



LEGEND™ Heavy-Duty Gas Double Infrared, Overfired Broilers

Item No. _____

Project _____

Quantity _____

236W36 or 243W36 Model



Model 243W36 shown

MODEL GUIDE				
✓	Model No.	Overall Width	Burners & Grates	Cooking Area
	236W36	36" (914mm)	2 x 2	27" x 27" (686 x 686mm)
	243W36	45" (1143mm)	3 x 2	35" x 27" (889 x 686mm)

ROLL-OUT GRID FEATURES [EACH BROILER]:

- Two [236W36] or three [243W36] chrome-plated steel grid sections
- Counter-balanced grid assembly for easy height adjustment
- Infinite grid height adjustment from 2" to 5" (51 to 127mm)
- Positive locking lift handle with cool ball-style grip.
- Quiet, ball bearing mounted pull-out grid assembly
- Shielded horizontal grab-bar handle

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front & top
- Other surfaces painted black with electrolytic zinc undercoating
- High temperature aluminized finish broiler interiors
- Single 3-1/8" (79mm) high broiler flue riser
- Full width grease deflector under each rollout grid
- Individual large capacity draw-type removable grease containers
- 4" (102mm) high base
- 6" (152mm) legs with height-adjustable bullet feet
- Two 3/4" NPT gas inlets located left-rear

AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- Australian Gas Association Certificate Number 7466
- CE Approved EN 203-1

SHORT/BID SPECIFICATION

Broiler shall be a Montague **Legend** Heavy-Duty Base-Mounted Double Overfired Model:

- 236W36** 36" wide (914mm)
- 243W36** 45" wide (1143mm)

...with two, stacked gas-fired, infrared broilers with 42,000 BTU/hr cast iron burners with individual controls, heating ceramic radiants mounted above a counter-balanced, height-adjustable, chrome-plated steel cooking grids that are drawer-mounted for easy pull-out access, with full width grease deflectors and individual large capacity, front-mounted grease drawers; mounted on a 4" (102mm) base with 6" (152mm) height-adjustable legs; plus all the features listed and options/accessories checked:

BURNER/RADIANT SYSTEM FEATURES

[EACH BROILER]:

- Two [236W36] or three [243W36] 42,000 BTU/hr cast iron burners
- Ceramic radiants for uniform infrared heating
- Individual burner controls
- Standing pilot for automatic ignition



HDB-16 [Rev. 3/12]

LEGEND™ Heavy-Duty Gas Double Infrared, Overfired Broilers

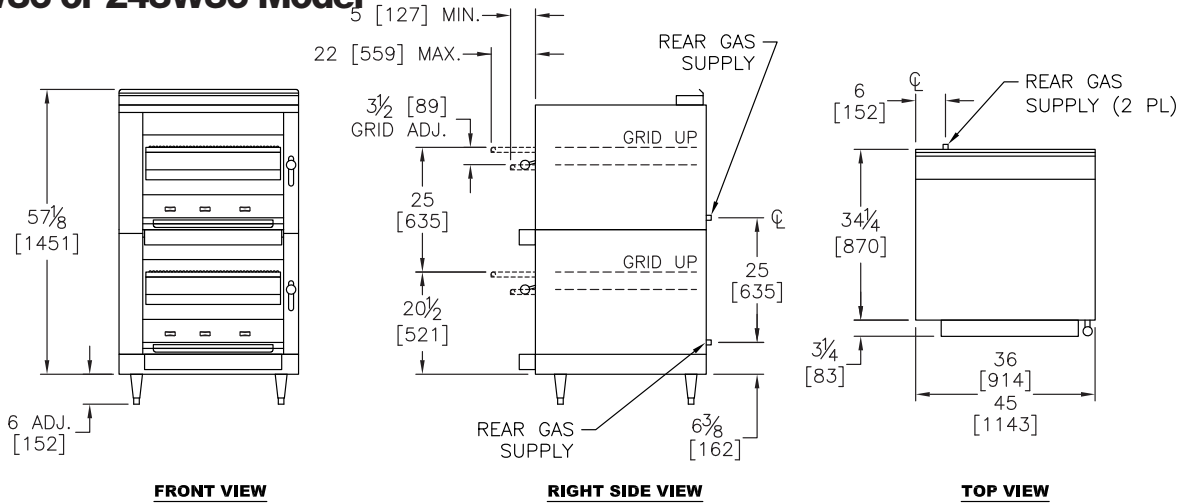
Item No. _____

Project _____

Quantity _____

236W36 or 243W36 Model

Dimensions in brackets are millimeters



OPTIONS GUIDE:

Finish:

- Stainless steel left side panel:
 - full upper half
- Stainless steel right side panel:
 - full upper half
- Stainless steel back panel
- Stainless steel top

General:

- Casters — set of four 5" (127mm) casters
- Flex Connector Kit**
 [3/4" NPT or [1" NPT:
 - 3' (914mm) long 4' (1219mm) long
- Gas Manifold** — for 1" NPT (25mm) gas supply
- 42" (1067mm) deep — Broiler interior stays the same. Adds 6" (152mm) to overall depth. [Add Suffix: -40]

International Approvals:

- CE-Conformite Europeene
Includes Flame Failure Valve Option
- AGA-Australian Gas Association
Includes Flame Failure Valve Option
- Canadian Approval

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Broilers must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; Natural Fuel Gas Code: CAN/CGA-B149.1 or Propane Installation Code: CAN/CGA-B149.2, 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 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): Two 3/4" NPT (19mm) gas connections provided at left-rear. Two 3/4" NPT (19mm) gas pressure regulators are 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	Combustible Construction	Noncombustible Construction
From Back Wall	6" (152mm)	0"
Left & Right Side	6" (152mm)	0"
With 6" (152 mm) legs, suitable for use on combustible floor.		

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight**	Uncrated Entry Clearance	Cube (Crated) ft ³ /m ³
Manifold Pressure:		6.0" WC	10.0" WC			
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)			
236W36	4	168,000 (49.2)	168,000 (49.2)	842 lbs (381 kg)	36-1/4" (921mm)	58/1.6
243W36	6	252,000 (73.8)	252,000 (73.8)	1122 lbs (508 kg)	40-1/4" (1022mm)	82/2.3

*Total, all burners

**Shipping Class: 85

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



THE MONTAGUE COMPANY

1830 Stearman Avenue, Hayward, CA 94545

800 345-1830 • Fax: 510 785-3342

www.montaguecompany.com



HDB-16 [Rev. 3/12]