



LEGEND™

Heavy-Duty 24" (610mm) Add-A-Units

(-5,-5S,-559,-559S,-8,-8PL,-9E,-9G, S) Top Series

Item No. _____

Project _____

Quantity _____



Model 24S Shown
(Stainless Steel Work Top)

SHORT/BID SPECIFICATION

Range shall be a Montague **Legend** 24" (610mm) Cabinet Base Model [Specify one]:

- 24-5, 2-12" (305mm) Open Top;
- 24-5S, 2-12" (305mm) Open Top w/ Step-up;
- 24-559, 2-12" (305mm) Combination, Open Top/Hot Top;
- 24-559S, 2-12" (305mm) Combination, Open Top/Hot Top w/ Step-up;
- 24-8, 1-24" (610mm) Frytop, 3/4" thick, manual control;
- 24-8PL, 1-24" (610mm) Plancha, 3/4" thick, manual control;
- 24-9E, 2-12" (305mm) Hot Top, Even Heat;
- 24-9G, 2-12" (305mm) Hot Top, Even Heat;
- 24S, 1-24" (610mm) Stainless Steel Work Top;

OR

Range shall be a Montague **Legend** 24" (610mm) Modular Stand Model [Specify one]:

- M24-5, 2-12" (305mm) Open Top;
- M24-5S, 2-12" (305mm) Open Top w/ Step-up;
- M24-559, 2-12" (305mm) Combination, Open Top/Hot Top;
- M24-559S, 2-12" (305mm) Combination, Open Top/Hot Top w/ Step-up;
- M24-8, 1-24" (610mm) Frytop, 3/4" thick, manual control;
- M24-8PL, 1-24" (610mm) Plancha, 3/4" thick, manual control;
- M24-9E, 2-12" (305mm) Hot Top, Even Heat;
- M24-9G, 2-12" (305mm) Hot Top, Gradient Heat;
- M24S, 1-24" (610mm) Stainless Steel Work Top;

...a 24" (610mm) wide heavy-duty gas-fired Add-A-Unit offered in a wide variety of widths and tops to enhance your Montague Cooking Battery. These units match all Montague **Legend Series** Heavy-Duty Ranges; with stainless steel front, black painted sides and back or stainless steel modular stand, 4" (102mm) high flue riser and 3" (76mm) deep front rail standard; plus all the features listed and options/accessories checked:

MODEL GUIDE			
-5	-5S	-559	-559S
-8	-8PL	-9E & -9G	S

STANDARD CABINET BASE CONSTRUCTION FEATURES:

- Cabinet base with sides, back panel and two shelves
- Satin finish stainless steel front with 3" (76mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Even heat hot tops ("E" denotes even heat on hot tops)
- Gradient heat hot tops ("G" denotes front fired gradient heat on hot tops)
- 3/4" (19mm) thick frytops, manual control
- 30,000 BTU/hr open burners
- Stainless steel 4" (102mm) rear flue riser standard
- 6" (152mm) adjustable stainless steel legs standard
- 1-1/4" NPT front gas manifold with 1/2 union on each end

STANDARD MODULAR STAND CONSTRUCTION FEATURES:

- Satin finish stainless steel front with 3" (76mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Even heat hot tops ("E" denotes even heat on hot tops)
- Gradient heat hot tops ("G" denotes front fired gradient heat on hot tops)
- 3/4" (19mm) thick frytops, manual control
- 30,000 BTU/hr open burners
- Stainless steel 4" (102mm) rear flue riser standard
- 28" (711mm) high modular stand with stainless steel tubular legs with adjustable bullet feet
- 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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Item No. _____

