WELLS MANUFACTURING
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OWNERS MANUAL

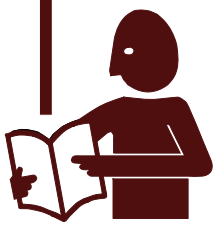
BUILT-IN ELECTRIC GRIDDLES

MODELS G136, G196, G236, G246, G606, JG246UL

Model G136

Model JG246UL

Includes
INSTALLATION
USE & CARE
PARTS LISTS
WIRING DIAGRAMS



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.

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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

MODEL	VOLTS	WATTS	AMPS 3ø				AMPS
			L1	L2	L3	N	1ø
PG / G136	208/240V	6,750 / 9,000	14.0 / 18.7	28.1 / 32.5	14.0 / 18.7		32.5 / 37.5
	380/415	10,800	15.0	15.0	15.0		-
	480	9,000	9.4	16.2	9.4		18.7
G136EU	380-415V	10,800	15	15	15	0	
PG / G196	208V	12,000	28.8	49.9	28.8		57.6
	240V	12,000	25	43.3	25		50
	480V	12,000	12.5	21.7	12.5		25
G196EU	380-415V	16,100	22.5	22.5	225	0	
PG / G236	208V	16,000	48.3	51.3	35		76.9
	240V	16,000	41.7	44.4	30.4		66.6
	480V	16,000	20.9	22.2	15.5		33.3
G236EU	380-415V	16,000	15.8	31.6	19.2	38.6	
PG / G246	208V	21,500	63.4	67.1	45.8		103.3
	240V	21,500	55	58.3	39.6		89.5
	480V	21,500	27.1	28.9	19.9		43.8
G246EU	380-415V	21,000	20.8	41.7	25	50.6	
PG / G606	208V	32,000	48.3	51.3	35		76.9 x 2
	240V	32,000	41.7	44.4	30.4		66.6 x 2
	480V	32,000	20.9	22	15.1		33.3 x 2

FEATURES & OPERATING CONTROLS

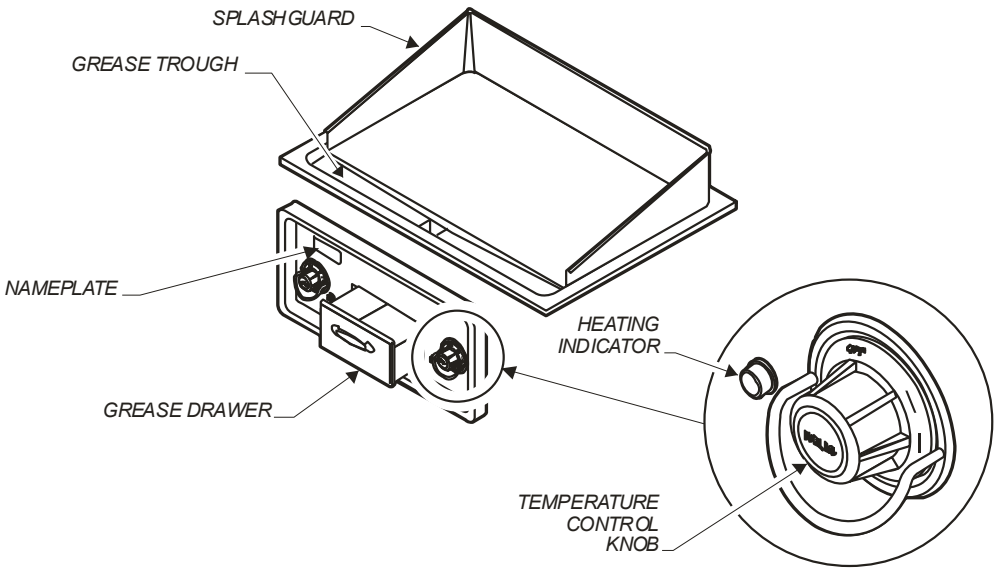


Fig. 1 Countertop Griddle Features & Operating Controls
G136 Shown - G196, G236, G246 and G606 are Similar

TEMPERATURE CONTROL	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.
GREASE TROUGH	Extra-wide trough with curved corners for easier cleaning. Trough slopes toward a large waste hole that empties into the removable grease drawer.
GREASE DRAWER	Large-capacity drawer is removable through the front for easy cleaning.
REMOVABLE SPLASH GUARD	Stainless steel splash guard simplifies griddle maintenance and helps to keep grease from splattering onto adjacent walls and equipment
NAMEPLATE	Lists manufacturer's information, model and serial number. Also lists electrical specifications.

PRECAUTIONS AND GENERAL INFORMATION

DANGER: BURN HAZARD

Contact with cooking surface cause severe burns. Always wear protective clothing and avoid contact with griddle surface.

WARNING: ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated components must be performed by qualified service personnel. DO NOT open any access panel that requires the use of tools. Failure to heed this warning may result in severe electric shock.

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.

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: HOT SURFACE

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

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 ( ). Since this appliance is only a single component of a complete installation, the finished installation of this unit 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.

NSF STD 4

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.

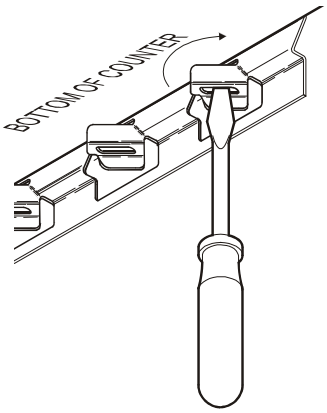


Fig. 2 Set the Wellslloks

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.

INSTALLATION (continued)

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 (3ø).

For single-phase (1ø) 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.

CAUTION: HOT SURFACE

Exposed surfaces can be very hot and may cause severe burns on contact.

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 375ºF (191ºC).

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.

IMPORTANT: SCRATCHES WILL DAMAGE THE SURFACE OF CHROME-PLATED GRIDDLES.

DO NOT use anything on chrome griddle that could scratch the surface.

DO NOT clean chrome surface with griddle bricks, pumice stone or abrasive cleansers.

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.

OPERATION (continued)

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

PRODUCT	TEMP ºF	TIME
Sausage, link and patty	350º	3 minutes
Bacon	350º	2 - 3 minutes
Canadian Bacon	350º	2 - 3 minutes
Ham Steaks	375º	3 - 4 minutes
Broiled Ham	375º	2 minutes
Beef Tenderloin	400º	3 - 4 minutes
Minute Steaks	400º	3 - 4 minutes
Club Steak, 1" thick	400º	3 - 5 minutes
Hamburgers	350º	3 - 4 minutes
Cheeseburgers	350º	3 - 4 minutes
Melted Cheese Sandwich	375º	3 - 4 minutes
Hot Dogs	325º	2 - 3 minutes

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

CAUTION: BURN HAZARD

Griddle will be hot during portions of this cleaning procedure. Always heat-protective gloves and 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: NEVER USE STEEL WOOL TO CLEAN THE GRIDDLE SURFACE!

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

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

PREPARATION	Set temperature control to 220ºF. Allow griddle temperature to drop to 220ºF 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.

CLEANING INSTRUCTIONS - CHROME PLATED GRIDDLES

PREPARATION Set temperature control to 220ºF. Allow griddle temperature to drop to 220ºF 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 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.

CAUTION: BURN HAZARD

Griddle will be hot during portions of this cleaning procedure. Always heat-protective gloves and 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.

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

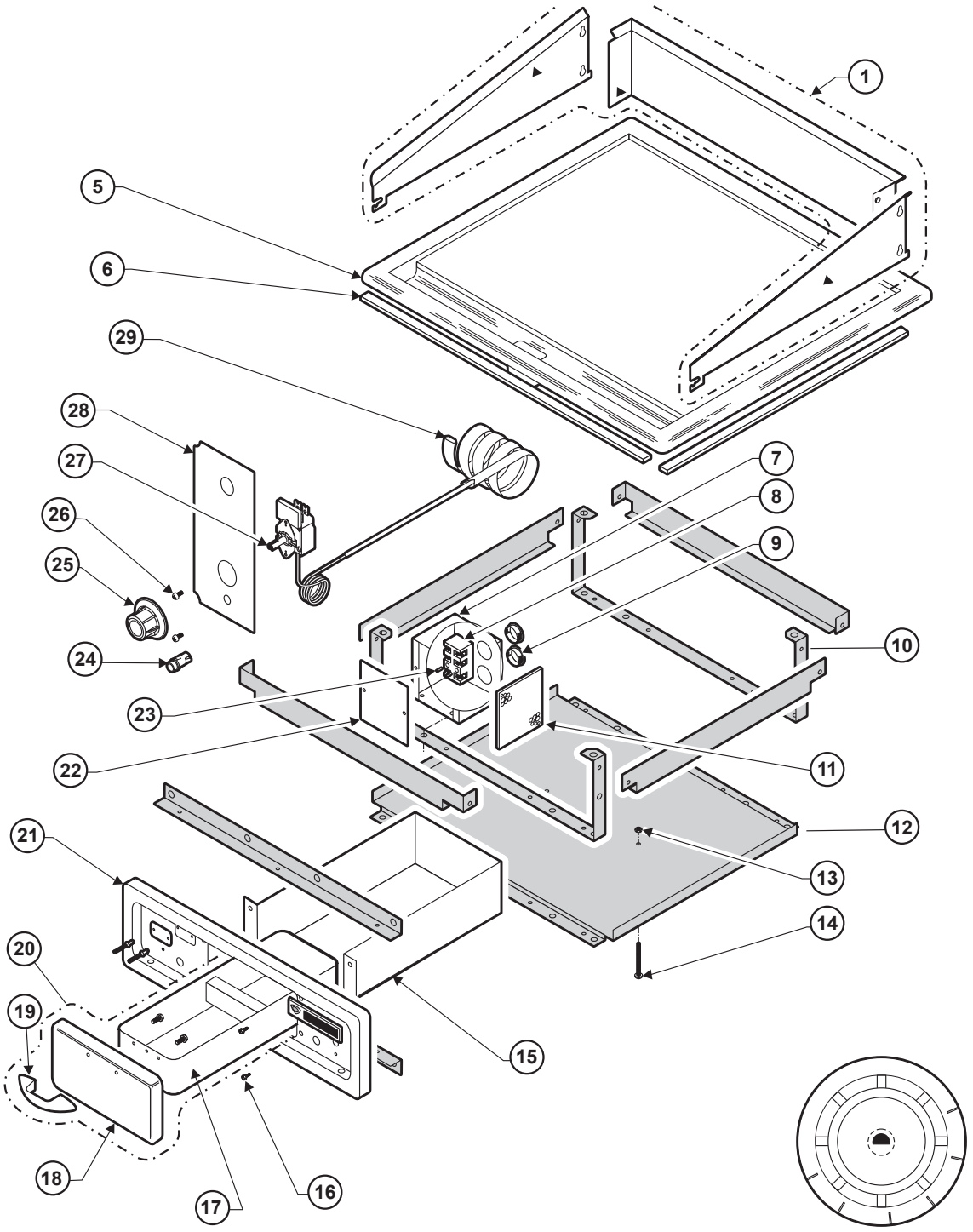
IMPORTANT:
Never bang or tap metal implements, spatulas, pots, pans or scrapers on the griddle surface.

