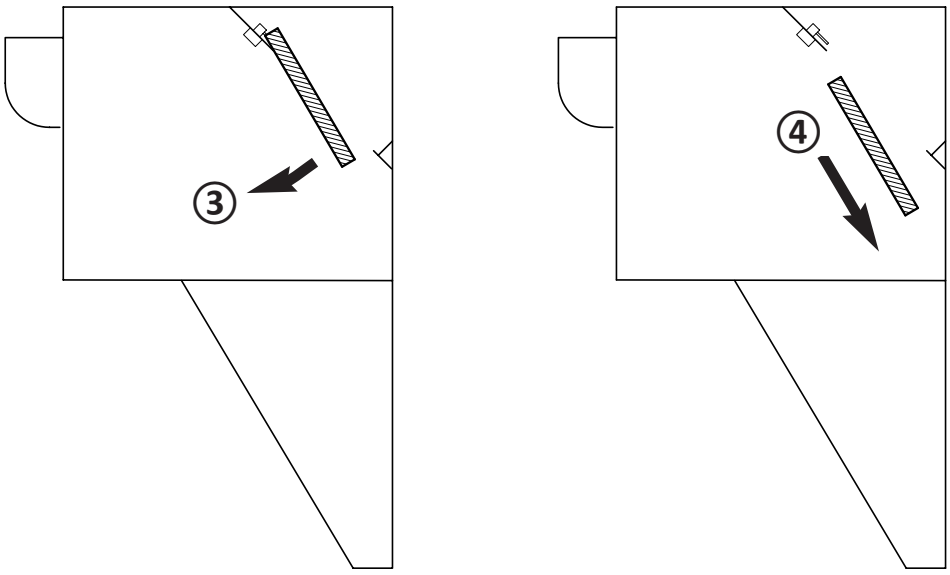
4.02.1 Ventless Hood Filter Table

Filter	When to Clean/Replace	How to Remove	How to Clean	How to Install
Baffle Filter	Clean daily	Section 4.02.2	Section 4.04.1	Section 4.02.3
Pre-Filter	Replace every 7 to 10 days	Section 4.02.4	***DO NOT* attempt to clean; *ONLY* replace!** Section 4.03.4	Section 4.02.5
E.A.C. Filter Cell	Clean daily	Section 4.02.6	Section 4.04.2	Section 4.02.7
Charcoal Filter	Replace every 30 to 40 days,	Section 4.02.8	***DO NOT* attempt to clean; *ONLY* replace!** Section 4.03.5	Section 4.02.9

