



# MONTAGUE EXCALIBUR®

# LEGENDARY COMPONENTS



## Designed and Constructed with Form and Function

Each suite is manufactured in the U.S.A. using our Legend® Series Heavy Duty Equipment. Features include robotically welded angle iron frames, 304 stainless steel construction, and counter-weighted doors with lifetime warranties. Enhanced culinary team communication, reliable energy distribution, and a captivating, front of house cooking presentation



## True Concealed Flue

This unique design funnels the flue gases away from units to ensure components do not overheat. This same design allows for a flat, seamless top surface that keeps platters or sauces warm while allowing chefs to easily pass items across the island. There are no vent panels where spillage can accumulate.



## Choice of Finishes

There are various options for finishes, architectural stainless, colored ceramic coatings, brass, copper, high polished stainless steel and more. Montague's experienced team can build the suite of your dreams that has the elegant appearance for the front of the house cooking and robustness for non-stop, back of the house menu preparation.





# CUSTOM KITCHEN.



## EXTRAORDINARY CREATIONS.

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Manufactured in the U.S.A. with Legend® Series Heavy-Duty Equipment, each Excalibur® suite is uniquely designed for your menu and operation. From front-of-the-house display cooking to the rigorous demands of back-of-the-house production, Montague's experienced design team can build a "suite of your dreams" destined to be the centerpiece of your kitchen. Choose from a selection of over 40 range top configurations along with a broad selection of equipment to create a versatile suite suited to your exact needs.

As with all our products, Montague takes extra steps to ensure our customers receive the quality and performance they expect. Before any Island suite is shipped to our customer, it is subjected to a series of tests and inspections to ensure a quality fit and premium performance. The single point connection capability and Montague exclusive **Entire-Suite ETL Design Certification** make for hassle free installation. In addition to the design and certification measures, Montague has an onsite Montague factory technician supervise every installation.

# WORK YOUR CULINARY MAGIC

**Pass Through Cheesemelter**  
Available in 24"-72"

**Heavy Duty Cast Iron Range Tops Available in Over 40 Configurations**

- Open Top
- French Top
- Plancha
- Under Fire Broiler
- Fryers, Pasta Cookers, etc.

**Seamless Top Construction**  
Welded 304 12 Gauge Stainless Steel

**Custom Belly Bar**  
Available in High Polished Stainless Steel, Brass, Copper, and other finishes

**Single Centralized Load Center**  
Provides utility connections for gas, electrical, and power

**Heated Shelves / Plate Inserts**  
Available with sliding or hinged doors



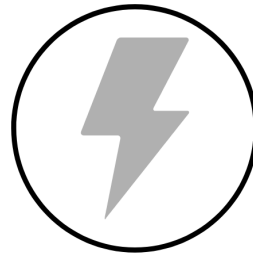


# CUSTOM COOKING.

Available in all fuel types, the Montague Island Suite is designed to give chefs ultimate flexibility. Whether powered by gas, electric, solid fuel, or a combination, this fully customizable suite is built to handle any cooking style, any cuisine, and any challenge.



**GAS**



**ELECTRIC**



**SOLID FUEL**



**Double Tubular Over Shelf**  
Available in Single, Solid and more

**True Concealed Flues**

**Standard or Convection Oven Range Bases**  
Available in 24", 30", and 36"

**All Oven Doors Seam-Welded for Durability**  
Lifetime door warranty on all oven doors

**Remote Refrigerated Base**  
Available with Self-Contained Refrigeration or Freezer Bases

# MONTAGUE ISALAND SUITE OPTIONS

## The Montague Excalibur Crusader® Island Suite

An evolution of the Excalibur® Island cooking suite, the Crusader® is designed as a single depth suite.

With easy access to both sides, Crusader allows for increased production in a smaller space. Ideal for small and uniquely shaped kitchens, the Montague Crusader provides chefs with the same efficiency and visual communication of a full-sized suite.

Crusaders feature a one-piece, 12 gauge 304 stainless steel top. Top arrangements may be utilized from both sides, with controls positioned on either side. Unique features such as pass-through ovens and side cabinets add easy access to cooking products. A side French top for additional hot top space is available.



## The Montague Excalibur® UDC "Plug-and-Play" Island Suite

The Utility Distribution System makes it easy for chefs to reposition key equipment and/or replace equipment without a major remodeling project.

The Montague UDC features a Utility Distribution System comprised of stainless steel sheet metal housings enclosing electrical conduit distribution and plumbing services. This provides gas, water and electrical connections for stand-alone appliances. Now your island suite can be effortlessly adapted to support menu changes and seasonal offerings, or instantly updated with new equipment to expand cooking options.

