

G-196 BUILT-IN GRIDDLE

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IMPORTANT: This unit is designed and approved for installation into metal countertops only.

Wells G-196 Built-In Griddle 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 oversized grease drawer is easily removable for cleaning.

Specifications

Overall Dimensions:	Inches	MM
Width	36 1/2	927
Depth	23 9/16	598
Griddle Surface Dimensions:		
Width	34 1/4	870
Depth	18 5/16	465
Area	625 in ²	.40 m ²
Temperature Range:	Fahrenheit	Celsius
G-196	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:	1,700	
Typical Production:	Per Load	Per Hour
Hamburgers	48	720
Steaks	18	220
Pancakes*	35	500
Eggs*	45	675
* Not applicable to grooved surface		
Weights:	Lbs.	KG
Installed	165	75
Shipping	180	82

Export

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

- **G-196EU**, 380-415V, 3NAC, 16.1 KW, 19MM thick plate
- **PG-196EU**, chrome plate, 380-415V, 3NAC, 16.1 KW, 19MM thick plate

Features

- Each individual positive-off thermostat controls one-half of the cooking surface.
- Enclosed tubular elements are clamped onto the one-half inch thick griddle plate to provide even heat distribution over the entire surface.
- Removable splashguard makes clean-up easier.
- The removable front grease drawer has a four-quart capacity.
- Controls are recessed in one-piece, drawn, stainless steel panel to help prevent accidental temperature changes.
- Wellslok allows for quick and easy installation in stainless steel countertops.
- A terminal block is provided for field wiring connection to the main power supply.
- The G-196 Griddle is Underwriters Laboratories, Inc. recognized and meets NSF International standards.
- A one-year warranty against defects covers parts and labor.

Accessories / Options

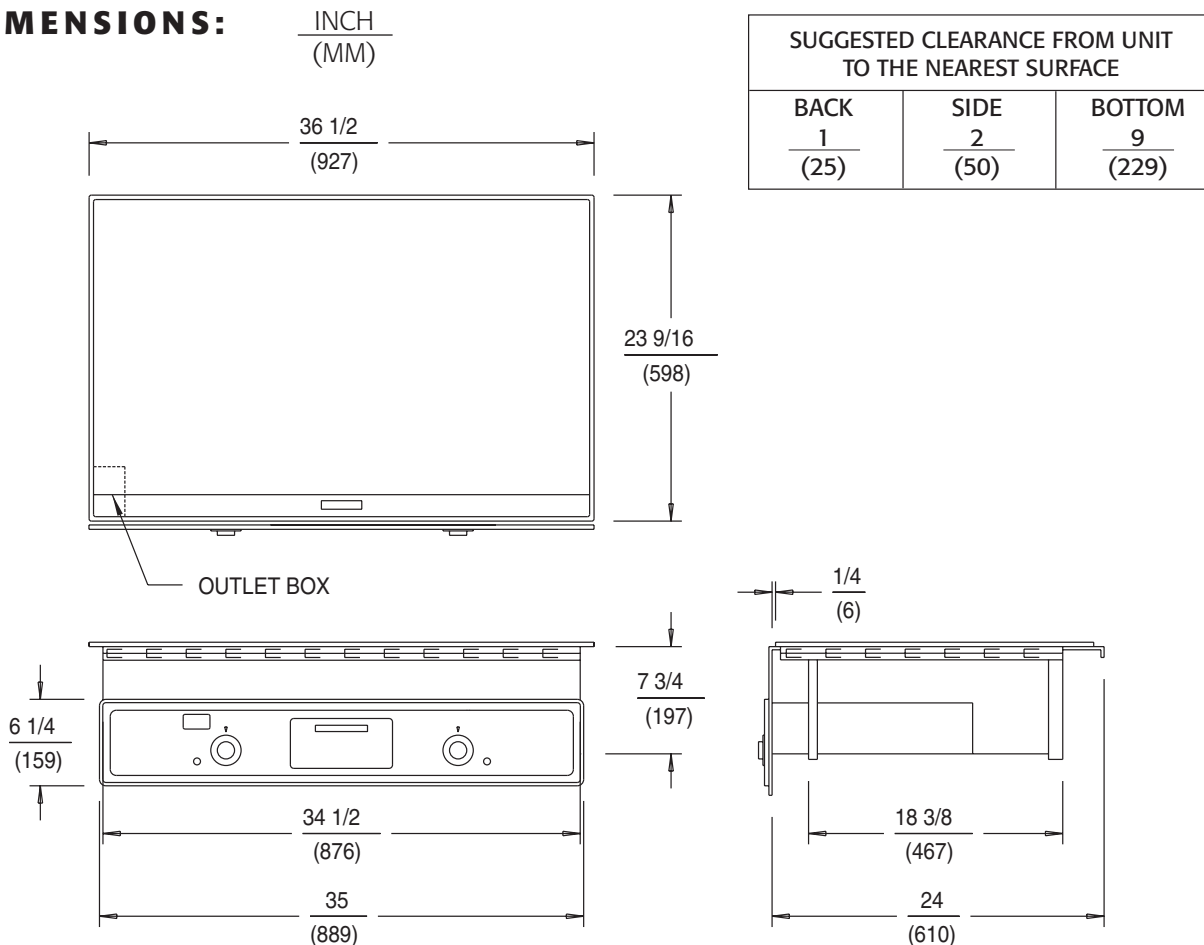
Chrome-plated griddle surface, allows more efficient heat transfer throughout the cooking area, available by special order.

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





DIMENSIONS:



G-196 ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS PER LINE 3 PHASE			AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3		
G-196	208	12000	28.8	49.9	28.8	57.6	NONE
G-196	240	12000	25.0	43.3	25.0	50.0	NONE
G-196	480	12000	12.5	21.7	12.5	25.0	NONE
G-196EU	380-415	16100	22.3	22.3	22.3	NA	NONE

Denotes export (EU) products.

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. Depending on the installation, clearances can be changed upon further evaluations to UL standards.

THIS UNIT IS DESIGNED TO BE INSTALLED IN METAL COUNTERS ONLY

