



ACCU-STEAMTM GRIDDLE GG SERIES

Gas/Steam-Heated, Tabletop Griddle

| Project: _ | Location: | Item # | #: I | Quantity | <i>r</i> : |
|------------|-----------|--------|------|----------|------------|
| | | | | | |

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 coldrolled stainless steel with 4" high back splash, sides that taper from 4" to 15/16", 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

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

| Depth | 24" Wide | 36" Wide | 48" Wide | | |
|-------|-------------|--------------|--------------|--|--|
| 30" | 717 sq. in | 1077 sq. in. | 1437 sq. in. | | |
| 24" | 574 sq. in. | 862 sq. in. | 1150 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

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)



GGF-A36 Accu-Steam™ Tabletop Griddle shown

MM5208-2001





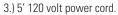
ACCU-STEAMTM GRIDDLE GG SERIES

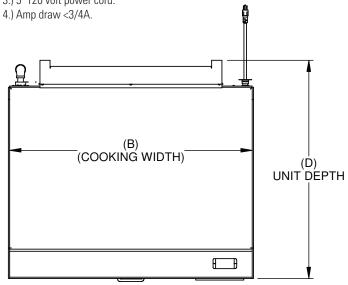
Gas/Steam-Heated, Tabletop Griddle

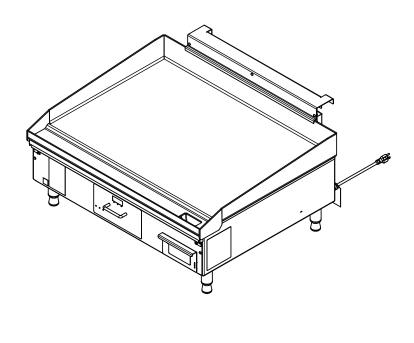
| Accu-Steam Gas Griddle Specifications | | | | | | | | | |
|---------------------------------------|-----------------|-----------------|-----------------|-----------------|-----------------|-----------------|--|--|--|
| Model # | GGF1201A2450-T1 | GGF1201B2450-T1 | GGF1201A3650-T1 | GGF1201B3650-T1 | GGF1201A4850-T1 | GGF1201B4850-T1 | | | |
| BTU Firing Rate per Hour | 42,300 | 42,300 | 70,000 | 70,000 | 85,000 | 85,000 | | | |
| Unit Width (A) | 24.25 [616] | 24.25 [616] | 36.25 [921] | 36.25 [921] | 48.25 [1226] | 48.25 [1226] | | | |
| Unit/Installation Depth (D) | 38.3 [973] | 32.3 [820] | 38.3 [973] | 32.3 [820] | 38.3 [973] | 32.3 [820] | | | |
| Cooking Surface Width (B) | 23.9 [607] | 23.9 [607] | 35.9 [912] | 35.9 [912] | 47.9 [1217] | 47.9 [1217] | | | |
| Cooking Surface Depth (C) | 30 [762] | 24 [610] | 30 [762] | 24 [610] | 30 [762] | 24 [610] | | | |
| Rear Leg to outside of Flue (E) | 12 [305] | 6 [152] | 12 [305] | 6 [152] | 12 [305] | 6 [152] | | | |
| Center Left to Right Leg (F) | 20 [508] | 20 [508] | 32 [813] | 32 [813] | 44 [1118] | 44 [1118] | | | |
| Effective Cooking Area | 717 sq. in. | 574 sq. in. | 1077 sq. in. | 862 sq. in. | 1437 sq. in. | 1150 sq. in. | | | |
| Grease Pan Capacity | 5 qt | 5 qt | 6 ½ qt | 6 ½ qt | 6 ½ qt | 6 ½ qt | | | |
| NEMA Plug | 5-15 | 5-15 | 5-15 | 5-15 | 5-15 | 5-15 | | | |

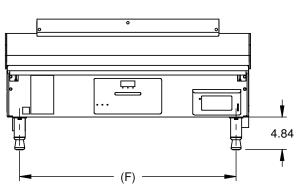
Notes:

- 1.) Dimensions in brackets [] are metric.
- 2.) 3/4" NPT gas connection, 90° elbow provided.









(COOKING DEPTH)

13.24
(COOKING HEIGHT)

3.54

22.75

(E)

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

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