Over 90 Years Of Quality Foodservice Products And Service

Job_____ Item No. _____

Universal Ventless Hood

MODEL ❑ WVU-96

Model WVU-96 (equipment sold separately)

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® sopanifier, 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
❑ 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 one-year parts and one year labor warranty**

OPTIONAL ACCESSORIES

❑ Pre-filters
❑ HEPA / carbon-charcoal filter packs

CERTIFICATIONS

NSF/ANSI 2

UL710B

UL710B CATEGORY YZCT
RECIRCULATING SYSTEM
FILE NO. MH48408

Wells Manufacturing
265 Hobson Street, Smithville, Tennessee 37166 | U.S.A. Phone : (800) 264-7827 | wells-mfg.com | Printed in the U.S.A.

GENERAL LAYOUT DATA
SANITATION

MODEL WVU –96 UNIVERSAL VENTLESS HOOD SYSTEM

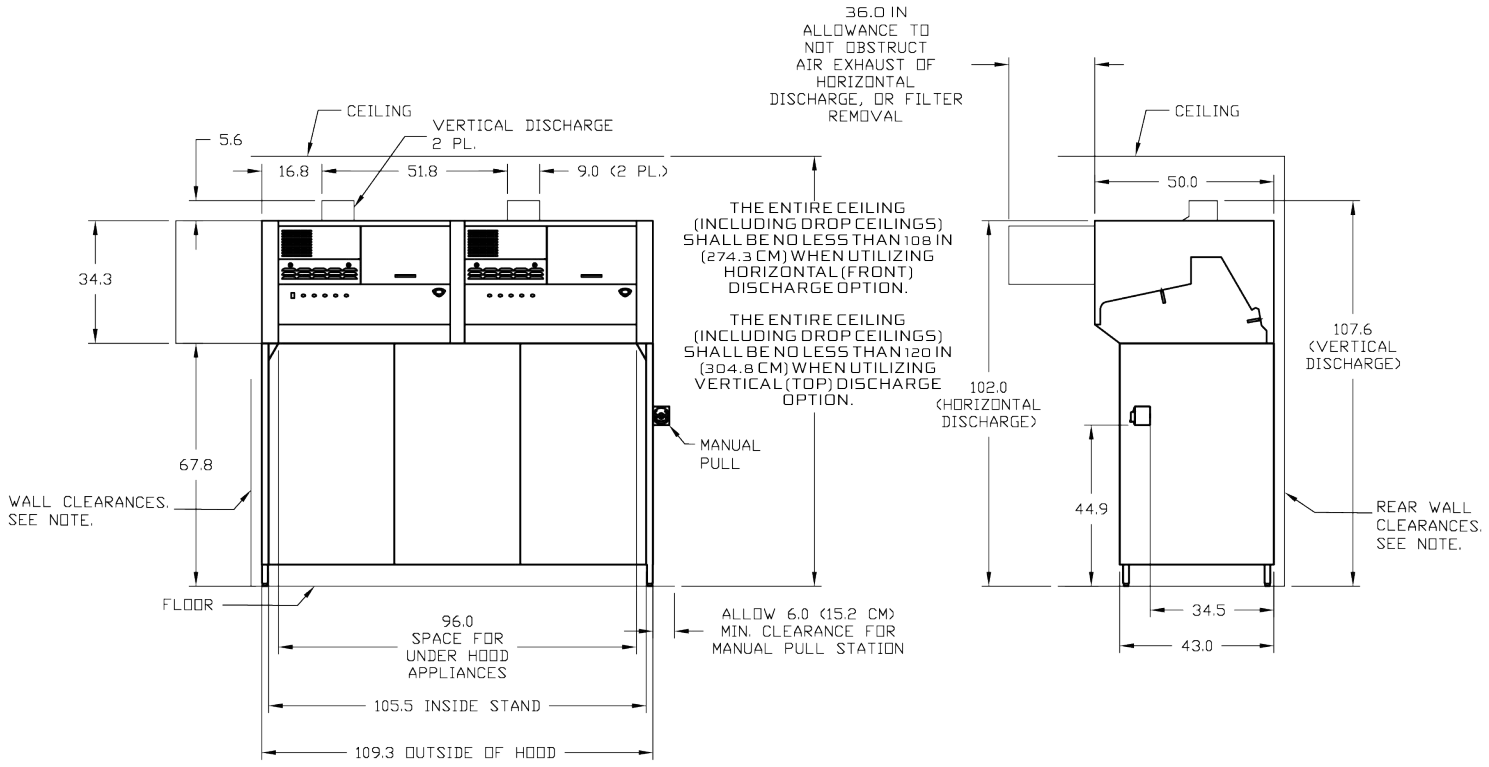
VOLTAGE AC 60 HZ	AMPS 1 PH.	HORSE POWER	TYPICAL AIRFLOW	MAX. GREASE EMMISSIONS	CLEARANCES TO COMBUSTIBLES
208/240	8.0	1.5	3000 CFM	.0024 LB/HR/FT	SEE DRAWING

