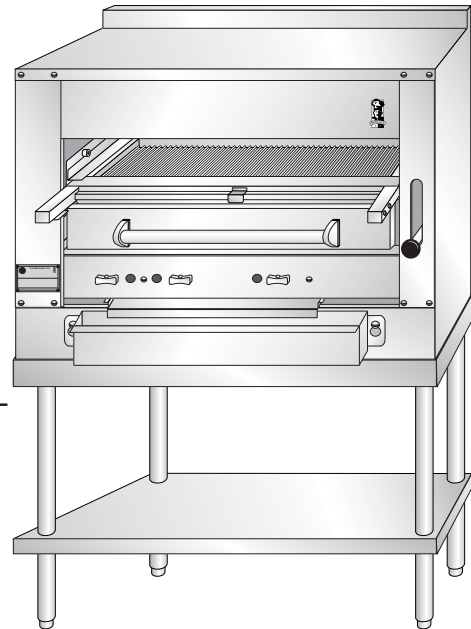




# GAS FIRED BROILERS

36W36	235W36
43W36	243W36
136W36	C36
V136W36	C45



## NOTICE

This manual is prepared for the use of Service Technicians and should not be used by those not properly qualified. This manual is not intended to be all encompassing. You should read, in its entirety, the repair procedure you wish to perform to determine if you have the necessary tools, instruments and skills required to perform the procedure.

**RETAIN THIS MANUAL FOR FUTURE REFERENCE.**

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# IMPORTANT FOR YOUR SAFETY

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**THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.**

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 have complied with all requirement of state or local authorities having jurisdiction. Reference: National Fuel Gas Code, ANSI Z223.1, section 1.4, latest addenda.
- 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, ANSI/NFPA No. 70, latest addenda.

**THE BROILER(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 LATEST ADDENDA, INCLUDING:**

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).

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 pressures equal to or less than 1/2 psig (3.45 kPa).

**POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.**

**IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.**

## IMPORTANT

***IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.***

## FOR YOUR SAFETY

***DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.***

## WARNING

***IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING, SERVICING OR OPERATING THIS EQUIPMENT.***

**SAVE THESE INSTRUCTIONS FOR FUTURE USE.**

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# INTRODUCTION

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## GENERAL

Montague Gas Broilers are manufactured for use with the type of gas indicated on the nameplate (Natural Gas or Propane).

### Models

The following models are covered in this manual:

MODEL	CONSISTS OF
36W36	Cabinet-Base Broiler with Warming Oven
43W36	Cabinet-Base Broiler with Warming Oven
136W36	Broiler with Conventional Oven and Warming Oven
V136W36	Broiler with Convection Oven
236W36	Double Broiler
243W36	Double Broiler
C36	Broiler Only on Stand
C45	Broiler Only on Stand

## Installation

Refer to the Installation and Operation Manual.

## Operation

Refer to the Installation and Operation Manual.

## Cleaning

Refer to the Installation and Operation Manual.

## TOOLS

- Standard set of hand tools
- Gas leak detection equipment
- Gas pressure manometer

## SPECIFICATIONS

MODEL	NO. BURNERS (broiler only)	NATURAL GAS BTU/HR	PROPANE GAS BTU/HR	TOTAL BTU/HR
36W36	2	42,000 ea.	42,000 ea.	84,000
43W36	3	42,000 ea.	42,000 ea.	126,000
136W36	2	42,000 ea.	42,000 ea.	124,000
V136W36	2	42,000 ea.	42,000 ea.	129,000
236W36	4	42,000 ea.	42,000 ea.	168,000
243W36	6	42,000 ea.	42,000 ea.	252,000
C36	2	42,000 ea.	42,000 ea.	84,000
C45	3	42,000 ea.	42,000 ea.	126,000

### Manifold Pressure

Natural Gas: 6.0" W.C.

Propane Gas: 10.0" W.C.

### Orifices

Fixed for specified gas type

Natural Gas: #33 DMS

Propane Gas: #48 DMS

Gas Inlet Size:

3/4" NPT at lower left rear (all models)

# PARTS REMOVAL AND REPLACEMENT PROCEDURES

Perform the following procedures to remove and replace parts. To eliminate mistakes when ordering parts, always provide the following information:

- Model Number
- Serial Number

These numbers are located on the nameplate.



## CAUTION

Turn off the broiler gas valve and allow broiler to cool before removing any components.

## COVERS AND PANELS



## CAUTION

Turn off the gas supply at the manual shutoff valve that is next to the broiler before attempting to loosen any gas connections.

### Venturi Cover

Removal of the venturi cover provides access to the air shutter adjustments and main burner orifices.

1. Remove the two screws under the front edge of the venturi cover.
2. Lift the venturi cover from the broiler.

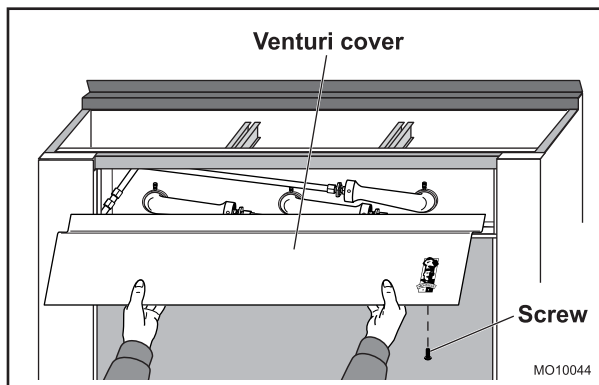


Figure 1. Venturi Cover

### Control Panel Cover

Removal of the control panel cover provides access to the burner valves, pilot adjustment and carriage springs.

1. Turn the control valves to the full off position, then remove the control valve knobs.
2. Remove the two screws from the front of the control panel.

