## **B-506 BUILT-IN CHAR BROILER**



**Specifications** 

| Overall Dimensions:                 | Inches              | MM                 |  |  |  |  |  |  |
|-------------------------------------|---------------------|--------------------|--|--|--|--|--|--|
| Width                               | 36 1/2              | 927                |  |  |  |  |  |  |
| Depth                               | 29 9/16             | 751                |  |  |  |  |  |  |
| Grid Surface Dimensions:            |                     |                    |  |  |  |  |  |  |
| Width                               | 32                  | 813                |  |  |  |  |  |  |
| Depth                               | 20                  | 508                |  |  |  |  |  |  |
| Area                                | 640 in <sup>2</sup> | .41 m <sup>2</sup> |  |  |  |  |  |  |
| Temperature Settings: OFF/LO to HI  |                     |                    |  |  |  |  |  |  |
| Number of Controls:                 | 2                   |                    |  |  |  |  |  |  |
| Pre-Heat Time to 600° F: 10 minutes |                     |                    |  |  |  |  |  |  |
| Typical Production:                 | Per Load            | Per Hour           |  |  |  |  |  |  |
| Hamburgers                          | 50                  | 700                |  |  |  |  |  |  |
| Steaks                              | 18                  | 160                |  |  |  |  |  |  |
| Weights:                            | Lbs.                | KG                 |  |  |  |  |  |  |
| Installed                           | 137                 | 62                 |  |  |  |  |  |  |
| Shipping                            | 142                 | 64                 |  |  |  |  |  |  |

Wells B-506 Built-In Char Broiler has a stainless steel top that makes this broiler one of the most durable in the industry. Self-cleaning elements are protected by the heavy-duty cast-iron grates and provide two heat zones for broiling flexibility.

## **Features**

- Self-cleaning elements are positioned between the broiler grate ribs to guard against direct food contact and spatula abrasion. The elements also provide dual heating action (conductive and radiant).
- **Temperature** is regulated by two infinite controls with a positive-off position and signal lights to indicate a power-on condition.
- Each element frame assembly has a spring-loaded support rod to secure element when in a raised position.
- Lift-out, drawn drip pans with handles and removable cast iron grates allow fast and easy cleaning.
- Each individual control regulates one half of the grid surface area for cooking versatility.
- Controls are recessed in a one-piece, drawn, stainless steel panel to help prevent accidental temperature changes.
- A terminal block is provided for field connection to the main power supply.
- Each unit is provided with a grate scraper/brush.
- The B-506 Broiler is Underwriters
   Laboratories, Inc. Recognized and meets
   NSF International standards.
- A one-year warranty against defects covers parts and labor.



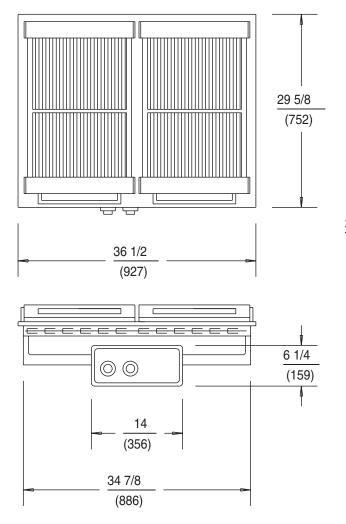
## MODEL **B-506 BUILT-IN CHAR BROILER**

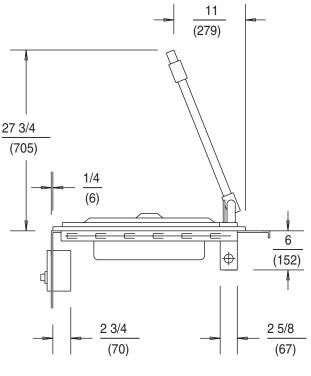
**DIMENSIONS:** 

INCH (MM)

|   | MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE |       |        |       |  |  |  |  |  |
|---|---|-------|--------|-------|--|--|--|--|--|
| Γ | BACK  | SIDE  | воттом | FRONT |  |  |  |  |  |
|   | 7   | 6     | 3      | 5/8   |  |  |  |  |  |
|   | (178)   | (152) | (76)   | (16)  |  |  |  |  |  |

NOTE: Depending on the installation, clearances can be reduced upon further evaluations to UL standards.





## **B-506 ELECTRICAL SPECIFICATIONS:**

| MODELS | MODELS VOLTS WA |       | AMPS PER LINE PHASE 3 |      | AMPS | POWER        |             |
|--------|-----------------|-------|-----------------------|------|------|--------------|-------------|
| MODELS | VULIS           | WAIIS | L1                    | L2   | L3   | SINGLE PHASE | SUPPLY CORD |
| B-506  | 208             | 10800 | 30.0                  | 30.0 | 30.0 | -            | NONE        |
| B-506  | 240             | 10800 | 26.0                  | 26.0 | 26.0 | 45.0         | NONE        |

NOTE: Specifications are subject to change without notice. See installation instructions prior to installing the unit. This document is not for installation purposes. The installation of recognized component units requires additional evaluations to Underwriters Laboratories, Inc. standards.

THIS UNIT IS DESIGNED TO BE INSTALLED IN METAL COUNTERS ONLY.

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