



Electrolux

Six (6) Open Gas Burner Range with 36" Static Oven Base and Safety Thermocouple

EMPower

Thermocouple

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ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



EMPower

Six (6) Open Gas Burner Range with 36" " Static Oven Base and Safety Thermocouple

169135 (ACFG36T)

EMPower Restaurant Range, gas, 36" wide, (6) 33,000 BTU (229,000 BTU total) open burners, static oven base with (2) stainless steel tray racks with (6" adjustable, removable legs)

Short Form Specification

Item No. _____

Unit to be Electrolux Six (6) Open Gas Burner Range with Static Oven. 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. 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. Supplied with 6" (150 mm) height adjustable, removable legs. Unit may be installed on castors. 24" (610 mm) static oven 34,000 BTU/hr (10 kW) with unique baffle above the burner distributes heat to provide even cooking temperatures throughout the cavity. Vitreous enameled oven interior accommodates two standard Imperial full size 18" x 26" (457 mm x 660 mm) sheet pans. The interior is 19-1/2" w x 26-3/4" d x 15" h (497 mm w x 680 mm d x 380 mm h). 100% safety pilot. Manual oven shut-off valve. Heavy duty thermostat with temperature range from 158°F to 590°F (70°C to 310°C). Oven supplied with two stainless steel tray racks.

Main Features

- Six 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.
- Full width crumb tray below the burners captures 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.
- 24" (610 mm) static oven 34,000 BTU/hr (10 kW) with unique baffle above the burner distributes heat to provide even cooking temperatures throughout the cavity.
- Vitreous enameled oven interior accommodates two standard Imperial full size 18" x 26" (457 mm x 660 mm) sheet pans.
- The interior is 497 mm w x 680 mm d x 380 mm h.
- 100% safety pilot.
- Manual oven shut-off valve.
- Heavy duty thermostat with temperature range from 70 °C to 310 °C.
- Oven supplied with two stainless steel tray racks.
- 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 6" (150 mm) height adjustable, removable legs.
- Unit may be installed on casters.
- 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.
- Gas pressure regulator is supplied with the unit.



APPROVAL: _____



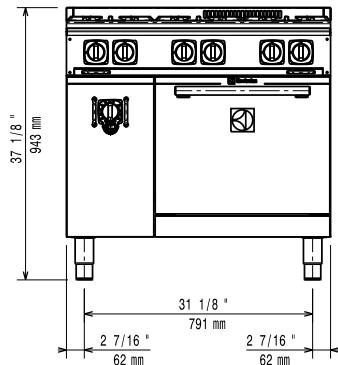
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**EMPower
Six (6) Open Gas Burner Range with 36
" Static Oven Base and Safety Thermocouple**

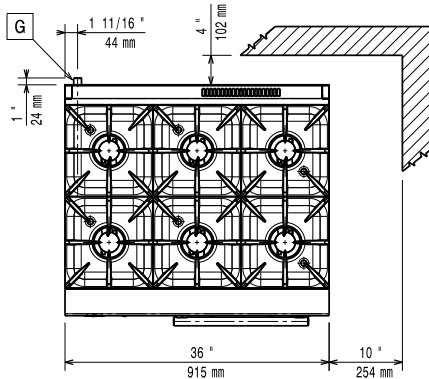
Optional Accessories

- EM Series Restaurant Range kit shelf support 36" PNC 169080
- EMPower back mounted rear shelf-spacer, 36" unit PNC 169099
- Portioning Shelf 12" PNC 169173
- Portioning Shelf 16" PNC 169174
- Portioning Shelf 24" PNC 169175
- Portioning Shelf 36" PNC 169176
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels PNC 206135

Front

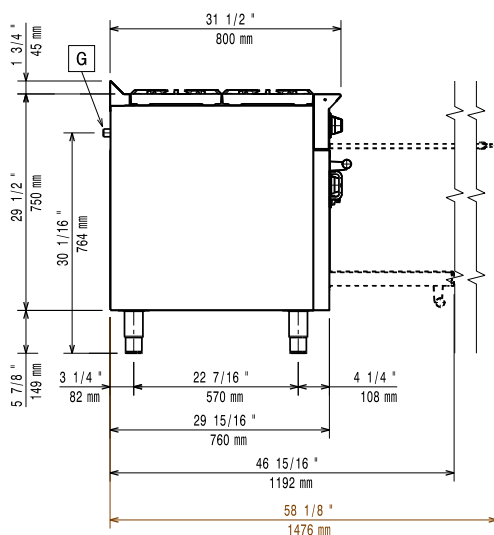


Top



EQ = Equipotential screw
G = Gas connection

Side



Gas

Gas Power:
169135 (ACFG36T) 229000 Btu/hr (67 kW)

Gas Inlet: 1/2"

Key Information:

Front Plates Power: 9.5 - 9.5 kW (32385.5 - 32385.5 Btu/hr)

Back Plates Power: 9.5 - 9.5 kW (32385.5 - 32385.5 Btu/hr)

Oven working Temperature: 158 °F (70 °C) MIN - 590 °F (310 °C) MAX

Oven Cavity Dimensions (width): 19 9/16" (497 mm)

Oven Cavity Dimensions (depth): 26 3/4" (680 mm)

Oven Cavity Dimensions (height): 14 15/16" (380 mm)

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

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

External dimensions, Height: 37 3/16" (945 mm)

Net weight: 355 lbs (161 kg)

Shipping width: 35 7/8" (911 mm)

Shipping depth: 38 11/16" (983 mm)

Shipping height: 47 1/64" (1194 mm)

Shipping weight: 386 lbs (175 kg)

Shipping volume: 37.76 ft³ (1.07 m³)

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