

SPECIFICATIONS

Table A: Heat Input

MODEL	NO. BURNERS (broiler only)	G20 kW	G31 kW	TOTAL kW
E36W36	2	12.3 ea.	12.3 ea.	4.6
E43W36	3	12.3 ea.	12.3 ea.	36.9
E136W36	2	12.3 ea.	12.3 ea.	36.3
EV136W36	2	12.3 ea.	12.3 ea.	36.3
E236W36	4	12.3 ea.	12.3 ea.	49.2
E243W36	6	12.3 ea.	12.3 ea.	73.8
EC36	2	12.3 ea.	12.3 ea.	24.6
EC45	3	12.3 ea.	12.3 ea.	36.9

Table B: Setting Pressure/Injector Size

Manifold Pressure

G25	25 mbar
G31:	25 mbar
G30:	25 mbar

Orifices

Fixed for specified gas type
G25: 2.87mm (#33 DMS)
G31: 1.99mm (#47 DMS)

Gas Inlet Size:
3/4" NPT at lower left rear (all models)

NOTE: The pressure must be measured at the pressure test nipple located on the manifold pipe with the burner lit.

Table C: Aeration Shutter/Pilot Flame Settings

MODEL				PILOT FLAME LENGTH mm
	G20	G30	G31	
	mm	mm	mm	
E36W36	25	32	32	12.5
E43W36	25	32	32	12.5
E136W36	25	32	32	12.5
EV136W36	25	32	32	12.5
E236W36	25	32	32	12.5
E243W36	25	32	32	12.5
EC36	25	32	32	12.5
EC45	25	32	32	12.5

INSTALLATION

CAUTION: Provision must be made to assure adequate air supply to unit for proper burner operation.

STATUTORY REGULATIONS

The installation of this appliance must be carried out by a competent person and in accordance with the relevant regulations, standards, codes of practice and the related publications of the country of destination.

CLEARANCES

The following are minimum clearances from combustible and noncombustible materials.

Location	Combustible Construction	Noncombustible Construction
Back Wall	152 mm	0 mm
Left Side	152 mm	0 mm
Right Side	152 mm	0 mm

With 152 mm legs: Suitable for installation on combustible floors.

Without legs: For use with special insulated base on noncombustible floors only.

VENTILATING HOOD

The broiler(s) must be installed under a properly designed ventilating hood. The hood should extend at least 152 mm beyond all sides of the unit. The hood should be connected to an adequate mechanical exhaust system.

VENTILATION AIR

The following notes are intended to give general guidance. For detailed recommendations, refer to the applicable code(s) in the country of destination.

NOTE 1: The room containing the appliance is required to have a permanent air vent. The minimum effective area of the vent is related to the maximum rated heat input of the appliance and shall be 4.5 cm^2 per kW in excess of 7 kW.

NOTE 2: Air vents should be of such a size to compensate for the effects of any extract fan in the premises.

It is also necessary that sufficient room air ingress be allowed to compensate for the amount of air removed by the ventilating system. Otherwise, a subnormal atmospheric pressure will occur which may interfere with burner performance or may extinguish the pilot flame. In case of unsatisfactory broiler performance check with the exhaust fan in the "OFF" position.

This appliance is to be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which it is installed.

