

Installation & Operation Manual

GAS CHARBROILER

EMRC-16/24/36/48



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PLEASE READ THIS USER MANUAL BEFORE OPERATION

If you smell gas, follow the instructions provided by the gas supplier.

Do not try to light the burner; do not use a telephone within close proximity.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.

⚠ WARNING Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read this installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Dear Customer & User,

Thank you for purchasing our appliance. Before use and operation, please read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

This manual contains important information, please read the manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

The user's manual should be always available for operation. So make sure this manual book is properly placed. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.

WARNINGS

- 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 try to light the burner; do not use a telephone within close proximity.
- Never attempt to move grate while cooking.

SET UP

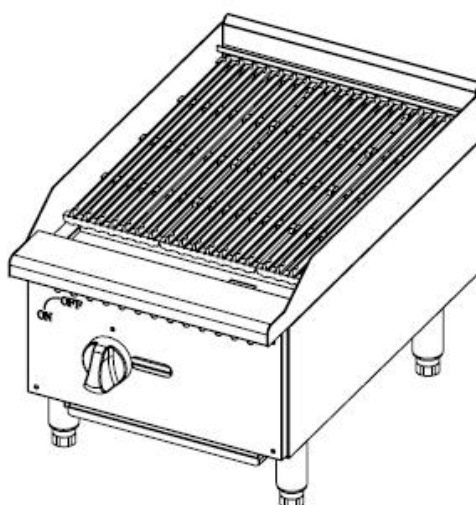
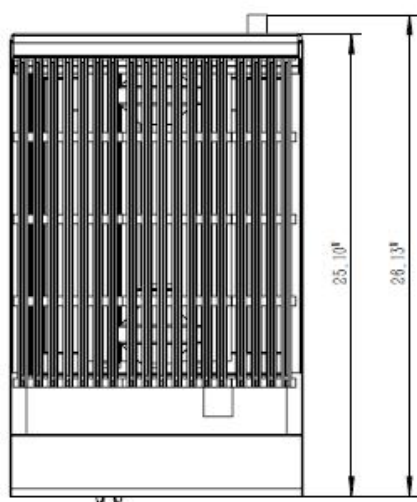
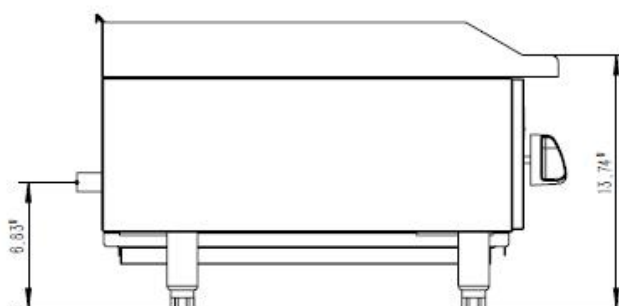
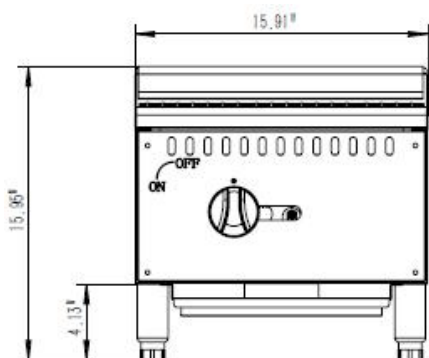
1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Place the equipment in the desired position and height.
3. Install the four (4) legs onto the equipment.
4. Clean and dry the equipment thoroughly before using.

