

## Electric Countertop Griddle

### Owner's Manual

#### Models

standard—G13, G19, G23, G24, and G60

grooved—GG13, GG19, GG23, GG24, and GG60

chrome plated—PG13, PG19, PG23, PG24, and PG60

This manual includes material related to installation, use, cleaning, and care. Exploded view[s], as well as any available parts list[s] and wiring diagram[s] pertaining to the unit[s] covered by this manual are also included.

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, use, or maintenance of this equipment.

**DO NOT DISCARD THIS MANUAL.**



G13

## LIMITED WARRANTY STATEMENT

Unless otherwise specified, all commercial cooking equipment manufactured by Wells Manufacturing is warrantied 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 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 [see list of portable models below] 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 telephone directory, your foodservice equipment dealer, or contact Wells Manufacturing directly for information and other details concerning warranty.

## PARTS WARRANTY

All genuine Wells replacement parts are warrantied 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.

## SERVICES AND EXPENSES NOT COVERED BY WARRANTY

- Travel time and mileage rendered beyond the 50-mile radius limit
- Mileage and travel time on "portable" equipment [see below]
- Labor to replace such items that can be replaced easily during a daily cleaning routine [e.g., removable kettles on fryers, knobs, grease drawers on griddles, etc.]
- Replacement of normal wear items such as bulbs, fuses, etc.
- Charges incurred by delays, waiting time, or operating restriction that hinder the service technician's ability to perform service. Any overtime premium will be charged to the buyer.
- Voltage conversions or gas conversions
- Pilot light adjustment
- Miscellaneous adjustments
- Thermostat calibration and bypass adjustment
- Resetting of circuit breakers, safety controls, or reset buttons
- Installation of equipment
- Cleaning of equipment
- Seasoning of griddle plates
- Repair of damage created during transit, delivery, or installation or created by an act of God
- All labor must be performed during regular working hours.

## PORTABLE EQUIPMENT

Wells will not honor service bills that include travel time and mileage charges for servicing any products considered "portable" in nature. These products should be taken to the service agency for repair.

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

Should you require any assistance regarding the operation or maintenance of any Wells equipment; write, phone, fax or email our Service Department. In all correspondence mention the model number and the serial number of your unit, as well as the voltage or type of gas you are using.

Business hours: 8:00 a.m. to 4:30 p.m.  
Central Standard Time  
Telephone: 314.678.6314 Fax: 314.781.2714  
Email: customerservice@star-mfg.com  
Website: www.wellsbloomfield.com

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## NOTES

### CUSTOMER SERVICE DATA

Please have this information available if calling customer service at any point.

Restaurant \_\_\_\_\_ Location \_\_\_\_\_

Technician \_\_\_\_\_ Installation Date \_\_\_\_\_

Service Company \_\_\_\_\_

Street Address \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

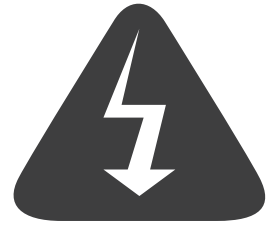
Email \_\_\_\_\_ Phone Number \_\_\_\_\_

Model Number \_\_\_\_\_ Serial Number \_\_\_\_\_

Voltage/Phase \_\_\_\_\_

## SAFETY SYMBOLS

These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.



## THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL



This unit has been tested for proper operation before leaving our plant to ensure delivery of your unit in perfect condition. However, there are instances in which the unit may be damaged in transit. In the event you discover any type of damage to your product upon receipt, you must immediately contact the transportation company who delivered the item to you and initiate your claim with that company. If this procedure is not followed, it may affect the warranty status of the unit. If damage or loss is not apparent until after equipment is unpacked, a request for inspection of concealed damage must be made with carrier within 15 days. Please record the model number, serial number, voltage, and purchase date in the area below at the time of receipt..

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Voltage \_\_\_\_\_

Purchase Date \_\_\_\_\_

## MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance. Please have the information in the above fields ready when you call to ensure a faster service.

Using any part other than genuine Wells factory supplied parts relieves the manufacturer of all liability. Due to periodic changes in designs, methods, procedures, policies, and regulations, the specifications contained in this document are subject to change without notice. Wells reserves the right to change product specifications and design without notice. In regards to previously purchased equipment, such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements. While Wells Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use. When performing maintenance, power to the unit should be unplugged or turned off.

PLEASE REFER TO THE WARRANTY PAGE FOR SPECIFIC WARRANTY INFORMATION.

## AUTHORIZED SERVICE AGENT LISTING

Reference the listing provided with the unit or for an updated listing go to the website or call customer service to find an agent.

Business hours: 8:00 a.m. to 4:30 p.m. Central Standard Time

Telephone: 314-678-6303

Fax: 314-781-2714

Email: [customerservice@star-mfg.com](mailto:customerservice@star-mfg.com)

Website: [www.wellsbloomfield.com](http://www.wellsbloomfield.com)

Please visit [www.starwebconnect.com/manuals.aspx](http://www.starwebconnect.com/manuals.aspx) for digital versions of any documents associated with this unit.

## CERTIFICATIONS

These units conform to NSF standard 4 for sanitation, but only if installed in accordance with the supplied installation instructions and maintained according to the instructions in this manual. 208 V, 240 V, and 480 V versions of these units are “U” listed under UL file E6070. 380–415 V versions of the G13, G19, G23, and G24 griddles [as well as the same models preceded by a “P” or “G”] are CSA and CE certified.

## CAUTION



Do not connect this appliance to power until all installation instructions are read, understood, and followed. Damage to the unit, the counter, or users may result if these instructions are not followed completely.



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 may result in severe electrical shock.



Exposed surfaces can be hot to the touch and may cause burns. Contact with the cooking surface can and will cause severe burns. Always wear protective clothing and never make direct contact to the griddle surface.



Avoid storing flammable or combustible materials in, on, or near the unit.



Electrical installation other than as specified will void the UL certification listing and may void the warranty. The ground lug of this appliance must be connected to a suitable building ground.



Cleanliness of this unit 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 this unit in water. Do not direct water jet or steam jet at this unit or at the controls or wiring. Do not splash or pour water on, in, or over any controls, control panel, or wiring.



Do not stand or climb on the griddle. Any cracks in the unit due to standing or climbing on the griddle will not be covered under warranty.



## GENERAL SAFETY INFORMATION

This equipment is designed and sold for commercial use only, and is intended for use by personnel trained and experienced in its operation. This is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.

Before using your new equipment, read and understand all the instructions and labels associated with the unit prior to putting it into operation. Make sure all people associated with its use understand the unit's operation and safety before they use the unit.

## GENERAL INSTALLATION INFORMATION

The unit is shipped fully assembled with the exception of the legs and splash guard which will need to be installed during the unpacking process. The legs will thread into the holes on each end of the chassis [as well as in the middle on G60 models] and once set in place, the splash guard locks over the studs in the grease trough to secure it in place. It is shipped ready to hardwire to an electrical connection adequate for its voltage and amp draw. If improper electrical supply can be determined through troubleshooting, contact a qualified electrician prior to using the unit. Should you require assistance, contact your local authorized service agent for any service or required maintenance.



Set the unit so that the rear is 0.25 inches (6 mm) higher than the front using the adjustable feet. Make certain the griddle has at least the minimum clearance on the sides and back as called out on the nameplate of the unit. The installation must be on a non-combustible surface such as concrete, tile, terrazo, or metal [solid not metal covered].

Before using the unit for the first time, make sure to clean the unit properly. Refer to the “Daily Operation” section for cleaning instructions.



turn to adjust height

Remember, the installation must meet all federal, local, and NFPA codes.

## VENTILATION

Make certain not to obstruct the flow of combustion and ventilation air. Provisions for adequate air supply must be furnished. The legs supplied with the unit must be installed. Make certain that air intake openings in the bottom of the appliance are not obstructed, as they are essential for proper combustion and operation of the appliance.

It is essential that some form of exhaust hood be provided over the griddle to carry off fumes and gases. The unit should never be directly connected to a flue or stack.

## ELECTRICAL CONNECTION



**DO NOT CONNECT OR ENERGIZE THIS UNIT UNTIL ALL INSTRUCTIONS ARE READ, UNDERSTOOD, AND FOLLOWED.**



For your protection we recommend that a qualified electrician work on connecting this griddle. They should be familiar with electrical installations and all electric codes. Proper connections and power supply are essential for efficient performance. The external wiring should be in conduit or an approved type of flexible cable suitable for operation at the temperature indicated on the wiring diagram for your unit, and of a proper size to carry the load. The supply circuit should be properly fused and equipped with a means of disconnecting, as required by local electrical code. The body of the griddle must be grounded.

Before making any electrical connection to this unit, check that the power supply is adequate for the voltage, amperage, and requirements stated on the nameplate. This unit will be shipped ready to hard wire. Make certain to disconnect the unit from the power source before installing or removing any parts. Be absolutely sure that the ground connection for the receptacle is properly wired. Do not connect equipment to power without proper ground connections. Improper grounding may result in personal injury or fatality. Damage due to connecting the unit to power incorrectly is not covered by warranty.

## ELECTRICAL FIGURES

MODEL	VOLTAGE	TOTAL KW	L1	L2	L3	N [wye]	1-phase
G13	208/240	6.8/9	14/18.7	28.1/32.5	14/18.7		32.5/37.5
	380-415	10.7 [max]	14.8 [max]	14.8 [max]	14.8 [max]	0	
	480	9	9.4	16.2	9.4		18.7
G19	208	12	28.8	49.9	28.8		57.6
	240	12	25	43.3	25		50
	380-415	16.1 [max]	22.2 [max]	22.2 [max]	22.2 [max]	0	
	480	12	12.5	21.6	12.5		25
G23	208	15.9	48.3	51.3	35		76.9
	240	16	41.7	44.4	30.4		66.6
	380-415	16 [max]	15.8 [max]	31.6 [max]	19.1 [max]	14.5 [max]	
	480	16	20.9	22.2	15.2		33.3
G24	208	20.9	63.4	67.1	45.8		103.3
	240	21	55	58.3	39.6		89.5
	380-415	21 [max]	20.9 [max]	41.8 [max]	25 [max]	19.1 [max]	
	480	21	27.1	28.9	19.9		43.8
G60 <sup>1</sup>	208	31.8 [2 x 15.9]	48.3 <sup>1</sup>	51.3 <sup>1</sup>	35 <sup>1</sup>		76.9 <sup>1</sup>
	240	32 [2 x 16]	41.7 <sup>1</sup>	44.4 <sup>1</sup>	30.4 <sup>1</sup>		66.6 <sup>1</sup>
	380-415	32.4 [max, 2 x 16.2]	15.8 <sup>1</sup> [max]	31.6 <sup>1</sup> [max]	19.1 <sup>1</sup> [max]	28.3 [max]	
	480	32 [2 x 16]	20.9 <sup>1</sup>	22 <sup>1</sup>	15.2 <sup>1</sup>		33.3 <sup>1</sup>

<sup>1</sup>This unit has two connections—amps are shown per connection [half of total for unit].

### WIRING

208 V, 208 V/240 V, 240V, and 480 V models may be wired for operation in the field for either 1-phase or 3-phase [delta] power supplies by making line connections at the junction box located at the right, rear of the unit as described on the wiring diagram. G60 models will have an additional box on the left rear as it utilizes two connections. 380 V-415 V models can only be wired as 3-phase wye.



CONNECT/PLUG UNIT INTO DEDICATED AC LINE WITH APPROPRIATE AMPERAGE/VOLTAGE AS SPECIFIED ON THE NAMEPLATE OF THE UNIT.



DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.



DO NOT HOSE DOWN THE UNIT OR THE TABLE/COUNTER IF THE UNIT IS ON THE TABLE/COUNTER.

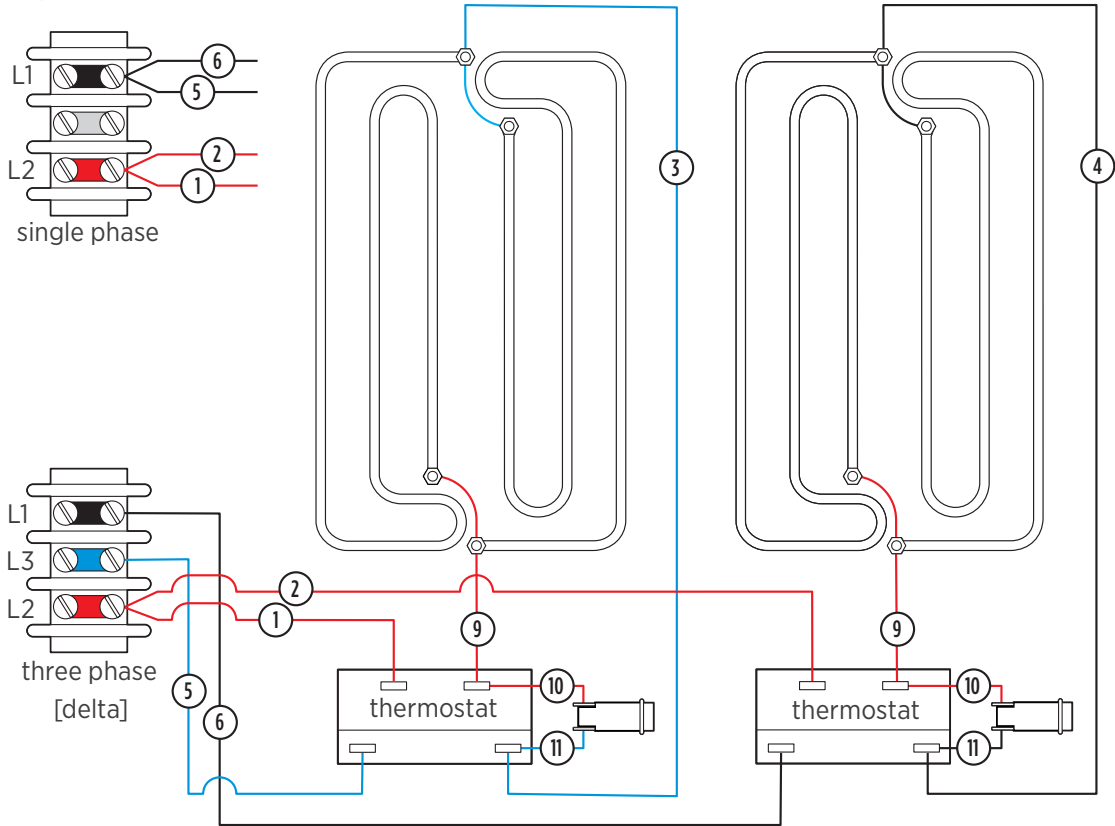


KEEP AWAY FROM RUNNING WATER.

