



# LEGEND™ Heavy-Duty Gas Low-Boy Underfired Broilers Radiant Style with Convection Oven Base

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_



Model V136LB/UFLC-36R shown w/casters

## SHORT/BID SPECIFICATION

Broiler/Oven combination shall be a Montague **Legend** Heavy-Duty Low Boy Model: [Specify one]:

- V136LB/UFLC-36R** — 36" (914mm) wide base with 32" (813mm) wide broiler top over convection oven
- V136LB/12LB/UFLC-48R** — 48" (1219mm) wide base with 44" (1117mm) wide broiler top over convection oven & 12" (305mm)-wide open cabinet base
- V136LB/24LB/UFLC-60R** — 60" (1524mm) wide base with 56" (1422mm) wide broiler top over convection oven & 24" (610mm)-wide open cabinet base
- 2/V136LB/UFLC-72R** — 72" (1829mm) wide base with 68" (1727mm) wide broiler top over two convection ovens

...a gas-fired unit with broiler top with 19,000 BTU/hr stainless steel tubular burners with individual controls, heating heavy-duty stainless steel radiant heat deflectors (radiants), with a full width debris screen under burners; two-position, reversible cast iron ULTRA-FLOW top grates with both flat (wide) and ribbed sides (narrow with grease troughs); a full width front grease trough and large capacity grease container located in cool zone; mounted on an indirect-fired 45,000 BTU/hr convection oven with counterweighted door, porcelainized steel interior, five-position rack guides and three wire pan racks standard; 4-1/2" (114mm) front/plate rail, 1" (25mm) high flue riser and 6" (152mm) legs standard; plus all the features listed and options/accessories checked:

## BROILER BURNER/RADIANT SYSTEM FEATURES:

- 19,000 BTU/hr stainless steel tubular burners
- Individual manual gas valves for zoned heat control
- Standing pilot for automatic ignition
- Heavy-duty stainless steel radiants glow red for infrared broiling
- Removable self-cleaning radiants
- Full width debris screen under burners and above
- Full width removable trip tray
- Radiants and drip tray heat shields to reduce flare-ups

## V136LB/UFLC-R Series

| MODEL GUIDE |                      |                 |                       |       |                |        |
|-------------|----------------------|-----------------|-----------------------|-------|----------------|--------|
| ✓           | Model No.            | Base Width      | Component Description |       |                |        |
|             |                      |                 | Broiler               | Oven* | Cabinet        | Grates |
|             | V136LB/UFLC-36R      | 36"<br>(914mm)  | 32"<br>(813mm)        | 1     | —              | 5      |
|             | V136LB/12LB/UFLC-48R | 48"<br>(1219mm) | 44"<br>(1117mm)       | 1     | 12"<br>(305mm) | 7      |
|             | V136LB/24LB/UFLC-60R | 60"<br>(1524mm) | 56"<br>(1422mm)       | 1     | 24"<br>(610mm) | 9      |
|             | 2/V136LB/UFLC-72R    | 72"<br>(1829mm) | 68"<br>(1727mm)       | 2     | —              | 11     |

\* Vectaire Convection oven

## BROILER TOP-GRATE FEATURES:

- Reversible ULTRA-FLOW cast-iron grate sections
- Ribbed side for narrow marking, with side grease troughs
- Flat side for broiling fish and wide marking
- 1" (25mm) ribbed grate spacing for consistent grilling results
- Three-position grid frame for adjustment from flat to 3" (76mm) raised-rear
- Sloped grates and side grate grease troughs to reduce flare-ups

## VECTAIRE CONVECTION OVEN(S) FEATURES:

- 26 5/8" wide x 22-1/4" deep x 15" high (660 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
- 45,000 BTU/hr cast iron burner with automatic ignition safety pilot

## STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front, sides & top trim with 4-1/2" (114mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Full width front grease trough for easy transfer
- Removable large capacity grease container
- 1" (25mm) rear flue riser
- 6" (152mm) stainless steel legs with adjustable bullet feet
- 1" NPT rear gas connection

## AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved EN 203-1



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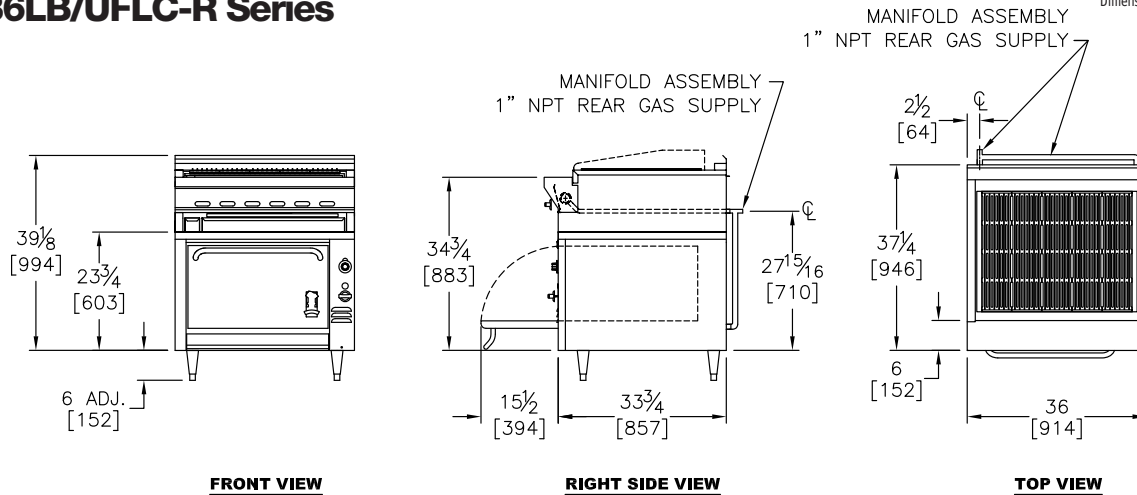
Item No. \_\_\_\_\_

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## V136LB/UFLC-R Series

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### General:

- 42" (1067mm) unit depth (Suffix -40)  
[Same broiler grid size]
- Casters — set of four/six 5" (127mm) casters
- Removable splash guard, stainless steel
- Flex Connector Kit**  
[3/4"] or [1"] NPT:
  - 3' (914mm) long
  - 4' (1219mm) long
- 13" (330mm) High Back  
[Matches 18" (457mm) range back]:
  - stainless steel
  - black
- Security Options/Prison Package** [Consult Factory]

#### Grates, Radiants, Plate Shelves, Racks:

- Seafood grates, cast iron
- Round rod grates  6" (152mm) sections:
  - Hard chrome
  - Cold rolled steel
- Scraper/cleaner for round rod grates
- Cast iron radiants - in place of stainless steel
- Wider Plate Shelf:
  - 9" (229mm)
  - 11" (279mm)
- Plate Shelf Cutouts [for 11" (279mm) Only]:  
Specify:  1/6" or  1/4" or  1/9 pans  
Number \_\_\_ ea.
- 9" (229mm) wide plate shelf [stainless steel]
- Extra oven racks: \_\_\_ [Specify Quantity Oven:]

#### Finish/Cabinet Upgrades:

- Stainless steel left side panel
- Stainless steel right side panel
- Stainless steel back panel
- Black finish with stainless steel trim

#### International Approvals:

- CE-Conformite Europeene  
*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; 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" NPT left rear inlet provided. A 1" 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  | Noncombustible Construction |
|---|-----------------------------|
| From Back Wall  | 0"                          |
| Left & Right Side   | 0"                          |
| <b>With 6" (152mm) legs, suitable for use on combustible floor.</b> |                             |

| Models:               | Burners | Specify Type of Gas:             |                                  | Shipping Weight   | Shipping Class | Cube (Crated) ft <sup>3</sup> /m <sup>3</sup> |
|-----------------------|---------|----------------------------------|----------------------------------|-------------------|----------------|---|
|                       |         | <input type="checkbox"/> Natural | <input type="checkbox"/> Propane |                   |                |   |
| Manifold Pressure:    |         | 6.0" WC                          | 10.0" WC                         |                   |                |   |
|                       |         | BTU/hr* (kW)                     | BTU/hr* (kW)                     |                   |                |   |
| V136LB/UFLC-36R       | 7       | 159,000 (46.6)                   | 159,000 (46.6)                   | 755 lbs (342 kg)  | 85             | Call Factory                                  |
| V136LB/12LB/UFLC-48R  | 9       | 197,000 (57.7)                   | 197,000 (57.7)                   | 850 lbs (386 kg)  | 85             | Call Factory                                  |
| V136LB//24LB/UFLC-60R | 12      | 254,000 (74.4)                   | 254,000 (74.4)                   | 945 lbs (429 kg)  | 85             | Call Factory                                  |
| 2/V136LB/UFLC-72R     | 15      | 337,000 (98.8)                   | 337,000 (98.8)                   | 1490 lbs (676 kg) | 85             | Call Factory                                  |

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



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