

INSTRUCTION MANUAL

MONTAGUE LEGEND

Gas Fired Heavy Duty

**Models:
SP2020, SP2035, SP2053**

**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.

The MONTAGUE gas stock pot ranges are manufactured for use with the type of gas indicated on the nameplate.

The MONTAGUE gas stock pot ranges are produced with the best possible materials and workmanship. PROPER INSTALLATION IS ESSENTIAL FOR SAFE AND EFFICIENT TROUBLE-FREE 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 OVEN/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.

READ CAREFULLY AND FOLLOW THESE INSTRUCTIONS

THE RANGE(S) MUST BE INSTALLED IN ACCORDANCE WITH THE LOCAL CODES, OR IN THE ABSENCE OF LOCAL CODES, WITH THE NATIONAL FUEL GAS CODE, ANSI Z223.1-1984, 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. (3.45 kPa).**

PROVISIONS MUST BE MADE FOR ADEQUATE AIR SUPPLY TO THE RANGE(S).

INSTALLATION

VENTILATING HOOD

The range(s) must be installed under a properly designed ventilating hood. The hood should extend at least 6" beyond all sides of the unit. The hood should be connected to an adequate mechanical exhaust system.

Information on the construction and installation of ventilation hoods may be obtained from the "Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment", NFPA No. 96-1987, available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

It is also necessary that the sufficient room air ingress be allowed to compensate for the amount of air removed by the ventilation system. Otherwise, a subnormal atmospheric pressure will occur which may interfere with burner performance or may extinguish the pilot flame. In case of unsatisfactory oven performance, re-check performance with the exhaust fan turned "OFF".

Clearances

Adequate clearance must be provided in the aisle and at the side and back to allow the doors to open sufficiently to permit the removal of the racks and for serviceability. Adequate clearance for air openings into the combustion chamber must be provided.

<p style="text-align: center;"><u>MINIMUM CLEARANCE FROM COMBUSTIBLE MATERIAL AND NONCOMBUSTIBLE MATERIAL</u></p>				
<p style="text-align: center;"><u>STOCK POT RANGE(S):</u></p>				
<table><tr><td>BACK:</td><td>6"</td></tr><tr><td>SIDE:</td><td>6"</td></tr></table>	BACK:	6"	SIDE:	6"
BACK:	6"			
SIDE:	6"			

<p style="text-align: center;">CAUTION! DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR TO THE BROILER(S). KEEP THE APPLIANCE AREA FREE AND CLEAR FROM COMBUSTIBLES.</p>

ASSEMBLY

Uncrate range as near to final location as possible. Remove all shipping wire from burner(s) and all packing material and accessories from unit. Screw the adjustable feet of the legs in the way. Using a carpenter's level, adjust the level of the range from front to rear, and from side to side by turning the foot on the adjustable leg.

GAS PRESSURE REGULATOR

THIS RANGE IS DESIGNED FOR USE WITH A GAS PRESSURE REGULATOR. THE REGULATOR SUPPLIED WITH THIS UNIT MUST BE USED.

FOR NATURAL GAS: This gas pressure regulator is factory adjusted fro 4.0" W.C. manifold pressure. The rated inlet pressure to the regulator is 1/2 psig. (3.45 kPa)

FOR PROPANE GAS: This gas pressure regulator is factory adjusted for 10.0" W.C. manifold pressure. The rated inlet pressure to the regulator is 1/2 psig. (3.45 kPa)

Unless otherwise specified, the range is equipped with fixed orifices for use with a manifold pressure of 4.0" water column for natural gas and 10.0" water column for propane gas.

GAS CONNECTION

Before connecting the range to the gas supply line, be sure that all new piping has been cleaned and purged to prevent any foreign matter from being carried into the controls by the gas. In some cases, filters or drops are recommended. A separate Gas Shut Off Valve must be installed up-stream from the gas pressure regulator adjacent to the range and be located in an accessible area.

