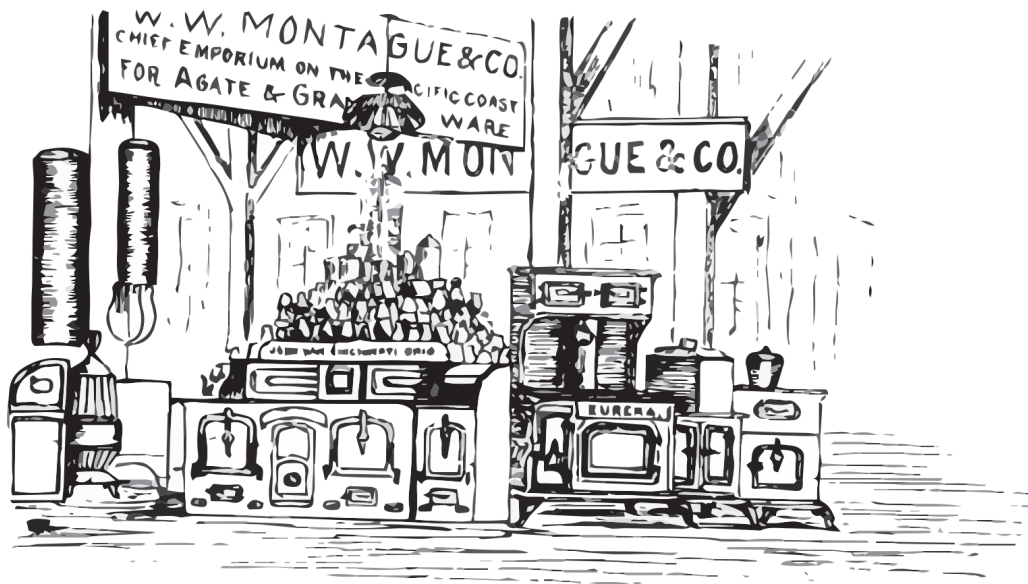


MONTAGUE

— LEGEND[®] RANGES —

LEGEND[®] GAS POWERED RANGE

Incomparable Quality. Exceptional Performance.



W. W. Montague & Co. the well known stove, and agate ware dealers, 110 to 114 Battery St. make a fine showing, with the celebrated Van Eureka, and Mague ranges as specialties, and a manner of kitchen utensils, artistically arranged

There are many commercial ranges on the market. But only one worthy enough to be called a Legend[®]. Offering incomparable power, control, consistency and reliability combined with customization options that let you create diverse menus to satisfy clientele around the clock.

Legend[®] Ranges pioneered their welded 1/4" angle-iron construction built for years of reliable operation. Designed to withstand the test of time since 1857.

And only Legend[®] Ranges are infused with technologies that improve heat delivery, save time and increase efficiency. That includes features like easy-opening, counter-weighted oven doors.

Every model is meticulously hand-assembled, and tested at the factory for performance meriting its name, and deserving of a place in your kitchen.

40+ DIFFERENT RANGE TOP OPTIONS

Montague provides over 40 heavy-duty options - everything from fry tops to pasta cookers.

Range Features Include

- More usable cooking surface 36" w x 31" d – 12% greater than the closest competitor
- Optional 42" range depth and 34" griddle plate depth – provides even MORE cooking surface
- Precision blanchard ground tops for easy sliding of pots and pans
- Available in front or rear manifold

Unitized Panel for Easy Cleaning and Sleek Streamlined Finish

Custom Guard Rails and Belly Bar Available



French Tops

- Only manufacturer in the industry to use fire tile brick-lined flues for heat retention

Hot Tops

- Even heat and gradient options available in 12" and 18" with independent controls

Heavy-Duty Griddle

- Even high heat for searing and cooking
- Raised splash guard on sides and back

No Floor Drain Required

- Legend Ranges feature advanced burner compartments to simplify cleaning and eliminate the need for messy water sumps

