



# LEGEND™ Heavy-Duty Gas Underfired Broilers — Ceramic Free-Standing Counter Models

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## UFSC-C Series



Model UFSC-36C Shown

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

### SHORT/BID SPECIFICATIONS:

Broiler shall be a Montague **Legend** Heavy-Duty Free-Standing Counter Model:

UFSC- \_\_\_\_ 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; 4-1/2" (114mm) front/plate rail, 5-9/16" (141mm) high side and rear grease splash; 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

### STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front & top trim with 4-1/2" (114mm) deep front rail
- 5-9/16" (141mm) high stainless steel side and rear splash
- Other surfaces painted black with electrolytic zinc undercoating
- Full width front grease trough for easy transfer
- Removable large capacity grease container
- 3/4" NPT rear gas manifold connection

### AGENCY APPROVALS

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



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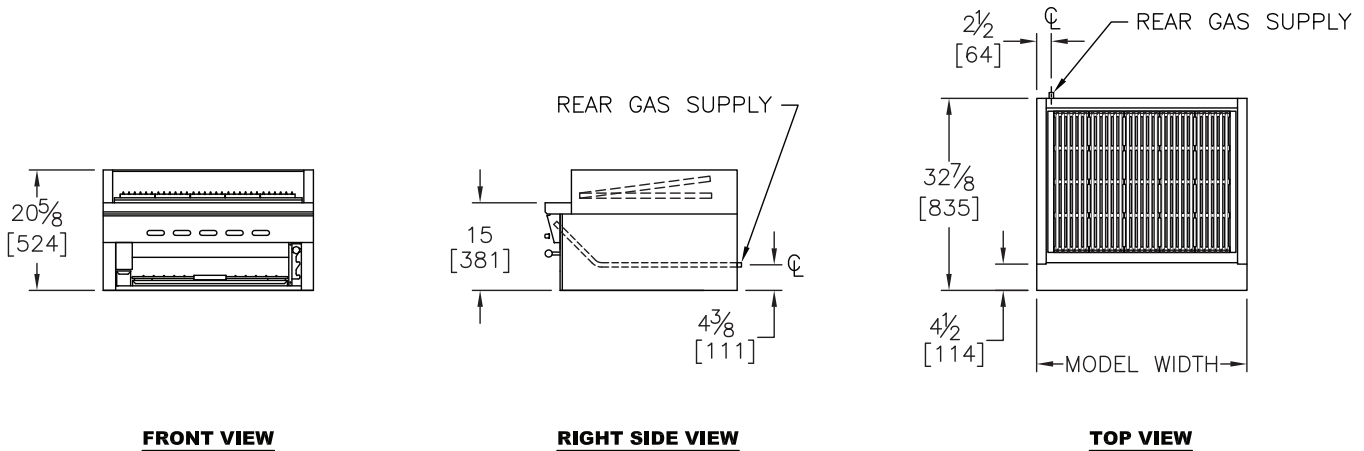
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## UFSC-C Series

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### General:

- Removable splash guard, stainless steel
- Lower warming rack
- Flex Connector Kit [3/4"] or [1"] NPT:
  - 3' (914mm) long
  - 4' (1219mm) long

#### Top Grates:

- Seafood grates, cast iron
- Round rod grates — 6" (152mm) sections:
  - hard chrome
  - cold rolled steel
- Scraper/cleaner for round rod grates

#### Finishes:

- Stainless steel left side panel
- Stainless steel right side panel

### 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): 3/4" NPT left rear inlet provided. A 3/4" NPT 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: 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)			
UFSC-24C	2	90,000 (26.4)	90,000 (26.4)	372 lbs (169 kg)	85	14/.4
UFSC-30C	2	90,000 (26.3)	90,000 (26.3)	412 lbs (187 kg)	85	17/.5
UFSC-36C	3	135,000 (39.6)	135,000 (39.6)	452 lbs (205 kg)	85	21/.6
UFSC-48C	4	180,000 (52.7)	180,000 (52.7)	744 lbs (337 kg)	85	24/.7
UFSC-60C	4	180,000 (52.7)	180,000 (52.7)	824 lbs (373 kg)	85	28/.8
UFSC-72C	6	270,000 (79.1)	270,000 (79.1)	904 lbs (410 kg)	85	31/.7



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



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