



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

Item No. _____

Project _____

Quantity _____

(-12PL) Top Series



Model 136-12PL

SHORT/BID SPECIFICATION

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

- 136-12PL**, 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
- V136-12PL**, 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
- 36-12PL**, with open front cabinet base with two shelves;
- M36-12PL**, 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 35,000 BTU/hr, 18" (457mm) wide (French style) hot top with ring and cover positioned at front of cast iron plate, 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:

- 3/4" (19mm) thick precision-ground steel raised cook surface
- Full perimeter grease trough
- Two-quart hanging grease receptacle
- One 15,000 BTU/hr gas burner with standing pilot & gas control valve

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

One 18" wide x 31" deep (457 x 787mm) French-style Hot Top positioned right with:

- Heavy-duty cast iron precision ground plate
- Front-positioned removable ring & cover
- Front-fired, banjo-type 35,000 BTU/hr burner
- Heat transfer studs cast in plate bottom
- 2" (51mm) side and front flanges isolate heat under plate
- Insulating partition between top sections
- Sloped, brick-lined flues for better heat transfer
- Drip pan positioned under burners

STANDARD (136-12PL 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 (V136-12PL 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 M36-12PL Model)
- 28" (711mm) stainless steel tubular legs standard with M36-12PL Model
- Cabinet base with sides, back panel and two shelves on 36-12PL 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



HDS-34 [Rev. 2/17]

Item No. _____

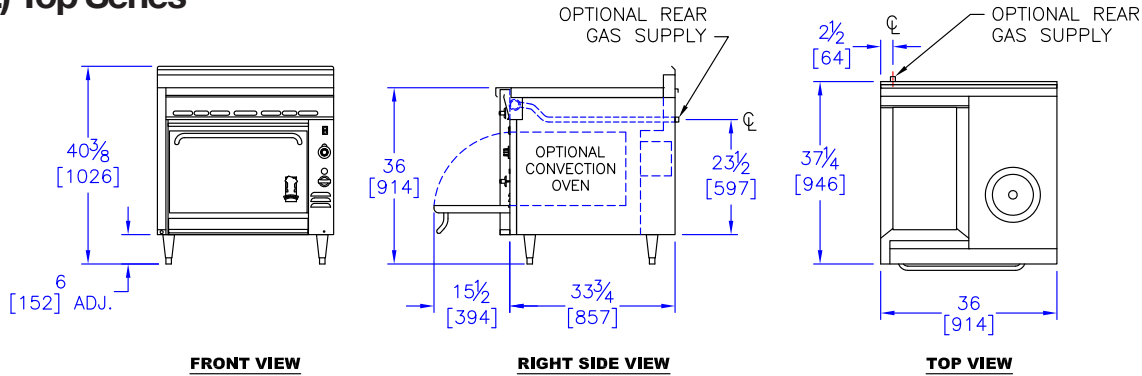
Project _____

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

(-12PL) 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

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

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

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 [36-12PL 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" (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
Gas Delivery Pressure:		6.0" WC	10.0" WC	Natural/Propane	120V			
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)	BTU/hr* (kW)	Amperage			
136-12PL	3	90,000 (26.4)	90,000 (26.4)	85,000 (24.9)	---	636 lbs (288 kg)	85	32/.9
V136-12PL	3	90,000 (26.4)	90,000 (26.4)	85,000 (24.9)	3.4	660 lbs (299 kg)	85	32/.9
36-12PL	2	50,000 (14.7)	50,000 (14.7)	45,000 (13.2)	---	450 lbs (204 kg)	85	32/.9
M36-12PL	2	50,000 (14.7)	50,000 (14.7)	45,000 (13.2)	---	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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