

WVOC-2HFG, WVOC-2HSG, WVOC-4HC, WVOC-4HF, WVOC-4HS VENTLESS GRIDDLE/COOKTOPS/OVEN



WVOC-2HFG

The ventless hood gives you the flexibility to "set up shop" just about anywhere from malls, stadiums and high-rise buildings to basement kitchens and kiosks. A convection oven with a griddle/2 cooktops or 4 cooktops is seamlessly integrated in to a ventless hood cooking system. You'll get everything you need to bake, grill and heat in one easy-to-install, compact package. You'll also enjoy optimum cooking control and performance, even energy-savings, with this superbly engineered system.

VENTLESS HOOD (All Models)

- **Ventless Hood System** exceeds EPA Standard 202 for the release of particulate matter.
- **Interlock System** will not allow heating elements to be energized if any of the filters are not in place.
- **Airflow Sensing System** continually monitors airflow through the filtration system, optimizing performance and grease removal.
- **Ansul® R-102 Fire Suppression System** is built into the ventless hood to provide ultimate protection.
- **Shatter-resistant interior light** for improved visibility.

COOKTOPS (All Models)

- Models WVOC-2HFG and WVOC-4HF have **solid cast iron 9" french plate elements** that are independently regulated by an infinite control with a positive-off position.
- Models WVOC-2HSG and WVOC-4HS have **spiral 8" elements** that are independently regulated by an infinite control with a positive-off position.
- Model WVOC-4HC has four **ceramic cooktops** that provide instantaneous heat, five times faster initial heat-up than conventional coiled hotplates.

CONVECTION OVEN (All Models)

- Oven is controlled by a **solid state temperature controller** adjustable from 100°F to 450°F.
- **Five programmable menu keys** are provided for quick and easy entry of time and temperature.
- **Two speed fan** provides flexibility when baking delicate pastries that are sensitive to air velocity.
- Features include five fully **adjustable oven racks**, refrigerator type door handle and stainless steel interior and exterior.

GRIDDLE (WVOC-2HFG, WVOC-2HSG)

- Griddle surface (18 5/16"W x 18 1/4"D) has enclosed **tubular elements** that provide even heat distribution.
- Griddle is regulated by a **solid state temperature controller** adjustable from 100°F to 400°F.
- Griddle features include a full-width **front grease trough**, an extra-large removable **front grease drawer** and a stainless steel **splashguard**.





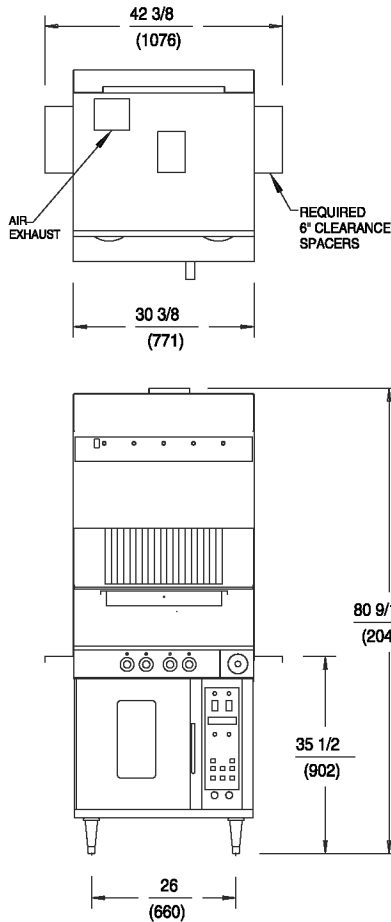
UL710B CATEGORY KNKG
RECIRCULATING SYSTEM
E146887

DIMENSIONS:

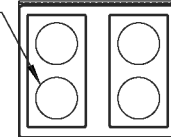
INCHES
(MM)

MODEL WVOC-4HF 4 CAST IRON ELEMENTS, OVEN

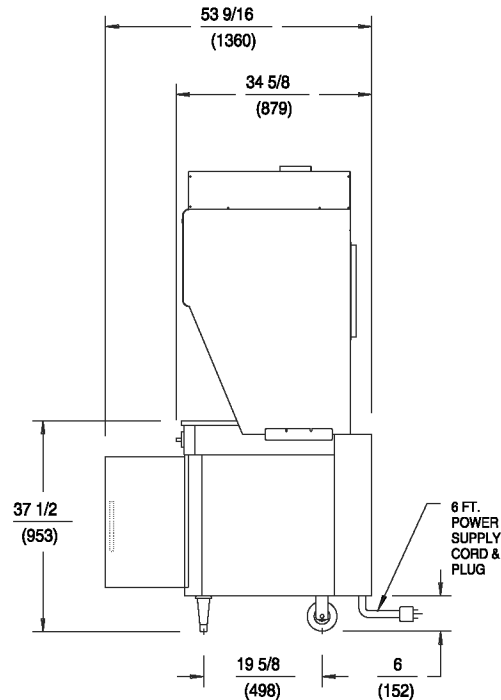
MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE			
BACK	SIDE	BOTTOM	TOP
N/A	See required spacers	6 (152)	19 (483)
N/A			



9 INCH DIA.
SOLID CAST
IRON ELEMENTS



COOKING SURFACE
ILLUSTRATION.