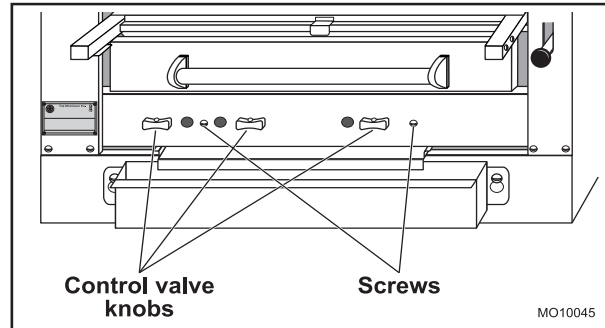


Figure 2. Control Panel Cover

## DRIP DEFLECTOR

The drip deflector is located below the grid frame and is angled toward the back of the broiler. Grease dripping onto the drip deflector runs off the back edge to the drip tray then flows forward into the horizontal grease container.

1. Pull the grid frame assembly forward to the stop.
2. Remove the grids from the frame assembly.
3. Lift the back edge of the drip deflector to disengage the drip deflector from the retaining latch.
4. Slide the drip deflector out at a downward angle.
5. When reinstalling the drip deflector, be sure to engage the front end under the retaining latch.

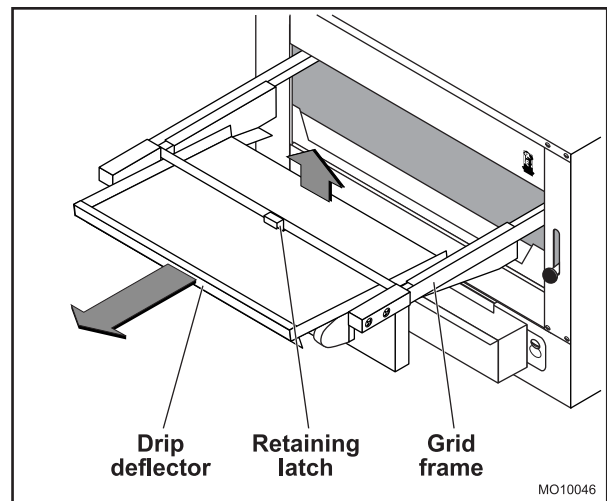


Figure 3. Drip Deflector

## DRIP TRAY AND HORIZONTAL GREASE CONTAINER.

The drip tray is located below the drip deflector. Grease dripping onto the drip deflector runs off the back edge to the drip tray then flows forward into the horizontal grease container.

1. Pull the drip tray straight out the front of the broiler.
2. Lift the horizontal grease container up and away from the broiler.

**NOTE:** When dumping the contents of the horizontal grease container, be sure to follow appropriate regulations for disposing of grease.

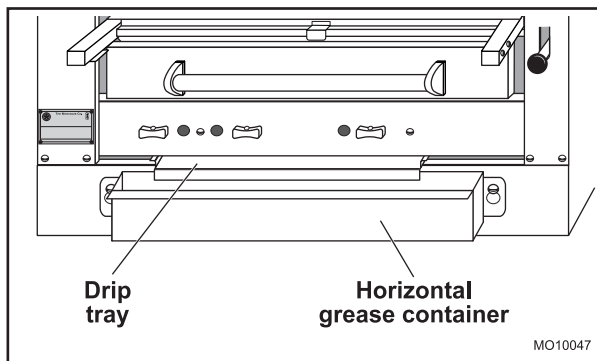


Figure 4. Drip Tray and Grease Container

## PILOT

### Adjustment Valve

The pilot adjustment valves are located on the manifold behind the control panel cover.

#### CAUTION

Turn off the gas supply at the manual shutoff valve that is next to the broiler before attempting to loosen any gas connections.

1. Remove the control panel cover as described under COVERS AND PANELS to access the pilot valve.
2. Disconnect the gas line from the back of the valve.
3. Unscrew the pilot valve from the manifold.
4. Install the new pilot valve with the adjustment screw facing the front of the broiler.

**NOTE:** Make sure that the pipe joint compound or pipe thread sealant that is being used is resistant to the corrosive actions of liquefied petroleum gases.

5. Connect the gas line to the back of the valve.
6. Turn the main gas shutoff valve to broiler to the ON position.

#### WARNING

**ALL GAS JOINTS DISTURBED DURING SERVICING MUST BE CHECKED FOR LEAKS. CHECK WITH A SOAP AND WATER SOLUTION (BUBBLES). DO NOT USE AN OPEN FLAME.**

7. Light pilot and adjust pilot valve.
8. Reinstall control panel cover and control valve knobs.

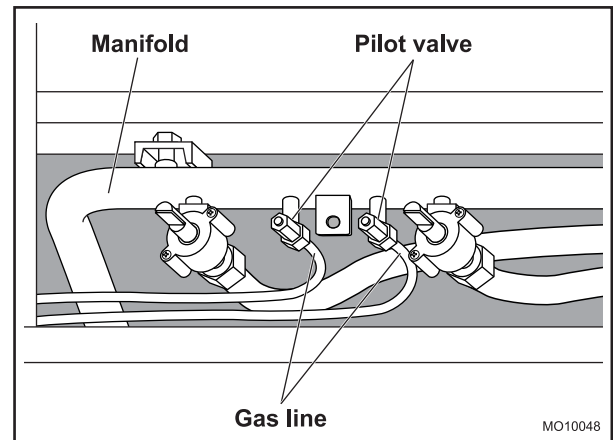


Figure 5. Pilot Valve

### Pilot Assembly and Orifice

The pilot assembly is located adjacent to each burner. The connection for the pilot assembly is accessed by removing the venturi cover.

#### CAUTION

Turn off the gas supply at the manual shutoff valve that is next to the broiler before attempting to loosen any gas connections.

1. Remove the venturi cover as described in COVERS AND PANELS.
2. Disconnect gas line from back of pilot assembly.
3. Unscrew the two screws attaching the pilot assembly and pilot assembly bracket.

**NOTE:** Check condition of the pilot orifice and replace if damaged.

4. Install the new pilot assembly, orifice and pilot assembly bracket.
5. Connect the gas line to the back of pilot assembly.

