



LEGEND™ Heavy-Duty 36" (914mm) Stainless Steel Work Top

Item No. _____

Project _____

Quantity _____

136S, V136S, 36S, M36S



Model 136S shown

SHORT/BID SPECIFICATION

Unit shall be a Montague **Legend** Stainless Steel Work Top Model [Specify one]:

- 136S**, with front vented 40,000 BTU/hr standard oven with counterweighted door, porcelainized steel interior, four-position rack guides and one wire pan rack standard;
- V136S**, with indirect-fired 40,000 BTU/hr convection oven with counterweighted door, porcelainized steel interior, five-position rack guides and three wire pan racks standard;
- 36S**, with open front cabinet base with two shelves;
- M36S**, with 28" (711mm) high modular stand with stainless steel tubular legs;

...a 36" (914 mm) wide heavy duty range match unit with stainless steel work top and stainless steel front and exterior bottom, black painted sides and back, or stainless steel modular stand, 4" (102 mm) high flue riser; plus all the features listed and options/accessories checked:

WORK TOP FEATURES:

- One 36" wide x 31" deep (914 x 787mm) work top:
- Heavy-duty one-piece stainless steel work top

STANDARD (136S MODEL) OVEN FEATURES:

- 26-5/8" wide x 28-1/4" deep x 15" high (676 x 718 x 381mm) cooking compartment

MODEL GUIDE			
✓	Model No.	Base Style/Type	Top
	136S	Standard Oven	Stainless Steel Work Top
	V136S	Convection Oven	Stainless Steel Work Top
	36S	Cabinet Base	Stainless Steel Work Top
	M36S	Modular Stand	Stainless Steel Work Top

- Accepts 18" x 26" (457 x 660mm) pans sideways or lengthwise
- Front venting oven design for more even cooking
- Heavy duty counterweighted oven door — no springs!
- Four-position adjustable nickel-plated rack guides, with one rack standard
- Interior panels and door porcelain lined for long life & easy cleaning
- Low-to-500°F (260°C) thermostat mounted in insulated cool zone
- 40,000 BTU/hr cast iron burner with automatic ignition safety pilot
- 1-1/4" NPT front gas manifold with 1/2 union on each end

CONVECTION (V136S MODEL) OVEN FEATURES:

- 26-5/8" wide x 22-1/4" deep x 15" high (676 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 guides, 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
- 40,000 BTU/hr cast iron burner with automatic ignition safety pilot
- 1-1/4" NPT front gas manifold with 1/2 union on each end
- 6' (1829mm) cord with 3-prong plug (grounding NEMA 5-15P)

CABINET BASE (36S) CONSTRUCTION FEATURES:

- Satin finish stainless steel front
- Heavy one-piece stainless steel work top
- Other surfaces painted black with electrolytic zinc undercoating
- Stainless steel 4" (102mm) rear flue riser standard
- 6" (152mm) stainless steel legs with adjustable bullet feet
- 28" (711mm) stainless steel tubular legs standard with M36-16 Model
- 1-1/4" NPT front gas manifold with 1/2 union on each end

MODULAR STAND (M36S) CONSTRUCTION FEATURES:

- Satin finish stainless steel front and exterior bottom
- Heavy one-piece stainless steel work top
- Other surfaces painted black with electrolytic zinc undercoating
- Stainless steel 4" (102mm) rear flue riser standard
- 6" (152mm) stainless steel legs with adjustable bullet feet
- 1-1/4" NPT front gas manifold with 1/2 union on each end

STANDARD WARRANTY:

- One Year, Parts & Labor
- Lifetime Warranty on Oven Door

AGENCY APPROVALS:

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



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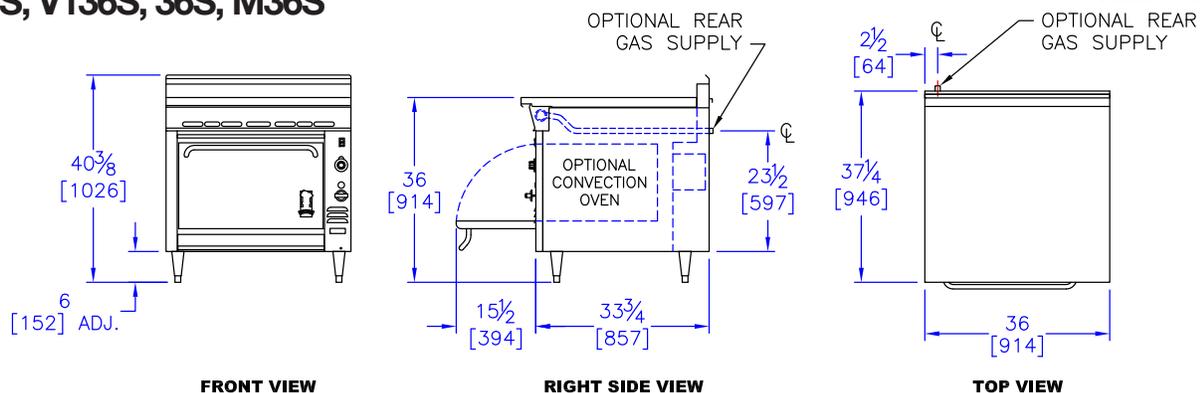
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Dimensions in brackets are millimeters



OPTIONS GUIDE:

Finish:

- Stainless steel left side panel
- Stainless steel right side panel
- Stainless steel back panel

Special Finish: [Consult Factory]

Back Panels/Shelves:

- 18" (457mm) high back
- Single high shelf
- Double high shelf
- 6" (152mm) wide stainless steel plate shelf
- 8" (203mm) wide stainless steel plate shelf
- Cabinet Base Door

Manifolds: [Left rear with pressure regulator]:

- 1" NPT
- Manifold Cap: left side right side

Stainless Manifold Cover: left side right side only)

Electrical (V136):

- 120 V, 1-phase, 60 Hz, 3.4 A (standard, with 6' (1.8m) NEMA 5-15P power cord)
- 208-240 V, 1-phase, 60 Hz, 1.7 A
- 230 V, 1-phase, 50 Hz, 3.9 A

General:

- Casters — set of four 5" (127mm) casters
- Flanged feet with holes

Flex Connector Kit [1"]: NPT

- 3' (914mm) 4' (1219mm)

Curb mounting:

Security Options/Prison Package
[Consult Factory]

Controls: [see Heavy Duty option page HDS-48]

- Electronic oven control (V136 & 136 ovens)

Oven:

- Cast iron oven bottom [136S Model only]
- Extra oven racks: ____ ea.
- 650°F (343°C) finishing oven with cast iron oven bottom—includes cast iron oven bottom option [see Heavy Duty option page HDS-48]

International Approvals:

- CE - Conformance Européenne - 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. Ovens & ranges must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; CAN/CGA-B149.1 Natural Gas and Propane Installation Code 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 No. 96, Standard for Ventilation Control 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 2,000 ft (610m).
5. GAS INLET SIZE (All Models): 1-1/4 NPT 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 6" (152mm) legs	Suitable for installation on combustible floors	
*V136 models require 2" (51mm) for motor clearance at rear		
Curb installation requires a minimum toe space depth of 2" (51mm). Consult factory for details on installing convection oven range bases on curbs.		

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	<input type="checkbox"/> FFV	Electrical	Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
Manifold Pressure:		6.0" WC	10.0" WC	Natural/Propane	120V			
Models:	Burners	BTU/hr (kW)	BTU/hr (kW)	BTU/hr* (kW)	Amperage			
136S	1	40,000 (11.8)	40,000 (11.8)	40,000 (11.8)	---	403 lbs (183 kg)	85	32/.9
V136S	1	40,000 (11.8)	40,000 (11.8)	40,000 (11.8)	3.4	478 lbs (217 kg)	85	32/.9
36S	0	n/a	n/a	n/a	---	478 lbs (217 kg)	85	32/.9
M36S	0	n/a	n/a	n/a	---	478 lbs (217 kg)	85	32/.9

Entry Clearance: 30" (762mm) uncrated, with legs removed [All Models]

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



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