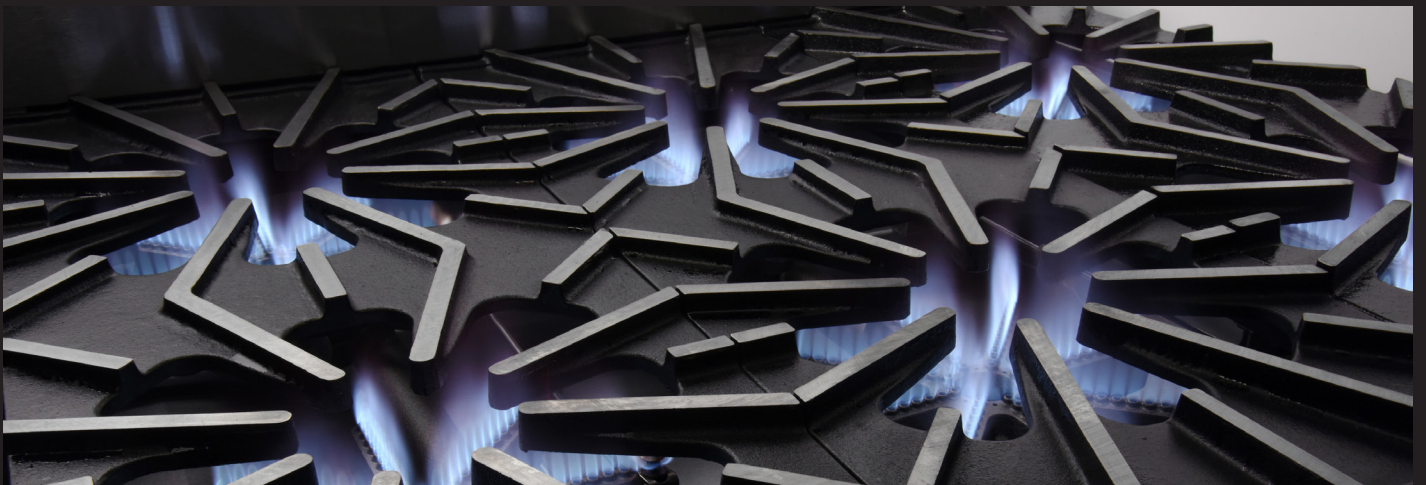


MONTAGUE

— 24/7/365 LEGEND[®] RANGES —



MONTAGUE 24/7/365 RANGES

To build a range for round-the-clock performance, we took the proven performance of the Montague Legend® Series

and made it even better. By adding key upgrades chefs need most and making them standard, we created a range built to handle round-the-clock cooking, 7 days a week, 365 days a year.

Whether you're running a resort, casino, hotel, or healthcare facility, the Montague Legend® 24/7/365 Range is engineered for non-stop durability and high performance. With over a century of culinary craftsmanship, Montague brings unmatched reliability to your kitchen, so you can focus on creating exceptional meals.

From its precision-engineered burners and cast iron grates to the all-stainless construction, every detail of the range is built to endure the demands of professional kitchens. Designed to work as hard as you do, it's the range you can count on shift after shift.

With Montague, you get equipment that matches your passion for excellence.





BUILT TO GO BEYOND



STRENGTH. PRECISION. RELIABILITY.

Every Montague 24/7/365 Legend® Range is crafted at our factory in Hayward, California. Designed to endure the toughest demands of professional kitchens, this range is a product of meticulous engineering and the finest materials, all assembled by a team of skilled craftsmen.