TROUBLESHOOTING SUGGESTIONS

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



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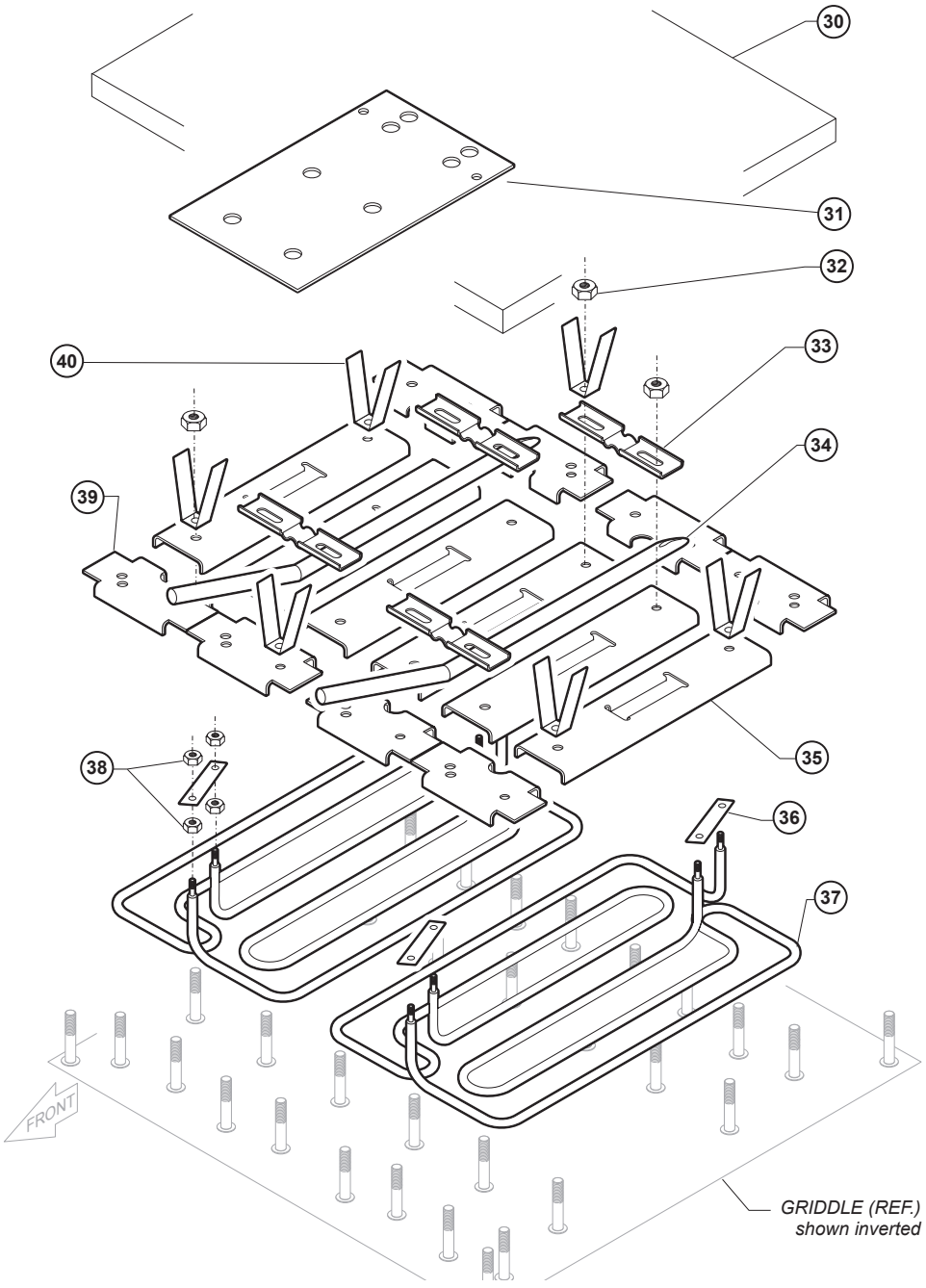
MODEL G136, GG136 & PG136 CABINET & ELECTRICAL
208/240V, 380/415V and 480V

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

IL1908, Rev. C, PL111

PARTS LIST: G136, GG136, PG136

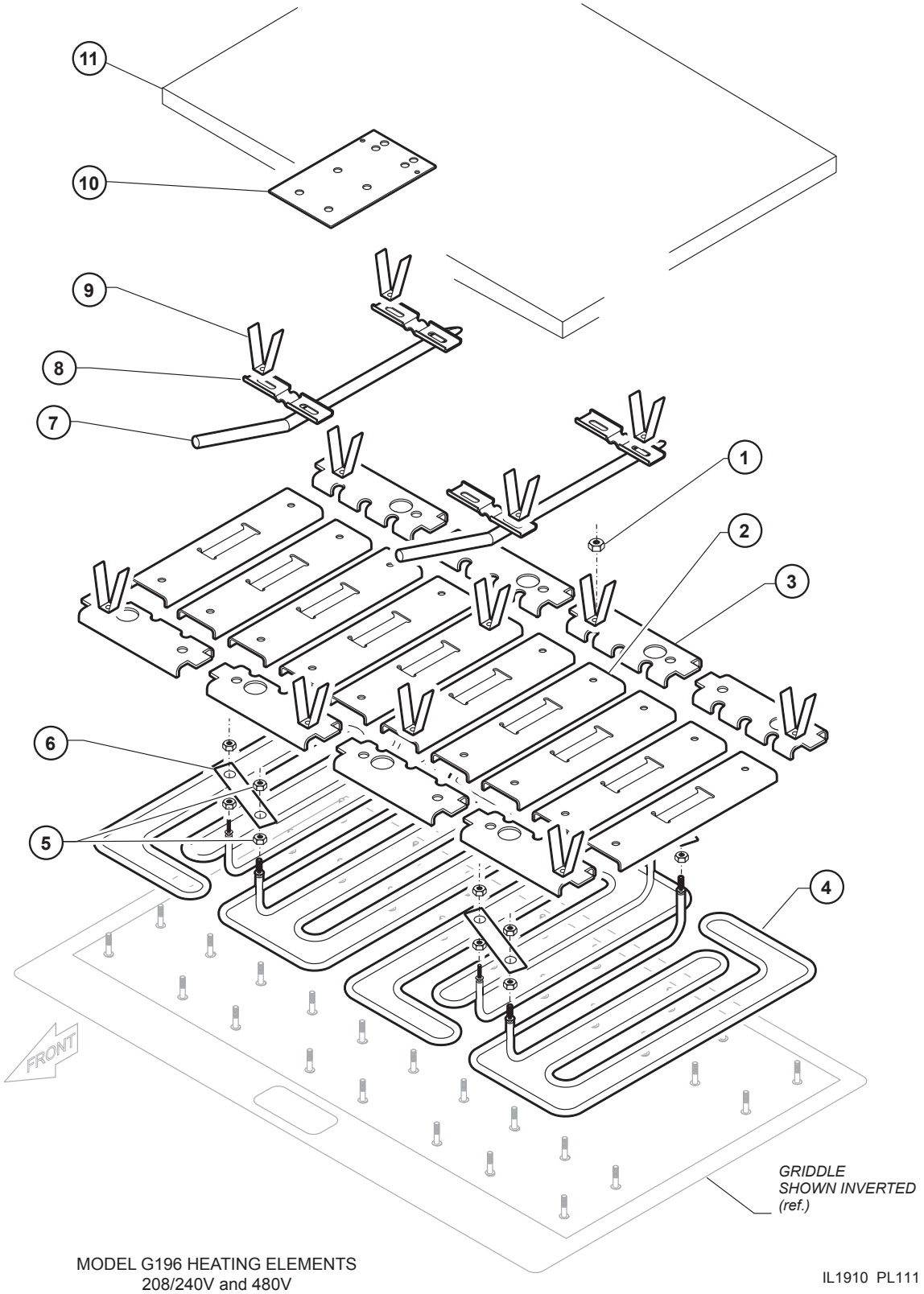
G136 COUNTERTOP ELECTRIC GRIDDLE				
Fig No.	Part No	Description	Qty	Application
1	WS-20632	SPASHGUARD G136	1	G136
5	WS-51476	TOP ASSY G136	1	G136, G136-480V
	DD-503703	TOP ASSY G136EU		G136-400
	M3-304108	G136FGUPL 208/240V 400DE		GG136-400FGR
	2F-305809	PLATE GRID GRVD GG136EU		GG136-400LT
	2F-49284A	PLATE GRID GRVD GG136EU		GG136-400RT
	M3-304115	G136 PLATED 208/240V		PG136-208V, PG136-480V
6	1P-33308	GS #7500 BEAD x 96"	1	G136
7	G7-31997	BOX OUTLET GRIDL ROHS	1	G136, G136-480V
	G7-46112	BOX OUTLET		G136-400, GG136-400
8	2E-40310	TERM BLOCK 4POLE 75AMP	1	G136-400, GG136-400
	WS-50131	TERM BLOCK KIT-3 POLE .85AMP		G136
	WS-60310	TERM BLOCK 4POLE 75AMP		GG136-400FGR
9	2K-300102	STRAIN RELIEF 1NPT .375-1	1	G136-400, GG136-400
	2K-31040	BUSHING HEYCO 7/8 OD	2	G136
10	G7-31991	SKELETON, GRIDDLE	2	G136
11	1P-36178	TAPE CORK 1/16 X 2 X 15FT	0.4	G136
12	G7-31996	BOTTOM SHROUD	1	G136
13	2C-31053	NUT 8-32 KEPS MS NICKEL	8	G136, G136-480V
			9	G136-400
14	2C-31734	SCREW 8-32X2-1/4 SL RDHD	2	G136
15	G7-31989	SHROUD DRWR G13 136 19 19	1	G136
16	2C-33935	SCREW 6ABX5/16 PH PAN SMS	16	G136-480V
			22	G136, G136-400
17	G7-WL0002	ASSY - GREASE DRAWER	1	G136
18	G7-Z12047	PANEL FRONT - GREASE DR.	2	G136
19	2R-38668	HANDLE DOOR	1	G136
20	WS-50279	DRAWER GREASSE W/HANDLE	1	G136
21	G7-Z12222	PANEL, CONTROL	1	G136
22	G7-32005	COVER OUTLET BOX GRIDL BI	1	G136, G136-480V
	G7-46113	COVER OUTLET BOX		G136-400, GG136-400
23	2C-41974	NUT 8-32 HEX 7/8 LONG ALU	2	G136, G136-480V
24	2J-30516	LIGHT SIGNAL AMBER M3938P	2	G136
	M3-WL0113	ASSY,PILOT LIGHT AMBER		G136-480V, G136-400, GG136-400
25	2R-30259	KNOB CONTROL ASSY	2	G136, G136-480V
	2R-46164	KNOB THERMO		G136-400, GG136-400
26	2C-31718	SCREW 6-32X3/16 PH RD HD	4	G136
27	2T-30257	THERMO GRIDL 450F SJ-157-	2	G136
	2T-46162	THERMO		G136-400, GG136-400
28	2A-31974	SHIELD THERMO GRID LS	2	G136
29	1O-32040	SLEEVING GLASS 5/16 I.D.	6 FT	G136
30	2H-36051	INSUL FG 1X24X48	4	G136
31	G7-31995	COVER GREASE DRWR G13-6 &	1	G136, G136-480V
	G7-46180	CVR GREASE DRWR G13(6)		G136-400, GG136-400

PARTS LIST: G136, GG136, PG136

G136 COUNTERTOP ELECTRIC GRIDDLE				
Fig No.	Part No	Description	Qty	Application
32	2C-31253	NUT 1/4-20 FINISHED HEX M	32	G136
33	G7-32028	CLAMP THERMO BULB GRIDL	4	G136, G136-480V
	G7-46178		2	G136-400, GG136-400
34	2A-31972	TUBE THERMO 18 LINE GRID	2	G136
35	G7-31968	CLAMP ELEM CTR SMALL GRID	6	G136, G136-480V
	G7-46169	CLAMP ELEM EU ROHS	2	G136-400, GG136-400
36	2E-32054	JUMPER, ELEMENT MEDIUM	4	G136, G136-480V
37	2N-30496UL	ELEMENT 240V 2250W	4	G136
	2N-45922UL	ELEM 220V 4500W EU	2	G136-400, GG136-400
	2N-48904UL	ELEM HEATING 480V 2250W	4	G136-480V
38	2C-35313	NUT 10-32 HEX MS SS		G136
39	G7-31969	CLAMP ELEM END SMALL GRID	8	G136, G136-480V
40	G7-33474	CLIP TIE DOWN INSUL GRID	7	G136, G136-480V
			8	G136-400
NI	G7-32089	SCRAPER SPATULA GRIDL	1	G136
NI	G7-34786	SCRAPER ASSY GROOVED GRID	1	GG136
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

