



LEGEND™

Heavy-Duty 36" (914mm) Gas Range

Item No. _____

Project _____

Quantity _____

(-16) Top Series



Model 136-16

SHORT/BID SPECIFICATION

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

- 136-16**, 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
- V136-16**, 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
- 36-16**, with open front cabinet base with two shelves;
- M36-16**, with 28" (711mm) high modular stand with stainless steel tubular legs;

...a 36" *914mm) wide heavy-duty gas-fired unit with one 35,000 BTU/hr, 18" (457mm) wide (French style) hot top with ring and cover in front of cast iron plate; and one 40,000 BTU/hr, 18" (457mm) wide Even Heat hot top; 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 18" wide x 31" deep (457mm x 787mm) French-type hot top positioned left 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

MODEL GUIDE			
✓	Model No.	Base Style/Type	-16 Range Top
	136-16	With Standard Oven	
	V136-16	With Convection Oven	
	36-16	With Cabinet Base	
	M36-16	With Modular Stand	

One 18" wide x 31" deep (457mm x 787mm) Even Heat hot top positioned right with:

- Heavy-duty cast iron precision ground plate
- Two cast iron, Even Heat 20,000 BTU/hr burners
- Heat transfer studs cast in plate bottom
- 2" (51mm) side and front flanges isolate heat under plate
- Insulating partition between top sections

STANDARD (136-16 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 (V136-16 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 M36-16 Model)
- 28" (711mm) stainless steel tubular legs standard with M36-16 Model
- Cabinet base with sides, back panel and two shelves on 36-16 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. _____

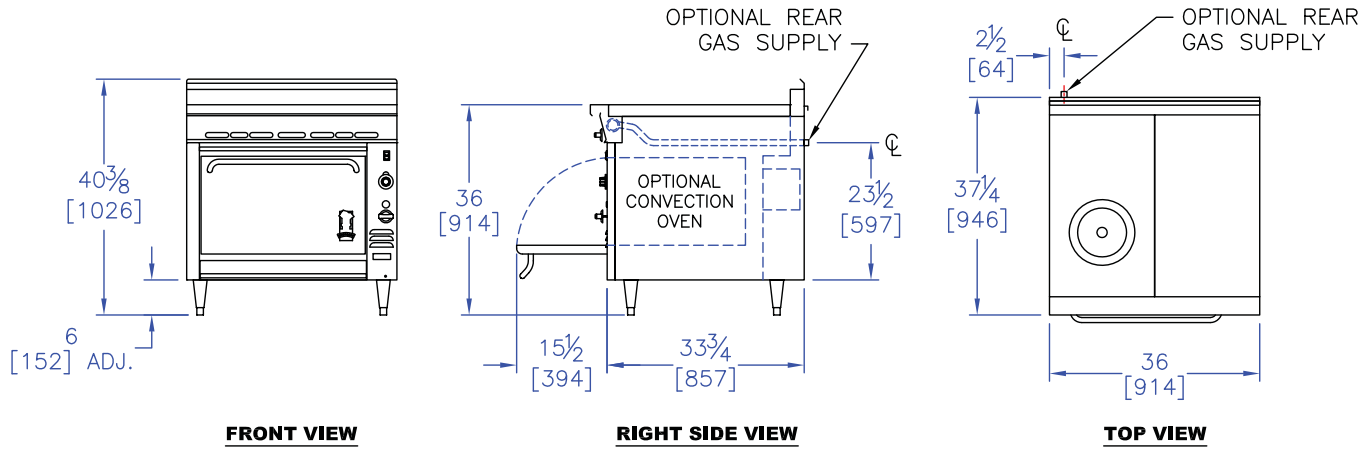
Project _____

Quantity _____

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

(-16) Top Series

Dimensions in brackets are millimeters



OPTIONS GUIDE:

Top Range:

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

Oven:

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

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

Finish:

- Stainless steel left side panel
- Stainless steel right side panel
- Stainless steel back panel
- Stainless steel exterior bottom
- Stainless steel shelves and sides [36-15 Cabinet Model]

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

General:

- Casters — set of four 5" (12.7 cm) 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		

Models:	Burners	Specify Type of Gas:		Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane			
Gas Delivery Pressure:		6.0" WC	10.0" WC			
		BTU/hr (kW)	BTU/hr (kW)			
136-16	4	115,000 (33.7)	115,000 (33.7)	616 lbs (279 kg)	85	32/.9
V136-16	4	120,000 (35.2)	120,000 (35.2)	640 lbs (290 kg)	85	32/.9
36-16	3	75,000 (22.0)	75,000 (22.0)	430 lbs (195 kg)	85	27/.75
M36-16	3	75,000 (22.0)	75,000 (22.0)	360 lbs (163 kg)	85	13/.4

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



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



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