

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



TOWN



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



YF-STMR-SS

Steamer Range with AutoFill Owner's Manual

OPERATING 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 Steamer.

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 with any questions regarding equipment operation or care.

Your new Town Food steamer 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 optimal performance is to be achieved.

OPERATION INSTRUCTIONS

GAS FIRED STEAMER WITH AUTOFILL

The Town custom steamer features Autofill. This feature automatically maintains the proper water level in the steam generation tank. No electrical connections are required for the operation of this feature.

FIRST TIME OPERATION OF THE STEAMER

VERIFY THAT THE DUMP VALVE IS CLOSED BEFORE TURNING ON THE WATER. IT IS THE YELLOW HANDLED VALVE LOCATED ON THE FRONT AT THE BOTTOM OF THE UNIT. IT IS CLOSED IF IT IS PARALLEL TO THE UNIT.

PROCEED WITH THE FOLLOWING AFTER CONFIRMING THAT THE DUMP VALVE IS CLOSED:

INITIAL STARTUP

- 1) Turn on the water green wash valve handle. Water must flow in a steady stream from the front to the back drain gutter of the unit. Adjust water so flow is steady without any spill over or excess cavitation.
- 2) Open the bottom door of the steamer cabinet to expose the steamer pan. Prime the tank (on startup only) by adding approximately 1" of cold water. This will speed up the Autofill process. Once Autofill is functioning this will only need to be done when the tank is drained for cleaning.
- 3) Keep the door open, and verify that Autofill is working- water level in tank will rise. When it reaches 3" close the door.
- 4) Turn on the burner – follow directions for lighting burner with a pilot safety device. The burner must be completely on. Handle should be vertical. The burner in this unit is either on or off, there is no intermediate adjustment.
- 5) Steam should be produced within 30 minutes of the burner being turned on.
- 6) When steam starts, open door and check that there are several inches of water in the tank. Autofill will maintain this level. If it does not or there is no water in tank turn off the burner to avoid damage to the tank.
- 7) **The water wash must remain on when the unit is in operation. At shutdown turn off the burner, allowing water to run for 10 minutes before tuning off the water.**
- 8) After tank has been primed, it will maintain Autofill provided the water wash is used during operation. It is not necessary to prime the tank each time the unit is operated.

DUMP VALVE

The steamer tank is equipped with a dump valve. The yellow valve handle is located near the left bottom side of the unit. This purpose of the valve is allow water to be drained from the main tank without removing it from the steamer.

STEAMER TANK

Tank should be cleaned and de-scaled periodically. Town recommends cleaning the tank a minimum of 3 times per year or more if scaling or mineral deposits are present. Use the dump valve to empty the water in the tank. After cleaning, flush out the tank by running water into it with the manual faucet and leaving the dump valve open. When the tank is clean follow the first time operation instructions to refill the tank.

We recommend keeping a spare pilot safety valve, thermocouple and pilot on hand for repair. These parts are consumable and will eventually need to be replaced. Contact your dealer or Town Food to purchase the parts.

For technical support and warranty assistance contact Town Food Service at 718/388-5650, Monday through Friday from 9am to 5pm. No warranty claims will be honored unless Town is contacted and authorizes the repair and/or service of the equipment. Warranty service is available Monday through Friday from 8am to 5pm only. Overtime, night work or weekend repairs are not covered.

SPARE PARTS

item number

description

No. 249011

complete safety head TS11K—OUT only

No. 249011H

safety head repair kit TS11K—OUT only

No. 252238

heavy duty plated 36" threaded thermocouple for "L" style safety pilot

No. 252239

"L" style safety pilot (2 orifices for natural and propane gas included).

No. 226224

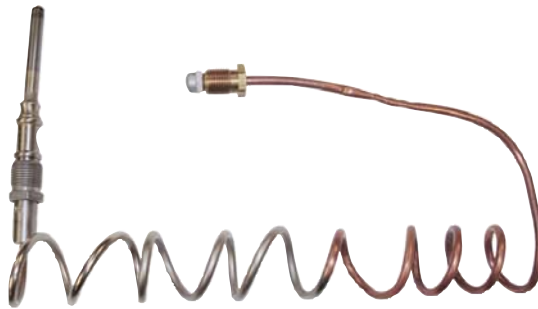
¼" x 24" flexible tubing for pilot

No. 226236

¼" x 36" flexible tubing for pilot



TS11 pilot safety



heavy duty plated threaded thermocouple



flexible tubing

"L" style safety pilot



800/221.5032
718/388.5650



718/388.5860



customerservice@townfood.com



www.townfood.com





WARRANTY

Town warrants all ranges and smokehouses 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 SMOKEHOUSE:

MODEL NUMBER _____ SERIAL NUMBER _____ DATE OF PURCHASE _____

DEALER _____ DEALER'S PHONE NUMBER _____



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