

G-136 BUILT-IN GRIDDLE

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G-136

Shown without removable splashguard (provided).

Wells Griddle G-136 is ideal for any kitchen based on its versatile, easy-to-use design. In addition to the standard grill surface there are two options to choose from, grooved or chrome-plated. The two positive-off thermostats allow individual zone control. The oversize grease drawer is easily removable for cleaning.

Features

- **Each individual thermostat** controls a twelve-inch wide cooking surface.
- **Enclosed tubular elements** are clamped onto the griddle plate to provide even heat distribution over the entire surface.
- **Splashguard** makes clean-up easier by preventing grease and food products from leaving the cooking area.
- **An extra-large, removable, front-grease drawer** has a capacity of four quarts.
- **Controls** are recessed in a one-piece, front-mounted panel.
- **A terminal block** is provided for field connection to the main power supply.
- **The G-136 Griddle** is Underwriters Laboratories, Inc. recognized and meets the National Sanitation Foundation standards.
- **A one-year warranty** against defects covers parts and labor.

Specifications

Dimensions:	Inches	MM
Overall Dimensions:		
Width	24 13/16	630
Depth	23 9/16	598
Grid Surface Dimensions:		
Width	22 1/2	572
Depth	18 5/16	465
Area	412 in ²	.27 m ²
Temperature Range:	Fahrenheit	Celsius
G-136	200° to 450°	93° to 232°
Number of Thermostats:	2	
Pre-Heat Time to 400° F:	9 minutes	
Watts Per Hour to Maintain 400° F:	1,125	
Typical Production:	Per Load	Per Hour
Hamburgers	34	420
Steaks	12	150
Pancakes*	24	350
Eggs*	28	560
* Not applicable to grooved surface		
Weights:	Lbs.	KG
Installed	110	51
Shipping	120	54

Accessories / Options

Splashguard, 20632

Chrome-plated griddle surface, 50 microns thick

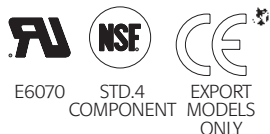
Grooved griddle surface, 3/4-inch thick ribbed steel plate that allows for the "branding" of meat products

Export

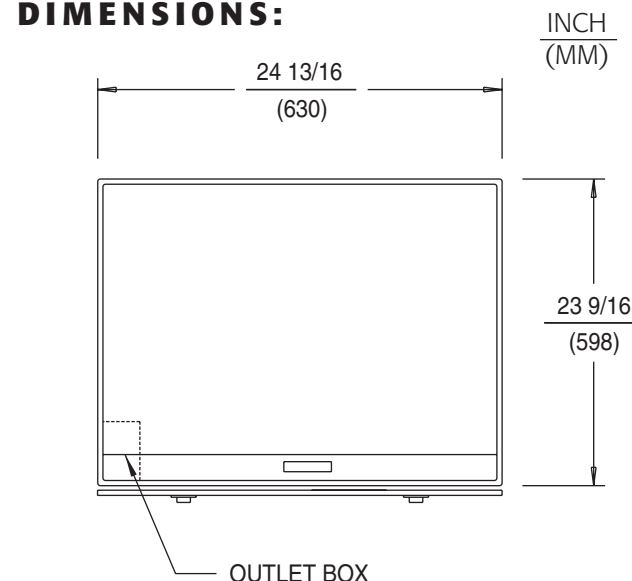
The following models are available for export and meet the standards for CE:

- G-136EU, 19MM-thick plate, 380-415V, 3NAC, 10.8 KW, 50° to 275°C thermostats, shipping weight is 54 KG.
- PG-136EU, chrome plate 19MM-thick plate, 380-415V, 3NAC, 10.8 KW, 50° to 275°C thermostats, shipping weight is 63 KG.

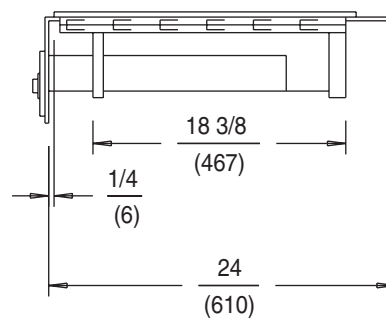
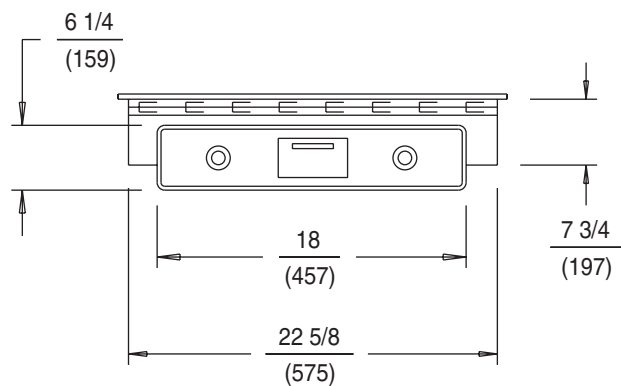




DIMENSIONS:



MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE.			
BACK	SIDE	BOTTOM	TOP
<u>1</u>	<u>2</u>	<u>9</u>	<u>NA</u>
(25)	(51)	(229)	NA



MINIMUM COUNTER SIZE

G-136 ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS PER LINE PHASE 3			AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3		
G-136	208	6800	14.0	28.1	14.0	32.5	NONE
G-136	240	9000	18.7	32.5	18.7	37.5	NONE
G-136	480	9000	9.4	16.2	9.4	18.7	NONE
* G-136EU	380-415	10800	15.0	15.0	15.0	NA	NONE

* Denotes export (EU) products.

NOTE: Specifications are subject to change without notice. See installation instruction sheet prior to installing unit. This document is not for installation purposes. The installation of units require additional Underwriters Laboratories evaluation. **THIS UNIT IS DESIGNED TO BE INSTALLED IN METAL COUNTERS ONLY.**

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