IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the OWNER or MANAGER of the restaurant, or to the person responsible for TRAINING OPERATORS of this appliance. Additional manuals are available from your WELLS DEALER.

THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL PERSONS USING OR INSTALLING THIS APPLIANCE. Contact your WELLS DEALER if you have any questions concerning installation, operation or maintenance of this equipment.
LIMITED WARRANTY STATEMENT

Unless otherwise specified, all commercial cooking equipment manufactured by Wells Manufacturing is warranted against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser only.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS MANUFACTURING PRODUCTS. This warranty is void if it is determined that, upon inspection by an authorized service agency, the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed, or if service is performed by unauthorized personnel. The prices charged by Wells Manufacturing for its products are based upon the limitations in this warranty. Seller’s obligation under this warranty is limited to the repair of defects without charge by a Wells Manufacturing factory authorized service agency or one of its sub-service agencies. This service will be provided on customer’s premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest authorized service agency, transportation charges prepaid, for service.

In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Wells Manufacturing authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your classified telephone directory, your foodservice equipment dealer or contact:

Wells Manufacturing
10 Sunnen Dr., St. Louis MO 63143 USA
phone (314) 678-6314 or fax (314) 781-2714

for information and other details concerning warranty.

SERVICE POLICY AND PROCEDURE GUIDE and ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, over load protectors, and/or fuse replacements are not covered by this warranty unless warranted conditions are the cause.
2. All problems due to operation at voltages or phase other than specified on equipment nameplates are not covered by this warranty. Conversion to correct voltage and/or phase must be the customer’s responsibility.
3. All problems due to electrical connections not made in accordance with electrical code requirements and wiring diagrams supplied with the equipment are not covered by this warranty.
4. Replacement of items subject to normal wear, to include such items as knobs, light bulbs; and, normal maintenance functions including adjustments of thermostats, adjustment of micro switches and replacement of fuses and indicating lights are not covered by warranty.
5. Damage to electrical cords and/or plug due to exposure to excessive heat are not covered by this warranty.
6. Full use, care, and maintenance instructions supplied with each machine. Noted maintenance and preventative maintenance items, such as servicing and cleaning schedules, are customer responsibility. Those miscellaneous adjustments noted are customer responsibility. Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.
7. Travel mileage is limited to sixty (60) miles from an Authorized Service Agency or one of its sub-service agencies.
8. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
9. All genuine Wells replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacement of the defective part(s). Any use of non-genuine Wells parts completely voids any warranty.
10. Installation, labor, and job check-outs are not considered warranty and are thus not covered by this warranty.
11. Charges incurred by delays, waiting time or operating restrictions that hinder the service technician’s ability to perform service are not covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIM PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:
1. VISIBLE LOSS OR DAMAGE: Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. FILE CLAIM FOR DAMAGE IMMEDIATELY: Regardless of the extent of the damage.
3. CONCEALED LOSS OR DAMAGE: If damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file “CONCEALED DAMAGE” claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells Manufacturing cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.
INTRODUCTION

Thank You for purchasing this Wells Manufacturing appliance.

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

This manual contains the information needed to properly install this appliance, and to use and care for the appliance in a manner which will ensure its optimum performance.

SPECIFICATIONS - STANDARD GRIDDLES

<table>
<thead>
<tr>
<th>MODEL</th>
<th>VOLTS</th>
<th>WATTS</th>
<th>AMPS 3ø</th>
<th>AMPS 1ø</th>
</tr>
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<tr>
<td></td>
<td></td>
<td></td>
<td>L1</td>
<td>L2</td>
</tr>
<tr>
<td>PG / G136</td>
<td>208/240V</td>
<td>6,750 / 9,000</td>
<td>14.0 / 18.7</td>
<td>28.1 / 32.5</td>
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<tr>
<td></td>
<td>380/415</td>
<td>10,800</td>
<td>15.0</td>
<td>15.0</td>
</tr>
<tr>
<td></td>
<td>480</td>
<td>9,000</td>
<td>9.4</td>
<td>16.2</td>
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<td>380-415V</td>
<td>10,800</td>
<td>15</td>
<td>15</td>
</tr>
<tr>
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<td>28.8</td>
<td>49.9</td>
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<tr>
<td></td>
<td>240V</td>
<td>12,000</td>
<td>25</td>
<td>43.3</td>
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<td>380-415V</td>
<td>16,100</td>
<td>22.5</td>
<td>22.5</td>
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<tr>
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<td>16,000</td>
<td>48.3</td>
<td>51.3</td>
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<tr>
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<td>240V</td>
<td>16,000</td>
<td>41.7</td>
<td>44.4</td>
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<td>31.6</td>
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<td>67.1</td>
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<td></td>
<td>240V</td>
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<td>55</td>
<td>58.3</td>
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<td></td>
<td>480V</td>
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<td>380-415V</td>
<td>21,000</td>
<td>20.8</td>
<td>41.7</td>
</tr>
<tr>
<td>PG / G606</td>
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<td>32,000</td>
<td>48.3</td>
<td>51.3</td>
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<tr>
<td></td>
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<td>41.7</td>
<td>44.4</td>
</tr>
<tr>
<td></td>
<td>480V</td>
<td>32,000</td>
<td>20.9</td>
<td>22</td>
</tr>
</tbody>
</table>
**Fig. 1 Countertop Griddle Features & Operating Controls**  
*G136 Shown - G196, G236, G246 and G606 are Similar*

