



TOWN



TOWN FOOD SERVICE EQUIPMENT CO., INC.

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*Shown: M-3-SS- NO FLUE



**BATTERIES LONGER OR SHORTER THAN 138"
ARE AVAILABLE**

General

All Town ranges are built to order. This specification lists the standard features of the ranges and available options. Fully customizable designs and layouts are available. Contact our Engineering department for assistance.

1 year limited warranty.

MODELS

All styles feature cast iron wok rings- 13" Mandarin and 16", 18", 20", 22" Cantonese hole sizes are standard. All models are available with or without flue risers. Rear Gutters are standard. One chamber units have stainless steel perforated strainer in gutter. Front access sink available for this model as an option.

- Express- 1 or 2 chambers only- fixed spacing between chambers - Fiber Ceramic Insulation
- York-1-6 chambers, Max. 138" long/fully customizable layout - Fiber Ceramic Insulation
- MasterRange- 1-6 chambers Max. 138" long/fully customizable layout - Refractory brick insulation

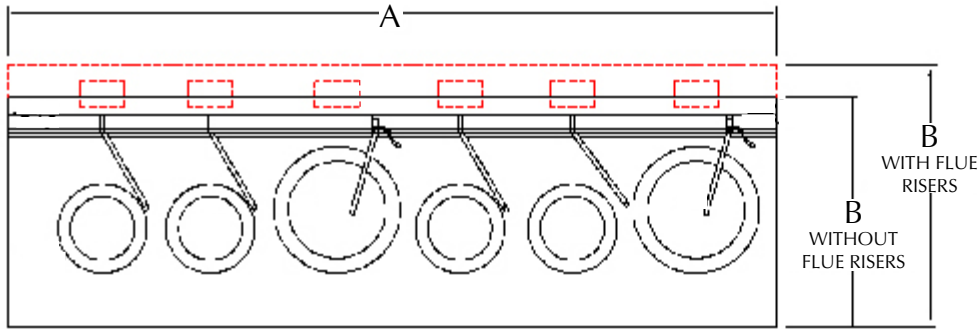
STANDARD FEATURES

- Design certified by ETL for conformance to ANSI Z83.11-2007
- Design certified by NSF and /or ETL for conformance to ANSI/ NSF-4
- Range Deck Top is 3/16" steel, black epoxy coated
- Heavy gauge steel chassis
- Front panel, Sidesplashes, Backsplashes, & 3 pipe (1" diameter) wok rack are stainless steel. Sides are epoxy coated steel, stainless steel legs with height adjustment "bullets"
- Each burner has individual main gas control valve- "L" handle for knee operation
- All valves are solid brass and rated for high temperature operation
- Front access Integral stainless steel sink (5") with removable stainless steel strainer basket- 1 1/2" NPT drain connection
- Full length stainless steel water cooling line for the deck, with control valve
- 8" wide Stainless steel work/plating shelf
- All units available with or without flue risers
- Wide choice of high BTU input burners. Several burners are exclusive Town designs. Jet and ring styles are available. (See Pg 2 for selection.)
- Custom, clog resistant standing pilots with individual control valves
- Chinese style "Swing Faucet" for each chamber that is easy to replace from the front of the range
- Faucets are pre-plumbed for ease of installation
- 1 1/4" NPT manifold complete with gas pressure regulator
- Galvanized Drip Tray supplied for each chamber
- Express: Chambers on fixed 26" Centers
- York, MasterRange: Custom designs are possible. Contact Town Engineering department to determine if unit can be made to your parameters
- Snap in "ultralock" screwless backsplash--Makes removal of back and side splashes easy if necessary for installation

OPTIONS

- Heavy Duty Stainless Steel Range Deck-12 gauge SS laminated to a steel sub-deck for warp resistance
- Front Gutter with Waterfall Backsplash-Generally used for Mandarin style, single handle cooking. Keeps backsplash/deck cool and clean
- Rear Gutter with Waterfall Backsplash- keeps backsplash/deck cool and clean. For Mandarin and Cantonese style cooking
- 12" Tall Rear Backsplash - for custom/display ranges. Backsplash mounted faucets
- Low profile backsplash with top or deck mounted pedestal faucets. Can be used for display ranges
- Custom size range-Specify length and width
- Field Joints- Butt or Splice fit
- Pilot Gas Safety System- Provides pilot flame failure protection
- Large 10" Capacity Sink/Strainer. • 2" welded drain connection
- Front Access Sink for 1 Chamber units- 36" minimum width
- Chamber Reducers- reduce larger chambers to 13" for use with 14" or 16" Mandarin woks
- 4" tall Warming Chambers for hot water, stock, oil, available in unheated, flue heat or gas heated versions
- Strainer holders
- 12" Extra large Warmer Inset for use with 14" Aluminum Steamers
- Sectional Wok Racks
- Castors
- Spice Shelves- rectangular, wrap around, between chamber
- mobile spice shelf
- Manual Faucets, Double Jointed Faucets, Pedestal Faucets, Bib Faucets
- Remote Valve Faucets
- Range Top Pots- For Soup, Blanching,, or Steaming
- Stainless steel drip trays

