

Master Series Electric XPress Grill

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

Models

- XPE24
- XPE24CE
- XPE24-1L
- XPE24CE-1L



Model XPE24
Shown with straight grease cans

Standard Features

- Programmable control for each cooking lane precisely controls:
 - Automatic lifting and lowering of upper platen
 - Advanced temperature control of grill plate and 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, 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 2 inches (5 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 bun pan lip
- Stainless steel dual side grease collectors
- Swivel casters (4) with front brakes
- IPX4 water resistant rating
- Two-year limited parts and labor (USA & Canada)
- Available with 1 upper platen only on either the left or the right; -1L or -1R

Options & Accessories

- Grease cans are available with
 - straight sides for minimum space
 - flared sides to hold optional tool holders
- Optional tool holders
 - 4-inch spatula
 - 6-inch scrapper
 - 7-inch wiper

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 three electric heating elements.

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.

Voltage sensing and power management automatically adjusts power to electrical system voltage.

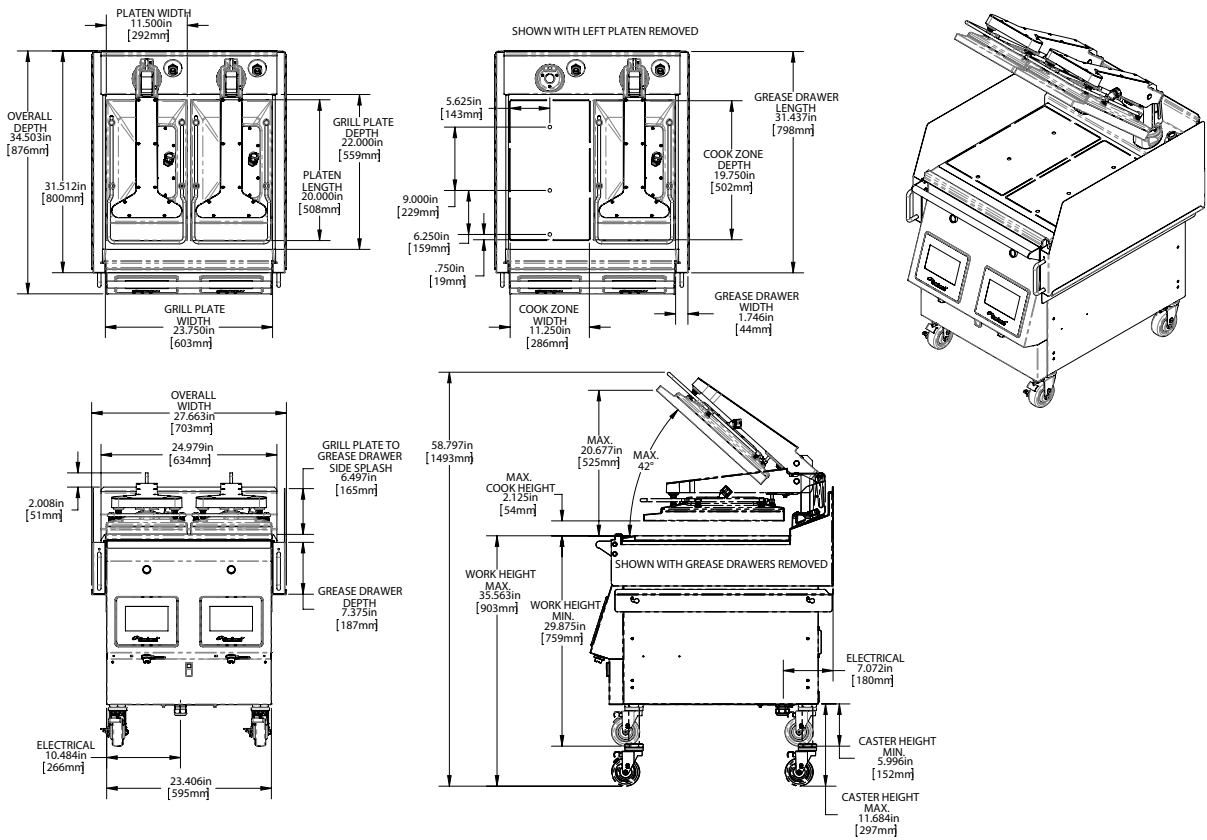
Available with CSA or CE approvals. All have NSF approval.

Installation with zero clearance against non-combustible surfaces.



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Electrical Input Specification -DELTA					
XPE24 CSA Models - Delta					
Model	Volts 3 Ph 50/60 Hz	Total Current (A)			Power (kW)
		L1	L2	L3	
2 Platen	200V	51.6	48.7	49.4	16.0
	208V	50.8	48.1	48.4	16.2
	220V	46.8	45.1	44.6	15.8
	230V	44.9	43.9	42.8	15.9
	240V	44.5	43.0	42.3	15.9
XPE24-1L & XPE24-1R CSA Models - Delta					
Model	Volts 3 Ph 50/60 Hz	Total Current (A)			Power (kW)
		L1	L2	L3	
1 Platen	200V	51.6	37.8	38.8	13.3
	208V	50.8	37.5	38.1	13.5
	220V	46.8	35.5	35.1	13.1
	230V	44.9	35.1	33.7	13.2
	240V	44.5	34.8	33.5	13.2

Electrical Input Specification - WYE					
XPE24 CE Models - WYE					
Model	Volts 3 Ph 50/60 Hz	Total Current (A)			Power (kW)
		L1	L2	L3	
2 Platen	220V/380V	27.3	24.9	27.1	15.8
	230V/400V	26.4	23.9	25.8	15.9
	240V/415V	26.4	23.7	25.8	15.9
XPE24-1L & XPE24-1R CE Models - WYE					
Model	Volts 3 Ph 50/60 Hz	Total Current (A)			Power (kW)
		L1	L2	L3	
1 Platen	220V/380V	27.3	13.8	27.1	13.1
	230V/400V	26.4	13.8	25.8	13.2
	240V/415V	26.4	13.8	25.8	13.2

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