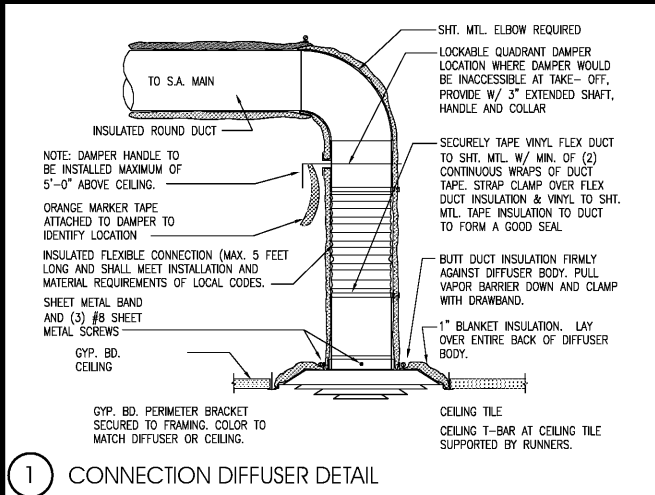
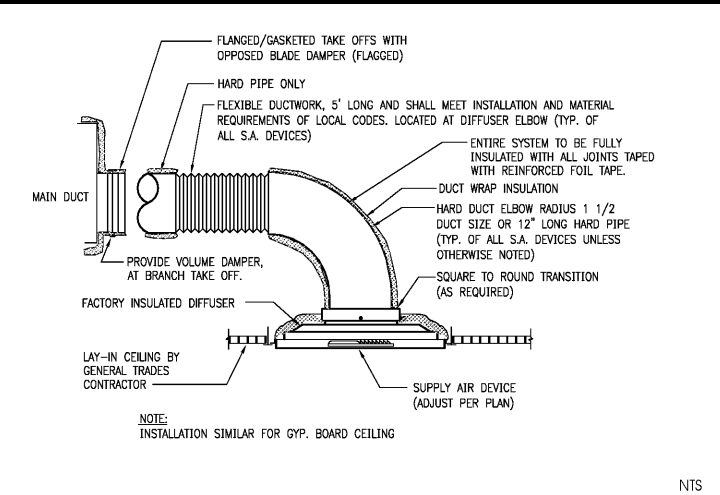


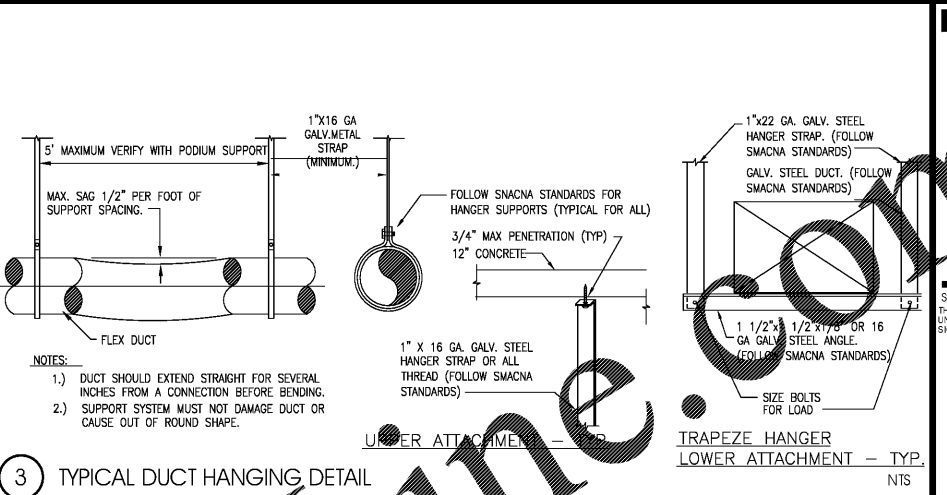
SEAL:
THIS DOCUMENT IS NOT FOR CONSTRUCTION
UNLESS THE ARCHITECT OR ENGINEER'S
SIGNATURE AND SEAL APPEAR BELOW.



