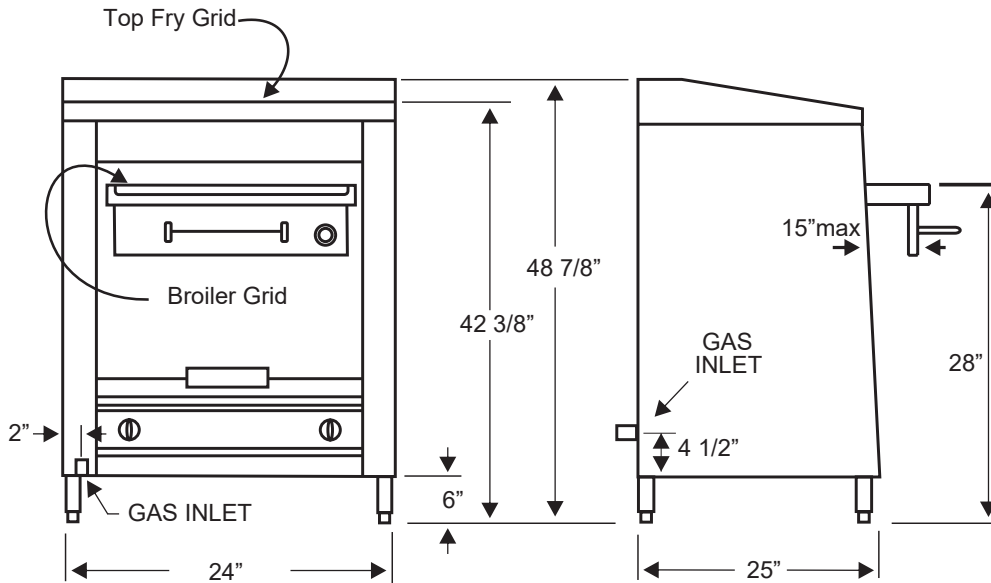


# A-4F-24 BROILER / GRIDDLE COMBINATION












## ▶ PRODUCT SPECIFICATIONS:

- Overall Width: 24 5/8"
- Overall Depth (body): 25"
- Overall Height: 47 3/8"
- Top Fry Grid Height: 41 3/4"
- Broiler Grid Up: 28"
- Broiler Grid Down: 24"
- Legs (S/S) : 6"
- Broiler Grid pulls out: 15"
- Broiler Grid: 17 3/4" x 23 1/2"
- Top Fry Grid: 22" x 24"
- Gas Inlet: 3/4" pipe
- Maximum BTU: 72,000
- Crated Weight (approx): 530 lbs.
- Cast Iron top burners with ceramic radiant
- 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
- 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



## ▶ PRODUCT SPECIFICATIONS:

 <p><b>BODY</b> 18 Gauge #304 Stainless Steel</p>	 <p><b>INNER LINER</b> 24 Gauge #304 Stainless Steel</p>	 <p><b>GRIDDLE PLATE</b> Top - 3/4" Highly Polished Steel Plate (1" available) Bottom - 5/8" Highly Polished Steel Plate</p>	 <p><b>SPLASH</b> 14 Gauge #304 Stainless Steel</p>	 <p><b>DRIP PAN</b> 18 Gauge #304 Stainless Steel</p>
 <p><b>BURNERS</b> Top - Cast Iron w/Ceramic Radiant Bottom - Short straight tubular Stainless Steel</p>	 <p><b>VALVES</b> Heavy Duty Brass</p>	 <p><b>GAS INLET</b> 3/4 NPT</p>	 <p><b>GAS PRESSURE</b> 4.0" Natural, 11.0" Propane (Inches Water Column)</p>	

## ▶ AVAILABLE OPTIONS:

- Casters (6" Locking)
- Casters & Legs extensions 2" height added on overall.
- Grooved Griddle Plate
- Chromed Griddle Plate
- Char Broiler on top as separate unit

## ▶ NOTES:

- 6" Clearance sides and back from Combustible
- 0" Clearance sides and back from Non-Combustible
- 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.