



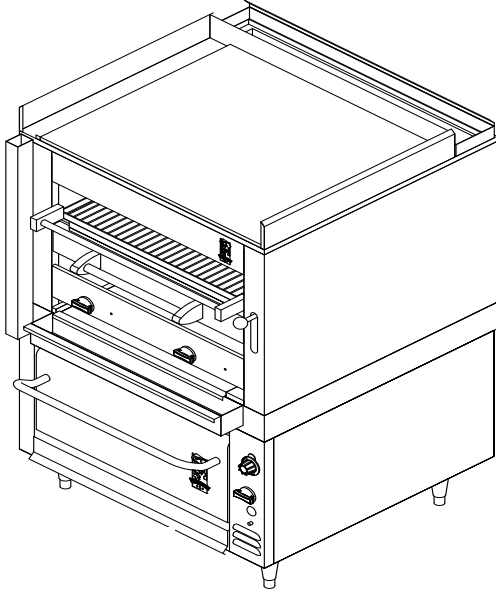
# LEGEND™ Heavy-Duty Gas Steakhouse Infrared Broiler With Top Sear Plate Over Extra Low Oven

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## 136XC36SHB /136XC45SHB Model



Model 136XC36SHB

### SHORT/BID SPECIFICATION

Unit shall be a Montague **Legend** Heavy-Duty, **Steakhouse** Broiler with Top sear plate over Extra Low Oven [Specify Model]

- 136XC36SHB** 36" (914mm) Wide
- 136XC45SHB** 45" (1143mm) Wide

... gas fired, infrared heated unit with 42,000 cast iron burner 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 heavy duty gas-fired oven with 32,000 BTU/hr cast iron burner, front venting design, counterweighted door, Plus all the features listed and options/accessories checked:

### STANDARD EXTRA LOW OVEN FEATURES:

- 26-5/8" wide x 28" deep x 10" (676 x 711 x 254mm) 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

### MODEL GUIDE

| ✓ | Model No.         | Overall Width | Grids | Cooking Area               |                             |
|---|-------------------|---------------|-------|----------------------------|-----------------------------|
|   |                   |               |       | Broiler                    | Plancha                     |
|   | <b>136XC36SHB</b> | 36" (914mm)   | 2     | 27" x 27"<br>(686 x 686mm) | 33" x 28"<br>(838 x 711mm)  |
|   | <b>136XC45SHB</b> | 45" (1143mm)  | 3     | 35" x 27"<br>(889 x 686mm) | 42" x 28"<br>(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:
- 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
- 6" stainless steel legs with height-adjustable bullet feet

### 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



HDB-17 [Rev. 2/17]

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

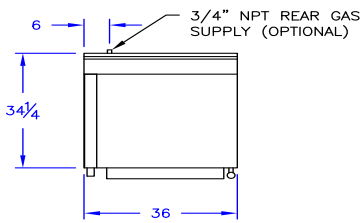
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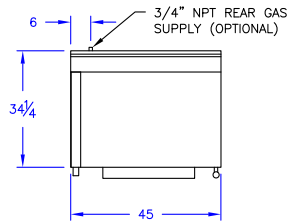
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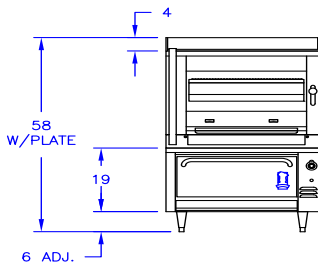
Dimensions in brackets are millimeters



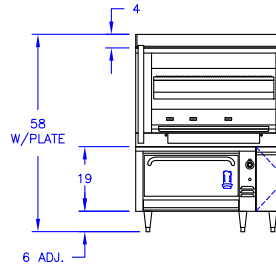
TOP VIEW



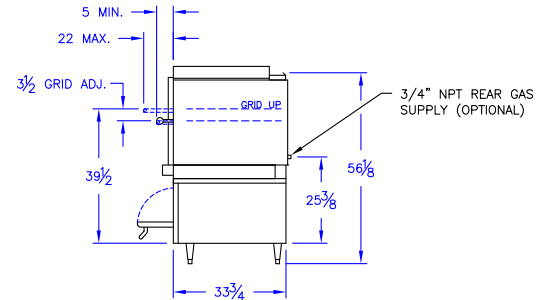
TOP VIEW



FRONT VIEW



FRONT VIEW



SIDE VIEW

### 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
- Extra oven rack

#### 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 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 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"                          |

| 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)                      |                   |                |   |
| 136XC36SHB           | 3       | 116,000 (36.9)                   | 116,000 (36.9)                   | 983 lbs (448kg)   | 85             | 35/1  |
| 136XC45SHB           | 4       | 158,000 (46.3)                   | 158,000 (46.3)                   | 1138 lbs (516 kg) | 85             | 47/1.3  |

\*Total, all burners

Uncrated entry clearance: 33-1/2" (851mm)

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



## THE MONTAGUE COMPANY

1830 Stearman Avenue, Hayward, CA 94545

800 345-1830 • Fax: 510 785-3342

www.montaguecompany.com

