



TOWN

FOOD SERVICE EQUIPMENT CO., INC.

發公司
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Item Number _____

Project _____

Quantity _____



Smokehouses

Models

SM-24 24" Barbecue/Smoker

SM-30 30" Barbecue/Smoker

SM-36 36" Barbecue/Smoker

General

Town's smokehouses blend Asian and western techniques to produce juicy, lean barbecue and smoked products. Water in the drip pan prevents shrinkage. Dripping fat creates smoke and flavor. Smokehouses handle a wide variety of applications: smoked fish, meat, sausage, cheese, and jerky plus barbecue of any type. Suspend ribs or tenderloin from skewers on two cooking levels. Using optional barbecue utensils, fowl and suckling pig can be hung and barbecued. Fish or roasts can be placed on optional racks. Use the woodchip box to "cold smoke." Smokehouses barbecue quickly while producing a "cold smoke" flavor.

Wood Smoking

Fill the optional woodchip box and insert into the smokehouse. The heat of the burners brings the wood to smoldering temperature. Turn off burners and the process will continue as the smokehouse cools.

MODEL	WIDTH	BTU/HR	WEIGHT
SM-24*-STD-**	24"	45,000	425 lbs.
SM-24*-SS-**	24"	45,000	425 lbs.
SM-30*-STD-**	30"	60,000	450 lbs.
SM-30*-SS-**	30"	60,000	450 lbs.
SM-36*-STD-**	36"	75,000	475 lbs.
SM-36*-SS-**	36"	75,000	475 lbs.

*indicate -L or -R for left or right door hinging
STD: galvanized steel front and sides SS: stainless steel front and sides
**N for natural or P for propane gas

Rack System

Optional Rack Guides (see SM-36-R below) hook into skewer rests and support up to 9 racks.

Units have insulated double wall construction with standard galvanized or optional stainless steel front and side exteriors. Heat is from multiple gas burners with 150°-550° thermostatic control. Interior is corrosion resistant aluminized steel. Legs are stainless steel. Casters available. Safety pilot system, 6 skewers, safety grate, waterpan and user's guide with recipes included.

Make juicy barbecued ribs in an hour with a 12 hour taste. Cleanup is simple. Optional roasting utensils increase smoker capability.

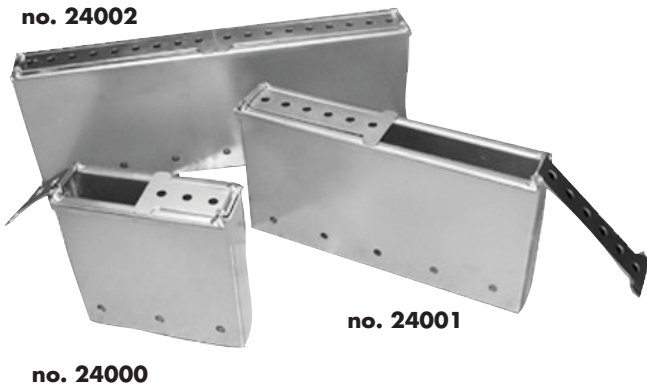
Specifications

Smokehouse has galvanized or optional stainless steel front and sides. Top and rear are galvanized. Stainless steel control enclosure. 7³/₄" adjustable stainless steel legs. Flush mounted door is double wall insulated with reinforced steel frame, secured by three hinges (specify left or right hand hinging) with opposite side swivel latches. Interior is heavy gauge heat resistant aluminized steel insulated with 1" thick fiberglass. Interior Perforated Top evenly distributes heat and is easily removed for cleaning. Main compartment has 2 skewer rests with slots for optional rack guides. 6 stainless steel skewers are provided. Stainless steel safety grate at bottom of drip shield prevents cooked product from falling into provided stainless steel drip pan. Aluminized steel drip shields generate smoke and direct drippings into pan. Drip pan set on reinforced 3/16" thick steel baffle. Combustion chamber is fitted with thermostatically controlled multiple aluminized steel tubular burners controlled by a single gas valve with safety pilot system. Pressure regulator is provided.



