

Project: \_\_\_\_\_ Location: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_

### Short Specification

Griddle shall be an ENERGY STAR compliant gas-heated unit, with a hermetically sealed chamber that produces steam that heats the 7-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" high back splash, sides that taper from 4" to 1 5/16", a 3 7/8" wide by 1/2" deep full front grease trough and 5- 6 1/2 quart grease drawer. Unit to be ANSI Z83.11 Design Certified, UL EPH Sanitation Certified (NSF/ANSI 4) and manufactured in the USA.

### Construction Features

- Cold-rolled and annealed 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 grease trough
- 1 1/2 x 3 1/2" drop chute to 5 [24"], 6 1/2 [36", 48"] quart capacity grease pan
- 4" legs with bullet feet
- Control guard

### 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 allows turning product to same spot
- Smooth cold-rolled stainless steel griddle surface speeds and simplifies cleaning

### Standard Control Features

- 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

### Cooking Capacity & Applications

#### Effective Cooking Area

Depth	24" Wide	36" Wide	48" Wide
30"	717 sq. in.	1077 sq. in.	1437 sq. in.
24"	574 sq. in.	862 sq. in.	1150 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

### Safety, Sanitation & Environmental



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

### Options & Accessories

- "U" Channel for connecting 2 griddles
- Front mounted prep shelf—8" wide stainless steel
- Condiment Board
- 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
- Propane available (call for details)

Accusteam Gas Griddle Specifications						
Model #	GF20A2BS2	GF20B2BS2	GF20A3BS2	GF20B3BS2	GF20A4BS2	GF20B4BS2
BTU Firing Rate per Hour	42,300	42,300	70,000	70,000	85,000	85,000
Unit Width (A)	24.25 [616]	24.25 [616]	36.25 [921]	36.25 [921]	48.25 [1226]	48.25 [1226]
Unit Depth (D)	38.6 [973]	32.6 [820]	38.6 [973]	32.6 [820]	38.6 [973]	32.6 [820]
Cooking Surface Width (B)	23.9 [607]	23.9 [607]	35.9 [912]	35.9 [912]	47.9 [1217]	47.9 [1217]
Cooking Surface Depth (C)	30 [762]	24 [610]	30 [762]	24 [610]	30 [762]	24 [610]
Depth to Rear Leg (E)	8.5 [216]	2.5 [64]	8.5 [216]	2.5 [64]	8.5 [216]	2.5 [64]
Center Right to Left (F)	20 [508]	20 [508]	32 [813]	32 [813]	44 [1117]	44 [1117]
Effective Cooking Area	717 sq. in.	574 sq. in.	1077 sq. in.	862 sq. in.	1437 sq. in.	1150 sq. in.
Grease Pan Capacity	5 qt	5 qt	6 1/2 qt	6 1/2 qt	6 1/2 qt	6 1/2 qt
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.
- 4.) Amp draw <math>< 3/4A</math>.

