



AARG.48

RAISED GRIDDLE & SALAMANDER



Model shown with optional equipment stand

TECHNICAL DATA:

Dimensions (W x D x H): 1219 x 828 x 629 (1137)*
Total Weight: 165 Kg
Griddle: 1219mm wide, 19mm thick
 64MJ/Hr Griddle plate

| GAS DETAILS | Natural Gas (NG) | Universal LP Gas (ULPG) |
|-------------------------|------------------|-------------------------|
| Minimum Supply Pressure | 1.13 kPa | 2.75 kPa |
| Operating Pressure | 1.0 kPa | 2.49 kPa |
| Total Gas Supply | 64MJ/Hr | 60MJ/Hr |

3/4" BSP connection

*Height on optional stand

NOTE: It is the responsibility of the installing gas plumber to ensure correct supply and connection sustaining appropriate pressure when all appliances are full on.

PROJECT _____
 ITEM _____
 QUANTITY _____
 DATE _____

The Raised Griddle & Salamander Series is designed for heavy duty use and performance. All the latest technology is incorporated to provide the best value for money.

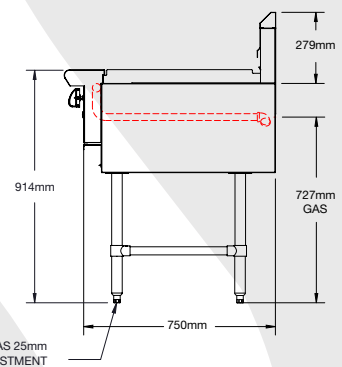
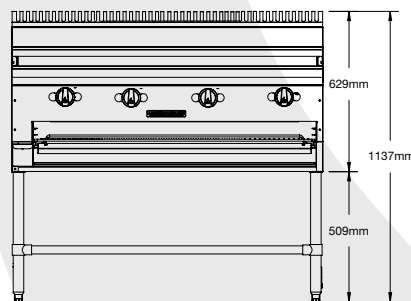
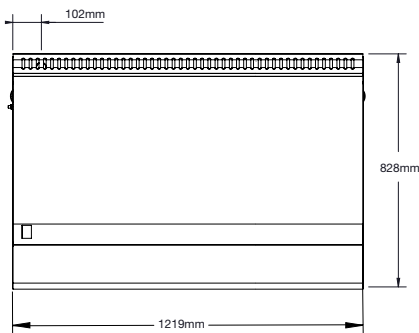
Quality, dependability and customer satisfaction make American Range the ultimate choice.

FEATURES & BENEFITS:

- Highly polished 19mm thick griddle plate over salamander
- Stainless Steel exterior on front and sides
- Compact design for countertop use or with an optional stand
- 15 MJ/hr Radiant style burner with heat deflector every 305mm
- Removable full width drip pan under salamander and grease drawer for griddle
- Combination griddle burner - Piezo ignition with pilot
- **12 months parts and labour warranty**

OPTIONAL EXTRAS:

- 102mm adjustable legs
- Equipment stand
- Castor kits



Due to continuous product research and development, the information contained herein is subject to change without notice.
 Revision: 29/1/2020