STANDARD DIMENSIONS AND TECHNICAL DATA

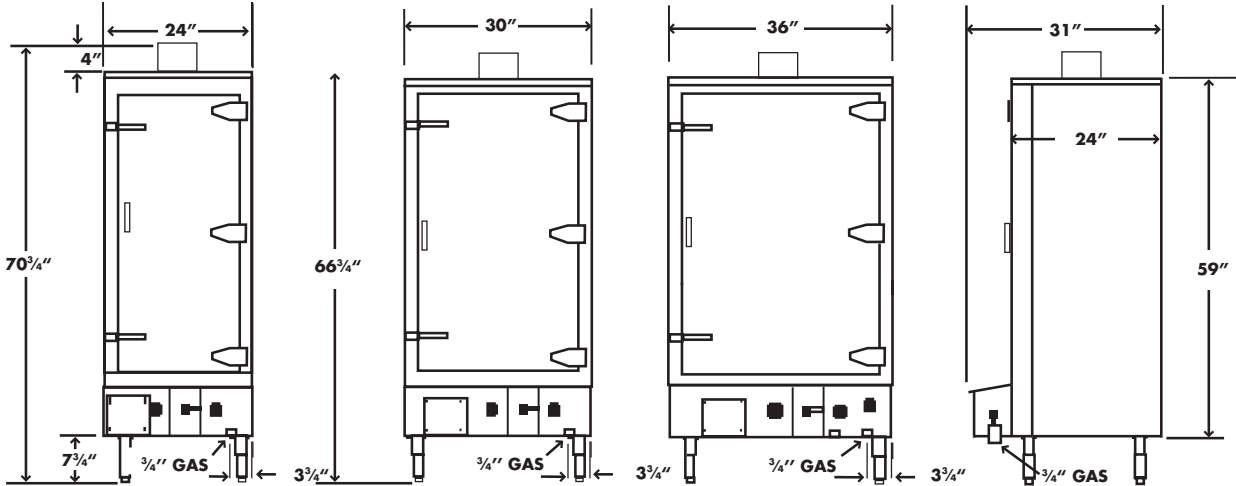
These newly designed woodchip boxes have been tailored for our smokehouses. The stainless steel "flap" style hinges are designed for easy maneuvering. These chip boxes sit on the inner door frame of the smokehouse. Due to this design, they can also be used on older models of our smokehouses. Previous design of woodchip boxes are no longer available.



APPROXIMATE TIME CHIPBOX IS REQUIRED IN SMOKEHOUSE

- no. 244000 final 30 minutes of cook cycle
- no. 244001 final 45 minutes of cook cycle
- no. 244002 final 90 minutes of cook cycle

part number	dimensions	fits smokehouse model number
244000	7" x 1½" x 7"	SM-24
244001	13" x 1½" x 7"	SM-30
244002	19" x 1½" x 7"	SM-36



TECHNICAL DATA				APPROXIMATE COOKING CAPACITIES				SHIPPING DATA		
model	width	depth	height	burners	BTU/HR	ribs	chickens	tenderloin	ship weight	cubic feet
SM-24-*	24"	31"	70¾"	3	45,000	100 lbs.	12	30 lbs.	425 lb.	43
SM-30-*	30"	31"	70¾"	4	60,000	130 lbs.	18	40 lbs.	450 lb.	52
SM-36-*	36"	31"	70¾"	5	75,000	175 lbs.	24	55 lbs.	475 lb.	62

* please indicate -L or -R for left or right door hinging, STD for standard galvanized or SS stainless steel front and sides, and N for natural or P for propane gas when ordering

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 combustible floors only.

TOWN RESERVES THE RIGHT TO CHANGE DESIGN WITHOUT NOTIFICATION.