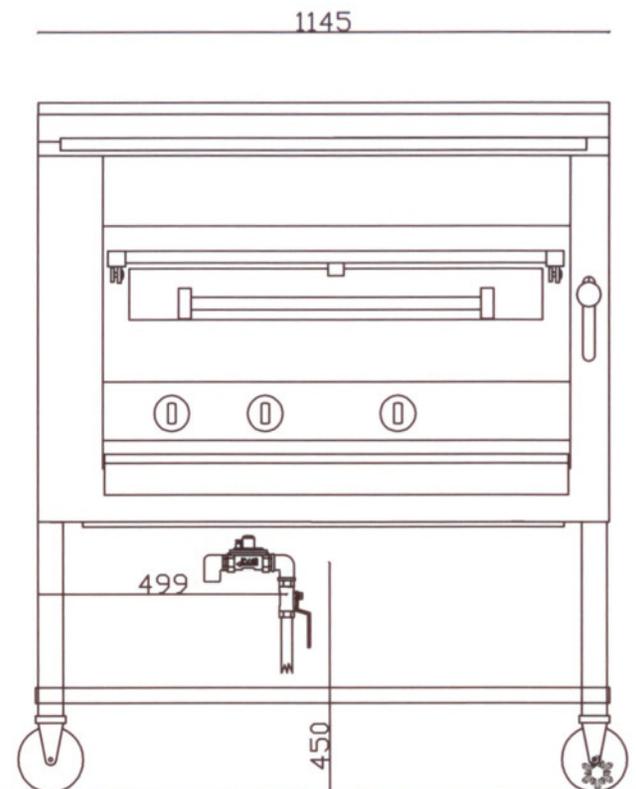
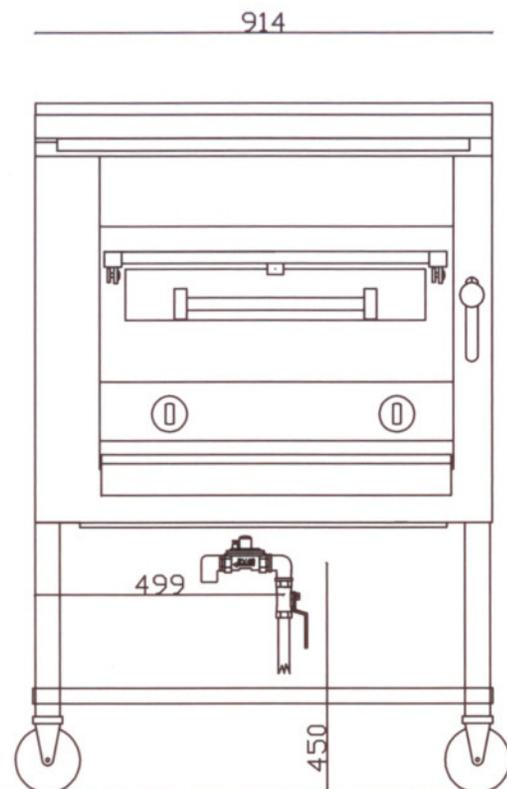
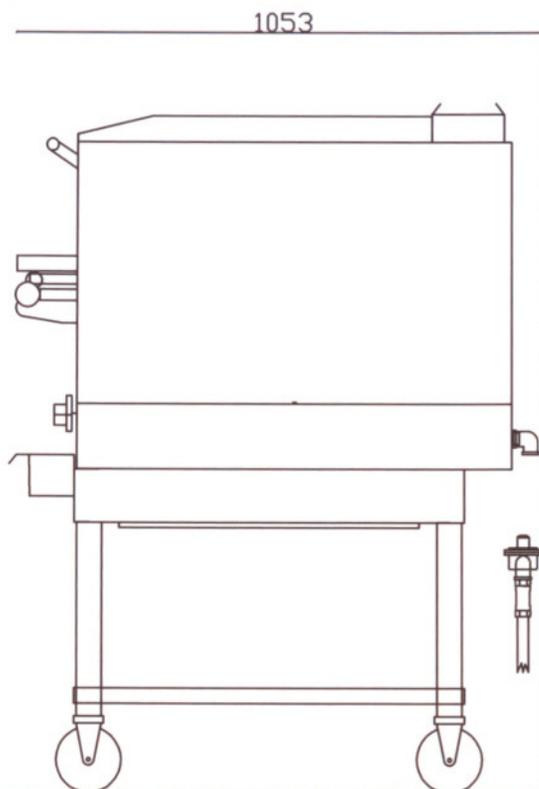
ASSEMBLY

Uncrate broiler as near to final location as possible. For easier and lighter handling of broiler, remove grids, grid frame, drip tray and grease container. Remove all packing materials and accessories from broiler interior.

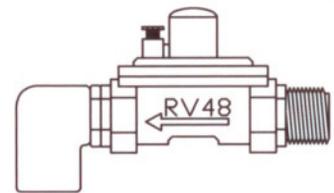
Legs

Some broilers are mounted on legs.

