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Model WG-2424G

OPERATION MANUAL

COUNTERTOP GAS GRIDDLES

MODELS
WG-2424G
WG-2436G
WG-3036G
WG-3048G

Includes
INSTALLATION
USE & CARE

FOR YOUR SAFETY

**Do not store gasoline or other flammable liquids
in the vicinity of this or any other appliance.**

WARNING:

**Improper installation, adjustment, alteration, service or maintenance can cause
property damage, injury or death. Read the installation, operating and mainte-
nance instructions thoroughly before installing or servicing this equipment.**

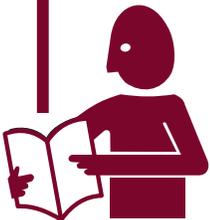
IMPORTANT:

The purchaser of this equipment must post in a prominent location instructions to be followed in the event the user smells gas. This information shall be obtained by consulting the local gas supplier.

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.



PRINTED IN UNITED STATES OF AMERICA

LIMITED WARRANTY STATEMENT

Unless otherwise specified, all commercial cooking equipment manufactured by WELLS BLOOMFIELD, LLC 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 BLOOMFIELD 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 Bloomfield 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 Bloomfield 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 Bloomfield 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:

**Service Department, Wells Bloomfield, LLC
P.O. Box 280, Verdi, Nevada 89439
phone (775) 689-5707 or fax (775) 689-5976**

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 Bloomfield 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 Bloomfield 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

MODEL	COOKING SURFACE	FUEL	MANIFOLD PRESSURE	B.T.U /HR/ BURNER	B.T.U./HR TOTAL
WG-2424G	23 7/8" x 20 1/2" 2 BURNER	Natural Gas	5.0" W.C.	25,000 BTU/hr	50,000 BTU/hr
		Propane	10.0" W.C.		
WG-2436G	35 7/8" x 20 1/2" 3 BURNER	Natural Gas	5.0" W.C.	25,000 BTU/hr	75,000 BTU/hr
		Propane	10.0" W.C.		
WG-3036G	35 7/8" x 24" 3 BURNER	Natural Gas	5.0" W.C.	25,000 BTU/hr	75,000 BTU/hr
		Propane	10.0" W.C.		
WG-3046G	47 3/4" x 24" 4 BURNER	Natural Gas	5.0" W.C.	25,000 BTU/hr	100,000 BTU/hr
		Propane	10.0" W.C.		

