

INSTRUCTION MANUAL

Destination Country: United Kingdom, Ireland

MONTAGUE

Gas Fired Salamander

**MODELS:
SBE3418 & SBE3618**

It is required by law that all gas appliances are installed by competent persons in accordance with the LOCAL GAS SAFETY REGULATIONS. Failure to install appliance correctly can lead to prosecution. It is in your own interests and that of safety to insure that there is compliance with the law.

IF YOU SMELL GAS

1. TURN OFF THE APPLIANCE AT THE GAS INLET COCK AND OPEN ALL DOORS AND WINDOWS.
2. DO NOT OPERATE ANY ELECTRICAL SWITCHES AND EXTINGUISH ALL NAKED FLAMES.
3. CONTACT THE LOCAL GAS AUTHORITY IMMEDIATELY.

THE FOLLOWING INSTRUCTIONS SHOULD BE READ CAREFULLY AS THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE TO PROPERTY, PERSONS OR ANIMALS CAUSED BY INCORRECT INSTALLATION OR OPERATION OF THE APPLIANCE.



**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.

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 assumes 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.

STATUTORY REGULATIONS

The installation of this appliance must be carried out by a competent person and in accordance with the relevant regulations, standards, codes of practice, and the related publications of the country of destination.

MODEL DESIGNATIONS

SBE3418	34" (864mm) wide
SBE3618	36" (914mm) wide

GENERAL INFORMATION

1. Check carton or crate for possible damage sustained during transit. Carefully remove unit from carton or crate and again check for damage. Any damage to the appliance must be reported to the carrier immediately.
2. All other packing material must be removed from unit. Any protective material covering stainless steel parts must also be removed.
3. The type of gas and supply pressure that the equipment was set up for at the factory is noted on the data plate and on the packaging. This type of gas supply must be used.
4. Do not remove permanently affixed labels, warnings, or data plates from the appliance, for this may invalidate the manufacturer's warranty.

TECHNICAL SPECIFICATIONS

GAS SUPPLY

The gas pipe connection is made at the top right hand side of the equipment. The size of the pipe work supplying the appliance must not be less than the inlet connection which is 1/2" pipe. An isolating cock is recommended to be close to the appliance to allow shut down during an emergency or routine servicing. After installation, the complete pipe work must be checked for soundness.

DATA PLATE LOCATION

The data plate is readily accessible, located on left hand side of inner liner. It contains all of the pertinent information required by the installer.

INSTALLATION

TABLE A: HEAT INPUT (GROSS) PER BURNER

MODEL	2nd FAMILY, GROUP H		3rd FAMILY, GROUP 3P	
	(G20 @ 20 mbar) NATURAL GAS		(G31 @ 37 mbar) PROPANE	
	Per burner / section		Per burner / section	
	kW	BTU/HR	kW	BTU/HR
SBE3418	12.3	42,000	12.3	42,000
SBE3618	12.3	42,000	12.3	42,000

TABLE B: SETTING PRESSURE INJECTOR SIZE

MODEL	2nd FAMILY, GROUP H				3rd FAMILY, GROUP 3P			
	Setting Pressure (G20 @ 20 mbar)		Injector Size		Setting Pressure G31 @ 37 mbar		Injector Size	
	mbar	"W.C."			mbar	"W.C."		
		I.D.#	mm			I.D. #	mm	
SBE3418	15	6.00	31	3.05	25	10.00	47	1.99
SBE3618	15	6.00	31	3.05	25	10.00	47	1.99

NOTE: The pressure must be measured at the pressure test nipple located on the manifold pipe with the burner lit.

