



**WELLS MANUFACTURING**  
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[www.wells-mfg.com](http://www.wells-mfg.com)

**111**

## **OWNERS MANUAL**

### **BUILT-IN ELECTRIC GRIDDLES**

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



*Model G136*

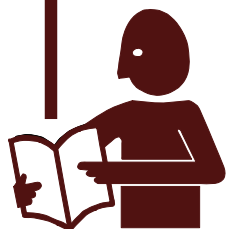


*Model JG246UL*

**Includes  
INSTALLATION  
USE & CARE  
PARTS LISTS  
WIRING DIAGRAMS**

### **IMPORTANT: DO NOT DISCARD THIS MANUAL**

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



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

## LIMITED EQUIPMENT WARRANTY

Wells Manufacturing warrants to the original purchaser of new Wells M42004 ovens to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by Wells and upon proper installation and start-up in accordance with the instructions supplied with each Wells unit. Wells' obligation under this warranty is limited to a period of three [3] years beginning from the date of original installation. The warranty period begins upon the earlier of the date of original installation or up to six [6] months after the original shipment, from the factory, of the covered product. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Wells' discretion have the parts replaced or repaired by Wells or a Wells-authorized service agency.

## THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by a Wells authorized service agency. Wells will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Wells-authorized service agency must be used. Wells will be responsible for normal labor charges incurred in the repair or replacement of a warrantied product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

## CONTACT

Should you require any assistance regarding the operation or maintenance of any Wells Manufacturing; phone or email our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 4:30 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: [TechService@partstown.com](mailto:TechService@partstown.com)

[www.Wells-Mfg.com](http://www.Wells-Mfg.com)

PRODUCTS	PARTS	LABOR
Universal Ventless Hoods (WVU)	1 year	1 year
Canopy Ventless Hoods (WVC)	1 year	1 year
*Universal ventless hoods and/or canopy ventless hoods purchased with approved Star Holdings electric equipment.  **Star Holdings approved electric equipment purchased and installed a under ventless hood.  *** Universal ventless hood and Star Holdings electric equipment must be on the same po and listed on the ventless start-up document for the 2-year warranty to apply.	2 years	2 years
"Cook'n Hold equipment (HW-106D)	2 years	2 years
Cast iron gates, burners and burner shields	1 year	
Original Wells parts sold to repair Wells equipment	90 days	

## WARRANTY EXCLUSIONS

### THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

Wells' sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. Wells is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without Wells' approval will void the warranty.
- Units exceeding three [3] years from original installation

## ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

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

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## INTRODUCTION

Thank You for purchasing this Wells Manufacturing appliance.

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

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

## SPECIFICATIONS - STANDARD GRIDDLES

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

## FEATURES & OPERATING CONTROLS

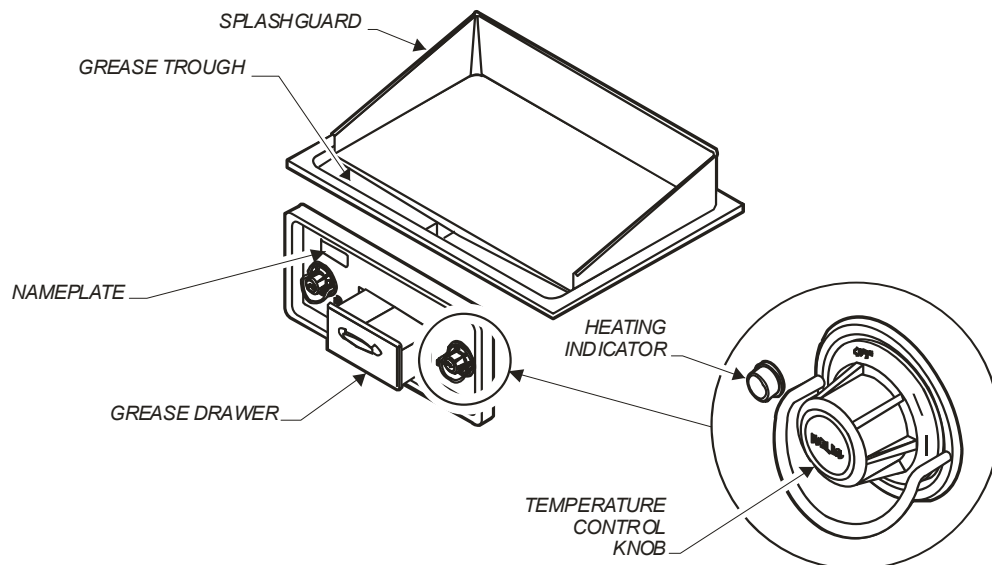


Fig. 1 Countertop Griddle Features & Operating Controls  
G136 Shown - G196, G236, G246 and G606 are Similar

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

## PRECAUTIONS AND GENERAL INFORMATION



### **DANGER: BURN HAZARD**

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



### **WARNING: ELECTRIC SHOCK HAZARD**

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

This appliance is intended for use in commercial establishments only.

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

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

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

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

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

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

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

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

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

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



### **CAUTION: RISK OF DAMAGE**

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



### **CAUTION: HOT SURFACE**

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

## INSTALLATION

### UNPACKING & INSPECTION

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

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

Read and understand all attached labels and diagrams.

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

### CUT-OUT AND INSTALLATION

#### Cutouts

- a. Griddles may be installed in METAL COUNTERS ONLY (except JG246U, which can also be installed in wood counters so long as proper clearances are maintained).
- b. Cutout dimensions for griddles and control panels are listed on the *Installation Instructions* provided with the griddle.
- c. Refer to the *Installation Instructions* for Underwriters Laboratories *Conditions of Acceptability*.

#### Mounting the griddle:

- a. Verify that provided sealants are applied to the under side of the griddle top flange prior to setting the unit into the cutout.
- b. After installation, verify that the tabs on the Wellsloks are turned out to lock the appliance into the counter (see Fig. 2).
- c. Apply a thin bead of food-grade silicone sealant around the flange to seal it to the counter.

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

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

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

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

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

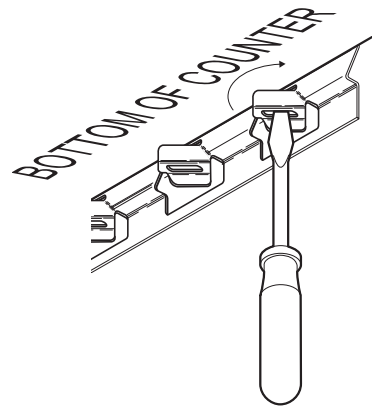


Fig. 2 Set the Wellsloks

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

## INSTALLATION (continued)



### WARNING: ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician.

DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

### ELECTRICAL INSTALLATION

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

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

Use copper wire suitable for at least 90°C for supply connections.

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

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

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

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

### EQUIPMENT SETUP

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

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



### CAUTION: RISK OF DAMAGE

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



### CAUTION: ELECTRIC SHOCK HAZARD

This griddle must be electrically grounded.

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

### IMPORTANT:

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



## OPERATION



### CAUTION: HOT SURFACE

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

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

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

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

## PREPARING THE GRIDDLE SURFACE

### SEASONING STANDARD AND GROOVED GRIDDLES

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

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

### CHROME PLATED GRIDDLES

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

- a. Thoroughly clean griddle surface using a soft clean cloth and a small amount of mild detergent.
- b. Rinse and dry thoroughly after cleaning.
- c. The griddle is now ready to use.

### USING THE GRIDDLE

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

For standard griddles:

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

For chrome plated griddles:

- Scrape cooking waste into the grease trough after preparing each order.
- **DO NOT** bang or tap pots, pans, spatulas or other metal utensils on the griddle surface as this may damage the chrome plating.



## OPERATION (continued)

### NOTE:

Separate sections of griddle may be set to different temperatures. This will allow a variety of products to be prepared at the same time, and will allow prepared product to be held at serving temperature after cooking.

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

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

### 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.

### RECOMMENDED GRILLING 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

## CLEANING INSTRUCTIONS - STANDARD AND GROOVED GRIDDLES



### CAUTION: BURN HAZARD

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



### CAUTION: ELECTRIC SHOCK HAZARD

Do not submerge griddle in water.

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

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

**IMPORTANT:** NEVER USE STEEL WOOL TO CLEAN THE GRIDDLE SURFACE!

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

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

### PREPARATION

Set temperature control to 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 (*pn: G7-34786*) to scrape food waste. Clean the griddle surface down to bright metal.

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

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

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

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

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

- 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 and control panel with a clean cloth and non-abrasive cleanser. Rinse thoroughly with a clean cloth dampened with water. Dry with a soft clean cloth

Procedure is complete.

## CLEANING INSTRUCTIONS - CHROME PLATED GRIDDLES

### PREPARATION

Set temperature control to 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.

- a. Clean drawer with hot water and a mild detergent.
- b. Dry drawer thoroughly and reinstall in griddle.

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

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

Procedure is complete.



### CAUTION: ELECTRIC SHOCK HAZARD

Do not submerge griddle in water.

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

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

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

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

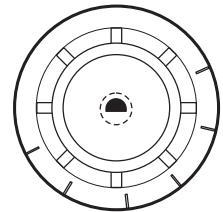
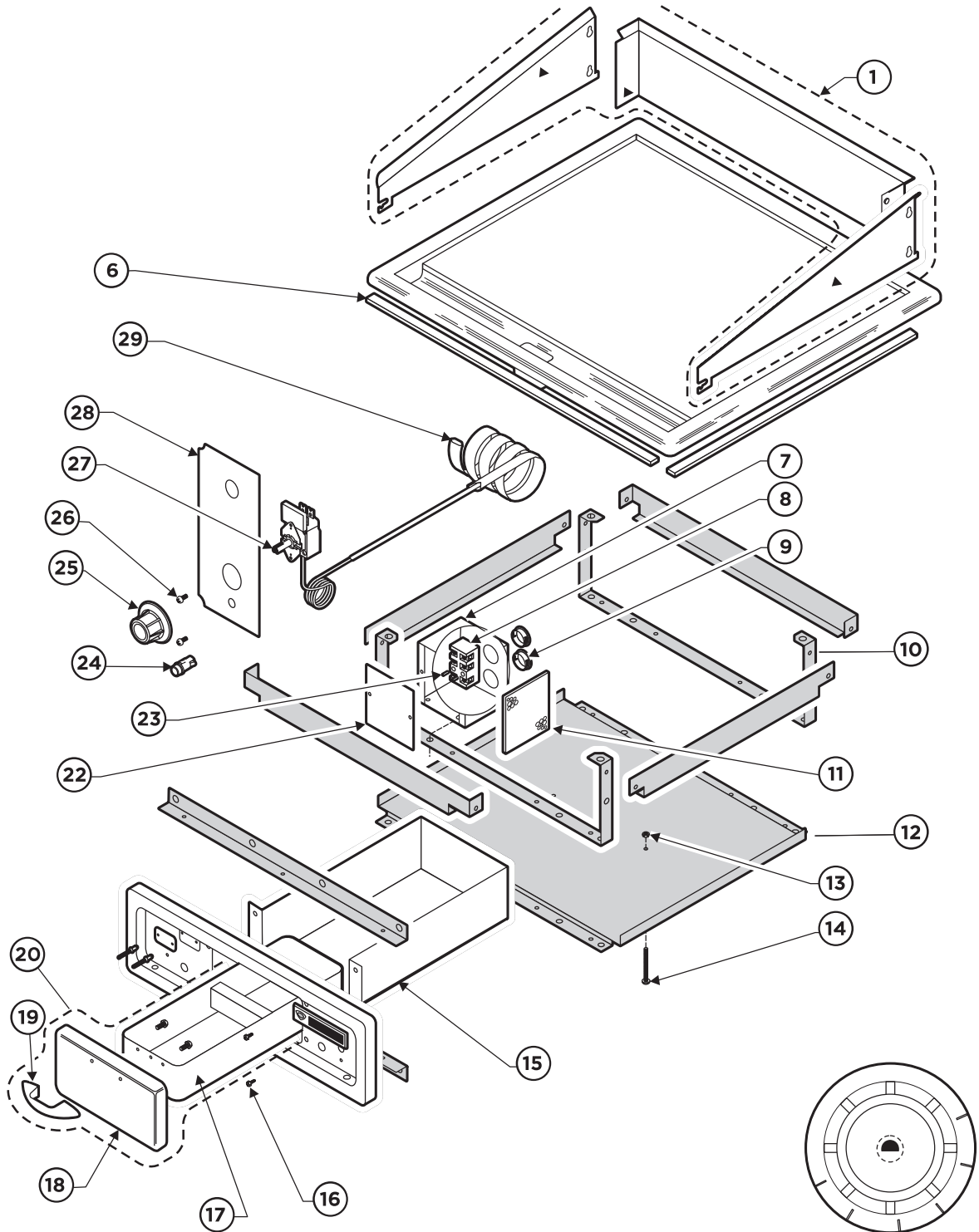
**IMPORTANT:**  
Never bang or tap metal implements, spatulas, pots, pans or scrapers on the griddle surface.

