



LEGEND™

Heavy-Duty 36" (914mm) Gas Range

Item No. _____

Project _____

Quantity _____

(-15) Top Series



Model 136-15

SHORT/BID SPECIFICATION

Range shall be a Montague **Legend** Model [Specify one]:

- 136-15**, with front-vented 40,000 BTU/hr conventional oven with counterweighted door, porcelainized steel interior, three-position rack guides and one wire pan rack standard;
- V136-15**, with indirect-fired 45,000 BTU/hr convection oven with counterweighted door, porcelainized steel interior, five-position rack guides and three wire pan racks standard;
- 36-15**, with open front cabinet base with two shelves;
- M36-15**, with 28" (711mm) high modular stand with stainless steel tubular legs;

...a 36" (914mm) wide heavy duty gas-fired unit with one 40,000 BTU/hr, 18" (457mm) wide Even Heat hot top; and one 35,000 BTU/hr, 18" (457mm) wide (French style) hot top with ring and cover positioned at front of cast iron plate; provided with individual burner controls and automatic standing pilots; with stainless steel front and exterior bottom, black painted sides and back, 4" (102mm) high flue riser and 3" (76mm) deep front rail standard; plus all the features listed and options/accessories checked:

RANGE TOP FEATURES:

One 18" wide x 31" deep (457 x 787mm) Even Heat hot top positioned left with:

- Heavy cast iron precision-ground plate
- Two cast iron, Even Heat 20,000 BTU/hr burners
- Heat transfer studs cast in plate bottom
- 2" (51mm) side and front flanges isolate heat under plate
- Insulating partition between top sections

| MODEL GUIDE | | |
|-------------|----------------------|---------------|
| Model No. | Base Style/Type | -15 Range Top |
| 136-15 | With Standard Oven | |
| V136-15 | With Convection Oven | |
| 36-15 | With Cabinet Base | |
| M36-15 | With Modular Stand | |

One 18" wide x 31" deep (457 x 787mm) French-type hot top positioned right with:

- Heavy cast iron precision ground plate
- Front-positioned removable ring & cover
- Front-fired, banjo-type 35,000 BTU/hr burner
- Heat transfer studs cast in plate bottom
- 2" (51mm) side and front flanges isolate heat under plate
- Insulating partition between top sections
- Sloped, brick-lined flues for better heat transfer
- Drip pan positioned under burners

STANDARD (136-15 MODEL) OVEN FEATURES:

- 26-5/8" wide x 28" deep x 15" high (676 x 711 x 381mm) 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

CONVECTION (V136-15 MODEL) OVEN FEATURES:

- 26-5/8" wide x 22-1/4" deep x 15" high (676 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
- 6' (1829mm) cord with 3-prong plug (grounding NEMA 5-15P)

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front and exterior bottom with 3" (76mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Stainless steel 4" (102mm) rear flue riser standard
- 6" (152mm) adjustable stainless steel legs standard (Except M36-15 Model)
- 28" (711mm) stainless steel tubular legs standard with M36-15 Model
- Cabinet base with sides, back panel and two shelves on 36-15 Model
- 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



HDS-40 [Rev. 1/13]

