

MASTERRANGE

THE WORLD'S FINEST CHINESE COOKING EQUIPMENT

OWNER'S MANUAL

SECTION I: INSTALLATION INSTRUCTIONS

SR - 18	Soupstock Range, Grate Top, front manifold
SR - 18R	Soupstock Range, Grate Top, rear manifold
SR - 24	Soupstock Range, Grate Top
SR - 24C	16" Cantonese Wok Top
SR - 24M	13" Mandarin Wok Top



SR - 18

SR - 24



SR - 24C

SR - 24M



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.



FOOD SERVICE EQUIPMENT CO., INC.
72 Beadel Street, Brooklyn, NY 11222
(718) 388-5650 fax (718) 388-5860 townfood.com

CONGRATULATIONS on your purchase of the new MasterRange Stock Pot Range. It will give you many years of trouble free use if it is properly used and maintained. Feel free to call our Customer Service Department at (718) 388-5650 if you have questions regarding operation or care of your MasterRange equipment.

MASTERRANGE SOUPSTOCK & WOK TOP RANGE INSTALLATION INSTRUCTIONS

Your new **MASTERRANGE** Soupstock/Wok Top Range 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 best appearance and performance is to be achieved.

A. FOLLOW THESE INSTRUCTIONS CAREFULLY:

FOR INSTALLATION IN NONCOMBUSTIBLE LOCATIONS ONLY. MINIMUM CLEARANCES FROM COMBUSTIBLE AND NONCOMBUSTIBLE CONSTRUCTION ARE 6" FROM SIDES AND BACK. INSTALLATION AREA MUST BE FREE AND CLEAR FROM COMBUSTIBLES AND SHOULD NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.

1. Set the unit in the position it will occupy in the cooking area.
2. If the floor is not level, set height of each leg by adjusting the foot. Use a spirit level or shallow pan of water set flat on stove grate to check if level and make fine height adjustments.
3. Before connecting gas supply pipe, check clearance around stove by setting largest stock pot on stove grate or wok on ring to be sure handles or edges are clear of other units.
4. SR-24, SR-24C, SR-24M, SR-18R: Gas supply line shall be connected at the lower rear of the unit. A readily accessible, approved type shut-off valve should be roughed into the gas supply line.

SR-18 ONLY: Gas supply line may be connected to either end of gas manifold and opposite end capped. A readily accessible, approved type shut-off valve should be roughed into the gas supply line.

5. Gas supply line must be of adequate size to insure maximum efficiency of the unit.

6. The front of the unit must be kept clear to avoid restriction of air supply for combustion.
7. The installation must conform with the Local Codes, with the National Fuel Gas Code ANSI Z223.1,
 - a. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig.
 - b. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig.
8. Local Regulations governing gas appliance installations must be complied with.
9. Equipment should be under a hood with adequate ventilation.
10. Installation should be in noncombustible locations only. Minimum clearances from combustible and noncombustible construction are 6 inches from sides and back.
11. Appliance area must be free and clear of combustibles. Materials such as wood, compressed paper and plant fibers that will ignite and burn must not be exposed near this unit. Local Safety codes should be complied with in respect to fire avoidance.
12. This unit must be installed with adequate clearance for servicing and proper installation.
13. Provision must be made for adequate air supply.
14. Use of the supplied pressure regulator is mandatory. For SR-18 with front manifold refer to no. 15.
15. **SR-18 FRONT MANIFOLD UNITS ONLY: This appliance has a gas manifold designed for battery installation with interconnected manifold and is not factory supplied with a gas pressure regulator. The purchaser of this equipment must obtain at time of installation a regulator suitable for battery application, and adjustable for an outlet pressure appropriate for the manifold pressure on the appliance. This regulator shall:**
 - a) be listed by a nationally recognized testing agency.
 - b) have maximum regulation capacity for the total connected load.
 - c) be adjustable to the manifold pressure indicated on the rating plate.
 - d) Unless the manifold pressure of all connected appliances is the same, a separate regulator must be supplied for each unit(s) to indicate unit or units having differing manifold pressures.
16. Check that gas valve on unit is in "OFF" position (lever handle horizontal) before turning shut-off valve "ON". Check for gas leaks using soapy water or some other suitable leak detector. Do Not Use Open Flame For Testing.

