



Dragon Class Chinese Ranges by Town:  
Model 224800 Wok Cart



*THE WORLD'S FINEST CHINESE COOKING EQUIPMENT*

**OWNER'S MANUAL**  
**SECTION I: INSTALLATION INSTRUCTIONS**



**WARNING**

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

**FOR YOUR SAFETY**

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

**NOTE**

OBTAIN EMERGENCY PROCEDURES FROM YOUR LOCAL GAS SUPPLIER IF YOU SMELL GAS NEAR THIS EQUIPMENT. THIS EMERGENCY INFORMATION MUST BE PROMINENTLY DISPLAYED.

KEEP THIS BOOKLET HANDY FOR FUTURE REFERENCE



**TOWN**

FOOD SERVICE EQUIPMENT CO., INC.

72 Beadel St., Brooklyn, NY 11222  
(718) 388-5650 fax (718) 388-5860  
customerservice@townfood.com

## CONGRATULATIONS

on your purchase of the new Dragon Class Wok Cart. It will give you many years of trouble free use if it is properly used and maintained. Feel free to call our Customer Service Department if you have questions regarding operation or care of your Town range.

### **INSTALLATION INSTRUCTIONS Express, YORK and MASTERRANGE DRAGON SERIES CHINESE RANGES**

Your Wok Cart has been carefully engineered and constructed with the best possible workmanship and materials to provide many years of satisfactory service. Proper installation is vital if appearance and performance is to be achieved.

**FOLLOW THESE INSTRUCTIONS CAREFULLY!**

#### **WOK CART INSTALLATION AREA MUST BE FREE AND CLEAR FROM COMBUSTIBLES**

1. Position crate in approximate location that the unit will occupy.
2. Carefully lift Wok Cart into a desired position to avoid damage to casters. Clearances from combustible construction are 6" at rear and sides. Remove burner tie wires and other packing materials. Examine the gas burner and center as required if it has shifted in transit. Turn all gas valve lever handle to "OFF" (horizontal) position.
3. Clearances for noncombustible construction are the same as combustible clearances. This range is for installation only on noncombustible floors.

#### **INSTALLATION:**

1. The gas supply line must be of adequate size to insure maximum efficiency of the unit.
2. The installation must conform with the National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1 or the Propane Installation Code, CAN/CGA-B149.2, as applicable, including:
  - a. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa).
  - b. The appliance must be isolated from the gas supply piping system by closing its individual manual valve during any pressure testing of the gas supply piping system at test pressures equal or less than 1/2 psig (3.45 kPa).
3. Local regulations governing gas appliance installations must be complied with.
4. Equipment should be under hood with adequate ventilation or used outdoors. Indoor use of a propane gas tank is not permitted by most codes.
5. Minimum spacing of 6" to combustible construction is required along back and side walls. Clearances for noncombustible construction are the same as combustible clearances. For use only on noncombustible floors.
6. Materials such as wood, compressed paper and plant fibers that will ignite and burn must not be exposed



near the Wok Cart. Local safety codes should be complied with in respect to fire hazard avoidance.

7. Use of the supplied pressure regulator is mandatory.
8. The front of the unit must be kept clear to avoid restriction of air supply for combustion.
9. The unit must be installed in an area or room with sufficient fresh air supply to ensure proper combustion.
10. There must be adequate clearance for air openings into the combustion chamber.
11. This equipment must be installed with adequate clearance for servicing and proper operation.
12. This unit should be operated only with drip trays in place.
13. Wok Cart is supplied with casters so the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 or Connectors for Moveable Gas Appliances, CAN/CGA-6.16, and a Quick Disconnect device that complies with the Standard for Quick-Disconnect Devices for Use with Gas Fuel ANSI Z21.41, or Quick Disconnect Devices for Use with Gas Fuel, CAN1-6.9, and adequate means must be provided to limit the movement of the appliance without depending on connector and the quick-disconnect device or its associated piping to limit the appliance movement.
14. If Wok Cart is installed indoors to a gas supply, it should be connected to a fuel source in a manner that complies with all codes. A restraining device must be secured to unit rear or side.