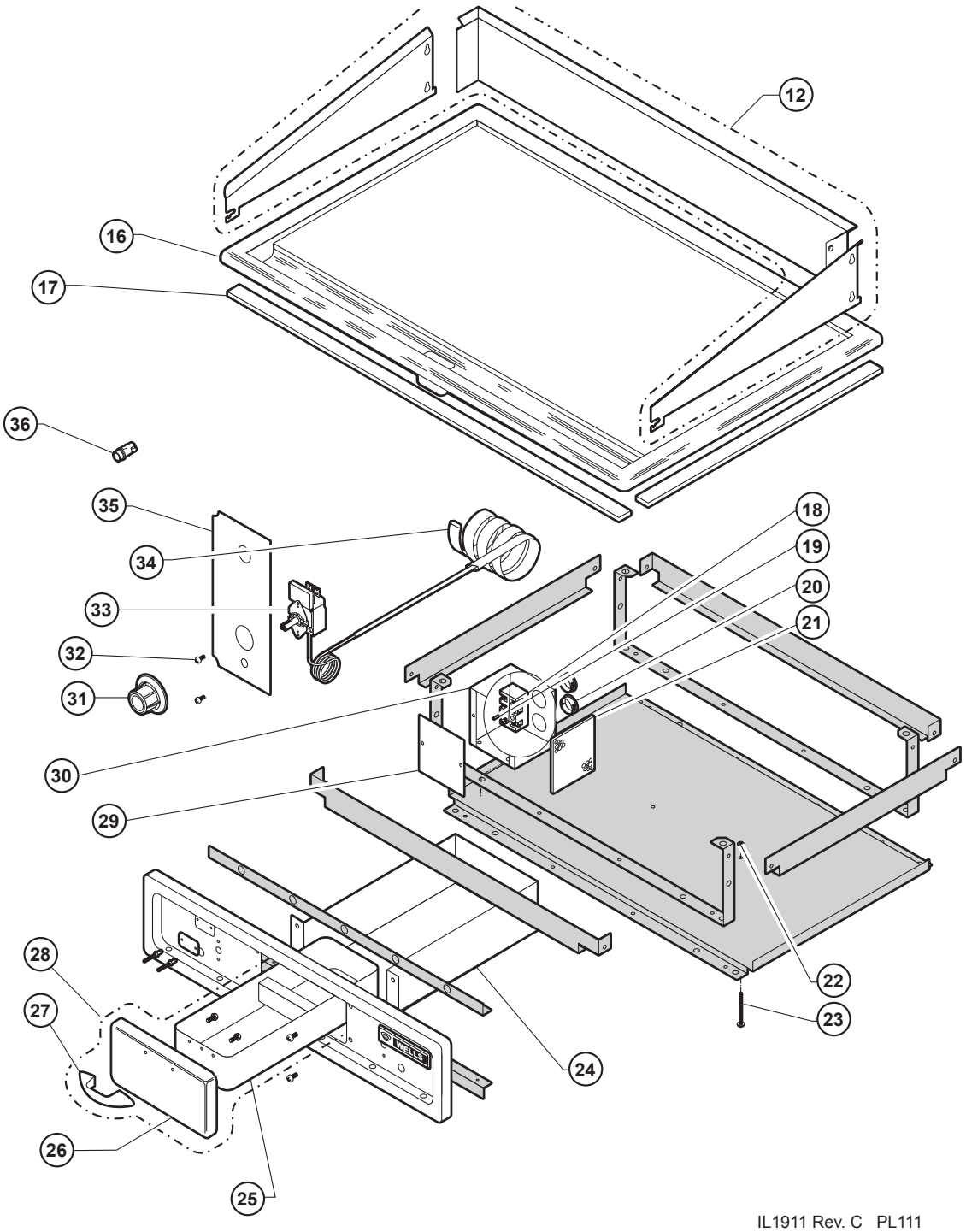


MODEL G196 HEATING ELEMENTS
208/240V and 480V

IL1910 PL111

EXPLODED VIEW: G196

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



IL1911 Rev. C PL111

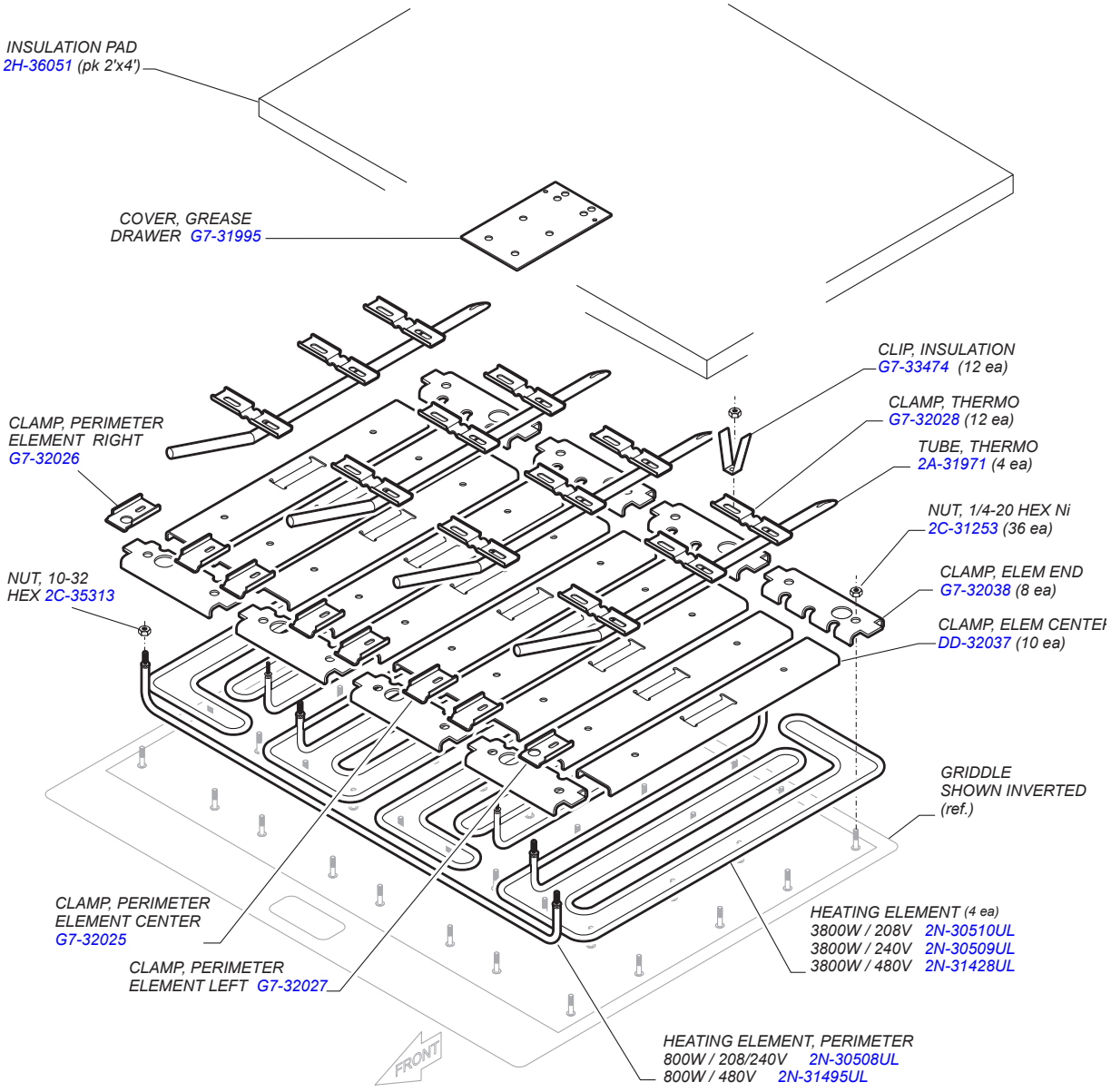
ELECTRIC GRIDDLE G-196
CABINET COMPONENTS

EXPLODED VIEW: G196

G196 COUNTERTOP ELECTRIC GRIDDLE				
Fig No.	Part No	Description	Qty	Application
1	2C-31253	NUT 1/4-20 FINISHED HEX	25	
2	G7-31968	CLAMP ELEM CTR SMALL GRID	10	208V, 240V, 480V
	G7-46169	CLAMP ELEM EU ROHS	3	380/415V
3	G7-32038	CLAMP ELEM END LRG GRIDL	8	208V, 240V, 480V
4	2N-30511UL	ELEM 208V 3000W	4	208V
	2N-30512UL	ELEM 240V 3000W		240V
	2N-45922UL	ELEM 400V 4500W EU		400V
	2N-48902UL	ELEM HEATING 480V 3000W		480V
5	2C-35313	NUT 10-32 HEX MS SS	16	
6	2E-32055	JUMPER, ELEMENT LONG	4	208V, 240V, 480V
7	2A-31972	TUBE THERMO 18 LINE GRID	2	
8	G7-32028	CLAMP THERMO BULB GRIDL	4	208V, 240V, 480V
9	G7-33474	CLIP TIE DOWN INSUL GRIDDLE	11	
10	G7-31995	COVER GREASE DRWR G13-6 &	1	208V, 240V, 480V
	G7-46180	CVR GREASE DRWR		380-415V
11	2H-36051	INSUL FG 1X24X48	6 FT	
12	WS-20634	SPLASHGUARD G19 COMPLETE (SMOOTH)	AR	
16	WS-55665	TOP ASSY G-19 (SMOOTH)	1	208V, 240V, 480V
17	1P-33309	SEALANT 5/16X132 G196	1	
18	2E-37465	TERM BLOCK 3POLE 85AMP	1	208V, 240V, 480V
	2E-40310	TERM BLOCK 4POLE 75AMP		380/415V
19	2C-41974	NUT 8-32 HEX 7/8 LONG ALU	2	
20	2K-31040	BUSHING HEYCO 7/8 OD	2	
21	1P-36178	TAPE CORK 1/16 X 2 X 15FT	0.3	
22	2C-31053	NUT 8-32 KEPS AS NICKEL	3	
23	2C-31734	SCREW 8-32X2-1/4 SL RDHD	2	
24	WS-51989	SHROUD, GREASE DRAWER	1	
25	G7-WL0002	ASSEMBLY - GREASE DRAWER	1	
26	G7-Z12047	PANEL FRONT - GREASE DR.	1	
27	2R-38668	HANDLE DOOR	1	
28	WS-50279	DRAWER GREASE W/HANDLE	1	
29	G7-32005	COVER OUTLET BOX GRIDL BI	1	208V, 240V, 480V
	G7-46113	COVER OUTLET BOX		380-415V
30	G7-31997	BOX OUTLET GRIDL ROHS	1	208V, 240V, 480V
	G7-46112	BOX OUTLET		380-415V
31	2R-30259	KNOB CONTROL ASSY	2	208V, 240V, 480V
	2R-46164	KNOB THERMO	3	380-415V
32	2C-31718	SCREW 6-32X3/16	4	
33	2T-30257	THERMO GRIDL 450F SJ-157-	2	208V, 240V, 480V
	2T-46162	THERMO	3	380-415V
34	1O-32040	SLVNG ACRYL 5/16 I.D. 1FT	6 FT	
	1O-32040	SLVNG ACRYL 5/16 I.D. 1FT	9 FT	380/415V
35	2A-31974	SHIELD THERMO GRID LS	2	
36	2J-30516	LIGHT SIGNAL AMBER M3938P	2	
	M3-WL0113	LIGHT SIGNAL AMBER	2	480V
			3	380/415V
NI	2M-31274	DIA WIR G19(6)	1	208/240V
NI	2M-37110-1	INSTALL INSTR G-196	1	208/240V
NI	2M-46171	DIA WIR G19(6)EU	1	380-415V
NI	2M-46186-1	INSTALL INSTR G19EU	1	380-415V
NI	2M-49082	DIA WIR G19(6)	1	480V

