

# COOK ALMOST ANYWHERE



# VENTLESS WELLS SOLUTIONS



November 2022



# Why Go Ventless?



## SOLUTIONS

**Wells Ventless Solutions 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 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 extra hood space is available, Wells Ventless Solutions create the added capacity allowing for higher volume production and/or menu expansion



## WELLS

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## SOLUTIONS

### Key Features & Benefits

- Ventless hoods do not need to be vented outside
- Hoods accommodate most electric cooking equipment
- Most models include fully self-contained ANSUL® fire suppression system
- 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 externally 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

## Wells Ventless Solutions are 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. Wells Ventless is also a great solution when outside vented hoods are cost-prohibitive



# COOK ALMOST ANYWHERE



# Universal Ventless Hoods

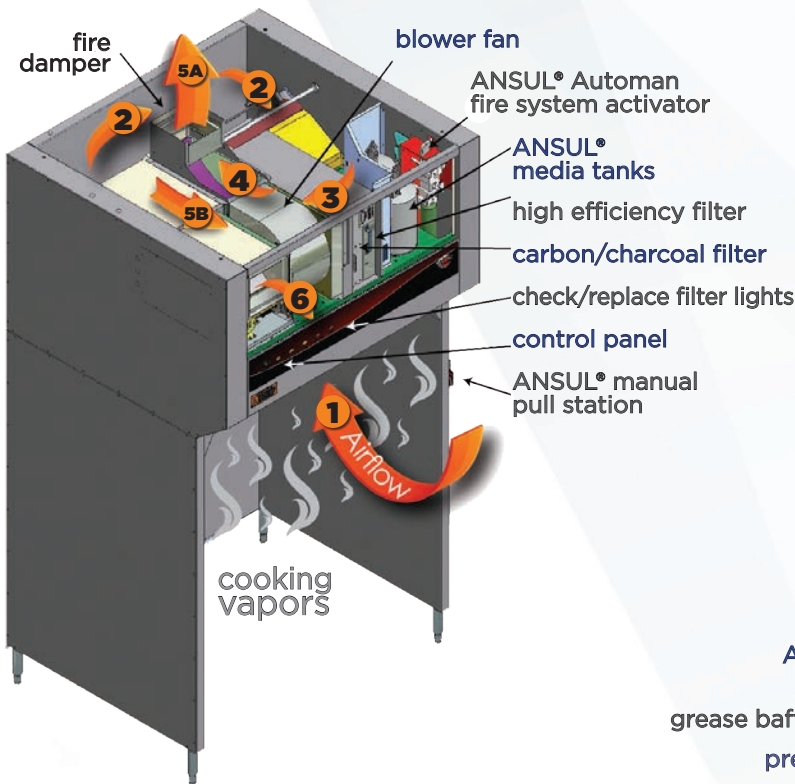


## WVU Universal Ventless Hoods

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

- 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 externally vented
- Ceiling mount option available
- WVU ventless hoods all feature a self-contained air filtration system and ANSUL® fire suppression feature

## SOLUTIONS

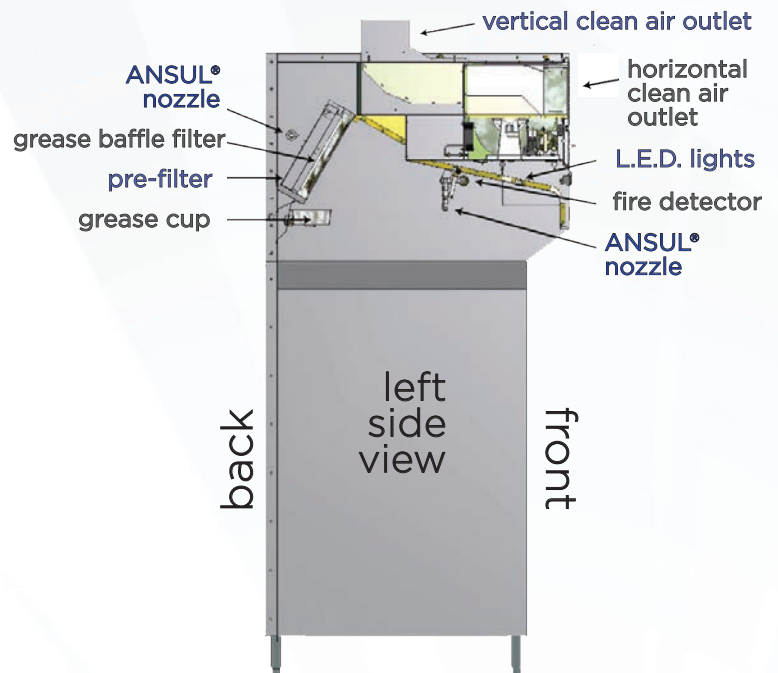


### FILTRATION AIR FLOW

- 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

WVU Universal Ventless Hoods contain a self-contained air filtration system and ANSUL® fire suppression system



