



Ventless Hoods

FULL OF POSSIBILITIES



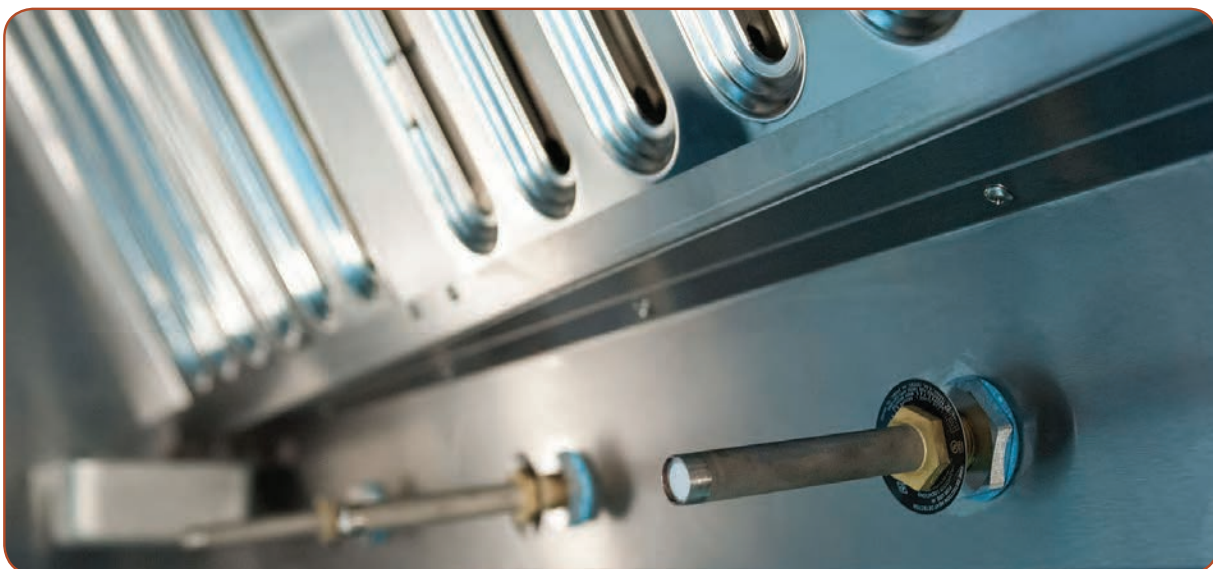


Why Go Ventless?

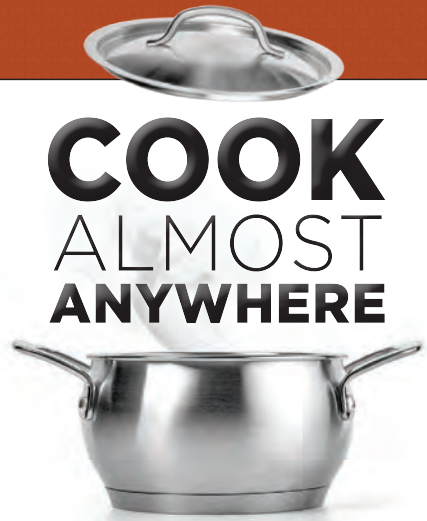
VENTLESS HOODS

Wells Ventless Hoods are a great alternative to traditional Type-1 ventilation for several reasons:

- ✓ Historic buildings prohibit traditional ducted hoods and/or rooftop fans for ventilation
- ✓ Extensive duct-work for traditional hoods may be cost prohibitive in most high-rise buildings, stadiums, and arenas
- ✓ Many building designs including malls, food courts, airports, etc., do not lend themselves to traditional hood installations
- ✓ Ventless hoods are considered equipment and may be depreciated quickly, providing a valuable tax benefit
- ✓ Ventless hoods are a portable asset making them a perfect solution for leased spaces
- ✓ If no hood space is available, ventless hoods create the added capacity allowing for higher volume production and/or menu expansion



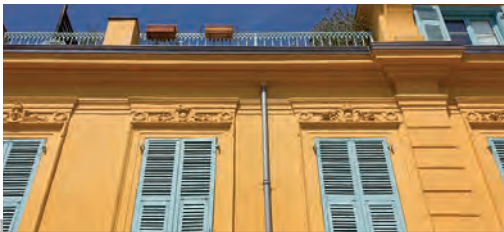
Why Ventless?



COOK
ALMOST
ANYWHERE

Ventless is great for...

Wells ventless offerings do not need to be vented outside making these hoods ideal for locations where traditional Type-1 hoods aren't an option or traditional outside-vented hoods are cost-prohibitive



historic buildings



malls & food courts



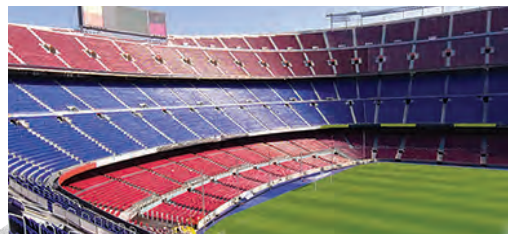
airports



bars & restaurants



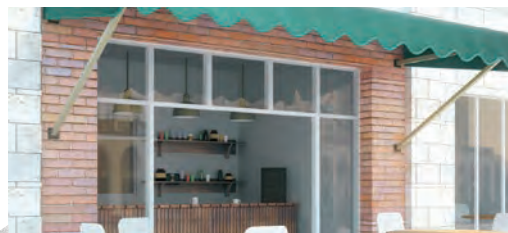
high-rise buildings



stadiums & arenas



leased spaces



small spaces

Why Ventless?



