



Gas Heavy Duty Steakhouse Broiler

GENERAL

A Heavy Duty, high production over fired broiler with a ½" polished steel searing plate.

The high temperature of the plate allows for convenient searing of product, which seals in juices prior to broiling. For grease containment, the unit has splashguards on sides and rear of plate, along with two grease receptacles.

This broiler utilizes an exclusive Montague *Radiglo* burner, which provides the perfect combination of heat and infrared waves. The intense infrared waves are produced and directed downward by the ceramic radiant, penetrating the meat, and cooking the inside and outside in perfect harmony. Meats remain juicy and tender with optimum flavor and minimum shrinkage.

The adjustable heavy-duty rolling grid allows the operator to adjust the broiling conditions to the requirements of the meat and the customer.

STANDARD FEATURES:

SINGLE BROILER:

C36-Two cast iron burners with ceramic radiant.

C45-Three cast iron burner with ceramic radiant.

•Each burner independently controlled and rated at 42,000 BTU/HR

- Equipped with constant burning pilot for automatic ignition

CHROME PLATED GRIDS:

•C36 - Two piece grid, 27" wide x 27" deep.

•C45 - Three piece grid, 35" wide x 27" deep.

- Infinite grid adjustment with a range of 3" for precision broiling
- Counter-balanced grids assembly for effortless raising and lowering.
- Roll easily on silent, long-life ball bearings.
- Positive-locking lift mechanism with cool grip ball handle
- Grid clearance is 2" minimum to 5" maximum.
- Easily removable full width grease deflector located under grid to prevent grease dripping onto floor.

GREASE RECEPTACLES:

- Front mounted, large 4 ¾-quart capacity: 27-1/2" wide x 3-1/4" deep x 3-1/16" high, easily removable.
- Side mounted hanging grease container for searing plate, 1 ¾" wide x 2- ¼" deep x 29"high holds 2 quarts.



C45 Steakhouse Broiler
(shown w/ optional casters)

STANDARD FEATURES: (cont.)

MODULAR STAND:

•C36 - 36" wide x 34-1/4" deep x 25" high.

•C45 - 45" wide x 34-1/4" deep x 25" high.

- Adjustable S/S legs, and S/S lower shelf.

FINISH

INTERIOR: High temperature aluminized finish.

EXTERIOR:

- Standard- S/S front with 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

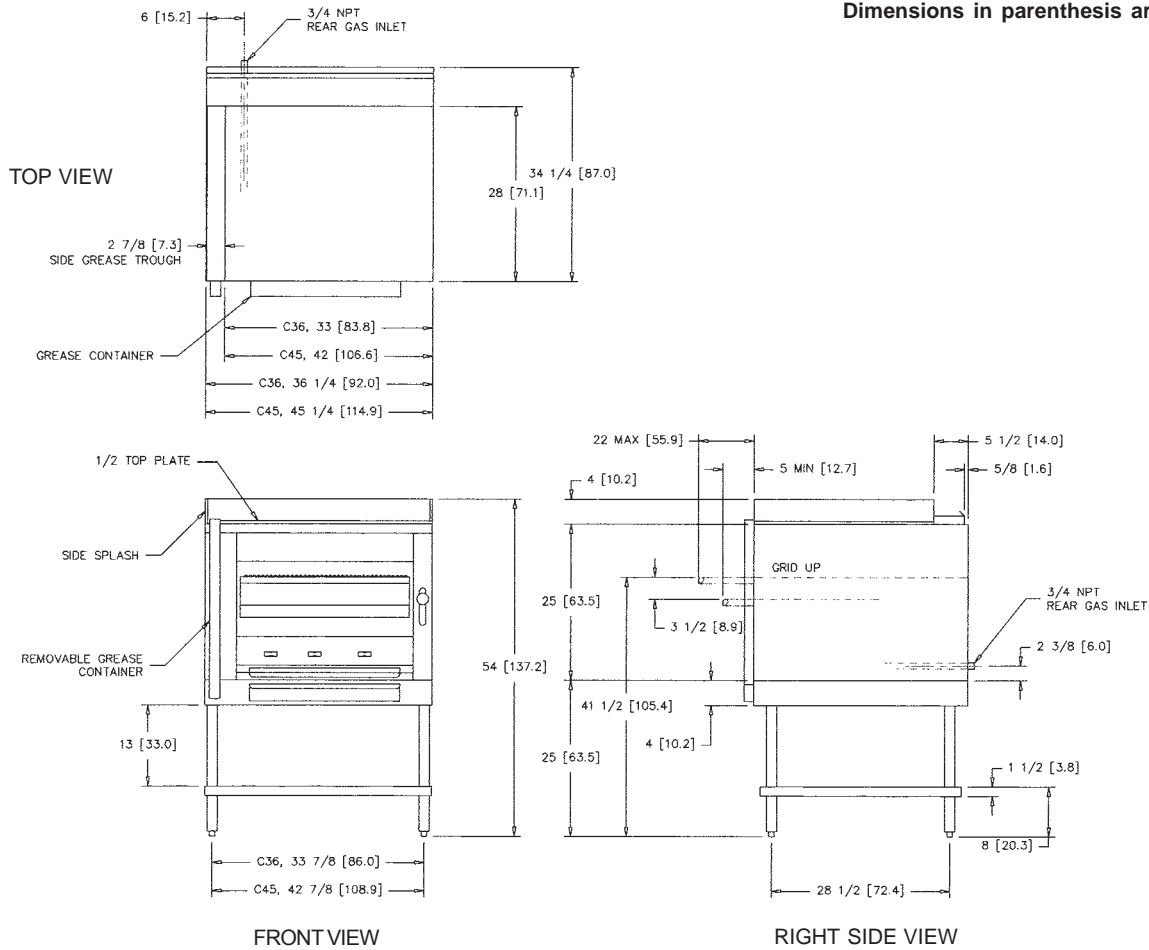
*S/S back *S/S top

NOTE: black finish with S/S valve panel available.

(Refer to Price List.)

*Grooved Top Plate

Dimensions in parenthesis are centimeters.



IMPORTANT:

Commercial gas broiler(s) must be installed in accordance with local codes, or in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1*, or the *Propane Installation Code, CAN/CGA-B149.2*, as applicable. Compliance with codes is the responsibility of the Owner and Installer.

Adequate Ventilation System required. Refer to NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations.

Minimum Clearances:	Combustible Construction	Noncombustible Construction
Back Wall:	6"	0"
Left & Right Side:	6"	0"
With 25" stand: Suitable for installation on combustible floor.		
With custom base: For installation on noncombustible counters.		

AGA and CGA Design Certified: In accordance with ANSI Z83.11 ■ CGA 1.8 - Food Service Equipment. Note: These appliances are intended for commercial use by professionally trained personnel. *NOT Intended For Household Use.*

NSF Certified: In accordance with Standard 4.

TYPE OF GAS	Natural 6.0" WC	Propane 10.0" WC	
"Radiglo" Broiler	Total BTU/HR	Total 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" (1.9 cm) NPT is provided at left rear. 3/4" (1.9 cm) NPT gas pressure regulator is provided. Regulators must be installed when appliance is connected to gas supply.

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

APPROX. CU. FT/CU. METER:	SHP WGT: (Class 85)	
C36	35/0.99	483 Lbs. 220 kg.
C45	47/1.33	638 Lbs. 290 kg.

ENTRY CLEARANCE:

C36 & C45.....33-1/2" (85.1 cm) uncrated

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



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