INSTRUCTION MANUAL

SERVICE & MAINTENANCE

MONTAGUE LEGEND

Heavy Duty Gas Fired Range

MODELS:

12, 18, 24, M12, M18, M24; 36, M36, 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.

THE MONTAGUE COMPANY

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TEL: (510) 785-8822 FAX: (510) 785-3342

IMPORTANT

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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 the necessary documents to support your claim.

IMPORTANT

FOR YOUR SAFETY

 ***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.

 **WARNING**

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

NOTE: This manual has been prepared for personnel qualified to install commercial equipment who should perform the initial field start-up and the adjustments of the equipment covered by this manual.

NOTE: 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.

MAINTENANCE

CAUTION

DISCONNECT POWER BEFORE CLEANING OR SERVICING. EACH OVEN SECTION HAS A SEPARATE ELECTRICAL SUPPLY CONNECTION.

GENERAL CLEANING

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

Interior (Standard Porcelain Enamel Finish)

Frequent cleaning is required. Spillovers should be cleaned as soon as possible to prevent carbonization. Wait until oven is cool for complete cleaning. Usually a soap or detergent solution is strong enough to remove any grease residue. A combination of a (non-abrasive) commercial cleanser and nylon cleaning pad may be used for stubborn spillovers or stains. **Do not allow cleansers to come in contact with temperature probe.**

Exterior

PAINTED SURFACE

Allow equipment to cool before cleaning exterior surfaces. Painted surfaces should be cleaned using a mild soap and warm water solution on a sponge or soft cloth.

Powder coated, copper, and other such painted or plated finishes are not covered under warranty. These finishes are subject to wear and may begin to discolor and/or chip within a short period of time. Caution should be taken when cleaning. Using a mild soap and water solution will help to maintain the look and finish.

STAINLESS STEEL SURFACES

To remove dirt, grease or product residue from stainless steel, use water and a mild detergent if needed, applied with a sponge or lint-free cloth. Dry thoroughly with a lint-free cloth.

To remove grease and food splatter, or condensed vapors that have baked on the equipment, you can use a (non-abrasive) commercial cream cleanser or baking soda and water, applied with a damp lint-free cloth or sponge. Rub cleanser as gently as possible (with grain) in the direction of the polished lines. **Do not rub in a circular motion,** it will damage the finish. Rinse surface after cleaning with a damp lint-free cloth and clean water. Dry thoroughly with a clean lint-free cloth. Drying thoroughly will prevent water spots which are harmful to the finish.

CAUTION

NEVER USE ABRASIVES, POWDERS, HARSH LIQUIDS, CAUSTICS, OR DYES AS THEY MAY LEAVE A FILM OR RESIDUE THAT WILL CLOG THE PORES OF THE SPECIAL COATING.

Precautions

- Strong bleaches tend to corrode many materials and should not come in contact with stainless steel sinks or utensils longer than 30 minutes. When these chemicals are used, the stainless should be rinsed thoroughly.
- Tincture of iodine or iron should not remain in contact with stainless surfaces. These solutions which cause stainless to discolor, should be rinsed off immediately after

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contact.

Some foods, such as mustard, mayonnaise, lemon juice, vinegar, salt or dressings containing these, will attack and corrode stainless. You should never store them in stainless containers.

- Ordinary steel wool pads should be not used to clean stainless; particles may lodge in the surface and rust. Allowing the steel wool pad to rest on a stainless surface may cause a rusty appearance. For difficult cleaning jobs such as removing burned-on foods, nylon “sponges” or pads are recommended. When cleaning a highly polished, mirror finish, a nylon pad should be used to avoid scratching the finish.
- Gritty, hard abrasives will mar a stainless finish and are not recommended.
- Sharp knives or choppers usually have hard carbon steel edges and will leave their mark on stainless surfaces.

With only a little care, your stainless steel equipment and utensils will remain clean and bright for years to come. Stainless is hard, rust -resisting metal that adds beauty and luster to countless household products.

Helpful Hints

- To remove streaks, rub stainless steel surface with olive oil.
- To clean and polish, simply moisten a lint-free cloth with undiluted white or cider vinegar and wipe clean. Vinegar can also be used to remove heat stains.
- Oil from fingerprints can etch or tarnish stainless steel, especially mirror-polished finishes. Wherever stainless steel is visible, use a glass cleaner to remove fingerprints at the end of the day, before the finish is permanently damaged.

Open Top Section

DAILY

Wash with warm water and mild detergent. Dry thoroughly before applying a very light coat of food grade oil to prevent rusting.

WEEKLY

Open Top Section should be washed in a solution of washing soda and water (after they are entirely cooled) Remove and wash drip pan under burners. Brush burner head weekly with a stiff wire brush and clean clogged ports with stiff wire or ice pick. Excessive grease build up may be removed from burners by soaking in a solution of washing soda. Dry burners by inverting on oven rack in a low temperature oven.

Hot Top Section

DAILY

Use scraper or griddle stone to clean excessive baked on debris wash with warm water and mild detergent dry thoroughly. Apply light coating of food grade oil. Lift rings and plates to clean all flanges and under lid. **Never pour water on a hot top section**.

Fry Top Section

- After each use, scrape griddle clean with a griddle scraper when cooked food is removed to keep surface free of encrusted material and to prevent flavor transfer.
- After each day, while griddle is warm, clean surface with a griddle stone using a back and forth motion. For stainless steel, rub in the direction of the grain to not damage the surface. Clean grease trough thoroughly and empty grease container.
- Weekly, allow griddle to cool completely and clean plate with a foodservice grade

MAINTENANCE

degreaser. Re-season griddle as needed, or apply a coating of cooking oil to prevent rust.

- A mixture of lemon juice and carbonated (soda) water can also be used while the griddle is warm. After applying mixture, rub griddle stone back and forth to clean surface. Dry thoroughly and re-season if needed, or apply a coating of cooking oil to prevent rust.

Griddle Seasoning

Remove all factory applied protective material by washing with hot water, mild detergent or soap solution and dry thoroughly. (Recommended concentrated Pine Sol or Goo Gone to lift coating)

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 lint cloth to create a thin film. Wipe off any excess with a cloth.

Heat the griddle slowly for 15 to 20 minutes at about 200 degrees then wipe away shortening. Repeat this process 2 to 3 times at 250 and 275 degrees until the griddle forms a slick, mirror like finish and non stick surface.

IMPORTANT

DO NOT EXCEED A GRIDDLE TEMP OF 350 DEGREES DURING "BREAK IN" PERIOD

NOTE: To oil the griddle, use a hydrogenated shortening. Never use salad oils, margarine, or butter, as these shortenings cannot withstand temperatures exceeding 300 degrees F.

Electric Motor

The electric motor has been specially manufactured for this blower application and should give years of trouble-free service under normal conditions.

The motor is supplied with permanently lubricated sealed bearings which require no additional lubrication. High temperature grease has been used to increase bearing life and should only be replaced by an authorized service agent.

The motor is of an open drip-proof type construction, and as such, care should be taken to see that the ventilation openings remain clear.

The motor is equipped with built-in automatic thermal overload protection to prevent damage from overheating.

If problems do develop with the motor, contact your nearest authorized service agent.

NOTE: The motor should be periodically cleaned of grease debris and lint. Keep vent clean for peak performance.

CAUTION

CARE SHOULD BE USED WHEN WASHING DOWN EQUIPMENT TO KEEP WATER AND CLEANING SOLUTIONS OUT OF THE MOTOR OR DAMAGE WILL OCCUR.

NOTE: Lack of maintenance may result in pre-mature failure of components.

MAINTENANCE

Product Maintenance Schedule - Heavy Duty Range												
Components	**Jan**	**Feb**	**Mar**	**Apr**	**May**	**June**	**July**	**Aug**	**Sept**	**Oct**	**Nov**	**Dec**
Motor	1,2			1,2			1,2			1,2		
Thermostat	1,3			1,3			1,3			1,3		
Door Switch	1,3			1,3			1,3			1,3		
Blower Wheel	1,2	1,2	1,2	1,2	1,2	1,2	1,2	1,2	1,2	1,2	1,2	1,2
Top Burner Pilots	1,2			1,2			1,2			1,2		
Oven Pilots	1,2			1,2			1,2			1,2		
Top Burner	2	2	2	2	2	2	2	2	2	2	2	2
Burner Grates*	2	2	2	2	2	2	2	2	2	2	2	2
Burner Valves	1,5			1,5			1,5			1,5		
Rocker Switch	1			1			1			1		
Safety Valve						1,2						1,2
Thermocouple						1,2						1,2
Grease Container*	2	2	2	2	2	2	2	2	2	2	2	2
Air Mixers	2	2	2	2	2	2	2	2	2	2	2	2
Frytop*	2,5	2,5	2,5	2,5	2,5	2,5	2,5	2,5	2,5	2,5	2,5	2,5

(1) Inspect (2) Clean (3) Adjust (4) Replace (As needed) (5) Lubricate

*NOTE: Lack of maintenance may result in pre-mature failure of components.

*NOTE: Parts marked with * should be cleaned daily.

*NOTE: Maintenance schedule may vary due to the gas heating value per country.

SERVICE

IMPORTANT

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.

PILOT SAFETY VALVE

Pilot Safety Valve
P/N: 34604-7
(Figure 10)

Model H15HR is an automatic 100% pilot safety, which provides complete gas shut off in the event of a pilot failure. The safety valve is held closed by spring pressure. When red button is pushed by hand, gas flows to pilot. Pilot heats thermocouple creating a very small amount of electricity. This energizes a magnetic coil under the red button and holds the valve open, permitting gas to flow to main burner and pilot without holding pressure on red button. In the event of pilot failure, the flow of electricity will stop and spring will stop flow of gas to both pilot and oven burner.

NOTE: When replacing thermocouple, make sure that valve is clear of debris to allow for clean connection.

NOTE: When servicing a unit with a defective pilot safety valve, the whole valve should be replaced instead of just the magnetic head.

OVEN PILOT **BURNER**

Oven Pilot

Pilot Assembly (Nat.):	23218-1
Pilot Assembly (LP):	23220-3
Thermocouple:	01013-8

(Figure 11)

Pilot Service In The Event Of Pilot Flame Failure

1. If pilot flame burns yellow, clean pilot orifice and pilot burner to insure a steady blue flame. The pilot burner orifice can be cleaned by washing in a solvent and/or blowing out with air.

2. Flame must surround the thermocouple tip approximately 1/2". If the closed circuit check shows thermocouple output is greater than 8 millivolts and pilot will not remain lit when reset button is released, replace pilot safety valve.

