



# *Price List*

*Effective March 1, 2019*



**EXCALIBUR™ LEGEND™ *Hearth Bake™* VECTAIRE™**



MADE IN USA

[www.montaguecompany.com](http://www.montaguecompany.com)  
*Premium Quality Cooking Equipment*  
*since 1857*





# AN AMERICAN ORIGINAL



*The Charmont Hotel - La Crosse, WI*



*The Obstinate Daughter -  
Sullivan's Island, SC*



*Hearst Castle - San Simeon, CA*



*492 Restaurant - Charleston, SC*





# TABLE OF CONTENTS

<b>LEGEND™</b>	1
Heavy Duty 136 Series Range Model — Range Top Configurations	1
Standard Ovens	2
Convection Ovens	3
124 Series Range with Ovens	4
24/7 Ovens	5
Bake and Roast Ovens	6
Extra Low Boy Stackable Ovens	6
Broiler Ovens	7
Cabinet Base	8-9
Modular Stand	10-11
Counter Top	12-13
Counter Add-a-Unit-Griddles/Frytops/Planchas	14
Deluxe Griddle	15
136 Series Options and Accessories	16-21
Salamander and Cheesemelter	22
Over fired Broilers	23
Over fired Broilers on Refrigerated Bases	24
Underfired Broilers	25-29
Charcoal Broiler	30
Fryers/Fryer Filter	31
Stock Pot Stoves	32
Pasta Cookers	32
Electric Induction Cooktop	33
Hearth Bake Pizza Ovens	34
Chinese Ranges	35
Range Match Wok	36
Glycol Ice and Heat Sauté Station	37
Induction Sauté Station	38
Refrigerated Chef Base	39
Freezer Chef Base	40
Glycol Refrigerated Chef Base	41
Glycol Drop-In Pan Chiller	42
Glycol Prep Pan and Batter Holding Tables	43
Glycol Pizza Prep Table	44
Glycol Sandwich Prep Table	45
<b>VECTAIRE™</b>	46
R85 Apollo Gas Convection Ovens	47
HX Series Gas Convection Ovens	48
Gas Convection Ovens — Bakery Depth	49
SL Gas Convection Ovens	50
Electric Convection Ovens — Full and Half Size	51
Options and Accessories	52





## Global Headquarters & Manufacturing



**POWERED  
BY THE SUN**



*Our Global Headquarters & Manufacturing Facility is now solar powered, reducing our carbon footprint and preserving natural resources.*





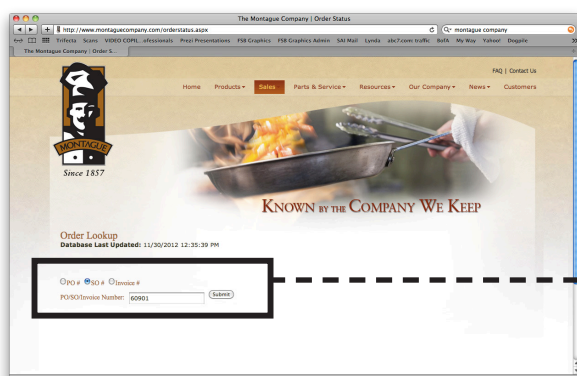
# Check Your Order On-Line in 3 Easy Steps

Go to [www.MontagueCompany.com](http://www.MontagueCompany.com)



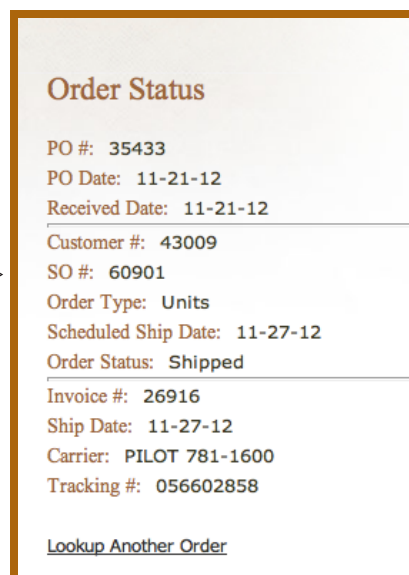
1

Select "Order Status" from the Sales Menu



2

Enter your PO, SOE, or Invoice Number



3

Find your Order Status and Tracking Information



## Made in the USA



### **Over 150 Years of U.S. Quality**

*Residing in the San Francisco bay area, our history in California dates back to the turbulent times of the gold rush, statehood, and the breakout of the U.S. Civil War. Through three generations of ownership and management by the Whalen family, Montague continues a proud tradition of pride and passion for its equipment, known throughout the foodservice industry for superior quality and craftsmanship.*

*All Montague products are designed, engineered and manufactured in our facility located in Hayward, California, USA. Due to the decline in the US manufacturing base, a small percentage of the materials needed to build our equipment are not available in the*

*United States and must be sourced overseas as we strive to maintain strict control of quality, delivery and cost of materials.*

*All Montague equipment meets the U.S. government standard for product labeling "Made in the U.S.A." At Montague, the American spirit of innovation, capitalism and free enterprise is alive and well. We are proud to say Montague products are "Made in the U.S.A."*





# Excalibur/Crusader Cooking Suites



## ***Excalibur & Crusader Custom Cooking Suites***

***Cooking suites by design enable efficient use of space, cooking flow and function.***

*With a Montague Suite, you are getting the industry's premier Legend Series Equipment along with unique design choices and integration which only Montague provides:*

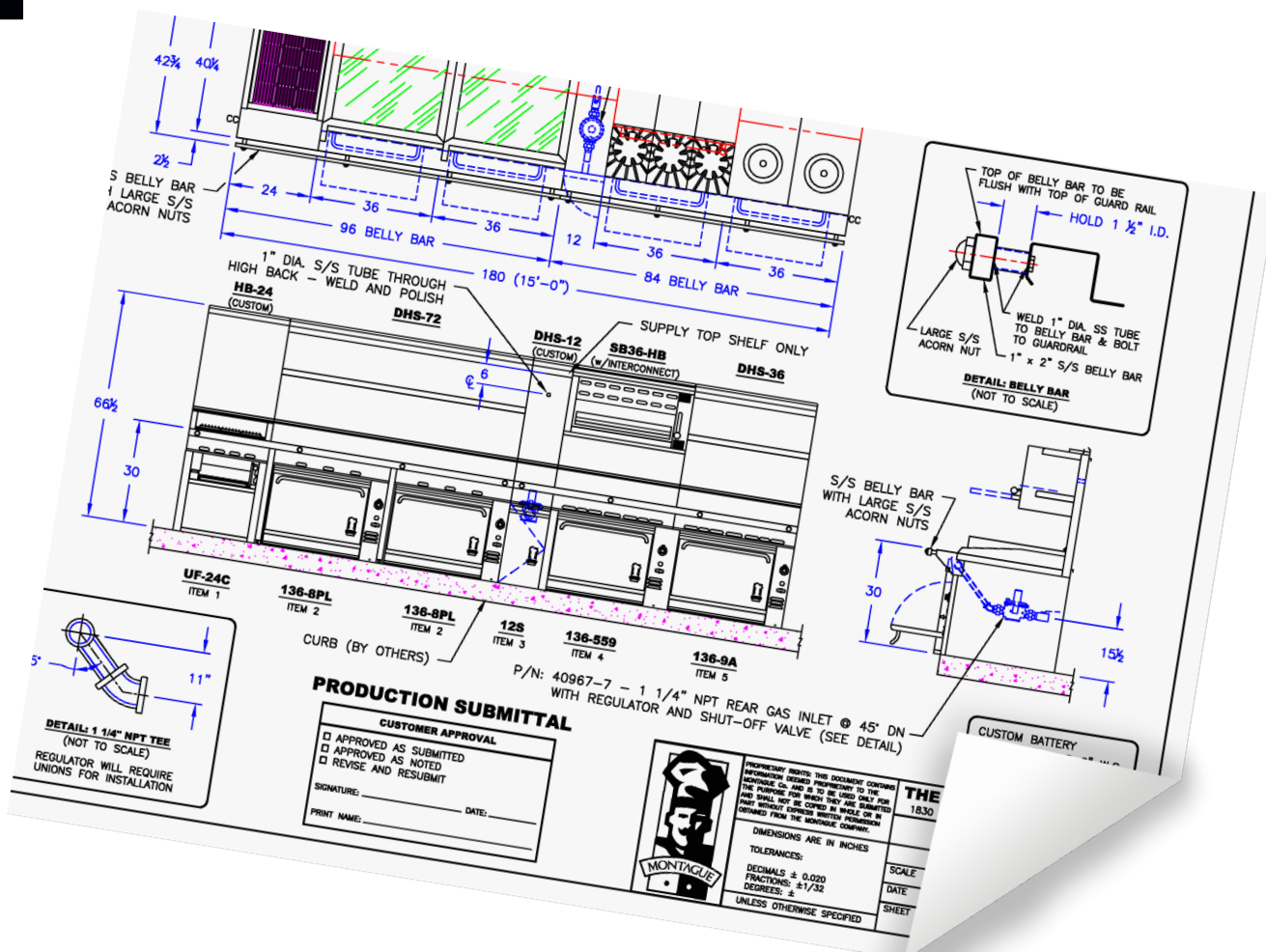
- **True concealed flues**
- **Pass-through ovens, and cheesemelters**
- **Heated cabinets and refrigeration**
- **Various trim and accent finishes including brass, copper, high-polish stainless steel**

*The entire suite is pre-assembled and tested at the factory to ensure quality fit and function of all components. Suites include on-site installation supervision from factory technicians. And, all Montague Suites are ETL designed certified.*

**Work with a professional foodservice consultant to develop your own design. Then, we'll engineer a custom-built island cooking suite to your exact specifications. For questions consult factory**



# Montague Legend



## Classic Heavy Duty Ranges and Ovens

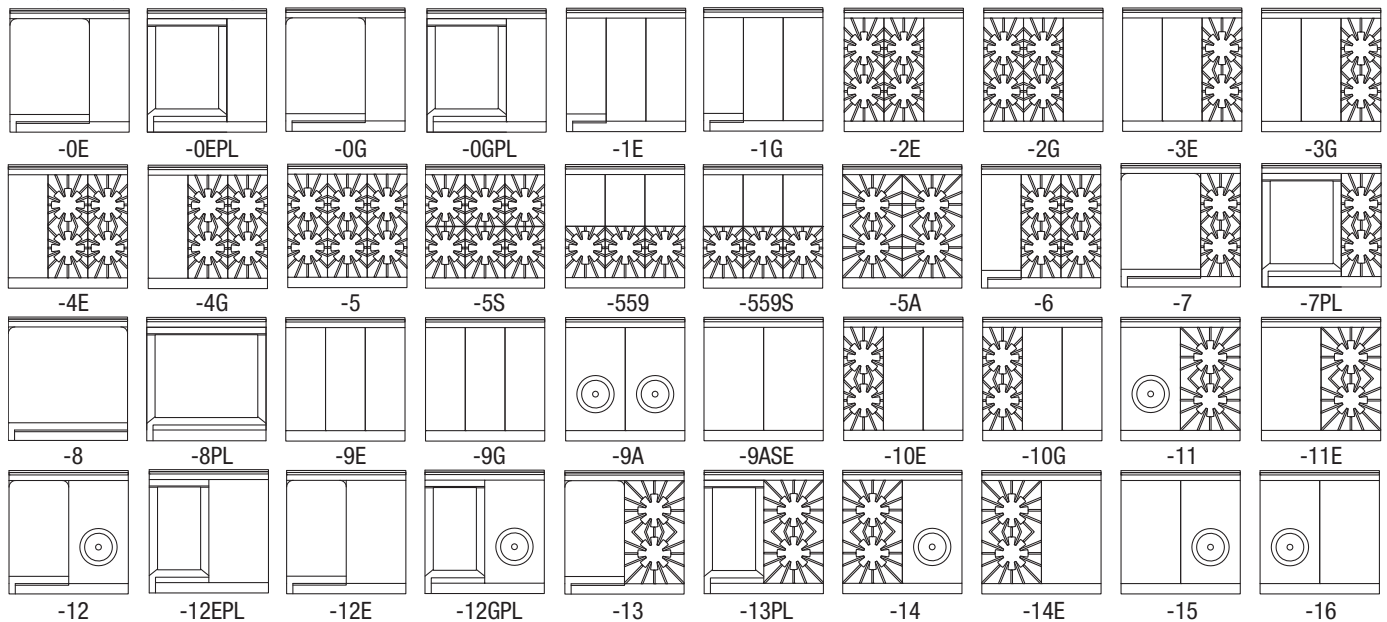
- More usable cooking surface
- Choice of over 40 cook tops
- Renowned counter-weighted oven door
- Front vented ovens with consistently reliable temperatures, a must for those perfect meals
- Welded angle iron frame construction
- Cast iron oven burners, and top grates
- Lift off cast iron top burners
- Controls in cool zone
- Sleek, streamlined flue risers and high shelves
- Available with casters, channel bases, quick-disconnects and restraining devices
- Hassle Free. Quick/Easy daily cleanup
- Stainless steel external oven bottom
- Purchase with confidence. Every model meticulously crafted, hand-assembled, test fired, calibrated at factory
- Unsurpassed service



# Montague Legend

# Heavy Duty Sectional Gas Ranges

## Heavy Duty Range Tops



Model # -Suffix | Description

### 36" (914mm) Range Tops

36"W x 36-5/8"D (914 x 930mm)

-0E	One 24" (610mm) Fry top Left and One 12" (305mm) Even Heat Hot Top Right
-0EPL	One 24" (610mm) Plancha Left and One 12" (305mm) Even Heat Hot Top Right
-0G	One 24" (610mm) Fry top Left and One 12" (305mm) Gradient Heat Hot Top Right
-0GPL	One 24" (610mm) Plancha Left and One 12" (305mm) Gradient Heat Hot Top Right
-1E	One 12" (305mm) Fry top Left and Two 12" (305mm) Even Heat Hot Tops Right
-1G	One 12" (305mm) Fry top Left and Two 12" (305mm) Gradient Heat Hot Tops Right
-2E	Two 12" (305mm) Open Tops Left and One 12" (305mm) Even Heat Hot Top Right
-2G	Two 12" (305mm) Open Tops Left and One 12" (305mm) Gradient Heat Hot Top Right
-3E	Two 12" (305mm) Even Heat Hot Tops Left and One 12" (305mm) Open Top Right
-3G	Two 12" (305mm) Gradient Heat Hot Tops Left and One 12" (305mm) Open Top Right
-4E	One 12" (305mm) Even Heat Hot Top Left and Two 12" (305mm) Open Tops Right
-4G	One 12" (305mm) Gradient Heat Hot Top Left and Two 12" (305mm) Open Tops Right
-5	Three 12" (305mm) Open Tops
-5S	Three 12" (305mm) Open Tops with Step-Up
-559	Three 12" (305mm) Combination Tops, Open Tops/Hot Tops
-559S	Three 12" (305mm) Combination Tops with Step-Up
-5A	Two 18" (457mm) Open Tops
-6	One 12" (305mm) Fry top Left and Two 12" (305mm) Open Tops Right
-7	One 24" (610mm) Fry top Left and One 12" (305mm) Open Top Right
-7PL	One 24" (610mm) Plancha Left and One 12" (305mm) Open Top Right
-8	One 36" (914mm) Fry top
-8PL	One 36" (914mm) Plancha
-9E	Three 12" (305mm) Even Heat Hot Tops
-9G	Three 12" (305mm) Gradient Heat Hot Tops
-9A	Two 18" (457mm) Hot Tops with Ring & Cover
-9ASE	Two 18" (457mm) Even Heat Hot Tops
-10E	One 12" (305mm) Open Top Left and Two 12" (305mm) Even Heat Hot Tops Right
-10G	One 12" (305mm) Open Top Left and Two 12" (305mm) Gradient Heat Hot Tops Right
-11	One 18" (457mm) Hot Top with Ring/Cover Left and One 18" (457mm) Open Top Right
-11E	One 18" (457mm) Even Heat Hot Top Left and One 18" (457mm) Open Top Right
-12	One 18" (457mm) Fry top Left and One 18" (457mm) Hot Top with Ring/Cover Right
-12EPL	One 18" (457mm) Plancha Left and One 18" (457mm) Even Heat Hot Top Right
-12E	One 18" (457mm) Fry top Left and One 18" (457mm) Even Heat Hot Top Right
-12GPL	One 18" (457mm) Plancha Left and One 18" (457mm) Hot Top with Ring/ Cover Right
-13	One 18" (457mm) Fry top Left and One 18" (457mm) Open Top Right
-13PL	One 18" (457mm) Plancha Left and One 18" (457mm) Open Top Right
-14	One 18" (457mm) Open Top Left and One 18" (457mm) Hot Top with Ring/Cover Right
-14E	One 18" (457mm) Open Top Left and One 18" (457mm) Even Heat Hot Top Right
-15	One 18" (457mm) Even Heat Hot Top Left and One 18" (457mm) Hot Top with Ring/Cover Right
-16	One 18" (457mm) Hot Top with Ring/Cover Left and One 18" (457mm) Even Heat Hot Top Right

# Heavy Duty Range with Standard Oven

## Standard Features:

- S/S Front and exterior bottom with remaining exterior black.
- Over 40 cook top choices.
- Even Heat Hot Tops. ("E" denotes Even Heat on Hot Tops)
- Gradient Heat Hot Tops. ("G" denotes Gradient Heat on Hot Tops)
- 3/4" (19mm) thick Fry tops, manual control.
- 6" (152 mm) legs, S/S.
- 4" (102mm) high Flue riser, S/S.
- Porcelainized oven interior: 26-5/8" W x 28-1/4"D x 15"H
- One rack & 4-position rack guides.
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- 30,000 BTU/hr Open Burners.
- Optional Thermostats on Griddles. (add 5,000 BTU's per Griddle Burner)



136-5S Shown with optional S/S sides

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back
<b>136 Range with Standard Oven</b>		<b>36"W x 37-1/4"D (914 x 946mm)</b>				
136-0E	1-24" Frytop (L), 1-12" Hot Top (R)	105,000	800	\$15,406	\$564	\$878
136-0EPL	1-24" Plancha (L), 1-12" Even Heat Top (R)	105,000	800	\$18,202	\$564	\$878
136-0G	1-24" Frytop (L), 1-12" Gradient Heat Top (R)	103,500	800	\$15,406	\$564	\$878
136-0GPL	1-24" Plancha (L), 1-12" Gradient Heat Top (R)	103,500	800	\$18,202	\$564	\$878
136-1E	1-12" Fry top (L), 2-12" Hot Tops (R)	95,000	770	\$15,406	\$564	\$878
136-1G	1-12" Fry top (L), 2-12" Gradient Heat Tops (R)	92,000	770	\$15,406	\$564	\$878
136-2E	2-12" Open Tops (L), 1-12" Hot Top (R)	180,000	668	\$15,406	\$564	\$878
136-2G	2-12" Open Tops (L), 1-12" Gradient Heat Tops (R)	178,000	668	\$15,406	\$564	\$878
136-3E	2-12" Hot Tops (L), 1-12" Open Top (R) (2 OB)	140,000	674	\$15,406	\$564	\$878
136-3G	2-12" Gradient Heat Tops (L), 1-12" Open Top (R) (2 OB)	137,000	674	\$15,406	\$564	\$878
136-4E	1-12" Hot Top (L), 2-12" Open Tops (R) (4 OB)	180,000	659	\$15,406	\$564	\$878
136-4G	1-12" Gradient Heat Tops (L), 2-12" Open Tops (R) (4 OB)	178,500	659	\$15,406	\$564	\$878
136-5	3-12" Open Tops (6 OB)	220,000	636	\$15,406	\$564	\$878
136-5S	3-12" Open Tops with Step-Up (6 OB)	190,000	636	\$18,418	\$564	\$878
136-5A	2-18" Open Tops (4 OB)	160,000	616	\$15,406	\$564	\$878
136-559	3-12" Combi Tops, Open Tops/Hot Tops	175,000	660	\$15,406	\$564	\$878
136-559S	3-12" Combi Tops with Step-Up	175,000	660	\$18,418	\$564	\$878
136-6	1-12" Fry top (L), 2-12" Open Tops (R) (4 OB)	175,000	694	\$15,406	\$564	\$878
136-7	1-24" Fry top (L), 1-12" Open Top (R) (2 OB)	145,000	736	\$15,406	\$564	\$878
136-7PL	1-24" Plancha (L), 1-12" Open Top (R) (2 OB)	130,000	736	\$18,202	\$564	\$878
136-8	1-36" Fry top, 3/4" Thick, Manual Control	100,000	746	\$15,406	\$564	\$878
136-8PL	1-36" Plancha, 3/4" Thick, Manual Control	85,000	746	\$18,202	\$564	\$878
136-9E	3-12" Hot Tops	100,000	668	\$15,406	\$564	\$878
136-9G	3-12" Gradient Heat Tops	95,500	668	\$15,406	\$564	\$878
136-9A	2-18" Hot Tops with Ring & Cover	110,000	716	\$15,406	\$564	\$878
136-9ASE	2-18" Hot Tops with Even Heat Burners	120,000	674	\$15,406	\$564	\$878
136-10E	1-12" Open Top (L), 2-12" Hot Tops (R) (2 OB)	140,000	668	\$15,406	\$564	\$878
136-10G	1-12" Open Top (L), 2-12" Gradient Heat Tops (R) (2 OB)	137,000	668	\$15,406	\$564	\$878
136-11	1-18" Ring/Cover Top (L), 1-18" Open Top (R) (2 OB)	135,000	645	\$15,406	\$564	\$878
136-11E	1-18" Hot Top (L), 1-18" Open Top (R) (2 OB)	140,000	645	\$15,406	\$564	\$878
136-12	1-18" Fry top (L), 1-18" Ring/Cover Top (R)	105,000	710	\$15,406	\$564	\$878
136-12PL	1-18" Plancha (L), 1-18" Ring/Cover Top (R)	90,000	710	\$18,202	\$564	\$878
136-12E	1-18" Fry top (L), 1-18" Hot Top (R)	110,000	710	\$15,406	\$564	\$878
136-12EPL	1-18" Plancha (L), 1-18" Hot Top (R)	95,000	710	\$18,202	\$564	\$878
136-13	1-18" Fry top (L), 1-18" Open Top (R) (2 OB)	130,000	710	\$15,406	\$564	\$878
136-13PL	1-18" Plancha (L), 1-18" Open Top (R) (2 OB)	115,000	710	\$18,202	\$564	\$878
136-14	1-18" Open Top (L), 1-18" Ring/Cover Top (R) (2 OB)	135,000	645	\$15,406	\$564	\$878
136-14E	1-18" Open Top (L), 1-18" Hot Top (R) 2OB	140,000	645	\$15,406	\$564	\$878
136-15	1-18" Hot Top (L), 1-18" Ring/Cover Top (R)	115,000	645	\$15,406	\$564	\$878
136-16	1-18" Ring/Cover Top (L), 1-18" Hot Top (R)	115,000	645	\$15,406	\$564	\$878

Options &amp; Accessories — see pages 16-21



### Heavy Duty Range with Convection Oven

#### Standard Features:

- S/S Front and exterior bottom with remaining exterior black.
- Over 40 cook top choices.
- Even Heat Hot Tops. ("E" denotes Even Heat on Hot Tops)
- Gradient Heat Hot Tops. ("G" denotes Gradient Heat on Hot Tops)
- 3/4" (19mm) thick Frytops, manual control.
- 6" (152mm) legs, S/S.
- 4" (102mm) high flue riser, S/S.
- Porcelainized oven interior: 26-5/8"W x 22-1/4"D x 15"H
- Three racks & 5-position rack guides.
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- 30,000 BTU/hr Open Burners.
- Optional Thermostats on Griddles. (add 5,000 BTU's per Griddle Burner)
- 120VAC/60hz/1Ph.



