

DESCRIPTION

greater flexibility and through-put.

SPECIFICATIONS

Model GK-72

(equipment sold separately)

Wells Universal hoods are Certified Type-1 compliant, UL710B

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 duct-

work are impractical, restricted or too expensive. Operators can

such as fryers, ovens, griddles, steamers and more - providing

detectors installed and the internal piping ready to install the final

parts required include the OEM Regulated Electronic Release

nitrogen cartridge, remote pull station, swivel adaptors and

nozzles, and other miscellaneous parts required for system

Filtration – Completely self-contained filtration process reduces

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

emissions below that allowed in NFPA 96 and ANSI UL710B using

appliances to function if filters are missing, clogged or in the event

Assembly, 1.5-gallon tanks and liquid fire suppressant,

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

Fire Protection – GK hoods come with the electronic fire

mix and match various electric cooking equipment under the hood

approved recirculation hood systems and feature completely

Job Item No	
-------------	--

Universal Ventless Hood

MODEL: GK-72SS
GK-72SSWC

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 vertical discharge and are field convertible for horizontal discharge. Typical airflow is 3,000 CFM. A minimum of 1,600 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 70 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
- ☐ Four LED lights producing 500 lumens each for improved visibility -light color temperature (cool white): 6000K
- $\hfill \square$ 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
- ☐ One-year parts and one year labor warranty

Available Options and Accessories

- ☐ Pre-filters
- □ 10" to 12" adjustable legs (adjustable by 2" for leveling)
- ☐ HEPA / carbon-charcoal filter packs

CERTIFICATIONS





UL710B CATEGORY YZCT RECIRCULATING SYSTEM FILE NO. MH48408

NSF/ANSI 2

UL710B

WELLS-GK-72 REV - 03/2019 2M-Z22929



of a fire.

installation.

MODEL WVU AND GK-72 UNIVERSAL VENTLESS HOOD SYSTEM





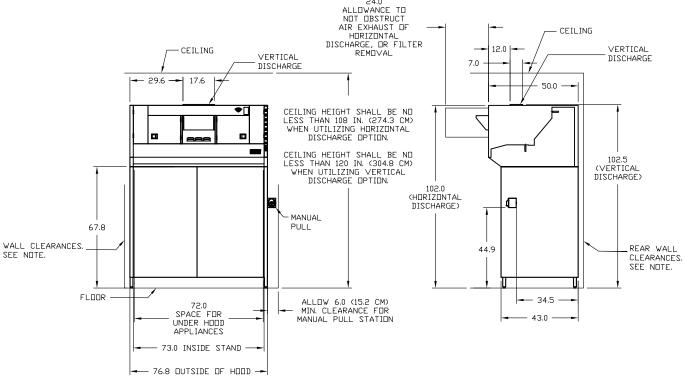
VOLTAGE	AMPS	HORSE	TYPICAL	MAX. GREASE	CLEARANCES TO	SOUND LEVEL	UNDER HOOD
AC 60 HZ	1 PH.	POWER	AIRFLOW	EMMISSIONS	COMBUSTIBLES	dBA AVG.	LED LIGHTING
208/240	3.5	1.0	1500 CFM	.0029 LB/HR/FT	SEE DRAWING	68	2000 LUMENS

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.



NDTE(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	g Weight	Installed	l Weight	Wie	Width		Depth		Height		Crate Size	
										Cubic	Cubic	
Pounds	kg	Pounds	kg	Inches	mm	Inches	mm	Inches	mm	Feet	Meters	
1632	740	850	386	120	3048	63	1600	53.5	1359	234	6.63	



