

G-606 BUILT-IN GRIDDLE

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Wells G-606 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 eight positive-off thermostats allow individual zone control. The oversized grease drawers are easily removable for cleaning.

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

Specifications

Overall Dimensions:	Inches	MM
Width	69	1752
Depth	29 9/16	751
Griddle Surface Dimensions:		
Width	66 7/8	1699
Depth	24 5/16	617
Area	1626 in ²	1.04 m ²
Temperature Range:	Fahrenheit	Celsius
G-606	200° to 450°	93° to 232°
Number of Thermostats:	8	
Pre-Heat Time to 400° F:	9 minutes	
Watts Per Hour to Maintain 400° F:	4,400	
Typical Production:	Per Load	Per Hour
Hamburgers	130	2000
Steaks	48	600
Pancakes*	96	1350
Eggs*	112	2000
* Not applicable to grooved surface		
Weights:	Lbs.	KG
Installed	447	203
Shipping	517	235

Features

- **Each individual positive-off thermostat** controls one-eighth of the cooking surface.
- **Enclosed tubular elements** are clamped onto 1/2" thick griddle plate to provide even heat distribution over the entire surface.
- **Removable splashguard** makes clean-up easier.
- **Each 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.
- **Two terminal blocks** are provided for field wiring connections to the main power supply.
- **The G-606 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.

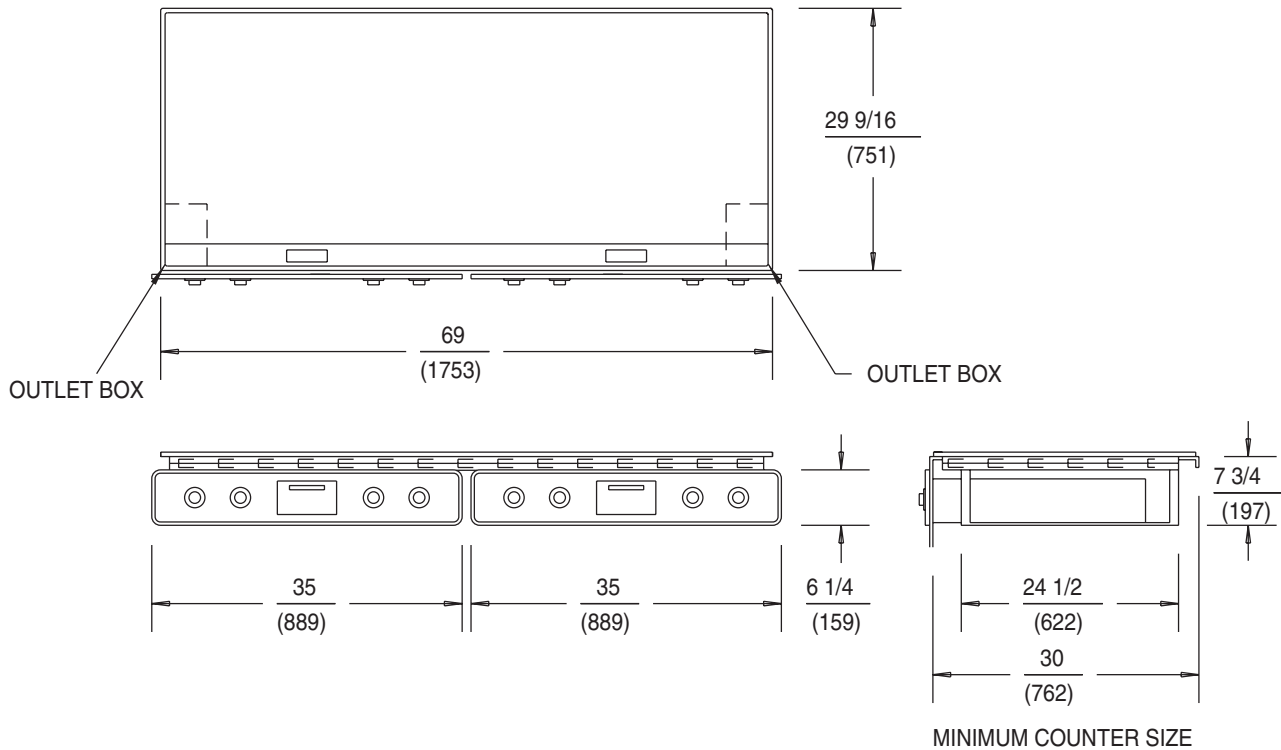
Grooved griddle surface, 3/4-inch thick ribbed steel plate that allows for the "branding" of meat products, available by special order.





DIMENSIONS: $\frac{\text{INCH}}{\text{(MM)}}$

SUGGESTED CLEARANCE FROM UNIT TO THE NEAREST SURFACE.		
BACK	SIDE	BOTTOM
$\frac{1}{(25)}$	$\frac{1}{(25)}$	$\frac{4}{(102)}$



G-606 ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS*	AMPS PER LINE 3 PHASE			AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3		
G-606	208	16000 x 2	48.3	51.3	35.0	76.9	NONE
G-606	240	16000 x 2	41.7	44.4	30.4	66.6	NONE
G-606	480	16000 x 2	20.9	22.0	15.1	33.3	NONE

* Griddle has two separate supply connections. Electrical specifications shown in chart are for one supply connection (half of griddle).

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

