



HEAVY DUTY ECONOMY THERMOSTATIC GRIDDLES: Highly polished 3/4" thick plates

Model	Width	Depth	Height	Burners	Total BTU	kw	Ship wt. lbs.	kg.
AETG-24	24"	34.5"	11"	2	60,000	17.58	325	92
AETG-36	36"	34.5"	11"	3	90,000	26.37	435	140
AETG-48	48"	34.5"	11"	4	120,000	35.16	635	165
AETG-60	60"	34.5"	11"	5	150,000	43.96	755	191

STANDARD FEATURES

- Highly polished steel griddle plate, 3/4" thick.
- "U" shape burners, 30,000 BTU/hr. for every 12" (305) of griddle surface w/ thermostat every 24 inches.
- Utility Bar for holding tongs and various cooking utensils.
- 4" legs and available
- ETL design certified. NSF listed
- One year limited warranty, parts and labor.

OPTIONS

- 1" thick griddle surface
- Equipment stand
- Partial grooving
- Chrome plated griddle

GAS: 5.0"W.C.Natural, 10.0"W.C.Propane. Specify type of gas and altitude if over 2000 feet. 3/4" NPT Gas inlet.

CLEARANCES From non-combustible walls, 0". When unit is placed next to combustible walls, clearances must exceed 6" on sides, and 6" from rear. American Range Company is a quality manufacturer of commercial cooking equipment. Due to continuing product improvements, these specifications are subject to change without prior notice.

