



**EGR-36C_NAT Gas Range
with Convection Oven Base**



Empura EGR-36C_NAT Gas Range with Convection Oven Base Instruction Manual

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Empura EGR-36C_NAT Gas Range with Convection Oven Base



Specifications

MODEL	STYLE	Electric rating	Open burner	Oven	Griddle/Broiler
EGR-36C	6 burners with oven	120VAC, 60HZ	30,000BTU/pc*6	31,000BTU/pc	N/A

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHOM SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT AS COVERED BY THIS MANUAL

- **IMPORTANT**

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

- **FOR YOUR SAFETY**

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE

- **WARNING**

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

WARNINGS

- Do not touch any hot surfaces.

- Do not use this unit for any other than intended use.
- Do not use outdoors.
- Always use on a firm, dry and level surface.
- Keep the appliance area free and clear from combustibles
- The manual shall be retained for future reference
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or use without all 4 legs.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- Allow for hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Do not operate unattended.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not touch any electrical switch; do not try to light the burner; do not use a telephone within close proximity.
- Never attempt to move grates while cooking.

BEFORE INSTALLATION

- Installation of this device should be performed by professional technicians
- Installation of this unit should conform to provisions of gas safety, installation and usage
- Check that electrical (if needed) and gas supply agree with the specifications on the rating plate located inside the kick panel of the unit. If the supply and equipment requirements do not agree, do not proceed with the installation. Contact your dealer immediately.
- Unit must be installed so that the flow of combustion and ventilation air will not be obstructed, ensuring that there is an adequate supply of air in the room to allow proper combustion of gas at the burners.
- This device should be kept a minimum clearance of 12" from combustible construction at the sides and 10" at the rear. Clearance from non-combustible construction is 0" sides and 6" at the back. Do not install on a flammable floor or around other combustible objects.
- This item is intended to sit on a solid and level floor **INSTALLATION:**
- The installation of this equipment must conform with local codes, or with the National Gas Code, ANSI Z223.1/NFPA 54, or the
- Natural Gas and Propane Installation Code, CSA B149.1, as applicable.
- The equipment and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 kPa).
- The equipment must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5

kPa).

- **Clearance and positioning around the equipment:**

- This equipment must be installed adjacent to non-combustible surfaces only with a minimum spacing of 6" from all sides. This equipment must be a distance of 6" from other equipment. The equipment must have the 4" legs installed and be placed on a non-combustible surface.
- For an oven equipped with casters, the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69/CSA 6.16 and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use with Gas Fuel, ANSI Z21.4/CSA 6.9. When installing the oven with casters and quick-disconnect hose, adequate means must be provided to limit the movement of the oven without depending on the connector and the quick disconnect device or its associated piping to limit the oven movement. Restraining means may be attached to the vertical portion of the base frame in the rear of the oven.
- Air Supply and ventilation:
- The area in front and around the equipment must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.
- Adequate clearance must be maintained at all times in front of and at the sides of the equipment for servicing and proper ventilation.