Place hot plates, fryers, ranges, griddles and more under WVU models



### WVU-26

Place equipment up to 24" wide under hood



### WVU-48

Place up to 48" of equipment under hood

## WVU MODELS



### WVU-72

Place up to 72" of equipment under hood



### WVU-96

Place up to 96" of equipment under hood



All equipment under hoods sold separately

## 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 models. ⚡

Cook almost anywhere under your Wells ventless hood with these high quality pieces of equipment

Electric cooking equipment to be placed under WVU/WVC, **NOT listed here may be submitted for review and approval.** All equipment to be placed under Wells Ventless hoods must be listed on the "Application for Ventless Approval document" and pre-approved before purchase of Universal Ventless Hood models (WVU-xx) and Canopy Ventless Hood (WVC-46)



### OVENS

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### RANGES

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**LOOKING to place electric cooking equipment NOT listed here, you can submit that equipment to Wells for review and approval.**

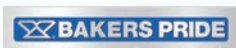




**SOLUTIONS**

# OVENS

CONVECTION OVENS ⚡	Brand	Model	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
Strato Series, single-deck, full-size (bakery-depth), solid-state cntrls, 40.2" w	Lang	ECOD-AP1	✓	✓	✓			✓
Strato Series, double-deck, full-size (bakery-depth), solid-state cntrls, 40.2" w	Lang	ECOD-AP2	✓	✓	✓			✓
Strato Series, single-deck, full-size (standard depth), solid-state cntrls, 40.2" w	Lang	ECOF-AP1	✓	✓	✓			✓
Strato Series, double-deck, full-size (standard depth), solid-state cntrls, 40.2" w	Lang	ECOF-AP2	✓	✓	✓			✓
Strato Series, half-size, solid-state cntrls, 30.2" w	Lang	ECOH-AP	✓	✓	✓			✓
Strato Series, half-size, programmable cntrls, 30.2" w	Lang	ECOH-PT	✓	✓	✓			✓
Half-size convection oven, fits (5) half-size pans, 30.13" w	Wells	OC1	✓	✓	✓			✓
COUNTERTOP DECK OVENS ⚡	Brand	Model	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
HearthBake Series (Pizza/Pretzel), Countertop, 1-deck (7.5" h, 26" w)	Bakers Pride	P24S	✓	✓	✓			✓
HearthBake Series (Pizza/Pretzel), Countertop, Brick-lined, 1-deck (7" h, 26" w)	Bakers Pride	P24-BL	✓	✓	✓			✓
HearthBake Series (Bake/Roast), Countertop, 2-decks (7.5" h, 26" w)	Bakers Pride	P48S	✓	✓	✓			✓
HearthBake Series (Bake/Roast), Countertop, Brick-lined, 2-decks (7" h, 26" w)	Bakers Pride	P48-BL	✓	✓	✓			✓
DECK OVENS ⚡	Brand	Model	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
Superdeck Series (Baking), 1-deck (8" h, 38" w), infinite heat controls	Bakers Pride	EB-1-8-3836	✓	✓				
Superdeck Series (Baking), 2-decks (8" h, 38" w), infinite heat controls	Bakers Pride	EB-2-8-3836	✓	✓				
Superdeck Series (Baking), 3-decks (8" h, 38" w), infinite heat controls	Bakers Pride	EB-3-8-3836	✓	✓				
Superdeck Series (Bake/Roast), 1-deck (12" h, 38" w), infinite heat controls	Bakers Pride	ER-1-12-3836	✓	✓				
Marine, double-deck, analog controls, bolt-down legs, 36" w	Lang (Marine)	DO362M	✓	✓	✓			✓
Marine, single-deck, analog controls, bolt-down legs, 36" w	Lang (Marine)	DO361M	✓	✓	✓			✓
CONVEYOR OVENS ⚡	Brand	Model	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
Ultra Max, impingement, 33" conveyor, programmable, 37.2" w	Star	UM1833A	✓	✓	✓			
Ultra Max, impingement, 50" conveyor, programmable, 50" w	Star	UM1850A	✓	✓	✓			



