



Wells G-SERIES Electric Built-In/Drop-In Griddles

G136 G196 G236 G246



G236 Shown

SPECIFICATIONS

Wells G-Series Electric Built-in/Drop-in 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. Griddles are designed and engineered to be installed into metal counter tops and features Wellsloks® for quick and easy installation.

WARRANTY

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



WELLS MANUFACTURING INTERNATIONAL INC.

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FEATURES

- Available in various sizes and voltage options
 - Stainless steel top and control panel and removable splash guards
 - Positive-off thermostats for individual zone temperature control
 - Extra-large 4- quart capacity grease drawer
 - Protective guard rings
 - Terminal block is provided for field wiring connections
- Models feature Wellsloks® for quick and easy installation

OPTIONS & ACCESSORIES

- Chrome Plated griddle surface for efficient heat transfer and ease of cleaning
 - Grooved Griddle surface. 3/4" thick ribbed steel plate for score marks and branding of meats
- *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
G136	HAMBURGERS	34	420
	STEAKS	12	150
	PANCAKES*	24	350
	EGGS*	28	560
G196	HAMBURGERS	48	720
	STEAKS	18	220
	PANCAKES*	35	500
	EGGS*	45	675
G236	HAMBURGERS	65	720
	STEAKS	24	288
	PANCAKES*	48	720
	EGGS*	56	1008
G246	HAMBURGERS	86	1450
	STEAKS	32	400
	PANCAKES*	66	950
	EGGS*	70	1190

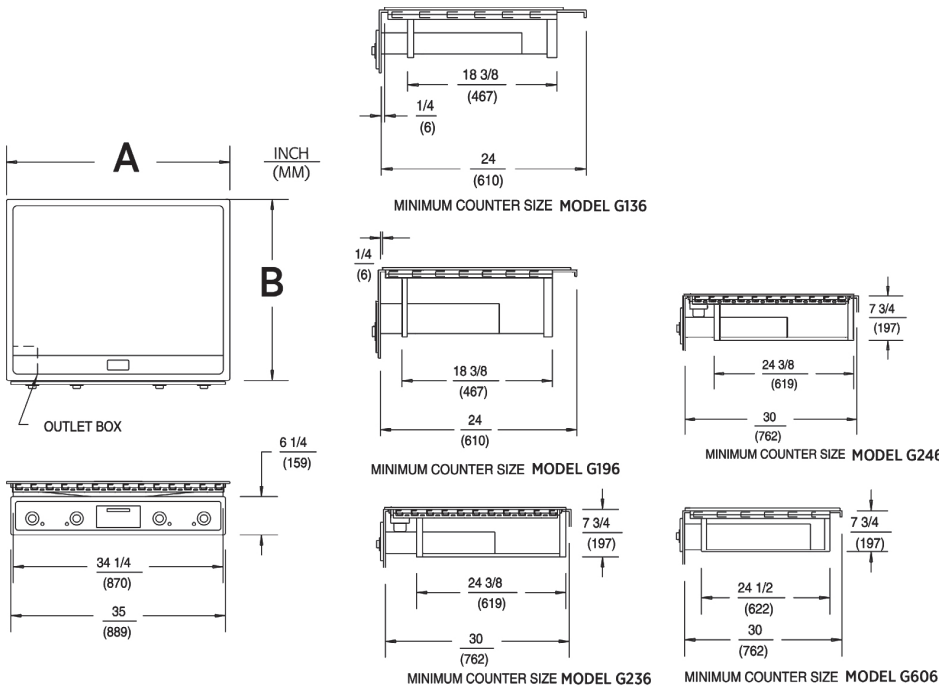
*NOT APPLICABLE TO GROOVED SURFACE

NOTE: PRODUCTION DATA USING FRESH, NOT FROZEN MEATS

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□ G136 □ G196 □ G236 □ G246



CLEARANCES

Minimum clearance required from unit to the nearest surface: Back must be at least one [1] inch (25 mm). Both sides must be at least two [2] inches (51 mm) from any combustible surface. The bottom must be at least nine [9] inches (229 mm) from any combustible surface and the front at least two [2] inches (51 mm).

SPECIFICATIONS

MODEL	OVERALL DIMENSIONS			GRID SURFACE DIMENSIONS			NO. OF T-STATS	VOLTS	WATTS	AMPS PER LINE PHASE 3				AMPS SINGLE PHASE
	WIDTH [A] in. (mm)	DEPTH [B] in. (mm)	HEIGHT in. (mm)	WIDTH in. (mm)	DEPTH in. (mm)	AREA				L1	L2	L3	N	
G136	24.8 (630)	23.6 (598)	7.75 (197)	22.5 (572)	18.3 (465)	412in ² 0.27m ²	2	208 240	6,800 9,000	14.0 18.7	28.1 32.5	14.0 18.7	NA NA	32.5 37.5
G196	36.5 (927)	23.6 (598)	7.75 (197)	34.25 (870)	18.3 (465)	625in ² .040m ²	2	208 240 480	12,000 12,000 12,000	28.8 25.0 12.5	49.9 43.3 NA	28.8 25.0 25.0	NA NA NA	57.6 50.0 25.0
G236	36.5 (927)	29.6 (751)	7.75 (197)	34.25 (870)	24.3 (618)	833in ² 0.54m ²	4	208	16,000	48.3	51.3	35.0	-	76.9
G246	49.0 (1,245)	29.6 (751)	7.75 (197)	46.9 (1,191)	24.3 (618)	1,140in ² 0.73m ²	4	208 480	21,500 21,500	63.4 27.1	67.1 28.9	45.8 19.9	- -	103.3 43.8

MODEL	PER HEAT TIME TO REACH 400° F	WATTS PER HOUR TO MAINTAIN 400° F	APPROX. SHIP WEIGHT	APPROX. INSTALLED WEIGHT
G136	9 MINUTES	1,125	120 lb. (54 kg)	110 lb. (51 kg)
G196	9 MINUTES	1,700	180 lb. (82 kg)	165 lb. (75 kg)
G236	9 MINUTES	2,200	292 lb. (132 kg)	272 lb. (123 kg)
G246	9 MINUTES	2,900	331 lb. (150 kg)	300 lb. (136 kg)

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing 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.

CERTIFICATIONS



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