3. Thermocouple lead connections must be tight, clean, and free of grease. The thermocouple nut should be started and turned all the way by hand. An additional quarter turn with a small wrench will then

SERVICE

Pilot Flame Position
(Figure 11)

- Pilot flame should surround approximately 1/2” of the thermocouple.
- If flame burns yellow, replace pilot orifice.
- Correct gas pressure is important to maintain proper size pilot flame.
- When accessing pilot through oven bottom liner on a V series oven, reseal bottom liner with furnace cement to prevent pilot outages.

Thermocouple Output	
Closed Circuit MV Range	
Normal	Not Less Than
15-25	8

REMOVAL OF OVEN BURNER AND PILOT BURNER

CAUTION

TURN OFF GAS AT MANUAL SHUT OFF VALVE NEXT TO THE APPLIANCE BEFORE ATTEMPTING TO LOOSEN ANY GAS CONNECTIONS.

1. Close manual shut off valve.
2. Remove burner access panel.
3. Remove screws from burner compartment front. Pull top of panel forward and lift out.
4. Disconnect thermocouple of pilot supply tubing from safety valve.
5. Lift rear portion of burner up so that lugs will clear burner compartment bottom and slide burner toward the rear until air mixer clears the orifice fitting.
6. Slide oven burner and pilot assembly out of burner compartment. To reassemble, reverse above procedure.

NOTE: Periodically check the condition of the stainless steel flame baffle (P/N: 06139-5). If baffle has deteriorated or is severely warped, it should be replaced before the burner flames damage the oven bottom or cause pilot outage.

GAS PRESSURE REGULATOR

Remove cap of regulator to access adjustment, turn clockwise to increase pressure and counterclockwise to decrease.

WARNING

UNTRAINED PERSONNEL SHOULD NOT ATTEMPT TO MAINTAIN OR SERVICE THE GAS PRESSURE REGULATOR.

REMOVAL OF THE FLAME BAFFLE AND HEAT BAFFLE ASSEMBLY

1. Remove oven racks and left and right rack guides.
2. Remove fan baffle.
3. Remove four screws on each side and three screws on back of oven interior liner bottom.
4. Pry liner bottom up and pull forward to remove from oven.
5. Lift heat baffle up and remove.

SERVICE

6. Remove flame baffle.

To reassemble, reverse above procedure.

CAUTION

OVER TIGHTENING MAY CAUSE DAMAGE TO THE THERMOCOUPLE OR MAGNET AND IS UNNECESSARY SINCE THIS IS AN ELECTRICAL CONNECTION.

FRY TOP THERMOSTAT

Fry Top Thermostat
(Figure 12)

The model BJ Robertshaw is a combination thermostat and gas valve. The gas is turned on and the temperature setting made by a single rotation of the dial. This valve automatically locks itself in the “OFF” position. To use, push dial inward, rotate counter-clockwise to the desired temperature. To shut gas off, rotate clockwise to “OFF” position.

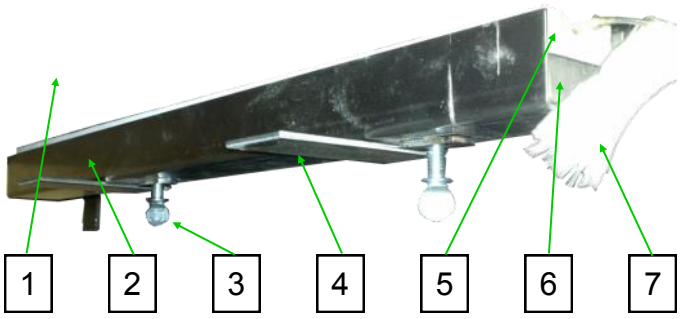
This thermostat is a precision instrument carefully made and properly calibrated (i.e. the dial is properly set) at the factory to control temperatures accurately. The calibration should be verified upon installation of the equipment and periodically checked during preventative maintenance. The calibration of this thermostat should not be changed until considerable experience with cooking or test results have definitely proved that the thermostat is not maintaining the proper temperature.

CAUTION

THE RECALIBRATION SHOULD NOT BE MADE UNTIL THE BYPASS (MINIMUM BURNER) FLAME HAS BEEN PROPERLY ADJUSTED.

THERMOSTAT INSTALLATION

With front of the griddle raised, slide the thermostat bulb assembly into the support brackets attached to the underside of the fry top plate. Tighten the two holding screws. The excess capillary tube should be pulled forward and down as low as possible out of the heat zone, so that there is no chance of it coming in contact with the burner flame. Push the sleeving up against the bulb holder. A loose fit between the bulb holder and plate may damage the thermostat so that it will not control the temperature of the fry top plate.



1	Fry Top Plate
2	Shield
3	Screw, Holding
4	Bracket, Support
5	Insulated Block
6	Backing Plate
7	Sleeving

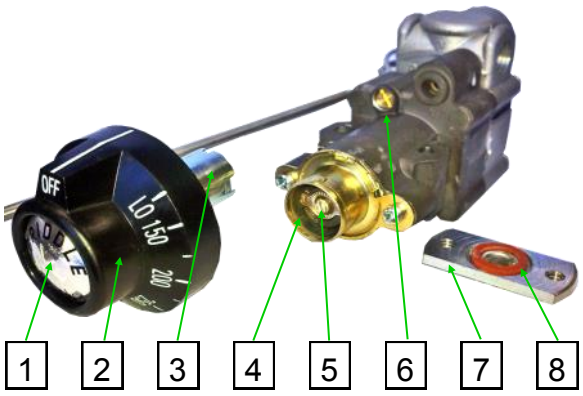
Thermostat Sensing Bulb Holder Assembly
(Figure 13)

SERVICE

ADJUSTMENT OF BYPASS (MINIMUM BURNER) FLAME

This is the flame which must be maintained on the burners when the fry top has reached the temperature set on the dial. Enough gas must be bypassed by the control to keep the entire burner lit. The thermostat regulates the flame from high to low in accordance with the fry top temperature and will automatically turn down to this bypass flame when the temperature set on the dial is attained.

Special care should be taken to see that the thermostat bulb is in its proper place and no part of the capillary tube is in any flame or heat zone. The fry top plate should never be removed without first removing the thermostat bulb(s) from beneath the plate. Never allow capillary tube to be kinked or crushed.



Griddle Thermostat
(Figure 14)

1	Dial Insert
2	Dial Assembly
3	Dial Stem (Four Notches)
4	Retainer Temperature Marks
5	Calibration Stem
6	Bypass Adjustor
7	Mounting Flange
8	Mounting Gasket

The bypass must be set carefully and accurately as follows:

1. Light burners and turn dial (2) counterclockwise to the “LO” setting, if the burner goes out entirely, the bypass is closed.
2. Slip off dial (2). Remove the valve panel from the front of the range.
3. With a screwdriver, turn bypass adjuster (6). Turning it out counterclockwise increases the bypass flame; turning it in clockwise decreases the bypass flame. Adjust until there is a flame approximately 1/8” high over the entire burner.
4. Replace dial, rotating dial clockwise until it snaps into its original position.
5. Reinstall the valve panel on front of the range.

NOTE: If the bypass is not set correctly, it will affect the set temperature.

Fry top thermostat calibration check:

NOTE: The fry top temperature should be checked or recalibrated with fry top hot. See Adjustment of Bypass (Minimum Burner) Flame before recalibrating this thermostat.

Hot Check Method

1. Place reliable thermometer in center of the top of the fry top over the thermal bulb.
2. Set dial (2) to 350 degrees F.
3. Wait until temperature rises and remains constant.
4. If dial does not agree with thermometer readings, slip off dial (2) and push out

metal insert (1).

5. Replace dial, turn to 350 degree F mark.
6. Hold dial firmly, insert screwdriver through center of dial and push calibration stem (5) inward. **Do not turn this stem.**
7. While holding calibration stem (5) in firmly with screwdriver, turn dial until it is set at the actual fry top temperature as shown by the thermometer. Release pressure on calibration stem. Replace dial insert (1).

OVEN THERMOSTAT - 136 SERIES

All adjustments are accessible from the front of the range after the dial and the front panel has been removed. To remove dial, grasp knob portion firmly and pull. This will expose the calibration plate. Dial is held to the shaft with a friction fit. There are no screws.

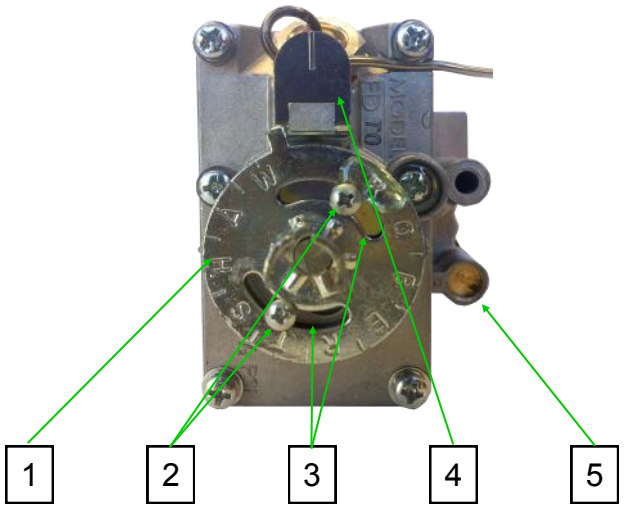
Verification of calibration is advised upon installation of the equipment to insure that the unit is maintaining the temperature to which the dial is set. To check oven temperatures when recalibrating use a reliable test instrument or oven thermometer. A laser thermometer is not advised because of varying results.

CAUTION

THE RECALIBRATION SHOULD NOT BE MADE UNTIL THE BYPASS (MINIMUM BURNER) FLAME HAS BEEN PROPERLY ADJUSTED.

ADJUSTMENT OF BYPASS (MINIMUM BURNER FLAME) - 136 SERIES

Enough gas must be bypassed through the heat control to keep the entire burner lit while in use. The control regulates the flame from high to low.



1	Calibration Plate
2	Calibration Screws
3	Screw Clearance
4	Dial Stop
5	Bypass Adjustor

Oven Thermostat Components
(Figure 15)

Procedure

1. Turn dial to 300 degrees F.
2. Light main burner.
3. After oven temperature rises and remains constant, turn dial back to low. This closes main valve and permits only the bypass gas to the burner.
4. Remove dial.
5. With a screwdriver, turn the bypass flame adjustor screw counterclockwise to increase the bypass flame or clockwise to decrease it until the flame over the entire burner is approximately 1/8” high. Replace dial.

