

INSTRUCTION MANUAL

SERVICE & MAINTENANCE

MONTAGUE REFRIGERATED / FROZEN CHEF BASES & PREP TABLES



MODEL(S):

RB-36-SC—RB-108-SC

RB-36-R—RB-108-R

FB36-SC FREEZER—FB-108-SC FREEZER

FB-36-R FREEZER—FB-108-R FREEZER

PT-36-SC—PT-96-SC

PT-36-R—PT-96-R

**These instructions should be read thoroughly before attempting installation.
Set up and installation should be performed by qualified installation personnel.**

**PLEASE RETAIN THIS MANUAL
FOR FUTURE REFERENCE.**



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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 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.

The Refrigeration and Freezer bases are produced with the best possible material 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 EQUIPMENT AND/OR INJURY TO THE OPERATOR.

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:

The installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance. Qualified 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, N.F.P.A. No. 70– latest addenda.

READ CAREFULLY AND FOLLOW THESE INSTRUCTIONS

THIS 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.

PROVISIONS MUST BE MADE FOR ADEQUATE AIR SUPPLY TO THE UNIT.

INTRODUCTION

NOTE: Sections of this manual are 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.

MONTAGUE MODELS

Montague RB-SC and RB-R models are refrigerated Chef Base units available in different lengths from 36 to 108 inches in width. These units are available as medium temperature refrigerated or low temperature freezer storage compartments. Montague PT-SC and PT-R models are refrigerated Prep Tables available in different lengths from 36 to 96 inches. These units are available with a medium temperature refrigerated storage compartment, medium temperature pan chiller and food prep surface. The condensing systems are designed to be installed with minimal clearance to walls or other equipment.

These models are available as self-contained or remote. Standard features on these models include:

- Electronic temperature control
- All stainless steel construction
- 6” legs for (RB-R) models
- Double or single wide drawers
- Display: 3 digit display w/ sign and decimal point.
- Six status LED

MODELS AVAILABLE

SELF-CONTAINED (RB-SC)	REMOTE (RB-R)	SELF-CONTAINED (FB-SC)	REMOTE (FB-R)	SELF - CONTAINED (PT-SC)	REMOTE (PT-R)
RB-36-SC	RB-36-R	FB-36-SC	FB-36-R	PT-36-SC	PT-36-R
RB-48-SC	RB-48-R	FB-48-SC	FB-48-R	PT-48-SC	PT-48-R
RB-60-SC	RB-60-R	FB-60-SC	FB-60-R	PT-60-SC	PT-60-R
RB-72-SC	RB-72-R	FB-72-SC	FB-72-R	PT-72-SC	PT-72-R
RB-84-SC	RB-84-R	FB-84-SC	FB-84-R	PT-84-SC	PT-84-R
RB-96-SC	RB-96-R	FB-96-SC	FB-96-R	PT-96-SC	PT-96-R
RB-108-SC	RB-108-R	FB-108-SC	FB-108-R		

* Available options include: Marine edge exterior top in all different models.

THE SERIAL TAG

The serial tag is a label permanently affixed to every unit on which vital electrical and refrigeration data about your Montague product, is recorded as well as model and serial number. This tag is located inside the storage cabinet on all standard Self-contained (RB-SC) or Remote (RB-R) model refrigerated equipment stand units. Prior to installation, test the electrical service to assure that it agrees with the specifications of the equipment marked on the serial tag.

READING THE SERIAL MODEL:

- Serial = The permanent ID# of your Montague unit
- Model = The model # of your Montague unit
- Volts = Voltage
- Hz = Cycle
- Heaters (freezers only) = Number of Heaters
- Total Amps = Maximum Amp draw
- Minimum Circuit = Minimum Circuit Ampacity
- Maximum Amps Protection = Breaker size
- Refrigerant = Refrigerant type and amount used
- Design Pressure = Maximum operating pressures

EXAMPLE:

THE MONTAGUE CO.		
HAYWARD – CALIFORNIA		
	MOD:	
	SER:	
VOLTS:	HZ:	PH:
TOTAL AMPS:		
MIN CIRCUIT AMPACITY:		
	<u>DESIGN PRESSURE</u>	
	<u>(PSIG)</u>	
HIGH SIDE:		LOW SIDE:
REFRIGERANT:	LBS:	OZ:
DESIGNED AS COMMERCIAL COOKING EQUIPMENT, INTENDED FOR OTHER THAN HOUSEHOLD USE.		
(DESTINE A UN USAGE AUTRE QUE DOMESTIQUE.)		
P/N:59935-2		

Figure 1.

SERIAL NUMBER LOCATION

Always have the serial number of your unit available when calling Parts & Service.

The serial number is on the nameplate that also includes the model number. A typical identification plate is shown in Figure 1.

ROUTINE MAINTANANCE SCHEDULE

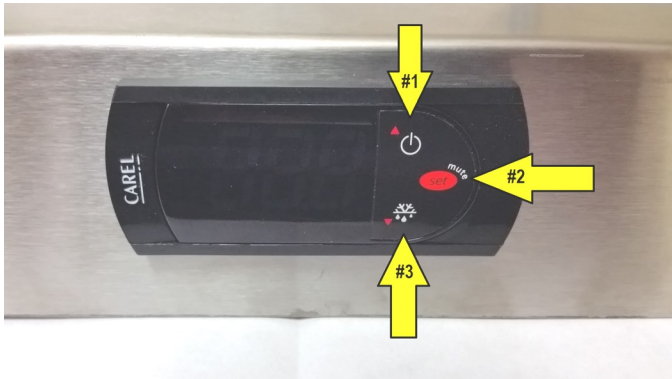
NOTE: THE FOLLOWING PREVENTATIVE MAINTENANCE SCHEDULE SHOULD BE APPLIED TO ENSURE EFFICIENT OPERATION AND EXTEND THE LIFE CYCLE OF YOUR EQUIPMENT.

MAINTENANCE SCHEDULE				
	DAILY	WEEKLY	BI-WEEKLY	MONTHLY
CLEAN STORAGE CABINET		X		
INSPECT GASKETS		X		
CLEAN CONDENSING FILTER		X		
CLEAN CONDENSING COIL				X
STRAIGHTEN CONDENSER COIL FINS				X
FULL DEFROST				X
CLEAN CUTTING BOARD	X			

SERVICE

REFRIGERATION - MEDIUM TEMP

USING THE CAREL DIGITAL CONTROLLER



1. Up arrow button / Power button
2. Set button
3. Down arrow button

“OPERATIONAL” MODE



When the digital controller is running, the temperature of the refrigerated base will be displayed as shown in the photo.

ATTENTION: When you are ready to verify the temperatures set point and / or make adjustments please use the following steps :

“TEMPERATURE SET POINT” MODE



1. Hold down the “set” button (#2) for two seconds until a flashing temperature is shown. This parameter should be set to “35.0” which will reflect your temperature set point.
2. If an adjustment needs to be made to the set temperature, use the “up arrow” button (#1) or the “down arrow” button (#3) to adjust the temperature. Press the “set” button (#2) to save your adjustment. The display will again show the temperature of the refrigerated base.

“OFF” MODE



If for any reason your digital controller is displaying a flashing “Temperature / OFF” your digital controller is in “OFF” mode. To return to the “ON” mode, press and hold the “Up Arrow” button (#1) for five seconds and the display will show the current refrigerated base temperature only.

