



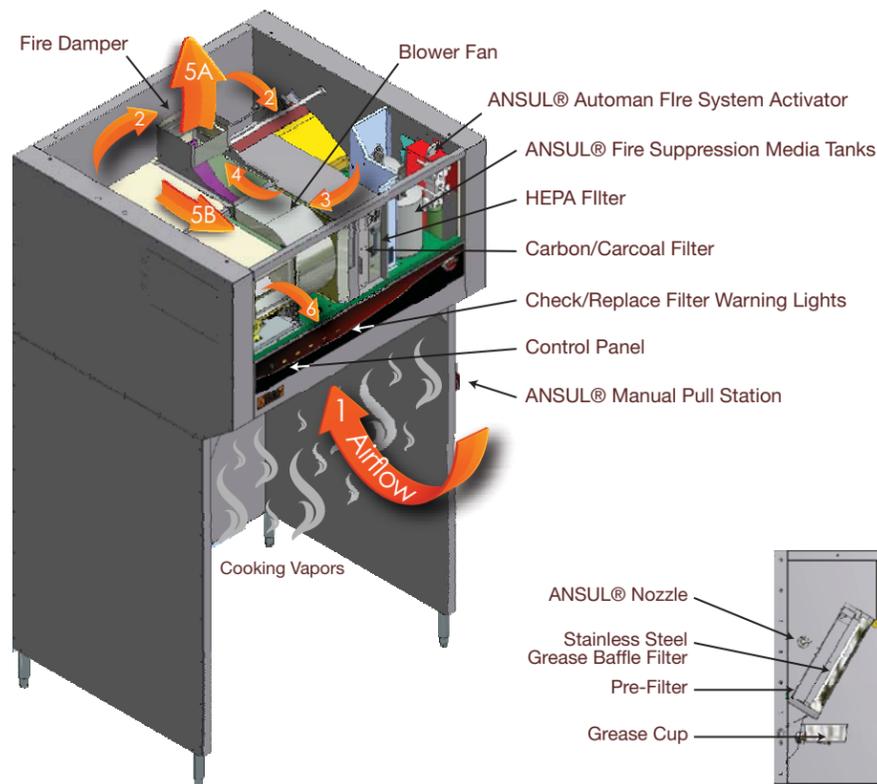
**Ventless Hoods**



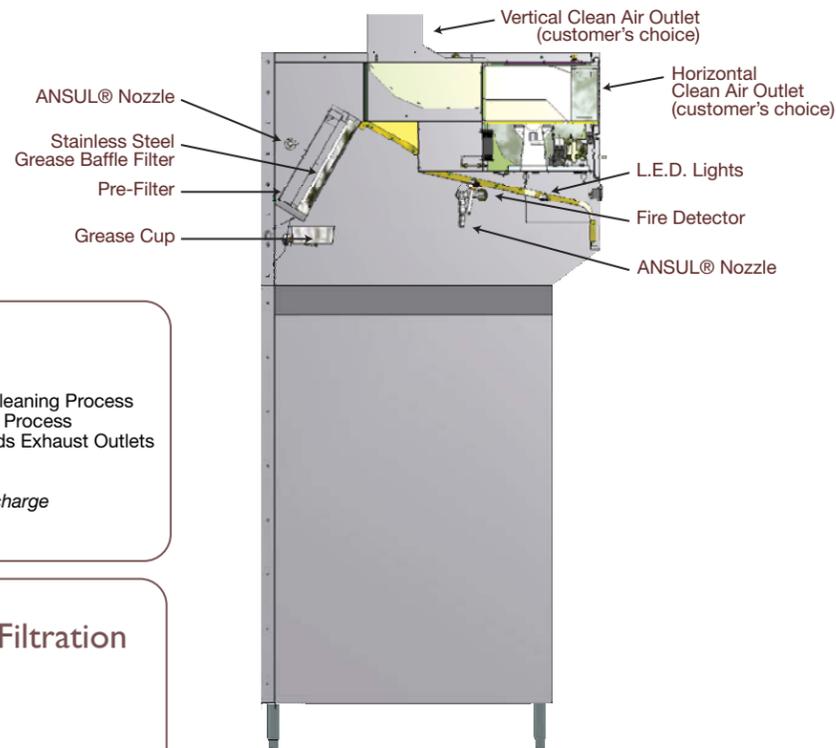


### WVU Universal Ventless Hoods

Wells Universal Ventless Systems give you the option to use almost any commercial electric cooking equipment such as ovens, deep-fat fryers, ranges, griddles, hot plates, rethermalizers, woks, steamers, combi ovens, induction hot plates and more!



- ❑ Finally, the flexibility to choose a wide variety and brands of electric cooking appliances!
- ❑ Fits through a standard 36" doorway
- ❑ Includes a fully self-contained Air Filtration and Fire Suppression feature
- ❑ Stainless Steel Stands are included.



Side View



#### Filtration Air Flow

- 1 Cooking Vapor Intake
- 2 Stainless Steel Baffle & Pre-Filter Cleaning Process
- 3 HEPA & Carbon-Charcoal Cleaning Process
- 4 Air Flow through Blower Fan towards Exhaust Outlets
- 5 Two Operator Choices:
  - A. Vertical Clean Air Discharge, or
  - B. Toward Horizontal Clean Air Discharge
- 6 Horizontal Clean Air Outlet



#### 4-Stage Filtration

- First Stage:** Stainless Steel Baffle Filter
- Second Stage:** Fire Rated Pre-Filter
- Third Stage:** High Efficiency Particulate Air (HEPA) Filter
- Fourth Stage:** Carbon / Charcoal Filter



WVU-26

Up to 26" Wide Equipment  
Perfect for Fryers & More!



WVU-48

Mix & Match  
up to 50" of  
Various  
Appliances



WVU-72

Accommodates up to 73" of  
Cooking Equipment Items



WVU-96

Accommodates up to 100" of  
Cooking Equipment Items

All Equipment Sold Separately





Vent Anywhere Anytime



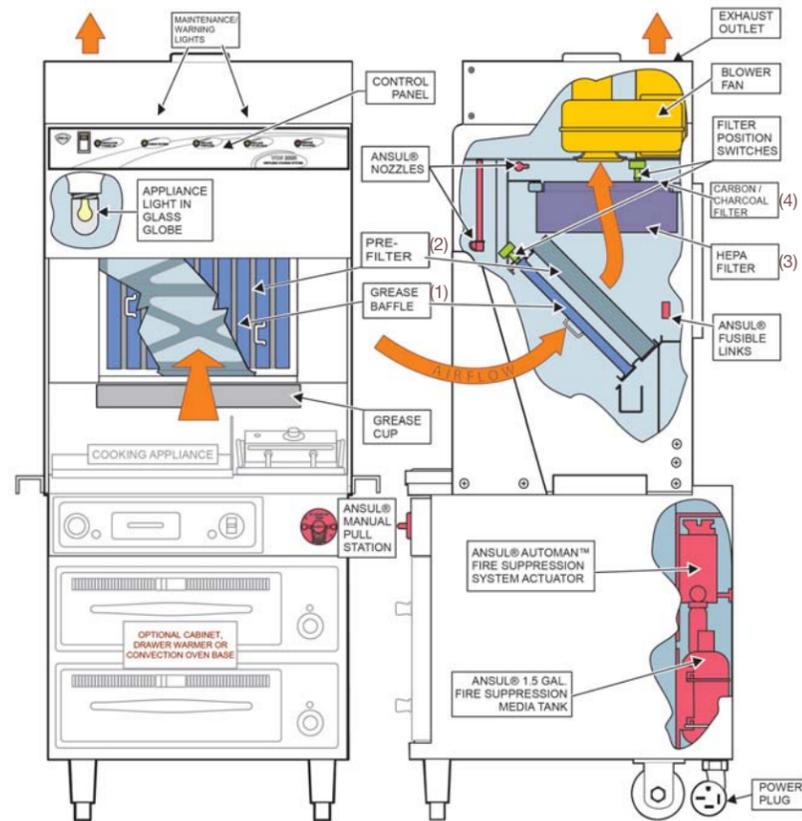
Venting Solutions



### VCS 2000 Series

Wells Ventless Cooking Systems (VCS) offer the opportunity to “set up shop” in any well-ventilated room, with a wide variety of equipment to match any menu.

