



# LEGEND™

## Heavy-Duty Gas Cabinet Base, Range-Match Infrared, Overfired Broiler

Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_

### 36W36 or 43W36 Model



Model 36W36

MODEL GUIDE				
✓	Model No.	Overall Width	Burners & Grates	Cooking Area
	36W36	36" (914mm)	2	27" x 27" (686 x 686mm)
	43W36	45" (1143mm)	3	35" x 27" (889 x 686mm)

#### UPPER WARMING OVEN FEATURES [BOTH MODELS]:

- Handy warming/finishing oven mounted above broiler
- Efficiently uses broiler heat for warming
- [36W36] 26-1/2" wide x 8" high x 24" deep (673 x 203 x 610mm) compartment
- [43W36] 33" wide x 8" high x 24" deep (838 x 203 x 610mm) compartment
- One nickel-plated rack
- High temperature aluminized compartment interior
- Counter-balanced tilt-back door

#### STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front & top
- Other surfaces painted black with electrolytic zinc undercoating
- High temperature aluminized finish broiler interior
- 2" (51mm) high broiler flue riser
- Full width grease deflector under rollout grid
- Extra-large capacity draw-type removable grease container
- Enclosed cabinet base with side and rear panels
- 6" (152mm) legs with height-adjustable bullet feet
- 1-1/4" NPT front gas manifold with 1/2 union on each end provided for battery connection

#### AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- Australian Gas Association Certificate Number 7466
- CE Approved EN 203-1

#### SHORT/BID SPECIFICATION

Broiler shall be a Montague *Legend* Heavy-Duty Cabinet Base Overfired Model:

- 36W36 36" wide (914mm)
- 43W36 45" wide (1143mm)

...a gas-fired, infrared broiler with 42,000 BTU/hr cast iron burners with individual controls, heating ceramic radiants mounted above a counter-balanced, height-adjustable, chrome-plated steel cooking grid that is drawer-mounted for easy pull-out access, with a full width grease deflector and large capacity front-mounted grease drawer; supporting a top-mounted warming/finishing oven heated by the broiler; mounted on an open cabinet base with 6" (152mm) height-adjustable legs; plus all the features listed and options/accessories checked:

#### BURNER/RADIANT SYSTEM FEATURES:

- Two [36W36] or three [43W36] 42,000 BTU/hr cast iron burners
- Ceramic radiants for uniform infrared heating
- Individual burner controls
- Standing pilot for automatic ignition

#### ROLL-OUT BROILER/GRID FEATURES:

- Two [36W36] or three [43W36] chrome-plated steel grid sections
- Counter-balanced grid assembly for easy height adjustment
- Infinite grid height adjustment from 2" to 5" (51 to 127mm)
- Positive locking lift handle with cool ball-style grip
- Quiet, ball bearing mounted pull-out grid assembly
- Shielded horizontal grab-bar handle



HDB-15 [Rev. 3/12]

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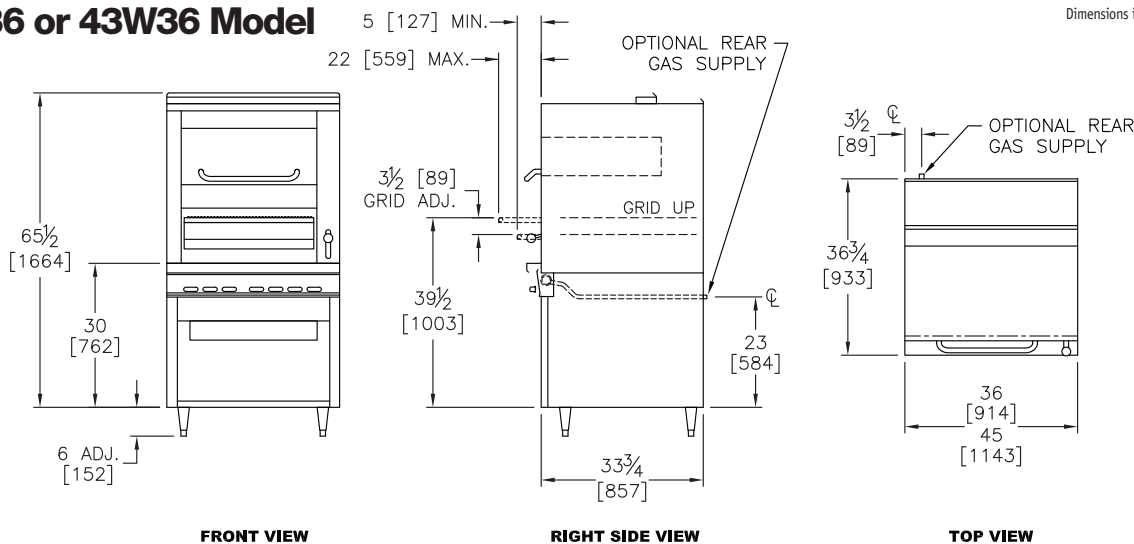
Item No. \_\_\_\_\_

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## 36W36 or 43W36 Model

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### Finish:

- Stainless steel left side panel:
  - full  upper half
- Stainless steel right side panel:
  - full  upper half
- Stainless steel back panel
- Stainless steel top

#### General:

- Casters — set of four 5" (127mm) casters
- Flex Connector Kit [1" NPT]:
  - 3' (914mm) long  4' (1219mm) long

- Security Options/Prison Package [Consult Factory]

#### International Approvals:

- CE-Conformite Europeene  
Includes Flame Failure Valve Option
- AGA-Australian Gas Association  
Includes Flame Failure Valve Option
- Canadian Approval

#### Base Cabinet:

- Doors:  stainless steel
- Stainless steel bottom shelf

- 42" (1067 mm) deep — Broiler interior stays the same. Adds 6" (152mm) to overall depth. [Add Suffix: -40]

#### Manifolds: [Left rear with pressure regulator]:

- 1" NPT
- Manifold Cap:  left side  right side
- Stainless Manifold Cover:
  - left side  right side

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. Broilers must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; Natural Fuel Gas Code: CAN/CGA-B149.1 or Propane Installation Code: CAN/CGA-B149.2, as applicable. Compliance with codes is the responsibility of the Owner and Installer.
2. An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, "Standard for Ventilation and Fire Protection of Commercial Cooking Operations."
3. This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
4. Specify installation elevation: \_\_\_\_\_ if above 2000 feet (610m).
5. GAS INLET SIZE (All Models): 1-1/4" front manifold with 1/2 unions on each end provided for battery connection. A properly sized gas pressure regulator must be furnished by the Installer.
6. The incoming gas line pressure into the regulator should be 8"-14" w.c. for natural gas, and 12"-14" w.c. for propane gas.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall	6" (152mm)	0"
Left & Right Side	6" (152mm)	0"
<b>With 6" (152mm) legs, suitable for use on combustible floor.</b>		

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
Manifold Pressure:		6.0" WC	10.0" WC			
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)			
36W36	2	84,000 (24.6)	84,000 (24.6)	625 lbs (281.3 kg)	85	65/1.8
43W36	3	126,000 (36.9)	126,000 (36.9)	884 lbs (397.8 kg)	85	91/1.8
*Total, all burners						
Uncrated entry clearance [36W36]: 36-1/4" (921mm) [43W36]: 40-1/4" (1022mm)						

Due to continuous product improvements, specifications are subject to change without notice.



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