

G-13 GRIDDLE

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Wells G-13 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.

Features

- Each individual 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 front-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 wiring connection to the main power supply.
- The G-13 Griddle is Underwriters Laboratories, Inc. LISTED and meets NSF International and Canadian standards.
- A one-year warranty against defects covers parts and labor.

Specifications

Overall Dimensions:	Inches	MM
Width	24 13/16	630
Depth	23 9/16	598
Height	16	406

(incl. 4" legs & splashguard)

Grid Surface Dimensions:		
Width	22 1/2	572
Depth	18 5/16	465
Area	412 in ²	.27 m ²

Temperature Range:	Fahrenheit	Celsius
G-13	200° to 450°	93° to 232°

Number of Thermostats:	2
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Pre-Heat Time to 400° F:	9 minutes
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Watts Per Hour to Maintain 400° F:	1,125
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Typical Production:	Per Load	Per Hour
Hamburgers	34	420
Steaks	12	150
Pancakes*	24	350
Eggs*	28	560

* Not applicable to grooved surface

Weights:	Lbs.	KG
Installed	115	52
Shipping	128	58

Export

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

- G-13EU, 380-415V, 3NAC, 10.8 KW, 19MM thick plate
- PG-13EU, chrome plate, 380-415V, 3NAC, 10.8 KW, 19MM thick plate

Accessories / Options

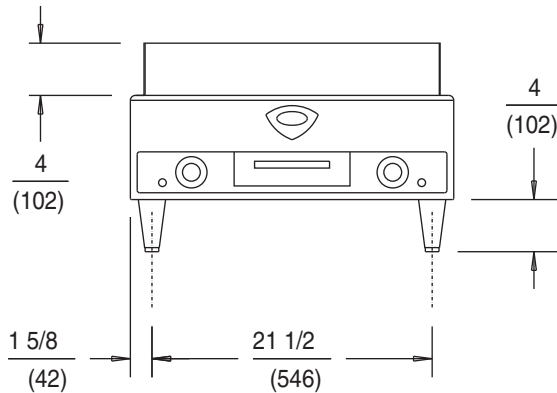
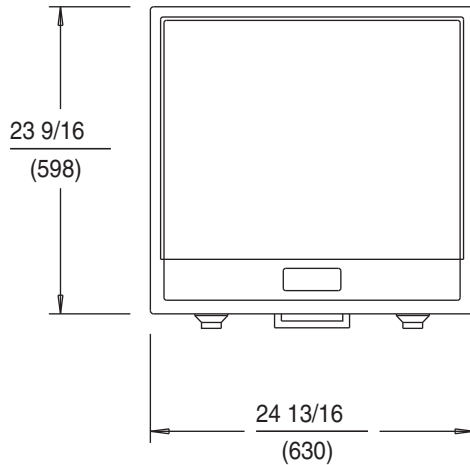
Chrome-plated griddle surface, allows more efficient heat transfer throughout the cooking area, available by special order.

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



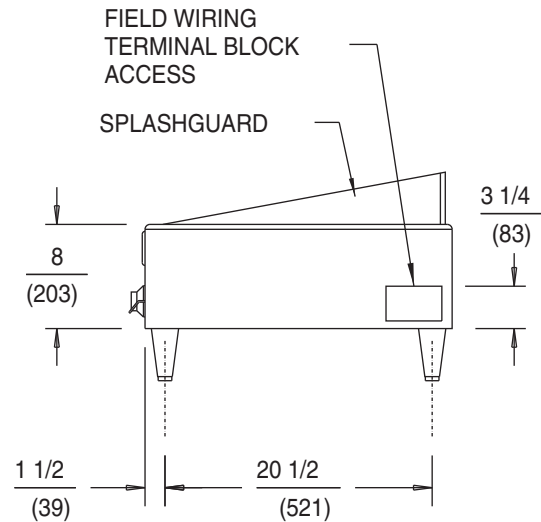


DIMENSIONS:



MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE			
BACK	SIDE	BOTTOM*	TOP
1 (25)	1 (25)	4 (102)	N/A N/A

* 4" Legs must be installed.



G-13 ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS PER LINE 3 PHASE				AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3	N		
G-13	208	6800	14.0	28.1	14.0	NA	32.5	NONE
G-13	240	9000	18.7	32.5	18.7	NA	37.5	NONE
G-13	480	9000	9.4	16.2	9.4	NA	18.7	NONE
● G-13EU	380-415	10800	15	15	15	-	NA	NONE

● Denotes export (EU) products.

NOTE: Specifications are subject to change without notice.