<table>
<thead>
<tr>
<th>Feature</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TEMPERATURE CONTROL</strong></td>
<td>Power is applied to the heating elements according to the control knob position and the actual temperature sensed at the thermobulb. When the element is energized, the heating indicator will glow. Each section of the griddle is individually controllable. Dial position is an indication of the temperature setting. The actual temperature at the griddle surface will vary, depending upon the initial type and temperature of the product, and other variables.</td>
</tr>
<tr>
<td><strong>GREASE TROUGH</strong></td>
<td>Extra-wide trough with curved corners for easier cleaning. Trough slopes toward a large waste hole that empties into the removable grease drawer.</td>
</tr>
<tr>
<td><strong>GREASE DRAWER</strong></td>
<td>Large-capacity drawer is removable through the front for easy cleaning.</td>
</tr>
<tr>
<td><strong>REMOVABLE SPLASH GUARD</strong></td>
<td>Stainless steel splash guard simplifies griddle maintenance and helps to keep grease from splattering onto adjacent walls and equipment.</td>
</tr>
<tr>
<td><strong>NAMEPLATE</strong></td>
<td>Lists manufacturer’s information, model and serial number. Also lists electrical specifications.</td>
</tr>
</tbody>
</table>
This appliance is intended for use in commercial establishments only.

This appliance is intended to prepare food for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

Disconnect this appliance from electrical power before performing any maintenance or servicing.

DO NOT submerge this appliance in water. This appliance is not jet stream approved. Do not direct water jet or steam jet at this appliance, or at any control panel or wiring. Do not splash or pour water on, in or over any controls, control panel or wiring.

Exposed surfaces of this appliance can be hot to the touch and may cause burns.

The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is intended for use by qualified technical personnel.

Any procedure which requires the use of tools must be performed by a qualified technician.

This manual is considered to be a permanent part of the appliance. This manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the appliance if it is sold or moved to another location.

This appliance is made in the USA. Unless otherwise noted, this appliance has American sizes on all hardware.
AGENCY LISTING INFORMATION

This appliance conforms to NSF Standard 4 for sanitation only if installed in accordance with the supplied Installation Instructions.

This appliance is Underwriters Laboratory recognized (UL). Since this appliance is only a single component of a complete installation, the finished installation of this appliance requires additional evaluations to Underwriters Laboratory standards.

Refer to Installation Instructions included with the appliance for Underwriters Laboratories conditions of acceptability, electrical requirements and other installation concerns.

INSTALLATION

UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the appliance before connecting electrical power or otherwise performing any installation procedure.

Carefully read all instructions in this manual and the Installation Instruction Sheet packed with the appliance before starting any installation.

Read and understand all attached labels and diagrams.

Carefully account for all components and accessories before discarding packing materials. Store all accessories in a convenient place for later use.

CUT-OUT AND INSTALLATION

Cutouts

a. Griddles may be installed in METAL COUNTERS ONLY.

b. Cutout dimensions for griddles and control panels are listed on the Installation Instructions provided with the griddle.

c. Refer to the Installation Instructions for Underwriters Laboratories Conditions of Acceptability.

Mounting the griddle:

a. Verify that provided sealants are applied to the under side of the griddle top flange prior to setting the unit into the cutout.

b. After installation, verify that the tabs on the Wellsloks are turned out to lock the appliance into the counter (see Fig. 2).

c. Apply a thin bead of food-grade silicone sealant around the flange to seal it to the counter.

Refer to the Installation Instructions for required clearances. Maintain required clearances between the appliance and adjacent combustible and non-combustible surfaces.

Sufficient overhead clearance must be provided to allow the element assembly to be raised. Refer to the Installation Instruction Sheet for required clearances.

Avoid storing flammable or combustible materials near the appliance. This includes gasoline and other fuels, mops, rags and wrapping paper.

NOTE: DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and tested it for proper operation. Refer to SHIPPING DAMAGE CLAIM PROCEDURE on the inside front cover of this manual.

IMPORTANT: This is a GENERAL GUIDE. For specific equipment and cutout dimensions, and other installation details, refer to the Installation Instructions supplied with the appliance.

Fig. 2 Set the Wellsloks

IMPORTANT: Water damage caused by failure to set Wellsloks, failure to install gasket, or failure to seal flange to counter is NOT covered by warranty.
WARNING: ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician. DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

ELECTRICAL INSTALLATION

Refer to the nameplate. Verify the electrical service power. Voltage and phase must match the nameplate specifications. Connecting the griddle to the wrong voltage can severely damage the unit or cause noticeably decreased performance.

IMPORTANT: Damage due to being connected to the wrong voltage is NOT covered by warranty.

Use copper wire suitable for at least 90ºC for supply connections.

Griddles are factory wired three-phase (3 ø).

For single-phase (1 ø) wiring, refer to the wiring diagram attached to the griddle.

This griddle is not fused. Protect the circuit with properly sized fuses or circuit breaker.

An electrical disconnect must be installed readily accessible to the operator of the griddle.

