Short Specification

Griddle shall be an ENERGY STAR compliant gas-heated unit, with a hermetically sealed vacuum 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 ANSI Z83.11 Design Certified, 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 high efficiency 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

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
• Instant surface temperature readout
• 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

• “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
• Propane available (call for details)

Options & Accessories

AccuTemp Products, Inc.
800-210-5907 | accutemp.net
### Accusteam Gas Griddle Specifications

<table>
<thead>
<tr>
<th>Model #</th>
<th>GGF1201A2450-T1</th>
<th>GGF1201B2450-T1</th>
<th>GGF1201A3650-T1</th>
<th>GGF1201B3650-T1</th>
<th>GGF1201A4850-T1</th>
<th>GGF1201B4850-T1</th>
</tr>
</thead>
<tbody>
<tr>
<td>BTU Firing Rate per Hour</td>
<td>42,300</td>
<td>42,300</td>
<td>70,000</td>
<td>70,000</td>
<td>85,000</td>
<td>85,000</td>
</tr>
<tr>
<td>Unit/Installation Depth (D)</td>
<td>38.3 [973]</td>
<td>32.3 [820]</td>
<td>38.3 [973]</td>
<td>32.3 [820]</td>
<td>38.3 [973]</td>
<td>32.3 [820]</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>
</tr>
<tr>
<td>Rear Leg to outside of Flue (E)</td>
<td>12 [305]</td>
<td>6 [152]</td>
<td>12 [305]</td>
<td>6 [152]</td>
<td>12 [305]</td>
<td>6 [152]</td>
</tr>
<tr>
<td>Effective Cooking Area</td>
<td>717 sq. in.</td>
<td>574 sq. in.</td>
<td>1077 sq. in.</td>
<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 ½ qt</td>
<td>6 ½ qt</td>
<td>6 ½ qt</td>
<td>6 ½ qt</td>
</tr>
<tr>
<td>NEMA Plug</td>
<td>5-15</td>
<td>5-15</td>
<td>5-15</td>
<td>5-15</td>
<td>5-15</td>
<td>5-15</td>
</tr>
</tbody>
</table>

**Notes:**
1. Dimensions in brackets [] are metric.
2. 3/4” NPT gas connection, 90° elbow provided.
3. 5’ 120 volt power cord.
4. Amp draw <3/4A.