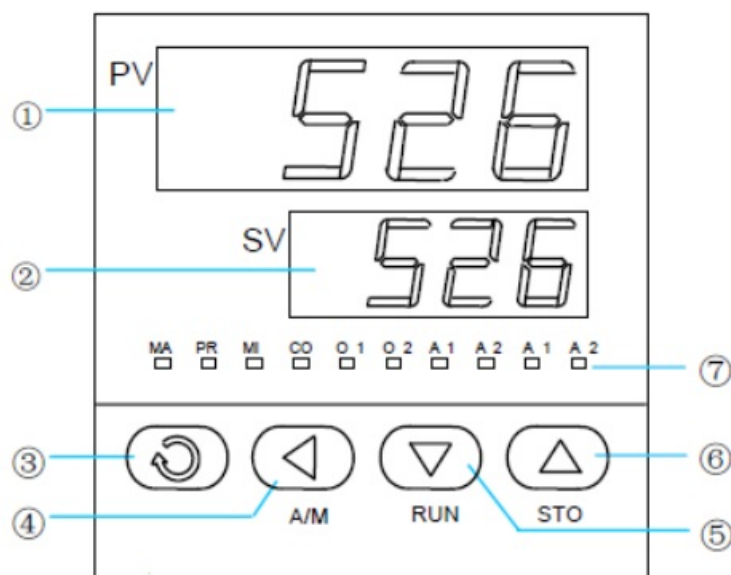
TO INSTALL

1. Level the device with a level gauge. The height can be adjusted by the adjustable feet. Unit should not sway or tilt during operation. Units that are not level will experience operational problems.
2. The mounting position should be well-ventilated with a proper hood exhaust system.
3. Codes require that a gas shut off valve should be installed upstream the device where it is easily reached during operation.
4. Make sure you are using the correct gas supply that is specified for this model. If the gas supply is not intended for this model, do not proceed with installation.
5. This unit is applicable to low pressure regulating valves only. High pressure regulating valves and medium pressure regulating valves are not to be used.
6. Check to make sure the connection pipe to the unit has no leaks and that all connections and pipe joint compound used are resistant to the action of propane gasses
7. A pressure regulator must be installed with this unit. Ensure that the regulator type is in agreement with the rating plate gas supply. Regulator must be upright after installation. If regulator is not level during operation, performance problems may result
8. After connecting the appliance to the gas system, check for leaks at joints and pipe fittings; to do so, use soapy water or a specific leak detector(spray).
9. Check the gas supply pressure after installation.
10. Gas supply pressure can be measured with a liquid-filled pressure gauge (e.g. a U shaped pressure gauge, minimum scale division 0.1 mbar) or a digital gauge. Procedure as follows:
 - Ensure gas is turned off
 - Remove the panel and unscrew the screw on the pressure port
 - Place the pressure gauge
 - Start up the appliance by following the instructions in this owner's manual
 - Check supply pressure. Pressure must agree with rating plate requirement when the unit is in full

operation

- After the check, turn off gas and remove the pressure gauge
- Replace the sealing screw
- OPERATING INSTRUCTIONS AND CONTROLS
- When turning on for the first time please be advised that it might take a little longer to ignite due to the air existing in the pipe. BURNERS
- Turn on the gas supply and ignite the pilot flame with a lighter. If the unit hasn't been used in a while or if this is the first lighting,
- ignition might take a little longer (about two or three minutes).
- Press the corresponding valve knob of the burner and turn 90 degrees counterclockwise. The burner will be ignited and the flame will be at Max. To set the flame to Min, rotate counterclockwise another 90 degrees.
- When finished turn off the main burner by rotating the knob clockwise to the off position. The Pilot should remain lit.
- For complete shutdown, ensure that all burner knobs are turned to the off position, and then turn main gas supply off

