



## ACCU-STEAM™ GRIDDLE GG SERIES

Gas/Steam-Heated, Tabletop Griddle

Cooking Surface:  24"  36"  48" Wide;  29"  24" Deep

### Short Specification

Griddle shall be an AccuTemp Model GG (Tabletop)

Specify:

Volt	29" D* 24" W	29" D* 36" W	29" D* 48" W	24" D* 24" W	24" D* 36" W	24" D* 48" W
120	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

\*specify "A" for 29", and "B" for 24" depth.

Specify:  natural gas,  propane gas heated unit with hermetically-sealed vacuum chamber that produces steam and heats the 8-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 ±3°F (±11°C). Griddle fabricated from cold-rolled stainless steel with 4.5" high back splash, sides that taper from 4.5" to 1.7", a 4" wide by 1" deep full front grease trough and 2 gallon grease pan. Unit to be NSF and U.L. listed and manufactured in the U.S.A.

### Construction Features

- cold-rolled and annealed stainless steel griddle surface with polished stainless steel front and sides
- 8 gauge griddle plate with 4.5" high rear splash and 4.5 to 1.7" tapered side walls
- 4" wide by 1" deep full front grease trough
- 2" x 4" drop chute to 2 gallon capacity removable stainless steel grease pan
- 4" high tubular stainless steel legs with adjustable bullet feet

### Performance Features

- Hermetically-sealed vacuum chamber mounted to and below griddle plate as integral part of griddle surface
- High efficiency infrared burners mounted below the vacuum chamber
- Energy saving, dependable electronic ignition
- Steam transfers heat evenly to entire pan surface with only ±3°F (±1°C) in temperature variation

- Rapid surface temperature recovery [10 seconds or less] allows turning product to same spot
- Smooth cold-rolled stainless steel griddle surface speeds and simplifies cleaning

### Standard Control Features

- Power-On switch & indicator light
- Heating indicator light
- 200–400°F (93–204°C) solid state thermostat
- Easy front service access to controls

### Cooking Capacity & Applications

Effective Cooking Area

Depth	24" Wide	36" Wide	48" Wide
29"	677 sq. in.	1017 sq. in.	1358 sq. in.
24"	558 sq. in.	838 sq. in.	1119 sq. in.

Typical Burger Production (29" Deep Model)

Type	24" Wide	36" Wide	48" Wide
Frozen	40 lbs./hour	60 lbs./hour	80 lbs./hour
Fresh	60 lbs./hour	90 lbs./hour	120 lbs./hour

### Griddle Applications include

- Pancakes, Eggs, Sausage, French Toast
- Burgers, Grilled Onions, Toasted Buns
- Grilled Cheese, Monte Cristo & Ruben Sandwiches
- Fried Potatoes, Fish, Chicken Breasts, Sandwich Steaks, Liver and MORE

### Approvals

- Griddle to be NSF Listed
- Griddle to be U.L. Listed



### Installation Requirements

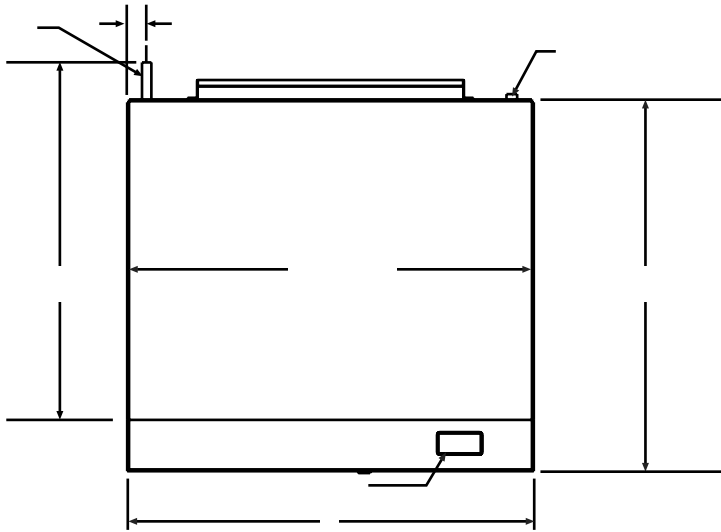
- Natural Gas  Propane Gas Source
- Pressure regulator and manual shutoff provided for natural or propane gas
- 4' 120 VAC power cord with plug provided

