

Project: _____ Location: _____ Item #: _____ Quantity: _____

Short Specification

Griddle shall be an ENERGY STAR compliant electric-heated unit, with a hermetically sealed chamber that produces steam that heats the 7-gauge stainless steel griddle plate. Efficient steam heat transfer provides 200–400°F (93–204°C) operating temperature range and uniform griddle surface temperatures of ±5°F (±3°C). Griddle fabricated from cold-rolled stainless steel with 4" high back splash, sides that taper from 4" to 1 5/16", a 3 7/8" wide by 1/2" deep full front grease trough and 5 - 6 1/2 quart grease drawer. Unit to be UL listed, UL EPH Sanitation Certified (NSF/ANSI 4) and manufactured in the USA.

Construction Features

- Cold-rolled and annealed stainless steel griddle plate with polished stainless steel body
- 7 gauge griddle plate with 4" high rear splash and 4" to 1 5/16" tapered side walls
- 3 7/8" wide by 1/2" deep full front grease trough
- 1 1/2 x 3 1/2" drop chute to 5 [24"], 6 1/2 [36", 48"] quart capacity grease pan
- 4" legs with bullet feet
- Control guard

Performance Features

- Hermetically-sealed steam chamber heats griddle plate
- 9.6-kW [24"] or 14.25-kW [36", 48"] total power, long-life low watt density heating elements mounted inside vacuum chamber and immersed in chemically pure water (Water never needs replacement)
- Steam transfers heat evenly to entire cooking surface with only ±5°F (±3°C) in temperature variation
- Rapid surface temperature recovery allows turning product to same spot
- Smooth cold-rolled stainless steel griddle surface speeds and simplifies cleaning

Standard Control Features

- Heating indicator light
- 200–400°F (93–204°C) digital thermostat
- Easy front service access to controls
- Control guard
- 3 preset temperatures capable
- Manager mode to lock out temperature controls
- Over temperature indicator light

Cooking Capacity & Applications

Effective Cooking Area

| Depth | 24" Wide | 36" Wide | 48" Wide |
|-------|-------------|--------------|--------------|
| 30" | 717 sq. in. | 1077 sq. in. | 1437 sq. in. |
| 24" | 574 sq. in. | 862 sq. in. | 1150 sq. in. |

Griddle Applications include:

- Pancakes, Eggs, Sausage, French Toast
- Burgers, Grilled Onions, Toasted Buns
- Grilled Cheese, Sandwiches
- Fried Potatoes, Fish, Chicken Breasts, Philly Steaks, Liver and MORE

Safety, Sanitation & Environmental



Options & Accessories

- "U" Channel for connecting 2 griddles
- Front mounted prep shelf—8" wide stainless steel
- Condiment Board
- Maritime Package (call for details)
- Correction Package (call for details)
- Chain Package (call for details)
- Heavy duty stainless steel stand with bottom shelf and 5" casters

| AccuSteam Griddle Specifications (replace **** with voltage & phase, i.e. 2083) | | | | | | |
|---|---------------|---------------|----------------|----------------|----------------|----------------|
| Model # | EG****A2450T1 | EG****B2450T1 | EG****A3650T1 | EG****B3650T1 | EG****A4850T1 | EG****B4850T1 |
| KW Input | 9.6 kW | 9.6 kW | 14.25 kW | 14.25 kW | 14.25 kW | 14.25 kW |
| 208/3 Amp Load | 27A / 9.6 kW | 27A / 9.6 kW | 40A / 14.25 kW | 40A / 14.25 kW | 40A / 14.25 kW | 40A / 14.25 kW |
| 240/1 Amp Load | 40A | 40A | n/a | n/a | n/a | n/a |
| 240/3 Amp Load | 24A / 9.6 kW | 24A / 9.6 kW | 34A / 14.25 kW | 34A / 14.25 kW | 34A / 14.25 kW | 34A / 14.25 kW |
| 440/3 Amp Load | 14A / 11 kW | 14A / 11 kW | 21A / 16 kW | 21A / 16 kW | 21A / 16 kW | 21A / 16 kW |
| 480/3 Amp Load | 16A / 13kW | 16A / 13kW | 23A / 19kW | 23A / 19kW | 23A / 19kW | 23A / 19kW |
| Unit Width (A) | 24.25 [616] | 24.25 [616] | 36.25 [921] | 36.25 [921] | 48.25 [1226] | 48.25 [1226] |
| Unit Depth (D) | 34.7 [881] | 28.7 [729] | 34.7 [881] | 28.7 [729] | 34.7 [881] | 28.7 [729] |
| Cooking Surface Width (B) | 23.9 [607] | 23.9 [607] | 35.9 [912] | 35.9 [912] | 47.9 [1217] | 47.9 [1217] |
| Cooking Surface Depth (C) | 30 [762] | 24 [610] | 30 [762] | 24 [610] | 30 [762] | 24 [610] |
| Depth to Rear Leg (E) | 8.5 [216] | 2.5 [64] | 8.5 [216] | 2.5 [64] | 8.5 [216] | 2.5 [64] |
| Center right to left (F) | 20 [508] | 20 [508] | 32 [813] | 32 [813] | 44 [1117] | 44 [1117] |
| Effective Cooking Area | 717 sq. in. | 574 sq. in. | 1077 sq. in. | 862 sq. in. | 1437 sq. in. | 1150 sq. in. |
| Grease Pan Capacity | 5 qt | 5 qt | 6 1/2 qt | 6 1/2 qt | 6 1/2 qt | 6 1/2 qt |
| NEMA Plug (208/240) | 15-50P | 15-50P | 15-50P | 15-50P | 15-50P | 15-50P |
| NEMA Plug (440/480) | L16-20P | L16-20P | L16-30P | L16-30P | L16-30P | L16-30P |

Notes:

- 1.) Dimensions in brackets [] are metric.
- 2.) 5' power cord with plug provided

