

# AMERICAN CHARCOAL GRILL

## A2



### 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.

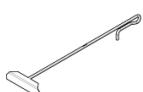
### SPECIFICATION

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

