



INSTALLATION & OPERATION MANUAL

Gas Salamander Broiler

Model EGCS-36L



ENTRÉE LLC
4673 OSBORNE DR., SUITE D
EL PASO, TX 79922

Warranty Support: 704-900-2068
Technical Support: 570-752-4602
Email: techsupport@entree.biz
Website: www.entree.biz

⚠ WARNING

This manual contains important information regarding your Entrée unit. Please read the manual thoroughly prior to equipment set-up, and operation maintenance. Failure to comply with regular maintenance guidelines outlined in the manual may void the warranty. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read this manual thoroughly before installing or servicing this equipment.

MUST READ!

For Warranty Service Call 704-900-2068

To ensure proper warranty information, record your information here:

Date of Purchase: _____

Dealer Purchase from: _____

Name of Installer: _____ Phone Number: _____

Model Number: _____

Serial Number: _____

**Register your warranty Online at: <https://entree.biz/service/>
For Warranty Service & Technical Support
(704) 900 2068**

BE SURE TO HAVE MODEL NUMBER AND SERIAL NUMBER AVAILABLE WHEN CALLING FOR SERVICE OR PARTS.

Attach a copy of your proof of purchase here:

Important:

1. You are advised to read these instructions first before installation commences.
2. This manual must be handed to the end user after installation and commissioning.

IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.

FOR YOUR SAFETY

Do not store gasoline or other flammable 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, operation and maintenance instructions thoroughly before installing or servicing this equipment.

IF YOU SMELL GAS

DO NOT try to light any appliance. DO NOT touch any electrical switch. DO NOT use any telephone in your building.

In the event a gas odor is detected, shut down the unit at the main gas shut-off valve and contact your local gas supplier from a neighboring location. Follow the instructions received from the gas supplier immediately and exactly.

WARNING: FIRE HAZARD

The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electrical cords. This appliance is designed for use in non-combustible locations only. Install the appliance on a firm, level, non-combustible surface.

Maintain adequate clearances for cleaning and proper operation. This unit must be installed in an area with sufficient make-up air for proper combustion and must be installed such that the flow of combustion and ventilation air will not be obstructed. For servicing, a clearance of 6 inches (15cm) from rear of the appliance to wall should be kept.

DANGER: HEALTH HAZARD

This appliance must be properly ventilated. Failure to provide and maintain proper ventilation of exhaust gases can result in severe injury or death.

DANGER: FIRE AND EXPLOSION HAZARD

Never use an open flame to check for gas leaks. Fire and explosion may result. Use pipe sealant made specifically for gas piping on all pipe joints. Sealant must be resistant to the action of different gases. Verify that all supply piping is clean and free of obstructions, dirt, chips and pipe sealant compound prior to installation. All pipe joints should be checked for leaks before lighting. Leak checks should be performed with a soap and water solution. Never check for leaks with an open flame. Verify fuel gas type. If the available fuel does not match the nameplate specification, call for a qualified technician to exchange the replacement for the correct type.

1. Product Specification Sheet

MODEL	GAS TYPE	MANIFOLD PRESSURE	TOTAL B.T.U. PER HOUR
EGCS-36L	Natural Gas	4.0" W.C.	48,000
	Propane Gas	10.0" W.C.	42,000

Characteristics:

- 2.1 Stainless steel body; and iron rack with enamel surface coating, which will not allow food to stick, and easy to clean. Height of rack can be adjusted; it is very convenient to operate.
- 2.2 Infrared radiation burner distributes heat energy evenly.

2. Installation

- ◆ The appliance should be both installed and serviced in accordance with all applicable regulations and standards in force.
- ◆ The appliance is not suitable for built-in installation. Because the appliance will be working without enough oxygen supply due to the restriction space and the combustion products cannot be discharged from the kitchen immediately and completely, which is very harmful for the operators' health.
- ◆ The appliance cannot be installed onto the inflammable floor or other combustible objects. If the appliance is installed with its sides next to the walls, please keep a minimum clearance of four (4) inches or 10cm away from the walls.
- ◆ The appliance should be installed in a well-ventilated area, if possible, under a vent hood, in compliance with all applicable regulations in force. This will ensure that all burnt gases produced during the combustion process are completely exhausted.
- ◆ Prior to installation, remove all packaging materials from the appliance. Certain parts are wrapped up in adhesive film, which should be carefully removed. Remove any glue traces left on the appliance thoroughly using non-flammable solvents. It is forbidden to use abrasive substances.
- ◆ Check that the appliance is manufactured to use the gas type available at the place of installation. Make sure the gas supply is the same with the gas that the appliance allows to use.
- ◆ If the available gas is different from the gas which the appliance requires to use, please don't connect it, and mark the gas pipe with yellow color mark.
- ◆ The appliance should be connected to the gas supply by means of metal pipes --either rigid or flexible--having an adequate diameter. When joining pipe fittings, never use oakum or Teflon as their residues could get to the valve and jeopardize its operation. Instead, interpose a seal gasket suitable for use in gas systems, i.e. Rectorseal® or Oatey Pro Dope or others of the like. Do not forget to fit a shutoff valve on the gas supply line upstream of the appliance, which should be closed whenever the appliance is not in operation.

