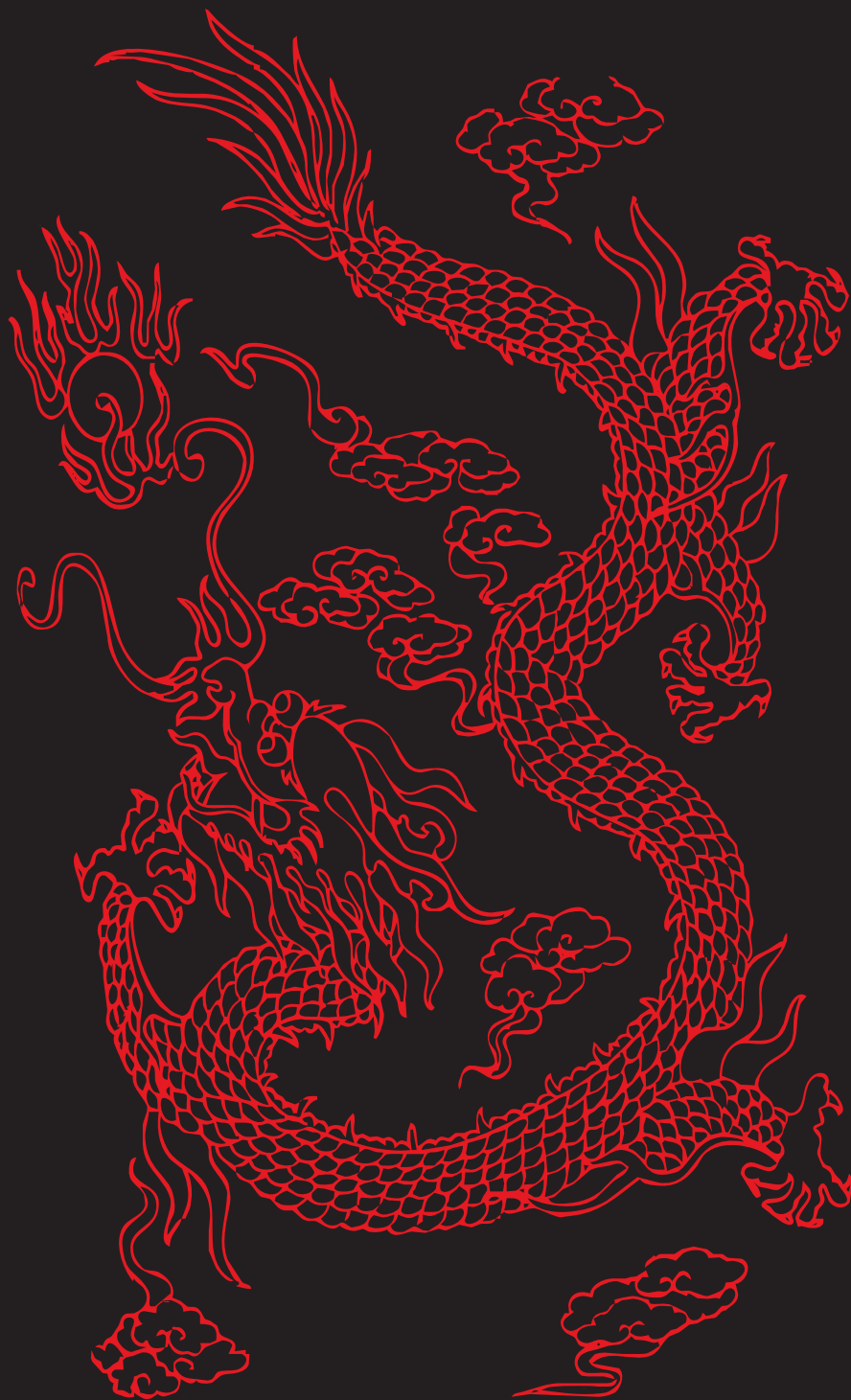




# TOWN

FOOD SERVICE EQUIPMENT CO., INC.

愛富公司



**The Chinese Food Service Equipment and Supply Catalog**

9th edition

## About Town—from equipment to small wares and beyond..

Welcome to our 9th edition catalog! Inside you will find a wide variety of new merchandise from heavy equipment to cutlery, and the largest selection of small wares in our company's history.

Since the early days in New York's Chinatown and its' founding by the Suss family, Town Food has grown from a small sheet metal shop supplying local restaurants to an expansive manufacturing plant in Greenpoint, Brooklyn. We provide restaurants across the nation and overseas with the finest equipment and small wares in the Asian restaurant trade. Our extensive inventory has allowed us to be one of the most sought after suppliers to Asian chefs for over 80 years. So prepare for a journey into the world of Town, where imagination is the only restriction to where our products can take you and your clients.







PROUDLY REPRESENTED BY



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## heavy equipment

Our selection of heavy equipment is among the best in the industry. We offer a wide range of custom design options for our Chinese ranges and premium stock pot stoves. We also offer on site cooking education by professionals who are trained in the use of our equipment. A chef will travel to the job site and teach others how to use the equipment. We will share cooking techniques and recipes. This optional service is charged per day plus expenses.

One of the things that makes Town's equipment so special is customization. Customers can choose from a wide array of sizes, burners, finishes and configurations to produce equipment that precisely fits their needs.

Adding to our stellar line up of equipment we are excited to introduce EcoDeck, a revolutionary new concept in conserving water. EcoDeck's unique design allows the stove to run without water and ne<sup>llows</sup> the deck to get hotter than 250° F. There is more about EcoDeck and ordering information in the heavy equipment section.



谷田  
食品

**TOWN**  
FOOD SERVICE EQUIPMENT CO., INC.

## HEAVY EQUIPMENT

CHINESE RANGES

MONGOLIAN BARBECUE RANGES

SMOKEHOUSES

PIG ROASTERS

STEAMERS AND SPECIALTY EQUIPMENT

TOWEL STEAMERS

PREMIUM STOCK POT RANGES

RICE COOKERS AND WARMERS

COFFEE MAKERS AND WATER BOILERS

heavy  
equipment



### MASTERRANGE, YORK OR ECODECK

- MASTERRANGE has 2½" thick fire bricks with infrared capabilities that cook faster than York models.
- York has fiber ceramic insulation sleeves that provide excellent insulation.
- EcoDeck runs without water and never allows the deck to get hotter than 250° F. This model also has fiber ceramic insulation.

MASTERRANGE is the easiest to maintain and best for achieving higher heat levels. Initial cost will be more but will provide maximum performance and durability.

### STANDARD EPOXY COATED STEEL DECK OR STAINLESS STEEL DECK

#### STANDARD STEEL DECK

Black epoxy coated (NSF listed) steel deck is standard.

Optional stainless steel top deck with standard steel or optional stainless steel sub-deck available.

York and MASTERRANGE units are supplied with steel body-sides, painted black with an NSF approved epoxy top coat. Standard finish is best suited for use in prep area and where cost is a factor.

#### STAINLESS STEEL DECK

EcoDeck units feature a complete stainless steel exterior including the top deck. Stainless steel has a superior appearance and durability. It is easier to clean and maintain than standard decks. Use on all show ranges and high volume units.

Town's MASTERRANGE and York stainless steel decks are laminated with a hot rolled steel plate below to prevent warping and improve the life of the units. A stainless steel sub deck in 400 series steel is available as an option. We recommend use of stainless steel decks whenever possible.

### ALL TOWN RANGES HAVE THE FOLLOWING STAINLESS STEEL PARTS STANDARD:

- Sideplashes
- Backsplash
- Gutter
- Front control panel
- Sink Insert and strainer
- Firepots
- Water cooling line

Ends of range can be epoxy coated steel or stainless steel. The use of stainless steel ends is recommended if unit is exposed to view.

### WOK HOLE SIZES

Town Food's wok chambers use cast iron wok rings. Sizes available: 13", 16", 18", 20" and 22" diameters.

A wok ring uses a wok that is 2" to 4" larger in diameter than the wok hole size except for the 13" Mandarin (single handled) woks, which typically use a 14" to 16" Mandarin wok. Other sizes use Cantonese (two handle) woks.

Ranges can be built with any combination of hole sizes subject to space and design constraints. 13" holes are used for single portion cooking. Larger diameter holes are used for multiple portions and prep cooking. In a mixed use wok 13" and 20" wok rings should cover most needs. It is best to avoid more than two hole sizes on a range.

**BURNERS**

Town offers multiple burner styles. Listed by chamber size are recommended burner choice and alternates. Add N for natural gas or P for propane to our part numbers when specifying the unit. BTU input listed after burner model number in MBTUH: Natural/Propane.

	<b>MODEL NO.</b>	<b>MBTUH NAT./PROP.</b>
<b>13" WOK RING</b>		
<b>16 TIP VOLCANO</b> high flame, focused heat, drip cover	226916	75/53
<b>23 TIP JET</b> traditional style burner, wide flame area, runs hot, clogs easily	226800	90/92
<b>18 TIP VERTICAL SHIELD</b> wide heat area, high heat, spillage tolerance	226911	97/62
<b>12 TIP NO CLOG</b> tall, focused flame, easy to maintain, runs almost clog free	226960	80/53
<b>16" WOK RING</b>		
<b>32 TIP JET</b> traditional style burner, wide flame area, runs hot, clogs easily	226804	116/103
<b>23 TIP JET</b> traditional style burner, wide flame area, runs hot, clogs easily	226800	90/92
<b>18 TIP VERTICAL SHIELD</b> wide heat area, high heat, spillage tolerance	226911	97/62
<b>18" WOK RING</b>		
<b>3 RING BURNER</b> excellent heat control- from simmer to sauté-clog resistant	226131	137/120
<b>32 TIP JET</b> traditional style burner, wide flame area, runs hot, clogs easily	226804	116/103
<b>18 TIP ANGLE SHIELD</b> focused high heat, clog resistant, drip cover	226920	90/80
<b>20" AND 22" WOK RING</b>		
<b>3 RING BURNER</b> excellent heat control- from simmer to sauté- clog resistant	226131	137/120
<b>32 TIP JET</b> traditional style burner, wide flame area, runs hot, clogs easily	226804	116/103
<b>GAS HEATED CHAMBERS FOR WARMING</b>		
<b>5" MUSHROOM BURNER</b> low heat, use for blanching or warming only	229352-A	20/20
<b>MINI JET BURNER FOR SOUP/STOCK/BLANCHING</b>		
<b>HIGH HEAT JET</b> for heated chambers	229352-B	50/50

**PILOT GAS SAFETY SYSTEM FOR WOK RANGES**

Turns off gas to pilot light and burner if pilot light goes out.

Required by Commonwealth of MA., New York City, Nassau and Suffolk Counties of NY State.

May be code requirement in other locations.

**CASTERS**

Specify only if range will be moved for cleaning on a regular basis. Requires that quick disconnect hoses be used for gas and water connections. Drain on range cannot be hard plumbed to floor drain or grease interceptor if casters are used.

**FRONT GUTTER OR REAR GUTTER**

Rear gutter with normal height backsplash should suffice for 90% of all design configurations.

If unit is for display cooking, low profile, or uses only 13" Mandarin chambers then front gutter unit should be specified with a waterfall backsplash. This applies for multiple chamber units, a single 13" chamber unit would most likely be a standard rear gutter style.

## STEP BY STEP SELECTION GUIDE

### STEP 1

#### DETERMINE RANGE MODEL

FOLLOW THE EXAMPLE AND ENTER THE MODEL NUMBER AT THE BOTTOM OF THE PAGE. EXAMPLE: M<sup>1</sup>F<sup>2</sup>3<sup>3</sup>STD<sup>4</sup>N OR P<sup>5</sup>

##### 1. SERIES: DESCRIPTION (PAGE 10)

MASTERRANGE ADD "M" AFTER SERIES | YORK ADD "Y" AFTER SERIES | ECODECK ADD "E" AFTER SERIES

##### 2. FLUE RISERS ADD "F" FOR FLUES

##### 3. NUMBER OF CHAMBERS MASTERRANGE, YORK, AND ECODECK RANGES ARE AVAILABLE WITH 1 TO 6 CHAMBERS

##### 4. BODY SIDES SS: STAINLESS SIDES | STD: BLACK SIDES

##### 5. TYPE OF GAS N: NATURAL | P: PROPANE

### STEP 2

#### DETERMINE CHAMBER SIZES, LEFT TO RIGHT, AND SPECIFY CHAMBER RING PART NUMBER

SEE CHART BELOW

Mandarin woks have 14" or 16" diameters. The 13" chamber ring is designed for this application. Mandarin woks will not fit larger chambers without use of a chamber reducer. Cantonese woks are available in several different diameters. Large Cantonese woks cannot be used on small chambers because an insufficient area of the wok is exposed to the heat of the chamber.

#### CHAMBER RING SIZE SELECTION

NOMINAL CHAMBER SIZE	CHAMBER RING PART NO.	FITS WOK(S)	APPLICATION
13" _____	225113 _____	14" - 16" _____	a la carte service
16" _____	225116 _____	18" - 20" _____	a la carte/small stock/16" steamers
18" _____	225118 _____	20" - 22" _____	multiple portions/medium stock/18" steamers
20" _____	225120 _____	24" - 28" _____	multiple portions/stock/20" steamers
22" _____	225122 _____	26" - 30" _____	bulk preparation/large stock/22" steamers

**NOTE** All chambers can use Town custom stock pots for steaming and dim sum cooking. 13" chamber can also use Town's aluminum steamer pot.

### STEP 3

#### SELECT 1 BURNER TYPE PER CHAMBER

ENTER THE BURNER PART NUMBER IN THE CHART ON PAGE 13

#### CHART A: BURNERS BEST SUITED FOR 13" CHAMBERS

BURNER	BURNER PART NO. <sup>1</sup>	HEAT PATTERN	PERFORMANCE	MAINTENANCE
16 TIP VOLCANO _____	226916 _____	focused _____	powerful, tall flame _____	some required
18 TIP VERTICAL SHIELD _____	226911 _____	wide _____	good when clean _____	required often
23 TIP JET _____	226800 _____	wide _____	good when clean _____	required often
9 TIP NO CLOG <sup>2</sup> _____	226950 _____	focused _____	low heat, tall flame _____	low
12 TIP NO CLOG _____	226960 _____	focused _____	med./high heat, tall flame _____	low

#### CHART B: BURNERS BEST SUITED FOR 16-22" CHAMBERS

THE FOLLOWING BURNERS DO NOT FIT 13" CHAMBERS

BURNER	PART NO. <sup>1</sup>	HEAT PATTERN	PERFORMANCE	MAINTENANCE
18 TIP ANGLE SHIELD _____	226920 _____	focused _____	good when clean _____	required often
18 TIP VERTICAL SHIELD _____	226911 _____	wide _____	good when clean _____	required often
32 TIP JET _____	226804 _____	wide _____	good when clean _____	required often
2 RING _____	226130 _____	wide _____	simmer or saute _____	low
3 RING _____	226131 _____	wide _____	best multi-use, most BTU _____	low

<sup>1</sup> please specify N or P to indicate natural or propane gas

<sup>2</sup> No Clog burners are specifically designed to resist clogs from Mandarin wok's spillage

ENTER MODEL NUMBER FROM STEP 1: \_\_\_\_\_

## STEP 4

### ENTER CHAMBER RING AND BURNER PART NUMBERS FROM STEPS 2 AND 3

chamber position left to right

chamber part number

burner part number

1	2	3	4	5	6

## STEP 5

### CHOOSE AVAILABLE OPTIONS

REFER TO PAGE NUMBER FOR DETAILS. CONTACT TOWN FOR ECODECK OPTIONS.

ORDER OPTION BY ITEM NUMBER.

OPTION	PAGE
Backsplash, 12" _____	47
Backsplash, low profile _____	47
Blanching grate _____	52
Blanching rack _____	53
Casters _____	49
Chamber reducers _____	48
Custom body size _____	47
Faucets, bib/warming chamber _____	60-61
Faucets, double jointed _____	61
Faucets, manual, 8½" shank _____	60
Faucets, manual, 2¾" shank _____	61
Faucets, pedestal (specify height and faucet type) _____	60
Field joint (specify butt or splice fit) _____	48
Front sink, one chamber York/MASTERRANGE _____	48
Inset, large capacity _____	49
Pots, blanching _____	52-53

OPTION	PAGE
Pots, soup _____	52-53
Pots, steam _____	52-53
Pots, range top stock _____	52-53
Pilot safety system _____	48
Sink-large capacity 10" _____	48
Sectional wok cover rack _____	49
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Spice shelf, wrap around _____	51
Spice shelf, between chambers _____	50
Spice cart, mobile _____	51
Strainer holder _____	49
Stainless steel range deck _____	46
Start up and demonstration _____	115
Warming chamber(s) _____	49
Waterfall backsplash, front gutter _____	46
Waterfall backsplash, rear gutter _____	46

heavy  
equipment

## SPECIFICATIONS

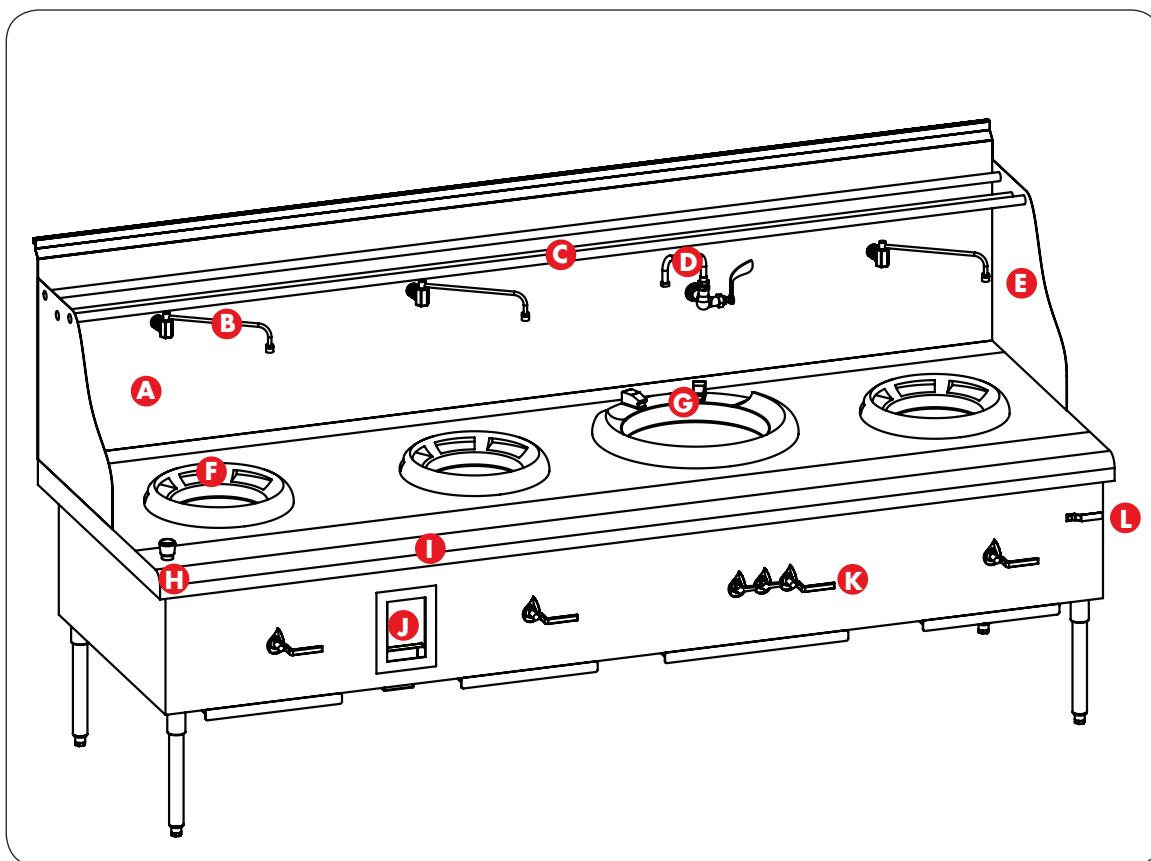
Each unit shall have (number) of chambers (specify size of each) with any burner (specify). Top is ¾" mild steel with a black epoxy finish fitted with front water sprinkler and rear gutter or optional front gutter with waterfall backsplash. Gutter drains to sink in body with removable perforated stainless steel basket accessible from front of unit. One chamber York and MASTERRANGE units have the sink in the gutter. 18 gauge backsplash. Front serving shelf is 14 gauge stainless steel. Wok cover rack and endsplashes are 18 gauge stainless steel. York and MASTERRANGE units with flues have a flue opening in the chamber vented by an air cooled, rust resistant flue riser terminating in a stainless steel extension chimney through a stainless steel return splash. York and MASTERRANGE units without flue risers vent at the chamber ring. Gas valve shall be large, knee operated type. Faucets shall be automatic and fed from a copper manifold at rear behind backsplash. Range body front is 20 gauge stainless steel with 14 gauge black body ends or optional stainless steel ends (specify). Fire chamber insulation has fiber ceramic for York and EcoDeck; MASTERRANGE has refractory brick. Insulation for all models is within stainless steel liners. A galvanized drip tray is suspended below each chamber. Legs are 1½" O.D. stainless steel. Stainless steel drip trays can be sold as an option.

## ECODECK PARTS IDENTIFICATION

- |   |   |
|---|---|
| <b>A</b> BACK SPLASH                    | <b>G</b> CANTONESE CHAMBER RING             |
| <b>B</b> SWING FAUCET                   | <b>H</b> TIMED WATER VALVE                  |
| <b>C</b> 3 PIPE WOK COVER/STRAINER RACK | <b>I</b> PLATE SHELF                        |
| <b>D</b> MANUAL FAUCET                  | <b>J</b> FRONT ACCESS SINK (WASTE) BASKET   |
| <b>E</b> SIDE SPLASH                    | <b>K</b> KNEE OPERATED GAS VALVES           |
| <b>F</b> MANDARIN CHAMBER RING          | <b>L</b> WATER WASH OVER RIDE CONTROL VALVE |



NEW PRODUCT

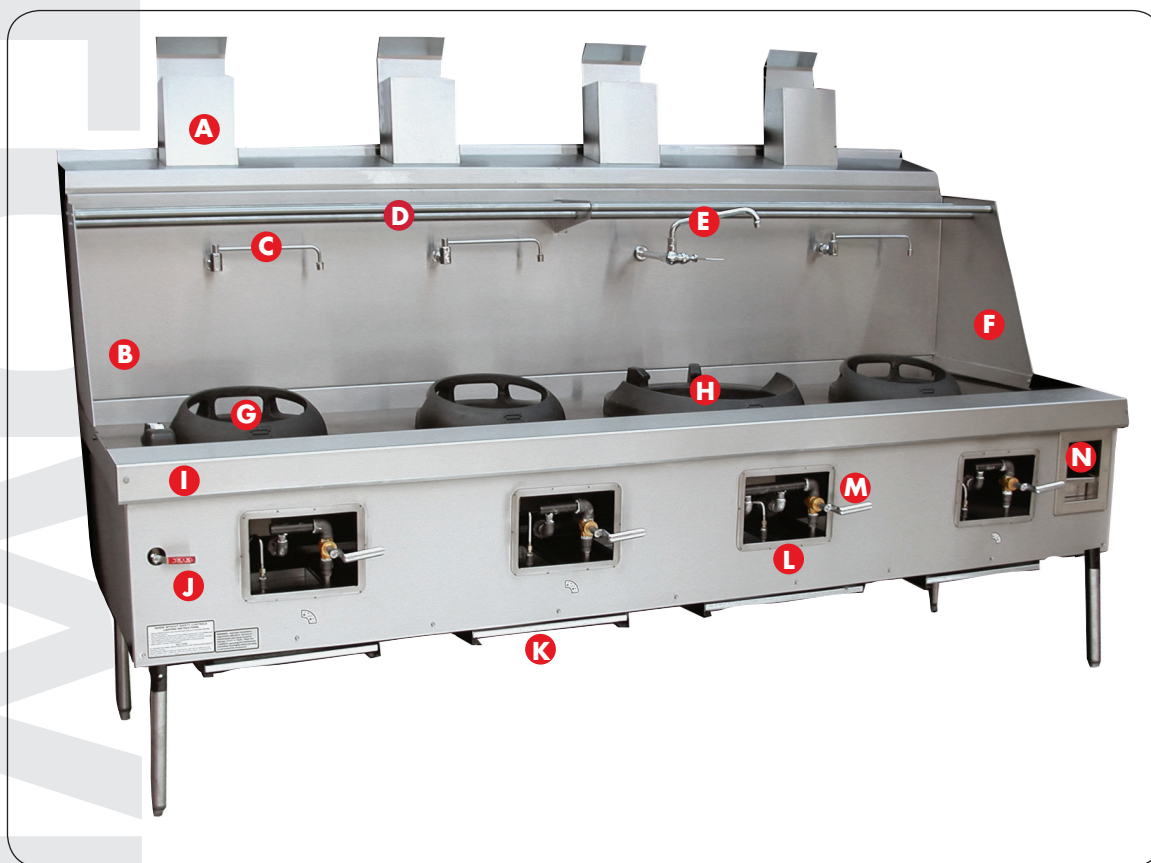


**EcoDeck**  
THE UNIQUE ENVIRONMENTAL SOLUTION

heavy  
equipment

## YORK AND MASTERRANGE PARTS IDENTIFICATION

- |   |   |
|---|---|
| <b>A</b> REMOVABLE FLUE RISER CAP       | <b>H</b> CANTONESE CHAMBER RING           |
| <b>B</b> BACK SPLASH                    | <b>I</b> PLATE SHELF                      |
| <b>C</b> SWING FAUCET                   | <b>J</b> WATER WASH CONTROL VALVE         |
| <b>D</b> 3 PIPE WOK COVER/STRAINER RACK | <b>K</b> DRIP TRAY                        |
| <b>E</b> MANUAL FAUCET                  | <b>L</b> PILOT LIGHT CONTROL VALVE        |
| <b>F</b> SIDE SPLASH                    | <b>M</b> KNEE OPERATED GAS VALVES         |
| <b>G</b> MANDARIN CHAMBER RING          | <b>N</b> FRONT ACCESS SINK (WASTE) BASKET |



heavy  
equipment



**MASTERRANGE**  
FOR THE PROFESSIONAL THERE IS NO EQUAL



**York**  
CUSTOM AT STANDARD PRICES

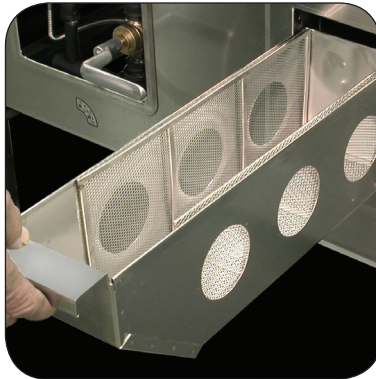


## STANDARD RANGE FEATURES



### CLOG RESISTANT PILOT

- Used with each burner (unless unit has safeties)
- Gas pressure regulator included



### FRONT ACCESS SINK AND STRAINER

- 5" wide standard, 10" optional
- 2" drain waste connection



### MODELS WITH FLUE RISERS VENT MOST HEAT AT REAR OF CHAMBER



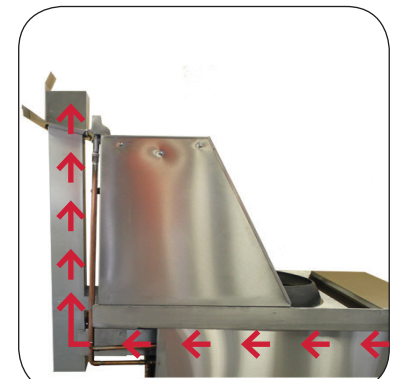
### Auto-Flo™ SWING FAUCET OVER EACH CHAMBER

- Pre-plumbed faucets for easy connection
- Front access for easy replacement



### WATER COOLED STEEL DECK

- Control valve located on front of range
- Deck wash drains to rear gutter



### FLUE RISERS VENT 30% OF CHAMBER HEAT INTO GALVANIZED RISERS



### LONG LASTING REFRACTORY BRICK



### REMOVABLE CHAMBER RINGS

- Chamber insulation is easily replaced



### DELTA-T VALVES MADE IN U.S.A



### CAST IRON MANDARIN WOK RINGS



### CAST IRON CANTONESE WOK RINGS



### CUSTOM GAS MANIFOLDS



**Select the range series that fits your budget and needs.**  
**Custom construction and arrangements available. Price varies with design.**

#### Standard features for all units include:

- "Ultralock" screwless backsplash—makes backsplashes and sidesplashes easy to remove during installation
- Limited custom layouts are available for no up charge.
- Nominal sizes of 13", 16", 18", 20", 22" cast iron chamber rings in any arrangement or combination.
- Choice of 12 burners available in any arrangement or combination (see page 12).
- Front access stainless 5" wide steel sink with 2" drain waste and removable stainless steel strainer basket
- Water cooled NSF listed black epoxy coated  $\frac{3}{16}$ " steel deck
- 14 gauge stainless steel serving shelf; 18 gauge stainless steel backsplash, rear gutter, side splash and wok cover rack; 20 gauge stainless steel front panel; 14 gauge steel body sides. Stainless steel body and sides standard on EcoDeck.
- Stainless steel legs
- Auto-Flo™ swing faucets over each chamber turn on automatically when spout is moved over wok.
- Knee operated gas valve for each chamber/burner
- Water cooled top and faucets are tested and pre-plumbed to a single point for easy connection.
- Gas pressure regulator and water pressure regulator
- Resilient chamber insulation prevents heat loss for a hotter chamber and protects range from heat for longer life.
- Cast iron chamber rings (see page 12 for full selection guide)
- Stainless steel rear gutter pitched to an internal stainless steel sink with removable basket.



### MASTERRANGE

FOR THE PROFESSIONAL THERE IS NO EQUAL

MASTERRANGE is for professionals who want the best. Durable fire brick with infrared capabilities generate and contain the intense heat in the chamber. Chefs stay cooler and take advantage of the higher temperatures required to cook the highest quality Asian dishes. MASTERRANGE features include all York features with improved chamber insulation:

- Built for applications requiring maximum performance and durability
- Ribbed refractory brick lined fire chambers offer the most intense heat
- Single chamber units with strainer baskets in the gutter—other arrangements available (see options on pages 20-21)
- Custom construction available—price varies with design



### EcoDeck

THE UNIQUE ENVIRONMENTAL SOLUTION

EcoDeck ranges can operate without cooling water. Fully customizable designs and layouts are available. Town has applied thermodynamic principles to the ancient art of Chinese cooking. Town's unique *InsulGap* design enables the range to operate without water and prevents the deck from overheating. It achieves this by isolating the heat-conducting wok chambers from the top deck of the range. The design eliminates warping issues, which in turn eliminates the need to cool the deck, saving hundreds of thousands of gallons of water annually.

- User operated timed valve provides 5-10 second burst of cleaning water
- Full-length stainless steel water-cooling line for deck, with control valve for end of shift cleaning
- Unique front panel and side panel design
- Custom construction available—price varies with design
- Fiber ceramic chamber insulation




### York

CUSTOM AT STANDARD PRICES

- Special chamber spacing on standard bodies available at no extra charge
- Custom body lengths are available
- All options are available to be configured to the customer's requirements
- Fiber ceramic chamber insulation
- Single chamber units available with strainer baskets in the gutter or internal sink/strainer
- Custom construction available—price varies with design

# RANGE BURNERS, CHAMBER RINGS AND CHAMBER INSULATION

\* burners can only be used in 16" chambers or larger

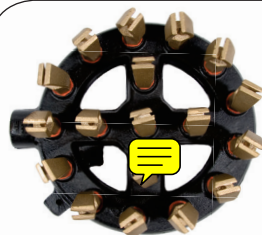
 **BTU GUIDE** more flames = higher BTUs



## 16 TIP VOLCANO

Tall flame, focused high heat. Medium spillage tolerance.

ITEM NO.	GAS	MBTUH
226916N	natural	75
226916P	propane	53



## 18 TIP VERTICAL SHIELD

Traditional favorite.  
Wide heat area.  
Some spillage tolerance.

ITEM NO.	GAS	MBTUH
226911N	nat.	97
226911P	prop.	62



## 18 TIP ANGLE SHIELD

For larger chambers.  
Focused high heat.  
Tolerates food spills.

ITEM NO.	GAS	MBTUH
226920N	nat.	90
226920P	prop.	80



## 23 JET TIP

Traditional favorite.  
Wide heat area.  
Clogs from food spillage.

ITEM NO.	GAS	MBTUH
226800N	nat.	90
226800P	prop.	92



## 32 JET TIP

For larger chambers.  
Wide heat area.  
Clogs from food spillage.

ITEM NO.	GAS	MBTUH
226804N	nat.	116
226804P	prop.	103



## 9 TIP NO-CLOG®

Tall flame, focused  
medium heat.  
Tolerates food spills.

ITEM NO.	GAS	MBTUH
226950N	nat.	62
226950P	prop.	44



## 12 TIP NO CLOG®

Tall flame, focused high heat.  
Tolerates food spills.

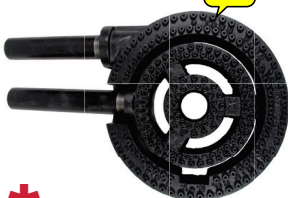
ITEM NO.	GAS	MBTUH
226960N	nat.	80
226960P	prop.	53



## 2 RING BURNER

Simmer to saute heat.  
Excellent for soup.  
Low maintenance.

ITEM NO.	GAS	MBTUH
226130N	nat.	75
226130P	prop.	58



## 3 RING BURNER

Simmer to saute heat for  
large chambers.  
Low maintenance.

ITEM NO.	GAS	MBTUH
226131N	nat.	137
226131P	prop.	120



## MINI JET BURNER

(best for heated chambers)

ITEM NO.	GAS	MBTUH
226970N	nat.	50
226970P	prop.	50



## 5" DIAMETER

## MUSHROOM BURNER

Low heat, use for blanching  
and warming only.

ITEM NO.	GAS	MBTUH
229355N	nat.	20
229355P	prop.	20

heavy  
equipment

## BTUs AT A GLANCE


BURNER <sup>1</sup>	PART NO.	MBTUH, NATURAL	MBTUH, PROPANE
16 TIP VOLCANO	226916	75	53
18 TIP VERTICAL SHIELD	226911	97	62
18 TIP ANGLE SHIELD <sup>2</sup>	226920	90	80
23 TIP JET	226800	90	92
32 TIP JET <sup>2</sup>	226804	116	103
9 TIP NO-CLOG	226950	62	44
12 TIP NO-CLOG	226960	80	53
2 RING	226130	75	58
3 RING <sup>2</sup>	226131	137	120
MINI JET	226970	50	50
MUSHROOM	229355	20	20


<sup>1</sup>order burner by part number (page 12)

<sup>2</sup>intended for chambers 16" and larger

heavy  
equipment

## CAST IRON CHAMBER RINGS ONLY AVAILABLE FOR TOWN RANGES

- Maximize burner performance
- Durable and replaceable
- Focuses heat to wok
- Protect chef from chamber heat
- Hold  best

ITEM NO.	CHAMBER SIZE (NOMINAL)	FITS WOK(S) 
225113	13"	16" - 16"
225116	16"	18" - 20"
225118	18"	20" - 22"
225120	20"	22" - 28"
225122	22"	26" - 30"



**MANDARIN CHAMBER RING  
FOR 13" CHAMBERS**



**CANTONESE CHAMBER RING  
FOR 16", 18", 20" OR 22" CHAMBERS**

## CHAMBER INSULATION

### REFRACTORY BRICK SLEEVE

- MASTERRANGE refractory brick is most durable
- Protects range from heat for longer life



### FIBER CERAMIC SLEEVE

- York uses long-lasting fiber ceramics
- Prevents heat loss for a hotter chamber
- No cement required



# 1 CHAMBER RANGES



**MASTERRANGE**  
FOR THE PROFESSIONAL THERE IS NO EQUAL



**York**  
CUSTOM AT STANDARD PRICES



**MASTERRANGE/YORK  
WITH SINK AND FLUE**



**MASTERRANGE/YORK  
WITH SINK, NO FLUE**



**MASTERRANGE/YORK  
NO SINK, NO FLUE**

**STANDARD FEATURES** PAGE 10-11  
**OPTIONS AND ACCESSORIES** PAGES 44-53  
**AVAILABLE CHAMBER SIZES** 13", 16", 18", 20", 22"<sup>1</sup>

## MASTERRANGE

Our finest. Refractory brick chamber cooks faster and lasts longer. Chamber located according to customer's specification. Please specify with or without internal sink—30" minimum width without sink, 36" minimum width with sink. All options available.

### FINISHES AVAILABLE

#### MASTERRANGE WITH FLUE

#### MASTERRANGE WITHOUT FLUE

#### DESCRIPTION

MF-1-STD-N or P<sup>2</sup> \_\_\_\_\_ M-1-STD-N or P \_\_\_\_\_ 1 chamber, standard black painted steel body-sides

MF-1-SS-N or P<sup>2</sup> \_\_\_\_\_ M-1-SS-N or P \_\_\_\_\_ 1 chamber, stainless steel body-sides

**SPECIFY WITH OR WITHOUT INTERNAL SINK. 30" MINIMUM WIDTH WITHOUT SINK 36" MINIMUM WIDTH WITH SINK.**

### SHIP WEIGHT AND SIZE

#### MODEL NO.

#### SHIP WEIGHT<sup>3</sup>

#### CUBIC FEET<sup>3</sup>

M-1-<sup>2</sup> \_\_\_\_\_ 400 \_\_\_\_\_ 52

MF-1-<sup>2</sup> \_\_\_\_\_ 500 \_\_\_\_\_ 58

**NO. 229920 OPTIONAL SINGLE CHAMBER FRONT SINK IN BASKET. MINIMUM 36" WIDTH REQUIRED.**

## YORK

The industry standard. Fiber ceramic chamber located according to customer's specification. Strainer basket in gutter for 30" model only. All options available.

### FINISHES AVAILABLE

#### YORK WITH FLUE

#### YORK WITHOUT FLUE

#### DESCRIPTION

YF-1-STD-N or P<sup>2</sup> \_\_\_\_\_ Y-1-STD-N or P \_\_\_\_\_ 1 chamber, standard black painted steel body-sides

YF-1-SS-N or P<sup>2</sup> \_\_\_\_\_ Y-1-SS-N or P \_\_\_\_\_ 1 chamber, stainless steel body-sides

### SHIP WEIGHT AND SIZE

#### MODEL NO.

#### SHIP WEIGHT<sup>3</sup>

#### CUBIC FEET<sup>3</sup>

Y-1-<sup>2</sup> \_\_\_\_\_ 360 \_\_\_\_\_ 52

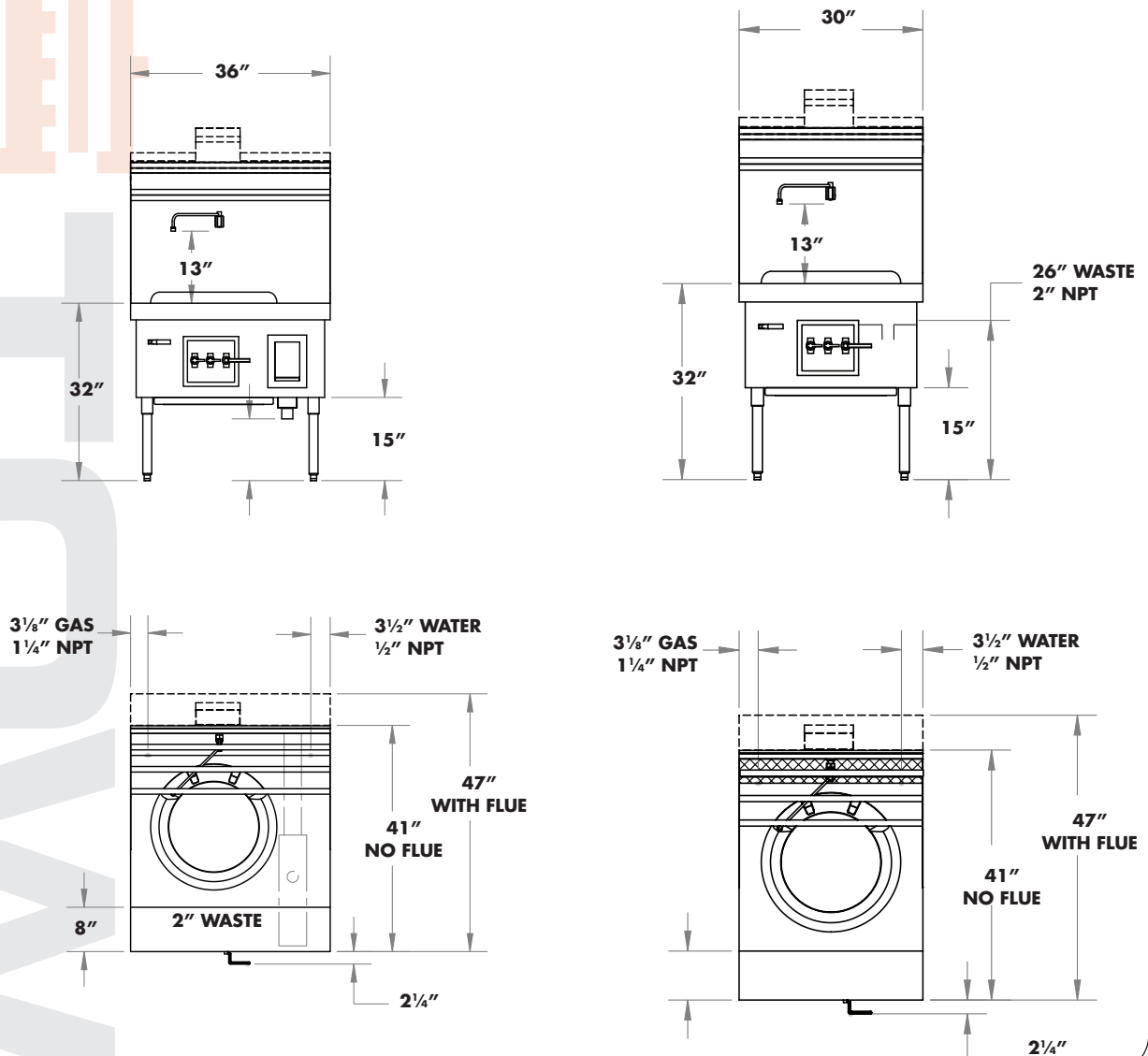
YF-1-<sup>2</sup> \_\_\_\_\_ 400 \_\_\_\_\_ 58

<sup>1</sup> multiple large chambers require a custom body size

<sup>2</sup> specify finish and type of gas—N: natural/P: propane

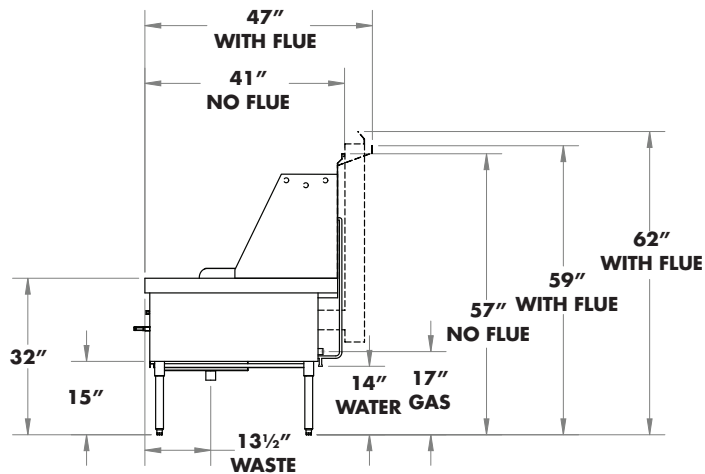
<sup>3</sup> approximate

## FRONT GUTTER DESIGNS ARE AVAILABLE ON REQUEST



heavy  
equipment

## SIDE VIEW OF ALL YORK AND MASTERRANGE MODELS



# 1 CHAMBER ECODECK RANGES

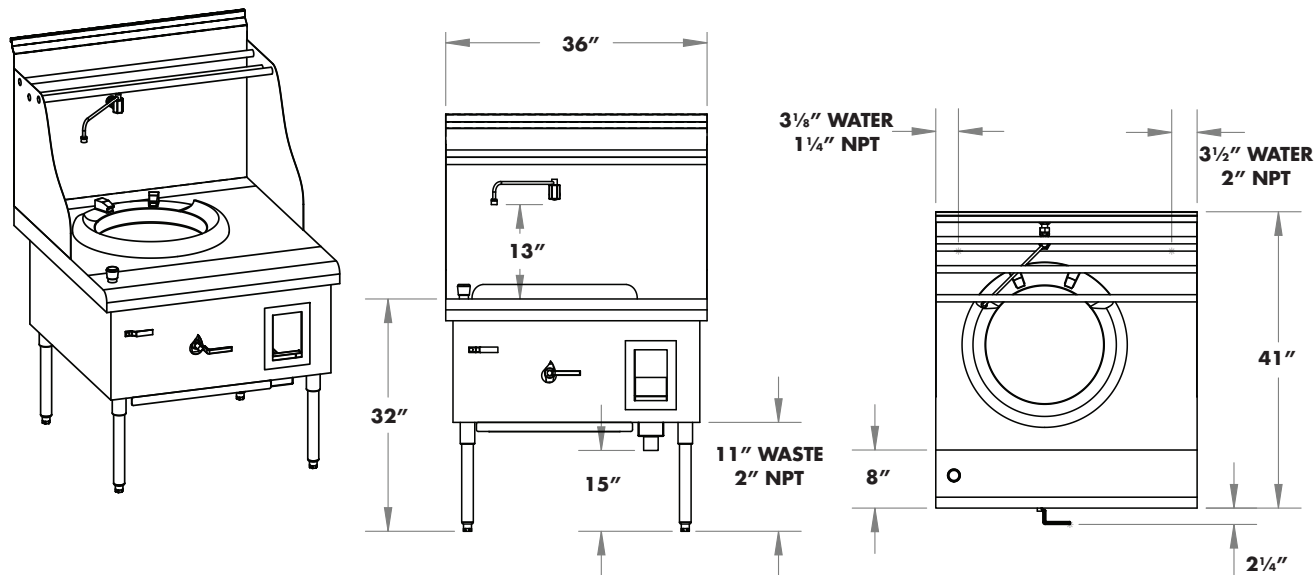


**EcoDeck**  
THE UNIQUE ENVIRONMENTAL SOLUTION

**CENTER** 1 CHAMBER WITH SINK **RIGHT** 1 CHAMBER WITH SINK IN GUTTER

## 1 CHAMBER ECODECK

NEWLY INTRODUCED THIRD QUARTER OF 2012



**STANDARD FEATURES** PAGE 10-11

**OPTIONS AND ACCESSORIES** PAGES 45-53

**AVAILABLE CHAMBER SIZES** 13", 16", 18", 20", 22"

EcoDeck ranges can operate without cooling water. Fully customizable designs and layouts are available.

