



**LEGEND™**

**Heavy-Duty 36" (914mm) Gas Range**

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_



Model 136-12

**(-12) Top Series**

MODEL GUIDE			
✓ Model No.	Base Style/Type	-12 Range Top	
136-12	With Standard Oven		
V136-12	With Convection Oven		
36-12	With Cabinet Base		
M36-12	With Modular Stand		

**One 18" wide x 31" deep (457 x 787mm) French-style Hot Top positioned right with:**

- Heavy-duty cast iron precision-ground plate
- Front-positioned removable ring & cover
- Front-fired, banjo-type 35,000 BTU/hr burner
- Heat transfer studs cast in plate bottom
- 2" (51mm) side and front flanges isolate heat under plate
- Insulating partition between top sections
- Sloped, brick-lined flues for better heat transfer
- Drip pan positioned under burners

**STANDARD (136-12 MODEL) OVEN FEATURES:**

- 26-5/8" wide x 28" deep x 15" high (676 x 711 x 381mm) cooking compartment
- Accepts 28" x 36" (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 (V136-12 MODEL) OVEN FEATURES:**

- 26-5/8" wide x 22-1/4" 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
- 40,000 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 M36-12 Model)
- 28" (711mm) stainless steel tubular legs standard with M36-12 Model
- Cabinet base with sides, back panel and two shelves on 36-12 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-33 [Rev. 2/17]

**SHORT/BID SPECIFICATION**

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

- 136-12**, 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
- V136-12**, with indirect-fired 40,000 BTU/hr convection oven with counterweighted door, porcelainized steel interior, five-position rack guides and three wire pan racks standard
- 36-12**, with open front cabinet base with two shelves;
- M36-12**, with 28" (711mm) high modular stand with stainless steel tubular legs;

...a 36" (914mm) wide heavy-duty gas-fired unit with a 18" (457mm) wide griddle with 3/4" (19mm) thick precision-ground cook surface, 4" (102mm) high splash, 2-5/8" (67mm) wide front grease trough with drop to grease receptacle and two 15,000 BTU/hr burners; and one 35,000 BTU/hr, 18" (457mm) wide (French style) hot top with ring and cover positioned at front of cast iron plate, each provided with individual burner controls and automatic standing pilots; with stainless steel front and exterior bottom, black painted sides and back, 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 18" wide x 28" deep (457 x 711mm) griddle, positioned left, with**

- 3/4" (19mm) thick precision-ground steel cook surface
- 4" (102mm) high backsplash and tapered side-splashes
- 2-5/8" (67mm) wide grease trough pitched to grease receptacle
- Built-in 2-1/8" (54mm) hanging grease receptacle
- Two 15,000 BTU/hr gas burners with standing pilots & gas control valves
- Adjusting bolts for changing griddle forward pitch

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

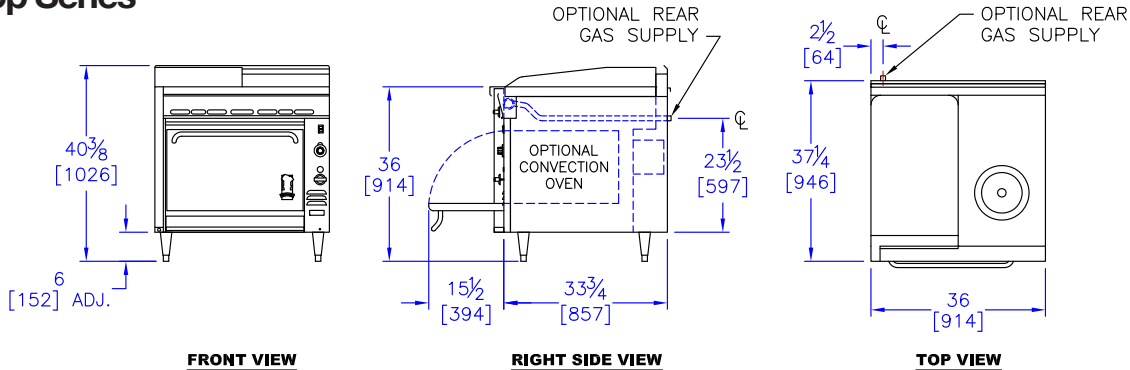
Project \_\_\_\_\_

Quantity \_\_\_\_\_

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

## (-12) Top Series

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### Top Range:

- 42" (1067mm) range depth [Add Suffix: -40]

#### 18" (457mm) Griddle:

- 450°F (232°C) Thermostatic Control [-T Suffix]
- 1" (25mm) thick griddle plate
- 1" (25mm) thick grooved griddle plate
- 34" (864mm) deep plate [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
- Cabinet Base Door

#### 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

#### 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-48]

#### Manifolds: [Left rear with pressure regulator]:

- 1" NPT up to 400,000 BTU/hr
- Manifold Cap:**  left side  right side

#### Stainless Manifold Cover:

- left side  right side

#### Controls: [see Heavy Duty option page HDS-48]

- 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 sides [36-12 Cabinet Model]

#### Special Finish: [Consult Factory]

#### General:

- Casters — set of four 5" (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; 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 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 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	
<b>*V136 Models require 2" (51mm) for motor clearance at rear.</b>		
<b>Curb installation requires a minimum toe space depth of 2" (51mm). Consult factory for details on installing convection oven range bases on curbs.</b>		

Models:	Specify Type of Gas: Gas Delivery Pressure:	<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	<input type="checkbox"/> FFV	Electrical	Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
		6.0" WC	10.0" WC	Natural/Propane	120V			
136-12	Burners	BTU/hr* (kW)	BTU/hr* (kW)	BTU/hr* (kW)	Amperage			
136-12	4	105,000 (30.8)	105,000 (30.8)	100,000 (29.3)	---	636 lbs (288 kg)	85	32/.9
V136-12	4	105,000 (30.8)	105,000 (30.8)	100,000 (29.3)	3.4	660 lbs (299 kg)	85	32/.9
36-12	3	65,000 (19.1)	65,000 (19.1)	60,000 (17.6)	---	450 lbs (204 kg)	85	32/.9
M36-12	3	65,000 (19.1)	65,000 (19.1)	60,000 (17.6)	---	390 lbs (177 kg)	85	18/.5

\*For thermostatically controlled fry top add 10,000 BTU/hr (3) total kW.

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 94540  
 800 345-1830 • Fax: 510 785-3342  
 www.montaguecompany.com

