

**DO NOT DISCARD INSTRUCTIONS. THIS MANUAL MUST REMAIN WITH THE UNIT FOR FUTURE REFERENCE.
THIS EMERGENCY INFORMATION MUST BE PROMINENTLY DISPLAYED.**



TOWN

發富公司

FOOD SERVICE EQUIPMENT CO., INC.
72 BEADEL STREET BROOKLYN, NY 11222

800/221.5032 718/388.5650 718/388.5860 customerservice@townfood.com www.townfood.com



MASTERRANGE



York



STOCK POT STOVE OWNER'S MANUAL

SR-18 stock pot range, grate top, front manifold | SR-18R stock pot range, grate top, rear manifold
SR-24 stock pot range, grate top | SR-24C 16" Cantonese wok top range | SR-24M 13" Mandarin wok top range

SECTION 1 INSTALLATION INSTRUCTIONS

FOR COMMERCIAL USE ONLY

Warning

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

For your safety

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Note

Obtain emergency procedures from your local gas supplier if you smell gas near this equipment.

This emergency information must be prominently displayed



Congratulations on your purchase of a Town Food stock pot, or wok top stove. 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.



MASTER RANGE



York

Your new Town Food stock pot, or wok top range has been carefully engineered and constructed with the best possible workmanship and materials to provide many years of satisfactory service. Proper installation is vital if best appearance and performance is to be achieved.

STOCK POT AND WOK TOP RANGE INSTALLATION INSTRUCTIONS

FOLLOW THESE INSTRUCTIONS CAREFULLY

For installation in noncombustible locations only. Minimum clearances from combustible and noncombustible construction are 6" from sides and back. Installation area must be free and clear from combustibles and should not obstruct the flow of combustion and ventilation air.

- 1 Set the unit in the position it will occupy in the cooking area.
- 2 If the floor is not level, set height of each leg by adjusting the foot. Use a spirit level or shallow pan of water set flat on stove grate to check if level and make height adjustments.
- 3 Before connecting gas supply pipe, check clearance around stove by setting largest stock pot on stove grate or wok on ring to be sure handles or edges are clear of other units.
- 4 **SR-24G, SR-24C, SR-24M, SR-18R**
Gas supply line should be connected at the lower rear of the unit. A readily accessible, approved type shut off valve should be roughed into the gas supply line.

SR-18 ONLY

Gas supply line may be connected to either end of gas manifold and opposite end capped. A readily accessible, approved type shut-off valve should be roughed into the gas supply line.

- 5 Gas supply line must be of adequate size to insure maximum efficiency of the unit.
- 6 The front of the unit must be kept clear to avoid restriction of air supply for combustion.
- 7 The installation must conform with the local codes and with the National Fuel Gas Code ANSI Z223.1.
 - a The appliance and it's individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psig.
 - b The appliance must be isolated from the gas supply piping system by closing it's individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psig.
- 8 Local regulations governing gas appliance installations must be complied with.
- 9 Equipment should be under a hood with adequate ventilation.
- 10 Installation should be in noncombustible locations only. Minimum clearances from combustible and noncombustible construction are 6" from sides and back.
- 11 Appliance area must be free and clear of combustibles. Materials such as wood, compressed paper and plant fibers that will ignite and burn must not be exposed near this unit. Local safety codes should be complied with in respect to fire avoidance.
- 12 The unit must be installed with adequate clearance for servicing and proper installation.
- 13 Provisions must be made for adequate air supply.



800/221.5032
718/388.5650



718/388.5860



customerservice@townfood.com



www.townfood.com

13 Use of the supplied pressure regulator is mandatory. For SR-18 with front manifold refer to “SR-18 front manifold units only”, below.