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THERMOSTAT CALIBRATION CHECK 136 SERIES

1. Place the thermocouple of test instrument or thermometer in the middle of the oven.
2. Light the main burner.
3. Turn dial so 350 lines up with the indicator mark on dial stop.
4. Allow the oven to heat until flame cuts down to bypass. After sufficient time, check temperature. If the temperature does not read within 15 degrees F of the dial setting, recalibrate as follows:

    a. Pull dial straight off without turning.

    b. Hold calibration plate and loosen the two calibration lock screws until the plate can be moved independently of the control.

    c. Turn calibration plate so that the instrument or thermometer reading is in line with the indicator mark. Hold plate and tighten screws firmly. On controls where the plate has no temperature markings, use a chart to determine the temperature degree between letters. Turn the calibration plate counter-clockwise if the test reading is higher than the dial setting, or clockwise if the reading is lower than the dial setting.

    d. Replace dial.

NOTE: If the above adjustment is prevented by the two loosened calibration lock screws being in contact with the ends of the screw clearance slots in the calibration plate, remove the screws and after turning the calibration plate to the proper location, reassemble screws in the other tapped holes designed for them.

Recalibration Chart		
Dial Range	Degrees F Between Letters	Calibration Mark
200-500	50 Degrees F	350 Degrees F

OVEN THERMOSTAT - 124 SERIES

The Model BJ Robertshaw is a combination thermostat and gas valve. The gas is turned on and the temperature setting made by a single rotation of the dial. This valve automatically locks itself in the “OFF” position. To use, push inward, rotate counterclockwise to the desired temperature. To shut gas off, rotate clockwise to “OFF” position.

This thermostat is a precision instrument carefully made and properly calibrated (i.e. the dial is properly set) at the factory to control temperatures accurately. The calibration should be verified upon installation of the equipment and periodically checked during preventative maintenance. The calibration of this thermostat should not be changed until considerable experience with cooking or test results have definitely proved that the thermostat is not maintaining the proper temperature.

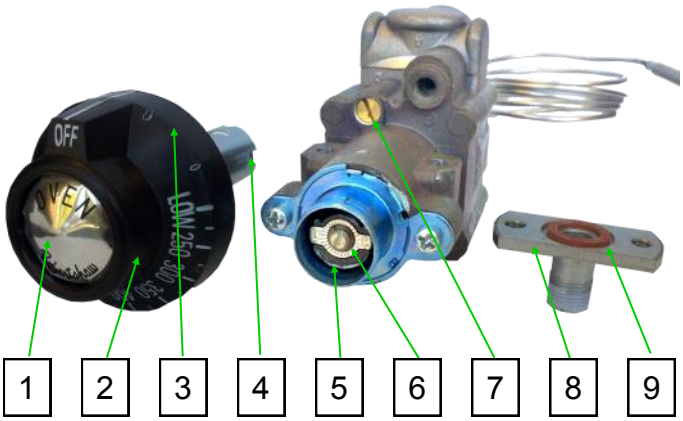
CAUTION

THE RECALIBRATION SHOULD NOT BE MADE UNTIL THE BYPASS (MINIMUM BURNER) FLAME HAS BEEN PROPERLY ADJUSTED.

ADJUSTMENT OF BYPASS (MINIMUM BURNER) FLAME - 124 SERIES

This is the flame that must be maintained on the burner when the oven has come up to the temperature set on the dial. Enough gas must be bypassed by the control to keep the entire burner lit. The thermostat regulates the flame

from high to low in accordance with the oven temperature and will automatically turn down to this bypass flame when temperature set on the dial is attained in the oven.



1	Dial Insert
2	Dial Assembly
3	Bypass Setting
4	Dial Stem (Four Notches)
5	Retainer Temperature Marks
6	Calibration Stem
7	Bypass Adjustor
8	Mounting Flange
9	Mounting Gasket

Oven Thermostat Components
(Figure 16)

THE BYPASS MUST BE SET CAREFULLY AND ACCURATELY AS FOLLOWS

1. Light burners and turn dial (2) counterclockwise and to a point midway between the “Gas On” mark and next graduation to the right of it (shown by #3). If the burner goes out entirely, the bypass is closed.
2. Slip off dial (2). Remove valve panel from front of range.
3. With a screwdriver, turn bypass adjustor (7). Turning it out counterclockwise increases the bypass flame; turning it in clockwise decreases the bypass flame. Adjust until there is a flame approximately 1/8” high over the entire burner.
4. Reinstall valve panel on front of range.
5. Replace dial, rotating dial clockwise until it snaps into its original position.

OVEN THERMOSTAT CALIBRATION CHECK 124 SERIES

NOTE: The oven temperature should be checked or recalibrated with oven hot. See Adjustment of Bypass (Minimum Burner) Flame above before recalibrating this thermostat.

HOT CHECK METHOD

1. Place the reliable thermometer in center of oven.
2. Set dial (2) at 350 degrees F.
3. Wait until temperature rises and remains constant.
4. If dial does not agree with thermometer readings, slip off dial (2) and push out insert (1).
5. Replace dial, turn to 350 degree mark.
6. Hold dial firmly, insert screwdriver through center of dial and push calibration stem (6) inward. **Do not turn this stem.**
7. While holding calibration stem (6) in firmly with screwdriver, turn dial until it is set at the actual oven temperature as shown by your test instrument or thermometer. Release pressure on calibration stem. Replace dial insert.

SERVICE

OPERATIONAL DIFFICULTIES & PROBABLE CAUSES

Oven Pilot Burner Goes Out

1. Gas shut off.
2. Poor draft in flue snuffs out flame.
3. Too much draft pulls flame away from thermocouple.
4. Pilot flame too low.
5. Thermocouple defective.
6. Thermocouple connection on safety pilot loose.
7. Pilot orifice dirty.
8. Pilot Safety valve defective.
9. Gas leak at pilot orifice fitting.
10. Restricted or plugged vent on gas pressure regulator.

Oven Burner Fails To Come On (Pilot On)

1. Burner valve off.
2. Burner orifice plugged.
3. Thermostat out of calibration.
4. Minimum flame adjustment closed and thermostat setting too low.

Oven Temperature Higher Than Dial Setting

1. Oven thermostat out of calibration.
2. Minimum flame too high. (Do not lower under 1/8”).
3. Broken capillary tube on the thermostat
4. Dirt under thermostat valve seat.

CAUTION

BEFORE REPLACING OVEN INTERIOR LINER BOTTOM, SEAL THE SIDE AND REAR FLANGES WITH FURNACE CEMENT TO PREVENT AIR LEAKS INTO COMBUSTION CHAMBER. AIR LEAKS INTO THE COMBUSTION CHAMBER COULD ADVERSELY AFFECT BURNER OPERATION.

REMOVAL OF MOTOR AND BLOWER WHEEL ASSEMBLY

CAUTION

DISCONNECT ELECTRICAL POWER TO RANGE BEFORE SERVICING.

1. Remove oven racks from the interior.
2. Remove the four thumbscrews holding the fan baffle and remove fan baffle from oven.
3. Remove the ten nuts holding the motor mounting plate assembly to the back of the oven.
4. Pull plate forward so that the motor flange clears 10” diameter in oven back panel. The first time motor is removed, the 1/8” thick rectangular insulation pad between motor and oven back panel will have to be forced through 10” diameter hole. Pull motor back completely through hole and rest on oven bottom.
5. Remove cover from junction box on motor and disconnect wire leads. (Mark wire leads for identification during reconnection).
6. Disconnect flexible conduit from junction box. Motor, mounting plate, and blower wheel may then be removed from the oven.

SERVICE

Blower Wheel Removal

1. Loosen the two Allen set screws on the blower wheel hub.
2. Using a wheel puller, remove the blower wheel from the motor shaft. A flange on the blower wheel hub is provided for this purpose.

IMPORTANT

WHEN INSTALLING BLOWER WHEEL ON MOTOR SHAFT, POSITION BLOWER WHEEL SO THAT IT WILL NOT RUB AGAINST BOLT HEADS ON MOUNTING PLATE OR CONTACT FAN BAFFLE.

REMOVAL OF MOTOR AND FAN ASSEMBLY

Disconnect electrical power to oven(s) before servicing.

1. Remove four (4) screws at bottom, top and middle of fan baffle and pull forward.
2. Remove the ten (10) 1/4" bolts holding Motor Mount Plate in back of oven.
3. Pull plate forward 1-1/4" to 1-1/2" so that motor flange clears the 10" cut out in back of oven. Then let motor drop and rest on frame. (The first time this is done, the 1/8" thick rectangular insulation pad between motor and oven back will have to be forced to fit round 10" hole) Pull motor through hole and rest on oven bottom. Reach behind plate and remove top of electrical box mounted on motor. Mark or identify wires for reconnection. Disconnect wire and remove flex from motor. Motor, panel and fan may then be removed from oven.
4. To install new motor assembly reverse order.

IMPORTANT

WHEN REINSTALLING MOTOR, CHECK ALIGNMENT SO THAT FAN WILL NOT COME INTO CONTACT WITH PLATE OR FAN BAFFLE. CHECK WIRING FOR PROPER VOLTAGE CONNECTION.

Motors

The following is used on the oven:

Electrical Characteristics						
Part No.	MFR	HP	Speed	Voltage	HZ	PH
57534-8	Baldor	1/4	1	115/230	60	1

CAUTION

DISCONNECT ELECTRICAL POWER TO RANGE BEFORE SERVICING.

Door Switch

The switch should be adjusted so that when the door is opened one-quarter inch, the switch shuts off the blower. The switch is located behind the burner access panel on the right side next to the door post. When blower motor operates in the “Cool” position but not “Fan” with the door closed, a possible door switch adjustment is needed.

Adjustment

1. Loosen the two nuts on front of door switch bracket.
2. Turn back-up nuts inward to increase opening to 1-1/4 or turn back-up nuts outward to decrease opening. With no power on oven, the switch is adjusted by the sound of the switch clicking.

SERVICE

Replacement

1. Remove switch cover.
2. Carefully disconnect wires from switch.
3. Remove nuts from micro-switch mounting screws.
4. Follow above steps in replacing parts in reverse order.

CAUTION

CHECK THAT WASHERS ARE IN PLACE BETWEEN MICROSWITCH AND BRACKET AND THE INSULATED TERMINAL (WITHOUT WIRE LEAD) IS REPLACED ON NC TERMINAL OF MICROSWITCH.