1. Screws the legs into the modular stand.
2. Tightly screw the complete leg assembly into the mounting holes in the bottom of the broiler at each corner. If the unit is intended for curb installation, no legs are provided. The curb must be noncombustible material.



Aardgas aansluiting C36 & C45
 Geleverd word snelkoppeling met reduceerventiel
 RV 48 met 3/4 buitendraad
 Maten als tekening
 Broiler voorzien van slang met snelkoppeling.



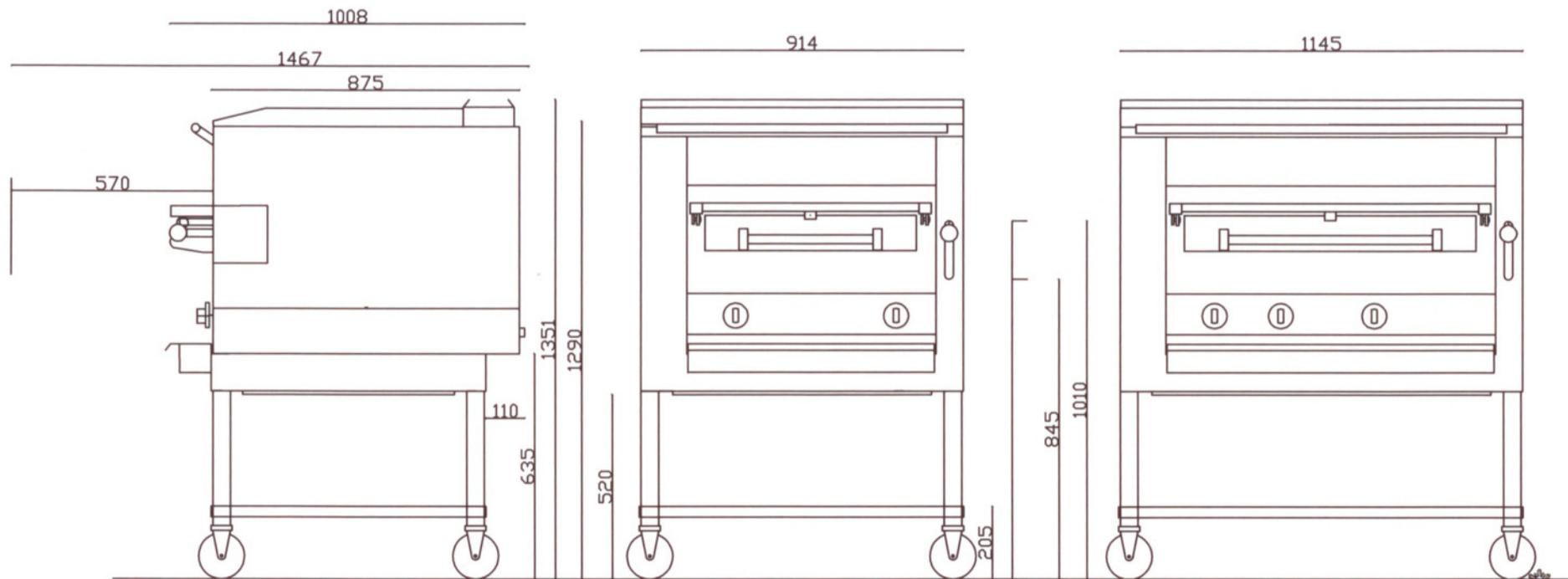
Let op ! reduceer en gasleiding dienen
 stevig gevixeed te zijn volgen geldende
 regels.



project: Gasaansluiting Broiler
 opdracht: Nice to Meat
 onderwerp: C36 & C45

schaal:	geen
getekend:	Aad van Weel
wijziging:	
datum:	9/11/2009
status :	
tekening:	

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project: Maten C36 & C45	schaal: geen
opdracht: Nice to Meat	getekend: Aad van Veel
onderwerp: C36 & C45	wijziging:
van Weel koeltechniek & airconditioning	datum: 9/11/2009
Trompet 18a Capelle a/d IJssel 2907 GD	status:
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e-mail: weel@euronet.nl	