



The Accu-Steam™ Griddle, with its industry-leading recovery times, allows you to flip product onto the same spot on which it has been cooking.

In 1999 AccuTemp revolutionized griddle-cooking technology by introducing the Accu-Steam™ Griddle. With its sealed steam chamber, stainless steel construction, perfectly-even surface temperatures, **edge-to-edge cooking** capability, instant recovery, energy efficiency, and **easy clean up**, it's the perfect griddle for any cooking application.

The Accu-Steam™ uses water to create steam in a hermetically-sealed chamber that in turn, heats the cooking surface. This chamber is sealed at the factory, so you never have to add or change the water. Steam is what makes the Accu-Steam™ Griddle the highest production griddle on the market today.



The Accu-Steam™ is available in 2, 3, and 4 foot widths, and depths of 24 and 29 inches. You can also choose between electric, propane or natural gas.



Once you have finished cooking, the Accu-Steam™ is a snap to clean. No need for messy grill bricks, screens or chemicals. The four foot griddle cleans up in less than five minutes.

The Accu-Steam™ is the only griddle that can boast a **plus- or minus-three-degree temperature difference** across the entire cooking surface. With a maximum temperature of 400 degrees (F) and a +/- 3° temperature variance, you can rest assured you're getting the temperature you need when a rush hits!

Not only does the Accu-Steam™ speed up and stabilize ticket times, it also **increases product quality and safety**. You can cook based upon time rather than by sight, and get that perfect quality your customers demand every single time.

The Accu-Steam™ uses a single solid-state thermostat that never needs recalibrating throughout the lifetime of your griddle.

To clean your Accu-Steam™, simply dump ice or cold water onto the griddle's stainless steel surface and clean with a foodservice scrub pad. Don't try this with other griddles!