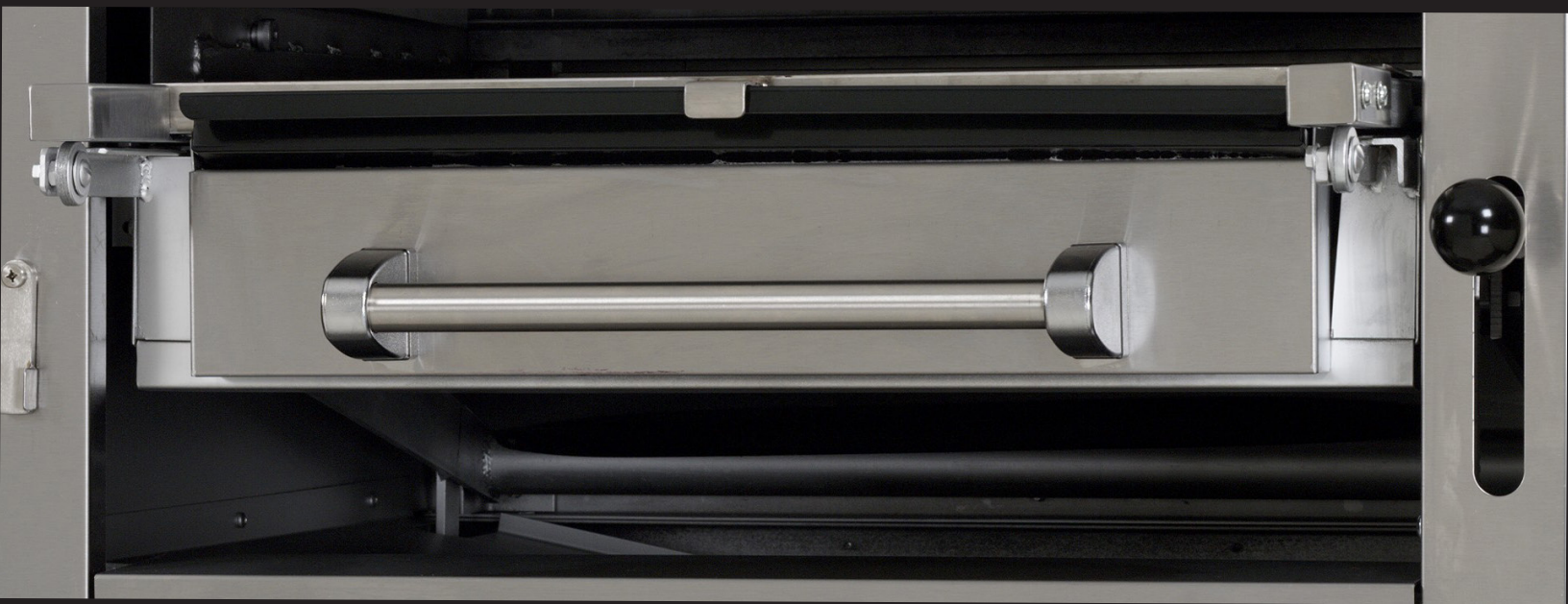


# MONTAGUE

## — LEGEND® BROILERS —





# LEGEND<sup>®</sup> OVERFIRED BROILERS

Uncompromising quality. Unmatched versatility. Unmistakably Montague.



**Optional 1/2" Sear Plate or 3/4" Plancha**  
Seals in juices before broiling so that steaks are consistently superior.

## **Independent Burner Controls**

Allow for easy adjustment of temperature. 36" models feature two burners; 45" models feature three burners for concentrated fire power.

## **Minimal Cost of Ownership**

42,000 BTU cast iron burners, ceramic tiles and drawer bearings all easily replaced.

## **Deep, No-Spill Grease Troughs**

Large 4.5 quart capacity grease container helps keep your kitchen (and your kitchen staff) much cleaner.

## **Removable Grids**

Chrome plated cooking grids are removable for easy cleaning.

## **Independent Sear Plate Grease Container**

Easily removable, 1.5 quart capacity.

## **Infinite Adjustment**

Enables the cooking of any type, cut or thickness of meat to perfection.

## **Adjustable Broiler Drawer**

Counter balanced grid assembly and positive locking lift mechanism with cool grip ball handle for easy adjustment of drawer.

## **True Infrared Radiant Heat**

Required for high speed broiling with perfect results every time.

## **Upward-Moving Cool Air Currents**

Pass over the meat, supporting the perfect combustion to maintain radiant temperature.





# MONTAGUE LEGEND® BROILERS



Hearst Castle has been a landmark along the beautiful California coast going on a century, and Montague has been a fixture there for nearly as long.



Montague Legend® Broilers are designed to be used in standalone installations. Or they can easily be integrated to a Montague Excalibur® or Crusader® Cooking Suite as part of a total kitchen island suite.





# LEGEND<sup>®</sup> UNDERFIRED BROILERS



## **ULTRA-FLOW Reversible Grate**

6" reversible, heavyduty cast iron grates with 1" spacing, have built in grease troughs to direct excess fat away and reduce flare-ups.

## **Large Removable Grease Container**

Easily removed and emptied during peak volume periods.

## **Wide Choice of Models**

Available with cast iron or ceramic radiants in cabinet base, range match, or counter top units.

## **Convenient Temperature Zones**

Individual controls for zoned heat allows precise heat control for cooking versatility.



## **Optional Grates**

Choice of optional round rod and seafood grates for menu flexibility.

## **Adjustable Grate Angle**

Allows for a wide range of foods. Vertically adjustable from flat to 3" (7.6cm) slope. Provides a versatile range of cooking temperatures.

## **Optional Plate Shelves**

9" and 11" plate shelves available along with cut outs for various sized pans.

## **Removable Drip Tray**

Full width, flare-up reducing removable drip tray.

## **Customized Connections**

Can be ordered with front gas manifold or independent rear connection.



# LEGEND<sup>®</sup> BROILER OPTIONS



## CM SERIES CHEESEMELTER

Gas-fired, broiler with top mounted ceramic burner for uniform infrared broiling.



## FRENCH-STYLE CHARCOAL BROILER

A traditional French-style charcoal broiler lined with refractory bricks, heavy wrought-iron cooking grates with rollers and 2 cooking positions.



## SB SERIES SALAMANDER

Quickly finish steaks, brown the tops of casseroles or melt cheese with 32,000 BTU top mounted ceramic burner.

# BROILERS AT-A-GLANCE

## OVERFIRED BROILERS

C36 - Two 42,000 BTU Cast Iron Burners

C45 - Three 42,000 BTU Cast Iron Burners

Tops

Bases	S/S Top	1/2" Sear plate	3/4" Plancha Plate	Top Warming Oven
Broiler with Modular Stand	C36	C36SHB	C36SHBPL	—
	C45	C45SHB	C45SHBPL	—
Broiler with Cabinet Base	—	—	—	36W36
	—	—	—	45W36
Double Broiler	236W36	—	—	—
	243W36	—	—	—
Heavy-Duty Standard Ovens	136C36	136C36SHB	136C36SHPL	136W36
	136C45	136C45SHB	136C45SHPL	136W45
Heavy-Duty Convection Ovens	V136C36	V136W36SHB	V136W36SHPL	V136W36
	V136C45	V136W45SHB	V136W36SHPL	V136W45
Heavy-Duty Extra Low Ovens	Option	136XC36SHB	136XC36SHPL	—
	Option	136XC45SHB	136XC45SHPL	—
Refrigerated Bases	C36/RB36-SC	C36SHB/RB36-SC	C36SHPL/RB36-SC	—
	C45/RB48-SC	C45SJB/RB48-SC	C45SHPL/RB48-SC	—

## UNDERFIRED BROILERS

Available in widths up to 72"

Radiant - 19,000 BTU Stainless Steel Burner Every 6" with Stainless Steel Radiants or Optional Cast Iron Radiants