## ECODECK STANDARD DIMENSIONS

MODEL NO.	CHAMBERS	LENGTH/DEPTH
E-1-SS <sup>1</sup>	1	36"/41"

## FINISHES AVAILABLE

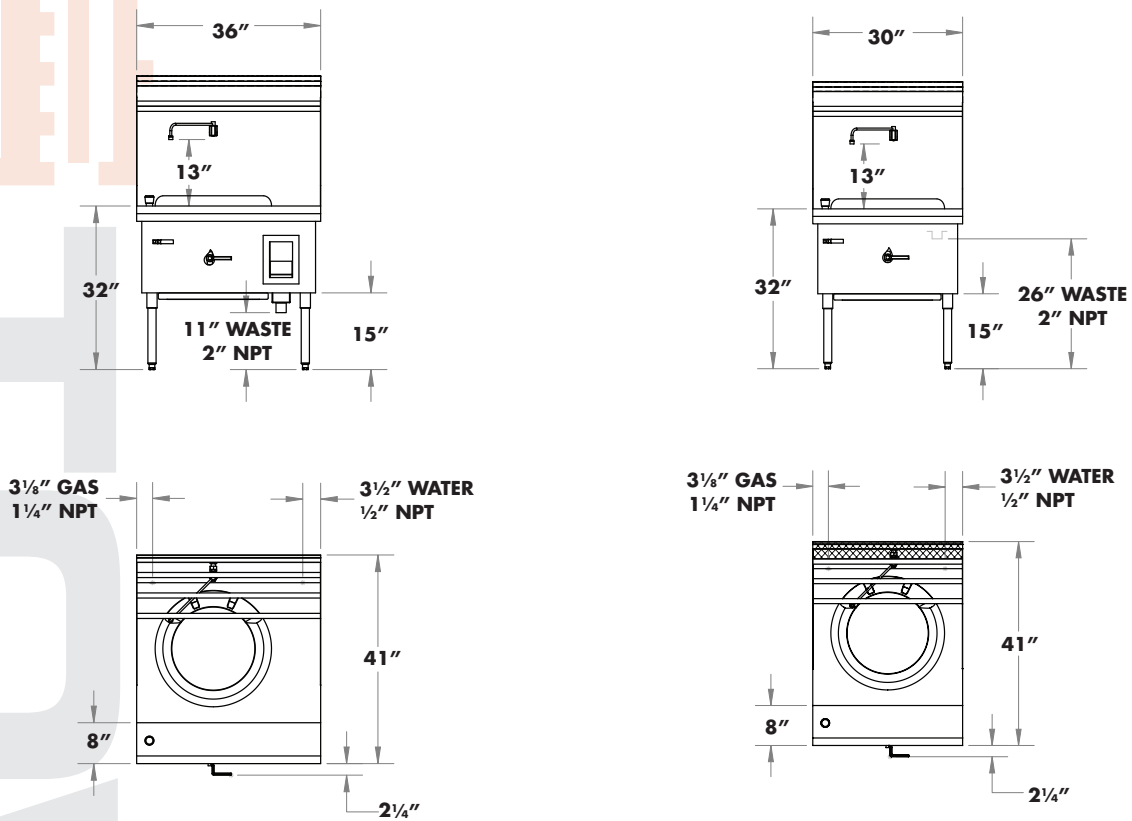
MODEL NO.	DESCRIPTION
E-1-SS-N or P <sup>1</sup>	1 chamber, stainless steel body and sides

## SHIP WEIGHT AND SIZE

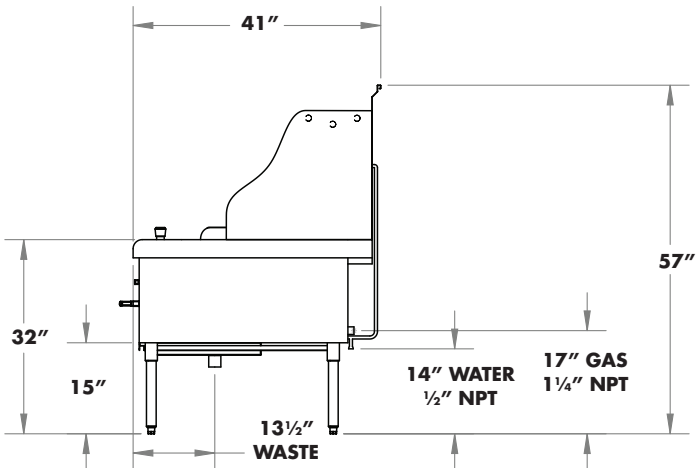
MODEL NO.	SHIP WEIGHT <sup>2</sup>	CUBIC FEET <sup>1</sup>
E-1- <sup>1</sup>	360	52

<sup>1</sup> approximate

<sup>2</sup> specify finish and type of gas—N: natural/P: propane



SIDE VIEW OF ALL ECODECK MODELS





## 2 CHAMBER RANGES



**MASTERRANGE**  
FOR THE PROFESSIONAL THERE IS NO EQUAL



**York**  
CUSTOM AT STANDARD PRICES



**2 CHAMBER WITH FLUE**



**2 CHAMBER WITHOUT FLUE**

**STANDARD FEATURES** PAGES 10-11  
**OPTIONS AND ACCESSORIES** PAGES 44-53  
**AVAILABLE CHAMBER SIZES** 13", 16", 18", 20", 22"<sup>1</sup>

### MASTERRANGE

Our finest. Refractory brick chamber cooks faster and lasts longer. Chambers located according to customer's specification. All options available.

#### FINISHES AVAILABLE

##### MASTERRANGE WITH FLUE

##### MASTERRANGE WITHOUT FLUE

##### DESCRIPTION

MF-2-STD-N or P<sup>2</sup> \_\_\_\_\_ M-2-STD-N or P \_\_\_\_\_ 2 chamber, standard painted black steel body-sides  
MF-2-SS-N or P<sup>2</sup> \_\_\_\_\_ M-2-SS-N or P \_\_\_\_\_ 2 chamber, stainless steel body-sides

#### SHIP WEIGHT AND SIZE

MODEL NO.	SHIP WEIGHT <sup>3</sup>	CUBIC FEET <sup>3</sup>
M-2- <sup>2</sup> _____	750 _____	95 _____
MF-2- <sup>2</sup> _____	800 _____	105 _____

### YORK

The industry standard. Fiber ceramic chamber located according to customer's specification. All options available.

#### FINISHES AVAILABLE

##### YORK WITH FLUE

##### YORK WITHOUT FLUE

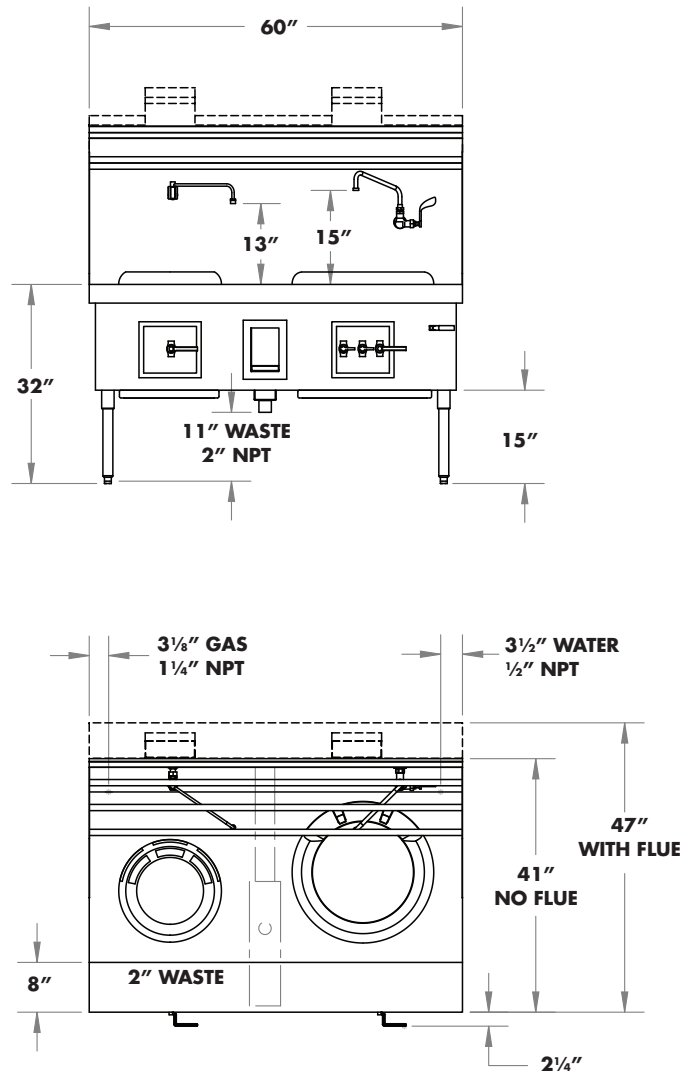
##### DESCRIPTION

YF-2-STD-N or P<sup>2</sup> \_\_\_\_\_ Y-2-STD-N or P \_\_\_\_\_ 2 chamber, standard painted black steel body-sides  
YF-2-SS-N or P<sup>2</sup> \_\_\_\_\_ Y-2-SS-N or P \_\_\_\_\_ 2 chamber, stainless steel body-sides

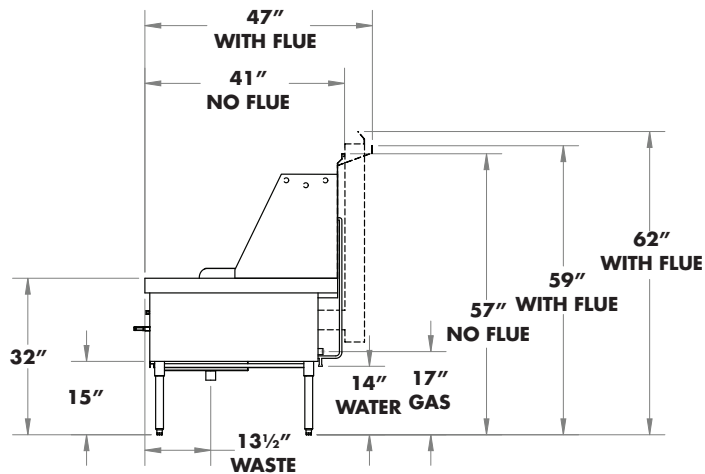
#### SHIP WEIGHT AND SIZE

MODEL NO.	SHIP WEIGHT <sup>3</sup>	CUBIC FEET <sup>3</sup>
Y-2- <sup>2</sup> _____	600 _____	95 _____
YF-2- <sup>2</sup> _____	700 _____	105 _____

<sup>1</sup> multiple large chambers require a custom body size  
<sup>2</sup> specify finish and type of gas—N: natural/P: propane  
<sup>3</sup> approximate



## SIDE VIEW OF ALL YORK AND MASTERRANGE MODELS



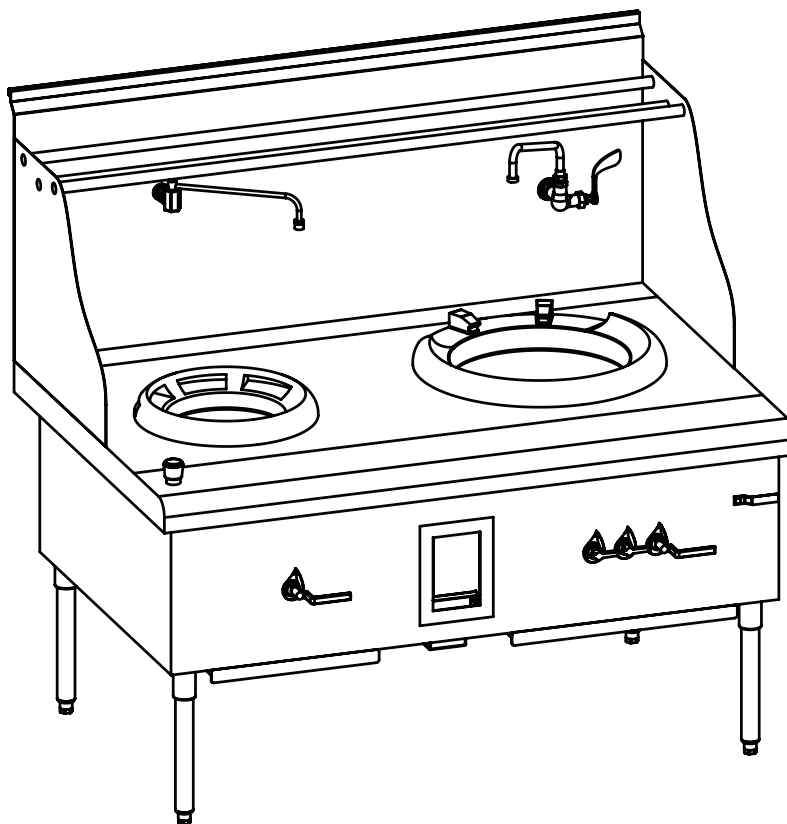
## 2 CHAMBER ECODECK RANGES



**EcoDeck**  
THE UNIQUE ENVIRONMENTAL SOLUTION

### 2 CHAMBER ECODECK

NEWLY INTRODUCED THIRD QUARTER OF 2012



**STANDARD FEATURES** PAGE 10-11

**OPTIONS AND ACCESSORIES** PAGES 45-53

**AVAILABLE CHAMBER SIZES** 13", 16", 18", 20", 22"<sup>1</sup>

EcoDeck ranges can operate without cooling water. Fully customizable designs and layouts are available.

#### ECODECK STANDARD DIMENSIONS

MODEL NO.	CHAMBERS	LENGTH/DEPTH
E-2-SS <sup>2</sup>	2	60"/41"

#### FINISHES AVAILABLE

MODEL NO.	DESCRIPTION
E-2-SS-N or P <sup>2</sup>	2 chamber, all stainless steel exterior

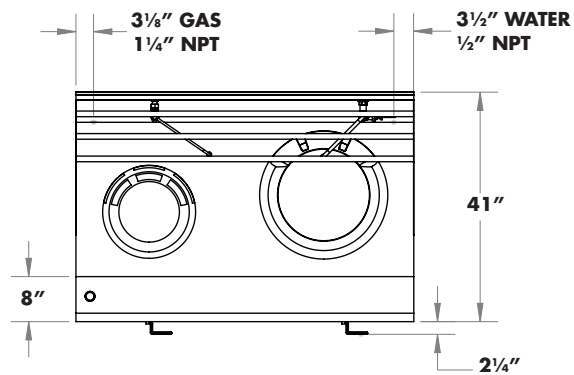
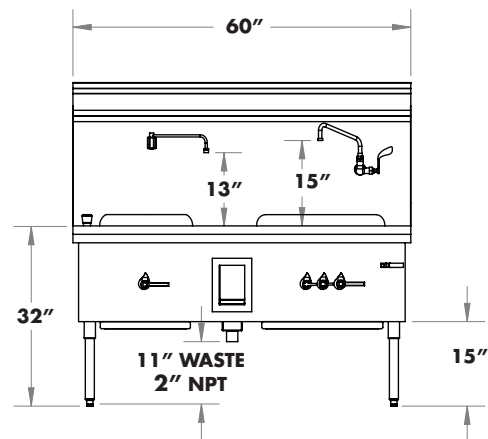
#### SHIP WEIGHT AND SIZE

MODEL NO.	SHIP WEIGHT <sup>3</sup>	CUBIC FEET <sup>3</sup>
E-2- <sup>2</sup>	600	95

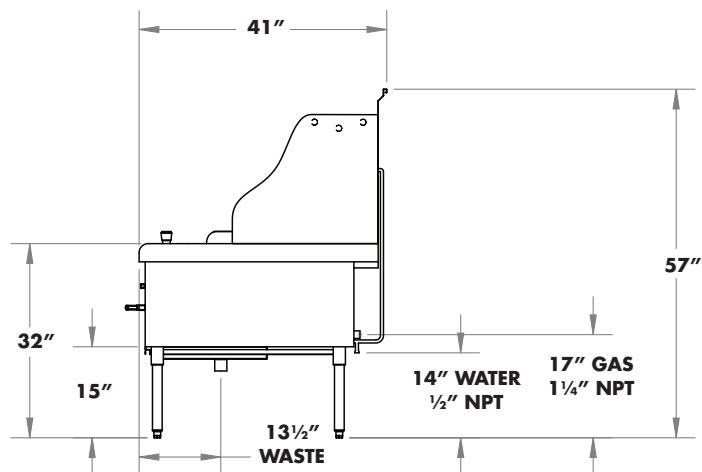
<sup>1</sup> multiple large chambers require a custom body size

<sup>2</sup> specify finish and type of gas—N: natural/P: propane

<sup>3</sup> approximate



## SIDE VIEW OF ALL ECODECK MODELS



heavy  
equipment

## 3 CHAMBER RANGES



**MASTERRANGE**  
FOR THE PROFESSIONAL THERE IS NO EQUAL



**York**  
CUSTOM AT STANDARD PRICES



**3 CHAMBER WITH FLUE**



**3 CHAMBER WITHOUT FLUE**

**STANDARD FEATURES** PAGE 10-11  
**OPTIONS AND ACCESSORIES** PAGES 44-53  
**AVAILABLE CHAMBER SIZES** 13", 16", 18", 20", 22"<sup>1</sup>

### MASTERRANGE

Our finest. Refractory brick chamber cooks faster and lasts longer. Chambers located according to customer's specification. All options available.

#### FINISHES AVAILABLE MASTERRANGE WITH FLUE

MF-3-STD-N or P \_\_\_\_\_

MF-3-SS-N or P \_\_\_\_\_

#### MASTERRANGE WITHOUT FLUE

M-3-STD-N or P \_\_\_\_\_

M-3-SS-N or P \_\_\_\_\_

#### DESCRIPTION

3 chamber, standard black painted steel body-sides

3 chamber, stainless steel body-sides

#### SHIP WEIGHT AND SIZE MODEL NO.

M-3-<sup>2</sup> \_\_\_\_\_

MF-3-<sup>2</sup> \_\_\_\_\_

#### SHIP WEIGHT<sup>3</sup>

1000 \_\_\_\_\_

1150 \_\_\_\_\_

#### CUBIC FEET<sup>3</sup>

129 \_\_\_\_\_

144 \_\_\_\_\_

### YORK

The industry standard. Fiber ceramic chamber located according to customer's specification. All options available.

#### FINISHES AVAILABLE YORK WITH FLUE

YF-3-STD-N or P \_\_\_\_\_

YF-3-SS-N or P \_\_\_\_\_

#### YORK WITHOUT FLUE

Y-3-STD-N or P \_\_\_\_\_

Y-3-SS-N or P \_\_\_\_\_

#### DESCRIPTION

3 chamber, standard black painted steel body-sides

3 chamber, stainless steel body-sides

#### SHIP WEIGHT AND SIZE MODEL NO.

Y-3-<sup>2</sup> \_\_\_\_\_

YF-3-<sup>2</sup> \_\_\_\_\_

#### SHIP WEIGHT<sup>3</sup>

800 \_\_\_\_\_

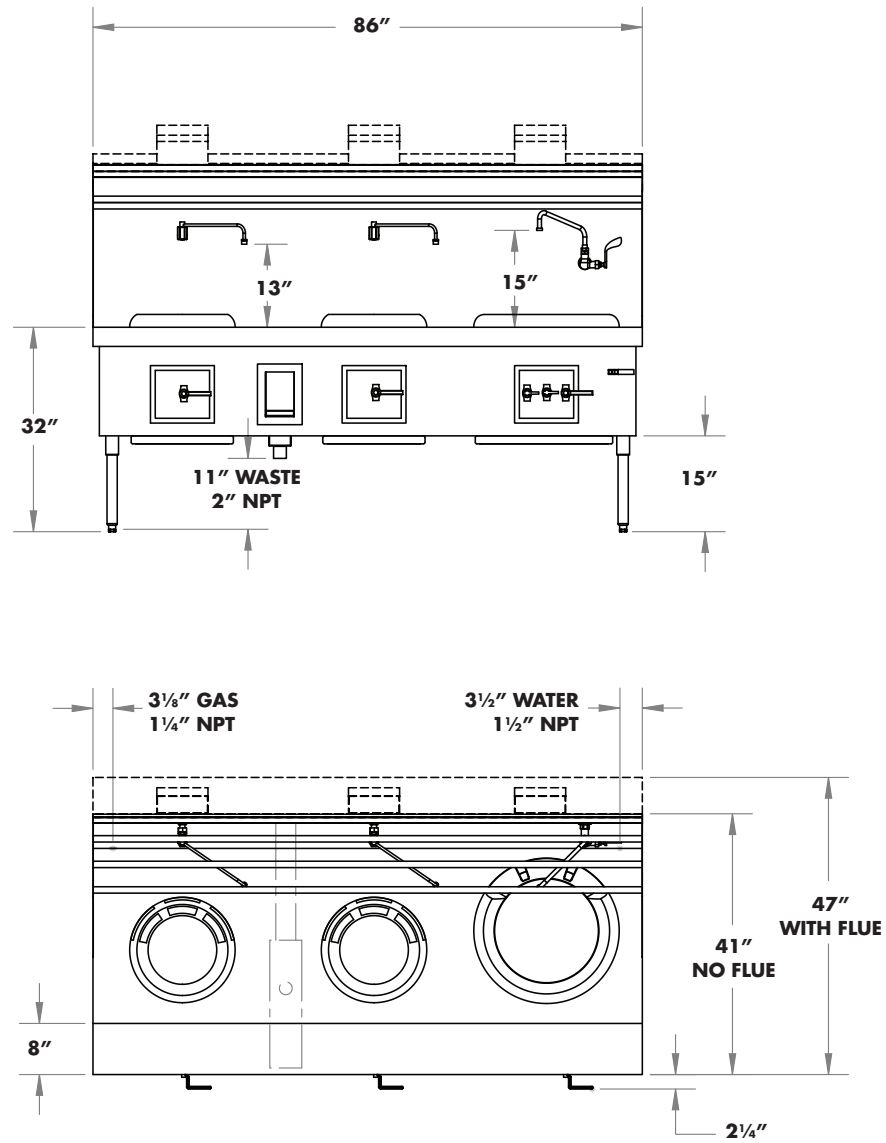
950 \_\_\_\_\_

#### CUBIC FEET<sup>3</sup>

129 \_\_\_\_\_

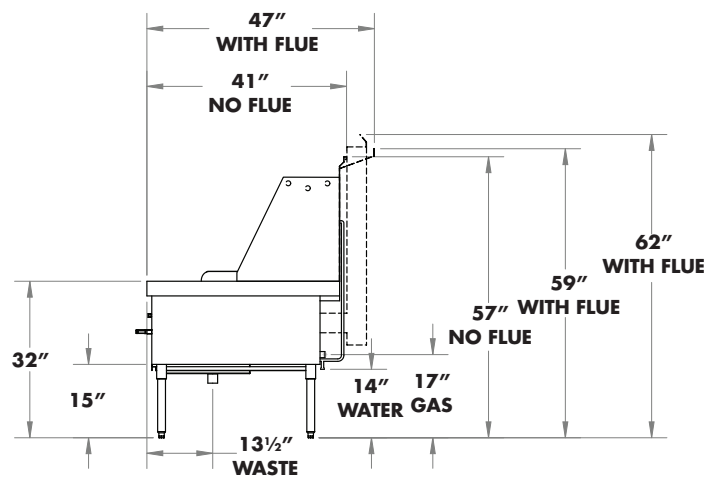
144 \_\_\_\_\_

<sup>1</sup> multiple large chambers require a custom body size  
<sup>2</sup> specify finish and type of gas—N: natural/P: propane  
<sup>3</sup> approximate



heavy  
equipment

## SIDE VIEW OF ALL YORK AND MASTERRANGE MODELS

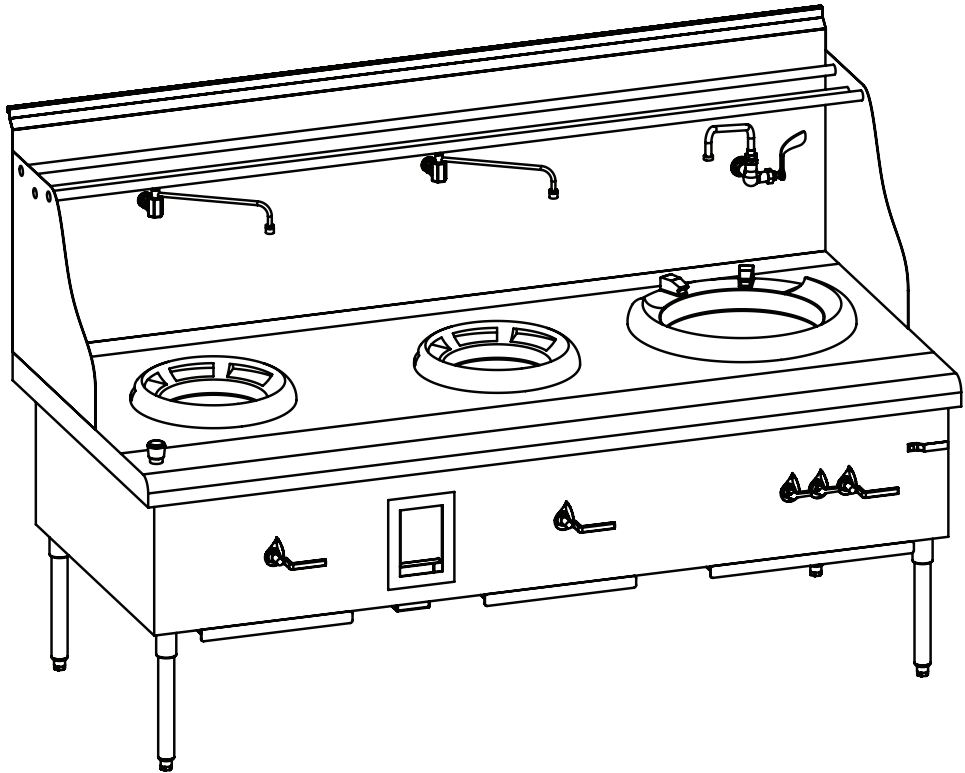


3 CHAMBER ECODECK RANGES



heavy  
equipment

3 CHAMBER ECODECK  
NEWLY INTRODUCED THIRD QUARTER OF 2012



**STANDARD FEATURES** PAGE 10-11  
**OPTIONS AND ACCESSORIES** PAGES 45-53  
**AVAILABLE CHAMBER SIZES** 13", 16", 18", 20", 22"<sup>1</sup>

EcoDeck ranges can operate without cooling water. Fully customizable designs and layouts are available.

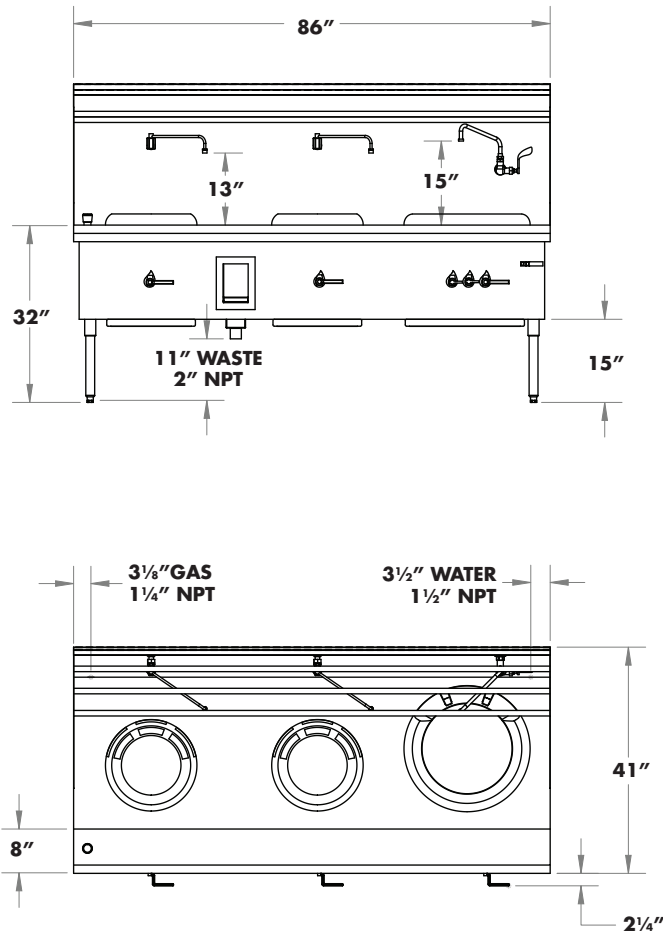
ECODECK STANDARD DIMENSIONS		
MODEL NO.	CHAMBERS	LENGTH/DEPTH
E-3-SS <sup>2</sup>	3	86"/41"

FINISHES AVAILABLE	
MODEL NO.	DESCRIPTION
E-3-SS-N or P <sup>2</sup>	3 chamber, stainless steel body-sides

SHIP WEIGHT AND SIZE		
MODEL NO.	SHIP WEIGHT <sup>3</sup>	CUBIC FEET <sup>3</sup>
E-3- <sup>2</sup>	800	129

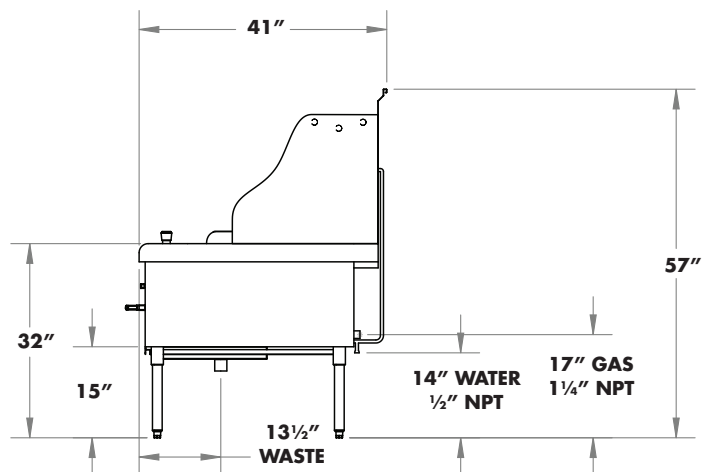
<sup>1</sup> multiple large chambers require a custom body size  
<sup>2</sup> specify finish and type of gas—N: natural/P: propane  
<sup>3</sup> approximate





heavy  
equipment

## SIDE VIEW OF ALL ECODECK MODELS



## 4 CHAMBER RANGES



**MASTERRANGE**  
FOR THE PROFESSIONAL THERE IS NO EQUAL



**York**  
CUSTOM AT STANDARD PRICES



4 CHAMBER WITH FLUE



4 CHAMBER WITHOUT FLUE

**STANDARD FEATURES** PAGE 10-11  
**OPTIONS AND ACCESSORIES** PAGES 44-53  
**AVAILABLE CHAMBER SIZES** 13", 16", 18", 20", 22"<sup>1</sup>

### MASTERRANGE

Our finest. Refractory brick chamber cooks faster and lasts longer. Chambers located according to customer's specification. All options available.

#### FINISHES AVAILABLE MASTERRANGE WITH FLUE

MF-4-STD-N or P<sup>2</sup> \_\_\_\_\_ M-4-STD-N or P \_\_\_\_\_ 4 chamber, standard black painted steel body-sides  
MF-4-SS-N or P<sup>2</sup> \_\_\_\_\_ M-4-SS-N or P \_\_\_\_\_ 4 chamber, stainless steel body-sides

#### MASTERRANGE WITHOUT FLUE

#### DESCRIPTION

#### SHIP WEIGHT AND SIZE MODEL NO.

#### SHIP WEIGHT<sup>3</sup>

#### CUBIC FEET<sup>3</sup>

M-4-<sup>2</sup> \_\_\_\_\_ 1400 lb. \_\_\_\_\_ 163  
MF-4-<sup>2</sup> \_\_\_\_\_ 1500 lb. \_\_\_\_\_ 182

### YORK

The industry standard. Fiber ceramic chamber located according to customer's specification. All options available.

#### FINISHES AVAILABLE

#### YORK WITH FLUE

#### YORK WITHOUT FLUE

#### DESCRIPTION

YF-4-STD-N or P \_\_\_\_\_ Y-4-STD-N or P \_\_\_\_\_ 4 chamber, standard black painted steel body-sides  
YF-4-SS-N or P \_\_\_\_\_ Y-4-SS-N or P \_\_\_\_\_ 4 chamber, stainless steel body-sides

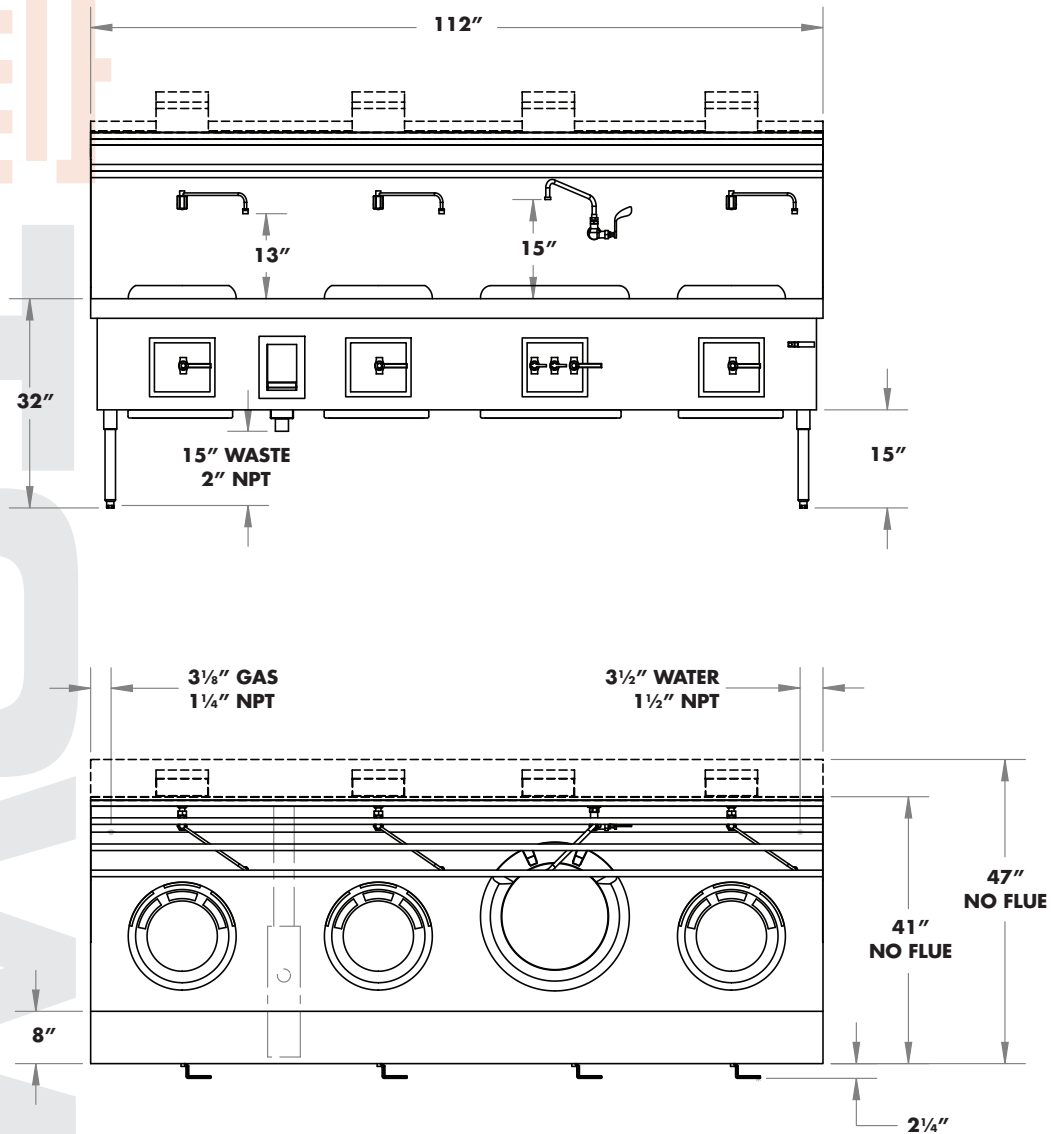
#### SHIP WEIGHT AND SIZE MODEL NO.

#### SHIP WEIGHT<sup>3</sup>

#### CUBIC FEET<sup>3</sup>

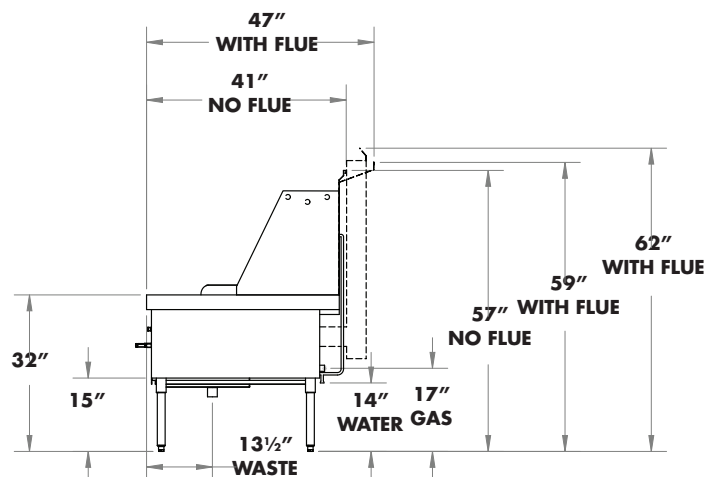
Y-4-<sup>2</sup> \_\_\_\_\_ 1000 lb. \_\_\_\_\_ 163  
YF-4-<sup>2</sup> \_\_\_\_\_ 1300 lb. \_\_\_\_\_ 182

<sup>1</sup> multiple large chambers require a custom body size  
<sup>2</sup> specify finish and type of gas—N: natural/P: propane  
<sup>3</sup> approximate



heavy  
equipment

**SIDE VIEW OF ALL YORK AND MASTERRANGE MODELS**

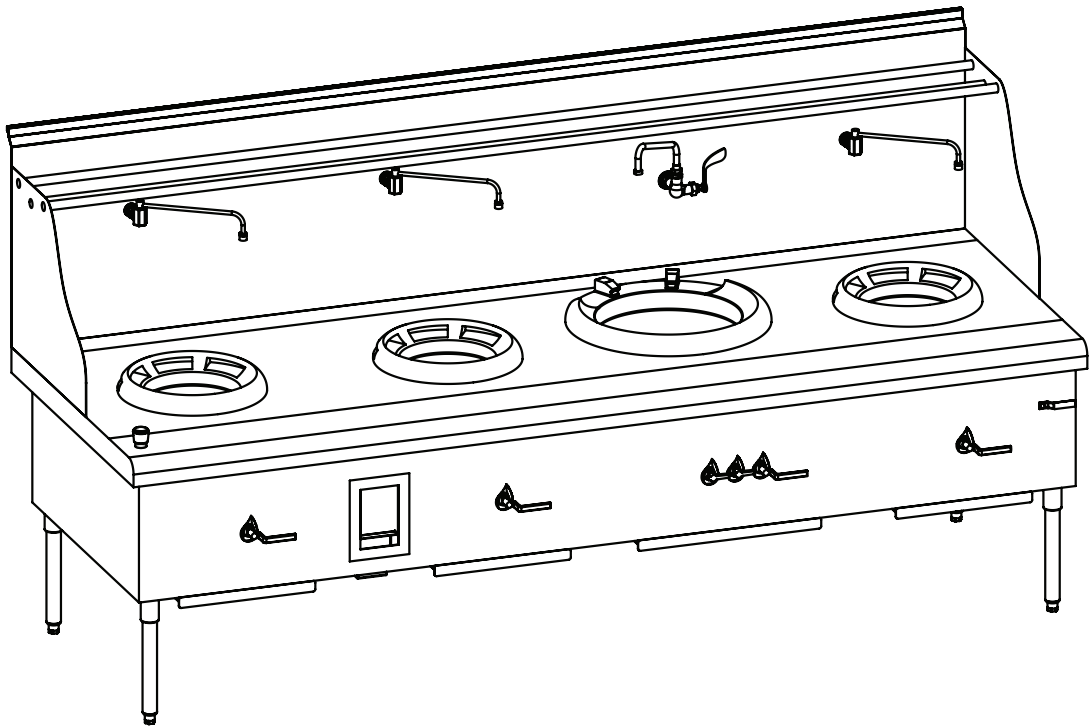


4 CHAMBER ECODECK RANGES



heavy  
equipment

4 CHAMBER ECODECK  
NEWLY INTRODUCED THIRD QUARTER OF 2012



**STANDARD FEATURES** PAGE 10-11  
**OPTIONS AND ACCESSORIES** PAGES 45-53  
**AVAILABLE CHAMBER SIZES** 13", 16", 18", 20", 22"<sup>1</sup>

EcoDeck ranges can operate without cooling water. Fully customizable designs and layouts are available.

ECODECK STANDARD DIMENSIONS

MODEL NO.	CHAMBERS	LENGTH/DEPTH
E-4-SS <sup>2</sup>	4	112"/41"

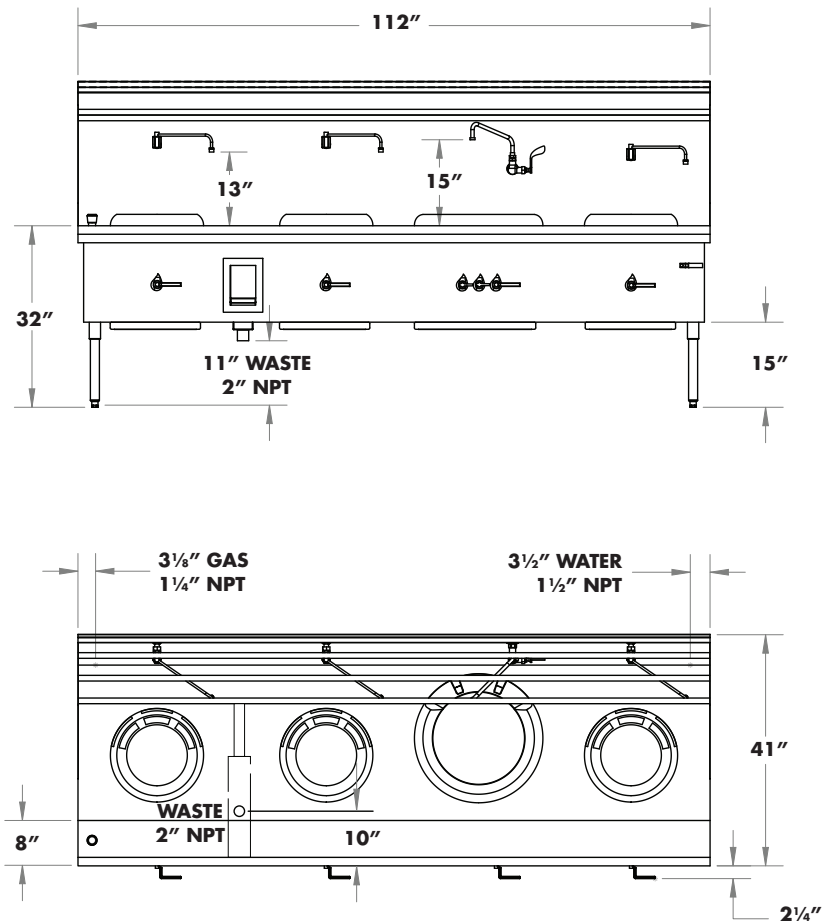
FINISHES AVAILABLE

MODEL NO.	DESCRIPTION
E-4-SS-N or P <sup>1</sup>	4 chamber, all stainless steel exterior

SHIP WEIGHT AND SIZE

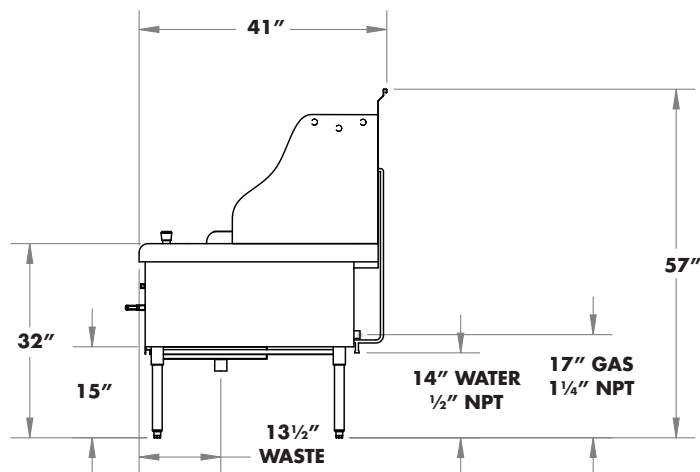
MODEL NO.	SHIP WEIGHT <sup>3</sup>	CUBIC FEET <sup>3</sup>
E-4- <sup>2</sup>	1000	163

<sup>1</sup> multiple large chambers require a custom body size  
<sup>2</sup> specify finish and type of gas—N: natural/P: propane  
<sup>3</sup> approximate



heavy  
equipment

## SIDE VIEW OF ALL ECODECK MODELS



## 5 CHAMBER RANGES



**MASTERRANGE**  
FOR THE PROFESSIONAL THERE IS NO EQUAL



**York**  
CUSTOM AT STANDARD PRICES



5 CHAMBER WITH FLUE



5 CHAMBER WITHOUT FLUE

**STANDARD FEATURES** PAGE 10-11  
**OPTIONS AND ACCESSORIES** PAGES 44-53  
**AVAILABLE CHAMBER SIZES** 13", 16", 18", 20", 22"<sup>1</sup>

### MASTERRANGE

Our finest. Refractory brick chamber cooks faster and lasts longer. Chambers located according to customer's specification. All options available.

#### FINISHES AVAILABLE MASTERRANGE WITH FLUE

MF-5-STD-N or P<sup>2</sup> \_\_\_\_\_

MF-5-SS-N or P<sup>2</sup> \_\_\_\_\_

#### MASTERRANGE WITHOUT FLUE

M-5-STD-N or P \_\_\_\_\_

M-5-SS-N or P \_\_\_\_\_

#### DESCRIPTION

5 chamber, standard black painted steel body-sides

5 chamber, stainless steel body-sides

#### SHIP WEIGHT AND SIZE MODEL NO.

M-5-<sup>2</sup> \_\_\_\_\_

MF-5-<sup>2</sup> \_\_\_\_\_

#### SHIP WEIGHT<sup>3</sup>

1600 \_\_\_\_\_

1800 \_\_\_\_\_

#### CUBIC FEET<sup>3</sup>

209 \_\_\_\_\_

232 \_\_\_\_\_

### YORK

The industry standard. Fiber ceramic chamber located according to customer's specification, strainer basket in gutter. All options available.

