

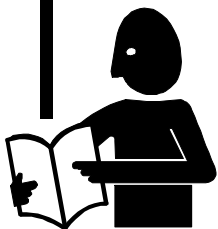
WELLS MANUFACTURING COMPANY
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Verdi, NV 89439
Customer Service (775) 345-0444 Ext.502
fax: (775) 345-0569
www.wellsbloomfield.com

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OPERATION MANUAL for **BUILT-IN ELECTRIC GRIDDLES**

includes:
INSTALLATION
USE and CARE



IMPORTANT: DO NOT DISCARD THIS MANUAL

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

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

LIMITED WARRANTY STATEMENT

All commercial cooking equipment manufactured by WELLS MFG. CO. 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 MFG. CO. 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 Mfg. Co. 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 Mfg. Co. 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 Mfg. Co. 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 write the Factory Service Department, Wells Manufacturing Company, P.O. Box 280, Verdi, Nevada 89439, phone (775) 345-0444 or (888) 492-2782, for information and other details concerning warranty.

SERVICE POLICY AND PROCEDURE GUIDE ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, overload 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.
7. Full use, care, and maintenance instructions are 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 machine.
8. Travel mileage is limited to **sixty (60) miles** from an Authorized Service Agency or one of its sub-service agencies.
9. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
10. 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.**
11. Installation, labor, and job check-outs are **not** considered warranty and are thus **not** covered by this warranty.
12. 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.

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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.

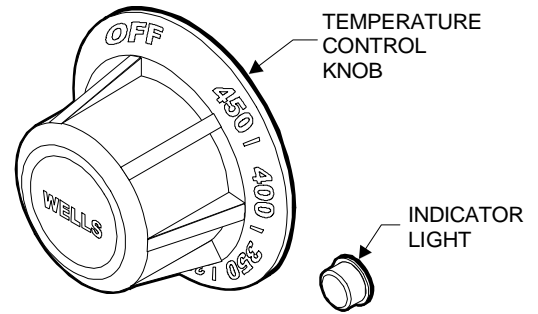
FEATURES and OPERATING CONTROLS

A. THERMOSTAT

On THERMOSTATICALLY CONTROLLED griddles, power is applied to the griddle heating element according to the control knob position and the actual temperature at the temperature sensing thermobulb.

The temperature of each section of the griddle is individually controllable to allow preparation of different products, or to allow the griddle to be used for both product preparation and temporary holding of prepared product.

The dial position is an indication of the temperature setting. Actual griddle surface temperature will vary, depending upon type and initial temperature of product, and other variables.



B. GREASE TROUGH

Extra wide trough with radiused corners makes cleaning easier. Trough slopes to large waste hole in center, which empties into the removable grease drawer.

C. GREASE DRAWER

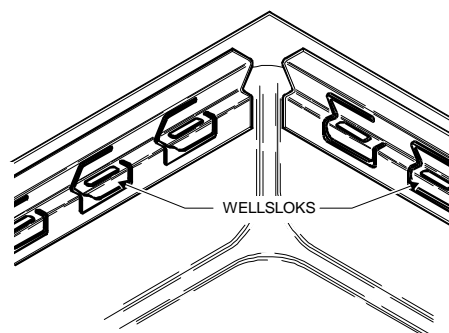
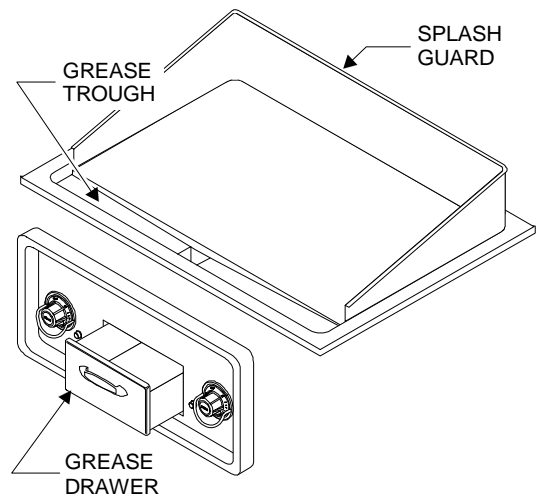
Large-capacity drawer is removable from the front for easy cleaning. Special "reminder" hole in center of drawer indicates when drawer is full.

D. REMOVABLE SPLASH GUARD

Stainless steel splash guard simplifies griddle maintenance and keeps grease from splattering onto adjacent walls and equipment.

E. WELLSLOKS

Built-in griddles are equipped with WELLSLOKS, uniquely designed turnout tabs which help secure the griddle to the countertop. (See the Installation Instructions supplied with the griddle for details.)



SAFETY PROCEDURES

Knowledge of proper procedures is essential to the safe operation of electrically energized equipment. In accordance with generally accepted product safety labeling guidelines for potential hazards, the following signal words and symbols are used throughout this manual.



DANGER - Danger is used to indicate the presence of a hazard which will cause severe personal injury, death, or substantial property damage in the event the statement is ignored.



