

**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



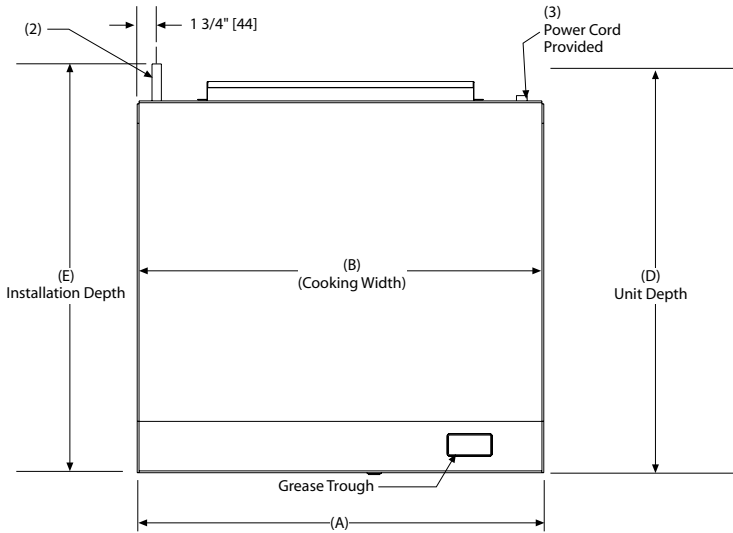
### Options & Accessories

- "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.

