



ELECTRIC

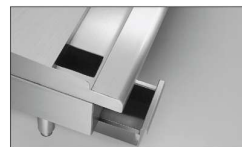
ELECTRIC COUNTERTOP | WELLS VENTLESS APPROVED GRIDDLES

IMPERIAL

ITG-36-E-VENTLESS

Model Numbers

ITG-24-E-VENTLESS
ITG-36-E-VENTLESS
ITG-48-E-VENTLESS
ITG-60-E-VENTLESS
ITG-72-E-VENTLESS



STAINLESS STEEL GREASE
GUTTER AND 1 GAL (3.8 L)
GREASE CAN.



ELEMENTS LOCATED DIRECTLY
UNDER GRIDDLE PLATE FOR
EVEN HEATING.

ELECTRIC ELEMENT

- Thermostat maintains selected temperature during peak hours.
- 4 KW serpentine elements located under entire griddle plate.
- Maximum temperature is 450°

GRIDDLE PLATE

- Thick, highly polished steel plate holds temperature and has a quick recovery.
- Full 24" (610 mm) plate depth for more cooking surface.
- Surface is ideal for a large range of menu items.
- Optional chrome griddle top is available.

EXTERIOR FEATURES

- Stainless steel front, sides, splash guard, and ledge.
- Stainless steel ledge is one piece rolled for cleaning convenience.
- Range match profile when placed on a refrigerated base or equipment stand.
- Control knobs are constructed of virtually unbreakable plastic.
- 4" (102 mm) stainless steel legs are included.
- One year parts and labor warranty.

GREASE MAINTENANCE

- Stainless steel grease gutter is 4" (102 mm) wide.
- Large 1 gal (3.8 L) capacity grease can has a weep hole to indicate when full.
- Grease can removes easily.

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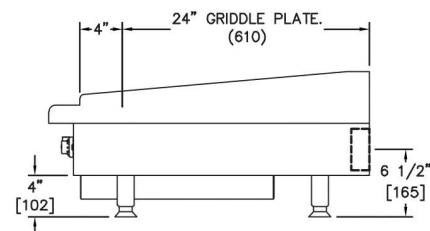
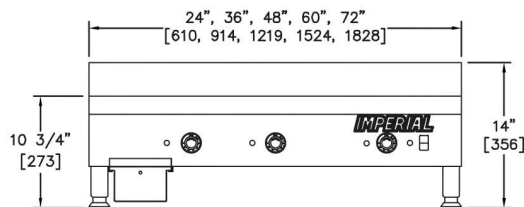
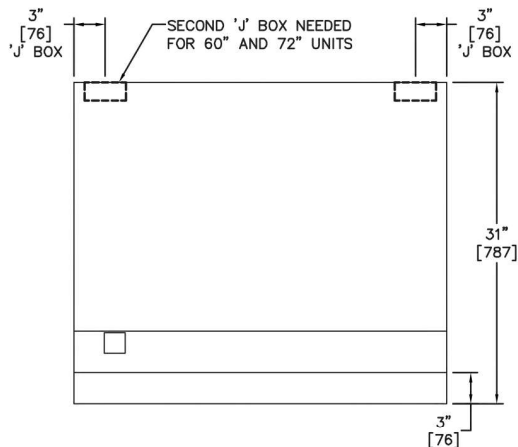
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ELECTRIC COUNTERTOP VENTLESS GRIDDLES

MODEL	WIDTH INCHES (MM)	NUMBER OF ELEMENTS	SHIP WEIGHT	
			KG	LBS
ITG-24-E- VENTLESS	24" (610 MM)	2	136	300
ITG-36-E- VENTLESS	36" (914 MM)	3	195	430
ITG-48-E- VENTLESS	48" (1219 MM)	4	261	575
ITG-60-E- VENTLESS	60" (1524 MM)	5	328	725
ITG-72-E- VENTLESS	72" (1829 MM)	6	396	875

CLEARANCE REQUIREMENTS

For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces

OPTIONS AND ACCESSORIES

- Stainless steel equipment stands
- 6" (152 mm) casters for equipment stands
- 5" (127 mm) deep, stainless steel front landing ledge
- 7" (178 mm) deep, stainless steel front landing ledge
- Chrome griddle top, (add "-CG" to model number)
- Extra grease can



AMPERAGE REQUIREMENTS				
MODEL	TOTAL KW	VOLTS	PH	AMPS
ITG-24-E- VENTLESS	8	208	1	39
	8	208	3	34
	8	240	1	33
	8	240	3	29
	8	480	3	15
ITG-36-E- VENTLESS	12	208	1	58
	12	208	3	34
	12	240	1	50
	12	240	3	29
	12	480	3	15
ITG-48-E- VENTLESS	16	208	1	77
	16	208	3	67
	16	240	1	67
	16	240	3	58
	16	480	3	29

AMPERAGE REQUIREMENTS					
MODEL	TOTAL KW	VOLTS	PH	AMPS	
				A	B
ITG-60-E-VENTLESS	20	208	1	58	39
	20	208	3	34	34
	20	240	1	50	33
	20	240	3	29	29
	20	480	3	15	15
ITG-72-E-VENTLESS	24	208	1	58	58
	24	208	3	34	34
	24	240	1	50	50
	24	240	3	29	29
	24	480	3	15	15

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