



# TOWN



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## YF-STMR & CF - STARTUP AND MAINTENANCE

BEFORE STARTUP, UNIT(S) MUST HAVE THE GAS CONNECTED, BEEN LIT OFF, BEEN PRESSURE TESTED AND CORRECT MANIFOLD PRESSURE CONFIRMED (AS REQUIRED BY THE NATIONAL FUEL GAS CODE). UNIT(S) MUST BE APPROVED FOR OPERATION BY THE LOCAL GOVERNING AUTHORITY. THESE REQUIREMENTS ARE THE SOLE RESPONSIBILITY OF THE DEALER AND/OR INSTALLER. ALL LOCAL CODES MUST ALSO BE MET BY THE DEALER/INSTALLER.

STARTUP IS TO BE PERFORMED BY A LICENSED PLUMBER 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.

### CALL TOWN AT 718-388-5680 WITH QUESTIONS OR IF DISCREPANCIES ARE FOUND

LISTED OPERATING PRESSURE IS 6" W.C. FOR NAT GAS AND 10" W.C. FOR LP GAS. A 1/8" NPT TEST TAP IS ON THE FAR LEFT OR FAR RIGHT OF GAS MANIFOLD. PRESSURE SHOULD BE TAKEN WITH OTHER GAS EQUIPMENT ON.

Manifold Pressure (no burners on)	_____ inches water column
Manifold Pressure (with all burners on)	_____ inches water column
Was other gas fired equipment in operation when readings were taken?	

Town's appliance regulator is stamped with item # 226895 for natural gas units and # 226896 for propane units. The maximum inlet pressure to this regulator is 15" water column. If inlet pressure is greater than this, a 1st stage regulator must be installed upstream of the wok appliance regulator. This is to be supplied and installed by others.

**Is the correct Town appliance gas pressure regulator installed?**

YES  NO

**Is a first stage pressure regulator required?**  YES  NO

**Is one installed?**  YES  NO

Visually inspect the mechanical connections & lines. Note any issues and actions taken to correct them.

Is a drip leg installed immediately by the gas inlet?  YES  NO (Full warranty does not apply)

Are cutoff valves for the gas and water installed within 6 feet of the range?  YES  NO

Water wash should always be on when unit is in operation.  
Ball valve to control this is on the front panel (usually far right).

Check that water flows across entire deck and flows into rear drain and front. Bullet adjusters in legs can be used if the deck needs to be pitched front to back or left to right. Unit shipped with a preplumbed water pressure regulator, located in the rear on whatever side the ball valve (orange handle) is on. Adjust the tee handle if needed.

- Water should start flowing into the tank(s) after the water wash is turned on.
- Light pilots. Flame should be ¾" to 1" tall. The pilot flame should hit the top 3/8" to ½" of the thermocouple. For more information on TS-11 safety pilots, see the supplied owner's manual. Cycle on and off for proper operation. Pilot burner should drop out when red button is depressed and relight when released.
- Turn on burner valves. The handle is vertical when burner is full on. Make sure all jets light. It's normal for some jets to not immediately light. Flame should be mainly blue, slight yellow/orange tipping is OK.
- Check entire unit for gas & water leaks. Tighten all unions. \_\_\_\_\_
- Cycle gas valves on and off for proper operation. Verify that burners shut off and pilots remains lit.
- Unit should be level from left to right. Bullet feet in legs can be used to make adjustments.
- Check that drain connection pipe is located over floor drain to prevent "leaks" onto floor.

If the unit is on casters, are posi-sets in place?  YES  NO Proper restraining device?  YES  NO

- Check that drip pans are installed underneath each burner. Pans also act as a heat shield to protect flooring.
- Check operation of faucets, if provided. Check for proper on/off functionality and complete shutoff.
- Unit ships with a removable mesh strainer in the drain. Ensure this is in place.
- CF series units ship with a top plate and cover for each section. Ensure they are in place.
- YF-STMR units ship with a cabinet. Open and close doors to verify latches are operating properly.
- YF-STMR cabinets have two doors. Each door contains two perforated pans (4 total). Ensure they are in place.

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## MAINTENANCE NOTES

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1. Clean steaming tank and associated piping regularly. Buildup will cause accelerated wear and tear.
2. Clean orifices and flame ports on all burners (including pilots) as needed.
3. Gas valve bonnets should be opened & greased with high temp valve grease twice a year.
4. For stainless steel exteriors, do not use any harsh abrasives. Clean in the same direction that grain runs in.
5. Clean internal bore of stainless steel pipes feeding the tank. This may clog over time and stop the tank from autofilling.
6. Consumable spare parts that should be kept on site: thermocouple (252238), safety valve repair kit (249011H), pilot hoses (226224).

Town model # \_\_\_\_\_ Town serial # \_\_\_\_\_

Restaurant Name \_\_\_\_\_

Name \_\_\_\_\_ Date \_\_\_\_\_ Signature \_\_\_\_\_

Service Agency Name \_\_\_\_\_

Name \_\_\_\_\_ Date \_\_\_\_\_ Signature \_\_\_\_\_