AccuTemp® INNOVATIVE COOKING EQUIPMENT SOLUTIONS

ACCUSTEAM® HIGH PRODUCTION GRIDDLE

EGF AccuSteam® Griddle

Countertop, Electric/Steam-heated Griddle

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

Standard Features

- Hermetically-sealed steam chamber heats griddle plate
- 9.6 kW [24"] or 14.25 kW [36", 48"] total power, long-life low watt density heating elements mounted inside chamber and immersed in distilled water (water never needs replaced)
- 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
- Stainless steel cooking surface speeds and simplifies cleaning
- Heating indicator light
- 200–400°F (93–204°C) digital thermostat
- Easy front service access to controls
- Control guard
- 3 preset temperatures capable
- Manager mode to lock out temperature controls
- Over temperature indicator light
- Cold-rolled and 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 $^{1}/_{2}$" deep full front high capacity grease drawer
- 5' power cord and plug included
- 4" legs with bullet or flanged feet
- One year parts and labor warranty
- Lifetime Service & Support Guarantee
- International / Maritime models available; call AccuTemp® for more information

Options & Accessories

- "U" Channel for connecting 2 griddles
- Cutting board
- Condiment board (solid or cut out)
- 4" legs with bullet or flanged feet
- Stainless steel support stand available with casters, bullet feet or flanged feet
- Premium double shelf support stand available with casters or flanged feet
- Moveable divider (full height)
- Welded divider (1" tall or full height)
- Cut down sides (low height)
- Weld beads
- Dams
- Extended sides and rear splashes
- Open pan rail
- Towel bar/grab handle
- XLR8™ upper heated platen (24" depth AccuSteam griddle only)

Safety, Sanitation & Environmental

- UL LISTED Safety Certification (UL 197)
- UL EPH Sanitation Certification (NSF 4)

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NSF/ANSI 4

ENERGY STAR

MADE IN THE USA



EGF AccuSteam griddle 36" model shown with optional bullet feet

Short Spec

AccuSteam griddle is *AccuTemp* Products' electric griddle featuring proprietary steam-heated technology. A hermetically sealed chamber generates steam beneath the cooking surface, delivering 100% usable cooking area with an operating temperature range of 200–400°F. The unique steam chamber design produces less radiant heat than any griddle on the market, helping keep kitchens cooler while reducing HVAC energy costs. This design eliminates hot and cold spots, providing near-instant recovery and temperature accuracy of ±5°F. The griddle cooking surface is fabricated from 7-gauge cold-rolled stainless steel with a 4" backsplash, large capacity grease drawer and includes three preset temperatures, manager lockout mode and an over-temperature indicator light. Lifetime Service and Support Guarantee. Griddle is UL Safety and Sanitation certified, and ENERGY STAR® qualified. Made in the USA.

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

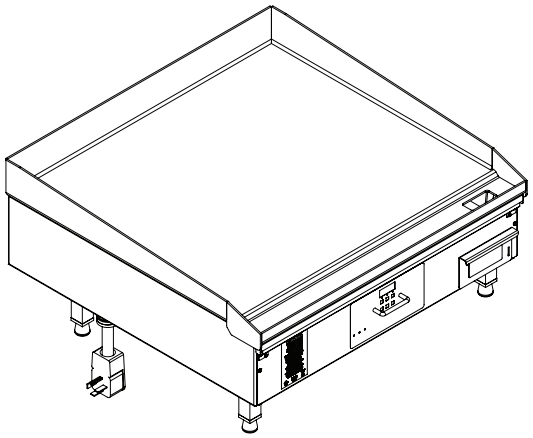
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EGF AccuSteam® Griddle

