

Montague Heavy Duty Ovens



MODEL 136—SINGLE OVEN



MODEL 236—DOUBLE OVEN

Specifications: Montague Heavy Duty Ovens

General Information: Montague heavy duty ovens match Montague ranges not only in styling but in quality of construction and long-lived performance as well. Offered in a choice of either single or double oven models, with standard or (optional) stainless steel finishes and accessories to meet individual requirements.

MODEL 136S SINGLE OVEN

Interior: Shall measure not less than 26" wide x 28" deep x 15" high. Interior finish shall be porcelain enamel. Side panels and bottom to be removable. Shall be heated with 40,000 BTU/hr. burner. Shall be completely insulated four (4) sides and top. Shall be front venting type. Furnish _____ racks (one rack is standard).

Catalytic continuous cleaning.

Controls: Shall be thermostatically controlled with 100% safety pilot and automatic lighting. Controls shall be fully insulated and vented on right side out of heat zone.

Door: Shall be weight counterbalanced without the use of springs. Handle to be one-piece offset tubular type.

Exterior Dimensions: 36" wide x 34 $\frac{3}{4}$ " deep x 30" high.

Finish: Standard finish shall be stainless steel front with remaining exterior black.

Additional stainless steel finish available, (*extra cost):

- *S/S left side *S/S right side
 *S/S back *S/S top

NOTE: Black finish with stainless steel trim available. (Refer to price list.)

Accessories:

- Cast Iron Oven Bottom Curb Mount
 Casters— 5" dia. wheels Rear Manifold

BTU/Hour: 40,000 Natural Gas Propane Gas

Shipping Weight: 403 lbs.

MODEL 236 DOUBLE OVEN

Shall be two separately controlled ovens (stacked) and each shall consist of the following:

Interior: Shall measure not less than 26" wide x 28" deep x 15" high. Interior finish shall be porcelain enamel. Side panels and bottom to be removable. Shall be heated with 40,000 BTU/hr. burner (80,000 BTU/hr. total). Shall be completely insulated four (4) sides and top. Shall be front venting type. Furnish _____ racks (one rack per section is standard).

Catalytic continuous cleaning.

Controls: Shall be thermostatically controlled with 100% safety pilot and automatic lighting. Controls shall be fully insulated and vented on right side out of heat zone.

Doors: Shall be weight counterbalanced without the use of springs. Handles to be one-piece offset tubular type.

Exterior Dimensions: 36" wide x 34 $\frac{3}{4}$ " deep x 52" high.

Finish: Standard finish shall be stainless steel front with remaining exterior black.

Additional stainless steel finish available, (*extra cost):

- *S/S left side *S/S right side
 *S/S back *S/S top

NOTE: Black finish with stainless steel trim available. (Refer to price list.)

Accessories:

- Cast Iron Oven Bottom Curb Mount
 Casters— 5" dia. wheels Rear Manifold

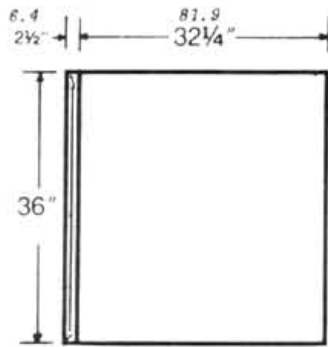
BTU/Hour: 80,000 total Natural Gas Propane

Shipping Weight: 646 lbs.

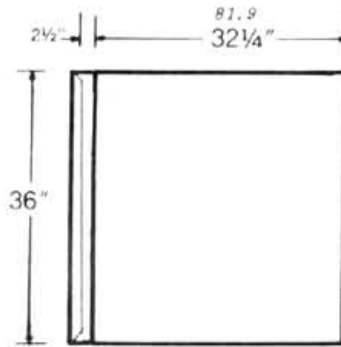
Note: Design improvements may affect change to specifications without notice.

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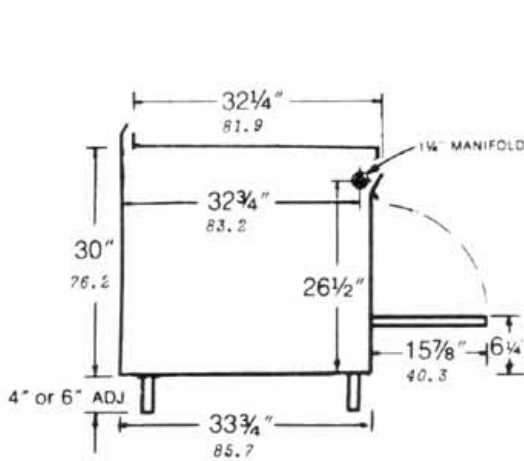
Montague Heavy Duty Ovens



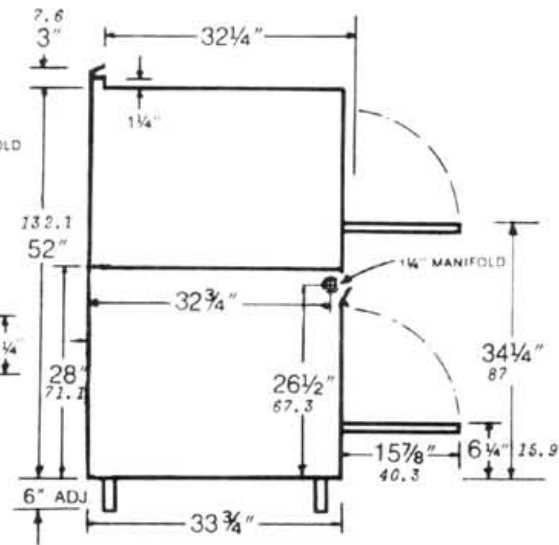
TOP VIEW • MODEL 136
(SINGLE OVEN)



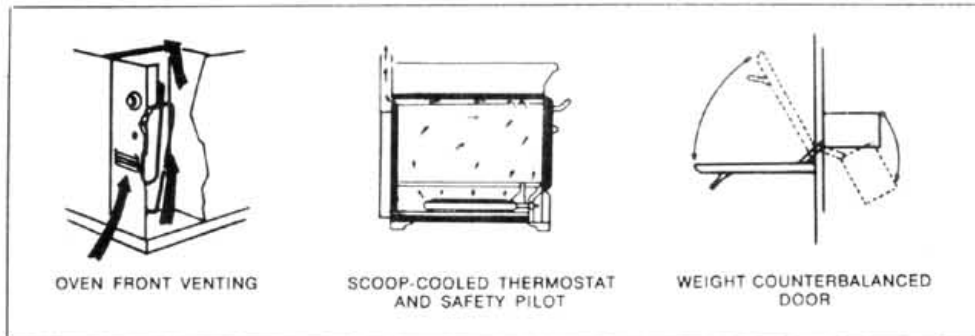
TOP VIEW MODEL 236
(DOUBLE OVEN)



SIDE VIEW • MODEL 136
(SINGLE OVEN)



SIDE VIEW • MODEL 236
(DOUBLE OVEN)



OVEN FRONT VENTING

SCOOP-COOLED THERMOSTAT
AND SAFETY PILOT

WEIGHT COUNTERBALANCED
DOOR

Black Numbers Centimeters

Commercial Cooking Equipment
Since 1857

THE MONTAGUE COMPANY, 1830 STEARMAN AVENUE, HAYWARD, CALIFORNIA 94545 • TELEPHONE 415-785-8622