VENTLESS HOODS

Key Features & Benefits

- Ventless hoods do not need to be vented outside
- Hoods accommodate most electric cooking equipment
- Fully self-contained ANSUL® fire suppression included
- Complies with local fire and mechanical codes
- Certified Type-1 hood, Wells ventless qualifies for the removal of grease-laden vapors
- 4-Stage filtration exceeds NFPA 96 & its standard EPA 202 test method for particulate emissions
- Wells ventless filters are more efficient than ESP cells and much easier to maintain
- Saves labor - unlike ESP cells which require daily cleaning, Wells ventless filters last for months
- Early warning lights for easy filter replacement
- Sensing system continually monitors airflow to optimize performance and grease removal
- Optional duct adapter allows for the exhausting of heated, processed air (VCS units only)
- Heavy-duty stainless steel construction for long life, durability, and easy cleaning
- Hoods can be directly or indirectly vented
- Adjustable legs allow for installation in some challenging spaces
- Hoods are a portable asset making them a great solution for leased spaces
- Hoods are considered equipment. Therefore, they have possible tax benefits due to quick depreciation



WVU-72
UNIVERSAL
VENTLESS HOOD



WVG136
VCS 2000
VENTLESS
COOKING SYSTEM

Ventless Offerings

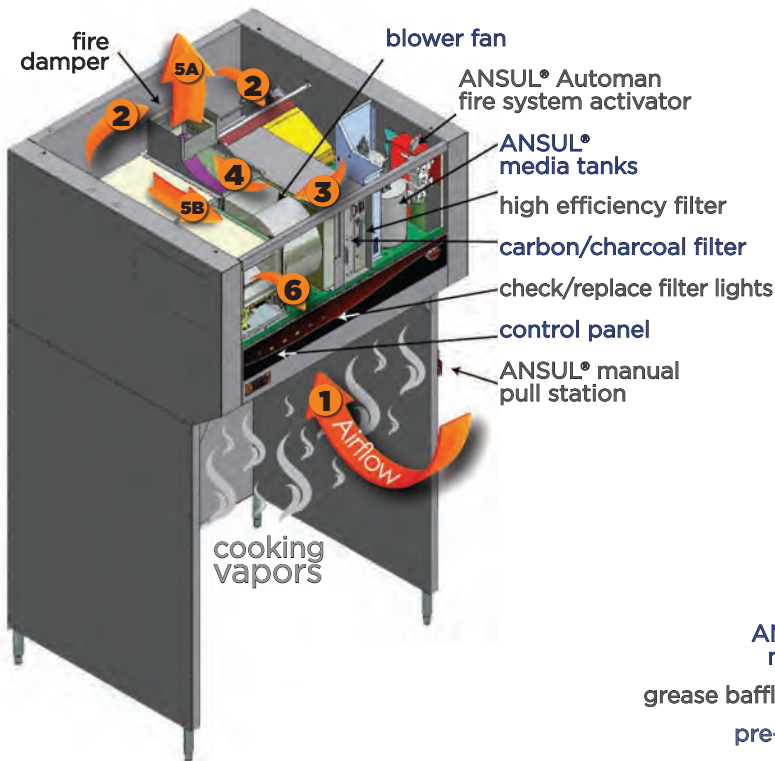
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Universal Ventless Hoods

WVU Universal Ventless Hoods

Wells Universal Ventless Hood Systems (WVU) allow you to use almost any commercial electric cooking equipment without the need for traditional Type-1 ventilation. Cook almost anywhere!

- The flexibility to place a wide variety of electric cooking equipment under Universal Ventless Hoods
- Hood fits through a standard 36" doorway
- Stainless steel stands are included with WVU models
- Hood can either be directly or indirectly vented
- WVU ventless hoods all feature a self-contained air filtration system and ANSUL® fire suppression feature

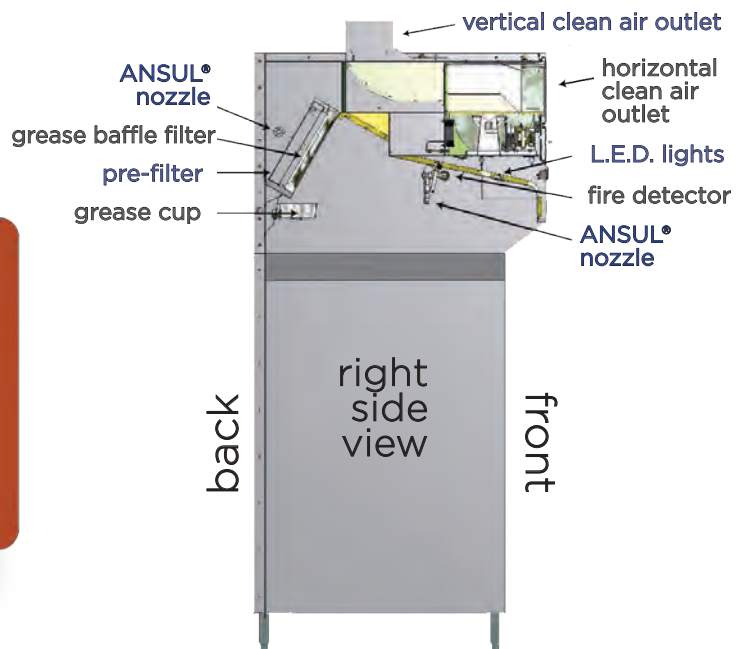


FILTRATION AIR FLOW

- 1 Cooking vapor intake
- 2 Stainless steel baffle & pre-filter cleaning process
- 3 Filter cleaning process
- 4 Air flow through blower fan towards exhaust outlets
- 5 Clean air discharge location - two operator choices:
 - A Vertical discharge
 - B Horizontal discharge
- 6 Horizontal clean air outlet