EXPLODED VIEW & PARTS LIST: G236

BUILT-IN ELECTRIC GRIDDLE
MODEL G236 - HEATING ELEMENTS
208V, 240V and 480V

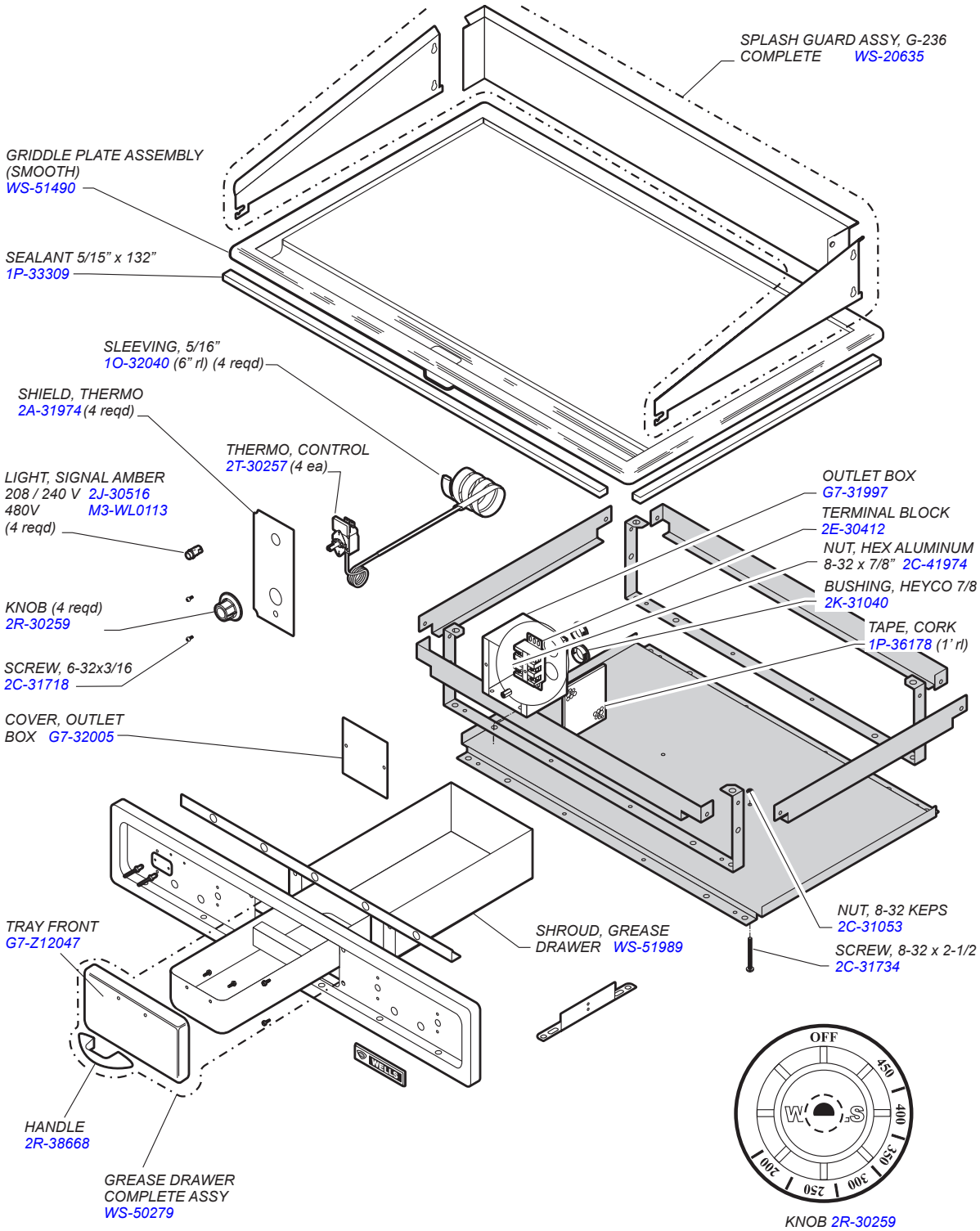


ELECTRIC GRIDDLE G-236
HEATING ELEMENTS

IL1912 PL111

EXPLODED VIEW & PARTS LIST: G236

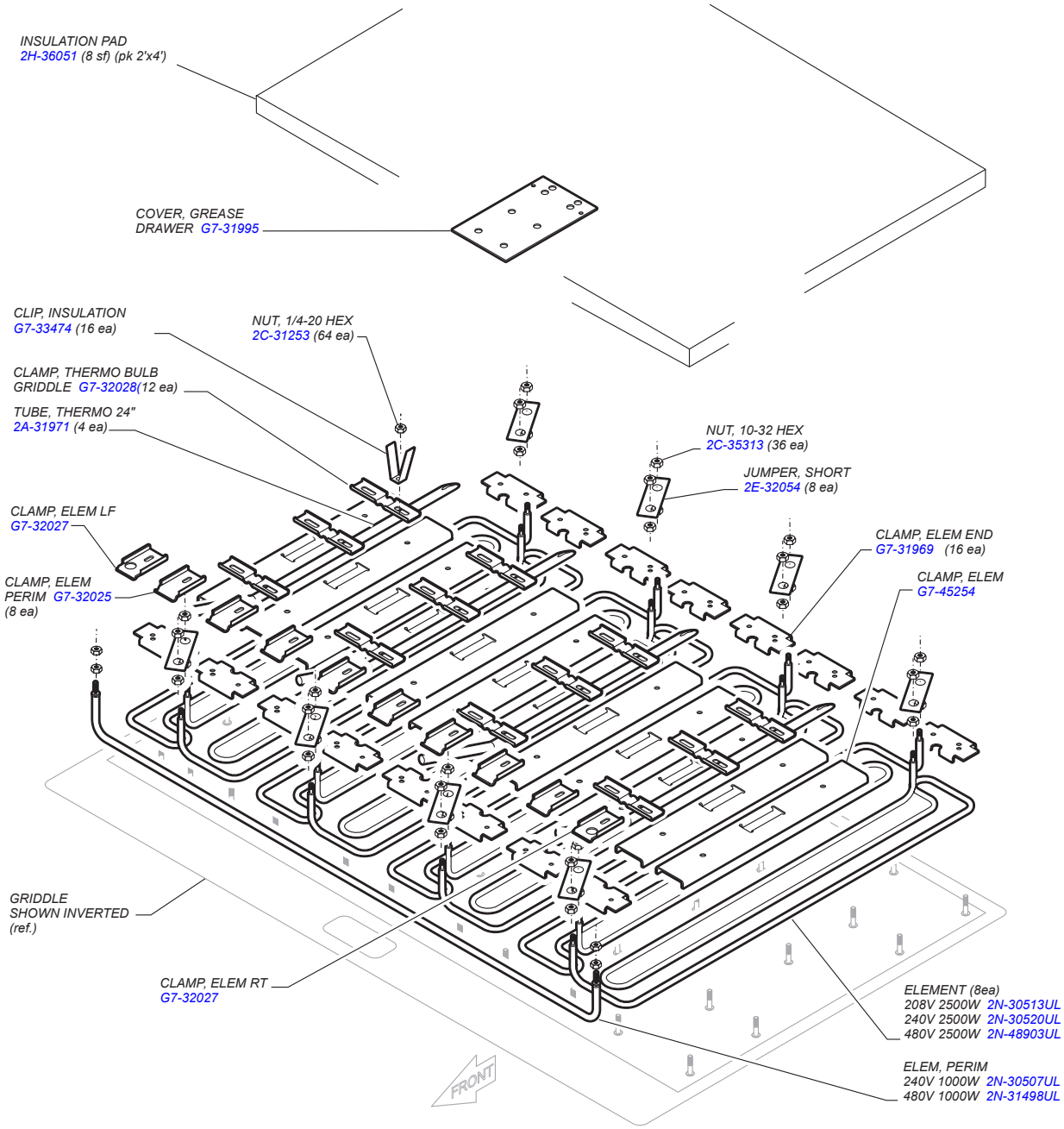
BUILT-IN ELECTRIC GRIDDLE
MODEL G236 - CABINET & ELECTRICAL
208V, 240V and 480V



IL1913, Rev. A PL111

EXPLODED VIEW & PARTS LIST: G246

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

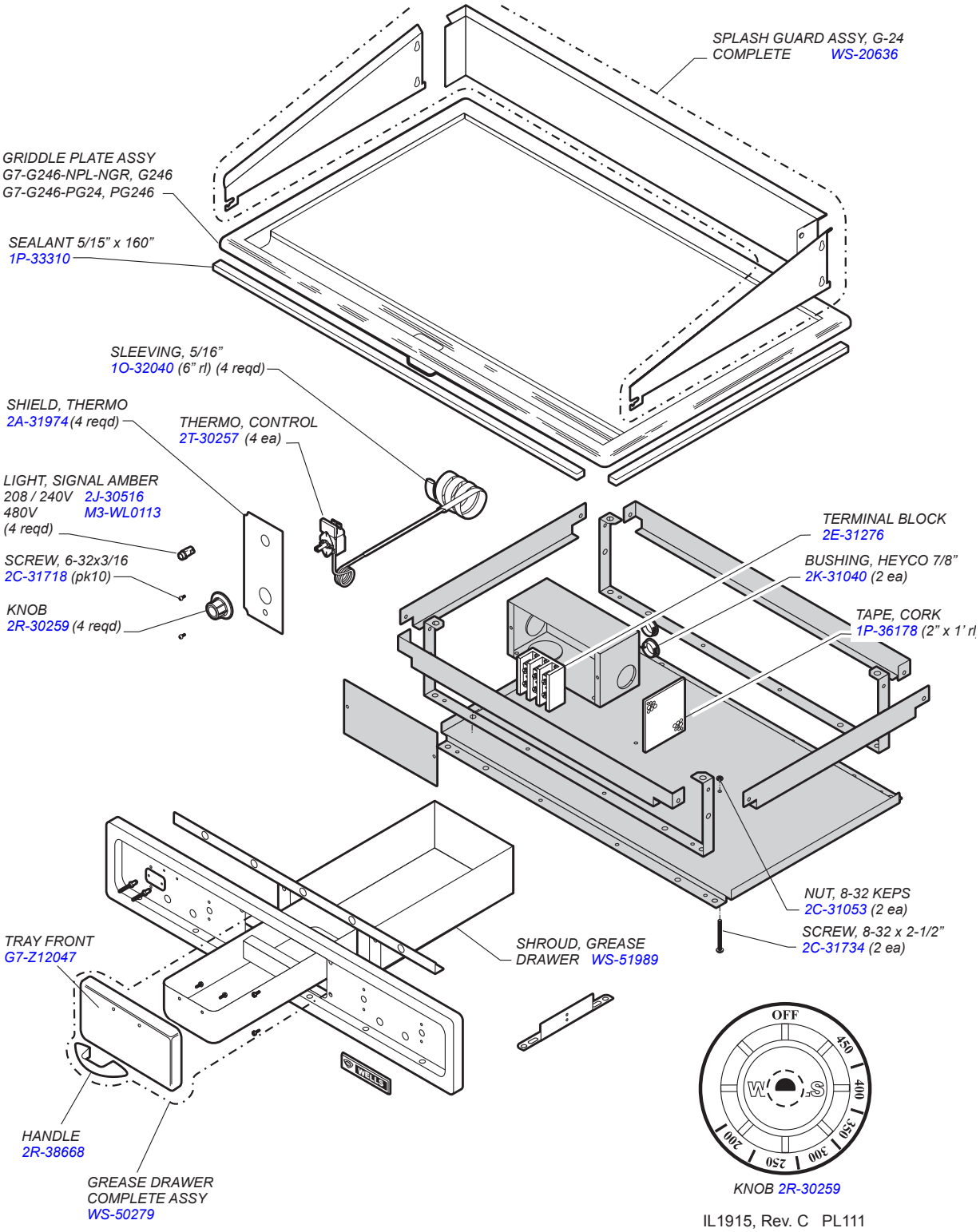


ELECTRIC GRIDDLE G-246
HEATING ELEMENTS

IL1914 PL111

EXPLODED VIEW & PARTS LIST: G246

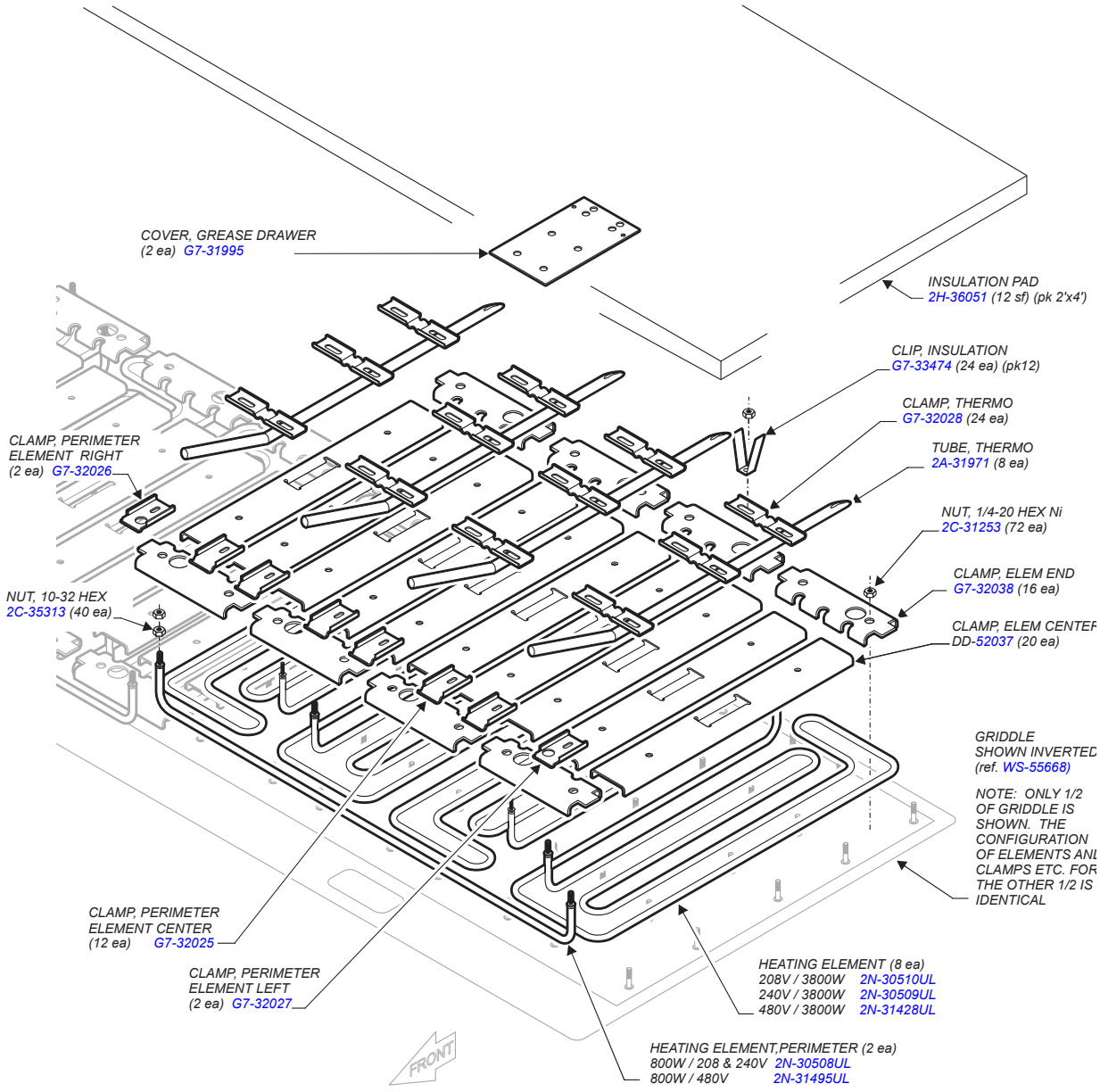
BUILT-IN ELECTRIC GRIDDLE
MODEL PG246, G246 - CABINET & ELECTRICAL
208V, 240V and 480V