## WIRING DIAGRAMS

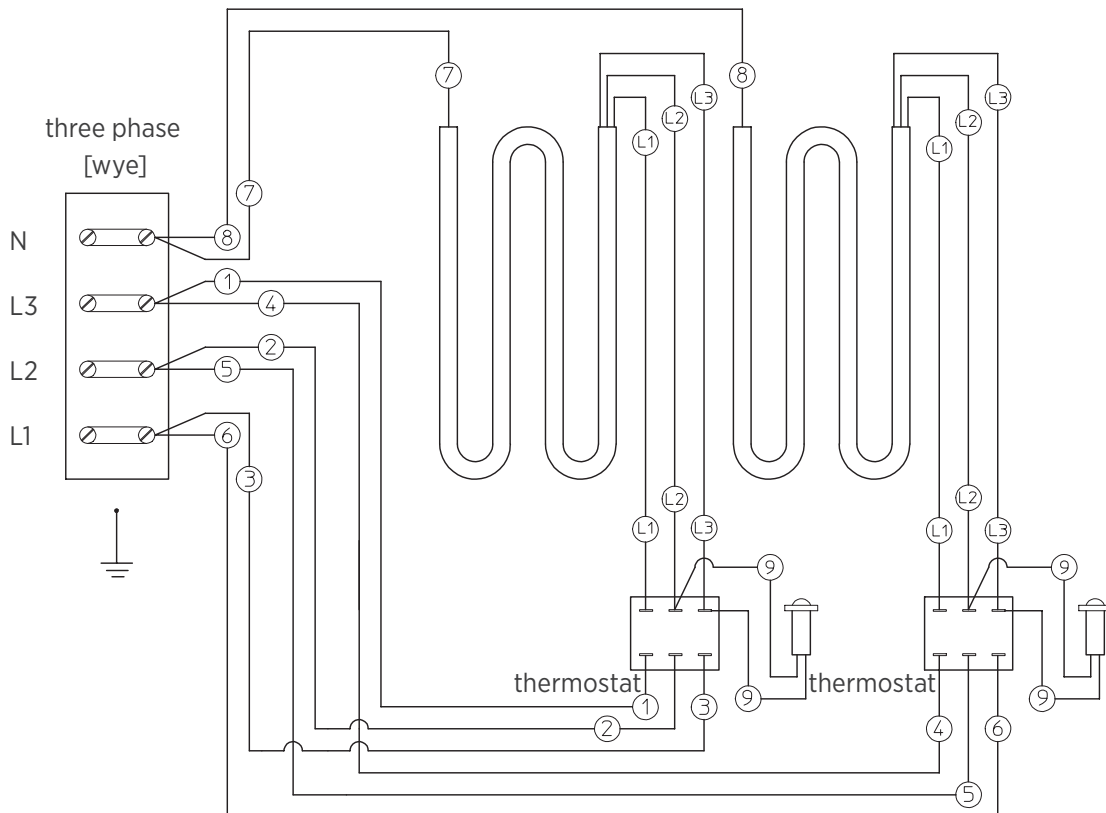
### G13

208 V, 240 V, 480 V



### G13

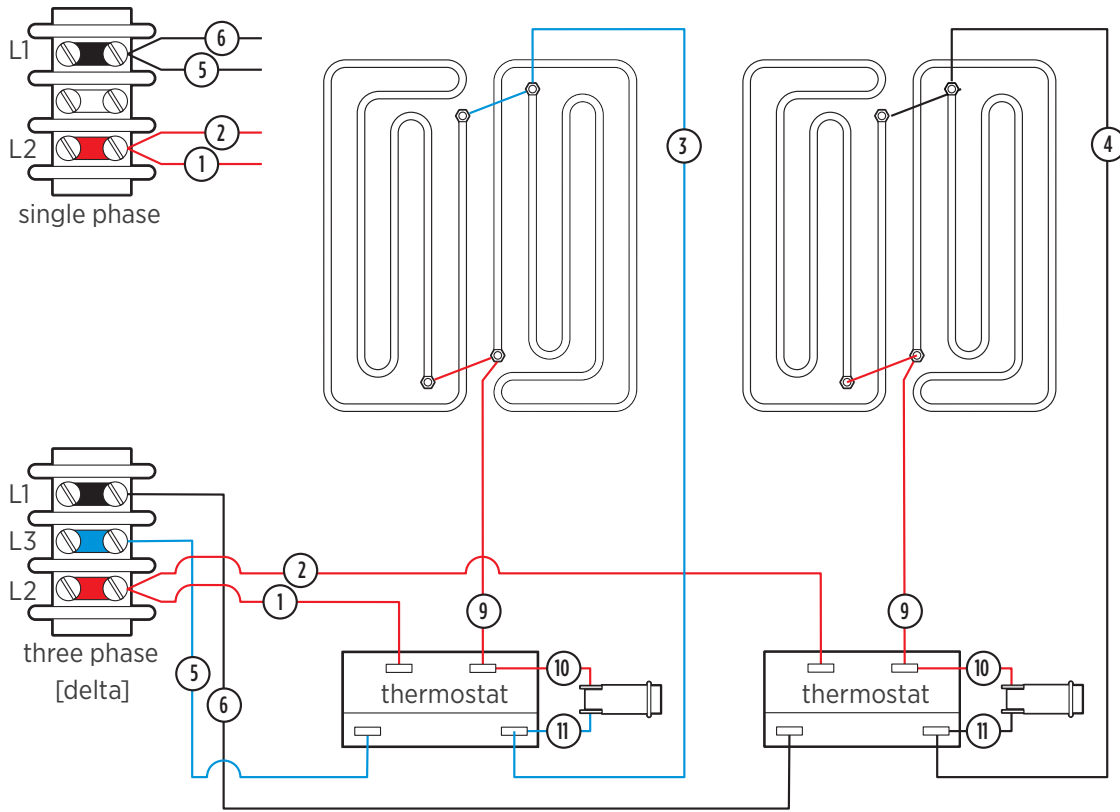
380 V-415 V



# WIRING DIAGRAMS

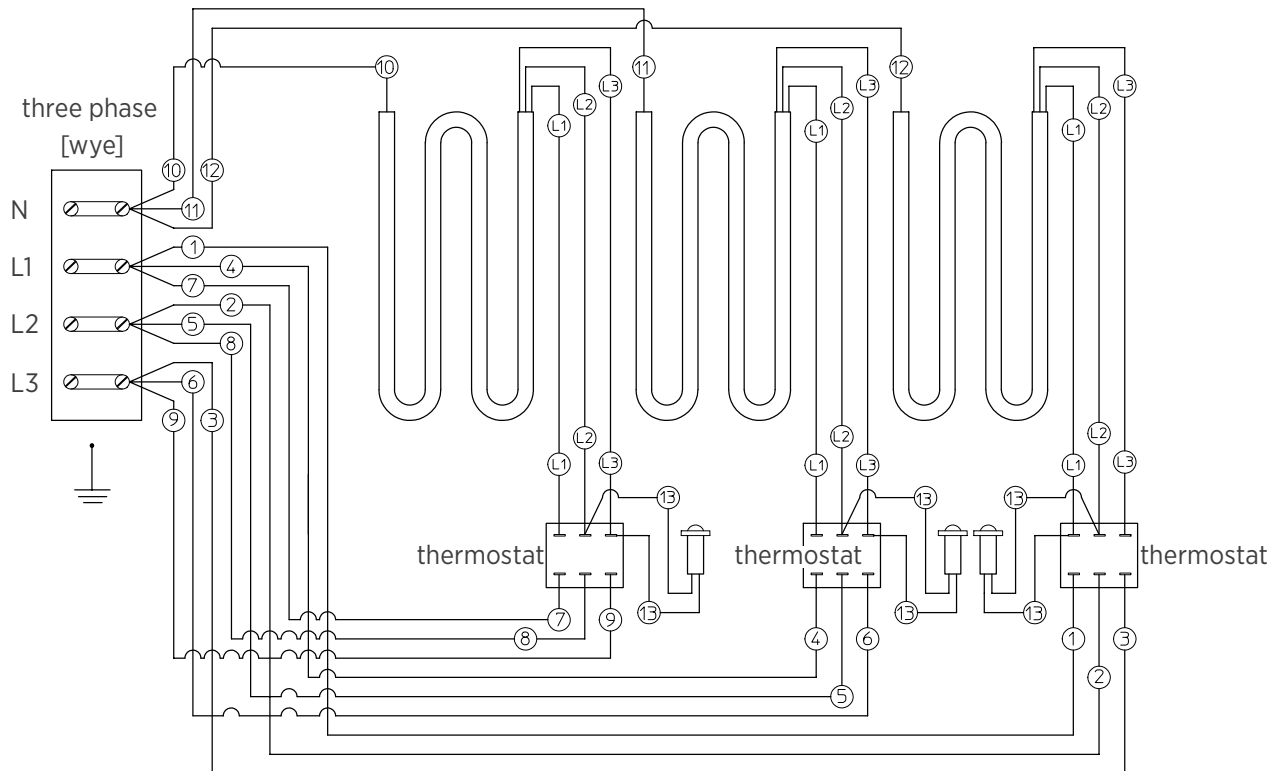
## G19

208 V, 240 V, 480 V



## G19

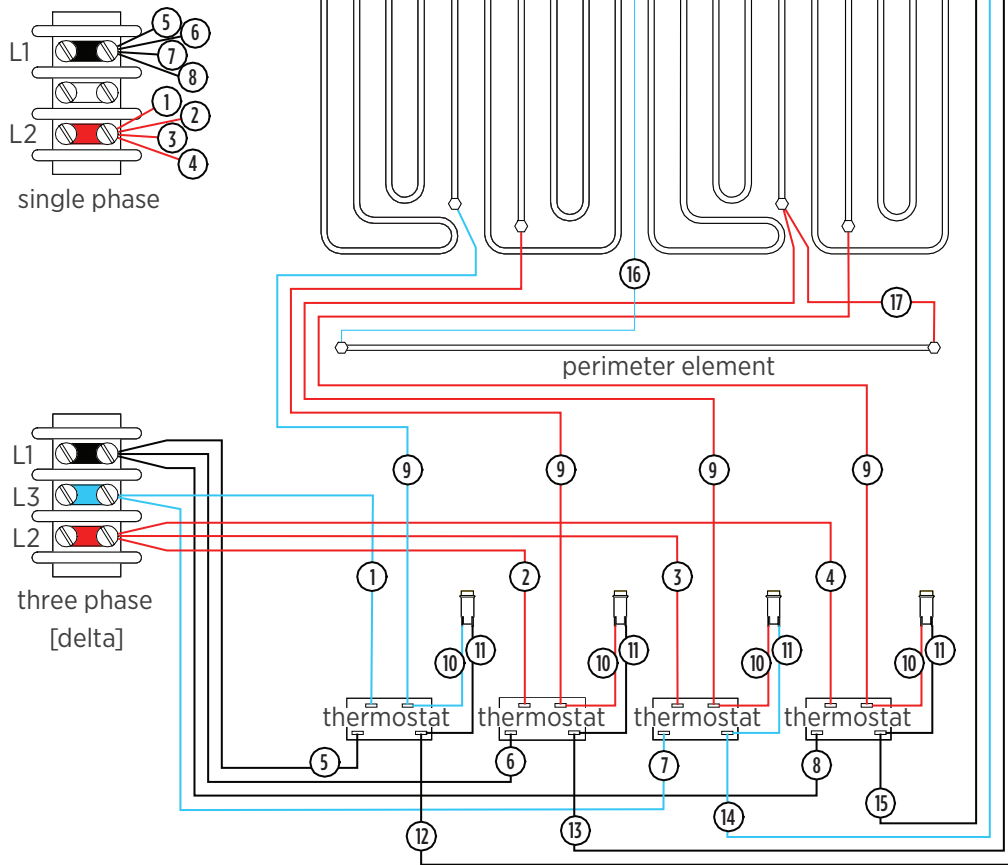
380 V-415 V



# WIRING DIAGRAMS

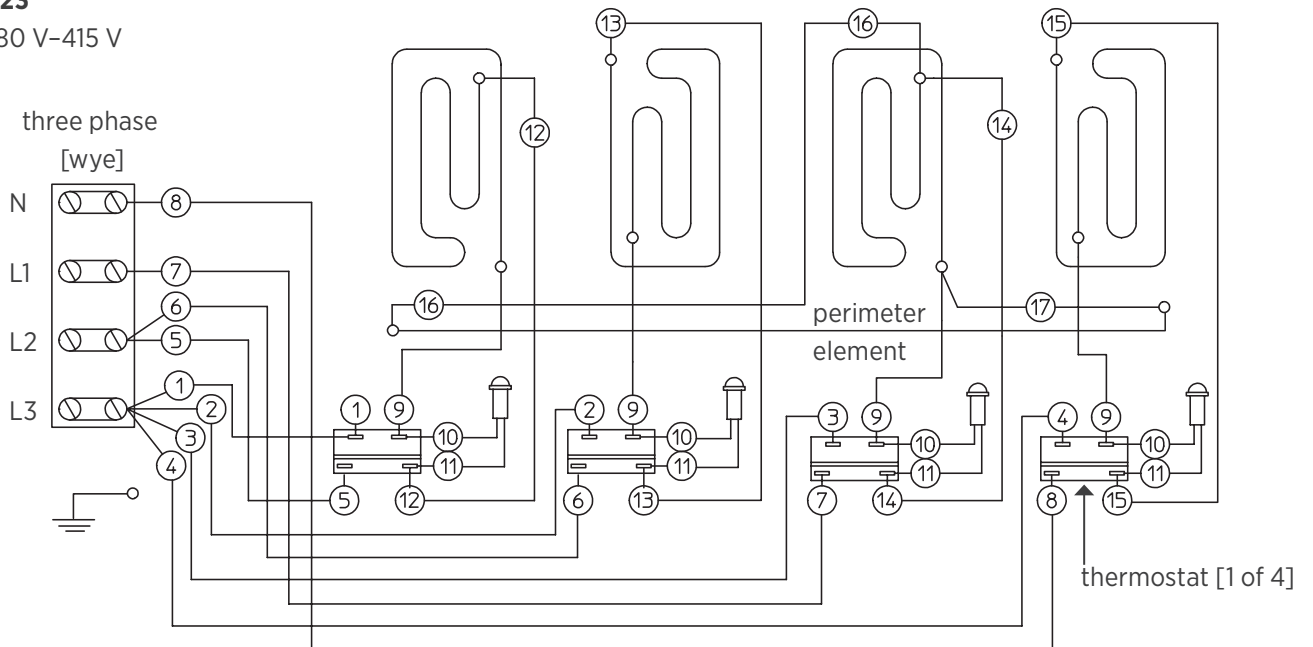
## G23

208 V, 240 V, 480 V



## G23

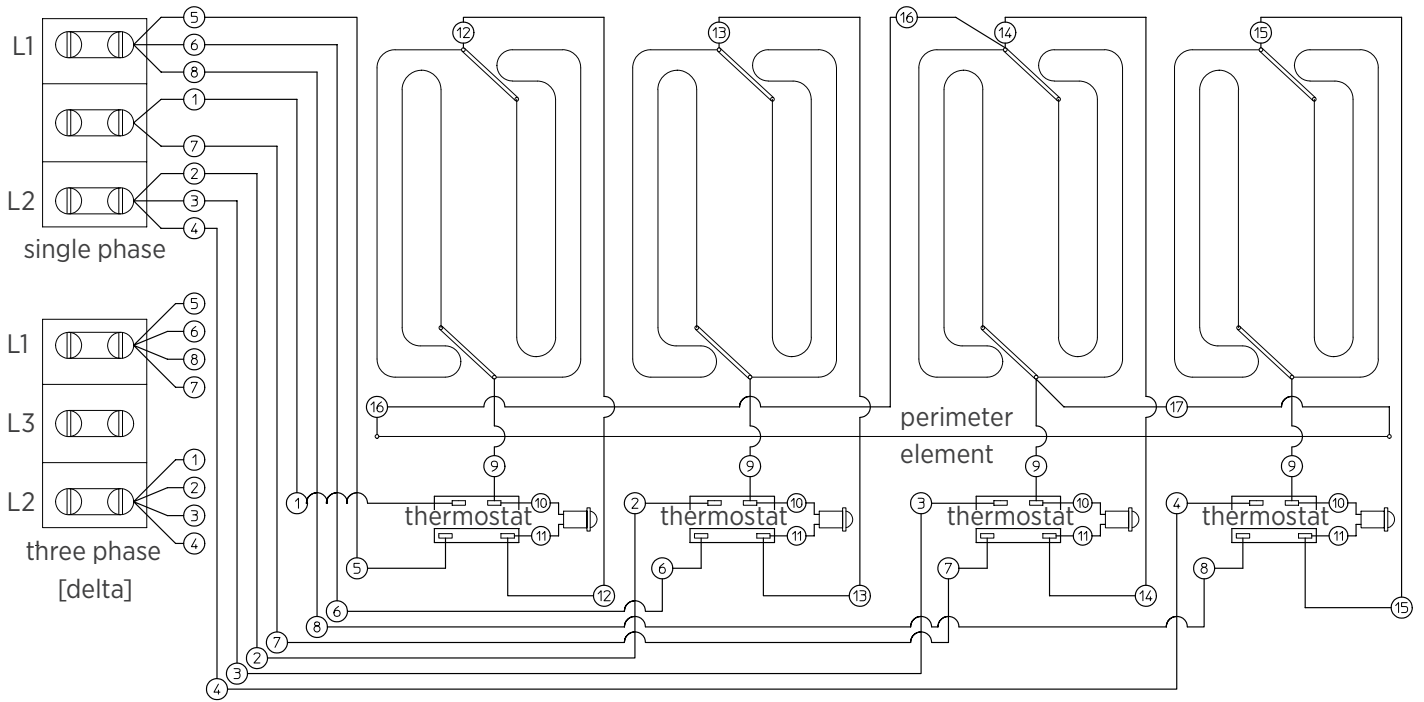
380 V-415 V



# WIRING DIAGRAMS

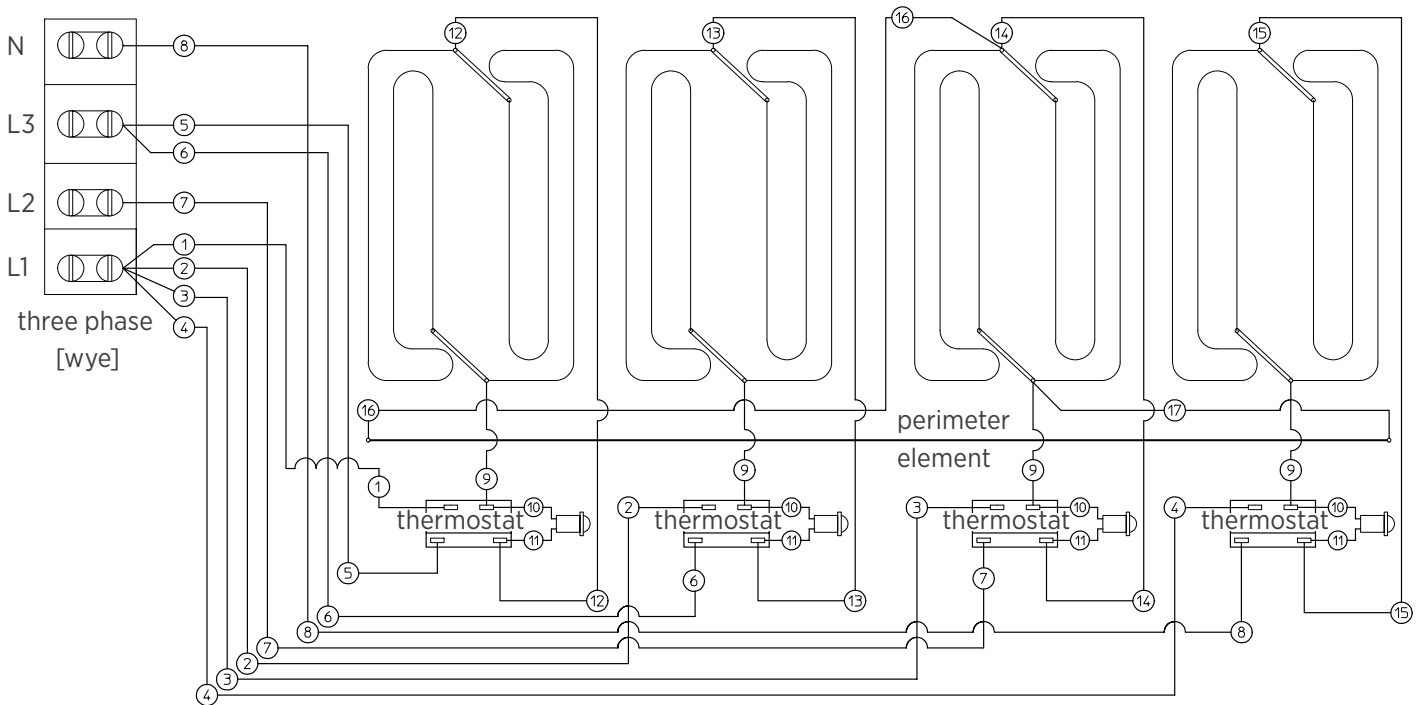
## G24

208 V, 240 V, 480 V



