



LEGEND™ Heavy-Duty Gas Infrared Salamander Broilers

Item No. _____

Project _____

Quantity _____

SB36 Series



Model SB36-C Shown

SHORT/BID SPECIFICATION

Salamander Broiler shall be a Montague *Legend* Heavy-Duty Model:

SB36 __ [Specify Mounting]:

...a gas-fired, infrared broiler with 32,000 BTU/hr top-mounted ceramic burner

...mounted above a counter-balanced, height adjustable, chrome-plated steel cooking grid that is drawer-mounted for easy pull-out access, with a full width grease deflector and large capacity left-front-mounted grease container; plus all the features listed and options/accessories checked:

- HB** — with High Back for mounting on a 136, V136 or 36 Series Legend Range
- C** — for (non-combustible) countertop mounting without legs
- W** — for wall-mounting with the brackets provided

SB36 MODELS — RAPID-START BURNER FEATURES:

- 32,000 BTU/hr ceramic tile burner
- Top-mounted ceramic burner ensures uniform infrared heating
- Full flow ON/OFF operation
- Standing pilot for automatic ignition

MODEL GUIDE

✓	Model No.	Mounting Option	Power BTU/hr* (kW)	Temperature Control
	SB36-HB	Range/High-Back	32,000 (9.4)	Full-On/Off
	SB36-C	Counter Model	32,000 (9.4)	Full-On/Off
	SB36-W	Wall Mount/Brackets	32,000 (9.4)	Full-On/Off

ROLL-OUT BROILER/GRID FEATURES [ALL MODELS]:

- One piece nickel-plated steel cooking grid: 26-3/4" wide x 13-1/8" deep (679 x 333mm)
- 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
- Full-width horizontal grab-bar handle

STANDARD CONSTRUCTION FEATURES:

- Stainless steel front, sides, top and bottom with remaining exterior black
- Broiler interior high temperature aluminized steel
- Full width grease deflector under rollout grid
- Large, removable full-width grease drawer
- 1" (25mm) high broiler flue riser
- 1/2" NPT gas connection at upper-right rear

AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8



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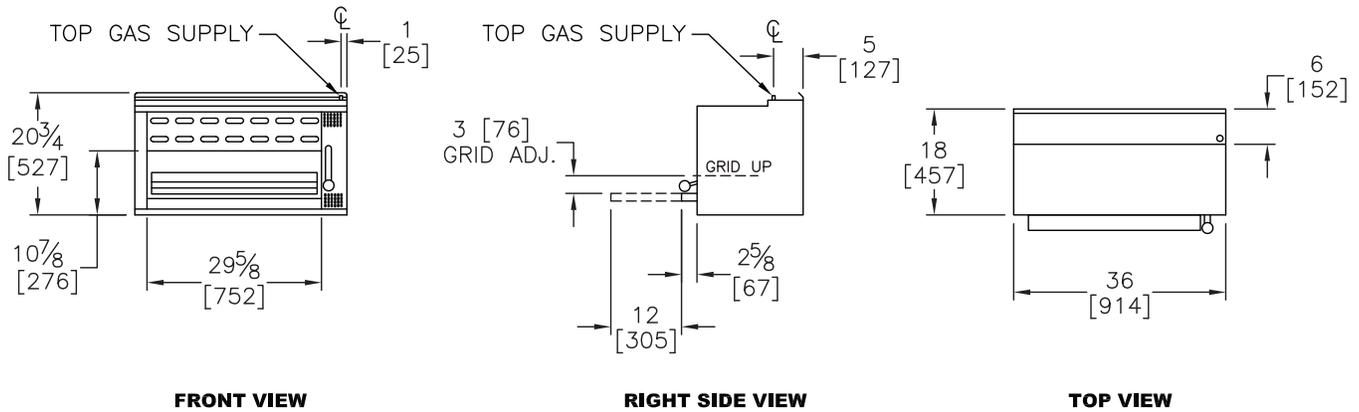
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Dimensions in brackets are millimeters



OPTIONS GUIDE:

Finish:

- Stainless steel back panel [Except wall-mounted models]
- Stainless steel bottom

General:

- Interconnect option available with high back

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): 1/2" NPT (13mm) at upper right. A 1/2" NPT (13mm) 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"
For use in non-combustible locations ONLY	

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane
Manifold Pressure:		6.0" WC	10.0" WC
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)
SB36 [All]	1	32,000 (9.4)	32,000 (9.4)

*Total, broiler & oven burners

Model/Mounting	Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
SB36-HB	240 lbs (109 kg)	85	32/.9
SB36-C	177 lbs (80 kg)	85	13/.4
SB36-W	185 lbs (85 kg)	85	13/.4



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



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