



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



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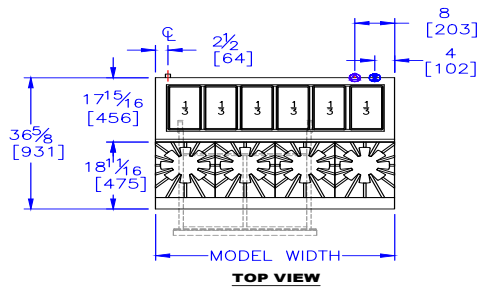
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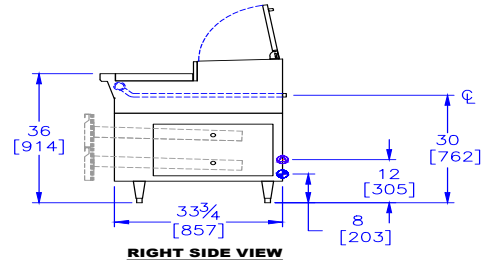
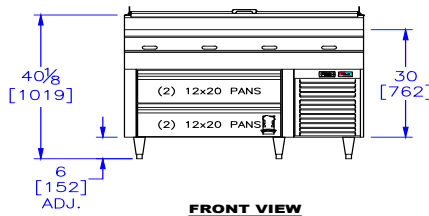
Project _____

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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



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



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