Ceramic - 45,000 BTU Cast Iron Burners, with Ceramic Briquettes

	Counter Model	Modular Stand	Cabinet Base
Range Match Series - Ceramic	—	—	UF-[C]
Range Match Series - Radiant	UFLC-[R]	—	UF-[R]
Free Standing Models - Ceramic	UFSC-[C]	UFSC-[C]	UFS-[C]
Free Standing Models - Radiant	UFSC-[R]	UFSC-[R]	UFS-[R]

## CHEESEMELTER

24" to 72" widths

20,000 BTU or 32,000 BTU burners

High Back Mounting CM

Wall Mounting CM-HB

Available in Pass-thru Models

## SALAMANDER

36" wide

32,000 BTU burner

High Back Mounting SB36-HB

Wall Mounting SB36-W

## CHARCOAL BROILER

With Hood and Warming Shelf

30A 30" W x 36" D

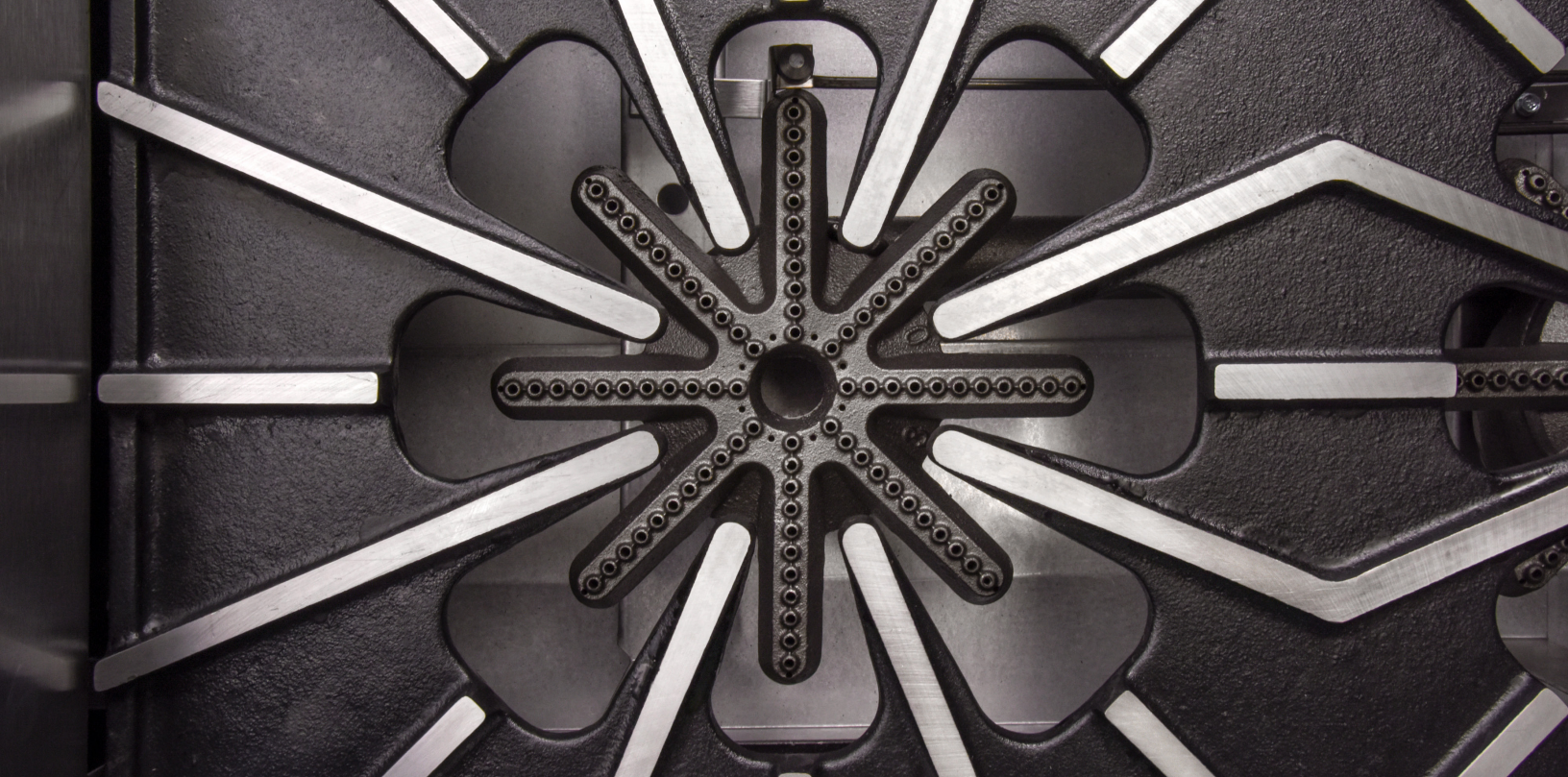
31F 30" W x 46" D

37F 35.5" W x 46" D

43F 42" W x 46" D







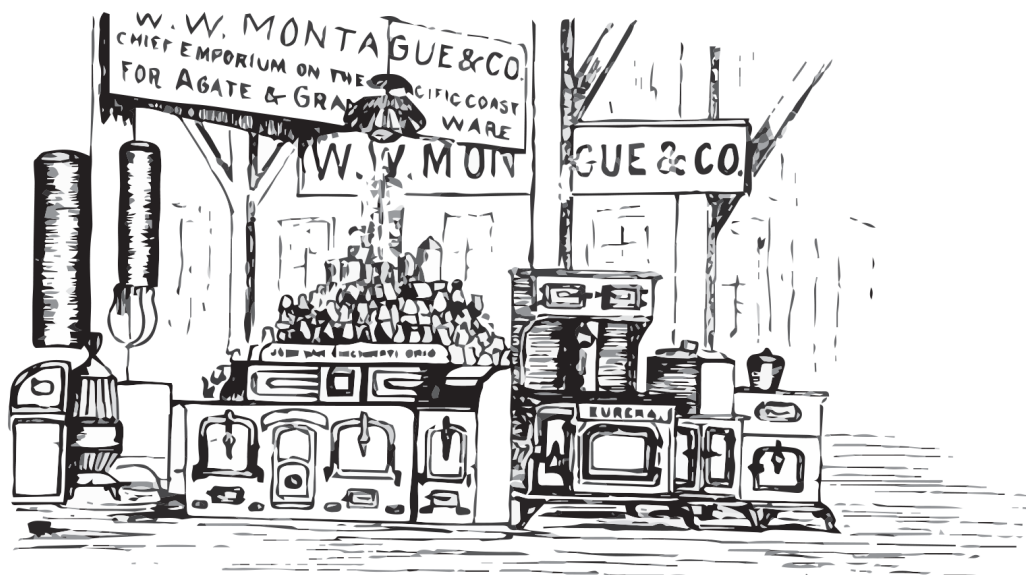
# MONTAGUE

— LEGEND<sup>®</sup> RANGES —



# LEGEND® GAS POWERED RANGE

Incomparable Quality. Exceptional Performance.



*W.W. Montague & Co. the well known stove and agate ware dealers, 110 to 114 Battery St. make a fine showing, with the celebrated Van Eureka, and Magic ranges as specialties, and a manner of kitchen utensils, artistically arranged*

There are many commercial ranges on the market. But only one worthy enough to be called a Legend®. Offering incomparable power, control, consistency and reliability combined with customization options that let you create diverse menus to satisfy clientele around the clock.

Legend® Ranges pioneered their welded 1/4" angle-iron construction built for years of reliable operation. Designed to withstand the test of time since 1857.

And only Legend® Ranges are infused with technologies that improve heat delivery, save time and increase efficiency. That includes features like easy-opening, counter-weighted oven doors.

Every model is meticulously hand-assembled, and tested at the factory for performance meriting its name, and deserving of a place in your kitchen.



# 40+ DIFFERENT RANGE TOP OPTIONS

Montague provides over 40 heavy-duty options - everything from fry tops to pasta cookers.