Countertop, Electric/Steam-heated Griddle

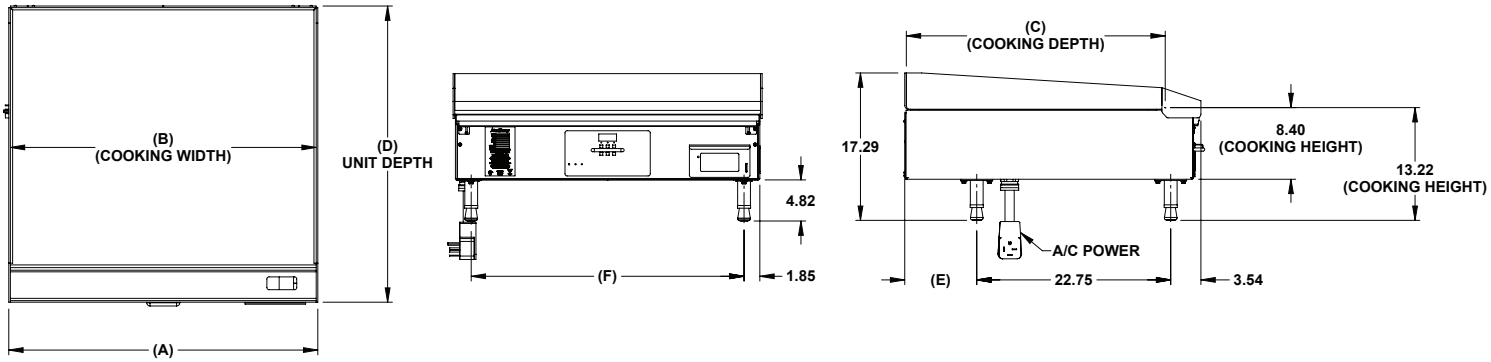
AccuSteam® Electric Griddle Specifications (replace **** with voltage & phase, i.e. 2083)						
Model #	*EGF****A2450-T1*	*EGF****B2450-T1*	*EGF****A3650-T1*	*EGF****B3650-T1*	*EGF****A4850-T1*	*EGF****B4850-T1*
208/3 Amp Load	*27A / 9.6 kW*	*27A / 9.6 kW*	*40A / 14.25 kW*	*40A / 14.25 kW*	*40A / 14.25 kW*	*40A / 14.25 kW*
240/3 Amp Load	*24A / 9.6 kW*	*24A / 9.6 kW*	*34A / 14.25 kW*	*34A / 14.25 kW*	*34A / 14.25 kW*	*34A / 14.25 kW*
440/3 Amp Load	*14A / 11 kW*	*14A / 11 kW*	*21A / 16 kW*	*21A / 16 kW*	*21A / 16 kW*	*21A / 16 kW*
480/3 Amp Load	*16A / 13kW*	*16A / 13kW*	*23A / 19kW*	*23A / 19kW*	*23A / 19kW*	*23A / 19kW*
Unit Width (A)	*24.25 [616]*	*24.25 [616]*	*36.25 [921]*	*36.25 [921]*	*48.25 [1,226]*	*48.25 [1,226]*
Unit Depth (D)	*34.75 [883]*	*28.75 [731]*	*34.75 [883]*	*28.75 [731]*	*34.75 [883]*	*28.75 [731]*
Cooking Surface Width (B)	*23.88 [607]*	*23.88 [607]*	*35.88 [912]*	*35.88 [912]*	*47.88 [1,217]*	*47.88 [1,217]*
Cooking Surface Depth (C)	*30.19 [767]*	*24.19 [615]*	*30.19 [767]*	*24.19 [615]*	*30.19 [767]*	*24.19 [615]*
Depth to Rear Leg (E)	*8.44 [215]*	*2.44 [62]*	*8.44 [215]*	*2.44 [62]*	*8.44 [215]*	*2.44 [62]*
Center right to left (F)	*20.00 [508]*	*20.00 [508]*	*32.00 [813]*	*32.00 [813]*	*44.00 [1,118]*	*44.00 [1,118]*
Effective Cooking Area	*721² [465,160²]*	*578² [372,902²]*	*1,083² [698,708²]*	*868² [559,999²]*	*1,445² [932,256²]*	*1,158² [747,095²]*
Grease Drawer Capacity	*5 qt*	*5 qt*	*6 ½ qt*	*6 ½ qt*	*6 ½ qt*	*6 ½ qt*
NEMA Plug (208/240)	*15-50P*	*15-50P*	*15-50P*	*15-50P*	*15-50P*	*15-50P*
NEMA Plug (440/480)	*L16-30P*	*L16-30P*	*L16-30P*	*L16-30P*	*L16-30P*	*L16-30P*

Clearances		
Location	*Combustible Construction*	*Non-combustible Construction*
Back Side	*2″*	*0″*
Right Side	*1″*	*0″*
Left Side	*1″*	*0″*
Suitable for all installation on combustible floors.		



Notes:

1. *Each griddle is equipped with a 5′ power cord.*
2. *Griddle dimensions in chart are in inches and [millimeters].*
3. *Commercial use only.*
4. *Do not place directly onto any kind of heat source.*



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