INSTRUCTION MANUAL

INSTALLATION & OPERATIONS

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.

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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.

INTRODUCTION

GENERAL

The gas fired heavy duty ranges covered in this manual are manufactured for use with the type of gas indicated on the nameplate.

The Montague heavy duty ranges are produced with the best possible material and workmanship. Proper installation is essential for safe, efficient trouble-free operation

ORIFICES

Fixed for specified Gas type

Natural Gas

Standard oven 136: #37 Orifice

Convection Oven V136: #36 Orifice

Propane Gas

Standard Oven 136: #49

Convection Oven V136: #47

Manifold Pressure	
Natural Gas	Propane Gas
6” W.C.	10” W.C.
Pilot Orifices	
Natural Gas	Propane Gas
0.021	0.011

Electrical Specifications				
Voltage	AMPS	PH	Freq. HZ	Connections
115	4.4	1	60	6’ (183 cm) 3-wire cord with plug

INSTALLATION

The installation instructions contained herein are for the use of qualified installation and service personnel only. Installation or service by other than qualified personnel may result in damage to the range and/ or injury to the operator.

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

1. 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.

2. The installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required and have complied with all requirements of state or local authorities having jurisdiction. Reference: National Electrical Code, ANSI/ NFPA No. 70-1984

READ CAREFULLY AND FOLLOW THESE INSTRUCTIONS

The range(s) must be installed in accordance with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI.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 pressures equal to or less than 1/2 psig (3.45 kPa).

The unit when installed must be electrically grounded in accordance with local codes, or in absence of local codes, with the National Electrical Code, ANSI/NFPA No. 70-1984.

CAUTION

PROVISIONS MUST BE MADE TO ASSURE ADEQUATE AIR SUPPLY TO UNIT FOR PROPER BURNER OPERATION.

CLEARANCES

Adequate clearance must be provided in the aisle, side and back to allow the doors to open wide enough to remove the racks and for service. Adequate clearance must be provided for air clearance.

A minimum of two inch (5.08 cm) clearance must be maintained behind the motor to provide air circulation and motor cooling.

The following is the minimum clearance from combustible material and noncombustible material.

Location	Combustible Construction	Noncombustible Construction
Back Wall	2” (5.88 cm)	Standard: 0” (0 cm)
Left Side	*6” (15.2 cm)	0” (0 cm)
Right Side	*6” (15.2 cm)	0” (0 cm)
*15” (38.1 cm) when installed with 30,000 BTU/HR burners.		

INSTALLATION

With 6” (15.2 cm) Legs: Suitable for installation on combustible floors

Without Legs: For use only on noncombustible floors.

Counter Model: For installation on non-combustible counter only.

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 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, latest addenda, 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 and may interfere with burner performance or may extinguish the pilot flame. In case of unsatisfactory oven performance, check the exhaust fan. Make sure it is in the “ON” position.

ASSEMBLY

1. Uncrate range as near to final location as possible. Remove all shipping wire from burners and all packing material and accessories from oven interior.

2. Using a lift with the proper weight capacity suspend unit and screw the adjustable feet of the legs in all the way. Then tightly screw the complete leg assembly into the mounting holes at each corner of the range. If the unit is intended for curb installation, no legs are provided. The curb must be noncombustible material.

3. Install door handle and secure with screws that are provided. Observe “UP” marking on handle for correct orientation.

4. If top castings are removed, identify castings so they are replaced in the same position and on same range as when received from the factory. Open top castings marked “Front” for proper orientation

SETTING IN PLACE

Battery Arrangement

FLOOR MOUNTED RANGES

1. Place the first range in the exact position it will occupy in the battery.

2. Using a carpenter’s level, level range from front to rear and side to side.

Adjust

FLOOR INSTALLATION ON LEGS

Adjust by turning foot on adjustable leg.

CURB INSTALLATION ON LEGS

Place shim under the low side. It is very important to compensate for the variation in floors and curbs because unless ranges are level, they will not butt together tightly and it will be difficult to align the gas ranges with the gas supply manifold, which may affect proper operation, performance, and safety.

3. Remove the valve panel from range.

4. Move the next range into position.

5. Engage union nut on manifold with male fitting on next range and draw up union nut hand tight. Be sure appliances butt

INSTALLATION

together, both front and rear. If manifolds do not align, then ranges are not level. In extreme cases, it may be necessary to loosen manifold bolts and adjust.