Product parameters table

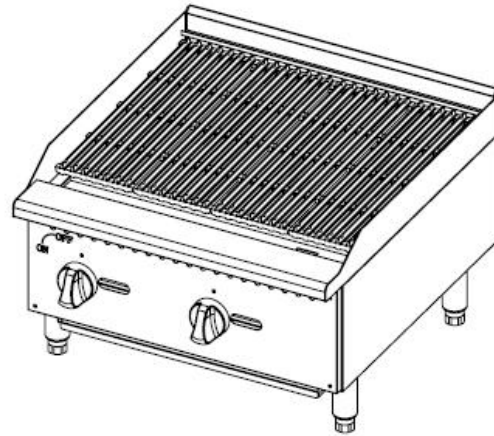
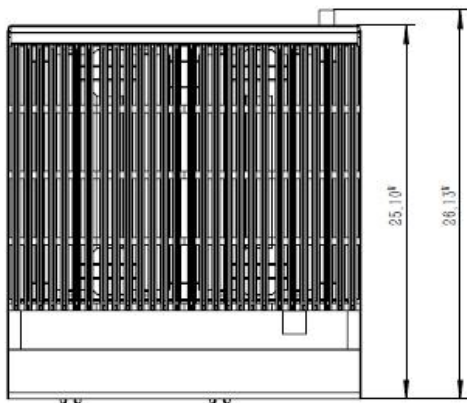
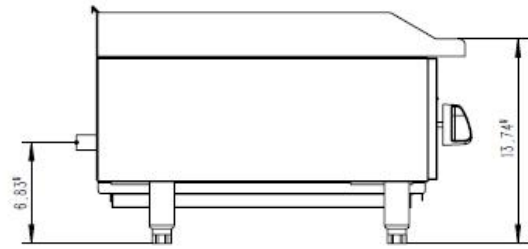
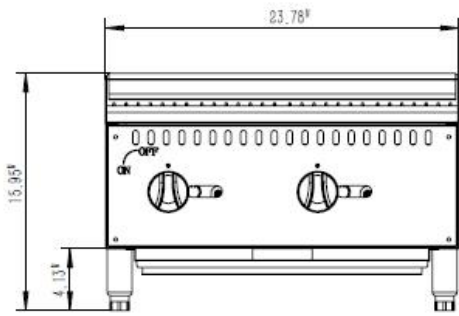
Model No.	EMRC-16	EMRC-24	EMRC-36	EMRC-48
Dimension(WxDxH)	400*630*410mm	600*630*410mm	900*630*410mm	1200*630*410mm
Power	30000BTU	60000BTU	90000BTU	120000BTU
Burner	1	2	3	4
N.W.	49KG	66KG	86KG	122KG

Product Structure

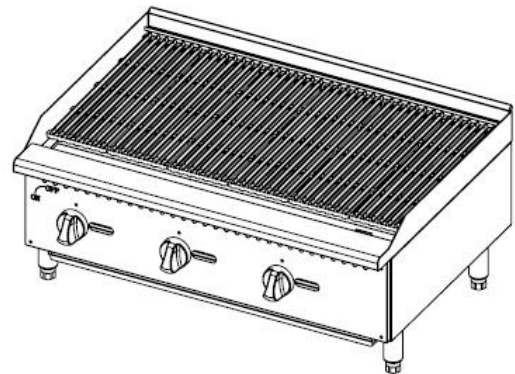
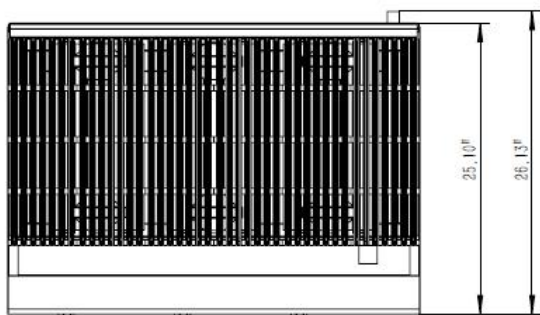
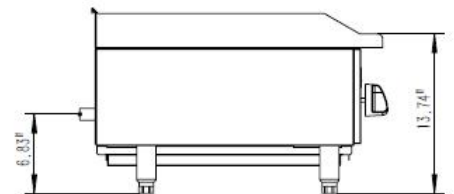
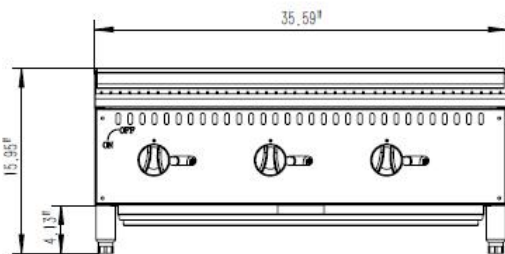
EMRC-16



