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 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

<table>
<thead>
<tr>
<th>Depth</th>
<th>24&quot; Wide</th>
<th>36&quot; Wide</th>
<th>48&quot; Wide</th>
</tr>
</thead>
<tbody>
<tr>
<td>30&quot;</td>
<td>717 sq. in.</td>
<td>1077 sq. in.</td>
<td>1437 sq. in.</td>
</tr>
<tr>
<td>24&quot;</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
• 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

AccuTemp product may be covered by one or more US Patents. See www.accutempip.net
# AccuSteam™ Griddle EG Series

AccuTemp Products, Inc.

Electric/Steam-Heated, Tabletop Griddle

## AccuSteam Griddle Specifications

<table>
<thead>
<tr>
<th>Model #</th>
<th>EGF****A2450-T1</th>
<th>EGF****B2450-T1</th>
<th>EGF****A3650-T1</th>
<th>EGF****B3650-T1</th>
<th>EGF****A4850-T1</th>
<th>EGF****B4850-T1</th>
</tr>
</thead>
<tbody>
<tr>
<td>240/1 Amp Load</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>240/3 Amp Load</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>440/3 Amp Load</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>480/3 Amp Load</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>Unit Depth (D)</td>
<td>34.7 [881]</td>
<td>28.7 [729]</td>
<td>34.7 [881]</td>
<td>28.7 [729]</td>
<td>28.7 [729]</td>
<td>28.7 [729]</td>
</tr>
<tr>
<td>Cooking Surface Width (B)</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>
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<tr>
<td>Depth to Rear Leg (E)</td>
<td>8.5 [218]</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>
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<td>Effective Cooking Area</td>
<td>717 sq. in.</td>
<td>574 sq. in.</td>
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<td>862 sq. in.</td>
<td>1437 sq. in.</td>
<td>1150 sq. in.</td>
</tr>
<tr>
<td>Grease Pan Capacity</td>
<td>5 qt</td>
<td>5 qt</td>
<td>6 1/2 qt</td>
<td>6 1/2 qt</td>
<td>6 1/2 qt</td>
<td>6 1/2 qt</td>
</tr>
</tbody>
</table>

### Notes:

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

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