



TOWN



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MONGOLIAN BBQ RANGE (MBR) – STARTUP & 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

The supplied cast iron top is coated in grease to inhibit rust. It must be cleaned and seasoned before the grill can be put into operation. Burners can be turned on one at a time for no more than 10 minutes or the grease will bake in and become very difficult to remove. If the top is unseasoned, keep burner on time to a minimum.

Per code, the installer of the range should have lit off the burners and leak checked the unit. The following notes assume that this has been done. At any time if you detect the smell of gas, stop immediately. Shut off gas going to the unit. A qualified gas technician must check the unit and make necessary repairs.

Manifold pressure can be measured from a test tap inside the body. On MBR-36/42 models, the test tap is underneath the gas valves (stainless steel shroud can be removed by unscrewing several sheet metal screws). On MBR-48 units, the test tap is in the middle of the unit (accessible from underneath the unit). On MBR-60/72/84 units, the test tap is on the round manifold (accessible from the scrap door). Pressures should be taken with other gas equipment on.

LISTED OPERATING PRESSURE IS 6" W.C. FOR NAT GAS AND 10" W.C. FOR LP GAS.

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.

Due to the intense heat, regulators must never be installed underneath or inside the body of the MBR. Flooring underneath the MBR must be made of non combustable materials.

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- Is the correct Town appliance gas pressure regulator installed & located outside the body?
- Are all materials underneath MBR (flooring, utility lines, etc) non combustible? YES NO
- Visually inspect the gas train & mechanical connections. Note any abnormalities/isuses and actions taken to correct them. Any lines running undeneath the unit must be hard piped and Town strongly recommends all connections to the unit be hard piped. _____
- Is a gas cutoff valve installed within 6 feet of the range? YES NO
- Is a drip leg installed? YES NO (Full warranty does not apply)
- Light pilots through ports in the body. They should have a 3/4" to 1" tall flame. 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. Make sure all ports/jets light. Burner flames on MBR-48, 60, 72, & 84 units should be 1-1/2" to 2" tall. Flames 3"-4" tall can be expected on MBR-36 and MBR-42 units. Adjust air mixer if needed (MBR-48 & above). Slight yellow/orange tipping is OK.
- Check for gas leaks. Tighten all unions. _____
- Cycle gas valves on/off for proper operation. Verify all burners shut off and pilots remain lit.
- Cast iron top must be level and centered on the base. The top sits on 4 or more "pegs" or leveling bolts. The top should not be sitting on any of the "ribs" on the underside of the top.
- On the scrap ring of all units are rectangular cutouts and rails to slide in standard 1/9 or 1/6 hotel pans. Check that these have been installed.
- On MBR-48 units, check that the drip pans are installed. There are (6) trapezoidal pans that sit on the floor of the body. You'll have to check from underneath.
- On MBR-60C, MBR-72C and MBR-84C units, check that the scrap cart is inside the body. The bin is on casters and will be visible after opening the scrap chute doors on the bottom of the body.
- On MBR-60C, MBR-72C and MBR-84C units, check that the scrap chute is installed. The stainless steel chute is about 12" tall and should be mounted underneath the 13" hole in the center of the top.

MAINTENANCE NOTES

1. Never dump cold water or large amounts of water on a top at operating temperature. This may crack it.
2. Clean pilot orifice and pilot flame ports as needed.
3. Gas valves bonnets should be opened & greased with high temp valve grease twice a year.
4. Consumable spare parts that should be kept on site: thermocouple (252238), safety valve repair kit (249011H), pilot hoses (226224).
5. Clean excess grease off the grill (interior & exterior) to prevent grease fires.

Town model # _____ Town serial # _____

Restaurant Name _____

Name _____ Date _____ Signature _____

Service Agency Name _____

Name _____ Date _____ Signature _____