



Installation Notes for Town MBR Units

THIS DOCUMENT IS INFORMATIONAL ONLY. IT IS NOT INTENDED TO REPLACE THE GUIDANCE AND/OR SPECIFICATIONS OF A LICENSED PROFESSIONAL ENGINEER OR GAS PLUMBER. ALL GAS WORK MUST BE PERFORMED BY A LICENSED PROFESSIONAL GAS PLUMBER FAMILIAR WITH COMMERCIAL GAS EQUIPMENT AND HAZARDS INVOLVED. THIS DOCUMENT DOES NOT CLAIM TO COVER ALL POSSIBLE SCENARIOS OR ISSUES THAT MAY BE ENCOUNTERED. IT DOES NOT RELIEVE THE QUALIFIED PERSON FROM EXERCISING GOOD JUDGEMENT. TOWN FOOD SERVICE WILL NOT BE HELD LIABLE FOR ANY DAMAGES, EITHER SUBSEQUENT OR CONSEQUENT BY PROVIDING THIS DATA. IT IS THE INSTALLER'S RESPONSIBILITY TO COMPLY WITH THE NATIONAL FUEL GAS CODE OR ANY OVERRIDING AUTHORITY.

Read the full set of instructions included with the unit before installing. The body and the top ship in two separate skids. Both crates are large and heavy! Both must be level for proper, uniform operation of the unit. Leveling instructions are included in the instruction book. The top is not mechanically mounted to the body- it sits on locator bolts that position it and allow for gas venting. We recommend using a licensed & insured rigger to set the top onto the grill body.

The scrap shelf can be removed, and after the removal of some gas train components, the body can be placed on its side to clear narrow entryways.

MBR-36 and 42 have 1" NPT inlets. MBR-48, 60, 72 and 84 have 1-1/4" NPT inlets. Gas volume and pressure must be within the requirements (see cutsheets for BTU load and below for gas pressure requirements) or else there will be performance issues. Supply line piping should never be a smaller diameter than the inlet. The supplied RV-61 regulator is threaded 1-1/4" NPT- a reducer bushing will be needed on the outlet side for the MBR-36 and 42. Town MBR units should be hard piped. Never use flex hoses for connection.

REGULATORS & HIGH-PRESSURE GAS SYSTEMS

OPERATIONAL GAS PRESSURE - Natural Gas: 6" W.C. Propane: 10" W.C.

A 1/4" NPT test tap is located on the manifold of the unit. Pressure should be read with all burners on and all other equipment sharing the gas line turned on. When measuring static and operating pressures, you should a drop of less than 1/2" W.C.. If greater, the performance of the MBR will be impaired.

NEVER INSTALL THE REGULATOR UNDERNEATH THE UNIT. THE HEAT CAN CAUSE A CATASTROPHIC FAILURE.
SEE PHOTO ON NEXT PAGE FOR SUGGESTED INSTALLATION METHOD.

Per ANSI Z83.11 our units are supplied with a regulator. We use and recommend MAXTROL RV-61 units. Capacity is 1100 CFH. Maximum rated inlet pressure of the RV-61 appliance regulator is 1/2 PSI, or approximately 15.0" W.C.. Higher pressures will ruin the regulator. Once a regulator has been over pressured it should be replaced.

If your facility has 2 PSI system (or greater), a "Pounds to Inches" line regulator must be installed upstream of the RV-61 appliance regulator. We recommend a Maxitrol 325 series unit- either a 5AL or 7L, depending on

input rating of the unit. Even if your line regulator can reduce the pressure to 6" W.C. the RV-61 must still be installed per the National Fuel Gas Code. The 7L must be vented per code.

For propane units, never directly connect the propane tank to the appliance regulator. Once a regulator has been over pressurized it should not be used. A first stage line regulator must be installed upstream of the RV-61. Since propane gas systems have many variations, an "all purpose" first stage unit cannot be recommended. Consult with your gas vendor and/or a licensed authority on this matter.

Installation of a main cut off valve (supplied by others) is highly recommended.

TS-11 Pilot Gas Safety System

The TS-11 units require installation of a drip leg. See photo for recommend method. The 90-day warranty on the safety valves is void if a drip leg is not installed. The appliance regulator & TS-11 units are rated for a maximum of ½ PSI. If the system is pressurized for testing, the main gas valve to the unit must be closed first. After gas is connected, each burner needs to be purged, lit and checked for proper operation. All burners should burn with a clean blue flame. Flames should be approximately 1-1/2" tall.



If you have any questions or problems with installation, please contact Town Food Service Equipment.

Monday-Friday 8:30 AM-5 PM EST
Call: Toll Free 800-221-5032 - New York Local: 718-388-5650 - FAX: 718-388-5860
email: customerservice@townfood.com www.townfood.com