



LEGEND™ Heavy-Duty Gas Steakhouse Infrared Broiler With Top Sear Plate

Item No. _____

Project _____

Quantity _____



Model C45SHB shown
with optional stainless steel sides and casters

SHORT/BID SPECIFICATION

Broiler shall be a Montague **Legend** Heavy-Duty, **Steakhouse** Broiler with Top Sear Plate [Specify Model]

- C36SHB 36" (914 mm) Wide
- C45SHB 45" (1143 mm) Wide

...a gas-fired, infrared heated unit with 42,000 BTU/hr cast iron burners with individual controls, heating ceramic radiants mounted below a 1/2" (13 mm) polished steel searing plate with 4" (102 mm) rear and side splash and 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 front-mounted grease container; enclosed in an insulated cabinet with stainless steel front and mounted on 25" (635 mm) high stainless steel modular stand with bottom shelf; plus all the features listed and options/accessories checked:

TOP SEAR-PLATE FEATURES:

- 1/2" (13 mm) thick polished steel searing plate
- 4" (102 mm) high sides and rear splash
- 2-7/8" (73 mm) wide left-side grease trough
- Left-front mounted removable grease container, 4-3/4 quart capacity

BURNER/RADIANT SYSTEM FEATURES:

- 42,000 BTU/hr cast iron burners
- Ceramic radiants for uniform infrared heating
- Individual burner controls
- Standing pilot for automatic ignition

C36SHB or C45SHB Model

MODEL GUIDE

✓	Model No.	Overall Width	Grids	Cooking Area	
				Broiler	Griddle
	C36SHB	36" (914 mm)	2	27" x 27" (686 x 686 mm)	33" x 28" (838 x 711 mm)
	C45SHB	45" (1143 mm)	3	35" x 27" (889 x 686 mm)	42" x 28" (1067 x 711 mm)

ROLL-OUT GRID FEATURES:

- Chrome plated steel grid sections: two on C36 & three on C45
- Counter-balanced grid assembly for easy height adjustment
- Infinite grid height adjustment from 2" to 5" (51 to 127 mm)
- Positive locking lift handle with cool ball-style grip
- Quiet, ball bearing mounted roll-out grid assembly
- Shielded horizontal grab-bar handle

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front
- Broiler interior high-temp aluminized finish
- Other surfaces painted black with electrolytic zinc undercoating
- Full width grease deflector under rollout grid
- Extra-large capacity removable grease drawer [for broiler]
- 3/4" NPT rear gas manifold connection
- Stainless steel stand with 4" (102 mm) base and 21" (533 mm) tubular legs
- Height-adjustable bullet feet
- Stainless steel bottom shelf

AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- Australian Gas Association Certification Number 7466
- CE Approved EN 203-1



HDB-12 [Rev. 8/11]

