

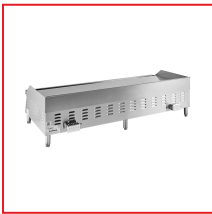


Item #: 177EG60C Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco EG60C 60" Electric Countertop Griddle - 208V, 17.5 kW

Item #177EG60C



Technical Data

Width	60 Inches
Depth	26 3/8 Inches
Height	15 3/4 - 17 3/4 Inches
Cooking Surface Width	59 7/8 Inches
Cooking Surface Depth	20 1/2 Inches
Hertz	60 Hz
Phase	3 Phase
Voltage	208 Volts
Wattage	17500 Watts
Connection Type	Hardwired

Features

- 20 1/2" x 59 7/8" cooking area is great for breakfast food, vegetables, or meat
- 1" thick steel cooking surface creates even and consistent heat
- Five independent zones each adjust from 150-570 degrees Fahrenheit
- Large 3" steel splash guards on sides and back
- 208V, 3 phase; 17,500W

Certifications



Hardwired



ETL Listed

Avantco Equipment



Technical Data

Control Type	Thermostatic
Cooking Surface Material	Stainless Steel
Features	Adjustable Height Side Splashes
Grease Tray Size	1 Liters
Installation Type	Countertop
Number of Burners	5 Burners
Number of Controls	5 Controls
Plate Thickness	1 Inch
Plug Type	Hardwire
Power Type	Electric
Temperature Range	150 - 570 Degrees F
Temperature Settings	Adjustable
Type	Griddles
Usage	Heavy Duty

Notes & Details

The Avantco EG60C electric countertop griddle allows operators to prepare various foods in a 60" footprint. Whether you're cooking pancakes, burgers, grilled cheese, or scrambled eggs, this heavy-duty stainless steel griddle provides the durability and performance you need to get the job done. The 1" thick, 20 1/2" x 59 7/8" steel cooking surface heats evenly throughout for consistent cooking results, no matter where you place food on the griddle plate. With overheat protection and power on / heating indicator lights, this griddle is as safe to use as it is powerful and effective. The 3" splash guards on the sides and back of the griddle also protect the user and surrounding walls from hot grease and oil splatters.

The stainless steel legs that come with this griddle are adjustable from 3 15/16" to 5 15/16" to provide stability on any surface. A channel along the front of the griddle plate collects grease and directs it into the removable grease tray. When it's time to clean up, the tray can be removed and emptied quickly. Five separate thermostatic controls allow you to adjust the temperature of each zone from 150-570 degrees Fahrenheit to suit the cooking requirements of different foods. This prevents you from burning one product while others finish cooking.

This griddle boasts 17,500W of power and requires a 208V, 3 phase electrical connection for operation. Each connection requires a dedicated breaker and should be hardwired directly into the junction box by a qualified electrician. It does not come with a cord, allowing your electrician to provide the correct gauge of wire for your particular application.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.