136-9A Shown with optional casters and S/S sides

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back
<b>V136 Range with Convection Oven</b>		<b>36"W x 37-1/4"D (914 x 946mm)</b>				
V136-0E	1-24" Fry top (L), 1-12" Hot Top (R)	110,000	868	\$20,248	\$564	\$878
V136-0EPL	1-24" Plancha (L), 1-12" Even Heat Top (R)	110,000	868	\$23,040	\$564	\$878
V136-0G	1-24" Fry top (L), 1-12" Gradient Heat Top (R)	108,500	868	\$20,248	\$564	\$878
V136-0GPL	1-24" Plancha (L), 1-12" Gradient Heat Top (R)	108,500	868	\$23,040	\$564	\$878
V136-1E	1-12" Fry top (L), 2-12" Hot Tops (R)	100,000	835	\$20,248	\$564	\$878
V136-1G	1-12" Fry top (L), 2-12" Gradient Heat Tops (R)	97,000	835	\$20,248	\$564	\$878
V136-2E	2-12" Open Tops (L), 1-12" Hot Top (R)	185,000	731	\$20,248	\$564	\$878
V136-2G	2-12" Open Tops (L), 1-12" Gradient Heat Top (R)	183,500	731	\$20,248	\$564	\$878
V136-3E	2-12" Hot Tops (L), 1-12" Open Top (R) (2 OB)	145,000	769	\$20,248	\$564	\$878
V136-3G	2-12" Gradient Heat Tops (L), 1-12" Open Top (R) (2 OB)	142,000	769	\$20,248	\$564	\$878
V136-4E	1-12" Hot Top (L), 2-12" Open Tops (R) (4 OB)	185,000	720	\$20,248	\$564	\$878
V136-4G	1-12" Gradient Hot Top (L), 2-12" Open Tops (R) (4 OB)	183,500	720	\$20,248	\$564	\$878
V136-5	3-12" Open Tops (6 OB)	225,000	710	\$20,248	\$564	\$878
V136-5S	3-12" Open Tops with Step-Up (6 OB)	195,000	710	\$23,252	\$564	\$878
V136-5A	2-18" Open Tops (4 OB)	165,000	685	\$20,248	\$564	\$878
V136-559	3-12" Combi Tops, Open Tops/Hot Tops	180,000	725	\$20,248	\$564	\$878
V136-559S	3-12" Combi Tops with Step-Up	180,000	660	\$23,252	\$564	\$878
V136-6	1-12" Fry top (L), 2-12" Open Tops (R) (4 OB)	180,000	760	\$20,248	\$564	\$878
V136-7	1-24" Fry top (L), 1-12" Open Top (R) (2 OB)	150,000	785	\$20,248	\$564	\$878
V136-7PL	1-24" Plancha (L), 1-12" Open Top (R) (2 OB)	135,000	785	\$23,040	\$564	\$878
V136-8	1-36" Fry top, 3/4" Thick, Manual Control	105,000	825	\$20,248	\$564	\$878
V136-8PL	1-36" Plancha, 3/4" Thick, Manual Control	90,000	825	\$23,040	\$564	\$878
V136-9E	3-12" Hot Tops	105,000	745	\$20,248	\$564	\$878
V136-9G	3-12" Gradient Heat Tops	100,500	745	\$20,248	\$564	\$878
V136-9A	2-18" Hot Tops with Ring & Cover	115,000	780	\$20,248	\$564	\$878
V136-9ASE	2-18" Hot Tops with Even Heat Burners	125,000	715	\$20,248	\$564	\$878
V136-10E	1-12" Open Top (L), 2-12" Hot Tops (R) (2 OB)	145,000	735	\$20,248	\$564	\$878
V136-10G	1-12" Open Top (L), 2-12" Gradient Heat Tops (R) (2 OB)	142,000	735	\$20,248	\$564	\$878
V136-11	1-18" Ring/Cover Top (L), 1-18" Open Top (R) (2 OB)	140,000	715	\$20,248	\$564	\$878
V136-11E	1-18" Hot Top (L), 1-18" Open Top (R) (2 OB)	145,000	715	\$20,248	\$564	\$878
V136-12	1-18" Fry top (L), 1-18" Ring/Cover Top (R)	110,000	780	\$20,248	\$564	\$878
V136-12PL	1-18" Plancha (L), 1-18" Ring/Cover Top (R)	95,000	780	\$23,040	\$564	\$878
V136-12E	1-18" Fry top (L), 1-18" Hot Top (R)	115,000	780	\$20,248	\$564	\$878
V136-12EPL	1-18" Plancha (L), 1-18" Hot Top (R)	100,000	780	\$23,040	\$564	\$878
V136-13	1-18" Fry top (L), 1-18" Open Top (R) (2 OB)	135,000	780	\$20,248	\$564	\$878
V136-13PL	1-18" Plancha (L), 1-18" Open Top (R) (2 OB)	120,000	780	\$23,040	\$564	\$878
V136-14	1-18" Open Top (L), 1-18" Ring/Cover Top (R) (2 OB)	140,000	715	\$20,248	\$564	\$878
V136-14E	1-18" Open Top (L), 1-18" Hot Top (R) (2 OB)	145,000	715	\$20,248	\$564	\$878
V136-15	1-18" Hot Top (L), 1-18" Ring/Cover Top (R)	120,000	765	\$20,248	\$564	\$878
V136-16	1-18" Ring/Cover Top (L), 1-18" Hot Top (R)	120,000	765	\$20,248	\$564	\$878

Options &amp; Accessories — see pages 16-21

**Heavy Duty 24" Range with Oven****Standard Features:**

- S/S Front and exterior bottom with remaining exterior black
- 1-1/4" Front manifold provided with 1/2 union on each end for battery connection
- Front venting oven
- 20,000 BTU/Hr. cast iron burner (oven)
- Oven door counter balanced without use of springs
- Porcelain steel oven interior
- One rack & 4-position rack guides
- Oven dimensions: 16-1/4"W x 28-1/4"D x 14-3/4"H



124-5 (Shown with optional S/S side.)

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back
<b>Legend Range Match</b>		<b>24"W x 37-1/4"D (635 x 946mm)</b>				
<b>124-5</b>	(4) 12" OB	140,000	440	<b>\$12,534</b>	<b>\$564</b>	<b>\$672</b>
<b>124-559</b>	(2) -59 Tops	110,000	470	<b>\$12,534</b>	<b>\$564</b>	<b>\$672</b>
<b>124-5S</b>	(2) 12-12" Open Burners with Step-Up (4 OB)	120,000	470	<b>\$13,816</b>	<b>\$564</b>	<b>\$672</b>
<b>124-8T</b>	(1) 24" Fry top with Thermostat	80,000	490	<b>\$13,402</b>	<b>\$564</b>	<b>\$672</b>
<b>124-S</b>	(1) 24" S/S Work Top	20,000	375	<b>\$9,940</b>	<b>\$564</b>	<b>\$672</b>

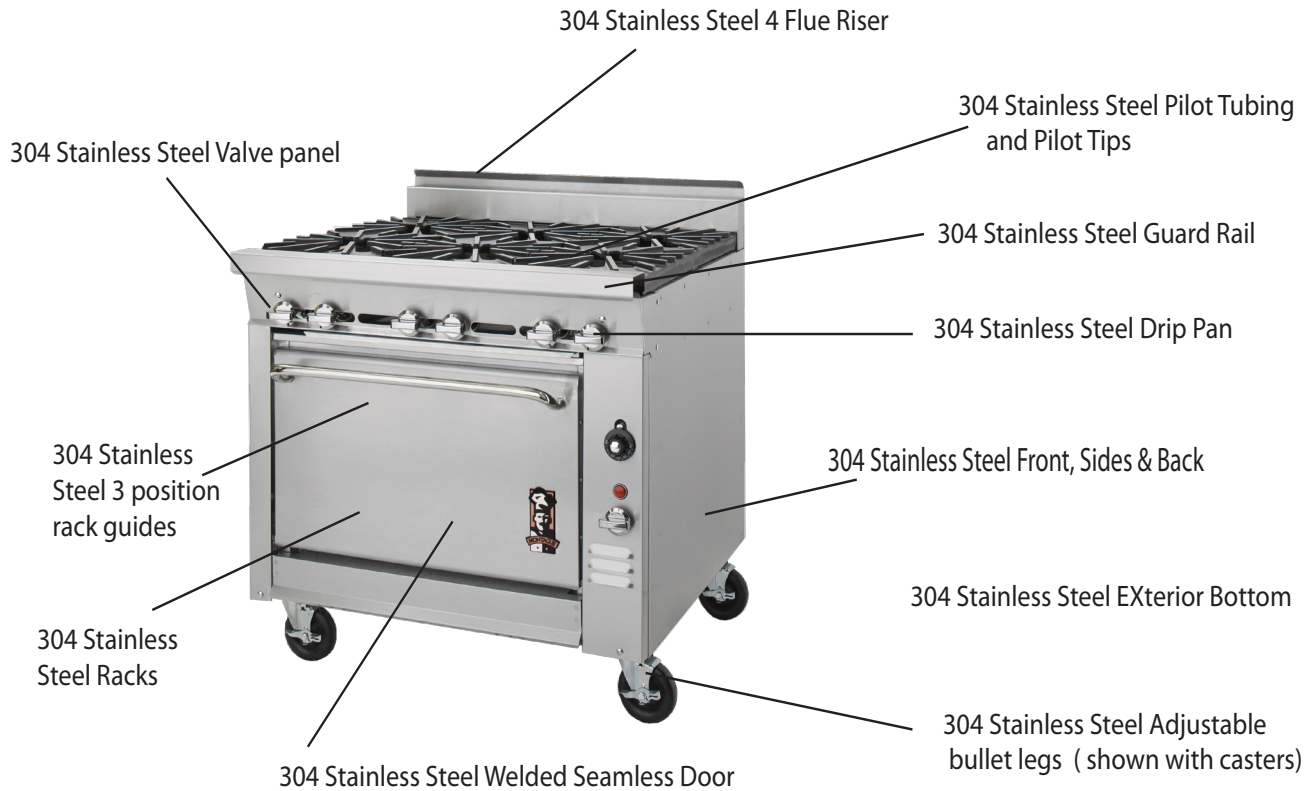
Note: Optional 1" rear gas will be located on the right side.

*Heavy Duty Fire Power in a small footprint. Available as a stand alone unit, or integrated with other models for a custom suite.*

Options & Accessories — see pages 16-21



*Built for those operations that run 24/7 and require high performance, extra durability and easy cleaning. We start with our standard 136 Heavy Duty Features, then added additional items in 304 stainless steel, and included our easy cleaning features*



## Easy Cleaning Features:



- Removable lift-off Burners and Venturis.



- Lift-Out 304 SS Drip Pans with integrated handles for easy handling and component positioning.



- Pilots with stainless steel tubing are concealed beneath easily removable shields. Components are protected from grease and over-spill for long lasting performance.

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	2 Piece Cast Iron Oven Bottom	2 Piece Cast Iron Oven Bottom and 650°F Thermostat
<b>24/7 Range with Oven</b>				<b>36"W x 37-1/4"D (914 x 946mm)</b>		
<b>136-5X</b>	3- 12" Open Tops ( 6 OB) with Std. Oven	220,000	636	<b>\$20,078</b>	<b>\$792</b>	<b>\$1,252</b>
<b>136-5AX</b>	2-18" Open Tops (4 OB) with Std. Oven	160,000	636	<b>\$20,078</b>	<b>\$792</b>	<b>\$1,252</b>

Options & Accessories — see pages 16-21

**Heavy Duty Bake & Roast Ovens****Standard Features:**

- S/S Front, top and exterior bottom with remaining exterior black.
- 1-1/4" front manifold provided with 1/2 union on each end for battery connection.
- Front venting oven.
- Oven door counter balanced without use of springs.
- Porcelain steel oven interior.
- Oven Racks:  
Standard Oven: One rack & 4-position rack guides.  
Convection Oven: Three racks & 5-position rack guides.
- Oven Dimensions:  
Standard Oven: 26-5/8" W x 28-1/4"D x 15"H  
Convection Oven: 26-5/8" W x 22-1/4"D x 15"H



V236 (Shown with optional casters.)

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back
<b>Bake and Roast Ovens</b>		<b>36"W x 35-3/8"D (914 x 899mm)</b>				
<b>136S</b>	Single Standard Oven with S/S Work Top	40,000	500	<b>\$11,764</b>	<b>\$564</b>	<b>\$862</b>
<b>236</b>	Double Standard Oven	80,000	745	<b>\$19,872</b>	<b>\$1,128</b>	<b>\$1,724</b>
<b>V136S</b>	Single Convection Oven with S/S Work Top	45,000	575	<b>\$16,508</b>	<b>\$564</b>	<b>\$862</b>
<b>V236</b>	Double Convection Ovens	90,000	900	<b>\$29,354</b>	<b>\$1,128</b>	<b>\$1,724</b>

Options &amp; Accessories — see pages 17-21

**Montague Legend Extra Low Boy Ovens****Heavy Duty Sectional Gas 136 Series****Heavy Duty Extra Low Boy Ovens****Standard Features:**

- S/S Front, both sides and exterior bottom with remaining exterior black.
- 6" (152mm) S/S adjustable legs.

**Oven:**

- Front venting oven.
- Porcelainized oven interior: 26-5/8"W x 28-1/4"D x 10"H
- One 32,000 BTU/Hr. cast iron oven burner.
- Oven door counter balanced without use of springs.
- Thermostat dial with temperature range from Low to 500°F (260°C).



336XLB shown with optional casters

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Back
<b>Legend XLB Stackable</b>		<b>36"W x 33-3/4"D (914 x 857mm)</b>			
<b>136XLB</b>	Single XLB Oven with S/S Top	32,000	450	<b>\$12,280</b>	<b>\$862</b>
<b>236XLB</b>	Double Stacked XLB Ovens with S/S Top	64,000	800	<b>\$24,554</b>	<b>\$1,724</b>
<b>336XLB</b>	Triple Stacked XLB Ovens with S/S Top	96,000	1,150	<b>\$36,832</b>	<b>\$2,586</b>

Options &amp; Accessories — see pages 16-21



### Heavy Duty Extra Low Boy With Radiant Broiler 36" Working Height

**Standard Features:**

- S/S Front, both sides and exterior bottom with remaining exterior black.
- 6" (152mm) S/S adjustable legs.

**Oven:**

- Porcelainized oven interior: 26-5/8"W x 28-1/4"D x 10"H
- One 32,000 BTU/Hr. cast iron oven burner.
- Oven door counter balanced without use of springs.
- Thermostat dial with temperature range from Low to 500°F (260°C).

**Broiler:**

- 1-1/4" front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- S/S tube burners each rated @ 19,000 BTU/Hr.
- Removable S/S self-cleaning radiants.
- Reversible cast iron top grates.
- 2-position grid frame.
- 1" (25mm) flue riser.



136XLB/UFLC-36R

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Back
<b>Legend Range Match</b>		<b>36"W x 37-1/4"D (914 x 946mm)</b>			
<b>136XLB/UFLC-36R</b>	36"W (1) Standard Oven/Charbroiler	146,000	750	<b>\$25,924</b>	<b>\$1,202</b>

### Heavy Duty Low Boy Ovens with Radiant Broiler

**Standard Features:**

- S/S Front, sides and exterior bottom with remaining exterior black.
- 1" (25mm) rear gas connection with gas pressure provided.
- 6" (152mm) S/S adjustable legs.

**Broiler:**

- S/S tube burners each rated @ 19,000 BTU/Hr.
- Removable S/S self-cleaning radiants.
- Reversible cast iron top grates.
- 2-position grid frame.
- 1" (25mm) flue riser.

**Oven:**

- Front venting oven, 26"W x 28"D x 15"H
- Porcelain steel oven interior.
- Oven doors counter balanced without use of springs.
- Thermostat dial with temperature range from Low to 500°F (260°C).


136LB/UFLC-36R  
(Shown with optional casters)

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Back
<b>Standard 136LB with Oven</b>		<b>36"W x 37-1/4"D (914 x 946mm)</b>			
<b>136LB</b>	Low Boy Standard Oven with S/S top	40,000	505	<b>\$12,280</b>	<b>\$862</b>
<b>V136LB</b>	Low Boy Convection Oven with S/S top	45,000	575	<b>\$17,020</b>	<b>\$862</b>
<b>Standard 136LB Oven with Radiant Broiler</b>		<b>36"W x 37-1/4"D (914 x 946mm)</b>			
<b>136LB/UFLC-36R</b>	36"W (1) Oven/Broiler	154,000	780	<b>\$25,924</b>	<b>\$1,202</b>
<b>136LB/12LB/UFLC-48R</b>	48"W (1) Oven with 12" Cabinet & (1) Broiler	192,000	875	<b>\$33,546</b>	<b>\$1,772</b>
<b>136LB/24LB/UFLC-60R</b>	60"W (1) Oven with 24" Cabinet Base (1) Broiler	249,000	970	<b>\$39,226</b>	<b>\$2,074</b>
<b>2/136LB/UFLC-72R</b>	72"W (2) Ovens & (1) Broiler	327,000	1,440	<b>\$48,040</b>	<b>\$2,394</b>
<b>Convection V136LB Oven with Radiant Broiler</b>		<b>36"W x 37-1/4"D (914 x 946mm)</b>			
<b>V136LB/UFLC-36R</b>	36"W (1) Oven/Broiler	159,000	855	<b>\$30,670</b>	<b>\$1,202</b>
<b>V136LB/12LB/UFLC-48R</b>	48"W (1) Oven with 12" Cabinet & (1) Broiler	197,000	950	<b>\$38,292</b>	<b>\$1,772</b>
<b>V136LB/24LB/UFLC-60R</b>	60"W (1) Oven with 24" Cabinet Base (1) Broiler	254,000	1,045	<b>\$39,980</b>	<b>\$2,074</b>
<b>2/V136LB/UFLC-72R</b>	72"W (2) Ovens & (1) Broiler	337,000	1,610	<b>\$57,532</b>	<b>\$2,394</b>

Options &amp; Accessories — see pages 16-21

### Heavy Duty Range with Cabinet Base

#### Standard Features:

- S/S Front and exterior bottom with remaining exterior black.
- Over 40 cooktop choices.
- Even Heat Hot Tops. ("E" denotes Even Heat on Hot Tops)
- Gradient Heat Hot Tops. ("G" denotes Gradient Heat on Hot Tops)
- 3/4" (19mm) thick Frytops, manual control.
- 6" (152mm) legs, S/S.
- 4" (102mm) high flue riser, S/S
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- 30,000 BTU/hr Open Burners.
- Optional Thermostats on Griddles. (add 5,000 BTU's per Griddle Burner)



36-5A (Shown with optional S/S intermediate & bottom shelves)

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Back	(2) Lower Shelves, 2 Sides S/S	S/S Doors*
<b>36" (914mm) Range with Cabinet Base</b>				<b>36"W x 37-1/4"D (914 x 946mm)</b>			
36-0E	1-24" Fry top (L), 1-12" Hot Top (R)	65,000	570	\$10,508	\$878	\$2,560	N/A
36-0EPL	1-24" Plancha (L), 1-12" Hot Top (R)	65,000	570	\$13,308	\$878	\$2,560	N/A
36-0G	1-24" Fry top (L), 1-12" Gradient Heat Top (R)	63,500	570	\$10,508	\$878	\$2,560	N/A
36-0GPL	1-24" Plancha (L), 1-12" Gradient Heat Top (R)	65,000	570	\$13,308	\$878	\$2,560	N/A
36-1E	1-12" Fry top (L), 2-12" Hot Tops (R)	55,000	540	\$10,508	\$878	\$2,560	N/A
36-1G	1-12" Fry top (L), 2-12" Gradient Heat Tops (R)	52,000	540	\$10,508	\$878	\$2,560	N/A
36-2E	2-12" Open Tops (L), 1-12" Hot Top (R)	140,000	490	\$10,508	\$878	\$2,560	\$1,426
36-2G	2-12" Open Tops (L), 1-12" Gradient Heat Top (R)	138,500	490	\$10,508	\$878	\$2,560	\$1,426
36-3E	2-12" Hot Tops (L), 1-12" Open Top (R) (2 OB)	100,000	500	\$10,508	\$878	\$2,560	\$1,426
36-3G	2-12" Gradient Heat Tops (L), 1-12" Open Top (R) (2 OB)	97,000	500	\$10,508	\$878	\$2,560	\$1,426
36-4E	1-12" Hot Top (L), 2-12" Open Tops (R) (4 OB)	140,000	480	\$10,508	\$878	\$2,560	\$1,426
36-4G	1-12" Gradient Heat Top (L), 2-12" Open Tops (R) (4 OB)	138,500	480	\$10,508	\$878	\$2,560	\$1,426
36-5	3-12" Open Tops (6 OB)	180,000	450	\$10,508	\$878	\$2,560	\$1,426
36-5S	3-12" Open Tops with Step-Up (6 OB)	150,000	450	\$13,516	\$878	\$2,560	\$1,426
36-5A	2-18" Open Tops (4 OB)	120,000	450	\$10,508	\$878	\$2,560	\$1,426
36-559	3-12" Combi Tops, Open Tops/Hot Tops	135,000	485	\$10,508	\$878	\$2,560	\$1,426
36-559S	3-12" Combi Tops with Step-Up	135,000	485	\$13,516	\$878	\$2,560	\$1,426
36-6	1-12" Fry top (L), 2-12" Open Tops (R) (4 OB)	135,000	520	\$10,508	\$878	\$2,560	N/A
36-7	1-24" Fry top (L), 1-12" Open Top (R) (2 OB)	105,000	550	\$10,508	\$878	\$2,560	N/A
36-7PL	1-24" Plancha (L), 1-12" Open Top (R) (2 OB)	90,000	550	\$13,308	\$878	\$2,560	N/A
36-8	1-36" Fry top, 3/4" Thick, Manual Control	60,000	575	\$10,508	\$878	\$2,560	N/A
36-8PL	1-36" Plancha, 3/4" Thick, Manual Control	45,000	575	\$13,308	\$878	\$2,560	N/A
36-9E	3-12" Hot Tops	60,000	520	\$10,508	\$878	\$2,560	\$1,426
36-9G	3-12" Gradient Heat Tops	55,500	520	\$10,508	\$878	\$2,560	\$1,426
36-9A	2-18" Hot Tops with Ring & Cover	70,000	530	\$10,508	\$878	\$2,560	\$1,426
36-9ASE	2-18" Hot Tops with Even Heat Burners	80,000	525	\$10,508	\$878	\$2,560	\$1,426
36-10E	1-12" Open Top (L), 2-12" Hot Tops (R) (2 OB)	100,000	500	\$10,508	\$878	\$2,560	\$1,426
36-10G	1-12" Open Top (L), 2-12" Gradient Heat Tops (R) (2 OB)	97,000	500	\$10,508	\$878	\$2,560	\$1,426
36-11	1-18" Ring/Cover Top (L), 1-18" Open Top (R) (2 OB)	95,000	490	\$10,508	\$878	\$2,560	\$1,426
36-11E	1-18" Hot Top (L), 1-18" Open Top (R) (2 OB)	100,000	490	\$10,508	\$878	\$2,560	\$1,426
36-12	1-18" Fry top (L), 1-18" Ring/Cover Top (R)	65,000	550	\$10,508	\$878	\$2,560	N/A
36-12PL	1-18" Plancha (L), 1-18" Ring/Cover Top (R)	50,000	550	\$13,308	\$878	\$2,560	N/A
36-12E	1-18" Fry top (L), 1-18" Hot Top (R)	70,000	550	\$10,508	\$878	\$2,560	N/A
36-12EPL	1-18" Plancha (L), 1-18" Hot Top (R)	55,000	550	\$13,308	\$878	\$2,560	N/A
36-13	1-18" Fry top (L), 1-18" Open Top (R) (2 OB)	90,000	550	\$10,508	\$878	\$2,560	N/A
36-13PL	1-18" Plancha (L), 1-18" Open Top (R) (2 OB)	75,000	550	\$13,308	\$878	\$2,560	N/A
36-14	1-18" Open Top (L), 1-18" Ring/Cover Top (R) (2 OB)	95,000	490	\$10,508	\$878	\$2,560	\$1,426
36-14E	1-18" Open Top (L), 1-18" Hot Top (R) (2 OB)	100,000	490	\$10,508	\$878	\$2,560	\$1,426
36-15	1-18" Hot Top (L), 1-18" Ring/Cover Top (R)	75,000	530	\$10,508	\$878	\$2,560	\$1,426
36-16	1-18" Ring/Cover Top (L), 1-18" Hot Top (R)	75,000	530	\$10,508	\$878	\$2,560	\$1,426
36-S	36" S/S Work Top	N/A	275	\$6,396	\$878	\$2,560	\$1,426

Note: \*36" S/S Double Doors/Cabinet Base, add 20 lbs.