Quick & Easy — because it’s all included in one complete package!



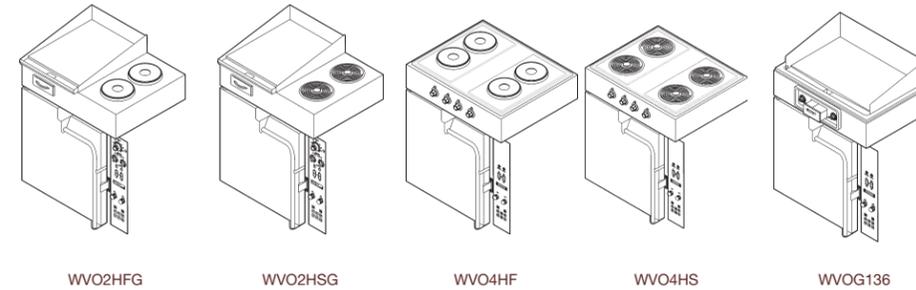
VCS Models Only

- ❑ All-in-One — Integrated Ventless hood and cooking equipment in one, ready-to-use package
- ❑ 19 Models to choose from
- ❑ Cords & Plugs provided on 3Ø Models
- ❑ Available in various voltages and phases

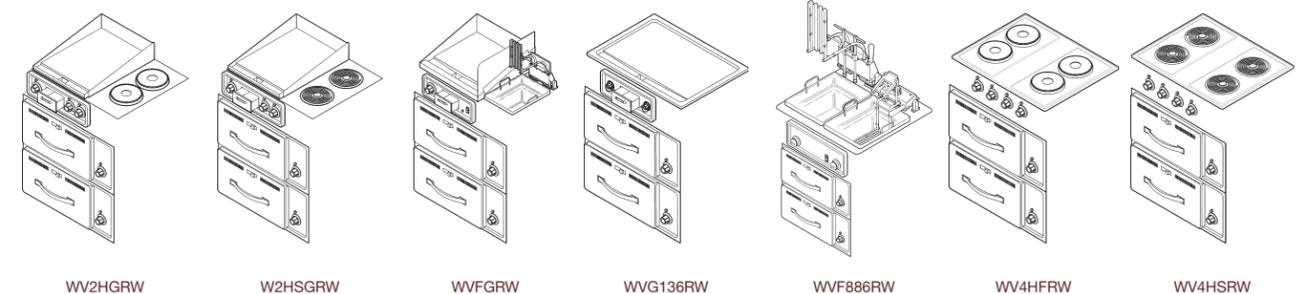
### 1234 4-Stage Filtration

- First Stage:** Stainless Steel Baffle Filter
- Second Stage:** Fire Rated Pre-Filter
- Third Stage:** High Efficiency Particulate Air (HEPA) Filter
- Fourth Stage:** Carbon / Charcoal Filter