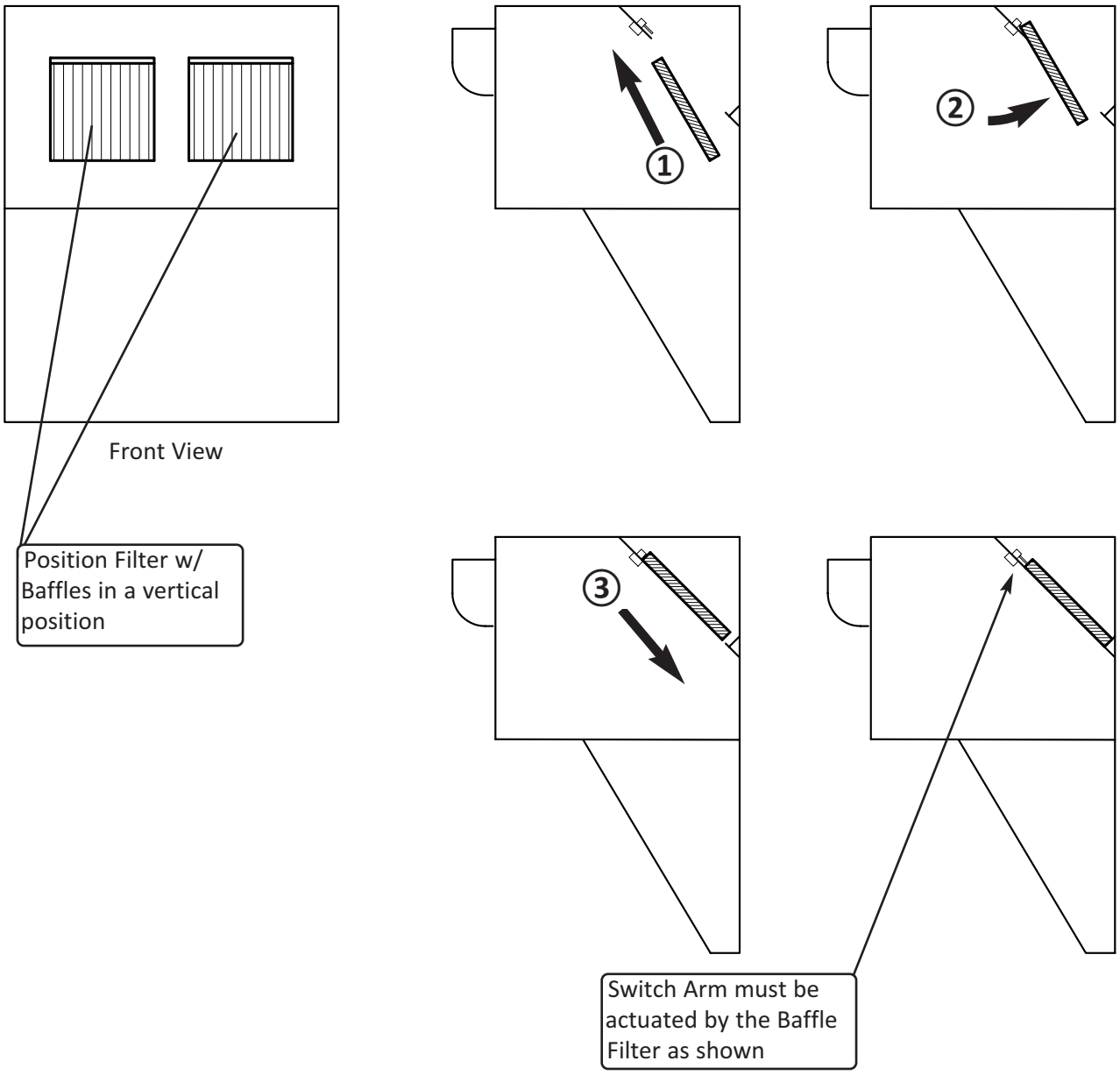
4.02.2 Baffle Filter Removal

① Place in **[OFF]** position



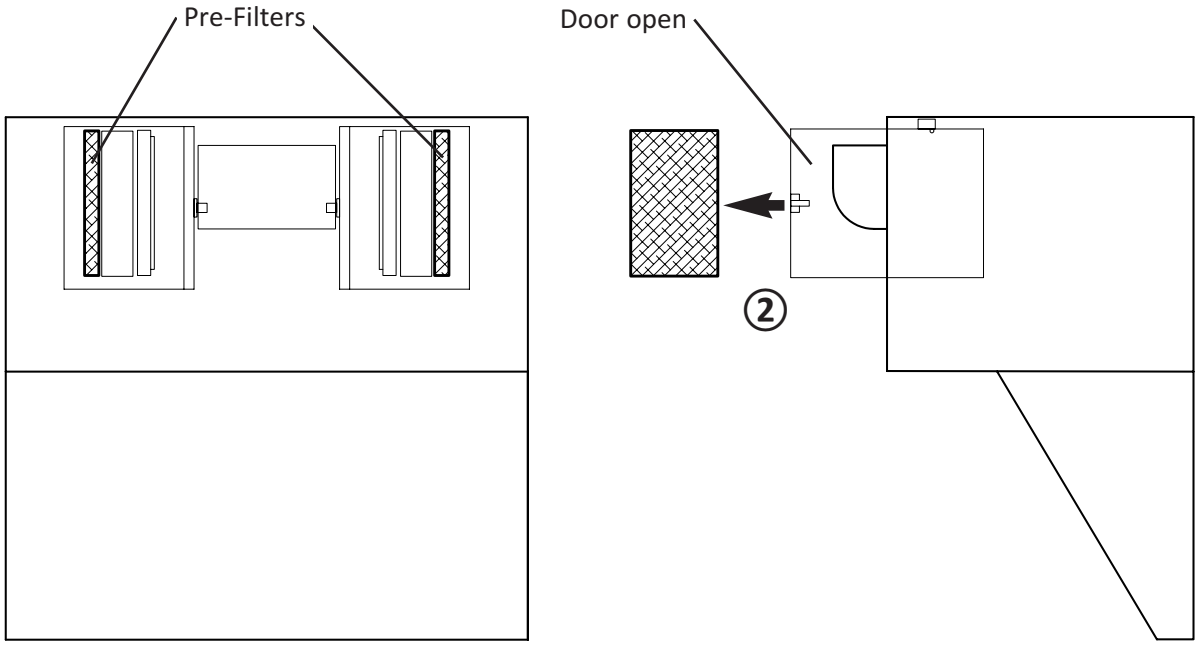


4.02.3 Baffle Filter Installation



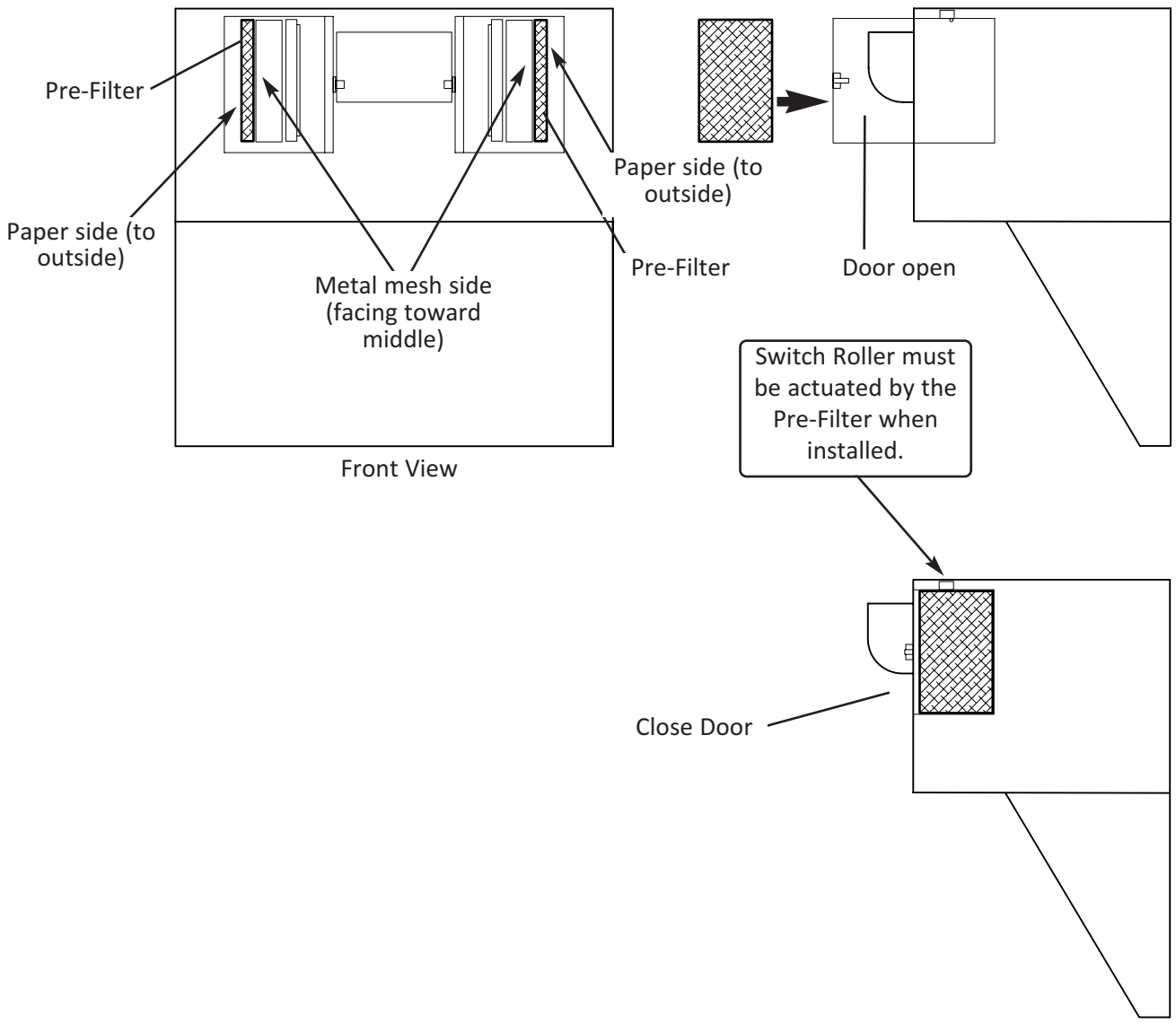
4.02.4 Pre-Filter Removal

① Place in **[OFF]** position



Front View

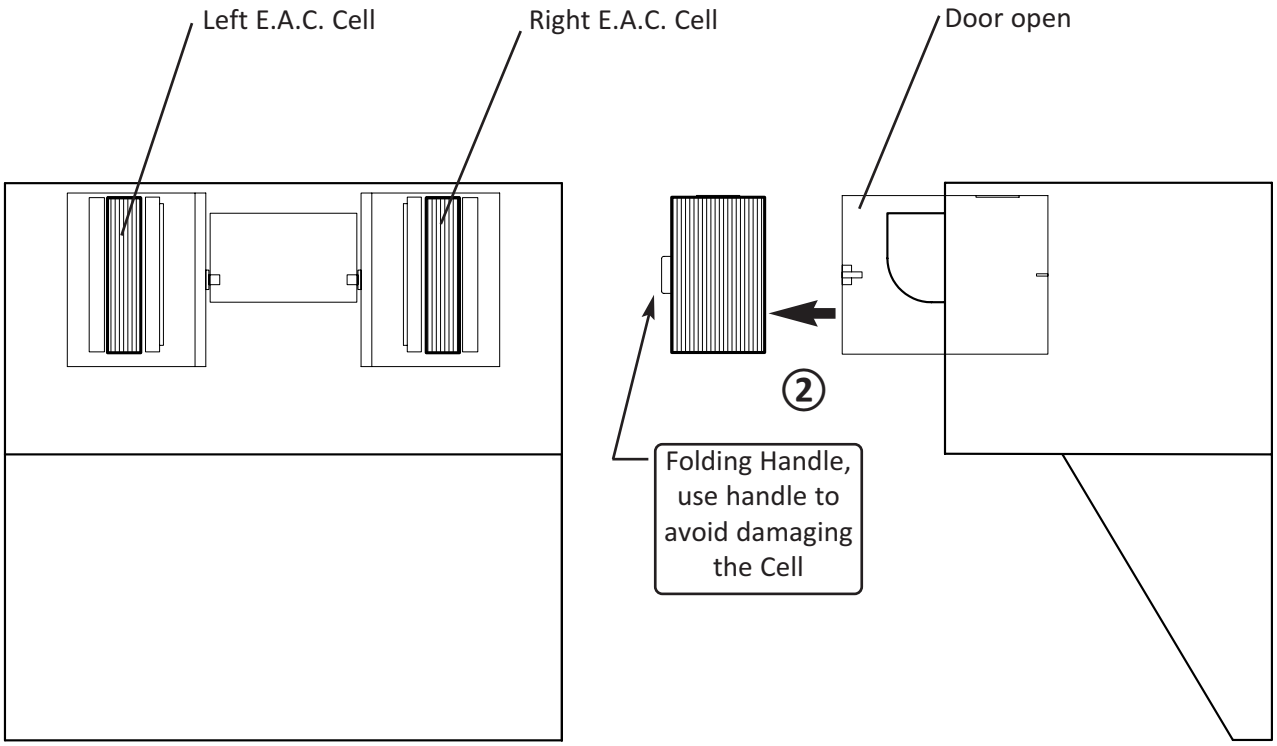
4.02.5 Pre-Filter Installation



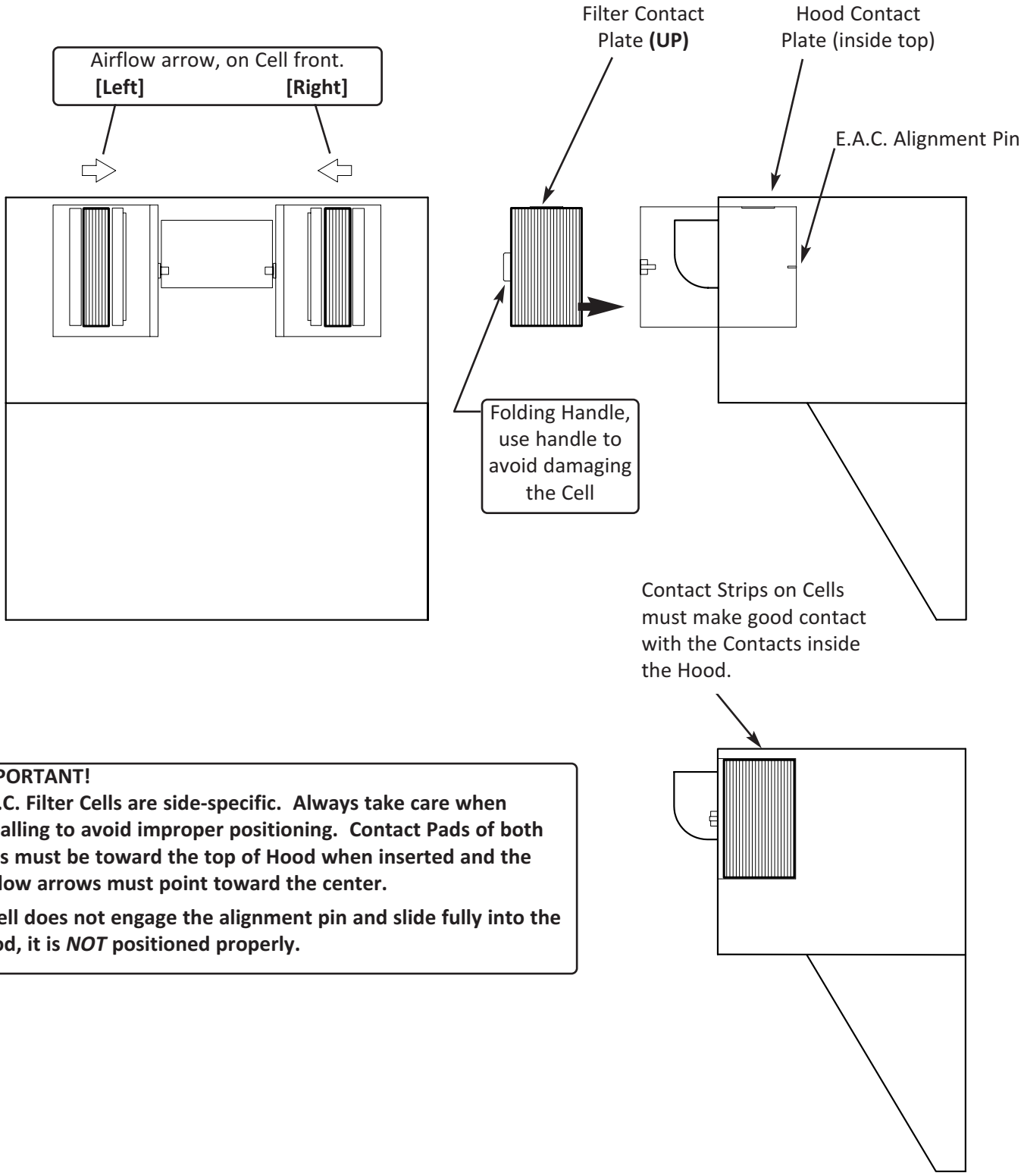
NOTE:
When filters are changed, always record the installation date in the space provided on the filter label.

