

**DO NOT DISCARD INSTRUCTIONS. THIS MANUAL MUST REMAIN WITH THE UNIT FOR FUTURE REFERENCE.
THIS EMERGENCY INFORMATION MUST BE PROMINENTLY DISPLAYED.**



TOWN

發富公司

FOOD SERVICE EQUIPMENT CO., INC.
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PIG ROASTER OWNER'S MANUAL

SECTION 1 INSTALLATION INSTRUCTIONS

FOR COMMERCIAL USE ONLY

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.

Note

Obtain emergency procedures from your local gas supplier if you smell gas near this equipment.

This emergency information must be prominently displayed



PR-36 PIG ROASTER PARTS

ITEM NO.	SIZE AND DESCRIPTION
252238	36" thermocouple
249011	3/8" IPS safety, pilot out, TS11K
226102F-2	3/8" x 3/8" main gas valve
226224	24" x 1/4" compression pilot tubing
249012	safety pilot burner, natural
226895	1 1/4" gas regulator, natural gas
PR-36-BURNER	left or right burner assembly. Please contact factory for information.



PIG ROASTER PARTS IDENTIFICATION

- A** ALUMINIZED STEEL INTERIOR
- B** PIG BAR ROASTING LEVELS
- C** 2 ROWS OF PERIMETER BURNERS
- D** INSULATED DOUBLE WALLS
- E** CORROSION RESISTANT INTERIOR
- F** DUAL DRIP PANS
- G** STAINLESS STEEL EXTERIOR

Proper installation is vital for proper performance. Consult your equipment dealer, utility company or local *YELLOW PAGES* if assistance is needed in locating a qualified installer. When uncrating, locate all components. Each unit is provided with a baffle and 2 pans. Refer to the sketch on the opposite page and verify proper component positioning.

INSTALLATION AREA MUST BE FREE AND CLEAR FROM COMBUSTIBLES

- 1** Set the pig roaster in the position it is to occupy in the cooking area. Check that the unit is level. The adjustable feet on the legs may be used to level the unit.
- 2** 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
- 3** The installation must conform with local codes, or in the absence of local codes with the National Fuel Gas Code ANSI-Z223.1:
 - a** The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ PSIG.
 - b** The appliance must be isolated from the gas supply piping system by closing its individual manual valve during any pressure testing of the gas supply piping system at test pressures equal or less than ½ PSIG.
- 4** This appliance is designed for use with Natural or Propane (bottled) gas only and may 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.
- 5** Pig Roaster should be used under a hood with adequate ventilation.
- 6** Pig Roaster installation must have rear clearance of 4" and side clearance of 4" from any combustible construction. Clearances for non-combustible construction are same as combustible clearances. Suitable for installation on non-combustible floors.
- 7** Materials such as wood, compressed paper and plant fibers that will ignite and burn, **MUST NOT BE LEFT NEAR THE UNIT.** Local safety codes should be complied with in respect to fire hazard avoidance.
- 8** The front of the unit must be kept clear to avoid restriction of air supply for combustion.
- 9** The unit must be installed in an area or room with sufficient fresh air supply to ensure proper combustion.
- 10** There must be adequate clearance for air openings into the combustion chamber, servicing and proper operation.
- 11** If your unit is supplied with casters, the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANZI-Z21.69, and a Quick Disconnect device that complies with the Standard for Quick Disconnect Devices for Use with Gas Fuel ANSIZ21.41, and adequate means must be provided to limit the movement of the appliance without depending on connector and the quick disconnect device or its associated piping to limit the appliance movement.
- 12** If your unit is provided with casters on legs, the legs with locking casters must be installed in the front leg gussets. Restraining devices are required for caster mounted equipment. Such restraining devices are to be well secured to sides or rear of the unit.
- 13** Do not locate unit by door or window as air currents adversely affect operation.



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PIG ROASTER OWNER'S MANUAL

SECTION 2 OPERATING INSTRUCTIONS

FOR COMMERCIAL USE ONLY

Warning

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For your safety

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Note

Obtain emergency procedures from your local gas supplier if you smell gas near this equipment.

