

MONTAGUE LEGEND



Heavy Duty

Gas Underfired Broiler— Ceramic Style

GENERAL

Ultimate char broiling! Sizzling, flavorful taste with all the natural juices and nutrients seared in — preserves moisture and flavor. *Appealing appearance!* Entrees are enhanced with distinctive char broiled marking. *Tempting aroma* with that great outdoor smoke flavor. Truly designed for today's high speed volume char broiling to perfection. Excellent for dramatic display cooking!

Convenient lower rack (optional), utilizes downward reflected infrared heat. Use for pan broiling seafood, browning, toasting, cheese dishes and onion soup. (350°F — 450°F). Depending upon type of broiling being done on top grid, some products may need to be covered.

Char Broiler for range match battery, (UF), or independent installations, (UFS, UFSC, UFSM). 24", 30", 36", 48", 60" or 72" wide. Gas fired. Manually controlled. The area above the burners is covered with a layer of pumice rock for even distribution of radiant heat.

MODELS:

UF — Range Match with cabinet base and 6" legs.
 UFS — Free Standing with cabinet base and 6" legs.
 UFSC — Free Standing Counter model without legs.
 UFSM — Free Standing Counter model on Modular Stand with stainless steel tubular legs.

STANDARD FEATURES

- Powerful, high efficiency cast iron "H" burners with stainless steel drip shields to prevent ports from clogging. Rated at 45,000 BTU/HR per burner.
- Each burner controlled by a high temperature commercial type burner valve and constant burning pilot for automatic ignition.
- Preheats in 15 minutes. Rapid reheat.
- Char rock — porous natural volcanic pumice rock. (Reduces flame flare-ups and rapidly absorbs heat.)
- *ULTRA-FLOW* heavy duty reversible cast iron top grates. Ribbed side has grease trough on each side of ribs for drainage of food products with high fat content. Flat side for broiling fish and light products. Attractive char broiled marking, narrow or wide.
- 3-position lift mechanism for adjusting the rear elevation of grid from flat to 3" slope, front to back, for maximum grease drain-off and for reducing flare-ups during volume broiling.
- Consistent grid temperatures. 1" wide spacing of ribbed grates combined with generous openings for deeper penetration of radiant heat waves results in the ideal broiling atmosphere. Slightly cooler sections at front and outer edges accommodate products requiring slower cooking.
- Full width front grease trough for quick transfer of grease into removable large capacity container located in cool zone. Plus full width debris screen located under burners and above the full width drip tray.



UFS-36C—shown with optional lower rack.

FINISH

EXTERIOR:

Standard — S/S front, top trim and splash shield in cooking area. Remaining exterior black.

OPTIONAL, (*extra cost):

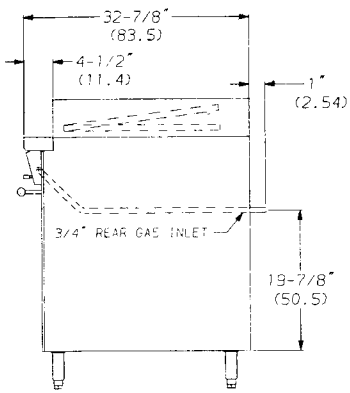
- *S/S left side *S/S right side *S/S two sides
- *S/S back *S/S bottom shelf, (cabinet base)
- *Doors, (cabinet base): *S/S *Black

OPTIONS, (*extra cost)

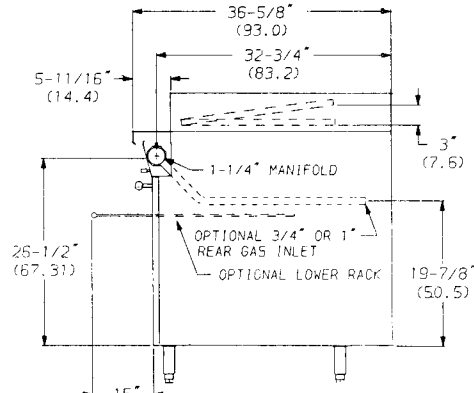
- *13" HIGH BACK, (UF models) — matches height of 18" high back for 136 Range Series. Available in one piece up to 108" long. *S/S *Black
 Note: Stub Back not available.
- *MANIFOLDING, left rear, (UF models) —
 - *3/4" w/pressure regulator up to 165,000 Btu/Hr
 - *3/4" w/pressure regulator up to 320,000 Btu/Hr
 - *1" w/pressure regulator up to 500,000 Btu/Hr
- *MANIFOLD CAP *CAP & S/S COVER, (UF) —
 - *left side *right side *both sides
- *SEAFOOD GRATE, (cast iron)
- *ROUND ROD GRATE—
 - *Hard Chrome *Cold Rolled Steel *Scraper
- *LOWER RACK
- *MODULAR STAND — for counter model, (UFSM)
- *42" DEPTH, Suffix -40 (UF) — interior dimensions remain the same. *S/S *Black
- *S/S DOORS — for cabinet base
- *CASTERS — 5" wheel, 6" height
 - *Set of 4 (24", 30", 36") *Set of 6 (48", 60", 72")
- CURB MOUNT



