



TOWN

FOOD SERVICE EQUIPMENT CO., INC.

Town Food Service Equipment Co., Inc. logo in Chinese characters: 珍富公司

Item Number _____

Project _____

Quantity _____

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customerservice@townfood.com

townfood.com



EcoDeck Ranges

Models

E-1-SS-*, E-2-SS-*, E-3-SS-*, E-4-SS-*, E-5-SS-*, E-6-SS*

*Denotes N: Natural, P: Propane

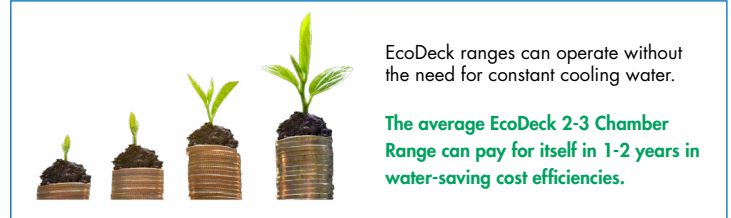
All styles feature cast iron wok rings: 13" Mandarin, and 16", 18", 20", and 22" Cantonese. Chamber sizes are standard, as are rear gutters. All units feature an internal, front-access stainless steel sink, and strainer, and fiber ceramic insulation. EcoDeck Insul-Gap design features 1-6 chambers. Maximum standard length is 138" long. Fully-customizable layout.

General

All EcoDeck ranges are built to order. This specification lists the standard features and available options. Fully-customizable designs and layouts are available. Contact our sales team for assistance. Units are covered by a 1-year limited warranty, other than the safety-pilot, which is covered for 90-days. Contact for further information, or if warranty service is required.

Standard Features

- Heavy-duty stainless steel range deck
- Heavy-gauge steel chassis
- Stainless steel front panel, sidesplashes, backsplashes and 3-pipe (1" diameter) wok rack.
- Stainless steel sides, and legs, with height-adjustment "bullets".
- Each burner has an individual main gas control-valve, with L-shaped handle for knee operation.
- All valves are solid brass, and rated for high-temperature operation.
- Front-access, integral stainless steel sink (5") with removable stainless steel strainer basket. 2" NPT drain connection.
- Automatically-timed valve for 5-10 second bursts for cleaning.
- Full-length, stainless steel water cooling line for deck, with control-valve for end-of-shift cleaning.
- 8" wide stainless steel work/plating shelf.
- Wide choice of high BTU-input burners. Several burners are exclusive Town designs. Jet and Ring styles are available.
- Custom, clog-resistant standing-pilots, with individual control valves.
- Chinese-style swing faucet, for each chamber; can be easily replaced via the range front.
- Single-point 1/2" NPT water connection (cold only).
- Manifold, complete with gas pressure regulator.
- Stainless steel drip tray, supplied for each chamber.
- EcoDeck custom designs are offered. Contact Town to determine if unit can be built to your parameters.
- Snap-in, "ultralock" screwless backsplash — makes backsplashes, and sidesplashes, easy to remove during installation.



Options

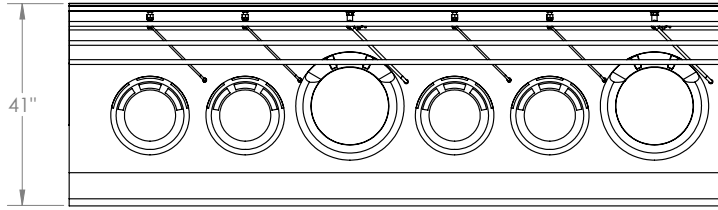
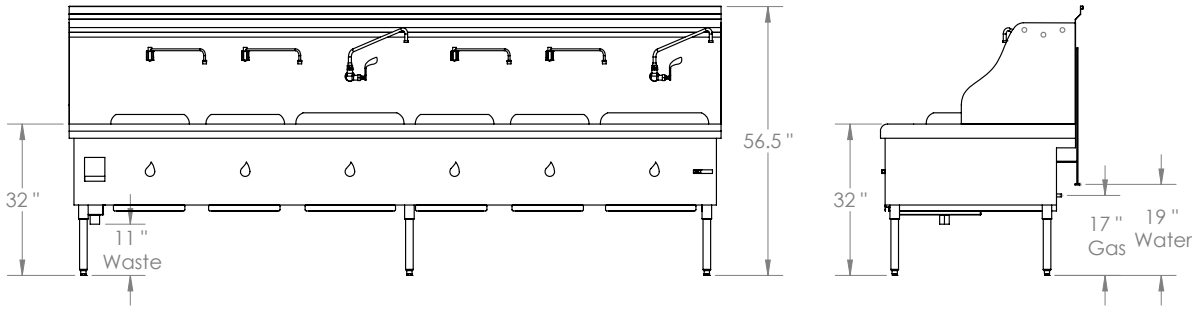
- 12" tall rear backsplash—for custom/display ranges.
- Low-profile backsplash, with top- or deck-mounted pedestal faucets. Can be used for display ranges.
- Custom-size ranges—specify length and width.
- Field joints—butt or splice fit.
- Pilot gas-safety system—provides pilot flame failure protection.
- Large 10" capacity sink/strainer.
- Chamber reducers—reduce larger chambers to 13", for use with 14" and 16" Mandarin woks.
- 4" tall, unheated or flue-heated chambers, for hot water, stock or oil.
- Strainer holders
- 12" extra-large warmer inset, for use with 14" aluminum steamers.
- Sectional wok racks
- Casters
- Spice shelves—rectangular, wrap-around, between chambers and mobile.
- Choice of faucets—manual, double-jointed, pedestal, bib and remote-valve.
- Range-top stock pots for soup, blanching and steaming.



EcoDeck

THE UNIQUE, ENVIRONMENTAL SOLUTION.

STANDARD DIMENSIONS AND TECHNICAL



ECODECK STANDARD DIMENSIONS

Model No.	Chambers	Length/depth	Weight
E-1-SS	1	36"/41"	400
E-2-SS	2	60"/41"	750
E-3-SS	3	86"/41"	1000
E-4-SS	4	112"/41"	1400
E-5-SS	5	137"/41"	1600
E-6-SS	6	137"/41"	1900

BURNERS: MBTUH INPUT

Rated at: 6" W.C. Natural, 10" W.C. Propane

Burner Type	BTU, Natural	BTU, Propane
Two-Ring	75,000	58,000
Three-Ring*	137,000	120,000
23-Tip Jet	90,000	92,000
32-Tip Jet*	116,000	103,000
18-Tip Vertical Shield	97,000	62,000
18-Tip Angle Shield*	90,000	80,000
16-Tip Volcano	75,000	53,000
9-Tip No-Clog	62,000	44,000
12-Tip No-Clog	80,000	53,000
Warming Chamber	15,300	13,200

*For chambers 16" and larger. Notify factory when altitude is more than 2000 feet above sea level; please provide altitude.

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-combustible floors only.

TOWN RESERVES THE RIGHT TO CHANGE DESIGN WITHOUT NOTIFICATION.



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