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



v	(/)				
18	TIP	VERT	ICAL	SHIEL	
Tra	ditio	nal fav	vorite.		

Wide heat area. Some spillage tolerance.

EM NO.	GAS	WRIGH
26911N_	nat.	97
26911P	prop.	62



18 TIP ANGLE SHIELD

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

ITEM NO.	GAS	MBTU
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 CLOS® ah heat. Tall flam . focused s food spills.

ITEM NO. GAS METUH 26960P prop.



99

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. 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

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	<u>53</u>
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 · Protect chef from chamber heat
- Durable and replaceable
- · Focuses heat to wok
- 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"





RANGE BURNERS, CHAMBER RINGS AND CHAMBER INSULATION

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



Town Food Service Equipment Co. Inc. 72 Beadel Street Brooklyn NY 11222 718/388.5650 800/221.5032 fax 718/388.5860 www.townfood.com 19