

EMPower Gas Charbroiler Top 36"

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



169150 (AGG36CE)

Gas Charbroiler Top 36" -
CE certified

Short Form Specification

Item No.

Unit to be Electrolux Gas Charbroiler Top with three high efficiency 9,6 kW burners. Control knobs provide smooth, continuous rotation from min to max. Suitable for natural gas or propane gas. Heavy duty removable enameled cast iron radiants to provide attractive char-broil markings and unmistakable char-broiled taste. 153 mm radiant sections may be removed easily and safely for cleaning. Special system utilizing stainless steel deflective shields below the radiants (PATENT PENDING) prevents clogging of burners, minimizes flare ups and provides even heat distribution. Three full length, 2l grease collector drawers with hole to indicate when full, capture all excess grease and oil and can be extracted for easy dumping and cleaning. Grease collector drawers may be filled with water to facilitate cleaning. Full width, removable grease gutter on front. No tools are needed to remove grates, radiant covers, stainless steel burners, splashback and grease gutter. 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. Removable splashback may be easily disassembled for cleaning. 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. Supplied with 102mm height adjustable, removable legs. Unit may be installed on refrigerated base or open cupboard.

Main Features

- Three high efficiency gas 9,6 kW burners.
- Burners with optimized combustion and protected pilot light.
- Flame failure device to protect against accidental extinguishing of the flame.
- Control knobs provide smooth, continuous rotation from min to max power level.
- 153 mm radiant sections may be removed easily and safely for cleaning.
- Special system utilizing stainless steel deflective shields below the radiants (PATENT PENDING) prevents clogging of burners, minimizes flare ups and provides even heat distribution.
- Three full length, half gal. (2 l) grease collector drawers with hole to indicate when full, captures all excess grease and oil and can be extracted for easy dumping and cleaning.
- Grease collector drawer may be filled with water to facilitate cleaning.
- Full width, removable grease gutter on front.
- No tools are needed to remove grates, radiant covers, stainless steel burner, splashback and grease gutter.
- Removable splashback may be easily disassembled for 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 102 mm 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.
- Height adjustable feet.
- Cooking grids made in highly resistant enameled cast iron for easy cleaning.

Construction

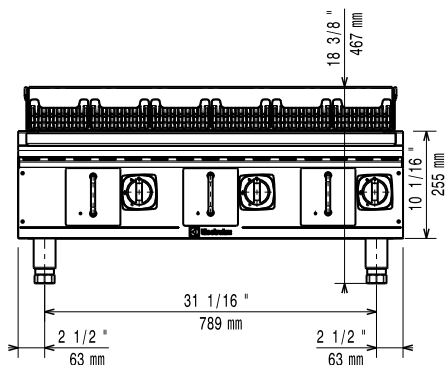
- Worktop in 304 AISI stainless steel.
- 4 screws to install on the cupboard base are supplied with the unit.
- Gas pressure regulator is supplied with the unit.

APPROVAL: _____

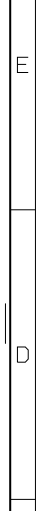
Optional Accessories

- 4 pins to fix Top to refrigerated/
Open Base ☐ PNC 169048
- Scraper and hooks for charbroiler ☐ PNC 169082
- Backshelf to wall installation 36
" Units ☐ PNC 169099
- Portioning shelf 12" ☐ PNC 169173
- Portioning shelf 16" ☐ PNC 169174
- Portioning shelf 24" ☐ PNC 169175
- Portioning shelf 36" ☐ PNC 169176

Front



Side



Top

EQ = Equipotential screw
G = Gas connection

SUPERFICI IN VISTA
VISIBLE SURFACES

ROHS
2002/95/EC

DEVE ESSERE
DIRETTIVA
MUST BE
STANDARDS

TOLERANCES
2768-1/2

m	K
C	01 NUOVA ESTETICA
B	00 C.I.-MODIFICATO VISTE SU RICHIESTA TTS
A	00 C.I.-MODIFICATO VISTE SU RICHIESTA TTS
REV	MODIFICATIONS

MATERIALE



Front

PROFESSIONAL Vallenoncello, Italy without whose
copied, shown or handed to a third party or
be returned promptly upon request to the ELE
/allenoncello, Italy which is responsible for

Side

E

D

Top

EQ = Equipotential screw
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TOLERANCES	m	K	
2768 - 1/2			
REV			
MODIFICATIONS			
C	01	NUOVA ESTETICA	
B	00	C.I.-MODIFICATO VISTE SU RICHIESTA TTS	
A	00	C.I.-MODIFICATO VISTE SU RICHIESTA TTS	



Electrolux
PROFESSIONAL

EMPower Gas Charbroiler Top 36"

Gas

Gas Power:	
169150 (AGG36CE)	99000 Btu/hr (28.9 kW)
Gas Inlet:	1/2"
Natural gas - Pressure:	3" w.c. (7 mbar)
Propane Gas Pressure:	7" w.c. (17.4 mbar)

Key Information:

External dimensions, Width:	36 1/32" (915 mm)
External dimensions, Depth:	31 1/2" (800 mm)
External dimensions, Height:	18 3/8" (467 mm)
Net weight:	190 lbs (86 kg)
Shipping width:	36 1/4" (920 mm)
Shipping depth:	38 9/16" (980 mm)
Shipping height:	27 3/16" (690 mm)
Shipping weight:	326 lbs (148 kg)
Shipping volume:	21.97 ft ³ (0.62 m ³)

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



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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