Options & Accessories — see pages 16-21



24-9E  
(Shown with 2 Stainless Steel shelves)



24-S Stainless Steel Work Top  
(Shown with, S/S sides)

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Back	(2) Lower Shelves, 2 Sides, S/S	S/S Single Doors
<b>24"W (610mm) Add-a-Units with Cabinet Base</b>				<b>37-1/4"D (946mm)</b>			
24-5	2-12" Open Burners (4 OB)	120,000	350	\$7,902	\$672	\$2,174	\$878
24-5S	2-12" Open Burners with Step-Up (4 OB)	100,000	350	\$9,908	\$672	\$2,174	\$878
24-559	2-12" Open Tops/Hot Tops	90,000	375	\$7,902	\$672	\$2,174	\$878
24-559S	2-12" Open Tops/Hot Tops with Step-Up	90,000	375	\$9,908	\$672	\$2,174	\$878
24-6	1-12" Griddle (L), 1-12" Open Tops (R)	75,000	415	\$7,902	\$672	\$2,174	\$878
24-8	24" Fry top, 3/4" Thick, Manual Control	45,000	410	\$7,902	\$672	\$2,174	N/A
24-8PL	24" Plancha, 3/4" Thick, Manual Control	30,000	410	\$10,702	\$672	\$2,174	N/A
24-9E	2-12" Hot Tops, Even Heat	40,000	400	\$7,902	\$672	\$2,174	\$878
24-9G	2-12" Gradient Heat Tops	37,000	400	\$7,902	\$672	\$2,174	\$878
24-S	24" S/S Work Top	0	225	\$5,258	\$672	\$2,174	\$878
<b>18"W (460mm) Add-a-Units with Cabinet Base</b>				<b>37-1/4"D (946mm)</b>			
18-5A	1-18" Open Tops (2 OB)	60,000	325	\$6,872	\$558	\$1,964	\$734
18-8	1-18" Fry top, 3/4" Thick, Manual Control	30,000	450	\$6,872	\$558	\$1,964	N/A
18-8PL	1-18" Plancha, 3/4" Thick, Manual Control	15,000	450	\$9,672	\$558	\$1,964	N/A
18-9A	1-18" Hot Top, Ring & Cover	35,000	340	\$6,872	\$558	\$1,964	\$734
18-9ASE	1-18" Hot Top, Even Heat	40,000	340	\$6,872	\$558	\$1,964	\$734
18-S	18" S/S Work Top	0	200	\$4,272	\$558	\$1,964	\$734
<b>12"W (305mm) Add-a-Units with Cabinet Base</b>				<b>37-1/4"D (946mm)</b>			
12-5	1-12" Open Tops (2 OB)	60,000	215	\$5,560	\$454	\$1,862	\$626
12-5S	1-12" Open Tops with Step-Up (2 OB)	50,000	215	\$6,566	\$454	\$1,862	\$626
12-559	1-12" Open Top/Hot Top	45,000	230	\$5,560	\$454	\$1,862	\$626
12-559S	1-12" Open Top/Hot Top with Step-Up	45,000	230	\$6,566	\$454	\$1,862	\$626
12-8	1-12" Fry top, 3/4" Thick, Manual Control	15,000	250	\$5,560	\$454	\$1,862	N/A
12-9E	1-12" Hot Top, Even Heat	20,000	250	\$5,560	\$454	\$1,862	\$626
12-9G	1-12" Gradient Heat Top	18,500	250	\$5,560	\$454	\$1,862	\$626
12-S	12" S/S Work Top	0	150	\$3,450	\$454	\$1,862	\$626
<b>6"W (152mm) Add-a-Units with Cabinet Base</b>				<b>37-1/4"D (946mm)</b>			
6-S	6" S/S Work Top & Solid S/S Front Panel (Cannot be used as a stand alone unit.)	0	110	\$2,632	\$454	Consult Factory	N/A

Consult factory. Options & Accessories — see pages 16-21



## Montague Legend

## Heavy Duty Sectional Gas 136 Series

### Heavy Duty Range with Modular Stand

#### Standard Features:

- S/S Front with remaining exterior black
- Modular Stand with S/S front and lower S/S shelf. (Sides and back will match ranges)
- Over 40 cooktop choices
- Even Heat Hot Tops. ("E" denotes Even Heat on Hot Tops)
- Gradient Heat Hot Tops. ("G" denotes Gradient Heat on Hot Tops)
- 3/4" (19mm) thick Frytops, manual control.
- 4" (102mm) high flue riser, S/S
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer)
- 30,000 BTU/hr Open Burners
- Optional Thermostats on Griddles. (add 5,000 BTU's per Griddle Burner)



M36-7

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back
<b>M36 Range with Modular Stand</b>		<b>36"W x 37-1/4"D (914 x 946mm)</b>				
M36-0E	1-24" Fry top (L), 1-12" Hot Top (R)	65,000	518	\$10,298	\$376	\$352
M36-0EPL	1-24" Plancha (L), 1-12" Hot Top (R)	65,000	518	\$13,096	\$376	\$352
M36-0G	1-24" Fry top (L), 1-12" Gradient Heat Top (R)	63,500	518	\$10,298	\$376	\$352
M36-0GPL	1-24" Plancha (L), 1-12" Gradient Heat Top (R)	63,500	518	\$13,096	\$376	\$352
M36-1E	1-12" Fry top (L), 2-12" Hot Tops (R)	55,000	488	\$10,298	\$376	\$352
M36-1G	1-12" Fry top (L), 2-12" Gradient Heat Tops (R)	52,000	488	\$10,298	\$376	\$352
M36-2E	2-12" Open Tops (L), 1-12" Hot Top (R)	140,000	425	\$10,298	\$376	\$352
M36-2G	2-12" Open Tops (L), 1-12" Gradient Heat Top (R)	138,500	425	\$10,298	\$376	\$352
M36-3E	2-12" Hot Tops (L), 1-12" Open Top (R) (2 OB)	100,000	505	\$10,298	\$376	\$352
M36-3G	2-12" Gradient Heat Tops (L), 1-12" Open Top (R) (2 OB)	97,000	505	\$10,298	\$376	\$352
M36-4E	1-12" Hot Top (L), 2-12" Open Tops (R) (4 OB)	140,000	450	\$10,298	\$376	\$352
M36-4G	1-12" Gradient Heat Top (L), 2-12" Open Tops (R) (4 OB)	138,500	450	\$10,298	\$376	\$352
M36-5	3-12" Open Tops (6 OB)	180,000	440	\$10,298	\$376	\$352
M36-5S	3-12" Open Tops with Step-Up (6 OB)	150,000	440	\$13,308	\$376	\$352
M36-5A	2-18" Open Tops (4 OB)	120,000	410	\$10,298	\$376	\$352
M36-559	3-12" Combi Tops, Open Tops/Hot Tops	135,000	465	\$10,298	\$376	\$352
M36-559S	3-12" Combi Tops with Step-Up	135,000	465	\$13,308	\$376	\$352
M36-6	1-12" Fry top (L), 2-12" Open Tops (R) (4 OB)	135,000	465	\$10,298	\$376	\$352
M36-7	1-24" Fry top (L), 1-12" Open Top (R) (2 OB)	105,000	510	\$10,298	\$376	\$352
M36-7PL	1-24" Plancha (L), 1-12" Open Top (R) (2 OB)	90,000	510	\$13,096	\$376	\$352
M36-8	1-36" Fry top, 3/4" Thick, Manual Control	60,000	570	\$10,298	\$376	\$352
M36-8PL	1-36" Plancha, 3/4" Thick, Manual Control	45,000	570	\$13,096	\$376	\$352
M36-9E	3-12" Hot Tops	60,000	515	\$10,298	\$376	\$352
M36-9G	3-12" Gradient Heat Tops	55,500	515	\$10,298	\$376	\$352
M36-9A	2-18" Hot Tops with Ring & Cover	70,000	475	\$10,298	\$376	\$352
M36-9ASE	2-18" Hot Tops with Even Heat Burners	80,000	475	\$10,298	\$376	\$352
M36-10E	1-12" Open Top (L), 2-12" Hot Tops (R) (2 OB)	100,000	520	\$10,298	\$376	\$352
M36-10G	1-12" Open Top (L), 2-12" Gradient Heat Tops (R) (2 OB)	97,000	520	\$10,298	\$376	\$352
M36-11	1-18" Ring/Cover Top (L), 1-18" Open Top (R) (2 OB)	95,000	445	\$10,298	\$376	\$352
M36-11E	1-18" Hot Top (L), 1-18" Open Top (R) (2 OB)	100,000	445	\$10,298	\$376	\$352
M36-12	1-18" Fry top (L), 1-18" Ring/Cover Top (R)	65,000	525	\$10,298	\$376	\$352
M36-12PL	1-18" Plancha (L), 1-18" Ring/Cover Top (R)	50,000	525	\$13,096	\$376	\$352
M36-12E	1-18" Fry top (L), 1-18" Hot Top (R)	70,000	525	\$10,298	\$376	\$352
M36-12EPL	1-18" Plancha (L), 1-18" Hot Top (R)	55,000	525	\$13,096	\$376	\$352
M36-13	1-18" Fry top (L), 1-18" Open Top (R) (2 OB)	90,000	490	\$10,298	\$376	\$352
M36-13PL	1-18" Plancha (L), 1-18" Open Top (R) (2 OB)	75,000	490	\$13,096	\$376	\$352
M36-14	1-18" Open Top (L), 1-18" Ring/Cover Top (R) (2 OB)	95,000	445	\$10,298	\$376	\$352
M36-14E	1-18" Open Top (L), 1-18" Hot Top (R) 2OB	100,000	445	\$10,298	\$376	\$352
M36-15	1-18" Hot Top (L), 1-18" Ring/Cover Top (R)	75,000	475	\$10,298	\$376	\$352
M36-16	1-18" Ring/Cover Top (L), 1-18" Hot Top (R)	75,000	475	\$10,298	\$376	\$352
M36-S	1-36" S/S Work Top	0	240	\$6,536	\$376	\$352

Options & Accessories — see pages 16-21

## VERSATILITY



Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back
<b>24"W (600mm) Add-a-Units with Modular Stand</b>		<b>37-1/4"D (946mm)</b>				
M24-5	2-12" Open Burners (4 OB)	120,000	375	\$8,004	\$376	\$312
M24-5S	2-12" Open Burners with Step-Up (4 OB)	100,000	375	10,010	\$376	\$312
M24-559	2-12" Open Tops/Hot Tops	90,000	375	\$8,004	\$376	\$312
M24-559S	2-12" Open Tops/Hot Tops with Step-Up	90,000	375	10,010	\$376	\$312
M24-6	1-12" Griddle(L), 1-12" Open Tops(R)	75,000	415	\$8,004	\$376	\$312
M24-8	24" Fry top, 3/4" Thick, Manual Control	45,000	425	\$8,004	\$376	\$312
M24-8PL	24" Plancha, 3/4" Thick, Manual Control	30,000	425	\$10,806	\$376	\$312
M24-9E	2-12" Hot Tops, Even Heat	40,000	350	\$8,004	\$376	\$312
M24-9G	2-12" Gradient Heat Tops	37,000	350	\$8,004	\$376	\$312
M24-S	24" S/S Work Top	0	220	\$5,618	\$376	\$312
<b>18"W (460mm) Add-a-Units with Modular Stand</b>		<b>37-1/4"D (946mm)</b>				
M18-5A	1-18" Open Tops (2 OB)	60,000	240	\$6,156	\$376	\$278
M18-8	1-18" Fry top, 3/4" Thick, Manual Control	30,000	350	\$6,156	\$376	\$278
M18-8PL	1-18" Plancha, 3/4" Thick, Manual Control	15,000	350	\$8,958	\$376	\$278
M18-9A	1-18" Hot Top, Ring & Cover	35,000	325	\$6,156	\$376	\$278
M18-9ASE	1-18" Hot Top, Even Heat	40,000	300	\$6,156	\$376	\$278
M18-S	18" S/S Work Top	N/A	210	\$4,592	\$376	\$278
<b>12"W (305mm) Add-a-Units with Modular Stand</b>		<b>37-1/4"D (946mm)</b>				
M12-5	1-12" Open Tops (2 OB)	40,000	190	\$4,858	\$376	\$242
M12-5S	1-12" Open Tops with Step-Up (2 OB)	40,000	190	\$5,866	\$376	\$242
M12-559	1-12" Open Top/Hot Top	35,000	190	\$4,858	\$376	\$242
M12-559S	1-12" Open Top/Hot Top with Step-Up	35,000	190	\$5,866	\$376	\$242
M12-8	1-12" Fry top, 3/4" Thick, Manual Control	15,000	275	\$4,858	\$376	\$242
M12-9E	1-12" Hot Top, Even Heat	20,000	220	\$4,858	\$376	\$242
M12-9G	1-12" Gradient Heat Top	18,500	220	\$4,858	\$376	\$242
M12-S	12" S/S Work Top	0	175	\$3,934	\$376	\$242

Options &amp; Accessories — see pages 16-21

### Heavy Duty Range — 12"-36" Counter Top

#### Standard Features:

- S/S Front and exterior bottom with remaining exterior black.
- Over 40 cooktop choices.
- Even Heat Hot Tops. ("E" denotes Even Heat on Hot Tops)
- Gradient Heat Hot Tops. ("G" denotes Gradient Heat on Hot Tops)
- 3/4" (19mm) thick Frytops, manual control.
- 4" (102mm) legs, S/S satin nickel finish.
- 4" (102mm) high flue riser, S/S.
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- 30,000 BTU/hr Open Burners.
- Optional Thermostats on Griddles. (add 5,000 BTU's per Griddle Burner)



C36-9A  
shown with optional S/S sides

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back
<b>36"W (914mm) Counter Top Range</b>		<b>37-1/4"D (946mm)</b>				
C36-0E	1-24" Fry top (L), 1-12" Hot Top (R)	65,000	420	\$8,172	\$368	\$344
C36-0EPL	1-24" Plancha (L), 1-12" Hot Top (R)	65,000	420	\$10,918	\$368	\$344
C36-0G	1-24" Fry top (L), 1-12" Gradient Heat Top (R)	63,500	420	\$8,172	\$368	\$344
C36-0GPL	1-24" Plancha (L), 1-12" Gradient Heat Top (R)	63,500	420	\$10,918	\$368	\$344
C36-1E	1-12" Fry top (L), 2-12" Hot Tops (R)	55,000	400	\$8,172	\$368	\$344
C36-1G	1-12" Fry top (L), 2-12" Gradient Heat Tops (R)	52,000	400	\$8,172	\$368	\$344
C36-2E	2-12" Open Tops (L), 1-12" Hot Top (R)	140,000	340	\$8,172	\$368	\$344
C36-2G	2-12" Open Tops (L), 1-12" Gradient Heat Top (R)	138,500	340	\$8,172	\$368	\$344
C36-3E	2-12" Hot Tops (L), 1-12" Open Top (R) (2 OB)	100,000	420	\$8,172	\$368	\$344
C36-3G	2-12" Gradient Heat Tops (L), 1-12" Open Top (R) (2 OB)	97,000	420	\$8,172	\$368	\$344
C36-4E	1-12" Hot Top (L), 2-12" Open Tops (R) (4 OB)	140,000	465	\$8,172	\$368	\$344
C36-4G	1-12" Gradient Heat Top (L), 2-12" Open Tops (R) (4 OB)	138,500	465	\$8,172	\$368	\$344
C36-5	3-12" Open Tops (6 OB)	180,000	350	\$8,172	\$368	\$344
C36-5S	3-12" Open Tops with Step-Up (6 OB)	150,000	350	\$11,078	\$368	\$344
C36-5A	2-18" Open Tops (4 OB)	120,000	325	\$8,172	\$368	\$344
C36-559	3-12" Combi Tops, Open Tops/Hot Tops	135,000	375	\$8,172	\$368	\$344
C36-559S	3-12" Combi Tops with Step-Up	135,000	375	\$11,078	\$368	\$344
C36-6	1-12" Fry top (L), 2-12" Open Tops (R) (4 OB)	135,000	380	\$8,172	\$368	\$344
C36-7	1-24" Fry top (L), 1-12" Open Top (R) (2 OB)	105,000	420	\$8,172	\$368	\$344
C36-7PL	1-24" Plancha (L), 1-12" Open Top (R) (2 OB)	90,000	420	\$10,918	\$368	\$344
C36-8	1-36" Fry top, 3/4" Thick, Manual Control	60,000	490	\$8,172	\$368	\$344
C36-8PL	1-36" Plancha, 3/4" Thick, Manual Control	45,000	490	\$10,918	\$368	\$344
C36-8T	1-36" Fry top, 3/4" Thick, 2 Thermostats	80,000	490	\$9,908	\$368	\$344
C36-9E	3-12" Hot Tops	60,000	425	\$8,172	\$368	\$344
C36-9G	3-12" Gradient Heat Tops	55,500	425	\$8,172	\$368	\$344
C36-9A	2-18" Hot Tops with Ring & Cover	70,000	390	\$8,172	\$368	\$344
C36-9ASE	2-18" Hot Tops with Even Heat Burners	80,000	390	\$8,172	\$368	\$344
C36-10E	1-12" Open Top (L), 2-12" Hot Tops (R) (2 OB)	100,000	420	\$8,172	\$368	\$344
C36-10G	1-12" Open Top (L), 2-12" Gradient Heat Tops (R) (2 OB)	97,000	420	\$8,172	\$368	\$344
C36-11	1-18" Ring/Cover Top (L), 1-18" Open Top (R) (2 OB)	95,000	360	\$8,172	\$368	\$344
C36-11E	1-18" Hot Top (L), 1-18" Open Top (R) (2 OB)	100,000	360	\$8,172	\$368	\$344
C36-12	1-18" Fry top (L), 1-18" Ring/Cover Top (R)	65,000	530	\$8,172	\$368	\$344
C36-12PL	1-18" Plancha (L), 1-18" Ring/Cover Top (R)	50,000	530	\$10,918	\$368	\$344
C36-12E	1-18" Fry top (L), 1-18" Hot Top (R)	70,000	530	\$8,172	\$368	\$344
C36-12EPL	1-18" Plancha (L), 1-18" Hot Top (R)	55,000	530	\$10,918	\$368	\$344
C36-13	1-18" Fry top (L), 1-18" Open Top (R) (2 OB)	90,000	565	\$8,172	\$368	\$344
C36-13PL	1-18" Plancha (L), 1-18" Open Top (R) (2 OB)	75,000	565	\$10,918	\$368	\$344
C36-14	1-18" Open Top(L), 1-18" Ring and Cover(R) (2OB)	95,000	360	\$8,172	\$368	\$344
C36-14E	1-18" Open Top (L), 1-18" Hot Top (R) 2OB	100,000	530	\$8,172	\$368	\$344
C36-15	1-18" Hot Top (L), 1-18" Ring/Cover Top (R)	75,000	400	\$8,172	\$368	\$344
C36-16	1-18" Ring/Cover Top (L), 1-18" Hot Top (R)	75,000	400	\$8,172	\$368	\$344
C36-S	1-36" S/S Work Top	0	250	\$5,186	\$368	\$344

Options & Accessories — see pages 16-21





C24-5  
shown with optional S/S sides



C18-5A  
shown with optional S/S sides

Model #	Description	Width	BTU's /Hr.	Ship Wt. (lbs.)	S/S Front	S/S Side Each	S/S Back	1" Thick Plate
<b>24"W (610mm) Counter Top Add-a-Units</b>					<b>37-1/4"D (946mm)</b>			
C24-5	2-12" Open Tops (4 OB)	24"	120,000	310	\$6,224	\$368	\$304	N/A
C24-5S	2-12" Open Tops with Step-Up (4 OB)	24"	100,000	310	\$8,158	\$368	\$304	N/A
C24-559	2-12" Open/Hot Tops	24"	90,000	310	\$6,224	\$368	\$304	N/A
C24-559S	2-12" Open/Hot Tops with Step-Up	24"	90,000	310	\$8,158	\$368	\$304	N/A
C24-6	1-12" Griddle (L), 1-12" Open Tops(R)	24"	75,000	360	\$6,224	\$368	\$304	\$298
C24-8T	1-24" Griddle with 1 Thermostat	24"	60,000	360	\$7,092	\$368	\$304	\$590
C24-8	1-24" Griddle, Manual	24"	45,000	360	\$6,224	\$368	\$304	\$590
C24-8PL	1-24" Plancha	24"	30,000	360	\$8,972	\$368	\$304	\$590
C24-9E	2-12" Hot Tops Even Heat	24"	40,000	285	\$6,224	\$368	\$304	N/A
C24-9G	2-12" Gradient Heat Tops	24"	37,000	285	\$6,224	\$368	\$304	N/A
C24-S	24" S/S Work Top	24"	0	170	\$3,930	\$368	\$304	N/A
<b>18"W (460mm) Counter Top Add-a-Units</b>					<b>37-1/4"D (946mm)</b>			
C18-5A	1-18" Open Tops (2 OB)	18"	60,000	210	\$4,662	\$368	\$272	N/A
C18-8T	1- 18" Griddle with 1 Thermostat	18"	40,000	285	\$5,530	\$368	\$272	\$444
C18-8	1- 18" Griddle, Manual	18"	30,000	285	\$4,662	\$368	\$272	\$444
C18-8PL	1-18" Plancha	18"	15,000	285	\$7,408	\$368	\$272	\$444
C18-9A	1-18" Hot Top Ring & Cover	18"	35,000	270	\$4,662	\$368	\$272	N/A
C18-9ASE	1-18" Hot Top — Even Heat	18"	40,000	240	\$4,662	\$368	\$272	N/A
C18-S	18" S/S Work Top	18"	0	150	\$3,274	\$368	\$272	N/A
<b>12"W (305mm) Counter Top Add-a-Units</b>					<b>37-1/4"D (946mm)</b>			
C12-5	1-12" Open Tops (2 OB)	12"	60,000	135	\$3,406	\$368	\$238	N/A
C12-5S	1-12" Open Tops with Step-Up (2 OB)	12"	50,000	135	\$4,382	\$368	\$238	N/A
C12-559	1-12" Open Top/Hot Top	12"	45,000	135	\$3,406	\$368	\$238	N/A
C12-559S	1-12" Open Top/Hot Top with Step-Up	12"	45,000	135	\$4,382	\$368	\$238	N/A
C12-8T	1-12" Griddle with 1 Thermostat	12"	20,000	230	\$4,274	\$368	\$238	\$298
C12-8	1-12" Griddle, Manual	12"	15,000	230	\$3,406	\$368	\$238	\$298
C12-9E	1-12" Hot Top, Even Heat	12"	20,000	160	\$3,406	\$368	\$238	N/A
C12-9G	1-12" Gradient Heat Top	12"	18,500	160	\$3,406	\$368	\$238	N/A
C12-S	12" S/S Work Top	12"	0	120	\$2,520	\$368	\$238	N/A

Options & Accessories — see pages 16-21

### Heavy Duty Counter Top Griddles 48"-72"

#### Standard Features:

- S/S Front, sides, and bottom with aluminized back.
- 4" (103)hgh backsplash and tapered side splashes
- 3/4" thick preciscion-ground steel cook surface
- 5/8" wide front grease through pitched to the grease drop.
- Standard 15,000 BTU/hr burners or 20,000BTU/ hr with thermostat controls
- Adjusting bolts for hanging griddle plate forward pitch.
- Standard depth 28" fry top, optional 42" depth available
- 4" (152mm) legs, S/S.



C24-8T Counter Griddle shown with optional S/S sides

Model #	Width	No. Thermostats	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back	1" Thick Plate
<b>48" to 72"W (305mm to 1929mm) Counter Add-a-Units — Griddles</b>						<b>37-1/4"D (946mm)</b>		
2/C24-8T	48"	2	120,000	690	<b>\$15,182</b>	<b>\$368</b>	<b>\$608</b>	<b>\$1,178</b>
2/C24-8	48"		90,000	690	<b>\$13,446</b>	<b>\$368</b>	<b>\$608</b>	<b>\$1,178</b>
2/C36-8T/C18-8T	54"	3	120,000	740	<b>\$16,436</b>	<b>\$368</b>	<b>\$616</b>	<b>\$1,320</b>
2/C36-8/C18-8	54"		90,000	740	<b>\$13,832</b>	<b>\$368</b>	<b>\$616</b>	<b>\$1,320</b>
2/C36-8T/C24-8T	60"	3	140,000	820	<b>\$17,998</b>	<b>\$368</b>	<b>\$648</b>	<b>\$1,468</b>
2/C36-8/C24-8	60"		105,000	820	<b>\$15,394</b>	<b>\$368</b>	<b>\$648</b>	<b>\$1,468</b>
2/C36-8T	72"	4	160,000	965	<b>\$20,814</b>	<b>\$368</b>	<b>\$688</b>	<b>\$1,756</b>
2/C36-8	72"		120,000	965	<b>\$17,342</b>	<b>\$368</b>	<b>\$688</b>	<b>\$1,756</b>

Notes: 3/4" (19mm) plate, manual control (standard). 4" (102mm) legs standard (set of 4) S/S. See page 19 for -40 units

Options & Accessories — see pages 16-21

*Montague Deluxe Griddle integrates perfectly with our refrigeration systems for precision and performance right at your fingertips*



## Montague Deluxe Griddle — Thermostatically Controlled

### Standard Features:

- S/S Front and sides with remaining exterior black
- 3-1/4" (83mm) wide S/S grease trough
- 4" (102mm) S/S splash
- 1" (25mm) thick ground & polished steel griddle plate
- 30,000 BTU/hr aluminized steel burners every 12" of width
- One snap-acting thermostat for each burner
- Automatic pilot ignition with 100% safety valve
- Large 4-1/2 quart grease drawer with baffle
- 6' 120V power cord with grounded 5-15 NEMA plug
- 4" (102mm) S/S legs with adjustable foot
- 3/4" NPT rear manifold with pressure regulator
- Full 24" (610mm) deep cooking surface



DG2448-SAT  
(Shown with optional equipment stand and casters.)

