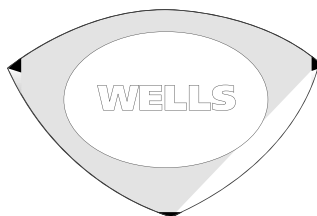


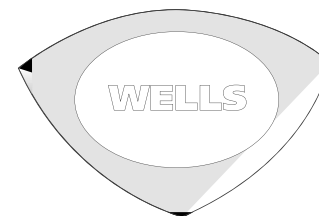


Ventless Hoods





- 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



- 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



- 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

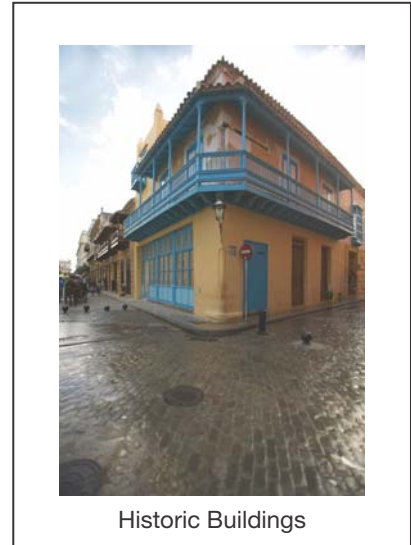




Why Ventless?

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

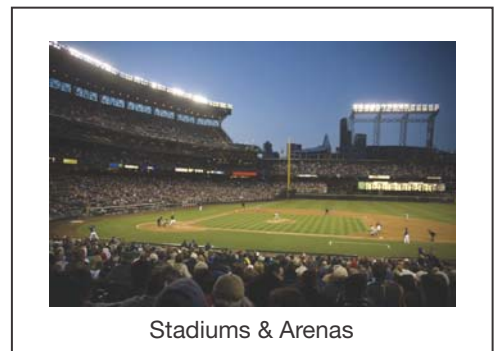


Historic Buildings



Food Courts

- 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



Stadiums & Arenas



Airports



Malls



Bars

