

INSTRUCTION MANUAL

USER'S INSTRUCTIONS

Destination country: United Kingdom; Ireland

MONTAGUE **LEGEND**

**Gas Fired
Heavy Duty Ranges**

Models:

**E12, E18, E24 & E36 Series
EM12, EM18, EM24 & EM36 Series
EC12, EC18, EC24 & EC36 Series
E136 & E136R Series**

It is required by law that all gas appliances are installed by competent persons in accordance with the LOCAL GAS SAFETY REGULATIONS. Failure to install appliances correctly can lead to prosecution. It is in your own interests and that of safety to insure that there is compliance with the law.

READ THESE INSTRUCTIONS CAREFULLY BEFORE ATTEMPTING TO OPERATE THE APPLIANCE.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.



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IF YOU SMELL GAS

- 1. TURN OFF THE APPLIANCE AT THE GAS INLET COCK AND OPEN ALL DOORS AND WINDOWS.**
- 2. DO NOT OPERATE ANY ELECTRICAL SWITCHES AND EXTINGUISH ALL NAKED FLAMES.**
- 3. CONTACT THE LOCAL GAS AUTHORITY IMMEDIATELY.**

THE FOLLOWING INSTRUCTIONS SHOULD BE READ CAREFULLY AS THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE TO PROPERTY, PERSONS OR ANIMALS CAUSED BY INCORRECT INSTALLATION OR OPERATION OF THE APPLIANCE.

You have purchased the finest Commercial Cooking Equipment available. Like any fine, precision built piece of equipment it should be given regular care and maintenance.

For proper operation, the fuel information on the data plate of your new equipment must match your fuel supply.

Your new equipment must be installed and adjusted by a competent person in accordance with the law. Failure to install appliances correctly could lead to prosecution. It is in your own interests and that of safety to ensure that there is compliance with the law.

Periodic inspections by your dealer or a qualified service company are recommended to check temperatures, burner adjustments and to ensure moving parts are operative. Wherever possible avoid overheating idle equipment as this is the primary cause for increased service costs.

It is the responsibility of the supervisor or equivalent person to ensure that users of this equipment wear suitable protective clothing and to draw attention to the fact that some parts will by necessity, become very hot and will cause burns if touched accidentally.

"REGULAR MAINTENANCE ENSURES PEAK PERFORMANCE"

When corresponding with the factory or your equipment dealer regarding service problems or replacement parts, be sure to refer to the particular unit by the correct model number, including prefix and suffix letters and numbers and serial number. The plate affixed to the unit contains this information.

INTRODUCTION

The top of the range is designed for flexibility and the preparation of numerous types of products. It may have different types of top combinations depending on the menu requirements. An operation that cooks to order or uses the equipment for back-up may find open type burners most suited to their needs.

Preparation of soups, stocks or sauces are done on a hot top where slow even cooking is desirable. Heating larger quantities of food can be done more efficiently than heating small quantities. Pots and pans should be covered whenever possible to reduce energy consumption.

High acid sauces, such as tomato should be cooked in stainless steel vessels rather than aluminum since stainless will not react chemically. Light coloured sauces may be discoloured by the use of aluminum especially if stirred with a metal spoon. Salty water may pit aluminum vessels if used frequently.

NOTE: Many parts of the equipment are raw steel, i.e., griddle top, top grate, solid hot tops etc. and can react with moisture forming rust. This is normal and not considered a defect. Clean with a stainless steel or fibre pad. A light coating of salt free oil may be applied to prevent further rusting.

OPERATING INSTRUCTIONS

OPEN TYPE HOT PLATE

All burners are equally rated and may be used either for fast boiling or simmering. The pan supports will safely accommodate pans from 125mm (5") diameter.

NOTE: For maximum efficiency and stability, use flat bottomed utensils and place centrally over burner head.

LIGHTING THE OPEN TYPE HOT PLATE

To light the open top burners:

1. Push in the tap and turn it counter-clockwise to the ignition position "★".
2. Holding the tap fully in, light the pilot with a match or taper.
3. When the pilot is lit, continue to hold the tap fully in for 20 seconds, then release it. If the pilot goes out, wait for (5) minutes, then repeat from step 1.
4. When the pilot is established, push the tap in again and turn it counter-clockwise to the full flame position "🔥", thus lighting the main burner.
5. To shut the burner off, turn the dial to the "●" symbol and the safety device will disengage within 60 seconds.

