

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

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BTUs AT A GLANCE

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

¹order burner by part number (page 12)

²intended for chambers 16" and larger

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 woks best

ITEM NO.	CHAMBER SIZE (NOMINAL)	FITS WOK(S)
225113	13"	14" - 16"
225116	16"	18" - 20"
225118	18"	20" - 22"
225120	20"	22" - 28"
225122	22"	26" - 30"



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