FEATURES & OPERATING CONTROLS

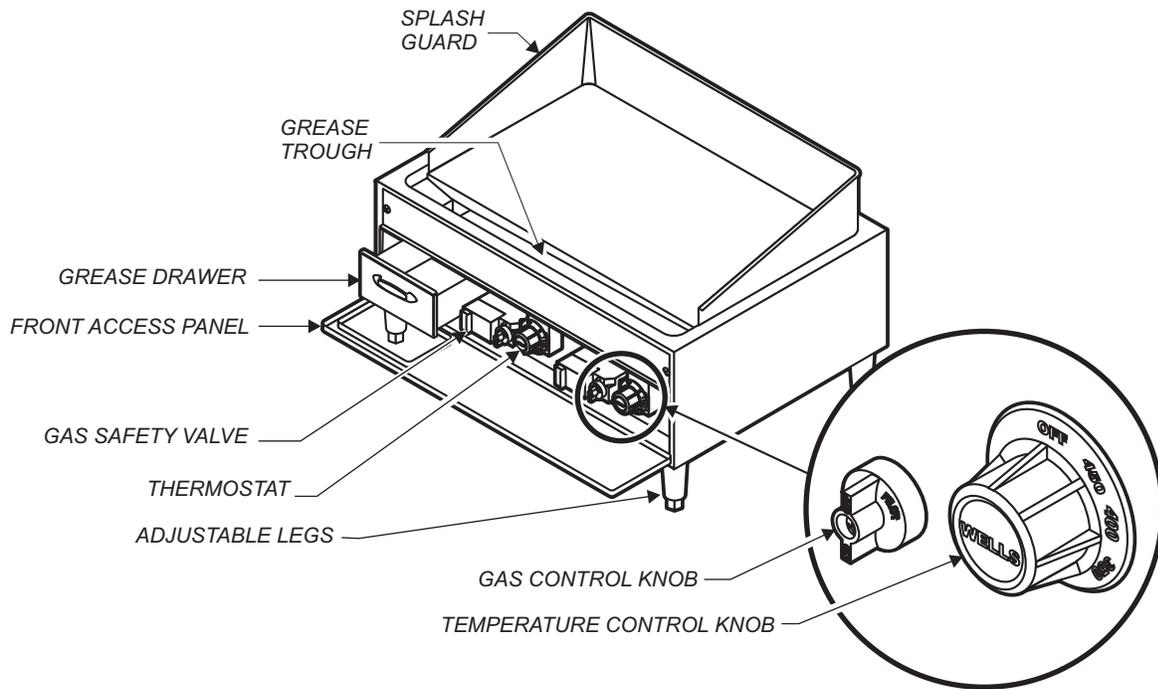


Fig. 1 Countertop Gas Griddle - Features & Operating Controls

FRONT ACCESS PANEL	Allows access to gas control valve and themerature control thermostat.
THERMOSTAT TEMP. CONTROL KNOB	Energizes gas valve and allows burners to light based on temp. control knob setting and temperature sensed at griddle surface 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.
GAS SAFETY VALVE GAS CONTROL VALVE	Provides ignition pilot flame. Allows fuel to burners only when pilot flame is established.
GREASE TROUGH	Extra-wide trough with radiused 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 aplash guard simplifies griddle maintenance and helps to keep grease from splattering onto adjacent walls and equipment
NAMEPLATE (located on rear of unit)	Lists manufacturer's information, model and serial number. Also lists fuel requirement specifications.

PRECAUTIONS AND GENERAL INFORMATION

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.

This griddle must be installed by a technician qualified and certified or licensed to install gas-fired equipment. A licensed technician must perform the initial startup and adjustment of this appliance.

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.

DO NOT submerge griddle or burners in water. **DO NOT** splash or pour water into interior of griddle. Burners which have been allowed to become wet must be thoroughly dried before use.

Griddle must be operated with the supplied legs properly installed.

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

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.



**WARNING:
FIRE HAZARD**

In the event a gas odor is detected, shut down the unit at the main gas shutoff and contact your local gas supplier from a neighboring location for service.



**CAUTION:
FALL HAZARD**

DO NOT stand or sit on the griddle.



**CAUTION:
FALL HAZARD**

DO NOT use the griddle as a stool or ladder.

AGENCY APPROVAL INFORMATION

This unit complies with NSF standard 4 only if maintained and operated per the instructions in this manual.

This appliance meets ANSI Z83.11 specifications for gas-fired food service equipment.

This appliance is CSA design certified for gas operation.



STD 4



INSTALLATION

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.



DANGER: HEALTH HAZARD

This appliance must be properly ventilated. Failure to provide proper ventilation of exhaust gasses can result in severe injury and death.



WARNING: FIRE HAZARD

Do not store flammable or combustible materials near this appliance. The open flame of this appliance can cause such materials to ignite.

NOTICE:

Manufacturer's warranty on this griddle is in effect only when the appliance is installed and operated in accordance with these instructions and local codes and ordinances or, in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1 (current edition). The manufacturer of the griddle assumes no liability for any damage resulting from failure to comply with this notice.

UNPACKING & INSPECTION

Carefully remove the griddle from the carton. Remove all protective plastic film, packing materials and accessories from the griddle before connecting the griddle to fuel gas or otherwise performing any installation procedure.

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

Read and understand all labels and diagrams attached to the griddle.

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

Thoroughly clean the appliance before use. See *Cleaning Instructions*, page 12.

SETUP

Supplied legs must be properly installed. Once installed, the legs should NOT be removed.

The griddle must be leveled with a spirit level in its final operational position, prior to beginning the gas piping installation.

Setup the griddle only on a firm level surface. Non-combustible material (e.g. metal, terrazzo) is required.

Adequate clearances for air openings into the cabinet must be provided. Maintain at least 3" clearance from adjacent surfaces.

The griddle must be installed in an area with sufficient make-up air for proper combustion, and must be installed such that the flow of combustion and ventilation air will not be obstructed.

When used with an exhaust fan, special precautions must be observed to avoid interference with the operation of the griddle, such as drafts and air starvation.

