



INSTALLATION/OPERATORS MANUAL ACCU-STEAM GAS G2 GRIDDLE



- MODELS**
 GG24A
 GG36A
 GG48A
 GG24B
 GG36B
 GG48B
 PG24A
 PG36A
 PG48A
 PG24B
 PG36B
 PG48B

This manual should be retained for future reference



WARNING

Improper installation, alteration, adjustment, service, maintenance or cleaning can cause property damage, injury or death. Read the installation, operational, maintenance instructions thoroughly before installing, servicing or operating this equipment.



NOTE

Record the serial number, model number and the install date. (identification decal located on the left front panel of the appliance) Please have this information when calling for assistance.

Serial Number:	
Model:	
Install Date:	

MP5017-1702

IMPORTANT FOR YOUR SAFETY

The safety Instructions below should be posted in a prominent location as a reminder of safe practices to follow in the event of an equipment or facility utility issue.



WARNING

In the event of a gas odor is detected, shutdown all appliances at the main shut-off valve and contact the local gas company or gas supplier



WARNING

In the event of a power failure , do not attempt to operate this appliance

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance



WARNING: Improper installation, alteration, adjustment, service, cleaning or maintenance of this appliance could cause property damage, serious injury or death.

Read and understand the installation, operational, maintenance instructions before installing, servicing, or operating this appliance.

This manual should be retained for future reference

NOTICE

The State of California enacted the California Safe Drinking Water and Toxic Enforcement Act of 1986, (Prop. 65), which “prohibits any person in the course of doing business from knowingly and intentionally exposing any individual to a chemical known to the State of California to cause cancer or reproductive toxicity without first giving clear and reasonable warning to such individuals.” The Governor’s Scientific Advisory Panel added Carbon Monoxide to the list of hazardous chemicals known to cause reproductive harm.

In order to establish full compliance with Proposition 65, a yellow warning label has been attached to each gas fired unit manufactured by AccuTemp Products, Inc.

Carbon monoxide would not be present in concentrations that would pose a “significant risk” to the consumer when the equipment is installed, operated and maintained as follows:

1. Installed in accordance with all local codes, or in the absence of local codes, with the current
2. National Fuel Gas Code Z223.1, latest addenda/NFPA 54 Natural Gas and Propane Installation code , CSA B149.1 as applicable.
3. Installed under a properly designed and operating exhaust hood.
4. Connected to the type of gas for which the unit is equipped.
5. Proper appliance pressure regulator installed on the gas supply line and adjusted for the manifold pressure marked on the rating plate.
6. Adequate air supply to the unit.
7. The equipment is operated in the manner intended using the proper utensil for that type of appliance.
8. Keep the equipment clean and have it checked periodically.
9. Burner air adjustments, mechanical maintenance and repairs should be performed by qualified service personnel.

TABLE OF CONTENTS

DESCRIPTION	PAGE
Important for Your Safety	1
California Prop 65 Statement	2
Document History	3
Limited Warranty Policy - USA and Canada	4
Limited Warranty Policy - International	5
Safety Warnings	6-8
Warranty Registration Instructions	9
Installation/Operators Checklist and Warranty Registration Form	10-11
Specifications	12-17
Installation	18-21
Operation	22-33
Cleaning	34-35
Basic Service and Troubleshooting	36-39
Planned Maintenance	40-42
Schematic	43-44
Important Service Information	45
Notes	46

DOCUMENT HISTORY

PRODUCT WARRANTY

U.S. & Canada Sales Only

LIMITED WARRANTY One Year Labor and Parts

AccuTemp Products, Inc. (AccuTemp) warrants that your AccuTemp equipment will be free of defects in material and workmanship under normal use for a period of twelve (12) months from installation or fifteen (15) months from date of shipment from AccuTemp, whichever date first occurs (the Warranty Period). Registration of AccuTemp equipment is required at time of installation.

Damage to AccuTemp equipment that occurs during shipment must be reported to the carrier, and is not covered under this warranty. The reporting of any damage during shipment is the sole responsibility of the commercial purchaser/user of such AccuTemp equipment.

AccuTemp provides an active service department, which should be contacted and advised of service issues regardless of warranty period.

During the warranty period, AccuTemp agrees to repair or replace, at its option, F.O.B. factory, any part which proves to be defective due to defects in material or workmanship, provided the equipment has not been altered in any way and has been properly installed, maintained, and operated in accordance with the instructions in the AccuTemp Owners Manual.

During the warranty period, AccuTemp also agrees to pay for any factory authorized equipment service agency (within the continental United States and Canada) for reasonable labor required to repair or replace, at our option, F.O.B. factory, any part which proves to be defective due to defects in materials or workmanship, provided the service agency has received advance approval from AccuTemp factory service to perform the repair or replacement. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round trip), but does not include post start-up assistance or training, tightening of loose fittings or external electrical connections, minor adjustments, gaskets, maintenance, or cleaning. AccuTemp will not reimburse the expense of labor required to replace parts after the expiration of the warranty period.

Proper installation is the responsibility of the dealer, owner-user, or installing contractor and is not covered by this warranty. While AccuTemp products are built to comply with applicable standards for manufacturers, including Underwriters Laboratories (UL) and National Sanitation Foundation (NSF), it is the responsibility of the owner and the installer to comply with any applicable local codes that may exist.

AccuTemp makes no other warranties or guarantees, whether expressed or implied, including any warranties of performance, merchantability, or fitness for any particular purpose. AccuTemp's liability on any claim of any kind, including negligence, with respect to the goods and services covered hereunder, shall in no case exceed the price of the goods and services, or parts thereof, which gives rise to the claim. In no event shall AccuTemp be liable for special, incidental, or consequential damages, or damages in the nature of penalties.

This constitutes the entire warranty, which supersedes and excludes all other warranties, whether written, oral, or implied.

IMPORTANT

Improper installation can affect your warranty. Installation is the responsibility of the Dealer, Owner/ User or the Installation Contractor. See: Section One, Installation of the Owner's Manual.

For Service Call 800-480-0415 or email: service@accutemp.net



Product Warranty

INTERNATIONAL WARRANTY

ACCUTEMP LIMITED WARRANTY

One Year Parts Only

AccuTemp Products, Inc. (AccuTemp) warrants that all the components of the AccuTemp equipment will be free of defects in material and workmanship under normal use for a period of one year from date of installation and fifteen months from date of shipment from AccuTemp. Registration of AccuTemp equipment is required at the time of installation.

Damage to AccuTemp equipment that occurs during shipment must be reported to the carrier, and is not covered under this warranty. The reporting of any damage during shipment is the sole responsibility of the commercial purchaser/user of such AccuTemp equipment.

AccuTemp provides an active service department, which should be contacted and advised of service issues, regardless of the warranty period. During the warranty period, AccuTemp agrees to repair or replace, at its option, F.O.B. factory, any part which proves to be defective due to defects in material or workmanship, provided the equipment has not been altered in any way and has been properly installed, maintained, and operated in accordance with the instructions in the AccuTemp Installation/Operator's Manual. Exception: All gaskets are covered for a period of 90 days from installation of the equipment or 180 days from shipment if it is a manufacturing defect.

Proper installation is the responsibility of the dealer, owner-user, or installing contractor and is not covered by this warranty. Improper installation can affect your warranty. Installation is the responsibility of the Dealer, Owner/User or the Installation Contractor. While AccuTemp products are built to comply with applicable standards for manufacturers, including Underwriters Laboratories (UL) and Underwriters Laboratories Sanitation requirements, it is the responsibility of the owner and the installer to comply with any applicable local codes that may exist.

AccuTemp makes no other warranties or guarantees, whether expressed or implied, including any warranties of performance, merchantability, or fitness for any particular purpose. AccuTemp liability on any claim of any kind, including negligence, with respect to the goods and services covered hereunder, shall in no case exceed the price of the goods and services, or parts thereof, which gives rise to the claim. In no event shall AccuTemp be liable for special, incidental, or consequential damages, or damages in the nature of penalties.

This constitutes the entire warranty, which supersedes and excludes all other warranties, whether written, oral, or implied.

IMPORTANT

Improper installation can affect your warranty. Installation is the responsibility of the Dealer, Owner/User or the Installation Contractor. See: Section One, Installation of the Owner's Manual.

For Service assistance call 800-480-0415 or email: service@accutemp.net



SAFETY WARNINGS

SYMBOL DEFINITIONS

Symbols are used to attract your attention to possible dangers. They are only effective if the operator uses proper accident prevention measures. Some of the symbols are boxed text, while other maybe just picture icons. Please give this information the respect they deserve for safe operation.



DANGER

Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



CAUTION

Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



WARNING

Indicates a potentially hazardous situation which, if not avoided, could result in minor or moderate injury.



ALERT - Notifies the reader of an important message/warning, usually a safety related message.



Earth Ground



Dangerous Voltage



INFORMATION - Notifies the reader of important information that may or may not be safety related.



Caution Hot Surface

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT: Read the following safety installation to avoid personal injury or death and to avoid damage to the equipment or property



WARNINGS



Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing the equipment.



To Prevent Electrical Shock, do not open access panel. There are no usable-serviceable parts inside. Request servicing from a qualified service personnel.



A five minute complete shutoff must be observed before the appliance is relighted.

Intended for other than household use.



Plug the appliance into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If they do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet.



Do not connect to a circuit operating more than 150V to ground



To avoid any personal injury or damage to the unit do not pull the appliance by the power cord.