#### FINISHES AVAILABLE

##### YORK WITH FLUE

YF-5-STD-N or P \_\_\_\_\_

YF-5-SS-N or P \_\_\_\_\_

##### YORK WITHOUT FLUE

Y-5-STD-N or P \_\_\_\_\_

Y-5-SS-N or P \_\_\_\_\_

#### DESCRIPTION

5 chamber, standard black painted steel body-sides

5 chamber, stainless steel body-sides

#### SHIP WEIGHT AND SIZE MODEL NO.

Y-5-<sup>2</sup> \_\_\_\_\_

YF-5-<sup>2</sup> \_\_\_\_\_

#### SHIP WEIGHT<sup>3</sup>

1400 \_\_\_\_\_

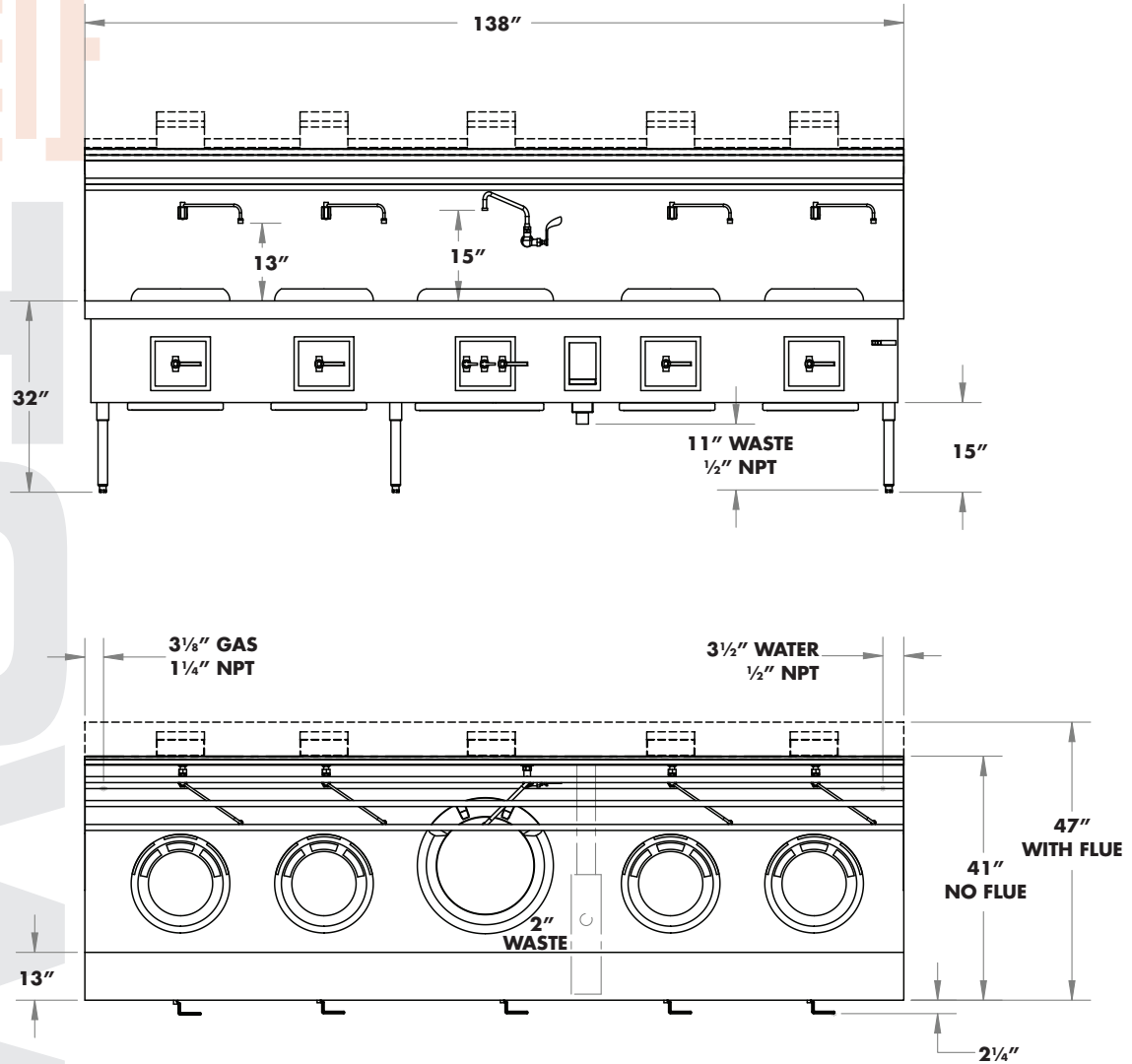
1600 \_\_\_\_\_

#### CUBIC FEET<sup>3</sup>

209 \_\_\_\_\_

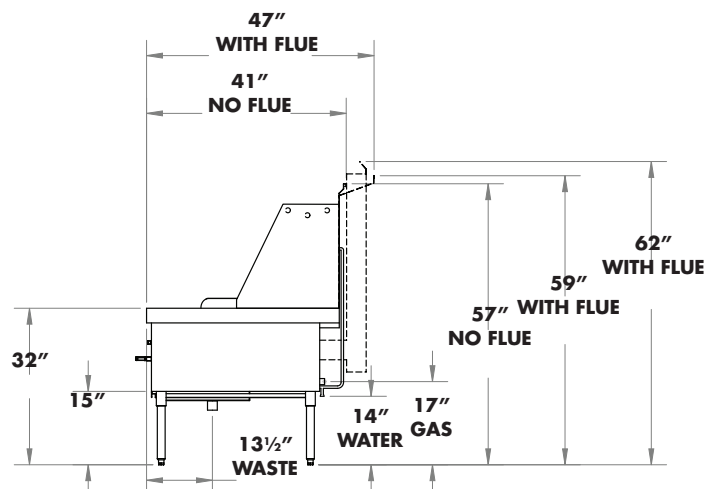
232 \_\_\_\_\_

<sup>1</sup> multiple large chambers require a custom body size  
<sup>2</sup> specify finish and type of gas—N: natural/P: propane  
<sup>3</sup> approximate



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## SIDE VIEW OF ALL YORK AND MASTERRANGE MODELS



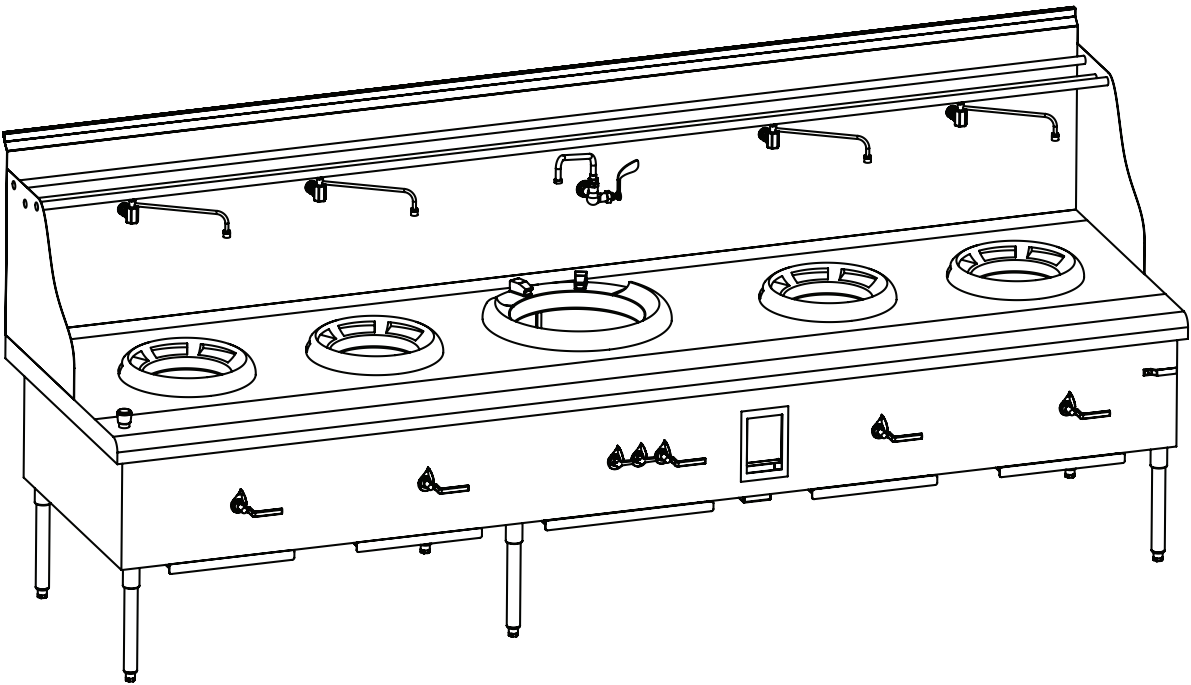
5 CHAMBER ECODECK RANGES



**EcoDeck**  
THE UNIQUE ENVIORNMENTAL SOLUTION

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**5 CHAMBER ECODECK**  
NEWLY INTRODUCED THIRD QUARTER OF 2012



**STANDARD FEATURES** PAGE 10-11  
**OPTIONS AND ACCESSORIES** PAGES 45-53  
**AVAILABLE CHAMBER SIZES** 13", 16", 18", 20", 22"<sup>1</sup>

EcoDeck ranges can operate without cooling water. Fully customizable designs and layouts are available.

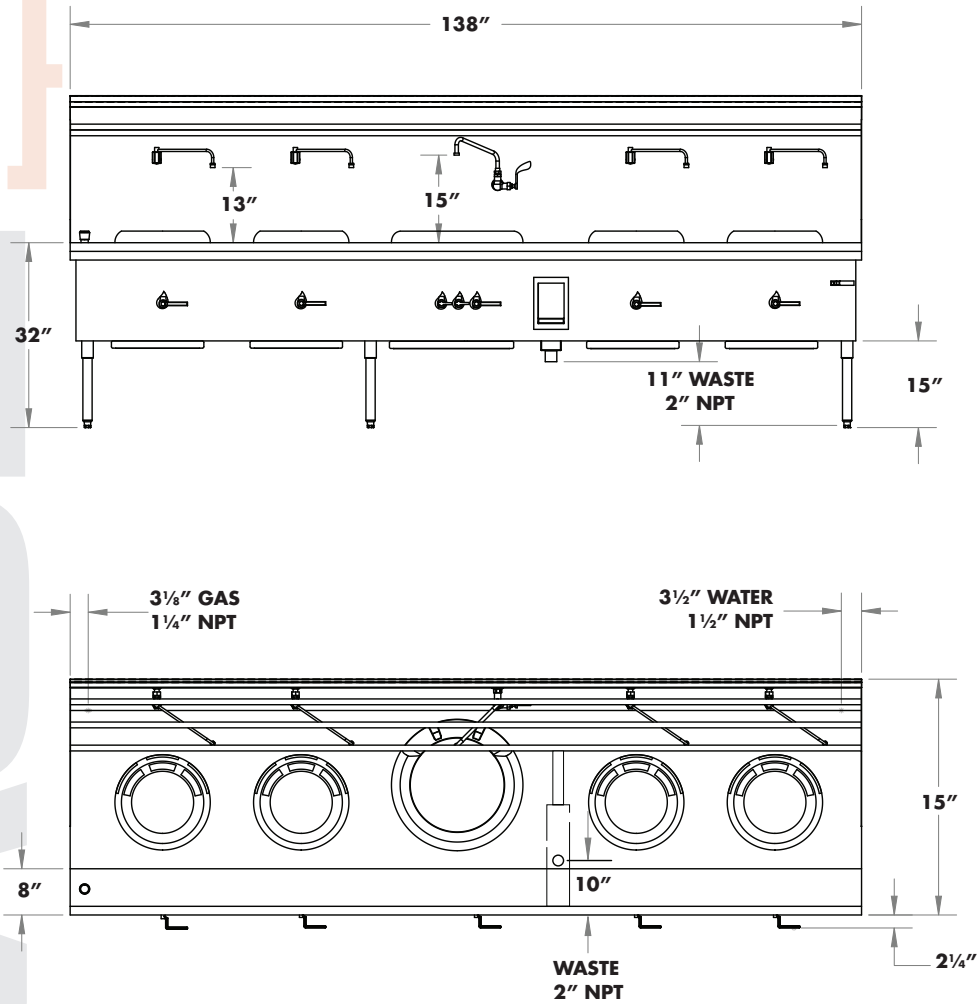
ECODECK STANDARD DIMENSIONS		
MODEL NO.	CHAMBERS	LENGTH/DEPTH
E-5-SS <sup>2</sup>	5	138"/41"

FINISHES AVAILABLE	
MODEL NO.	DESCRIPTION
E-5-SS-N or P <sup>2</sup>	5 chamber, stainless steel body-sides

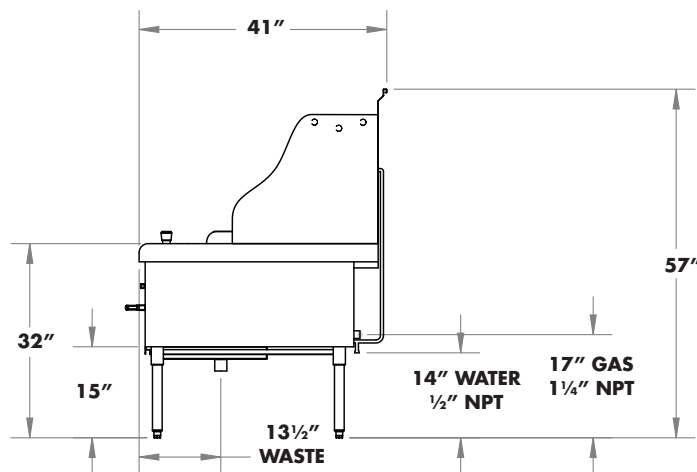
SHIP WEIGHT AND SIZE		
MODEL NO.	SHIP WEIGHT <sup>3</sup>	CUBIC FEET <sup>3</sup>
E-5- <sup>2</sup>	1400	209

<sup>1</sup> multiple large chambers require a custom body size  
<sup>2</sup> specify finish and type of gas—N: natural/P: propane  
<sup>3</sup> approximate





## SIDE VIEW OF ALL ECODECK MODELS



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# 6 CHAMBER RANGES



**MASTERRANGE**  
FOR THE PROFESSIONAL THERE IS NO EQUAL



**York**  
CUSTOM AT STANDARD PRICES



6 CHAMBER WITH FLUE



6 CHAMBER WITHOUT FLUE

**STANDARD FEATURES** PAGE 10-11  
**OPTIONS AND ACCESSORIES** PAGES 44-53  
**AVAILABLE CHAMBER SIZES** 13", 16", 18", 20", 22"<sup>1</sup>

## MASTERRANGE

Our finest. Refractory brick chamber cooks faster and lasts longer. Chambers located according to customer's specification. All options available.

### FINISHES AVAILABLE MASTERRANGE WITH FLUE

MF-6-STD-N or P<sup>2</sup> \_\_\_\_\_ M-6-STD-N or P \_\_\_\_\_ 6 chamber, standard black painted steel body-sides  
MF-6-SS-N or P<sup>2</sup> \_\_\_\_\_ M-6-SS-N or P \_\_\_\_\_ 6 chamber, stainless steel body-sides

### MASTERRANGE WITHOUT FLUE

### DESCRIPTION

### SHIP WEIGHT AND SIZE MODEL NO.

### SHIP WEIGHT<sup>3</sup>

### CUBIC FEET<sup>3</sup>

M-6-<sup>2</sup> \_\_\_\_\_ 1900 \_\_\_\_\_ 209  
MF-6-<sup>2</sup> \_\_\_\_\_ 2100 \_\_\_\_\_ 232

## YORK

The industry standard. Fiber ceramic chamber located according to customer's specification. All options available.

### FINISHES AVAILABLE

### YORK WITH FLUE

### YORK WITHOUT FLUE

### DESCRIPTION

YF-6-STD-N or P<sup>2</sup> \_\_\_\_\_ Y-6-STD-N or P \_\_\_\_\_ 6 chamber, standard black painted steel body-sides  
YF-6-SS-N or P<sup>2</sup> \_\_\_\_\_ Y-6-SS-N or P \_\_\_\_\_ 6 chamber, stainless steel body-sides

### SHIP WEIGHT AND SIZE MODEL NO.

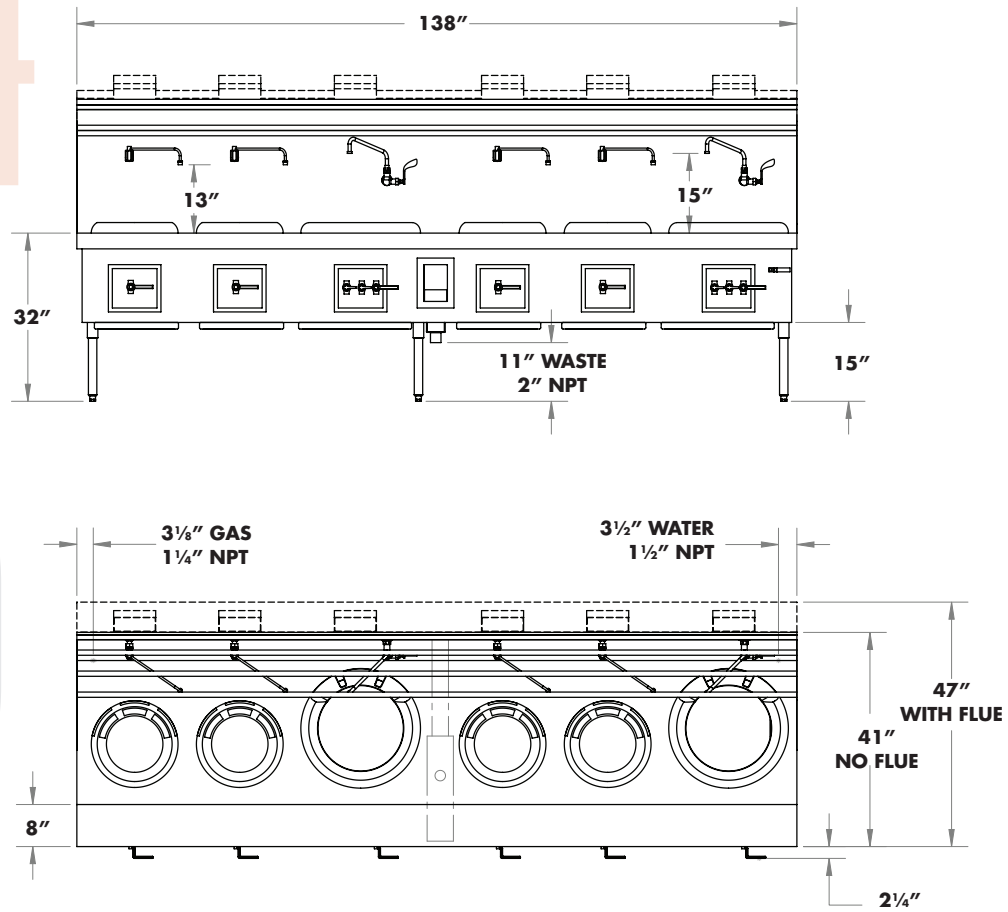
### SHIP WEIGHT<sup>3</sup>

### CUBIC FEET<sup>3</sup>

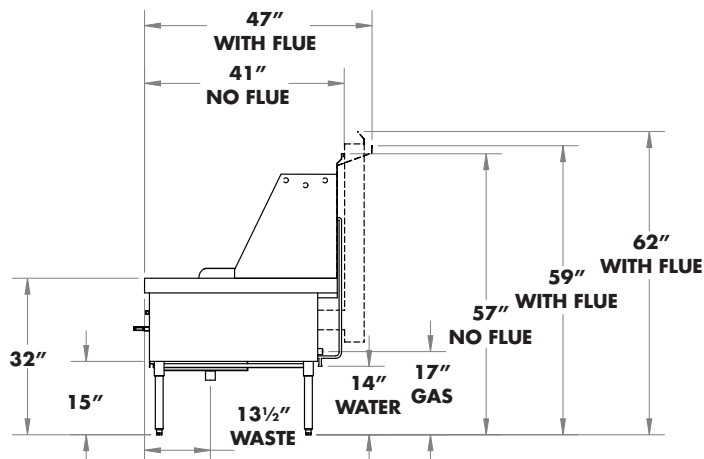
Y-6-<sup>2</sup> \_\_\_\_\_ 1700 \_\_\_\_\_ 209  
YF-6-<sup>2</sup> \_\_\_\_\_ 1900 \_\_\_\_\_ 232

<sup>1</sup> multiple large chambers require a custom body size  
<sup>2</sup> specify finish and type of gas—N: natural/P: propane  
<sup>3</sup> approximate

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**SIDE VIEW OF ALL YORK AND MASTERRANGE MODELS**

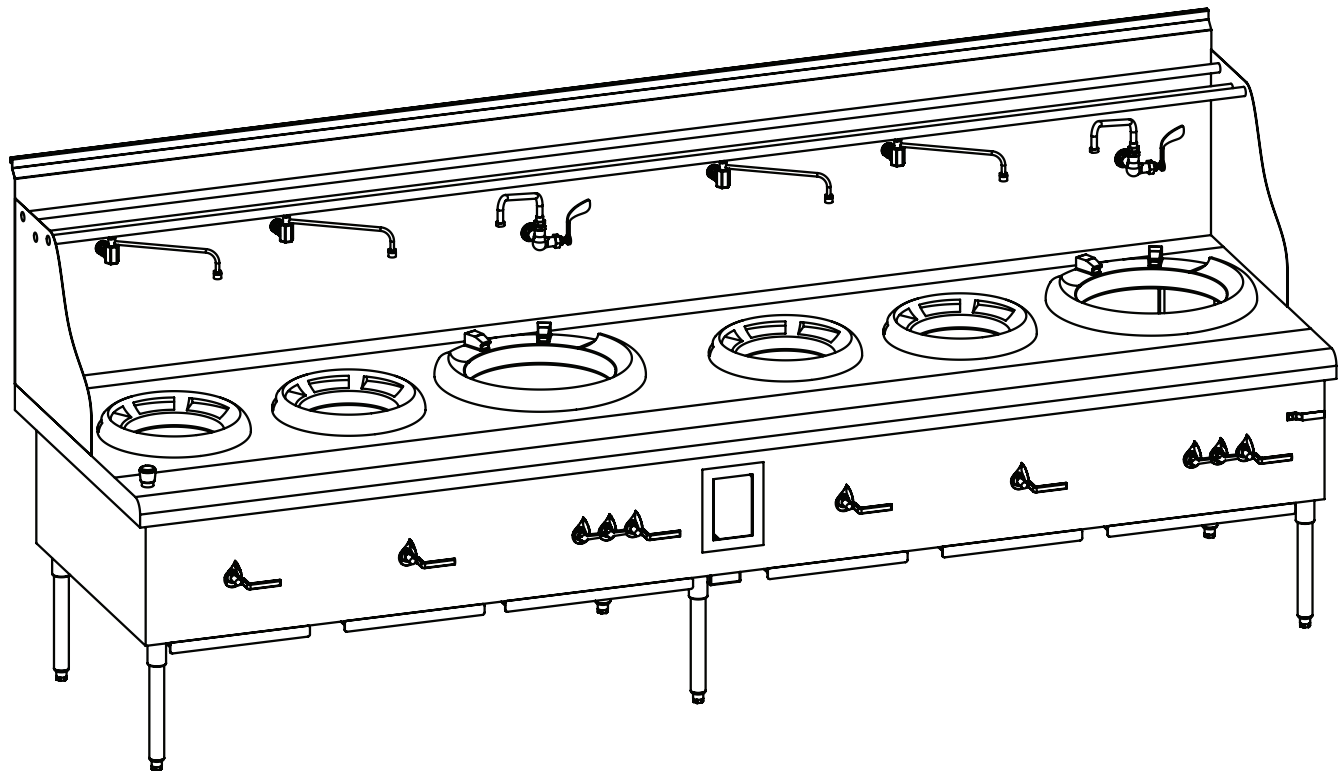


6 CHAMBER ECODECK RANGES



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6 CHAMBER ECODECK  
NEWLY INTRODUCED THIRD QUARTER OF 2012



**STANDARD FEATURES** PAGE 10-11  
**OPTIONS AND ACCESSORIES** PAGES 45-53  
**AVAILABLE CHAMBER SIZES** 13", 16", 18", 20", 22"<sup>1</sup>

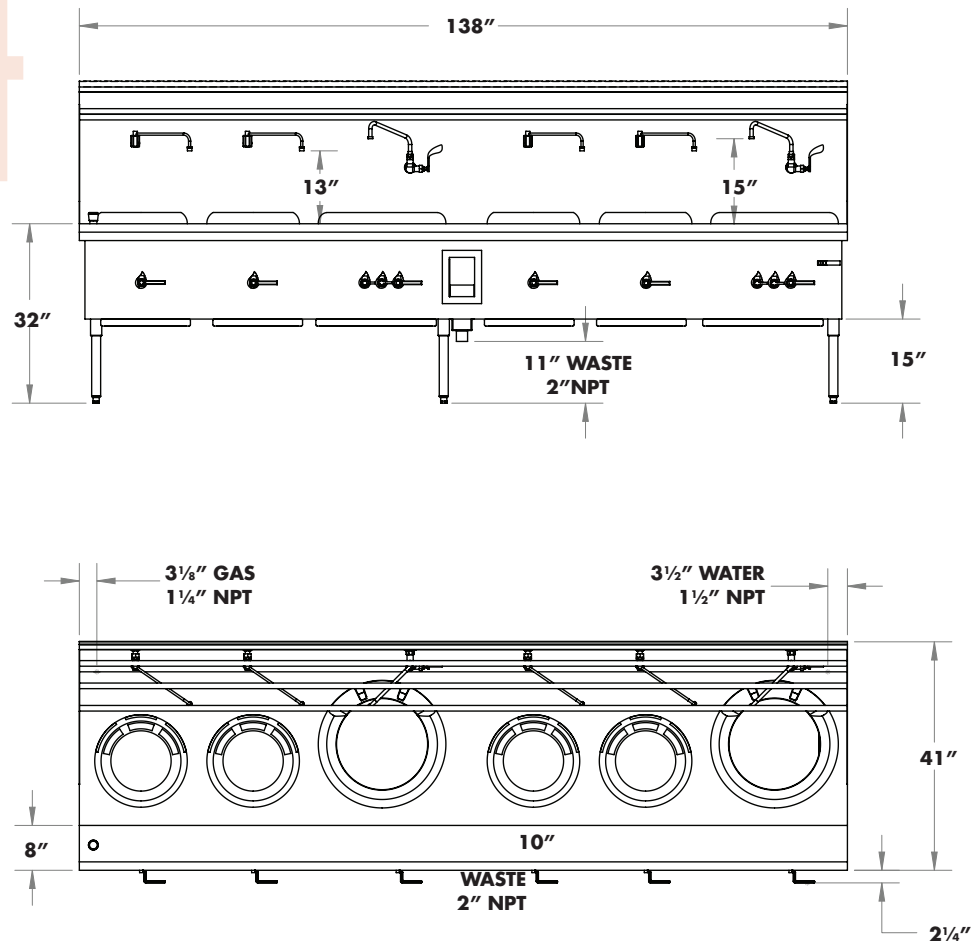
EcoDeck ranges can operate without cooling water. Fully customizable designs and layouts are available.

ECODECK STANDARD DIMENSIONS		
MODEL NO.	CHAMBERS	LENGTH/DEPTH
E-6-SS <sup>2</sup>	6	138"/41"

FINISHES AVAILABLE	
MODEL NO.	DESCRIPTION
E-6-SS-N or P <sup>2</sup>	6 chamber, stainless steel body-sides

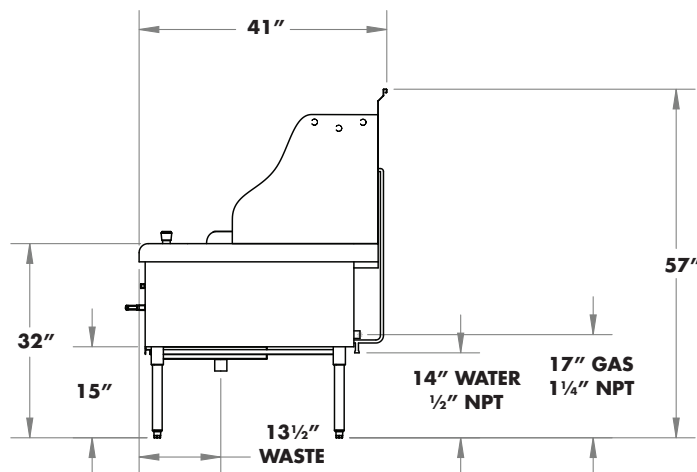
SHIP WEIGHT AND SIZE		
MODEL NO.	SHIP WEIGHT <sup>3</sup>	CUBIC FEET <sup>3</sup>
E-6- <sup>2</sup>	1700	209

<sup>1</sup> multiple large chambers require a custom body size  
<sup>2</sup> specify finish and type of gas—N: natural/P: propane  
<sup>3</sup> approximate



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## SIDE VIEW OF ALL ECODECK MODELS





**MASTERRANGE**  
FOR THE PROFESSIONAL THERE IS NO EQUAL



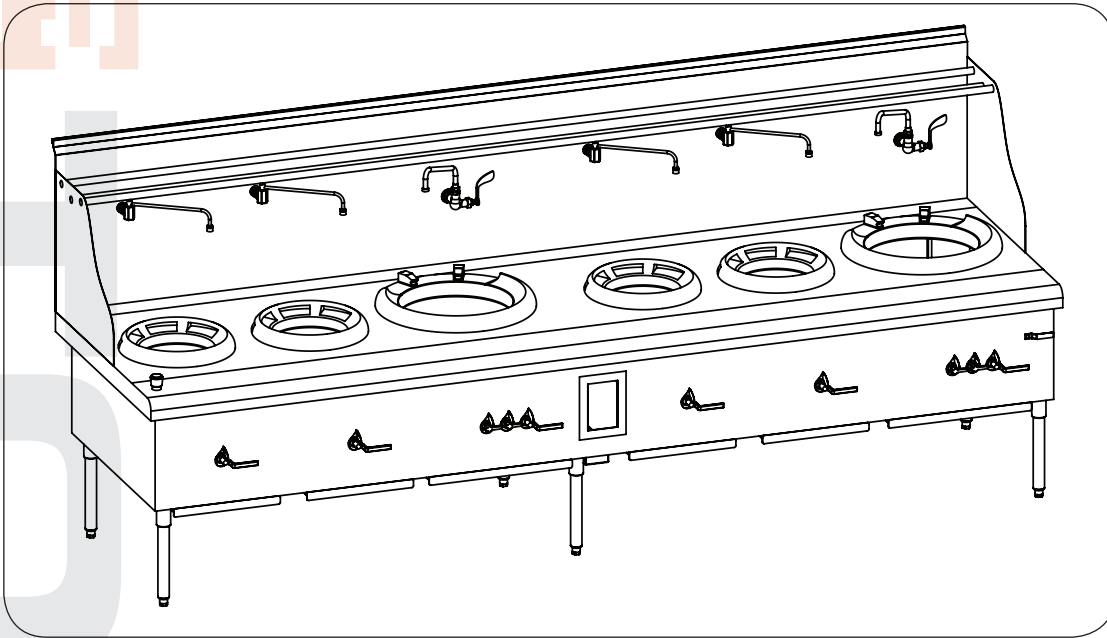
**York**  
CUSTOM AT STANDARD PRICES



- Heavy duty stainless steel range deck-12 gauge stainless steel laminated to a steel sub-deck for warp resistance or to a 400 Series stainless steel subdeck
- Front gutter with waterfall backsplash is generally used for Mandarin style, single handed cooking and keeps backsplash/deck cool and clean
- Rear gutter with waterfall backsplash keeps back splash/deck cool and clean for Mandarin and Cantonese style cooking
- 4" tall warming/blanching chambers for hot water, stock, oil, available in unheated, flue heat or gas heated versions (9", 10" or 12" diameter)
- 12" tall rear backsplash for custom/display ranges
- Low profile backsplash with top or deck mounted pedestal faucets can be used for display ranges
- Custom size range—please specify length, width and height
- Butt or splice fit field joints
- Pilot gas safety system provides pilot flame failure protection
- Large 10" wide high capacity sink/strainer
- Chamber reducer decreases larger chambers to 13" for use with 14" or 16" Mandarin woks
- 12" extra large warmer Inset for use with 14" aluminum steamers
- Strainer holders
- Sectional wok racks
- Casters
- Choice of spice shelves: rectangular, wraparound, between chambers, and mobile
- Choice of faucets: swing, manual, double jointed, pedestal, bib, or remote valve
- Backsplash mounted manual faucets
- Range top stockpots for soup, blanching, or steaming
- Stainless steel drip trays



**EcoDeck**  
THE UNIQUE ENVIRONMENTAL SOLUTION



- Backsplash mounted manual faucets
- Custom sizes available—specify length and width
- Butt or splice fit field joints
- Pilot gas safety system- provides pilot flame failure protection
- Large capacity 10" sink/strainer.
- Chamber reducers reduce larger chambers to 13" ( for use with 14" or 16" Mandarin woks)
- Strainer holders
- Casters
- 12" extra large warmer Inset for use with 14" aluminum steamers
- Sectional wok racks
- Choice of spice shelves: rectangular, wraparound, between chambers, and mobile
- 4 faucet choices: double jointed, pedestal, bib, or remote valve
- Stainless steel drip trays

heavy  
equipment



heavy  
equipment



STAINLESS STEEL RANGE DECK<sup>1</sup>

12 gauge stainless steel laminated to a steel subdeck below resists warping. Lasts longer. Easy to clean.

ITEM NO.	DESCRIPTION	OVERALL LENGTH
228361	1 chamber stainless deck	up to 36"
228362	2 chamber stainless deck	60"
228363	3 chamber stainless deck	86"
228364	4 chamber stainless deck	112"
228365	5 chamber stainless deck	138"
228366	6 chamber stainless deck	138"
228367	7 chamber stainless deck	138"
228368	8 chamber stainless deck	138"

<sup>1</sup> To calculate stainless steel deck item number add wok chambers and blanching/heating chambers together.



FRONT GUTTER WITH WATERFALL BACKSPLASH

Chefs using Mandarin woks find the front gutter makes it easier to clean the wok. A spray bar at the top of the backsplash cascades water down and across the range deck, keeping the range cool and easy to clean.

ITEM NO.	DESCRIPTION	OVERALL LENGTH
228461	1 chamber front gutter	up to 36"
228462	2 chamber front gutter	60"
228463	3 chamber front gutter	86"
228464	4 chamber front gutter	112"
228465	5 chamber front gutter	138"
228466	6 chamber front gutter	138"
228467	7 chamber front gutter	138"



REAR GUTTER WITH WATERFALL BACKSPLASH

Water cascades down the backsplash keeping it cool and easy to clean. Rear gutter ranges retain front water spray bar.

ITEM NO.	DESCRIPTION	OVERALL LENGTH
228561	1 chamber waterfall/rear gutter	up to 36"
228562	2 chamber waterfall/rear gutter	60"
228563	3 chamber waterfall/rear gutter	86"
228564	4 chamber waterfall/rear gutter	112"
228565	5 chamber waterfall/rear gutter	138"
228566	6 chamber waterfall/rear gutter	138"
228567	7 chamber waterfall/rear gutter	138"

## 12" HIGH BACKSPLASH

For high visibility applications. Range has 44" overall height to top of backsplash. Standard with splash mounted swing faucets.

ITEM NO.	CHAMBERS	OVERALL LENGTH
228661	1 chamber range 12" backsplash	up to 36"
228662	2 chamber range 12" backsplash	60"
228663	3 chamber range 12" backsplash	86"
228664	4 chamber range 12" backsplash	112"
228665	5 chamber range 12" backsplash	138"
228666	6 chamber range 12" backsplash	138"
228667	7 chamber range 12" backsplash	138"

## LOW PROFILE BACKSPLASH/PEDESTAL FAUCETS

The minimized splash allows maximum visibility of the chef while cooking. 36" overall height to top of backsplash. Pedestal with Auto-Flo™ or manual faucets available.

ITEM NO.	CHAMBERS	OVERALL LENGTH
228761	1 chamber low profile backsplash	up to 36"
228762	2 chamber low profile backsplash	60"
228763	3 chamber low profile backsplash	86"
228764	4 chamber low profile backsplash	112"
228765	5 chamber low profile backsplash	138"
228766	6 chamber low profile backsplash	138"
228767	7 chamber low profile backsplash	138"

## SPECIAL SIZE RANGE BODIES AND DESIGNS

Chamber spacing for layouts demand custom body length or width. Submit design to Town to ascertain if design can be accommodated.

ITEM NO.	DESCRIPTION
229209	range body shorter than standard
229210	range body longer than standard
229211	range body deeper than standard
229212	range body narrower than standard



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AVAILABLE FOR ECODECK WOK RANGES

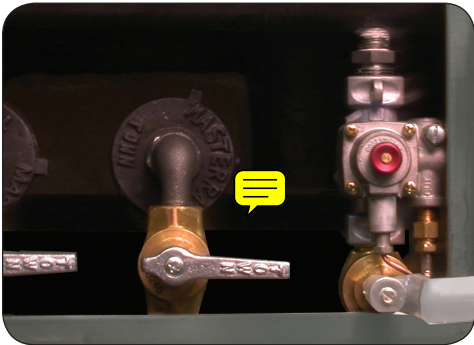
OPTIONAL YORK AND MASTERRANGE WOK RANGE FEATURES



FIELD JOINT

- Combines single units into a continuous battery
- Backsplashes and tops are manufactured to be joined in the field
- Cap seals standing seam on range decks with butt fit joint
- Most sanitary method to install multiple ranges
- Each range of the battery retains its sink
- Splice fit provides continuous flat deck surface

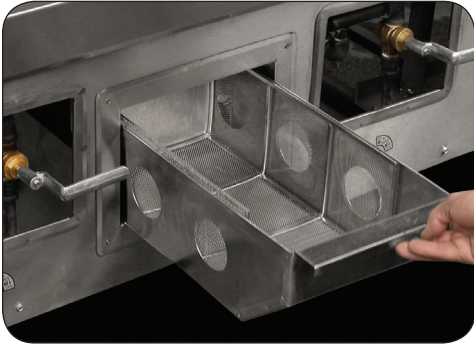
ITEM NO.	DESCRIPTION
229261	field joint, butt fit
229260	field joint, splice fit



SAFETY PILOT SYSTEM

This device shuts off gas flow to pilot and main burner in the event the pilot is blown out or not lit. Required in Commonwealth of Massachusetts, New York City and Nassau and Suffolk county of New York state. May be required in other areas.

ITEM NO.	DESCRIPTION
226199	natural gas safety pilot system
226198	propane gas safety pilot system



LARGE CAPACITY STRAINER BASKET AND SINK

- 10" wide removable stainless steel basket in sink
- Recommended for 4 chamber units or larger

ITEM NO.	DESCRIPTION
229932	large capacity basket and sink

FRONT SINK IN 1 CHAMBER YORK/MASTERRANGE

- Allows front access for waste removal
- Increases range width, minimum 36"

ITEM NO.	DESCRIPTION
229920	single chamber front access basket/sink



CHAMBER REDUCER KITS TOWN WOK RANGES ONLY

Reduces large chambers to a 13" opening for use with a 14"-16" wok. Converts bulk preparation chambers to a la carte service during peak periods. Made of epoxy coated steel except for 18" model which is cast iron.

ITEM NO.	DESCRIPTION	WEIGHT
229116N	16" to 13" chamber reducer kit	8 lb.
225113 <sup>1</sup>	18" to 13" chamber reducer kit	39 lb.
229120N	20" to 13" chamber reducer kit	10 lb.
229122N	22" to 13" chamber reducer kit	12 lb.

<sup>1</sup> 13" Mandarin chamber ring fits perfectly into an 18" Cantonese chamber ring.

AVAILABLE FOR ECODECK WOK RANGES





## WARMING CHAMBERS

Used to hold insets for easy access to hot water, stock or oil. Select unheated, gas heated or flue heated chamber. Chamber is 4" tall. Oil insets should not be heated. Warming chambers may increase chamber spacing requiring a longer body.

ITEM NO.	DESCRIPTION	MBTUH/HEAT
229350- <sup>1</sup>	unheated	N/A
229353- <sup>1</sup>	flue heat	duct from chamber
229352-A <sup>1</sup>	mushroom burner	20 MBTUH, natural or propane
229352-B <sup>1</sup>	high heat jet burner	50 MBTUH, natural or propane

<sup>1</sup>9" for 8 quart inset, 10" for 11 quart inset, 12 for Town 18 quart stockpot.



## STRAINER HOLDER

- Centered over warming chamber
- Allows strainers to drain back into inset

ITEM NO.	DESCRIPTION	WEIGHT
229361	10" strainer holder	1lb.



## EXTRA LARGE WARMER INSET

- Fits 12" warming chamber
- 18 quart capacity
- Accepts 14" aluminum steamers (page 142)

ITEM NO.	OVERALL DEPTH	CAPACITY	WEIGHT
229012SP	15 1/4"	18 quarts	9 lb.



## SECTIONAL WOK COVER AND STRAINER RACK

- Placed at selected location
- Customized lengths
- Allows gaps to be selected by operator

ITEM NO.	DESCRIPTION
229220	sectional wok cover rack



## SETS OF HEAVY DUTY STEM CASTERS

ITEM NO.	DESCRIPTION	WEIGHT
250500	set of 4 casters (2 with brake) for 1-2 chambers	4 lb.

## SETS OF HEAVY DUTY PLATE CASTERS

ITEM NO.	DESCRIPTION	WEIGHT
250509-1	(4) 5" casters (2 with brake) for 3-4 chamber ranges	6 lb.
250509-2	(6) 5" casters (3 with brake) for 5-6 chamber ranges	9 lb.

OPTIONAL YORK AND MASTERRANGE WOK RANGE FEATURES

SPICE SHELVES

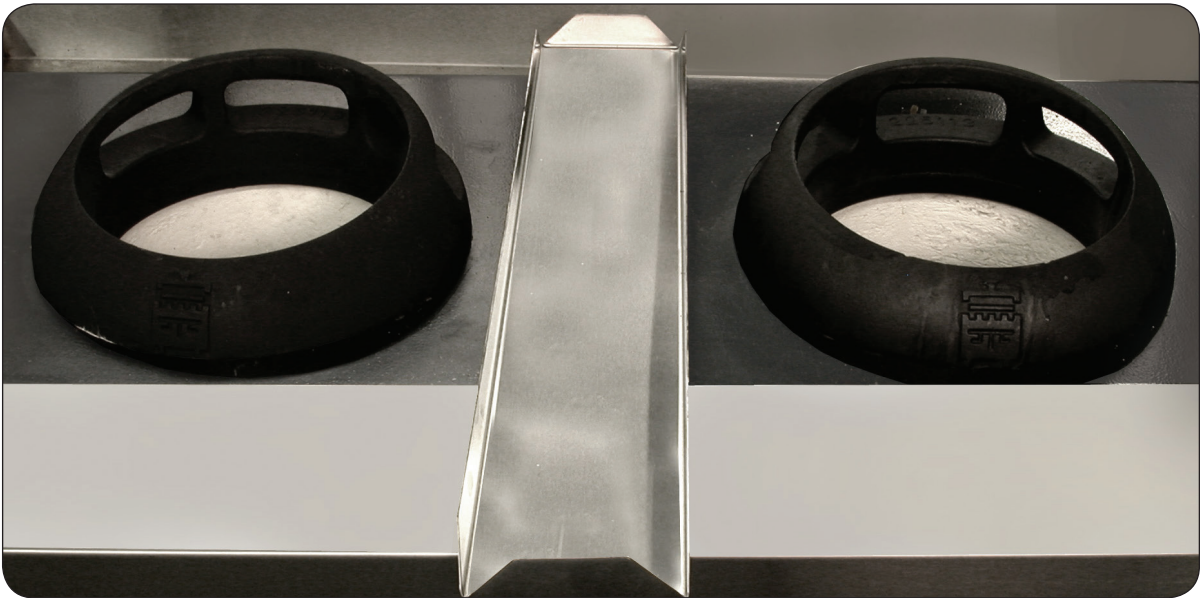
Town’s 18 gauge stainless steel spice shelves provide convenient access to seasonings and sauces. Conformant to sanitary code.



RECTANGULAR SPICE SHELF

- Holds 1/6<sup>th</sup> pans in 2 rows
- Slides easily on plate shelf
- Custom sizes available

ITEM NO.	SIZE WxDxH	WEIGHT
229204	18½" x 13" x 1½"	8 lb.



BETWEEN CHAMBERS SPICE SHELF

- Holds (5) 1/6<sup>th</sup> pans in one row
- Requires 11" between chamber rings
- Custom sizes available

ITEM NUMBER	SIZE WxDxH	WEIGHT
229205	6" x 34¼" x 1½"	5 lb.

AVAILABLE FOR ECODECK WOK RANGES



Town



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### WRAP AROUND SPICE SHELF

- Maximum capacity
- Wraps around range top pot
- Custom sizes available

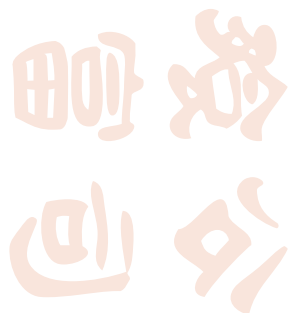
ITEM NO.	SIZE WxDxH	WEIGHT
229202	28" x 21" x 1½"	11 lb.

### MOBILE SPICE SHELVES

Please specify size of wok or stock pot when ordering.

- Top is customized to fit wok or range top stockpot
- 2 shelves below for additional condiments
- Intermediate shelf size 19¾" x 11"
- Bottom shelf size 19¾" x 18"
- Mounted on casters
- Available with straight or recessed (pictured) top shelf
- Custom sizes available

ITEM NUMBER	SIZE WxDxH	WEIGHT
229201	24" x 26" x 34"	60 lb.



AVAILABLE FOR ECODECK WOK RANGES 



## OPTIONAL WOK RANGE TOP POTS

### DON'T FORGET THE STOCK POTS!

Versatile range top stock pots for soup, blanching or steaming. Drawn from 14 gauge stainless steel, they overlap the chamber so spillage falls on the range deck. Recommended for use only with ring burners. Designed for use with Town wok ranges only.

**NSF**

### RANGE TOP STOCK POTS FOR SOUP/STOCK

- Gives chefs easy soup stock access and prevents spills into chamber

POT NO.	FITS CHAMBER	CAPACITY	OVERALL DEPTH
229012SP	13"	18 quarts	15½"
229016SP	16"	33 quarts	19½"
229018SP	18"	44 quarts	21½"
229020SP	20"	52 quarts	23¾"
229022SP	22"	64 quarts	25½"



**STOCKPOT**

**NSF**

### RANGE TOP STOCK POTS FOR BLANCHING

- New design features overflow spout to maintain constant level
- Grate supports blanching baskets
- Strainers and noodle skimmers hang from rack

POT NO.	FITS CHAMBER	GRATE NO.	RACK NO.
229012B	12"	229012G	229012'R
229016B	16"	229016G	229016'R
229018B	18"	229018G	229018'R
229020B	20"	229020G	229020'R
229022B	22"	229022G	229022'R

<sup>1</sup> select 'X' or 'T' type rack (see bottom of page 53)



**STOCKPOT WITH OVERFLOW**

### RANGE POTS FOR STEAMERS

- New overflow design features fill opening and overflow
- Sizes 229016-229022 accept stainless steamers
- Size 229102STM accepts aluminum steamers

POT NO.	CHAMBER	STEAMER DIAMETER	STEAMER NO.	COVER NO.
229102STM	12"	14"	34414	34514
229016STM	16"	18"	36518	36618
229018STM	18"	20"	36520	36621
229020STM	20"	22"	36522	36623
229022STM	22"	24"	36524	36625



**STOCKPOT WITH FILL AND OVERFLOW**

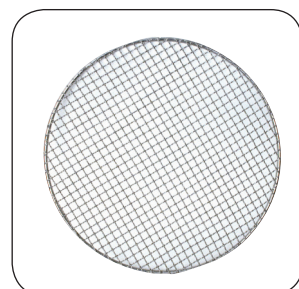
### STAINLESS STEEL GRATES FOR RANGE TOP STOCK POTS

- Supports blanching baskets (page 150)
- Hand welded frame and wires for extra strength

ITEM NO.	DIAMETER	FITS POT NO.
229012G	12½"	229012
229016G	16⅞"	229016
229018G	18⅞"	229018
229020G	20⅞"	229020
229022G	22⅞"	229022



**GRATE IN A RANGE TOP STOCK POT**



**GRATE FOR RANGE TOP STOCKPOTS**



## OPTIONAL WOK RANGE TOP POTS AND STEAMING ACCESSORIES

DIM SUM STEAMERS ARE AVAILABLE IN TRADITIONAL BAMBOO AND STAINLESS STEEL. MORE STEAMERS CAN BE FOUND IN THE SMALL WARES SECTION ON PAGE 142-147



### CAPACITIES, MEASUREMENTS AND WEIGHTS OF ALL STOCK POTS

MODEL NO.	CAPACITY	OVERALL DEPTH	UPPER HEIGHT	LOWER DIAMETER	LOWER HEIGHT	OVERALL HEIGHT	WEIGHT
229012 <sup>1</sup>	18 quarts	15½"	5"	10½"	6"	11"	9 lb.
229016 <sup>1</sup>	33 quarts	19½"	6"	11¾"	6⅜"	12⅜"	13 lb.
229018 <sup>1</sup>	44 quarts	21½"	6"	13¾"	6¼"	12¼"	15 lb.
229020 <sup>1</sup>	52 quarts	23¾"	6"	15½"	6½"	12½"	19 lb.
229022 <sup>1</sup>	64 quarts	25½"	6"	17½"	6½"	12½"	20 lb.

<sup>1</sup> select type of pot-B: blanching pot with overflow/SP: plain stockpot/STM: steaming pot has fill and overflow outlet

### STAINLESS STEEL STEAMERS, COVERS, AND RINGS FOR USE WITH STM STOCKPOTS

Fabricated of 18-8 stainless steel for hard use. Steamers are stacked on the steamer ring and placed in a wok or on a range steamer pot for high volume. Steamers nest to form multiple levels. Domed covers direct condensation down the sidewalls. From dim sum to lobster, these steamers offer an inexpensive and low maintenance alternative to other steamers. All pieces available individually.