6. Continue leveling and connecting gas supply manifolds together until all appliances in battery are connected.

7. Tighten front manifold pipe union gas tightly. Use back up wrench to prevent manifold from rotating.

CAUTION

FAILURE TO DO THIS MAY RESULT IN DAMAGE TO PILOT AND GAS VALVES.

Modular Ranges

Assemble modular base and set in place. Adjust feet as explained above. Connect ranges as shown for battery arrangement.

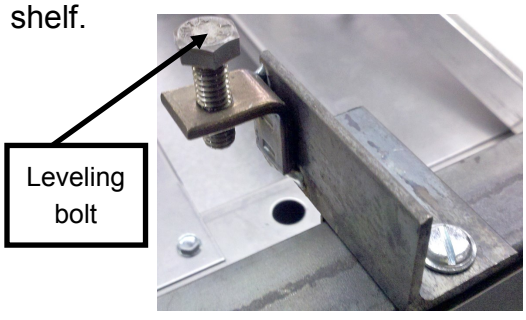
CAUTION

REMOVE PROTECTIVE COATING ON FRY TOP W/ CONCENTRATED PINE SOL BEFORE USE.

Fry Top Ranges

Fry Top Plate Adjustment: Leveling bolts are at the rear of the range under the fry top plate.

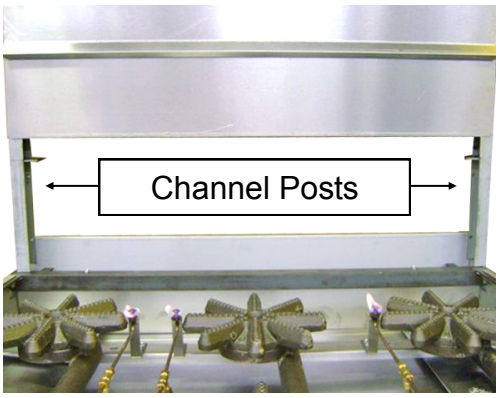
Adjust the leveling bolts so that the plate is pitched to the front to provide for grease runoff as shown in Figure 1. Failure to do so may result in poor fluing, component failure, or excessive heat transfer to guardrail or plate shelf.



Pitch of Fry Top Plate
(Figure 1)

High Shelves and Salamander Broilers

Lift high shelf or broiler above the range and slide legs into position as shown in Figure 2.



Mounting High Shelf
(Figure 2)

GAS APPLIANCE REGULATOR

At the time of installation, a gas appliance pressure regulator suitable for the battery application and adjusted for the manifold pressure specified on the range nameplate must be installed.

Natural Gas

This gas pressure regulator should be adjusted for 6.0” W.C. manifold pressure. The maximum rated inlet pressure to the regulator is 1/2 psig (3.45 kPa).

Propane Gas

This gas pressure regulator should be adjusted for 10.0” W.C. manifold pressure. The maximum rated inlet pressure to the regulator is 1/2 psig (3.45 kPa).

The oven is equipped with fixed orifices for use with a manifold pressure of 6.0” W.C. for natural gas and 10.0” W.C. for propane gas.

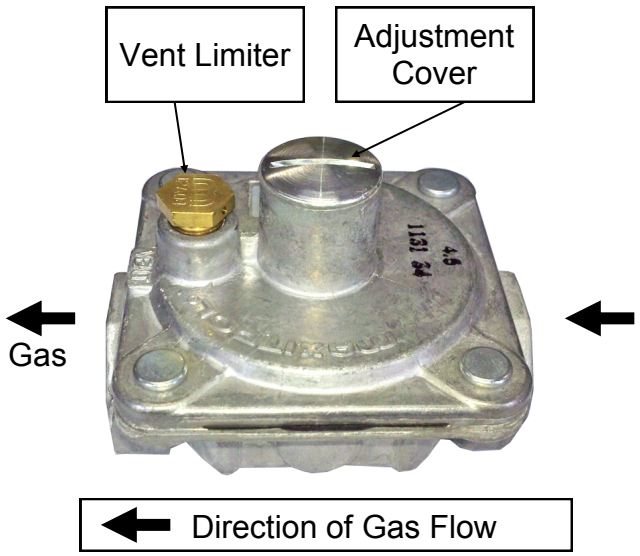
Mount the gas pressure regulator as near to the range as possible but located outside the heat zone to prevent damaging it. Mount horizontally with the arrows pointing toward the manifold input.

