A helpful partner in commercial kitchen

EMC SERIES

Max Power for performance

Designed to be your best partner

EMC-NG/P

- **ETL approved**.

- Imported Gas valve/Ignition module **CSA certificate**

- Atmospheric burner with adjustable throttle

- Fine Stainless with **strict producing procedure** standard to make sure the finishing is perfect of each details.

- **Excellent product design** provide a trustable performance and durability, fast lead time and easy for maintanence.

- **Upgraded** with Brand F.I.R. motor with Electronic centrifugal switch.

- Imported Thermostat and Mechanical timer

- Chamber with **Enamel Layer** for easier daily cleaning.

- 4 models to fit for different kind of request of **different scales of resturants.**

- **Upgrade Anti-scalding design with Bakelite handle** for USER SAFETY

- The **new hot air duct design** provide a better, faster **uniform**.

- Easy to Operate.

ETL US & Canada
This item meets the electrical & gas product safety standards imposed by the ETL, a division of the Intertek Group, for use in the United States and Canada.
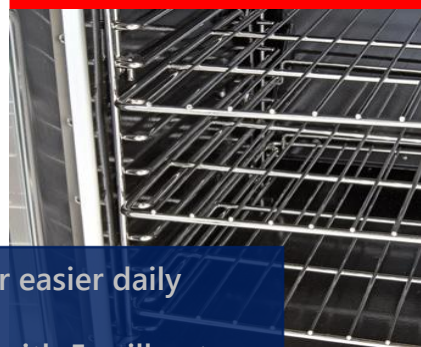
c ETL US LISTED Intertek

ETL SANITATION LISTED Intertek

Perfect Burning
- With Stainless steel Atmospheric burner
- 4 Burners with 15,000 Btus each

Furnace dimension: 29"W x21.5" D x20" H

Improved hot air duct design to achieved a perfect balance of performance and engery saving

Details of Chamber

- Enamel Layer for easier daily cleaning.
- Standard equip with 5 grill net
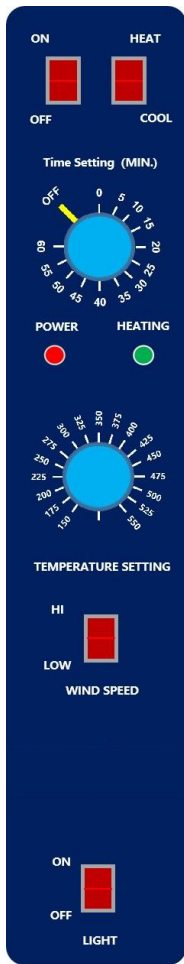
Big size Observation window

- **Grill net dimension:** 28"L x20.6" W
- **Height per layer** 1.63"

Details of Oven

- Big mouth double door for easy loading
- Big Chamber to meet the need of meal efficient request

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Control panel function introduction

ON/OFF Switch
- For turn gas on or off

Heat/Cool Switch
- **Set** the switch is in the **COOK** position for cooking.
- **Set** the switch is in the **COOL** position, the oven will cooling down for the next cooking.

Timer Knob
- For setting the deisier cooking time.
- Also it is the switch to start heating and to turn on the fan

Power Indicator
- Oven ready light: When the Power light On, means the oven is ready to starting work

Heating Indicator
- The light is on when the burner is working for heating.
- The light is off when the chamber reach the set temperature and burner is stop working

Temp. Setting knob
- Set disire temperature according to the type of food you cook

Wind speed adjustment switch
- Through the high and low wind speed adjustment, matched with the temperature setting to obtain a better cooking effect.

Light Switch
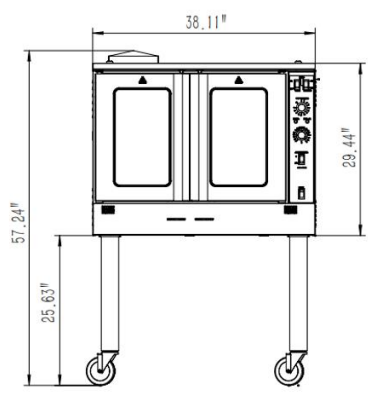- Switch for turn on the observation light in the furnace to check the baking effect

NewTech in our Oven

Wide temperature setting
- The wide temperature setting range is from 150℉ ~500℉ , suitable for the cooking temperature requirements of different ingredients.
- The temperature setting range covers the needs of different menus such as roasted meat, baking, and pastries. An efficient assistant in commercial kitchens

Burner upgrade features
- Upgrade the number of heating pipes to 4, making the bottom of the oven have a wider heating range, softer and even heating conditions.
- The burner is upgraded to the atmospheric type, it is with throttle.
- With this type of burners, flame is short, compact, and more efficient and concentrated, so that the unit heat generated by combustion can be converted into useful energy efficiency more efficiently

Optimized hot air duct design
- The new hot runners on both sides of the furnace wall increase the heating area compared to traditional design products.
- Our patented hot runner design not only improves heat efficiency, but also has a significant improvement in uniformity, which can improve the level of production in terms of cooking.
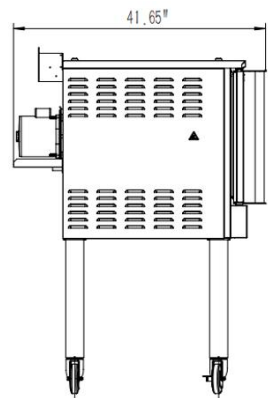
Key Specification

Dimension	Width	Depth	Height	Furnace	Grill net	Height per layer
	38.11"	41.7"	57.2"	29"x21.5"x20"	28"x20.6 "	1.63"
	96.8mm	1060mm	1453mm			

Setting	Temp.		Timer	Wind Speed	Low Speed	High Speed
	150~500℉ ; 65℃ to 260℃		0~60mins	2 Stage	1120rpm	1710rpm

Gas	Gas Type	Gas pressure	Consumption	Burner	Power	Ignition
	LPG	10" W.C	1.578m³/h	4	60，000Btu/h	Automatic
	NG	4" W.C	0.68m³/h	4	60，000Btu/h	Automatic

Electric	Power	Voltage	HZ	Light	Motor
	750W	120V/220V	50/60hz	High temp. resistance	

Packing	Shipping packing	N.W.	G.W.	packing dimension
	Carton+plywood frame	403lbs/183kg	530lbs/240kg	1050x1130x900mm

Front dimension chart

38.11"
29.44"
57.24"
25.63"

Side dimension chart

41.65"

YOUR TRUSTABLE COMMERCIAL KITCHEN APPLIANCE SUPPLIER

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COMMERCIAL

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