It is important that adequately sized piping be run directly to the point of connection at the range, with as few elbows and tees as possible. Consult local gas company for proper piping and gas pressure.

INSTALLATION

PIPE JOINT COMPOUND OR THREAD SEALANT THAT IS USED SHOULD BE RESISTANT TO ACTION OF LIQUEFIED PETROLEUM.

Install the gas pressure regulator with gas flowing as indicated by the arrow on the regulator. Use pipe compound or thread sealant and carefully thread regulator to pipe so that there is no cross threading, etc., which could cause leakage.

Apply wrench only to the flat areas around the pipe tapping at the end being threaded to the pipe to avoid possible damage to the regulator body which could result in leakage.

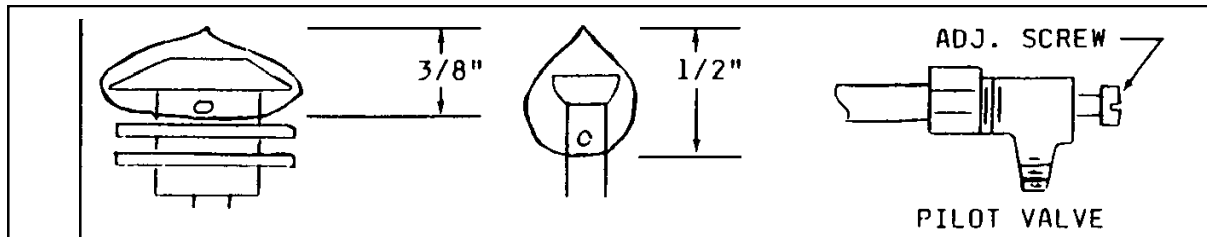
Connect the gas supply line from the Service Gas Shut Off Valve to the inlet side of the gas pressure regulator using 1/2" pipe. If flexible or semi-flexible connectors are used, an AGA listed flexible connector with an I.D. equal to 1/2" pipe must be used. **DO NOT USE A DOMESTIC APPLIANCE TYPE GAS FLEXIBLE CONNECTOR.** Avoid kinks or sharp bends that could restrict gas flow.

Turn Gas Shut Off Valve "ON" and immediately check carefully for gas leaks. Do this before attempting to operate the range.

TEST ALL PIPE JOINTS FOR LEAKS BEFORE OPERATING RANGE. THIS INCLUDES ALL GAS CONNECTIONS THAT MAY HAVE LOOSENEED DURING SHIPMENT. USE A RICH SOAP SOLUTION (OR OTHER ACCEPTED LEAK TESTER) AROUND ALL PIPE CONENCTIONS AND ALL OTHER JOINTS. DO NOT USE AN OPEN FLAME. ABSOLUTELY NO LEAKAGE SHOULD OCCUR, OTHERWISE THERE IS A DANGER OF FIRE OR EXPLOSION DEPENDING UPON CONDITIONS. NEVER USE IF LEAKAGE IS DETECTED.

PILOT ADJUSTMENT—TOP BURNERS

The standing lighter is controlled by a pilot valve. Turn adjusting screw counterclockwise to increase or clockwise to decrease pilot flame. Adjust flame to a point where only a trace of yellow tip remains.

**BURNER ADJUSTMENT**

The efficiency of the range depends on a delicate balance between the supply of air and the volume of gas so that complete combustion is achieved. Whenever this balance is disturbed, poor operating characteristics occur.

The air supply is controlled by an air shutter on the front of the burner. The air shutter openings should be increased until the flame on the burner begins to "lift". The air shutter should then be closed slightly and locked in place. A yellow streaming flame indicated insufficient air. This condition can be corrected by increasing the air shutter opening.

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.

A. Lighting/Relighting

1. Turn burner valve to “OFF” position and wait five (5) minutes.
2. Apply lighted match to pilot burner and/or check that pilot is burning.
3. Rotate valve handle counterclockwise to full on. Burner will ignite automatically.
4. If pilot becomes extinguished, turn burner valve to “OFF” position and wait five (5) minutes.