#### IMPORTANT

1. Connect the gas supply line to unit using the pressure regulator provided. A readily accessible approved type gas shutoff should be supplied by others. Water supply line on back of unit and sprinkler should be connected with a shutoff valve in readily accessible location.
2. Check that the gas valve on the unit is **OFF** (lever handle vertical) before turning ON main gas line. Check for leaks using soapy water or other suitable leak detector. **DO NOT USE OPEN FLAME FOR TESTING.**

#### LIGHTING AND SHUT DOWN INSTRUCTIONS.

Always follow these lighting and shutdown instructions when operating your unit. A five minute complete shutoff period is required before lighting or relighting pilot. See diagram below.

- a) Check that all gas valves on the unit are turned OFF (lever handle vertical) before turning ON main gas line. Check for leaks using soapy water or other suitable leak detector. **DO NOT USE OPEN FLAME FOR TESTING.**
- b) Main burner valve shall be in OFF position (figure 2). Place a burning match by the pilot burner in the combustion chamber of the range. Depress safety control red button on (fig.1 below) and light pilot.
- c) The pilot should light. Continue to hold the button for one minute or until the pilot stays lit.

**SHUT DOWN:** For temporary Shut Down turn all burner valves to OFF position. For an extended period of time, turn all burner valves OFF and also turn off gas supply to the range.

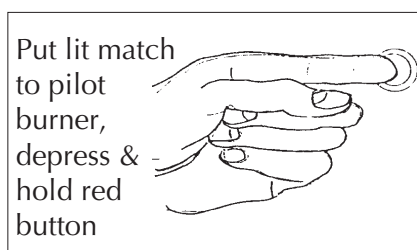


figure 1

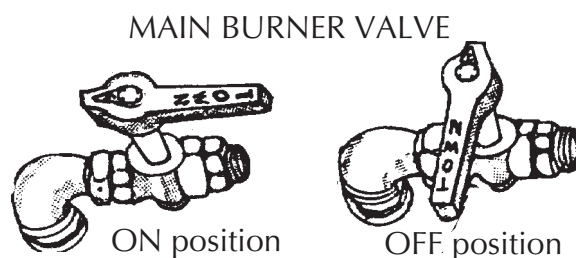


figure 2



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**SECTION 2: OPERATING AND MAINTENANCE INSTRUCTIONS**



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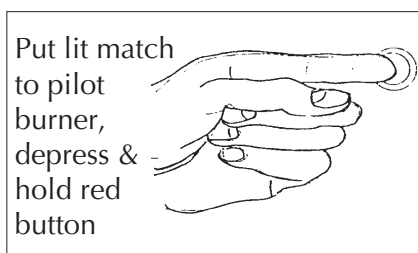


figure 1

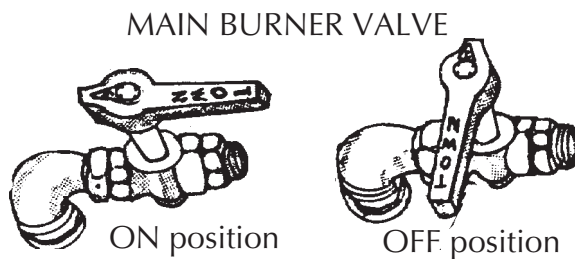


figure 2

## MAINTENANCE AND CARE

- If your Wok Cart requires service, contact your authorized gas service company to perform necessary repairs.
- Jet and shield tip burners must be serviced often as they clog easily. If this is a constant problem, consider replacing the burner with our No-Clog. However, whether cleaning or burner replacement is planned, **this service must be performed by your local qualified gas service company.**
- Your Wok Cart should be cleaned after use with grease dissolver and rinsed to prevent grease accumulations.
- If your Wok Cart is supplied by a stationary fuel source, there should be a restraint on the appliance to limit its movement. If disconnection of the restraint becomes necessary, you must be sure to reconnect the restraint after the appliance is returned to its originally installed position.

## PARTS

### Replacement Fiber Ceramics

no.	fits chamber	ID	wt
225013N	13"	11"	6





## BURNERS & PARTS

Pilot included with burner.

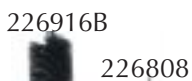
Below burners are ½" NPT inlet.