ER-1-12-3836



EB-2-8-3836



EB-2-8-3836



OC1  
2 units  
stacked



UM1850



# GRIDDLES



GRIDDLES ⚡	Brand	Model	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
Workline 24" wide, 20.5" deep, 3/4" thick steel plate, bottom mounted t-stat	APW Wyott	EG-24S	✓	✓	✓	✓	✓	
Workline 36" wide, 20.5" deep, 3/4" thick steel plate, bottom mounted t-stat	APW Wyott	EG-36S	✓	✓	✓			
Star Max, 24" wide, 20.5" deep, 1" thick steel plate, embedded t-stat	Star	524TGF	✓	✓	✓	✓	✓	
Star Max, 36" wide, 20.5" deep, 1" thick steel plate, embedded t-stat	Star	536TGF	✓	✓	✓			
Star Max, 24" wide, 20.5" deep, 1" thick chrome plate, embedded t-stat	Star	524CHSF	✓	✓	✓	✓	✓	
Star Max, 36" wide, 20.5" deep, 1" thick chrome plate, embedded t-stat	Star	536CHSF	✓	✓	✓			
Ultra Max, 24" wide, 24" deep, 1" thick steel plate, embedded t-stat	Star	724TA	✓	✓	✓			
Ultra Max, 36" wide, 24" deep, 1" thick steel plate, embedded t-stat	Star	736TA	✓	✓	✓			
24" wide, 20.5" deep, 3/4" thick steel plate, bottom mounted t-stat	Toastmaster	TMGE24	✓	✓	✓	✓	✓	
36" wide, 20.5" deep, 3/4" thick steel plate, bottom mounted t-stat	Toastmaster	TMGE36	✓	✓	✓			
24.8" wide, 20.5" deep, 1/2" thick steel plate, bottom mounted t-stat	Wells	G13	✓	✓	✓	✓	✓	
36.5" wide, 20.5" deep, 1/2" thick steel plate, bottom mounted t-stat	Wells	G19	✓	✓	✓			
36.5" wide, 20.5" deep, 1/2" thick steel plate, bottom mounted t-stat	Wells	G23	✓	✓	✓			

# FRYERS

COUNTERTOP FRYERS ⚡	Brand	Model	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
Star-Max, single-frypot, (2) baskets, 15 lb oil capacity, 17.9" w	Star	301HLF	✓	✓	✓	✓	✓	
Star-Max, single-frypot, (2) baskets, 14 lb oil capacity, 11.4" w	Star	514LL	✓	✓	✓	✓	✓	
Star-Max, single-frypot, (2) baskets, 15 lb oil capacity, 12" w	Star	515F	✓	✓	✓	✓	✓	
Star-Max, twin-frypots, single basket, 30 lb oil capacity, 24" w	Star	530TF	✓	✓	✓	✓	✓	
Wells single frypot, (2) 1/2 size baskets, 15 lb oil capacity, 12" w	Wells	F15	✓	✓	✓	✓	✓	
Wells dual frypots, (2) baskets, 30 lb oil cap (15 lb each), 24" w	Wells	F30	✓	✓	✓	✓	✓	
Wells single frypot, (2) 1/2 size baskets, 14 lb oil capacity, 11" w	Wells	LLF14	✓	✓	✓	✓	✓	





