



LEGEND™

Heavy-Duty 36" (914mm) Gas Range

24/7

Item No. _____

Project _____

Quantity _____



Model 136-5X shown

-5X, -5AX

Models	
136-5X	136-5AX

STANDARD FEATURES

✓	Description
✓	304 Stainless Steel Front, Sides, Back and Exterior Bottom
✓	304 Stainless Steel Welded Seamless Door
✓	304 Stainless Steel Valve Panel
✓	304 Stainless Steel Flue Riser
✓	304 Stainless Steel Guard Rail
✓	304 Stainless Steel Burner Box
✓	304 Stainless Steel Pilot Tubing and Pilot Tips
✓	304 Stainless Steel Drip Pan
✓	304 Stainless Steel Rack Guides
✓	304 Stainless Steel Racks
✓	304 Stainless Steel Adjustable Legs including Bullet Feet

SHORT/BID SPECIFICATION

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

- 136-5X**, three 12" (305mm) heavy-duty cast iron, precision-ground open top grates, over 30,000 BTU/hr lift off star burners
- 136-5XA**, two 18" (457mm) heavy-duty cast iron, precision-ground open top grates, over 30,000 BTU/hr lift off star burners

...a 36" (914mm) wide heavy-duty gas-fired unit; provided with individual burner controls and automatic standing pilots with 304 stainless steel front, sides, back and exterior bottom 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 with 304 stainless steel range burner box, stainless steel tubing and pilot tips, welded seamless stainless steel doors, 4" (102mm) high flue riser and 3" (76mm) deep front rail standard; plus all the features listed and options/accessories checked:

RANGE TOP FEATURES:

136-5X;

Three 12" wide x 31" deep (305 x 787mm) open burner tops, with:

- Heavily ribbed cast iron, surface-ground top grates
- Two large diameter 30,000 BTU/hr lift off star burners with raised ports
- 304 S/S automatic standing pilots, pilot tubing, and pilot tips
- 304 Stainless steel drip pan positioned under open burners
- 304 Stainless steel burner box

136-5XA;

Two 18" wide x 31" deep (457 x 787mm) open burner tops, with:

- Heavily ribbed cast iron, surface-ground top grates
- Two large diameter 30,000 BTU/hr lift off star burners with raised ports
- 304 S/S automatic standing pilots, pilot tubing, and pilot tips
- 304 Stainless steel drip pan positioned under open burners
- 304 Stainless steel burner box

STANDARD (136-5X, 136-5XA MODEL) OVEN FEATURES:

- 26-5/8" wide x 28" deep x 15" high (676 x 711 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 welded seamless 304 Stainless steel counterweighted oven door — no springs
- 304 Stainless steel three-position adjustable rack supports, with one rack standard.
- Interior panels 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

STANDARD CONSTRUCTION FEATURES:

- Satin finish 304 stainless steel front, sides and exterior bottom with 3" (76mm) deep front rail
- Welded seamless 304 Stainless steel doors
- 304 Stainless steel 4" (102mm) rear flue riser standard
- 304 stainless steel adjustable 6" (152mm) legs
- 1" rear Manifold with caps and 304 Stainless Steel covers

AGENCY APPROVALS:

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



HDS-19 [Rev. 2/17]

Item No. _____

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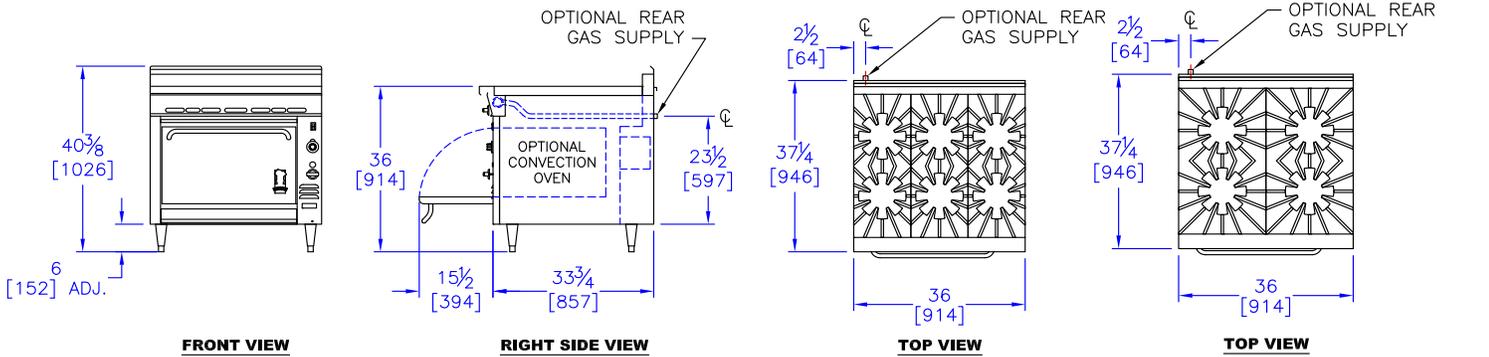
LEGEND™ Heavy-Duty 36" (914mm) Gas Range

24/7 -5X,-5AX Top Series

Item No. _____ Dimensions in brackets are millimeters

Project _____

Quantity _____



OPTIONS GUIDE: Back Panels/Shelves:

- 304 S/S 18" (457mm) high back
- 304 S/S Single high shelf
- 304 S/S Double high shelf
- 304 S/S 6" (152mm) wide plate shelf
- 304 S/S 8" (203mm) wide plate shelf

Oven:

- 304 S/S Extra oven racks: ____ ea.

General:

- 304 S/S Polyurethane casters
- set of four 5" (127mm) casters
- 304 S/S Flanged feet with holes

Flex Connector Kit [1"] NPT:

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

International Approvals:

- Canadian Approval

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. Ovens & ranges must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; CAN/CGA-B149.1-Natural Gas and Propane Installation Code, 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 No. 96, Standard for Ventilation Control 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 2,000 ft (610m).
5. GAS INLET SIZE: 1" rear manifold. A properly sized gas pressure regulator must be furnished by the Installer.
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	Combustible Construction	Noncombustible Construction
From Back Wall*	2" (51mm)	0"
Left & Right Side	15" (381mm)	0"
With 6" (152mm) legs	Suitable for installation on combustible floors	
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
Gas Delivery Pressure:		6.0" WC	10.0" WC	120V			
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)	Amperage			
136-5X	7	220,000 (64.5)	220,000 (64.5)	---	636 lbs (288 kg)	85	32/.9
136-5AX	5	160,000 (52.8)	160,000 (52.8)	---	450 lbs (204 kg)	85	27/.75

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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