



TOWN

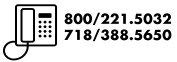
Town Food Service Equipment Co., Inc.

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

Item Number _____

Project _____

Quantity _____



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Mongolian Barbecue Ranges

MBR-48, MBR-60, MBR-60-C, MBR-72, MBR-72C, MBR-82, MBR-82C

Models

Town MBRs feature stainless steel exteriors, scrap shelf and legs. MBR-36 and MBR-42 bodies are double walled and feature a stainless steel exterior with a 10 gauge steel interior. Models with 48" cook tops and larger are double walled, stainless steel exterior and insulated with 2" fiberglass. All models except the MBR-84/84C feature 1" thick cast iron cook tops. The MBR-84/84C features a custom made 1" polished steel cook surface with cast iron heat conductors/shields. Maximum top surface temp is 650 F. All units have a scrap capture ring, with 3 or 4 scrap cups mounted below the cook top on the main body. Larger cook tops (60" or greater) are available with a scrap chute system. Scrap chute models have a 13" diameter hole in the center of the top, with a feed tube that directs scrap into a stainless steel scrap bin, located in the lower body. The bin is on castors and is accessible through two doors located in the lower body.

General

This specification lists the standard and optional features of Town Mongolian Barbecue Ranges. Town MBR units feature multiple burners, each controlled by individual gas valves. This allows for maximum heat control of the cooking surface, low gas consumption during off hours and a fail safe if a burner should cut off during operation. All burners have a pilot flame failure device that shuts off gas flow to a burner if a pilot light fails. Custom cook top size and customization of the unit is possible. Contact our design/engineering department for assistance.

Standard Features

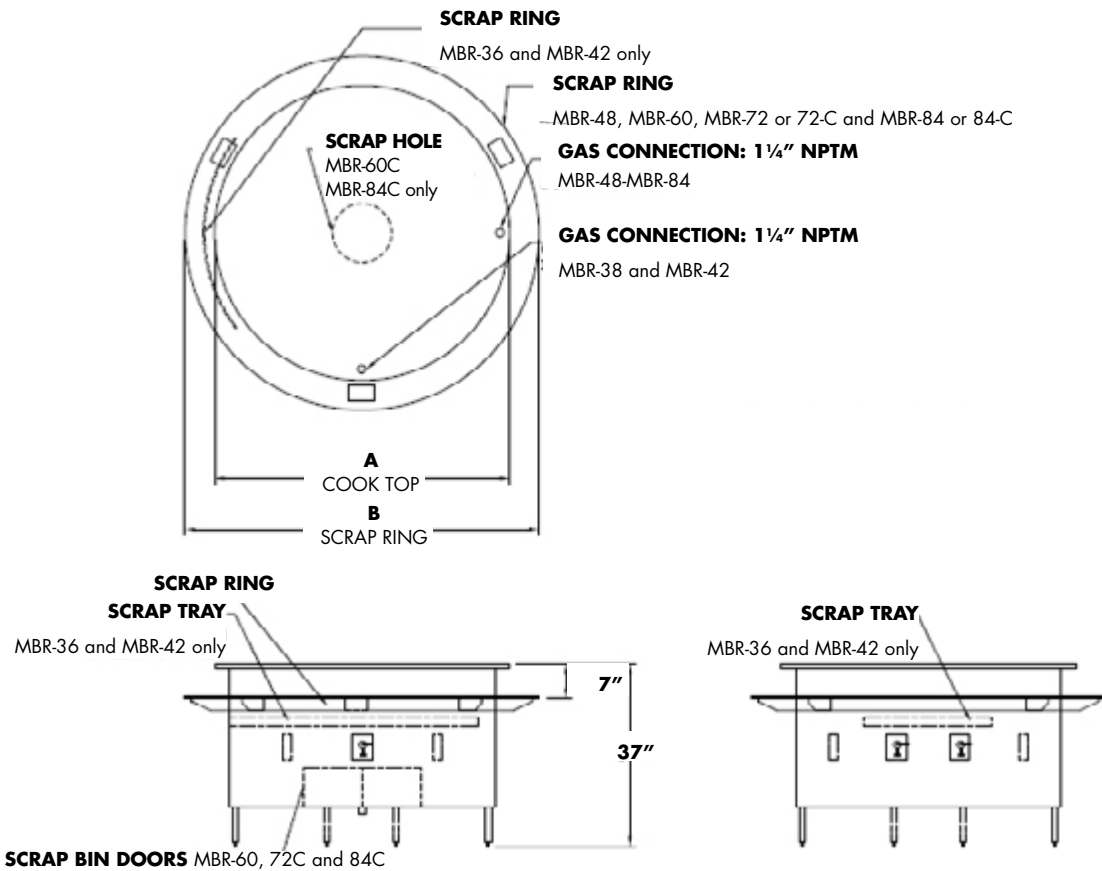
- Design certified by ETL to conform to ANSI Z83.11-2007
- Design certified by NSF Intl. and/or ETL to conform to ANSI/NSF-4
- Cast iron cook tops on all models EXCEPT MBR-84/84C
- MBR-84/84C have 1" polished steel top with cast iron heat conductors/shields
- All units have full stainless steel exterior construction in 18 gauge 304 stainless steel
- Interior chassis fabricated from 10 gauge steel
- Stainless steel scrap shelf- 3 or 4 stainless steel scrap cups included
- 1 5/8" stainless steel tube legs with built in height adjustable NSF bullet feet
- 2 ring or 18 tip vertical burners to heat the top, ALL with individual controls
- Pressure regulator is provided
- Scrap shelf is leak resistant- Designed for solid scrap only.

Options

- Units with 60" tops and larger are available with a center hole, that feeds into a stainless steel chute directing scrap into a stainless steel bin mounted on castors. Scrap bin is accessed by a door on the side of the unit.
- Scrap shelves can be custom sized or shaped
- "Waterproof" scrap shelf that can be connected to floor drain or FOG trap
- Stainless steel cooking sword
- Stainless steel holsters to hold squeeze bottles
- Stainless steel veggie sticks
- Heavy duty castors available for units up to 60" cook top diameter
- Custom cook tops - griddle top or lava rock
- 32" and 42" motorized rotational tops



STANDARD DIMENSIONS AND TECHNICAL DATA



TECHNICAL DATA

Flat Top model no.	Chute Top model no.	Cook Top diameter "A"	Scrap Ring diameter "B"	BTU Input		number of burners	NPTM size	ship wt* (lbs)
				Natural	Propane			
MBR-36	N/A	36"	52"	123,000	141,000	3	1 1/4"	1,050
MBR-42	N/A	42"	52"	123,000	141,000	3	1 1/4"	1,200
MBR-48	N/A	48"	60"	246,000	282,000	6	1 1/4"	2,150
MBR-60	MBR-60C	60"	72"	410,000	470,000	10	1 1/4"	2,400
MBR-72	MBR-72C	72"	84"	492,000	564,000	12	1 1/4"	2,700
MBR-84	MBR-84C	84"	96"	574,000	658,000	14	1 1/4"	3,000

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 combustibile floors only.

TOWN RESERVES THE RIGHT TO CHANGE DESIGN WITHOUT NOTIFICATION.

