



# Electrolux



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Eight (8) Open Gas Burner Top - 48" with Safety Thermocouple

EMPower

## EMPower Eight (8) Open Gas Burner Top - 48" with Safety Thermocouple

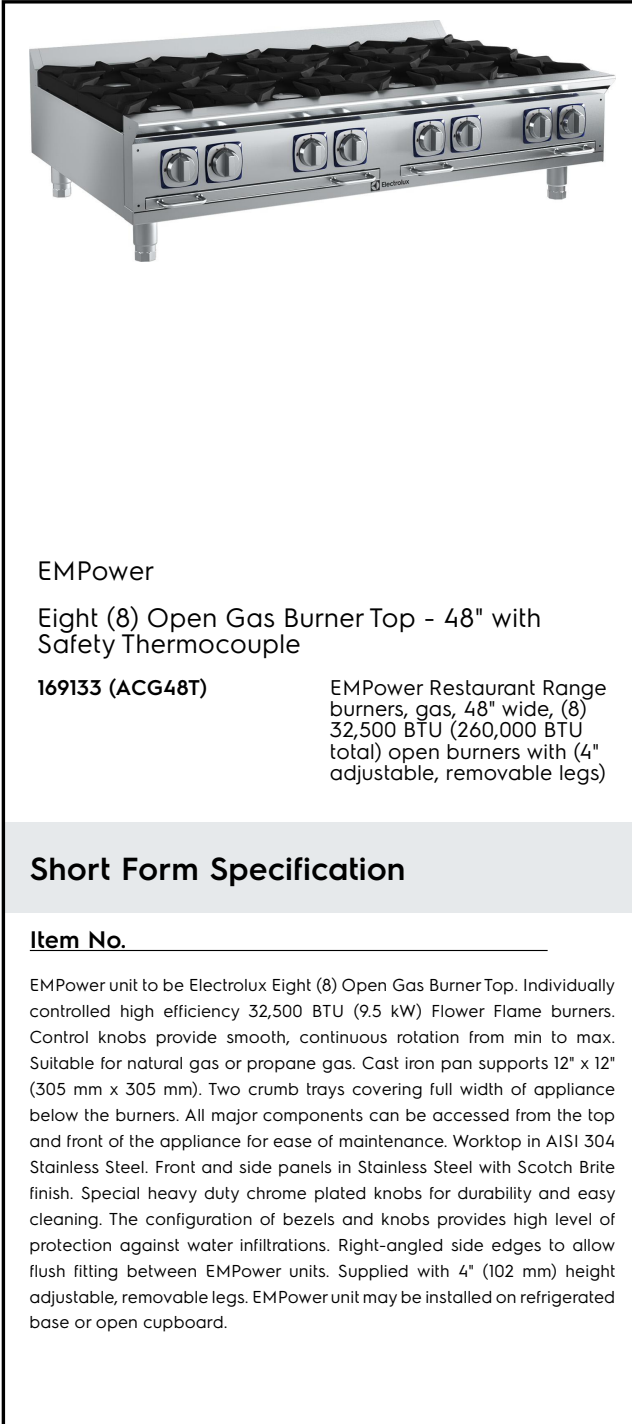
ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



EMPower

Eight (8) Open Gas Burner Top - 48" with  
Safety Thermocouple

169133 (ACG48T)

EMPower Restaurant Range  
burners, gas, 48" wide, (8)  
32,500 BTU (260,000 BTU  
total) open burners with (4"  
adjustable, removable legs)

### Short Form Specification

#### Item No. \_\_\_\_\_

EMPower unit to be Electrolux Eight (8) Open Gas Burner Top. Individually controlled high efficiency 32,500 BTU (9.5 kW) Flower Flame burners. Control knobs provide smooth, continuous rotation from min to max. Suitable for natural gas or propane gas. Cast iron pan supports 12" x 12" (305 mm x 305 mm). Two crumb trays covering full width of appliance below the burners. All major components can be accessed from the top and front of the appliance for ease of maintenance. Worktop in AISI 304 Stainless Steel. Front and side panels in Stainless Steel with Scotch Brite finish. 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 between EMPower units. Supplied with 4" (102 mm) height adjustable, removable legs. EMPower unit may be installed on refrigerated base or open cupboard.

### Main Features

- Eight individually controlled high efficiency 32,500 BTU (9.5 kW) Flower Flame gas burners.
- Control knobs provide smooth, continuous rotation.
- No gaskets and removable one-piece venturis and burners for easy cleaning.
- The geometrics of the venturis and cast iron burners provides the maximum level of heating efficiency.
- The cast iron burners are anti-clogging.
- The 12"x12" (305mm x 305mm) cast iron pan supports allow for small pots and pans to be placed over the flame thanks to the special configuration.
- The cast iron pan supports allow to slide pots and pans from section to section as well as to protect the pilot from spilled food and debris.
- Two crumb trays covering full width of appliance below the burners capture all overflow and debris and can be easily extracted for dumping and cleaning.
- All major components can be accessed from the top and front of the appliance for ease of maintenance.
- Front and side panels in Stainless Steel with Scotch Brite finish.
- 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 4" (102mm) 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.
- In compliance with ETL Certification (UL & NSF).
- [NOT TRANSLATED]
- Configured for Natural Gas, LP Conversion Kit Included.

