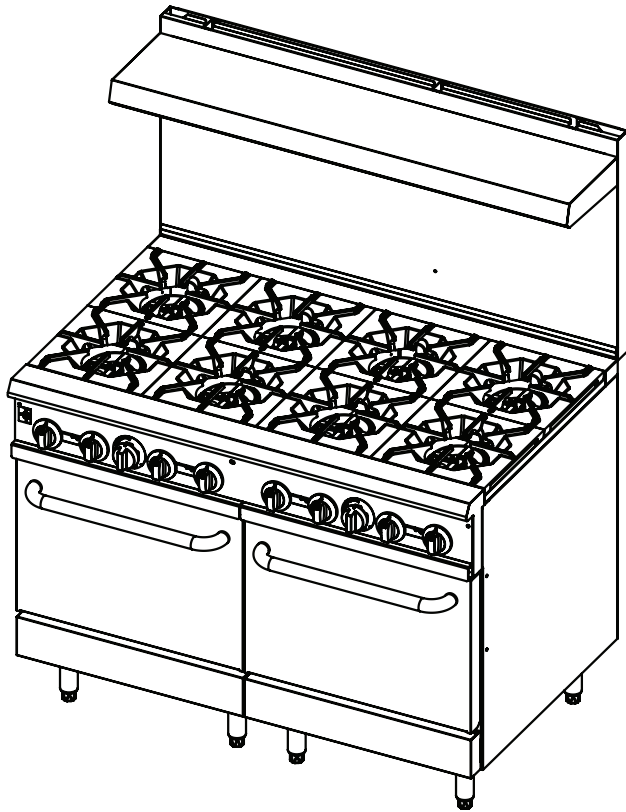




Special Features:

- ✓ Double Base Gas Range
- ✓ Liquid Propane Powered With 8 Open Top Burners
- ✓ Heavy Duty Cast Iron Grates
- ✓ Oven Temperature Range: 250°F - 550°F
- ✓ Powerful U-Shaped Oven Burners
- ✓ 2 Oven Racks and 4 Rack Positions
- ✓ 3/4" NPT Rear Gas Connection
- ✓ Stainless Steel Door & Handle
- ✓ 6" Stainless Steel Adjustable Heavy Duty Legs
- ✓ Oven Thermal Coupling Safety Valve Included
- ✓ Field Convertible from LP Gas to Nat Gas
- ✓ Nick Plate at the Bottom For Easy Access For Servicing
- ✓ Tested & Conforms to NSF/ANSI Std. 4

Product Description:

The Empura EGR-48_LP is a gas range ideal for high-volume kitchens. It features a 48" cooking surface with 8 open-top burners, each delivering 30,000 BTU/hr & a spacious oven with a U-shaped burner operating from 250°F to 550°F—fitting full-size sheet pans side-to-side or front-to-back. Built with stainless steel, a galvanized frame, and heavy-duty cast-iron grates and legs, it's durable and easy to clean. Safety features include a thermal-coupling safety valve and pull-out crumb tray.

Intended For Commercial Use Only. Empura assumes no liability for component failure, factory defects or any other damages for units installed in non-commercial foodservice or residential applications.

About Empura Gas Ranges:

Empura Gas Ranges are an economical choice when you are looking to outfit, replace, or expand your commercial kitchen. Heavy duty construction, cast iron open burners, and built-in ovens make these restaurant ranges a solid, workhorse when you're making soups, stews, pastas, veggies, roasts, breads and more. You can count on an Empura Gas Range for almost any commonplace cooking task you may need accomplished.



TECHNICAL SPECS

Dimensions

Overall Width	48"
Overall Depth	32.5"
Overall Height	59.75"
Oven Interior Width	20.5"
Oven Interior Depth	25.8"
Oven Interior Height	13.9"

Construction

Burner Control Type	Manual
Oven Control Type	Thermostatic
Gas Inlet Size	3/4"
Number of Racks	2
Back Shelf Depth	10-1/8"
Front Ledge Depth	3-3/4"
Leg Construction / Height	Stainless Steel / 6"

Cooking

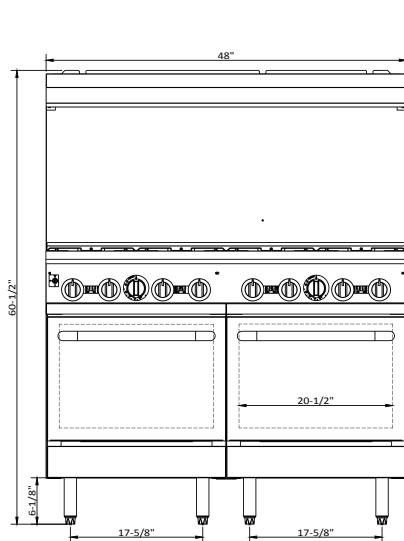
Power Type	Liquid Propane
Number of Burners	8
Burner Style	Open Burners
Burner BTU/each	30,000 BTU
Range Base Style	Standard Oven
Number of Ovens	2
Maximum Temperature	250°F - 550°F
Oven BTU/each	31,000
Total BTU	302,000

Shipping

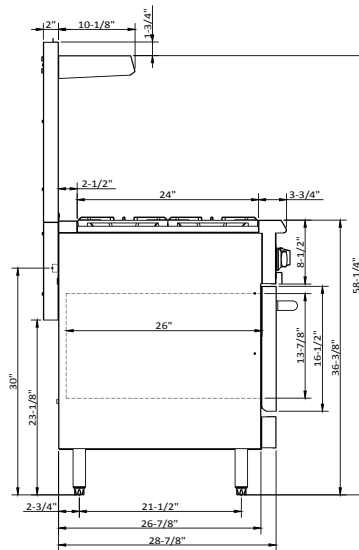
Shipping Weight	770 lbs.
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UNIT VIEW

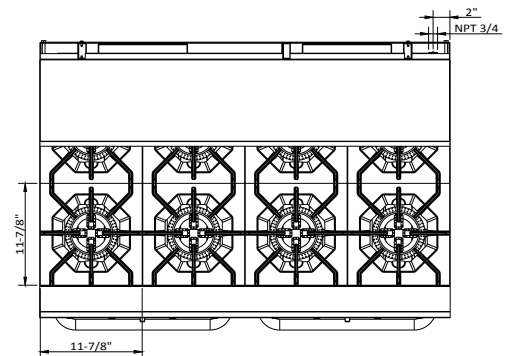
Front View



Side View



Top View



Attention CA Residents: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.



3/4" Gas Connection:
This unit comes with a 3/4" gas connection.



Fuel Type:
This unit is made for use with Liquid Propane.