## TROUBLESHOOTING SUGGESTIONS

DESCRIPTION	POSSIBLE PROBLEM	SUGGESTED REMEDY
Griddle will not heat	Circuit breaker off or tripped	Reset circuit breaker
One section does not heat	Temperature control knobs not set to desired temperature	Set to desired temperature
	Damaged internal component	Contact Wells Authorized Service Agency for repairs
Griddle drips grease	Grease drawer full or not installed	Empty grease drawer. Install properly
	Damaged internal component	Contact Wells Authorized Service Agency for repairs
<b>NOTE:</b> There are no user serviceable components in the griddle. In all cases of damage or malfunction, contact your Authorized Wells Service Agency for repairs.		

## EXPLODED VIEW: G136 Cabinet & Electrical

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



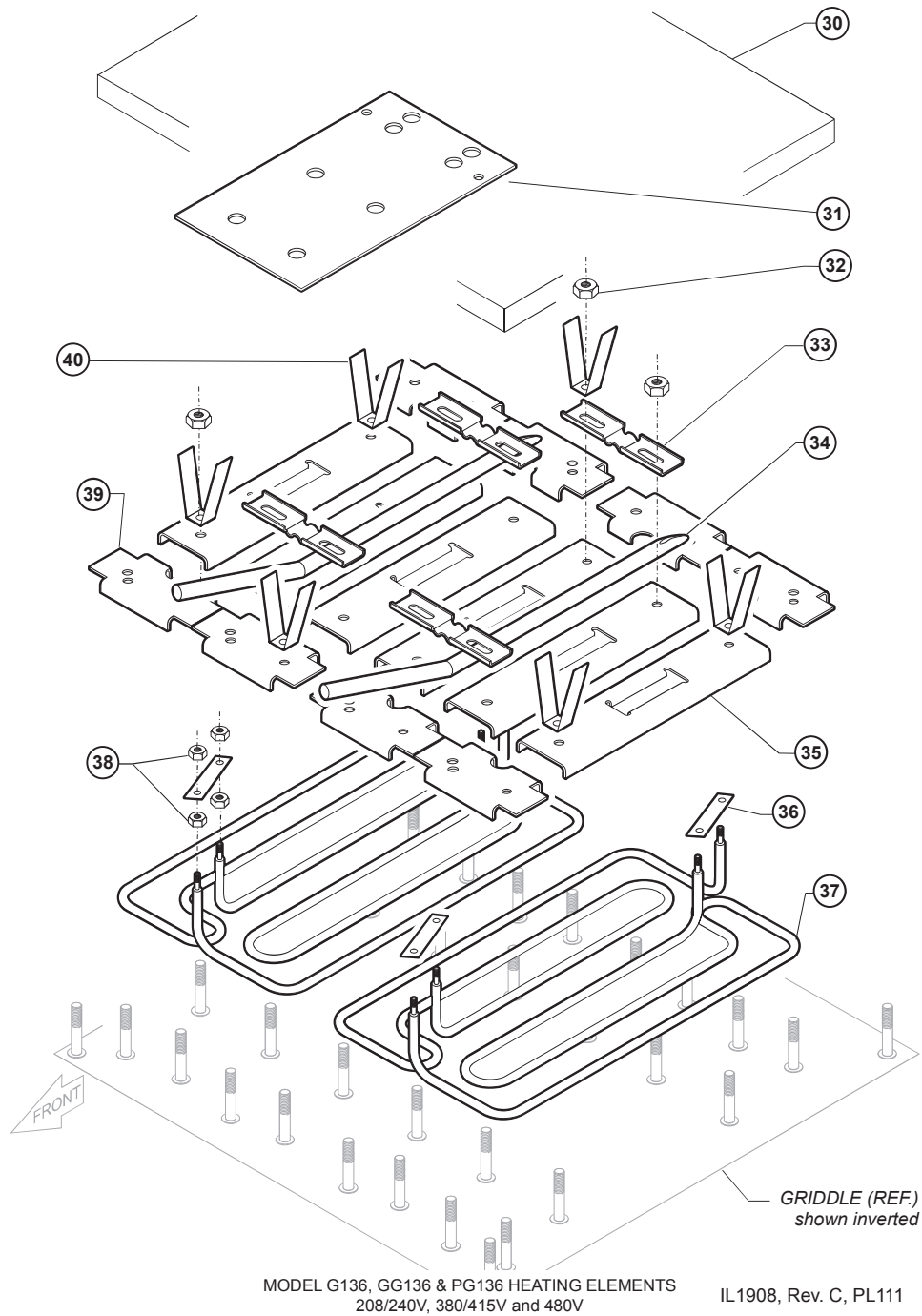
Knob 2R-50259

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

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## EXPLODED VIEW: G136 Heating Elements

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



## PARTS LIST: G136, GG136, PG136

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



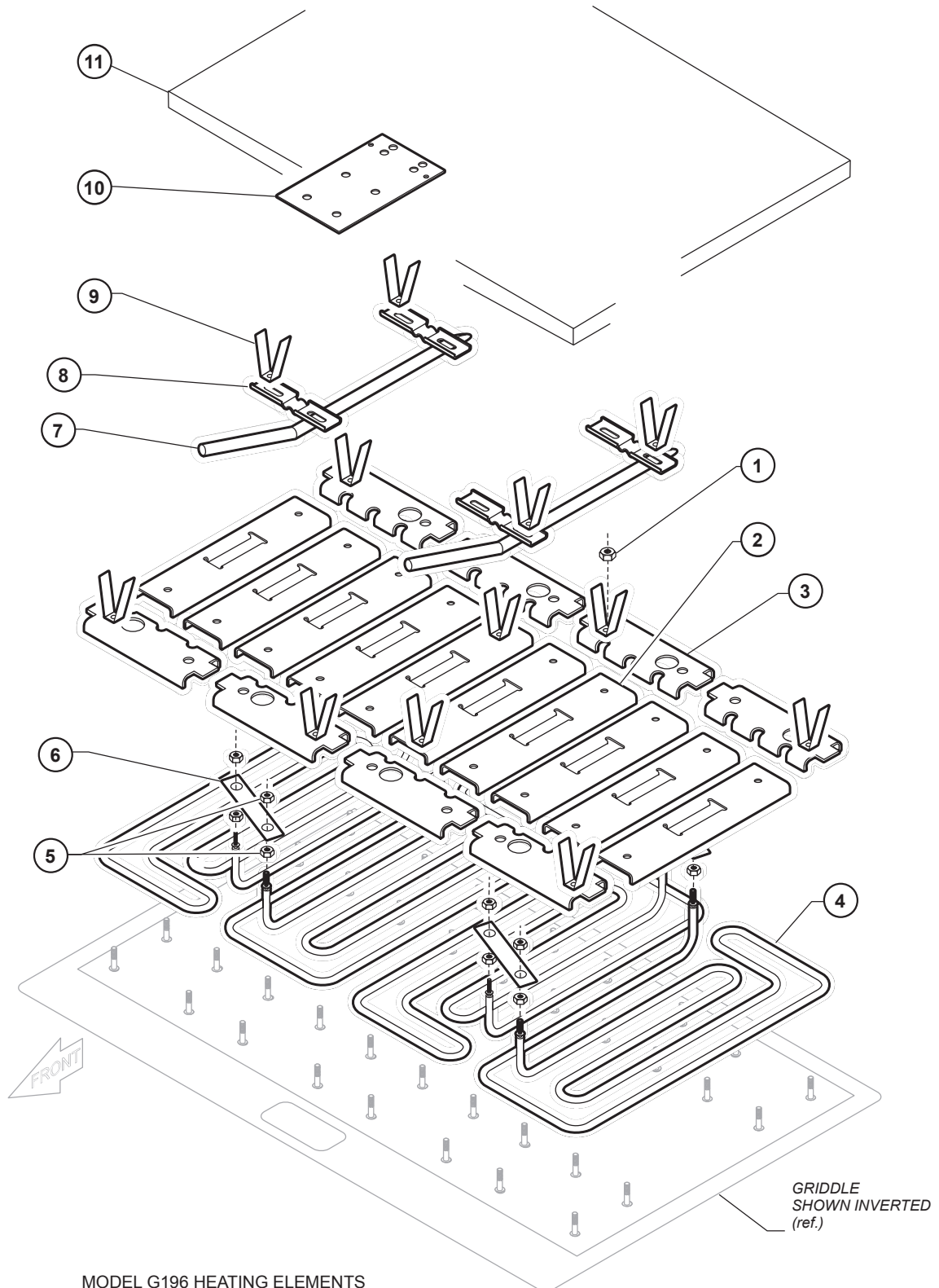
## PARTS LIST: G136, GG136, PG136

### G136 COUNTERTOP ELECTRIC GRIDDLE

Fig No.	Part No	Description	Qty	Application
32	2C-31253	NUT 1/4-20 FINISHED HEX M	32	G136
33	G7-32028	CLAMP THERMO BULB GRIDL	4	G136, G136-480V
	G7-46178		2	G136-400, GG136-400
34	2A-31972	TUBE THERMO 18 LINE GRID	2	G136
35	G7-31968	CLAMP ELEM CTR SMALL GRID	6	G136, G136-480V
	G7-46169	CLAMP ELEM EU ROHS	2	G136-400, GG136-400
36	2E-32054	JUMPER, ELEMENT MEDIUM	4	G136, G136-480V
37	2N-30496UL	ELEMENT 240V 2250W	4	G136
	2N-45922UL	ELEM 220V 4500W EU	2	G136-400, GG136-400
	2N-48904UL	ELEM HEATING 480V 2250W	4	G136-480V
38	2C-35313	NUT 10-32 HEX MS SS		G136
39	G7-31969	CLAMP ELEM END SMALL GRID	8	G136, G136-480V
40	G7-33474	CLIP TIE DOWN INSUL GRID	7	G136, G136-480V
			8	G136-400
NI	G7-32089	SCRAPER SPATULA GRIDL	1	G136
NI	G7-34786	SCRAPER ASSY GROOVED GRID	1	GG136
WIRING DIAGRAMS				
NI	2M-46211	DIA WIR G13(6)EU 220/380V	1	G136-400, GG136-400
NI	2M-48929	DIA WIR G13(6) 208-480V	1	G136, G136-480V