EQUIPMENT SETUP

Install splashguard. Notches on front wings lock into exposed studs in grease trough.

Slide grease drawer into grease drawer sleeve in front of griddle.

CAUTION: RISK OF DAMAGE

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

CAUTION: ELECTRIC SHOCK HAZARD

This griddle must be electrically grounded.

Connect the terminal marked “GND” or “ ” to a suitable building ground.

IMPORTANT:

Damage due to being connected to the wrong voltage or phase is NOT covered by warranty.
PREPARING THE GRIDDLE SURFACE

SEASONING STANDARD AND GROOVED GRIDDLES
As manufactured, the steel surface of your Wells griddle has microscopic pores. It is important to fill these pores with oil in order to provide a hard, non-stick cooking surface.

a. Preheat griddle surface to 375°F (191°C).

b. Spread a light film of cooking oil over entire griddle surface.

c. Allow oil film to “cook in” for approximately 2 minutes, or until it smokes.

d. Wipe griddle surface with clean damp cloth to remove all oil.

e. For new griddles, repeat this procedure 2-3 times until griddle has a slick, clean surface.

CHROME PLATED GRIDDLES
Because the microscopic pores in the griddle surface are filled by the chrome plating, no seasoning of the griddle surface is required.

a. Thoroughly clean griddle surface using a soft clean cloth and a small amount of mild detergent.

b. Rinse and dry thoroughly after cleaning.

c. The griddle is now ready to use.

USING THE GRIDDLE
Check the chart on page 7 for recommended cooking temperatures. Turn temperature control knob to the desired temperature. The heating indicator light will glow while the griddle is heating. When the indicator light first goes out, griddle is ready to use.

For standard griddles:

- Keep the griddle surface clean and well oiled during use.
- Scrape cooking waste into the grease trough frequently during use.
- Occasionally brush or spray a light coat of cooking oil on the griddle surface in order to maintain the non-stick surface.

For chrome plated griddles:

- Scrape cooking waste into the grease trough after preparing each order.
- **DO NOT** bang or tap pots, pans, spatulas or other metal utensils on the griddle surface as this may damage the chrome plating.
NOTE:
Separate sections of griddle may be set to different temperatures. This will allow a variety of products to be prepared at the same time, and will allow prepared product to be held at serving temperature after cooking.

For best results, different temperatures should be set from coolest to hottest sequentially across the width of the griddle. (Heat will migrate over the entire griddle surface. Setting one section low, adjacent to a section set high, may overwork components in the “high” section as the thermostat tries to compensate for heat lost to the “low” section.)

Teppan griddle JG-246UL heats in the center two quadrants only. The outer two quadrants are used for holding prepared food at temperature.

**RECOMMENDED GRILLING TIMES AND TEMPERATURES**

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>TEMP °F</th>
<th>TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sausage, link and patty</td>
<td>350°</td>
<td>3 minutes</td>
</tr>
<tr>
<td>Bacon</td>
<td>350°</td>
<td>2 - 3 minutes</td>
</tr>
<tr>
<td>Canadian Bacon</td>
<td>350°</td>
<td>2 - 3 minutes</td>
</tr>
<tr>
<td>Ham Steaks</td>
<td>375°</td>
<td>3 - 4 minutes</td>
</tr>
<tr>
<td>Broiled Ham</td>
<td>375°</td>
<td>2 minutes</td>
</tr>
<tr>
<td>Beef Tenderloin</td>
<td>400°</td>
<td>3 - 4 minutes</td>
</tr>
<tr>
<td>Minute Steaks</td>
<td>400°</td>
<td>3 - 4 minutes</td>
</tr>
<tr>
<td>Club Steak, 1” thick</td>
<td>400°</td>
<td>3 - 5 minutes</td>
</tr>
<tr>
<td>Hamburgers</td>
<td>350°</td>
<td>3 - 4 minutes</td>
</tr>
<tr>
<td>Cheeseburgers</td>
<td>350°</td>
<td>3 - 4 minutes</td>
</tr>
<tr>
<td>Melted Cheese Sandwich</td>
<td>375°</td>
<td>3 - 4 minutes</td>
</tr>
<tr>
<td>Hot Dogs</td>
<td>325°</td>
<td>2 - 3 minutes</td>
</tr>
</tbody>
</table>

NOTE:
The times and temperatures in this chart are suggestions only. Your own experience with your own menu items will be your best guide to achieving the best food product.
CLEANING INSTRUCTIONS - STANDARD AND GROOVED GRIDDLES

PREPARATION
Set temperature control to 220°F. Allow griddle temperature to drop to 220°F before proceeding.

FREQUENCY
Daily

TOOLS
Griddle Brick or Pumice Stone, Fiber Brush Plastic Scouring Pad, Plastic Scraper Contoured Scraper (grooved griddle) Mild Detergent, Non-Abrasive Cleanser Clean Soft Cloth / Sponge

CLEANING
Pour a small amount of water on the griddle surface and let it “sizzle”.
Clean the griddle surface:

a. For standard griddles, use a pumice stone or griddle brick to scrape food waste. Clean the griddle surface down to bright metal. Wipe off any remaining powder residue.

b. For grooved-surface griddles, use the supplied contoured scraper (pn: G7-34786) to scrape food waste. Clean the griddle surface down to bright metal.