LEGEND™ Heavy-Duty Gas Steakhouse Infrared Broiler with Top Sear Plate

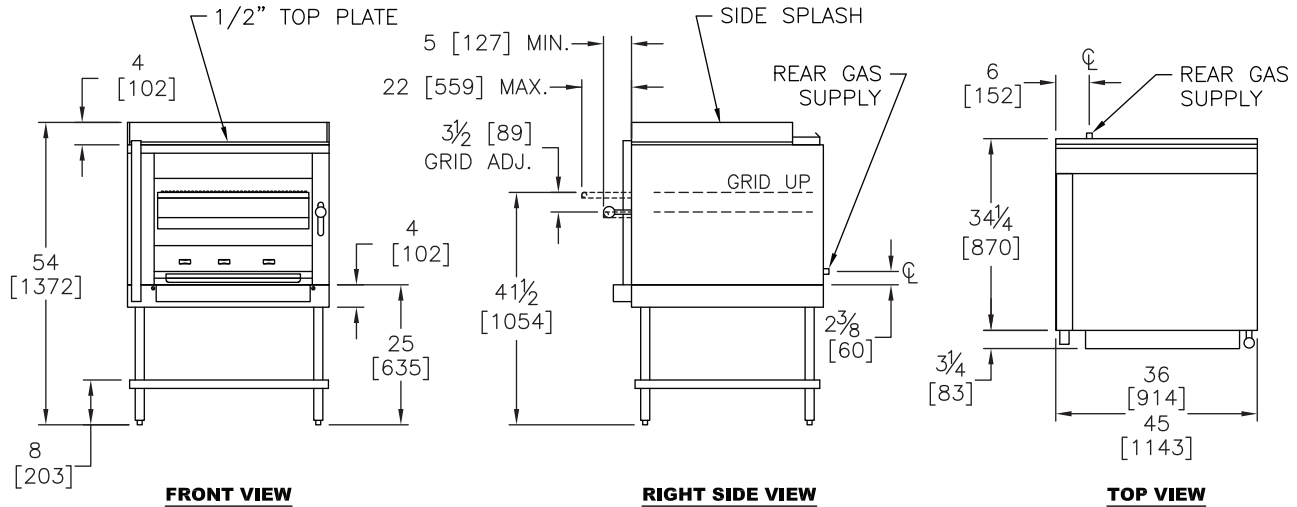
Item No. _____

Project _____

Quantity _____

C36SHB or C45SHB Model

Dimensions in brackets are millimeters



OPTIONS GUIDE:

Finish:

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

General:

- Casters — set of four 5" (127 mm) casters
- Flex Connector Kit [3/4"] or [1"] NPT:
 - 3' (914 mm) long
 - 4' (1219 mm) long

Searing Plate:

- Side Mounted grease containers holds 2 quarts

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 (610 m).
5. GAS INLET SIZE (All Models): 3/4" NPT left-rear inlet. A 3/4" NPT gas pressure regulator is 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" (152 mm)	0"
Left & Right Side	6" (152 mm)	0"
With 21" (533 mm) legs, suitable for use on combustible floor.		

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
Manifold Pressure:		6.0" WC	10.0" WC			
Models:	Burners	BTU/hr (kW)	BTU/hr (kW)			
C36SHB	2	84,000 (24.6)	84,000 (24.6)	483 lbs (219 kg)	85	35/1
C45SHB	3	126,000 (36.9)	126,000 (36.9)	638 lbs (289 kg)	85	47/1.3
*Total, all burners						
Uncrated entry clearance: 33-1/2" (851 mm)						



THE MONTAGUE COMPANY
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 www.montaguecompany.com

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



HDB-12 [Rev. 8/11]



LEGEND™ Heavy-Duty Gas Steakhouse Infrared Broiler with Plancha Top

Item No. _____

Project _____

Quantity _____



Model EC45SHBPL shown
with optional stainless steel sides

SHORT/BID SPECIFICATION

Broiler shall be a Montague **Legend** Heavy-Duty, **Steakhouse** Broiler with Plancha Top [Specify Model]

- C36SHBPL 36" (914 mm) Wide
- C45SHBPL 45" (1143 mm) Wide

...a gas-fired, infrared heated unit with 42,000 BTU/hr cast iron burners with individual controls, heating ceramic radiants mounted below a Spanish-style plancha with raised 1/2" (13mm) thick precision-ground cook surface, 3-sided perimeter grease trough with drop to grease receptacle. The broiler has 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 front-mounted grease container; enclosed in an insulated cabinet with stainless steel front and mounted on 25" (635 mm) high stainless steel modular stand with bottom shelf; plus all the features listed and options/accessories checked:

PLANCHA TOP FEATURES:

- 1/2" (13 mm) thick raised polished steel plate
- Interior grease container
- 3-sided grease trough

BURNER/RADIANT SYSTEM FEATURES:

- 42,000 BTU/hr cast iron burners
- Ceramic radiants for uniform infrared heating
- Individual burner controls
- Standing pilot for automatic ignition

