



LEGEND™ Heavy-Duty Refrigerated Chef Bases

Item No. _____

Project _____

Quantity _____



Model RB-72-SC Refrigerated Chef Base shown with optional Marine Top and casters

SHORT/BID SPECIFICATION

Refrigerated base shall be a Montague **Legend** Refrigerated Chef Base:

- RB-___** [Specify width: 36" (914mm), 48" (1219mm), 60" (1524mm), 72" (1829mm), 84" (2134mm), 96" (2438mm) or 108" (2743mm)]
 - ___ [Specify: **R** = Remote Refrigeration (condensing unit by others) or **SC** = Self Contained Refrigeration Package]

...heavy-duty low ergonomic-height low profile refrigerator designed to support heavy countertop cooking equipment with integrated transition base, 304 Stainless steel front, sides, top, bottom and back, Digital Thermometer, Turbo Coil powered evaporator coil, Heavy-duty, full extension ventilated drawer system, with 2" (51mm) thick foamed in place, environmentally friendly, Non GWP, Non ODP, Kyoto Protocol compliant, polyurethane foam and 6" (152mm) high stainless steel height-adjustable legs standard; plus all the features listed and options/accessories checked:

REFRIGERATION PACKAGE FEATURES:

- SC Self-Contained Models:**
- Energy efficient hermetic compressor/condenser system
 - Hot Gas Condensate System
 - Coated evaporator coil by Turbo-Coil
 - Digital thermostat temperature control
 - 6' (1829mm) power cord with grounded NEMA plug
 - Compressor compartment on right end
 - Condenser coil screen- Removable/ washable
 - Three year standard parts and labor warranty
 - Five year parts and labor warranty on Compressor
 - Five year parts and labor warranty on Turbo-Coil coated evaporated coil
- R Remote Models**
- Fully assembled evaporator coil, expansion valve, solenoid, and thermostat
 - Coated evaporator coil by Turbo Coil
 - Digital thermostat temperature control.
 - 6" (153mm) power leads with field access junction box
 - Three-year standard parts and labor warranty
 - Five year parts and labor warranty on Turbo-Coil coated evaporated coil
 - Refrigeration, drain line and electric connection will be stubbed out as specified: **LE** left-end, **RE** right-end, **BL** back-left, **BR** back-right

Self-Contained MODEL GUIDE

Model Number	Unit Width Inches (mm)	Drawers: Width & No.			Total Full Pans
		14-3/8" (356mm)	22-3/8" (568mm)	27-1/4" (692mm)	
RB-36-SC	36" (914)	2			2
RB-48-SC	48" (1219)			2	4
RB-60-SC	60" (1524)	2	2		6
RB-72-SC	72" (1829)		2	2	8
RB-84-SC	84" (2134)			4	8
RB-96-SC	96" (2438)		4	2	12
RB-108-SC	108" (2743)			6	12

Remote Refrigeration MODEL GUIDE

Model Number	Unit Width Inches (mm)	Drawers: Width & No.			Total Full Pans
		14-3/8" (356mm)	22-3/8" (568mm)	27-1/4" (692mm)	
RB-36-R	36" (914)			2	4
RB-48-R	48" (1219)	2	2		6
RB-60-R	60" (1524)		2	2	8
RB-72-R	72" (1829)			4	8
RB-84-R	84" (2134)		4	2	12
RB-96-R	96" (2438)			6	12
RB-108-R	108" (2743)		6	2	16

HEAVY-DUTY DRAWER SYSTEM FEATURES:

- Full extension, 250 lbs (45 kg) individual drawer weight capacity
- Can accommodate up to 6" (152mm) deep, 12" x 20" (305 x 508mm) pans in top drawer and 4" (102mm) in the bottom drawer
- Heavy 14-gauge stainless steel track system
- Tandem 2" (51mm) diameter stainless steel wheels
- Full length recessed drawer handles
- Self closing drawers are easily removed for cleaning
- Removable /replaceable magnetic drawer gaskets
- Lifetime warranty on drawer slides

STANDARD BASE CONSTRUCTION:

- Low profile for ergonomic countertop equipment work height
- All welded construction
- 304 Stainless Steel front, top & sides, back & bottom
- Digital thermometer
- Interior liner is stainless steel with 1/4" (6mm) radius corners
- 2" (51mm) thick environmentally friendly, Non Ozone Depletion Potential, Non Global Warming Potential, high density polyurethane foam insulation
- 6" (152mm) height-adjustable stainless steel legs standard

AGENCY APPROVALS

- UL Classified EPH-STD NSF-7
- UL Listed



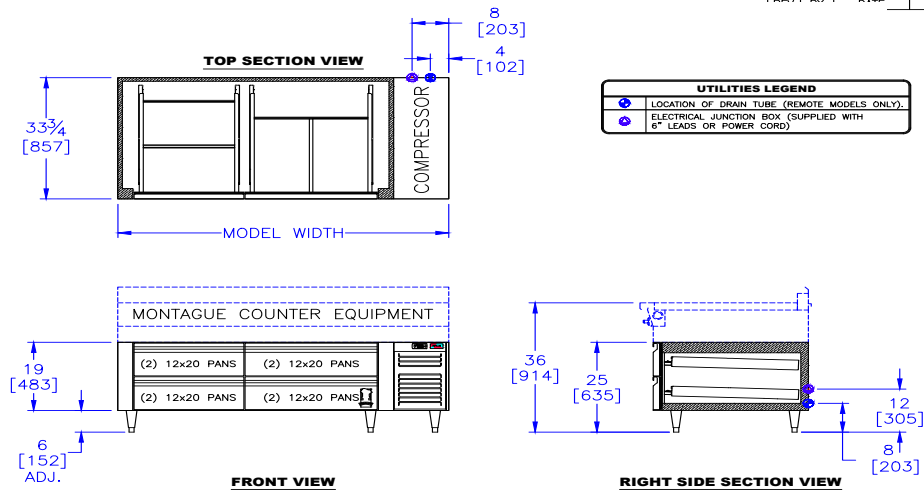
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LEGEND™ Heavy-Duty Refrigerated Chef Bases

Item No. _____

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Dimensions in brackets are millimeters

OPTIONS GUIDE:

- 6" (152mm) diameter casters [4-8 depending on width]
- Curb mounting [Consult Factory]
- Stainless steel top with marine edge

Custom Options (Consult Factory):

- Custom sizes & configurations
- Compressor compartment on left
- Drawer padlocking
- Fixed Gaskets

Remote Refrigerants:

- 404A
- Other, consult factory

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Montague refrigerated bases are designed and sized for use with Montague Legend Heavy-Duty Countertop cooking equipment. [See Legend Countertop Specification Sheets.]
- Follow installation, ventilation and wall clearance requirements for the countertop cooking equipment mounted on the refrigerated base.
- Unit to be leveled and plumbed at installation for proper drain function

Minimum Clearances	Always follow clearances of top mounted equipment
From Back Wall	2" (51mm)
Right Side -SC Models	0"*** (152mm)

***Consult factory for custom installations and specific model configurations

Electrical Requirements								Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
Model:	Length Inches (mm)	HP*	Voltage	Phase	Amps	NEMA Plug	BTU's			
RB-36-R	36" (914)	—	115	1	1.08	N/A	2400	350 lbs (159 kg)	85	13/.4
RB-48-R	48" (1219)	—	115	1	1.68	N/A	3285	400 lbs (181 kg)	85	18/.5
RB-60-R	60" (1524)	—	115	1	2.04	N/A	3430	450 lbs (204 kg)	85	23/.7
RB-72-R	72" (1829)	—	115	1	2.04	N/A	3720	500 lbs (227 kg)	85	27/.8
RB-84-R	84" (2134)	—	115	1	3.00	N/A	4920	550 lbs (249 kg)	85	32/.9
RB-96-R	96" (2438)	—	115	1	3.00	N/A	5210	600 lbs (272 kg)	85	36/1
RB-108-R	108" (2743)	—	115	1	3.96	N/A	5475	780 lbs (354 kg)	85	41/1.1
RB-36-SC	36" (914)	1/3	115	1	7.74	5-15P	1750	470 lbs (213 kg)	85	13/.4
RB-48-SC	48" (1219)	1/3	115	1	7.74	5-15P	2040	495 lbs (225 kg)	85	18/.5
RB-60-SC	60" (1524)	1/3	115	1	11.6	5-15P	3225	525 lbs (238 kg)	85	23/.7
RB-72-SC	72" (1829)	1/3	115	1	11.6	5-15P	3430	550 lbs (249 kg)	85	27/.8
RB-84-SC	84" (2134)	1/2	115	1	12.36	5-20P	3720	625 lbs (283 kg)	85	32/.9
RB-96-SC	96" (2438)	1/2	115	1	12.36	5-20P	4920	700 lbs (317 kg)	85	36/1
RB-108-SC	108" (2743)	1/2	115	1	12.36	5-20P	5210	875 lbs (397 kg)	85	41/1.1

HP = Motor Horsepower

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



THE MONTAGUE COMPANY

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 www.montaguecompany.com





LEGEND™ Heavy-Duty Glycol Refrigerated Chef Bases

Item No. _____

Project _____

Quantity _____



Model RB-72-SC-G Refrigerated Chef Base shown with optional Marine Top and casters

SHORT/BID SPECIFICATION

Refrigerated base shall be a Montague Legend Refrigerated Chef Base:

- RB-___ [Specify width: 36" (914mm), 48" (1219mm), 60" (1524mm), 72" (1829mm), 84" (2134mm), 96" (2438mm) or 108" (2743mm)]
- ___ [Specify: R = Remote Refrigeration (condensing unit by others) or SC = Self Contained Refrigeration Package]

...heavy-duty low ergonomic-height low profile refrigerator designed to support heavy countertop cooking equipment with integrated transition base, 304 Stainless steel front, sides, top, bottom and back, Digital Thermometer, Turbo Coil powered evaporator coil, Heavy-duty, full extension ventilated drawer system, with 2" (51mm) thick foamed in place, environmentally friendly, Non GWP, Non ODP, Kyoto Protocol compliant, polyurethane foam and 6" (152mm) high stainless steel height-adjustable legs standard; plus all the features listed and options/accessories checked:

REFRIGERATION PACKAGE FEATURES:

- SC Self-Contained Models:**
 - Energy efficient hermetic compressor/condenser system
 - Hot Gas Condensate System
 - Coated evaporator coil by Turbo-Coil
 - Digital thermostat temperature control
 - 6' (1829mm) power cord with grounded NEMA plug
 - Compressor compartment on right end
 - Condenser coil screen
 - Three year standard parts and labor warranty
 - Five year parts and labor warranty on Compressor
 - Five year parts and labor warranty on Turbo-Coil coated evaporated coil
- R Remote Models**
 - Fully assembled evaporator coil, expansion valve, solenoid, and thermostat
 - Coated evaporator coil by Turbo-Coil
 - Digital thermostat temperature control.
 - 6" (153mm) power leads with field access junction box
 - Three year parts and and labor warranty.
 - Five year warranty on Coated Evaporator Coil by Turbo Coil
 - Refrigeration, drain line and electric connection will be stubbed out as specified: LE left-end, RE right-end, BL back-left, BR back-right

Self-Contained MODEL GUIDE

✓ Model Number	Unit Width Inches (mm)	Drawers: Width & No.			Total Full Pans
		14-3/8" (356mm)	22-3/8" (568mm)	27-1/4" (692mm)	
RB-36-SC-G	36" (914)	2			2
RB-48-SC-G	48" (1219)			2	4
RB-60-SC-G	60" (1524)	2	2		6
RB-72-SC-G	72" (1829)		2	2	8
RB-84-SC-G	84" (2134)			4	8
RB-96-SC-G	96" (2438)		4	2	12
RB-108-SC-G	108" (2743)			6	12

Remote Refrigeration MODEL GUIDE

✓ Model Number	Unit Width Inches (mm)	Drawers: Width & No.			Total Full Pans
		14-3/8" (356mm)	22-3/8" (568mm)	27-1/4" (692mm)	
RB-36-R-G	36" (914)			2	4
RB-48-R-G	48" (1219)	2	2		6
RB-60-R-G	60" (1524)		2	2	8
RB-72-R-G	72" (1829)			4	8
RB-84-R-G	84" (2134)		4	2	12
RB-96-R-G	96" (2438)			6	12
RB-108-R-G	108" (2743)		6	2	16

HEAVY-DUTY DRAWER SYSTEM FEATURES:

- Full extension, 250 lbs (45 kg) individual drawer weight capacity
- Can accommodate up to 6" (152mm) deep, 12" x 20" (305 x 508mm) pans in top drawer and 4" (102mm) in the bottom drawer
- Heavy 14-gauge stainless steel track system
- Full length recessed drawer handles
- Self closing drawers are easily removed for cleaning
- Removable/ replaceable magnetic drawer gaskets
- Lifetime warranty on drawer slides

STANDARD BASE CONSTRUCTION:

- Low profile for ergonomic countertop equipment work height
- All welded construction
- 304 Stainless Steel front, top & sides, back & bottom
- Digital thermometer
- Interior liner is stainless steel with 1/4" (6mm) radius corners
- 2" (51mm) thick environmentally friendly, Non Ozone Depletion Potential, Non Global Warming Potential, high density polyurethane foam insulation
- 6" (152mm) height-adjustable stainless steel legs standard

AGENCY APPROVALS

- UL Classified EPH-STD NSF-7
- UL Listed



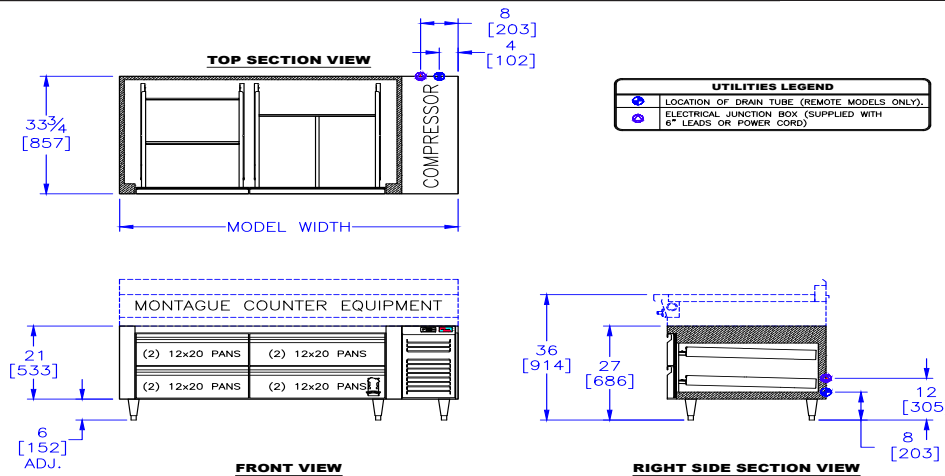
RF-1 [Rev. 1/18]

LEGEND™ Heavy-Duty Glycol Refrigerated Chef Bases

Item No. _____

Project _____

Quantity _____



OPTIONS GUIDE:

- 6" (152mm) diameter casters [4-8 depending on width]
- Curb mounting [Consult Factory]
- Stainless steel top with marine edge

Custom Options (Consult Factory):

- Custom sizes & configurations
- Compressor compartment on left
- Drawer padlocking
- Fixed Gaskets

Remote Refrigerants:

- 404A
- Other, consult factory

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Montague refrigerated bases are designed and sized for use with Montague Legend Heavy-Duty Countertop cooking equipment. [See Legend Countertop Specification Sheets.]
- Follow installation, ventilation and wall clearance requirements for the countertop cooking equipment mounted on the refrigerated base.
- Unit to be leveled and plumbed at installation for proper drain function

Minimum Clearances	Always follow clearances of top mounted equipment
From Back Wall	2" (51mm)
Right Side -SC Models	0"*** (152mm)

***Consult factory for custom installations and specific model configurations

Electrical Requirements								Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
Model:	Length Inches (mm)	HP*	Voltage	Phase	Amps	NEMA Plug	BTU's			
RB-36-R-G	36" (914)	—	115	1	1.08	N/A	2400	350 lbs (159 kg)	85	13/.4
RB-48-R-G	48" (1219)	—	115	1	1.68	N/A	3285	400 lbs (181 kg)	85	18/.5
RB-60-R-G	60" (1524)	—	115	1	2.04	N/A	3430	450 lbs (204 kg)	85	23/.7
RB-72-R-G	72" (1829)	—	115	1	2.04	N/A	3720	500 lbs (227 kg)	85	27/.8
RB-84-R-G	84" (2134)	—	115	1	3.00	N/A	4920	550 lbs (249 kg)	85	32/.9
RB-96-R-G	96" (2438)	—	115	1	3.00	N/A	5210	600 lbs (272 kg)	85	36/1
RB-108-R-G	108" (2743)	—	115	1	3.96	N/A	5475	780 lbs (354 kg)	85	41/1.1
RB-36-SC-G	36" (914)	1/3	115	1	7.74	5-15P	1750	470 lbs (213 kg)	85	13/.4
RB-48-SC-G	48" (1219)	1/3	115	1	7.74	5-15P	2040	495 lbs (225 kg)	85	18/.5
RB-60-SC-G	60" (1524)	1/3	115	1	11.6	5-15P	3225	525 lbs (238 kg)	85	23/.7
RB-72-SC-G	72" (1829)	1/3	115	1	11.6	5-15P	3430	550 lbs (249 kg)	85	27/.8
RB-84-SC-G	84" (2134)	1/2	115	1	12.36	5-20P	3720	625 lbs (283 kg)	85	32/.9
RB-96-SC-G	96" (2438)	1/2	115	1	12.36	5-20P	4920	700 lbs (317 kg)	85	36/1
RB-108-SC-G	108" (2743)	1/2	115	1	12.36	5-20P	5210	875 lbs (397 kg)	85	41/1.1

HP = Motor Horsepower

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



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RF- [Rev. 1/18]



LEGEND™ Heavy-Duty Freezer Equipment Bases

Item No. _____

Project _____

Quantity _____



Model FB-72-SC Shown with optional casters and Marine edge

SHORT/BID SPECIFICATION

Counter-top equipment to be mounted to a Montague Legend Refrigerated-Freezer Chef Base:

- FB-___** [Specify width: 36" (914mm), 48" (1219mm), 60" (1524mm), 72" (1829mm), 84" (2134mm), 96" (2438mm) or 108" (2743mm)]
 - **___** [Specify: **R** = Remote Freezer (condensing unit by others) or **SC** = Self Contained Freezer Package]

...heavy-duty low ergonomic-height low profile freezer designed to support heavy countertop cooking equipment with integrated transition base, 304 Stainless steel front, sides, top, bottom and back, Digital Thermometer, Turbo Coil powered evaporator coil, Heavy-duty, full extension ventilated drawer system, with 2" (51mm) thick foamed in place, environmentally friendly, Non GWP, Non ODP, Kyoto Protocol compliant, polyurethane foam and 6" (152mm) high stainless steel height-adjustable legs standard; plus all the features listed and options/accessories checked:

FREEZER PACKAGE FEATURES:

- SC Self-Contained Models:**
- Energy efficient hermetic compressor/condenser system
 - Hot Gas Condensate System
 - Coated evaporator coil by Turbo-Coil
 - Digital thermostat temperature control
 - 6' (1829mm) power cord with grounded NEMA plug (consult factory for type)
 - Compressor compartment on right end
 - Condenser coil screen
 - Electric Defrost
 - Three year standard parts and labor warranty
 - Five year parts and labor warranty on Compressor
 - Five year parts and labor warranty on Turbo-Coil coated evaporated coil
- R Remote Models**
- Fully assembled evaporator coil, expansion valve, solenoid, and thermostat
 - Coated evaporator coil by Turbo-Coil
 - Digital thermostat temperature control.
 - 6" (153mm) power leads with field access junction box
 - Electric Defrost
 - Three-year standard parts and labor warranty.
 - Five year parts and labor warranty on Turbo-Coil coated evaporated coil
 - Refrigeration, drain line and electric connection will be stubbed out as specified: **LE** left-end, **RE** right-end, **BL** back-left, **BR** back-right

Self-Contained Freezer MODEL GUIDE

Model Number	Unit Width Inches (mm)	Drawers: Width & No.			Total Full Pans
		14-3/8" (356mm)	22-3/8" (568mm)	27-1/4" (692mm)	
FB-36-SC	36" (914)	2			2
FB-48-SC	48" (1219)			2	4
FB-60-SC	60" (1524)	2	2		6
FB-72-SC	72" (1829)		2	2	8
FB-84-SC	84" (2134)			4	8
FB-96-SC	96" (2438)		4	2	12
FB-108-SC	108" (2743)			6	12

