

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

Short Specification

Griddle shall be an Energy Star compliant gas-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. Griddle to be mounted on heavy duty stainless steel stand with one undershelf and casters. 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
- 4" wide by 1" deep full front grease trough
- 2" x 4" drop chute to 1½–2 gallon capacity grease pan inside enclosed compartment
- Heavy duty stainless steel stand with bottom shelf

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 [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



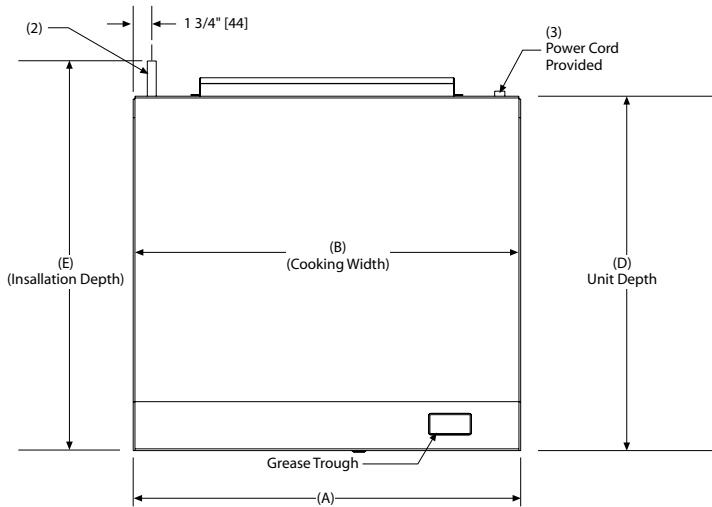
Options & Accessories

- "U" Channel for connecting 2 griddles
- Front mounted prep shelf—8" wide stainless steel
- Condiment Board
- Control Guards
- Maritime Package (call for details)
- Correction Package (call for details)
- Chain Package (call for details)
- Quick disconnect with AGA approved restraint cable
- Propane available (call for details)



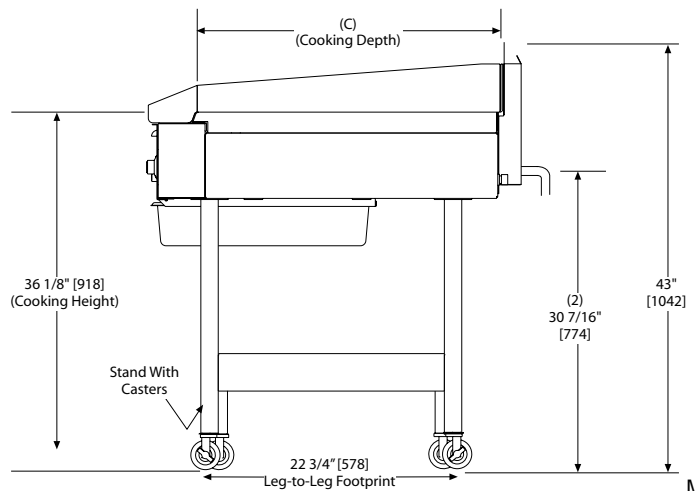
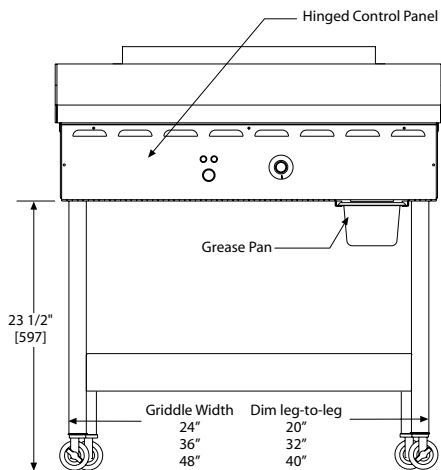
GGF-A36 Accu-STEAM™
Stand-Mounted Griddle
(also available with bullet or flanged feet)

Accu-Steam Gas Griddle Specifications						
Model #	GGF1201A2400-S2	GGF1201B2400-S2	GGF1201A3600-S2	GGF1201B3600-S2	GGF1201A4800-S2	GGF1201B4800-S2
BTU Firing Rate per Hour	50,000	50,000	70,000	70,000	96,000	96,000
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]
Installation Depth (E)	38.0 [965]	33.5 [851]	38.0 [965]	33.5 [851]	38.0 [965]	33.5 [851]
Depth to Back Leg (F)	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	2 gal.	2 gal.	2 gal.	2 gal.	2 gal.	2 gal.
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.
- 3.) 4' 120 volt power cord.



MM5209-0912