



# TOWN

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## MASTERRANGE

FOR THE PROFESSIONAL THERE IS NO EQUAL



## Smokehouse User Guide

### SM-24 24" Smoker/Roaster

### SM-30 30" Smoker/Roaster

### SM-36 36" Smoker/Roaster

MasterRange® Smokehouses effectively offer outstanding barbecue in minimal space. Using a blend of Asian and Western techniques, Smokehouses make barbecue that retains natural juices and removes excess fat. Water in the drip pan stops shrinkage. Juices create smoke and flavor when contacting the drip skirting.

Standard units allow ribs or tenderloin to be suspended from skewers on 2 cooking levels. Using options, fowl and suckling pig can be hung. Fish or roasts can be placed on optional guides and racks. Whether "fall off the bone" ribs, turkey, or even smoked salmon, MasterRange® Smokehouses are versatile and satisfy a wide range of tastes.

### Wood Smoking

Insert optional woodchip box near the end of the cook cycle to make wood chunks smolder. Turn off burners to let the MasterRange® Smokehouse "cold smoke."

Units are double wall insulated with standard galvanized or optional stainless exterior. Interior is heat and corrosion resistant aluminized steel. Heat source is multiple gas burners with 125°-550° thermostatic control. Legs are epoxy coated or optional stainless. Casters are also available.

Standard accessories include 6 skewers, safety pilot system, safety grate, and waterpan.

### Rack System

Optional rack guides (see SM-30-R above) hook onto skewer rests supporting up to 9 racks.

MasterRange® Smokehouses cook fast. Ribs are done in 1 hour with a taste that generally requires 12 hours. Clean up is simple. Product quality is excellent. For a complete selection of optional roasting utensils available, see catalog.

MODEL	WIDTH	BTU	WEIGHT
SM-24*	24"	45,000	330
SM-30*	30"	60,000	380
SM-36*	36"	75,000	435

\*please indicate -L or -R for left or right door hinging, STD for standard or SS stainless steel front and sides, N for natural or P for propane gas.

***Congratulations on your purchase of a Town Food Smokehouse. It will give you many years of trouble free use if it is properly used and maintained. Please call our customer service department at 718/388-5650 if you have questions regarding equipment operation or care.***



MasteRRange® Smokehouses have been carefully engineered and constructed with the best possible workmanship and materials to provide many years of satisfactory service. Proper installation is vital if optimal appearance and performance is to be achieved.

#### **RECORD OF OWNERSHIP**

For your records, please record the following information as it will be required in the event service is required.

DATE \_\_\_\_\_ MODEL \_\_\_\_\_ SERIAL NUMBER \_\_\_\_\_ TYPE OF GAS \_\_\_\_\_

DEALER \_\_\_\_\_

DEALER ADDRESS \_\_\_\_\_

#### **MASTERRANGE SMOKEHOUSE®: THE BEST WOOD/GAS SMOKER AND ROASTER EVER MADE!**

MasteRRange® Smokehouse's unique method envelopes the product in moisture during barbecue. Dry heat melts the fat onto the drip shields creating flavorful smoke. Excess fat drains into the water pan adding basting flavor. Be sure to keep water in the water pan at all times.

#### **What can a Town Smoker do for me?**

A MasteRRange® Smokehouse can barbecue, roast and smoke meat, fowl, fish, sausage and more.

#### **What are the benefits of a Town Smokehouse?**

A MasteRRange® Smokehouse makes lots of good juicy, smoky barbecue fast. Serve barbecue with a 12 hour taste-in 2 hours. Clean up is easy—just wash the waterpan and clean the Smokehouse interior when warm.

#### **Why are Town Smokers unique?**

A MasteRRange® Smokehouse can get excess fat off meats without drying it out or flare-ups. Like an outdoor gas grill, smoke and the barbecue flavor is created by smoke from drippings. A MasteRRange® Smokehouse has a water pan and drip shields. The drip shields get very hot from the heat from the gas burners below. When drippings make contact the shields, smoke is generated and...like magic, barbecue is created without wood smoke.

The rest of the story is the water pan. Ribs have lots of fat that will flare up on a grill when the fat melts. The Smokehouse is capable of high heat to melt the fat due to the water pan. The water pan also prevents the product from drying out, called shrinkage. It catches excess drippings and prevents them from making a grease fire...as long as there is water in the water pan.