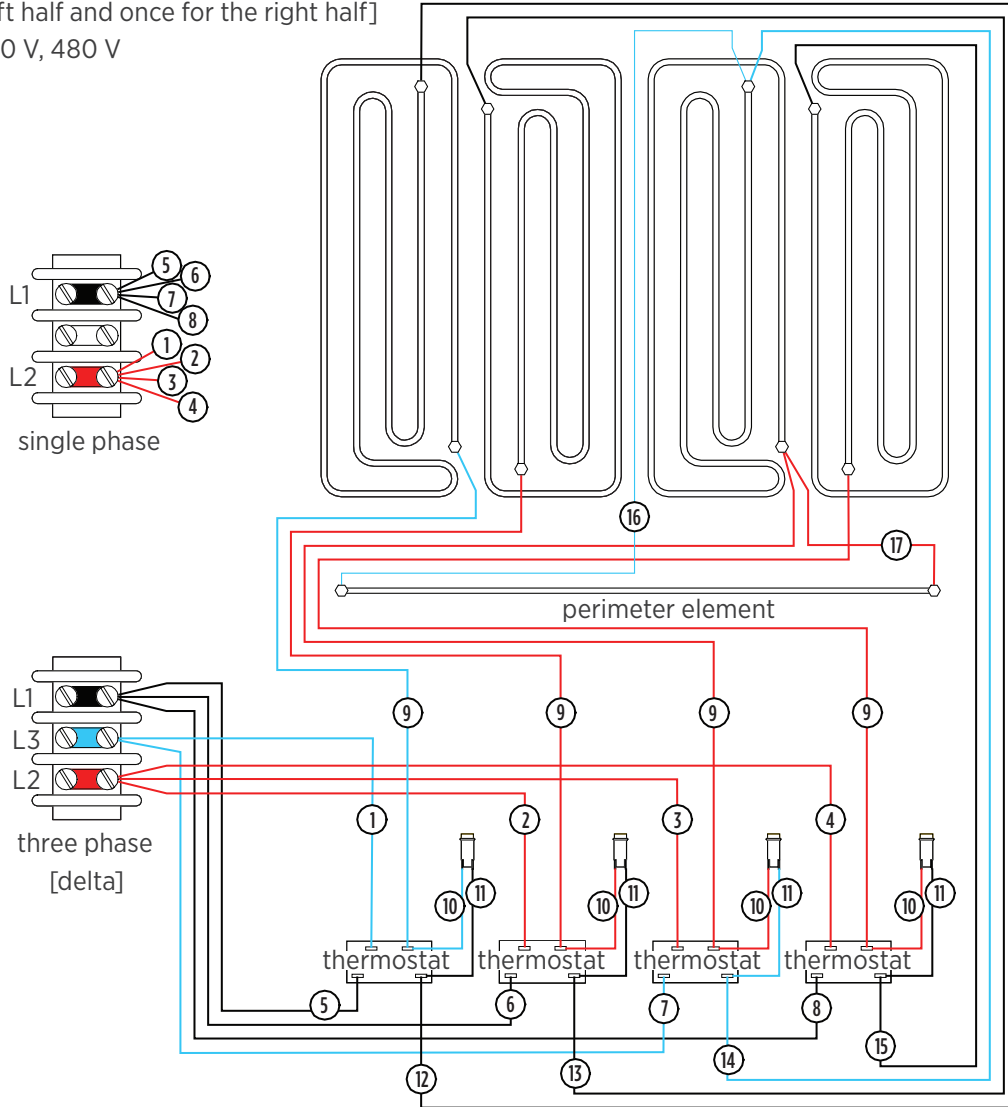
## G24

380 V-415 V

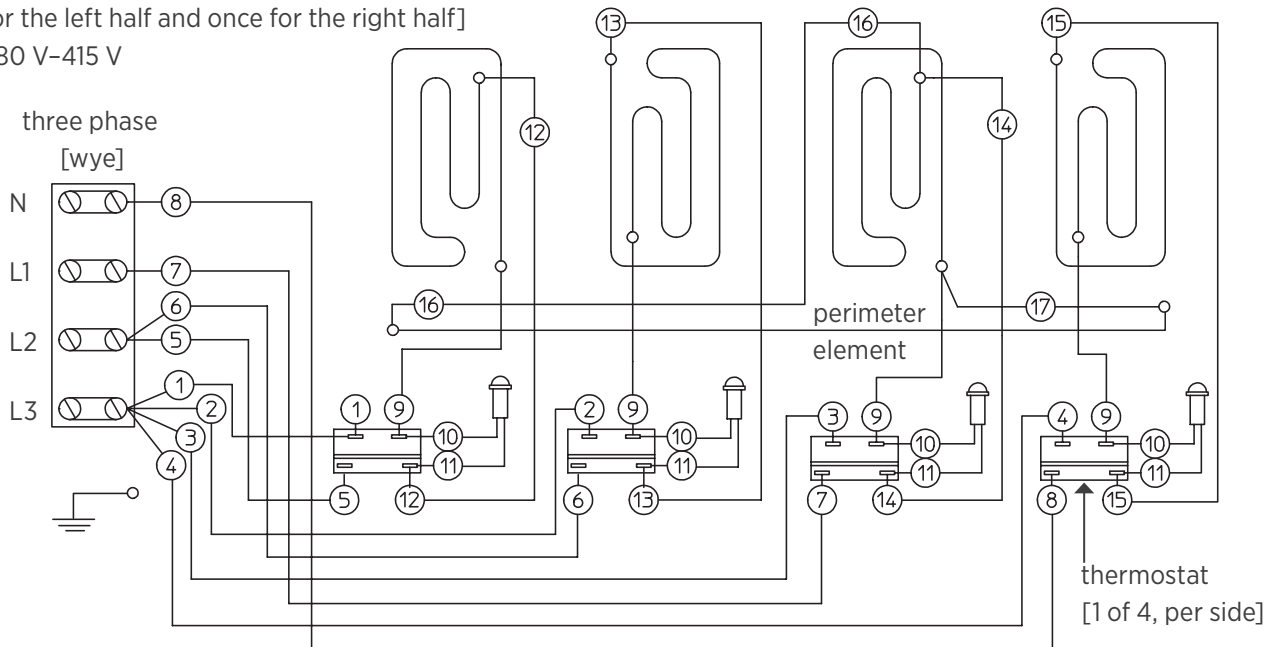


## WIRING DIAGRAMS

**G60** [1 of 2, this unit uses this diagram twice, once for the left half and once for the right half]  
 208 V, 240 V, 480 V



**G60** [1 of 2, this unit uses this diagram twice, once for the left half and once for the right half]  
 380 V-415 V



## DAILY OPERATION

THE GRIDDLE SURFACE AND SURROUNDING AREAS CAN AND WILL BE VERY HOT DURING AND AFTER OPERATION. AVOID DIRECT CONTACT WITH HOT SURFACES AS THEY ARE A BURN HAZARD.

