Job_____ Item No. _____

Universal Ventless Hood

MODEL: ▫**GK-48SS**
▫**GK-48SSWC**

Model GK-48SS

DESCRIPTION

Wells Universal hoods are Type-1, certified to UL710B recirculation hood systems and feature completely self-contained air filtration systems, installed electronic fire detectors, and plumbing to install self-contained ANSUL® R-102 fire suppression system. 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 through-put.

SPECIFICATIONS

Fire Protection – GK hoods come with the electronic fire detectors installed and the internal piping ready to install the final fire suppression system. Final installation, testing and charging must be performed by an authorized ANSUL® distributer. **The final parts and service is not included with this product. The parts required include the OEM Regulated Electronic Release Assembly, 1.5-gallon tanks and liquid fire suppressant, nitrogen cartridge, remote pull station, swivel adaptors and nozzles, and other miscellaneous parts required for system installation.**

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 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 contractor** 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 horizontal or vertical. Hoods are shipped for horizontal discharge and are field convertible for vertical discharge. Typical airflow is 1,500 CFM. A minimum of 800 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, 4-stage filtration system
- ❏ Ready to install 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 levels allowed in NFPA 96 and ANSI UL710B using the EPA 202 test method
- ❏ Three LED lights producing 495 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
- ❏ SS models are floor mounted with 6” to 8” adjustable legs (adjustable by 2” for leveling)
- ❏ CM models are ceiling mount with 1/2" all thread rod (not supplied)
- ❏ Universal systems are movable making them ideal for leased properties
- ❏ Available in 208/240V, 1Ø
- ❏ **Limited two-year parts and one year labor warranty**

Available Options and Accessories

- ❏ Pre-filters (Accessory only)
- ❏ 10” to 12” adjustable legs (adjustable by 2” for leveling)
- ❏ HEPA / carbon-charcoal filter packs

NSF/ANSI 2

UL710B

UL710B CATEGORY YZCT
RECIRCULATING SYSTEM
FILE NO. MH48408

WELLS-GK-48
REV - 03/2019 2M-Z22928

Wells Manufacturing • 265 Hobson Street, Smithville, Tennessee 37166 U.S.A.
Phone : (800) 264-7827 • Fax (314) 781-3636
www.wells-mfg.com • Printed in the U.S.A.