TABLE C: AERATION SHUTTER SETTING / PILOT FLAME LENGTH

MODEL	2nd FAMILY, GROUP H		3rd FAMILY, GROUP 3P		PILOT FLAME LENGTH	
	(G20 @ 20 mbar)		(G31 @37 mbar)			
	NATURAL GAS		PROPANE			
	mm	Ins.	mm	Ins.		
SBE3418	25	1.0	32	1.25	12.5	0.5
SBE3618	25	1.0	32	1.25	12.5	0.5

GENERAL INSTALLATION

SITING

The floor on which the range and salamander broiler are to be sited must be capable of adequately supporting the weight of the appliance and any ancillary equipment. Once in position, check that the unit is level, both front to back and side to side. Adjust, if necessary, using the adjusting foot on each leg of range.

VENTILATION AIR

The following notes are intended to give general guidance. For detailed recommendations, refer to the applicable codes(s) in the country of destination.

Note 1: The room containing the appliance is required to have a permanent air vent. The minimum effective area of the vent is related to the maximum rated heat input of the appliance and shall be 4.5cm² per kW in excess of 7 kW.

Note 2: Air vents should be of such a size to compensate for the effects of any extract fan in the premises.

GAS SUPPLY

The local gas region should be consulted at the installation planning stage in order to establish the availability of an adequate supply of gas and to ensure that the meter is adequate for the required flow rate. The pipe work from the meter to the appliances must be of an appropriate size. Where a number of appliances are installed in a battery, no more than five should be served by any one supply pipe.

All fixed (non-mobile) appliances MUST be fitted with a manual gas cock upstream of the appliance to provide a means of isolation for servicing or cleaning purposes. A union or similar means of disconnection must be provided between the gas cock and the appliance. A manually operable valve must be fitted to the gas supply to the kitchen to enable it to be isolated in an emergency. Wherever practical, this shall be located either outside the kitchen or near to an exit in a readily accessible position.

Where it is not practical to do this, an automatic isolation valve system shall be fitted which can be operated from a readily accessible position near to the exit.

At locations where the manual isolation valve is fitted or the automatic system can be reset, a notice must be fitted stating:

“ALL DOWNSTREAM BURNER AND PILOT VALVES MUST BE TURNED OFF PRIOR TO ATTEMPTING TO RESTORE THE SUPPLY. AFTER EXTENDED SHUT OFF, PURGE BEFORE RESTORING GAS.”

GAS PRESSURE REGULATOR

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

G20 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 (3.45 kPa).

G31 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 (3.45 kPa)

Locate the gas pressure regulator external to the Salamander broiler as near to the unit as possible. The gas pressure regulator must be located out of the heat zone to prevent damage to the regulator.

CLEARANCES

The space in which the range and salamander broiler are to be sited must include the minimum installation clearances to combustible surface shown in Table D.

TABLE D: MINIMUM INSTALLATION CLEARANCES TO COMBUSTIBLE CONSTRUCTION

MODELS	TOP		LEFT SIDE		RIGHT SIDE		REAR		TYPE of BASE
	mm	Ins.	mm	Ins.	mm	Ins.	mm	Ins.	
ALL	914	36	275	11	275	11	50	2	NonCombustible

INSTALLATION PROCEDURE

Carefully remove salamander broiler from crate. All packing material must be removed from the unit. On stainless steel units, the protective material covering the stainless must be removed immediately after unit is installed.

SETTING IN PLACE

Counter Installation:

Level unit by placing shim under low side.

Wall Mounted Installation:

Must be installed on **noncombustible wall only**. Remove lower bracket from back of salamander broiler. Attach bracket securely to wall at the desired height and location as shown in FIG. 1. Place unit so that the broiler mounted bracket engages the wall bracket.

