



TOWN

FOOD SERVICE EQUIPMENT CO., INC.

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MAINTENANCE AND REPAIR OF JET TYPE BURNERS

This document applies to all jet burners, regardless of # of tips (jets) and shape of tip (round, duck tip or cross fluted).

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Operational notes: The cooking wok should not be cleaned by dumping solid waste into the chamber. The cooking wok should not be cleaned by holding it upside down over the burner/chamber to carbonize the waste material. Burners should be cleaned regularly- at least once a month or as needed when performance degrades.

When in operation, all the jet tips should light. However, there needs to be a cooking wok on the chamber to verify this to create back pressure. If the burner is turned on without the wok pan, some jets may not light even if gas valve is at maximum setting. If a wok pan is not available, the tips can be fanned or blown to get other tips to light. If one or more tips are not lighting, there may be clog(s). Note that the tips of these burners “feed” off each other so this is not a 100% accurate test.

Cleaning jet burners can be done two ways- (1) leaning over the chamber and reaching into the burner or (2) remove the burner from the chamber.

Each burner is attached with a union. Be sure to remove the pilot hose connection at the manifold if you remove the burner. When reconnected be sure the union and compression fitting are gas tight without leaks.

Each tip has its own orifice and air holes. With a cylindrical stainless-steel wire brush, clean the interior bore of round jet tips. Air holes and “duck bill” jet tips should be cleaned with a fine cut file or equivalent. A number drill of the correct size can be used to clean each orifice. Town stocks the drills and a handle that will make it easier to position the drill into the tip. A flashlight may be needed to locate the orifice holes. If tips are beyond repair, replacement jet tips are available.

Each tip can be removed from the casting to make the job easier. You may need to remove duck bill jet tips in order to clean the orifice. Tips need to be carefully removed to prevent breaking the jet tip thread. When reinserted, a “goop” type pipe thread sealant should be applied to the tip.



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