



## MONTAGUE LEGEND® BROILERS

*Uncompromising quality.  
Unmatched versatility.  
Unmistakably Montague.*



# COOKING INNOVATION. DONE TO PERFECTION.

From appetizers to sides to main courses and more, whatever gets put on a plate, must be done right to be remembered.

That's why Montague offers an impressive array of premium-quality broilers. Our Legend® line helps you create the menu items customers clamor for, from steaks to burgers and fish to poultry, plus non-meat dishes limited only by your imagination.

Available in both over- or underfired configurations, our Legend series offers more sizes, more power, more usable cooking area (depth) and more innovations than any other line of commercial broilers.

Offering exceptional craftsmanship plus innovative features, Montague helps make your restaurant the hottest place in town.



## A MONTAGUE BROILER HAS BEEN A PART OF 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.



# MONTAGUE OVERFIRED BROILERS



## THE STEAKHOUSE BROILER FEATURED IN THE WORLD'S FINEST STEAKHOUSES

Working with one of the country's most respected steakhouse chains, Montague developed the ideal steak broiler that delivers the true, infrared radiant heat required for high-speed broiling of all meats. Flavor and tenderness with minimal shrinkage and even thinner cuts retain their juices. If your operation demands a powerful, high-volume heavy-duty boiler, Montague RADIGLO overfired gas

broilers deliver true infrared to help you serve delicious meats customers will rave about. Each offers perfect high-speed broiling with true infrared radiant heat from 42,000 BTU/hr cast iron burners. With ceramic temperatures as high as 1800°F (982°C), the intense infrared heat waves penetrate all exposed surfaces of the meat for perfect results every time.

### Minimal Cost of Ownership

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

### Independent Sear Plate Grease Container

Easily removable, 1.5 quart capacity.

### Removable Grids

Chrome plated cooking grids are removable for easy cleaning.

### Independent Burner Controls

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

### Deep, No-Spill Grease Troughs

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

### Optional 1/2" Sear Plate or 3/4" Plancha

Seals in juices before broiling so that steaks are consistently superior.

### 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.

### Adjustable Broiler Drawer

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

### Infinite Adjustment

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



36" Overfired Broiler with 1/2" Sear Plate

# MONTAGUE UNDERFIRED BROILERS

Available in Radiant and Ceramic Briquette models, and in widths from 18" to 72" for most units. Choose from counter, range match or freestanding units, one is sure to meet your high-volume broiling needs.

Radiant models have individually-controlled 19,000 BTU stainless steel burners located every 6" and removable heavy-gauge stainless steel radiants with optional cast iron radiants.

Ceramic style models have 45,000 BTU cast iron burners with quick-absorbing briquettes to reduce flare ups.



## ULTRA-FLOW Reversible Grate

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

## Convenient Temperature Zones

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

## 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 (as shown).



## 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.

# OTHER LEGEND® BROILER OPTIONS



## 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. Available in 4 sizes and with a display broiling option, eliminating the counter balanced hood.



## CM Series Cheesemelter

Melt cheese, prepare Texas toast, French Onion soup and more. Gas-fired, broiler with top mounted ceramic burner for uniform infrared broiling. Available 24" to 72" wide to meet the need of any operation. Model options include high backs and counter top configurations. Pass through models available.



## SB Series Salamander

Quickly finish steaks, brown the tops of casseroles or melt cheese with 32,000 BTU top mounted ceramic burner with full flow ON/OFF operation. Counter-balanced grid assembly with infinite height adjustment from 2" to 5". Available in wall mount or high back configurations.

# ISLAND SUITE VERSATILITY



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 solution.



# MONTAGUE LEGEND® 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	UFCL-[R]	—	UF-[R]
Free Standing Models - Ceramic	UFSC-[C]	UFSM-[C]	UFS-[C]
Free Standing Models - Radiant	UFSC-[R]	UFSM-[R]	UFS-[R]

Salamander		Cheesemelter		Charcoal Broiler	
36" wide		24" to 72" widths		With Hood and Warming Shelf	
32,000 BTU burner		20,000 BTU or 32,000 BTU burners		30A	30" W x 36" D
High Back Mounting	SB36-HB	High Back Mounting	CM	31F	30" W x 46" D
Wall Mounting	SB36-W	Wall Mounting	CM-HB	37F	35.5" W x 46" D
		Available in Pass-thru Models		43F	42" W x 46" D



Plate up perfection  
Choose Montague Legend® Broilers for your kitchen  
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an Ali Group Company



The Spirit of Excellence