

Gas Thermostatic Griddle

- AEG-16 T Gas griddle
- AEG-24 T Gas griddle
- AEG-36T Gas griddle
- AEG-48T Gas griddle
- AEG-60T Gas griddle



Model: AEG-36T

STANDARD FEATURES

- Stainless steel front and sides
- Steel U-shape burner, each 30,000 BTU/hr
- To be controlled every 12 "
- 5/8 " thickness plate (3/4 " for 48 " and 60 " model)
- Adjustable thermostat from 200° - 500° F for precise setting
- 3 " wide grease trough for easy cleaning
- Standby S/S pilot for easy start
- Adjustable heavy duty legs
- Stainless steel oil collector in the bottom
- Stainless steel splash guard at 3 sides
- Durable brass control valve
- Easy access to pilot valve adjustment screws
- Easy gas conversion in field
- 3/4" NPT rear gas connection
- Shipped with gas regulator
- One year limited parts and labor warranty

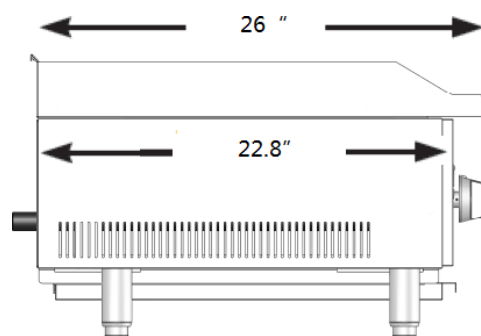
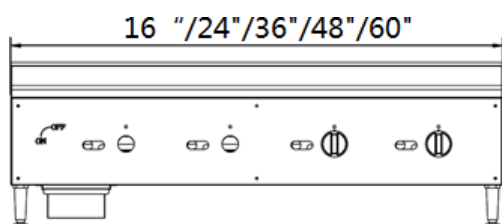
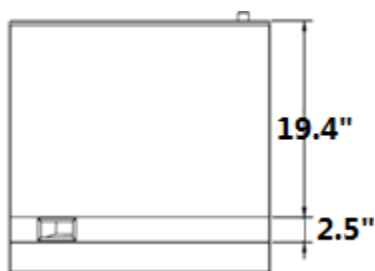
INSTALLATION INSTRUCTIONS

1. A gas pressure regulator supplied with the unit must be installed. Natural Gas 4.0" (102 mm) W.C. Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for commercial cooking equipment.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition).
4. This appliance is intended for commercial installation only and is not intended for home use.
5. Equipment clearance requirement:

Non-Combustibles	Combustibles
Sides 0"	Sides 4"
Back 0"	Back 4"
6. All the installation must be performed by qualified technicians.
7. For gas conversion, please refer to conversion instructions in the Instruction Manual Book.

Gas Thermostatic Griddle

Plan View



Model	BTU/HR	Cooking dimension	Burner Qty	Packing Size(IN)	N/W (LB)	G/W (LB)
AEG-16T	30,000BTU	16x19	1	19x30x20	103	136
AEG-24T	60,000BTU	24x19	2	30x30x20	114	158
AEG-36T	90,000BTU	36x19	3	39x30x20	176	218
AEG-48T	120,000BTU	48x19	4	50x30x22	244	359
AEG-60T	150,000BTU	60x19	5	63x30x22	300	415