DO NOT SUBMERGE OR SPRAY DOWN GRIDDLE. WATER SHOULD BE USED SPARINGLY AND ONLY AS INSTRUCTED WHEN CLEANING. DAMAGE FROM EXPOSURE TO WATER WILL NOT BE COVERED BY WARRANTY AND MAY PRESENT AN ELECTRICAL HAZARD.

DO NOT USE DETERGENT OR OVEN CLEANER TO CLEAN THE GRIDDLE SURFACE.

## GRIDDLE CARE

It takes very little time and effort to keep the griddle attractive and performing at top efficiency. If grease is permitted to accumulate, it forms a viscous residue and then carbonizes, making it extremely difficult to remove. To prevent this condition, the following suggestions for cleanliness should be followed.

### SUGGESTED CLEANING TOOLS

#### STANDARD STEEL/GROOVED SURFACE

griddle brick or pumice stone, soft bristle fiber brush, plastic scouring pad, plastic or razor scraper [contoured scraper for grooved surface models], mild detergent, non-abrasive cleaner, and clean, soft cloth or sponge

#### CHROME SURFACE

razor-sharp scraper, soft bristle fiber brush, mild detergent, non-abrasive cleaner, and clean, soft cloth or sponge

## CLEANING

To begin the cleaning process, set the thermostats to approximately 225° F (107° C) and allow enough time for the griddle to reach this temperature. Before starting, pour a very small amount of water on the griddle plate and let it sizzle. Be careful not to use too much water, which can create excessive steam.

### i. STANDARD STEEL/GROOVED SURFACE

After each use, scrape the griddle with a scraper or flexible spatula to remove excess grease and food and maneuver it into the grease chute. Use a soft bristle brush in a circular motion to remove any remaining food particles. If there is an accumulation of burned on grease and/or food, the griddle should be thoroughly scoured and re-seasoned.

Use pumice or griddle stone while the griddle is warm. Do not use steel wool because of the danger of steel slivers getting into the food. Follow this by turning the unit off and after it has cooled, wipe it with a clean damp cloth with no cleaner.

### CHROME-- SURFACE

After each use, scrape the griddle with a razor-sharp scraper. Use a soft bristle brush in a circular motion to remove any remaining food particles. Follow this by turning the unit off and after it has cooled, use a soft, damp cloth and a non-silicate, non-abrasive, non-chlorinated cleaner to wipe the surface clean. Wipe it with a clean damp cloth with no cleaner. ON CHROME SURFACES, NEVER USE PUMICE, GRIDDLE STONES, ABRASIVES, STEEL WOOL, COMMERCIAL LIQUID GRILL CLEANER, AND NEVER STRIKE THE GRIDDLE SURFACE WITH A SHARP AND/OR HARD INSTRUMENT.

- ii. Daily use of a clean cloth and a good non-abrasive cleaner to clean the stainless steel body of the griddle is recommended. Wipe the polished front with a soft cloth so not to scratch the finish.
- iii. At least once a day, remove the grease drawer and wash it using the same process as an ordinary cooking utensil. The drawer is removed by pulling forward until it is released from its track. The splash guard should also be removed and cleaned in a similar manner.

## SEASONING THE GRIDDLE HEATING SURFACE

After the griddle has been thoroughly cleaned, it should be seasoned to prevent food from sticking. Before using and after each thorough scouring, season the griddle heating surface in the following manner. CHROME GRIDDLES DO NOT REQUIRE SEASONING.

- i. Turn the temperature control dials to 350°F (177°C).
- ii. Using a clean cloth, not a spatula, spread a thin film of cooking oil over the griddle cooking surface. This film should remain on the hot griddle surface for half an hour.
- iii. Remove the excess oil and wipe clean.
- iv. Apply another film of cooking oil over the hot cooking area for another half hour and again remove excess oil and wipe clean. The griddle surface should now be ready for use.

## TEMPERATURE CONTROL

To power on the elements, turn the adjustment knob to the desired temperature. Turning the dial knob automatically maintains the selected heat range.

Model	Listed Voltage	Number of Control Knobs
G13	all	2
G19	208, 240, 480	2
	380-415	3
G23	all	4
G24	all	4
G60	all	8

## COOKING

Set each section's thermostat knob at the desired temperature. After a short pre-heating period, the indicator light will turn off until there is a change in temperature, including when product is added, and the thermostat will automatically maintain the selected temperature. On chrome surfaces, wipe grease into grease trough after each order.

## RECOMMENDED GRILLING TIMES AND TEMPERATURES

These times are meant as suggestions only. Your own experience with your menu items will always be the best resource when determining proper cook times.

Product	Temperature	Time in Minutes
bacon	350° F (177° C)	2-3
beef tenderloin	400° F (204° C)	3-4
broiled ham	375° F (191° C)	2
canadian bacon	350° F (177° C)	2-3
hamburger	350° F (177° C)	3-4
club steak	400° F (204° C)	3-5
ham steak	375° F (191° C)	3-4
hot dog	325° F (163° C)	2-3
grilled cheese	375° F (191° C)	3-4
minute steak	400° F (204° C)	3-4
sausage [link or patty]	350° F (177° C)	3

## IDLING

During idle periods, to save on operating costs, lower the temperature setting of the thermostat to about 250°F (121°C). It is not necessary to maintain cooking temperature during idle periods, as the griddle can quickly be reheated to the desired temperature.

## TROUBLESHOOTING

If the unit does not initially power on, make certain the unit is wired properly and that the power supply is the correct voltage and amperage to support operation of the unit. In any and all cases of damage or malfunction, this griddle should be serviced by authorized Wells service agents only and not by the user.

SYMPTOM	POSSIBLE CAUSES/TROUBLESHOOTING
<b>Entire griddle will not heat.</b>	Unit is not receiving proper power. Circuit breaker off or tripped. If resetting breaker does not fix the issue, contact a certified electrician to examine the wiring.
<b>One section of the Griddle will not heat.</b>	The thermostat may be set incorrectly on that section. Check its position first to ensure it is set correctly.
	If the setting is correct, there may be a damaged internal component. Contact an authorized Wells service agent.
<b>Griddle drips grease</b>	Check the grease drawer to make certain it is not overflowing and is installed in the unit.
	If the grease drawer is not causing the issue, there may be a damaged component. Contact an authorized Wells service agent.

## PARTS LIST

Items labeled “NP” are not pictured/represented.

380 V–415 V models are referred to as 400 V for reference.

REF NO	MODEL	PART NUMBER	QTY	DESCRIPTION	PAGE NO
1	G13, GG13, PG13 [all]	<a href="#">5G-20632</a>	1	splash guard assembly [includes 1a, 1b, and 1c]	22
	G19, GG19, PG19 [all]	<a href="#">5G-20634</a>			24
	G23, GG23, PG23 [all]	<a href="#">5G-20635</a>			26
	G24, GG24, PG24 [all]	<a href="#">5G-20636</a>			28
	G60, GG60, PG60 [all]	<a href="#">5G-20637</a>			30
1a	G13, GG13, PG13 [all]	<a href="#">G7-35781</a>	1	left splash guard	22
	G19, GG19, PG19 [all]				24
	G23, GG23, PG23 [all]	<a href="#">G7-35783</a>			26
	G24, GG24, PG24 [all]				28
	G60, GG60, PG60 [all]				30
1b	G13, GG13, PG13 [all]	<a href="#">G7-34437</a>	1	rear splash guard	22
	G19, GG19, PG19 [all]	<a href="#">G7-34436</a>			24
	G23, GG23, PG23 [all]				26
	G24, GG24, PG24 [all]	<a href="#">G7-34439</a>			28
	G60, GG60, PG60 [all]	<a href="#">G7-34440</a>			30
1c	G13, GG13, PG13 [all]	<a href="#">G7-35780</a>	1	right splash guard	22
	G19, GG19, PG19 [all]				24
	G23, GG23, PG23 [all]	<a href="#">G7-35782</a>			26
	G24, GG24, PG24 [all]				28
	G60, GG60, PG60 [all]				30

REF NO	MODEL	PART NUMBER	QTY	DESCRIPTION	PAGE NO		
2	G13 [208 V/240 V], G13-480V	2F-302451	1	standard griddle plate assembly	22		
	G13-400	2F-302745			24		
	G19-208, G19-240, G19-480V	2F-302452					
	G19-400	2F-302559					
	G23 [all]	2F-302453					
	G24 [all]	2F-302454					
	G60 [all]	2F-302455					
	GG13L1 [208 V/240 V]	2F-Z20032		grooved griddle plate assembly	NP		
	GG13L2 [208 V/240 V]	2F-304120					
	GG13-FGR [208 V/240 V]	2F-302451A					
	GG13R1 [208 V/240 V]	2F-302451B					
	GG19L2-240V	2F-Z13714					
	GG19L3-400V	2F-Z17042					
	GG19C2-208V	2F-Z14396					
	GG19R3-208V	2F-Z14546					
	GG19R2-208V	2F-Z16220					
	GG23L1-208V	2F-Z13307					
	GG23L2-208V	2F-Z13336					
	GG23L3-208V, GG23L3-240V	2F-Z15118					
	GG23FGR-208V, GG23FGR-240V, GG23-400, GG23-480V	2F-302453A					
	GG23R3-480V	2F-Z16550					
	GG23R2 [all]	2F-Z13406					
	GG24L2-208V	2F-Z12823					
	GG24L3-208V	2F-Z16165					
	GG24L4-208V	2F-Z18123					
	GG24FGR-208V, GG24FGR-480V	2F-Z13351					
	GG24-400	2F-306328					
	GG60L3-208	2F-Z16241					
	GG60L5-208V	2F-Z13187					
	GG60FGR-208V	2F-Z13352					
	PG13 [all]	2F-302529				chrome-plated griddle plate assembly	NP
	PG19 [208 V, 240 V, and 480 V]	2F-302530					
	PG23 [all]	2F-302531					
	PG24 [all]	2F-302532					
	PG60 [all]	2F-302533					

REF NO	MODEL	PART NUMBER	QTY	DESCRIPTION	PAGE NO
3	G13, GG13, and PG13 [208 V, 240 V, and 480 V models]	10-32040	3	sleeving [qty by feet]	22
	G13, GG13, and PG13 [400 V models]		6		22
	G19, GG19, and PG19 [208 V, 240 V, and 480 V models]		6		24
	G19, GG19, and PG19 [400 V models]		9		24
	G23, GG23, and PG23 [all]		12		26
	G24, GG24, and PG24 [all]		12		28
	G60, GG60, and PG60 [all]		24		30
4	G13, GG13, and PG13 [208 V, 240 V, and 480 V models]	2T-30257	2	thermostat	22
	G13, GG13, and PG13 [400 V models]	2T-46162	2		NP
	G19, GG19, and PG19 [208 V, 240 V, and 480 V models]	2T-30257	2		24
	G19, GG19, and PG19 [400 V models]	2T-46162	3		NP
	G23, GG23, and PG23 [all]	2T-30257	4		26
	G24, GG24, and PG24 [all]	2T-30257	4		28
	G60, GG60, and PG60 [all]	2T-30257	8		30
5	G13, GG13, and PG13 [all]	2A-31974	2	thermostat shield	22
	G19, GG19, and PG19 [208 V, 240 V, and 480 V models]		2		24
	G19, GG19, and PG19 [400 V models]		3		24
	G23, GG23, and PG23 [all]		4		26
	G24, GG24, and PG24 [all]		4		28
	G60, GG60, and PG60 [all]		8		30
6	G13, GG13, and PG13 [208 V and 240 V]	2J-30516	2	pilot light	22
	G13, GG13, and PG13 [400 V and 480 V]	2J-Z13363	2		22
	G19, GG19, and PG19 [208 V and 240 V]	2J-30516	2		24
	G19, GG19, and PG19 [400 V]	2J-Z13363	3		24
	G19, GG19, and PG19 [480 V]		2		24
	G23, GG23, and PG23 [208 V and 240 V]	2J-30516	4		26
	G23, GG23, and PG23 [400 V and 480 V]	2J-Z13363	4		26
	G24, GG24, and PG24 [208 V and 240 V]	2J-30516	4		28
	G24, GG24, and PG24 [400 V and 480 V]	2J-Z13363	4		28
	G60, GG60, and PG60 [208 V and 240 V]	2J-30516	8		30
	G60, GG60, and PG60 [400 V and 480 V]	2J-Z13363	8		30

