

## EMPower Gas Charbroiler Top 48"

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

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

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

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

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


**169151 (AGG48CE)**

 Gas Charbroiler Top 48" -  
 CE certified

### Short Form Specification

#### Item No.

Unit to be Electrolux Gas Charbroiler Top with four 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. Four full length, 2 l 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

- Four 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.
- Four full length, 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.

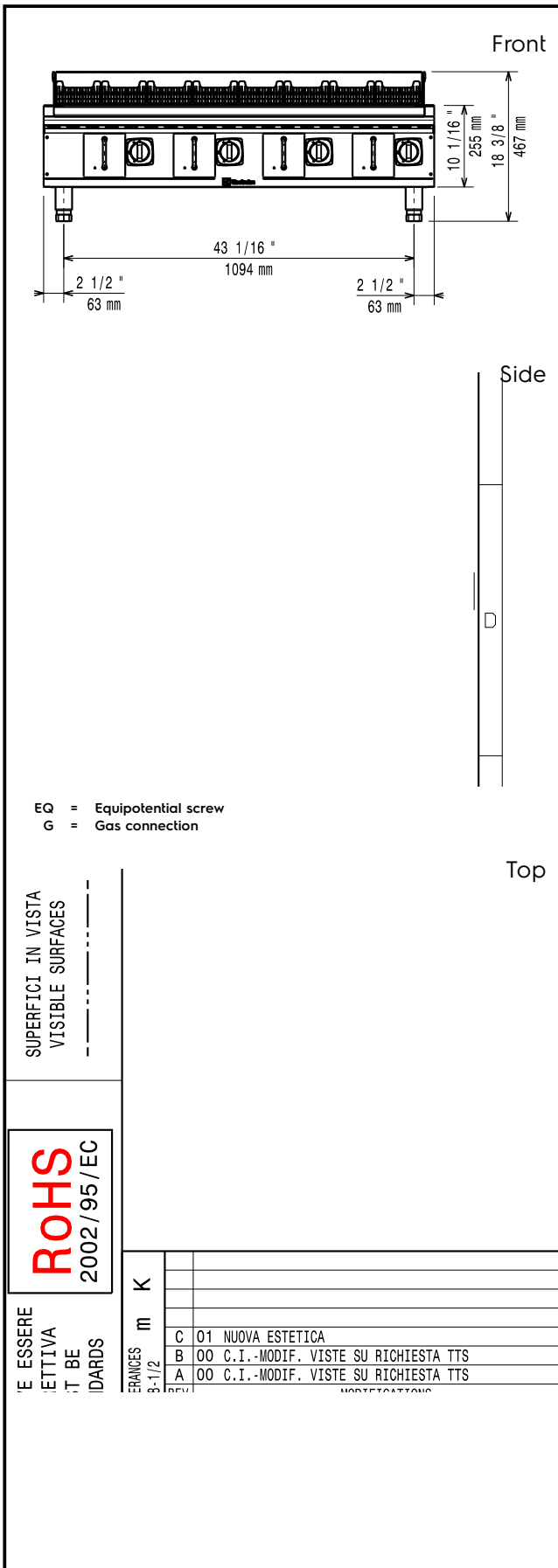
### Construction

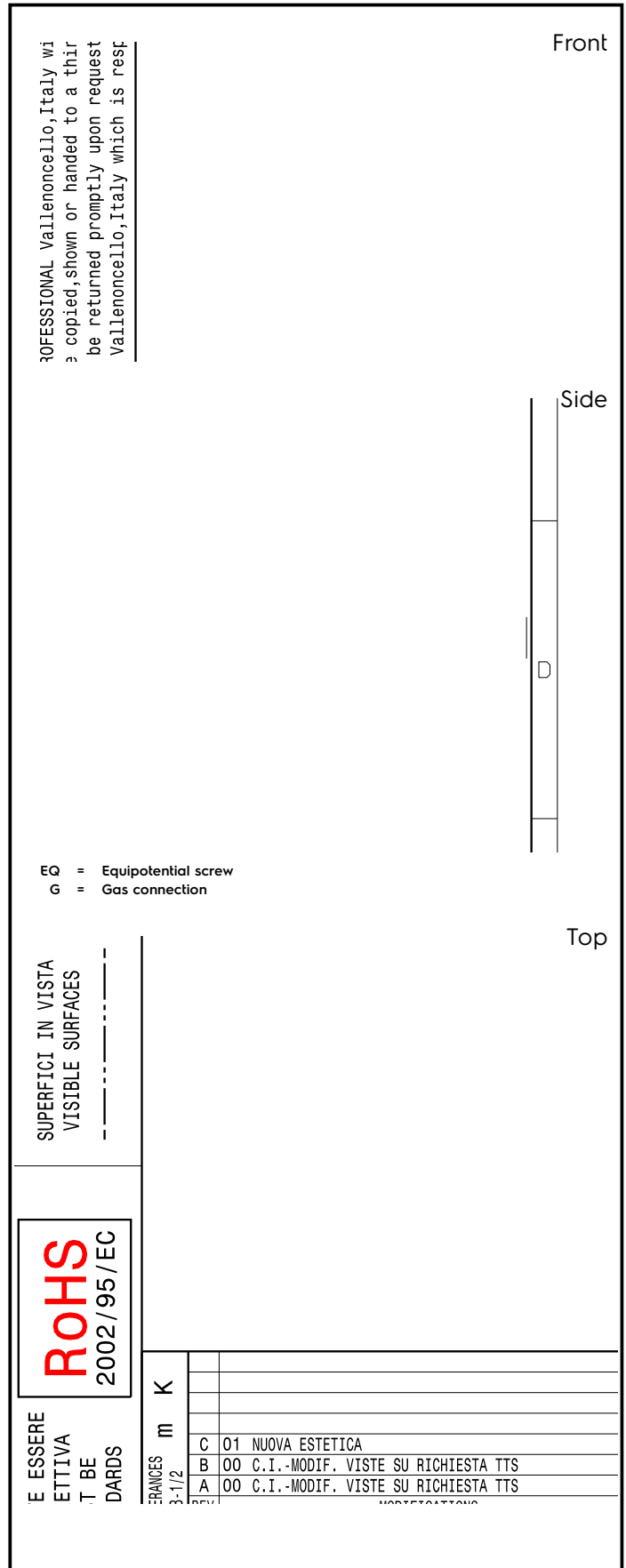
- Worktop in 304 AISI stainless steel.
- 4 screws to install on the cupboard base are supplied with the unit.
