



LEGEND™ Heavy-Duty 36" (914mm) Gas Stacked Bake & Roast Ovens

Item No. _____

Project _____

Quantity _____

236 or V236



Model V236

MODEL GUIDE			
✓	Model No.	Base Style/Type	Top
	236	With Two Standard Ovens	Stainless steel
	V236	With Two Convection Oven	Stainless steel

STANDARD (236 MODEL) OVEN FEATURES [EACH OVEN]:

- 26-5/8" wide x 28-1/4" deep x 15" high (676 x 718 x 381mm) 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!
- Four 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 (V236 MODEL) OVEN FEATURES [EACH OVEN]:

- 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
- Stainless steel top
- Other surfaces painted black with electrolytic zinc undercoating
- Stainless steel 1" (25mm) rear flue riser standard
- 6" (152mm) stainless steel legs with adjustable bullet feet
- 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

SHORT/BID SPECIFICATION

Ovens shall be a stacked Montague **Legend** Bake & Roast Oven Model [Specify one]:

- 236**, with two front vented 40,000 BTU/hr conventional ovens, each with counterweighted door, porcelainized steel interior, four-position rack guides and one wire pan rack standard
- V236**, with two indirect-fired 45,000 BTU/hr convection ovens, each with counterweighted door, porcelainized steel interior, five-position rack guides and three wire pan racks standard

...a 36" (914 mm) wide heavy duty gas-fired unit with stainless steel top and stainless steel front and exterior bottom, black painted sides and back, and 1" (25mm) high flue riser standard; plus all the features listed and options/accessories checked:



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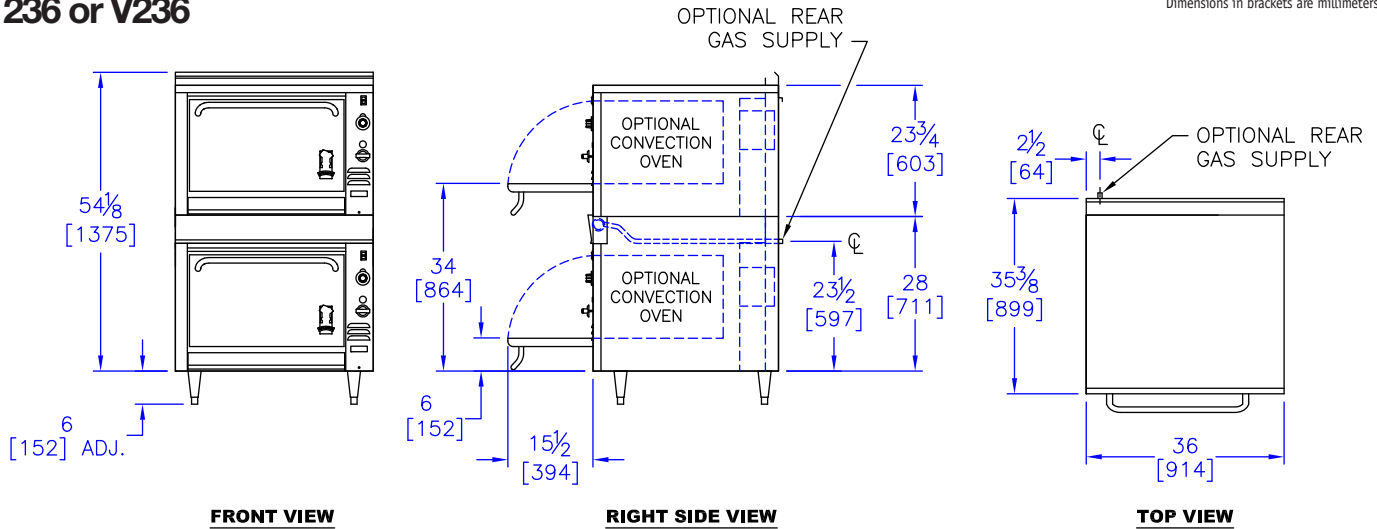
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Dimensions in brackets are millimeters



OPTIONS GUIDE:

Finish:

- Stainless steel left side panels
- Stainless steel right side panels
- Stainless steel back panel

Special Finish: [Consult factory]

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

General:

- Casters — set of four 5" (127mm) casters
- Flanged feet with holes

Flex Connector Kit [1"]: NPT

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

Curb mounting:

- Security Options/Prison Package [Consult Factory]

Controls: [see Heavy Duty option page HDS-46]

- Electronic oven control

Oven:

- Cast iron oven bottoms [236 Model only]
- Extra oven racks: _____ea.

Manifolds: [Left rear with pressure regulator]:

- 1" NPT up to 250,000 BTU/hr

Manifold Cap: left side right side

Stainless Manifold Cover:

- left side right side

International Approvals:

- CE - Conformance Européenne - EN203-1
Includes flame failure valve option
- AGA - Australian Gas Association - AS 4563
Includes flame failure valve option
- Canadian Approval

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Ovens 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 NPT 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.		

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Electrical	Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
Manifold Pressure:		6.0" WC	10.0" WC	120V			
Models:	Burners	BTU/hr (kW)	BTU/hr (kW)	Amperage			
236	2	80,000 (23.4)	80,000 (23.4)	---	646 lbs (293 kg)	85	48/1.4
V236	2	90,000 (26.4)	90,000 (26.4)	3.4	796 lbs (361 kg)	85	51/1.4

Entry Clearance: 30" (762mm) uncrated, with legs removed [All Models]

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



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