4.02.6 E.A.C. Filter Cell Removal

① Place in **[OFF]** position



4.02.7 E.A.C. Filter Cell Installation

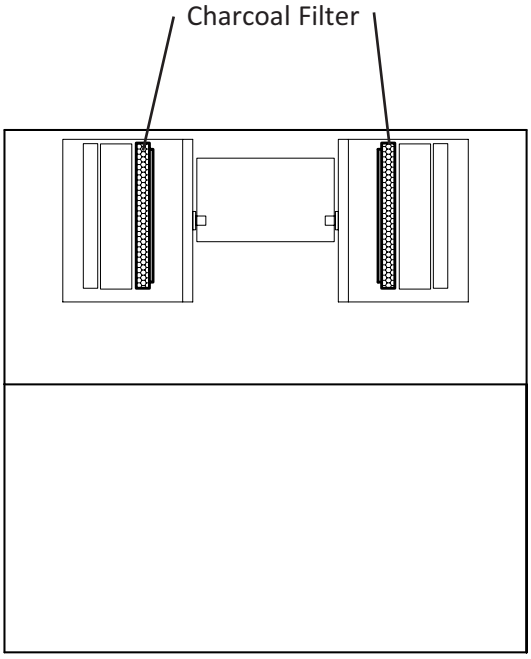


IMPORTANT!
E.A.C. Filter Cells are side-specific. Always take care when installing to avoid improper positioning. Contact Pads of both Cells must be toward the top of Hood when inserted and the airflow arrows must point toward the center.

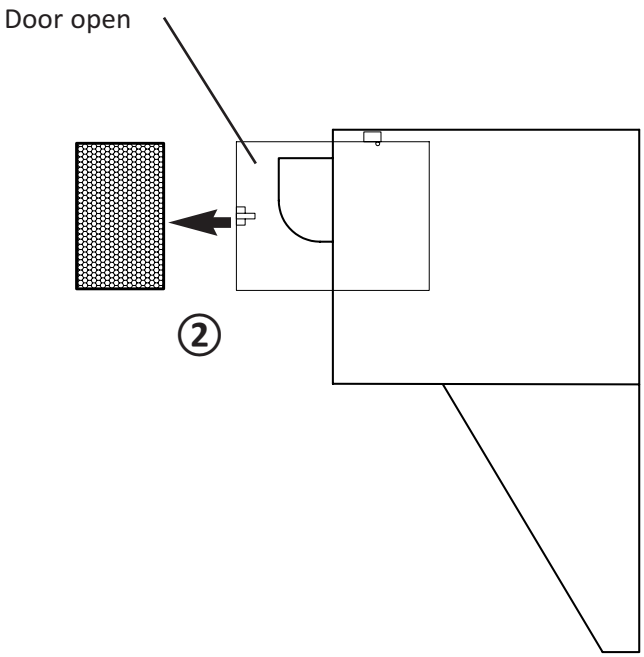
If Cell does not engage the alignment pin and slide fully into the Hood, it is *NOT* positioned properly.