- ◆ If the gas pipe pressure is higher or lower than the rated pressure at 15%, please install a pressure regulator to adjust the gas pressure.
- ◆ After connecting the appliance to the gas system, check for leaks at joints and pipe fittings; use soapy water or a specific leak detector (spray) to check, never check with flame.

3. Testing Run

- 1) Check whether the supplying gas and gas pressure are in accordance with that of stating on the nameplate.
- 2) Make sure all the valves in the gas pipeline are open.
- 3) Switch on the control knob, and to light the burner.
- 4) Use soapy water to check leak.
- 5) When all the burners are light, check T.P.P pressure.
- 6) Make sure that the burner flame is blue.
- 7) Switch off all the control knobs.
- 8) Check whether the rack is easy to lift up and down.

4. Instruction for operation

- 1) Open the entire valve in the gas pipeline.
- 2) Put the oil tray, rack holder and rack in place.
- 3) To ignite the burners, depress and turn the gas control knob to high position
- 4) Adjust the height of rack. Move the rack holder handle right and hang it on a proper position.
- 5) Pull out the rack, and put the food on the rack.
- 6) If the surface of food is charred, but inside food is not heating, lower the rack; if the food cannot be heated fast or the surface of food cannot become golden color, raise the rack.
- 7) If the appliance cannot operate properly, please contact the dealer.

4.1 Instruction for shutdown

After cooking is done, please turn all valves to off position, then cut off the gas supply.

5. Instruction for cleaning

- 1) Carefully remove out the rack holder and rack, use wet cloth to clean them and then put them in place. Don't hit the rack in case that the enamel coating falls off.
- 2) Pull out the oil tray and clean it.
- 3) Clean the chamber.
- 4) Every day properly cleaning the appliance can keep it in a good operating condition and extend the lifetime.
- 5) How to clean: Use wet cloth with mild solution to clean the appliance, and then use fresh water to wipe it. Never use acid solution or alkaline solution to clean it, and don't use wire brush to brush it, in as this will case it to rust. For the same reason, also don't use iron implements to touch the appliance. The important issue is never use a water hose or pressurized steam cleaning equipment to wash the appliance.

6. Maintenance

The lift mechanism should be regularly lubricated by heat resistance lubricants.

7. Bracket or Stand

User can purchase wall-mounted bracket or range mount kit dealer.

8. Troubleshooting

The pilot flame cannot be ignited:

- The gas pressure is not high enough. Adjust the relive valve to get a proper pressure.
- The nozzle is block. Please unblock the nozzle.
- The gas control valve has problem. Ask the professional people to repair or replace a new one.

The pilot flame is lighted but the main burner cannot be ignited.

- The gas pressure is not high enough. Adjust the relive valve to get a proper pressure.
- The nozzle of the main burner is block. Unblock the nozzle.
- The gas control valve has problem. Ask the professional people to repair or replace a new one.

Turn off the gas valve and it has a lit-back sound.

- The diameter of nozzle is not matched with the gas source. Please adjust the nozzle diameter.
- The gas pressure is too low. Adjust the relief valve.
- Gas flow is not enough, increase the gas flow.
- The infrared ceramic plate may be broken.

It has red flame, and black smoke.

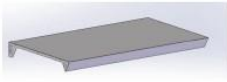
- The diameter of nozzle is not matched with the gas source. Please adjust the nozzle diameter.
- The gas is nearly used out. Replace the gas.
- Reduce the gas flow.

9. Attention

- The heavy-duty infrared burner plate is made of high temperature ceramics; it should be carefully protected so as to keep a good combustion effect.
- The control knob is controlling the gas flow for each burner; a 90 ° angle of anti-clockwise turning of knob can make the gas valve in a full open situation.
- Be careful not to be scalded when operating the appliance.