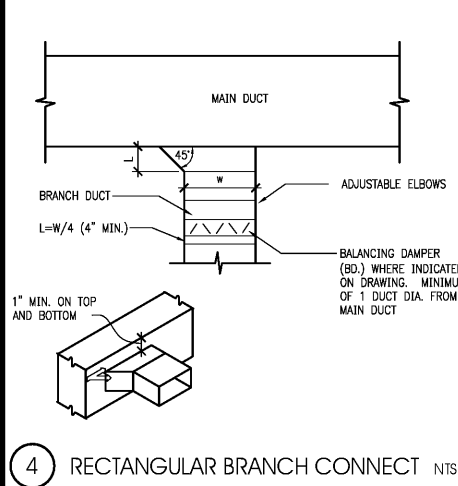
1 CONNECTION DIFFUSER DETAIL NTS



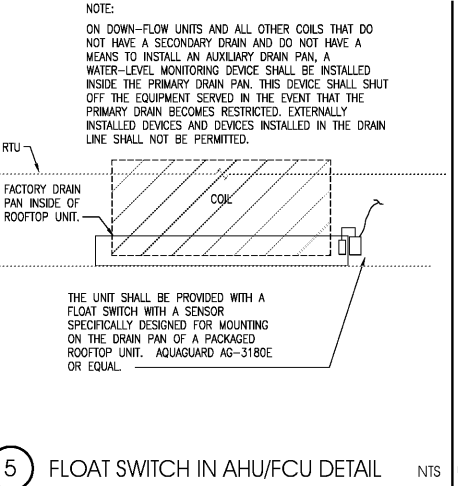
2 CONNECTION DUCT FITTING DETAIL NTS



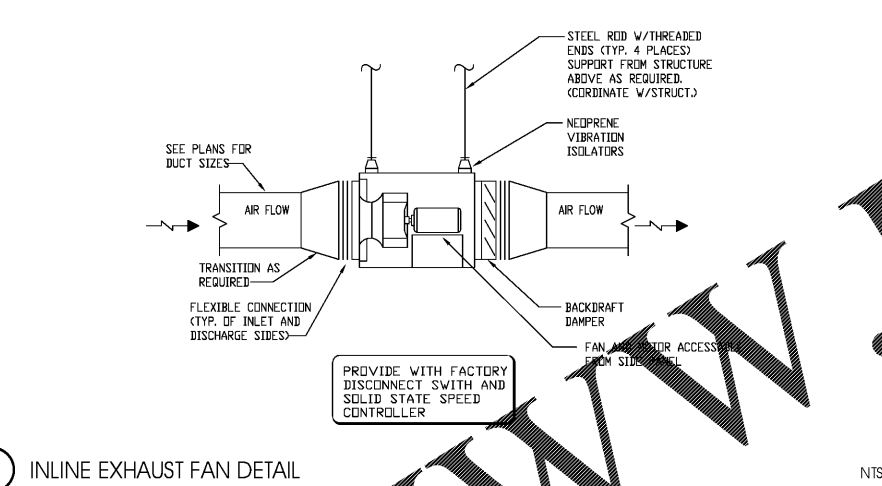
3 TYPICAL DUCT HANGING DETAIL NTS



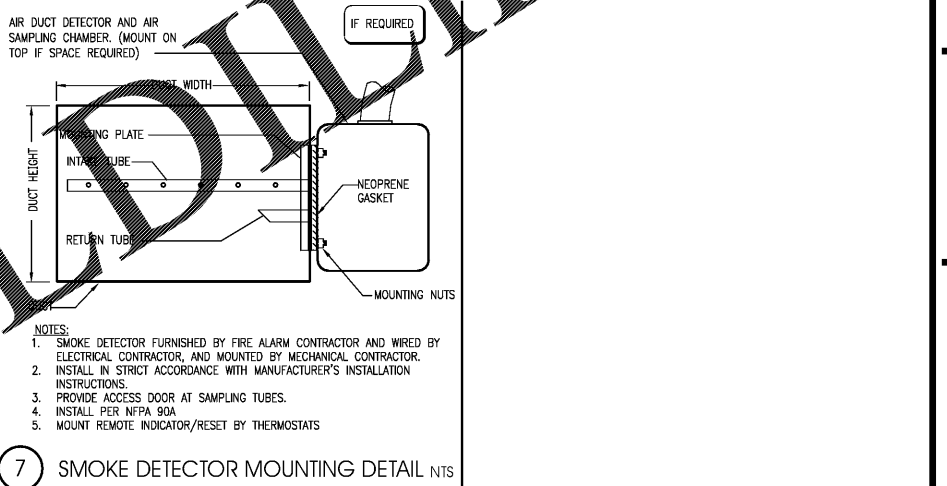
4 RECTANGULAR BRANCH CONNECT NTS



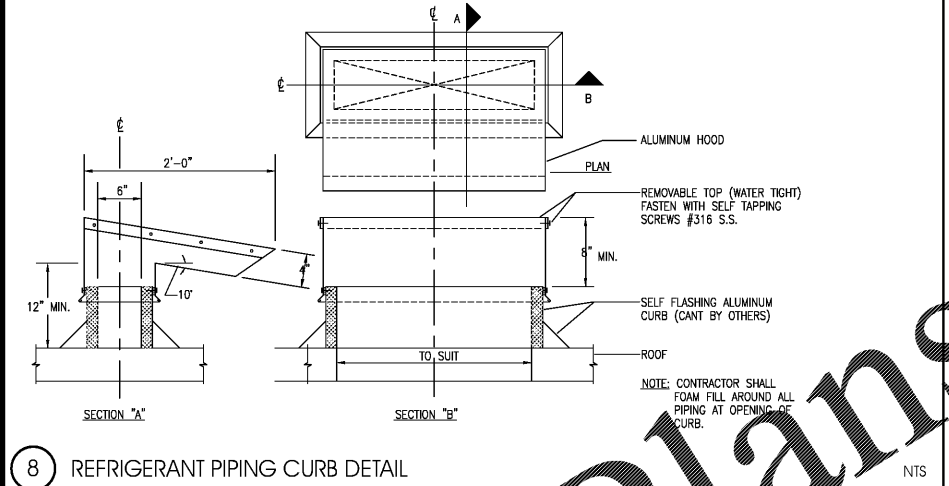
5 FLOAT SWITCH IN AHU/FCU DETAIL NTS



6 INLINE EXHAUST FAN DETAIL NTS



7 SMOKE DETECTOR MOUNTING DETAIL NTS



8 REFRIGERANT PIPING CURB DETAIL NTS

Job _____ Item No. _____

WELLS
Over 80 Years Of Quality Foodservice Products And Service

Universal Ventless Hood
MODEL Q WVU-72

DESCRIPTION
Wells Universal hoods are Certified Type-1 compliant, ANSI UL710B approved recirculation hood systems and feature completely self-contained 4 stage air filtration and 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 can mix and match various electric cooking equipment under the hood such as fryers, ovens, griddles, steamers and more - providing greater flexibility and production.

SPECIFICATIONS

Fire Protection - Completely self contained ANSUL® R-102 system includes ANSUL® tank, nitrogen cartridge, ANSUL® copanifier, piping, heat sensors, ANSUL® drops, nozzles, and removable manual pull station. Manual pull can be relocated to the egress position or an additional station can be added by an authorized ANSUL® representative. Front access for easy fire system maintenance. Fire protection system meets NFPA 96 Chapter 13 and UL300. Fire protection system must be changed and certified by ANSUL® Authorized distributor after installation and before first use (operator's responsibility).

Filtration - Completely self-contained 4-Stage filtration process reduces particulates below that allowed in NFPA 96 and ANSI UL710B using the EPA 252 test method and includes stainless steel grease baffle filter with grease cup, fiberglass pre-filters, High efficiency filter/ carbon-charcoal filter pack. All filters are easily removable without tools. Air flow sensors continuously 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 appliances are acceptable for installation. Cooking equipment is optional from Wells or other manufacturers. Appliances must be installed as per manufacturers instructions and controlled by the hood equipment interface controller through a customer supplied controller which will disable cooking equipment in the event of fire or hood malfunction. Shunt trips are not allowed. For size, temperature and kW limits see back page of literature.