NOMINAL		STEAMER		COVER			STEAMER RING		
DIAMETER	NO.	HEIGHT	WEIGHT	NO.	HEIGHT	WEIGHT	NO.	HEIGHT	WEIGHT
18"	36518	5"	3 lb.	36618	6¾"	2 lb.	36619	4"	1 ½ lb.
20"	36520	5"	3 ½" lb.	36621	7 ½"	3 lb.	36620	4 ¼"	1 ½ lb.
22"	36522	5"	4 ½" lb.	36623	7 ¼"	3 lb.	36622	4"	1 ½ lb.
24"	36524	5"	4 ¾" lb.	36625	8 ¾"	3 ½ lb.	36624	4 ½"	1 ¾ lb.



### DIM SUM STEAMER PLATE

Stainless steel plate fits our range top stock pots. Dim sum steamers are placed on plate for steaming. Made to order per layout and hole sizes.

PLATE NO.	FITS RANGE TOP POT	DIAMETER	WEIGHT
229012DSP	229012	13¾"	5 lb.
229016DSP	229016	18½"	7 lb.
229018DSP	229018	20½"	9 lb.
229020DSP	229020	22½"	11 lb.
229022DSP	229022	24½"	13 lb.



### STAINLESS STEEL RACKS FOR RANGE TOP STOCK POTS

- Fits onto pot rim
- Hang noodle skimmers or strainers (page 148-149)
- "X" rack for maximum noodle skimmers
- "T" rack accommodates large bowl strainers

"X" RACK NO.	"T" RACK NO.	FITS POT NO.
229012XR	229012TR	229012
229016XR	229016TR	229016
229018XR	229018TR	229018
229020XR	229020TR	229020
229022XR	229022TR	229022



"X" RACK



"T" RACK

WOK RANGE REPAIR PARTS

All of the parts listed are designed EXCLUSIVELY FOR TOWN FOOD SERVICE ASIAN EQUIPMENT. Our designs are continuously improved so older style parts may not be shown. However, most of the current items are adaptable to any of our equipment. Please contact our customer service department for assistance at (718) 388-5650. When calling it would expedite our assisting you if you have the following information: model number, serial number, gas type, date of purchase, dealer purchased from. Photos (email to customerservice@townfood.com) would also aid in identifying your needs. All parts purchases are non returnable and non refundable. We will replace any defective items, subject to our inspection of them. We do not recommend the use of our parts in NON Town equipment or for use in NON Asian cooking equipment. Purchase of such items for use in NON Town equipment is entirely at your own risk. NO WARRANTY OR GUARANTEE IS GRANTED BY SALE OF SUCH PARTS.

heavy  
equipment



CHAMBER INSULATION PARTS  
WHEN ORDERING REPLACEMENT BRICK PLEASE  
INDICATE IF CHAMBER HAS A FLUE COLLAR.



FIBER CERAMIC CHAMBER INSULATION

YORK REPLACEMENT FIBER CERAMICS

ITEM NO.	FITS CHAMBER	INTERIOR DIAMETER	WEIGHT
225014N	13"	12"	6 lb.
225016N	16"	14"	7 lb.
225018N	18"	16"	8 lb.
225020N	20"	18"	9 lb.
225022N	22"	20"	12 lb.



REFRACTORY BRICK CHAMBER INSULATION

MASTERRANGE REPLACEMENT FIRE BRICKS

ITEM NO.	DESCRIPTION	WEIGHT
225038	13" chamber brick set	55 lb.
225042	16" chamber brick set	65 lb.
225043	18" chamber brick set	75 lb.
225044	20" chamber brick set	85 lb.
225045	22" chamber brick set	95 lb.

RANGE CEMENT

For recementing refractory chamber insulation.



PREMIXED RANGE CEMENT  
CAN BE USED DIRECTLY FROM CONTAINER

ITEM NO.	DESCRIPTION	WEIGHT
225009	20 lb. premixed cement	20 lb.

## FLUE COLLAR COMPONENTS

ITEM NO.	DESCRIPTION	WEIGHT
225100	cast iron flue collar	15 lb.
FLUERISERCA	stainless steel flue cap	2 lb.
FLUERISER	standard flue riser	25 lb.
FLUERISERCUSTOM	custom flue riser <sup>1</sup>	

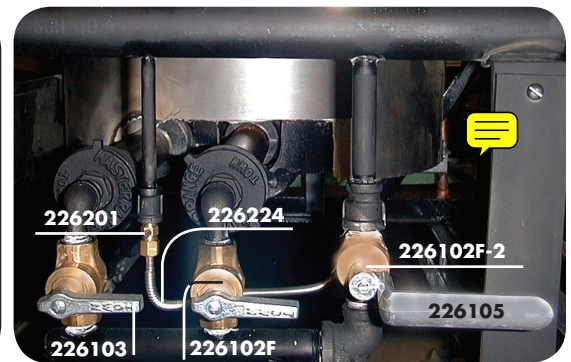
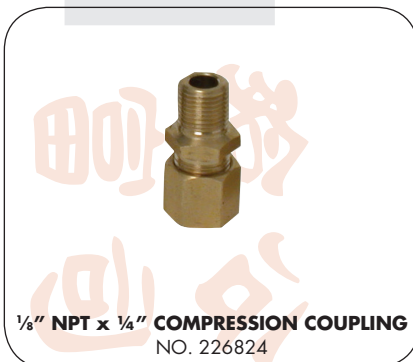
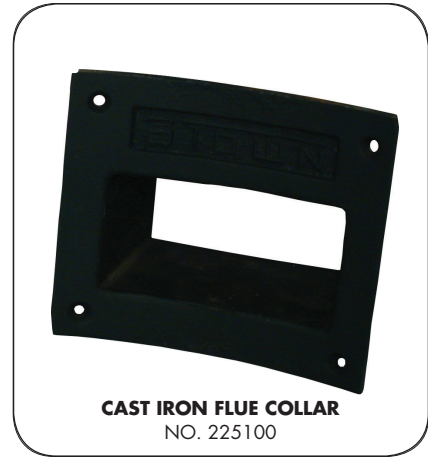
<sup>1</sup>contact Town with dimensions for quote

## GAS VALVES

ITEM NO.	DESCRIPTION
226102F	3/8" NPTF gas valve with short straight Town handle
226102F-2	3/8" NPTF gas valve with 'L' handle
226104M	1/2" NPTM gas valve, for older units with "L" handle
226103	Town handle only for 226102F gas valve
226105	'L' knee valve handle for 3/8" or 1/2" gas valve
226224	24" x 1/4" stainless steel compression pilot tubing
226201	1/4" compression x 1/8" NPT pilot valve
226824	1/4" compression coupling by 1/8" NPTM

## PILOT BURNERS AND PARTS

ITEM NO.	DESCRIPTION
226202N	anti-clog pilot, natural gas
226203P	anti-clog pilot, propane gas
226202NT	anti-clog ring burner pilot, natural gas
226203PT	anti-clog ring burner pilot, propane gas
226824	1/8" NPT x 1/4" compression coupling
226204	anti-clog pilot orifice, natural gas
226205	anti-clog pilot orifice, propane gas
226203B	universal pilot bracket
226203BS	pilot bracket for safety



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## WOK RANGE REPAIR PARTS

### CAST IRON CHAMBER RINGS

ITEM NO.	DESCRIPTION	WEIGHT
225113	13" chamber ring	39 lb.
225116	16" chamber ring	37 lb.
225118	18" chamber ring	43 lb.
225120	20" chamber ring	61 lb.
225122	22" chamber ring	64 lb.



**AVAILABLE AS REPLACEMENTS FOR RANGES  
MANUFACTURED WITH CHAMBER RINGS ONLY  
PLEASE SUPPLY MODEL AND SERIAL NUMBER WHEN ORDERING**

### UNIVERSAL CAST IRON CHAMBER REDUCERS

Reduces chamber to 12" for use with Mandarin wok. Can fit other ranges if the outside chamber diameter is less than the reducer's interior diameter.

#### REDUCER SIZES

ITEM NO.	NOMINAL	OVERALL DIAMETER	INTERIOR DIAMETER	WEIGHT
229126	16" x 12"	17 <sup>3</sup> / <sub>8</sub> "	16 <sup>3</sup> / <sub>4</sub> "	28 lb.
229128	18" x 12"	19 <sup>3</sup> / <sub>4</sub> "	19"	34 lb.
229122	20" x 12"	21 <sup>3</sup> / <sub>4</sub> "	20 <sup>7</sup> / <sub>8</sub> "	42 lb.
229124	22" x 12"	23 <sup>3</sup> / <sub>4</sub> "	22 <sup>7</sup> / <sub>8</sub> "	56 lb.

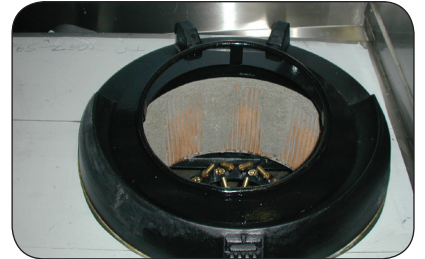


### CHAMBER REDUCER KITS TOWN WOK RANGES ONLY

Reduces large chambers to a 13" opening for use with a 14"-16" wok. Converts bulk preparation chambers to a la carte service during peak periods. Made of epoxy coated steel except for 18" model which is cast iron.

ITEM NO.	DESCRIPTION	WEIGHT
229116N	16" to 13" chamber reducer kit	8 lb.
225113 <sup>1</sup>	18" to 13" chamber reducer kit	39 lb.
229120N	20" to 13" chamber reducer kit	10 lb.
229122N	22" to 13" chamber reducer kit	12 lb.

<sup>1</sup> 13" Mandarin chamber ring fits perfectly into an 18" Cantonese chamber ring.

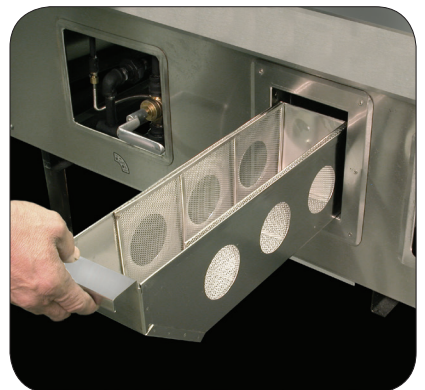
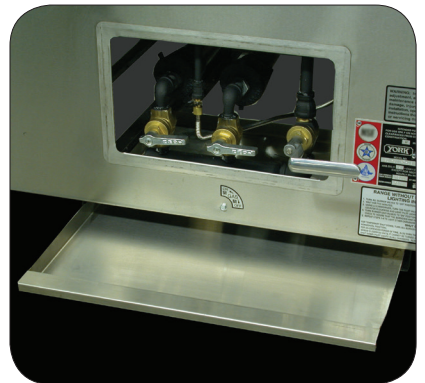


### REPLACEMENT DRIP PANS FOR RANGES<sup>1</sup>

ITEM NO.	DESCRIPTION	WIDTH	WEIGHT
227113	small galvanized	13"	10 lb.
227116	medium galvanized	16 <sup>1</sup> / <sub>4</sub> "	12 lb.
227120	large galvanized	19 <sup>1</sup> / <sub>4</sub> "	15 lb.
227122	custom galvanized to customer's sketch		
227213	small stainless	13"	10 lb.
227216	medium stainless	16 <sup>1</sup> / <sub>4</sub> "	12 lb.
227220	large stainless	19 <sup>1</sup> / <sub>4</sub> "	15 lb.
227222	custom stainless to customer's sketch		

**FOR UNITS WITH FRONT GUTTERS, CALL TOWN FOOD FOR INFORMATION**

<sup>1</sup> all 29<sup>1</sup>/<sub>4</sub>" deep x 1" high



### REPLACEMENT SINK BASKET INSERTS AND FRAMES

ITEM NO.	DESCRIPTION	SIZE: L x W x H	WEIGHT
229821	small frame	19" x 4 <sup>3</sup> / <sub>4</sub> " x 6"	5 lb.
229822	small insert	14" x 4 <sup>1</sup> / <sub>2</sub> " x 5 <sup>3</sup> / <sub>4</sub> "	3 lb.
229934	large frame	21 <sup>1</sup> / <sub>2</sub> " x 9" x 5 <sup>7</sup> / <sub>8</sub> "	6 lb.
229935	large insert	16" x 8 <sup>1</sup> / <sub>2</sub> " x 5 <sup>3</sup> / <sub>4</sub> "	4 lb.

## PLUMBING SUPPLIES

ITEM NO.	DESCRIPTION
226023	3 ring burner manifold
226021	left offset jet burner manifold
226022	right offset jet burner manifold
226526	¾" NPT street elbow
226528	¾" NPT union
226524-3/8	¾" NPT elbow
226613-3	¾"x 3" pilot gas nipple pilot gas nipple (⅛" center feed)
226614-4	¾"x 4" pilot gas nipple pilot gas nipple (⅛" center feed)
226615-CLPG	¾"x 5" pilot gas nipple pilot gas nipple (⅛" center feed)
226616-CLPG	¾"x 6" pilot gas nipple pilot gas nipple (⅛" center feed)

## 16 TIP VOLCANO BURNERS

ITEM NO.	DESCRIPTION	WEIGHT
226916N-W/PLT	16 tip volcano, natural	12 lb.
226916P-W/PLT	16 tip volcano, propane	12 lb.
226917	replacement tip for volcano burner, natural gas	
226918	replacement tip for volcano burner, propane gas	
226916C	replacement cover	4 lb.
226916N-CLNR	cleaning kit for 16 tip volcano burner, natural gas	
226916P-CLNR	cleaning kit for 16 tip volcano burner, propane gas	
226916B	cleaning brush	
226808-60	#60 tip cleaning drill, natural gas	
226808-73	#73 tip cleaning drill, propane gas	

## VERTICAL SHIELD TIP BURNERS

ITEM NO.	DESCRIPTION	WEIGHT
226911N-W/PLT	18 tip vertical shield burner, natural	10 lb.
226911P-W/PLT	18 tip vertical shield burner, propane	10 lb.
226912	replacement tip for vertical shield tip burner, natural gas	
226914	replacement tip for vertical shield tip burner, propane gas	
226808-57	#57 tip cleaning drill, natural gas	
226808-72	#72 tip cleaning drill, propane gas	

## ANGLE SHIELD TIP BURNERS

ITEM NO.	DESCRIPTION	WEIGHT
226920N-W/PLT	18 tip angle shield burner, natural	18 lb.
226920P-W/PLT	18 tip angle shield burner, propane	18 lb.
226921N	replacement tip for angle shield burner, natural gas	
226921P	replacement tip for angle shield burner, propane	
226808-58	#58 angle shield tip cleaning drill, natural gas	
226808-73	#73 angle shield tip cleaning drill, propane	



**16 TIP VOLCANO BURNER**  
NO. 226916N/P



**UNCOVERED VOLCANO BURNER**



**VOLCANO BURNER  
REPLACEMENT TIP**  
NO. 226917 OR 226918



**VERTICAL SHIELD TIP BURNER**  
NO. 226911N OR P



**SHIELD TIP BURNER  
REPLACEMENT TIP**  
NO. 226912/ NO. 226914



**ANGLE SHIELD TIP BURNER**  
NO. 226920

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## 23 AND 32 TIP JET BURNERS

ITEM NO.	DESCRIPTION
226800/N _____	23 tip Jet burner w/ pilot, natural gas
226800/P _____	23 tip Jet burner w/ pilot, propane gas
226804/N _____	32 tip Jet burner w/ pilot, natural gas
226804/P _____	32 tip Jet burner w/ pilot, propane gas
226806N _____	jet tip, natural, ⅛" NPT, s/n 58071 and above
226807P _____	jet tip, propane, ⅛" NPT, s/n 58071 and above
226806 _____	jet tip, natural, old type, metric thread
226807 _____	jet tip, propane, old type, metric thread
226810 _____	jet pilot, natural
226811 _____	jet pilot, propane
226822 _____	⅛" NPT x ¼" compression elbow
226808-60 _____	jet tip cleaning drill, natural
226808-72 _____	jet tip cleaning drill, propane
226800B _____	jet tip cleaning brush



**23 TIP JET BURNER**  
NO. 226800N/P



**32 TIP JET BURNER**  
NO. 226804N/P



**OLD STYLE ¼" NPT THREAD**  
NO. 226806/226807



**NEW STYLE METRIC THREAD**  
NO. 226806N/226807P



**JET PILOT**  
NO. 226810/226811



**COMPRESSION ELBOW**  
NO. 226822

## BURNER REPAIR TOOLS

ITEM NO.	DESCRIPTION
226808H _____	handle for tip cleaning drill
226940 _____	wrench for shield tip burner

## CLEANING KITS

ITEM NO.	DESCRIPTION
226916-N/P CLNR _____	volcano burner cleaning kit
226800-N/P CLNR _____	jet tip cleaning kit



**VOLCANO BURNER  
CLEANING KIT**  
NO. 226916 N/P CLNR



**JET TIP CLEANING KIT**  
NO. 226800-N/P CLNR



**SHIELD TIP BURNER  
WRENCH**  
NO. 226940

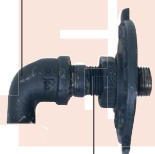


**HANDLE FOR  
TIP CLEANING DRILL**  
NO. 226808H



**AIR MIXER ASSEMBLY**

3/8" AIR MIXER STREET ELBOW  
NO. 226526

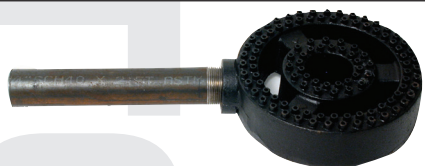


AIR MIXER ORIFICE  
NO. 226117 (NATURAL)  
NO. 226119 (PROPANE)

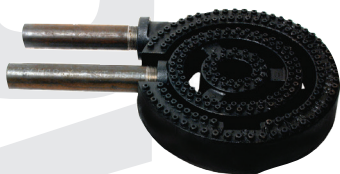


3/8" AIR MIXER NIPPLE  
NO. 226609

AIR MIXER SET SCREW NO. 226115

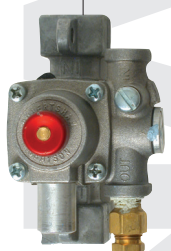


**2 RING BURNER** NO. 226130



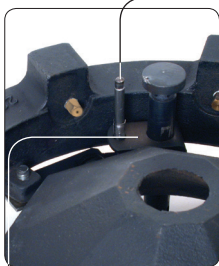
**3 RING BURNER** NO. 226131

1/2" NPT OR 3/8" NPT



**1/2" NPT SAFETY,  
PILOT OUT ONLY,  
TS11K/COMPLETE**  
NO. 249002

36" THERMOCOUPLE  
NO. 252238



**UNIVERSAL PILOT  
BRACKET, S/N  
58071 AND ABOVE**  
NO. 22603B



**12 TIP NO CLOG BURNER**  
NO. 226960N/P

**AIR MIXER PARTS** FOR 2 AND 3 RING BURNERS

ITEM NO.	DESCRIPTION
226110	air mixer assembly, natural
226111	air mixer assembly, propane
226117	air mixer orifice, natural
226119	air mixer orifice, propane
226115	air mixer set screw
226609	3/8" air mixer nipple
226526	3/8" air mixer street elbow

**RING BURNERS**

SPECIFY NIPPLE LENGTH WHEN ORDERING

ITEM NO.	DESCRIPTION	WEIGHT
226130-W/PLT	2 ring burner/nipple for range	14 lb.
226131-W/PLT	3 ring burner/nipples for range	30 lb.
226130-18	2 ring burner/nipples for SR-18	14 lb.
226131-24	3 ring burner/nipples for SR-24	30 lb.

**SAFETY PILOT PARTS FOR RANGES**

ITEM NO.	DESCRIPTION
249002	1/2" NPT safety, pilot out only, TS11K/complete
249011	3/8" NPT safety pilot out only TS11K/complete
249011-H	safety head repair kit
252238	36" HD thermocouple/MBR/WOKS/custom
249006	36" thermocouple for SM units only
252239	safety pilot for jet burners
252241	safety pilot for ring burners
226203B	universal pilot bracket, s/n 58071 and above
226203BS	bracket for safety pilots

**9 AND 12 TIP ANTI-CLOG BURNERS**

1/2" NPT INLET

Available only as replacements for ranges manufactured with No-Clog burners. Please provide range serial number when ordering.

ITEM NO.	DESCRIPTION	WEIGHT
226950N-W/PLT	9 tip no-clog, natural	25 lb.
226950P-W/PLT	9 tip no-clog, propane	25 lb.
226960N-W/PLT	12 tip no-clog, natural	25 lb.
226960P-W/PLT	12 tip no-clog, propane	25 lb.
226952	replacement tip, natural	
226953	replacement tip, propane	
226950/60C	no-clog replacement cover for 9 and 12 tip burner	10 lb.
226808-56	tip cleaning drill, natural, #56	
226808-70	tip cleaning drill, propane, 9 tip, #70	
226808-71	tip cleaning drill, propane, 12 tip, #71	

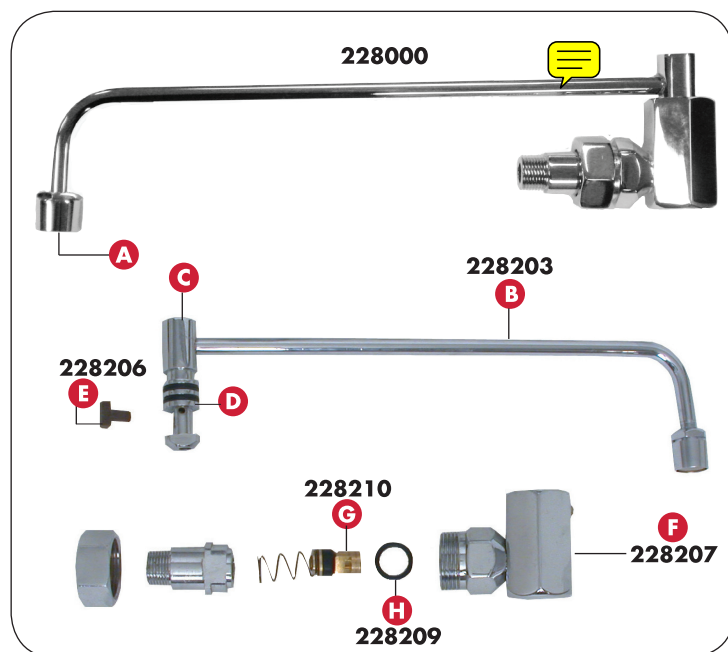


## WOK RANGE REPAIR PARTS

### Auto-Flo™ – The original swing faucet beware of imitations!

One piece cast brass body and heat proof internal parts let our faucet outlast all others.

Look for the **Auto-Flo™** stamped on the body.



### COMPLETE SWING FAUCET

ITEM NO.	DESCRIPTION	WEIGHT
228000	3/8" swing faucet, complete	3 lb.

### SWING FAUCET PARTS

ITEM NO.	DESCRIPTION
228102	<b>A</b> aerator
228203	<b>B</b> spout
228204	<b>C</b> spindle
228205	<b>D</b> "O" rings (union washer)
228206	<b>E</b> water switch
228207	<b>F</b> screw
228209	<b>G</b> spring washer
228210	<b>H</b> replacement washer
228200	repair kit, contents
	• (1) water switch
	• (1) spring washer
	• (3) "O" rings (union washers)

### PEDESTAL FAUCETS

- Faucet pedestal for low profile ranges
- Auto-Flo™, manual or double jointed faucets can be used

ITEM NO.	DESCRIPTION	HEIGHT
228000PSF	pedestal w/swing faucet	9"
228000PSFT	extended pedestal swing faucet	13"
229008	pedestal w/cube faucet connection	9"
229008-15	pedestal w/cube faucet connection	13"

**Note: pedestals can be fitted with manual faucets. Please order separately.**

### MANUAL FAUCETS

8 1/2" SHANK, HOSPITAL HANDLE  
SEE IMAGE, PAGE 61

- Positioned over stockpots or between chambers
- Useful when steady water flow is preferred

ITEM NO.	SPOUT LENGTH	OVERALL LENGTH
229003-6	6"	14 1/4"
229003-8	8"	16 1/4"
229003-10	10"	18 1/4"
229003-12	12"	20 1/4"
229003-14	14"	22 1/4"
229003-16	16"	24 1/4"

### WARMER AND BIB FAUCETS

SEE IMAGE, PAGE 61

- For soup warming chambers
- Not for oil chambers

ITEM NO.	SPOUT LENGTH	OVERALL LENGTH
229004B	n/a	5"
229004-6	6"	8 5/8"



TOP MOUNTED MANUAL FAUCET



MANUAL FAUCET 8 1/2" SHANK, WRIST HANDLE

## REMOTE VALVE FAUCETS

- Recommended when faucets are close to chamber
- Remote valve is generally mounted on front panel

DESCRIPTION	SPOUT LENGTH	DESCRIPTION
229009-1	6"	fixed spout
229009-2	12"	swivel spout

## GAS AND WATER PRESSURE REGULATORS

ITEM NO.	DESCRIPTION
226895	1 1/4" pressure regulator, natural FOR WOKS, MBR'S AND STEAMERS
226896	1 1/4" pressure regulator, propane FOR WOKS, MBR'S AND STEAMERS
RM-55-N-REG	RV48 3/4" NPT (natural) FOR RM-50-55 RICE COOKERS, STOCKPOT STOVES
RM-55-P-REG	RV48 3/4" NPT (propane) FOR RM-50-55 RICE COOKERS, STOCKPOT STOVES
249047	RV47 3/8" NPT universal regulator FOR SMOKEHOUSES
226308	3/8" NPT water pressure flow regulator <sup>1</sup>

<sup>1</sup> also used on steamers, wok ranges, and custom units

## MANUAL FAUCETS

### 2 5/8" SHANKWRIST HANDLE ASSEMBLY

- Faucet body closer to backsplash
- For chefs preferring obstruction free work area

ITEM NO.	SPOUT LENGTH	OVERALL LENGTH
229004/6	6"	8 5/8"
229004/8	8"	10 5/8"
229004/10	10"	12 5/8"
229004/12	12"	14 5/8"
229004/14	14"	16 5/8"
229004/16	16"	18 5/8"

## MANUAL FAUCET PARTS

ITEM NO.	DESCRIPTION
229004	2 5/8" shank swivel base faucet
229004H	wrist blade handle
229007/6	6" spout
229007/8	8" spout
229007/10	10" spout
229007/12	12" spout
229007/14	14" spout
229007/16	16" spout

## DOUBLE JOINTED FAUCETS

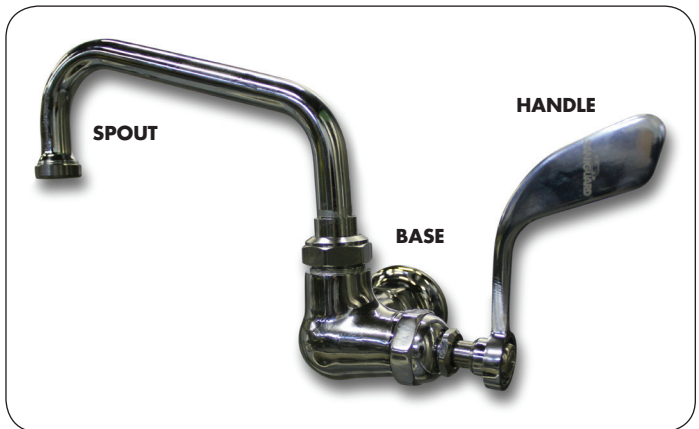
### 2 5/8" SHANK, HOSPITAL HANDLE

- Ideal for extra long reach applications

ITEM NO.	LAST SPOUT LENGTH	OVERALL LENGTH
229007-6	6"	20 5/8"
229007-10	10"	26 5/8"



BIB FAUCET



MANUAL FAUCET WITH WRIST HANDLE



DOUBLE JOINTED FAUCET

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# Town's Mongolian Barbecue Ranges are the most reliable and best performing grills of their type in the industry.

## process

Town Food's Mongolian Barbecue Ranges (MBR) bring high performance and reliability to the range considered to be the "Microwave of Chinese Cooking." An independent assessment found our MBR to be 23% more efficient than a competitor's unit. MBR units differ from standard grills in shape and are designed to attain a steady top temperature of 600-650° F. All Town Food MBR units have multiple burners, each operated with an individual gas valve and flame failure device. This redundant design ensures that the MBR will function even if a burner fails. Our unique manifold design protects the valves and flame failure devices from overheating.

## features

- Double wall construction with custom manifolds and burners.
- MBR's with 48" or larger cook tops have insulated double wall construction.
- All cook tops, except the 84" unit are made of 100% custom cast iron that ensures even distribution of heat.
- The 84" unit features an all steel, 1" thick cook top with cast iron heat deflectors to prevent warping as well as a 3" stainless steel drip skirt.
- Units with 60" cook tops and larger are available with an optional center hole (13" diameter) in the cook top. This hole directs scrap and waste into a stainless steel cart on castors located at the bottom of the unit. Access to the scrap bin is through a set of doors on the side of the base of the unit.

## optional accessories

- Custom size and shape scrap rings are available.
- Square and rectangular MBR's are available as a custom option.
- Customized accessories

### **Mongolian Swords (MBRS-2)**

The main tool for these units. They can be used as spatulas or food separators.

### **Mongolian Veggie Sticks (MBR-VS2)**

Divides to prevent cross contamination.

### **Mongolian Holster (MBR-HLSTR)**

Clips on to the outer scrap ring of any model MBR and can hold 3 standard size squeeze bottles.

**See pages 66-67 for a selection of new products for Mongolian Ranges.**



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**MBR-42**

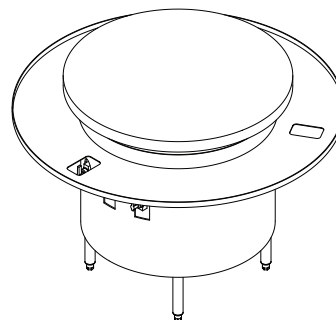
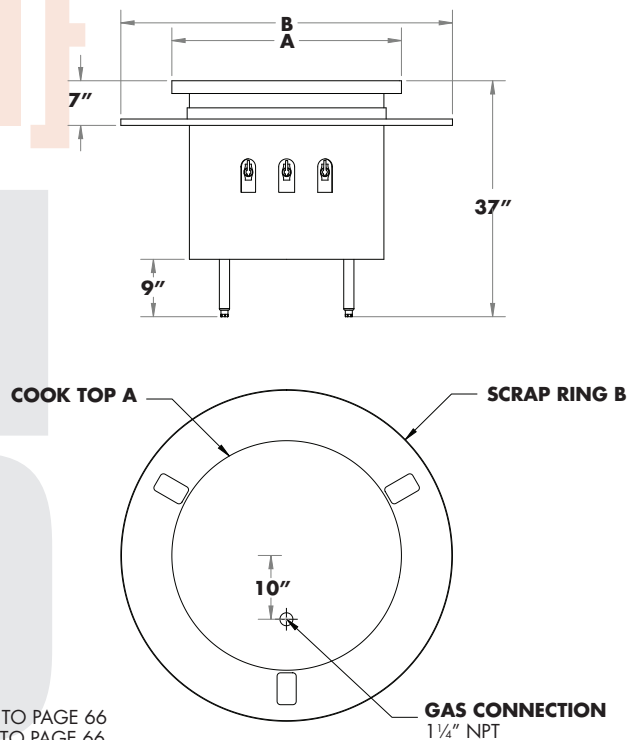


**MBR-48  
WITH CASTERS**



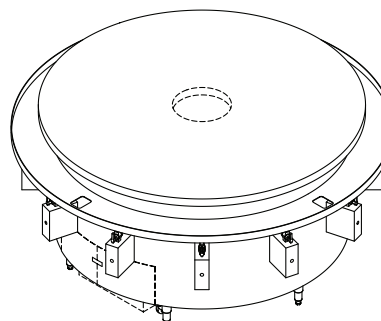
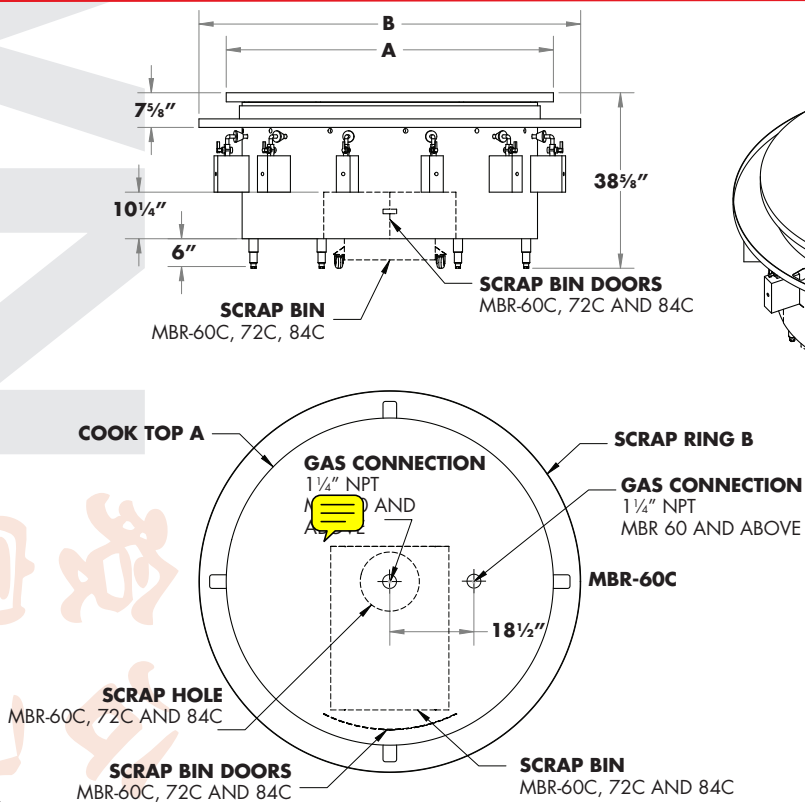
**MBR-72-C**

**SMALL MONGOLIAN BARBECUE** MBR-36, MBR-42



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**LARGE MONGOLIAN BARBECUE** MBR-48, MBR-60, MBR-60C, MBR-72, MBR-72C, MBR-84, MBR-84C



# MONGOLIAN BARBECUE RANGE SPECIFICATIONS

## MONGOLIAN BARBECUE WITH SOLID FLAT TOP

ITEM NO.	DESCRIPTION	OVERALL DIAMETER WITH SCRAP RING
MBR-36	36" cook top	52"
MBR-42	42" cook top	52"
MBR-48	48" cook top	60"
MBR-60	60" cook top	72"
MBR-72	72" cook top	84"
MBR-84	84" cook top	96"

## MONGOLIAN BARBECUE WITH INTERNAL SCRAP CHUTE

ITEM NO.	DESCRIPTION	OVERALL DIAMETER WITH SCRAP RING
MBR-60C	60" cook top with scrap chute	72"
MBR-72C	72" cook top with scrap chute	84"
MBR-84C	84" cook top with scrap chute	96"

FLAT TOP MODEL NO.	CHUTE TOP MODEL NO.	COOK TOP DIAMETER A	SCRAP RING DIAMETER B	NATURAL	PROPANE	NUMBER OF BURNERS	INLET SIZE	SHIP WEIGHT <sup>1</sup>	CU. FT. <sup>1</sup>
MBR-36	n/a	36"	52"	123	141	3	1 1/4"	1050 lb.	75
MBR-42	n/a	42"	52"	123	141	3	1 1/4"	1200 lb.	75
MBR-48	n/a	48"	60"	246	282	6	1 1/4"	1800 lb.	125
MBR-60	MBR-60C	60"	72"	410	470	10	1 1/4"	2400 lb.	200
MBR-72	MBR-72C	72"	84"	492	564	12	1 1/4"	2700 lb.	270
MBR-84	MBR-84C	84"	96"	574	658	14	1 1/4"	3000 lb.	350

<sup>1</sup> approximate

Custom designed MBR-84 units have 1" steel cook top with cast iron heat deflectors. All other sizes use cast iron cook tops.

## MONGOLIAN BARBECUE RANGE OPTIONAL ACCESSORIES

ITEM NO.	DESCRIPTION	WEIGHT
MBRS-2	MBR sword	2 lb.
MBR-VS2	MBR veggie stick	3 lb.
MBR-HLSTR	MBR holster for bottles	1 lb.
MBR-CLNR	pumice cleaner (holder and stone) for MBR tops	2 1/2 lb.
MBR-CLNR-HOLDER	holder only for pumice cleaner for MBR tops	1 lb.
MBR-CLNR-STONE	stone only for pumice cleaner for MBR tops	1 1/2 lb.
48690	cast iron grill press	3 1/4 lb.
250500-1	(4) 5" casters (2 with brake) for MBR-36 and MBR-42	5 lb.
250509-4	(4) 8" casters (2 with brake) for MBR-48	12 lb.
250509-5	(5) 5" casters (2 with brake) for MBR-60	15 lb.
250509-6	(6) 5" casters (3 with brake) for MBR-72 and MBR-84	18 lb.



MBR VEGGIE STICK NO. MBR-VS2



MBR SWORD NO. MBRS-2



NEW PRODUCT



CAST IRON GRILL PRESS NO. 48690

heavy  
equipment



NEW PRODUCT

MBR HOLSTER FOR BOTTLES  
NO. MBR-HLSTR



PUMMICE CLEANER FOR MBR TOPS  
NO. MBR-CLNR

## MONGOLIAN BARBECUE PARTS

ITEM NO.	DESCRIPTION	WEIGHT
226110	air mixer assembly, natural	2 lb.
226111	air mixer assembly, propane	2 lb.
252238	heavy duty 36" thermocouple	½ lb
249011	¾" NPT safety, pilot out, TS11K	1 lb.
249011H	replacement safety control head	

ITEM NO.	DESCRIPTION	WEIGHT
226102F	¾" x ¾" main gas valve	2 lb.
252239	"L" pilot	1 lb.
226224	24" x ¼" compression pilot tubing	½ lb.
226203BS	pilot bracket for safety	



# Town's Smokehouses provide unparalleled versatility in smoking everything from whole fish, turkeys and chicken to cheese!

## process

Town's Smokehouses blend Asian and Western cooking techniques to produce juicy, lean barbecue and smoked products. Food is cooked using convected heat provided by multiple tubular burners. As the food cooks, fat drips from the product and falls into a water filled drip pan. This method allows the food to cook faster and remain moist and juicy. When the dripping fat hits the interior drip shields it creates a natural smoking effect that enhances flavor. These units can cook a wide variety of products: smoked fish, meat, sausage, cheese, and jerky, plus barbecues of any type.

## features

- 6 skewers
- Safety grate
- Safety pilot system
- Stainless steel water pan
- Stainless steel legs
- Corrosion resistant aluminized steel interior

## optional accessories

- Casters
- Rack Guide System (accommodates up to 9 racks)  
Just a few of the foods that are ideal for placement on racks: pork shoulder, fish, and cheese!
  - Hooks into place on skewer rests at top of unit
  - Provide an alternative cooking method to hanging on hooks or skewers
- Woodchip Boxes (available in 3 sizes depending on unit)
  - Allow a smoky flavor to be added to food at the end of the cooking process
  - Smoking time varies according to size of unit and food cooked
  - Latched on to the front door jamb, just above the burners
  - Can be used to cold smoke<sup>1</sup> foods such as cheese, fish and jerky

<sup>1</sup> cold smoking is achieved by turning off the heat and leaving the wood chip boxes in the unit to smoke

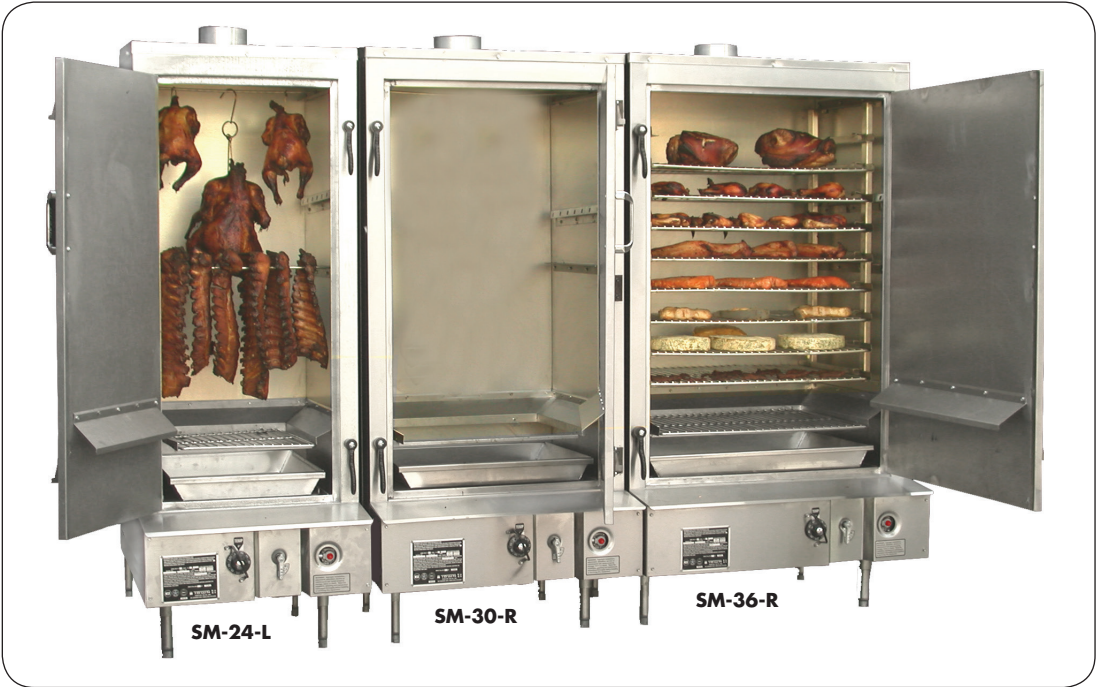




heavy  
equipment



heavy  
equipment



Town Smokehouses blend Asian and western techniques to produce juicy, lean barbecue and smoked products. Water in the drip pan prevents shrinkage. Dripping fat creates smoke and flavor. Smokehouses handle a wide variety of applications: smoked fish, meat, sausage, cheese, and jerky plus barbecue of any type.

Suspend ribs or tenderloin from skewers on two cooking levels. Using optional barbecue utensils, fowl and ribs can be hung and barbecued. Fish or roasts can be placed on optional racks. Use the Woodchip Box to “cold smoke.” Town Smokehouses barbecue quickly while producing a “slow cooked” flavor.

WOOD SMOKING

Fill the optional Woodchip Box and insert into the Smokehouse. Heat of the burners brings the wood to smoldering temperature. Turn off burners and the process will continue as the Smokehouse cools.

RACK SYSTEM

Optional Rack Guides (see SM-36-R above) hook into skewer rests and support up to nine racks.

Units are insulated with double wall construction with standard galvanized or optional stainless steel front, sides and exterior. Heat is generated from multiple gas burners with thermostatic control from 150° to 550°. Interior is corrosion resistant aluminized steel. Legs are stainless steel. Casters are available. Safety pilot system, 6 skewers, safety grate, water pan and user’s guide with recipes included.

Make juicy barbecued ribs in an hour with a 12 hour taste. Cleanup is simple. Optional roasting utensils increase smoker capability.

MODEL	WIDTH	MBTUH	WEIGHT
SM-24- <sup>1</sup> STD- <sup>2</sup>	24"	45	425 lb.
SM-24- <sup>1</sup> SS- <sup>2</sup>	24"	45	425 lb.
SM-30- <sup>1</sup> STD- <sup>2</sup>	30"	60	450 lb.
SM-30- <sup>1</sup> SS- <sup>2</sup>	30"	60	450 lb.
SM-36- <sup>1</sup> STD- <sup>2</sup>	36"	75	480 lb.
SM-36- <sup>1</sup> SS- <sup>2</sup>	36"	75	480 lb.

<sup>1</sup> indicate -L or -R for left or right door hinging and N for natural or P for propane gas. MBTUH values identical for either gas type.

<sup>2</sup> STD: galvanized front door and side exterior panels. SS: all stainless steel front exterior.



Town Food Smokehouses enable chefs to demonstrate a wide range of new culinary skills.  
Select accessories on the following pages and prepare with ease.



## COLD SMOKED FISH OR CHEESE

- Place on racks in guides
- Use Woodchip Box
- Insert box in unit after starting



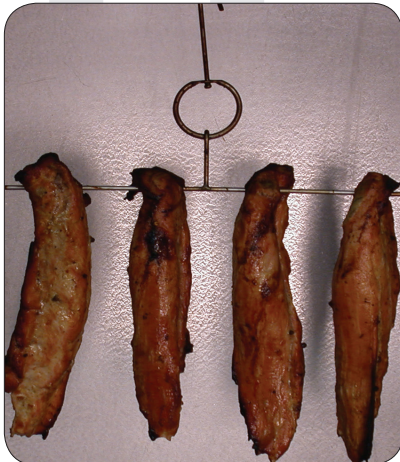
## SUCKLING PIG OR LAMB

- Use 3 star hook, or heavy duty roasting hook
- Suspend from heavy duty hook bar
- For crispy Chinese pig we recommend the Town PR-36 Pig Roaster on page 78.



## BARBECUE RIBS

- Hang from skewers
- 45 minute estimated cook time



## TENDERLOIN STRIPS

- Hang from BBQ needle and hook
- Hang from BBQ pork display



## BARBECUE CHICKEN AND TURKEY

- Suspend chicken on "S" hooks
- Suspend turkey on duck hooks



## ROAST DUCK

- Use Pei-Pa duck fork
- For Peking duck use duck tail needle and duck hook



## BRISKET, SHOULDER OR PRIME RIB

- BBQ on racks in Rack Guides
- Smoke with Woodchip Box



## JERKY

- Place on racks in guides
- Smoke with Woodchip Box



## COOKED AND SMOKED FISH

- Place fish on racks in guides
- 15 minute estimated cook time

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## SMOKEHOUSE PARTS IDENTIFICATION

- A** REMOVABLE PERFORATED BAFFLE
- B** INSULATED DOUBLE WALLS
- C** GALVANIZED OR STAINLESS STEEL EXTERIOR
- D** STAINLESS STEEL SAFETY GRATE
- E**  $\frac{3}{16}$ " STEEL BAFFLE PLATE BELOW PAN
- F** 125°F - 550° F THERMOSTAT CONTROLLING MULTIPLE BURNERS
- G** ALUMINIZED CORROSION RESISTANT INTERIOR

- H, I** 2 COOKING LEVELS
- J** 6 STAINLESS STEEL SKEWERS
- K** STAINLESS STEEL WATER PAN<sup>1</sup>
- L** SAFETY PILOT SYSTEM
- M** STAINLESS STEEL FRONT CONTROL PANEL



### <sup>1</sup>IMPORTANT

WATER PAN MUST BE FILLED WITH WATER BEFORE USE.

DRAIN AND REMOVE FAT AFTER USE.

REFILL HOURLY IF COOKING FOR LONGER PERIODS.

TO AVOID FLARE-UPS DO NOT ADD WATER INTO HOT PAN IF ALL WATER HAS EVAPORATED.

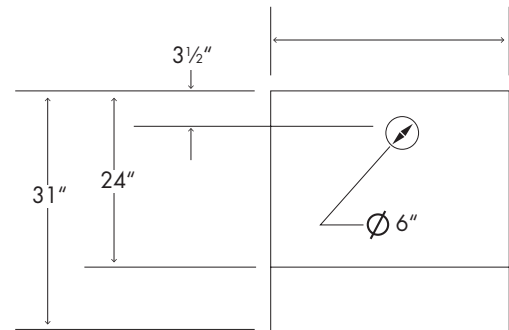
LET PAN COOL.

