



TOWN

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E/M/Y SERIES WOK RANGE ROUTINE MAINTENANCE GUIDE

TOWN WOK RANGES ARE CUSTOM / MADE TO ORDER. THIS DOCUMENT DOES NOT ADDRESS ALL OPTIONS/ACCESSORIES POSSIBLE. MAINTENANCE IS TO BE PERFORMED BY A QUALIFIED PERSON FAMILIAR WITH THE SUBJECT EQUIPMENT AND HAZARDS INVOLVED. THIS DOCUMENT DOES NOT CLAIM TO COVER ALL POSSIBLE SCENARIOS OR ISSUES THAT MAY BE ENCOUNTERED. THE DOCUMENT IS INFORMATIONAL ONLY. IT DOES NOT RELIEVE THE QUALIFIED PERSON FROM EXERCISING GOOD JUDGEMENT.

Chamber insulation & chamber rings - This section should be evaluated by restaurant personnel daily to prevent accelerated degradation of the range. Damaged items must be replaced as soon as possible. **Damage caused by lack of maintenance is not covered under warranty!**

- York/EcoDeck ceramic sleeves: Replace if cracked or otherwise deteriorated.
- Masterrange brick: Replace missing or cracked mortar and bricks.
- Verify cast iron wok rings are not cracked or otherwise broken. Replace as needed.
- If rings are fully intact, clean and degrease the wok rings and areas around it.
- Clean the stainless steel top deck around the wok ring. Remove any grease and debris.
- EcoDeck units: Clean the welded return ring directly underneath the wok ring.

Stainless steel exterior and parts

- Clean and maintain stainless steel using appropriate cleaning methods and products. Do not use harsh abrasives and clean in the direction of the grain.
- Tighten the (6) button head screws holding the 3-pipe wok rack. Use Loctite to further prevent loosening.

Gas train & valves

- Check for bent valve shafts & replace as needed.
- Tighten loose valve handles or replace as needed.
- If the valve has or is close to being in use for a year, apply a new coating of high temperature valve grease.
- Check for gas leaks around valve area and unions with a sniffer or bubble solution.

Pilot Safety System (if applicable)

- Light all pilots and check for proper operation. Cycle burners on/off and verify the pilot stays lit.
- Ensure pilot and thermocouple are mounted properly.
- Verify that the pilot flame is enveloping the top 3/8" to 1/2" of the thermocouple.
- Check the thermocouple connection at the safety valve. Make sure it's tight and corrosion free.
- Replace pilots, thermocouples and safety heads as needed.

Burners and pilots

- For pilot burners
 - Check that pilot is working with proper flame height.
 - Clean orifice, clean air holes, adjust pilot valve, and/or replace pilot as needed.
 - Ensure pilot burner is mounted properly.
- For jet burners
 - Verify that all ports/jets light. It's normal for some ports/jets to not light until a wok is placed on the chamber or blown on. Flame should be mainly blue, slight yellow/orange tipping is OK.
 - For jet tips that do not light, ensure orifice and air holes are not clogged. Clean as needed with thumb drill and wire brush cleaner.
 - Check that all jet tips are attached and intact- replace tips or burners as needed.
 - Replace tips that have been over drilled while cleaning.
- For ring burners
 - Remove and disassemble air mixers. Remove any blockages and clean the orifices.
 - Remove any blockages from the ports in the cast iron burner.
 - Reassemble and set air mixer disc for proper combustion.

Faucets

- Chinese Swing Faucets - Check for leaks and tighten or repair as needed.
 - Tighten nuts and unions.
 - Replace missing aerators.
 - Replace bent spouts.
 - If faucet is stuck, not turning on or leaking, replace the entire faucet or repair using parts from our rebuild kit.
- Manual Faucets - Check for leaks and tighten or repair as needed.
 - Tighten handle screw, replace if missing.
 - Tighten spout nut.
 - Replace cartridge if faucet is constantly on or not turning on at all.
 - Replace nozzle if bent.

Water wash & sink

- EcoDeck units: Check for proper operation of the plunger valve. It should turn off automatically after about a minute. If stuck on, clean filter within valve or replace the cartridge.
- Check that the water is distributed across the deck and reaches both ends of the range. Clean spray bar, level/pitch the unit, or adjust water pressure regulator or incoming water supply as necessary.
- Check for proper flow through 2" drain. Remove any clogs/blockages.
- Verify that the integrated scrap bin and mesh strainer is in place. Replace any broken or missing parts.
- Verify all drip pans are in place. Replace any broken or missing pans.