WVOC-4HF ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS PER LINE PHASE 3				AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3	N		
WVOC-4HF	208	10700	32	31	26	-	NA	NEMA 15-60P
WVOC-4HF	240	14100	36	35	30	-	NA	NEMA 15-60P

NOTE: Specifications are subject to change without notice.

SPECIAL ENVIRONMENTAL NOTICE: The hood system is designed to reduce odor emissions but will not eliminate odors. Air exchange at the installation site must comply with requirements of the local jurisdictional authority. To ensure dilution of odor build-up, minimum recommendation is 400 cubic feet of fresh air per minute both in and out of the area.

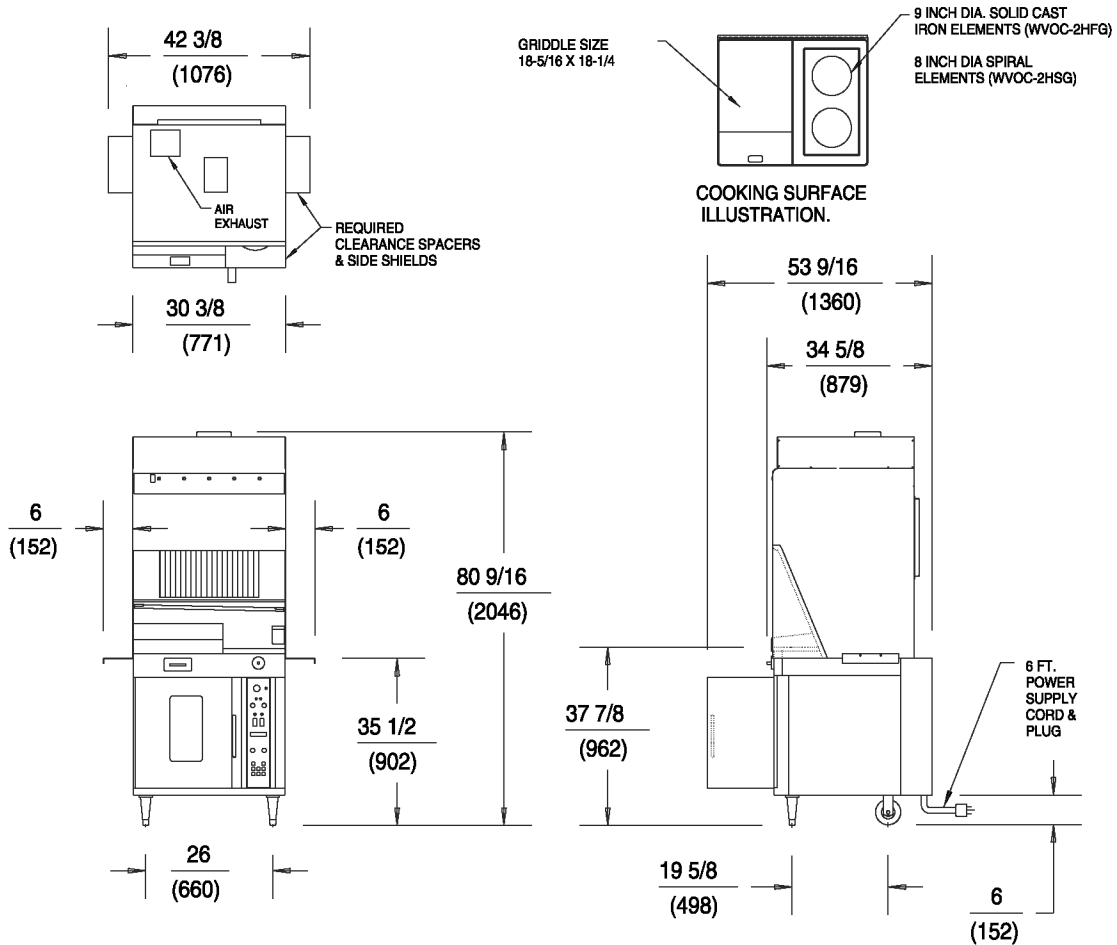
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Canada & Export : (314) 781-2777 · (800) 264-7827 · Fax (314) 781-3636
www.wellsbloomfield.com



