



## Ventless Cooking Systems

### Wells Ventless Fryers with Auto-Lift

MODEL  TWIN TURBO



### TWIN TURBO

#### DESCRIPTION

Wells Ventless Twin Turbo Fryer are Certified Type-1 compliant, UL710B approved recirculation hood systems and feature 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, ready to use package

#### SPECIFICATION

**Fire Protection** - Completely self contained ANSUL® R-102 system includes Two ANSUL® tank, nitrogen cartridge, ANSUL® soprofanier, 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 EPA (High- Efficiency Particulate Air) filter and a Carbon-Charcoal Filter. 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 appliances to function if filters are missing, clogged or in the event of a fire.

**Cooking Appliances** - Cooking equipment is included and integrated in all 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. All models feature Automatic

**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

- Completely self-contained, 3-stage filtration system
- Completely self-contained fire protection system
- 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
- Fly out tab and large red warning blocks display on both touchscreens in the event of an issue with filters, high limit, ansul deployment, and filter fan failure.
- Completely self-contained filtration process reduces emissions below that allowed in NFPA 96 and ANSI UL710B using the EPA 202 test method
- Stainless steel construction for strength, durability and ease of cleaning
- Fits through a 36" wide door opening
- Automatic basket lifts raises basket at the end of the cooking cycle for maximum safety and energy saving
- Paperless filtration system reduces labor, cleans oil more efficiency and extends oil life
- Recipe image on touchscreen activates repeat-cycle timer with one press.(recipes are fully customizable)
- Stainless steel, low-watt density, flat-bar elements provide longer oil life
- Automatic oil temperature control ensures precise temperatures while minimizing energy consumption
- Twin Turbo features a rectangular fry pot constructed of heavy duty stainless steel
- All models feature an additional fusible link on each fryer pot for added fire protection.
- The Twin Turbo features two fully programmable 10.1" touchscreens with recipe control and full color screen
- All Software/firmware can be updated via control panel USB
- Twin Turbo is available in 208V or 240V, 1Ø or 3Ø
- Twin Turbo Power is 17.3KW @ 3Ø and 11.3KW @ 1Ø

#### OPTIONS & ACCESSORIES

- High Efficiency Filter #22402
- Carbon-Charcoal Filter #22403
- Rear Leg Kit (set of 2) to be used with remote fire pull station #22692
- Full Size Basket for WVAE55F/FC #22913
- Half-Size Fry Basket for WVAE55F/FC # 22796
- Element cleaning brush, fry pot cleaning brush, Flavor Savor Oil Powder and Chicken stirring paddle

#### CERTIFICATIONS



Certified to  
ANSI4



LISTED  
E146882

2M-Z26540 REV - (04-26)



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**Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit**



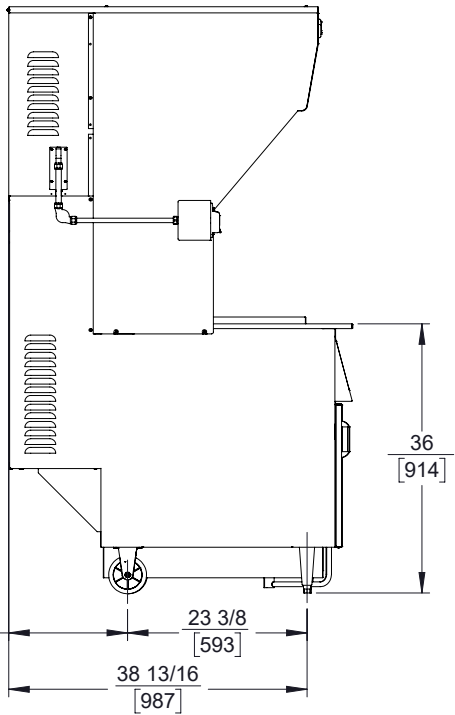
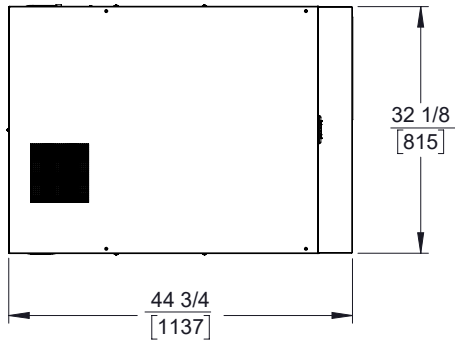
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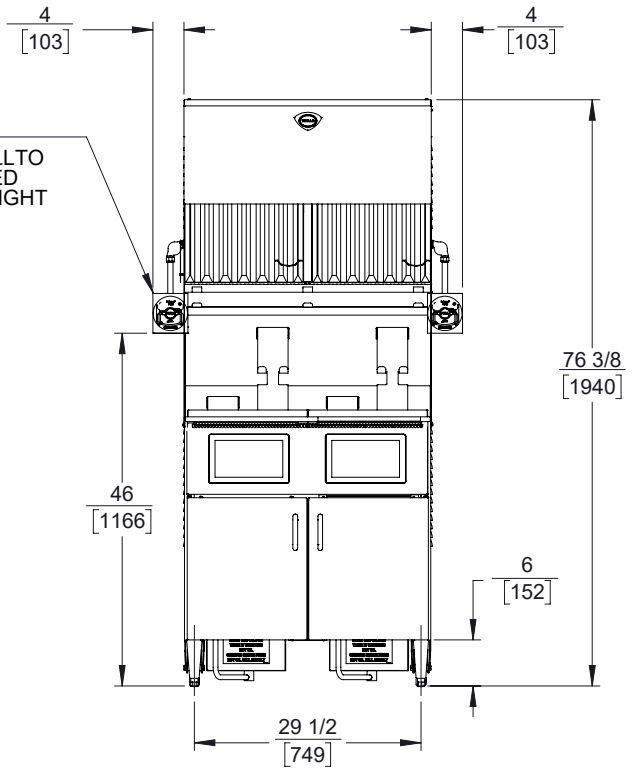
MODEL □ TWIN TURBO

INCHES  
[MM]

<b>MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE.</b>			
BACK NA NA	SIDE See required spacers	BOTTOM 6 [152]	TOP 8 [203]



MANUAL FIRE SUPPRESSION PULL TO BE FIELD INSTALLED EITHER LEFT OR RIGHT SIDE BY ANSUL TECHNICIAN



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

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