## PARTS LIST: G136

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

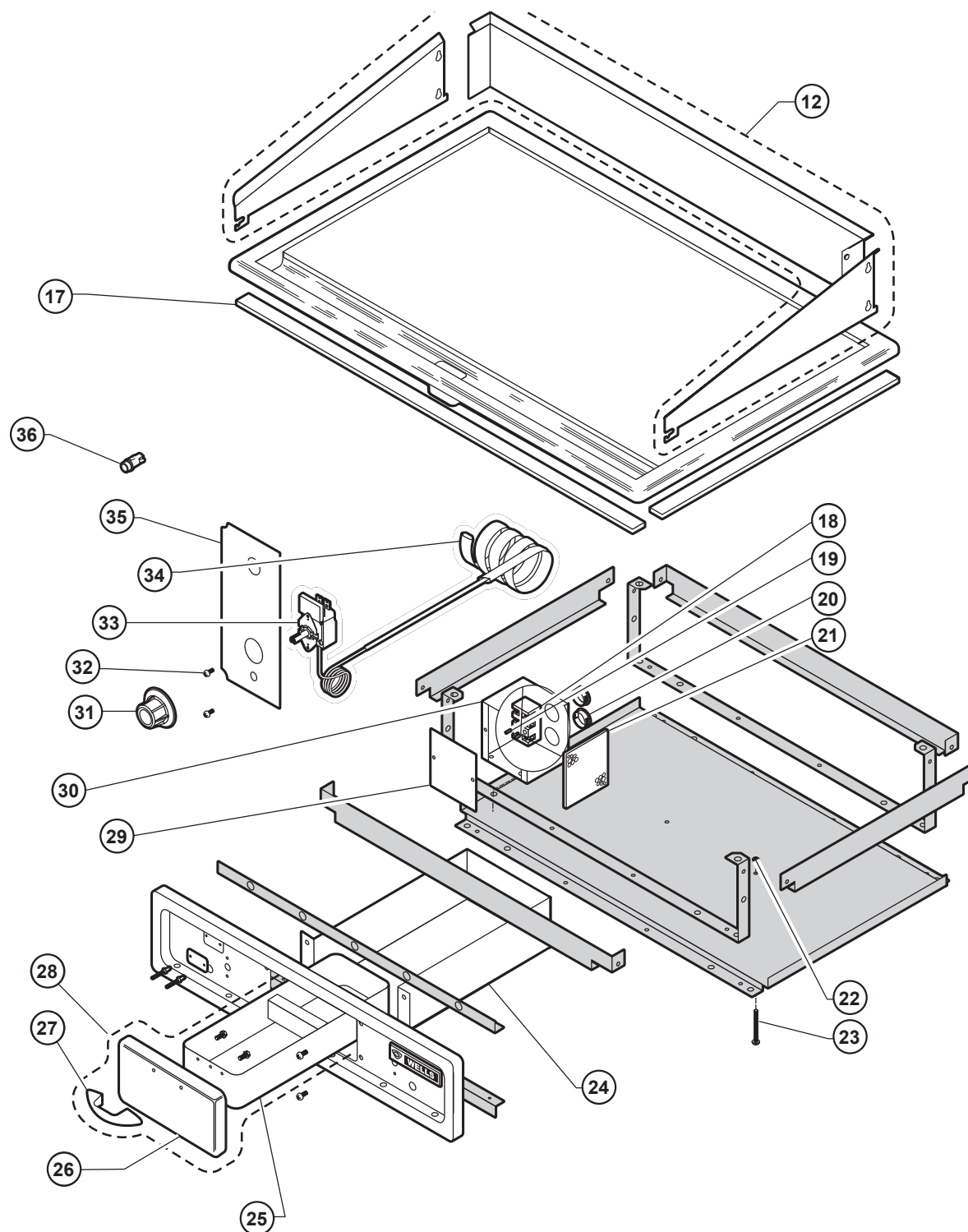


MODEL G196 HEATING ELEMENTS  
 208/240V and 480V

IL1910 PL111

## EXPLODED VIEW: G196

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



**ELECTRIC GRIDDLE G-196**  
**CABINET COMPONENTS**

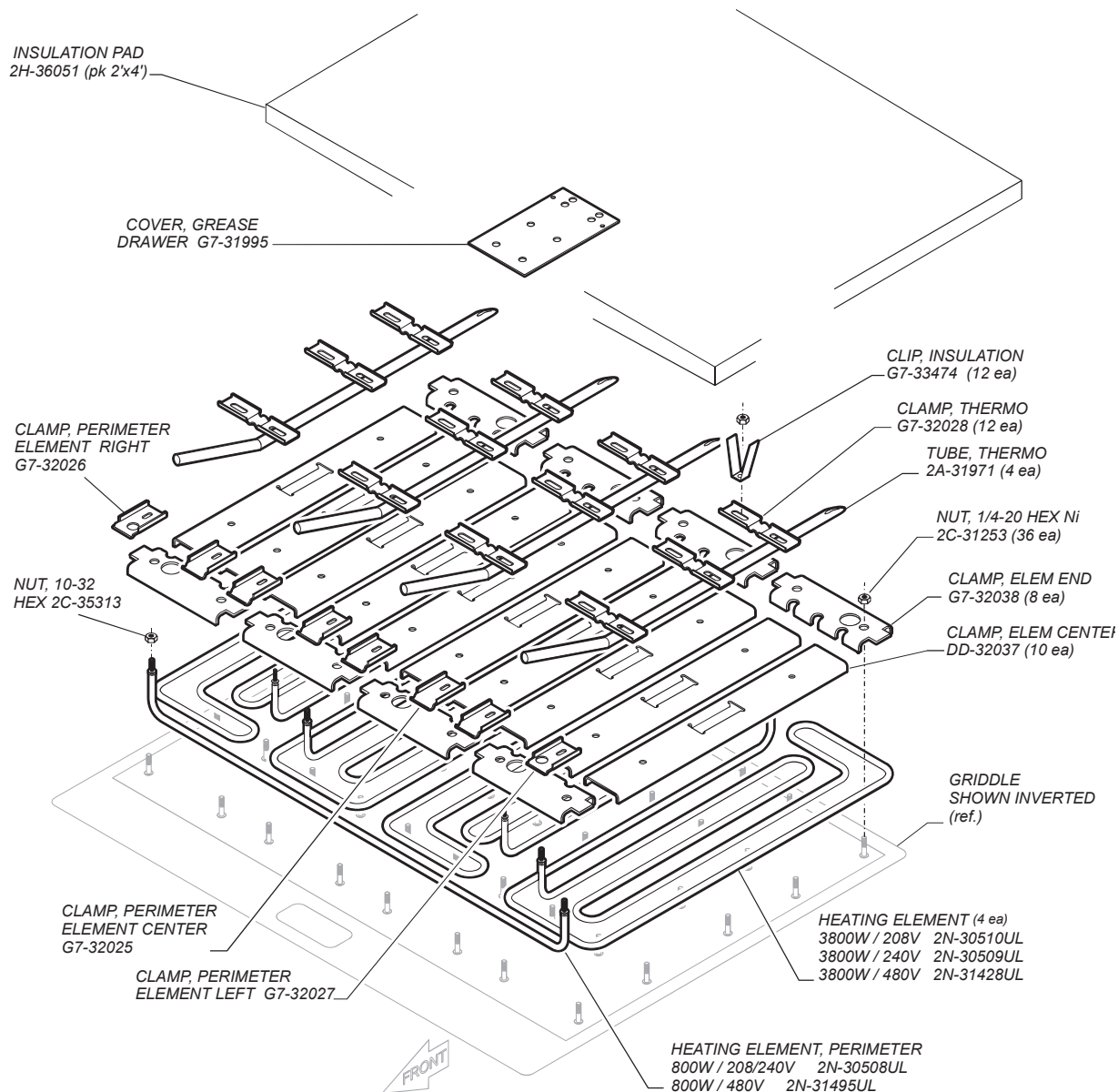
SK3242 REV - (09-24)