4-STAGE FILTRATION

- STAGE 1 Stainless steel baffle filter
- STAGE 2 Fire rated pre-filter
- STAGE 3 High-efficiency air filter
- STAGE 4 Carbon/charcoal filter



Universal Ventless Hoods

WVU Universal Ventless Hoods

Place electric ovens, hot plates, fryers, ranges, woks, griddles, rethermalizers, steamers, combi ovens, fryers, induction hot plates and more under WVU models



WVU-26

Place equipment up to 26" wide under hood



WVU-48

Place up to 50" of equipment under hood



WVU-72

Place up to 73" of equipment under hood

COOK 
ALMOST
ANYWHERE
VENTLESS HOODS



All equipment under hoods sold separately

WVU-96

Place up to 100" of equipment under hood



Universal Ventless Hoods

GK Universal Ventless Hoods

MODELS **GK-48** | **GK-72** | **GK-96**

FALL 2018

NEW



GK MODELS

ANSUL® fire suppression system ready

WALL OR CEILING MOUNTED

- Wells GK line of universal ventless hoods allow you to use almost any commercial electric cooking equipment without the need for traditional Type-1 outside ventilation. Cook almost anywhere!
- GK hoods are designed for the field-installation of ANSUL® fire suppression system (ANSUL® system not included with purchase of GK models). All ANSUL® installation, charging, and certification must be performed by a 3rd-party certified
- Hoods equipped with 4-stage filtering system exceed NFPA 96 particulate emission standards when using the EPA 202 test method for removal of grease-laden vapors
- Stainless steel hoods can be either wall mounted or ceiling mounted
- Horizontal front discharge is standard, vertical discharge is optional
- Hoods can be directly vented or indirectly vented
- Self-contained diagnostics indicate when filters require replacement
- Airflow monitoring system continually monitors airflow optimizing filter performance
- Wells high-efficiency filters are more effective and require less maintenance than ESP cells



GK Models Coming Fall 2018!

Ventless Possibilities

Cooking Equipment approved for use under WVU/WVC Ventless Hoods

We've listed the commercial electric cooking equipment already approved to operate under specific WVU/WVC hood models.

Start cooking under your ventless hood with these high-quality pieces of equipment. Cook almost anywhere!





ES/10SC



CCOH-3



OC1
2 units stacked



XO-1N

Ovens

Category	Brand	Model Number	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
Convection Oven - TruVapor, single-deck, cook/steam and combi modes	Southbend	TVPRES/10SC	x	x	x			x
Convection Oven - TruVapor, double-deck, cook/steam and combi modes	Southbend	TVPRES/20SC	x	x	x			x
Convection Oven - Strato Series, single-deck, snap-action controls	Lang	ECOF-T1	x	x	x			x
Convection Oven - Strato Series, double-deck, snap action controls	Lang	ECOF-T2	x	x	x			x
Convection Oven - Strato Series, single-deck	Lang	ECOF-AP1	x	x	x			x
Convection Oven - Strato Series, double-deck	Lang	ECOF-AP2	x	x	x			x
Convection Oven - Strato Series, single-deck, bakery-depth	Lang	ECOD-AP1	x	x	x			x
Convection Oven - Strato Series, double-deck, bakery-depth	Lang	ECOD-AP2	x	x	x			x
Convection Oven - Strato Series, half-size, single-deck	Lang	ECOH-AP	x	x	x			x
Convection Oven - Strato Series, half-size, single-deck, programmable	Lang	ECOH-PT	x	x	x			x
Convection Oven - K-Series, single-deck	Southbend	KLES/10SC	x	x	x			x
Convection Oven - K-Series, double-deck, cook/hold feature	Southbend	KLES/20CCH	x	x	x			x
Convection Oven - K-Series, double-deck	Southbend	KLES/20SC	x	x	x			x
Convection Oven - Silver Star, double-deck, cook/hold feature	Southbend	SLEB/20CCH	x	x	x			x
Convection Oven - Silver Star, double-deck, bakery-depth	Southbend	SLEB/20SC	x	x	x			x
Convection Oven - Silver Star, single-deck, cook/hold feature	Southbend	SLES/10CCH	x	x	x			x
Convection Oven - Silver Star, double-deck, cook/hold feature	Southbend	SLES/20CCH	x	x	x			x
Convection Oven - Silver Star, double-deck	Southbend	SLES/20SC	x	x	x			x
Convection Oven - TruVection, double-deck	Southbend	TVES/20SC	x	x	x			x
Convection Oven - Silver Star, single-deck	Southbend	SLES/10SC	x	x	x			x
Convection Oven - Marathoner Gold, half-size, single-deck, cook/hold feature	Southbend	EH/10CCH	x	x	x			x
Convection Oven - Marathoner Gold, half-size, single-deck	Southbend	EH/10SC	x	x	x			x
Convection Oven - Marathoner Gold, half-size, double-deck, cook/hold feature	Southbend	EH/20CCH	x	x	x			x
Convection Oven - Marathoner Gold, half-size, double-deck	Southbend	EH/20SC	x	x	x			x
Convection Oven - Marathoner Gold, single-deck, cook/hold feature	Southbend	ES/10CCH	x	x	x			x
Convection Oven - Marathoner Gold, single-deck	Southbend	ES/10SC	x	x	x			x
Convection Oven - Marathoner Gold, double-deck, cook/hold feature	Southbend	ES/20CCH	x	x	x			x
Convection Oven - Marathoner Gold, double-deck	Southbend	ES/20SC	x	x	x			x
Convection Oven - K-Series, single-deck, cook/hold feature	Southbend	KLES/10CCH	x	x	x			x
Convection Oven - TruVection, single-deck, low-profile	Southbend	TVES/10SC	x	x	x			x
Countertop Convection Oven - full-size, fits (4) full-size baking pans, 32.1" wide	Star	CCOF-4	x	x	x		x	x
Countertop Convection Oven - 1/4 size, fits (3) 1/4-size baking pans, 19" wide	Star	CCOQ-3	x	x	x		x	x
Countertop Convection Oven - 1/2 size, fits (3) half-size baking pans, 24.4" wide	Star	CCOH-3	x	x	x		x	x
Countertop Convection Oven - 1/2 size, fits (4) half-size baking pans, 24.4" wide	Star	CCOH-4	x	x	x		x	
Countertop Convection Oven, 1/2 size, fits (4) half-size baking pans, 28" wide	Toastermaster	XO-1N	x	x	x		x	x
Countertop Convection Oven, 1/2 size, fits (5) half-size baking pans, 30.13" wide	Wells	OC1	x	x	x			x
Conveyor - Ultra Max, impingement, 33" conveyor, programmable controls	Star	UM1833A	x	x	x			
Conveyor - Ultra Max, impingement, 50" conveyor, programmable controls	Star	UM1850A	x	x	x			
Deck Oven - Marine, single-deck, analog controls, bolt-down legs	Lang	D0361M	x	x	x			x
Deck Oven - Marine, double-deck, analog controls, bolt-down legs	Lang	D0362M	x	x	x			x