REF NO	MODEL	PART NUMBER	QTY	DESCRIPTION	PAGE NO
7	G13, GG13, and PG13 [all]	D8-30256	2	knob trim ring	22
	G19, GG19, and PG19 [208 V, 240 V, and 480 V models]		2		24
	G19, GG19, and PG19 [400 V models]		3		24
	G23, GG23, and PG23 [all]		4		26
	G24, GG24, and PG24 [all]		4		28
	G60, GG60, and PG60 [all]		8		30
8	G13, GG13, and PG13 [all]	2C-31718	4	screw	22
	G19, GG19, and PG19 [208 V, 240 V, and 480 V models]		4		24
	G19, GG19, and PG19 [400 V models]		6		24
	G23, GG23, and PG23 [all]		8		26
	G24, GG24, and PG24 [all]		8		28
	G60, GG60, and PG60 [all]		16		30
9	G13, GG13, and PG13 [208 V, 240 V, and 480 V models]	2R-30259	2	knob	22
	G13, GG13, and PG13 [400 V models]	2R-46164	2		22
	G19, GG19, and PG19 [208 V, 240 V, and 480 V models]	2R-30259	2		24
	G19, GG19, and PG19 [400 V models]	2R-46164	3		24
	G23, GG23, and PG23 [208 V, 240 V, and 480 V models]	2R-30259	4		26
	G23, GG23, and PG23 [400 V models]	2R-Z17209	4		26
	G24, GG24, and PG24 [208 V, 240 V, and 480 V models]	2R-30259	4		28
	G24, GG24, and PG24 [400 V models]	2R-Z17209	4		28
	G60, GG60, and PG60 [208 V, 240 V, and 480 V models]	2R-30259	8		30
	G60, GG60, and PG60 [400 V models]	2R-Z17209	8		30
10	all	2M-300534	1	Wells emblem	22, 24, 26, 28, 30
11	G13, GG13, and PG13 [all]	G7-Z12112	1	front panel	22
	G19, GG19, and PG19 [208 V, 240 V, and 480 V models]	G7-Z12111			24
	G19, GG19, and PG19 [400 V models]	G7-Z12097			NP
	G23, GG23, and PG23 [all]	G7-Z12109			26
	G24, GG24, and PG24 [all]	G7-Z12110			28
	G60, GG60, and PG60 [all]	G7-Z13106			30

REF NO	MODEL	PART NUMBER	QTY	DESCRIPTION	PAGE NO
12	G13, GG13, and PG13 [all]	WS-50279	1	grease drawer assembly	22
	G19, GG19, and PG19 [all]				24
	G23, GG23, and PG23 [all]				26
	G24, GG24, and PG24 [all]				28
	G60, GG60, and PG60 [all]		2		30
12a	G13, GG13, and PG13 [all]	2R-38668	1	grease drawer handle	22
	G19, GG19, and PG19 [all]				24
	G23, GG23, and PG23 [all]				26
	G24, GG24, and PG24 [all]				28
	G60, GG60, and PG60 [all]		2		30
12b	G13, GG13, and PG13 [all]	G7-Z12047	1	grease drawer front panel	22
	G19, GG19, and PG19 [all]				24
	G23, GG23, and PG23 [all]				26
	G24, GG24, and PG24 [all]				28
	G60, GG60, and PG60 [all]		2		30
13	G13, GG13, and PG13 [all]	WS-51989	1	grease drawer shroud	22
	G19, GG19, and PG19 [all]				24
	G23, GG23, and PG23 [all]				26
	G24, GG24, and PG24 [all]				28
	G60, GG60, and PG60 [all]		2		30
14	all	2C-33935	15	screw	22, 24, 26, 28, 30
15	G13, GG13, and PG13 [208 V, 240 V, and 480 V models]	2A-30586	4	leg	22
	G13, GG13, and PG13 [400 V models]	2A-Z0314			22
	G19, GG19, and PG19 [208 V, 240 V, and 480 V models]	2A-30586			24
	G19, GG19, and PG19 [400 V models]	2A-Z0314			24
	G23, GG23, and PG23 [all]	2A-Z0314			26
	G24, GG24, and PG24 [all]	2A-Z0314			28
	G60, GG60, and PG60 [all]	2A-Z0314	6		30
16	G13, GG13, and PG13 [all]	2C-34285	6	screw	22
	G19, GG19, and PG19 [all]				24
	G23, GG23, and PG23 [all]				26
	G24, GG24, and PG24 [all]				28
	G60, GG60, and PG60 [all]		7		30

REF NO	MODEL	PART NUMBER	QTY	DESCRIPTION	PAGE NO
17	G13, GG13, and PG13 [all]	2K-31040	2	strain relief bushing	22
	G19, GG19, and PG19 [all]				24
	G23, GG23, and PG23 [all]				26
	G24, GG24, and PG24 [all]				28
	G60, GG60, and PG60 [all]		4		30
18	G13, GG13, and PG13 [208 V, 240 V, and 480 V models]	WS-50131	1	terminal block	22
	G13, GG13, and PG13 [400 V models]	2E-40310	1		22
	G19, GG19, and PG19 [208 V, 240 V, and 480 V models]	WS-50131	1		24
	G19, GG19, and PG19 [400 V models]	2E-40310	1		24
	G23, GG23, and PG23 [208 V and 240 V]	2E-37465A	1		26
	G23, GG23, and PG23 [400 V models]	2E-40310	1		26
	G23, GG23, and PG23 [480 V models]	2E-30412	1		26
	G24, GG24, and PG24 [208 V and 240 V]	2E-31276	1		28
	G24, GG24, and PG24 [400 V models]	2E-40310	1		28
	G24, GG24, and PG24 [480 V models]	2E-30412	1		28
	G60, GG60, and PG60 [208 V, 240 V, and 480 V models]	2E-37465A	2		30
	G60, GG60, and PG60 [400 V models]	2E-40310	2		30
19	G13, GG13, and PG13 [all]	2C-41974	2	nut	22
	G19, GG19, and PG19 [all]				24
	G23, GG23, and PG23 [all]				26
	G24, GG24, and PG24 [all]				28
	G60, GG60, and PG60 [all]		4		30
20	G13, GG13, and PG13 [208 V, 240 V, and 480 V models]	WS-57407	4	insulation pad [qty in square feet]	23
	G13, GG13, and PG13 [400 V models]		6		23
	G19, GG19, and PG19 [all]		6		25
	G23, GG23, and PG23 [all]		6		27
	G24, GG24, and PG24 [all]		8		29
	G60, GG60, and PG60 [all]		12		31

REF NO	MODEL	PART NUMBER	QTY	DESCRIPTION	PAGE NO	
21	G13, GG13, and PG13 [all]	G7-31995	1	grease drawer cover	23	
	G19, GG19, and PG19 [all]				25	
	G23, GG23, and PG23 [all]				27	
	G24, GG24, and PG24 [all]				29	
	G60, GG60, and PG60 [all]		2		31	
22	G13, GG13, and PG13 [208 V, 240 V, and 480 V models]	G7-33474	6	insulation tie down clip	23	
	G13, GG13, and PG13 [400 V models]		8			
	G19, GG19, and PG19 [208 V, 240 V, and 480 V models]		11		25	
	G19, GG19, and PG19 [400 V models]		12			
	G23, GG23, and PG23 [208 V, 240 V, and 480 V models]		12		27	
	G23, GG23, and PG23 [400 V models]		10			
	G24, GG24, and PG24 [all]		12		29	
	G60, GG60, and PG60 [all]		22		31	
23	a G13, GG13, and PG13	G7-31969	8	element clamp	23	
	b [208 V, 240 V, and 480 V]	G7-31968	6			
	i G13, GG13, and PG13 [400 V]	G7-46169	2		NP	
	c G19, GG19, and PG19	G7-32038	8		25	
			b [208 V, 240 V, and 480 V]			10
	d G19, GG19, and PG19 [400 V]	G7-46169	3		NP	
	c G23, GG23, and PG23 [all]	G7-32038	8		27	
			e G7-45254			10
			f G7-32027			1
			g G7-32026			1
	h G7-32025	6				
	a G24, GG24, and PG24 [all]	G7-31969	16		29	
			e G7-45254			12
			f G7-32027			1
			g G7-32026			1
			h G7-32025			7
	c G60, GG60, and PG60 [all]	G7-32038	16		31	
			e G7-45254			20
			f G7-32027			2
			g G7-32026			2
h G7-32025	12					

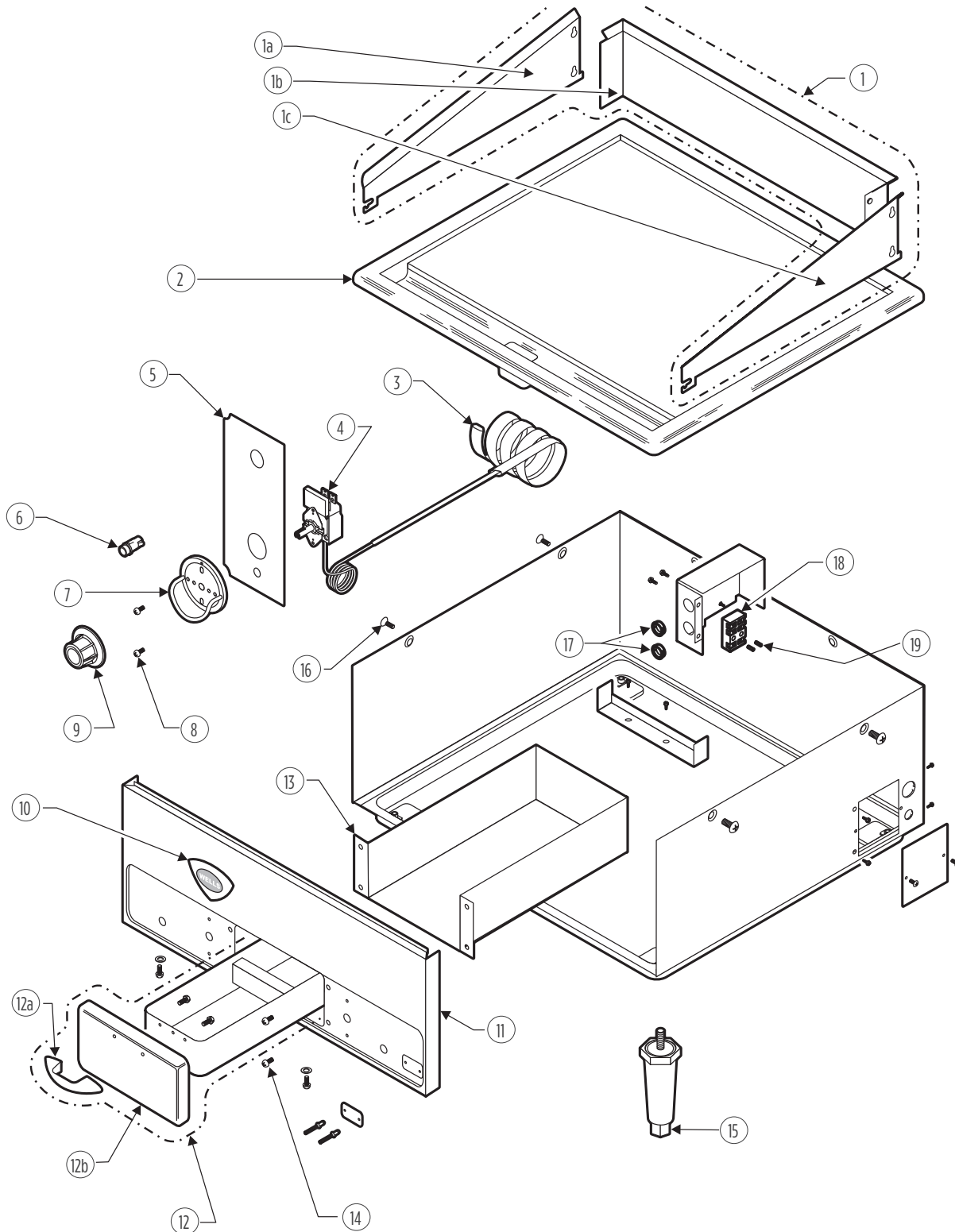
REF NO	MODEL	PART NUMBER	QTY	DESCRIPTION	PAGE NO
24	G13, GG13, and PG13 [208 V, 240 V, and 480 V models]	2C-35313	16	element nut	23
	G19, GG19, and PG19 [208 V, 240 V, and 480 V models]		16		25
	G23, GG23, and PG23 [all]		20		27
	G24, GG24, and PG24 [all]		36		29
	G60, GG60, and PG60 [all]		40		31
25	G13, GG13, and PG13 [all]	2C-31253	28	nut	23
	G19, GG19, and PG19 [all]		36		25
	G23, GG23, and PG23 [all]		36		27
	G24, GG24, and PG24 [all]		64		29
	G60, GG60, and PG60 [all]		90		31
26	G13, GG13, and PG13 [208 V, 240 V, and 480 V models]	67-32028	4	thermostat bulb clamp	23
	G13, GG13, and PG13 [400 V models]	67-46178	2		NP
	G19, GG19, and PG19 [208 V, 240 V, and 480 V models]	67-32028	4		25
	G19, GG19, and PG19 [400 V models]	67-46178	3		NP
	G23, GG23, and PG23 [all]	67-32028	12		27
	G24, GG24, and PG24 [all]	67-32028	12		29
	G60, GG60, and PG60 [all]	67-32028	24		31
27	G13, GG13, and PG13 [208 V, 240 V, and 480 V models]	2A-31972	2	thermostat bulb tube	23
	G19, GG19, and PG19 [208 V, 240 V, and 480 V models]	2A-31972	2		25
	G23, GG23, and PG23 [all]	2A-31971	4		27
	G24, GG24, and PG24 [all]	2A-31971	4		29
	G60, GG60, and PG60 [all]	2A-31971	8		31
28	G13, GG13, and PG13 [208 V, 240 V, and 480 V models]	2E-32054	4	element jumper	23
	G19, GG19, and PG19 [208 V, 240 V, and 480 V models]	2E-32055	4		25
	G24, GG24, and PG24 [all]	2E-32054	8		29