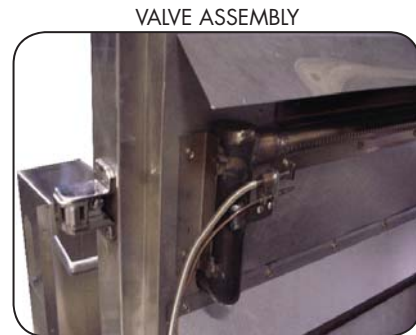
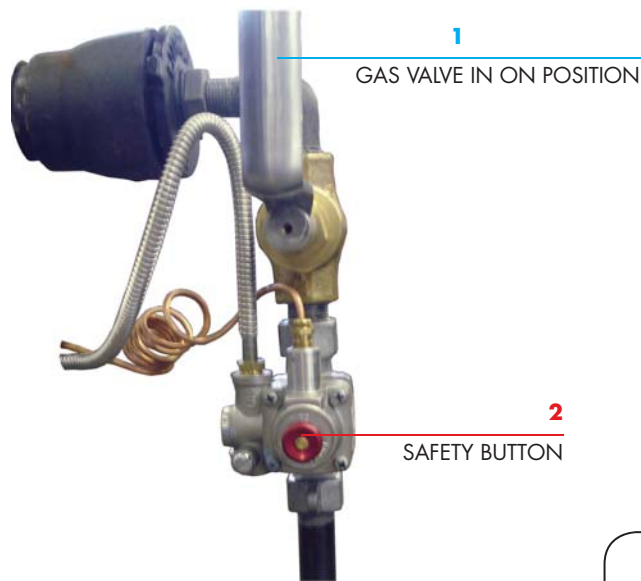
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- **ALWAYS FOLLOW LIGHTING AND SHUT DOWN INSTRUCTIONS BELOW WHEN OPERATING UNIT.**
- **A 5 MINUTE COMPLETE SHUTOFF PERIOD IS REQUIRED BEFORE LIGHTING OR RELIGHTING IT. SEE FIGURES 1 AND 2 BELOW.**
- **IN THE EVENT OF POWER FAILURE, BLACKOUT OR LOSS OF GAS, DO NOT ATTEMPT TO OPERATE UNIT.**

- 1 Check that all gas valves on the unit are turned off (lever handles in horizontal position) before turning on main gas line.
Check for leaks using soapy water or other suitable leak detector. **DO NOT USE OPEN FLAME FOR TESTING.**
- 2 Main burner valve should be in off position (item **1**, below). Locate the red button (item **2**, below) on the pilot gas safety valve and depress it.
Gas should flow within 30-45 seconds. When gas is detected use a gas match to light the pilot.
- 3 When pilot is lit continue to hold the red button for 60 seconds (item **2**, below). Release the button and the pilot should stay lit. If not, repeat step 2 after waiting 5 minutes.
- 4 Repeat steps 2 and 3 to light second pilot.
- 5 Turn on one of the burners by rotating the gas valve handle 90° (item **1**, below). Each burner tube runs along the two sides and back of the unit.
A clear blue flame should be observed running the entire length of the burner. The flame should be approximately ¾" - 1" in height.
- 6 Turn off the first burner by rotating the gas valve handle back to off position (item **1**, below). Light the second burner separately when unit is first received to ensure that both burners are working properly.
- 7 If either burner has a yellowish flame, the air mixers must be adjusted until a strong blue flame results. To do this remove the gas valve cover on either side. Loosen the air mixer shutter locknut and adjust the shutter until a clear blue flame is visible. When the maximum flame is present open shutter ½ turn and tighten locknut. Re-attach the gas valve cover.
- 8 Turn the burner valve handles to off position when not in use.



