

COOK ALMOST ANYWHERE



VENTLESS



SOLUTIONS



Why Go Ventless?



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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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



**HISTORIC
BUILDINGS**



**MALLS &
FOOD COURTS**



**STADIUMS
& ARENAS**



AIRPORTS



**BARS &
RESTAURANTS**



**HIGH-RISE
BUILDINGS**



**LEASED
SPACES**



**SMALL
SPACES**



REMODELS



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**

Ventless Offerings

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Universal Ventless Hoods

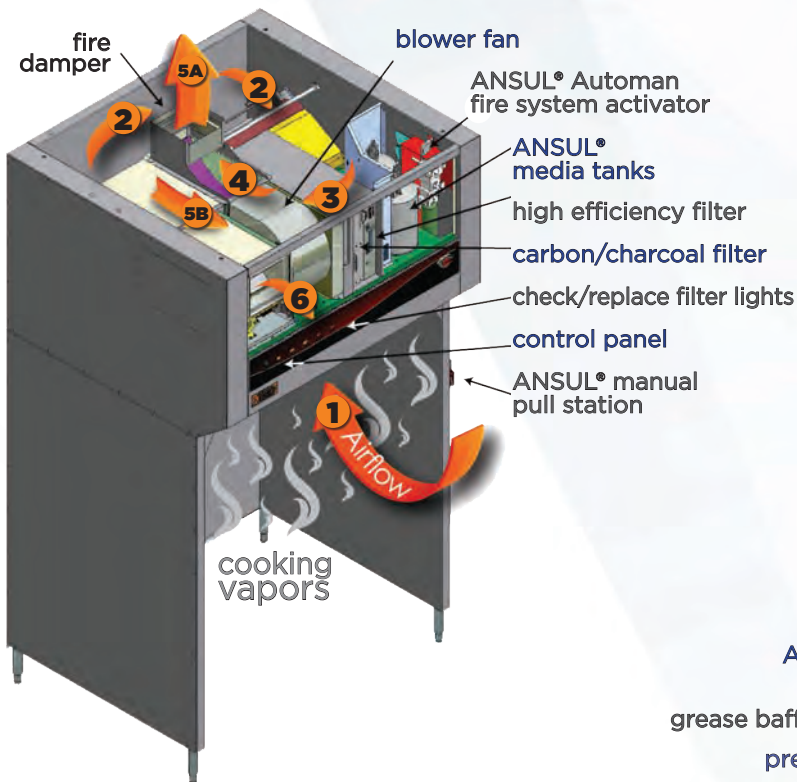


SOLUTIONS

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

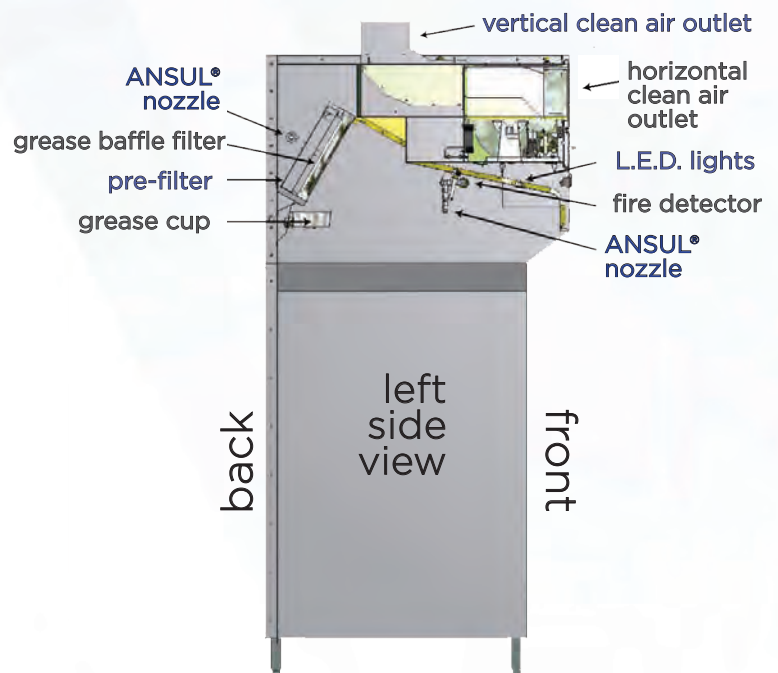


FILTRATION AIR FLOW

- 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 electric ovens, hot plates, fryers, ranges, woks, griddles, steamers, combi ovens, fryers, induction hot plates 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