HC-225



TMHPF



501FF



## HOT PLATES

HOT PLATES ⚡	Brand	Model	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
Workline, 2-burner, sealed cast-iron French tops, 12" w	APW Wyott	SEHPS	✓	✓	✓	✓	✓	
2-burner, sealed cast-iron French tops, 12" w	Toastmaster	TMHPF	✓	✓	✓	✓	✓	
Star Max 1-burner, sealed cast-iron French top, 12" w	Star	501FF	✓	✓	✓	✓	✓	
Star Max 2-burner, sealed cast-iron French tops, 12" w	Star	502FF	✓	✓	✓	✓	✓	
1-burner, 6" dia flat spiral element, 12.63" w	Wells	H33	✓	✓	✓	✓	✓	
2-burner, (2) 6" dia flat spiral elements, 14.75" w	Wells	H115	✓	✓	✓	✓	✓	
2-burner, (2) 8" dia flat spiral elements, 14.75" w	Wells	H63	✓	✓	✓	✓	✓	
2-burner, (2) 9" dia flat French tops, 14.75" w	Wells	H70	✓	✓	✓	✓	✓	
1-burner, 7" glass-ceramic element, 12.63" w	Wells	HC100	✓	✓	✓	✓	✓	
1-burner, 9" glass-ceramic element, 14.75" w	Wells	HC125	✓	✓	✓	✓	✓	
2-burner, (2) 9" glass-ceramic elements, 14.75" w	Wells	HC225	✓	✓	✓	✓	✓	

## SANDWICH PANINI 2-SIDED GRILLS



PGT14E



GX20IS



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

# RANGES

RANGES ⚡	Brand	Model	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
30" range, standard oven base, (4) 8" dia French tops	Lang	R30S-ATA	✓	✓	✓			
30" range, standard oven base, (1) griddle plate, (2) 8" dia French tops	Lang	R30S-ATD	✓	✓	✓			
30" range, standard oven base, (1) griddle plate	Lang	R30S-ATF	✓	✓	✓			
30" range, convection oven base, (4) 8" dia French tops	Lang	R30C-(AT/AP)A	✓	✓	✓			
30" range, convection oven base, (1) griddle plate, (2) 8" dia French tops	Lang	R30C-(AT/AP)D	✓	✓	✓			
30" range, convection oven base, (1) griddle plate	Lang	R30C-(AT/AP)F	✓	✓	✓			
30" range, standard oven base, (4) 8" dia Induction tops	Lang	Ri30S-ATA	✓	✓	✓			
30" range, convection oven base, (4) 8" dia Induction tops	Lang	Ri30C-ATA	✓	✓	✓			
36" range, standard oven base, (1) griddle plate, (2) 8" dia French tops	Lang	R36S-ATA	✓	✓	✓			
36" range, convection oven base, (1) griddle plate, (2) 8" dia French tops	Lang	R36C-ATA	✓	✓	✓			
36" range, standard oven base, (3) hot tops	Lang	R36S-ATB	✓	✓	✓			
36" range, convection oven base, (3) hot tops	Lang	R36C-ATB	✓	✓	✓			
36" range, standard oven base, (2) hot tops, (2) 8" dia French tops	Lang	R36S-ATC	✓	✓	✓			
36" range, convection oven base, (2) hot tops, (2) 8" dia French tops	Lang	R36C-ATC	✓	✓	✓			
36" range, standard oven base, (1) griddle plate	Lang	R36S-ATD	✓	✓	✓			
36" range, convection oven base, (1) griddle plate	Lang	R36C-ATD	✓	✓	✓			
36" range, standard oven base, (6) 8" dia French tops	Lang	R36S-ATE	✓	✓	✓			
36" range, convection oven base, (6) 8" dia French tops	Lang	R36C-ATE	✓	✓	✓			
36" range, standard oven base, (1) hot top, (4) 8" dia French tops	Lang	R36S-ATF	✓	✓	✓			
36" range, convection oven base, (1) hot top, (4) 8" dia French tops	Lang	R36C-ATF	✓	✓	✓			
36" range, standard oven base, (6) 8" dia Induction tops	Lang	Ri36S-ATE	✓	✓	✓			
36" range, convection oven base, (6) 8" dia Induction tops	Lang	Ri36C-ATE	✓	✓	✓			