MODELS WVOC-2HFG, WVOC-2HSG GRIDDLE, 2 CAST IRON OR SPIRAL ELEMENTS, OVEN

DIMENSIONS: INCHES
 (MM)

MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE			
BACK	SIDE	BOTTOM	TOP
N/A	See required spacers	6 (152)	19 (483)
N/A			



WVOC-2HFG, WVOC-2HSG ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS PER LINE PHASE 3				AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3	N		
WVOC-2HFG	208	12800	37	36	33	-	NA	NEMA 15-60P
WVOC-2HFG	240	15500	39	37	36	-	NA	NEMA 15-60P
WVOC-2HSG	208	13700	41	38	35	-	NA	NEMA 15-60P
WVOC-2HSG	240	16700	44	39	38	-	NA	NEMA 15-60P

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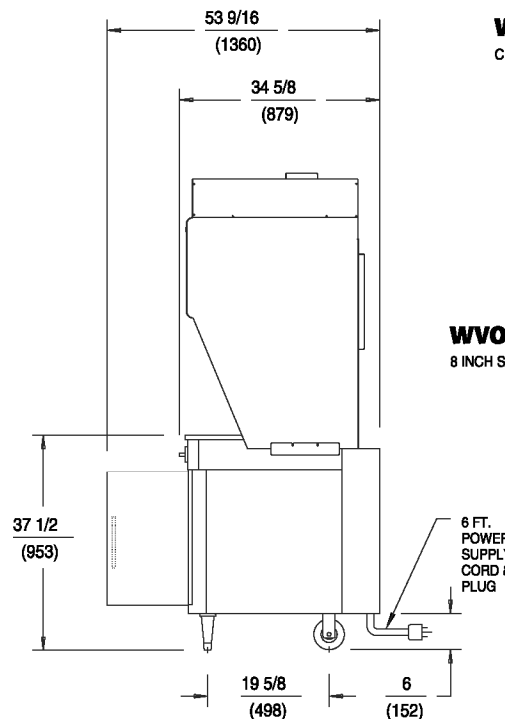
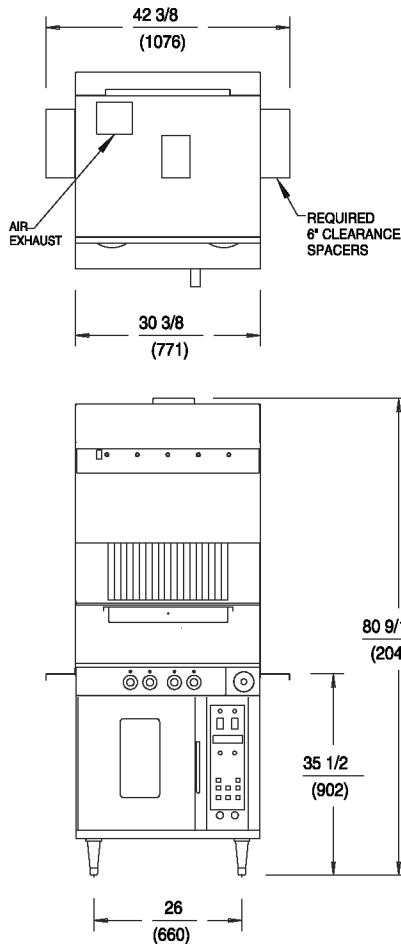


UL710B CATEGORY KNKG
RECIRCULATING SYSTEM
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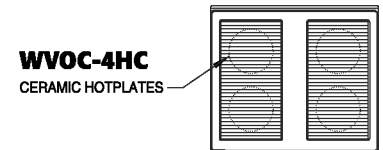
MODELS WVOC-4HC, WVOC-4HS 4 CERAMIC OR SPIRAL COOKTOPS, OVEN

DIMENSIONS:

INCHES
(MM)

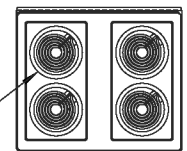


MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE			
BACK	SIDE	BOTTOM	TOP
N/A	See required spacers	6 (152)	19 (483)
N/A			



WVOC-4HC
CERAMIC HOTPLATES

COOKING SURFACE ILLUSTRATION.



WVOC-4HS
8 INCH SPIRAL HOTPLATES

COOKING SURFACE ILLUSTRATION.

WVOC-4HC, WVOC-4HS ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS PER LINE PHASE 3				AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3	N		
WVOC-4HC	208	12200	35	34	32	-	NA	NEMA 15-60P
WVOC-4HC	240	16100	40	39	37	-	NA	NEMA 15-60P
WVOC-4HS	208	12500	36	35	34	-	NA	NEMA 15-60P
WVOC-4HS	240	16500	41	40	39	-	NA	NEMA 15-60P

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