



TOWN

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FOOD SERVICE EQUIPMENT CO., INC.

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Project _____

Item Number _____

Quantity _____



SR-24-M 13" Mandarin Chamber Wok Range

Model

SR-24-M is available for use with either Natural or Propane fuel. It is designed for use with 14"-16" Mandarin style style woks. It 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 power 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. The 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 a stainless steel drip tray are standard.

Features

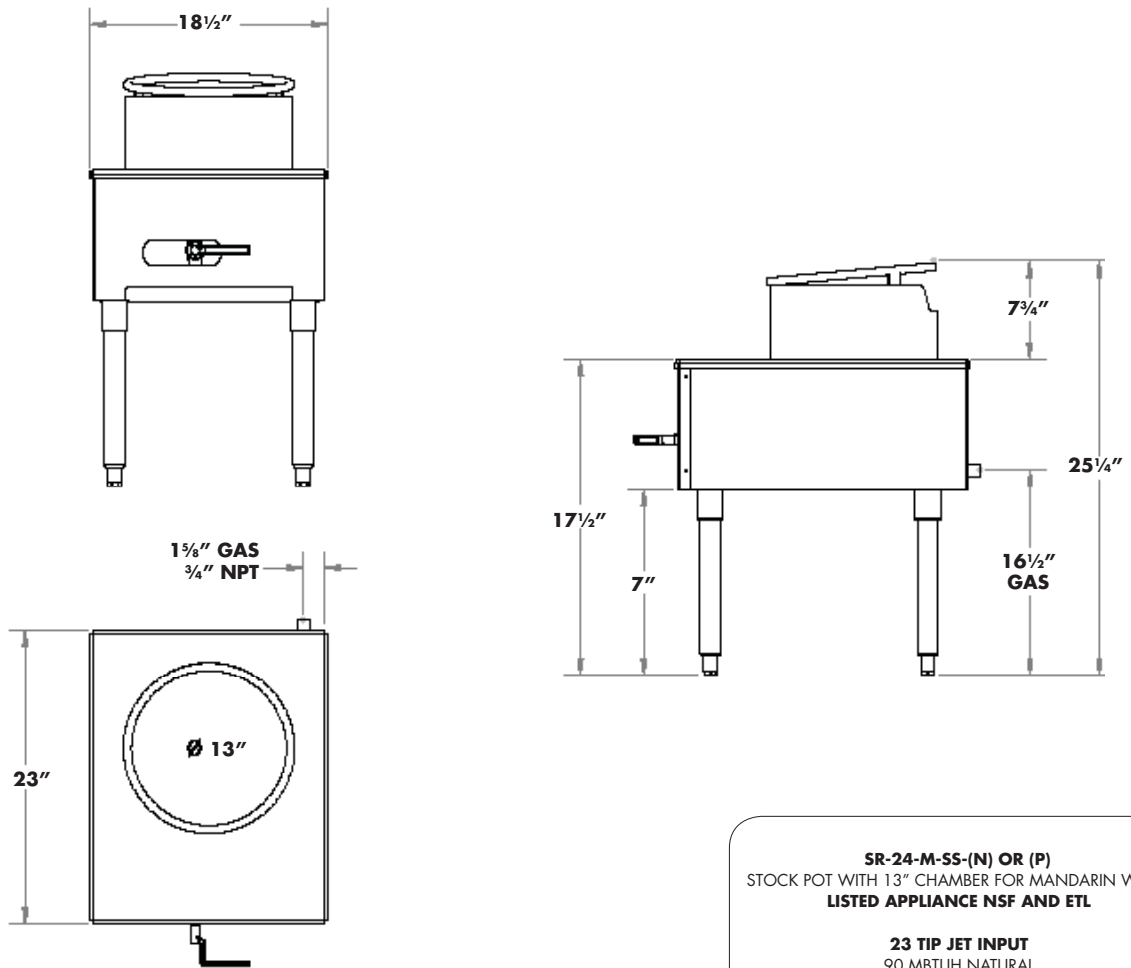
- Design certified by ETL to conform to ANSI Z 83.11-2009
- Design certified by NSF International and/or ETL to conform to ANSI/NSF-4
- Heavy duty steel wok chamber, black epoxy painted finish
- Interior heat shield
- Solid brass Delta T rated valves
- All stainless steel exterior construction
- Rigid, 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



SR-24-M-SS-(N) OR (P)
STOCK POT WITH 13" CHAMBER FOR MANDARIN WOKS
LISTED APPLIANCE NSF AND ETL

23 TIP JET INPUT
90 MBTUH NATURAL
92 MBTUH PROPANE
OTHER BURNERS AVAILABLE

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 combustibile floors only.

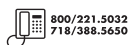
TOWN RESERVES THE RIGHT TO CHANGE DESIGN WITHOUT NOTIFICATION.



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