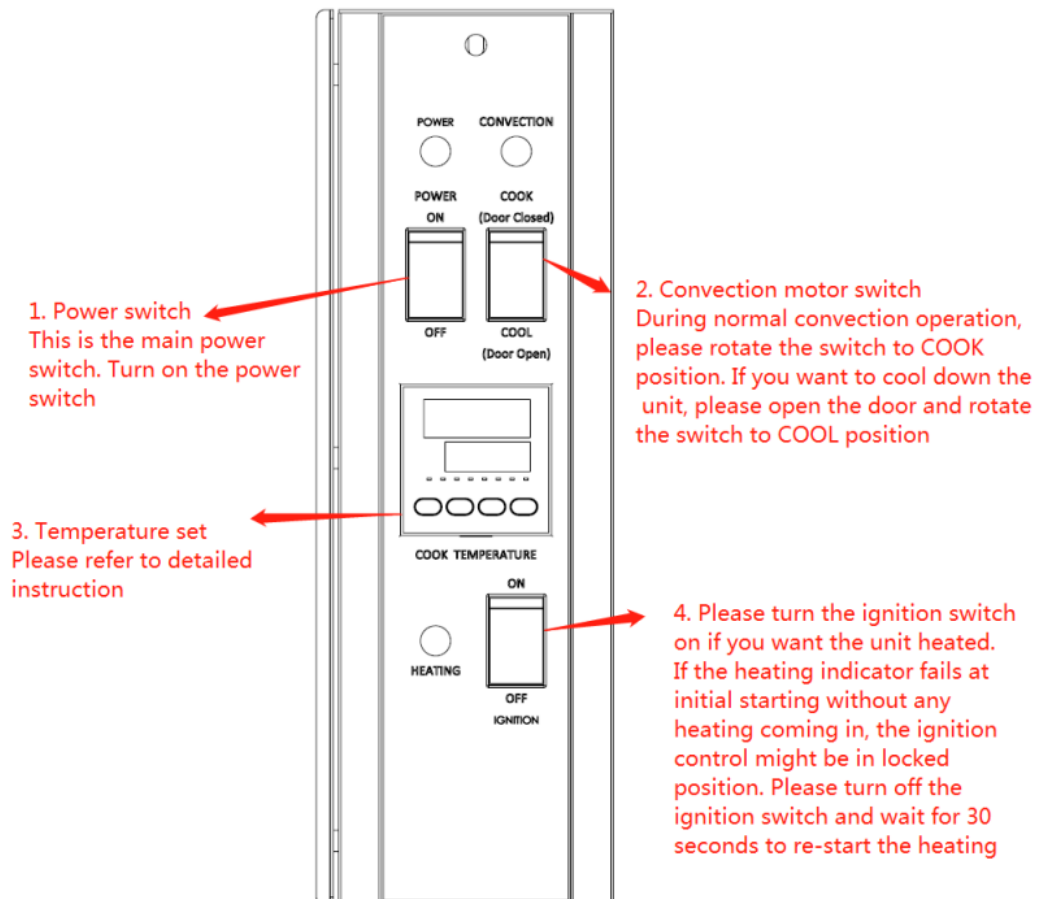
Front Panel Description



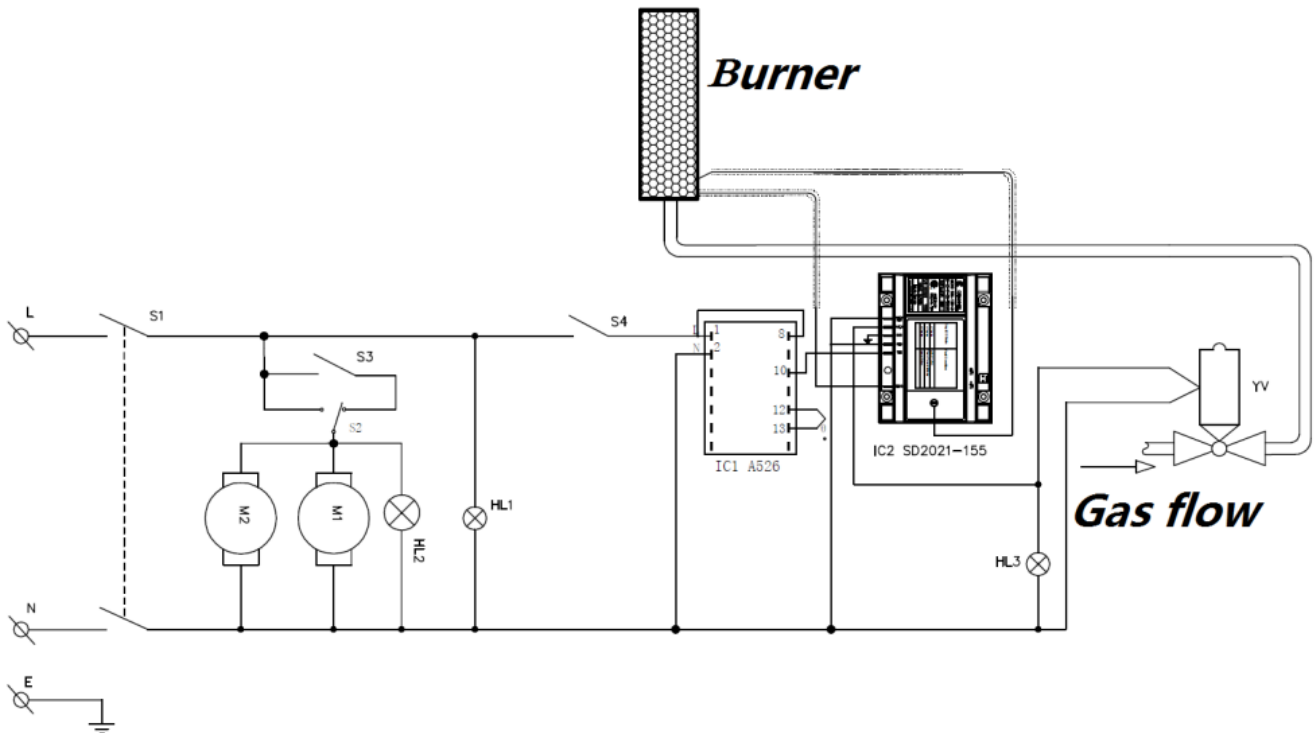
1. **Upper display window:** Displays PV, parameter code, etc.
2. **Lower display window:** Displays SV, parameter value, or alarm message
3. **Setup key:** For accessing parameter table and conforming parameter modification.
4. Data shift key(cursor pointer)
5. Data decrease key(RUN/HOLD button)
6. Data increase key (STOP button)
7. **LED indicators.** MAN is not applicable in this series. PRG turns on when program is running. MIO, OP1, OP2, AL1, AL2, AU1 and AU2 turns on when the corresponding module are giving output. COMM turns on when the instrument is communicating with upper device

How to set the temperature?

Press 3 Setup key. There would be a flashing indicator on the SV section. Press 4 Data shift key to choose the corresponding value. After finishing input of the value, press 3 Setup key to get the set value saved.