## Range Features Include

- More usable cooking surface 36" w x 31" d – 12% greater than the closest competitor
- Optional 42" range depth and 34" griddle plate depth – provides even MORE cooking surface
- Precision blanchard ground tops for easy sliding of pots and pans
- Available in front or rear manifold

Unitized Panel for Easy Cleaning and Sleek Streamlined Finish

Custom Guard Rails and Belly Bar Available



## French Tops

- Only manufacturer in the industry to use fire tile brick-lined flues for heat retention

## Hot Tops

- Even heat and gradient options available in 12" and 18" with independent controls

## Heavy-Duty Griddle

- Even high heat for searing and cooking
- Raised splash guard on sides and back

## No Floor Drain Required

- Legend Ranges feature advanced burner compartments to simplify cleaning and eliminate the need for messy water sumps

## Robotically-Welded Angle Iron Frame

- 1/4" angle iron provides durability
- Automated welding for dependable consistent welds



# INDUSTRY-LEADING LEGEND® BURNERS

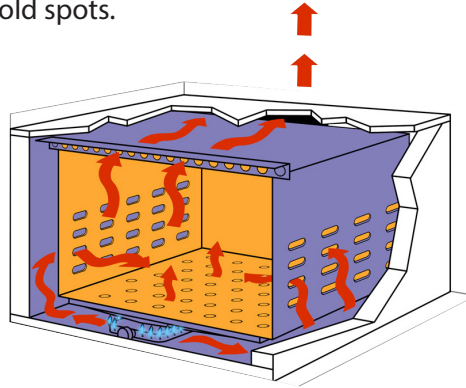
## Heavy-Duty Star Burner with Raised Ports

- Raised ports positioned directly under the cooking vessel create up to 20% increase efficiency over other open top burners
- 10/1 turndown ratio for maximum flexibility
- Cast-iron grates and burners stand up to the heat and abuse of a busy kitchen
- Blanchard Ground for a smooth uniform surface for easier sliding of large pots
- Anti-Spill/Anti-Clogging design



## Montague Exclusive Front-Vented Design Creates a More Efficient Oven

- Extended flue path creates heating efficiencies.
- Delivers consistent heat distribution
- No cold areas at oven front.
- Oven doors feature a protective heat wall to maintain even heat and prevent cold spots.
- Unique top vents and multi-opening side heat inlets.
- On competitive rear vented ovens, cold air rushes in upsetting heat distribution and creating cold spots.



*Unique top and side inlets redirect the hot air inside the oven cavity to the front of the oven and back through channels in the top.*

## Under-fired Broiler

- Adjustable 2-position cast iron top grates
- Available with radiants or ceramic briquettes
- Width sizes 18" to 72"

## Cool Zone Controls

- Located in an insulated and vented compartment
- Protects from high temperatures to prolong component life

## Refrigerated Base

- Powered by Patented Turbo-Coil Technology
- Full-extension drawers
- Provides quick and easy access to fresh foods for preparation and cooking
- Low profile chef base fully insulated and designed to support heavy counter top cooking equipment
- Full extension drawers accommodate full size pans that lift straight out of frame without tipping

## World-Renowned Oven Doors with Counter-Weight Design and

### Lifetime Warranty

- Defies abuse
- No springs to fatigue and break
- Built to drop open or kick closed
- Provides a tight seal and smooth, solid closing action.
- Lowers cost of ownership with no springs or door seals to replace or adjust.







# UNLIMITED RANGE OF POSSIBILITIES

Whatever your day demands and your mind can imagine, Montague Legend® Ranges can deliver. Select from specialty configurations including wok ranges, induction tops, stock pot stoves, griddles, mixed fuel and much more. There's a Legend option designed to satisfy your unique vision.

## Range-Match Wok Range

- Jet burners rated at 80,000 or 120,000 BTUs/hr.
- Blanching / Soup pot well option



Model 24-18

## Wok Range

- One to six wok burners, soup pot wells, or combination
- Only range with jet burners



Model CRM-2 Wok Range



Model RF40

## Heavy-Duty Fryer

- 50 lb. capacity stainless steel frypot



Model CPG-1 Pasta Cooker  
shown with optional round baskets

## Heavy-Duty Pasta Cooker

- Single or double chamber gas pasta cooker
- Corrosion proof - triple fiberglass mylar insulation

## Stock Pot Stove

- 22 3/4" height makes lifting, filling, and moving pots easier
- Perfect kitchen addition for large simmering pots



Model SP2053 Stock Pot

## Stainless Steel Work Top

- Optional stainless steel shelves, speed racks, or doors available
- Offer more work space and storage in your space



Model 24S Stainless Steel Work Top  
Shown with optional casters

# LEGEND® RANGES AT A GLANCE

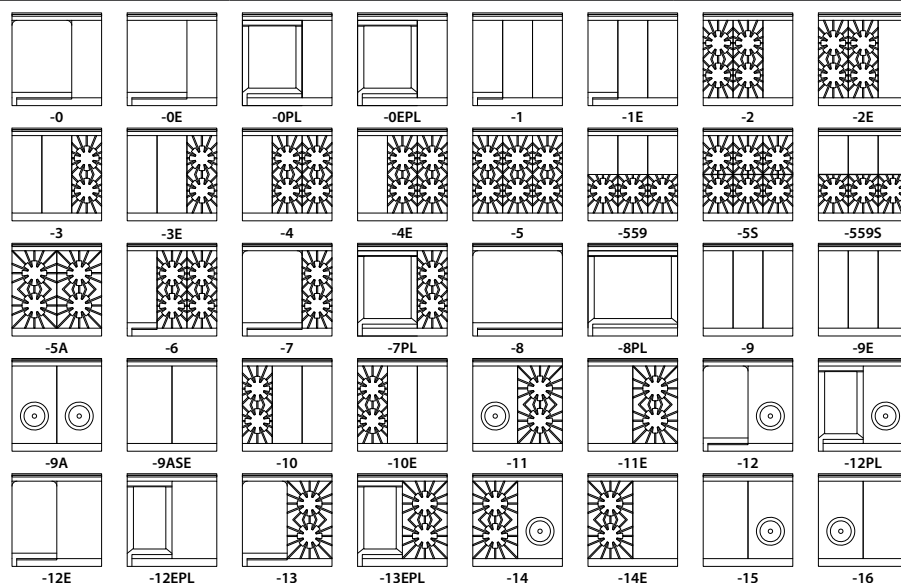
## OVEN OPTIONS

Conventional – 136	Convection – V136
Dimensions: 26.625"W x 28.0"D x 15.0"H Features: Accepts 18" x 26" pans sideways or lengthwise Front vented oven heated with a cast iron burner rated at 40,000 BTU/hr. Removable 3-position nickel-plated rack guides One nickel finish oven rack	Dimensions: 26.625"W x 22.25"D x 15.0"H Features: Muffled design convection oven heated with a cast iron burner rated at 40,000 BTU/hr Removable 5-position nickel-plated rack guides One nickel finish oven rack
Springless, counter-weighted door with lifetime warranty Satin-finished stainless-steel fronts; back, sides, bottom, and lower shelves optional Robotically-welded 1/4" angle-iron frame Cool zone controls Bases available with casters, channel bases, quick-disconnects and restraining devices	

## RANGE TOPS

Fry Tops	Ring & Cover	Open Tops
Gradient Heat Solid Tops	Step Ups	Even Heat Solid Tops
	Planchas	

Burners and range tops perfectly matched for intense heat and minimal fuel consumption



## HIGH BACK AND SHELVING OPTIONS

Single and double solid high shelves sizes from 12" to 108"	Single and double tubular high shelves sizes from 12" to 108"	Custom heights and widths available
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## LEGEND® HEAVY-DUTY RANGE LINE INCLUDES

Standard Ovens	Convection Ovens	Low Boys	Extra Low Boys
24" Wide Ovens	Add-A-Units	Modular Stands	Cabinet Bases
Chinese Ranges			





MONTAGUE  
EXCALIBUR®



# LEGENDARY COMPONENTS

## Designed and Constructed with Form and Function

Each suite is manufactured in the U.S.A. using our Legend® Series Heavy Duty Equipment. Features include robotically welded angle iron frames, 304 stainless steel construction, and counter-weighted doors with lifetime warranties. Enhanced culinary team communication, reliable energy distribution, and a captivating, front of house cooking presentation



## True Concealed Flue

This unique design funnels the flue gases away from units to ensure components do not overheat. This same design allows for a flat, seamless top surface that keeps platters or sauces warm while allowing chefs to easily pass items across the island. There are no vent panels where spillage can accumulate.