724TA



TMGE36



G-13



VBE30

Griddles & Vertical Broiler

Category	Brand	Model Number	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
Griddle - Star Max, 24" wide, 20.5" deep, 1" thick steel plate, embedded t-stat	Star	524TGF	x	x	x	x	x	
Griddle - Star Max, 36" wide, 20.5" deep, 1" thick steel plate, embedded t-stat	Star	536TGF	x	x	x			
Griddle - Star Max, 24" wide, 20.5" deep, 1" thick chrome plate, embedded t-stat	Star	524CHSF	x	x	x	x	x	
Griddle - Star Max, 36" wide, 20.5" deep, 1" thick chrome plate, embedded t-stat	Star	536CHSF	x	x	x			
Griddle - Ultra Max, 24" wide, 24" deep, 1" thick steel plate, embedded t-stat	Star	724TA	x	x	x			
Griddle - Ultra Max, 36" wide, 24" deep, 1" thick steel plate, embedded t-stat	Star	736TA	x	x	x			
Griddle - 24" wide, 20.5" deep, 3/4" thick steel plate, bottom mounted t-stat	Toastmaster	TMGE24	x	x	x	x	x	
Griddle - 36" wide, 20.5" deep, 3/4" thick steel plate, bottom mounted t-stat	Toastmaster	TMGE36	x	x	x			
Griddle - 24.8" wide, 20.5" deep, 1/2" thick steel plate, bottom mounted t-stat	Wells	G13	x	x	x	x	x	
Griddle - 36.5" wide, 20.5" deep, 1/2" thick steel plate, bottom mounted t-stat	Wells	G19	x	x	x			
Griddle - 36.5" wide, 20.5" deep, 1/2" thick steel plate, bottom mounted t-stat	Wells	G23	x	x	x			
Vertical Broiler - Star Max, 5-45 lb meat capacity, automatic friction drive	Star	VBE30	x	x	x			



R30C-APD

Ranges

Category	Brand	Model Number	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
Range - 30" range, standard oven base, (4) 8" dia French tops	Lang	R30S-ATA	x	x	x			
Range - 30" range, standard oven base, (1) griddle plate, (2) 8" dia French tops	Lang	R30S-ATD	x	x	x			
Range - 30" range, standard oven base, (1) griddle plate	Lang	R30S-ATF	x	x	x			
Range - 30" range, convection oven base, (4) 8" dia French tops	Lang	R30C-(AT/AP)A	x	x	x			
Range - 30" range, convection oven base, (1) griddle plate, (2) 8" dia French tops	Lang	R30C-(AT/AP)D	x	x	x			
Range - 30" range, convection oven base, (1) griddle plate	Lang	R30C-(AT/AP)F	x	x	x			
Range	Lang	R30C-G	x	x	x			