WARNING - Warning is used to indicate the presence of a hazard which can cause personal injury and possibly death, or major property damage, in the event the statement is ignored.



CAUTION - Caution is used to indicate the presence of a hazard which will or can cause minor personal injury, or property damage in the event the statement is ignored.



CAUTION - Used to indicate the presence of an electrical hazard which will or can cause personal injury, or property damage in the event the statement is ignored.

NOTE - Note is used to notify personnel of installation, operation or maintenance information which is important, but not hazard related.

GRIDDLE PRECAUTIONS AND GENERAL INFORMATION

1. Griddles are intended for use to cook food products for human consumption. No other use is recommended or authorized by the manufacturer or its agents.
2. Griddles are intended for use in commercial establishments, where all operators are familiar with the appliance use, limitations and associated hazards. Operating instructions and warnings must be read and understood by all operators and users.
3. Do not splash or pour water onto controls, control panels or wiring.
4. Unplug griddle or disconnect from electrical power before performing any service or maintenance.
5. Any parts replacement, maintenance procedure or servicing procedure requiring the use of tools must be performed by an Authorized Service Agency.
6. Any troubleshooting guides, component views, parts lists or installation guides provided with this equipment are intended for the use of qualified technical personnel only.
7. Except where otherwise noted, this piece of equipment is made in the USA and has American sizes on hardware.
8. This manual should be considered a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts break downs, notices and labels must remain with the appliance if it is sold or moved to another location.

INSTALLATION INSTRUCTIONS

A. UNPACKING AND INSPECTION

1. Carefully remove the GRIDDLE from the carton. Remove all protective plastic film, packaging materials and accessories from the GRIDDLE before connecting electrical power or otherwise performing any installation procedures.

NOTE: DO NOT discard the CARTON and other PACKAGING MATERIAL until you have inspected the warmer for hidden damage and tested it for PROPER OPERATION. Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on page 1 of this manual.

2. Read all instructions in this manual carefully before starting installation of this griddle. READ AND UNDERSTAND ALL LABELS AND DIAGRAMS ATTACHED TO THE GRIDDLE.
3. Carefully account for all components and accessories before discarding packing materials. Store the accessories in a convenient place for later use:

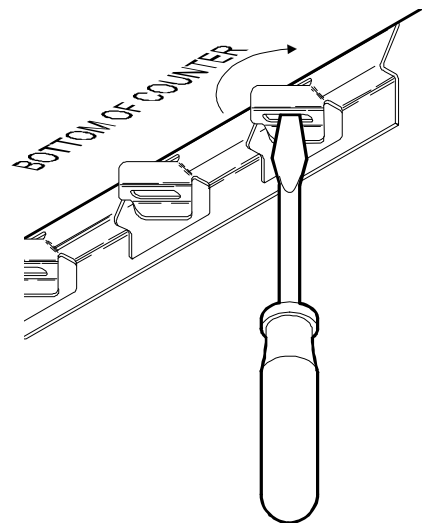
B. INSTALLATION NOTES

1. Installation and start up of built-in griddles MUST be performed by an authorized installation company.
2. It is the RESPONSIBILITY OF THE INSTALLER to verify that this griddle installation is in compliance with the specifications listed in this manual and on the specification sheet provided.
3. It is the RESPONSIBILITY OF THE INSTALLER to check with the AUTHORITY HAVING JURISDICTION, in order to verify that this griddle installation is in compliance with local code requirements.

C. BUILT-IN GRIDDLES

1. This is a GENERAL GUIDE. For specific cutout dimensions and other installation details, refer to the *Installation Instructions* supplied with the griddle.
2. Cutouts
 - a. Cutout dimensions for griddle and control panels are listed on the *Installation Instructions* provided with the griddle.
 - b. Verify griddle and control panel dimensions before making cutout.
 - c. Griddles must be installed in all-metal counters only.
3. Installation
 - a. Verify that provided sealants are applied to the underside of the 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 griddle into the counter.
 - c. Apply a thin bead of food-grade silicone sealant around the flange to seal it to the counter.

NOTE: Damage caused by leaks due to improper installation is NOT covered by warranty.



D. ELECTRICAL HOOK-UP

IMPORTANT: Electrical installation must be performed by a licensed electrician in compliance with all local ordinances and code requirements.

1. 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.

2. Use copper wire suitable for at least 90°C for supply connections.
3. Griddles are factory wired three-phase (3 ϕ). For single-phase (1 ϕ) wiring, refer to the wiring diagram attached to the griddle.



CAUTION: Electrical Shock Hazard
This griddle must be electrically grounded.

Connect the terminal marked "GND" or " $\frac{G}{\perp}$ " to a suitable building ground.

4. This griddle is not fused. Protect the circuit with properly sized fuses or circuit breaker.
5. An electrical disconnect must be installed readily accessible to the operator of the griddle.

RECOMMENDED GRILLING TIMES AND TEMPERATURES

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.