## Choice of Finishes

There are various options for finishes, architectural stainless, colored ceramic coatings, brass, copper, high polished stainless steel and more. Montague's experienced team can build the suite of your dreams that has the elegant appearance for the front of the house cooking and robustness for non-stop, back of the house menu preparation.







# CUSTOM KITCHEN.



## EXTRAORDINARY CREATIONS.

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Manufactured in the U.S.A. with Legend® Series Heavy-Duty Equipment, each Excalibur® suite is uniquely designed for your menu and operation. From front-of-the-house display cooking to the rigorous demands of back-of-the-house production, Montague's experienced design team can build a "suite of your dreams" destined to be the centerpiece of your kitchen. Choose from a selection of over 40 range top configurations along with a broad selection of equipment to create a versatile suite suited to your exact needs.

As with all our products, Montague takes extra steps to ensure our customers receive the quality and performance they expect. Before any Island suite is shipped to our customer, it is subjected to a series of tests and inspections to ensure a quality fit and premium performance. The single point connection capability and Montague exclusive **Entire-Suite ETL Design Certification** make for hassle free installation. In addition to the design and certification measures, Montague has an onsite Montague factory technician supervise every installation.

# WORK YOUR CULINARY MAGIC

**Pass Through Cheesemelter**  
Available in 24"-72"

**Heavy Duty Cast Iron Range Tops Available in Over 40 Configurations**

- Open Top
- French Top
- Plancha
- Under Fire Broiler
- Fryers, Pasta Cookers, etc.

**Seamless Top Construction**  
Welded 304 12 Gauge Stainless Steel

**Custom Belly Bar**  
Available in High Polished Stainless Steel, Brass, Copper, and other finishes

**Single Centralized Load Center**  
Provides utility connections for gas, electrical, and power

**Heated Shelves / Plate Inserts**  
Available with sliding or hinged doors





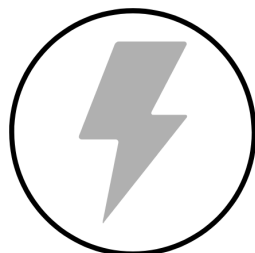


# CUSTOM COOKING.

Available in all fuel types, the Montague Island Suite is designed to give chefs ultimate flexibility. Whether powered by gas, electric, solid fuel, or a combination, this fully customizable suite is built to handle any cooking style, any cuisine, and any challenge.



**GAS**



**ELECTRIC**



**SOLID FUEL**



**Double Tubular Over Shelf**  
Available in Single, Solid and more

**True Concealed Flues**

**Standard or Convection Oven Range Bases**  
Available in 24", 30", and 36"

**All Oven Doors Seam-Welded for Durability**  
Lifetime door warranty on all oven doors

**Remote Refrigerated Base**  
Available with Self-Contained Refrigeration or Freezer Bases

# MONTAGUE ISALAND SUITE OPTIONS

## The Montague Excalibur Crusader® Island Suite

An evolution of the Excalibur® Island cooking suite, the Crusader® is designed as a single depth suite.

With easy access to both sides, Crusader allows for increased production in a smaller space. Ideal for small and uniquely shaped kitchens, the Montague Crusader provides chefs with the same efficiency and visual communication of a full-sized suite.

Crusaders feature a one-piece, 12 gauge 304 stainless steel top. Top arrangements may be utilized from both sides, with controls positioned on either side. Unique features such as pass-through ovens and side cabinets add easy access to cooking products. A side French top for additional hot top space is available.



## The Montague Excalibur® UDC "Plug-and-Play" Island Suite

The Utility Distribution System makes it easy for chefs to reposition key equipment and/or replace equipment without a major remodeling project.

The Montague UDC features a Utility Distribution System comprised of stainless steel sheet metal housings enclosing electrical conduit distribution and plumbing services. This provides gas, water and electrical connections for stand-alone appliances. Now your island suite can be effortlessly adapted to support menu changes and seasonal offerings, or instantly updated with new equipment to expand cooking options.





# MONTAGUE

— LEGEND<sup>®</sup> PIZZA OVENS —





# HEARTHBAKE<sup>®</sup> PIZZA OVEN



- \* Special modulating thermostats and 40,000 BTU burners guarantee fast recovery.
- \* Exclusive low-maintenance counter-weighted doors provide a tight seal and easy closing with a lifetime warranty.
- \* Deck oven produces high production rate with faster bake time and quick recovery
  - \* Provides consistent quality
  - \* Labor savings with less time required to turn pies







# HEARTHBAKE® PIZZA OVEN



## *Hearth Bake*®

**Labor savings** - the fully tile-lined interior creates consistent heat distribution for quicker bake times without the need to move pies

**Superior durability** - welded angle iron frame, cast iron burners, counter-balanced welded doors

**Lower total cost of ownership** - counter balanced doors, no springs to replace, easily removable burner deflector

**Menu Flexibility** - with the 8" high interior, ovens are perfect for casseroles, breads, pasta and much more

# HEARTHBAKE® OVEN FEATURES



## Counter-Balanced Oven Doors

Welded angle iron frame and fully-insulated oven door for durability. Sides and back are double-layered, top has a triple layer of insulation creating a more stable heating environment.



## Throttling-Type Thermostat

Offers a temperature range of 300°F (148°C) to 650°F (343°C), ideal for making the best pizza.



## Standard Cordierite Three-Piece Deck

For easy, smooth moving of pies and consistent hearth baking of amazing pizzas, casseroles, breads and more.



## Firebrick Lined Interior

Each unit is wrapped with 2" thick insulation creating a more stable heating environment. Oven cavity features firebrick lining (sides and top) to maintain consistent temperature.

## Removable Cast Iron Burners

Rated at 40,000 BTUs/hr to heat the deck evenly, fully saturating the oven and brick lining.

## Built In Crumb Deflector

Designed to deflect crumbs falling through door openings, prevents crumbs from accumulating in burner box and keeps burner components free from debris.

## Fully-Welded Stainless Steel Doors

Doors come with a Lifetime warranty. Reduce maintenance and provide a tight seal to eliminate heat leakage.

## Controls in Cool Zone

Provides a longer component life.





# HEARTHBAKE<sup>®</sup> OVEN OPTIONS



**Firebrick Hearth Deck:** Provides superior heat retention for consistent baking results.

**Down Draft Diverter:** Available in lieu of the standard flue deflector.

**Stainless Steel Exterior:** For sleek, professional kitchen aesthetics.



AVAILABLE IN SINGLE AND DOUBLE STACK  
DIFFERENT WIDTHS AVAILABLE TO FIT YOUR SPACE

# HEARTHBAKE® OVENS AT A GLANCE

## PREMIUM QUALITY MEETS PIZZA-MAKING PERFECTION

SPECIFICATIONS								
Model	Burners	Total BTU	Exterior Size	Interior (per deck)	Pie Capacity/Deck			
					12"	16"	18"	20"
Single Deck								
13P-1	2	80,000	62"W X 41.5"D	8"H X 41.5"W X 31"D	7	4	2	2
14P-1	3	120,000	69"W X 45.5"D	8"H X 48.5"W X 36"D	12	6	4	3
15P-1	4	160,000	81"W X 45.5"D	8"H X 60.5"W X 36"D	15	7	6	4
Double Deck								
23P-2	4	160,000	62"W X 41.5"D	8"H X 41.5"W X 31"D	14	8	4	4
24P-2	6	240,000	69"W X 45.5"D	8"H X 48.5"W X 36"D	24	12	8	6
25P-2	8	320,000	81"W X 45.5"D	8"H X 60.5"W X 36"D	30	14	12	8