Remote Freezer MODEL GUIDE

Model Number	Unit Width Inches (mm)	Drawers: Width & No.			Total Full Pans
		14-3/8" (356mm)	22-3/8" (568mm)	27-1/4" (692mm)	
FB-36-R	36" (914)			2	4
FB-48-R	48" (1219)	2	2		6
FB-60-R	60" (1524)		2	2	8
FB-72-R	72" (1829)			4	8
FB-84-R	84" (2134)		4	2	12
FB-96-R	96" (2438)			6	12
FB-108-R	108" (2743)		6	2	16

HEAVY-DUTY DRAWER SYSTEM FEATURES:

- Full extension, 250 lbs (45 kg) individual drawer weight capacity
- Accommodates 4" (102mm) deep, 12" x 20" (305 x 508mm) pans
- Heavy 14-gauge stainless steel track system
- Tandem 2" (51mm) diameter stainless steel wheels
- Full Length recessed drawer handles
- Self closing drawers are easily removed for cleaning
- Removable/ replaceable magnetic drawer gaskets
- Lifetime warranty on drawer slides

STANDARD BASE CONSTRUCTION:

- Low profile for ergonomic countertop equipment work height
- All welded construction
- 304 Stainless steel front, top & sides, back & bottom
- Digital thermometer
- Interior liner is stainless steel with 1/4" (6mm) radius corners
- 2" (51mm) thick environmentally friendly, Non Ozone Depletion Potential, Non Global Warming Potential, high density polyurethane foam insulation
- 6" (152mm) height-adjustable stainless steel legs standard

AGENCY APPROVALS

- UL Classified EPH-STD NSF-7
- UL Listed



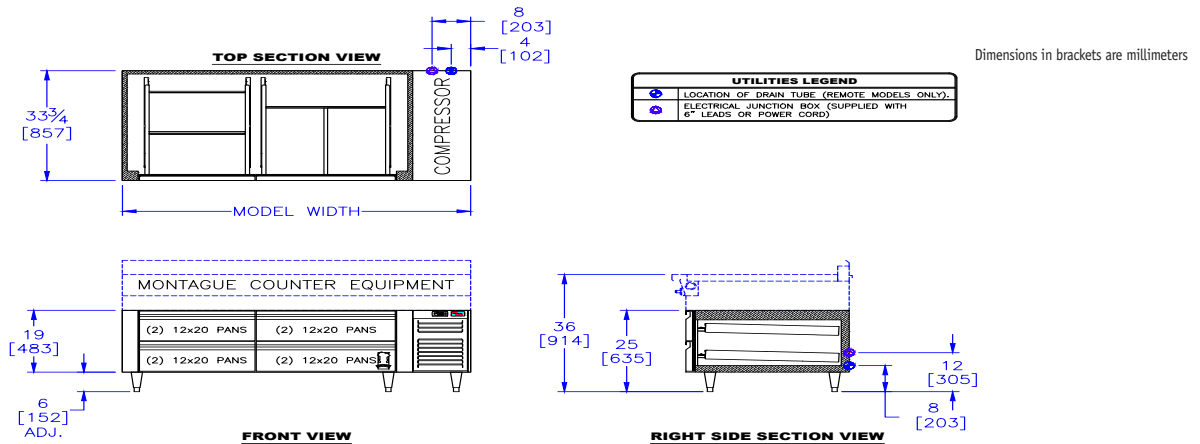
RF-2 [Rev. 3/17]

LEGEND™ Heavy-Duty Refrigerated Freezer Chef Bases

Item No. _____

Project _____

Quantity _____



OPTIONS GUIDE:

- 6" (152mm) diameter casters [4-8 depending on width]
- Curb mounting [Consult Factory]
- Stainless steel top with marine edge

Custom Options (Consult Factory):

- Custom sizes & configurations
- Compressor compartment on left
- Drawer padlocking
- Fixed Gaskets

Remote Refrigerants:

- 134A
- 404A

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Montague freezer bases are designed and sized for use with Montague Legend Heavy-Duty Countertop cooking equipment. [See Legend Countertop Specification Sheets.]
- Follow installation, ventilation and wall clearance requirements for the countertop cooking equipment mounted on the freezer base.
- Unit to be leveled and plumbed at installation for proper drain function

Minimum Clearances	Always follow clearances of top mounted equipment
From Back Wall	2" (51mm)
Right Side -SC Models	0"***

***Consult factory for custom installations and specific model configurations

Electrical Requirements								Shipping Weight	Shipping Class	Cube (Crated) ft3/m3
Model:	Width Inches (mm)	HP*	Voltage	Phase	Amps	NEMA Plug	BTU's			
FB-36-R	36" (914)	—	115	1	3.95	N/A	3120	350 lbs (159 kg)	85	13/4
FB-48-R	48" (1219)	—	115	1	7.05	N/A	3660	400 lbs (181 kg)	85	18/5
FB-60-R	60" (1524)	—	115	1	7.91	N/A	4020	450 lbs (204 kg)	85	23/7
FB-72-R	72" (1829)	—	115	1	8.26	N/A	4560	500 lbs (227 kg)	85	27/8
FB-84-R	84" (2134)	—	115	1	9.10	N/A	5100	550 lbs (249 kg)	85	32/9
FB-96-R	96" (2438)	—	115	1	12.09	N/A	5640	600 lbs (272 kg)	85	36/1
FB-108-R	108" (2743)	—	115	1	15.17	N/A	6175	780 lbs (354 kg)	85	41/1.1
FB-36-SC	36" (914)	1/3	115	1	9.3	5-15P	2580	470 lbs (213 kg)	85	13/4
FB-48-SC	48" (1219)	1/3	115	1	9.3	5-15P	3120	495 lbs (225 kg)	85	18/5
FB-60-SC	60" (1524)	1/2	115	1	15.77	5-20P	3660	525 lbs (238 kg)	85	23/7
FB-72-SC	72" (1829)	3/4	115	1	14.98	5-20P	4020	550 lbs (249 kg)	85	27/8
FB-84-SC	84" (2134)	3/4	115	1	15.34	5-20P	4560	625 lbs (283 kg)	85	32/9
FB-96-SC	96" (2438)	1	115	1	22.57	5-20P	5100	700 lbs (317 kg)	85	36/1
FB-108-SC	108" (2743)	1	115	1	23.15	5-20P	5640	875 lbs (397 kg)	85	41/1.1

*HP = Motor Horsepower

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



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RF-2 [Rev. 3/17]



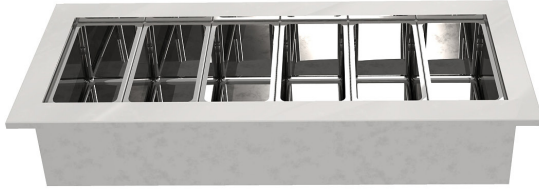
LEGEND™

Heavy Duty Refrigerated Glycol Drop In Holding Pans

Item No. _____

Project _____

Quantity _____



Model PC-46-R shown

SHORT/BID SPECIFICATION

Heavy Duty Refrigerated Glycol Holding Pans shall be a Montague Glycol Cooled model :

- SC-** ____ [Specify model:: 26, 32, 39,46,53,60,or 67]
 - ____ [Specify: **R** = Remote Refrigeration (condensing unit by others) or
R = ____ Self contained Refrigeration Package...]

Designed to drop in place into new or existing counter tops, comprised of 304 S/S wrapped refrigeration lines immersed in a raised reservoir of glycol, for efficient proximity cooling and temperature transfer, constructed with 304 stainless steel top frame, interior and exterior pan, high density environmentally friendly, foamed in place insulation Non GWP, Non ODP, Kyoto Protocol compliant, accommodates 1/3,1/6 or 1/9 pans (NOT included) plus all the features listed and options/accessories checked:

Drop in Pan Chiller:

- SC Self-Contained Models:**
- 304 S/S wrapped refrigeration lines immersed in raised glycol reservoir
 - Energy efficient hermetic compressor/condenser
 - Condenser coil screen-Removable/washable
 - Digital thermostat temperature controlled
 - 6' (1829mm) power cord with grounded NEMA 5-15 plug
 - Three year standard parts and labor warranty
 - Five year parts and labor warranty on Compressor
 - Five year parts and labor warranty on Turbo-Coil coated evaporated coil
- R Remote Models**
- 304 S/S wrapped refrigeration lines immersed in raised glycol reservoir
 - Three-year standard parts and labor warranty
 - Glycol pan chiller provided with refrigeration copper stub-outs, loose TXV (specify refrigeration listed), solenoid, and control unit with probe.

Self-Contained MODEL GUIDE

✓	Model Number	Unit Width Inches (mm)	(23 1/8"H x 18 1/8"D)
			Amount of 1/3 Pans
	PC-26-SC	26 1/8"	3
	PC-32-SC	32 7/8"	4
	PC-39-SC	39 3/4"	5
	PC-46-SC	46 5/8"	6
	PC-53-SC	53 1/2"	7
	PC-60-SC	60 3/8"	8
	PC-67-SC	67 1/4"	9

Remote MODEL GUIDE

	Model Number	Unit Width Inches (mm)	(10 1/8" H x 18 1/8"D)
			Amount of 1/3 Pans
	PC-26-R	26 1/8"	3
	PC-32-R	32 7/8"	4
	PC-39-R	39 3/4"	5
	PC-46-R	46 5/8"	6
	PC-53-R	53 1/2"	7
	PC-60-R	60 3/8"	8
	PC-67-R	67 1/4"	9

Standard Construction

- All welded construction
- 304 Stainless Steel top frame, and interior and exterior of the pan
- 304 Stainless interior liner
- Foamed in place 2" (51mm) thick environmentally friendly, Non Ozone Depletion Potential, Non Global Warming Potential, high density polyurethane foam insulation
- Pans not included with unit.