INSTALLATION

The gas pressure regulator furnished by the manufacturer complies with the following:

1. Have a maximum regulation capacity for the total connected load.
2. Must be listed by a nationally recognized testing agency.
3. Must have a pressure adjustment range to allow adjustment.

NOTE: Unless the manifold pressure on all connected appliances is the same, a separate pressure regulator must be supplied for each appliance with a different manifold pressure.



Pressure Regulator
(Figure 3)

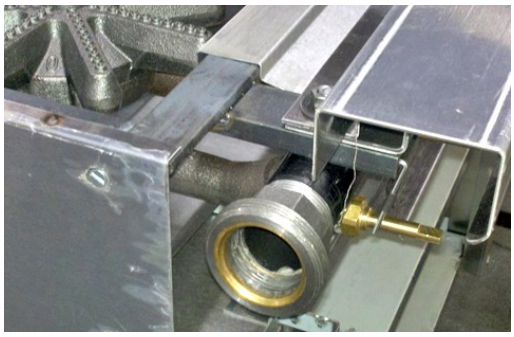
Codes require that a gas shutoff valve be installed in the gas line before the range.

GAS CONNECTION

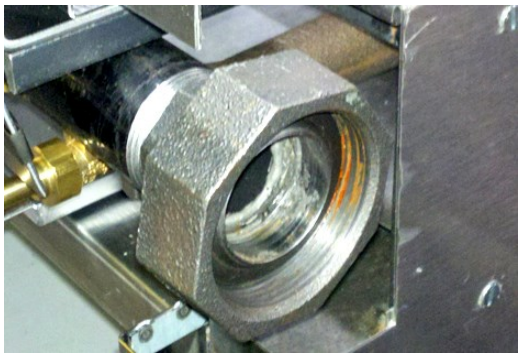
NOTE: Pipe joint compound or thread sealant that is used should be resistant to action of liquefied petroleum gases.

Before connecting the range(s) 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 oven and 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. Each range has a 1 1/4" NPT manifold input located at the front of the range for battery connection, (Figures 4 & 5). A 1 1/4" union is located at either end of the manifold. A standard 1" inlet is provided for units specified for rear connection.



1 1/4" Male Union
(Figure 4)



1 1/4" Female Union
(Figure 5)

INSTALLATION

WARNING

CAP ALL UNUSED OPEN ENDS OF THE GAS SUPPLY MANIFOLD.

WARNING

DO NOT USE A DOMESTIC TYPE GAS FLEXIBLE CONNECTOR.

NOTE: If flexible or semi-flexible connectors are used, use only AGA listed flexible connectors with an I.D. equal to 1" pipe.

Install the gas pressure regulator with gas flowing as indicated by the arrow on the regulator. The arrow must be pointing toward the unit. Using pipe compound or thread sealant, carefully thread regulator to pipe so that there is no cross threading, etc., which could cause leakage.

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

2. Connect the gas supply line from the service gas shut off valve to the inlet side of the gas pressure regulator using appropriate size piping depending on battery arrangement. pipe. Avoid kinks or sharp bends that could restrict gas flow.

WARNING

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. DO NOT USE UNIT IF LEAKAGE IS DETECTED.

3. Before attempting to operate the oven, turn gas shut off valve on and immediately check for gas leaks. After piping has been checked for leaks, all piping receiving gas should be fully purged to remove air. If using a pressure test the maximum rating of the regulator should not be exceeded or damage to regulator may occur.

ELECTRICAL CONNECTION

Unless otherwise specified, the range is equipped with a 6 feet flexible supply cord for 115 VAC, 60 or 50 Hertz, single phase units. The wiring diagram is located on the back of the range.

NOTE: this appliance when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the national electrical code, ANSI/NFPA No. 70-1984.

115 VAC - 60 Hz - SINGLE PHASE

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

Electrical Grounding Instructions

WARNING

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

INSTALLATION

208-240 VAC - 60 Hz - SINGLE PHASE (2 WIRE)

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

220 VAC - 50 Hz - SINGLE PHASE (2 WIRE)

Follow steps outlined above. Refer to wiring diagram for proper connection.

