

A2 AMERICAN CHARCOAL GRILL



THE UNIQUE CHARM OF AMERICAN CHARCOAL GRILL

1.Preserves Natural Flavor:

Charcoal grilling quickly locks in the natural juices of ingredients, preserving their original taste and nutritional value to the fullest. It brings out the pure, authentic flavor of the food.

2.Distinctive Flavor Profile:

The burning charcoal imparts a unique smoky aroma and charred taste to the food—something gas grilling can hardly replicate. This creates a rich, rustic American countryside flavor.

3.Versatile Cooking Options:

The grill allows flexible adjustment of charcoal position and intensity, enabling multiple cooking methods such as searing, grilling, and smoking to suit various ingredients and culinary needs.

4.Social Experience:

When used outdoors, the American charcoal grill creates a lively and warm social atmosphere. Friends and family gather around, grilling food while chatting and enjoying quality time together.

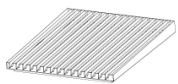
5.Durable and Long-Lasting:

Usually constructed from heavy-duty metal materials, the ACG-2 features a sturdy structure designed to withstand long-term use and a wide range of environmental conditions.

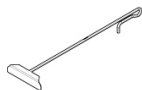
SPECIFICATION

| | |
|----------------------------|---------------------|
| Dimensions (mm) | 1200*900*1650mm |
| Material | 304 stainless steel |
| Ignition Time | 35min |
| Daily Charcoal Consumption | 10 - 16 kg |
| Hourly Output | ~ 100 kg |
| Temperature | 250 - 350 °C |
| Tray Capacity (per Grill) | 2xGN1/1 |
| Thermal Power | 8kW |
| Flue Gas Mass Flow Rate | 15,39 g/s |
| Net Weight | 450 KG |

INCLUDED ACCESSORIES

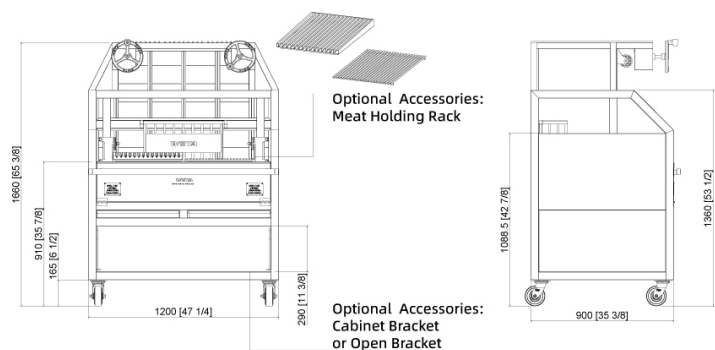


Grill Rack



Ash Rake

VIEW



Optional Accessories:
Meat Holding Rack

Optional Accessories:
Cabinet Bracket
or Open Bracket