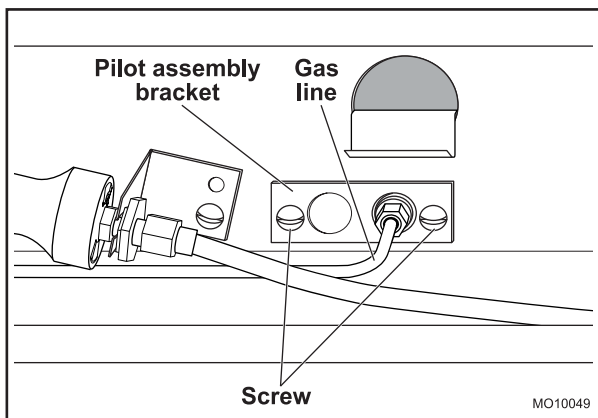
**NOTE:** Make sure that the pipe joint compound or pipe thread sealant that is being used is resistant to the corrosive actions of liquefied petroleum gases.

6. Turn the main gas shutoff valve to the broiler to the ON position.

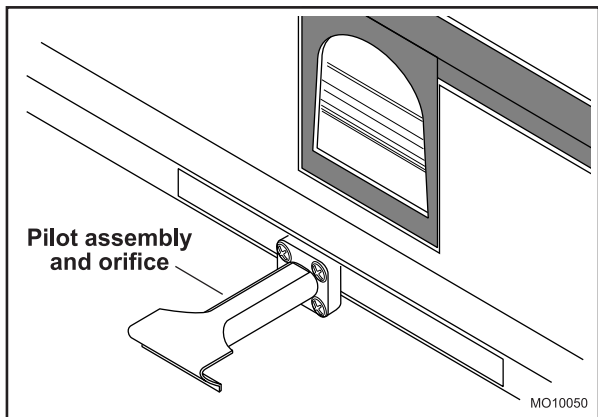
**! WARNING**

**ALL GAS JOINTS DISTURBED DURING SERVICING MUST BE CHECKED FOR LEAKS. CHECK WITH A SOAP AND WATER SOLUTION (BUBBLES). DO NOT USE AN OPEN FLAME.**

7. Light pilot and adjust pilot valve.
8. Reinstall venturi cover, heat shield, insulation and exterior top.



**Figure 6. Pilot Assembly Connection**



**Figure 7. Pilot Assembly**

## MAIN BURNERS

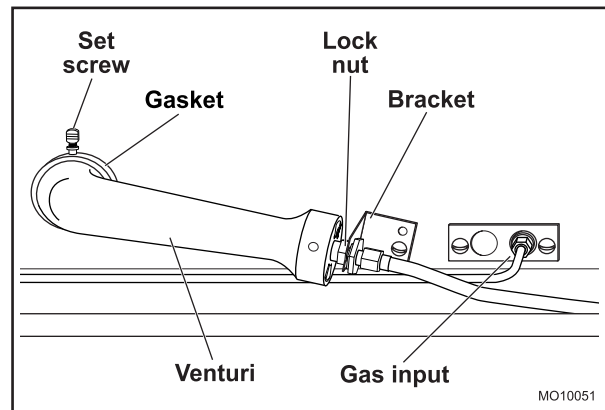
The connection for the burners is accessed by removing the venturi cover. The burners are accessed by removing the grids and carriage. The burner valves are accessed by removing the control panel cover.

**! CAUTION**

*Turn off the gas supply at the main shutoff valve that is next to the broiler before attempting to loosen any gas connections.*

### Burner Assembly, Orifice and Venturi

1. Remove the venturi cover as described in COVERS AND PANELS.
2. Remove the ceramic radiants from each side of the main burner to be replaced.
3. Loosen the set screw that attaches the main burner to the venturi assembly.
4. Slide the main burner out of the broiler.
5. If the venturi or orifice is to be replaced, disconnect the gas input to the venturi. Remove the gasket. Replace the gasket every time the venturi or burner is removed.
6. Loosen the lock nut so that the venturi can be removed from the bracket.



**Figure 8. Burner Pilot Assembly**

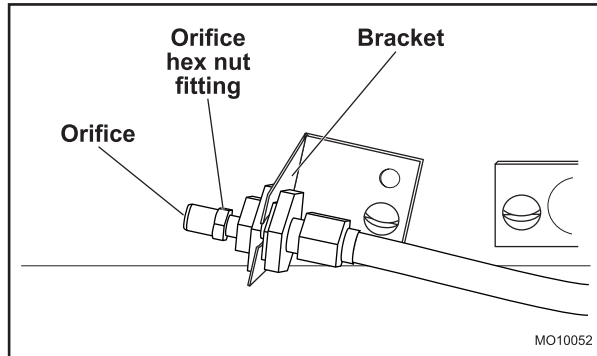
7. Remove the orifice hex nut fitting from the venturi.
8. Remove the orifice from the hex nut fitting.

**NOTE:** Make sure that the pipe joint compound or pipe thread sealant that is being used is resistant to the corrosive actions of liquefied petroleum gases.

9. Reassemble by reversing procedure.

**! WARNING**

**ALL GAS JOINTS DISTURBED DURING SERVICING MUST BE CHECKED FOR LEAKS. CHECK WITH A SOAP AND WATER SOLUTION (BUBBLES). DO NOT USE AN OPEN FLAME.**



**Figure 9. Orifice Assembly**

### Burner Valve

The burner valves are located on the manifold behind the control panel cover.

**! CAUTION**

*Turn off the gas supply at the manual shutoff valve that is next to the broiler before attempting to loosen any gas connections.*

1. Remove the control panel cover as described under COVERS AND PANELS to access the burnervalue.
2. Disconnect the gas line from the back of the burnervalue.

3. Unscrew the burner valve from the manifold.
4. Install the new burner valve.

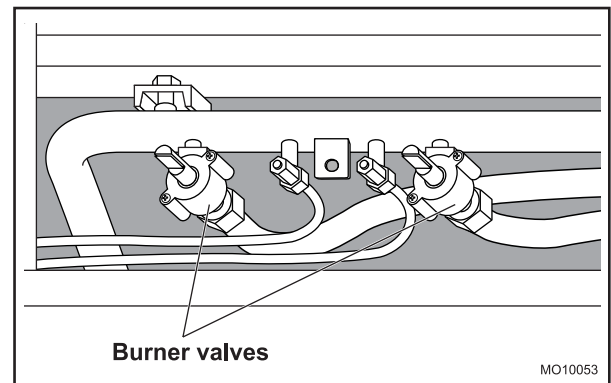
**NOTE:** Make sure that the pipe joint compound or pipe thread sealant that is being used is resistant to the corrosive actions of liquefied petroleum gases.

