



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
- 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" (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 40,000 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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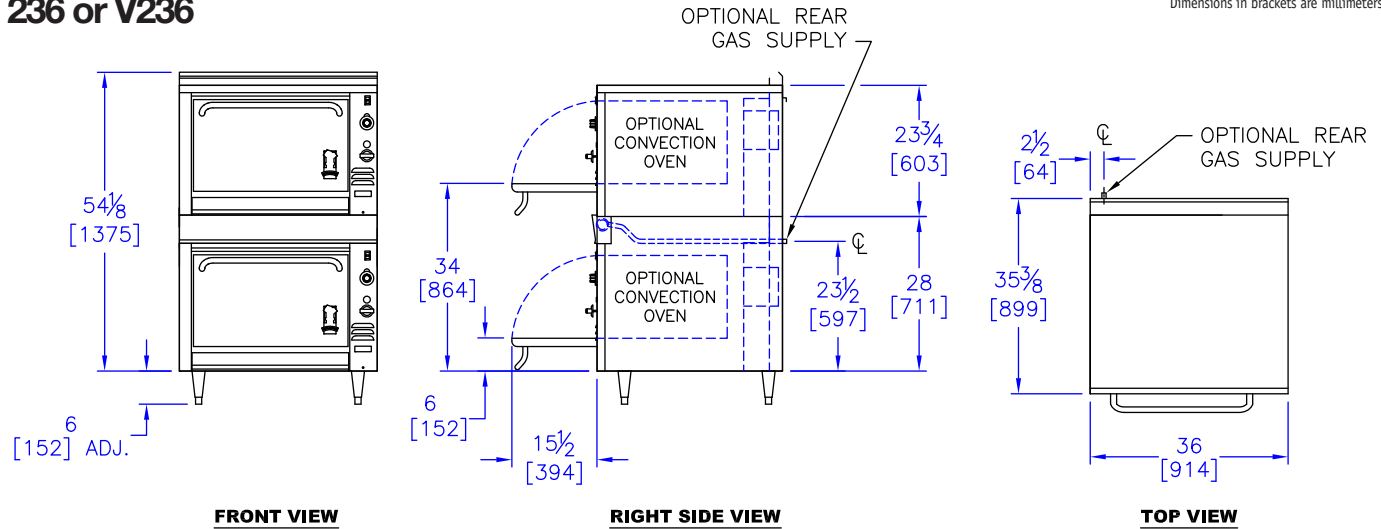
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Dimensions in brackets are millimeters



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
- 230 V, 1-phase, 50 Hz, 3.9 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-48]

- 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

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): 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.
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			
236	2	80,000 (23.4)	80,000 (23.4)	80,000 (23.4)	---	646 lbs (293 kg)	85	48/1.4
V236	2	80,000 (23.4)	80,000 (23.4)	80,000 (23.4)	3.4*	796 lbs (361 kg)	85	51/1.4

*amperage per V136 oven

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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