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 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

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
- Propane available (call for details)
## AccuSteam™ Griddle GG Series
Gas/Steam-Heated, Stand-Mounted Griddle

### 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.

<table>
<thead>
<tr>
<th>Model #</th>
<th>GGF1201A4250-S2</th>
<th>GGF1201A2450-S2</th>
<th>GGF1201B2450-S2</th>
<th>GGF1201A3650-S2</th>
<th>GGF1201B3650-S2</th>
<th>GGF1201A4850-S2</th>
<th>GGF1201B4850-S2</th>
</tr>
</thead>
<tbody>
<tr>
<td>BTU Firing Rate per Hour</td>
<td>42,300</td>
<td>70,000</td>
<td>70,000</td>
<td>85,000</td>
<td>85,000</td>
<td>85,000</td>
<td>85,000</td>
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<tr>
<td>Unit Depth (D)</td>
<td>38.6 [973]</td>
<td>32.6 [820]</td>
<td>38.6 [973]</td>
<td>32.6 [820]</td>
<td>38.6 [973]</td>
<td>32.6 [820]</td>
<td>32.6 [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>
<td>47.9 [1217]</td>
</tr>
<tr>
<td>Depth to Rear Leg (E)</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>
<td>2.5 [64]</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>
<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>
<td>6 1/2 qt</td>
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<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>
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</table>

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