Model #	Description	Cooking Surface	# of Burners/ # of T-stats	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Back
<b>Deluxe Griddle</b>		<b>31-1/2"D x 15-3/4"H (800 x 400mm)</b>					
DG2424-SAT	24" (610mm) wide Griddle	24"W x 24"D	2/2	60,000	390	<b>\$9,138</b>	<b>\$300</b>
DG2436-SAT	36" (914mm) wide Griddle	36"W x 24"D	3/3	90,000	502	<b>\$11,096</b>	<b>\$340</b>
DG2448-SAT	48" (1219mm) wide Griddle	48"W x 24"D	4/4	120,000	680	<b>\$13,050</b>	<b>\$576</b>
DG2460-SAT	60" (1524mm) wide Griddle	60"W x 24"D	5/5	150,000	792	<b>\$15,004</b>	<b>\$626</b>
DG2472-SAT	72" (1829mm) wide Griddle	72"W x 24"D	6/6	180,000	904	<b>\$17,014</b>	<b>\$670</b>
Item		Notes					Price

Deluxe Griddle Options & Accessories					
2 OB (L or R) 4 OB (L or R) (Open burners have separate 3/4" NPT rear manifold with pressure regulator)		Two 30,000 BTU/HR Open Burners (25,000 BTU/HR propane)		\$1,698	
		Four 30,000 BTU/HR Open Burners (25,000 BTU/HR propane)		\$2,454	
SST		Solid State Thermostat. Price per T-stat. (see above for # T-stats req'd.)		\$256	
PR	Automatic Pilot Re-Light	24" (610mm)	1	\$222	
		36" (914mm) & 48" (1219mm)	2	\$444	
		60" (1524mm) & 72" (1829mm)	3	\$666	
Griddle Stand All S/S with lower shelf. 34-1/2" Griddle working height.			24" (610mm)	35 lbs.	\$1,126
			36" (914mm)	45 lbs.	\$1,280
			48" (1219mm)	60 lbs.	\$1,332
			60" (1524mm)	80 lbs.	\$2,214
			72" (1829mm)	95 lbs.	\$2,394
Griddle Stand Casters 5" H.D. Stem Casters		set of 4 (24", 36", 48" models)		\$636	
		set of 6 (60", 72" models)		\$954	
Chrome Griddle Plate - Add (allow 6 weeks plus production schedule time.)			24" (610mm)	\$3,668	
			36" (914mm)	\$5,146	
			48" (1219mm)	\$6,536	
			60" (1524mm)	\$7,826	
			72" (1829mm)	\$9,208	
Plate Shelf Inset Pan Cutout and Cutting Board Available			Contact Factory		

Note: Deluxe griddles with 4" legs may sit on top of the RB Series (refrigerated bases) with a marine edge.



**Unitized Construction** — Per seam: **\$182**

Including guard rail, front panel & capping strip S/S 3" (76mm) wide guard rail and front panel(s).

Note: Can not unitize fryers, spreaders, or under fired broilers.

Guard rail for Fry top can not be unitized  
(needs to be open for grease receptacle.)

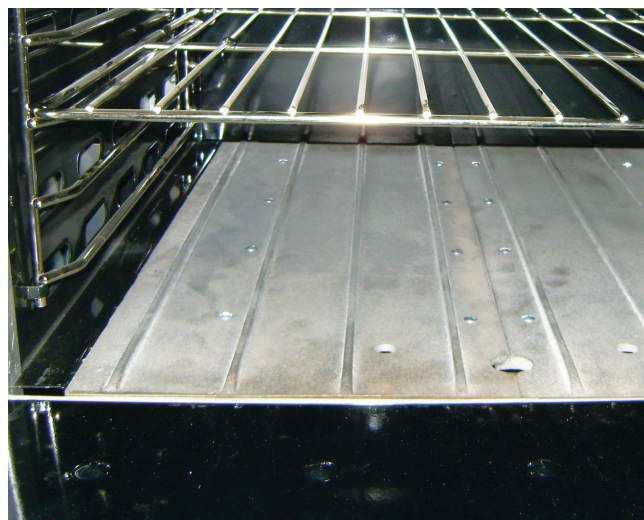


Item	Notes	Price
<b>Miscellaneous</b>		
<b>Burners — 20,000 BTU's</b>	Natural Gas / Propane Gas	<b>N/C</b>
<b>Burner Box Assembly — 304 S/S</b> (Includes: drip tray, deflector shields & b/b bottom) (Beneath open tops and/or ribbon grates)	12" (305mm) Models	<b>\$1,496</b>
	18" (457mm) Models	<b>\$1,530</b>
	24" (610mm) Models	<b>\$1,596</b>
	36" (914mm) Models	<b>\$1,844</b>
<b>Cast Iron Oven Bottoms</b>	In lieu of steel; 2 pieces, (N/A on V136 and 124 Series)	<b>\$792</b>
<b>Casters — Ranges</b>	(Set of 4) 5" Wheel; 6" Height	<b>\$636</b>
<b>Caster Channel Frame</b> (Required for units 48" up to 108")	6 Casters (Up to 72" L)	<b>\$2,044</b>
	8 Casters (Up to 108" L)	<b>\$2,518</b>
<b>Curb Mount</b>	N/A on V136 Series	<b>N/A</b>
<b>Drip Tray, S/S</b>	Under Open Burners	<b>\$626</b>
<b>Equipment Stand for Counter Equipment</b> Suitable for multiple combinations of equipment. (Not suitable for griddles/frytops over 36" wide or -40 counter models.)	S/S Front and S/S Lower Shelf	24" (54 lbs.) <b>\$1,400</b>
	Solid S/S Top	30" (64 lbs.) <b>\$1,632</b>
		36" (72 lbs.) <b>\$1,886</b>
		48" (108 lbs.) <b>\$2,542</b>
		54" (115 lbs.) <b>\$2,582</b>
		60" (121 lbs.) <b>\$2,768</b>
<b>Exterior Bottom (304 S/S)</b>	12" (305mm) Models	<b>\$364</b>
	18" (457mm) Models	<b>\$404</b>
	24" (610mm) Models	<b>\$460</b>
	36" (914mm) Models (std. on 136 & V136)	<b>\$556</b>

Item	Description	Natural (BTU/hr) Max. Capacity	Propane (BTU/hr) Max. Capacity	Price
<b>Flex Connector Kit:*</b> (Hose, Disconnect & Restraining Device)	3' x 1" (914 x 250mm)	366,200	589,600	<b>\$916</b>
	4' x 1" (1219 x 250mm)	351,000	565,600	<b>\$1,020</b>
<b>Guard Rail Finished End</b> (Right or Left)	<b>per each</b>			<b>\$132</b>
<b>Heated Cabinet</b>	Consult Factory			<b>N/A</b>
<b>Interconnection</b> (Salamander or Cheesemelter to Range)				<b>\$914</b>
<b>Oven Racks</b> , extra	Standard			<b>\$164</b>
	Convection			<b>\$196</b>
<b>Piezo Ignitor</b> (Ovens Only)				<b>\$108</b>
<b>Plate Shelf</b>	6" Shelf <b>per foot</b>			<b>\$182</b>
	8" Shelf with Support Brackets <b>per foot</b>			<b>\$388</b>
<b>Plate Shelf Cut-Outs</b> (on 8" Plate Shelves Only)	1/6 & 1/4 Pans — Up to 4" Depth (1 cut-out)			<b>\$232</b>
	1/6 & 1/4 Pans — Up to 4" Depth (2,3,4 cut-outs)			<b>\$450</b>
<b>Prison Package</b>	Consult Factory			<b>N/A</b>
<b>Ribbon Grate</b> (with 20,000 BTU Burners Only):	In lieu of Standard 12" Grates			<b>\$100</b>
	In addition to Standard Grates			<b>\$644</b>
<b>Security Options</b>	Consult Factory			<b>N/A</b>
<b>Wok Adapter</b>	Specify 12" or 18" Open Top.			<b>\$342</b>
<b>Flanged Feet</b> (with holes) <b>per each</b>				<b>\$182</b>
<b>42" Depth Suffix -40</b> <b>per unit</b>	Interior dimensions remain same.			<b>\$862</b>
<b>59 Top OB in front HT rear</b> (In-lieu-of 2 OB)	Deduct 5,000 BTU			<b>N/C</b>

\*Note: Additional sizes available upon request, consult the factory.

*The Legend Standard oven  
with a Cast Iron Oven Bottom,  
combined with a 650° F thermostat  
makes the perfect Finishing Oven  
(see page 20 for the option)*



### Ribbon Grate

#### Features:

- Ideal for small pans and pots
- Pans easily slide smoothly and evenly across open burners
- Available only for 20,000 BTU Star Burners



HB, SHS or DHS	TSHS — 24" (610mm) Single High Shelf	TDHS — 36" (914mm) Double High Shelf
Width	S/S Front	S/S Front

## 136 Series Tubular Single & Double Shelves

12" (305mm)	\$1,086	\$1,568
18" (457mm)	\$1,226	\$1,928
24" (610mm)	\$1,334	\$2,170
36" (914mm)	\$1,516	\$2,478
48" (1219mm)	\$2,418	\$3,806
54" (1372mm)	\$2,538	\$4,112
60" (1524mm)	\$2,670	\$4,400
72" (1829mm)	\$2,864	\$4,694
84" (2134mm)	\$3,670	\$5,868
90" (2286mm)	\$3,798	\$6,160
96" (2438mm)	\$3,924	\$6,450
108" (2743mm)	\$4,088	\$6,706
Shipping Wt. approx.	15 lbs./ft.	20 lbs./ft.

HB, SHS or DHS	HB — 18" (457mm) High Back		SHS — 24" (610mm) Single High Shelf		DHS — 36" (914mm) Double High Shelf	
Width	S/S Front	S/S Back add:	S/S Front	S/S Back add:	S/S Front	S/S Back add:

## 136 Series High Solid Shelves and High Backs\*

12" (305mm)	\$630	\$212	\$944	\$220	\$1,364	\$238
18" (457mm)	\$710	\$280	\$1,072	\$298	\$1,680	\$306
24" (610mm)	\$836	\$362	\$1,162	\$372	\$1,888	\$390
36" (914mm)	\$976	\$418	\$1,322	\$454	\$2,152	\$530
48" (1219mm)	\$1,398	\$476	\$2,100	\$532	\$3,312	\$702
54" (1372mm)	\$1,520	\$564	\$2,202	\$628	\$3,578	\$768
60" (1524mm)	\$1,632	\$640	\$2,324	\$744	\$3,830	\$838
72" (1829mm)	\$1,660	\$736	\$2,490	\$846	\$4,082	\$974
84" (2134mm)	\$2,188	\$788	\$3,340	\$960	\$5,334	\$1,192
90" (2286mm)	\$2,266	\$894	\$3,458	\$1,046	\$5,606	\$1,218
96" (2438mm)	\$2,388	\$988	\$3,572	\$1,142	\$5,864	\$1,246
108" (2743mm)	\$2,456	\$1,078	\$3,718	\$1,244	\$6,094	\$1,950
Shipping Wt. approx.	12 lbs./ft.		20 lbs./ft.		26 lbs./ft.	

\*Note: High Shelves not recommended for Counter/Modular Stand units.

\*Note: High Shelves not recommended over Fryers/Under fired Broilers.

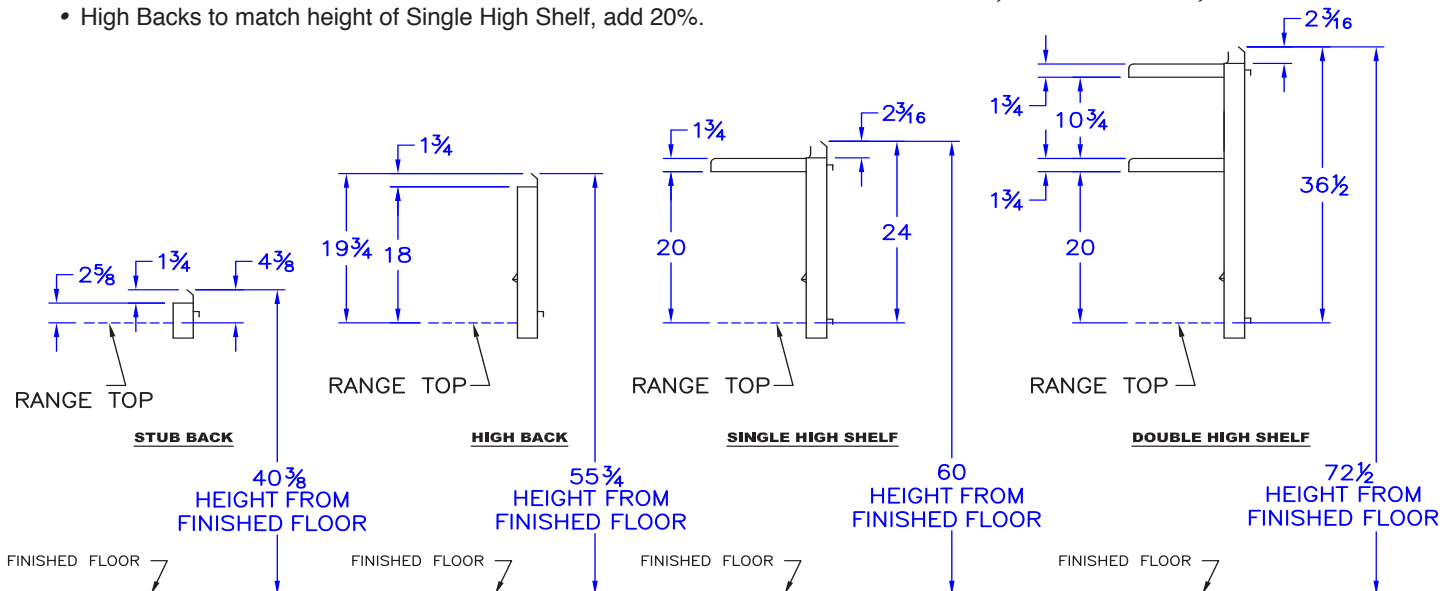
### Special order:

- High Backs & High Shelves in odd size widths, use next larger size plus 20%.
- High Backs to match height of Single High Shelf, add 20%.

- High Backs to match height of Double High Shelf or Salamander, add 50%.

- Single High Shelf to match height of Double High Shelf or Salamander, add 20%.

**Note: No revisions, no cancellations, no returns.**





Item	Description	Price
<b>Fry top/Griddle Thermostats</b>		
12", 18", 24" Wide Fry top	One Thermostat*	<b>\$868</b>
36" Wide Fry top	Two Thermostats*	<b>\$1,736</b>
48", 54", 60" Wide Fry top	Three Thermostats*	<b>\$2,604</b>
72" Wide Fry top	Four Thermostats*	<b>\$3,472</b>

Note: \*Add Suffix T to model number.

Item	Fry top Width				
	12" (305mm)	18" (457mm)	24" (610mm)	30" (762mm)	36" (914mm)
<b>Fry top/Griddle 1" Plate Extra — Single Unit</b>					
1" Plate 36" Deep Range	<b>\$298</b>	<b>\$444</b>	<b>\$590</b>	<b>\$734</b>	<b>\$880</b>
1" Plate 42" Deep Range	<b>\$368</b>	<b>\$550</b>	<b>\$730</b>	<b>\$914</b>	<b>\$1,092</b>

#### Fry top/Griddle over more than one unit

3/4" (Standard) Plate over more than one unit add: \$998

Item	Price
<b>Fry top Chrome Plate Option (requires thermostat option)</b>	
24" Plate (610mm)	<b>\$4,286</b>
36" Plate (914mm)	<b>\$6,018</b>
48" Plate (1219mm)	<b>\$7,630</b>
60" Plate (1524mm)	<b>\$9,122</b>
72" Plate (1829mm)	<b>\$10,748</b>

Item	Fry top Width						
	24" (610mm)	30" (762mm)	36" (914mm)	48" (1220mm)	54" (1372mm)	60" (1524mm)	72" (1830mm)
<b>Fry top/Griddle over more than one unit</b>							
1" Plate 36" Deep Range	<b>\$1,588</b>	<b>\$1,732</b>	<b>\$1,878</b>	<b>\$2,176</b>	<b>\$2,318</b>	<b>\$2,466</b>	<b>\$2,754</b>
1" Plate 42" Deep Range	<b>\$1,728</b>	<b>\$1,912</b>	<b>\$2,090</b>	<b>\$2,458</b>	<b>\$2,640</b>	<b>\$2,820</b>	<b>\$3,182</b>

Note: Add Prefix 2/ to model number for Fry top/Griddle on more than one range.

Item	Price
<b>Manifolding</b>	
1" Left Rear Manifold with Pressure Regulator	<b>\$788</b>
1" Pressure Regulator	<b>\$418</b>
1-1/4" Pressure Regulator	<b>\$1,078</b>
1-1/4" Tee with Regulator and Shutoff Valve*	<b>\$1,538</b>
1" Tee with Regulator and Shutoff Valve*	<b>\$878</b>
Manifold Cap & S/S Cover (When ordering, specify left or right side).	<b>N/C</b>

\* For regulator installed inside spreader cabinet.



Tubular double high shelf



Single high shelf

## Legend Lighting Options for Open Top Sections

- **Electronic Solid State Oven Ignition Control –**  
Energy Saving Design uses an Intelligent Oven Control to Automatically Ignite Oven Pilot eliminating the need for a standing oven pilot
- **RangeTop Pilot Ignition –**  
Electronically ignites standing pilot
- **Flame Failure –**  
RangeTop Safety Valve Automatically Shuts Off Gas When Pilot Flame is Extinguished



Item	Description	Notes	Price
Pilot Ignition Range Top and Electronic Oven Control			
12" & 18"	Unit Wide RangeTop Cabinet Base, Counter Top or Modular Stand	(a) Range Top Pilot Ignition Only Lift-Out 304 SS Drip Pans; Concealed SS Pilot Tubing & Pilot Burners on Open Tops; 304 SS Burner Box Bottom	*
24"			*
36"			*
V136, 136	RangeTop with Oven	(b) Range Top Pilot Ignition with No Standing Oven Pilot, Intelligent Oven Control Lift-Out 304 SS Drip Pans; Concealed SS Pilot Tubing & Pilot Burners on Open Tops; 304 SS Burner Box Bottom	*
Flame Failure Range Top Safety Valves			
12" & 18"	Unit Wide RangeTop Oven Base, Cabinet Base, Counter Top or Modular Stand	(c) One Thermocouple-Sensed Pilot per Burner, Lift-Out 304 SS Drip Pans (-9A excluded), concealed SS Pilot Tubing & Pilot Burners on Open Tops; 304 SS Burner Box Bottom	*
24"			*
36"			*
Pilot Ignition and Flame Failure Range Top and Electronic Oven Control			
12" & 18"	Unit Wide RangeTop Cabinet Base, Counter Top or Modular Stand	Includes (a) and (c) as noted above	*
24"			*
36"			*
V136, 136	RangeTop with Oven	Includes (b) and (c) as noted above	*

\* Consult Factory for Prices

Item	Description	Notes	Price
<b>Miscellaneous</b>			
Finishing Oven Option	Includes 2 Piece Cast Iron Oven Bottom & 650°F Thermostat	Not Available with Convection Oven or with Any Electronic Ignition or Flame Failure Options	<b>\$1,252</b>

### Easy Cleaning Features:



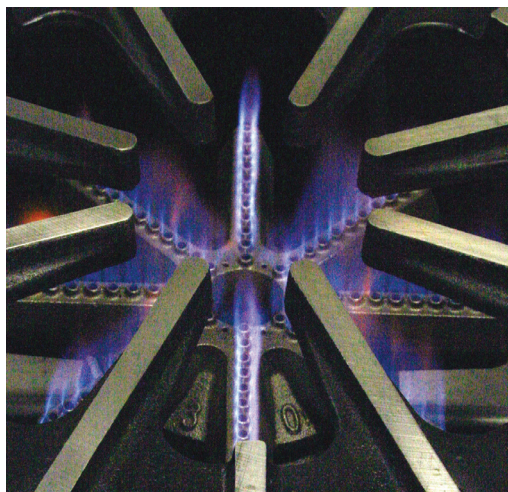
- Removable Lift-off Burners and Venturis.



- Lift-Out 304 SS Drip Pans with integrated handles for easy handling and component positioning.



- Pilots with stainless steel tubing are concealed beneath easily removable shields. Components are protected from grease and over-spill for long lasting performance.



### Legend Models & Standard Features

		136-5	E136-5	136I-5I	E136I-5I	Finishing Oven
RANGETOP	Lift-Off Burner	X	X	X	X	X
	Lift-Out Drip Pans		X	X	X	
	Rangetop Flame Failure Valves		X		X	
	Standing Rangetop Pilots	X	X	X	X	X
	Rangetop Spark Ignition			X	X	
OVEN	Throttling Thermostat	X	X			X
	Snap-Action Thermostat			X	X	
	Standing Oven Pilot	X	X			X
	Oven Electronic Ignition			X	X	
	Cast Iron Oven Bottom					X



**Heavy Duty SB36 Salamander Broiler****Standard Features:**

- S/S Front, 2 sides, top & bottom with remaining exterior black
- Infrared Rapid Start On/Of burner
- SB36 Full-flow burner operation
- 32,000 BTU's/Hr.
- Adjustable grid heights
- Broiling area is 13-1/8"D x 26-3/4"W (333 x 679mm)
- 1/2" (13mm) NPT gas connection at top right rear
- 1/2" (13mm) NPT gas pressure regulator provided.



SB36-W

Model #	Description	BTU's/Hr	Ship Wt. (lbs.)	Standard Finish	S/S Back	Interconnect
<b>Salamander Broilers</b>						
<b>SB36-HB</b>	with High Back for Mounting on 136, V136 & 36	32,000	290	<b>\$8,124</b>	<b>\$732</b>	<b>\$914</b>
<b>SB36-W</b>	with Wall Mounting Brackets (No exterior back panel)	32,000	235	<b>\$8,154</b>	<b>N/A</b>	<b>N/A</b>

**Heavy Duty Gas Cheesemelter****Standard Features:**

- S/S Front, 2 sides, top & bottom with remaining exterior black
- Rapid Start Infrared burner(s) rated @ 20,000 & 32,000 BTU/hr
- One rack in bright nickel finish
- Three rack positions
- 3/4" (19mm) gas pressure regulator provided
- 3/4" (19mm) NPT gas connection located:
  - 2-5/8" (67mm) from right side, CM24 & CM36
  - Centered, CM48 & CM72
  - 23-3/4" (603mm) from right side, CM60



CM36

Model #	Description	BTU's/Hr	Ship Wt. (lbs.)	Standard Finish	S/S Back	Wall Mtg Brackets
<b>Cheesemelters</b>						
<b>CM24</b>	Wall Mount*	20,000	180	<b>\$5,524</b>	<b>N/A</b>	<b>\$312</b>
<b>CM36</b>	Wall Mount*	32,000	215	<b>\$7,058</b>	<b>N/A</b>	<b>\$456</b>
<b>CM48</b>	Wall Mount*	40,000	305	<b>\$8,470</b>	<b>N/A</b>	<b>\$580</b>
<b>CM60</b>	Wall Mount*	52,000	350	<b>\$10,000</b>	<b>N/A</b>	<b>\$700</b>
<b>CM72</b>	Wall Mount*	64,000	395	<b>\$11,446</b>	<b>N/A</b>	<b>\$838</b>
<b>CM24-HB</b>	with High Back for Mounting** on 136, V136 & 36 Ranges	20,000	205	<b>\$6,970</b>	<b>\$652</b>	<b>N/A</b>
<b>CM36-HB</b>	with High Back for Mounting** on 136, V136 & 36 Ranges	32,000	250	<b>\$8,094</b>	<b>\$732</b>	<b>N/A</b>
<b>CM48-HB</b>	with High Back for Mounting** on 136, V136 & 36 Ranges	40,000	305	<b>\$10,180</b>	<b>\$952</b>	<b>N/A</b>
<b>CM60-HB</b>	with High Back for Mounting** on 136, V136 & 36 Ranges	52,000	410	<b>\$12,020</b>	<b>\$1,218</b>	<b>N/A</b>
<b>CM72-HB</b>	with High Back for Mounting** on 136, V136 & 36 Ranges	64,000	470	<b>\$13,496</b>	<b>\$1,414</b>	<b>N/A</b>

\* For use on noncombustible wall only. \*\* Interconnect to range **\$914**. Pass-thru cheesemelters — Consult factory

## Over fired Broilers

### Standard Features:

- S/S Front and Sides with remaining exterior black
- S/S Top on units except C36SHB, C36SHBPL, C45SHB, C45SHBPL
- Cast iron burners, rated @ 42,000 BTU's/Hr. each
- Adjustable grid heights
- 1-1/4" (32mm) front manifold with one half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer. For 136W36, V136W36, 36W36, 43W36.)
- 3/4" (19mm) NPT left manifold with gas pressure regulator provided for 236W36, 243W36, C36, C45. (One per broiler section)
- 6" (152mm) legs, S/S. Except "C" models which have 25" (635mm) high modular stand with S/S lower shelf
- Steakhouse Broiler with Plancha: 3/4" thick plate on top with 3-sided grease trough and interior grease container (C36 & C45 models only)
- Steakhouse Broiler: 1/2" thick plate on top with splash on sides and back. Grease trough in front runs left to grease container hanging on left front (C36 & C45 models only)
- 3 year Parts and Labor Warranty



