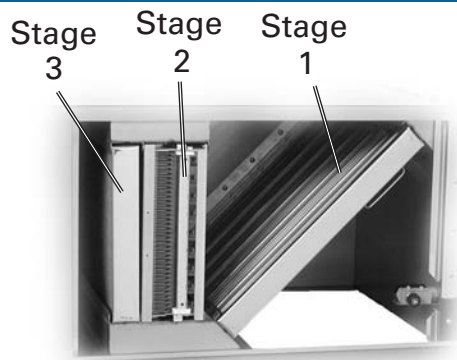


Ventless Hood **Model PO-VH**



- The compact and simple design of the ventless hood eliminates the need for expensive roof modifications and the hassle of dealing with multiple vendors for separate hood and electrical systems.
- Our one-of-a-kind, stainless steel recirculating hood, for use with specific UL listed appliances, incorporates our patented Electrostatic Air Cleaner and provides vapor removal requirements for a variety of food service applications and equipment.

Design Features



Ventless Hood System

This Ventless Hood consists of a Three-stage Air Purification System.

- Stage 1.** A Stainless Steel Baffle Filter traps large grease particles.
- Stage 2.** An Electrostatic Air Cleaning Filter (EAC) uses ionizers that charge particles of dirty air, allowing them to be collected by an electrostatic force.
- Stage 3.** A Disposable Charcoal Filter helps eliminate odor.

Appliance Constraints

Equipment Type	Max. Input Power (kW)	Clearances
Ovens	50	6" [153mm] maximum from hood skirt bottom to door top. 1" [25.4mm] minimum from hood skirt bottom to oven top. 6" minimum hood skirt over hang to heated oven opening.
Conveyor Ovens	50	30" [762mm] maximum from hood skirt bottom to top of conveyor belt. 1" [25.4mm] minimum from hood skirt bottom to oven top. 6" minimum hood skirt over hang to heated oven opening.
Rotisseries	6.2	6" [153mm] maximum from hood skirt bottom to door top. 1" [25.4mm] minimum from hood skirt bottom to oven top. 6" minimum hood skirt over hang to heated oven opening.

Note: To be used with electric appliances only.

We have specifically developed the PO-VH for many appliances, please contact us to see if we have developed one for yours.

Listings



Giles Foodservice Equipment

An ISO 9001 Registered Company

2750 Gunter Park Drive West • Montgomery, AL 36109 USA

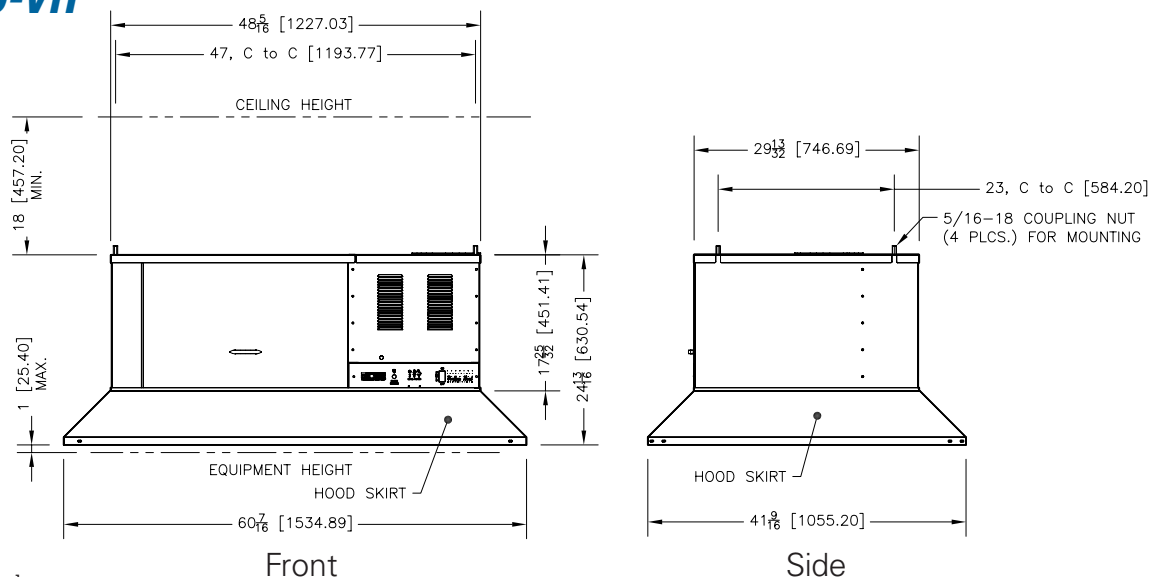
334.272.1457 • Fax 334.272.3561 • Phone Toll Free 1.800.554.4537

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

Ventless Hood

Model PO-VH

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



Inches [millimeters]

Specifications

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

Construction:

20Ga to 18Ga Stainless Steel

Dimensions:

Width: 60-7/16" [1535 mm]

Depth: 41-9/16" [1055 mm]

Height: 24-13/16" [631 mm]

Ventless Hood:

Exhaust CFM: 314 - 448

Approx. Decibel Level: 65

Uncrated Weight: 221 lbs [100.2 kg]

Electrical Specifications:

Available voltages: 208/220/240

1 phase - 208/220/240V - 5/5/5 AMPS

(No service cord provided)

Product Designation:

PO-VH (see "How to Specify" below)

Shipping Specifications:

Crated Weight: 337 lbs [152.8 kg]

Crated Cube Size: 68" X 49" X 34" = 65.5 cu ft

[1727mm X 1245mm X 864mm = 1.855 cu meters]

Accessories Included

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

How To Specify

1. Local Codes

Ensure your local codes permit Ventless Hoods.

2. Appliance Constraints

Ensure the appliance is within the specified constraints of the hood (see front of this page). Contact Giles to see if we have specifically designed an PO-VH for your appliance.

3. Location

Ensure the location you are installing the Ventless Hood meets the proper clearances specified above.

4. Electrical Specifications

Determine the electrical specifications from the available Voltages, Hz., and Phase.

5. ILS Option (Interlocking Start)

Specify if your county requires the hood to shut-down if the appliance underneath is not operating. Check with your local officials for this requirement.

6. Determine PO-VH Part Number

If after contacting Giles and we do not have a PO-VH specifically designed for your appliance, select an PO-VH Universal Ceiling Mount (UCM) and specify the part number from the following:

	Voltage	Hz.	Phase	ILS	Part Number
<input type="checkbox"/>	208	60	1	No	79769
<input type="checkbox"/>	208	60	1	Yes	79771
<input type="checkbox"/>	240	60	1	No	79770
<input type="checkbox"/>	240	60	1	Yes	79772

7. Accessories (additional charges)

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

Qty	Description	Part Number
<input type="checkbox"/>	EAC Filter	20520
<input type="checkbox"/>	Charcoal Filter	31964
<input type="checkbox"/>	Install Extinguisher Nozzles/Link Brackets	91760

8. Shipping

Specify the shipping method

Giles Foodservice Equipment

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