



LEGEND™ Heavy-Duty Gas Low-Boy Underfired Broilers Radiant Style with Convection Oven Base

Item No. _____

Project _____

Quantity _____



Model V136LB/UFLC-36R shown w/casters

SHORT/BID SPECIFICATION

Broiler/Oven combination shall be a Montague **Legend** Heavy-Duty Low Boy Model: [Specify one]:

- V136LB/UFLC-36R** — 36" (914mm) wide base with 32" (813mm) wide broiler top over convection oven
- V136LB/12LB/UFLC-48R** — 48" (1219mm) wide base with 44" (1117mm) wide broiler top over convection oven & 12" (305mm)-wide open cabinet base
- V136LB/24LB/UFLC-60R** — 60" (1524mm) wide base with 56" (1422mm) wide broiler top over convection oven & 24" (610mm)-wide open cabinet base
- 2/V136LB/UFLC-72R** — 72" (1829mm) wide base with 68" (1727mm) wide broiler top over two convection ovens

...a gas-fired unit with broiler top with 19,000 BTU/hr stainless steel tubular burners with individual controls, heating heavy-duty stainless steel radiant heat deflectors (radiants), with a full width debris screen under burners; two-position, reversible cast iron ULTRA-FLOW top grates with both flat (wide) and ribbed sides (narrow with grease troughs); a full width front grease trough and large capacity grease container located in cool zone; mounted on an indirect-fired 45,000 BTU/hr convection oven with counterweighted door, porcelainized steel interior, five-position rack guides and three wire pan racks standard; 4-1/2" (114mm) front/plate rail, 1" (25mm) high flue riser and 6" (152mm) legs standard; plus all the features listed and options/accessories checked:

BROILER BURNER/RADIANT SYSTEM FEATURES:

- 19,000 BTU/hr stainless steel tubular burners
- Individual manual gas valves for zoned heat control
- Standing pilot for automatic ignition
- Heavy-duty stainless steel radiants glow red for infrared broiling
- Removable self-cleaning radiants
- Full width debris screen under burners and above
- Full width removable trip tray
- Radiants and drip tray heat shields to reduce flare-ups

V136LB/UFLC-R Series

MODEL GUIDE						
✓	Model No.	Base Width	Component Description			
			Broiler	Oven*	Cabinet	Grates
	V136LB/UFLC-36R	36" (914mm)	32" (813mm)	1	—	5
	V136LB/12LB/UFLC-48R	48" (1219mm)	44" (1117mm)	1	12" (305mm)	7
	V136LB/24LB/UFLC-60R	60" (1524mm)	56" (1422mm)	1	24" (610mm)	9
	2/V136LB/UFLC-72R	72" (1829mm)	68" (1727mm)	2	—	11

* Vectaire Convection oven

BROILER 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
- Sloped grates and side grate grease troughs to reduce flare-ups

VECTAIRE CONVECTION OVEN(S) FEATURES:

- 26 5/8" wide x 22-1/4" deep x 15" high (660 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
- 45,000 BTU/hr cast iron burner with automatic ignition safety pilot

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front, sides & top trim with 4-1/2" (114mm) deep front rail
- Other surfaces painted black with electrolytic zinc undercoating
- Full width front grease trough for easy transfer
- Removable large capacity grease container
- 1" (25mm) rear flue riser
- 6" (152mm) stainless steel legs with adjustable bullet feet
- 1" NPT rear gas connection

AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved EN 203-1



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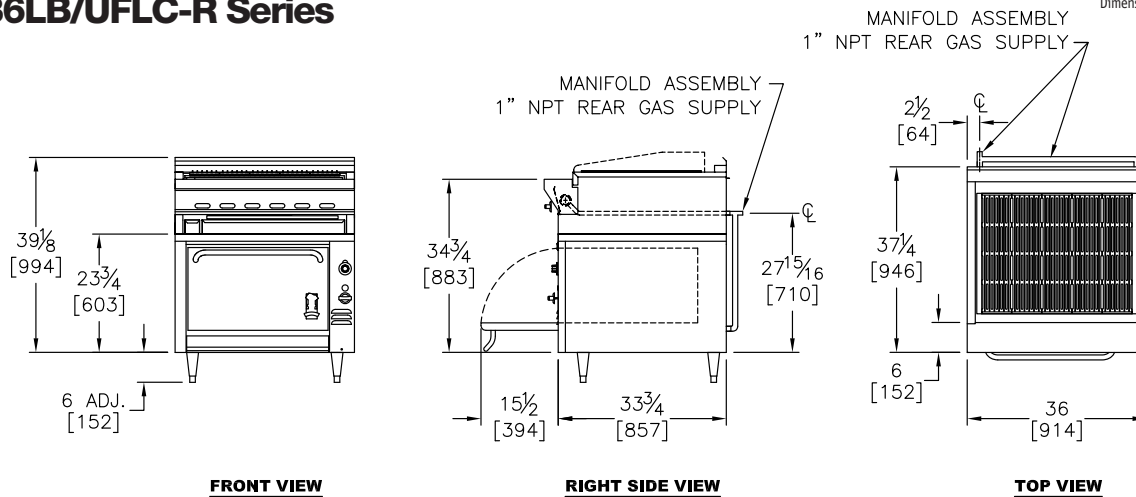
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V136LB/UFLC-R Series

Dimensions in brackets are millimeters



OPTIONS GUIDE:

General:

- 42" (1067mm) unit depth (Suffix -40)
[Same broiler grid size]
- Casters — set of four/six 5" (127mm) casters
- Removable splash guard, stainless steel
- Flex Connector Kit**
[3/4"] or [1"] NPT:
 3' (914mm) long 4' (1219mm) long
- 13" (330mm) High Back
[Matches 18" (457mm) range back]:
 stainless steel black
- Security Options/Prison Package** [Consult Factory]

Grates, Radiants, Plate Shelves, Racks:

- Seafood grates, cast iron
- Round rod grates 6" (152mm) sections:
 Hard chrome Cold rolled steel
- Scraper/cleaner for round rod grates
- Cast iron radiants - in place of stainless steel
- Wider Plate Shelf:
 9" (229mm) 11" (279mm)
- Plate Shelf Cutouts [for 11" (279mm) Only]:
 Specify: 1/6" or 1/4" or 1/9 pans
 Number ___ ea.
- 9" (229mm) wide plate shelf [stainless steel]
- Extra oven racks: ___ [Specify Quantity Oven:]

Finish/Cabinet Upgrades:

- Stainless steel left side panel
- Stainless steel right side panel
- Stainless steel back panel
- Black finish with stainless steel trim

International Approvals:

- CE-Conformite Europeene
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):** 1" NPT left rear inlet provided. A 1" NPT 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"
With 6" (152mm) legs, suitable for use on combustible floor.	

Models:	Burners	Specify Type of Gas:		Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane			
Manifold Pressure:		6.0" WC	10.0" WC			
		BTU/hr* (kW)	BTU/hr* (kW)			
V136LB/UFLC-36R	7	159,000 (46.6)	159,000 (46.6)	755 lbs (342 kg)	85	Call Factory
V136LB/12LB/UFLC-48R	9	197,000 (57.7)	197,000 (57.7)	850 lbs (386 kg)	85	Call Factory
V136LB//24LB/UFLC-60R	12	254,000 (74.4)	254,000 (74.4)	945 lbs (429 kg)	85	Call Factory
2/V136LB/UFLC-72R	15	337,000 (98.8)	337,000 (98.8)	1490 lbs (676 kg)	85	Call Factory

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



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