



# LEGEND™

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

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_



Model 136-12EPL

### SHORT/BID SPECIFICATION

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

- 36-12EPL**, 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
- V136-12EPL**, 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
- 36-12EPL**, with open front cabinet base with two shelves;
- M36-12EPL**, with 28" (711mm) high modular stand with stainless steel tubular legs;

...a 36" (914mm) wide heavy-duty gas fired unit with a 13" (330mm) wide Spanish-style plancha with raised 3/4" (19mm) thick precision-ground cook surface, full perimeter grease trough with drop to grease receptacle and one 15,000 BTU/hr burner; and one precision-ground 18" (457mm) wide Even Heat hot top with two 20,000 BTU/hr burners, 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 13" wide x 25" deep (330 x 635mm) Plancha [Spanish griddle] top, positioned left, with:

- Full perimeter grease trough
- Two-quart hanging grease receptacle
- One 15,000 BTU/hr gas burner with standing pilot & gas control valve

## (- 12EPL) Top Series

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

One 18" wide x 31" deep (547 x 787mm) Even-Heat hot top positioned right with:

- Heavy-duty cast iron precision-ground plate with:
- Two cast iron 20,000 BTU/hr burners
- Heat transfer studs cast in plate bottoms
- 2" (51mm) side and front flanges isolate heat under plates
- Insulating partition between top sections

### STANDARD (136-12EPL 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

### CONVECTION (V136-12EPL 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 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 M36-12EPL Model)
- 28" (711mm) stainless steel tubular legs standard with M36-12EPL Model
- Cabinet base with sides, back panel and two shelves on 36-12EPL 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



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

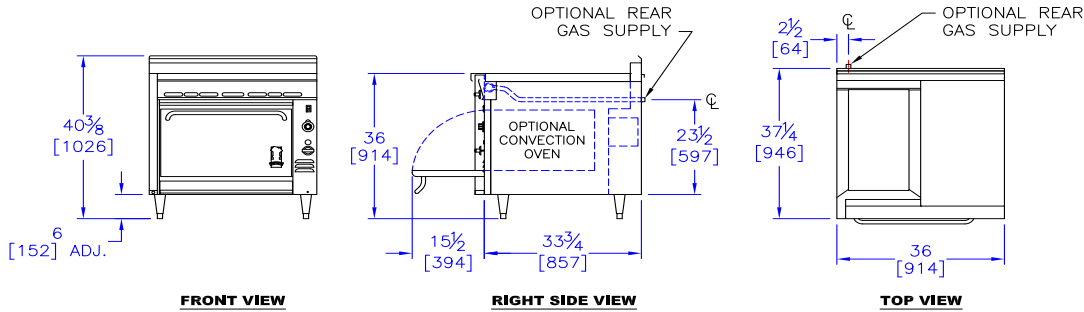
Project \_\_\_\_\_

Quantity \_\_\_\_\_

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

## (-12EPL) Top Series

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### Top Range:

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

#### 13" (330mm) Plancha:

- 20,000 BTU/hr burner with 550°F (288°C) thermostat
- 1" (25mm) thick plate

#### 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

#### 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

#### 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

#### 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 [36-12EPL 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 - 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 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" (51 mm)	0"
Left & Right Side	6" (152 mm)	0"
With 6" (152 mm) 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 <sup>3</sup> /m <sup>3</sup>
Gas Delivery Pressure:		6.0" WC	10.0" WC	Natural/Propane	120V			
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)	BTU/hr* (kW)	Amperage			
136-12EPL	4	95,000 (27.8)	95,000 (27.8)	95,000 (27.8)	---	636 lbs (288 kg)	85	32/.9
V136-12EPL	4	95,000 (27.8)	95,000 (27.8)	95,000 (27.8)	3.4	660 lbs (299 kg)	85	32/.9
36-12EPL	3	55,000 (16.1)	55,000 (16.1)	55,000 (16.1)	---	450 lbs (204 kg)	85	32/.9
M36-12EPL	3	55,000 (16.1)	55,000 (16.1)	55,000 (16.1)	---	390 lbs (177 kg)	85	18/.5

\* Add 5,000 BTU/hr (1.5 kW) for thermostatically controlled plancha burner.

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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