



Profit from the Eagle Advantage®

# Specification Sheet

## Short Form Specifications

Eagle Chef's Line® Gas Griddle with (Manual Controls, Thermostat Control or Thermostatic Control with Safety Pilots), model \_\_\_\_\_. Heavy gauge stainless steel front with aluminized steel sides. 3/4"-thick griddle plate fully welded to top assembly. Controls at a 45° angle for ergonomic operation, 4" rear and side splashes, conversion pressure regulator with orifices for field conversion to LP. 7½-qt. stainless steel grease drawer and heavy duty cast metal legs with flanged feet. 31,250 BTU per burner. 1/2" N.P.T. rear gas connection. UL Gas Fired Listed.

Eagle Chef's Line® Electric Griddle, model \_\_\_\_\_. Heavy gauge stainless steel front with aluminized sides. 3/4"-thick griddle plate fully welded to top assembly. Thermostatic controls adjustable from 100° to 450°F, 4000-watt heating elements are secured to underside of griddle plate for uniform heat distribution. Controls at a 45° angle for ergonomic operation, 4" rear and side splashes. 7½-qt. stainless steel grease drawer and heavy duty cast metal legs with flanged feet. 208V/240V, 60-Hz single-phase connection.



gas griddle

### Cooking surfaces on all units

- 315 square inches on 15" (381mm) models
- 443 square inches on 24" (610mm) models
- 664 square inches on 36" (914mm) models
- 885 square inches on 48" (1219mm) models

**NOTE: INTENDED FOR OTHER THAN HOUSEHOLD USE. THESE COMMERCIAL APPLIANCES MUST BE INSTALLED WITHIN SURROUNDINGS AND VENTILATION REQUIREMENTS AS DICTATED BY NATIONAL AND/OR LOCAL CODE.**

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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

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

## RedHots® Chef's Line® Griddles

### MODELS:

- |  |   |   |
|--|---|---|
| <input type="checkbox"/> CLAGGH-15-NG  | <input type="checkbox"/> CLAGGHT-24-NG  | <input type="checkbox"/> CLAGGHTS-48-NG |
| <input type="checkbox"/> CLAGGH-24-NG  | <input type="checkbox"/> CLAGGHT-36-NG  | <input type="checkbox"/> CLEGH-24-240   |
| <input type="checkbox"/> CLAGGH-36-NG  | <input type="checkbox"/> CLAGGHT-48-NG  | <input type="checkbox"/> CLEGH-36-240   |
| <input type="checkbox"/> CLAGGH-48-NG  | <input type="checkbox"/> CLAGGHTS-24-NG | <input type="checkbox"/> CLEGH-48-240   |
| <input type="checkbox"/> CLAGGHT-15-NG | <input type="checkbox"/> CLAGGHTS-36-NG |   |



### Gas Units

- Available with manual controls, thermostatic controls, or thermostatic controls with safety pilot.
- 31,250 BTU burner per every 12" (305mm) for even heat distribution.
- Natural gas and liquid propane units available.
- 1/2" (13mm) N.P.T. gas connection.

### Electric Units

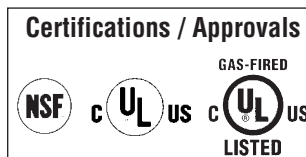
- Thermostatic controls adjustable from 100° to 450°F.
- 4000-watt tubular heating elements secured to underside of griddle plate to provide uniform heat distribution.
- Internal wiring terminated in a junction box at rear for field wiring.
- Front-to-back dimension, including junction box, is 26 3/4" (680mm).

### Design and construction features on all units

- Smooth 3/4" (19mm)-thick polished steel griddle plate fully welded to top assembly.
- 4" (102mm) sides and rear splash sloped front-to-back.
- Bullnosed edge provides solid protection for controls, which are at a 45° angle for ergonomic operation.
- 3 1/2" (89mm)-wide front trough with chute, located at the left edge, accommodates standard sized spatula.
- Heavy duty cast metal legs with flanged feet adjustable from 4" to 5" (102 to 127mm).
- 7½-quart polished stainless steel grease drawer.
- Available in 24", 36", and 48" (610, 914, and 1219mm) widths to meet available space and volume requirements.

### Warranty

- Backed by a 1-YEAR Parts & Labor Warranty.



