



MONTAGUE EXCALIBUR® ISLAND COOKING SUITES

*Unmatched quality.
Unprecedented flexibility.
Unending creativity.*



EXCALIBUR®

CUSTOMIZE YOUR KITCHEN. TANTALIZE YOUR GUESTS.



Why Excalibur® is so extraordinary

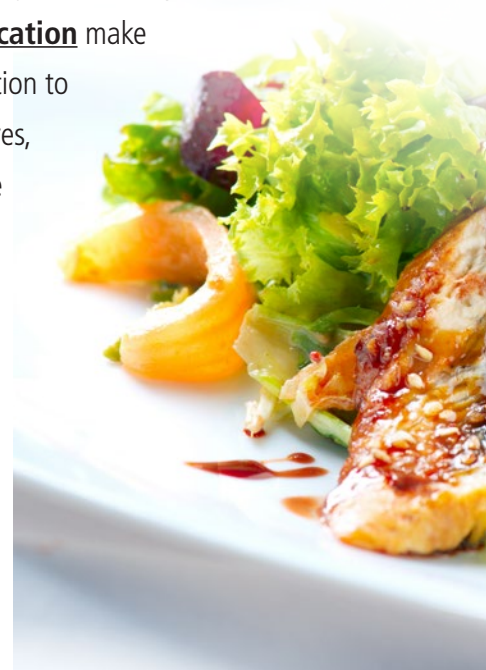
Manufactured in the U.S.A. with legendary Legend® Series Heavy-Duty Equipment, each Excalibur® suite is uniquely designed for your menu and operation. From front-of-the-house display cooking to the rigorous demands of back-of-the-house production, Montague's experienced design team can build a "suite of your dreams" destined to be the centerpiece of your kitchen.

Choose from a selection of over 40 range top configurations along with a broad selection of equipment to create a versatile suite suited to your exact needs: broilers, convection ovens, Hearthbake® pizza ovens, Chinese wok ranges, refrigeration storage, sauté stations, induction ranges, pass-through cheesemelters, salamanders, pasta cookers, fryers and more.

As with all our products, Montague takes extra steps to ensure our customers receive the quality and performance they expect. Before any Island suite is shipped to our customer, it is subjected to a series of tests and inspections to ensure a quality fit and premium performance. The single point connection capability and Montague exclusive

Entire-Suite ETL Design Certification make

for hassle free installation. In addition to the design and certification measures, Montague has an onsite Montague factory technician supervise every installation.





MONTAGUE EXCALIBUR® CUSTOM COOKING SUITES OFFER THESE KEY FEATURES:

Designed and Constructed with Form and Function

Each suite is manufactured in the U.S.A. using our Legend® Series Heavy Duty Equipment. Features include robotically welded angle iron frames, 304 stainless steel construction, and counterweighted doors with lifetime warranties. Montague's experienced team can build the suite of your dreams that has the elegant appearance for the front of the house cooking and robustness for non-stop, back of the house menu preparation.

True Concealed Flue

This unique design funnels the flue gases away from units to ensure

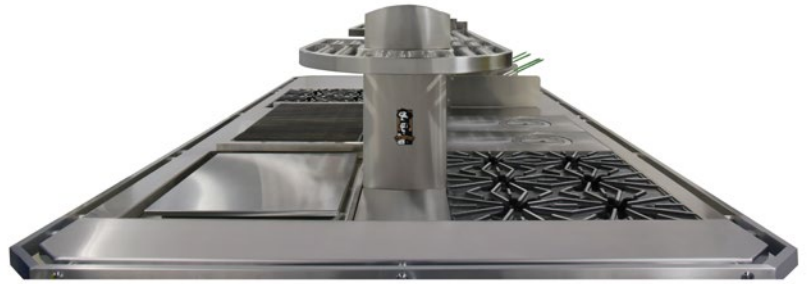


components do not overheat. This same design allows for a flat, seamless top surface that keeps platters or sauces warm while allowing chefs to easily pass items across the island. There are no vent panels where spillage can accumulate.

Choice of Finishes

There are various options for finishes, architectural stainless, colored ceramic coatings,

brass, copper, high polished stainless steel and more.



Unlimited Choices for Design

With over 40 different range top configurations, along with a full array of accompanying ovens, broilers, refrigerated storage, pasta cookers and fryers, the designs are endless. If you require a model that Montague does not have in the catalog, we can integrate most manufacturers' equipment into the suite.

Onsite Factory Supervision

Montague provides an onsite factory supervisor for every island suite installation to ensure your suite will perform as designed for years to come.

Assurance of Quality and Performance

Every suite is pre-assembled and tested at the factory to ensure quality fit and function of all components.





LEGENDARY COMPONENTS. EXTRAORDINARY CREATIONS.