Universal Ventless Hoods



GK Universal Ventless Hoods

GK Universal Ventless Hoods are designed for the field-installation of ANSUL® fire suppression system. The ANSUL® fire suppression system is not included in purchase of GK Ventless Hood

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

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

ANSUL® fire suppression system ready - ANSUL® system must be purchased separately and field installed

CEILING MOUNTED **or** STAINLESS STEEL STAND

- 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.
- 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 purchased with a stainless steel stand or ceiling mounted
- Horizontal front discharge or vertical discharge is optional
- Hoods can be directly externally vented or indirectly externally 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



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.

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

Electric cooking equipment not listed here may be submitted for review and approval. All equipment to be placed under the Wells Ventless hood must be listed on the "Application for Ventless Approval document" and pre-approved before purchase of Universal Ventless Hood models



APW
wyott



EF-15IN

**BAKERS
PRIDE**



BPHEF-30Ti

STAR



301HLF

WELLS



LLF14



WFAE55F

FRYERS	Brand	Model	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
Countertop, Heavy-duty, single frypot, (2) 1/2 size baskets, 15 lb oil capacity, 12" w	APW Wyott	HEF-15Si	x	x	x	x	x	
Countertop, Heavy-duty, dual frypots, (2) baskets, 30 lb oil cap (15 lb each), 24" w	APW Wyott	HEF-30Ti	x	x	x	x	x	
Countertop, Workline, single frypot, (2) 1/2 size baskets, 15 lb oil capacity, 12" w	APW Wyott	EF-15IN	x	x	x	x	x	
Countertop, single frypot, (2) 1/2 size baskets, 15 lb oil capacity, 12" w	Bakers Pride	BEHEF-15Si	x	x	x	x	x	
Countertop, single frypot, (2) 1/2 size baskets, 30 lb oil capacity, 24" w	Bakers Pride	BPHEF-30Ti	x	x	x	x	x	
Countertop, Star Max, single frypot, (2) baskets, 15 lb oil capacity, 17.9" w	Star	301HLF	x	x	x	x	x	
Countertop, Star Max, single frypot, (2) baskets, 14 lb oil capacity, 11.4" w	Star	514LL	x	x	x	x	x	
Countertop, Star Max, single frypot, (2) baskets, 15 lb oil capacity, 12" w	Star	515F	x	x	x	x	x	
Countertop, Star Max, twin frypots, single basket, 30 lb oil capacity, 24" w	Star	530TF	x	x	x	x	x	
Countertop, single frypot, (2) 1/2 size baskets, 15 lb oil capacity, 12" w	Wells	F15	x	x	x	x	x	
Countertop, single frypot, (2) 1/2 size baskets, 40 lb oil capacity, 15" w	Wells	F1725	x	x	x		x	
Countertop, dual frypots, (2) baskets, 30 lb oil capacity (15 lb each), 24" w	Wells	F30	x	x	x	x	x	
Countertop, single frypot, (2) 1/2 size baskets, 14 lb oil capacity, 11" w	Wells	LLF14	x	x	x	x	x	
Floor Fryer - high-production, thermostatic, auto-lift, 55 lb oil capacity, 15.69" w	Wells	WFAE55F	x	x	x			