IL1915, Rev. C PL111

EXPLODED VIEW & PARTS LIST: G606

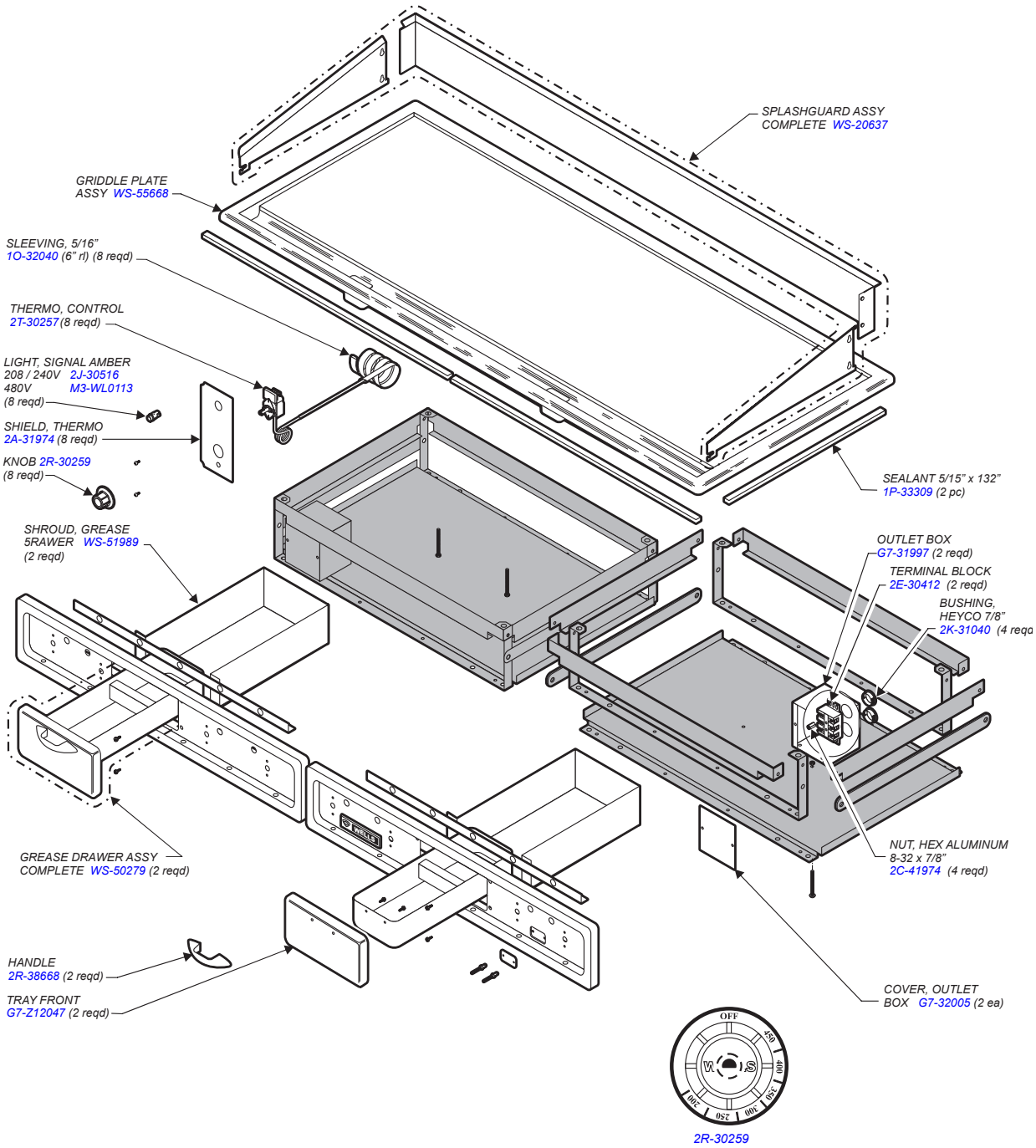
BUILT-IN ELECTRIC GRIDDLE
MODEL G606 - HEATING ELEMENTS
208V, 240V and 480V



IL1944, Rev. A, 12/29/09

EXPLODED VIEW & PARTS LIST: G606

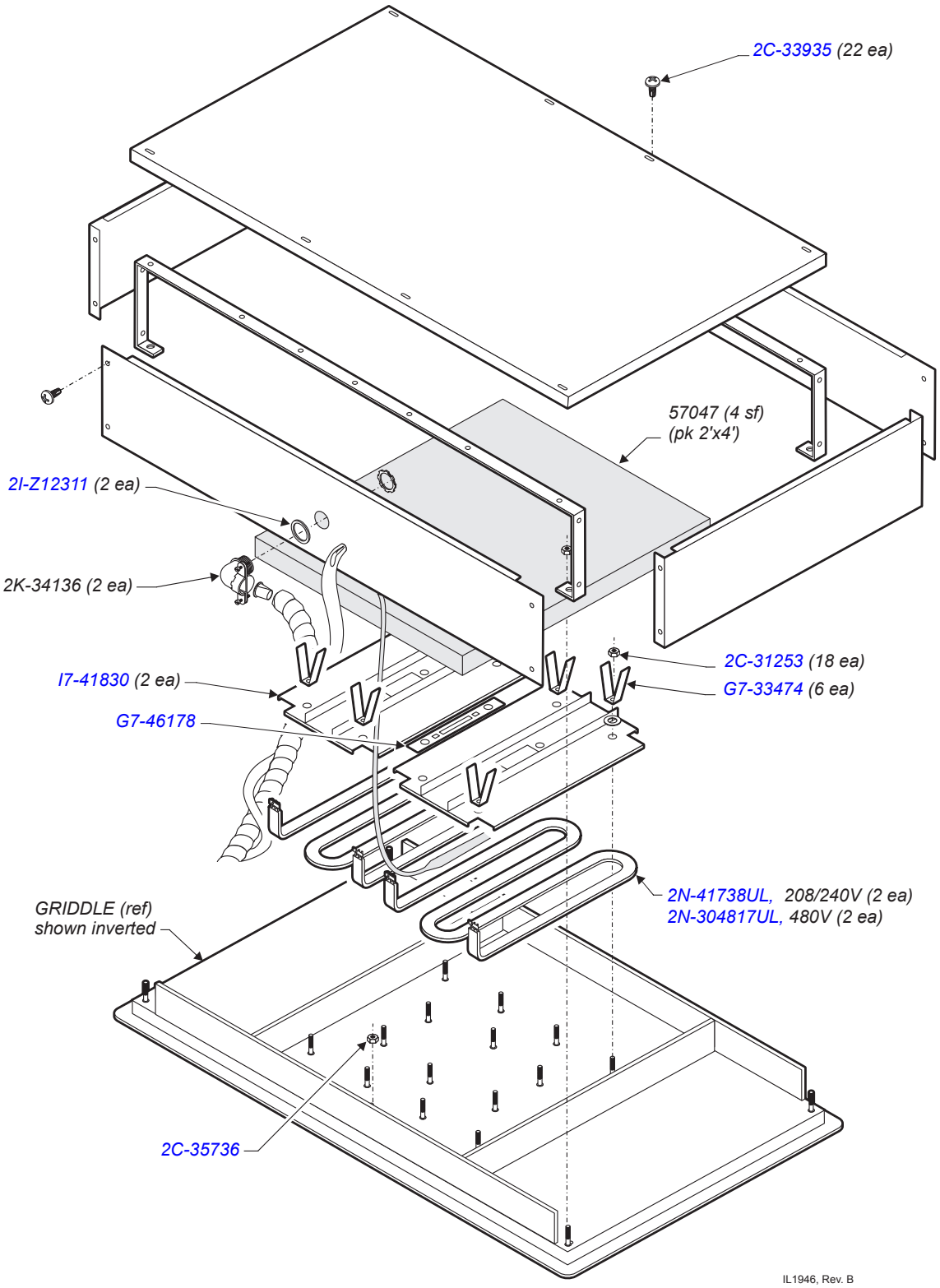
BUILT-IN ELECTRIC GRIDDLE
MODEL G606 - CABINET & ELECTRICAL
208V, 240V and 480V



IL1945, Rev. C

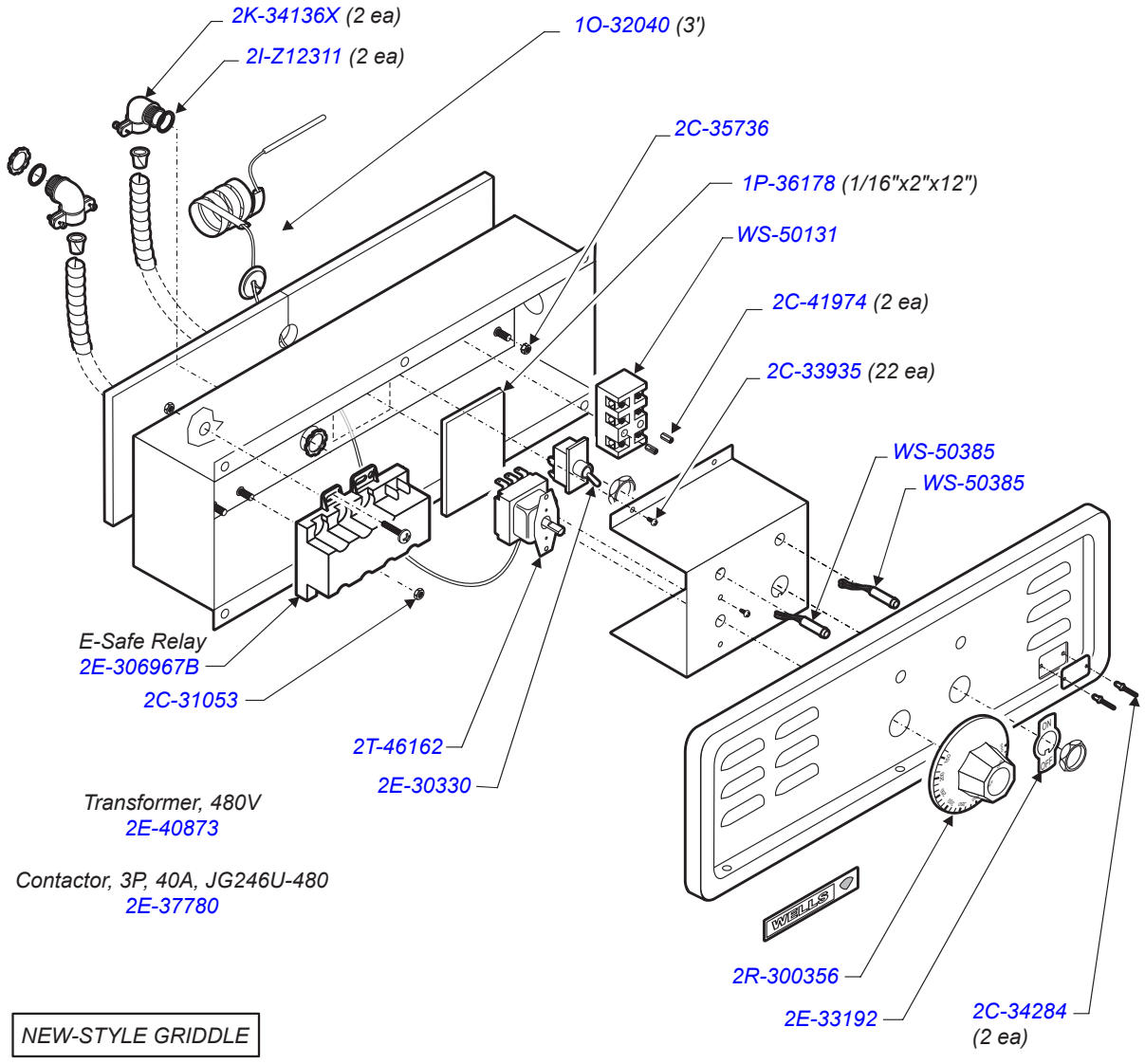
EXPLODED VIEW & PARTS LIST: JG246UL

COUNTERTOP ELECTRIC TEPPAN-YAKI GRIDDLE
MODEL JG246UL - CABINET & HEATING ELEMENTS
208/240V & 480V



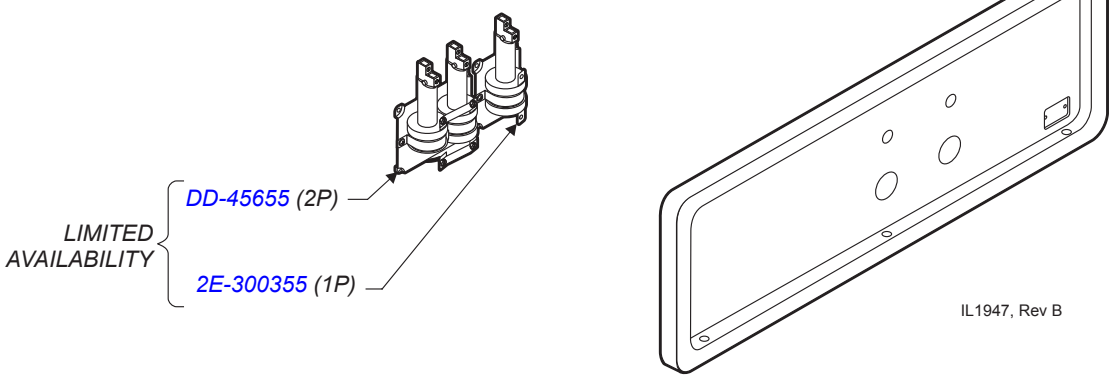
EXPLODED VIEW & PARTS LIST: JG246UL

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



NEW-STYLE GRIDDLE

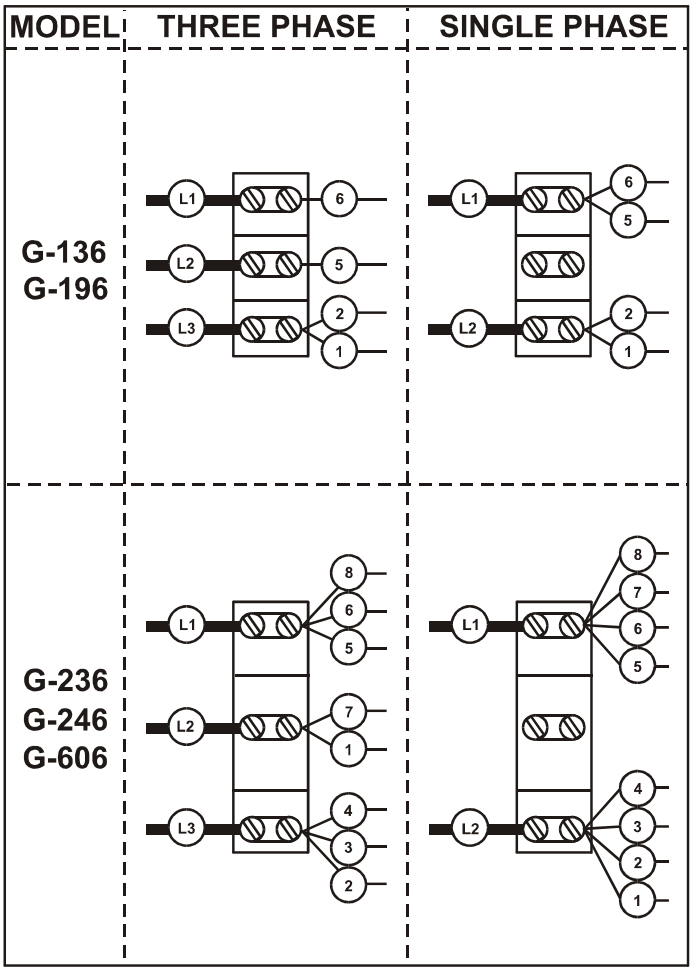
OLD-STYLE GRIDDLE



WIRING DIAGRAM

