



**EM Series
Smooth Gas Griddle Top 24"**

ITEM # _____

MODEL # _____

PROJECT NAME # _____

SIS # _____

AIA# _____



EM Series

Smooth Gas Griddle Top 24"

169013 (ARG24FL)

Smooth Gas Griddle
Top 24" (610 mm)

Short Form Specification

Item No. _____

Unit to be Electrolux Smooth Gas Griddle Top with two high efficiency 26,000 BTU (7.6 kW) burners. Suitable for natural gas or propane gas. Thick 1" (25 mm) mild steel griddle plate maintains selected temperatures and assures quick recovery. 3.2" (81.5 mm) wide drainage channel running on full length of cooking surface. Large grease drainage hole diameter 2.4" (60mm). Single half gal. (2 l) grease collector drawer with hole to indicate when full, captures all excess grease and oil and can be extracted for easy dumping and cleaning. Worktop in AISI 304 stainless steel. 3mm stainless steel splashback. Front and side panels in stainless steel with Scotch Brite finish. All major components can be accessed from front of the appliance for ease of maintenance. 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 4" (102mm) height adjustable, removable legs. Unit may be installed on refrigerated base or open cupboard.

Main Features

- Two high efficiency 26,000 BTU (7.6 kW) burners.
- Thick 1" (25 mm) mild steel griddle plate maintains selected temperatures and assures quick recovery.
- Suitable for natural gas or propane gas.
- Flame failure device to protect against accidental extinguishing of the flame.
- 3.2" (81.5 mm) wide drainage channel running on full length of cooking surface.
- Large grease drainage hole diameter 2.4" (60mm).
- Single 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.
- Worktop in AISI 304 stainless steel.
- 3mm stainless steel splashback.
- Front and side panels in stainless steel with Scotch Brite finish.
- All major components can be accessed from the front for ease of maintenance.
- 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.
- Provided with kit for side-by-side connection between units for minimizing gaps and possible dirt traps.
- Supplied with 4" (102mm) height adjustable, removable legs.
- Unit may be installed on refrigerated base by removing the legs and inserting the special pins (optional accessory model #169048).
- 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.

Optional Accessories

- KIT 4 PINS TO FIX TOP EQUIP.TO REF.BASE PNC 169048



Approval: _____

Electrolux Professional, Inc.

www.electroluxusa.com/professional

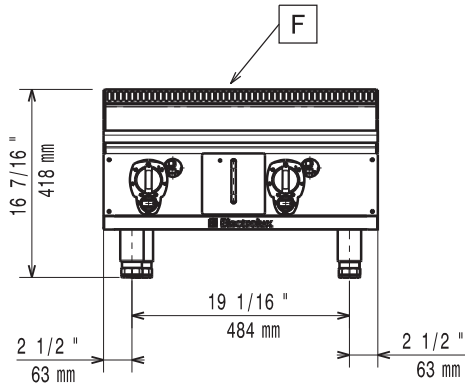
10200 David Taylor Drive, Charlotte, NC 28262 • Telephone Number: 866-449-4200 • Fax Number: 704-547-7401



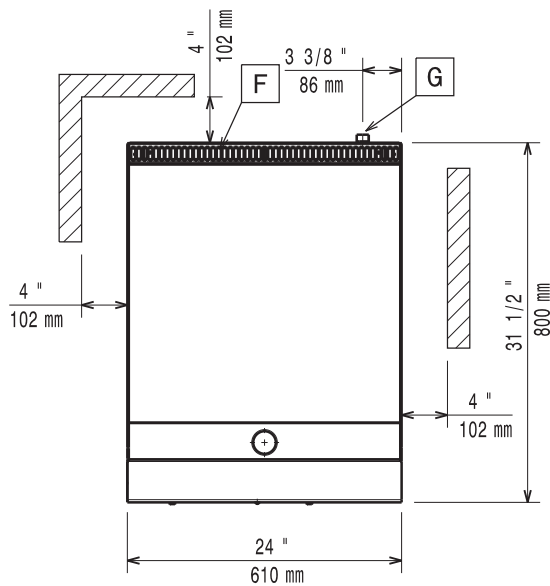
Electrolux

**EM Series
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Front

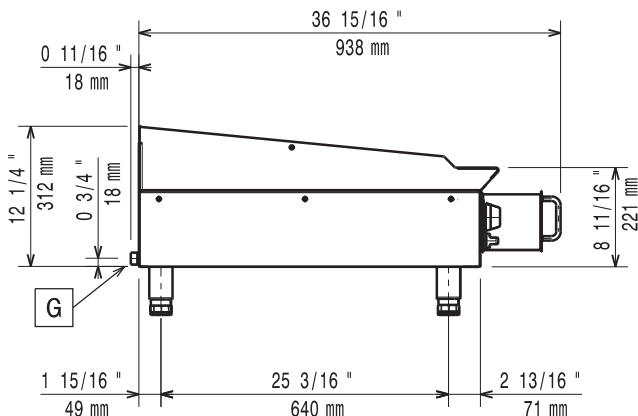


Top



G = Gas connection

Side



Gas

Gas power:	52000 Btu/hr (15.2 kW)
Gas inlet:	3/4" NPT
Natural gas pressure:	4" w.c. (10 mbar)
Propane gas pressure:	7" w.c. (18 mbar)

Key Information

Cooking surface width:	23 3/4" (604 mm)
Cooking surface depth:	22 5/8" (575 mm)
Working temperature MIN:	194 °F (90 °C)
Working temperature MAX:	500 °F (260 °C)
External dimensions, width	24 1/32" (610 mm)
External dimensions, depth	31 1/2" (800 mm)
External dimensions, height	16 1/2" (419 mm)
Net weight:	159 lbs (72 kg)
Shipping width:	35 7/16" (900 mm)
Shipping depth:	26" (660 kg)
Shipping height:	25 1/2" (648 mm)
Shipping weight:	176 lbs (80 kg)
Shipping volume:	13.59 ft ³ (0.38 m ³)

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