



LEGEND™

Heavy-Duty 18" (457 mm) Add-A-Units

(-5A, -8, -8PL, -9A, -9ASE, S) Top Series

Item No. _____

Project _____

Quantity _____



Model 18S Shown
(Stainless Steel Work Top)

SHORT/BID SPECIFICATION

Range shall be a Montague **Legend** 18" (457 mm) Cabinet Base Model [Specify one]:

- 18-5A**, 1-18" (457 mm) Open Top;
- 18-8**, 1-18" (457 mm) Frytop, 3/4" thick, manual control;
- 18-8PL**, 1-18" (457 mm) Plancha, 3/4" thick, manual control;
- 18-9A**, 1-18" (457 mm) Hot Top, Ring & Cover;
- 18-9ASE**, 1-18" (457 mm) Hot Top, Even Heat;
- 18S**, 1-18" (457 mm) Stainless Steel Work Top;

OR

Range shall be a Montague **Legend** 18" (457 mm) Modular Stand Model [Specify one]:

- M18-5A**, 1-18" (457 mm) Open Top;
- M18-8**, 1-18" (457 mm) Frytop, 3/4" thick, manual control;
- M18-8PL**, 1-18" (457 mm) Plancha, 3/4" thick, manual control;
- M18-9A**, 1-18" (457 mm) Hot Top, Ring & Cover;
- M18-9ASE**, 1-18" (457 mm) Hot Top, Even Heat;
- M18S**, 1-18" (457 mm) Stainless Steel Work Top;

...an 18" (457 mm) wide heavy-duty gas-fired Add-A-Unit offered in a wide variety of widths and tops to enhance your Montague Cooking Battery. These units match all Montague **Legend Series** Heavy-Duty Ranges; with stainless steel front, black painted sides and back or stainless steel modular stand, 4" (102 mm) high flue riser and 3" (76 mm) deep front rail standard; plus all the features listed and options/accessories checked:

MODEL GUIDE					
-5A	-8	-8PL	-9A	-9ASE	S

STANDARD CABINET BASE CONSTRUCTION FEATURES:

- Cabinet base with sides, back panel and two shelves
- Satin finish stainless steel front with 3" (76 mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Even heat hot tops ("E" denotes even heat on hot tops)
- 3/4" (19 mm) thick frytops, manual control
- 30,000 BTU/hr open burners
- Stainless steel 4" (102 mm) rear flue riser standard
- 6" (152 mm) adjustable stainless steel legs standard
- 1-1/4" NPT front gas manifold with 1/2 union on each end

STANDARD MODULAR STAND CONSTRUCTION FEATURES:

- Satin finish stainless steel front with 3" (76 mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Even heat hot tops ("E" denotes even heat on hot tops)
- 3/4" (19 mm) thick frytops, manual control
- 30,000 BTU/hr open burners
- Stainless steel 4" (102 mm) rear flue riser standard
- 28" (711 mm) high modular stand with stainless steel tubular legs with adjustable bullet feet
- 1-1/4" NPT front gas manifold with 1/2 union on each end

STANDARD WARRANTY:

- One Year, Parts & Labor

AGENCY APPROVALS

- NSF Listed
- ETL Design Certified to ANSI Z83.11

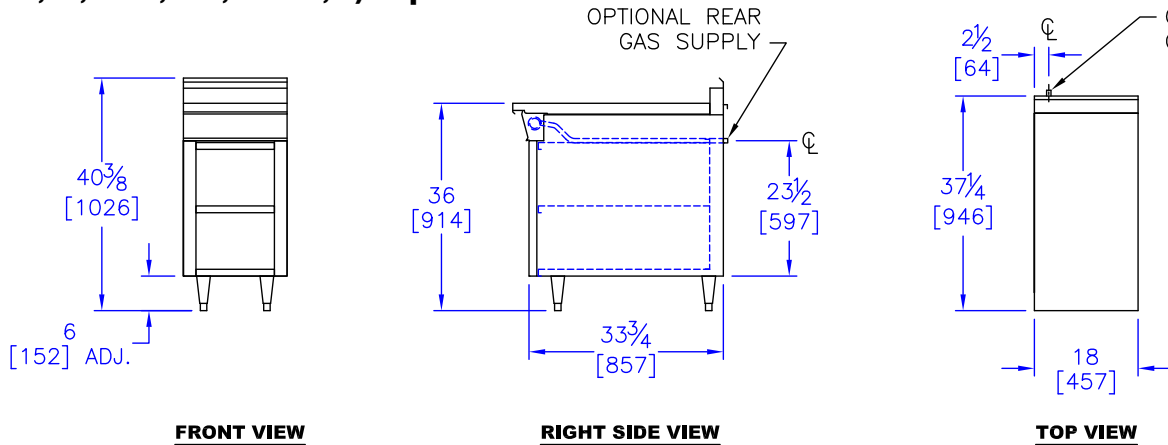


HDS-35 [Rev. 10/10]

LEGEND™ Heavy-Duty 18" (457 mm) Add-A-Units

(-5A, -8, -8PL, -9A, -9ASE, S) Top Series

Dimensions in brackets are millimeters



OPTIONS GUIDE:

Griddle:

- 450° Thermostatic Control [one for 18" griddle]
- 550° Thermostatic Control [one for 18" griddle]
- 1" (25 mm) thick griddle plate
- 1" (25 mm) thick grooved griddle plate
- 34" (864 mm) deep plate [Add Suffix -40]
- Extending griddle over two ranges [72" max.]
- 42" (1067 mm) range depth [Add Suffix: -40]

- 6" (152 mm) wide stainless steel plate shelf
- 8" (203 mm) wide stainless steel plate shelf

Manifolds: [Left rear with pressure regulator]:

- 1" NPT up to 400,000 BTU/hr

Manifold Cap:

- left side right side

Stainless Manifold Cover:

- left side right side

Top Range:

- 42" (1067mm) range depth [Add Suffix: -40]
- 304 stainless steel burner box assembly

Back Panels/Shelves:

- 18" (457 mm) high back
- Single high shelf
- Double high shelf

Finish:

- Stainless steel left side panel
- Stainless steel right side panel
- Stainless steel back panel
- Stainless steel shelves and sides

General:

- Casters — set of four 5" (127 mm) casters

Flex Connector Kit [1"] NPT:

- 3' (914 mm) 4' (1219 mm)

Security Options/Prison Package [Consult Factory]

Doors:

- Stainless Steel door for cabinet base

HIGH SHELVES ARE NOT RECOMMENDED FOR MODULAR STAND UNITS.

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Ranges 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, "Vapor Removal from Cooking Equipment."
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Specify installation elevation: _____ if above 2,000 ft (610m).
- GAS INLET SIZE (All Models): 1-1/4 (32mm) 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.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall*	2" (51 mm)	0"
Left & Right Side	6" (152 mm)	0"
With 6" (152 mm) legs	Suitable for installation on combustible floors	

Specify Type of Gas:	<input type="checkbox"/> Natural		<input type="checkbox"/> Propane		Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
	Gas Delivery Pressure:		10.0" WC				
Models:	Burners	6.0" WC BTU/hr* (kW)	10.0" WC BTU/hr* (kW)				
18-5A & M18-5A	2	60,000 (17.6)	60,000 (17.6)	250 lbs (113 kg)	85	15/.4	
18-8 & M18-8	2	30,000 (8.8)	30,000 (8.8)	370 lbs (168 kg)	85	17/.5	
18-8PL & M18-8PL	1	15,000 (4.4)	15,000 (4.4)	370 lbs (168 kg)	85	17/.5	
18-9A & M18-9A	1	35,000 (10.3)	35,000 (10.3)	270 lbs (123 kg)	85	15/.4	
18-9ASE & M18-9ASE	2	40,000 (11.7)	40,000 (11.7)	270 lbs (123 kg)	85	17/.5	
18S & M18S	0	0	0	145 lbs (66 kg)	85	15/.4	

*Add 10,000 BTU/hr (3.0 kW) for 42" (1067 mm) deep Griddle Top [-40] and thermostatically controlled griddle. Entry Clearance: 30" (762 mm) uncrated, with legs removed [All Models]



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

