



Electrolux

EMPower 6 Open Gas Burner Range with Static Oven 36"

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



EMPower

6 Open Gas Burner Range with Static Oven
36"

169106 (ACFG36)

EMPower Restaurant Range range, gas, 36" wide, 6 each 32,500 BTU open burners with 34,000 BTU standard oven base (229,000 BTU total) with (2) stainless steel tray racks with 6" adjustable, removable legs

to 590°F (70°C to 310°C). Oven supplied with two stainless steel tray racks.

Short Form Specification

Item No. _____

Unit to be Electrolux Six (6) Open Gas Burner Range with Static Oven. Individually controlled high efficiency 32,500 BTU (9.5 kW) Flower Flame burners. Control knobs provide smooth, continuous rotation from min to max. Suitable for natural gas or propane gas. Cast iron pan supports 12" x 12" (305 mm x 305 mm). Full width crumb tray below the burners. All major components can be accessed from the top and front of the appliance for ease of maintenance. Worktop in AISI 304 Stainless Steel. 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. Unit may be installed on castors. 24" (610 mm) static oven 34,000 BTU/hr (10 kW) with unique baffle above the burner distributes heat to provide even cooking temperatures throughout the cavity. Vitreous enamelled oven interior accommodates two standard Imperial full size 18" x 26" (457 mm x 660 mm) sheet pans. The interior is 19-1/2" w x 26-3/4" d x 15" h (497 mm w x 680 mm d x 380 mm h). 100% safety pilot. Manual oven shut-off valve. Heavy duty thermostat with temperature range from 158°F



APPROVAL: _____

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6 Open Gas Burner Range with Static Oven 36"

EMPower



Main Features

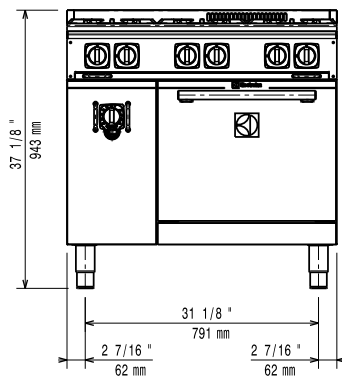
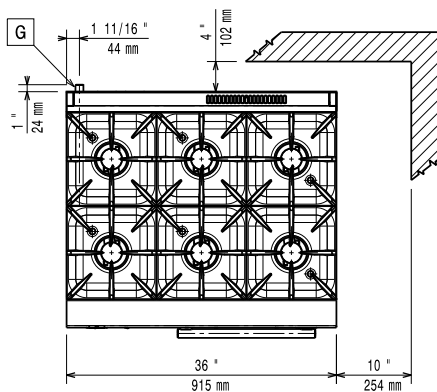
- Six individually controlled high efficiency 32,500 BTU (9.5 kW) Flower Flame gas burners.
- Control knobs provide smooth, continuous rotation from min to max power level.
- No gaskets and removable one-piece venturis and burners for easy cleaning.
- The geometrics of the venturis and cast iron burners provides the maximum level of heating efficiency.
- The cast iron burners are anti-clogging.
- The cast iron pan supports 12"x12" (305mm x 305mm), thanks to the special configuration, allow for even small pots and pans to be placed over the flame.
- The cast iron pan supports allow to slide pots and pans from section to section as well as to protect the pilot from spilled food and debris.
- Full width crumb tray below the burners captures all overflow and debris and can be easily extracted for dumping and cleaning.
- Unit with thermocouple and flame failure device protects against accidental extinguishing of the flame (dedicated model).
- All major components can be accessed from the top and front of the appliance for ease of maintenance.
- 24" (610 mm) static oven 34,000 BTU/hr (10 kW) with unique baffle above the burner distributes heat to provide even cooking temperatures throughout the cavity.
- Vitreous enamelled oven interior accomodates two standard Imperial full size 18" x 26" (457 mm x 660 mm) sheet pans.
- The interior is 497 mm w x 680 mm d x 380 mm h.
- 100% safety pilot.
- Manual oven shut-off valve.
- Heavy duty thermostat with temperature range from 70 °C to 310 °C.
- Oven supplied with two stainless steel tray racks.
- 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 6" (150 mm) height adjustable, removable legs.
- Unit may be installed on castors.
- Included Accessories: propane converter kit, pressure regulator and main shut off valve.
- In compliance with ETL Certification (UL & NSF).

Construction

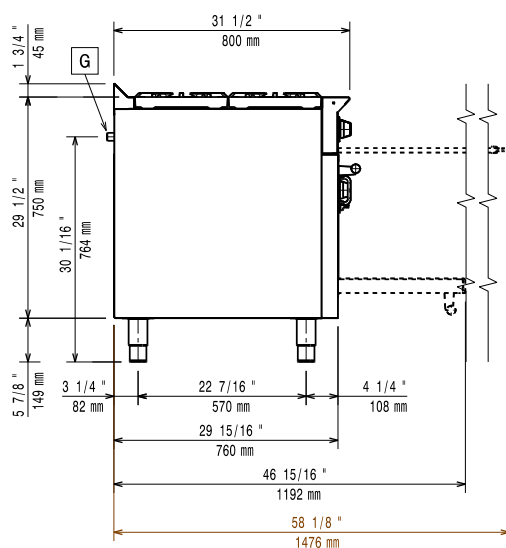
- Worktop in 304 AISI stainless steel.

Optional Accessories

- EM Series Restaurant Range salamander support 36" PNC 169080
- Back shelf for wall installation, 36"unit PNC 169099
- Wheel Kit (4), (2) swiveling with brake PNC 206135

Front

Top


G = Gas connection

Side


Gas

Gas Power:

169106 (ACFG36) 229000 Btu/hr (67 kW)

Gas Power:

229000 Btu/hr (67 kW)

Gas Type Option:

;Propane

Gas Inlet:

3/4"

Key Information:

Front Burners Power: 9.5 - 9.5 kW (32385.5 - 32385.5 Btu/hr)

9.5 - 0/9.5 - 0 kW (32385.5 - 0/32385.5 - 0 Btu/hr)

Middle Burners Power:

158 °F (70 °C) MIN - 590 °F (310 °C) MAX

Oven working Temperature:

Oven Cavity Dimensions (width):

19 9/16" (497 mm)

Oven Cavity Dimensions (depth):

26 3/4" (680 mm)

Oven Cavity Dimensions (height):

14 15/16" (380 mm)

External dimensions, Width:

36 1/32" (915 mm)

External dimensions, Depth:

31 1/2" (800 mm)

External dimensions, Height:

37 3/16" (945 mm)

Net weight:

355 lbs (161 kg)

Shipping width:

35 7/8" (911 mm)

Shipping depth:

38 11/16" (983 mm)

Shipping height:

47 1/64" (1194 mm)

Shipping weight:

386 lbs (175 kg)

Shipping volume:

37.76 ft³ (1.07 m³)

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