

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

Short Specification

Griddle shall be an AccuTemp Model EGD modular drop-in electric heated unit, with hermetically-sealed vacuum chamber that produces steam to heat 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 (±1°C). Unit is fabricated in two modules with water and grease resistant front control panel and insulated and sealed griddle cook surface drop-in, fabricated from cold-rolled stainless steel recessed 1.5" below work surface, with 3" wide by 1.25" deep full front grease trough and 1.9-gallon grease drawer. Unit to be UL listed, UL EPH Sanitation Certified (NSF 4) and manufactured in the USA.

Construction Features

- Cold-rolled and annealed stainless steel griddle plate with polished stainless steel body and stand
- 8 gauge griddle plate
- 3" wide by 1.0" deep full front grease trough
- 2" x 4" drop chute to 1.9 gallon capacity grease drawer inside enclosed compartment
- Control panel provided for cabinet front mounting

Performance Features

- Hermetically-sealed steam chamber heats griddle plate
- 14.25-kW 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 pan surface with only ±5°F (±3°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	36" Wide	48" Wide
24"	799 sq. in.	1093 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

Environmental Approvals & Programs



Other Approvals

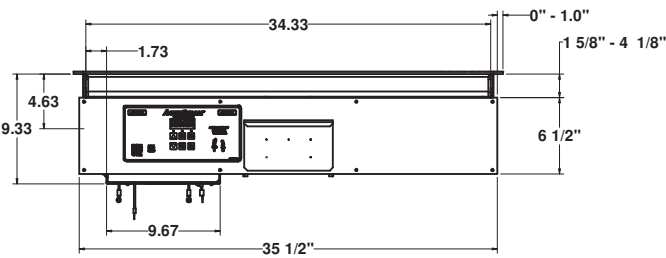
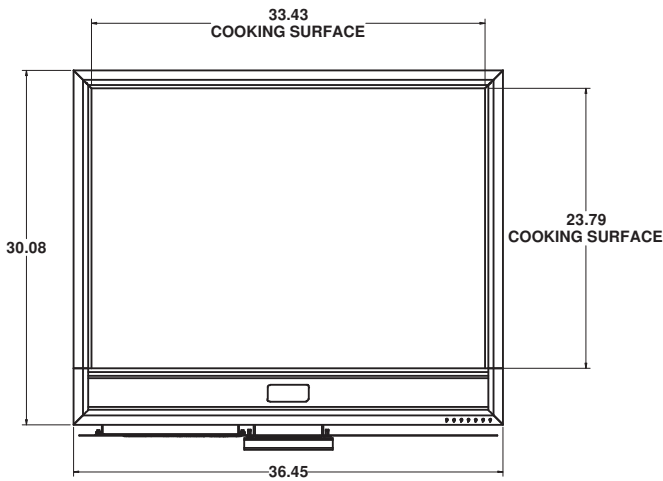


Options & Accessories

- Control Guards
- Maritime Package (call for details)
- Chain Package (call for details)
- Control panel available in left mount, right mount and center mount



EGD-B36 AccuSteam™
Drop-In Griddle



AccuSteam Drop-In Griddle Specifications (replace **** with voltage & phase, i.e. 2083) (replace XX with control panel location i.e. CO for center location)		
Model #	EGD****B3600-XX	EGD****B4800-XX
KW Input	14.25 kW	14.25 kW
208/3 Amp Load	39.56	39.56
240/3 Amp Load	34.28	34.28
440/3 Amp Load	21	21
480/3 Amp Load	17.14	17.14
Unit Width (A)	36.5 [927]	49 [1245]
Unit Depth (D)	29.5 [749]	29.5 [749]
Cooking Surface Width (B)	34 [864]	46.5 [1181]
Cooking Surface Depth (C)	23.5 [597]	23.5 [597]
Effective Cooking Area	799 sq in [20295 sq mm]	1093 sq in [27762 sq mm]
Rough Opening Griddle	35.5 x 28.5 [902 x 724]	47.75 x 28.5 [1213 x 724]
Rough Opening Control Panel	33.75 x 4.875 [857 x 124]	33.75 x 4.875 [857 x 124]
Grease Pan Capacity	1.5 gal.	1.5 gal.
NEMA Plug (208/240)	15-50P	15-50P
NEMA Plug (440/480)	L16-30P	L16-30P

Control Panel Location Key
CO = Center
RO = Right Hand
LO = Left Hand

Notes:

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

