

# Why Go Ventless?



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

- ✓ Historic buildings prohibit traditional ducted hoods and/or rooftop fans for ventilation
- ✓ Extensive duct-work for traditional hoods may be cost prohibitive in high-rise buildings, stadiums, and arenas
- ✓ Many building designs including malls, food courts, airports, etc., do not lend themselves to traditional hood installations
- ✓ Ventless hoods are considered equipment and may be depreciated quickly, providing a valuable tax benefit
- ✓ Ventless hoods are a portable asset making them a perfect solution for leased spaces
- ✓ If no extra hood space is available, Wells Ventless Solutions create the added capacity allowing for higher volume production and/or menu expansion





# Why Go Ventless?

Wells Ventless Solutions are ideal for all kinds of food service...

Wells Ventless Solutions offerings do not need to be vented outside, making these hoods ideal for locations where traditional Type-1 hoods aren't an option

Wells Ventless is also a great solution when outside vented hoods are cost-prohibitive



**HISTORIC BUILDINGS**



**MALLS & FOOD COURTS**



**STADIUMS & ARENAS**



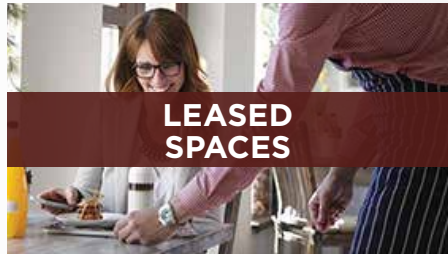
**AIRPORTS**



**BARS & RESTAURANTS**



**HIGH-RISE BUILDINGS**



**LEASED SPACES**



**GHOST KITCHENS**



**REMODELS**

- **WVU Universal Ventless Hoods**
- **VCS 2000 Ventless Cooking Systems**
- **Compact Ventless Fryers**
- **Canopy Ventless Hood**
- **Countertop Ventless Hood**

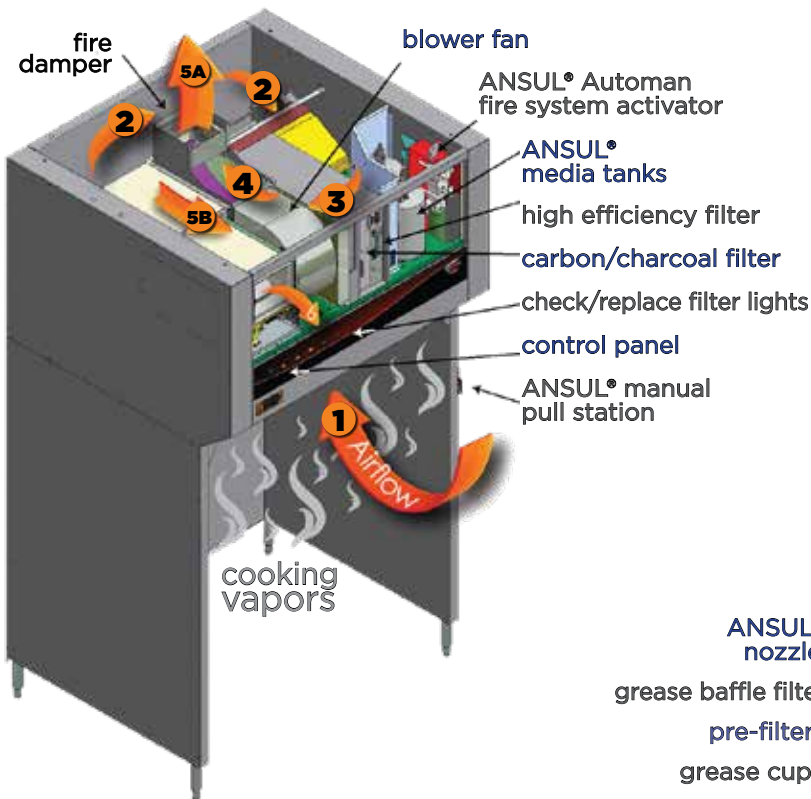
# WVU Universal Ventless Hoods



## WVU Universal Ventless Hoods

**Wells Universal Ventless Hood Systems (WVU) allow you to use almost any commercial electric cooking equipment without the need for traditional Type-1 ventilation**

- The flexibility to place a wide variety of electric cooking equipment under Universal Ventless Hoods
- Hood fits through a standard 36" opening
- Stainless steel stands are included with WVU models
- Hood can be directly externally vented
- Ceiling mount option available
- WVU ventless hoods all feature a self-contained air filtration system and ANSUL® fire suppression feature