STANDARD DIMENSIONS

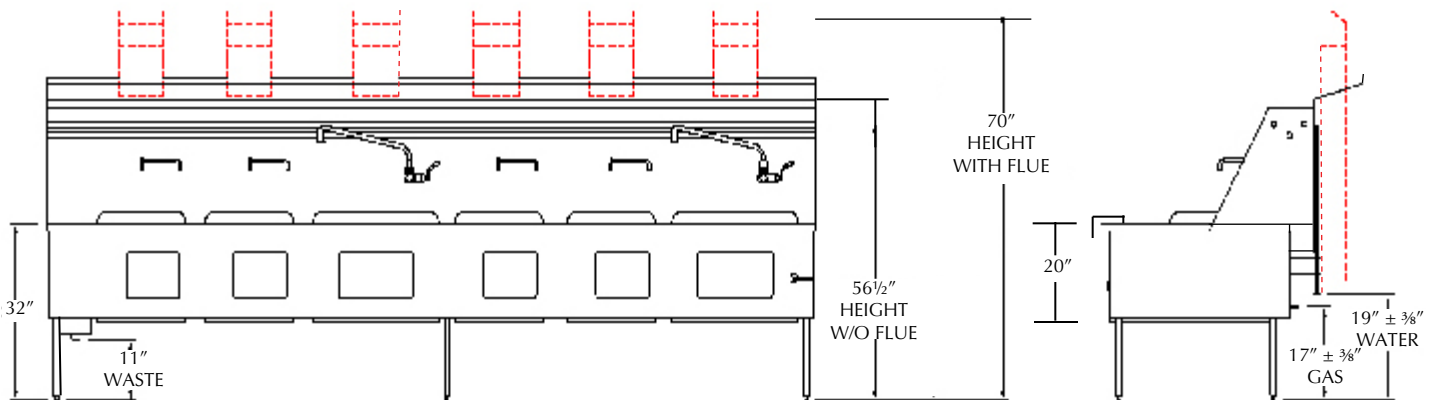


	A	B
# of Chambers	Length/Depth No Flue	Length/Depth With Flue
1*	30" / 41"	30" / 47"
1**	36" / 41"	36" / 47"
2	60" / 41"	60" / 47"
3	86" / 41"	86" / 47"
4	112" / 41"	112" / 47"
5	137" / 41"	137" / 47"
6	137" / 41"	137" / 47"

* York/Master - Sink in Gutter

** Express - Front Access Sink

--Note: 2 - 6 Chamber ranges have front access sink standard.



BURNERS: BTU INPUTS

Rated at: 6" W.C. Natural 10" W.C. Propane

Burner Type	BTU, Nat	BTU, Propane	Burner Type	BTU, Nat	BTU, Propane
Two Ring	75,000	58,000	18 Tip Angle Shield*	90,000	80,000
Three Ring*	137,000	120,000	16 Tip Volcano	75,000	53,000
23 Tip Jet	90,000	92,000	9 Tip No-Clog	62,000	44,000
32 Tip Jet*	116,000	103,000	12 Tip No-Clog	80,000	53,000
18 Tip Vertical Shield	97,000	62,000	Warming chamber	15,300	13,200

*For chambers 16" and larger Notify factory if altitude is 2000' or greater above sea level. State Altitude.

IMPORTANT

Commercial gas range(s) must be installed in accordance with state and local codes, or in the absence of local code with the NATIONAL FUEL GAS CODE- ANSI Z223.1. COMPLIANCE WITH ALL CODES IS THE RESPONSIBILITY OF THE OWNER AND THE INSTALLER.

COMMERCIAL GAS UNITS NEED ADEQUATE VENTILATION SYSTEMS. REFER TO NATIONAL FIRE PROTECTION ASSOCIATION STANDARD NO 96- "VAPOR REMOVAL FROM COOKING EQUIPMENT"

CERTIFIED BY ETL TO CONFORM TO ANSI Z83.11- "GAS FOODSERVICE EQUIPMENT."
NOT INTENDED FOR HOUSEHOLD USE. FOR USE BY PROFESSIONAL TRAINED PERSONNEL ONLY.

CERTIFIED BY ETL/NSF TO NSF4/ANSI-4-COMMERCIAL COOKING, RETHERMALIZATION AND HOT FOOD EQUIPMENT- "SANITATION."

MINIMUM CLEARANCES- COMBUSTIBLE AND NON COMBUSTIBLE:
Back Wall- 6" Left and Right Sides- 6" For use on non combustible floors only.

Town reserves the right to change design without notification.