

# MONTAGUE LEGEND



**Heavy Duty**

## Radiglo Gas Broiler

with Conventional Oven — 136W36

### GENERAL

"Radiglo" overfired gas broilers deliver the true, infrared *radiant* heat required for high speed broiling, with perfect results every time. Intense infrared heat waves directed downward by the ceramic radiants penetrate all exposed surfaces of the meat. Cool air currents which pass upward and over the meat support the perfect combustion that maintains the 1000 °F to 2500 °F, (538 °C to 1372 °C), temperature of the radiants.

Since no hot air or convection currents can intervene, meat is cooked entirely by radiation. All meats, even thinner cuts, retain their juices, flavor and tenderness — and allow minimum shrinkage. Adjustable grid and independent controls allow the operator to readily adjust broiling conditions to customer requirements.

### STANDARD FEATURES

#### WARMING OVEN:

- Large warming or finishing oven, 8" high x 26-1/2" wide x 24" deep, with steel baffling beneath deck for proper heat distribution. Oven is heated by excess heat from the broiler. High temperature aluminized interior has one nickel plated rack. Counter-balanced tilt-back door.

#### SINGLE BROILER:

- Two cast iron burners with ceramic radiants, rated at 42,000 BTU/HR. each, independently controlled with constant burning pilot for automatic ignition. Even heat distribution.

#### CHROME PLATED GRID:

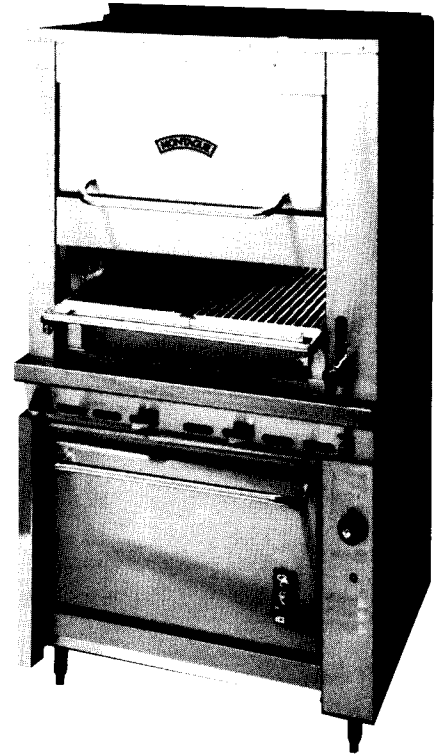
- One chrome plated, two-piece grid, 27" wide x 27" deep with counter-balanced grid assembly for effortless raising and lowering. Positive-locking lift mechanism with cool grip ball handle. Grid rolls easily on silent, long-life ball bearings. Easily removable for cleaning.
- Infinite grid adjustment with a range of 3" for precision broiling. Grid clearance: 2" minimum to 5" maximum.

#### GREASE RECEPTACLE:

- Extra large capacity, front hanging grease receptacle, 2-1/4" wide x 1-3/4" deep x 25" high, located out of the heat zone. Easily removable.
- Full-width grease deflector. Located under grid to prevent grease from dripping onto floor when grid is extended. Easily removable.

#### CONVENTIONAL OVEN:

- Front venting oven has a 26" wide x 28" deep x 15" high porcelainized steel interior that accepts 18" x 26" pans sideways or lengthwise.
- One cast iron burner rated @ 40,000 BTU/HR.
- Oven cavity is completely encased in high density fiberglass insulation maximizing heat retention.
- 3-position rack guides and one rack with bright nickel finish, and oven bottom are removable for major cleaning.



136W36—  
shown with  
standard  
S/S front  
and 6" legs.

### STANDARD FEATURES, (cont.)

- Throttling type thermostat located in cool zone with 100% safety pilot for automatic lighting. Thermostat dial ranges from low to 500 °F (260 °C).
- Door is weight counter-balanced without the use of springs, with one-piece, offset, tubular-type handle.
- 6" NSF adjustable legs.

### FINISH

#### EXTERIOR:

Satin finish stainless steel front. Remaining exterior black. All painted surfaces have electrolytic zinc undercoating for corrosion protection and longer life.

#### OPTIONAL, (\*extra cost):

- \*S/S full left side     \*S/S upper half left side
- \*S/S full right side     \*S/S upper half right side
- \*S/S top     \*S/S back

Note: Black finish with S/S trim available. See price list.

### OPTIONS (\*extra cost)

- \*CATALYTIC CONTINUOUS CLEANING — lower oven.
- \*CAST IRON OVEN BOTTOM — 2 piece.
- \*OVEN RACKS, EXTRA
- \*42" DEPTH, (Suffix -40) —  
Interior dimensions remain the same. Adds 6" to overall depth of broiler.
- \*LEFT REAR MANIFOLD (with pressure regulator):
  - \*3/4" NPT up to 165,000 BTU/HR
  - \*3/4" NPT up to 320,000 BTU/HR
  - \* 1" NPT up to 500,000 BTU/HR

(continued on back)