AGENCY APPROVALS

- UL Classified EPH-STD NSF-7
- UL Listed



RF-3 [Rev.1/18]

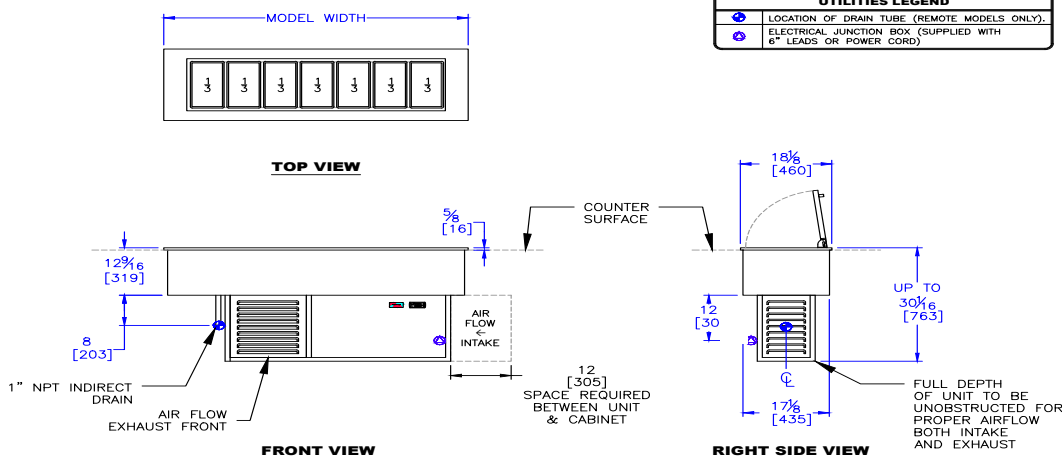
LEGEND™ Heavy-Duty Refrigerated Glycol Drop in Holding Pans

Item No. _____

Project _____

Quantity _____

Dimensions in brackets are millimeters



UTILITIES LEGEND	
①	LOCATION OF DRAIN TUBE (REMOTE MODELS ONLY).
②	ELECTRICAL JUNCTION BOX (SUPPLIED WITH 6\" LEADS OR POWER CORD)

OPTIONS GUIDE:

Lift-off night cover

Custom Options (Consult Factory):

Custom sizes & configurations

Remote Refrigerants:

R404A
 Other- Consult factory

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. Refrigerated Glycol Drop In Holding Pans must be installed in accordance with local codes
2. Follow installation, ventilation and wall clearance requirements for the equipment supporting the drop in Pans for remote applications
3. Fill depth of unit to be unobstructed for proper airflow for both intake and exhaust

Self Contained Requirements:

1. Separate fresh air intake and heated air exhaust venting is required in the cabinet.
2. Heated air exhaust must not mix with fresh air intake

Minimum Installation Clearances

Consult Factory for installations of Specific Models

Product to be pre-chilled to a minimum of 38°F prior to use in this supplemental-cooking-equipment holding cabinet.
 Six inch deep prep pans recommended for optimum performance.

Electrical Requirements									Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
Model:	Width Inches (mm)	Counter Cutout Dimensions	HP*	Voltage	Phase	Amps	NEMA Plug	BTU's			
PC-26-R	26 1/8"	25 1/8" x 17 1/8"	—				N/A	840	350 lbs (159 kg)	85	13/.4
PC-32-R	32 7/8"	31 7/8" x 17 1/8"	—				N/A	960	400 lbs (181 kg)	85	18/.5
PC-39-R	39 3/4"	38 3/4" x 17 1/8"	—				N/A	1080	450 lbs (204 kg)	85	23/.7
PC-46-R	46 5/8"	45 5/8" x 17 1/8"	—				N/A	1205	500 lbs (227 kg)	85	27/.8
PC-53-R	53 1/2"	52 1/2" x 17 1/8"	—				N/A	1330	550 lbs (249 kg)	85	32/.9
PC-60-R	60 3/8"	59 3/8" x 17 1/8"	—				N/A	1450	600 lbs (272 kg)	85	36/1
PC-67-R	67 1/4"	66 1/4" x 17 1/8"	—				N/A	1575	780 lbs (354 kg)	85	41/1.1
PC-26-SC	26 1/8"	25 1/8" x 17 1/8"	1/4	115	1	5.5	5-15P	840	470 lbs (213 kg)	85	13/.4
PC-32-SC	32 7/8"	31 7/8" x 17 1/8"	1/4	115	1	5.5	5-15P	960	495 lbs (225 kg)	85	18/.5
PC-39-SC	39 3/4"	38 3/4" x 17 1/8"	1/4	115	1	5.5	5-15P	1080	525 lbs (238 kg)	85	23/.7
PC-46-SC	46 5/8"	45 5/8" x 17 1/8"	1/3	115	1	6.8	5-15P	1205	550 lbs (249 kg)	85	27/.8
PC-53-SC	53 1/2"	52 1/2" x 17 1/8"	1/3	115	1	6.8	5-15P	1330	625 lbs (283 kg)	85	32/.9
PC-60--SC	60 3/8"	59 3/8" x 17 1/8"	1/3	115	1	6.8	5-15P	1450	700 lbs (317 kg)	85	36/1
PC-67--SC	67 1/4"	66 1/4" x 17 1/8"	1/3	115	1	6.8	5-15P	1575	875 lbs (397 kg)	85	41/1.1

*HP = Motor Horsepower

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



THE MONTAGUE COMPANY

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LEGEND™

Heavy-Duty Refrigerated Glycol Prep Holding/Serving Table with Heated Sauté Station

Item No. _____

Project _____

Quantity _____



Model C48-5F/RB-48-SCRR shown

SHORT/BID SPECIFICATION

Sauté Station shall be a Montague Glycol Cooled Model:

SCRR- ___ Specify width: 36" (914mm), 48" (1219mm), 60" (1524mm), 72" (1829mm)* (72" available w/ 404 refrigerant only)

SCRR = Self Contained Refrigeration Package]

...heavy-duty saute station, 304 Stainless steel front, sides, top, bottom and back, with a glycol cooled system raised rail comprised of 304 S/S wrapped refrigeration lines immersed in a raised reservoir of glycol, accommodates 1/3 pan or 1/6 pans with heavy duty cast iron precision-ground open top grates, over 30,000 BTU/hr lift of star burners; provided with individual burner controls and automatic standing pilots; over enhanced reinforced refrigerated base, insulated with calcined based substrate, 304 Stainless steel drawers with full extension ventilated drawer system, Stainless steel insulated back liner, 2 Digital Thermometers, Turbo Coil powered Evaporator coil, with 2" (51mm) thick, foamed in place, high density environmentally friendly, Non GWP, Non ODP, Kyoto Protocol compliant, polyurethane foam and 6" (152mm) high stainless steel height adjustable legs standard:

SC- SELF CONTAINED REFRIGERATION PACKAGE FEATURES:

- Energy efficient hermetic compressor/condenser
- Coated evaporator coil with five-year warranty
- Compressor Compartment on right end
- Condenser coil screen- Removable/washable
- Digital thermostat temperature controlled
- 6' (1829mm) power cord with grounded NEMA plug
- Three year standard parts and labor warranty
- Five year parts and labor warranty on Compressor
- Five year parts and labor warranty on Turbo-Coil coated evaporated coil

TOP RANGE FEATURES:

12" wide x 15-3/8" deep (305 x 391mm) open burner tops:

- Heavily ribbed cast iron, surface-ground top grate
- Large diameter 30,000 BTU/hr lift off star burners with raised ports
- 304 stainless automatic standing pilots
- 304 Stainless steel drip pan positioned under open burners
- 304 stainless steel burner box bottom, burner supports and drip shields

Model Number	Unit Width Inches (mm)	Drawers: Width & No.			Base Pans	Rail Pans	Burners
		14-3/8" (356mm)	22-3/8" (568mm)	27-1/4" (692mm)			
C36-5F/RB-36SCRR	36" (914)	2			2	4	3
C48-5F/RB-48SCRR	48" (1219)			2	4	6	4
C60-5F/RB-60SCRR	60" (1524)	2	2		6	7	5
C72-5F/RB-72SCRR	72" (1829)		2	2	8	9	6

COLD RAISED RAIL FEATURES:

- 304 S/S wrapped refrigeration lines immersed in glycol reservoir cooling for efficient proximity cooling.
- Accommodates 1/3 pans or 1/6 pans
- 304 Stainless steel construction Insulated lid
- Glycol filled front-to-back cross rails
- Hinged, removable night cover

HEAVY-DUTY DRAWER SYSTEM FEATURES:

- Full extension, 250 lbs (113kg) individual drawer weight capacity
- Heavy 14-gauge stainless steel track system
- Slim design drawer handles
- Self closing drawers, easily removed for cleaning
- Removable and replaceable magnetic snap in drawer gaskets
- Lifetime warranty on drawer slides

STANDARD BASE CONSTRUCTION:

- Low profile for ergonomic countertop equipment work height
- All welded construction
- 304 Stainless Steel front, top, sides, back and bottom
- 2 digital thermometers
- Interior liner is stainless steel with 1/4" (6mm) radius corners
- Top insulated with calcined based substrate
- 2" (51mm) thick Environmentally friendly, Non Ozone Depletion Potential, Non Global Warming Potential, high density polyurethane foam insulation
- 6" (152mm) height-adjustable stainless steel legs standard
- Can Accommodate up to 6" (152mm) deep, 12" x 20" (305 x 508mm) pans in the top drawer and 4" (102mm) in the bottom drawer

AGENCY APPROVALS

- UL Classified EPH-STD NSF-7
- UL Listed



RF-4 [Rev. 1/18]

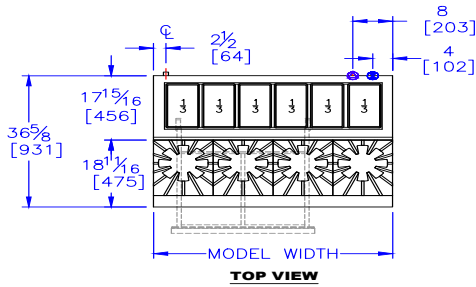
LEGEND™ Heavy-Duty Refrigerated Glycol Prep Holding/Serving Table with Heated Sauté Station

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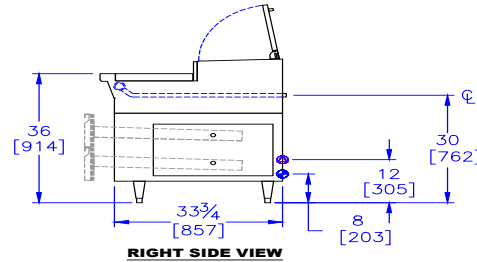
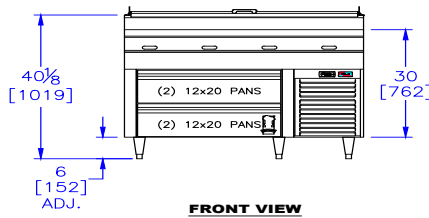
Project _____

Quantity _____

Dimensions in brackets are millimeters



UTILITIES LEGEND	
	LOCATION OF DRAIN TUBE (REMOTE MODELS ONLY).
	ELECTRICAL JUNCTION BOX (SUPPLIED WITH 6' LEADS OR POWER CORD)



OPTIONS GUIDE:

6" (152mm) diameter casters [4-8 depending on width]

Custom Options (Consult Factory):

- Custom sizes & configurations
- Fixed gaskets
- Drawer padlock

- Compressor Compartment on Left
- Remote refrigeration, consult factory

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Unit 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 Fuel 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 Standard 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): 3/4" (19mm) 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.
- Unit must be leveled and plumbed at installation for proper drain function.