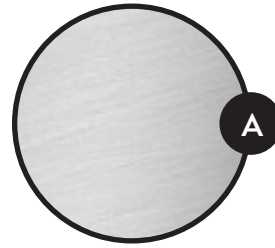
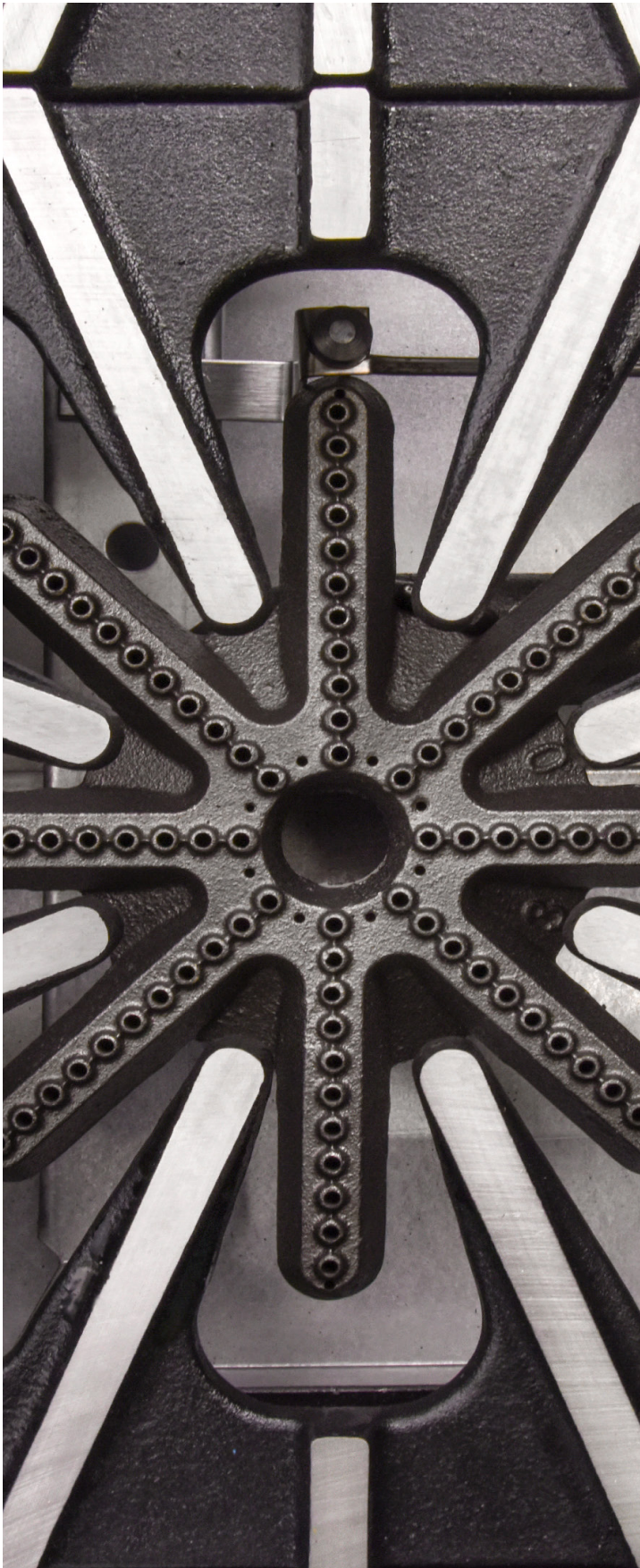
The frame begins with a robotically welded angle iron structure, providing an incredibly strong foundation. We pair this with 304 stainless steel, a high-chromium, high-nickel alloy that offers superior resistance to heat, moisture, and corrosion. From the sides and back to the door, flue riser, and even the bottom, this material ensures durability in every part of the range.

We use advanced techniques to craft each detail, ensuring that every Legend® Range can withstand the rigors of constant use. The oven door, for instance, is built with fully sealed construction to prevent moisture damage and keep insulation secure, while its springless, counterbalanced design ensures smooth operation—even with heavy use.

At the top of the range, you have a choice of four or six 30,000 BTU raised-port Star Burners, precision-engineered for even heat distribution. Paired with cast iron surface-ground grates, they're designed to handle heavy cookware and high production, day in and day out. Below, the porcelain-lined Legend® oven provides consistent, even heating, ideal for everything from slow roasts to high-temperature baking.

Every Montague 24/7/365 Legend® Range is made by combining modern technology with the skill and expertise that has defined Montague since 1857. It's not just a piece of equipment—it's a reflection of our commitment to quality and craftsmanship, proudly built in the USA.

ROUND THE CLOCK PERFORMANCE



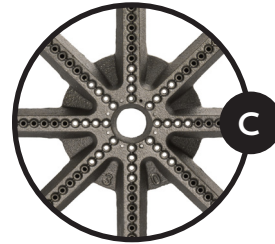
A ALL 304 STAINLESS STEEL CONSTRUCTION

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



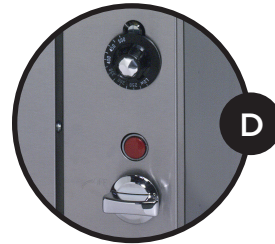
B HEAVILY RIBBED CAST IRON, SURFACE-GROUND TOP GRATES

Easily slide and arrange heavy pots and pans



C 30,000 BTU RAISED PORT STAR BURNERS

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



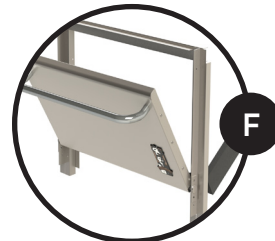
D CONTROLS ARE LOCATED IN THE COOL ZONE

Protects from high temperatures. Prolongs component life



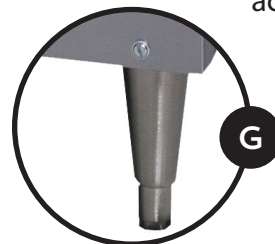
E 304 STAINLESS STEEL LIFT OUT DRIP TRAY, PILOTS AND PILOT TUBING

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



F WELDED, SEAMLESS 304 STAINLESS STEEL OVEN DOOR WITH SPRINGLESS DESIGN AND LIFETIME WARRANTY

Protects against moisture. Provides easier action for constant use.



G 304 STAINLESS STEEL ADJUSTABLE BULLET FEET

Built to withstand chemicals, standing water and daily cleaning



MONTAGUE LEGEND[®] BROILERS

Experience culinary excellence that never rests.



24|7|365 HEAVY-DUTY 36" GAS RANGE

WE BEGIN WITH LEGEND STANDARD FEATURES

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

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.