



Project Name: _____ AIA#: _____
Model #: _____ Location: _____
SIS#: _____ Item #: _____ Quantity: _____

Medium Duty Electric Countertop Griddles

Get Maximum Product Consistency!

Griddle maintains a constant, selected temperature. Temperature is thermostatically controlled, with thermostat element every 12 inches.



AutoQuotes

Models

- GEG24 — 24" Electric Griddle (pictured)
- GEG36 — 36" Electric Griddle

Standard Features

- Available in 2 widths, each with 16" of depth
- Highly-polished griddle plate fully welded to stainless steel frame, 1/2" plate thickness
- Stainless steel cool-to-touch front edge
- One (150°F – 480°F) thermostat, thermostatic controller and heat element every 12"
- Spatula-wide grease trough
- Seamlessly welded 3½" splash guard
- Removable, easy-to-clean, stainless steel catch tray (4½ cup capacity)
- 3-1/2" stainless steel adjustable feet
- 208/240V, hard wire

Warranty

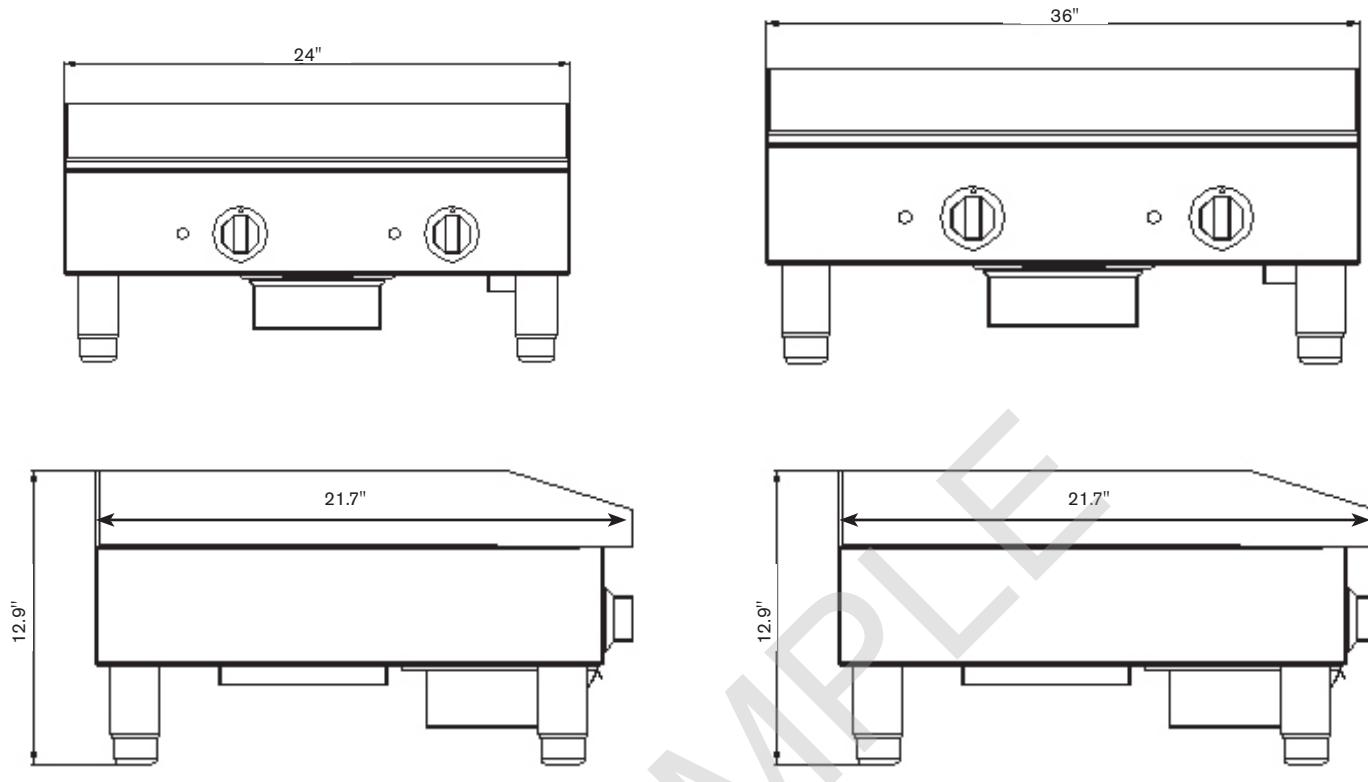
- One-year parts and labor

Approved by: _____ Date: _____



Medium Duty Electric Griddles

GEG24 / GEG36



For Indoor Use Only

SPECIFICATIONS

Model	Cooking Area	Electrical
GEG24	24" w x 16.3" d (61 cm x 41 cm)	208-240V • 4200W/5600W (4.2/5.6 KW) 1P - 60HZ (Can be 3PH wired) Hard wire connection
GEG36	36" x 16.3" (91.4 cm x 41 cm)	208-240V • 6300W/8400W (6.3/8.4 KW) 1P - 60HZ (Can be 3PH wired) Hard wire connection

DIMENSIONS | SHIPPING INFORMATION

Carton reinforced for shipping. The weight and dimensions of reinforced carton are listed below and may vary from shipment to shipment.

