

INSTRUCTION MANUAL

Addendum

MONTAGUE LEGEND

**Gas Fired Heavy Duty Counter,
Standard, and Convection Ranges
with Electronic Ignition**

Models:

**C12, C18, C24 & C36 Series
M12, M18, M24 & M36 Series
124, 136 & V136 Series**

**These instructions should be read thoroughly before attempting installation.
Set up and installation should be performed by qualified installation personnel.**

Keep area around appliances free and clear from combustibles.

**PLEASE RETAIN THIS MANUAL
FOR FUTURE REFERENCE.**



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IMPORTANT

WARNING:

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

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS MUST BE POSTED IN A PROMINENT LOCATION. THIS INFORMATION MAY BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.

SHIPPING DAMAGE CLAIM PROCEDURE

For your protection, please note that equipment in this shipment was carefully inspected and packed by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this shipment.

If shipment arrives damaged:

1. **VISIBLE LOSS OR DAMAGE**—Be certain this is noted on freight bill or express receipt, and signed by person making delivery.
2. **FILE CLAIM FOR DAMAGES IMMEDIATELY**—Regardless of the extent of damage.
3. **CONCEALED LOSS OR DAMAGE**—If damage is unnoticed until merchandise is unpacked, notify transportation company or carrier immediately, and file “concealed damage” claim with them. This should be done within fifteen (15) days of date that delivery was made to you. Be sure to retain container for inspection.

We cannot assume responsibility for damage incurred in transit. We will, however, be glad to furnish you with necessary documents to support your claim.

INSTALLATION

The Montague gas ranges are manufactured for use with the type of gas indicated on the name-plate.

The Montague heavy duty gas convection oven type ranged are produced with the best possible material and workmanship. PROPER INSTALLATION IS ESSENTIAL FOR SAFE AND EFFICIENT TROUBLE-TREE OPERATION.

THE INSTALLATION INSTRUCTIONS CONTAINED HEREIN ARE FOR THE USE OF QUALIFIED INSTALLATION AND SERVICE PERSONNEL ONLY. INSTALLATION OR SERVICE BY OTHER THAN QUALIFIED PERSONNEL MAY RESULT IN DAMAGE TO THE RANGE AND/OR INJURY TO THE OPERATOR.

Qualified installation personnel are individuals, a firm, corporation, or company which either in person, or through a representative are engaged in, and are responsible for:

- A. The installation or replacement of gas piping or the connection, installation, repair, or servicing of equipment, who is experienced in such work, familiar with all precautions required, and has complied with all requirements of state or local authorities having jurisdiction. Reference: National Fuel gas code Z223.1-1984, Section 1.4.
- B. The installation of electrical wiring from the electric meter, main control box, or service outlet to the electric appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required, and have complied with all requirements of state and local authorities having jurisdiction. Reference: National Electric Code, ANSI/NFPA No. 70-1984.

READ CAREFULLY AND FOLLOW THESE INSTRUCTIONS

THE RANGE(S) MUST BE INSTALLED IN ACCORDANCE WITH LOCAL CODES, OR IN THE ABSENCE OF LOCAL CODES, WITH THE NATIONAL FUEL GAS CODE ANSI A223.1-1984, INCLUDING:

1. 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 psig. (3.45 kPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressure equal to or less than 1/2 psig. (3.45kPa)

THE UNIT WHEN INSTALLED MUST BE ELECTRICALLY GROUNDED IN ACCORDANCE WITH LOCAL CODES, OR IN ABSENCE OF LOCAL CODES, WITH THE NATIONAL ELECTRICAL CODE, ANSI/NFPA NO. 70-1984.

PROVISIONS MUST BE MADE FOR ADEQUATE AIR SUPPLY TO THE UNIT.