Use a soft-bristled fiber brush in a circular motion to remove any remaining food particles.

Turn temperature control to OFF. Allow the griddle surface to cool, then wipe the surface with a clean cloth. Dry the griddle surface thoroughly.

IMPORTANT: SEASON THE COOKING SURFACE AFTER EACH CLEANING. Refer to page 6.

At least once each day, the grease trough must be thoroughly cleaned. Using a scraper, remove all grease and food waste from the grease trough by pushing it down the waste hole and into the grease drawer.

After scraping all cooking waste from grease trough into the grease drawer, take the grease drawer to kitchen cleaning area and properly dispose of all waste.

a. Clean drawer with hot water and a mild detergent.

b. Dry drawer thoroughly and reinstall in griddle.

Clean the splash guard in the sink with warm water and mild detergent, or in the dishwasher. Rinse thoroughly and reinstall.

Wipe down exterior of griddle and control panel with a clean cloth and non-abrasive cleanser. Rinse thoroughly with a clean cloth dampened with water. Dry with a soft clean cloth.

Procedure is complete.
PREPARATION
Set temperature control to 220°F. Allow griddle temperature to drop to 220°F before proceeding.

FREQUENCY
Daily

TOOLS
4" Razor-Style Scraper, Soft Bristle Brush Mild Detergent, Non-Abrasive Cleanser Clean Soft Cloth / Sponge

CLEANING
Pour a small amount of water on the griddle surface and let it “sizzle”. Use a 4" razor-style scraper to clean the remaining food particles from the griddle surface.

IMPORTANT: NEVER USE GRIDDLE BRICKS, PUMICE STONES OR STEEL WOOL TO CLEAN THE GRIDDLE SURFACE!

DO NOT use detergent or oven cleaner to clean griddle surface.

IMPORTANT: NEVER BANG OR TAP METAL IMPLEMENTS, SPATULAS, POTS, PANS, OR SCRAPERS ON THE GRIDDLE SURFACE!

Use a soft-bristled fiber brush in a circular motion to remove any remaining food particles.

Turn temperature control to OFF. Allow the griddle surface to cool, then wipe the surface with a clean cloth. Dry the griddle surface thoroughly.

At least once each day, the grease trough must be thoroughly cleaned. Using a scraper, remove all grease and food waste from the grease trough by pushing it down the waste hole and into the grease drawer.

After scraping all cooking waste from grease trough into the grease drawer, take the grease drawer to kitchen cleaning area and properly dispose of all waste.

   a. Clean drawer with hot water and a mild detergent.

   b. Dry drawer thoroughly and reinstate in griddle.

Clean the splash guard in the sink with warm water and mild detergent, or in the dishwasher. Rinse thoroughly and reinstall.

Wipe down exterior of griddle and control panel with a clean cloth and non-abrasive cleanser. Rinse thoroughly with a clean cloth dampened with water. Dry with a soft clean cloth.

Procedure is complete.

CAUTION: BURN HAZARD
Griddle will be hot during portions of this cleaning procedure. Always heat-protective gloves and heat apron.

CAUTION: ELECTRIC SHOCK HAZARD
Do not submerge griddle in water.

IMPORTANT: DO NOT spill or pour water into controls, control panel or wiring.

DO NOT submerge griddle in water. Damage to internal components will occur. Damage to internal components from water damage is not covered by warranty.

IMPORTANT: DO NOT use griddle bricks, steel wool or abrasive cleansers to clean chrome-plated cooking surface.

DO NOT submerge griddle in water. Damage to internal components will occur. Damage to internal components from water damage is not covered by warranty.

IMPORTANT: DO NOT use steel wool or abrasive cleansers for cleaning the griddle cabinet.

IMPORTANT: DO NOT use steel wool or abrasive cleansers for cleaning the griddle cabinet.

IMPORTANT:
Never bang or tap metal implements, spatulas, pots, pans or scrapers on the griddle surface.
## TROUBLESHOOTING SUGGESTIONS

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>POSSIBLE PROBLEM</th>
<th>SUGGESTED REMEDY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Griddle will not heat</td>
<td>Circuit breaker off or tripped</td>
<td>Reset circuit breaker</td>
</tr>
<tr>
<td>One section does not heat</td>
<td>Temperature control knobs not set to desired temperature</td>
<td>Set to desired temperature</td>
</tr>
<tr>
<td></td>
<td>Damaged internal component</td>
<td>Contact Wells Authorized Service Agency for repairs</td>
</tr>
<tr>
<td>Griddle drips grease</td>
<td>Grease drawer full or not installed</td>
<td>Empty grease drawer. Install properly</td>
</tr>
<tr>
<td></td>
<td>Damaged internal component</td>
<td>Contact Wells Authorized Service Agency for repairs</td>
</tr>
</tbody>
</table>

**NOTE:** There are no user serviceable components in the griddle. In all cases of damage or malfunction, contact your Authorized Wells Service Agency for repairs.
EXPLODED VIEW: G136 Cabinet & Electrical