Minimum Clearance		Combustible Construction	
From Back Wall	4" (101mm)	From Back Wall	4" (101mm)
Right Side of SC Models	0"***	Right and left sides	15" ***

** Consult factory for custom installations and specific model configurations.
*** Any High Heat producing equipment (Fryer, Pasta Cooker, Hot Tops,) to include a minimum of 18" of clearance

Product to be pre-chilled to a minimum of 38°F prior to use in this supplemental-cooking-equipment holding cabinet.
Six inch deep prep pans recommended for optimal performance

Self-Contained Model:	Electrical Requirements								Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
	Width Inches (mm)	HP*	Voltage	Phase	Amps	NEMA Plug	Burners	BTU's			
C36-5F/RB-36SCRR	36" (914)	1/3	115	1	8.95	5-15	3	90,000	590 lbs (268 kg)	85	13/.4
C48-5F/RB-48SCRR	48" (1219)	1/3	115	1	11.6	5-15	4	120,000	660 lbs (299 kg)	85	18/.5
C60-5F/RB-60SCRR	60" (1524)	1/2	115	1	12.36	5-20	5	150,000	730 lbs (331 kg)	85	23/.7
C72-5F/RB-72SCRR	72" (1829)	1/2	115	1	12.36	5-20	6	180,000	790 lbs (358 kg)	85	27/.8

*HP = Motor Horsepower

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



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RF-4 [Rev. 1/18]



LEGEND™

Heavy-Duty Refrigerated Glycol Prep Holding/Serving Table with Induction Sauté Station

Item No. _____

Project _____

Quantity _____



Model C48S/2/MI2-6.ODI/RB-48-SCRR shown with optional casters

SHORT/BID SPECIFICATION

Induction Sauté Station shall be a Montague Glycol Cooled Model:

SC- ___ Specify width: 36" (914mm), 48" (1219mm), 60" (1524mm), 72" (1829mm)

SCRR = Self Contained Refrigeration Package

...heavy-duty saute station, 304 Stainless steel front, sides, top, bottom and back, with a glycol cooled system raised rail comprised of 304 S/S wrapped refrigeration lines immersed in a raised reservoir of glycol, accommodates 1/3 pan or 1/6 pans; with 23" Wide x 15" deep (584mm x 381mm) dual induction hobs flush 6mm Ceran glass over 3.0kW induction hobs; provided with durable individual rotary switch control; enclosed in a 304 stainless steel worktop; over enhanced reinforced refrigerated base, insulated with calcined based substrate, 304 Stainless steel drawers with full extension ventilated drawer system, Stainless steel insulated back liner, 2 Digital Thermometers, Turbo Coil powered Evaporator coil, with 2" (51mm) thick, foamed in place, high density environmentally friendly, Non GWP, Non ODP, Kyoto Protocol compliant, polyurethane foam and 6" (152mm) high stainless steel height adjustable legs standard:

SC- Self Contained Refrigeration Package Features:

- Energy efficient hermetic compressor/condenser
- Coated evaporator coil with five-year warranty
- Compressor Compartment on right end
- Condenser coil screen- Removable/washable
- Digital thermostat temperature controlled
- 6' (1829mm) power cord with grounded NEMA plug
- Three year standard parts and labor warranty
- Five year parts and labor warranty on Compressor
- Five year parts and labor warranty on Turbo-Coil coated evaporated coil

TOP RANGE FEATURES:

23" wide x 15" deep (584 x 381mm) dual induction hobs:

- 3.0 kW induction power [per heating zone]
- Electric power conversion efficiency of over 90%
- Boost function maximizes peak power for faster heat-up
- Superior low-end temperature control for delicate heating
- 304 stainless steel worktop

Model Number	Unit Width Inches (mm)	Drawers: Width & No.			Base Pans	Rail Pans	Burners
		14-3/8" (356mm)	22-3/8" (568mm)	27-1/4" (692mm)			
C36-S/MI2-6.ODI/RB-36SCRR	36" (914)	2			2	4	3
C48-S/2/MI2-6.ODI/RB-48SCRR	48" (1219)			2	4	6	4
C60-S/2/MI2-6.ODI/RB-60SCRR	60" (1524)	2	2		6	7	5
C72-S/3/MI2-6.ODI/RB-72SCRR	72" (1829)		2	2	8	9	6

CONTROLS:

- Detects size, shape and material of cook pan
- Automatically shuts off for unsuitable, empty or overheated pans
- Simple rotary control with 9 heat levels and boost feature
- Digital LCD readout under glass for easy viewing

COLD RAISED RAIL FEATURES:

- 304 S/S wrapped refrigeration lines immersed in glycol reservoir cooling for efficient proximity cooling.
- Accommodates 1/3 pans or 1/6 pans
- Glycol filled front-to-back cross rails
- 304 Stainless steel construction Insulated lid
- Hinged, removable night cover

HEAVY-DUTY DRAWER SYSTEM FEATURES:

- Full extension, 250 lbs (113kg) individual drawer weight capacity
- Heavy 14-gauge stainless steel track system
- Slim line drawer handles
- Self closing drawers are easily removed for cleaning
- Removable snap-in, removable and replaceable magnetic drawer gaskets

STANDARD BASE CONSTRUCTION:

- Low profile for ergonomic countertop equipment work height
- All welded construction
- 304 Stainless Steel front, top, sides, back and bottom
- Reinforced top to support heavy duty counter top equipment
- 2 digital thermometers
- Interior liner is stainless steel with 1/4" (6mm) radius corners
- Top insulated with calcined based substrate
- 2" (51mm) thick Environmentally friendly, Non Ozone Depletion Potential, Non Global Warming Potential, high density polyurethane foam insulation
- 6" (152mm) height-adjustable stainless steel legs standard
- Can Accommodate up to 6" (152mm) deep, 12" x 20" (305 x 508mm) pans in the top drawer and 4" (102mm) in the bottom drawer

AGENCY APPROVALS

- UL Classified EPH-STD NSF-7
- UL Listed
- ETL



RF-5 [Rev. 1/18]

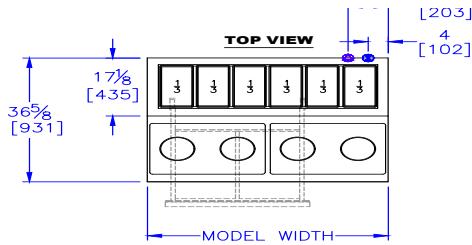
LEGEND™ Heavy-Duty Refrigerated Glycol Prep Holding/Serving Table with Induction Sauté Station

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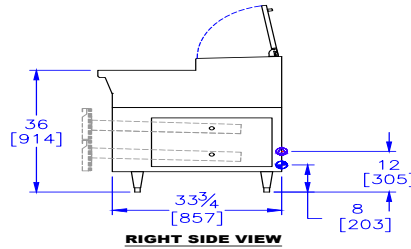
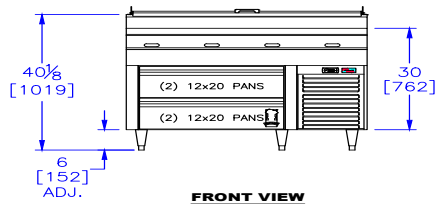
Project _____

Quantity _____

Dimensions in brackets are millimeters



UTILITIES LEGEND	
	LOCATION OF DRAIN TUBE (REMOTE MODELS ONLY).
	ELECTRICAL JUNCTION BOX (SUPPLIED WITH 6" LEADS OR POWER CORD)



OPTIONS GUIDE:

- ___ ea. 8-1/2" (216mm) diameter fry pan*
Other sizes available [Consult Factory]
*Minimum pan diameter - 4-1/2" (114mm),
Maximum pan diameter - 12" (305mm)
- 6" (152mm) diameter casters [4-8 depending on width]

Custom Options (Consult Factory):

- Custom sizes & configurations
- Fixed gaskets
- Drawer padlock
- Compressor Compartment on left
- Remote refrigeration, consult factory

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. Compliance with codes is the responsibility of the Owner and Installer.
2. An adequate ventilation system is required. Refer to National Fire Protection Association Standard 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. Unit designed for operating in ambient air temperatures between 40-110°F (5-40°C)
5. Do not expose unit to jet spray or high pressure steam
6. Load Capacity: Maximum weight of pan and contents is 55lbs. (25kg)
7. Unit requires use of ferrous metal pans. Underweight ferromagnetic utensils will decrease coupling efficiency, impact cooking performance, and may cause detection errors
*[See Options Guide]
8. Unit must be leveled and plumbed at installation for proper drain function.

