



LEGEND™ Heavy-Duty 36" (914mm) Gas Low-Boy Oven

Item No. _____

Project _____

Quantity _____

136LB or V136LB



Model 136LB shown with UFLC-36R

SHORT/BID SPECIFICATION

Oven shall be a Montague **Legend** Low-Boy Range-Base Model [Specify one]:

- 136LB**, with front vented 40,000 BTU/hr conventional oven with counterweighted door, porcelainized steel interior, three-position rack supports and one wire pan rack standard
- V136LB**, with indirect-fired 40,000 BTU/hr convection oven with counterweighted door, porcelainized steel interior, five-position adjustable nickel-plated rack supports and three wire pan racks standard

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

STANDARD (136LB 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 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

MODEL GUIDE

✓	Model No.	Base Style/Type	Top
	136LB	With Standard Oven	Stainless steel
	V136LB	With Convection Oven	Stainless steel

CONVECTION (V136LB MODEL) OVEN FEATURES:

- 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
- 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
- Stainless steel top
- Other surfaces painted black with electrolytic zinc undercoating
- Stainless steel 1" (25mm) rear flue riser standard
- 6" stainless steel legs with adjustable bullet feet
- 3/4" NPT right-rear gas inlet & 3/4" NPT gas pressure regulator

AGENCY APPROVALS:

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



HDS-52 [Rev. 2/17]

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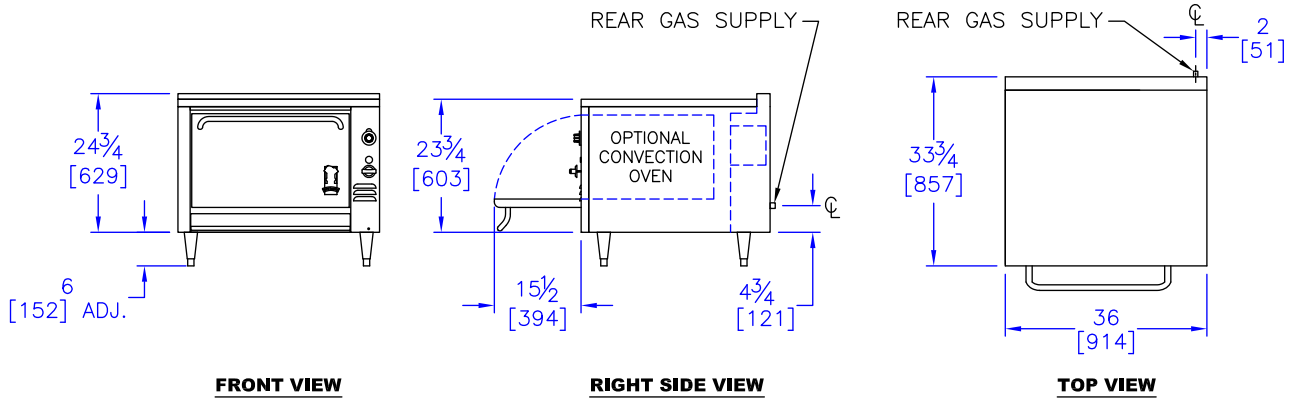
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Dimensions in brackets are millimeters



OPTIONS GUIDE:

Finish:

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

Special Finish: [Consult factory]

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

- Electronic oven control (V136 & 136 ovens only)

Oven:

- Cast iron oven bottom [136LB Model only]

- Extra oven racks: ____ ea.

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" (127 mm) casters
- Flanged feet with holes

Flex Connector Kit

- [3/4"] or [1"]:** NPT
- 3' (910 mm) 4' (1219 mm)

Security Options/Prison Package
[Consult factory]

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

1. Ovens 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 (All Models):** 3/4" NPT gas connection provided at right-rear. A 3/4" NPT gas pressure regulator is provided and must be installed (by others) when unit is connected to gas supply.
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	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	<input type="checkbox"/> FFV	Electrical	Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
Manifold Pressure:		6.0" WC	10.0" WC	Natural/Propane	120V			
Models:	Burners	BTU/hr (kW)	BTU/hr (kW)	BTU/hr* (kW)	Amperage			
136LB	1	40,000 (11.8)	40,000 (11.8)	40,000 (11.8)	---	403 lbs (183 kg)	85	32/.9
V136LB	1	40,000 (11.8)	40,000 (11.8)	40,000 (11.8)	3.4	478 lbs (217 kg)	85	32/.9

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



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

