



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-24-G Stock Pot Stove

Model

SR-24-G is a premium, grate-top, stock pot stove. Units are available for use, with either Natural or Propane fuel.

General

Complete stainless steel exterior, using fully-welded construction. No exterior fasteners are used.

The SR-24-G Grate Top Stock Pot Range offers very high BTU input (137 MBTU) with the supplied (standard) 3-ring burner, complete with Town's exclusive clog-resistant pilot. An aluminized heat shield, between the combustion chamber and outer body, ensures cool operation of the unit. Delta T-rated, solid-brass valves, with solid-metal handles, are standard. The outer body, and legs, are stainless steel. A rugged interior chassis, formed from heavy-duty steel angle iron, is standard. Rear gas connection, pressure regulator and stainless steel drip tray are standard.

Features

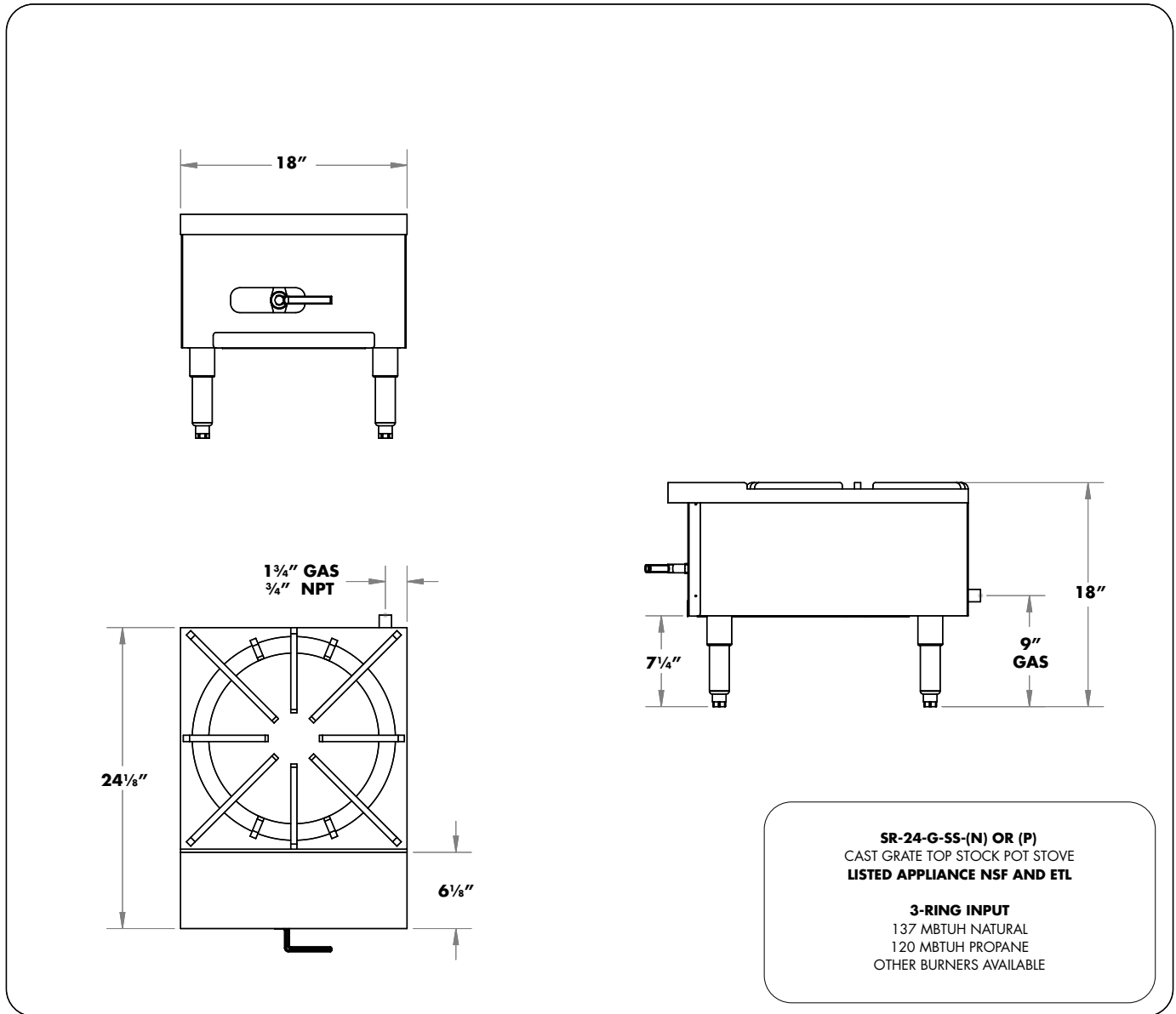
- Design-certified by ETL to conform to ANSI Z 83.11-2009
- Design-certified by NSF International and/or ETL to conform to ANSI/NSF-4
- Heavy-duty, cast iron grate top; interior heat shield
- Solid-brass, Delta T-rated valves
- All stainless steel exterior construction
- Rigid, durable, angle iron chassis
- High-output burner is standard
- Clog-resistant standing pilot/with control valve
- Stainless steel legs, with "bullet" adjusters
- 3/4" NPT rear-gas connection, with regulator
- NYC OTCR and MEA-approved
- MA Board of Plumbing and Licensure-approved

Options

- Volcano, shield (duck) tip burners are available
- Custom leg height
- Double-insulated chassis
- Castors, with cross bracing
- Pilot gas-safety system
- Asian smallwares, such as woks, ladles and shovels



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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