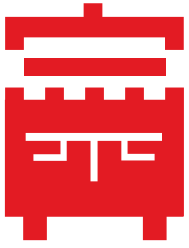


DO NOT DISCARD INSTRUCTIONS. THIS MANUAL MUST REMAIN WITH THE UNIT FOR FUTURE REFERENCE.



# TOWN



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## CHINESE WOK RANGE QUICK START



Wok Range with Flue

Wok Range without Flue



**EcoDeck**



**MASTERRANGE**



**York**

### WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

### FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

### IMPORTANT

Contact your local gas supplier for instructions if you smell gas near this equipment.

**EcoDeck****MASTERRANGE****York****LOCAL AUTHORITY CODES APPLY AND MUST BE FOLLOWED.****PRIOR TO INSTALLATION INSPECT UNIT VISIBLE AND HIDDEN SHIPPING DAMAGE.**

Your Town wok range will give you optimal service, provided it is installed and maintained properly.

This is a brief overview of key points that must be observed during the installation and operation of the unit.

Please refer to the owner's manual for more detailed information. If you have any installation or service questions please call Town Food Service Equipment Company, Inc at 718/ 388-5650 Monday to Friday 9 AM to 5 PM or email: customerservice@townfood.com.

## INSTALLATION INSTRUCTIONS FOR WOK RANGE SERIES: ECODECK, MASTERRANGE, YORK

### INSTALLATION

A licensed plumber familiar with commercial gas kitchen equipment should connect the gas line to this unit after it has been set in place. The following is only an overview. Town assumes no responsibility for improper installation or testing. If you have any problems consult your installer or local gas company. In all cases, the codes issued by the authority having jurisdiction apply. If no such code exists, the NFPA regulations should be followed.

1. Materials such as wood, compressed paper and plant fibers that will ignite and burn should be clear of unit installation site. Local safety codes must be complied with in respect to fire hazard avoidance.
2. If your unit is supplied with casters, there should be a restraint on the appliance to limit its movement. If disconnection of the restraint becomes necessary, be sure to reconnect the restraint after the appliance is returned to its originally installed position.
3. This appliance is designed for use with Natural or Propane gas only and must be connected only to the type of gas for which it is equipped as specified on the rating plate secured to the body of the unit.
4. This unit must be installed in an area or room with sufficient fresh air supply to ensure proper combustion. Do not install unit in an area with strong air currents—cooking will be uneven. Unit must have a continuous clearance of 6" from any potential combustibles. The unit must only be installed on a noncombustible floor surface.
5. Unit must be installed under a hood with adequate ventilation.

### BURNERS AND FAUCETS

Remove any nylon hold-downs on the faucets. The burners may also have hold-downs and may have shifted during shipping. Remove the nylon hold-downs and center the burner in the chamber. Tighten clamps as necessary.

### WATER AND DRAIN

Verify that the water is turned on. Check that all faucets work. If it is a Chinese style swing faucet, move the faucet perpendicular to the backsplash to check for water flow. Turn on the water wash (front or rear piping) and verify that water flows and washes the entire deck surface. Verify that the waterfall covers the entire backsplash. Level as necessary to ensure even water flow across the deck by adjusting bullet legs to position and control pitch of deck.



### SINK

Verify that the stainless steel sink frame and stainless steel mesh strainer are installed in the front access sink opening located on the front panel of the range. Some custom units may have a stainless steel perforated sink

strainer mounted in the front or rear gutter- If so, verify that the sink strainer is installed in the gutter. Verify that the 2" indirect drain connection is piped to a floor drain or WOG filter box and properly aligned to prevent spill over.

## PILOTS

After the unit has been connected by the licensed plumber and has passed local inspection, turn gas on and light all of the pilots. In a standing pilot, light each pilot and adjust flame using the pilot gas valve supplied for each chamber. The pilot valve is a small brass part with a small brass hex screw. Using a jeweler's screwdriver, turn clockwise to decrease the flame and counter clockwise to increase the flame. Do not remove the screw. If a safety pilot, there will be a small control in the front panel for each chamber with a red button. Follow the instructions in the owner's manual for startup using safety pilots. The burners will not light if the safety pilots are not lit first.

## GAS REGULATOR

The supplied appliance regulator has a maximum continuous rated input of 15" WC (approx. 0.5psig). The supplied regulator must be installed on all Town wok ranges. Do not overpressure the regulator. If your natural gas system is a 2-5 PSI system you need to have a 1st stage line regulator (supplied by others) installed upstream of our appliance regulator to bring feed pressure to a maximum of 11" WC. If using propane gas, the tank or external propane bottle system must have a 1st stage line regulator to bring the feed pressure to a maximum of 11" WC.