BUILT-IN ELECTRIC GRIDDLE
MODEL G136 - CABINET & ELECTRICAL
208/240V and 480V

MODEL G136, GG136 & PG136 CABINET & ELECTRICAL
208/240V, 380/415V and 480V

IL1909, Rev. D PL111
EXPLODED VIEW: G136 Heating Elements

BUILT-IN ELECTRIC GRIDDLE
MODEL G136, G136 - HEATING ELEMENTS
208/240V and 480V

MODEL G136, GG136 & PG136 HEATING ELEMENTS
208/240V, 380/415V and 480V

GRIDDLE (REF.) shown inverted

IL1908, Rev. C, PL111
## PARTS LIST: G136, GG136, PG136

### G136 COUNTERTOP ELECTRIC GRIDDLE

<table>
<thead>
<tr>
<th>Fig No.</th>
<th>Part No</th>
<th>Description</th>
<th>Qty</th>
<th>Application</th>
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<tr>
<td>1</td>
<td>WS-20632</td>
<td>SPASHGUARD G136</td>
<td>1</td>
<td>G136</td>
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<tr>
<td>2</td>
<td>WS-51476</td>
<td>TOP ASSY G136</td>
<td>1</td>
<td>G136, G136-480V</td>
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<tr>
<td>3</td>
<td>DD-503703</td>
<td>TOP ASSY G136EU</td>
<td>1</td>
<td>G136-400</td>
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<tr>
<td>4</td>
<td>M3-304108</td>
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<td>G136-400FGR</td>
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<td>G136 PLATED 208/240V</td>
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<td>GS #7500 BEAD x 96&quot;</td>
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<td>32</td>
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## PARTS LIST: G136, GG136, PG136

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<th>Fig No.</th>
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<th>Qty</th>
<th>Application</th>
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### WIRING DIAGRAMS

| NI      | 2M-46211  | DIA WIR G13(6)EU 220/380V        | 1   | G136-400, GG136-400   |
PARTS LIST: G136

BUILT-IN ELECTRIC GRIDDLE
MODEL G196 - HEATING ELEMENTS
208V, 240V, 380-415V and 480V

MODEL G196 HEATING ELEMENTS
208/240V and 480V

GRIDDLE SHOWN INVERTED
(ref.)
EXPLODED VIEW: G196

BUILT-IN ELECTRIC GRIDDLE
MODEL G196 - CABINET & ELECTRICAL
208V, 240V, 380-415V and 480V

ELECTRIC GRIDDLE G-196
CABINET COMPONENTS
## G196 Countertop Electric Griddle

<table>
<thead>
<tr>
<th>Fig No.</th>
<th>Part No</th>
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<th>Qty</th>
<th>Application</th>
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<td>COVER GREASE DRWR G13-6 &amp; CVR GREASE DRWR</td>
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<td>SPLAS GUARD G19 COMPLETE (SMOOTH)</td>
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BUILT-IN ELECTRIC GRIDDLE
MODEL G236 - HEATING ELEMENTS
208V, 240V and 480V

INSULATION PAD
2H-36051 (pk 2’x4”)

COVER, GREASE
DRAWER G7-31995

CLAMP, PERIMETER
ELEMENT RIGHT
G7-32026

NUT, 10-32
HEX 2C-35313

HEATING ELEMENT
3800W / 208V   2N-30510UL
3800W / 240V   2N-30509UL
3800W / 480V   2N-31428UL

HEATING ELEMENT, PERIMETER
800W / 208/240V   2N-30508UL
800W / 480V       2N-31428UL

HEATING ELEMENT (4 ea)
3800W / 208V   2N-30510UL
3800W / 240V   2N-30509UL
3800W / 480V   2N-31428UL

TUBE, THERMO
2A-31971 (4 ea)

CLAMP, THERMO
G7-32028 (12 ea)

CLAMP, ELEM CENTER
DD-32037 (10 ea)

CLAMP, ELEM END
G7-32038 (8 ea)

CLAMP, PERIMETER
ELEMENT LEFT  G7-32027

NUT, 1/4-20 HEX Ni
2C-31253 (36 ea)

CLIP, INSULATION
G7-33474 (12 ea)

GRIDDLE SHOWN INVERTED
(ref.)

INSULATION PAD
2H-36051 (pk 2’x4”)

ELECTRIC GRIDDLE G-236
HEATING ELEMENTS
EXPLODED VIEW & PARTS LIST: G246

BUILT-IN ELECTRIC GRIDDLE
MODEL PG246, G246 - HEATING ELEMENTS
208V, 240V and 480V

COVER, GREASE DRAWER G7-31995

CLIP, INSULATION G7-33474 (16 ea)

JUMPER, SHORT 2E-32054 (8 ea)

CLAMP, ELEM LF G7-32027

INSULATION PAD 2H-36051 (8 sf) (pk 2'x4')

CLAMP, ELEM RT G7-32027

GRIDDLE SHOWN INVERTED (ref.)

