



# LEGEND™ Heavy-Duty Gas Underfired Broilers — Radiant Style Free-Standing, Modular

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## UFSM-R Series



Model UFSM-30R shown

### SHORT/BID SPECIFICATION

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

UFSM- \_\_\_\_ R [Specify width]

...a gas-fired unit 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 narrow sides with ribbed grease troughs; 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/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 stainless steel radiants glow red for infrared broiling
- Removable self-cleaning radiants
- Full width debris screen under burners
- Full width removable drip tray
- Radiants and drip tray heat shields to reduce flare-ups

### 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 reduce flare-ups

### MODEL GUIDE

✓ Model No.	Overall Width	Grates	Cooking Area
UFSM-24R	24" (610mm)	3	18" x 24" (457 x 610mm)
UFSM-30R	30" (762mm)	4	24" x 24" (610 x 610mm)
UFSM-36R	36" (914mm)	5	30" x 24" (762 x 610mm)
UFSM-48R	48" (1219mm)	6	36" x 24" (914 x 610mm)
UFSM-60R	60" (1524mm)	8	48" x 24" (1219 x 610mm)
UFSM-72R	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
- CE Approved EN 203-1



HDB-9 [Rev. 1/13]

# LEGEND™ Heavy-Duty Gas Underfired Broiler — Radiant Style Free-Standing, Modular

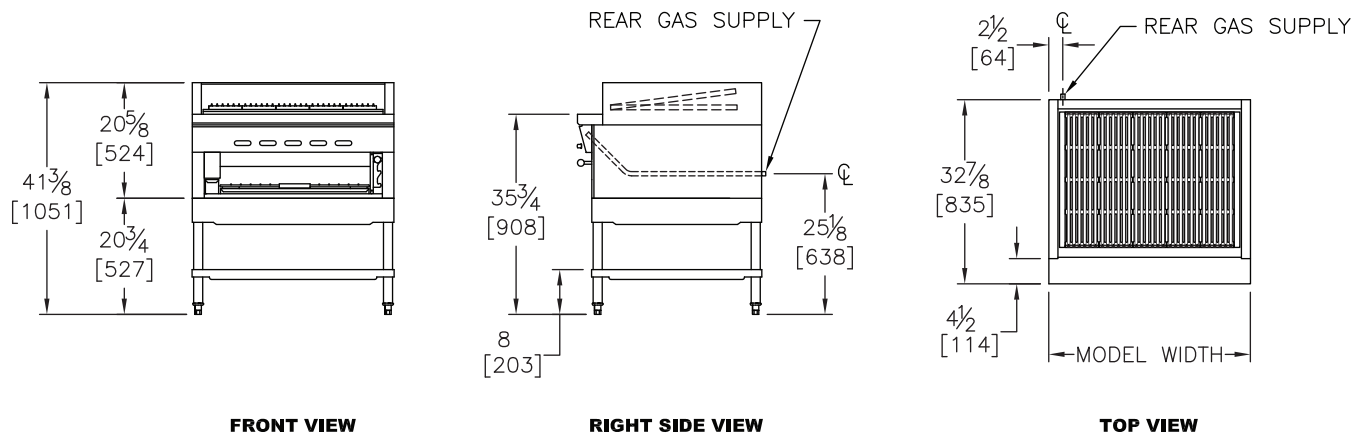
Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## UFSM-R Series

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### General:

- Removable splash guard, stainless steel
- Lower Warming Rack
- Casters — set of four/six 5" (127mm) casters
- Flex Connector Kit  
[3/4"] or [1"] NPT:

#### Grates & Radiants:

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

#### Finishes:

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

#### International Approvals:

- CE-Conformite Europeene  
*Includes Flame Failure Valve Option*
- Canadian Approval

### 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"
<b>For use in noncombustible locations only.</b>	

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
Manifold Pressure:		6.0" WC	10.0" WC			
Models:	Burners	BTU/hr (kW)	BTU/hr (kW)			
UFSM-24R	4	76,000 (22.3)	76,000 (22.3)	357 lbs (162 kg)	85	14/.4
UFSM-30R	5	95,000 (27.8)	95,000 (27.8)	389 lbs (176 kg)	85	16/.5
UFSM-36R	6	114,000 (33.4)	114,000 (33.4)	420 lbs (190 kg)	85	21/.6
UFSM-48R	8	152,000 (44.6)	152,000 (44.6)	713 lbs (323 kg)	85	28/.8
UFSM-60R	10	190,000 (55.7)	190,000 (55.7)	775 lbs (351 kg)	85	35/1
UFSM-72R	12	228,000 (72.4)	228,000 (66.8)	838 lbs (380 kg)	85	41/1.2



## THE MONTAGUE COMPANY

1830 Stearman Avenue, Hayward, CA 94545

800 345-1830 • Fax: 510 785-3342

www.montaguecompany.com

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



HDB-9 [Rev. 1/13]