Electric Cooking Equipment Approved For Use Under WVU/WVC Ventless Hoods



CCOH-3



OC1
2 units
stacked



XO-1N



COC-E1



ECOF-T1



ES/10SC

CONVECTION OVENS	Brand	Model	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
Cyclone Series, single-deck, rotary cntrls, indep. doors, 38.13" w	Bakers Pride	BCO-E1	x	x	x			x
Cyclone Series, double-deck, rotary cntrls, indep. doors, 38.13" w	Bakers Pride	BCO-E2	x	x	x			x
Restaurant Series, single-deck, elec. cntrls, bakery-depth, 40" w	Bakers Pride	BPCV-E1	x	x	x			x
Cyclone Series, half-size, single-deck, elec. cntrls, 31" w	Bakers Pride	COC-E1	x	x	x			x
Cyclone Series, half-size, double-deck, elec. cntrls, 31" w	Bakers Pride	COC-E2	x	x	x			x
Cyclone Series, single-deck, rotary cntrls, Synchronized doors, 38.13" w	Bakers Pride	GDCO-E1	x	x	x			x
Cyclone Series, double-deck, rotary cntrls, Synchronized doors, 38.13" w	Bakers Pride	GDCO-E2	x	x	x			x
Strato Series, single-deck, bakery-depth, solid-state cntrls, 40.2" w	Lang	ECOD-AP1	x	x	x			x
Strato Series, double-deck, bakery-depth, 40.2" w	Lang	ECOD-AP2	x	x	x			x
Strato Series, single-deck, solid-state controls, 40.2" w	Lang	ECOF-AP1	x	x	x			x
Strato Series, double-deck, solid-state controls, 40.2" w	Lang	ECOF-AP2	x	x	x			x
Strato Series, single-deck, snap-action controls, 40.2" w	Lang	ECOF-T1	x	x	x			x
Strato Series, double-deck, snap-action controls, 40.2" w	Lang	ECOF-T2	x	x	x			x
Strato Series, half-size, single-deck, solid-state cntrls, 30.2" w	Lang	ECOH-AP	x	x	x			x
Strato Series, half-size, single-deck, programmable, 30.2" w	Lang	ECOH-PT	x	x	x			x
K-Series, double-deck	Southbend	KLES/20SC	x	x	x			x
K-Series, double-deck, cook/hold	Southbend	KLES/20CCH	x	x	x			x
K-Series, single-deck	Southbend	KLES/10SC	x	x	x			x
K-Series, single-deck, cook/hold	Southbend	KLES/10CCH	x	x	x			x
Marathoner Gold, double-deck	Southbend	ES/20SC	x	x	x			x
Marathoner Gold, double-deck, cook/hold	Southbend	ES/20CCH	x	x	x			x
Marathoner Gold, half-size, double-deck	Southbend	EH/20SC	x	x	x			x
Marathoner Gold, half-size, double-deck, cook/hold	Southbend	EH/20CCH	x	x	x			x
Marathoner Gold, half-size, single-deck	Southbend	EH/10SC	x	x	x			x
Marathoner Gold, half-size, single-deck, cook/hold	Southbend	EH/10CCH	x	x	x			x
Marathoner Gold, single-deck	Southbend	ES/10SC	x	x	x			x
Marathoner Gold, single-deck, cook/hold	Southbend	ES/10CCH	x	x	x			x
Silver Star, double-deck	Southbend	SLES/20SC	x	x	x			x
Silver Star, double-deck, bakery-depth	Southbend	SLEB/20SC	x	x	x			x
Silver Star, double-deck, bakery-depth, cook/hold	Southbend	SLEB/20CCH	x	x	x			x
Silver Star, double-deck, cook/hold	Southbend	SLES/20CCH	x	x	x			x
Silver Star, single-deck	Southbend	SLES/10SC	x	x	x			x
Silver Star, single-deck, cook/hold	Southbend	SLES/10CCH	x	x	x			x
TruVapor, double-deck, cook/steam/combi modes	Southbend	TVPRES/20SC	x	x	x			x
TruVapor, single-deck, cook/steam/combi modes	Southbend	TVPRES/10SC	x	x	x			x
TruVection, double-deck	Southbend	TVES/20SC	x	x	x			x
TruVection, single-deck, low-profile	Southbend	TVES/10SC	x	x	x			x
1/2 size Countertop Convection oven, fits (3) half-size pans, 24.4" w	Star	CCOH-3	x	x	x		x	x
1/2 size Countertop Convection oven, fits (4) half-size pans, 24.4" w	Star	CCOH-4	x	x	x		x	
1/4 size Countertop Convection oven, fits (3) 1/4-size pans, 19" w	Star	CCOQ-3	x	x	x		x	x
Full-size Countertop Convection oven, fits (4) full-size pans, 32.1" w	Star	CCOF-4	x	x	x		x	x
1/2 size Countertop Convection oven, fits (4) half-size pans, 28" w	Toastermaster	XO-1N	x	x	x		x	x
1/2 size Countertop Convection oven, fits (5) half-size pans, 30.13" w	Wells	OC1	x	x	x			x