Item No. _____

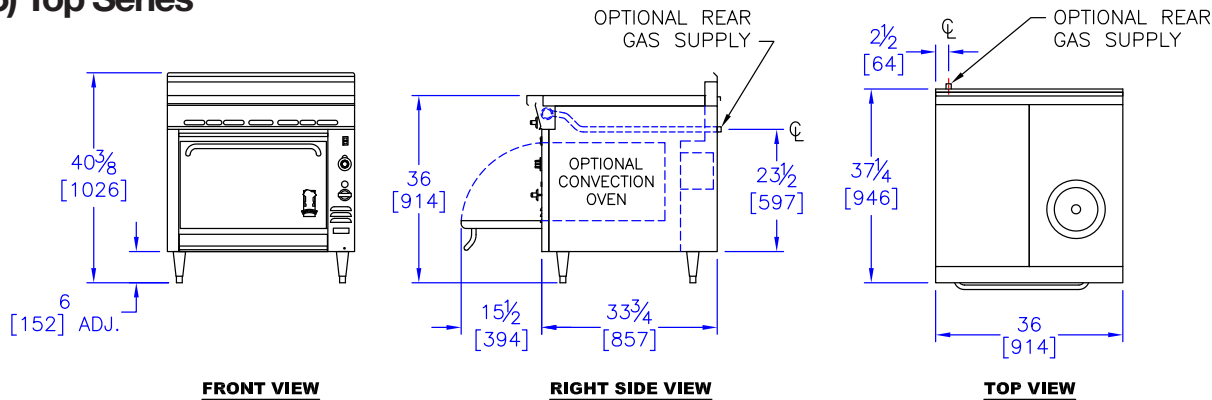
Project _____

Quantity _____

LEGEND™ Heavy-Duty 36" (914mm) Gas Range

(-15) Top Series

Dimensions in brackets are millimeters



OPTIONS GUIDE:

Top Range:

- 42" (1067mm) range depth [Add Suffix: -40]

Oven:

- Cast iron oven bottom
- Extra oven racks: ____ea.
- 650°F (343°C) finishing oven with cast iron oven bottom-*includes cast iron oven bottom option* [see Heavy Duty option page HDS-46]

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

Finish:

- Stainless steel left side panel
- Stainless steel right side panel
- Stainless steel back panel
- Stainless steel shelves and sides [36-15 Cabinet Model]

Special Finish: [Consult Factory]

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

Electrical (V136):

- 120 V, 1-phase, 60 Hz, 3.4 A (standard, with 6' (1.8m) NEMA 5-15P power cord)
- 208-240 V, 1-phase, 60 Hz, 1.7 A

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

- Electronic rangetop pilot ignition; electronic oven control (V136 & 136 ovens only)
- Flame failure rangetop safety valves
- Electronic rangetop pilot ignition & flame failure rangetop safety valves; electronic oven control (V136 & 136 ovens only)

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]

International Approvals:

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

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Ovens & 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" NPT 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.

| Minimum Clearances | Combustible Construction | Noncombustible Construction |
|---|---|-----------------------------|
| From Back Wall* | 2" (51mm) | 0" |
| Left & Right Side | 6" (152mm) | 0" |
| With 6" (152mm) legs | Suitable for installation on combustible floors | |
| *V136 models require 2" (51mm) for motor clearance at rear. | | |
| Curb installation requires a minimum toe space depth of 2" (51mm). Consult factory for details on installing convection oven range bases on curbs. | | |

| Specify Type of Gas: | | <input type="checkbox"/> Natural | <input type="checkbox"/> Propane | Electrical | Shipping Weight | Shipping Class | Cube (Crated) ft ³ /m ³ |
|------------------------|---------|----------------------------------|----------------------------------|------------|------------------|----------------|---|
| Gas Delivery Pressure: | | 6.0" WC | 10.0" WC | 120V | | | |
| Models: | Burners | BTU/hr (kW) | BTU/hr (kW) | Amperage | | | |
| 136-15 | 4 | 115,000 (33.7) | 115,000 (33.7) | --- | 616 lbs (279 kg) | 85 | 32/.9 |
| V136-15 | 4 | 120,000 (35.2) | 120,000 (35.2) | 3.4 | 640 lbs (290 kg) | 85 | 32/.9 |
| 36-15 | 3 | 75,000 (22.0) | 75,000 (22.0) | --- | 430 lbs (195 kg) | 85 | 27/.75 |
| M36-15 | 3 | 75,000 (22.0) | 75,000 (22.0) | --- | 360 lbs (163 kg) | 85 | 13/.4 |

Entry Clearance: 30" (762mm) uncrated, with legs removed [All Models]

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



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