

# COOKING EQUIPMENT READ ME FIRST GUIDE

## BURKETT USED GUARANTEE

Burkett's reconditioned equipment is repaired to its recommended manufacturer use. All reconditioned equipment is inspected and undergoes rigorous testing prior to being sold. All reconditioned equipment is covered by a 90-Day Parts and Labor Warranty when installed in a commercial kitchen.

For assistance with your Burkett reconditioned equipment purchase, contact our Customer Service Department at 800-828-8564 or by email at [customerservice@burkett.com](mailto:customerservice@burkett.com).

## DAY OF DELIVERY CHECKLIST

- Inspect for freight damage day of receipt.
- Report any damage to Customer Service Department within 48 hours of the delivery.
- Keep all packaging during the 30-day return period or until any delivery concern is resolved.
- File Operator Manual and Product Guide for future reference.

## INSTALLATION AND START-UP

1. Supply correct gas pressure, through a regulator, for correct operation.
2. Do not turn on the heating elements, with units that require water, until proper water level is achieved.
3. Professional Installation is required on products with water connections, 208V or higher and high altitude locations to ensure warranty remains valid.

**Burkett**  
Restaurant Equipment & Supplies

[WWW.BURKETT.COM/USEDWARRANTY](http://WWW.BURKETT.COM/USEDWARRANTY)

## PRODUCT INFORMATION

Item Number:

USED-462454

Manufacturer:

Wells

Model Number:

WVG-136

Serial Number:

LAU1266

Connection Type:

Electric 1-Ph 208V

## CORE COMPONENT SUMMARY

Temperature Control	Not Applicable
Thermostat	Inspected
Thermopile	Not Applicable
Thermocouple	Not Applicable
Probes	Not Applicable
Gas Valve	Not Applicable
Timer	Not Applicable
Heating Element	Inspected
Contactor	Inspected