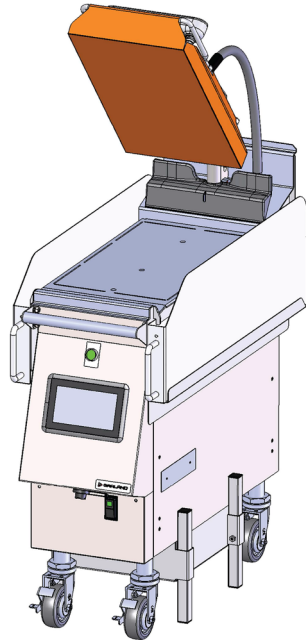


## Master Series Electric XPress Grill

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

### Models

- XPG12AC



Model XPG12AC

### 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 plate and two on platen
  - Each lane can be set to a different temperature for menu flexibility, e.g., 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
- 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 (USA & Canada)

Master Series Gas XPress Grill

### Specifications

The XPress Grill's upper and lower grill plates cook both sides simultaneously, reducing cook times by up to 50%. Upper grill 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 grill plate heated by one electric heating element and two gas burners.

Upper platen heated by nickel plated cast aluminum electric heating elements.

Electric top heater provided with replaceable quick release Teflon sheets. Available in three phase power for Delta or Wye electrical systems.

Advanced power management allows for easy adjustment to a wide range of incoming voltage inputs. Available with CSA approvals for natural gas or propane gas.

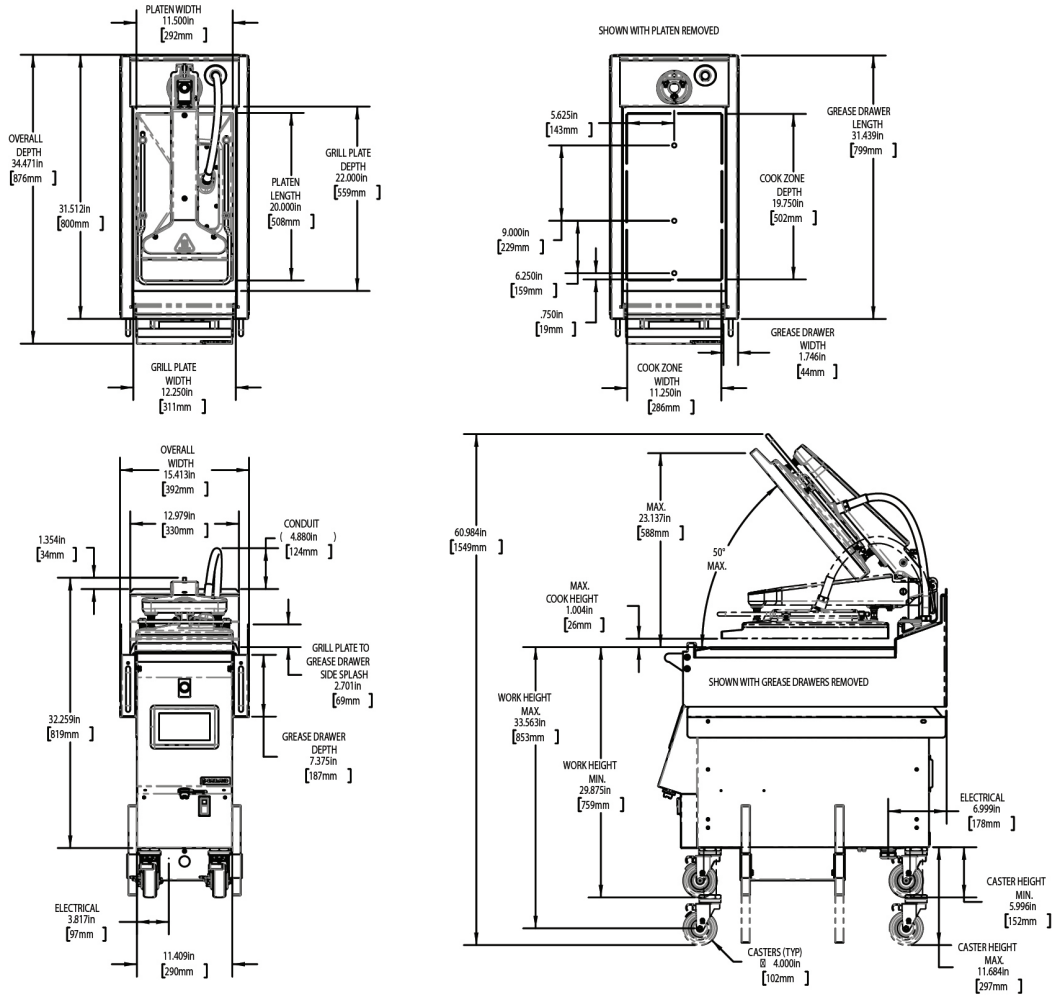
Available with CE approvals for G20, G25 and G31 gas.

All have NSF approval.

Installation with zero clearance against non-combustible surfaces.

**NOTE:** Grills supplied with casters and installed with flexible gas hose must be installed with an approved restraining device.





**Gas Input Rating:**  
20,000 BTU

**Supply Pressure:**  
 G20 natural gas: 20mbar; G25 natural gas: 25mbar;  
 G31 propane gas: 30/37/50mbar

Natural gas 7" WC; Propane 11" WC

Electrical Input Specification -DELTA					
XPG12AC CSA Models - Delta					
Model	Volts 3 Ph 50/60 Hz	Total Current (A)			Power (kW)
		L1	L2	L3	
1 Platen	200V	14.4	17.0	4.8	3.5
	208V	14.0	16.6	4.9	3.5
	220V	12.6	15.2	4.8	3.4
	230V	11.8	14.0	4.8	3.5
	240V	11.8	14.0	4.8	3.5

Electrical Input Specification - WYE						
XPG12AC CE Models - WYE						
Model	Volts 3 Ph 50/60 Hz	Total Current (A)			Power (kW)	
		L1	L2	L3		
1 Platen	220V/380V	12.6	4.7	0.1	3.4	
	230V/400V	11.8	4.7	0.1	3.5	
	240V/415V	11.8	4.7	0.1	3.5	

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