Item I	No.
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Project _

Quantity _

Hearthbake Single Deck Gas Pizza Ovens



EGEND[™]

Model 14P-1 Shown with standard 31" (787mm) gusset-style stainless steel clad legs.

SHORT/BID SPECIFICATIONS

Single deck oven shall be a Montague Legend *Hearth Bake* Model [Specify one]:

- □ **13P-1**, a 62" (1575mm) wide unit with two gas 40,000 BTU/hr burners mounted below 41-1/2" x 31" (1054 x 787mm) Cordierite baking hearth/deck
- □ **14P-1**, a 69" (1753mm) wide unit with three gas 40,000 BTU/hr burners mounted below 48-1/2" x 36" (1232 x 914mm) Cordierite baking hearth/deck
- □ **15P-1**, an 81" (2057mm) wide unit with four gas 40,000 BTU/hr burners mounted below 60-1/2" x 36" (1537 x 914mm) Cordierite baking hearth/deck
- ...with fire brick lined cooking compartment, thick blanket insulation and modulating thermostat; heavy-duty counter-weighted drop down door, satin finished stainless steel front, sides and top; plus 31" (787mm) 12-gauge stainless steel gusset-style legs and black painted topmounted flue deflector standard; plus all the features listed and options/ accessories checked:

OVEN INTERIOR CONSTRUCTION:

- 8" (203mm) high bake compartment
- 1-1/2" (38mm) thick Cordierite deck for true Hearth Bake results
- Oven sides, back and top are lined with fire brick
- High temperature fiberglass blanket insulation

BURNERS & CONTROLS:

- Removable long life cast iron 40,000 BTU/hr burners with adjustable air shutters with position lock
- 300-650°F (148-343°C) burner-modulating thermostat
- · Burners & standing pilot accessed through fire door with crumb ejector
- Automatic safety pilot for automatic ignition

	MODE	CAPACITY			
-			12" (305mm)	18" (457mm)	
	13P-1	62″ (1575mm)	41-1/2" x 31" (1054 x 787mm)	6 ea.	2 ea.
	14P-1	69″ (1753mm)	48-1/2 x 36" (1232 x 914mm)	8 ea.	4 ea.
	15P-1	81″ (2057mm)	60-1/2" x 36" (1537 x 914mm)	10 ea.	6 ea.

EXTERIOR CONSTRUCTION FEATURES:

- Satin finish stainless steel front, two sides and top
- Other surfaces painted black with electrolytic zinc undercoating
- 7-3/4" (197mm) high flue deflector standard
- Full compartment width drop-down door with aluminized steel interior
- Door is counterweighted for tight seal and easy closing (no springs)
- One piece tubular offset-mounted door handle
- 31" (787mm) gusset-style legs with stainless steel cladding standard
- Adjustable bullet feet
- 3/4" NPT rear gas connection

AGENCY APPROVALS

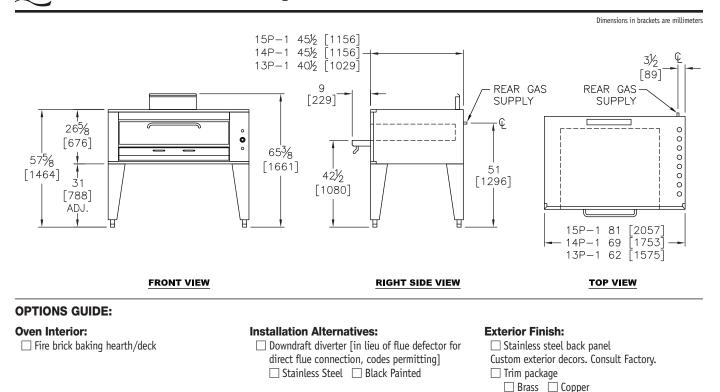
- NSF Listed
- CSA Design Certified to ANSI Z83.11 CSA 1.8





Quantity

EGEND[®] Hearthbake Single Deck Gas Pizza Ovens



INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

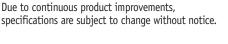
- 1. Ovens must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; Natural Fuel Gas Code: CAN/CGA-B149.1 or Propane Installation Code: CAN/CGA-B149.2, as applicable. Compliance with codes is the responsibility of the Owner and Installer.
- An 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.
- 4. Specify installation elevation: _______ if above 2000 feet (610m).
- 5. GAS INLET SIZE (All Models): One 3/4" NPT gas connections provided at left-rear. One 3/4" NPT gas pressure regulators are 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	3″ (76mm)	3″ (76mm)		
Left & Right Side	1″ (25mm)	0″		
With 21" (707mm) logs or Enclosed Pases Suitable for installa				

With 31" (787mm) legs or Enclosed Base: Suitable for installation on combustible floors

Specify Type of Gas:		🗌 Natural		Propane		Shipping	Shipping	Cube (Crated)
Models:	Burners	Manifold Pressure	BTU/hr* (kW)	Manifold Pressure	BTU/hr* (kW)	Weight	Class	ft³/m³
13P-1	2	4.4" WC	80,000 (23.4)	10″ WC	80,000 (23.4)	956 lbs (433 kg)	85	56/1.6
14P-1	3	3.5″ WC	120,000 (35.2)	10″ WC	120,000 (35.2)	1280 lbs (580 kg)	85	69/1.9
15P-1	4	3.1″ WC	160,000 (46.9)	10″ WC	160,000 (46.9)	1344 lbs (609 kg)	85	87/2.4
*Total BTU Input/firing rate				*Top fire brick and deck	material ship in	separate cartons		

MONTAGUE





DO-1 [Rev. 1/13]