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equipment

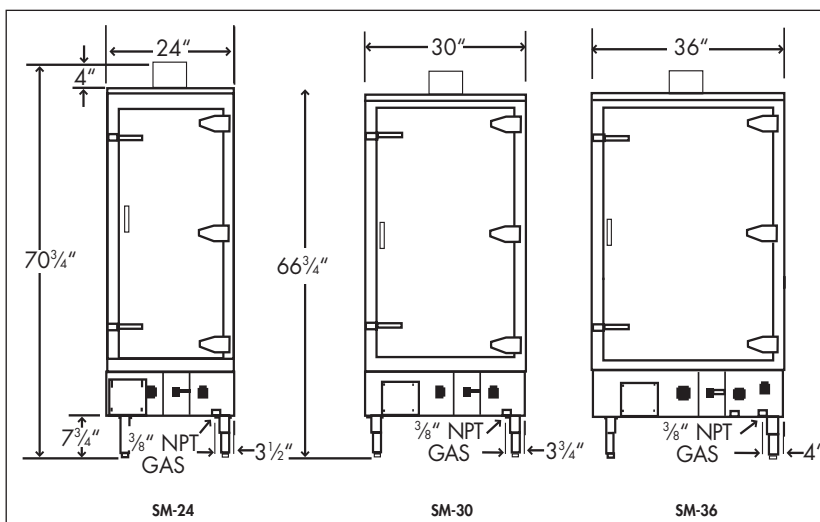


### STANDARD DIMENSIONS ON ALL MODELS

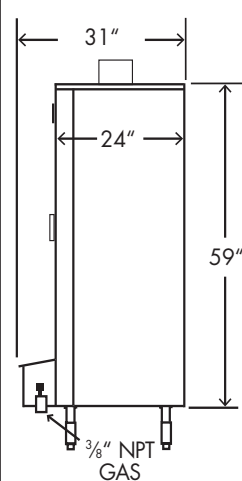
SM-24, 24"  
SM-30, 30"  
SM-36, 36"



### ELEVATIONS



### SIDE VIEW ON ALL MODELS





## TECHNICAL DATA

MODEL	WIDTH	DEPTH	HEIGHT	BURNERS	MBTUH
SM-24- <sup>1</sup>	24"	31"	70"	3	45
SM-30- <sup>1</sup>	30"	31"	70"	4	60
SM-36- <sup>1</sup>	36"	31"	70"	5	75

## APPROXIMATE COOKING CAPACITIES SHIPPING DATA

RIBS	CHICKENS	TENDERLOIN	SHIP WEIGHT	CUBIC FEET
100 lb.	12	30 lb.	425 lb.	43
130 lb.	18	40 lb.	450 lb.	52
175 lb.	24	55 lb.	480 lb.	62

<sup>1</sup> indicate -L or -R for left or right door hinging, STD for standard galvanized or SS stainless steel front and sides, and N for natural or P for propane gas when ordering.

## RACK SYSTEM

Rack Guides convert a smokehouse to a large vertical barbecue oven. Rich flavors and textures not possible in conventional or slow cook ovens are achieved in roasted meats as fat and drippings are converted to flavorful smoke. The water pan envelops product with a basting shield minimizing shrinkage, eliminating the need to cover product with foil, and allowing natural barbecue flavors of the cooking process to penetrate product. A woodchip box can be used for additional flavor. Rack Guides are easily installed or removed. Guides hook into slots in the upper skewer rests (see photo above left). Rack Guides have 9 levels spaced 3½" apart and will accommodate up to 9 racks. The stainless steel racks slide into the guides. Locking tabs on the guides support the shelf in the extended position.

RACK NO.	FITS MODEL	RACK SIZE	WEIGHT
244332	SM-24	17" x 20"	3 lb.
244335	SM-30	23" x 20"	7 lb.
244336	SM-36	28¾" x 20"	11 lb.
244009	RACK GUIDE FOR ALL MODELS		20 lb.



heavy  
equipment

SKEWER RODS

Stainless steel skewer rods are placed inside the smokehouse to barbecue ribs or are used as a convenient method to suspend other hooks. 1 set of 6 skewer rods is included with each Town smokehouse. Extra skewer rods may be purchased individually or in sets of 6 pieces.

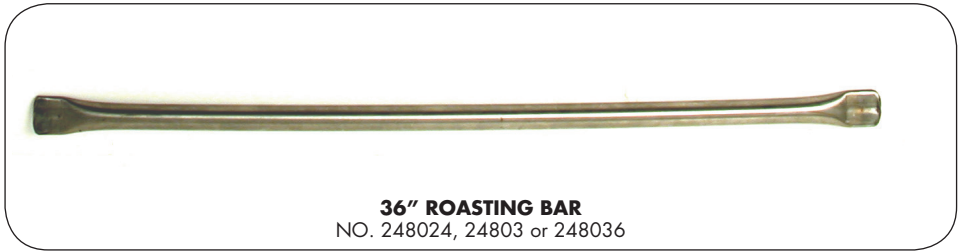
ITEM NO.	DESCRIPTION	WEIGHT
249420	set of (6) 21 <sup>3</sup> / <sub>8</sub> " skewers	3 lb.
249425	set of (6) 27 <sup>3</sup> / <sub>8</sub> " skewers	4 lb.
249430	set of (6) 33 <sup>3</sup> / <sub>8</sub> " skewers	6 lb.
249220	21 <sup>3</sup> / <sub>8</sub> " skewers	.50 lb.
249225	27 <sup>3</sup> / <sub>8</sub> " skewers	.65 lb.
249230	33 <sup>3</sup> / <sub>8</sub> " skewers	1 lb.



BARBECUE UTENSILS

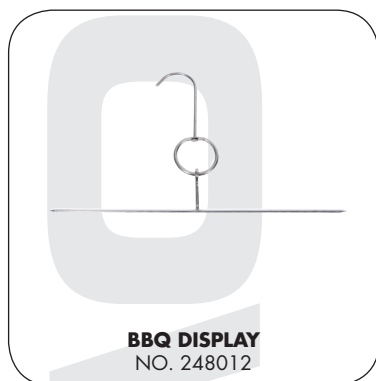
Hanging product to barbecue allows fat to easily melt away producing leaner product. Flavorful smoke is created when fat contacts the hot drip shields. Excess fat drips into the water pan. These stainless steel utensils are used to hang all kinds of meat and fowl for barbecue.

ITEM NO.	DESCRIPTION	WEIGHT
248006	3 star hook	.52 lb.
248014	heavy duty roasting hook	.88 lb.
248007	Pei-Pa duck fork	.72 lb.
248024	24" roasting bar	1.9 lb.
248030	30" roasting bar	2.4 lb.
248036	36" roasting bar	2.9 lb.
248000	S hook	.04 lb.
248008	8" duck hook	.22 lb.
248010	duck tail needle	.02 lb.
248012	BBQ display	.12 lb.
248009	hook for 248011	.10 lb.
248011	BBQ needle	.08 lb.
250510	(4) 4" casters (2 with brake)	5 lb.



**OPTIONAL STAINLESS STEEL EXTERIOR, LEGS AND CASTERS**

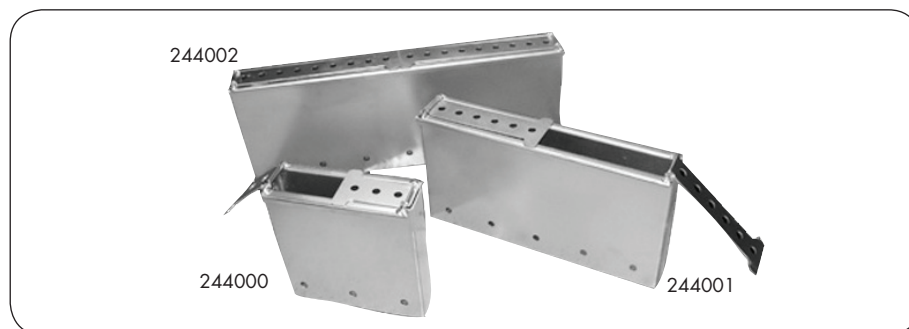
Facilitates durability and easy to clean.



**WOOD SMOKING**

These newly designed woodchip boxes (previous design of wood chip boxes is no longer available) have been tailored for our smokehouses. The stainless steel "flap" style hinges are designed for easy maneuvering. These chip boxes sit on the inner door frame of the smokehouse. Due to this design, they can also be used on older models of our smokehouses. For a smoky flavor, follow the instructions in the user's guide. Insert the woodchip box into the smokehouse combustion chamber when about ten minutes of cooking time remains. The chips or chunks reach smoldering temperature as the smokehouse finishes the barbecue process. When the barbecue process is complete and the chips are smoking, shut off the unit and let it smoke.

Cold smoking can be achieved by turning off the heat and leaving the wood chip boxes in the unit to smoke foods such as cheese, fish and jerky.



ITEM NO.	DESCRIPTION	DIMENSIONS W x D x H	SMOKING DURATION
244000	SM-24 woodchip box	7" x 1½" x 7"	final 30 minutes
244001	SM-30 woodchip box	13" x 1½" x 7"	final 45 minutes
244002	SM-36 woodchip box	19" x 1½" x 7"	final 90 minutes



# Town's Pig Roaster showcases the time honored tradition of delicious succulent roasted pig.

## process

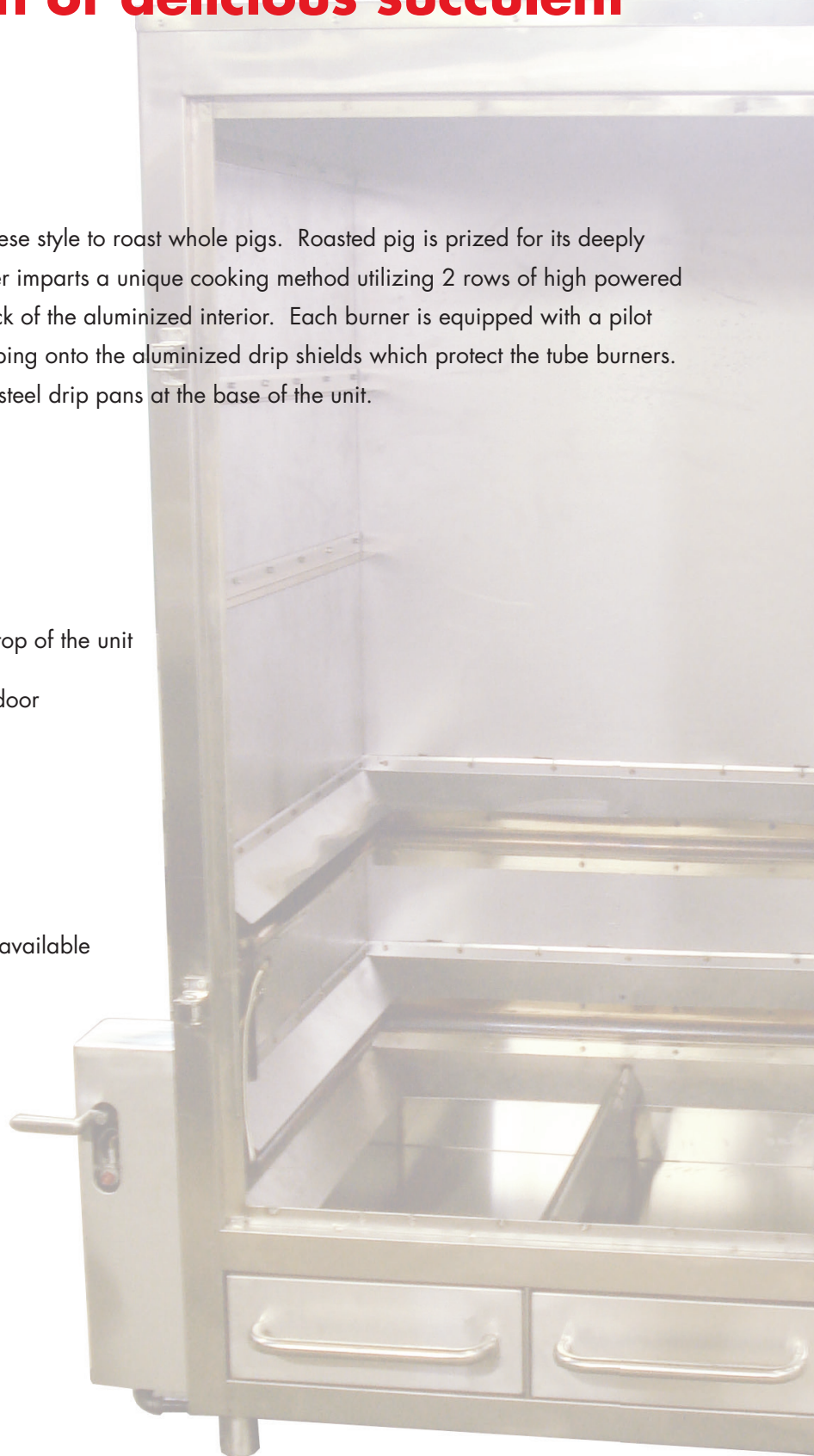
The Town Food Pig Roaster is built in the Chinese style to roast whole pigs. Roasted pig is prized for its deeply seared, crispy skin. The Town Food Pig Roaster imparts a unique cooking method utilizing 2 rows of high powered tube burners around the sides, and on the back of the aluminized interior. Each burner is equipped with a pilot safety system. Smoke is generated by fat dripping onto the aluminized drip shields which protect the tube burners. Fat drippings are contained by 2 all stainless steel drip pans at the base of the unit.

## features

- 2 rows of roasting bar rests
- 2 roasting bars
- All stainless steel exterior with a 4" flue at top of the unit
- Choice of left or right hinging of the main door

## options

- Dutch doors
- Sliding rail hanging system
- Custom sizes and narrow footprint models available





heavy  
equipment



heavy  
equipment



**PR-36 PIG ROASTER**

Designed to roast a whole pig. The skin of the roasted pig has a highly prized crispiness. Can be used for duck. Heat is created by 2 levels of perimeter burners with safety pilots around the sides and rear. Fat is contained by dual drip pans below. Interior is aluminized steel; exterior is stainless steel. There is a 4" high flue above unit. 2 rows of roasting bar rests included. 1 1/4" gas inlet on right below controls. Dutch doors or rail system now available.

**SIZE, WEIGHT AND MEASUREMENTS**

MODEL NO.	WIDTH <sup>1</sup>	DEPTH	HEIGHT	MBTUH <sup>2</sup>	WEIGHT
PR-36- <sup>3</sup>	36"	36"	78"	225	750 lb.

<sup>1</sup>add 16" for left and right control panels  
<sup>2</sup>certified for natural gas only  
<sup>3</sup>indicate -L or -R for left or right door hinging





## PIG ROASTER PARTS IDENTIFICATION

- A** ALUMINIZED STEEL INTERIOR
- B** PIG BAR ROASTING LEVELS
- C** 2 ROWS OF PERIMETER BURNERS
- D** INSULATED DOUBLE WALLS
- E** CORROSION RESISTANT INTERIOR
- F** DUAL DRIP PANS
- G** STAINLESS STEEL EXTERIOR

## PR-36 PIG ROASTER PARTS

ITEM NO.	SIZE AND DESCRIPTION
252238	36" thermocouple
249011	3/8" IPS safety, pilot out, TS11K
226102F-2	3/8" x 3/8" main gas valve
226224	24" x 1/4" compression pilot tubing
249012	safety pilot burner, natural
226895	1 1/4" gas regulator, natural gas or propane
PR-36-BURNER	left or right burner assembly. Please contact factory for information.





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YF-STMR-SS 2 COMPARTMENT STEAMER RANGE AND CABINET

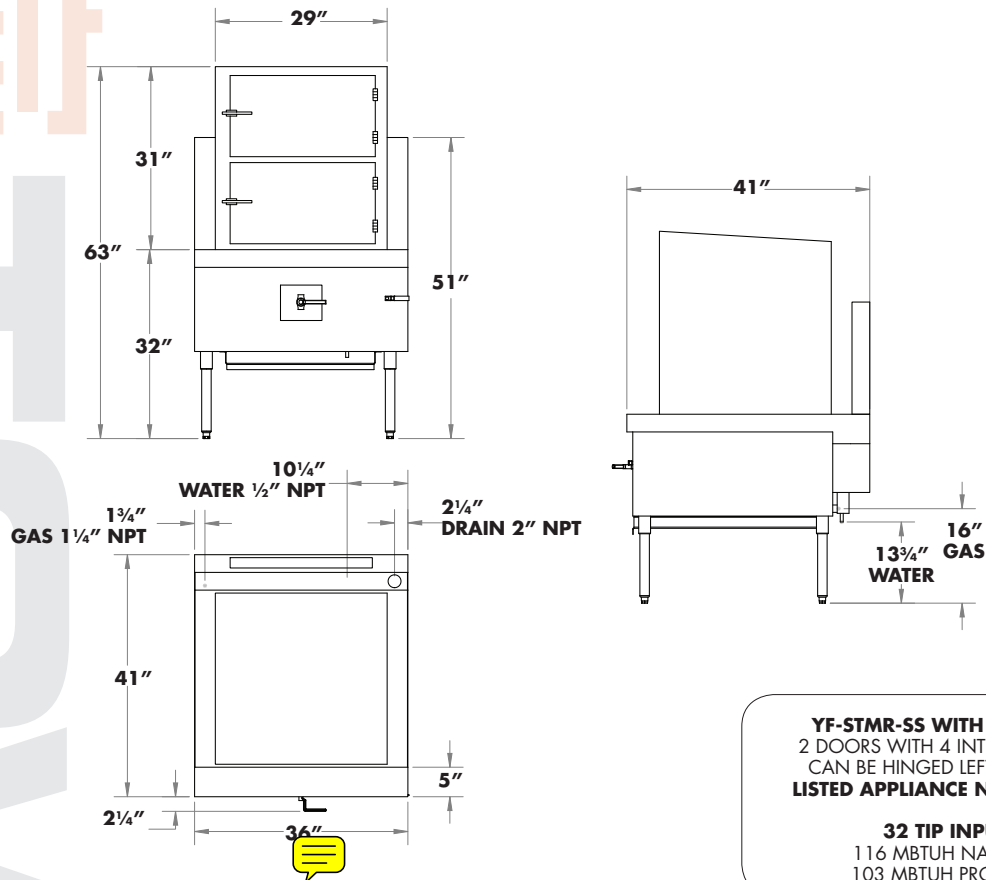
The Town YF-STMR is a gas operated two level steamer range. It is self contained and requires only gas and water connections. The unit features "AutoFill" which will automatically maintain the proper water level in the steam tank and ensures constant steam production. The unit is not thermostatically controlled. The primary usage is for cooking Asian foods, such as dumplings or dim sum. Foods such as whole fish can be steamed in this unit. It can be used to cook any food that requires high, continuous heat from steam. Exterior of unit is constructed of 4 stainless steel. The steam generation tank is heavy duty stainless steel. The doors are double wall, insulated, complete with a positive latching mechanism. The interior fire chamber is constructed in steel angle iron and is fully insulated by 1" thick fiber ceramic material. Unit is fired by a high power 32 tip jet burner (116 MBTUH). A pilot safety gas valve is provided. A water filtration system may be necessary, to be determined by dealer or consultant. The unit can be customized with different body and cabinet sizes, as well as custom dim sum steamer plates.



SIZE<sup>1</sup>, WEIGHT AND MEASUREMENTS

MODEL	DEPTH	WIDTH	SHELF HEIGHT	SHIP WEIGHT	GAS CONNECTION	MBTUH
YF-STMR-SS	41"	36"	32" <sup>2</sup>	600 lb.	1 1/4" <sup>3</sup>	116

<sup>1</sup> total range size is 36" wide x 41" deep x 32" working height  
<sup>2</sup> stand separate; with stand height of unit is 32"  
<sup>3</sup> gas: left rear, 16" up. 1/2" cold water: right rear, 13 3/4" up. Built in water pressure regulator.



## NOTES

THIS UNIT IS AVAILABLE IN CUSTOM CONFIGURATIONS WITHOUT A STEAMER CABINET. 

ROUND, RECTANGULAR AND SQUARE DESIGNS ARE AVAILABLE WITH CUSTOM TOP PLATES TO COOK DIM SUM, CHEUNG FUN NOODLES OR PLAIN NOODLES.

PLEASE CONTACT TOWN FOOD WITH YOUR REQUEST.

SEE PAGES 54-61 FOR REPAIR PARTS (SAFETY VALVES, BURNERS AND REGULATORS)

**YF-STMR-SS WITH AUTOFILL**  
2 DOORS WITH 4 INTERIOR TRAYS  
CAN BE HINGED LEFT OR RIGHT  
**LISTED APPLIANCE NSF AND ETL**

### 32 TIP INPUT

116 MBTUH NATURAL  
103 MBTUH PROPANE

# heavy equipment





heavy  
equipment



**CHEUNG FUN NOODLE RANGE AVAILABLE IN 1 AND 2 CHAMBER TANK CONFIGURATIONS**

The Town Cheung Fun Noodle Range is a gas fired unit specially designed for the production of Cheung Fun noodles. It is available as either a 1 or 2 section (tank) steamer. Each section is supplied with custom perforated stainless steel steaming/cooking plates for making noodles. The steamer plate(s) have a non-perforated work area for noodle formation. The unit features "AutoFill" which will automatically maintain the proper water level in the steam tank and ensures constant steam production. The unit is not thermostatically controlled. The fill system does not require any electrical connections. Stainless steel domed cover(s) are provided for the tank(s) and plate assembly(s). A manual fill faucet is available at no extra charge. The range will operate with either hot or cold water. Warm water is recommended. The steam tank(s) are stainless steel. The fire chamber is insulated with 1" thick fiber ceramic. High performance jet burners heat the steam tank(s). A pilot safety gas valve device is standard. The unit can be customized and modified to cook any product, such as dim sum. Size of the unit can be customized. Custom dim sum steamer plates are available for this unit.

**STEAMING AREA**  
13½" x 19"

**STEAMING PLATE**  
17" x 26"

**1 SECTION UNITS**  
(width x depth)  
24" x 43"  
32" WORKING HEIGHT

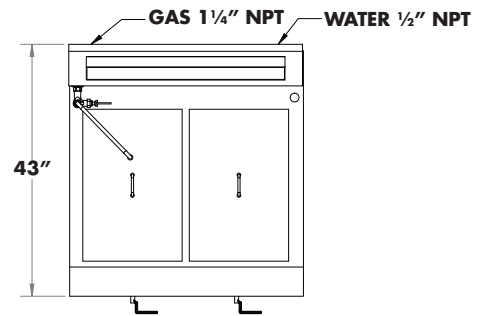
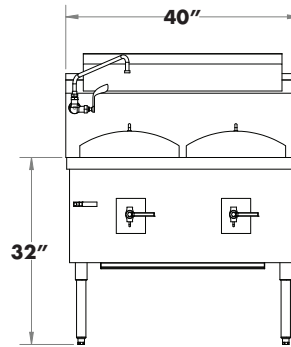
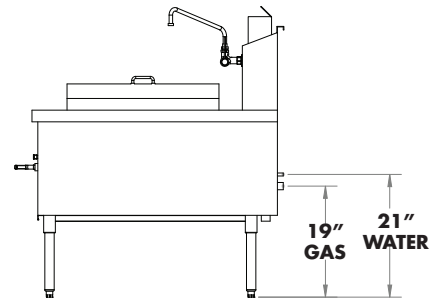
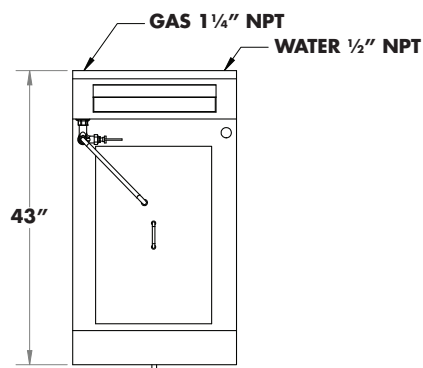
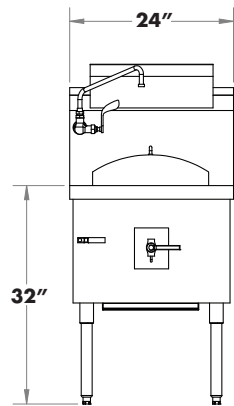
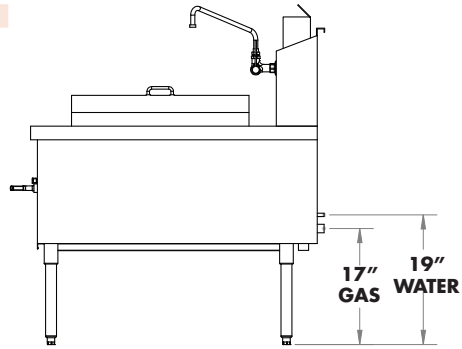
**2 SECTION UNITS**  
(width x depth)  
40" x 43"  
32" WORKING HEIGHT

**SIZE, WEIGHT AND MEASUREMENTS**

MODEL	DEPTH	WIDTH	HEIGHT	SHIP WEIGHT	GAS CONNECTION	MBTUH
CF-1	43"	24"	32"	400 lb.	1¼", 19" up <sup>1</sup>	90
CF-2	43"	40"	32"	650 lb.	1¼", 19" up <sup>1</sup>	180

<sup>1</sup> ½" cold water, left rear, 21" up

LEFT 1 CHAMBER MODEL RIGHT 2 CHAMBER MODEL



heavy  
equipment



heavy  
equipment



**MASTERRANGE JUNIOR**

High performance for small spaces. Select any burner (page 57-59). Safety control included. Automatic swing faucet mounted on 12" high backsplash. Range deck fitted with cast iron chamber ring and strainer basket in gutter. Refractory brick lined chamber. Mounted on adjustable legs with undershelf. Stainless steel construction.

Despite its small size, this range utilizes any of the standard burners at their rated capacity. It is intended for those applications requiring maximum cooking power in minimum space. FOR COMMERCIAL USE ONLY.

**SIZE, WEIGHT AND MEASUREMENTS**

MODEL NO.	DEPTH	WIDTH	HEIGHT <sup>2</sup>	SHIP WEIGHT	GAS CONNECTION	MBTUH
M-1-JR-N/P <sup>1</sup>	26"	30"	32"	500 lb.	1 1/4" <sup>3</sup>	VARIES BY BURNER

<sup>1</sup> please specify type of gas, N: natural, P: propane

<sup>2</sup> 44" to the top of the backsplash

<sup>3</sup> requires 1 1/4" gas, 1 1/2" waste, and 1/2" cold water



heavy  
equipment

## WOK CART

A mobile range for preparation of Chinese cuisine. If your facility hosts theme evenings, this range will be the centerpiece of any Asian function.

Wok Cart has an 18 gauge stainless steel body and 14 gauge reinforced stainless steel top. The 13" cast iron chamber ring accommodates 14"-16" woks. Body fitted with tubular stainless push handle. Fiber ceramic chamber insulation. Designed for use with a 20 pound propane cylinder (not included). LP regulator and hose provided with standard OPC fitting. Select any high performance (page 57-59) burner for a 13" chamber. Safety pilot system and casters included.

## SIZE<sup>1</sup>, WEIGHT AND MEASUREMENTS

ITEM NO.	DEPTH	WIDTH	HEIGHT	SHIP WEIGHT <sup>2</sup>	TANK CONNECTION	MBTUH/LP ONLY
224800	24"	36"	36"	230 lb.	LP-STANDARD	VARIES BY BURNER

<sup>1</sup> dimensions do not include handle  
<sup>2</sup> approximate

## NOTES

UNITS ARE AVAILABLE FOR PROPANE USE ONLY.  
WOK CARTS ARE NOT A LISTED APPLIANCE.



Stock pot ranges offer very high MBTUH input burners. An aluminized heat shield between the combustion chamber and outer body ensures cool operation of the units. Delta T solid brass valves with solid metal handles are standard and stay cooler with heat shield protection from the combustion chamber. The outer body and legs are stainless steel. A rugged interior chassis formed from heavy duty steel. A pressure regulator and galvanized steel drip pan are supplied.

heavy  
equipment



**SR-24-G GRATE TOP STOCK POT RANGE**

**FEATURES**

- Design certified by ETL to conform to ANSI Z83.11-2009
- Design certified by NSF International and/or ETL to conform to ANSI/NSF-4
- Heavy duty cast iron grate top
- Aluminized heat shield
- Delta T rated solid brass valves
- All stainless steel exterior construction
- Stainless steel leg gusset
- Rigid, durable steel chassis
- High output burners standard
- Clog resistant standing pilot with control valve
- Stainless steel legs with "bullet" adjusters
- 3/4" NPT rear gas connection with regulator
- NYC OTCR and MEA approved
- MA Board of Plumbing and Licensure approved

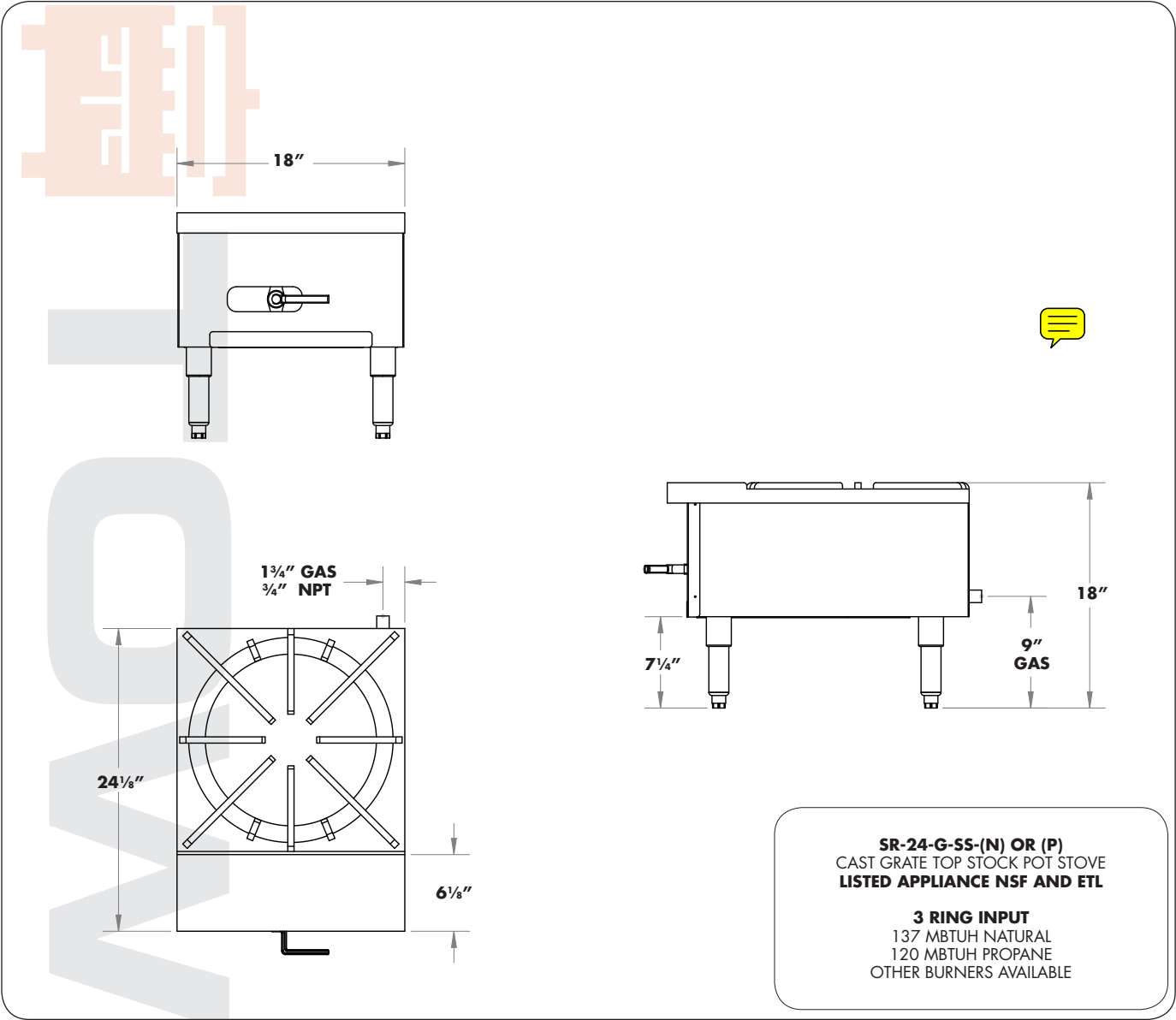
**OPTIONS**

- Volcano, Shield (Duck) Tip burners are available
- Custom leg height
- Casters with cross bracing
- Stainless steel drip pan
- Pilot gas safety system
- Wok adapter
- Insulated double wall construction

**SIZE, WEIGHT AND MEASUREMENTS**

MODEL NO.	DEPTH	WIDTH	HEIGHT	SHIP WEIGHT	CU FT.
SR-24-G-SS- <sup>1</sup>	24"	18"	18"	125 lb.	9

<sup>1</sup> specify type of gas—N: natural/P: propane



SR-24-G PARTS

ITEM NO.	DESCRIPTION	SHIPPING WEIGHT
250212	SR-24G top grate	42 lb.
250510	caster set	10 lb.
250208	stainless steel wok adapter	2 lb.
250216	insulated double wall body	
250180	SR-24 longer legs (specify length) <sup>1</sup>	

<sup>1</sup>legs exceeding 3' require cross bracing

heavy  
equipment





The SR-24-M utilizes Town's heavy duty stock pot stove body coupled with a high power jet burner to offer true Asian cooking in minimal space and without the need for water cooling. A Town 23 tip jet burner is supplied with this unit. Other burner choices are available—see page 14 for selection. The unit is supplied with Town's exclusive clog resistant pilot. An aluminum heat shield between the combustion chamber and outer body ensures cool operation of the unit. A Delta T rated solid brass valve with a knee handle is standard. The outer body and legs are stainless steel. A rugged iron chassis, formed from heavy duty steel angle iron is standard. Rear gas connection, pressure regulator and a galvanized drip tray are standard.

heavy  
equipment



**SR-24-M MANDARIN STOCK POT RANGE**

**FEATURES**

- Design is certified by ETL to conform to ANSI Z83.11-2009.
- Design is certified by NSF international and/or ETL to conform to ANSI/NSF-4
- Heavy duty steel wok chamber, black epoxy painted finish interior heat shield
- Delta T rated solid brass valve
- All stainless steel exterior construction
- Rugged, durable angle iron chassis
- Clog resistant standing pilot/with control valve
- Stainless steel legs with bullet adjusters
- 3/4" NPT rear gas connection with regulator
- NYC OTCR and MEA approved
- MA board of plumbing and licensure approved
- 3/16" steel top with 3" diameter ring to accommodate Mandarin woks

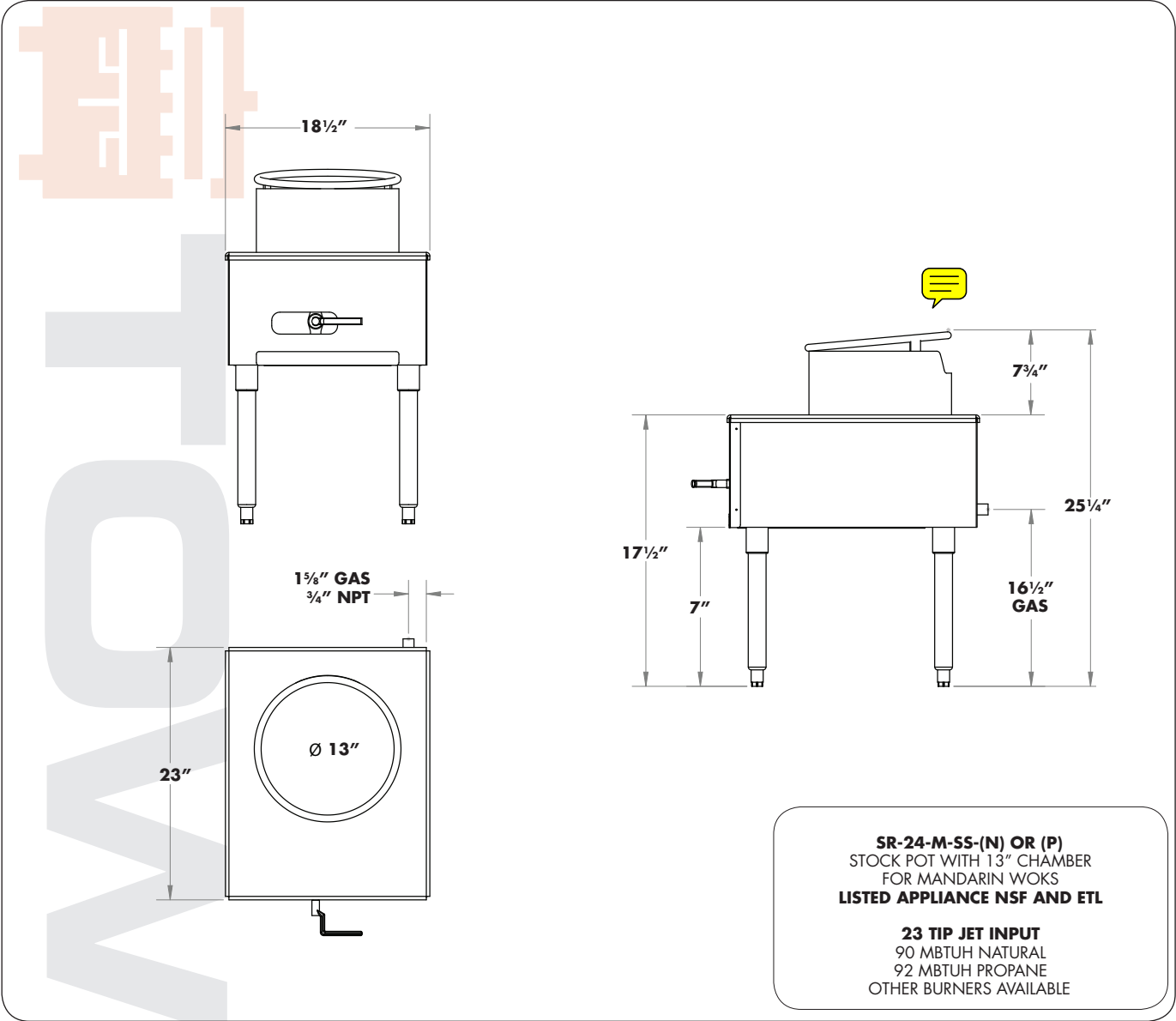
**OPTIONS**

- Jet, 9 or 12 Tip No-Clog or 16 Tip Volcano, and Shield (Duck) Tip burners available
- Custom leg height
- Double insulated body
- Casters with cross bracing
- Stainless steel drip pan
- Pilot gas safety system
- Asian smallwares, such as woks, ladles and shovels

**SIZE, WEIGHT AND MEASUREMENTS**

MODEL	DEPTH	WIDTH	OVERALL HEIGHT	SHIP WEIGHT	CUBIC FEET
SR-24-M-SS- <sup>1</sup>	23"	18"	25"	150 lb.	12

<sup>1</sup>specify type of gas—N: natural/P: propane



heavy  
equipment

SR-24-M PARTS

ITEM NO.	DESCRIPTION	WEIGHT
250214	SR-24-M top	38 lb.
250216	insulated double wall body	
250510	caster set	10 lb.
250180	SR-24 longer legs (specify length) <sup>1</sup>	

<sup>1</sup>legs exceeding 3' require cross bracing



The SR-24-C utilizes Town's heavy duty stock pot stove body coupled with a powerful burner to offer true Asian cooking in minimal space and without the need for water cooling. A Town high input (137 MBTUH) 3 ring burner is supplied with this unit. Jet style burner choices are available (refer to our burner cut sheet for selection). The unit is supplied with Town's exclusive clog resistant pilot. An aluminized heat shield between the combustion chamber and outer body ensures cool operation of the unit. Delta T rated solid brass valves with solid metal handles are standard. The outer body and legs are stainless steel. A rugged interior chassis, formed from heavy duty steel angle iron is standard. Rear gas connection, pressure regulator and a galvanized drip tray are standard.

heavy  
equipment



**SR-24-C CANTONESE STOCK POT RANGE, 16" CHAMBER**

**FEATURES**

- Design certified by ETL to conform to ANSI Z83.11-2009
- Design certified by NSF International and/or ETL to conform to ANSI/NSF-4
- Heavy duty 16" steel wok chamber, black epoxy painted finish
- Interior heat shield
- Delta T rated solid brass valves
- Stainless steel exterior
- Rugged, durable angle iron chassis
- High power 3 ring burner with two control valves for maximum heat control
- Clog resistant standing pilot/with control valve
- Stainless steel legs with bullet adjusters
- 3/4" NPT rear gas connection with regulator
- NYC OTCR and MEA approved
- MA Board of Plumbing and Licensure approved

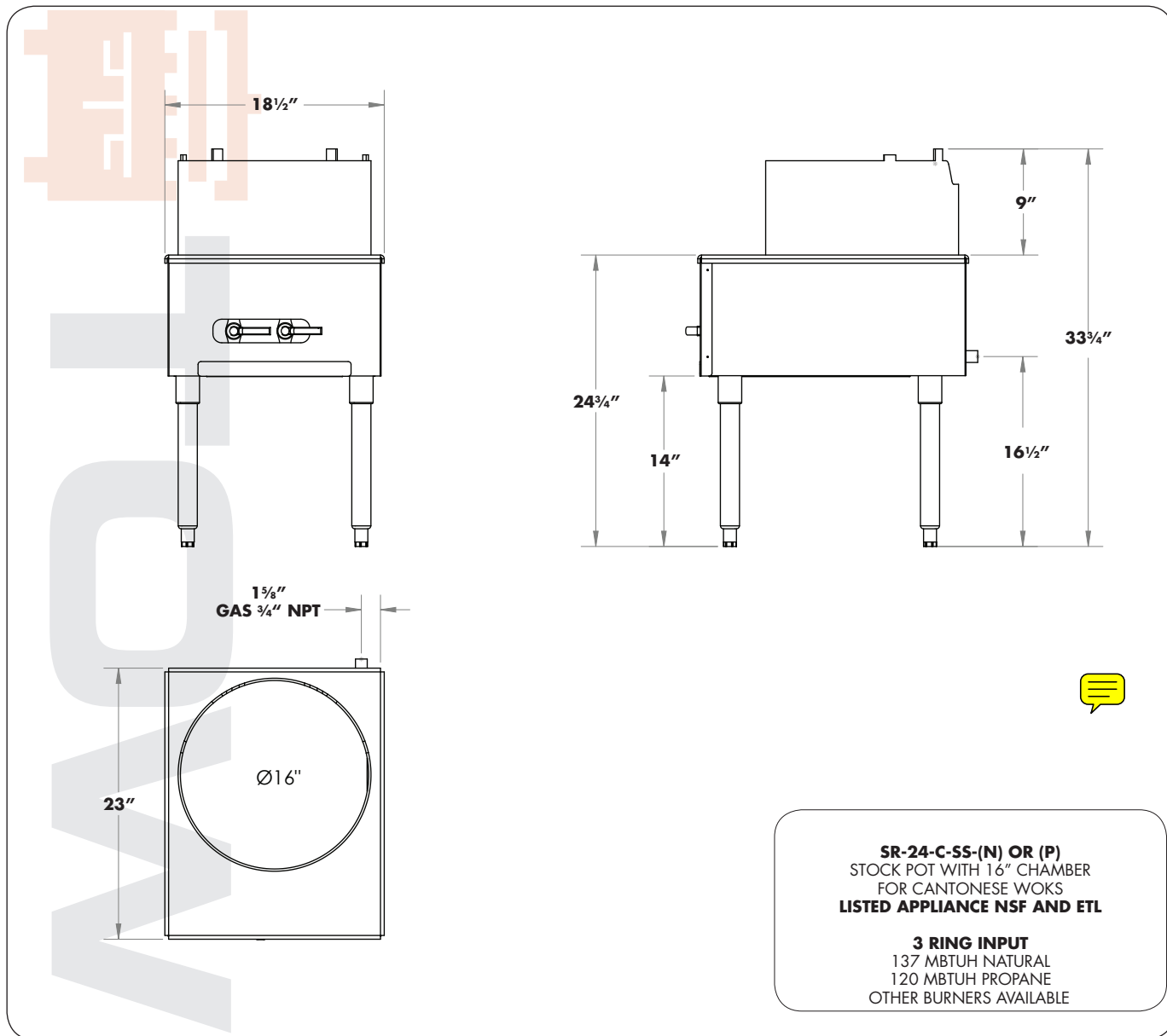
**OPTIONS**

- Volcano, Shield (duck) tip, 23 tip and 32 tip jet burners. Other burners are available.
- Custom leg height
- Double insulated body
- Casters with cross bracing
- Stainless steel drip pan
- Pilot gas safety system
- Asian smallwares, such as woks, ladles and shovels
- 18"-22" woks are suggested

**SIZE, WEIGHT AND MEASUREMENTS**

MODEL	DEPTH	WIDTH	OVERALL HEIGHT	SHIP WEIGHT	CUBIC FEET
SR-24-C- <sup>1</sup>	23"	18½"	33"	150 lb.	12

<sup>1</sup>specify type of gas—N: natural/P: propane



heavy  
equipment

### SR-24-C PARTS

ITEM NO.	DESCRIPTION	WEIGHT
250213	SR-24C top	38 lb.
250216	insulated double wall body	
250510	(4) 4" caster set (2 with brake)	10 lb.
250180	SR-24 longer legs (specify length) <sup>1</sup>	5 lb.

<sup>1</sup> legs exceeding 3' require cross bracing



heavy  
equipment



**SR-18 STOCK POT RANGE, FRONT MANIFOLD (SR-18-SS: STAINLESS STEEL BODY)**  
**SR-18-R STOCK POT RANGE, REAR CONNECTION (SR-18-R-SS: STAINLESS STEEL BODY)**  
 Cast iron spider grate allows maximum heat transfer to pots. Cast iron 2 ring burner (page 59) brings 60 to 120 gallons of soup stock to a rapid boil. Clog resistant pilot (page 55) standard. Heavy duty 3/8" brass gas valve with heat resistant handle. Units are equipped with front gas manifold for battery installation, standard optional stainless steel drip pan, open construction for easy cleaning and mounted on tubular stainless legs with adjustable feet.

