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, retromerizers, woks, steamer, combi, induction and more!

- **4-Stage Filtration**
  1. Cooking Vapor Intake
  2. Stainless Steel Baffle & Pre-Filter Cleaning Process
  3. HEPA & Carbon/Charcoal Cleaning Process
  4. Air Flow 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

- Finally, the flexibility to choose a wide-range, 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.

**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

**Filtration Air Flow**
1. Cooking Vapor Intake
2. Stainless Steel Baffle & Pre-Filter Cleaning Process
3. HEPA & Carbon/Charcoal Cleaning Process
4. Air Flow 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

**WVU Universal Ventless Hoods**

- Fits through a standard 36” doorway
- Includes a fully self-contained Air Filtration and Fire Suppression feature
- Stainless Steel Stands are included.

**Equipment Sold Separately**

- **WVU-48**
- **WVU-96**

**WVU-24**

- **Fryer Sold Separately**
- **Up to 24 1/4” Wide Equipment**
- **Perfect for Fryers & More!**

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

- Accommodates up to 100” of Cooking Equipment Items

- **MADE IN THE U.S.A.**

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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!

VCS 2000 Series

VCS Models Only

- All-in-One — Integrated Ventless hood and cooking equipment in one, ready-to-use package
- 19 Models to choose from

1234 4-Stage Filtration

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

Venting Solutions

VCS with Convection Oven Base

VCS with Drawer Warmer Base

VCS with Cabinet Base

Made in the U.S.A.
**Wells Ventless Fryers**

Wells Ventless Fryers provide high-production capacity in the narrowest footprint — and have completely self-contained filtration and fire protection.

- Large Capacity: Up to 100lb. Oil Capacity
- Fast: Move 50lbs. of oil in less than 3 minutes
- Safe: (4) Locking Swivel Casters
- Easy-To-Use: Ergonomically Designed
- Dependable: Cast Iron Valve-type bidirectional pump
- Flexible: Great for counter top or floor fryers

**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 F55FS)**

**Standard paperless oil filtration system** reduces labor while cleaning oil more efficiently.

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**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.

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**Oil Caddy**

- **Large Capacity**: Up to 100lb. Oil Capacity
- **Fast**: Move 50lbs. of oil in less than 3 minutes
- **Safe**: (4) Locking Swivel Casters
- **Easy-To-Use**: Ergonomically Designed
- **Dependable**: Cast Iron Valve-type bidirectional pump
- **Flexible**: Great for counter top or floor fryers

**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 F55FS)**

**Standard paperless oil filtration system** reduces labor while cleaning oil more efficiently.
Let’s Talk Ventless

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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

Air Filtration & Fire Protection

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

With Our Complements 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.

4-Stage Filtration

1. A 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

Air Filtration

Made in the U.S.A.
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 of 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