

Project: _____ Location: _____ Item #: _____ Quantity: _____

Short Specification

Griddle shall be an Energy Star compliant electric-heated unit, with a hermetically-sealed vacuum chamber that produces steam that heats the 8-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 4.5" high back splash, sides that taper from 4.5" to 1.7", a 4" wide by 1" deep full front grease trough and 1½–2 gallon grease drawer. Unit to be NSF and UL listed and manufactured in the USA.

Construction Features

- Cold-rolled and annealed stainless steel griddle plate with polished stainless steel body and stand
- 8 gauge griddle plate with 4.5" high rear splash and 4.5 to 1.7" tapered side walls
- 4" wide by 1" deep full front grease trough
- 2" x 4" drop chute to 1½–2 gallon capacity grease drawer inside enclosed compartment
- 4" legs with bullet feet (standard)

Performance Features

- Hermetically-sealed steam chamber heats griddle plate
- 9.6-kW [24"] or 14.25-kW 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 [10 seconds or less] allows turning product to same spot
- Smooth cold-rolled stainless steel griddle surface speeds and simplifies cleaning

Standard Control Features

- Power-On switch & indicator light
- Heating indicator light
- 200–400°F (93–204°C) solid state thermostat
- Easy front service access to controls

Cooking Capacity & Applications

Effective Cooking Area

Depth	24" Wide	36" Wide	48" Wide
29"	677 sq. in.	1017 sq. in.	1358 sq. in.
24"	558 sq. in.	838 sq. in.	1119 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

Environmental Approvals & Programs



Other Approvals



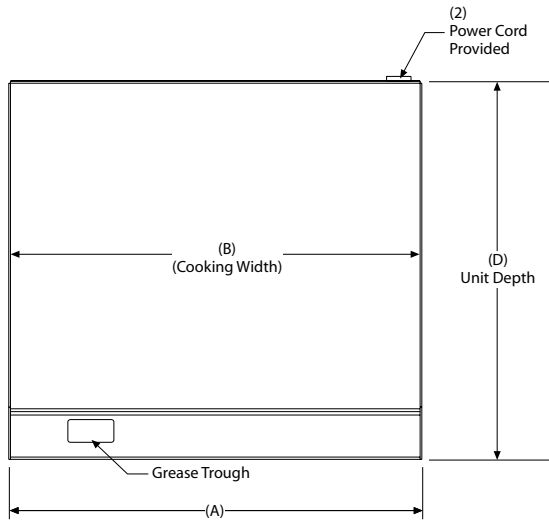
Options & Accessories

- "U" Channel for connecting 2 griddles
- Front mounted condiment board/prep shelf—8" wide stainless steel
- Heavy duty stainless steel stand with bottom shelf with 5" casters
- Condiment Board
- Control Guards
- Maritime Package (call for details)
- Correction Package (call for details)
- Chain Package (call for details)



EGF-A36 Accu-STEAM™
Tabletop Griddle

Accu-Steam Griddle Specifications (replace **** with voltage & phase, i.e. 2083)						
Model #	EGF****A2400-T1	EGF****B2400-T1	EGF****A3600-T1	EGF****B3600-T1	EGF****A4800-T1	EGF****B4800-T1
KW Input	9.6 kW	9.6 kW	14.25 kW	14.25 kW	14.25 kW	14.25 kW
208/3 Amp Load	26.68	26.68	39.56	39.56	39.56	39.56
240/1 Amp Load	40	40	n/a	n/a	n/a	n/a
240/3 Amp Load	39.58	39.58	34.28	34.28	34.28	34.28
440/3 Amp Load	17.1	17.1	25	25	25	25
480/3 Amp Load	15.41	15.41	22.87	22.87	22.87	22.87
Unit Width (A)	24.25 [616]	24.25 [616]	36.25 [921]	36.25 [921]	48.25 [1226]	48.25 [1226]
Unit Depth (D)	33.125 [841]	28.125 [714]	33.125 [841]	28.125 [714]	33.125 [841]	28.125 [714]
Cooking Surface Width (B)	23.875 [606]	23.875 [606]	35.875 [911]	35.875 [911]	47.875 [1216]	47.875 [1216]
Cooking Surface Depth (C)	28.375 [721]	23.375 [594]	28.375 [721]	23.375 [594]	28.375 [721]	23.375 [594]
Depth to Front Leg (E)	3.188 [81]	5.688 [144]	3.188 [81]	5.688 [144]	3.188 [81]	5.688 [144]
Effective Cooking Area	677 sq. in.	558 sq. in.	1017 sq. in.	838 sq. in.	1358 sq. in.	1119 sq. in.
Grease Pan Capacity	1.5 gal.	1.5 gal.	2 gal.	2 gal.	2 gal.	2 gal.
NEMA Plug (208/240)	15-50P	15-50P	15-50P	15-50P	15-50P	15-50P
NEMA Plug (440/480)	L16-20P	L16-20P	L16-30P	L16-30P	L16-30P	L16-30P



Notes:

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

