

Four (4) Open Gas Burner Top - 24 " with Safety Thermocouple

ITEM #		
MODEL #		
NAME #		
SIS #		



EMPower

Four (4) Open Gas Burner Top - 24" with Safety Thermocouple

169131 (ACG24T)

EMPower Restaurant Range burners, gas, 24" wide, (4) 32,500 BTU (130,000 BTU total) open burners with (4" adjustable, removable legs)

Short Form Specification

Item No.

EMPower unit to be Electrolux Four (4) 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). Full width crumb tray 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. Rightangled 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.





APPROVAL:

Main Features

AIA#

- Four (4) individually controlled high efficiency 32,500 BTU (9.5 kW) Flower Flame gas burners.
- Control knobs provide smooth, continuous rotation from min to max.
- 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 cast iron pan supports 12" x 12" (305 mm x 305 mm), thanks to the special configuration, allow for even small pots and pans to be placed over the flame.
- 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.
- Full width crumb tray below the burners captures all overflow and debris and can be easily extracted for dumping and cleaning.
- Unit with thermocouple and flame failure device protects against accidental extinguishing of the flame.
- All major components can be accessed from the top and front of the appliance for ease of maintenance.
- Worktop in AISI 304 Stainless Steel, 2mm thick.
- 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 units.
- Provided with kit for side-by-side connection between units for minimizing gaps and possible dirt traps.
- Supplied with 4" (102 mm) height adjustable, removable legs.
- Unit may be installed on refrigerated base by removing the legs and inserting the special pins (optional accessory model # 169048).
- 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.

Optional Accessories

• EMPower - 4 pins to fix top to refrigerated/open base

PNC 169048



Four (4) Open Gas Burner Top - 24 " with Safety Thermocouple

 EMPower Restaurant Range Shelf Support PNC 169078 ☐ 24". Can be mounted on EMPower Open Gas Burner Tops and Gas Burner Ranges.

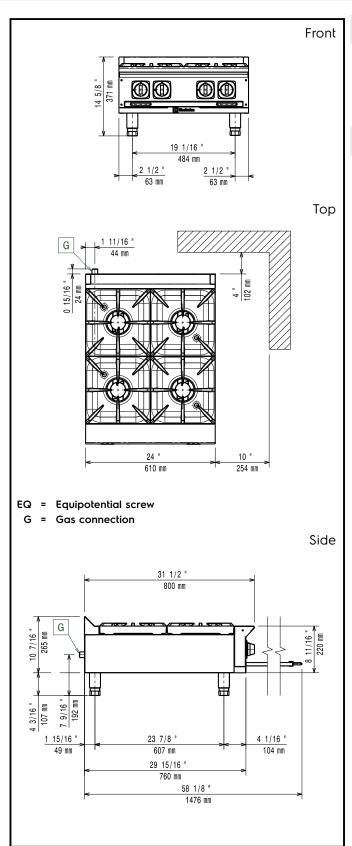
 EMPower back mounted rear shelf-spacer, PNC 169098 ☐ 24" unit

Portioning Shelf 12"
 Portioning Shelf 16"
 Portioning Shelf 16"
 Portioning Shelf 24"

PNC 169173 □
PNC 169175 □



EMPower Four (4) Open Gas Burner Top - 24 " with Safety Thermocouple



Gas

Gas Power:

130000 Btu/hr (38 kW) 169131 (ACG24T) 130000 Btu/hr (38 kW) Gas Power:

Gas Type Option: Propane Gas Inlet: 1/2"

Key Information:

9.5 - 9.5 kW (32385.5 -Front Burners Power:

32385.5 Btu/hr)

0 - 0/0 - 0 kW (0 - 0/0 - 0

Middle Burners Power: Btu/hr)

9.5 - 9.5 kW (32385.5 -Front Plates Power: 32385.5 Btu/hr) Net weight: 126 lbs (57 kg) Shipping width: 35 7/16" (900 mm) Shipping depth: 26 " (660 mm) 25 1/2" (648 mm) Shipping height: Shipping weight: 143 lbs (65 kg) Shipping volume: 13.59 ft3 (0.38 m3)

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