



# TOWN

FOOD SERVICE EQUIPMENT CO., INC.

Town Food Service Equipment Co., Inc.  
Town Food Service Equipment Co., Inc.

Project \_\_\_\_\_

Item Number \_\_\_\_\_

Quantity \_\_\_\_\_



800/221.5032  
718/388.5650



718/388.5860



customerservice@townfood.com



townfood.com



## SR-18, SR-18R Stock Pot Range

### Models

SR-18 and SR-18R are available for use with either Natural or Propane fuel. Designed for stock preparation. Designed for use with standard 55 quart – 120 quart commercial stock pots.

### General

The SR-18 stock pot ranges are basic units designed for stock pot use. A wok adaptor is available. The unit features a cast iron spider grate top, and Town's high-BTU input, 2-ring burner. This is the only burner available. A stainless steel front shelf is supplied. A Delta T-rated solid brass valve, with a solid metal handle is standard. The open construction allows easy cleaning. The outer body and the legs are stainless steel. A rugged interior chassis, formed from heavy-duty steel angle iron, is standard. Front or rear manifold connections available as an option. Individual or battery installation. A gas pressure regulator and galvanized drip pan are included with the unit.

### 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
- Heavy-duty "spider" cast grate top
- Solid-brass valve, with metal handle
- Stainless steel exterior
- Stainless steel front shelf
- Rugged, durable angle iron chassis
- High output 2-ring burner
- Clog-resistant standing pilot, with control valve
- NYC OTCR and MEA-approved
- MA Board of Plumbing and Licensure-approved

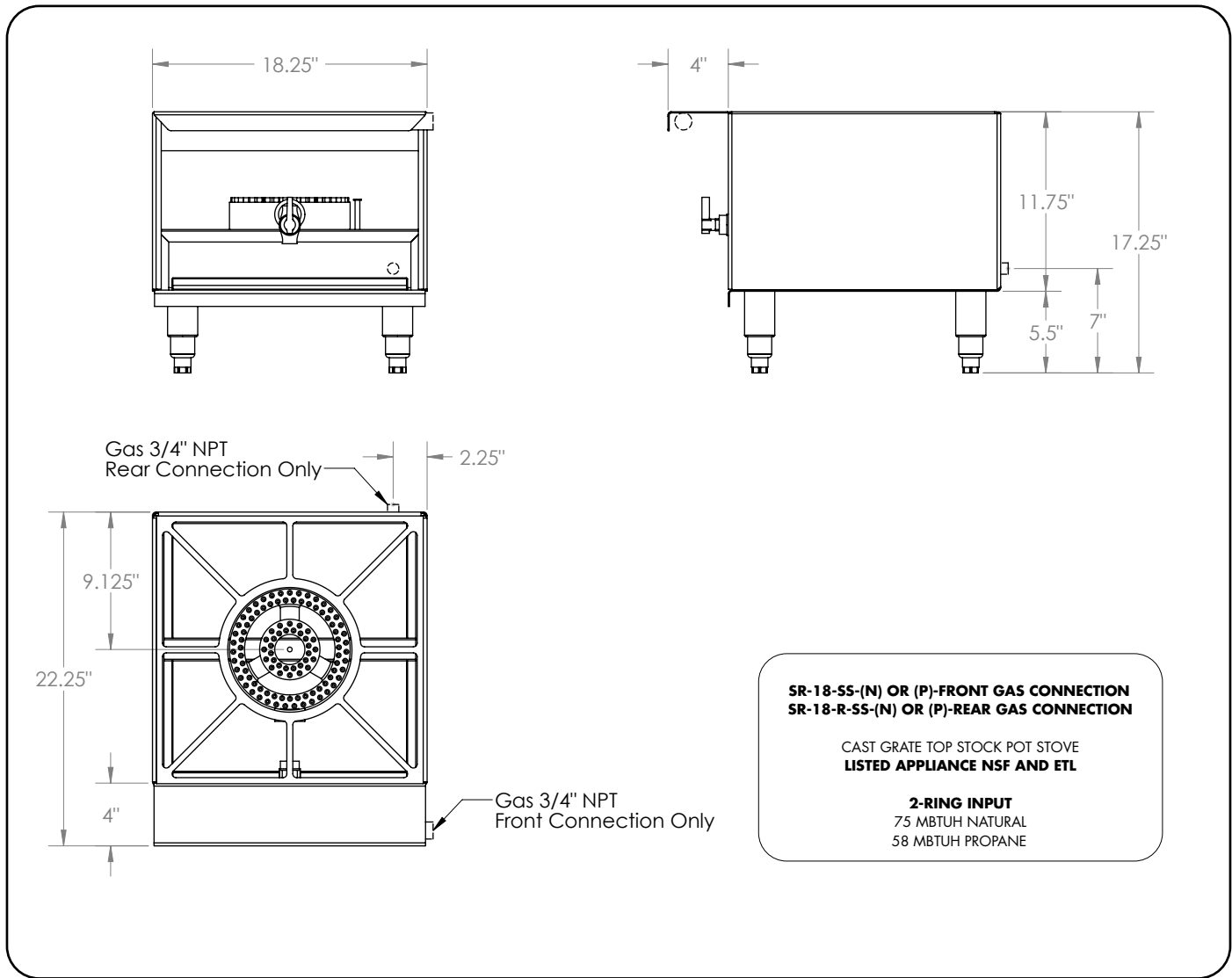
### Options

- Custom leg height
- Castors
- Stainless steel drip pan
- Wok adaptor
- Pilot gas safety system



SR-18 with front manifold

# STANDARD DIMENSIONS AND TECHNICAL DATA



## 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-combustible floors only.

**TOWN RESERVES THE RIGHT TO CHANGE DESIGN WITHOUT NOTIFICATION.**



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