

INSTRUCTION MANUAL

MONTAGUE **LEGEND**

Gas Fired Heavy Duty Stock Pot Stoves

**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 assumed 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 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 material 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 PERSONS 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:

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 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 ventilating 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 sufficient room air ingress be allowed to compensate for the amount of air removed by the ventilating system. Otherwise, a subnormal atmospheric pressure will occur which may interfere with burner performance or may extinguish the pilot flame. In case of unsatisfactory range performance, check with the exhaust fan in the "OFF" position.

CLEARANCES

Adequate clearance must be provided in the aisle and at the side and back for serviceability. Adequate clearance for air openings into the combustion chamber must be provided.

MINIMUM CLEARANCE FROM COMBUSTIBLE MATERIAL AND
NONCOMBUSTIBLE MATERIAL
STOCK POT RANGE(S):
FOR INSTALLATION ON COMBUSTIBLE FLOORS WITH A
MINIMUM CLEARANCE OF 6" FROM BACK AND 6" FROM
SIDE.

CAUTION

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

INSTALLATION

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 all 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 for 4.0" W.C. manifold pressure. The rated inlet pressure to the regulator is 1/2 psig (3.45kPa).

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 (3.45kPa).

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 upstream 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 size and gas pressure.

INSTALLATION

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

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.

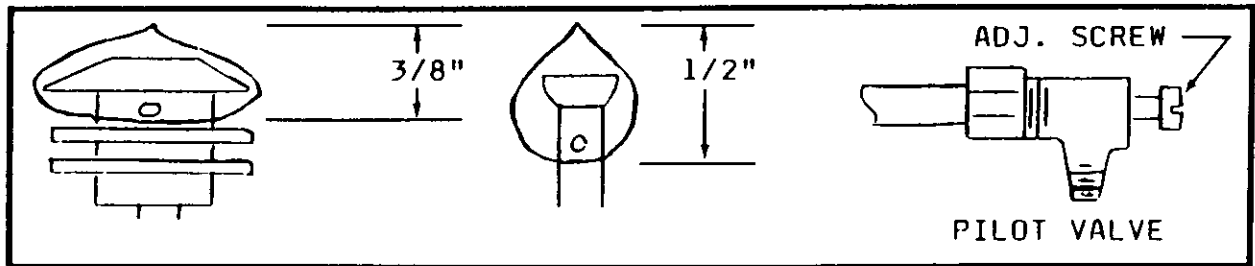
Turn Gas Shut Off Valve "ON" and immediately check carefully for gas leaks. Do this before attempting to operate the range.

TEST ALL PIPE JOINTS FOR LEAKS BEFORE OPERATING RANGE. THIS INCLUDES ALL GAS CONNECTIONS THAT MAY HAVE LOOSENED DURING SHIPMENT. USE A RICH SOAP SOLUTION (OR OTHER ACCEPTED LEAK TESTER) AROUND ALL PIPE CONNECTIONS 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.

INSTALLATION

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 indicates 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.

MAINTENANCE

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 openings, 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, apply cleanser to a damp cloth or sponge and rub cleanser 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 other 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 oven rack in a low temperature oven.

SERVICE

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	50	56
"	OUTER-38,000	32	50

IMPORTANT

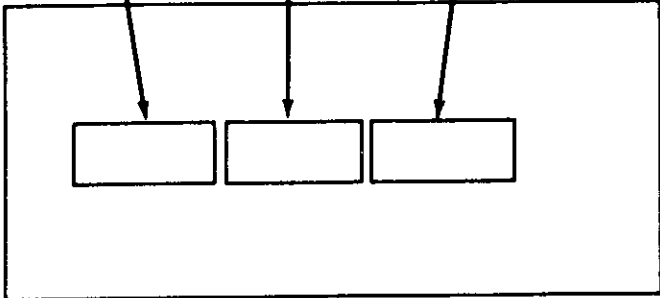
When ordering parts, to eliminate mistakes and facilitate delivery, always give the following information:

Serial No. _____

Model No. _____

Change No. _____

Name & No. of Part

<u>Model No.</u>	<u>Change No.</u>	<u>Serial No.</u>
		

STOCK POT RANGE RATING PLATE

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