SERVICE

REFRIGERATION - MEDIUM TEMP

“REFRIGERATION DIFFERENTIAL” MODE



1. Hold down the “**set**” button (#2) for at least five seconds until flashing “**PS**” is shown. Press the “**up arrow**” button (#1) to reach the flashing “**rd**” and press the “**set**” button (#2) once. Make sure that this is set to “**5.0**”, this your refrigeration differential.
2. If an adjustment needs to be made to the set temperature, use the “**up arrow**” button (#1) or the “**down arrow**” button (#3) to adjust the temperature. Press the “**set**” button (#2) to save your adjustment. Doing this will send you back to the menu showing a flashing “**rd**”.

“DEFROST INTERVAL” MODE



1. Press the “**up arrow**” button (#1) to display the “**di**” parameter as shown and press the “**set**” button (#2) once. Make sure that this is set to “**2**”, this is equivalent to how often the unit will begin defrost mode (every 2 hours).
2. If an adjustment needs to be made use the

“**up arrow**” button (#1) or the “**down arrow**” button (#3) to adjust the hour. Press the “**set**” button (#2) to save your adjustment. Doing this will send you back to the hidden menu showing a flashing “**di**”.

“DEFROST PERIOD” MODE



1. Press the “**up arrow**” button (#1) to display the “**dp**” parameter as shown and press the “**set**” button (#2) once. Make sure that this is set to “**10**”, this is equivalent to how long the unit will be in defrost mode (10 minutes).
2. If an adjustment needs to be made use the “**up arrow**” button (#1) or the “**down arrow**” button (#3) to adjust the hour. Press and hold the “**set**” button (#2) to save your adjustment. Doing this will send you back to operational mode.

“OFF” MODE



1. If for any reason your digital thermostat is displaying a flashing “**Temperature/Off**” your digital thermostat is in “**Off**” mode. To return to the “**On**” mode, press and hold the

SERVICE

REFRIGERATION - MEDIUM TEMP

“**Up Arrow**” button (#1) for five seconds and the display will show the current refrigerated base temperature only.

TEMPERATURE PROBE ERROR



If for any reason your digital thermostat is displaying a flashing “**E0**”, it means that there is an error with the temperature probe. This is due to either a loose connection or a damaged temperature probe. Please inspect both the connection and the temperature probe.

“MANUAL DEFROST” MODE

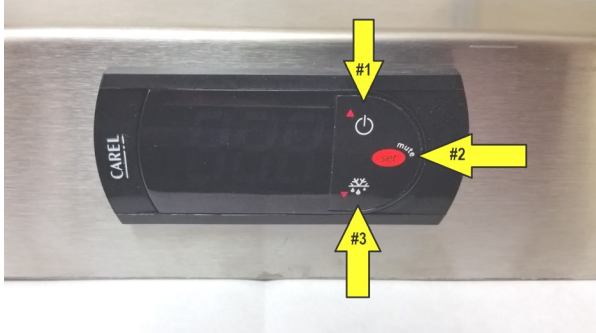


If for any reason you need to initiate a “Manual Defrost”, simply hold the “**down arrow**” button (#3) for five seconds and digital thermostat will enter “Manual Defrost Mode”. During this time, the display will cycle back and forth displaying “**Temperature/Def**”. To return to the “**On**” mode, press and hold the “**Down Arrow**” button (#3) for five seconds and the display will show the current refrigerated base temperature only.

SERVICE

FREEZER - LOW TEMP

USING THE CAREL DIGITAL CONTROLLER



1. Up arrow button / Power button
2. Set button
3. Down arrow button

“OPERATIONAL” MODE



When the digital thermostat is running, the temperature of the freezer base will be displayed as shown in the photo.

ATTENTION: When you are ready to verify the temperature set point and / or make adjustments, please use the following steps:

“TEMPERATURE SET POINT” MODE



1. Hold down the “set” button (#2) for two seconds until a flashing temperature is

This parameter should be set to “0.0” which will reflect your temperature set point.

2. If an adjustment needs to be made to the set temperature, use the “up arrow” button (#1) or the “down arrow” button (#3) to adjust the temperature. Press the “set” button (#2) to save your adjustment. The display will again show the temperature of the freezer base.

“FREEZER DIFFERENTIAL” MODE



1. Hold down the “set” button (#2) for at least five seconds until a flashing “PS” is shown. Press the “up arrow” button (#1) to reach the flashing “rd” and press the “set” button (#2) once. Make sure that this is set to “5.0”, this is your refrigeration differential.
2. If an adjustment needs to be made to the set temperature, use the “up arrow” button (#1) or the “down arrow” button (#3) to adjust the temperature. Press the “set” button (#2) to save your adjustment. Doing this will send you back to the menu showing a flashing “rd”.

SERVICE

FREEZER - LOW TEMP

“DEFROST INTERVAL” MODE



1. Press the **“Up Arrow”** button (#1) to display the **“dl”** parameter as shown and press the **“set”** button (#2) once. Make sure that this is set to **“4”**, this is equivalent to how often the unit will begin defrost mode (every 4 hours).
2. If an adjustment needs to be made, use the **“up arrow”** button (#1) or the **“down arrow”** button (#3) to adjust the hour. Press the **“set”** button (#2) to save your adjustment. Doing this will send you back to the hidden menu showing a flashing **“dl”**.

“DEFROST PERIOD” MODE



1. Press the **“up arrow”** button (#1) to display **“dp”** parameter as shown and press the **“set”** button (#2) once. Make sure that this is set to **“45”**, this is equivalent to how long the unit will be in defrost mode (45 minutes).
2. If an adjustment needs to be made, use the **“up arrow”** button (#1) or the **“down arrow”** button (#3) to adjust the hour. Press

and hold the **“set”** button (#2) to save your adjustment. Doing this will send you back to operational mode.

***NOTE:** THE DIGITAL THERMOSTAT IS ULTIMATELY SET TO TERMINATE DEFROST BY TEMPERATURE, WHICH IS SET TO 55 DEGREES. IF THE TEMPERATURE OF THE EVAPORATOR COIL REACHES 55 DEGREES BEFORE THE DEFROST PERIOD OF 45 MINUTES HAS LAPSED, THE DIGITAL THERMOSTAT WILL TERMINATE THE DEFROST PERIOD EARLY.

“OFF” MODE



If for any reason your digital thermostat is displaying a flashing **“Temperature/Off”** your pan chiller is in **“Off”** mode. To return to the **“On”** mode, press and hold the **“up arrow”** button (#1) for five seconds and the display will show the current freezer base temperature only.

SERVICE

FREEZER - LOW TEMP

“MANUAL DEFROST” MODE



If for any reason you need to initiate a “Manual Defrost”, simply hold the “**down arrow**” button (#3) for five seconds and the digital thermostat will enter “Manual Defrost Mode”. During this time, the display will cycle back and forth displaying “**Temperatur/def**”. To return to the “On” mode, press and hold the “**Down Arrow**” button (#3) for five seconds and the display will show the current freezer base temperature only.

TEMPERATURE PROBE ERROR



If for any reason your digital thermostat is displaying a flashing “**E1**” it means that there is an error with the temperature probe 2 which is reading the temperature of the evaporator coil for defrost termination. This is due to either a loose connection or a damaged temperature probe. Please inspect both the connection and the temperature probe.

