**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 ½” deep full front grease trough and 5 - 6 ½ 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 ½” deep full front grease trough
- 1 ½ x 3 ½” drop chute to 5 [24”], 6 ½ [36”, 48”] quart capacity grease pan
- 4” legs with bullet feet
- Control guard
- 5’ 120v power cord supplied

**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 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**

<table>
<thead>
<tr>
<th>Depth</th>
<th>24” Wide</th>
<th>36” Wide</th>
<th>48” Wide</th>
</tr>
</thead>
<tbody>
<tr>
<td>30”</td>
<td>717 sq. in.</td>
<td>1077 sq. in.</td>
<td>1437 sq. in.</td>
</tr>
<tr>
<td>24”</td>
<td>574 sq. in.</td>
<td>862 sq. in.</td>
<td>1150 sq. in.</td>
</tr>
</tbody>
</table>

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**

- UL Listed
- NSF/ANSI 4
- Energy Star
- Made in the USA
- EcoLogix

**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)

<table>
<thead>
<tr>
<th>Model #</th>
<th>EGF****A2450-S2</th>
<th>EGF****B2450-S2</th>
<th>EGF****A3650-S2</th>
<th>EGF****B3650-S2</th>
<th>EGF****A4850-S2</th>
<th>EGF****B4850-S2</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>208/1 Amp Load</strong></td>
<td>27A / 9.6 kW</td>
<td>27A / 9.6 kW</td>
<td>40A / 14.25 kW</td>
<td>40A / 14.25 kW</td>
<td>40A / 14.25 kW</td>
<td>40A / 14.25 kW</td>
</tr>
<tr>
<td><strong>240/1 Amp Load</strong></td>
<td>40A</td>
<td>40A</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
<td>n/a</td>
</tr>
<tr>
<td><strong>240/3 Amp Load</strong></td>
<td>24A / 9.6 kW</td>
<td>24A / 9.6 kW</td>
<td>34A / 14.25 kW</td>
<td>34A / 14.25 kW</td>
<td>34A / 14.25 kW</td>
<td>34A / 14.25 kW</td>
</tr>
<tr>
<td><strong>440/3 Amp Load</strong></td>
<td>14A / 11 kW</td>
<td>14A / 11 kW</td>
<td>21A / 16 kW</td>
<td>21A / 16 kW</td>
<td>21A / 16 kW</td>
<td>21A / 16 kW</td>
</tr>
<tr>
<td><strong>480/3 Amp Load</strong></td>
<td>16A / 13kW</td>
<td>16A / 13kW</td>
<td>23A / 19kW</td>
<td>23A / 19kW</td>
<td>23A / 19kW</td>
<td>23A / 19kW</td>
</tr>
<tr>
<td><strong>Unit Depth (D)</strong></td>
<td>34.7 [881]</td>
<td>28.7 [729]</td>
<td>34.7 [881]</td>
<td>28.7 [729]</td>
<td>34.7 [881]</td>
<td>28.7 [729]</td>
</tr>
<tr>
<td><strong>Cooking Surface Width (B)</strong></td>
<td>23.9 [607]</td>
<td>23.9 [607]</td>
<td>35.9 [912]</td>
<td>35.9 [912]</td>
<td>47.9 [1217]</td>
<td>47.9 [1217]</td>
</tr>
<tr>
<td><strong>Depth to Rear Leg (E)</strong></td>
<td>8.5 [216]</td>
<td>2.5 [64]</td>
<td>8.5 [216]</td>
<td>2.5 [64]</td>
<td>8.5 [216]</td>
<td>2.5 [64]</td>
</tr>
<tr>
<td><strong>Effective Cooking Area</strong></td>
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<td>862 sq. in.</td>
<td>1437 sq. in.</td>
<td>1150 sq. in.</td>
</tr>
<tr>
<td><strong>Grease Pan Capacity</strong></td>
<td>5 qt</td>
<td>5 qt</td>
<td>6 ½ qt</td>
<td>6 ½ qt</td>
<td>6 ½ qt</td>
<td>6 ½ qt</td>
</tr>
</tbody>
</table>

**Notes:**
1.) Dimensions in brackets [ ] are metric.
2.) 5’ power cord with plug provided.

AccuTemp product may be covered by one or more US Patents. See www.accutemp.net