Equipment

# Atlanta Culinary Equipment Inc., <br> Quality Stainless Steel Fabrication 



## Standard Features:

*Stainless Steel Top, back ,side and front panel.
*Choice of back or front drainage tunnel
(front drainage tunnel is default unless otherwise noted)
*Choice of "Water-Cooled Top only" or
"Water Fall Backsplash to Top Surface"System
(Water Fall Backsplash to Top Surface is default unless otherwise noted)
*Two of S/S rear top rails
*One manually controlled swing faucet for 2 wells
*Separate galvanized drip pan under each burner
for grease and debris collection.
*One stainless steel waste basket
*** $3 / 4$ " gas inlet for single well
*** $1-1 / 4$ " gas inlet for two to four wells
*** $1-1 / 2$ " gas inlet for five wells and up
*****1/2" water inlet
Optional Accessories with EXTRA Cost
*Stainless steel drip pan
*Full height cast iron well
*Spacing between wells over 10"
*Additional side splash guad
*Automatic Faucet
*Convesion adapter
*Gas regulator
*Opening for oil pan (10")
*Wheels
*AGA Safety Valve


## Standard Units

Single Well CWR-1
Two Wells CWR-2
Three Wells CWR-3
Available openings:
$13 ", 16 ", 18 ", 20^{\prime \prime}, 22$ "

## Choice of burners

Jet Burner

23tip 100,000.00btu/hr 32tip 160,000.00btu/hr


18tip 125,000.00btu/hr


20tip9" 130,000.00btu/hr

2 Ring Burner
$35,000.00 \mathrm{btu} / \mathrm{hr}$


3 Ring Burner

90,000.00btu/hr


New exhaust system design



## Warranty:

*Warranty date is effective from ACE's invoice date (consignment excluded)
*The warranty for burners is 30 days
*The warranty for the rest of parts is 90 day, excluded labor.
*NO warranty for any improper installation,
adjustment and or modification.
*Replacement parts cost and shipping will be charged for non-warrant issues.

## Note:

*price are quoted as F.O.B Tucker, Georgia.
*Installation and delivery are EXCLUDED
*Extra cost will be added if any configuration other than above listed

New air gap system design


