



Job \_\_\_\_\_ Item No. \_\_\_\_\_

# Wells® G-Series Electric Countertop Griddles

□ G13 □ G19 □ G23 □ G24 □ G60



G13

## SPECIFICATIONS

Wells G-Series Electric Counter Top Griddles are ideal for any commercial kitchen based on their versatile, easy-to-use design. They feature one-half inch thick griddle plates for quick pre-heat, even heat distribution and fast recovery. Positive-off thermostats allow for individual zone temperature control and provide precise operator-controlled temperatures from 200° to 450° F (93° to 232° C). Enclosed tubular elements are clamped onto the bottom of the griddle plate for even heat distribution over the entire surface.

Additional specifications include removable splash guards for easy clean-up, extra-large 4- quart capacity, easily removable, front grease drawer, protective guard rings to protect the controls from accidents or accidental temperature changes and 4" adjustable legs.

## WARRANTY

These units come with a one [1] year warranty for parts and labor.

## FEATURES

- Available in various sizes and voltage options
- Stainless steel front, sides and removable splash guards
- Positive-off thermostats for individual zone temperature control
- Extra-large 4- quart capacity grease drawer
- Protective guard rings
- 4" adjustable legs
- Terminal block is provided for field wiring connections (G60 has two)

## OPTIONS & ACCESSORIES

- Chrome Plated griddle surface for efficient heat transfer and ease of cleaning
- Grooved Griddle surface. 3/4" thick ribbed steel plate for score marks and branding of meats
- Grooved options are available in 6" wide increments and not available with chrome surfaced griddles
- Scraper for grooved griddles
- Celsius knobs

## PRODUCTION ESTIMATES [INDIVIDUAL RESULTS MAY VARY]

MODEL	FOOD TYPE	PER LOAD	PER HOUR
G13	HAMBURGERS	34	420
	STEAKS	12	150
	PANCAKES*	24	350
	EGGS*	28	560
G19	HAMBURGERS	48	720
	STEAKS	18	220
	PANCAKES*	35	500
	EGGS*	45	675
G23	HAMBURGERS	65	720
	STEAKS	24	288
	PANCAKES*	48	720
	EGGS*	56	1008
G24	HAMBURGERS	86	1450
	STEAKS	32	400
	PANCAKES*	66	950
	EGGS*	70	1190
G60	HAMBURGERS	130	1950
	STEAKS	48	576
	PANCAKES*	96	1344
	EGGS*	112	2016

\*NOT APPLICABLE TO GROOVES SURFACE  
NOTE: PRODUCTION DATA USING FRESH NOT FROZEN MEATS

## CERTIFICATIONS



STD4 EXPORT MODELS ONLY LR 10836



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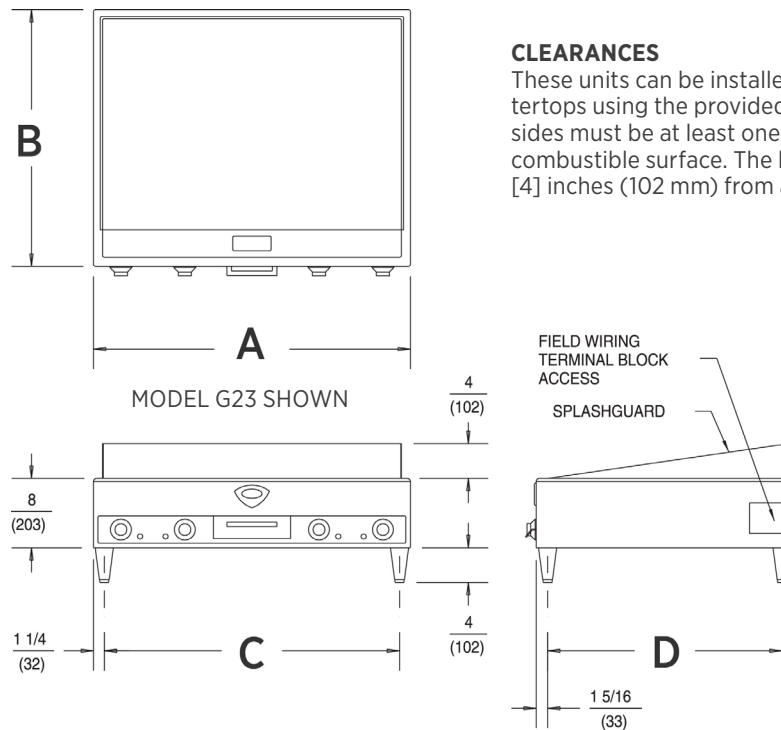
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Specifications are subject to change without notice and are not intended for installation purposes.