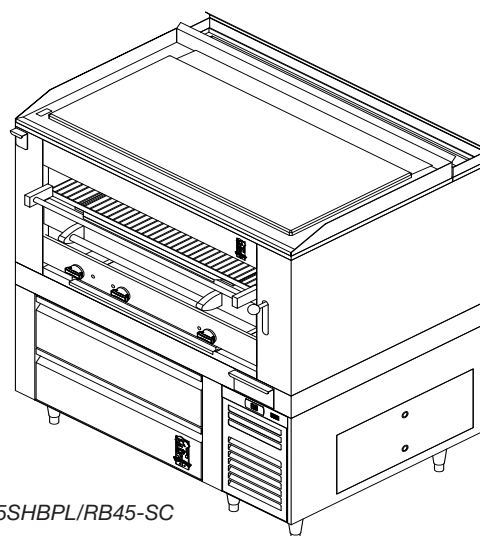
136XC36SHPL shown with optional casters

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back
<b>36"W x 34"D (914 x 864mm)</b>						
C36	Broiler on Mod. Stand with S/S Front & Shelf Below	84,000	583	\$16,462	\$678	\$742
C36SHB	Broiler with Sear Plate on Modular Stand	84,000	723	\$19,294	\$678	\$742
C36SHBPL	Broiler with Plancha on Modular Stand	84,000	723	\$21,212	\$678	\$742
236W36	Double Broiler	252,000	1,222	\$31,446	\$1,250	\$1,456
<b>45"W x 34"D (1143 x 864mm)</b>						
C45	Broiler on Mod. Stand with S/S Front & Shelf Below	126,000	738	\$24,552	\$678	\$932
C45SHB	Broiler with Sear Plate on Modular Stand	126,000	925	\$27,294	\$678	\$932
C45SHBPL	Broiler with Plancha on Modular Stand	126,000	925	\$30,020	\$678	\$932
243W36	Double Broiler	252,000	1,222	\$46,924	\$1,250	\$1,882
<b>36"W x 36"D (914 x 914mm)</b>						
36W36	Broiler with Cabinet Base and Warming Oven	84,000	916	\$18,264	\$1,250	\$1,456
136C36	Broiler with Standard Oven	124,000	1040	\$28,742	\$1,250	\$1,456
V136C36	Broiler with Convection Oven	124,000	1055	\$33,482	\$1,250	\$1,456
136W36	Broiler with Standard Oven and Warming Oven	124,000	984	\$29,552	\$1,250	\$1,456
V136W36	Broiler with Convection Oven and Warming Oven	124,000	991	\$34,294	\$1,250	\$1,456
136C36SHB	Broiler with Sear Plate over Standard Oven	124,000	1103	\$31,574	\$1,250	\$1,456
V136C36SHB	Broiler with Sear Plate over Convection Oven	124,000	1103	\$36,314	\$1,250	\$1,456
136C36SHBPL	Broiler with Plancha over Standard Oven	124,000	1103	\$33,492	\$1,250	\$1,456
V136C36SHBPL	Broiler with Plancha over Convection Oven	124,000	1103	\$38,232	\$1,250	\$1,456
136XC36SHB	Broiler with Sear Plate over Extra Low Oven	116,000	983	\$31,574	\$1,250	\$1,456
136XC36SHBPL	Broiler with Plancha over Extra Low Oven	116,000	983	\$33,492	\$1,250	\$1,456
<b>45"W x 36"D (1143 x 914mm)</b>						
43W36	Broiler with Cabinet Base	126,000	1020	\$26,766	\$1,250	\$1,882
136C45	Broiler with Standard Oven	166,000	1050	\$40,282	\$1,250	\$1,882
V136C45	Broiler with Convection Oven	166,000	1055	\$45,022	\$1,250	\$1,882
136C45SHB	Broiler with Sear Plate over Standard Oven	166,000	1203	\$43,024	\$1,250	\$1,882
V136C45SHB	Broiler with Sear Plate over Convection Oven	166,000	1220	\$47,764	\$1,250	\$1,882
136C45SHBPL	Broiler with Plancha over Standard Oven	166,000	1203	\$45,750	\$1,250	\$1,882
V136C45SHBPL	Broiler with Plancha over Convection Oven	166,000	1220	\$50,490	\$1,250	\$1,882
136XC45SHB	Broiler with Sear Plate over Extra Low Oven	158,000	1080	\$43,024	\$1,250	\$1,882
136XC45SHBPL	Broiler with Plancha Plate over Extra Low Oven	158,000	1080	\$45,750	\$1,250	\$1,882

Options &amp; Accessories — see page 24

**Over fired Broiler with Refrigerated Base****Standard Features:**

- S/S Front, Sides and back.
- Cast iron burners, rated @ 42,000 BTU's/Hr. each.
- Adjustable grid heights.
- 4" (102mm) high flue riser. Except "C" models with 2" (51mm) flue riser.
- 6" (152mm) legs, S/S. Except "C" models which have 25" (635mm) high modular stand with S/S lower shelf.
- Steakhouse Broiler with Plancha: 3/4" thick plate on top with 3-sided grease trough and interior grease container.
- Steakhouse Broiler: 1/2" thick plate on top with splash on sides and back.
- Energy efficient hermetic compressor/condenser system
- Coated evaporated coil by Turbo-Coil with 5 year warranty
- Three year Warranty on Refrigeration
- Three year warranty on the compressor
- Five year warranty on the evaporator coil



C45SHBPL/RB45-SC

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish
<b>36"W x 36"D (914 x 914mm)</b>				
<b>C36/RB36-SC</b>	Broiler over Refrigerated Base	84,000	1100	<b>\$34,120</b>
<b>C36SHB/RB36-SC</b>	Broiler with Sear Plate Over Refrigerated Base	84,000	1200	<b>\$36,952</b>
<b>C36SHBPL/RB36-SC</b>	Broiler with Plancha Over Refrigerated Base	84,000	1200	<b>\$38,870</b>
<b>45"W x 36"D (1143 x 914mm)</b>				
<b>C45/RB-48-SC</b>	Broiler Over Refrigerated Base	126,000	1200	<b>\$42,330</b>
<b>C45SHB/RB48-SC</b>	Broiler with Sear Plate Over Refrigerated Base	126,000	1300	<b>\$45,072</b>
<b>C45SHBPL/RB48-SC</b>	Broiler with Plancha Over Refrigerated Base	126,000	1300	<b>\$47,798</b>

Remote units available, Please contact factory for information

Item	Description	Price
<b>Over fired Broilers — Options &amp; Accessories</b>		
<b>42" (1067mm) depth</b>	Suffix -40, any finish. (Interior dimensions remain the same.) For 136W36, V136W36, 36W36 & 43W36.	<b>\$862</b>
<b>2-pc. Cast Iron Oven Bottom — add:</b>	For 136W36 only	<b>\$792</b>
<b>Bottom Shelf S/S in Cabinet Base</b>	Over fired Broiler 36W36	<b>\$806</b>
	Over fired Broiler 43W36	<b>\$1,126</b>
<b>Castors — Over fired Broilers</b>	Single Broiler 5" Wheel; 6" Height	<b>\$636</b>
	Double Broiler 5" Wheel; 6" Height	<b>\$936</b>
<b>Manifold Assembly</b>	Double Deck 236W36, 243W36	<b>\$642</b>
<b>Manifold Cap &amp; S/S Cover</b>		<b>N/C</b>
<b>Rear Manifold (136W36, V136W36, 36W36 &amp; 43W36)</b>	- 1"	<b>\$788</b>
<b>Insulated Base for Counter top</b>	In lieu of lower shelf and legs. Only available on C Models. Includes Grease Container Modifications	<b>N/A</b>
<b>3/4" Thick Plate Option for SHB models</b>	C36SHB	<b>\$1,004</b>
	C45SHB	<b>\$1,250</b>
<b>Porcelain Coated Grid</b>	C36 (Left and Right Grids)	<b>\$250</b>
	C45 (Left, Right and Center Grids)	<b>\$318</b>
<b>Porcelain Coated Drip Tray</b>	C36 only	<b>\$178</b>



### Free Standing Counter/Modular Models, UFSC & UFSM Series

#### Standard Features:

- S/S front, top trim and splash shields in cooking area, with remaining exterior black
- 24"W, 30"W, 36"W, 48"W, 60"W or 72"W x 20-5/8"H x 32-7/8"D (610mm, 762mm, 914mm, 1219mm, 1524mm or 1829mm Wide x 524mm High x 835mm Deep)
- Ceramic briquettes — UFSC(C), UFSM(C)
- Radiants — self-cleaning, S/S heat deflectors — UFSC(R), UFSM(R)
- 3/4" (19mm) left rear gas inlet
- 3/4" (19mm) NPT gas pressure regulator provided
- Adjustable 3-position cast iron ULTRA-FLOW reversible top grate
- Modular Stand with S/S front & lower shelf — UFSM(C), UFSM(R)
- High Backs and extended plate shelves are not available on Counter or Modular units



UFSC-36R

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back	Lower Rack	# of Grates
<b>Free Standing Counter Broilers</b>				<b>32-7/8"D (835mm)</b>				
UFSC-24C	24" (610mm) Ceramic	90,000	470	\$9,968	\$382	N/A	\$336	3
UFSC-30C	30" (762mm) Ceramic	90,000	510	\$11,838	\$382	N/A	\$404	4
UFSC-36C	36" (914mm) Ceramic	135,000	550	\$13,024	\$382	N/A	\$482	5
UFSC-48C	48" (1219mm) Ceramic	180,000	845	\$16,232	\$382	N/A	\$672	7
UFSC-60C	60" (1524mm) Ceramic	180,000	925	\$18,514	\$382	N/A	\$808	8
UFSC-72C	72" (1829mm) Ceramic	270,000	1,005	\$19,996	\$382	N/A	\$964	10
UFSC-24R	24" (610mm) Radiant	76,000	430	\$9,968	\$382	N/A	\$336	3
UFSC-30R	30" (762mm) Radiant	95,000	460	\$11,838	\$382	N/A	\$404	4
UFSC-36R	36" (914mm) Radiant	114,000	490	\$13,024	\$382	N/A	\$482	5
UFSC-48R	48" (1219mm) Radiant	152,000	765	\$16,232	\$382	N/A	\$672	7
UFSC-60R	60" (1524mm) Radiant	190,000	825	\$18,514	\$382	N/A	\$808	8
UFSC-72R	72" (1829mm) Radiant	228,000	885	\$19,996	\$382	N/A	\$964	10
<b>Free Standing Modular Broilers</b>				<b>32-7/8"D (835mm)</b>				
UFSM-24C	24" (610mm) Ceramic	90,000	470	\$11,146	\$382	N/A	\$336	3
UFSM-30C	30" (762mm) Ceramic	90,000	510	\$13,094	\$382	N/A	\$404	4
UFSM-36C	36" (914mm) Ceramic	135,000	550	\$14,338	\$382	N/A	\$482	5
UFSM-48C	48" (1219mm) Ceramic	180,000	845	\$17,634	\$382	N/A	\$672	7
UFSM-60C	60" (1524mm) Ceramic	180,000	925	\$20,812	\$382	N/A	\$808	8
UFSM-72C	72" (1829mm) Ceramic	270,000	1,005	\$22,614	\$382	N/A	\$964	10
UFSM-24R	24" (610mm) Radiant	76,000	430	\$11,146	\$382	N/A	\$336	3
UFSM-30R	30" (762mm) Radiant	95,000	460	\$13,094	\$382	N/A	\$404	4
UFSM-36R	36" (914mm) Radiant	114,000	490	\$14,338	\$382	N/A	\$482	5
UFSM-48R	48" (1219mm) Radiant	152,000	765	\$17,634	\$382	N/A	\$672	7
UFSM-60R	60" (1524mm) Radiant	190,000	825	\$20,812	\$382	N/A	\$808	8
UFSM-72R	72" (1829mm) Radiant	228,000	885	\$22,614	\$382	N/A	\$964	10

Options &amp; Accessories — see page 27

### Range Match Low-Profile Counter Broilers — Radiant Style

#### Standard Features:

- S/S Front and top trim in cooking area with remaining exterior black
- Radiants — self-cleaning heavy gauge S/S heat deflectors
- 2-position cast iron ULTRA-FLOW reversible top grate
- 4" (102mm) legs, bright nickel finish
- 1" (25mm) flue riser, S/S. Matches height of 4" (102mm) flue riser on LEGEND series 136 ranges
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer)
- 6" (152mm) S/S guard rail
- S/S tube burners rated @ 19,000 BTU/Hr. each



UFLC-36R  
(Shown on optional broiler stand)

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back	# of Grates
<b>Range Match Counter Broilers — with 4" (102mm) Legs</b>				<b>37-1/4" D (946mm)</b>			
UFLC-18R	18" Radiant	38,000	210	<b>\$6,066</b>	<b>\$368</b>	<b>\$198</b>	2
UFLC-24R	24" Radiant	76,000	270	<b>\$8,400</b>	<b>\$368</b>	<b>\$240</b>	3
UFLC-30R	30" Radiant	95,000	325	<b>\$9,482</b>	<b>\$368</b>	<b>\$286</b>	4
UFLC-36R	36" Radiant	114,000	370	<b>\$10,650</b>	<b>\$368</b>	<b>\$336</b>	5
UFLC-48R	48" Radiant	152,000	465	<b>\$13,114</b>	<b>\$368</b>	<b>\$476</b>	7
UFLC-60R	60" Radiant	209,000	570	<b>\$16,442</b>	<b>\$368</b>	<b>\$566</b>	9
UFLC-72R	72" Radiant	247,000	670	<b>\$21,228</b>	<b>\$368</b>	<b>\$684</b>	11

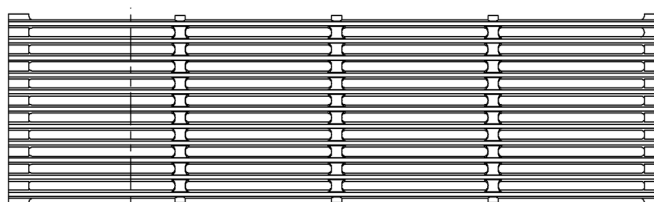
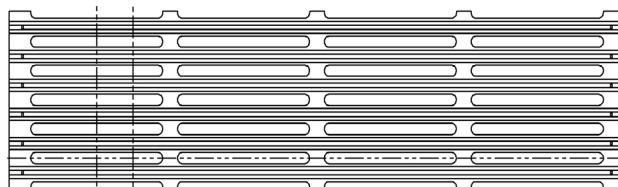
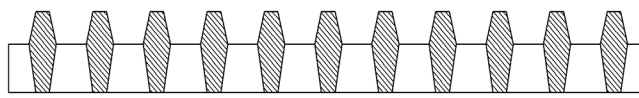
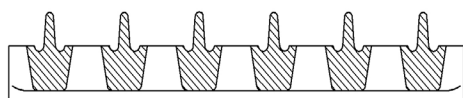
Item	Description	Price
<b>UFLC Low Profile Counter Broilers — Options &amp; Accessories</b>		
<b>42" Depth (Suffix -40) UF Models</b> (Same grid size)	18", 24", 30", 36"	<b>\$862</b>
	48", 60", 72"	<b>\$1,724</b>
<b>Broiler Stands (UFLC only)</b> S/S lower shelf and 24" (610mm) high S/S tubular legs. (only one piece of broiler counter equipment per stand)	24" (610mm)	(45 lbs.) <b>\$1,134</b>
	30" (762mm)	(53 lbs.) <b>\$1,204</b>
	36" (914mm)	(60 lbs.) <b>\$1,288</b>
	48" (1219mm)	(90 lbs.) <b>\$1,340</b>
	60" (1524mm)	(101 lbs.) <b>\$2,230</b>
	72" (1829mm)	(115 lbs.) <b>\$2,406</b>
<b>Broiler Stand Casters</b> (5" wheel, 6" height)	Set of 4 (24", 30", 36", 48" Models)	<b>\$636</b>
	Set of 6 (60", 72" Models)	<b>\$954</b>
<b>Manifolding -</b>	(In-lieu-of 1-1/4" front manifold)	<b>N/A</b>
1" Left Rear Manifold	Up to 500,000 BTU with Pressure Reg.	<b>N/C</b>
Manifold Cap & S/S Cover	Must specify when ordering (each end)	<b>N/C</b>
<b>Plate Shelf-per foot</b>	9" Wide S/S to match 6" Plate Shelf on 136 Series Ranges	<b>\$182/ft.</b>
	11" Wide S/S to match 8" Plate Shelf on 136 Series Ranges	<b>\$388/ft.</b>
<b>Plate Shelf Cut-Outs</b> (on 10-1/2" plate shelves only)	1/6 or 1/4 pans up to 4" deep (1 cut-out)	<b>\$232</b>
	1/6 or 1/4 pans up to 4" deep (2, 3, 4 cut-outs)	<b>\$450</b>
<b>Removable Splash Guard, S/S</b>	18" (457mm)	<b>\$614</b>
	24" (610mm)	<b>\$652</b>
	30" (762mm)	<b>\$680</b>
	36" (914mm)	<b>\$738</b>
	48" (1219mm)	<b>\$768</b>
	60" (1524mm)	<b>\$806</b>
	72" (1829mm)	<b>\$828</b>



UFLC-36R

Item	Description	Price
<b>UFLC, UFSC &amp; UFSM Series — Counter and Modular Units — Options &amp; Accessories</b>		
<b>Casters</b> (5" wheel, 6" height) (UFSM Only)	Set of 4 (24", 30", 36" Models)	<b>\$636</b>
	Set of 6 (48", 60", 72" Models)	<b>\$954</b>
<b>Cast Iron Radiants</b>	18" (2 ea. Required)	<b>\$414</b>
	24" (4 ea. Required)	<b>\$452</b>
	30" (5 ea. Required)	<b>\$580</b>
	36" (6 ea. Required)	<b>\$680</b>
	48" (8 ea. Required)	<b>\$912</b>
	60" (11 ea. Required)	<b>\$1,250</b>
	72" (13 ea. Required)	<b>\$1,464</b>

		Natural (BTU/hr) Max. Capacity	Propane (BTU/hr) Max. Capacity	
<b>Flex Connector Kit:</b> (Hose, Disconnect & Restraining Device) <i>Note: Additional sizes available upon request, consult the factory.</i>	3' x 3/4" (914 x 19mm)	204,000	328,440	<b>\$796</b>
	4' x 3/4" (1219 x 19mm)	185,800	299,140	<b>\$950</b>
	3' x 1" (914 x 25mm)	366,200	589,600	<b>\$916</b>
	4' x 1" (1219 x 25mm)	351,000	565,600	<b>\$1,020</b>
<b>Round Rod Cold Rolled Steel</b>	In Addition To	Per 6" Section		<b>\$234</b>
	In Lieu of Standard	Per 6" Section		<b>\$94</b>
<b>Round Rod Hard Chrome</b>	In Addition To	Per 6" Section		<b>\$340</b>
	In Lieu of Standard	Per 6" Section		<b>\$258</b>
<b>Scraper Cleaner</b>	For Round Rods			<b>\$240</b>
<b>Seafood Grates</b> — 3/8" spacing	In Addition To	Per 6" Section		<b>\$154</b>
	In Lieu of Standard	Per 6" Section		<b>N/C</b>



ULTRA-FLOW GRATE

SEAFOOD GRATE



## Range Match Models, UF Series

### Standard Features:

- S/S front, top trim and splash shields in cooking area, with remaining exterior black.
- 18"W, 24"W, 30"W, 36"W, 48"W, 60"W, or 72"W x 41-3/8"H x 37-1/4"D. (457mm, 610mm, 762mm, 914mm, 1219mm, 1524mm or 1829mm Wide x 1051mm High x 930mm Deep).
- Radiants — self-cleaning, S/S heat deflectors — UF(R).
- Ceramic briquettes — UF(C).
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection. (Gas pressure regulator properly sized for battery must be provided by the installer.)
- Adjustable 3-position cast iron ULTRA-FLOW reversible top grate.
- Cabinet base with 6" (152mm) legs, S/S.



UF-36R (Shown with optional lower warming rack.)

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back	S/S Btm Shelf	Lower Rack	S/S Doors	# of Grates
<b>Range Match Broilers — Cabinet Base</b>										<b>37-1/4"D (946mm)</b>
UF-24C	24" Ceramic	90,000	512	\$11,460	\$556	\$692	\$552	\$336	\$932	3
UF-30C	30" Ceramic	90,000	552	\$13,142	\$556	\$766	\$618	\$404	\$1,318	4
UF-36C	36" Ceramic	135,000	592	\$14,568	\$556	\$904	\$782	\$482	\$1,510	5
UF-48C	48" Ceramic	180,000	924	\$17,794	\$556	\$1,384	\$1,136	\$672	\$1,864	7
UF-60C	60" Ceramic	180,000	1,004	\$20,318	\$556	\$1,532	\$1,224	\$808	\$2,636	8
UF-72C	72" Ceramic	270,000	1,084	\$22,310	\$556	\$1,808	\$1,562	\$964	\$3,020	10
UF-18R*	18" Radiant	38,000	320	\$9,792	\$556	\$604	\$532	\$312	\$834	2
UF-24R	24" Radiant	76,000	472	\$11,460	\$556	\$692	\$552	\$336	\$932	3
UF-30R	30" Radiant	95,000	502	\$13,142	\$556	\$766	\$618	\$404	\$1,318	4
UF-36R	36" Radiant	114,000	532	\$14,568	\$556	\$904	\$782	\$482	\$1,510	5
UF-48R	48" Radiant	152,000	845	\$17,794	\$556	\$1,384	\$1,136	\$672	\$1,864	7
UF-60R	60" Radiant	190,000	905	\$20,318	\$556	\$1,532	\$1,224	\$808	\$2,636	8
UF-72R	72" Radiant	228,000	965	\$22,310	\$556	\$1,808	\$1,562	\$964	\$3,020	10

\*UF18R is not available as stand alone unit.

## Free Standing Models, UFS Series

### Standard Features:

- S/S front, top trim and splash shields in cooking area, with remaining exterior black.
- 24"W, 30"W, 36"W, 48"W, 60"W or 72"W x 41-3/8"H x 32-7/8"D. (610mm, 762mm, 914mm, 1219mm, 1524mm or 1829mm Wide x 1051mm High x 930mm Deep).
- Radiants — self-cleaning, S/S heat deflectors — UF(R).
- Ceramic briquettes — UF(C).
- 3/4" (19mm) left rear manifold standard with regulator.
- Adjustable 3-position cast iron ULTRA-FLOW reversible top grate.
- Cabinet base with 6" (152mm) legs, S/S.



UFS-36R (Shown with optional lower warming rack and casters.)

