G-19 GRIDDLE



Wells Griddle G-19 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 seventeen-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 front-mounted with a protective guard ring to help prevent accidental temperature changes.
- A terminal block is provided for field connection to the main power supply.
- The G-19 Griddle is Underwriters Laboratories, Inc. LISTED and meets the National Sanitation Foundation and Canadian standards.
- A one-year warranty against defects covers parts and labor.

Accessories / Options

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

Specifications

Overall Dimensions:	Inches	MM					
Width	36 1/2	927					
Depth	23 9/16	598					
Height	16	406					
(incl. 4" legs & splashguard)							
Grid Surface Dimensions:							
Width	34 1/4	870					
Depth	18 5/16	465					
Area	625 in ²	.40 m ²					
Temperature Range:	Fahrenheit	Celsius					
G-19	200° to 450°	93° to 232°					
Number of Thermostats:		2					
Pre-Heat Time to 400° F:		9 minutes					
Pre-Heat Time to 400° F: Watts Per Hour to Mainta	in 400° F:	9 minutes 1,700					
	in 400° F: Per Load						
Watts Per Hour to Mainta		1,700					
Watts Per Hour to Mainta Typical Production: Hamburgers Steaks	Per Load	1,700 Per Hour					
Watts Per Hour to Mainta Typical Production: Hamburgers Steaks Pancakes*	Per Load 48 18 35	1,700 Per Hour 720					
Watts Per Hour to Mainta Typical Production: Hamburgers Steaks	Per Load 48 18	1,700 Per Hour 720 220					
Watts Per Hour to Mainta Typical Production: Hamburgers Steaks Pancakes*	Per Load 48 18 35 45	1,700 Per Hour 720 220 500					
Watts Per Hour to Mainta Typical Production: Hamburgers Steaks Pancakes* Eggs*	Per Load 48 18 35 45	1,700 Per Hour 720 220 500					
Watts Per Hour to Mainta Typical Production: Hamburgers Steaks Pancakes* Eggs* * Not applicable to grooved surface	Per Load 48 18 35 45	1,700 Per Hour 720 220 500 675					
Watts Per Hour to Mainta Typical Production: Hamburgers Steaks Pancakes* Eggs* * Not applicable to grooved surface Weights:	Per Load 48 18 35 45 Lbs.	1,700 Per Hour 720 220 500 675					

Export

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

- G-19EU, 19MM-thick plate, 380-415V, 3NAC, 16.1 KW, 50° to 275° C thermostats, shipping weight is 86 KG
- PG-19EU, chrome plate 19MM-thick plate, 380-415V, 3NAC, 16.1 KW, 50° to 275° C thermostats, shipping weight is 102 KG



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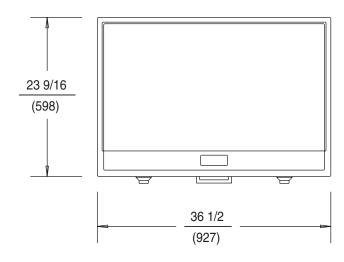




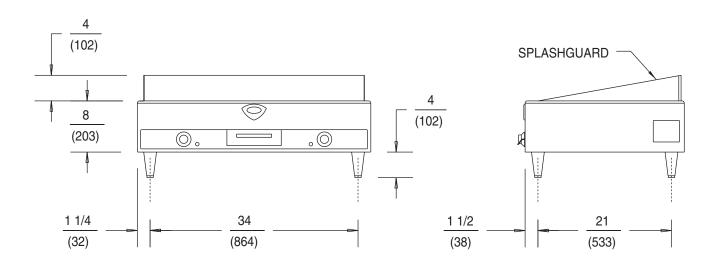
MODEL G-19 GRIDDLE



INCH (MM)



MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST COMBUSTIBLE OBJECT.						
BACK	SIDE	воттом	TOP			
11	1	NA				
(25)	(25)	(102)	NA			



G-19 ELECTRICAL SPECIFICATIONS:

MODELS VOLTS WATTS		AMPS PER LINE PHASE 3			ASE 3	AMPS	POWER	
			L1	L2	L3	N	SINGLE PHASE	SUPPLY CORD
G-19	208	12000	28.8	49.9	28.8	NA	57.6	NONE
G-19	240	12000	25.0	43.3	25.0	NA	50.0	NONE
G -19EU	380-415	16100	22.5	22.5	22.5	0	NA	NONE
G-19	480	12000	12.5	NA	25.0	NA	25.0	NONE

Denotes export (EU) products.

NOTE: Specifications are subject to change without notice.

WELLS MANUFACTURING COMPANY

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