



# MONTAGUE LEGEND® HEARTH BAKE® PIZZA OVENS

*Incomparable quality.  
Exceptional performance.  
Incredible pizza.*



**Hearth Bake®**



# PREMIUM QUALITY MEETS PIZZA-MAKING PERFECTION



## *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, welded doors
- Lower total cost of ownership - counter balanced doors, no springs to replace, easily removable burner deflector with just 2 thumb screws
- Menu Flexibility - with the 8" high interior, ovens are perfect for casseroles, breads, pasta and much more





# COMPLETE YOUR KITCHEN WITH OTHER QUALITY MONTAGUE EQUIPMENT.

No matter what's on your menu, Montague makes it. Deliciously. From our Refrigerated Line - Chef Bases, Prep Tables, Sauté Stations, Drop-In Pan Chillers – to our Pasta Cookers,

Restaurant Ranges and more, Montague offers a complete line of versatile cooking and integrated refrigerated equipment for your entire menu.



## Pasta Cookers

- Simple controls with a variety of basket options.
- Individual 60,000 BTU high efficiency burners.



TURBO COIL

## Sauté Stations

- 30,000 BTU burners.
- Refrigerated condiment rail and lower drawers.
- Glycol-cooled to maintain even temperatures and food safety.
- Full extension drawers.
- Upper drawer accommodates 6" deep pans; lower drawer 4" deep.



TURBO COIL

## Prep Tables

- Wide variety of sizes to meet any need.
- Glycol-cooled to maintain even temperatures and food safety.
- Flat or raised rail configurations.
- Lower cabinets accommodate pizza dough boxes.
- Configured with self-contained or remote refrigeration systems.
- Turbo Coil technology for precise temperature control.



## Heavy-Duty and Restaurant Ranges

- Ultimate cooking versatility.
- Wide variety of models from 24" to 72" wide.



TURBO COIL

## Refrigerated Bases

- Turbo Coil technology for precise temperature control.
- Configured with self-contained or remote refrigeration systems.
- Full extension drawers.
- Upper drawer accommodates 6" deep pans; lower drawer 4" deep.

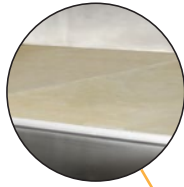


# SUPERBO! LEGEND® HEARTH BAKE® PIZZA OVENS COME WITH “THE WORKS”

## Standard Cordierite Three-Piece Deck

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

Optional fire tile deck is available offering a more artisan cooking surface.



## 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.



## Fully-Welded Stainless Steel Doors

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

## 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.



## Removable Cast Iron Burners

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



## Insulated, 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.

## Controls in Cool Zone

Provides a longer component life.





# BAKE IMPECCABLE PIZZAS— AND MUCH MORE. MOLTO BENE!

On the marquee or just on the menu, pizza is a perennial crowd-pleaser. Infused with Montague quality and innovation, Legend Hearth Bake Pizza Ovens can help you satisfy that demand and grow your business. Unique Hearth Bake brick construction ensures consistent, even baking for everything on your menu.



Special modulating thermostats and 40,000 BTU burners guarantee fast recovery. Plus, their exclusive low-maintenance counter-weighted doors provide a tight seal and easy closing with a lifetime warranty to withstand the heaviest volume.

## EXPERIENCE MONTAGUE'S EXCLUSIVE HEAT EXCHANGE SYSTEM

Montague's exclusive heat exchange system utilizes unique features to handle your heaviest volume. Quicker bake times and shorter recovery times are created with the combination of Montague's front-vent feature and fully tile-lined interior.

The front venting prevents the heat from pouring out of

the door when opened, and saturates the brick lining creating a "heat sink" and keeping the oven temperature consistent with no cold spots. This allows time to be the determining factor and eliminated the need to reposition pies in the oven in order to achieve the perfect bake.

- Higher production rate with faster bake time and quick recovery
- Labor savings with less time required to turn pies
- Provides consistent quality



# MONTAGUE LEGEND®

## HEARTH BAKE® PIZZA OVENS AT-A-GLANCE

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
Steel deck
Down draft diverter in lieu of standard flue deflector
Stainless steel exteriors
Custom brass and color accents available



Grab a bigger slice of the pizza pie  
Put a Legend® Hearth Bake® Pizza Oven in your kitchen  
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The Spirit of Excellence