SR-18 FRONT MANIFOLD UNITS ONLY

Stock pot ranges with rear gas manifolds are designed for battery installation with interconnected manifold and are not factory supplied with a gas pressure regulator. At time of installation the purchaser of the equipment must obtain a regulator suitable for battery application. The regulator must be adjustable for an outlet pressure appropriate for the manifold pressure on the appliance. This regulator must:

- a** Be listed by a nationally recognized testing agency.
- b** Have maximum regulation capacity for the total connected load.
- c** Be adjustable to the manifold pressure indicated on the rating plate.
- d** Unless the manifold pressure of all connected appliances is the same, a separate regulator must be supplied for each unit(s) to indicate unit or units having differing manifold pressures.

14 Check that gas valve on unit is in **OFF** position (lever handle at horizontal position) before turning shut off valve on.

15 Check for gas leaks using soapy water or some other suitable leak detector. Do not use open flame for testing.

LIGHTING AND SHUT DOWN INSTRUCTIONS

Be sure that all piping is gas tight and that all air is purged from lines. With main burner valve in **OFF** position (see figure 2), using a screw driver turn pilot screw counter clockwise to **ON** (figure 1) and light pilot located in the combustion chamber. Make sure the pilot stays lit.

All units are equipped with fixed orifices which cannot be adjusted for gas flow. Only ring burners have adjustable air mixers to adjust the air/gas mixture.

Turn right hand burner valve to full on position (figure 2) and adjust air shutter until proper blue flame is burning on both inner rings. Repeat operation for left hand valve only if range is equipped with 3 ring burners.

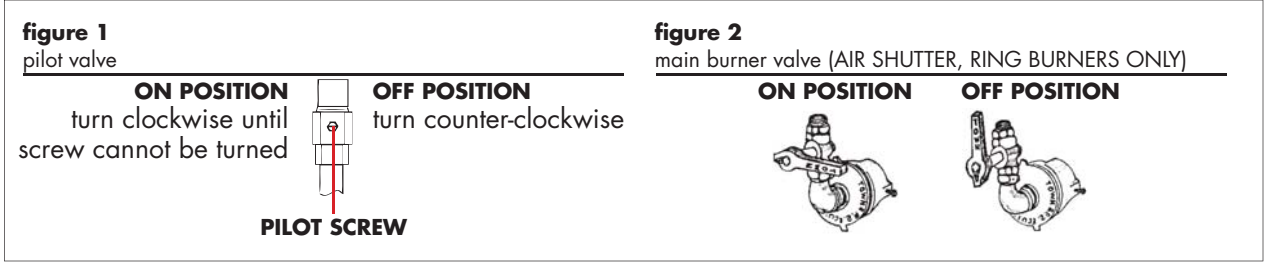
SHUTDOWN

DAILY

Turn burner valves to **OFF** position (figure 2) and turn the pilot screw counter-clockwise (figure 1) until it cannot be turned further.

LONG TERM

For an extended period of time, turn all burner valves to **OFF** position and turn off gas supply to the range.



**DO NOT DISCARD INSTRUCTIONS. THIS MANUAL MUST REMAIN WITH THE UNIT FOR FUTURE REFERENCE.
THIS EMERGENCY INFORMATION MUST BE PROMINENTLY DISPLAYED.**



TOWN

愛富公司

FOOD SERVICE EQUIPMENT CO., INC.
72 BEADEL STREET BROOKLYN, NY 11222

800/221.5032 718/388.5650 718/388.5860 customerservice@townfood.com www.townfood.com



MASTERRANGE



York



STOCK POT STOVE OWNER'S MANUAL

SR-18 stock pot range, grate top, front manifold | SR-18R stock pot range, grate top, rear manifold
SR-24 stock pot range, grate top | SR-24C 16" Cantonese wok top range | SR-24M 13" Mandarin wok top range

SECTION 2 OPERATING AND MAINTENANCE INSTRUCTIONS

FOR COMMERCIAL USE ONLY

Warning

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

For your safety

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Note

Obtain emergency procedures from your local gas supplier if you smell gas near this equipment.