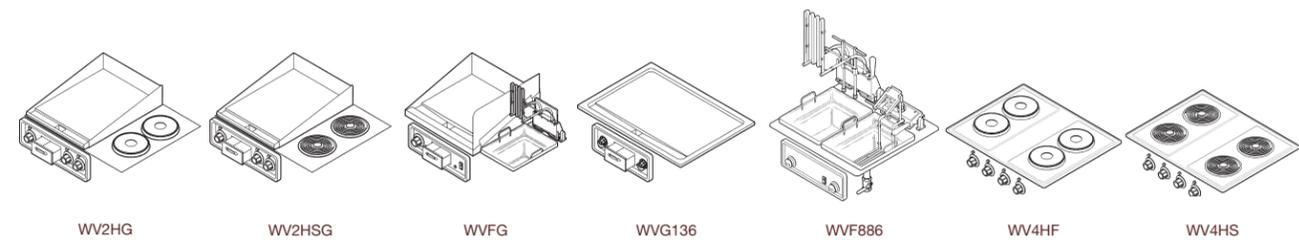
### VCS with Convection Oven Base



### VCS with Drawer Warmer Base



### VCS with Cabinet Base





### Compact Ventless Systems

Wells Counter Top, Oven Mount and Ventless fryers are designed for high-production in small spaces. All feature completely self-contained air filtration.



WVAE55

55 lb. Oil Capacity

- Automatic Temperature Controls ensure precise and even temperatures
- Automatic Basket Lifts maximize handling safety
- Repeat cycle timer activates using a single push-button operation
- Mechanical or Solid State Programmable Controls (Model WVA55FC)
- Standard paperless oil filtration system reduces labor while cleaning oil more efficiently
- Completely self-contained fire protection system



WVU-31CT

- Type I, UL710B Compliant
- Accommodates up to 31" of appliances
- Completely self-contained, 4-stage HEPA Air Filtration System
- ANSUL ready, including factory installed piping, nozzles and heat sensors — external mounted ANSUL by others
- Ideal for counter top or chef-base installations



WOV-30

- Type II compliant
- Mounts on most popular convection ovens
- Completely self-contained air filtration system
- Designed to remove most odor and moisture
- Perfect for bakery application
- ANSUL system not required

### Canopy Ventless

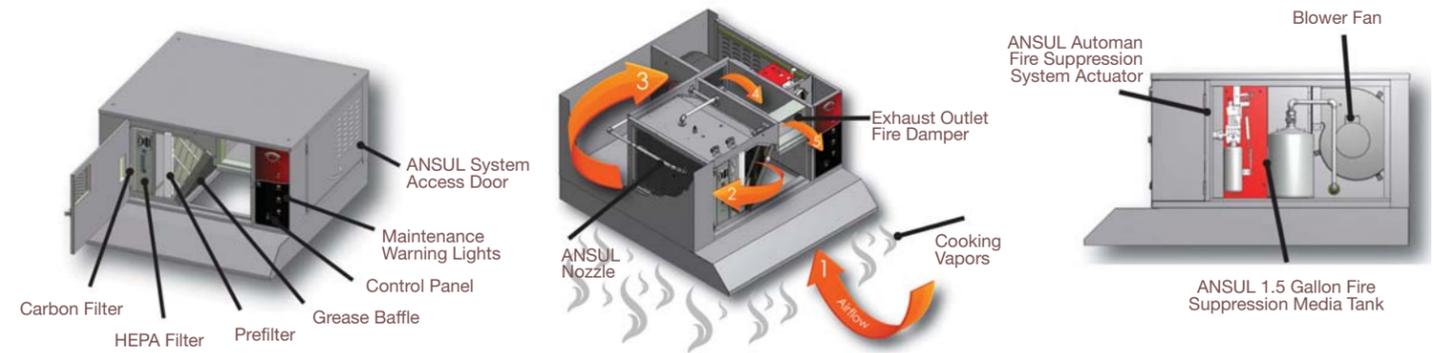
Wells Canopy Style Ventless Hoods have a completely self-contained, 4-stage filtration system. They may be mounted on a wall or ceiling which adds even more flexibility for installation solutions.

