



# LEGEND™ Heavy-Duty Gas Underfired Broilers

## — Ceramic Range-Match Cabinet Base

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

### UF-C Series



Model UF-36C shown, with optional lower warming-finishing rack

#### SHORT/BID SPECIFICATION

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

UF- \_\_\_\_ C [Specify width]

...a gas-fired unit with efficient 45,000 BTU/hr cast iron 'H' burners with individual controls, ceramic briquettes, and full width debris screen under burners; two-position, reversible cast-iron ULTRA-FLOW top grates with both flat (wide) and narrow sides with ribbed grease troughs; three-position rear grate with lift mechanism; a full width front grease trough and large capacity grease container located in cool zone; 6" (152mm) front/plate rail, 5-9/16" (141mm) high side and rear grease splash mounted on a stainless steel cabinet base with 6" (152mm) legs as standard; plus all the features listed and options/accessories checked:

#### BURNER/CERAMIC BED FEATURES:

- 45,000 BTU/hr cast iron 'H' burners
- Stainless steel drip shields
- Individual manual gas valves for zoned heat control
- Standing pilot for automatic ignition
- Quick heat absorbing Ceramic briquettes, reduce flare-ups
- Full width debris screen under burners
- Full width removable drip tray

#### TOP-GRATE FEATURES:

- Reversible ULTRA-FLOW cast-iron grate sections
- Ribbed side for narrow marking, with side grease troughs
- Flat side for broiling fish and wide marking
- 1" (25mm) ribbed grate spacing for consistent grilling results
- Three-position grid frame for adjustment from flat to 3" (76mm) raised-rear
- Three-position easy-lift grate mechanism
- Sloped grates and side grate grease troughs to reduce flare-ups

#### MODEL GUIDE

✓ Model No.	Overall Width	Grates	Cooking Area
UF-24C	24" (610mm)	3	18" x 24" (457 x 610mm)
UF-30C	30" (762mm)	4	24" x 24" (610 x 610mm)
UF-36C	36" (914mm)	5	30" x 24" (762 x 610mm)
UF-48C	48" (1219mm)	6	36" x 24" (914 x 610mm)
UF-60C	60" (1524mm)	8	48" x 24" (1219 x 610mm)
UF-72C	72" (1829mm)	10	60" x 24" (1524 x 610mm)

#### STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front & top trim with 6" (152mm) deep front rail
- 5-9/16" (141mm) high stainless steel side and rear splash
- Enclosed cabinet base with 6" (152 mm) adjustable stainless steel legs
- Other surfaces painted black with electrolytic zinc undercoating
- Full width front grease trough for easy transfer
- Removable large capacity grease container
- 1-1/4" NPT front gas manifold with 1/2 union on each end

#### AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8



HDB-4 [Rev. 1/12]

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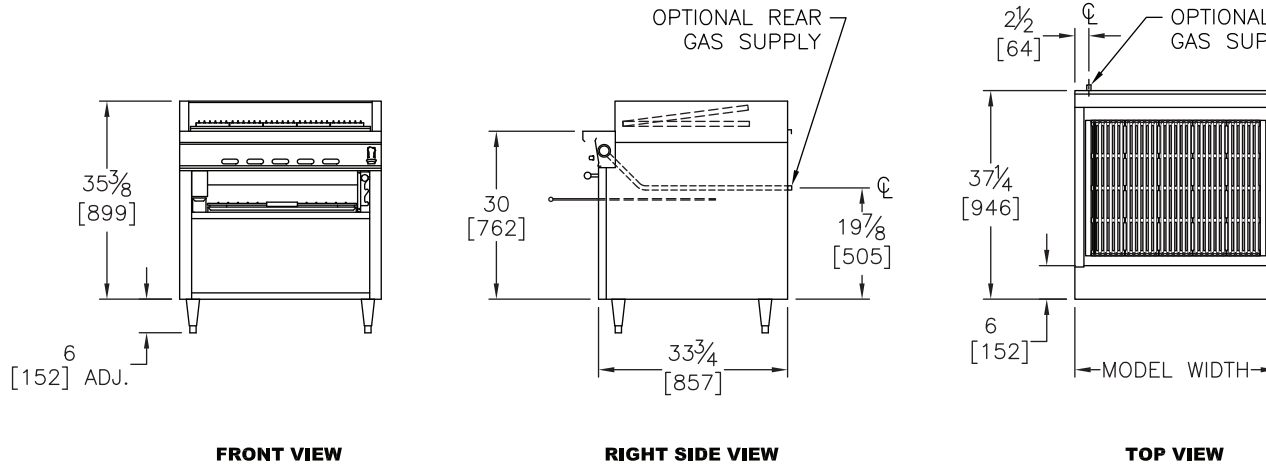
Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## UF-C Series

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### General:

- 42" (1067mm) unit depth (Suffix -40)  
[Same grid size]
- Casters — set of four/six 5" (127mm) casters
- Flex Connector Kit [1" NPT]:**
  - 3' (914mm) long
  - 4' (1219mm) long
- 15" (330mm) High Back  
[Matches 18" (457mm) range back]:
  - stainless steel
  - black
- For Curb Mounting
- Lower Warming Rack

#### Grates, Radiants, Plate Shelves, Splash Guards:

- Seafood grates, cast iron
- Round rod grates — 6" (152mm) sections:
  - Hard chrome
  - Cold rolled steel
- Scraper/cleaner for round rod grates
- Wider Plate Shelf:
  - 9" (229mm)
  - 11" (279mm)
- Plate Shelf Cutouts [for 11" (279mm) only]:  
Specify:  1/6 pans or  1/4 pans or  1/9 pans number: \_\_\_ ea.
- Removable splash guard, stainless steel

#### Finish/Cabinet Upgrades:

- Stainless steel left side panel
- Stainless steel right side panel
- Stainless steel back panel
- Add stainless steel cabinet bottom shelf
- Stainless steel cabinet base doors

#### 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" NPT 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. With 1" rear inlets, a gas pressure regulator is provided and must be installed (by others) when unit is connected to gas supply.
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	Noncombustible Construction
From Back Wall	0"
Left & Right Side	0"
<b>For use in noncombustible locations only.</b>	

Models:	Specify Type of Gas: Manifold Pressure: Burners	<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
		6.0" WC BTU/hr (kW)	10.0" WC BTU/hr (kW)			
UF-24C	2	90,000 (26.4)	90,000 (26.4)	412 lbs (187 kg)	85	21/.6
UF-30C	2	90,000 (26.3)	90,000 (26.3)	452 lbs (205 kg)	85	32/.9
UF-36C	3	135,000 (39.6)	135,000 (39.6)	492 lbs (223 kg)	85	32/.9
UF-48C	4	180,000 (52.7)	180,000 (52.7)	824 lbs (373 kg)	85	46/1.3
UF-60C	4	180,000 (52.7)	180,000 (52.7)	904 lbs (410 kg)	85	65/1.8
UF-72C	6	270,000 (79.1)	270,000 (79.1)	984 lbs (446 kg)	85	65/1.8



## THE MONTAGUE COMPANY

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



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