

## EMPower 2/3 Smooth and 1/3 Ribbed Scratch Resistant Chrome Gas Griddle Top 36"

ITEM # \_\_\_\_\_  
 MODEL # \_\_\_\_\_  
 NAME # \_\_\_\_\_  
 SIS # \_\_\_\_\_  
 AIA # \_\_\_\_\_



**169187 (ARG36FRCH)**

EMPower Range Griddle, gas, 36" wide, 2/3 smooth and 1/3 ribbed with scratch resistant chromium surface with 4" adjustable, removable legs) 78,000 BTU

### Short Form Specification

#### Item No.

Unit to be Electrolux EMPower 2/3 Smooth and 1/3 Ribbed Gas Griddle Top with three individually controlled high efficiency 26,000 BTU (7.6 kW) burners. Suitable for natural gas or propane. Thick 1" (25 mm) highly polished griddle plate maintains selected temperatures and assures quick recovery. Stainless steel grease trough, one piece rolled front. Two large 1 gal. (3.8 lt) removable grease collector drawers. Insulated cooktop to conserve energy. Front, side and top panels of unit in Stainless steel with Scotch Brite finish. Unit has right-angled side edges to allow flush-fitting junction between units.

In North America, products are covered by Electrolux Platinum Star® Service Program two-year parts and one-year labor warranty, installation start-up and performance check-up after one year from installation.



APPROVAL: \_\_\_\_\_

### Main Features

- In compliance with ETL Certification (UL & NSF).
- Thick 1" (25 mm) griddle plate maintains selected temperatures and assures quick recovery.
- Three individually controlled high efficiency 7,6 kW burners.
- Thick 25 mm highly polished mild steel griddle plate maintains selected temperatures and assures quick recovery.
- Stainless steel grease trough, one piece rolled front.
- Two large 1 gallon (3.8 lt) removable grease collector drawers.
- Insulated cooktop to conserve energy.
- Flame failure device to protect against accidental extinguishing of the flame.
- All major compartments located in front of unit for ease of maintenance.
- Front, side and rear panels in Stainless Steel with Scotch Brite finish.
- Right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Kit for installation of top units to neutral bases and cupboards provided as standard.
- Included Accessories: propane converter kit, pressure regulator.
- Scratch resistant cooking surface thanks to a special treatment of the chromium plate.
- Easy to clean and corrosion resistant chromium surface.

### Construction

- 4 screws to install on the cupboard base are supplied with the unit.
- Gas pressure regulator is supplied with the unit.
- Cooking surface in scratch resistant chromium-plated steel with non-stick finishing for optimum grilling results.
- Cooking surface 1" (25 mm) thick coated steel for optimum grilling results and ease of use.

### Included Accessories

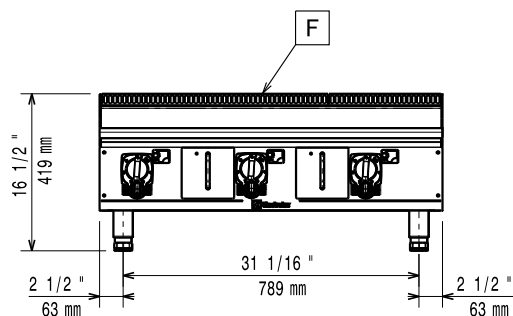
- 1 of Scraper for smooth griddle PNC 164255
- 1 of Scraper for ribbed griddle PNC 206420

### Optional Accessories

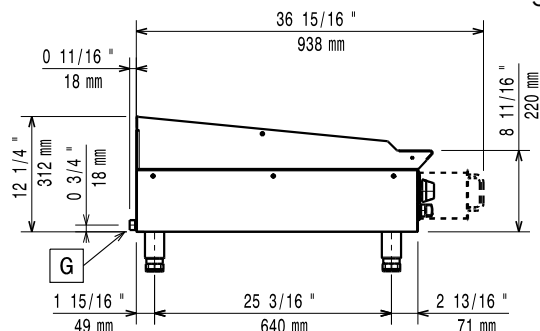
- Scraper for smooth griddle PNC 164255 ☐
- EMPower - 4 pins to fix top to refrigerated/open base PNC 169048 ☐
- EMPower back mounted rear shelf-spacer, 36" unit PNC 169099 ☐
- EMPower portioning shelf 12" PNC 169173 ☐
- EMPower portioning shelf 16" PNC 169174 ☐
- EMPower portioning shelf 24" PNC 169175 ☐
- EMPower portioning shelf 36" PNC 169176 ☐
- Scraper for ribbed griddle PNC 206420 ☐

## EMPower 2/3 Smooth and 1/3 Ribbed Scratch Resistant Chrome Gas Griddle Top 36"

Front



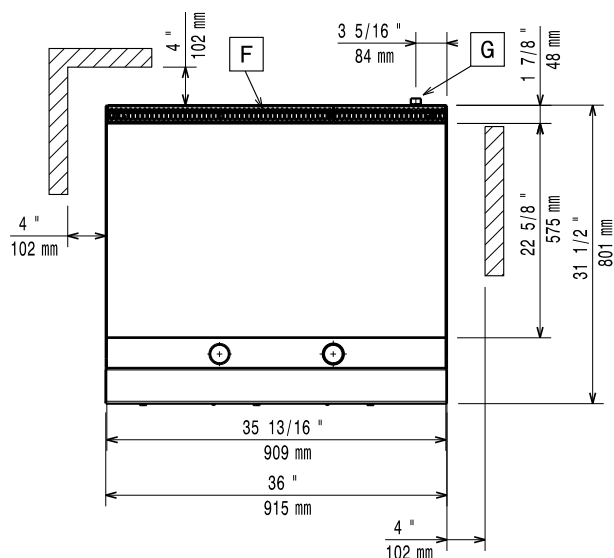
Side



EQ = Equipotential screw

G = Gas connection

Top



### Gas

#### Gas Power:

169187 (ARG36FRCH) 78000 Btu/hr (22.8 kW)

#### Gas Type Option:

Propane

#### Gas Inlet:

3/4"

### Key Information:

External dimensions, Width: 36 1/32" (915 mm)

External dimensions, Depth: 31 1/2" (800 mm)

External dimensions, Height: 16 1/2" (419 mm)

Net weight: 236 lbs (107 kg)

Shipping width: 35 7/16" (900 mm)

Shipping depth: 38" (965 mm)

Shipping height: 27 1/16" (688 mm)

Shipping weight: 262 lbs (119 kg)

Shipping volume: 21.1 ft<sup>3</sup> (0.6 m<sup>3</sup>)

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.