TEMPERATURE PROBE ERROR



If for any reason your digital thermostat is displaying a flashing “**E0**” it means that there is an error with the temperature probe 1 which is reading the freezer box temperature. This is due to either a loose connection or a damaged temperature probe. Please inspect both the connection and the temperature probe.

SERVICE

ACCESSING CONDENSING COIL

Condensing units on self contained models can be accessed by removing the louvered panel on the front of the unit. Lift access panel up and pull outward to remove.

Filter should be cleaned weekly. It is our recommendation to have an extra condenser filter on hand for your unit.



Louvered Panel



Condenser Filter Cleaning

After removing the louvered panel, remove the magnetic condenser filter by pulling the filter framing away from the condenser.



Condenser Filter

SERVICE

ACCESSING CONDENSING COIL

Condenser Coil should be cleaned regularly to allow air circulation that will ensure proper operation and efficiency. Failure to clean the coil at regular intervals can cause compressor failure and/or malfunction and will void the warranty. A minimum of a monthly cleaning is required.

(See operating instructions to prevent premature failure of components.)

NOTE: CONDENSER COIL FINS SHOULD BE STRAIGHTEND IF NECESSARY TO ALLOW PROPER AIR CIRCULATION



Condensing Coil

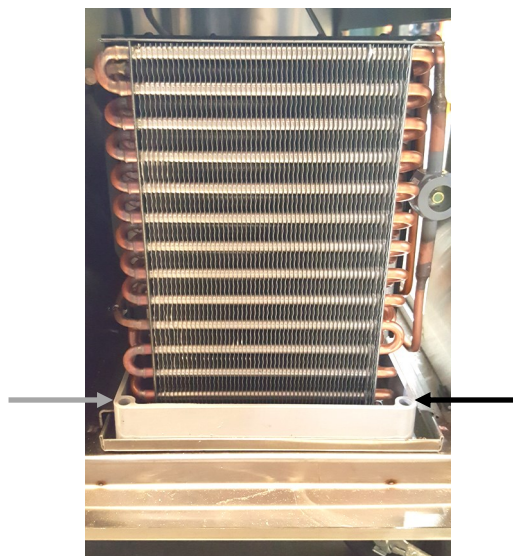
WARNING: ANY SERVICE TO THE CONDENSING UNIT MUST BE PERFORMED BY AN AUTHORIZED & TRAINED SERVICE TECHNICIAN

ACCESSING CONDENSING UNIT

To access the condensing unit, remove the screws (shown in photo) mounting the condensing guard to the condenser cabinet.



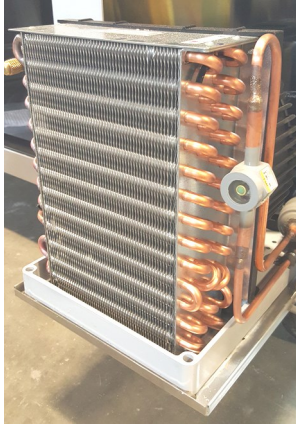
Once the condensing unit is exposed, remove 3 screws in the condensing unit base. 2 screws are located in the front of the base and the third is located at the right rear of the base.



SERVICE

REPLACING SNAP-IN GASKETS

Once you have removed the screws from the condensing unit base, the condensing unit will retract from the condenser cabinet on a sliding shelf.



There is an additional removable right side panel for condensing unit accessibility if the installation of the unit will allow.



Lift panel up and pull the bottom of the panel out to remove.

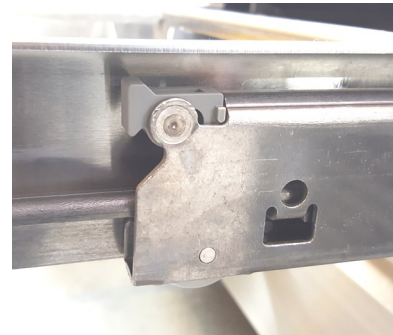


Drawer gaskets are critical to maintaining the set temperature of your unit and should create a flush seal when the drawers are closed .

Defective gaskets can cause icing, inconsistent temperatures, food contamination, and inefficient operation of your compressor.

To Replace:

1. Pull drawer open until it stops, pull back on slide locks on left and right side retractable slides ,lift drawer slightly while pulling back until drawer assembly is removed.



2. Remove gasket by pulling (by hand) from retaining strip.



SERVICE

4. Press gasket into retaining strip.



3. Install new gasket by securely snapping lip of gasket into retaining strip of door on all sides.



5. Verify proper installation before re-installing drawer.



6. Re-install drawer to unit.

MAINTENANCE PROCEDURES

CLEANING STORAGE CABINET

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING ANY PARTS OF THE UNIT.

STORAGE CABINET: Remove the drawer from the drawer frame modules, use warm soapy water to clean storage cabinet doors. **NEVER** use cleaners containing gritty, abrasive materials, bleach or harsh chemicals. Rinse thoroughly and dry with a clean soft cloth. Always rub in the same direction as the grain patten of the stainless steel

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING ANY PART OF THE UNIT

The condensing unit coil must be cleaned regularly on self-contained models for optimal performance. The operating environment will affect the required frequency of cleaning. However, the condenser should be cleaned at minimum of once every month. Air must be able to freely circulate through the condenser. Unit performance and operating efficiency are significantly affected by the amount of the air passing through the condenser. Condenser fins that are clogged with dirt and grease greatly reduce required heat transfer to air flow. Failure to keep the condenser clean may cause premature compressor failure, which will not be covered by the warranty. The condensing unit is located behind the louvered panel in the compressor compartment. Remove panel by lifting it up and pulling the bottom out. Carefully clean dirt and lint from the condenser coil using a vacuum cleaner or soft brush. **Do not use a wire brush.** An approved condenser degreaser must be used to remove grease. Replace louvered panel by installing top of the panel into

track and pushing in the bottom so it fits inside the opening, reconnect electrical supply.

CONDENSER COILS

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING ANY PARTS OF THE UNIT.

Condenser Coil should be cleaned regularly to allow air circulation that will ensure proper operation and efficiency. Failure to clean the coil at regular intervals can cause compressor failure and/or malfunction and will void the warranty. A minimum of a monthly cleaning is required.

(See operating instructions to prevent premature failure of components.)

CONDENSING COIL PREVENTATIVE MAINTENANCE (MONTHLY)

NOTE: THE VACUUM “BLOW MODE” IS TO BE USED WHEN CLEANING THE CONDENSER COIL.

Follow these steps:

- A. Remove grille; use vacuum and soft brush to dislodge and remove dust on and in the coil.
- B. Place damp rags around condensing fan motor bracket to collect airborne dust.
- C. Using vacuum (in blowing mode), blow air through condenser coil and into the fan. Make certain to blow entire surface of condensing coil to assure that all entrenched dust is removed.

MAINTENANCE PROCEDURES

CLEANING CUTTING BOARD

Plastic cutting boards are dishwasher safe. Try sanitizing with 2 teaspoons of bleach per one gallon of water. Let stand for a couple minutes, then rinse and air dry.

All plastic cutting boards wear out over time. Replace cutting boards that become deeply scratched, carved or grooved. Boards that are scored, gouged, and chipped are no longer cleanable and therefore cannot be effectively cleaned and sanitized.

FULL DEFROST

Each Chef's Base is designed to operate with a regularly scheduled automatic defrost feature but a monthly full manual defrost is required also.

