

WELLS Frequently Asked Questions - GRIDDLE and BROILER

Conversion	Can an Electric Griddle be converted to a Gas Griddle?	NO. The two units are entirely different. It is NOT economically feasible to convert one to the other.
Legs	Are legs removable?	Nearly all non-built-in Wells equipment has removable legs. However, if the equipment shipped with legs, use of the legs is required, either for ventilation around the unit, or to meet NSF requirements for cleaning under the unit. Operation without the legs installed may void warranty.
Mount	What does .6 at the end of a model number mean?	Built-In equipment model numbers end in "6".
Teppan Japanese Griddle	What makes a Japanese griddle different from a standard griddle?	550°F (Teppan griddle) vs. 450°F (standard griddle). Heat only in center of griddle - left and right sides are lower temperature for holding cooked foods.
Teppan Japanese Griddle	Why does a Japanese griddle not have a grease trough?	Not required for teppanyaki-style cooking. Eliminated due to customer request to increase cooking surface.
Wellslok	Explain Wellslok	Wellsloks are part of the mounting flange of top-mount built-in equipment. Turn-out tabs lock the flange into the countertop.
Wellslok	What kind of counter are Wellsloks used for?	Wellsloks are designed for use on metal countertops.
Wellslok	When is a Wellslok extension kit needed?	Wellslok extension kits allow flange-mount built-in equipment to be installed in plastic and wood countertops.
Wellslok	What thickness counter is Wellslok designed for?	16ga. stainless steel counter preferred, max. 14 ga. Extension kit available for up to 3/4" counter thickness.