5. Connect the gas line to the back of the valve.
6. Turn the main gas shutoff valve to the broiler to the ON position.

**! WARNING**

**ALL GAS JOINTS DISTURBED DURING SERVICING MUST BE CHECKED FOR LEAKS. CHECK WITH A SOAP AND WATER SOLUTION (BUBBLES). DO NOT USE AN OPEN FLAME.**

7. Light pilot.
8. Reinstall the control panel cover and control valve knobs.
9. Turn burner valve full on and check that burner is properly lit.



**Figure 10. Burner Valve**

## CARRIAGE POSITION HANDLE

The carriage position handle consists of the parts shown in the following illustration and parts list.

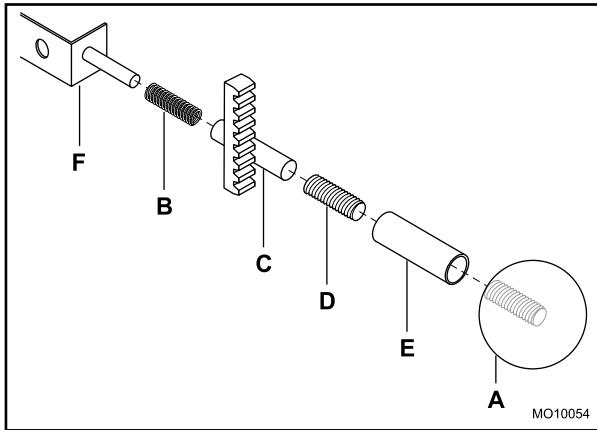


Figure 11. Carriage Position Handle

Item	Part No.	Description	Quantity
A	02033-8	Knob, Black Ball	1
B	32756-5	Compression Spring	1
C	03503-3	Gear and Tube Assembly	1
D	03506-8	Stud, Threaded	1
E	03504-1	Sleeve, Chrome	1
F	14442-8	Handle Bracket	1

### Black Ball Knob

1. Remove the black ball knob by unscrewing it (counterclockwise) from the threaded stud.
2. Replace the black ball knob by screwing it (clockwise) onto the threaded stud.

### Chrome Sleeve

1. Turn off the burners.
2. Allow the broiler to cool to room temperature.
3. Remove the black ball knob by unscrewing it (counterclockwise) from the threaded stud.
4. Remove the sleeve from the tube/threaded stud assembly.
5. Replace the chrome sleeve by placing the sleeve onto the threaded stud.

### Threaded Stud

1. Turn off the burners.
2. Allow the broiler to cool to room temperature.
3. Remove the black ball knob by unscrewing it (counterclockwise) from the threaded stud.
4. Remove the chrome sleeve from the tube/threaded stud assembly.
5. Unscrew the threaded stud from the tube.
6. Reinstall the threaded stud by performing the above steps in reverse order. Screw the threaded stud about 1" into the threaded end of the tube.

### Gear and Tube Assembly

1. Turn off the burners.
2. Allow the broiler to cool to room temperature.
3. Remove the black ball knob by unscrewing it (counterclockwise) from the threaded stud.
4. Remove the chrome sleeve.
5. Remove gear with bracket from the cabinet frame.
6. Slide the gear and tube assembly off the carriage position handle arm.
7. Replace the gear and tube assembly by performing the above steps in reverse order.

### Compression Spring

1. Turn off the burners.
2. Allow the broiler to cool to room temperature.
3. Remove the black ball knob by unscrewing it (counterclockwise) from the threaded stud.
4. Remove the chrome sleeve.
5. Remove the threaded rod.
6. Remove the spring from the tube and gear assembly using needle nose pliers.
7. Replace the compression spring by performing the above steps in reverse order.

## Gear with Bracket

1. Turn off the burners.
2. Allow the broiler to cool to room temperature.
3. Raise grill to the top.
4. Remove all components of carriage position handle.
5. Remove the two screws and nuts that hold the gear with bracket to the vertical frame rail.
6. Replace the gear with bracket by performing the above steps in reverse order.

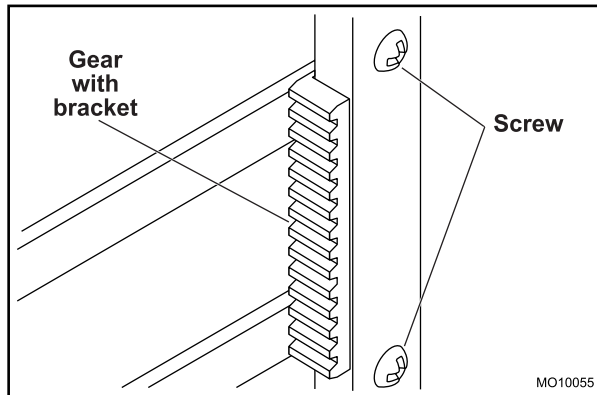


Figure 12. Gear with Bracket

# SERVICE AND ADJUSTMENT PROCEDURES

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

Turn off the gas supply at the manual shutoff valve that is next to the broiler unit before attempting to loosen any gas connections.

## GAS PRESSURE REGULATOR ADJUSTMENT PROCEDURE

## WARNING

DO NOT ALLOW UNTRAINED PERSONNEL TO MAINTAIN OR SERVICE THE GAS PRESSURE REGULATOR.