EXHAUST AND AIR FLOW - Exhaust air may be angled (front) or vertical (top). Hoods are shipped for vertical (top) discharge as standard. Angled front discharge is a field convertible option (kit available). Typical airflow through the hood is 1500 CFM. A minimum of 1200 cubic feet of fresh air per minute (200 cubic feet per linear foot of hood) is required into the area to comply with the Universal mechanical code and for the dilution of cooking aromas.

STANDARD FEATURES

- Completely self-contained, 4-stage air filtration system reduce emissions below that allowed in NFPA 96 and ANSI UL710B using the EPA 252 test method. Maximum grease emissions are less than .0029 LB/HR/FT (pounds per hour per foot)
- Completely self-contained fire protection system
- Very quiet with only 68 dBA average
- Interlock system will disable cooking appliances if filters are missing, clogged or in the event of a fire
- Airflow sensors continuously monitor airflow for optimizing performance and grease removal
- Illuminated early-warning system to monitor filter replacement
- Four LED lights producing 500 lumens each for improved visibility - light color temperature (cool white) 6000K
- Stainless steel construction for strength, durability and ease of cleaning
- Fits through a 36" wide door opening
- 6" to 8" adjustable legs (adjustable by 2" for leveling)
- Universal 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
- 11" to 12" adjustable legs (adjustable by 2" for leveling)
- High-Efficiency / carbon-charcoal filter packs
- Angled (front) discharge kit
- Vent Collar (for direct venting of heat out of the space)
- Stainless Steel Rear panels

CERTIFICATIONS

ANSI UL710B APPROVED RE-CIRCULATION HOOD SYSTEMS

WELLS UNIVERSAL HOODS ARE SUBJECT TO CHANGE WITHOUT NOTICE AND ARE NOT INTENDED FOR INSTALLATION PURPOSES. SEE INSTALLATION INSTRUCTIONS PRIOR TO INSTALLING THE UNIT.

WELLS
Over 80 Years Of Quality Foodservice Products And Service

Universal Ventless Hood
MODEL Q WVU-72

GENERAL LAYOUT DATA SANITATION

WELLNESS	AMPC	PERMS	15126	800	2000000000	30000	10000	10000
NSF/ANSI 2	UL710B	NSF/ANSI 2	UL710B	NSF/ANSI 2	UL710B	NSF/ANSI 2	UL710B	NSF/ANSI 2
1.0	1.0	1.0	1.0	1.0	1.0	1.0	1.0	1.0
2.0	2.0	2.0	2.0	2.0	2.0	2.0	2.0	2.0
3.0	3.0	3.0	3.0	3.0	3.0	3.0	3.0	3.0
4.0	4.0	4.0	4.0	4.0	4.0	4.0	4.0	4.0
5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0
6.0	6.0	6.0	6.0	6.0	6.0	6.0	6.0	6.0
7.0	7.0	7.0	7.0	7.0	7.0	7.0	7.0	7.0
8.0	8.0	8.0	8.0	8.0	8.0	8.0	8.0	8.0
9.0	9.0	9.0	9.0	9.0	9.0	9.0	9.0	9.0
10.0	10.0	10.0	10.0	10.0	10.0	10.0	10.0	10.0

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Order Plans

9 VENTLESS HOOD DRAWING NTS

2 01.04.18 ISSUED/RELEASED FOR CONSTRUCTION
1 12.28.17 LANDLORD COMMENTS
NO DATE REMARKS
REVISIONS

Salata
PEACHTREE CENTER MALL
231 PEACHTREE ST. NE SUITE B14
ATLANTA, GA 30303

PROJECT NO: 2017.0221
DATE: 12.08.2017

M3.1
MECHANICAL DETAILS

CHECKED: AS DRAWN: PH

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