



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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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"/> CLAGGDT-36-NG |
| <input type="checkbox"/> CLAGGD-24-NG  | <input type="checkbox"/> CLAGGDT-36-NG | <input type="checkbox"/> CLAGGDT-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"/> CLAGGDT-15-NG | <input type="checkbox"/> CLEGD-36-240  |
| <input type="checkbox"/> CLAGGDT-15-NG | <input type="checkbox"/> CLAGGDT-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 3/8" (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).
- 7 1/2-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.

**Certifications / Approvals**



EG35.26 Rev. 11/23

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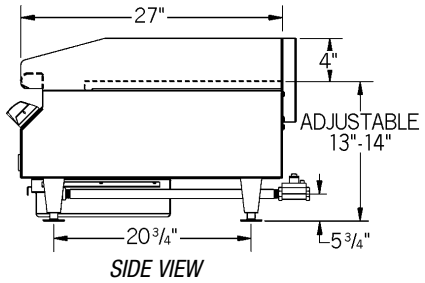
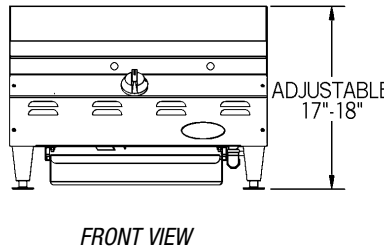
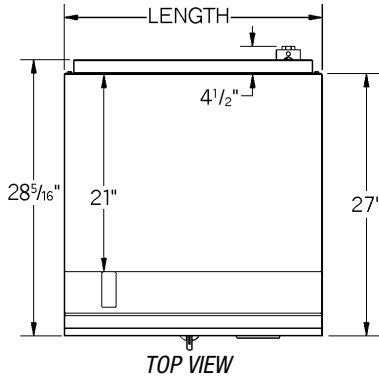


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Item No.: \_\_\_\_\_  
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 S.I.S. No.: \_\_\_\_\_

# RedHots® Chef's Line® Extra-Deep Griddles

## Gas Griddles

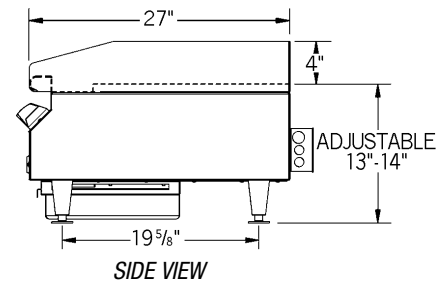
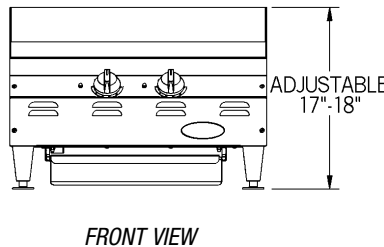
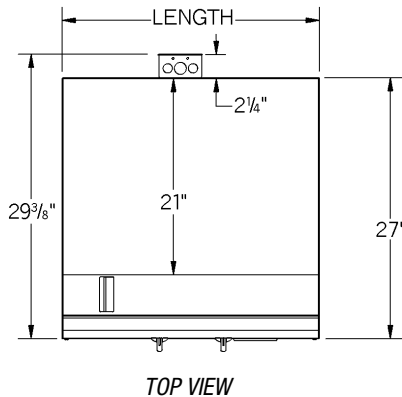


Natural Gas units shown in chart below. To order Liquid Propane units, replace suffix “-NG” inn model number with suffix “-LP”.

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 #								
<b>CLAGGD-15-NG</b>	<b>CLAGGDT-15-NG</b>	<b>CLAGGDTS-15-NG</b>	15"	381	173	78.5	31,250	315 sq. in.	3 1/2"	89
<b>CLAGGD-24-NG</b>	<b>CLAGGDT-24-NG</b>	<b>CLAGGDTS-24-NG</b>	24"	610	234	106.1	62,500	504 sq. in.	3 1/2"	89
<b>CLAGGD-36-NG</b>	<b>CLAGGDT-36-NG</b>	<b>CLAGGDTS-36-NG</b>	36"	914	341	154.7	94,000	756 sq. in.	3 1/2"	89
<b>CLAGGD-48-NG</b>	<b>CLAGGDT-48-NG</b>	<b>CLAGGDTS-48-NG</b>	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	
<b>CLEGD-24-240</b>	208V/240V, 28.9A/33.3A, 6000W/8000W	24"	610	237	107.5	504 sq. in.
<b>CLEGD-36-240</b>	208V/240V, 43.3A/50.0A, 9000W/12000W	36"	914	344	156.0	756 sq. in.
<b>CLEGD-48-240</b>	208V/240V, 57.7A/66.7A, 12000W/16000W	48"	1219	404	183.2	1008 sq. in.

### EAGLE GROUP

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