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back	S/S Btm Shelf	Lower Rack	S/S Door	# of Grates
<b>Free Standing Broilers — Cabinet Base</b>										<b>32-7/8"D (835mm)</b>
UFS-24C	24" Ceramic	90,000	512	\$11,460	\$556	\$692	\$552	\$336	\$932	3
UFS-30C	30" Ceramic	90,000	552	\$13,142	\$556	\$766	\$618	\$404	\$1,318	4
UFS-36C	36" Ceramic	135,000	592	\$14,568	\$556	\$904	\$782	\$482	\$1,510	5
UFS-48C	48" Ceramic	180,000	924	\$17,794	\$556	\$1,384	\$1,136	\$672	\$1,864	7
UFS-60C	60" Ceramic	180,000	1,004	\$20,318	\$556	\$1,532	\$1,224	\$808	\$2,636	8
UFS-72C	72" Ceramic	270,000	1,084	\$22,310	\$556	\$1,808	\$1,562	\$964	\$3,020	10
UFS-24R	24" Radiant	76,000	472	\$11,460	\$556	\$692	\$552	\$336	\$932	3
UFS-30R	30" Radiant	95,000	502	\$13,142	\$556	\$766	\$618	\$404	\$1,318	4
UFS-36R	36" Radiant	114,000	532	\$14,568	\$556	\$904	\$782	\$482	\$1,510	5
UFS-48R	48" Radiant	152,000	845	\$17,794	\$556	\$1,384	\$1,136	\$672	\$1,864	7
UFS-60R	60" Radiant	190,000	905	\$20,318	\$556	\$1,532	\$1,224	\$808	\$2,636	8
UFS-72R	72" Radiant	228,000	965	\$22,310	\$556	\$1,808	\$1,562	\$964	\$3,020	10

Item	Description	Price
<b>UF and UFS — Cabinet Base Units — Options &amp; Accessories</b>		
<b>Cap &amp; S/S Manifold Cover</b>	UF Range Match Series (each end)	N/C
<b>Casters</b> (5" wheel, 6" height) (Also available on UFSM units)	Set of 4 (24", 30", 36" Models)	<b>\$636</b>
	Set of 6 (48", 60", 72" Models)	<b>\$954</b>
<b>Cast Iron Radiants</b>	18" (2 ea. Required)	<b>\$414</b>
	24" (4 ea. Required)	<b>\$452</b>
	30" (5 ea. Required)	<b>\$580</b>
	36" (6 ea. Required)	<b>\$680</b>
	48" (8 ea. Required)	<b>\$912</b>
	60" (11 ea. Required)	<b>\$1,250</b>
	72" (13 ea. Required)	<b>\$1,464</b>

Item	Description	Natural (BTU/hr) Max. Capacity	Propane (BTU/hr) Max. Capacity	
<b>Flex Connector Kit:</b> (Hose, Disconnect & Restraining Device)	3' x 3/4" (914 x 19mm)	204,000	328,440	<b>\$796</b>
	4' x 3/4" (1219 x 19mm)	185,800	299,140	<b>\$950</b>
	3' x 1" (914 x 25mm)	366,200	589,600	<b>\$916</b>
	4' x 1" (1219 x 25mm)	351,000	565,600	<b>\$1,020</b>

*Note: Additional sizes available upon request, consult the factory.*

Item	Description	S/S Front	S/S Back
<b>High Backs</b> — 15" (381mm) high — matches height of 18" (457mm) High Back on LEGEND Series 136 Ranges (Available only on UFLC Counter & UF range match units)	24"	<b>\$836</b>	<b>\$362</b>
	30"	<b>\$892</b>	<b>\$388</b>
	36"	<b>\$976</b>	<b>\$418</b>
	48"	<b>\$1,398</b>	<b>\$476</b>
	60"	<b>\$1,632</b>	<b>\$640</b>
	72"	<b>\$1,660</b>	<b>\$736</b>

Item	Description	Price
<b>Hood Assembly</b>	UF-36 (R) & (C)	<b>\$3,982</b>
<b>Manifolding</b> — 3/4" rear gas standard on UFS		<b>N/A</b>
1" Rear Manifold — UF(C) & UF(R)		<b>\$788</b>
<b>Plate Shelf</b>	9" Wide S/S to match 6" Plate Shelf on 136 Series Ranges	<b>\$182/ft.</b>
	11" Wide S/S to match 8" Plate Shelf on 136 Series Ranges	<b>\$388/ft.</b>
<b>Plate Shelf Cut-Outs</b> (on 11" plate shelves only)	1/6 or 1/4 Pans up to 4" deep (1 cut-out)	<b>\$232</b>
	1/6 or 1/4 Pans up to 4" deep (2, 3, 4 cut-outs)	<b>\$450</b>
<b>Round Rod Cold Rolled Steel</b>	In Addition To per 6" section	<b>\$234</b>
	In Lieu of Standard per 6" section	<b>\$94</b>
<b>Round Rod Hard Chrome</b>	In Addition To per 6" section	<b>\$340</b>
	In Lieu of Standard per 6" section	<b>\$258</b>
<b>Scraper Cleaner</b>	For Round Rods	<b>\$240</b>
<b>Seafood Grates</b> — 3/8" spacing	In Addition To per 6" section	<b>\$154</b>
	In Lieu of Standard per 6" section	<b>N/C</b>
<b>42" Depth (Suffix -40) UF Models</b> (Same grid size)	18", 24", 30", 36"	<b>\$862</b>
	48", 60", 72"	<b>\$1,724</b>

**Charcoal Broilers****Standard Features:**

- S/S Front with remaining exterior black.
- 6" (152mm) - 8" (203mm) adjustable legs, plated.
- Cast iron grid slides.
- Cast iron grid with reinforced cast U-bar.
- Flue damper.
- Hood, adjustable & counterbalanced.
- Warming shelf above hood, 12" deep.



37-F with hood and pan storage

Model #	Description	Grid Size	Ship Wt. (lbs.)	Standard Finish	S/S Side Each	S/S Back	S/S Btm in Base
<b>Charcoal Broilers</b>							
<b>30A</b>	30"W (762mm) x 36"D (914mm)	26"W x 27"D	884	<b>\$22,418</b>	<b>\$1,898</b>	<b>\$1,706</b>	<b>\$912</b>
<b>31F</b>	30"W (762mm) x 46"D (1168mm)	26"W x 31"D	1,150	<b>\$22,418</b>	<b>\$2,410</b>	<b>\$1,706</b>	<b>\$982</b>
<b>37F</b>	35-1/2"W (902mm) x 46"D (1168mm)	30-1/2"W x 31"D	1,140	<b>\$25,096</b>	<b>\$2,410</b>	<b>\$1,830</b>	<b>\$1,070</b>
<b>43F</b>	42"W (1067mm) x 46"D (1168mm)	37"W x 31"D	1,310	<b>\$29,122</b>	<b>\$2,410</b>	<b>\$1,940</b>	<b>\$1,140</b>

Model #	Price
<b>Exhibition Broiling</b>	
<b>30A Package</b> — Left and Right Sides, and Cast Iron Grid	<b>\$2,126</b>
<b>31F Package</b> — Left and Right Sides, and Cast Iron Grid	<b>\$2,436</b>
<b>37F Package</b> — Left and Right Sides, and Cast Iron Grid	<b>\$2,564</b>
<b>43F Package</b> — Left and Right Sides, and Cast Iron Grid	<b>\$2,658</b>

<b>Options &amp; Accessories</b>	
<b>1/2 Stainless Steel Side</b> — use 60% of price for S/S side	
<b>Casters</b> — (Set of 4), 5" wheel, 6" high	<b>\$ 936</b>

**Special Order:**

- All charcoal broiler models available without hood, flue and warming shelf. Deduct 20% from list price.
- Model 37F & 43F are available with depth of 30A (36" deep), with grid iron same depth as 30A (27" deep) add 20% to list price of "F" model.
- Special orders require 25% non-refundable deposit with order. No revisions, No cancellations, no returns.



### 136 Series Range Match Fryers

#### Standard Features:

- S/S Front, sides, and bottom with aluminized back.
- 11" (279mm) high flue riser, S/S. (RF40, RF240)
- Combination gas valve with built-in gas pressure regulator.
- 1-1/4" (32mm) front manifold with one-half union on each end provided for battery connection.
- High temperature limit control.
- Twin baskets.
- 6" (152mm) legs, S/S.



RF40

Model #	Description	Width	Fat Capacity	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Back
<b>Fryer</b>		<b>37-1/4"D (946mm)</b>					
RF40	Single S/S Pot	18" (457mm)	40 lbs.	110,000	300	<b>\$9,566</b>	<b>\$688</b>
RF240	Double S/S Pot	36" (914mm)	40 lbs. ea.	220,000	475	<b>\$18,530</b>	<b>\$1,376</b>
<b>Fryer Drain Cabinet</b>		<b>37-1/4"D (946mm)</b>					
RD18	Fryer Drain Cabinet (Only sold with Fryers)	18" (457mm)	N/A	N/A	275	<b>\$5,680</b>	<b>\$688</b>

Item	Notes	Price
<b>Fryer Options &amp; Accessories</b>		
<b>Baskets — Twin</b>	Fryer (Extra)	<b>\$300</b>
<b>Baskets — Triple</b>	Fryer (In lieu of twin baskets)	<b>\$618</b>
<b>Curb Mount</b>	By Others	<b>N/A</b>
<b>High Back</b>	For Fryer with Drain Cabinet and/or Worktop, 72" max. Width	<b>See pg. 18</b>
<b>Splash, side (8" high)</b> (Use for fryer next to open flame unit)	(Ref. L or R)	<b>\$930</b>
<b>1" Left Rear Manifold</b>	(Up to 500,000 BTU's)	<b>\$788</b>
<b>Manifold Caps &amp; S/S Cover</b>		<b>N/C</b>
<b>Inset Cover, S/S</b>	For Frypot (each)	<b>\$222</b>
<b>Portable Filter System</b>	RD18 Filter Cabinet with Portable Fryer Filter	<b>\$10,550</b>

### Portable Filter for Fryers

#### Standard Features:

- Filter cabinet and Portable fryer filter
- For use with drain type fryers
- Compact design for ease of operation and storage.
- Stainless and Nickel plated steel provides years of carefree use.
- Hose, Motor and Pump constructed to handle high temperature edible oils.
- 65 lb. capacity filter



Portable Fryer Filter

**Stock Pot Stoves****Standard Features:**

- S/S front, sides, back & legs.
- Cast iron burners.
- 1/2" (13mm) NPT right rear manifold. 1/2" (13mm)



SP-2053

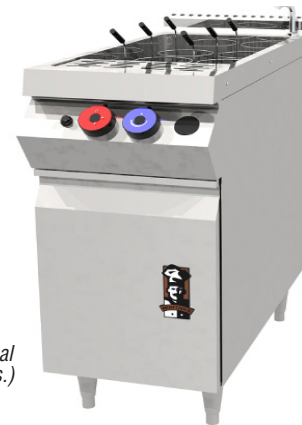
Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish
<b>Stock Pots</b>		<b>20"W x 21-1/4"D x 22-1/2"H (508 x 540 x 572mm)</b>		
<b>SP2035</b>	Banjo Burner	35,000	125	<b>\$3,224</b>
<b>SP2053</b>	2-Ring Burner	53,000	145	<b>\$3,910</b>

(Pot not included)

Additional model configurations available, please call factory

*Note: Casters not available.***Heavy Duty Gas Pasta Cooker****Pasta Cooker****Standard Features:**

- Single or double chamber gas pasta cooker
- 6" (152mm) high flue riser with stainless steel cap
- Construction is 304/316 stainless steel
- Corrosion proof - triple fiberglass mylar insulation
- One 60,000 BTU/hr. high efficiency burner or (2) for double chamber
- Standing pilot for automatic ignition
- Safety pilot valve
- Bulk rectangle pasta basket with removable handles

CPG-1  
(Shown with optional round pasta baskets.)

Model #	Description	Width	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish
<b>Pasta Cooker</b>		<b>33-1/2"D (851mm)</b>			
<b>CPG-1</b>	Single Chamber Pasta Cooker	17" (432mm)	60,000	340	<b>\$9,364</b>
<b>CPG-2</b>	Double Chamber Pasta Cooker	34" (813mm)	120,000	450	<b>\$16,586</b>
<b>Basket Options</b>					
<b>6 – Round Pasta Baskets</b>					<b>\$2,414</b>
<b>3 – 1/3 Rectangle Pasta Baskets</b>					<b>\$774</b>
<b>2 – 1/2 Rectangle Pasta Baskets</b>					<b>\$970</b>
<b>1 – Full-Size Pasta Basket</b>					<b>\$1,450</b>

### Heavy Duty Induction Cooktop — Counter Top

#### Standard Features:

- Stainless steel body.
- Ceran Top. Durable cook surface is easily cleaned.
- 3.5kW power per hot plate section.
- Voltage: (208-240VAC), (1PH).
- Supply Frequency: 50/60 Hz.
- On/Off Switch incorporated with temperature controller.
- "Cook Power" range: Touch Pad with digital read-out from 0-100% for infinite adjustment.
- Special type Cooking Pots and Pans required.
- Pan Detection: No power transferred if no pan, or unsuitable pan is detected.



MI-3.5 CT



MI2-7.0 CT

Model #	Style/Description	Dimensions	Voltage	Amps	Ship Wt. (lbs.)	Price
<b>Induction — Table-Top-Cooktops</b>						
<b>MI-3.5 CT</b>	Single- Counter Cooktop (3.5 Kw Inverter)	15.875"W x 17.625"D x 6"H (403 W x 448 D x 152 H mm)	208-240V/1Ph	14.5	40	<b>\$5,284</b>
<b>MI2-7.0 CT</b>	Double- Counter Cooktop (Two-3.5 Kw Inverters)	15.875"W x 29.75"D x 6"H (403 W x 755 D x 152 H mm)	208-240V/1Ph	29	60	<b>\$9,914</b>

*Consult Factory for Built-In and Custom Induction Product Options*





## Hearth Bake Pizza Ovens

### Standard Features:

- S/S Front, 2 sides & top —  
with 31" (787mm) stainless steel clad gusset-style legs (single deck).  
with 15" (381mm) stainless steel clad gusset-style legs (double oven).
- 1-1/2" (38mm) Cordierite deck.
- Sides, Back and Top lined with Fire Brick.
- 650°F (343°C) thermostat.
- 8" (203mm) high decks.
- Cast Iron burners rated @ 40,000 BTU/Hr. each.
- 7-3/4" (197mm) high flue deflector, black finish.
- 3/4" (19mm) NPT right rear manifold.
- 3/4" (19mm) NPT gas pressure regulator.
- Fully welded all stainless steel doors.



25P-2  
Shown with standard stainless steel  
gusset-style legs.

Model #	Description	Deck Size	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Back	Fire Brick Hearth(s)
<b>Pizza Ovens</b>				<b>62"W x 40-1/2"D (1575 x 1029mm)</b>			
13P-1	Single Deck	41-1/2"W x 31"D	80,000	1,120	<b>\$19,046</b>	<b>\$1,046</b>	<b>\$1,458</b>
23P-2	Double Deck	41-1/2"W x 31"D	160,000	2,235	<b>\$36,864</b>	<b>\$2,092</b>	<b>\$2,916</b>
<b>Pizza Ovens</b>				<b>69"W x 45-1/2"D (1753 x 1156mm)</b>			
14P-1	Single Deck	48-1/2"W x 36"D	120,000	1,375	<b>\$23,852</b>	<b>\$1,112</b>	<b>\$1,522</b>
24P-2	Double Deck	48-1/2"W x 36"D	240,000	2,690	<b>\$46,514</b>	<b>\$2,224</b>	<b>\$3,044</b>
<b>Pizza Ovens</b>				<b>81"W x 45-1/2"D (2057 x 1156mm)</b>			
15P-1	Single Deck	60-1/2"W x 36"D	160,000	1,660	<b>\$26,180</b>	<b>\$1,246</b>	<b>\$1,604</b>
25P-2	Double Deck	60-1/2"W x 36"D	320,000	3,265	<b>\$48,788</b>	<b>\$2,492</b>	<b>\$3,208</b>

Item	Description	Price
<b>Pizza Ovens — Options &amp; Accessories</b>		
<b>Down Draft Diverter ( in-lieu-of std. flue deflector)</b>	S/S	<b>\$454</b>
<b>Manifold Assembly</b>	for single gas inlet — 3/4" (19mm) NPT	<b>\$570</b>
<b>Trim Package Per Deck</b>	all models — (Brass)	<b>\$2,986</b>
<b>Casters (Available on Doubles Only)</b>	set of 4	<b>\$936</b>



15P-1  
Shown with standard stainless steel  
gusset-style legs.

## Chinese Range

### Standard Features:

- Modular Construction (Model Prefix CRM)
- Cabinet Base (Model Prefix CR)
- S/S Finish includes: Front, two sides, back, 12-1/2" (318mm) legs
- S/S Pipe Overshelf, (holds wok covers)
- Drip Tray below each burner, S/S
- S/S Top Plate and Fixed Cylinder, 10 gauge 304
- Well Sections with unique double cylinder construction. (Removable inner cylinder sets on retaining lugs inside the fixed cylinder.
- 12", 14", 16", 18", or 20" (305mm, 356mm, 406mm, 457mm or 508mm) diameter Well Section with pot supports may be used for SOUP POT or Wok
- 9" (229mm) wide fixed cutting board / plate shelf, S/S
- Perforated Copper Water Line with Master Water Valve
- 3/4" (19mm) or 1" (25mm) Rear Gas Inlet with gas pressure regulator
- Ranges over 120" (3048mm) will be fabricated in two or more sections. Each section will have a separate rear gas connection and 2" (51mm) NPT rear drain (Specify drain location.)
- Master Gas Control Valve for Ring Burner (one per wok)  
(Allows all 2 and 3-ring burners to be turned on/off simultaneously)
- Knee Valve.



CRM-2

Model #	Description	Standard Finish	Adapter Ring (Reduces bowl 2 sizes)	Jet Burners	Spice Tray
<b>Gas Chinese Range</b>					
CRM-1	1 Hole Range	\$12,354	\$976	N/C	\$600
CRM-2	2 Hole Range	\$20,394	\$976	N/C	\$600
CRM-3	3 Hole Range	\$27,372	\$976	N/C	\$600
CRM-4	4 Hole Range	\$35,760	\$976	N/C	\$600
CRM-5	5 Hole Range	\$43,808	\$976	N/C	\$600
CRM-6	6 Hole Range	\$51,482	\$976	N/C	\$600

<b>Gas Chinese Range — Options &amp; Accessories</b>			
Casters	Description	Price	Notes:
Set of 4	Up To 48" Wide	\$636	1. Order bowl sizes from left to right. 2. Shipping weight — Approximately 150 lbs./foot in length. 3. All Chinese Ranges built to customer specifications. 25% non-refundable deposit required with order. No revisions, no cancellations, no returns.
Set of 6	Up To 100" Wide	\$954	
Set of 8	Up To 120" Wide	\$1,272	

Wok Sizes	14"	16"	18"	20"	22"	24"	26"	28"
Well Section Removable Cylinder	12"	14"	16"	18"	20"	22"	24"	25"
Soup Pot Size	10"	12"	14"	16"	18"	N/A	N/A	N/A
Range Length Per Wok/Soup Pot	20"	22"	24"	26"	28"	30"	32"	34"
Ring Burner — Standard	2-RING	2-RING	2-RING	3-RING	3-RING	3-RING	3-RING	3-RING
BTU/Hr. — Wok	53,000	53,000	53,000	107,000	107,000	107,000	107,000	107,000
BTU/Hr. — Soup Pot Well	53,000	53,000	53,000	53,000	53,000	N/A	N/A	N/A
BTU/Hr. — Jet Burner Option	80,000	80,000	80,000	120,000	120,000	120,000	120,000	120,000
BTU/Hr. — 220,000 Jet Burner Option	N/A	N/A	N/A	N/A	N/A	220,000	220,000	220,000
Woks, extra	\$222	\$264	\$300	\$378	\$468	\$502	\$630	\$646
Wok Covers	\$166	\$166	\$174	\$270	\$286	\$296	\$404	\$552

### Heavy Duty Range Match Wok

#### Standard Features:

- S/S Front and sides, and bottom, remaining painted black.
- Swing faucet.
- 3" wide fixed guard rail.
- Jet burners.
- S/S single door.
- 6" (152mm), S/S adjustable legs.



Model 24-18

Model #	Description	Wok Size	Well Section Removable Cylinder	Soup Pot Size	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Back
<b>24"W (610mm) Cabinets</b>		<b>37-1/4"D (946mm)</b>						
<b>24-18</b>	24" Cabinet 18" WOK	18" (457mm)	16"	14"	<b>80,000</b>	<b>350</b>	<b>\$9,534</b>	<b>\$648</b>
<b>30"W (762mm) Cabinets</b>		<b>37-1/4"D (946mm)</b>						
<b>30-24</b>	30" Cabinet 24" WOK	24" (610mm)	22"	18"	<b>120,000</b>	<b>400</b>	<b>\$11,268</b>	<b>\$752</b>
<b>36"W (914mm) Cabinets</b>		<b>37-1/4"D (946mm)</b>						
<b>36-18</b>	36" Cabinet 18" WOK	18" (457mm)	16"	14"	<b>80,000</b>	<b>450</b>	<b>\$13,004</b>	<b>\$848</b>
<b>36-20</b>	36" Cabinet 20" WOK	20" (508mm)	18"	16"	<b>120,000</b>	<b>450</b>	<b>\$13,004</b>	<b>\$848</b>
<b>36-24</b>	36" Cabinet 24" WOK	24" (610mm)	22"	N/A	<b>120,000</b>	<b>450</b>	<b>\$13,004</b>	<b>\$848</b>



Chinese Range in a Montague line up



# Glycol Ice and Heat

## Glycol Ice and Heat Sauté Station

### Standard Features:

- Welded Construction
- 304 S/S Exterior.
- Glycol Cool raised rail, accommodates 1/3 or 1/6 pans
- Heavy Duty cast iron open top grates
- 30,000 BTU/hr. star burners
- Enhanced reinforced and specially insulated refrigerated base
- 304 Stainless steel drawers
- Full extension ventilated drawer system
- Removable magnetic drawer gaskets
- Digital Thermostats
- Turbo Coil Evaporator Coil
- Remote or Self-contained configurations
- Environmentally friendly Kyoto Protocol compliant
- Five Years Parts and Labor on the compressor
- Five year warranty on coated evaporated coil by Turbo Coil
- Lifetime warranty on drawer slides.



Model #	Length (mm)	Drawer Size Openings			Burners	Ship Wt. (lbs.)	# Rail Pans*	# Base Pans*	Utilities				Price	
		14-3/8"	22-3/8"	27-1/4"					H.P.	Volts	Amps	Phase		
Remote Sauté 42"H x 33-3/4"D (1067 x 857mm)														
C36-5F/RB36-RRR	36" (914)			2	3	350	4	2	N/A	115	1.6	1	\$31,172	
C48-5F/RB48-RRR	48" (1219)	2	2		4	400	6	6	N/A	115	2.2	1	\$37,362	
C60-5F/RB60-RRR	60" (1524)		2	2	5	450	7	8	N/A	115	2.5	1	\$45,156	
C72-5F/RB72-RRR	72" (1829)			4	6	500	9	8	N/A	115	2.5	1	\$52,400	
Self-Contained Sauté 25"H x 33-3/4"D (635 x 857mm)														
C36-5F/RB36-SCRR	36" (914)	2			3	470	4	2	1/3	115	10.35	1	\$33,410	
C48-5F/RB48-SCRR	48" (1219)			2	4	495	6	4	1/3	115	10.33	1	\$39,278	
C60-5F/RB60-SCRR	60" (1524)	2	2		5	525	7	6	1/2	115	14.89	1	\$47,432	
C72-5F/RB72-SCRR	72" (1829)		2	2	6	550	9	8	1/2	115	15.56	1	\$54,580	

\* Pans not included. \* Stub-out location standard on left rear unless specified.

\* Custom sizes & configurations available, consult factory.

*The Glycol Cooled Sauté Station  
Combines a SAUTÉ STATION  
with a raised PAN CHILLER,  
on top of a REFRIGERATED BASE  
for an extremely efficient cooking footprint*



Model C48-5F/RB48-SCRR

Model C36-5F/RB36-RRR with optional casters



Options & Accessories — see pages 17-21

## Glycol Ice and Heat

### Glycol Ice and Heat Induction Sauté Station

#### Standard Features:

- Welded Construction
- 304 S/S Exterior.
- Glycol Cool raised rail, accomodates 1/3 or 1/6 pans
- 3.0kW induction hobs
- 6mm Ceran glass
- Enhanced reinforced and specially insulated refrigerated base
- 304 Stainless steel drawers
- Full extension ventilated drawer system
- Removable magnetic drawer gaskets
- Digital Thermostats
- Turbo Coil Evaporator Coil
- Environmentally friendly Kyoto Protocol compliant
- 5 year compressor warranty



Model #	Width (mm)	Drawer Size Openings			Heat Zones	# Rail Pans*	# Base Pans*	Induction Voltage	Utilities				Price
		14-3/8"	22-3/8"	27-1/4"					Hz	Volts	Total Amps	Phase	
Self-Contained Sauté									25"H x 33-3/4"D (635 x 857mm)				
C36-S/MI-6.0D/RB-36SCRR	36" (914)	2			3	4	2	200-240	60	115	25.0	1	\$38,388
C48-S/MI-6.0D/RB-48SCRR	48" (1219)			2	4	6	4	200-240	60	115	43.6	1	\$41,890
C60-S/MI-6.0D/RB-60SCRR	60" (1524)	2	2		5	7	6	200-240	60	115	45.4	1	\$47,196
C72-S/MI-6.0D/RB-72SCRR	72" (1829)		2	2	6	9	8	200-240	60	115	60.4	1	\$52,500

\* Pans not included. \* Stub-out location standard on left rear unless specified.

\* Custom sizes & configurations available, consult factory.



### Electric Sauté Station

*All the efficiencies of our Standard Sauté Station in an all Electric unit*

C48S/2/M12-6.0DI/RB-48-SCRR shown with optional casters



## INTRODUCING MONTAGUE REFRIGERATION

Powered by Turbo Coil, Montague Refrigeration combines substantial technological and construction advancements that ensure longer life, far superior performance and significant cost savings to the end user. The stainless steel coil is epoxy dipped, for added protection and then mounted in a housing manufactured from 304 #4 finish stainless steel, to provide the utmost in resistance to age, debris, moisture and other corrosive factors that can combine to reduced coil life.

### MONTAGUE REFRIGERATION COMES WITH THE BEST WARRANTY IN THE INDUSTRY

- Three Years Parts and Labor.
- Five Years Parts and Labor on the compressor
- Five year warranty on coated evaporated coil by Turbo Coil
- Lifetime warranty on drawer slides.

(See warranty for details)



### Heavy Duty Refrigerated Chef Base

#### Standard Features:

- 304 S/S front, sides, top, bottom and back.
- Digital thermostat temperature control
- Heavy Duty, full extension ventilated drawer systems.
- Coated Evaporator coil by Turbo Coil with 5 year warranty
- Magnetic pop-out drawer gaskets.
- Available in remote or self-contained configurations.
- All welded construction.
- 6" S/S legs std.
- Top finished with marine edge
- Transitional base available for mounting Montague counter top equipment



RB-60-SC  
(Shown with optional casters.)