To prevent any injury, discontinue any use if power cord is frayed or worn.



To prevent any injury or damage this commercial appliance must be installed by a qualified electrician.



To avoid any injury, turn the power off, unplug from the power source and allow to cool before performing any maintenance.



To avoid electrical shock or personal injury, do not steam clean or use excessive water on this commercial appliance.



This product has no “user” serviceable parts.



To avoid injury or damage to the commercial appliance use only Authorized AccuTemp Service Agents and Genuine Replacement Parts when service is required.



Genuine AccuTemp Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket parts or generic replacements parts do not have the same specifications to operate safely in AccuTemp equipment. It is imperative that to use Genuine AccuTemp Replacement Parts to avoid injury or damage to the commercial appliance.



Always disconnect from power source before cleaning or servicing.



Any infield modification that bypass the built-in safety features will result in personal injury or death.



This appliance must be properly grounded, in accordance with all National, State or local electrical codes.



This appliance has a totally unique design and is constructed unlike any other griddle on the market today. Any modification may permanently damage the appliance.



This appliance must be level for proper operation and to reduce possible damage to this commercial appliance.



This appliance is heavy, for safe handling, the installer should obtain help as needed or employ appropriate material handling equipment to remove the commercial appliance from the skid and move to the final location in the building.



Temperatures in and around the appliance are very hot and can cause severe burns.

To avoid damage to the cooking surface of

IMPORTANT SAFETY INSTRUCTIONS

-  this appliance do not use abrasive cleaners such as a griddle stone or brick.
-  To avoid personal injury or damage to the appliance do not use a water jet to clean t
-  To avoid damage to the appliance do not leave a chlorine sanitizer in contact with the stainless steel longer than 10 minutes.
-  To avoid severe burns slowly remove the grease reservoir to avoid spilling the contents. It is recommended to let it cool before removing.
-  To avoid damage to the appliance do not leave a chlorine sanitizer in contact with the stainless steel longer than 10 minutes.
-  To avoid severe burns slowly remove the grease reservoir to avoid spilling the contents. It is recommended to let it cool before removing.



To register this AccuTemp product for warranty complete the following items:

1. Complete the Installation/Operational Checklist and Warranty Registration Form enclosed in the document packet that was sent with the appliance.
2. Mail, fax or scan and send via e-mail the form to AccuTemp Products, Inc to the contacts listed for each type on the form.

If you have any questions about warranty registration please contact our technical service group. They are available 7 days a week from 7:00 am to 7:00 PM EST.

Toll Free	800 480-0415
Office	260 469-3040
Fax	260 469-3045
Email -Service	service@accutemp.net
Email-Parts	parts@accutemp.net
Web Site	www.accutemp.net

LIFETIME
SERVICE & SUPPORT
1-800-480-0415 | service@accutemp.com



GAS ACCU-STEAM G2™

Installation/Operational Checklist & Warranty Registration Form

Store/Location:		Contact Name:	
Address:			
City:		State:	Zip:
Phone Number:		Fax Number:	
Email:			
Model #	Serial #		
Name of Service/Installer Company:			
Technician:	Phone Number:		

*** AccuTemp Products, Inc. is not responsible for the installation and/or modifications to the electrical supply source. ***

Failure to accurately complete and provide this Installation/Operational Checklist & Warranty Registration Form to AccuTemp Products may delay or void future Warranty Service Calls.

Check-Off List

General :

Is the 120/ 240VAC wall receptacle positioned in a low heat-zone? Note: It is recommended that the wall receptacle be placed as low as State & Local codes allow. Placement in high heat-zones like: just above, below, or beside the exhaust flue; will cause service issues that will not be covered under the product warranty.	Yes	No
Is the griddle being installed at an altitude greater than 4,000 feet? Note: If the altitude is greater than 4,000 feet above sea level, contact AccuTemp Technical & Customer Support Department to verify what the correct orifice sizes for the pilot and main burners should be.	Yes	No
Is the griddle level, both side-to-side and front-to-back?	Yes	No
If this is a table-top installation, have the (4) rubber foot tip/boots been installed?	Yes	No
Is there sufficient spacing to ensure maximum air flow for proper combustion?	Yes	No

Gas Connection :

Is a Quick Disconnect Fitting used?	Yes	No	If yes: Is a restraining device installed?	Yes	No
Is a Commercial Grade Gas Hose used?	Yes	No	If yes: What is the length of the hose?	_____ FT	
What is the diameter of Commercial Gas Hose or Piping connected to the Griddle?			_____ IN		

Gas Pressure Readings (To be taken with all the gas equipment in the facility turned ON and operating) :

What is the Supply Gas Pressure (in "WC) at the gas inlet of the Griddle?	_____ "WC
---	-----------



GAS ACCU-STEAM G2™

Installation/Operational Checklist & Warranty Registration Form

Gas Pressure Readings Continued (To be taken with all the gas equipment in the facility turned ON and operating):

Does the Supply Gas Pressure coming into the Griddle exceed 13"WC ?	Yes	No
If yes: An external gas regulator needs to be connected to the supply gas line prior to the griddle connection? Note: An external regulator should not be used unless the supply gas pressure is more than 0.5 psig (13"WC) .		
Using a 1/8" NPT fitting, has the Dual Regulating Valve been adjusted to 5"WC = Natural Gas (10"WC = Propane) ?	Yes	No
Does the Flame Sense Signal reach a minimum value of 2.5 DC-µA or 30 DC-mV (could be higher)?	Yes	No
What is the maximum value of the Flame Sense Signal after the griddle reaches the operating temperature ? Note: A valid DC-milli-Volt (DC-mV) value can only be taken using the approved AccuTemp DC-mV Probes (PN: ATR-FT003) ; which can be purchased from AccuTemp or an approved distributor.	_____DC-µA or _____DC-mV	

Temperature & Operational Verification :

What is the customer's normal operating Thermostat temperature for the Griddle?	_____°F	
Using a weighted contact temperature probe with digital thermometer , does the surface temperature (°F) match the normal operating temperature (°F) set on the Thermostat? Note: DO NOT use an infrared or flat-top mercury thermometer.	Yes	No
Note: If the operating temperature is 250°F , then set Thermostat to 300°F and verify surface temperature. If the operating temperature is 400°F , then set Thermostat to 400°F and verify surface temperature does not exceed 396°F on the high side of the temperature drift/cycle.		
Using a 9 square-grid-pattern on the griddle surface, are the surface temperatures consistent (±5°F)?	Yes	No
Does the Griddle heat light cycle OFF/ON once the surface temperature has reached the set temperature?	Yes	No
Does the unit operate properly for 15 minutes after the griddle has reached operating temperature?	Yes	No

I accept and submit this Installation/Operational Checklist & Warranty Registration Form as complete and accurate:

Restaurant/Facility Manager Approval:

Signature	Printed Name	Date:

Mail
AccuTemp Products, Inc
Attn: Warranty Administration
8415 North Clinton Park Dr.
Fort Wayne, IN 46825

Fax
Attn: Warranty Administration
260 469-3045

Email
Attn: Warranty Administration
service@accutemp.net

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 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 1 1/4 - 1 5/8 gallon 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
- 2" x 4" drop chute to 1.25 [24"], 1.6 [36", 48"] gallon 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 [10 seconds or less] 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 available
- 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

Environmental Approvals & Programs



Other Approvals



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

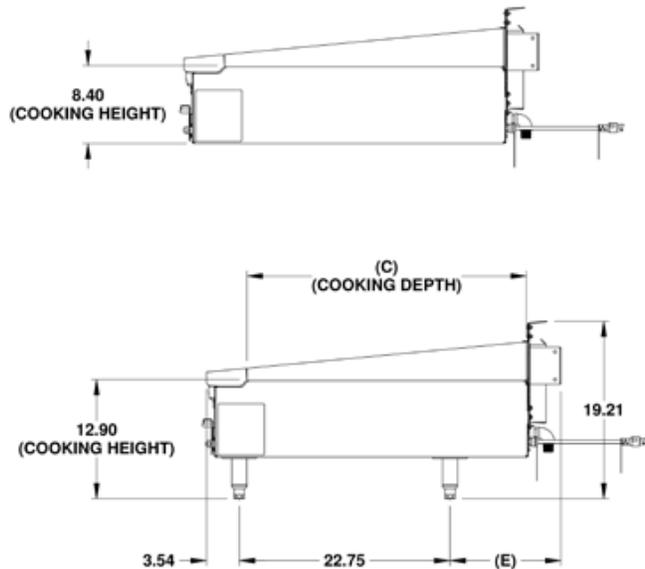
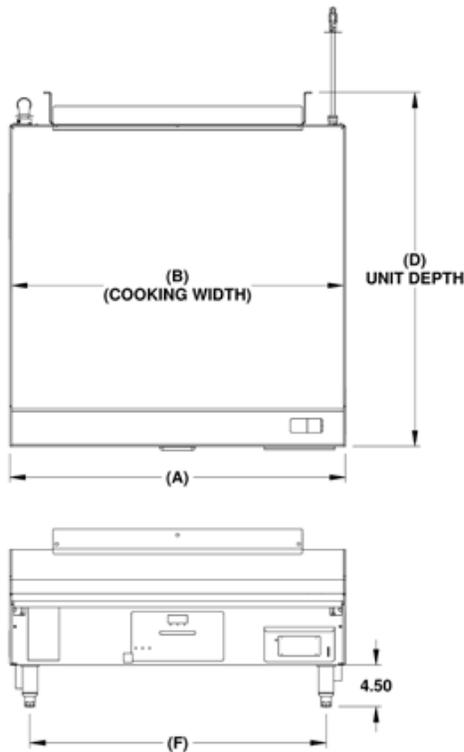


GGF-A36 Accu-Steam™
Tabletop Griddle shown

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)	24.25 [616]	24.25 [616]	36.25 [921]	36.25 [921]	48.25 [1226]	48.25 [1226]
Unit Depth (D)	38.3 [973]	32.3 [820]	38.3 [973]	32.3 [820]	38.3 [973]	32.3 [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]
Rear Leg to outside of Flue (E)	12 [305]	6 [152]	12 [305]	6 [152]	12 [305]	6 [152]
Center Left to Right Leg (F)	20 [508]	20 [508]	32 [813]	32 [813]	44 [1118]	44 [1118]
Effective Cooking Area	717 sq. in.	574 sq. in.	1077 sq. in.	862 sq. in.	1437 sq. in.	1150 sq. in.
Grease Pan Capacity	1.25 gal	1.25 gal	1.6 gal	1.6 gal	1.6 gal	1.6 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.



