



LEGEND™ Heavy-Duty Gas Custom Chinese Ranges: Modular Base (CRM) or Cabinet Base (CR)

Item No. _____

Project _____

Quantity _____



Model CRM-2 shown

SHORT/BID SPECIFICATION

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

- CRM (Modular Style)
- CR (Enclosed Base)

[Specify Wok Size and Configuration in Left to Right Order]:

" " " " " "

...a heavy duty, custom-built, gas-fired unit with unique double cylinder construction. Powerful cast iron 53,000 BTU/hr, 2- ring burners or 107,000 BTU/hr, 3- ring burners are standard. (Optional 80,000 BTU/hr or 120,000 BTU/hr Jet Burners available) Heavy Duty 10 gauge 304 stainless steel top plate with cold water top cooling, full- length rear drain, individual water fill faucets, a 9" (229mm) wide stainless steel plate shelf, stainless steel pipe over shelf, and 12-1/2" (318mm) height-adjustable legs standard; plus all the features listed and options/accessories checked:

STANDARD CONSTRUCTION FEATURES:

- Stainless steel front, sides, and back
- 304 Stainless steel top plate and fixed cylinder
- 304 Stainless steel plate shelf, rear drain trough with removable strainer
- Rear drain located at left side (optional right side)
- Perforated copper water line for top cooling with master water control valve
- Stainless steel drip tray below each burner
- Swing faucet, (1) per wok, cold water
- CR Models to have cabinet base with stainless steel front, sides, back, bottom shelf, and 6" (152mm) height adjustable legs
- 3/4" or 1" NPT rear gas connection(s) with pressure regulator(s) provided [shipped loose]

| MODEL GUIDE (Model No./Wok Size) | | | | | |
|---|--|--|--|--|--|
| <input type="checkbox"/> CR-1 <input type="checkbox"/> CRM-1 [1 Burner] | <input type="checkbox"/> CR-2 <input type="checkbox"/> CRM-2 [2 Burners] | <input type="checkbox"/> CR-3 <input type="checkbox"/> CRM-3 [3 Burners] | <input type="checkbox"/> CR-4 <input type="checkbox"/> CRM-4 [4 Burners] | <input type="checkbox"/> CR-5 <input type="checkbox"/> CRM-5 [5 Burners] | <input type="checkbox"/> CR-6 <input type="checkbox"/> CRM-6 [6 Burners] |
| 14" (356mm) | 14" (356mm) | 14" (356mm) | 14" (356mm) | 14" (356mm) | 14" (356mm) |
| 16" (406mm) | 16" (406mm) | 16" (406mm) | 16" (406mm) | 16" (406mm) | 16" (406mm) |
| 18" (457mm) | 18" (457mm) | 18" (457mm) | 18" (457mm) | 18" (457mm) | 18" (457mm) |
| 20" (508mm) | 20" (508mm) | 20" (508mm) | 20" (508mm) | 20" (508mm) | 20" (508mm) |
| 22" (559mm) | 22" (559mm) | 22" (559mm) | 22" (559mm) | 22" (559mm) | 22" (559mm) |
| 24" (610mm) | 24" (610mm) | 24" (610mm) | 24" (610mm) | 24" (610mm) | 24" (610mm) |
| 26" (660mm) | 26" (660mm) | 26" (660mm) | 26" (660mm) | 26" (660mm) | 26" (660mm) |
| 28" (711mm) | 28" (711mm) | 28" (711mm) | 28" (711mm) | 28" (711mm) | 28" (711mm) |

| CUSTOM SIZING GUIDE | | | |
|---------------------|---------------|----------------|--------------------------------|
| WOK SIZE: | WELL SECTION: | SOUP POT SIZE: | RANGE LENGTH PER WOK/SOUP POT: |
| 14" (356mm) | 12" (305mm) | 10" (254mm) | 20" (508mm) |
| 16" (406mm) | 14" (356mm) | 12" (305mm) | 22" (559mm) |
| 18" (457mm) | 16" (406mm) | 14" (356mm) | 24" (610mm) |
| 20" (508mm) | 18" (457mm) | 16" (406mm) | 26" (660mm) |
| 22" (559mm) | 20" (508mm) | 18" (457mm) | 28" (711mm) |
| 24" (610mm) | 22" (559mm) | N/A | 30" (762mm) |
| 26" (660mm) | 24" (610mm) | N/A | 32" (813mm) |
| 28" (711mm) | 25" (635mm) | N/A | 34" (864mm) |

STANDARD BURNER FEATURES:

- 53,000 BTU/hr. (15.5kW) 2-ring cast iron burners for 14"-18" wok sizes
- 107,000 BTU/hr (31.4kW) 3-ring cast iron burners for 20"-28" wok sizes
- Manual gas control valve & standing pilot: (2) valves and (1) pilot for 2-ring burner, (3) valves and (2) pilots for 3-ring burner
- Master knee level valve control to turn off ALL burners

AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11



CR-1 [Rev. 1/12]

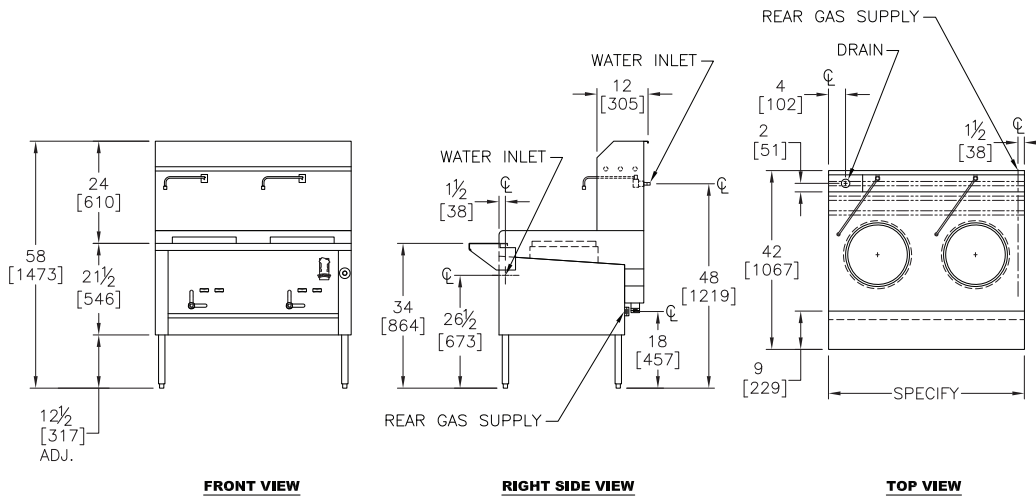
LEGEND™ Heavy-Duty Gas Custom Chinese Ranges: Modular Base (CRM) or Cabinet Base (CR)

Item No. _____

Project _____

Quantity _____

Dimensions in brackets are millimeters



OPTIONS GUIDE:

Jet Burners:

- ___ ea. 20 Jet, 80,000 BTU/hr (23.4 kW) in lieu of 2-ring 53,000 BTU/hr (15.5 kW) burner. Specify wok position _____
- ___ ea. 32 Jet, 120,000 BTU/hr (35.2 kW) in lieu of 3-ring. 107,000 BTU/hr (31.4 kW) burner. Specify wok position _____

Accessories:

- Additional Woks: qty : ___ size ___
- Wok Covers: qty: ___ size ___
- Adapter Ring: qty: ___
Reduces well size for use with smaller wok.
Reduce to size: ___
- Casters with 5" wheel. Set of (4), (6), or (8) depending on model.

Soup Pot Well:

- ___ ea. in lieu of wok. Specify position.
(Uses 2-ring 53,000 BTU/hr burner only)
Available for well sections up to 20"

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. 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 2000 feet (610m).
5. **GAS INLET SIZE (All Models):** 3/4" NPT connection (up to 360,000 BTU/hr); 1" NPT connection (up to 560,000 BTU/hr) or two 1" connections (over 560,000 BTU/hr must be provided. A properly sized gas pressure regulator(s) is/are shipped loose and must be installed (by others) when unit is connected to gas supply.
5. 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
6. **DRAIN CONNECTION REQUIRED:** 2" NPT connection positioned left (Optional right side).
7. **WATER CONNECTION REQUIRED:** 1/2" NPT water connection positioned on right for perforated copper water line. A 1/2" x 3/8" NPT hex bushing provided for each swing faucet.

| Minimum Clearances | Noncombustible Construction ONLY |
|--|----------------------------------|
| From Back Wall | 0" |
| Left & Right Side | 0" |
| For use in non-combustible locations only | |

| Specify Type of Gas: | <input type="checkbox"/> Natural | <input type="checkbox"/> Propane | QTY: | Shipping Weight | Shipping Class |
|--|------------------------------------|----------------------------------|-----------------------------|---|---------------------|
| Manifold Pressure: | 4.0" WC | 10.0" WC | | | |
| Model: | Burner Selection: | | | | |
| CRM- _____ | 53,000 BTU/hr (15.5kW) 2-Ring | | _____ | Approx. 150 lbs (68 kg) per foot of unit width. | All Models Class 85 |
| | 107,000 BTU/hr (31.4kW) 3-Ring | | _____ | | |
| CR- _____ | 80,000 BTU/hr (23.4kW) Jet Burner | | _____ | | |
| | 120,000 BTU/hr (35.2kW) Jet Burner | | _____ | | |
| Entry Clearance: 31-1/4" (794mm) uncrated [All Models] | | | | | |
| TOTAL OUTPUT: _____ BTU/HR (_____ kW) | | | TOTAL BURNERS: _____ | | |



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

