

POINT-OF-USE REFRIGERATION EQUIPMENT

Known by the company we keep cool



WELCOME TO THE NEW COMMERCIAL KITCHEN

A Legacy of Innovation

Since 1857, Montague has combined inventive kitchen and hardware solutions with uncompromising quality. As the longtime standard for commercial cooking, Montague takes pride in producing first-rate equipment, all made in the USA, that makes sense for chefs. The company continues to innovate commercial kitchens through industry-leading technology and practical functionality. Drawing on its deep experience working with the world's top chefs, Montague is now offering a variety of point-of-use Legend-series refrigeration products—an equipment line that produces ergonomic, efficient kitchens by integrating refrigeration directly into the cooking window.

HEAVY-DUTY LEGEND REFRIGERATED CHEF BASES



With a low profile for ergonomic design and function, these heavy-duty bases are designed to support the countertop cooking equipment. Their integrated top base and stainless steel, height-adjustable legs provide convenience for chefs and help alleviate heavy kitchen.



- 36" – 108": wide variety of sizes to meet the operator's needs
- Fully insulated to reliably maintain temperature beneath most types of cooking equipment
- Available with drawers or doors to fit any type of foodservice operation
- Configured with self-contained or remote refrigeration systems
- Full-extension drawer slides to maximize storage space

PREP TABLES

HEAVY-DUTY SANDWICH PREP TABLE



HEAVY-DUTY PIZZA PREP TABLE

Montague's environmentally friendly, high-performance prep tables integrate a refrigerator base with a white polyethylene cutting board for a more efficient workspace and improved proximity between cold-side and hot-side equipment. The top rail provides flexibility to accommodate different pan configurations, while the self-closing doors and magnetic snap-in door gaskets enhance practicality and versatility.

- 36" – 96": wide variety of sizes to meet needs of operator (pizza/sandwich)
- Glycol-cooled to evenly maintain temperatures across all pans, allowing for wide range of products to be stored reliably and safely (pizza/sandwich)
- Accommodates full-size pizza dough boxes for speed of operation (pizza)
- Several choices of cutting boards including polyethylene and ~~polyethylene~~ ^{polyethylene} (pizza/sandwich)
- Insulated night cover offers temperature control 24/7 (pizza/sandwich)
- Available in 2-row or "mega-top" 3-row configurations (sandwich)
- Configured either as self-contained or remote refrigeration options (pizza/sandwich)
- Full-extension drawer slides for maximized on-site storage (pizza/sandwich)
- Magnetic door gaskets eliminate need for unreliable, removable vinyl gaskets (pizza/sandwich)
- Smallest refrigeration system in its class, providing greatest amount of storage space on market (pizza/sandwich)



PAN CHILLERS

HEAVY-DUTY DROP-IN PAN CHILLERS

Designed to drop into place on new or existing countertops, Montague's Heavy-Duty Drop-in Pan Chiller are both practical and convenient. Beyond seamlessly integrating quality point-of-use refrigeration equipment into a workspace, these high-density pan chillers save a chef steps and precious minutes.

- 36" – 96": wide variety of sizes to meet needs of operator
- Glycol-cooled to offer reliable temperature protection in harsh environment
- Can be installed into existing counters or in new construction either as drop-in or bottom mount depending on customer preference
- Heavy gauge 304 s/s construction offers durability and long equipment life
- Welded construction provides safe and sanitary NSF compliance



SAUTÉ STATION

HEAVY-DUTY SAUTÉ STATION WITH REFRIGERATED UPPER PANS/LOWER DRAWERS



Montague's heavy-duty sauté stations, with a 36" working height, provide commercial kitchens optimum comfort and help avoid unnecessary stress and injury. Their self-closing drawers are easily removed for cleaning, and the reinforced tops support heavy-duty countertop equipment. With refrigerated upper pans and lower drawers all within arm's reach of the sauté surface, these stations achieve a superior relationship between cold-side and hot-side functionality.



- Glycol-cooled refrigeration system allows for reliable temperature control in high-temperature kitchens
- Heavy-gauge 304 series stainless steel construction provides dependable, long-lasting equipment with heavy use anticipated
- Drawer or door options available with full-extension drawer slides
- Self-contained or remote refrigeration system configurations available depending on customer needs
- Variety of cooking platforms allows for single-piece or modular configurations, offering largest selection of cooking/cooling equipment in industry



In line with Montague's proven track record of developing top-quality cooking equipment, the same trusted team of product engineers expertly crafted the full line of Montague point-of-use refrigerators and freezers with patented evaporator coil and glycol technology — successfully putting hot and cold in proximity under one roof. Montague partnered with Turbo Coil, the industry's most exciting and innovative developer of refrigeration components and finished goods, to jointly create award-winning products.

CHEF BASES
PREP TABLES
SAUTÉ STATIONS
HOT AND COLD ISLAND SUITES
DROP-IN, COLD-WELL PAN CHILLERS



FEATURE	CHEF BASES	PREP TABLES	SAUTE' STATIONS	DROP-INS
Glycol-assisted Cooling				
Forced-air Cooling				
R290				
Refrigerant 404/134				
Full-extension Drawer Slides				
250 lb. Capacity Drawer				
Self-closing Doors				
Digital Thermostat with Front Venting and Automatic Defrost Cycle (allows for equipment close to sides)				
Self-contained Refrigeration				
Remote Refrigeration				
304 Stainless Steel Construction				
*Richlite Cutting Boards				
Heat Shielding				
Kyoto Compliant Foamed in Place Insulation				
Patented Turbo Coil Evaporators				
Raised Condiment Rail				
Flush-mounted Condiment Rail				
*Pizza Dough Box Slide				
Custom Widths				
Accommodates: 12"x 20" full and half pans, 1/3, 1/6 and 1/9 Pans				
8-qt & 10-qt Liquid Cylindrical Drop-in				
*Compressor available on left				

* Options



To learn more about enhancing your commercial kitchen's efficiency, call or visit us online today!
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