Electric equipment approved for use under WVU/WVC hoods



Fryers

Category	Brand	Model Number	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
Countertop Fryer - Star Max, single frypot, (2) baskets, 15 lb oil capacity, 17.9" wide	Star	301HLF	x	x	x	x	x	
Countertop Fryer - Star Max, single frypot, (2) baskets, 14 lb oil capacity, 11.4" wide	Star	514LL	x	x	x	x	x	
Countertop Fryer - Star Max, single frypot, (2) baskets, 15 lb oil capacity, 12" wide	Star	515F	x	x	x	x	x	
Countertop Fryer - Star Max, single frypot, (2) baskets, 30 lb oil capacity, 24" wide	Star	530FF	x	x	x	x	x	
Countertop Fryer - Star Max, twin frypots, single basket, 30 lb oil capacity, 24" wide	Star	530TF	x	x	x	x	x	
Countertop Fryer - single frypot, (2) 1/2 size baskets, 15 lb oil capacity, 12" wide	Wells	F15	x	x	x	x	x	
Countertop Fryer - single frypot, (2) 1/2 size baskets, 40 lb oil capacity, 15" wide	Wells	F1725	x	x	x		x	
Countertop Fryer - dual frypots, (2) baskets, 30 lb oil capacity (15 lb each), 24" wide	Wells	F30	x	x	x	x	x	
Countertop Fryer - single frypot, (2) 1/2 size baskets, 14 lb oil capacity, 11" wide	Wells	LLF14	x	x	x	x	x	
Floor Fryer - high-production, thermostatic, auto-lift, 55 lb oil capacity, 15.69" wide	Wells	WFAE55F	x	x	x			
Floor Fryer - high-production, solid-state, auto-lift, 55 lb oil capacity, 15.69" wide	Wells	WFAE5FC	x	x	x			



Steam

Category	Brand	Model Number	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
Steam Kettle - tilting, 12 gallon capacity, 2/3 jacket	Southbend	KECT-12	x	x	x			
Steamer - EZ Steam convection, boilerless, manual fill/drain, fits (3) 12" x 20" pans	Southbend	EZ18-3	x	x	x			x
Steamer - convection, boilerless, auto fill/drain, fits (4) 12" x 20" pans	Southbend	R18A-4M	x	x	x			
Steamer - convection, steam generator, auto fill/drain, fits (5) 12" x 20" pans	Southbend	R24-5	x	x	x			
Steamer - convection, steam generator, auto fill/drain, fits (3) 12" x 20" pans	Southbend	R24-3	x	x	x			

Electric equipment approved for use under WVU/WVC hoods



ISC25



HC-225



501FF



TMHPF

Hot Plates & Induction Hot Plates

Category	Brand	Model Number	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
Hot Plate - 2-burner, sealed cast-iron French tops, 12" wide	Toastermaster	TMHPF	x	x	x	x	x	
Hot Plate - Star Max 1-burner, sealed cast-iron French top, 12" wide	Star	501FF	x	x	x	x	x	
Hot Plate - Star Max 2-burner, sealed cast-iron French tops, 12" wide	Star	502FF	x	x	x	x	x	
Hot Plate - 1-burner, 6" dia flat spiral element, 12.63" wide	Wells	H33	x	x	x	x	x	
Hot Plate - 2-burner, (2) 6" dia flat spiral elements, 14.75" wide	Wells	H115	x	x	x	x	x	
Hot Plate - 2-burner, (2) 8" dia flat spiral elements, 14.75" wide	Wells	H63	x	x	x	x	x	
Hot Plate - 2-burner, (2) 9" dia flat French tops, 14.75" wide	Wells	H70	x	x	x	x	x	
Hot Plate - 1-burner, 7" glass-ceramic element, 12.63" wide	Wells	HC100	x	x	x	x	x	
Hot Plate - 1-burner, 9" glass-ceramic element, 14.75" wide	Wells	HC125	x	x	x	x	x	
Hot Plate - 2-burner, (2) 9" glass-ceramic elements, 14.75" wide	Wells	HC225	x	x	x	x	x	
Induction Hot Plate - 1-burner/single hob, over 90% energy efficiency, LED display, 2,400 WATTS, 13.4" wide	Wells	ISC25	x	x	x	x	x	
Induction Hot Plate - 1-burner/single hob, over 90% energy efficiency, LED display, 3,500 WATTS, 13.4" wide	Wells	ISC35	x	x	x	x	x	



PGT14



GX20

Sandwich/Panini Grills

Category	Brand	Model Number	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
Sandwich Grill - Grill Express, grooved, cast-iron platens, 10", 14", 20" widths avail.	Star	GX(10/14/20)G	x	x	x		x	
Sandwich Grill - Grill Express, smooth, cast-iron platens, 10", 14", 20" widths avail.	Star	GX(10/14/20)S	x	x	x		x	
Sandwich Grill - Pro Max, smooth, cast-iron platens, 28" wide cooking surface	Star	PSC28	x	x	x			
Sandwich Grill - Pro Max, grooved, cast-iron platens, 28" wide cooking surface	Star	PGC28	x	x	x			
Sandwich Grill - Pro Max, smooth, 7.5" wide cooking surface, torsion-spring hinge	Star	PST7	x	x	x		x	
Sandwich Grill - Pro Max, smooth, 14.5" wide cooking surface, torsion-spring hinge	Star	PST14	x	x	x		x	
Sandwich Grill - Pro Max, grooved, 7.5" wide cooking surface, torsion-spring hinge	Star	PGT7	x	x	x		x	
Sandwich Grill, Pro Max, grooved, 14.5" wide cooking surface, torsion-spring hinge	Star	PGT14	x	x	x		x	

Ventless Cooking Systems

VCS 2000 Ventless Cooking Systems

Ventless Cooking Systems (VCS) have everything you need together in one complete package. Wells has combined cooking equipment, ventilation, and fire protection making it easier to cook anywhere. VCS models are equipped with the high-quality cooking equipment built right in to the ventless hood system. This gives you the opportunity to “set up shop” in any well-ventilated room, and/or expand your production with a wide variety of equipment configurations

