

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



TOWN



FOOD SERVICE EQUIPMENT CO., INC.
72 BEADEL STREET BROOKLYN, NY 11222

800/221.5032 718/388.5650 718/388.5860 customerservice@townfood.com www.townfood.com

MONGOLIAN BARBECUE QUICK START



AUTOQUOTES



MONGOLIAN BARBECUE RANGES

MBR-48 | MBR-48C | MBR-60 | MBR-60C | MBR-72 | MBR-72C | MBR-84 | MBR-84C

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.

MONGOLIAN BARBECUE RANGE QUICK START

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

Your Town Mongolian Barbecue 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 MONGOLIAN BBQ RANGE MODELS: MBR-48, MBR-48-C, MBR-60, MBR-60-C, MBR-72, MBR-72-C, MBR-84, MBR-84-C

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 free 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 front of the unit.
4. If gas supply system is pressure testing to levels in excess of ½ PSIG, the appliance must be isolated from the gas supply piping system by closing its individual manual valve.
5. The gas supply line must be of adequate size to ensure maximum efficiency of the unit and conform with the National Fuel Gas Code, ANSI-Z223.1.
6. 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 rear clearance of 6" and side clearance of 6" from any potential combustibles. Both nearby combustibles and noncombustibles must have sufficient clearance from the unit. The unit must only be installed on a noncombustible floor surface.
7. It is recommended that unit be installed under a hood with adequate ventilation.

OPERATION

Always follow lighting and shut down instructions when operating your unit.

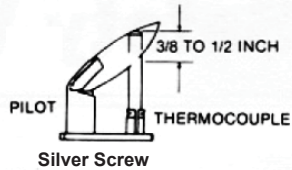
PILOTS

After the unit has been connected by the licensed plumber and has passed local inspection, turn gas on and light all of the safety pilots. In 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.



PROCEDURE FOR LIGHTING

1. Wait five minutes to allow gas which may have accumulated in the burner compartment to escape.
2. Depress red button and light pilot
3. Hold red button approximately one-half minute then release. If pilot does not remain lit, repeat operation allowing longer period before releasing reset button. (Adjust pilot if necessary as noted under "Pilot Burner Adjustment.")



1. Remove Pilot Adjustment Cap
2. Turn Pilot Key to provide properly sized flame
3. Replace Pilot Adjustment Cap.

With all burners ignited, check for proper combustion indicated by a blue flame. The unit is pre-set at the factory. However, regional gas blends and movement in transit may necessitate on-site adjustment. Check that pilot and thermocouples are properly positioned and have not shifted during the shipment of the unit. Tip of thermocouple should be $\frac{3}{8}$ " above the pilot flame. The body of the thermocouple should be engulfed by the pilot flame.

SEASONING

1. The first time you use the unit the top must be seasoned. This must be done while the ventilation system is in operation. Wash the top with soapy water to remove all grease and oil from the manufacturing process. Rinse the top immediately. Fire up the unit and get the top hot.
2. Turn down the heat and wipe the surface with a towel coated with cooking oil. With repeated heating and wiping, the top will attain a nonstick finish. Do not use soap again to clean the top but rather a griddle scraper to keep the top free from carbon build-ups.
3. The Mongolian Barbecue requires a pre-heat period of up to 60 minutes to achieve operating temperatures. Do not allow all burners to operate at full capacity after the top has reached operating temperature. When proper operating temperature has been reached, turn off every other burner in a staggered arrangement, this should provide a satisfactory surface temperature of 500°F. Keep all burners on during high demand periods.

SHUTDOWN

At the end of service shut off all the burners. Leave the pilots on, clean the top of any caramelized build up using Town grill press or 3m grill cleaner.

COOKING

This unit is similar to a high-speed griddle. Intense heat generated by the burners heats the top to achieve the searing temperatures of wok-style cooking. Techniques similar to stir-fry are used.

Mongolian Barbecues are designed for use with implements such as Town's MBR Swords and MBR Veggie Sticks. Like a wok or a cast iron frying pan, the top must be re-seasoned periodically. Food should not be allowed to remain on the top as this will cause the top to pit or otherwise deteriorate.

CAUTION: DO NOT CRASH THE TEMPERATURE OF THE TOP. POURING COLD WATER ON THE TOP WHILE STILL HOT, COULD CAUSE THE CAST IRON TO CRACK



MBR HOLSTER FOR BOTTLES
MBR-HLSTR



CAST IRON GRILL PRESS
48690



MBR VEGGIE STICK MBR-VS2



PUMMICE CLEANER FOR MBR TOPS
MBR-CLNR



MBR SWORD MBRS-2



AIR MIXER ASSEMBLY
(GAS VALVE NOT INCLUDED)

**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

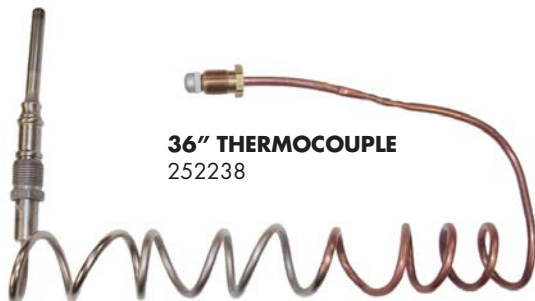
3/8" NPTF (2X)



3/8" NPT SAFETY
249011

SAFETY PILOT PARTS

NUMBER	DESCRIPTION
249011	3/8" IPS safety, pilot out only, TS11K
252238	36" thermocouple
252239	"L" pilot



36" THERMOCOUPLE
252238

THERMOCOUPLE AND "L" PILOT
252239

