



TOWN

FOOD SERVICE EQUIPMENT CO., INC.



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Project _____

Item Number _____

Quantity _____



PR-36 Pig Roaster

Model

PR-36 Pig Roaster is the base model.

General

Designed to roast a whole pig. The skin of the roasted pig has a highly prized crispiness. Heat is created by 2 levels of perimeter burners with safety pilots around the sides and rear. Fat is contained by dual drip pans below. Interior is aluminized steel; exterior is stainless steel. There is a 4" high flue above unit. 1 row of roasting bar rest included. 1 1/4" gas inlet on right below controls. Dutch doors or rail system are available.

The Town Food Pig Roaster is built in the Chinese style to roast whole pigs. Roasted pig is prized for its deeply seared, crispy skin. The Town Food Pig Roaster imparts a unique cooking method utilizing 2 rows of high powered tube burners around the sides, and on the back of the aluminized interior. Each burner is equipped with a pilot safety system. Smoke is generated by fat dripping onto the aluminized drip shields which protect the tube burners. Fat drippings are contained by 2 all stainless steel drip pans at the base of the unit.

Features

- 2 roasting bars
- All stainless steel exterior with a 4" flue at top of the unit
- Choice of left or right hinging of the main door

Options

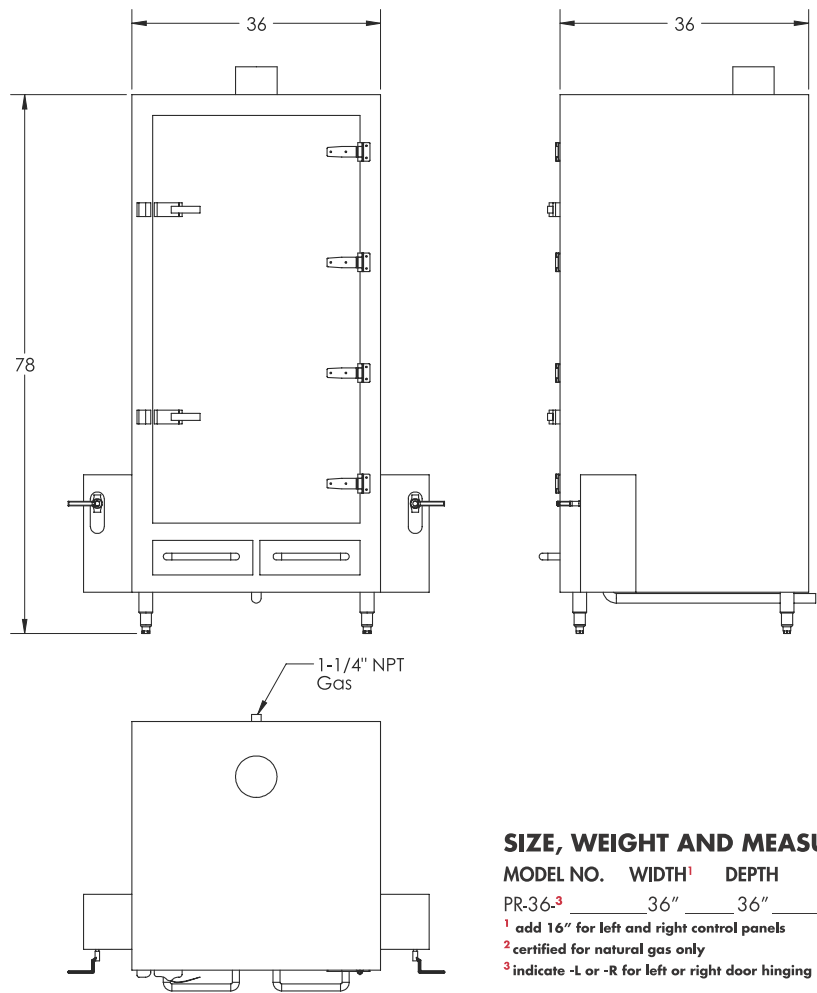
- Dutch doors
- Sliding rail hanging system
- Custom sizes and narrow footprint models available



PR-36 Pig Roaster Parts

252238 _____ 36" thermocouple
249011 _____ 3/8" IPS safety, pilot out, TS11K
226102F-2 _____ 3/8" x 3/8" main gas valve
226224 _____ 24" x 1/4" compression pilot tubing
249012 _____ safety pilot burner, natural
226895 _____ 1 1/4" gas regulator, natural gas or propane
PR-36-BURNER _____ left or right burner assembly. Please contact factory for information.

STANDARD DIMENSIONS AND TECHNICAL DATA



SIZE, WEIGHT AND MEASUREMENTS

| MODEL NO. | WIDTH ¹ | DEPTH | HEIGHT | MBTUH ² | WEIGHT |
|---------------------|--------------------|-------|--------|--------------------|---------|
| PR-36- ³ | 36" | 36" | 78" | 225 | 750 lb. |

¹ add 16" for left and right control panels

² certified for natural gas only

³ indicate -L or -R for left or right door hinging

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 Z83.1 1- "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 combustibile floors only.

TOWN RESERVES THE RIGHT TO CHANGE DESIGN WITHOUT NOTIFICATION.

