

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Electric XPress Grill

Electric XPress Grill

Models

- XPE36AC



Model XPE36AC

Standard Features

- Programmable control for each cooking lane precisely controls:
 - Automatic lifting and lowering of upper platen
 - Cooking gap and time
- EasyTouch™ screen design is simple and intuitive with Press and Go interface
- Advanced temperature control, smart anticipation versus on-off
 - Eliminates temperature overshoot and undershoot
 - Increases temperature uniformity with five independently controlled heat zones - three on lower plate and two on upper platen
 - Each lane can be set to a different temperature for menu flexibility, eg., all-day breakfast
 - Each lane can be turned Off when not required - saving energy
- Recipes are programmed by setting grill temperature, platen temperature, cooking gap up to 1.12 inches (2.9 cm) and cook time
- Allowable active compression cooking
- USB interface to update menus
- User interface provides advanced diagnostics and error logging for ease of service and increased first-time fix

- Stainless steel front, top and sides
- Towel bar with meat tray lip
- Stainless steel dual side grease collectors
- Height adjustable swivel casters (4) with front brakes
- IPX4 water resistant rating
- One year limited parts and labor

Accessories

- Backsplash shields
- Meat tray with integral salt shaker holder

Specifications

The XPress Grill's upper and lower griddle plates cook both sides simultaneously, reducing cook times by up to 50%. Upper griddle plate is automatically raised and lowered by a lift system powered by a quiet actuator.

Lower griddle plate made of 3/4" (19mm) thick carbon steel, machine ground and highly polished.

Lower griddle plate heated by three electric heating elements.

Upper platen constructed from a multi-element, nickel plated cast aluminum electric heater.

Upper platen provided with replaceable quick release Teflon sheets.

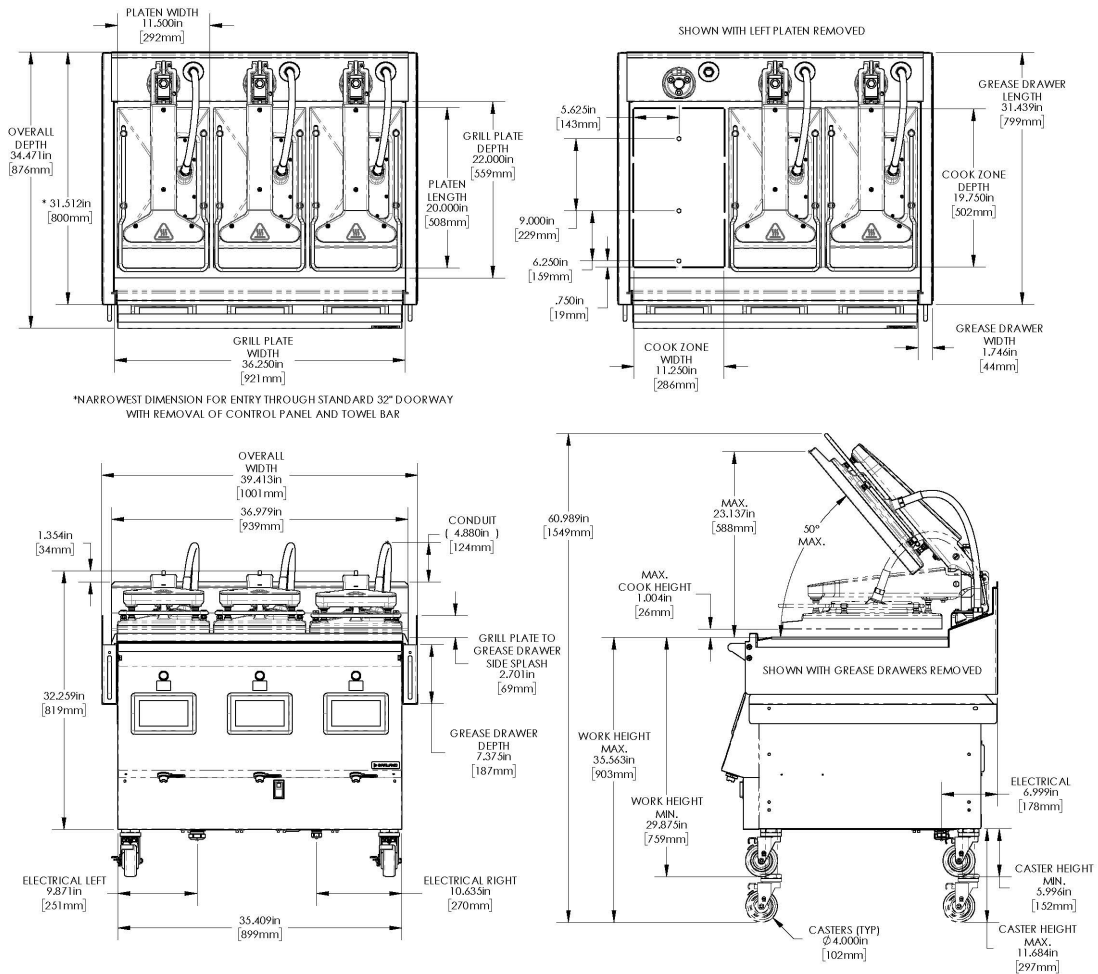
Available in three phase power for a Delta wiring configuration.

Voltage sensing and power management to adjust power to electrical system voltage.

Available with CSA approvals. All have NSF approval.

Installation with zero clearance against non-combustible surfaces.





Electric XPress Grill

Electrical Input Specification - DELTA					
XPE36AC CSA Models - Delta					
Model	Volts 3 Ph 50/60 Hz	Total Current (A)			Power (kW)
		L1	L2	L3	
3 Platen Cord 1	200V	25.8	25.1	24.1	8.0
	208V	25.3	24.7	23.7	8.1
	220V	23.6	22.8	22.0	7.9
	230V	22.9	21.9	21.2	8.0
	240V	22.5	21.5	20.7	7.9
3 Platen Cord 2	200V	48.4	48.4	48.4	16.2
	208V	47.4	47.3	47.3	16.3
	220V	42.7	43.0	43.0	15.8
	230V	40.1	40.6	40.6	16.0
	240V	39.1	39.5	39.5	16.0

Welbilt reserves the right to make changes to the design or specifications without prior notice.