

Operation Manual

Installation/Operations

Montague

Legend Electric Range



Model(s):
V136EO-4I
C36-4I/RB-36-SC/R
36-4I
M36-4I

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

1830 Stearman Avenue

P.O. BOX 4954

Hayward, CA 94540-4954

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

IMPORTANT INFORMATION

This product contains chemicals known to the state of California to cause cancer and/or birth defects or other reproductive harm. Installation and servicing of this product could expose you to particles of glass wool/ceramic fibers. Inhalation of airborne particles of glass wool/ceramic fibers is known to the state of California to cause cancer.

FOR YOUR SAFETY:

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE

WARNING:

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

PLEASE READ ALL SECTIONS OF THIS MANUAL AND RETAIN FOR FUTURE REFERENCE. THIS PRODUCT HAS BEEN CERTIFIED AS COMMERCIAL COOKING EQUIPMENT AND MUST BE INSTALLED BY PROFESSIONAL PERSONNEL AS SPECIFIED. INSTALLATION AND ELECTRICAL CONNECTION MUST COMPLY WITH CURRENT CODES:

IN CANADA - THE CANADIAN ELECTRICAL CODE PART 1 AND / OR LOCAL CODES.

IN USA – THE NATIONAL ELECTRICAL CODE ANSI / NFPA – CURRENT EDITION.

ENSURE ELECTRICAL SUPPLY CONFORMS WITH ELECTRICAL CHARACTERISTICS SHOWN ON THE RATING PLATE.

Users are cautioned that maintenance and repairs must be performed by a Montague authorized service agent using genuine Montague replacement parts. Montague will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes or installation instructions provided with the product, or any product that has its serial number defaced, obliterated or removed, or which has been modified or repaired using unauthorized parts or by unauthorized service agents.

For a list of authorized service agents, please refer to the Montague website at <https://www.montaguecompany.com/>.

The information contained herein, (including design and parts specifications), may be superseded and is subject to change without notice.

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.

SHIPPING DAMAGE CLAIM PROCEDURE

For your protection, please note that equipment in this shipment was carefully inspected and packed by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this shipment.

If shipment arrives damaged:

1. **VISIBLE LOSS OR DAMAGE**—Be certain this is noted on freight bill or express receipt and signed by person making delivery.
2. **FILE CLAIM FOR DAMAGES IMMEDIATELY**—Regardless of the extent of damage.
3. **CONCEALED LOSS OR DAMAGE**—If damage is unnoticed until merchandise is unpacked, notify transportation company or carrier immediately, and file “concealed damage” claim with them. This should be done within fifteen (15) days of date that delivery was made to you. Be sure to retain container for inspection.

We cannot assume responsibility for damage incurred in transit. We will, however, be glad to furnish you with necessary documents to support your claim.

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 EQUIPMENT AND/OR INJURY TO THE OPERATOR.

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

- The installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance.
- Qualified personnel must be experienced in such work, be familiar with all precautions required and have complied with all requirements of state and local authorities having jurisdiction. Reference: National Electric Code, N.F.P.A. No. 70—latest addenda.

READ CAREFULLY AND FOLLOW THESE INSTRUCTIONS

The Legend induction ranges are manufactured for use on the electric supply indicated on the ID plate which can be found on the underside of the lip near the control panel.

THIS 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-LATEST ADDENDA.

The Legend induction ranges are produced with the best possible materials and workmanship. Proper installation is vital if safe operation and best performance are to be achieved.

PROVISIONS MUST BE MADE TO KEEP THE AMBIENT AIR TEMPERATURE BELOW 40°C/104°F.