- A. Turn the power off to the unit.
- B. Remove all product and pans from the base cabinet.
- C. Leave the unit to set for 24 hours with all of the drawers removed.
- D. After 24 hours, use this time to perform the monthly case cleaning.
- E. Wipe all surfaces dry.
- F. Reinstall the drawers and turn the power to the unit back on.
- G. Let the unit cycle down to set temperature before placing any pre-chilled product into the drawers.

MAINTANANCE PROCEDURES

EFFECTIVE METHODS FOR CLEANING STAINLESS STEEL

	CLEANING AGENT *	METHOD OF APPLICATION **	EFFECT ON FINISH
ROUTINE CLEANING	SOAP OR AMMONIA, OR DETERGENT AND WATER.	SPONGE WITH CLOTH, THEN RINSE WITH CLEAR WATER AND WIPE DRY.	SATISFACTORY FOR US ON ALL FINISHES
SMEARS AND FINGERPINTS	ARCAL 20, LAC-O-NU, LUMIN, WASH O'CEDAR CREAM POLISH, STAINLESS SHINE	RUB WITH CLOTH AS DIRECTED ON THE PACKAGE.	SATISFACTORY FOR USE ON ALL FINISHES. PROVIDES BARRIER FILM TO MINIMIZE PRINTS.
TENACIOUS DEPOSITS, RUSTY DISCOLORATIONS, INDUSTRIAL ATMOSPHERIC STAINS	OAKITE NO.33, DILAC TEXO 12, TEXO N.Y., FLASH-KLENZ, CADDY CLEANER, TURCO SCALE 4368 OR PERMAG 57	SWAB AND SOAK WITH CLEAN CLOTH. LET STAND 15 MINUTES OR MORE ACCORDING TO DIRECTIONS ON PACKAGE, THEN RINSE DRY	SATISFACTORY FOR USE ON ALL FINISHES.
HARD WATER SPOTS AND SCALE	5% OXALIC ACID, 5% SULFAMIC ACID, 5 TO 10% PHOSPHORIC ACID, OR DILAC, OAKITE NO.33, TEXO 12, TEXO N.Y.	SWAB OR SOAK WITH CLOTH. LET STAND 10-15 MINUTES. ALWAYS FOLLOW WITH NEUTRALIZER RINSE, AND DRY.	
	VINEGAR	SWAB OR WIPE WITH CLOTH. RINSE WITH WATER AND DRY	SATISFACTORY FOR USE ON ALL FINISHES

* USE OF PROPRIETARY NAMES IS INTENDED ONLY TO INDICATE A TYPE OF CLEANER, AND DOES NOT CONSTITUTE AN ENDORSEMENT, NOR IS OMISSION OF ANY CLEANER TO IMPLY ITS INADEQUACY. IT SHOULD BE EMPHASIZED THAT ALL PRODUCTS SHOULD BE USED IN STRICT ACCORDANCE WITH INSTRUCTIONS ON PACKAGE.

** IN ALL APPLICATIONS A STAINLESS STEEL WOOL OR SPONGE OR FIBROUS BRUSH OR PADS ARE RECOMMENDED AVOID USE OF ORDINARY STEEL WOOL OR STEEL BRUSHES FOR SCOURING STAINLESS STEEL.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	PROCEDURE
Unit/Compressor fails to Operate	1. No power to unit	1. Plug into outlet or check outlet voltage
	2. Main power switch in "off" position	2. Switch main power switch to "on" position
	3. Thermostat/controller is in "off" mode	3. Refer to pgs. 8-13 for thermostat/controller instructions
	4. Thermostat/controller faulty	4. Check relay on thermostat/controller
	5. Compressor overheated	5. clean condenser filter and/or condenser coil
	6. Low pressure switch faulty	6. Verify functionality of low pressure switch
	7. Compressor faulty	7. Call the parts & service department at (888)875-2722
Unit/Compressor short	1. Condenser filter an/or condenser coil dirty	1. Clean condenser filter and/or condenser coil
	2. Condenser fan faulty	2. Replace condenser fan motor
	3. Unit overcharged	3. Verify and charge unit to data plate specifications
	4. Unit undercharged	4. Verify and charge unit to data place specifications
	5. Thermostat/controller refrigeration differential is not set properly	5. Verify "refrigeration differential" is set to "5". Refer to pgs. 8-13 for thermostat/controller instructions
Unit/Compressor operates for prolonged periods or continuously	1. Door gasket damaged	1. Inspect and replace door gasket
	2. Condenser filter and/or condenser coil dirty	2. Clean condenser filter and/or condenser coil
	3. Evaporator coil is iced up	3. Defrost evaporator and clean. Controller/ thermostat defrost adjustment may be necessary. Refer to pgs. 8-13 for thermostat/controller instructions
	4. Evaporator fan motor is not running	4. Replace evaporator fan motor
	5. Unit undercharged	5. Verify and charge unit to data place specifications
	6. Thermostat/controller faulty	6. Check relay on thermostat/controller
Unit does not defrost (Freezer models)	1. Evaporator electric defrost	1. Inspect and replace electric defrost heater
	2. Thermostat/controller faulty	2. Check relay on thermostat/controller

* Please contact the Parts & Service department for further assistance @ (888)875-2722

AVAILABLE DRAWER CONFIGURATION

DRAWER CONFIGURATION (A)	DRAWER CONFIGURATION (B)	DRAWER CONFIGURATION (C)
Can accommodate up to one 6" (152mm) deep, 12" x 20" (305 x 508mm)	Can accommodate up to two pans 6" (152mm) deep, 12" x 20" (305 x 508mm) *(from left to right)	Can accommodate up to two pans 6" (152mm) deep, 12" x 20" (305 x 508mm) *(from front to back)

- Heavy 14-gauge stainless steel track system
- Recessed drawer handles
- Drawers are easily removed for cleaning
- Tandem 2" (51mm) diameter stainless steel wheel
- 300lbs (136 kg) individual drawer weight capacity

Self Contained Model Guide

Model Number	Unit Width Inches (mm)	Drawers: Width & Configuration			Total Pans
		14-3/8" (356mm)	22-3/8" (566mm)	27-1/4" (692mm)	
RB-36-SC FB-36-SC	36" (914)	A			2
RB-48-SC FB-48-SC	48" (1219)			C	4
RB-60-SC FB-60-SC	60" (1524)	A	B		6
RB-72-SC FB-72-SC	72" (1829)		B	C	8
RB-84-SC FB-84-SC	84" (2134)			C	8
RB-96-SC FB-96-SC	96" (2438)		B - (2)	C	12
RB-108-SC FB-108-SC	108" (2743)			C - (3)	12