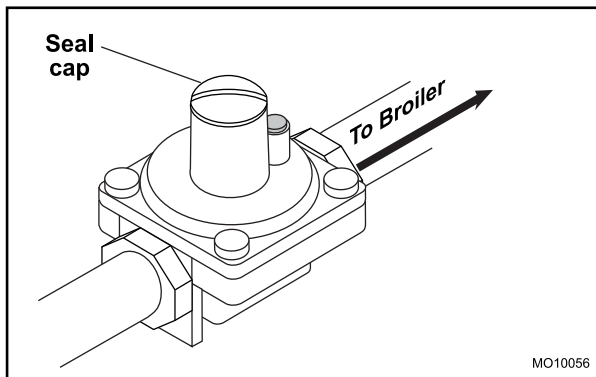


Figure 13. Gas Pressure Regulator

1. Before adjusting the regulator, check the incoming gas line pressure. Incoming pressure before the regulator must be 8.0" W.C. for Natural Gas, or 14.0" W.C. for Propane Gas.
2. If incoming pressure is not correct, have the gas source checked and adjusted as necessary.
3. Make sure that the regulator is mounted in the horizontal position with the arrow pointing in the direction of the gas flow.
4. Connect a manometer to the pressure tap provided on the manifold between the regulator and the burnervalves.
5. Check the manometer reading. The reading must be 6.0" W.C. for Natural Gas, or 10.0" W.C. for Propane Gas.
6. If incoming line pressure is not correct, adjust the regulator. Remove seal cap on top of the regulator.

7. Insert a blade-type screwdriver into the top hole of the regulator.
8. Turn the adjustment screw clockwise to increase the pressure, or counterclockwise to decrease the pressure.
9. While watching manometer, turn the adjustment screw to set proper Regulator outlet pressure.

## PILOT BURNER ADJUSTMENT PROCEDURE

1. Light the pilot burner as described in the *Installation and Operation Manual*.

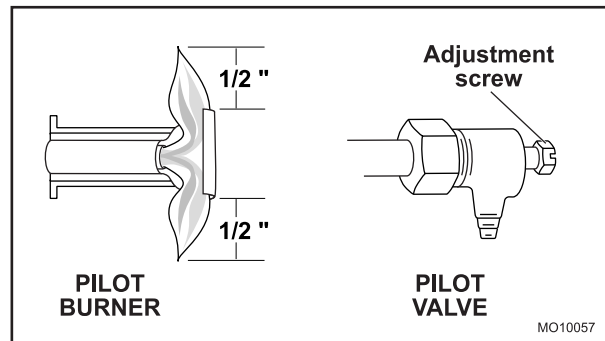


Figure 14. Pilot Burner and Adjustment Valve

2. If the pilot burner flame burns yellow, clean the pilot burner orifice and the pilot burner in order to ensure a steady blue flame. The orifice can be cleaned by washing it in a solvent such as trichloroethylene and/or blowing out with air.
3. If the pilot burner flame still burns yellow, replace the pilot burner orifice.
4. If the pilot flame does not extend 1/2" beyond the outer edges of the pilot shield, or if it extends more than 1/2" beyond the outer edges of the pilot shield, an adjustment is necessary.
5. Remove the control panel cover as described in **COVERS AND PANELS**.
6. Turn the pilot adjustment valve screw until 1/2" flames are observed.

## CARRIAGE POSITION HANDLE ADJUSTMENT PROCEDURE

The carriage position handle can be placed in a number of vertical positions.

1. Grasp the black ball knob and press it in toward the front control panel.
2. Raise or lower the carriage assembly to the desired height.
3. Release pressure on the black ball knob to lock the carriage assembly at the desired height.

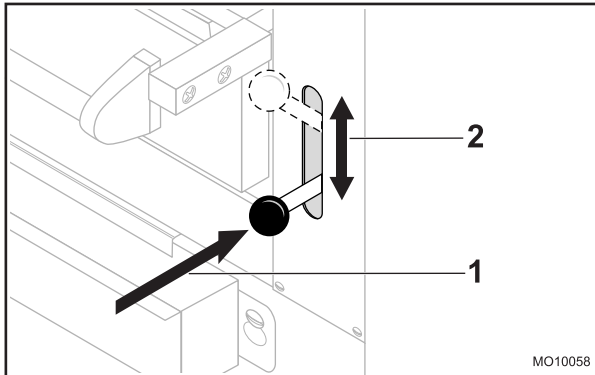


Figure 15. Carriage Position Handle

### Handle Tension Adjustment

If carriage is difficult to move or will not stay in place, the handle tension requires adjusting.

1. Remove black ball knob and chrome sleeve.
2. Turn threaded rod to the left to increase tension; turn to the right to decrease tension.

## CARRIAGE TENSION SPRING ADJUSTMENT PROCEDURE

Carriage adjustments should be made with the grid irons in place and allowance for product weight.

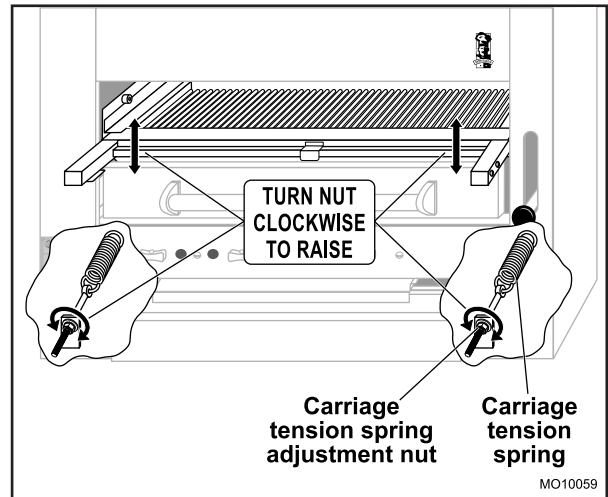


Figure 16. Carriage Tension Spring

1. Locate the carriage tension spring adjustment nut. The adjustment nut is accessible from the front as follows:

#### Model Nos. 36W36 and 43W36:

Through lower compartment.

#### Model Nos. 136W36 and V136W36:

Behind valve panel.

#### Model Nos. C36, C45, 236W36 and 243W36:

Behind left and right front panels.