GENERAL LAYOUT DATA
SANITATION

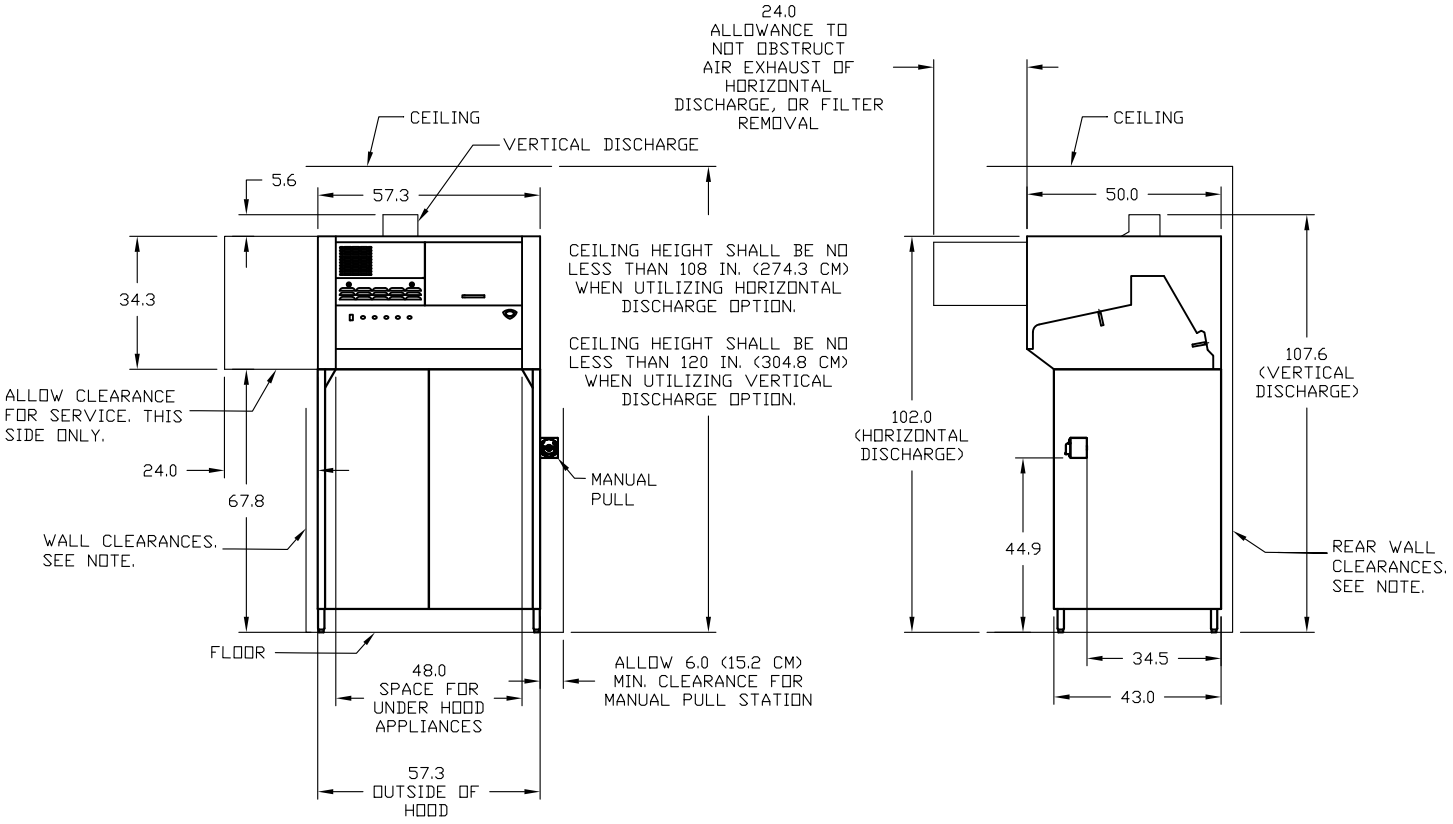
MODEL WVU AND GK-48 UNIVERSAL VENTLESS HOOD SYSTEM

VOLTAGE AC 60 HZ	AMPS 1 PH.	HORSE POWER	TYPICAL AIRFLOW	MAX. GREASE EMMISSIONS	CLEARANCES TO COMBUSTIBLES	SOUND LEVEL dBA AVG.	UNDER HOOD LED LIGHTING
208/240	3.5	3/4	1500 CFM	.0024 LB/HR/FT	SEE DRAWING	68	1485 LUMENS

NSF/ANSI 2 UL710B UL CAT. YZCT RECIRCULATING SYSTEM FILE NO. MH48408

SPECIAL ENVIRONMENTAL NOTICE: THE HOOD SYSTEM IS DESIGNED TO REDUCE EMISSIONS BUT WILL NOT COMPLETELY ELIMINATE COOKING AROMAS. AIR EXCHANGE AT THE INSTALLATION SITE MUST COMPLY WITH REQUIREMENTS OF THE LOCAL JURISDICTIONAL AUTHORITY. A MINIMUM OF 800 CUBIC FEET OF FRESH AIR PER MINUTE INTO THE AREA IS RECOMMENDED TO ENSURE ADEQUATE DILUTION.

HOOD SYSTEM INSTALLATION – STAND MOUNT – REGARDLESS OF EQUIPMENT UNDER HOOD.



NOTE(S).

1. WALL CLEARANCES. REFERENCE NFPA 96, CLAUSE 4.2.1. AT LEAST 18 IN. (457 MM) TO COMBUSTIBLE MATERIALS, 3 IN. (76 MM) TO LIMITED-COMBUSTIBLE MATERIALS, AND 0 IN. (0MM) TO NONCOMBUSTIBLE MATERIAL.

Table: Weights and Shipping Information

Weights				Carton Dimensions							
Shipping Weight		Installed Weight		Width		Depth		Height		Crate Size	
Pounds	kg	Pounds	kg	Inches	mm	Inches	mm	Inches	mm	Cubic Feet	Cubic Meters
1189	541	798	363	60	1524	70	1778	55.5	1410	179	5.06

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 INSTALLED AS PER MANUFACTURER INSTRUCTIONS AND CONTROLLED BY THE HOOD EQUIPMENT SHUTOFF INTERFACE THROUGH A CUSTOMER SUPPLIED CONTACTOR. SEE THE INSTRUCTION MANUAL FOR INTERFACE CONNECTION OPTIONS. APPLIANCES MUST MEET EQUIPMENT PARAMETERS DESCRIBED ABOVE. ONLY ELECTRICALLY HEATED APPLIANCES ARE ACCEPTABLE FOR INSTALLATION. PRIOR TO OPERATION THE FIRE SUPPRESSION SYSTEM MUST BE CHARGED AND CERTIFIED BY AN ANSUL® AUTHORIZED DISTRIBUTOR. ADEQUATE SIDE CLEARANCE MUST BE PROVIDED FOR SUPPLY CONNECTION AND SUPPRESSION MANUAL PULL ACCESS. EXHAUST IS SHIPPED FOR HORIZONTAL DISCHARGE AND FIELD CONVERTIBLE FOR VERTICAL DISCHARGE.

