



TOWN

FOOD SERVICE EQUIPMENT CO., INC.



Project _____

Item Number _____

Quantity _____



800/221.5032
718/388.5650



718/388.5860



customerservice@townfood.com



townfood.com

Steamer Range, and Cabinet, with "AutoFill"



Models

YF-STMR-SS is the 24" and 34" base models.

Natural or Propane fuel models are available.

Custom dim sum adapter is available.

Custom designs for this unit are available.



General

The Town YF-STMR is a gas-fired, four-level steamer range. It is self-contained, and requires only gas and water connections. The unit features "AutoFill", which automatically maintains the proper water level in the steam tank, and ensures constant steam production. The unit is not thermostatically-controlled. The primary usage is for cooking Asian foods, such as dumplings or dim sum. Foods such as whole fish, or soup, can be steamed in this unit. It can be used to cook any food that requires high, continuous heat, from steam. Exterior of unit is constructed of 304 stainless steel. The steam-generation tank is heavy-duty stainless steel. The doors are double-wall insulated, complete with a positive latching mechanism. The interior fire chamber is constructed with stainless, and is insulated, by 1" thick fiber ceramic material. Unit is fired by a high-power, 32-tip jet burner (116 MBTUH, nat gas). A pilot-safety gas valve is provided. The unit can be customized with different body and cabinet sizes, as well as custom dim sum steamer plates.

Standard Features

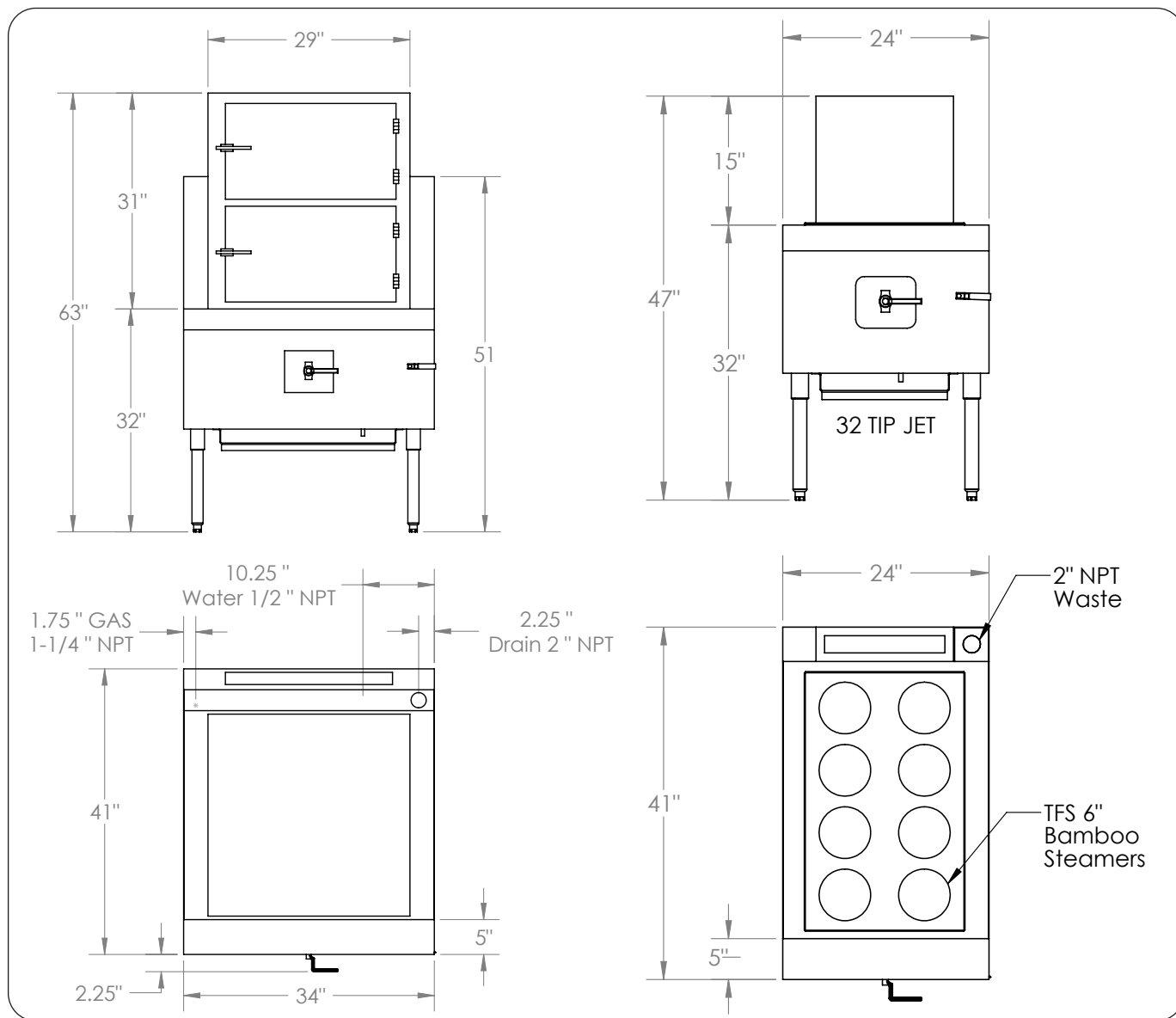
- Listed by ETL to conform to ANSI z83.11
- Listed by ETL to conform to ANSI/NSF-4
- 2-door, stainless steel steam cabinet, with 4 total shelves
- 4 perforated stainless steel trays, to hold product for steaming
- Stainless steel, positive lock latches
- "Autofill" water tank, with dump valve
- Steam tank access, from the top of unit, for easy cleaning/de-scaling
- Single-valve control, with pilot-safety device

Options

- Custom-size steam cabinets
- Custom-size base unit
- Dim sum steamer plate, to replace cabinet
- Drop or slide-in base units
- Pedestal-mounted, manual faucet
- Cabinet doors can be hinged left or right



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 NSF-4/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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