



LEGEND™ Heavy-Duty Gas Low-Boy Underfired Broilers Radiant Style with Convection Oven Base

Item No. _____

Project _____

Quantity _____



Model V136LB/UFLC-36R shown w/casters

SHORT/BID SPECIFICATION

Broiler/Oven combination shall be a Montague **Legend** Heavy-Duty Low Boy Model: [Specify one]:

- V136LB/UFLC-36R** — 36" (914mm) wide base with 32" (813mm) wide broiler top over convection oven
- V136LB/12LB/UFLC-48R** — 48" (1219mm) wide base with 44" (1117mm) wide broiler top over convection oven & 12" (305mm)-wide open cabinet base
- V136LB/24LB/UFLC-60R** — 60" (1524mm) wide base with 56" (1422mm) wide broiler top over convection oven & 24" (610mm)-wide open cabinet base
- 2/V136LB/UFLC-72R** — 72" (1829mm) wide base with 68" (1727mm) wide broiler top over two convection ovens

...a gas-fired unit with broiler top 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 ribbed sides (narrow with grease troughs); a full width front grease trough and large capacity grease container located in cool zone; mounted on an indirect-fired 45,000 BTU/hr convection oven with counterweighted door, porcelainized steel interior, five-position rack guides and three wire pan racks standard; 4-1/2" (114mm) front/plate rail, 1" (25mm) high flue riser and 6" (152mm) legs standard; plus all the features listed and options/accessories checked:

BROILER 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-duty stainless steel radiants glow red for infrared broiling
- Removable self-cleaning radiants
- Full width debris screen under burners and above
- Full width removable trip tray
- Radiants and drip tray heat shields to reduce flare-ups

V136LB/UFLC-R Series

MODEL GUIDE

✓	Model No.	Base Width	Component Description			
			Broiler	Oven*	Cabinet	Grates
	V136LB/UFLC-36R	36" (914mm)	32" (813mm)	1	—	5
	V136LB/12LB/UFLC-48R	48" (1219mm)	44" (1117mm)	1	12" (305mm)	7
	V136LB/24LB/UFLC-60R	60" (1524mm)	56" (1422mm)	1	24" (610mm)	9
	2/V136LB/UFLC-72R	72" (1829mm)	68" (1727mm)	2	—	11

* Vectaire Convection oven

BROILER 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
- Sloped grates and side grate grease troughs to reduce flare-ups

VECTAIRE CONVECTION OVEN(S) FEATURES:

- 26 5/8" wide x 22-1/4" deep x 15" high (660 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

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front, sides & top trim with 4-1/2" (114mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Full width front grease trough for easy transfer
- Removable large capacity grease container
- 1" (25mm) rear flue riser
- 6" (152mm) stainless steel legs with adjustable bullet feet
- 1" NPT rear gas connection

AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved EN 203-1



HDB-18 [Rev. 1/13]

LEGEND™ Heavy-Duty Gas Low-Boy Underfired Broilers Radiant Style with Convection Oven Base

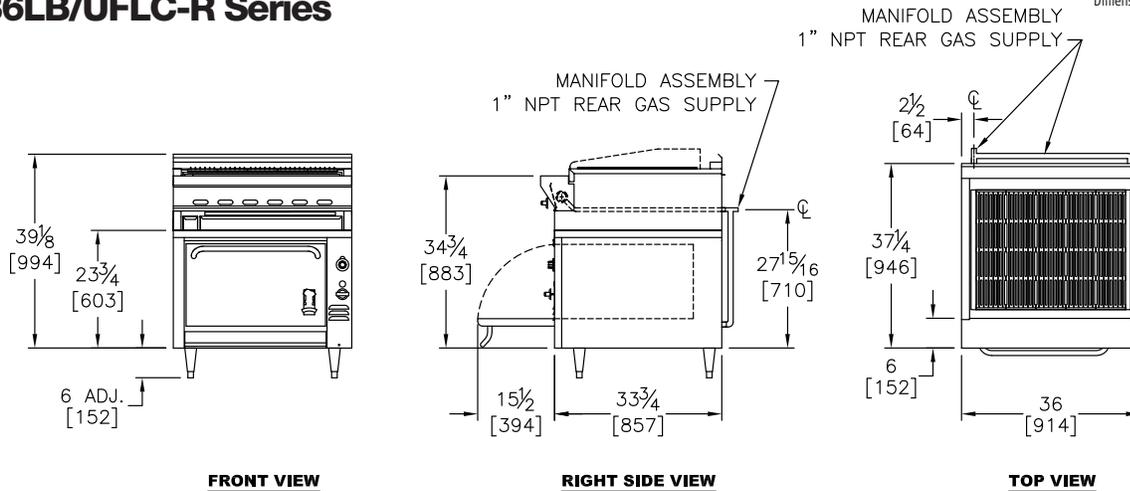
Item No. _____

Project _____

Quantity _____

V136LB/UFLC-R Series

Dimensions in brackets are millimeters



OPTIONS GUIDE:

General:

- 42" (1067mm) unit depth (Suffix -40)
[Same broiler grid size]
- Casters — set of four/six 5" (127mm) casters
- Removable splash guard, stainless steel
- Flex Connector Kit**
[3/4"] or [1"] NPT:
 - 3' (914mm) long
 - 4' (1219mm) long
- 13" (330mm) High Back
[Matches 18" (457mm) range back]:
 - stainless steel
 - black
- Security Options/Prison Package** [Consult Factory]

Grates, Radiants, Plate Shelves, Racks:

- 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
- Wider Plate Shelf:
 - 9" (229mm)
 - 11" (279mm)
- Plate Shelf Cutouts [for 11" (279mm) Only]:
Specify: 1/6" or 1/4" or 1/9 pans
Number ___ ea.
- 9" (229mm) wide plate shelf [stainless steel]
- Extra oven racks: ___ [Specify Quantity Oven:]

Finish/Cabinet Upgrades:

- Stainless steel left side panel
- Stainless steel right side panel
- Stainless steel back panel
- Black finish with stainless steel trim

International Approvals:

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

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- 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.
- 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."
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Specify installation elevation: _____ if above 2000 feet (610m).
- GAS INLET SIZE (All Models):** 1" NPT left rear inlet provided. A 1" NPT gas pressure regulator is provided and must be installed (by others) when unit is connected to gas supply.
- 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"
With 6" (152mm) legs, suitable for use on combustible floor.	

Models:	Burners	Specify Type of Gas:		Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane			
Manifold Pressure:		6.0" WC	10.0" WC			
		BTU/hr* (kW)	BTU/hr* (kW)			
V136LB/UFLC-36R	7	159,000 (46.6)	159,000 (46.6)	755 lbs (342 kg)	85	Call Factory
V136LB/12LB/UFLC-48R	9	197,000 (57.7)	197,000 (57.7)	850 lbs (386 kg)	85	Call Factory
V136LB//24LB/UFLC-60R	12	254,000 (74.4)	254,000 (74.4)	945 lbs (429 kg)	85	Call Factory
2/V136LB/UFLC-72R	15	337,000 (98.8)	337,000 (98.8)	1490 lbs (676 kg)	85	Call Factory

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



THE MONTAGUE COMPANY

1830 Stearman Avenue, Hayward, CA 94545

800 345-1830 • Fax: 510 785-3342

www.montaguecompany.com



HDB-18 [Rev. 1/13]