

Accu-STEAM™ GRIDDLE GG SERIES
Gas/Steam-Heated,
Tabletop Griddle

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 2 gallon grease pan. 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
- 8 gauge griddle plate
- 4" wide by 1" deep full front grease trough
- 2" x 4" drop chute to 2 gallon capacity grease pan
- 4" legs with bullet feet

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



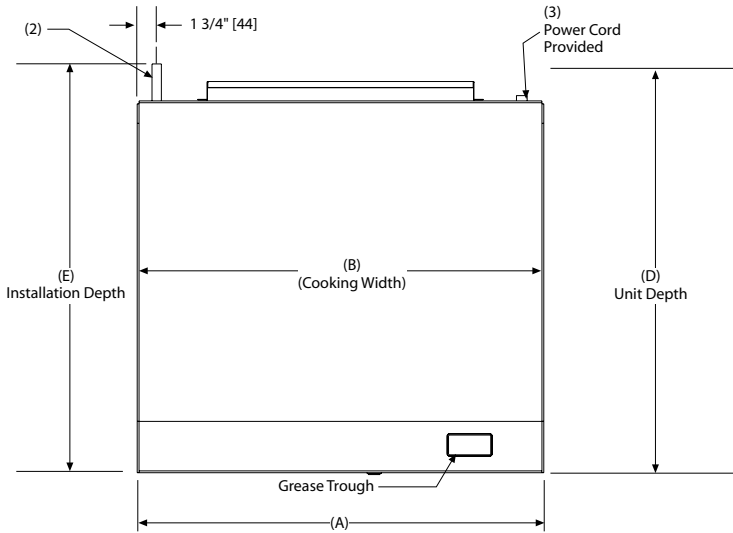
Options & Accessories

- "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)
- Heavy duty stainless steel stand with bottom shelf and 5" casters
- Quick disconnect with AGA-approved restraint cable
- Propane available (call for details)



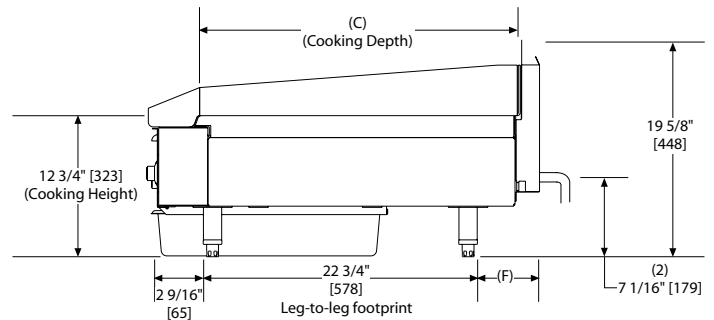
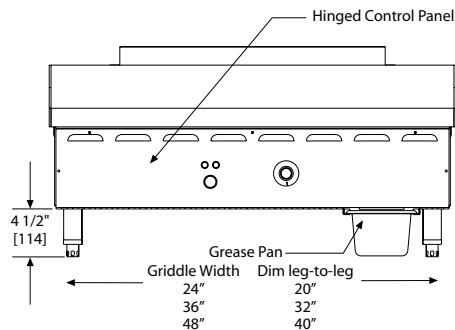
GGF-A36 Accu-STEAM™
Tabletop Griddle
(also available with bullet or flanged feet)

| Accu-Steam Gas Griddle Specifications | | | | | | |
|---------------------------------------|-----------------|-----------------|-----------------|-----------------|-----------------|-----------------|
| Model # | GGF1201A2400-T1 | GGF1201B2400-T1 | GGF1201A3600-T1 | GGF1201B3600-T1 | GGF1201A4800-T1 | GGF1201B4800-T1 |
| BTU Firing Rate per Hour | 42,300 | 42,300 | 65,000 | 65,000 | 85,000 | 85,000 |
| Unit Width (A) | 24.3 [616] | 24.3 [616] | 36.3 [921] | 36.3 [921] | 48.3 [1226] | 48.3 [1226] |
| Unit Depth (D) | 33.1 [841] | 28.1 [714] | 33.1 [841] | 28.1 [714] | 33.1 [841] | 28.1 [714] |
| Cooking Surface Width (B) | 23.9 [606] | 23.9 [606] | 35.9 [911] | 35.9 [911] | 47.9 [1216] | 47.9 [1216] |
| Cooking Surface Depth (C) | 28.4 [721] | 23.4 [594] | 28.4 [721] | 23.4 [594] | 28.4 [721] | 23.4 [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) | 5.7 [144] | 3.2 [81] | 5.7 [144] | 3.2 [81] | 5.7 [144] | 3.2 [81] |
| 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.) 5' 120 volt power cord.



MM5208-0912