

INSTRUCTION MANUAL

MONTAGUE **VECTAIRE**

**Electric
Convection Ovens**

**MODELS:
EK-12A, 2EK-12A,
EK-15A, 2EK-15A**

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

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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.

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 Vectaire electric convection ovens are manufactured for use on the electric supply indicated on the rating plate located on the front of the hinged panel. Units wired for three (3) phase service CAN NOT be changed to single phase or single phase units changed to three (3) phase.

Units designated for 208 VAC will operate satisfactorily within the voltage range of 197 to 219 VAC. Units designated 230 VAC will operate satisfactorily within the voltage range of 220 to 240 VAC.

The Vectaire oven is produced with the best possible materials 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.

READ CAREFULLY AND FOLLOW THESE INSTRUCTIONS

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- LATEST ADDENDA.

CHECK FOR SHIPPING DAMAGE

Check carton for handling damage. After carefully uncrating oven, check for "concealed" damage. Notify transportation company or carrier immediately, and file "Concealed Damage" claim with them. Be sure to retain container for their inspection.

INSTALLATION

ASSEMBLY

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

MODULAR STAND

MODEL EK-12A, EK-15A: Turn modular stand frame upside down. Insert a leg or caster into each socket (4). Set modular stand in desired location of oven. Place oven section on stand and position oven so that locator tabs on stand engage oven bottom frame.

MODEL 2EK-12A, 2EK-15A

Turn modular stand frame upside down. Insert a leg or caster into each socket (4). Set modular stand in desired location of oven. Place bottom oven section on stand and position oven so that locator tabs on stand engage oven bottom frame. Place top oven section on lower unit and position so that locator tabs on lower unit engage oven bottom frame. (See [Fig. 4](#))

Remove screws from side of moisture vent outlet on back of each oven section. Place duct over outlets and attach with these same screws.

LEGS

MODEL 2EK-12A, 2EK-15A: Lift oven off of shipping pallet. Screw legs into each threaded hole on the oven base



LEVELING

When the oven is in permanent position, level entire unit by placing a carpenter's level on the oven rack and adjusting the foot on the bottom of each leg, so that the oven is level from front to back and side to side.

ELECTRICAL CONNECTION

Before making any electrical connections to the unit, check the rating plate which is located on the hinged panel to make sure that the oven is being connected to the proper electrical supply. Units marked "208V" will operate satisfactorily from 197 - 219 VAC. Units marked "230V" will operate satisfactorily from 220 - 240 VAC.

UNITS WIRED FOR THREE (3) PHASE SERVICE CAN NOT BE CHANGED TO SINGLE PHASE, OR SINGLE PHASE UNITS CHANGED TO THREE (3) PHASE.

USE COPPER WIRE ONLY FOR POWER CONNECTION(S)

The electrical supply connection to the unit is made at the lower terminals of the circuit breaker. The electrical supply conduit is fed thru the 4" dia. opening in back of oven and through the hole in the electrical enclosure to the circuit breaker.

Picture A



4" opening in back of oven

Picture B



Electrical enclosure

For access to electrical supply connection terminals, open control panel by removing the screw at the top. (Remove the thermostat dial first). This will allow the control panel to pull forward. For access to conduit connection, remove the front portion of the right side panel.

The models 2EK-12A, 2EK-15A (double deck ovens) requires a separate electrical supply to each oven section.

THE OVEN(S) MUST BE WIRED TO GROUND. USE GREEN COLORED SCREW THAT IS PROVIDED INSIDE ELECTRICAL ENCLOSURE FOR THIS PURPOSE.

OPERATION

THIS APPLIANCE HAS BEEN CLASSIFIED AS COMMERCIAL COOKING EQUIPMENT AND MUST BE OPERATED BY PROFESSIONAL PERSONNEL.

OPERATION INSTRUCTIONS - MODEL EK-12A, EK-15A, MODEL 2EK-12A, 2EK-15A

Be sure power is "ON" at the main panel box. Open the hinged "Panel" at lower right front of oven. Turn breaker switch to "ON" to energize controls. Rotate fan switch to "HI". Set the thermostat to the desired temperature. The heating elements are controlled by the thermostat, and will not operate unless the fan is running. Until the temperature setting is reached, the "Amber" indicator light will glow. When temperature setting is reached, the "Amber" indicator light turns off. The indicator light will change back on when the oven cools and the thermostat calls for more heat.

