



LEGEND™

Heavy-Duty 24" (610mm) Gas Range

Item No. _____

Project _____

Quantity _____

(-5,-559, S) Top Series



Model 124-5 shown

SHORT/BID SPECIFICATION

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

- 124-5**, with two 12" x 31" (305 x 787mm) heavy-duty cast iron, precision ground open top grates, over two 30,000 BTU/hr lift off star burners, with individual burner controls and automatic standing pilots
- 124-559**, with two 12" (305mm) combination open burner/hot tops, with heavy-duty cast iron, precision ground open top grate, over a 30,000 BTU/hr lift off star burner and two rear 15,000 BTU/hr solid cast iron hot tops, with individual burner controls and automatic standing pilots
- 124-8T**, with 24" x 28" (610 x 711mm) griddle top 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 Three 15,000 BTU/hr burners with thermostatic control and automatic standing pilots
- 124-5S**, with 16-gauge stainless steel work top

...on a 24" (610mm) wide heavy duty gas-fired unit with front vented 20,000 BTU/hr conventional oven with counterweighted door, porcelainized steel interior, four-position rack guides and one wire pan rack standard; 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:

MODEL 124-5 TOP FEATURES:

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

- Heavily ribbed cast iron, surface-ground top grates
- Four large-diameter 30,000 BTU/hr lift off star burners with raised ports
- Automatic standing pilots
- Drip pan positioned under open burners

MODEL GUIDE

Model No.	Range Top	
124-5	Four 12" (305 mm) Open Burners	
124-559	Two Front Open burners, two Rear Hot Tops	
124-8T	24" Thermostatically controlled griddle	
124-S	Stainless Work Surface	

MODEL 124-559 TOP FEATURES:

Two 12" wide x 15-1/2" deep (305 x 394mm) open burner tops in front, with:

- Heavily ribbed cast iron, surface-ground top grates
- Two large diameter 30,000 BTU/hr lift off star burners with raised ports in front
- Automatic, standing pilots
- Drip pans positioned under open burners
- Solid hot top in back over 15,000 BTU/hr burner

MODEL 124-8T TOP FEATURES:

One 24" wide x 28" deep (610 x 711mm) griddle top with Thermostats:

- 3/4" (19mm) thick precision-ground steel cook surface
- 2" (51mm) high backsplash and tapered side-splashes
- 2-5/8" (67mm) wide front grease trough pitched to grease receptacle
- Built-in 2-1/8" (54mm) hanging grease receptacle
- Three 15,000 BTU/hr gas burners with standing pilots & gas control valves
- Adjusting bolts for changing griddle forward pitch

MODEL 124S TOP FEATURES:

- 16-gauge stainless steel work surface

STANDARD OVEN FEATURES [All Models]:

- 16-1/4" wide x 28" deep x 15" (410 x 711 x 381mm) high cooking compartment
- 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
- 20,000 BTU/hr cast iron burner with automatic ignition safety pilot

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front 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
- 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



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Item No. _____

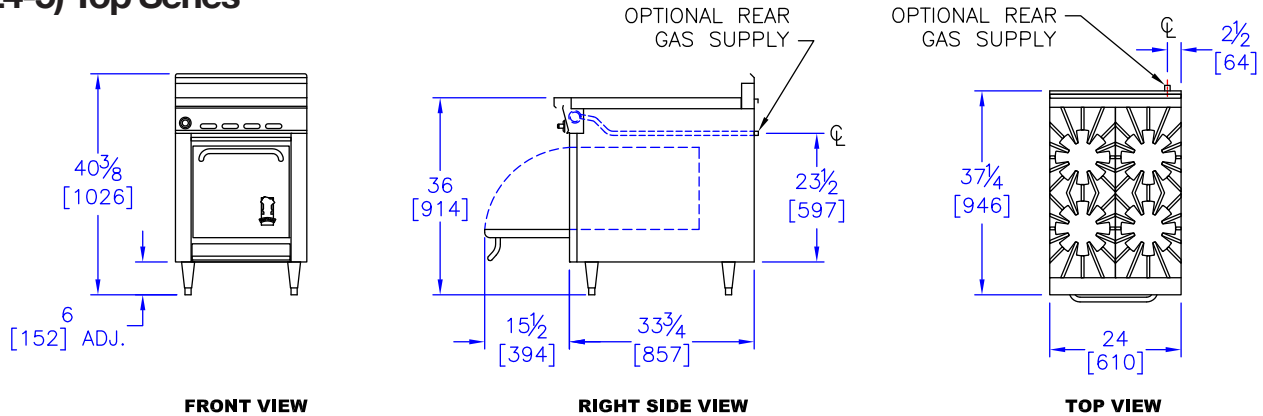
Project _____

Quantity _____

LEGEND™ Heavy-Duty 24" (610mm) Gas Range

(124-5) Top Series

Dimensions in brackets are millimeters



OPTIONS GUIDE:

Open Burner Top Sections:

Cast Iron Ribbon Grate, 12" (28.8mm) sections, (for use with 20,000 BTU/hr burners only) positioned:

- Right (1) Left (1) Left & Right (2)
- 20,000 BTU/hr star burner, positioned:
 - Right (2) Left (2)

- 42" (1067mm) range depth [Add Suffix -40]
- 304 stainless steel burner box assembly

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
- Stainless steel back

Oven:

- Extra oven racks: ____ ea.

Manifolds: [right 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: *Options include 304 stainless steel burner assembly with lift out burner pans (pans for open tops only) [see Heavy Duty option page HDS-48]

- *Electronic rangetop pilot ignition
- *Flame failure rangetop safety valves
- *Electronic rangetop pilot ignition & flame failure rangetop safety valves

Finish:

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

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 - Conformance Européenne - 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 (32mm) 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	15" (381mm)	15"
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	<input type="checkbox"/> FFV †	Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
Gas Delivery Pressure:		6.0" WC	10.0" WC	Natural/Propane			
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)	BTU/hr* (kW)			
124-5	5	140,000 (41)	140,000 (41)	140,000 (41)	370 lbs (168 kg)	85	17/.48
124-559	5	110,000 (32.2)	110,000 (32.2)	110,000 (32.2)	400 lbs (181 kg)	85	17/.48
124S	1	20,000 (5.9)	20,000 (5.9)	20,000 (5.9)	270 lbs (122 kg)	85	17/.48

Entry Clearance: 24" (610mm) uncrated

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



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