



LEGEND™

Heavy-Duty 12" (305mm) Add-A-Units

(-5,-5S,-559,-559S,-8,-9E,-9G, S) Top Series

Item No. _____

Project _____

Quantity _____



Model 12S Shown
(Stainless Steel Work Top)

SHORT/BID SPECIFICATION

Range shall be a Montague **Legend** 12" (305mm) Cabinet Base Model [Specify one]:

- 12-5**, 1-12" (305mm) Open Top;
- 12-5S**, 1-12" (305mm) Open Top w/ Step-up;
- 12-559**, 1-12" (305mm) Combination, Open Top/Hot Top;
- 12-559S**, 1-12" (305mm) Combination, Open Top/Hot Top w/ Step-up;
- 12-8**, 1-12" (305mm) Frytop, 3/4" thick, manual control;
- 12-9E**, 1-12" (305mm) Even Heat Hot Top;
- 12-9G**, 1-12" (305mm) Gradient Heat Hot Top;
- 12S**, 1-12" (305mm) Stainless Steel Work Top;

OR

Range shall be a Montague **Legend** 12" (305mm) Modular Stand Model [Specify one]:

- M12-5**, 1-12" (305mm) Open Top;
- M12-5S**, 1-12" (305mm) Open Top w/ Step-up;
- M12-559**, 1-12" (305mm) Combination, Open Top/Hot Top;
- M12-559S**, 1-12" (305mm) Combination, Open Top/Hot Top w/ Step-up;
- M12-8**, 1-12" (305mm) Frytop, 3/4" thick, manual control;
- M12-9E**, 1-12" (305mm) Even Heat Hot Top;
- M12-9G**, 1-12" (305mm) Gradient Heat Hot Top;
- M12S**, 1-12" (305mm) Stainless Steel Work Top;

...a 12" (305mm) wide heavy-duty gas-fired Add-A-Unit offered in a wide variety of 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" (102mm) high flue riser and 3" (76mm) deep front rail standard; plus all the features listed and options/accessories checked:

MODEL GUIDE						
-5	-5S	-559	-559S	-8	-9E & -9G	S

STANDARD CABINET BASE CONSTRUCTION FEATURES:

- Cabinet base with sides, back panel and two shelves
- Satin finish stainless steel front with 3" (76mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Even heat hot tops ("E" denotes even heat on hot tops)
- Gradient heat hot tops ("G" denotes front fired gradient heat on hot tops)
- 3/4" (19mm) thick frytops, manual control
- 30,000 BTU/hr open burners
- Stainless steel 4" (102mm) rear flue riser standard
- 6" (152mm) 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" (76mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Even heat hot tops ("E" denotes even heat on hot tops)
- Gradient heat hot tops ("G" denotes front fired gradient heat on hot tops)
- 3/4" (19mm) thick frytops, manual control
- 30,000 BTU/hr open burners
- Stainless steel 4" (102mm) rear flue riser standard
- 28" (711mm) 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

AGENCY APPROVALS:

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



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Item No. _____

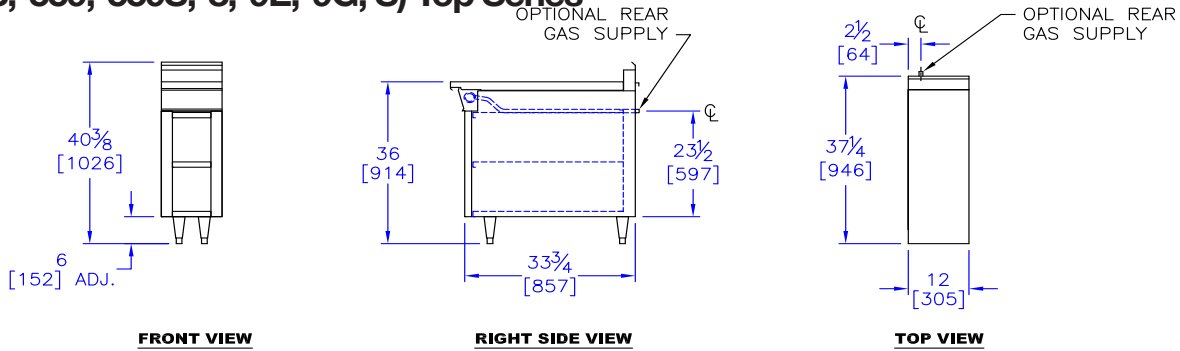
Project _____

Quantity _____

LEGEND™ Heavy-Duty 12" (305mm) Add-A-Units

(-5, -5S, -559, -559S, -8, -9E, -9G, S) Top Series

Dimensions in brackets are millimeters



OPTIONS GUIDE:

Griddle:

- 450° Thermostatic Control [one for 12" griddle]
- 550° Thermostatic Control [one for 12" griddle]
- 1" (25mm) thick griddle plate
- 1" (25mm) thick grooved griddle plate
- 34" (864mm) deep plate [Add Suffix: -40]
- Extending griddle over two ranges [72" max.]
- 42" (1067mm) range depth [Add Suffix: -40]

Top Range:

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

Back Panels/Shelves:

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

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

Manifolds: [Left rear with pressure regulator]:

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

Manifold Cap:

- left side right side

Stainless Manifold Cover:

- left side right side

Finish:

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

Special Finish: [Consult Factory]

Controls: [see Heavy Duty option page HDS-48]

- Electronic rangetop pilot ignition
- Flame failure rangetop safety valves

General:

- Casters — Consult Factory
- Flanged feet with holes

Flex Connector Kit [1" NPT:

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

Security Options/Prison Package [Consult Factory]

Doors:

- Stainless Steel door for cabinet base

International Approvals:

- CE - Conformance Europeenne - EN203-1
- Includes flame failure valve option*
- Canadian Approval

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Ovens & ranges must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; CAN/CGA-B149.1 Natural Gas and Propane Installation Code 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 No. 96, Standard for Ventilation Control 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 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.

HIGH SHELVES ARE NOT RECOMMENDED FOR MODULAR STAND UNITS.

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

Curb installation requires a minimum toe space depth of 2" (51mm)
 *Open top burners require 15" clearance from right and left side

Models:	Burners	Specify Type of Gas:			Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
		Gas Delivery Pressure:	Natural	Propane			
		6.0" WC	10.0" WC	Natural/Propane			
		BTU/hr* (kW)	BTU/hr* (kW)	BTU/hr* (kW)			
12-5 & M12-5	2	60,000 (17.6)	60,000 (17.6)	60,000 (17.6)	250 lbs (113 kg)	85	15/.4
12-5S & M12-5S	2	50,000 (14.6)	50,000 (14.6)	50,000 (14.6)	370 lbs (168 kg)	85	17/.5
12-559 & M12-559	2	45,000 (13.2)	45,000 (13.2)	45,000 (13.2)	370 lbs (168 kg)	85	17/.5
12-559S & M12-559S	2	45,000 (13.2)	45,000 (13.2)	45,000 (13.2)	270 lbs (123 kg)	85	15/.4
12-8 & M12-8	1	15,000 (4.4)	15,000 (4.4)	15,000 (4.4)	270 lbs (123 kg)	85	17/.5
12-9E & M12-9E	1	20,000 (5.9)	20,000 (5.9)	20,000 (5.9)	145 lbs (66 kg)	85	15/.4
12-9G & M12-9G	1	20,000 (5.9)	20,000 (5.9)	20,000 (5.9)	145 lbs (66 kg)	85	15/.4
12S & M12S	0	0	0	0	190 lbs (86 kg)	85	15/.4

*Add 5,000 BTU/hr (1.5 kW) for 42" (1067mm) deep Griddle Top [-40] and thermostatically controlled griddle. Entry Clearance: 30" (762mm) uncrated, with legs removed [All Models]

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



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