



TOWN



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Item Number _____

Project _____

Quantity _____



MasterRange Junior

Models

M-1-JR-*-#

- Replace * with "N" for natural gas units and "P" for propane gas units
- Replace # with "13" for a 13 inch chamber and "16" for a 16 inch chamber

General

High performance for small spaces. Despite its small size, the MasterRange junior utilizes any of the standard burners at their rated capacity. It is intended for those applications requiring maximum cooking power in minimum space. FOR COMMERCIAL USE ONLY.

Standard Features

- Safety control included.
- Automatic swing faucet mounted on 12" high backsplash.
- Fitted with cast iron chamber ring and strainer basket in gutter.
- Refractory brick lined chamber.
- Mounted on adjustable legs with undershelf.
- Stainless steel construction.

Options

- Available with a 13" chamber or 16" chamber
- Burner options below

Burners: BTU Inputs

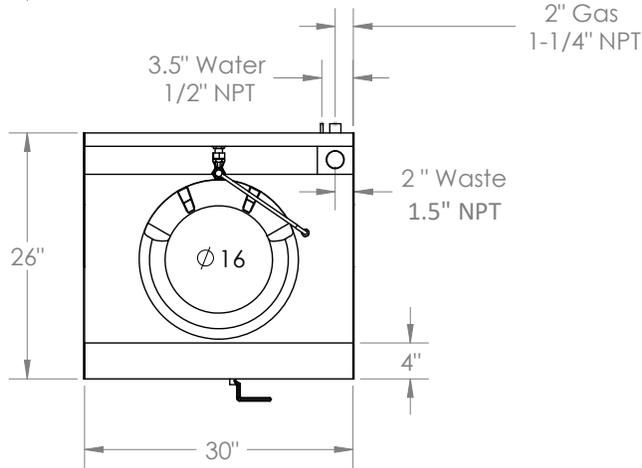
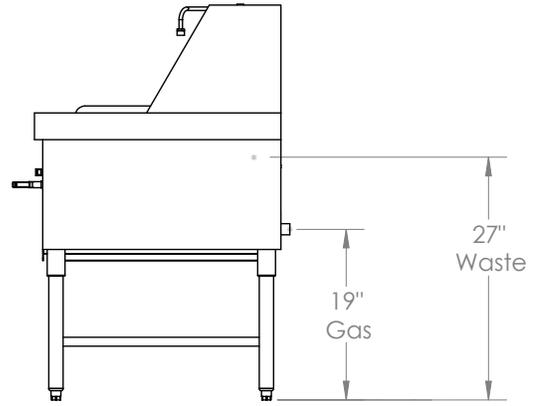
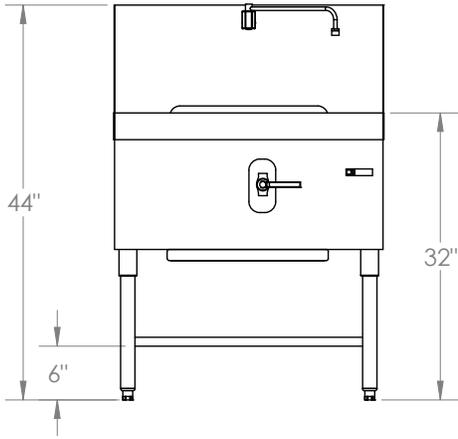
Rated at: 6" W.C. Natural 10" W.C. Propane

Burner Type	BTU, Natural	BTU, Propane
Two Ring _____	75,000	58,000
Three Ring ¹ _____	137,000	120,000
23 Tip Jet _____	90,000	92,000
32 Tip Jet ¹ _____	116,000	103,000
18 Tip Vertical Shield _____	97,000	62,000
18 Tip Angle Shield ¹ _____	90,000	80,000
16 Tip Volcano _____	75,000	53,000

¹For chambers 16" and larger. Notify factory if altitude is 2000' or greater above sea level. Please note altitude.



STANDARD DIMENSIONS AND TECHNICAL DATA



**AVAILABLE WITH A
13" OR 16" CHAMBER**

TECHNICAL DATA						
MODEL NO.	DEPTH	WIDTH	HEIGHT ²	SHIP WEIGHT	GAS CONNECTION	MBTUH
M-1-JR-N/P ¹	26"	30"	32"	500 lb.	1 1/4" ³	VARIES BY BURNER
¹ please specify type of gas, N: natural, P: propane ² 44" to the top of the backsplash ³ requires 1 1/4" gas, 1 1/2" waste, and 1/2" cold water						

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 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 combustible floors only.

TOWN RESERVES THE RIGHT TO CHANGE DESIGN WITHOUT NOTIFICATION.