REF NO	MODEL	PART NUMBER	QTY	DESCRIPTION	PAGE NO	
29	a	G13, GG13, and PG13 [208 V and 240 V]	<a href="#">2N-30496UL</a>	4	element	23
	b	G13, GG13, and PG13 [400 V]	<a href="#">2N-45922UL</a>	2		NP
	c	G13, GG13, and PG13 [480 V]	<a href="#">2N-48904UL</a>	4		23
	d	G19, GG19, and PG19 [208 V]	<a href="#">2N-30511UL</a>	4		25
	e	G19, GG19, and PG19 [240 V]	<a href="#">2N-30512UL</a>	4		25
	f	G19, GG19, and PG19 [400 V]	<a href="#">2N-45922UL</a>	3		NP
	g	G19, GG19, and PG19 [480 V]	<a href="#">2N-48902UL</a>	4		25
	h	G23, GG23, and PG23 [208 V]	<a href="#">2N-30510UL</a>	4		27
	i		<a href="#">2N-30508UL</a>	1		27
	j	G23, GG23, and PG23 [240 V and 400 V]	<a href="#">2N-30509UL</a>	4		27
	i		<a href="#">2N-30508UL</a>	1		27
	k	G23, GG23, and PG23 [480 V]	<a href="#">2N-31428UL</a>	4		27
	l		<a href="#">2N-31495UL</a>	1		27
	r	G24, GG24, and PG24 [208 V]	<a href="#">2N-30513UL</a>	8		29
	n		<a href="#">2N-30507UL</a>	1		29
	o	G24, GG24, and PG24 [240 V and 400 V]	<a href="#">2N-30520UL</a>	8		29
	n		<a href="#">2N-30507UL</a>	1		29
	p	G24, GG24, and PG24 [480 V]	<a href="#">2N-48903UL</a>	8		29
	q		<a href="#">2N-31498UL</a>	1		29
	h	G60, GG60, and PG60 [208 V]	<a href="#">2N-30510UL</a>	8		31
	i		<a href="#">2N-30508UL</a>	2		31
	j	G60, GG60, and PG60 [240 V]	<a href="#">2N-30509UL</a>	8		31
	i		<a href="#">2N-30508UL</a>	2		31
	j	G60, GG60, and PG60 [400 V]	<a href="#">2N-30509UL</a>	8		31
n	<a href="#">2N-30507UL</a>		2	31		
k	G60, GG60, and PG60 [480 V]	<a href="#">2N-31428UL</a>	8	31		
l		<a href="#">2N-31495UL</a>	2	31		

OPTIONAL ACCESSORIES					
REF NO	MODEL	PART NUMBER	QTY	DESCRIPTION	PAGE NO
	G13, GG13, and PG13 [208 V, 240 V, and 480 V models]	5D-20563	1	set of four [4] metal legs to replace original plastic legs	
	G19, GG19, and PG19 [208 V, 240 V, and 480 V models]				
	G13, GG13, and PG13 [208 V, 240 V, and 480 V models]	2R-Z17209	2	knob to swap to Celsius units	
	G19, GG19, and PG19 [208 V, 240 V, and 480 V models]	2R-Z17209	2		
	G23, GG23, and PG23 [208 V, 240 V, and 480 V models]	2R-Z17209	4		
	G24, GG24, and PG24 [208 V, 240 V, and 480 V models]	2R-Z17209	4		
	G60, GG60, and PG60 [208 V, 240 V, and 480 V models]	2R-Z17209	8		
	G13, GG13, and PG13 [400 V models]	2R-300356	2	knob to swap to Fahrenheit units	
	G19, GG19, and PG19 [400 V models]	2R-300356	3		
	G23, GG23, and PG23 [400 V models]	2R-30259	4		
	G24, GG24, and PG24 [400 V models]	2R-30259	4		
	G60, GG60, and PG60 [400 V models]	2R-30259	8		
	GG13, GG19, GG23, GG24, GG60 [all]	5G-20651	1	scraper for grooved surface griddle	

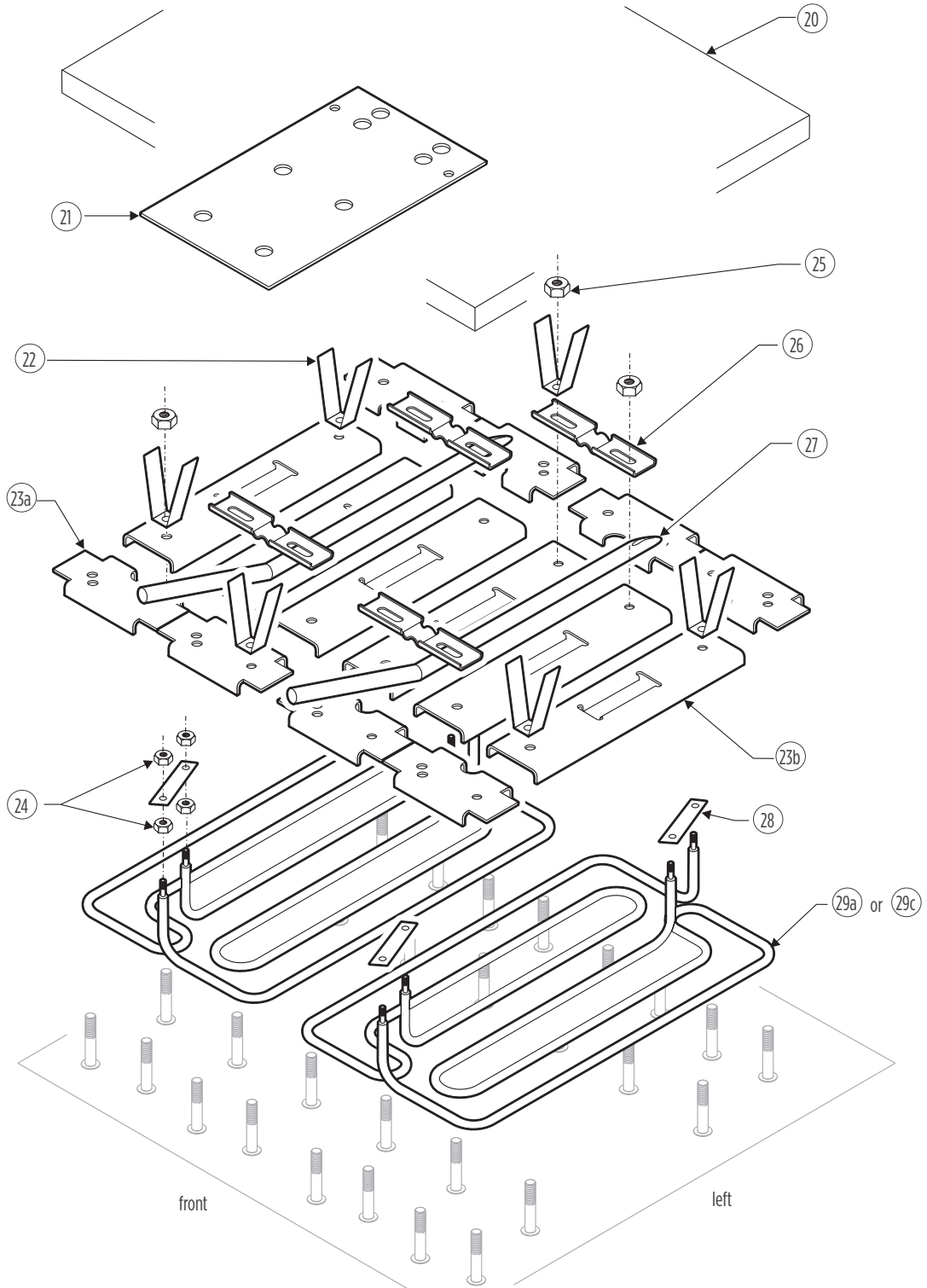
## EXPLODED VIEW

G13 BODY [This unit is a 208 V and while many locations and appearances are similar, some units, such as 400 V models, may differ.]



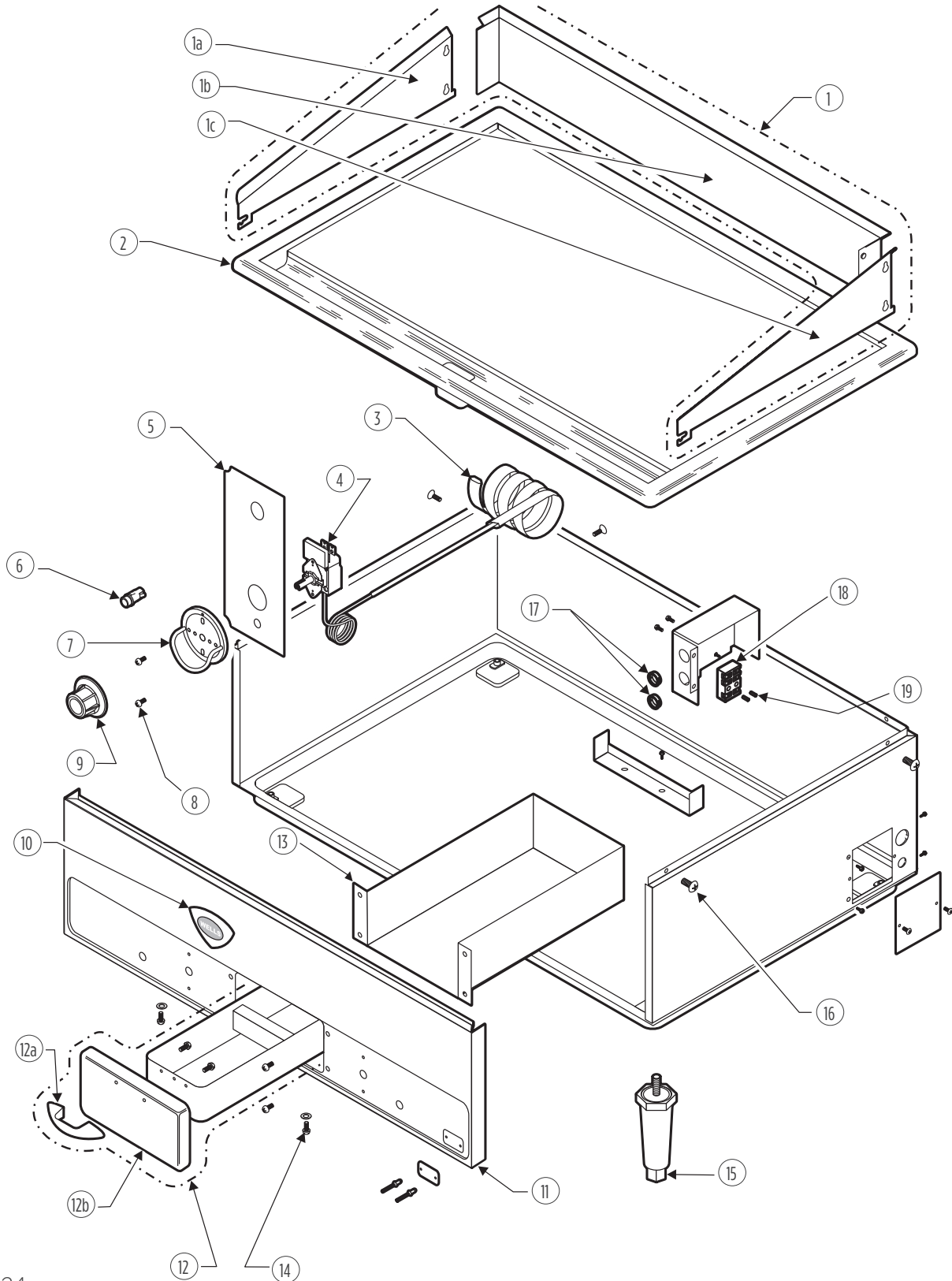
## EXPLODED VIEW

G13 INTERNAL [This unit is a 208 V and while many locations and appearances are similar, some units, such as 400 V models, may differ.]



