



LEGEND™

Heavy-Duty 12" (305 mm) Add-A-Units

Item No. _____

Project _____

Quantity _____

(-5,-5S,-559,-559S,-8,-9E, S) Top Series



Model 12S Shown
(Stainless Steel Work Top)

MODEL GUIDE						
-5	-5S	-559	-559S	-8	-9E	S

SHORT/BID SPECIFICATION

Range shall be a Montague **Legend** 12" (305 mm) Cabinet Base Model [Specify one]:

- 12-5**, 1-12" (305 mm) Open Top;
- 12-5S**, 1-12" (305 mm) Open Top w/ Step-up;
- 12-559**, 1-12" (305 mm) Combination, Open Top/Hot Top;
- 12-559S**, 1-12" (305 mm) Combination, Open Top/Hot Top w/ Step-up;
- 12-8**, 1-12" (305 mm) Frytop, 3/4" thick, manual control;
- 12-9E**, 1-12" (305 mm) Even Heat Hot Top;
- 12S**, 1-12" (305 mm) Stainless Steel Work Top;

OR

Range shall be a Montague **Legend** 12" (305 mm) Modular Stand Model [Specify one]:

- M12-5**, 1-12" (305 mm) Open Top;
- M12-5S**, 1-12" (305 mm) Open Top w/ Step-up;
- M12-559**, 1-12" (305 mm) Combination, Open Top/Hot Top;
- M12-559S**, 1-12" (305 mm) Combination, Open Top/Hot Top w/ Step-up;
- M12-8**, 1-12" (305 mm) Frytop, 3/4" thick, manual control;
- M12-9E**, 1-12" (305 mm) Even Heat Hot Top;
- M12S**, 1-12" (305 mm) Stainless Steel Work Top;

...a 12" (305 mm) wide heavy-duty gas-fired Add-A-Unit offered in a wide variety of tops to enhance your Montague Cooking Battery. These units match all Montague **Legend Series** Heavy-Duty Ranges; with stainless steel front, black painted sides and back or stainless steel modular stand, 4" (102 mm) high flue riser and 3" (76 mm) deep front rail standard; plus all the features listed and options/accessories checked:

STANDARD CABINET BASE CONSTRUCTION FEATURES:

- Cabinet base with sides, back panel and two shelves
- Satin finish stainless steel front with 3" (76 mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Even heat hot tops ("E" denotes even heat on hot tops)
- 3/4" (19 mm) thick frytops, manual control
- 30,000 BTU/hr open burners
- Stainless steel 4" (102 mm) rear flue riser standard
- 6" (152 mm) adjustable stainless steel legs standard
- 1-1/4" NPT front gas manifold with 1/2 union on each end

STANDARD MODULAR STAND CONSTRUCTION FEATURES:

- Satin finish stainless steel front with 3" (76 mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Even heat hot tops ("E" denotes even heat on hot tops)
- 3/4" (19 mm) thick frytops, manual control
- 30,000 BTU/hr open burners
- Stainless steel 4" (102 mm) rear flue riser standard
- 28" (711 mm) high modular stand with stainless steel tubular legs with adjustable bullet feet
- 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-34 [Rev. 01/10]

Item No. _____

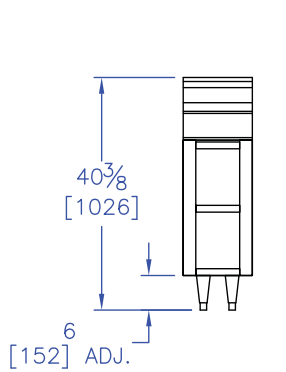
Project _____

Quantity _____

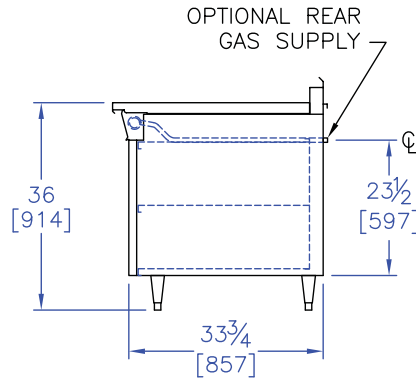
LEGEND™ Heavy-Duty 12" (305 mm) Add-A-Units

(-5, -5S, -559, -559S, -8, -9E, S) Top Series

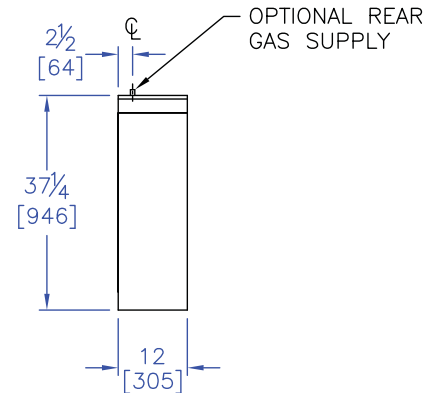
Dimensions in brackets are millimeters



FRONT VIEW



RIGHT SIDE VIEW



TOP VIEW

OPTIONS GUIDE:

Griddle:

- 450° Thermostatic Control [one for 12" griddle]
- 550° Thermostatic Control [one for 12" griddle]
- 1" (25 mm) thick griddle plate
- 1" (25 mm) thick grooved griddle plate
- 34" (864 mm) deep plate [Add Suffix -40]
- Extending griddle over two ranges [72" max.]
- 42" (1067 mm) range depth [Add Suffix: -40]

Top Range:

- 42" (1067mm) 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

Manifolds: [Left rear with pressure regulator]:

- 1" NPT up to 400,000BTU/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 shelves and sides

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]
- Doors:**
 - Stainless Steel door for cabinet base

HIGH SHELVES ARE NOT RECOMMENDED FOR MODULAR STAND UNITS.

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- 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.

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	

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)			
12-5 & M12-5	2	60,000 (17.6)	60,000 (17.6)	250 lbs (113 kg)	85	15/.4
12-5S & M12-5S	2	50,000 (14.6)	50,000 (14.6)	370 lbs (168 kg)	85	17/.5
12-559 & M12-559	2	45,000 (13.2)	45,000 (13.2)	370 lbs (168 kg)	85	17/.5
12-559S & M12-559S	2	45,000 (13.2)	45,000 (13.2)	270 lbs (123 kg)	85	15/.4
12-8 & M12-8	1	15,000 (4.4)	15,000 (4.4)	270 lbs (123 kg)	85	17/.5
12-9E & M12-9E	1	20,000 (5.5)	20,000 (5.5)	145 lbs (66 kg)	85	15/.4
12S & M12S	0	0	0	190 lbs (86 kg)	85	15/.4

*Add 5,000 BTU/hr (1.5 kW) for 42" (1067 mm) deep Griddle Top [-40] and thermostatically controlled griddle.

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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