Object: _____ 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 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 1 1/4 - 1 5/8 gallon 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
- 2" x 4" drop chute to 1.25 [24"], 1.6 [36", 48"] gallon 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 [10 seconds or less] 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 available
- 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

Environmental Approvals & Programs



Other Approvals



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

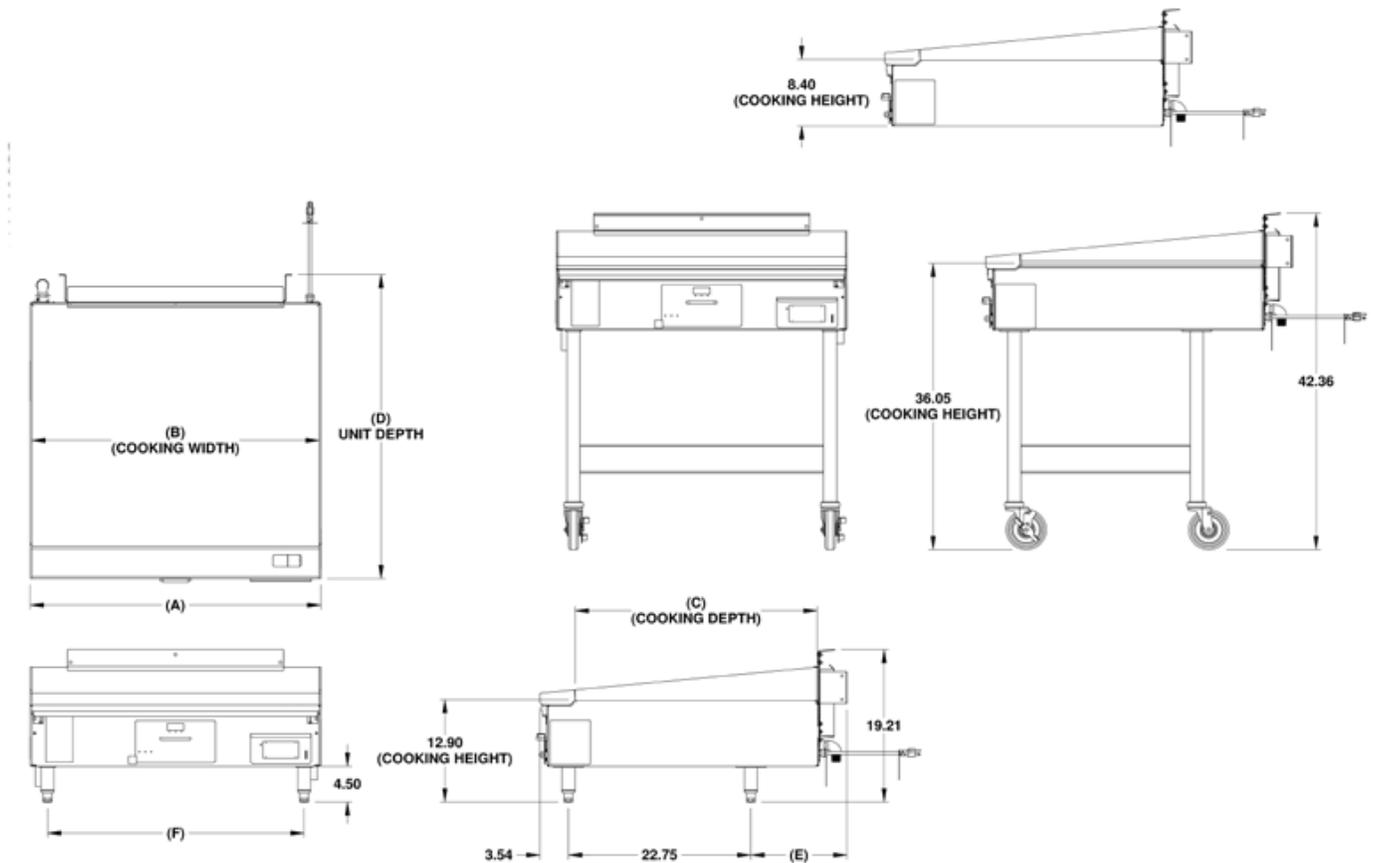


GGF-A36 Accu-SteAM™
Stand-Mounted Griddle
(also available with bullet or flanged feet)

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)	24.25 [616]	24.25 [616]	36.25 [921]	36.25 [921]	48.25 [1226]	48.25 [1226]
Unit Depth (D)	38.3 [973]	32.3 [820]	38.3 [973]	32.3 [820]	38.3 [973]	32.3 [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]
Rear Leg to outside of Flue (E)	12 [305]	6 [152]	12 [305]	6 [152]	12 [305]	6 [152]
Center Left to Right Leg (F)	20 [508]	20 [508]	32 [813]	32 [813]	44 [1118]	44 [1118]
Effective Cooking Area	717 sq. in.	574 sq. in.	1077 sq. in.	862 sq. in.	1437 sq. in.	1150 sq. in.
Grease Pan Capacity	1.25 gal	1.25 gal	1.6 gal	1.6 gal	1.6 gal	1.6 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.



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 ½" deep full front grease trough and 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 ½" deep full front grease trough
- 1 1/2" x 3 1/2" drop chute to 6 1/2 [36", 48"] quart capacity grease pan
- 3" 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	36" Wide	48" Wide
24"	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

Environmental Approvals & Programs



Other Approvals



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)



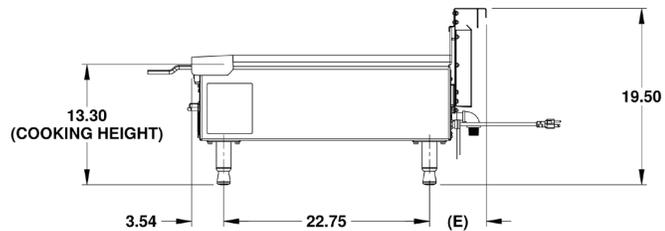
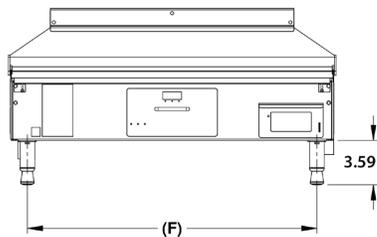
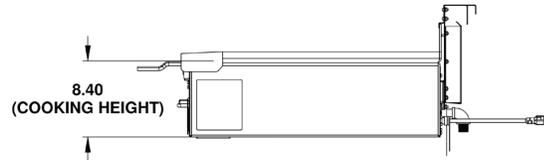
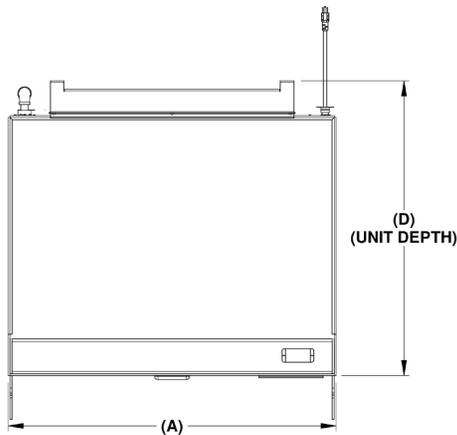
GGH-B48ET Accu-STEAM™
Tabletop Griddle shown with
cut down sides

MM5227-1702

Accu-Steam Gas Griddle Specifications		
Model #	GGH2401B36EF-T1	GGH2401B48EF-T1
BTU Firing Rate per Hour	70,000	85,000
Unit Width (A)	36.25 [921]	48.25 [1226]
Unit/Installation Depth (D)	32.3 [810]	32.3 [820]
Cooking Surface Width (B)	35.9 [912]	47.9 [1217]
Cooking Surface Depth (C)	24 [610]	24 [610]
Rear Leg to outside of Flue (E)	6 [152]	6 [152]
Center Left to Right Leg (F)	32 [813]	44 [1118]
Effective Cooking Area	862 sq. in.	1150 sq. in.
Grease Pan Capacity	6 1/2 qts.	6 1/2 qts.
NEMA Plug	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.