AVAILABLE DRAWER CONFIGURATION

Remote Model Guide

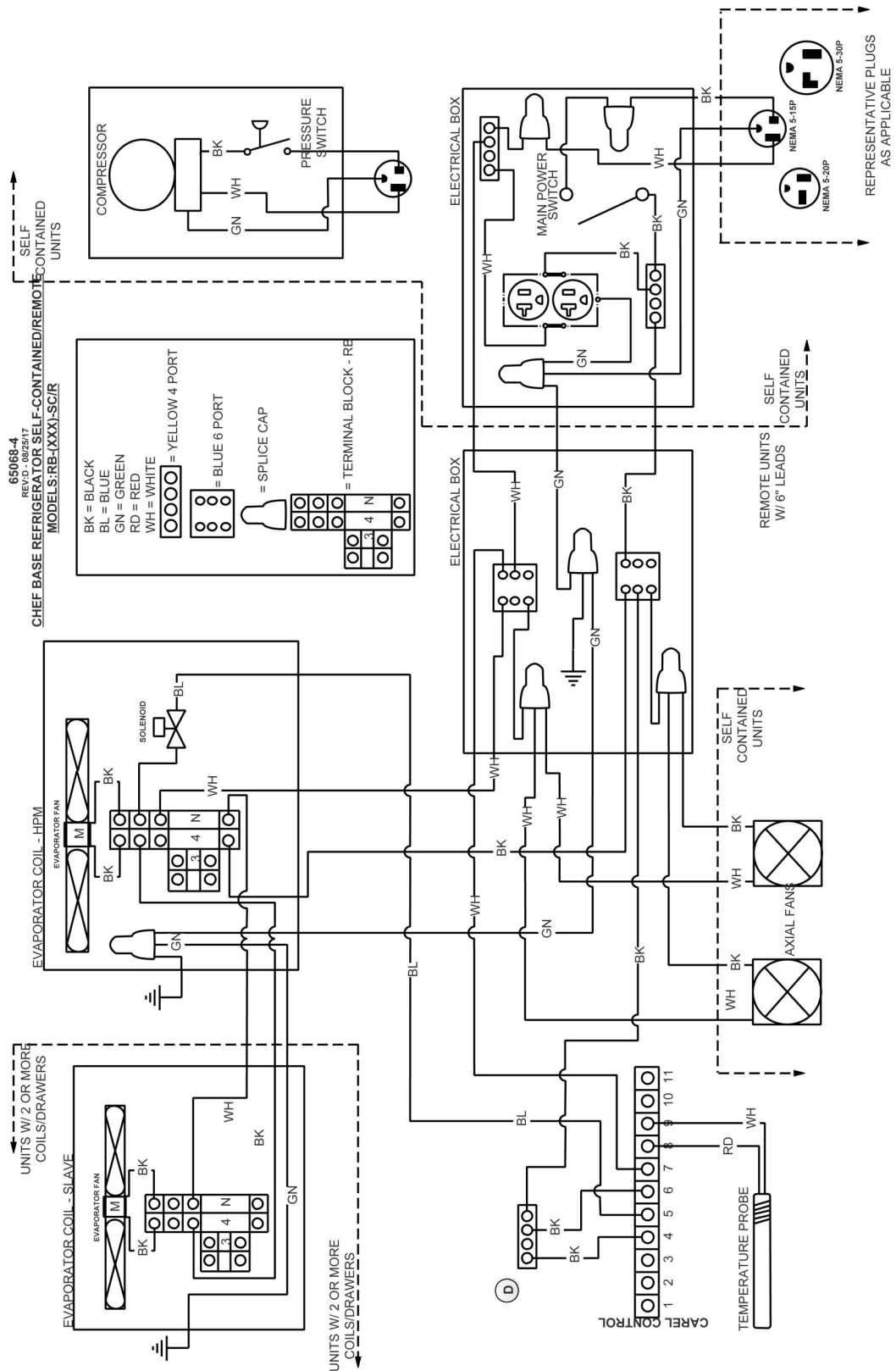
Model Number	Unit Width Inches (mm)	Drawer: Width & Configuration			Total Pans
		14-3/8" (356mm)	22-3/8" (566mm)	27-1/4" (692mm)	
RB-36-R FB-36-R	36" (914)			C	4
RB-48-R FB-48-R	48" (1219)	A	B		6
RB-60-R FB-60-R	60" (1524)		B	C	8
RB-72-R FB-72-R	72" (1829)			C - (2)	8
RB-84-R FB-84-R	84" (2134)		B - (2)	C	12
RB-96-R FB-96-R	96" (2438)			C - (3)	12
RB-108-R FB-108-R	108" (2743)		B - (3)	C	16

DRAWER GASKET GUIDE

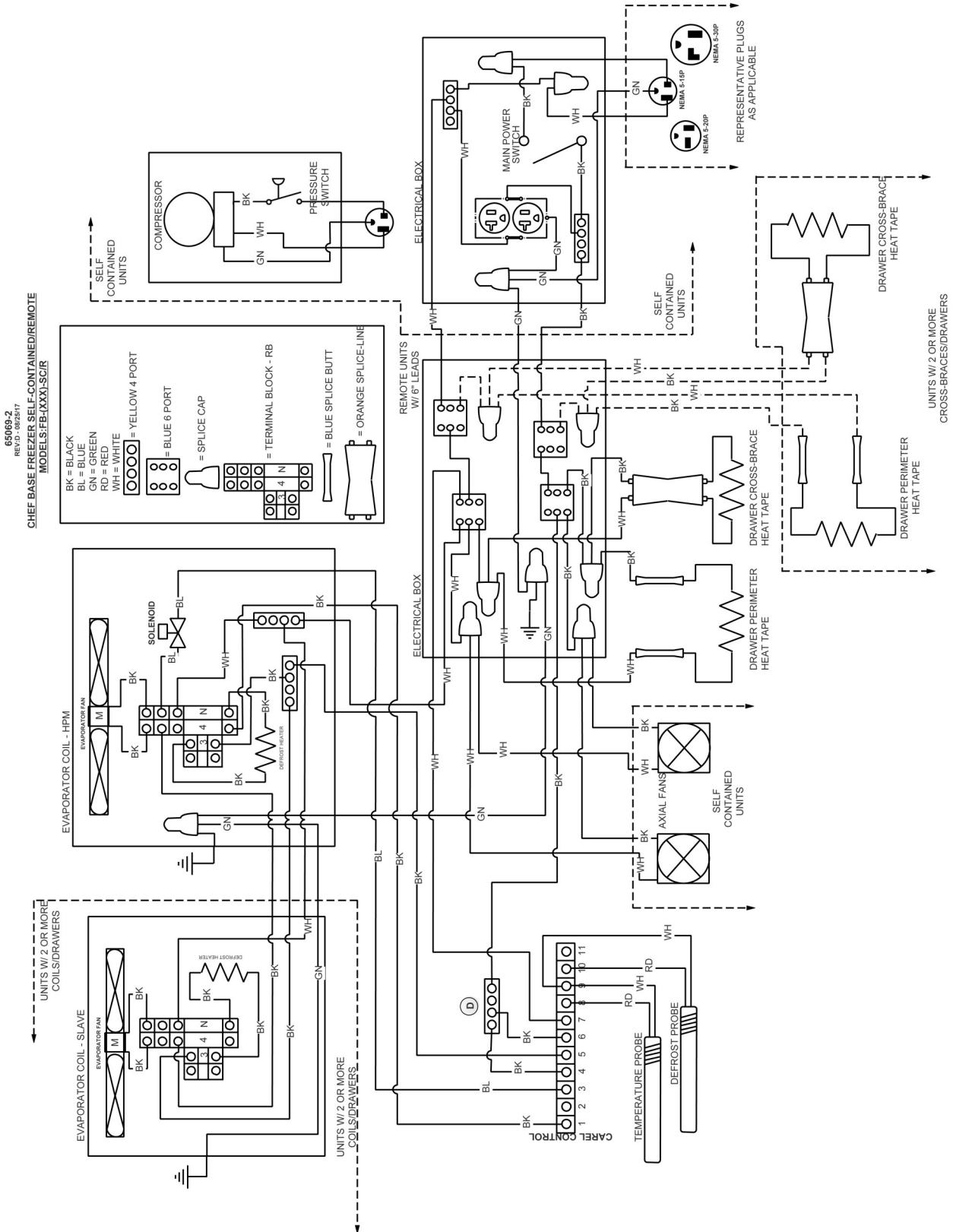
Model Number	Gasket (Small) 15-3/4" Width Part # 66422-7	Gasket (Medium) 23-3/4" Width Part # 65539-2	Gasket (Large) 28-3/4" Width Part # 60789-4
RB-36-SC / FB-36-SC	Qty: 2		
RB-36-R / FB-36-R			Qty: 2
RB-48-SC / FB-48-SC			Qty: 2
RB-48-R / FB-48-R	Qty: 2	Qty: 2	
RB-60-SC / FB-60-SC	Qty: 2	Qty: 2	
RB-60-R / FB-60-R		Qty: 2	Qty: 2
RB-72-SC / FB-72-SC		Qty: 2	Qty: 2
RB-72-R / FB-72-R			Qty: 4
RB-84-SC / FB-84-SC			Qty: 4
RB-84-R / FB-84-R		Qty: 4	Qty: 2
RB-96-SC / FB-96-SC		Qty: 4	Qty: 2
RB-96-R / FB-96-R			Qty: 6
RB-108-SC / FB-108-SC			Qty: 6
RB-108-R / FB-108-R		Qty: 6	Qty: 2