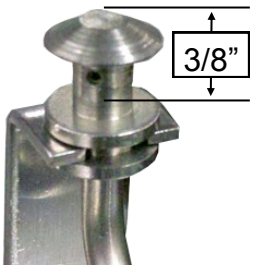
PILOT ADJUSTMENT - TOP BURNERS

Open Top

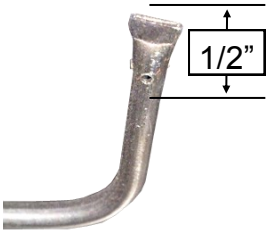
The front and rear pilots are controlled by one valve. To adjust pilot, turn adjusting screw counter-clockwise to increase or clockwise to decrease pilot flame. Adjust flame to a point where only a trace of yellow tip remains.

Hot Top & Fry Top

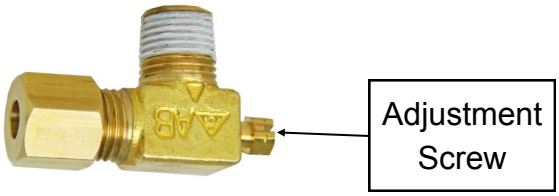
Each pilot is controlled by a pilot valve. Turn adjusting screw until pilot flame is 1/2” high.



Open Top
(Figure 6)



Fry Top
(Figure 7)



Pilot Value
(Figure 8)

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 opening 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.

FRY TOP & OVEN THERMOSTATS

The bypass (minimum burner flame) must be checked when performing checkout of range prior to placing equipment in service. The bypass must be set carefully and accurately. Refer to service manual for proper procedure.

OPERATION

GENERAL

This appliance has been classified as commercial cooking equipment and must be operated by qualified and/or professional personnel.

WARNING

THE OVEN AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING OR SERVICING THE UNIT.

CAUTION

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

GAS CONTROLS

WARNING

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

Top Burners (Open), Hot Top, & Manual Fry Top

1. Check that pilots are lit
2. Rotate valve handles counter-clockwise to full “ON” position and burner will ignite automatically.
3. Adjust flame height as desired.
4. To shut down, rotate valve handle clockwise to “OFF” position.

Fry Top Thermostatic Controlled

1. Check that pilots are lit.
2. Push thermostat dial inward and rotate dial counter-clockwise to desired set temperature and burner will ignite automatically.
3. To shut down, rotate thermostat dial clockwise to “OFF” position.

OVEN (136 SERIES)

Lighting

Turn burner valve to “OFF” position and wait five (5) minutes.

1. Remove burner compartment cover and open pilot access door.
2. Press and hold red button (Pilot Safety Valve) in and apply extended lighter to pilot burner.
3. After pilot burner ignites, continue to hold red button depressed for 30 to 45 seconds or until pilot remains burning when button is released. If pilot goes out, repeat process.
4. Close pilot access door and replace burner compartment cover.
5. Rotate thermostat dial counter-clockwise to desired temperature setting and turn Main Burner Valve to the “ON” position. If unit is a convection oven, motor should be on at all times during operation.

NOTE: In the event of pilot failure, turn burner valve clockwise to “OFF” position and wait five (5) minutes for unburned gas to escape from range.

Oven Operation

1. Turn thermostat dial to desired temperature and open main burner valve to the “ON” position.
2. Limit preheat time to 20-30 minutes.
3. Place food in oven making sure pans do not touch other pans or oven walls.

OPERATION

4. Do not cover racks with aluminum foil.
5. Load and unload quickly and avoid frequent opening of door.
6. Turn off when not in use.

Shut Down

Turn burner valve clockwise to “OFF” position.

OVEN (124 SERIES)

Lighting

Turn thermostat knob to “OFF” position and wait five (5) minutes.

1. Remove burner compartment cover and open pilot access door.
2. Locate Piezo Igniter in front of the pilot access door.
3. Press and hold red button in (Pilot Safety Valve) and repeatedly depress the button on the Piezo Igniter until the pilot burner ignites.
4. After pilot burner ignites, continue to hold red button depressed for 30-45 seconds or until pilot remains burning when button is released. If pilot goes out, repeat process.
5. If the pilot burner is unable to be lit with the Piezo Igniter, apply a lighted match to the pilot burner.
6. Close pilot access door and replace burner access panel.
7. Push thermostat dial inward and rotate dial counter-clockwise to desired temperature setting.

NOTE: In the event of pilot failure, rotate thermostat dial clockwise to “OFF” position and wait five (5) minutes for unburned gas to escape from range.

Oven Operation

1. Turn thermostat dial to desired temperature.
2. Limit preheat time to 10-20 minutes.
3. Place food in oven making sure pans do not touch other pans or oven walls.
4. Do not cover racks with aluminum foil.
5. Load and unload quickly and avoid frequent opening of doors.
6. Turn off when not in use.

