



# LEGEND™ Heavy-Duty Gas Underfired Broilers

## — Ceramic Range-Match Cabinet Base

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

### UF-C Series



Model UF-36C shown, with optional lower warming-finishing rack

#### SHORT/BID SPECIFICATION

Broiler shall be a Montague **Legend** Heavy Duty Range-Match Cabinet Base Model:

UF- \_\_\_\_ C [Specify width]

...a gas-fired unit with efficient 45,000 BTU/hr cast iron 'H' burners with individual controls, ceramic briquettes, and full width debris screen under burners; two-position, reversible cast-iron ULTRA-FLOW top grates with both flat (wide) and narrow sides with ribbed grease troughs; three-position rear grate with lift mechanism; a full width front grease trough and large capacity grease container located in cool zone; 6" (152mm) front/plate rail, 5-9/16" (141mm) high side and rear grease splash mounted on a stainless steel cabinet base with 6" (152mm) legs as standard; plus all the features listed and options/accessories checked:

#### BURNER/CERAMIC BED FEATURES:

- 45,000 BTU/hr cast iron 'H' burners
- Stainless steel drip shields
- Individual manual gas valves for zoned heat control
- Standing pilot for automatic ignition
- Quick heat absorbing Ceramic briquettes, reduce flare-ups
- Full width debris screen under burners
- Full width removable drip tray

#### TOP-GRATE FEATURES:

- Reversible ULTRA-FLOW cast-iron grate sections
- Ribbed side for narrow marking, with side grease troughs
- Flat side for broiling fish and wide marking
- 1" (25mm) ribbed grate spacing for consistent grilling results
- Three-position grid frame for adjustment from flat to 3" (76mm) raised-rear
- Three-position easy-lift grate mechanism
- Sloped grates and side grate grease troughs to reduce flare-ups

MODEL GUIDE				
✓	Model No.	Overall Width	Grates	Cooking Area
	UF-24C	24" (610mm)	3	18" x 24" (457 x 610mm)
	UF-30C	30" (762mm)	4	24" x 24" (610 x 610mm)
	UF-36C	36" (914mm)	5	30" x 24" (762 x 610mm)
	UF-48C	48" (1219mm)	6	36" x 24" (914 x 610mm)
	UF-60C	60" (1524mm)	8	48" x 24" (1219 x 610mm)
	UF-72C	72" (1829mm)	10	60" x 24" (1524 x 610mm)

#### STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front & top trim with 6" (152mm) deep front rail
- 5-9/16" (141mm) high stainless steel side and rear splash
- Open cabinet base with 6" (152 mm) adjustable stainless steel legs
- Other surfaces painted black with electrolytic zinc undercoating
- Full width front grease trough for easy transfer
- Removable large capacity grease container
- 1-1/4" NPT front gas manifold with 1/2 union on each end

#### AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.82



HDB-3 [Rev. 2/17]

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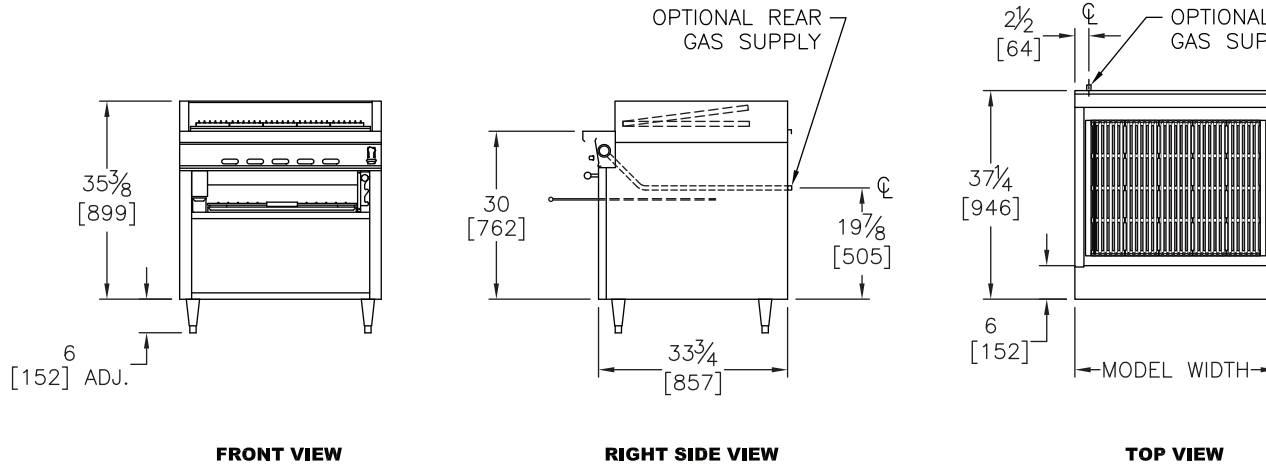
Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## UF-C Series

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### General:

- 42" (1067mm) unit depth (Suffix -40)  
[Same grid size]
- Casters — set of four/six 5" (127mm) casters
- Flex Connector Kit [1"] NPT:**
  - 3' (914mm) long
  - 4' (1219mm) long
- 15" (330mm) High Back  
[Matches 18" (457mm) range back]:
  - stainless steel
  - black
- For Curb Mounting
- Lower Warming Rack

#### Grates, Radiants, Plate Shelves, Splash Guards:

- Seafood grates, cast iron
- Round rod grates — 6" (152mm) sections:
  - Hard chrome
  - Cold rolled steel
- Scraper/cleaner for round rod grates
- Wider Plate Shelf:
  - 9" (229mm)
  - 11" (279mm)
- Plate Shelf Cutouts [for 11" (279mm) only]:  
Specify:  1/6 pans or  1/4 pans or  1/9 pans number: \_\_\_ ea.
- Removable splash guard, stainless steel

#### Finish/Cabinet Upgrades:

- Stainless steel left side panel
- Stainless steel right side panel
- Stainless steel back panel
- Add stainless steel cabinet bottom shelf
- Stainless steel cabinet base doors
- Stainless steel grease container

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

- 1" NPT
- Manifold Cap:**  left side  right side
- Stainless Manifold Cover:**  left side  right side

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Broilers must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z22 3.1; 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 (610m).
- GAS INLET SIZE (All Models):** 1-1/4" NPT front manifold with 1/2 unions on each end provided for battery connection. A properly sized gas pressure regulator must be furnished by the Installer. With 1" rear inlets, a 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	Noncombustible Construction
From Back Wall	0"
Left & Right Side	0"
<b>For use in noncombustible locations only.</b>	

Models:	Specify Type of Gas: Manifold Pressure: Burners	<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
		6.0" WC BTU/hr (kW)	10.0" WC BTU/hr (kW)			
UF-24C	2	90,000 (26.4)	90,000 (26.4)	412 lbs (187 kg)	85	21/.6
UF-30C	2	90,000 (26.4)	90,000 (26.4)	452 lbs (205 kg)	85	32/.9
UF-36C	3	135,000 (39.6)	135,000 (39.6)	492 lbs (223 kg)	85	32/.9
UF-48C	4	180,000 (52.7)	180,000 (52.7)	824 lbs (373 kg)	85	46/1.3
UF-60C	4	180,000 (52.7)	180,000 (52.7)	904 lbs (410 kg)	85	65/1.8
UF-72C	6	270,000 (79.1)	270,000 (79.1)	984 lbs (446 kg)	85	65/1.8



## THE MONTAGUE COMPANY

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



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