Electric Cooking Equipment Approved For Use Under WVU/WVC Ventless Hoods

APW
wyott



CDO-18B

Lang



DO36-M

**BAKERS
PRIDE**



EB-3-8-3836

STAR



UM-1850

DECK OVENS

	Brand	Model	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
Pizza Bake Oven, Countertop, (1) compartment, (2) removable decks, 23" w	APW Wyatt	CDO-18B	x	x	x			x
Hearth Bake Oven, Countertop, (1) 7.5" high compartment, 23" w	Bakers Pride	BK-18	x	x	x			x
Hearth Bake Oven, Countertop, (1) 7.5" high compartment, 26" w	Bakers Pride	P24S	x	x	x			x
Hearth Bake Oven, Countertop, (1) 7" high compartment, 26" w	Bakers Pride	P24-BL	x	x	x			x
Hearth Bake Oven, Countertop, (2) 7.5" high compartments, 26" w	Bakers Pride	P48S	x	x	x			x
Pizza Bake Oven, Countertop, (2) 7" high compartments, 26" w	Bakers Pride	P48-BL	x	x	x			x
SuperDeck Series Bake, single-deck (8" h), infinite controls, 55" w	Bakers Pride	EB-1-8-3836	x	x				
SuperDeck Series Bake, two-decks (8" h), infinite controls, 55" w	Bakers Pride	EB-2-8-3836	x	x				
SuperDeck Series Bake, three-decks (8" h), infinite controls, 55" w	Bakers Pride	EB-3-8-3836	x	x				
SuperDeck Series Bake & Roast, single-deck (12" h), infinite cntrls, 55" w	Bakers Pride	ER-1-12-3836	x	x				
Marine, double-deck, analog controls, bolt-down legs, 36" w	Lang	DO362M	x	x	x			x
Marine, single-deck, analog controls, bolt-down legs, 36" w	Lang	DO361M	x	x	x			x

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	x	x	x			
Ultra Max, impingement, 50" conveyor, programmable, 50" w	Star	UM1850A	x	x	x			

APW
wyott



EG-24i

WELLS



G-13

Toastmaster



TMGE-36

STAR



536CHSF



VBE30

GRIDDLES & VERTICAL BROILER

	Brand	Model	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
Griddle - Workline, 24" wide, 25" deep, 1" thick steel plate, embedded t-stat	APW Wyatt	EG-24i	x	x	x	x	x	
Griddle - Workline, 36" wide, 25" deep, 1" thick steel plate, embedded t-stat	APW Wyatt	EG-36i	x	x	x			
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			

Electric Cooking Equipment Approved For Use Under WVU/WVC Ventless Hoods



RANGES	Brand	Model	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 - 30" range, standard oven base, (4) 8" dia Induction tops	Lang	Ri30S-ATA	x	x	x			
Range - 30" range, convection oven base, (4) 8" dia Induction tops	Lang	Ri30C-ATA	x	x	x			
Range - 36" range, standard oven base, (1) griddle plate, (2) 8" dia French tops	Lang	R36S-ATA	x	x	x			
Range - 36" range, convection oven base, (1) griddle plate, (2) 8" dia French tops	Lang	R36C-ATA	x	x	x			
Range - 36" range, standard oven base, (3) hot tops	Lang	R36S-ATB	x	x	x			
Range - 36" range, convection oven base, (3) hot tops	Lang	R36C-ATB	x	x	x			
Range - 36" range, standard oven base, (2) hot tops, (2) 8" dia French tops	Lang	R36S-ATC	x	x	x			
Range - 36" range, convection oven base, (2) hot tops, (2) 8" dia French tops	Lang	R36C-ATC	x	x	x			
Range - 36" range, standard oven base, (1) griddle plate	Lang	R36S-ATD	x	x	x			
Range - 36" range, convection oven base, (1) griddle plate	Lang	R36C-ATD	x	x	x			
Range - 36" range, standard oven base, (6) 8" dia French tops	Lang	R36S-ATE	x	x	x			
Range - 36" range, convection oven base, (6) 8" dia French tops	Lang	R36C-ATE	x	x	x			
Range - 36" range, standard oven base, (1) hot top, (4) 8" dia French tops	Lang	R36S-ATF	x	x	x			
Range - 36" range, convection oven base, (1) hot top, (4) 8" dia French tops	Lang	R36C-ATF	x	x	x			
Range - 36" range, standard oven base, (6) 8" dia Induction tops	Lang	Ri36S-ATE	x	x	x			
Range - 36" range, convection oven base, (6) 8" dia Induction tops	Lang	Ri36C-ATE	x	x	x			
Range - 36" range, standard oven base, various top config. available	Southbend	SE36D	x	x	x			
Range - 36" range, convection oven base, various top config. available	Southbend	SE36A	x	x	x			
Range - 36" range, Tru-Vection oven base, various top config. available	Southbend	SE36T	x	x	x			