UNDER HOOD LED LIGHTING
3000 LUMENS

NSF/ANSI 2 UL710B 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.

HOOD SYSTEM INSTALLATION – STAND MOUNT – REGARDLESS OF EQUIPMENT UNDER HOOD.



NOTE(S).

1. WALL CLEARANCES. REFERENCE NFPA 96, CLAUSE 4.2.1. AT LEAST 18 IN. (457 MM) TO COMBUSTIBLE MATERIALS, 3 IN. (76 MM) TO LIMITED-COMBUSTIBLE MATERIALS, AND 0 IN. (0MM) TO NONCOMBUSTIBLE MATERIAL.

SK2965 REV A (08-22)

Table: Weights and Shipping Information

Weights				Carton Dimensions						Crate Size	
Shipping Weight		Installed Weight		Width		Depth		Height			
Pounds	kg	Pounds	kg	Inches	mm	Inches	mm	Inches	mm	Cubic Feet	Cubic Meters
2004	911	1366	531	120	3048	60	1524	73.5	1869	306	8.65

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.

WELLS MANUFACTURING
265 HOBSON STREET
SMITHVILLE, TN 37166, USA

GENERAL LAYOUT DATA
SANITATION

MODEL WVU –96 UNIVERSAL VENTLESS HOOD SYSTEM

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UNDER HOOD LED LIGHTING
3000 LUMENS

