

AG Series Gas Countertop Ranges



Durable stainless steel construction, powerful burners, and a compact footprint make Avantco countertop ranges a perfect addition to your kitchen, concession stand, snack bar, or sandwich shop.

- Stainless steel construction
- 4" stainless steel adjustable legs
- Large control knobs w/ rubber grip
- Standby pilots
- Removable waste tray
- ETL certified
- Perfect for quickly preparing chicken, beef, fish and vegetable dishes.





AG36RC - 36" Gas Countertop Radiant Charbroiler



Description

With its heavy duty stainless steel construction, the Avantco AG36RC is the perfect countertop griddle for your busy kitchen. The Avantco AG36RC has a 36", 3-burner cooking area designed to quickly prepare chicken, burgers, steaks, and vegetable dishes without sacrificing space. Three manually controlled, 35,000 BTU burners with standby pilots allow you to be in complete control of the temperature. Clean up is a cinch with the Avantco AG36RC's bottom mounted, removable waste tray. This gas griddle can easily be converted to natural gas or liquid propane. The Avantco AG36RC is ETL Certified and is backed by a 6 month limited warranty.

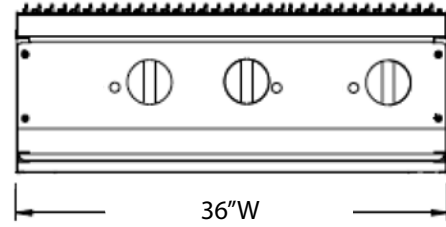
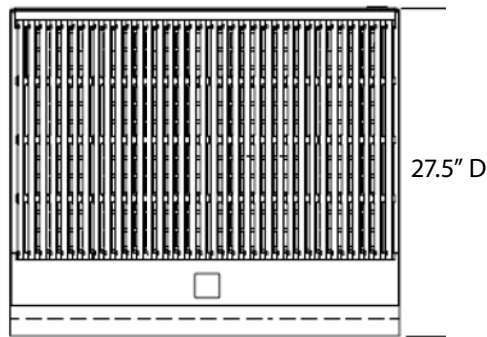
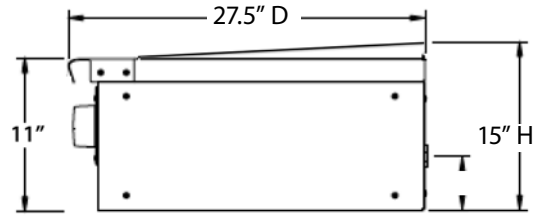
Features

- Heavy duty stainless steel construction
- (3) Independently controlled 35,000 BTU burners
- Large control knobs w/ rubber grip
- Standby pilots for instant ignition
- Waste tray for easy clean up
- Field convertible to natural gas or liquid propane
- ETL certified
- Backed by a six month warranty

Technical Data

Dimensions	36"W x 27½"L x 15"H
# of Burners	3
BTU per Burner	35,000 BTU
BTU Total	105,000 BTU
Controls	Manual

Plan View



Recommended Companion Product

FORMULA-D

Attack tough grease, oil, and carbon with this ready to use decarbonizer and degreaser. Its unique formula is designed to clean ovens, grills, hoods and a wide variety of other surfaces.