



LEGEND™ Heavy-Duty Gas Underfired Broilers — Ceramic Free-Standing, Modular

Item No. _____

Project _____

Quantity _____

UFSM-C Series



Model UFSM-36C shown

SHORT/BID SPECIFICATION

Broiler shall be a Montague *Legend* Heavy-Duty Modular Model:

UFSM- ____ C [Specify width]:

...a gas-fired unit with efficient 45,000 BTU/hr cast iron 'H' burners with individual controls, ceramic briquettes, and full width debris screen under burners; two-position, reversible cast-iron ULTRA-FLOW top grates with both flat (wide) and narrow sides with ribbed grease troughs; three-position rear grate with lift mechanism; a full width front grease trough and large capacity grease container located in cool zone; 4-1/2" (114mm) front/plate rail, 5-9/16" (141mm) high side and rear grease splash; mounted on a stainless steel stand with tubular legs; plus all the features listed and options/accessories checked:

BURNER/CERAMIC BED FEATURES:

- 45,000 BTU/hr cast iron 'H' burners
- Stainless steel drip shields
- Individual manual gas valves for zoned heat control
- Standing pilot for automatic ignition
- Quick heat absorbing ceramic briquettes reduces flare-ups
- Full width debris screen under burners
- Full width removable drip tray

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
- Three-position easy-lift grate mechanism
- Sloped grates and side grate grease troughs to reduce flare-ups

MODEL GUIDE

✓ Model No.	Overall Width	Grates	Cooking Area
UFSM-24C	24" (610mm)	3	18" x 24" (457 x 610mm)
UFSM-30C	30" (762mm)	4	24" x 24" (610 x 610mm)
UFSM-36C	36" (914mm)	5	30" x 24" (762 x 610mm)
UFSM-48C	48" (1219mm)	6	36" x 24" (914 x 610mm)
UFSM-60C	60" (1524mm)	8	48" x 24" (1219 x 610mm)
UFSM-72C	72" (1829mm)	10	60" x 24" (1524 x 610mm)

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front & top trim with 4-1/2" (114mm) deep front rail
- 5-9/16" (141mm) high stainless steel side and rear splash
- Other surfaces painted black with electrolytic zinc undercoating
- Full width front grease trough for easy transfer
- Removable large capacity grease container
- 3/4" NPT rear gas manifold connection
- Stainless steel stand with tubular legs & adjustable bullet feet

AGENCY APPROVALS

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



HDB-10 [Rev. 1/13]

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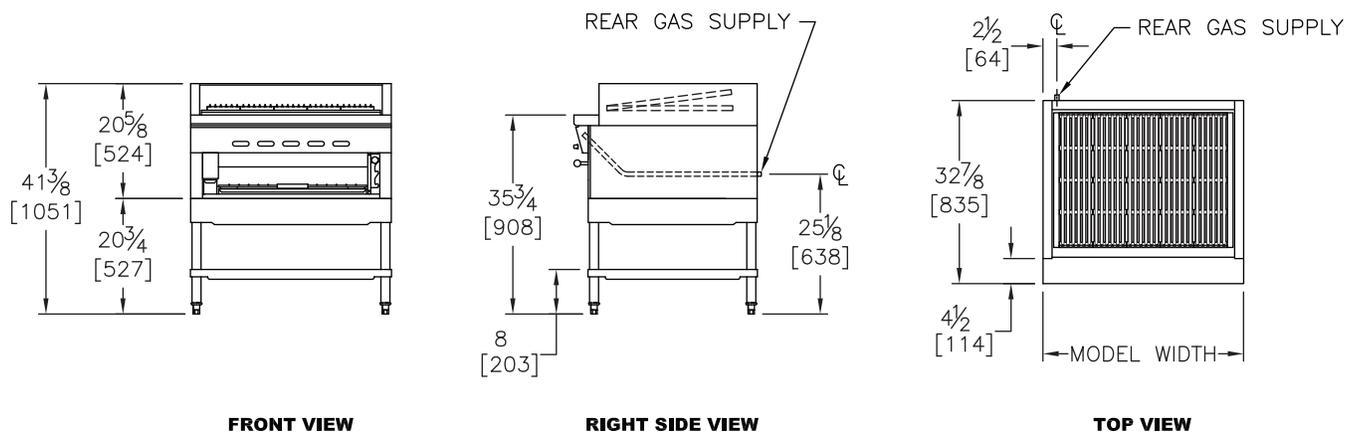
Item No. _____

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UFSCM-C Series

Dimensions in brackets are millimeters



OPTIONS GUIDE:

General:

- Removable stainless steel splash guard
- Lower warming rack
- Casters — set of four/six 5" (127mm) casters
- Flex Connector Kit
 [3/4"] or [1"] NPT:
 3' (914mm) long 4' (1219mm) long

Finishes:

- Stainless steel left side panel
- Stainless steel right side panel

Top Grates:

- Seafood grates, cast iron
- Round rod grates — 6" (152mm) sections:
 hard chrome cold rolled steel
- Scraper/cleaner for round rod grates

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. 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.
2. 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."
3. 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 left rear inlet provided. A 3/4" NPT gas pressure regulator is provided and must be installed (by others) when unit is connected to gas supply.
6. 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"
For use in noncombustible locations only.	

Models:	Specify Type of Gas: Manifold Pressure: Burners	<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
		6.0" WC BTU/hr (kW)	10.0" WC BTU/hr (kW)			
UFSC-24C	2	90,000 (26.4)	90,000 (26.4)	397 lbs (180 kg)	85	14/.4
UFSC-30C	2	90,000 (26.3)	90,000 (26.3)	439 lbs (199 kg)	85	16/.5
UFSC-36C	3	135,000 (39.6)	135,000 (39.6)	480 lbs (217 kg)	85	21/.6
UFSC-48C	4	180,000 (52.7)	180,000 (52.7)	793 lbs (359 kg)	85	28/.8
UFSC-60C	4	180,000 (52.7)	180,000 (52.7)	875 lbs (396 kg)	85	35/1
UFSC-72C	6	270,000 (79.1)	270,000 (79.1)	958 lbs (434 kg)	85	41/1.2



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



HDB-10 [Rev. 1/13]