



MODEL: AGT SERIES THERMOSTATIC CONTROL HEAVY-DUTY GAS GRIDDLE

WOLF RANGE COMPANY

BASIC MODELS:

- AGT24** 24" w x 24" d griddle plate
- AGT36** 36" w x 24" d griddle plate
- AGT48** 48" w x 24" d griddle plate
- AGT60** 60" w x 24" d griddle plate
- AGT72** 72" w x 24" d griddle plate



Model AGT36

KEY FEATURES:

- Stainless steel front, sides and 4" front top ledge.
- Fully welded stainless and aluminized steel body frame.
- 11" low profile cooking height on 4" adjustable legs.
- 1" thick polished steel griddle plate robotically welded to stainless steel back and tapered side splashers.
- One 30,000 BTU/hr "U" shaped aluminized steel burner and one modulating thermostatic valve for each 12" of griddle width. Temperature adjusts from 150° to 450°F.
- 3½" wide stainless steel front grease trough.
- Large capacity 6⅞" wide x 30" deep x 2½" high stainless steel grease drawer.
- ¾" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONAL FEATURES:

- Leg Lengths: 4", 5⅝", 8", 10", 11¼"
- Chrome-plated cooking surface.
- Rear grease trough.
- Full or partially grooved griddle plates.
- Stainless steel stand with marine edge and casters.
- Towel bar.
- Full width cutting board.

DESCRIPTION:

Low profile heavy duty gas griddle, Wolf Model No. _____. Stainless steel front, sides and 4" front top ledge. Fully welded stainless and aluminized steel body frame. 11" low profile cooking height on 4" legs. 1" thick polished steel griddle plate robotically welded to stainless steel back and tapered side splashers. One 30,000 BTU/hr "U" shaped aluminized steel burner and one modulating thermostatic valve for each 12" of griddle width. Temperature adjusts from 150° to 450°F. 3½" wide stainless steel front grease trough. Large capacity 6⅞" wide x 30" deep x 2½" high stainless steel grease drawer. ¾" rear gas connection and gas pressure regulator.

Exterior dimensions: _____" w x 33" d x 15½" h on 4" legs.



CSA design certified. NSF listed.

Approved by _____

Date: _____

**SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

MODEL: ACHIEVER SERIES Thermostatically Controlled Griddles

WOLF RANGE COMPANY

Wolf Range Company
Division of ITW Food Equipment Group LLC
(800) 366-9653
www.wolfrange.com



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INSTALLATION REQUIREMENTS:

1. A gas pressure regulator supplied with the unit must be installed:
Natural Gas 5.0" (127 mm) W.C.
Propane Gas 10.0" (254 mm) W.C.
2. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible and non-combustible construction.
3. These units are manufactured for installation in accordance with ANSI/NFPA-70, National Electrical code.
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be

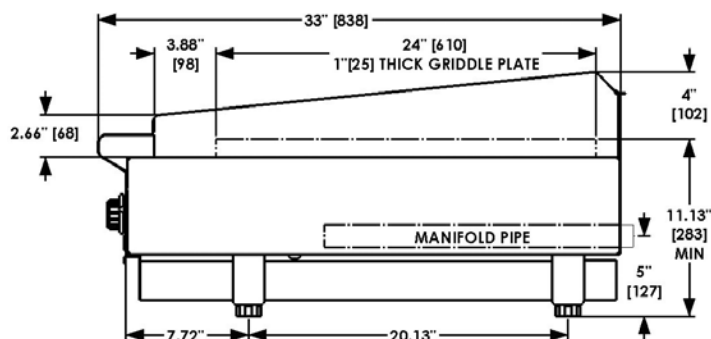
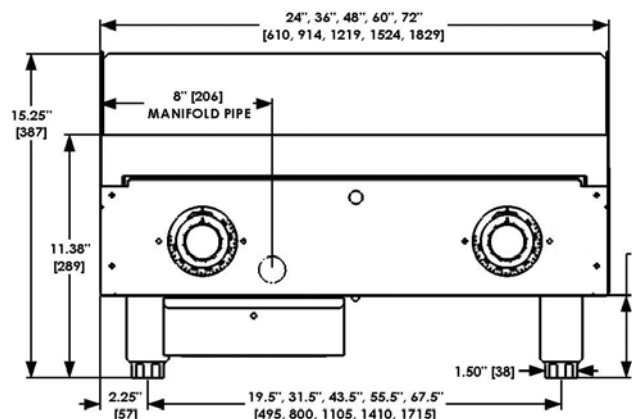
obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

4. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In the Commonwealth of Massachusetts

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

5. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR.	NO. OF DRAWERS	APPROX. SHP.WT.
AGT24	24"	33"	15½"	11⅜"	2	60,000	1	285 lbs./129 kg
AGT36	36"	33"	15½"	11⅜"	3	90,000	1	400 lbs./181 kg
AGT48	48"	33"	15½"	11⅜"	4	120,000	1	480 lbs./218 kg
AGT60	60"	33"	15½"	11⅜"	5	150,000	1	650 lbs./295 kg
AGT72	72"	33"	15½"	11⅜"	6	180,000	2	790 lbs./358 kg

*These are nominal dimensions and can vary by +1.75" with adjustable legs.

**NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.
This appliance is manufactured for commercial use only and is not intended for home use.**