SANDWICH PANINI 2-SIDED GRILLS	Brand	Model	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)IG	x	x	x		x	
Sandwich Grill - Grill Express, smooth, cast-iron platens, 10", 14", 20" widths avail.	Star	GX(10/14/20)IS	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	

Electric Cooking Equipment Approved For Use Under WVU/WVC Ventless Hoods

APW
wyott



SEHPi



ISC25



HC-225

Toastmaster



TMHPF



501FF

HOT PLATES	Brand	Model	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
Hot Plate - Workline, all-stainless construction, 1-burner, spiral, 10.88" w	APW Wyott	CP-1A	x	x	x	x	x	
Hot Plate - Workline, all-stainless construction, 1-burner, flat, spiral, 12.75" w	APW Wyott	CHP-1A	x	x	x	x	x	
Hot Plate - Workline, all-stainless construction, 2-burners, spiral, 24.75" w	APW Wyott	CP-2A	x	x	x			
Hot Plate - Workline, 2-burners, w/ dual infinite-controls, spiral, 12" w	APW Wyott	EHPI	x	x	x	x	x	
Hot Plate - Workline, 2-burners, w/ dual infinite-controls, solid cast-iron, 12" w	APW Wyott	SEHPi	x	x	x	x	x	
Hot Plate - 2-burner, sealed cast-iron French tops, 12" w	Toastmaster	TMHPF	x	x	x	x	x	
Hot Plate - Star Max 1-burner, sealed cast-iron French top, 12" w	Star	501FF	x	x	x	x	x	
Hot Plate - Star Max 2-burner, sealed cast-iron French tops, 12" w	Star	502FF	x	x	x	x	x	
Hot Plate - 1-burner, 6" dia flat spiral element, 12.63" w	Wells	H33	x	x	x	x	x	
Hot Plate - 2-burner, (2) 6" dia flat spiral elements, 14.75" w	Wells	H115	x	x	x	x	x	
Hot Plate - 2-burner, (2) 8" dia flat spiral elements, 14.75" w	Wells	H63	x	x	x	x	x	
Hot Plate - 2-burner, (2) 9" dia flat French tops, 14.75" w	Wells	H70	x	x	x	x	x	
Hot Plate - 1-burner, 7" glass-ceramic element, 12.63" w	Wells	HC100	x	x	x	x	x	
Hot Plate - 1-burner, 9" glass-ceramic element, 14.75" w	Wells	HC125	x	x	x	x	x	
Hot Plate - 2-burner, (2) 9" glass-ceramic elements, 14.75" w	Wells	HC225	x	x	x	x	x	
INDUCTION HOT PLATES	Brand	Model	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
Induction Hot Plate - 1-burner/single hob, pre-set push buttons, Schott glass top, use w/ ferrous stainless, iron, and cast iron cookware, 3,200/3,500 WATTS, 17" w	APW Wyott	iHP-1	x	x	x	x	x	
Induction Hot Plate - 2-burner, pre-set push buttons, Schott glass top, use w/ ferrous stainless, iron, and cast iron cookware, 6,200/7,000 WATTS, 17" w	APW Wyott	iHP-2	x	x	x	x	x	
Induction Hot Plate - 4-burner, pre-set push buttons, Schott glass top, use w/ ferrous stainless, iron, and cast iron cookware, 12,800/14,000 WATTS, 32.5" w	APW Wyott	iHP-4	x	x	x			
Induction Hot Plate - 1-burner/single hob, over 90% energy efficiency, LED display, 2,400 WATTS, 13.4" w	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" w	Wells	ISC35	x	x	x	x	x	