NOTE: PLEASE REFER TO THIS GUIDE FOR REPLACEMENT GASKET P/N'S ON ALL MODELS LISTED

WIRING DIAGRAM (RB-SC/R) REFRIGERATED BASE SELF-CONTAINED & REMOTE

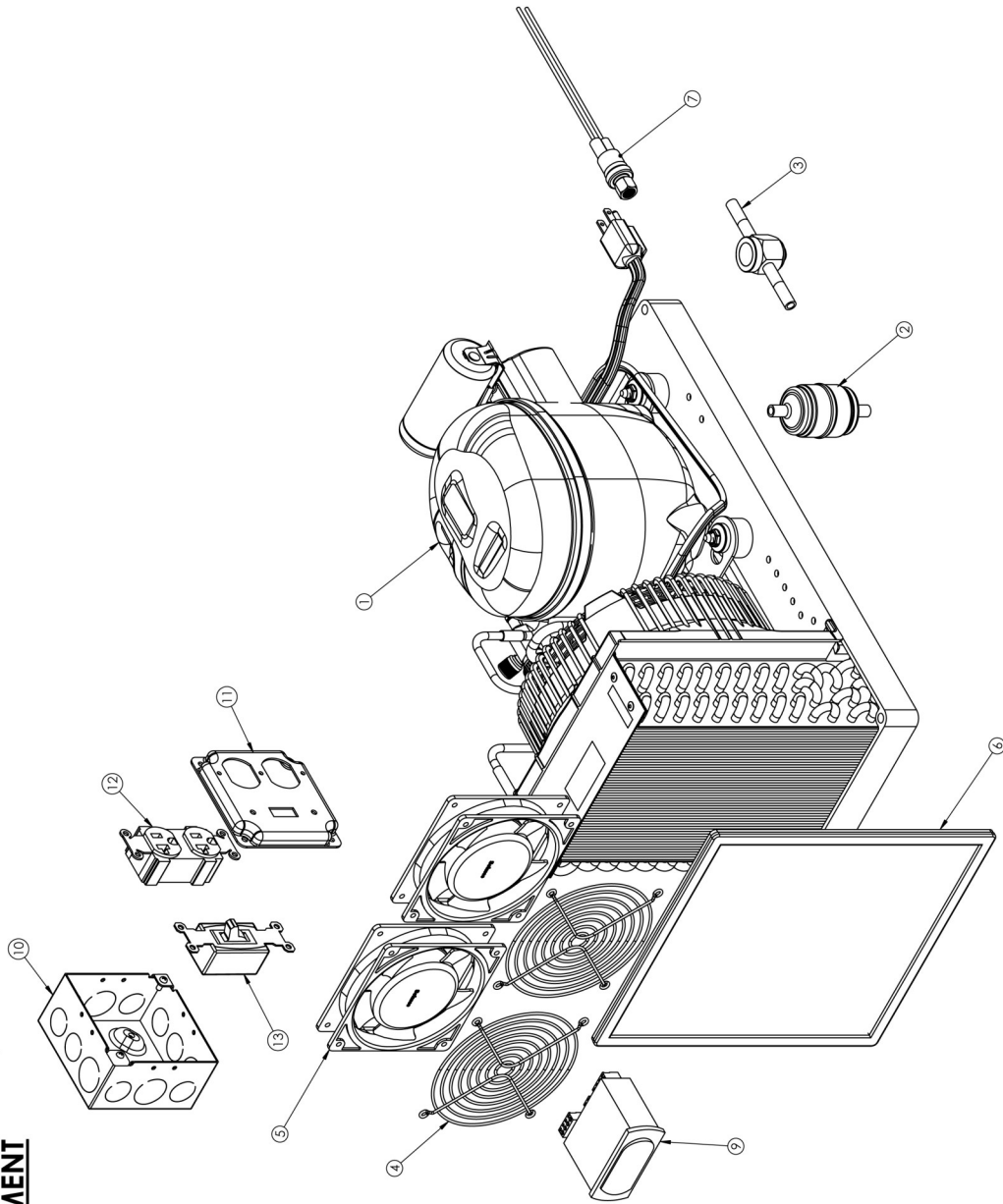


WIRING DIAGRAM (FB-SC/R) FREEZER BASE SELF CONTAINED & REMOTE



COMPRESSOR COMPARTMENT EXPLODED VIEW

MONTAGUE HEAVY DUTY REFRIGERATED/FREEZER CHEF BASE - COMPRESSOR COMPARTMENT

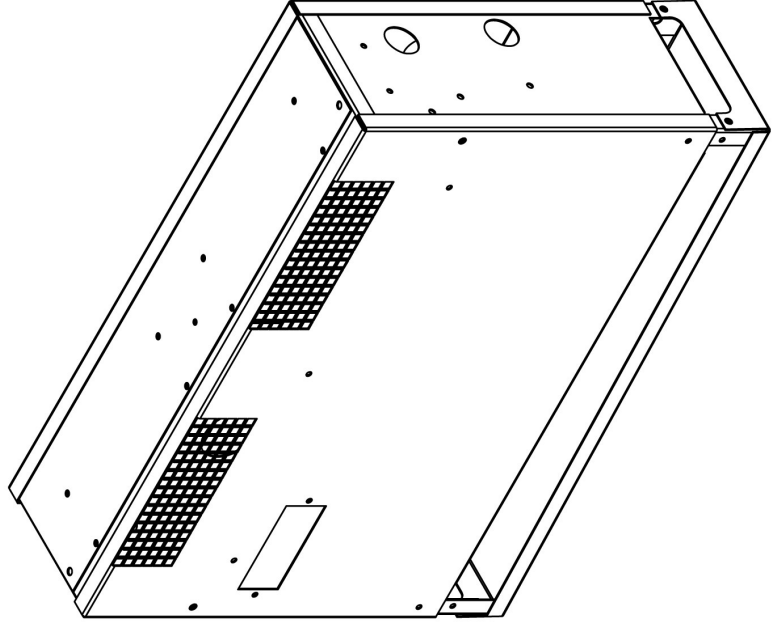


ITEM NO.	PART NUMBER	DESCRIPTION
1	59682-5	COMPRESSOR, RB (36"-60")
	61538-2	COMPRESSOR, FB (36"-48")
	61539-0	COMPRESSOR, FB (60")
	61721-0	COMPRESSOR, RB (72"-84")
	61540-4	COMPRESSOR, RB (72"-84")
	59681-7	COMPRESSOR, RB (96"-108")
	62868-9	COMPRESSOR, FB (96"-108")
2	62274-5	FILTER - DRIER (36"-60")
	60524-7	FILTER - DRIER (72"-108")
3	60513-1	INDICATOR, MOISTURE
4	59669-8	GUARD, FAN
5	59667-1	FAN, AIR
6	66232-1	FILTER, AIR INTAKE SMALL (36" - 84")
	66234-8	FILTER, AIR INTAKE (96"-180")
7	61802-0	SWITCH, PRESSURE
8	63390-9	CORD, ELECTRIC-10' 5-1/2P (RB-36"-72", FB-36"-48") [NOT SHOWN]
	66191-0	CORD, ELECTRIC-10' 5-20P (RB-84"-108", FB-60"-84") [NOT SHOWN]
	66192-7	CORD, ELECTRIC-10' 5-30P (FB-96"-108") [NOT SHOWN]
9	63398-4	CONTROLLER, RB
	63397-6	CONTROLLER, FB
10	60483-6	BOX, OUTLET - PLT
11	60530-1	COVER, SWITCH/RECEPTACLE
12	60515-8	RECEPTACLE, DUPLEX
13	60486-0	SWITCH, TOGGLE - IVORY

MONTAGUE HEAVY DUTY REFRIGERATED/FREEZER CHEF BASE - WALL EVAPORATOR COIL

ITEM NO.	PART NUMBER	DESCRIPTION	RB MODELS	FB MODELS
1	59692-2	TC-1200 HALF-PREP MASTER	SELF CONTAINED: 60", 72", 84", 96", 108" REMOTE: 48", 60", 72", 84", 96", 108"	
	59693-0	TC-1200 HALF-PREP	SELF CONTAINED: 36", 48"	
	67339-0	TC-1200 SLAVE	SELF CONTAINED: 72", 84", 96", 108" REMOTE: 60", 72", 84", 96", 108"	
	59690-6	TC-800 SLAVE	SELF CONTAINED: 48"	
	67341-2	TC-1700 HALF-PREP MASTER, FREEZER		SELF CONTAINED: 72", 84", 96", 108" REMOTE: 60", 72", 84", 96", 108"
	67342-0	TC-1700 SLAVE, FREEZER		SELF CONTAINED: 84", 108" REMOTE: 72", 96"
	67216-5	TC-1200 HALF-PREP MASTER, FREEZER		SELF CONTAINED: 60" REMOTE: 48"
	67343-9	TC-1200 HALF-PREP, FREEZER		SELF CONTAINED: 36", 48" REMOTE: 36"
	67340-4	TC-1200 SLAVE, FREEZER		SELF CONTAINED: 72", 96" REMOTE: 60", 84", 108"
	67215-7	TC-800 SLAVE, FREEZER		SELF CONTAINED: 60" REMOTE: 48"