MM5227-1702



MODEL G2 GAS TABLE TOP & STAND INSTALLATION INSTRUCTIONS



WARNING

Improper installation, alteration, adjustment, service, maintenance or cleaning can cause property damage, injury or death. Read the installation, operational, maintenance instructions thoroughly before installing, servicing or operating this equipment.

INSTALLATION

TABLE TOP/STAND MODEL - GGF& PGF

Installation must conform with local codes , or in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.*



WARNING

Improper installation, alteration, adjustment, service, maintenance or cleaning can cause property damage, injury or death. Read the installation, operational, maintenance instructions thoroughly before installing, servicing or operating this equipment.



WARNING

This appliance is heavy. For safe handling, the installer should obtain help as needed or employ appropriate material handling equipment to remove the appliance from the skid and move into the final destination.



WARNING

Only a qualified service or electrician should complete the installation to ensure that all electrical and safety requirements are met and that all wiring is installed as per all current National, State and Local electrical codes.



WARNING

Any in field modifications that bypasses the safety features could result in injury or death.



WARNING

Always disconnect from power source before cleaning or servicing.



CAUTION

IN-FIELD MODIFICATIONS

This appliance has a totally unique design and is constructed unlike any other griddle on the market today. Any modification may permanently damage the griddle.

TOOLS REQUIRED:

Spirit Level	Manometer
Phillips Screw Driver	Weighted Temperature Probe
Small Blade Straight Screw Driver	Digital Temperature Meter
Digital Volt Meter with ability to read uAmps for Flame Sense Measurement.	Accutemp Flame Sense Measurement Probes P/N: ATR-FT003

LOCATION AND PLACEMENT

The ACCU-STEAM™ gas appliance has been designed to be placed on a commercial kitchen counter-top, an AccuTemp griddle stand or directly onto any flat, level surface that will support the appliance weight.

The operating temperature ranges from 200°-400°F (93°- 204°C). Since these temperatures can also be found on surfaces around the perimeter of this commercial appliance, care should be given not to install next to or against, objects or surfaces with a low melting or flash point.

CLEARANCES

Location	Combustible Construction	Non-Combustible Construction
Back	2 Inches	0 inches
Right Side	1 Inch	0 inches
Left Side	1 inch	0 inches
SUITABLE FOR ALL INSTALLATION ON COMBUSTIBLE FLOORS.		

LEVELING

The appliance must be installed in a level condition. An out-of-level condition may cause uneven temperatures and in a severe out of level condition damage to the appliance can occur.

INSTALLATION

Use a spirit level resting on the appliance cooking surface to ensure it is level front-to-back and left-to-right.

TABLE TOP

Install the (4) rubber foot tips provided with your appliance onto the four foot adjusters of each of the commercial appliance legs. This will keep the griddle from sliding on the counter-top under normal use. Once the rubber foot tips have been installed, adjust the four foot adjusters up or down as needed to level the griddle side to side and front to back.

ACCUTEMP STAND

If on an AccuTemp griddle stand with casters, ensure that the floor surface is level and place the two locking casters to the “on” position and follow the leveling instructions to verify the appliance is level.



WARNING

When this appliance is installed with casters it must be installed with the casters supplied. A connector complying with either ANSI Z21.69 - CSA 6.9. It must also be installed with restraining means to the connector as specified in the appliance manufacturer’s instructions.

ELECTRICAL SUPPLY

The ACCU-STEAM™ griddle has been designed, manufactured and tested to meet or exceed the demanding standards of safety set forth by *ANSI Z83.11*. To ensure that this high level of safety is maintained in your installation, it is important that you read and understand the following information before attempting to plug in your griddle.

ELECTRICAL REQUIREMENTS

Electrical requirements are listed on the data plate located on the front right of the control panel. All standard AccuTemp griddles are supplied with a 6ft (1.83m) cord and the appropriate UL listed plug that must be connected to a 15 Amp (120Vac) or a 20 Amp (208-240Vac) depending on the rating listed on the data

plate. Make sure that the voltage at your supply receptacle is within $\pm 10\%$ of the voltage listed on the griddle data plate. Connection to any other voltage may cause damage to components in the commercial appliance. The appliance plug must be used with the appropriate receptacle.

Direct wiring will void the warranty.

GROUNDING INSTRUCTIONS

Grounding provides a path for electric current to reduce the risk of shock. This product is equipped with a power cord having a grounding conductor and a grounding plug. The plug must be plugged into a grounded receptacle that is installed and grounded in accordance with local codes, or in the absence of local codes, with the *National Electric Code, NFPA 70, or the Canadian Electrical Code, CSA22.2*, as applicable.

Under no circumstances shall the grounding or prong of the plug be cut off or bent to fit a receptacle other than the one supplied. Do not use any adapters to fit the receptacle.

GAS CONNECTION

This appliance has been manufactured for use with the type of gas indicated on the data plate. (See Fig. 3) If the location gas supply does not match the gas indicated on the equipment data plate. Contact AccuTemp Products Technical Service at (800) 480-0415

All gas connectors must be in accordance with the local code, State and *National Fuel Federal Gas Codes, ANSI Z223.1*

The equipment should have a separate gas shutoff valve (not supplied) installed in the equipment supply line. A 1/2” inside diameter or larger gas supply line or an *ANSI* approved commercial flexible gas hose that the inside diameter is 1/2” or larger this to insure adequate volume of gas for the equipment. The facility supply manifold and regulator must be sized to the load of all the appliances connected to it. If other appliances are connected to the same supply line as this equipment the gas load must

be calculated together to properly size the supply line and for the safety of this equipment.

The appliance and its individual manual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2" psi (3.5 kPa).

The appliance must be isolated from the gas supply piping by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa)

If the appliance is on an AccuTemp stand with casters or table with casters the installation will be made with a connector that complies with the *Standard for Moveable Gas Appliances, ANSI Z21.69-CSA 6.16* and a quick-disconnect device that complies with the *Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z 21.41 · CSA 6.9*.

Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-connect device or its associated piping to limit the appliance movement.

If the griddle is above a 2000 feet elevation verify that the orifices are sized correctly to elevation and the heat content of gas. You may need to contact your gas supplier for this information.

If you are unsure of the orifice size please contact the Accutemp Technical Service. You will need

to provide elevation and heat content of the local gas.

This appliance has an integral gas regulator that is factory set for the gas type and pressure listed on the appliance data plate.

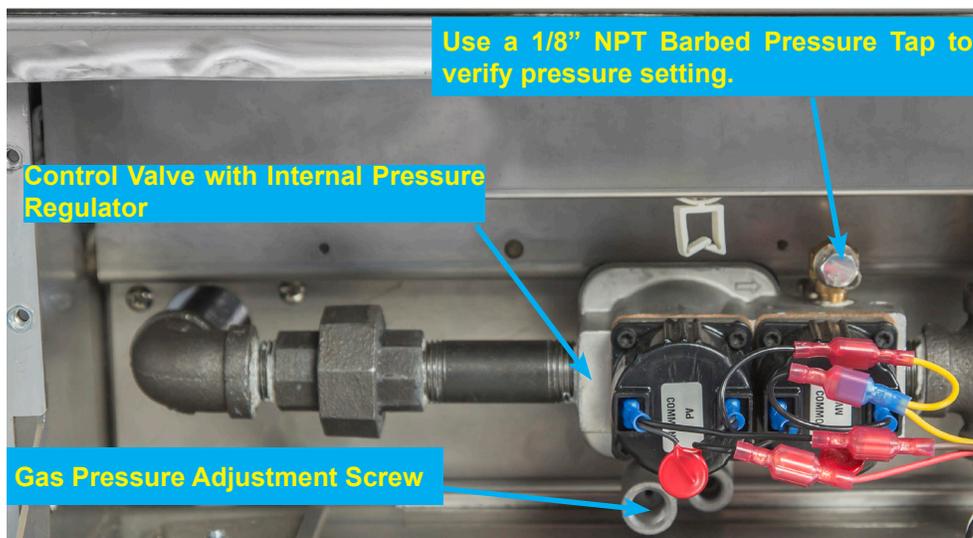
An external gas pressure regulator is not required if the supply gas pressure is under 1/2" psig (13" water column).



Initial Gas Adjustment

This equipment has an integral gas pressure regulator in the gas control valve that requires a minimum of 7" water column for natural gas and 12" water column for propane at the inlet which will allow the valve to be adjusted to the correct equipment pressure of 5" water column for natural gas and 10" water column for propane at the outlet of the valve with the burners active.

If any of the installation instructions are not completely understood contact the AccuTemp Technical Service department before attempting to start the appliance.





