



**LEGEND™**

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

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## (-6) Top Series



Model 136-6

### SHORT/BID SPECIFICATION:

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

- 136-6**, 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
- V136-6**, 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
- 36-6**, with open front stainless steel cabinet base with two shelves;
- M36-6**, with 28" (711mm) high modular stand with stainless steel tubular legs;

...a 36" (914mm) wide heavy-duty gas-fired unit with a 12" (305mm) wide griddle with 19mm thick precision-ground cook surface, 2" (51mm) high splash, 2-5/8" (67mm) wide front grease trough with drop to grease receptacle and one 15,000 BTU/hr burner; plus two 12" (305mm) heavy-duty cast iron, precision-ground open top grate, over two 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" (102mm) high flue riser and 3" (76mm) deep front rail standard; plus all the features listed and options/accessories checked:

### RANGE TOP FEATURES:

One 12" wide x 28" deep (305mm x 711mm) griddle, 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 grease trough pitched to grease receptacle
- Built-in 2-1/8" (54mm) hanging grease receptacle
- One 15,000 BTU/hr gas burner with standing pilot & gas control valve
- Adjusting bolts for changing griddle forward pitch

| MODEL GUIDE |                      |              |
|-------------|----------------------|--------------|
| Model No.   | Base Style/Type      | -6 Range Top |
| 136-6       | With Standard Oven   |              |
| V136-6      | With Convection Oven |              |
| 36-6        | With Cabinet Base    |              |
| M36-6       | With Modular Stand   |              |

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

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

### STANDARD (136-6 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 (V136-6 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 M36-6 Model)
- 28" (711mm) stainless steel tubular legs standard with M36-6 Model
- Cabinet base with sides, back panel and two shelves on 36-6 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-12 [Rev. 01/10]

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

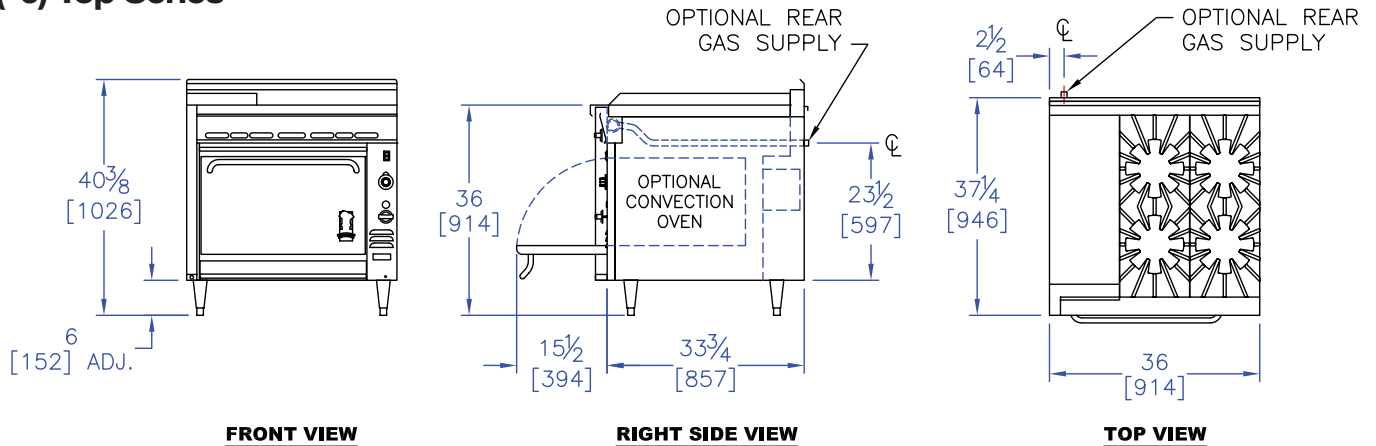
Project \_\_\_\_\_

Quantity \_\_\_\_\_

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## (-6) Top Series

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### Open Burner Top Sections:

- Front 30,000 BTU/hr lift off star burner with a rear 15,000 BTU/hr solid hot top [-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 star burner, positioned:  
 Right (2)  Center (2)  Right & Center (4)  
 42" (1067mm) range depth [Add Suffix: -40]  
 304 stainless steel burner box assembly

- 8" (203mm) wide stainless steel plate shelf

#### 12" Griddle/Fry Top:

- 450°F [232°C] Thermostatic Control [-T Suffix]  
 1" (25mm) thick griddle plate  
 1" (25mm) thick grooved griddle plate  
 34" (864mm) range depth [Add Suffix -40]

#### 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 [36-6 Cabinet Model]

#### General:

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

#### Flex Connector Kit [1"/25 mm]:

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

#### Security Options/Prison Package

[Consult Factory]

#### Back Panels/Shelves:

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

### 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" (51mm)                                       | 0mm                         |
| Left & Right Side**                                         | 15" (381mm)                                     | 0mm                         |
| With 6" (152mm) 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)                     |                  |                |                                               |
| <b>136-6</b>           | 6       | 175,000 (51.3)                   | 175,000 (51.3)                   | 594 lbs (269 kg) | 85             | 32/.9                                         |
| <b>V136-6</b>          | 6       | 180,000 (52.8)                   | 180,000 (52.8)                   | 620 lbs (281 kg) | 85             | 32/.9                                         |
| <b>36-6</b>            | 5       | 135,000 (39.6)                   | 135,000 (39.6)                   | 420 lbs (190 kg) | 85             | 27/.75                                        |
| <b>M36-6</b>           | 5       | 135,000 (39.6)                   | 135,000 (39.6)                   | 350 lbs (159 kg) | 85             | 18/.5                                         |

\*For thermostatically controlled griddle add 5,000 BTU/hr (\*1.5kW)

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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