

Master Series Gas XPress Grill

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

Models

- XPG36
- XPG36CE
- XPG36-2L
- XPG36CE-2L



Model XPG36
Shown with flared grease cans

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 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 2 upper platen only on either the left or the right; -2L or -2R

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
- Quick disconnect gas hose 3' (914mm) length

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.

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

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.



Master Series Gas XPress Grill

Gas Input Rating:
60,000 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						Electrical Input Specification - WYE						
XPG36 CSA Models - Delta						XPG36 CE Models - WYE						
Model	Volts 3 Ph 50/60 Hz	Total Current (A)			Power (kW)	Model	Volts 3 Ph 50/60 Hz	Total Current (A)			Power (kW)	
		L1	L2	L3				L1	L2	L3		
3 Platen	200V	31.7	31.7	31.7	10.4	3 Platen	220V/380V	16.7	16.7	16.7	10.2	
	208V	30.9	30.9	30.9	10.6		230V/400V	15.5	15.5	15.5	10.3	
	220V	28.3	28.3	28.3	10.2		240V/415V	15.6	15.6	15.6	10.3	
	230V	27.3	27.3	27.3	10.3		XPG36-2L & XPG36-2R CE Models - WYE					
	240V	26.1	26.1	26.1	10.3	Model	Volts 3 Ph 50/60 Hz	Total Current (A)			Power (kW)	
XPG36-2L & XPG36-2R CSA Models - Delta								L1	L2	L3		
Model	Volts 3 Ph 50/60 Hz	Total Current (A)			Power (kW)	2 Platen	220V/380V	16.7	4.7	16.7	7.6	
		L1	L2	L3				230V/400V	15.5	4.7	15.5	7.7
2 Platen	200V	31.7	20.6	20.6	7.7			240V/415V	15.6	4.7	15.6	7.6
	208V	30.9	20.1	20.1	7.8							
	220V	28.3	18.4	18.4	7.6							
2 Platen	230V	27.3	17.8	17.8	7.7							
	240V	26.1	17.0	17.0	7.6							

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