Contents

| | |
|--|----|
| INSTALLATION | 3 |
| INTRODUCTION..... | 5 |
| SAFETY PRECAUTIONS..... | 5 |
| MONTAGUE MODELS | 6 |
| MODELS AVAILABLE | 6 |
| CONVECTION (V136EO-4I MODEL) OVEN FEATURES..... | 6 |
| STANDARD CONSTRUCTION FEATURES | 6 |
| SERIAL TAG | 6 |
| RECEIVING AND INSPECTING..... | 7 |
| ASSEMBLY | 7 |
| CLEARANCES | 8 |
| LEVELING..... | 8 |
| VENTILATION | 8 |
| ELECTRICAL CONNECTION..... | 8 |
| OPERATION | 9 |
| OPERATING INSTRUCTIONS..... | 9 |
| STANDARD OPERATION INSTRUCTIONS FOR V136EO-4I..... | 9 |
| STANDARD OPERATION INSTRUCTIONS FOR INDUCTION HOBS..... | 9 |
| STANDARD OPERATION INSTRUCTIONS FOR C36-4I/RB-36-SC/R..... | 10 |
| CONVECTION OVEN MODE DESCRIPTIONS..... | 10 |
| MAINTENANCE | 11 |
| GENERAL CLEANING..... | 11 |
| OVEN INTERIOR PORCELAIN FINISH..... | 11 |
| ALL STAINLESS STEEL | 11 |
| INDUCTION | 12 |
| SERVICE..... | 12 |
| SERVICING SOLID-STATE CONTROLS..... | 12 |
| THERMOSTAT CALIBRATION..... | 12 |
| ERROR CODES..... | 12 |
| TROUBLESHOOTING CHART WITH ERROR CODE / INDICATOR LAMP FLASH CODE..... | 13 |
| UNIT CONTROLS AND WIRING DIAGRAM..... | 14 |
| UNIT CONTROLS FOR V136EO-4I..... | 14 |
| WIRING DIAGRAM (36-4I/ M36-4I)..... | 14 |
| OVEN WIRING DIAGRAM (V136EO-4I) | 14 |

INTRODUCTION

NOTE: Sections of this manual are prepared for the use of Service Technicians and should not be used by those not properly qualified. This manual is not intended to be all encompassing. You should read, in its entirety, the repair procedure you wish to perform to determine if you have the necessary tools, instruments, and skills required to perform the procedure.

SAFETY PRECAUTIONS

This manual pertains to ranges and ovens. The reader/operator must interpret its contents to applicable needs. If there is any question of interpretation of any of the literature pertaining to Montague ranges or ovens, please contact your authorized service agency, or our customer service department at the phone number listed on the front of this manual or on our website: <https://www.montaguecompany.com/>.

A qualified person must carry out the installation of these products in accordance with the local codes of the country of destination.

Always follow these safety precautions when operating the range or oven:

1. The Unit must only be operated by qualified persons. DO NOT operate without reading this manual.
2. DO NOT operate the product unless it has been properly installed and grounded.
3. DO NOT operate the product unless all service and access panels are in place and fastened properly.
4. DO NOT attempt to repair or replace any part of this product unless all main power supplies have been disconnected.

WARNING: To avoid personal injury: Use extreme caution in setting up, operating and cleaning the product to avoid coming in contact with hot surfaces.

Suitable protective clothing should be worn to prevent the risk of burns.

NOTE: Other Safety precautions are noted throughout this manual, when applicable for specific operations.

MONTAGUE MODELS

MODELS AVAILABLE

- V136EO-4I (with convection oven)
- C36-4I/RB-36-SC/R (with refrigerated base)
- 36-4I (with cabinet base)
- M36-4I (with modular stand)

CONVECTION (V136EO-4I MODEL) OVEN FEATURES

- 26-5/8" wide x 22-1/4" deep x 15" high (676 x 565 x 381mm) cooking compartment
- Accepts 18" x 26" (457 x 660mm) pans sideways or lengthwise
- Front and rear venting oven design for more even cooking
- Heavy-duty counterweighted oven door — no springs
- Five-position adjustable nickel-plated rack supports, with three racks standard
- Interior panels and door porcelain lined for long life & easy cleaning
- Low-to-500°F (260°C) thermostat mounted in insulated cool zone
- 6.4kW tubular heaters mounted on sides & top for effective bake /broil
- Solid state controller with different cooking modes & features
- High gauge baffle with deflectors used for directed airflow and uniform radiant heat transfer
- Heaters controlled by contactors that further activate different cooking, broiling & preheating modes
- Modes offered with blower off offering environment for conventional baking & broiling
- Power distribution block provided for direct connection (4 wires, 208V/3Ph)

STANDARD CONSTRUCTION FEATURES

- Satin finish stainless steel front and exterior bottom
- Other surfaces painted black with electrolytic zinc undercoating
- Stainless steel 4" (102mm) rear flue riser standard
- 6" (152mm) adjustable stainless steel legs standard (Except M36-4I Model)
- 28" (711mm) stainless steel tubular legs standard with M36-4I Model
- Cabinet base with sides, back panel and two shelves on 36-4I Model
- Guided air flow with removable grease filters for frequent cleaning

SERIAL TAG

The ID plate/serial tag is a label permanently affixed to every unit on which vital electrical data about your Montague product is recorded as well as model and serial number. This tag is located on the underside of the lip near the control panel. Prior to installation, test the electrical service to assure that it agrees with the specifications of the equipment marked on the serial tag.

