Job _____ Item No. _____

WELLS TWIN TURBO
MODEL ❑ 5M-WVAE110FT



DESCRIPTION

Wells Ventless Twin Turbo Fryer is a Certified Type-1 compliant, UL710B approved recirculation hood system and features 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 duct-work are impractical, restricted or too expensive. The Twin Turbo model is a hood and double vat fryer all in one.

SPECIFICATIONS

Fire Protection - Completely self contained ANSUL® R-102 system includes Two ANSUL® tank, nitrogen cartridge, ANSUL® sopanifier, 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 Twin Turbo fryer include a fully self-contained 3-stage air filtration system including a baffle filter with grease cup, a HEPA (High- Efficiency Particulate Air) filter and a Carbon-Charcoal Filter. All filters are easily removable without 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 desired models.The Twin Turbo provides high-production capacity in the narrowest footprint and include a paperless oil filtration system that reduces labor while cleaning oil more efficiently.

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

- ❑ 3-stage filtration system
- ❑ ANSUL fire protection system
- ❑ Interlock system will disables cooking during safety events
- ❑ Airflow sensors monitor continuously for optimum performance
- ❑ Stainless steel construction
- ❑ Programmable 10" Touchscreens for operational control and action alerts
- ❑ One-touch recipe repeat
- ❑ Automatic basket lifts for maximum safety and cooking consistency
- ❑ Rectangular fry pots

OPTIONS & ACCESSORIES

- ❑ High Efficiency Filter
- ❑ Carbon-Charcoal Filter
- ❑ Rear Leg Kit (set of 2) to be used with remote fire pull station
- ❑ Full Size Basket
- ❑ Half-Size Fry Basket
- ❑ Element cleaning brush, fry pot cleaning brush, Flavor-savor Oil Powder and Chicken stirring paddle

CERTIFICATIONS

Certified to ANSI4

c UL us LISTED E146882

BUILT BY STAR BRANDS
265 Hobson Street, Smithville, Tennessee 37166 U.S.A.
Phone: 800-264-7827
www.wells-mfg.com

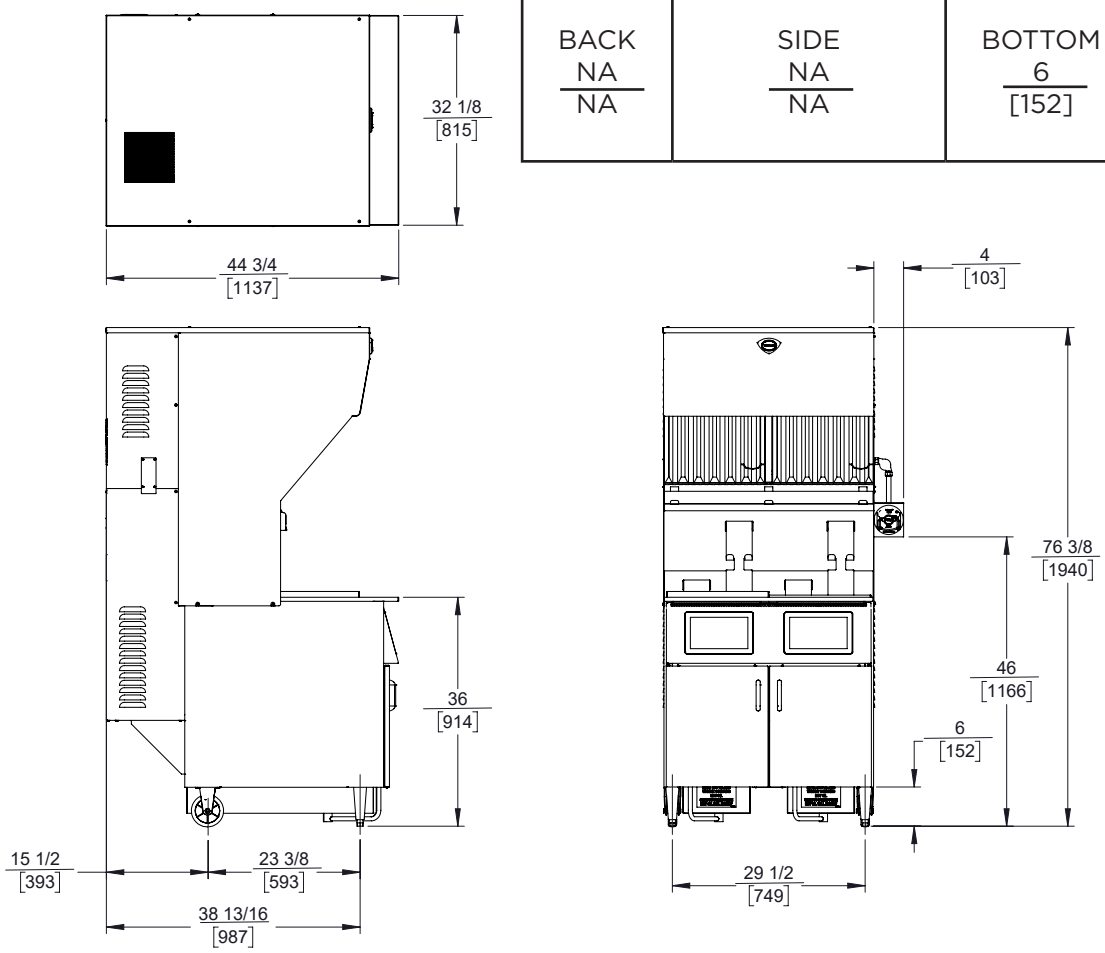
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INCHES
[MM]

MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE.			
BACK NA NA	SIDE NA NA	BOTTOM 6 [152]	TOP 8 [203]



Model Number	W x D x H	Voltage & Phase	Watts per Vat	Amps Single Phase VAT 1	Amps Single Phase VAT 2	AMPS PER LINE 3PHASE L1 L2 L3 VAT 1	AMPS PER LINE 3PHASE L1 L2 L3 VAT 2	NEMA	WEIGHT (SHIPPING)
WVAE110FT	32-1/8"x 44-3/4"x 76-3/8" 815mm x 1137mm x 1940mm	208V 1Ø 208V 3Ø 240V 1Ø 240V 3Ø	11.3KW 17.3KW 11.3KW 17.3KW	56 N/A 48 N/A	56 N/A 48 N/A	N/A 48 48 48 N/A 42 42 42	N/A 48 48 48 N/A 42 42 42	NONE NONE NONE NONE	1000lbs

* Installation by Professional Electrician required

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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