- All-in-one ventless has ventilation, fire protection, and cooking equipment
- 1Ø or 3Ø. 3Ø models have single point connection w/ cord & plug
- Various voltages, plus grooved or chrome griddle options
- Interlock system - this safeguard will not power heating elements if filters are not in place

VCS EVERYTHING IN ONE COMPLETE PACKAGE

- ✓ **Cooking equipment**
- ✓ **Ventilation**
- ✓ **Fire protection**

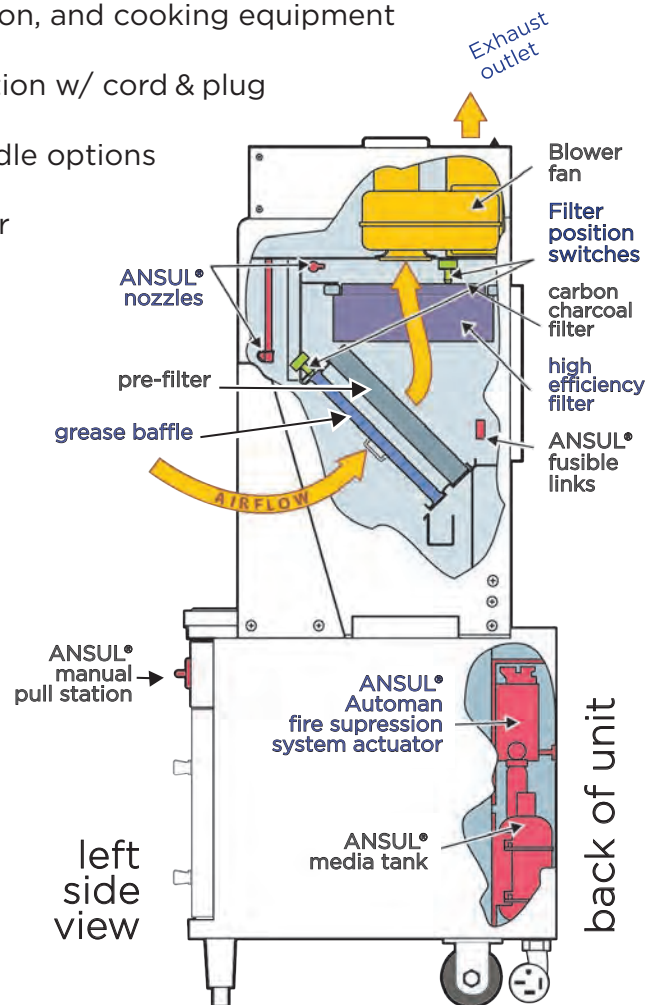


WVO2HFG

SELF
CONTAINED
**Air Filtration &
Fire-Suppression
Hood System**

COOKTOP
**Griddle+
2 French
Hot Plates**

BASE
**Convection
Oven**



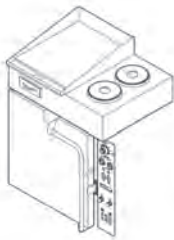
4-STAGE FILTRATION

- STAGE 1** Stainless steel baffle filter
- STAGE 2** Fire rated pre-filter
- STAGE 3** High-efficiency air filter
- STAGE 4** Carbon/charcoal filter

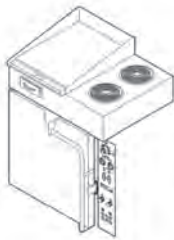
VCS2000 Models

Wells VCS2000 models are certified Type-1 compliant, UL710B approved recirculation ventless hood systems have self-contained air filtration and fire-suppression systems

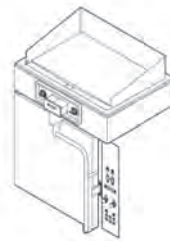
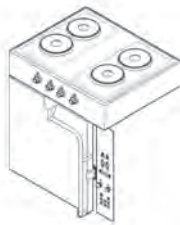
VCS with CONVECTION OVEN BASE



VVO2HFG
GRIDDLE w/
2 FRENCH
HOT PLATES
CONVECTION
OVEN BASE



VVO4HF
4 FRENCH
HOT PLATES
CONVECTION
OVEN BASE



WVOG1366
LARGE
GRIDDLE
CONVECTION
OVEN BASE

WVG136
SELF
CONTAINED
Air Filtration &
Fire-Suppression
Hood System

COOKTOP
Large
Griddle
BASE
2-door
Cabinet



VCS with DRAWER WARMER BASE



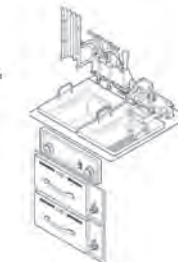
WV2HGRW
GRIDDLE w/
2 FRENCH
HOT PLATES
DRAWER
WARM. BASE



WVFG
GRIDDLE w/
15 lb. FRYER
DRAWER
WARM. BASE



WVG136RW
LARGE
GRIDDLE
DRAWER
WARM. BASE

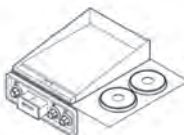


WVF886RW
TWIN
FRYERS
DRAWER
WARM. BASE



WVF4HFRW
4 FRENCH
HOT PLATES
DRAWER
WARM. BASE

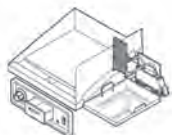
VCS with 2-DOOR CABINET BASE



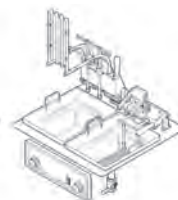
WV2HG
GRIDDLE w/
2 FRENCH
HOT PLATES
2-DOOR
CABINET BASE



WVFG
GRIDDLE w/
15 lb. FRYER
2-DOOR
CABINET BASE



WVG136
LARGE
GRIDDLE
2-DOOR
CABINET BASE



WVF886
TWIN
FRYERS
2-DOOR
CABINET BASE



WV4HF
4 FRENCH
HOT PLATES
2-DOOR
CABINET BASE

VENTLESS HOOD and BASE w/ COOKING EQUIPMENT - ALL IN ONE!