### Construction

- Worktop in 304 AISI stainless steel.
- 4 screws to install on the cupboard base are supplied with the unit.
- Gas pressure regulator is supplied with the unit.

### Optional Accessories

- EMPower - 4 pins to fix top to refrigerated/open base  PNC 169048
- EMPower back mounted rear shelf-spacer, 48" unit  PNC 169100



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

Electrolux Professional, Inc.

[www.electroluxusa.com/professional](http://www.electroluxusa.com/professional)

10200 David Taylor Drive, Charlotte, NC 28262 • Telephone Number: 866-449-4200 • Fax Number: 704-547-7401

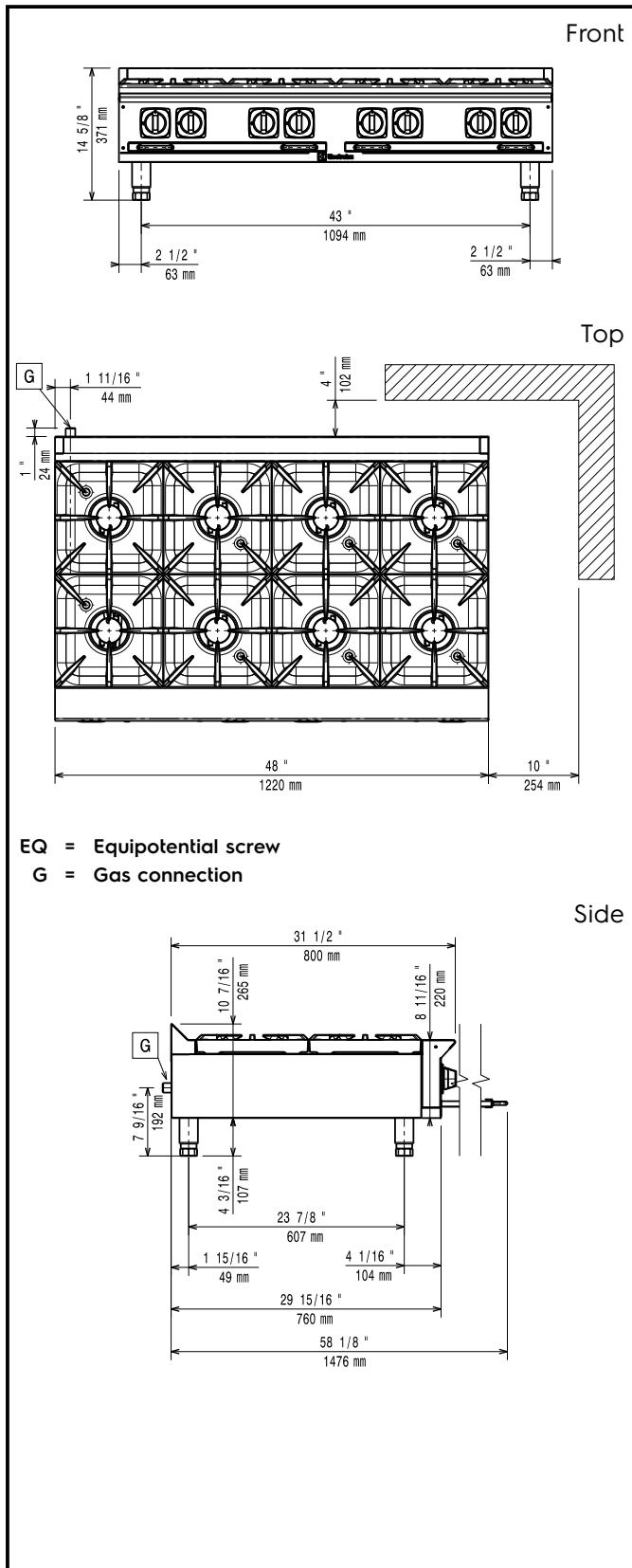


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**EMPower  
Eight (8) Open Gas Burner Top - 48  
" with Safety Thermocouple**

- Portioning Shelf 12"
- Portioning Shelf 16"
- Portioning Shelf 24"
- Portioning Shelf 36"
- Portioning Shelf 48"

- PNC 169173
- PNC 169174
- PNC 169175
- PNC 169176
- PNC 169177



### Gas

<b>Gas Power:</b>	
169133 (ACG48T)	260000 Btu/hr (76 kW)
<b>Gas Power:</b>	260000 Btu/hr (76 kW)
<b>Gas Type Option:</b>	;Propane
<b>Gas Inlet:</b>	1/2"

### Key Information:

<b>Front Burners Power:</b>	9.5 - 9.5 kW (32385.5 - 32385.5 Btu/hr)
<b>Middle Burners Power:</b>	9.5 - 9.5/9.5 - 9.5 kW (32385.5 - 32385.5/32385.5 - 32385.5 Btu/hr)
<b>External dimensions, Width:</b>	48 1/32" (1220 mm)
<b>External dimensions, Height:</b>	14 5/8" (372 mm)
<b>Net weight:</b>	245 lbs (111 kg)
<b>Shipping width:</b>	50 9/16" (1284 mm)
<b>Shipping depth:</b>	36 3/16" (919 mm)
<b>Shipping height:</b>	27 1/16" (688 mm)
<b>Shipping weight:</b>	276 lbs (125 kg)
<b>Shipping volume:</b>	28.67 ft <sup>3</sup> (0.81 m <sup>3</sup> )

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