

MONTAGUE LEGEND® 24|7|365 RANGE

Stay fired up.



MONTAGUE 24/7/365 RANGES. BEYOND LEGENDARY.



From resorts and casinos to large hotels and health care facilities, when you're cooking up meals around the clock you need equipment that won't let you down.

If the "hotside" of your operation never cools off, you want a top-of-the-line range with extra durability and highperformance upgrades built in from the beginning, not offered as options.

Because reliability means everything, insist on a company with over a hundred-year heritage of culinary excellence to help you succeed. Make room for the Montague Legend® 24/7/365 Gas Range.

WHEN YOU START LIFE AS A LEGEND®, CULINARY GREATNESS COMES NATURALLY.

To purpose-build a range for round-the-clock performance, we began with the best... The Montague Legend® Series. Then we included the key in-demand upgrades necessary for our top-of-the-line range to perform round the clock, seven days a week, 365 days a year... and made them all standard! The Legend® 24/7/365 Gas Range. We took the best and made it even better.

EXPERIENCE CULINARY EXCELLENCE THAT NEVER RESTS.

EXCEPTIONALLY EQUIPPED FROM TOP TO BOTTOM; SIDE TO SIDE.

To build the 24/7/365 we started with a robotically welded angle iron frame and stainless steel. And not just any grade of stainless, we use high chromium, high nickel 304 stainless steel. It's used throughout the construction — sides, back, bottom, door, guard rail, flue riser and much more. This advanced material offers the ultimate resistance to aging, debris, moisture, acidic sauces, detergents and other corrosive factors that can reduce service life. Plus, 304 stainless provides additional protection from excessive heat, aggressive cleaning and even standing water.

We top this ultimate chassis with your choice of four or six legendary raised port 30,000 BTU Star Burners; complimented by 12" or 18" massive cast iron surface-ground grates, designed to handle the demands of heavy pans and high production. Below, the porcelain-lined Legend® oven delivers exceptional capacity and powerful, even heat. The oven door is also constructed of 304 stainless steel. It features a fully-sealed envelope to protect against moisture and keep insulation from shifting. The springless counterbalanced design easily handles the continual opening and closing of full-time cooking and includes Montague's exclusive lifetime warranty.

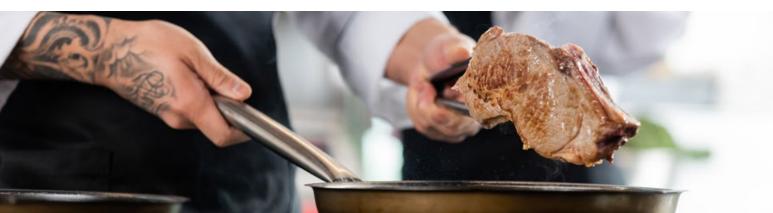
DON'T JUST TAKE THE HEAT. DISH IT OUT DAY AND NIGHT.

With the Montague Legend® 24/7/365 Gas Range you won't just get through the day. You'll conquer it — and the night as well, week upon week, year upon year, while serving one memorable dish after another.

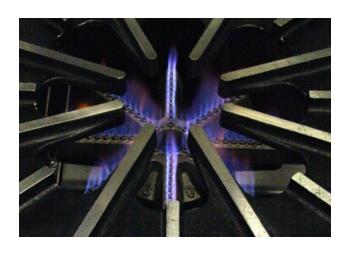








THE LEGEND® 24|7|365 RANGE BUILT TO GO BEYOND.



The premier manufacturer of the world's finest cooking equipment since 1857, Montague has custom-manufactured the Legend® 24/7/365 like all our premium products — as a true expression of creativity, designed to meet the approval of the world's most demanding chefs.



ALL 304 STAINLESS STEEL CONSTRUCTION

Sides, back, flue riser, bottom and more. Resists aging, debris and moisture while providing maximum heat resistance



HEAVILY RIBBED CAST IRON, SURFACE-GROUND TOP GRATES

Easily slide and arrange heavy pots and pans



30,000 BTU RAISED PORT STAR BURNERS

Choice of four or six burners. Clog free design; provides heat directly on the cooking vessel



CONTROLS ARE LOCATED IN THE COOL ZONE

Protects from high temperatures. Prolongs component life



304 STAINLESS STEEL LIFT OUT DRIP TRAY, PILOTS AND PILOT TUBING

Withstands acidic sauces, grease and debris. Provides easy clean up



WELDED, SEAMLESS 304 STAINLESS OVEN DOOR WITH SPRINGLESS DE-SIGN AND LIFETIME WARRANTY

Protects against moisture. Provides easier action for constant use.



304 STAINLESS STEEL ADJUSTABLE BULLET FEET

Built to withstand chemicals, standing water and daily cleaning



ROUND-THE-CLOCK PERFORMANCE. EXTRAORDINARY DESIGN.



MONTAGUE LEGEND® 24|7|365 HEAVY-DUTY 36" GAS RANGE

MODEL 136-5X – 6 OPEN BURNERS OVER STANDARD OVEN BASE MODEL 136-5XA – 4 OPEN BURNERS OVER STANDARD OVEN BASE

WE BEGIN WITH LEGEND STANDARD FEATURES	
FEATURES	BENEFITS
Robotically Welded Angle Iron Frame	Consistently strong welds. Oven stays level and will not sag from heat fatigue or heavy stock pots.
Springless Counter Balanced Oven Door with Lifetime Warranty	No springs to fatigue and break.
Controls are Located in "Cool" Zone	Protects from high temperatures. Prolongs component life.
Fully Porcelain Coated Oven Cavity	Protects from moisture and corrosion; easy to clean.
Heavy-Duty Surface Ground Cast Iron Grates	Heavy pot and pans slide smoothly across burner surface.
Legendary 30,000 BTU Raised Port Star Burners	Clog-free design; optimum heat transfer with ports directly under the cooking vessel, not fanning to the sides.

THEN INCLUDE THESE ULTIMATE 24/7/365 FEATURES		
FEATURES	BENEFITS	
All 304 Stainless Steel Construction (sides/back/flue riser/guard rail/valve panel/exterior bottom/adjustable legs/bullet feet)	The ultimate resistance against aging, debris, moisture and other corrosive factors that can reduce oven life. Provides additional protection from excessive heat, aggressive cleaning and standing water.	
304 Stainless Steel Pilots and Drip Tray	Protects critical burner parts from acidic sauces, salt, cooked-on grease and debris.	
304 Stainless Steel Lift Out Burner Box	Provides for fast and easy cleaning.	
304 Stainless Steel Welded Seamless Oven Door	Completely sealed to protect against moisture; insulation stays dry and in place.	

THEN INCLUDE EVEN MORE!	
Two-Piece Cast Iron Oven Bottom	Provides high heat retention even with continuous oven door opening and closing
Full 650°F Oven Thermostat	Maximum heat availability for a variety of dishes and unique preparation methods.



Dish it out, day and night. Put a Legend® 24/7/365 Range in your kitchen. 1-800-345-1830 | montaguecompany.com 1830 Stearman Avenue, Hayward, CA 94545 USA







