

INSTRUCTION MANUAL

MONTAGUE LEGEND

Drain Cabinet with Portable Filter

**MODELS:
RD18 FILTER CABINET**

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

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.



HUNTER FILTRATOR™

RF Hunter Co., Inc.

SPECIALISTS IN KITCHEN ECONOMY SINCE 1945

ASSEMBLY AND OPERATING INSTRUCTIONS MONTAGUE FILTER

ASSEMBLY INSTRUCTIONS

SCREEN STEM ASSEMBLY

1. Place filter envelope over the screen so that the threaded stem of the screen protrudes through the hole in the filter.
2. Fold open end of filter envelope over the top of the filter screen.
3. Place clamp over the folded end of the paper filter, securing it to the screen.
4. Attach the filter screen/filter to the screen stem pipe by screwing the end of the pipe onto the threaded stem of the screen.
5. Place the screen stem assembly into the container. Attach the quick disconnect coupler to the nipple coming from the power unit. Make sure the connection is made to the "suction side" (see instruction label on the top of the power unit)

WARNING – MAKE SURE THE QUICK DISCONNECT COUPLING AND NIPPLE SNAP INTO PLACE AND CAN NOT BE PULLED APART

DISCHARGE HOSE ASSEMBLY

Attach the hose quick disconnect coupling to the nipple coming from the "discharge side" of the power unit. (See instruction label on the top of the power unit)

WARNING – MAKE SURE THE QUICK DISCONNECT COUPLING AND NIPPLE SNAP INTO PLACE AND CAN NOT BE PULLED APART.

OPERATING INSTRUCTIONS

1. With the oil at approximately 300 degrees F, turn off the fryer and lift any heating elements out of the frypot.
2. Place the filter under the fryer drain valve so that the oil can drain into the filter container.
3. Place the nozzle into the frypot of the fryer.
4. Sprinkle FILTER POWDER into the oil (8 ounces per 40 lbs of oil). Stir the oil for 5-10 seconds to disperse the powder.

5. Open the drain valve (slowly) of the fryer and allow the oil to drain into the filter container.
6. Turn on the power unit and recirculate the oil into the fryer. By directing the nozzle, sediment can be flushed out of the fryer. When the sediment is completely flushed, turn off the power unit and close the drain valve.
7. Turn the power unit on and return the filtered oil back into the fryer. When the oil is completely returned to the fryer, turn off the power unit.
8. Unplug the filter, place the nozzle into the container and remove the filter from your fryer.
9. Replace any heating elements and turn on the fryer. The fryer is now ready for use.

CARE AND CLEANING

1. After filtering, remove the filter to your cleaning area and allow the filter to cool.
2. Detach the hose assembly from the power unit by pulling back on the white “ring” of coupling. Allow any residual oil to drain into the container.
3. Detach the filter screen stem assembly by pulling back on the white “ring” of the Coupling
4. Hold the filter screen stem assembly over the container. Shake the screen to remove sediment from the filter.
5. Remove the screen from the stem piping. Remove and discard the paper filter from the screen.
6. Clean the screen stem assembly and nozzle/hose assembly by washing, rinsing and thoroughly drying each part. The screen can be separated by holding the screen upside down and gently tapping the threaded stem on a hard surface.
7. Slide the container from the cart and clean out the sediment by washing, rinsing and thoroughly drying.
8. The cart and power unit housing should also be cleaned in the same manner.
9. After cleaning, reassemble the various components. Place a new filter envelope on the screen and attach the assemblies to the power unit.

NOTE- DO NOT RUN WATER THROUGH THE PUMP !

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

<u>Model No.</u>	<u>Change No.</u>	<u>Serial No.</u>	
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

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