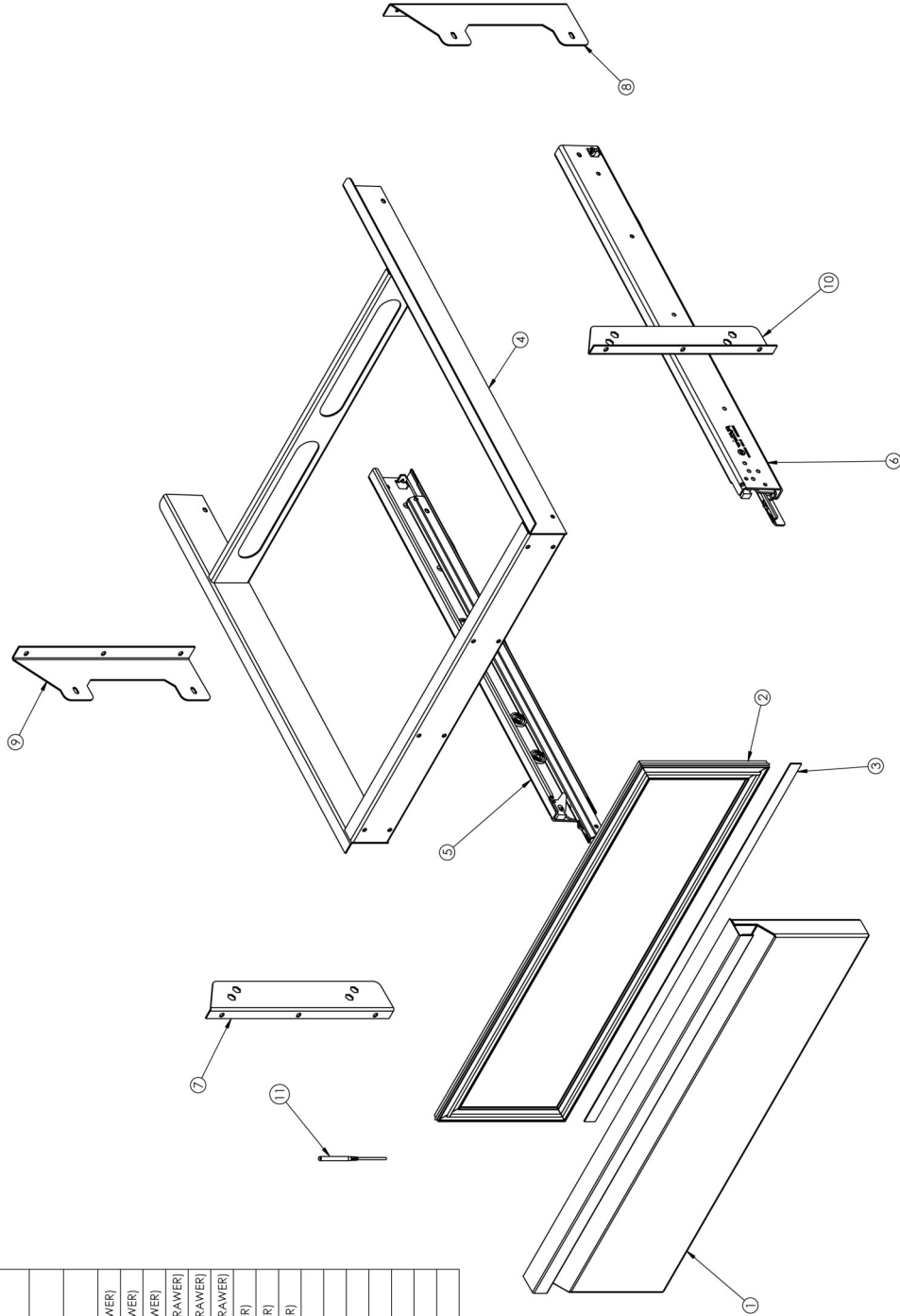
EVAPORATOR COIL



TOP DRAWER ASSEMBLY EXPLODED VIEW

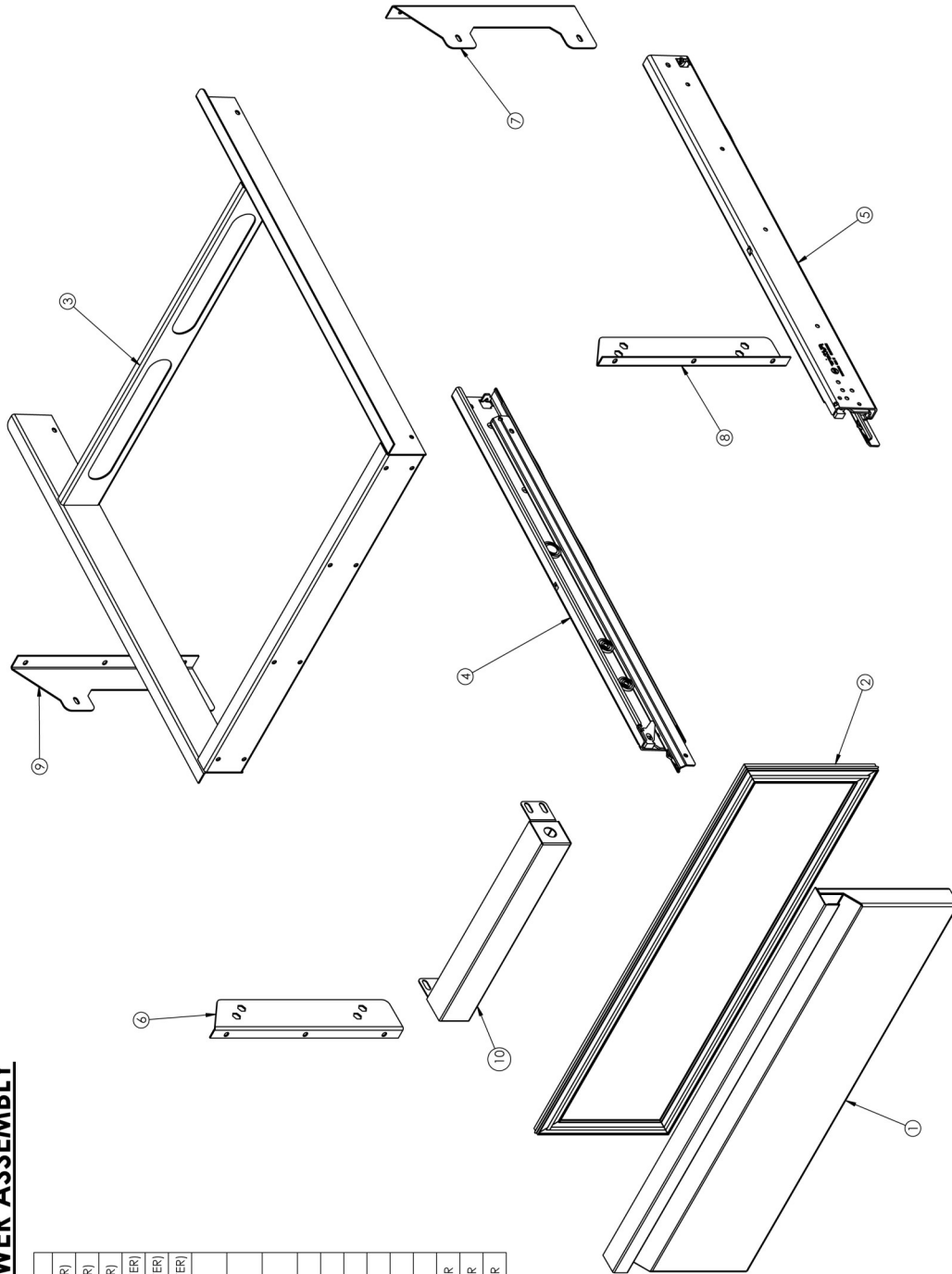
MONTAGUE HEAVY DUTY REFRIGERATED/FREEZER CHEF BASE - TOP DRAWER ASSEMBLY

ITEM NO./PART NUMBER	DESCRIPTION
1	TOP DRAWER FACE ASSEMBLY (27 1/4 DRAWER)
67179-7	TOP DRAWER FACE ASSEMBLY (22 3/8 DRAWER)
67180-0	TOP DRAWER FACE ASSEMBLY (14 3/8 DRAWER)
67181-9	SNAP-IN GASKET, DRAWER (27 1/4 DRAWER)
60789-4	SNAP-IN GASKET, DRAWER (22 3/8 DRAWER)
65539-2	SNAP-IN GASKET, DRAWER (14 3/8 DRAWER)
64422-7	SWEEP GASKET, TOP DRAWER (27 1/4 DRAWER)
60785-1	SWEEP GASKET, TOP DRAWER (22 3/8 DRAWER)
60784-3	SWEEP GASKET, TOP DRAWER (14 3/8 DRAWER)
60787-8	TOP DRAWER PAN ASSY (27 1/4 DRAWER)
67185-1	TOP DRAWER PAN ASSY (22 3/8 DRAWER)
67187-8	TOP DRAWER PAN ASSY (14 3/8 DRAWER)
67188-6	SLIDE-LT
62348-2	SLIDE-RT
62349-0	TRACK MOUNT FRONT LEFT
65193-1	TRACK MOUNT REAR RIGHT
65192-3	TRACK MOUNT REAR LEFT
65195-8	TRACK MOUNT FRONT LEFT
65190-7	TRACK MOUNT FRONT RIGHT
61711-3	SENSOR PROBE



BOTTOM DRAWER ASSEMBLY EXPLODED VIEW

