



# LEGEND™

## Heavy-Duty Remote

## Glycol Ice and Heat Sauté Station

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_



Model C48-5F/RB48-SCSC shown

### SHORT/BID SPECIFICATION

Sauté Station shall be a Glycol Ice and Heat Model:

Specify width: 36" (914mm), 48" (1219mm), 60" (1524mm), 72" (1829mm)\* (72" available w/ 404 refrigerant only)

[Specify: **R** = Remote Refrigeration (condensing unit by others)]

...heavy-duty saute station, 304 Stainless steel front, sides, top, bottom and back, with a glycol cooled system raised rail, 304 S/S wrapped refrigeration lines immersed in glycol reservoir cooling for efficient proximity cooling and temperature transfer; accommodates 1/3 pan or 1/6 pans with heavy duty cast iron precision-ground open top grates, over 30,000 BTU/hr lift of star burners; provided with individual burner controls and automatic standing pilots; over enhanced reinforced refrigerated base, insulated with calcined based substrate, 304 Stainless steel drawers with full extension ventilated drawer system, Stainless steel insulated back liner, 2 Digital Thermometers, Turbo Coil powered Evaporator coil, with 2" (51mm) thick, foamed in place, high density environmentally friendly, Non GWP, Non ODP, Kyoto Protocol compliant, polyurethane foam and 6" (152mm) high stainless steel height adjustable legs standard:

### REFRIGERATION PACKAGE FEATURES:

- No condensing unit (by others)
- Evaporator coil powered by Turbo Coil with T-state
- Solenoid + expansion valve
- Pre-piped + pre-wired
- Refrigeration, drain line and electric connection will be stubbed out as specified:  LE left-end,  RE right-end,  BL back-left,  BR back-right

Model Number	Unit Width Inches (mm)	Drawers: Width & No.			Base Pans	Rail Pans	Burners
		14-3/8" (356mm)	22-3/8" (568mm)	27-1/4" (692mm)			
C36-5F/RB36-RRR	36" (914)			2	2	4	3
C48-5F/RB48-RRR	48" (1219)	2	2		6	6	4
C60-5F/RB60-RRR	60" (1524)		2	2	8	7	5
C72-5F/RB72-RRR	72" (1829)			4	8	9	6

### TOP RANGE FEATURES:

- 12" wide x 15-3/8" deep (305 x 391mm) open burner tops:
- Heavily ribbed cast iron, surface-ground top grates
- 304 S/S wrapped refrigeration lines immersed in glycol reservoir
- Large diameter 30,000 BTU/hr lift off star burners with raised ports
- 304 stainless automatic standing pilots
- 304 Stainless steel drip pan positioned under open burners
- 304 stainless steel burner box bottom, burner supports and drip shields

### RAISED RAIL FEATURES:

- 304 S/S wrapped refrigeration lines immersed in glycol reservoir cooling for efficient proximity cooling and temperature transfer
- Accommodates 1/3 pans or 1/6 pans
- 304 Stainless steel construction Insulated lid

### HEAVY-DUTY DRAWER SYSTEM FEATURES:

- Full extension, 250 lbs (113kg) individual drawer weight capacity
- Heavy 14-gauge stainless steel track system
- Tandem 2" (51mm) diameter stainless steel wheels
- Recessed drawer handles
- Self closing drawers are easily removed for cleaning
- Removable magnetic drawer gasket

### STANDARD BASE CONSTRUCTION:

- Low profile for ergonomic countertop equipment work height
- All welded construction
- 304 Stainless Steel front, top, sides, back and bottom
- Reinforced top to support heavy duty counter top equipment
- 2 digital thermometers
- Interior liner is stainless steel with 1/4" (6mm) radius corners
- Top insulated with calcined based substrate
- 2" (51mm) thick Environmentally friendly, Non Ozone Depletion Potential, Non Global Warming Potential, high density polyurethane foam insulation
- 6" (152mm) height-adjustable stainless steel legs standard

### AGENCY APPROVALS

- UL Classified EPH
- UL Listed
- ETL



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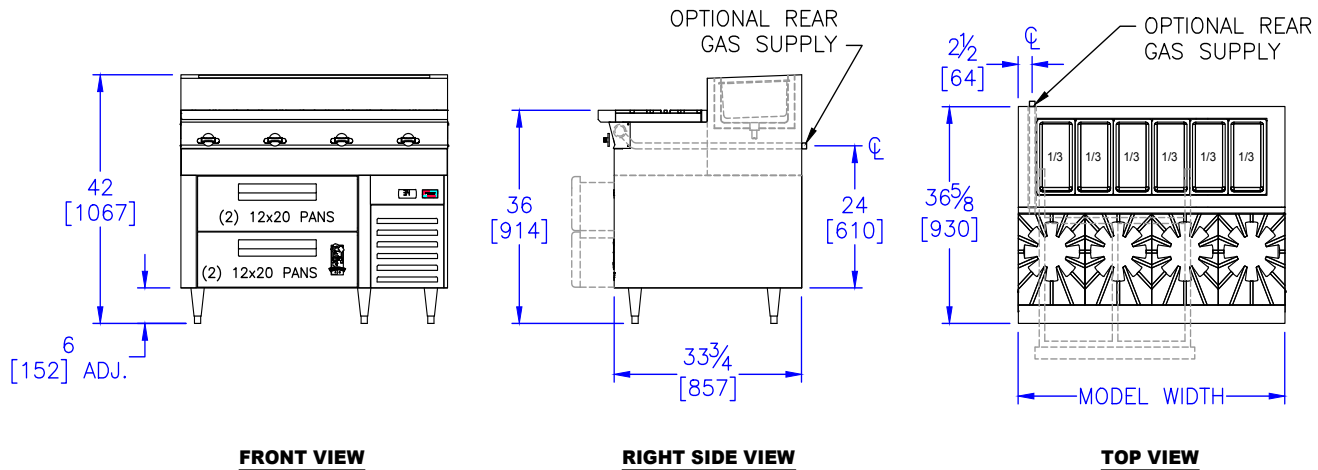
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Dimensions in brackets are millimeters



## OPTIONS GUIDE:

6" (152mm) diameter casters [4-8 depending on width]

### Custom Options (Consult Factory):

- Custom sizes & configurations
- Fixed gaskets
- Drawer padlock

specify refrigerant

## INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Ovens & ranges 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, "Vapor Removal from Cooking Equipment."
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Specify installation elevation: \_\_\_\_\_ if above 2,000 ft (610m).
- GAS INLET SIZE (All Models): 3/4" (19mm) 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.
- 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 Clearance	Combustible Construction
From Back Wall	2" (51mm)
Right Side - Models	15" (381mm)

Remote		Electrical Requirements						Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
Model:	Width Inches (mm)	Voltage	Phase	Amps	Burners	BTU's	Refrigeration BTU's			
C36-5F/RB36-RRR	36" (914)	115	1	1.6	3	90,000	3200	470 lbs (213 kg)	85	13/.4
C48-5F/RB48-RRR	48" (1219)	115	1	2.2	4	120,000	4500	560 lbs (254 kg)	85	18/.5
C60-5F/RB60-RRR	60" (1524)	115	1	2.5	5	150,000	5900	650 lbs (295 kg)	85	23/.7
C72-5F/RB72-RRR	72" (1829)	115	1	2.5	6	180,000	6700	740 lbs (336 kg)	85	27/.8

\*HP = Motor Horsepower

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



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