Model #	Length (mm)	Drawer width and No.			Ship Wt. (lbs.)	# of Pans*	Utilities				Price
		14-3/8"	22-3/8"	27-1/4"			H.P.	Volts	Amps	Phase	
Remote Refrigerator - Standard 404A Refrigerant†							25"H x 33-3/4"D (635 x 857mm)				
RB-36-R	36" (914mm)			2	350	4	N/A	115	1.1	1	\$14,932
RB-48-R	48" (1219mm)	2	2		400	6	N/A	115	1.7	1	\$16,680
RB-60-R	60" (1524mm)		2	2	450	8	N/A	115	2.0	1	\$17,280
RB-72-R	72" (1829mm)			4	500	8	N/A	115	2.0	1	\$18,856
RB-84-R	84" (2133mm)		4	2	550	12	N/A	115	3.0	1	\$21,504
RB-96-R	96" (2438mm)			6	600	12	N/A	115	3.0	1	\$22,118
RB-108-R	108" (2743mm)		6	2	780	16	N/A	115	4.0	1	\$22,718
Self-Contained Refrigerator - Standard 404A Refrigerant only							25"H x 33-3/4"D (635 x 857mm)				
RB-36-SC	36" (914mm)	2			470	2	1/3	115	7.7	1	\$17,658
RB-48-SC	48" (1219mm)			2	495	4	1/3	115	7.7	1	\$17,778
RB-60-SC	60" (1524mm)	2	2		525	6	1/3	115	11.6	1	\$19,958
RB-72-SC	72" (1829mm)		2	2	550	8	1/3	115	11.6	1	\$21,784
RB-84-SC	84" (2133mm)			4	625	8	1/2	115	12.4	1	\$22,740
RB-96-SC	96" (2438mm)		4	2	700	12	1/2	115	12.4	1	\$24,972
RB-108-SC	108" (2743mm)			6	875	16	1/2	115	12.4	1	\$26,674

\* Pans not included. † Optional 134A Refrigerant [must be specified.] \* Stub-out location standard on left rear unless specified.



### Heavy Duty Chef Freezer Base

#### Standard Features:

- 304 S/S front, sides, top, bottom and back
- Energy efficient hermetic compressor/condenser system
- Digital thermostat Temperature controlled
- Heavy Duty, full extension ventilated drawer systems.
- Coated Evaporator coil by Turbo Coil with 5 year warranty
- Magnetic pop-out drawer gaskets.
- Available in remote or self-contained configurations.
- All welded construction.
- 6" S/S legs std.
- Transitional base available for mounting Montague counter top equipment



Full Extension ventilated drawer system

Model #	Length (mm)	Drawers width and No.			Ship Wt. (lbs.)	# of Pans*	Utilities				Price
		14-3/8"	22-3/8"	27-1/4"			H.P.	Volts	Amps	Phase	
Remote Freezer - Standard 404Z Refrigerant only						25"H x 33-3/4"D (635 x 857mm)					
FB-36-R	36" (914mm)			2	350	4	N/A	115	3.95	1	\$15,532
FB-48-R	48" (1219mm)	2	2		400	6	N/A	115	7.05	1	\$17,182
FB-60-R	60" (1524mm)		2	2	450	8	N/A	115	7.91	1	\$17,972
FB-72-R	72" (1829mm)			4	500	8	N/A	115	8.26	1	\$19,990
FB-84-R	84" (2133mm)		4	2	550	12	N/A	115	9.10	1	\$23,438
FB-96-R	96" (2438mm)			6	600	12	N/A	115	12.09	1	\$24,108
FB-108-R	108" (2743mm)		6	2	780	16	N/A	115	15.17	1	\$24,760
Self-Contained Freezer - Standard 404Z Refrigerant only						25"H x 33-3/4"D (635 x 857mm)					
FB-36-SC	36" (914mm)	2			470	2	1/3	115	9.3	1	\$18,364
FB-48-SC	48" (1219mm)			2	495	4	1/3	115	9.3	1	\$18,846
FB-60-SC	60" (1524mm)	2	2		525	6	1/2	115	15.77	1	\$20,758
FB-72-SC	72" (1829mm)		2	2	550	8	3/4	115	14.98	1	\$23,092
FB-84-SC	84" (2133mm)			4	625	8	3/4	115	15.34	1	\$24,788
FB-96-SC	96" (2438mm)		4	2	700	12	1	115	22.57	1	\$27,220
FB-108-SC	108" (2743mm)			6	875	12	1	115	23.15	1	\$29,074

\* Pans not included. \* Stub-out location standard on left rear unless specified.

Item	Notes	Price
<b>Refrigeration/Freezer Base Accessories</b>		
<b>Casters</b> — (for self-contained units only)	36"	4
	48"-72"	6
	84"-108"	8
		<b>\$636</b>
		<b>\$954</b>
		<b>\$1,272</b>

\* Custom sizes & configurations available, consult factory.



**MONTAGUE REFRIGERATION**

FEATURES TURBO COIL TECHNOLOGY INSIDE

### Heavy Duty Glycol Refrigerated Chef Base

#### Standard Features:

- 304 S/S front, sides, top, bottom and back
- Glycol contained in a sealed reservoir, never needs maintenance
- Stainless steel tubing immersed in glycol, never needs defrosting
- Digital thermostat for accurate temperature control
- Heavy Duty, full extension ventilated drawer systems
- Coated Evaporator coil by Turbo Coil with 5 year warranty
- Magnetic pop-out drawer gaskets
- Available in remote or self-contained configurations
- 6" S/S legs std
- Top finished with marine edge optional
- Transitional base available for mounting Montague counter top equipment



Model #	Length (mm)	Drawer width and No.			Ship Wt. (lbs.)	# of Pans*	Utilities				Price
		14-3/8"	22-3/8"	27-1/4"			H.P.	Volts	Amps	Phase	
Remote Refrigerator - Standard 404A Refrigerant†							25"H x 33-3/4"D (635 x 857mm)				
RB-36-R-G	36" (914mm)			2	350	4	N/A	115	1.0	1	\$16,392
RB-48-R-G	48" (1219mm)	2	2		400	6	N/A	115	1.6	1	\$18,312
RB-60-R-G	60" (1524mm)		2	2	450	8	N/A	115	2.0	1	\$18,970
RB-72-R-G	72" (1829mm)			4	500	8	N/A	115	2.0	1	\$19,668
Self-Contained Refrigerator - Standard 404A Refrigerant only							25"H x 33-3/4"D (635 x 857mm)				
RB-36-SC-G	36" (914mm)	2			470	2	1/3	115	7.7	1	\$21,666
RB-48-SC-G	48" (1219mm)			2	495	4	1/3	115	7.7	1	\$21,816
RB-60-SC-G	60" (1524mm)	2	2		525	6	1/3	115	11.6	1	\$24,490
RB-72-SC-G	72" (1829mm)		2	2	550	8	1/3	115	11.6	1	\$25,246

\* Pans not included. † Optional 134A Refrigerant [must be specified.] \* Stub-out location standard on left rear unless specified.



### Glycol Ice Drop in Pan Chillers

#### Standard Features:

- Designed to drop in place into new or existing counter tops
- Self-Contained or remote models available
- Accommodates 1/3, 1/6 or 1/9 pans (pans not included)
- All Welded Construction
- 304 Stainless top frame
- 304 S/S interior and outer pan
- 304 S/S wrapped refrigeration lines immersed in a raised reservoir of glycol
- Integrated glycol and refrigerant system for efficient proximity cooling and temperature transfer
- High density environmentally friendly Kyoto Protocol compliant foamed in place insulation



Model PC-46-R

Model #	Width inches (mm)	# of 1/3 Pans*	Ship Wt.	HP*	Voltage	Phase	AMPs	BTU's	Price
<b>Self-Contained Model</b>			<b>23-1/8" H x 18-1/8" D (587 x 460mm)</b>						
PC-26-SC	26 1/8"	3	300 lbs	1/4	115	1	5.5	1200	\$7,946
PC-32-SC	32 7/8"	4	360 lbs	1/4	115	1	5.5	1200	\$8,288
PC-39-SC	39 3/4"	5	410 lbs	1/4	115	1	5.5	2000	\$9,196
PC-46-SC	46 5/8"	6	460 lbs	1/3	115	1	6.8	2400	\$9,912
PC-53-SC	53 1/2"	7	520 lbs	1/3	115	1	6.8	2400	\$10,480
PC-60-SC	60 3/8"	8	570 lbs	1/3	115	1	6.8	3600	\$11,574
PC-67-SC	67 1/4"	9	625 lbs	1/3	115	1	6.8	3600	\$12,482
<b>Remote Model</b>			<b>10-1/8" H x 18-1/8" D (257 x 60mm)</b>						
PC-26-R	26 1/8"	3	200 lbs	N/A	N/A	N/A	N/A	840	\$6,198
PC-32-R	32 7/8"	4	260 lbs	N/A	N/A	N/A	N/A	960	\$6,540
PC-39-R	39 3/4"	5	310 lbs	N/A	N/A	N/A	N/A	1080	\$7,448
PC-46-R	46 5/8"	6	360 lbs	N/A	N/A	N/A	N/A	1205	\$8,164
PC-53-R	53 1/2"	7	420 lbs	N/A	N/A	N/A	N/A	1330	\$8,732
PC-60-R	60 3/8"	8	470 lbs	N/A	N/A	N/A	N/A	1450	\$9,826
PC-67-R	67 1/4"	9	525 lbs	N/A	N/A	N/A	N/A	1575	\$10,736

*Montague's Glycol Pan Chillers offer reliable temperature protection in the harshest environments. Designed to drop into new or existing counter tops. Custom sizes available.*



**Glycol Prep Pan Holding Table****Standard Features:**

- Self-Contained or remote models available
- Self contained model has Energy efficient hermetic compressor/ condenser system
- Accommodates 1/3, 1/6 or 1/9 pans (pans not included)
- All Welded Construction
- 304 Stainless steel front, bottom, back and top
- 304 S/S interior and outer pan
- 304 S/S wrapped refrigeration lines immersed in a raised reservoir of glycol
- Integrated glycol and refrigerant system for efficient proximity cooling and temperature transfer
- Turbo Coil powered evaporator coil.



Model PCM-18-SC with optional casters

Model #	Width (mm)	# of 1/3 Pans*	Ship Wt. (lbs.)	Utilities				BTU's	Price
				H.P.	Volts	Amps	Phase		
Self- Contained Model				36" H x 36 5/8" D (914 x 930mm)					
PCM-18-SC	18" (457)	3	200	1/3	115	1.2	1	840	\$8,286
PCM-36-SC	36" (914)	6	250	1/3	115	6.8	1	1200	\$13,808
Remote Model				36" H x 36 5/8" D (914 x 930mm)					
PCM-18-R	18" (457)	3	100	N/A	N/A	N/A	N/A	1000	\$7,536
PCM-36-R	36" (914)	6	150	N/A	N/A	N/A	N/A	1420	\$13,058

\* Pans not included.

**Glycol Ice****Batter Holding Prep Table****Glycol Ice Batter Holding Prep Table****Standard Features:**

- Self-Contained or remote models available
- Self contained model has Energy efficient hermetic compressor/ condenser system
- All Welded Construction
- 304 Stainless Steel front, bottom, back and top
- 304 S/S interior and outer pan
- 304 S/S wrapped refrigeration lines immersed in a raised reservoir of glycol
- Integrated glycol and refrigerant system for efficient proximity cooling and temperature transfer
- Turbo Coil powered evaporator coil



Model PC-18-SC with optional casters

Model #	Width (mm)	Holding Cups		Ship Wt. (lbs.)	Utilities				Price
		7"Dia. x 9"Deep	9" Dia. x 9" Deep		H.P.	Volts	Amps	Phase	
Self-		36"H x 35 5/8" D ( 914 x 930mm)							
PC-18-SC	18" (457)	2	1	200	1/3	115	6.8	1	\$9,204
PC-36-SC	36" (914)	4	2	250	1/3	115	6.8	1	\$15,340
Remote Model		36" H x 36 5/8" D (914 x 930m)							
PC-18-R	18" (457)	2	1	100	N/A	N/A	1.2	1	\$8,372
PC-36-R	36" (914)	4	2	150	N/A	N/A	1.2	1	\$14,508

\* Pans not included.

## Refrigerated Glycol Pizza Prep

### Standard Features:

- Heavy Duty high performance refrigerator base with glycol cooled raised rail.
- 304 S/S wrapped refrigeration lines immersed in a raised reservoir of glycol
- Accommodates 1/3, 1/6 or 1/9 pans (pans not included)
- All Welded Construction
- 304 Stainless Steel exterior
- Digital Thermometer
- Coated evaporator Coil powered by Turbo Coil
- Integrated glycol and refrigerant system for efficient proximity cooling and temperature transfer
- Self-Contained or remote models available
- Removable Magnetic Snap in door gaskets for easy cleaning
- Removable and reversible polyethylene cutting board available with optional Richlite cutting board
- Self Closing doors, easily removable for cleaning
- Optional Drawer storage instead of doors available



PP-72-SC shown with optional casters

Model #	Length (mm)	Door width and No.		Ship Wt. (lbs.)	Rail # 1/3 of Pans*	Utilities				Price
		18"	21"			H.P.	Volts	Amps	Phase	
Self-Contained Refrigerator - Standard 404A Refrigerant only										
PP-36-SC	36" (914mm)	1		400	4	1/3	115	9.0	1	\$17,940
PP-48-SC	48" (1219mm)		1	450	6	1/3	115	9.0	1	\$19,864
PP-60-SC	60" (1524mm)	1	1	500	7	1/2	115	12.61	1	\$22,174
PP-72-SC	72" (1829mm)		2	550	9	1/2	115	12.61	1	\$24,108
PP-96-SC	96" (2438mm)		3	750	13	3/4	115	16.7	1	\$27,040
Remote Refrigeration Consult Factory for refrigerant										
PP-36-R	36" (914mm)		1	350	4	N/A	115	2.3	1	\$17,108
PP-48-R	48" (1219mm)		2	400	6	N/A	115	2.9	1	\$18,928
PP-60-R	60" (1524mm)	2	1	450	7	N/A	115	3.25	1	\$21,238
PP-72-R	72" (1829mm)		3	500	9	N/A	115	3.25	1	\$23,172
PP-96-R	96" (2438mm)		4	700	13	N/A	115	4.21	1	\$26,000

\* Pans not included. † Optional 134A Refrigerant [must be specified.] \* Stub-out location standard on left rear unless specified.

*Montague's Glycol Prep Tables keep frozen, chilled and prepared items close by, making food prep more efficient*

### Refrigerated Glycol Sandwich Prep

#### Standard Features:

- Heavy Duty high performance refrigerator base with glycol cooled raised rail.
- 304 S/S wrapped refrigeration lines immersed in a raised reservoir of glycol
- Accommodates 1/3, 1/6 or 1/9 pans (pans not included)
- All Welded Construction
- 304 Stainless Steel exterior
- Digital Thermometer
- Coated evaporator Coil powered by Turbo Coil
- Integrated glycol and refrigerant system for efficient proximity cooling and temperature transfer
- Self-Contained or remote models available
- Removable Magnetic Snap in door gaskets for easy cleaning
- Removable and reversible polyethylene cutting board available with optional Richlite cutting board
- Self Closing doors, easily removable for cleaning
- Optional Drawer storage instead of doors available



PT-72-SC shown with optional casters

Model #	Length (mm)	Door width and No.		Ship Wt. (lbs.)	Rail # 1/3 of Pans*	Utilities				Price
		18"	21"			H.P.	Volts	Amps	Phase	
Self-Contained Refrigerator - Standard 404A Refrigerant										
PT-36-SC	36" (914mm)	1		400	6	1/3	115	9.0	1	\$16,380
PT-48-SC	48" (1219mm)		1	450	9	1/3	115	9.0	1	\$18,304
PT-60-SC	60" (1524mm)	1	1	500	12	1/2	115	12.61	1	\$20,614
PT-72-SC	72" (1829mm)		2	550	15	1/2	115	12.61	1	\$22,548
PT-96-SC	96" (2438mm)		3	750	21	3/4	115	16.7	1	\$25,480
Remote Refrigeration Consult Factory for refrigerant										
PT-36-R	36" (914mm)		1	350	6	N/A	115	2.3	1	\$15,548
PT-48-R	48" (1219mm)		2	400	9	N/A	115	2.9	1	\$17,368
PT-60-R	60" (1524mm)	2	1	450	12	N/A	115	3.2	1	\$19,678
PT-72-R	72" (1829mm)		3	500	15	N/A	115	3.2	1	\$21,612
PT-96-R	96" (2438mm)		4	700	21	N/A	115	4.2	1	\$24,440

\* Pans not included. † Remote Refrigerant [must be specified.] \* Stub-out location standard on left rear unless specified.

*Montague's Glycol Prep Tables are designed for easy maintenance and energy efficiencies...and covered by the most comprehensive Refrigeration Warranty in the Industry*





# Montague Vectaire

## Convection Redefined

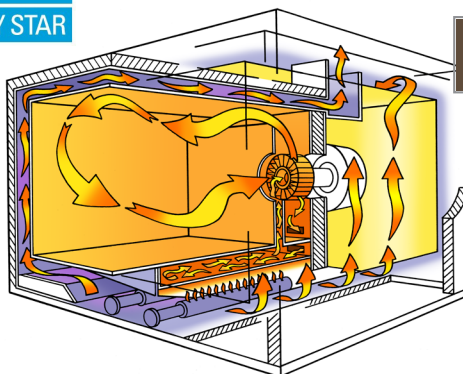
All convection ovens move heated air over food to reduce cooking times. But nearly four decades ago, Montague pioneered a fundamentally better way to accomplish this goal —

The Vectaire indirect or muffled heating system. The cooking chambers of our ovens are sealed off from outside air and combustion gases so that moisture and flavors are sealed in. Browning is more even. Add to this the most maintenance-free oven doors in the industry, and you have an unbeatable combination — better baking, because Montague ovens are better by design.

- Indirect-fired oven design offers distinct advantages over the competition.
- Enhanced flavor retention.
- More even browning.
  - Unbeatable dependability.
  - Faster preheat and recovery.
- Reduced energy input.
- Impeccable Montague craftsmanship.

## Energy Star Certified Vectaire HX Series

- Innovative Tri-Therm heating system includes efficient new burners and integral heat exchanger that optimizes heat transfer to the oven chamber.
  - Foods reach target temperatures faster.
  - Preheat and recovery performance improves by over 30 percent.
  - Productivity increase, at 10 percent reduced energy input.



Hot gasses are circulated through a baffled, double wall chamber. The inner walls become a heat exchanger for the oven cavity.

Sealed cooking chamber keeps moisture, nutrients and flavor in the product.

The fan blends the heat from the TRI-THERM system with the oven air and circulates it throughout the oven cavity.

The innovative TRI-THERM burner delivers more useable heat than conventional atmospheric burners.

The heart of the TRI-THERM system is the heat exchanger (HX). It quickly and efficiently transfers heat from the burner to the oven chamber without introducing combustion gasses.

## Apollo Gas Convection Ovens — Standard Depth

### Standard Features:

- S/S front, sides and top.
- Aluminized steel back and flue deflector with S/S trim on front.
- Gusset-style legs. Black finish on single ovens.
- 6" (152mm) black legs on double ovens.
- Porcelainized 16 gauge steel interior.
- Oven interior dimensions: 27"W x 21"D x 20-1/2"H.
- Removable 9-position bright nickel rack guides.
- Five 26" x 27" (660 x 686mm) bright nickel racks with rack stop and non-tip feature.
- Standing pilot.
- Door style is split-type, vertical opening, side mounted. Each door has a double pane thermal viewing window.
- Snap acting switch type T-stat, 200°F (93°C) to 500°F (260°C) with "Burner/On" indicator light.
- 60-minute electric timer.
- Electrical: 120V/1Ph/60Hz, 7.2 amps. 6 ft. grounded supply cord.
- Oven motor: Split phase, air cooled, two-speed 1725/1140 RPM, 1/2 HP with thermal overload protection.



R2-85A

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Louvered Back Panel
<b>Apollo Convection Ovens — Single Deck</b>				<b>38-1/4"W x 35-7/8"D (972 x 911mm)</b>	
<b>R85A</b>	Standard with Black Gusset Legs	85,000	570	<b>\$14,340</b>	<b>\$780</b>
<b>Apollo Convection Ovens — Double Deck</b>				<b>38-1/4"W x 35-7/8"D (972 x 911mm)</b>	
<b>R2-85A</b>	Standard with Black Stacking Kit	170,000	1,045	<b>\$28,266</b>	<b>\$1,560</b>

Description	Price
<b>Apollo Convection Ovens — Options &amp; Accessories</b>	
<b>S/S Legs</b> — for Double Convection Ovens — 6" (Set of 4)	<b>STD</b>
<b>S/S Gusset Legs</b> — 24" (Single Oven)	<b>\$950</b>

Options &amp; Accessories — see page 52


R-85A/R2-85A  
Control Panel.

### Control Panel Features:

- Power/Fan speed control.
- Automatic fan cutoff when door is opened (except in cool-down).
- Electric, snap-action 200-500°F (93-260°C) thermostat.
- Burner — ON indicator.
- 60-minute electric countdown timer with alarm.
- Momentary-ON interior light switch.

QUALITY &  
VALUE



R-85A with optional casters

## HX Series Gas Convection Ovens — Bakery Depth

### Standard Features:

- Gusset-style legs. Black finish.
- Porcelainized 16 gauge steel interior.
- Removable 9-position bright nickel rack guides.
- Five 26" x 27" (660 x 686mm) bright nickel racks with rack stop and non-tip feature.
- Electronic Ignition System.
- Oven interior dimensions: 27"W x 27"D x 20-1/2"H per deck.
- Accepts 18" x 26" (457 x 660mm) pans length or sideways.
- S/S door style is split-type, vertical opening, side mounted. Each door has a double pane thermal viewing window.
- Solid State Thermostat, 200°F (93°C) to 500°F (260°C) with "Burner/On" indicator light on std. HX.
- 60-minute electric countdown timer and alarm on std. HX.
- Electrical: 120V/1Ph/60Hz, 7.2 amps. 6 ft. grounded supply cord.
- Oven motor: Split phase, air cooled, two-speed 1725/1140 RPM, 1/2 HP with thermal overload protection.
- Pre-programmed HOLD feature for Roast & Hold operations.
- Cook-n-Hold — Solid State Thermostat 150°F to 500°F. (HX63AH/HX2-63AH)
- Cook-n-Hold — 24 hr. Digital countdown timer & electronic alarm. (HX63AH/HX2-63AH)



HX-63  
(Shown with optional  
S/S Gusset legs.)

**Inquire about  
Energy Efficient  
Rebate**

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Louvered Back Panel
<b>HX Series Convection Ovens — Single Deck</b>				<b>38-1/4"W x 41-7/8"D (972 x 1064mm)</b>	
<b>HX63A</b>	Standard HX Controls	63,000	600	<b>\$17,910</b>	<b>\$780</b>
<b>HX63AH</b>	Cook-n-Hold Controls	63,000	600	<b>\$18,552</b>	<b>\$780</b>
<b>HX Series Convection Ovens — Double Deck</b>				<b>38-1/4"W x 41-7/8"D (972 x 1064mm)</b>	
<b>HX2-63A</b>	Standard HX Controls	126,000	1,205	<b>\$33,866</b>	<b>\$1,560</b>
<b>HX2-63AH</b>	Cook-n-Hold Controls	126,000	1,205	<b>\$36,200</b>	<b>\$1,560</b>

Options & Accessories — see page 52



Standard  
A Package  
Control Panel.



Cook-n-Hold  
AH Package  
Control Panel.

### Control Panel Features:

- Power/Fan speed control.
- Automatic fan cutoff when door is opened (except in cool-down).
- Momentary-ON interior light switch.
- Burner-ON indicator light.

### Standard -A Package:

- Solid state 200-500°F (93-260°C) thermostat.
- 60-minute electric countdown timer with alarm.

### Cook-n-Hold -AH Package:

- Solid state 150-500°F (66-260°C) thermostat.
- 24-hour digital countdown timer with alarm.
- Programmable HOLD feature.
- Intermittent Fan Operation (IFO).

**MORE STANDARD  
FEATURES**



## Gas Convection Ovens — Bakery Depth

### Standard Features:

- S/S Front, sides and top with the remaining exterior black.
- 24" (610mm) Gusset-style legs, Black.
- Porcelainized 16 gauge steel interior with S/S doors:  
Oven interior dimensions: 27"W x 27"D x 20-1/2"H.  
Accepts 18" x 26" (457 x 660mm) pans length or sideways.
- Five oven racks and 9-position rack guides.
- Vertical opening doors with windows  
115A, 2-115A, 2-115B (lower oven only).
- Horizontal opening with solid S/S doors  
115Z, 2-115Z, 2-115B (upper oven only).  
2-115C (lower oven only).
- 60-minute electric timer.
- 3" (76mm) high flue deflector, aluminized steel with S/S trim on front.
- Natural gas, 115,000 BTU/Hr. per oven section,  
Propane gas, 90,000 BTU/Hr. per oven section,  
115A, 115Z, 2-115A, 2-115Z, 2-115B, 2-115C.  
Natural and Propane gas, 70,000 BTU/Hr. per section,  
70A, 70Z, 2-70A, 2-70Z, 2-70B, 2-70C.
- Electrical connection: 120VAC/60Hz/1Ph, 6' (1829mm) cord with three prong (grounding) plug.
- Oven motor: Single speed, 3/4 HP, 3.4 amps.