4.02.8 Charcoal Filter Removal

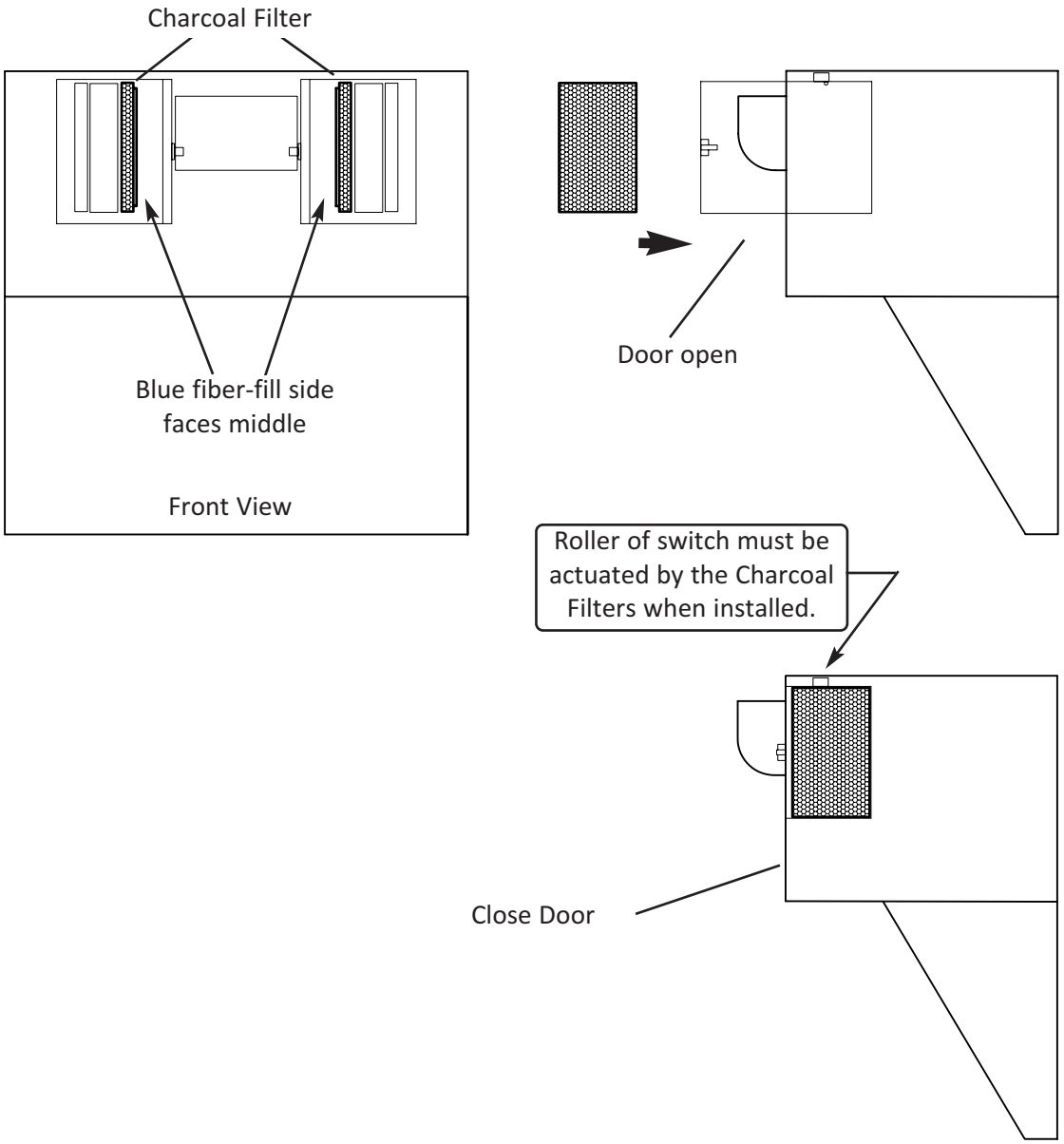
① Place in **[OFF]** position



Front View



4.02.9 Charcoal Filter Installation



4.03 Hood Filter Alarms

4.03.1 Baffle, Pre-Filter or Charcoal Filter Missing

If a **Baffle Filter**, **Pre-Filter**, or **Charcoal Filter** is not in place, or not positioned correctly, the red **[FILTER MISSING]** light will turn **ON.** Power to all appliances under the Hood is turned **OFF** until the condition is corrected. No audible alarm will sound.

- Hood fan will continue to run.
- Check to confirm that all Filters are in place. See ***Sections 4.02.3 - 4.02.5 - 4.02.9, Filter Installations.***
- Remove and reinstall Filters, ensuring they are seated properly in guides and are pushed fully into the filter compartment so that Doors will properly close. Each Filter must also actuate a proofing switch located in filter channels (Charcoal & Pre-Filter switches are in the top of the compartment; Baffle Filter switches are located in the filter rack).

4.03.2 Baffle, Pre-Filter or Charcoal Filter Clogged

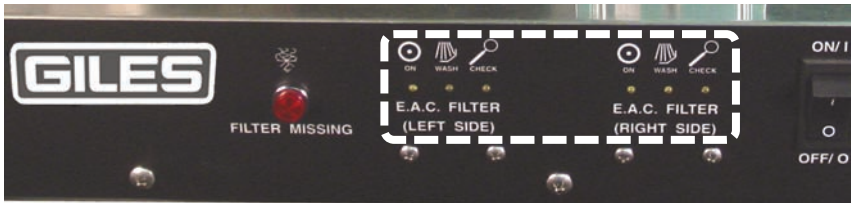
If a **Baffle Filter**, **Pre-Filter**, or **Charcoal Filter** become clogged, or other conditions occur that obstruct airflow through the Hood such that it falls below the minimum required to provide effective capture of grease-laden vapors, power to all appliances under the Hood is turned **OFF** until the condition is corrected and a **constant tone audible alarm** will begin sounding.

- Hood fan will continue to run.
- Clean the Baffle Filter, or replace Charcoal or Pre-Filter. See **Sections *4.04.1, Baffle Filter Cleaning, 4.03.4, Pre-Filter Maintenance*** and ***4.03.5, Charcoal Filter Maintenance*.**
- Inspect Hood plenum to ensure that no other obstructions exist.
- Check the Hood exhaust outlet and be sure that nothing is obstructing it or the surrounding area.

4.03.3 E.A.C. Filter Status & Alarm

Two L.E.D. indicator light clusters on the Control Panel display the operational status of the E.A.C. Filter system for each side of the Hood.

[ON] Indicates that the E.A.C. Filter Cell is installed and powered. This will be the only indicator light illuminated when the system is operating normally.



[WASH/CHECK]

These two lights will turn **ON** together to indicate problems with the E.A.C. Filter system. Some possible issues include, but are not limited to:

- Filter Cell is not installed, or mis-aligned.
- Collection plates (fins) are excessively dirty.
- Poor contact between the Cell and Hood contacts.
- Broken and/or missing ionizer wires on front of Cell.
- Damaged Filter Cell (broken insulators, broken frame, etc.).
- Faulty E.A.C. Power Supply or wiring.

The **[WASH/CHECK}** lights are ***NOT*** intented to be a signal for routine cleaning of the collection Cell, ***DO NOT use as such***. Typically, the Cell must be cleaned ***DAILY*** to ensure optimum air cleaning performance. See ***Section 4.04.2, EAC Filter Cell Cleaning*.**

When the **[WASH/CHECK]** lights turn **ON**, the system has entered an alarm state and has stopped functioning. After approximately two (2) minutes, an intermittent (beeping) alarm tone will begin to sound and shortly thereafter, power to all appliances under the Hood will be turned **OFF**.

The following steps may be tried in an attempt to clear the alarm:

1. Turn **OFF** Hood Power Switch.
2. Remove the E.A.C. Cell and clean as described in ***Section 4.04.2***.
3. Inspect the Filter Cell for broken or missing ionizer wires, bent fins, or other damage. Ionizer wires are replaceable **(Single Wire - #21153; Pack of 10 - #71400)**; bent fins may be straightened by hand. An excessively damaged Cell (broken, bent frame, etc) will need to be replaced.
4. Inspect the E.A.C. Contact Pad inside hood. Clean grease accumulation away with a mild degreasing cleaner and dry thoroughly.
5. Replace Filter Cell *(**Section 4.02.7**)* and restart Hood ***(Section 4.01)***. If the condition persist, contact a qualified

4.04 Filter Maintenance

The following Sections describe the necessary procedures for cleaning and maintaining the Filters within **FSH-5 and FSH-6 Ventless Hoods**. Conscientious adherence to these procedures is essential for maintaining optimum and satisfactory Hood performance

4.04.1 Baffle Filter Cleaning

The stainless steel Baffle Filters are fabricated from thin guage metal that has potential to present sharp edges. Exercise due care when handling and cleaning the Filters to avoid injury. ***It is recommended that heavy-duty rubber gloves be worn.***

Grease Baffle Filters should be cleaned daily. Remove and clean in sink with a mild, bio-degradable, degreasing cleaner ***(Giles recommends Simple Green® HD Pro)***. Rinse and dry thoroughly. Reinstall dry Filters in the unit. Generally, Baffle Filters may be washed in a dishwasher.

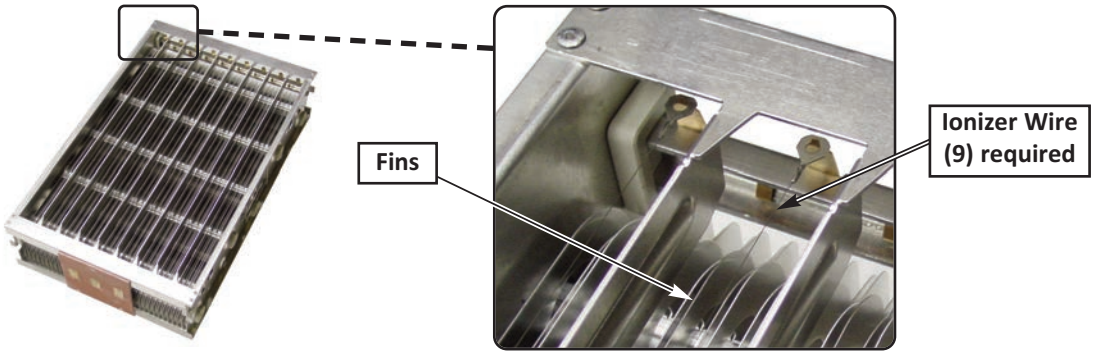
Ensure that Filters are completely dry before reinstalling in Hood. NEVER PLACE A WET FILTER INTO THE HOOD!

4.04.2 E.A.C. Filter Cell Cleaning

The E.A.C. Filter Collector Cells ***MUST BE CLEANED DAILY*** to maintain peak performance. Failure to do so will eventually lead to malfunction of the E.A.C. Filter system and also shorten the useful life of Charcoal Filters. A Soaking Tank has been provided with the Unit for use in cleaning the Cells. Precisely follow the steps below for effective cleaning. **With proper care and cleaning, the Cells are designed to provide years of sustainable service.**

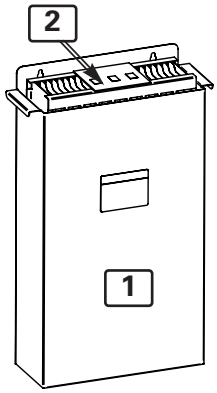
IMPORTANT: The E.A.C. Collector Cells CANNOT withstand washing in commercial dishwashing equipment.

