

**DO NOT DISCARD INSTRUCTIONS. THIS MANUAL MUST REMAIN WITH THE UNIT FOR FUTURE REFERENCE.
THIS EMERGENCY INFORMATION MUST BE PROMINENTLY DISPLAYED.**



TOWN

Town Food Service Equipment Co., Inc.
Town Food Service Equipment Co., Inc.

FOOD SERVICE EQUIPMENT CO., INC.

72 Beadel Street, Brooklyn, NY 11222

800/221.5032 718/388.5650 718/388.5860 customerservice@townfood.com www.townfood.com



SMOKEHOUSE OWNER'S MANUAL

SECTION 1 INSTALLATION INSTRUCTIONS

FOR COMMERCIAL USE ONLY

When sold in the Commonwealth of Massachusetts this unit must be equipped with an interlock to prevent operation only if the hood system is operational. Installation of the interlock is the responsibility of the installer— it is not supplied by the factory.

Warning

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

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



Congratulations on your purchase of a Town Food Smokehouse.

It will give you many years of trouble free use if it is properly used and maintained. You can now produce delicious, juicy barbecue quickly and easily. Please call our customer service department at 718/388-5650 with any questions regarding equipment operation or care.

Be sure your new Smokehouse is properly set up. Components may have moved during shipment. The following items should be verified before proceeding with installation:

- 1** Ensure that left and right baffle tracks are set into their support clips. Each track has a front and rear support clip (not pictured).
- 2** Remove shipping bolt from the steel baffle on the baffle tracks. The baffle plate must not be resting on the burners. Position the baffle so the front and rear are about the same distance from the Smokehouse walls (not pictured).
- 3** The water pan must be resting on the steel baffle.
- 4** Ensure the safety grate is properly positioned on the drip skirt clips.
- 5** The interior perforated top baffle must be set as shown with the edges on the pan resting on the track (flat side up.)



5
INTERIOR PERFORATED TOP BAFFLE

4
SAFETY GRATE

3
WATER PAN



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SMOKEHOUSE INSTALLATION INSTRUCTIONS

Proper installation is vital for proper performance. Consult your equipment dealer, utility company or local Yellow Pages for assistance locating a qualified installer. When uncrating, locate all components. Each unit is provided with a baffle, two baffle tracks, water pan, safety grate, lighter rod, and six skewers. Refer to the sketch on page 2 and verify proper component positioning.

INSTALLATION AREA MUST BE FREE AND CLEAR FROM COMBUSTIBLES

- Set the Smokehouse in the position it is to occupy in the cooking area. Check that the unit is level. The adjustable feet on the legs may be used to level the unit.
- The gas supply line must be of adequate size to ensure maximum efficiency of the unit and conform with the National Fuel Gas Code, ANSI-Z223.1
- The installation must conform with local codes, or in the absence of local codes with the National Fuel Gas Code ANSI-Z223.1:
 - **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 ½ PSIG.
 - **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 ½ PSIG.
- This appliance is designed for use with natural or propane (bottled) gas only and may be connected only to the type of gas for which it is equipped as specified on the rating plate secured to the front of the unit.
- Smokehouse should be used under a hood with adequate ventilation.
- Smokehouse installation must have rear clearance of 4" and side clearance of 4" from any combustible construction. Clearances for non-combustible construction are same as combustible clearances. Suitable for installation on non-combustible floors.
- Materials such as wood, compressed paper and plant fibers will ignite and burn. These substances must not be left near the unit. Local safety codes should be complied with respect to fire hazard avoidance.
- The front of the unit must be kept clear to avoid restriction of air supply for combustion.
- The unit must be installed in an area or room with sufficient fresh air supply to ensure proper combustion.
- There must be adequate clearance for air openings into the combustion chamber, servicing and proper operation.
- If unit is supplied with casters, the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANZI-Z21.69, and a Quick Disconnect device that complies with the Standard for Quick Disconnect Devices for Use with Gas Fuel ANSI-Z21.41, 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.
- Ensure that if your unit is provided with casters on legs, the legs with locking casters must be installed in the front leg gussets. Restraining devices are required for caster mounted equipment. Such restraining devices are to be well secured to sides or rear of the unit.
- Do not place unit by door or window. Air currents have an adverse affect on operation.

Do not throw away these instructions. This manual must remain with the unit for future reference.