## EXPLODED VIEW: G196

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

## EXPLODED VIEW & PARTS LIST: G236

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

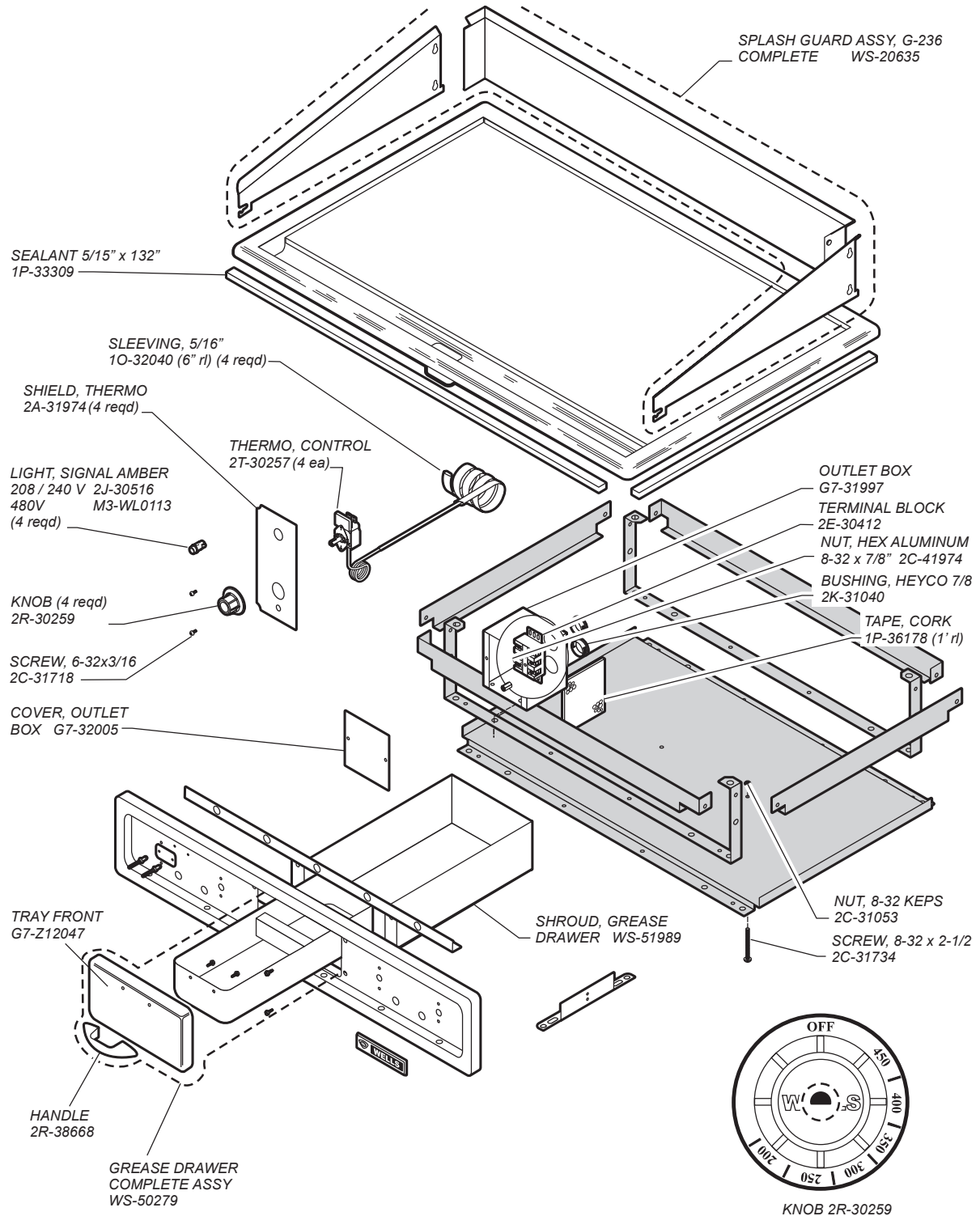


ELECTRIC GRIDDLE G-236  
HEATING ELEMENTS

IL1912 PL111

## EXPLODED VIEW & PARTS LIST: G236

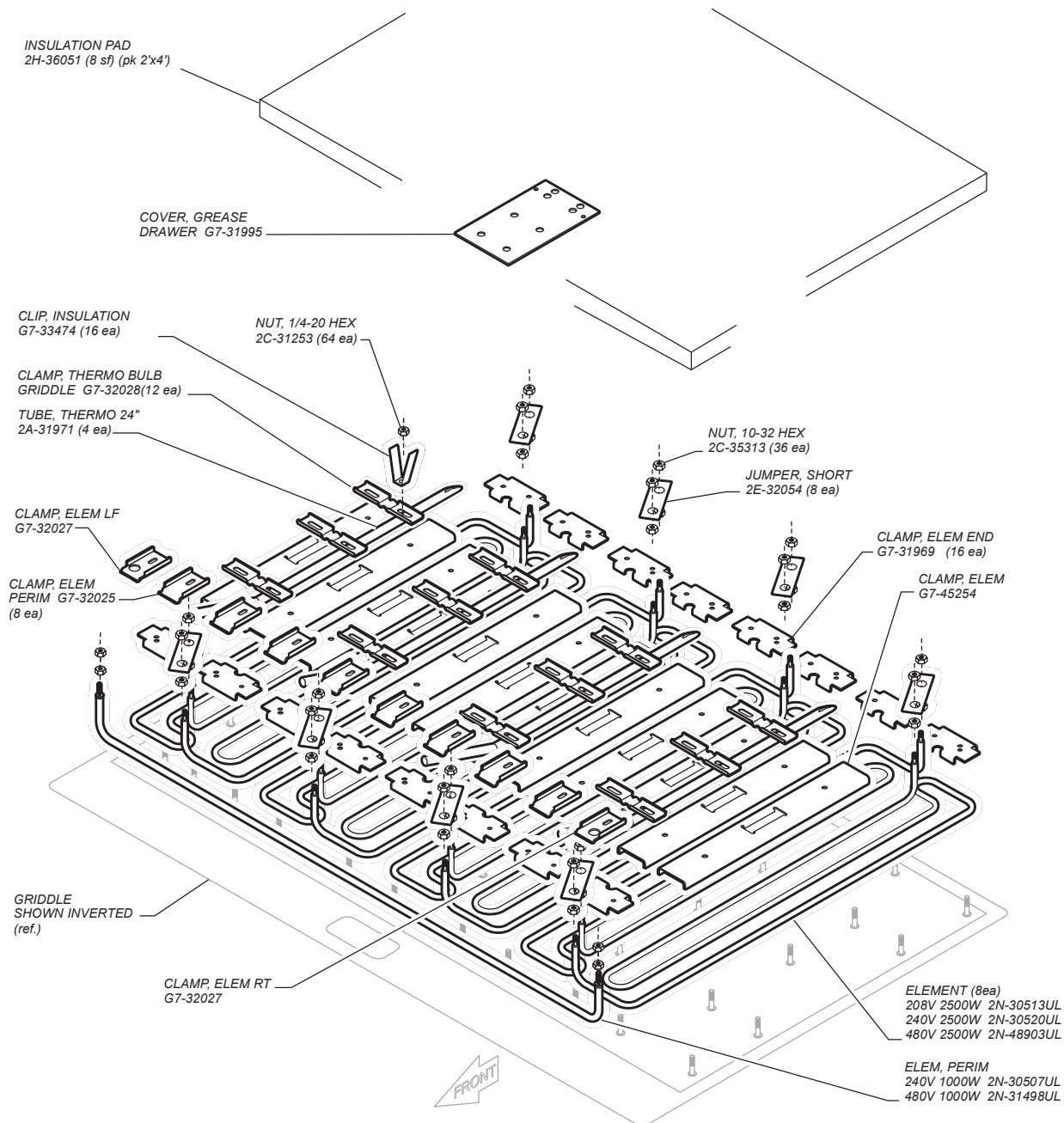
### BUILT-IN ELECTRIC GRIDDLE MODEL G236 - CABINET & ELECTRICAL 208V, 240V and 480V





## EXPLODED VIEW & PARTS LIST: G246

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



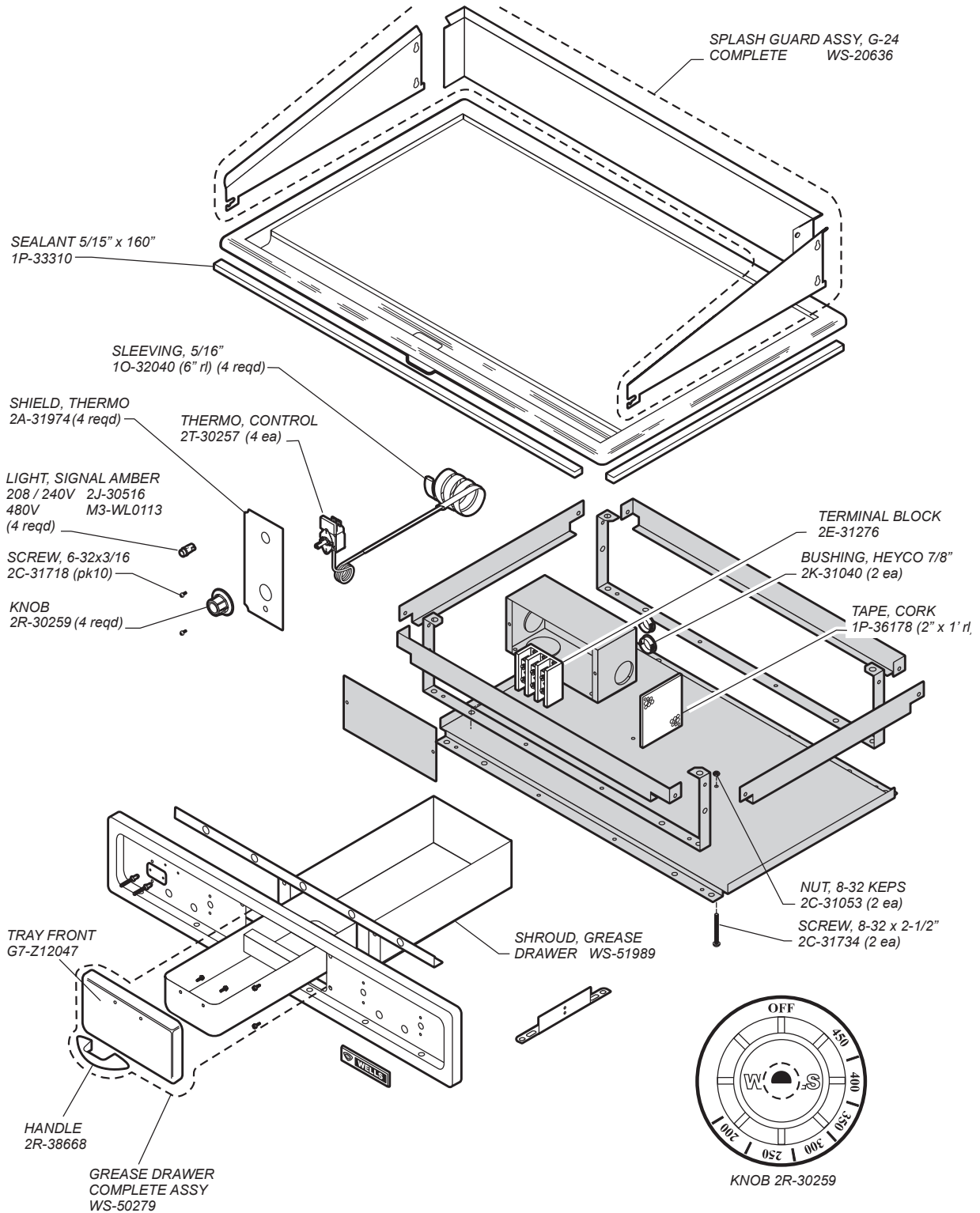
**ELECTRIC GRIDDLE G-246  
HEATING ELEMENTS**