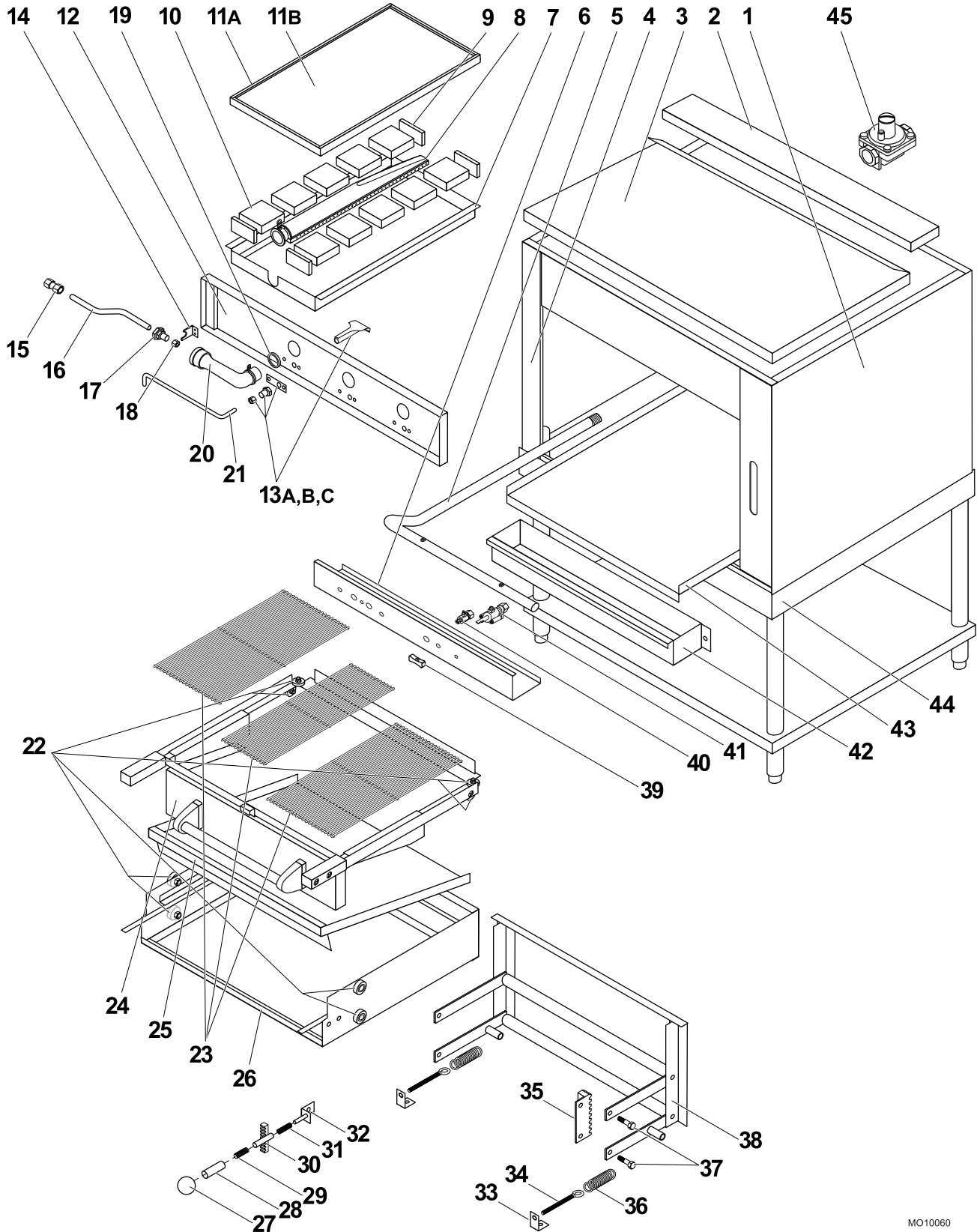
2. Turn nut clockwise to increase tension or counterclockwise to decrease tension.
3. If one side of the grid is lower than the other side, turn the adjustment nut on the low side clockwise to level the grid.

# TROUBLESHOOTING CHART

SYMPTOM	CAUSE	REMEDY
Pilot burner flames are burning yellow.	Gas too rich	Perform the <i>Pilot Burner Adjustment Procedure</i> .
	Clogged pilot air passages	Perform the <i>Pilot Burner Orifice Removal and Replacement Procedure</i> .
	Pilot not properly adjusted	Perform the <i>Pilot Adjustment Valve Adjustment Procedure</i> .
Pilot burner flames are less than or more than 1/2".	Pilot not properly adjusted	Perform the <i>Pilot Burner Adjustment Procedure</i> .
	Clogged pilot burner	Replace pilot burner.
One or more pilot burner flames cannot be adjusted.	Faulty pilot burner or orifice	Perform the <i>Pilot Burner Removal and Replacement Procedure</i> or <i>Orifice Removal and Replacement Procedure</i> as applicable.
	Faulty pilot valve	Perform the <i>Pilot Burner Valve Removal and Replacement Procedure</i> .
Burner flames burning yellow.	Incorrect gas pressure or secondary air	Check gas pressure. Adjust or clean air mixer.
One or more burner flames cannot be adjusted.	Dirty Venturi passage	Perform the <i>Main Burner Orifice Removal and Replacement Procedure</i> .
	Incorrect gas pressure	Check and adjust gas pressure.
	Ceramics cracked, broken or missing.	Replace damaged or missing ceramics. See <i>Installation &amp; Operation Manual</i> .
	Faulty burner valve	Perform the <i>Main Burner Removal and Replacement Procedure</i> .

<b>SYMPTOM</b>	<b>CAUSE</b>	<b>REMEDY</b>
The heat of one or more burners is not uniform over the surface of the ceramic tiles.	<p>Clogged burner ports</p> <p>Broken or missing ceramics</p> <p>Dirty venturi passage</p> <p>Wrong gas pressure</p>	<p>Clean burner ports or perform the <i>Main Burner Removal and Replacement Procedure</i>.</p> <p>Replace broken or missing ceramics.</p> <p>Clean air mixer and venturi.</p> <p>Check and adjust gas pressure.</p>
Carriage assembly will not stay at a set height position.	<p>Improper handle spring tension adjustment</p> <p>Worn or broken gear with bracket</p>	<p>Perform the <i>Handle Tension Adjustment Procedure</i>.</p> <p>Perform the <i>Gear with Bracket Removal and Replacement Procedure</i>.</p>
Carriage assembly moves up and down too easily or too hard.	Improper carriage spring tension adjustment	Perform the <i>Carriage Tension Spring Adjustment Procedure</i> .