Ventless Cooking System w/ Fryer

Ventless Cooking System Fryer with Auto-Lift Baskets & Cabinet Base



WVAE55



High production fryer fits in small spaces, hood system needs no outside ventilation - fry almost anywhere! Wells ventless fryer system has everything you need to start frying.

Quick & easy, Wells has combined a high-production capacity fryer w/ auto-lift baskets, ventilation, and fire protection - all with a narrow footprint to maximize space

ALL-IN-ONE VENTILATION, FIRE PROTECTION, and FRYER

- Automatic temperature controls ensure precise and even temperatures
- Automatic basket lifts maximize handling safety
- Repeat cycle timer activates using a single push-button operation
- Standard paperless oil filtration system reduces labor while cleaning oil more efficiently
- Completely self-contained fire protection system
- Automatic oil-temperature control ensures precise temperatures while minimizing energy consumption
- Stainless steel, low watt density, flat-bar elements provide longer oil life
- Additional fusible link on the frypot for added fire protection

**HIGH VOLUME
THOROUGH-PUT
IN THE
NARROWEST
FOOTPRINT**

- 15 ¹³/₁₆ inches wide
- 43 ¹¹/₁₆ inches deep
- 76 ¹/₂ inches high

WVAE55F -
mechanical controls
available in 208 or 240 V
3Ø (17kW)

WVAE55FC -
solid state
programmable controls
available in 208 or 240 V
1Ø (11.3kW) or 3Ø (17kW)

Countertop Ventless

Countertop Universal Ventless Hood

Wells countertop universal ventless hoods come pre-plumbed for an external mounted fire suppression system (by a 3rd party).



WVU-31CT



- Type I, UL710B Compliant
- Accommodates up to 31" of appliances
- Completely self-contained, 4-stage air filtration system
- ANSUL® ready, including factory installed piping, nozzles and heat sensors — external mounted ANSUL by 3rd party
- Installation, charging, and certification must be performed by licensed ANSUL® agent
- Ideal for countertop, equipment stand or refrigerated chef-base installations
- Hood shipped with an angled discharge grill and is field convertible for directional change

WVU-31CT -
available in
208/240 V, 1Ø

- 31 1/10 inches wide
- 32 13/25 inches deep
- 56 7/10 inches high



**EASILY PLACE HOOD
ON COUNTERTOP, STAND
OR REFRIGERATED BASE**

4-STAGE FILTRATION

- STAGE 1 Stainless steel baffle filter
- STAGE 2 Fire rated pre-filter
- STAGE 3 High-efficiency air filter
- STAGE 4 Carbon/charcoal filter

Canopy Ventless

Canopy Ventless Hoods

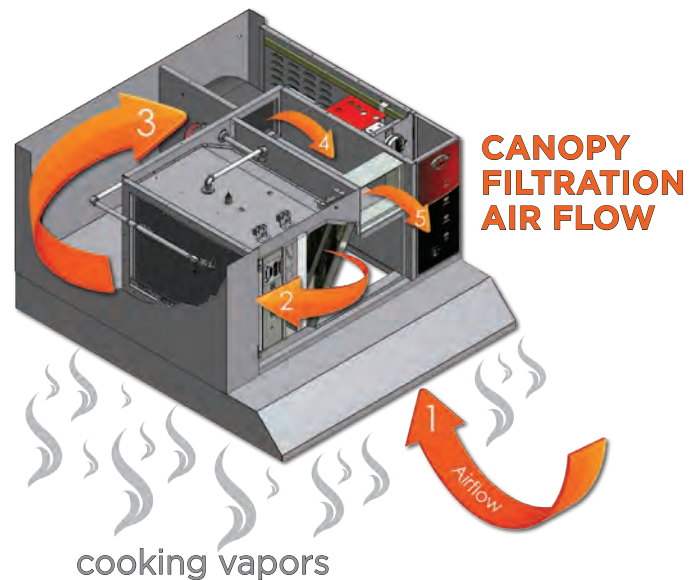
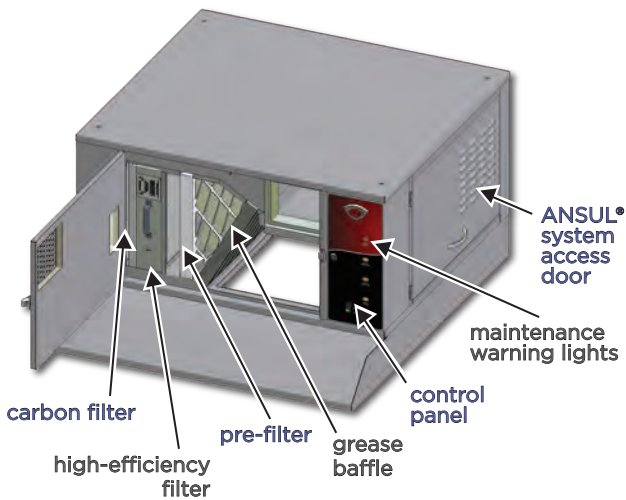
Wells Canopy Ventless Hoods have a completely self-contained, 4-stage filtration system. Hoods may be mounted on a wall or ceiling which adds even more flexibility for installation solutions. Canopy hoods are specifically designed to accommodate electric convection, combi, bakery, conventional and cook & hold ovens. Wells Canopy Ventless Hoods are available with on-board ANSUL® fire protection or may be connected to external fire protection.