The current edition of NFPA 96 (*Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment*) specifies ventilation requirements to ensure the removal of exhaust gasses and products of combustion. **IT IS THE RESPONSIBILITY OF THE INSTALLER TO ENSURE THAT THIS GAS GRIDDLE INSTALLATION CONFORMS TO ALL APPLICABLE CODES AND ORDINANCES.**

DO NOT store flammable or combustible materials on, in or near the griddle.

The area where the griddle is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electric cords.

GAS APPLIANCE CODE COMPLIANCE

The installation of gas piping from the outlet side of the gas meter or service regulator to the griddle must be performed by a technician qualified and certified or licensed to install gas-fired equipment.

A licensed and qualified technician must perform the initial startup and adjustment of this appliance.

The installation of this gas-fired appliance must conform to local codes, or in the absence of such codes, with the current edition of National Fuel Gas Code ANSI Z223.1.

For use in the State of Massachusetts, this appliance must be installed in compliance with **Massachusetts Fuel Gas and Plumbing Code CMR 248**.

The installation of this gas-fired appliance must comply with applicable portions of NFPA 96 for ventilation.

The venting of this appliance must not be obstructed, nor may such venting interfere with the flow of combustion air required for proper operation of the gas burners.

Additionally:

1. The gas supply line used to connect the griddle to the gas supply system must be black iron pipe, or other material as approved by local ordinance for gas piping.
2. Gas supply piping must at least 3/4" NPT.
3. Use pipe sealant made specifically for gas piping on all pipe joints. Apply sealant sparingly to the male threads only. Sealant must be resistant to the action of LP gas. Teflon pipe thread tape is NOT recommended for gas installations.
4. Verify that all supply piping is clean and free of obstructions, dirt, chips and pipe sealant compound prior to installation.
5. All pipe joints must be checked for leaks before lighting. Leak checks should be performed with a soap and water solution. NEVER CHECK FOR LEAKS WITH AN OPEN FLAME.



**DANGER:
FIRE AND
EXPLOSION
HAZARD**

NEVER use an open flame to check for gas leaks. Fire and explosion may result.

IMPORTANT:

All pipe joints must be checked for leaks before lighting. Leak checks should be performed with a soap and water solution.

IMPORTANT:

Information on the construction and installation of ventilating hoods may be obtained from the current edition of NFPA 96 *Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment*. Copies of this standard are available from the Nation Fire Protection Assn.:

NFPA
1 Batterymarch Park
P.O. Box 9101
Quincy, MA 02269-9101

INSTALLATION (continued)



DANGER: **FIRE AND EXPLOSION HAZARD**

NEVER use an open flame to check for gas leaks. Fire and explosion may result.

IMPORTANT:

All pipe joints must be checked for leaks before lighting. Leak checks should be performed with a soap and water solution.



WARNING: **FIRE HAZARD**

This griddle is supplied with a gas pressure regulator. Failure to properly install the supplied regulator will result in an extremely hazardous condition.

Flow arrow stamped on body of regulator must point toward the griddle.

Regulator adjusting screw and vent hole must point UP.

IMPORTANT:

Verify fuel gas type. If the available fuel does not match the nameplate specification, exchange the griddle for the correct type. DO NOT attempt to modify a unit in the field to accept a different fuel.

IMPORTANT:

Avoid damage to the regulator: if the gas supply piping system is pressure tested at pressures exceeding 1/2 psig (3.45kPa), the griddle must be isolated or disconnected from the gas piping system for the duration of the test.

INSTALLING THE GRIDDLE

Refer to the nameplate. Verify the fuel type and pressure, which must match the nameplate specifications. Connecting the griddle to the wrong fuel type and/or pressure will compromise the safety and/or performance of the appliance.

The griddle must be placed in its final operational position and leveled front-to-back and side-to-side, with a spirit level, prior to beginning the gas piping installation. Re-check the level of the unit at the conclusion of the gas piping installation.

Each gas griddle is supplied with a separate gas pressure regulator. The supplied regulator must be used, and must be installed on the manifold pipe protruding from the rear of the griddle. Ensure that the regulator is installed such that the flow arrow stamped on the body of the regulator points toward the griddle. Failure to properly install the supplied regulator will result in an extremely hazardous condition.

A moisture trap (drip leg) consisting of a tee, 4" nipple pointing down, and cap must be installed upstream of the gas pressure regulator.

A manual gas shut-off valve may be required by local codes and is, in any case, strongly recommended. The shut-off valve must be installed between the gas supply piping and the gas pressure regulator.