Opening the oven doors will cause the fan and heating elements to shut off. They will automatically resume operation when the doors are closed. Do not attempt to cook until the "Amber" indicator light has turned off.

To load the oven: Open doors and load quickly and evenly, leaving space around each item for air circulation. Close doors immediately. Set the mechanical timer to desired cooking time. (If less than 10 minutes, turn the dial past 10, then back to proper setting). Never turn past 60 as this will damage the timer mechanism. When time has elapsed bell will ring, but it will not shut off the oven. The oven lights may be turned "ON" or "OFF" at any time by pressing the light switch.

USING A CONVECTION OVEN

The convection oven is a different type of oven which offers many features and advantages to the food service operation. The operation of the oven is not difficult to understand or control.

The convection oven is the sealed type whereby the combustion products are separated from the air inside the oven. The heat is transferred through the oven surface into the cavity. The air inside the oven is continuously recirculated over the heat source and the product.

The moving air strips away the insulating layer of moisture on the products allowing heat to penetrate faster for quicker baking and roasting. Due to these differences in the methods of cooking in a convection oven, procedures and techniques may require some modification for successful results. A general rule, which will assist in better operation, is cooking time will be less and temperatures should be 25 to 75 degrees lower than those called for in standard recipes.

For convection oven cooking, reduce temperature 25 to 75 degrees from those given in standard recipes.

Type of Food	Reduction in Temperature	Reduction in Time
Baked Products		
Cookies	25°	1/4 to 1/3
Cakes & Quick Bread	50°	1/4 to 1/3
Yeast Products	75°	1/4 to 1/3
Casseroles	25°	1/4 to 1/2

GUIDE TO BAKING TIMES AND TEMPERATURES

These times and temperatures were especially prepared and tested for use in a **Vectaire** convection oven. Times, temperatures, and moisture contents may vary in other convection ovens. The suggested times and temperatures may vary considerably from those shown. They are affected by weight of load, recipe, type of pan, size of portion, and calibration of thermostat. Differences in quality and age of meats and fowl and quantities of shortening, milk, fat and other ingredients in baked goods affect both cooking times and temperatures.

These charts have been compiled carefully. However, they are only guides. You may want to cook certain foods a little more or a little less according to your preference and your recipe. Also, types and sizes of pans influence baking time and temperatures.

It is absolutely necessary to use lower temperatures. As a guide, set oven temperatures 25-75 degrees lower than called for in your recipes using non-convection ovens.

Use this chart as a guide to develop your own cooking techniques.

COOKING HINTS

Guide to Time and Temperature

<i>Product</i>	<i>Temperatures (Degrees F)</i>	<i>Time</i>	<i>Number of Racks Used</i>
<i>Bread, Bakery</i>			
Bread (24-1lb. loaves)	340	30 min.	3
Hamburger Rolls	300	15 min.	5
Corn Bread (Northern)	335	25 min.	5
Corn Bread (Southern)	375	15-20 min.	5
Yeast Rolls	325	25 min.	5
Baking Soda Biscuits	400	6 min.	5
Cinnamon Buns	335	20 min.	5
Danish	335	12 min.	5
Brownies	300	18 min.	5
Cream Puffs	350	20-25 min.	5
Sugar Cookies	300	15 min.	5
Chocolate Chip Cookies	275	8-10 min.	4
Sheet Cakes (5lb./1" pans)	325	16-18 min.	5
Chocolate Cake	325	20 min.	5
Angel Food Cake	250	25-30 min.	3
Fruit Cakes	275	70 min.	3
Pie Shells	350	12 min.	5
Frozen Berry Pies (20 oz.)	350	35 min.	5 (30 Pies)
Frozen Berry Pies (46 oz.)	350	45-50 min.	5 (20 Pies)
Fruit Cobbler	375	25 min.	5
Fresh Apple Pies (20 oz.)	350	25-30 min.	5 (30 Pies)
Pumpkin Pies	275	30-35 min.	5
Custard Pies	250	25-30 min.	5
Meringue Pies	350	4 min.	5
Apple Turnovers	350	20 min.	5
Fruit Crisp	300	25 min.	5
Pizza (13")	475	6 min.	5
<i>Meat, Poultry, Fish</i>			
Hamburger Patties	400	8 min.	9
Meat Loaf	325	40-45 min.	3
Prime Rib (20 lbs.)	250	2-1/2 hrs.	2
Rolled Beef Roast (12-15 lbs.)	250	2-1/2 hrs.	3
Steamship Round (80 lbs.)	275	2-3/4 hrs.	2
Steaks - New York	450	7 min.	5
Steaks - Salisbury	300	20 min.	5
Boned Veal Roast (15 lbs.)	300	3 hrs.	2
Stuffed Pork Chops	375	25-30 min.	5
Lamb Chops (Sm. Loin)	400	6 min.	5
Fish Sticks	335	16-18 min.	9
Halibut Steaks (Frozen)	350	20 min.	5
Lobster Tails (Frozen)	425	7 min.	5
Stuffed Lobster	400	6-7 min.	3
Stuffed Shrimp	400	6-7 min.	5
Chicken Breast & Thigh	325	40 min.	5
Chicken (2-1/2 lbs. Quartered)	325	30 min.	5
Turkey, Rolled (18 lbs.)	310	3-1/2 hrs.	3
Chicken - Turkey Pot Pies	400	30-35 min.	5
<i>Miscellaneous</i>			
Idaho Potatoes (120 ct.)	400	50 min.	5
Lasagna	250	90 min.	3
Stuffed Peppers	350	15-20 min.	3
Hot Dogs	300	10-15 min.	5
Melted Cheese Sandwiches	400	8 min.	9
Macaroni and Cheese	350	15-20 min.	5

