



MONTAGUE LEGEND™ RANGES

*Incomparable quality.
Exceptional performance.*



WHAT IT TAKES TO BECOME A LEGEND™



There are many commercial ranges on the market. But only one worthy enough to be called a Legend™. Just one 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 stand alone in their super-strong welded 1/4" angle-iron construction designed for years of reliable operation.

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, test-fired, calibrated and leveled at the factory for performance meriting its name, and deserving of a place in your kitchen.

FEATURES THAT FIRE UP YOUR IMAGINATION.

MONTAGUE
LEGEND®

Legend™ Ranges are the ultimate expression of culinary excellence from a company with over 160-years of innovation, and a legacy unmatched in foodservice — Montague.


Working closely with the world's top chefs, we developed this series to meet the demands of hotels, casinos, resorts and healthcare facilities that need unstinting, round-the-clock performance.

The result is a line of premium-quality, infinitely customizable ranges offering exceptional power, control, consistency and reliability. All proudly made in the U.S.A.



MANUFACTURED IN
THE USA USING
SOLAR ENERGY.





OUR EQUIPMENT HAS BEEN A CORNERSTONE IN CALIFORNIA'S LEGENDARY HEARST CASTLE SINCE 1927.

Talk about enduring quality! 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.

This legendary estate features a Montague range lineup and charcoal broiler installed by Joseph M. Whalen, the first generation of Whalen family ownership.



OVER 40 DIFFERENT RANGE TOP OPTIONS

Legend™ Ranges afford more choices and greater cooking surface area for you to consistently create a multitude of menu items, add that special flair to your signature dishes, and serve up bold new offerings with ease. Montague provides over 40 heavy-duty options — everything from fry tops to French tops, even heat griddles to open burners.

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

No Floor Drain Required

- Unlike "Euro-Style" ranges, Legend Ranges feature raised port burners and advanced burner compartment to simplify cleaning and eliminate the need for messy water sumps

