



# LEGEND™ Heavy-Duty 36" (914mm) Gas Range

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_



Model 136-10G

## SHORT/BID SPECIFICATION

Range shall be a Montague **Legend** Model [Specify one]:

- 136-10G**, with front-vented 40,000 BTU/hr conventional oven with counterweighted door, porcelainized steel interior, three-position rack guides and one wire pan rack standard
- V136-10G**, with indirect-fired 40,000 BTU/hr convection oven with counterweighted door, porcelainized steel interior, five-position rack guides and three wire pan racks standard
- 36-10G**, with open front cabinet base with two shelves;
- M36-10G**, with 28" (711mm) high modular stand with stainless steel tubular legs;

...a 36" (914mm) wide heavy-duty gas-fired unit with two front fired Gradient-Heat 18,500 BTU/hr 12" (305mm) wide solid hot tops with one-piece cast iron plate; plus one 12" (305mm) heavy-duty cast iron, precision-ground open top grate, over two 30,000 BTU/hr lift off star burners, provided with individual burner controls, automatic standing pilots; with stainless steel front and exterior bottom, black painted sides and back, 4" (102mm) high flue riser and 3" (76mm) deep front rail standard; plus all the features listed and options/accessories checked:

## RANGE TOP FEATURES:

**One 12" wide x 31" deep (305 x 787mm) open burner top, positioned left, with:**

- Heavily ribbed cast iron, surface-ground top grate
- Two large diameter 30,000 BTU/hr lift off star burners with raised ports
- Automatic, standing pilots
- Drip pan positioned under open burners

## (- 10G) Top Series

MODEL GUIDE		
✓ Model No.	Base Style/Type	-10G Range Top
136-10G	With Standard Oven	
V136-10G	With Convection Oven	
36-10G	With Cabinet Base	
M36-10G	With Modular Stand	

**Two 12" wide x 31" deep (305 x 787mm) Hot Tops positioned right, with:**

- Heavy-duty cast iron precision-ground plates
- Cast iron front fired GRADIENT HEAT 18,500 BTU/hr burners
- Heat transfer studs cast in plate bottoms
- 2" (51mm) side and front flanges isolate heat under plates
- Insulating partition between top sections

## STANDARD (136-10G MODEL) OVEN FEATURES:

- 26-5/8" wide x 28" deep x 15" high (676 x 711 x 381mm) cooking compartment
- Accepts 18" x 26" (457 x 660mm) pans sideways or lengthwise
- Front-venting oven design for more even cooking
- Heavy-duty counterweighted oven door — no springs
- Three-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 (V136-10G MODEL) OVEN FEATURES:

- 26-5/8" wide x 22-1/4" deep x 15" high (676 x 565 x 381mm) 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
- 40,000 BTU/hr cast iron burner with automatic ignition safety pilot
- 6' (1829mm) cord with 3-prong plug (grounding NEMA 5-15P)

## STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front and exterior bottom with 3" (76mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Stainless steel 4" (102mm) rear flue riser standard
- 6" (152mm) adjustable stainless steel legs standard (Except M36-10G Model)
- 28" (711mm) stainless steel tubular legs standard with M36-10G Model
- Cabinet base with sides, back panel and two shelves on 36-10G Model
- 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



HDS-30 [Rev. 2/17]

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

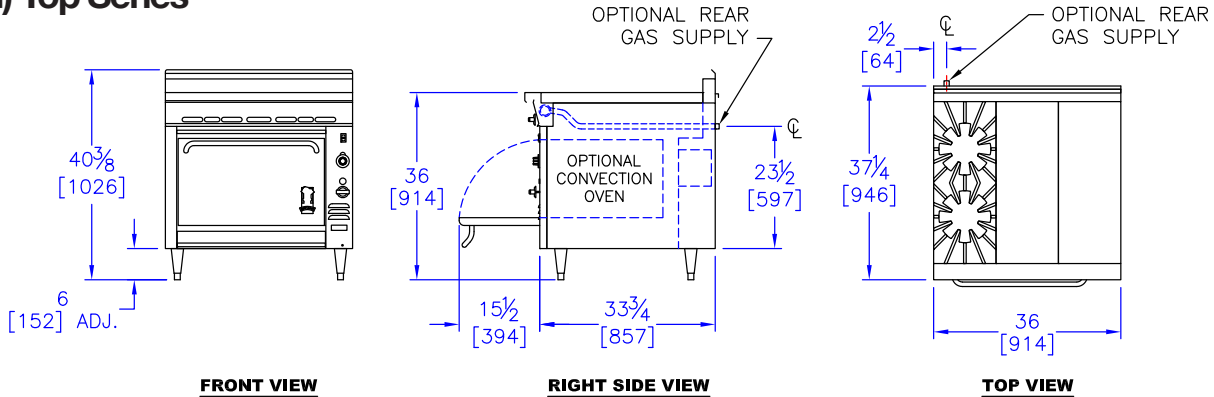
Project \_\_\_\_\_

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## (-10G) Top Series

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### Open Burner Top Section:

- Front 30,000 BTU/hr lift off star burner with a rear solid hot top 15,000 BTU/hr each [-59 suffix]
- Cast Iron Ribbon Grate (for use with 20,000 BTU/hr burners only)
- 20,000 BTU/hr lift off star burner (2)
- 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

#### 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

- 230 V, 1-phase, 50 Hz, 3.9 A

#### Oven:

- Cast iron oven bottom
- Extra oven racks: \_\_\_\_ea.
- 650°F (343°C) finishing oven with cast iron oven bottom-*includes cast iron oven bottom option* [see Heavy Duty option page HDS-48]

#### 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

#### Controls: \*Options include 304 stainless steel burner assembly with lift out burner pans (for open tops only) [see Heavy Duty option page HDS-48]

- \*Electronic rangetop pilot ignition; electronic oven control (V136 & 136 ovens only)
- Flame failure rangetop safety valves
- Electronic rangetop pilot ignition & flame

failure rangetop safety valves; electronic oven control (V136 & 136 ovens only)

#### Finish:

- Stainless steel left side panel
- Stainless steel right side panel
- Stainless steel back panel
- Stainless steel shelves and sides [36-10G Cabinet Model]

#### 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]

#### International Approvals:

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

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. 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.
2. 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.
3. 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 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.
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	15" (381mm)	0"
With 6" (152mm) legs	Suitable for installation on combustible floors	
*V136 Model requires 2" (51mm) for motor clearance at rear.		
Curb installation requires a minimum toe space depth of 2" (51mm). Consult factory for details on installing convection oven range bases on curbs.		

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	<input type="checkbox"/> FFV	Electrical	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	120V			
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)	BTU/hr* (kW)	Amperage			
136-10G	5	137,000 (40.2)	137,000 (40.2)	137,000 (40.2)	---	566 lbs (257 kg)	85	27/.75
V136-10G	5	137,000 (40.2)	137,000 (40.2)	137,000 (40.2)	3.4	590 lbs (267 kg)	85	27/.75
36-10G	4	97,000 (28.4)	97,000 (28.4)	97,000 (28.4)	---	400 lbs (181 kg)	85	13/.4
M36-10G	4	97,000 (28.4)	97,000 (28.4)	97,000 (28.4)	---	400 lbs (181 kg)	85	13/.4

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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