Suggestions

- Avoid recipes that would not be satisfactory in a regular conventional oven.
- Times and temperatures will vary slightly with maximum to minimum oven loads.
- Stagger pans in ovens as much as possible to allow the free flow of air.
- Pans may be tightly sealed with sheets of aluminum foil. Do not let foil touch the food.
- Convection ovens usually save 1/4 to 1/3 of the total cooking time. Check product at one-half of the cooking time of the recipe. Add additional time as needed.
- For most products, use a maximum of 5 racks for optimum results.
- For less browning, lower temperature; for more browning, increase temperature. If product cooks too quickly around the edges, lower temperature.
- Level pans bake more evenly than warped pans.
- Filling pans too full causes uneven baking.
- When using frozen entrees, refrigerator-thaw for best results, and cover during cooking.
- Load and unload food quickly. Close oven doors promptly.
- The type of pans used affect baking time and results. A light shiny pan reflects heat, a dark dull pan absorbs heat.
- When baking fruit pies, use a baking pan on the rack and set pie tins on top of pan. This will result in evenly cooked bottoms and also catch spillovers.

Baking Difficulties & Problem Causes

Good baking is a delicate operation and many operational 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 result. Pie tins that are pocked or warped will give undesirable results.

Overproofing, working of dough in too high of a room temperature, overworking pastry dough, absence of or improper scaling, cutting, and uneven loading of pans are sure ways of getting uneven baking.

COOKING HINTS

"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 causes 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/Bread

- Overworked pastry/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.

Lack of Spring

- Overproofing.
- Incorrect temperature.

Cracked Cakes

- Too high temperature.
- Too fast cooling.

Underdone Pie Bottoms (Advisable to bake on cookie sheet)

- 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.



CAUTION

DISCONNECT POWER BEFORE CLEANING OR SERVICING. EACH OVEN SECTION HAS A SEPARATE ELECTRICAL SUPPLY CONNECTION.

General Cleaning

The complete oven should be given a periodic cleaning. Lint and grease suspended in the air tend to collect in air passages.

Remove burner compartment access panel and clean any dirt and lint from all air passages and openings. Clean all lint and grease accumulation from motor air openings.

Exterior

PAINTED SURFACE: Allow equipment to cool after use and wash with a mild detergent or soap solution. Dry thoroughly with a dry cloth.

STAINLESS STEEL SURFACES: Follow instructions in Stainless Steel section.

Oven Interior

STANDARD FINISH (Porcelain Enamel): Frequent cleaning is required. Spillovers should be cleaned as soon as possible to prevent carbonizing and a burnt-on condition. Wait until oven is cool for complete cleaning. Usually a soap or detergent solution is strong enough to remove any grease residue. A mild abrasive nylon cleaning pad may be used for stubborn spillovers or stains. Non-caustic commercial oven cleaners may be used, but do not allow cleaners to come in contact with the temperature probe. Wipe off all oven cleaner residue.

