

leavy-Duty 36"	(914mm) Gas	Range
EGEND™		Quantity _
7		Troject_

Item No.	
Project	
Quantity	

(-11E) Top Series



SHORT/BID SPECIFICATION

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

- ☐ 136-11E, 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
- □ V136-11E, with indirect-fired 40,000 BTU/hr convection oven with counterweighted door, porcelainized steel interior, five-position rack quides and three wire pan racks standard
- 36-11E, with open front stainless steel cabinet base with two shelves;
 M36-11E, with 28" (711mm) high modular stand with stainless steel tubular legs;
- ...a 36" (914mm) wide heavy-duty gas-fired unit with one 40,000 BTU/hr, 18" (457mm) wide Even Heat hot top; and one 18" (457mm) heavy-duty cast iron, precision-ground open top grate, over two 30,000 BTU/hr lift off star burners; provided with individual burner controls and 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 18" wide x 31" deep (457×787 mm) Even Heat hot top positioned left with:

- Heavy-duty cast iron precision-ground plate
- 2 Cast iron, Even Heat 20,000 BTU/hr burners
- Heat transfer studs cast in plate bottom
- 2" (51mm) side and front flanges isolate heat under plate
- Insulating partition between top sections

MODEL GUIDE					
Model No.	Base Style/Type	-11E Range Top			
136-11E	With Standard Oven				
V136-11E	With Convection Oven				
36-11E	With Cabinet Base				
M36-11E	With Modular Stand				

One 18" wide x 31" deep (457 x 787mm) open burner top with:

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

STANDARD (136-11E 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 (V136-11E 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
- \bullet 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 CONSTUCTION 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 M36-11E Model)
- 28" (711mm) stainless steel tubular legs standard with M36-11E Model
- Cabinet base with sides, back panel and two shelves on 36-11E 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

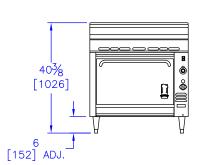


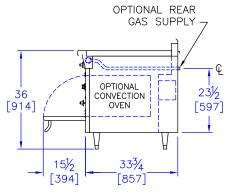
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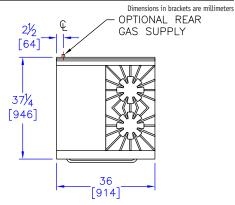
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EGEND Heavy-Duty 36" (914mm) Gas Range

(-11E) Top Series







FRONT VIEW

RIGHT SIDE VIEW

TOP VIEW

OPTIONS GUIDE:

Top Range:

- ☐ 42" (1067mm) range depth [add Suffix:-40] ☐ 304 stainless steel burner box assembly
- ___ 304 staintess steet burner box as

Back Panels/Shelves:

- ☐ 18" (457mm) high back
- ☐ Single high shelf☐ Double high shelf
- \square 6" (152mm) wide stainless steel plate shelf
- ☐ 8" (203mm) wide stainless steel plate shelf
- ☐ Cabinet Base Door

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: [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
 - [36-11E Cabinet Model]

Special Finish: [Consult Factory]

General:

- \square 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 Conformite Europeenne 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.
- 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 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		for installation oustible floors		

*V136 Models require 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:	☐ Natural	☐ Propane	☐ FFV	Electrical			Cube
Ga	as Delivery Pressure:	6.0" WC	10.0" WC	Natural/Propane	120V	Shipping	Shipping	(Crated)
Models:	Burners	BTU/hr (KW)	BTU/hr (KW)	BTU/hr* (kW)	Amperage	Weight	Class	`ft³/m³´
136-11E	5	140,000 (41.0)	140,000 (41.0)	140,000 (41.0)		616 lbs (279 kg)	85	27/.75
V136-11E	5	140,000 (41.0)	140,000 (41.0)	140,000 (41.0)	3.4	640 lbs (290 kg)	85	27/.75
36-11E	4	100,000 (29.3)	100,000 (29.3)	100,000 (29.3)		430 lbs (195 kg)	85	27/.75
M36-11E	4	100,000 (29.3)	100,000 (29.3)	100,000 (29.3)		360 lbs (163 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.