PRODUCT	TEMPERATURE °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

OPERATING INSTRUCTIONS

A. PREPARING THE GRIDDLE SURFACE

1. 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.

2. 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 GRIDDLE SURFACE!
DO NOT use anything on this griddle that could scratch the surface.
DO NOT clean chrome surface with griddle bricks, pumice stone or abrasive cleansers.

B. USING THE GRIDDLE



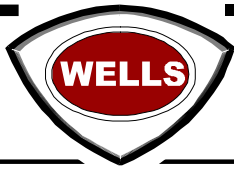
CAUTION: Hot surfaces

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

1. Check the chart on page 6 for recommended cooking temperatures. Turn the temperature control knob to the desired temperature. The indicator light will glow while the griddle is heating. When the indicator light first goes out, the griddle is ready to use.

NOTE: Separate sections of the 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.)

2. 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.
3. 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.



PREVENTATIVE MAINTENANCE CARD
STANDARD ELECTRIC GRIDDLE
CLEANING INSTRUCTIONS

PM 111.1

PREPARATIONS: Set temperature control to 220°F. Allow the griddle temperature to drop to 220°F before proceeding.

FREQUENCY: Daily

TOOLS: Griddle Brick or Pumice Stone
Fiber Brush
Plastic Scouring Pad, Plastic Scraper
Mild Detergent, Non-Abrasive Cleanser
Clean Soft Cloth / Sponge
Food Grade Silicone Sealant

1. Pour a small amount of water on the griddle surface and let it "sizzle".
2. 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 to scrape food waste. Clean the griddle surface down to bright metal.

IMPORTANT: NEVER USE STEEL WOOL TO CLEAN THE GRIDDLE SURFACE!
DO NOT use detergent or oven cleaner to clean the griddle surface.

3. Use a soft-bristled fiber brush in a circular motion to remove any remaining food particles.
4. 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.

5. 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.
6. 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.
7. Clean the splash guard in the sink with warm water and mild detergent, or in the dish washer. Rinse thoroughly and reinstall.

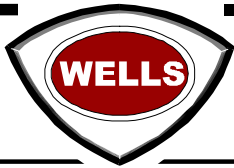
IMPORTANT: DO NOT splash or pour water onto control panel or wiring.

8. Check flange-to-counter seal. Reseal with food-grade silicone sealant if necessary

Procedure is complete.

DO NOT REMOVE FROM MANUAL - PHOTOCOPY TO DISTRIBUTE

PM 111.1



PREVENTATIVE MAINTENANCE CARD
CHROME PLATED ELECTRIC GRIDDLE
CLEANING INSTRUCTIONS

PM 111.2

PREPARATIONS: Set temperature control to 225°F. Allow the griddle temperature to drop to 225°F before proceeding.

FREQUENCY: Daily

TOOLS: 4" Razor-Style Scraper
Mild Detergent, Non-Abrasive Cleanser
Clean Soft Cloth / Sponge
Food Grade Silicone Sealant

1. Pour a small amount of water on the griddle surface and let it "sizzle".
2. 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!

3. Use a soft-bristled fiber brush in a circular motion to remove any remaining food particles.
4. Turn temperature control to *OFF*. Allow the griddle surface to cool, then wipe the surface with a clean cloth. Dry the griddle surface thoroughly.
5. 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.
6. 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.
7. Clean the splash guard in the sink with warm water and mild detergent, or in the dish washer. Rinse thoroughly and reinstall.

IMPORTANT: DO NOT splash or pour water onto control panel or wiring.

8. Check flange-to-counter seal. Reseal with food-grade silicone sealant if necessary.

Procedure is complete.

DO NOT REMOVE FROM MANUAL - PHOTOCOPY TO DISTRIBUTE

PM 101.2

PARTS & SERVICE

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

phone: (775) 345-0444 ask for:

Customer Service

fax: (800) 356-5142

Service Parts Department

fax: (888) 492-2783

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

ACCESSORIES

PART#

SPLASHGUARD, FITS G-136	20632
SPLASHGUARD, FITS G-156	20633
SPLASHGUARD, FITS G-196	20634
SPLASHGUARD, FITS G-236	20635
SPLASHGUARD, FITS G-246	20636
SPLASHGUARD, FITS G-606	20637
SCRAPER, GROOVED GRIDDLE	20651

CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT _____ LOCATION _____

INSTALLATION DATE _____ TECHNICIAN _____

SERVICE COMPANY _____

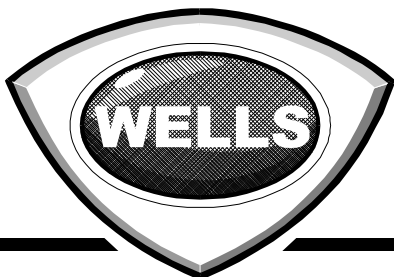
ADDRESS _____ STATE _____ ZIP _____

TELEPHONE NUMBER (____) _____ - _____

EQUIPMENT MODEL NO. _____

EQUIPMENT SERIAL NO. _____

VOLTAGE: (check one) 208V 240V 480V



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