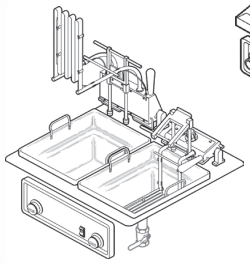
Over 90 Years Of Quality Foodservice Products And Service

Job_____ Item No. _____

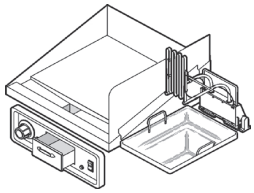
VCS 2000 - Ventless Cooking Systems Cabinet Base With Dual Fryers or Combination Fryer & Griddle Tops

MODELS ❑ WVF886 ❑ WVFG

Model WVF886 SHOWN



Model WVF886



Model WVFG

DESCRIPTION

Wells Universal hoods are Certified Type-1 compliant, UL710B approved recirculation hood systems and feature completely self-contained air filtration and fire-suppression systems. They do not require venting outside making it possible to cook in non-traditional locations or when traditional Type-1 hoods and duct-work are impractical, restricted or too expensive. VCS models are integrated with hood and cooking equipment in one, ready to use package.

SPECIFICATIONS

Fire Protection – Completely self contained ANSUL® R-102 system includes ANSUL® tank, nitrogen cartridge, ANSUL® sopanifier, piping, fusible links, ANSUL® drops, nozzles, and movable manual pull station. Manual pull can be relocated to the egress position or an additional station can be added by an authorized ANSUL® representative. Fire protection system meets NFPA 96 Chapter 13. Fire protection system must be charged and certified by ANSUL® Authorized distributor after installation and before first use (operator's responsibility).

Filtration – Completely self-contained filtration process reduces emissions below that allowed in NFPA 96 and ANSI UL710B using the EPA 202 test method. VCS includes a fully self-contained 4-stage air filtration system including a stainless steel grease baffle filter with grease cup, a fire-rated fiberglass pre-filter, a HEPA (High-Efficiency Particulate Air) filter / carbon-charcoal filter pack. All filters are easily removable with out tools. Air flow sensors continually monitor air flow optimizing performance and grease removal while an interlock system will not allow cooking appliances to function if filters are missing, clogged or in the event of a fire.

Cooking Appliances – Cooking equipment is included and integrated in all VCS models. Both the WVF886 and WVFG include a sturdy and practical stainless steel cabinet base for storage, featuring dual-hinged stainless steel doors and heavy-duty hinges for durability and ease of access. The WVF886 also includes dual Auto-Lift fryers while the WVFG also includes a heavy duty griddle with a single fryer.

Exhaust and Air Flow – Exhaust air is vertical discharge. Typical airflow is 800 CFM. A minimum of 400 cubic feet of fresh air per minute is recommended both in and out of the cooking area to ensure the dilution of cooking aromas.

STANDARD FEATURES

❑ Completely self-contained, 4-stage filtration system
❑ Completely self-contained fire protection system
❑ Very quiet with only 68 dBA average
❑ Interlock system will disable cooking appliances if filters are missing, clogged or in the event of a fire
❑ Airflow sensors continually monitor airflow for optimizing performance and grease removal
❑ Illuminated early-warning system to monitor filter replacement
❑ Completely self-contained filtration process reduces emissions below that allowed in NFPA 96 and ANSI UL710B using the EPA 202 test method
❑ Interior incandescent light in protected glass globe improves visibility
❑ Stainless steel construction for strength, durability and ease of cleaning
❑ Fits through a 36" wide door opening
❑ Two each adjustable 6" to 8" front legs and 2 each 6" rear mounted rigid casters standard
❑ VCS are movable, making them ideal for leased spaces
❑ Cabinet base features dual-hinged stainless steel doors and heavy-duty hinges for durability and ease of access
❑ WVF886 is available in 208V 3Ø or 240V 1Ø or 3Ø @ 12KW with dual, Auto-Lift 15 Lb. fryers, two full-size baskets, energy efficient flat elements, positive off thermostatic controls, manual reset safety thermostat and stainless steel fry pots.
❑ WVFG is available in 208V 1Ø or 3Ø @10.8 KW or 240V 1Ø or 3Ø @ 11.7KW with 18-½" wide heavy duty griddle and a single 15 Lb. fryer with half-size baskets, energy efficient flat elements, positive off thermostatic control, manual reset thermostat and stainless steel fry pot.
❑ 6-Foot cords & plugs provided on all 3Ø models

OPTIONS & ACCESSORIES

❑ Pre filter # 22618
❑ HEPA/carbon charcoal filter pack # 22619
❑ Rear leg kit #22649 (set of two)
❑ Caster set – two rigid rear casters # 22650
❑ Full Size Fryer Baskets (20162), Half Size Fryer Baskets (20161)
❑ Fry Pot (20169) & Crumb Cradle (20690)
❑ Chrome plated griddle surface
❑ Grooved griddle surface (grooved griddle not available with chrome plating)

CERTIFICATIONS

NSF ETL US **UL710B RECIRCULATING SYSTEM**

Sheet No. WELLS-WVFCB-07/13

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NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.

