



TOWN

發富公司

FOOD SERVICE EQUIPMENT CO., INC.

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Item Number _____

Project _____

Quantity _____



Cheung Fun Noodle Range

Models

- CF-1** 1 section (single tank) Cheung Fun Steamer.
- CF-2** 2 section (double tank) Cheung Fun Steamer.

Natural or Propane fuel models are available.
 Custom dim sum adaptor available.
 Custom designs for this unit are available.

General

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.

Standard features

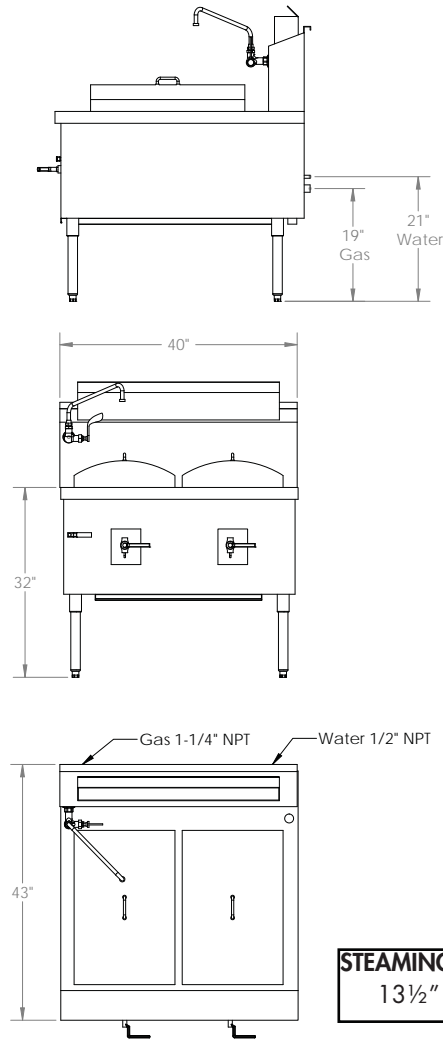
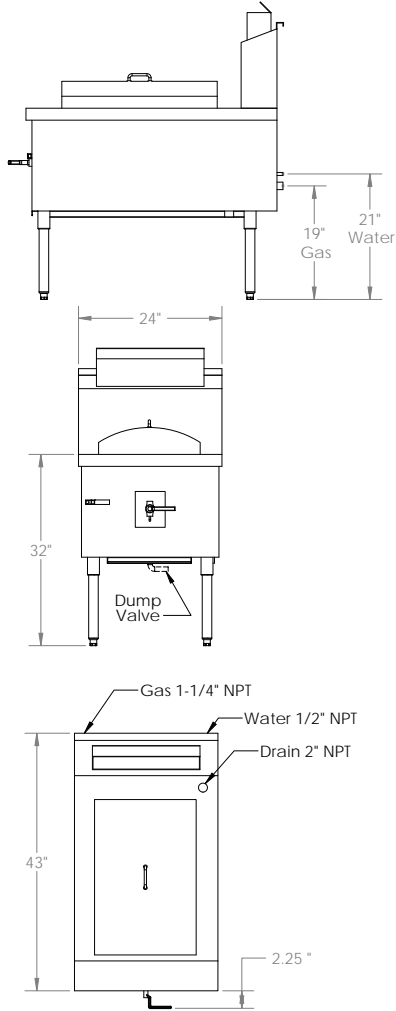
- Design certified by ETL to conform to ANSI Z83.11-2007
- Design certified by NSF Intl. and/or ETL to conform to ANSI/NSF-4
- 1 or 2 steam tanks with stainless steel domed covers
- 1 or 2 stainless steel Cheung Fun noodle plates
- "Autofill" water tank with dump valve
- Steam tank access from top of unit for easy cleaning/de-scaling
- Single valve control with pilot safety device
- Stainless steel legs with height adjustment "bullets"
- Rear drain connection
- Works with cold or hot water supply-hot recommended.
- Water cooled deck

Options

- Custom size noodle plates
- Custom size base unit
- Dim sum plates instead of Cheung Fun noodle plates
- Manual faucet mounted on backsplash



STANDARD DIMENSIONS AND TECHNICAL DATA



STEAMING AREA	STEAMING PLATE
13½" x 19"	17" x 26"

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

¹½" cold water, left rear, 21" up

IMPORTANT

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

COMMERCIAL GAS UNITS NEED ADEQUATE VENTILATION SYSTEMS. REFER TO *National Fire Protection Association Standard No. 96- "Vapor Removal from Cooking Equipment"*

CERTIFIED BY ETL TO CONFORM TO ANSI Z83.11- "GAS FOODSERVICE EQUIPMENT." Not intended for household use. For use by professionally trained personnel only.

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

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

TOWN RESERVES THE RIGHT TO CHANGE DESIGN WITHOUT NOTIFICATION.



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