**FEATURES**

- Choice of burners, see pages 57-59
- ‘Stay Cool’ valve handles
- Solid construction
- Cast iron top with an easy to clean front ledge

**SPECIFICATIONS**

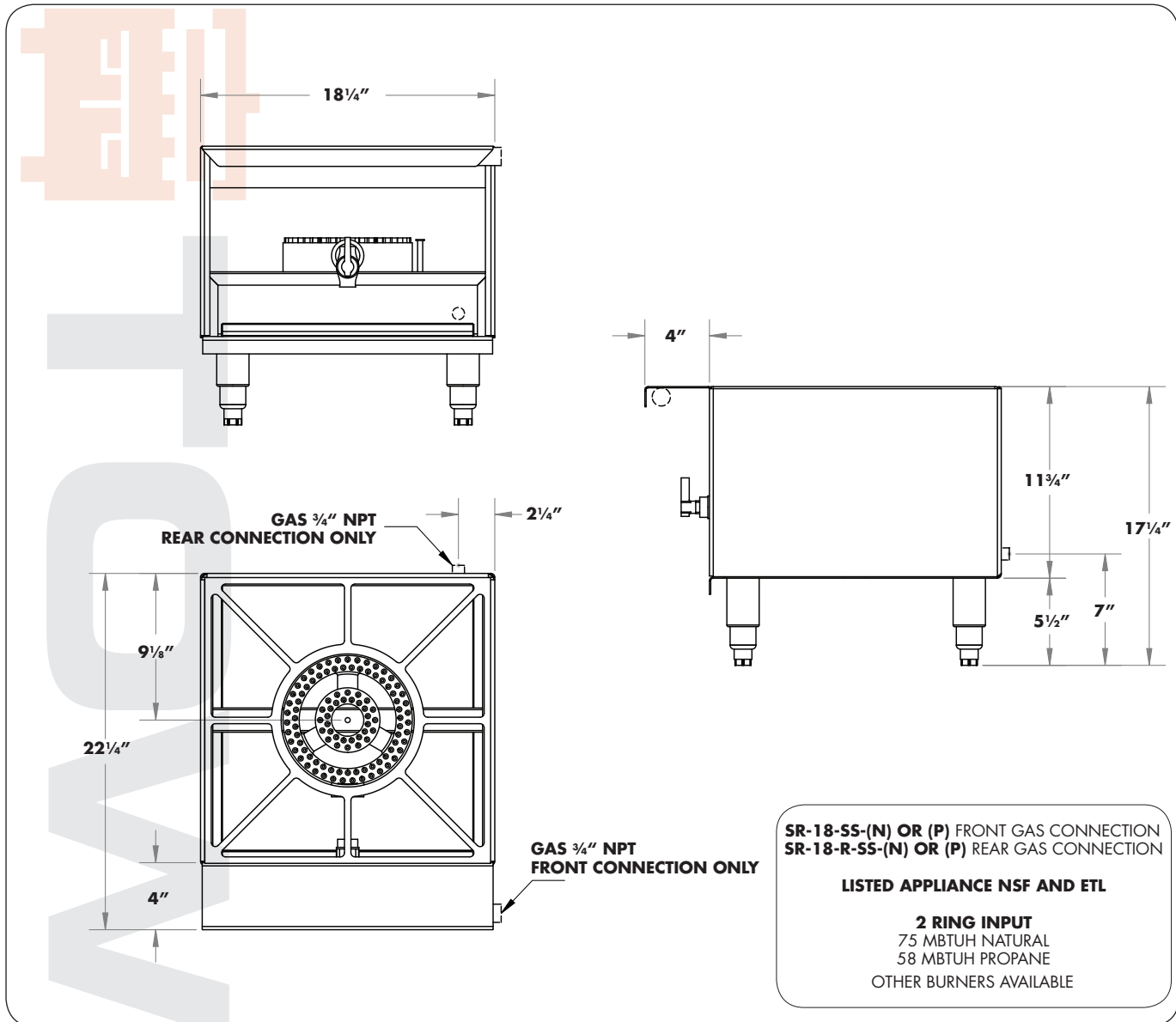
Stock pot range models SR-18-<sup>1</sup> or SR-18-R-<sup>1</sup>-with rear gas connection (please specify). Cast iron grate with heat expansion slots is set in an angle iron frame. Units are equipped with stainless steel front shelf, 18 gauge stainless steel body and 14 gauge stainless steel bottom. Drip pan is 20 gauge galvanized steel or optional stainless steel. Heavy duty 3/8" brass valve with metal handle. 2 ring cast iron burner (page 59), each ring with 2 rows of raised ports. Clog resistant pilot (page 55). MBTUH of the units are 75 natural and 58 propane. Front manifold units have 3/4" NPT connection. Rear manifold 3/4" NPT connection.

**SIZE, WEIGHT AND MEASUREMENTS**

MODEL NO.	DEPTH	WIDTH	HEIGHT	SHIP WEIGHT	CUBIC FEET	GAS CONNECTION
SR-18- <sup>1</sup>	22 1/4"	18 1/4"	17 1/4"	90 lb.	7	3/4"

<sup>1</sup> specify type of gas—N: natural/P: propane





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equipment

## OPTIONS

- Stainless steel drip pan
- Set of casters
- Wok adapter
- Insulated double wall construction

## SR-18 PARTS AND ACCESSORIES

ITEM NO.	DESCRIPTION	WEIGHT
250156	SR-18 top grate	18 lb.
250172	SR-18 stainless drip pan	6 lb.
250510	set of casters	10 lb.
250208	stainless steel wok adaptor	2 lb.
250180	SR-18 longer legs (specify length) <sup>1</sup>	
250216	insulated double wall body	

<sup>1</sup>legs exceeding 3' require cross bracing



heavy  
equipment



**SR-24-G-2X GRATE TOP STOCK POT RANGE (DOUBLE STOCK POT STOVE)**  
PICTURED WITH OPTIONAL UNDERSHELF

This double stock pot stove delivers blindingly fast performance for braziers, stock or saute. Metal valve handles with heat shield protection from the combustion chamber stay cool. Welded all stainless steel construction including optional undershelf and drip tray assure sturdy and reliable use. Rear gas connection with pressure regulator are standard. High power three ring burners with clog resistant pilots.

The SR-24-G-2X is a high quality stockpot range built for hard use. A work horse of a range, the SR-24-G-2X will meet the needs of the most demanding chefs.

**FEATURES**

- Choice of burners, see page 57-59
- 'Stay Cool' valve handles
- Solid construction
- 2 cast iron tops with an easy to clean front ledge

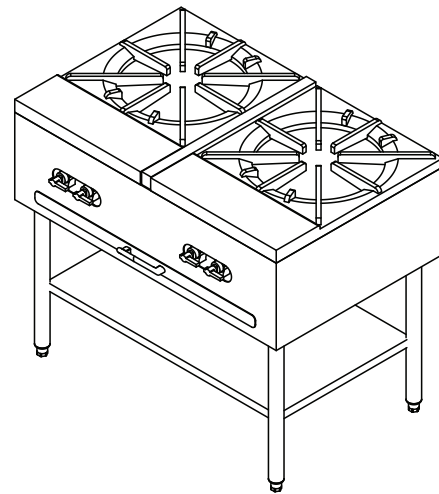
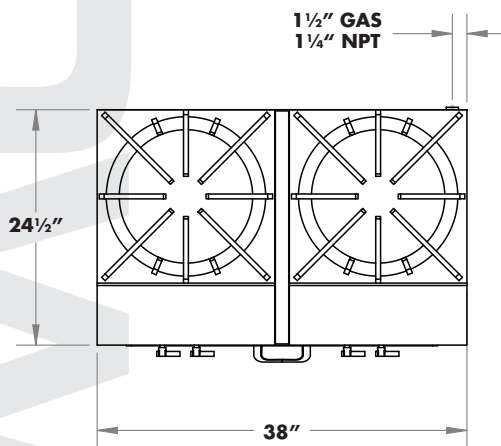
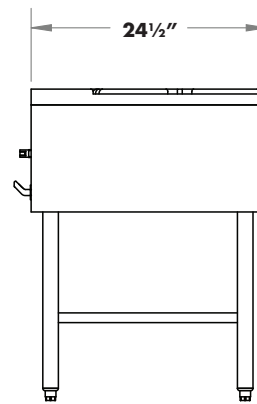
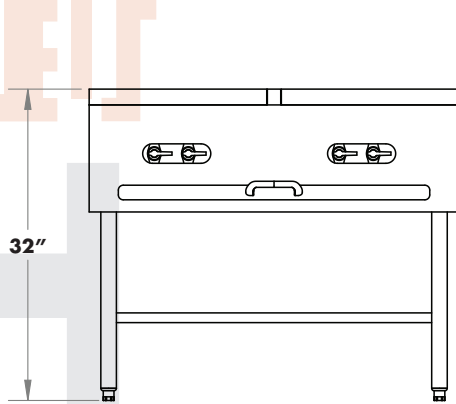
**OPTIONS**

- Caster set
- Stand/undershelf
- Wok adapter for SR-24 grate top
- Insulated double wall construction

**MODEL SIZES, WEIGHTS AND MEASUREMENTS**

MODEL NO.	DEPTH	WIDTH	HEIGHT	SHIP WEIGHT	GAS CONNECTION	MBTUH
SR-24-G-2X	24 <sup>1</sup> / <sub>2</sub> "	38"	18" <sup>1</sup>	450 lb.	1 <sup>1</sup> / <sub>4</sub> "	274

<sup>1</sup> specify type of gas—N: natural/P: propane



heavy  
equipment



**DIM SUM STEAMERS ARE OPTIONAL SEE PAGE 145**

## STAINLESS STEEL DIM SUM CART

The authentic cart of Hong Kong's tea restaurants, Town's Dim Sum Cart accommodates multiple levels of 4½" or 5½" individual dim sum steamers (data below). Steamers containing prepared dim sum items are kept at serving temperature as a server brings the cart to the dining room.

The Dim Sum Cart has a hot waterbath steam tank heated by canned heat. 3 fuel containers (used as under chafers) are placed in provided receptacles on a shelf 3½" below the steam tank. A ¾" NPT ball type drain valve is provided. Access is through removable panels on the front of the unit. Steamers are placed on the ⅛" thick aluminum perforated plate located 2½" above the bottom of the steam tank. Handle has chrome brackets and tubular stainless steel push rail. Stainless steel tank is welded seamless on top and insulated from the body by a 1" air space all around. Body is stainless steel with removable access panels and decorative ventilating perforations. Includes casters with rubber tires on steel wheels and large ball bearings.

### SPECIFICATIONS

<b>MODEL NO.</b>	<b>HEAT SOURCE: 2 CONTAINERS</b>	<b>MAXIMUM STEAMER CAPACITY</b>	<b>SIZE<sup>1</sup></b>	<b>NET WEIGHT</b>
36615	canned heat <sup>2</sup>	(75) 4½" steamers, (33) 5½" steamers	17"x 30"x 34"	69 lb.

<b>STEAMER COMPARTMENT</b>	<b>CUBIC FEET</b>	<b>SHIP WEIGHT</b>	<b>DRAIN</b>	<b>VALVE</b>
15"x 25"x 6½"	4	115 lbs.	ball	¾"

<sup>1</sup>for overall height including handle add 2¾"  
<sup>2</sup>not provided

## DIM SUM STEAMERS AND COVERS DIM SUM STEAMERS AND COVERS ARE STAINLESS STEEL

### DIM SUM STEAMER

<b>ITEM NO.</b>	<b>STEAMER DIAMETER</b>	<b>QUANTITY PER LEVEL</b>	<b>MAXIMUM LEVELS</b>
36504	4½"	15	5
36505	5½"	11	3

### DIM SUM STEAMER COVER

<b>ITEM NO.</b>	<b>COVER DIAMETER</b>	<b>AMOUNT REQUIRED</b>
36605	5½"	3
36604	4½"	5



## 1 AND 2 COMPARTMENT TOWEL STEAMERS

Hot moist towels are customary at restaurants in Asia. Simply place pre-moistened towels inside and close the door. Upon closing, controlled heating elements within the insulated cabinet heat the towels. Our waterless towel steamers have insulated cabinets designed to warm pre-moistened towels or packaged towelettes to a temperature between 150°-184° F. Steamers have a 90 day limited warranty, effective from Town's date of invoice. **DO NOT PLACE SOAKING WET TOWELS INSIDE UNIT. THIS COULD CAUSE THE UNIT TO MALFUNCTION.**

### FEATURES

- 1 compartment unit has a single shelf; 2 compartment units have 2 shelves
- Stainless steel interior
- Hinged door seals to the body with a magnetic gasket
- ON/OFF toggle switch
- Automatic temperature control at top control panel

### SPECIFICATIONS

MODEL NO.	CAPACITY <sup>1</sup>	EXTERIOR <sup>2</sup>	TEMPERATURE	AMPS	VOLTAGE	WEIGHT	SHIPPING SIZE <sup>2</sup>
28501	80 towels	16" x 18" x 11½"	150° - 184° F	1.7	120v	18 lb.	19½" x 18" x 14½"
28502	160 towels	16" x 18" x 20"	150° - 184° F	3.4	120v	27 lb.	19½" x 18" x 23"

<sup>1</sup>width x depth x height





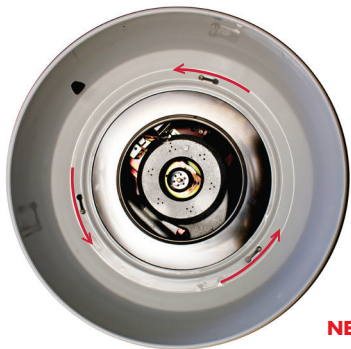
heavy  
equipment



**RM-55N-R** 55 CUP NATURAL GAS RICE COOKER  
**RM-55P-R** 55 CUP PROPANE GAS RICE COOKER  
RM-55P-NR and RM-55P-R gas rice cookers are ETL and NSF listed

**COOK AND HOLD**  
The RM-55 is approved for cook and hold.

**FEATURES**  
 **The RM-55 now features a removable shroud for easy cleaning.**



  
**NEW FEATURE**

To replace the shroud line up the keystone holes on the pins and twist 30° clockwise. To lock back in turn 30 counter clockwise. The shroud must be properly seated for correct operation of the unit.

The bimetallic temperature sensor of the RM-55N-R and RM-55P-R mounted in the bottom center of the rice pot provides optimum temperature accuracy. Sensor is easy to access to change if needed. The pilot burner keeps rice warm after cooking has completed. The thick cast aluminum rice pot conducts heat to help rice cook evenly. The rice pot has plated steel drop handles that make it easy to remove. The stainless steel cover has a durable bakelite handle. Rear connection kit is standard. Connecting gas to the rear opposed to the front makes the unit safer to operate. A gas regulator is supplied with unit.

**HOW TO COOK RICE**  
Cooking rice is easy. Rinse the rice until the wash water becomes clear; about five water changes are sufficient. The rice pot may be used as the rinsing vessel. Cover the raw rice in the pot with approximately 1" of water. Put the stainless steel cover on the rice pot and place the pot in the unit. Push the START button at left and the Piezo ignition lights the pilot burner. After pilot ignition is verified through the jacket window, push the right button labeled COOK to start cooking. The right button will not depress unless the red pilot burner button is depressed and visible below the START button on left.

**GOOD RICE IS CURED RICE**  
The unit automatically stops cooking when the rice has absorbed the water, after about 22 minutes. Wait 10 minutes to let the rice cure. Measuring cup included.

MODEL	DESCRIPTION	WEIGHT
RM-55N-R _____	55 cup, natural gas with rear connection _____	46 lb.
RM-55P-R _____	55 cup, propane gas with rear connection _____	46 lb.
56853 _____	55 cup replacement rice pot _____	15 lb.
RM-55N-RC KIT _____	55 cup rear connection kit, natural gas _____	2 lb.
RM-55P-RC KIT _____	55 cup rear connection kit, propane gas _____	2 lb.



# RiceMaster



heavy  
equipment

## RM-50N-R 55 CUP NATURAL GAS RICE COOKER

## RM-50P-R 55 CUP PROPANE GAS RICE COOKER

RM-50P-NR and RM-50P-R gas rice cookers are not ETL and NSF listed

### FEATURES

The functionality and specifications of the RM-50N-R and RM-50P-R are identical to the RM-55N-R and RM-55P-R, with the exception of ETL and NSF certification. Most RM-50N-R and RM-50P-R parts are interchangeable with the RM-55N-R and RM-55P-R. Both series have a 6 month mail in warranty, effective from Town's date of invoice.

Town RiceMasters use the 6 ounce (by volume) Asian standard but also provide capacity by weight as indicated in the capacities and specifications chart below.

MODEL NO.	DESCRIPTION	WEIGHT
RM-50N-R	55 cup, natural gas with rear connection	46 lb.
RM-50P-R	55 cup, propane gas with rear connection	46 lb.
56853	55 cup replacement rice pot	15 lb.
RM-50N-RC KIT	55 cup rear connection kit, natural gas	2 lb.
RM-50P-RC KIT	55 cup rear connection kit, propane gas	2 lb.

### CAPACITIES AND SPECIFICATIONS

NUMBER	DESCRIPTION	GAS	MBTUH	COOK TIME	CAPACITIES <sup>1</sup>		SIZE DIAMETER X HEIGHT
					RAW RICE	COOKED RICE	
RM-50N-R	55 cup, economy	natural	34.6	22 minutes	18 lb. (55 cups)	43 lb. (110 cups)	22"x 17"
RM-50P-R	55 cup, economy	propane	27.3	27 minutes	18 lb. (55 cups)	43 lb. (110 cups)	22"x 17"
RM-55N-R	55 cup, NSF/ETL	natural	34.6	22 minutes	18 lb. (55 cups)	43 lb. (110 cups)	22"x 17"
RM-55P-R	55 cup, NSF/ETL	propane	27.3	27 minutes	18 lb. (55 cups)	43 lb. (110 cups)	22"x 17"

<sup>1</sup> approximate

CONNECTION	LIQUID CAPACITY	CARTON SIZE	CUBIC FEET	PACK	SHIP WEIGHT
3/4" NPT	24 quarts	21" x 21" x 18"	4.59	1	46 lb.



RiceMaster

**56822** 25 cup**57137** 37 cup**57155** 55 cup

**56822** 25 CUP<sup>1</sup> 120V ELECTRONIC RICE COOKER  
**56824** 25 CUP<sup>1</sup> 230V ELECTRONIC RICE COOKER  
**57137** 37 CUP<sup>1</sup> 120V ELECTRONIC RICE COOKER  
**57138** 37 CUP<sup>1</sup> 230V ELECTRONIC RICE COOKER  
**57155** 55 CUP<sup>1</sup> 230V ELECTRONIC RICE COOKER

<sup>1</sup>refer to chart on page 101 for liquid capacities

## FEATURES

- Durable reinforced body, extra-thick heater plate and water resistant controller gives longer unit life.
- Overheat protection—The high limit control prevents heating element damage or failure due to a dented pot.
- Touch controls and Indicator lights—first touch the ON/OFF button and the unit turns on in the HOLD mode. Both the power and the hold indicator lights will illuminate. A touch to the PRESS TO COOK button starts the cook cycle. The hold light will go out and the cook light will illuminate. When the rice is cooked the COOK light will go out and the hold light will illuminate, indicating the rice is cooked. Unit stays in hold mode until turned off or another cook cycle is started. Touch the power button at any time to turn the unit off.
- Electronic COOK AND HOLD operation— Touch the button, walk away for perfect rice every time. An electronic sensor detects when the water has been absorbed to end the cook cycle. RiceMaster switches to HOLD automatically when cooking is done. Rice will be held at an NSF compliant 150° F. Holding time should not exceed 2 hours.
- ½" thick lift out rice pot resists dents, removable for washing rice and cleaning
- Capacity is in Asian cups—rice cooker capacity in Asia is measured by 6 ounce (by volume) cups of raw rice. Town RiceMasters use that standard. We also provide capacity by weight on chart on right page.
- Commercial ETL and NSF listed—large capacity rice cookers designed and built for commercial use.
- Auto-reset overheat protection
- 2 year mail in warranty starts from Town's date of invoice

## OTHER USES

The owner's manual includes recipes for rice pilaf and jambalaya.

Can be used as a steamer—put a steamer on top for steaming crabs or tortillas or anything else you can think of.

## MODELS

NUMBER	DESCRIPTION	WEIGHT
56822	25 cup, 120V	15 lb.
56824	25 cup, 230V	15 lb.
57137	37 cup, 120V	19 lb.
57138	37 cup, 230V	19 lb.
57155	55 cup, 230V	32 lb.

## PLUG TYPE

120V units supplied with NEMA 5-15P  
230V units supplied with NEMA 6-20P  
line cords are SJTOW type

## MODEL SPECIFICATIONS

NUMBER	WATTS	VOLTS	AMPS	HERTZ	COOK TIME <sup>1</sup>	RAW RICE	CAPACITIES <sup>2</sup> COOKED RICE	SIZE DIA. <sup>3</sup> x HT.
56822	1700	120	14	60	31 minutes	8 lb. (25 cups)	19 lb. (50 cups)	14 <sup>3</sup> / <sub>4</sub> " x 12
56824	1500	230	7	50/60	44 minutes	8 lb. (25 cups)	19 lb. (50 cups)	14 <sup>3</sup> / <sub>4</sub> " x 12
57137	2160 <sup>1</sup>	120	18	60	43 minutes	13 lb. (25 cups)	28 lb. (50 cups)	15 <sup>3</sup> / <sub>4</sub> " x 12 <sup>3</sup> / <sub>4</sub> "
57138	1950	230	9	50/60	48 minutes	13 lb. (25 cups)	28 lb. (50 cups)	14 <sup>3</sup> / <sub>4</sub> " x 12 <sup>3</sup> / <sub>4</sub> "
57155	3330	230	15	50/60	46 minutes	18 lb. (25 cups)	42 lb. (50 cups)	14 <sup>3</sup> / <sub>4</sub> " x 15 <sup>1</sup> / <sub>2</sub> "

<sup>1</sup>will never exceed 1800 watts

NUMBER	LIQUID CAPACITY	CARTON SIZE	CUBIC FEET	UNITS/CARTON	SHIP WT.	COLOR <sup>4</sup>	CORD LENGTH
56822/4	11 quarts	35" x 17" x 13"	4.2	2	33 lb.	mustard	72"
57137/8	13 <sup>1</sup> / <sub>4</sub> quarts	18" x 18" x 15"	2.5	1	22 lb.	mustard	72"
57155	21 <sup>1</sup> / <sub>2</sub> quarts	22" x 22" x 15"	3.7	1	36 lb.	mustard	72"

<sup>1</sup>for better rice, allow 10 additional minutes for rice to cure after cooking

<sup>2</sup>approximate

<sup>3</sup>add 3" for handles

<sup>4</sup>white is no longer available

## REPLACEMENT RICE POTS

NUMBER	REPLACEMENT RICE POTS	WEIGHT
56844	25 cup replacement rice pot	5 lb.
57139	37 cup replacement rice pot	6 lb.
57155P	55 cup replacement rice pot	9 lb.

## ELECTRIC RICEMASTERS ACCEPT ALUMINUM STEAMERS (PAGE 142):

NUMBER	DESCRIPTION	STEAMER	ADAPTER RING
56822/24	25 cup rice cooker	12"	not required
57137/38	37 cup rice cooker	14"	not required
57155	55 cup rice cooker	16"	no. 57155A



heavy  
equipment



RiceMaster

heavy  
equipment**STAINLESS STEEL ELECTRONIC RICE COOKER****57130** 30 CUP, 120V STAINLESS STEEL ELECTRONIC RICE COOKER**57131** 30 CUP, 230V STAINLESS STEEL ELECTRONIC RICE COOKER**PLUG TYPE**

120V units supplied with NEMA 5-15P  
 230V units supplied with NEMA 6-20P  
 line cords are SJTOW type

Cook and serve from the same unit. Automatically cooks rice to perfection and keeps it hot for serving. The insulated double wall body has heating elements to more evenly warm rice than a bottom heat only rice cooker. The hinged, heated cover reduces heat loss. The attractive stainless steel exterior is easy to clean. Made by Town in the USA with industrial components.

RiceMasters will cook different kinds of rice. Our owner's manual provides a good guide. With practice, you will perfect the correct proportions of rice to water for your preferred type of rice. Steamed rice is only the beginning—recipes are included in the manual for rice pilaf, jambalaya, sweet rice and mexican rice.

**SPECIFICATIONS**

ITEM NO.	WATTS	VOLTS	AMPS	HERTZ	COOK TIME <sup>2</sup>	CAPACITIES <sup>1</sup>		SIZES DIAMETER <sup>3</sup> x HEIGHT
						RAW RICE	COOKED RICE	
57130	1800	120	15	60	34 mins.	11 lb. (30 c.)	24 lb. (60 cup)	15¼"x14¾"
57131	2240	230	12	50/60	40 mins.	11 lb. (30 c.)	24 lb. (60 cup)	15¼"x14¾"

LIQUID CAPACITY	CARTON SIZE	CUBIC FEET	UNITS/CARTON	SHIP WEIGHT	CORD LENGTH
14½ qt.	18"x18"x15"	4.2	1	30 lb.	72"

<sup>1</sup> Capacity is in Asian cups—rice cooker capacity in Asia is measured by 6 ounce (by volume) cups of raw rice. Town RiceMasters use that standard.

<sup>2</sup> for better rice, allow 10 additional minutes for rice to cure after cooking

<sup>3</sup> add 3" for handles



**FEATURES**

- Units have a hinged cover that will cook, hold and function as a serving unit
- Durable 20 gauge stainless steel body is dent resistant and easy to clean. The riveted internal cover stays secure. High impact hardware, American made industrial components.
- Hi limit prevents breakdown if the unit overheats. Cooking is completed without damage to the rice cooker.
- Illuminated touch controls and indicator lights. First touch the ON/OFF button and the unit turns on in the WARM mode. Both the power and the WARM indicator lights will be illuminated. A touch to the PRESS TO COOK button starts the cook cycle. The warm light will go out and the cook light will illuminate. When the rice is cooked the cook light will go out and the WARM light will illuminate, indicating the rice is cooked. Unit stays in warm mode until turned off or another cook cycle is started. Touch the power button at any time to turn the unit off.
- Automatic COOK AND WARM operation. Touch the button, walk away for perfect rice every time an electronic sensor in the heater plate detects when the water has been absorbed. This will end the cook cycle at the right time. RiceMaster switches to WARM automatically when cooking is done. Rice will be held at an NSF compliant 150° F+. Holding time should not exceed 12 hours.
- Vented cover with condensate collector—The cover vent lets steam escape. A condensate collector below the hinge traps escaped water to keep the unit and the counter clean.
- Removable 1/8" thick rice pot resists dents, removable for rinsing rice and washing. Rice cooker capacity in Asia is measured by 6 ounce (by volume) cups of raw rice. Town RiceMasters use that standard.
- Commercial ETL and NSF listed
- Large capacity. Electronic controls. Designed and built for commercial use.
- Assembled in the USA with American made industrial parts.
- 2 year warranty, effective from Town's date of invoice.

**57130/57131 REPLACEMENT RICE POTS**

ITEM NO.	DESCRIPTION	WEIGHT
57130P	30 cup replacement rice pot	5 lb.



heavy  
equipment



**DOMESTIC RICE COOKER**  
**56816** 10 CUP, 120V ELECTRIC RICE COOKER

Traditional design rice cooker for household use only. Not ETL or NSF listed. Not recommended for commercial use.

**FEATURES**

- Automatic cook and hold
- Push button cook switch
- COOK AND HOLD power indicators
- Uncoated aluminum pot
- Stainless steel cover
- Measuring cup and rice paddle included
- 6 month mail in warranty starts from Town's date of invoice

**SPECIFICATIONS**

WATTS	VOLTS	AMPS	HERTZ	COOK TIME <sup>1</sup>	RAW RICE <sup>2</sup>	COOKED RICE <sup>2</sup>	DIAMETER <sup>3</sup> x HEIGHT
650	120	5.5	60	28 mins.	3 1/4 lb. (10 c.)	7 lb. (20c.)	15 1/2" x 14 3/4"
LIQUID CAPACITY	CARTON SIZE	CUBIC FEET	UNITS/CARTON	SHIP WEIGHT	CORD/PLUG		
1 4 1/2 qt.	18"x18"x15"	4.2	1	8 lb.	72" NEMA 5-15P		

<sup>1</sup>for better rice, allow 10 additional minutes for rice to cure after cooking

<sup>2</sup>approximate

<sup>3</sup>add 3" for handles

heavy  
equipment

NEW PRODUCT

**ECONOMY MODEL AUTOMATIC RICE COOKER/WARMER****58130**, 30 CUP, 120V**58131**, 30 CUP, 220V**FEATURES**

- Cook and hold keeps rice warm for 6 hours automatically.
- Hinged heated cover reduces heat loss.
- Stainless steel body construction makes clean up easy.
- 3 month warranty, effective from Town's date of invoice.

**SPECIFICATIONS****CAPACITIES**

MODEL NO.	WATTS/VOLTS	AMPS	HERTZ	COOK TIME <sup>1</sup>	RAW/COOKED RICE <sup>2</sup>	DIAMETER <sup>3</sup> x HEIGHT
58130	1550W/120V	12.9~13	60	40-50 minutes	11 lb. (30 c.)/24 lb. (60 cup)	14½"x13⅞"
58131	1730W/220V	7.86	60	40-50 minutes	11 lb. (30 c.)/24 lb. (60 cup)	14½"x13⅞"

LIQUID CAPACITY	CARTON SIZE	CUBIC FEET	UNITS/CARTON	SHIP WEIGHT	CORD LENGTH
14½ qt.	18"x18"x16"	4.5	1	30 lb.	60"

<sup>1</sup> for better rice, allow 10 additional minutes for rice to cure after cooking<sup>2</sup> approximate<sup>3</sup> add 3" for handles



heavy  
equipment

**ELECTRIC RICE WARMERS**

- 56916W** WOODGRAIN 18 QUART 120V RICE WARMER
- 56916S** STAINLESS STEEL, 18 QUART 120V RICE WARMER
- 56918** WOODGRAIN 23 QUART 120V RICE WARMER
- 56919** STAINLESS STEEL 23 QUART 120V RICE WARMER
- 56920** STAINLESS STEEL 23 QUART 230 V RICE WARMER

**PLUG TYPE**

120V units supplied with NEMA 5-15P  
230V units supplied with NEMA 6-20P  
line cords are SJTOW type

**FEATURES**

Rice warmers keep rice hot for serving from a convenient location. They may be located near servers leaving the rice cooker in the kitchen to cook the next batch of rice. The stainless steel hinged cover and insulated body ensure the rice is kept fresh. Rice warmers hold cooked rice hot for up to 12 hours. The cover lid seals on to a snug fitting removable non-stick coated aluminum pot. NSF listed to hold hot, cooked rice at 150° F+. Not intended for rethermalizing cold food. Product features include pilot lamp in the cover and thermostatically controlled 100 watt elements. 6 month mail in warranty, effective from Town's date of invoice.



MODEL NO.	CAPACITY	FINISH	VOLTS	WATTS	AMPS	HERTZ	SIZE D <sup>1</sup> x H	CARTON	NET WT.	SHIP WT.
56916W	18	woodgrain	120	100	.8	60	15"x12½"	18"x18"x18"	13 lb.	18 lb.
56916S	18	stainless steel	120	100	.8	60	15"x12½"	18"x18"x18"	13 lb.	18 lb.
56918	23	woodgrain	120	100	.8	60	15"x15½"	18"x18"x19"	15 lb.	21 lb.
56919	23	stainless steel	120	100	.8	60	15"x15½"	18"x18"x19"	15 lb.	21 lb.
56920	23	stainless steel	230	100	.4	50/60	15"x15½"	18"x18"x19"	15 lb.	21 lb.

<sup>1</sup> diameter includes handles

**SEE PAGE 107 FOR REPLACEMENT RICE WARMER POTS**

## REPLACEMENT POTS FOR 56916W OR 56916S RICE WARMER

ITEM NO.	DESCRIPTION	CAPACITY	UNITS/CARTON
56917	non-stick coating	18 quart	1
56917NC	not coated	18 quart	1

## REPLACEMENT POTS FOR 56918, 56919 OR 56920 RICE WARMER

ITEM NO.	DESCRIPTION	CAPACITY	UNITS/CARTON
56930	non-stick coating	23 quart	1
56930NC	not coated	23 quart	1

## RICE COOKER ACCESSORIES

### RICE NAPKIN

A reusable rice napkin enables you to cook tender, delicious rice every time, never overcooked. Lay the napkin in the rice pot, add washed rice, water and fold corners to center. Easy to lift out when rice is cooked, easy to clean pot.

ITEM NO.	SIZE/DESCRIPTION	PACK	WEIGHT
32925	35½" x 45½" nylon mesh	1 each	⅓ lb.



RICE NAPKIN NO. 32925

### BAMBOO, STAINLESS STEEL AND PLASTIC RICE PADDLES AND SCOOPS

Rice paddles that are great for scooping rice from a rice pot or warmer, or anything else you may want to serve.

The bamboo rice paddle will not scratch non-stick finishes and is also used for stir fry cooking. Do not put bamboo over direct flame.

Individually wrapped in a display pack, The stainless rice paddle is strong and has a larger capacity for large scoops of rice. Comfortable wood handle with brass rivets. Individually wrapped.

The classic rice scoop fabricated in heavy 18-8 stainless steel. The 2 oz. bowl is welded to a heavy duty yet comfortable handle. One scoop makes a perfect serving for most rice bowls.

The plastic rice scoop is lightweight, and will not scratch your pot. Dishwasher safe.

ITEM NO.	SIZE/DESCRIPTION	CAPACITY	PACK	WEIGHT
22808	9" bamboo rice paddle		1 dozen	1 lb.
22810	9¼" stainless steel rice paddle		1 dozen	5 lb.
22805	8" plastic rice paddle		1 dozen	½ lb.
32923	13" stainless steel rice scoop	2 oz.	1 dozen	3 lb.

BAMBOO RICE PADDLE  
NO. 22808



STAINLESS STEEL  
RICE PADDLE  
NO. 22810



RICE SCOOP  
NO. 32923



PLASTIC RICE PADDLE  
NO. 22805







RiceMaster

heavy  
equipment



**SUSHI RICE CONTAINERS**

- 56912W** WOODGRAIN, 12 QUART SUSHI RICE CONTAINER
- 56912S** STAINLESS STEEL, 12 QUART SUSHI RICE CONTAINER
- 56913W** WOODGRAIN, 18 QUART SUSHI RICE CONTAINER
- 56913S** STAINLESS STEEL 18 QUART SUSHI RICE CONTAINER



**FEATURES**

A sushi container is an unheated storage container used to keep seasoned, cooked sushi rice for the preparation of sushi. All units have an insulated body. The interior liner is stainless steel with rounded corners for easy cleaning. Exterior base is black polymer. Choose woodgrain or stainless steel exterior finishes. Lid has a stainless steel exterior with plastic interior, and a moisture absorbant disc to keep rice fresh for up to 2 hours. Rice is kept at the proper consistency for sushi preparation. NSF listed.

A rice holder is a essential sushi utensil. Sushi rice, specific for this application, is cooked and allowed to cure in a rice cooker. After curing, it is removed from the rice cooker and cooled. The rice is seasoned with vinegar, salt and sugar. After seasoning, the rice is transferred into this container. The Sushi Rice Container is commonly seen at the sushi counter or wherever sushi is prepared. It keeps the rice at the proper consistency for sushi. The chef removes the cover and reaches in for just the right amount of rice. Working the rice with the hands, one can form the perfect log for sushi. A sushi rolling mat may also be used to create the various kinds of sushi rolls served in traditional Japanese or "fusion" restaurants.

**SPECIFICATIONS**

MODEL	CAPACITY	FINISH	INTERIOR D x H	EXTERIOR D <sup>1</sup> x H	CARTON SIZE	PACK	NET WT.	SHIP WT.
56912W	12 qt.	woodgrain	12¼" x 7½"	15" x 11"	17"x17"x15" high	1	10 lb.	16 lb.
56912S	12 qt.	stainless steel	12¼" x 7½"	15" x 11"	17"x17"x15" high	1	10 lb.	16 lb.
56913W	18 qt.	woodgrain	12¼" x 10½"	15" x 13½"	17"x17"x17" high	1	11 lb.	17 lb.
56913S	18 qt.	stainless steel	12¼" x 10½"	15" x 13½"	17"x17"x17" high	1	11 lb.	17 lb.

<sup>1</sup> add 3½" for handles



NEW PRODUCT

**VACUUM FOOD CONTAINER/LUNCH BOX**

A traditional Asian lunch pail that keeps food hot for several hours. Container comes with 2 bowls to keep food separate. It has become a favorite to campers, vegetarians requiring chefs to use specific ingredients, and those who want a hot meal to stay hot for eating at work, in the field, or on a picnic-what ever your mobile eating needs may require!

ITEM NO.	SIZE D x H	CAPACITY	PACK	WEIGHT
25302	5¼" x 7"	6 cups <sup>1</sup>	1	2½ lb.

<sup>1</sup>approximate

heavy  
equipment

COFFEE PERCOLATORS

120V, 6 LITER COFFEE PERCOLATOR  
120V, 9 LITER COFFEE PERCOLATOR  
120V, 15 LITER COFFEE PERCOLATOR

These sturdy stainless steel coffee percolators provide a cost effective alternative to other manufacturers. Convenient water level indicator on front of unit and user friendly, flip dispenser. Unit makes and holds hot coffee for up to 8 hours. Town Food's coffee percolators are covered by our 3 month limited warranty.

ITEM NO.	CAPACITY	DIAMETER <sup>1</sup>	HEIGHT
39106	6 liters	9 1/8"	17 1/2"
39109	9 liters	9 1/8"	19 1/2"
39115	15 liters	11"	20 3/4"

<sup>1</sup> add 2 1/2" for diameter with handles

heavy  
equipment



**120V, 8 LITER WATER BOILER**  
**120V, 10 LITER WATER BOILER**  
**120V, 18 LITER WATER BOILER**

Our water boilers are made of durable stainless steel construction, with an adjustable exterior thermostat (95° F - 205° F) allowing the selection of the proper water temperature for any hot beverage and for brewing different varieties of teas. Provides a cost effective alternative to other manufacturers products. Unit makes and holds hot water for up to 8 hours. Town Food's water boilers are covered by our 3 month limited warranty.

ITEM NO.	CAPACITY	DIAMETER <sup>1</sup>	HEIGHT
39108	8 liters	11"	17"
39110	10 liters	11"	19"
39118	18 liters	13"	19"

<sup>1</sup> add 2½" for diameter with handles



heavy  
equipment







## WARRANTIES

### GAS OPERATED HEAVY EQUIPMENT

ECODECK, YORK AND MASTERRANGE CHINESE WOK RANGES

MONGOLIAN BARBECUES

SMOKEHOUSES

PIG ROASTERS

YF STEAMERS

CHEUNG FUN NOODLE RANGES

MASTERRANGE JUNIOR

STAINLESS STEEL DIM SUM CART

STOCK POT STOVES

### RICE COOKERS

COMMERCIAL RICE COOKERS

COMMERCIAL RICE WARMERS

COMMERCIAL RICE COOKERS/WARMERS

DOMESTIC RICE COOKERS



### ALL GAS OPERATED HEAVY EQUIPMENT

Town warrants all ranges and smokehouses free from defects of workmanship or material for one (1) year from invoice date with the exception of safety pilot systems which are covered by a 90 day warranty. Safety pilot systems installed without drip legs are not covered by this warranty. Defective parts returned prepaid will be repaired or replaced subject to our inspection and returned freight collect. Mishandling or abuse of equipment or components is not covered by this warranty and repairs or replacement will be made at a nominal charge. Labor costs to return or replace parts in this equipment are the responsibility of the purchaser, as are proper installation and adjustments.

### RICE COOKER AND WARMER LIMITED WARRANTY

Town Food Service Equipment Co., Inc. (Town) warrants its rice cookers to be free of defects in materials and workmanship, subject to the terms specified below. This warranty is limited to parts replacement and does not include any labor allowance. Any service charges or charges for parts replacement are your responsibility.

Town warrants gas RiceMaster to be free of defects in materials or workmanship for a period of six months. Commercial electric RiceMaster is warranted for a period of two years. Household rice cookers not used for commercial applications and rice warmers are warranted for a period of six months. The warranty period for all electric and gas rice cookers shall commence at time of shipment from Town. The warranty period may be extended, at Town's option, if proof of installation (specifying model and serial number) at a later date, but in no case shall warranty be extended beyond nine months after date of shipment from Town.

Parts and labor are covered for the warranty period for properly packed units returned to Town prepaid. Town cannot be responsible for shipping damages to any unit returned with improper packaging. Parts that have failed due to defective materials or workmanship will be replaced at no charge. Units repaired under warranty will be returned freight prepaid. Warranty for the new parts will be for the remainder of the original warranty period. Freight will be added to the invoice for non-warranty repairs. There will be no credit for defective units returned.

Customers are requested to clean units before returning them for service. Units returned in abused or unsanitary condition will not be serviced without the customer's consent to pay an appropriate labor charge for labor to clean and repair the rice cooker. If the customer does not agree, the unit will be returned without cleaning or repair.

This warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service.

Town does not authorize any person or company to assume on its behalf any obligation or liability in connection with this unit in any manner whatsoever.

If warranty service becomes necessary, bring the unit to the dealer where the rice cooker was purchased. Request them to carefully pack the unit. Be sure to insulate the enamel jacket from the rice pot. For gas units, if the pot is allowed to contact the enamel jacket during shipment it will become chipped. If the base is not properly packed it may become dented. Town will charge for repairs to units returned and damaged due to abuse for any reason. Electric units must also be carefully packed to avoid damage during shipment.

The returning agency is entitled to request from the purchaser the costs of shipping and handling charges to return the unit. Before any unit is returned, call Town at (718) 388-5650 and request a Return Goods Authorization (RGA). Be advised this RGA is only authorization to return your unit for evaluation. No credit of any kind may be taken arising from an RGA. Your unit will be inspected to verify the difficulty for which it was returned. Once the difficulty is verified, it will be repaired and the unit returned at no charge if due to faulty materials and/or workmanship. If defective for any other reason, the unit will be repaired and the customer charged for the cost of the labor and materials for the repair plus return delivery costs.

### EQUIPMENT START UP

Start Up by an authorized gas agency is optional. Town Food will arrange a gas technician from a local service company to visit your installation. The technician will light the burners and check for proper operation and installation. Cost varies with location and the number of pieces involved.

### COOKING DEMONSTRATION

Town Food offers on site cooking education by professional chefs who are trained in the use of our equipment. The chef will travel to the installation and provide instruction on the use of the equipment. We will share cooking techniques and recipes. This optional service is charged per day plus expenses.

FOOD SERVICE EQUIPMENT CO., INC.

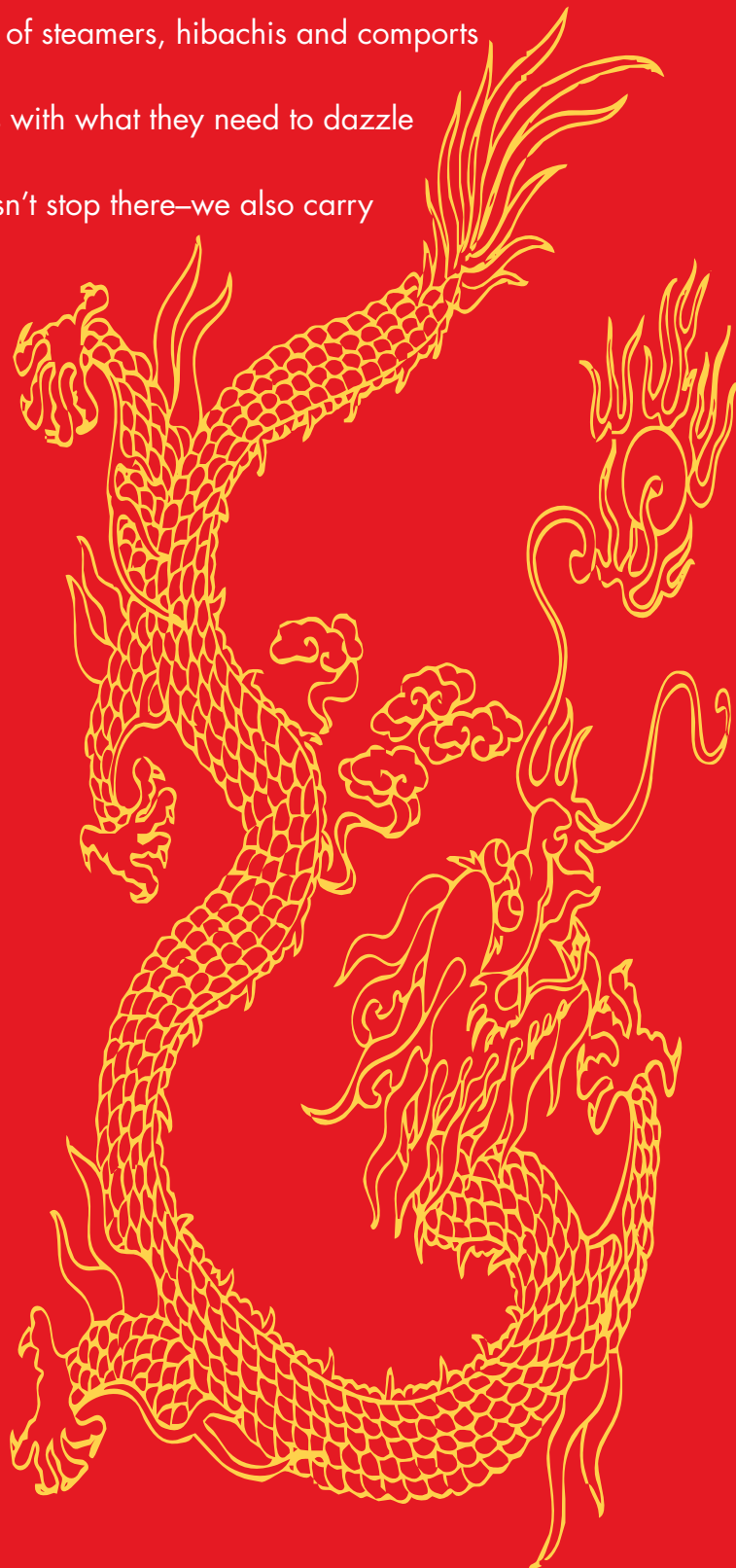
TOWN

谷家田公司

start up  
and demo.

## smallwares

Town Food's extensive line of smallwares give cooks the tools they need for all phases of their work from preparation and cooking to final presentation. We stock a wide variety of Mandarin, Cantonese and Peking style woks as well as wok frying pans, aluminum cookware, and a huge variety of colanders, skimmers and strainers. Our selection of steamers, hibachis and comports span the culinary spectrum while providing chefs with what they need to dazzle their clientele. Our vast array of smallwares doesn't stop there—we also carry an extensive selection of specialty cutlery, cutting tools, and lots of surprises along the way!



## SMALL WARES

### PREPARATION

COLANDERS, STRAINERS AND VEGETABLE CONTAINERS

CUTLERY

VEGETABLE CUTTERS

GARNISHING SETS

WOKS

WOK ACCESSORIES AND TOOLS

POTS AND PANS

ALUMINUM, DIM SUM AND BAMBOO STEAMERS

MOBILE DINING/DINING ON THE GO

SKIMMERS AND STRAINERS

DREDGES AND SAUCE DISPENSERS

### SERVING AND PRESENTATION

SPOONS AND TONGS

CHOPSTICKS AND CHOPSTICK RESTS

PLACEMATS, TRAYS AND PLATTERS

CERAMIC DINNERWARE

SPECIALTY CERAMICS

FOOD AND COCKTAIL PICKS

CERAMIC DRINK WARE

WATER PITCHERS

TEA SERVERS

COMPORTS, HOT POTS AND HIBACHIS

WOK SERVING DISHES AND COVERS

PUPU PLATTERS

CAST IRON POTS

SKEWERS

DECORATIVE ITEMS



## RICKSHAW PACK



Rickshaw packs are a collection of the essential products typically stocked in order to create a proper Asian section within the dealer showroom. By becoming a stocking dealer customers receive an additional discount off all items. Items in the Rickshaw pack are marked with the graphic to the left allowing you to find these items quickly and easily.