115A


2-115B (Shown  
with optional casters.)

Model #	Door Style	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Louvered Back Panel
<b>Single Ovens, Full-Size</b>		<b>38-1/4"W x 39-1/2"D (972 x 1003mm)</b>			
<b>70A</b>	Vertical	70,000	660	<b>\$17,256</b>	<b>\$780</b>
<b>70Z</b>	Horizontal	70,000	660	<b>\$17,256</b>	<b>\$780</b>
<b>115A</b>	Vertical	115,000	660	<b>\$17,256</b>	<b>\$780</b>
<b>115Z</b>	Horizontal	115,000	660	<b>\$17,256</b>	<b>\$780</b>
<b>Double Ovens, Full-Size</b>		<b>38-1/4"W x 39-1/2"D (972 x 1003mm)</b>			
<b>2-70A</b>	Vertical	70,000 ea.	1,320	<b>\$33,650</b>	<b>\$1,560</b>
<b>2-70Z</b>	Horizontal	70,000 ea.	1,320	<b>\$33,650</b>	<b>\$1,560</b>
<b>2-115A</b>	Vertical	115,000 ea.	1,320	<b>\$33,650</b>	<b>\$1,560</b>
<b>2-115Z</b>	Horizontal	115,000 ea.	1,320	<b>\$33,650</b>	<b>\$1,560</b>
<b>2-70B</b>	Horizontal/top-Vertical/bottom	70,000 ea.	1,320	<b>\$33,650</b>	<b>\$1,560</b>
<b>2-115B</b>	Horizontal/top-Vertical/bottom	115,000 ea.	1,320	<b>\$33,650</b>	<b>\$1,560</b>
<b>2-70C</b>	Vertical/top-Horizontal/bottom	70,000 ea.	1,320	<b>\$33,650</b>	<b>\$1,560</b>
<b>2-115C</b>	Vertical/top-Horizontal/bottom	115,000 ea.	1,320	<b>\$33,650</b>	<b>\$1,560</b>

Options &amp; Accessories — see page 52


70/115  
Control Panel.

### Control Panel Features:

- Power- Oven cool-down fan-ON switch.
- Automatic fan cutoff when door is opened (except in cool-down).
- Momentary-ON interior light switch.
- 60-minute electric countdown timer with alarm.

### -E Suffix:

- Snap-action electric 150-500°F (66-260°C) thermostat.
- Burner-ON indicator light.

### -G Suffix:

- Throttling-type gas thermostat with 150-500°F (66-260°C) range.
- Burner-ON indicator light.

**OPTIMUM  
PERFORMANCE**

## SL Gas Convection Ovens — Full Size, Bakery Depth

### Standard Features:

- S/S Front, sides and top with the remaining exterior black.
- 24" (610mm) Gusset-Style Legs, Black.
- Porcelainized 16 gauge steel interior with S/S doors:  
Oven interior dimensions: 27"W x 27"D x 20-1/2"H.  
Accepts 18" x 26" (457 x 660mm) pans length or sideways.
- Five oven racks and 9-position rack guides.
- Vertical opening doors with windows.
- 3" (76mm) high flue deflector, aluminized steel with S/S trim on front.
- Natural & Propane gas, 70,000 BTU/Hr. per oven section.
- Electrical connection: 120VAC/60Hz/1Ph, 6' cord (1829mm) with three prong (grounding) plug.
- Oven motor: Two speed, 1/2 HP.

**Note:** Solid state standard controls (AH) include Cook-n-Hold and fan delay features. Programmable (AP) includes standard features plus a 5 program menu pad which controls timer and temperature.



SL70AP



SL2-70AP

Model #	Description	BTU's /Hr.	Ship Wt. (lbs.)	Standard Finish	S/S Louvered Back Panel
<b>Solid State Control, Single Ovens</b>		<b>38-1/4"W x 39-1/2"D (972 x 1003mm)</b>			
SL70AH	With Cook-n-Hold	70,000	675	<b>\$18,244</b>	<b>\$780</b>
SL70AP	Programmable Controls	70,000	675	<b>\$18,914</b>	<b>\$780</b>
SL115AH	With Cook-n-Hold	115,000	675	<b>\$18,244</b>	<b>\$780</b>
SL115AP	Programmable Controls	115,000	675	<b>\$18,914</b>	<b>\$780</b>
<b>Solid State Control, Double Ovens</b>		<b>38-1/4"W x 39-1/2"D (972 x 1003mm)</b>			
SL2-115AH	With Cook-n-Hold	230,000	1,370	<b>\$35,586</b>	<b>\$1,560</b>
SL2-115AP	Programmable Controls	230,000	1,370	<b>\$38,604</b>	<b>\$1,560</b>
SL2-70AH	With Cook-n-Hold	140,000	1,370	<b>\$35,586</b>	<b>\$1,560</b>
SL2-70AP	Programmable Controls	140,000	1,370	<b>\$38,604</b>	<b>\$1,560</b>

Options & Accessories — see page 52



Cook-n-Hold  
AH Package  
Control Panel.



Programmable  
AP Package  
Control Panel.

### Control Panel Features:

- Power/Fan speed control.
- Automatic fan cutoff when door is opened (except in cool-down).
- Momentary-ON interior light switch.
- Burner-ON indicator light.

### Cook-n-Hold -AH Package:

- Solid state 150-500°F (66-260°C) thermostat.
- Programmable 140-200°F (60-93°C) HOLD feature.
- Precise RTD platinum temperature probe.
- 24-hour digital countdown timer with alarm.
- Intermittent Fan Operation (IFO).

### Programmable -AP Package:

- Five-button programmable menu pad.
- Solid state 150-500°F (66-260°C) thermostat.
- Programmable 140-200°F (60-93°C) HOLD feature.
- Precise RTD platinum temperature probe.
- 24-hour digital countdown timer with alarm.
- Intermittent Fan Operation (IFO).

**PROGRAMMABLE  
FLEXIBILITY**



EK8 (O)A


EK12A  
(Shown with optional casters.)

**ALL  
ELECTRIC**

## LIMITED LIFETIME DOOR WARRANTY

(Please refer to Limited Warranty  
for specific details.)

### EK8 Half Size Ovens Standard Features:

- S/S Front, sides and top with remaining exterior black.
- Full S/S oven interior: 14-3/4"W x 21"D x 20-1/2"H. (375 x 533 x 521mm)
- Accepts 18" x 13" (457 x 330mm) half size pans.
- 60-minute electric timer.
- Five oven racks and 9-position rack guides, bright nickel finish.
- S/S vertical opening door with window.
- Moisture vent.
- 7.5 kW per deck.
- 208 or 240V/60Hz/1 or 3Ph. (Must specify power supply. 480V not available.)
- Two speed, 1/2 HP motor.
- 4" (102mm) legs, S/S satin nickel finish.

### EK12A Full Size Ovens — Standard Depth Standard Features:

- S/S Front, sides and top with remaining exterior black.
- 24" (610mm) Gusset-Style Legs, Black.
- S/S vertical opening door with window.
- 60-minute electric timer.
- Interior oven dimensions: 27"W x 22"D x 20-1/2"H.
- Porcelainized 16 gauge steel interior with S/S doors.
- Five oven racks and 9-position rack guides, bright nickel finish.
- Moisture vent.
- 12 kW per deck.
- 208 or 240V/60Hz/1 or 3Ph.
- Two speed, 1/2 HP motor.

### EK15A Full Size Ovens — Bakery Depth Standard Features:

- S/S Front, sides and top with remaining exterior black.
- 24" (610mm) Gusset-Style Legs, Black.
- S/S vertical opening door with window.
- 60-minute electric timer.
- Interior oven dimensions: 27"W x 27"D x 20-1/2"H.
- Porcelainized 16 gauge steel interior with S/S doors: Accepts 18" x 26" (457 x 660mm) pans length or sideways.
- Five oven racks and 9-position rack guides, bright nickel finish.
- Moisture vent.
- 15 kW per deck.
- 208 or 240V/60Hz/1 or 3Ph.
- Two speed, 3/4 HP motor.

Model #	Door Style	Ship Wt. (lbs.)	Standard Finish	S/S Back
<b>Single Oven, Half-Size</b>		<b>30"W x 26-3/4"D (762 x 679mm)</b>		
<b>EK8(N)A</b>	Vertical with Door Hinged Left	310	<b>\$10,826</b>	<b>\$318</b>
<b>EK8(O)A</b>	Vertical with Door Hinged Right	310	<b>\$10,826</b>	<b>\$318</b>

Note: Specify Door Hinge: Right (O) or Left (N)

<b>Double Oven, Half-Size</b>		<b>30"W x 26-3/4"D (762 x 679mm)</b>		
<b>2EK8(N)</b>	Vertical with Door Hinged Left	620	<b>\$20,916</b>	<b>\$636</b>
<b>2EK8(O)</b>	Vertical with Door Hinged Right	620	<b>\$20,916</b>	<b>\$636</b>

Note: Specify Door Hinge: Right (O) or Left (N)

Model #	Door Style	Ship Wt. (lbs.)	Standard Finish	S/S Louvered Back Panel
<b>Single Oven, Full-Size — Bakery Depth</b>		<b>38-1/4"W x 40-1/4"D (972 x 1022mm)</b>		
<b>EK15A</b>	Vertical	585	<b>\$15,962</b>	<b>\$762</b>
<b>Single Oven, Full-Size — Standard Depth</b>		<b>38-1/4"W x 35-1/4"D (762 x 895mm)</b>		
<b>EK12A</b>	Vertical	535	<b>\$13,810</b>	<b>\$762</b>
<b>Double Oven, Full-Size — Bakery Depth</b>		<b>38-1/4"W x 40-1/4"D (972 x 1022mm)</b>		
<b>2EK15A</b>	Vertical	1,180	<b>\$31,112</b>	<b>\$1,524</b>
<b>Double Oven, Full-Size — Standard Depth</b>		<b>38-1/4"W x 35-1/4"D (762 x 895mm)</b>		
<b>2EK12A</b>	Vertical	1,100	<b>\$28,624</b>	<b>\$1,524</b>

Options & Accessories — see page 52



Item	Notes	Gas Units				Electric Units					Price
		R85	HX	70/115	SL70	EK-12	EK-15	SLEK-12	SLEK-15	EK8	
Casters (Set of 4)	Single Oven (5" wheel on gusset legs)	x	x	x	x	x	x	x	x		\$636
	Double Oven (5" wheel, 6" hgt.)	x	x	x	x	x	x	x	x		\$936
	Double Oven (3-1/2" wheel, 4-1/2" Ht.)	x	x	x	x	x	x	x	x		\$936
Curb Mount (Double Ovens only)	1" (25mm) Toe Base, In-Lieu-of Legs	x	x	x	x	x	x	x	x		N/C
Doors	Solid S/S Doors (No windows)	x	x	x	x	x	x	x	x	x	N/C
	Independent Doors	x		x		x	x				\$314/deck
Down Draft Diverter (For direct venting)	Single Ovens — S/S	x	x	x	x						\$372
	Double Ovens — S/S	x	x	x	x						\$502
Drip Tray, S/S	(Place on Rack)	x	x	x	x	x	x	x	x	x	\$622/ea.
Electronic Ignition, Suffix EI	(Vertical doors only)	x	Std	x	x						\$704/deck
Exterior, S/S Bottom		x	x	x	x	x	x	x	x		\$734
Fan Delay (Intermittent Operation)			AH		Std			Std	Std		N/C
Flex Connector Kit (Hose, Disconnect & Restraining Device)	3/4" x 3' (19 x 914mm) (Natural 204,000 BTU/hr)	x	x	x	x						\$796/deck
	3/4" x 4' (19 x 1219mm) (Natural 185,800 BTU/hr)	x	x	x	x						\$950/deck
	1" x 3' (25 x 914mm) (Natural 366,200 BTU/hr)	x	x	x	x						\$916/deck
	1" x 4' (25 x 1219mm) (Natural 351,000 BTU/hr)	x	x	x	x						\$1,020/deck
	3/4" x 3' (19 x 914mm) (Propane 328,440 BTU/hr)	x	x	x	x						\$796/deck
	3/4" x 4' (19 x 1219mm) (Propane 299,140 BTU/hr)	x	x	x	x						\$950/deck
	1" x 3' (25 x 914mm) (Propane 589,600 BTU/hr)	x	x	x	x						\$916/deck
	1" x 4' (25 x 1219mm) (Propane 565,600 BTU/hr)	x	x	x	x						\$1,020/deck
Heat Shield Kits (per deck)	1" Air Gap	x	x	x	x	x	x	x	x		\$744/deck
	Insulated 2"	x	x	x	x	x	x	x	x		\$1,110/deck
Legs	Gusset-style Legs, S/S. (Set of 4) In-lieu-of standard Black gusset legs. 24" Black gusset legs. 24"	x	x	x	x	x	x	x	x		\$950
Manifold Assembly - Universal	1" / 3/4" (25mm / 19mm) NPT	x	x	x	x						\$552
Modular Stand	S/S Front, Sides & Lower Shelf	x	x	x	x	x	x	x	x	x	\$770
	Rack Guides — 9 position	x	x	x	x	x	x	x	x		\$316
Motor	Two-Speed:	Std	Std	x	Std	Std	Std	Std	Std	Std	\$474/deck
	480 Volt/3Ph- Electric					x	x	x	x		\$1,124/deck
	3 Phase/Gas Ovens			x							\$258/deck
		x		x							\$1,206/deck
	Pancake Motor		x	Std		x	Std	x	Std		\$452/deck
Oven Interior	Full S/S including fan baffle. (ACS)	x	x	x	x	x	x	x	x	Std	\$1,124/deck
Oven Racks	Standard (8#)	x	x	x	x	x	x	x	x		\$172/ea.
	Extra Heavy (10#)		x	x	x		x		x		\$230/ea.
	Standard (2#)									x	\$102/ea.
Rack Guides	11-position (Oven only)	x	x	x	x	x	x	x	x		N/C
Gastronome Pan Guides	Built-in guides									x	\$378
Security Options	ie: Prisons, etc.										Consult Factory
Solid State Thermostat	Not available on horizontal door ovens.	x	Std	x	Std	x	x	Std	Std		\$254/deck
Stacking Kit	Use pricing for single oven plus Stacking Kit Price. Advise serial number of existing oven. Mark Order: To be bottom section of double deck.										\$960

**MONTAGUE  
GIVES YOU MORE  
OPTIONS**

NOTES







Since 1857

## SALES POLICIES & INFORMATION

### Warranty

Refer to limited warranty in front of catalog. Extended warranty is available. NOTE: Appliances are for commercial use only by qualified and trained personnel — NOT for household use.

### Installation

Must be in accordance with the installation instructions furnished with the appliance. These instructions are for use by qualified Installation and Service personnel only. Installation must be in accordance with local codes or, in their absence, with nationally recognized codes, i.e., NEC, ANSI, NFPA. Compliance with codes is the responsibility of the Owner and Installer.

### Terms

Net 30 days from date of invoice. A deposit, prior to fabrication, may be required. Any cash discount agreed to by Seller shall apply only to the base sales price of the merchandise and not to charges for taxes, crating, storage, loading or transportation — Unauthorized deductions are not permitted.

### Terms and Conditions

Refer to front of catalog for the entire set of terms and conditions pursuant to which MONTAGUE accepts orders.

### Minimum Advertised Price (MAP) Pricing

Refer to Product Catalog, The Montague Company Web Site ([www.montaguecompany.com](http://www.montaguecompany.com)), or contact The Montague Company.

### Fuel

Gas. If other than Natural or Propane gas, the calorific value, specific gravity and pressure at appliance are required. Specify elevation if installing above 2000 feet.

### Freight

All prices are F.O.B. Plant, Hayward, California 94545. Shipping will be in accordance with customer's instructions when possible; however, we reserve the right to ship via most desirable carrier available. Crated weights differ from standard shipping weights. NOTE: Montague is not responsible for any accessorail charges...liftgate delivery, etc. International and domestic crating at \$9.00/cu.ft.

### Freight - Third Party Billing

All equipment orders requesting third party billing will be charged a Third Party Billing Administrative Fee for processing. Fees will be \$50.00 per PO for domestic orders and \$150.00 per PO for international orders. Multiple orders shipping under one Bill of Lading will be charged one fee.

### Finishes

Stainless Steel or Black. When S/S Fronts and/or Sides are ordered, Black will be furnished on remainder of body.

### Cancelled or Revised Orders

After production has started, cancelled or revised orders are subject to a charge not to exceed 20% of the net invoice price.

### Returns

Merchandise cannot be returned without the prior written approval of Seller. No returns accepted after 90 days from date of invoice. Returned items must be referenced to Seller's invoice number and must be sent freight prepaid, in original packaging, to the location directed by Seller. All returns will be charged a twenty percent (20%) handling expense plus any reconditioning expense required. NOTE: Units not normally stocked will be charged 30%. IMPORTANT: Special merchandise built to Buyer's specifications (including without limitation Chinese Ranges) may not be returned.

### Title and Risk of Loss

Title and full risk of loss passes to the Buyer upon delivery of the merchandise to a carrier at the F.O.B. point.

### Freight Damage

In cases of freight damage, call this to the attention of carrier and make note of damages on delivery receipt before accepting shipment. File claim for damages with the freight company. In cases of concealed damage, save all packaging; immediately notify carrier of your findings and intention to file claim. All orders for replacement parts or units due to freight damage will be invoiced under our regular terms. Any reimbursement or credit must come from the freight company.

### Freight Classification

	CLASS	RATE
Stoves or Ranges, gas hotel		
type exceeding 500# each —	Item 27590 SUB 2	85
Stoves or Ranges I/S gas NOI —	Item 27520	85
Boxes Ovens Baking Iron NOI		
KD, also parts —	Item 26760 SUB 2	70

### Replacement Parts and Accessories

For spare and/or replacement parts and accessories, parts price list and discounts prevail. NOTE: Use this price list for accessories and/or optional extras ordered with original equipment.

ADD A  
YEAR

### EXTENDED WARRANTY

Montague's Extended Warranty may be purchased with new equipment or up to 60 days after the original equipment purchase. This Extended Warranty may be purchased from the local dealer or direct from Montague. Notify The Montague Company immediately upon purchasing an extended warranty and include the model and serial number of the unit(s).

**\$480.00 NET PER UNIT**

CERTAIN PRODUCTS MAY BE EXCLUDED. EQUIPMENT LIST CAN BE PROVIDED UPON REQUEST.

### LIMITED LIFETIME DOOR WARRANTY

Montague's Lifetime Door Warranty is on all products listed:

LABOR & PARTS

Vectaire Convection Oven Doors

LIFETIME

Legend Range Doors

LIFETIME

Pizza, Bake & Roast Oven Doors

LIFETIME

Lifetime warranty applies to all units sold after Jan. 15, 1999.  
(Please refer to Limited Warranty for specific details.)

# Known By The Company We Keep

## ASIA

**BLT SteakHouse**  
Seoul, South Korea

**Denny's**  
Tamuning, Guam

**Disney**  
Shanghai, China

**Daniel Boulud's  
DB Bistro Moderne**  
Marina Bay Sands,  
Singapore

**Hong Kong American Club**  
Hong Kong, China

**Mario Batali's Pizzeria  
and Osteria Mozza**  
Marina Bay Sands,  
Singapore

**Tokyo American Club**  
Tokyo, Japan

**Trans Bandung**  
Indonesia

**Solaire Resort and Casino**  
Manila, Philippines

**St Regis Hotel**  
Istanbul, Turkey

## CANADA

**Ric's Grill**  
Various Locations

**Vij's Restaurant**  
Vancouver, BC

**Cactus Club**  
Vancouver, BC

## EUROPE

**Cinnamon Club**  
London, England

**Drakes**  
Surrey, England

**Franco's**  
London, England

**Marriott, Amsterdam**  
The Netherlands

**The Palm Restaurant**  
London, England

## LATIN AMERICA

**San Juan Marriott Resort  
& Stellaris Casino**  
San Juan, Puerto Rico

**Restaurant 74**  
Panama City, Panama

**Via Corporativo**  
Tijuana, Mexico

## MIDDLE EAST

**Mondrian Hotel**  
Doha, Qatar

**Nurset Restaurant**  
Four Seasons Hotel  
Dubai, UAE

**St Regis Hotel**  
Istanbul, Turkey

## UNITED STATES

**Apple Headquarters**  
Cupertino, CA

**Avola Kitchen & Bar**  
Malvern, PA

**Bellingham Tech College**  
Bellingham, WA

**Boston Chops**  
Boston, MA

**Bindaas Restaurant**  
Washington, DC

**Cantinetta Luca**  
Yountville, CA

**Carpenter Hotel**  
Austin, TX

**Charmant Hotel**  
La Crosse, WI

**Chez Panisse**  
Berkley, Ca

**CIA All Locations**

**Claim Jumper**  
Various Locations

**Cosmos Club**  
Washington, DC

**CSUF/Euro Kitchen**  
Fullerton, CA

**CSU San Bernardino**  
San Bernardino, CA

**Disneyland-  
Disney CA Adventure  
Golden Vine Winery**  
Anaheim, CA

**DisneyWorld**  
Worldwide

**Duke Medical Center**  
Raleigh, NC

**Epic**  
San Francisco, CA

**Edition Hotel**  
West Hollywood, CA

**El Pollo Loco**  
Various Locations

**Facebook**  
Various Locations

**Falk College**  
Syracuse, NY

**Flemings Steakhouse**  
Various Locations

**Florida Institute of Tech**  
Melbourne, FL

**Forest Highlands Golf Club**  
Flagstaff, AZ

**Four Seasons Hotel**  
Worldwide

**Geisinger Hospital**  
Scranton, PA

**Google**  
Mountain View, CA

**Granite City**  
Various Locations

**Haymaker Dissen Reataurant**  
Charlotte, NC

**Homestead**  
Oakland, CA

**Horry Georgetown Tech**  
Myrtle Beach, SC

**Island Creek Oyster Bar**  
Boston, MA

**JW Marriott**  
Worldwide

**Kendall Jackson**  
Santa Rosa, CA

**Kimmel Center**  
Philadelphia, PA

**LA Live/Ritz Carlton**  
Los Angeles, CA

**Niagara Culinary CC**  
Niagara Falls, NY

**La Cantera**  
San Antonio, TX

**L.A. Unified School District**  
Los Angeles, CA

**Llama Inn**  
Brooklyn, NYC

**MGM Grand**  
Various locations

**Landry's Restaurants**  
Various Locations

**Lettuce Entertain You**  
Various Locations

**Maggiano's**  
Various Locations

**Maine General Hospital**  
Portland, ME

**Mandarin Oriental**  
Boston, MA

**Mastro's Steakhouse**  
Various Locations

**McCormick & Schmick's**  
Various Locations

**Me & Ed's Pizza**  
Various Locations

**Meadowood**  
St. Helena, CA

**Mich. State Univ.  
Brody Hall**  
East Lansing, MI

**Momofuku**  
New York, NY

**Mythos Restaurant**  
Universal Studios  
Orlando, FL

**New Orleans Culinary**  
New Orleans, LA

**Oklahoma City Golf  
& Country Club**  
Oklahoma City, OK

**Original Pancake House**  
Various Locations

**Orlando Event Center**  
Orlando, FL

**Peter Luger's**  
Brooklyn, NY

**Postrio**  
San Francisco, CA

**Qdoba**  
Various Locations

**Redbury Hotel**  
Los Angeles, CA

**Restaurant du Cap**  
Miami Beach, FL

**Ruth's Chris Steakhouse**  
Various Locations

**Santa Rosa Junior  
College**  
Santa Rosa, CA

**Seed and Sow**  
Austin, TX

**Stanford University**  
Palo Alto, CA

**Stonybrook University**  
Stonybrook, NY

**Summit House**  
Summit, NJ

**Taormina**  
Honolulu, HI

**UCLA – Rieber Hall**  
Los Angeles, CA

**University of CO – C4C**  
Boulder, CO

**WCTC Culinary**  
Peawaukee, WI

**Wild Olives**  
Charleston, SC

**Wolfgang Puck's Cut**  
Various Locations

**Wolfgang Puck's Spago**  
Various locations

**WSU**  
Pullman, WA



## THE MONTAGUE COMPANY

1830 Stearman Avenue, Hayward, CA 94545  
800 345-1830 Fax 510-785-3342  
www.montaguecompany.com

Premium Quality Cooking Equipment Since 1857