



**LEGEND™**

# Heavy-Duty 36" (914mm) Gas Range

Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## (-0G) Top Series



Model 136-0G

### SHORT/BID SPECIFICATION

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

- 136-0G**, with front vented 40,000 BTU/hr conventional oven with counterweighted door, porcelainized steel interior, three-position rack guides and one wire pan rack standard
- V136-0G**, with indirect-fired 45,000 BTU/hr convection oven with counterweighted door, porcelainized steel interior, five-position rack guides and three wire pan racks standard
- 36-0G**, with open front cabinet base with two shelves;
- M36-0G**, with 28" (711mm) high modular stand with stainless steel tubular legs;

...a 36" (914mm) wide heavy duty gas fired unit with a 24" (610mm) wide griddle with 3/4" (19mm) thick precision ground cook surface, 2" (51mm) high splash, 2-5/8" (67mm) wide front grease trough with drop to front grease receptacle and three 15,000 BTU/hr burners; plus one front fired Gradient-Heat 18,500 BTU/hr 12" (305mm) wide solid hot top with one-piece cast iron plate, provided with individual burner controls and automatic standing pilots; with stainless steel front and exterior bottom, black-painted sides and 4" (102mm) high flue riser and 3" (76mm) deep front rail standard; plus all the features listed and options/accessories checked:

### RANGE TOP FEATURES:

- One 24" wide x 28" deep (610 x 711mm) griddle top, positioned left, with**
- 3/4" (19mm) thick precision-ground steel cook surface
  - 2" (51mm) high backsplash and tapered side-splashes
  - 2-5/8" (67mm) wide front grease trough pitched to grease receptacle
  - Built-in 2-1/8" (54mm) hanging grease receptacle
  - Three 15,000 BTU/hr gas burners with standing pilots & gas control valves
  - Adjusting bolts for changing griddle forward pitch

| MODEL GUIDE |                      |               |
|-------------|----------------------|---------------|
| ✓ Model No. | Base Style/Type      | -0G Range Top |
| 136-0G      | With Standard Oven   |               |
| V136-0G     | With Convection Oven |               |
| 36-0G       | With Cabinet Base    |               |
| M36-0G      | With Modular Stand   |               |

### One 12" wide x 31" deep (305 x 787mm) Hot Top positioned right, with:

- Heavy cast iron precision ground plate
- Cast iron front fired GRADIENT HEAT 18,500 BTU/hr burner
- Heat transfer studs cast in plate bottom
- 2" (51mm) side and front flanges to isolate heat under plate
- Insulating partition between top sections

### STANDARD (136-0G MODEL) OVEN FEATURES:

- 26" wide x 28" deep x 15" (660 x 711 x 381mm) high cooking compartment
- Accepts 18" x 26" (457 x 660mm) pans sideways or lengthwise
- Front venting oven design for more even cooking
- Heavy duty counterweighted oven door — no springs!
- Three 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
- 40,000 BTU/hr cast iron burner with automatic ignition safety pilot

### CONVECTION (V136-0G MODEL) OVEN FEATURES:

- 26" wide x 22-1/4" deep x 15" high (660 x 565 x 381mm) cooking compartment
- Muffled, indirect fired design with blower, for fast even cooking
- Heavy duty counterweighted oven door — no springs
- Five position adjustable nickel-plated rack supports, with three racks standard
- Interior panels and door porcelain lined for long life & easy cleaning
- Low-to-500°F (260°C) thermostat mounted in insulated cool zone
- 45,000 BTU/hr cast iron burner with automatic ignition safety pilot
- 6' (1829mm) cord with 3-prong plug (grounding NEMA 5-15P)

### STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front and exterior bottom with 3" (76mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Stainless steel 4" (102mm) rear flue riser standard
- 6" (152mm) adjustable stainless steel legs standard (Except M36-0G Model)
- 28" (711mm) stainless steel tubular legs standard with M36-0G Model
- Cabinet base with sides, back panel and two shelves on 36-0G Model
- 1-1/4" NPT front gas manifold with 1/2 union on each end

### AGENCY APPROVALS:

- NSF Listed
- ETL Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved • EN 203-1



HDS-4 [Rev. 1/12]

