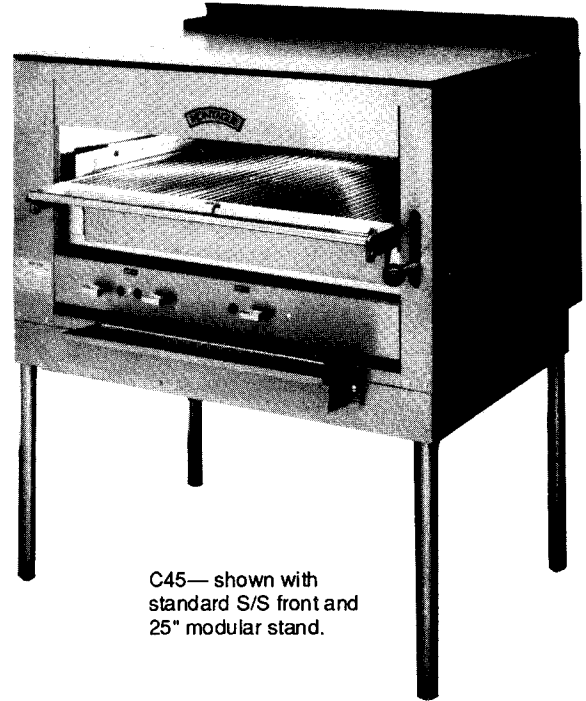
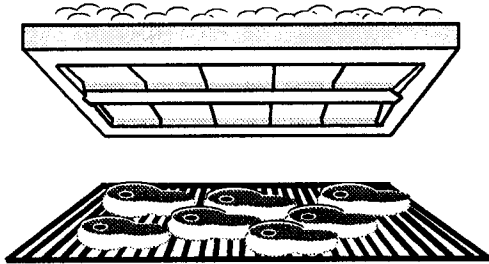


MONTAGUE **LEGEND**



Heavy Duty

Radiglo Gas Broilers with Modular Stand — C36, C45



C45— shown with
standard S/S front and
25" modular stand.

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

SINGLE BROILER:

- **C36** — Two cast iron burners with ceramic radiants.
 - **C45** — Three cast iron burners with ceramic radiants.
- Each burner, rated at 42,000 BTU/HR, is independently controlled with constant burning pilot for automatic ignition. Even heat distribution.

CHROME PLATED GRIDS:

- **C36** — Two piece grid, 27" wide x 27" deep.
 - **C45** — Three piece grid, 35" wide x 27" deep.
- Both 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.

STANDARD FEATURES, cont.

GREASE RECEPTACLE:

- Extra large capacity, front mounted grease receptacle, 27-1/2" wide x 3-1/4" deep x 3-1/16" high. Easily removable.
- Full-width grease deflector. Located under grid to prevent grease from dripping onto floor when grid is extended. Easily removable.

MODULAR STAND:

- **C36** — 36" wide x 34-1/4" deep x 4" high base.
- **C45** — 45" wide x 34-1/4" deep x 4" high base.
- 21" NSF adjustable S/S legs, (25" high with base).

FINISH

EXTERIOR:

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

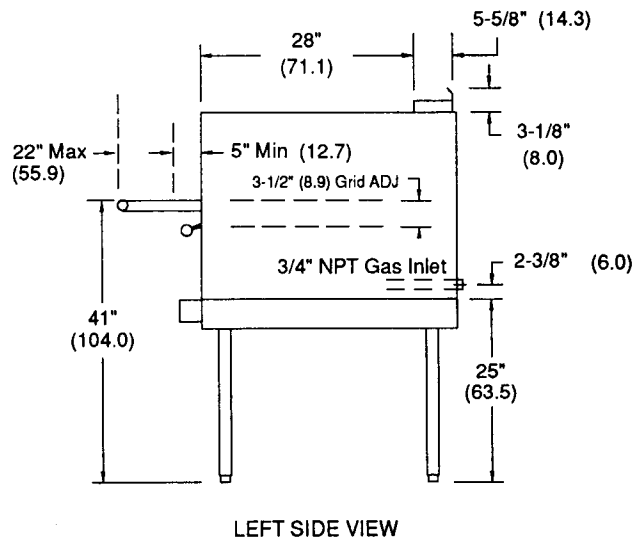
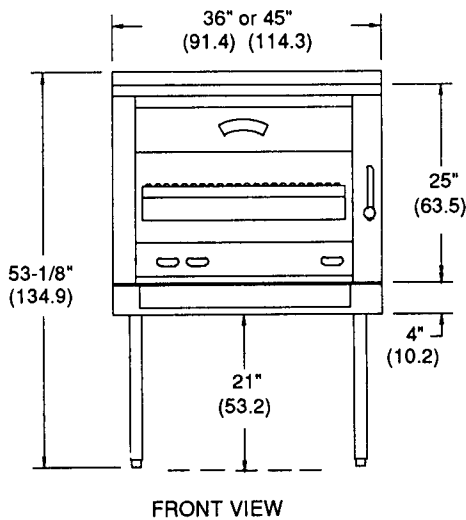
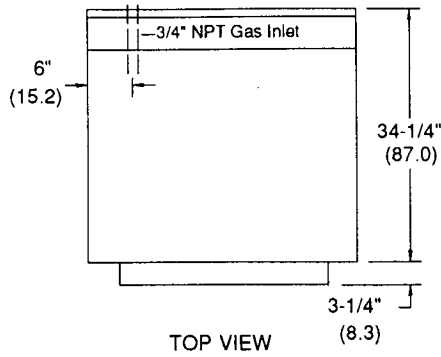
OPTIONAL, (*extra cost):

- *S/S full left side *S/S full right side
- *S/S back *S/S top

Note: Black finish with stainless steel valve panel available. (Refer to price list.)



Dimensions in parenthesis are centimeters.



IMPORTANT

Gas broilers must be installed in accordance with local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1. Compliance with codes is the responsibility of the Owner and Installer.

Adequate ventilation system required. Refer to The National Fire Protection Association Standard No 96, "Vapor Removal from Cooking Equipment".

AGA Design Certified: In accordance with ANSI Z83.11 Gas Foodservice Equipment — Range and Unit Broilers. (Note: These appliances are intended for commercial use by professionally trained personnel. *NOT Intended For Household Use*).

Minimum Clearances:	Combustible Construction	Noncombustible Construction
Back Wall:	6"	0"
Left & Right Side:	6"	0"
With 21" legs: Suitable for installation on combustible floor.		
Without legs: For installation on noncombustible counters.		

TYPE OF GAS	Natural 4.0" WC	Propane 10.0" WC	
"Radiglo" Broiler	BTU/HR	BTU/HR	Total
C36 (2 burners)	42,000 ea.	42,000 ea.	84,000
C45 (3 burners)	42,000 ea.	42,000 ea.	126,000

GAS INLET SIZE (for all models):

3/4" NPT manifold is provided at left rear. 3/4" NPT gas pressure regulator is provided, and must be installed when appliance is connected to gas supply.

NOTE: Specify type of gas. Natural Propane
Specify elevation if installing above 2000 feet.

SHIPPING WGT, (Class 85):

C36 483 Lbs. Approx. cu.ft. 35
C45 638 Lbs. 47

ENTRY CLEARANCE:

C36 & C45 . . . 33-1/2" Uncrated

Montague's continuing commitment to quality/product improvement can cause specification and design changes without prior notice.

