



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Chef's Line® Extra-Deep Gas Griddle (with manual controls, thermostatic snap-action controls, or thermostatic snap-action controls with safety pilots), model _____. Heavy gauge stainless steel front and 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. 3/4" N.P.T. rear gas connection. UL Gas Fired Listed.

Eagle Chef's Line® Extra-Deep Electric Griddle, model _____. Heavy gauge stainless steel front and sides. 3/4"-thick griddle plate fully welded to top assembly. Thermostatic snap-action 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
- 504 square inches on 24" (610mm) models
- 756 square inches on 36" (914mm) models
- 1008 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.

EAGLE GROUP

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

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

RedHots® Chef's Line® Extra-Deep Griddles

MODELS:

- | | | |
|--|---|---|
| <input type="checkbox"/> CLAGGD-15-NG | <input type="checkbox"/> CLAGGDT-24-NG | <input type="checkbox"/> CLAGGDTS-36-NG |
| <input type="checkbox"/> CLAGGD-24-NG | <input type="checkbox"/> CLAGGDT-36-NG | <input type="checkbox"/> CLAGGDTS-48-NG |
| <input type="checkbox"/> CLAGGD-36-NG | <input type="checkbox"/> CLAGGDT-48-NG | <input type="checkbox"/> CLEGD-24-240 |
| <input type="checkbox"/> CLAGGD-48-NG | <input type="checkbox"/> CLAGGDTS-15-NG | <input type="checkbox"/> CLEGD-36-240 |
| <input type="checkbox"/> CLAGGDT-15-NG | <input type="checkbox"/> CLAGGDTS-24-NG | <input type="checkbox"/> CLEGD-48-240 |



Gas Units

- Available with manual controls, thermostatic snap-action controls, or thermostatic snap-action controls with safety pilot.
- 31,250 BTU burner per every 12" (305mm) for even heat distribution.
- Natural gas and liquid propane units available.
- 3/4" (19mm) N.P.T. gas connection.

Electric Units

- Thermostatic snap-action controls adjust 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 29 3/4" (746mm).

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.
- Chrome knobs.
- Available in 15", 24", 36", and 48" (381, 610, 914, 1219mm) widths to meet available space and volume requirements.

Warranty

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

Certifications / Approvals



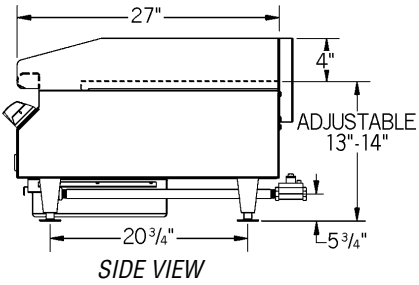
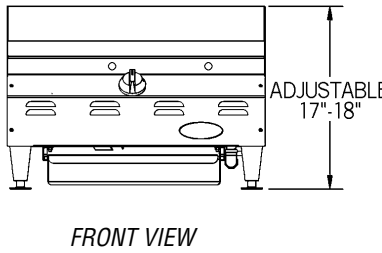
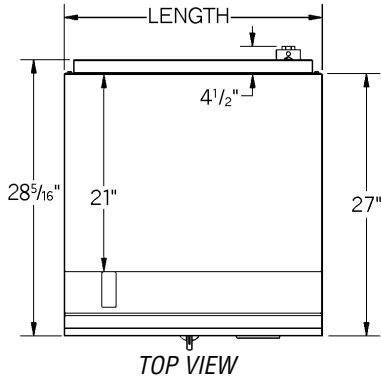
EG35.26 Rev. 10/17



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RedHots® Chef's Line® Extra-Deep Griddles

Gas Griddles

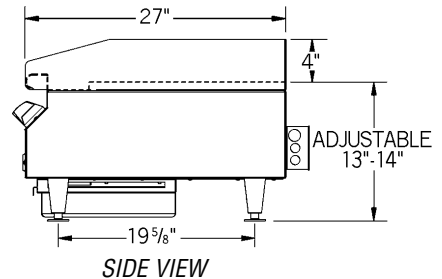
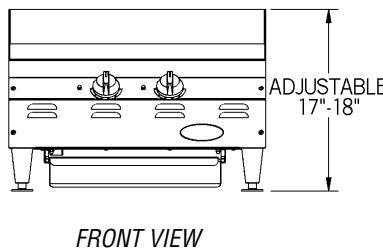
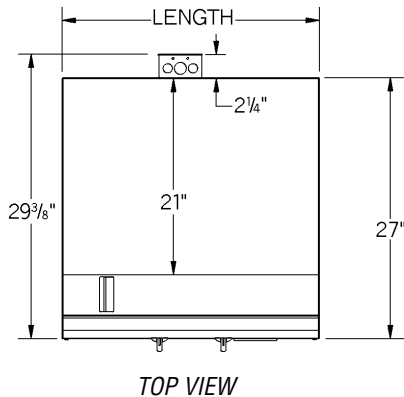


Natural Gas units shown in chart below. To order Liquid Propane units, replace suffix “-NG” inn model number with suffix “-LP”.

MANUAL CONTROLS	THERMOSTATIC* CONTROLS	THERMOSTATIC CONTROLS* WITH SAFETY PILOTS	width		weight		BTU rating	cooking surface	water** column pressure	
			in.	mm	lbs.	kg			in.	mm
model #	model #	model #								
CLAGGD-15-NG	CLAGGDT-15-NG	CLAGGDTS-15-NG	15"	381	173	78.5	31,250	315 sq. in.	3 1/2"	89
CLAGGD-24-NG	CLAGGDT-24-NG	CLAGGDTS-24-NG	24"	610	234	106.1	62,500	504 sq. in.	3 1/2"	89
CLAGGD-36-NG	CLAGGDT-36-NG	CLAGGDTS-36-NG	36"	914	341	154.7	94,000	756 sq. in.	3 1/2"	89
CLAGGD-48-NG	CLAGGDT-48-NG	CLAGGDTS-48-NG	48"	1219	401	181.9	125,000	1008 sq. in.	3 1/2"	89

* Snap-action controls; ** 4" (102mm) 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 surface
		in.	mm	lbs.	kg	
CLEGD-24-240	208V/240V, 28.9A/33.3A, 6000W/8000W	24"	610	237	107.5	504 sq. in.
CLEGD-36-240	208V/240V, 43.3A/50.0A, 9000W/12000W	36"	914	344	156.0	756 sq. in.
CLEGD-48-240	208V/240V, 57.7A/66.7A, 12000W/16000W	48"	1219	404	183.2	1008 sq. in.

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