## AUTOQUOTES



EG35.18 Rev. 07/13

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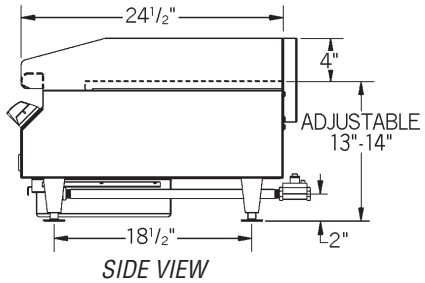
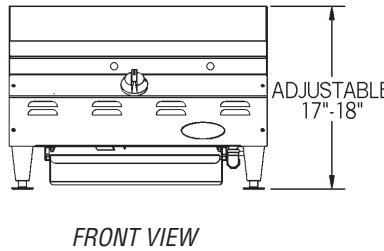
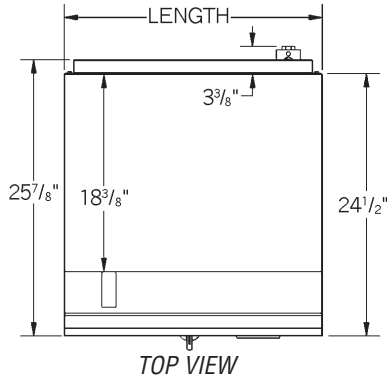


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# RedHots® Chef's Line® Griddles

## Gas Griddles

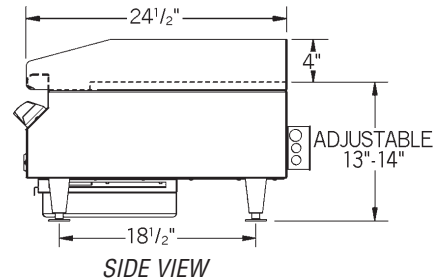
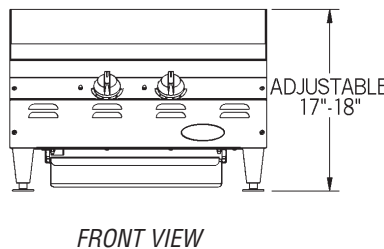
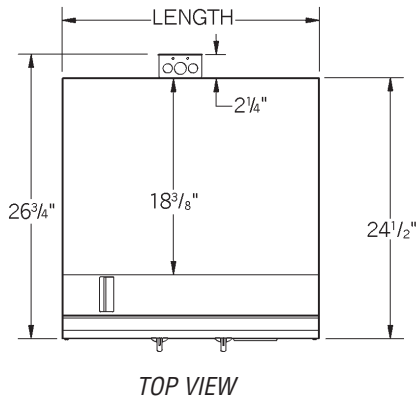


Natural Gas units shown in chart below. To order Liquid Propane units, replace suffix “-NG” inn model number with suffix “-LP”.

MANUAL CONTROLS	THERMOSTATIC CONTROLS	THERMOSTATIC CONTROLS WITH SAFETY PILOTS	width	weight	BTU	cooking	water *
model #	model #	model #	in. mm	lbs. kg	rating	surface	column pressure
						sq. in.	in. mm
CLAGGH-15-NG	CLAGGHT-15-NG	-	15" 381	173 78.5	31,250	315 sq. in.	3 1/2" 89
CLAGGH-24-NG	CLAGGHT-24-NG	CLAGGHTS-24-NG	24" 610	173 78.5	62,500	443 sq. in.	3 1/2" 89
CLAGGH-36-NG	CLAGGHT-36-NG	CLAGGHTS-36-NG	36" 914	240 108.9	94,000	664 sq. in.	3 1/2" 89
CLAGGH-48-NG	CLAGGHT-48-NG	CLAGGHTS-48-NG	48" 1219	318 144.2	125,000	885 sq. in.	3 1/2" 89

\* 3 1/2" (89mm) water column pressure for natural gas units, 9 1/2" (241mm) for liquid propane units.

## Electric Griddles



model #	electric data (based on single phase connection)	width	weight	cooking
		in. mm	lbs. kg	surface
CLEGH-24-240	208V/240V, 28.9A/33.3A, 6000W/8000W	24" 610	175 79.4	443 sq. in.
CLEGH-36-240	208V/240V, 43.3A/50.0A, 9000W/12000W	36" 914	246 111.6	664 sq. in.
CLEGH-48-240	208V/240V, 57.7A/66.7A, 12000W/16000W	48" 1219	327 148.3	885 sq. in.

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