

# 

Item No.	
Project	
Quantity	



Model 2/C24-8-T shown

### SHORT/BID SPECIFICATION

Counter-top Griddle shall be a Montague *Legend* Model: \_\_\_\_ [Specify: 2/C24 = 48" (1219mm), 2/C36/C18 = 54" (1372mm) C36/C24 = 60" (1524mm) or 2/C36 = 72" (1829mm) wide] -8 [for Manual Control(s)] or -8T [for Thermostat Control(s)], unit with a 3/4" (19mm) thick precision ground cook surface, 4" (102mm) high rear splash and tapered side splashes, 2-5/8" (67mm) wide front grease trough with drop to grease drawer and 15,000 BTU/hr or 20,000 BTU/hr -T Models) burner(s); with stainless steel front, 4" (102mm) high flue riser, 3" (76mm) deep front rail and 4" (102mm) legs standard; plus all the features listed and options/accessories checked:

#### **STANDARD GRIDDLE FEATURES:**

- 3/4" (19mm) thick precision-ground steel cook surface
- 4" (102mm) high backsplash and tapered side-splashes
- 2-5/8" (67mm) wide front grease trough pitched to the grease drop
- Bottom-mounted, slide-out 1-gallon capacity grease drawer
- Two grease drawers provided on 48" (1219mm), 54" (1372mm), 60" (1524mm) & 72" (1829mm) wide models
- Standard 15,000 BTU/hr gas burners with standing pilots & gas control valves
- 20,000 BTU/hr gas burners [-T Models] with thermostat controls
- Adjusting bolts for changing griddle plate forward pitch
- Standard has 28" deep frytop

#### STANDARD BASE CONSTRUCTION:

- Satin finish stainless steel front with 3" (76mm) deep front rail
- Stainlass steel exterior bottom
- Stainless steel 4" (102mm) rear flue riser
- ullet 4" (102mm) adjustable nickel finish legs
- 1-1/4" front gas manifold with 1/2 union on each end

MODEL GUIDE*								
			Controls					
	Model No.	Overall Width	Туре	Number				
	2/C24-8T	48" (1219mm)	Thermostat	2				
	2/C24-8	48" (1219mm)	Manual	6				
	2/C36/C18-8T	54" (1372mm)	Thermostat	3				
	2/C36/C-18	54" (1372mm)	Manual	6				
	2/C36-/C24-8T	60" (1524mm)	Thermostat	3				
	2/C36-/C24-8	60" (1524mm)	Manual	7				
	2/C36-8T	72" (1829mm)	Thermostat	4				
	2/C36-8	72" (1829mm)	Manual	8				

<sup>\*</sup>For narrower models see specification sheet HDCS-4

#### **AGENCY APPROVALS**

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



# LEGEND Heavy-Duty Gas 48-72" (1219-1829mm) Counter-Top Griddles

Project \_\_\_\_\_\_
Quantity \_\_\_\_\_

Dimensions in brackets are millimeters

OPTIONAL REAR
GAS SUPPLY

OPTIONAL REAR
GAS SUPPLY

[946]

[102] ADJ.

OPTIONAL REAR
GAS SUPPLY

[946]

(SEE MODEL GUIDE)

FRONT VIEW RIGHT SIDE VIEW TOP VIEW ☐ Stainless steel side panels: **OPTIONS GUIDE:** ☐ 1" (25mm) thick grooved griddle plate General: 1" (25mm) Chrome plate [thermostats required] ☐ left side ☐ right side 34" (864mm) deep plate [Add Suffix -40] Special Finish 42" (1067mm) Griddle Depth [Add Suffix **-40**] Standard depth 28" (711mm) [Consult Factory] 4" (102mm) special base w/ grease drawer [M Prefix] ☐ Equipment Stand [Consult Factory] ☐ Thermostatically controlled [Add Suffix -T] **Controls:** [see Heavy Duty option page HDS-44] Flex Connector Kit ☐ [1"] NPT: ☐ 450° and 550° thermostat options ☐ Electronic rangetop pilot ignition ☐ 3' (914mm) ☐ 4' (1219mm) ☐ Flame failure rangetop safety valves Manifolds: [Specify left or right rear with pressure regulator]: ☐ Electronic rangetop pilot ignition & flame Panels/Risers/Shelves: failure rangetop safety valves ☐ 1" NPT up to 400,000 BTU/hr ☐ Stainless steel back panel Manifold Cap: ☐ 18" (457mm) high riser **International Approvals:** ☐ left side ☐ right side ☐ 6" (152mm) wide stainless steel plate shelf ☐ CE - Conformite Europeenne - EN203-1 Stainless Manifold Cover: ☐ 8" (203mm) plate shelf wide stailess steel Includes flame failure valve option ☐ left side ☐ right side plate shelf ☐ AGA - Australian Gas Association - AS 4563 Includes flame failure valve option Finish: For Griddle/Fry Top: ☐ Canadian Approval  $\square$  1" (25mm) thick griddle plate ☐ Stainless steel back panel

#### **INSTALLATION REQUIREMENTS & SHIPPING INFORMATION**

- Griddles 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 Instal lation 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.
- **4.** Specify installation elevation: \_\_\_\_\_\_ if above 2,000 ft (610m).
- 5. 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.
- 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	2" (51mm)	0"
Left & Right Side	6" (152mm)	0"
With or without 4" (102mm) legs	Suitable for installation on non-combustible counters ONL	

Specify Type of Gas:		☐ Natural	☐ Propane			Cube
Manifold Pressure:		6.0" WC	10.0" WC	Shipping	Shipping	(Crated)
Models: Burners		BTU/hr (kW)	BTU/hr (kW)	Weight	Class	ft³/m³
2/C24-8T	6	120,000 (35.2)	120,000 (35.2)	620 lbs (281 kg)	85	18/.5
2/C24-8	6	90,000 (26.4)	90,000 (26.4)	620 lbs (281 kg)	85	18/.5
2/C36-/C18-8T	6	120,000 (35.2)	120,000 (35.2)	672 lbs (305 kg)	85	21/.6
2/C36-/C-18	6	90,000 (26.4)	90,000 (26.4)	672 lbs (305 kg)	85	21/.6
2/C36-/C24-8T	7	140,000 (41)	140,000 (41)	742 lbs (336 kg)	85	23/.64
2/C36-/C24-8	7	105,000 (30.8)	105,000 (30.8)	742 lbs (336 kg)	85	23/.64
2/C36-8T	8	160,000 46.9)	160,000 (46.9)	864 lbs (392 kg)	85	28/.8
2/C36-8	8	120,000 (35.2)	120,000 (35.2)	864 lbs (392 kg)	85	28/.8



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

## THE MONTAGUE COMPANY

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