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## CLEARANCES

These units can be installed on non-combustible countertops using the provided legs. The back and both sides must be at least one [1] inch (25 mm) from any combustible surface. The bottom must be at least four [4] inches (102 mm) from any combustible surface.

MODEL	OVERALL DIMENSIONS			LEG WIDTHS		GRID SURFACE DIMENSIONS			NO. OF T-STATS	VOLTS	WATTS	AMPS PER LINE PHASE 3				AMPS SINGLE PHASE
	WIDTH [A] in. (mm)	DEPTH [B] in. (mm)	HEIGHT in. (mm)	WIDTH [C] in. (mm)	DEPTH [D] in. (mm)	WIDTH in. (mm)	DEPTH in. (mm)	AREA				L1	L2	L3	N	
G13	24.8 (630)	23.6 (598)	16.0 (406)	21.5 (546)	20.5 (521)	22.5 (572)	18.3 (465)	412in <sup>2</sup> .27m <sup>2</sup>	2	208 240 380-415	6,800 9,000 10,800	14.0 18.7 9.4 15	28.1 32.5 16.2 15	14.0 18.7 9.4 15	NA NA NA -	32.5 37.5 18.7 NA
G19	36.5 (927)	23.6 (598)	16.0 (406)	34.0 (864)	21.0 (533)	34.25 (870)	18.3 (465)	625in <sup>2</sup> .40m <sup>2</sup>	2	208 240 380-415 480	12,000 12,000 16,100 12,000	28.8 25.0 22.5 12.5	49.9 43.3 22.5 NA	28.8 25.0 22.5 25.0	NA NA 0 NA	57.6 50.0 NA 25.0
G23	36.5 (927)	29.6 (751)	16.0 (406)	34.0 (864)	27.0 (686)	34.25 (870)	24.3 (618)	833in <sup>2</sup> .54m <sup>2</sup>	4	208 240 480 380-415	16,000 16,000 16,000 16,000	48.3 41.7 20.9 15.8	51.3 44.4 22.2 31.6	35.0 30.4 15.2 19.2	- - 50.6 38.6	76.9 66.6 33.3 -
G24	49.0 (1,245)	29.6 (751)	16.0 (406)	46.5 (1,181)	27.0 (686)	46.9 (1,191)	24.3 (618)	1,140in <sup>2</sup> .73m <sup>2</sup>	4	208 240 480 380-415	21,500 21,500 21,500 21,500	63.4 55.0 27.1 20.8	67.1 58.3 28.9 41.7	45.8 39.6 19.9 25.0	- - 50.6 -	103.3 89.5 43.8 -
G60	69.0 (1,753)	29.6 (751)	16.0 (406)	66.0 (1,676)	26.6 (675)	66.9 (1,699)	24.3 (618)	1,626in <sup>2</sup> 1.05m <sup>2</sup>	8	208 240 480	16,000X2 16,000X2 16,000X2	48.3 41.7 20.9	51.3 44.4 22.0	35.0 30.4 15.1	- - -	76.9 66.6 33.3

MODEL	PER HEAT TIME TO REACH 400° F	WATTS PER HOUR TO MAINTAIN 400° F	APPROX. SHIP WEIGHT	APPROX. INSTALLED WEIGHT
G13	9 MINUTES	1,125	128 lb. (58 kg)	115 lb. (52 kg)
G19	9 MINUTES	1,700	190 lb. (86 kg)	159 lb. (72 kg)
G23	9 MINUTES	2,200	260 lb. (118 kg)	204 lb. (93 kg)
G24	9 MINUTES	2,900	326 lb. (148 kg)	244 lb. (111 kg)
G60	8 MINUTES	4,400	420 lb. (545 kg)	420 lb. (191 kg)

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Wells Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



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Please refer to the owner's manual for information regarding installation or use.