READING THE SERIAL TAG

- Serial = The permanent ID# of your Montague unit
- Model = The model # of your Montague unit
- Volt = Voltage
- Max KW = Max Power Draw
- Phase = 3-phase or 1-phase
- Hz = Cycle
- Total Amps = Maximum Amp draw
- Minimum Circuit = Minimum Circuit Ampacity
- Maximum Amps Protection = Breaker size
- Type = No timer function

Always have the serial number of your unit available when calling Parts & Service. The serial number is on the serial tag that also includes the model number. An example serial tag is shown in Figure 1.

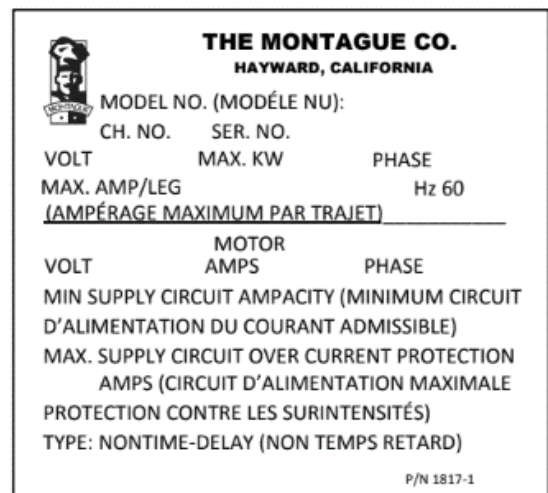


Figure 1

RECEIVING AND INSPECTING

NOTE: 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.

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.

All Montague products are factory tested for performance and are free from defects when shipped. The utmost care has been taken in crating this product to protect against damage in transit.

You should carefully inspect your Montague unit for damage during delivery. If damage is detected, you should save all the crating materials and make note on the carrier's Bill of Lading describing the damage. A freight claim should be filed immediately. There is a fifteen (15) day limit to file freight damage with the carrier.

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivery carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event the exterior is not damaged, yet upon opening, there is concealed damage to the equipment, notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10 days from receipt of equipment.
5. Freight carriers can supply the necessary damage form upon request.
6. Retain all shipping materials until an inspection has been made or waived.

ASSEMBLY

Uncrate range and base as near final location as possible. Remove all packing material and accessories from base interior.

Some components are packed and shipped inside the storage cabinet to avoid damage during shipment. Remove these items from the cabinet and remove packing materials. (Casters, legs, etc.)

FOR CORD CONNECTED UNITS (Self-contained models): Plug the unit into a properly sized outlet. See data plate location inside storage cabinet for circuit sizing.

WARNING: THIS UNIT IS PROVIDED WITH A THREE-PRONGED GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONSULT ELECTRICIAN FOR PROPER INSTALLATION.

PERMANENTLY WIRED UNITS (Remote Models): A junction box located on the back of the unit is provided for electrical field connections. See wiring diagram shipped with the unit on the compressor compartment behind the louver panel for electrical rating.

Model M36-4I Modular Stand

Assemble modular base and set in place. Adjust feet by turning foot on adjustable leg.

CLEARANCES

The space in which the appliance is to be positioned must include the minimum installation clearances to combustible surfaces.

| MINIMUM INSTALLATION CLEARANCES | | | |
|-----------------------------------|-----------|-------------------|-----------------------------------|
| Clearance To Combustible Material | | | |
| Location | Models | | |
| | Ranges | Ranges w/ Oven | Ranges w/ Refrigerated Base |
| Top | TBD | TBD | TBD |
| Sides | TBD | TBD | TBD |
| Rear | 2" (51mm) | 2" (51mm) | 2" (51mm) |

| LOCATION | |
|----------|-----------------------|
| Models | Type of Floor or Base |
| Ranges | Combustible |

IMPORTANT: For ranges with convection oven air circulation is required for proper operation of fan motors. Allow 2" (51mm) rear clearance for ventilation of the motor. Sufficient clearance must be provided for ventilation, servicing, and operation. The range must be kept clear of combustible material.