It is the responsibility of the gas piping installer to identify the code requirement for a shut-off valve.

Shut-off valves, moisture trap and all associated piping must be supplied by the gas piping installer.

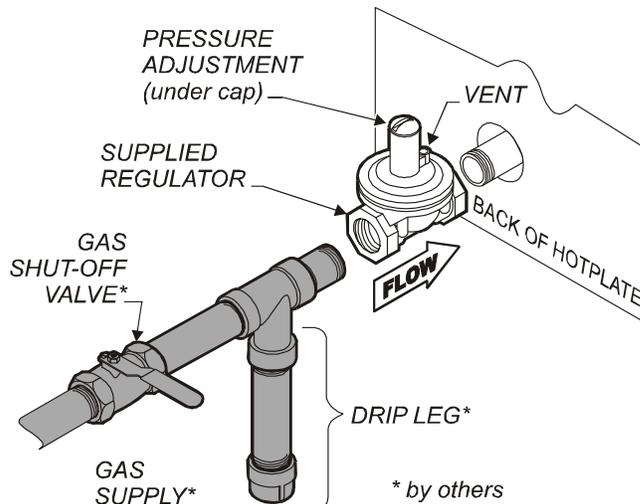


Fig. 2 Gas Supply Piping

GAS PIPE PRESSURE TESTING

The main piping system must be capable of supplying the griddle with sufficient volume/flow of fuel to satisfy the maximum operational input requirements.

Make sure the supply piping system has been pressure tested before the regulator and griddle are connected. If the system must be re-tested, be sure the regulator is isolated by a manual shut-off valve, in order to prevent damage to the regulator and gas griddle valves.

Piping and connections should be leak tested using a water/soap solution. **DO NOT USE FLAME TO CHECK FOR GAS LEAKS.**

Equipment gas pressure (the pressure downstream of the pressure regulator) may be tested by adapting a water column gauge to the plugged ports on the main gas manifold. The pressure regulator supplied with the Gas Griddle is factory set for a nominal gas pressure of 5" w.c.

Be sure to remove any adapters, and to re-plug and leak check the port before returning the griddle to service. Leak testing should be performed using a water/soap solution. **DO NOT USE FLAME TO CHECK FOR GAS LEAKS.**

GAS SUPPLY FLOW VOLUME TESTING REQUIREMENTS

While testing for adequate gas pressure, be sure all other gas appliances that utilize the same source piping are in operation with burners ON in order to ensure accurate operational conditions. If flow volume in the system piping is marginal, and should other appliances on that system not be consuming gas while testing for pressure, the test results may be inaccurate.

**IMPORTANT:
PRESSURE TESTING MUST
BE PERFORMED BY A
QUALIFIED TECHNICIAN
ONLY.**

NOTE: The maximum inlet pressure from the supply piping must not exceed ½ p.s.i (14" W.C.) Pressure above this limit will damage the regulator and gas valves.

Port for measuring outlet gas pressure is located on the manifold. Remove the grease drawer to gain access. Remove the allen head plug sealing the test port, then connect the hose of a water column gauge. Be sure to reinstall the allen head plug at the conclusion of testing.

INITIAL ADJUSTMENT

**IMPORTANT:
PRESSURE ADJUSTMENT
MUST BE PERFORMED BY
A QUALIFIED TECHNICIAN
ONLY.**

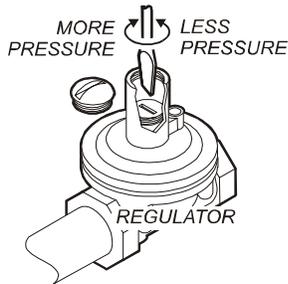


Fig. 3 Adjust gas pressure

**IMPORTANT:
FLAME ADJUSTMENT
MUST BE PERFORMED BY
A QUALIFIED TECHNICIAN
ONLY.**

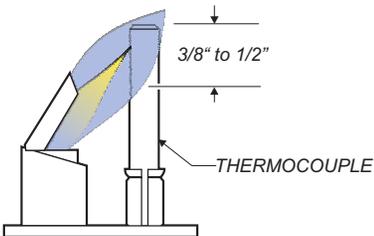


Fig. 4 Adjust pilot flame

**IMPORTANT:
FLAME ADJUSTMENT
MUST BE PERFORMED BY
A QUALIFIED TECHNICIAN
ONLY.**

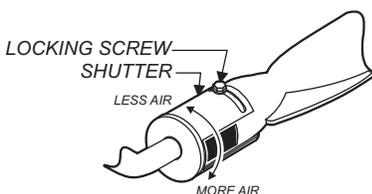


Fig. 5 Adjust burner flame

PURGING AIR FROM GAS LINES

Air must be purged from the gas lines for the initial startup. Turn the knob on the safety valve to PILOT, press and hold until a flame can be established at the pilot burner. Repeat for each pilot.