WELLS MANUFACTURING
265 HOBSON STREET
SMITHVILLE, TN 37166, USA

NOTE: SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

GENERAL LAYOUT DATA
SANITATION

MODEL WVU AND GK-48 UNIVERSAL VENTLESS HOOD SYSTEM

VOLTAGE AC 60 HZ	AMPS 1 PH.	HORSE POWER	TYPICAL AIRFLOW	MAX. GREASE EMMISSIONS	CLEARANCES TO COMBUSTIBLES	SOUND LEVEL dBA AVG.	UNDER HOOD LED LIGHTING
208/240	3.5	3/4	1500 CFM	.0024 LB/HR/FT	SEE DRAWING	68	1485 LUMENS

NSF/ANSI 2 UL710B UL CAT. YZCT RECIRCULATING SYSTEM FILE NO. MH48408

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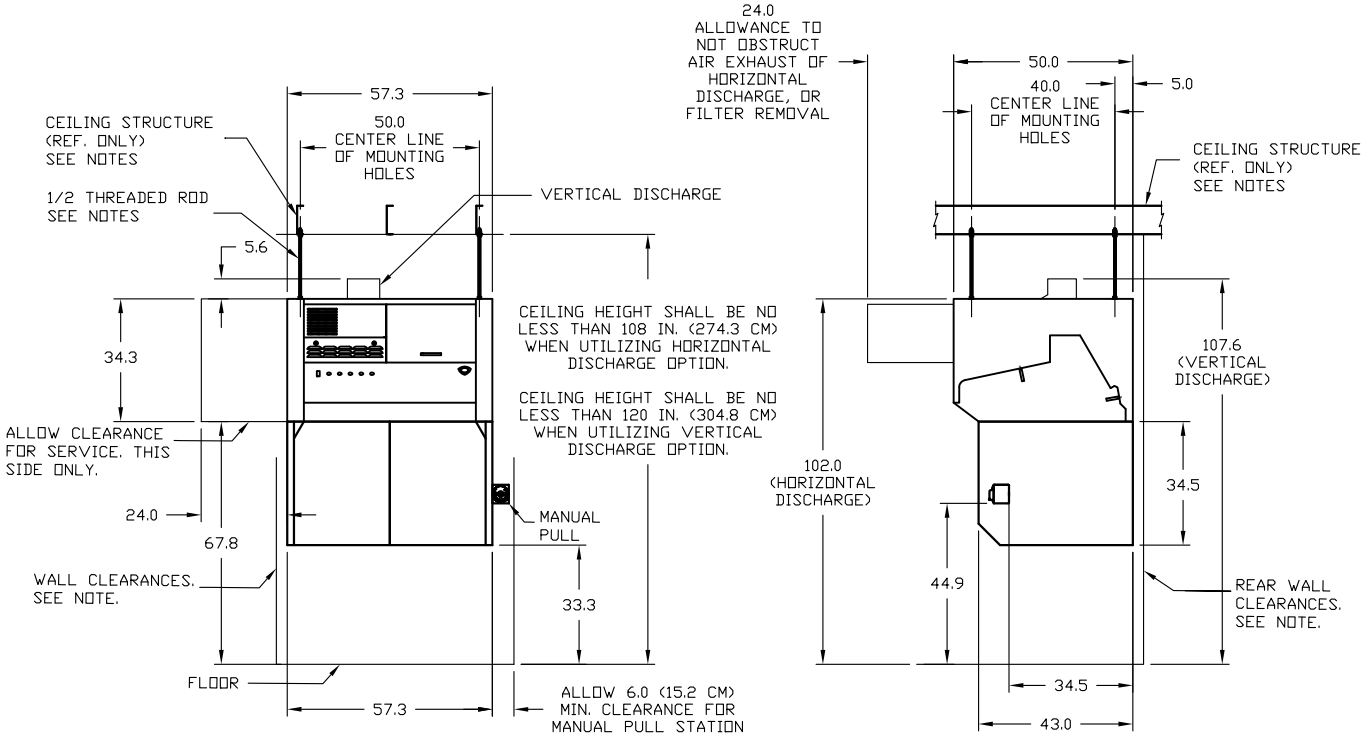
HOOD SYSTEM INSTALLATION – CEILING MOUNT – REGARDLESS OF EQUIPMENT UNDER HOOD.