#### **CAUTION**

Put water in the water pan before use. Check the amount of water in the pan during operation and carefully refill as necessary. Clean and refill the water pan after each use of the Smokehouse. Inadequate **amount water in the water pan could result in fire.** Monitor the drip pan water level to assure sufficient water. After a load of ribs, empty the drip pan into a bucket and cool the contents. Skim the fat after it hardens. If cooking brisket, it will be necessary to add water during the process. Do not be fooled by a drip pan loaded with liquid—it could be fat and cause a grease fire.

#### **Will a Town Smokehouse do wood smoking?**

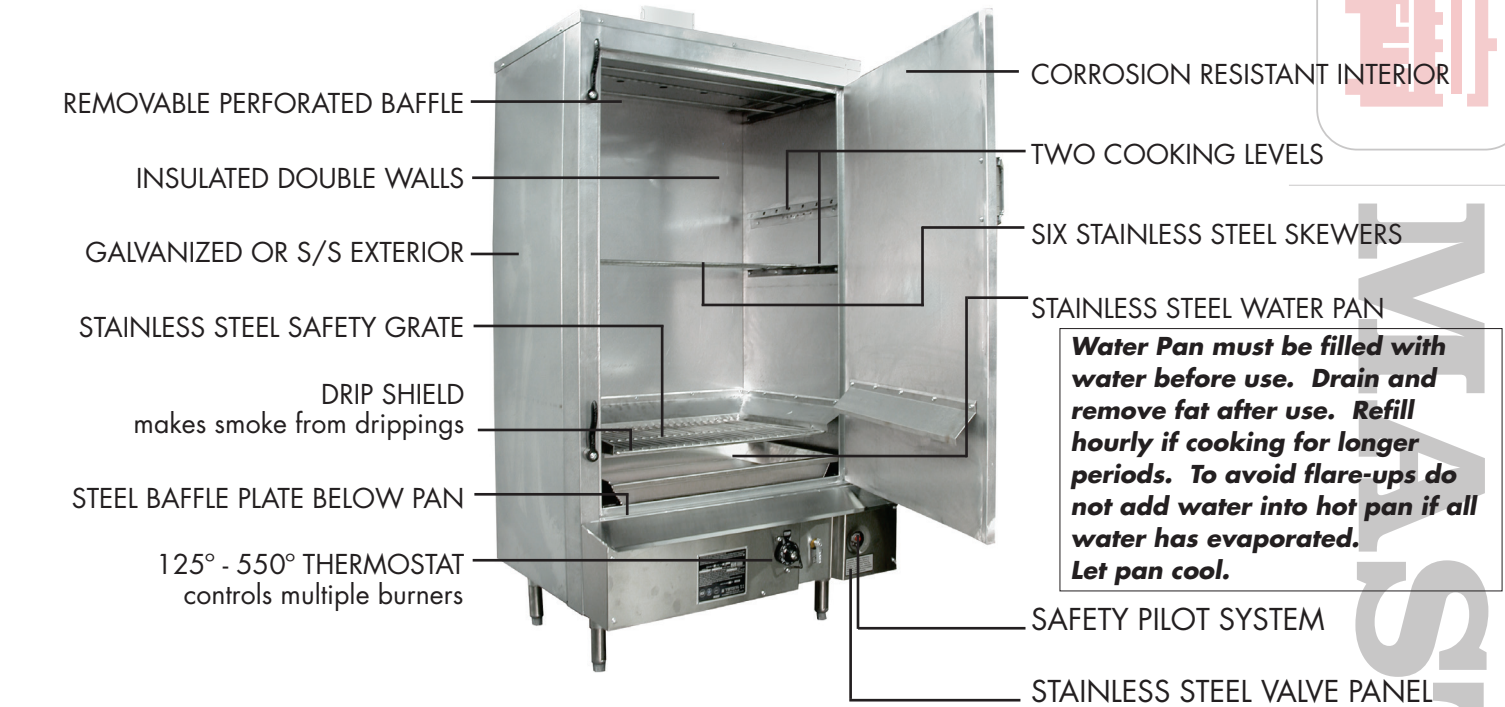
Yes. When the barbecue process is nearly finished, follow the instructions to insert the woodchip box. The chips or chunks reach smoldering temperature as the Smokehouse finishes the barbecue process. When the barbecue process is complete and the chips are smoking, shut off the unit and let it smoke.