R30C



R36S



R30S



# Ventless Induction Downdraft Range



WDDI-35

## WDDi-35 VENTLESS INDUCTION DOWNDRAFT RANGE

# New!



**NEW**



features self-contained air filtration

### FEATURES:

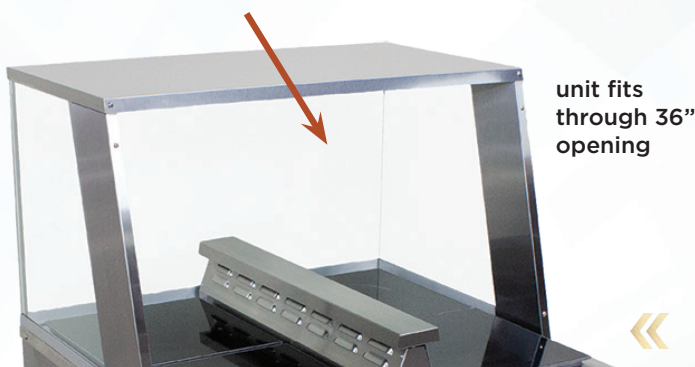
- LED light, cool white, for improved visibility
- (4) 14" induction cook tops (CookTek)
- Completely self-contained air filtration system
- Stainless steel construction for strength, durability, and ease of cleaning
- Fits through a 36" opening
- Ventless Downdraft Range is moveable, making it ideal for leased properties
- Sneeze guard for easy viewing of cooking surface, great for display cooking, catering

### CATERING • DISPLAY COOKING



### COOK ALMOST ANYWHERE

Unit around 53" high with sneeze guard for easy viewing of cooking surface



### 5-STAGE AIR FILTRATION:

1. METAL MESH FILTER, STAINLESS
2. BAFFLE FILTER, STAINLESS
3. PREFILTER
4. HIGH-EFFICIENCY FILTER
5. CARBON CHARCOAL FILTER PACK

# Ventless Cooking Systems



## VCS 2000 Ventless Cooking Systems

Ventless Cooking Systems (VCS) have everything you need in one complete package. Wells has combined electric cooking equipment, ventilation, and fire protection making it easier to cook anywhere.

## SOLUTIONS

VCS models equipped with cooking equipment built right in to the ventless hood system. This gives you the opportunity to “set up shop” in any ell-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**

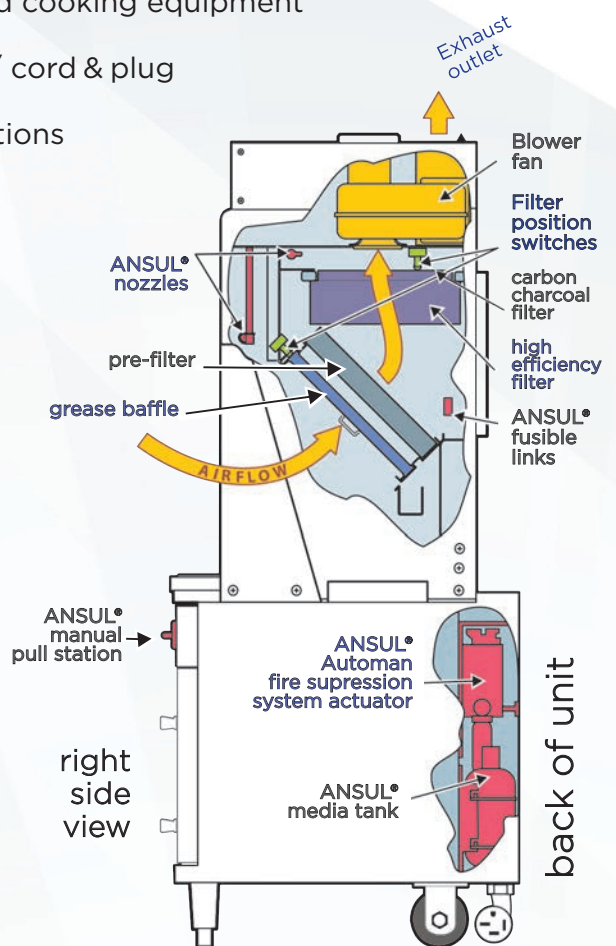


**WVO2HFG**

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

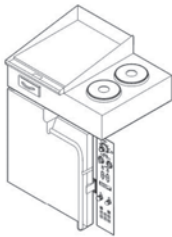
# Ventless Cooking Systems

**Everything you need in one package!**

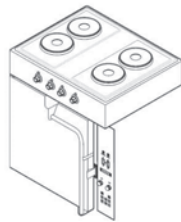
Wells VCS 2000 models are certified Type-1 compliant, UL710B approved recirculation ventless hood systems have self-contained air filtration and fire-suppression systems

## VCS 2000 Ventless Cooking Systems

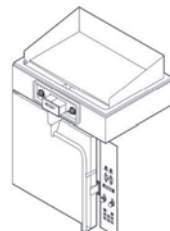
### VCS with HALF-SIZE CONVECTION OVEN BASE



