



MONTAGUE TECHNOSTAR

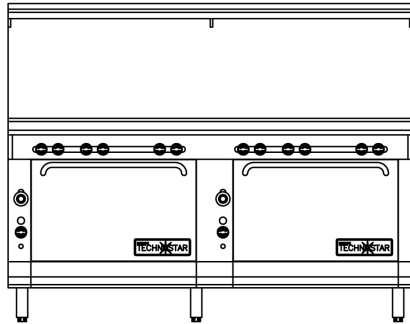
72" (1829mm)

HD Restaurant Ranges

Item No. _____

Project _____

Quantity _____



Model T2626-12

SHORT/BID SPECIFICATION

Range shall be a Montague **Technostar** Model: a **72" (1829mm) wide**, gas heated medium-duty restaurant range mounted on [Specify Base Prefix]:

- T260-Series:** a 26-5/8" (676mm) wide front-vented 35,000 BTU/hr standard oven, with heavy-duty door, porcelainized steel interior, four-position rack guides with one wire rack standard, **positioned left**; and a stainless steel open cabinet **positioned right**; with full width high-shelf/flue riser;
- VT260-Series:** a 26-5/8" (676mm) wide front-vented 40,000 BTU/hr convection oven with heavy-duty door, porcelainized steel interior, five-position rack guides with three wire racks standard, positioned left; and a stainless steel open cabinet positioned right; and high-shelf/flue riser;
- T2626-Series:** two standard 26-5/8" (676mm) wide front-vented 35,000 BTU/hr standard ovens w/heavy-duty doors, porcelainized steel interiors, four-position rack guides w/one wire rack (ea) standard; and full width high-shelf/flue riser;
- VT2626-Series:** two 26-5/8" (676mm) wide front-vented 40,000 BTU/hr convection ovens with heavy-duty doors, porcelainized steel interiors, five-position rack guides with three wire racks (each) standard; and full width high-shelf/flue riser;
- VT26T26-Series:** a 26-5/8" (676mm) wide front-vented 40,000 BTU/hr convection oven with heavy-duty door, porcelainized steel interior, five-position rack guides with three wire racks standard, **positioned left**; and a 26-5/8" (676mm) wide front-vented 35,000 BTU/hr standard oven, with heavy-duty door, porcelainized steel interior, four-position rack guides with one wire rack standard, **positioned right**; with full width high-shelf/flue riser;

[Specify Top Suffix]:

- [-12] w/twelve 12" (305mm) cast iron open top grates, over twelve 30,000 BTU/hr cast iron burners, w/individual controls and automatic standing pilots
- [-10-1FT], [-10-1HT] w/ten 12" (305mm) cast iron open top grates, over ten 30,000 BTU/hr cast iron burners and one 12" (305mm) wide 1/2" (13mm) thick frytop w/20,000 BTU/hr burner, w/individual burner controls and automatic standing pilots
- [-8-2FT], [-8-2HT] w/eight 12" (305mm) cast iron open top grates, over eight 30,000 BTU/hr star burners & one 24" (610mm) wide 1/2" (13mm) thick frytop with two 20,000 BTU/hr burners, w/individual burner controls & automatic standing pilots
- [-6-3FT], [-6-3HT] w/six 12" (305mm) cast iron open top grates, over six 30,000 BTU/hr star burners and one 36" (914mm) wide 3/4" (19mm) thick frytop with three 20,000 BTU/hr burners, with individual burner controls and automatic standing pilots
- [-6-3FTB] w/six 12" (305mm) cast iron open top grates, over six 30,000 BTU/hr star burners and one 36" (914mm) wide 3/4" (19mm) thick frytop mounted over a broiler with four 18,000 BTU/hr cast iron burners, with individual burner controls and automatic standing pilots
- [-4-4FT], [-4-4HT] w/four 12" (305mm) cast iron open top grate, over four 30,000 BTU/hr star burners and one 48" (1219mm) wide 3/4" (19mm) thick frytop w/four 20,000 BTU/hr burners, w/individual burner controls and automatic standing pilots
- [-2-5FT], [-2-5HT] w/two 12" x 12.5" cast iron open top grate, over two 30,000 BTU/hr star burners and one 60" wide 3/4" (19mm) thick frytop with five 20,000 BTU/hr burners, with individual burner controls and automatic standing pilots
- [-6FT], [-6HT] w/72" (1829mm) wide 3/4" (19mm) thick frytop with six 20,000 BTU/hr burners, with individual burner controls and automatic standing pilots