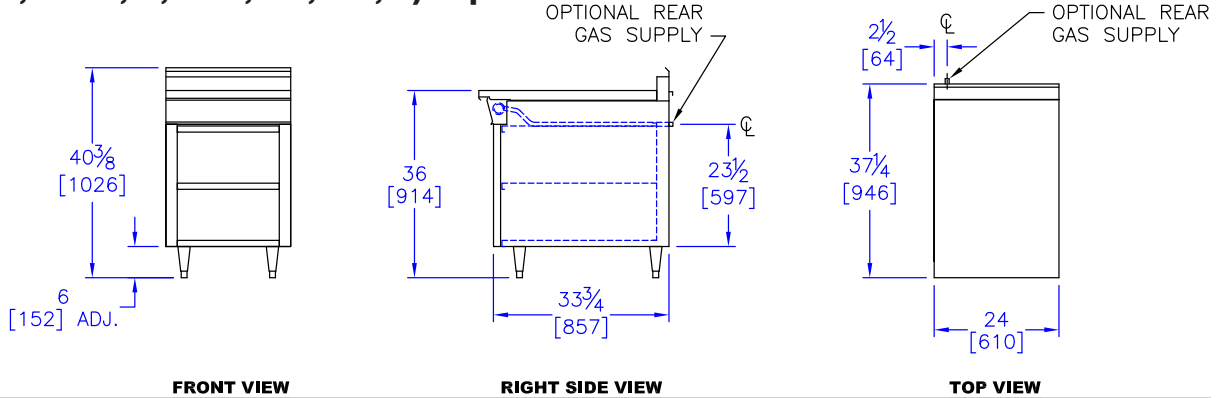
Project _____

Quantity _____

LEGEND™ Heavy-Duty 24" (610mm) Add-A-Units

(-5, -5S, -559, -559S, -8, -8PL, -9E, -9G, S) Top Series

Dimensions in brackets are millimeters



OPTIONS GUIDE:

Open Burner Top Sections:

- 30,000 BTU/hr front lift off star burner with rear
- 15,000 BTU/hr solid hot top [-59], positioned:
 - Left
 - Right

Top Range:

- 42" (1067mm) range depth [Add Suffix: -40]
- 304 stainless steel burner box assembly

Griddle:

- 450° Thermostatic Control [one for 24" griddle]
- 550° Thermostatic Control [one for 24" griddle]
- 1" (25mm) thick griddle plate
- 1" (25mm) thick grooved griddle plate
- 34" (864mm) deep plate [Add Suffix -40]
- Extending griddle over two ranges [72" max.]
- 42" (1067mm) range depth [Add Suffix: -40]

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

Manifolds: [Left rear with pressure regulator]:

- 1" NPT up to 400,000 BTU/hr

Manifold Cap:

- left side
- right side

Stainless Manifold Cover:

- left side
- right side

Finish:

- Stainless steel left side panel
- Stainless steel right side panel
- Stainless steel back panel
- Stainless steel shelves and sides

HIGH SHELVES ARE NOT RECOMMENDED FOR MODULAR STAND UNITS.

Special Finish: [Consult factory]

Controls: [see Heavy Duty option page HDS-46]

- Electronic rangetop pilot ignition
- Flame failure rangetop safety valves

General:

- Casters — set of four 5" (127mm) casters
- Flanged feet with holes

Flex Connector Kit [1" NPT]:

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

Security Options/Prison Package [Consult Factory]

Doors:

- Stainless Steel door for cabinet base

International Approvals:

- CE - Conformance Européenne - EN203-1
- Includes flame failure valve option*
- Canadian Approval

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Ranges 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, "Vapor Removal from Cooking Equipment."
- 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): 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.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall*	2" (51mm)	0"
Left & Right Side	15" (381mm)	0"
With 6" (152mm) legs	Suitable for installation on combustible floors	

Specify Type of Gas:	<input type="checkbox"/> Natural		<input type="checkbox"/> Propane		Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
	Gas Delivery Pressure: 6.0" WC		10.0" WC				
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)	BTU/hr* (kW)			
24-5 & M24-5	4	120,000 (35.1)	120,000 (35.1)	120,000 (35.1)	285 lbs (113 kg)	85	18.7/.5
24-5S & M24-5S	4	100,000 (29.3)	100,000 (29.3)	100,000 (29.3)	300 lbs (168 kg)	85	18.7/.5
24-559 & M24-559	4	90,000 (26.4)	90,000 (26.4)	90,000 (26.4)	300 lbs (168 kg)	85	18.7/.5
24-559S & M24-559S	4	90,000 (26.4)	90,000 (26.4)	90,000 (26.4)	310 lbs (123 kg)	85	18.7/.5
24-8 & M24-8	3	45,000 (13.2)	45,000 (13.2)	45,000 (13.2)	335 lbs (123 kg)	85	21.4/.6
24-8PL & M24-8PL	2	30,000 (8.8)	30,000 (8.8)	30,000 (8.8)	335 lbs (123 kg)	85	18.7/.5
24-9E & M24-9E	2	40,000 (11.7)	40,000 (11.7)	40,000 (11.7)	260 lbs (123 kg)	85	18.7/.5
24-9G & M24-9G	2	40,000 (11.7)	40,000 (11.7)	40,000 (11.7)	260 lbs (123 kg)	85	18.7/.5
24S & M24S	0	0	0	0	155 lbs (66 kg)	85	18.7/.5

*Add 15,000 BTU/hr (4.5 kW) for 42" (1067mm) deep Griddle Top [-40] and thermostatically controlled griddle. Entry Clearance: 30" (762mm) uncrated, with legs removed [All Models]



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



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