INSTALLATION

ELECTRICAL CONNECTION

Unless otherwise specified, the range is equipped with a 6 ft. flexible supply cord for 115 VAC, 60 Hertz. A terminal block is provided for 208-240 VAC, 60 or 50 Hertz, single phase units. The wiring diagram is located on the back of the range.

THIS APPLIANCE, WHEN INSTALLED, MUST BE ELECTRICALLY GROUNDED IN ACCORDANCE WITH LOCAL CODES, WITH THE NATIONAL ELECTRIC CODE, ANSI/NFPA NO. 70-1984.

1. 115 VAC—60 Hz—Single Phase

Ranges with this electrical rating are factory supplied with a three-wire cord and three-prong plug which fits any standard three-prong grounded receptacle. A separate 15 amp. supply is needed for each oven.

**WARNING: ELECTRICAL GROUNDING INSTRUCTIONS:
THIS APPLIANCE IS EQUIPPED WITH A THREE-PRONG (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.**

II. 208-240 VAC—60 Hz—Single Phase (2 Wire)

Ranges with this electrical rating are factory supplied with a terminal block. To connect supply wires, remove cover from connection box at right rear of range. Route supply wires and ground wire through hole with strain relief fitting at top of connection box. Attach ground wire to ground wires to proper terminal block. Attach ground wire to ground lug inside connection box. See wiring diagram for proper connections.

III. 220 VAC—50Hz—Single Phase (2 Wire)

Follow steps outlined in (II.) above, refer to wiring diagram for proper connection.

PILOT ADJUSTMENT—TOP BURNERS

No adjustment required. The Top Burner Pilots all have orifices that regulate the gas flow according to the type of gas shown on the Rating Plate.

OVEN THERMOSTAT

No adjustment required. The oven thermostat does not have a bypass setting, and has been calibrated at the factory. No further adjustment should be required if the gas manifold pressure is correct.

OPERATION

OPERATING INFORMATION FOR THE RANGE HAS BEEN PREPARED FOR USE BY QUALIFIED AND/OR PROFESSIONAL OPERATING PERSONNEL.

CAUTION
DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR TO THE RANGE. KEEP THE APPLIANCE AREA FREE AND CLEAR FROM COMBUSTIBLES.

GAS CONTROLS

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUT OFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

TOP BURNERS– OPEN, HOT TOP, AND MANUAL FRYTOP including COUNTERTOPS

Turn on gas supply to the range. Push the ignition rocker switch upward and hold until all top pilots are burning. Check that pilots are burning. Then rotate valve handles counter-clockwise to full on, burner will ignite automatically. Adjust flame height as desired. To shut down, rotate valve handle clockwise completely to a horizontal position. Turn off gas supply to the range to extinguish pilots.

FRY TOP– THERMOSTAT CONTROLLED

Turn on gas supply to the range. Push ignition rocker switch upward and hold until all top pilots are burning. Check that pilots are burning. Then push thermostat dial inward and rotate dial counter-clockwise to maximum thermostat setting, burner(s) will ignite automatically. After ignition turn thermostat dial to desired temperature setting. To shut down, rotate thermostat dial clockwise to “OFF” position. Turn off gas supply to the range to extinguish pilots.

OVEN

A. Lighting

Turn oven gas valve handle to “OFF” position and wait five (5) minutes.

1. Rotate thermostat dial counter-clockwise to desired set temperature.
2. Turn oven gas valve handle counter-clockwise completely to a vertical position.
3. Push fan rocker switch upward to Fan-On setting.
4. Orange Light will come on indicating that the gas solenoid is open and gas should be flowing to the burner. The ignition control will also be sparking and should ignite the burner within a couple of seconds. There may be a delay if gas needs to be purged first.
5. If the burner is not ignited, it will go into an inter-purge delay mode. During this 15 second pause, the red light will illuminate and the gas valve will close.
6. The control will attempt two additional ignition trials with the inter-purge delay. If these attempts are unsuccessful, the control will go into lockout mode, and the red light will remain illuminated.
7. Depress the reset rocker switch once to reset the control and go through the three ignition trials again.
8. Once the burner is lit, the orange light will remain illuminated until the thermostat set temperature is reached, and the burner shuts down.
9. If the flame sensor does not sense a flame during the cooking cycle, the control will attempt re-ignition three times. If it is unsuccessful, the control will go into lockout mode, and the red light will remain illuminated.

