



LEGEND™ Heavy-Duty Gas Double Infrared, Overfired Broilers

Item No. _____

Project _____

Quantity _____

236W36 or 243W36 Model



Model 243W36 shown

SHORT/BID SPECIFICATION

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

- 236W36** 36" wide (914 mm)
- 243W36** 45" wide (1143 mm)

...with two, stacked gas-fired, infrared broilers 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 grids that are drawer-mounted for easy pull-out access, with full width grease deflectors and individual large capacity, front-mounted grease drawers; mounted on a 4" (102 mm) base with 6" (152 mm) height-adjustable legs; plus all the features listed and options/accessories checked:

BURNER/RADIANT SYSTEM FEATURES [EACH BROILER]:

- Two [236W36] or three [243W36] 42,000 BTU/hr cast iron burners
- Ceramic radiants for uniform infrared heating
- Individual burner controls
- Standing pilot for automatic ignition

MODEL GUIDE

| ✓ | Model No. | Overall Width | Burners & Grates | Cooking Area |
|---|---------------|---------------|------------------|--------------------------|
| | 236W36 | 36" (914 mm) | 2 x 2 | 27" x 27" (686 x 686 mm) |
| | 243W36 | 45" (1143 mm) | 3 x 2 | 35" x 27" (889 x 686 mm) |

ROLL-OUT GRID FEATURES [EACH BROILER]:

- Two [236W36] or three [243W36] chrome-plated steel grid sections
- Counter-balanced grid assembly for easy height adjustment
- Infinite grid height adjustment from 2" to 5" (51 to 127 mm)
- Positive locking lift handle with cool ball-style grip.
- Quiet, ball bearing mounted pull-out grid assembly
- Shielded horizontal grab-bar handle

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front & top
- Other surfaces painted black with electrolytic zinc undercoating
- High temperature aluminized finish broiler interiors
- Single 3-1/8" (79 mm) high broiler flue riser
- Full width grease deflector under each rollout grid
- Individual large capacity draw-type removable grease containers
- 4" (102 mm) high base
- 6" (152 mm) legs with height-adjustable bullet feet
- Two 3/4" NPT gas inlets located left-rear

STANDARD WARRANTY:

- Three Year, Parts & Labor

AGENCY APPROVALS

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



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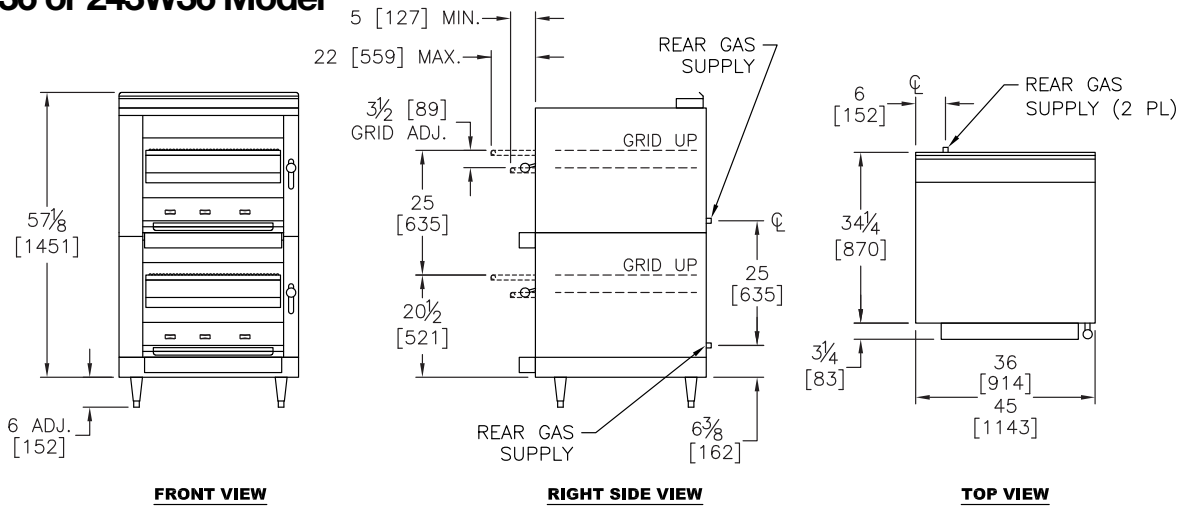
Item No. _____

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236W36 or 243W36 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

General:

- Casters — set of four 5" (127 mm) casters
- Flex Connector Kit**
[3/4" NPT or 1" NPT:
 - 3' (914 mm) long 4' (1219 mm) long
- Gas Manifold** — for 1" NPT (25 mm) gas supply
- 42" (1067 mm) deep — Broiler interior stays the same. Adds 6" (152 mm) to overall depth.
 [Add Suffix: -40]

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 (610 m).
5. **GAS INLET SIZE (All Models):** Two 3/4" NPT (19 mm) gas connections provided at left-rear. Two 3/4" NPT (19 mm) gas pressure regulators are 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 | Combustible Construction | Noncombustible Construction |
|--|--------------------------|-----------------------------|
| From Back Wall | 6" (152 mm) | 0" |
| Left & Right Side | 6" (152 mm) | 0" |
| With 6" (152 mm) legs, suitable for use on combustible floor. | | |

| Specify Type of Gas: | | <input type="checkbox"/> Natural | <input type="checkbox"/> Propane | Shipping Weight** | Uncrated Entry Clearance | Cube (Crated) ft ³ /m ³ |
|----------------------|---------|----------------------------------|----------------------------------|-------------------|--------------------------|---|
| Manifold Pressure: | | 6.0" WC | 10.0" WC | | | |
| Models: | Burners | BTU/hr* (kW) | BTU/hr* (kW) | | | |
| 236W36 | 4 | 168,000 (49.2) | 168,000 (49.2) | 842 lbs (381 kg) | 36-1/4" (921 mm) | 58/1.6 |
| 243W36 | 6 | 252,000 (73.8) | 252,000 (73.8) | 1122 lbs (508 kg) | 40-1/4" (1022 mm) | 82/2.3 |

*Total, all burners
 **Shipping Class: 85



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



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