WVC-46

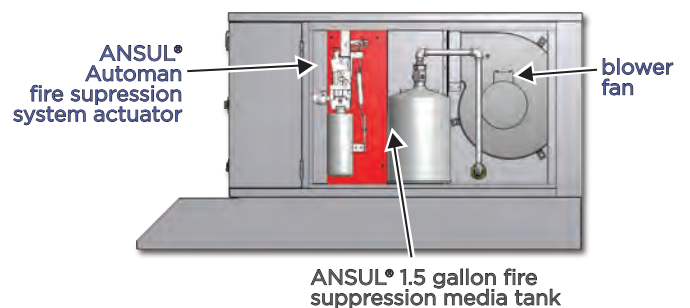
Can be mounted on wall or ceiling
Affordable solution for convection, combi, bakery, and cook & hold ovens

- Self-contained, 4-stage filtration
- Comes with or without self-contained fire suppression
- Can be directly or indirectly vented
- Safety interlock system
- Airflow sensors
- Warning lights signal need to check or replace filters
- Quiet operation



4-STAGE FILTRATION

- STAGE 1 Stainless steel baffle filter
- STAGE 2 Fire rated pre-filter
- STAGE 3 High-efficiency air filter
- STAGE 4 Carbon/charcoal filter



Ventless Air Filtration

Air Filtration



- With Wells air filtration system, there is no need to vent outdoors due to the completely self-contained Certified Type-1 Hood design
- Unlike ESP cells, high-efficiency filtration technology remains 100% efficient until the filter is ready for replacement. Unlike ESP cells, HEPA filtration does not require daily cleaning
- Hoods exceed the EPA-202 test method for particulate emissions for clean air standards
- A series of lights provide an early warning system for filter replacement
- Filtration may vary by Ventless type & model — see spec sheets for details

4-STAGE FILTRATION

STAGE 1

A stainless steel baffle filter and grease cup catches larger particles and cools the vapor to increase the remaining particle size before it hits stage-two filtering

STAGE 2

A fire-rated, fiberglass pre-filter removes most of the remaining grease and smoke vapor — the filters become even more efficient as they are used, until they become fully saturated

STAGE 3

A High-efficiency filter removes the remaining fine particulates of grease, smoke and vapor

STAGE 4

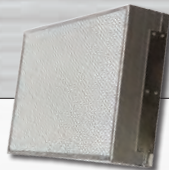
A carbon-charcoal filter is in place for one final cleaning and removal of most residual odors



Stainless steel baffle filter
STAGE 1



Pre-filter
STAGE 2



High-efficiency + carbon-charcoal filter
STAGES 3 & 4



Ventless Agency Approvals

Agency Approvals



- ✓ Type-1 hoods for removal of grease and smoke
- ✓ Listed by UL to ANSI UL 710B
- ✓ Compliant with NFPA 96, Chapter 13 requirements
- ✓ Sanitation approval to ANSI NSF Standard 2 by UL, NSF or ETL depending on model
- ✓ Listed to UL 197
- ✓ Emissions are less than those allowed by NFPA 96 Chapter 13 using the EPA 202 Test Method
- ✓ See model spec sheets & manuals for details



With our compliments, only from Wells

As a free service, for our highly valued customers, Wells actively works with local approval agencies on behalf of specifiers, dealers and end-users to streamline bureaucratic and regulatory challenges, should they arise.

As a pioneer in ventless technology, Wells has installed hoods across all of North America and has approvals in all 50 United States

REGULATIONS

WELLS



Ventless Fire Protection

Fire Protection

- Wells ventless hoods feature a fully self-contained ANSUL® fire suppression system and are NFPA 96 Chapter 13 compliant
- Wells integral fire suppression is not just “pre-plumbed”. The fire suppression system comes complete with all essential components, ready for the ANSUL® agent to charge and tag for service
- ANSUL® drop-nozzles provide coverage to a wide range of appliances and are also located within the plenum for added fire protection
- Fire protection system is linked to the building fire alarm, connects to emergency pull-station(s) and is interlocked with the equipment under the hood
- Electronic thermal detectors and/or fusible links control the ANSUL® systems
- Fire protection may vary by ventless hood type — see specification sheets for details



Ventless Safety

Safety First

Wells' Fire Protection System may be linked to the building fire-alarm system and is connected to the emergency pulldown station(s)

The cooking appliances are interlocked with the filtration and fire protection, and will not energize if:

- The filters are not in place
- The filters need to be replaced
- There is a fire

Additional ANSUL® nozzles in the hood plenum provide additional safety

A series of early warning lights indicate the need for filter replacement, ensuring a cleaner, safer environment



EARLY WARNING LIGHTS

- Check Filter
- Replace Filter
- Service Required