KEY FEATURES	
Fully insulated, including oven door, with 2" fiberglass for better heat retention	
Counterweighted doors create tight seal and less maintenance, guaranteed with a lifetime warranty	
Firebrick lines the sides, top and back of oven cavity retaining heat and making it unnecessary to move or turn pies.	
Burner compartment door deflects crumbs, preventing accumulation in burners and venturis	
Powerful 40,000 BTU cast iron burners	
300°-650°F (148°-343°C) burner-modulating thermostat for shorter recovery times and faster bake	
Welded angle iron frame for durability	

OVEN OPTIONS	
Fire tile hearth	
Down draft diverter in lieu of standard flue deflector	
Stainless steel exteriors	
Custom brass and color accents available	

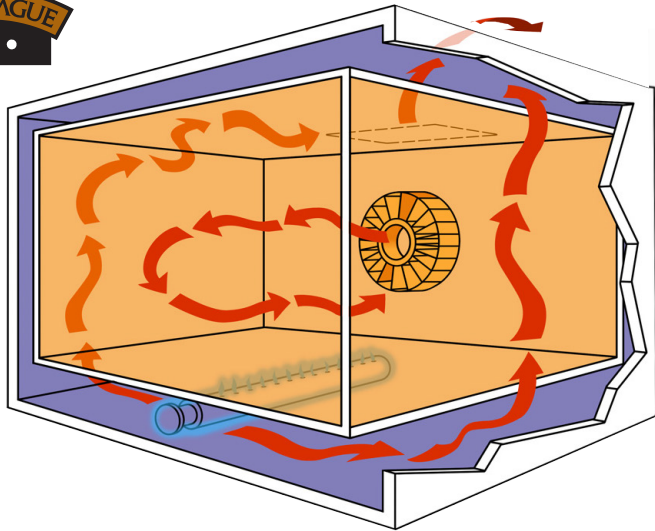




# MONTAGUE

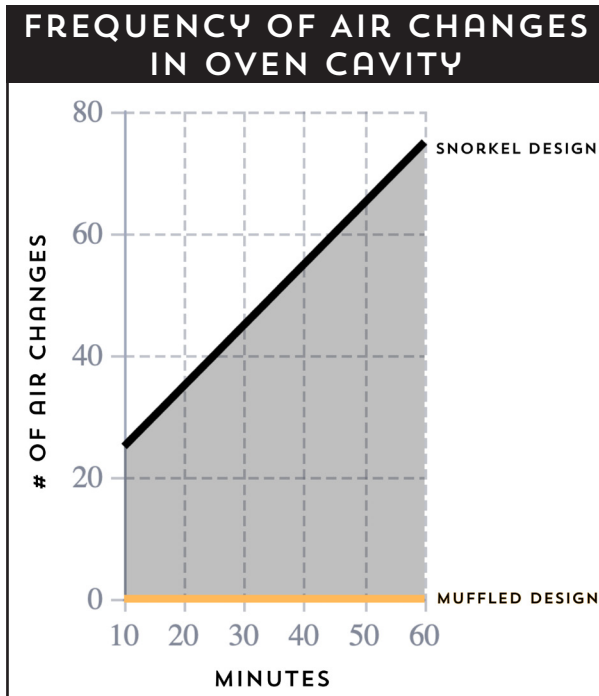
— VECTAIRE® CONVECTION —  
OVENS

# MONTAGUE MUFFLED DESIGN



## INDIRECT FIRED “MUFFLED” DESIGN

With Montague’s muffled oven design, the flue gases wrap around the oven’s surfaces rather than flowing through it. The oven chamber is totally sealed so the large interior’s 3,081 square inches becomes a vast heat exchange area. Heat is even throughout, with none of the cold spots that plague snorkel ovens. Baked goods cook evenly without the need to turn pans. Sealed oven cavity retains moisture and flavor creating a better product without shrinkage.

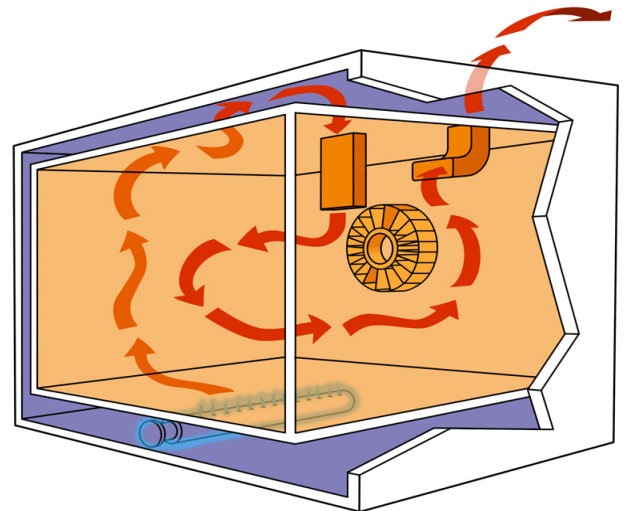


## ENHANCE PERFORMANCE.

Chefs know the benefits of convection baking. Moving heated air over the food produces faster, more consistent, and many would say superior cooking. Four decades ago, Montague pioneered a fundamentally better way to do this with the Vectaire® indirect-fired, muffled oven design.

Offering a sealed oven chamber, an ingenious heat exchange system plus a wealth of intelligent features, Vectaire® takes convection baking to new heights, shielding the food (and the kitchen) from unwanted and potentially harmful flue gases while yielding exceptional, more flavorful and healthful dishes.

During a 3-hour cooking cycle, direct-fired “snorkel” convection ovens blow 2,400 cubic feet of dry air over the food. Montague indirect fired “muffled” convection ovens circulate only the original 9 cubic feet of air within the oven chamber. Moisture and nutrients are locked in, while flue gases are locked out.



## OTHERS DIRECT FIRED “SNORKEL” DESIGN

Snorkel Style designs direct hot flue gases into the oven cavity, then out the flue. The constant dry air flow in and out of the oven cavity takes the moisture and flavor with it. When cooking, the exposure to combustion gases can react with the internal chemicals found in all meats which can result in “pinking” of the meat, especially in chicken, pork and turkey.





# ELECTRIC CONVECTION SERIES



Model EK12A

## EK12A - Electric Convection Oven

- Standard depth 5 or 9 rack options available
- Porcelainized steel cooking compartment



Model 2EK15A

## EK15A - Electric Convection Oven

- Bakery depth 5 or 9 rack options available
- Available on casters or modular stand

## Convection Oven Control Panel

- 2 speed fan - automatic shut-off when doors are opened
- 200-500°F (93-260°C) temperature range
- Two covered interior lights



## EK8 - Electric Convection Oven

- Small footprint for compact kitchens
- Available in 208 and 240 three-phase voltage



Model EK8





# KEY VECTAIRE® OVEN FEATURES



## **Robotically Welded Angle Iron Frame with Durable Stainless Steel Construction**

Provides extra strength and durability, resists abuse, eases cleanup.

## **Smooth Operating Doors with**

**Lifetime Warranty**  
Ball bearing mounted doors with full length trunnion for smooth opening and closing.

## **Insulated Dual Pane Viewing Windows**

Keeps heat from escaping.

## **16 Gauge Burner Baffle**

Directs heat around the outside of the oven cavity.

## **Emergency Equipped**

Standing pilot allows unit to operate in a disaster/emergency situation as it can operate without electricity if needed.

## **Optional Base with Wire Rack**



**Porcelainized 16 Gauge  
Steel Interior**  
Provides easy cleaning.

## **Sealed Oven Cavity**

Provides quality product, appearance and yield.

## **Double Insulation**

4" of insulation compressed to 2" for heat retention and even cooking.

## **Easy-to-Use-Controls**

Intermittent fan operation; Auto fan cutoff when doors are opened. (Most models) Can operate with fan delay for delicate products.