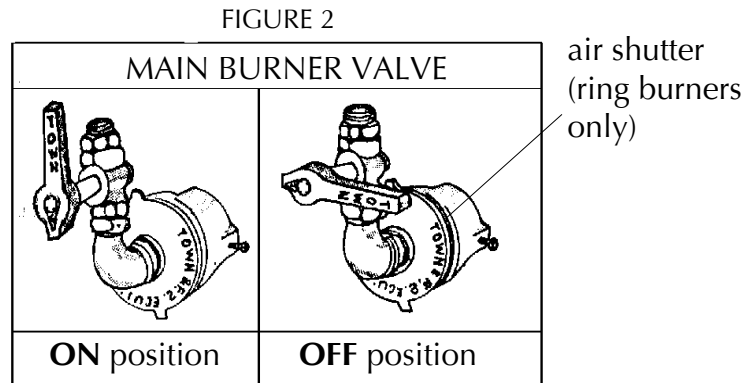
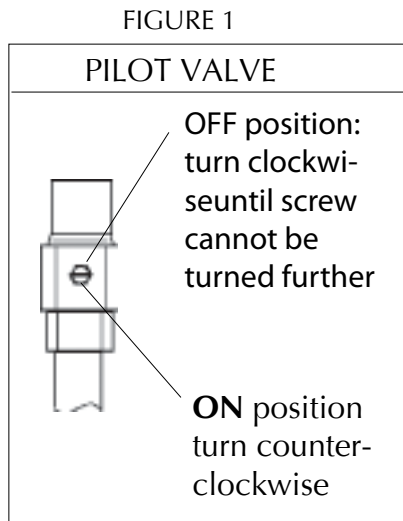
LIGHTING AND SHUT DOWN INSTRUCTIONS:

Be sure that all piping is gas tight and that all air is purged from lines. With Main Burner Valve in "OFF" position (see fig. 2), using a screw driver turn pilot screw counter clockwise to "ON" (see fig. 1) and light pilot located in the combustion chamber. Make sure the pilot stays lit.

All units are equipped with fixed orifices which **cannot** be adjusted for gas flow. Only ring burners have adjustable air mixers to adjust the air/gas mixture.

Turn right hand burner valve to full "ON" position (see fig. 2) and adjust air shutter until proper blue flame is burning on both inner rings. Repeat operation for left hand valve only if your range is equipped with three ring burners.

SHUTDOWN: Turn burner valves to "OFF" position (see fig. 2) and turn the pilot screw clockwise (see fig. 1) until it cannot be turned further.



SHUT DOWN: For temporary Shut Down turn all burner valves to "OFF" position. For an extended period of time, turn all burner valves "OFF" and also turn "OFF" gas supply to the range.

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- SR - 18R** **Soupstock Range, Grate Top, rear manifold**
- SR - 24** **Soupstock Range, Grate Top**
- SR - 24C** **Cantonese Wok Top**
- SR - 24M** **Mandarin Wok Top**



SR - 18



SR - 24

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MASTERRANGE SOUPSTOCK & WOK TOP RANGE
OPERATING INSTRUCTIONS

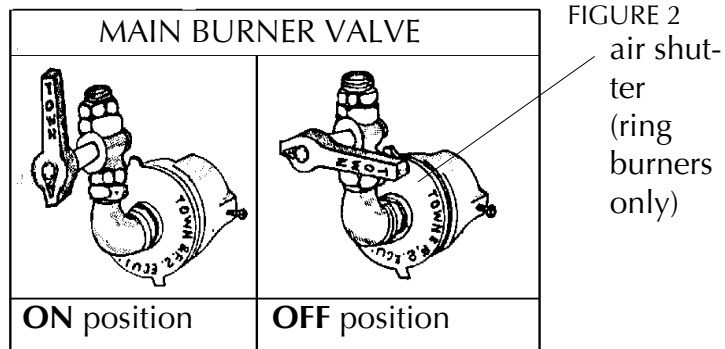
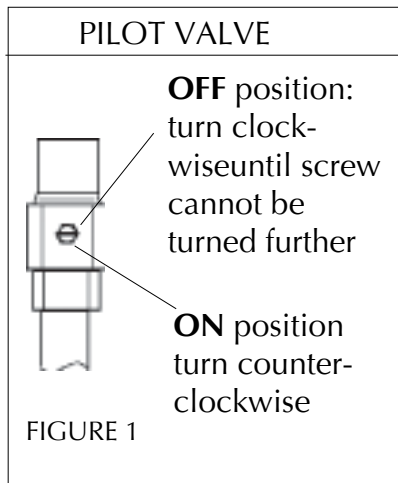
1. The front of the unit must be kept clear to avoid restriction of air supply for combustion.
2. Do not obstruct the flow of combustion or of ventilation air from the unit.
3. Appliance area must be free and clear of combustibles. Materials such as wood, compressed paper and plant fibers that will ignite and burn Must Not Be Exposed Near This Unit. Local Safety codes should be complied with in respect to fire avoidance.
4. There must be adequate clearance for proper servicing and operation of this equipment.
5. **LIGHTING AND SHUT DOWN INSTRUCTIONS:**

Be sure that all piping is gas tight and that all air is purged from lines. With Main Burner Valve in "OFF" position (see fig. 2), using a screw driver turn pilot screw counter clockwise to "ON" (see fig. 1) and light pilot located in the combustion chamber. Make sure the pilot stays lit.