5. Adjust micro-switch operation as described in Adjustment.

OPERATIONAL DIFFICULTIES & PROBABLE CAUSES

Oven Pilot Burner Goes Out

1. Gas shut off.
2. Poor draft in flue snuffs out flame.
3. Too much draft pulls flame away from thermocouple.
4. Pilot flame too low.
5. Thermocouple defective.
6. Thermocouple connection on safety pilot valve loose.
7. Pilot orifice dirty.
8. Safety pilot valve defective.
9. Gas leak at pilot orifice fitting.
10. Restricted or plugged vent on gas pressure regulator.
11. Incorrect gas pressure setting on pressure regulator.
12. Make up air in kitchen blowing at flue outlet.

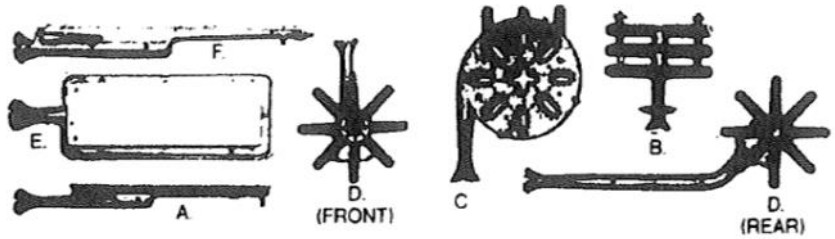
Oven Burner Fails To Come On (Pilot On)

1. Burner valve off.
2. Burner orifice plugged.
3. Thermostat out of calibration.
4. Minimum flame adjustment closed and thermostat setting too low.

Oven Temperature Higher Than Dial Setting

1. Oven thermostat out of calibration.
2. Minimum flame too high, do not lower under 1/8”.
3. Broken capillary tube on thermostat.
4. Dirt under thermostat valve.

ORIFICE SIZE CHART - DRILL SIZE

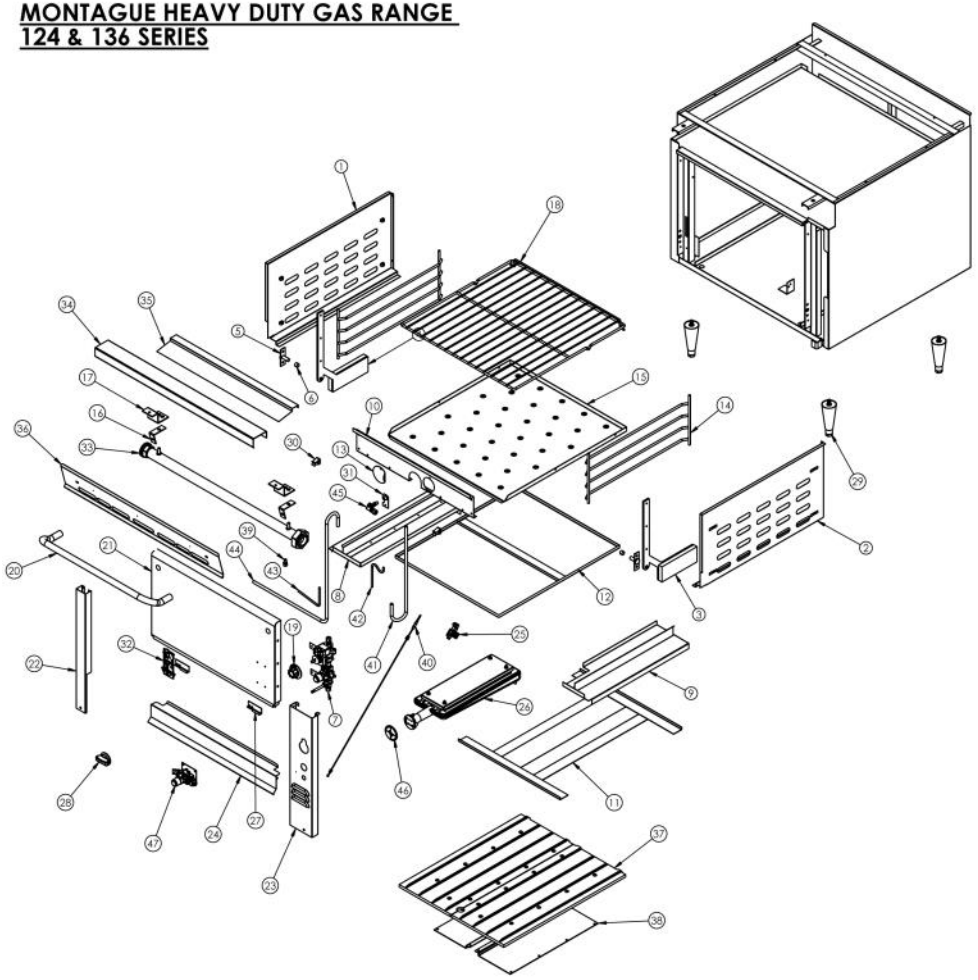


A FRY TOP B 12 HOT TOP C 18 HOT TOP
D OPEN TOP E OVEN F EVEN HEAT HOT TOP & FRY TOP

NOTE: Orifice size may vary depending on country of destination and/or elevation.

V136 Oven		
Nat. 6.0 W.C. (14.94 mbar)	Orifice #36	Part Number 2361-2
LP 10.0 W.C. (24.90 mbar)	Orifice #47	Part Number 6151-4
136 Oven		
Nat. 6.0 W.C. (14.94 mbar)	Orifice #37	Part Number 11700-5
LP 10.0 W.C. (24.90 mbar)	Orifice #49	Part Number 2278-0
136 & V136 Open Top 30,000 BTU		
Nat. 6.0 W.C. (14.94 mbar)	Orifice #42	Part Number 4338-9
LP 10.0 W.C. (24.90 mbar)	Orifice #52	Part Number 4340-0
136 & V136 Open Top 20,000 BTU		
Nat. 6.0 W.C. (14.94 mbar)	Orifice #48	Part Number 6381-9
LP 10.0 W.C. (24.90 mbar)	Orifice #55	Part Number 2138-5
136 & V136 Even Heat Hot Top & Fry Top		
Nat. 6.0 W.C. (14.94 mbar)	Orifice #48	Part Number 6381-9
LP 10.0 W.C. (24.90 mbar)	Orifice #55	Part Number 2138-5
136 & V136 Fry Top		
Nat. 6.0 W.C. (14.94 mbar)	Orifice #52	Part Number 4340-0
LP 10.0 W.C. (24.90 mbar)	Orifice #56	Part Number 2245-4
9A Hot Top		
Nat. 6.0 W.C. (14.94 mbar)	Orifice #39	Part Number 4337-0
LP 10.0 W.C. (24.90 mbar)	Orifice #50	Part Number 2277-2

MONTAGUE HEAVY DUTY GAS RANGE
124 & 136 SERIES



136 SERIES

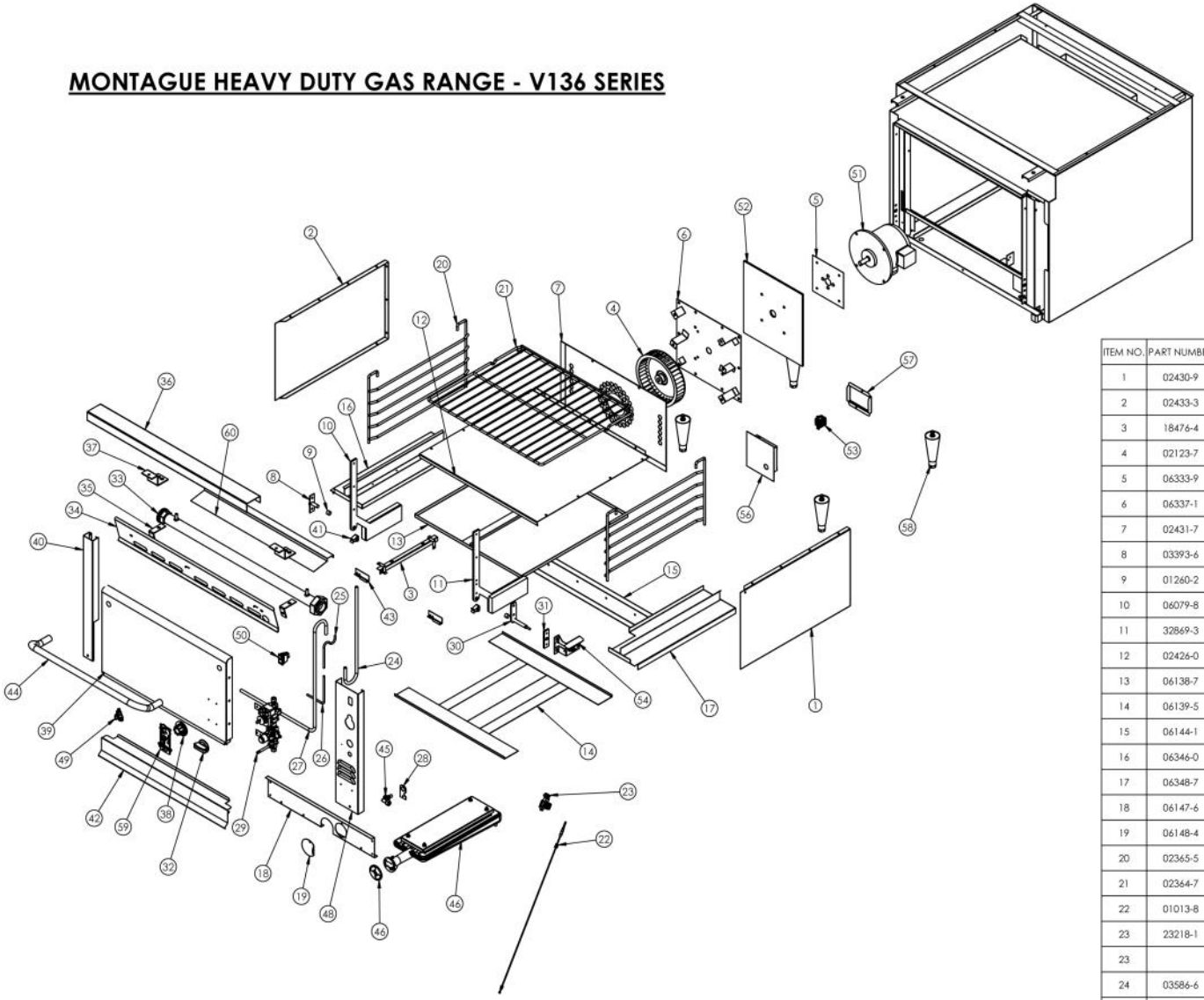
ITEM NO.	PART NUMBER	DESCRIPTION
1	09043-3	LINER, SIDE-LT - OVEN IN
2	09044-1	LINER, SIDE-RT - OVEN IN
3	06077-1	TRUNNION ASSY - RT
4	06079-8	TRUNNION ASSY - LT
5	03393-6	PIN ASSY, DOOR
6	01260-2	SPACER
7	34650-0	TSTAT/SAFETY-CONTROL ASSY
7	01046-4	THERMOSTAT W/DIAL (650 THERMOSTAT OPTION)
8	06346-0	BAFFLE - AIR - LT
9	06348-7	BAFFLE, AIR-RT
10	09061-1	BURNER BOX - FRONT
11	06593-5	BAFFLE-FLAME ASSY (136XLB)
12	04601-9	BAFFLE-HEAT ASSY
13	06148-4	DOOR, PILOT ACCESS
14	07223-0	GUIDE, RT/LT - RACK
15	09051-4	LINER, BOTTOM - OVEN IN
16	06137-9	BRACKET
17	19898-6	BRACKET, SUPPORT-STD.
18	09005-0	RACK, WIRE
19	01977-1	DIAL, THERMOSTAT
20	11805-2	HANDLE
21	32738-7	DOOR ASSY
22	04286-2	PANEL, FRONT-LT
23	32748-4	PANEL, FRONT - RT
24	28584-6	PANEL, BURNER ACCESS ASSY
25	23218-1	BURNER, PILOT ASSY (NAT)
25	23220-3	BURNER, PILOT ASSY (LP)
26	06350-9	BURNER ASSY
27	28317-7	HINGE, FORMED
28	38485-2	HANDLE, VALVE w/HEX SCREW
29	28441-6	LEG W/FOOT - SS
30	06926-4	CATCH SPRING, FEMALE
31	06149-2	BRKT, ORIFICE FITTING
32	19804-8	NAME PLATE
33	32691-7	MANIFOLD
34	06913-2	RAIL, FRONT GUARD; 36IN
35	32585-6	SHIELD, DRIP MANIFOLD
36	31686-5	PANEL, CONTROL
37	04387-7	LINER, BOTTOM (CAST IRON OPTION)
38	07987-1	LINER-BOTTOM-RT/LT; CI
39	01288-2	CONNECTOR-MALE, PXT
40	01013-8	THERMOCOUPLE ASSY
41	03586-6	TUBING - AL - FORMED
42	03589-0	TUBING - AL - FORMED
43	03590-4	TUBING - AL - FORMED
44	03588-2	TUBING - AL - FORMED
45	22903-2	ORIFICE, ELBOW ASSY (NAT)
45	06153-0	ORIFICE, ELBOW ASSY (LP)
46	42797-7	AIR MIXER

