# **G-24 GRIDDLE**



**Wells G-24 Griddle** is ideal for any commercial kitchen based on its versatile, easy-to-use design. In addition to the standard griddle surface there are two options to choose from, grooved or chrome-plated. The four positive-off thermostats allow individual zone control.

## **Specifications**

Overall Dimensions:	Inches	MM						
Width	49	1,245						
Depth	29 9/16	751						
Height	16	406						
(incl. 4" legs & splashguard)								
Grid Surface Dimensions:								
Width	46 7/8	1,191						
Depth	24 5/16	618						
Area	1140 in <sup>2</sup>	.73 m <sup>2</sup>						
Temperature Range:	Fahrenheit	Celsius						
G-24	200° to 450°	93° to 232°						
Number of Thermostats:	4							
Pre-Heat Time to 400° F:	9 minutes							
Watts Per Hour to Maintain 400° F: 2,900								
Typical Production:	Per Load	Per Hour						
Hamburgers	86	1,450						
Steaks	32	400						
Pancakes*	66	950						
Eggs*	70	1,190						
* Not applicable to grooved surface								
Weights:	Lbs.	KG						
Installed	244	111						
Shipping	326	148						

#### **Export**

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

- **G-24EU**, 380-415V, 3NAC, 21000 watts
- PG-24EU, chrome plated, 380-415V, 3NAC, 21000 watts

#### **Features**

- Each individual thermostat controls an eleven and one half-inch wide cooking surface.
- Enclosed tubular elements are clamped onto the 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 mounted with a protective guard ring to help prevent accidental temperature changes.
- Each unit is provided with 4" adjustable legs.
- A terminal block is provided for field connection to the main power supply.
- The G-24 Griddle is Underwriters Laboratories, Inc. LISTED and meets NSF International and Canadian 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



## WELLS MANUFACTURING





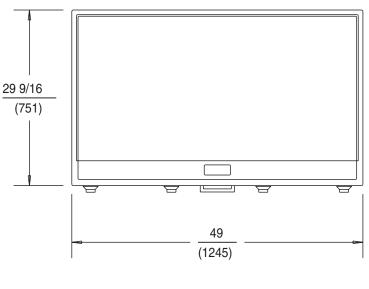


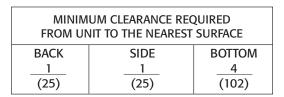


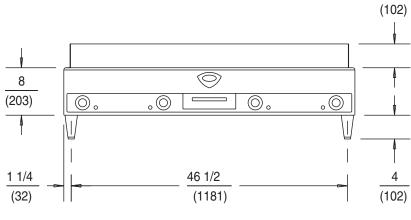
MODEL G-24 GRIDDLE

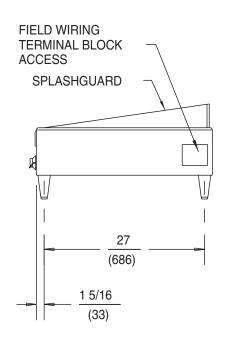












#### **G-24 ELECTRICAL SPECIFICATIONS:**

MODELS VOLTS		WATTS	AMPS PER LINE PHASE 3		AMPS	POWER		
			L1	L2	L3	N	SINGLE PHASE	SUPPLY CORD
G-24	208	21500	63.4	67.1	45.8	-	103.3	NONE
G-24	240	21500	55.0	58.3	39.6	-	89.5	NONE
G-24	480	21500	27.1	28.9	19.9	_	43.8	NONE
<b>G</b> -24EU	380-415	21000	20.8	41.7	25.0	50.6	-	NONE

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Denotes export (EU) products.

NOTE: Specifications are subject to change without notice.





