



**LEGEND™**

# Heavy-Duty 18" (457mm) 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" (457mm) Cabinet Base Model [Specify one]:

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

OR

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

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

...an 18" (457mm) 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" (102mm) high flue riser and 3" (76mm) 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" (76mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Even heat hot tops ("E" denotes even 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)
- 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

### STANDARD WARRANTY:

- One Year, Parts & Labor

### AGENCY APPROVALS:

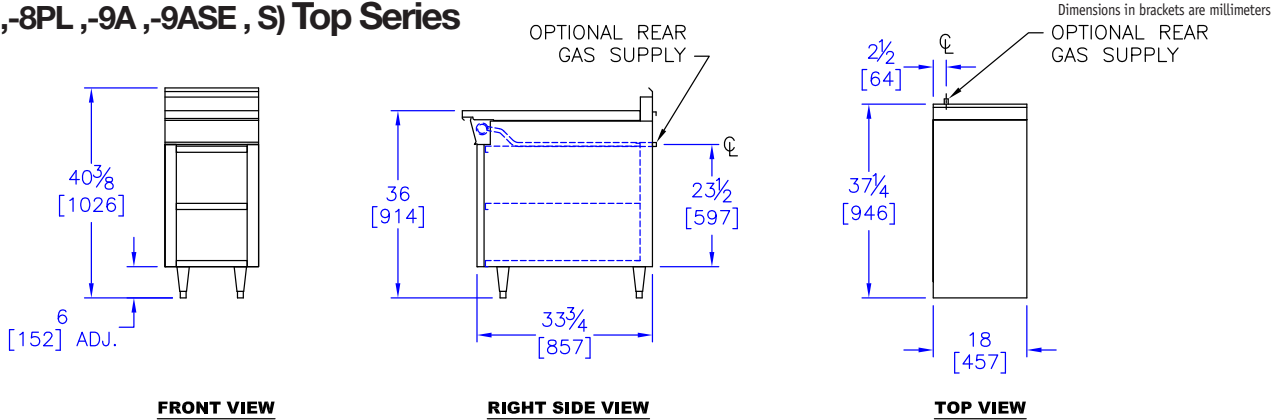
- NSF Listed
- ETL Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved • EN 203-1



HDS-46 [Rev. 2/17]

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

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



### OPTIONS GUIDE:

#### Griddle:

- 450° Thermostatic Control [one for 18" griddle]
- 550° Thermostatic Control [one for 18" 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 400,000 BTU/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 — set of four 5" (127mm) casters
- 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 Européenne - 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*	15" (152mm)	0"
With 6" (152mm) legs	Suitable for installation on combustible floors	

\*Open top burners require 15" clearance from right and left side

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

\*Add 10,000 BTU/hr (3.0 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.



**THE MONTAGUE COMPANY**  
 1830 Stearman Avenue, Hayward, CA 94540  
 800 345-1830 • Fax: 510 785-3342  
[www.montaguecompany.com](http://www.montaguecompany.com)

