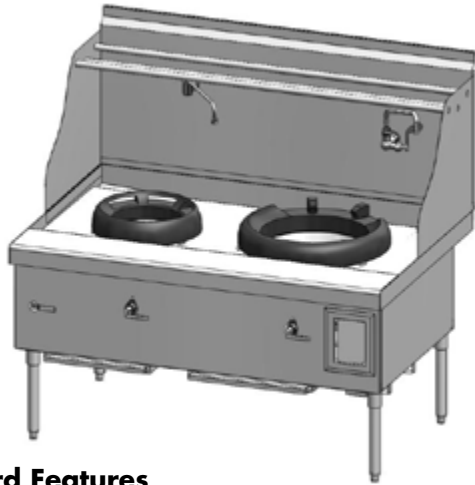




EcoDeck



Standard Features

- Heavy-duty stainless steel range deck.
- Heavy gauge steel chassis.
- Stainless steel front panel, sidesplashes, backsplashes, and 3-pipe (1" diameter) wok rack.
- Stainless steel sides and legs with height-adjustment "bullets."
- Each burner has individual main gas control valve with L-shaped handle for knee operation.
- All valves are solid brass and rated for high-temperature operation.
- Front-access integral stainless steel sink (5") with removable stainless steel strainer basket. 2" NPT drain connection.
- Automatically timed valve for 5-10 second burst of cleaning.
- Full-length stainless steel water-cooling line for deck, with control valve for end of shift cleaning.
- 8" wide stainless steel work/plating shelf.
- Wide choice of high BTU-input burners. Several burners are exclusive Town designs. Jet and ring styles are available.
- Custom clog-resistant standing pilots with individual control valves.
- Chinese-style swing faucet for each chamber; can be easily replaced via the range front.
- Faucets are pre-plumbed for ease of installation. 1 1/4" NPT manifold complete with gas pressure regulator.
- Stainless steel drip tray supplied for each chamber.
- EcoDeck custom designs are offered. Contact Town's Engineering department to determine if unit can be built to your parameters.
- Snap-in "ultralock" screwless backsplash—makes backsplashes and sidesplashes easy to remove during installation.

Item Number _____

Project _____

Quantity _____

General

All EcoDeck ranges are built to order. EcoDeck can operate without cooling water. This specification lists the standard features and available options. Fully customizable designs and layouts are available. Contact our Engineering department for assistance. Units are covered by a 1 year limited warranty, other than the safety pilot which is covered for 90 days. Contact Town if further information is needed, or if warranty service is required.

Models

E-1-SS*, E-2-SS*, E-3-SS*, E-4-SS*, E-5-SS*, E-6-SS*
 *N-natural, P-propane

All styles feature cast iron wok rings—13" Mandarin, and 16", 18", 20", and 22" Cantonese hole sizes are standard. Rear gutters are standard. All units feature internal front access stainless steel sink and strainer. EcoDeck Insul-Gap design features 1-6 chambers; maximum standard length is 138" long, fully customizable layout.

Options

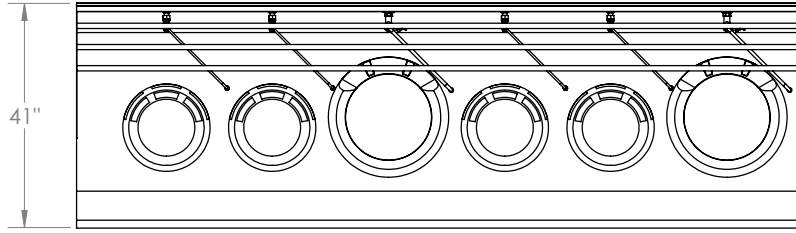
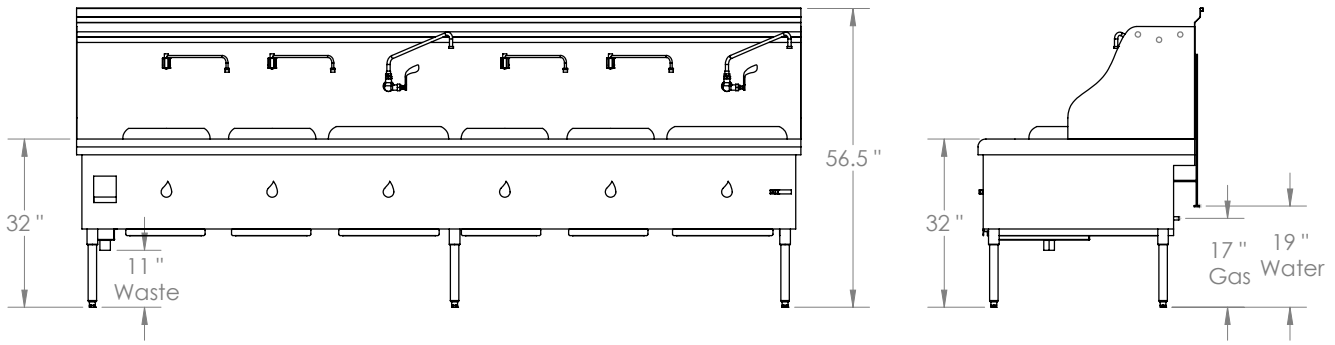
- 12" tall rear backsplash—for custom/display ranges.
- Low profile backsplash with top- or deck-mounted pedestal faucets. Can be used for display ranges.
- Custom size range—specify length and width.
- Field joints—butt or splice fit.
- Pilot gas safety system—provides pilot flame-failure protection.
- Large 10" capacity sink/strainer.
- Chamber reducers—reduce larger chambers to 13" for use with 14" and 16" Mandarin woks.
- 4" tall unheated or flue heated chambers for hotwater stock or oil.
- Strainer holders.
- 12" extra-large warmer inset for use with 14" aluminum steamers.
- Sectional wok racks.
- Castors.
- Spice shelves—rectangular, wraparound, between chambers, and mobile.
- Choice of faucets: manual, double jointed, pedestal, bib, and remote valve.
- Range-top stockpots—for soup, blanching, and steaming.



72 Beadel Street Brooklyn, NY 11222
 718/388-5650 outside New York State 800/221-5032 facsimile 718/388-5860
www.townfood.com

KaTom Restaurant Supply, Inc.

Standard Dimensions



ECODECK STANDARD DIMENSIONS

Number of Chambers	Length/Depth
1	36"/41"
2	60"/41"
3	86"/41"
4	112"/41"
5	137"/41"
6	137"/41"

BURNERS: MBTUH INPUT

Rated at: 6" W.C. Natural, 10" W.C. Propane

Burner Type	BTU, Natural	BTU, Propane
Two Ring	75,000	58,000
Three Ring*	137,000	120,000
23 Tip Jet	90,000	92,000
32 Tip Jet*	116,000	103,000
18 Tip Vertical Shield	97,000	62,000
18 Tip Angle Shield*	90,000	80,000
16 Tip Volcano	75,000	53,000
9 Tip No-Clog	62,000	44,000
12 Tip No-Clog	80,000	53,000
Warming Chamber	15,300	13,200

*For chambers 16" and larger. Notify factory when altitude is more than 2000 feet above sea level; please provide altitude.

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 require 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 conform to ANSI/NSF4 Sanitation Standards—commercial cooking, rethermalization and powered hot food holding and transport.

MINIMUM CLEARANCES—COMBUSTIBLE AND NONCOMBUSTIBLE:

Back wall, 6". Left and right sides, 6". For use on noncombustible floors only.

Town reserves the right to change design without notification.



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