NOTE(S).

1. WALL CLEARANCES. REFERENCE NFPA 96, CLAUSE 4.2.1. AT LEAST 18 IN. (457 MM) TO COMBUSTIBLE MATERIALS, 3 IN. (76 MM) TO LIMITED-COMBUSTIBLE MATERIALS, AND 0 IN. (0MM) TO NONCOMBUSTIBLE MATERIAL.

2. USE 1/2 THREADED ROD TO HANG HOODS. DRILL 9/16" HOLES IN CEILING SUPPORTING STRUCTURE TO LINE UP WITH THE THREADED HOLES IN THE TOP OF THE HOOD.

3. THE HOOD SHALL BE HUNG SO THE TOP OF THE HOOD IS 102" FROM THE GROUND.

CRITICAL! THE STRUCTURAL INTEGRITY OF THE CEILING SUPPORT SYSTEM IS THE RESPONSIBILITY OF THE CUSTOMER'S CONTRACTOR AND STRUCTURAL ENGINEER. BEFORE SUSPENDING HOOD FROM CEILING, DETERMINE THAT THE STRUCTURE IS CAPABLE TO SUPPORT THE HOOD WEIGHT AND SUSPENSION SYSTEM. ANY MODIFICATIONS TO THE CEILING STRUCTURE IS THE RESPONSIBILITY OF THE CUSTOMER AND THE CUSTOMER'S CONTRACTOR AND STRUCTURAL ENGINEER.

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 INSTALLED AS PER MANUFACTURER INSTRUCTIONS AND CONTROLLED BY THE HOOD EQUIPMENT SHUTOFF INTERFACE THROUGH A CUSTOMER SUPPLIED CONTACTOR. SEE THE INSTRUCTION MANUAL FOR INTERFACE CONNECTION OPTIONS. APPLIANCES MUST MEET EQUIPMENT PARAMETERS DESCRIBED ABOVE. ONLY ELECTRICALLY HEATED APPLIANCES ARE ACCEPTABLE FOR INSTALLATION. PRIOR TO OPERATION THE FIRE SUPPRESSION SYSTEM MUST BE CHARGED AND CERTIFIED BY AN ANSUL® AUTHORIZED DISTRIBUTOR. ADEQUATE SIDE CLEARANCE MUST BE PROVIDED FOR SUPPLY CONNECTION AND SUPPRESSION MANUAL PULL ACCESS. EXHAUST IS SHIPPED FOR HORIZONTAL DISCHARGE AND FIELD CONVERTIBLE FOR VERTICAL DISCHARGE.