Robotically-Welded Angle Iron Frame

- 1/4" angle iron provides durability
- Automated welding for dependable consistent welds

INDUSTRY-LEADING LEGEND® BURNERS

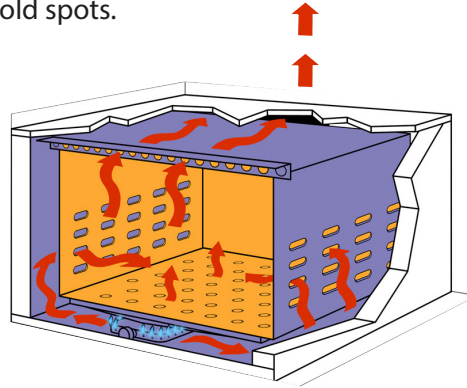
Heavy-Duty Star Burner with Raised Ports

- Raised ports positioned directly under the cooking vessel create up to 20% increase efficiency over other open top burners
- 10/1 turndown ratio for maximum flexibility
- Cast-iron grates and burners stand up to the heat and abuse of a busy kitchen
- Blanchard Ground for a smooth uniform surface for easier sliding of large pots
- Anti-Spill/Anti-Clogging design



Montague Exclusive Front-Vented Design Creates a More Efficient Oven

- Extended flue path creates heating efficiencies.
- Delivers consistent heat distribution
- No cold areas at oven front.
- Oven doors feature a protective heat wall to maintain even heat and prevent cold spots.
- Unique top vents and multi-opening side heat inlets.
- On competitive rear vented ovens, cold air rushes in upsetting heat distribution and creating cold spots.



Unique top and side inlets redirect the hot air inside the oven cavity to the front of the oven and back through channels in the top.

Under-fired Broiler

- Adjustable 2-position cast iron top grates
- Available with radiants or ceramic briquettes
- Width sizes 18" to 72"

Cool Zone Controls

- Located in an insulated and vented compartment
- Protects from high temperatures to prolong component life

Refrigerated Base

- Powered by Patented Turbo-Coil Technology
- Full-extension drawers
- Provides quick and easy access to fresh foods for preparation and cooking
- Low profile chef base fully insulated and designed to support heavy counter top cooking equipment
- Full extension drawers accommodate full size pans that lift straight out of frame without tipping

World-Renowned Oven Doors with Counter-Weight Design and

Lifetime Warranty

- Defies abuse
- No springs to fatigue and break
- Built to drop open or kick closed
- Provides a tight seal and smooth, solid closing action.
- Lowers cost of ownership with no springs or door seals to replace or adjust.





UNLIMITED RANGE OF POSSIBILITIES

Whatever your day demands and your mind can imagine, Montague Legend® Ranges can deliver. Select from specialty configurations including wok ranges, induction tops, stock pot stoves, griddles, mixed fuel and much more. There's a Legend option designed to satisfy your unique vision.

Range-Match Wok Range

- Jet burners rated at 80,000 or 120,000 BTUs/hr.
- Blanching / Soup pot well option



Model 24-18

Wok Range

- One to six wok burners, soup pot wells, or combination
- Only range with jet burners



Model CRM-2 Wok Range



Model RF40

Heavy-Duty Fryer

- 50 lb. capacity stainless steel frypot



Model CPG-1 Pasta Cooker shown with optional round baskets

Heavy-Duty Pasta Cooker

- Single or double chamber gas pasta cooker
- Corrosion proof - triple fiberglass mylar insulation

Stock Pot Stove

- 22 3/4" height makes lifting, filling, and moving pots easier
- Perfect kitchen addition for large simmering pots



Model SP2053 Stock Pot

Stainless Steel Work Top

- Optional stainless steel shelves, speed racks, or doors available
- Offer more work space and storage in your space



