

MONTAGUE

— LEGEND[®] COUNTERTOP —



HEAVY-DUTY DELUXE GRIDDLE

Deluxe Griddle

- Snap-action thermostat for every burner
- Thermostatic controls for precision cooking
- Available in sizes from 24" to 72"
- Optional griddle stand
- Chrome griddle plate
- Plate shelf inset pan cutout and cutting board available
- Solid-state thermostat option
- Automatic pilot re-light



Montague Legend® Heavy Duty Deluxe Griddle

Montague's heavy-duty countertop griddle features a stainless steel exterior and a thick precision-ground steel cooking surface with a full backsplash and tapered side splashes for a clean, efficient workspace. Available with thermostatic controls, its powerful burners ensure fast temperature recovery, maximizing production during busy service times.

Designed for versatility, the griddle comes in multiple sizes with stand and refrigerated base options to streamline kitchen workflows. It includes automatic pilot ignition with a safety valve, a large grease drawer for easy cleanup, and a durable stainless steel build for long-lasting performance.

Model DG2448-SAT Deluxe Griddle



Model DG24-48SAT Deluxe Griddle
Shown with Optional Equipment Stand and Casters



ENDLESS CULINARY POSSIBILITIES.

Heavy-Duty Legend Star Burner with Raised Ports

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

“Even Heat” Hot Top

- Assures a consistent, even cooking surface front to back, side to side



Self-Contained Refrigerated Chef Base

- Full extension drawers, marine edge and Turbo Coil® powered refrigeration system.



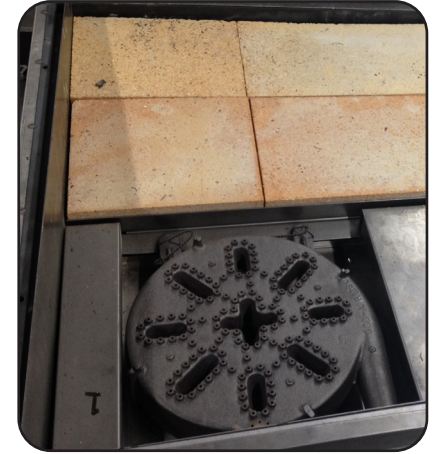
INDUSTRY-LEADING LEGEND® BURNERS

18" Open Top Burners

- Accommodates larger pots/pans for any cooking style

French Tops with Sloping Brick-Lined Flues

- Montague is the only manufacturer in industry to use fire tile for heat retention
- Perfect for sautéing in front and simmering on back



Precision Controls

- Provides temperature accuracy quickly to change



Inset Legs

- Heavy-duty adjustable legs are inset from edge to fit perfectly on chef bases with a marine edge.



- ## Lineup Available
- Interconnected gas to create equipment battery

ENDLESS CULINARY POSSIBILITIES.



Heavy-Duty French Top

18" - 36" Widths Available

Montague's heavy cast iron precision-ground plate features a front-positioned removable ring and cover, a powerful 35,000 BTU/hr front-fired banjo burner, and heat transfer studs for improved efficiency. Sloped, brick-lined flues enhance heat distribution, while a drip pan beneath the burners ensures easy cleanup.



Model C36-9A



Model C24-5

Heavy-Duty Countertop Open Burner Range

12" - 36" Widths Available

Montague heavy-duty Star Burners with raised ports that add up to a 20% increase in efficiency over competitive open to burners. Cast-iron grates are Blanchard-ground for a smooth, uniform surface. Individual precision burner controls offer complete control and its compact design adds valuable space savings for any kitchen.

Heavy-Duty Under-Fired Broiler

18" - 72" Widths Available

Montague's design features a full-width front grease trough for easy grease transfer, with a removable large-capacity grease container for effortless cleanup. Stainless steel rear flue riser matches the height of range risers for a seamless kitchen setup. Reversible ULTRA-FLOW cast iron grates.



Model UFLC-36R



Model C36-12E

Heavy-Duty Countertop Griddle / Plancha

48" - 72" Widths Available

The Even Heat Hot Top features a heavy cast iron plate with heat transfer studs for even heat distribution. Its powerful burner and insulated flanges help maintain consistent cooking.

The Standard Griddle has a precision-ground steel cook surface with a front grease trough and built-in grease drawer for easy cleanup. Individually controlled burners ensure precise heat control, while the backsplash and side-splashes keep the workspace clean.

LEGEND[®] COUNTERTOP MODELS

RANGE TOPS

FRY TOPS	PLANCHA TOPS	OPEN TOPS
HOT TOPS	GRADIENT HEAT TOPS	STEP-UP TOPS
COMBI TOPS	EVEN HEAT TOPS	FRENCH TOPS
THERMOSTAT GRIDDLES	MANUAL GRIDDLES	DELUXE GRIDDLES

