



# LEGEND™ Heavy-Duty Gas Underfired Broilers — Radiant Style Free-Standing Cabinet Base

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## UFS-R Series



Model UFS-36R shown, with optional lower warming rack and casters

MODEL GUIDE				
✓	Model No.	Overall Width	Grates	Cooking Area
	UFS-24R	24" (610mm)	3	18" x 24" (457 x 610mm)
	UFS-30R	30" (762mm)	4	24" x 24" (610 x 610mm)
	UFS-36R	36" (914mm)	5	30" x 24" (762 x 610mm)
	UFS-48R	48" (1219mm)	6	36" x 24" (914 x 610mm)
	UFS-60R	60" (1524mm)	8	48" x 24" (1219 x 610mm)
	UFS-72R	72" (1829mm)	10	60" x 24" (1524 x 610mm)

### TOP-GRATE FEATURES:

- Reversible ULTRA-FLOW cast-iron grate sections
- Ribbed side for narrow marking, with side grease troughs
- Flat side for broiling fish and wide marking
- 1" (25mm) ribbed grate spacing for consistent grilling results
- Three-position grid frame for adjustment from flat to 3" (76mm) raised-rear
- Three-position easy-lift grate mechanism
- Sloped grates and side grate grease troughs to reduce flare-ups

### STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front & top trim with 4-1/2" (114mm) deep front rail
- 5-9/16" (141mm) high stainless steel side and rear splash
- Open cabinet base with 6" (152mm) adjustable stainless steel legs
- Other surfaces painted black with electrolytic zinc undercoating
- Full width front grease trough for easy transfer
- Removable large capacity grease container
- 3/4" NPT rear gas manifold connection

### AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved EN 203-12

### SHORT/BID SPECIFICATION

Broiler shall be a Montague **Legend** Heavy-Duty Free-Standing Cabinet Base Model:

UFS- \_\_\_\_ R [Specify width]

...a gas-fired unit with 19,000 BTU/hr stainless steel tubular burners with individual controls, heating heavy-duty stainless steel radiant heat deflectors (radiants), with a full width debris screen under burners; two-position, reversible cast iron ULTRA-FLOW top grates with both flat (wide) and narrow sides with ribbed grease troughs; a full width front grease trough and large capacity grease container located in cool zone; 4-1/2" (114mm) front/plate rail, 5-9/16" (141mm) high side and rear grease splash mounted on a stainless steel cabinet base with 6" (152mm) legs as standard; plus all the features listed and options/accessories checked:

### BURNER/RADIANT SYSTEM FEATURES:

- 19,000 BTU/hr stainless steel tubular burners
- Individual manual gas valves for zoned heat control
- Standing pilot for automatic ignition
- Heavy-duty stainless steel radiants glow red for infrared broiling
- Removable self-cleaning radiants
- Full width debris screen under burners
- Full width removable drip tray
- Radiants and drip tray heat shields to reduce flare-ups



HDB-4 [Rev. 2/17]

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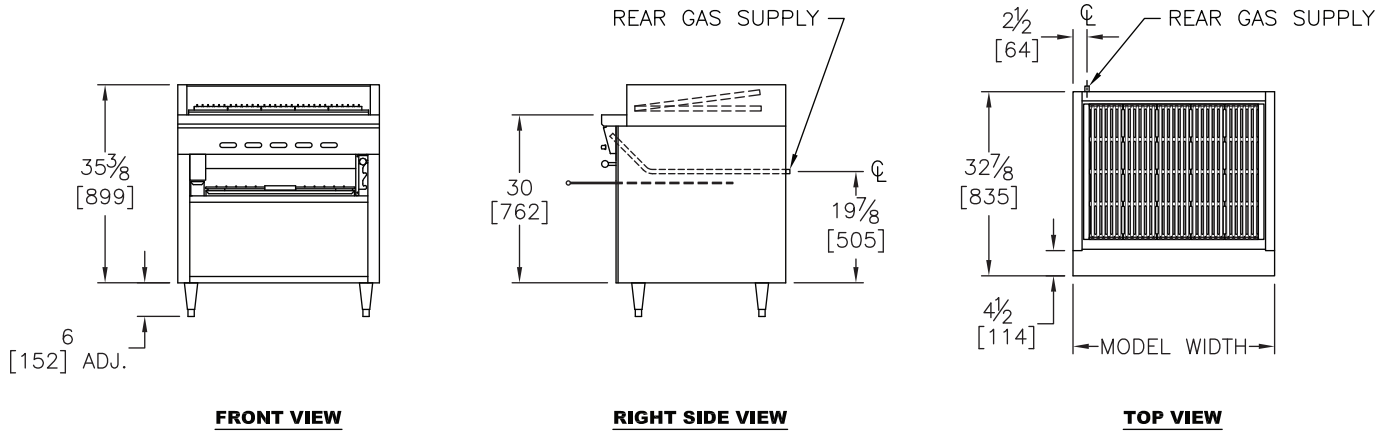
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## UFS-R Series

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### General:

- Casters — set of four/six 5" (127mm) casters
- Curb Mounting
- Lower Warming Rack
- Removable splash guard, stainless steel
- Flex Connector Kit**  
 [3/4"] or [1"] NPT:  
 3' (914mm) long  4' (1219mm) long

#### Grates & Radiants:

- Seafood grates, cast iron
- Round rod grates – 6" (152mm) sections:
  - Hard chrome  Cold rolled steel
- Scraper/cleaner for round rod grates
- Cast iron radiants — in place of stainless steel

#### Finish/Cabinet Upgrades:

- Stainless steel left side panel
- Stainless steel right side panel
- Stainless steel back panel
- Stainless steel bottom cabinet shelf
- Stainless steel cabinet base doors
- Stainless steel grease container

#### International Approvals:

- CE-Conformite Europeene  
*Includes Flame Failure Valve Option*
- Canadian Approval

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. Broilers must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z22 3.1; 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 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. Specify installation elevation: \_\_\_\_\_ if above 2000 feet (610m).
5. GAS INLET SIZE (All Models): 3/4" NPT left rear inlet provided. A 3/4" NPT gas pressure regulator is provided and must be installed (by others) when unit is connected to gas supply.
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	Noncombustible Construction
From Back Wall	0"
Left & Right Side	0"
<b>For use in noncombustible locations only.</b>	

Models:	Specify Type of Gas:	Manifold Pressure:		Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
		6.0" WC	10.0" WC			
Burners		BTU/hr (kW)	BTU/hr (kW)			
UFS-24R	<input type="checkbox"/> Natural	4	76,000 (22.3)	362 lbs (164 kg)	85	21/.6
UFS-30R	<input type="checkbox"/> Propane	5	95,000 (27.8)	392 lbs (178 kg)	85	32/.9
UFS-36R		6	114,000 (33.4)	422 lbs (191 kg)	85	32/.9
UFS-48R		8	152,000 (44.5)	724 lbs (328 kg)	85	46/1.3
UFS-60R		10	190,000 (61.2)	784 lbs (355 kg)	85	65/1.8
UFS-72R		12	228,000 (55.7)	844 lbs (382 kg)	85	65/1.8



## THE MONTAGUE COMPANY

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



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