LEVELING

The standard option is legs on all corners, casters are an available option.

FLOOR INSTALLATION ON CASTERS

The casters on the unit are equipped with brakes to limit the movement of the range without depending on the electrical connection to limit appliance movement.

A restraint can be attached to the unit near the electric connection. If the restraint is disconnected, be sure to reconnect it after the range has been returned to its originally installed position.

FLOOR INSTALLATION ON LEGS

To adjust, turn foot on adjustable leg to the left or right until the unit is level.

VENTILATION

Provisions must be made to keep the ambient air temperature below 40°C/104°F.

ELECTRICAL CONNECTION

Before making any electrical connections to the unit, check the rating plate (Figure 2) which is located on the underside of the lip near the control panel to make sure the range is being connected to the proper electrical supply.

Units wired for three (3) phase service cannot be changed to single phase, or single phase units changed to three (3) phase.

Use copper wire only for power connection(s).

The range(s) must be wired to ground using the cords provided. The ground cord will be a green wire with a yellow stripe.

The electrical supply is located on the rear panel, in the bottom right corner of the unit. A connected cable will be provided. No field connections shall be made to the unit.

| THE MONTAGUE CO. HAYWARD, CALIFORNIA | | | |
|--|----------|-------|-------|
| MODEL NO. (MODÈLE NU): | | | |
| CH. NO. | SER. NO. | | |
| VOLT | MAX. KW | PHASE | |
| MAX. AMP/LEG | | | Hz 60 |
| (AMPÉRAGE MAXIMUM PAR TRAJET) | | | |
| MOTOR | | | |
| VOLT | AMPS | PHASE | |
| MIN SUPPLY CIRCUIT AMPACITY (MINIMUM CIRCUIT D'ALIMENTATION DU COURANT ADMISSIBLE) | | | |
| MAX. SUPPLY CIRCUIT OVER CURRENT PROTECTION AMPS (CIRCUIT D'ALIMENTATION MAXIMALE PROTECTION CONTRE LES SURINTENSITÉS) | | | |
| TYPE: NONTIME-DELAY (NON TEMPS RETARD) | | | |
| P/N 1817-1 | | | |

Figure 2

OPERATION

OPERATING INSTRUCTIONS

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

STANDARD OPERATION INSTRUCTIONS FOR V136EO-4I

In the center of the control panel (Figure 3) are the oven controls and information readout. To the right of the character display are the status lights. The MODE READY/ON light will flash while an oven mode is being selected and become solid when a mode is confirmed. The FAN READY/ON light will turn on when a convection mode is selected. The HEATING light will turn on when the tubular heaters are energized.

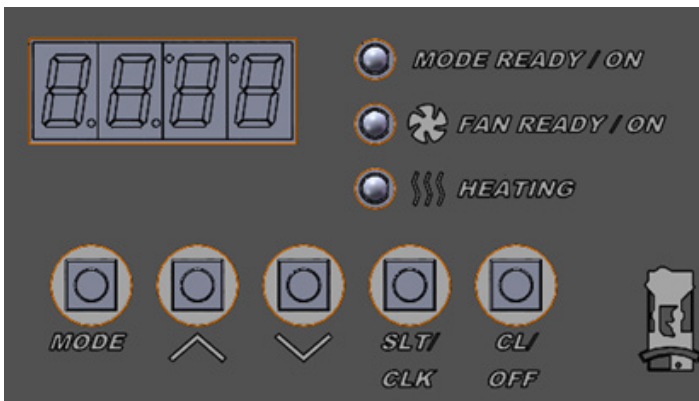


Figure 3

The character display will display the current time until the MODE button is pushed. The arrow buttons to the right will then move the oven between the different modes. The oven supports convection bake/roast (bnrF), bake/roast (bnr), convection broil (brLF), broil (brL), cooldown (COOL), and hold (HOLD) modes. Once a mode has been selected by pressing the SLT/CLK button, the oven will allow the user to select a temperature setpoint between 250° Fahrenheit and 500° Fahrenheit. Pressing the CL/OFF button will move the user one step back in the operation process. COOL mode will not ask for a temperature input and will instead run the main fan until such time that it is turned off.

