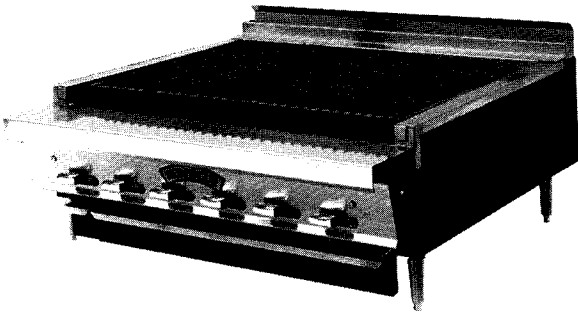


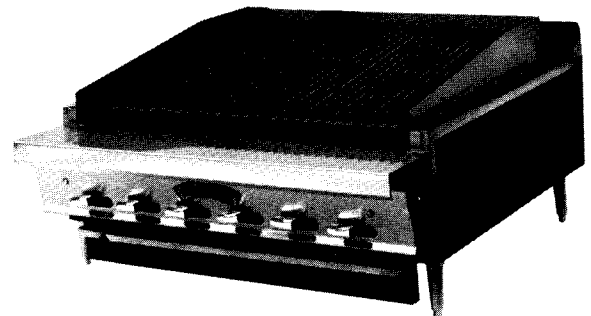
MONTAGUE LEGEND



Heavy Duty Gas Underfired Low-Profile Counter Broiler —Radiant Style



UFLC-36R



UFLC-36R

Shown with optional removable S/S splash guard. Grid in raised position.

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* (from meat juices dripping onto the radiants) for that great outdoor smoke flavor. Truly designed for today's high speed volume char broiling to perfection.

Range match Char Broiler with standard 1-1/4" front manifold. Optional 3/4" or 1" rear gas inlet for independent installations. 24", 30", 36", 48", 60" or 72" wide. Gas fired. Manually controlled. Durable, hot glowing radiants of heavy gauge stainless steel, give true, dependable, fast cooking, infrared rays for broiling—no coals needed!

MODEL:

UFLC—Counter Model with 4" legs in bright nickel finish.

STANDARD FEATURES

- Stainless steel tube burners rated at 19,000 BTU/HR per burner.
- 1" flue riser—matches height of 4" flue riser on LEGEND Series 136 ranges.
- Each burner controlled by a high temperature commercial type burner valve and constant burning pilot for automatic ignition.
- Radiants preheat in 5 minutes. Rapid reheat.
- Individually removable, S/S self-cleaning radiants located above each burner for the even transfer of radiant heat to broiling area. Same char broiled flavor, appearance and aroma as ceramic models.
- *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.
- 2-position grid frame. Use in either flat position or with the rear of the grid raised 3" for maximum drain-off, and for reducing flare-ups during volume broiling.

STANDARD FEATURES, cont.

- Consistent grid temperatures. Special 1" wide spacing of ribbed grates combined with generous openings for deeper penetration of radiant heat waves resulting 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 removable drip tray.
- Radiant reflectors and drip tray heat shields reduce chance of flare-ups in drip pan and permit broiler to be used on a refrigerated base.

FINISH

EXTERIOR:

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

OPTIONAL, (*extra cost):