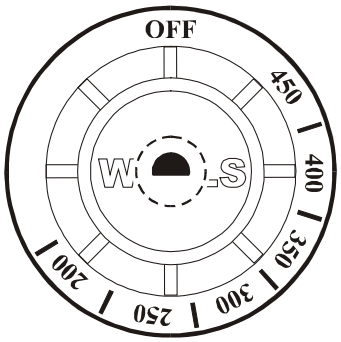
FIELD CONVERSION FROM 3-PHASE TO SINGLE-PHASE

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 200ºF to 450ºF.
When the thermostat is *OFF*, the flat of the control shaft is positioned on the bottom.

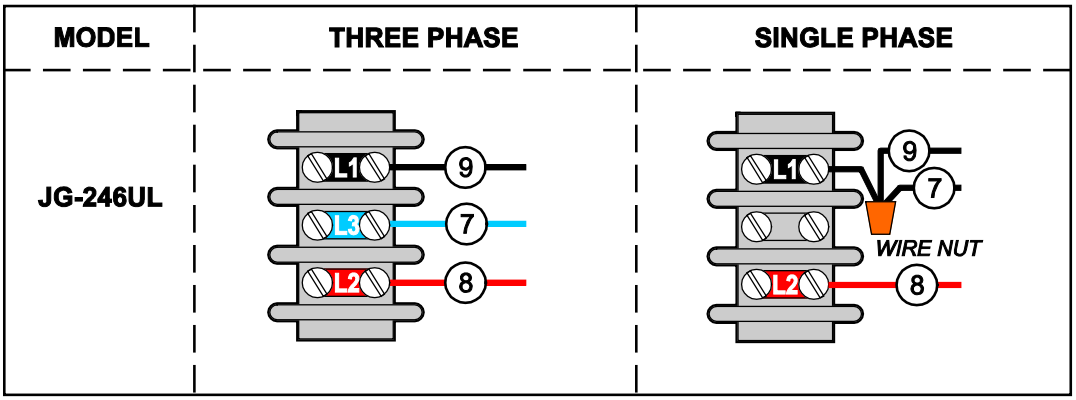


50259

WIRING DIAGRAM

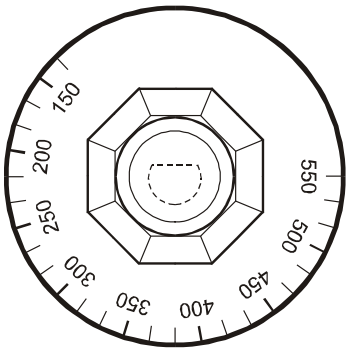
JG246UL TEPPAN GRIDDLE
FIELD CONVERSION FROM 3-PHASE TO SINGLE-PHASE

Griddles are shipped from the factory wired for 3-phase power,
Teppan Griddles are field convertible to single-phase.



CONTROL KNOB CONFIGURATION

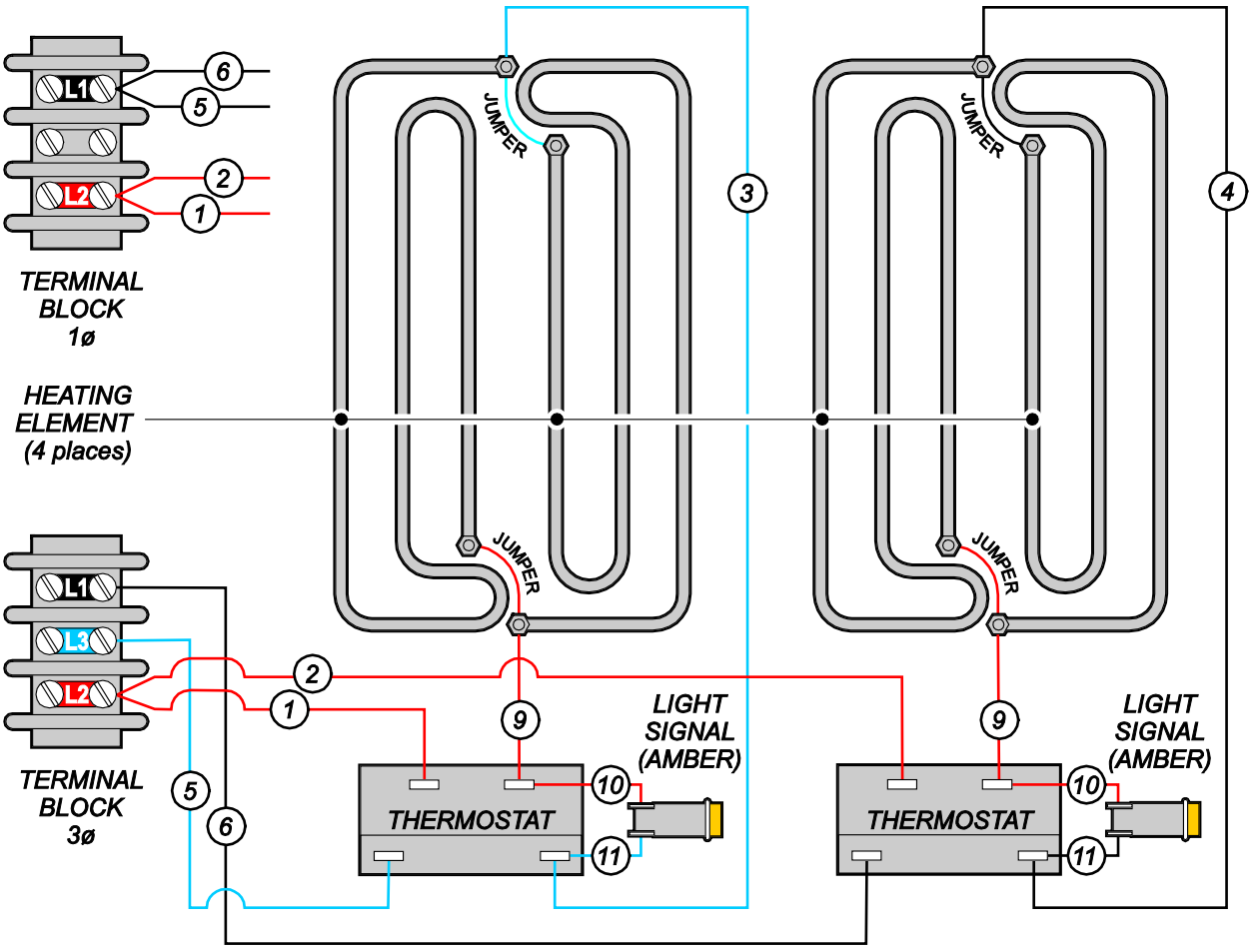
For Teppan Griddles, control knob p/n 500536 is marked in degrees Fahrenheit from 150ºF to 550ºF.
When the thermostat is *OFF*, the flat of the control shaft is positioned on the top.