Wiring Diagram



- **HL1** Power indicator
- **HL2** Motor indicator
- **HL3** Ignition indicator

- **S1** Power on/off switch
- **S2** COOK/COOL switch
- **S3** Micro switch
- **S4** Gas ignition switch
- **IC1** Digital thermostat
- **IC2** Ignition module
- **YV** Solenoid valve
- **M1/M2** Motor

GAS CONVERSION Conversion

from Natural Gas to Liquid Propane (LP) or vice versa may only be performed by the factory or its authorized service agent.

CLEANING

NOTE:

It is important to check the machine daily. Checking the machine regularly can avoid serious accidents. Stop using if the user feels that there are some problems with the unit. Check the condition of the machine before and after using it every day.


1. Before cleaning, turn off all gas valves.
2. Please clean the burners and drip tray of all debris and spillage daily. A complete cleaning every day will ensure a good service and extend the service life of the unit.
3. Clean the stainless steel surface with warm soapy water every day and rinse it completely. Do not saturate the range with water, excessive water will cause operational issues. During cleaning, do not clean the stainless steel surface with abrasive detergent, brush or scraper etc. The residual iron scale may cause rusting.
4. Do not clean the surface with chlorine cleanser (bleach, dish detergent, hydrochloric acid etc.). Do not clean the floor where the unit is located with corrosive substances.
5. Do not change the burner shutter settings.
6. Accumulation of substances containing salt or acidic ingredients, e.g. vinegar, lemon juice, spices, salt etc. can cause corrosion. Thus, please do not allow these substances to have long contact with the unit.
7. After cleaning, ensure that the ports of the burners are open and clear of any residue.
8. Clean cast iron top grates with a mild soap and water solution. Rinse thoroughly and dry with a clean, water-absorbent towel. Immediately after drying, season grates lightly with liquid vegetable oil. After seasoning, replace grates on range and turn burners on LOW, allow grates to heat for 15 minutes before using pots or pans on the range top. Failure to season grates after cleaning will result in rust.
9. If the unit will sit idle for a significant period of time, please turn off the gas valve upstream of the device.

TROUBLESHOOTING

Problem	PossibleCauses	Solution
The pilot flame can't be ignited	The gas pressure is too low	Adjust the relief valve to increase pressure
The pilot flame can't be ignited	The nozzle is clogged	Unclog the nozzle
The pilot flame can't be ignited	Connection of the thermocouple is loose	Tighten the thermocouple
The pilot flame can't be ignited	The thermocouple is defective	Replace the thermocouple
The pilot flame can't be ignited	The gas control valve is malfunctioning	Replace the gas control valve
Problem	PossibleCauses	Solution
The pilot flame is on but the main burner can't be ignited	The gas pressure is too low	Adjust the relief valve to increase pressure
The pilot flame is on but the main burner can't be ignited	The main burner nozzle is clogged	Unclog the nozzle
The pilot flame is on but the main burner can't be ignited	The gas control valve is defective	Replace the gas control valve
Problem	PossibleCauses	Solution
It has a light back sound when the gas supply is turned off	Wrong orifice size for the gas supply	Install proper orifice
It has a light back sound when the gas supply is turned off	The air shutter is too open	Adjust the damper

It has a light back sound when the gas supply is turned off	Gas pressure too low	Increase the gas pressure
It has a light back sound when the gas supply is turned off	Gas pressure too low	Increase the gas pressure
Problem	Possible Causes	Solution
It has a yellow flame and black smoke	Wrong orifice size for the gas supply	Install proper orifice
It has a yellow flame and black smoke	The air shutter is closed too far	Adjust the air shutter
It has a yellow flame and black smoke	Running out of gas/propane	Replace tank/ increase gas
It has a yellow flame and black smoke	High elevation	Install proper orifices for elevation
It has a yellow flame and black smoke	Bad air/gas mixture	Increase air flow/gas to the unit

Documents / Resources

 <p>Gas Ranges w/ Convection Oven Base • EGR-36C_NAT • EGR-36C_LP • EGR-36C</p> <p>Please read this manual completely before attempting to install or operate this equipment. Notify center of damage/impact of dangerous immediately.</p>	<p>Empura EGR-36C NAT Gas Range with Convection Oven Base [pdf] Instruction Manual EGR-36C_NAT, EGR-36C_LP, EGR-36C, EGR-36C_NAT Gas Range with Convection Oven Base, EGR-36C_NAT, Gas Range with Convection Oven Base, Convection Oven Base, Oven Base, Base</p>
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References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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