ELEM, PERIM G7-45254

CLAMP, THERMO BULB GRIDDLE G7-32029 (12 ea)
TUBE, THERMO 24" 2A-31971 (4 ea)

NUT, 1/4-20 HEX 2C-31253 (64 ea)

NUT, 1/4-20 HEX 2C-31253 (64 ea)

CLAMP, ELEM END G7-31969 (16 ea)

CLAMP, ELEM PERIM G7-32025 (8 ea)

ELECTRIC GRIDDLE G-246
HEATING ELEMENTS

208V 2500W 2E-30520UL
240V 5000W 2N-30514UL
480V 5000W 2N-48903UL

240V 1000W 2N-30507UL
480V 1000W 2N-31498UL

111 p/n 2M-303340 OpManual Built-In Electric Griddles
EXPLODED VIEW & PARTS LIST: G246

BUILT-IN ELECTRIC GRIDDLE
MODEL PG246, G246 - CABINET & ELECTRICAL
208V, 240V and 480V

BUILT-IN ELECTRIC GRIDDLE
MODEL PG246, G246 - CABINET & ELECTRICAL
208V, 240V and 480V

GRIDDLE PLATE ASSY
G7-G246-NPL-NGR, G246
G7-G246-PG24, PG246

SPLASH GUARD ASSY, G-24
COMPLETE          WS-20636

SHIELD, THERMO
2A-31974(4 reqd)

THERMO, CONTROL
2T-30257 (4 ea)

LIGHT, SIGNAL AMBER
208 / 240V   2J-30516
480V           M3-WL0113
 (4 reqd)

SCREW, 6-32x3/16
2C-31718 (pk10)

NUT, 8-32 KEPS
2C-31053 (2 ea)

KNOB
2R-30259 (4 reqd)

TERMINAL BLOCK
2E-31275

BUSHING, HEYCO 7/8"
2K-31040 (2 ea)

TAPE, CORK
1P-36178 (2" x 1' rl)

SLEEVING, 5/16"
10-32040 (6' rl) (4 reqd)

SEALANT 5/15" x 160"
1P-33310

KNOB 2R-30259

SCREW, 8-32 x 2-1/2" 2C-31734 (2 ea)

NUT, 8-32 KEPS 2C-31053 (2 ea)

BUSHING, HEYCO 7/8"
2K-31040 (2 ea)

SCREW, 8-32 x 2-1/2" 2C-31734 (2 ea)

SHIELD, GREASE DRAWER
COMPLETE ASSY
WS-51989

GREASE DRAWER
COMPLETE ASSY
WS-50279

HANDLE
2R-38668

TRAY FRONT
G7-Z12047

OFF

SHROUD, GREASE DRAWER
COMPLETE ASSY
WS-51989

SEALANT 5/15" x 160"
1P-33310

KNOB 2R-30259

SCREW, 8-32 x 2-1/2" 2C-31734 (2 ea)

NUT, 8-32 KEPS 2C-31053 (2 ea)

BUSHING, HEYCO 7/8"
2K-31040 (2 ea)

SCREW, 8-32 x 2-1/2" 2C-31734 (2 ea)

SHIELD, THERMO
2A-31974(4 reqd)

THERMO, CONTROL
2T-30257 (4 ea)

LIGHT, SIGNAL AMBER
208 / 240V   2J-30516
480V           M3-WL0113
 (4 reqd)

SCREW, 6-32x3/16
2C-31718 (pk10)

NUT, 8-32 KEPS
2C-31053 (2 ea)

KNOB
2R-30259 (4 reqd)

TERMINAL BLOCK
2E-31275

BUSHING, HEYCO 7/8"
2K-31040 (2 ea)

TAPE, CORK
1P-36178 (2" x 1' rl)

SLEEVING, 5/16"
10-32040 (6' rl) (4 reqd)

SEALANT 5/15" x 160"
1P-33310

KNOB 2R-30259

SCREW, 8-32 x 2-1/2" 2C-31734 (2 ea)

NUT, 8-32 KEPS 2C-31053 (2 ea)

BUSHING, HEYCO 7/8"
2K-31040 (2 ea)

SCREW, 8-32 x 2-1/2" 2C-31734 (2 ea)

SHIELD, THERMO
2A-31974(4 reqd)

THERMO, CONTROL
2T-30257 (4 ea)

LIGHT, SIGNAL AMBER
208 / 240V   2J-30516
480V           M3-WL0113
 (4 reqd)

SCREW, 6-32x3/16
2C-31718 (pk10)

NUT, 8-32 KEPS
2C-31053 (2 ea)

KNOB
2R-30259 (4 reqd)

TERMINAL BLOCK
2E-31275

BUSHING, HEYCO 7/8"
2K-31040 (2 ea)

TAPE, CORK
1P-36178 (2" x 1' rl)

SLEEVING, 5/16"
10-32040 (6' rl) (4 reqd)

SEALANT 5/15" x 160"
1P-33310

KNOB 2R-30259

SCREW, 8-32 x 2-1/2" 2C-31734 (2 ea)

NUT, 8-32 KEPS 2C-31053 (2 ea)

BUSHING, HEYCO 7/8"
2K-31040 (2 ea)

SCREW, 8-32 x 2-1/2" 2C-31734 (2 ea)

SHIELD, THERMO
2A-31974(4 reqd)

THERMO, CONTROL
2T-30257 (4 ea)

LIGHT, SIGNAL AMBER
208 / 240V   2J-30516
480V           M3-WL0113
 (4 reqd)

SCREW, 6-32x3/16
2C-31718 (pk10)

NUT, 8-32 KEPS
2C-31053 (2 ea)

