



# Universal Ventless Hood

MODEL  WVU-48



Model WVU-48

## 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® soperanifier, 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 1,500 CFM. A minimum of 800 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
- Three 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

## OPTIONS & ACCESSORIES

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

## CERTIFICATIONS



NSF/ANSI 2



UL710B

UL710B CATEGORY YZCT  
RECIRCULATING SYSTEM  
FILE NO. MH48408

2M-Z24735 REV J (08-22)





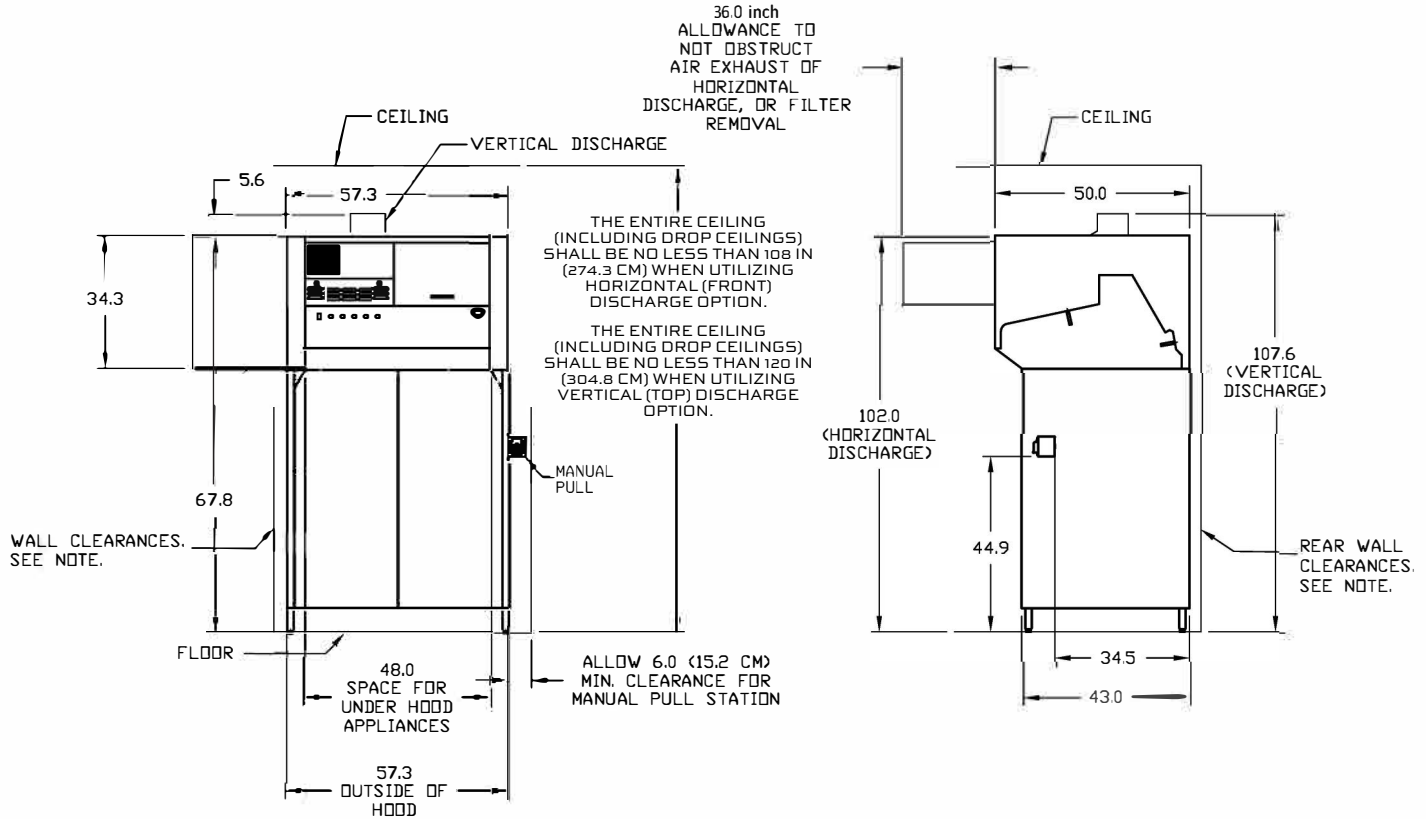
|                     |               |                |                    |                          |                               |                            |
|---------------------|---------------|----------------|--------------------|--------------------------|-------------------------------|----------------------------|
| VOLTAGE<br>AC 60 HZ | AMPS<br>1 PH. | HORSE<br>POWER | TYPICAL<br>AIRFLOW | MAX. GREASE<br>EMISSIONS | CLEARANCES TO<br>COMBUSTIBLES | UNDER HOOD<br>LED LIGHTING |
| 208/240             | 3.5           | 3/4            | 1500 CFM           | .0024 LB/HR/FT           | SEE DRAWING                   | 1500 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 800 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.