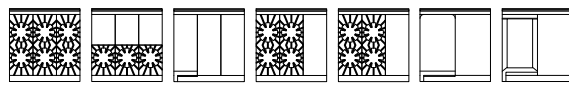


Under-fired Broiler

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

Robotically-Welded Angle Iron Frame

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

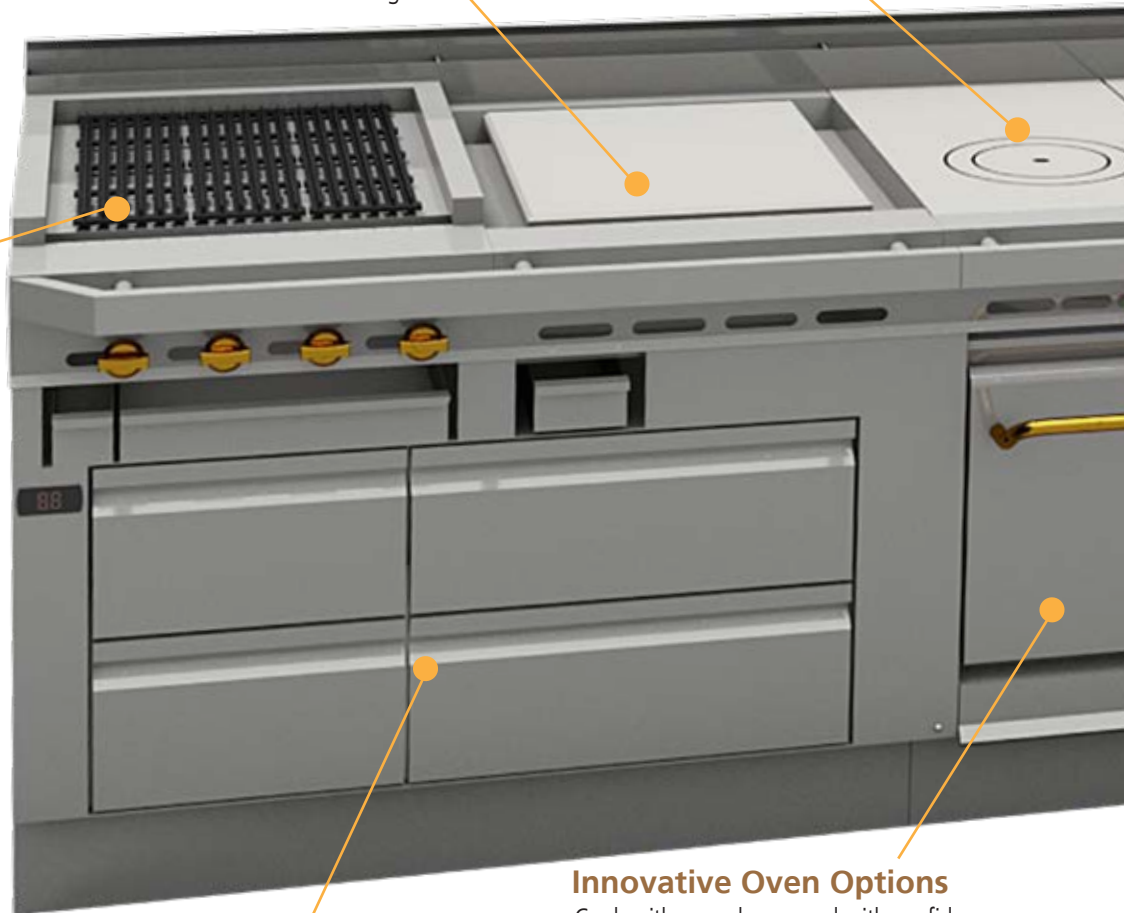


French Tops with Sloping Brick-Lined Flues

- Only manufacturer in industry to use fire tile for heat retention
- Perfect for sautéing in front and simmering on back

Plancha Griddle

- Instant high heat for searing and cooking
- Full surround trough



Refrigerated Base

- Powered by advanced 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

Innovative Oven Options

- Cook with panache — and with confidence. Legend™ series ranges offer multipurpose conventional or muffled-design, convection-type bake and roast ovens you can count on time after time. Standard oven front-vented with a unique flue path that retains heat, cast-iron burners, plus nickel-coated rack and rack guides that last longer. What's more, all interior surfaces are porcelain-lined for easier cleanups. More usable surface interior. Dimpled design allows bottom of oven to be used for cooking. **Plus, 24/7 Units feature high heat finishing oven with optional 650°F thermostat and cast iron oven bottom.**

INDUSTRY-LEADING LEGEND™ BURNERS

Whether you're sautéing a filet of sole or bringing a stock pot to boil, Legend™ burners are designed to deliver the heat — fast — with a capacity of up to 35,000 BTU/hr. What's more, burners and range tops are perfectly matched to supply intense heat with minimal fuel consumption.