NSF/ANSI 2 UL710B

UL CAT. YZCT RECIRCULATING SYSTEM FILE NO. MH48408

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HOOD SYSTEM INSTALLATION – EQUIPMENT PLACEMENT REQUIREMENTS

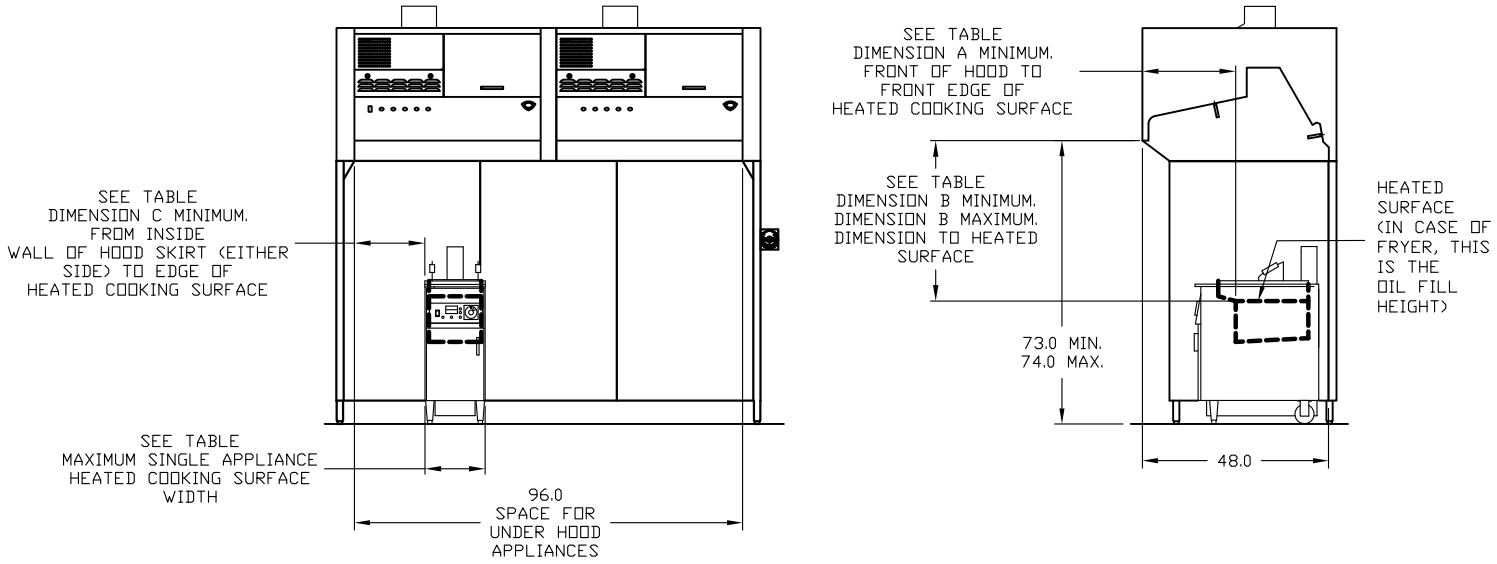

TABLE: APPLIANCE PLACEMENT REQUIREMENTS

APPLIANCE TYPE	MAXIMUM KW/FT	MAXIMUM COOKING TEMPERATURE (°F)	MAXIMUM SINGLE APPLIANCE HEATED COOKING SURFACE LENGTH (IN.)	DIMENSION A (IN.) MINIMUM	DIMENSION B (IN.) MINIMUM	DIMENSION B (IN.) MAXIMUM	DIMENSION C (IN.) MINIMUM
FRYER	16.9	400	18	24 (EDGE OF OIL)	37	42	0
GRIDDLE	5.5	450	36	21 (EDGE OF HEATED PLATE)	30	37	1
RANGE (2) / HOTPLATE	5.5	NA	48	18 (EDGE OF HEATED PLATEN)	37	42	1
WOK	7.0	NA	48	21 (EDGE OF HEATED SURFACE)	37	42	0
VERTICAL BROILER	7.0	NA	25	20 (EDGE OF HEATED SURFACE)	10	NA	0
OVEN	NA	575	48	6 (EDGE OF FRONT DOOR)	8	NA	0
BRAISING PAN / SKILLET (1)	4.5	550	48	14 (EDGE OF HEATED SURFACE)	37	42	0
CONVECTION OVEN	NA	575	48	6 (FRONT EDGE OF DOOR)	8	NA	0
STEAMER / COMBI OVEN	NA	575	48	6 (TOP EDGE OF DOOR)	20	NA	0
STEAM JACKETED KETTLE	16.9	450	48	14 (EDGE OF HEATED SURFACE)	30	42	0
SANDWICH GRILL (1)	4.5	550	36	18 (EDGE OF HEATED PLATEN)	30	42	0
CONVEYOR OVEN	4.5	NA	23	6 (EDGE OF HEATED SURFACE)	20	42	0

(1) LID OF THE APPLIANCE MUST NOT INTERFERE WITH SUPPRESSION NOZZLE DISCHARGE PATTERN.
(2) PLUS OVEN KW IF AVAILABLE
Special Instruction: Any Oven or Combi with a vertical exhaust will need to have a diverter or diffuser to redirect away from thermal detectors.
* Charbroilers and Smokers are not allowed under Wells ventless

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