226916  
16 tip Volcano



226917-8



226916B

226808



226808H

226916 cleaning kit

### 16 Tip Volcano Burners

no.	description	wt.
226916N	16 tip Volcano, natural	12
226916P	16 tip Volcano, propane	12
226917	Replacement tip, natural gas	
226918	Replacement tip, propane gas	
226916C	Replacement cover	4
226916N-CLNR	natural gas cleaning kit	
226916P-CLNR	propane gas cleaning kit	
226916B	cleaning brush	
226808H	handle for tip cleaning drill	
226808-60	Tip cleaning drill, natural gas	
226808-73	Tip cleaning drill, propane gas	



226911  
Vertical shield tip



226808

226912-4

226808H

226940

### Shield Tip Burners

no.	description	wt.
226911N	18 tip vertical shield, natural	10
226911P	18 tip vertical shield, propane	10
226912	Shield tip, natural gas	
226914	Shield tip, propane gas	
226808-57	Shield tip cleaning drill, natural	
226808-72	Shield tip cleaning drill, propane	
226940	Shielded tip wrench	

### 23 Tip Jet Burners

no.	description	wt.
226800N	23 tip Jet burner w/ pilot, natural	9
226800P	23 tip Jet burner w/ pilot, propane	9
226806N	Jet tip, natural, ⅛" IPS, s/n 58071 up	
226807P	Jet tip, propane, ⅛" IPS, s/n 58071 up	
226806	Jet tip, natural, old type, small thread	
226807	Jet tip, propane, old type, small thread	
226811	Jet pilot, natural	
226810	Jet pilot, propane	
226822	⅛" IPS x ¼" compression elbow	
226808-60	Jet tip cleaning drill, natural	
226808-72	Jet tip cleaning drill, propane	
226800B	Jet tip cleaning brush	



23 tip Jet burner



226800B



226808

226806N-

226807P

small thread



226822

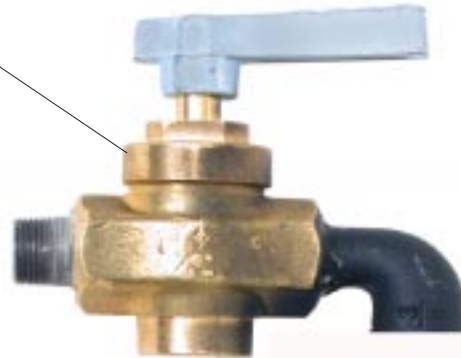
226810-1

# BURNERS & PARTS

## Gas Valves

no.	description
226102F	3/8" x 3/8" F Gas valve
226103	Handle for 3/8" valve
226224	24" x 1/4" s/s compression pilot tubing

226102F



## Safety Pilot Parts for Ranges

no.	description
249002	1/2" IPS Safety, pilot out only, TS11K
249006	36" thermocouple
226203B	Universal pilot bracket, s/n 58071 up



249003



## 9 & 12 Tip Anti-Clog Volcano Burner

Available on new ranges only. Not sold separately.

no.	description	wt.
226950N	9 tip No-Clog, natural	25
226950P	9 tip No-Clog, propane	25
226960N	12 tip No-Clog, natural	25
226960P	12 tip No-Clog, propane	25
226952	Replacement tip, natural	
226953	Replacement tip, propane	
226950C	No-Clog burner cover	10
226808-56	Tip cleaner, natural	
226808-70	Tip cleaning drill, propane, 9 tip	
226808-71	Tip cleaning drill, propane, 12 tip	



# REPLACEMENT PARTS



## Pilot Burners & Parts

no.	description
226202N	Anti-clog pilot, nat gas
226203P	Anti-clog pilot, propane gas
226824	1/8" IPS x 1/4" compression coupling
226204	Anti-clog pilot orifice, nat gas
226205	Anti-clog pilot orifice, propane gas
226203B	Universal pilot bracket, s/n 58071 up



## Available through your dealer: Popular smallwares

no.	description	wt.
34700	14" Mandarin Wok	
34734	14" Peking Wok - our best	
34706	16" Mandarin Wok	
34716	16" Cantonese Wok (not shown)	
33942	Medium Shovel	
34942	Medium Ladle - a must!	
42606-12	6"-12" Stainless wire Bamboo skimmers	