124 & 136XLB SERIES

ITEM NO.	PART NUMBER	DESCRIPTION
1	09043-3	LINER, SIDE-LT - OVEN IN; (124)
1	32599-6	LINER, SIDE-LT - OVEN IN; (136XLB)
2	09044-1	LINER, SIDE-RT - OVEN IN; (124)
2	32600-3	LINER, SIDE-RT - OVEN IN; (136XLB)
3	07628-7	TRUNNION ASSY - RT (124)
3	32523-6	TRUNNION ASSY - RT (136XLB)
4	07627-9	TRUNNION ASSY - LT (124)
4	32524-4	TRUNNION ASSY - RT (136XLB)
5	03393-6	PIN ASSY, DOOR
6	01260-2	SPACER
7	34650-0	TSTAT/SAFETY-CONTROL ASSY (136 XLB)
7	11810-9	THERMOSTAT (124)
8	06346-0	BAFFLE - AIR - LT (136XLB)
8	14202-6	BAFFLE - AIR - LT (124)
9	06348-7	BAFFLE, AIR-RT (136XLB)
9	14135-6	BAFFLE, AIR-RT (124)
10	09061-1	BURNER BOX - FRONT (136XLB)
10	11856-7	BURNER BOX - FRONT (124)
11	06593-5	BAFFLE-FLAME ASSY (136XLB)
11	32630-5	BAFFLE-FLAME ASSY (124)
12	04601-9	BAFFLE-HEAT ASSY (136XLB)
13	06148-4	DOOR, PILOT ACCESS (136XLB)
13	11854-0	DOOR, PILOT ACCESS (124)
14	07223-0	GUIDE, RT/LT - RACK (124)
14	31763-2	GUIDE, RT/LT - RACK (136XLB)
15	09051-4	LINER, BOTTOM - OVEN IN (136XLB)
15	32539-2	LINER, BOTTOM - OVEN IN (124)
16	06137-9	BRACKET (124)
17	19898-6	BRACKET, SUPPORT-STD. (124)
18	09005-0	RACK, WIRE (136XLB)
18	11615-7	RACK, WIRE (124)
19	01977-1	DIAL, THERMOSTAT (136XLB)
19	32706-9	DIAL, THERMOSTAT (124)
20	11805-2	HANDLE (124)
20	03173-9	HANDLE (136XLB)
21	32738-7	DOOR ASSY (124)
21	32522-8	DOOR ASSY (136XLB)
22	32747-6	PANEL, FRONT-LT (124)
22	32388-8	PANEL, FRONT-LT (136XLB)
23	32748-4	PANEL, FRONT - RT (124)
23	32389-6	PANEL; G/TSTAT (136XLB)
24	03524-6	PANEL, BURNER ACCESS ASSY (136XLB)
24	32657-7	PANEL, BURNER ACCESS ASSY (124)
25	23218-1	BURNER, PILOT ASSY (NAT) (136XLB)
25	23220-3	BURNER, PILOT ASSY (LP) (136XLB)
25	24084-2	BURNER, PILOT ASSY (NAT) (124)
25	24083-4	BURNER, PILOT ASSY (LP) (124)
26	06350-9	BURNER ASSY (136XLB)

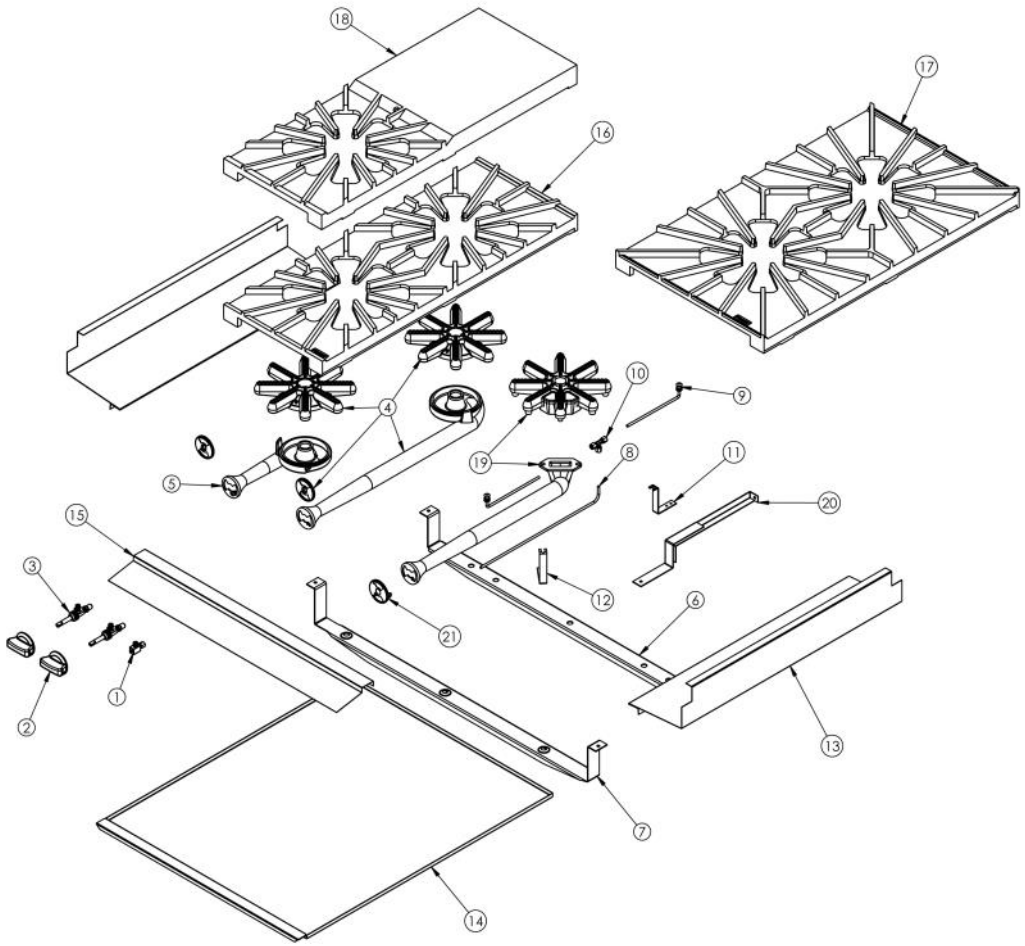
ITEM NO.	PART NUMBER	DESCRIPTION
26	03361-8	BURNER ASSY (124)
27	28317-7	HINGE, FORMED
28	38485-2	HANDLE, VALVE w/HEX SCREW
29	28441-6	LEG W/FOOT - SS
30	06926-4	CATCH SPRING, FEMALE
31	06149-2	BRKT, ORIFICE FITTING (136XLB)
32	19804-8	NAME PLATE
33	32691-7	MANIFOLD (124)
34	06913-2	RAIL, FRONT GUARD; 24IN (124)
35	32585-6	SHIELD, DRIP MANIFOLD (124)
36	31686-5	PANEL, CONTROL (124)
40	01013-8	THERMOCOUPLE ASSY
41	03586-6	TUBING - AL - FORMED (136XLB)
41	15909-3	TUBING - AL - FORMED (124)
42	03589-0	TUBING - AL - FORMED (136XLB)
42	01229-7	TUBING, AL (124)
43	03590-4	TUBING - AL - FORMED (136XLB)
44	03588-2	TUBING - AL - FORMED (136XLB)
45	22903-2	ORIFICE, ELBOW ASSY (NAT) (136XLB)
45	32723-9	ORIFICE, ELBOW ASSY (LP) (136XLB)
45	14610-2	ORIFICE, ELBOW ASSY (NAT) (124)
45	02586-0	ORIFICE, ELBOW ASSY (LP) (124)
46	42797-7	AIR MIXER (136XLB)
46	02038-9	AIR MIXER (124)
47	35500-3	VALVE ASSY, SAFETY