This emergency information must be prominently displayed



STOCK POT AND WOK TOP RANGE OPERATING INSTRUCTIONS

- 1 The front of the unit must be kept clear to avoid restriction of air supply for combustion.
- 2 Do not obstruct the flow of combustion or of ventilation air from the unit.
- 3 Appliance area must be free and clear of combustibles. Materials such as wood, compressed paper and plant fibers that will ignite and burn **must not be exposed near this unit**. Local Safety codes should be complied with in respect to fire avoidance.
- 4 There must be adequate clearance for proper servicing and operation of the equipment.

LIGHTING AND SHUT DOWN INSTRUCTIONS

Be sure that all piping is gas tight and that all air is purged from lines. With main burner valve in **OFF** position (see figure 2), use a screw driver to turn pilot screw counter clockwise to **ON** (see figure 1) and light pilot located in the combustion chamber. Make sure the pilot stays lit.

All units are equipped with fixed orifices which cannot be adjusted for gas flow. Only ring burners have adjustable air mixers to adjust the air/gas mixture.

Turn right hand burner valve to full on position (figure 2) and adjust air shutter until proper blue flame is burning on both inner rings. Repeat operation for left hand valve only if range is equipped with three ring burners.

SHUTDOWN

DAILY

Turn burner valves to **OFF** position (figure 2) and turn the pilot screw counter clockwise (figure 1) until it cannot be turned further.

TEMPORARY

For temporary shut down turn all burner valves to **OFF** position.

LONG TERM

For an extended period of time, turn all burner valves to **OFF** position and turn off gas supply to the range.

figure 1
pilot valve

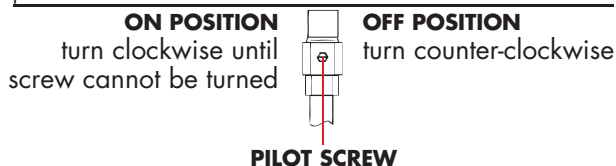
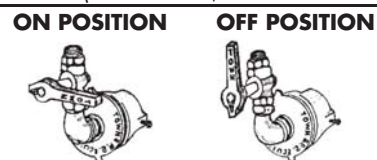


figure 2
main burner valve (AIR SHUTTER, RING BURNERS ONLY)



800/221.5032
718/388.5650



718/388.5860



customerservice@townfood.com



www.townfood.com

STOCK POT AND WOK TOP RANGE MAINTENANCE, CARE AND SERVICE

- When range requires service, contact an authorized gas service company to perform necessary repairs.
- The air mixer and orifice should be cleaned once a year and must be performed by an authorized gas service company.
- Units should be cleaned each evening after daily use. When food spills are observed, they should be wiped off with a damp sponge and the drip pan under the burner must be emptied. Wash drip pan using any common liquid cleaner. Avoid using scouring powders which will remove the finish and cause the unit to rust.
- Should the stock pot bottom or sides blacken with a coating of soot or carbon, the air mixer and orifice should be cleaned. “Carbonizing” results from the gas flame burning with white or yellow tips rather than blue due to improper gas/air fuel mixture.
- Dust and lint accumulation should be removed from between the air mixer shutter and body. The orifice located within the air mixer body should be carefully cleaned being careful not to enlarge the opening.
- The pilot can be removed to clean the air intake ports on the side of the body of the pilot. The pilot orifice can be cleaned using a #78 drill for natural gas pilots or #80 drill for propane pilots.
- Keep this book on hand for future reference.

If assistance is required obtaining service for your stock pot or wok top range, please call our customer service department at 718/388-5650.

EQUIPMENT START UP

Start up by an authorized gas agency is optional. Town will arrange a gas technician from a local service company to light burners and check for proper operation and installation. Cost varies with location and the number of units.

COOKING DEMONSTRATION

Town offers optional on site cooking instruction by professional chefs who are trained in the use of our equipment. Chefs will travel to the installation and provide detailed information about the technical and culinary aspects of stock pot and wok top range cooking. This service is charged per day plus expenses.



