

INSTRUCTION MANUAL

MONTAGUE
GRIZZLY



Gas Fired Restaurant Ranges

**Models:
G, GC & GM Series
(25,000 BTU/HR Open Top Burners)**

PROPANE FUELED COOKING EQUIPMENT IS FOR OUTDOOR USE ONLY

IF YOU EXPERIENCE ANY PROBLEMS WITH THIS EQUIPMENT PLEASE DISCONTINUE USE AND CALL
RSVP AT 702-878-0144 DO NOT ATTEMPT TO USE OR SERVICE MALFUNCTIONING EQUIPMENT

**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

CONTENTS

INSTALLATION	1	MAINTENANCE	10
OPERATION	8	SERVICE	13
		RENEWAL PARTS	21

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 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 necessary documents to support your claim.

INSTALLATION

The Montague Grizzly gas oven ranges are manufactured for use with the type of gas indicated on the nameplate.

The Montague Grizzly gas convection oven type ranges are produced with the best possible material and workmanship. **PROPER INSTALLATION IS ESSENTIAL FOR SAFE AND EFFICIENT TROUBLE-FREE OPERATION.**

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 OVEN 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:

A. 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, Section 1.4.

B. 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 and local authorities having jurisdiction. Reference: National Electric Code, NFPA No. 70.

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 Z223.1, NATURAL GAS INSTALLATION CODE, CAN/CGA-B149.1, OR THE PROPANE INSTALLATION CODE, CAN/CGA-B149.2, AS APPLICABLE, 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 pressure equal to or less than 1/2 psig. (3.45 kPa).

INSTALLATION

PROVISIONS MUST BE MADE FOR ADEQUATE AIR SUPPLY TO THE UNIT.

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 70, OR THE CANADIAN ELECTRICAL CODE, CSA C22.2, AS APPLICABLE.

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 the 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 96, 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 which may interfere with burner performance or may extinguish the pilot flame. In case of unsatisfactory range performance, check with the exhaust fan in the "OFF" position.

Clearances

Adequate clearance must be provided at the side, back and in the aisle to allow the doors to open sufficiently to permit the removal of the racks and for serviceability. Adequate clearance for air openings into the combustion chamber must be provided.

CLEARANCES

COMBUSTIBLE CONSTRUCTION

NONCOMBUSTIBLE CONSTRUCTION

Back:

2" (5.1cm)

2" (5.1cm)

Left & Right Side:

11" (27.9cm)

2" (5.1cm)

**6" (15.2cm) HIGH LEGS: SUITABLE FOR INSTALLATION ON COMBUSTIBLE FLOORS.
WITHOUT LEGS: FOR USE ONLY ON NONCOMBUSTIBLE FLOORS.**

CAUTION

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

ASSEMBLY

DO NOT LIFT RANGE BY THE FRONT RAIL.

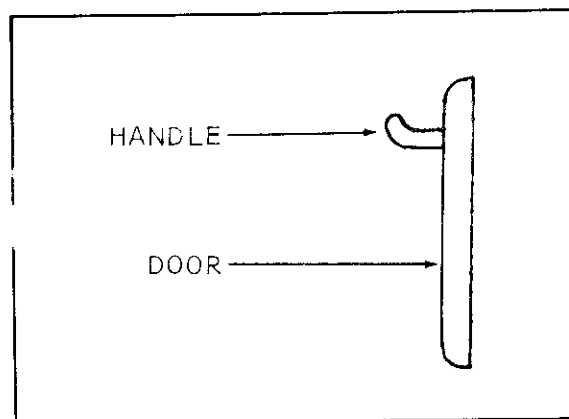
Uncrate range as near to final location as possible. Remove all shipping wire from burners and all packing material and accessories from oven interior.

IF RANGE IS EQUIPPED WITH A FRYTOP SECTION, REMOVE WOOD SHIPPING STRIPS LOCATED BELOW THE GREASE TROUGH.

Then assemble as follows:

Floor Mounted Range:

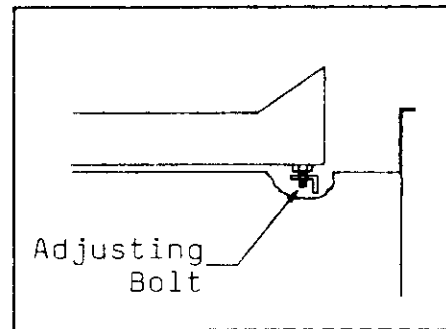
1. Screw the adjustable feet of the legs in all the way. Then tightly screw the complete leg assembly into mounting holes at each corner of the range. If the unit is intended for curb installation, no legs are provided. The curb must be noncombustible material.
2. Install door handle and secure with screws that are provided. See diagram for correct orientation.



