



GAS SALAMANDER

AESAG91B

- Powerful infra-red gas burners
- Left and right individual burner controls
- Branding plate
- Wall mounting bracket
- Easy clean
- Easy service

Overall Construction

- Monocoque construction
- Enamelled front brow
- External panels of 0.9mm stainless steel
- Stainless steel tray under grilling area with grease trough
- Two individually controlled 4.4kW infra-red burners
- Suitable for bench or wall mounting

Racking

- Four position racking (flat or inclined)
- Adjustable chrome wire rack with heat resistant handles

Controls

- Large easy use controls
- Heat resistant reinforced control knobs
- Variable high to low burner control
- Piezo ignition and flame failure protection on each burner

Cleaning and Servicing

- Access to all parts from front of unit
- Stainless steel and enamelled surfaces used throughout

Specifications

Burners

2 x 4.4kW

Gas power (gross)

8.8kW, 30,000 Btu/hr

Gas connection

R 1/2 (BSP) male

Dimensions

Width: 900mm

Depth: 424mm (455mm with wall mounting bracket)

Height: 456mm

Cooking area

Rack size 610mm x 310mm, 1890cm

Branding Plate 610mm x 310mm, 1890cm

Net weight

42kg

Packing data

0.31m, 69kg

Width: 945mm

Depth: 520mm

Height: 635mm

Gas types

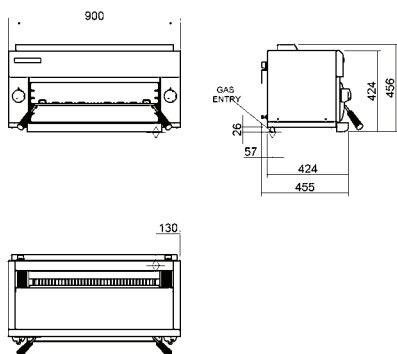
Available in both Natural gas and LP gas, please specify when ordering

All units are supplied with gas conversion kits

Option

100mm high feet for bench mounting

AESAG91B



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HOT PLATES

New Value - AEHP Series

12", 24" & 36" widths; 2, 4 & 6 burners

Features & Options

CONSTRUCTION:

12", 24" & 36" wide models available. Easy cleaning, corrosion resistant stainless steel finish. Double wall construction, insulated for energy efficiency. 5¼" bull-nose landing. 4" tall adjustable legs. Stainless steel over-flow spill tray.

CONTROLS:

American Eagle griddles are equipped with brass gas valves, front accessible automatic standing pilots, pressure regulators and cool to touch knobs with securing set screws.

BURNERS:

Efficient cast iron "hex" burners, rated at 25,000 BTU's each, provide even heating across the cooking surface.

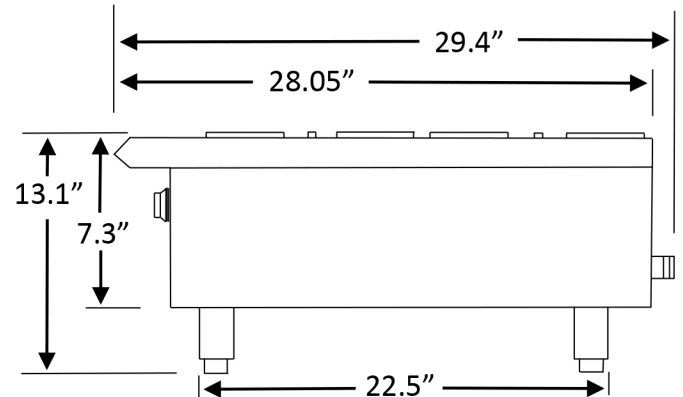
TOP GRATES:

Heavy 12 x 12" wide cast iron top grates designed to slide pots easily across the cook-top.

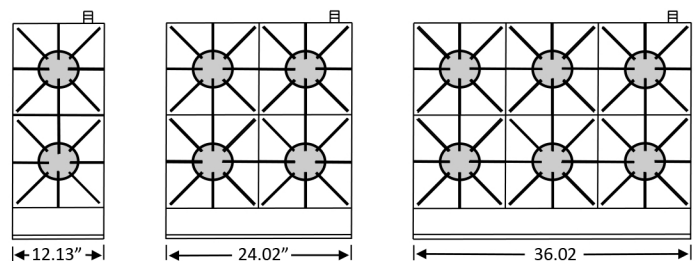
TESTING:

Optimal pressure is 5" WC for natural gas, 10" WC for propane. ETL design & ETL Sanitation (ANSI-NSF4) certified.

Model #	Width x Depth		Burners	Ship Weight	
	in.	mm	Total BTU	lbs.	kg.
AEHP12	12.13	308	2 ----- 50,000	86	39
	X	X			
	29.4	747			
AEHP24	24.02	910	4 ----- 100,000	168	76
	X	X			
	29.4	747			
AEHP36	36.02	915	6 ----- 150,000	243	110
	X	X			
	29.4	747			



Model AEHP24





BROILERS

Lava Style AELB Series

24" and 36" widths

Features & Options

CONSTRUCTION:

" 24 " & 36 "wide models available.
 Easy cleaning, corrosion resistant stainless steel finish.
 Double wall construction, insulated for energy efficiency
 3 1/4 " bull-nose landing. 4 " tall adjustable. 3 1/2 " grease
 trough. stainless steel drip tray