The racks and rack guides are readily removable for cleaning. Loosen retainer clips to disengage rack guides for removal.

Foreign matter may collect on the fan blades and reduce circulation. When this becomes apparent, remove the fan baffle plate which is secured by 2 thumb screws and pull plate up and forward. Then use a stiff brush on each fan blade.

MAINTENANCE

STAINLESS STEEL: To remove normal dirt, grease, or product residue from stainless steel, use ordinary soap and water (with or without detergent) 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 cleanser on the metal in the direction of the polished lines on the metal. Rubbing cleanser as gently as possible in the direction of the polished lines will not mar the finish of the stainless steel. **NEVER RUB WITH A CIRCULAR MOTION.** Soil and burnt deposits which do not respond to the above procedure can usually be removed by rubbing the surface with **SCOTCH-BRITE** scouring pads or **STAINLESS** scouring pads. **DO NOT USE ORDINARY STEEL WOOL** as any particles left on the surface will rust and further spoil the appearance of the finish. **NEVER USE A WIRE BRUSH, STEEL SCOURING PADS (EXCEPT STAINLESS), SCRAPER, FILE OR OTHER STEEL TOOLS.** Surfaces which are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack.

TO REMOVE HEAT TINT: Darkened areas sometimes appear on stainless steel surfaces where the area has been subjected to excessive heat. These darkened areas are caused by thickening of the protective surface of the stainless steel and are not harmful. Heat tint can normally be removed by the foregoing, but tint which does not respond to this procedure calls for a vigorous scouring in the direction of the polish lines, using SCOTCH-BRITE scouring pads or a STAINLESS scouring pad in combination with a powdered cleanser. Heat tint action may be lessened by not applying or by reducing heat to equipment during slack periods.

Electric Fan Motor

The customized electric fan motor has been specially manufactured for this application and should under normal conditions give years of trouble-free service.

The unit is supplied with permanently lubricated sealed bearings which require no additional lubrication. A high temperature grease has also been used to increase bearing life and should only be replaced by an authorized servicer.

The motor is equipped with a built-in thermal overload protector which will warn of any overheating.

The motor is of an open drip-proof type construction, and as such, care should be given to see that the ventilation openings remain clear.

If problems do develop with the motor, contact your nearest authorized service station, do not attempt repairs yourself. This is a special piece of equipment and should only be serviced by competent persons familiar with the construction.

CAUTION:
CARE SHOULD BE USED WHEN WASHING DOWN EQUIPMENT TO KEEP WATER
AND CLEANING SOLUTIONS OUT OF THE MOTOR OR DAMAGE WILL OCCUR.

SERVICE

WHEN SERVICE IS NEEDED, CONTACT A LOCAL SERVICE COMPANY, DEALER, OR FACTORY TO PERFORM MECHANICAL MAINTENANCE AND REPAIRS. THESE INSTRUCTIONS ARE INTENDED FOR USE BY COMPETENT SERVICE PERSONNEL.

CAUTION:
DISCONNECT POWER BEFORE DOING ANY SERVICE WORK. EACH OVEN SECTION HAS SEPARATE ELECTRICAL SUPPLY CONNECTION.