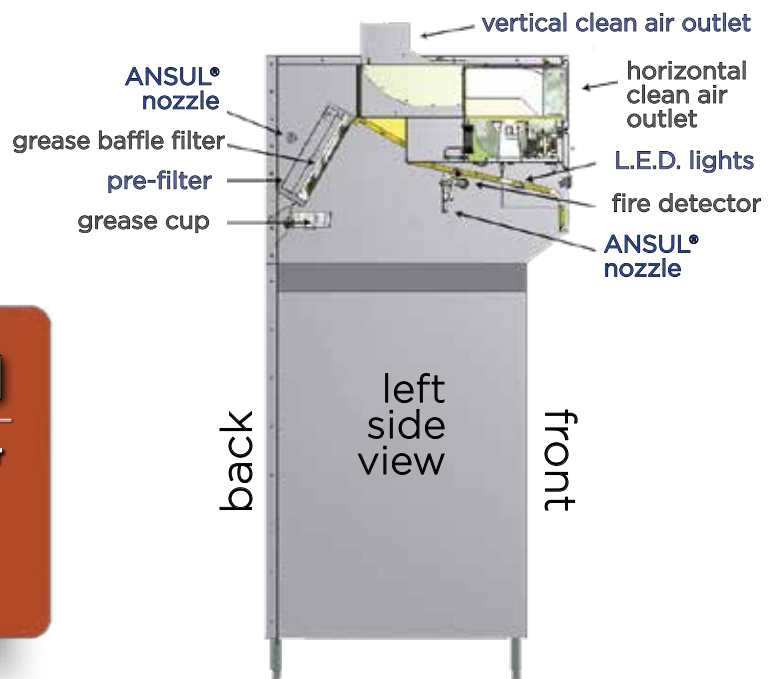


### FILTRATION AIR FLOW

- 1 Cooking vapor intake
- 2 Stainless steel baffle & pre-filter cleaning process
- 3 Filter cleaning process
- 4 Air flow through blower fan towards exhaust outlets
- 5 Clean air discharge location - two operator choices:
  - A Vertical discharge
  - B Horizontal discharge

### 4-STAGE FILTRATION

- STAGE 1** Stainless steel baffle filter
- STAGE 2** Fire rated pre-filter
- STAGE 3** High-efficiency air filter
- STAGE 4** Carbon/charcoal filter



# WVU Universal Ventless Hoods



## WVU Universal Ventless Hoods

WVU Universal Ventless Hoods contain a self-contained air filtration system and ANSUL® fire suppression system

Place electric ovens, hot plates, fryers, ranges, woks, griddles, steamers, combi ovens, fryers, induction hot plates and more under WVU models

### WVU MODELS

*all kitchen equipment sold separately from WVU units*

#### WVU-26

Place equipment up to 24" wide under hood



#### WVU-48

Place up to 48" of equipment under hood



#### WVU-72

Place up to 72" of equipment under hood



#### WVU-96

Place up to 96" of equipment under hood



# VCS 2000 Series Ventless Cooking Systems



## VCS 2000 Ventless Cooking Systems

Ventless Cooking Systems (VCS) have everything you need in one complete package. Wells has combined electric cooking equipment, ventilation, and fire protection making it easier to cook anywhere.

VCS models equipped with cooking equipment built right in to the ventless hood system. This gives you the opportunity to “set up shop” in any well-ventilated room, and/or expand your production with a wide variety of equipment configurations

- All-in-one ventless systems include ventilation, fire protection, and cooking equipment
- 1Ø or 3Ø. 3Ø models have single point connection w/ cord & plug
- Various voltages available
- Interlock system - this safeguard will not power heating elements if filters are not in place