IL1914 PL111



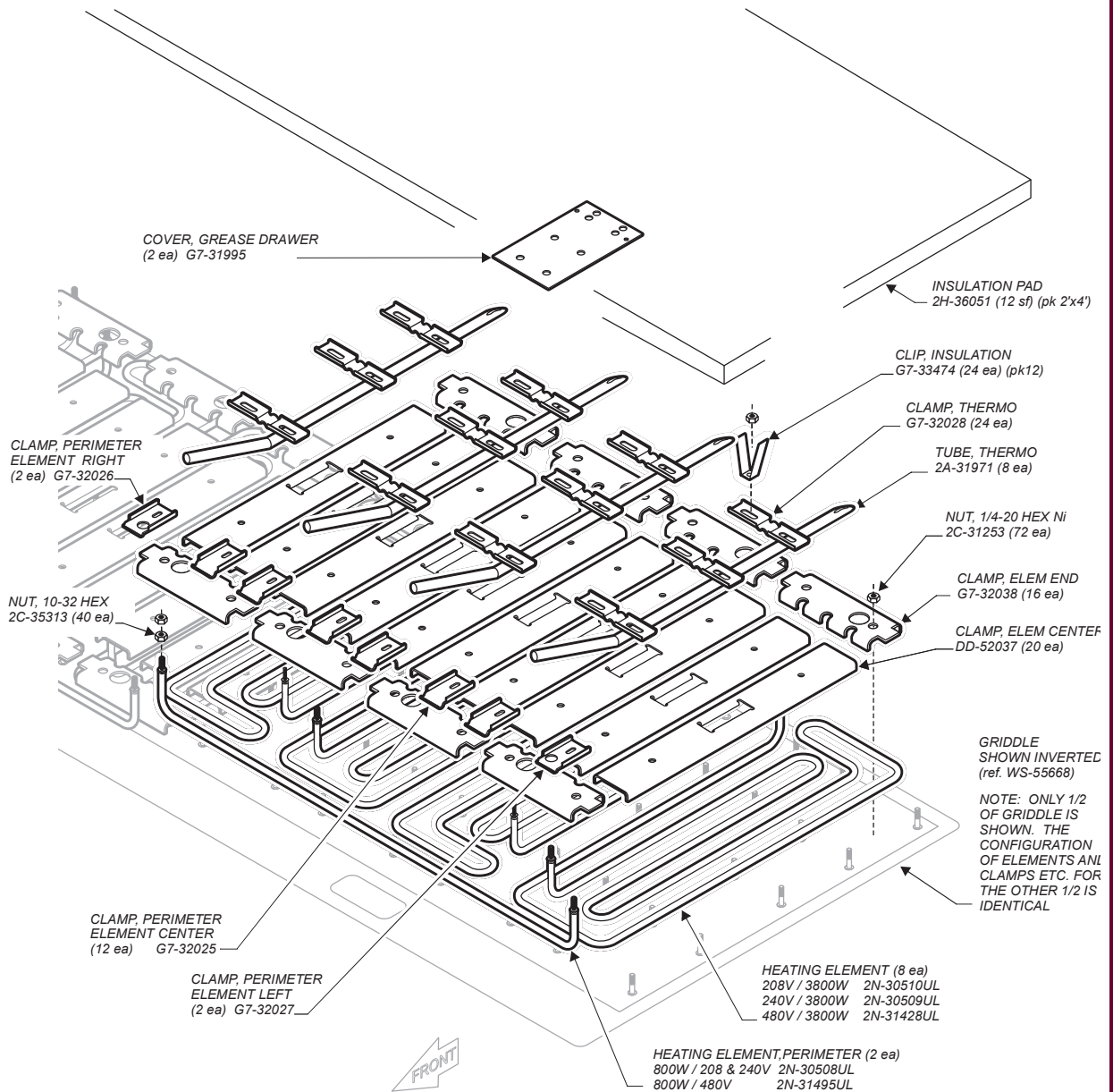
## EXPLODED VIEW & PARTS LIST: G246

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



## EXPLODED VIEW & PARTS LIST: G606

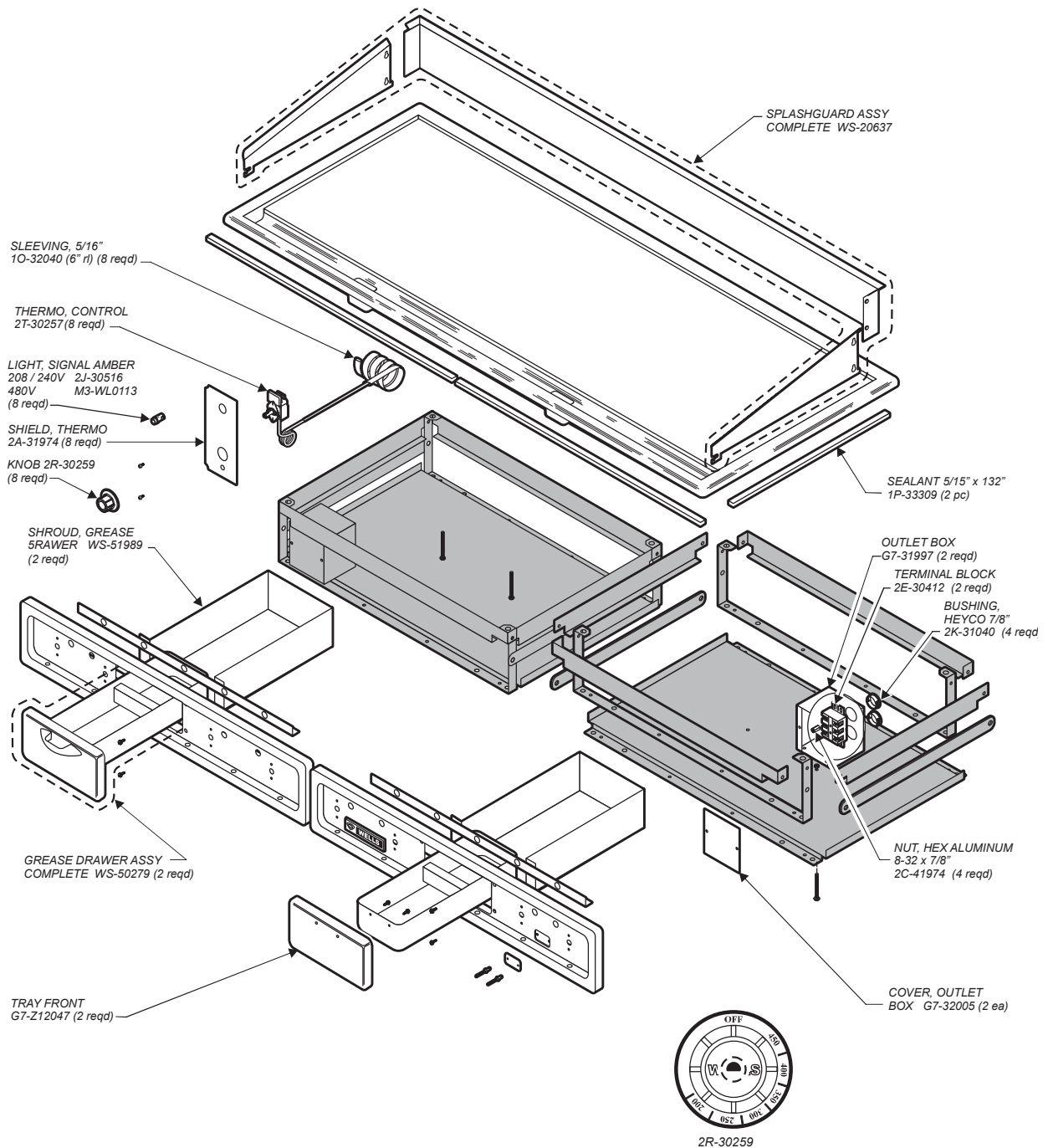
### BUILT-IN ELECTRIC GRIDDLE MODEL G606 - HEATING ELEMENTS 208V, 240V and 480V



IL1944, Rev. A, 12/29/09

## EXPLODED VIEW & PARTS LIST: G606

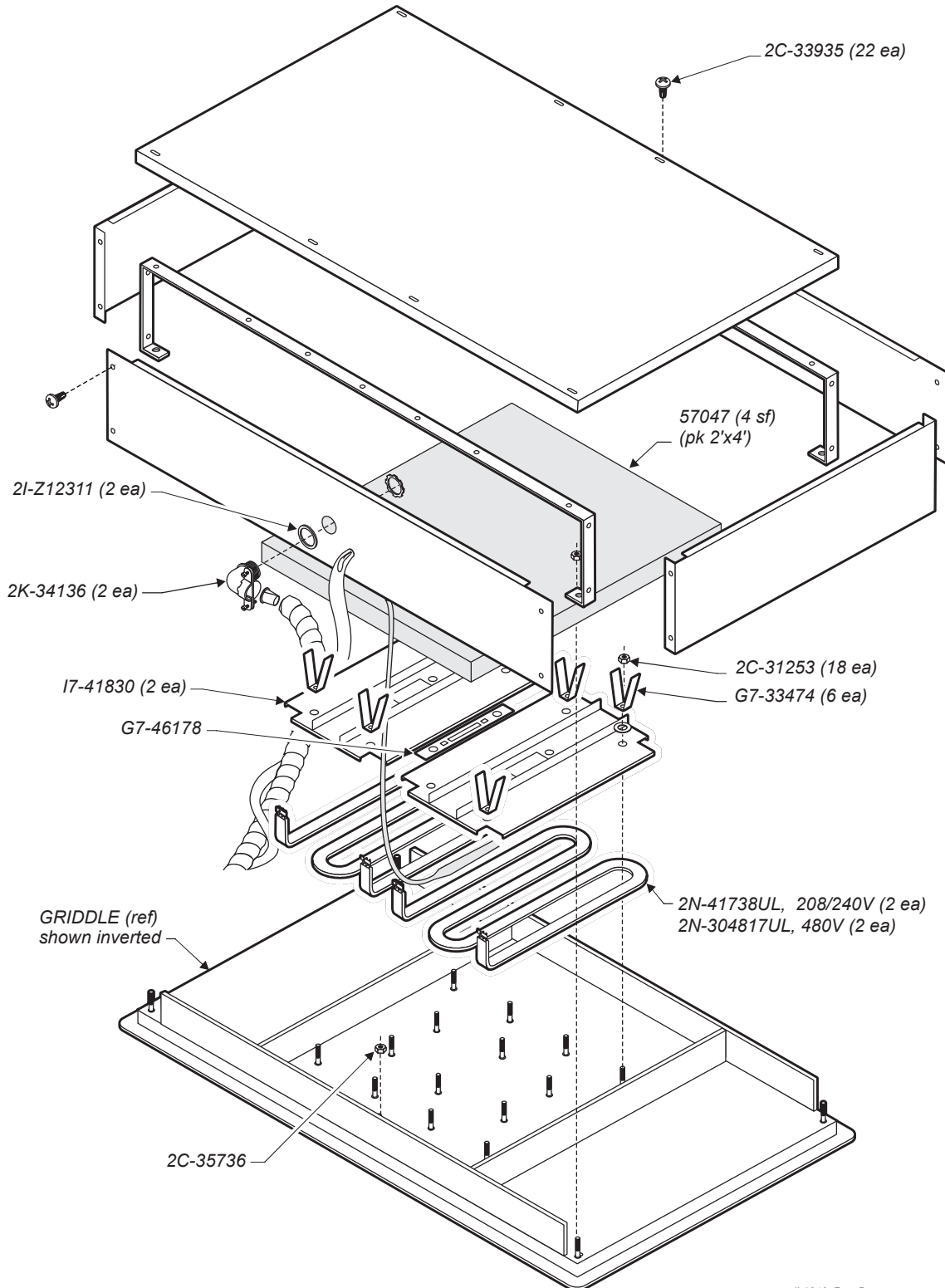
### BUILT-IN ELECTRIC GRIDDLE MODEL G606 - CABINET & ELECTRICAL 208V, 240V and 480V



SK3245 REV - (09-24)