CAUTION **Take care not to bend the collection fins or break the ionizer wires when handling and cleaning the Cell. Bent fins and broken/missing wires can prevent the E.A.C. from working properly, cause an alarm condition, and potentially void the factory warranty.**



The factory-recommended product to use for cleaning E.A.C. Cells is ***Simple Green® HD-Pro***, a readily available, bio-degradable, non-toxic degreasing cleaner that is safe for aluminum. It performs well when diluted as described below. ***DO NOT USE DISHWASHING DETERGENTS OR CORROSIVE CLEANERS.***

1. Add **64 ozs. (1/2 gal.)** of the degreasing cleaner ***[Simple Green® HD-Pro]*** to the provided Soaking Tank ① ... add clean water to the fill line etched on the inside of the tank back and mix thoroughly.
2. Holding the Cell by the Contact Pad ②, carefully lower it into the solution. It should be fully submerged, add water if needed.
3. Allow the Cell to soak for 20 - 30 minutes, then lift it by the Contact Pad and jog up and down in the solution several times to help dislodge grease residue.
4. Carefully remove the Cell from the tank and rinse thoroughly in sink, using hot water spray. ***DO NOT scrub with brushes***.



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4.04.2 E.A.C. Filter Cell Cleaning - continued

5. Stand Cell on end, in a dish drainer, with Contact Pad up and allow it to air dry overnight. **Cell must be completely dry before reinstalling in Hood.**
6. Inspect for broken/missing wires and bent fins. Broken wires need to replaced promptly. If needed, bent fins may be gently straightened by hand.

NOTE:
The degreasing solution can be used for up to 10 days multiple times ... discard and replenish when a greasy film remains visible floating on the liquid. When soaking, always ensure that solution completely covers the Cell ... add water if needed.

CAUTION

- ***NOT dishwasher safe ... DO NOT wash Cells in the dishwasher!***
- **DO NOT dry Cells by installing and running the Hood fan to air dry. This could potentially damage the EAC system causing improper operation and void the warranty. If desired, place a small electric fan to blow on Cell as it drains to help expedite drying.**
- **DO NOT clean the Cell with cleaners which might be corrosive to aluminum.**

4.03.4 Pre-Filter Maintenance

CAUTION

Pre-Filters are single-use, disposable Filters. NEVER attempt to clean and reuse; doing so can cause damage to the unit.

Replace Pre-Filters weekly (see ***Sections 4.02.4 & 4.02.5***). These ***CANNOT*** be cleaned and are not intended for long-term use.

Use *GILES* replacement ***Item No. 91707.*** Write the replacement date on new filter.

IMPORTANT: Failure to use Giles OEM parts and OEM replacement filters may void the factory warranty.

4.03.5 Charcoal Filter Maintenance

CAUTION

Charcoal Filters are single-use, disposable Filters. NEVER attempt to clean and reuse; doing so can cause damage to the unit.

Charcoal Filters are consumable items which must be replaced periodically (see ***Sections 4.02.8 & 4.02.9***). These ***CANNOT*** be cleaned and reused. Typical replacement cycle is every **30 to 40 days**, depending on usage.

Use *GILES* replacement ***Item No. 32056***. Write the replacement date on new filter.

IMPORTANT: Failure to use Giles OEM parts and OEM replacement filters may void the factory warranty.

5. Hood Cleaning & Maintenance

This Section describes the steps to generally maintain and clean ***FSH-5 & FSH-6 Hoods***. Attention to these procedures will help ensure the Hood remains in satisfactory operating condition and continues to run efficiently and safely.

A **Maintenance & Service Log** is provided, see ***Section 5.06***.

5.01 Monthly Hood Interlock Inspection (Can be Performed by User)

The Hood design incorporates various interlock switches to ensure that the unit will shutdown if certain conditions exist that are not consistent with safe and effective operation. The interlocks should be tested **MONTHLY** as described below. Use the **Maintenance & Service Log** to record completion of testing. If problems are detected, contact *GILES* or an authorized service provider.

1. **Door Interlock Test:** Start Hood. With Hood running, unlatch and slightly open the Filter Access Doors, on at a time. With each Door confirm Hood powers **OFF** when opened and all appliances under the Hood turn **OFF**, or will not turn **ON**.

2. **Baffle Filter Test:** Remove Baffle Filter from one side then turn **ON** Hood power. Verify that the red **[FILTER MISSING]** light turns **ON**. Check to ensure that all appliances under Hood will not turn **ON**. Reinstall the Baffle Filter and repeat test with the other Filter. See ***Sections 4.02.2 & 4.02.3, Removal & Installation***.

3. **Pre-Filter/Charcoal Filter Test:** Same procedure as **[#2]** except perform for each of the Pre-Filters and Charcoal Filters, one at a time in succession. Reinstall the Charcoal Filter. See ***Sections 4.02.4, 4.02.5, 4.02.8 & 4.02.9, Removal & Installation***.

3. **E.A.C. Filter Test:** Same procedure as **[#2 & #3]** except remove each E.A.C. Filter Collector Cell, one at a time, close and latch Door. Turn **ON** Hood power. Verify that ***all three (3)*** small E.A.C. Status Lights come **ON** for the side without Cell in place. Wait approx. two (2) minutes. A beeping tone alarm should begin sounding. Check to ensure that all appliances under Hood will not turn **ON**. Reinstall the E.A.C. Cell, repeat for other side. See ***Section 4.02.6. & 4.02.7, Removal & Installation***.

5. **Filter Clogged Test:** ***Perform this test ONLY after installing new Charcoal Filter*****.** Start Hood normally and allow to run. Use cardboard or other material to completely block Hood exhaust outlet, holding it firmly in place so that no air is escaping**.** Within a few seconds, a continuous tone alarm should begin sounding. Check to ensure that all appliances under Hood will not turn **ON**. Remove the obstruction; the alarm should silence and the appliances should be powered again.

Should any of these tests fail to yield the described results, contact a factory-authorized service company and have the unit evaluated and repaired. Any Giles Manufacturer's Representative can provide information about nearby authorized service providers, or call ***GILES Services*** **at 800-554-4537** for assistance in locating a Representative or service provider.

5.02 Quarterly Hood Cleaning

CAUTION

DO NOT wash down Hood with water from a spray hose.
DO NOT steam clean or use any type pressure washing equipment.
DO NOT use products containing chlorine or other caustic chemicals.
DO NOT use abrasive products, steel wool or scouring pads.

The factory-recommended product to use for general cleaning/degreasing of this equipment is ***Simple Green® HD-Pro***, a readily available, bio-degradable, non-toxic degreasing cleaner**.**

To maintain effectiveness and performance, the Hood must be deep cleaned, at a minimum, every 3 months.

1. Disconnect power to the unit, preferably at the circuit breaker.
2. Unplug and remove appliances from under Hood.
3. Remove all of the Filters.
4. Use a soft cloth, or sponge, and a mild bio-degradable degreasing cleaner ***(Simple Green® HD Pro recommended)*** to clean inside the entire hood plenum, on both sides, to remove grease film accumulation from interior surfaces.
5. Inspect the Hood fans on each side and, if possible, clean any grease build-up from the blade using degreaser and a small brush (use cleaner sparingly). **NOTE: When restarting Hood after cleaning, hold a cardboard box, or other suitable item, over the exhaust outlet to catch residue/cleaner which may be discharged from the blowers.**
5. Thoroughly clean the under-hood area and all exterior surfaces with mild degreaser or a good quality stainless steel cleaner.
6. Allow hood to thoroughly dry or wipe dry with clean dry cloth.
7. Clean Baffle Filters and E.A.C. Collector Cells see ***Sections 4.04.1 & 4.04.2.*** If necessary, obtain and install a fresh new Pre-Filters and Charcoal Filters**.** Reinstall all Filters in Hood.
8. Restore power to the Hood and reposition under-hood appliances.

5.03 Fire Suppression System Maintenance

The fire extinguishing system connected to the Hood must be maintained in accordance with the ***Standard for Wet Chemical Extinguishing Systems, NFPA 17A*** and with the instructions of the system's installer.

