



TOWN



TOWN FOOD SERVICE EQUIPMENT CO., INC.

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MONGOLIAN BARBECUE RANGES



GENERAL

This specification lists the standard and optional features of Town Mongolian Barbecue ranges. Town MBR units feature multiple burners, each controlled by individual gas valves. This allows for maximum heat control of the cooking surface, low gas consumption during off hours and a fail safe if a burner should fail during operation. All burners have a pilot flame failure device that shuts off gas flow to a burner if a pilot light fails.

Custom cook top size and customization of the unit is possible. Contact our design/engineering dept. for assistance.

MODELS

Town MBR's feature stainless steel exteriors, scrap shelf and legs. Body is double walled- stainless steel exterior and 10 gauge steel interior. Models with 60" cook tops and larger are insulated with 2" rigid fiber glass insulation. All models except the MBR 84/84C feature 1" thick cast iron cook tops. The MBR84/ 84C features a custom made 1" polished steel cook surface with cast iron heat conductors/ shields. Maximum top surface temp is 650 F. All units have a scrap capture ring, with 3 or 4 scrap cups mounted below the cook top on the main body. Larger cook tops (60" or greater) are available with a scrap chute system. Scrap chute models have a 13" diameter hole in the center of the top, with a feed tube that directs scrap into a stainless steel scrap bin, located in the lower body. The bin is on castors and is accessible through two doors located in the lower body.

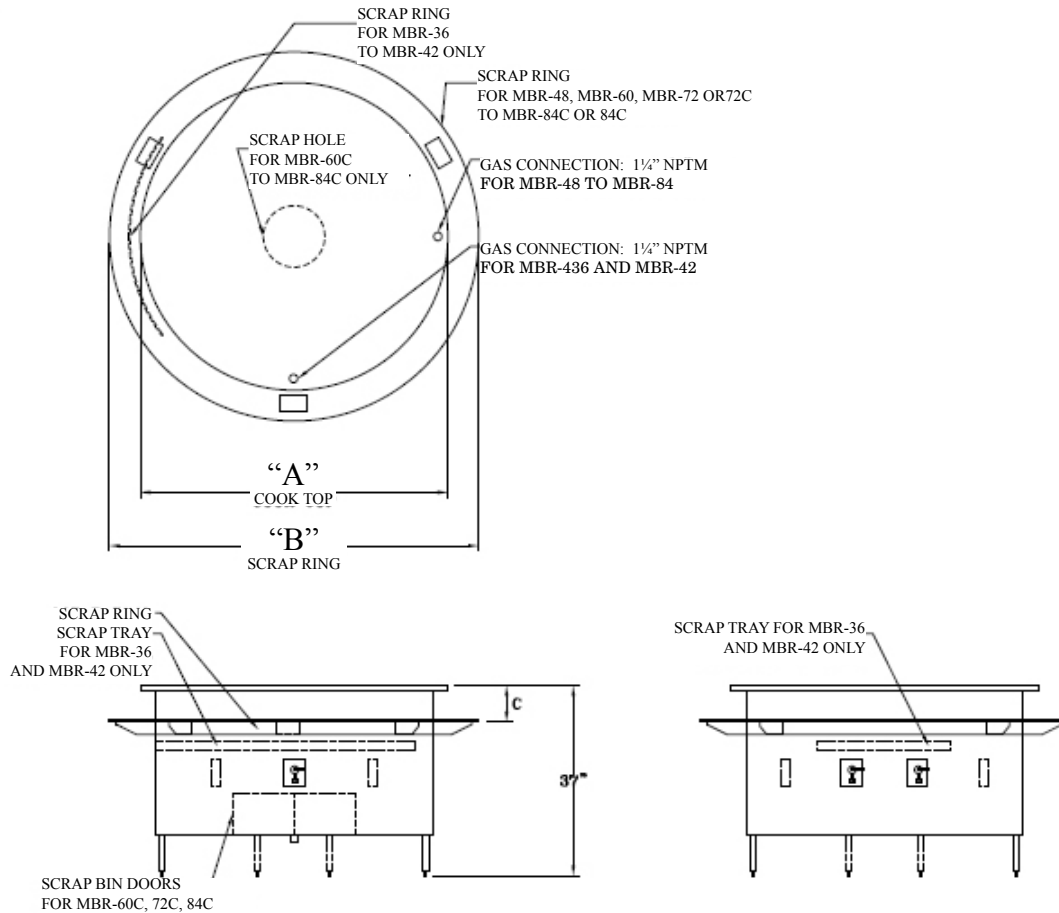
STANDARD FEATURES

- 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
- Cast iron cook tops on all models EXCEPT MBR-84/84C
- MBR-84/ 84C have 1" polished steel top with cast iron heat conductors/shields
- All units have full Stainless Steel exterior construction in 18 Gauge 304 Stainless Steel
- Interior chassis is fabricated from 10 gauge steel
- Stainless Steel Scrap shelf- 3 or 4 stainless steel scrap cups included
- 1-5/8" Stainless Steel Tube legs with built in height adjustable NSF bullet feet
- 2 ring or 18 tip vertical burners to heat the top, ALL with individual controls
- Pressure regulator is provided
- Scrap shelf is leak resistant- Designed for solid scrap only.

OPTIONS

- Units with 60" tops or larger are available with a center hole. This hole feeds into a stainless steel chute that directs scrap into a stainless steel scrap bin mounted on castors. Access to bin is via a door on the unit side panel
- Scrap shelves can be custom sized or shaped
- "Waterproof" scrap shelf that can be connected to floor drain or FOG trap
- Stainless Steel cooking sword
- Stainless Steel Veggie Sticks
- Heavy Duty Castors available for units up to 60" cook top diameter
- Custom cook tops - Griddle top or lava rock
- 32" AND 42" MOTORIZED ROTATIONAL TOPS

STANDARD DIMENSIONS & TECHNICAL DATA



Flat Top model no.	Chute Top model no.	Cook Top Diam. "A"	Scrap Ring Diam. "B"	Btu Input		No. of burners	NPTM size	Ship wt* (lbs)
				Natural	Propane			
MBR-36	N/A	36"	52"	123,000	141,000	3	1 1/4"	950
MBR-42	N/A	42"	52"	123,000	141,000	3	1 1/4"	1,050
MBR-48	N/A	48"	60"	246,000	282,000	6	1 1/4"	1,200
MBR-60	MBR-60C	60"	72"	410,000	470,000	10	1 1/4"	1,650
MBR-72	MBR-72C	72"	84"	492,000	564,000	12	1 1/4"	1,900
MBR-84	MBR-84C	84"	96"	574,000	658,000	14	1 1/4"	2,200

* approximate

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 PROFESSIONAL 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.