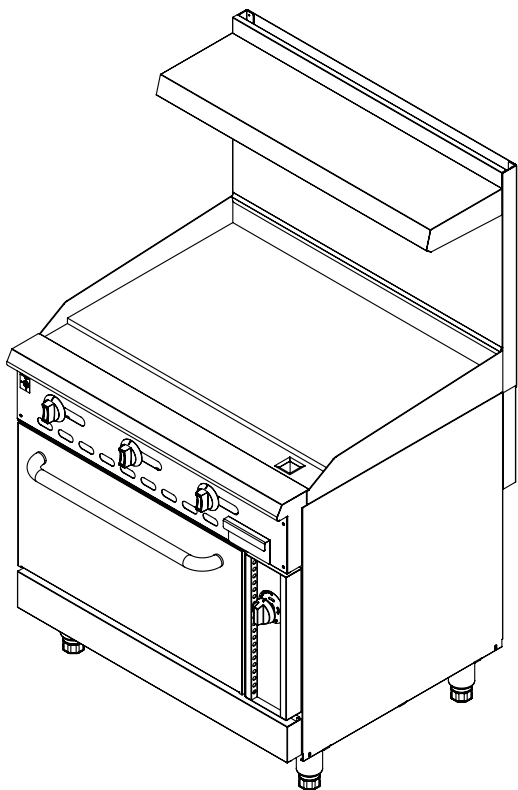




Special Features:

- ✓ 36" Restaurant Range
- ✓ Natural Gas
- ✓ U-Shaped Griddle Burners
- ✓ 36" Griddle Top with Oven Base
- ✓ Oven Temperature Range: 250°F - 550°F
- ✓ Stainless Steel Oven Door with Good Insulation
- ✓ 1 Oven with 2 Racks
- ✓ 3/4" NPT Rear Gas Connection
- ✓ Galvanized Sides, Stainless Steel Front & Burner
- ✓ Oven Thermal Coupling Safety Valve Included
- ✓ 6" Stainless Steel Heavy Duty Legs
- ✓ Field Convertible from NAT Gas to LP Gas
- ✓ Kick Plate at the Bottom For Easy Access While Servicing
- ✓ Tested & Conforms to NSF/ANSI Std. 4

Product Description:

The Empura EGR-36GT is a 36" restaurant range featuring a gas Powered oven base and griddle top, powered by U-Shaped griddle burners delivering 21,000 BTU each. Its thermostat controlled oven operates between 250°-550°F. Constructed with stainless steel front, oven door, & frame, plus galvanized sides, it's built for durability & easy cleaning. Key features include flame-failure valves, thermal coupling, a large oil collector, adjustable legs, & a 3/4" NPT rear gas connection.

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	36"
Overall Depth	32-5/8"
Overall Height	60-1/8"
Oven Interior Width	26.5"
Oven Interior Depth	25.8"
Oven Interior Height	13.9"

Construction

Griddle 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	4-3/8"
Leg Construction / Height	Stainless Steel / 6"

Shipping

Shipping Weight	466 lbs.
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Cooking

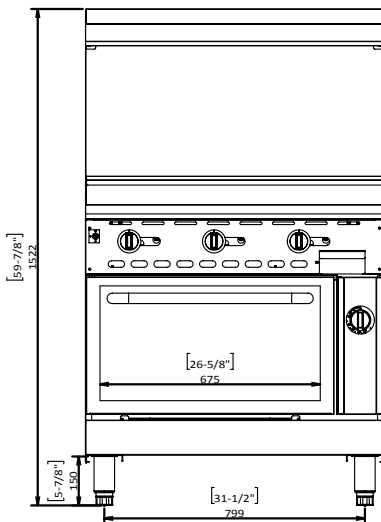
Power Type	Natural Gas
Number of Burners	3
Burner Style	Griddle Burners
Burner BTU/each	21,000 BTU
Range Base Style	Standard Oven
Number of Ovens	1
Maximum Temperature	250°F - 550°F
Oven BTU/each	30,000
Total BTU	93,000

Griddle

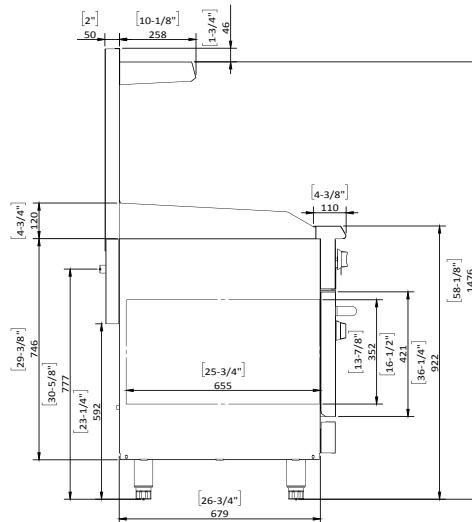
Griddle Position	Top
Griddle Width	36"
Griddle Cooking Surface Size	36"W x 22"D
Griddle Plate Thickness	5/8"
Griddle BTU	63,000 (21,000 / Burner)

UNIT VIEW

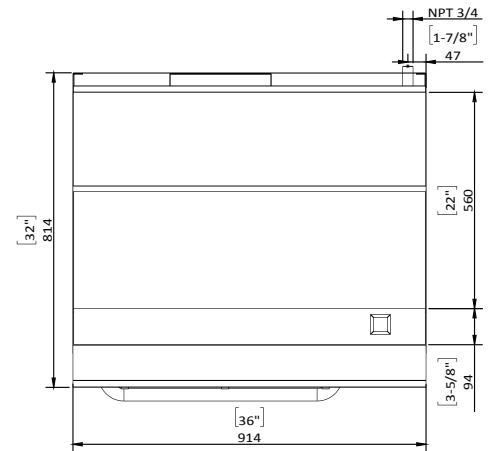
Front View



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 Natural Gas.