



**LEGEND™**

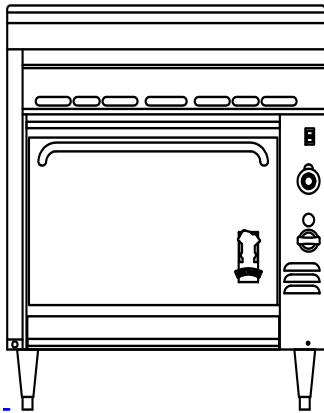
# Heavy-Duty 36" (914mm) Gas Range

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## (-0GPL) Top Series



Model 136-0G

### SHORT/BID SPECIFICATION

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

- 136-0GPL**, 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
- V136-0GPL**, with indirect-fired 40,000 BTU/hr convection oven with counterweighted door, porcelainized steel interior, five-position rack guides and three wire pan rack standard
- 36-0GPL**, with open front cabinet base with two shelves;
- M36-0GPL**, with 28" (711mm) high modular stand with stainless steel tubular legs;

...a 36" (914mm) wide heavy duty gas fired unit with a 19" (483mm) wide Spanish-style plancha with raised 3/4" (19mm) thick precision-ground cook surface, full perimeter grease trough with drop to grease receptacle and two 15,000 BTU/hr burners; plus one front fired Gradient-Heat 18,500 BTU/hr 12" (305mm) wide solid hot top with one-piece cast iron plate, provided with individual burner controls and automatic standing pilots; with stainless steel front and exterior bottom, black-painted sides and 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 19" wide x 25" deep (483 x 635mm) Plancha [Spanish griddle] top, positioned left, with:**

- 3/4" (19mm) thick precision-ground steel raised cook surface
- Full perimeter grease trough
- Two-quart hanging grease receptacle
- Two 15,000 BTU/hr burners with standing pilots
- Individual gas control valves for zoned heating

MODEL GUIDE		
✓ Model No.	Base Style/Type	-0G Range Top
136-0GPL	With Standard Oven	
V136-0GPL	With Convection Oven	
36-0GPL	With Cabinet Base	
M36-0GPL	With Modular Stand	

**One 12" wide x 31" deep (305 x 787mm) Hot Top positioned right, with:**

- Heavy cast iron precision ground plate
- Cast iron front fired GRADIENT HEAT 18,500 BTU/hr burner
- Heat transfer studs cast in plate bottom
- 2" (51mm) side and front flanges to isolate heat under plate
- Insulating partition between top sections

### STANDARD (136-0GPL MODEL) 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

### CONVECTION (V136-0GPL 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
- 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 CONSTRUCTION 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 M36-0GPL Model)
- 28" (711mm) stainless steel tubular legs standard with M36-0GPL Model
- Cabinet base with sides, back panel and two shelves on 36-0GPL 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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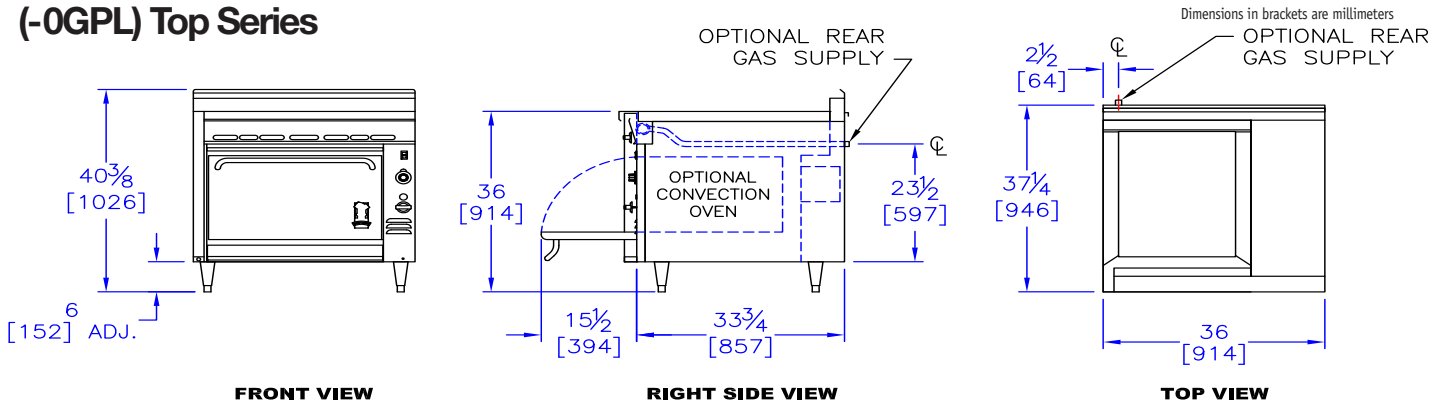
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# LEGEND™ Heavy-Duty 36" (914mm) Gas Range

## (-0GPL) Top Series



### OPTIONS GUIDE:

#### 19" (483mm) Plancha:

- 20,000 BTU/hr burners with 550°F (288°C) thermostats
- 1" (25mm) thick plate
- Top grooves to identify zoned heating areas

#### Back Panels/Shelves:

- 18" (457mm) high back
- Single high shelf
- Double high shelf
- 6" (152mm) wide stainless steel plate shelf
- 8" (203mm) wide stainless steel plate shelf
- Cabinet 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 400,000BTU/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 side panels [36-0GPL Cabinet Model]

#### Special Finish: [Consult Factory]

#### General:

- Casters — set of four 127mm casters
- Flanged feet with holes

#### Flex Connector Kit [1" NPT]:

- 3' (914mm)  4' (1219mm)

#### Security Options/Prison Package

[Consult Factory]

#### International Approvals:

- CE - Conformance Européenne - 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.
2. 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.
3. 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" (32mm) 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	6" (152mm)	0"
With 6" (152mm) legs	Suitable for installation on combustible 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:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	<input type="checkbox"/> FFV †	Electrical	Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
Gas Delivery Pressure:		6.0" WC	10.0" WC	Natural/Propane	120V			
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)	BTU/hr* (kW)	Amperage			
136-0GPL	4	88,500 (25.9)	88,500 (25.9)	88,500 (25.9)	---	670 lbs (304 kg)	85	32/9
V136-0GPL	4	88,500 (25.9)	88,500 (25.9)	88,500 (25.9)	3.4	700 lbs (317 kg)	85	32/9
36-0GPL	3	48,500 (14.2)	48,500 (14.2)	48,000 (14.1)	---	470 lbs (213 kg)	85	32/9
M36-0GPL	3	48,500 (14.2)	48,500 (14.12)	48,000 (14.1)	---	400 lbs (181 kg)	85	18/5

\*Add 10,000 BTU/hr (1.5 kW) for thermostat controlled plancha burner.

Entry Clearance: 30" (762mm) uncrated, with legs removed [All Models]

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



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