MONTAGUE HEAVY DUTY REFRIGERATED/FREEZER CHEF BASE - BOTTOM DRAWER ASSEMBLY



ITEM NO.	PART NUMBER	DESCRIPTION
1	67179-1	TOP DRAWER FACE ASSY (27 1/4" DRAWER)
	67180-0	TOP DRAWER FACE ASSY (22 3/8" DRAWER)
	67181-9	TOP DRAWER FACE ASSY (14 3/8" DRAWER)
2	60789-4	SNAP-IN GASKET, DRAWER (27 1/4" DRAWER)
	65539-2	SNAP-IN GASKET, DRAWER (22 3/8" DRAWER)
	66422-7	SNAP-IN GASKET, DRAWER (14 3/8" DRAWER)
3	67189-4	BOTTOM DRAWER PAN ASSY (27 1/4" DRAWER)
	67187-8	BOTTOM DRAWER PAN ASSY (22 3/8" DRAWER)
	67188-6	BOTTOM DRAWER PAN ASSY (14 3/8" DRAWER)
4	62346-2	SLIDE-LT
5	62349-0	SLIDE-RT
6	65193-1	TRACK MOUNT FRONT LEFT
7	65192-3	TRACK MOUNT REAR RIGHT
8	65190-7	TRACK MOUNT FRONT RIGHT
9	65195-8	TRACK MOUNT REAR LEFT
10	67234-3	HEATER, DOOR ASSY - FB; 27 1/4" DRAWER
	67217-3	HEATER, DOOR ASSY - FB; 22 3/8" DRAWER
	66385-9	HEATER, DOOR ASSY - FB; 14 3/8" DRAWER

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

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 part, 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

TEL: (510) 785-8822 FAX: (510) 785-3342