OPERATION



OVERVIEW OF OPERATION

INTRODUCTION

The ACCU-STEAM G2™ griddle is constructed and uses technology like no other griddle in the world. The stainless steel cooking surface is heated by steam. The griddle steam chamber requires no additional liquid or maintenance. A temperature sensor to sense temperature and an over-temperature safety shutdown system are part of the griddle assembly. At temperatures below 212°F (100°C), the chamber is actually in a vacuum, similar to that of a canning jar. At temperatures above 212°F (100°C), the chamber operates under pressure. The temperature sensor senses the temperature of the steam and reports this data to the temperature control electronics, which energizes the heating system. This system maintains the griddle cooking surface temperatures to within $\pm 5^\circ\text{F}$ (2.7°C) over the entire cooking surface and provides a near instant temperature recovery, even in the same spot on the griddle, when turning food in place. (See Fig. 1)

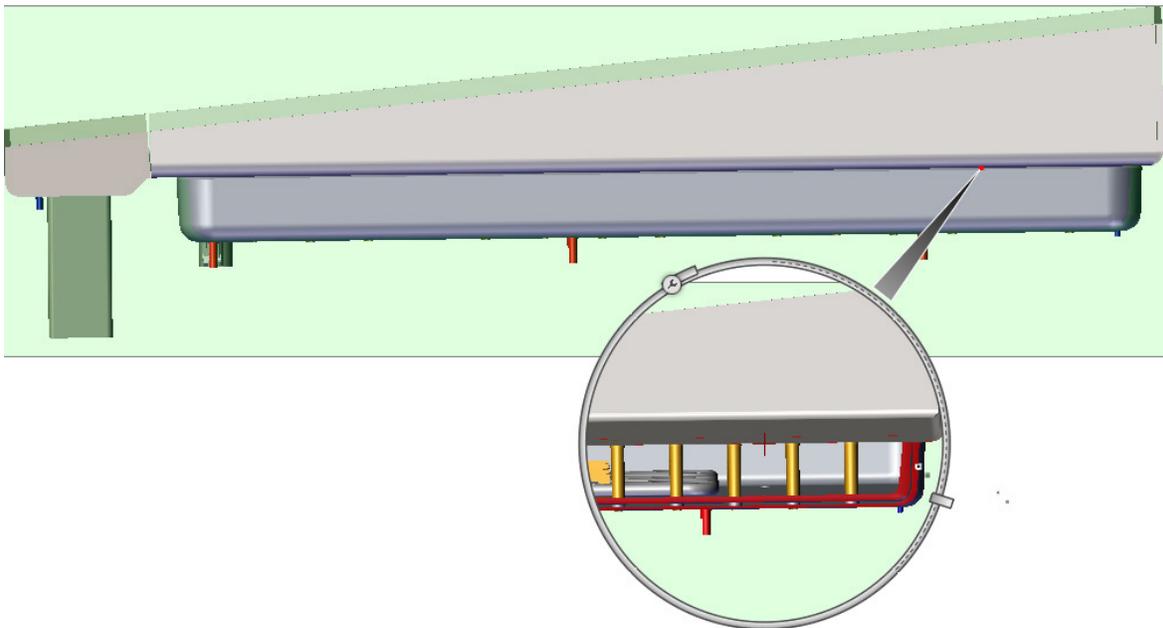


Fig. 1

OVERVIEW



Fig. 2



Data Tag



Operation/Fault Indicators

Display/Operational Keypad

Tech Support Contact Info

Fig. 3

OVERVIEW

Model GGH2401B48ET-T1



Fig. 2

Accutemp	
MODEL	GGF1201A2450
VOLTS	120
AMPS	3
HERTZ	60
PHASE	1
BTU/HOUR	42,300
GAS TYPE	NATURAL GAS
MAN PRESS	5 IN. W.C.
SERIAL NO	16224
MFG DATE	03/16
ACCUTEMP PRODUCTS, INC. FORT WAYNE, INDIANA USA U.S. PATENT NO. 6,539,859	
WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.	
MAX WORKING PRESSURE = 255 PSIG HYDROSTATICALLY TESTED TO 600 PSIG INTENDED FOR OTHER THAN HOUSEHOLD USE SUITABLE FOR INSTALLATION ON COMBUSTIBLE FLOORS ANS Z83.11/CSA 1.86-2009 FOOD SERVICE EQUIPMENT	

Data Tag



Operation/Fault Indicators

Display/Operational Keypad

Tech Support Contact Info

Fig. 3

OPERATION

Overview Digital Temperature Control

The appliance digital temperature control is easy to operate and requires little customer interface.

OPERATOR DISPLAY AND KEYPAD

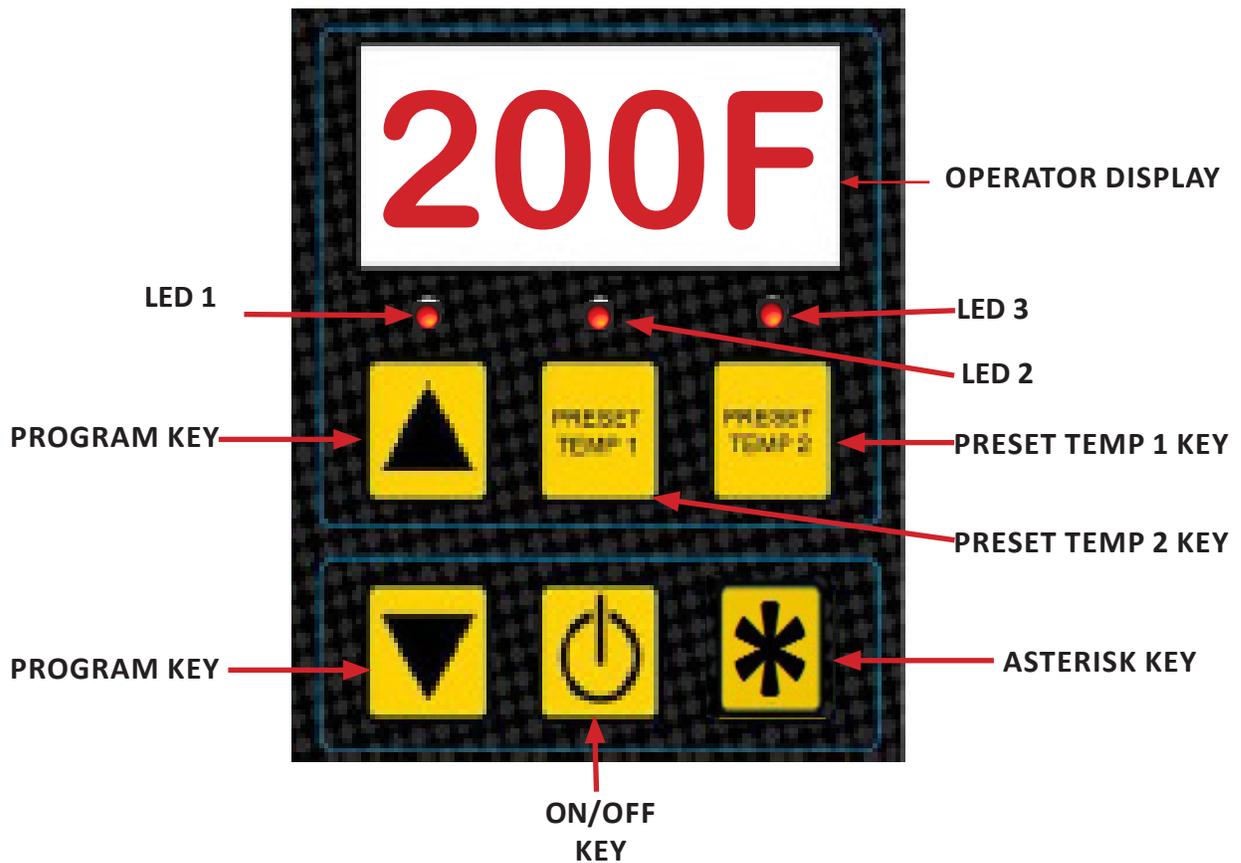


Fig. 4

OPERATION

General

This appliance has a digital control temperature board that has two modes of operation.

- Operational Mode
- Manager Mode

Operational mode is the most used mode and the appliance operates as the keyboard overlay indicates during day to day product production. (See Fig. 5)

Operational Mode Key Functions



ON/OFF Key - Dual Function Key; In the “OFF” mode when pressed it turns on the griddle. When “ON” pressing and holding the key for five seconds turns the commercial appliance off.



Up Arrow Key - This key when pressed will increase the set cooking temperature. Unless in the Loc mode. Press and hold key for approximately three seconds to initialize the temperature adjust mode.



Down Arrow Key - This key when pressed will decrease the set cooking temperature. Unless in the Loc mode. Press and hold key for approximately three seconds to initialize the temperature adjust mode.



PRESET TEMP 1 and 2 Key - When pressed and held for three seconds the system will select the preset set temperature that was set previously or the factory default temperature of 375°F for **Preset Temp 1** and 400°F for **Preset Temp 2**. LED 2 will flash for **Preset Temp 1** and LED 3 for **Preset Temp 2**.



The current temperature will be displayed. The temperature will increase or decrease depending on the set temperature until it has reached the preset temperature for that preset key and The LED will then go solid and the display will display **rdY** and remain at the set temperature until the appliance is turned off and back on.



Asterisk Key-Used as a multi-function key for operation and programming



Alternate used instead of  - Used as a multi-function key for operation and programming

Manager Mode Programming

Prior to using the commercial appliance a few operational items need to be determined.

- Default set temperature
- Preset 1 set temperature
- Preset 2 set temperature
- Operator lockout of set temperatures or “on the fly” temperature set

Default Set Temperature - is the temperature that the commercial appliance will heat up to when turned on.

Preset 1 Set Temperature - is an alternative set temperature that the commercial appliance will heat up to when activated from the keypad.

Preset 2 Set Temperature - is an alternative set temperature that the commercial appliance will heat up to when activated from the keypad.

Set Temperature Lockout - If turned on in the manager mode will lock in the set temperatures that were last saved in memory. If not set to active(**Loc**), the set temperatures can be set lower or higher than the last saved value.