Pushing and holding the Up or Down arrow buttons while the oven is on will show the mode and temperature, respectively.

STANDARD OPERATION INSTRUCTIONS FOR INDUCTION HOBS

The induction hobs are controlled by the four large knobs found on the front control panel (Figure 4). Each unit has power settings from 1 to 12 that can be selected by turning the knob clockwise from the zero position.

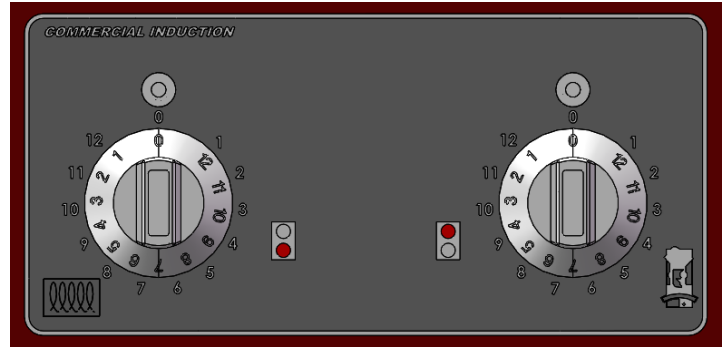


Figure 4

Settings 1 through 9 encompass the first 50% of the power output while settings 10, 11, and 12 cover the last 50% (Figure 5).

- Position 1 indicates minimum power.
- Position 12 indicates maximum power.

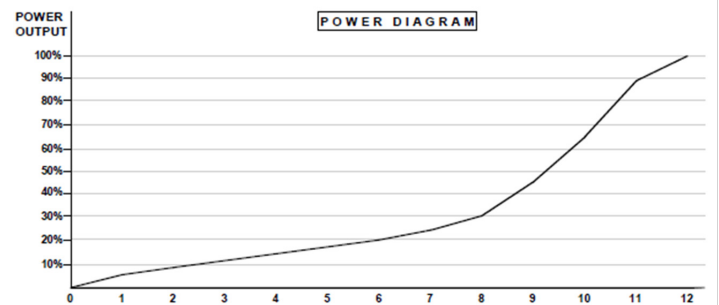


Figure 5

Cookware used on induction units must be ferromagnetic and must be flat-bottomed. Aluminum even-heat plates underneath steel cookware are acceptable if flat and solid.

If the induction units encounter a fault the LED indicators will flash in a pattern to indicate an error (see page 13). Check pan material and size. Allow ambient temperature, cookware, and induction equipment to cool down. If fault persists, turn off or disconnect appliance and contact an authorized service provider.

Ambient temperature must be kept under 104°F/40°C.

STANDARD OPERATION INSTRUCTIONS FOR C36-4I/RB-36-SC/R

See manual for refrigerated bases.

CONVECTION OVEN MODE DESCRIPTIONS

The following modes are applicable only to the V136EO-4I model with convection oven.

Preheat (All Modes)

The oven will run the fan and energize all five heaters for a combined output of 6.4kW of heating. The oven will run until the chosen temperature is reached. If the chosen mode includes convection indicated by an F at the end of the setting indicator (---F) the fan will continue to run while the heaters cycle on and off around the setpoint. If the chosen mode does not include convection, the fan will shut off after the heaters and remain off for the rest of the cooking cycle.

bnrF: Bake and Roast with Convection

The bake and roast with convection settings will run the fan and create 4.8kW of heating.

This mode is appropriate for the 250°-500° Fahrenheit range of cooking temperatures. The oven will cycle both side sets of heaters to maintain the chosen temperature by cycling off when the desired temperature is met and cycling back on if the temperature drops to 10 degrees below the set temperature.

bnr: Bake and Roast, Conventional

The bake and roast settings without convection will create 4.8kW of heating. No fan will run after the preheat phase has concluded.

