



LEGEND™

Heavy-Duty 24" (610 mm) Add-A-Units

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

Item No. _____

Project _____

Quantity _____



Model 24S Shown
(Stainless Steel Work Top)

SHORT/BID SPECIFICATION

Range shall be a Montague **Legend** 24" (610 mm) Cabinet Base Model [Specify one]:

- 24-5, 2-12" (305 mm) Open Top;
- 24-5S, 2-12" (305 mm) Open Top w/ Step-up;
- 24-559, 2-12" (305 mm) Combination, Open Top/Hot Top;
- 24-559S, 2-12" (305 mm) Combination, Open Top/Hot Top w/ Step-up;
- 24-8, 1-24" (610 mm) Frytop, 3/4" thick, manual control;
- 24-8PL, 1-24" (610 mm) Plancha, 3/4" thick, manual control;
- 24-9E, 2-12" (305 mm) Hot Top, Even Heat;
- 24S, 1-24" (610 mm) Stainless Steel Work Top;

OR

Range shall be a Montague **Legend** 24" (610 mm) Modular Stand Model [Specify one]:

- M24-5, 2-12" (305 mm) Open Top;
- M24-5S, 2-12" (305 mm) Open Top w/ Step-up;
- M24-559, 2-12" (305 mm) Combination, Open Top/Hot Top;
- M24-559S, 2-12" (305 mm) Combination, Open Top/Hot Top w/ Step-up;
- M24-8, 1-24" (610 mm) Frytop, 3/4" thick, manual control;
- M24-8PL, 1-24" (610 mm) Plancha, 3/4" thick, manual control;
- M24-9E, 2-12" (305 mm) Hot Top, Even Heat;
- M24S, 1-24" (610 mm) Stainless Steel Work Top;

...a 24" (610 mm) wide heavy-duty gas-fired Add-A-Unit offered in a wide variety of widths and 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:

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

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

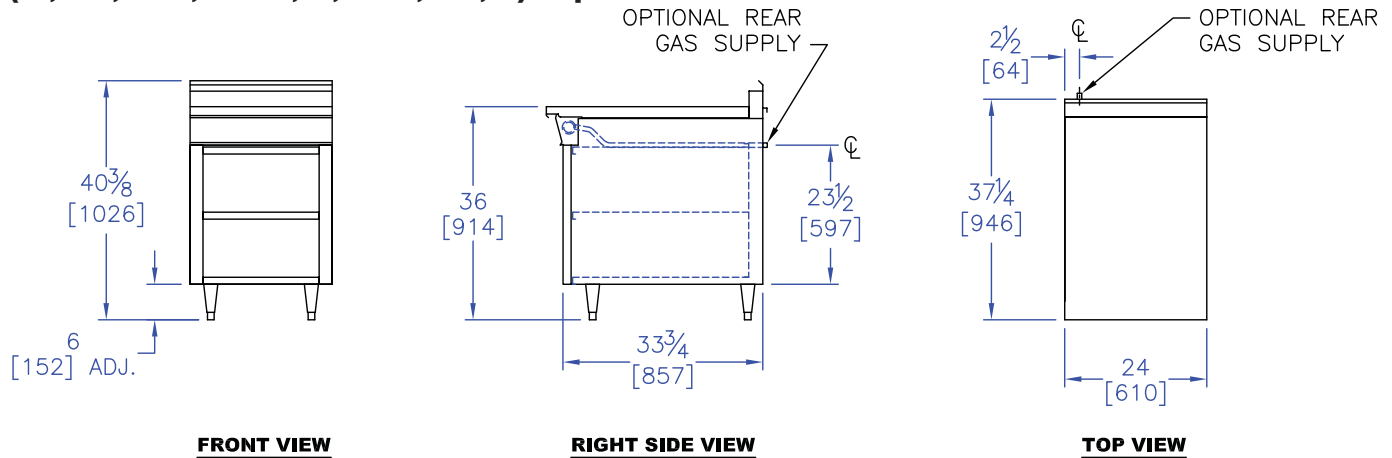


HDS-36 [Rev. 01/10]

LEGEND™ Heavy-Duty 24" (610 mm) Add-A-Units

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

Dimensions in brackets are millimeters



OPTIONS GUIDE:

Open Burner Top Sections:

- 30,000 BTU/hr front lift off star burner with rear 15,000 BTU/hr solid hot top [-59], positioned:
 - Left Right

Top Range:

- 42" (1067mm) range depth [Add Suffix: -40]
- 304 stainless steel burner box assembly

Griddle:

- 450° Thermostatic Control [one for 24" griddle]
- 550° Thermostatic Control [one for 24" 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]

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 400,000 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 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

1. 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 (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" (51 mm)	0"
Left & Right Side	15" (381 mm)	0"
With 6" (152 mm) legs	Suitable for installation on combustible floors	

Models:	Specify Type of Gas: Gas Delivery Pressure:	Natural		Propane		Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
		6.0" WC	BTU/hr* (kW)	10.0" WC	BTU/hr* (kW)			
24-5 & M24-5	4	120,000	(35.1)	120,000	(35.1)	285 lbs (113 kg)	85	18.7/.5
24-5S & M24-5S	4	100,000	(29.3)	100,000	(29.3)	300 lbs (168 kg)	85	18.7/.5
24-559 & M24-559	4	90,000	(26.4)	90,000	(26.4)	300 lbs (168 kg)	85	18.7/.5
24-559S & M24-559S	4	90,000	(26.4)	90,000	(26.4)	310 lbs (123 kg)	85	18.7/.5
24-8 & M24-8	3	45,000	(13.2)	45,000	(13.2)	335 lbs (123 kg)	85	21.4/.6
24-8PL & M24-8PL	2	30,000	(8.8)	30,000	(8.8)	335 lbs (123 kg)	85	18.7/.5
24-9E & M24-9E	2	40,000	(11.7)	40,000	(11.7)	260 lbs (123 kg)	85	18.7/.5
24S & M24S	0	0		0		155 lbs (66 kg)	85	18.7/.5

*Add 15,000 BTU/hr (4.5 kW) for 42" (1067 mm) deep Griddle Top [-40] and thermostatically controlled griddle. Entry Clearance: 30" (762 mm) uncrated, with legs removed [All Models]



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