KNOB
2R-30259 (4 reqd)

TERMINAL BLOCK
2E-31275

BUSHING, HEYCO 7/8"
2K-31040 (2 ea)

TAPE, CORK
1P-36178 (2" x 1' rl)

SLEEVING, 5/16"
10-32040 (6' rl) (4 reqd)

SEALANT 5/15" x 160"
1P-33310

KNOB 2R-30259

SCREW, 8-32 x 2-1/2" 2C-31734 (2 ea)

NUT, 8-32 KEPS 2C-31053 (2 ea)

BUSHING, HEYCO 7/8"
2K-31040 (2 ea)

SCREW, 8-32 x 2-1/2" 2C-31734 (2 ea)
EXPLODED VIEW & PARTS LIST: G606

BUILT-IN ELECTRIC GRIDDLE
MODEL G606 - HEATING ELEMENTS
208V, 240V and 480V

NOTE: ONLY 1/2 OF GRIDDLE IS SHOWN. THE CONFIGURATION OF ELEMENTS AND CLAMPS ETC. FOR THE OTHER 1/2 IS IDENTICAL

IL1944, Rev. A, 12/29/09
EXPLODED VIEW & PARTS LIST: G606

BUILT-IN ELECTRIC GRIDDLE
MODEL G606 - CABINET & ELECTRICAL
208V, 240V and 480V

GRIDDLE PLATE ASSY WS-55668
SLEEVEING, 5/16”
1C-32040 (6” #8) (8 reqd)

THERMO, CONTROL
27-30257 (8 reqd)

LIGHT, SIGNAL AMBER
208 / 240V   2J-30516
480V   M3-40013
(8 reqd)

SHEILD, THERMO
2A-31974 (8 reqd)

KNOB 2R-30259
(8 reqd)

SHROUD, GREASE DRAWER ASSY
WS-51989 (2 reqd)

GREASE DRAWER ASSY
COMPLETE WS-50279 (2 reqd)

HANDLE 2R-30668 (2 reqd)
TRAY FRONT
G7-21207 (2 reqd)

SPLASHGUARD ASSY
COMPLETE WS-20637

OUTLET BOX
G7-31997 (2 reqd)

TERMINAL BLOCK
2E-30412 (2 reqd)

BUSHING, HEYCO 7/8”
2K-31040 (4 reqd)

NUT, HEX ALUMINUM
8-32 x 7/8”
2C-41974 (4 reqd)

SEALANT 5/15” x 132”
1P-33309 (2 pc)

IL1945, Rev. C
COUNTERTOP ELECTRIC TEPPAN-YAKI GRIDDLE
MODEL JG246UL - CABINET & HEATING ELEMENTS
208/240V & 480V

GRIDDLE (ref)
shown inverted

2C-33935 (22 ea)

2l-Z12311 (2 ea)

2K-34136 (2 ea)

I7-41830 (2 ea)
G7-46178

GRIDDLE (ref)
shown inverted

2C-35736

2C-31253 (18 ea)
G7-33474 (6 ea)

2M-304817UL, 480V (2 ea)

57047 (4 sf)
(pk 2'x4')

2N-41738UL, 208/240V (2 ea)

2I-Z12311 (2 ea)

2K-34136 (2 ea)

I7-41830 (2 ea)
G7-46178
EXPLODED VIEW & PARTS LIST: JG246UL

COUNTERTOP ELECTRIC TEPPAN-YAKI GRIDDLE
MODEL JG-246UL - CONTROL PANEL & ELECTRICAL
208/240V & 480V

2K-34136X (2 ea)
2l-Z12311 (2 ea)
1O-32040 (3"
2C-35736
1P-36178 (1/16"x2"x12"
WS-50131
2C-41974 (2 ea)
2C-33935 (22 ea
2E-30330
2C-34284 (2 ea)
WS-50385
WS-50385
WS-50385
2R-300356
2E-33192
2C-300356

E-Safe Relay
2E-306967B
2C-31053
2T-46162
2E-30330
Transformer, 480V
2E-40873
Contactor, 3P, 40A, JG246U-480
2E-37780

NEW-STYLE GRIDDLE

OLD-STYLE GRIDDLE

LIMITED AVAILABILITY
DD-45655 (2P)
2E-300355 (1P)

IL1947, Rev B
FIELD CONVERSION FROM 3-PHASE TO SINGLE-PHASE

Griddles are shipped from the factory wired for 3-phase power, 208 volt and 240 volt griddles are field convertible to single-phase.

CONTROL KNOB CONFIGURATION

For all models, control knob p/n 50259 is marked in degrees Fahrenheit from 200°F to 450°F. When the thermostat is OFF, the flat of the control shaft is positioned on the bottom.
Griddles are shipped from the factory wired for 3-phase power, Teppan Griddles are field convertible to single-phase.

**CONTROL KNOB CONFIGURATION**

For Teppan Griddles, control knob p/n 500536 is marked in degrees Fahrenheit from 150°F to 550°F. When the thermostat is **OFF**, the flat of the control shaft is positioned on the top.

