Wells universal countertop ventless hoods are certified Type-1 compliant, UL 710B approved recirculating systems and feature a completely self-contained air filtration system. These eliminate the need for exterior venting, making it possible to cook in non-traditional locations or when traditional Type-1 hoods and ductwork are impractical, restricted, or too expensive. These will accommodate various electric cooking equipment including fryers, ovens, griddles, etc. providing maximum flexibility.

**SPECIFICATIONS**

The WVU-31CT will be constructed with a stainless steel body. All units will come ANSUL® ready and include factory installed piping, five [5] discharge nozzles, electronic heat sensors, and will be ready to connect to an external fire protection system. This unit will have the ability to connect to the buildings fire alarm system. Purchase, installation, charging, and certification will have to be performed by a licensed ANSUL® agent [these will be the responsibility of the user and not included in the purchase].

The completely self-contained filtration process reduces emissions below that allowed in NFPA 96 and ANSI UL 710B using the EPA 202 test method and will include a 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 without tools. Airflow sensors continually monitor airflow 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. Units will use 208 V/240 V service.

**WARRANTY**

These units come with a two [2] year warranty for parts and a one [1] year warranty labor.

**FEATURES**

- Self-contained, 4-stage filtration system
- Pre-plumbed for externally-mounted third party ANSUL® system
- Interlock system disables appliances if filters are missing or clogged or in the case of a fire
- Completely self-contained filtration process reduces emissions below that allowed in NFPA 96 and ANSI UL 710B using the EPA 202 test method
- Airflow sensors continually monitor airflow to optimize performance and grease removal
- Illuminated early-warning system to monitor filter replacement status
- Two [2] LED lights producing 990 lumens for uncompromised under hood visibility
- Rear and side knockouts to allow for easy electrical connections to any type of unit
- Quiet 60 dBA operation
- Non-permanent installation allows the unit to move with your business—making for a better investment for leased spaces and growing operations.

**ACCESSORIES**

- Pre-filter [part number 2I-302579]
- HEPA/carbon-charcoal filter pack [part number SN-WL0422]

**CERTIFICATIONS**

![ETL US] (证书)

ANSUL® systems are a registered trademark of Tyco Fire Protection Products.

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WELLS MANUFACTURING • www.wells-mfg.com
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Telephone 888 356 5362 • Fax 314 781 5445
Universal Countertop Ventless Hood

**WVU-31CT**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>VOLTS [60 Hz]</th>
<th>WATTS</th>
<th>AMPS</th>
<th>MOTOR HORSEPOWER</th>
<th>TYPICAL AIRFLOW</th>
<th>AVERAGE dBA</th>
<th>UNDER HOOD LED LIGHTING</th>
</tr>
</thead>
<tbody>
<tr>
<td>WVU-31CT</td>
<td>208/240</td>
<td>400/470</td>
<td>1.9/2</td>
<td>1/4</td>
<td>550 CFM</td>
<td>60</td>
<td>990 lumens</td>
</tr>
</tbody>
</table>

SPECIAL ENVIRONMENTAL NOTICE: THE HOOD 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 5.25 CUBIC FEET OF FRESH AIR PER MINUTE INTO THE AREA IS RECOMMENDED TO ENSURE ADEQUATE DILUTION.

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**COVERAGE PARAMETERS**

<table>
<thead>
<tr>
<th>APPLIANCE TYPE</th>
<th>MAXIMUM KW/FT</th>
<th>MAX COOKING TEMPERATURE</th>
<th>MAXIMUM SINGLE APPLIANCE HEATED COOKING SURFACE LENGTH</th>
<th>DIM A MINIMUM NOTE (2)</th>
<th>DIM B MINIMUM NOTE (3)</th>
<th>DIM B MAXIMUM NOTE (3)</th>
<th>DIM C MINIMUM NOTE (4)</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRYER</td>
<td>16.9</td>
<td>400</td>
<td>24</td>
<td>5</td>
<td>12</td>
<td>20</td>
<td>0</td>
</tr>
<tr>
<td>GRILL E</td>
<td>3.5</td>
<td>450</td>
<td>24</td>
<td>5</td>
<td>12</td>
<td>20</td>
<td>0</td>
</tr>
<tr>
<td>HOT PLATE</td>
<td>3.5</td>
<td>N/A</td>
<td>N/A</td>
<td>5</td>
<td>15</td>
<td>25</td>
<td>0</td>
</tr>
<tr>
<td>COUNTER TOP OVEN</td>
<td>N/A</td>
<td>550</td>
<td>27</td>
<td>4</td>
<td>5</td>
<td>N/A</td>
<td>0</td>
</tr>
<tr>
<td>SANDWICH GRILLS (1)</td>
<td>N/A</td>
<td>550</td>
<td>27</td>
<td>5</td>
<td>5</td>
<td>N/A</td>
<td>0</td>
</tr>
<tr>
<td>COOKING OVEN</td>
<td>N/A</td>
<td>550</td>
<td>27</td>
<td>4</td>
<td>5</td>
<td>N/A</td>
<td>0</td>
</tr>
<tr>
<td>MICRO COMBI OVEN</td>
<td>N/A</td>
<td>550</td>
<td>27</td>
<td>4</td>
<td>5</td>
<td>N/A</td>
<td>0</td>
</tr>
</tbody>
</table>

**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.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing 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.