

# WVG-136 VENTLESS GRIDDLE VENTLESS COOKING SYSTEMS (VCS2000)

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**WVG-136RW**

## Features

- **Ventless Hood System** exceeds EPA Standard 202 for the release of particulate matter.
- **Interlock System** will not allow griddle heating elements to be energized if the baffle, pre-filter or high efficiency filter is not in place.
- **Airflow Sensing System** continually monitors airflow through the filtration system, optimizing performance and grease removal. Built-in filter monitoring system indicates when filter replacement will soon be necessary.
- **Ansul® R-102 Fire Suppression System** is built into the ventless hood to provide ultimate protection.
- **Each individual positive-off thermostat** controls one-half of the cooking surface.
- Features include a **full-width front grease trough**, an **extra-large removable front grease drawer** and a **removable stainless steel splashguard**.
- **Chrome-plated or grooved surface** options are available by special order only.
- **Model WVG-136RW includes a Wells RW-26 built-in standard double drawer warmer** that replaces lower storage cabinet.
- **The WVG-136 Ventless Griddle** is Underwriters Laboratories, Inc. LISTED and meets the National Sanitation Foundation and Canadian standards.
- **A one-year warranty** against defects covers parts and labor.

## Specifications

<b>Overall Dimensions:</b>	<b>Inches</b>	<b>MM</b>
Width	42 3/8	1076
Depth	35 3/8	898
Height (incl. 6" legs)	77 3/16	1961
<b>Griddle Surface Dimensions:</b>		
Width	22 1/2	572
Depth	18 5/16	465
Area	412 in. <sup>2</sup>	.27 m <sup>2</sup>
<b>Temperature Range:</b>	<b>Fahrenheit</b>	<b>Celsius</b>
G-136	200° to 400°	93° to 204°
<b>Number of Thermostats:</b>	2	
<b>Pre-Heat Time to 400° F:</b>	9 minutes	
<b>Watts Per Hour to Maintain 400° F:</b>	1,125	
<b>Typical Production:</b>	<b>Per Load</b>	<b>Per Hour</b>
Hamburgers	34	420
Steaks	12	150
Pancakes*	24	350
Eggs*	28	560
*Not applicable to grooved surface		
<b>Weights:</b>	<b>Lbs.</b>	<b>KG</b>
Installed	700	318
Shipping	780	354

## Accessories / Options

- Splashguard**, 20632
- Front-locking caster kit (field installed)**, 22650
- Rear leg kit**, 2 rear legs to be used when a remote fire pull station is field installed on WVG-136, 22616
- Chrome-plated griddle surface**, allows more efficient heat transfer throughout the cooking area
- Grooved griddle surface**, 3/4-inch thick ribbed steel plate that allows for the "branding" of meat products

## Export

The following models are available for export and meet the standards for CE:

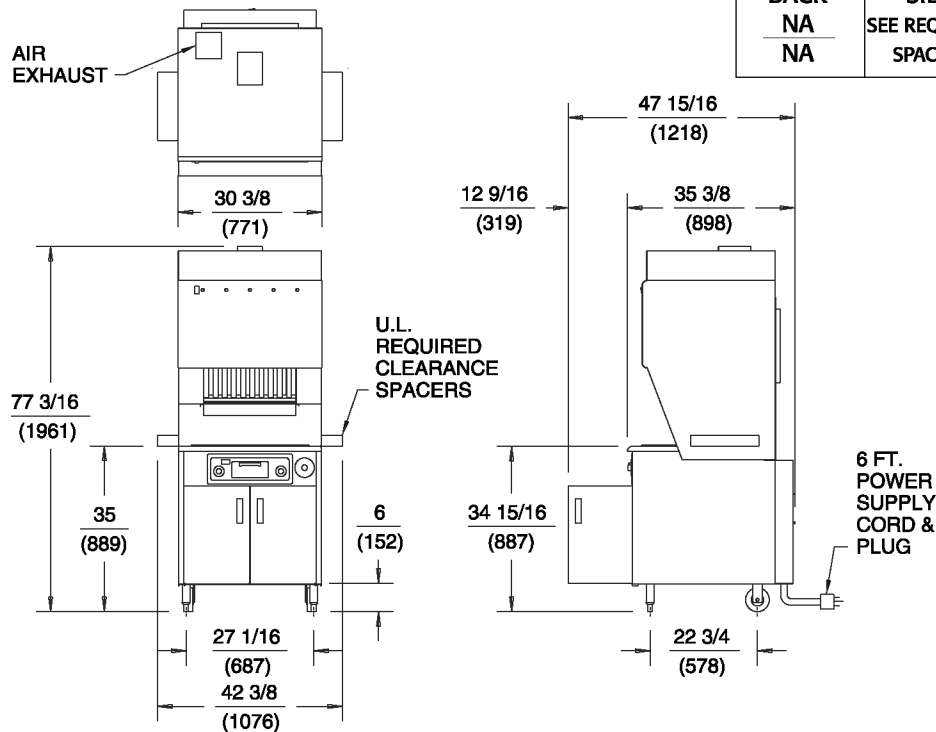
- WVG-136EU, 380-415 3NAC, 3Ø, 11.0 KW
- WVG-136RWEU, 380-415 3NAC, 3Ø, 12.0 KW





## MODELS WVG-136, WVG-136RW WVG-136EU, WVG-136RWEU VENTLESS COOKING SYSTEM

### DIMENSIONS:



MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE.			
BACK	SIDE	BOTTOM	TOP
NA	SEE REQUIRED SPACERS	6	8
NA		(152)	(203)

### WVG-136 AND WVG-136RW ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS 3 PHASE				AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3	N		
WVG-136	208	7300	-	-	-	-	35	NEMA 6-50P
WVG-136	208	7300	17	29	17	-	-	NEMA 15-60P
WVG-136	240	9500	-	-	-	-	40	NEMA 6-50P
WVG-136	240	9500	20	33	20	-	-	NEMA 15-60P
● WVG-136EU	380-415	11000	16	15	15	2	-	NONE
WVG-136RW	208	7900	-	-	-	-	38	NEMA 6-50P
WVG-136RW	208	7900	20	29	20	-	-	NEMA 15-60P
WVG-136RW	240	10400	24	33	24	-	-	NEMA 15-60P
● WVG-136RWEU	380-415	12000	20	15	15	6	-	NONE

NOTE: Specifications are subject to change without notice.

● Denotes export (EU) products.

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.

Wells Bloomfield, LLC  
10 Sunnen Dr, St. Louis, MO 63143 U.S.A.  
U.S.A.: (888) 356-5362 · Main Fax (800) 264-6666  
Canada & Export : (314) 781-2777 · (800) 264-7827 · Fax (314) 781-3636  
www.wellsbloomfield.com