All inspection, maintenance, troubleshooting, repairs and general servicing of the fire extinguishing system must be performed by an authorized ***Ansul® Distributor/Dealer***. Required maintenance activities are described in the subsequent sections.

Consult the Fire Suppression System documentation provided by the system installer for complete maintenance guidelines.

5.03.1 Semi-Annual (6-Mo) Fire Suppression System Inspection & Maintenance

Service and inspection of the fire suppression system must be performed by a qualified Ansul® Distributor/Dealer. As a minimum, field inspection of the fire suppression system must be conducted semi-annually (every 6 months) and shall consist of the following:

- Confirm that the fire hazard potential has not changed.
- Inspect suppressant storage tank for chemical level and charge pressure.
- Inspect and test the Automan release mechanism.
- Check all nozzles to ensure they are free of grease build-up. Confirm that all nozzle blow-off caps are in place and in good condition; replace as needed. See ***Section 2.06.4, Fire Extinguisher Nozzle Locations***.
- Inspect and test the remote manual activation station for function and wear.
- Install test detector link; cut to test automatic actuation.
- Inspect and clean detector links. Confirm that detector links are of the correct temperature rating. See ***Section 2.06.2, Fire Suppression Detector Links & Location***.
- Inspect link conduit and wire cable for wear at pulleys and detectors; replace if necessary.
- Record maintenance date and service performed in a permanent file, and sign-off on tag attached to system in a conspicuous location.

5.03.2 Annual (12-Mo) Fire Suppression System Inspection & Maintenance

The Annual Inspection & Maintenance is the same as Semi-Annual except:

- All detector links must be replaced with new. See ***Section 2.05.1, Fire Suppression Detector Link Specification & Location.***

5.03.3 12-Year Fire Suppression System Inspection & Maintenance

Same as Annual Inspection & Maintenance except:

- Replace wet-chemical fire suppressant.
- Hydrostatic test and certify Suppressant Tank and Compressed Gas Charging Cartridge. As alternative components can be replaced with new.
- Flow test the regulator.

5.04 Inspection & Maintenance Log

Check								Initial/Date	Check								Initial/Date
✓	✓	✓	✓	✓				RT 1-2-15	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				
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1	Door Check	Section 5.01
2	Baffle Filter Check	Section 5.01
3	EAC Filter Check	Section 5.01
4	Pre-Filter/Charcoal Filter Check	Section 5.01
5	Filter Clogged	Section 5.01
6	Quarterly Cleaning	Section 5.02
7*	Semi-Annual Fire Suppression System	Section 5.03.1
8*	Annual Fire Suppression System	Section 5.03.2

**** Must be performed by an authorized Ansul® Service Agent***

6. Troubleshooting

This section describes basic troubleshooting procedures for ***FSH-5 & FSH-6 Recirculating Hoods***. Generally, troubleshooting and/or repairs should only be performed by trained and qualified service technicians. Troubleshooting by Users should be limited to issues and/or activities that are operational or procedural in nature.

⚠ DANGER

- Troubleshooting for electrical problems should be performed ***ONLY*** by trained qualified service technicians or electricians. Serious injury, or even death, will result from contact with energized electrical circuits.
- **Failure to comply with DANGER notices will result in death or serious injury, equipment or property damage, and void the warranty.**

6.01 Procedures

Problem	Probable Cause	Corrective Action
Hood will not turn ON	a. Filter Access Doors not closed	Close & latch both Access Doors.
	b. **(ILS Hood)** Improper start-up; ***PUSH-TO-START*** Button not pressed	Press & hold ***PUSH-TO-START*** Button.
	c. Power Switch is faulty	Replace Power Switch.
	c. Improper supply voltage	Connect to proper electrical supply.
	e. Not properly connected to power source.	Confirm connections & correct.
	f. Blown fuse or tripped circuit breaker.	Check electrical panel
[FILTER MISSING] light ON at start-up	a. Baffle, Pre-Filter or Charcoal Filter is not installed or not properly seated	Install appropriate Filter and/or check alignment in track.
[CHECK/WASH] light ON (either LED cluster) & intermittent (beeping) alarm sounding	a. EAC shorted (damaged)	Replace or repair the EAC cell.
	b. EAC dirty	Clean the EAC cell.
	c. EAC high voltage power supply is faulty.	Replace high voltage power supply.
	d. High voltage wires shorted to ground.	Correct shorted condition.
	e. Faulty EAC contact plate	Replace contact plate.
	f. EAC Cell not installed	Install EAC Cell

6.01 Procedures - continued

Problem	Probable Cause	Corrective Action
Under-hood Appliance will not power-up: • **[FILTER MISSING]** light **ON**	a. Baffle Filter missing or not properly installed	Install Baffle Filter / check alignment.
	b. Charcoal or Pre-Filter missing or not properly installed	Install Charcoal or Pre-Filter / check alignment.
	c. Faulty Filter switch (or switches)	Test & replace as needed.
Under-hood Appliance will not power-up: • **Continuous tone** alarm sounding.	a. Baffle, Charcoal or Pre-Filter clogged	Replace Charcoal or Pre-Filter; clean Baffle Filter.
	b. Hood exhaust outlet blocked	Confirm exhaust is clear of any obstruction.
	c. Vacuum Switch (clogged filter sensor) is out of adjustment	Test & adjust vacuum switch.
	d. Kinked or blocked vacuum line	Remove vacuum line kinks or blockage.
	e. Fan(s) running slow or blades loaded with grease film	Check voltage and inspect blowers, clean if needed
Under-hood Appliance will not power-up: • **[CHECK/WASH]** lights **ON (either side)** • **Intermittent tone (beeping)** alarm sounding.	a. EAC cell is shorted	Repair or replace EAC cell.
	b. EAC cell is excessively dirty	Clean EAC cell.
	c. EAC power supply/driver board is faulty	Test & replace EAC power supply if needed.
	d. EAC high-voltage wires shorted to ground	Check voltage, check wiring.
	e. Contact Plate is dirty or faulty	Clean contacts & test; replace Contact Plate if needed.
	f. Too many EAC cell ionizer wires broken or missing	Replace ionizer wires.
	g. EAC cell is not installed	Install clean EAC cell.
Under-hood lighting does not come on when Power Switch is ON.	a. Bulb burned out	Replace bulb.
	b. Faulty Light Switch	Check and replace Switch.

7. Parts List

This section lists some of the various parts that are available for replacement on the unit. This is not an all inclusive listing; please contact an authorized *Giles* representative or service agent concerning other parts that may be replaced in the field.

7.01 Parts Ordering & Service Information

If assistance or repairs are required, please contact a *GILES* Manufacturer's Representative to assist with locating an authorized service provider in your area. For further assistance you may contact the ***GILES Technical/Customer Service Support*** as follows:

IN THE UNITED STATES & CANADA call: **800.554.4537**

ALL OTHERS call: **334.272.1457**

Normal business hours are 8:00 AM to 5:00 PM Central Time ... calls are handled by an auto-attendant answering system. Please follow the recorded prompts to route your call appropriately. If necessary after hours, leave a voicemail message and a representative should respond within 30 minutes.