CROWN

SX-5



EC-12TW



STEAM	Brand	Model	WVU 96	WVU 72	WVU 48	WVU 31CT	WVU 26	WVC 46
1-4 PAN COUNTER STEAMER 208V, 18" W, 10 kW, AUTO FILL - MANUAL DRAIN	Crown	SXN-4M	x	x	x			
1-3 PAN ELECTRIC STEAMER, 18" W, ENERGY STAR, 9 kW, MANUAL FILL & DRAIN	Crown	EPXN-3	x	x	x			x
1-3 PAN ELECTRIC STEAMER, 24" WIDE, 7.5 kW, AUTO FILL - AUTO DRAIN	Crown	SX-3	x	x	x			
1-5 PAN ELECTRIC STEAMER, 24" WIDE, 15 kW, AUTO FILL - AUTO DRAIN	Crown	SX-5	x	x	x			
ELECTRIC COUNTER TILT KETTLE 12 GAL, 208V, 2/3 JACKET, 12kW	Crown	EC-12TW	x	x	x			

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.

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**

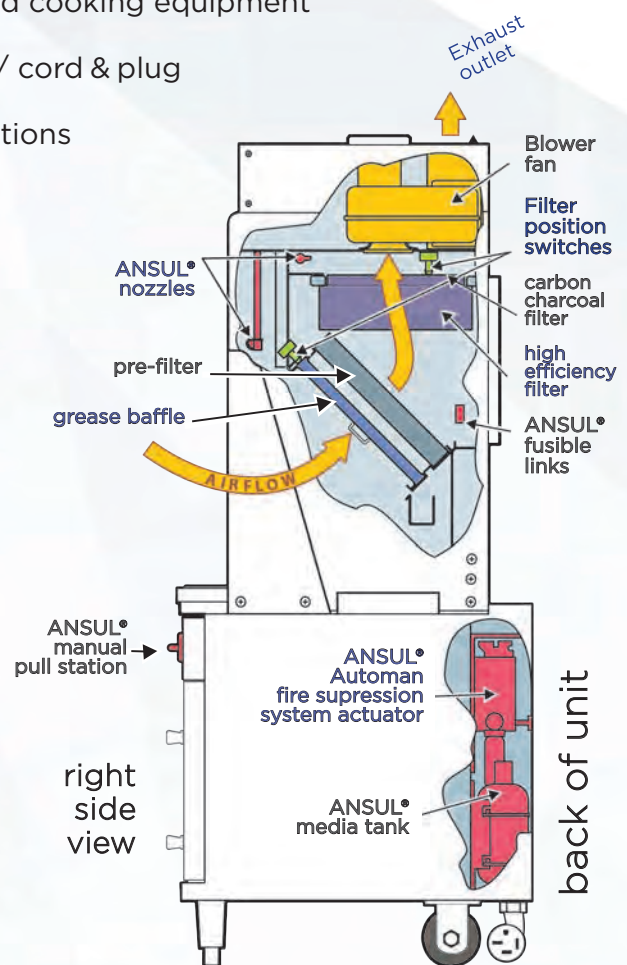


WVO2HFG

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

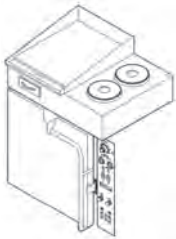
WVG136
SELF
CONTAINED
**Air Filtration &
Fire-Suppression
Hood System**

