



TOWN



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MASTERRANGE SMOKEHOUSES



GENERAL

The Town smokehouse blends Asian and Western cooking techniques to produce juicy, lean barbeque and smoked products. These gas fired units come equipped with a thermostatic temperature control and a pilot gas safety system. The units are self contained and do not require any external electric power to operate. A stainless steel drip pan filled with water promotes rapid cooking and prevents product shrinkage. Dripping fat creates smoke and flavor. These units can cook many products: smoked fish, meat, sausage, cheese and jerky as well as any type of barbecue. Unit has multiple accessories that allow for great cooking style flexibility.

BAREBECUE/ SMOKER MODELS

3 SIZES are AVAILABLE: **SM-24-** 24" WIDE **SM-30-** 30" WIDE **SM-36-** 36" WIDE

Units are available for use with either Natural or Propane fuel .Doors can be either hinged left or right. Outer body available in either Stainless steel front and sides or Galvanized Steel front or sides. All interiors are heavy duty heat resistant aluminized steel. Body is insulated with 1" thick fiberglass. Flush mounted double wall door is insulated and reinforced with a steel frame. The door is held by 3 Stainless steel hinges and held shut by two swivel latches. A perforated interior baffle plate distributes the heat and can be removed for cleaning without any tools. The main compartment has two levels of skewer rack rests that can be used with an optional rack guide. Stainless steel safety grate prevents product from falling into the stainless steel drip pan. Aluminized steel drip shield generates smoke and sends drippings into the water pan. Multiple, tubular gas burners are manufactured from aluminized steel for long life and excellent performance. Gas train is controlled by a Delta T rated solid brass gas valve with integral pilot safety system and gas pressure regulator.

STANDARD FEATURES

- Design certified by ETL to conform to ANSI Z83.11-200
- Design certifiably by NSF Intl. and/or ETL to conform to ANSI/NSF-4
- Galvanized front, sides, top, and rear
- Stainless Steel Control Panel enclosure
- Adjustable stainless steel legs
- Double Wall Door is insulated and reinforced with steel frame
Doors are secured to body via 3 Stainless Steel NSF Style Hinges- left or right hinge available
- Tubular Stainless Steel door Handle
- Door is shut by two heavy duty cast iron swivel latches
- Aluminized steel interior/ Double wall with 1" thick fiberglass insulation
- Easily Removable perforated top heat baffle for even heat distribution.
- Two levels of skewer rests. Slotted to hold a rack guide
- 6 Stainless Steel skewers are included.
- Stainless steel drip and water pan/ Stainless steel safety grate
- Aluminized drip shield to generate smoke and control drip flow
- Solid Brass , Heavy duty , Delta T rated control valve
- Pilot gas safety system
- Thermostatic temperate control
- Aluminized steel tubular burners
- Pressure regulator is provided and pre-installed

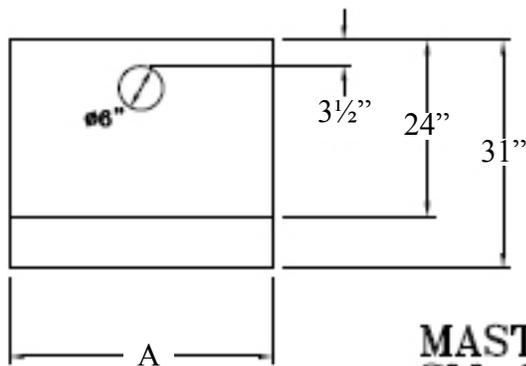
OPTIONS

- Stainless Steel Exterior- Front and Sides
- 9 Level Rack Guides: converts smokehouse to a vertical barbecue oven/ installs without tools
- Stainless Steel Racks for Rack Guides
- Castors
- Woodchip boxes for smoking
- Barbecue Utensils for hanging product- Many styles available

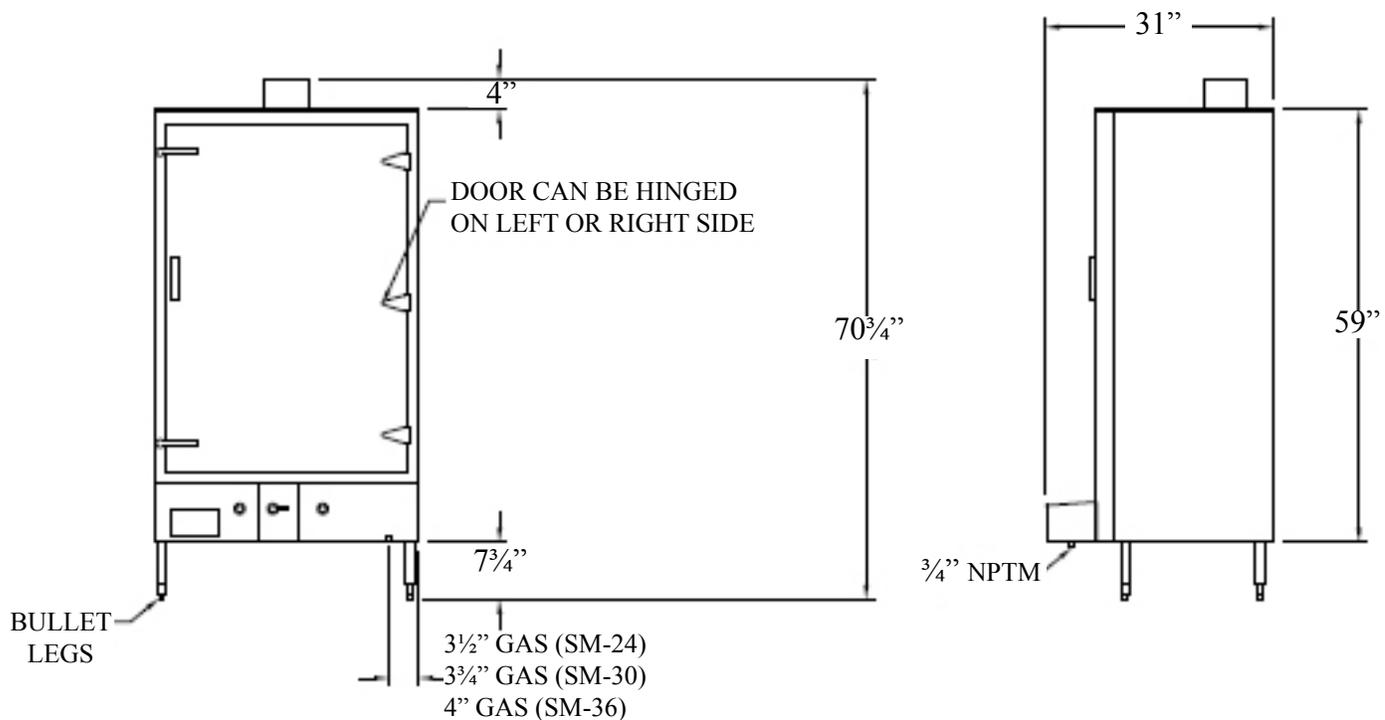
STANDARD DIMENSIONS & TECHNICAL DATA

model	"A" width	depth	height	burners	Btu
SM-24-*	24"	31"	70"	3	45,000
SM-30-*	30"	31"	70"	4	60,000
SM-36-*	36"	31"	70"	5	75,000

* 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.



MASTERRANGE SMOKEHOUSES SM-24, SM-30, SM-36



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.