



Over 90 Years Of Quality Foodservice
Products And Service

Job _____ Item No. _____

Countertop Universal Ventless Hood

MODEL: WVU-31CT



Model WVU-31CT

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 through 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 owners manual.

Exhaust and Air Flow - Typical airflow is 550 CFM. A minimum of 200 cubic feet of fresh air per minute per (linear foot of hood) and 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
- Pre-Plumbed for externally mounted ANSUL system (by others).
- 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.
- Two LED lights producing 990 lumens for improved visibility - light color temperature (cool white)
- Stainless steel construction for strength, durability, and ease of cleaning
- Knock-out holes in rear wall and side walls provided for equipment electrical connections.
- Designed to set on a countertop, equipment stand, or refrigerated chef base.
- Universal systems are movable making them ideal for leased properties.
- Unit is shipped with an angled discharge grill and is field convertible for directional change.
- Available in 208/240V, 1Ø
- Limited two-year parts and one year labor warranty

DESCRIPTION

Wells Counter Top Universal Hoods are Certified Type-1 compliant, UL710B approved recirculating hood system and features a completely self-contained air filtration system. The WVU-31CT comes pre-plumbed for an external mounted fire suppression system (by others). 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 - The WVU-31CT comes ANSUL™ ready and includes factory installed piping, five discharge nozzles, electronic heat-sensors and is ready to connect to an external fire protection system. System has the ability to connect to the buildings fire alarm system. Purchase, installation, charging and certification must be performed by a licensed ANSUL™ agent (responsibility of the user and not included in the purchase).

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.

OPTIONS & ACCESSORIES

- Pre-filter #302579
- HEPA / carbon-charcoal filter pack #Z17655
- Round exhaust duct adapter for remote exhaust flue

CERTIFICATIONS



WELLS MANUFACTURING INTERNATIONAL INC.

265 Hobson Street • Smithville, Tennessee 37166
Telephone 800 264 7827 • www.wells-mfg.com

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Specifications are subject to change without notice
and are not intended for installation purposes.



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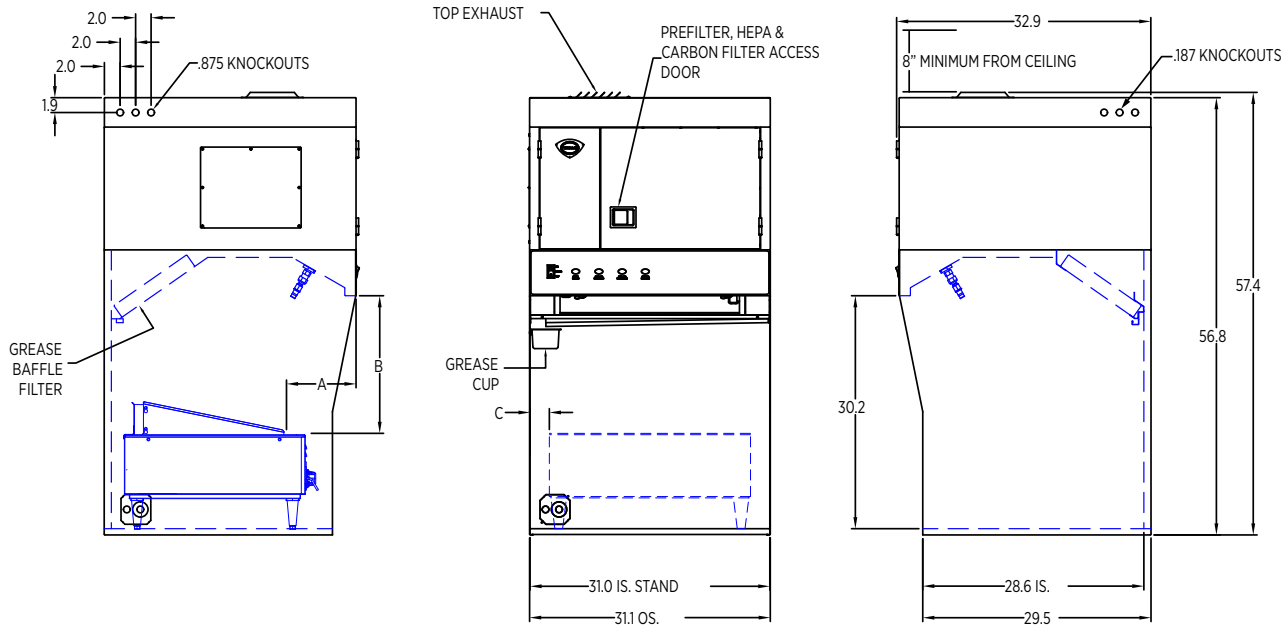
MODEL: WVU-31CT

GENERAL LAYOUT DATA

MODEL WVU-31CT COUNTERTOP VENTLESS HOOD

VOLTAGE AC 60 HZ	AMPS 1 PH	HORSE POWER	TYPICAL AIRFLOW	MAX GREASE EMISSIONS		SOUND LEVEL dBA AVG	UNDER HOOD LED LIGHTING
208/240	1.9/1.96	1/4	550 CFM	1.274 mg/m ³		60	990 LUMENS

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 525 CUBIC FEET OF FRESH AIR PER MINUTE INTO THE AREA IS RECOMMENDED TO ENSURE ADEQUATE DILUTION.



COVERAGE PARAMETERS	MAXIMUM KW/ FT	MAX COOKING TEMPERATURE	MAXIMUM SINGLE APPLIANCE HEATED COOKING SURFACE LENGTH	DIM A MINIMUM NOTE (2)	DIM B MINIMUM NOTE (3)	DIM B MAXIMUM NOTE (3)	DIM C MINIMUM NOTE (4)
FRYER NOTE (5)	16.9	400	24	5	12	20	0
GRIDDLE	5.5	450	24	5	12	20	0
HOTPLATE	5.5	N/A	N/A	5	15	25	0
COUNTER TOP OVEN	N/A	550	27	4	5	N/A	0
SANDWICH GRILLS (1)	5.5	450	24	5	10	25	0
CONVECTION OVEN	N/A	550	27	5	5	N/A	0
MICRO COMBI OVEN	N/A	550	27	4	5	N/A	0

NOTES:

- (1) LID MUST NOT INTERFERE WITH SUPPRESSION NOZZLE DISCHARGE PATTERN.
- (2) FRONT OF HOOD TO FRONT EDGE OF HEATED COOKING SURFACE.
- (3) BOTTOM FRONT EDGE OF HOOD TO HEIGHT OF HEATED COOKING SURFACE.
- (4) INSIDE OF HOOD SIDE TO EDGE OF HEATED COOKING SURFACE.
- (5) CLEARANCES TO HEATED SURFACE FOR FRYER USE SHALL BE MEASURED TO THE OIL FILL LINE

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. INSTALLATION REQUIRES ANSUL FIRE SUPPRESSION. THE ACTUATOR, TANK, SUPPRESSANT AND PROPELLANT IS SUPPLIED BY OTHERS. 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

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.



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