SPECIFICATIONS - JG-246UL

MODEL	VOLTS	WATTS	AMPS 3ø L1	AMPS 3ø L2	AMPS 3ø L3	AMPS 3ø N	AMPS 1ø
JG-246UL	208V	6,000	14.4	25	14.4		28.9
	240V	8,000	16.7	28.9	16.7		33.3

WIRING DIAGRAM

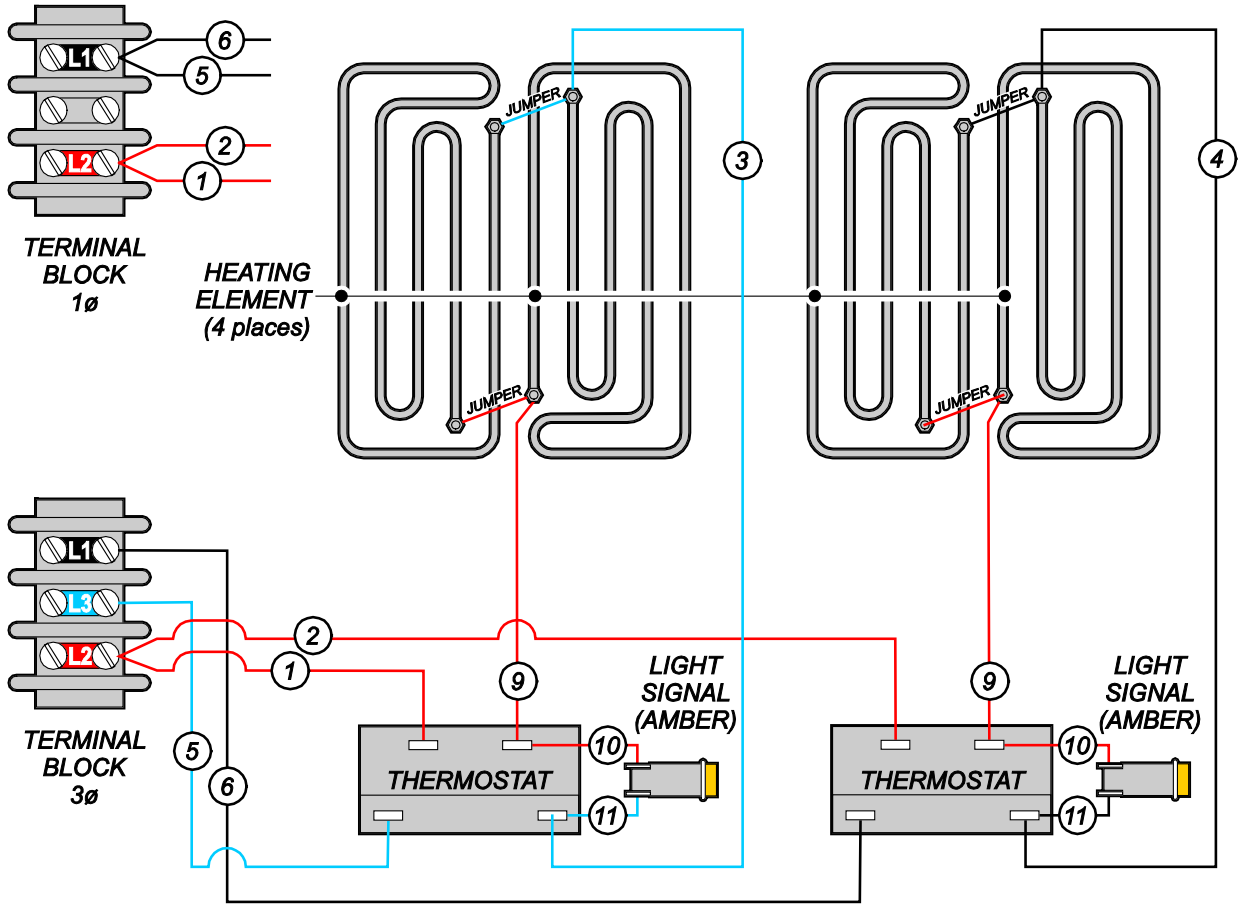


G-13 and G-136
208V 240V 480V

VOLTS	KW	NOMINAL AMPS PER LINE			
		AMPS 3ø			AMPS 1ø
		L1	L2	L3	
208	6.8	14.0	28.1	14.0	32.5
240	9.0	18.7	32.5	18.7	37.5
480	9.0	9.4	16.2	9.4	18.7

p/n 48929 issue C

WIRING DIAGRAM: G196



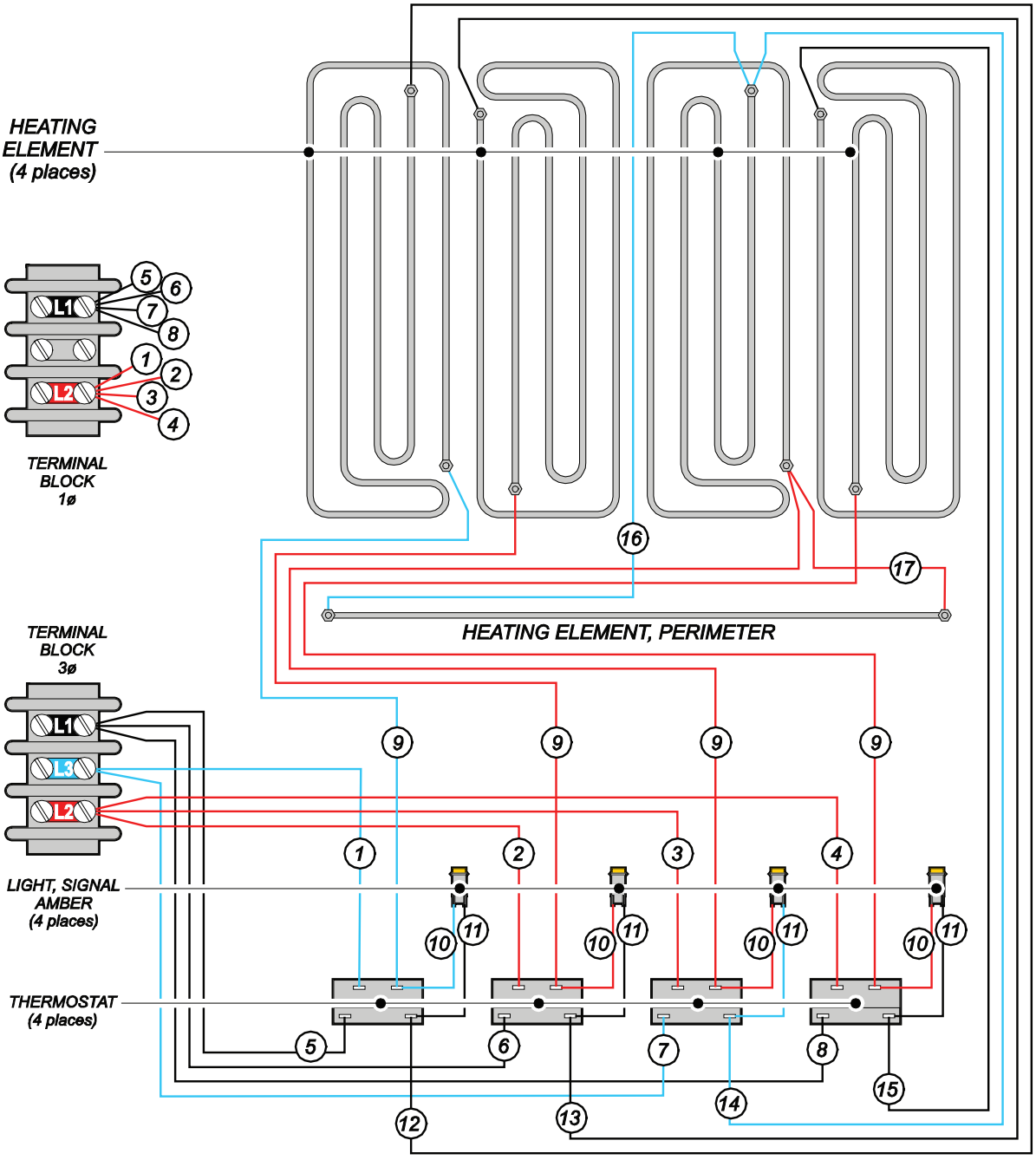
G-19 and G-196

208V 240V 480V

VOLTS	KW	NOMINAL AMPS PER LINE			
		AMPS 3ø			AMPS 1ø
		L1	L2	L3	
208	12.0	28.8	49.9	28.8	57.6
240	12.0	25.0	43.3	25.0	50.0
480	12.0	12.5	21.6	12.5	25.0