...plus stainless steel front and sides and 4-5/8" (117mm) deep front rail standard; plus all the features listed and options/accessories checked:

TECHNOSTAR TOP FEATURES:

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

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

Frytops Sections (Griddle) are 12" (305mm) wide [-2-1FT], [-2-1HT]; 24" (610mm) wide [-2FT], [-2HT]; 36" (914mm) wide [-3FT], [-3HT]; 48" (1219mm) wide [-4FT], [-4HT]; 60" (1524mm) wide [-5FT], [-5HT]; or 72" (1829mm) wide [-6FT], [-6HT] and 24" (610mm) deep:

- 1/2" (13mm) thick precision-ground steel cook surface
- 2" (51mm) high backsplash and tapered side-splashes
- 2-5/8" (67mm) wide front grease gutter
- 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

Hot Tops Sections are; One 12" (305mm) wide [-2-HT]; Two 12" (305mm) wide [-2HT]; Three 12" (305mm) wide [-3HT]; Four 12" (305mm) wide [-4HT] and 27" (686mm) deep, with:

- 3/8" (10mm) thick hot-rolled plates
- Cast iron even heat 20,000 BTU/hr burner

Frytop/Broiler Combination [-3FTB]:

- Frytop section mounted right and raised 6" (152mm) above broiler
- Over-fired broiler with four 18,000 BTU/hr cast iron burners
- Roll-out broiler cooking grate
- Broiler burners also heat frytop

STANDARD OVEN FEATURES [EACH OVEN]:

- 26-5/8" wide and 26" deep x 14-1/4" high cooking compartment
- Front-venting oven design for more even cooking
- Heavy-duty counterweighted oven door — no springs
- Four position-adjustable nickel-plated rack supports, with one rack standard
- Oven bottom and door porcelain lined for long life & easy cleaning
- Side & back liners are stainless steel
- 250-to-500°F (260°C) thermostat(s) mounted left of oven door(s)
- 35,000 BTU/hr cast iron burner with automatic ignition safety pilot

CONVECTION OVEN FEATURES [EACH OVEN]:

- 26-5/8" wide x 22-1/4" deep x 14-1/8" high (676 x 565 x 359mm) cooking compartment
- Single speed motor with fan
- Front-venting oven design for more even cooking
- Heavy-duty counterweighted oven door — no springs
- Five-position adjustable nickel-plated rack supports, with three racks standard
- Oven bottom and door porcelain lined for long life & easy cleaning
- Side & Back liners are stainless steel
- 250-to-500°F (260°C) thermostat mounted left of oven door
- 40,000 BTU/hr cast iron burner with automatic ignition safety pilot
- 6' (1829mm) cord with 3-prong plug (grounding NEMA)

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front and sides with 4-5/8" (117mm) deep front rail
- 21-1/2" (546mm) high-shelf is standard on all oven base & T00- Models
- Stainless steel 4" (102mm) rear flue riser standard on TC- Models
- 6" (152mm) adjustable legs standard on all oven base & T00- Models
- Six 4" (102mm) legs standard on TC- Models
- 1" (25mm) gas pressure regulator is provided as standard [All models]

AGENCY APPROVALS

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



MDR-5 [Rev. 1/15]

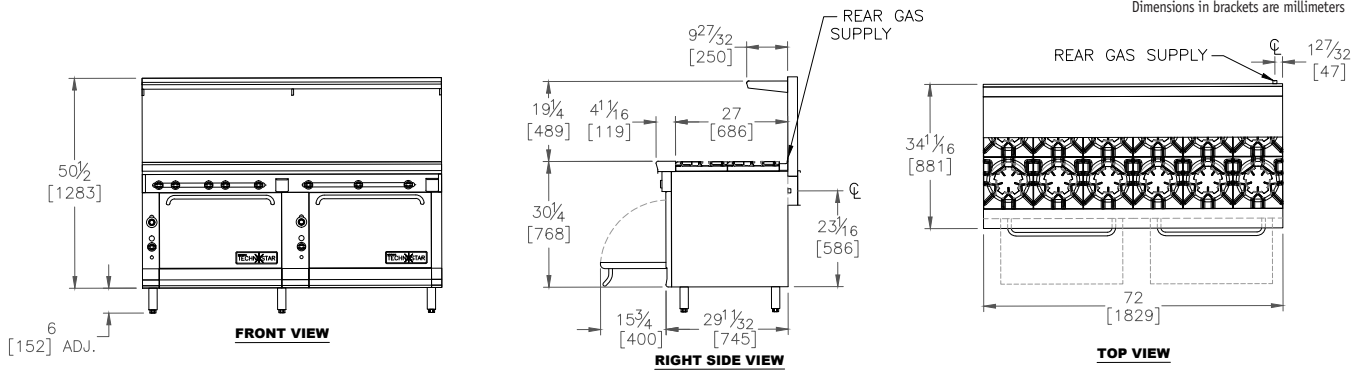
72" (1829mm) HD Restaurant Ranges

Item No. _____

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Dimensions in brackets are millimeters