**NATURAL GAS RICE COOKER**  
NO. RM-55N-R  
ETL/NSF CERTIFIED



**120V. 25 CUP RICE COOKER**  
NO. 56822



**120V. 37 CUP RICE COOKER**  
NO. 57137



**220V. 55 CUP RICE COOKER**  
NO. 57155



**120V. 30 CUP RICE COOKER/WARMER**  
NO. 57130



**RICE NAPKIN**  
NO. 32925



**14" STEEL HANDLED MANDARIN WOK**  
NO. 34700



**14" WOOD HANDLED MANDARIN WOK**  
NO. 34702



**MANDARIN STRAINER**  
NO. 32911



**ALUMINUM WOK COVERS**  
NO. 34910 (10"), NO. 34911 (11½"), NO. 34912 (12½"), NO. 34913 (13½"), NO. 34914 (14¼"), NO. 34915 (15"), NO. 34916 (16¼")



**BAMBOO HANDLED  
STAINLESS STEEL SKIMMER,  
COARSE MESH**  
NO. 42608 (8") NO. 42610 (10")  
NO. 42612 (12")



**11 ½" ASIAN STYLE WOK BRUSH**  
NO. 53180



**9 ½" STANDARD STYLE WOK BRUSH**  
NO. 53181



**HAND MADE CANTONESE WOKS**

ITEM NO.	DIAMETER
34714 _____	14"
34716 _____	16"
34718 _____	18"
34720 _____	20"
34722 _____	22"
34724 _____	24"
34726 _____	26"
34728 _____	28"
34730 _____	30"





## ALUMINUM STEAMER SETS

DIAMETER IN PARENTHESIS

NO. 34412S (12"), NO. 34414S (14"), NO. 34416S (16"),  
NO. 34418S (18"), NO. 34420S (20"), NO. 34422S (22")



## STAINLESS STEEL LARGE HOLE COLANDER

NO. 31811 (11"), NO. 31815 (15")



## STAINLESS STEEL SLICER

NO. 47374



## STAINLESS STEEL SMALL HOLE COLANDER

NO. 31711 (11"), NO. 31715 (15")



## CARBIDE SHARPENING STONE

NO. 49008



## HAND MADE #2 MEDIUM STAINLESS STEEL LADLE

NO. 34942



## HAND MADE #2 MEDIUM STAINLESS STEEL SHOVEL

NO. 33942



## SOY SAUCE BOTTLE, RED AND GREEN (LOW SODIUM) CAPS

NO.19814 (RED), NO. 19816 (GREEN)



**38 OZ. MODERN TEA SERVER**  
NO. 24138



**STAINLESS STEEL SERVING SPOON**  
NO. 22806



**32 OZ. STANDARD TEA SERVER**  
NO. 24132



**PU PU PLATTER**  
NO. 51305



**DRAGON HIBACHI**  
NO. 51336

**BAMBOO STEAMER SETS**



NO. 34208 (8")

NO. 34206 (6")

NO. 34210 (10")

NO. 34212 (12")



**4 1/2 OZ. SAKE BOTTLE**  
NO. 51400

**1 1/2 OZ. SAKE CUP**  
NO. 51401



**WHITE MELAMINE SOUP SPOON**  
NO. 22801

**BLACK MELAMINE SOUP SPOON**  
NO. 22801B

## UTILITY STRAINER WITH HANDLE AND HOOK

Fine perforations. Stores small and fine cut vegetables and fruit while allowing them to drain. Convenient handle and hook for resting over bowl or pot.

ITEM NO.	OVERALL DIAMETER	DEPTH	WEIGHT
37908H	8"	3"	½ lb.
37910H	10¼"	3¾"	1 lb.

## HEAVY DUTY COLANDERS

One of the heaviest colanders available anywhere. Heavy ⅛" aluminum body securely riveted to the thick aluminum base never comes apart. Better construction makes these colanders last longer. Our pricing makes them an exceptional value.

ITEM NO.	CAPACITY	OVERALL DIAMETER	HEIGHT	WEIGHT <sup>1</sup>
37311	11 quarts	15½"	7¼"	66 lb.
37316	16 quarts	16½"	7¾"	69 lb.
37324	24 quarts	16¼"	10"	78 lb.

## HANDLED COLANDERS

These light weight colanders have the look and feel of quality. 18-8 stainless steel with a bright polish. Two solid round handles. Will outperform and outlast other brands. ⅝" perforations.

ITEM NO.	CAPACITY	OVERALL DIAMETER	HEIGHT	WEIGHT <sup>1</sup>
31709	3½ quarts	9½"	4½"	11½ lb.
31710	4½ quarts	10¼"	4¾"	13¼ lb.

<sup>1</sup>weight per dozen





## CHINESE STYLE COLANDERS

High quality stainless steel 18-8 material resists dents. Dye stamped reinforced bottom and button feet aid drainage. Easy carry wide rims and high polish finish.

### SMALL HOLE COLANDERS

ITEM NO.	INNER DIAMETER	DEPTH	HOLE DIAMETER	WEIGHT PER DOZEN
31711	11"	4"	1/8"	12 lb.
31713	13 1/2"	4 1/2"	1/8"	21 lb.
31715	15"	5 1/4"	1/8"	27 lb.

### LARGE HOLE COLANDERS

ITEM NO.	INNER DIAMETER	DEPTH	HOLE DIAMETER	WEIGHT PER DOZEN
31811	11"	4"	3/16"	12 lb.
31813	13 1/2"	4 1/2"	3/16"	21 lb.
31815	15"	5 1/4"	3/16"	27 lb.

## PERFORATED VEGETABLE CONTAINERS

Designed for bulk vegetable washing and storage. Heavy dent resistant aluminum with large riveted easy-carry handles. 3/16" perforations allow contents to breathe.

ITEM NO.	INTERIOR DEPTH	DEPTH	CAPACITY	WEIGHT <sup>1</sup>
38013	13"	11"	36 quart	42 lb.
38015	15"	13"	60 quart	54 lb.
38017	17"	14"	87 quart	78 lb.
38020	20"	17"	150 quart	93 lb.

<sup>1</sup>weight per dozen



small wares



PRODUCT IS PART OF RICKSHAW PACK  
SEE PAGES 118-121

## STAINLESS STEEL ROCKING CLEAVER DISPLAY PACK

This light-weight, one piece stainless steel construction slicer makes chopping or mincing a breeze. The rocking action allows the chef to effortlessly chop in one fluid motion.

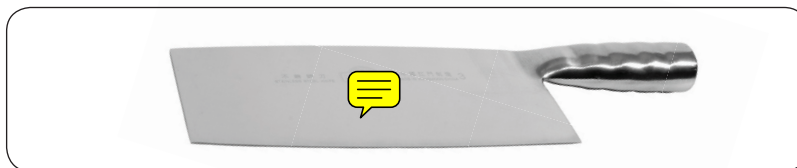
ITEM NO.	SIZE	LENGTH	PACK	SHIP WEIGHT
47317	8" x 3 <sup>3</sup> / <sub>4</sub> "	12"	each	1 lb.



## ONE PIECE STAINLESS SLICERS DISPLAY PACK

One piece, all stainless construction. Sharp blade welded to a comfortable, easy grip hollow handle. 3 sizes offered: blade marked "1" for large, "2" for medium, or "3" for small. The best one piece slicers available. Not for bones.

ITEM NO.	BLADE TYPE	SIZE	LENGTH	PACK	SHIP WEIGHT
47311	large	8 <sup>1</sup> / <sub>2</sub> " x 4"	12 <sup>1</sup> / <sub>4</sub> "	each	1 lb.
47312	medium	8" x 3 <sup>1</sup> / <sub>2</sub> "	12"	each	1 lb.
47313	small	7 <sup>3</sup> / <sub>4</sub> " x 3 <sup>1</sup> / <sub>4</sub> "	11 <sup>3</sup> / <sub>4</sub> "	each	<sup>3</sup> / <sub>4</sub> lb.



## SLICEMASTER DISPLAY PACK

The Health Department will love this one! No place for food particles to settle with this streamlined design. May be sterilized. Ergonomic handle provides a comfortable grip. Extra sharp blade with gradual profile is easily maintained. An improved version of the traditional slicer manufactured exclusively for Town by China's leading slicer factory. Not for bones.

ITEM NO.	BLADE TYPE	SIZE	LENGTH	PACK	SHIP WEIGHT
47320	medium	8" x 3 <sup>1</sup> / <sub>2</sub> "	13 <sup>1</sup> / <sub>4</sub> "	each	1 lb.



## ASIAN BONE CLEAVER DISPLAY PACK

The standard bone cleavers of China. All with heavy blades and stainless steel one piece construction. Effective for chopping bones and slicing meats where the weight of a heavy blade is needed.

ITEM NO.	BLADE MATERIAL	SIZE	LENGTH	PACK	SHIP WEIGHT
47335	stainless steel	8 <sup>1</sup> / <sub>4</sub> " x 3 <sup>3</sup> / <sub>4</sub> "	12 <sup>1</sup> / <sub>2</sub> "	each	2 lb.
47336	stainless steel	7 <sup>3</sup> / <sub>4</sub> " x 4 <sup>1</sup> / <sub>2</sub> "	11 <sup>3</sup> / <sub>4</sub> "	each	1 lb.

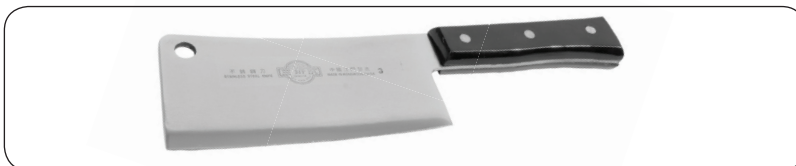


## WESTERN BONE CLEAVER DISPLAY PACK

Heavy stainless blade with a well finished, riveted black handle. High quality meat cleavers at great prices.

3 weights: blade marked "1" for large, "2" for medium, or "3" for small.

ITEM NO.	BLADE TYPE	SIZE	LENGTH	PACK	SHIP WEIGHT
47326	small	6" x 3"	11 1/4"	each	1 lb.
47328	medium	6 3/4" x 3 1/2"	12"	each	1 1/4 lb.
47330	large	7" x 3 1/2"	12 1/4"	each	1 1/2 lb.



## STAINLESS SLICER DISPLAY PACK

A knife of exceptional quality. Blade size and weight preferred by chefs. Tapered stainless steel blade securely attached to a hardwood handle with a brass ferrule. Made for Town by exclusive arrangement with one of the world's most famous dim sum producers. Not for bones.

ITEM NO.	BLADE TYPE	SIZE	LENGTH	PACK	SHIP WEIGHT
47374	medium	8" x 3 3/4"	12 1/4"	each	1 lb.



## THIN SLICER DISPLAY PACK

For fine work when extra thin slices are needed. Wide and thin carbon steel blade with wood handle.

ITEM NO.	BLADE TYPE	SIZE	LENGTH	PACK	SHIP WEIGHT
47372	thin	9 1/4" x 4 3/4"	13 1/4"	each	1 lb.



## ONION KNIFE

A specialized knife for peeling onions fast. Stainless steel blade riveted to a wood handle.

ITEM NO.	BLADE SIZE	LENGTH	PACK	WEIGHT
47402	2 1/2" x 3/4"	7 1/4"	1 dozen	1 1/2 lb.



PRODUCT IS PART OF RICKSHAW PACK  
SEE PAGES 118-121



## CERAMIC CHEF'S KNIVES

Town's ceramic knives are ideal for slicing fruits, vegetables and boneless meats. The rustproof, stainproof and germ resistant knives feature a soft thermoplastic handle and ultra-sharp Zirconia blades that stay sharp 10 times longer than steel. Knives won't brown food or transfer metallic taste or smell.



### 7" CERAMIC CHEF'S KNIFE DISPLAY BOX

ITEM NO.	BLADE COLOR	BLADE SIZE	OVERALL LENGTH	PACK	SHIP WEIGHT
47507W	WHITE	7" x 2"	12½"	each	1 lb.
47507B	BLACK	7" x 2"	12½"	each	1 lb.



47507B

### 6" CERAMIC BREAD KNIFE DISPLAY PACK

ITEM NO.	BLADE COLOR	BLADE SIZE	OVERALL LENGTH	PACK	SHIP WEIGHT
47506W	WHITE	6" x 2"	11"	each	½ lb.
47506B	BLACK	6" x 2"	11"	each	½ lb.



47506B

### 5" CERAMIC SANTOKU KNIFE DISPLAY PACK

ITEM NO.	BLADE COLOR	BLADE SIZE	OVERALL LENGTH	PACK	SHIP WEIGHT
47505W	WHITE	5" x 1½"	9¾"	each	¼ lb.
47505B	BLACK	5" x 1½"	9¾"	each	¼ lb.



47505B

### 4" CERAMIC PARING KNIFE DISPLAY PACK

ITEM NO.	BLADE COLOR	BLADE SIZE	OVERALL LENGTH	PACK	SHIP WEIGHT
47504W	WHITE	4" x 1"	8¼"	each	¼ lb.
47504B	BLACK	4" x 1"	8¼"	each	¼ lb.



47504B

### PRECAUTIONARY NOTES ON THE USE OF CERAMIC KNIVES

- Always use with a plastic or wood cutting board
- Avoid dropping on hard surfaces, cutting on marble, stone, glass, plates and tile
- Don't scrape hard surfaces and avoid tapping against china or flatware
- Use care when storing and removing the knife from a knife block to avoid tip damage
- Store knives upright (sharp edge up) or sideways in a knife block to reduce wear to the knife edge
- For discolorations not removed by normal washing, wash blade only with a mild bleach solution



### STAINLESS STEEL CHEF'S KNIFE DISPLAY PACK

Same attributes as our French chef's knife. Ideal for smaller jobs.

ITEM NO.	BLADE SIZE L x W	O.A. LENGTH	PACK	WEIGHT
47386	5 $\frac{3}{4}$ " x 1"	13 $\frac{1}{2}$ "	each	1lb.



### STAINLESS STEEL BONING KNIFE DISPLAY PACK

Features a very narrow, arched blade for precision boning and filleting.

ITEM NO.	BLADE SIZE L x W	O.A. LENGTH	PACK	WEIGHT
47387	6" x 1"	11 $\frac{1}{2}$ "	each	1lb.



### FRENCH COOK'S KNIFE DISPLAY PACK

This slicer is the primary general utility knife for most Western chefs. One piece stainless steel construction with grooved handle for a comfortable grip.

ITEM NO.	BLADE SIZE L x W	O.A. LENGTH	PACK	WEIGHT
47385	8" x 2"	13 $\frac{1}{2}$ "	each	1lb.



### STAINLESS STEEL VEGETABLE SLICER DISPLAY PACK

This light-weight slicer is a must have in every kitchen! Ergonomically designed handle limits stress on user's hand. There is no limit to the functionality of this knife!

ITEM NO.	BLADE SIZE L x W	O.A. LENGTH	PACK	WEIGHT
47382	6 $\frac{3}{4}$ " x 2"	12 $\frac{1}{4}$ "	each	1lb.



### STAINLESS STEEL PEKING DUCK AND FRUIT KNIFE DISPLAY PACK

Traditional style for cutting Peking duck. 1 piece stainless steel construction. Excellent for a variety of purposes, including slicing fruits

ITEM NO.	BLADE SIZE L x W	O.A. LENGTH	PACK	WEIGHT
47315	8" x 1 $\frac{3}{4}$ "	11 $\frac{3}{4}$ "	each	1lb.



### JAPANESE STYLE VEGETABLE KNIFE

Ideal for finely cutting vegetables. Stainless steel blade with a reinforced attachment to a white wood handle.

ITEM NO.	BLADE SIZE L x W	O.A. LENGTH	PACK	WEIGHT
47362	6 $\frac{1}{2}$ " x 2"	12"	each	1lb.



### JAPANESE STYLE FRUIT KNIFE DISPLAY PACK

Fruit knife is a perfect for cutting fruit as thin as as possible. Smooth white wood handle provides a pleasant grip.

ITEM NO.	BLADE SIZE L x W	O.A. LENGTH	PACK	WEIGHT
47361	6 $\frac{1}{4}$ " x 1 $\frac{3}{4}$ "	11 $\frac{1}{2}$ "	each	1 lb.





SUPER SLICER

Great for fruits, vegetables and cheeses. Slices, grates, and shreds.  
4 interchangeable stainless blades: 1 slicer, 2 shredders and 1 grater. Frame stores blades.  
Underside indexed to fit on a bowl. Each set comes in its own colorful display box.

ITEM NUMBER	SIZE	PACK	WEIGHT
48685	1 1/8" depth <sup>1</sup> x 1 1/2" wide x 1 1/4" tall	1 dozen	15 lb.
<sup>1</sup> depth includes handle			



FISH SHEARS AND FISH SCALERS

Fish shears and scalers are ideal tools for preparing fish for cooking. Fish shears are extra sharp nickel plated steel with wide comfortable grips. Trims fish quickly and easily. Fish Scaler removes scales fast.

ITEM NUMBER	DESCRIPTION	PACK	WEIGHT
48604	7" fish shears	each	4 oz.
48605	7 1/2" fish shears	each	8 oz.
48607	9" stainless steel fish scaler	each	2 1/4 oz.





NEW PRODUCT

### BAMBOO CUTTING BOARD

1" thick bamboo cutting board with grooved perimeter for catching crumbs/liquids.

ITEM NO.	SIZE	WEIGHT
34268	11" wide x 19" long	6 lb.

### BAMBOO CUTTING STATION WITH KNIFE

Bamboo cutting board that can be used for breads, meats or other foods. Features removable slotted cutting surface for easy cleaning. Bottom portion catches crumbs. Includes one piece stainless steel serrated bread knife.

ITEM NO.	SIZE	WEIGHT
34270	10" wide x 15" long	2½ lb.



BAMBOO CUTTING BOARD NO. 34268



BAMBOO CUTTING STATION WITH KNIFE NO. 34270

small wares

### CARBIDE SHARPENING STONES

Tough silicon carbide stones sharpen knives more quickly. Longer lasting! Use with water for faster sharpening. 2 sides: coarse, 100 grit and fine, 240 grit.

ITEM NO.	TYPE	SIZE	PACK	WEIGHT
49008	medium	8" x 2" x 1"	1 dozen	14 lb.
49012	large	12" x 2½" x 1½"	1 dozen	41 lb.

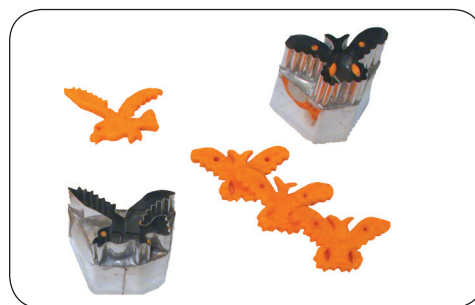


PRODUCT IS PART OF RICKSHAW PACK  
SEE PAGES 118-121

## VEGETABLE CUTTERS

Cut animal shapes easily from slices of vegetables with these stainless steel tools.

ITEM NUMBER	DESCRIPTION	ITEM NUMBER	DESCRIPTION
37601	dragon	37607	seahorse
37602	phoenix	37608	pigeon
37603	fish	37609	rooster
37604	bird	37610	rabbit
37605	butterfly	37611	duck
37606	double happiness		



**DRAGON**  
NO. 37601



**PHOENIX**  
NO. 37602



**FISH**  
NO. 37603



**BIRD**  
NO. 37604



**BUTTERFLY**  
NO. 37605



**DOUBLE HAPPINESS**  
NO. 37606



**SEAHORSE**  
NO. 37607



**PIGEON**  
NO. 37608



**ROOSTER**  
NO. 37609



**RABBIT**  
NO. 37610



**DUCK**  
NO. 37611

GARNISHING SETS

Stainless steel garnishing tools to create fruit and vegetable sculptures. Two size sets available.

ITEM NUMBER	DESCRIPTION	LENGTH	PACK	WEIGHT
48675	6 piece set	6½"	1 set	4 oz.
48677	17 piece set	6½"	1 set	7½ oz.



**6 PIECE GARNISHING SET**  
NO. 48675

**17 PIECE GARNISHING SET**  
NO. 48675

small wares

HAND HAMMERED CANTONESE WOKS

The best woks available. The perfect shape in cold forged steel for added strength. Riveted or welded handles never break.

ITEM NUMBER	DIAMETER	FITS CHAMBER	DEPTH	WEIGHT
RIVETED HANDLES				
34812	12"	n/a	3¼"	2¼ lb.
34714	14"	13"	4¼"	2¼ lb.
34716	16"	13"	4¾"	3½ lb.

WELDED HANDLES				
34718	18"	16"	5"	4½ lb.
34720	20"	16"	5¾"	7 lb.
34722	22"	18"	6"	8 lb.
34724	24"	20"	6"	12¼ lb.

RIVETED HANDLES				
34726	26"	22"	6½"	14¼ lb.
34728	28"	22"	7½"	16¼ lb.
34730	30"	22"	9"	19 lb.
12"-18" 1¼ mm 20"-22" 1½ mm 24"-30" 2mm				



PRODUCT IS PART OF RICKSHAW PACK  
SEE PAGES 118-121



**MANDARIN WOKS**

34742, 34700 and 34706 have improved construction to resist cracking at handle connection. 34702 has a riveted steel handle with a wood extension. Popular with Thai restaurants.

ITEM NUMBER	DIAMETER	HANDLE LENGTH	DEPTH	WEIGHT
34742	12"	7" steel	3½"	2¼ lb.
34700	14"	6" steel	4½"	3 lb.
34706	16"	8" steel	4¾"	3½ lb.
34702	14"	8½" wood	4"	2¾ lb.

**HAND HAMMERED PEKING WOK**

The Peking Wok is the result of years of research by our professional chef. Extra deep shape allows the chef to easily fold meals when cooking. Reinforced handle prevents cracks from heavy use. Fits 13" chamber.

ITEM NUMBER	DIAMETER	HANDLE LENGTH	DEPTH	WEIGHT
34734	14"	5¾" steel	5"	3¼ lb.



**12" STEEL HANDLED MANDARIN WOK**  
NO. 34742



**14" AND 16" STEEL MANDARIN WOKS**  
NO. 34700, 34706



**HAND HAMMERED PEKING WOK**  
NO. 34734



**WOOD HANDLED MANDARIN WOK**  
NO. 34702



**PRODUCT IS PART OF RICKSHAW PACK**  
SEE PAGES 118-121

small wares

FLAT BOTTOM WOKS

Hand hammered in two styles. Cantonese with two riveted loop handles or Mandarin with a single wood/steel riveted handle.

ITEM NO.	TYPE	DIAMETER	DEPTH	WEIGHT
34704	Mandarin	14"	3¼"	3 lb.
34804	Cantonese	14"	3¼"	3½ lb.



**11½" FLAT BOTTOM MANDARIN WOK**

Created by chef's demands for a better wok style fry pan for use on restaurant ranges. The two pound weight is heavy enough to withstand constant abuse yet light enough for the chef's comfort. The bamboo handle is much stronger and more durable than previous models. Must be seasoned to prevent rust.

ITEM NO.	HANDLE	DIAMETER	DEPTH	WEIGHT <sup>1</sup>
34733	bamboo	11½"	3"	24 lb.

<sup>1</sup> weight per dozen

**STEEL FRYING PAN**

Two sizes of steel fry pan in the French style. Fabricated in heavy gauge cold rolled material with a sturdy steel handle. These are light enough to quickly transfer heat to food. Must be seasoned to prevent rust.

ITEM NO.	DIAMETER	DEPTH	WEIGHT <sup>1</sup>
34809	9"	1½"	24 lb.
34811	11"	1½"	36 lb.

<sup>1</sup> weight per dozen



**11½" FLAT BOTTOM MANDARIN WOK**  
NO. 34733



**9" AND 11" STEEL FRY PAN**  
NO. 34809/34811

WOK COVERS

Commercial weight aluminum with a riveted sanitary handle. This cover is built to withstand the pounding wok covers receive. SIZING TIP: a cover must be 2" to 6" smaller than the wok it is to fit. The following is an approximate guide.

ITEM NO.	DIAMETER	DEPTH	FITS WOK	WEIGHT
34910	10"	2¼"	12"-14"	¾ lb.
34911	11½"	2½"	14"-16"	1 lb.
34912	12½"	2¾"	14"-16"	1½ lb.
34913	13½"	3"	16"-18"	2 lb.
34914	14¼"	3"	16"- 18"	3 lb.
34915	15"	4"	18"- 20"	3½ lb.
34916	16¼"	3½"	18"- 22"	4 lb.
34917	17"	4"	20"-24"	4 lb.
34918	18"	4"	20"-24"	4½ lb.
34920	20¼"	4¼"	22"-26"	5 lb.
34922	22½"	4"	24"-28"	5½ lb.
34924	24½"	5"	26"-30"	6 lb.
34925	25"	5"	28"-30"	7 lb.



WOK COVERS NO. 34910-34925



PRODUCT IS PART OF RICKSHAW PACK  
SEE PAGES 118-121



**WOK BRUSHES**

Natural fibers that do not melt when cleaning a wok.

2 kinds available:

**ASIAN** authentic; long lasting hard bamboo.

**STANDARD** hardwood block, durable palmyra fill.

ITEM NO.	TYPE	LENGTH	BRUSHFACE	WEIGHT <sup>1</sup>
53180	Asian	11"	4"	6 lb.
53181	standard	9½"	5" x 5"	6 lb.

<sup>1</sup> weight per dozen



**ASIAN WOK BRUSH NO. 53180**



**STANDARD WOK BRUSH NO. 53181**

**WOK RINGS**

To support woks not on Chinese ranges. For sizing ring should be 4" smaller than the desired wok diameter.

ITEM NO.	DIAMETER	FITS WOK	HEIGHT	MATERIAL	WEIGHT
34710	10"	14"	1½"	plated steel	½ lb.
34712	12"	16"	3½"	stainless	2¼ lb.
34708	14"	18"	3½"	stainless	2½ lb.
34709	16"	20"	4"	stainless	3 lb.



**PLATED STEEL WOK RING NO. 34710**



**STAINLESS STEEL WOK RING NO. 34712, 34708, 34709**



**PRODUCT IS PART OF RICKSHAW PACK**  
SEE PAGES 118-121



## HAND HAMMERED SHOVELS AND LADLES

The strongest tools available. Forged by hand from a single piece of stainless steel. Reinforcement is added at the pressure point and the tool is welded and polished. Wood handles that expand inside the metal once wet. The wooden handles will lock into place after exposure to water. One dozen pack.

ITEM NUMBER	TYPE	BOWL	CAPACITY <sup>1</sup>	LENGTH	WEIGHT <sup>2</sup>
<b>LARGE, NO. 1</b>					
33941	shovel	4 1/4" x 4 3/4"		17 1/2"	7 lb.
34941	ladle	4 1/2" x 4 3/4"	9 oz.	18"	8 3/4 lb.
<b>MEDIUM, NO. 2</b>					
33942	shovel	4" x 4 1/2"		16"	5 1/2 lb.
34942	ladle	4" x 4 1/2"	8 oz.	16 1/2"	6 3/4 lb.
<b>SMALL, NO. 3</b>					
33943	shovel	4" x 3 3/4"		16"	4 1/2 lb.
34943	ladle	4" x 4 1/2"	6 oz.	16 1/2"	5 3/4 lb.

## MACHINE MADE SHOVELS AND LADLES

Great appearance. Excellent quality, highly finished. Two piece construction reinforced at the pressure point. Wood handles. One dozen pack.

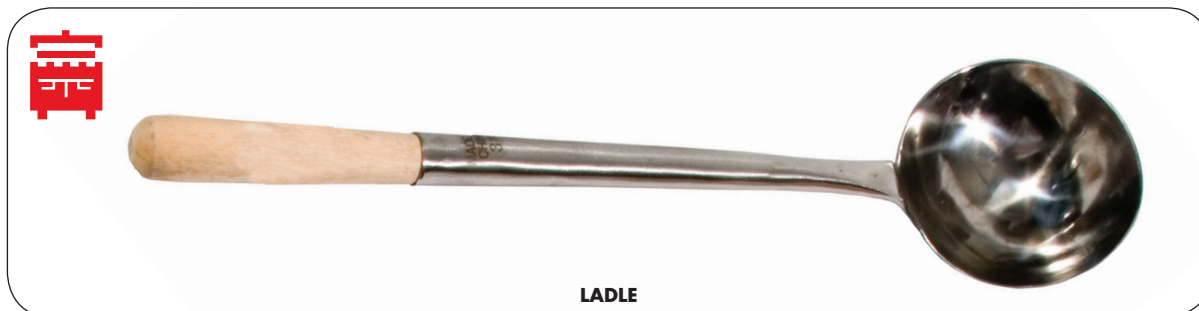
ITEM NUMBER	TYPE	BOWL	CAPACITY <sup>1</sup>	LENGTH	WEIGHT <sup>2</sup>
<b>LARGE, NO. 1</b>					
33971	shovel	4 1/4" x 4 3/4"		19 1/2"	6 lb.
34971	ladle	4 1/2" x 5"	8 oz.	19 3/4"	7 1/4 lb.
<b>MEDIUM, NO. 2</b>					
33972	shovel	4" x 4 1/4"		18 1/4"	5 1/2 lb.
34972	ladle	4" x 4 1/2"	7 oz.	17 1/2"	7 lb.
<b>SMALL, NO. 3</b>					
33973	shovel	3 1/2" x 4"		16 1/2"	5 1/2 lb.
34973	ladle	3 3/4" x 4 1/4"	6 oz.	17"	6 lb.

<sup>1</sup> approximate ounce capacities

<sup>2</sup> per dozen



SHOVEL



LADLE



PRODUCT IS PART OF RICKSHAW PACK  
SEE PAGES 118-121

**PERFORATED LADLES**

Heavy duty, hand forged from a single piece of stainless steel and reinforced at the pressure point, wood handle.

ITEM NUMBER	SIZE	BOWL	OVERALL LENGTH	WEIGHT <sup>1</sup>
32904	medium	5" x 4½"	17½"	8 lb.
32905	large	5¼" x 4"	18½"	8¼ lb.

<sup>1</sup>per dozen



PERFORATED LADLE

**NEW PRODUCTS****STAINLESS STEEL SHOVELS AND LADLES**

One of the strongest, most durable tools available. Featuring a hollow shaft to keep handle cool.

ITEM NUMBER	TYPE	BOWL	CAPACITY <sup>1</sup>	LENGTH	WEIGHT <sup>2</sup>
<b>LARGE, NO. 1</b>					
33974	shovel	4¼" x 4¾"		19½"	6½ lb.
34974	ladle	4½" x 5"	8oz.	19¾"	8½ lb.
<b>MEDIUM, NO. 2</b>					
33975	shovel	4" x 4¼"		18¼"	6 lb.
34975	ladle	4" x 4½"	7oz.	17½"	7¼ lb.
<b>SMALL, NO. 3</b>					
33976	shovel	3½" x 4"		16½"	5½ lb.
34976	ladle	3¾" x 4¼"	6 oz.	17"	6 lb.

<sup>1</sup> approximate  
<sup>2</sup> per dozen



STAINLESS STEEL SHOVELS AND LADLES

## PORTION CONTROL PANS

Unique as a portion control utensil. Lighter than standard commercial saucepans and heavier than domestic weight, it is comfortable to use yet durable. Plated steel handle riveted to aluminum body marked with cup graduations and beaded top edge. Used for order preparation.

ITEM NUMBER	CAPACITY	OVERALL DEPTH	HEIGHT	WEIGHT
35400	1 quarts	6"	2 <sup>7</sup> / <sub>8</sub> "	1/5 lb.
35401	1 1/2 quarts	7"	3 1/2 "	1/2 lb.
35402	2 quarts	7 1/4"	3 1/4"	1 lb.
35403	3 quarts	8"	4"	1 1/4 lb.



## CALDERO POTS WITH COVERS

These cast aluminum braising pans are a staple in most restaurants that serve Southwestern and/or Latin American style food. Heavy duty construction ensures a long shelf life. Cast aluminum lid with plastic knob included.

ITEM NUMBER	CAPACITY	DIAMETER <sup>1</sup>	DEPTH	WEIGHT
34306	6.7 quart	12"	4"	5 lb.
34311	11.33 quart	14 1/2"	4 1/2"	7 lb.
34318	18.5 quart	17 1/4"	5"	9 1/2 lb.
34322	22.6 quart	18 1/2"	5 1/2"	12 lb.

<sup>1</sup>add 3" for diameter with handles



**ROUND BOTTOM HANDLED POTS**

Plated steel handle riveted to 10 gauge body. These pots are specifically designed to use on a wok range or candy stove.

ITEM NUMBER	TOP OVERALL DEPTH	DEPTH	CAPACITY	WEIGHT
37160	25"	10½"	60 quarts	7¼lb.
37180	25"	14"	80 quarts	9¼ lb.



**12 PIECE POT SET**

A phenomenal value. Six pots, 8 through 36 quarts, each with a cover. Medium commercial weight with heavy riveted loop handles. Each set packaged in a carton with color display label. An unbeatable buy for those requiring a complete range of pots for heavy use on a limited budget.

ITEM NO.	DESCRIPTION	WEIGHT
34632	12 piece pot set	36½ lb.

**POT SIZES** PIECES NOT SOLD SEPARATELY

CAPACITY	DIAMETER	DEPTH	WEIGHT
8 quarts	9¾"	7½"	2½ lb.
12 quarts	10¾"	9⅝"	3 lb.
16 quarts	11⅝"	10¼"	4 lb.
18 quarts	12"	10⅝"	4½ lb.
24 quarts	13¼"	11½"	5½ lb.
36 quarts	14"	12⅞"	7 lb.



ALUMINUM STEAMERS, WATER PANS, AND COVERS

Heavy aluminum means these steamers last longer. The water pan supports multiple steamers. Steam corn, crabs, dim sum, fish or have a clambake.  $\frac{7}{8}$ " perforations. Available individually or as steamer sets: packed 2 steamers, 1 water pan and 1 cover in a carton.

INDIVIDUAL PIECES

STEAMER				COVER		WATER PAN		
NOMINAL DIAMETER	NO.	HEIGHT	WEIGHT	NO.	WEIGHT	NO.	HEIGHT	WEIGHT
12"	34412	5 $\frac{3}{4}$ "	2 $\frac{1}{2}$ lb.	34512	1 $\frac{1}{2}$ lb.	34612	5 $\frac{1}{2}$ "	2 $\frac{1}{4}$ lb.
14"	34414	5 $\frac{1}{4}$ "	3 $\frac{3}{4}$ lb.	34514	2 lb.	34614	5 $\frac{1}{2}$ "	4 lb.
16"	34416	5 $\frac{1}{2}$ "	4 lb.	34516	2 lb.	34616	5 $\frac{1}{2}$ "	4 lb.
18"	34418	6 $\frac{1}{4}$ "	4 lb.	34518	2 lb.	34618	6 $\frac{1}{4}$ "	5 $\frac{1}{4}$ lb.
20"	34420	6 $\frac{1}{4}$ "	4 lb.	34520	2 $\frac{1}{2}$ lb.	34620	6 $\frac{1}{4}$ "	4 $\frac{1}{2}$ lb.
22"	34422	6 $\frac{1}{4}$ "	5 $\frac{1}{2}$ lb.	34522	3 $\frac{1}{2}$ lb.	34622	6 $\frac{1}{4}$ "	6 $\frac{1}{2}$ lb.





**BOXED SETS**  
**2 STEAMERS, WATER PAN AND COVER**

ITEM NO.	WEIGHT	HEIGHT
34412 S	17 lb.	17"
34414 S	17¾ lb.	17¾"
34416 S	18½ lb.	18½"
34418 S	20 lb.	20"
34420 S	19½ lb.	19¼"
34422 S	20¼ lb.	20¼"



**CLAM STEAMER SETS**

(2) 16" diameter steamers nested into a 12" deep heavy weight saucepot/water pan and cover in a display carton.  
Perfect for steaming clams and retaining the broth for soup.

ITEM NO.	DESCRIPTION	DIAMETER	WEIGHT
34416SDP	Clam Steamer Set	16"	22 lbs.



**PRODUCT IS PART OF RICKSHAW PACK**  
SEE PAGES 118-121

## STAINLESS STEEL STEAMERS, COVERS, AND RINGS

Fabricated of 18-8 stainless steel for hard use. Steamers are stacked on the steamer ring and placed in a wok or on a range steamer pot (page 50) for high volume. Steamers nest to form multiple levels. Domed covers direct condensation down the side-walls. From dim sum to lobster, these steamers offer an inexpensive and low maintenance alternative to other steamers. All pieces available individually.

NOMINAL		STEAMER		COVER		STEAMER RING	
DIAMETER	NO.	HEIGHT	WEIGHT	NO.	HEIGHT	WEIGHT	NO. HEIGHT WEIGHT
18"	36518	5"	3 lb.	36618	6 <sup>3</sup> / <sub>4</sub> "	2 lb.	36619 4" 1 <sup>1</sup> / <sub>2</sub> lb.
20"	36520	5"	3 <sup>1</sup> / <sub>2</sub> " lb.	36621	7 <sup>1</sup> / <sub>2</sub> "	3 lb.	36620 4 <sup>1</sup> / <sub>4</sub> " 1 <sup>1</sup> / <sub>2</sub> lb.
22"	36522	5"	4 <sup>1</sup> / <sub>2</sub> " lb.	36623	7 <sup>1</sup> / <sub>4</sub> "	3 lb.	36622 4" 1 <sup>1</sup> / <sub>2</sub> lb.
24"	36524	5"	4 <sup>3</sup> / <sub>4</sub> " lb.	36625	8 <sup>3</sup> / <sub>4</sub> "	3 <sup>1</sup> / <sub>2</sub> lb.	36624 4 <sup>1</sup> / <sub>2</sub> " 1 <sup>3</sup> / <sub>4</sub> lb.



small wares



STEAMER



COVER



STEAMER RING

**DIM SUM STEAMERS**

Small steamers for dim sum and larger steamers for pancakes or appetizers. Steamers and covers sold separately.

ITEM NO.	TYPE	DIAMETER	HEIGHT	PACK	WEIGHT
36504	steamer	4½"	1¾"	each	¼ lb.
36604	cover	4½"	2"	each	⅓ lb.
36505	steamer	5½"	2"	each	¼ lb.
36605	cover	5½"	2"	each	⅓ lb.
36508	steamer	8¼"	2¾"	each	1 lb.
36608	cover	8¼"	2½"	each	⅓ lb.
36510	steamer	10"	3¾"	each	1¼ lb.
36610	cover	10"	2¾"	each	½ lb.



## BAMBOO STEAMER SETS

One of the most attractive series of bamboo steamer sets available. Top grade white bamboo cut into neatly fitted bottom slats. Skillfully constructed steamer bodies are extra strong. Cover material is a pleasing natural color in a thatch pattern. Each set includes two steamers and a cover packed in a colorful retail box with recipes. All bamboo construction allows microwaving. Also available in bulk pack.

ITEM NO.	SIZE/DESCRIPTION	PACK	WEIGHT
34206	6" bamboo steamer set	1 set	¾ lb.
34208	8" bamboo steamer set	1 set	1 ¼ lb.
34210	10" bamboo steamer set	1 set	2 ¼ lb.
34212	12" bamboo steamer set	1 set	2 ¾ lb.



## BAMBOO STEAMER PAN

An aluminum pan designed for stove top steaming of the above bamboo steamers. Available only in two sizes. 5 ¼" high. Depth below steamer is 4".

ITEM NO.	SIZE/DESCRIPTION	DIAMETER	PACK	WEIGHT
34640	10" steamer pan	11 ¾"	each	1 ¼ lb.
34642	12" steamer pan	13 ¾"	each	1 ¾ lb.



PRODUCT IS PART OF RICKSHAW PACK  
SEE PAGES 118-121



**EXTRA LARGE BAMBOO STEAMERS**

Strong, and extremely well made bamboo steamers in commercial sizes. Each steamer has a built-in handle on each side. No metal parts. 100% bamboo. Covers sold separately.

**INDIVIDUAL PIECES**

(NOMINAL) DIAMETER	STEAMER			COVER	
	ITEM NO.	HEIGHT	WEIGHT.	ITEM NO.	WEIGHT
18"	34218	4"	3 1/8 lb.	34218C	1/4 lb.
20"	34220	4"	3 3/4 lb.	34220C	1 1/2 lb.
22"	34222	4"	4 3/4 lb.	34222C	2 lb.
24"	34224	4"	5 3/4 lb.	34224C	3 lb.



small wares



## BAMBOO HANDLED SKIMMERS

Galvanized or Stainless steel wire secured to a cool bamboo handle.  
Coarse for blanching; fine mesh for frying. Strong mesh resists denting.

### COARSE MESH

STAINLESS	GALVANIZED	DIAMETER	HANDLE LENGTH	WEIGHT
42604	42614	4"	9"	¼ lb.
42606	42617	6"	10¾"	½ lb.
42608	42618	8"	11"	½ lb.
42610	42620	10"	13½"	1 lb.
42612	42622	12"	14½"	1 lb.
42624SS	42624	14"	14½"	1½ lb.

### FINE MESH

STAINLESS	GALVANIZED	DIAMETER	HANDLE LENGTH	WEIGHT
42506	42526	6"	10¾"	½ lb.
42508	42528	8"	11"	½ lb.
42510	42530	10"	13½"	1 lb.
42512	42532	12"	14½"	1 lb.
42514	42534	14"	14½"	1½ lb.

### SHARK'S FIN MESH

STAINLESS	DIAMETER	HANDLE LENGTH	WEIGHT
42504SF	4"	9"	½ lb.
42506SF	6"	10¾"	½ lb.
42508SF	8"	11"	½ lb.
42510SF	10"	13½"	1 lb.
42512SF	12"	14½"	1 lb.
42514SF	14"	14½"	1½ lb.

## STAINLESS STEEL SKIMMER

From dicing eggs to deep frying this is a great hand held tool for any chef.

ITEM NO.	DIAMETER	HANDLE	OVERALL LENGTH	PACK	WEIGHT <sup>1</sup>
51301	2½"	8"	10½"	dozen	¾ lb.

<sup>1</sup> weight per dozen

## NOODLE SKIMMERS

Stainless steel skimmers specifically designed to cook noodles.  
Often used with our blanching pots. See page 53.

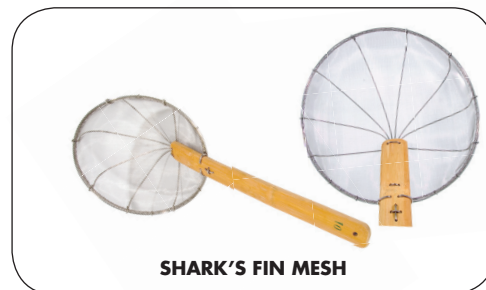
ITEM NO.	DIAMETER x DEPTH	HANDLE/MATERIAL	WEIGHT
42615	5½" x 4¼"	12¼", bamboo	½ lb.
42615H	5" x 4"	13", bamboo	½ lb.
42616	5½" x 5¾"	9½", wood	½ lb.



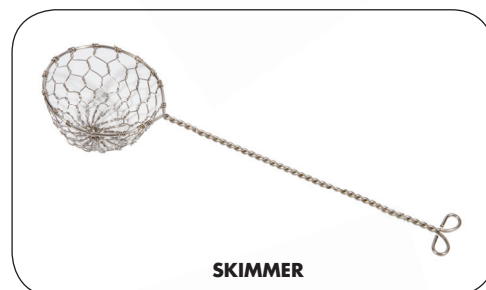
COARSE MESH



FINE MESH



SHARK'S FIN MESH



SKIMMER



BAMBOO HANDLED NOODLE SKIMMER  
42615H



WOOD HANDLED NOODLE SKIMMER  
42616



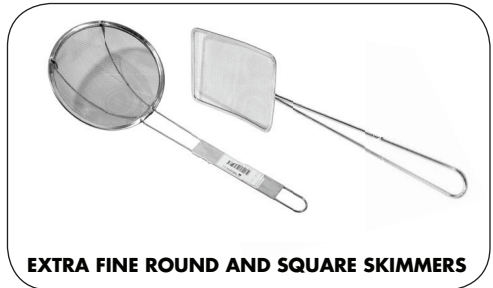
PRODUCT IS PART OF RICKSHAW PACK  
SEE PAGES 118-121

**EXTRA FINE ROUND AND SQUARE SKIMMERS**

Extra fine strainers clean crumbs from frying oil in woks. Fine or extra fine mesh as the application demands. Square skimmer for frying applications. All in 18-8 stainless steel.

ITEM NO.	DIAMETER	MESH	HANDLE	WEIGHT <sup>1</sup>
42416F	6"	extra fine	9½"	3¾ lb.
42416C	6"	fine	9½"	3½ lb.
42417F	7"	extra fine	10"	2½ lb.
42417C	7"	fine	10¼"	2½ lb.
42456S	5" x 5¾"	fine	12"	5¼ lb.

<sup>1</sup> weight per dozen



EXTRA FINE ROUND AND SQUARE SKIMMERS

**STAINLESS STEEL HOLD DOWN SKIMMER**

No need to put one fryer basket in another to keep food covered in oil when frying. Keeps food submerged. Just drop into the basket and food is kept from floating without the heavy weight of another fry basket on top of it. Fits standard #14 baskets.

ITEM NO.	SKIMMER LENGTH x WIDTH	HANDLE LENGTH RISE x OVERALL	WEIGHT <sup>1</sup>
42934S	4¾" x 10¾"	9½" x 11¼"	15½ lb.

<sup>1</sup> weight per dozen



HOLD DOWN SKIMMER

**DOUBLE MESH STAINLESS STEEL BOWL STRAINERS**

Double deep 18-8 stainless mesh strainers with strong frames supporting 2 layers of mesh. Lacquered wood handle.

ITEM NO.	DIAMETER x DEPTH	HANDLE	WEIGHT <sup>1</sup>
42404-S	4" x 1¾"	6¼"	5 lb.
42406-S	6¼" x 2½"	6¼"	6 lb.
42408-S	8" x 3½"	6¼"	7 lb.
42410-S	10¾" x 4¼"	10¾"	12 lb.
42412-S	12" x 6"	18"	14 lb.
42414-S	14" x 6¾"	18"	18 lb.

<sup>1</sup> weight per dozen



DOUBLE MESH STRAINER

**MANDARIN STRAINER**

Perforated 18-8 stainless steel, strong angle handle, one piece construction.

ITEM NO.	DIAMETER	HANDLE	OVERALL LENGTH	PACK	WEIGHT <sup>1</sup>
32911	11"	5"	15½"	1 dozen	15 lb.
32912	12"	5"	16¼"	1 dozen	18 lb.

<sup>1</sup> weight per dozen



MANDARIN STRAINER

**CANTONESE STRAINER**

Preferred by chefs for blanching and deep frying. Drains quickly. Deep bowl with reinforced stainless steel mesh and frame. Wood handle.

ITEM NO.	DIAMETER	HANDLE	OVERALL LENGTH	WEIGHT <sup>1</sup>
42411	11"	8"	19¾"	9 lb.

<sup>1</sup> weight per dozen



CANTONESE STRAINER

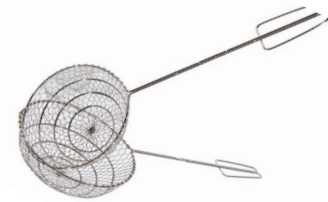


PRODUCT IS PART OF RICKSHAW PACK  
SEE PAGES 118-121

### BIRD'S NEST MAKER

Put uncooked noodles or shredded raw potato in the bottom half of the hinged stainless steel skimmer bird's nest, close the upper half and fry until golden brown.

ITEM NO.	DIAMETER	LENGTH	WEIGHT
42527	7" diameter	10¾"	½ lb.



**BIRD'S NEST MAKER**

### PASTA AND BLANCHING BASKET

For blanching vegetables, cooking or reheating pasta and noodles. Manufactured with fine mesh to keep pasta and small pieces of vegetable contained. Durable like our other wire products: hand welded frames assure long life. Frame and mesh are 18-8 stainless steel. Handle coated for a cooler grip. Available in two sizes.

ITEM NO.	BASKET DIAMETER x HEIGHT	HANDLE LENGTH: RISE x OVERALL	WEIGHT <sup>1</sup>
42925	5" x 7"	1⅞" x 6"	9½ lb.
42930	6½" x 7"	2" x 6"	12 lb.



**PASTA AND BLANCHING BASKET**

### ROUND PASTA BASKETS

Heavy duty, round baskets in three sizes. Stainless steel construction with hand welded frames for added durability unlike spot welds used by others. Fantastic quality at an affordable price.

ITEM NO.	BASKET DIAMETER x HEIGHT	HANDLE LENGTH RISE x OVERALL	WEIGHT <sup>1</sup>
42939	8½" x 4½"	8"	16 lb.
42940	9½" x 4½"	8"	17 lb.
42942	11" x 6"	9½"	22 lb.

<sup>1</sup>weight per dozen



**ROUND PASTA BASKET**

### EGG ROLL BASKETS

Plastic coated wire allows air to circulate around the egg rolls to keep skins from becoming soggy. Also used as a cup basket. Runners keep the bottom elevated to promote air circulation.