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Note

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OPERATING INSTRUCTIONS

- 1** Materials such as wood, compressed paper and plant fibers that will ignite and burn, must not be left near the unit. Local safety codes should be complied with in respect to fire hazard avoidance.
- 2** The front of the unit must be kept clear to avoid restriction of air supply for combustion or ventilation for exhaust.
- 3** There must be adequate clearance for air openings into the combustion chamber, servicing and proper operation.
- 4** The unit should be operated only with water pan in place and filled with water. Drippings, especially fat, will ignite if the unit is used without water in the water pan. Be sure to drain fat and refill the water pan if the cooking process allows most of the water to evaporate, such as a slow cooking brisket.
- 5** If your unit is supplied with casters, there should be a restraint on the appliance to limit its movement. If disconnection of the restraint becomes necessary, be sure to reconnect the restraint after the appliance is returned to its originally installed position.
- 6** This appliance is designed for use with Natural or Propane (bottled) gas only and may be connected only to the type of gas for which it is equipped as specified on the rating plate secured to the front of the unit.
- 7** The installation must conform with local codes, or in the absence of local codes with the National Fuel Gas Code ANSI-Z223.1:
 - a The appliance and it's 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 PSIG
 - 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.
- 8** The gas supply line must be of adequate size to ensure maximum efficiency of the unit and conform with the National Fuel Gas Code, ANSI-Z223.1
- 9** The unit must be installed in an area or room with sufficient fresh air supply to ensure proper combustion— it cannot operate safely without sufficient air supply.
- 10** Smokehouse installation must have rear clearance of 4" and side clearance of 4" from any combustible construction. Clearances for non-combustible construction are same as combustible clearances, suitable for installation on non-combustible floors.
- 11** Smokehouse should be used under a hood with adequate ventilation.
- 12** **Do not discard instructions. This manual must remain with the unit for future reference.**

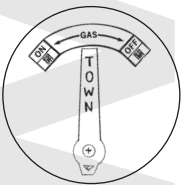
UNIT OPERATION: LIGHTING AND SHUT DOWN INSTRUCTIONS

Always follow lighting and shut down instructions below when operating your unit. A 5 minute complete shut off period is required before lighting or relighting it. See figure 1 below.

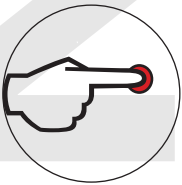
- 1 Check that all gas valves on the unit are turned off (lever handles in vertical position) before turning on main gas line. Check for leaks using soapy water or other suitable leak detector. **Do not use open flame for testing.**
- 2 Main burner valve shall be in off position. Light a match and place it in the lighter rod. Position the burning match by the pilot burner in the combustion chamber of the Smokehouse. Depress the red button on safety control (pictured below) and light pilot.
- 3 The pilot should light. Continue to hold the button for one minute or until the pilot stays lit.
- 4 Set thermostat to desired temperature.
- 5 Turn main burner valve counterclockwise to on position (pictured below). Be sure that each burner has ignited with a clear, blue flame that is $\frac{3}{4}$ "-1" long.
- 6 Turn main burner valve to off position when unit is not in use.
- 7 Set thermostat to minimum setting.
- 8 In the event of power failure, blackout or loss of gas, do not attempt to operate unit.

FIGURE 1
MAIN BURNER VALVE, SAFETY CONTROL AND THERMOSTAT

MAIN BURNER VALVE TURN COUNTER-CLOCKWISE TO ON AFTER THERMOSTAT IS SET.



SAFETY CONTROL BUTTON PUT LIT MATCH TO PILOT BURNER, DEPRESS AND HOLD RED BUTTON.



THERMOSTAT



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RECOMMENDED SEASONING INSTRUCTIONS BEFORE FIRST USE

- 1 Clean Smokehouse interior and exterior with a damp towel.
- 2 Turn valves clockwise to Off. **NOTE** Before operation of this unit, all pipes and connections must be tested using soapy water or an alternate safe method. Never use an open flame for testing.
- 3 Using the lighter rod, light the Smokehouse using the procedure outlined earlier in this booklet. Close the door. Set thermostat temperature to 400° and let the unit operate for 15 minutes.
- 4 Turn off the main gas valve. Wearing gloves, safety goggles, head and arm coverings, wipe the interior or with any good quality cooking oil. Be sure bare skin is not exposed. Use caution when doing this procedure—the oven could still be very hot.
- 5 Interior should be wiped with oil but not dripping. Close the door. Reset the thermostat to 400° and allow the Smokehouse to operate for another 15-20 minutes. At the end of this process the interior will be hot, seasoned and ready for cooking.