Minimum Clearance		Combustible Construction	
From Back Wall	4" (101mm)	From Back Wall	4" (101mm)
Right Side of SC Models	0"***	Right and left sides	15" ***

** Consult factory for custom installations and specific model configurations.
*** Any High Heat producing equipment (Fryer, Pasta Cooker, Hot Tops,) to include a minimum of 18" of clearance

Product to be pre-chilled to a minimum of 38°F prior to use in this supplemental-cooking-equipment holding cabinet.
Six inch deep prep pans recommended for optimal performance

Electrical Requirements												Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
Model:	Width Inches (mm)	Heat Zones	Induction Voltage	Refrigeration Voltage	Phase	H _z	Induction NEMA Plug	Refrigeration NEMA Plug	Induction Amps	Refrigeration Amps				
C36-S/MI2-6.ODI/RB-36SCR	36" (914)	2	200-240	120	1	60	6-30P	5-15P	16.0	9.0	590 lbs (268 kg)	85	13/.4	
C48-S/2/MI2-6.ODI/RB-48SCR	48" (1219)	4	200-240	120	1	60	6-50P	5-15P	32.0	11.6	660 lbs (299 kg)	85	18/.5	
C60-S/2/MI2-60.DI/RB-60SCR	60" (1524)	4	200-240	120	1	60	6-50P	5-15P	32.0	12.4	730 lbs (331 kg)	85	23/.7	
C72-S/3/MI2-6.ODI/RB-72SCR	72" (1829)	6	200-240	120	1	60	Direct conn	5-15P	48.0	12.4	790 lbs (358 kg)	85	27/.8	

*HP = Motor Horsepower

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



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RF-5 [Rev. 1/18]



LEGEND™

Heavy Duty Refrigerated Glycol Pizza Prep Holding/Serving Tables

Item No. _____

Project _____

Quantity _____



Model PP-72-SC shown with optional roll cover and casters

SHORT/BID SPECIFICATION

Pizza Prep Table shall be a Montague **Legend** Refrigerated Glycol Holding/Serving Table:

- PP-___** [Specify width: 36" (914mm), 48" (1219mm), 60" (1524mm), 72" (1829mm), or 96" (2438mm).- ___ [Specify: **R** = Remote Refrigeration (condensing unit by others) or **SC** = Self Contained Refrigeration Package]

...heavy-duty high performance refrigerator base with a glycol cooled rail comprised of 304 S/S wrapped refrigeration lines immersed in a raised reservoir of glycol, for efficient proximity cooling and temperature transfer, 304 Stainless steel front, sides, top, bottom, back, and interior, top rail provides flexibility, accommodating various pan configurations, White polyethylene cutting board, Digital Thermometer, Turbo Coil powered evaporator coil, with 2" (51mm) thick foamed in place, environmentally friendly, Non GWP, Non ODP, Kyoto Protocol compliant, polyurethane foam and 6" (152mm) high stainless steel height-adjustable legs standard; plus all the features listed and options/accessories checked:

PIZZA PREP TABLE PACKAGE FEATURES:

- SC Self-Contained Models:**
- Energy efficient hermetic compressor/condenser system
 - Coated evaporator coil powered by Turbo Coil
 - Digital thermostat temperature controlled
 - Compressor compartment on right end
 - Condenser coil screen removable/ washable
 - 6' (1829mm) power cord with Grounded NEMA plug
 - Three year standard parts and labor warranty
 - Five year parts and labor warranty on Compressor
 - Five year parts and labor warranty on Turbo-Coil coated evaporated coil
- R Remote Models:**
- Fully assembled evaporator coil, expansion valve, solenoid and thermostat
 - 6" (153mm) power leads with field access junction box
 - Three-year standard parts and labor warranty.
 - Five year parts and labor warranty on Turbo-Coil coated evaporated coil
 - Refrigeration, drain line and electric connection will be stubbed out as specified: **LE** left-end, **RE** right-end, **BL** back-left, **BR** back-right

Self-Contained MODEL GUIDE					
✓	Model Number	Unit Width Inches (mm)	Doors: Width & No.		Total 1/3 Pans
			18" (457mm)	21" (533mm)	
	PP-36-SC	36" (914)	1		4
	PP-48-SC	48" (1219)		1	6
	PP-60-SC	60" (1524)	1	1	7
	PP-72-SC	72" (1829)		2	9
	PP-96-SC	96" (2438)		3	13
Remote Refrigeration MODEL GUIDE					
✓	Model Number	Unit Width Inches (mm)	Doors: Width & No.		Total 1/3 Pans
			18" (457mm)	22-3/8" (568mm)	
	PP-36-R	36" (914)		1	4
	PP-48-R	48" (1219)		2	6
	PP-60-R	60" (1524)	2	1	7
	PP-72-R	72" (1829)		3	9
	PP-96-R	96" (2438)		4	13

COLD RAISED RAIL SYSTEM FEATURES:

- 304 Stainless Steel Exterior Top, sides and Door(s)
- 304 S/S wrapped refrigeration lines immersed in a raised reservoir of glycol, or efficient proximity cooling and temperature transfer,
- Accommodates 1/3rd, 1/6th, or 1/9th pans
- White polyethylene cutting board, reversible and removable for cleaning
- Hinged Removable night cover

STANDARD BASE CONSTRUCTION:

- All welded construction
- 304 Stainless Steel front, top & sides, back & bottom
- Digital thermometer
- Magnetic snap-in door gaskets, removable and replaceable
- Self closing doors, easily removable for cleaning
- Slim Design door handles
- Hinged, Removable Night Cover
- Stainless Steel wire shelves provided with each door section
- Interior liner is stainless steel with 1/4" (6mm) radius corners
- 2" (51mm) thick environmentally friendly, Non Ozone Depletion Potential, Non Global Warming Potential, high density polyurethane foam insulation
- 6" (152mm) height-adjustable stainless steel legs standard
- LED lighting in storage base

AGENCY APPROVALS

- UL Classified EPH-STD NSF-7
- UL Listed



RF-6 [Rev.1/18]

LEGEND™ Heavy Duty Refrigerated Glycol Pizza Prep Holding/Serving Tables

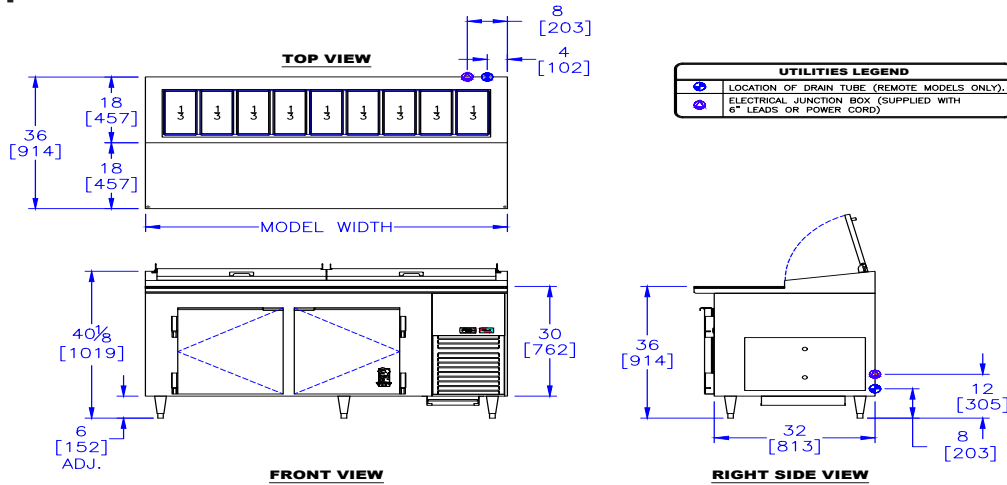
Item No. _____

Project _____

Quantity _____

Dimensions in brackets are millimeters

Pizza Prep Table



OPTIONS GUIDE:

- 6" (152mm) diameter casters [4-8 depending on width]
- Curb mounting [Consult Factory]
- Dough Box Slides in base
- Richlite Brand Natural finish Cutting Board

Custom Options (Consult Factory):

- Custom sizes & configurations
- Compressor compartment on left
- Lower drawer storage instead of doors
- Drawer padlocking
- Fixed Gaskets
- Roll Cover, Stainless Steel
- Non-hinged night cover

Remote Refrigerants:

- 404A
- Other, consult factory

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. Install in accordance to local codes
2. PT-72-SC, and PT-96-SC come with 5-20-P cord
3. Unit to be leveled and plumbed at installation for proper drain function

Product to be pre-chilled to a minimum of 38° F prior to use in this supplemental -cooking-equipment holding cabinet.
Six inch deep prep pans recommended for optimal performance

Minimum Clearances	Always Follow clearance of mounted equipment
From Back Wall	4" (51mm)
Right Side of SC Models	0***

***Consult Factory for custom installations and specific Model configurations

Electrical Requirements								Shipping Weight	Shipping Class	Cube (Crated) ft3/m3
Model:	Length Inches (mm)	HP*	Voltage	Phase	Amps	NEMA Plug	BTU's			
PP-36-R	36" (914)	—	115	1	2.3	N/A	3430	350 lbs (159 kg)	85	13/.4
PP-48-R	48" (1219)	—	115	1	2.9	N/A	4050	400 lbs (181 kg)	85	18/.5
PP-60-R	60" (1524)	—	115	1	3.25	N/A	4850	450 lbs (204 kg)	85	23/.7
PP-72-R	72" (1829)	—	115	1	3.25	N/A	6330	500 lbs (227 kg)	85	27/.8
PP-96-R	96" (2438)	—	115	1	4.21	N/A	8790	600 lbs (272 kg)	85	36/1
PP-36-SC	36" (914)	1/3	115	1	9.0	5-15P	2860	470 lbs (213 kg)	85	13/.4
PP-48-SC	48" (1219)	1/3	115	1	9.0	5-15P	3375	495 lbs (238 kg)	85	18/.5
PP-60-SC	60" (1524)	1/2	115	1	12.61	5-20P	4420	525 lbs (249 kg)	85	23/.7
PP-72-SC	72" (1829)	1/2	115	1	12.61	5-20P	5075	550 lbs (249 kg)	85	27/.8
PP-96-SC	96" (2438)	3/4	115	1	16.7	5-20P	7380	700 lbs (317 kg)	85	36/1

*HP = Motor Horsepower

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



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RF-6 [Rev.1/18]



LEGEND™

Heavy Duty Refrigerated Glycol Sandwich Prep Holding/Serving Tables

Item No. _____

Project _____

Quantity _____



Model PT-72-SC shown with optional roll cover and casters

SHORT/BID SPECIFICATION

Sandwich Prep Table shall be a Montague Legend Refrigerated Glycol Holding/Serving table:

PT- ____ [Specify width: 36" (914mm), 48" (1219mm), 60" (1524mm), 72" (1829mm), or 96" (2438mm).- ____ [Specify: **R** = Remote Refrigeration (condensing unit by others) or **SC** = Self Contained Refrigeration Package]

...heavy-duty high performance refrigerator base with a glycol cooled rail, comprised of 304 S/S wrapped refrigeration lines immersed in glycol reservoir cooling for efficient proximity cooling and temperature transfer, 304 Stainless steel front, sides, top, bottom, back, and interior, top rail provides flexibility, accommodating various pan configurations, White polyethylene cutting board, Digital Thermometer, Turbo Coil powered evaporator coil, with 2" (51mm) thick foamed in place, environmentally friendly, Non GWP, Non ODP, Kyoto Protocol compliant, polyurethane foam and 6" (152mm) high stainless steel height-adjustable legs standard; plus all the features listed and options/accessories checked:

SANDWICH PREP TABLE PACKAGE FEATURES:

-SC Self-Contained Models:

- Energy efficient hermetic compressor/condenser system
- Coated evaporator coil powered by Turbo Coil
- Digital thermostat temperature controlled
- Compressor compartment on right end
- Condenser coil screen removable/ washable
- 6" (152mm) power cord with Grounded NEMA plug
- Three year standard parts and labor warranty
- Five year parts and labor warranty on Compressor
- Five year parts and labor warranty on Turbo-Coil coated evaporated coil

-R Remote Models:

- Fully assembled evaporator coil, expansion valve, solenoid and thermostat
- 6" (153mm) power leads with field access junction box
- Three-year standard parts and labor warranty.
- Five year parts and labor warranty on Turbo-Coil coated evaporated coil
- Refrigeration, drain line and electric connection will be stubbed out as specified: **LE** left-end, **RE** right-end, **BL** back-left, **BR** back-right

Self-Contained MODEL GUIDE

✓	Model Number	Unit Width Inches (mm)	Doors: Width & No.		Total 1/3 Pans
			18" (457mm)	21" (533mm)	
	PT-36-SC	36" (914)	1		6
	PT-48-SC	48" (1219)		1	9
	PT-60-SC	60" (1524)	1	1	12
	PT-72-SC	72" (1829)		2	15
	PT-96-SC	96" (2438)		3	21

Remote Refrigeration MODEL GUIDE

✓	Model Number	Unit Width Inches (mm)	Doors: Width & No.		Total 1/3 Pans
			18" (457mm)	21" (533mm)	
	PT-36-R	36" (914)		1	6
	PT-48-R	48" (1219)		2	9
	PT-60-R	60" (1524)	2	1	12
	PT-72-R	72" (1829)		3	15
	PT-96-R	96" (2438)		4	21

COLD RAISED RAIL SYSTEM FEATURES:

- 304 Stainless Steel Exterior Top, Sides and Door(s)
- 304 S/S wrapped refrigeration lines immersed in glycol reservoir cooling for efficient proximity cooling and temperature transfer
- Accommodates 1/3rd, 1/6th, or 1/9th pans
- White polyethylene cutting board, reversible and removable for cleaning
- Hinged, removable night cover
- Glycol filled lengthwise crossrails

STANDARD BASE CONSTRUCTION:

- All welded construction
- 304 Stainless Steel front, top & sides, back & bottom
- Digital thermometer
- Magnetic snap-in door gaskets, removable and replaceable
- Self closing doors, easily renovable for cleaning
- Slim design door handles
- Stainless Steel, wire shelves provided with each door section
- 2" (51mm) thick environmentally friendly, Non Ozone Depletion Potential, Non Global Warming Potential, high density polyurethane foam insulation
- 6" (152mm) height-adjustable stainless steel legs standard
- Hinged, removable night cover
- LED lighting in storage base

AGENCY APPROVALS

- UL Classified EPH-STD NSF-7
- UL Listed



RF-7 [Rev.3/18]

LEGEND™ Heavy Duty Refrigerated Glycol Sandwich Prep Holding/Serving Tables

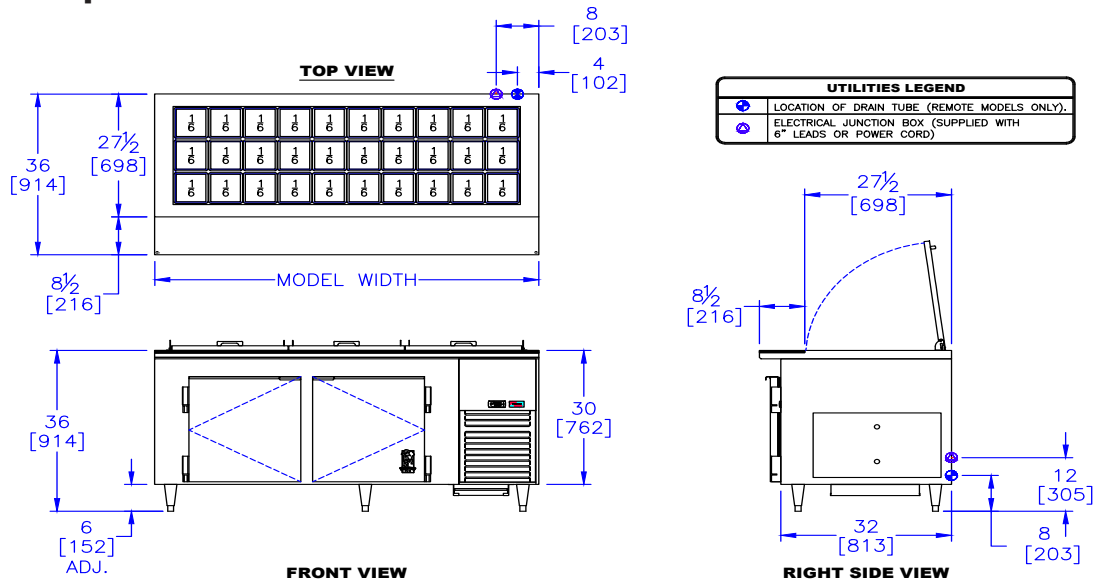
Item No. _____

Project _____

Quantity _____

Sandwich Prep Tables

Dimensions in brackets are millimeters



OPTIONS GUIDE:

- 6" (152mm) diameter casters [4-8 depending on width]
- Curb mounting [Consult Factory]
- Richlite Brand, Natural finish Cutting Board

Custom Options (Consult Factory):

- Custom sizes & configurations
- Compressor compartment on left
- Lower drawer storage instead of doors
- Drawer padlocking

- Fixed Gaskets
- Roll cover, stainless steel
- Non-hinged night cover

Remote Refrigerants:

- 404A
- Other, consult factory

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. Install in accordance to local codes
2. Unit to be leveled and plumbed at installation for proper drain function.

Product to be pre-chilled to a minimum of 38°F. prior to use in this supplemental-cooking-equipment holding cabinet.

Six inch deep prep pans recommended for optimal performance

Minimum Clearances	Always Follow clearances of mounted equipment
From Back Wall	4" (101mm)
Right Side of SC Models	0"***

***Consult Factory for custom installations and specific model configurations

Model:	Electrical Requirements							Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
	Length Inches (mm)	HP*	Voltage	Phase	Amps	NEMA Plug	BTU's			
PT-36-R	36" (914)	—	115	1	2.3	N/A	3665	350 lbs (159 kg)	85	13/.4
PT-48-R	48" (1219)	—	115	1	2.9	N/A	4470	400 lbs (181 kg)	85	18/.5
PT-60-R	60" (1524)	—	115	1	3.2	N/A	5810	450 lbs (204 kg)	85	23/.7
PT-72-R	72" (1829)	—	115	1	3.2	N/A	6775	500 lbs (227 kg)	85	27/.8
PT-96-R	96" (2438)	—	115	1	4.2	N/A	9580	600 lbs (272 kg)	85	36/1
PT-36-SC	36" (914)	1/3	115	1	9.0	5-15P	3080	470 lbs (213 kg)	85	13/.4
PT-48-SC	48" (1219)	1/3	115	1	9.0	5-15P	3695	495 lbs (225 kg)	85	18/.5
PT-60-SC	60" (1524)	1/2	115	1	12.6	5-20P	5275	525 lbs (249 kg)	85	23/.7
PT-72-SC	72" (1829)	1/2	115	1	12.6	5-20P	5740	550 lbs (249 kg)	85	27/.8
PT-96-SC	96" (2438)	3/4	115	1	16.7	5-20P	7980	700 lbs (317 kg)	85	36/1

*HP = Motor Horsepower

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LEGEND™

Heavy Duty Refrigerated Glycol Batter Holding Prep Table

Item No. _____

Project _____

Quantity _____



Model PC-18-SC shown with optional casters

SHORT/BID SPECIFICATION

Batter Holding Prep Table shall be a Montague Legend Refrigerated Glycol Holding table:

- PC-18-__** [Specify: **R** = Remote Refrigeration (condensing unit by others) or **SC** = Self Contained Refrigeration Package]
- PC-36-__** [Specify: **R** = Remote Refrigeration (condensing unit by others) or **SC** = Self Contained Refrigeration Package]

...heavy-duty high performance refrigerator base with a glycol cooled rail, comprised of 304 S/S wrapped refrigeration lines immersed in glycol reservoir cooling for efficient proximity cooling and temperature transfer, 304 Stainless steel front, sides, bottom back, and top rail, Digital Thermometer, with 2" (51mm) thick foamed in place, environmentally friendly, Non GWP, Non ODP, Kyoto Protocol compliant, polyurethane foam and 6" (152mm) high stainless steel height-adjustable legs standard; plus all the features listed and options/accessories checked:

BATTER HOLDING PREP TABLE PACKAGE FEATURES:

- SC Self-Contained Model:**
 - Energy efficient hermetic compressor/condenser system
 - Condenser coil screen- Removable and washable
 - Digital thermostat temperature controlled
 - 6' (1829mm) power cord with grounded NEMA plug
 - Three year standard parts and labor warranty
 - Five year parts and labor warranty on Compressor
- R Remote Model:**
 - Fully assembled, expansion valve, solenoid and thermostat
 - Digital thermostat temperature controlled
 - Three Year standard parts and labor warranty
 - 6" (153mm) power leads with field access junction box
 - Refrigeration, and electric connection will be stubbed out as specified: **LE** left-end, **RE** right-end, **BL** back-left,

Self-Contained MODEL GUIDE				
Model Number	Unit Width Inches (mm)	Holding Cups		
		7"DIA x 9"deep	5 1/4"DIA. X 9"deep	
PC-18-SC	18" (457)	2	1	
PC-36-SC	36" (914)	4	2	

Remote Refrigeration MODEL GUIDE				
Model Number	Unit Width Inches (mm)	Holding Cups		
		7"DIA x 9"deep	5 1/4"DIA. X 9"deep	
PC-18-R	18" (457)	2	1	
PC-36-R	36" (914)	4	2	

COLD RAIL SYSTEM FEATURES:

- 304 Stainless Steel Exterior Top, Sides and Front.
- 304 S/S wrapped refrigeration lines immersed in glycol reservoir cooling for efficient proximity cooling and temperature transfer