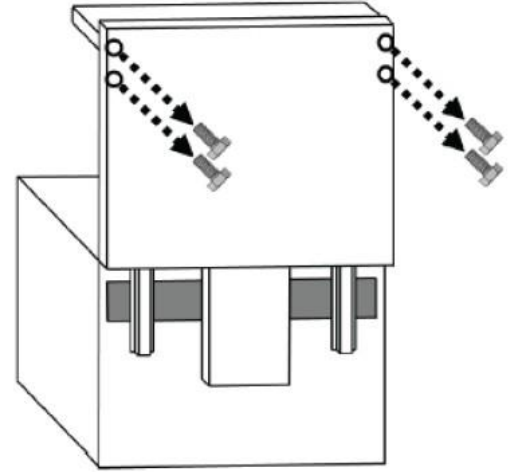
Instructions for Range Mount Kit

Below are the parts/fasteners inside the mounting kit. Please assemble the kits by following the detailed instructions. The top heat shelf varies for the 36" and 60" widths.

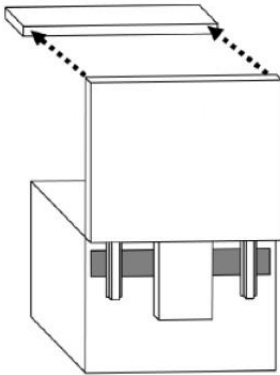
Item	Picture	Spec	Item	Picture	Spec
Hex head screw A		M8*24	Flat Washer		
Hex head screw B		M8*60	New enlarged Top heat Shelf for salamander		
Screw C			L Shaped bracket Connecting plate(2pcs)		
Spring Washer					

Stacking instructions for 36" gas range:

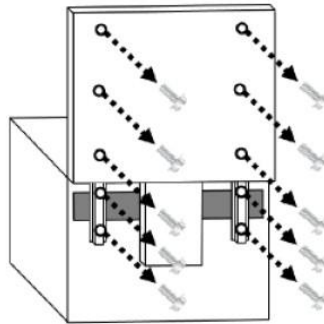
1. Remove **A** bolts (x4), flat washers (x4), and lock washers (x4) from backside of the backsplash. Keep flat washers (x2), and lock washers (x2) for step 15. Discard bolts (x4), flat washers (x2), and lock washers (x2).



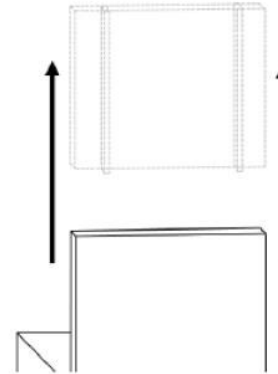
2. Remove and discard top plate shelf from backsplash.



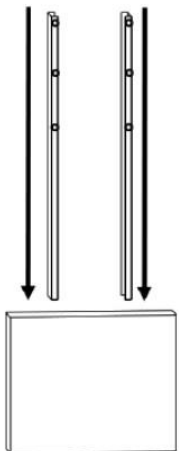
3. Remove **C** screws (x6) from backside of backsplash and remove **C** screws (x4) from backside of support brackets. Keep **C** screws (x10) for steps 6 and 14.



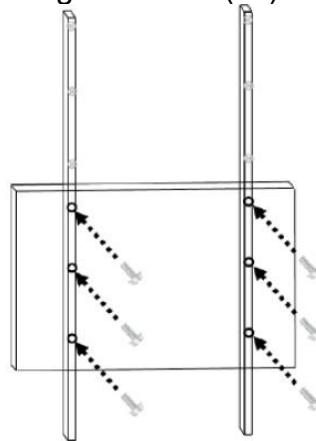
4. Remove original support brackets (x2) and back plate assembly from range. Discard original support brackets (x2).



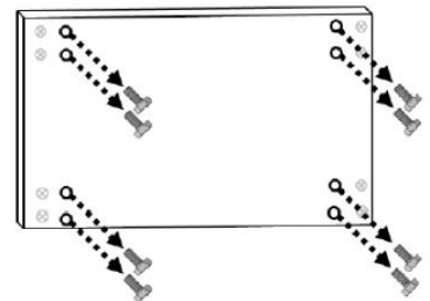
5. Insert new support brackets (x2) into U-shaped brackets that the original supports brackets were removed from.