## **Easy Maintenance**

Motor is accessible from the front of the oven. Control panel drops down to access components.

## **"Muffled" Oven Design**

Maintains consistent temperature throughout oven cavity – no need to turn pans.





# GAS CONVECTION OVEN MODELS

## R85A – Apollo Gas Convection Oven

- Standard depth, muffled oven.
- Snap action thermostat; 200°F to 500°F with “Burner/On” indicator for accuracy.



Model R-85



Model HX2-63A

## HX-63A – High Efficiency Gas Convection Oven

- Full size, bakery depth muffled oven.
- Solid state thermostat for precision cooking.
- Optional preprogrammed Cook-n-Hold feature for roast and hold operations. 24 hour digital countdown timer.
- Optional programmable (AP) includes standard features plus a 5-program menu pad which controls time and temperature.
- Responsive Tri-Therm® heating system.
- Low Profile.



Model 2-115A



## 115A/70A – Heavy Duty Use

- Full size, bakery depth muffled oven.
- Throttling thermostat for consistent heat and fast recovery.
- Unit may be used without electricity in emergency shelters.
- Available with vertical or horizontal doors.
- Optional Sabbath controls available.
- Designed for high-production kitchens



Model SL70AH

# MONTAGUE CONVECTION OVEN OPTIONS

## VECTAIRE® CONVECTION OVEN SPECIFICATIONS

Model	BTUs per Oven	Depth	Oven Cavity Dimensions WxDxH	Fan Delay Operation	Thermostat	Electronic Ignition
R85A – Apollo Standard Duty Gas Convection Ovens						
R85A	85,000	Standard	27"x 20-3/4"x 20-1/2"	Yes - manually	Snap action	X
R2-85A	85,000	Standard	27"x 20-3/4"x 20-1/2"	Yes - manually	Snap action	X
115A – Heavy Duty Gas Convection Ovens						
115A	115,000	Bakery	27"x 27"x 20-1/2"	Yes - manually	Throttling	X
2-115A	115,000	Bakery	27"x 27"x 20-1/2"	Yes - manually	Throttling	X
SL115AP	115,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	Solid state	X
SL2-115AP	115,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	Solid state	X
SL115AH	115,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	Solid state	X
SL2-115AH	115,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	Solid state	X
70A – Heavy Duty Gas Convection Ovens						
70A	70,000	Bakery	27"x 27"x 20-1/2"	Yes - manually	Throttling	X
2-70A	70,000	Bakery	27"x 27"x 20-1/2"	Yes - manually	Throttling	X
SL70AP	70,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	Solid state	X
SL2-70AP	70,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	Solid state	X
SL70AH	70,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	Solid state	X
SL2-70AH	70,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	Solid state	X
HX-63A – High Efficiency Gas Convection Ovens						
HX63A	63,000	Bakery	27"x 27"x 20-1/2"	No	Solid state	STD
HX2-63A	63,000	Bakery	27"x 27"x 20-1/2"	No	Solid state	STD
HX63AH	63,000	Bakery	27"x 27"x 20-1/2"	Programmable fan delay	Solid state	STD
HX2-63AH	63,000	Bakery	27"x 27"x 20-1/2"	Programmable fan delay	Solid state	STD

Model	kW per Oven	Depth	Oven Cavity Dimensions	Fan Delay Operation	Thermostat
EK – Heavy Duty Electric Convection Ovens					
EK8	7.5	Custom	14-3/4"x 21"x 20-1/2"	Yes - manually	Snap action
2EK8	7.5	Custom	14-3/4"x 21"x 20-1/2"	Yes - manually	Snap action
EK12A	12	Standard	27"x 22"x 20-1/2"	Yes - manually	Snap action
2EK12A	12	Standard	27"x 22"x 20-1/2"	Yes - manually	Snap action
EK15A	15	Bakery	27"x 27"x 20-1/2"	Yes - manually	Snap action
2EK15A	15	Bakery	27"x 27"x 20-1/2"	Yes - manually	Snap action
SLEK-12	12	Standard	27"x 22"x 20-1/2"	Yes - fan delay function	Solid state
SLEK-15	15	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	Solid state





# MONTAGUE

— LEGEND<sup>®</sup> COUNTERTOP —

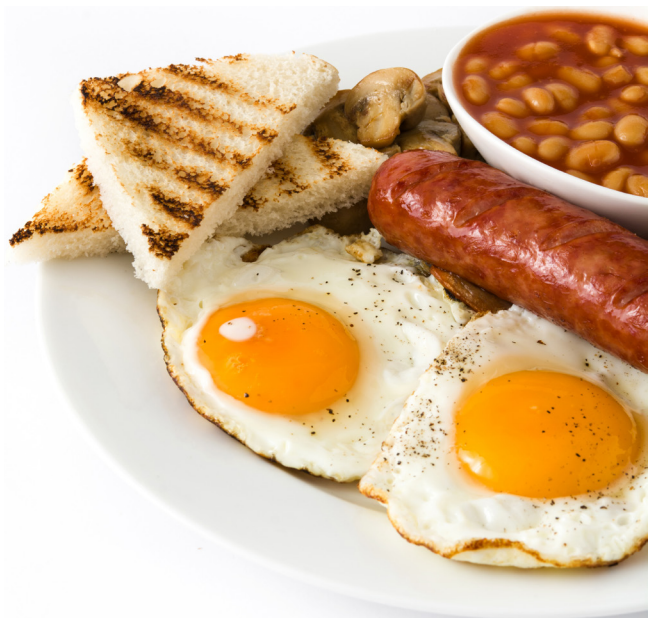




# HEAVY-DUTY DELUXE GRIDDLE

## Deluxe Griddle

- Snap-action thermostat for every burner
- Thermostatic controls for precision cooking
- Available in sizes from 24" to 72"
- Optional griddle stand
- Chrome griddle plate
- Plate shelf inset pan cutout and cutting board available
- Solid-state thermostat option
- Automatic pilot re-light



## Montague Legend® Heavy Duty Deluxe Griddle

Montague's heavy-duty countertop griddle features a stainless steel exterior and a thick precision-ground steel cooking surface with a full backsplash and tapered side splashes for a clean, efficient workspace. Available with thermostatic controls, its powerful burners ensure fast temperature recovery, maximizing production during busy service times.

Designed for versatility, the griddle comes in multiple sizes with stand and refrigerated base options to streamline kitchen workflows. It includes automatic pilot ignition with a safety valve, a large grease drawer for easy cleanup, and a durable stainless steel build for long-lasting performance.

Model DG2448-SAT Deluxe Griddle



Model DG24-48SAT Deluxe Griddle  
Shown with Optional Equipment Stand and Casters



# ENDLESS CULINARY POSSIBILITIES.

## Heavy-Duty Legend Star Burner with Raised Ports

- Raised ports positioned directly under the cooking vessel create up to 20% increase efficiency over other open top burners
- Cast-iron grates and burners stand up to the heat and abuse
- 10/1 turn down ratio for maximum flexibility
- Blanchard ground for a smooth uniform surface for easier sliding of large pots
- Anti-Spill/Anti-Clogging design

## "Even Heat" Hot Top

- Assures a consistent, even cooking surface front to back, side to side



## Self-Contained Refrigerated Chef Base

- Full extension drawers, marine edge and Turbo Coil® powered refrigeration system.



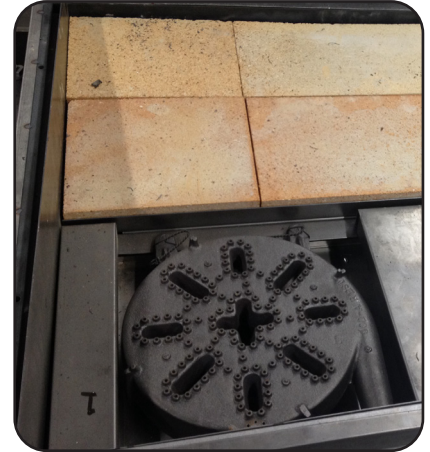
# INDUSTRY-LEADING LEGEND® BURNERS

## 18" Open Top Burners

- Accommodates larger pots/pans for any cooking style

## French Tops with Sloping Brick-Lined Flues

- Montague is the only manufacturer in industry to use fire tile for heat retention
- Perfect for sautéing in front and simmering on back



## Precision Controls

- Provides temperature accuracy quickly to change



## Inset Legs

- Heavy-duty adjustable legs are inset from edge to fit perfectly on chef bases with a marine edge.