**WVO2HFG**  
GRIDDLE w/  
2 FRENCH  
HOT PLATES  
CONVECTION  
OVEN BASE



**WVO4HF**  
4 FRENCH  
HOT PLATES  
CONVECTION  
OVEN BASE



**WVOG136**  
LARGE  
GRIDDLE  
CONVECTION  
OVEN BASE

**WVG136**

SELF  
CONTAINED  
Air Filtration &  
Fire-Suppression  
Hood System

COOKTOP  
Large  
Griddle

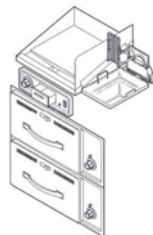
BASE  
2-door  
Cabinet



### VCS with DRAWER WARMER BASE



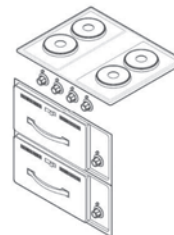
**WV2HGRW**  
GRIDDLE w/  
2 FRENCH  
HOT PLATES  
DRAWER  
WARM. BASE



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



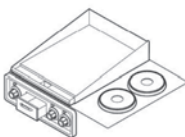
**WVG136RW**  
LARGE  
GRIDDLE  
DRAWER  
WARM. BASE



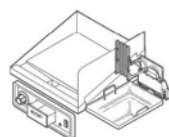
**WV4HFRW**  
4 FRENCH  
HOT PLATES  
DRAWER  
WARM. BASE



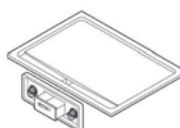
### VCS with 2-DOOR CABINET BASE



**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



**WV4HF**  
4 FRENCH  
HOT PLATES  
2-DOOR  
CABINET BASE



# Ventless Fryer



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



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 <sup>13</sup>/<sub>16</sub> inches wide
- 43 <sup>11</sup>/<sub>16</sub> inches deep
- 76 <sup>1</sup>/<sub>2</sub> inches high

**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).

- 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** <sup>1</sup>/<sub>10</sub> inches wide
- **32** <sup>13</sup>/<sub>25</sub> inches deep
- **56** <sup>7</sup>/<sub>10</sub> inches high



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

stationary bases only

### 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



## SOLUTIONS

### Canopy Ventless Hoods



WVC-46

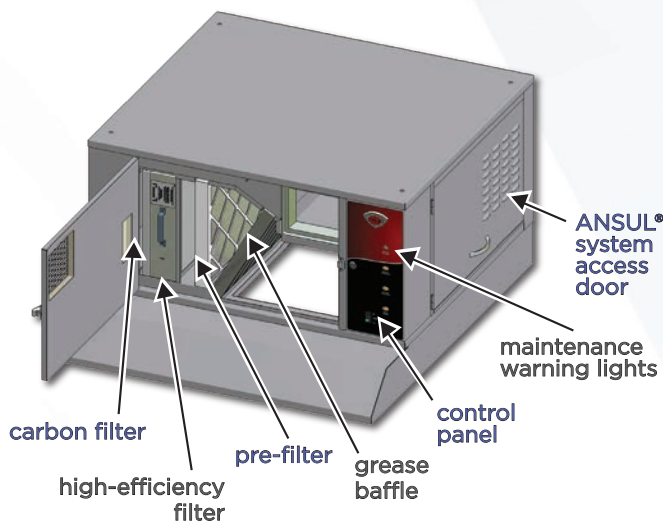


Wells Canopy Ventless Hoods have a completely self contained, 4-stage filtration system. Canopy hoods are specifically designed to accommodate electric convection, combi, bakery, conventional and cook & hold ovens only. Canopy Ventless Hoods are available with on-board ANSUL® fire protection or may be connected to external fire protection