This mode is appropriate for the 250°-500° Fahrenheit range of cooking temperatures. The oven will cycle both side sets of heaters to maintain the chosen temperature by cycling off when the desired temperature is met and cycling back on if the temperature drops to 10 degrees below the set temperature.

brLF: Broil with Convection

The broil with convection mode will create 3.0kW of heating.

This mode is appropriate for the 250°-500° Fahrenheit range of cooking temperatures. The oven will cycle all three sets of heaters to maintain the chosen temperature by cycling off when the desired temperature is met and cycling back on if the temperature drops to 8 degrees below the set temperature.

brL: Broil, Conventional

The broil mode without convection mode will create 3.0kW of heating. No fan will run after the preheat phase has concluded.

This mode is appropriate for the 250°-500° Fahrenheit range of cooking temperatures. The oven will cycle all three sets of heaters to maintain the chosen temperature by cycling off when the desired temperature is met and cycling back on if the temperature drops to 8 degrees below the set temperature.

HOLD: Hold

The broil mode without convection mode will create 1.4kW of heating. No fan will run when the oven is in this mode.

The oven will cycle heaters between 200° and 225° Fahrenheit to maintain even temperature.

COOL: Cooling

No heating will occur in cooling mode. Fans will operate even with oven door open.

MAINTENANCE

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING ANY PART OF THE UNIT.

GENERAL CLEANING

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

OVEN INTERIOR PORCELAIN FINISH

Frequent cleaning is required. Spillovers should be cleaned as soon as possible to prevent carbonizing and a burnt-on condition. Wait until the oven is cool for complete cleaning. Commercial oven cleaners may be used; however, do not allow cleaners to come in contact with the thermostat capillary tube inside the cover highlighted in yellow on Figure 6.



Figure 6

ALL STAINLESS STEEL

Stainless steel is remarkably easy to clean. To remove dirt, grease, or product residue from stainless steel use ordinary soap and water 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 in the direction of the grain.

For more difficult applications, you may use any of the following:

- Ammonia in water
- Detergent in water
- Special solvents such as alcohol, baking soda or vinegar.

NEVER RUB WITH A CIRCULAR MOTION. DO NOT USE ORDINARY STEEL WOOL.

Follow these with a thorough washing with detergent and hot water, then rinse and dry with a soft, clean cloth. For a high polish, apply a mild abrasive cleanser and rub in the direction of the polish lines to preserve the original finish.

Foods that burn and stick on other metals can discolor stainless steel as well. You can remove discolorations by applying a mildly abrasive cleanser such as Bon Ami. To soften an extremely heavy layer of burnt-on grease, cover the layer with an ammonia -soaked cloth for 10 to 15 minutes. You may also use a stainless steel-safe sponge. Then wash, rinse and dry as usual.

You can eliminate fingerprints on highly polished surfaces by applying a commercial glass cleaner or automobile wax. After you remove the excess cleaner with a soft cloth, a thin protective film remains. If some fingerprints do appear later, they can be easily wiped away with a cloth containing some of the cleaner.

Precautions:

1. Strong bleaches tend to corrode many materials and should not come in contact with stainless steel for longer than 30 minutes. When these chemicals are used, the stainless steel should be rinsed immediately.
2. Tincture of iron or iodine should not remain in contact with stainless steel surfaces. These solutions, which cause stainless steel to discolor, should be rinsed off immediately after contact.
3. Some foods such as mustard, mayonnaise, lemon juice, vinegar, salt or dressings containing these will attack and corrode stainless steel.
4. Do not use ordinary steel wool. Allowing the wool to rest on a stainless surface may cause a rusty appearance. For difficult cleaning jobs such as removing burned-on foods, stainless

steel sponges or pads are recommended. When cleaning a highly polished, mirror finish with a metal pad, be especially careful that it does not scratch the finish.

5. Gritty, hard abrasives will mar a stainless finish and are not recommended.
6. 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 will remain clean and bright for years to come.

INDUCTION

Check air filters on front control panel daily. Clean as necessary with soap and water. Dry thoroughly before reinstallation. Keep ceran glass top clean and free of food or liquid residue. Wipe with commercial cleaners or soap and water when necessary and dry before use.

SERVICE

SERVICING SOLID-STATE CONTROLS

When servicing the solid-state controls on the oven, disconnect unit from power supply before opening unit.