C36SHBPL or C45SHBPL Model

MODEL GUIDE					
✓	Model No.	Overall Width	Grids	Cooking Area	
				Broiler	Griddle
	C36SHBPL	36" (914 mm)	2	27" x 27" (686 x 686 mm)	33" x 28" (838 x 711 mm)
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ROLL-OUT GRID FEATURES:

- Chrome plated steel grid sections: two on C36 & three on C45
- Counter-balanced grid assembly for easy height adjustment
- Infinite grid height adjustment from 2" to 5" (51 to 127 mm)
- Positive locking lift handle with cool ball-style grip
- Quiet, ball bearing mounted roll-out grid assembly
- Shielded horizontal grab-bar handle

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front
- Broiler interior high-temp aluminized finish
- Other surfaces painted black with electrolytic zinc undercoating
- Full width grease deflector under rollout grid
- Extra-large capacity removable grease drawer [for broiler]
- 3/4" NPT rear gas manifold connection
- Stainless steel stand with 4" (102 mm) base and 21" (533 mm) tubular legs
- Height-adjustable bullet feet
- Stainless steel bottom shelf

AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- Australian Gas Association Certificate Number 7466
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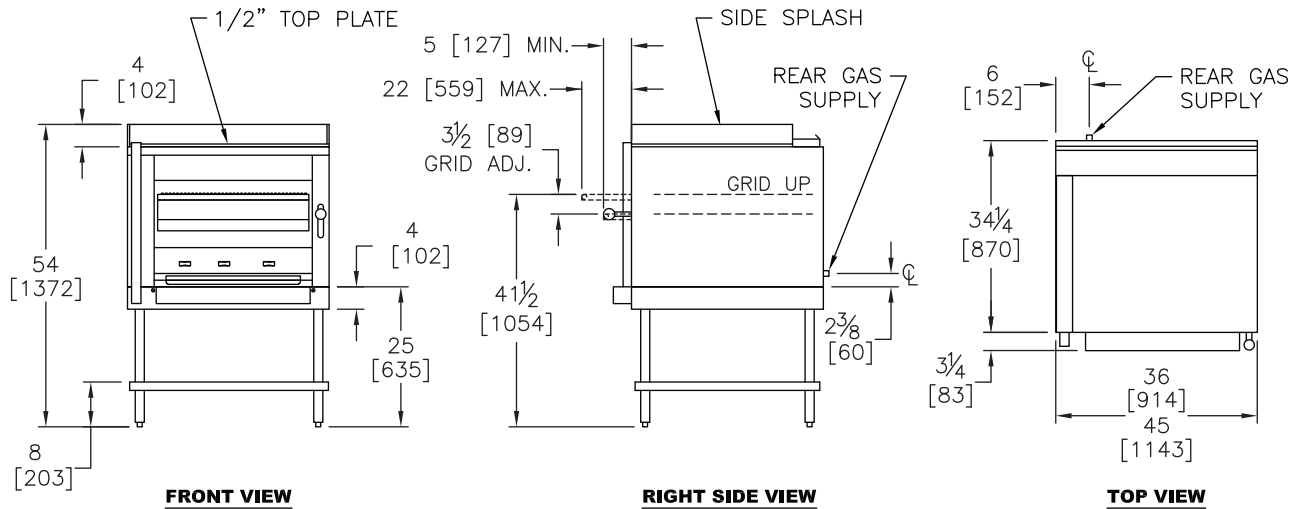
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C36SHBPL or C45SHBPL Model

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OPTIONS GUIDE:

Finish:

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- Stainless steel back panel

General:

- Casters — set of four 5" (127 mm) casters
- Flex Connector Kit [3/4"] or [1"] NPT:
 - 3' (914 mm) long
 - 4' (1219 mm) long

Plancha Plate:

- 3/4" (19 mm) thick Plancha plate

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

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