## EXPLODED VIEW & PARTS LIST: JG246UL

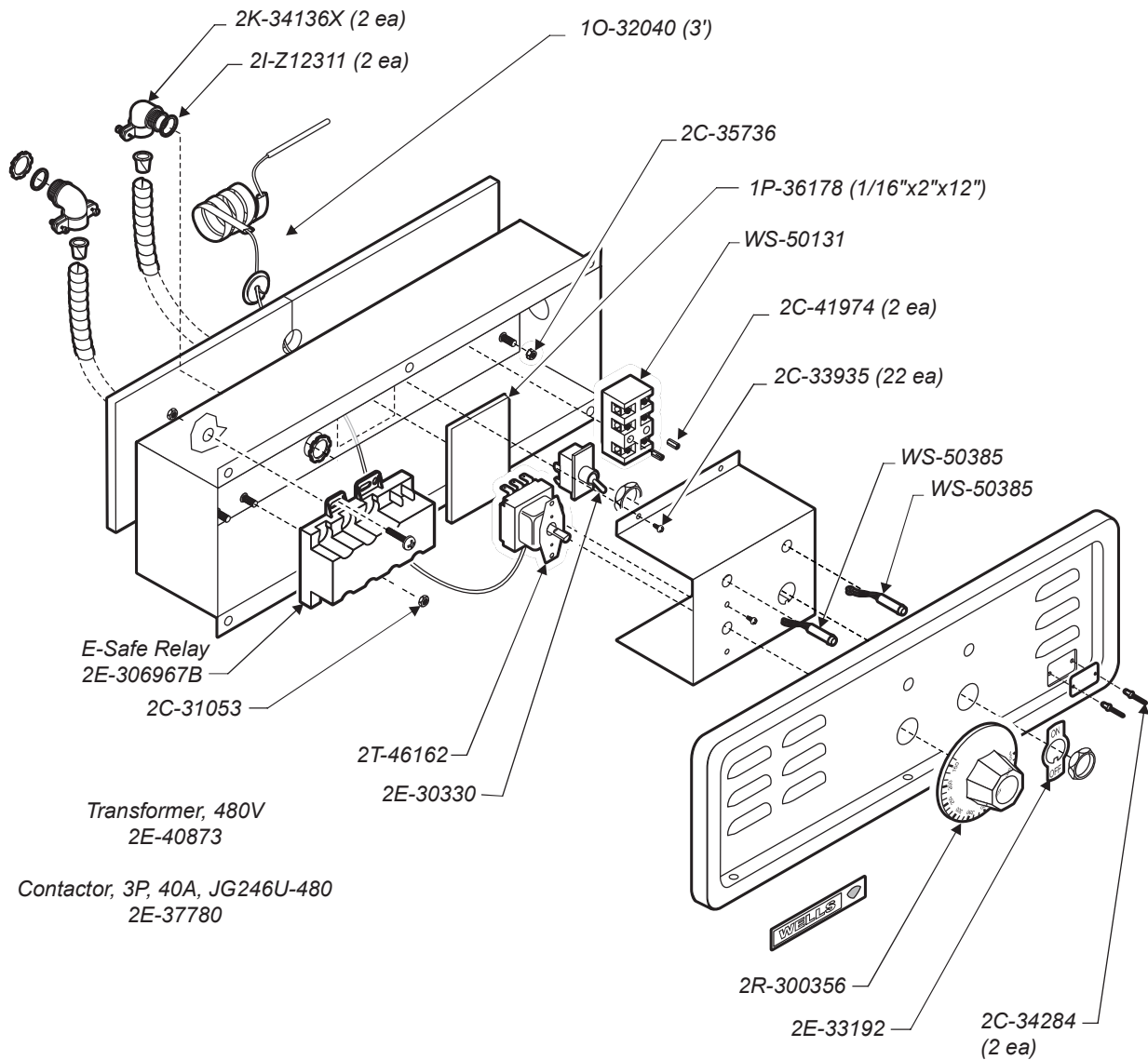
**COUNTERTOP ELECTRIC TEPPAN-YAKI GRIDDLE**  
**MODEL JG246UL - CABINET & HEATING ELEMENTS**  
**208/240V & 480V**



IL1946, Rev. B

## EXPLODED VIEW & PARTS LIST: JG246UL

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

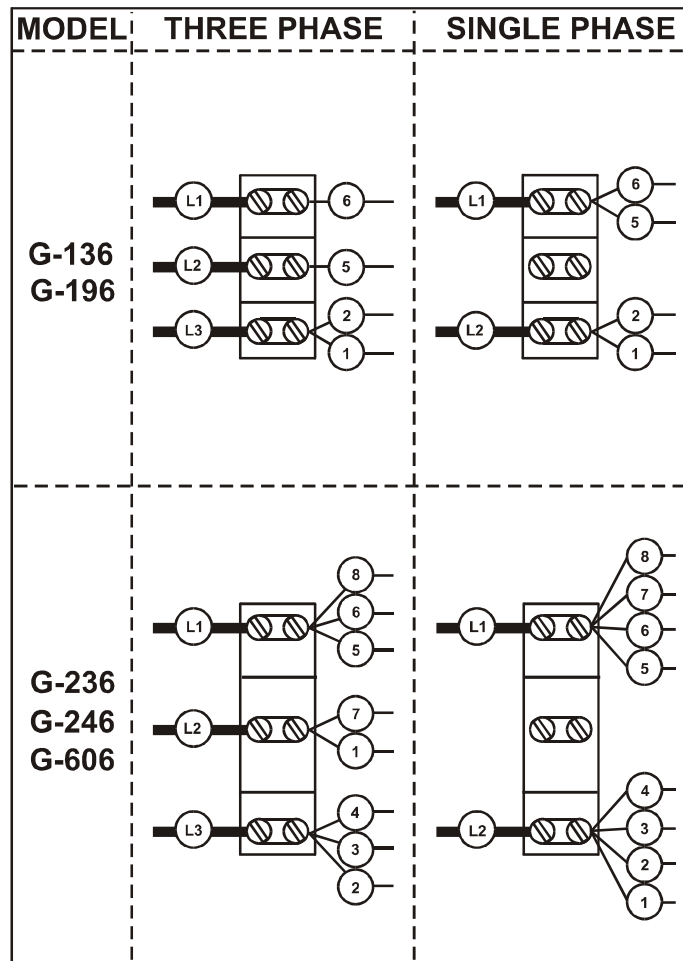


SK3246 REV - (09-24)

## WIRING DIAGRAM

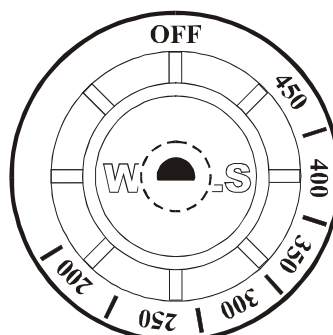
### FIELD CONVERSION FROM 3-PHASE TO SINGLE-PHASE

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



### CONTROL KNOB CONFIGURATION

For all models, control knob p/n 50259 is marked in degrees Fahrenheit from 200°F to 450°F. When the thermostat is *OFF*, the flat of the control shaft is positioned on the bottom.