COOKTOP
Large
Griddle

BASE
2-door
Cabinet



VCS with Half-Size CONVECTION OVEN BASE



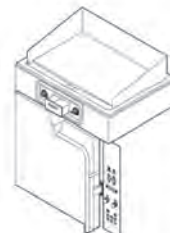
WVO2HFG
GRIDDLE w/
2 FRENCH
HOT PLATES
CONVECTION
OVEN BASE



WVO4HF
4 FRENCH
HOT PLATES
CONVECTION
OVEN BASE



WVO4HS
4 SPIRAL
HOT PLATES
CONVECTION
OVEN BASE



WVOG136
LARGE
GRIDDLE
CONVECTION
OVEN BASE

VCS with DRAWER WARMER BASE



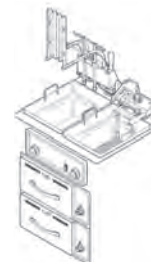
WV2HGRW
GRIDDLE w/
2 FRENCH
HOT PLATES
DRAWER
WARM. BASE



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



WVG136RW
LARGE
GRIDDLE
DRAWER
WARM. BASE



WVF886RW
TWIN
FRYERS
DRAWER
WARM. BASE

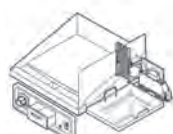


WV4HFRW
4 FRENCH
HOT PLATES
DRAWER
WARM. BASE

VCS with 2-DOOR CABINET BASE



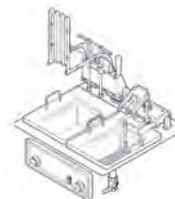
WV2HG
GRIDDLE w/
2 FRENCH
HOT PLATES
2-DOOR
CABINET BASE



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



WVG136
LARGE
GRIDDLE
2-DOOR
CABINET BASE



WVF886
TWIN
FRYERS
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 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).