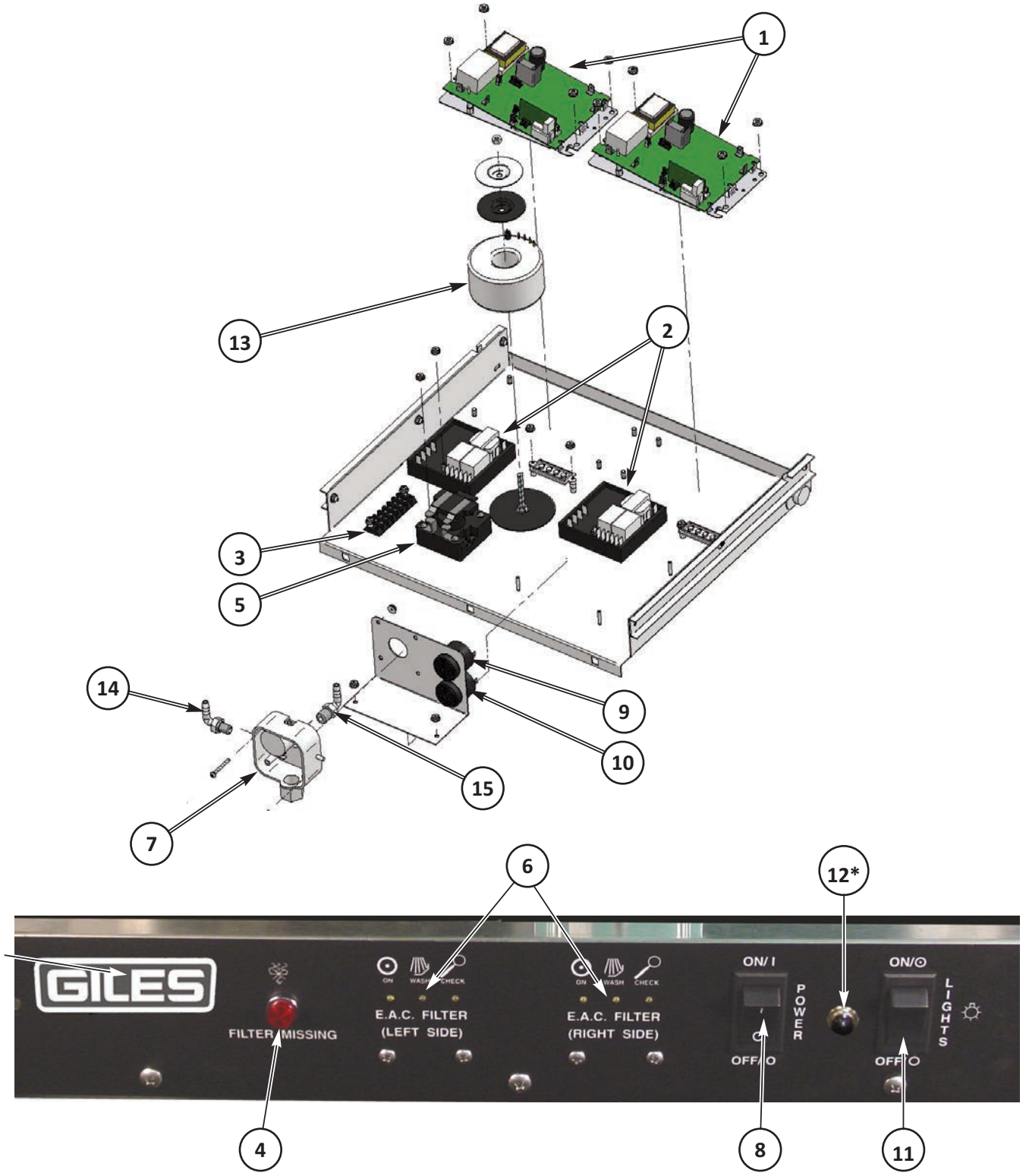
Website: **www.gfse.com** Email: **services@gfse.com**

Our goal at Giles is to provide the highest possible quality of service and assistance. To help us accomplish this, please have the following information readily available when calling, along with a brief description of the problem being experienced. Please record the unit information in the table below for quick reference.

Model:	
Serial Number:	
Voltage:	
Phase:	

The information can be found on the Serial/Data Label located inside Door.

7.02 Component Drawer & Control Panel



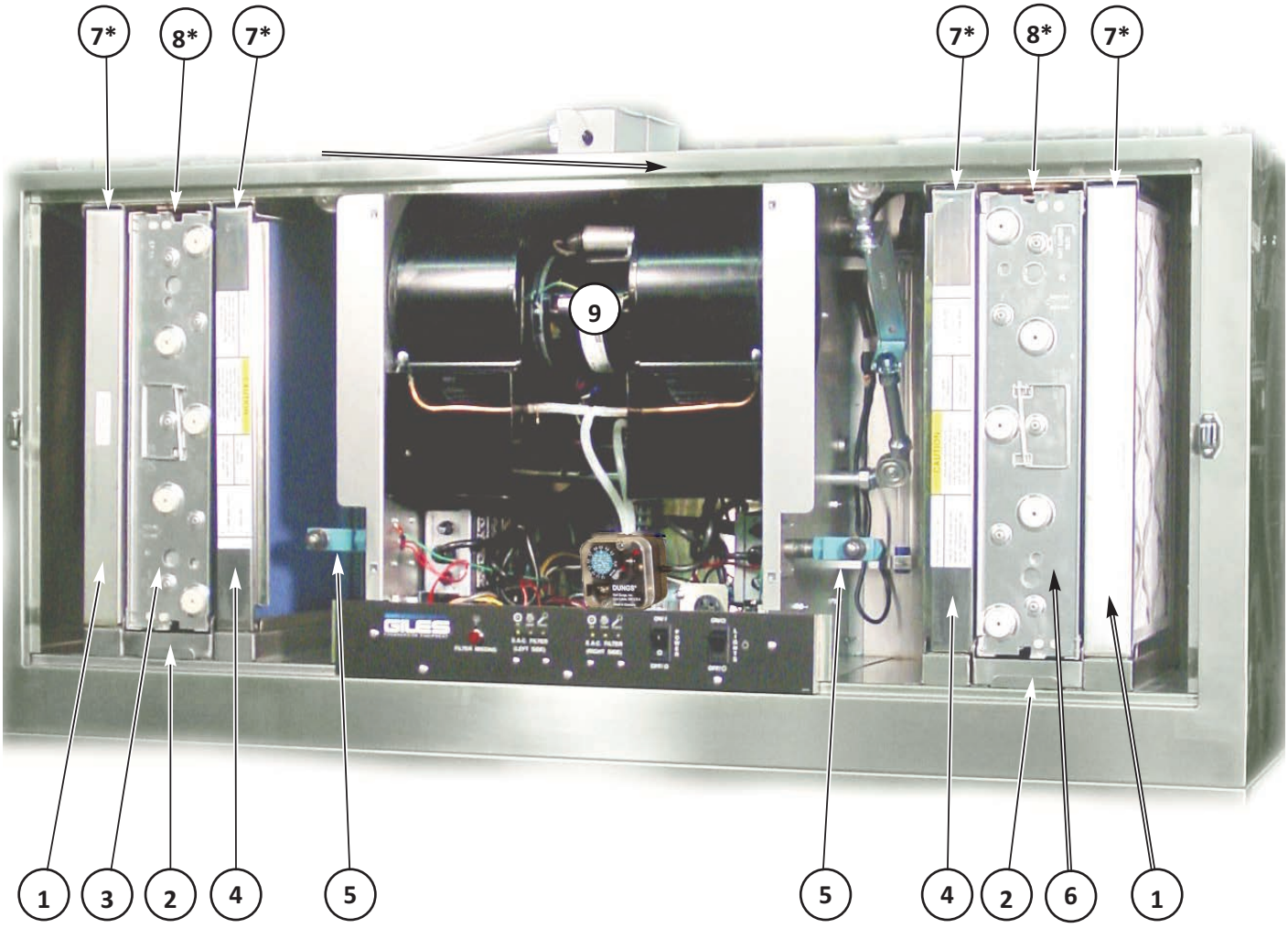
* ILS Model Only

7.02 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 ONLY)***
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 Model Only**