B. Shut Down

1. Stand By.
To turn off, rotate valve handle clockwise to “OFF” position.
2. Complete.
Turn all gas valves to “OFF” position.

CARE AND CLEANING

The complete range should be given a periodic general cleaning. Lint and grease suspended in the air tend to collect in air passages. Therefore, all flueways, air passages and opening, burner ports, primary air openings, etc., should be periodically cleaned to prevent clogging.

EXTERIOR

PAINTED SURFACE: Allow equipment to cool after use and wash with a mild detergent or soap solution. Dry thoroughly with a clean cloth.

STAINLESS STEEL SURFACE: To remove normal dirt, grease, or product residue from stainless steel, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth.

To remove grease and food splatter, or condensed vapors that have baked on the equipment, ally cleanser to a damp cloth or sponge and rub the cleaner on the metal in the direction of the polished lines on the metal. Rubbing cleanser as gently as possible in the direction of the polished lines will not mar the finish of the stainless steel. **NEVER RUB WITH A CIRCULAR MOTION.** Soil and burnt deposits which do not respond to the above, procedure can usually be removed by rubbing the surface with SCOTCH-BRITE scouring pads or STAINLESS scouring pads. **DO NOT USE ORDINARY STEEL WOOL** as any particles left on the surface will rust and further spoil the appearance of the finish. **NEVER USE A WIRE BRUSH, STEEL SCOURING PADS (EXCEPT STAINLESS), SCRAPER, FILE OR OTHER STEEL TOOLS.** Surfaces which are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack.

To remove heat tint: Darkened areas sometimes appear on stainless steel surfaces where the area has been subjected to excessive heat. These darkened areas are caused by thickening of the protective surface of the stainless steel and are not harmful. Heat tint can normally be removed by the foregoing, but tint which does not respond to this procedure calls for a vigorous scouring in the direction of the polish lines, using SCOTCH-BRITE scouring pads or a STAINLESS scouring pad in combination with a powdered cleanser. Heat tint action may be lessened by not applying or by reducing heat to equipment during slack periods.

MAINTENANCE

OPEN TOP SECTION

DAILY: Wipe top with burlap or grease absorbing material to remove spillovers, grease, etc., before they burn into the surface.

WEEKLY: Brush burner head with a stiff wire brush and clean clogged ports with a stiff wire or ice pick.

Excessive grease build up may be removed from burner(s) by soaking in a solution of washing soda. Dry burners by inverting on rack in a low temperature oven.

WHEN SERVICE IS NEEDED, CONTACT A LOCAL SERVICE COMPANY, DEALER, OR FACTORY TO PERFORM MECHANICAL MAINTENANCE AND REPAIRS. THESE INSTRUCTIONS ARE INTENDED FOR USE BY COMPETENT SERVICE PERSONNEL.

**CAUTION
TURN OFF GAS SUPPLY WHEN SERVICING GAS CONTROL SYSTEM.**

GAS PRESSURE REGULATOR

**WARNING
NO UNTRAINED PERSON SHOULD ATTEMPT TO MAINTAIN OR SERVICE THE GAS PRESSURE REGULATOR.**

ORIFICE SIZE CHART — DRILL SIZE

Model No.	Burner Input Rating BTU/Hr.	Natural Gas 4.0" W.C.	Propane Gas 10.0" W.C.
SP2020	20,000	45	55
SP2035	35,000	35	50
SP2053	Inner- 15,000 Outer- 38,000	50 32	56 50

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.



The MONTAGUE COMPANY

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IMPORTANT

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

Serial No. _____

Model No. _____

Change No. _____

Name & No. of Part

Model No. Change No. Serial No.

A diagram showing a rectangular rating plate with four boxes. The first three boxes are labeled 'Model No.', 'Change No.', and 'Serial No.' respectively, with lines pointing to them from the labels above. The fourth box is empty.

STOCK POT RANGE RATING PLATE

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P/N 14514-9