Caution must be taken to ensure that no raw gas is present in the surrounding area when attempting to place the Griddle into operation.

SET GAS PRESSURE:

Turn the gas shut-off valve *OFF*.

Remove the plug in the gas pressure measurement tap and attach a manometer. Turn the shut-off valve *ON*. Light the pilot light and turn both gas control valves to *HI*.

Remove the cap from the pressure regulator. Turn the adjusting screw clockwise to increase pressure; counter-clockwise to decrease pressure. Adjust the gas pressure regulator for:

5" water column (natural gas); or, 10" water column (propane).

When finished, replace cap on regulator, turn shut-off valve *OFF*, remove manometer and reinstall plug in tap. Turn shut-off valve back *ON* and relight the pilot light.

PILOT FLAME ADJUSTMENT

The pilot flame may be adjusted at the safety valve by removing the pilot adjusting screw cover (notice the fiber washer) and turning the adjusting screw until the pilot flame covers $\frac{3}{8}$ " to $\frac{1}{2}$ " tall section of the thermocouple. This will ensure that the thermocouple will energize the pilot valve and maintain the pilot flame. Remember to replace the cover and fiber washer after adjustments are completed.

To check the calibration of the thermopile, turn the main burner control knob to *OFF*. Connect a millivolt meter to the **TP** and **TP TH** connections on the red terminal block on the safety valve. The thermocouple should generate 200mV (minimum) within 2 minutes of the pilot flame being lit. 250 mV will provide sufficient power to open both the pilot valve and main burner valve.

To conserve thermocouple life and reduce gas consumption, the reading should be no more than 500 mV.

MAIN BURNER AIR/FUEL MIXTURE

Each main burner has an adjustment shutter at the inlet end of the burner. This collar is locked by a $\frac{1}{4}$ " hex head screw. Loosen the screw and rotate the shutter to adjust the amount of combustion air mixed with the incoming gas as it enters the main burner. Adjust the fuel/air mixture to produce a steady, blue flame. Re-tighten the lock screw after the proper mixture has been set.

PREPARING THE GRIDDLE SURFACE

SEASONING STANDARD 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 the griddle surface to 375°F (191°C).
- b. Spread a light film of cooking oil over the entire griddle surface
- c. Allow the oil film to cook in for approximately 2 minutes, or until it smokes.
- d. Wipe the griddle surface with a clean damp cloth until all oil is removed.
- e. For new griddles, repeat this procedure 2-3 times until the 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 the 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.

IMPORTANT: SCRATCHES WILL DAMAGE THE CHROME-SURFACE!

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

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

OPERATION



WARNING: FIRE HAZARD

IF YOU SMELL GAS:

- ❑ DO NOT try to light any appliance.
- ❑ DO NOT touch any electrical switch
- ❑ DO NOT use any telephone in your building.

In the event a gas odor is detected, shut down the unit at the main gas shut-off valve and contact your local gas supplier from a neighboring location.

Follow the instructions received from the gas supplier immediately and exactly.



WARNING: FIRE HAZARD

NEVER attempt to force or repair a stuck control valve. Contact your Authorized Wells Service Agency for repairs. Forced or improperly repaired valves pose the risk of fire and/or explosion

NOTE:

LIGHTING INSTRUCTIONS are posted on inside of front panel.

GENERAL OPERATIONAL NOTES

Carefully read the description of the griddle operation on the specification sheet.

Do NOT use this appliance if it has been submerged in water. Call a qualified technician to examine the appliance and to service or replace any component which has been submerged. Burners which have been allowed to become wet must be thoroughly dried before use.

For initial startup, and any time the gas supply has been shut-off, it may take several minutes to light the pilot as air in the piping and manifolds is purged.

