



# 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. 1/13]

# LEGEND™ Heavy-Duty Gas Double Infrared, Overfired Broilers

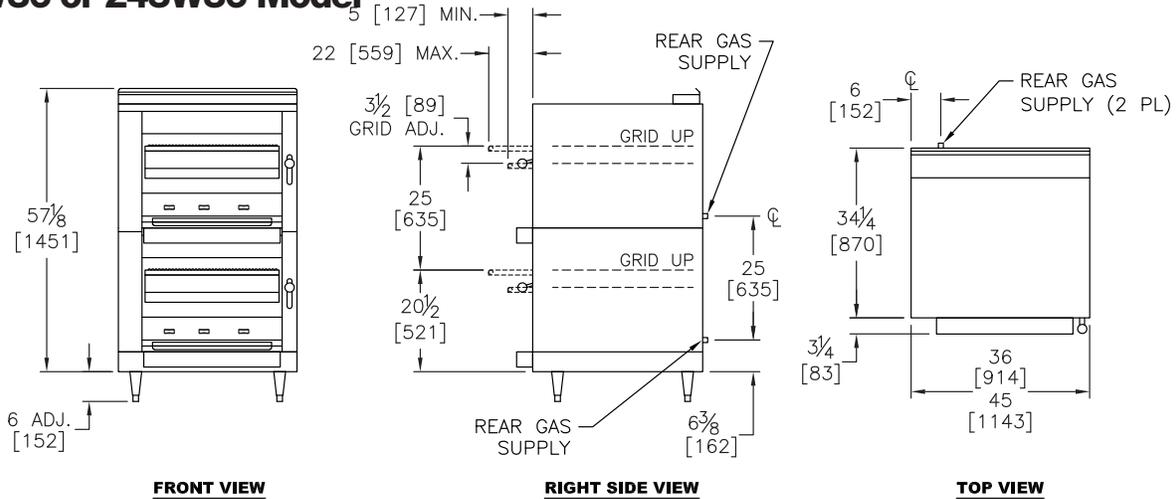
Item No. \_\_\_\_\_

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

1. 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.
2. 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."
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): 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.
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	6" (152mm)	0"
Left & Right Side	6" (152mm)	0"
<b>With 6" (152 mm) legs, suitable for use on combustible floor.</b>		

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



## THE MONTAGUE COMPANY

1830 Stearman Avenue, Hayward, CA 94545

800 345-1830 • Fax: 510 785-3342

www.montaguecompany.com

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



HDB-16 [Rev. 1/13]