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

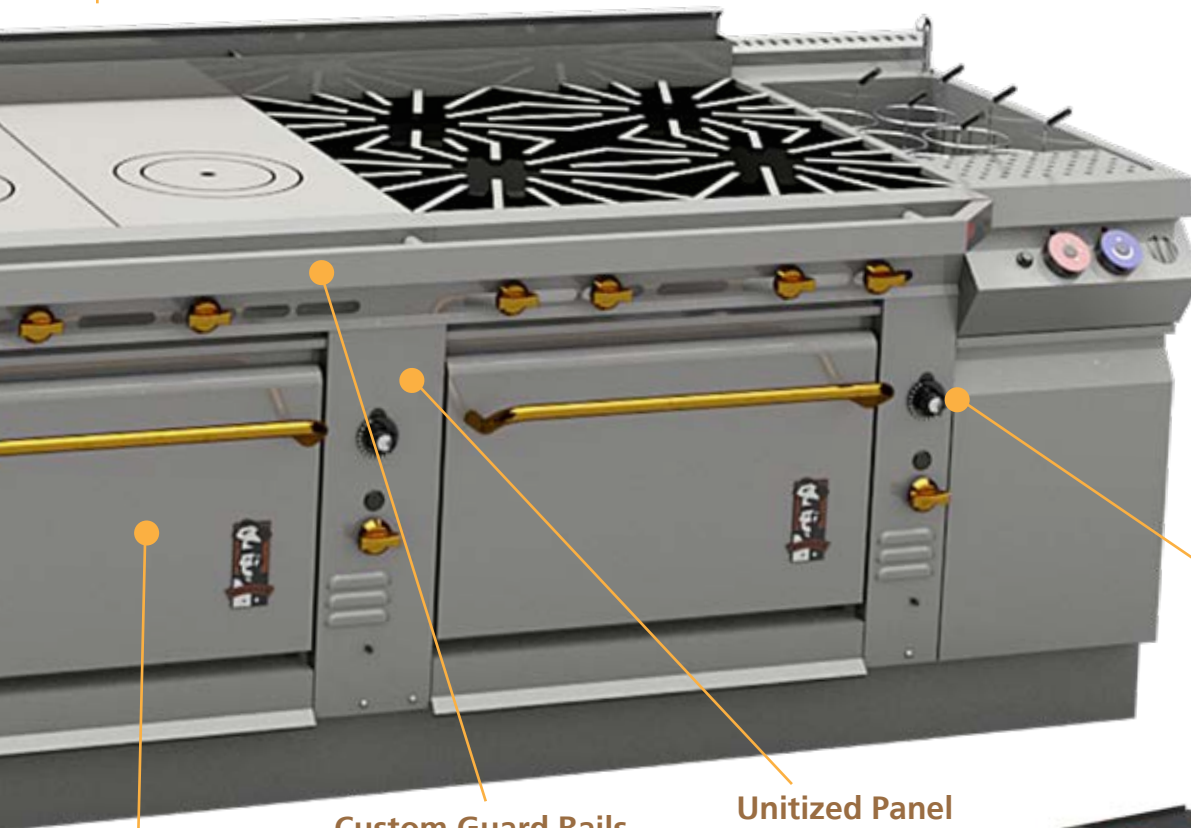


Range Match Pasta Cooker

- Single or double chamber gas pasta cooker
- Corrosion proof – triple fiberglass mylar insulation
- 6" high flue riser w/stainless steel cap

Cool Zone Controls

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



**Custom Guard Rails
and Belly Bar Allow
for Pan Options**

**Unitized Panel
for Easy Cleaning
and Sleek
Streamlined
Finish**

**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.



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.

**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.

PUT THE FINISHING TOUCHES ON YOUR LEGENDARY INSTALLATION



Finish your dishes with a flourish, and keep ingredients close, with a choice of high or low shelving, along with components like infrared cheese melters or salamanders. Legend™ Ranges give you a nearly unlimited array of choices.

EXCALIBUR™ / CRUSADER™ COOKING SUITES

Realize the ultimate expression of your culinary vision and integrated kitchen workflow: an Excalibur in-suite design built around Legend™ Ranges. They're truly a work of art!

AN 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.



Sauté Station with integral Turbo Coil refrigeration



Counter Units

Counter Top

- Front or rear manifold
- Width sizes from 12" to 72"
- Various mounting configurations available



Deluxe Griddle



Stock Pot Stove



Heavy Duty Oven with Radiant Broiler



Chinese Wok Range

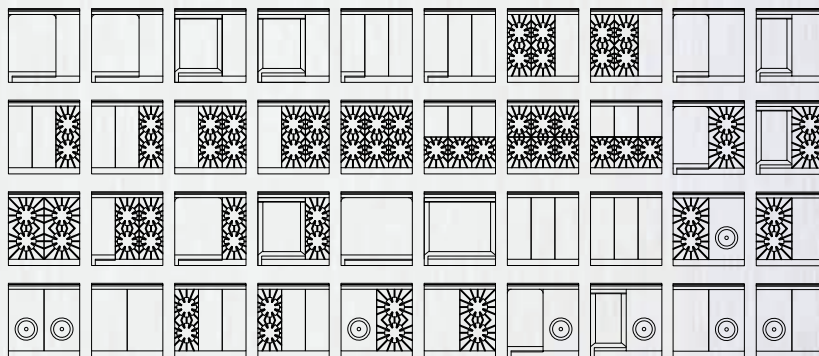
MONTAGUE LEGEND™ RANGES AT-A-GLANCE

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	Step Ups
Gradient Heat Solid Tops	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			



Why settle for ordinary? Be Legendary
 Put a Montague Legend® Range in your kitchen.
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The Spirit of Excellence