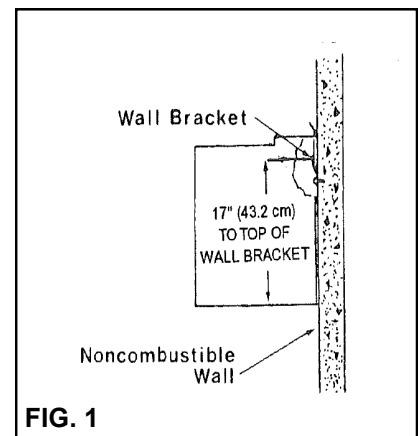


FIG. 1

Range Mounted Installation:

Model **SBE3418**—To be mounted on reinforced high shelf for installation on any 34" wide section of GRIZZLY medium duty range, (models GE26, GEO, GEOO, GE260, GE2616, GE1626, GE2626, and GE60 series) as follows:

1. Lift the reinforced high shelf above the range and slide channels into position on the range body. Secure with screws through the holes that are provided in the range body.
2. Lift salamander broiler over the flue outlet of high shelf and set unit in place on shelf.
3. Align holes in high shelf with holes in bottom of broiler. Secure broiler to high shelf using four 1/4-20 x 3/4 cap screws and washers which are provided.
4. Attach the bottom cover panel to the underside of the broiler using the two screws that are provided. The panel should cover the underside of the broiler from the front of the unit to the front edge of the shelf.

INSTALLATION

INSTALLING CERAMIC RADIANTS

1. Insert ceramic ends at each corner of the burner frame (4 required per burner).
2. Tilt ceramic radiant sideways to clear burner and frame assembly, then lower radiant into position with one flange resting on burner ledge and one flange resting on frame ledge.
3. Install the remaining radiants so that five (5) radiants are located on each side of the burner.

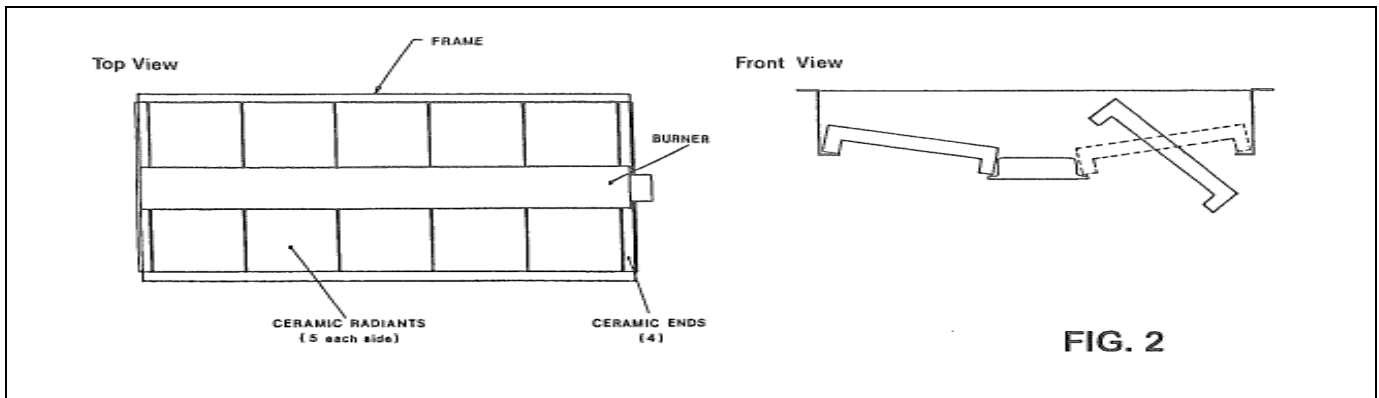


FIG. 2

ADJUSTMENT OF GRID AND CARRIAGE:

Adjust grid for ease of operation (Figure 3): Remove right front panel for access to adjustment nut. To increase tension, turn adjustment nut clockwise. To decrease tension, turn counterclockwise.