#### **How is the Smokehouse used?**

The standard MasteRRange® Smokehouse comes with 6 stainless steel skewers. These are used for ribs. Chickens are suspended from the skewers on "S" hooks, ducks and turkey on duck hooks. Suckling pig is done on the 3 star hook, large cuts of meat are roasted on the barbecue pork hook. Stainless steel racks are available for fish, brisket, prime rib, beef jerky, and other products.



SMOKEHOUSE FEATURES



**Water Pan must be filled with water before use. Drain and remove fat after use. Refill hourly if cooking for longer periods. To avoid flare-ups do not add water into hot pan if all water has evaporated. Let pan cool.**

APPROXIMATE COOKING CAPACITIES						OPTIONAL RACKS AND RACK GUIDES		
model	width	burners	ribs	chickens	tenderloin	size	racks	guides†
SM-24-*	24"	3	100 lbs.	12	30 lbs.	17" x 20"	244332	244009
SM-30-*	30"	4	130 lbs.	18	40 lbs.	23" x 20"	244335	244009
SM-36-*	36"	5	175 lbs.	24	55 lbs.	28¾" x 20"	244336	244009

\* please specify left or right door hinging, finish, and type of gas, and any options when ordering

Optional Stainless Steel Exterior, Legs and Casters

For durability, ease of cleaning and a good-looking unit, specify stainless steel (e.g. SM-24-\*-SS-†) when ordering. Casters and stainless steel legs are also available.

Where should I put my Town Smokehouse?

Put the Town Smokehouse under a hood. A kitchen exhaust system creates a vacuum in the kitchen. If the 6" flue pipe is connected to the outside, exhaust will not vent but return to the kitchen. In addition, the metal door and frame as well as cap joints will sometimes allow smoke to escape. This is normal. If the unit is under a hood, the smoke is captured and exhausted.

The First Time using your Smokehouse?

The Smokehouse arrives with the interior coated with the oil used in manufacturing steel. Be sure to clean the interior using soapy water. After the interior is clean and the soap film removed, wipe the interior with cooking oil. With the pilot lit and the water pan removed, turn the thermostat to 550°F and let the oil soak into the steel surface for 30 minutes. This process is similar to seasoning a cast iron fry pan.

Versatility is our specialty.

MasterRRange Smokehouses can roast and barbecue slabs of ribs (2-5 lbs. each), chicken, turkey, duck, and/or chicken wings; even prime rib, brisket or pork butts. Optional racks and guides are required for product that cannot be suspended from the standard skewers.



## MARINATE FOR TASTIER RESULTS

The unique flavor found in Smokehouse cooked foods is a result of the marination process, moisture retention by use of the waterpan and the smoke created by drippings of the meat during the cooking process. Other meats such as prime rib are cooked for longer times at lower temperatures. The ribs and fowl may be soaked in a marinade 2 days prior to cooking. Our favorite marinade (adjust to taste, of course) follows. Reduce proportionately for smaller batches.

### Chuck's Marinade Sauce for 50 lbs baby back ribs (26-28 slabs)

2	gallons onion barbecue sauce	6 oz.	garlic powder
1	gallon hickory flavor barbecue sauce	3-4 oz.	black pepper
6	oz. curry powder	1 oz.	chili powder
	white wine (Sauvignon Blanc or Chardonnay)	12 oz.	soy sauce

*Rinse product then marinate in a container (like a tote box) filled with this sauce and cover. Refrigerate for the marination period.*

### Rib Preparation Procedure

- 1) Ribs are to be in slabs and not frozen.
- 2) Trim as necessary.
- 3) Score slabs on the bone/fatty side. Run a knife blade down the length of the slab (perpendicular to the bones) 5 or 6 times.
- 4) Chop only 1" in from both edges between each rib. This allows the flavor to soak into the meat. It also makes the ribs easier to separate from each other when chopping after being cooked.
- 5) Coat each slab of ribs with sauce and stand them on their sides (like file cards) in a tote box.
- 6) The tote box should have enough marinade to cover all ribs (18" x 26" x 9").
- 7) After 24 hours of marinating in a cooler, rotate the ribs to insure each slab is thoroughly coated. Return product to the cooler for the final 24 hours.
- 8) After 48 hours of marinating in the cooler, the ribs are ready for cooking.
- 9) Allow the ribs to come to room temperature only prior to cooking.

### Barbecued Fowl

Fowl can be marinated in the same sauce and refrigerated as above. To cook, hang them from "S" or duck hooks and suspend these hooks from skewers. Ribs and fowl can be cooked together. Barbecue time depends on product size. Smaller fowl cook faster than ribs; game hens can be ready to serve in 20 minutes!

