



MONTAGUE
TECHNOSTAR

Heavy Duty Restaurant 60" (1524mm) Counter-Top Range Models

Item No. _____

Project _____

Quantity _____



Model TC-6-2FT shown

SHORT/BID SPECIFICATION

Range shall be a Montague **Technostar** Countertop **Model:**

- TC-10**, with ten 12" (305mm) cast iron open top grates, over ten 30,000 BTU/hr cast iron burners, each with individual burner controls and automatic standing pilot
- TC-8-1FT**, with eight 12" (305mm) cast iron open top grates, over eight 30,000 BTU/hr cast iron burners each and one 12" (305mm) wide 1/2" (13mm) thick frytop with one 20,000 BTU/hr burner, with individual burner controls and automatic standing pilots
- TC-6-2FT**, with six 12" (305mm) cast iron open top grates, over six 30,000 BTU/hr cast iron burners each, and one 24" (610mm) wide 1/2" (13mm) thick frytop with two 20,000 BTU/hr burner, individual burner controls and automatic standing pilots
- TC-4-3FT**, with four 12" (305mm) cast iron open top grates, over four 30,000 BTU/hr cast iron burners each, and one 36" (914mm) wide 3/4" (19mm) thick frytop with three 20,000 BTU/hr burner, individual burner controls and automatic standing pilots
- TC-2-4FT**, with two 12" (305mm) cast iron open top grate, over two 30,000 BTU/hr cast iron burners each, and one 48" (1219mm) wide 3/4" (19mm) thick frytop with four 20,000 BTU/hr burners, individual burner controls and automatic standing pilots
- TC-5FT**, with one 60" (1524mm) wide 3/4" (19mm) thick frytop with five 20,000 BTU/hr burners, individual burner controls and automatic standing pilots;

...mounted on 6-9/16" (167mm) high base with stainless steel front and sides, 5" (127mm) deep front rail, 5" (127mm) high rear flue riser and 4" (102mm) nickel finish legs standard; plus all the features listed and options/accessories checked:

MODEL GUIDE		
Model No.	Top Configuration	
TC-10	Ten 12" (305mm) Open Burners	
TC-8-1FT	Eight 12" (305mm) Open Burners & 12" (305mm) Fry Top	
TC-6-2FT	Six 12" (305mm) Open Burners & 24" (610mm) Fry Top	
TC-4-3FT	Four 12" (305mm) Open Burners & 36" (914mm) Fry Top	
TC-2-4FT	Two 12" (305mm) Open Burners & 48" (1219mm) Fry Top	
TC-5FT	60" (1524mm) Fry top	

TECHNOSTAR TOP FEATURES:

Open Burner Sections are 12" wide x 27" deep (305 x 686mm) with:

- Two-piece cast iron, surface-ground top grates
- 30,000 BTU/hr cast iron lift off star burners
- Automatic, standing pilots
- Drip pans positioned under burners

Frytop (Griddle) Sections are: 12" (305mm) [-1FT], 24" (610mm) [-2FT], 36" (914mm)[-3FT], 48" (1219mm) [-4FT] or 60" (1524mm) [-5FT]: wide and 27" (686mm) deep, with:

- 1/2" (13mm) thick [-1FT & -2FT] or 3/4" (19mm) thick [-3FT and larger] precision-ground steel cook surface
- 2-1/2" (64mm) high backsplash and tapered side-splashes
- 3" (76mm) wide front grease gutter with drop to: built-in grease drawer
- One 20,000 BTU/hr gas burner with standing pilots & gas control valve, per 12" (305mm) section
- Adjusting bolts for changing top plate forward pitch

STANDARD BASE CONSTRUCTION FEATURES:

- Satin finish stainless steel front and sides with 5" (127mm) deep front rail
- Stainless steel 5" (127mm) rear flue riser
- 4" (102mm) height-adjustable nickel finish legs
- 3/4" gas pressure regulator is provided as standard

AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved • EN 203-1
- ETL



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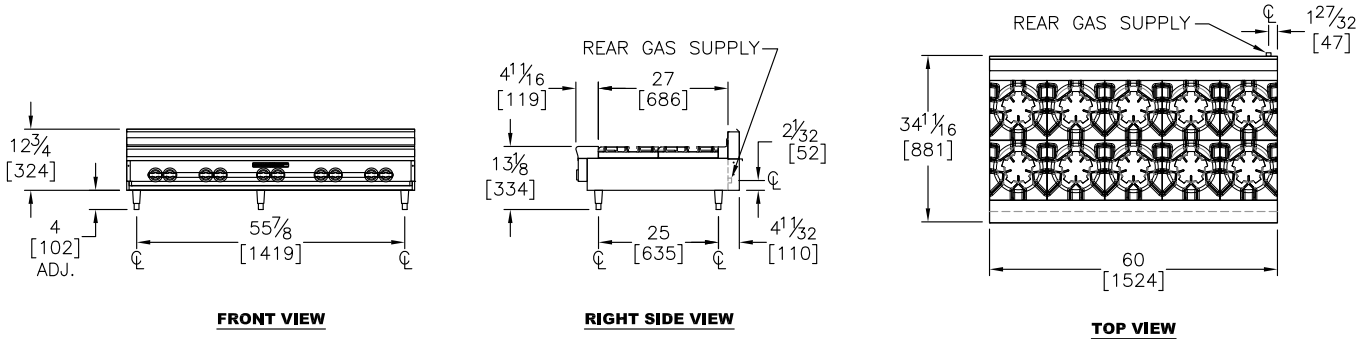
Heavy Duty Restaurant Range 60" (1524mm) Counter-Top Range Models

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Dimensions in brackets are millimeters



OPTIONS GUIDE:

For Frytop (Griddle) Sections:

- 3/4" (19mm) thick plate for 1ft or 2 ft options
- 1" (25mm) thick plate
- Thermostat control(s) [Add to Suffix: -FTT]
- 4" (102mm) removable side splash:
 - left right

General:

- Substitute Work Top for Open Burners — Use Suffix: -__WS [Specify number: 1, 2, etc.]
- Substitute Hot Top for Open Burners — Use Suffix: -__HT [Specify number: 1, 2, etc.]
- Stainless steel back panel
- 3/8" (10mm), 12" (305mm) Hot tops in place of frytop [Add to Suffix: -HT]

Controls:

- Flame failure rangetop safety valves

International Approvals:

- CE - Conformance Européenne - EN203-1
Includes flame failure valve option
- Canadian Approval

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Range units must be installed in accordance with local codes or in their absence with The National Fuel Gas Code: ANSI Z223.1; CAN/CGA-B149.1 Natural Gas and Propane installation code as applicable. Compliance with codes is the responsibility of the Owner and Installer.
- An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Specify installation elevation:** _____ if above 2000 feet (610m).
- GAS INLET SIZE (All Models):** 3/4" NPT at right rear. 3/4" NPT gas pressure regulator is provided. The gas supply pressure to the regulator must be 8"-14" WC for natural gas or 12"-14" WC for propane gas. Consult factory for different gas types and pressures.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall	2" (51mm)	2"
Left & Right Side	11" (279mm)	2"
With or without 4" (102mm) legs	Suitable for installation on non-combustible counters ONLY	

Models:	Specify Type of Gas: Manifold Pressure: Burners	<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
		6.0" WC BTU/hr (kW)	10.0" WC BTU/hr (kW)			
TC-10	10	300,000 (87.9)	250,000 (73.2)	346 lbs (157 kg)	85	18/.5
TC-8-1FT	9	260,000 (76.2)	220,000 (64.5)	363 lbs (165 kg)	85	18/.5
TC-6-2FT	8	200,000 (64.5)	190,000 (55.7)	374 lbs (170 kg)	85	18/.5
TC-4-3FT	7	180,000 (52.8)	160,000 (46.9)	443 lbs (201 kg)	85	18/.5
TC-2-4FT	6	140,000 (41.0)	130,000 (38.1)	475 lbs (215 kg)	85	18/.5
TC-5FT	5	100,000 (29.3)	100,000 (29.3)	507 lbs (230 kg)	85	18/.5



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Due to continuous product improvements, specifications are subject to change without notice.



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