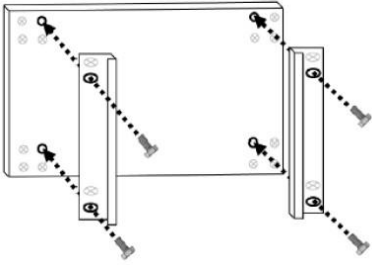
6. Secure new support brackets (x2) to back plate assembly using **C** screws (x6).



7. Remove **A** bolts (x8), flat washers (x8), and lock washers (x8) from back of salamander (specified in below diagram). Keep **A** bolts (x4), flat washers (x4) and lock washers (x4) for step 8.

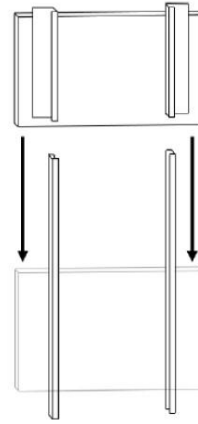


8. Attach L-shaped brackets (x2) to back side of salamander using the A bolts (x4), flat washers (x4), and lock washers (x4).

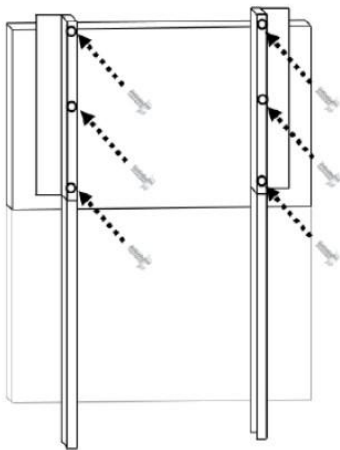


9. Before installation of the salamander, remove the outer plastic film.

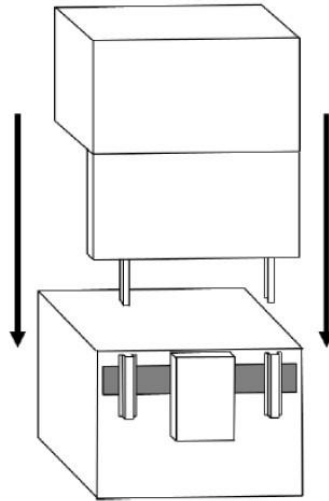
10. Lift salamander, and place into backsplash assembly.



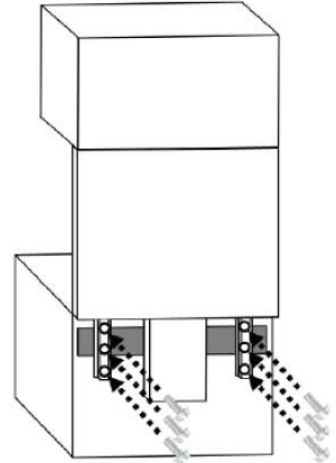
11. Secure support brackets and back plate assembly to back of salamander assembly using C screws (x6).



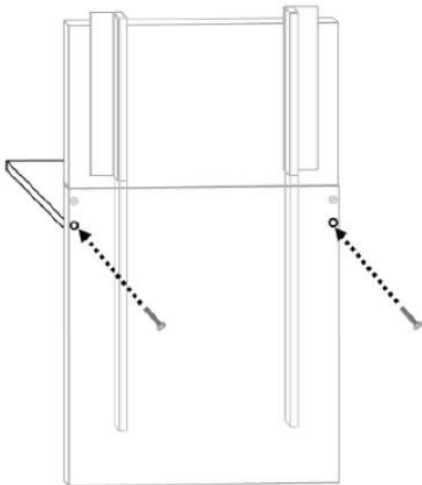
12. Lift salamander and back plate assembly onto range.



13. Secure support brackets and back plate assembly to back of range using C screws (x6).



14. Attache plate shelf to backsplash using B bolts (x2), flat washers (x2), and lock washers (x2).



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www.entree.biz

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Technical Support: 570-752-4602

A product with the Entrée name incorporates the best in durability and low maintenance. We all recognize, however, that replacement parts and occasional professional service may be necessary to extend the useful life of this unit. When service is needed, contact an Entrée Authorized Service Agency, or your dealer. To avoid confusion, always refer to the Model Number, Serial Number, and Type of your unit.



Conforms to
ANSI STD Z83.11

Certified to
CSA STD 1.8

Conforms to
NSF/ANSI STD 4