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 / 46X



- Self-contained, 4-Stage Filtration
- With or without Self-contained fire suppression
- Wall or ceiling mounted
- Quiet
- Safety interlock system
- Airflow sensors
- Warning lights signal need to check or replace filters
- Stainless Steel construction for strength, durability and ease of cleaning





### 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, HEPA 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 and a safer environment
- ❑ Filtration may vary by Ventless type & model – see specification sheets for details

### 1234 4-Stage Filtration



(1) Stainless Baffle Filter



(2) Pre-Filter



(3) HEPA & (4) Carbon-Charcoal Filters

**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

**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

**3** A High-Efficiency Particulate Air (HEPA) filter removes the remaining fine particulates of grease, smoke and vapor

**4** A High-Carbon-Charcoal filter is in place for one final cleaning and removal of most residual odor

### 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”, but 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
- ❑ Wells’ 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 type – see specification sheets for details



### With Our Compliments Only From Wells

As a free service for our 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.





You're Going to Love This!



Safe & Agency Approved



### Key Features & Benefits

- Wells Ventless Hoods do not need to be vented outside
- Accommodates most electric cooking equipment for ultimate flexibility
- Fully self-contained ANSUL® Fire Suppression with all essential components included
- Complies with Local Fire and Mechanical Codes
- Certified Type-1 Hood qualifies for the removal of grease-laden vapors
- Less expensive to purchase and operate than traditional Type-1 hoods
- 4-Stage filtration exceeds NFPA 96 and its standard EPA 202 test method for particulate emissions
- HEPA filtration is more efficient than ESP cells and are easier to change
- Saves labor — unlike ESP cells which require daily cleaning, HEPA filters last for months
- A series of early warning lights for filter replacement provides a safe working environment
- Airflow sensing system continually monitors airflow to optimize performance and grease removal
- Optional duct adapter allows for the exhausting of heated, processed air
- Heavy Duty Stainless Steel construction for long life, durability and ease of cleaning
- Interior lights provide improved visibility
- Filters are easy to change
- Adjustable legs allow for installations in challenging spaces
- Portable asset is great for leased spaces
- Tax benefits due to quick depreciation
- Features and benefits may vary by type and model

### 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 individual model specification sheets and manuals for details



### Safety First

- Wells' Fire Protection System may be linked to the building fire-alarm system and is connected to the emergency pull-down 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

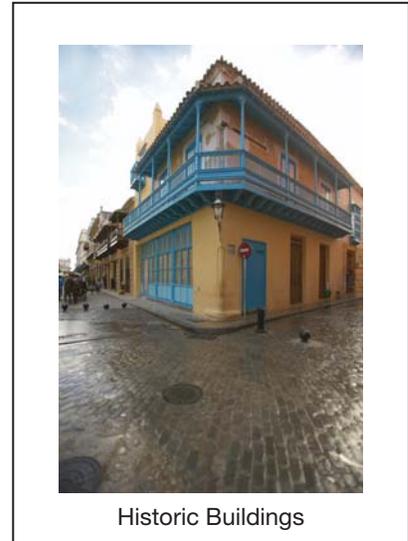




### Why Ventless?

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

- Historic buildings prohibit traditional ducted hoods and/or roof top fans
- Extensive duct-work for traditional hoods may be cost prohibitive in high-rise buildings, stadiums and arenas
- Many building designs such as malls, food courts, airports, etc., do not lend themselves to traditional hood installations
- Because Ventless Hoods are considered equipment and may be depreciated quickly, they provide a valuable tax benefit

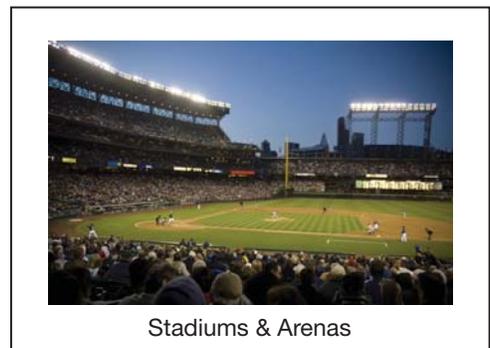


Historic Buildings



Food Courts

- Since Ventless Hoods are a portable asset they are a perfect solution for leased spaces
- A Ventless kitchen can fit into very small spaces
- When no hood space is available, they create added capacity and/or make menu expansion possible



Stadiums & Arenas



Airports



Malls



Bars