MONTAGUE HEAVY DUTY GAS RANGE - V136 SERIES



ITEM NO.	PART NUMBER	DESCRIPTION	ITEM NO.	PART NUMBER	DESCRIPTION
1	02430-9	LINER, SIDE-RT - OVEN IN	31	32752-2	BEARING PLATE
2	02433-3	LINER, SIDE-LT - OVEN IN	32	38485-2	HANDLE, VALVE w/HEX SCREW
3	18476-4	HOLDER ASSY, RTD SENSOR	33	32691-7	MANIFOLD
4	02123-7	BLOWER WHEEL	34	03566-1	PANEL, CONTROL
5	06333-9	MOTOR MOUNT SPACER	35	06137-9	BRACKET
6	06337-1	PLATE ASSY, MOTOR MTG - REAR	36	06913-2	RAIL, FRONT GUARD; 36IN
7	02431-7	BAFFLE-REAR, FAN	37	19898-6	BRACKET, SUPPORT-STD.
8	03393-6	PIN ASSY, DOOR	38	01977-1	DIAL, THERMOSTAT
9	01260-2	SPACER	39	32738-7	DOOR ASSY
10	06079-8	TRUNNION ASSY - LT	40	04286-2	PANEL, FRONT-LT
11	32869-3	TRUNNION ASSEMBLY - RT	41	06926-4	CATCH SPRING, FEMALE
12	02426-0	LINER, BOTTOM - OVEN IN	42	28584-6	PANEL, BURNER ACCESS ASSY
13	06138-7	BAFFLE - HEAT ASSY	43	28317-7	HINGE, FORMED
14	06139-5	BAFFLE - FLAME	44	11805-2	HANDLE
15	06144-1	CHANNEL	45	31050-6	ORIFICE, ELBOW ASSY (NAT)
16	06346-0	BAFFLE - AIR - LT	45		ORIFICE, ELBOW ASSY (LP)
17	06348-7	BAFFLE, AIR-RT	46	06352-5	BURNER ASSY
18	06147-6	BURNER BOX - FRONT	47	42797-7	AIR MIXER
19	06148-4	DOOR, PILOT ACCESS	48	36493-2	PANEL, G-T/S; HD; L-O
20	02365-5	GUIDE-RT/LT, RACK	49	32739-5	VALVE, PILOT SHUTOFF
21	02364-7	RACK WIRE	50	23130-4	SWITCH, ROCKER
22	01013-8	THERMOCOUPLE ASSY	51	06382-7	MOTOR (BALDOR)
23	23218-1	BURNER, PILOT ASSY (NAT)	52	06334-7	INSULATION
23		BURNER, PILOT ASSY (LP)	53	08584-7	BLOCK, TERMINAL
24	03586-6	TUBING - AL - FORMED	54	33276-3	BW DOOR SWITCH ASSY- STD
25	03589-0	TUBING - AL - FORMED	55	34980-1	CORD, ELECTRIC - 6' (NOT SHOWN)
26	03590-4	TUBING - AL - FORMED	56	06158-1	JUNCTION BOX ASSY
27	03588-2	TUBING - AL - FORMED	57	17515-3	COVER, ELEC ENCL
28	06149-2	BRKT, ORIFICE FITTING	58	28441-6	LEG W/FOOT - SS
29	34650-0	TSTAT/SAFETY-CONTROL ASSY	59	19804-8	NAME PLATE
30	32751-4	PIN ASSY, TRUNNION - STD.	60	32585-6	SHIELD, DRIP MANIFOLD

MONTAGUE HEAVY DUTY GAS RANGE OPEN TOP SECTION - 12" AND 18" WIDE - 1/2 OPEN TOP 1/2 HOT TOP - 12" WIDE

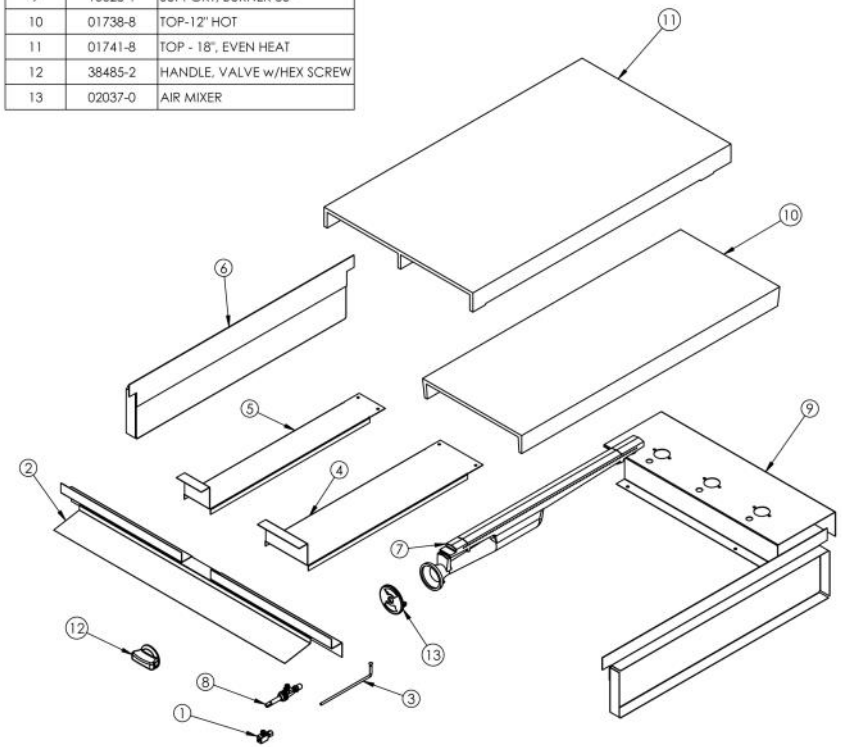


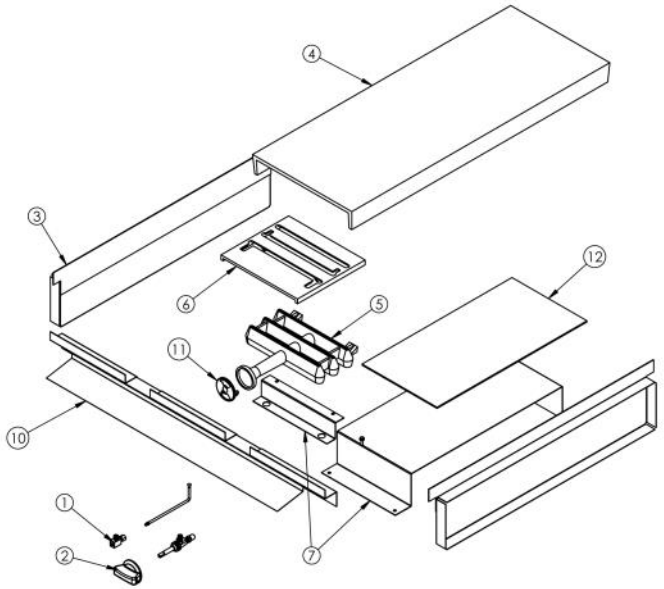
ITEM NO.	PART NUMBER	DESCRIPTION
1	01055-3	VALVE, PILOT
2	38485-2	HANDLE, VALVE w/HEX SCREW
3	31049-2	VALVE ASSY, BURNER - 30K (NAT)
3	03192-5	VALVE ASSY, BURNER - 30K (LP)
3	28040-2	VALVE ASSY, BURNER - 20K (NAT)
3	01003-0	VALVE ASSY, BURNER - 20K (LP)
3	03192-5	VALVE ASSY, BURNER - 30K, -59 (NAT)
3	01002-2	VALVE ASSY, BURNER - 30K, -59 (LP)
4	35348-5	VENTURI, STAR - REAR
4A	35187-3	BURNER, STAR - 30K
4B	40560-4	AIR MIXER
4	33753-6	BURNER ASSY, FRONT - 20K
5	33750-1	BURNER ASSEMBLY
5	33754-4	BURNER ASSY, REAR - 20K
6	38066-0	BURNER SUPPORT, REAR - 36"
6	36446-0	BURNER SUPPORT, REAR - 24"
6	36444-4	BURNER SUPPORT, REAR - 12"
6	38340-6	BURNER SUPPORT, REAR - 36", -59
6	38954-4	BURNER SUPPORT, REAR - 24", -59
6	38958-7	BURNER SUPPORT, REAR - 12", -59
7	38064-4	BURNER SUPPORT, FRONT - 36"
7	38059-8	BURNER SUPPORT, FRONT - 24"
7	38042-3	BURNER SUPPORT, FRONT - 12"

ITEM NO.	PART NUMBER	DESCRIPTION
8	36528-9	TUBING, STEEL - FORMED
8	06231-6	TUBING, STEEL-FORMED, -59
9	03425-8	LIGHTER, PILOT
9	06232-4	LIGHTER, PILOT, -59
10	01289-0	TEE, TUBING
11	36468-1	BRACKET, PILOT MTG. - REAR
11	38342-2	BRACKET, PILOT MTG. - REAR, -59
12	36518-1	BRACKET, PILOT MTG. - FRONT
12	38582-4	BRACKET, PILOT MTG. - FRONT, -59
13	37604-3	GUIDE, DRIP TRAY
14	26498-9	CONTAINER, DRIP W/ SS TRIM - 36"
14	26501-2	CONTAINER, DRIP W/ SS TRIM - 24"
14	26500-4	CONTAINER, DRIP W/ SS TRIM - 12", 18"
15	32585-6	SHIELD, DRIP MANIFOLD
16	03580-7	TOP-12" OPEN
17	03480-0	TOP-18" OPEN
18	03482-7	HOT & OPEN TOP COMBINATION
19A	03346-4	BURNER, STAR, -59
19	32885-5	REAR VENTURI-STAR, -59;-SS
20	36966-7	PILOT SUPPORT, -59
21	02038-9	AIR MIXER

MONTAGUE HEAVY DUTY GAS RANGE HOT TOP SECTION - EVEN HEAT 12" AND 18" WIDE

ITEM NO.	PART NUMBER	DESCRIPTION
1	01055-3	VALVE, PILOT
2	10632-1	SHIELD-DRIP, ASSY
3	03415-0	LIGHTER, PILOT
4	29978-2	BAFFLE-AIR; 5 1/8" WIDE
4	29980-4	BAFFLE-AIR; 9 1/4" WIDE
5	29976-6	BAFFLE, AIR; 3 1/8" WIDE
6	03560-2	BAFFLE - HEAT ASSY
7	03359-6	BURNER, GRID (EH)
8	28040-2	VALVE ASSY, BURNER (NAT)
8	01003-0	VALVE ASSY, BURNER (LP)
9	07133-1	SUPPORT, BURNER 12"
9	10629-1	SUPPORT, BURNER 18"
9	04468-7	SUPPORT, BURNER 24"
9	10628-1	SUPPORT, BURNER 36"
10	01738-8	TOP-12" HOT
11	01741-8	TOP - 18", EVEN HEAT
12	38485-2	HANDLE, VALVE w/HEX SCREW
13	02037-0	AIR MIXER