OPTIONS GUIDE:

For Frytop (Griddle) Sections:

- 3/4" (19mm) thick plate
- 1" (25mm) thick plate - Not available on -1FT
- Thermostat control(s) [Add to Suffix: -FTT]
- 4" (102mm) removable side splash:
 - left right
- Substitute Work Top for Open Burners**
 Use Suffix: -__WS [Specify number: 1 - 4]
- 3/8" (10mm), 12" (305mm) Hot tops in place of frytop [Add to Suffix: -HT]

Controls:

- Flame failure rangetop safety valves

For Ovens:

- Standard oven left [T260]: on right [T026]
- Convection oven left [VT260]: on right [VT026]
- Extra oven racks: ____ea.
- 3/4 HP fan motor [VT Models]
- 120 V, 1-phase, 60 Hz, 3.4 A [VT Models] (standard, with 6' (1.8m) NEMA 5-15P power cord)
- 208/240 V, 1-phase, 60 Hz, 1.7 A [VT Models]

General:

- Casters — set of six 5" (127mm) casters
- Curb Mounting — Non combustible floors only

Flex Connector Kit [1" (25mm)]:

- 3' (910mm) 4' (1219mm)

Finish:

- Stainless steel back panel
- Stainless steel bottom shelf [T00 Models]

Flue Risers [In Lieu of High Shelf]:

- 4" (102mm) high riser:
- 21-1/2" (546mm) high riser

International Approvals:

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

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Technostar units must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; Natural Fuel Gas Code: CAN/CGA-B149.1 or Propane Installation Code: CAN/CGA-B149.2, 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, "Vapor Removal from Cooking Equipment."
- This appliance is intended for commercial use by professionally trained personal. NOT intended for Residential Use.
- Specify installation elevation: _____ if above 2000 feet (610m).
- GAS INLET SIZE:** 1" NPT at right rear. 1" 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	T=2" (51mm) VT=5" (127mm)	T=2" (51mm) VT=5" (127mm)
Left & Right Side	[T & VT] 11" (279mm)	[T & VT] 2" (51mm)
T & VT Models with 6" (152mm) legs	Suitable for installation on combustible floors	
Curb installation requires a minimum toe space depth of 2" (51mm). Consult factory for details on installing convection oven range bases on curbs.		

Specify Type of Gas:	Gas Manifold Pressure:	<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Electrical	Model Series	Shipping Class	Cube (Crated) ft ³ /m ³
		6.0" WC	10.0" WC	120V			
Ovens/Tops:	Burners	BTU/hr* (kWh)	BTU/hr* (kWh)	Amperage			
T260-Series*	1	35,000 (10.3)	35,000 (10.3)	---	T260-	85	54/1.5
VT260-Series*	1	40,000 (11.7)	40,000 (11.7)	3.4	VT260-	85	54/1.5
T2626-Series*	2	70,000 (20.5)	70,000 (20.5)	---	T2626-	85	54/1.5
VT2626-Series*	2	80,000 (23.4)	80,000 (23.4)	3.4	VT2626	85	54/1.5
12 top	12	360,000 (105.5)	300,000 (87.9)	---	VT26T26	85	54/1.5
-10-1FT/-10-1HT top	10	320,000 (93.8)	270,000 (79.1)	---			
-8-2FT/-8-2HT top	8	280,000 (82.0)	240,000 (70.3)	---			
-6-3FT/-6-3HT top	7	240,000 (70.3)	210,000 (61.5)	---			
-4-4FT/-4-4HT top	6	200,000 (58.6)	180,000 (52.7)	---			
-2-5FT/-2-5HT top	5	160,000 (46.9)	150,000 (44.0)	---			
-6FT/-6HT top	4	130,000 (38.1)	120,000 (35.2)	---			
*Add to top BTU/hr firing rate, for TOTAL.					Unit Weight: See current Montague Price List		
Add 12,000 BTU/hr (3.5 kWh) with -3FTB Broiler option							

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



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