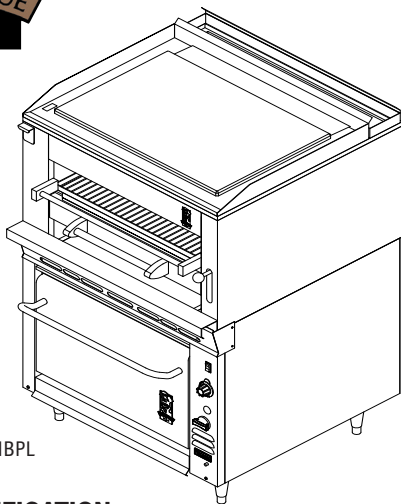




# LEGEND™ Heavy-Duty Gas Overfired Infrared Broiler with Plancha Top Over Standard Gas Oven Base



Model V136C36SHBPL

## SHORT/BID SPECIFICATION

Broiler shall be a Montague **Legend** Heavy-Duty, **Steakhouse** Broiler with Plancha Top over Standard Oven Base[Specify Model]

- ☐ **136C36SHBPL** 36" (914mm) Wide
- ☐ **V136C36SHBPL** 36" (914mm) Wide
- ☐ **136C45SHBPL** 45" (1143mm) Wide
- ☐ **V136C45SHBPL** 45" (1143mm) Wide

...a gas-fired, infrared heated unit with 42,000 BTU/hr cast iron burners with individual controls, heating ceramic radiants mounted below a Spanish-style plancha with raised 1/2" (13mm) thick precision-ground cook surface, 3-sided perimeter grease trough with drop to grease receptacle. The broiler has a counter-balanced, height-adjustable, chrome-plated steel cooking grid that is drawer-mounted for easy pull-out access, with a full width grease deflector and large capacity front-mounted grease container; enclosed in an insulated cabinet with stainless steel front and mounted on 25" (635mm) high stainless steel modular stand with bottom shelf; over a front vented conventional oven with 40,000 BTU/hr cast iron burners with individual controls, counterweighted door, porcelainized steel interior, three-position rack guides and one wire pan rack standard, plus all the features listed and options/accessories checked:

## STANDARD 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

## STANDARD CONVECTION 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, MUFFLED indirect fired 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
- 45,000 BTU/hr cast iron burner with automatic ignition safety pilot

## MODEL GUIDE

✓	Model No.	Overall Width	Grids	Cooking Area	
				Broiler	Griddle
	<b>136C36SHBPL</b>	36" (914mm)	2	27" x 27" (686 x 686mm)	33" x 28" (838 x 711mm)
	<b>V136C36SHBPL</b>	45" (1143mm)	3	35" x 27" (889 x 686mm)	42" x 28" (1067 x 711mm)
	<b>136C45SHBPL</b>	36" (914mm)	2	27" x 27" (686 x 686mm)	33" x 28" (838 x 711mm)
	<b>V136C45SHBPL</b>	45" (1143mm)	3	35" x 27" (889 x 686mm)	42" x 28" (1067 x 711mm)

## PLANCHA TOP FEATURES:

- 1/2" (13mm) thick raised polished steel plate
- Interior grease container
- 3-sided grease trough

## BURNER/RADIANT SYSTEM FEATURES:

- 42,000 BTU/hr cast iron burners
- Ceramic radiants for uniform infrared heating
- Individual burner controls
- Standing pilot for automatic ignition

## ROLL-OUT GRID FEATURES:

- Chrome plated steel grid sections: two on C36 & three on C45
- Counter-balanced grid assembly for easy height adjustment
- Infinite grid height adjustment from 2" to 5" (51 to 127mm)
- Positive locking lift handle with cool ball-style grip
- Quiet, ball bearing mounted roll-out grid assembly
- Shielded horizontal grab-bar handle

## STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front
- Broiler interior high-temp aluminized finish
- Other surfaces painted black with electrolytic zinc undercoating
- Full width grease deflector under rollout grid
- Extra-large capacity removable grease drawer [for broiler]
- 3/4" NPT rear gas manifold connection
- Stainless steel stand with 4" (102mm) base and 21" (533mm) tubular legs
- Height-adjustable bullet feet
- Stainless steel bottom shelf

## AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- Australian Gas Association Certificate Number 7466
- CE Approved EN 203-1
- ETL



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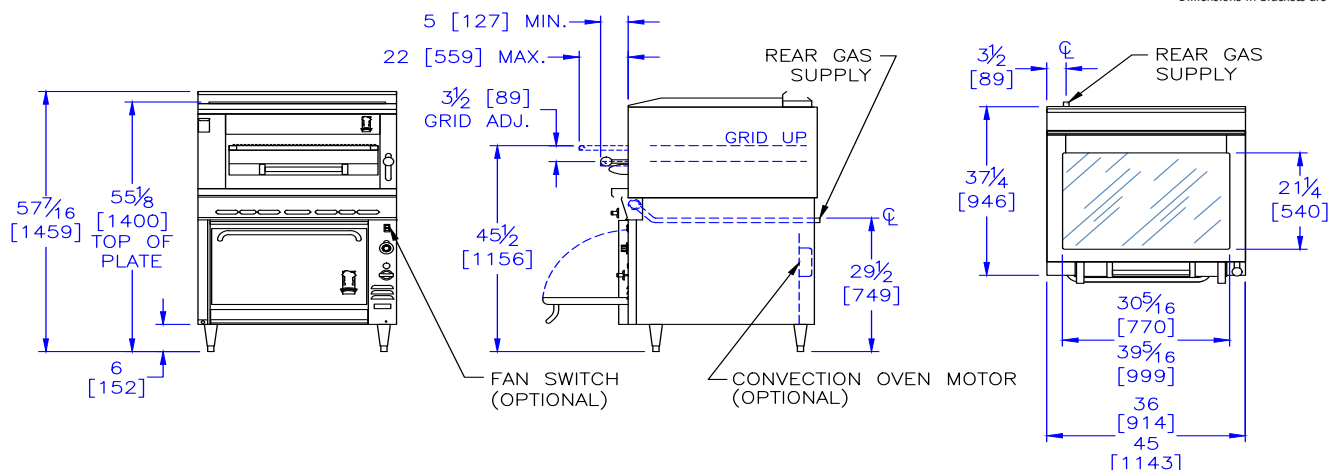
# LEGEND™ Heavy-Duty Gas Overfired Infrared Broiler with Plancha Top over Oven Base

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

Dimensions in brackets are millimeters



## OPTIONS GUIDE:

### Finish:

- ☐ Stainless steel full left side panel
- ☐ Stainless steel full right side panel
- ☐ Stainless steel back panel

### Oven:

- ☐ Two piece Cast Iron Oven Bottom
- ☐ 650°F (343°C) finishing oven with cast iron oven bottom-*includes cast iron oven bottom option (standard oven model only)*
- ☐ Extra Oven rack

### Plancha Plate:

- ☐ 3/4" (19mm) thick Plancha plate

### 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
- ☐ 230 V, 1-phase, 50 Hz, 3.9 A

### General:

- ☐ Casters — set of four 5" (127mm) casters
- ☐ Flex Connector Kit [3/4"] or [1"] NPT:
  - ☐ 3' (914mm) long
  - ☐ 4' (1219mm) long

- ☐ Insulated base - for countertop and refrigerated base mounting

### International Approvals:

- ☐ CE-Conformite Europeene

*Includes Flame Failure Valve Option*

☐ AGA-Australian Gas Association

*Includes Flame Failure Valve Option*

## 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;CAN/CGA-B149.1 Natural Gas and Propane Installation Code, 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 Control 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 (610 m).
- GAS INLET SIZE (All Models): 3/4" NPT left-rear inlet. A 3/4" 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	Combustible Construction	Noncombustible Construction
From Back Wall	6" (152mm)	0"
Left & Right Side	6" (152mm)	0"

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)	Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
136C36SHBPL	3	124,000 (36.3)	124,000(36.3)			
136C45SHBPL	4	166,000 (48.6)	166,000 (48.6)	1258 lbs (570 kg)	85	47/1.3
V136C36SHBPL	3	124,000 (36.3)	124,000 (36.3)	1,123 lbs (509kg)	85	35/1
V136C45SHBPL	4	166,000 (48.6)	166,000(48.6)	1278 lbs (579 kg)	85	47/1.3

\*Total, all burners

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



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