

# B-406 BUILT-IN CHAR BROILER

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Wells B-406 Built-in Char Broiler, with a stainless steel top, is one of the most durable in the industry. Self-cleaning elements are protected by the heavy-duty cast-iron grate and provide two heat zones for a variety of broiling options.

## Features

- **Each self-cleaning element** is positioned between the broiler grate ribs to protect against direct food contact and spatula abrasion. The elements also provide dual heating action (conductive and radiant).
- **Temperature** is regulated by two infinite controls with a positive-off position and signal lights to indicate a power-on condition
- **Element frame assembly** has a spring-loaded support rod to secure elements when in a raised position.
- **Lift-out, drawn drip pan with handles** and removable cast iron grate allow fast and easy cleaning.
- **Each individual control** regulates one half of the grid surface for cooking versatility.
- **Controls** are recessed in a one-piece, drawn, stainless steel panel to help prevent accidental temperature changes.
- Each unit is provided with a **grate scraper/brush**.
- **A terminal block** is provided for field connection to the main power supply.
- **Wellslok** allows for quick and easy installation in stainless steel countertops.
- **The B-406 Broiler** is Underwriters Laboratories, Inc. Recognized and meets NSF International standards.
- **A one-year warranty** against defects covers parts and labor.

## Specifications

<b>Overall Dimensions:</b>	<b>Inches</b>	<b>MM</b>
Width	24 3/4	629
Depth	23 1/2	597
<b>Grid Surface Dimensions:</b>		
Width	21 1/2	546
Depth	14 1/2	368
Area	312 in <sup>2</sup>	0.12 m <sup>2</sup>
<b>Temperature Settings:</b>	OFF/LO to HI	
<b>Number of Controls:</b>	2	
<b>Pre-Heat Time to 600° F:</b>	10 minutes	
<b>Typical Production</b>	<b>Per Load</b>	<b>Per Hour</b>
Hamburgers	24	336
Steaks	9	80
<b>Weights:</b>	<b>Lbs.</b>	<b>KG</b>
Installed	57	26
Shipping	68	31

## Accessories / Options

- Grease Pan, replacement, 20202
- Wire Broiler Brush, 21708
- Broiler Grate, 21707

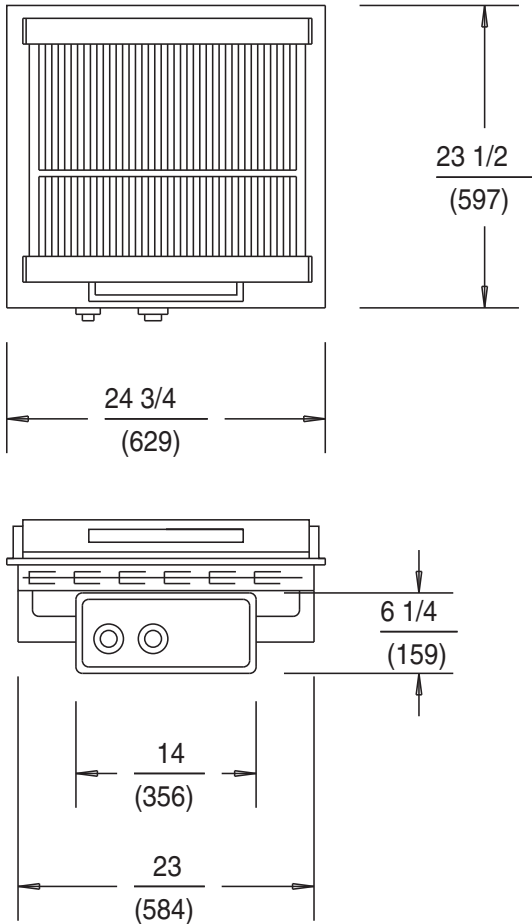




**MODEL  
B-406  
BUILT-IN CHAR BROILER**

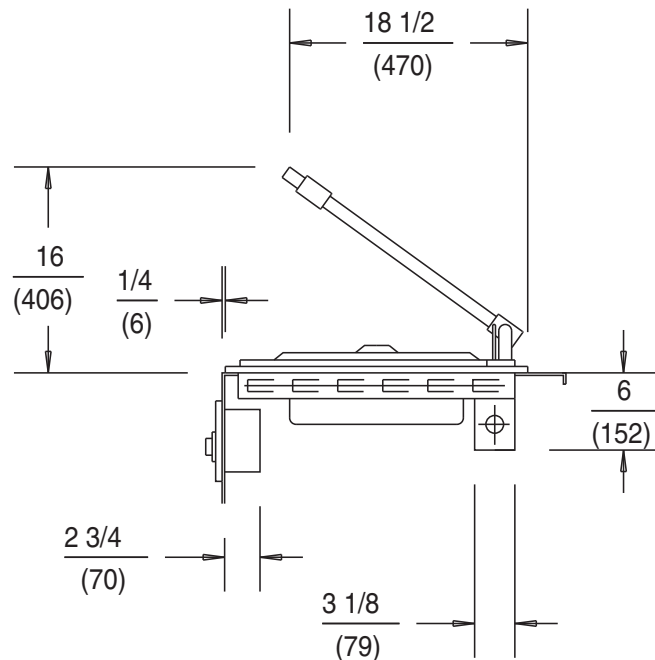
**DIMENSIONS:**

INCH  
(MM)



SUGGESTED CLEARANCE UNIT TO THE NEAREST SURFACE			
BACK $\frac{7}{(178)}$	SIDE $\frac{6}{(152)}$	BOTTOM $\frac{3}{(76)}$	FRONT $\frac{5/8}{(16)}$

NOTE: Depending on the installation, clearances can be reduced upon further evaluations to UL standards.



**B-406 ELECTRICAL SPECIFICATIONS:**

MODELS	VOLTS	WATTS	AMPS PER LINE PHASE 3			AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3		
B-406	208	5400	12.9	12.9	22.4	26.0	NONE
B-406	240	5400	11.2	11.2	19.4	22.5	NONE

NOTE: Specifications are subject to change without notice. See installation instructions prior to installing unit. This document is not for installation purposes. The installation of recognized units requires additional evaluations to Underwriters Laboratories Inc. standards.

THIS UNIT IS DESIGNED TO BE INSTALLED IN METAL COUNTERS ONLY.