CONTROLS:

3/4 " rear gas connection, brass gas valves,
 front accessible automatic standing pilots, pressure
 regulators and cool to the touch control knobs

BURNERS:

Straight cast iron bumers each rated at
 20,000BTU'S, 1burner per 6 " increment. under burner
 deflector separating pan grease from burner flame

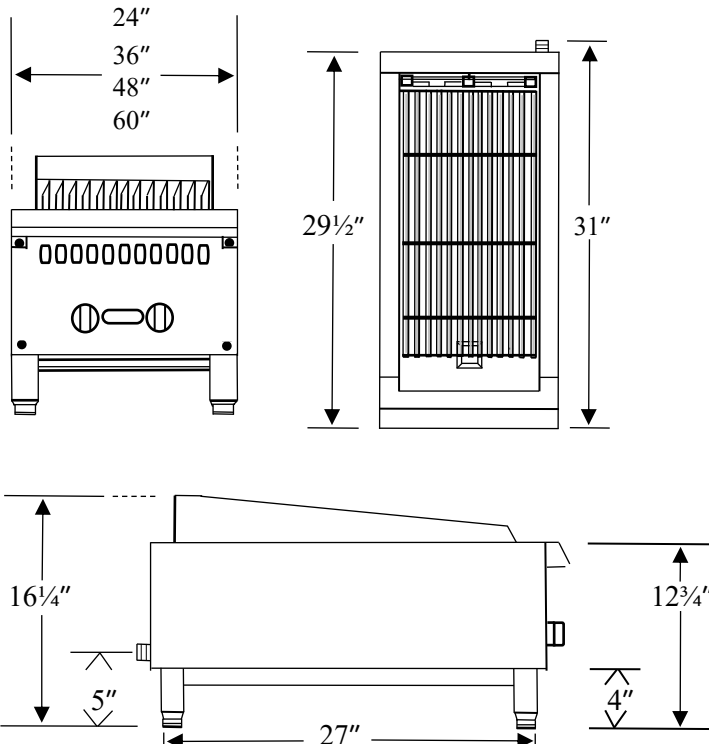
BROILER

Heavy 5.5 " wide cast iron tiltable top grates.
 Top grates lay flat or at an angle. Heavy cast bottom
 grates hold roks to cover the burners.

TESTING:

Optimal pressure is 5 " WC for natural gas, 1
 0 " WC for propane. ETL design & ELT Sanitation
 (ANSI-NSF4) certified.

Model#	Packing inches	Burners Total BTU	Net Wgt. lbs./kg	Gross wtg. lbs./kg.
	centimeters			
AELB24	35X35X20 89X89X52	4 80,000	187/85	247/112
AELB36	42X35X20 107X89X52	6 120,000	287/130	348/158



Model AELB24



GRIDDLES

Manual Control AEMG Series

12", 24", 36", 48" & 60" widths

Feature & Options

CONSTRUCTION: 24", 36", 48" & 60" wide models available. Easy cleaning, corrosion resistant stainless steel finish. Double wall construction. 3 1/4" bull-nose landing. 4" tall adjustable legs. High capacity stainless steel grease drawer

CONTROLS: American Eagle griddles are equipped with brass gas valves, front accessible automatic standing pilots, pressure regulators and cool to the touch control knobs. 3/4" manifold connection.

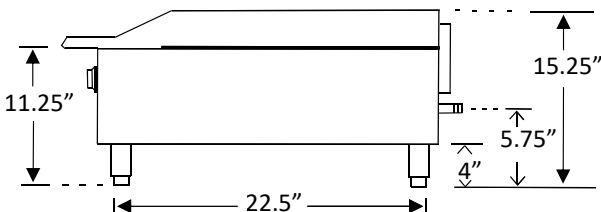
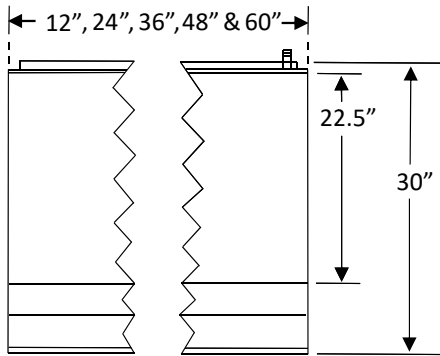
BURNERS: Efficient stainless steel "u" shaped burners rated at 30,000 BTU's each provide even heating across the cooking surface. 1burner per 12" increment.

GRIDDLE PLATE: High polish cold roll steel, 1" thick by 22.5" deep plate, 12" model is 3/4" thick. 3" grease trough. Plate seams are welded to prevent gap seepage.



Model AEMG24-1

TESTING: Optimal pressure is 5" WC for natural gas, 10" WC for propane. ETL design & ETL Sanitation



Model#	Packing inches Centimeter	Burners Total BTU	Net Wgt lbs./kg.	Gross Wgt lbs./kg.
AEM G12	35x18x20 89x46x52	1 30,000	100/45	130/59
AEM G24-1	35x35x20 89x89x52	2 60,000	220/100	275/125
AEM G36-1	42x35x20 107x89x52	3 90,000	310/141	380/173
AEM G48-1	53x35x20 134x89x52	4 120,000	420/191	500/227
AEM G60-1	65x35x20 1164x89x52	5 150,000	520/236	610/277