OPERATION



Fig. 7



Fig. 8

Press the **ON/OFF**  switch (See FIG 7) and the griddle will start to pre-heat and **LED 1** will blink. Any time the appliance is turned on it will operate and heat to the default set temperature or the last regulated Non-Preset temperature. (**Factory default is 350°F**)

The display will show the current temperature until the set temperature is met, then **LED 1** will go solid. (See FIG 4) The display will go to a “**rdY**” display or show the set temperature depending on the programming when the appliance was initially installed and setup. (**Factory default is “rdY”**)

PRESETS

Press the **ON/OFF**  switch (See FIG 8) and the griddle will start to pre-heat and **LED 1** will blink .

Press and hold any **PRESET KEY**  or  for three seconds or until the **LED 2** or **LED 3** blinks.

The selected preset **LED** will blink and the display will show the current temperature and increase or

decrease depending on the set temperature until it has reached the set preset temperature for that preset key and then go solid and The display will go to a “**rdY**” or show the set temperature depending on the programming when the appliance was initially installed and setup. The set display temperature will remain at the set temperature until the griddle is turned off and back on.

The factory defaults for the preset keys are:

 375°F

 400°F.



Please use caution as temperatures on and around the griddle cooking surface could cause severe burns.

Managers Mode

Managers mode is used to setup initial operational parameters for the appliance prior to the first time of production use.

Manager's mode

1. Entering Managers mode, press and hold the  **DOWN arrow key** and the  **Asterisk key** for about eight seconds, to initiate the programming mode for changing controller operating function parameters. In Manager's mode, the first field displayed, on the four-digit display, will be the **P# = 1**, DEFAULT COOK TEMP.
2. The first field displayed, on the four-digit display, will be the P# = 1 Default Cook Temp. (See Fig. 5)
3. To manage the parameters, use  **Up Arrow key** and  **Down Arrow key** to increment and decrement the Parameter Number, and use  **Preset 2 key** and  **Asterisk key** increment and decrement the Parameter Value.
4. To change the default set temperature display refer to step 3 and set the selected value. (See Fig.6)
5. When all changes are completed Exit the Managers mode and save the new parameters by pressing the  **Preset 2 key**

This chart illustrates the programming logic and program level indication

Mode	P#	LED1	LED2	LED3	Parameter	Min Setting	Max Setting	Default	Display
Manager	0	B	B	B	Unit of Measure	0 = F	0 = C	0 (°F)	0/00
	1	B	B	B	Default Cook Temperature	200F 90C	400F 205C	350F 175C	350F 175C
	2	B	B	B	Ready Mode Display	0	3	0	2/00

Fig. 5

This chart illustrates details for Parameter 2 Mode Display

P#2 Value	Default Display	Display when there is a  or  momentary key press	Display when there is a  key press
0	rdY	Set Point Temperature	Set Point Temperature
1	Set Point Temperature	Set Point Temperature	Actual Temperature
2	rdY	rdY	rdY
3	Set Point	Set Point Temperature	Set Point Temperature

Fig. 6

DIGITAL TEMPERATURE CONTROL QUICK REFERENCE

MODE	LED Indicators	DISPLAY	NOTES
Off	All LED's are off when powered down.	Off when powered down. When powered On, the controller would FLASH at a 1 Hz rate the current set temperature for 5 seconds. After this period the controller would go to Warm Up / Cool Down Mode.	To turn unit on: depress the  On/Off key. To turn off the unit, disable outputs, save the current set point temperature (see details in "Other Features") and turn off the display: press and hold the  On/Off key for approximately five seconds.
Warm Up / Cool Down	Blinking LED above the selected temperature key (LED 1, 2 or 3). If default condition then LED 1. If Preset 2 is selected then LED 3 If Preset 1 then LED 2	Actual temperature when no keys depressed, or set temperature of the Preset/Manual key when key  UP arrow key  Preset 1 key or  Preset 2 key is momentarily pressed.	Upon power-on or whenever another temperature setting is made, the unit will enter this mode and will exit this mode only when the actual temperature has regulated.
Ready Mode	LED above the selected key will be ON	Default display and alternate display options will be determined according to Parameter 2 as shown in Tables 10.21 and 10.22.	Once has regulated, the indicator LED above the selected key will go to solid ON. For details on display operation, please refer to Parameter 2 as shown in Tables 10.21 and 10.22.
Set Temperature (On the fly)	All indicator LEDs blinking	Set Point Value when user Lock Mode is OFF, or "Loc" when User Lock Out Mode is ON	If the User Lock Out Mode is OFF, the set temperature can be adjusted. To set the temperature, press either the  UP arrow key or the  DOWN arrow key and hold for approximately 3 seconds. The controller will load and display Default Cook Temp and enter set temperature mode. Press the  UP arrow key to increment or the  DOWN arrow key to decrement from the current temperature setting. Wait for five seconds. If there are no other key presses, the unit will auto start to the new setting. Press the  On/Off key to exit without saving.
Select Preset Temperature	Selected Preset indicator LED blinking	Set Point Value	To select an alternate preset temperature, if in  Preset Temp 1 setting, press  Preset Temp 2 key and hold for approximately three seconds. If in  Preset Temp 2 setting, press  Preset Temp 1 key and hold for approximately three seconds.

DIGITAL TEMPERATURE CONTROL QUICK REFERENCE

MODE	LED Indicators	DISPLAY	NOTES
Set Preset Temperature	All indicator LEDs blinking. Then the selected preset key will blink for 3 -5 seconds.	Set Point Value	<p>Use the same process to change the temperature as detailed in Set Temperature (On the fly), to adjust the Set Temperature. Once the correct temperature is displayed, and before the five second time out, press and hold the  Preset Temp 1 key or the  Preset Temp 2 key to save the displayed value to the desired preset key and to exit this mode. Press the  On/Off key to exit without saving.</p> <p>Default Values:</p> <p> Preset 1 = 375°F</p> <p> Preset 2 = 400°F</p>
Display Temperature Mode	Current Temperature function LED on	Actual temperature	Pressing the  Asterisk key and the  Up Arrow Key will display the current actual temperature when the unit is in Ready Mode.
User Lockout Mode	All LEDs on solid	" Loc " or " ULoc "	<p>To Set USER LOCKOUT mode, press and hold the  On/Off key and the  Asterisk key for approximately four seconds while the controller is ON. After four seconds, the USER LOCKOUT parameter will toggle and the display will show either "Loc" or "ULoc". When buttons are released, the controller will store the new USER LOCKOUT parameter value into NVM.</p> <p> Up Arrow key (Increment) and the  Down Arrow key (Decrement) will be inoperable and the user can't store new values into the Preset 1 or 2 keys.</p> <p>When  Up Arrow key or the  Down Arrow key (Set temperature on the fly mode) are held for three seconds the display will show "Loc" when in the "Loc" mode</p>

OPERATION

FIRST STEP

It is recommended that you clean your ACCU-STEAM™ griddle thoroughly before using it for the first time. To clean the appliance cooking surface, just simply wash it down with a solution of mild soap and water, then rinse thoroughly with clean water and wipe dry with a clean towel.



WARNING

Please use caution as temperatures on and around the griddle cooking surface could cause severe burns.

SEASONING

Once the cooking surface has been cleaned, turn the appliance on via the digital control key pad and set the temperature to 200°F. (93°C), and allow the griddle cooking surface to heat for 10 minutes. Using a high temperature oil, such as Pan and Grill Shortening™, Whirl™ or equivalent, pour enough to cover the entire appliance cooking surface. Do not use standard vegetable oil to season the griddle cooking surface. It may cause food to stick and result in improperly cooked food. Work this seasoning oil into the griddle surface with a regular heavy-duty scrub pad for about 5 minutes, making sure that you scrub the seasoning oil over the entire appliance cooking surface. After the entire cooking surface has been scrubbed with seasoning oil for 5 minutes, simply wipe or squeegee off excess oil from cooking surface. Your appliance is now ready to use!

If you use chemicals to clean your griddle periodically or on a schedule, you may need to repeat this process after the use of these chemicals.

PREHEATING

Press the **ON/OFF**  and set the desired temperature. The griddle will increase its surface temperature at an average rate of 15° F (8°C) per minute. It takes approximately 25 minutes to raise the griddle from room temperature to its maximum temperature of 400° F (204°C). The appliance will be preheated when the

selected set temperature is displayed and the corresponding LED goes solid. Please use caution as temperatures on and around the griddle cooking surface could cause severe burns.

COOKING

Begin cooking only after the appliance has been preheated to the desired temperature. Please note these facts:

- You can cook all the way to the edges of the cooking surface because the temperature does not vary across the entire cooking surface.
- You can turn the product to the same spot because the cooking surface has near instant heat recovery.
- It will always cook the same, regardless of product load or surface coverage.

Accurate Cooking Temperatures

Because of the inaccurate surface temperatures and long recovery times common with other griddles cooking surfaces. It is doubtful you were cooking at the set temperature or the temperature you wanted. Adjust the temperature on the Accu-Steam™ griddle and it will not change or vary by the location on the griddle surface. There are no hot or cold zones.

Checking Surface Temperatures

The digital temperature control and temperature sensor are more accurate than any other device to measure the cooking surface temperature in this appliance. Any other digital device may show a difference. The important use of the external temperature measuring device is to ascertain that the temperatures are within ±5°F across the entire cooking surface of the appliance.

Due to the construction material of the cooking surface an infrared temperature probe can't be used.

