

WVOC-G136 VENTLESS OVEN / GRIDDLE COOKTOP



WVOC-G136

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 cooktop is seamlessly integrated in to a ventless hood cooking system. You’ll get everything you need to bake, and grill 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.

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

- Griddle surface (22 1/2"W x 18 5/16"D) has enclosed tubular elements that provide even heat distribution.
- Griddle is regulated by two positive-off thermostats, each adjustable from 200°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.
- Chrome plated or grooved surface options are available by special order.

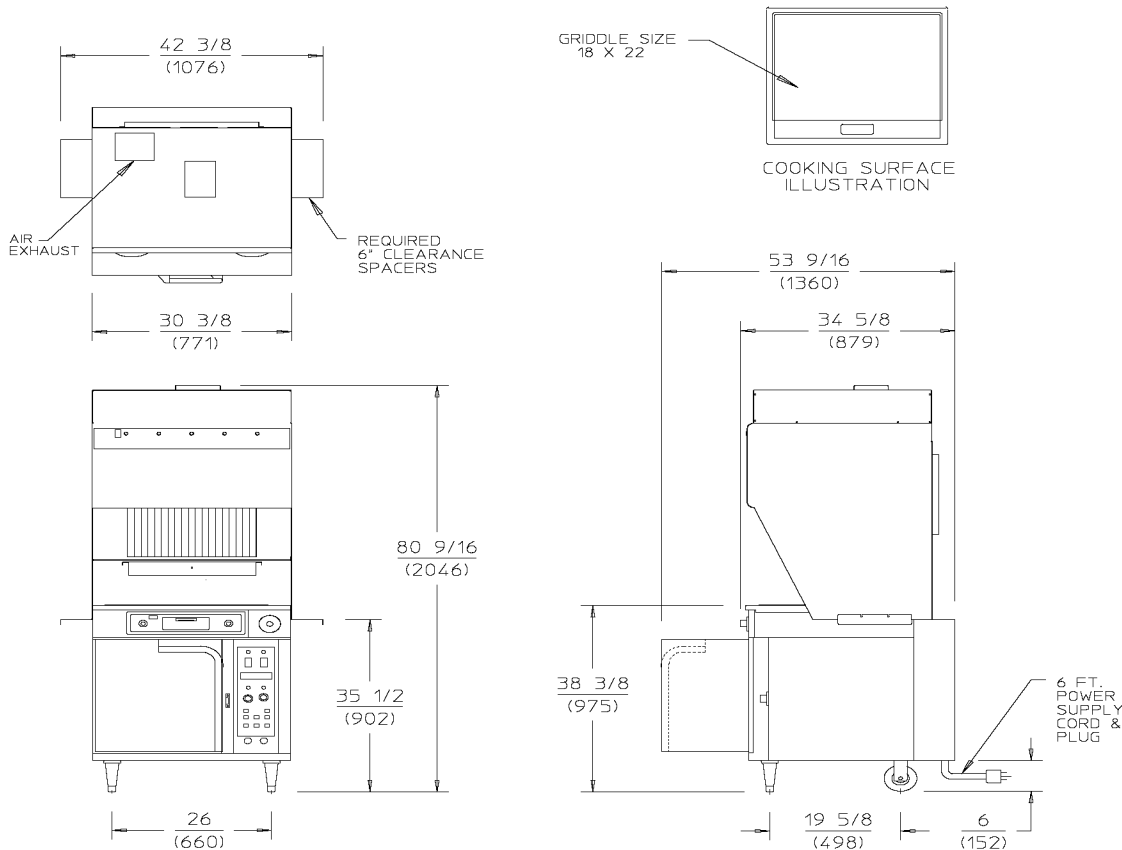




UL710B CATEGORY KNKG
RECIRCULATING SYSTEM
E146887

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

DIMENSIONS: INCHES
(MM)



ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS PER LINE PHASE 3				AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3	N		
WVOC-G136	208	12200	37	28	37	-	NA	NEMA 15-60P
WVOC-G136	240	15000	38	33	38	-	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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