



Over 90 Years Of Quality Foodservice
Products And Service

Job _____ Item No. _____

Universal Ventless Hood

MODEL □ WVU-96



Model WVU-96

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. Operators can mix and match various electric cooking equipment under the hood such as fryers, ovens, griddles, steamers and more - providing greater flexibility and through-put.

SPECIFICATIONS

Fire Protection – Completely self contained ANSUL® R-102 system includes ANSUL® tank, nitrogen cartridge, ANSUL® soprofanifier, piping, heat sensors, 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. Front access for easy fire system maintenance. 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 and includes stainless steel grease baffle filter with grease cup, fiberglass pre-filters, 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 – Only electrically heated appliances are acceptable for installation. Cooking equipment is optional from Wells or other manufacturers. Appliances must be installed as per manufacturers instructions and controlled thru the hood equipment shut-off interface through a customer supplied contractor which will disable cooking equipment in the event of fire or hood malfunction. For size, temperature and KW limits see back page or manual.

Exhaust and Air Flow – Exhaust air may be horizontal or vertical. Hoods are shipped for horizontal discharge and are field convertible for vertical discharge. Typical airflow is 3,000 CFM. A minimum of 1,600 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 70 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
- Six LED lights producing 495 lumens each for improved visibility - light color temperature (cool white): 6000K
- Stainless steel construction for strength, durability and ease of cleaning
- Fits through a 36" wide door opening
- 6" to 8" adjustable legs (adjustable by 2" for leveling)
- Universal systems are movable making them ideal for leased properties
- Available in 208/240V, 1Ø
- Limited two-year parts and one year labor warranty**

OPTIONS & ACCESSORIES

- Pre-filters
- 10" to 12" adjustable legs (adjustable by 2" for leveling)
- HEPA / carbon-charcoal filter packs
- Round exhaust duct adapter for remote exhaust flue

CERTIFICATIONS



NSF/ANSI 2



UL710B

UL710B CATEGORY YZCT
RECIRCULATING SYSTEM
FILE NO. MH48408

Sheet No. WELLS-WVU-96-07/12



Wells Bloomfield • 10 Sunnen Dr. St. Louis, MO 63143 U.S.A.

Phone : (314) 678-6314 • Fax (314) 781-3636

www.wellsbloomfield.com © 2012 Wells Bloomfield • Printed in the U.S.A.