B. Shut Down

1. Turn oven gas valve handle to “OFF” horizontal position.
2. Rotate thermostat dial clockwise to off “I” position.

MAINTENANCE

Clean the range top nightly to weekly depending upon the level of use.

Open Tops

Remove all burner heads and venturis starting with the front burner. Then pull out the drip pans being sure not to damage the spark igniter wire, pilot gas tubing, or thermocouples (if equipped).

Clean, dry and reinstall parts using the reverse procedure of above.

Hot Tops and Fry tops

Inspect for damage and build up of grease on the edges. Clean when necessary.

Contact The Montague Company for your authorized servicer and documentation relating to this product at:

(510) 786-9931 or www.montaguecompany.com

WARNING

If not installed, operated and maintained in accordance with the manufacturer's instructions, this product could expose you to substances in fuel or in fuel combustion which can cause death or serious illness and which are known to the State of California to cause cancer, birth defects or other reproductive harm.

The State of California enacted the California Safe Drinking Water and Toxic Enforcement Act of 1986, (Prop. 65), which "prohibits any person in the course of doing business from knowingly and intentionally exposing any individual to a chemical known to the State of California to cause cancer or reproductive toxicity without first giving clear and reasonable warning to such individuals." The Governor's Scientific Advisory Panel added carbon monoxide to the list of hazardous chemicals known to cause reproductive harm.

In order to establish full compliance with Proposition 65, we attached a yellow warning label to each gas fired unit manufactured by the Montague Company.

Carbon monoxide would not be present in concentrations that would pose a "significant risk" to the consumer when the equipment is installed, operated and maintained as follows:

1. Installed in accordance with all local codes, or in the absence of local codes, with the current National Fuel Gas Code Z223.1.
2. Installed under a properly designed and operating exhaust hood.
3. Connected to the type of gas for which the unit is equipped.
4. Proper appliance pressure regulator installed on the gas supply line and adjusted for the manifold pressure marked on the rating plate.
5. Adequate air supply to the unit.
6. The equipment is operated in the manner intended using the proper utensil for that type of appliance.
7. Keep the equipment clean and have it checked periodically.
8. Burner air adjustments, mechanical maintenance and repairs should be performed by qualified service personnel.

If the equipment is not installed, operated and maintained in accordance with the above, concentrations of carbon monoxide in excess of the established limits could present in the kitchen environment.

ALL PERSONNEL IN THE WORKPLACE WHO MAY BE SUBJECT TO ANY EXPOSURE OF CARBON MONOXIDE MUST BE WARNED OF SUCH POSSIBLE EXPOSURE. THIS WARNING SHOULD BE CONVEYED IN A MANNER SO THAT IT IS CLEARLY UNDERSTOOD BY THE EMPLOYEE, AND THE EMPLOYEE SHOULD BE ASKED IF IN FACT HE OR SHE UNDERSTANDS THE CORRECT METHOD OF OPERATION OF THE EQUIPMENT AND THAT A RISK OF EXPOSURE EXISTS IF THE EQUIPMENT IS OPERATED IMPROPERLY.



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IMPORTANT

When ordering parts, to eliminate mistakes and facilitate delivery,
always give the following information:

Serial No. _____

Model No. _____

Change No. _____

Name & No. of Part

| <u>Model No.</u> | <u>Change No.</u> | <u>Serial No.</u> | |
|----------------------|----------------------|----------------------|----------------------|
| <input type="text"/> | <input type="text"/> | <input type="text"/> | <input type="text"/> |

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