True Concealed Flues

Double Tubular Over Shelf for Easy Cleaning

- Also available in single and solid shelves. Other options available

Seamless/Welded Top – 304 12 Gauge Stainless Steel

Exclusive Entire-Suite ETL Certification for Easy Installation

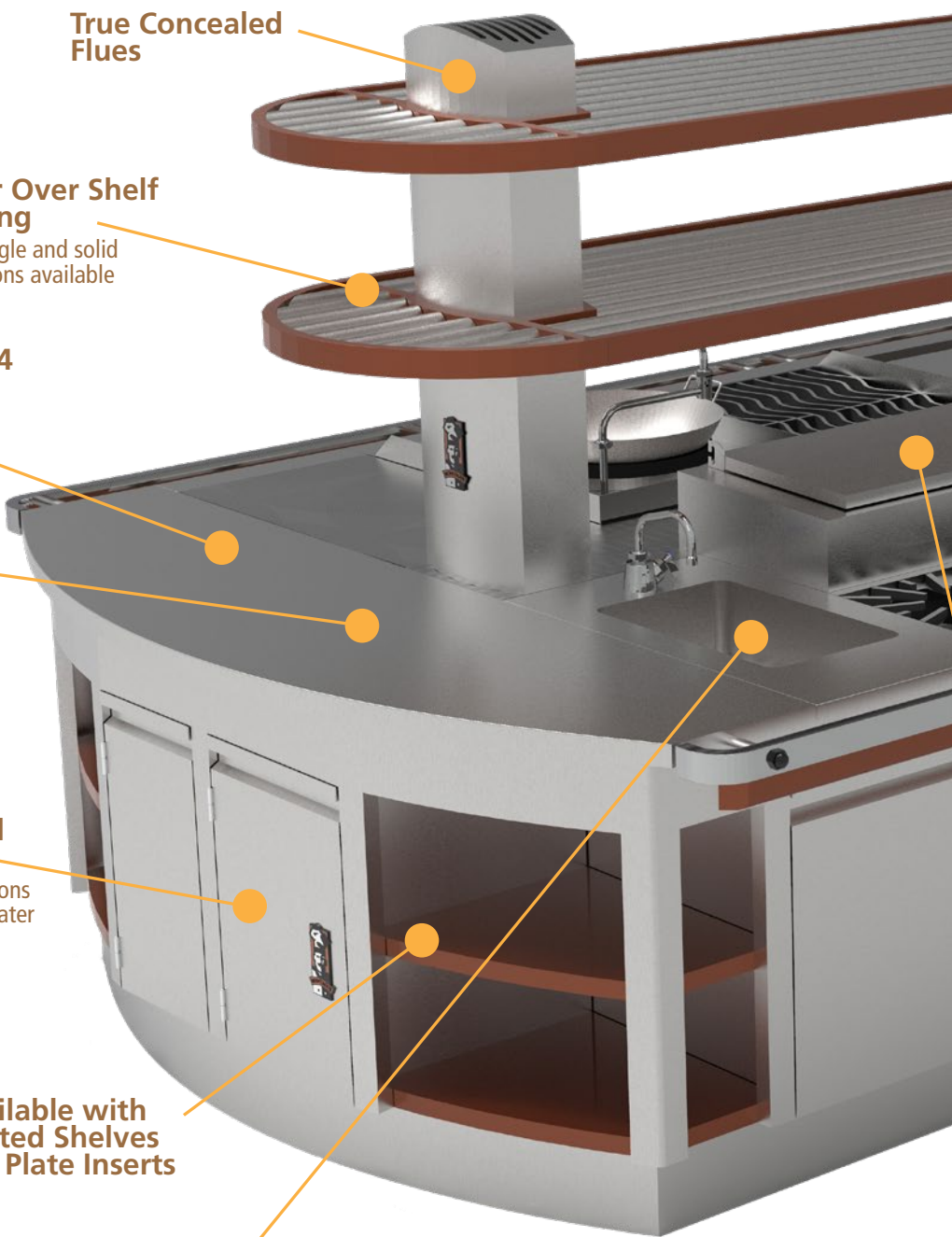
Single Centralized Load Center

- Provides utility connections for electrical, gas and water

Available with Heated Shelves and Plate Inserts

Montague Exclusive Integrated Stainless Steel Sink

Suite can be Mounted on a Stainless Steel Curb, Concrete Curb, or 6" Legs



LET'S YOU WORK YOUR CULINARY MAGIC.



**Pass-Thru Cheesemelters with
Sizes from 24" to 72"**

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

- Chinese Range
- French Tops
- Small Pan/Pot Range
- Plancha

**Available with Fryers,
Fryer Filters and Pasta Cookers**

Custom Belly Bar

- Available in high polished stainless steel, brass, copper and other options

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

**All Oven Doors
Seam-Welded for Durability**

Remote Refrigerated Base

- Also available with self-contained refrigeration or freezer bases
- R290 Glycol Cooled

**Integrated
Sauté Station**

**Glycol Cooled Raised Rail
with Turbo Coil® Technology**



MONTAGUE ISLAND SUITE OPTIONS.

Offering the same benefits of suite cooking including enhanced culinary team communication, reliable energy distribution, and a captivating, front of house cooking presentation

The Montague Excalibur® UDC “Plug-and-Play” Island Suite.



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

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

The Montague Excalibur Crusader® Island Suite.

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

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

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



Your kitchen. Your way.
Get the quality, flexibility and performance
of a Montague Excalibur® Custom Island Cooking Suite
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