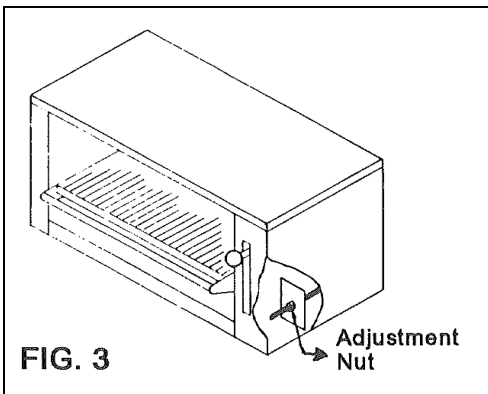
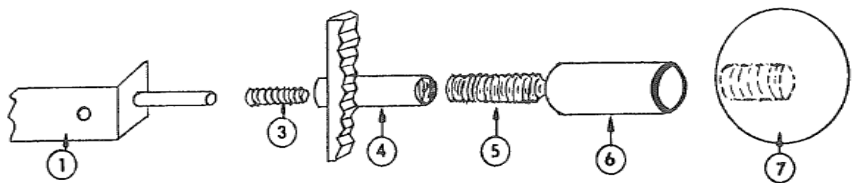


FIG. 3



CARRIAGE POSITION HANDLE ASSEMBLY			
Part No.	Description	Part No.	Description
1. ----	Arm, Adjustment	5. 3506-8	Threaded Rod
3. 2031-1	Spring	6. 3504-1	Sleeve
4. 3502-5	Tube & Gear Assy.	7. 2033-8	Knob, Rear Ball

FIG. 4

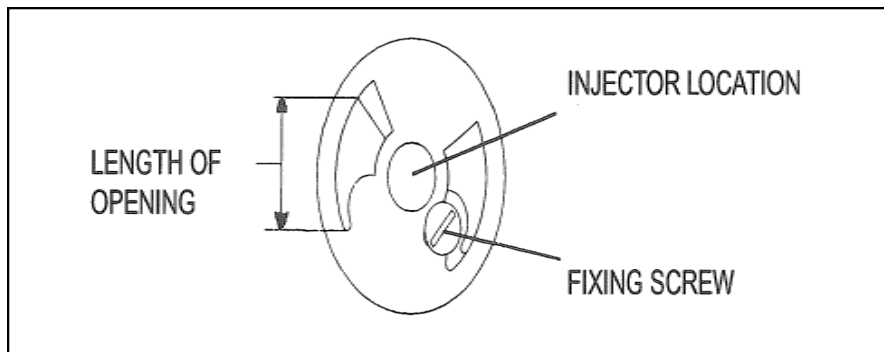
COMMISSIONING

The whole of the gas installation, including the meter, should be inspected, purged, and tested for soundness in accordance with the codes of the country of destination.

1. Ensure that the gas tap is in the “●” position and turn on the main gas supply. Light the pilot in accordance with the User’s Instructions.
2. Connect a U-gauge manometer to the pressure test point on the manifold. Turn the gas tap to the full “flame” position.
3. Check that the setting pressure is correct, per Table B on page 2. If necessary, adjust the pressure governor to give the required setting.

BURNER ADJUSTMENT

1. Check that the aeration shutter is set to provide the required opening, per Table C, on page 2. Adjust if necessary (See Figure 5).



- A. Light pilot in accordance with the User’s Instructions.
- B. Check that the length of the pilot flame is correct, per Table C, on page 2.

The pilot flame should envelop the tip of the thermocouple. The pilot flame can be viewed through the opening in front of the broiler compartment.

Replace the control access panel.

Hand the User’s Instructions to the user or purchaser for retention and instruct them in the efficient and safe operation of the appliance.

Tell the user of the location of the gas isolation cock for use in an emergency.

Leave this Installation and Service Instruction Manual with the user or purchaser.

MAINTENANCE

MAINTENANCE AND SERVICING INSTRUCTIONS

Regular servicing by a competent person is recommended to ensure the continued safe and efficient performance of the appliance.

