



Electrolux

EMPower Smooth Gas Griddle Top 36"

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



EMPower

Smooth Gas Griddle Top 36"

169142 (ARG36FLCE)

Gas griddle with smooth plate 36" - CE certified

Short Form Specification

Item No.

Unit to be Electrolux Smooth Gas Griddle Top with three high efficiency 7,6 kW burners. Suitable for natural gas or propane gas. Thick 25 mm mild steel griddle plate maintains selected temperatures and assures quick recovery. 81,5 mm wide drainage channel running on full length of cooking surface. Large grease drainage hole diameter 60mm. Two 2 l grease collector drawers with hole to indicate when full, capture all excess grease and oil and can be extracted for easy dumping and cleaning. Worktop in AISI 304 Stainless Steel. 3mm stainless steel splashback. Front and side panels in Stainless Steel with Scotch Brite finish. All major components can be accessed from front of the appliance for ease of maintenance. Special heavy duty chrome plated knobs for durability and easy cleaning. The configuration of bezels and knobs provides high level of protection against water infiltrations. Right-angled side edges to allow flush fitting joints between units. Supplied with 102mm height adjustable, removable legs. Unit may be installed on refrigerated base or open cupboard.

Main Features

- Three high efficiency 7,6 kW burners.
- Thick 25 mm mild steel griddle plate maintains selected temperatures and assures quick recovery.
- Suitable for natural gas or propane gas.
- Flame failure device to protect against accidental extinguishing of the flame.
- 81,5 mm wide drainage channel running on full length of cooking surface.
- Two large grease drainage holes diameter 60mm.
- Two full length, 2 l grease collector drawers with hole to indicate when full, captures all excess grease and oil and can be extracted for easy dumping and cleaning.
- 3mm stainless steel splashback.
- Front and side panels in Stainless Steel with Scotch Brite finish.
- All major compartments located in front of unit for ease of maintenance.
- Special heavy duty chrome plated knobs for durability and easy cleaning.
- The configuration of bezels and knobs provides high level of protection against water infiltrations.
- Right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Provided with kit for side-by-side connection between units for minimizing gaps and possible dirt traps.
- Supplied with 102 mm height adjustable, removable legs.
- Unit may be installed on refrigerated base by removing the legs and inserting the special pins (optional accessory).
- Unit may be installed on open cupboard by removing the legs and inserting the screws provided as standard with the open cupboards.
- Included Accessories: propane converter kit, pressure regulator and main shut off valve.
- Height adjustable feet.
- In compliance with ETL Certification (UL & NSF).

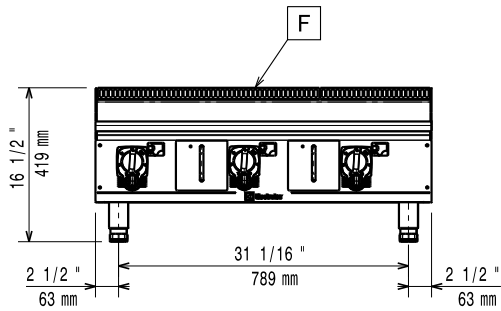
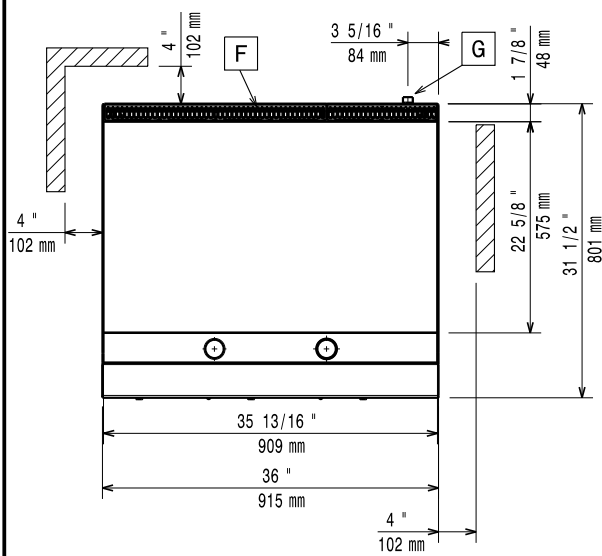
Construction

- Worktop in 304 AISI stainless steel.

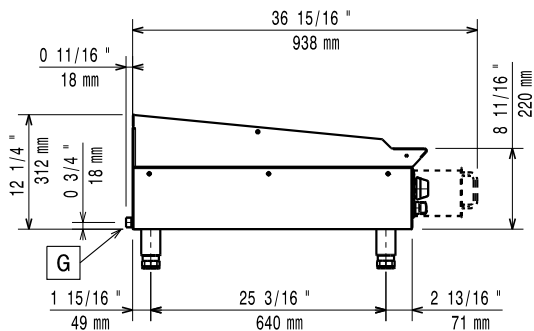
Optional Accessories

- Scraper for smooth plate fry tops PNC 164255
- 4 pins to fix top to refrigerated/open base PNC 169048
- Backshelf to wall installation 36" units PNC 169099

APPROVAL: _____

Front

Top


EQ = Equipotential screw
G = Gas connection

Side

Gas

Natural gas - Pressure:

169142 (ARG36FLCE)

3" w.c. (7 mbar)

Propane Gas Pressure:

7" w.c. (17.4 mbar)

Key Information:

*The rear and side clearances shown on the diagram indicate the minimum distances recommended from the appliance to combustible surfaces.