



# LEGEND™ Heavy-Duty 36" (914 mm) Gas Stacked Bake & Roast Ovens

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## 236 or V236



Model V236

### SHORT/BID SPECIFICATION

Ovens shall be a stacked Montague **Legend** Bake & Roast Oven Model [Specify one]:

- ☐ **236**, with two front vented 40,000 BTU/hr conventional ovens, each with counterweighted door, porcelainized steel interior, four-position rack guides and one wire pan rack standard
- ☐ **V236**, with two indirect-fired 45,000 BTU/hr convection ovens, each with counterweighted door, porcelainized steel interior, five-position rack guides and three wire pan racks standard

...a 36" (914 mm) wide heavy duty gas-fired unit with stainless steel top and stainless steel front and exterior bottom, black painted sides and back, and 1" (25 mm) high flue riser standard; plus all the features listed and options/accessories checked:

### MODEL GUIDE

✓	Model No.	Base Style/Type	Top
	<b>236</b>	With Two Standard Ovens	Stainless steel
	<b>V236</b>	With Two Convection Oven	Stainless steel

### STANDARD (236 MODEL) OVEN FEATURES

#### [EACH OVEN]:

- 26" wide x 28-1/4" deep x 15" high (660 x 718 x 381 mm) cooking compartment
- Accepts 18" x 26" (457 x 660 mm) pans sideways or lengthwise
- Front venting oven design for more even cooking
- Heavy duty counterweighted oven door — no springs!
- Four position adjustable nickel-plated rack supports, with one rack standard
- Interior panels and door porcelain lined for long life & easy cleaning
- Low-to-500°F (260°C) thermostat mounted in insulated cool zone
- 40,000 BTU/hr cast iron burner with automatic ignition safety pilot

### CONVECTION (V236 MODEL) OVEN FEATURES

#### [EACH OVEN]:

- 26-5/8" wide x 22-1/4" deep x 15" high (676 x 565 x 381 mm) cooking compartment
- Muffled, indirect fired design with blower, for fast-even cooking
- Heavy-duty counterweighted oven door — no springs!
- Five position adjustable nickel-plated rack supports, with three racks standard
- Interior panels and door porcelain lined for long life & easy cleaning
- Low-to-500°F (260°C) thermostat mounted in insulated cool zone
- 45,000 BTU/hr cast iron burner with automatic ignition safety pilot

### STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front
- Stainless steel top
- Other surfaces painted black with electrolytic zinc undercoating
- Stainless steel 1" (25 mm) rear flue riser standard
- 6" (152 mm) stainless steel 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
- Lifetime Warranty on Oven Door

### AGENCY APPROVALS

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



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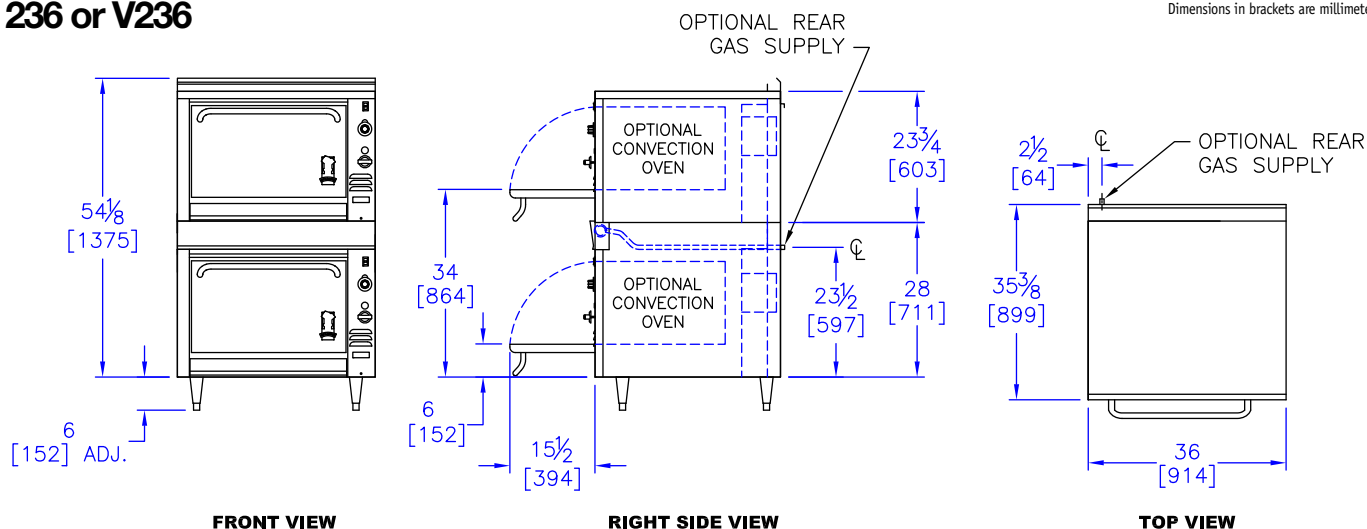
Item No. \_\_\_\_\_

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**236 or V236**

Dimensions in brackets are millimeters



## OPTIONS GUIDE:

### Finish:

- ☐ Stainless steel left side panels
- ☐ Stainless steel right side panels
- ☐ Stainless steel back panel
- ☐ Stainless steel exterior bottom

### Electrical (V136):

- ☐ 120 V, 1-phase, 60 Hz, 3.4 A  
(standard, with 6' (1.8m) NEMA 5-15P power cord)
- ☐ 208-240 V, 1-phase, 60 Hz, 1.7 A

### General:

- ☐ Casters — set of four 5" (127 mm) casters
- Flex Connector Kit [1"]:** NPT
  - ☐ 3' (914 mm) ☐ 4' (1219 mm)
- ☐ **Curb mounting:**  
Security Options/Prison Package  
[Consult Factory]

### Oven:

- ☐ Cast iron oven bottoms [236 Model only]
- ☐ Extra oven racks: \_\_\_\_ea.

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

- ☐ 1" NPT up to 250,000 BTU/hr

### Manifold Cap: ☐ left side ☐ right side

### Stainless Manifold Cover:

- ☐ left side ☐ right side

## INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Ovens 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" 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.
- 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*	2" (51 mm)	0"
Left & Right Side	6" (152 mm)	0"
With 6" (152 mm) legs	Suitable for installation on combustible floors	
*V136 models require 2" (51 mm) for motor clearance at rear		

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Electrical	Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
Manifold Pressure:		6.0" WC	10.0" WC	120V			
Models:	Burners	BTU/hr (kW)	BTU/hr (kW)	Amperage			
<b>236</b>	2	80,000 (23.4)	80,000 (23.4)	---	646 lbs (293 kg)	85	48/1.4
<b>V236</b>	2	90,000 (26.4)	90,000 (26.4)	3.4	796 lbs (361 kg)	85	51/1.4

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.



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