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ALL MODELS – UNIVERSAL VENTLESS HOOD SYSTEM

NSF/ANSI 2 UL710B UL CAT. YZCT RECIRCULATING SYSTEM FILE NO. MH48408

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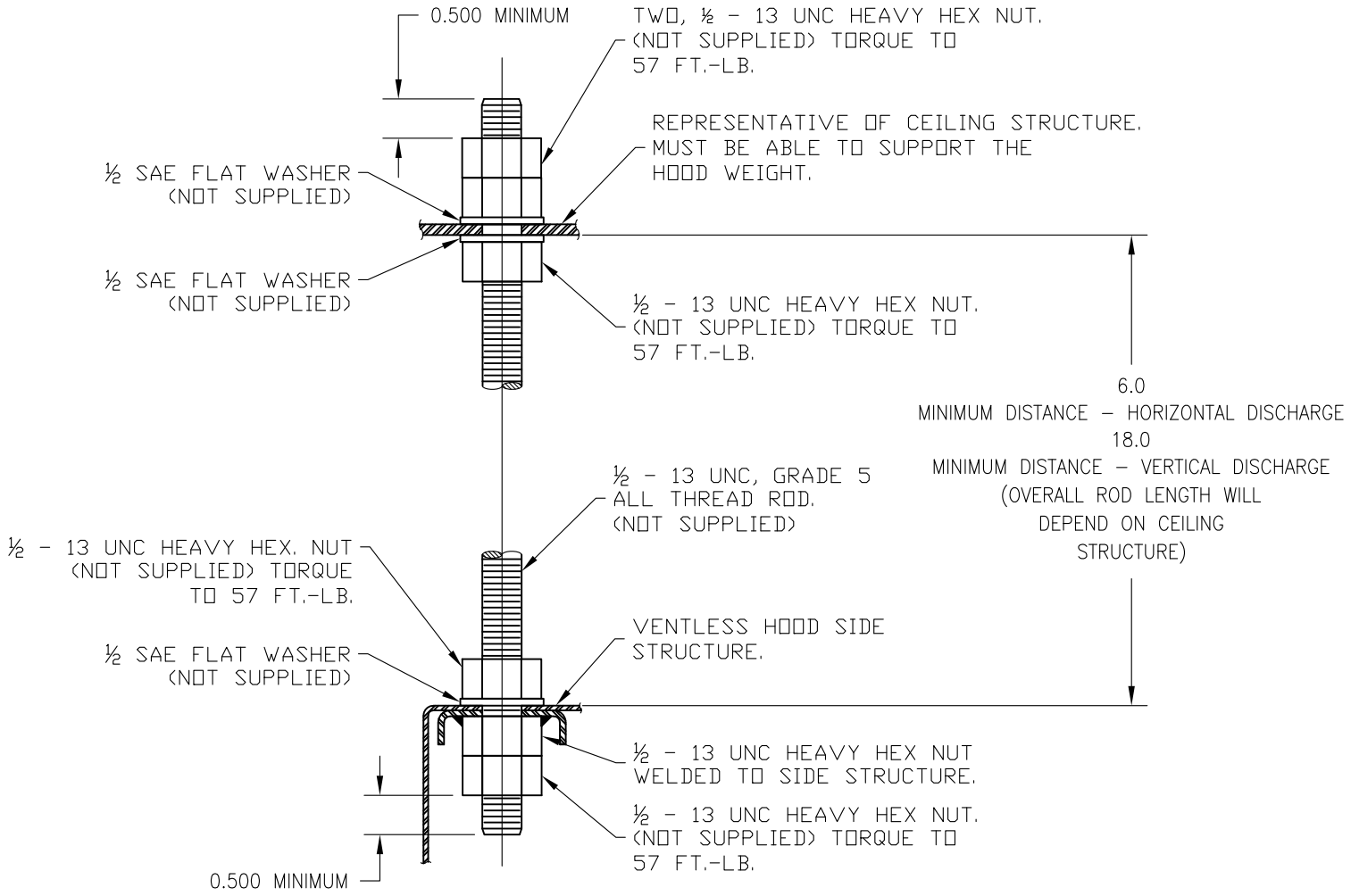
HOOD SYSTEM INSTALLATION – CEILING MOUNT – REGARDLESS OF EQUIPMENT UNDER HOOD.



CEILING MOUNT DETAIL (NOT SUPPLIED)

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 INSTALLED AS PER MANUFACTURER INSTRUCTIONS AND CONTROLLED BY THE HOOD EQUIPMENT SHUTOFF INTERFACE THROUGH A CUSTOMER SUPPLIED CONTACTOR. SEE THE INSTRUCTION MANUAL FOR INTERFACE CONNECTION OPTIONS. APPLIANCES MUST MEET EQUIPMENT PARAMETERS DESCRIBED ABOVE. ONLY ELECTRICALLY HEATED APPLIANCES ARE ACCEPTABLE FOR INSTALLATION. PRIOR TO OPERATION THE FIRE SUPPRESSION SYSTEM MUST BE CHARGED AND CERTIFIED BY AN ANSUL® AUTHORIZED DISTRIBUTOR. ADEQUATE SIDE CLEARANCE MUST BE PROVIDED FOR SUPPLY CONNECTION AND SUPPRESSION MANUAL PULL ACCESS. EXHAUST IS SHIPPED FOR HORIZONTAL DISCHARGE AND FIELD CONVERTIBLE FOR VERTICAL DISCHARGE.

