

# 

Item No.	
Project	
Quantity	



Model C36-9A shown

#### SHORT/BID SPECIFICATION

Counter-Top unit shall be a Montague *Legend* Heavy Duty Hot-Top **Model:** C36\_ plus suffix:

- -9E for three 12" wide x 31" (305 x 787mm) deep Hot Tops, with cast iron precision ground plate and individual EVEN HEAT 20,000 BTU/hr burners; or
- -9G for three 12" wide x 31" (305 x 787mm) deep Hot Tops, with cast iron precision ground plate and individual GRADIENT HEAT 18,500 BTU/hr burners; or
- -9A for two 18" wide x 31" (457 x 787mm) deep French Tops with individual 35,000 BTU/hr burners with ring and cover in front of cast iron plate; or
- -9ASE for two 18" wide x 31" (457 x 787mm) deep Hot Tops, with cast iron precision ground plate and two individual EVEN HEAT 20,000 BTU/hr burners; or
- -15 for <u>one</u> 18" wide x 31" (457 x 787mm) deep Hot Top positioned left, with cast iron precision ground plate and individual EVEN HEAT 20,000 BTU/hr burners, and <u>one</u> 18" (457mm) wide French Top with individual 35,000 BTU/hr burner with ring and cover in front of cast iron plate positioned right; or
- -16 for one 18" wide x 31" (457 x 787mm) deep Hot Top positioned right, with cast iron precision ground plate and two individual EVEN HEAT 20,000 BTU/hr burners, and one 18" (457mm) wide French Top with individual 35,000 BTU/hr burner with ring and cover in front of cast iron plate positioned left;
- ...mounted on a 36" (914mm) wide heavy duty base with stainless steel front, 4" (102mm) high flue riser, 3" (76mm) deep front rail and 4" (102mm) legs standard; plus all the features listed and options/accessories checked:

#### **EVEN HEAT HOT TOP FEATURES:**

12" or 18" wide x 31" deep (305 or 457 x 787mm) Even Heat hot top(s) with:

- Heavy cast iron precision ground plate
- EVEN HEAT 20,000 BTU/hr burner
- Heat transfer studs cast in plate bottoms

MODEL GUIDE							
	Model	Top Sections/Configuration					
	No.	Overall Width	EVEN HEAT	French-Top			
	C36-9E	36" (305mm)	Three 12" wide				
	C36-9G	36" (305mm)	Three 12" wide				
	C36-9A	36" (305mm)		Two 18" wide			
	C36-9ASE	36" (305mm)	Two 18" wide				
	C36-15	36" (305mm)	One 18" wide-left	One 18" wide-right			
	C36-16	36" (305mm)	One 18" wide-right	One 18" wide-left			

• 2" (51mm) side and front flanges isolate heat under plate

#### **GRADIENT HEAT HOT TOP FEATURES:**

12" or 18" wide x 31" deep (305 or 457 x 787mm) Even Heat hot top(s) with:

- Heavy cast iron precision ground plate
- Front fired GRADIENT HEAT 18,500 BTU/hr burner
- Heat transfer studs cast in plate bottoms
- 2" (51mm) side and front flanges isolate heat under plate

#### **FRENCH-TOP FEATURES:**

18" wide x 31" deep (457 x 787mm) French-Top with:

- Heavy cast iron precision ground plate with:
- Front-positioned removable ring & cover
- Front fired, banjo-type 35,000 BTU/hr burner
- Heat transfer studs cast in plate bottom
- Sloped, brick-lined flues for better heat transfer
- Drip pan positioned under burners

#### STANDARD BASE CONSTRUCTION:

- Satin finish stainless steel front, with 3" (76mm) deep front rail
- Stainlass steel exterior bottom
- Stainless steel 4" (102mm) rear flue riser
- 4" (102mm) adjustable nickel finish legs
- 1-1/4" front gas manifold with 1/2 union on each end

#### **AGENCY APPROVALS**

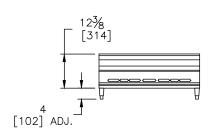
- NSF Listed
- ETL Design Certified to ANSI Z83.11 CSA 1.8
- CE Approved EN 203-1

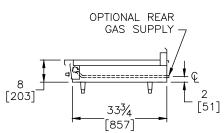


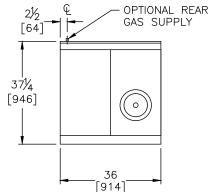
# **LEGEND** Heavy-Duty Gas 36" (914mm) Counter-Top Hot-Top Models

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Dimensions in brackets are millimeters







#### **FRONT VIEW**

#### **RIGHT SIDE VIEW**

#### **TOP VIEW**

#### **OPTIONS GUIDE:**

#### **General:**

- ☐ 18" (457mm) high riser
- ☐ 6" (152mm) wide stainless steel plate shelf
- ☐ Equipment Stand [Consult Factory]

#### Flex Connector Kit [1"] NPT:

☐ 3' (914mm) ☐ 4' (1219mm)

## Security Options/Prison Package

[Consult Factory]

Controls: [see Heavy Duty option page HDS-44]

☐ Electronic rangetop pilot ignition

# ☐ Flame failure rangetop safety valves

☐ Electronic rangetop pilot ignition & flame failure rangetop safety valves

#### Manifolds:

[Specify left or right 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

#### Finish:

☐ Stainless steel back panel

## ☐ Stainless steel side panels:

- ☐ left side ☐ right side
- Special Finish
  - [Consult Factory]

#### **International Approvals:**

- CE Conformite Europeenne EN203-1
- Includes flame failure valve option
- ☐ AGA Australian Gas Association AS 4563
- Includes flame failure valve option
- ☐ Canadian Approval

#### **INSTALLATION REQUIREMENTS & SHIPPING INFORMATION**

- 1. Counter-Top Unitl 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.
- 2. An adequate ventilation system is required. Refer to National Fire Protection Association
- Standard No. 96, "Vapor Removal from Cooking Equipment."

  3. This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- 4. Specify installation elevation: if above 2000 feet (610m).
- 5. GAS INLET SIZE (All Models): 1-1/4 (32mm) 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.
- **6.** 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 or without 4" (102mm) legs	Suitable for installation on non-combustible counters ONL		

	Specify Type of Gas:	☐ Natural	☐ Propane			Cube
	Manifold Pressure:	6.0" WC	10.0" WC	Shipping	Shipping	(Crated)
Models:	Burners	BTU/hr (kW)	BTU/hr (kW)	Weight	Class	`ft³/m³´
C36-9E	3	60,000 (17.8)	60,000 (17.8)	375 lbs (170 kg)	85	14/.4
C36-9G	3	60,000 (17.8)	60,000 (17.8)	375 lbs (170 kg)	85	14/.4
C36-9A	2	70,000 (20.5)	70,000 (20.5)	340 lbs (154 kg)	85	14/.4
C36-9ASE	2	80,000 (23.4)	80,000 (23.4)	340 lbs (154 kg)	85	14/.4
C36-15 & 16	2	75,000 (22)	75,000 (22)	340 lbs (154 kg)	85	14/.4



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