- 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



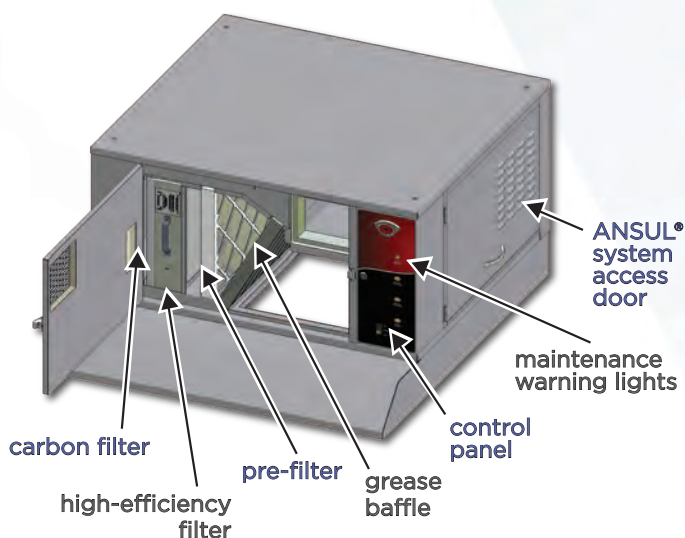
WVC-46



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

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

Mounted from ceiling

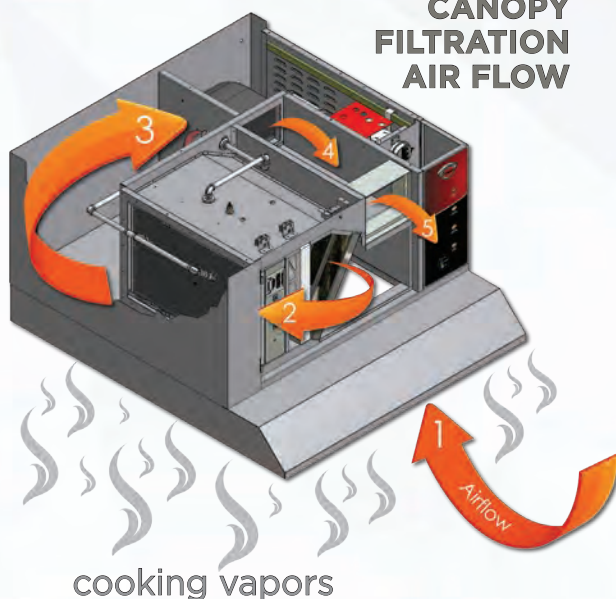


4-STAGE FILTRATION

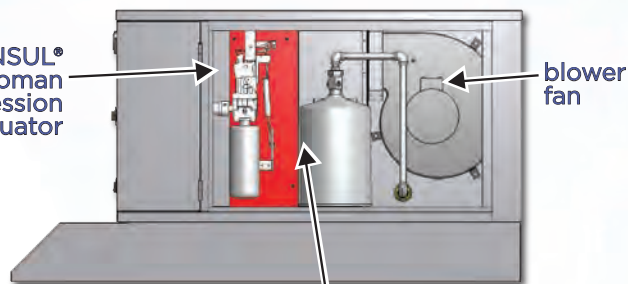
- STAGE 1 Stainless steel baffle filter
- STAGE 2 Fire rated pre-filter
- STAGE 3 High-efficiency air filter
- STAGE 4 Carbon/charcoal filter

- 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

CANOPY FILTRATION AIR FLOW



ANSUL®
Automan
fire suppression
system actuator



ANSUL® 1.5 gallon fire
suppression media tank

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

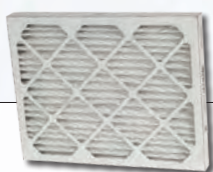
A High-efficiency filter removes the remaining fine particulates of grease, smoke and vapor

STAGE 4

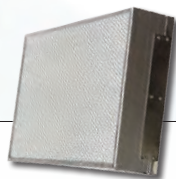
A carbon-charcoal filter is in place for one final cleaning and removal of most residual odors



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



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





SOLUTIONS

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



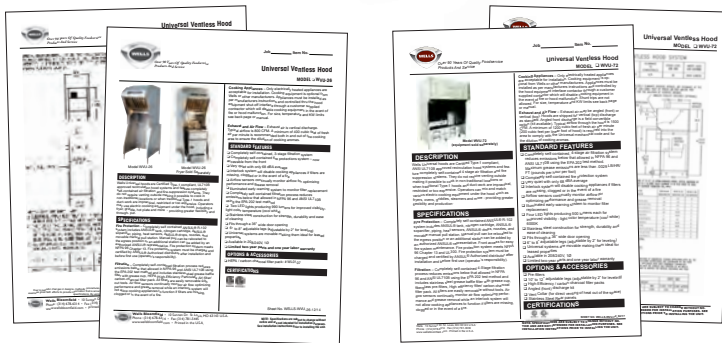
EARLY WARNING LIGHTS

- Check Filter
- Replace Filter
- Service Required

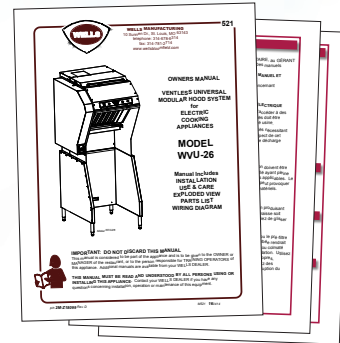


Resources

Spec Sheets

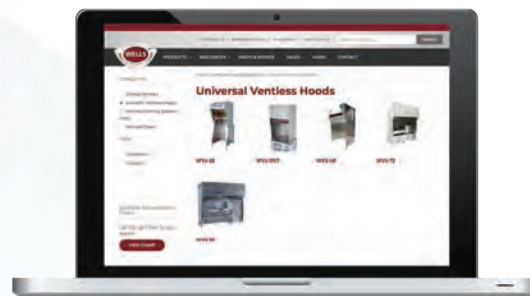


Manuals



Wells-Mfg.com

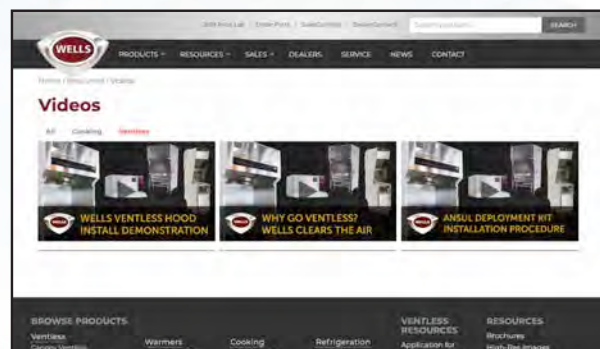
wells-mfg.com



Mobile
Friendly
Website



videos:
wells-mfg.com/resources/videos



VENTLESS WELLS SOLUTIONS



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