GRIDDLES



Griddle tops are designed to have food cooked directly on the surface. Do not put pots or pans on the griddle surface. This will scratch or nick the surface and result in improper cooking or sticking of product. Never salt food over a griddle since this will build up a gummy residue making it difficult to clean.

Avoid hitting the surface of the griddle with the edge of a spatula since this will cause nicks. The most frequently used temperatures are 149°C to 177°C. After one firing, the griddle plate will discolour. This is normal and will not affect cooking performance.

Check the grease container and drain frequently during heavy use to prevent overflow.

LIGHTING THE GRIDDLE

To light the griddle:

1. Push in the tap and turn it counter-clockwise to the ignition position " ".
2. Holding the tap fully in, light the pilot with a match or taper.
3. When the pilot is lit, continue to hold the tap fully in the 20 seconds, then release it. If the pilot goes out, wait for (5) minutes, then repeat from step 1.
4. When the pilot is established, push the tap in again and turn it counter-clockwise to the full flame position "  ", thus lighting the main burner.
5. For low flame or simmer, push the tap in and turn it counter-clockwise to the lowest position.
6. To shut the burner off, turn the dial to the "●" symbol and the safety device will disengage within 60 seconds.


SOLID HOT TOPS


Recommended where long term stock pot cooking is required for soups, sauces or stocks. Pots can be placed anywhere on the hot top. The maximum recommended stock pot size is 305mm (12") or 457mm (18") in diameter depending upon width of top.

The recommended pre-heat time is 30 minutes. This will thoroughly saturate the plate. Pots must have flat bottoms for maximum contact with the hot surface. Roasting pans with straps should never be used on a hot top since only the straps touch the surface and heat transfer will be minimal.

LIGHTING THE SOLID HOT TOP

To light the hot top:

1. Push in the tap and turn it counter-clockwise to the ignition position " ".
2. Holding the tap fully, light the pilot with a match or taper.

3. When the pilot is lit, continue to hold the tap fully in for 20 seconds, then release it. If the pilot goes out, wait for (5) minutes, then repeat from step 1.
4. When the pilot is established, push the tap in again and turn it counter-clockwise to the full flame position "  ", thus lighting the main burner.
5. For low flame or simmer, push the tap in and turn it counter-clockwise to the lowest position.
6. To shut the burner off, turn the dial to the "●" symbol and the safety device will disengage within 60 seconds.

OVENS

Caution : High surface temperatures (80-125°C) are sometimes generated on the left side of the unit. (Or the right side with a reversed thermostat.) The user may wish to employ a protective shield when the appliance is not banked or put against a non combustible wall.

The temperature is automatically controlled by the thermostat so that satisfactory cooking can be repeated. For the best performance the following instruction should be followed:


GRID SHELVES - There are three shelf positions. The shelf position is governed by the size of the product to be cooked. Always push the shelf back into the oven until it stops by making contact with the rear of the oven.

TRAY SIZE - A cake tray may be used on each shelf. Single trays or dishes must not be allowed to overhang the shelf in any direction, since this will adversely affect the heat circulation.

PREHEAT TIME - Allow at least 30 minutes after turning the oven on from cold, with the thermostat set at the desired temperature before loading the oven with food to be cooked. Put the food in quickly and close the door.

LIGHTING THE OVEN

To light the oven:

1. Push in the main oven/pilot tap and turn it counter-clockwise to the ignition position "  ".
2. Holding the tap in fully, depress the ignitor button and observe that the pilot lights. If it does not, repeatedly depress the ignitor button until it does.
3. When the pilot is lit continue to hold the tap fully in for 20 seconds, then release it. If the pilot goes out, wait for (5) minutes then repeat from step 1.
4. When the pilot is established, push the tap in again and turn it counter-clockwise to the full flame position "260°C". Then set the thermostat to the desired temperature.
5. To shut the burner off, turn the dial to the "●" position and the safety device will disengage within 60 seconds.

MAINTENANCE & 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 rest 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.

GRIDDLES

GRIDDLE SEASONING

1. Remove all factory applied protective material by washing with hot water, mild detergent or soap solution.
2. Apply a thin coat of hydrogenated shortening to the griddle surface, about one ounce per square foot of griddle surface. Spread over the entire griddle surface with a cloth to create a thin film. Wipe off any excess with a cloth.
3. Heat the griddle slowly for 15 to 20 minutes, then wipe away shortening. Repeat the procedure 2 to 3 times until the griddle has a slick, mirror like finish. Do this until you have reached the desired cooking temperature.

