



MONTAGUE® LEGEND® COUNTERTOP

*The top choice for
discriminating chefs.*



YOUR CULINARY POSSIBILITIES. ELEVATED.

MONTAGUE LEGEND COUNTERTOPS GO ABOVE AND BEYOND

Many commercial kitchens are small – in fact, some are downright tiny. No matter the size chefs need to efficiently manage workflow within their space so they can create the imaginative dishes that impress customers and build repeat business. So when it comes to choosing commercial cooking equipment that makes sense, it's no wonder foodservice professionals turn to Montague.

Whether your specialty dish is falafel or fish tacos, paninis or pork sandwiches, Montague's selection of premium, space-saving countertop equipment offers a broad selection of cooking options with configurations to meet any need. Our versatile line helps operators build a robust kitchen while optimizing space. All this with the mark of renowned Montague durability, reliability and performance.

Select from front or rear manifold gas inlets, five grate styles, and more than 20 range top configurations. Whichever you chose, we'll deliver a unit ideally matched to your unique requirements.

MEET YOUR HIGHEST EXPECTATIONS

Montague's heavy-duty Legend countertop series meets the unique challenges of your busy commercial kitchen. Each piece is engineered to the same standards as our full size units but with countertop flexibility and convenience. Features include Montague's time-tested ¼" angle-iron construction designed for years of reliable operation, all stainless steel construction and heavy-duty, one-piece iron grates. From over-fired broilers to salamanders and much more, every model is meticulously hand-assembled for performance and is deserving of a place in your unique kitchen.



Heavy-Duty Legend Star Burner

- Raised ports positioned directly under the grate for a 20% increase efficiency over other designs
- Cast-iron grates and burners stand up to the toughest commercial kitchen environments
- 10/1 turn down ratio for maximum flame control
- Blanchard ground for a smooth uniform finish for large pots
- Anti-Spill/Anti-Clogging design



Precision Controls

- Provides temperature accuracy and responds quickly to changes.

HOT ABOVE, COLD BELOW. A PERFECT PAIR

The perfect complement for a Montague heavy-duty Turbo Coil-powered refrigerator is a convenient, all-in-one workstation that keeps ingredients closer and fresher.

With recessed legs for added stability, the unit fits a variety of conventional stands, drawers



YOUR COOKING STYLES. ENDLESS.

Burner with Raised Ports

After the cooking vessel create up to 18 open top burners
up to the heat and abuse
flexibility
form surface for easier sliding of

"Even Heat" Hot Top

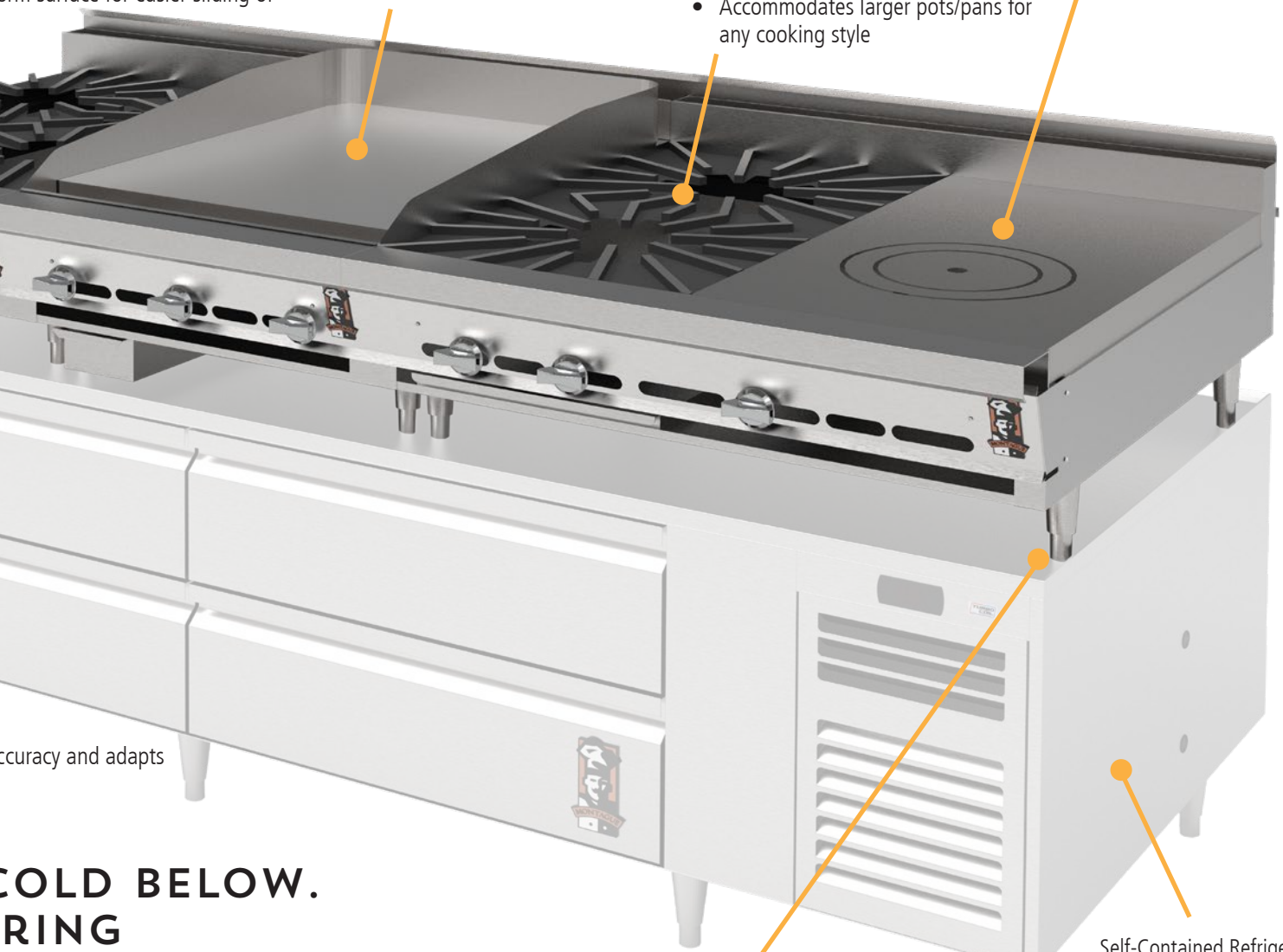
- Assures a consistent, even cooking surface front to back, side to side

