

AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

ACCG CONCESSION GRIDDLE

GAS TYPE: NATURAL LP

STANDARD FEATURES

- Stainless Steel rugged exterior.
- Highly polished 3/4" thick steel griddle plate.
- 16" deep cooking surface.
- "H" shaped cast iron burners for every 12" of griddle surface.
- Stainless Steel pilots for instant ignition for each burner.
- Each burner rated at 20,000 BTUs.
- Space saver unit for all applications.
- 3" wide Stainless Steel grease trough with a large grease can.
- Ideal for snack type operations.
- One year limited warranty, parts and labor.

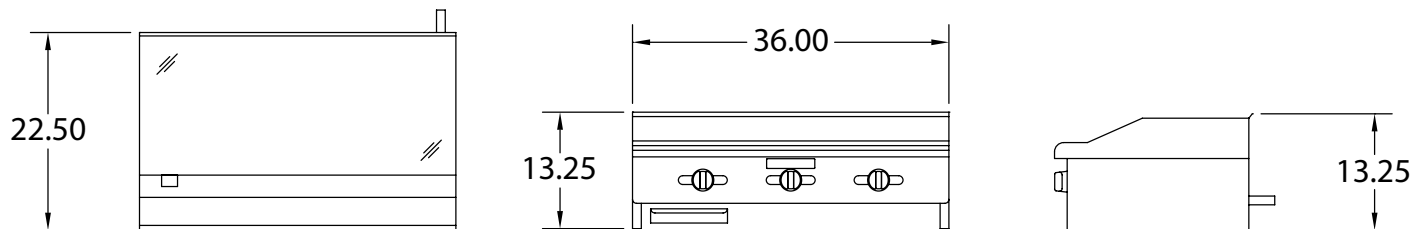


Model ACCG-24
shown with option stand and caster.

American Range ACCG series concession griddles are design engineered to provide the ultimate in performance and durability. The compact design saves counter space while allowing griddle operation. As with all of our heavy duty countertop equipment, they are built to the highest commercial standards to ensure years of trouble free service, featuring superior frame construction and Stainless Steel exterior for easy maintenance. Combine all of this and our affordable prices and you have the best value for your budget.



ACCG CONCESSION GRIDDLES



Model	Width	Depth	Height	No. of Burners	Total BTU	kW	Shipping Weight	Lbs.	Kg.
ACCG-12	12"	24"	10-1/2"	1	20,000	5		100	45
ACCG-24	24"	24"	10-1/2"	2	40,000	10		205	93
ACCG-36	36"	24"	10-1/2"	3	60,000	18		305	139
ACCG-48	48"	24"	10-1/2"	4	80,000	23		365	166
ACCG-60	60"	24"	10-1/2"	5	100,000	29		500	227

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OPTIONAL FEATURES

- 4" legs, set of 4.
- 1" griddle plate.
- 60" and 72" models require set of 6 legs.
- Casters for stands (set of 4).
- Casters for stands (set of 6).

STAINLESS STEEL STANDS

- ESS-12 - 35 LBS. (15) kg.
- ESS-24 - 47 LBS. (21) kg.
- ESS-36 - 54 LBS. (25) kg.
- ESS-48 - 72 LBS. (33) kg.
- ESS-60 - 99 LBS. (45) kg.

GAS SUPPLY: 3/4" NPT Gas inlet. Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

CLEARANCES: For use only on non-combustible floors. Legs or casters are required, or 2" (51) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305) on sides, and 4" (102) from rear. Radiant broilers for non-combustible locations only.

American Range is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.