800/221.5032
718/388.5650



718/388.5860



customerservice@townfood.com



www.townfood.com

REPLACEMENT PARTS LIST

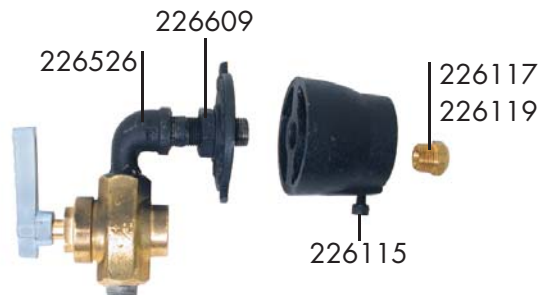
AIR MIXER PARTS

FOR TWO AND THREE RING BURNERS

number	description
226110	air mixer assembly, natural
226111	air mixer assembly, propane
226117	air mixer orifice, natural
226119	air mixer orifice, propane
226115	air mixer set screw
226609	3/8" air mixer nipple
226526	3/8" air mixer street elbow

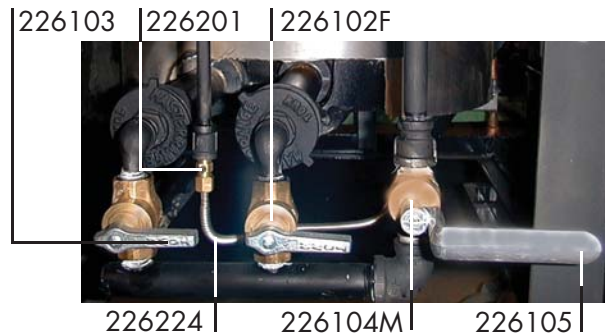
AIR MIXER ASSEMBLY

GAS VALVE NOT INCLUDED



GAS VALVES

number	description
226102F	3/8" NPTF gas valve (sub valve)
226104M	1/2" NPTM gas valve (older units only)
226103	handle for 3/8" valve
226105	handle for 1/2" gas valve
226224	24" x 1/4" s/s compression pilot tubing
226201	1/4" compression x 1/8" IPS pilot valve



STOCK POT RANGE GRATES AND DRIP PANS

number	description
250156	SR-18 top grate (18 lbs.)
250212	SR-24G top grate (42 lbs.)
250213	SR-24C Cantonese wok top (38 lbs.)
250214	SR-24M Mandarin wok top (38 lbs.)
250172	SR-18 stainless drip pan 22 3/4" x 11" (6 lbs.)
250216	SR-24 stainless drip pan 19" x 15" (7 lbs.)



MASTER RANGE



York



800/221.5032
718/388.5650



718/388.5860



customerservice@townfood.com



www.townfood.com



LIMITED WARRANTY

Town warrants stock pot ranges free from defects of workmanship or material for one (1) year from invoice date with the exception of safety pilot systems which are covered by a 90 day warranty. Safety pilot systems installed without drip legs are not covered by this warranty. Defective parts returned prepaid will be repaired or replaced subject to our inspection and returned freight collect. Mishandling or abuse of equipment or components is not covered by this warranty and repairs or replacement will be made at a nominal charge. Labor costs to return or replace parts in this equipment are the responsibility of the purchaser, as are proper installation and adjustments.

RECORD OF OWNERSHIP

FOR YOUR RECORDS PLEASE RECORD THE FOLLOWING INFORMATION OF YOUR STOCK POT STOVE:

MODEL NUMBER _____ SERIAL NUMBER _____ DATE OF PURCHASE _____

DEALER _____ DEALER'S PHONE NUMBER _____



TOWN

愛富公司

FOOD SERVICE EQUIPMENT CO., INC.

72 Beadel Street Brooklyn, NY 11222



800/221.5032
718/388.5650



718/388.5860



customerservice@townfood.com



www.townfood.com