



# MONTAGUE K12 SERIES SCHOOL COOKING EQUIPMENT

*Smart Equipment  
is Always the Answer*



**VECTAIRE®**

**TECHNOSTAR®**



# BACK TO SCHOOL BACK TO BASICS

School nutrition directors are faced with unique challenges and opportunities when making equipment decisions for their meal programs. Students, whose lifestyles are constantly changing, are demanding more choices and have higher expectations of the foods they eat.

Other issues such as food safety and nutrition further drive the needs and requirements of this unique segment. It's important to work with a manufacturer who understands the school market and can offer quality equipment choices that result in safe, healthy and delicious foods for your students.

Most gas units will perform without electricity in emergency situations.



**PROFESSIONAL EQUIPMENT DESIGNED TO MEET YOUR COOKING, LABOR AND ENERGY EFFICIENCY NEEDS.**

From high performance Vectaire® Electric or Gas Convection Ovens to workhorse Technostar® Heavy-Duty Ranges, there is a complete line of Montague commercial cooking equipment to meet every energy, budget and menu need.



**TECHNOSTAR® RANGES BUILT TO PASS THE TEST.**

School foodservice kitchens need hard working commercial ranges to prepare everything from sauces to soups and more. Technostar® offers the key features and sizes with multiple top configurations that bring "on demand" flexibility, performance and efficiency to every school kitchen. Plus, Montague Technostar Ranges include a lifetime door warranty.

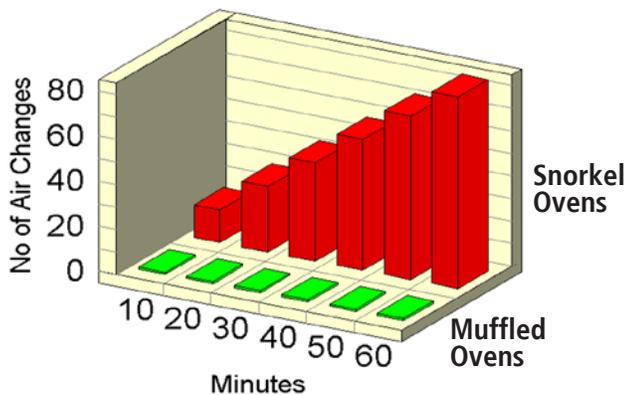


## VECTAIRE® CONVECTION OVENS

### AT THE TOP OF THEIR CLASS.

Vectaire® Gas Convection Ovens provide precision baking with a design that offers distinct advantages and labor-saving features for school foodservice operators.

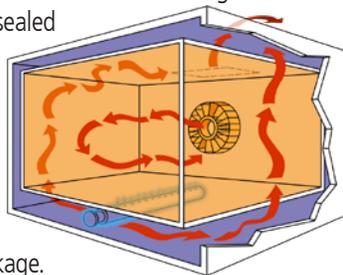
#### Frequency of Air Changes in Oven Cavity



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.

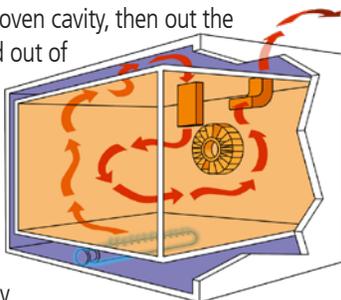
#### Montague Indirect Fired “Muffled” Design

Flue gases wrap around the oven’s surfaces rather than flowing through it. The oven chamber is totally sealed so the large interior becomes a vast heat exchange area. Heat is even throughout, with none of the cold spots that plague snorkel-style ovens. Baked goods cook evenly. Sealed oven cavity retains moisture and flavor creating a better product without shrinkage.



#### Others Direct Fired “Snorkel” Design

Hot flue gases are directed 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.



**3 YEAR**  
**LIMITED WARRANTY**

### INDUSTRY LEADING THREE-YEAR WARRANTY

With Montague K-12 equipment, you’re not only cooking with the best, you’re protected by Montague’s Lifetime Warranty on All Doors, and our Exclusive K-12 Series Three-Year Warranty\*.

\*Contact us for complete warranty information.



## CASH REBATES THAT SUPPORT YOUR SCHOOL

Montague can help your school foodservice program with equipment that fits your menu needs. And now, when you upgrade to a Technostar® Range or Vectaire® Convection Oven, Montague supports your school with a **CASH REBATE that is paid directly to your district!**

Rebates are available on a variety of qualifying models and the offer increases per oven cavity.

**Call Montague direct at 1-800-345-1830 or check with your Montague representative for additional details.**



Put excellence on the menu  
Insist on Montague K12 Series School Cooking Equipment  
**1-800-345-1830 | [montaguecompany.com](http://montaguecompany.com)**  
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MANUFACTURED IN  
THE USA USING  
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The Spirit of Excellence