

Job Ite	em No.
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Wells®G-Series Electric Countertop Griddles

□ G13 □ G19 □ G23 □ G24



SPECIFICATIONS

Wells G-Series Electric Counter Top Griddles are ideal for any commercial kitchen based on their versatile, easy-to-use design. They feature one-half inch thick griddle plates for quick pre-heat, even heat distribution and fast recovery. Positive-off thermostats allow for individual zone temperature control and provide precise operator-controlled temperatures from 200° to 450° F (93° to 232° C). Enclosed tubular elements are clamped onto the bottom of the griddle plate for even heat distribution over the entire surface.

Additional specifications include removable splash guards for easy clean-up, extra-large 4- quart capacity, easily removable, front grease drawer, protective guard rings to protect the controls from accidents or accidental temperature changes and 4" adjustable legs.

WARRANTY

These units come with a one [1] year warranty for parts and labor.

FEATURES

- Available in various sizes and voltage options
- Stainless steel front, sides and removable splash guards
- Positive-off thermostats for individual zone temperature control
- Extra-large 4- quart capacity grease drawer
- Protective guard rings
- 4" adjustable legs
- Terminal block is provided for field wiring connections

OPTIONS & ACCESSORIES

- Chrome Plated griddle surface for efficient heat transfer and ease of cleaning
- Grooved options are available in 6" wide increments and not available with chrome surfaced griddles
- · Scraper for grooved griddles

PRODUCTION ESTIMATES [INDIVIDUAL RESULTS MAY VARY]						
MODEL	FOOD TYPE	PER LOAD	PER HOUR			
G13	HAMBURGERS	34	420			
	STEAKS	12	150			
	PANCAKES*	24	350			
	EGGS*	28	560			
G19	HAMBURGERS	48	720			
	STEAKS	18	220			
	PANCAKES*	35	500			
	EGGS*	45	675			
G23	HAMBURGERS	65	720			
	STEAKS	24	288			
	PANCAKES*	48	720			
	EGGS*	56	1008			
G24	HAMBURGERS	86	1450			
	STEAKS	32	400			
	PANCAKES*	66	950			
	EGGS*	70	1190			

*NOT APPLICABLE TO GROOVES SURFACE NOTE: PRODUCTION DATA USING FRESH NOT FROZEN MEATS

CERTIFICATIONS









STD4

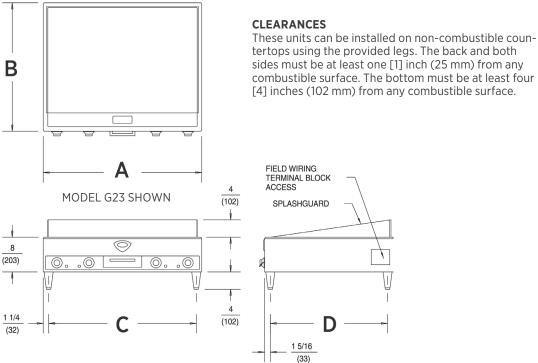
EXPORT MODELS ONLY

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(33)OVERAL DIMENSIONS GRID SURFACE DIMENSIONS **LEG WIDTHS AMPS PER LINE PHASE 3 AMPS** NO. OF MODEL **WIDTH** DEPTH WIDTH DEPTH VOLTS WATTS **HEIGHT WIDTH DEPTH** T-STATS [A] in. [B] in. [C] in. [D] in. SINGLE PHASE in. (mm) in. (mm) AREA L1 L2 L3 N in. (mm) (mm) (mm) (mm) (mm) 208 240 480 6,800 9,000 9,000 10,800 14.0 18.7 9.4 15 28.1 32.5 16.2 15 14.0 18.7 9.4 15 NA NA NA 32.5 37.5 18.7 NA 21.5 (546) 20.5 (521) 412in² .27m² 24.8 (630) 16.0 (406) 18.3 (465) 22.5 (572) G13 2 380-415 208 240 380-415 480 12,000 12,000 16,100 12,000 49.9 43.3 22.5 NA 28.8 25.0 22.5 25.0 NA NA O NA 57.6 50.0 NA 25.0 23.6 (598) 16.0 (406) 34.0 (864) 34.25 (870) 18.3 (465) 625in² .40m² 36.5 (927) 21.0 (533) G19 2 208 240 480 380-415 16,000 16,000 16,000 16,000 48.3 41.7 20.9 15.8 51.3 44.4 22.2 31.6 35.0 30.4 15.2 19.2 76.9 66.6 33.3 36.5 (927) 29.6 (751) 16.0 (406) 34.0 (864) 27.0 (686) 34.25 (870) 833in² .54m² 24.3 (618) G23 4 38.6 208 240 480 380-415 67.1 58.3 28.9 41.7 103.3 89.5 43.8 49.0 (1,245) 16.0 (406) 46.5 (1,181) 27.0 (686) 1,140in² .73m² 46.9 (1,191) 24.3 (618) 29.6 (751) 4 G24 50.6

MODEL	PER HEAT TIME TO REACH 400° F	WATTS PER HOUR TO MAINTAIN 400° F	APPROX. SHIP WEIGHT	APPROX. INSTALLED WEIGHT
G13	9 MINUTES	1,125	128 lb. (58 kg)	115 lb. (52 kg)
G19	9 MINUTES	1,700	190 lb. (86 kg)	159 lb. (72 kg)
G23	9 MINUTES	2,200	260 lb. (118 kg)	204 lb. (93 kg)
G24	9 MINUTES	2,900	326 lb. (148 kg)	244 lb. (111 kg)

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