IMPORTANT: Do not attain a high griddle temperature (450°F/232°C) during the "break-in" period.

NOTE: Steel griddle surface will tone (blue discoloration) from heat. This toning will not diminish function or operation and is not a defect.

CLEANING SCHEDULE

OPEN TOP SECTION

DAILY: After grates and burner bowls are cooled, soak in solution of sal soda or other grease solvent. Thoroughly wash open top section with a damp cloth using a mild detergent soap. Rinse with clean, damp cloth and dry thoroughly. Remove and clean drip pan(s) under burners.

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

GRIDDLE SECTION

DAILY: Use flat edge of spatula or metal scraper to keep surface free of encrusted material during use, wipe frequently with heavy absorbent cloth. After griddle is cooled, polish with soft griddle stone or a good grade grill pad. **DO NOT SCRATCH.** The griddle may be washed with warm water and a cleanser. Water will not crack this griddle plate.

Empty grease container as often as necessary.

To oil the griddle, use a hydrogenated shortening. Never use salad oils, margarine or butter, as these shortenings cannot withstand temperatures greater than 300 degrees fahrenheit.

HOT TOP SECTION

DAILY: Wipe top with heavy burlap or steel wool. Rub briskly until clean. The Hot Top plate may be washed with warm water and a cleanser. Water will not crack this Hot Top plate.

OVEN INTERIOR

Before cleaning the oven interior remove all oven racks and guides and clean these with mild soap and water. Clean the oven interior with a proprietary oven cleaner following the manufacturers instructions.

STAINLESS STEEL - TOP, SIDES AND BACK

Stainless steel should be cleaned using a mild detergent, a soft cloth and hot water. If necessary to use a non-metallic scouring pad, always rub in the direction of the grain in the metal to prevent scratching. Wash a small area at a time and rinse the washed area with a clean sponge and wipe dry with a soft clean cloth before it can dry.

Use only stainless steel, wood or plastic tools to scrape off heavy deposits of grease or oil. Do not use ordinary steel scrapers or knives as particles of iron may become embedded and rust.

NEVER USE STEEL WOOL.

Porcelain Enamel--Bottom and Door Liner:

Wipe up spillovers while oven is hot. Wait until oven is cool for complete cleaning. Spray type oven cleaners may be used. A mild abrasive nylon cleaning pad can be used for stubborn spillovers or stains. After cleaning, rinse well with 1/4 cup of vinegar to 1 quart water solution to neutralize any caustic residue of cleaning compound. Wipe dry.

VENTILATION

The area in which the appliance is installed must be adequately ventilated to provide air for combustion, removal of products of combustion and removal of steam, etc. The use of a mechanical extract system should be considered.

SERVICING

To ensure efficient and safe operation of the appliance it is recommended that servicing is carried out at regular intervals, the frequency of which will vary, depending on the installation conditions and usage. Usually once per year is adequate.

Servicing must be carried out by competent persons in accordance with the law.

SAFETY

It is essential that the instructions in this booklet are strictly followed for the safe and economical operation of the equipment. If it is known or suspected that a fault exists on the appliance then it must not be used until the fault has been rectified by a competent person.

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 cause cancer, birth defects or other reproductive harm.

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.

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.



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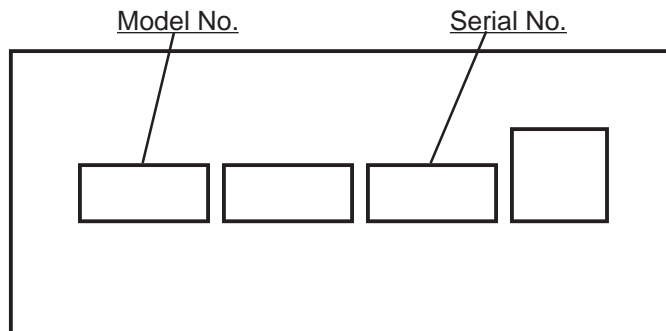
IMPORTANT

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

Serial No. _____

Model No. _____

Name & No. of Part



LEGEND E136 SERIES

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P/N 28483-1 3/99