Model	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight
GEG24	24" w x 21.7" d x 12.9" h (61 cm x 55.12 cm x 32.77 cm)	88.2 lbs. (40 kg)	26.38" w x 24" d x 11.81" h (67 cm x 61 cm x 30 cm)	115 lbs. (52.16 kg)
GEG36	36" w x 21.7" d x 12.9" h (91.44 cm x 55.12 cm x 32.77 cm)	132.72 lbs. (60.2 kg)	38.31" w x 24" d x 11.81" h (97.3 cm x 61 cm x 30 cm)	165 lbs. (74.84 kg)



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Hot Food Tables, open base design, model _____. Top and body to be heavy gauge type 430 stainless steel, with top and water pan removable for cleaning or replacement. All top openings sized to accommodate 12" x 20" steam table pans. Water pan to be all-welded 20/304 stainless steel, complete with 1½" diameter brass drain. Burners are straight flow tubular type with energy-saving design for quick starts (15,000 BTU burner on 2- and 3-well openings, 30,000 BTU burner on 4-, 5-, and 8-well openings) and pressure regulator. ½" NPT pipe connection on right side. Polyethylene 8"-wide cutting board and stainless steel dish shelf provided. Legs to be 1½" O.D. galvanized tubing with galvanized adjustable undershelf, and adjustable non-marking plastic bullet feet.



#AWT3-NG unit with
optional Flex-Master® Overshelf System*

Options / Accessories

- Bolted-in undershelf
- Tray slides/shelf
- Rolltop cover
- Serving shelf
- Top adapters
- Food pans/insets
- AutoFill® automatic water fill system

* See Catalog Sheet #EG30.18 for more information on Flex-Master® overshelves

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For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

Item No.: _____

Project No.: _____

S.I.S. No.: _____

Gas Water Bath Steam Tables— Open Base

MODELS:

<input type="checkbox"/> AWT2-NG	<input type="checkbox"/> AWT5-NG	<input type="checkbox"/> ASWTP4-NG	<input type="checkbox"/> 305171
<input type="checkbox"/> AWTP2-NG	<input type="checkbox"/> AWTP5-NG	<input type="checkbox"/> ASWT4-NG-1	<input type="checkbox"/> 305172
<input type="checkbox"/> AWT3-NG	<input type="checkbox"/> ASWT2-NG	<input type="checkbox"/> ASWTP4-NG-1	<input type="checkbox"/> 305259
<input type="checkbox"/> AWTP3-NG	<input type="checkbox"/> ASWTP2-NG	<input type="checkbox"/> ASWT5-NG	<input type="checkbox"/> 305313
<input type="checkbox"/> AWT4-NG	<input type="checkbox"/> ASWT3-NG	<input type="checkbox"/> ASWTP5-NG	<input type="checkbox"/> 305314
<input type="checkbox"/> AWTP4-NG	<input type="checkbox"/> ASWTP3-NG	<input type="checkbox"/> 305169	<input type="checkbox"/> 305315
<input type="checkbox"/> AWT4-NG-1	<input type="checkbox"/> ASWT4-NG	<input type="checkbox"/> 305170	<input type="checkbox"/> 305316
<input type="checkbox"/> AWTP4-NG-1			

Models listed are units with natural gas. For units with liquid propane, replace suffix "NG" with "LP". Example: AWT3-LP

Construction

- Table body and top constructed of highly polished 20 gauge 430 series stainless steel.
- Top has openings sized to accommodate 12" x 20" (305 x 508mm) food pans.
- Poly cutting board 8" (203mm) wide and ½" (32mm) thick is mounted on stainless steel brackets located on control side of unit.
- Cutting board and stainless steel dish shelf are standard on all models.
- Legs are 1½" (42mm) O.D. galvanized tubing fitted with adjustable, non-marking plastic feet.
- Undershelf constructed of galvanized steel.

Water pan

- 20 gauge 304 stainless steel all-seamless construction, complete with 1½" (38mm) diameter brass drain.

Burner assembly

- Constructed of aluminized steel with straight flow energy-saving design for quick startup.
- 15,000 BTU burner on 2- and 3-opening models; 30,000 BTU burner on 4-, 5-, and 8-opening models.
- ½" (13mm) N.P.T. pipe connection is on right side.
- Available in LP gas.

Optional safety pilot

- AGA design certified, complete with high performance cast aluminum automatic shut-off valve and pressure regulator.