Table: Weights and Shipping Information

| Weights         |     |                  |     | Carton Dimensions |      |        |      |        |      | Crate Size |              |
|-----------------|-----|------------------|-----|-------------------|------|--------|------|--------|------|------------|--------------|
| Shipping Weight |     | Installed Weight |     | Width             |      | Depth  |      | Height |      | Cubic Feet | Cubic Meters |
| Pounds          | kg  | Pounds           | kg  | Inches            | mm   | Inches | mm   | Inches | mm   |            |              |
| 1189            | 541 | 798              | 363 | 60                | 1524 | 70     | 1778 | 55.5   | 1410 | 179        | 5.06         |

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 ST.  
SMITHVILLE, TN 37166 USA



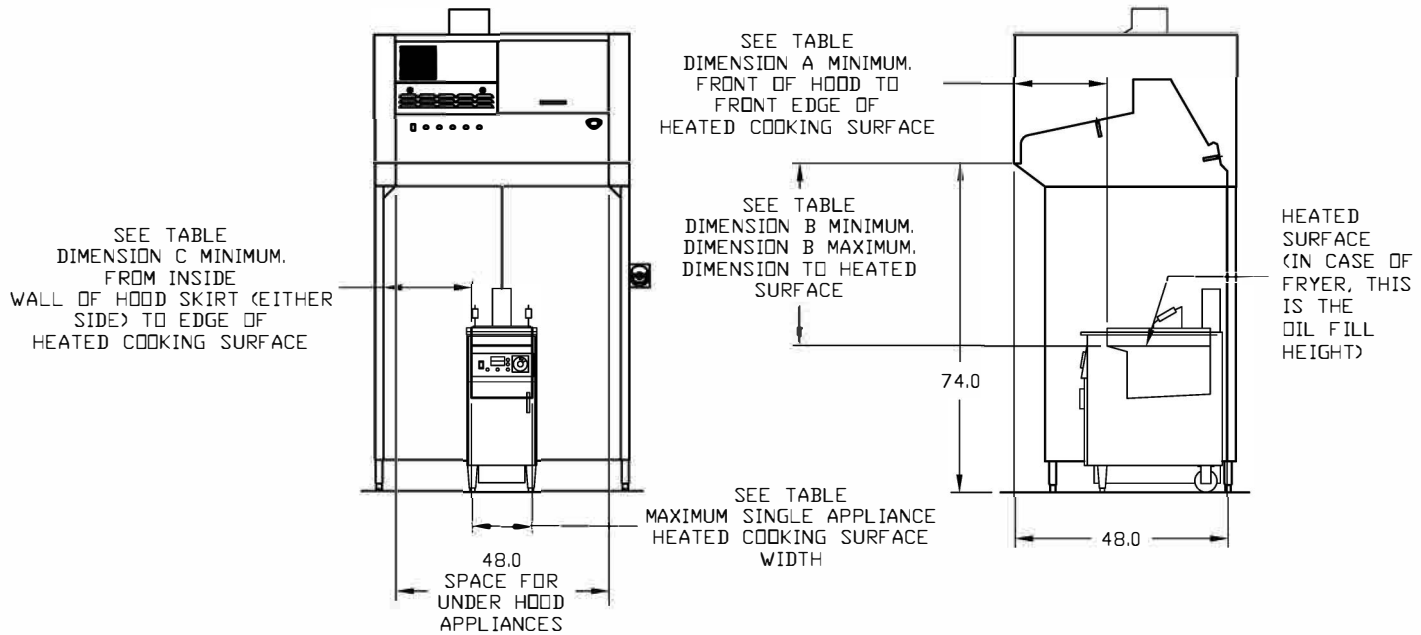
|                     |               |                |                    |                           |                               |                            |
|---------------------|---------------|----------------|--------------------|---------------------------|-------------------------------|----------------------------|
| VOLTAGE<br>AC 60 HZ | AMPS<br>1 PH. | HORSE<br>POWER | TYPICAL<br>AIRFLOW | MAX. GREASE<br>EMMISSIONS | CLEARANCES TO<br>COMBUSTIBLES | UNDER HOOD<br>LED LIGHTING |
| 208/240             | 3.5           | 3/4            | 1500 CFM           | .0024 LB/HR/FT            | SEE DRAWING                   | 1500 LUMENS                |

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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)   | 37                        | 42                        | 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 SUPPPRESSION NOZZLE DISCHARGE PATTERN.

(2) PLUS OVEN KW IF APPLICABLE

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