

INSTRUCTION MANUAL

addendum

MONTAGUE CHARCOAL BROILER

**MODELS:
30A, 31F, 37F, 43F**

**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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IMPORTANT

WARNING:

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the operating and maintenance instructions thoroughly before installing or servicing this equipment.

FOR YOUR SAFETY:

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

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS MUST BE POSTED IN A PROMINENT LOCATION. THIS INFORMATION MAY BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.

SHIPPING DAMAGE CLAIM PROCEDURE

For your protection, please note that equipment in this shipment was carefully inspected and packed by skilled personnel before leaving the factory. The transportation company 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

MONTAGUE CHARCOAL BROILER

The Montague charcoal broiler is produced with the best possible materials and workmanship. Proper installation is vital if safe operation and performance are to be achieved.

THE MONTAGUE CHARCOAL BROILER MUST BE INSTALLED IN ACCORDANCE WITH LOCAL CODES, OR IN ABSENCE OF LOCAL CODES, WITH THE STANDARD NFPA NO. 96– VAPOR REMOVAL FROM COOKING EQUIPMENT.

READ CAREFULLY AND FOLLOW THESE INSTRUCTIONS.

CHECK FOR SHIPPING DAMAGE

Check crate for handling damage. After carefully uncrating charcoal broiler, check for “concealed” damage. Notify transportation company or carrier immediately, and file “Concealed Damage” claim with them. Be sure to retain container for inspection.

THIS APPLIANCE IS CLASSIFIED AS COMMERCIAL COOKING EQUIPMENT AND IS NOT INTENDED FOR RESIDENTIAL USE.

SETTING IN PLACE

FLOOR INSTALLATION ON LEGS: Screw the adjustable foot of the leg in all the way. Then tightly screw the complete leg assembly into the mounting holes provided in the base of the charcoal broiler. When broiler is located in permanent position, level unit by placing carpenter’s level on hearth and level from front to back and side to side. Adjust by turning adjustable foot on each leg. Make sure leg does not turn.

MINIMUM CLEARANCE FROM COMBUSTIBLE MATERIAL

**CHARCOAL BROILER WITH ADJUSTABLE HOOD:
FOR USE ON COMBUSTIBLE FLOORS WITH 18" CLEARANCE
FROM SIDE AND BACK TO COMBUSTIBLE MATERIAL.**

**CHARCOAL BROILER WITHOUT ADJUSTABLE HOOD:
FOR USE ONLY IN LOCATIONS HAVING NONCOMBUSTIBLE
WALLS.**

MECHANICAL EXHAUST SYSTEM

ALL MODELS:

**MUST COMPLY WITH NFPA N. 96—VAPOR
REMOVAL FROM COOKING EQUIPMENT.**

The Standard requires a minimum vertical distance of four (4) feet be maintained between the lower edge of the grease filter or removal device and the cooking surface.

MODELS WHICH INCORPORATE ADJUSTABLE HOOD:

The grease filters or grease removal devices should be protected from direct flame impingement occurring during normal operation of the charcoal broiler when the distance between the flue outlet and the filter or removal device is less than eighteen (18) inches. This protection may be accomplished by the installation of a steel baffle plate between the flue outlet of the broiler and the grease filter or removal device. The baffle should be located not less than six (6) inches from filter or removal devices and so sized that the flame must travel a distance not less than eighteen (18) inches from the broiler flue outlet to the filter or removal device.

DIRECT VENT CONNECTION: The flue connection may be connected to a factory-built, masonry or metal Low Heat Appliance-type chimney if acceptable by the authority having jurisdiction.

WHEN A DIRECT VENT CONNECTED CHARCOAL BROILER IS LOCATED IN THE SAME ROOM OR SPACE AS A MECHANICAL EXHAUST HOOD, PROVISION MUST BE PROVIDED TO PREVENT THE MECHANICAL EXHAUST SYSTEM FROM INTERFERING WITH THE NORMAL OPERATION OF THE CHARCOAL BROILER VENT SYSTEM.

MAKE UP AIR—ALL MODELS:

Each room provided with an exhaust system must have sufficient air ingress to the room equal to the amount of air removed by the ventilating system. Otherwise, subnormal atmospheric pressure will occur, adversely affecting the proper removal of the combustion, gases, smoke, and grease vapors, etc from the broiler.

OPERATION

STARTING CHARCOAL

Pull grid iron out part way and stack charcoal at rear of broiler hearth. Wood or other combustible material may be used along with the charcoal to start coals. Leave grid iron in forward position so that heat generated when starting coals will not cause grid back bar to sag.

GRID IRON

Iron castings are used for the front and rear grid bars. To allow for expansion, the back bar is 3/8" shorter than the front bar. Castings tend to grow from repeated heating and cooling therefore, this measurement allows for the expansion.

DO NOT ALLOW FRONT AND REAR GRID BARS TO BECOME RED FROM THE HEAT OR WARPING WILL OCCUR. DO NOT THROW OR SPRAY WATER ON THE FRONT OR REAR GRID BARS. THE BARS MAY CRACK FROM THERMAL SHOCK OR PHYSICAL IMPACT; THEREFORE, ARE NOT WARRANTED AGAINST BREAKAGE.

MAINTENANCE

DAILY

GRID IRON: The grid iron should be clean daily to remove food particles or encrusted matter. The grid iron may be cleaned when hot with a wire brush or triangular scraper. Wipe with clean cloth.

EXTERIOR:

Painted Surface: Allow broiler to cool after use and wash with a mild detergent or soap solution. Dry thoroughly with a dry cloth.

STAINLESS STEEL:

Stainless Steel is remarkably easy to clean. You can quickly remove fingerprints, dust, and ordinary stains simply by rubbing the stainless with a clean damp cloth. It's no trick at all to remove such stubborn sticky materials as burnt-on grease, dried food particles and coffee stains, if you follow the suggestions offered below.

With reasonably good care, your stainless steel will stay new-looking for years to come. Under ordinary conditions, the secret of keeping your stainless surfaces bright as new is simple: light, but frequent cleaning, usually with no more than a damp cloth. Then dry with a soft cloth.

For slightly more difficult applications, you may use any of the following: (1) ammonia in water (2) detergent in water, or (3) special solvents, such as alcohol, baking soda, vinegar or turpentine. Follow these with a thorough washing with detergent and hot water, then rinse and dry with a soft, clean cloth.

Foods that burn and stick on other metals can discolor stainless, too. But with a stainless steel unit, 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 might also use a plastic or stainless steel 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 easily be 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 sinks or utensils longer than 30 minutes. When these chemicals are used, the stainless should be rinsed thoroughly.
2. Tincture of iodine or iron should not remain in contact with stainless surface. These solutions which cause stainless to discolor, should be rinsed off immediately after contact.
3. Some foods, much as mustard, mayonnaise, lemon juice, vinegar, salt or dressings containing these, will attack and corrode stainless. You should never store them in stainless containers.
4. Ordinary steel wool should be used sparingly to clean stainless; particles may lodge in the surface and rust. Allowing the wool to rest on 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 and utensils will remain clean and bright for years to come. Stainless is a hard, rust-resisting metal that adds beauty and lustre to countless household products.

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

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IMPORTANT

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

Serial No. _____

Model No. _____

Change No. _____

Name & No. of Part

Model No. Change No. Serial No.

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