



Over 90 Years Of Quality Foodservice
Products And Service

Job _____ Item No. _____

VCS 2000 - Ventless Cooking Systems Ventless Fryers with Auto-Lift & Cabinet Base

MODELS WVAE30F WVAE55F WVAE55FS



WVAE30F

WVAE55F/FS

DESCRIPTION

Wells Ventless Fryers are Certified Type-1 compliant, UL710B approved recirculation hood systems and feature completely self-contained 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 ductwork are impractical, restricted or too expensive. VCS models are integrated with hood and cooking equipment in one, ready to use package.

SPECIFICATIONS

Fire Protection – Completely self contained ANSUL® R-102 system includes ANSUL® tank, nitrogen cartridge, ANSUL® soperanifier, piping, fusible links, ANSUL® drops, nozzles, and movable manual pull station. Manual pull can be relocated to the egress position or an additional station can be added by an authorized ANSUL® representative. 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. Wells Ventless Fryers include a fully self-contained 3-stage air filtration system including a baffle filter with grease cup, a EPA (High- Efficiency Particulate Air) filter and a Carbon-Charcoal Filter. 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 – Cooking equipment is included and integrated in all VCS models. Both the WVAE30F and WVA55F provide high-production capacity in the narrowest footprint and include a paperless oil filtration system that reduces labor while cleaning oil more efficiently. All models feature Automatic Basket Lifts to maximize handling safety.

Exhaust and Air Flow – Exhaust air is vertical discharge. Typical airflow is 800 CFM. A minimum of 400 cubic feet of fresh air per minute is recommended both in and out of the cooking area to ensure the dilution of cooking aromas.

STANDARD FEATURES

- Completely self-contained, 3-stage filtration system
- 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 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
- Interior incandescent light in protected glass globe improves visibility
- Stainless steel construction for strength, durability and ease of cleaning
- Fits through a 36" wide door opening
- Automatic Basket lift-cradle raises basket at the end of the cooking cycle for maximum safety and energy savings
- Paperless filtration system reduces labor, cleans oil more efficiency and extends oil life
- Repeat-cycle timer activates using one push button operation
- Stainless steel, low-watt density, flat-bar elements provide longer oil life
- Automatic Oil Temperature control ensures precise temperatures while minimizing energy consumption
- WVAE 30F features a round fry pot constructed of heavy duty stainless steel with 30 Lb. oil capacity and a cover that automatically opens and closes with the heavy duty nickel-plated, perforated stainless steel fry basket
- WVAE 55F and WVAE 55 FS feature a rectangular fry pot constructed of heavy duty stainless steel
- All models feature an additional fusible link on the frypot for added fire protection
- WVAE 55 FS includes solid state programable time and temperature controls for a variety of menu items
- WVAE 30F is available in 208V , 3Ø or 240V, 3Ø @ 9KW (field convertible to 1Ø) or 380-415V 3Ø @ 9.6 KW
- WVAE 55F is available in 208V , 1Ø or 3Ø or 240V, 3Ø @17KW
- WVAE 55FS is available in 208V , 1Ø or 3Ø or 240V, 1Ø or 3Ø @17KW

OPTIONS & ACCESSORIES

- HEPA Filter #22402
- Carbon-Charcoal Filter #22403
- Rear Leg Kit (set of 2) to be used with remote fire pull station #22692
- Full Size Basket for WVAE 55F/FS #22913
- Half-Size Fry Basket for WVAE 55F/FS # 22796
- Element cleaning brush, fry pot cleaning brush, Flavor Savor Oil Powder and Chicken stirring paddle