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



Over 90 Years Of Quality Foodservice Products And Service

Universal Ventless Hood

MODEL □ WVU-96

GENERAL LAYOUT DATA

SANITATION



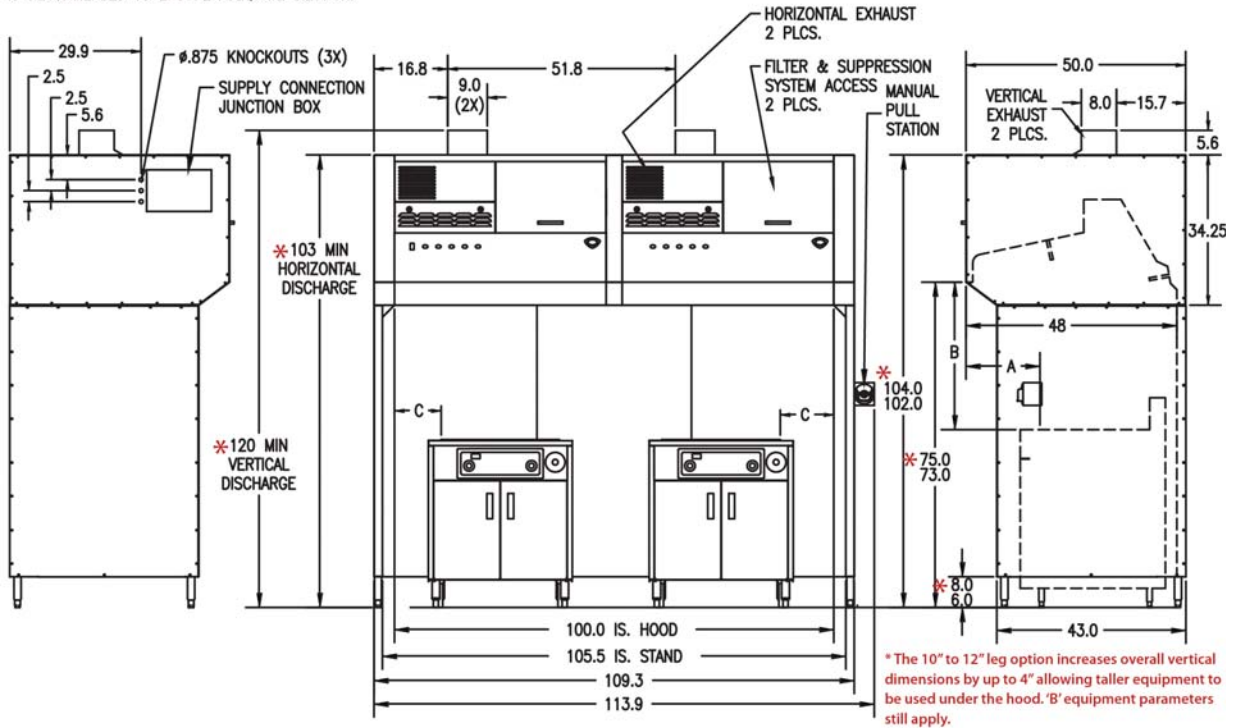
NSF/ANSI 2 UL710B

MODEL WVU-96SS UNIVERSAL VENTLESS SYSTEM

VOLTAGE AC 60 HZ	AMPS 1 PH	HORSE POWER	TYPICAL AIRFLOW	MAX GREASE EMISSIONS	CLEARANCE TO COMBUSTIBLES	SOUND LEVEL dBA AVG	UNDER HOOD LED LIGHTING
208/240	8.0	1.5	3000 CFM	.0024 LB/HR/FT	N/A	70	2970 LUMENS

UL CAT. YZCT RECIRCULATING SYSTEM FILE NO. MH48408

SPECIAL ENVIRONMENTAL NOTICE: THE HOOD SYSTEM IS DESIGNED TO REDUCE EMISSIONS BUT WILL NOT COMPLETELY ELIMINATE COOKING AROMAS. AIR EXCHANGE AT THE INSTALLATION SITE MUST COMPLY WITH REQUIREMENTS OF THE LOCAL JURISDICTIONAL AUTHORITY. A MINIMUM OF 1600 CUBIC FEET OF FRESH AIR PER MINUTE INTO THE AREA IS RECOMMENDED TO ENSURE ADEQUATE DILUTION.



* The 10" to 12" leg option increases overall vertical dimensions by up to 4" allowing taller equipment to be used under the hood. 'B' equipment parameters still apply.

EQUIPMENT PARAMETERS APPLIANCE TYPE	MAXIMUM KW/FT	MAX COOKING TEMPERATURE	MAXIMUM SINGLE APPLIANCE HEATED COOKING SURFACE LENGTH	DIM A (3) MINIMUM	DIM B (4) MINIMUM	DIM B (4) MAXIMUM	DIM C (5) MINIMUM
FRYER	16.9	400	18	14	37	42	0
GRIDDLE	5.5	450	36	21	37	42	1
RANGE/HOTPLATE	5.5 (2)	N/A	48	21	37	42	1
WOK	7.0	N/A	48	21	37	42	0
OVEN	N/A	550	48	6	8	N/A	0
BRAISING PAN/SKILLET (1)	4.5	450	48	14	37	42	0
CONVECTION OVEN	N/A	550	48	6	8	N/A	0
STEAMER/COMBI OVEN	N/A	550	48	6	8	N/A	0

- (1) LID MUST NOT INTERFERE WITH SUPPRESSION NOZZLE DISCHARGE PATTERN.
- (2) PLUS OVEN KW IF APPLICABLE.
- (3) FRONT OF HOOD TO FRONT EDGE OF HEATED COOKING SURFACE.
- (4) BOTTOM FRONT EDGE OF HOOD TO HEIGHT OF HEATED COOKING SURFACE.
- (5) INSIDE OF HOOD SIDE TO EDGE OF COOKING SURFACE.

THE HOOD AND ALL UNDER HOOD APPLIANCES MUST BE INSTALLED IN ACCORDANCE WITH THE STANDARD FOR VENTILATION CONTROL AND FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS NFPA 96, THE NATIONAL ELECTRIC CODE NFPA 70 AND ALL LOCAL CODES WHERE APPLICABLE. ALL UNDER HOOD APPLIANCES MUST BE INSTALLED AS PER MANUFACTURER INSTRUCTIONS AND CONTROLLED BY THE HOOD EQUIPMENT SHUTOFF INTERFACE THROUGH A CUSTOMER SUPPLIED CONTACTOR. SEE THE INSTRUCTION MANUAL FOR INTERFACE CONNECTION OPTIONS. APPLIANCES MUST MEET EQUIPMENT PARAMETERS DESCRIBED ABOVE. ONLY ELECTRICALLY HEATED APPLIANCES ARE ACCEPTABLE FOR INSTALLATION. PRIOR TO OPERATION THE FIRE SUPPRESSION SYSTEM MUST BE CHARGED AND CERTIFIED BY AN ANSUL® AUTHORIZED DISTRIBUTOR. ADEQUATE SIDE CLEARANCE MUST BE PROVIDED FOR SUPPLY CONNECTION AND SUPPRESSION MANUAL PULL ACCESS. EXHAUST IS SHIPPED FOR HORIZONTAL DISCHARGE AND FIELD CONVERTIBLE FOR VERTICAL DISCHARGE.

Weights		Shipping Information						Crate Size			
		Carton Dimensions									
Shipping Weight	Installed Weight	Width		Depth		Height					
Pounds	KG	Pounds	KG	inches	mm	inches	mm	inches	mm	Cubic Feet	Cubic Meters
2004	911	1366	551	120	3048	60	1524	73.5	1869	306	8.65

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.



Wells Bloomfield • 10 Sunnen Dr. St. Louis, MO 63143 U.S.A.
 Phone : (314) 678-6314 • Fax (314) 781-3636
 www.wellsbloomfield.com © 2012 Wells Bloomfield • Printed in the U.S.A.

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