

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 3 1/2" splash guard
- Removable, easy-to-clean, stainless steel catch tray (4 1/2 cup capacity)
- 3-1/2" stainless steel adjustable feet
- 208/240V, hard wire

#### Warranty

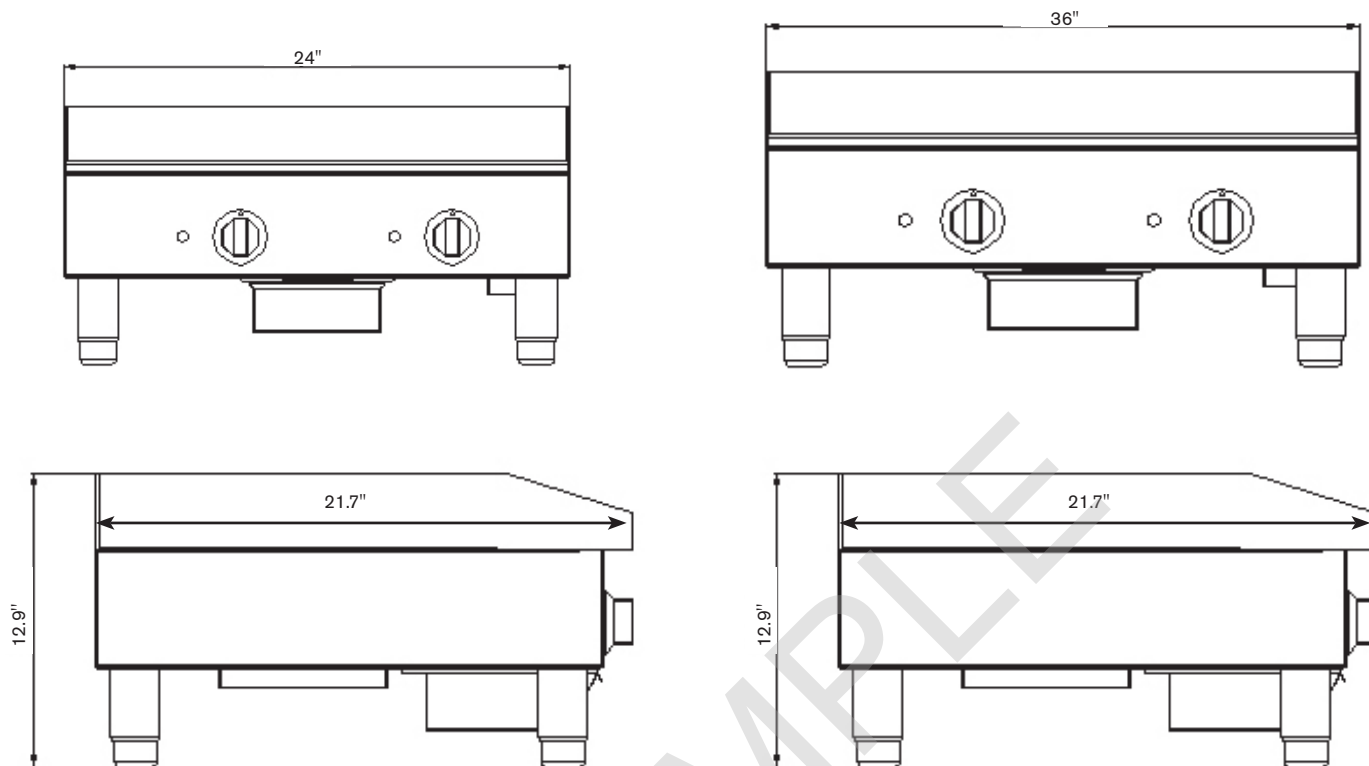
- One-year parts and labor

Approved by: \_\_\_\_\_ Date: \_\_\_\_\_



## Medium Duty Electric Griddles

**GEG24 / GEG36**



**For Indoor Use Only**

SPECIFICATIONS		
Model	Cooking Area	Electrical
<b>GEG24</b>	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
<b>GEG36</b>	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
<b>GEG24</b>	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)
<b>GEG36</b>	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

### EAGLE GROUP

100 Industrial Boulevard  
Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • 800-441-8440

Fax: 302-653-2065

www.eaglegrp.com • www.eaglemh.com

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

Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@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"/> AWT2-NG   | <input type="checkbox"/> AWT5-NG  | <input type="checkbox"/> ASWTP4-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"/> AWT3-NG   | <input type="checkbox"/> ASWT2-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"/> AWT4-NG   | <input type="checkbox"/> ASWT3-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"/> AWT4-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



EG30.12 Rev. 03/21

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

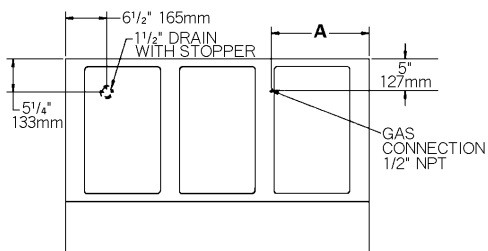
Eagle Foodservice Equipment, Eagle MHC, and SpecFAB® are divisions of Eagle Group. ©2021 by the Eagle Group



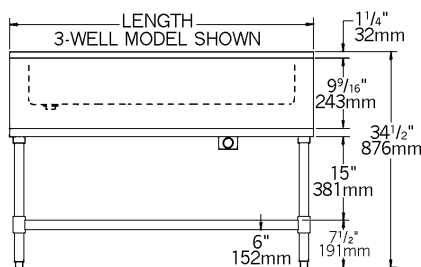
Profit from the Eagle Advantage®

Item No.: \_\_\_\_\_  
Project No.: \_\_\_\_\_  
S.I.S. No.: \_\_\_\_\_

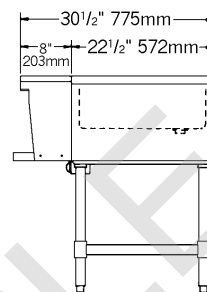
## Gas Water Bath Steam Tables—Open Base



FRONT VIEW



TOP VIEW

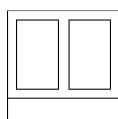


SIDE VIEW

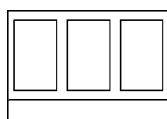
### Dimension A

2 well	8" (203mm)
3 well	15 1/2" (294mm)
4 well	15 1/2" (294mm)
5 well	23" (584mm)

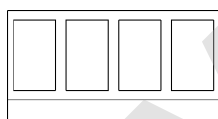
**Note:** models #AWT4-NG-1 and AWT4-NG-1 are provided with (2) 12" x 20", (2) 6 1/2" round openings, and (4) 8 1/2" round openings. See "8-well" line art below.



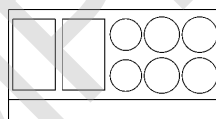
2-well



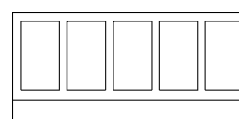
3-well



4-well



8-well



5-well

description	# of top openings	length		WITH GALVANIZED LEGS AND UNDERSHELF			WITH STAINLESS STEEL LEGS AND UNDERSHELF			REPLACEMENT TOP		REPLACEMENT WATER PAN	
		in.	mm	model #	lbs.	kg	model #	lbs.	kg	model #		model #	
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

### EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 or 800-441-8440 • Fax: 302-653-2065

www.eaglegrp.com • www.eaglehmc.com

Printed in U.S.A.

©2021 by Eagle Group

Rev. 03/21

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.