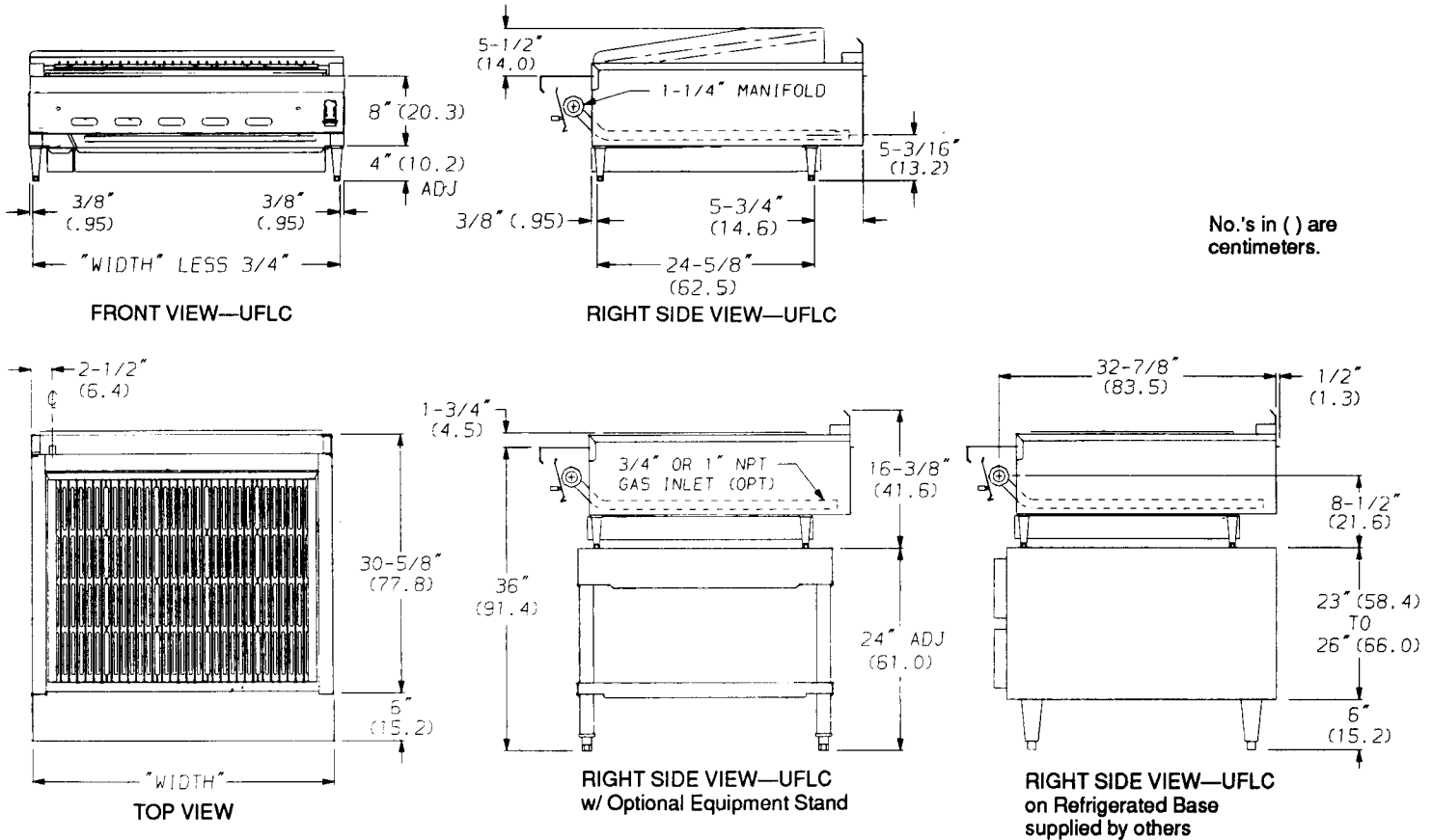
- *S/S left side *S/S right side *S/S two sides
- *S/S back

OPTIONS, (*extra cost)

- *15" HIGH BACK—matches height of 18" high back for Series 136 Ranges. Available in one piece up to 72" long.
 - *S/S front *S/S front and back *Black
- *MANIFOLDING—left rear, (in-lieu-of 1-1/4" front manifold)
 - *3/4" w/pres. reg. (up to 165,000 Btu/Hr) & Caps
 - *3/4" w/pres. reg. (up to 320,000 Btu/Hr) & Caps
 - *1" w/pres. reg. (up to 500,000 Btu/Hr) & Caps
- *CAP, 1-1/4" FRONT MANIFOLD *S/S COVER
 - *left side *right side *both sides
- *SEAFOOD GRATE, (cast iron)
- *ROUND ROD GRATE—6" section
 - *Hard Chrome *Cold Rolled Steel
- *SCRAPER/CLEANER for round rod grate
- *CAST IRON RADIANTS, (in-lieu-of S/S radiants)
 - *24"—4 ea. *30"—5 ea. *36"—6 ea.
 - *48"—8 ea. *60"—11 ea. *72"—13 ea.
- *42" DEPTH, Suffix -40, same grid size.
 - *S/S *Black



MONTAGUE **LEGEND** Heavy Duty Gas Underfired Broilers—Counter Radiant



No.'s in () are centimeters.

OPTIONS, cont. (*extra cost)

- *EQUIPMENT STANDS—Open stand, 24" high x 30-5/8" deep, with welded frame top and 1-5/8" diameter stainless steel legs. Stainless steel front, remaining exterior black, stainless steel lower shelf and adjustable bullet feet.
 - 24" wide. 45 lbs.
 - 30" wide. 53 lbs.
 - 36" wide. 60 lbs.
 - 48" wide. 90 lbs.
 - 60" wide. 101 lbs.
 - 72" wide. 115 lbs.
- *CASTERS—5" wheel, (6" height)
 - Set of 4 ... 24", 30", 36" & 48"
 - Set of 6 ... 60" & 72"

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).

Design improvements may affect change in specifications without notice.

Clearances	
Floor Mounted Broiler(s):	Noncombustible Construction
Back:	0"
Left & Right Side:	0"
For use in noncombustible locations only.	

Model	OA Width	Grid Size	# Grates		Total Btu/Hr	Ship. Wgt.#
			# Burners			
UFLC-24R	24"	18" x 24"	3	4	76,000	» 220
UFLC-30R	30"	26" x 24"	4	5	95,000	» 265
UFLC-36R	36"	32" x 24"	5	6	114,000	» 305
UFLC-48R	48"	44" x 24"	7	8	152,000	» 400
UFLC-60R	60"	56" x 24"	9	11	209,000	» 495
UFLC-72R	72"	68" x 24"	11	13	247,000	» 590

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

GAS INLET SIZE (for all models):

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.

Optional: 3/4" or 1" NPT left rear gas inlet. 3/4" or 1" 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.)

