

# MONTAGUE

— LEGEND<sup>®</sup> BROILERS —



# LEGEND<sup>®</sup> OVERFIRED BROILERS

Uncompromising quality. Unmatched versatility. Unmistakably Montague.



**Optional 1/2" Sear Plate or 3/4" Plancha**  
Seals in juices before broiling so that steaks are consistently superior.

## **Independent Burner Controls**

Allow for easy adjustment of temperature. 36" models feature two burners; 45" models feature three burners for concentrated fire power.

## **Minimal Cost of Ownership**

42,000 BTU cast iron burners, ceramic tiles and drawer bearings all easily replaced.

## **Deep, No-Spill Grease Troughs**

Large 4.5 quart capacity grease container helps keep your kitchen (and your kitchen staff) much cleaner.

## **Removable Grids**

Chrome plated cooking grids are removable for easy cleaning.

## **Independent Sear Plate Grease Container**

Easily removable, 1.5 quart capacity.

## **Infinite Adjustment**

Enables the cooking of any type, cut or thickness of meat to perfection.

## **Adjustable Broiler Drawer**

Counter balanced grid assembly and positive locking lift mechanism with cool grip ball handle for easy adjustment of drawer.

## **True Infrared Radiant Heat**

Required for high speed broiling with perfect results every time.

## **Upward-Moving Cool Air Currents**

Pass over the meat, supporting the perfect combustion to maintain radiant temperature.

# MONTAGUE LEGEND® BROILERS



Hearst Castle has been a landmark along the beautiful California coast going on a century, and Montague has been a fixture there for nearly as long.



Montague Legend® Broilers are designed to be used in standalone installations. Or they can easily be integrated to a Montague Excalibur® or Crusader® Cooking Suite as part of a total kitchen island suite.



# LEGEND<sup>®</sup> UNDERFIRED BROILERS



## ULTRA-FLOW Reversible Grate

6" reversible, heavyduty cast iron grates with 1" spacing, have built in grease troughs to direct excess fat away and reduce flare-ups.

## Large Removable Grease Container

Easily removed and emptied during peak volume periods.

## Wide Choice of Models

Available with cast iron or ceramic radiants in cabinet base, range match, or counter top units.

## Convenient Temperature Zones

Individual controls for zoned heat allows precise heat control for cooking versatility.



## Optional Grates

Choice of optional round rod and seafood grates for menu flexibility.

## Adjustable Grate Angle

Allows for a wide range of foods. Vertically adjustable from flat to 3" (7.6cm) slope. Provides a versatile range of cooking temperatures.

## Optional Plate Shelves

9" and 11" plate shelves available along with cut outs for various sized pans.

## Removable Drip Tray

Full width, flare-up reducing removable drip tray.

## Customized Connections

Can be ordered with front gas manifold or independent rear connection.

# LEGEND<sup>®</sup> BROILER OPTIONS



## CM SERIES CHEESEMELTER

Gas-fired, broiler with top mounted ceramic burner for uniform infrared broiling.



## FRENCH-STYLE CHARCOAL BROILER

A traditional French-style charcoal broiler lined with refractory bricks, heavy wrought-iron cooking grates with rollers and 2 cooking positions.



## SB SERIES SALAMANDER

Quickly finish steaks, brown the tops of casseroles or melt cheese with 32,000 BTU top mounted ceramic burner.

# BROILERS AT-A-GLANCE

## OVERFIRED BROILERS

C36 - Two 42,000 BTU Cast Iron Burners

C45 - Three 42,000 BTU Cast Iron Burners

Tops

Bases	S/S Top	1/2" Sear plate	3/4" Plancha Plate	Top Warming Oven
Broiler with Modular Stand	C36	C36SHB	C36SHBPL	—
	C45	C45SHB	C45SHBPL	—
Broiler with Cabinet Base	—	—	—	36W36
	—	—	—	45W36
Double Broiler	236W36	—	—	—
	243W36	—	—	—
Heavy-Duty Standard Ovens	136C36	136C36SHB	136C36SHPL	136W36
	136C45	136C45SHB	136C45SHPL	136W45
Heavy-Duty Convection Ovens	V136C36	V136W36SHB	V136W36SHPL	V136W36
	V136C45	V136W45SHB	V136W36SHPL	V136W45
Heavy-Duty Extra Low Ovens	Option	136XC36SHB	136XC36SHPL	—
	Option	136XC45SHB	136XC45SHPL	—
Refrigerated Bases	C36/RB36-SC	C36SHB/RB36-SC	C36SHPL/RB36-SC	—
	C45/RB48-SC	C45SJB/RB48-SC	C45SHPL/RB48-SC	—

## UNDERFIRED BROILERS

Available in widths up to 72"

Radiant - 19,000 BTU Stainless Steel Burner Every 6" with Stainless Steel Radiants or Optional Cast Iron Radiants

Ceramic - 45,000 BTU Cast Iron Burners, with Ceramic Briquettes

	Counter Model	Modular Stand	Cabinet Base
Range Match Series - Ceramic	—	—	UF-[C]
Range Match Series - Radiant	UFLC-[R]	—	UF-[R]
Free Standing Models - Ceramic	UFSC-[C]	UFSM-[C]	UFS-[C]
Free Standing Models - Radiant	UFSC-[R]	UFSM-[R]	UFS-[R]

### CHEESEMELTER

24" to 72" widths

20,000 BTU or 32,000 BTU burners

High Back Mounting CM

Wall Mounting CM-HB

Available in Pass-thru Models

### SALAMANDER

36" wide

32,000 BTU burner

High Back Mounting SB36-HB

Wall Mounting SB36-W

### CHARCOAL BROILER

With Hood and Warming Shelf

30A 30" W x 36" D

31F 30" W x 46" D

37F 35.5" W x 46" D

43F 42" W x 46" D