## GAS FEED

If the manifold piping and final connection piping are not properly sized the equipment will not function at optimal levels. Consult with your plumber or LPE to insure that the pipe sizing is correct. We do not recommend Flex type (quick disconnect) hoses for use with the woks. If selected, the flex should be sized to flow the rated gas input capacity. The maximum flex hose length should be 36" and be without any swivel connectors.

## OPERATION

Turn on the "L" handle gas valve using your knee or hand. The valve is fully open when the valve is pointing straight up at the 12 o' clock position. Jet type burners have only one valve per chamber. For a three ring burner there is a master "L" valve and two shorter straight handle valves.

The "L" valves controls the gas flow for both sub valves, while each sub valve controls either the inner or outer ring. Turn on the main "L" valve and then set the two sub valves for the flame desired. You can leave them at this setting and use the "L" valve to turn the burner on and off.

When the valve(s) are fully open most if not all of the jet tips or port orifices should light. Do not be concerned they all do not light immediately. The burners need the backpressure of the wok for all the jets to light.

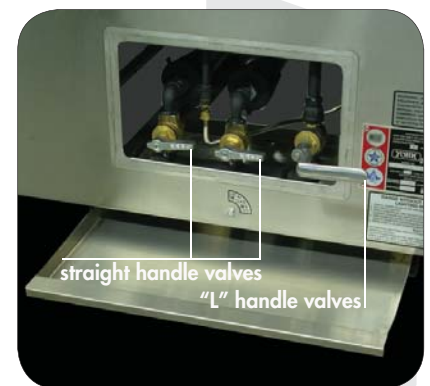
When the wok is in operation be sure that the water cooling line is running. Failure to do so will cause the deck top to overheat and possibly warp. For a standard rear gutter unit, the water will wash from the front to the back (and from the top of the backsplash if a waterfall backsplash option is included). For a front gutter unit, the water will flow from the top of the backsplash to the front of the unit.

## SHUTDOWN

At the end of service shut off all the burners, but leave the water on for several minutes, to wash away remaining food scraps and cool the unit. Leave both standing or safety pilots lit.

## MAINTENANCE

If you have a black top deck be sure not to leave any standing water on surface at the end of service. Over time the black epoxy finish will wear away. We recommend that the top deck be recoated as necessary. This



will prevent any rust formation. For units with stainless steel decks only use approved nonabrasive cleaners or scrubbing materials. If you use a stainless steel liquid polish it should be NSF approved. Keep pilots clean of grease. A cleaning kit is available for the burners and the pilots. Never clean a wok by holding it upside down over a burner. The grease will clog the burner jets and the pilot. The parts in the Safety Pilots system are consumable. We suggest you keep spares on hand since it is not likely that a service company stocks them.

Selected Repair Parts Contact Partstown 800.438.8898 customerservice@partstown.com



### PILOT BURNERS AND PARTS

NUMBER	DESCRIPTION
226202N	__ anti-clog pilot, natural gas
226203P	__ anti-clog pilot, propane gas
226202NT	__ anti-clog ring burner pilot, natural gas
226203PT	__ anti-clog ring burner pilot, propane gas
226824	__ 1/8" IPS x 1/4" compression coupling
226204	__ anti-clog pilot orifice, natural gas
226205	__ anti-clog pilot orifice, propane gas
226203B	__ universal pilot bracket, for s/n 58071



### AIR MIXER PARTS FOR TWO AND THREE RING BURNERS

NUMBER	DESCRIPTION
226110	__ air mixer assembly, natural
226111	__ air mixer assembly, propane
226117	__ air mixer orifice, natural
226119	__ air mixer orifice, propane
226115	__ air mixer set screw
226609	__ 3/8" air mixer nipple
226526	__ 3/8" air mixer street elbow



### SAFETY PILOT PARTS FOR RANGES

NUMBER	DESCRIPTION
249011	__ 3/8" IPS safety, pilot out only, TS11K
252238	__ 36" thermocouple
226203B	__ universal pilot bracket, s/n 58071

### GAS VALVES

NUMBER	DESCRIPTION
226102F	__ 3/8" x 3/8" F gas valve (short handle)
226102F-2	__ 3/8" x 3/8" F gas valve (long handle)
226104M	__ 1/2" x 1/2" M gas valve (older ranges)
226103	__ short handle for 3/8" valve
226105	__ long handle for 1/2" and 3/8" gas valve
226224	__ 24" x 1/4" s/s compression pilot tubing
226201	__ 1/4" compression x 1/8" IPS pilot valve