p/n 31274 issue E

WIRING DIAGRAM: G236

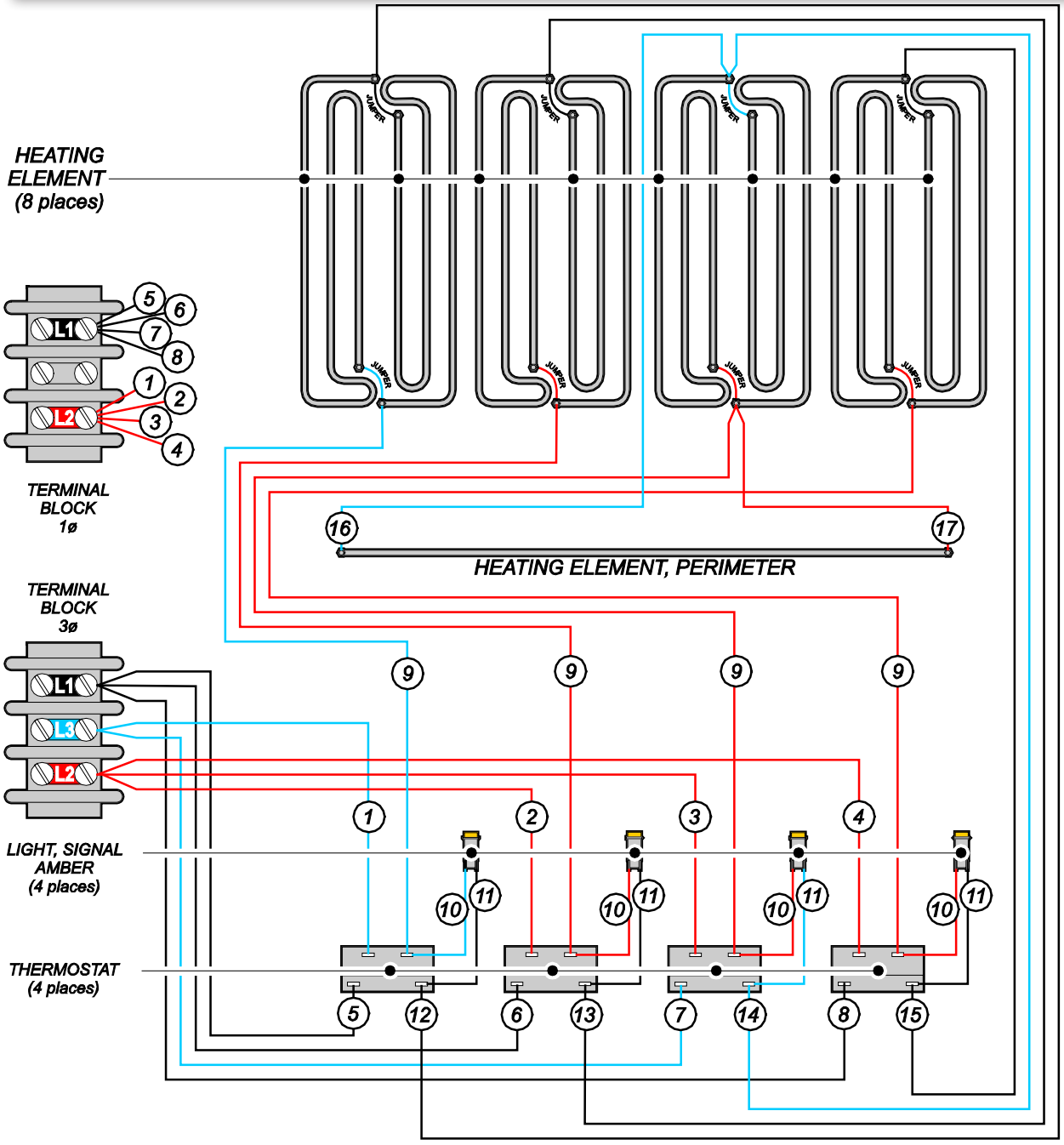


G-23 and G-236
208V 240V 480V

VOLTS	KW	NORMAL AMPS PER LINE			
		AMPS 3PH			AMPS 1PH
		L1	L2	L3	
208	16	48.3	51.3	35.0	76.9
240		41.7	44.4	30.4	66.6
480		20.9	22.2	15.5	33.3

p/n 2M-31275 Rev. C

WIRING DIAGRAM: G246

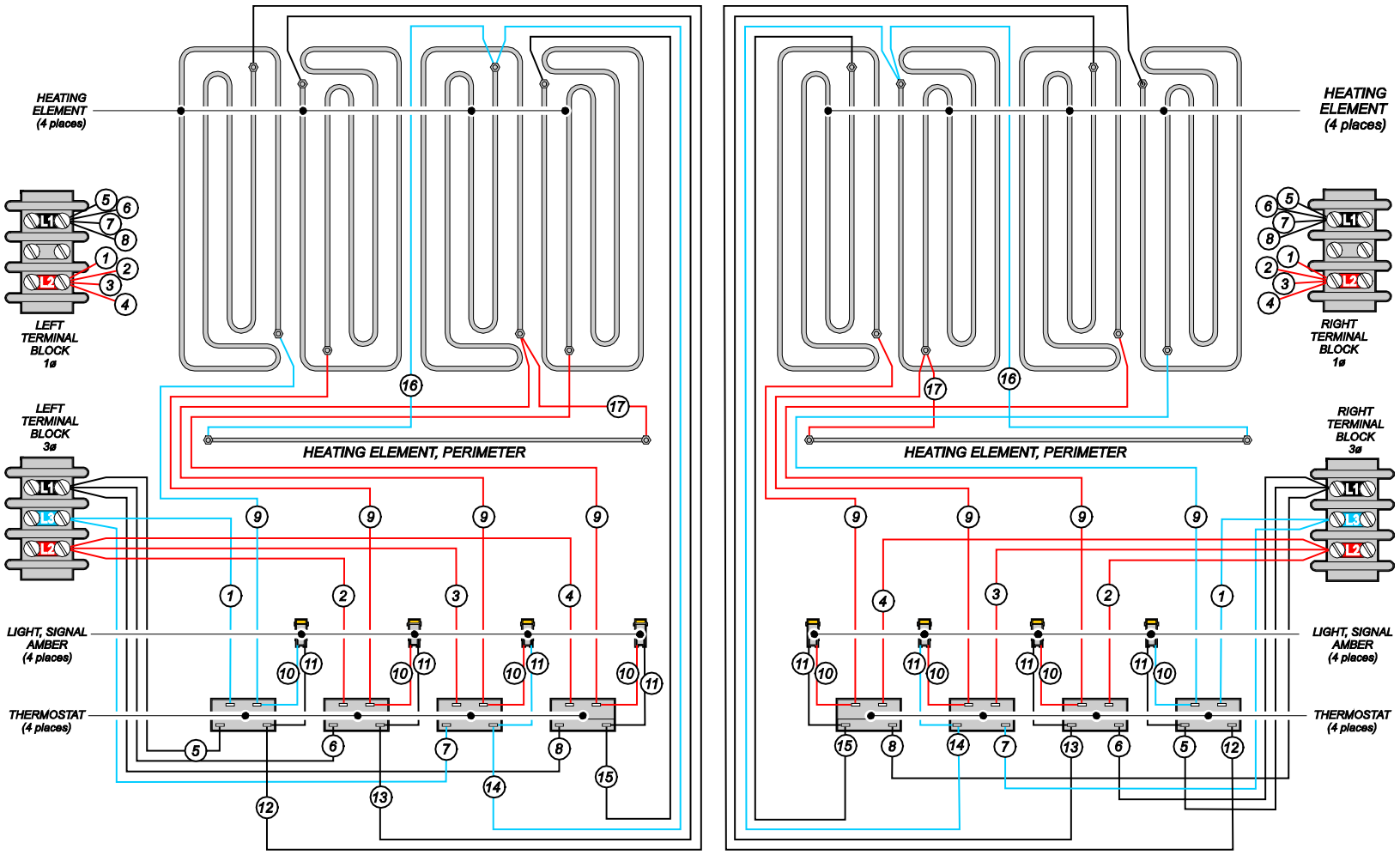


G-24 and G-246

208V 240V 480V

VOLTS	KW	NOMINAL AMPS PER LINE			
		AMPS 3ø			AMPS 1ø
		L1	L2	L3	
208	21.5	63.4	67.1	45.8	103.3
240	21.5	55.0	58.3	39.6	89.5
480	21.5	27.1	28.9	19.9	43.8

p/n 48930 issue A



G-60 and G-606
208V 240V 480V

p/n 32064 issue D

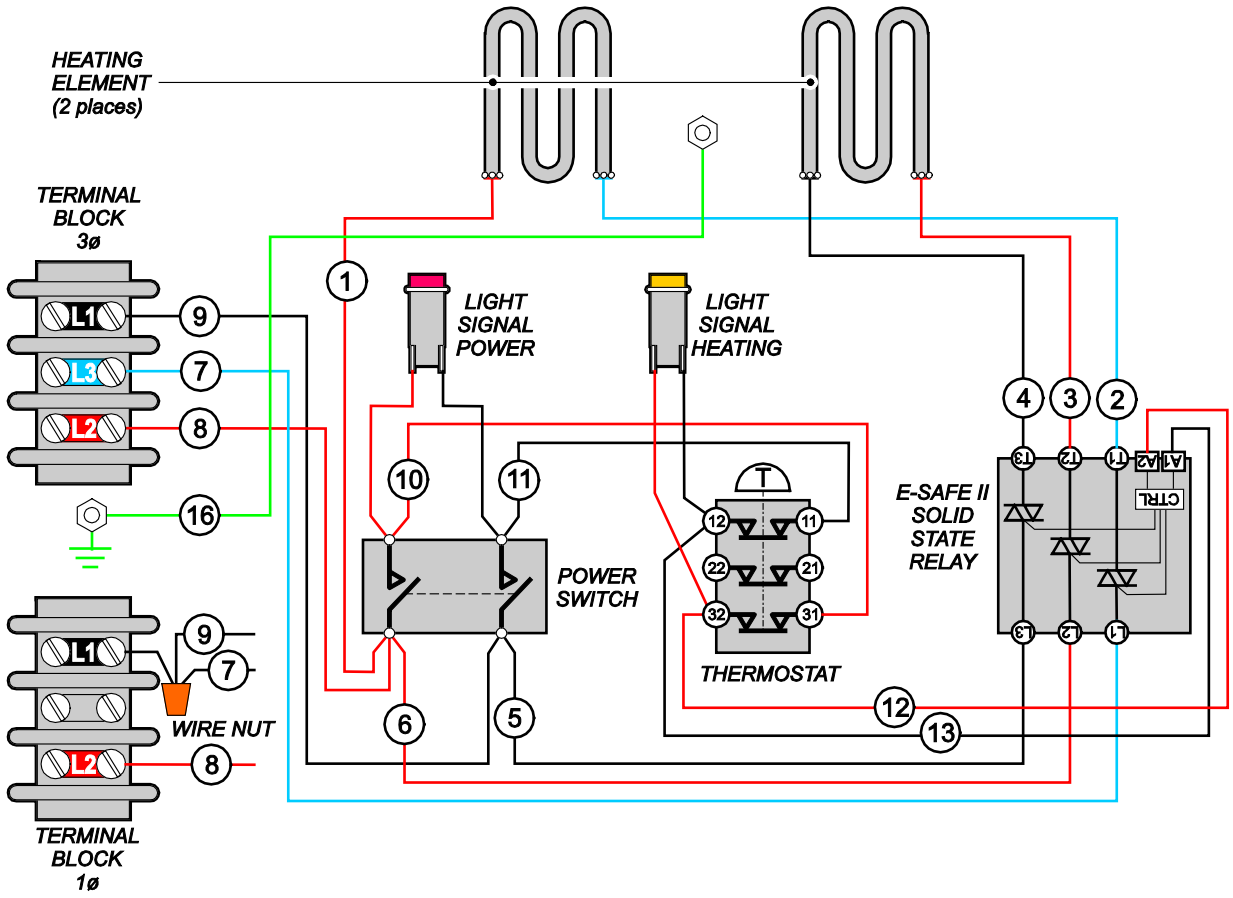
LEFT SIDE

VOLTS	KW	NOMINAL AMPS PER LINE			
		AMPS 3ø			AMPS 1ø
		L1	L2	L3	
208	16.0	48.3	51.3	35.0	76.9
240	16.0	41.7	30.4	30.4	66.6
480	16.0	20.9	22.2	15.5	33.3

RIGHT SIDE

VOLTS	KW	NOMINAL AMPS PER LINE			
		AMPS 3ø			AMPS 1ø
		L1	L2	L3	
208	16.0	48.3	51.3	35.0	76.9
240	16.0	41.7	30.4	30.4	66.6
480	16.0	20.9	22.2	15.5	33.3

WIRING DIAGRAM: JG246UL



JG-246UL

208V 240V

p/n 307339 issue A

VOLTS	KW	NOMINAL AMPS PER LINE			
		AMPS 3ø			AMPS 1ø
		L1	L2	L3	
208	6.0	14.4	25.0	14.4	28.9
240	8.0	16.7	28.9	16.7	33.3

NOTES

NOTES

NOTES

PARTS & SERVICE

DESCRIPTION	PART NO.
LEGS, 4" , METAL SET OF 4	WS-20563
SPLASHGUARD, FITS G-136	WS-20632
SPLASHGUARD, FITS G-196	WS-20634
SPLASHGUARD, FITS G-236	WS-20635
SPLASHGUARD, FITS G-246	WS-20636
SPLASHGUARD, FITS G-606	WS-20637
SCRAPER, GROOVED GRIDDLE	WS-20651

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:

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

Commercial Food Equipment Service Association

Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE

CUSTOMER SATISFACTION

WELLS MANUFACTURING
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telephone: 314-678-6314
fax: 314-781-2714
www.wellsbloomfield.com