



LEGEND™ Heavy-Duty Gas Underfired Broilers — Ceramic Free-Standing Cabinet Base

Item No. _____

Project _____

Quantity _____

UFS-C Series



Model UFS-36C shown, with optional lower warming-finishing rack

SHORT/BID SPECIFICATION

Broiler shall be a Montague Legend Heavy-Duty Free-Standing Cabinet Base Model:

UFS- ____ C [Specify width]

...a gas-fired unit with efficient 45,000 BTU/hr cast iron 'H' burners with individual controls, ceramic briquettes, and full width debris screen under burners; two-position, reversible cast-iron ULTRA-FLOW top grates with both flat (wide) and narrow sides with ribbed grease troughs; three-position rear grate with lift mechanism; a full width front grease trough and large capacity grease container located in cool zone; 4-1/2" (114mm) front/plate rail, 5-9/16" (141mm) high side and rear grease splash, mounted on a stainless steel cabinet base with 6" (152mm) legs as standard; plus all the features listed and options/accessories checked:

BURNER/CERAMIC BED FEATURES:

- 45,000 BTU/hr cast iron 'H' burners
- Stainless steel drip shields;
- Individual manual gas valves for zoned heat control
- Standing pilot for automatic ignition.
- Quick heat absorbing ceramic briquettes reduces flare-ups
- Full width debris screen under burners and above;
- Full width removable trip tray.

TOP-GRATE FEATURES:

- Reversible ULTRA-FLOW cast iron grate sections
- Ribbed side for narrow marking, with side grease troughs
- Flat side for broiling fish and wide marking
- 1" (25mm) ribbed grate spacing for consistent grilling results
- Three-position grid frame for adjustment from flat to 3" (76mm) raised-rear
- Three position easy-lift grate mechanism
- Sloped grates and side grate grease troughs to reduce flare-ups

MODEL GUIDE

✓ Model No.	Overall Width	Grates	Cooking Area
UFS-24C	24" (610mm)	3	18" x 24" (457 x 610mm)
UFS-30C	30" (762mm)	4	24" x 24" (610 x 610mm)
UFS-36C	36" (914mm)	5	30" x 24" (762 x 610mm)
UFS-48C	48" (1219mm)	6	36" x 24" (914 x 610mm)
UFS-60C	60" (1524mm)	8	48" x 24" (1219 x 610mm)
UFS-72C	72" (1829mm)	10	60" x 24" (1524 x 610mm)

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front & top trim with 4-1/2" (114mm) deep front rail
- 5-9/16" (141mm) high stainless steel side and rear splash
- Open cabinet base with 6" (152mm) adjustable stainless steel legs
- Other surfaces painted black with electrolytic zinc undercoating
- Full width front grease trough for easy transfer
- Removable large capacity grease container.
- 3/4" NPT rear gas manifold connection

AGENCY APPROVALS

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



HDB-5 [Rev.2/17]

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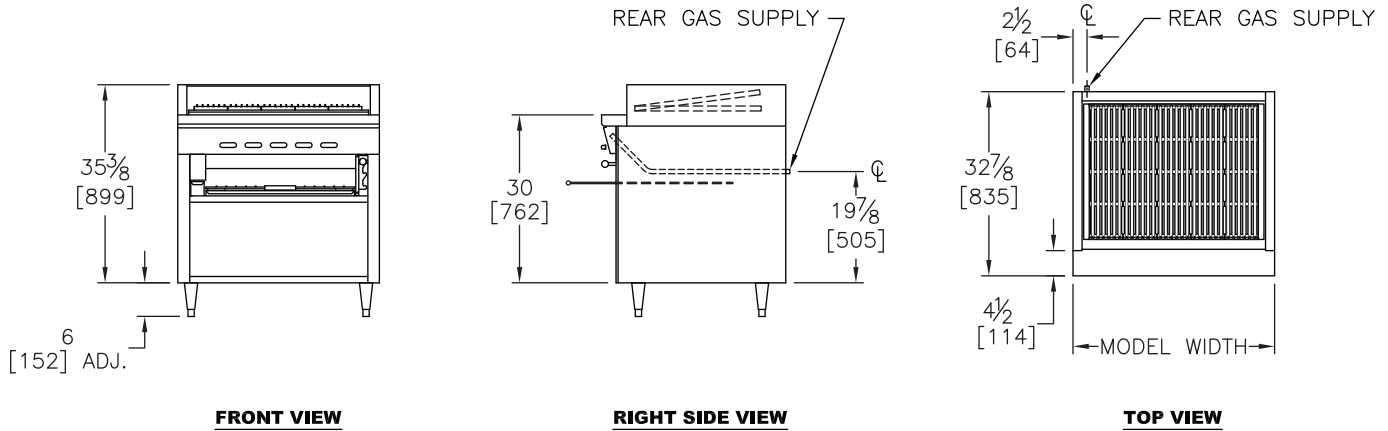
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Dimensions in brackets are millimeters



OPTIONS GUIDE:

General:

- Casters — set of four/six 5" (127mm) casters
- Flex Connector Kit [3/4"] or [1"] NPT:
 - 3' (914mm) long 4' (1219mm) long
- Curb Mounting
- Lower Warming Rack
- Removable splash guard, stainless steel

Grates, Radiants,

Plate Shelves:

- Seafood grates, cast iron
- Round rod grates — 6" (152mm) sections:
 - Hard chrome Cold rolled steel
- Scraper/cleaner for round rod grates

Finish/Cabinet Upgrades:

- Stainless steel left side panel
- Stainless steel right side panel
- Stainless steel back panel
- Add stainless steel cabinet bottom shelf
- Stainless steel cabinet base doors
- Stainless steel grease container

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 Z22 3.1; 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 Standard 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 2000 feet (610m).
5. GAS INLET SIZE (All Models): 3/4" NPT left rear inlet provided. 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	Noncombustible Construction
From Back Wall	0"
Left & Right Side	0"
For use in noncombustible locations only.	

Models:	Specify Type of Gas:	Manifold Pressure:		Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
		6.0" WC	10.0" WC			
Burners		BTU/hr (kW)	BTU/hr (kW)			
UFS-24C	<input type="checkbox"/> Natural	90,000 (26.4)	90,000 (26.4)	402 lbs (182 kg)	85	21/.6
UFS-30C	<input type="checkbox"/> Propane	90,000 (26.4)	90,000 (26.4)	442 lbs (200 kg)	85	32/.9
UFS-36C		135,000 (39.6)	135,000 (39.6)	482 lbs (218 kg)	85	32/.9
UFS-48C		180,000 (52.7)	180,000 (52.7)	804 lbs (364 kg)	85	46/1.3
UFS-60C		180,000 (52.7)	180,000 (52.7)	884 lbs (400 kg)	85	65/1.8
UFS-72C		270,000 (79.1)	270,000 (79.1)	964 lbs (437 kg)	85	65/1.8



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



HDB-5 [Rev. 2/17]