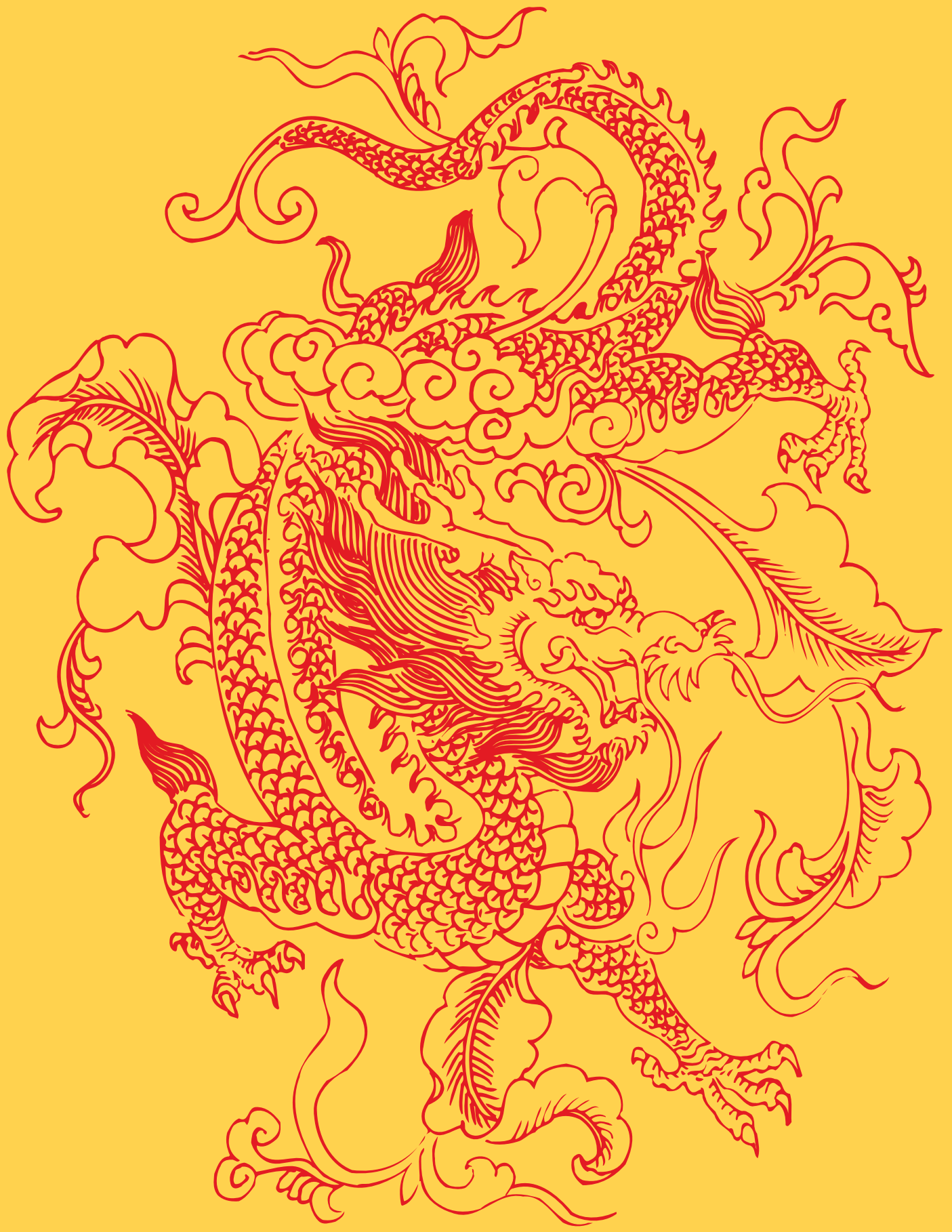
OPERATING INSTRUCTIONS

DO NOT RUN UNIT WITHOUT FOOD INSIDE OR LEAVE UNATTENDED WHILE IN OPERATION.

Never allow grease to accumulate anywhere within this unit. It is recommended that the pig roaster be cleaned after every use once it has cooled. Remove any skewer, roasting bar, hooks, etc. And wash them separately. The interior of the unit should be washed using mild detergent and a non-abrasive woven sponge. Avoid getting water on the burner tubes. Rinse and dry the interior carefully after washing. Clean the drip collection boxes using the same method.

The stainless steel exterior should be cleaned using a commercial stainless steel cleaner/ polisher if needed. Do not use any abrasive materials that will scratch the metal surface. Some heat discoloration may occur to the exterior which can be removed by using a commercial grade stainless steel cleaner.

- 1** Materials such as wood, compressed paper and plant fibers that will ignite and burn, **MUST NOT BE LEFT NEAR THIS UNIT.**
Local safety codes should be complied with in respect to fire hazard avoidance.
- 2** The front of the unit must be kept clear to avoid restriction of air supply for combustion or ventilation for exhaust.
- 3** There must be adequate clearance for air openings into the combustion chamber, servicing and proper operation.
- 4** Be sure to drain fat from the drip boxes daily (or more frequently if needed) to ensure that the fat does not bubble over and create an unsanitary condition or cause a grease fire.
- 5** 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, you must be sure to reconnect the restraint after the appliance is returned to its originally installed position.
- 6** This appliance is designed for use with Natural or Propane (bottled) gas only and may 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.
- 7** The installation must conform with local codes, or in the absence of local codes with the National Fuel Gas Code ANSI-Z223.1:
 - a** The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ PSIG.
 - b** The appliance must be isolated from the gas supply piping system by closing its individual manual valve during any pressure testing of the gas supply piping system at test pressures equal or less than ½ PSIG.
- 8** The gas supply line must adequate size to ensure maximum efficiency of the unit and conform with the National Fuel Gas Code, ANSI-Z223.1
- 9** The unit must be installed in an area or room with sufficient fresh air supply to ensure proper combustion. This unit cannot operate safely without sufficient air supply.
- 10** Pig Roaster installation must have rear clearance of 4" and side clearance of 4" from any combustible construction.
Clearances for non-combustible construction are same as combustible clearances. Suitable for installation on non-combustible floors only.
- 11** Pig Roaster should be used under a hood with adequate ventilation.





LIMITED WARRANTY

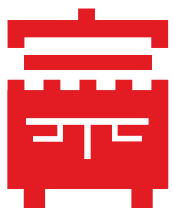
Town warrants all ranges free from defects of workmanship or material for one (1) year from invoice date with the exception of safety pilot systems which are covered by a 90 day warranty. Safety pilot systems installed without drip legs are not covered by this warranty. Defective parts returned prepaid will be repaired or replaced subject to our inspection and returned freight collect. Mishandling or abuse of equipment or components is not covered by this warranty and repairs or replacement will be made at a nominal charge. Labor costs to return or replace parts in this equipment are the responsibility of the purchaser, as are proper installation and adjustments.

RECORD OF OWNERSHIP

FOR YOUR RECORDS PLEASE RECORD THE FOLLOWING INFORMATION OF YOUR PIG ROASTER:

MODEL NUMBER _____ SERIAL NUMBER _____ DATE OF PURCHASE _____

DEALER _____ DEALER'S PHONE NUMBER _____



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