



TOWN

Town Food Service Equipment Co., Inc.

FOOD SERVICE EQUIPMENT CO., INC.

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

Item Number _____

Project _____

Quantity _____



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 units feature a cast iron spider grate top and Town's high BTU input two 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

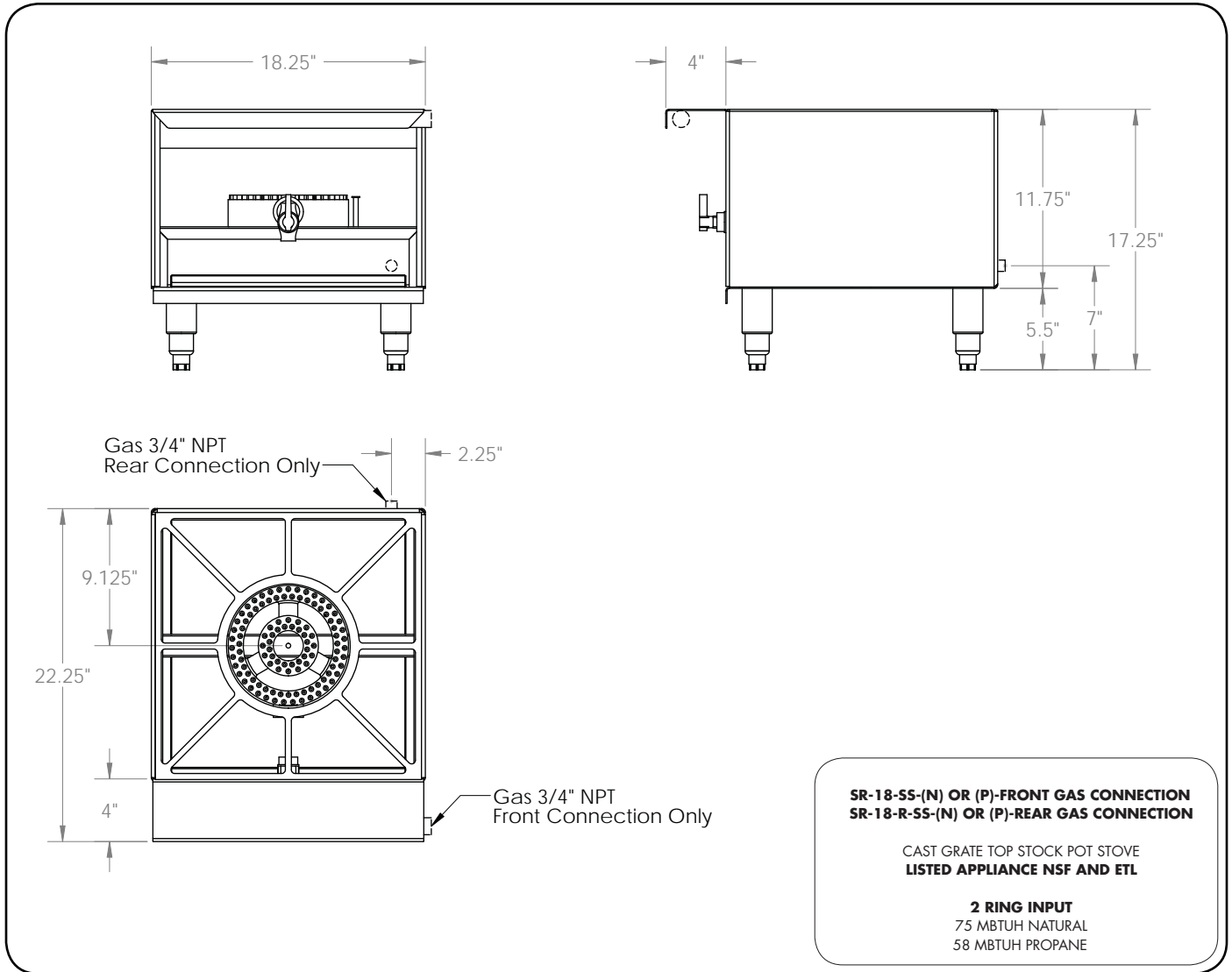
Options

- 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 PROFESSIONAL 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 combustibile 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: 豐公司

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