



TOWN

FOOD SERVICE EQUIPMENT CO., INC.



Item Number _____

Project _____

Quantity _____



800/221.5032
718/388.5650



718/388.5860



customerservice@townfood.com



townfood.com



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, specifically 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" technology, which automatically maintains 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

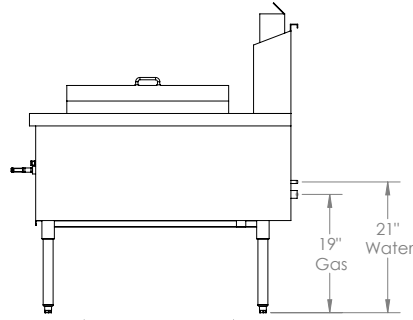
- Design-certified by ETL to conform to ANSI Z83.11-2007
- Design-certified by NSF Intl. and/or ETL to conform to ANSI/NSF-4
- 1 or 2 steam tanks, with stainless steel domed covers
- 1 or 2 stainless steel Cheung Fun noodle plates
- "Autofill" water tank, with dump valve
- Steam tank access, from top 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-sized noodle plates
- Custom-sized base unit
- Dim sum plates instead of Cheung Fun noodle plates
- Manual faucet mounted on backsplash

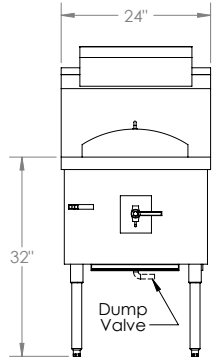


STANDARD DIMENSIONS AND TECHNICAL DATA



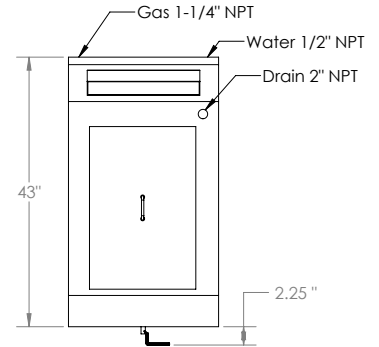
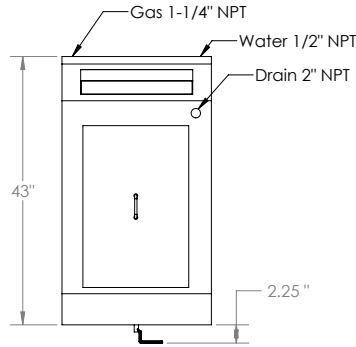
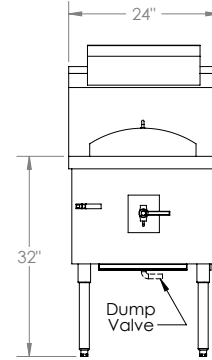
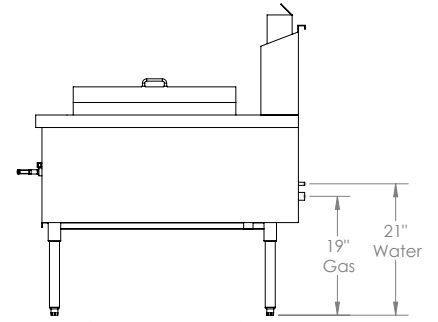
CF-1
CHEUNG FUN NOODLE RANGE
1 SECTION WITH AUTOFILL
LISTED APPLIANCE: NSF & ETL

32 TIP INPUT
116 MBTUH NATURAL
103 MBTUH PROPANE



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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 NSF-4/ANSI-4-COMMERCIAL COOKING, RETHERMALIZATION AND HOT FOOD EQUIPMENT- "SANITATION."

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

TOWN RESERVES THE RIGHT TO CHANGE DESIGN WITHOUT NOTIFICATION.



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