CERTIFICATIONS



UL710B RECIRCULATING
SYSTEM

Sheet No. WELLS-WVAE-09/13



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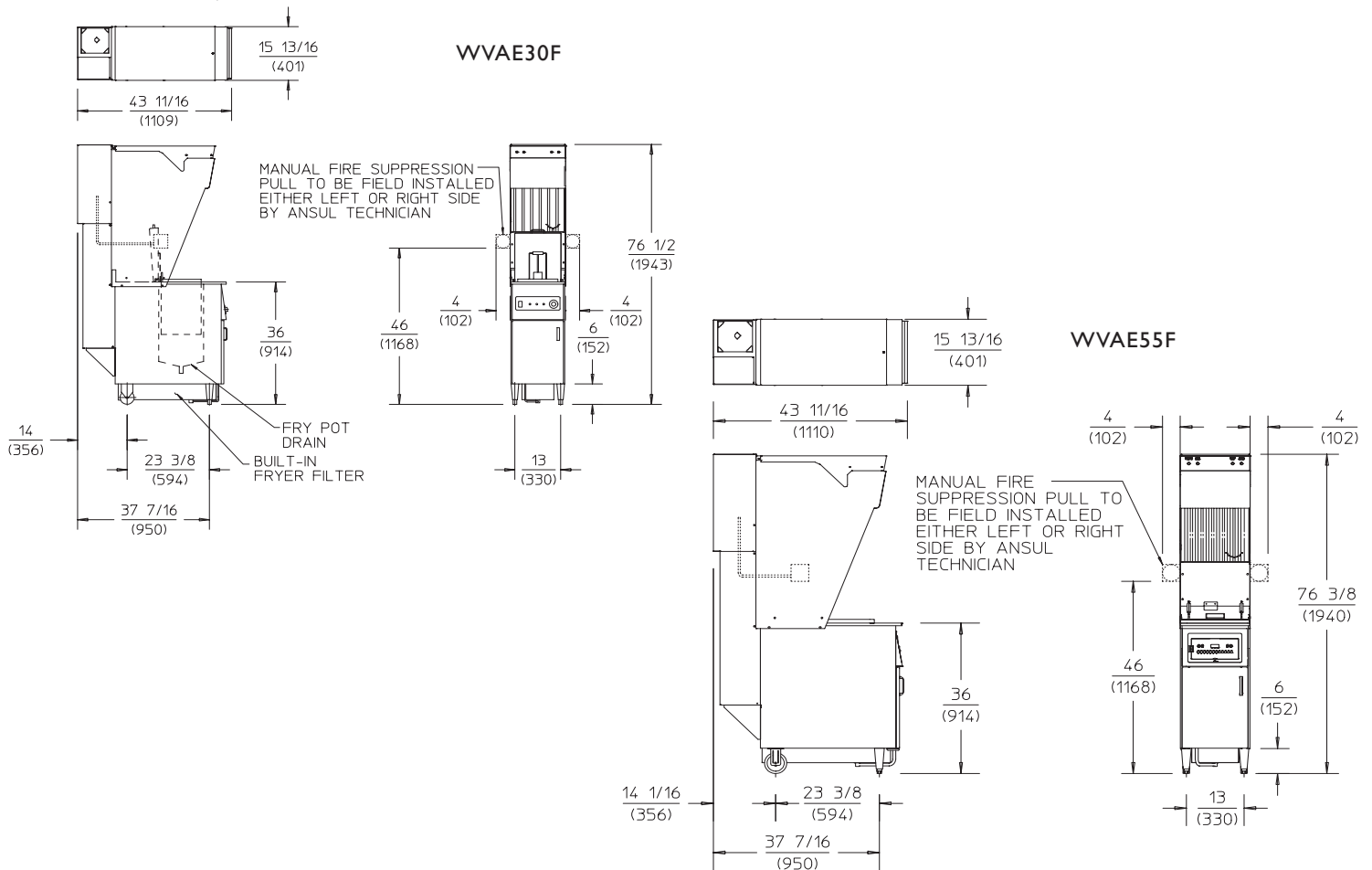
NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.



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MODELS □ WVAE30F □ WVAE55F □ WVAE55FS



Model Number	W x D x H	Voltage & Phase	Watts	Amps Single Phase	Amps Per Line 3Phase L1 L2 L3	NEMA	Weight (Shipping)
WVAE30F	15-13/16" x 43-11/16" x 76-1/2" 401mm x 1110mm x 1940mm	208V 3Ø 240V 3Ø	9,000 9,000	43.3 37.5	26 25 26.5 23 21.7 23	NONE	502
WVAE30FUE	15-13/16" x 43-11/16" x 76-1/2" 401mm x 1110mm x 1940mm	380-415V 3Ø	9,600	N/A	15 13 13 13N	NONE	502
WVAE55F	15-13/16" x 43-11/16" x 76-1/2" 401mm x 1110mm x 1940mm	208V 3Ø 240V 3Ø	17,000 17,000	N/A N/A	47.8 47.2 47.8 41.5 41.0 41.5	NONE	556
WVAE55FS	15-13/16" x 43-11/16" x 76-1/2" 401mm x 1110mm x 1940mm	208V 1Ø or 3Ø 240V 1Ø or 3Ø	17,000 17,000	80 71	47.8 47.2 47.8 41.5 41.0 41.5	NONE	556
WVAE55FEU	15-13/16" x 43-11/16" x 76-1/2" 401mm x 1110mm x 1940mm	380-415V 3Ø	17,400	N/A	26.0 24.0 24.0 3N	NONE	556

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.



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