The proper measurement tools to use is a calibrated weighted temperature probe and digital temperature meter set. (See Fig. 9)

OPERATION

i NOTE

Do not use an infrared or a mechanical temperature gauge to measure the surface temperature of the appliance as it will not be accurate and will provide a false temperature reading of the cooking surface temperature. See Fig. 9 for proper surface temperature measuring tools.



Weighted Temperature Probe



Digital Temperature Reading Device

Fig. 9

i NOTE

A number of factors can cause surface temperature reading differences such as:

- Air movement across the appliance cooking surface can lower the temperature reading as much as 10° F from the set temperature.
- Proper calibration of the temperature measuring device.
- How long after the heat light turned off before temperature measurement was completed.



WARNING

The grease can contents could cause severe burns. Slowly remove the grease container from the appliance to avoid spilling the contents.

Grease Container

The grease container is located on the front right side of the appliance and has a gripping handle on the front and the inside middle to assist in safely managing the hot contents. Models used for maritime have a locking style and this lock must be released before sliding the drawer out. Use caution when emptying the grease pan as contents in this container could cause severe burns. The grease container should be checked periodically and emptied as necessary to prevent an overflow or dangerous condition. To assist in indicating an overflow condition a hole located

on the front of the container will allow grease to escape when overfilled.



WARNING

Allow the grease container contents to cool below 140°F before removing. Be careful not to spill the contents of the grease container as it can cause a slipping condition which could cause a personal injury



CLEANING



WARNING

Always disconnect from power source before cleaning or servicing.



CAUTION

Do not use a water-jet to clean this appliance as it can harm the electronic components.



WARNING

If the cooking surface of the appliance has standing grease and the griddle is at a high temperature using water or ice can cause the grease to splatter and cause skin burns.



CAUTION

Do not use a stone or brick to clean griddle cooking surface. Only use a fabric scrub pad.



WARNING

The grease can contents could cause severe burns. Slowly remove the grease can from the griddle to avoid spilling the contents.

DAILY CLEANING

Cleaning the cooking surface during the work shift can be performed with a sharp scraper. When heavy cleaning at the end of a shift or periodically through the day is needed, the following is recommended:

- Empty the grease pan as often as needed and always prior to end of shift cleaning.
- Turn the griddle off and allow it to cool to between 220°F and 240°F (104°C and 116°C). Scrape off heavy deposits and remove any standing grease before proceeding with the cleaning process.
- Use water, ice and/or griddle cleaner as needed. For example, the 3M Scotch-Brite™ Quick Clean Griddle System provides the Scotch-Brite polishing pads, quick clean liquid, pad holder and squeegee. Clean-up is very easy using these tools with the quick clean liquid, water, ice or combinations of these liquids. Seasoning the cooking surface after the daily cleaning is recommended.
- After the non-cooking surfaces are cool to the touch. Empty the grease pan and wash with a mixture of dish detergent and clean water and dry with a clean dry cloth.
- Clean the non-cooking surfaces with a damp cloth and dry with a clean dry cloth. Use a high quality stainless steel cleaner on a clean cloth to reduce grease buildup. Follow the manufacturers instructions located on the cleaner.
- It is recommended that a high quality stainless steel polish be used on the non-cooking surfaces as the last step in keeping surfaces in new like condition and lengthen the usable life of this commercial appliance. Follow the manufacturers instructions located on the polish.

Cleaning the Cooking Surface

Step 1
Scrape off Heavy Deposits



Step 2
Cool griddle to 220°F and apply water or ice. Use a long handled nonmetallic scrub to scrub the cooking surface.



Step 3
Add additional water or ice and using a long handle squeegee and pull to the grease trough.





PLANNED MAINTENANCE

LIFETIME
SERVICE & SUPPORT
1-800-480-0415 | service@accutemp.com



WARNING

Always disconnect from power source before cleaning or servicing.



WARNING

There are no user-serviceable parts. To prevent electrical shock do not open the access panel covers



WARNING

Any in-field modification that bypass the built in safety features of this appliance will result in death or serious injury.



NOTE

Service should be completed by AccuTemp authorized service groups. Service completed by unauthorized groups will void all factory warranties.



WARNING

Use of any replacement parts other than those supplied by AccuTemp can cause injury to the operator or damage the appliance and voids all warranties



NOTE

AccuTemp Technical Service must be contacted for all warranty service requests. If not the warranty claim maybe denied.

**NOTE**

It is recommended that you contact your Accutemp authorized service provider to setup a planned maintenance program to keep your appliance operating in the most efficient manner. Accutemp recommends a minimum of a yearly schedule.

PM DESCRIPTION	GENERAL ITEMS	BIANNUAL ITEMS	ANNUAL ITEMS
Verify that the appliance is level and properly located under the hood.		X	X
Verify that the temperature controller is working properly and that there are no rips in the overlay.	X	X	X
Check that the splash shield at the top of the control panel is under the rail provided. If not water and or grease can migrate and cause possible damage to the internal electronic components.		X	X
Inspect the control compartment for foreign particulate and any loose wiring connections.		X	X
A back draft diverter has been installed at the factory this will keep scraping from spatulas from dropping down the flue and will provide addition protection from back drafts that can effect stand-by burner operation. Check that flue has not been pushed in resulting in an uneven opening across the flue passage. Pull flue out so that flue opening is even across width of appliance.		X	X
Verify the operation and condition of the igniter and flame sense probe assembly. Probes should be cleaned with a wire brush and/or emery cloth. Caution: DO NOT use any abrasive that contains aluminum oxide. This will leave a coating on the flame sensor that could cause the unit not to light.		X	X
Clean all burner orifices, making sure that each orifice is clear and unobstructed. It may be necessary to a drill the same size of the orifice, if very soiled.		X	X
Inspect the burner venturi tubes for foreign particulate. Wipe out with a mild detergent and warm water and rinse with clean water.		X	X
Inspect combustion chamber and the burner tiles. If water stains are present on tiles check that tiles have no cracks and haven't sunk into the burner. Replace burners if this condition is present.			X
Inspect the ignition wire harness for any evidence of high temperature degradation or grease build-up on harness connector. Spray contact cleaner into white connector and clean mating connector imbedded in ignition module. Coat the pins with a dielectric grease.		X	X
Verify main burner regulator pressures are correct.		X	X
Verify flame sense operation		X	X

NOTES:

1. AccuTemp-approved service providers should complete these PM tasks.
2. General PM items should be completed at the same time as biannual or annual PM items are completed.

Igniter Assembly

The igniter probe ignites the main burners and depending on the kitchen cooking environment, geographic location and cleaning solutions employed, the ventilation airflow can deposit airborne material onto the probes, causing the burners to have difficulty lighting.

Required Material: nut-driver/wrench, Phillips screwdriver, stainless steel brush, Accutemp adaptor part number. ATR-FT003 and a digital voltmeter able to read dc millivolts or dc uAmps

Tasks:

1. Remove the retaining screws and remove the probe assembly.
2. Brush all probes to remove foreign material.
3. Re-install the probe assembly and verify operation.

Flame Sense Assembly

The Flame Sense a flame on the main burners and depending on the kitchen cooking environment, geographic location and cleaning solutions employed, the ventilation airflow can deposit airborne material onto the probe causing erratic flame sense reading which can cause a ignition lock out.

Required Material: nut-driver/wrench, Phillips screwdriver, stainless steel brush, Accutemp adaptor part number. ATR-FT003 and a digital voltmeter able to read dc millivolts..

Tasks:

1. Remove the retaining screws and remove the probe assembly.
2. Brush all probes to remove foreign material.
3. Re-install the probe assembly and verify operation.
4. Check millivolts by grounding black lead of adaptor to the chassis, then inserting the red lead into socket of the connector containing the orange lead to the flame sensor. Reading should be above 30 millivolts.

Orifices and Burner Venturi

Burner orifices can collect dust and grease over time in any kitchen environment. If this material blocks the orifices, the appliance will be less efficient and can cause intermittent operation or complete shutdown.

Depending on the size of your appliance, there are a minimum of 2 and a maximum of 3 orifices that require inspection and cleaning. Each burner will have an orifice.

Required Material: towel, soap and warm water, stiff wire smaller than the orifice nozzle or orifice drill of the same size hole.

Tasks:

1. Dampen a towel with the soap and water solution and clean the orifice.
2. Take the stiff wire or orifice drill and insert it into the hole in the center of the orifice and run it back and forth, making sure all foreign material is removed.
3. Clean the burner venturi opening so that it is free of any collected dust, grease and any other foreign substances.

Gas Pressures

The appliance requires the proper gas pressure setting to operate properly. All pressure readings should be taken after the unit has reached a temperature of at least 200°F and while it is running to ensure proper flow rates.

Required Material: manometer, 1/8" NPT barbed hose fitting one

Tasks:

1. Verify pressure regulator vent are clear before making any pressure adjustments. Remove the 1/8" NPT pipe plug from the main gas valve and install the 1/8" NPT barbed hose fitting. Tighten and mount one length of the rubber hose.
2. Allow the appliance to heat up to at least 200°F. First, check the main burner regulator pressure. Remove the rubber hose and replace with the manometer tube. The pressure should be 5" WC for natural gas and 10"WC for propane. If the pressure does not meet or exceed these values, remove the cap on the main burner pressure regulator and adjust it to the necessary value.
3. Replace the hose fittings with original pipe plugs.
4. Check for gas leaks.