Item No. \_\_\_\_\_

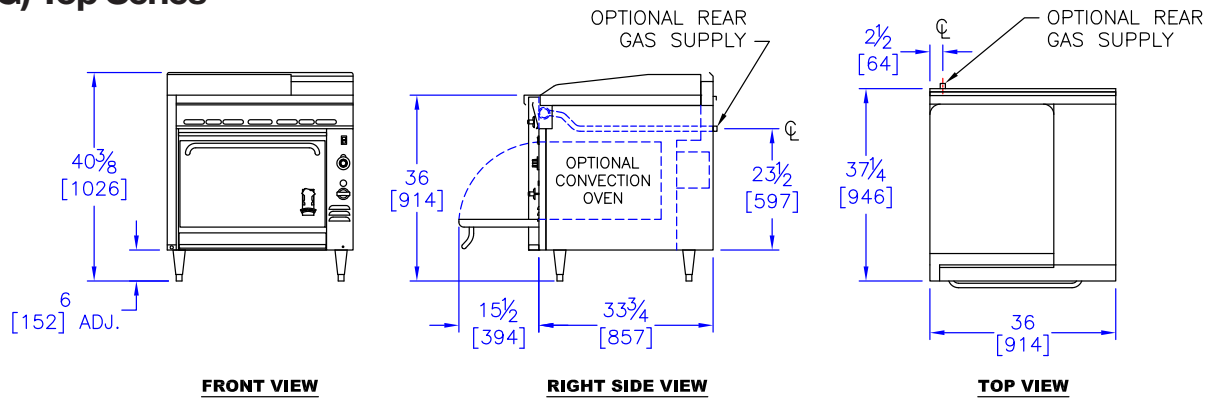
Project \_\_\_\_\_

Quantity \_\_\_\_\_

# LEGEND™ Heavy-Duty 36" (914mm) Gas Range

## (-0G) Top Series

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### Griddle:

- 450° Thermostatic Control [one for 24" griddle]
- 550° Thermostatic Control [one for 24" griddle]
- 1" (25mm) thick griddle plate
- 1" (25mm) thick grooved griddle plate
- 34" (864mm) deep plate [Add Suffix: -40]
- Extending griddle over two ranges [72" (1829mm) max.]
- 42" (1067mm) range depth [Add Suffix: -40]

#### Back Panels/Shelves:

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

#### Electrical (V136):

- 120 V, 1-phase, 60 Hz, 3.4 A (standard, with 6' (1.8m) NEMA 5-15P power cord)
- 208-240 V, 1-phase, 60 Hz, 1.7 A

#### Oven:

- Cast iron oven bottom
- Extra oven racks: \_\_\_ ea.
- 650°F (343°C) finishing oven with cast iron oven bottom *-includes cast iron oven bottom option [see Heavy Duty option page HDS-46]*

#### Manifolds: [Left rear with pressure regulator]:

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

#### Manifold Cap:

- left side  right side

#### Stainless Manifold Cover:

- left side  right side

#### Controls: [see Heavy Duty option page HDS-46]

- Electronic rangetop pilot ignition; electronic oven control (V136 & 136 ovens only)
- Flame failure rangetop safety valves
- Electronic rangetop pilot ignition & flame failure rangetop safety valves; electronic oven control (V136 & 136 ovens only)

#### Finish:

- Stainless steel left side panel
- Stainless steel right side panel
- Stainless steel back panel
- Stainless steel shelves and side panels [36-0G Cabinet Model]

#### Special Finish: [Consult Factory]

#### General:

- Casters — set of four 127mm casters
- Flanged feet with holes

#### Flex Connector Kit [1"] NPT:

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

#### Security Options/Prison Package

[Consult Factory]

#### International Approvals:

- CE - Conformite Europeenne - EN203-1 *Includes flame failure valve option*
- Canadian Approval

### 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" (51mm)                                       | 0"                          |
| Left & Right Side   | 6" (152mm)                                      | 0"                          |
| With 6" (152mm) legs  | Suitable for installation on combustible floors |                             |
| <b>*V136 models require 2" (51mm) for motor clearance at rear</b> |   |                             |

| Specify Type of Gas:   |         | <input type="checkbox"/> Natural | <input type="checkbox"/> Propane | Electrical | Shipping Weight  | Shipping Class | Cube (Crated) ft <sup>3</sup> /m <sup>3</sup> |
|------------------------|---------|----------------------------------|----------------------------------|------------|------------------|----------------|---|
| Gas Delivery Pressure: |         | 6.0" WC                          | 10.0" WC                         | 120V       |                  |                |   |
| Models:                | Burners | BTU/hr* (kW)                     | BTU/hr* (kW)                     | Amperage   |                  |                |   |
| 136-0G                 | 5       | 105,000 (30.8)                   | 105,000 (30.8)                   | ---        | 670 lbs (304 kg) | 85             | 32/.9   |
| V136-0G                | 5       | 110,000 (32.2)                   | 110,000 (32.2)                   | 3.4        | 700 lbs (317 kg) | 85             | 32/.9   |
| 36-0G                  | 4       | 65,000 (19.1)                    | 65,000 (19.1)                    | ---        | 470 lbs (213 kg) | 85             | 32/.9   |
| M36-0G                 | 4       | 65,000 (19.1)                    | 65,000 (19.1)                    | ---        | 400 lbs (181 kg) | 85             | 18/.5   |

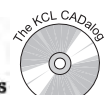
\*Add 15,000 BTU/hr (4.4 kW) for 42" (1067mm) deep Griddle Top [-40] and thermostatically controlled griddle.

Entry Clearance: 30" (762mm) uncrated, with legs removed [All Models]

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



**THE MONTAGUE COMPANY**  
 1830 Stearman Avenue, Hayward, CA 94545  
 800 345-1830 • Fax: 510 785-3342  
 www.montaguecompany.com



HDS-4 [Rev. 1/12]