A list of Authorized Service Agents can be obtained from our Service Department at the following address:

**FRIALATOR INTERNATIONAL, LTD.
4, HEATON COURT, OFF RISLEY ROAD
BIRCHWOOD, WARRINGTON, WA3 6QU
Telephone: (01925) 821280
Fax: (01925) 815653**

WARNING: Turn off the gas supply to the appliance at the service cock before commencing any servicing work.

IMPORTANT: Test for gas soundness on completion of any servicing work.

GAS TAPS

Re-greasing of the taps is not recommended. If the tap spindles become seized or difficult to turn, refer to the Replacement of Parts section in this manual.

CLEANING BURNER HEAD

1. Remove top panel.
2. Remove top liner panel with insulation.
3. Remove ceramic radiants from the burner frame assembly.
4. Remove screw from left end of burner head.
5. Loosen thumb screw holding burner venturi in place.
6. Remove burner head.
7. Clean the burner with a stiff scrubbing brush and shake well to ensure that the ports are clear.
8. Reassemble in the reverse order.

CLEANING BURNER VENTURI

1. Remove top panel.
2. Remove right control panel.
3. Disconnect injector fitting and remove.
4. Loosen thumb screw and slide venturi out of the burner head.
5. Clean the venturi in hot soapy water with a stiff brush.
6. Rinse and shake well to remove any debris.
7. Reassemble in reverse order.

CLEANING PILOT BURNER

1. Disconnect the pilot gas supply tubing from the pilot.
2. Remove the pilot injector.
3. Clean by blowing through or washing. Do not use wire to clear the pilot injector.
4. Reassemble in the reverse order.

MISCELLANEOUS

1. Wire brush the surface of the grid to remove baked on material, wash with hot water, dry thoroughly and reassemble.
2. Clean out the grease container and wash with soapy hot water. Dry thoroughly.
3. Wipe exposed cleanable surfaces with a mild detergent and hot water. Stubborn residue may be removed with a lightweight non-metallic scouring pad. Stainless steel areas should be washed with mild detergent, hot water and a soft cloth. If necessary to use a non-metallic scouring pad always rub in the direction of the grain in the metal to prevent scratching. **NEVER USE STEEL WOOL.**
4. Check the operation of the thermocouple and flame safety device by lighting the pilot and then blowing it out. Listen for the flame failure valve clicking closed. This action must occur within 60 seconds of extinguishing the pilot.

MAINTENANCE

RENEWAL PARTS

WARNING: Disconnect the gas supply to the appliance at the service cock at the main before commencing any servicing work.

IMPORTANT: Test for gas soundness on completion of any servicing work.

<u>ITEM</u>	<u>PART NO.</u>	<u>DESCRIPTION</u>
1	26622-1	FLAME FAILURE VALVE
2	26179-3	PILOT BURNER
3	26180-7	INJECTOR - G20 NATURAL GAS
4	26181-5	INJECTOR - G31 LP GAS
5	26186-6	THERMOCOUPLE - M8X1 600mm
6	26586-1	SLEEVE, COMPRESSION - 1/4" TUBE
7	26173-4	NUT, COMPRESSION - 1/4" TUBE
8	26700-7	BURNER
9	06827-6	VENTURI - SBE3418
10	06826-8	VENTURI - SBE3618
11	15827-5	INSULATOR, CERAMIC
12	11611-4	RADIANT, CERAMIC
13	02002-8	HANDLE, VALVE
14	09006-9	GRID
15	02033-8	KNOB, GRID FRAME
16	02013-3	BEARINGS, GRID FRAME
17	09198-7	CONTAINER, DRIP

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 cause cancer, birth defects or other reproductive harm.

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.

The diagram shows a rectangular frame containing four boxes. The first three boxes are of equal size and are arranged horizontally. The fourth box is smaller and is positioned to the right of the other three. Three lines connect the labels 'Model No.', 'Change No.', and 'Serial No.' from the text above to the first three boxes respectively.

SBE3418 & SBE3618 Name Plate

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P/N 26715-5 3/97