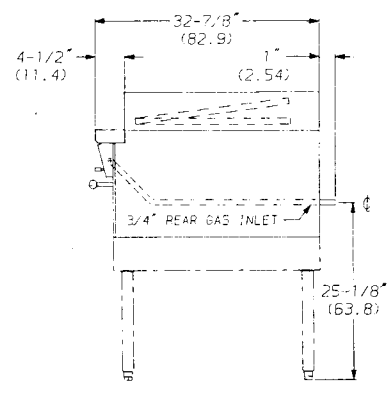
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LEFT SIDE VIEW—UF

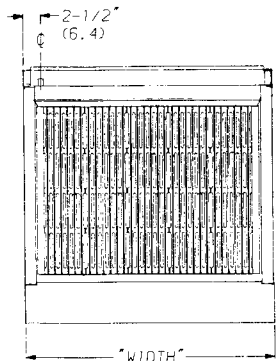


LEFT SIDE VIEW—UF

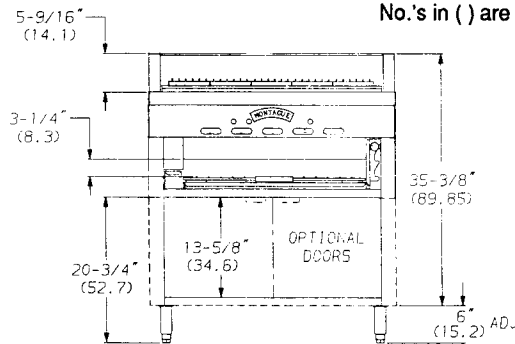


LEFT SIDE VIEW—UFSC, UFSM

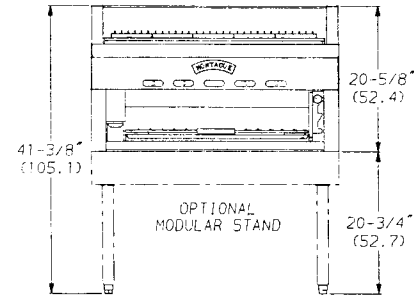
No.'s in () are centimeters.



TOP VIEW



FRONT VIEW—UF, UFS



FRONT VIEW—UFSC, UFSM

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:	4"	0"
Left & Right Side:	8"	0"

Suitable for installation on combustible floors.

GAS INLET SIZE (for all models):

Range Match: 1-1/4" NPT front manifold with 1/2 union each end for battery connection. A properly sized gas pressure regulator suitable for the battery must be furnished by the installer.

Free Standing: 3/4" NPT left rear gas inlet. 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 ft.
(Natural: 4.0" W.C. Propane: 10.0" W.C.)

Model	OA Width	Broiling Area	# Grates		Total Btu/Hr	Shp. Wgt.#
			# Burners			
Range Match—(1-1/4" front manifold)—41-3/8" H x 36-5/8" D						
UF-24C	24"	18" x 24"	3	2	90,000	» 412
UF-30C	30"	24" x 24"	4	2	90,000	» 452
UF-36C	36"	30" x 24"	5	3	135,000	» 492
UF-48C	48"	36" x 24"	6	4	180,000	» 824
UF-60C	60"	48" x 24"	8	4	180,000	» 904
UF-72C	72"	60" x 24"	10	6	270,000	» 984
Free Standing—(3/4" rear gas inlet)—41-3/8" H x 32-7/8" D						
UFS-24C	24"	18" x 24"	3	2	90,000	» 402
UFS-30C	30"	24" x 24"	4	2	90,000	» 442
UFS-36C	36"	30" x 24"	5	3	135,000	» 482
UFS-48C	48"	36" x 24"	6	4	180,000	» 804
UFS-60C	60"	48" x 24"	8	4	180,000	» 884
UFS-72C	72"	60" x 24"	10	6	270,000	» 964
Free Standing Counter or Modular*—(3/4" rear gas inlet)—20-5/8" H x 32-7/8" D						
UFSC-24C	24"	18" x 24"	3	2	90,000	» 372
UFSC-30C	30"	24" x 24"	4	2	90,000	» 412
UFSC-36C	36"	30" x 24"	5	3	135,000	» 452
UFSC-48C	48"	36" x 24"	6	4	180,000	» 744
UFSC-60C	60"	48" x 24"	8	4	180,000	» 824
UFSC-72C	72"	60" x 24"	10	6	270,000	» 904

*Use suffix UFSM for Modular Stands— overall height, 41-3/8".

SHIPPING WGTS., (above): › = class 77-1/2, » = class 85
Modular Stands add:

24"—25# 30"—27# 36"—28# 48"—49# 60"—51# 72"—54#

Design improvements may affect changes in specifications without notice.

