

## **LEGEND**<sup>™</sup> Heavy-Duty Gas **Custom Chinese Ranges:** Modular Base (CRM) or Cabinet Base (CR)

Item No.	
Project	
Quantity	



#### SHORT/BID SPECIFICATION

- ☐ **CRM** (Modular Style)
- ☐ **CR** (Enclosed Base)

[Specify Wok Size and Configuration in Left to Right Order]:

...a heavy duty, custom-built, gas-fired unit with unique double cylinder construction. Powerful cast iron 53,000 BTU/hr, 2- ring burners or 107,000 BTU/hr, 3- ring burners are standard. (Optional 80,000 BTU/hr or 120,000 BTU/hr Jet Burners available) Heavy Duty 10 gauge 304 stainless steel top plate with cold water top cooling, full-length rear drain, individual water fill faucets, a 9" (229mm) wide stainless steel plate shelf, stainless steel pipe over shelf, and 12-1/2" (318mm) heightadjustable legs standard; plus all the features listed and options/accessories checked:

#### **STANDARD CONSTRUCTION FEATURES:**

- Stainless steel front, sides, and back
- 304 Stainless steel top plate and fixed cylinder
- 304 Stainless steel plate shelf, rear drain trough with removable strainer
- Rear drain located at left side (optional right side)
- Perforated copper water line for top cooling with master water control
- Stainless steel drip tray below each burner
- Swing faucet, (1) per wok, cold water
- CR Models to have cabinet base with stainless steel front, sides, back, bottom shelf, and 6" (152mm) height adjustable legs
- 3/4" or 1" NPT rear gas connection(s) with pressure regulator(s) provided [shipped loose]

MODEL GUIDE (Model No./Wok Size)					
☐ <b>CR-1</b> ☐ <b>CRM-1</b> [1 Burner]	☐ CR-2 ☐ CRM-2 [2 Burners]	CR-3 CRM-3 [3 Burners]	☐ CR-4 ☐ CRM-4 [4 Burners]	☐ CR-5 ☐ CRM-5 [5 Burners]	CR-6 CRM-6 [6 Burners]
14" (356mm)	14" (356mm)	14" (356mm)	14" (356mm)	14" (356mm)	14" (356mm)
16" (406mm)	16" (406mm)	16" (406mm)	16" (406mm)	16" (406mm)	16" (406mm)
18" (457mm)	18" (457mm)	18" (457mm)	18" (457mm)	18" (457mm)	18" (457mm)
20" (508mm)	20" (508mm)	20" (508mm)	20" (508mm)	20" (508mm)	20" (508mm)
22" (559mm)	22" (559mm)	22" (559mm)	22" (559mm)	22" (559mm)	22" (559mm)
24" (610mm)	24" (610mm)	24" (610mm)	24" (610mm)	24" (610mm)	24" (610mm)
26" (660mm)	26" (660mm)	26" (660mm)	26" (660mm)	26" (660mm)	26" (660mm)
28" (711mm)	28" (711mm)	28" (711mm)	28" (711mm)	28" (711mm)	28" (711mm)

CUSTOM SIZING GUIDE				
WOK SIZE:	WELL SECTION:	SOUP POT SIZE:	RANGE LENGTH PER WOK/SOUP POT:	
14" (356mm)	12" (305mm)	10" (254mm)	20" (508mm)	
16" (406mm)	14" (356mm)	12" (305mm)	22" (559mm)	
18" (457mm)	16" (406mm)	14" (356mm)	24" (610mm)	
20" (508mm)	18" (457mm)	16" (406mm)	26" (660mm)	
22" (559mm)	20" (508mm)	18" (457mm)	28" (711mm)	
24" (610mm)	22" (559mm)	N/A	30" (762mm)	
26" (660mm)	24" (610mm)	N/A	32" (813mm)	
28" (711mm)	25" (635mm)	N/A	34" (864mm)	

#### **STANDARD BURNER FEATURES:**

- 53,000 BTU/hr. (15.5kW) 2-ring cast iron burners for 14"-18" wok sizes
- 107,000 BTU/hr (31.4kW) 3-ring cast iron burners for 20"-28" wok sizes
- Manual gas control valve & standing pilot: (2) valves and (1) pilot for 2-ring burner, (3) valves and (2) pilots for 3-ring burner
- Master knee valves for hands free control

#### **AGENCY APPROVALS**

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







CR-1 [Rev. 1/13]

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Dimensions in brackets are millimeters REAR GAS SUPPLY DRAIN-WATER INLET [51] [38] WATER INLET 24 [610] [38] [1067] [1473] 21/2 [546] 34 [864] 26/2 [229] 12½ [317] REAR GAS SUPPLY

FRONT VIEW RIGHT SIDE VIEW TOP VIEW

#### **OPTIONS GUIDE:**

Jet Burners:
☐ ea. 20 Jet,80,000 BTU/hr (23.4 kW) in lieu
of 2-ring 53,000BTU/hr (15.5kW) burner. Specify
wok position
ea 32 Jet 120 000 BTII/hr (35 2 kW

☐ ea. 32 Jet, 120,000 BTU/hr (35.2 kW
in lieu of 3-ring. 107,000 BTU/hr (31.4 kW)
burner. Specify wok position

#### **Accessories:**

Ш	Additional woks: qty : size
	Wok Covers: qty: size
	Adapter Ring: qty:
	Reduces well size for use with smaller wok.
	Reduce to size:
_	"

Casters with 5" wheel. Set of (4), (6), or (8) depending on model.

#### **Soup Pot Well:**

\_\_\_ea. in lieu of wok. Specify position.
(Uses 2-ring 53,000 BTU/hr burner only)
Available for well sections up to 20"

#### **INSTALLATION REQUIREMENTS & SHIPPING INFORMATION**

- 1. Ranges must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1. 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.
- **4. Specify installation elevation:** \_\_\_\_\_ if above 2000 feet (610m).
- 5. GAS INLET SIZE (All Models): 3/4" NPT connection (up to 360,000 BTU/hr); 1" NPT connection (up to 560,000 BTU/hr) or two 1" connections (over 560,000 BTU/hr must be provided. A properly sized gas pressure regulator(s) is/are shipped loose and must be installed (by others) when unit is connected to gas supply.
- 5. 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
- 6. DRAIN CONNECTION REQUIRED: 2" NPT connection positioned left (Optional right side).
- 7. WATER CONNECTION REQUIRED: 1/2" NPT water connection positioned on right for perforated copper water line. A 1/2" x 3/8" NPT hex bushing provided for each swing faucet.

Minimum Clearances	Noncombustible Construction ONLY		
From Back Wall	0"		
Left & Right Side	0"		
For use in non-combustible locations only			

Specify Type of Gas:	☐ Natural	☐ Propane			
Manifold Pressure:	4.0" WC	10.0" WC		Shipping	Shipping
Model:	Burner Selection:		QTY:	Weight	Class
CDM	53,000 BTU/hr (1	, ,			
CRM	107,000 BTU/hr (31.4kW) 3-Ring			Approx. 150 lbs (68 kg) per foot of	All Models
CR	80,000 BTU/hr (2	3.4kW) Jet Burner		unit width.	Class 85
	120,000 BTU/hr (	35.2kW) Jet Burner			
Entry Clearance: 31-1/4" (794mm) uncrated [All Models]					
TOTAL OUTPUT: BTU/HR ( kW) TOTAL BURNERS:					



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

### THE MONTAGUE COMPANY

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