# C36 & C45 EXPLODED VIEW



MO10060

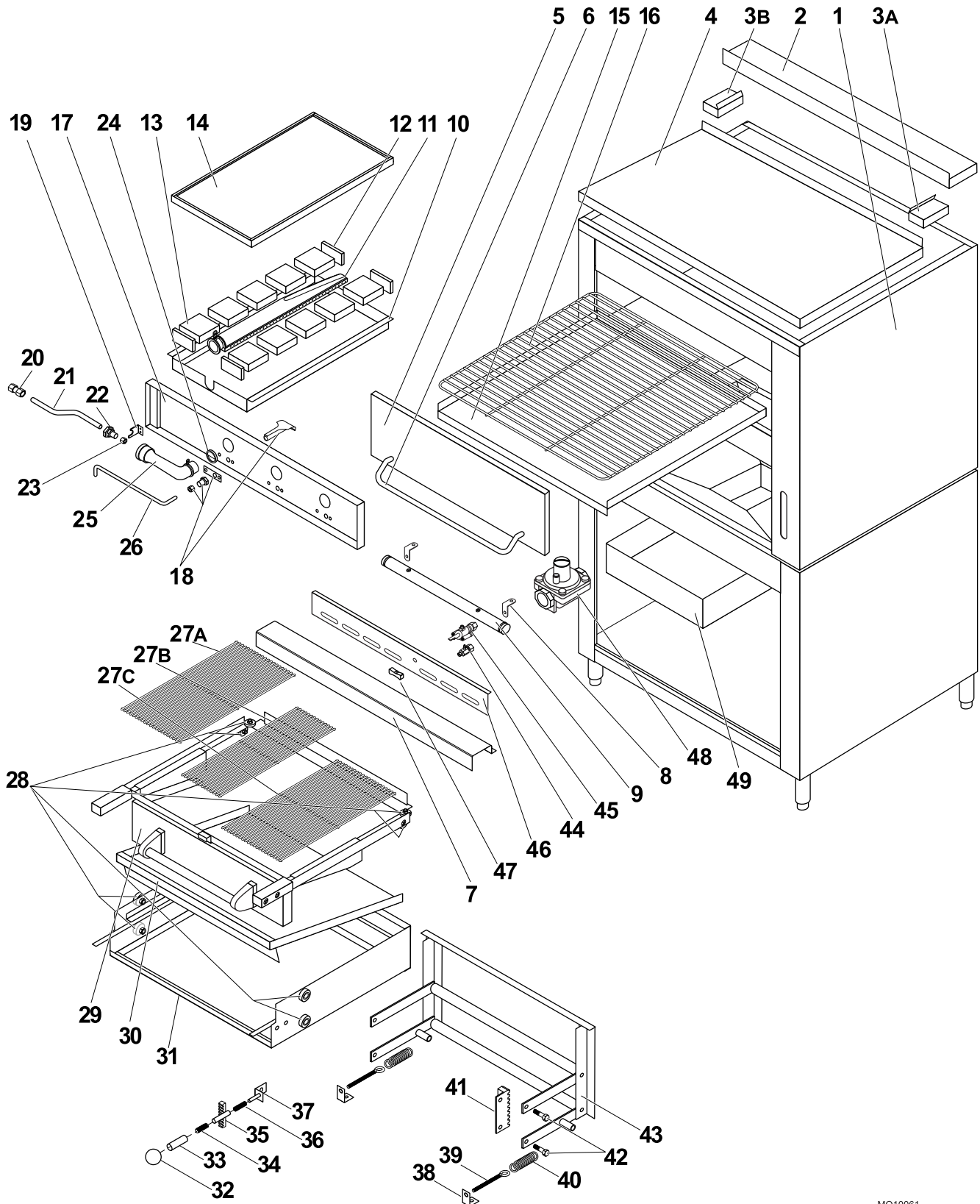
ITEM	PART NUMBERS		DESCRIPTION
	C36 236W36	C45 243W36	
1	12925-9	12925-9	PANEL, RIGHT SIDE
2A	25442-8	25442-8	FLUE, RIGHT SIDE
2B	25440-1	25440-1	FLUE, LEFT SIDE
2C	12610-1	15391-5	FLUE DEFLECTOR
3	15355-9	15385-0	EXTERIOR TOP
4	12923-2	12923-2	PANEL, LEFT SIDE
5	1100-2	1100-2	MANIFOLD
6	15367-2	15392-3	VALVE CONTROL PANEL
7	15211-0	15211-0	FRAME, BURNER ASSEMBLY
8	3511-4	3511-4	BURNER W/SET SCREW
9	11614-9	11614-9	INSULATOR, CERAMIC
10	11611-4	11611-4	CERAMIC, LARGE
10A	28387-8	28387-8	CERAMIC KIT (10 ea. 11611-4 Large Ceramics; 4 ea. 11614-9 Ceramic insulators)
11A	15352-4	15383-4	HEAT SHIELD
11B	1430-3	1430-3	INSULATION
12	151 82-3	15295-1	FIRE BOX FRONT ASSEMBLY
13A	11769-2	11769-2	PILOT BURNER HEX COMP. FITTING
13B	2193-8	2193-8	PILOT BURNER ORIFICE – NAT
13C	2194-6	2194-6	PILOT BURNER ORIFICE – LP
14	3397-9	3397-9	BRACKET, ORIFICE
15	1280-7	1280-7	UNION, TUBING
16	1252-1	1252-1	TUBING, STEEL
17	6378-9	6378-9	BURNER, ORIFICE HEX COMP. FITTING
18A	4342-0	4342-0	BURNER, ORIFICE – LP #49
18B	17130-1	17130-1	BURNER, ORIFICE – NAT #32
19	20923-6	20923-6	GASKET, VENTURI
20	15216-1	15216-1	VENTURI, AIR MIXER ASSEMBLY
21	1224-6	1224-6	TUBING, ALUMINUM
22	3396-0	3396-0	BEARING, W/ ASSEMBLY

