

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

Standard Features

- Hermetically-sealed steam chamber heats griddle plate
- Infrared burners
- Steam transfers heat evenly to entire cooking surface with only $\pm 5^{\circ}\text{F}$ ($\pm 3^{\circ}\text{C}$) 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
- Instant surface temperature readout
- 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 $\frac{5}{16}$ " tapered side walls
- 3 $\frac{7}{8}$ " wide by $\frac{1}{2}$ " deep full front high capacity grease drawer
- 5' power cord and plug included
- $\frac{3}{4}$ " NPT gas connection with 90° elbow provided
- 4" legs with bullet or flanged feet
- Specify altitude if over 4,000 ft above sea level
- One year parts and labor warranty
- Lifetime Service & Support Guarantee
- International 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
- Propane available
- XLR8™ upper heated platen (24" depth AccuSteam griddle only)



GGF AccuSteam griddle
36" model shown with
optional bullet feet

Safety, Sanitation & Environmental

- UL LISTED Safety Certification (ANSI Z83.11)
- UL EPH Sanitation Certification (NSF 4)



Short Spec

AccuSteam griddle is *AccuTemp* Products' gas 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 $\pm 5^{\circ}\text{F}$. 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.

AccuTEAM® Gas Griddle Specifications						
Model #	GGF1201A2450-T1	GGF1201B2450-T1	GGF1201A3650-T1	GGF1201B3650-T1	GGF1201A4850-T1	GGF1201B4850-T1
BTU Firing Rate per Hour	42,300	42,300	65,000	65,000	85,000	85,000
120/1 Amp Load	< ¾ Amp	< ¾ Amp	< ¾ Amp	< ¾ Amp	< ¾ Amp	< ¾ Amp
Unit Width (A)	24.25 [616]	24.25 [616]	36.25 [921]	36.25 [921]	48.25 [1,226]	48.25 [1,226]
Unit/Installation Depth (D)	38.56 [980]	32.56 [827]	38.56 [980]	32.56 [827]	38.56 [980]	32.56 [827]
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]
Rear Leg to outside of Flue (E)	12.31 [313]	6.31 [161]	12.31 [313]	6.31 [161]	12.31 [313]	6.31 [161]
Center Left to Right Leg (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]	1,446² [932,901²]	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	5-15	5-15	5-15	5-15	5-15	5-15

Clearances		
Location	Combustible Construction	Non-combustible Construction
Back Side	2"	0"
Right Side	1"	0"
Left Side	1"	0"
Above Flue	No combustible materials above flue	6"

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. ¾" NPT gas connection, 90° elbow provided.
4. Commercial use only.
5. Do not place directly onto any kind of heat source.