## Lineup Available

- Interconnected gas to create equipment battery







# ENDLESS CULINARY POSSIBILITIES.

## Heavy-Duty French Top 18" - 36" Widths Available

Montague's heavy cast iron precision-ground plate features a front-positioned removable ring and cover, a powerful 35,000 BTU/hr front-fired banjo burner, and heat transfer studs for improved efficiency.

Sloped, brick-lined flues enhance heat distribution, while a drip pan beneath the burners ensures easy cleanup.



Model C36-9A



Model C24-5

## Heavy-Duty Countertop Open Burner Range 12" - 36" Widths Available

Montague heavy-duty Star Burners with raised ports that add up to a 20% increase in efficiency over competitive open to burners. Cast-iron grates are Blanchard-ground for a smooth, uniform surface. Individual precision burner controls offer complete control and its compact design adds valuable space savings for any kitchen.

## Heavy-Duty Under-Fired Broiler 18" - 72" Widths Available

Montague's design features a full-width front grease trough for easy grease transfer, with a removable large-capacity grease container for effortless cleanup. Stainless steel rear flue riser matches the height of range risers for a seamless kitchen setup. Reversible ULTRA-FLOW cast iron grates.



Model UFLC-36R



Model C36-12E

## Heavy-Duty Countertop Griddle / Plancha 48" - 72" Widths Available

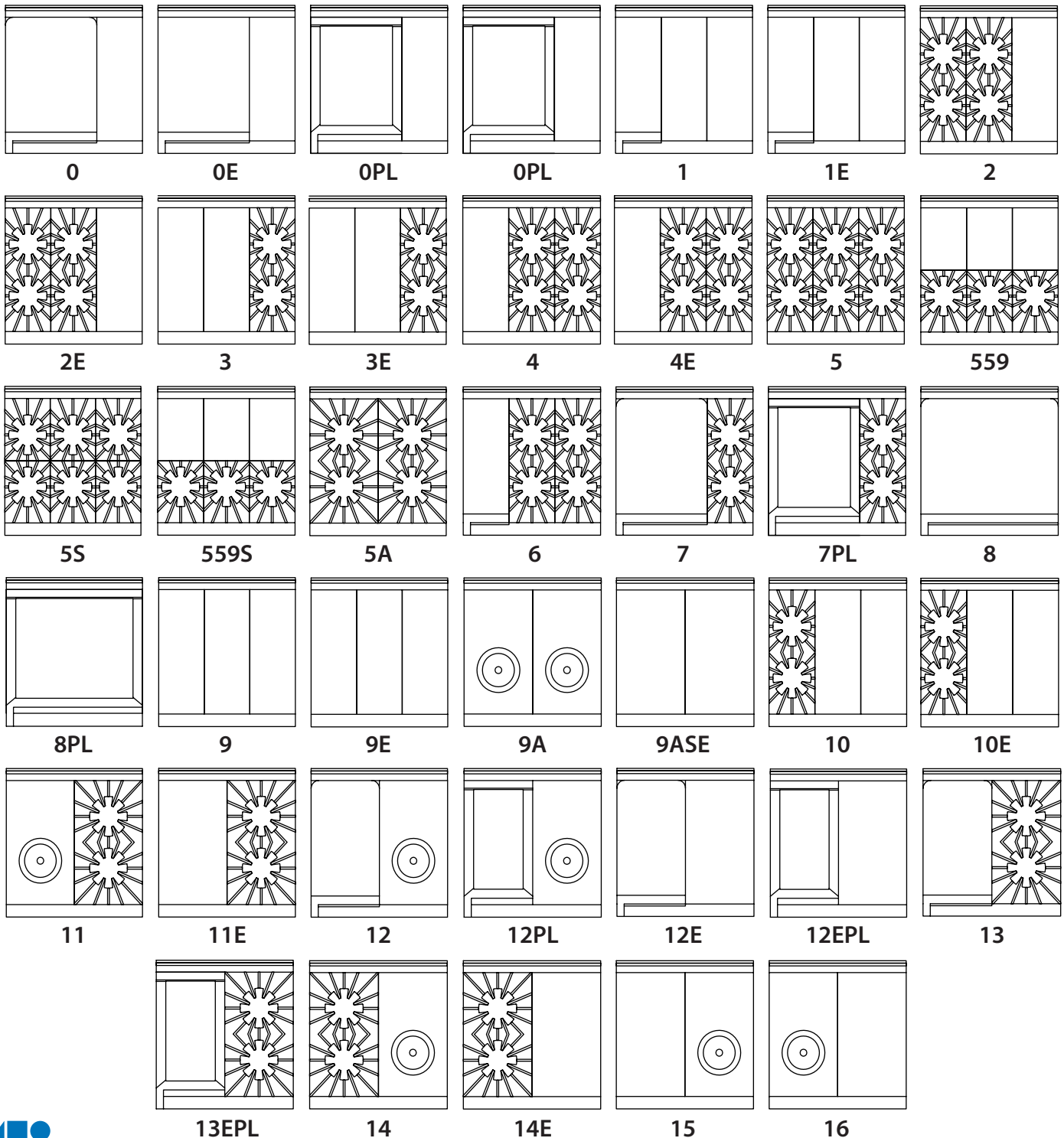
The Even Heat Hot Top features a heavy cast iron plate with heat transfer studs for even heat distribution. Its powerful burner and insulated flanges help maintain consistent cooking.

The Standard Griddle has a precision-ground steel cook surface with a front grease trough and built-in grease drawer for easy cleanup. Individually controlled burners ensure precise heat control, while the backsplash and side-splashes keep the workspace clean.

# LEGEND<sup>®</sup> COUNTERTOP MODELS

## RANGE TOPS

FRY TOPS	PLANCHA TOPS	OPEN TOPS
HOT TOPS	GRADIENT HEAT TOPS	STEP-UP TOPS
COMBI TOPS	EVEN HEAT TOPS	FRENCH TOPS
THERMOSTAT GRIDDLES	MANUAL GRIDDLES	DELUXE GRIDDLES





# MONTAGUE

— 24/7/365 LEGEND® RANGES —





# MONTAGUE 24/7/365 RANGES

To build a range for round-the-clock performance, we took the proven performance of the Montague Legend® Series and made it even better. By adding key upgrades chefs need most and making them standard, we created a range built to handle round-the-clock cooking, 7 days a week, 365 days a year.



Whether you're running a resort, casino, hotel, or healthcare facility, the Montague Legend® 24/7/365 Range is engineered for non-stop durability and high performance. With over a century of culinary craftsmanship, Montague brings unmatched reliability to your kitchen, so you can focus on creating exceptional meals.

From its precision-engineered burners and cast iron grates to the all-stainless construction, every detail of the range is built to endure the demands of professional kitchens. Designed to work as hard as you do, it's the range you can count on shift after shift.

With Montague, you get equipment that matches your passion for excellence.





# BUILT TO GO BEYOND



## STRENGTH. PRECISION. RELIABILITY.

Every Montague 24/7/365 Legend® Range is crafted at our factory in Hayward, California. Designed to endure the toughest demands of professional kitchens, this range is a product of meticulous engineering and the finest materials, all assembled by a team of skilled craftsmen.