**VCS** EVERYTHING IN ONE COMPLETE PACKAGE

- ✓ **Cooking equipment**
- ✓ **Ventilation**
- ✓ **Fire protection**

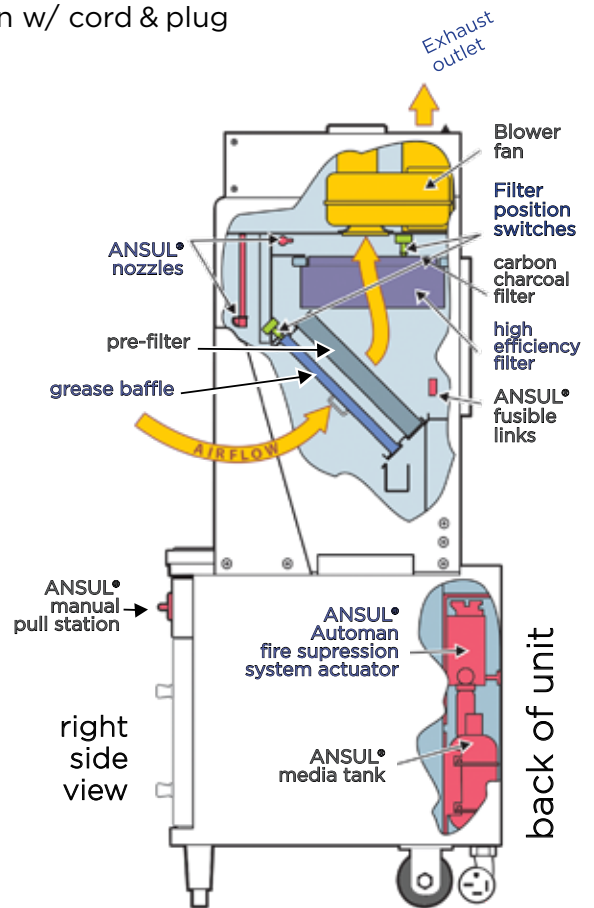


**WVO2HFG**

SELF  
CONTAINED  
**Air Filtration &  
Fire-Suppression  
Hood System**

COOKTOP  
Griddle+  
2 French  
Hot Plates

BASE  
Convection  
Oven



### 4-STAGE FILTRATION

- STAGE 1** Stainless steel baffle filter
- STAGE 2** Fire rated pre-filter
- STAGE 3** High-efficiency air filter
- STAGE 4** Carbon/charcoal filter

# VCS 2000 Series Ventless Cooking Systems



## VCS 2000 BASE OPTIONS

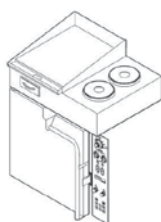
- CONVECTION OVEN BASE
- DRAWER WARMER BASE (2-DRAWER)
- 2-DOOR CABINET BASE



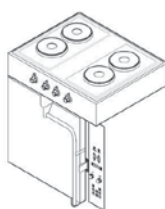
**WVG136** COOKTOP  
SELF  
CONTAINED  
Air Filtration &  
Fire-Suppression  
Hood System

Large  
Griddle  
BASE  
2-door  
Cabinet

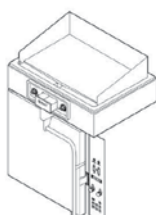
### VCS with Half-Size CONVECTION OVEN BASE



**WVO2HFG**  
GRIDDLE w/  
2 FRENCH  
HOT PLATES  
CONVECTION  
OVEN BASE



**WVO4HF**  
4 FRENCH  
HOT PLATES  
CONVECTION  
OVEN BASE

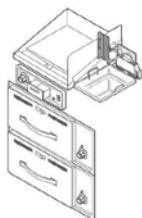


**WVOG136**  
LARGE  
GRIDDLE  
CONVECTION  
OVEN BASE

### VCS with DRAWER WARMER BASE (2-DRAWER)



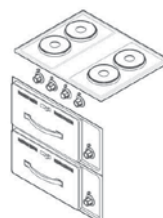
**WV2HGRW**  
GRIDDLE w/  
2 FRENCH  
HOT PLATES  
DRAWER  
WARM. BASE



**WVFG**  
GRIDDLE w/  
15 lb. FRYER  
DRAWER  
WARM. BASE

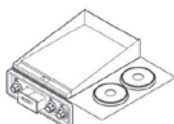


**WVG136RW**  
LARGE  
GRIDDLE  
DRAWER  
WARM. BASE

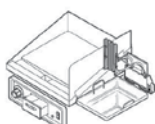


**WV4HFRW**  
4 FRENCH  
HOT PLATES  
DRAWER  
WARM. BASE

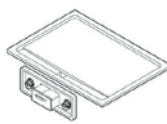
### VCS with 2-DOOR CABINET BASE



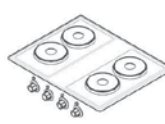
**WV2HG**  
GRIDDLE w/  
2 FRENCH  
HOT PLATES  
2-DOOR  
CABINET BASE



**WVFG**  
GRIDDLE w/  
15 lb. FRYER  
2-DOOR  
CABINET BASE



**WVG136**  
LARGE  
GRIDDLE  
2-DOOR  
CABINET BASE



**WV4HF**  
4 FRENCH  
HOT PLATES  
2-DOOR  
CABINET BASE

# Compact Ventless



## HIGH-CAPACITY VENTLESS HOOD with OPEN AUTO-LIFT FRYERS

Wells countertop, oven canopy hood, and ventless fryers are designed for high-production in small spaces

WVAE55FC

### WVAE55 MODELS

- Automatic temperature controls ensure precise and even temperatures
- Automatic basket lifts for handling safety
- Built-in oil filtration
- Cords and plugs provided on 3Ø models

**HIGHEST VOLUME  
THROUGH-PUT IN A  
NARROW FOOTPRINT**

**HOOD + FRYER  
COMBINATION  
w/AUTO BASKET LIFT**

**55 LB OIL  
CAPACITY**



# Canopy & Countertop Hoods

## COUNTERTOP UNIVERSAL VENTLESS HOOD

PLACE on  
COUNTERTOP



WVU-31CT

Universal - place on a countertop

### WVU-31CT

- Type I, UL710B compliant
- Accommodates up to 31" of appliances
- Completely self-contained, 4-stage filtration system
- ANSUL ready, including factory installed piping, nozzles, and heat sensors - external mounted ANSUL done by third-party
- Ideal for placing on top of a counter



WVC-46



## CANOPY HOOD

Hood designed to accommodate electric convection, combi, bakery, and cook & hold ovens