



LEGEND™

Heavy-Duty 24" (610 mm) Gas Range

Item No. _____

Project _____

Quantity _____

(-5,-559, S) Top Series



Model 124-5

SHORT/BID SPECIFICATION

Range shall be a Montague *Legend* Model [Specify one]:


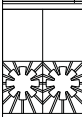

- 124-5**, with two 12" x 31" (305 mm x 787 mm) heavy-duty cast iron, precision ground open top grates, over two 30,000 BTU/hr lift off star burners, with individual burner controls and automatic standing pilots
- 124-559**, with two 12" (305 mm) combination open burner/hot tops, with heavy-duty cast iron, precision ground open top grate, over a 30,000 BTU/hr lift off star burner and two rear 15,000 BTU/hr solid cast iron hot tops, with individual burner controls and automatic standing pilots
- 124-5S**, with 16-gauge stainless steel work top

...on a 24" (610 mm) wide heavy duty gas-fired unit with front vented 20,000 BTU/hr conventional oven with counterweighted door, porcelainized steel interior, four-position rack guides and one wire pan rack standard; with stainless steel front and exterior bottom, black painted sides and back, 4" (102 mm) high flue riser and 3" (76 mm) deep front rail standard; plus all the features listed and options/accessories checked:

MODEL 124-5 TOP FEATURES:

Two 12" wide x 31" deep (305mm x 787 mm) open burner tops, with:

- Heavily ribbed cast iron, surface-ground top grates
- Four large-diameter 30,000 BTU/hr lift off star burners with raised ports
- Automatic standing pilots
- Drip pan positioned under burners

MODEL GUIDE		
✓ Model No.	Range Top	
124-5	Four 12" (305 mm) Open Burners	
124-559	Two Front Open burners, two Rear Hot Tops	
124S	Stainless Work Surface	

MODEL 124-559 TOP FEATURES:

Two 12" wide x 15-1/2" deep (305mm x 394 mm) open burner tops in front, with:

- Heavily ribbed cast iron, surface-ground top grates
- Two large diameter 30,000 BTU/hr lift off star burners with raised ports in front
- Automatic, standing pilots
- Drip pans positioned under burners
- Solid hot top in back over 15,000 BTU/hr burner

MODEL 124S TOP FEATURES:

- 16-gauge stainless steel work surface

STANDARD OVEN FEATURES [All Models]:

- 16-1/4" wide x 28" deep x 15" (410mm x 711mm x 381 mm) high cooking compartment
- Front venting oven design for more even cooking
- Heavy-duty counterweighted oven door — no springs
- Four-position adjustable nickel-plated rack supports, with one rack standard
- Interior panels and door porcelain-lined for long life & easy cleaning
- Low-to-500°F (260°C) thermostat mounted in insulated cool zone
- 20,000 BTU/hr cast iron burner with automatic ignition safety pilot

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front with 3" (76 mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Stainless steel 4" (102 mm) rear flue riser standard
- 6" (152 mm) adjustable stainless steel legs standard
- 1-1/4" NPT front gas manifold with 1/2 union on each end

STANDARD WARRANTY:

- One Year, Parts & Labor
- Lifetime Warranty on Oven Door

AGENCY APPROVALS

- NSF Listed
- ETL Design Certified to ANSI Z83.11



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Item No. _____

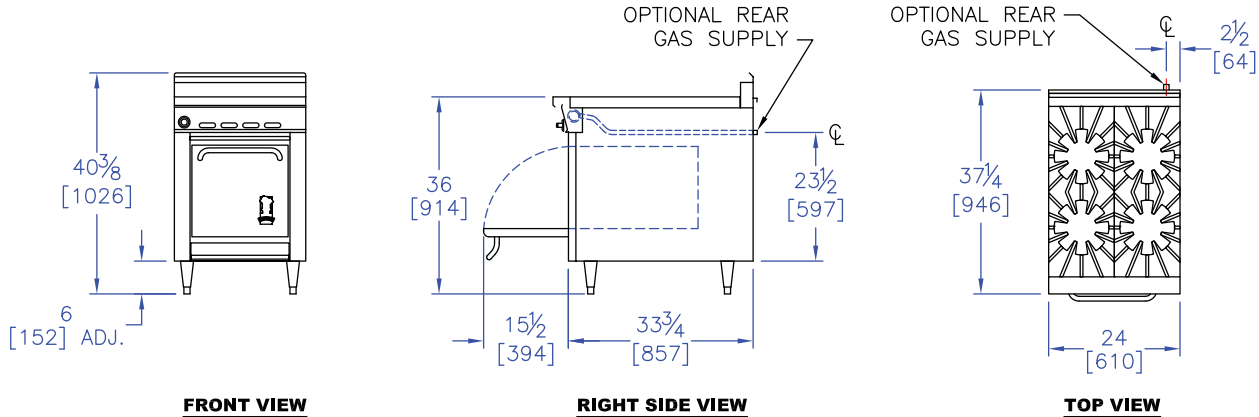
Project _____

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LEGEND™ Heavy-Duty 24" (610 mm) Gas Range

(124-5) Top Series

Dimensions in brackets are millimeters



OPTIONS GUIDE:

Open Burner Top Sections:

Cast Iron Ribbon Grate, 12" (28.8 mm) sections, (for use with 20,000 BTU/hr burners only) positioned:

- Right (1) Left (1) Left & Right (2)

20,000 BTU/hr star burner, positioned:

- Right (2) Left (2)

- 42" (1067 mm) range depth [Add Suffix -40]

- 304 stainless steel burner box assembly

Back Panels/Shelves:

- 18" (457 mm) high back
 Single high shelf
 Double high shelf
 6" (152 mm) wide stainless steel plate shelf
 8" (203 mm) wide stainless steel plate shelf

Oven:

- Cast iron oven bottom
 Extra oven racks: ____ ea.

Manifolds: [Left rear with pressure regulator]:

- 1" NPT up to 400,000 BTU/hr

Manifold Cap:

- left side right side

Stainless Manifold Cover:

- left side right side

Finish:

- Stainless steel left side panel
 Stainless steel right side panel
 Stainless steel back panel
 Stainless steel exterior bottom

General:

- Casters — set of four 5" (127 mm) casters

Flex Connector Kit [1"] NPT:

- 3' (914 mm) 4' (1219 mm)

Security Options/Prison Package

[Consult Factory]

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Ovens & ranges must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; Natural Fuel Gas Code: CAN/CGA-B149.1 or Propane Installation Code: CAN/CGA-B149.2, as applicable. Compliance with codes is the responsibility of the Owner and Installer.
- An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, "Vapor Removal from Cooking Equipment."
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Specify installation elevation: _____ if above 2,000 ft (610m).
- GAS INLET SIZE (All Models): 1-1/4" (32mm) front manifold with 1/2" union on each end provided for battery connection. A properly sized gas pressure regulator must be furnished by the Installer.
- The incoming gas line pressure into the regulator should be 8"-14" w.c. for natural gas, and 12"-14" w.c. for propane gas.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall*	2" (51 mm)	0"
Left & Right Side	15" (381 mm)	15"
With 6" (152 mm) legs	Suitable for installation on combustible floors	

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
Gas Delivery Pressure:		6.0" WC	10.0" WC			
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)			
124-5	5	140,000 (41)	140,000 (41)	370 lbs (168 kg)	85	17/.48
124-559	5	110,000 (32.2)	110,000 (32.2)	400 lbs (181 kg)	85	17/.48
124S	1	20,000 (5.9)	20,000 (5.9)	270 lbs (122 kg)	85	17/.48

Entry Clearance: 24" (610 mm) uncrated



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Due to continuous product improvements, specifications are subject to change without notice.



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