



Job _____ Item No. _____



WVU-31CT

Universal Countertop Ventless Hood

□ WVU-31CT

DESCRIPTION

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. 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. 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
- 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 5N-WL0422]

CERTIFICATIONS



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



WELLS MANUFACTURING

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Printed in the U.S.A. • 2M-Z22422 • Rev - 8/20

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

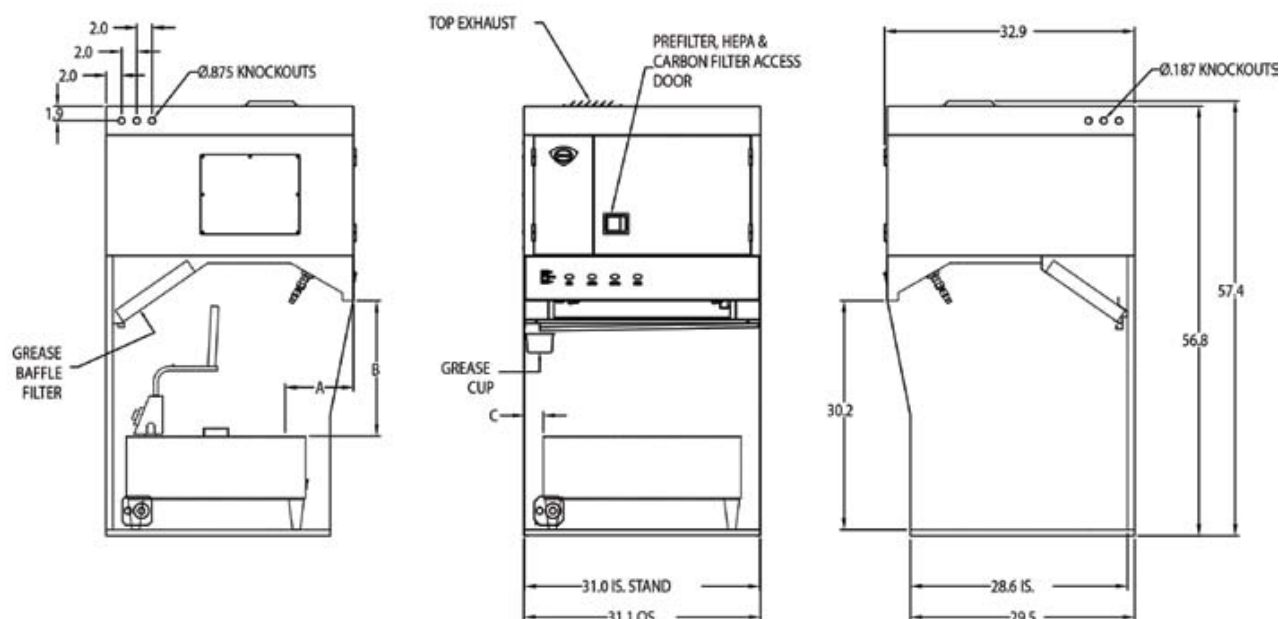


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MODEL	VOLTS [60 Hz]	WATTS	AMPS	MOTOR HORSEPOWER	TYPICAL AIRFLOW		UNDER HOOD LED LIGHTING
WVU-31CT	208/ 240	400/ 470	1.9/ 2	1/4	550 CFM		990 lumens

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)
APPLIANCE TYPE							
FRYER	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.

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 PARAMETERS DESCRIBED ABOVE. ONLY ELECTRICALLY HEATED APPLIANCES ARE ACCEPTABLE FOR INSTALLATION.

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.



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Please refer to the owner's manual for information regarding installation or use.