THERMOSTAT CALIBRATION

The V136EO-4I controls are factory calibrated and as long as the control is functioning re-calibration is not necessary. If the control stops functioning or shows error codes in the display it is necessary to contact an authorized service agent.

ERROR CODES

For model V136EO-4I with convection oven only. The control will display error codes and alarms that will alert the operator to a problem and aid in its diagnosis and correction. The codes, cause, and correction are listed in the table to the right.

If oven is not operating normally but does not present an error code, contact service provider.

| ERROR | Explanation | Correction |
|--------------|--|--|
| Er01 | This is the result of noise in the circuit. Clear the code by turning off power to the oven. | Check all quick disconnects and snubbers for proper connection and function. Replace if necessary. Contact an authorized service provider to perform this task. |
| Er02 | The main board has lost communication with the display board. | Check the 7-pin connector or breakout board for proper terminal connection. Contact an authorized service provider to perform this task. |
| Er03 | The main board has encountered an invalid state. | Clear the code by turning off power to the oven. |
| Er04 | The thermostat has failed open or become disconnected. | Check thermostat for proper connection and function. Replace if necessary. Contact an authorized service provider to perform this task. |
| Er05 | The thermostat has failed to a short circuit or a foreign object has shorted the pins. | Check thermostat for proper connection and function. Remove foreign objects from circuit board compartment if present. Replace thermostat if necessary. Contact an authorized service provider to perform this task. |

TROUBLESHOOTING CHART WITH ERROR CODE / INDICATOR LAMP FLASH CODE

UNIT EQUIPPED WITH AN INDICATOR LAMP

The indicator lamp flashes to signal a specific problem area. Counting the number of short flashes after each long flash will give the possible cause. Example: “— —” The LED lamp gives a long flash for 0.6 seconds. Then it gives 4 short flashes (indicated by the dots in the example). The sequence repeats until the error is canceled.

UNIT EQUIPPED WITH A DIGITAL DISPLAY

The display may show an error code such as E04.

| Number of Flashes (Unit with Indicator Lamp) | Error Code (Unit with Digital Display) | Possible Cause | Corrective Action |
|--|---|--|--|
| | | Normal Operation. | Normal Operation. |
| 1 “—” | E01 | Unsuitable induction cooking pan. Cooking pan is not placed in the center of the heating zone. Internal wiring/coil connection malfunction. (3) | Check pan material. Check pan placement on cooking area. Contact your authorized service agency. |
| 2 “— .. — .. — ..” | E02 | Unsuitable induction cooking pan. Internal software overcurrent. (3) | Check pan material. Contact your authorized service agency. |
| 3 “— ... — ... — ...” | E03 | Air-cooling system obstructed. Internal heat sink overheated. (1) | Let unit cool down. Verify that air vents are not obstructed. Check and clean air filter. Contact your authorized service agency. |
| 4 “— — —” | E04 / E41 / E42 / E43 / E44 / E45 / E46 | Overheated cooking zone. Sensor unit failure. (1) Overheated or defective sensor. (1) | |
| 5 “— — —” | E05 | Error on rotary power switch. (1) | Contact your authorized service agency. |
| 6 “— — —” | E06 / E30 | Ambient temperature too high (the cooling system is not able to keep the induction unit in normal operating conditions). Internal component overheated. (1) | Let unit cool down. Verify that air vents are not block. Check and clean air filter. Verify that no hot air is sucked in by the fan. Reduce the ambient temperature. The intake air temperature must be lower than 104°F (40°C). Contact your authorized service agency. |
| 7 “— — —” | E29 | Warning from cooking empty sensor or coil connection failed. (1) | Check food in the pan or empty pan. Contact your authorized service agency. |
| 8 “— — —” | E21 / E24 | Sensor error, internal board or heat sink. (1) | Contact your authorized service agency. |
| 10 “— — —” | E10 | Internal electronic failure. (1) or (2) | Contact your authorized service agency. |
| no flash code | E12 | Warning of high heat sink temperature. Fan failure. (2) | Let unit cool down. Verify that air vents are not obstructed. Check and clean air filter. |
| no flash code | E20 | Warning of high internal temperature. (2) | Verified that no hot air is sucked in by the fan. Reduce ambient temperature. The intake air temperature must be lower than 104°F (40°C). Contact your authorized service agency. |