7.03 Hood Front - Opened



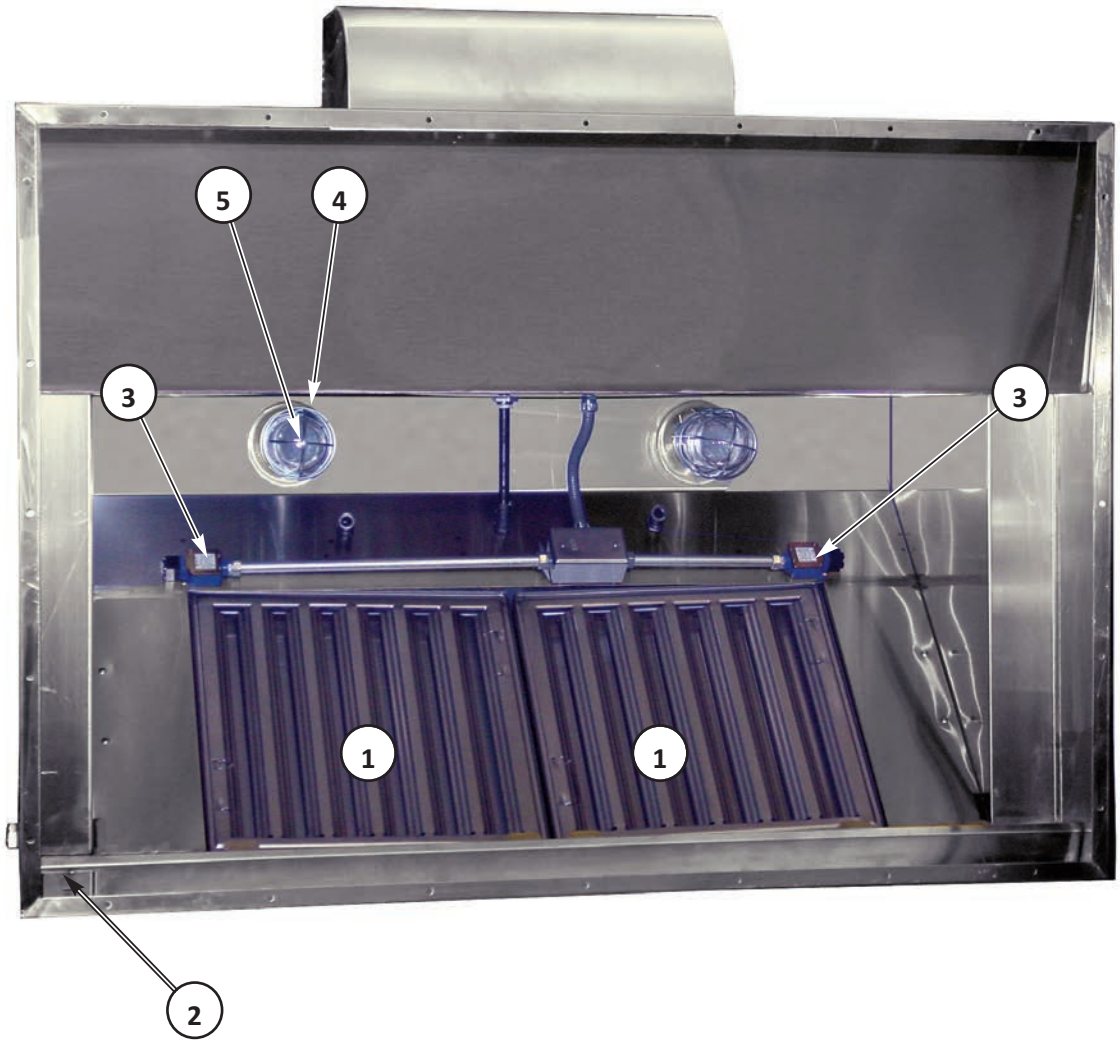
* Inside Chamber, Not Shown

7.03 Parts List for Hood Front

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, LIMIT, 15A, 250V, BROWN BODY
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

*** Inside Chamber, Not Shown**

7.04 Under-Hood Filters & Lights

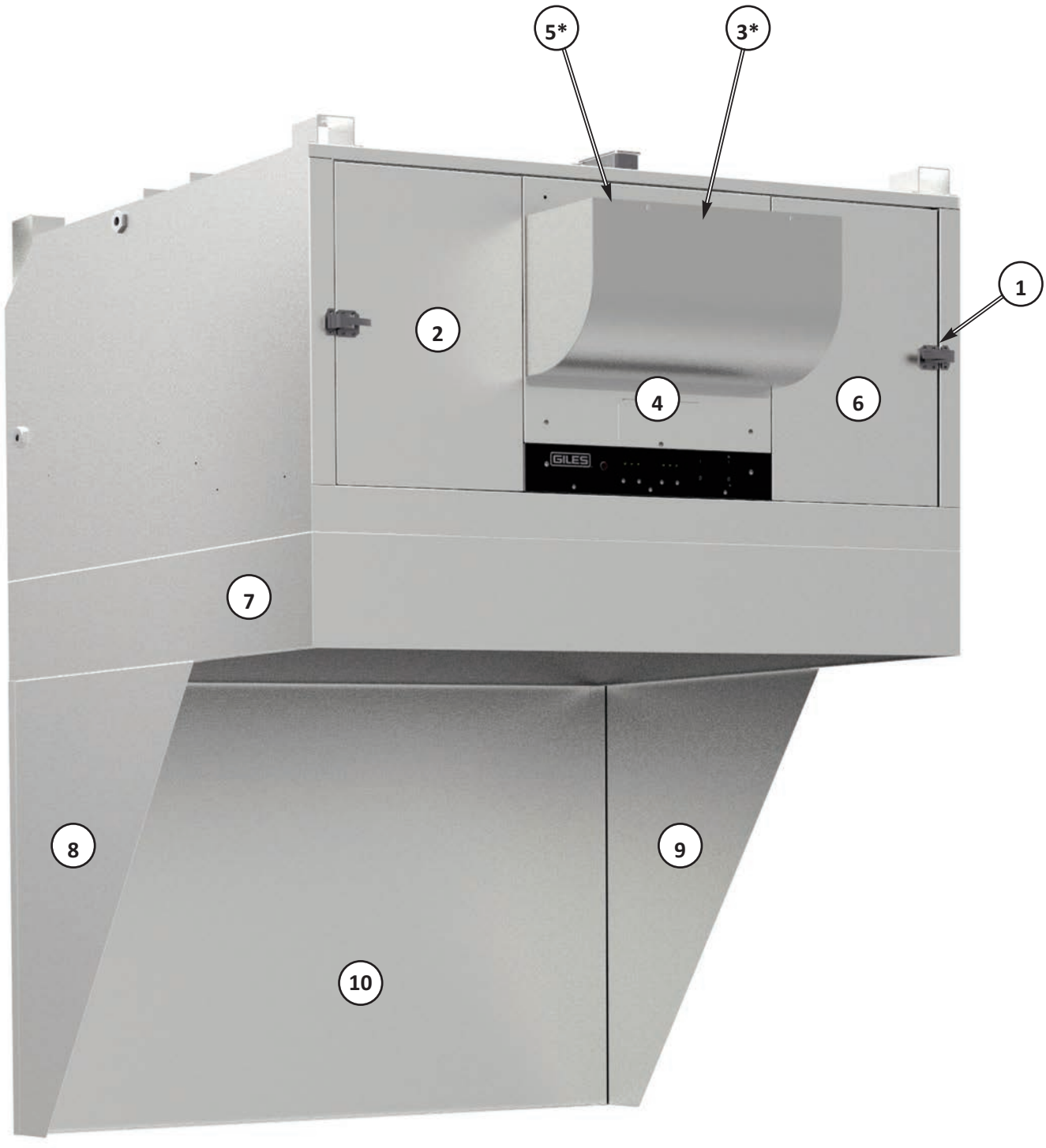


* Not shown

7.04 Parts List for Under-Hood

ITEM	PART NO.	QTY	DESCRIPTION
1	42300	2	BAFFLE FILTER, S/S, 20 X 20
2	32776	1	DRIP CUP
3	32102	2	BAFFLE FILTER SWITCH ASSY.
4	40625	2	LIGHT FIXTURE
5	20395	2	FLUORESCENT BULB, COATED

7.05 Doors & Front Panel [Ceiling Suspended Model]



* Not shown

7.05 Parts List for Doors & Front Panel [Ceiling Suspended Model]

ITEM	PART NO.	QTY	DESCRIPTION
1	42827	2	DOOR LATCH
2	33637	1	ACCESS DOOR ASSY, LEFT
3*	46162	1	FIRE DAMPER
4	33205	1	FAN COVER
5*	95051	1	SCREEN, FIRE DAMPER
6	33253	1	ACCESS DOOR ASSY, RIGHT
7	91950	1	SKIRT, FSH-5, 8”, UNIVERSAL
	91945	1	SKIRT, FSH-6, 8”, UNIVERSAL
8	93367	1	SIDE-SKIRT PANEL, LEFT
9	93368	1	SIDE-SKIRT PANEL, RIGHT
10	31885	1	BACK-SLASH PANEL, FSH-5
	93383	1	BACK SPLASH PANEL, FSH-6

*** Not shown**

7.06 Doors & Front Panel [Free-Standing Floor Model]

* Not shown

7.06 Parts List for Doors & Front Panel [Free-Standing Floor Model]

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” HOOD STAND, TOP BACK PANEL, **FSH-5**
	91938	1	72” HOOD STAND, TOP BACK PANEL, **FSH-6**
4	91947	12	72” HOOD STAND, BOTTOM BACK PANEL, **FSH-5**
	91940	1	72” HOOD STAND, BOTTOM BACK PANEL, **FSH-6**
5*	92062	2	CHANNEL, APPLIANCE POSITIONING, **FSH-5**
	92063	2	CHANNEL, APPLIANCE POSITIONING, **FSH-6**

NOTE: Legs are welded to Stand Sides; cannot be replaced.

*** Not shown**

2750 Gunter Park Drive West • Montgomery, Al 36109 USA
Phone: 334.272.1457 • **Toll Free: 800.554.4537 (USA & Canada Only)** • FAX: 334.239.4117 • www.gfse.com

Form No. 65898 (Rel. Date: Jul.1999, Rev. Date: Dec.2018, Rev. H)