OVERVIEW FIRST TIME USERS CAN REQUEST A USER GUIDE FOR OPERATING TIPS

Town Food's Smokehouses are designed for skewer roasting and smoking of ribs, tenderloin, duck, chicken, and other cuts of meat. Other foods such as roasts and chicken wings can be roasted using an optional rack system. The unique flavor found in Smokehouse cooked food is a result of the marinating process, moisture retention by use of the water pan and the smoke created by drippings of the meat during the cooking process.

The water pan must be nearly full of water and seasonings at the start of the cooking process. Brought to a boil by heat from the combustion chamber below, the water mixes with drippings from the product above. Rising steam continuously bastes and flavors the product being cooked. While the steaming/basting process prevents shrinkage, dry heat radiates upward from the combustion chamber rendering excess fat. This fat will fall on the hot drip shields and smoke creating a delicious barbecue taste that permeates the meat or into the water pan to continue the basting process.

Temperature control and length of cooking time are determined by the product being cooked, desired texture and the experience of the chef.

GENERAL GUIDELINES

The following capacities are approximate and intended to give the operator some guidelines.

There are 2 cooking levels in all sizes. Every unit is supplied with 6 skewers. Each level will accommodate 3 skewers with:

- SM-24** 10 slabs of ribs per skewer, 60 slabs total
- SM-30** 13 slabs of ribs per skewer, 78 slabs total
- SM-36** 16 slabs of ribs per skewer, 96 slabs total

Pork Tenderloin

Trim to a weight of approximately ½ lb. per section before marinating. Use the same skewer capacity as for ribs.

Peking Duck

Leave neck, head and body intact. Clean and eviscerate duck through vent, then seal vent by tying or sewing skin. Insert needle valve of air pump into neck between skin and neck bones to separate skin from the body with a cushion of air. Quickly and carefully remove air needle and tie off the neck below the opening so the skin and body remain separated by the trapped air. Hang the duck using a #248008 duck hook. Hang the duck and let it drip according to tradition. Cook by suspending the hooks from the upper rest only. The lower rest will not be high enough.

There are nearly limitless applications for this unit. In our test kitchen we have prepared chicken wings, rack of lamb and smoked fish. Please call us at 718/388-5650 with any questions.

MAINTENANCE AND USER TIPS

Never allow accumulations of grease to form anywhere! It is recommended that the Smokehouse be cleaned after every use after it cools. Remove grate, racks and any utensils (skewers, hooks, etc.). Wash and replace in unit. The water pan should be removed and emptied into a sink connected to a grease tap. Wash the water pan, dry and replace.

The interior of the unit should be washed using a mild detergent and metal sponge. This should be done with the water pan in place to prevent spillage from entering the combustion chamber. Rinse and dry the interior. Remove the water pan and rinse it. Replace water pan into the unit after drying.

Clean the exterior using a towel and mild detergent. Remove any baked accumulations of grease using a metal sponge but this may scratch the exterior finish of the Smokehouse. Remove the interior top baffles no less than once a month and wash.

Maintenance

- Clean and season the Smokehouse interior regularly.
- Never use the unit with an empty or leaky water pan or without a water pan.
- Do not operate the Smokehouse in an area with strong air currents —cooking will be uneven.

CAUTION

Do not operate unit without safety grate in place or low water supply in the pan.

USE OF OPTIONAL WOOD CHIP BOX SEE PAGE 9 FOR DESCRIPTIONS AND MODEL NUMBERS

A Town Smokehouse uses the drippings from the fat of the product and marinade to make smoke. Chip boxes are used to complement the Smokehouse's natural barbecue taste with a smokey wood flavor.

- 1 Cook your product normally in the Smokehouse until it is almost finished.
- 2 Shut down the oven 10-15 minutes before the product is finished being barbecued. Turn off the oven by turning the gas valve counter-clockwise (figure 1).
- 3 Fill the chip box with chunks or chips.
- 4 When the oven is cool enough to insert the chip box, carefully place it in front of the water pan. Slide it down into the combustion chamber in front of the heavy steel baffle. The clips on the front edge of the box allows it to hang on the lower part of the door frame as shown in figures 2 and 3.
- 5 Refer to figure 1 and restart the oven. Turn off the burners after 5 minutes and allow the wood to smoke. Smoking can take 1 hour or more.
- 6 Remove the product when done. Use caution meat will be very hot. If any ashes have fallen into the combustion chamber, clean them out before using the unit again.