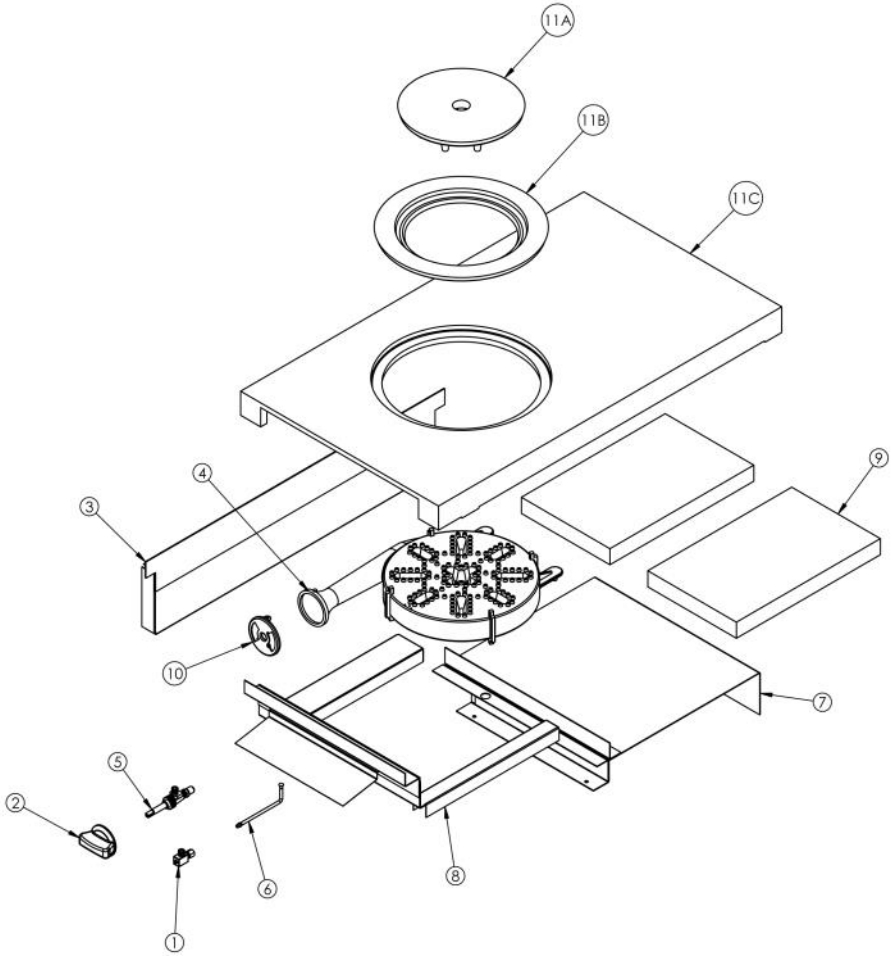


MONTAGUE HEAVY DUTY GAS RANGE HOT TOP SECTION - 12" WIDE FRONT FIRED

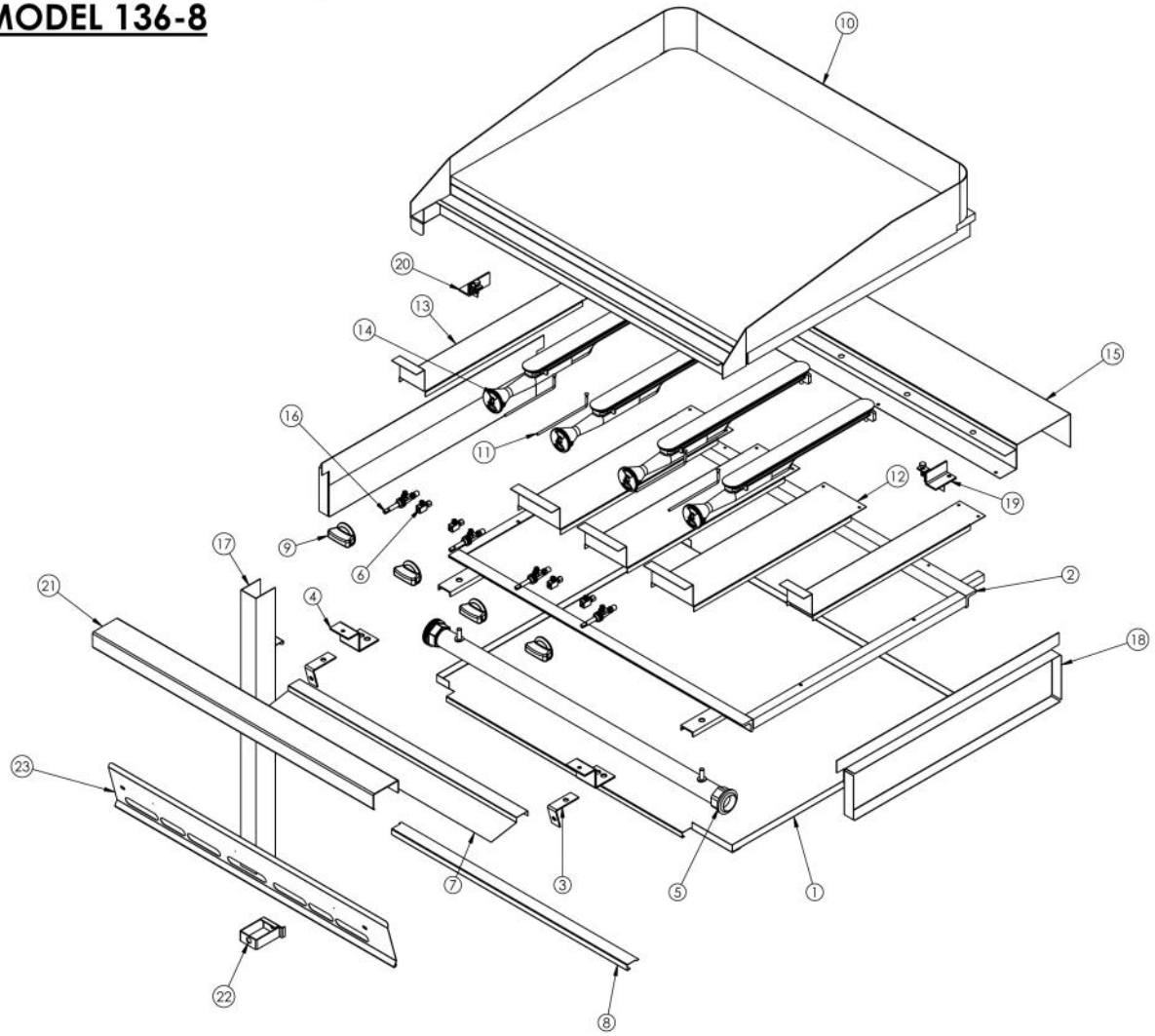
ITEM NO.	PART NUMBER	DESCRIPTION
1	01055-3	VALVE, PILOT
2	38485-2	HANDLE, VALVE w/HEX SCREW
3	03560-2	BAFFLE - HEAT ASSY
4	01738-8	TOP-12" HOT
5	03354-5	BURNER, AIRPLANE
6	01635-7	SHIELD, AIRPLANE BURNER
7	04283-8	SUPPORT, BURNER ASSY/INS 12"
7	04284-6	SUPPORT, BURNER ASSY/INS 24"
7	04299-4	SUPPORT, BURNER ASSY/INS 36"
8	25549-1	VALVE ASSY, BURNER (NAT)
8	01003-0	VALVE ASSY, BURNER (LP)
9	03421-5	LIGHTER, PILOT
10	09757-8	SHIELD-DRIP, ASSY
11	02038-9	AIR MIXER
12	04417-2	INSULATION
12	04418-0	INSULATION
12	04419-9	INSULATION

MONTAGUE HEAVY DUTY GAS RANGE
HOT TOP SECTION - 18" WIDE FRONT FIRED

ITEM NO.	PART NUMBER	DESCRIPTION
1	01055-3	VALVE, PILOT
2	38485-2	HANDLE, VALVE w/HEX SCREW
3	03560-2	BAFFLE - HEAT ASSY
4	03170-4	BURNER, BANJO-RT SWING
4	03169-0	BURNER, BANJO-LT SWING
5	31048-4	VALVE ASSY, BURNER (NAT)
5	02405-8	VALVE ASSY, BURNER (LP)
6	03419-3	LIGHTER, PILOT
7	04298-6	SUPPORT, BURNER ASSY - 18"
7	04281-1	SUPPORT, BURNER ASSY - 36"
8	04414-8	BAFFLE-AIR ASSY - 18"
8	04412-1	BAFFLE-AIR ASSY - 36"
9	01764-7	TILE, FIRE
10	02037-0	AIR MIXER
11	01743-4	TOP - 18" HOT w/R&C
11A	01746-9	TOP-COVER
11B	01744-2	TOP-RING
11C	01742-6	TOP-18" HOT W/ HOLE