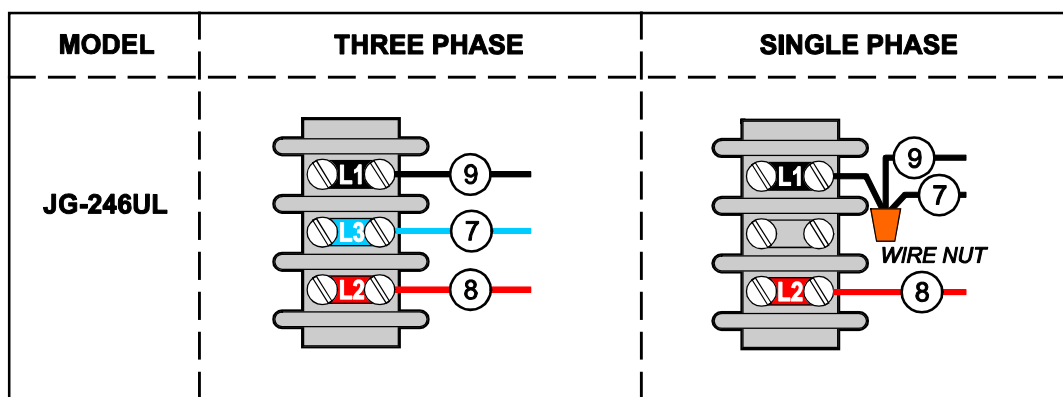


50259

## WIRING DIAGRAM

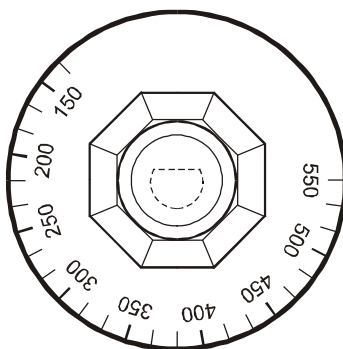
### JG246UL TEPPAN GRIDDLE FIELD CONVERSION FROM 3-PHASE TO SINGLE-PHASE

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



### CONTROL KNOB CONFIGURATION

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

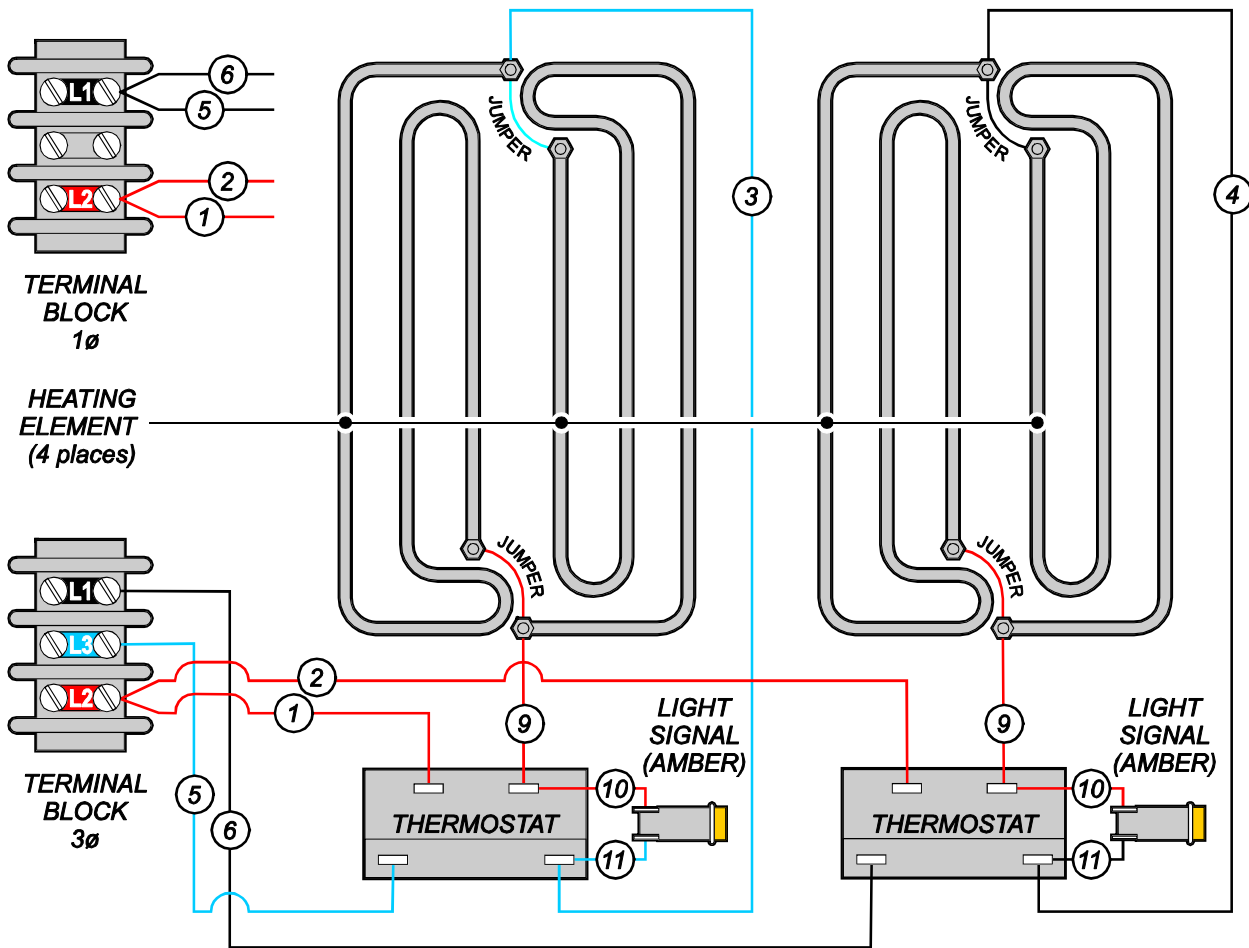


### SPECIFICATIONS - JG-246UL

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



## WIRING DIAGRAM

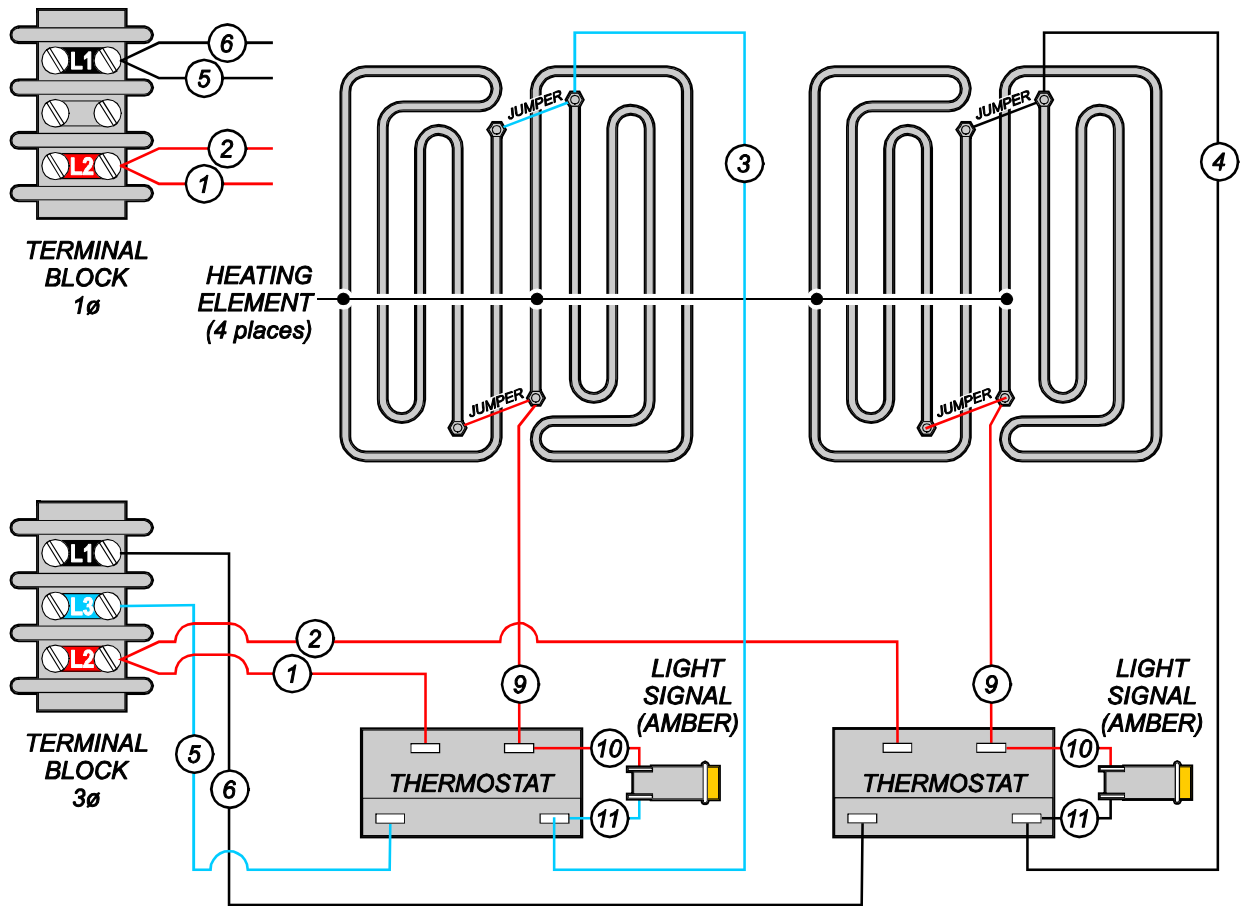


**G-13 and G-136**  
**208V 240V 480V**

p/n 48929 issue C

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

## WIRING DIAGRAM: G196

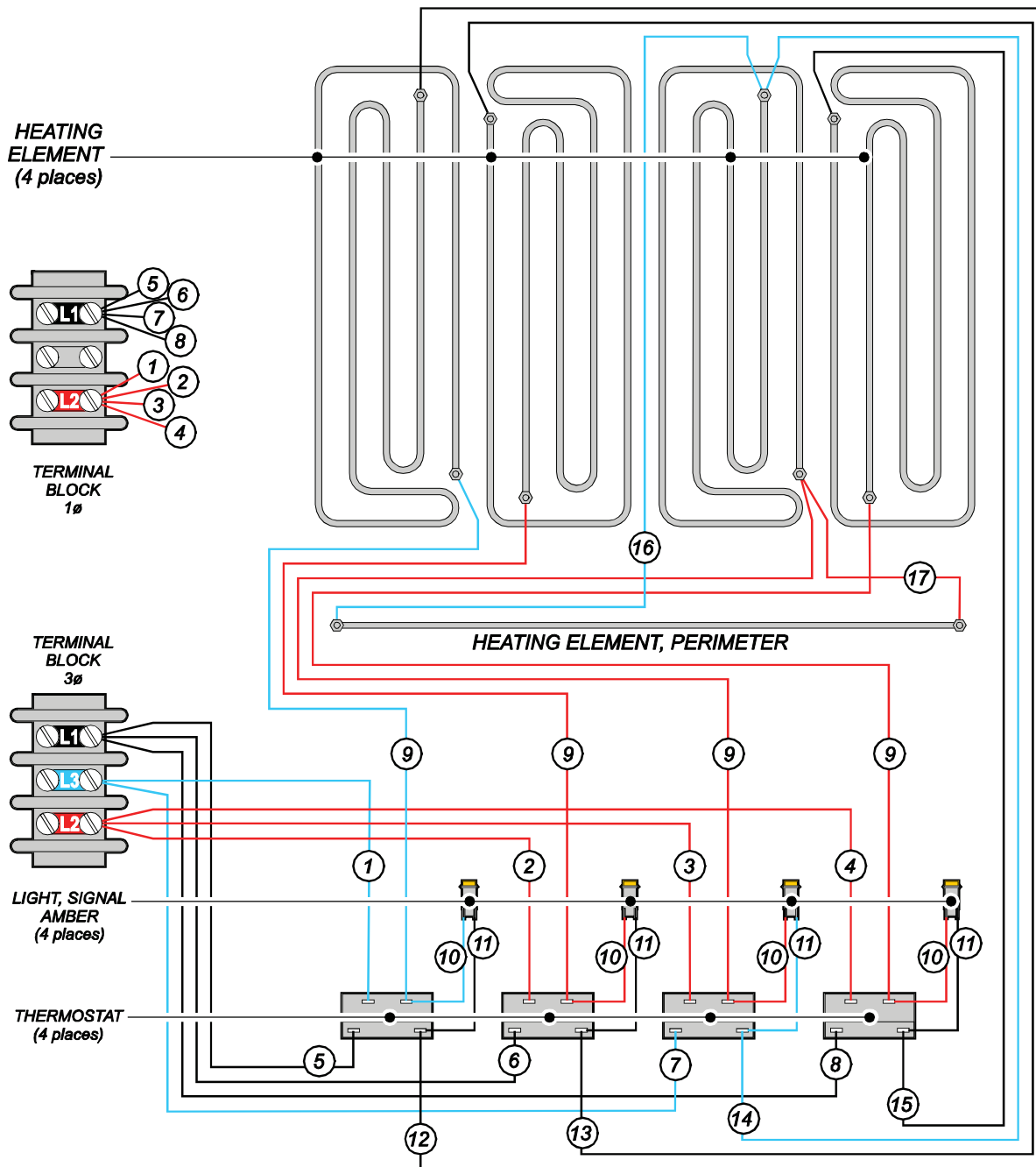


### G-19 and G-196 208V 240V 480V

p/n 31274 issue E

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

## WIRING DIAGRAM: G236

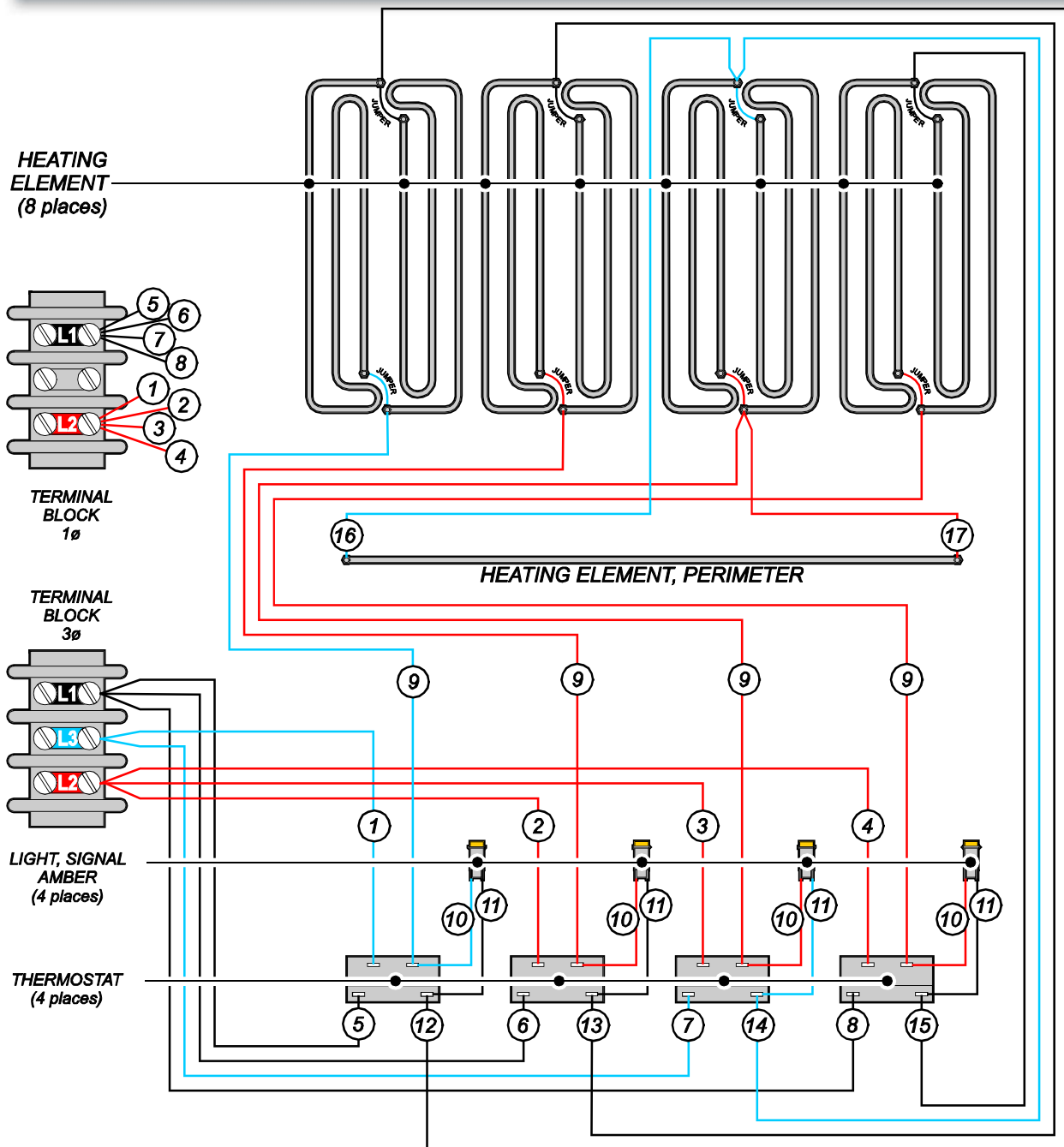


**G-23 and G-236**  
**208V 240V 480V**

p/n 2M-31275 Rev. C

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

## WIRING DIAGRAM: G246

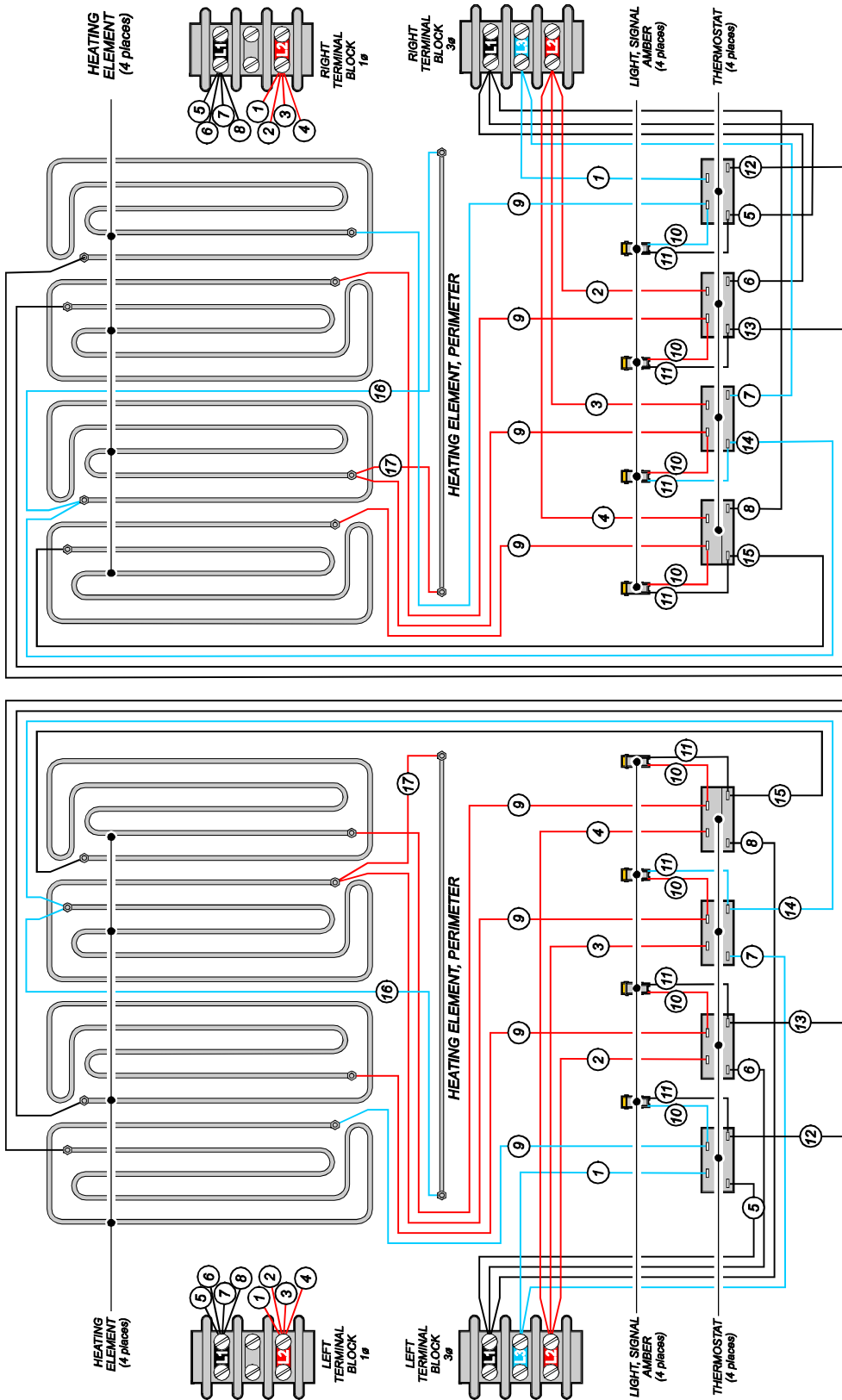


**G-24 and G-246**  
**208V 240V 480V**

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

p/n 48930 issue A

## WIRING DIAGRAM: G606



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

**RIGHT SIDE**

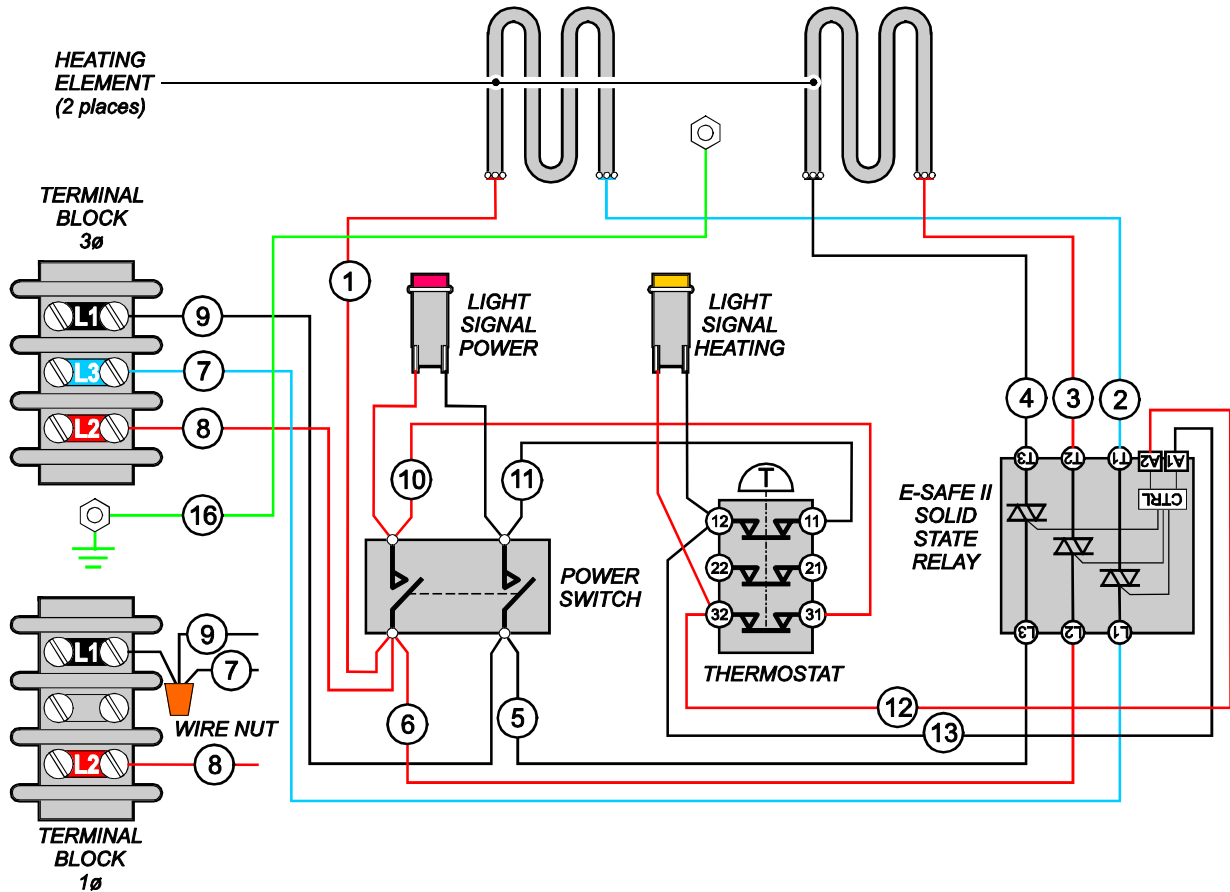
VOLTS	KW	NOMINAL AMPS PER LINE			
		AMPS 3ø			AMPS 1ø
		L1	L2	L3	
208	16.0	48.3	51.3	35.0	76.9
240	16.0	41.7	30.4	30.4	66.6
480	16.0	20.9	22.2	15.5	33.3

**LEFT SIDE**

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

p/n 32064 Issue D