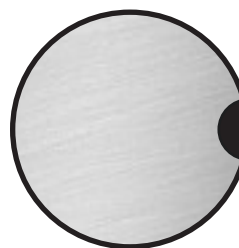
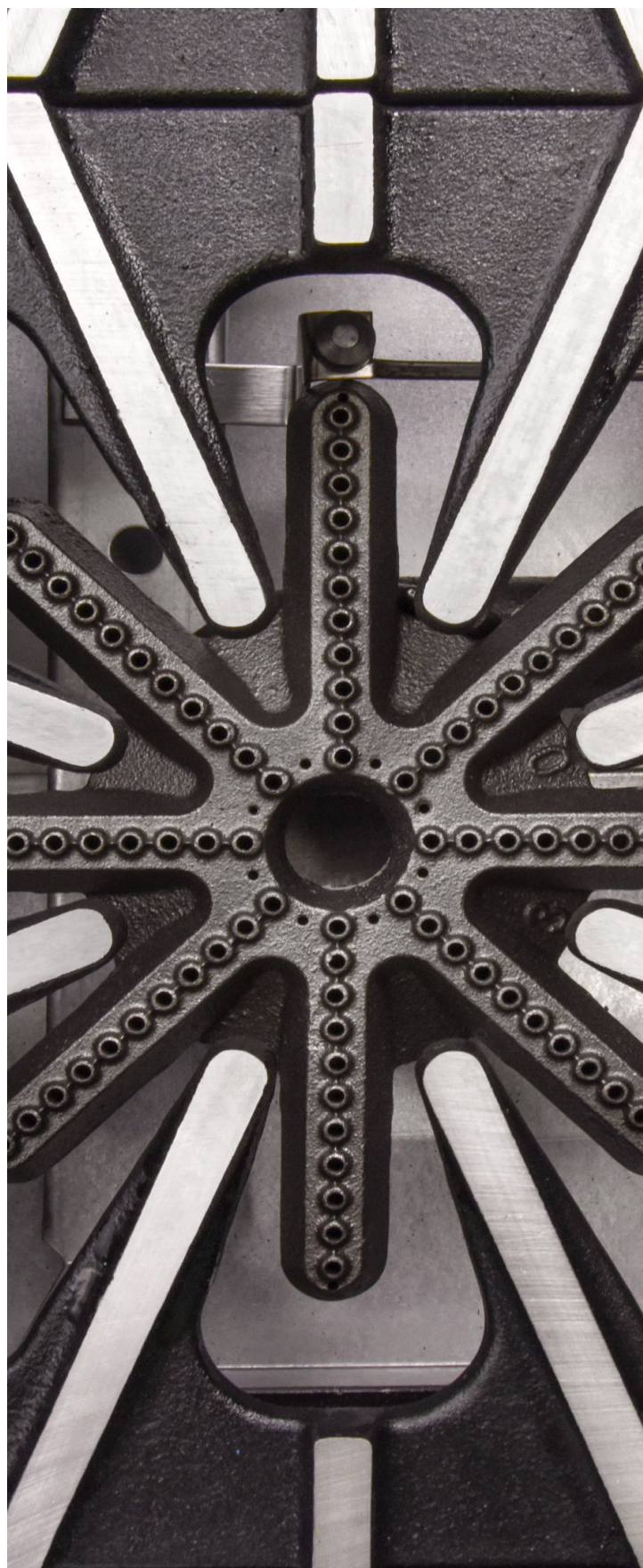
The frame begins with a robotically welded angle iron structure, providing an incredibly strong foundation. We pair this with 304 stainless steel, a high-chromium, high-nickel alloy that offers superior resistance to heat, moisture, and corrosion. From the sides and back to the door, flue riser, and even the bottom, this material ensures durability in every part of the range.

We use advanced techniques to craft each detail, ensuring that every Legend® Range can withstand the rigors of constant use. The oven door, for instance, is built with fully sealed construction to prevent moisture damage and keep insulation secure, while its springless, counterbalanced design ensures smooth operation—even with heavy use.

At the top of the range, you have a choice of four or six 30,000 BTU raised-port Star Burners, precision-engineered for even heat distribution. Paired with cast iron surface-ground grates, they're designed to handle heavy cookware and high production, day in and day out. Below, the porcelain-lined Legend® oven provides consistent, even heating, ideal for everything from slow roasts to high-temperature baking.

Every Montague 24/7/365 Legend® Range is made by combining modern technology with the skill and expertise that has defined Montague since 1857. It's not just a piece of equipment—it's a reflection of our commitment to quality and craftsmanship, proudly built in the USA.

# ROUND THE CLOCK PERFORMANCE



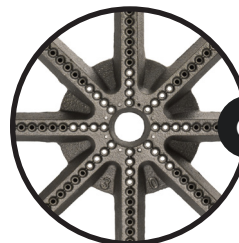
## **ALL 304 STAINLESS STEEL CONSTRUCTION**

**A** Sides, back, flue riser, bottom and more. Resist aging, debris and moisture while providing maximum heat resistance



## **HEAVILY RIBBED CAST IRON, SURFACE-GROUND TOP GRATES**

**B** Easily slide and arrange heavy pots and pans



## **30,000 BTU RAISED PORT STAR BURNERS**

**C** Choice of four or six burners. Clog free design; provides heat directly on the cooking vessel



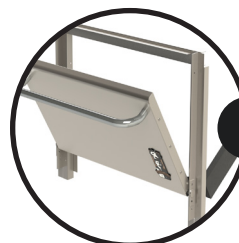
## **CONTROLS ARE LOCATED IN THE COOL ZONE**

**D** Protects from high temperatures. Prolongs component life



## **304 STAINLESS STEEL LIFT OUT DRIP TRAY, PILOTS AND PILOT TUBING**

**E** Withstands acidic sauces, grease and debris. Provides easy clean up



## **WELDED, SEAMLESS 304 STAINLESS OVEN DOOR WITH SPRINGLESS DESIGN AND LIFETIME WARRANTY**

**F** Protects against moisture. Provides easier action for constant use.



## **304 STAINLESS STEEL ADJUSTABLE BULLET FEET**

**G** Built to withstand chemicals, standing water and daily cleaning





# MONTAGUE LEGEND<sup>®</sup> BROILERS

Experience culinary excellence that never rests.



# 24|7|365 HEAVY-DUTY 36" GAS RANGE

## WE BEGIN WITH LEGEND STANDARD FEATURES

MODEL 136-5X – 6 OPEN BURNERS OVER STANDARD OVEN BASE  
MODEL 136-5XA – 4 OPEN BURNERS OVER STANDARD OVEN BASE

FEATURES	BENEFITS
Robotically Welded Angle Iron Frame	Consistently strong welds. Oven stays level and will not sag from heat fatigue or heavy stock pots.
Springless Counter Balanced Oven Door with Lifetime Warranty	No springs to fatigue and break.
Controls are Located in "Cool" Zone	Protects from high temperatures. Prolongs component life.
Fully Porcelain Coated Oven Cavity	Protects from moisture and corrosion; easy to clean.
Heavy-Duty Surface Ground Cast Iron Grates	Heavy pot and pans slide smoothly across burner surface.
Legendary 30,000 BTU Raised Port Star Burners	Clog-free design; optimum heat transfer with ports directly under the cooking vessel, not fanning to the sides.

## THEN INCLUDE THESE ULTIMATE 24/7/365 FEATURES

FEATURES	BENEFITS
All 304 Stainless Steel Construction (sides/back/flue riser/guard rail/valve panel/ exterior bottom/adjustable legs/bullet feet)	The ultimate resistance against aging, debris, moisture and other corrosive factors that can reduce oven life. Provides additional protection from excessive heat, aggressive cleaning and standing water.
304 Stainless Steel Pilots and Drip Tray	Protects critical burner parts from acidic sauces, salt, cooked-on grease and debris.
304 Stainless Steel Lift Out Burner Box	Provides for fast and easy cleaning.
304 Stainless Steel Welded Seamless Oven Door	Completely sealed to protect against moisture; insulation stays dry and in place.

## THEN INCLUDE EVEN MORE!

Two-Piece Cast Iron Oven Bottom	Provides high heat retention even with continuous oven door opening and closing
Full 650°F Oven Thermostat	Maximum heat availability for a variety of dishes and unique preparation methods.