Shut Down

Rotate thermostat dial clockwise to “OFF” position.

V136 SERIES OVENS

Using a Convection Oven

The convection oven offers many features and advantages not available in a conventional oven. Operation is not difficult to understand or control.

The Montague convection oven is a “Muffled” style oven that keeps the by-product of combustion separated from the air circulated in the oven. The heat surrounding the oven cavity is transferred from the outer surface into the interior of the oven. A fan continuously circulates the heated air around the product. The moving air strips away the insulating layer of moisture on the products allowing heat to penetrate faster and for more efficient baking and roasting.

Due to the differences in cooking methods, procedures and techniques for convection oven cooking may require modification for successful results. A general rule to remember is that standard recipe cooking times will be shorter and temperatures should be 25-75 degrees F lower in a convection oven.

OPERATION

NOTE: For convection oven cooking, reduce temperature 25-75 degrees F from those given in standard conventional oven recipes.

WARNING

THE OVEN AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING OR SERVICING THE UNIT.

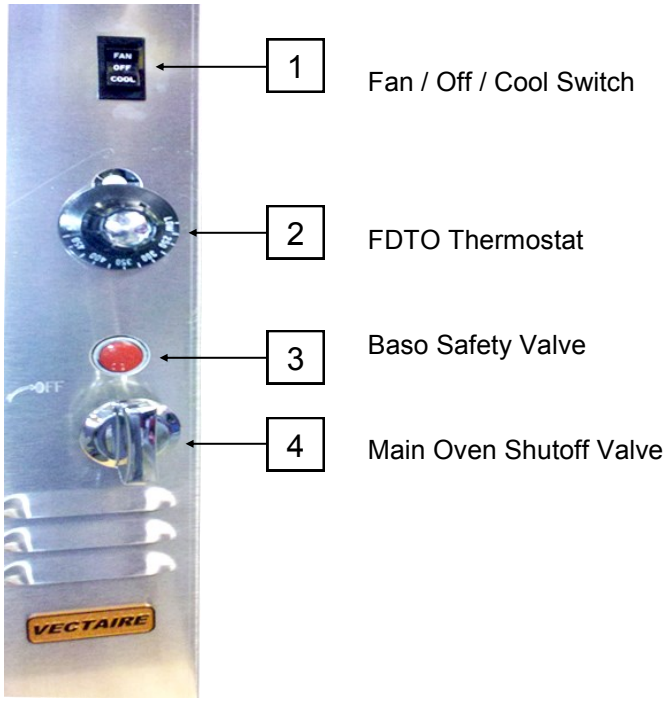
CAUTION

DO NOT OBSTRUCT THE FLOW OF COMBUSTION OR VENTILATION AIR FROM THE OVEN. KEEP APPLIANCE AREA FREE AND CLEAR OF COMBUSTION.

OPERATING CONTROLS

The following controls are used for operation of the oven.

1. Fan Switch
    a. Fan (Top Position): Circulates air in oven.
    b. Off (Center Position): Turns fan off.
    c. Cool Down (Bottom Position): Provides continuous fan operation for cooling oven at the end of the work period, operates with doors opened or closed. Cools with doors open.
2. Thermostat: Sets temperature between 200-500°F (93-260°C).
3. Pilot Safety Valve: Ignites pilot and shuts down gas supply to pilot and burner in the event of pilot outage.
4. Main Burner Valve: Shuts off main burner.
5. Piezo Igniter: Provides spark to ignite pilot.



Operating Controls
(Figure 9)

Lighting

1. Turn oven burner valve clockwise to “OFF” position.
2. Open main shutoff valve in the rear of the unit to supply gas to the equipment.
3. Remove burner compartment access panel below the oven doors.
4. Press and hold the red button of the pilot safety valve while applying a flame to the pilot burner. If unit has a piezo igniter option, repeatedly depress the button on the piezo igniter until the pilot burner ignites. Hold pilot safety button depressed for 30-45 seconds or until pilot remains lit when button is released.
5. Replace burner compartment access panel.
6. Set thermostat to desired temperature.

OPERATION

7. Turn oven burner valve counter-clockwise to “ON” position.
8. Turn on fan, which should be on at all times during cooking operation.