The gas control knobs must be turned by hand only. Never use tools to turn the control knob. If the knob will not turn by hand, do NOT attempt to force or repair it. Contact your Authorized Wells Service Agency for repairs. Forced or improperly repaired valves pose the risk of fire and/or explosion.

Make sure grease drawer is properly installed before attempting to operate.

LIGHTING THE PILOT LIGHT

Before lighting the pilot light, smell all around the appliance area for gas. Be sure to smell near floor level because some gas is heavier than air and will settle to the floor.

For initial startup, and any time the gas supply has been shut-off, it may take several minutes to light the pilot as air in the piping and manifolds is purged.

Each burner assembly has a pilot assembly which must be lit before the associated main burner can be operated. This operation requires a LONG match or fireplace lighter. Set all temperature control knobs and gas safety valve control knobs to the *OFF* position.

To light the pilot flame, turn the knob on the SAFETY VALVE (adjacent to each thermostat) to the PILOT position. Depress and hold the safety valve knob and light the pilot. The pilot is located behind the front baffle, and is visible through the small opening in the baffle.

After the pilot flame has been established, the match or lighter can be withdrawn. Continue to press in on the knob for approximately 30 seconds, then slowly release the knob. When the knob is fully released, the pilot should stay lit.

When the pilot flame is established, turn the safety valve knob counter clock-wise to the *ON* position.

USING THE GRIDDLE

Check the chart below for recommended cooking temperatures. Turn temperature control knob to the desired temperature.

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.

RECOMMENDED COOKING TIMES AND TEMPERATURES

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



**WARNING:
FIRE AND
EXPLOSION
HAZARD**

If the pilot light should be extinguished, turn off the gas shut-off valve. Allow the appliance to vent for five minutes before attempting to re-light.



**CAUTION:
HOT SURFACE**

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

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.)

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.

IMPORTANT: DO NOT spill or pour water into controls, control panel or wiring. DO NOT allow main or pilot burners to get wet.

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 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:

- 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.
- For grooved-surface griddles, use the supplied contoured scraper 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.

- Clean drawer with hot water and a mild detergent.
- 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 cabinet with a clean cloth and non-abrasive cleanser. Rinse thoroughly with water and a clean cloth. Dry with a soft clean cloth

Procedure is complete.

CLEANING INSTRUCTIONS - CHROME PLATED GRIDDLES

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



CAUTION: BURN HAZARD

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

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.

- Clean drawer with hot water and a mild detergent.
- 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 cabinet with a clean cloth and non-abrasive cleanser. Rinse thoroughly with water and a clean cloth. Dry with a soft clean cloth

Procedure is complete.

IMPORTANT: DO NOT spill or pour water into controls, control panel or wiring. DO NOT allow main or pilot burners to get wet.

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

DESCRIPTION	POSSIBLE PROBLEM	SUGGESTED REMEDY
Pilot will not light	Gas supply off	Check main / unit gas valves
	Air in lines	Turn gas valve on. Attempt to light pilot every 15 sec.
	Pilot valve not on or not depressed	Refer to page 10 for pilot lighting instructions
Burners won't light	Pilot light not lit	Turn off gas — allow unit to vent for 5 minutes. Turn gas back on and light pilot
	Control not on	Turn temperature control to desired temperature
Individual burner won't light	Water in burner	Remove burner and dry thoroughly
	Damaged temperature control, burner or other internal component	Contact Authorized Wells Service Agency for repairs
Burner not hot enough	Temperature control not set	Adjust for desired temperature
	Shutter or nozzle out of adjustment	Contact qualified technician for adjustment
	Damaged temperature control, element or other internal component	Contact Authorized Wells 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.

PARTS & SERVICE

DESCRIPTION	SERVICE PART NO.	
LEGS, 4", METAL, SET OF 4	20563	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:
SCRAPER, GROOVED GRIDDLE	20651	

Wells Bloomfield, LLC

2 Erik Circle
P. O. Box 280
Verdi, NV 89439

Service Parts Dept.
phone: (775) 689-5707
fax: (775) 689-5976

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. _____
EQUIPMENT SERIAL NO. _____

FUEL: (check one) Natural Gas Liquid Gas / Propane

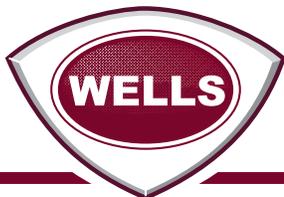


Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



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