



LEGEND™

Heavy-Duty 36" (914 mm) Gas Range

Item No. _____

Project _____

Quantity _____

(-4E) Top Series



Model 136-4E

SHORT/BID SPECIFICATION

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

- 136-4E**, 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
- V136-4E**, 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
- 36-4E**, with open front cabinet base with two shelves;
- M36-4E**, with 28" (711 mm) high modular stand with stainless steel tubular legs;

...a 36" (914 mm) wide heavy-duty gas-fired unit with one Even-Heat 20,000 BTU/hr 12" (305 mm) wide solid hot top with one-piece cast iron plate; plus two 12" (305 mm) heavy-duty cast iron, precision-ground open top grate, over 30,000 BTU/hr lift off star burners, provided with individual burner controls and automatic standing pilots; 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:

RANGE TOP FEATURES:

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

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

MODEL GUIDE		
Model No.	Base Style/Type	-4E Range Top
136-4E	With Standard Oven	
V136-4E	With Convection Oven	
36-4E	With Cabinet Base	
M36-4E	With Modular Stand	

Two 12" wide x 31" deep (35 mm x 787 mm) open burner tops, positioned right, with:

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

STANDARD (136-4E MODEL) OVEN FEATURES:

- 26" wide x 28" deep x 15" high (660 mm x 711 mm x 381 mm) cooking compartment
- Accepts 18" x 26" (457 mm x 660 mm) 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 (V136-4E MODEL) OVEN FEATURES:

- 26" wide x 22-1/4" deep x 15" high (660 mm x 565 mm x 381 mm) 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 4" (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 (Except M36-4E Model)
- 28" (711 mm) stainless steel tubular legs standard with M36-4E Model
- Cabinet base with sides, back panel and two shelves on 36-4E 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



HDS-6 [Rev. 01/10]

Item No. _____

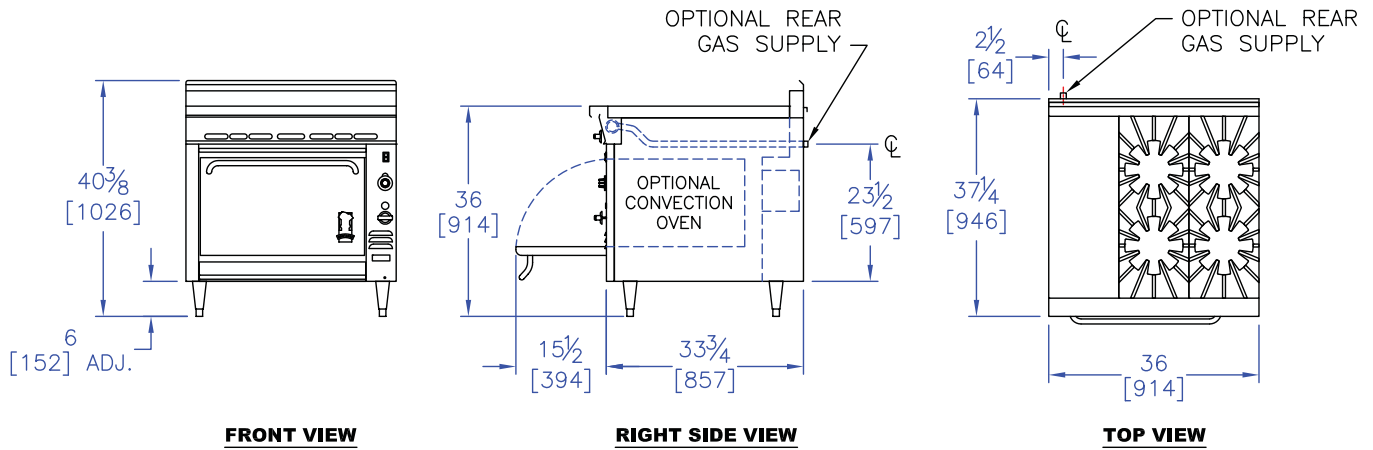
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LEGEND™ Heavy-Duty 36" (914 mm) Gas Range

(-4E) Top Series

Dimensions in brackets are millimeters



OPTIONS GUIDE:

Open Burner Top Section:

- Front 30,000 BTU/hr lift off star burner with a rear solid hot top 15,000 BTU/hr [-59], positioned:
- Right Center Right & Center
- Cast Iron Ribbon Grate (for use with 20,000 BTU/hr burners only) positioned:
- Right (1) Center (1) Right & Center (2)
- 20,000 BTU/hr lift off star burner, positioned:
- Left (2) Center (2) Left & Center (4)
 - 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
- Stainless steel shelves and sides [36-4E 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 (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)	0"
With 6" (152 mm) legs	Suitable for installation on combustible floors	
*V136 Models require 2" (51 mm) motor clearance at rear		

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)			
136-4E	6	180,000 (52.8)	180,000 (52.8)	559 lbs (153 kg)	85	32/.9
V136-4E	6	185,000 (54.2)	185,000 (54.2)	580 lbs (263 kg)	85	32/.9
36-4E	5	140,000 (41)	140,000 (41)	380 lbs (172 kg)	85	27/.75
M36-4E	5	140,000 (41)	140,000 (41)	335 lbs (152 kg)	85	18/.5

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

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



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HDS-6 [Rev. 01/10]