**SPECIFICATIONS - JG-246UL**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>VOLTS</th>
<th>WATTS</th>
<th>AMP 3ø</th>
<th>AMP 3ø</th>
<th>AMP 3ø</th>
<th>AMP 3ø</th>
<th>AMPS 1ø</th>
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<tbody>
<tr>
<td>JG-246UL</td>
<td>208V</td>
<td>6,000</td>
<td>14.4</td>
<td>25</td>
<td>14.4</td>
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<td>28.9</td>
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<tr>
<td></td>
<td>240V</td>
<td>8,000</td>
<td>16.7</td>
<td>28.9</td>
<td>16.7</td>
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<td>33.3</td>
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</table>
**WIRING DIAGRAM**

**G-13 and G-136**

**208V 240V 480V**

<table>
<thead>
<tr>
<th>VOLTS</th>
<th>KW</th>
<th>NOMINAL AMPS PER LINE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>AMPS 3φ</td>
</tr>
<tr>
<td>208</td>
<td>6.8</td>
<td>14.0</td>
</tr>
<tr>
<td>240</td>
<td>9.0</td>
<td>18.7</td>
</tr>
<tr>
<td>480</td>
<td>9.0</td>
<td>9.4</td>
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</table>

p/n 2M-303340 OpManual Built-in Electric Griddles
**WIRING DIAGRAM: G196**

**G-19 and G-196**

**208V 240V 480V**

<table>
<thead>
<tr>
<th>VOLTS</th>
<th>KW</th>
<th>NOMINAL AMPS PER LINE</th>
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</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>AMPS 3s</td>
</tr>
<tr>
<td>208</td>
<td>12.0</td>
<td>28.8</td>
</tr>
<tr>
<td>240</td>
<td>12.0</td>
<td>26.0</td>
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<tr>
<td>480</td>
<td>12.0</td>
<td>12.6</td>
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WIRING DIAGRAM: G236

G-23 and G-236
208V 240V 480V

<table>
<thead>
<tr>
<th>VOLTS</th>
<th>KW</th>
<th>L1</th>
<th>L2</th>
<th>L3</th>
<th>AMPS 3PH</th>
<th>AMPS 1PH</th>
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</thead>
<tbody>
<tr>
<td>208</td>
<td>16</td>
<td>48.3</td>
<td>51.3</td>
<td>35.0</td>
<td>76.9</td>
<td></td>
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<tr>
<td>240</td>
<td></td>
<td>41.7</td>
<td>44.4</td>
<td>30.4</td>
<td>66.6</td>
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<tr>
<td>480</td>
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<td>20.9</td>
<td>22.2</td>
<td>15.5</td>
<td>33.3</td>
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p/n 2M-31275 Rev. C
JG-246UL
208V 240V

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<tr>
<th>VOLTS</th>
<th>KW</th>
<th>NOMINAL AMPS PER LINE</th>
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</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>AMPS 3Ø</td>
</tr>
<tr>
<td></td>
<td>6.0</td>
<td>L1 14.4</td>
</tr>
<tr>
<td>208</td>
<td></td>
<td>L2 25.0</td>
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<tr>
<td>240</td>
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<td>L1 16.7</td>
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p/n 307339 issue A
<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>PART NO.</th>
<th>IMPORTANT: Use only factory authorized service parts and replacement filters. For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:</th>
</tr>
</thead>
<tbody>
<tr>
<td>LEGS, 4&quot;, METAL SET OF 4</td>
<td>WS-20563</td>
<td></td>
</tr>
<tr>
<td>SPLASHGUARD, FITS G-136</td>
<td>WS-20632</td>
<td></td>
</tr>
<tr>
<td>SPLASHGUARD, FITS G-196</td>
<td>WS-20634</td>
<td></td>
</tr>
<tr>
<td>SPLASHGUARD, FITS G-236</td>
<td>WS-20635</td>
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<td>SPLASHGUARD, FITS G-246</td>
<td>WS-20636</td>
<td></td>
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<tr>
<td>SPLASHGUARD, FITS G-606</td>
<td>WS-20637</td>
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<tr>
<td>SCRAPER, GROOVED GRIDDLE</td>
<td>WS-20651</td>
<td></td>
</tr>
</tbody>
</table>

**Wells Manufacturing**
10 Sunnen Dr.
St. Louis MO 63143 USA

**Service Dept.**
phone: (314) 678-6314
fax:    (314) 781-2714

Service Parts Department can supply you with the name and telephone number of the WELLS AUTHORIZED SERVICE AGENCY nearest you.

---

**CUSTOMER SERVICE DATA**
please have this information available if calling for service

| RESTAURANT _____________________________ | LOCATION ____________ |
| INSTALLATION DATE ________________________ | TECHNICIAN __________ |
| SERVICE COMPANY ____________________________________________ | |
| ADDRESS ___________________________ | STATE _____ ZIP________ |
| TELEPHONE NUMBER (___)___-__________ | |
| EQUIPMENT MODEL NO. _____________ | EQUIP. SERIAL NO. _____________ |

**VOLTAGE / PHASE:**  
- [ ] 120  
- [ ] 208  
- [ ] 240  
- [ ] 1Ø  
- [ ] 3Ø
Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE

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CUSTOMER SATISFACTION

WELLS MANUFACTURING
10 Sunnen Dr., St. Louis, MO 63143
telephone: 314-678-6314
fax: 314-781-2714
www.wellsbloomfield.com