



LEGEND™

Heavy-Duty Gas Cabinet Base, Range-Match Infrared, Overfired Broiler

Item No. _____

Project _____

Quantity _____

36W36 or 43W36 Model



Model 36W36

MODEL GUIDE				
✓	Model No.	Overall Width	Burners & Grates	Cooking Area
	36W36	36" (914mm)	2	27" x 27" (686 x 686mm)
	43W36	45" (1143mm)	3	35" x 27" (889 x 686mm)

UPPER WARMING OVEN FEATURES [BOTH MODELS]:

- Handy warming/finishing oven mounted above broiler
- Efficiently uses broiler heat for warming
- [36W36] 26-1/2" wide x 8" high x 24" deep (673 x 203 x 610mm) compartment
- [43W36] 33" wide x 8" high x 24" deep (838 x 203 x 610mm) compartment
- One nickel-plated rack
- High temperature aluminized compartment interior
- Counter-balanced tilt-back door

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front & top
- Other surfaces painted black with electrolytic zinc undercoating
- High temperature aluminized finish broiler interior
- 2" (51mm) high broiler flue riser
- Full width grease deflector under rollout grid
- Extra-large capacity draw-type removable grease container
- Enclosed cabinet base with side and rear panels
- 6" (152mm) legs with height-adjustable bullet feet
- 1-1/4" NPT front gas manifold with 1/2 union on each end provided for battery connection

AGENCY APPROVALS

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

SHORT/BID SPECIFICATION

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

- 36W36** 36" wide (914mm)
- 43W36** 45" wide (1143mm)

...a gas-fired, infrared broiler with 42,000 BTU/hr cast iron burners with individual controls, heating ceramic radiants mounted 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 drawer; supporting a top-mounted warming/finishing oven heated by the broiler; mounted on an open cabinet base with 6" (152mm) height-adjustable legs; plus all the features listed and options/accessories checked:

BURNER/RADIANT SYSTEM FEATURES:

- Two [36W36] or three [43W36] 42,000 BTU/hr cast iron burners
- Ceramic radiants for uniform infrared heating
- Individual burner controls
- Standing pilot for automatic ignition

ROLL-OUT BROILER/GRID FEATURES:

- Two [36W36] or three [43W36] chrome-plated steel grid sections
- 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 pull-out grid assembly
- Shielded horizontal grab-bar handle



HDB-15 [Rev. 1/13]

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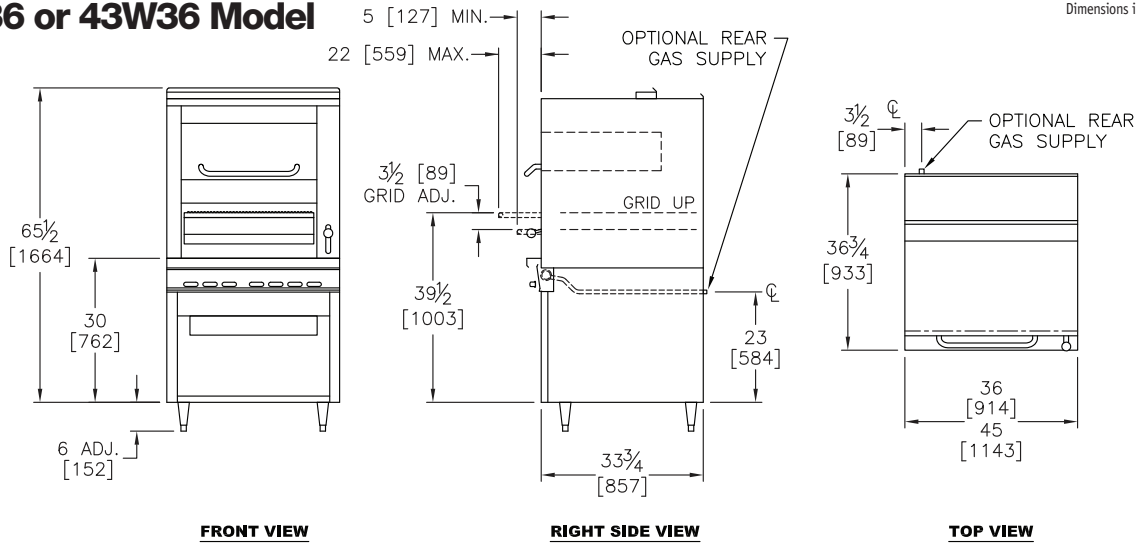
Item No. _____

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36W36 or 43W36 Model

Dimensions in brackets are millimeters



OPTIONS GUIDE:

Finish:

- Stainless steel left side panel:
 - full upper half
- Stainless steel right side panel:
 - full upper half
- Stainless steel back panel
- Stainless steel top

General:

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

- Security Options/Prison Package [Consult Factory]

International Approvals:

- CE-Conformite Europeene
Includes Flame Failure Valve Option
- AGA-Australian Gas Association
Includes Flame Failure Valve Option
- Canadian Approval

Base Cabinet:

- Doors: stainless steel
- Stainless steel bottom shelf

- 42" (1067 mm) deep — Broiler interior stays the same. Adds 6" (152mm) to overall depth. [Add Suffix: -40]

Manifolds: [Left rear with pressure regulator]:

- 1" NPT
- Manifold Cap: left side right side

Stainless Manifold Cover:

- left side right side

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; Natural Fuel Gas Code: CAN/CGA-B149.1 or Propane Installation Code: CAN/CGA-B149.2, 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 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): 1-1/4" front manifold with 1/2 unions 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.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall	6" (152mm)	0"
Left & Right Side	6" (152mm)	0"
With 6" (152mm) legs, suitable for use on combustible floor.		

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
Manifold Pressure:		6.0" WC	10.0" WC			
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)			
36W36	2	84,000 (24.6)	84,000 (24.6)	625 lbs (281.3 kg)	85	65/1.8
43W36	3	126,000 (36.9)	126,000 (36.9)	884 lbs (397.8 kg)	85	91/1.8
*Total, all burners						
Uncrated entry clearance [36W36]: 36-1/4" (921mm) [43W36]: 40-1/4" (1022mm)						

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



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HDB-15 [Rev. 1/13]