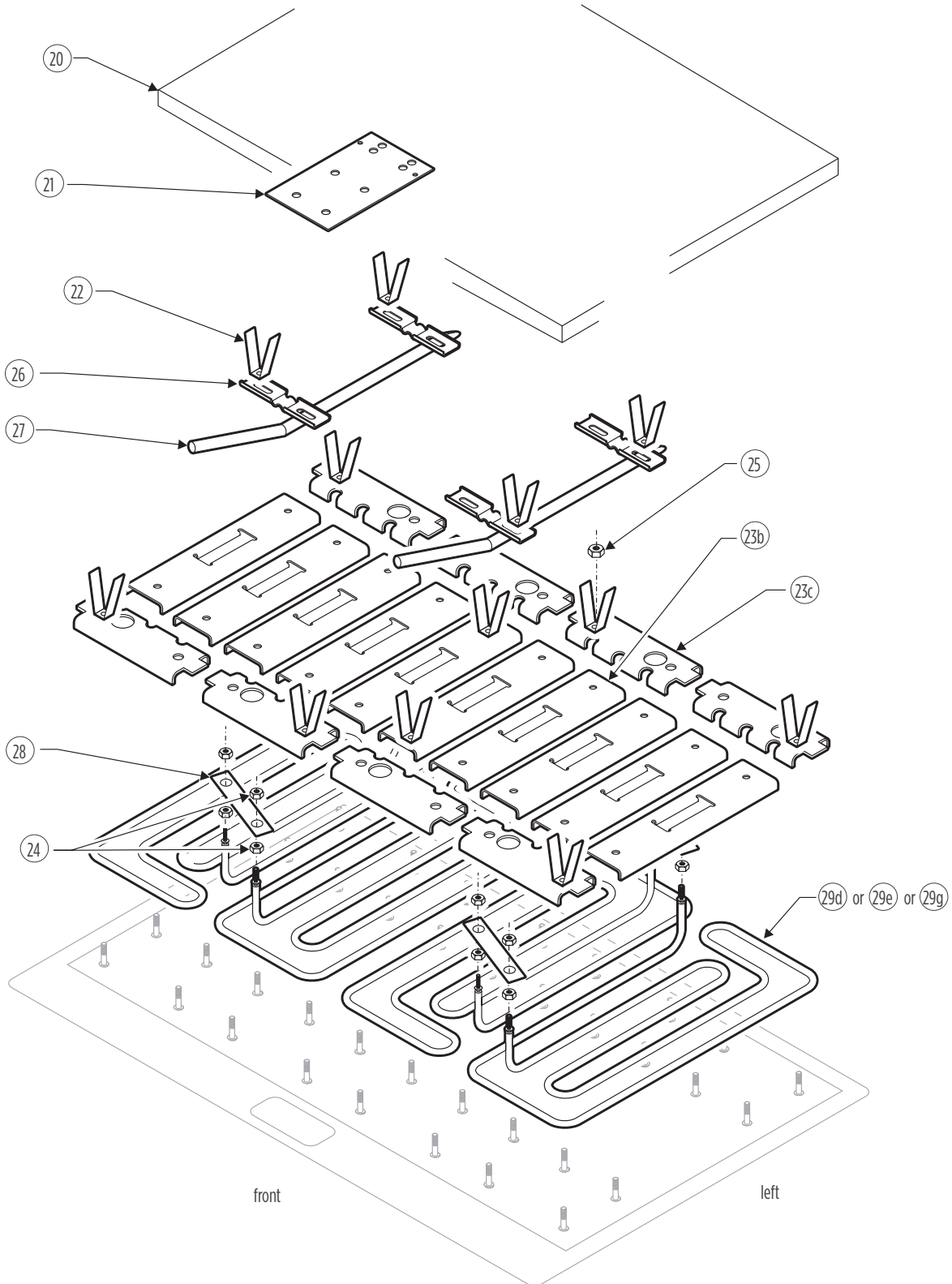
## EXPLODED VIEW

G19 INTERNAL [This unit is a 208 V and while many locations and appearances are similar, some units, such as 400 V models will differ as, for example they have 3 thermostats and use a different style of thermostat.



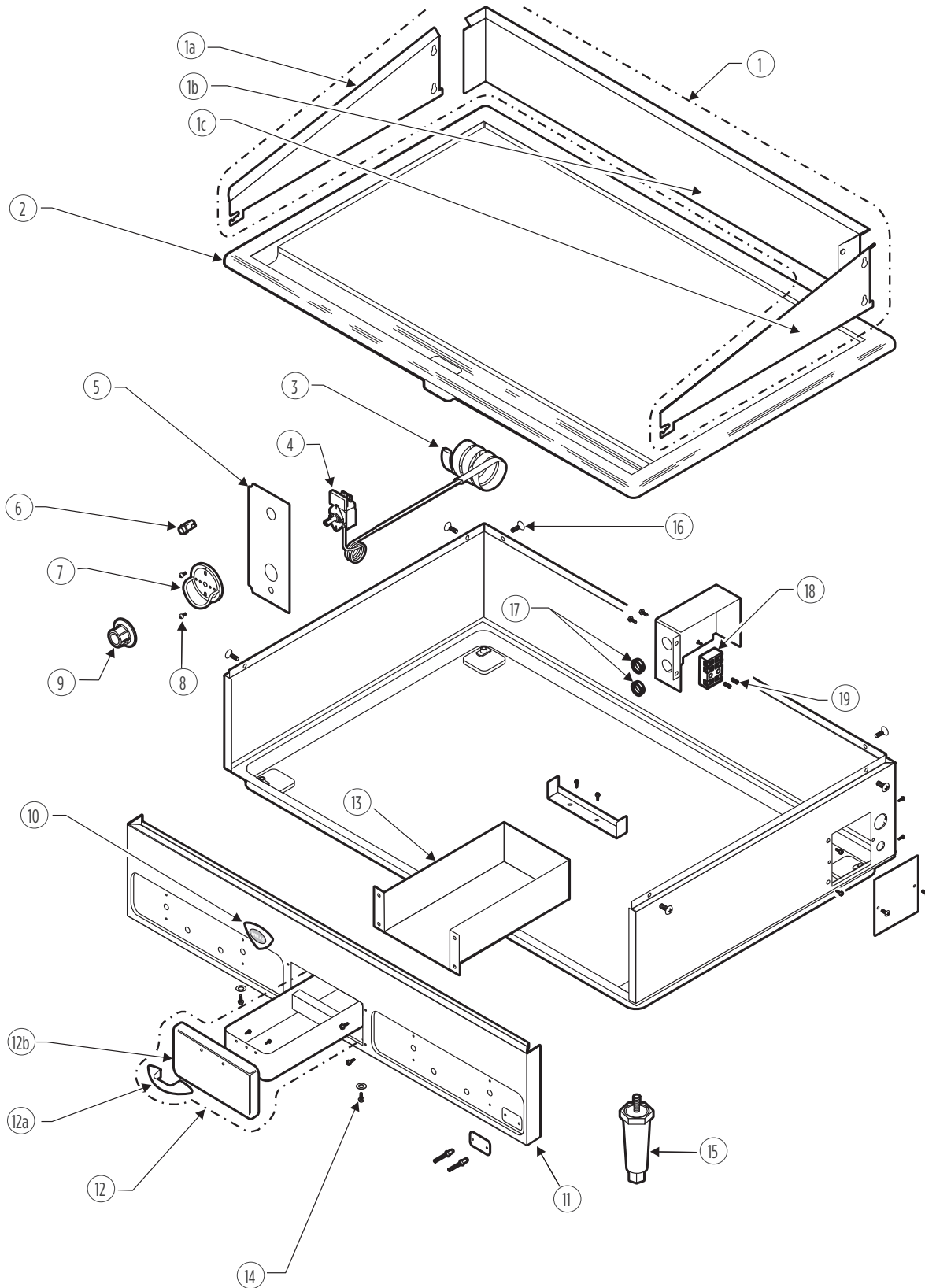
## EXPLODED VIEW

G19 INTERNAL [This unit is a 208 V and while many locations and appearances are similar, some units, such as 400 V models will differ as, for example they have 3 elements and use a different style of element.]



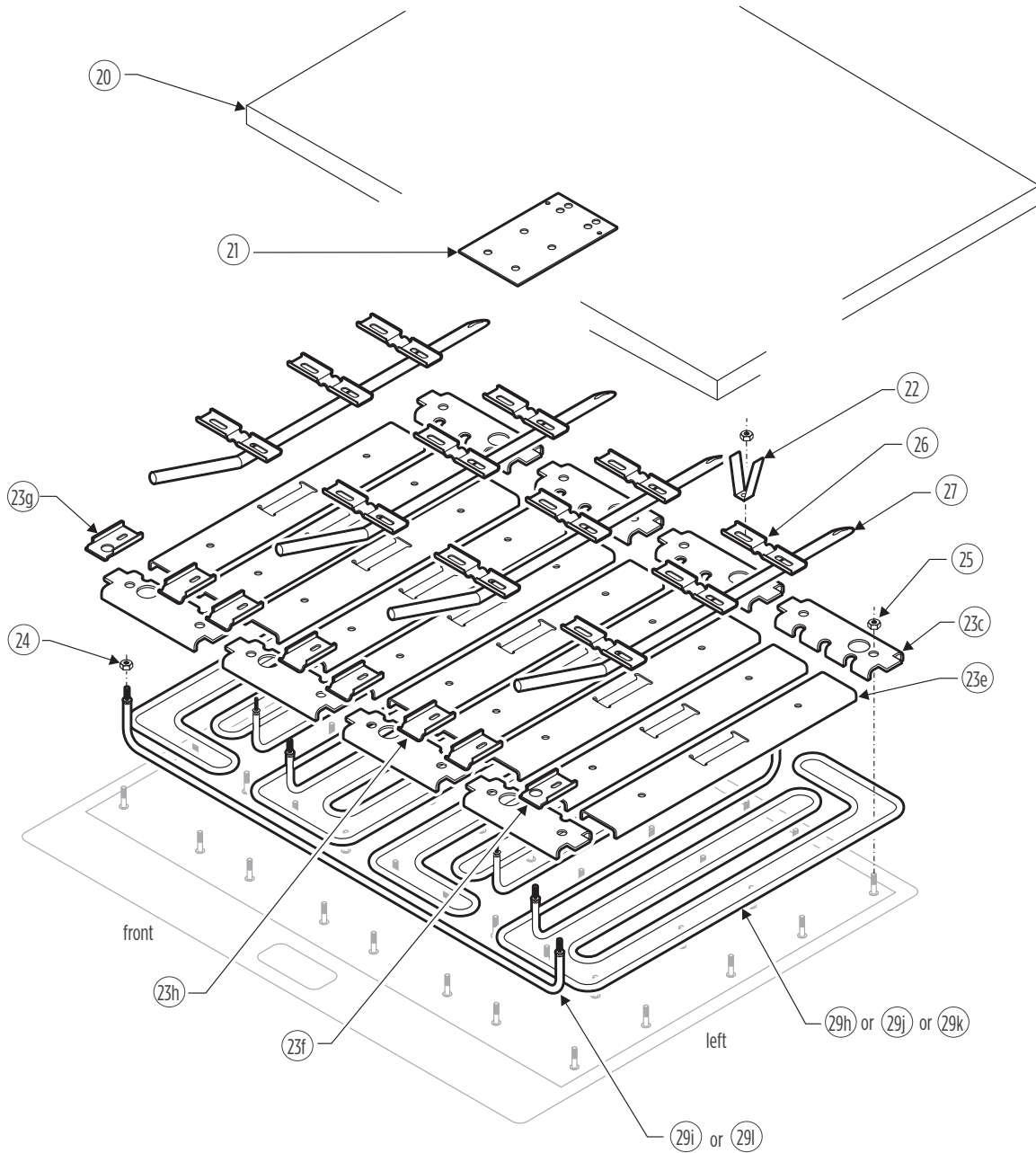
## EXPLODED VIEW

G23 BODY [This unit is a 208 V and while many locations and appearances are similar, some units, such as 400 V or 480 V models, may differ.]



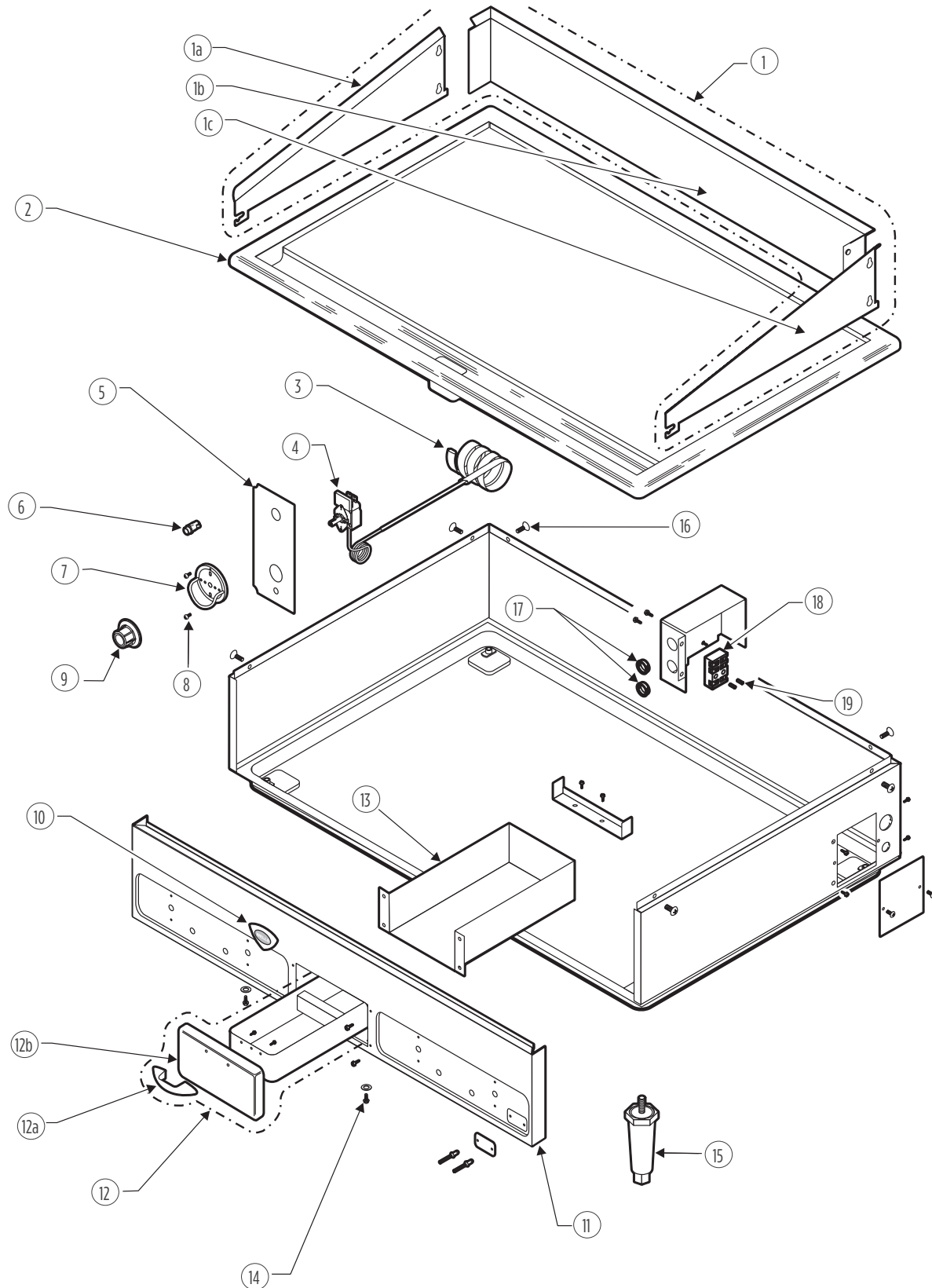
## EXPLODED VIEW

G23 INTERNAL [This unit is a 208 V and while many locations and appearances are similar, some units, such as 400 V or 480 V models, may differ.]