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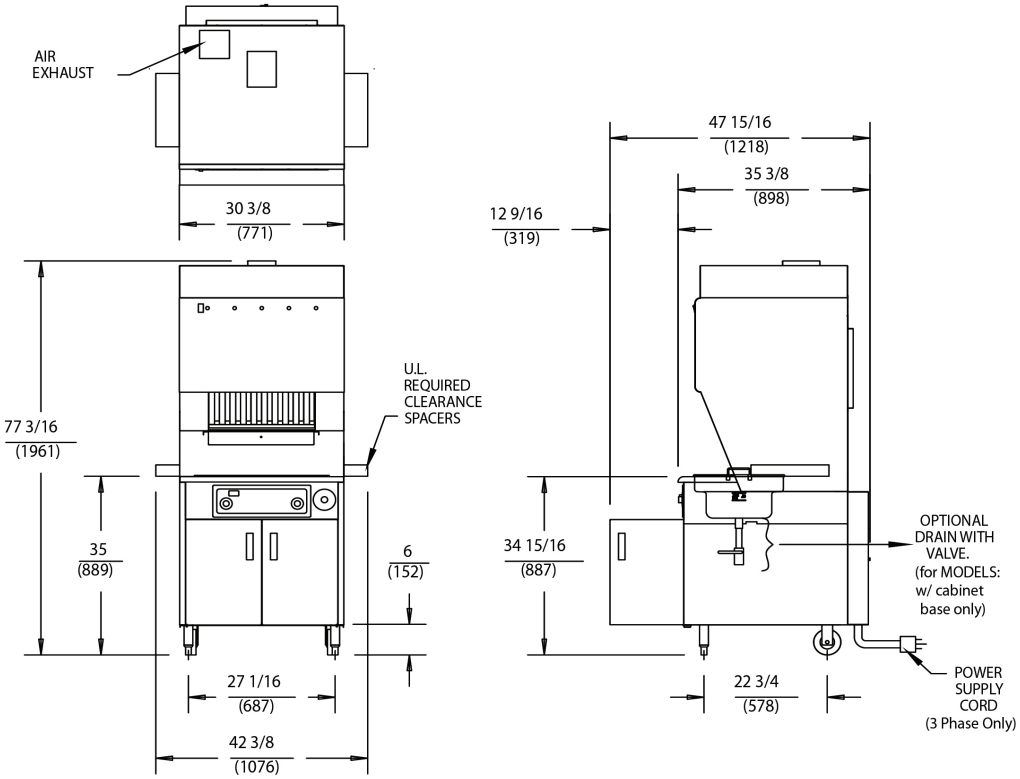
MODELS ❑ WVF886 ❑ WVFG

INCHES (MM)	MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE.			
	BACK	SIDE	BOTTOM	TOP
	NA / NA	See required spacers	6 / (152)	8 / (203)

NOTE: Specifications are subject to change without notice.

SPECIAL ENVIRONMENTAL NOTICE: The hood system is designed to reduce odor emissions but will not eliminate odors. Air exchange at the installation site must comply with requirements of the local jurisdictional authority. To ensure dilution of odor build-up, minimum recommendation is 400 cubic feet of fresh air per minute both in and out of the area.



Model Number	W x D x H	Voltage & Phase	Watts	Amps Single Phase	Amps Per Line 3Phase L1 L2 L3	NEMA (3 phase only)	Weight (Shipping)
WVF886	42-3/8" x 35-3/8" x 77-3/16" 1076mm x 899mm x 1961mm	208V 3Ø 240V 1Ø or 3Ø 380-415V, 3NAC, 3Ø	12,000 12,000 11,500	58 50 31	33 32 33 29 28 29 17 16 16	NEMA 15-60P NEMA 15-60P	606
WVFG	42-3/8" x 35-3/8" x 79-1/8" 1076mm x 899mm x 2010mm	208V 1Ø or 3Ø 240V 1Ø or 3Ø	10,800 11,700	52 49	30 43 24 26 40 24	NEMA 15-60P NEMA 15-60P	656

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Wells exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

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