Ventless Hoods
Wells Universal Ventless Systems give you the option to use almost any commercial electric cooking equipment such as ovens, deep-fat fryers, ranges, griddles, hot plates, rethermalizers, woks, steamers, combi ovens, induction hot plates and more!

- Finally, the flexibility to choose a wide variety and brands of electric cooking appliances!
- Fits through a standard 36” doorway
- Includes a fully self-contained Air Filtration and Fire Suppression feature
- Stainless Steel Stands are included.

**Universal Ventless Hoods**

**First Stage:**
- Stainless Steel Baffle Filter

**Second Stage:**
- Fire Rated Pre-Filter

**Third Stage:**
- High Efficiency Particulate Air (HEPA) Filter

**Fourth Stage:**
- Carbon/Charcoal Filter

**4-Stage Filtration**

1. Cooking Vapor Intake
2. Stainless Steel Baffle & Pre-Filter Cleaning Process
3. HEPA & Carbon-Charcoal Cleaning Process
4. Through Blower Fan towards Exhaust Outlets
5. Two Operator Choices: A. Vertical Clean Air Discharge, or B. Toward Horizontal Clean Air Discharge
6. Horizontal Clean Air Outlet

**Side View**

- Blower Fan
- ANSUL® Fire System Activator
- ANSUL® Fire Suppression Media Tanks
- HEPA Filter
- Carbon/Charcoal Filter
- Check/Replace Filter Warning Lights
- Control Panel
- ANSUL® Manual Pull Station
- ANSUL® Nozzle
- Stainless Steel Grease Baffle Filter
- Pre-Filter
- Grease Cup

**Filtration Air Flow**

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- Grease Cup

**Final Filters**

- Fire Damper
- L.E.D. Lights
- Fire Detector
- ANSUL® Fire Suppression Media Tanks
- ANSUL® Automan Fire System Activator
- Blower Fan
- Check/Replace Filter Warning Lights
- Control Panel
- ANSUL® Manual Pull Station

**Mix & Match up to 50° of Various Appliances**

- WVU-26
- WVU-48
- WVU-72
- WVU-96

**All Equipment Sold Separately**

- Made in the U.S.A.
- Accommodates up to 100” of Cooking Equipment Items
- Up to 26” Wide Equipment Perfect for Fryers & More!
- Accommodates up to 73” of Cooking Equipment Items
- Fits through a standard 36” doorway
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VCS 2000 Series
Wells Ventless Cooking Systems (VCS) offer the opportunity to "set up shop" in any well-ventilated room, with a wide variety of equipment to match any menu.
Quick & Easy — because it’s all included in one complete package!
Compact Ventless Systems

Wells Counter Top, Oven Mount and Ventless fryers are designed for high-production in small spaces. All feature completely self-contained air filtration.

- Automatic Temperature Controls ensure precise and even temperatures
- Automatic Basket Lifts maximize handling safety
- Repeat cycle timer activates using a single push-button operation
- Mechanical or Solid State Programmable Controls (Model WVA55FC)
- Standard paperless oil filtration system reduces labor while cleaning oil more efficiently
- Completely self-contained fire protection system

Canopy Ventless

Wells Canopy Style Ventless Hoods have a completely self-contained, 4-stage filtration system. They may be mounted on a wall or ceiling which adds even more flexibility for installation solutions.

Canopy hoods are specifically designed to accommodate electric convection, combi, bakery, conventional and cook & hold ovens. Wells Canopy Ventless Hoods are available with on-board ANSUL fire protection or may be connected to external fire protection.
Let's Talk Ventless

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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”, but 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
- Wells’ 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 and/or fusible links control the ANSUL systems
- Fire protection may vary by Ventless type — see specification sheets for details

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, HEPA 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 and a safer environment
- Filtration may vary by Ventless type & model — see specification sheets for details

4-Stage Filtration

1. 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
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
3. A High-Efficiency Particulate Air (HEPA) filter removes the remaining fine particulates of grease, smoke and vapor
4. A High-Carbon-Charcoal filter is in place for one final cleaning and removal of most residual odor

With Our Compliments
Only From Wells

As a free service for our 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 and has approvals in all 50 United States.
Key Features & Benefits

- Wells Ventless Hoods do not need to be vented outside
- Accommodates most electric cooking equipment for ultimate flexibility
- Fully self-contained ANSUL® Fire Suppression with all essential components included
- Complies with Local Fire and Mechanical Codes
- Certified Type-1 Hood qualifies for the removal or grease-laden vapors
- Less expensive to purchase and operate than traditional Type-1 hoods
- 4-Stage filtration exceeds NFPA 96 and its standard EPA 202 test method for particulate emissions
- HEPA filtration is more efficient than ESP cells and are easier to change
- Saves labor — unlike ESP cells which require daily cleaning, HEPA filters last for months
- A series of early warning lights for filter replacement provides a safe working environment
- Airflow sensing system continually monitors airflow to optimize performance and grease removal
- Optional duct adapter allows for the exhausting of heated, processed air
- Heavy Duty Stainless Steel construction for long life, durability and ease of cleaning
- Interior lights provide improved visibility
- Filters are easy to change
- Adjustable legs allow for installations in challenging spaces
- Portable asset is great for leased spaces
- Tax benefits due to quick depreciation
- Features and benefits may vary by type and model

Agency Approvals

- Type-1 hoods for removal of grease and smoke
- 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 individual model specification sheets and manuals for details

Safety First

- Wells’ Fire Protection System may be linked to the building fire-alarm system and is connected to the emergency pull-down 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
Why Ventless?

Wells Ventless Hoods are a great alternative to traditional Type-1 ventilation for several reasons:

- Historic buildings prohibit traditional ducted hoods and/or roof top fans
- Extensive duct-work for traditional hoods may be cost prohibitive in high-rise buildings, stadiums and arenas
- Many building designs such as malls, food courts, airports, etc., do not lend themselves to traditional hood installations
- Because Ventless Hoods are considered equipment and may be depreciated quickly, they provide a valuable tax benefit
- Since Ventless Hoods are a portable asset they are a perfect solution for leased spaces
- A Ventless kitchen can fit into very small spaces
- When no hood space is available, they create added capacity and/or make menu expansion possible