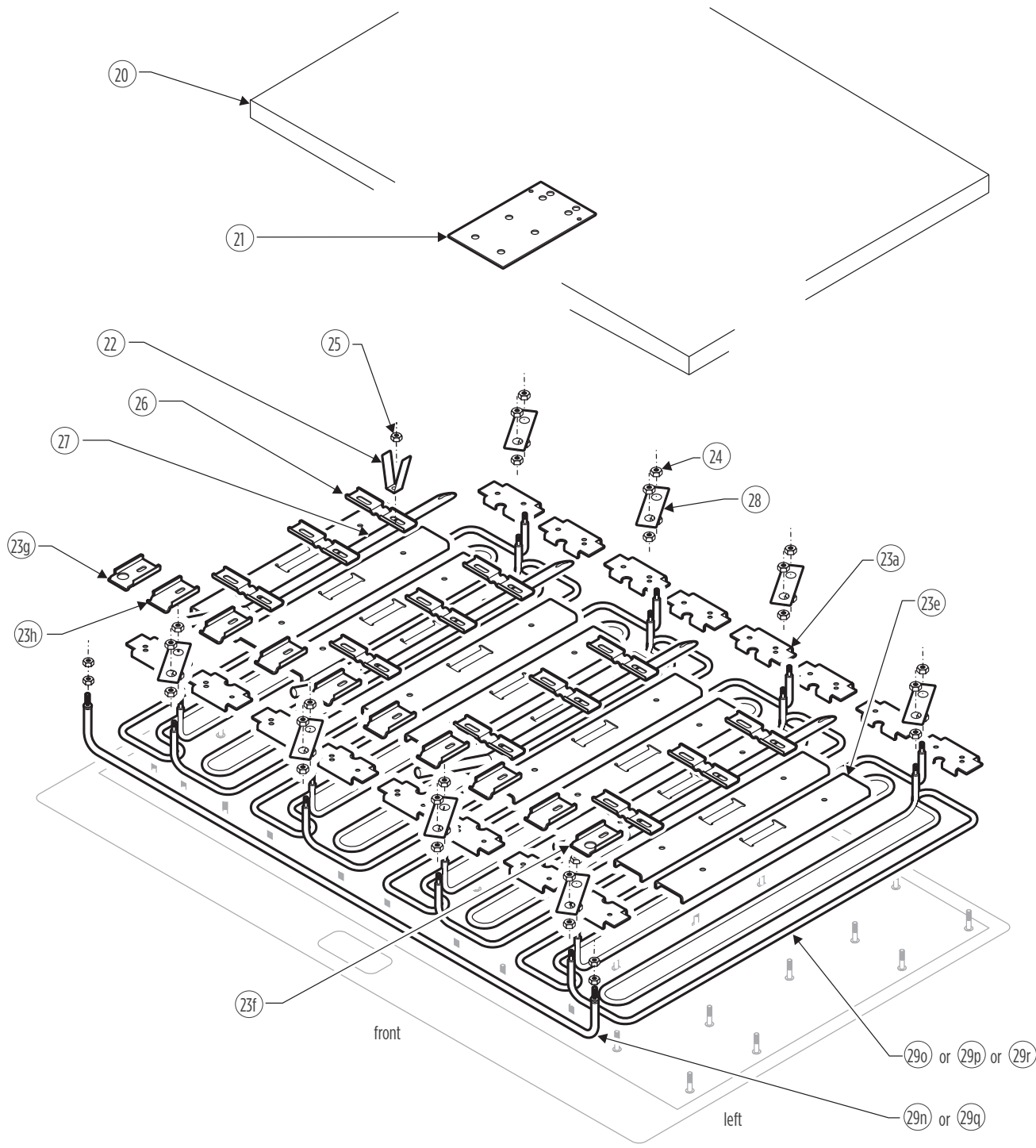
## EXPLODED VIEW

G24 BODY [This unit is a 208 V and while many locations and appearances are similar, some units, such as 400 V or 480 V models, may differ.]



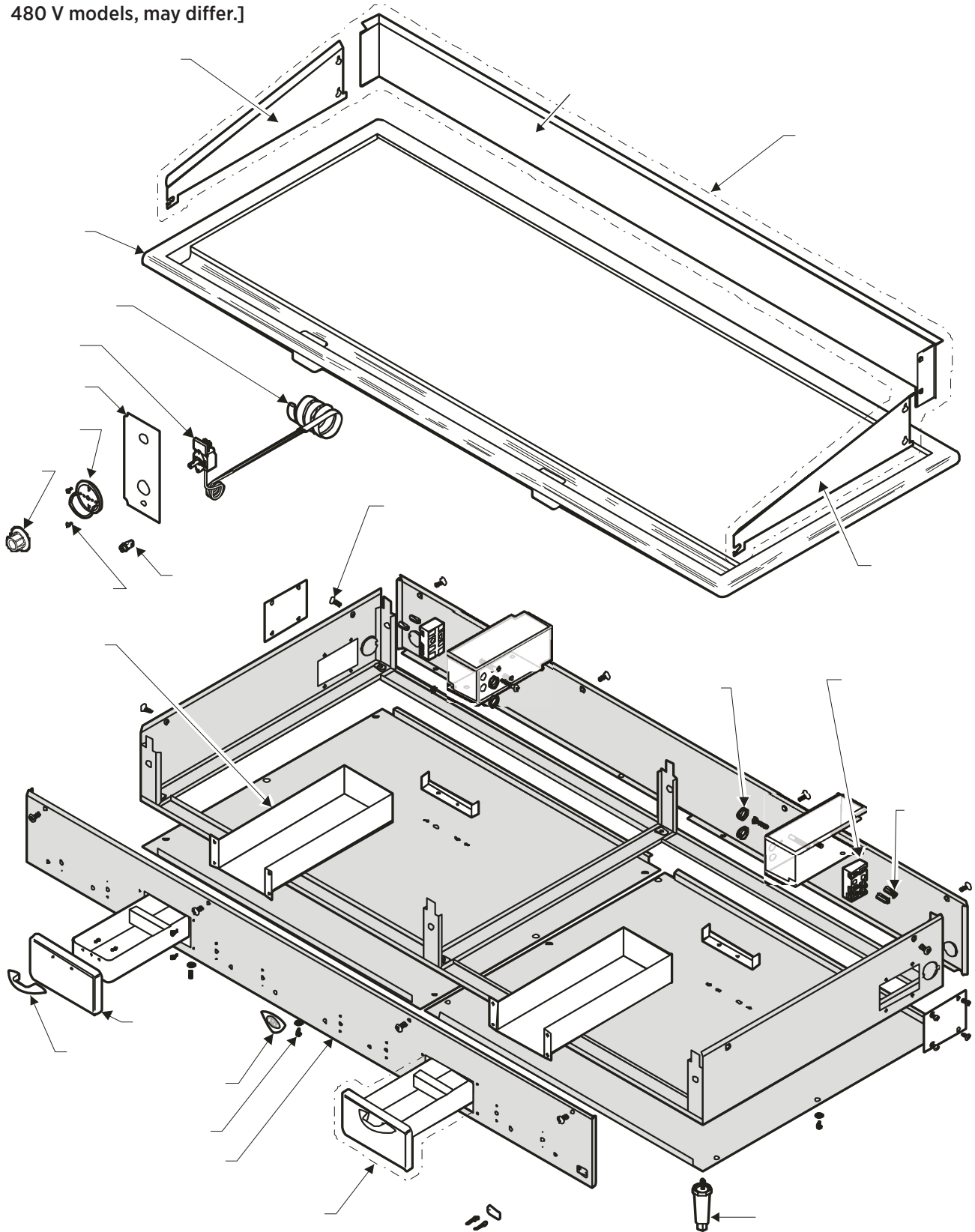
# EXPLODED VIEW

G24 INTERNAL [This unit is a 208 V and while many locations and appearances are similar, some units, such as 400 V or 480 V models, may differ.]



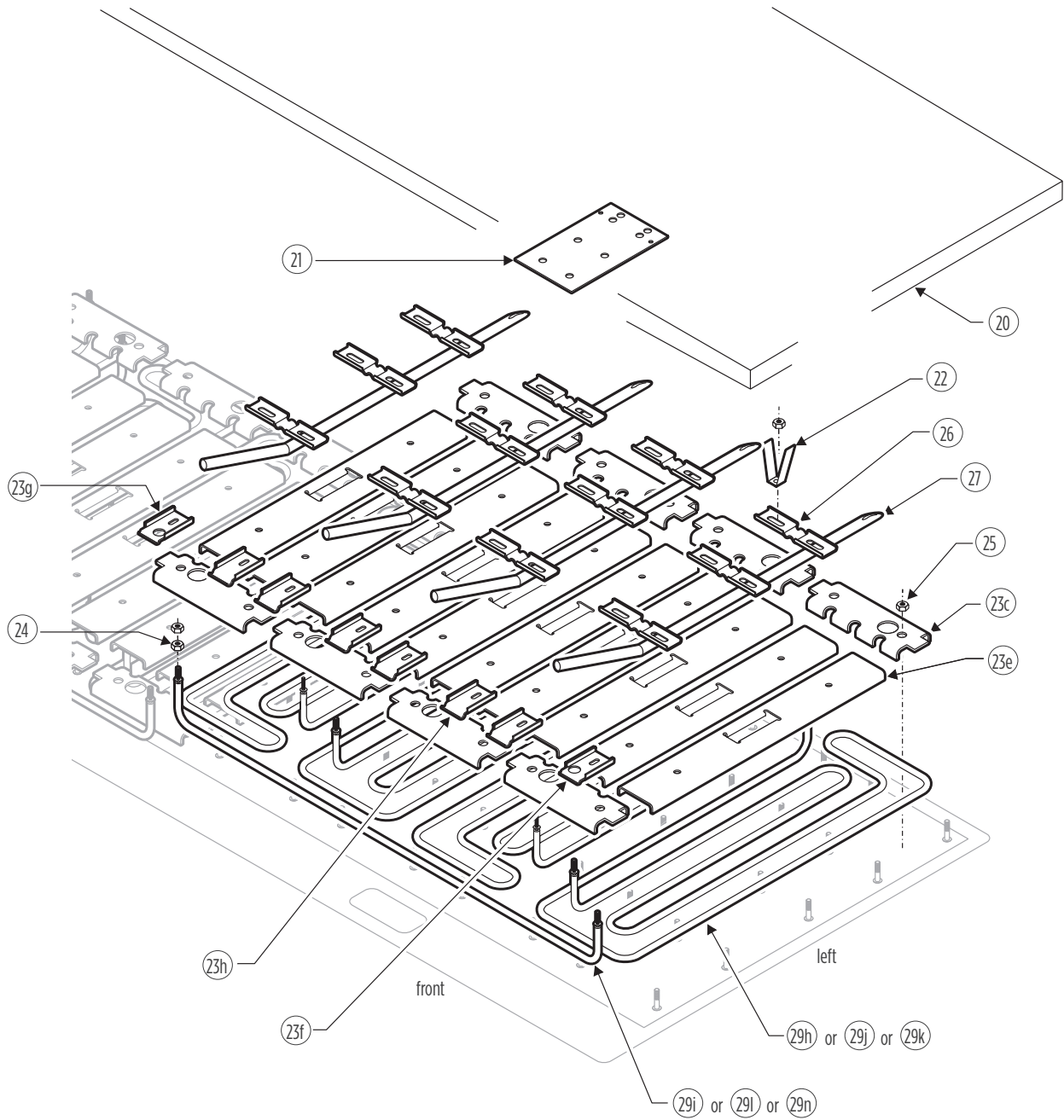
## EXPLODED VIEW

G60 BODY [This unit is a 208 V and while many locations and appearances are similar, some units, such as 400 V or 480 V models, may differ.]



## EXPLODED VIEW

G60 INTERNAL [This unit is a 208 V and while many locations and appearances are similar, some units, such as 400 V or 480 V models, may differ.]



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