#### Peking Duck

Leave neck, head and body intact. Clean and eviscerate duck through vent, then seal vent racks, place fish in Smokehouse and start.

#### Tying or sewing skin

Insert needle valve of air pump into neck between skin and neck bones to separate skin from the body with a cushion of air. Quickly and carefully remove the air needle and tie off the neck below the opening so the skin and body remain separated by the trapped air. Hang the duck using a #248008 duck hook. Hang the duck and let drip according to the tradition. Cook by suspending the hooks from the upper rest only as the lower rest will not provide enough height.

### Smoked Fish

Place filled optional woodchip box in unit. Place fish on the optional guides and racks in Smokehouse and start. Cook for 15 minutes, and shut unit down, allowing the unit to smoke the fish. Cooking time varies with size and weight of fish.

### Pork Tenderloin

Trim to ½ lb. per section before marinating; same skewer capacity as ribs.



## GENERAL GUIDELINES AND METHODS

The following capacities are approximate and intended to give the operator guidelines. All sizes have two cooking levels and six skewers. Each level will accommodate 3 skewers with:

**SM-24** 10 slabs of ribs per skewer, total of 60 slabs.

**SM-30** 13 slabs of ribs per skewer, total of 78 slabs.

**SM-36** 16 slabs of ribs per skewer, total of 96 slabs.



### General Cooking Guide

Smokehouses are designed for skewer roasting and smoking of ribs, tenderloin, duck, chicken, and other cuts of meat. Other foods such as roasts and chicken wings can be roasted using an optional rack system. The unique flavor found in Smokehouse cooked foods is a result of the marination process, moisture retention by use of the water pan and the smoke created by drippings of the meat during the cooking process. Temperature control and length of cooking time are determined by the product being cooked, desired texture and the experience of the chef.

The water pan must be nearly full of water and seasonings at the start of the cooking process. Brought to a boil by heat from the combustion chamber below, the water mixes with drippings from the product above. Rising steam continuously bastes and flavors the product being cooked. While the steaming/basting process prevents shrinkage, dry heat radiates upward from the combustion chamber rendering excess fat. This fat will fall on the hot drip shields and smoke creating a delicious barbecue taste that permeates the meat or into the water pan to continue the basting process. Time to cook is about 45 minutes for ribs and chicken. Allow 1 to 2 hours for turkey, depending on size.

The following is an approximate guide to make barbecued ribs (St. Louis cut, 3 and down) or chicken. The key is high heat, water in the water pan, and short cooking time. Baby back ribs cook faster and use less heat. Butts and shoulders are cooked for longer periods at lower temperatures. Be sure to skim fat and add water to the water pan as needed.

- 1) Marinate the product in a cooler for up to 48 hours prior to roasting.
- 2) Allow product to come to room temperature before cooking.
- 3) Fill the water pan with water to  $\frac{3}{4}$ " below top edge—failure to do so creates a fire hazard.
- 4) Preheat the Smokehouse to 550°F
- 5) Load the oven with product. Position thicker slabs of ribs in the rear. Thinner pieces should be in the front and be removed first as they will cook more quickly. Loading may be easier using long handle ("camp") forks to place the skewers in the Smokehouse.
- 6) Cook for 15 minutes at 550°F.
- 7) After the above 15 minutes, reduce to 450°F, cook for another 20 minutes, open door to determine additional cooking time required.
- 8) Close door and complete the cooking cycle as required. If using the optional chip box, fill with chunks and insert according to instructions.
- 9) Shut down when cooking is done. If using the optional chip box, allow to smoke (about 45 minutes).
- 10) Fat must be removed from the water pan after each use. After it cools, pour the drip pan contents into a bucket. Place the bucket in a cooler; skim the fat after it hardens.
- 11) Cooking time varies with product and load size. If you have questions, please call Town Food.





## RACK SYSTEM

Optional rack guides hook onto the skewer rests as in figures 1 and 2 below. Half section accommodates 4 racks while a full section holds up to 9. The stainless steel racks lock into a tab in the guides as shown as in figure 2. See page 7 for a complete selection of optional roasting accessories.



figure 1



figure 2

## CHIP BOX INSTRUCTIONS FOR WOOD SMOKING

Town Smokehouses create smoke as drippings and marinade come in contact with the drip shield. Chip box use adds smoky flavor to the natural barbecue taste. Refer to figure 3 for chipbox insertion, and figure 5 and 6 below for placement and functionality.

