

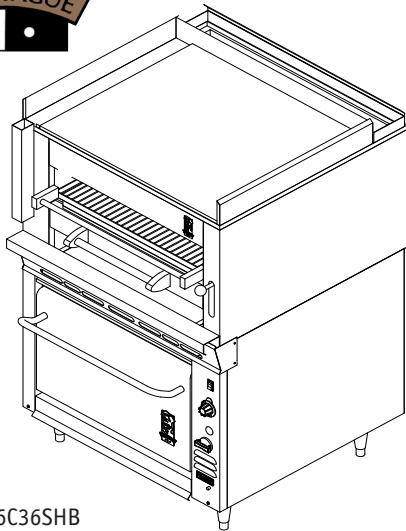


# LEGEND™ Heavy-Duty Gas Steakhouse Infrared Broiler With Top Sear Plate Over Oven

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_



Model V136C36SHB

## SHORT/BID SPECIFICATION

Unit shall be a Montague **Legend** Heavy-Duty, **Steakhouse** Broiler with Top Sear Plate over Standard or Convection Oven Base[Specify Model]

- 136C36SHB** 36" (914mm) Wide Standard oven
- 136C45SHB** 45" (1143mm) Wide Standard Oven
- V136C36SHB** 36" (914mm) Wide Convection Oven
- V136C45SHB** 36" (914mm) Wide Convection Oven

... gas fired, infrared heated unit with 42,000 cast iron burners with individual controls, heating ceramic radiants mounted below a 1/2" (13mm) polished steel searing plate with 4" (102mm) rear and side splash and above; a counter-balanced, height-adjustable, chrome-plated steel cooking grid that is drawer-mounted for easy pull-out access, with a full width grease deflector and large capacity front-mounted grease container; over a front vented, muffled indirect fired design for fast even cooking, with 45,000 BTU/hr cast iron burners with individual controls, counterweighted door, porcelainized steel interior, three-position rack guides and one wire pan rack standard, plus all the features listed and options/accessories checked:

## STANDARD OVEN FEATURES:

- 26-5/8" wide x 28" deep x 15" (676 x 711 x 381mm) high 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

## STANDARD CONVECTION OVEN FEATURES:

- 26-5/8" wide x 28" deep x 15" (676 x 711 x 381mm) high cooking compartment
- Accepts 18" x 26" (457 x 660mm) pans sideways or lengthwise
- Front venting, MUFFLED indirect fired 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
- 45,000 BTU/hr cast iron burner with automatic ignition safety pilot

## MODEL GUIDE

✓	Model No.	Overall Width	Grids	Cooking Area	
				Broiler	Griddle
	<b>136C36SHB</b>	36" (914mm)	2	27" x 27" (686 x 686mm)	33" x 28" (838 x 711mm)
	<b>136C45SHB</b>	45" (1143mm)	3	35" x 27" (889 x 686mm)	42" x 28" (1067 x 711mm)
	<b>V136C36SHB</b>	36" (914mm)	2	27" x 27" (686 x 686mm)	33" x 28" (838 x 711mm)
	<b>V136C45SHB</b>	45" (1143mm)	3	35" x 27" (889 x 686mm)	42" x 28" (1067 x 711mm)

## TOP SEAR-PLATE FEATURES:

- 1/2" (13mm) thick polished steel searing plate
- 4" (102mm) high sides and rear splash
- 2-7/8" (73mm) wide left-side grease trough
- Left-front mounted removable grease container, 4-3/4 quart capacity

## BURNER/RADIANT SYSTEM FEATURES:

- 42,000 BTU/hr cast iron burners
- Ceramic radiants for uniform infrared heating
- Individual burner controls
- Standing pilot for automatic ignition

## ROLL-OUT GRID FEATURES:

- Chrome plated steel grid sections: two on C36 & three on C45
- Counter-balanced grid assembly for easy height adjustment
- Infinite grid height adjustment from 2" to 5" (51 to 127mm)
- Positive locking lift handle with cool ball-style grip
- Quiet, ball bearing mounted roll-out grid assembly
- Shielded horizontal grab-bar handle

## STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front
- Broiler interior high-temp aluminized finish
- Other surfaces painted black with electrolytic zinc undercoating
- Full width grease deflector under rollout grid
- Extra-large capacity removable grease drawer [for broiler]
- 3/4" NPT rear gas manifold connection
- Stainless steel stand with 4" (102mm) base and 21" (533mm) tubular legs
- Height-adjustable bullet feet
- Stainless steel bottom shelf

## AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- Australian Gas Association Certification Number 7466
- CE Approved EN 203-1



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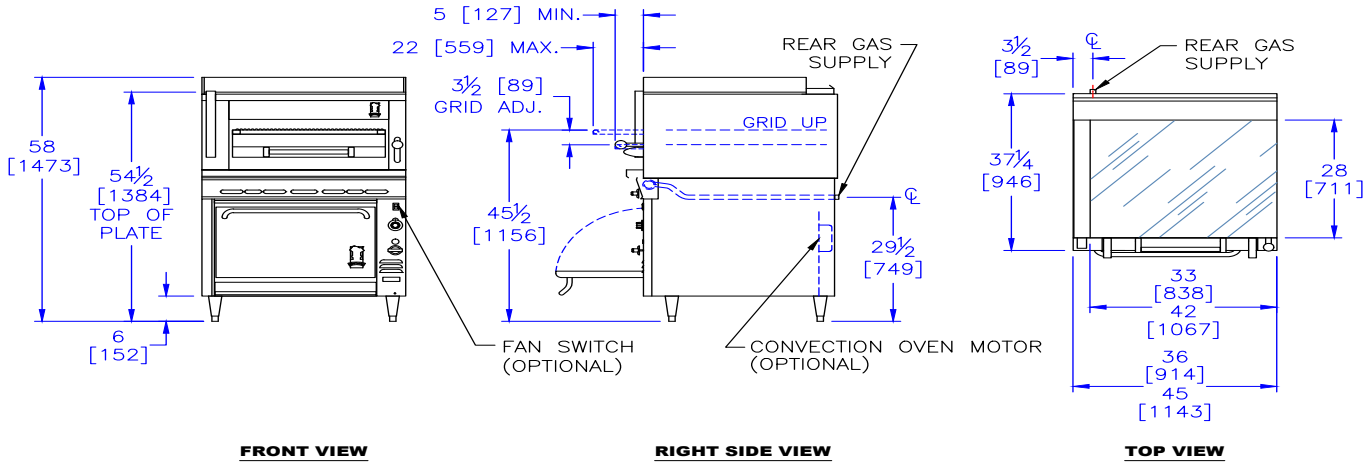
# LEGEND™ Heavy-Duty Gas Steakhouse Infrared, Overfired Broiler with Top Sear Plate, over Oven

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

Dimensions in brackets are millimeters



## OPTIONS GUIDE:

### Finish:

- Stainless steel full left side panel
- Stainless steel full right side panel
- Stainless steel back panel

### Searing Plate:

- Side Mounted grease containers holds 2 quarts

### Oven:

- Two piece Cast Iron Oven Bottom

- 650°F (343°C) finishing oven with cast iron oven bottom—includes cast iron oven bottom option (standard oven model only)
- Extra Oven rack

### 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

### General:

- Casters — set of four 5" (127mm) casters
- Flex Connector Kit [3/4" or 1" NPT]:
  - 3' (914mm) long
  - 4' (1219mm) long

### International Approvals:

- CE-Conformite Europeene

*Includes Flame Failure Valve Option*

- AGA-Australian Gas Association

*Includes Flame Failure Valve Option*

- Canadian Approval

## INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Broilers 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 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 2000 feet (610m).
- GAS INLET SIZE (All Models): 3/4" NPT left-rear inlet. A 3/4" NPT gas pressure regulator is provided and must be installed (by others) when unit is connected to gas supply.
- 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	6" (152mm)	0"
Left & Right Side	6" (152mm)	0"
<b>*V136 models require 2" (51mm) for motor clearance at rear</b>		

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
Manifold Pressure:		6.0" WC	10.0" WC			
Models:	Burners	BTU/hr (kW)	BTU/hr (kW)			
136C36SHB	3	124,000 (36.3)	124,000 (36.3)	1,103 lbs (500kg)	85	35/1
136C45SHB	4	166,000 (48.6)	166,000 (48.6)	1258 lbs (570 kg)	85	47/1.3
V136C36SHB	3	124,000 (36.3)	124,000 (36.3)	1,123 lbs (509kg)	85	35/1
V136C45SHB	4	166,000 (48.6)	166,000 (48.6)	1278 lbs (579 kg)	85	47/1.3

\*Total, all burners



## THE MONTAGUE COMPANY

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



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