BASIC SERVICE & TROUBLESHOOTING

LIFETIME
SERVICE & SUPPORT
1-800-480-0415 | service@accutemp.com



WARNING

Always disconnect from power source before cleaning or servicing.



WARNING

There are no user-serviceable parts. To prevent electrical shock do not open the access panel covers



WARNING

Any in-field modification that bypass the built in safety features of this commercial appliance will result in death or serious injury.



NOTE

Service should be completed by AccuTemp authorized service groups. Service completed by unauthorized groups will void all factory warranties.



WARNING

Use of any replacement parts other than those supplied by AccuTemp can cause injury to the operator or damage the commercial appliance and voids all warranties



NOTE

AccuTemp Technical Service must be contacted for all warranty service requests. If not the warranty claim maybe denied.

BASIC SERVICE AND TROUBLESHOOTING

An AccuTemp Products, Inc. Technical Service Technician is available:
Monday thru Sunday, 7:00am to 7:00pm EST.

Toll Free	800 480-0415
Office	260 469-3040
Fax	260 469-3045
Email -Service	service@accutemp.net
Email-Parts	parts@accutemp.net
Web Site	www.accutemp.net



WARRANTY SERVICE PROCEDURE

- Contact the AccuTemp Technical Service group for all warranty service requests.
- Be prepared to supply the serial number, address, location phone and contact for the location.
- Be prepared to complete a few simple tasks to help evaluate the problem.
- If the problem requires service at the location the AccuTemp Technical Service group will dispatch the nearest authorized service agent.

NOTE

Service should be completed by AccuTemp authorized service groups. Service completed by unauthorized groups will void all factory warranties.

NOTE

AccuTemp Technical Service must be contacted for all warranty service requests. If not the warranty claim maybe denied.

SERVICE AND TROUBLESHOOTING

BASIC TROUBLESHOOTING

Appliance will not turn on

- Make sure the appliance is plugged in.
- Check the facility circuit breaker (or fuse) supplying the unit

Heat light will not come on

- Make sure the appliance is not hotter than the temperature you have it set for. If you have turned down the temperature of the griddle, the heat light will not come on again until the cooking surface drops below the temperature you have set.
- See if the heat light is coming on intermittently. While operating in a normal condition, the heat light cycles on and off periodically when at temperature.

Uneven or inaccurate surface temperatures

- Verify the appliance is level front to back and side to side.
- Verify the surface temperature with an accurate digital surface probe thermometer.
- Use of an infrared or mechanical thermometer will not give an accurate reading of the appliance cooking surface temperatures.
- Contact AccuTemp Technical Service for additional instructions.

Unit will not turn off

- This symptom, which is extremely rare, indicates a serious control malfunction.
- Turn off the appliance electrical supply at the source and contact AccuTemp Technical Service for additional Instructions.
- Make sure to hold the On/Off Key for a minimum of 3 seconds until the display turns off.

Preset Temperatures are not working

- Check the preset temperature by pressing each key momentarily to display the Preset Temp. If the Preset Temp settings are correct and the appliance will not regulate to the Preset Temp contact AccuTemp.

E001 Displayed

- Open Temperature Sensor or defective temperature input on Temperature Control Board.

E002

- Shorted Temperature Sensor or defective input on the Temperature Control Board.

Fault Indicators



FAULT - (Gas Only) When this error is lit an ignition failure of the appliance has occurred. following the following steps:

1. Turn the appliance off
2. Verify that your flexible quick connect gas line is fully engaged to the appliance gas input connection if applicable.
3. Verify your gas shutoff valve is turned on to supply gas to the appliance.
4. Once these have been verified and 1 minute has passed since it was turned off turn the appliance on.

- **OVERTEMP** - When this error is lit an overtemp condition was sensed and will turn off the appliance

1. To correct, turn the appliance off and wait one minute and turn the appliance back on. If the error continues, verify the overtemp sensor is within specification, if not replace the overtemp control board.



SCHEMATICS



WARNING

Always disconnect from power source before cleaning or servicing.



WARNING

There are no user-serviceable parts. To prevent electrical shock do not open the access panel covers



WARNING

Any in-field modification that bypass the built in safety features of this appliance will result in death or serious injury.



NOTE

Service should be completed by AccuTemp authorized service groups. Service completed by unauthorized groups will void all factory warranties.



WARNING

Use of any replacement parts other than those supplied by AccuTemp can cause injury to the operator or damage the commercial appliance and voids all warranties



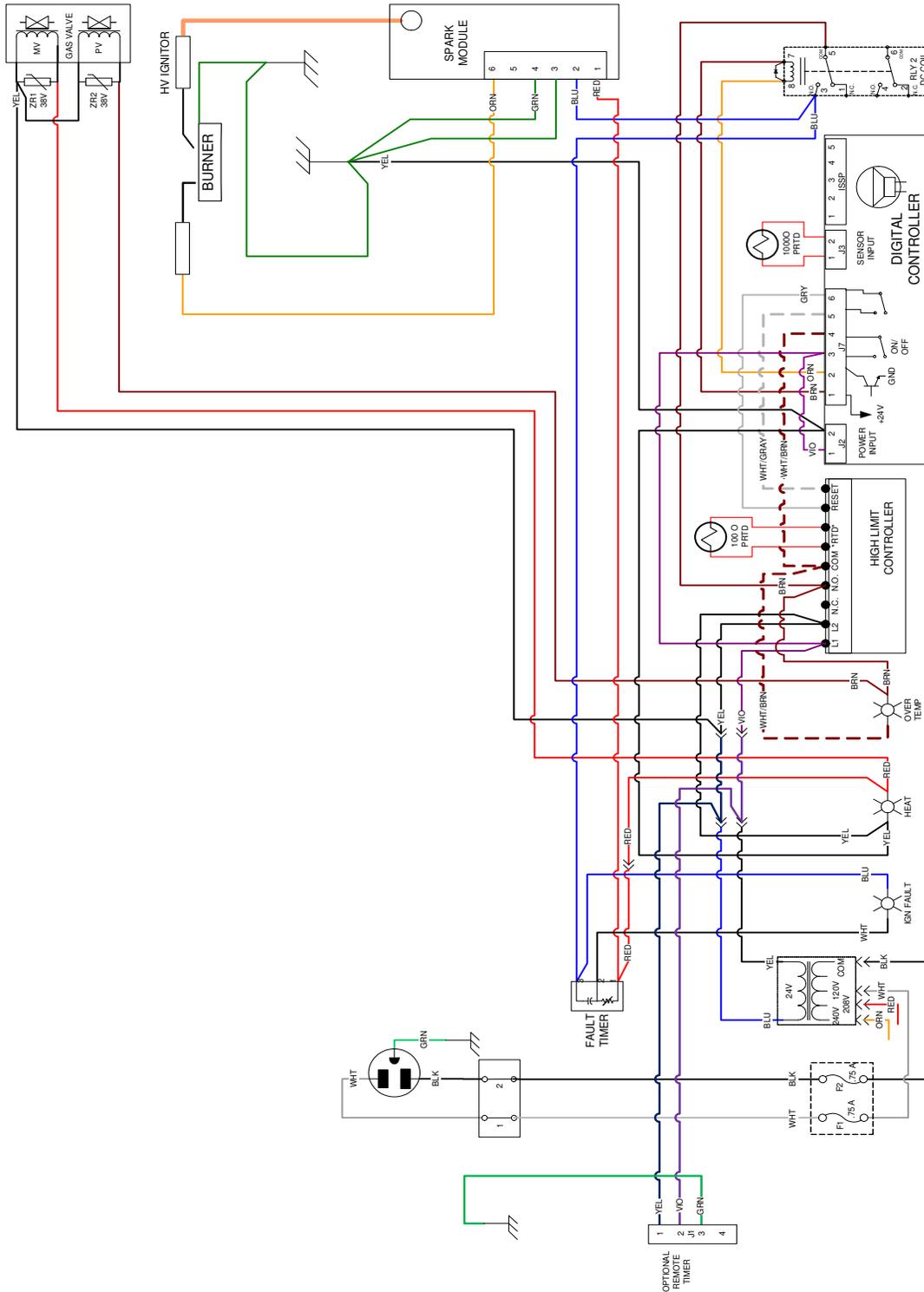
NOTE

AccuTemp Technical Service must be contacted for all warranty service requests. If not the warranty claim maybe denied.

ACCUSTEAM G2 GAS SCHEMATIC

AT2T-2912-1

AT2T-3912-1
120V-240V
ACCU-STEAM G2 GAS
GRIDDLE



AccuTemp Products, Inc.
8415 N. Clinton Park,
Fort Wayne, IN 46825

**SCHEMATIC,
G2 GRIDDLE
AT2T-3912-1 Rev A**



INFORMATION

IMPORTANT SERVICE INFORMATION

Must contact AccuTemp Products Technical Service for all warranty service requests for authorization and dispatch of authorized service providers.

INFORMATION

IMPORTANT SERVICE INFORMATION

AccuTemp Product, Inc. Technical & Customer Support Technician is available Monday thru Sunday, 7:00am to 7:00pm EST

800 480-0415 or 260 469-3040

TECHNICAL SERVICE

TOLL FREE	800 480-0415
PHONE	260 469-3040
FAX	260 460-3045
E-MAIL	service@accutemp.net
Hours of Operation	7:00 am - 7:00 pm EST - 7 days a week



LIFETIME
SERVICE & SUPPORT
1-800-480-0415 | service@accutemp.com