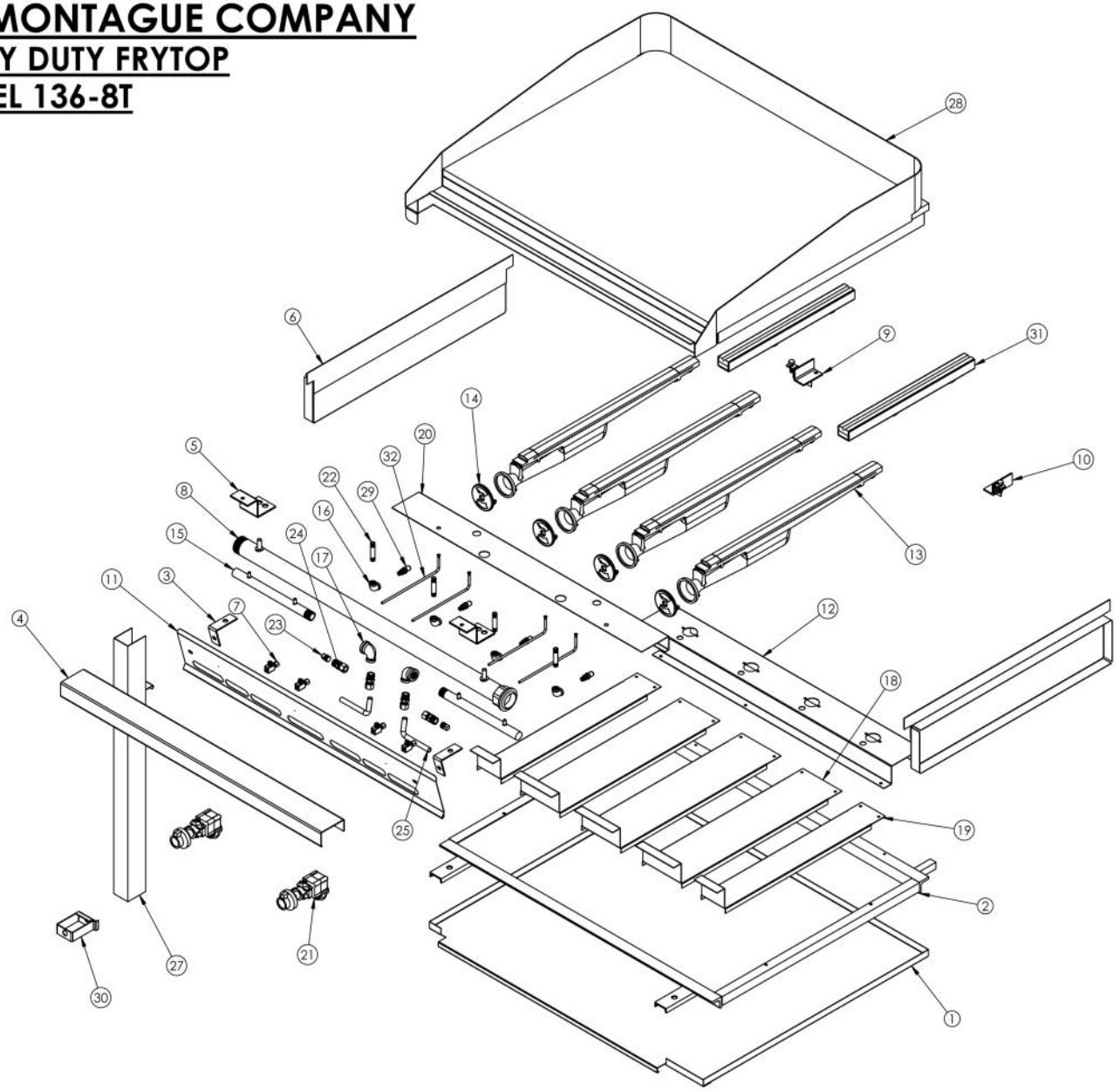


THE MONTAGUE COMPANY
HEAVY DUTY FRYTOP
MODEL 136-8



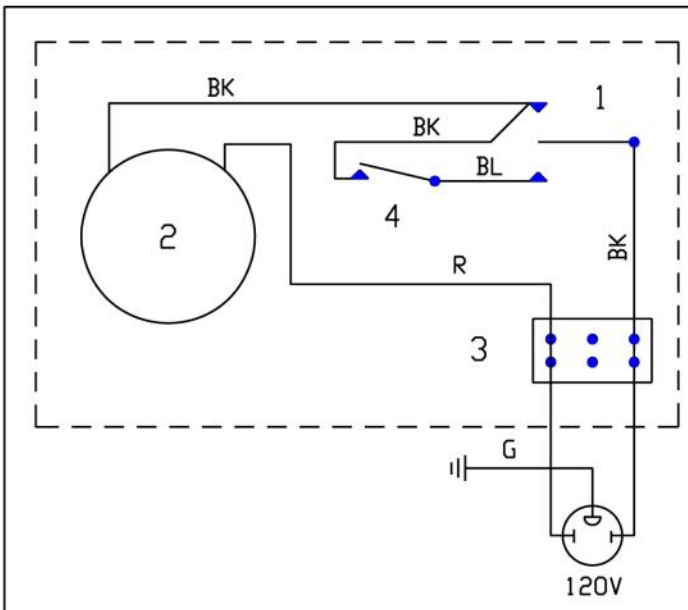
ITEM NO.	QTY.	PART NUMBER	DESCRIPTION
1	1	06323-1	BURNER BOX - BOTTOM
2	1	06330-4	FRAME, TOP ASSY
3	2	06137-9	BRACKET
4	2	19898-6	BRACKET, SUPPORT-STD.
5	1	01077-4	MANIFOLD
6	4	01055-3	VALVE, PILOT
7	1	32585-6	SHIELD, DRIP MANIFOLD
8	1	17749-0	SHEET MTL - SS - FORM
9	4	38485-2	HANDLE, VALVE w/HEX SCREW
10	1	10648-8	FRYTOP - 36" w\3/4" PLATE
11	4	03415-0	LIGHTER, PILOT
12	3	29978-2	BAFFLE-AIR; 5 1/8" WIDE
13	2	29976-6	BAFFLE, AIR; 3 1/8" WIDE
14	4	03361-8	BURNER ASSY
15	1	03559-9	SUPPORT, BURNER ASSY
16	4	03192-5	VALVE ASSY, BURNER
17	1	03369-3	TUBING, RECT-WELDED
18	2	03560-2	BAFFLE - HEAT ASSY
19	1	06004-6	SUPPORT -FRYTOP
20	1	06005-4	SUPPORT-FRYTOP
21	1	37224-2	RAIL, FRONT GUARD
22	1	31260-6	GUARD, GREASE CONTAINER
23	1	38935-8	PANEL, CONTROL

THE MONTAGUE COMPANY
HEAVY DUTY FRYTOP
MODEL 136-8T



ITEM NO.	PART NUMBER	DESCRIPTION
1	06323-1	BURNER BOX - BOTTOM
2	06330-4	FRAME, TOP ASSY
3	06137-9	BRACKET, VALVE PANEL
4	37224-2	RAIL, FRONT GUARD
5	19898-6	BRACKET, SUPPORT-STD.
6	03560-2	BAFFLE - HEAT ASSY
7	01055-3	VALVE, PILOT
8	01073-1	MANIFOLD
9	06004-6	SUPPORT -FRYTOP
10	06005-4	SUPPORT-FRYTOP
11	38935-8	PANEL, CONTROL
12	07127-7	SUPPORT, BURNER
13	03359-6	BURNER, GRID (EH)
14	02037-0	AIR MIXER
15	01103-7	MANIFOLD
16	01133-9	ELBOW, PIPE
17	01128-2	ELBOW-RED, PIPE
18	29978-2	BAFFLE-AIR; 5 1/8" WIDE
19	29976-6	BAFFLE, AIR; 3 1/8" WIDE
20	10913-4	SUPPORT-FRONT, AIR BAFFLE
21	03367-7	THERMOSTAT W/DIAL
22	01145-2	NIPPLE, PIPE
23	01173-8	PLUG, SQUARE
24	01271-8	CONNECTOR - MALE, PXT
25	10912-6	TUBING, AL
26	07125-0	INSULATION - TUBING (NOT SHOWN)
27	03369-3	TUBING, RECT-WELDED
28	10649-6	FRYTOP-36IN W/ 3/4" PLATE
29	31052-2	ORIFICE w/HEX NIPPLE ASSY. (NAT)
29	01059-6	ORIFICE w/HEX NIPPLE ASSY. (LP)
30	31260-6	GUARD, GREASE CONTAINER
31	03386-3	HOLDER ASSY, SENSING BULB
32	03417-7	LIGHTER PILOT

V136 WIRE DIAGRAMS



WIRE DIAGRAM ∘ SCHEMA DU CABLAGE
V136;
120V, 60HZ, 1PH

ITEM	DESCRIPTION
1	SWITCH, FAN INTERRUPTEUR, ROTATIF
2	MOTOR MOTEUR
3	TERMINAL BLOCK BOITE DEBORNES, LOURANT ELECTRIQUE
4	SWITCH, DOOR INTERRUPTEUR, DEPORTE

WIRE-TYPE (TYPE DE CABLAGE): SFF-2; SIZE 18GA
INSULATION THICKNESS - 2/64" (EPAISSEUR D'ISOLATION - 0.08 cm)
TEMP RATING (DEGRES DE TEMPERATURE): 150°C

REPLACEMENT WIRES MUST BE OF SAME TYPE OR EQUIVALENT AS ORIGINAL.
LES CABLES DE REMPLACEMENT DOIVENT ETRE DU MEME TYPE OU EQUIVALENT AUX ORIGINAUX.

1/20/99 REV C 11663-7

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

1830 Stearman Avenue, P.O. Box 4954 Hayward, CA 94540-4954

IMPORTANT

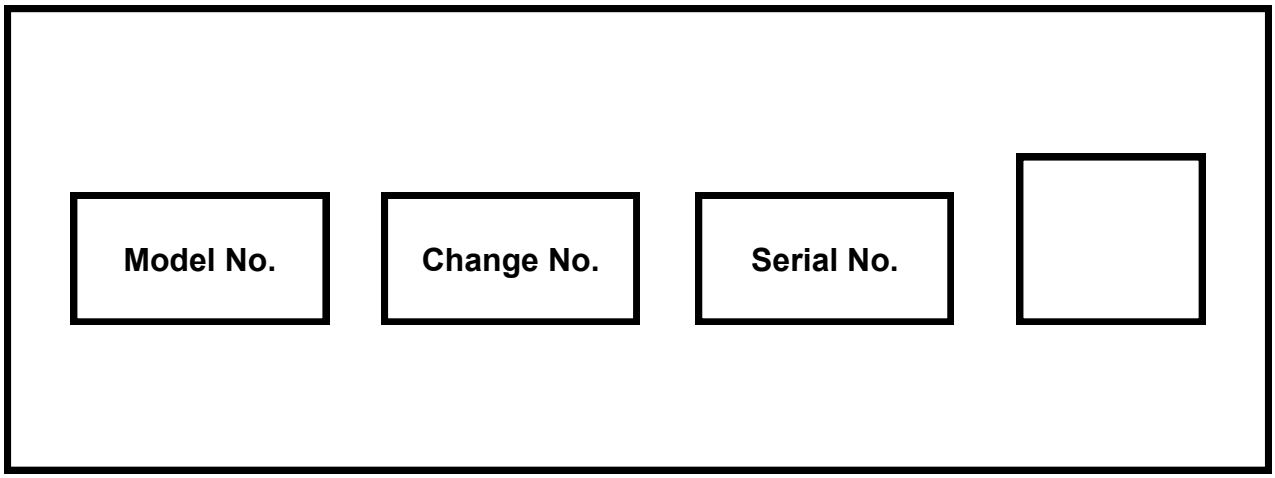
When ordering parts, to eliminate mistakes and facilitate deliver, always give the following information:

Serial No. _____

Model No. _____

Change No. _____

Name and Number of Part



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