



“Recognition of code compliance by ICC-ES has dramatically improved the process of selling our Giles Ventless Hoods... Code officials respect the ICC-ES ESRs and PMG Listings.”

**TIM KELLEY,
MANAGER, TECHNICAL SERVICES
GILES INDUSTRIES**

ICC-ES PMG (Plumbing, Mechanical and Fuel Gas) Listing expedites approval process for Giles Ventless/ Recirculating Hoods

Air quality is one item you can't order off the menu at your favorite restaurant—even if it's a non-smoking one. Yet it's something we all want. But how's that air quality a few steps away in the kitchen with all those working griddles, rotisseries, fryers and ovens? Where are all those grease vapors and smoke going?

Health codes are very strict about emissions and safety—whether it's from a smoke stack or a stack of smoked sausage.

Most people haven't thought of how a ventless hood improves our lungs and our lives ... or even the bottom line. However, **GILES**® Foodservice Equipment out of Montgomery, AL., has thought about it—a lot. Their innovative team introduced an “electronic air cleaner” (EAC) coupled with some other filters for its ventless hood systems and patented its first design 20 years ago.

GILES Recirculating (Ventless) Hoods are used in combination with certain electric commercial cooking equipment to collect smoke and grease-laden vapors. Filtered air is recirculated into the kitchen after passing

through a system consisting of a grease baffle filter, an electrostatic precipitator (that's the patented part) and an activated charcoal filter.

It was such a unique system that there were no existing testing procedures for it when it first came out, said Tim Kelley, **GILES** Technical Services Manager. ICC-ES was instrumental in establishing the minimum safety requirements for ventless/recirculating hoods.

About a year ago, the product earned its ICC-ES PMG Listing 1004; the process included development of a Listing Criteria and took about a month. Now, you can see the ICC-ES PMG listing number on every **GILES** Recirculating Hood serial plate. The ICC-ES PMG Listing provides the code official with the information necessary to perform the job.

“Recirculating hoods are held to incredibly strict technical standards for operations and safety,” said Kelley, whose company manufactures a wide variety of food service equipment. “We had all the documentation that our equipment met code requirements, but it needed to be independently confirmed,” he added. And it ideally needed to be accessible in a quick and clearly defined document. “With their work loads, asking code officials to read lengthy product manuals could be understandably unreasonable,” Kelley said. “It’s a seamless process when we put a five-page PMG Listing prepared by ICC-ES, in the hands of a code official that shows we comply with the applicable codes and standards.” In other words, code officials want the assurance that the product has been verified by ICC-ES. The ICC-ES PMG Listing puts **GILES** Foodservice Equipment in the vanguard—pretty modern stuff for a company that was founded 55 years ago.



Giles Recirculating (Ventless) Hood



Giles Recirculating (Ventless) Hood

To find out more about this product, view **PMG-1004: Giles Ventless Hoods**, (www.icc-es-pmg.org/Listing_Directory/pdf/PMG-1004.pdf), which was issued May 1, 2008. All ICC-ES PMG Listings can be accessed and downloaded free of charge at www.icc-es-pmg.org/Listing_Directory and are readily searchable based on attributes such as product type, manufacturer or listing number.

This article is intended to provide information on a product or system for which an ICC-ES PMG Listing has recently been issued. It should not be construed as a product endorsement or a recommendation for its use.