



# TOWN

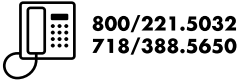
FOOD SERVICE EQUIPMENT CO., INC.



Project \_\_\_\_\_

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

Quantity \_\_\_\_\_



718/388.5860



customerservice@townfood.com



townfood.com



## SR-24-M 13" Mandarin Chamber Wok Range

### Model

SR-24-M is available for use with either Natural or Propane fuel.  
Designed for use with 14"-16" Mandarin-style woks.  
Can be converted for use as a stock pot range, by purchasing a grate top.

### General

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

The SR-24-M utilizes Town's heavy-duty stock pot stove body, coupled with a high-powered jet burner, to offer true Asian cooking, in minimal space and without the need for water cooling. A Town 23-tip jet burner is supplied with this unit. Other burner choices are available: Refer to our burner cut sheet for selection. This unit is supplied with Town's exclusive, clog-resistant pilot. An aluminized heat shield, between the combustion chamber and outer body, ensures cool operation of the unit. A Delta T-rated solid brass valve, with a knee handle, is 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

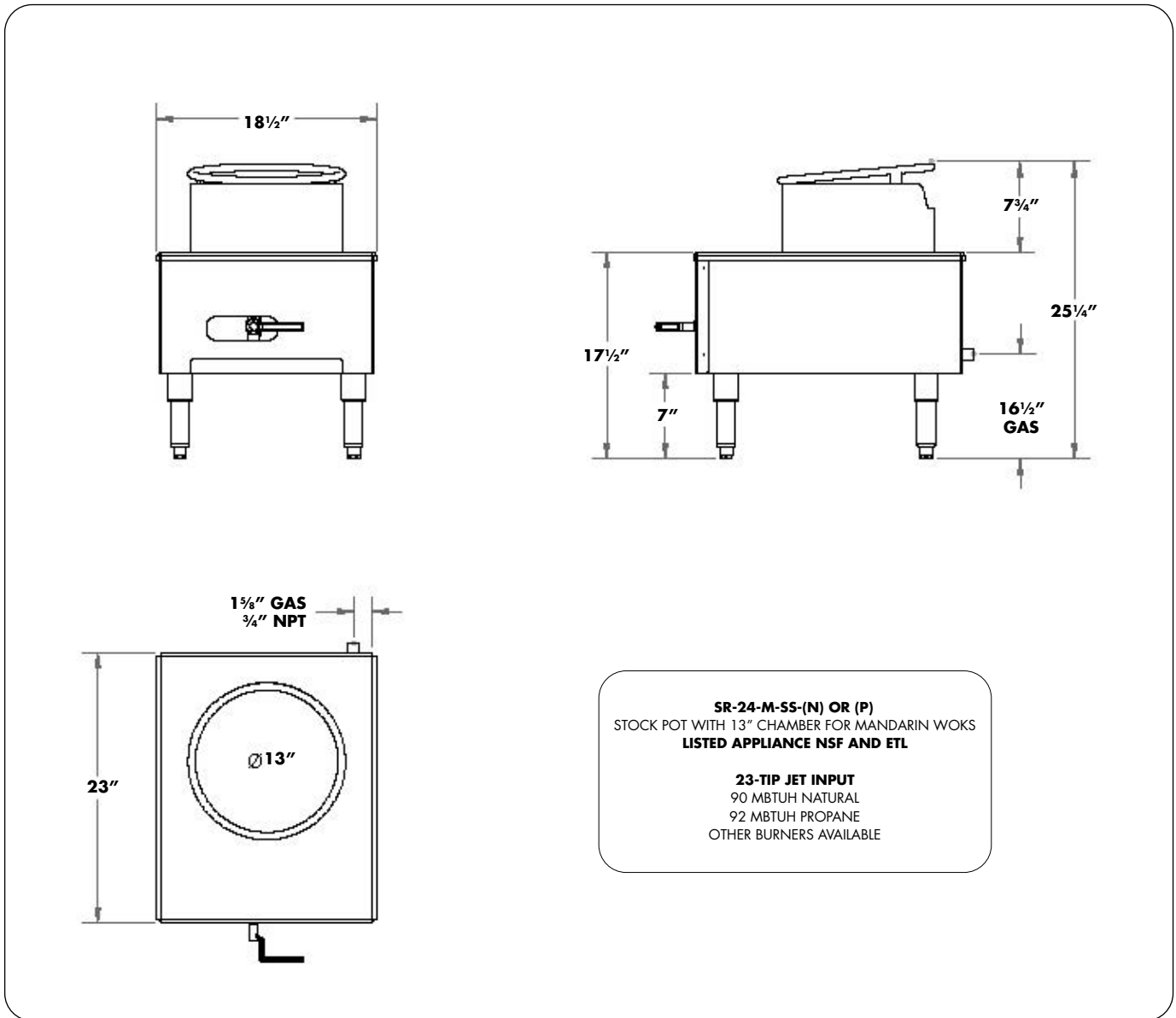
- Design-Certified by ETL to conform to ANSI Z 83.11-2009
- Design-Certified by NSF International and/or ETL to conform to ANSI/NSF-4
- Heavy-duty steel wok chamber, black epoxy painted finish
- Interior heat shield
- Solid brass Delta T-rated valves
- All stainless steel exterior construction
- Rigid, durable angle iron chassis
- 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
- Casters, 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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Town Food Service Equipment Co., Inc. logo in Chinese characters: 镇富公司

FOOD SERVICE EQUIPMENT CO., INC.



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