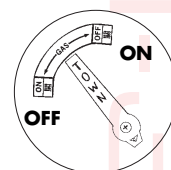


FIGURE 1 MAIN GAS VALVE

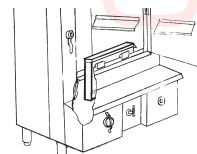


FIGURE 2 CHIP BOX



FIGURE 3



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SMOKEHOUSE ACCESSORIES

RACKS, RACK GUIDES AND CHIP BOXES

Racks and wood chip boxes are popular additions. Units with serial number starting with 55 will accept racks and rack guides without modification. Earlier serial numbers will require replacement skewer rests that will accept rack guides. Rack guides fit all units and are required if racks are used

STAINLESS STEEL RACKS

number	fits model	size
244332	SM-24	17"x20"
244335	SM-30	23"x20"
244336	SM-36	28 ³ / ₄ " x 20"

STAINLESS STEEL RACK GUIDES

number	description
244009	9 level rack guide



FIGURE 1



FIGURE 2

USING RACKS AND RACK GUIDES

- 1 After cleaning rack guides, take note that the top of the guide has a hook to be placed in a slot in the upper skewer rest.
- 2 The front of the rack guide has a tab close to the front of each level. This tab acts as a stop that prevents shelves from being pulled out and falling out of the unit. (figure 1).
- 3 There are left and right sides to the rack guides (figure 2). Each will have rack stops toward the front edge of each level.
- 4 Hook the rack guides into the skewer rests, making sure the rack stop is located in toward the front of the unit.
- 5 The racks may now be placed on the levels as needed.

WOOD CHIP BOXES

number	fits model	smoking time*
244000	SM-24	30 minutes
244001	SM-30	45 minutes
244002	SM-36	90 minutes

*smoking times are approximate

244002



244000

4001

SMOKEHOUSE ACCESSORIES

The standard exterior finish is galvanized with epoxy coated legs. The standard interior is a special heat reflective, corrosion resistant type of steel liner. Standard accessories include 6 stainless steel skewers, stainless steel water pan, and stainless steel safety grate.

