



ACCUSTEAM GRIDDLE™ | DoD CFD

PURPOSE:

The AccuSteam Griddle™ replaces traditional grills aboard ships with advanced technology that reduces cooking and cleaning times. The Accu-Steam Griddle™ provides uniform grill temperatures with no heat recovery time.

CHARACTERISTICS:

The AccuSteam Griddle™ is a stainless steel, electric grill for use aboard ship. The griddle uses steam in a closed chamber to evenly transfer heat to a stainless steel cooking surface. Just below the cooking surface, heating elements are permanently sealed within the chamber. This unique process of heating the grill eliminates the problems of uneven heating on the griddle surface and the recovery time associated with the traditional grills. The grill surface temperature varies less than 2°F from edge to edge and has the capability, for example, to uniformly cook a full load of hamburgers in just 4 min. Ice water is used to lift food particles from the surface, reducing the time to clean a griddle from approximately 35 min to less than 15 min. The griddle is ship hatchable (one model hatchable for submarines) and is available in several different sizes.



CAPABILITIES & BENEFITS:

- Cooking time is reduced by 50% in comparison to a standard grill.
- Provides uniform grill temperature.
- Is low maintenance; does not require recalibrating.
- Reduces labor costs and has an easy-to-clean stainless steel grill surface.
- Reduces capital equipment costs.
- Can be placed directly on a serving line.



COMMENTS:

When installed on a ship or sub, this item must be placed under a grease extraction hood.

The AccuSteam Griddle™ is available for procurement and is managed by the Naval Surface Warfare Center, Philadelphia Naval Business Center.

POINT OF CONTACT:

DoD Combat Feeding

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AT A GLANCE:

■ CAPACITY:

Ranges from 558 sq inches to 1,119 sq inches

■ DIMENSIONS:

Varies depending on model; averages are 38 inches W x 29 inches D x 9 inches H (97 x 74 x 23 cm)

■ WEIGHT:

Varies depending on model; average is 312 lbs (142 kg)

■ UTILITIES:

440 Volts for all models and ranges from 17 kW to 17.14 kW across models

■ MAXIMUM GRILL LOAD:

For 4 inch (10 cm) wide food items, ranges from 30 to 60 depending on model

UNCLASSIFIED

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ACCUSTEAM GRIDDLE™ MODELS & TECHNICAL SPECIFICATIONS

ACCU-STEAM GRIDDLE™ TECHNICAL SPECIFICATIONS						
Model	EGD-4403B3606-00	EGD-4403B4806-00	EGF4403B2405-T3	EGF4403B3605-T3	EGF4403B4805-T3	EGF4403B3602-00
Capacity	838 sq. in.	1119 sq. in.	558 sq. in.	838 sq. in.	1119 sq. in.	1119 sq. in.
Dimensions	36"W × 29-½"D × 9-¼"H	49"W × 29-½"D × 9.25"H	24-¼"W × 27-⅝" D × 5-⅝"H	36-¼"W × 29-⅝"D × 9-¼"H	48-¼"W × 27-⅝"D × 9-¼"H	36-¼"W × 27-⅝"D × 9-¼"H
Weight	285 lbs	300 lbs	238 lbs	285 lbs	383 lbs	383 lbs
Utilities/ Powers	440 Volts, 17 kW	440 Volts, 17.14 kW	440 Volts, 17.1 kW	440 Volts, 17.1 kW	440 Volts, 17.1 kW	440 Volts, 17.1 kW
Transportation	For shipboard use; normal transport delivery	For submarine use; normal transport delivery				
APL	43A050007	43A050008	43A050004	43A050005	43A0500006	43A050027
NSN	7310-01-525-8962	7310-01-525-8955	7310-01-525-8934	7310-01-525-8947	7310-01-525-8948	7310-01-525-8008
Hatchable	Surface Ship Hatchable	Submarine Hatchable				
TYPICAL HAMBURGER PRODUCTION (PER HOUR)						
Item	3-½ oz, Tempered 4" Diameter					
Cooking Surface Area	34"W × 23-½"D	46-½"W × 23-½"D	23-⅞"W × 23-⅜"D	34-⅞"W × 23-⅜"D	47-⅞" W × 23-⅜" D	35-⅞" W × 23-⅜" D
Cooking Times	6 minutes					
Maximum Grill Load	45	60	30	45	60	60
Pieces Per Hour*	450	600	300	450	600	600

*Pieces per hour include time required for loading and unloading grill.

COMMENTS:

Grill must be installed under grease extraction hood.