



LEGEND™

Heavy-Duty 36" (914mm) Gas Range

Item No. _____

Project _____

Quantity _____

(-8PL) Top Series



Model 136-8PL

SHORT/BID SPECIFICATION

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

- 136-8PL**, 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
- V136-8PL**, 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
- 36-8PL**, with open front cabinet base with two shelves
- M36-8PL**, with 28" (711mm) high modular stand with stainless steel tubular legs

...a 36" (914mm) wide heavy-duty gas-fired unit with a 31" (787mm) wide Spanish-style plancha with raised 3/4" (19mm) thick precision-ground cook surface, full perimeter grease trough with drop to grease receptacle and three 15,000 BTU/hr burner, 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 31" wide x 25" deep (787mm x 635mm) plancha [Spanish griddle] top with:

- 3/4" (19mm) thick precision-ground steel raised cook surface
- Full perimeter grease trough
- Two-quart hanging grease receptacle
- Three 15,000 BTU/hr gas burners with standing pilots
- Individual gas control valves for zoned heating

MODEL GUIDE

Model No.	Base Style/Type	-8PL Range Top
136-8PL	With Standard Oven	
V136-8PL	With Convection Oven	
36-8PL	With Cabinet Base	
M36-8PL	With Modular Stand	

STANDARD (136-8PL 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 (V136-8PL 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 M36-8PL Model)
- 28" (711mm) stainless steel tubular legs standard with M36-8PL Model
- Cabinet base with sides, back panel and two shelves on 36-8PL 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-17 [Rev. 01/10]

Item No. _____

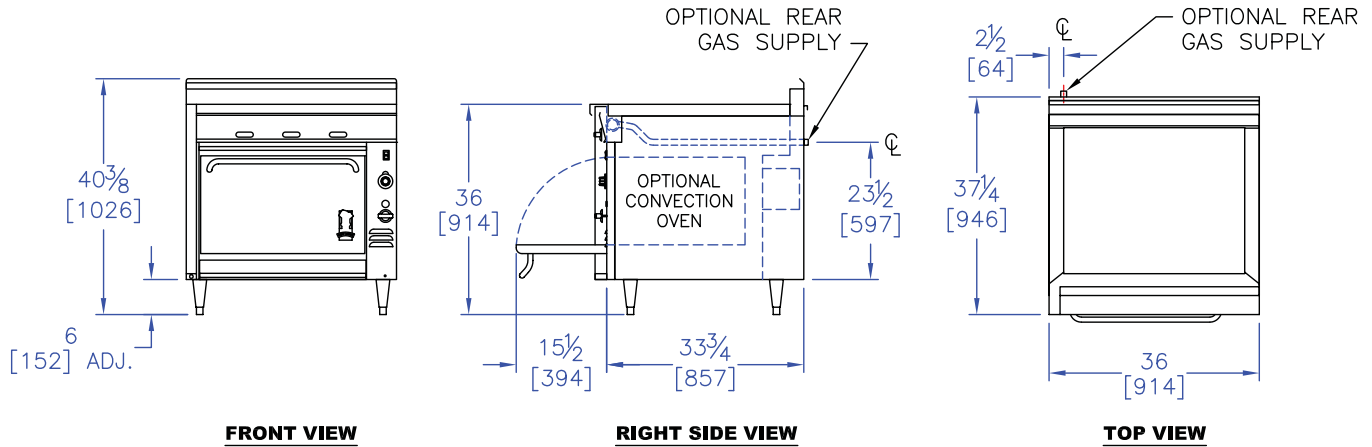
Project _____

Quantity _____

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

(-8PL) Top Series

Dimensions in brackets are millimeters



OPTIONS GUIDE:

31" (787mm) Plancha:

- 20,000 BTU/hr burners with 550°F (288°C) thermostats
- 1" (25mm) thick plate
- Polished chrome-plated cooking surface available only with thermostats
- Top grooves to identify zoned heating areas
- 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

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 [36-8PL 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]

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. 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.
2. An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, "Vapor Removal from Cooking Equipment."
3. This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
4. Specify installation elevation: _____ if above 2,000 ft (610m).
5. 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.
6. 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	
*V136-8PL Model requires 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 ³ /m ³
Gas Delivery Pressure:		6.0" WC	10.0" WC			
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)			
136-8PL	4	85,000 (24.9)	85,000 (24.9)	636 lbs (288 kg)	85	32/.9
V136-8PL	4	90,000 (26.8)	90,000 (26.8)	660 lbs (299 kg)	85	32/.9
36-8PL	3	45,000 (13.2)	45,000 (13.2)	450 lbs (204 kg)	85	32/.9
M36-8PL	3	45,000 (13.2)	45,000 (13.2)	390 lbs (177 kg)	85	18/.5

*Add 15,000 BTU/hr (4.4 kW) total for thermostatically controlled plancha.

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-17 [Rev. 01/10]