Certifications / Approvals



New York MEA 318-84-E



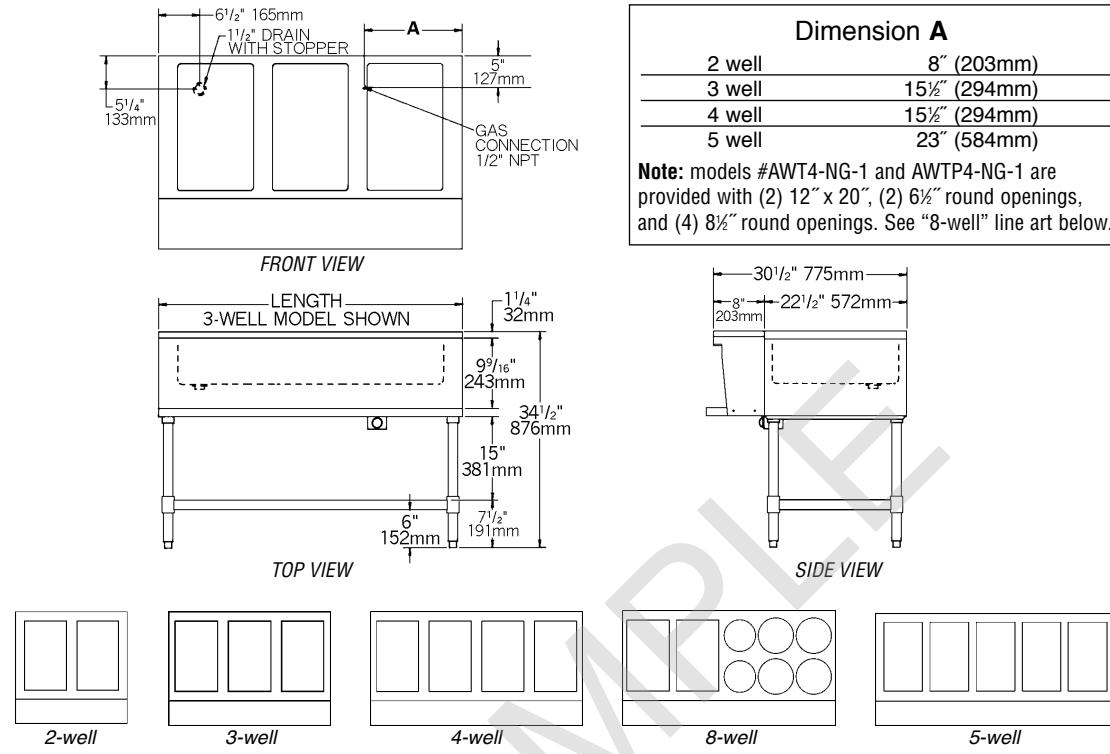
AutoQuotes





Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Gas Water Bath Steam Tables—Open Base



Gas Water Bath Steam Tables—Open Base

description	# of top openings	length in.	length mm	WITH GALVANIZED LEGS AND UNDERSHELF			WITH STAINLESS STEEL LEGS AND UNDERSHELF			REPLACEMENT TOP model #	REPLACEMENT WATER PAN model #
				model #	lbs.	kg	model #	lbs.	kg		
natural gas ("NG")	2	33"	838	AWT2-NG	73	33.1	ASWT2-NG	76	34.5	305169	305315
NG w/safety pilot	2	33"	838	AWTP2-NG	73	33.1	ASWTP2-NG	76	34.5	305169	305315
natural gas ("NG")	3	48"	1219	AWT3-NG	127	57.6	ASWT3-NG	132	59.9	305170	305313
NG w/safety pilot	3	48"	1219	AWTP3-NG	127	57.6	ASWTP3-NG	132	59.9	305170	305313
natural gas ("NG")	4	63 1/2"	1613	AWT4-NG	198	89.8	ASWT4-NG	205	93.0	305171	305314
NG w/safety pilot	4	63 1/2"	1613	AWTP4-NG	198	89.8	ASWTP4-NG	205	93.0	305171	305314
natural gas ("NG")	8	63 1/2"	1613	AWT4-NG-1	198	89.8	ASWT4-NG-1	205	93.0	305259	305314
NG w/safety pilot	8	63 1/2"	1613	AWTP4-NG-1	198	89.8	ASWTP4-NG-1	205	93.0	305259	305314
natural gas ("NG")	5	79"	2007	AWT5-NG	256	116.1	ASWT5-NG	265	120.2	305172	305316
NG w/safety pilot	5	79"	2007	AWTP5-NG	256	116.1	ASWTP5-NG	265	120.2	305172	305316

To order units with liquid propane in place of natural gas, replace suffix "-NG" with "-LP". Example: AWT3-LP

FLEX-MASTER® Overshelf Kits

Both kits include two 16/304 overshelves and four 30" (762mm) posts. Add suffix specified to order kit (**example: DHT2-120-FMU**), or design your own using standard components from EG30.18.

description	add suffix
10" (254mm) overshelves	-FM
15" (381mm) overshelves, plus one ladle rack	-FMU

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Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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