THERMOSTAT ADJUSTMENT

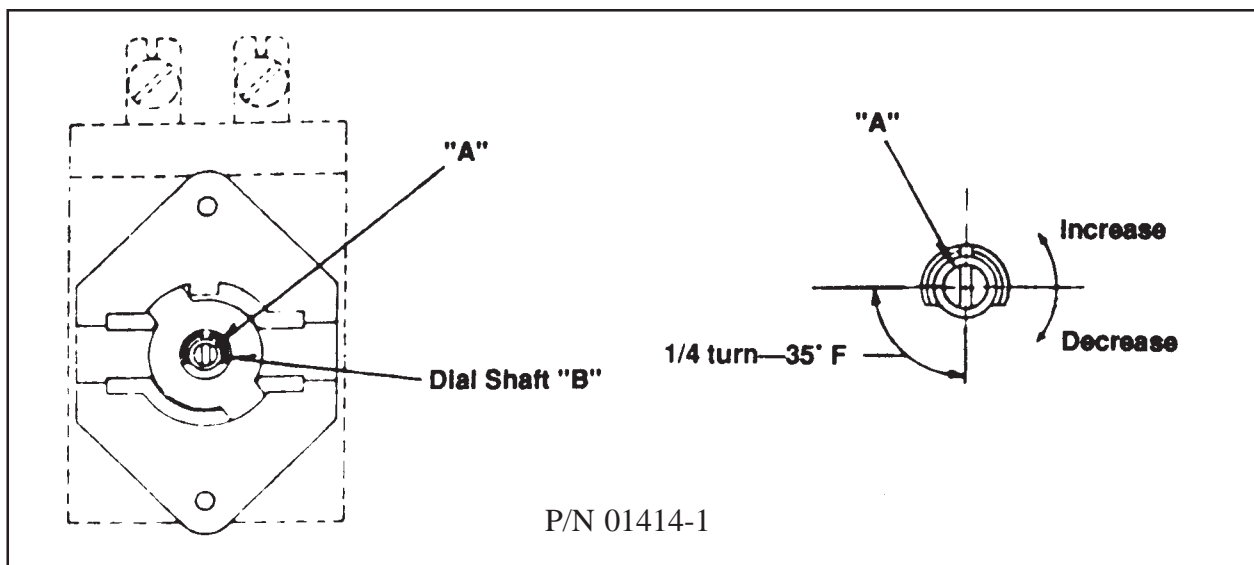
The calibration of the thermostat should not be changed until sufficient experience with cooking results has definitely proved that the thermostat is not maintaining proper oven temperature. Before any recalibration is attempted, the oven temperature should be checked using a good grade thermometer.

THIS ADJUSTMENT MUST BE CHECKED AT THE TIME APPLIANCE IS INSTALLED.

SERVICE

TO RECALIBRATE

1. Remove dial from dial shaft "B".
2. Turn screw "A" clockwise to decrease and counterclockwise to increase the temperature.
3. 1/4 turn changes the temperature 35°F.
4. Replace dial on dial shaft.
5. After a calibration is made, set the dial at 350°F and recheck the oven temperature using the method above, outlined by items 1 thru 6.



REPLACEMENT OF OVEN INTERIOR LIGHT BULBS

Disconnect electrical power to oven before servicing. Remove two thumb screws located at the middle of the fan baffle and pull the panel forward to expose light sockets.

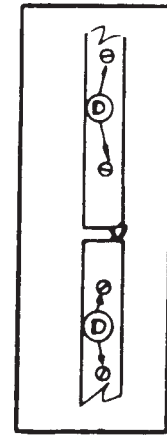
SERVICE

ADJUSTING DOOR SEAL

It is important that the door seal be maintained across entire door but not too tight.

1. Loosen Bolts "D"
2. Doors will slide up or down.
3. Tighten up Bolts "D".

NOTE: If after doors are synchronized there is not enough adjustment in bolt holes "D", it will be necessary to loosen Bearing "E", move Gear Rack "F" up or down one tooth as needed. Door will have to be synchronized again.



OPERATION DIFFICULTIES AND PROBABLE CAUSES

Fan Shuts Off, Light in Oven On

1. Door open.
2. Door switch needs adjusting.
3. Motor overheating from lack of air circulation. Comes on when motor is cool.
4. Loose connection.
5. Fan or Door switch defective.

Fan Will Not Shut Off When Door Is Open

1. Door switch needs adjusting or defective.
2. Fan switch is "Cool" positive.
3. Fan switch is defective.

Fan and Light Off

1. Electrical power supply turned off.
2. Plug disconnected.

OVEN BURNER WILL NOT SHUT OFF OR OVEN GETS TOO HOT

Electric Thermostat

1. Oven thermostat out of calibration.
2. Broken capillary tube.
3. Wire shorting across thermostat terminals.

Oven Controls Overheating

1. Hole in top covered.
2. Range installed on control side conducting heat to control compartment, (insulate side of oven).
3. Oven setting on curb without toe base or legs.
4. Poor draft in flue. Heat coming out from front of burner compartment and being pulled up into control compartment instead of going out rear flue opening.
5. Door seal leaking.

Poor Heat Distribution - Hot Spots (See Baking Difficulties)

1. Thermostat out of calibration.
2. Fan not on.
3. Poor seal across center of door.
4. Baffle too far from fan.
5. Foreign matter or obstruction in fan wheel or back of baffle.
6. Thermostat set too high.

