

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

Standard Features

- Hermetically-sealed steam chamber heats griddle plate
- 14.25-kW total power, long-life low watt density heating elements mounted inside vacuum chamber and immersed in chemically pure water (Water never needs replacement)
- 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
- Power-On switch & indicator light
- Heating indicator light
- 200–400°F (93–204°C) digital thermostat
- Easy front service access to controls
- Control panel left mounted
- 5 pin wiring harness to connect control module to griddle surface
- Cold-rolled and stainless steel griddle plate with polished stainless steel body
- 7 gauge griddle plate
- 3" wide by 1" deep full front high capacity grease drawer
- 2" x 4" drop chute to 6.5 quart capacity grease drawer inside enclosed compartment
- Control panel provided for cabinet front mounting
- 8' power cord and plug included
- One year parts and labor warranty
- Lifetime Service & Support Guarantee
- International / Maritime models available; call AccuTemp® for more information

Safety, Sanitation & Environmental

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



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 $\pm 5^{\circ}\text{F}$. The griddle cooking surface is fabricated from 7-gauge cold-rolled stainless steel with a large capacity grease drawer. Lifetime Service and Support Guarantee. Griddle is UL Safety and Sanitation certified, and ENERGY STAR® qualified. Made in the USA.



EGD AccuSteam griddle
36" drop-in model

AccuTEAM® Electric Drop-In Griddle Specifications (replace **** with voltage & phase, i.e. 2083)		
Model #	EGD****B3650-C0	EGD****B4850-C0
208/3 Amp Load	40A / 14.25 kW	40A / 14.25 kW
240/3 Amp Load	34A / 14.25 kW	34A / 14.25 kW
440/3 Amp Load	21A / 16 kW	21A / 16 kW
480/3 Amp Load	23A / 19kW	23A / 19kW
Unit Width (A)	36.45 [926]	48.95 [1,244]
Unit Depth (D)	30.08 [764]	30.08 [764]
Cooking Surface Width (B)	33.43 [849]	45.93 [1,167]
Cooking Surface Depth (C)	23.79 [604]	23.79 [604]
Effective Cooking Area	795 ² [512,902 ²]	1,093 ² [705,160 ²]
Rough Opening Griddle	35.5 x 28.5 [902 x 724]	47.75 x 28.5 [1,213 x 724]
Rough Opening Control Panel	33.75 x 4.875 [857 x 124]	33.75 x 4.875 [857 x 124]
Grease Drawer Capacity	6 1/2 qt	6 1/2 qt
NEMA Plug (208/240)	15-50P	15-50P
NEMA Plug (440/480)	L16-30P	L16-30P

Notes:

1. Each griddle is equipped with an 8' power cord.
2. Griddle dimensions in chart are in inches and [millimeters].
3. Commercial use only.
4. This griddle is to be installed in stainless or non-combustible countertops only.

