



TOWN

Town Food Service Equipment Co., Inc. logo in Chinese characters (Town Food Service Equipment Co., Inc.).

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WOK RANGE - STARTUP AND MAINTENANCE

BEFORE STARTUP, UNIT(S) MUST HAVE THE GAS CONNECTED, BEEN LIT OFF, BEEN PRESSURE TESTED AND CORRECT MANIFOLD PRESSURE CONFIRMED (AS REQUIRED BY THE NATIONAL FUEL GAS CODE). UNIT(S) MUST BE APPROVED FOR OPERATION BY THE LOCAL GOVERNING AUTHORITY. THESE REQUIREMENTS ARE THE SOLE RESPONSIBILITY OF THE DEALER AND/OR INSTALLER. ALL LOCAL CODES MUST ALSO BE MET BY THE DEALER/INSTALLER.

STARTUP IS TO BE PERFORMED BY A LICENSED PLUMBER FAMILIAR WITH THE SUBJECT EQUIPMENT AND HAZARDS INVOLVED. THIS DOCUMENT DOES NOT CLAIM TO COVER ALL POSSIBLE SCENARIOS OR ISSUES THAT MAY BE ENCOUNTERED. THE DOCUMENT IS INFORMATIONAL ONLY. IT DOES NOT RELIEVE THE QUALIFIED PERSON FROM EXERCISING GOOD JUDGEMENT.

CALL TOWN AT 718-388-5680 WITH QUESTIONS OR IF DISCREPANCIES ARE FOUND

LISTED OPERATING PRESSURE IS 6" W.C. FOR NAT GAS AND 10" W.C. FOR LP GAS. A 1/8" NPT TEST TAP IS ON THE FAR LEFT OR FAR RIGHT OF GAS MANIFOLD. PRESSURE SHOULD BE TAKEN WITH OTHER GAS EQUIPMENT ON.

Manifold Pressure (no burners on)	_____ inches water column
Manifold Pressure (with all burners on)	_____ inches water column
Was other gas fired equipment in operation when readings were taken?	

Town's appliance regulator is stamped with item # 226895 for natural gas units and # 226896 for propane units. The maximum inlet pressure to this regulator is 15" water column. If inlet pressure is greater than this a 1st stage regulator must be installed upstream of the wok appliance regulator. This is to be supplied and installed by others.

Is the correct Town appliance gas pressure regulator installed? YES NO

Is a first stage pressure regulator required and installed? YES NO

Visually inspect the mechanical connections & lines. Note any issues and actions taken to correct them.

For units with safety pilots: Is a drip leg installed? YES NO (Full warranty does not apply)

Are cutoff valves for the gas and water installed within 6 feet of the range? YES NO

Light pilots. Flame should be 3/4" to 1" tall. If the unit has safety pilots, the pilot flame should hit the top 3/8" to 1/2" of the thermocouple. For more information on TS-11 safety pilots, see the supplied owner's manual. Cycle on and off for proper operation. Pilot burner should drop out when red button is depressed and relight when released.

Turn on burner valves. The handle is vertical when burner is full on. Three ring burner has three valves- main that controls on/off and overall "power", a valve for two inner rings and a valve for outer ring. Flame height of inner/outer can be adjusted to desired flame height and left as is- then use main valve only to turn all 3 rings on or off. Make sure all ports/jets light. It's normal for some ports/jets to not light until a wok is placed on the chamber or blown on. Flame should be mainly blue, slight yellow/orange tipping is OK.

- Check entire unit for gas & water leaks. Tighten all unions. _____
- Cycle gas valves on and off for proper operation. Verify that burners shut off and pilots remains lit.

Water wash for York and MasteRRange wok ranges should always be on when unit is in operation.
 Ball valve for this is on the front panel (usually far right).

- Check that water flows across entire deck and flows into either the front or rear gutter (depending on model). Bullet adjusters in legs can be used if the deck needs to be pitched front to back or left to right. Unit shipped with a preplumbed water pressure regulator, located in the rear on whatever side the ball valve (orange handle) is on. Adjust the tee handle if needed.
- Unit should be level from left to right. Bullet feet in legs can be used to make adjustments.
- Ecodeck series ranges (models E-#-SS) have a push activated valve on the plate shelf. Press and release to test for a timed burst of water. Burst should last 1-2 minutes depending on water pressure. Test for proper flow and automatic shut off.
- Check that drain connection pipe is located over floor drain to prevent "leaks" onto floor.
 If the unit is on casters, are posi-sets in place? YES NO Proper restraining device? YES NO
- Check that drip pans are installed underneath each chamber.
- Ranges 36" wide and longer come standard with a front access sink on the front panel. Check that a removeable basket frame, and a removable mesh insert is in it. Ranges without a front access sink have a removable mesh strainer in the gutter.
- Check operation of faucets- proper on/off and complete shutoff. Chinese style Auto flow faucets turn on when spout is moved into position over the wok pan. Manual faucets have on/off handles.

MAINTENANCE NOTES

1. Purchase a cleaning kit (brush & drill) for each burner type. Clean with the brush at least once a month. Use drill to open orifices (clogged from grease/debris) as needed.
2. Clean pilot orifice and pilot flame ports as needed- at least once a month.
3. Gas valves bonnets should be opened & greased with high temp valve grease twice a year.
4. For stainless steel exteriors, do not use any harsh abrasives. Clean in the same direction that grain runs in.
5. Autoflow faucets: These are consumable parts. We suggest that spares are kept on hand. This faucet can easily be changed: shut off main water flow. Locate hex shaped bushing on backsplash. Place one wrench on the bushing that's flush against the backsplash and one on the faucet for removal. Replace with new faucet & be sure to teflon tape the thread on the new faucet before installing it.
6. Line drip pans with aluminum foil for easy clean up.
7. If the unit has safety pilots, there are consumable spare parts that should be kept on site: thermocouple (252238), safety valve repair kit (249011H), pilot hoses (226224).

Town model # _____ Town serial # _____

Restaurant Name _____

Name _____ Date _____ Signature _____

Service Agency Name _____

Name _____ Date _____ Signature _____