

# MONTAGUE

— LEGEND<sup>®</sup> PIZZA OVENS —





# HEARTHBAKE<sup>®</sup> PIZZA OVEN



- \* Special modulating thermostats and 40,000 BTU burners guarantee fast recovery.
- \* Exclusive low-maintenance counter-weighted doors provide a tight seal and easy closing with a lifetime warranty.
- \* Deck oven produces high production rate with faster bake time and quick recovery
  - \* Provides consistent quality
  - \* Labor savings with less time required to turn pies





# HEARTHBAKE<sup>®</sup> PIZZA OVEN



## *Hearth Bake*<sup>®</sup>

**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, counter-balanced welded doors

**Lower total cost of ownership** - counter balanced doors, no springs to replace, easily removable burner deflector

**Menu Flexibility** - with the 8" high interior, ovens are perfect for casseroles, breads, pasta and much more

# HEARTHBAKE® OVEN FEATURES



**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.



**Standard Cordierite Three-Piece Deck**  
For easy, smooth moving of pies and consistent hearth baking of amazing pizzas, casseroles, breads and more.



**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.

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

**Controls in Cool Zone**  
Provides a longer component life.

**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.

**Fully-Welded Stainless Steel Doors**  
Doors come with a Lifetime warranty. Reduce maintenance and provide a tight seal to eliminate heat leakage.



# HEARTHBAKE<sup>®</sup> OVEN OPTIONS



**Firebrick Hearth Deck:** Provides superior heat retention for consistent baking results.

**Down Draft Diverter:** Available in lieu of the standard flue deflector.

**Stainless Steel Exterior:** For sleek, professional kitchen aesthetics.



AVAILABLE IN SINGLE AND DOUBLE STACK  
DIFFERENT WIDTHS AVAILABLE TO FIT YOUR SPACE

# HEARTHBAKE® OVENS AT A GLANCE

## PREMIUM QUALITY MEETS PIZZA-MAKING PERFECTION

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