

TOUGH. ROBUST. DURABLE.

Built to Last...Designed to Perform



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HD GAS COOK LINE

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 HD GAS CHARBROILERS

Wells HD Gas Charbroilers feature heavy-duty, cast-iron burners, cast-iron radiants and cast-iron top grates for high heat, consistent temperatures and quicker recovery. Cast iron top grates are reversible for different score marks and may be used in a flat or in a sloped position. Cast iron radiants are built -to-last and provide even heat, reduced flare and enhanced flavor profiles. Durable heavy duty cast iron burners are easily removable for cleaning and provide superior flame characteristics, even heat, higher maximum heat and gentle lower heat. Each burner features operator adjustable infinite heat control and on/off control with adjustable air shutter to optimize combustion.

FEATURES:

- Reversible cast iron top grates
- Cast Iron Radiants
- Removable Cast Iron Burners
- Up to 160,000 BTUH per broiler
- Available in 12", 24", 36" or 48" wide
- 30" deep broiling surface
- Stainless steel exterior and grease pan
- Rear gas connection with regulators
- Field convertible from Natural to LP



 HD GAS GRIDDLES

Wells HD Gas griddles feature a 24" deep grilling surface and quality, heavy-duty 3/4" thick griddle plates for fast pre-heat, even temperatures and quick recovery. While powerful 30,000 BTUH operator-controlled burners are located every 12" to provide maximum heat and high production. Burner value controls are available in manual controls for simplicity, cost savings and maximum operator flexibility or in thermostatic controls for precise temperature adjustment and consistency. Construction features stainless steel front, side, back splash and large grease drawer. Front panel is easily removed for access to components. Griddles are field convertible from Natural to LP Gas.

FEATURES:

- 24" deep and 3/4" thick griddle plates
- 30,000 BTUH per burner
- Available in 24", 36", 48" or 60" models
- Rear gas connection with Regulators
- Manual or thermostatic controls
- Stainless steel splash, exterior and grease drawer

 HD GAS OPEN-BURNER HOT PLATES

HD Gas Hot Plates are available in 2, 4 or 6 burner models and feature robust, removable, 29" deep, cast-iron top grates – one per every two burners - making them perfect for large stock pot or sauté pans. Extra powerful cast-iron burners deliver 53,000 BTUH per foot, for up to 159,000 BTUH per hot plate in Natural gas for high performance and maximum production. Hot plates are field convertible from natural to LP gas. Individual, adjustable valves provide maximum operator control with standing pilots for instant ignition.

FEATURES:

- 29" deep cast iron top grates
- Cast Iron burners
- Stainless steel exteriors
- 12', 24", and 36" wide models
- Natural gas convertible to LP
- Rear gas connection with regulators
- Stainless exteriors and drip pan
- 4" adjustable legs



**Low-profile design
is ideal for refrigerated
chef bases or counter tops**