3. Lift high shelf above the range and slide channels into position. Secure to range back with screws that are provided.

Fry Top Ranges:

Leveling bolts are at the rear of the range under the Fry Top plate. Adjust leveling bolts so that the plate is pitched to the front to provide for grease runoff. Be sure wooden strips have been removed from below the grease trough.



GAS PRESSURE REGULATOR

THIS RANGE IS DESIGNED FOR USE WITH A GAS PRESSURE REGULATOR. THE REGULATOR SUPPLIED WITH THIS UNIT MUST BE USED.

FOR NATURAL GAS: This gas pressure regulator is factory adjusted for 6.0" W.C. manifold pressure. The rated inlet pressure to the regulator is 1/2 psig (3.45kPa).

FOR PROPANE GAS: This gas pressure regulator is factory adjusted for 10.0" W.C. manifold pressure. The rated inlet pressure to the regulator is 1/2 psig (3.45kPa).

Unless otherwise specified, the range is equipped with fixed orifices for use with a manifold pressure of 6.0" water column for natural gas and 10.0" water column for propane gas.

GAS CONNECTION

Before connecting the range 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 range and be located in an accessible area.

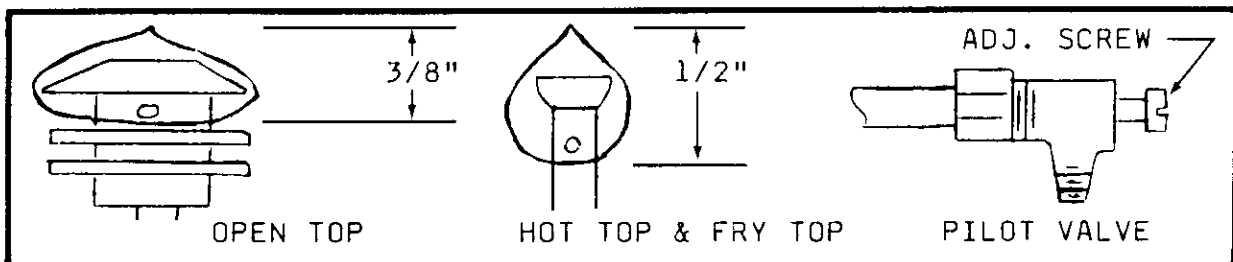
It is important that adequately sized piping be run directly to the point of connection at the range, with as few elbows and tees as possible. Consult local gas company for proper piping size and gas pressure.

INSTALLATION

PILOT ADJUSTMENT - TOP BURNERS

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

FRY TOP and HOT TOP: Each pilot is controlled by a pilot valve. Turn adjusting screw until pilot flame is 1/2" high.



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 openings 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 AND OVEN THERMOSTATS

The by-pass (minimum burner flame) has been adjusted at the factory and should require no further adjustment.

THE BY-PASS FLAME MUST BE RECHECKED WHEN PERFORMING CHECKOUT OF RANGE PRIOR TO PLACING EQUIPMENT IN SERVICE. THE BY-PASS MUST BE SET CAREFULLY AND ACCURATELY. REFER TO SERVICE SECTION OF THIS MANUAL FOR PROPER PROCEDURE.

OPERATION

OPERATING INFORMATION FOR THE RANGE HAS BEEN PREPARED FOR USE BY QUALIFIED AND/OR PROFESSIONAL OPERATING PERSONNEL.

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

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.

GAS CONTROLS

Top Burners—Open Top, Hot Top and Manual Fry Top

Check that pilots are burning. Then rotate valve handles counterclockwise to full on, burner will ignite automatically. Adjust flame height as desired. To shut down, rotate valve handle clockwise to “OFF” Position.

Fry Top—Thermostat Controlled

Check that pilot(s) are burning. Then push thermostat dial inward and rotate dial counterclockwise to maximum thermostat setting, burner(s) will ignite automatically. After ignition turn thermostat dial to desired setting. To shut down, rotate thermostat dial clockwise to “OFF” Position.

OVEN

A. Lighting

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

1. Remove burner compartment cover and open pilot access door.
2. Locate the Piezo Igniter in front of the pilot access door.
3. Press and hold red button in (Safety Pilot 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 to 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.

OPERATION

7. Push thermostat dial inward and rotate dial counterclockwise to desired temperature setting.

8. 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.

B. Shut Down

Rotate thermostat dial clockwise to "OFF" position.

Oven Operation

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

SUGGESTIONS

- * There is no need to preheat an Open Top burner. Use full flame to start foods cooking quickly; reduce flame to simmer foods. Regulate the burner 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.
- * Preheat Fry Top 10-15 minutes prior to use. Usually, a medium to 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.

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 be 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