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MODEL WVU AND GK-48 UNIVERSAL VENTLESS HOOD SYSTEM

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HOOD SYSTEM INSTALLATION – EQUIPMENT PLACEMENT REQUIREMENTS

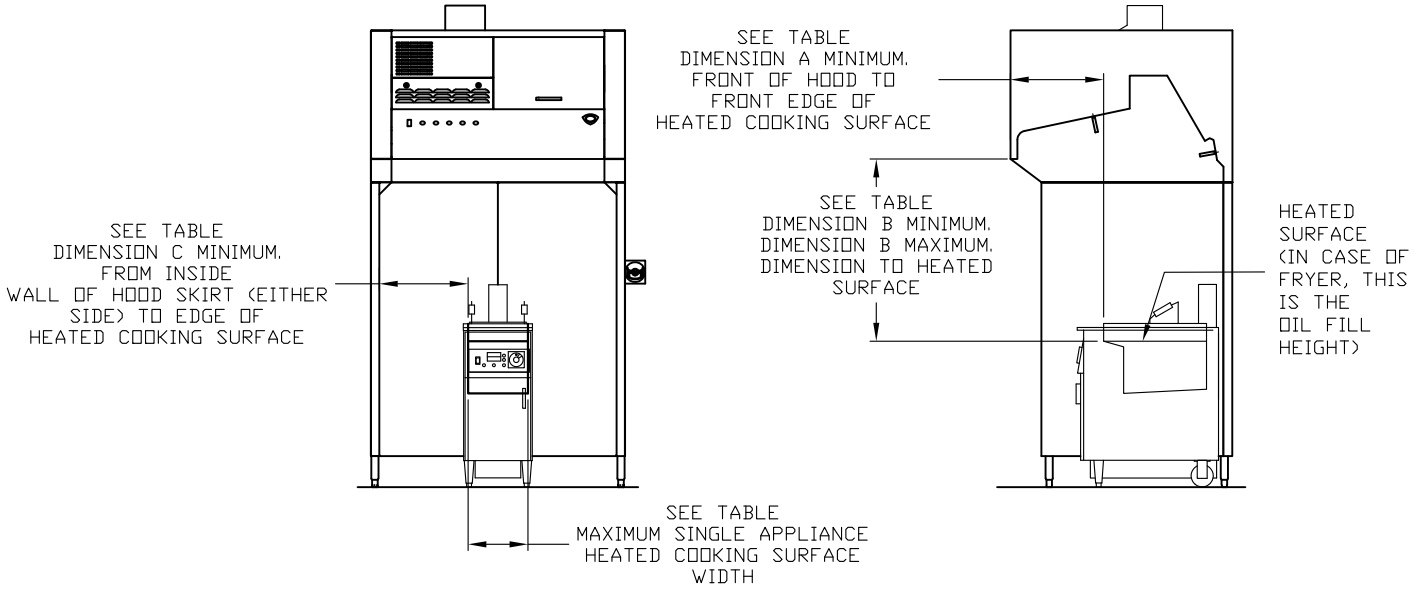

TABLE: APPLIANCE PLACEMENT REQUIREMENTS

APPLIANCE TYPE	MAXIMUM KW/FT	MAXIMUM COOKING TEMPERATURE (°F)	MAXIMUM SINGLE APPLIANCE HEATED COOKING SURFACE LENGTH (IN.)	DIMENSION A (IN.) MINIMUM	DIMENSION B (IN.) MINIMUM	DIMENSION B (IN.) MAXIMUM	DIMENSION C (IN.) MINIMUM
FRYER	16.9	400	18	14 (EDGE OF OIL)	37	42	0
GRIDDLE	5.5	450	36	21 (EDGE OF HEATED PLATE)	37	42	1
RANGE (2) / HOTPLATE	5.5	NA	48	21 (EDGE OF HEATED PLATEN)	37	42	1
WOK	7.0	NA	48	21 (EDGE OF HEATED SURFACE)	37	42	0
VERTICAL BROILER	7.0	NA	25	20 (EDGE OF HEATED SURFACE)	10	NA	0
OVEN	NA	575	48	6 (EDGE OF FRONT DOOR)	8	NA	0
BRAISING PAN / SKILLET (1)	4.5	550	48	14 (EDGE OF HEATED SURFACE)	37	42	0
CONVECTION OVEN	NA	575	48	6 (FRONT EDGE OF DOOR)	8	NA	0
STEAMER / COMBI OVEN	NA	575	48	6 (TOP EDGE OF DOOR)	20	NA	0
STEAM JACKETED KETTLE	16.9	450	48	14 (EDGE OF HEATED SURFACE)	30	42	0
SANDWICH GRILL (1)	4.5	550	36	18 (EDGE OF HEATED PLATEN)	30	42	0
CONVEYOR OVEN	4.5	NA	23	6 (EDGE OF HEATED SURFACE)	20	42	0

(1) LID OF THE APPLIANCE MUST NOT INTERFERE WITH SUPPPRESSION NOZZLE DISCHARGE PATTERN.
(2) PLUS OVEN KW IF APPLICABLE

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