Use the following procedure to for regular smoking, cold smoking and extended period smoking:

- 1) Fill the chip box with wood chips or chunks. Woods most often used include Mesquite, Hickory, or wood from fruit trees. Moisten the top layer of chips. Replace the cover.
- 2) Barbecue normally in the Smokehouse. Turn off the main gas valve about 10 to 15 minutes before the product is completely cooked. Turn Smokehouse off by turning the valve clockwise. See figure 4 below.
- 3) When the oven is cool enough to insert the chip box without any danger to you, carefully place it in front of the water pan and lower into the combustion chamber (figure 3). Chip box clips allow it to hang on the lower door frame as shown below in figure 5. Make sure chip box cover is on so wood does not burn. It may be necessary to shift the baffle plate to the rear of the unit to allow sufficient space for the chip box to be inserted.
- 4) Close the door and turn on the main burners. Turn burners off when product is done (about 10 minutes); the chips will have started to smoke. Smoking will last up 1 hour. Remove the product when finished. Use caution—the meat will be very hot. Remove any wood ashes have fallen into the combustion chamber before using the unit.

### cold smoking

Start chip box first. To quickly cool the Smokehouse, fill the water pan with ice cubes and place product in unit.

### extended period smoking

Large capacity chip boxes are available. Models and sizes are on page 7.

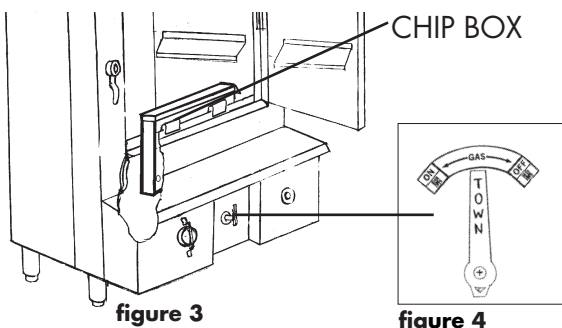


figure 3

figure 4



figure 5



figure 6



## ORDERING GUIDE

The standard exterior finish is galvanized with epoxy coated legs. The standard interior is a special heat reflective, corrosion resistant type of steel liner. Standard accessories include 6 stainless steel skewers, stainless steel water pan, and a stainless steel safety grate.

### MODELS

SM-24: 24" wide

SM-30: 30" wide

SM-36: 36" wide

### DOOR HINGING

Please indicate -L (left) or -R (right) after model number

### TYPE OF GAS

natural

propane

### STANDARD EXTERIOR FINISH

galvanized

### OPTIONAL EXTERIOR FINISH

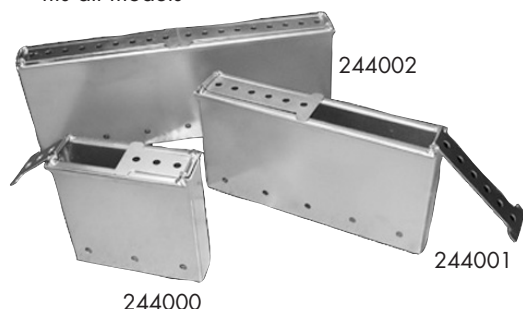
stainless steel front, ends, and legs

### WOOD CHIP BOXES

smoking times are approximate

number	fits model	smoking time
244000 <sup>°</sup>	SM-24	30 minutes
244001	SM-30	45 minutes
244002	SM-36	90 minutes

<sup>°</sup>fits all models



### INTERIOR OPTIONS

extra set of 6 stainless steel skewers

249420 fits SM-24

249425 fits SM-30

249430 fits SM-36

### EXTERIOR OPTIONS

number description  
250510 set of (4) 4" casters, 2 with brake

### RACK GUIDES (figure 2, page 6)

rack guides fit all units and are required if racks are used

number description  
244009 9 level rack guide

### STAINLESS STEEL RACKS

(see figure 1, page 6)

number	fits model	size
244332	SM-24	17" x 20"
244335	SM-30	23" x 20"
244336	SM-36	28 <sup>3</sup> / <sub>4</sub> " x 20"

### OPTIONAL ROASTING ACCESSORIES

Town offers these stainless steel hooks and needles to facilitate cooking chicken, duck and meats.