All units are equipped with fixed orifices which cannot be adjusted for gas flow. Only ring burners have adjustable air mixers to adjust the air/gas mixture.

Turn right hand burner valve to full "ON" position (see fig. 2) and adjust air shutter until proper blue flame is burning on both inner rings. Repeat operation for left hand valve only if your range is equipped with three ring burners.

SHUTDOWN: Turn burner valves to "OFF" position (see fig. 2) and turn the pilot screw clockwise (see fig. 1) until it cannot be turned further.



SOUPSTOCK & WOK TOP RANGE MAINTENANCE - CARE - SERVICE

1. When your range requires service, contact your authorized gas service company to perform necessary repairs.
2. Be sure to clean the air mixer and orifice once a year. This service must be performed by your local gas service company.
3. Your range should be cleaned each evening after daily use. When food spills are observed, they should be wiped off with a damp sponge and the drip pan under the burner emptied. Wash drip pan using any common liquid cleaner. Avoid using scouring powders; as they will remove the finish allowing rust and deterioration to set in.
4. Should the stock pot bottom or sides blacken with a coating of soot or carbon, the air mixer and orifice should be cleaned. "Carbonizing" results from the gas flame burning with white or yellow tips rather than blue due to improper gas/air fuel mixture.

Dust and lint accumulation should be removed from between the air mixer shutter and body. The orifice located within the air mixer body should be carefully cleaned being careful not to enlarge the opening.

The pilot can be removed to clean the air intake ports on the side of the body of the pilot. The pilot orifice can be cleaned using a #78 drill for natural gas pilots or #80 drill for propane pilots.

5. Keep this book handy for future reference

If you require assistance in obtaining service for your MasterRange equipment, call our service department at (718) 388-5650.

Town avails itself of the facilities of
The International Approval Services and the National Sanitation Foundation.
For specific items, consult current ETL or NSF directories.

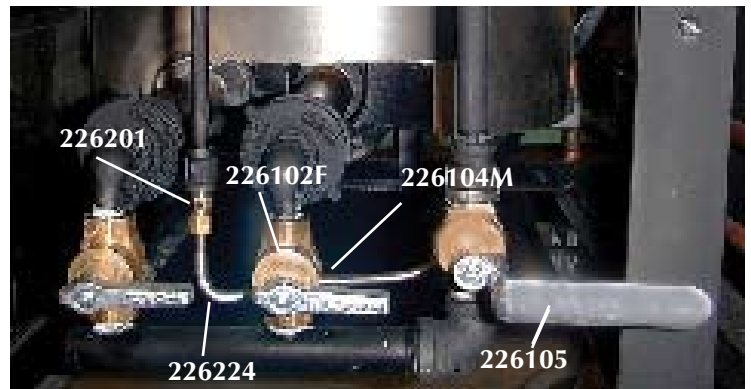


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Replacement Parts List

Gas Valves

no.	description
226102F	3/8" x 3/8" F Gas valve
226104F	1/2" x 1/2" F Gas valve
226104M	1/2" x 1/2" M Gas valve
226103	Handle for 3/8" valve
226105	Handle for 1/2" gas valve
226224	24" x 1/4" s/s compression pilot tubing
226201	1/4" compression x 1/8" IPS pilot valve



Air Mixer Parts

For two and three ring burners

no.	description
226110	Air Mixer assembly, natural
226111	Air Mixer assembly, propane
226117	Air Mixer orifice, natural
226119	Air Mixer orifice, propane
226115	Air Mixer set screw
226609	3/8" Air Mixer nipple
226526	3/8" Air Mixer street elbow



Stockpot Range Grates & Drip Pans

no.	description	wt.
250156	SR-18 top grate	18
250212	SR-24G top grate	42
250213	SR-24C Cantonese wok top	38
250214	SR-24M Mandarin wok top	38
250172	SR-18 Stainless Drip Pan 22 3/4" x 11"	6
250216	SR-24 Stainless Drip Pan 19" x 15"	7



SR-Rev.11/06