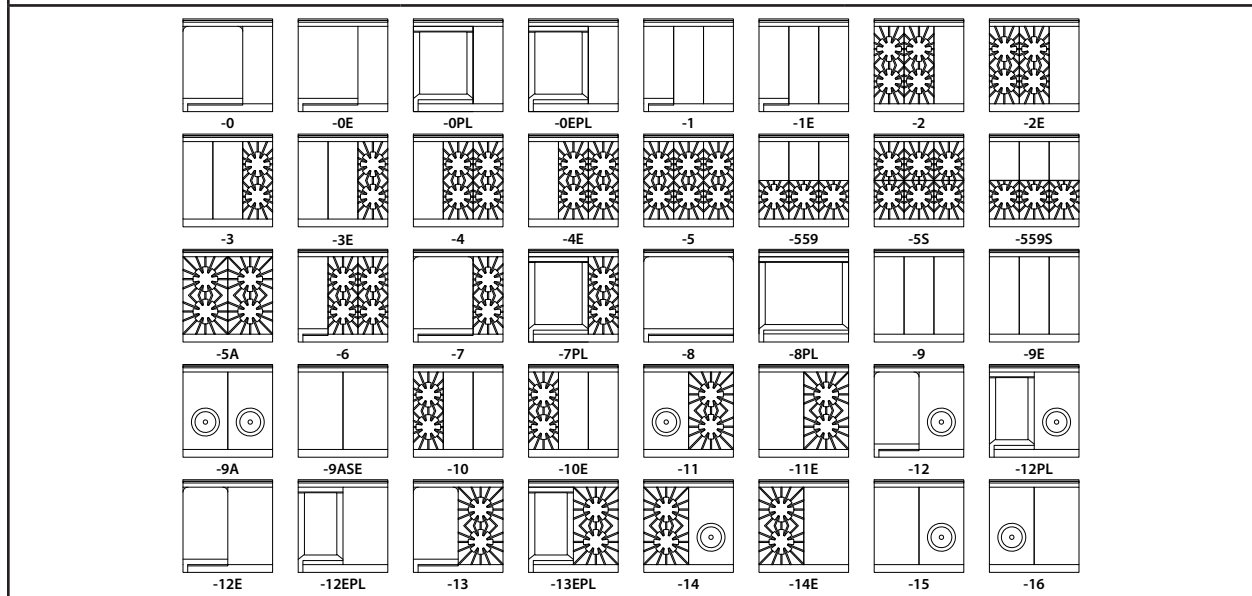
Model 24S Stainless Steel Work Top Shown with optional casters

LEGEND® RANGES AT A GLANCE

OVEN OPTIONS	
Conventional – 136	Convection – V136
Dimensions: 26.625"W x 28.0"D x 15.0"H Features: Accepts 18" x 26" pans sideways or lengthwise Front vented oven heated with a cast iron burner rated at 40,000 BTU/hr. Removable 3-position nickel-plated rack guides One nickel finish oven rack	Dimensions: 26.625"W x 22.25"D x 15.0"H Features: Muffled design convection oven heated with a cast iron burner rated at 40,000 BTU/hr Removable 5-position nickel-plated rack guides One nickel finish oven rack
Springless, counter-weighted door with lifetime warranty Satin-finished stainless-steel fronts; back, sides, bottom, and lower shelves optional Robotically-welded 1/4" angle-iron frame Cool zone controls Bases available with casters, channel bases, quick-disconnects and restraining devices	

RANGE TOPS		
Fry Tops	Ring & Cover	Open Tops
Gradient Heat Solid Tops	Step Ups	Even Heat Solid Tops
	Planchas	

Burners and range tops perfectly matched for intense heat and minimal fuel consumption



HIGH BACK AND SHELVING OPTIONS		
Single and double solid high shelves sizes from 12" to 108"	Single and double tubular high shelves sizes from 12" to 108"	Custom heights and widths available

LEGEND® HEAVY-DUTY RANGE LINE INCLUDES			
Standard Ovens	Convection Ovens	Low Boys	Extra Low Boys
24" Wide Ovens	Add-A-Units	Modular Stands	Cabinet Bases
Chinese Ranges			