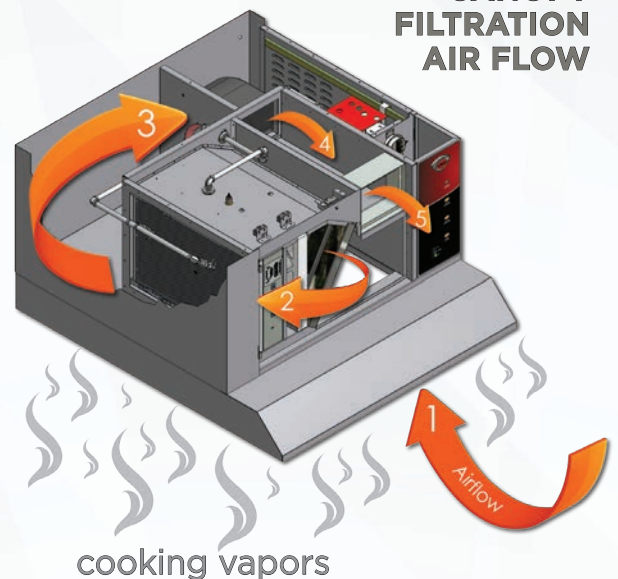
- Self-contained, 4-stage filtration
- Comes with or without self-contained fire suppression
- Can be directly or indirectly externally vented
- Safety interlock system
- Airflow sensors
- Warning lights signal need to check or replace filters
- Quiet operation

**Affordable solution for convection, combi, bakery, and cook & hold ovens**

**Mounted from ceiling**

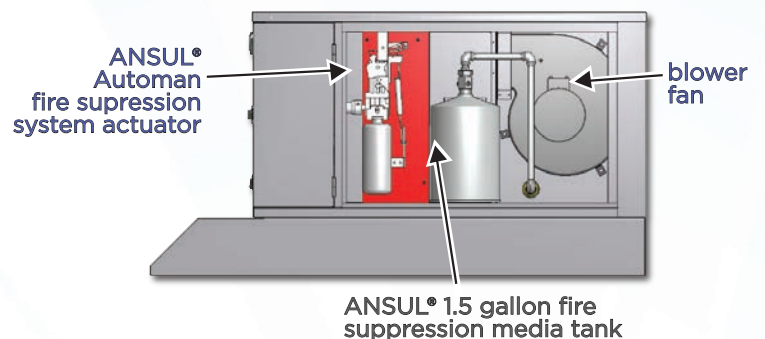


### CANOPY FILTRATION AIR FLOW



### 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





**SOLUTIONS**

# 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

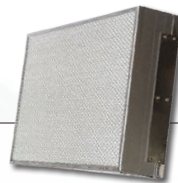
A carbon-charcoal filter is in place for one final cleaning and removal of most residual odors



Stainless steel baffle filter  
**STAGE 1**



Pre-filter  
**STAGE 2**



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

### lights - early warning system





## Agency Approvals

## SOLUTIONS



- ✓ Type-1 hoods for removal of grease laden vapors
- ✓ 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 & Canada and has approvals in all 50 United States





## SOLUTIONS

# 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 or fusible links control the ANSUL® systems. Fire protection may vary by ventless hood type — see specification sheets for details



# 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





# SOLUTIONS

## Resources

### Spec Sheets

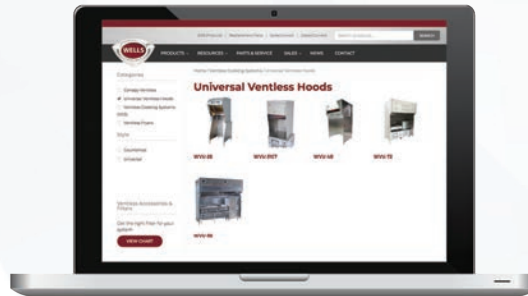


### Manuals



Wells-Mfg.com

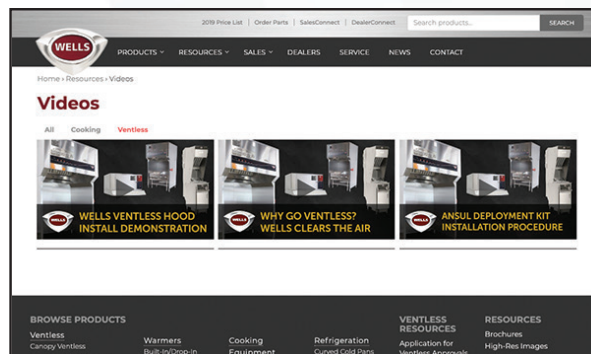
## wells-mfg.com



Mobile Friendly Website



videos:  
wells-mfg.com



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# VENTLESS



# SOLUTIONS



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