## WIRING DIAGRAM: JG246UL



**JG-246UL**  
**208V 240V**

p/n 307339 issue A

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

## NOTES



## NOTES

## NOTES

[illegible]

## PARTS & SERVICE

DESCRIPTION	PART NO.	IMPORTANT: Use only factory authorized service parts and replacement filters.
LEGS, 4" , METAL SET OF 4	WS-20563	
SPLASHGUARD, FITS G-136	WS-20632	For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:
SPLASHGUARD, FITS G-196	WS-20634	
SPLASHGUARD, FITS G-236	WS-20635	
SPLASHGUARD, FITS G-246	WS-20636	<b>Wells Manufacturing</b> 265 Hobson St. Smithville, TN 37166
SPLASHGUARD, FITS G-606	WS-20637	
SCRAPER, GROOVED GRIDDLE	WS-20651	<b>Service Dept.</b> phone:(800) 773-2203
306967B JG246 SERVICE KIT (for units built prior to Nov. 2022)	SG7-WL1069	Service Parts Department can supply you with the name and telephone number of the WELLS AUTHORIZED SERVICE AGENCY nearest you.

### CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT \_\_\_\_\_ LOCATION \_\_\_\_\_

INSTALLATION DATE \_\_\_\_\_ TECHNICIAN \_\_\_\_\_

SERVICE COMPANY \_\_\_\_\_

ADDRESS \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_

TELEPHONE NUMBER (\_\_\_\_)\_\_\_\_-\_\_\_\_\_

EQUIPMENT MODEL NO. \_\_\_\_\_ EQUIP. SERIAL NO. \_\_\_\_\_

VOLTAGE / PHASE: ☐ 120 ☐ 208 ☐ 240 ☐ 1Ø ☐ 3Ø



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Commercial Food Equipment Service Association

**SERVICE TRAINING - QUALITY SERVICE**



**CUSTOMER SATISFACTION**



**WELLS MANUFACTURING**  
265 Hobson Street, Smithville, Tennessee 37166  
telephone: 800-264-7827  
[www.wells-mfg.com](http://www.wells-mfg.com)