EXTERIOR OPTIONS

number **description**
 250510 _____ set of (4) 4" casters, 2 with brake

INTERIOR OPTIONS

Extra set of 6 stainless steel skewers

249420 fits SM-24

249425 fits SM-30

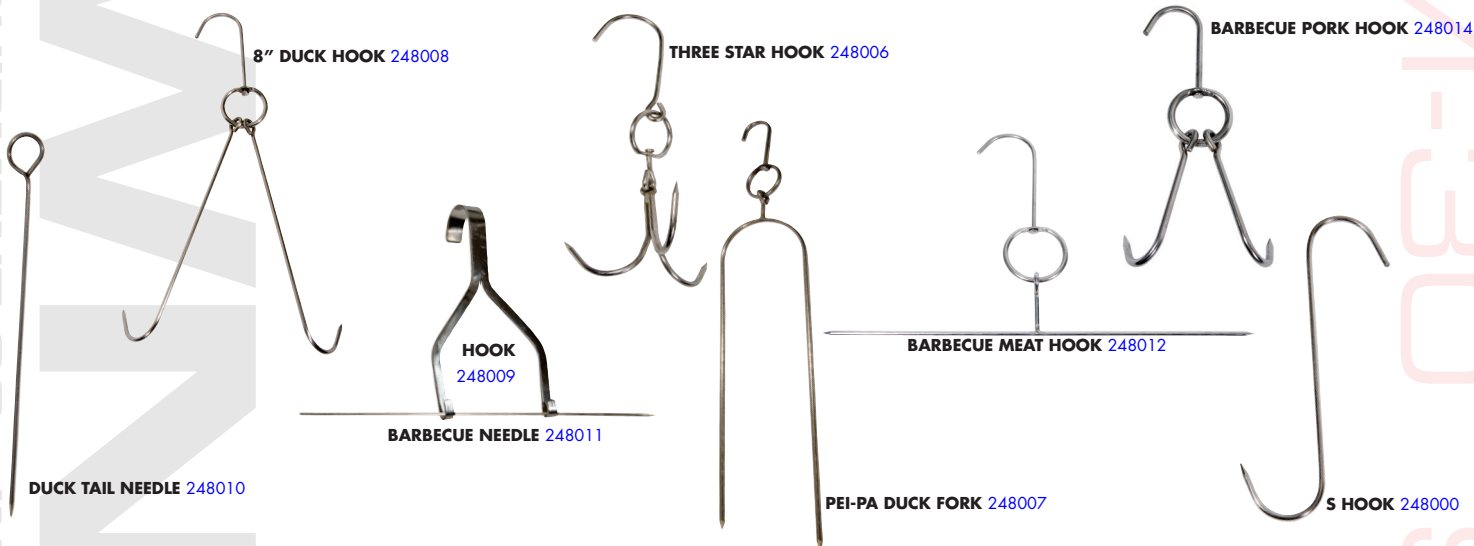
249430 fits SM-36

SMOKEHOUSE INTERIOR PARTS

part description	SM-24		SM-30		SM-36	
	part number	size	part number	size	part number	size
stainless steel water pan	248620	18" x 20"	248625	20" x 24"	248630	20" x 30"
safety grate	244320	14 ³ / ₈ " x 18 ¹ / ₂ "	244325	21" x 18 ¹ / ₂ "	244330	27" x 18 ¹ / ₂ "
baffle plate	244020	18" x 17"	244025	18" x 23"	244030	18" x 29"
interior top baffle	248553	21 ³ / ₈ " x 17 ¹ / ₄ "	248556	21 ³ / ₈ " x 22 ⁷ / ₈ "	248559	21 ³ / ₈ " x 22 ³ / ₈ "
drip shields	248720	n/a	248725	n/a	248730	n/a

OPTIONAL ROASTING ACCESSORIES

Town offers these stainless steel hooks and needles to facilitate cooking chicken, duck and meats.



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SMOKEHOUSE PARTS

number	size/description
249006	36" thermocouple
249011	3/8" IPS safety, pilot out, TS11K
226102F	3/8" x 3/8" main gas valve
249007	FDO thermostat with knob
249008	thermostat knob only
249047	universal gas pressure regulator
226224	24" x 1/4" compression pilot tubing

SMOKEHOUSE SAFETY PILOT PARTS

number	size/description
249012	Smokehouse safety pilot burner, natural
249009	Smokehouse safety pilot burner, propane
249006	36" thermocouple

3/8" x 3/8" MAIN GAS VALVE
226102F

3/8" IPS SAFETY PILOT
OUT, TS11K
249011

FDO THERMOSTAT WITH KNOB
249007-8

36" THERMOCOUPLE
249006

36" SMOKEHOUSE
SAFETY PILOT BURNER
249009-12



COMPRESSION PILOT ASSEMBLY
226224

UNIVERSAL GAS
PRESSURE REGULATOR
249047



INTERIOR TOP BAFFLE
248553

DRIP SHIELDS
248720

SAFETY
GRATE
244320

WATER PAN ON BAFFLE PLATE
248620

SMOKEHOUSE BURNER SYSTEM

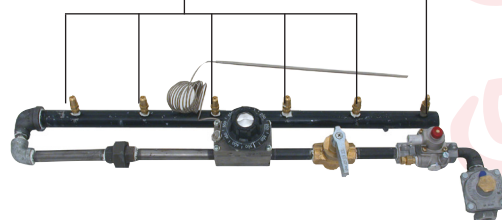
part description	SM-24		SM-30		SM-36	
	part number	qty. req'd	part number	qty. req'd	part number	qty. req'd
runner orifice, nat.	245140*	1	245142*	1	245144*	1
runner orifice, prop.	245141*	1	245143*	1	245146*	1
burner orifice nat/prop.	244255-3	3	244255-4	4	244255-5	5
burner assembly	245220	1	245225	1	245230	1
no. of burners/assembly		3		4		5

BURNER ASSEMBLY
245220



BURNER ORIFICES
245140

RUNNER ORIFICE
244255-3





LIMITED WARRANTY

Town warrants all Smokehouses free from defects of workmanship or material for one (1) year from invoice date with the exception of safety pilot systems which are covered by a 90 day warranty. Safety pilot systems installed without drip legs are not covered by this warranty. Defective parts returned prepaid will be repaired or replaced subject to our inspection and returned freight collect. Mishandling or abuse of equipment or components is not covered by this warranty and repairs or replacement will be made at a nominal charge. Labor costs to return or replace parts in this equipment are the responsibility of the purchaser, as are proper installation and adjustments.

RECORD OF OWNERSHIP

FOR YOUR RECORDS PLEASE RECORD THE FOLLOWING INFORMATION OF YOUR SMOKEHOUSE

MODEL NUMBER _____ SERIAL NUMBER _____ DATE OF PURCHASE _____

DEALER _____ DEALER'S PHONE NUMBER _____



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