



**LEGEND™**

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

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## (-12PL) Top Series



Model 136-12PL

### SHORT/BID SPECIFICATION

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

- 136-12PL**, 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
- V136-12PL**, 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
- 36-12PL**, with open front cabinet base with two shelves;
- M36-12PL**, with 28" (711mm) high modular stand with stainless steel tubular legs;

...a 36" (914mm) wide heavy-duty gas-fired unit with a 13" (330mm) wide Spanish-style plancha with raised 3/4" (19mm) thick precision ground cook surface, full perimeter grease trough with drop to grease receptacle and one 15,000 BTU/hr burner; and one 35,000 BTU/hr, 18" (457mm) wide (French style) hot top with ring and cover positioned at front of cast iron plate, each provided with individual burner controls and automatic standing pilots; with stainless steel front and exterior bottom, black painted sides and back, 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 13" wide x 25" deep (330mm x 635mm) Plancha [Spanish griddle] top, positioned left, with:

- 3/4" (19mm) thick precision-ground steel raised cook surface
- Full perimeter grease trough
- Two-quart hanging grease receptacle
- One 15,000 BTU/hr gas burner with standing pilot & gas control valve

MODEL GUIDE			
Model No.	Base Style/Type	-12PL Range Top	
136-12PL	With Standard Oven		
V136-12PL	With Convection Oven		
36-12PL	With Cabinet Base		
M36-12PL	With Modular Stand		

One 18" wide x 31" deep (457mm x 787mm) French-style Hot Top positioned right with:

- Heavy-duty cast iron precision ground plate
- Front-positioned removable ring & cover
- Front-fired, banjo-type 35,000 BTU/hr burner
- Heat transfer studs cast in plate bottom
- 2" (51mm) side and front flanges isolate heat under plate
- Insulating partition between top sections
- Sloped, brick-lined flues for better heat transfer

### STANDARD (136-12PL MODEL) OVEN FEATURES:

- 26" wide x 28" deep x 15" high (660mm x 711mm x 381mm) cooking compartment
- Accepts 18" x 26" (457mm 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 (V136-12PL MODEL) OVEN FEATURES:

- 26" wide x 22-1/4" deep x 15" high (660mm x 565mm 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

### STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front 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 M36-12PL Model)
- 28" (711mm) stainless steel tubular legs standard with M36-12PL Model
- Cabinet base with sides, back panel and two shelves on 36-12PL Model
- 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. \_\_\_\_\_

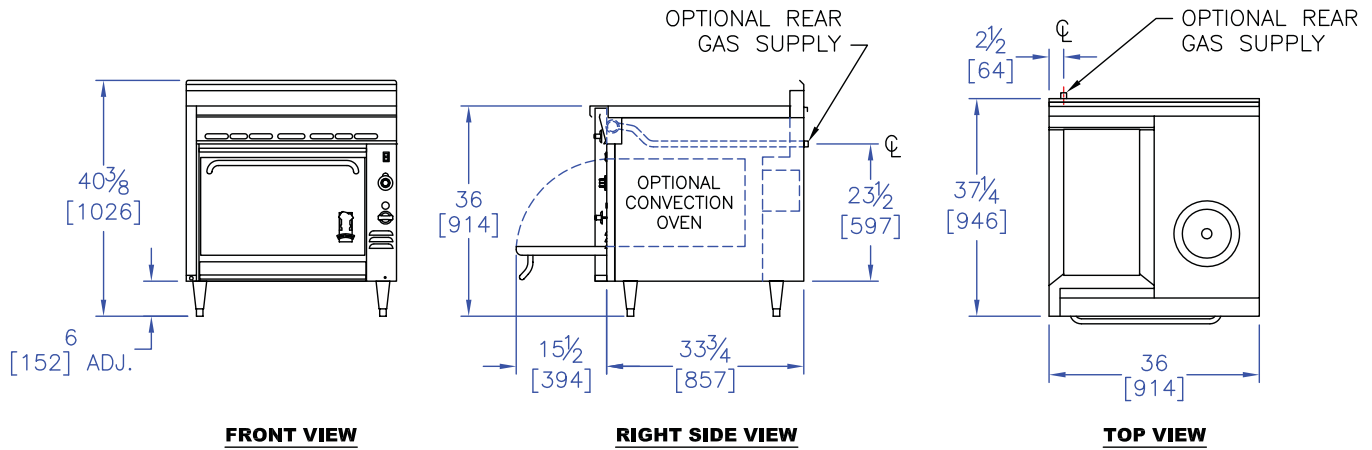
Project \_\_\_\_\_

Quantity \_\_\_\_\_

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

## (-12PL) Top Series

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### Top Range:

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

#### 13" (330mm) Plancha:

- 20,000 BTU/hr burner with 550°F (288°C) thermostat
- 1" (25mm) thick plate
- Polished chrome-plated cooking surface (requires thermostat)

#### 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
- Stainless steel shelves and sides [36-12PL Cabinet Model]

#### 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 NPT 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	6" (152 mm)	0"
With 6" (152 mm) legs	Suitable for installation on combustible floors	
*V136 Models require 2" (51 mm) for motor clearance at rear		

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
Gas Delivery Pressure:		6.0" WC	10.0" WC			
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)			
136-12PL	3	90,000 (26.4)	90,000 (26.4)	636 lbs (288 kg)	85	32/.9
V136-12PL	3	95,000 (27.8)	95,000 (27.8)	660 lbs (299 kg)	85	32/.9
36-12PL	2	50,000 (14.7)	50,000 (14.7)	450 lbs (204 kg)	85	32/.9
M36-12PL	2	50,000 (14.7)	50,000 (14.7)	390 lbs (177 kg)	85	18/.5

\* Add 5,000 BTU/hr (1.5 kW) for thermostatically controlled plancha burner.

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

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



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