Oven Takes a Long Time and/or Will Not Reach Temperature

1. Oven out of calibration.
2. Supply amperage too low.

Door Sticks or Not Closing Properly - Models with suffix "Z"

1. Gear rack interfering with spring assembly arm.
2. Broken spring.
3. Door out of synchronization.
4. Upper door hits top before stops on lower door makes a contact.

SERVICE

MAIN CIRCUIT BREAKER SWITCH

This switch is located behind the hinged timer panel.

To replace the switch:

(1) Turn off the main source of electrical power to the oven(s). (2) Remove the panels to the front and side of the circuit breaker switch by removing the phillips screws holding panels. (3) Remove line wires from the bottom of the switch. (4) Remove the load wires on top of the switch. (5) Remove the two hex nuts on the left side of the breaker. This will allow brackets and breaker to be removed (forward). (6) Remove the breaker from the bracket by taking out the 4 machine screws with nuts. To install new breaker switch reverse the above procedure. Replace the same incoming line wires in their respective positions. All load wires of the same color will go to the line (top) side of the same color. Replace the panels above and below the switch. Close the hinged timer panel and replace the pointer knob.

Picture C



Picture B



Electrical enclosure

CONTROL PANEL

To remove panel for service or replacement: First, turn off the circuit breaker switch. Ease dial forward and off the thermostat stem. Remove the screw at top of the panel. The light and fan switch, and indicator lights, are attached to the panel. Pull the panel forward and swing slightly to the right, easing it out until switches have cleared the left side of the opening. Be careful not to damage any wires or terminal connections. Pull forward far enough to change switches or

Picture D



Control Panel

indicator lamps. The indicator lamps press into place from the front of the panel. The light switch is removed by pinching in the spring clamps holding them in place. The fan switch will need to have the dial removed. Then it is held in place by two small screws underneath the dial.

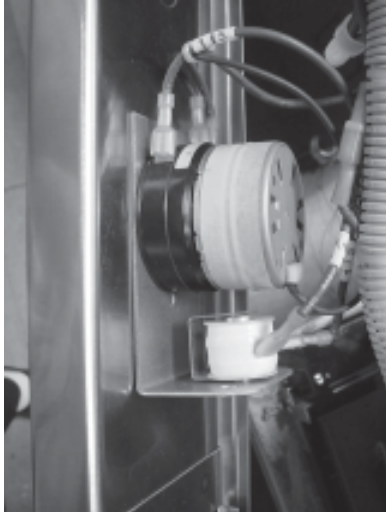
HIGH LIMIT CONTROL

This control is operated by a hydraulic element diaphragm which expands when the bulb temperature increases to the calibration temperature. The high limit control will actuate at a temperature of 550 F or anytime leakage develops in the hydraulic element of the control. The sensing bulb is located inside the oven alongside the thermostat sensing bulb.

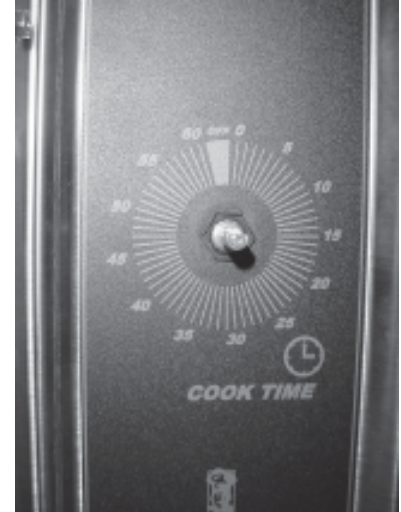
TO REMOVE TIMER, (60-MINUTE MECHANICAL)

This timer is located on the hinged panel at lower right hand of the front of the oven.

Picture E



Picture F



TO REMOVE OR REPLACE: Open panel by pulling forward. Pull knob off of the timer stem. Remove the hex nut around the stem, this will loosen the timer bracket and buzzer. Remove the wires connected to the timer, note the location of each. Replace with a new timer and reverse the above procedures.

FUSES

The fuses are located next to the circuit breaker or directly above the circuit breaker.

TO REPLACE: Turn off the circuit breaker switch. Remove the screw holding the control panel and pull panel forward. For control circuit use a 15 amp fuse (Type SC15). Replace control panel and secure with screw. Turn circuit breaker switch back on.

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 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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The Montague Company
1830 Stearman Avenue
P.O. Box 4954
Hayward, CA 94540-4954

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