ITEM	PART NUMBERS		DESCRIPTION
	C36 236W36	C45 243W36	
23A	1601-2	1601-2	GRID IRON, LEFT
23B	N/A	1602-0	GRID IRON, CENTER
23C	1600-4	1600-4	GRID IRON, RIGHT
24	38331-7	38040-7	GRID FRAME ASSEMBLY
25	2549-1	3548-3	DRIP DEFLECTOR
26	4655-8	4657-4	CARRIAGE ASSEMBLY
27	2033-8	2033-8	KNOB, BLACK BALL
28	3504-1	3504-1	HANDLE, SLEEVE
29	3506-8	3506-8	THREADED ROD
30	3503-3	3503-3	TUBE AND GEAR ASSEMBLY
31	32756-5	32756-5	SPRING, HANDLE
32	14442-8	14442-8	HANDLE ASSEMBLY BRACKET
33	15244-7	15244-7	CARRIAGE SPRING MTG. BRACKET
34	1938-0	1938-0	EYE BOLT
35	3507-6	3507-6	GEAR, W/ANGLE BRACKET
36	34258-0	2034-6	CARRIAGE SPRING
37	28365-7	28365-7	CARRIAGE BOLT
38	13096-6	13101-6	STABILIZER UNIT ASSEMBLY
39	2002-8	2002-8	VALVE HANDLE W/SET SCREW
40	1000-6	1000-6	VALVE, PILOT
41	1007-3	1007-3	VALVE, BURNER
42A	6604-4	6604-4	HORIZONTAL GREASE CONTAINER – PTD
42B	6603-6	6603-6	HORIZONTAL GREASE CONTAINER – S/S
43	15246-3	15366-4	DRIP TRAY
44	13064-8	13065-6	STAND, MODULAR – PTD
45A	14605-6	14605-6	GAS PRESSURE REGULATOR – NAT.
45B	1040-5	1040-5	GAS PRESSURE REGULATOR – LP

# NOTES

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# 36W36 & 43W36 EXPLODED VIEW



MO10061

ITEM	PART NUMBERS		DESCRIPTION
	36W36	43W36	
1	15168-8	15287-0	PANEL, BACK & SIDE
2	15233-1	32069-2	FALSE TOP, REAR
3A	15238-2	32075-7	FLUE, LEFT SIDE
3B	15239-0	32076-5	FLUE, RIGHT SIDE
4	15232-3	15232-3	FALSE TOP, FRONT
5	15609-4	31642-3	DOOR ASSEMBLY
6	3173-9	3173-9	HANDLE
7	15187-4	15305-2	GUARD RAIL ASSEMBLY
8	6137-9	6137-9	VALVE BRACKET
9	1073-1	15303-6	MANIFOLD
10	3544-0	3544-0	FRAME BURNER ASSEMBLY
11	3511-4	3511-4	BURNER W/HDW
12	11614-9	11614-9	CERAMIC INSULATOR
13	11611-4	11611-4	CERAMIC, LARGE
13A	28387-8	28387-8	CERAMIC KIT (10 ea. 11611-4 Large Ceramics; 4 ea. 11614-9 Ceramic insulators)
14	15359-1	15359-1	HEAT SHIELD
15	15223-4	31645-8	OVEN BOTTOM LINER
16	1604-7	1579-2	WIRE RACK
17	15182-3	15295-1	FIRE BOX FRONT ASSEMBLY
18A	11769-2	11769-2	PILOT BURNER ASSEMBLY – NAT
18B	15432-6	15432-6	PILOT BURNER ASSEMBLY – LP
18C	2193-8	2193-8	ORIFICE – NAT
18D	2194-6	2194-6	ORIFICE – LP
19	3397-9	3397-9	ORIFICE BRACKET ASSEMBLY
20	1280-7	1280-7	UNION, TUBING
21	1252-1	1252-1	TUBING, STEEL
22	6378-9	6378-9	HEX COMP. FITTING ASSEMBLY
23A	6377-0	6377-0	ORIFICE – NAT
23B	2278-0	2278-0	ORIFICE – LP
24	20923-6	20923-6	GASKET, VENTURI

ITEM	PART NUMBERS		DESCRIPTION
	36W36	43W36	
25	15216-1	15216-1	VENTURI
26	1231 -9	1231 -9	TUBING, ALUMINUM
27A	1601-2	1601-2	GRID IRON - LEFT
27B	N/A	1602-0	GRID IRON- CENTER
27C	1601-2	1601-2	GRID IRON - RIGHT
28	3396-0	3396-0	BEARING ASSEMBLY
29	32376-4	38040-7	GRID FRAME ASSEMBLY/BEARING
30	3547-5	3548-3	DRIP DEFLECTOR
31	4660-4	4661-2	CARRIAGE ASSEMBLY
32	2033-8	2033-8	KNOB, BLACK BALL
33	3504-1	3504-1	SLEEVE
34	3506-8	3506-8	THREADED ROD
35	3503-3	3503-3	TUBE AND GEAR ASSEMBLY
36	23753-1	23753-1	SPRING, HANDLE
37	14442-8	14442-8	HANDLE ASSEMBLY BRACKET
38	15244-7	15244-7	BRACKET, CARRIAGE SPRING
39	1938-0	1938-0	EYE BOLT
40	34258-0	2034-6	CARRIAGE SPRING
41	3507-6	3507-6	GEAR, W/ANGLE BRACKET
42	28365-7	28365-7	CARRIAGE BOLT
43	13108-3	13109-1	STABILIZER UNIT ASSEMBLY
44	1000-6	1000-6	PILOT VALVE
45	1007-3	1007-3	VALVE
46	15267-6	15333-8	PANEL, VALVE CONTROL
47	2002-8	2002-8	HANDLE, VALVE, W/SET SCREW
48A	14605-6	14605-6	REGULATOR, GAS PRESSURE – NAT.
48B	1040-5	1040-5	REGULATOR, GAS PRESSURE – LP
49	4291-9	4291-9	GREASE DRAWER, 14" X 26 1/2" X 4"

## 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, Latest Addendum.
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.***



**SAVE THESE INSTRUCTIONS  
FOR FUTURE USE.**

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**The MONTAGUE Company**

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