



LEGEND™

Heavy-Duty 36" (914mm) Gas Range

Item No. _____

Project _____

Quantity _____

(-0G) Top Series



Model 136-0G

SHORT/BID SPECIFICATION

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

- 136-0G**, 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
- V136-0G**, 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
- 36-0G**, with open front cabinet base with two shelves;
- M36-0G**, with 28" (711mm) high modular stand with stainless steel tubular legs;

...a 36" (914mm) wide heavy duty gas fired unit with a 24" (610mm) wide griddle with 3/4" (19mm) thick precision ground cook surface, 2" (51mm) high splash, 2-5/8" (67mm) wide front grease trough with drop to front grease receptacle and three 15,000 BTU/hr burners; plus one front fired Gradient-Heat 18,500 BTU/hr 12" (305mm) wide solid hot top with one-piece cast iron plate, provided with individual burner controls and automatic standing pilots; with stainless steel front and exterior bottom, black-painted sides and 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 24" wide x 28" deep (610 x 711mm) griddle top, positioned left, with**
- 3/4" (19mm) thick precision-ground steel cook surface
 - 2" (51mm) high backsplash and tapered side-splashes
 - 2-5/8" (67mm) wide front grease trough pitched to grease receptacle
 - Built-in 2-1/8" (54mm) hanging grease receptacle
 - Three 15,000 BTU/hr gas burners with standing pilots & gas control valves
 - Adjusting bolts for changing griddle forward pitch

| MODEL GUIDE | | |
|-------------|----------------------|---------------|
| Model No. | Base Style/Type | -0G Range Top |
| 136-0G | With Standard Oven | |
| V136-0G | With Convection Oven | |
| 36-0G | With Cabinet Base | |
| M36-0G | With Modular Stand | |

One 12" wide x 31" deep (305 x 787mm) Hot Top positioned right, with:

- Heavy cast iron precision ground plate
- Cast iron front fired GRADIENT HEAT 18,500 BTU/hr burner
- Heat transfer studs cast in plate bottom
- 2" (51mm) side and front flanges to isolate heat under plate
- Insulating partition between top sections

STANDARD (136-0G MODEL) OVEN FEATURES:

- 26-5/8" wide x 28" deep x 15" (676 x 711 x 381mm) high 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 (V136-0G 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 M36-0G Model)
- 28" (711mm) stainless steel tubular legs standard with M36-0G Model
- Cabinet base with sides, back panel and two shelves on 36-0G 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-4 [Rev. 1/13]

Item No. _____

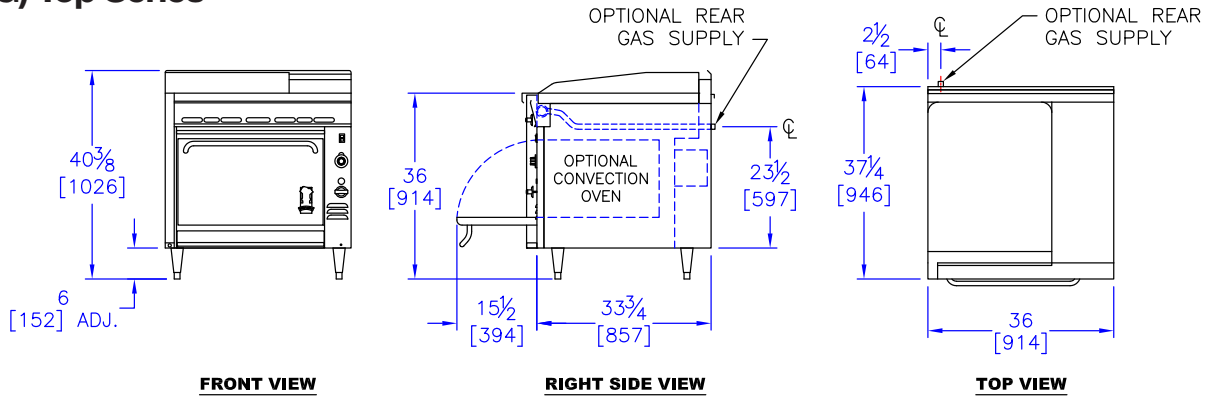
Project _____

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(-0G) Top Series

Dimensions in brackets are millimeters



OPTIONS GUIDE:

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" (1829mm) 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

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

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]

Manifolds: [Left rear with pressure regulator]:

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

Manifold Cap:

- left side right side

Stainless Manifold Cover:

- left side right side

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)

Finish:

- Stainless steel left side panel
- Stainless steel right side panel
- Stainless steel back panel
- Stainless steel shelves and side panels [36-0G Cabinet Model]

Special Finish: [Consult Factory]

General:

- Casters — set of four 127mm casters
- Flanged feet with holes

Flex Connector Kit [1"] NPT:

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

Security Options/Prison Package

[Consult Factory]

International Approvals:

- CE - Conformite Europeenne - 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" (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.
- 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. | | |

| Models: | Burners | Specify Type of Gas: | | Electrical | Shipping Weight | Shipping Class | Cube (Crated) ft ³ /m ³ |
|----------------|---------|----------------------------------|----------------------------------|----------------|-----------------|------------------|---|
| | | <input type="checkbox"/> Natural | <input type="checkbox"/> Propane | | | | |
| | | Gas Delivery Pressure: | 6.0" WC | 10.0" WC | 120V | | |
| | | | BTU/hr* (kW) | BTU/hr* (kW) | Amperage | | |
| 136-0G | 5 | | 105,000 (30.8) | 105,000 (30.8) | --- | 670 lbs (304 kg) | 85 |
| V136-0G | 5 | | 110,000 (32.2) | 110,000 (32.2) | 3.4 | 700 lbs (317 kg) | 85 |
| 36-0G | 4 | | 65,000 (19.1) | 65,000 (19.1) | --- | 470 lbs (213 kg) | 85 |
| M36-0G | 4 | | 65,000 (19.1) | 65,000 (19.1) | --- | 400 lbs (181 kg) | 85 |

*Add 15,000 BTU/hr (4.4 kW) for 42" (1067mm) deep Griddle Top [-40] and thermostatically controlled griddle. 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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