A-1F BROILER / GRIDDLE COMBINATION

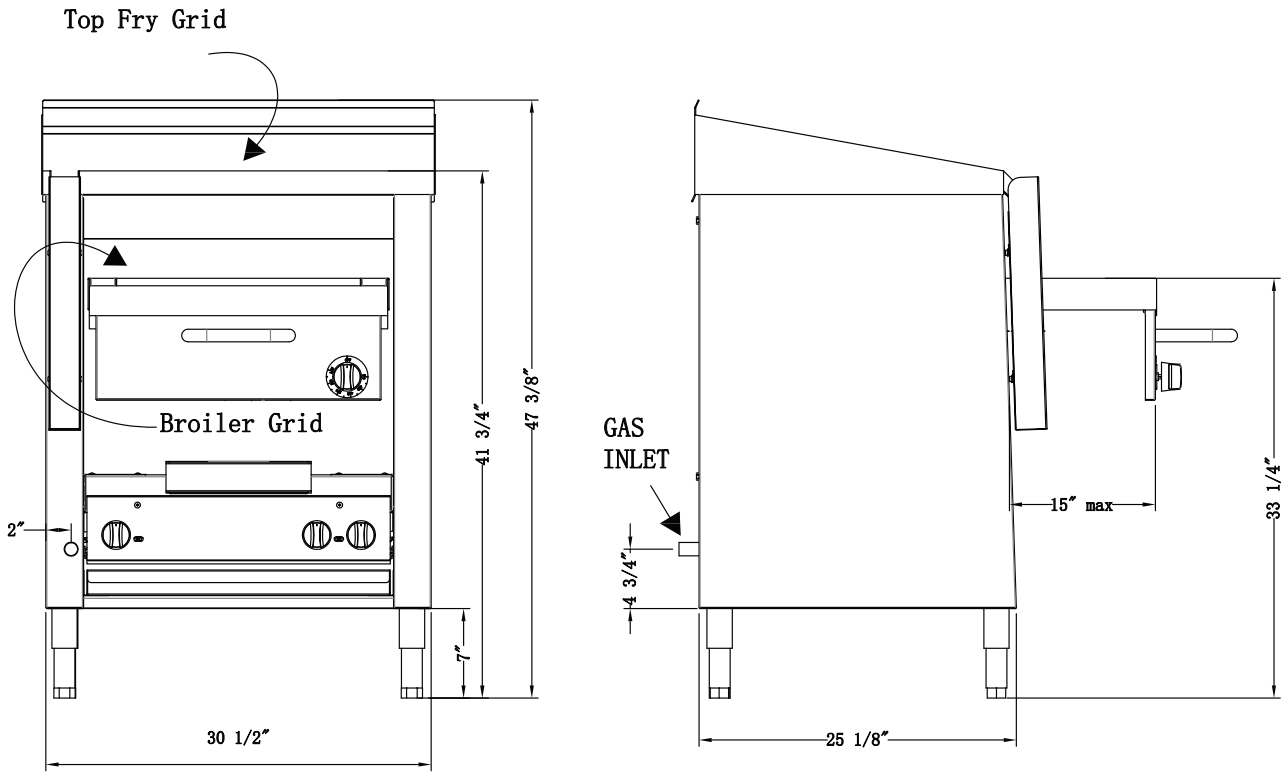
Optional: FULL OR HALF GROOVED

PRODUCT SPECIFICATIONS:

- Body: 18 Gauge #304 Stainless Steel
- Inner Liner: 24 Gauge #304 Stainless Steel
- Griddle Plates: Top - 1/2" Highly Polished Steel Plate Bottom 5/8" Highly Polished Steel Plate
- Splash: 14 Gauge #304 Stainless Steel
- Burners: Top - Cast Iron w/Ceramic radiant Bottom - Short straight tubular Stainless Steel
- Drip Pan: 18 Gauge #304 Stainless Steel
- Valves: Heavy Duty Brass
- Gas Inlet: ¾ NPT
- Gas Pressure: 4.0" Natural, 11.0" Propane (Inches Water Column)

AVAILABLE OPTIONS:

- Casters (6" Locking)
- Grooved Griddle Plate.
- Chromed Griddle plate.
- Charbroiler on top as separate Unit.
- Casters & Legs extensions 2" height



SPECIFICATIONS:

Overall Width:	31 1/4"
Overall Depth (body):	25"
Overall Height:	47 3/8"
Top Fry Grid Height:	41 3/4"
Broiler Grid Up:	30"
Broiler Grid Down:	26"
Legs (S/S) :	6"
Broiler Grid pulls out:	15"
Broiler Grid:	17 3/4" x 23 1/2"
Top Fry Grid:	22" x 31"
Gas Inlet:	3/4" pipe
Maximum BTU:	102,000
Crated Weight (approx):	500 lbs.

- Heavily insulated, all stainless steel body with stainless steel inner body lining and stainless steel removable side and back liners for easier cleaning
- All welded frame with stainless steel legs and adjustable feet
- Cast iron top burners with ceramic radiant
- Broiler griddle mechanism assembly removable for easier cleaning
- Broiler mechanism moves in and out with ease on our specially designed, heavy-duty ball bearing rollers for
- loading and unloading of product

Gas Pressure Regulator is supplied and must be installed Combustible Locations: 6" Clearance sides and back Non-Combustible Locations Only: 0" Clearance sides and back Specify type of gas and altitude if over 2,000 feet
Connerton reserves the right, without notice, to make changes and revisions in product specifications, materials and design, which in our opinion will provide better performance, durability and efficiency.