



TOWN

Town Food Service Equipment Co., Inc. logo in Chinese characters (Town Food Service Equipment Co., Inc.).

FOOD SERVICE EQUIPMENT CO., INC.

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SMOKEHOUSE - STARTUP AND MAINTENCE

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 TOWN SM SERIES SMOKEHOUSES ARE LISTED AND TESTED FOR INDOOR USAGE UNDERNEATH A HOOD. IT HAS NOT BEEN DESIGNED OR TESTED FOR OUTDOOR USAGE, MOBILE TRUCK USAGE, OR WITH A DIRECT VENT.

LISTED OPERATING PRESSURE IS 6" W.C. FOR NAT GAS AND 10" W.C. FOR LP GAS. REMOVE BOTTOM CONTROL PANEL TO REVEAL THE 1/8" NPT TEST TAP. PRESSURE SHOULD BE TAKEN WITH OTHER GAS EQUIPMENT ON.

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 universal (applicable for Natural and Propane) appliance regulator is stamped with item # 246047. The maximum inlet pressure to this regulator is 15" water column. If inlet pressure is greater than this (such as from an LP tank) a 1st stage regulator must be installed upstream of the wok appliance regulator. This is to be supplied and installed by others.

- Is the correct Town appliance gas pressure regulator installed? YES NO
- Is a first stage pressure regulator required and installed? YES NO

Visually inspect the mechanical connections & lines. Note any issues and actions taken to correct them.

- Is the cutoff valve for the gas installed within 6 feet of the range? YES NO
- Is a drip leg installed on the gas line? YES NO

(Full warranty does not apply)

- Light pilot. Bleed system if necessary. Flame should be 3/4" to 1" tall. 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 burner valve on and set thermostat to 300 degrees. Flame should be mainly blue, slight yellow or orange tipping is OK. Adjust orifices and/or air mixers as needed.
- Ensure pilot runner flame runs the full length and it lights all main burner tubes.
- Check entire unit for gas leaks. Tighten all unions. _____
- Cycle brass gas valve on and off for proper operation. Verify that burners shut off and pilot remains lit.
- Turn thermostat to lowest setting. Open and close door. Verify that burners shut off and pilot remains lit.
- Check operation of thermostat- proper on/off and complete shutoff. Calibrate if necessary. If needed, contact Town for instructions. Temp readings should be taken next to the thermostat bulb on the right side.
- Unit should be level from left to right and front to back. Bullet feet in legs can be used to make adjustments.
- If the unit is on casters, are posi-sets in place? YES NO
- If the unit is on casters, is a proper restraining device in place? YES NO
- Ensure that the water pan is installed. This MUST be filled with water whenever the unit is operating.
- Ensure that the safety grate is installed above the water pan.
- Is the unit installed indoors? YES NO
- Is the unit installed underneath a hood? YES NO

MAINTENANCE NOTES

1. Clean pilot orifice and pilot flame ports as needed- at least once a month.
2. Gas valves bonnets should be opened & greased with high temp valve grease twice a year.
3. Clean interior regularly and remove any excess grease buildup. **Failure to do so may lead to grease fires!**
4. For stainless steel exteriors, do not use any harsh abrasives. Clean in same direction that grain runs in.
5. Consumable spare parts that should be kept on site: thermocouple (249006), safety valve repair kit (249011H), pilot hose (226224), pilot (249012 for natural gas and 249009 for LP gas).

Town model # _____ Town serial # _____

Restaurant Name _____

Restaurant Address _____

Name _____ Date _____ Signature _____

Service Agency Name _____

Name _____ Date _____ Signature _____