



# LEGEND™ Heavy-Duty Gas Underfired Broilers – Radiant Style Range Match Cabinet Base

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## UF-R Series



Model UF-24R shown, with optional lower warming rack

### SHORT/BID SPECIFICATION

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

UF- \_\_\_\_ R [Specify width]:

...a gas-fired unit with 19,000 BTU/hr stainless steel tubular burners with individual controls, heating heavy-duty stainless steel radiant heat deflectors (radiants), with a full width debris screen under burners; two-position, reversible cast-iron ULTRA-FLOW top grates with both flat (wide) and ribbed sides (narrow with grease troughs); 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/RADIANT SYSTEM FEATURES:

- 19,000 BTU/hr stainless steel tubular burners
- Individual manual gas valves for zoned heat control
- Standing pilot for automatic ignition
- Heavy-duty stainless steel radiants glow red for infrared broiling
- Removable self-cleaning radiants
- Full width debris screen under burners
- Full width removable drip tray
- Radiants and drip tray heat shields to reduce flare-ups

| MODEL GUIDE                     |           |               |        |                          |
|---------------------------------|-----------|---------------|--------|--------------------------|
| ✓                               | Model No. | Overall Width | Grates | Cooking Area             |
|                                 | UF-18R*   | 18" (457mm)   | 3      | 12" x 24" (305 x 610mm)  |
|                                 | UF-24R    | 24" (610mm)   | 3      | 18" x 24" (457 x 610mm)  |
|                                 | UF-30R    | 30" (762mm)   | 4      | 24" x 24" (610 x 610mm)  |
|                                 | UF-36R    | 36" (914mm)   | 5      | 30" x 24" (762 x 610mm)  |
|                                 | UF-48R    | 48" (1219mm)  | 7      | 42" x 24" (1066 x 610mm) |
|                                 | UF-60R    | 60" (1524mm)  | 8      | 48" x 24" (1219 x 610mm) |
|                                 | UF-72R    | 72" (1829mm)  | 10     | 60" x 24" (1524 x 610mm) |
| *For battery installations only |           |               |        |                          |

### 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
- Sloped grates and side grate grease troughs to reduce flare-ups

### 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" (152mm) 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
- UF-18R for battery installations only (Refer to page HDB-1 for features)

### AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved EN 203-1



HDB-3 [Rev. 1/12]

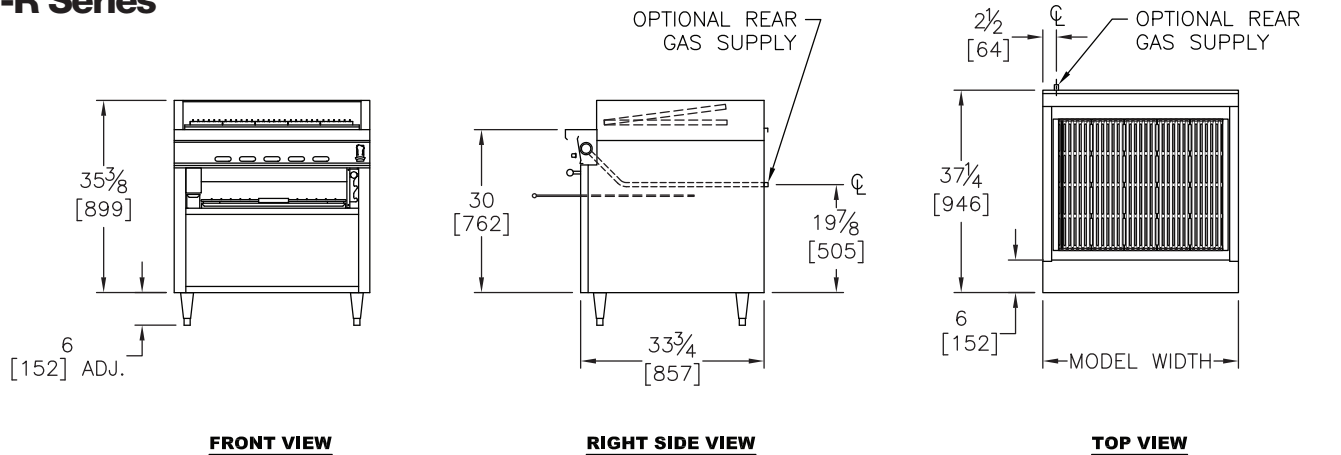
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### OPTIONS GUIDE:

#### 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
- Curb Mounting
- Lower Warming Rack
- Removable splash guard, stainless steel

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

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

#### Stainless Manifold Cover: left side right side

#### Grates, Radiants, Plate Shelves

- Seafood grates, cast iron
- Round rod grates — 6" (152mm) sections:
  - Hard chrome
  - Cold rolled steel
- Scraper/cleaner for round rod grates
- Cast iron radiants — in place of stainless steel
- 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.

#### Finish/Cabinet Upgrades:

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

#### International Approvals:

- CE-Conformite Europeene  
*Includes Flame Failure Valve Option*
- Canadian Approval

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- 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.
- 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."
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Specify installation elevation: \_\_\_\_\_ if above 2000 feet (610m).
- GAS INLET SIZE (All Models): 1-1/4" NPT front manifold with 1/2 union 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.
- 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:<br>Manifold Pressure:<br>Burners | <input type="checkbox"/> Natural | <input type="checkbox"/> Propane | Shipping Weight  | Shipping Class | Cube (Crated)<br>ft <sup>3</sup> /m <sup>3</sup> |
|---------|---|----------------------------------|----------------------------------|------------------|----------------|--|
|         |   | 6.0" WC<br>BTU/hr (kW)           | 10.0" WC<br>BTU/hr (kW)          |                  |                |  |
| UF-18R  | 2   | 38,000 (11.1)                    | 38,000 (11.1)                    | 160 lbs (73 kg)  | 85             | 13/.4  |
| UF-24R  | 4   | 76,000 (22.3)                    | 76,000 (22.3)                    | 372 lbs (169 kg) | 85             | 21/.6  |
| UF-30R  | 5   | 95,000 (27.8)                    | 95,000 (27.8)                    | 402 lbs (182 kg) | 85             | 32/.9  |
| UF-36R  | 6   | 114,000 (33.4)                   | 114,000 (33.4)                   | 432 lbs (196 kg) | 85             | 32/.9  |
| UF-48R  | 8   | 152,000 (44.5)                   | 152,000 (44.5)                   | 744 lbs (337 kg) | 85             | 46/1.3   |
| UF-60R  | 10  | 190,000 (61.2)                   | 190,000 (61.2)                   | 804 lbs (364 kg) | 85             | 65/1.8   |
| UF-72R  | 12  | 228,000 (55.7)                   | 228,000 (55.7)                   | 864 lbs (391 kg) | 85             | 65/1.8   |

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



## THE MONTAGUE COMPANY

1830 Stearman Avenue, Hayward, CA 94545

800 345-1830 • Fax: 510 785-3342

www.montaguecompany.com



HDB-3 [Rev. 1/12]