



TOWN

FOOD SERVICE EQUIPMENT CO., INC.

豐公司
富司

800/221.5032
718/388.5650

718/388.5860

customerservice@townfood.com

www.townfood.com

Item Number _____

Project _____

Quantity _____



Wok Ranges

Models

All styles feature cast iron wok rings- 13" Mandarin and 16", 18", 20", 22" Cantonese hole sizes are standard. All models are available with or without flue risers. Rear gutters are standard. One chamber units have stainless steel perforated strainer in gutter. Front access sink available for this model as an option.

YORK 1-6 chambers, Max. 138" long/fully customizable layout. Fiber Ceramic Insulation. **MASTERRANGE** 1-6 chambers Max. 138" long/fully customizable layout. Refractory brick insulation.

General

All Town ranges are built to order. This specification lists the standard features of the ranges and available options.

Fully customizable designs and layouts are available. Contact our Engineering department for assistance. 1 year limited warranty.

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
- Range Deck Top is 3/16" steel, black, NSF listed epoxy coated .
- Heavy gauge steel chassis.
- Front panel, sidesplashes, backsplashes, and 3 pipe (1" diameter)
- Wok racks are stainless steel. Sides are epoxy coated, 1 5/8" stainless steel legs with height adjustment "bullet feet."
- Each burner has individual main gas control valve- "L" handle for knee operation.
- All valves are solid brass and rated for high temperature operation.
- Front access Internal stainless steel sink (5") with removable stainless steel strainer basket- 2" NPT drain connection.
- Full length stainless steel water cooling line for the deck, with control valve.
- Water pressure and flow regulator are standard.
- 8" wide stainless steel work/plating shelf.
- All units available with or without flue risers.
- Wide choice of high BTU input burners. Several burners are exclusive Town designs. Jet and ring styles are available.
- Custom, clog resistant standing pilots with individual control valves
- Chinese style "swing faucet" for each chamber that is easy to replace from the front of the range.
- Faucets are pre-plumbed for ease of installation
- 1 1/4" NPT manifold complete with gas pressure regulator
- Galvanized drip tray supplied for each chamber
- York and MasterRRange custom designs are possible.
- Contact Town's Engineering department to determine if unit can be made to your parameters.
- Snap in "ultralock" screwless backsplash makes removal of back and side splashes easy if necessary for installation.

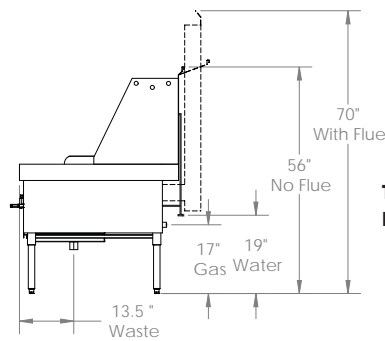
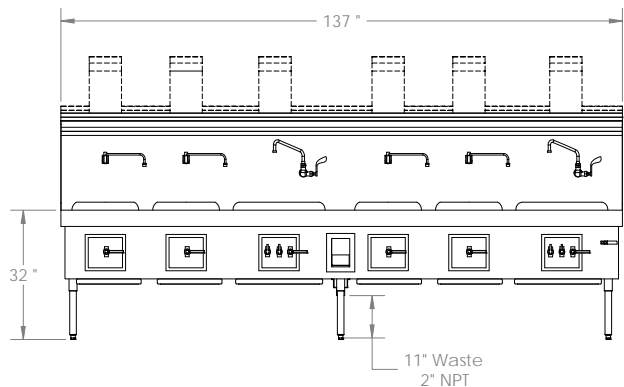


3 chamber range
Batteries longer or shorter than 138" are available

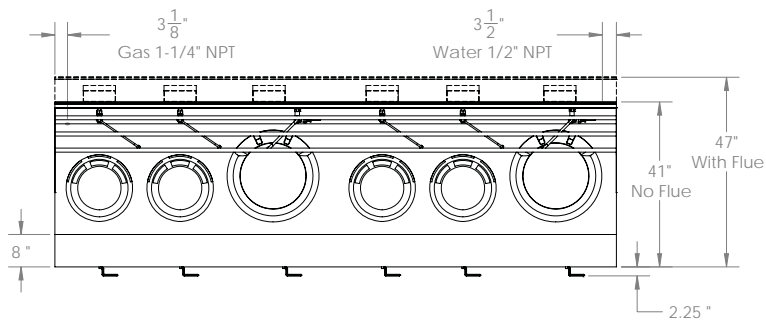
Options

- Heavy duty stainless steel range deck-12 gauge stainless steel laminated to a steel sub-deck for warp resistance or to a 400 Series stainless steel sub deck.
- Front gutter with waterfall backsplash-generally used for Mandarin style, single handle cooking. Keeps backsplash/deck cool and clean.
- Rear gutter with waterfall backsplash- keeps backsplash/deck cool and clean for Mandarin and Cantonese style cooking.
- 12" tall rear backsplash for custom/display ranges.
- Backsplash mounted manual faucets
- Low profile backsplash with top or deck mounted pedestal faucets.
- Custom size range-specify length and width
- Butt or splice fit field joints
- Pilot gas safety system provides pilot flame failure protection.
- Large 10" capacity sink/strainer.
- Front access sink for 1 chamber units- 36" minimum width
- Chamber reducers- reduce larger chambers to 13" for use with 14" or 16" Mandarin woks.
- 4" tall warming/blanching chambers for hot water, stock, oil, available in unheated, flue heat or gas heated versions (9", 10" or 12" diameter).
- Strainer holders
- 12" extra large warmer inset for use with 14" aluminum steamers
- Sectional wok racks
- Casters
- Choice of spice shelves: rectangular, wrap around, between chambers or mobile.
- Choice of faucets: manual, double jointed, pedestal, bib faucets or remote valve.
- Range top stockpots for soup, blanching, or steaming
- Stainless steel drip trays

STANDARD DIMENSIONS AND TECHNICAL DATA



Typical units available with 1-6 chambers.
Longer units can be manufactured as batteries



Number of Chambers	length/depth no flue	length/depth with flue	Weight no flue	Weight flue
1*	30"/41"	30"/47"	400 lbs.	500 lbs.
2	60"/41"	60"/47"	750 lbs.	800 lbs.
3	86"/41"	86"/47"	1000 lbs.	1150 lbs.
4	112"/41"	112"/47"	1400 lbs.	1500 lbs.
5	137"/41"	137"/47"	1600 lbs.	1800 lbs.
6	137"/41"	137"/47"	1900 lbs.	2100 lbs.

BURNERS: BTU INPUTS

Rated at: 6" W.C. Natural 10" W.C. Propane

Burner Type	BTU, Natural	BTU, Propane
Two Ring	75,000	58,000
Three Ring*	137,000	120,000
23 Tip Jet	90,000	92,000
32 Tip Jet*	116,000	103,000
18 Tip Vertical Shield	97,000	62,000
High Input/Blanch	50,000	50,000

*For chambers 16" and larger. Notify factory if altitude is 2000' or greater above sea level. Please note altitude.

* York/Master-sink in Gutter

NOTE 2-6 front access sink are standard with 2-6 chamber ranges

Burner Type	BTU, Natural	BTU, Propane
18 Tip Angle Shield*	90,000	80,000
16 Tip Volcano	75,000	53,000
9 Tip No-Clog	62,000	44,000
12 Tip No-Clog	80,000	53,000
Warming chamber	15,300	13,200

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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