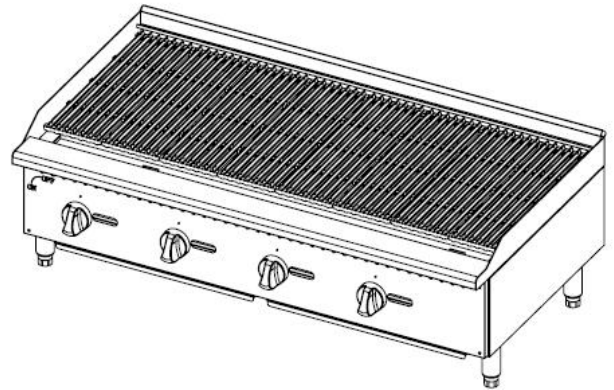
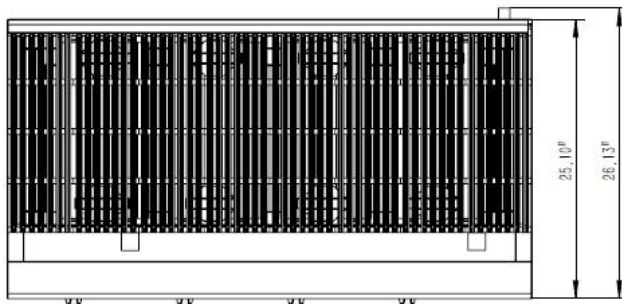
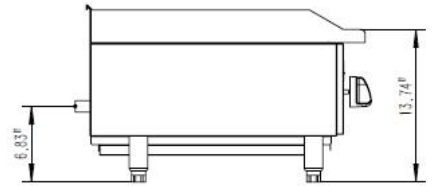
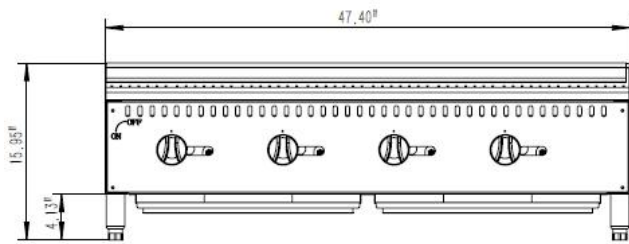
EMRC-24



EMRC-36



EMRC-48



INSTALLATIONS

UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the appliance before connecting performing any installation procedure. Carefully read all instructions in this manual and the Installation Instruction Sheet packed with the appliance before starting any installation.

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 noncombustible surface.

AIR SUPPLY AND VENTILATION

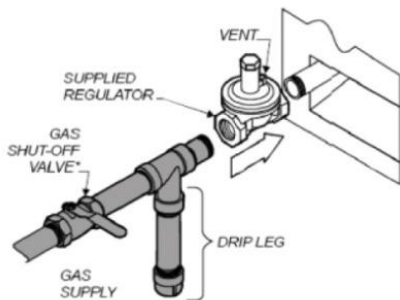
The area in front and around the equipment must be kept clear to avoid any

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.

PRESSURE REGULATOR

- All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation. The regulator provided for this equipment is adaptable for both Natural gas and LP gas.
- Regulator specifications: $\frac{3}{4}$ " NPT inlet and outlet, factory adjusted for 4" WC Natural Gas standard and may be converted by qualified personnel to be used for Propane at 10" WC.



Connection diagram

Prior to connecting the regulator, check the incoming line pressure. The regulator can only withstand a maximum pressure of $\frac{1}{2}$ PSI (14" WC). If the line pressure is beyond this limit, a step down the regulator before the regulator provided will be required. The arrow on the bottom shows gas flow direction and should point downstream to the equipment.

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. In case of troubleshooting, ensure the correct orifice sizes of the spuds have been provided.

- Natural Gas Orifice is # 37
- Liquid Propane Gas Orifice is #51

Orifice size is marked on the spud.

LIGHTING THE PILOT:

The manifold units are equipped with standing pilots and each should be lit immediately after the gas is supplied to the equipment.

1. Before attempting to light the pilots, turn off the main gas valve to the

equipment and wait 5 minutes to clear the gas.

