



Canopy Ventless Hoods

MODEL: WVC-46



Model WVC-46

DESCRIPTION

Wells Canopy Style Hoods are Certified Type-1 compliant, UL710B approved recirculation hood systems and feature completely self-contained air filtration system. Canopy-style hoods are available with or without completely self-contained fire-suppression systems. They do not require venting outside making it possible to cook in non-traditional locations or when traditional Type-1 hoods and duct-work are impractical, restricted or too expensive. Operators may only use forward-facing, enclosed compartment appliances like single or double deck electric convection ovens, conventional ovens, combi ovens, cook & hold ovens, steamers and oven proofer combination ovens.

SPECIFICATIONS

Fire Protection-WVC hoods are ANSUL ready and include heat sensors and an ANSUL nozzle in the plenum. The WVC-46 includes on-board, self-contained fire prevention including the ANSUL tank, and is ready for the ANSUL representative to provide the sopanifier, nitrogen cartridge and the activate and tag the system. A manual fire-pull may be provided by a license ANSUL representative and mounted at point of egress. Side access is provided for easy system maintenance. Fire protection system meets NFPA 96 Chapter 13. Fire protection system must be charged and certified by ANSUL Authorized distributor after installation and before first use (operator's responsibility).

Filtration – Completely self-contained filtration process reduces emissions below that allowed in NFPA 96 and ANSI UL710B using the EPA 202 test method and includes 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 with out 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.

Cooking Appliances – Only electrically heated, enclosed, forward facing compartment-type appliances are acceptable for installation.. Cooking equipment is optional from Wells or other manufacturers. Appliances must be installed as per manufacturers instructions and controlled thru the hood equipment shut-off interface through a customer supplied contactor which will disable cooking equipment in the event of fire or hood malfunction. For size, temperature and KW limits see back page or manual.

Exhaust and Air Flow – Exhaust air may be directed horizontally or vertically and is field convertible. Typical airflow is 850 CFM. A minimum of 150 cubic feet of fresh air per minute is required both in and out of the cooking areas to ensure the dilution of cooking aromas.

STANDARD FEATURES

- Completely self-contained, 4-stage filtration system
- WVC-46 includes a completely self-contained ANSUL fire prevention system
- Ceiling mounted Adjustable
- height as required
- Interlock system will disable cooking appliances if filters are missing, clogged or in the event of a fire
- Airflow sensors continually monitor airflow for optimizing performance and grease removal
- Illuminated early-warning system to monitor filter replacement
- Completely self-contained filtration process reduces emissions below that allowed in NFPA 96 and ANSI UL710B using the EPA 202 test method
- Stainless steel construction for strength, durability and ease of cleaning
- Fits through a 36" wide door opening
- Canopy style systems are movable making them ideal for leased properties
- Available in 208/240V, 1Ø
- Limited two-year parts and one year labor warranty**

OPTIONS & ACCESSORIES

- Pre-filters
- HEPA / carbon-charcoal filter packs

CERTIFICATIONS



WVC-46_2M-Z25019_REV_B_(06-22)





Canopy Ventless Hoods

MODELS: WVC-46

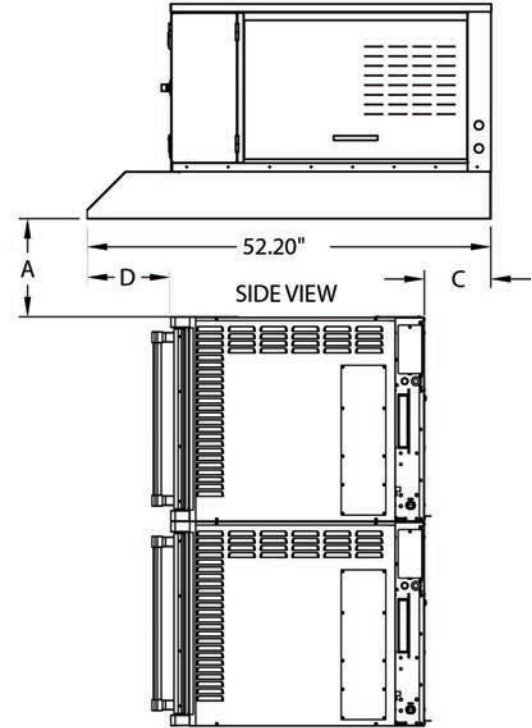
COVERED PARAMETERS	MAXIMUM KW/FT	MAX COOKING TEMPERATURE	MAXIMUM SINGLE COOKING AREA (FT ³)	DIM A MINIMUM NOTE (1)	DIM A MAXIMUM NOTE (2)	DIM B MINIMUM NOTE (3)	DIM C MINIMUM NOTE (4)	DIM D MINIMUM NOTE (5)
OVEN	N/A	550	19	1"	6"	3"	0"	8"
DOUBLE STACK OVEN	N/A	550	19	1"	6"	3"	0"	8"
CONVECTION OVEN	N/A	550	19	1"	6"	3"	0"	8"
STEAMER/COMBI OVEN	N/A	550	19	1"	6"	3"	0"	8"

1. DIM "A" MINIMUM DISTANCE FROM THE LOWER EDGE OF THE HOOD SKIRT AND THE TOP OF THE APPLIANCE.
2. DIM "A" MAXIMUM DISTANCE FROM THE LOWER EDGE OF THE HOOD SKIRT AND THE TOP OF THE APPLIANCE.
3. DIM "B" MINIMUM OVERHANG BETWEEN THE HOOD SIDE SKIRT AND THE APPLIANCE SIDE.
4. DIM "C" MINIMUM SPACE BETWEEN THE HOOD REAR SKIRT AND THE BACK PANEL OF THE APPLIANCE.
5. DIM "D" MINIMUM OVERHANG BETWEEN THE FRONT LOWER EDGE OF THE HOOD TO THE OVEN'S HEATED 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.

ALL UNDER HOOD APPLIANCES MUST BE CONTROLLED BY THE EQUIPMENT SHUTOFF INTERFACE. SEE OWNERS MANUAL AND WIRE DIAGRAM IN SUPPLY CONNECTION BOX. ONLY ELECTRICALLY HEATED APPLIANCES ARE ACCEPTABLE FOR INSTALLATION. APPLIANCE OPERATION REQUIRES THE FIRE SUPPRESSION SYSTEM BE SETUP, CHARGED AND CERTIFIED BY AN AUTHORIZED ANSUL[®] DISTRIBUTOR. THE AIRFLOW MONITORING SYSTEM WILL PREVENT APPLIANCE OPERATION IF INSUFFICIENT AIRFLOW IS DETECTED OR ALL FILTERS ARE NOT IN PLACE. THE SERVICE PANEL MUST BE IN PLACE FOR BLOWER OPERATION.

WELLS MANUFACTURING
 MODEL NO: WVC-46
 LOWER AIR FLOW LIMIT: (625 CFM)
 MAXIMUM MEASURED GREASE EMISSIONS: 0.0003 LB/HR/FT
 ANSI-UL710B RECIRCULATING SYSTEM



Only electrically heated, enclosed, forward facing compartment-type appliances are acceptable for installation (appliances with forward facing openings with doors that close like convection ovens, combi ovens, etc.)

Model Number	W x D x H	Voltage	Horse Power	Amps 1 Phase	Typical Airflow	Max Grease Emissions
WVC-46 With self-contained fire system	46.0" x 52.33" x 27.72" 1,168mm x 1,329mm x 704mm	208/240V	1/2	4.3	850 CFM	.0003 LB/HR/FT

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