STANDARD BASE CONSTRUCTION:

- All welded construction
- 304 Stainless Steel front, top & sides, back & bottom
- Digital thermometer
- 2" (51mm) thick environmentally friendly, Non Ozone Depletion Potential, Non Global Warming Potential, high density polyurethane foam insulation
- 6" (152mm) height-adjustable stainless steel legs standard

AGENCY APPROVALS

- UL Classified EPH-STD NSF-7
- UL Listed



RF-8 [Rev.1/18]

LEGEND™ Heavy Duty Refrigerated Glycol Batter Holding Prep Table

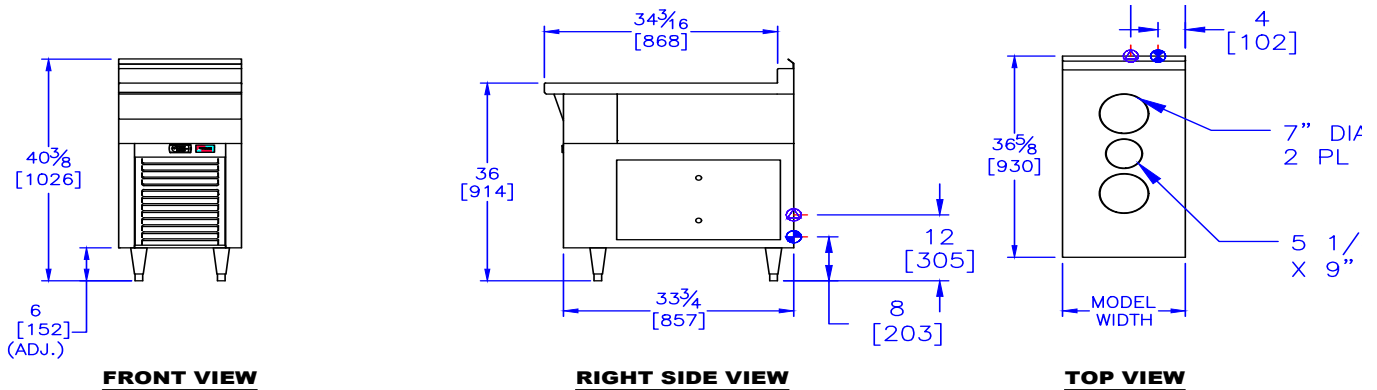
Item No. _____

Project _____

Quantity _____

Batter Holding Prep Tables

Dimensions in brackets are millimeters



OPTIONS GUIDE:

- 6" (152mm) diameter casters
- Curb mounting [Consult Factory]

Custom Options (Consult Factory):

- Custom sizes & configurations
- Drop-in batter cup kit
- Left and right side heat shields
- Drop-in-place insulated night cover

Remote Refrigerants:

- R-404A
- Other, consult factory

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. Install in accordance to local codes

Minimum Clearances	Always Follow clearances of mounted equipment
From Back Wall	4" (101mm)
Right Side of SC Models	0"***

***Consult Factory for custom installations and specific model configurations

Product to be pre-chilled to a minimum of 38°F. prior to use in this supplemental-cooking-equipment holding cabinet.
 Full depth pan inserts recommended for optimal performance

Model:	Electrical Requirements							Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
	Length Inches (mm)	HP*	Voltage	Phase	Amps	NEMA Plug	BTU's			
PC-18-R	18" (457)	—	115	1	1.2	N/A	1000	200 lbs (91 kg)	85	15/.4
PC-36-R	18" (457)	—	115	1	1.2	N/A	1420	250 lbs (113 kg)	85	32/.9
PC-18-SC	36" (914)	1/3	115	1	6.8	5-15P	840	300 lbs (136 kg)	85	17/.5
PT-36-SC	36" (914)	1/3	115	1	6.8	5-15P	1240	390lbs(177kg)	85	32/.9

*HP = Motor Horsepower

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RF-8 [Rev. 1/18]



LEGEND™

Heavy Duty Refrigerated Glycol Prep Pan Holding Table

Item No. _____

Project _____

Quantity _____



Model PCM-18-SC shown with optional casters

SHORT/BID SPECIFICATION

Prep Pan Holding Table shall be a Montague Legend Refrigerated Glycol Holding table:

- PCM- 18-__** [Specify: **R** = Remote Refrigeration (condensing unit by others) or **SC** = Self Contained Refrigeration Package]
- PCM- 36-__** [Specify: **R** = Remote Refrigeration (condensing unit by others) or **SC** = Self Contained Refrigeration Package]

...heavy-duty high performance refrigerator base with a glycol cooled rail, comprised of 304 S/S wrapped refrigeration lines immersed in glycol reservoir cooling for efficient proximity cooling and temperature transfer, 304 Stainless steel front, sides, top, bottom, back, and interior, top rail provides flexibility, accommodating various pan configurations, Digital Thermometer, with 2" (51mm) thick foamed in place, environmentally friendly, Non GWP, Non ODP, Kyoto Protocol compliant, polyurethane foam and 6" (152mm) high stainless steel height-adjustable legs standard; plus all the features listed and options/accessories checked:

PREP PAN HOLDING TABLE PACKAGE FEATURES:

- SC Self-Contained Model:**
 - Energy efficient hermetic compressor/condenser system
 - Condenser coil screen-removable/washable
 - Digital thermostat temperature controlled
 - 6' (1829mm) power cord with grounded NEMA plug
 - Three year standard parts and labor warranty
 - Five year parts and labor warranty on Compressor
- R Remote Model**
 - Fully assembled, expansion valve, solenoid and thermostat
 - Digital thermostat temperature controlled
 - Three Year standard parts and labor warranty
 - 6" (153mm) power leads with field access junction box
 - Refrigeration, drain line and electric connection will be stubbed out as specified: **LE** left-end, **RE** right-end, **BL** back,

Self-Contained MODEL GUIDE			
Model Number	Unit Width Inches (mm)	Total 1/3 Pans	
PCM-18-SC	18" (457)	3	
PCM-36-SC	36" (914)	6	
Remote Refrigeration MODEL GUIDE			
Model Number	Unit Width Inches (mm)	Total 1/3 Pans	
PCM-18-R	18" (457)	3	
PCM-36-R	36" (914)	6	

COLD RAIL SYSTEM FEATURES:

- 304 Stainless Steel Exterior Top, Sides and Front
- 304 S/S wrapped refrigeration lines immersed in glycol reservoir cooling for efficient proximity cooling and temperature transfer
- Accommodates different pan configurations

STANDARD BASE CONSTRUCTION:

- All welded construction
- 304 Stainless Steel front, top & sides, back & bottom
- Digital thermometer
- Interior liner is stainless steel with 1/4" (6mm) radius corners
- 2" (51mm) thick environmentally friendly, Non Ozone Depletion Potential, Non Global Warming Potential, high density polyurethane foam insulation
- 6" (152mm) height-adjustable stainless steel legs standard

AGENCY APPROVALS

- UL Classified EPH-STD NSF-7
- UL Listed



RF-7 [Rev.1/18]

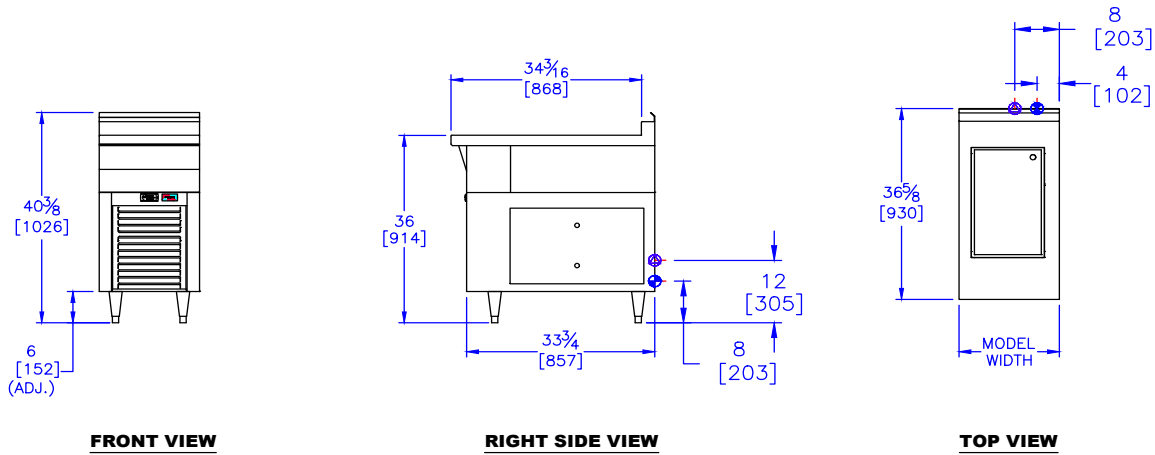
LEGEND™ Heavy Duty Refrigerated Glycol Prep Pan Holding Table

Item No. _____

Project _____

Quantity _____

Dimensions in brackets are millimeters



OPTIONS GUIDE:

- 6" (152mm) diameter casters
- Curb mounting [Consult Factory]

Custom Options (Consult Factory):

- Custom sizes & configurations
- Left and Right side heat shields
- Drop-in-place insulated night cover

Remote Refrigerants:

- R-404A
- Other, consult factory

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. Install in accordance to local codes
2. Unit to be leveled and plumbed at installation for proper drain function.

Minimum Clearances	Always Follow clearances of mounted equipment
From Back Wall	4" (101mm)
Right Side of SC Models	0"***

***Consult Factory for custom installations and specific model configurations

Product to be pre-chilled to a minimum of 38°F. prior to use in this supplemental-cooking-equipment holding cabinet.
 Six inch deep prep pans recommended for optimal performance

Model:	Electrical Requirements							Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
	Length Inches (mm)	HP*	Voltage	Phase	Amps	NEMA Plug	BTU's			
PMC-18-R	18" (457)	—	115	1	1.2	N/A	1020	200 lbs (91 kg)	85	15/.4
PMC-36-R	36" (914)	—	115	1	1.2	N/A	1460	250 lbs (113kg)	85	32/.9
PMC-18-SC	18" (457)	1/3	115	1	6.8	5-15P	860	300 lbs (136 kg)	85	15/.4
PMC-36-SC	36" (914)	1/3	115	1	6.8	5-15P	1240	390lbs(177kg)	85	32.9

*HP = Motor Horsepower

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



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