ITEM NO.	LENGTH	WIDTH	HEIGHT	WEIGHT
42120	20"	14"	6¾"	3 lb.



**EGG ROLL BASKET**

### STAINLESS BAR SINK STRAINER BASKET

Fits standard 10" x 14" sink bowls. Fine mesh traps most bar waste. Rigid and welded to a reinforced frame with handles and feet.

ITEM NO.	LENGTH	WIDTH	HEIGHT	WEIGHT
42950	9½"	14"	5½"	2 lb.



**SINK STRAINER BASKET**



**NEW PRODUCT**

### CAST IRON GRILL PRESS

Great for steaks, sandwiches, paninis. Leaves beautiful grill marks on foods. Press can also be used with Town's Mongolian Barbecue Ranges (see pages 62-67).

ITEM NO.	DESCRIPTION	SIZE	WEIGHT
48690	cast iron grill press	9½" x 6 x 2¾"	3¼ lb.



**ADJUSTABLE STAINLESS STEEL DREDGE**

A dredge with a difference. It has a 3-way adjustable top: small, medium and large holes. 18-8 Stainless steel. Leave it to Town to bring you the most unique and useful cooking accessories. Can be used in almost any facet of food service, from bakeries to pizzerias.

ITEM NO.	CAPACITY	DIAMETER	HEIGHT	PACK	WEIGHT
37594	9 oz.	2 <sup>5</sup> / <sub>8</sub> "	4 <sup>1</sup> / <sub>4</sub> "	2 dozen	8 <sup>1</sup> / <sub>8</sub> lb.

**SAUCE DISPENSERS**

A stainless steel container with a milk can shape. Hinged cover flips open for easy refill. Practical and affordable.

ITEM NO.	TYPE	CAPACITY	HEIGHT	OVERALL DEPTH	WEIGHT
37598	handled	13 oz.	4 <sup>3</sup> / <sub>4</sub> "	3"	¼ lb.
37600	unhandled	13 oz.	4 <sup>3</sup> / <sub>4</sub> "	3"	¼ lb.
37596	extra large	48 oz.	7"	4 <sup>1</sup> / <sub>2</sub> "	½ lb.

**UNHANDLED SAUCE DISPENSER****HANDLED SAUCE DISPENSER**



## GLASS SOY SAUCE BOTTLES

The standard 5½" glass soy sauce bottle by which others are judged. Plastic cap has two pour holes and a gasket at the top to prevent leaking. Pebbled bottom to minimize ring marks. Available with traditional red caps or with green caps to indicate low sodium soy sauce.

ITEM NO.	DESCRIPTION	CAPACITY	PACK	WEIGHT
19814	bottle, red cap	6 oz.	1 dozen	5½ lb.
19815	replacement red caps		1 dozen	¼ lb.
19816	bottle, green cap	6 oz.	1 dozen	5½ lb.
19817	replacement green caps		1 dozen	¼ lb.



## CERAMIC SOY SAUCE BOTTLES

Red and black bottles with rich multi-colored designs that make a striking presentation. These ceramic bottles also make terrific oil and vinegar service.

ITEM NO.	DESCRIPTION	HEIGHT	CAPACITY	PACK	WEIGHT
3100	red bottle	4½"	4½ oz	1 dozen	5 lb.
3101	black bottle	4½"	4½ oz	1 dozen	5 lb.



PRODUCT IS PART OF RICKSHAW PACK  
SEE PAGES 118-121



**DUCK SAUCE/MUSTARD SERVICE**

This convenient set allows servers to carry two condiments with a finger.  
Plated stand with glass jars and stainless steel covers with cut out.

ITEM NUMBER	DESCRIPTION	SIZE	PACK	WEIGHT
19826	complete set		1 dozen	19 lb.
19820	8 oz. glass jar	3" x 2½"	1 dozen	7½ lb.
19821	stainless steel cover	3" diameter	1 dozen	1 lb.
19825	stand	7½" x 6½"	1 dozen	4¼ lb.

<sup>1</sup> weight per dozen



## SERVING SPOON

A high quality stainless steel serving spoon with universal application. Wide, flat shape for easy table service. Bowl size 2¼" x 3". This brilliantly polished spoon retains a better appearance due to its higher grade non-magnetic material.

ITEM NO.	SIZE/DESCRIPTION	PACK	WEIGHT
22806	8¼" stainless serving spoon	1 dozen	1¾ lb.



## MELAMINE AND CERAMIC SOUP SPOONS

Ceramic and dishwasher safe plastic Chinese style soup spoons. Plastic spoons in display pack.

ITEM NO.	TYPE	LENGTH	PACK	WEIGHT
22801	melamine	5⅝"	1 dozen/bag	½ lb.
22801GR	melamine	5⅝"	1 gross/box	5 lb.
22801B	black, melamine	5⅝"	1 dozen/bag	½ lb.
22801BGR	black, melamine	5⅝"	1 gross/box	5 lb.
22802	ceramic	5"	1 dozen/bag	1½ lb.
22802CS	ceramic	5"	40 dozen/box	18 lb.



NEW PRODUCT

## BAMBOO TONGS

Quality bamboo is nicely finished, joined and tied. 7" model is ideal for serving dim sum and sushi.

ITEM NO.	DESCRIPTION	PACK	WEIGHT
51318	10½" tongs	3 pair	¼ lb.
51319	7" petite tongs	6 pair	¼ lb.



## LONG BAMBOO CHOPSTICKS

Long bamboo chopsticks are ideal for cooking and serving. Packaged for easy display.

ITEM NO.	SIZE/DESCRIPTION	PACK	WEIGHT
51317	17½" long chopsticks	1 pair/bag	1¼ oz.



PRODUCT IS PART OF RICKSHAW PACK

SEE PAGES 118-121



NEW PRODUCT

## MELAMINE SOUP SPOON/CHOPSTICK REST<sup>1</sup>

Our innovative new melamine series of spoons and chopstick rests can be used traditionally or as a creative new way to present sushi, hors d'oeuvres and even desserts!

ITEM NO.	DESCRIPTION	PACK	SIZE D x L	WEIGHT
22804	ivory spoon/rest	1 dozen	2½" x 3¾"	1 lb.
22804B	black spoon/rest	1 dozen	2½" x 3¾"	1 lb.

<sup>1</sup> temperature tolerance 248° F/-22° F



NEW PRODUCT

## 2 AND 3 SECTION MELAMINE DISHES<sup>1</sup>

Similar to our 2 compartment sauce dishes with a dramatic new look, and more space for more sauces or whatever you like. These dishes are also stackable.

ITEM NO.	DESCRIPTION	PACK	SIZE L x W	WEIGHT
31282	ivory, 2 section dish	each	5" x 3¼"	¼ lb.
31282B	black, 2 section dish	each	7½" x 3¼"	¼ lb.
31283	ivory, 3 section dish	each	7½" x 3¼"	½ lb.
31283B	black, 3 section dish	each	7½" x 3¼"	½ lb.

<sup>1</sup> temperature tolerance 248° F/-22° F

## 2 SECTION MELAMINE SAUCE DISH

A two compartment dish for soy sauce and chili or whatever combination of sauces is needed. Typical in Chinese cuisine. Dishwasher safe plastic. Each compartment holds about 1½ oz.

ITEM NO.	SIZE L x W	PACK	WEIGHT
31262	3¾" x 3"	1 dozen	1½ lb.



NEW PRODUCT

## BAMBOO SAUCE DISH/SUSHI SAMPLER

Small eco-friendly 2 compartment, bamboo dish that is ideal for condiments and sampling hors d'oeuvres and desserts.

ITEM NO.	SIZE L x W	PACK	WEIGHT
31920	4¾" x 2¼"	4 pc./set	¼ lb.



22804



31282B

31283



2 COMPARTMENT MELAMINE SAUCE DISH



ENLARGED TO SHOW DETAIL ACTUAL SIZE 4¾" x 2¼"

small wares

## INDIVIDUALLY WRAPPED BAMBOO CHOPSTICKS

Each pair of bamboo chopsticks is wrapped in a bright red sleeve. Each case contains 10 bags of 100 pairs each.

ITEM NO.	SIZE/DESCRIPTION	PACK	WEIGHT
51311	9 <sup>3</sup> / <sub>4</sub> " individually wrapped	1000 pair/case	20 lb.



## BAMBOO CHOPSTICKS

Traditional bamboo chopsticks with red imprint. Packed 10 pairs in a hanging display pack. 1000 pairs per case.

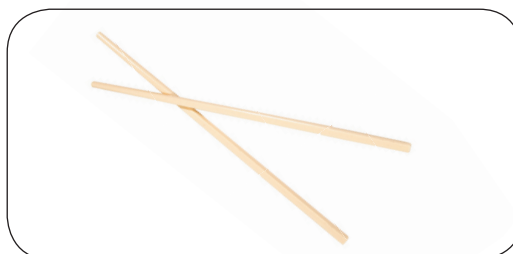
ITEM NO.	SIZE/DESCRIPTION	PACK	WEIGHT
51310	10 <sup>1</sup> / <sub>2</sub> " imprinted bamboo	1000 pair/case	20 lb.



## PLASTIC CHOPSTICKS

2 styles available: Imprinted with a dragon, phoenix or Chinese characters for good luck, or plain simulated ivory chopsticks. Dishwasher safe. 100 boxes of ten pairs per case.

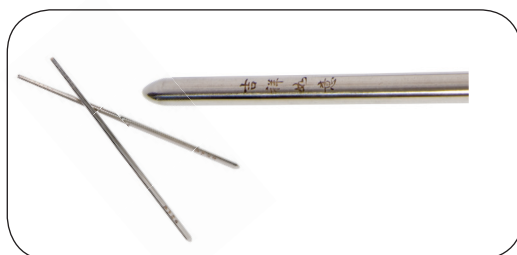
ITEM NO.	SIZE/DESCRIPTION	PACK	WEIGHT
51315	10 <sup>1</sup> / <sub>2</sub> " decorated	1000 pair/case	60 lb.
51316	10 <sup>1</sup> / <sub>2</sub> " plain ivory	1000 pair/case	60 lb.



## STAINLESS STEEL CHOPSTICKS

Hollow stainless steel chopsticks have the appearance of silver and are the most elegant available. Reusable and dishwasher safe.

ITEM NO.	SIZE/DESCRIPTION	PACK	WEIGHT
51320	9" hollow stainless	6 pair/pack	1/4 lb.



**PLASTIC COLORED CHOPSTICKS**

Available in green, yellow, tangerine, red, and black. These chopsticks are available in packs of 10 pairs, or cases of 1000 pairs.

ITEM NO.	SIZE/DESCRIPTION	PACK	WEIGHT
51316R	10½" red	1000 pair/case	60 lb.
51316T	10½" tangerine	1000 pair/case	60 lb.
51316Y	10½" yellow	1000 pair/case	60 lb.
51316G	10½" green	1000 pair/case	60 lb.
51316B	10½" black	1000 pair/case	60 lb.

**JAPANESE STYLE TEAK CHOPSTICKS**

The warm colors of these teak chopsticks are easily visible on cards in display bags. Packed 5 pairs per bag. These finely finished chopsticks will add beauty and style to all Pan-Asian table settings.

ITEM NO.	SIZE/DESCRIPTION	PACK	WEIGHT
51313/PK	9¾" teak	5 pair/bag	¼ lb.
51313/CS	9¾" teak	200 bags/case	40 lb.

**JAPANESE STYLE BLACK CHOPSTICKS**

Dramatic black chopsticks accented by a red lacquer end. Packed five pairs per bag.

ITEM NO.	SIZE/DESCRIPTION	PACK	WEIGHT
51314/PK	9¾" black	5 pair/bag	¼ lb.
51314/CS	9¾" black	200 bags/case	40 lb.





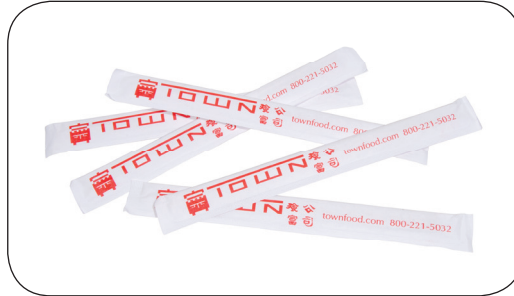
## CUSTOM PRINTED CHOPSTICK WRAPPER

We can print your name and logo on the wrapper of a disposable bamboo chopstick.

A great way to get your name in front of your customer!. Please contact us for additional information.

Minimum order: 10,000 pairs.

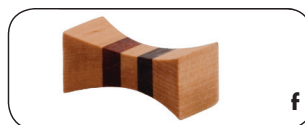
DESCRIPTION	PACK	WEIGHT
9" bamboo chopstick	2000 pair	48 lb.



## CHOPSTICK RESTS

These attractive and stylish chopstick rests add a higher level of class to any Asian restaurant. Available in both a natural wood finish or glossy black.

ITEM NO.	SIZE/DESCRIPTION	PACK	WEIGHT
51325	2 1/4" black pillar (a)	1 dozen	1 lb.
51326	2 1/4" black crater (b)	1 dozen	1 lb.
51327	2 1/4" black bowl (c)	1 dozen	1 lb.
51328	2 1/4" wood pillar (d)	1 dozen	1 lb.
51329	2 1/4" traditional wood shape (e)	1 dozen	1 lb.
51330	1 3/4" hourglass with 3 lines(f)	1 dozen	1 lb.
51331	1 3/4" hourglass with 'T' line (g)	1 dozen	1 lb.



## GREEN DRAGON AND GOLDEN LION CERAMIC CHOPSTICK RESTS

An attractive and memorable addition for the Asian tabletop. These reasonably priced chopstick rests add authenticity and style.

ITEM NO.	SIZE/DESCRIPTION	PACK	WEIGHT
51322	2 1/4" green dragon rest	1 dozen	1 lb.
51323	1 3/4" golden lion rest	1 dozen	1 lb.





NEW PRODUCT

**BAMBOO FLATWARE SET**

An eco-friendly alternative to plastic disposable knives, forks and spoons. Hand wash only. Colorful packaging for retail display.

ITEM NO.	PACK	WEIGHT
51321	set of 3	¼ lb.

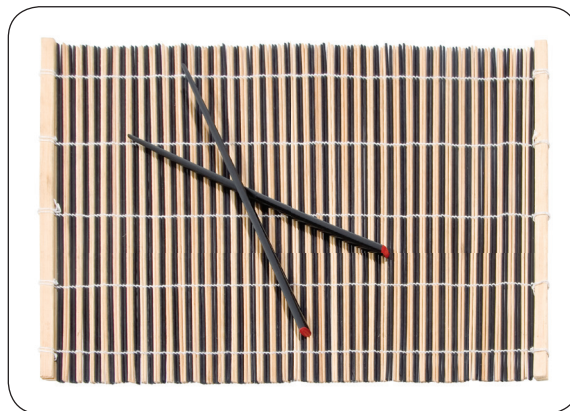
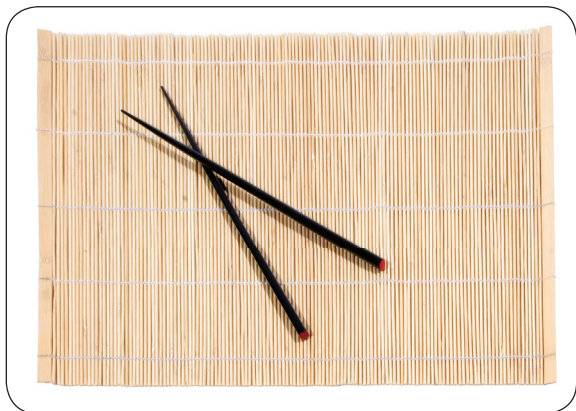


small wares

### BAMBOO PLACEMATS AND CHOPSTICK SETS

Each set contains four placemats with reinforced ends and four pairs of 9¼" black lacquer chopsticks. Optional placemat colors: black, natural or black and natural mixed. One set per display box.

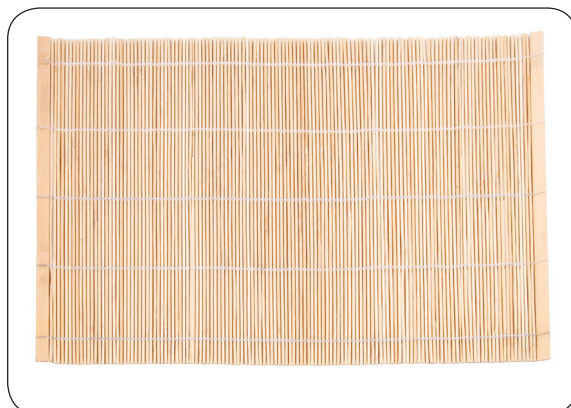
ITEM NO.	SIZE LxW/DESCRIPTION	PACK	WEIGHT
34252	12" x 18", black	1 set	1 ½ lb.
34253	12" x 18", natural	1 set	1 ½ lb.
34254	12" x 18", black and natural mixed	1 set	1 ½ lb.



### BAMBOO PLACEMAT

Full size place mat

ITEM NO.	SIZE LxW	PACK	WEIGHT
34247	12" x 17¾"	1 dozen	½ lb.



**BAMBOO SERVING TRAY WITH FOLDING LEGS**

Multi use tray ideal for everything from room service to table top display.

ITEM NO.	SIZE LxWxH	WEIGHT
34245	19" x 14" x 1 1/2"	2 lb.

**ROOM SERVICE TRAY**

Natural bamboo in in a finely crafted tray.

ITEM NO.	SIZE LxW	PACK	WEIGHT
34245	18 x 12 3/4"	1 dozen	13 1/4 lb.

**NATURAL BAMBOO TRAY**

Natural bamboo in in a finely crafted tray.

ITEM NO.	SIZE LxW	PACK	WEIGHT
34248	18 x 12 3/4"	1 dozen	13 1/4 lb.

**CONTEMPORARY BAMBOO TRAY**

A sturdy black plastic tray with a bamboo leaf liner.

ITEM NO.	SIZE LxW	PACK	WEIGHT
34237	12 x 17"	1 dozen	14 1/2 lb.



AMBER SQUARE PLATTER

An attractive square shape with waved edges sloping to a star shaped well. Excellent for salads, desserts and signature dishes. This unique and affordable platter is available in vivid amber. This platter has a rich, nearly iridescent glaze!

ITEM NO.	SIZE/DESCRIPTION	PACK	WEIGHT
J4-3044	11½" amber platter	1 dozen	34 lb.



EARTHENWARE CROCKS

Glazed ceramic crocks for marinades and seasonings.

ITEM NO.	SIZE/DESCRIPTION	DIAMETER	HEIGHT	PACK	WEIGHT
2714	1 quart earthenware crock	6¾"	4½"	1 dozen	42 lb.
2712	2 quart earthenware crock	8¼"	4¾"	1 dozen	51 lb.





## BANANA LEAF PLATTERS

Durable china Banana Leaf Platters are available in two sizes. Common in the tropics, real banana leaves are used as individual serving dishes, on buffet lines as serving platters, as well as wrappers in which to steam and roast food.

ITEM NO.	SIZE/DESCRIPTION	PACK	WEIGHT
813	13" banana leaf platter	1 dozen	21 lb.
815	15" banana leaf platter	1 dozen	26 lb.



## TEA LEAF PLATTER

The subtle color and sculpted elegance of this platter adds appeal without overpowering the food served on it or the table setting.

ITEM NO.	SIZE/DESCRIPTION	PACK	WEIGHT
812	12" tea leaf platter	1 dozen	21 lb.



SERVING AND PRESENTATION

SANDS OF GOA DINNERWARE

Nine piece durable china service. A hand painted brown brush-stroke over an almost white dish, subtle earthtones not unlike the warm, sandy beaches of Goa, India.

ITEM NO.	DESCRIPTION	PACK	WEIGHT
J1-1897	7½" x 4½" dish (a)	2 dozen	20 lb.
J1-2668	10½" x 4½" dish (b)	2 dozen	35 lb.
J1-2760	5 oz sake bottle (c)	4 dozen	21 lb.
J1-1726	9½" salad/serving bowl (d)	2 dozen	40 lb.
J1-1718	7" bowl (e)	2 dozen	26 lb.
J1-2149	4¾" rice bowl (f)	3 dozen	15 lb.
J1-0420	10½" dinner plate (g)	1 dozen	25 lb.
J1-2596	8½" salad plate (h)	2 dozen	26 lb.



small wares

**SAKE BOTTLES AND SAKE CUPS**

White ceramic bottles and cups for Japanese sake service. Bottles also make an attractive, simple vase.

ITEM NO.	DESCRIPTION	SIZE	CAPACITY	PACK	WEIGHT
51400	sake bottle	2" x 4¾"	4½ oz	1 dozen	6 lb.
51401	sake cup	1¾" x 1½"	1½ oz	1 dozen	2 lb.

**MOUNT FUJI DINNERWARE**

Four piece durable china service. Textured black background glaze with a splash of white reminiscent of Japan's Mount Fuji.

ITEM NO.	DESCRIPTION	PACK	WEIGHT
J2-1137	5" square bowl (a)	4 dozen	40 lb.
J2-2760	5 oz. sake bottle (b)	4 dozen	21 lb.
J2-2912	8¼" square salad plate (c)	3 dozen	36 lb.
J2-2913	10½" square dinner plate (d)	2 dozen	41 lb.



PRODUCT IS PART OF RICKSHAW PACK  
SEE PAGES 118-121

NINJA, MERMAID, SURFER AND PANDA CERAMIC CUPS

ITEM NO.	DESCRIPTION	CAPACITY <sup>1</sup>	PACK	WEIGHT
51188	ninja	15 oz.	3 dozen	20 lb.
51117	surfer	14 oz.	3 dozen	35 lb.
51118	mermaid	16 oz.	3 dozen	36 lb.
51092	panda	7½ oz.	3 dozen	30 lb.

<sup>1</sup>ounces listed are realistic beverage capacity

small wares

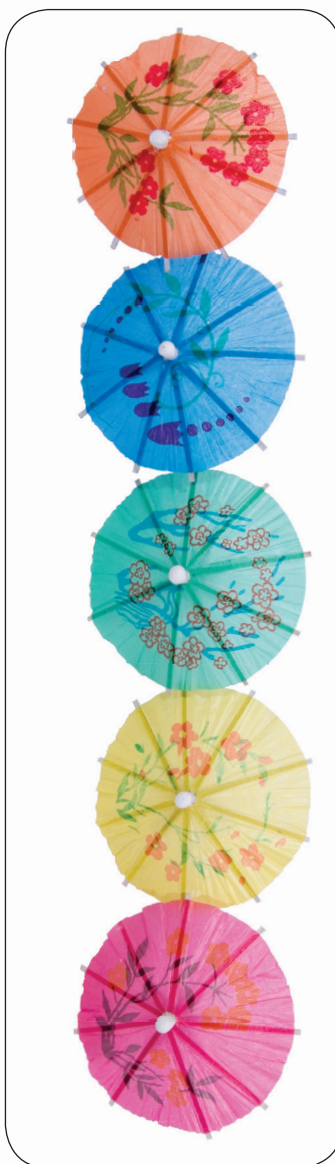


**FOIL AND PAPER PARASOL PICKS**

Our colorful foil and paper parasol picks, in assorted colors, give you an attractive variety for creating a festive party atmosphere.

ITEM NO.	DESCRIPTION	LENGTH	PACK <sup>1</sup>	WEIGHT
51800	foil parasols	4"	144/box	35 lb.
51801	paper parasols	4"	144/box	35 lb.

<sup>1</sup>100 boxes per case, weight per case



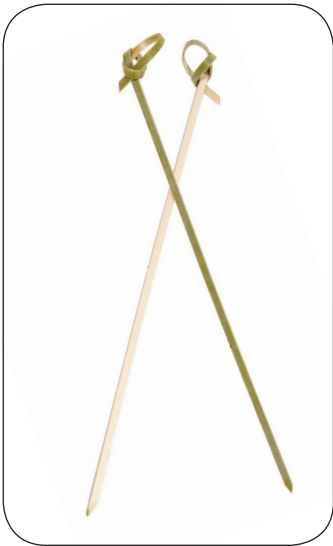


BAMBOO COCKTAIL/FOOD PICKS

Replace your tired old cocktail picks with these and you'll be adding a unique touch only Town can provide! Each pick is knotted at the end for easy handling. These novel picks add chic style to every drink or hors d'oeuvres. Picks come in 4" and 7" length, and are packed in convenient hanging display bags.

ITEM NO.	DESCRIPTION	LENGTH	PACK <sup>1</sup>	WEIGHT
51704CP	bamboo pick	4"	50 pieces/bag	12 lb. case
51704CPBP	bulk pack	4"	5000 pieces	6 lb.
51707CP	bamboo pick	7"	50 pieces/bag	17 lb.

<sup>1</sup>200 packs per case, weight per case

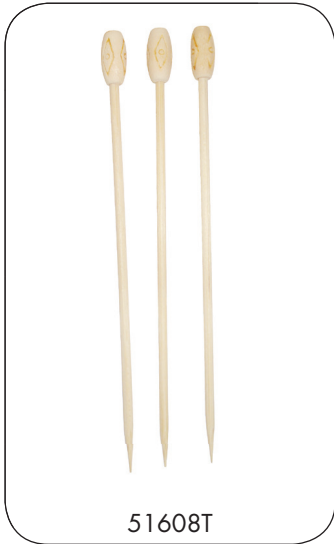
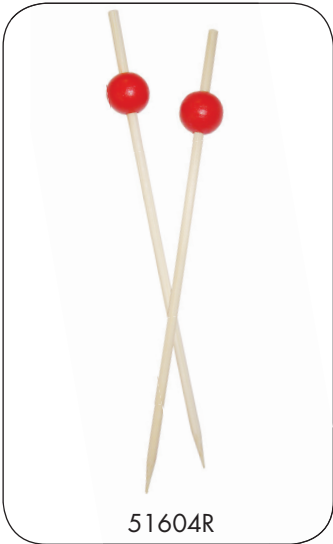


WOODEN COCKTAIL PICKS

Add classic style to party drinks and hors d'oeuvres with this variety of wooden cocktail picks. Decorative details, like these fashionable picks, complete the theme for every occasion and celebration.

ITEM NO.	DESCRIPTION	LENGTH	PACK <sup>1</sup>
51606B	rectangular ball	5"	25/bag
51602B	black diamond	5"	25/bag
51604R	red ball	5"	25/bag
51608T	white tiki ball picks	5"	25/bag

<sup>1</sup>100 bags per case

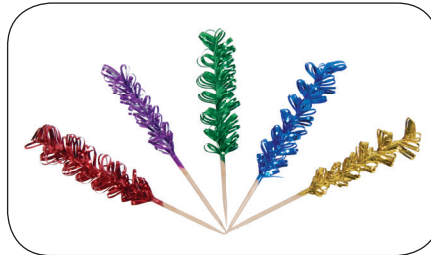


**FOIL FRILL PICKS**

Electrifying foil frill picks offered in three styles. Color won't run or wilt if they get wet. Another new and shimmering alternative to the traditional paper frill pick. Packed in assorted colors!

ITEM NO.	DESCRIPTION	LENGTH	PACK <sup>1</sup>	WEIGHT
51802	curly frill	4"	100/box	15 lb.
51805	tall frill	6¼"	50/box	15 lb.
51807	straight frill	4"	100/box	10 lb.

<sup>1</sup>100 boxes per case, weight per case

**FRUIT PICKS**

Package of an assortment of fanned paper fruit picks in variety of 4 fruits. Adds a playful touch to any party drink or dessert.

ITEM NO.	DESCRIPTION	LENGTH	PACK <sup>1</sup>	WEIGHT
51804	fruit picks	4"	100/box	20 lb.

<sup>1</sup>100 boxes per case, weight per case

**WINDSURF PICKS**

Whimsical Sail Picks. A must for every yacht club, from the Atlantic to the Pacific and all ports in between. Long pick is great for sandwiches, desserts or a signature cocktail. Packed in 3 assorted sail designs.

ITEM NO.	DESCRIPTION	LENGTH	PACK <sup>1</sup>	WEIGHT
51809	windsurf picks	7"	100/box	30 lb.

<sup>1</sup>100 boxes per case, weight per case





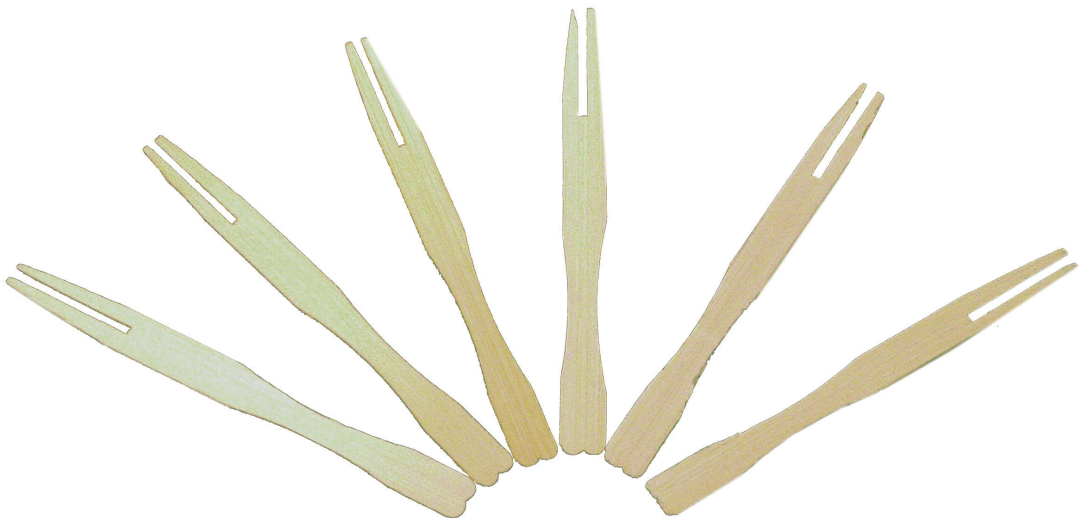
NEW PRODUCTS

3½" HORS D'OEUVRE PICKS

ITEM NO.	DESCRIPTION	LENGTH	PACK
51612	hors d'oeuvre pick	3½"	100/bag

7" AND 3½" BAMBOO PADDLES

ITEM NO.	DESCRIPTION	LENGTH	PACK
51613	bamboo paddle	3½"	50/bag
51617	bamboo paddle	7"	50/bag



HORS D'OEUVRE PICKS



BAMBOO PADDLES

small wares

STEAK PICKS

ITEM NO.	DESCRIPTION	LENGTH	PACK
51610	steak pick	3½"	100/bag



small wares



**BAMBOO SERVING PLATE/TRAY SET**

Bamboo platters in 8", 10" and 12" diameters. Also available as a 3 piece set.

ITEM NO.	DIAMETER	PACK	WEIGHT
34230	8", 10" and 12"	set	4 lb.
34231	8"	each	1 lb.
34232	10"	each	1 ¼ lb.
34233	12"	each	1 ¾ lb.



**BAMBOO SERVING PLATE/TRAY SET**

small wares





NEW PRODUCT

**BAMBOO SUSHI/APPETIZER PLATTER**

Eco-friendly, durable bamboo platters for serving a variety of dishes from appetizers to sushi and beyond.

ITEM NO.	SIZE	PACK	WEIGHT
34227	8½"	each	1 lb.
34228	9½"	each	1¼ lb.
34229	10½"	each	1½ lb.

**BAMBOO SUSHI/APPETIZER PLATTER**

small wares



## 64 OZ. WATER PITCHER

A unique 18-8 stainless steel water pitcher. Heavy weight for a quality feel. Ice guard and highly polished finish.

ITEM NO.	CAPACITY	DIAMETER	HEIGHT	PACK	WEIGHT
24264	64 oz.	5"	9½"	each	1½ lb.



## 48 OZ. AND 74 OZ. CASABLANCA SERVERS

Unique 18-8 stainless steel tea kettles with an Eastern flair. Attractive ribbed panel body with a welded gooseneck spot. Hinged cover and pivot handle with knob. Available in 2 sizes.

ITEM NO.	CAPACITY	DIAMETER	HEIGHT	PACK	WEIGHT
24148	48 oz.	5½"	5½"	1 dozen	16 lb.
24174	74 oz.	6¾"	6¾"	1 dozen	29 lb.



## 32 OZ. STANDARD TEA SERVER

Under the lid of this ordinary server lurks a teapot that stands out from the rest. Our version of this classic server boasts heavier 18-8 stainless steel, a hand welded spout, built-in tea leaf strainer, reinforced cover hinge and double thick bottom. If the menu calls for a standard beverage server at a modest price, this one has the best features. Individual color display pack.

ITEM NO.	CAPACITY	DIAMETER	HEIGHT	PACK	WEIGHT
24132	32 oz.	4¼"	6¼"	2 dozen	24 lb.



## 38 OZ. MODERN TEA SERVER

The most popular server. The 38 oz. model is the best of class with heavier material for a quality feel. Both are 18-8 stainless steel with insulated bakelite stainless clad handles. Welded spouts have built-in strainers. Individually boxed in colorful, attractive packaging.

ITEM NO.	CAPACITY	DIAMETER	HEIGHT	PACK	WEIGHT
24138	38 oz.	5"	5½"	2 dozen	24 lb.



PRODUCT IS PART OF RICKSHAW PACK  
SEE PAGES 118-121

**WOK SERVING DISHES AND COVERS**

Footed mini wok dishes offer a new way to serve.

High polish dome cover with brass knob. Covers and bases sold separately. All 18-8 stainless.

ITEM NO.	TYPE	DIAMETER	HEIGHT	PACK	WEIGHT
25108	dish	8"	3 $\frac{3}{4}$ "	1 dozen	12 lb.
25108C	cover	7 $\frac{3}{4}$ "	2 $\frac{3}{4}$ "	1 dozen	8 lb.
25109	dish	9"	3 $\frac{3}{4}$ "	1 dozen	12 lb.
25109C	cover	8 $\frac{3}{4}$ "	2 $\frac{7}{8}$ "	1 dozen	8 lb.
25110	dish	10"	3 $\frac{3}{4}$ "	1 dozen	13 lb.
25110C	cover	9 $\frac{3}{4}$ "	3"	1 dozen	9 lb.

**COMPORTS AND COVERS**

18-8 stainless steel comports and covers with a highly polished finish. Bases are silver soldered for added durability. Two sizes available.

ITEM NO.	TYPE	DIAMETER	HEIGHT	PACK	WEIGHT
25275	dish	7 $\frac{1}{2}$ "	3"	1 dozen	$\frac{1}{2}$ lb.
25276	cover	7 $\frac{1}{2}$ "	2"	1 dozen	$\frac{1}{2}$ lb.
25285	dish	8 $\frac{1}{2}$ "	2 $\frac{1}{2}$ "	1 dozen	$\frac{3}{4}$ lb.
25286	cover	8 $\frac{1}{2}$ "	3"	1 dozen	$\frac{1}{2}$ lb.

**STAINLESS STEEL HAND HAMMERED WOK SERVING DISH**

18-8 stainless steel; not to be used for cooking.

ITEM NO.	DIAMETER	DEPTH	WEIGHT
34705	14"	4 $\frac{1}{4}$ "	2 lb.



## STAINLESS CLAD COPPER "HEAT AND SERVE"

Extra heavy weight bodies with covers. Laminated material with gleaming copper on the exterior and polished stainless steel interior. Extra heavy weight. Packed individually. Brass handles. What a great way to serve a hot dish hot!

ITEM NO.	DESCRIPTION	HEIGHT x DEPTH	CAPACITY	WEIGHT
25260	casserole	2" x 6"	16 oz.	1 3/4 lb.
25262	stew pot	2 1/2" x 6"	20 oz.	2 lb.
25264	rimmed soup	1 7/8" x 6 3/4"	12 oz.	2 lb.
25266	wok	2 1/4" x 6 1/4"	22 oz.	1 1/2 lb.



**RIMMED SOUP** NO. 25264



**CASSEROLE** NO. 25260



**STEW POT** NO. 25262



**WOK** NO. 25266

## HOT POTS

Authentic utensils for preparation of tasty dishes like chicken with ginger and scallions or individual casseroles. Covers included. Available in aluminum, stainless and ceramic.

ITEM NO.	HOT POT	DIAMETER X HEIGHT	CAPACITY	PACK	WEIGHT
34750	aluminum	7 1/4" x 4 1/4"	32 oz	each	1 1/4 lb.
34752	stainless	7 1/4" x 3 1/4"	32 oz	each	1 lb.
34757	ceramic	7 3/4" x 4"	24 oz	each	2 1/4 lb.



**ALUMINUM** NO. 34750



**STAINLESS STEEL** NO. 34752



**CERAMIC** NO. 34757

### CAST IRON POT

Black cast iron pot is terrific for soups, stews and fondues.  
Pot fits securely in the provided stand. Use with or without fuel holder.  
Set includes pot, wood cover, stand, and canned heat holder.  
Use canned heat approved for indoors.

ITEM NO.	CAPACITY	DIAMETER	HEIGHT	PACK	WEIGHT
25300	64 oz.	8 <sup>3</sup> / <sub>4</sub> "	5 <sup>1</sup> / <sub>2</sub> "	1 set	8 lb.



### BAMBOO SKEWERS

Quality bamboo skewers in 3 sizes.  
Bags of 100 each in display packaging.

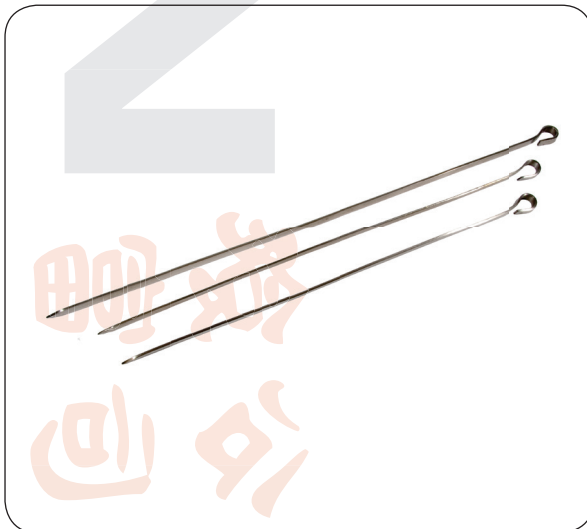
ITEM NO.	SIZE	PACK	WEIGHT
51708PK	8"	100 pieces/bag	¼ lb.
51708CS	8"	200 bags/case	40 lb.
51710PK	10"	100 pieces/bag	⅓ lb.
51710CS	10"	100 bags/case	68 lb.
51712PK	12"	100 pieces/bag	½ lb.
51712CS	12"	100 bags/case	80 lb.



### SHISH KABOB SKEWERS

Three lengths of ¼" wide stainless steel skewers in 18-8 stainless.  
Heavy 12 gauge material will take hard use. One end pointed, other with convenient ring.

ITEM NO.	SIZE/DESCRIPTION	PACK	WEIGHT
22816	16" stainless steel skewers	1 dozen	2 lb.
22818	18" stainless steel skewers	1 dozen	2¼ lb.
22821	21" stainless steel skewers	1 dozen	2½ lb.





## PRESENTATION PUPU PLATTERS AND LAZY SUSAN BASE

### PU-PU PLATTERS

Teak platters with 5 and 6 compartments, on a revolving wood base. Use with a hibachi in the center for interesting appetizers or exciting desserts like s'mores!

ITEM NO.	DESCRIPTION	SIZE	PACK	WEIGHT
51305	5 compartment	12" deep x 3" high	3 dozen	3 lb.
51306	6 compartment	14" deep x 3" high	3 dozen	3¼ lb.



### LAZY SUSAN REVOLVING BASE

An aluminum ball bearing base to support your round top. Perfect for large round tables sharing dishes served family style. Lazy Susan top not included.

ITEM NO.	SIZE/DESCRIPTION	PACK	WEIGHT
25296	16" lazy Susan base	1 each	3 lb.



PRODUCT IS PART OF RICKSHAW PACK  
SEE PAGES 118-121

**DRAGON HIBACHI AND BLACK HIBACHI**

Basic black cast iron or elegant die cast aluminum with dragons emblazoned on the body.

ITEM NO.	DESCRIPTION	SIZE (DIAMETER x HEIGHT)	PACK	WEIGHT
51336	dragon	3¾" x 4¾"	each	2½ lb.
51355	black	3½" x 4¾"	each	3 lb.
51356	replacement top grate		each	½ lb.

**DRAGON** NO. 51336**BLACK** NO.51355

**PRODUCT IS PART OF RICKSHAW PACK**  
SEE PAGES 118-121

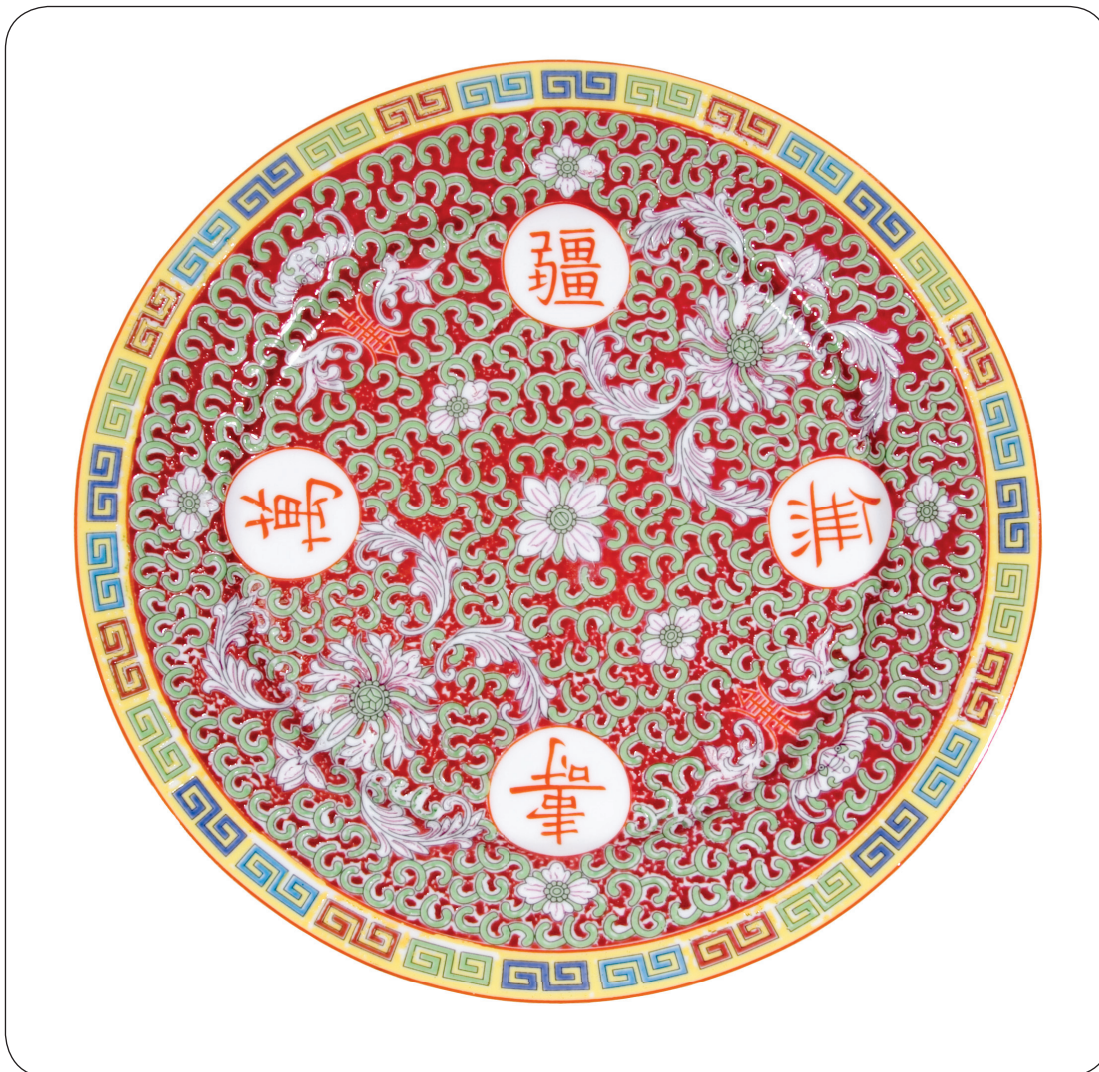
small wares

## DECORATIVE ITEMS

### DECORATIVE CERAMIC PLATE

A colorful and symbolic introduction to any meal. The four Chinese characters bestow good wishes for a long life filled with health and fortune. **For decorative use only.**

ITEM NO.	SIZE/DESCRIPTION	PACK	WEIGHT
3000	10" ceramic service plate	1 dozen	14 lb.





**DECORATIVE WALL FANS**

Hand painted on paper-backed gold foil. These are big! They open to 62" across and can be suspended on a wall from mounting loops on the back of each fan. Rich appearance, economical decor. 36" long when closed.

ITEM NO.	DECORATION	WEIGHT
28183	butterfly and flower	3 lb.
28184	flowers	3 lb.
28185	pandas	3 lb.



28183



28184



28185

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FOOD SERVICE EQUIPMENT CO., INC.



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## TERMS AND CONDITIONS

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### Acceptance

Orders are subject to acceptance by Town Food Service Equipment Co., Inc.

### Prices

All prices shown herein are F.O.B. our plant or warehouse in New York. Prices subject to change without notice.

### Terms

50% deposit with order, balance C.O.D. Accounts with previously established credit -net 30 days. A late payment charge of 1½% per month (18% per year) will be computed & added to the total remaining unpaid past due balance.

### Specifications and design changes

Substitutions in material or design may be made as required without prior notification when necessary.

### Cancellations

No cancellations accepted after order has been acknowledged and production underway.

### Special Models

Catalog equipment can be modified to meet special size requirements and applications. Send or fax your drawings for our quotation. All customized equipment orders require a 50% deposit.

### Taxes

Prices on all items listed herein are exclusive of all city, state, and federal taxes. Tax will be added to all orders for shipment to the states of New York and New Jersey unless proper resale tax documents have been filed with our company. **All shipments picked up at our facility (excluding common carrier shipments) must pay New York State sales tax unless proper resale tax documents have been obtained from the New York State taxing authority and copies submitted to our company. If you need an application for an out of state resale certificate, we will send one on request.**

### Shipments

Our responsibility ceases when merchandise is accepted by carrier. If shipment is found damaged, **DO NOT UNPACK!** Have the driver note on your delivery copy that the shipment has arrived damaged. Request immediate inspection by the delivering carrier and file a claim with the carrier. If the shipment is short, sign only for the number of pieces received and file a claim with the delivering carrier for the shortage.

### Returns

Returned merchandise is subject to a restocking and handling charge of 20% charge or more. Returned merchandise must be shipped freight prepaid only after obtaining a **return goods authorization number (RGA #)** from our customer service department. Merchandise returned without authorization will be refused. Merchandise that has been invoiced for more than 30 days, equipment, and special orders may not be returned. **Parts may not be returned.**

### Minimum Order

"Rickshaw Pack" dealers: no minimum. All others: \$50.00 net or a \$15.00 service charge will be added to the freight.

### Handling Charge

A handling charge of \$2.50 per carton is added to all smallwares shipments not eligible for prepaid freight.

### Freight Classification

Shipments of equipment travel under Freight Classification of 85, depending on the carrier.

### Prepaid Freight

Continental USA only for \$2,500 net smallwares and rice cooker orders without special pricing. Backorders may be cancelled or shipped with freight charges added. **Special and custom items may not qualify for prepaid freight.**

### Limited Warranty

York and MASTERRANGE, page 114. Rice cookers and warmers, page 114.

### Samples

Samples require a purchase order and are billed at normal prices plus freight.





718/388.5650



800/221.5032



718/388.5860



# TOWN

發富公司

**FOOD SERVICE EQUIPMENT CO., INC.**

72 BEADEL STREET BROOKLYN, NY 11222

[www.townfood.com](http://www.townfood.com) [customerservice@townfood.com](mailto:customerservice@townfood.com)