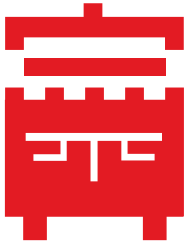


DO NOT DISCARD INSTRUCTIONS. THIS MANUAL MUST REMAIN WITH THE UNIT FOR FUTURE REFERENCE.



TOWN

發富公司

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SM-24-L

SM-30-R

SM-36-R



SMOKEHOUSE QUICK START GUIDE

When sold in the Commonwealth of Massachusetts this unit must be equipped with an interlock to prevent operation only if the hood system is operational. Installation of the interlock is the responsibility of the installer—it is not supplied by the factory.

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.

SMOKEHOUSE QUICK START

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

Your Town Smokehouse 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 SMOKEHOUSE SERIES: SM-24, SM-30, SM36

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. Installed unit must be operated with water pan in place and filled with water. Never use the unit with an empty or leaky water pan or without a water pan. Fat will ignite without water in the water pan. Be sure to drain fat and refill the water pan, especially if slow cooking fatty proteins (i.e. brisket or ribs).
3. 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.
4. 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.
5. 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.
6. 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.
7. 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 noncombustible must have sufficient clearance from the unit. The unit must only be installed on a noncombustible floor surface.
8. It is recommended that unit be installed under a hood with adequate ventilation.

OPERATION

Always follow lighting and shut down instructions below when operating your unit. A 5 minute complete shut off period is required before lighting or relighting unit.



1. Check that the gas valve on the unit is turned OFF (lever handle in vertical position) before turning on main gas line. Check for leaks using soapy water or other suitable leak detector. Never use an open flame for testing.
2. With the main burner valve in the OFF position, light a match and place it in the lighter rod. Position the burning match by the pilot burner in the combustion chamber of the Smokehouse. Depress the red button on the safety control. The pilot should now be lit.
3. Continue to hold red button for one minute or until the pilot stays lit without having to keep the red button depressed.
4. Set thermostat to desired temperature.
5. Turn main burner valve counterclockwise to ON position. Be sure that each burner has ignited with a clear, blue flame that is $\frac{3}{4}$ "-1" tall.
6. Turn main burner valve to OFF position when unit is not in use.
7. Set thermostat to minimum setting.
8. In the event of power failure, blackout or loss of gas, never attempt to operate unit.

SEASONING

1. Clean Smokehouse interior and exterior with a damp towel.
2. Using the lighter rod, light the Smokehouse and close the door.
3. Turn off the main gas valve. Wearing safety gear wipe the interior with cooking oil. Interior should be coated with oil but not dripping. Close the door. Reset the thermostat to 400°F and allow the Smokehouse to operate for 15-20 minutes. At the end of this process the interior will be hot, seasoned and ready for cooking.

MAINTENANCE

1. Never allow accumulations of grease to form! Clean and season the Smokehouse interior regularly. It is recommended that the Smokehouse be cleaned after every use when it cools. Remove grate, racks and utensils (skewers, hooks, etc.). Wash items and replace them back in the Smokehouse.
2. The water pan must be removed and emptied into a sink connected to a grease tap. Wash the water pan, dry and replace back in the Smokehouse.
3. Wash interior of the unit with mild detergent and metal sponge. This should be done with the water pan in place to prevent spillage from entering the combustion chamber. Rinse and dry the interior. Remove water pan and rinse it. Replace water pan into the unit after drying.
4. Clean the exterior of unit with mild detergent. Remove any baked accumulations of grease using a metal sponge (this may scratch the exterior finish of the Smokehouse). Remove the interior top baffles no less than once a month and wash.

- number** **size/description**
- 249006 ____ 36" thermocouple
- 249011 ____ 3/8" IPS safety, pilot out, TS11K
- 226102F ____ 3/8" x 3/8" main gas valve
- 249007 ____ FDO thermostat with knob
- 249008 ____ thermostat knob only
- 249047 ____ universal gas pressure regulator
- 226224 ____ 24" x 1/4" compression pilot tubing

SMOKEHOUSE SAFETY PILOT PARTS

- number** **size/description**
- 249012 ____ Smokehouse safety pilot burner, natural
- 249009 ____ Smokehouse safety pilot burner, propane
- 249006 ____ 36" thermocouple

3/8" x 3/8" MAIN GAS VALVE
226102F

**3/8" IPS SAFETY PILOT
OUT, TS11K**
249011

FDO THERMOSTAT WITH KNOB
249007



36" THERMOCOUPLE
249006

**36" SMOKEHOUSE
SAFETY PILOT BURNER**
249009-12



**UNIVERSAL GAS
PRESSURE REGULATOR**
249047

COMPRESSION PILOT ASSEMBLY
226224



SMOKEHOUSE BURNER SYSTEM

part description	SM-24		SM-30		SM-36	
	part number	qty. req'd	part number	qty. req'd	part number	qty. req'd
runner orifice, nat. ____	245140*	1	245142*	1	245144*	1
runner orifice, prop. ____	245141*	1	245143*	1	245146*	1
burner orifice nat./prop. ____	244255-3	3	244255-4	4	244255-5	5
burner assembly ____	245220	1	245225	1	245230	1
no. of burners/assembly ____		3		4		5

BURNER ASSEMBLY
245220



BURNER ORIFICES
245140

RUNNER ORIFICE
244255-3