2. Turn off all gas control knobs.

3. Turn on control valve and light all pilots.

4. The pilot burner must be lit at the end of the tube. Hold an ignition source through the pilot light hole in the front panel at

the pilot tube. When the flame ignites remove ignition source.

5. Turn off the main gas valve to shut down the equipment.

Smoke appearing on initial use of the equipment is normal. This is a result of the rust preventative coating burning off. Allow the equipment to “burn in” for at least 15 minutes before the first use.

Pilot Flame Regulation:

The pilot flame on the equipment has been factory adjusted. When adjustment is necessary, adjust the pilot flames as small as possible but high enough to light the burner immediately when the burner valve is turned to the highest setting. Access to the pilot flame adjustment screw is obtained by removing the front panel.

Burner Adjustment:

Remove the front panel to gain access. Turn burner valve knob to highest setting. Slowly decrease mixing ring aperture to give a soft blue flame having luminous tips. Then slowly increase opening to a point where the yellow tips disappear and a hard blue flame is obtained.

OPERATION

Carefully read the description of the charbroiler operation on the specification sheet.

Do NOT use this appliance if it has been submerged in water.

Call a qualified technician to examine the appliance and to service or replace any component which has been submerged. Burners which have been allowed to become wet must be thoroughly dried before use.

The burner control knobs must be turned by hand only. Never use tools to turn the control knob. If the knob will not turn by hand, DO NOT attempt to force or repair it. Contact your manufacture for repairs. Forced or improperly repaired valves pose the risk of fire and or explosion.

Before initial use, turn the gas control knob to the maximum setting and allow the equipment to burn-in for 15 minutes. Seeing smoke coming from the cooking surface is normal during burn-in. After 15 minutes of burn-in, equipment is ready for use.

1. Hold the leg and rotate the adjustable feet so the equipment is level.
2. Set the grill grates to the full tilt position to start. This will allow grease to run down the grates and into the drip tray to reduce flare-ups.
3. Check the drip tray frequently and add water as necessary.
4. To ignite the burners, depress and turn the gas control knob to high position
5. Allow the equipment to preheat before attempting to use.
6. Adjust the valve set-point to obtain the desired level of heat.
7. To adjust the grill grate(s), raise or lower the back of the grates. Turn unit off and allow the grill grate(s) to cool. Make sure to use pot holders or oven gloves to re-position.

SHUT DOWN INSTRUCTIONS

Turn all burner knobs to OFF.

