

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

Short Specification

Griddle shall be an ENERGY STAR compliant gas-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 6 1/2 quart grease drawer. Unit mounted to AccuCool refrigerated base. Base has rear mounted blowers, 1/4 HP compressor with condensate evaporator with an operating temperature between 37-40F degrees. Stainless steel 18 gage body construction, 22 gage interior construction, 20 gage drawer construction. Easy, snap-in magnetic drawer gasket, R0404A gas refrigerated system with digital controls. Unit to be UL listed, UL EPH Sanitation Certified (NSF/ANSI 4), ETL listed and manufactured in the USA.

Construction Features

- AccuSteam Griddle-**
- 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 6 1/2 quart capacity grease pan
 - Control guard
- AccuCool Refrigerated Base-**
- 18 gauge 300 series stainless steel body
 - 22 gauge 300 series stainless steel, covered corner construction, full insulated with high density foamed-in-place polyurethane exterior with 430 stainless steel at front of unit to accommodate magnetic drawer gasket
 - 20 gauge 300 series stainless steel drawer construction with pull handle, stainless steel interior insulated

- with high density foamed-in-place polyurethane, heavy duty full extension drawer slides angled to be self-closing with stainless steel roller bearings
- Easy, snap-in magnetic drawer gasket for simple cleaning and replacement
- Digital control and thermostat mounted in apron, operating temperature between 37-40F degrees
- Heavy Duty casters, 3" diameter polyurethane swivel type, two locking and two-non locking, 250 LB. capacity (per caster)

Performance Features

- AccuSteam Griddle-**
- Hermetically-sealed steam chamber heats griddle plate
 - Infrared burners
 - 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
- AccuCool Refrigerated Base-**
- Self-Contained Refrigeration System: 1/4 HP compressor provided with condensate evaporator mounted in compressor housing; rear-mount blower is installed with expansion valve, type R-404A gas

Griddle 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



GGF1201A3650-RB Shown
36" griddle on Refrigerated Base

Cooking & Drawer Capacity

Effective Cooking Area

Depth	36" Wide	48" Wide
30"	1077 sq. in.	1437 sq. in.
24"	862 sq. in.	1150 sq. in.

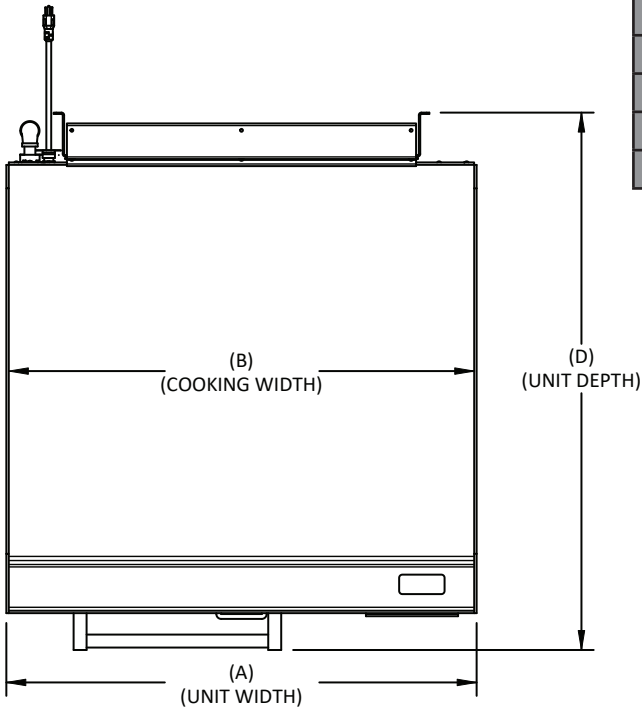
Model	Pans per Drawer	Pan Sizes per Drawer	Pan Depth
36"	2	1- Full Size 12" x 20" 1-1/2 size long 6" x 20"	2" or 4"
48"	2	2- Full Size 12" x 20"	2" or 4"

Safety, Sanitation & Environmental



AccuCool Chef Base Accessory

- Trim piece/ rear shelf (B DEPTH ONLY)



Accu-Steam Gas Griddle Specifications				
Model #	GGF1201A3650-RB	GGF1201B3650-RB	GGF1201A4850-RB	GGF1201B4850-RB
BTU Firing Rate per Hour	70,000	70,000	85,000	85,000
Unit Width (A)	36.25 [921]	36.25 [921]	48.25 [1226]	48.25 [1226]
Unit Depth (D)	41.5 [1049]	36.75 [933]	41.5 [1049]	36.75 [933]
Unit Depth with Drawer Open	61.75 [1568]	61.75 [1568]	61.75 [1568]	61.75 [1568]
Cooking Surface Width (B)	35.9 [912]	35.9 [912]	47.9 [1217]	47.9 [1217]
Cooking Surface Depth (C)	30 [762]	24 [610]	30 [762]	24 [610]
Effective Cooking Area	1077 sq. in.	862 sq. in.	1437 sq. in.	1150 sq. in.
Grease Pan Capacity	6 1/2 qt	6 1/2 qt	6 1/2 qt	6 1/2 qt
NEMA Plug	5-15	5-15	5-15	5-15

Notes:

- 1.) Dimensions in brackets [] are metric.
- 2.) 3/4" NPT gas connection, 90° elbow provided.
- 3.) 5' power cord included with griddle, 6' 120V/5.6A cord with NEMA 5-15 plug included with base.
- 4.) Griddle amp draw <3/4A.
- 5.) Allow 1" clearance from back of unit.

