

AMERICAN RANGE

Quality Commercial Cooking Equipment

AETG/AEMG HEAVY DUTY MANUAL AND THERMOSTATIC GRIDDLES

STANDARD FEATURES

- Stainless Steel rugged exterior.
- Highly polished steel griddle plates in 3/4" thickness.
- One "U" shaped burner for every 12" of griddle surface for even cooking.
- 21" cooking depth.
- Stainless Steel standing pilot for instant ignition on each 30,000 BTU/hr. burner.
- 3 1/2" wide Stainless Steel grease trough and a large grease pan.
- 4" adjustable height legs included.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- 24" deep cooking surface (griddle plate).
- 1" thick griddle plate.
- Utility bar to hold tongs and accessories.



AEMG-24
Shown with standard legs and
optional utility bar.

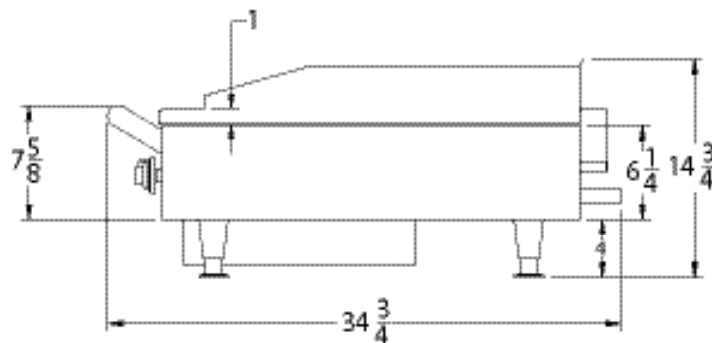
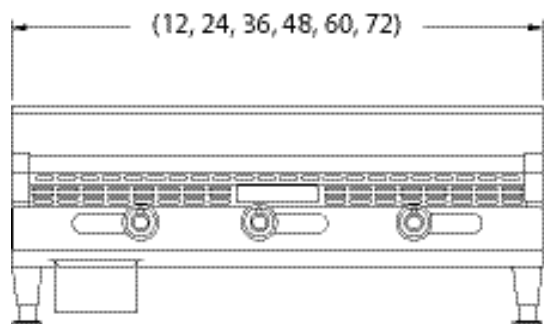


American Range AETG/AEMG series griddles are design engineered to provide the ultimate in performance and durability.

As with all of our heavy duty countertop equipment, they are built to the highest commercial standards to ensure years of trouble free service, featuring superior frame construction and Stainless Steel exterior for easy maintenance.

Combine all of this with our affordable prices and you have the best value for your budget.

AETG/AEMG HEAVY DUTY MANUAL & THERMOSTATIC GRIDDLES



HEAVY DUTY THERMOSTATIC GRIDDLES

Model	Width	Depth	Height	No. of Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
AETG-12	12"	30"	10-1/2"	1	30,000	9		100	45
AETG-24	24"	30"	10-1/2"	2	60,000	18		200	91
AETG-36	36"	30"	10-1/2"	3	90,000	26		300	136
AETG-48	48"	30"	10-1/2"	4	120,000	35		365	166
AETG-60	60"	30"	10-1/2"	5	150,000	44		500	227
AETG-72	72"	30"	10-1/2"	6	180,000	53		600	273

HEAVY DUTY MANUAL GRIDDLES

Model	Width	Depth	Height	No. of Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
AEMG-12	12"	30"	10-1/2"	1	30,000	9		100	45
AEMG-24	24"	30"	10-1/2"	2	60,000	18		200	91
AEMG-36	36"	30"	10-1/2"	3	90,000	26		300	136
AEMG-48	48"	30"	10-1/2"	4	120,000	35		365	166
AEMG-60	60"	30"	10-1/2"	5	150,000	44		500	227
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STANDARD FEATURES

- Stainless Steel rugged exterior.
- Highly polished steel griddle plates in 3/4".
- One "U" shaped burners for every 12" of griddle surface for even cooking.
- 21" cooking depth, standard.
- Stainless steel pilots for instant ignition on each 30,000 BTU/hr. burner
- 3 1/2" wide Stainless Steel grease trough and a large grease can.
- 4" adjustable height legs included.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- 24" deep cooking surface (griddle plate).
- 1" thick griddle plate.
- Utility bar to hold tongs and accessories.

GAS SUPPLY: 3/4" NPT Gas inlet. Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

CLEARANCES: For use only on non-combustible floors. Legs or casters are required, or 2" (51) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305) on sides, and 4" (102) from rear. Radiant broilers for non-combustible locations only.

American Range is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.