Shut Down

STAND BY

1. Turn oven burner valve to “OFF” position.
2. Turn fan control to “OFF” position.

COMPLETE

1. Turn all gas valves to “OFF” position.
2. Turn fan control to “OFF” position.
3. Turn electrical service off or disconnect electrical supply cord from wall outlet.

Relighting

1. Turn gas burner valve to “OFF” position.
2. Wait five (5) minutes then follow lighting instructions.

SUGGESTIONS

- It is not necessary to turn on all equipment first thing in the morning. Turn on only the equipment needed to begin the day and leave equipment off until it is needed.
- The open top burner does not need to preheat. Use full flame to start foods cooking quickly. Reduce flame to simmer foods. Regulate the burners so that flame tips just touch the bottom of the utensil. Use lids on pots to keep heat in. Turn burner off when not in use.
- Limit preheat time to 10-15 minutes on hot top ranges and use full flame. Use flat bottom pans for efficient use of heating. During idling period, use low flame or turn one or more burners off. Heat only section of hot top required.
- Preheat fry top 10-15 minutes prior to use. Usually, a medium or low flame is adequate for light frying. If fry top has a thermostat, use it to avoid wasting gas and for best results. During slack periods, turn the burner down.

COOKING HINTS

Guide to Time and Temperature

Product	Temperatures	Time
Bread, Bakery		
Bread, 24-1 lb Loaves	340°F	30 Min
Hamburger Rolls	300°F	15 Min
Corn Bread, Northern	335°F	25 Min
Corn Bread, Southern	375°F	15-20 Min
Yeast Rolls	325°F	25 Min
Baking Soda Biscuits	400°F	6 Min
Cinnamon Buns	335°F	20 Min
Danish	335°F	12 Min
Brownies	300°F	18 Min
Cream Puffs	350°F	20-25 Min
Sugar Cookies	300°F	15 Min
Chocolate Chip Cookies	275°F	8-10 Min
Sheet Cake, 1-5 lb Pan	325°F	16-18 Min
Chocolate Cake	325°F	20 Min
Angel Food Cake	250°F	25-30 Min
Fruit Cakes	275°F	70 Min
Pie Shells	350°F	12 Min
Berry Pies 20 oz, Frozen	350°F	35 Min
Fruit Pies 40 oz, Frozen	350°F	45-50 Min
Fruit Cobbler	375°F	25 Min
Fresh Apple Pie 20 oz	350°F	25-30 Min
Pumpkin Pies	275°F	30-35 Min
Custard Pies	250°F	25-30 Min
Meringue Pies	350°F	4 Min
Apple Turnovers	350°F	20 Min
Fruit Crisp	300°F	25 Min
Pizza, 13”	475°F	6 Min
Meat, Poultry, Fish		
Hamburger Patties	400°F	6 Min
Meat Loaf	325°F	40-45 Min
Prime Rib 20 lb	250°F	2 1/2 Hr

COOKING HINTS

Guide to Time and Temperature

Product	Temperatures	Time
Meat, Poultry, Fish, Continued		
Rolled Beef Roast 12-15 lb	250°F	2 1/2 Hr
Steamship Round 80 lb	275°F	2 3/4 Hr
Steaks, N.Y.	450°F	7 Min
Steaks, Salisbury	300°F	20 Min
Boned Veal Roast 15 lb	300°F	3 Hr
Stuffed Pork Chops	375°F	25-30 Min
Lamb Chops, Small Loin	400°F	6 Min
Fish Sticks	335°F	16-18 Min
Halibut Steaks, Frozen	350°F	20 Min
Lobster Tails, Frozen	425°F	7 Min
Stuffed Lobster	400°F	6-7 Min
Stuffed Shrimp	400°F	6-7 Min
Chicken Breast & Thigh	325°F	40 Min
Chicken, 2 1/2 lb Quarters	325°F	30 Min
Rolled Turkey 18 lb	310°F	3 1/2 Hr
Pot Pies, Chicken/Turkey	400°F	30-35 Min
Miscellaneous		
Idaho Potatoes 120 Count	400°F	50 Min
Lasagna	250°F	90 Min
Stuffed Peppers	350°F	15-20 Min
Hot Dogs	300°F	10-15 Min
Melted Cheese Sandwiches	400°F	8 Min
Macaroni & Cheese	350°F	15-20 Min

COOKING HINTS

BAKING DIFFICULTIES & PROBABLE CAUSES

Good baking is a delicate operation and many operation factors enter into it.

