

INSTRUCTION MANUAL

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.**



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INSTALLATION INSTRUCTIONS

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.

CAREFULLY READ 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**

VENTILATION

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 filters 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.

MAKEUP 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 cleaned 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. 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, 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 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 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 surfaces. These solutions which cause stainless 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. 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 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 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.