## A-1F BROILER / **GRIDDLE COMBINATION**





• Body: 18 Gauge #304 Stainless Steel

· Griddle Plates: Top -- 1/2" Highly Polished

Steel Plate Bottom 5/8" Highly Polished Steel Plate

24 Gauge #304 Stainless Steel

Splash: 14 Gauge #304 Stainless Steel

Burners: Top -- Cast Iron w/Ceramic Radiants Bottom -- Stainless Steel

18 Gauge #304 Stainless Steel

Drip Pan:

Valves: **Heavy Duty Brass** 

Gas Inlet: 3/4 NPT

Inner Liner:

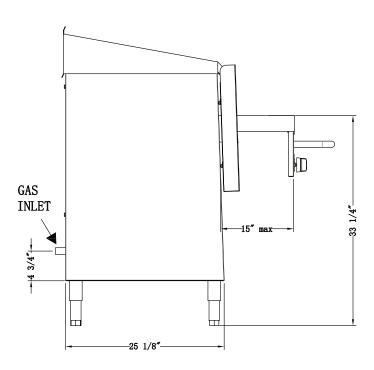
 Gas Pressure: 4.0" Natural, 11.0" Propane (Inches

Water Column)

## **AVAILABLE OPTIONS:**

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

## Top Fry Grid Broiler Grid 2" 30 1/2"



## SPECIFICATIONS:

Overall Width:	31 1/4"
Overall Depth (body):	25"
Overall Height:	47 3/8"
<ul> <li>Top Fry Grid Height:</li> </ul>	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 radiants
- 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.