

# G-23 GRIDDLE

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G-23 shown with optional grooving



Wells G-23 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	36 1/2	927
Depth	29 9/16	751
Height	16	406

(incl. 4" legs & splashguard)

Grid Surface Dimensions:		
Width	34 1/4	870
Depth	24 5/16	618
Area	833 in <sup>2</sup>	.54 m <sup>2</sup>

Temperature Range:	Fahrenheit	Celsius
G-23	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: 2,200

Typical Production:	Per Load	Per Hour
Hamburgers	65	720
Steaks	24	288
Pancakes*	48	720
Eggs*	56	1008

\* Not applicable to grooved surface

Weights:	Lbs.	KG
Installed	204	93
Shipping	260	118

## Export

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

- G-23EU, 380-415V, 3NAC, 16000 watts
- PG-23EU, chrome plated, 380-415V, 3NAC, 16000 watts

## Features

- Each individual thermostat controls an eight 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-23 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

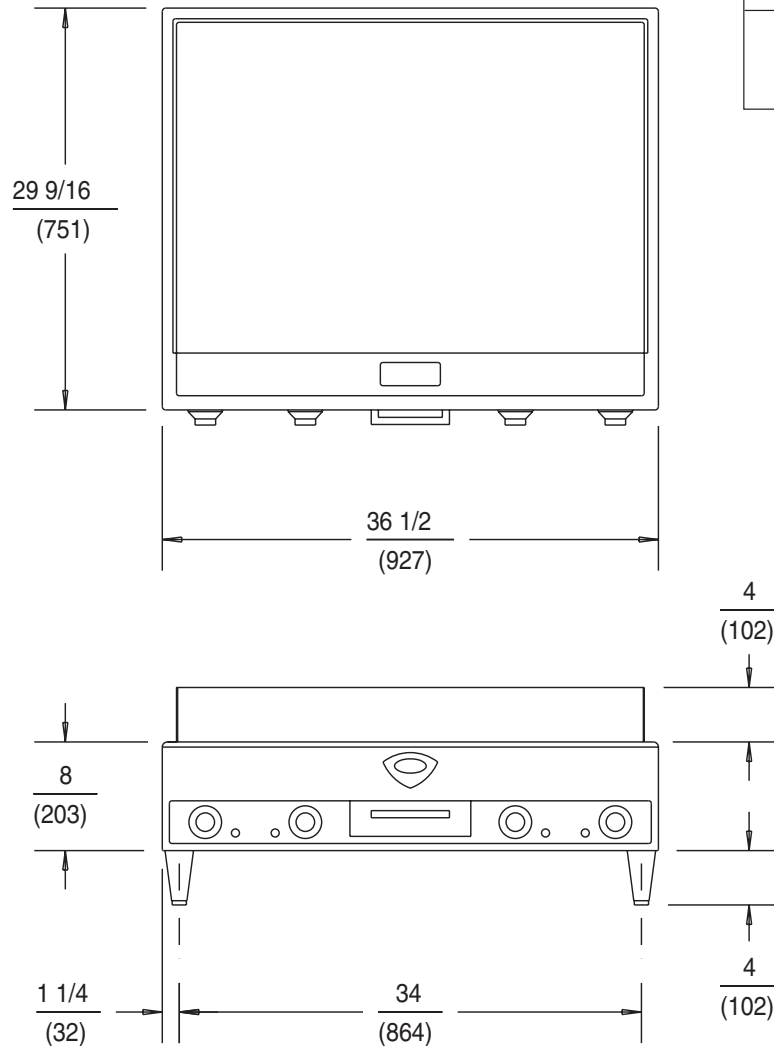
**Grooved griddle surface**, 3/4-inch thick ribbed steel plate that allows for the "branding" of meat products, available by special order



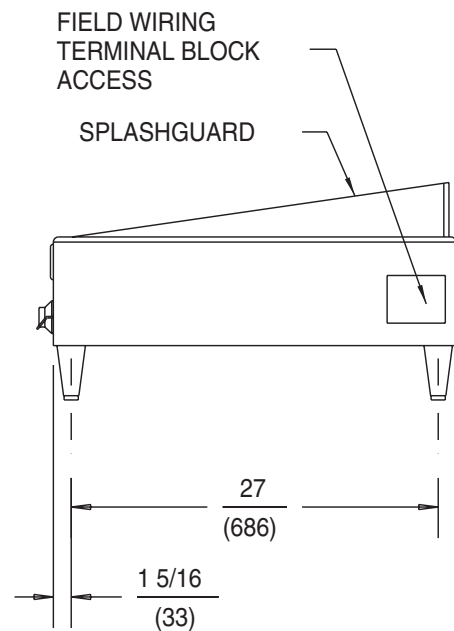


## MODEL G-23 GRIDDLE

### DIMENSIONS:



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



### G-23 ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS PER LINE PHASE 3				AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3	N		
G-23	208	16000	48.3	51.3	35.0	-	76.9	NONE
G-23	240	16000	41.7	44.4	30.4	-	66.6	NONE
G-23	480	16000	20.9	22.2	15.2	-	33.3	NONE
G-23EU	380-415	16000	15.8	31.6	19.2	38.6	-	NONE

Denotes export (EU) products.

NOTE: Specifications are subject to change without notice.