MODEL WVU AND GK-72 UNIVERSAL VENTLESS HOOD SYSTEM





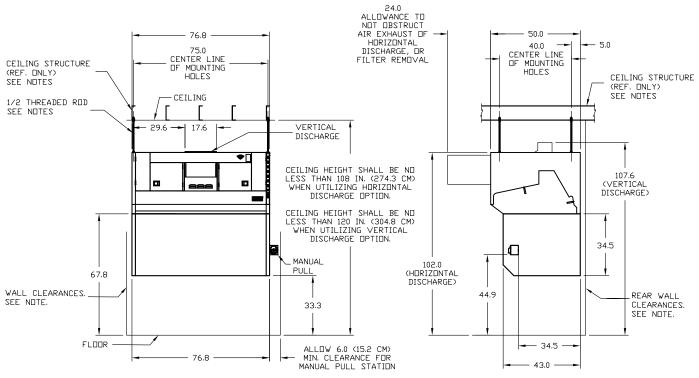
VOLTAGE	AMPS	HORSE	TYPICAL	MAX. GREASE	CLEARANCES TO	SOUND LEVEL	UNDER HOOD
AC 60 HZ	1 PH.	POWER	AIRFLOW	EMMISSIONS	COMBUSTIBLES	dBA AVG.	LED LIGHTING
208/240	3.5	1.0	1500 CFM	.0029 LB/HR/FT	SEE DRAWING	68	2000 LUMENS

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 — CEILING MOUNT — REGARDLESS OF EQUIPMENT UNDER HOOD.



NDTE(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.



ALL MODELS - UNIVERSAL VENTLESS HOOD SYSTEM



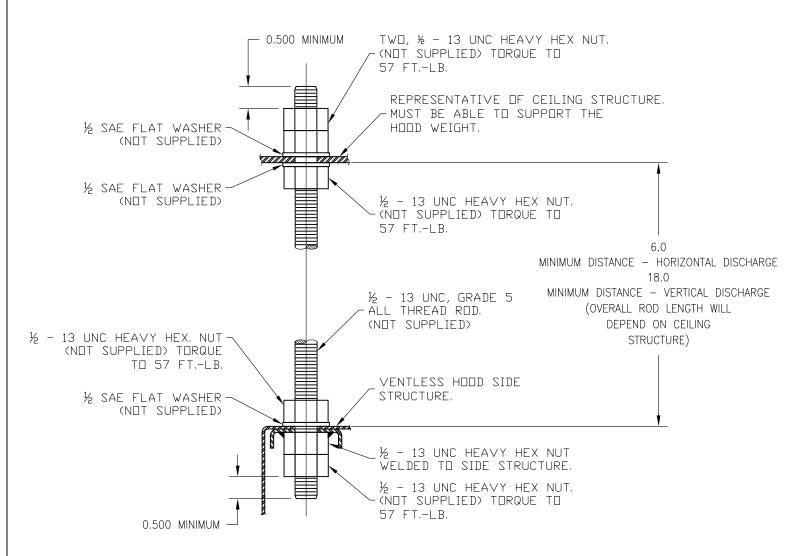


NSF/ANSI 2 UL710B

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 — CEILING MOUNT — REGARDLESS OF EQUIPMENT UNDER HOOD.



CEILING MOUNT DETAIL (NOT SUPPLIED)



MODEL WVU AND GK-72 UNIVERSAL VENTLESS HOOD SYSTEM





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 - EQUIPMENT PLACEMENT REQUIREMENTS

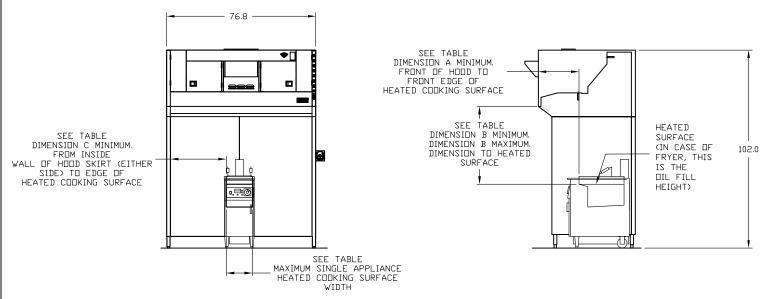


TABLE: APPLIANCE	PLACEMEN	IT REQUIRE	MENTS				
	MAXIMUM	MAXIMUM COOKING TEMPERATURE	MAXIMUM SINGLE APPLIANCE HEATED COOKING SURFACE LENGTH	DIMENSION A (IN.)	(IN.)	DIMENSION B	DIMENSION C (IN.)
APPLIANCE TYPE	KW/FT	(°F)	(IN.)	MINIMUM	MINIMUM	MAXIMUM	MINIMUM
FRYER	16.9	400	18	14 (EDGE OF OIL)	37	42	0
GRIDDLE	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