Pans which warp or buckle under heat always result in poor bakes. Pans with highly-polished reflecting surfaces generally cause light colored bottoms and sides. Muffin tin cups should all rest on a flat surface; otherwise, light or underdone bottoms will be the result. Pie tins that are cooked or warped will give undesirable doneness.

Overproofing, working of doughs in too high room temperature, overworking pastry doughs, absence of or improper scaling and cutting and uneven baking.

“Hit or miss” recipe mixing; guess work in the matter of quality and quantity of ingredients frequently results in poor bakes.

The following are some baking problems and their probable causes:

Goods Pulled to Rear of Oven

- Oven not level. Pitched to rear cause dough to run to rear.
- Pans too full. Excess will pull over back toward fan.
- Batter has too high a percentage of liquid.

Uneven Bakes

- Insufficient heat input.
- Warped pans.
- Warped oven racks.
- Uneven loading of pan or pans.
- Fan off.
- Oven not level causing dough to run to side or rear of pan.

Spotty Pie Bottoms

- Overworked pastry.

Spotty Bread

- Overworked dough.

Burned Goods, Cripples

- Incorrect temperature.
- Thermostat out of calibration.
- Left in too long.
- Improper scaling.

Dried Out Goods

- Too low temperature.
- In oven too long.
- Improper mix.

Alternately Good and Poor Results

- Fan off and on.
- Improper scaling and control of ingredients.

Tops Dark, Center Not Done

- Too high temperature.

Side Burning

- Oven not level.
- Uneven loading.

Lack of Uniformity, Same Pan

- Uneven loading in pan. (See uneven bakes).
- Faulty pans.

COOKING HINTS

Lack of Spring

- Over proofing.
- Incorrect temperature.

Cracked Cakes

- Too high temperature.
- Too fast cooling.

Underdone Pie Bottoms (Advisable to Bake on Cookie Sheets)

- Pastry too rich.
- Pastry too thick.
- Warped pie tins (when used on cookie sheet).

Heavily Colored Pie Rims

- Air bubbles enclosed in pastry when crimped.

Uneven Baked Cookies

- Not scaled properly.
- Pans warped.

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

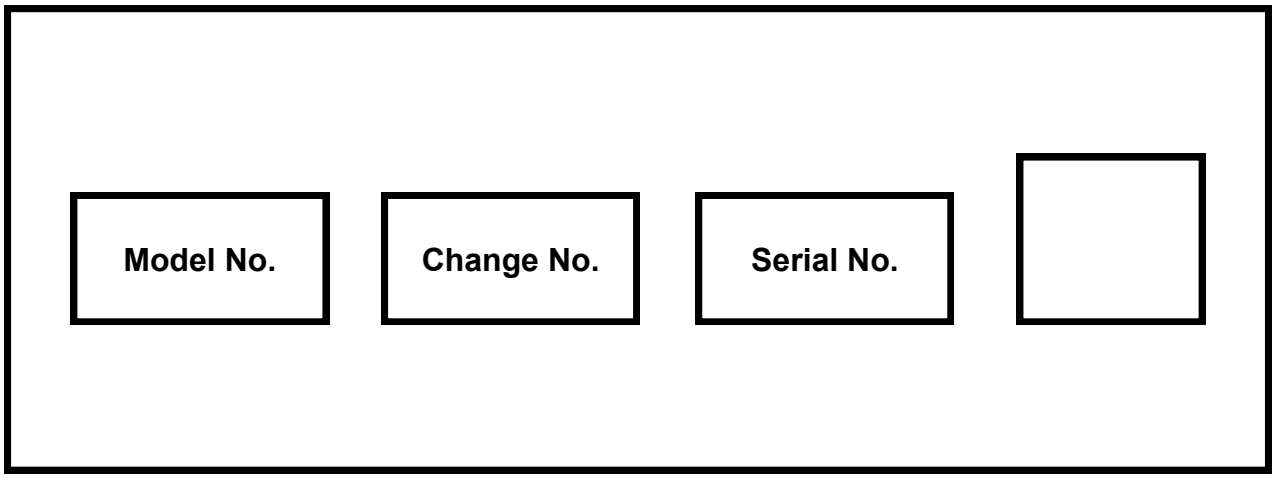
When ordering parts, to eliminate mistakes and facilitate deliver, always give the following information:

Serial No. _____

Model No. _____

Change No. _____

Name and Number of Part



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