- Gas pressure regulator is supplied with the unit.

**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 48  
" Units  PNC 169100
- Portioning shelf 12"  PNC 169173
- Portioning shelf 16"  PNC 169174
- Portioning shelf 24"  PNC 169175
- Portioning shelf 36"  PNC 169176
- Portioning shelf 48"  PNC 169177





**Gas**

<b>Gas Power:</b>	
169151 (AGG48CE)	132000 Btu/hr (38.6 kW)
<b>Gas Inlet:</b>	1/2"
<b>Natural gas - Pressure:</b>	3" w.c. (7 mbar)
<b>Propane Gas Pressure:</b>	7" w.c. (17.4 mbar)

**Key Information:**

<b>External dimensions, Width:</b>	48 1/32" (1220 mm)
<b>External dimensions, Depth:</b>	31 1/2" (800 mm)
<b>External dimensions, Height:</b>	18 3/8" (467 mm)
<b>Net weight:</b>	245 lbs (111 kg)
<b>Shipping width:</b>	51 3/16" (1300 mm)
<b>Shipping depth:</b>	36 1/4" (920 mm)
<b>Shipping height:</b>	28 3/8" (720 mm)
<b>Shipping weight:</b>	419 lbs (190 kg)
<b>Shipping volume:</b>	30.41 ft <sup>3</sup> (0.86 m <sup>3</sup> )

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