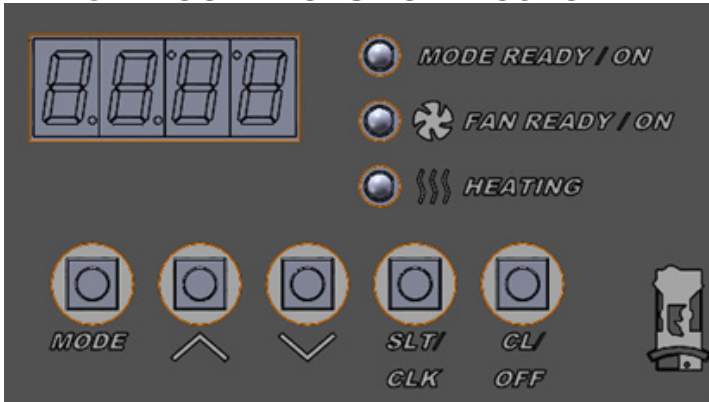
(1) The induction unit stops working immediately.

(2) The induction unit continues to work in power reduction mode.

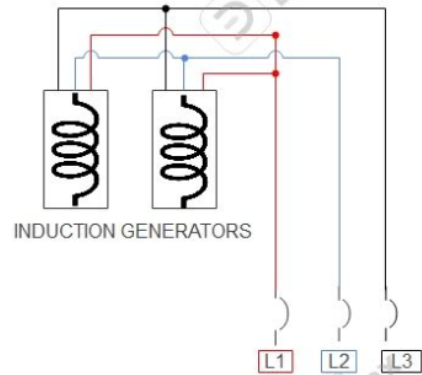
(3) The induction unit continues to work as usual.

UNIT CONTROLS AND WIRING DIAGRAM

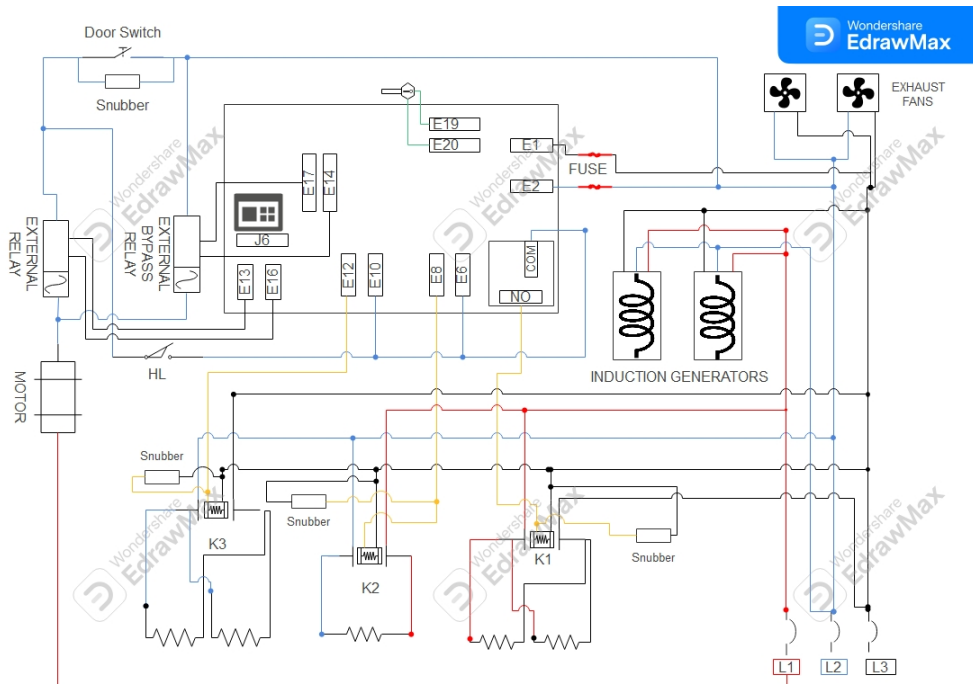
UNIT CONTROLS FOR V136EO-4I



WIRING DIAGRAM (36-4I/ M36-4I)



OVEN WIRING DIAGRAM (V136EO-4I)





THE MONTAGUE COMPANY

1830 Stearman Avenue

P.O. BOX 4954

Hayward, CA 94540-4954

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