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



accuracy and adapts

COLD BELOW. WARMING

Montague Legend countertop line up is a Montague refrigerated chef base. The combination creates a unit that lets you bring the heat while keeping

flexibility, our countertops also work perfectly on a variety of bases and more.



Inset Legs

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

Self-Contained Refrigerated Chef Base with full extension drawers, marine edge and Turbo Coil powered refrigeration system.

LEGEND® HEAVY-DUTY PERFORMERS THAT FIT IN ANY KITCHEN

C24-5 Open Top Range

Heavy-Duty Countertop Open Burner Ranges – 12" to 36" widths

These powerful units feature Montague heavy-duty Star Burners with raised ports that add up to a 20% increase in efficiency over competitive open top 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.

2/C24-8T Griddle



Heavy-Duty Countertop Griddles – 48" to 72" widths

Featuring a stainless steel front, sides and bottom aluminized back, Montague's heavy-duty countertop griddle offers a $\frac{3}{4}$ " thick precision-ground steel cooking surface with 4" backsplash and tapered side splashes to protect surrounding areas. Available in standard 15,000 BTU/hr burners or with 20,000 BTU/hr thermostat controls.



C36-5 Open Top Range



DG2448-SAT Deluxe Griddle



Refrigerated chef bases
feature full extension
drawers



COUNTERTOP INNOVATION FOR YOUR OPERATION

C45SHB Broiler



Over-Fired Broiler – 36" to 45" widths

This high-volume broiler offers a custom base, ideal for counter top use. With adjustable grid heights, it's designed for superior searing and broiling any protein to perfection. Cast iron burners rated at 42,000 BTU's/hr each provide ultimate cooking power with the convenience of counter top design.



CM36 Cheesemelter



Heavy-Duty Gas Cheesemelter – 24" to 72" widths

Melt cheese, prepare Texas toast, French Onion soup and more. Gas-fired with top mounted ceramic burner rated at 20,000 and 32,000 BTU/hr for fast, uniform infrared broiling.

Heavy-Duty Gas Salamander – 36" width

Gas-fired with top mounted ceramic burner rated at 32,000 BTU/hr. Easily adjustable grid heights



SB36-W Salamander

VECTAIRE® CONVECTION OVEN

The compact and electric Montague Vectaire convection oven is small enough for the counter and yet still accommodates 13" x 18" half size pans. Perfect for potatoes to popovers, this versatile unit is designed with 5 oven racks and 9-position rack guides with a bright nickel finish.

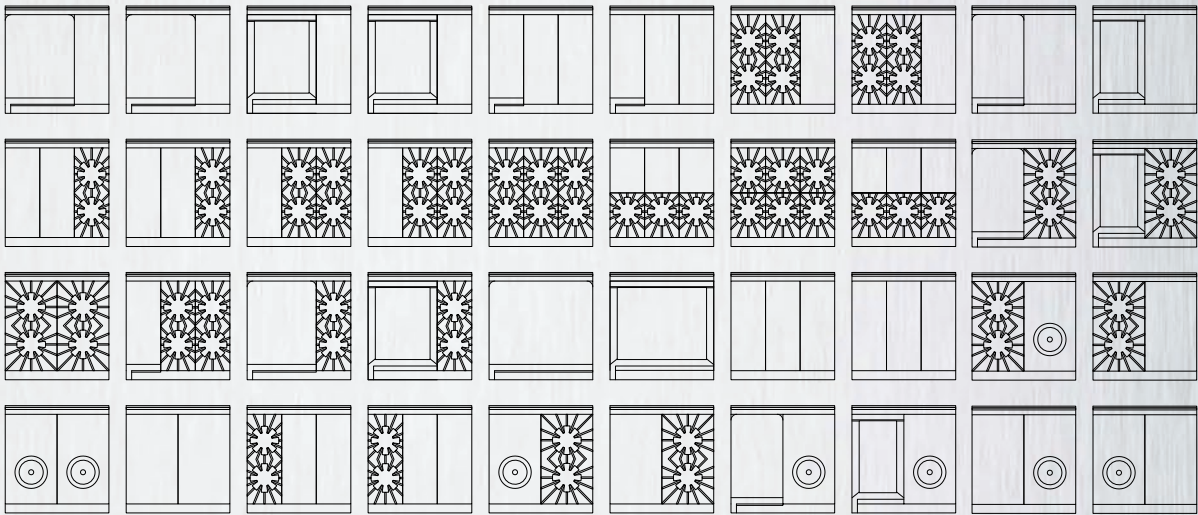


EK8(N)A Convection Oven



MONTAGUE LEGEND® 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



WITH A SELECTION OF 40 TOP CONFIGURATIONS, YOU'RE ASSURED OF THE EXACT EQUIPMENT TO MEET THE REQUIREMENTS OF YOUR MENU!



Why settle for ordinary? Be Legendary with Montague Legend® Countertop equipment in your kitchen.
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MANUFACTURED IN THE USA USING SOLAR ENERGY.



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The Spirit of Excellence