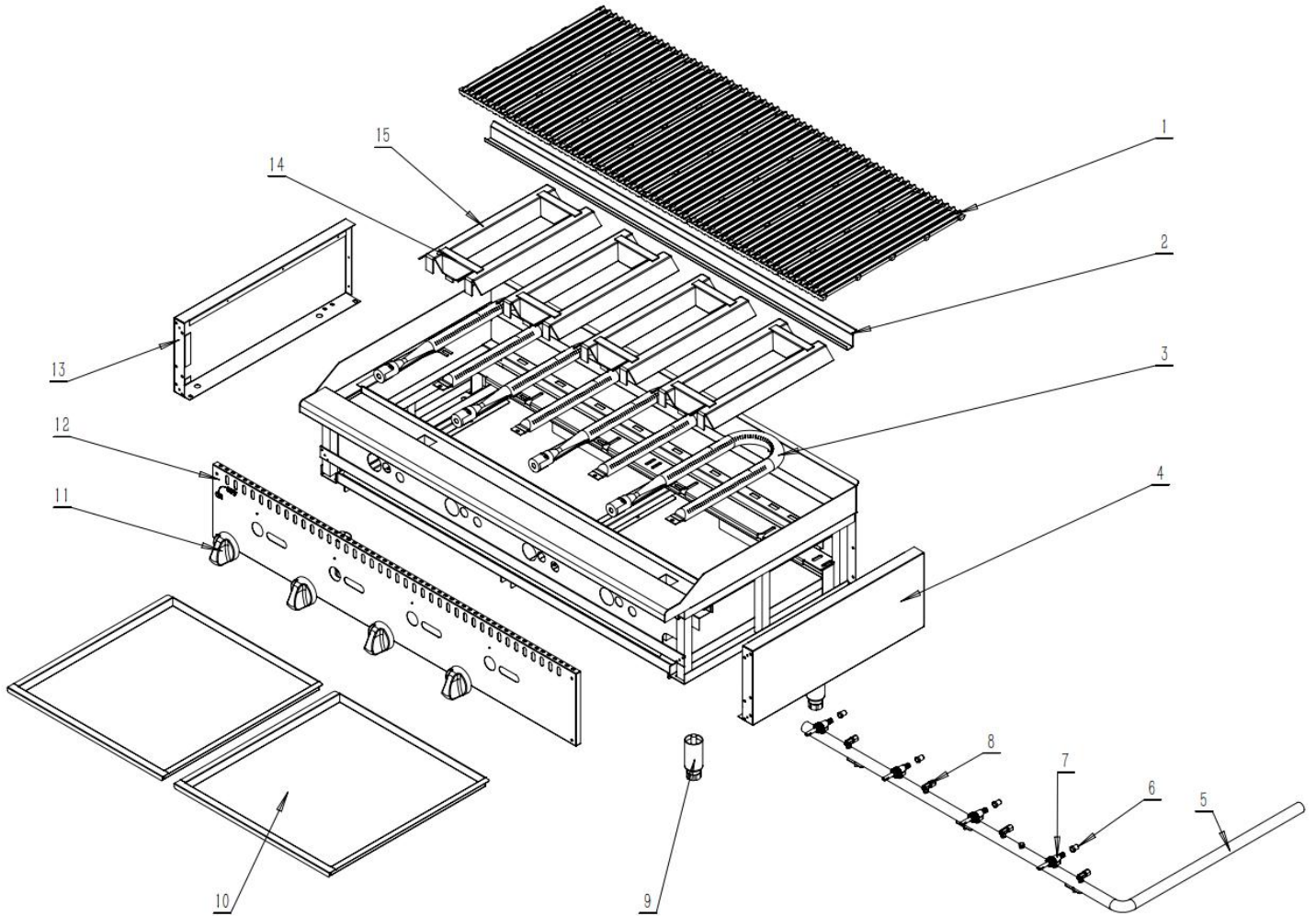
Turn all pilots OFF.

Turn the main gas supply OFF.

Failure Analysis & Trouble Shooting:

Symptoms	Causes	Solutions
Portions of a burner won't light or have erratic flame	Burner wet or flame opening(s) clogged	Clean and dry burner
Burners won't light	Gas supply off	Check main / unit gas valves
	Air in lines	Turn gas valve on. Attempt to light pilot every 15 sec.
	Pilot valve not lit	Turn off gas - allow unit to vent for 5 minutes. Turn gas back on and light pilot
One burner assembly won't light	Control not on	Turn temperature control to ON Set to desired setting when lit
	Water in burner	Remove burner and dry thoroughly
	Damaged temperature control, Burner or other internal component	Contact manufacturer for repairs
Pilot will not light	Gas supply off	Check main / unit gas valves
	Air in lines	Turn pilot valve on. Attempt to light pilot every 15 sec.
	Pilot valve not on	Turn pilot valve on / adjust
Burner not hot enough	Temperature control not set	Adjust for desired temperature
	Shutter or nozzle out of adjustment	Contact qualified technician for adjustment
	Damaged temperature control, burner or other internal component	Contact manufacturer for repairs

Exploded Drawing



Part List

No.	Description	EMRC-48	EMRC-36	EMRC-24	EMRC-16
1	Grate	8	6	4	3
2	Heightening plate for grate	1	1	1	1
3	Burner	4	3	2	1
4	Side plate,right	1	1	1	1
5	Inlet pipe	1	1	1	1
6	Nozzle	4	3	2	1
7	A18 Gas valve	4	3	2	1
8	AP7 Adjustment valve	4	3	2	1
9	Adjustable leg	4	4	4	4
10	Crumb tray	2	1	1	1
11	Knob	4	3	2	1
12	Front Plate	1	1	1	1
13	Side Plate,left	1	1	1	1
14	Fixed Plate for thermal radiation plate	4	2	2	1
15	Thermal Radiation Plate	8	6	4	2

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