

# G-24 GRIDDLE

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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

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

## 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

### Export

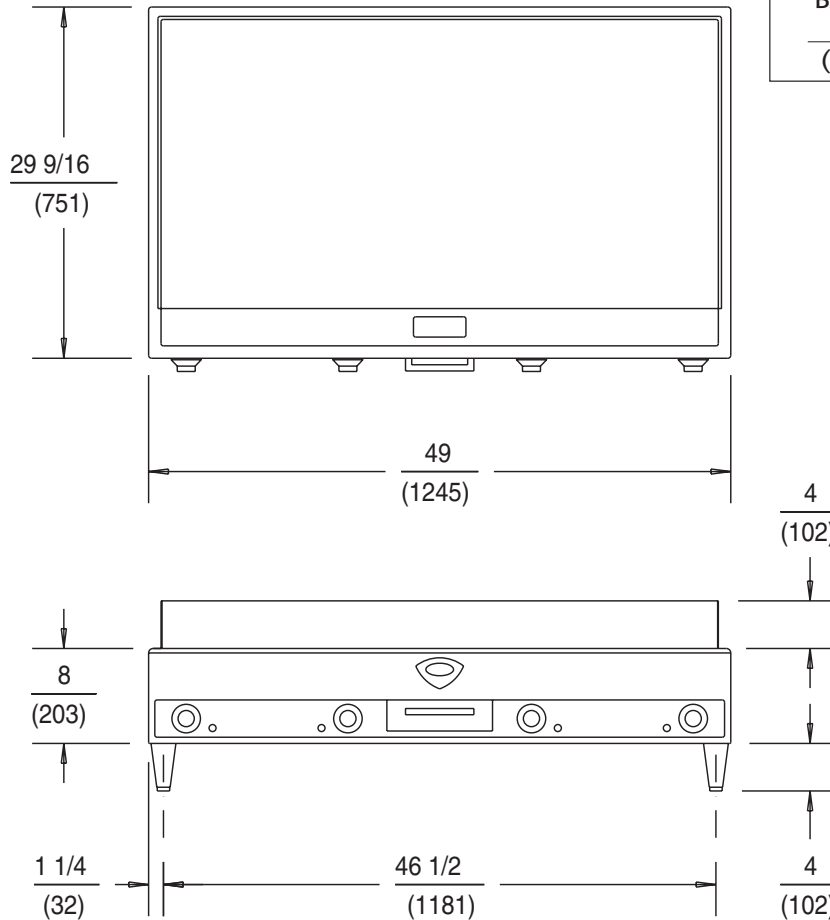
The following models are available for export and meet the standards for CE:

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

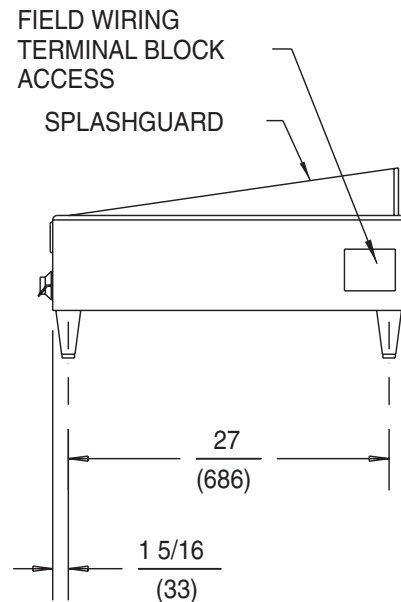




### DIMENSIONS: INCH (MM)



MINIMUM CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE		
BACK	SIDE	BOTTOM
$\frac{1}{16}$ (25)	$\frac{1}{16}$ (25)	$\frac{4}{16}$ (102)



### G-24 ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS PER LINE PHASE 3				AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3	N		
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
G-24EU 380-415		21000	20.8	41.7	25.0	50.6	-	NONE

Denotes export (EU) products.

NOTE: Specifications are subject to change without notice.