### Options & Accessories

- "U" Channel for connecting two griddles
- Front mounted condiment board/prep shelf—8" wide stainless steel
- Heavy tubular open leg stainless steel stand with bottom shelf with 5" casters
- Heavy tubular open leg stainless steel stand with two shelves with 5" casters



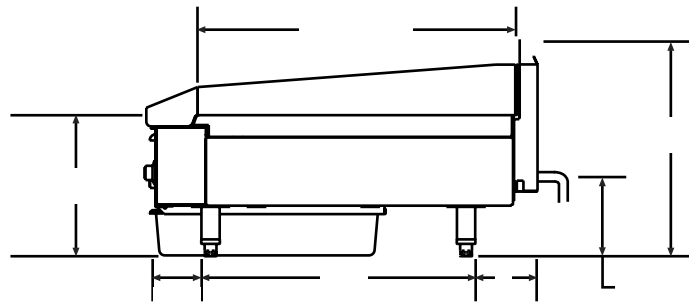
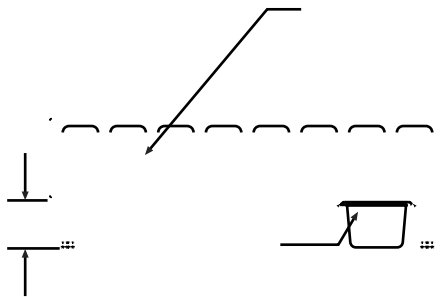
GG-A36 Model Shown



GG-A & GG-B Series Gas Griddle Specifications						
Model	GG-A24	GG-B24	GG-A36	GG-B36	GG-A48	GG-B48
BTU Firing Rate/hr.	50,000		70,000		96,000	
Unit Width (A)	24 $\frac{1}{4}$ " [616]		36 $\frac{1}{4}$ " [921]		48 $\frac{1}{4}$ " [1226]	
Cooking Width (B)	23 $\frac{7}{8}$ " [606]		35 $\frac{7}{8}$ " [911]		47 $\frac{7}{8}$ " [1216]	
Cooking Depth (C)	28 $\frac{3}{8}$ " [721]	23 $\frac{3}{8}$ " [594]	28 $\frac{3}{8}$ " [721]	23 $\frac{3}{8}$ " [594]	28 $\frac{3}{8}$ " [721]	23 $\frac{3}{8}$ " [594]
Unit Depth (D)	33 $\frac{1}{8}$ " [841]	28 $\frac{1}{4}$ " [714]	33 $\frac{1}{8}$ " [841]	28 $\frac{1}{4}$ " [714]	33 $\frac{1}{8}$ " [841]	28 $\frac{1}{4}$ " [714]
Installation Depth (E)	36 $\frac{3}{8}$ " [924]	31 $\frac{3}{8}$ " [797]	36 $\frac{3}{8}$ " [924]	31 $\frac{3}{8}$ " [797]	36 $\frac{3}{8}$ " [924]	31 $\frac{3}{8}$ " [797]
Depth from Back Leg (F)	3 $\frac{3}{4}$ " [95]	8 $\frac{1}{16}$ " [205]	3 $\frac{3}{4}$ " [95]	8 $\frac{1}{16}$ " [205]	3 $\frac{3}{4}$ " [95]	8 $\frac{1}{16}$ " [205]
Effective Cooking Area	677sq.in.	558sq.in.	1017sq.in.	838sq.in.	1358sq.in.	1119sq.in.

**Notes:**

1. Dimensions in brackets [ ] are metric.
2. 3/4" NPT gas connection, 90° elbow provided.
3. 4' 120 volt power cord.



GG-A36 Model Shown