

MONTAGUE TECHN@

Item	No
Item	INO

Project _

Quantity ____

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



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 two 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 two 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 two 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 two 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
- \Box **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 8" (203mm) high base with stainless steel front and sides, 4-5/8" (119mm) deep front rail, 4" (102mm) high rear flue riser and 4" (102mm) nickél 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:

- One-piece cast iron, surface-ground top grates
- 25,000 BTU/hr cast iron mushroom-head burners with side ports and spillover lip
- Automatic, standing pilots
- Drip pans positioned under burners

Frvtop (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" (51mm) high backsplash and tapered side-splashes
- 2-5/8" (67mm) 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 4-5/8" (119mm) deep front rail
- Stainless steel 4" (102mm) 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





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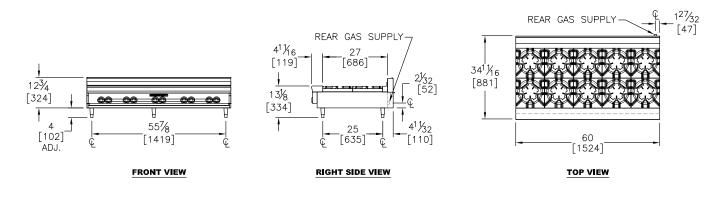
Item No. ____

Quantity

Controls:

Project _____

Dimensions in brackets are millimeters



OPTIONS GUIDE:

For Frytop (Griddle) Sections:

 \square 3/4"(19mm) thick plate for 1ft or 2 ft options

- \Box 1" (25mm) thick plate
- Thermostat control(s) [Add to Suffix: -FTT]
- \Box 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]

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- 1. Range must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1. Compliance with codes is the responsibility of the Owner and Installer.
- 2. 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 personnel. NOT intended for Residential Use.
- 4. Specify installation elevation: ______ if above 2000 feet (610m).
- **5.** 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 0"	
From Back Wall	2″ (51mm)		
Left & Right Side	11″ (279mm)	0″	
With or without 4" (102mm) legs		or installation tible counters ONLY	

□ Flame failure rangetop safety valves

CE - Conformite Europeenne - EN203-1

International Approvals:

Canadian Approval

Includes flame failure valve option

	Specify Type of Gas:	🗌 Natural	Propane			Cube
	Manifold Pressure:	6.0" WC	10.0″ WC	Shipping	Shipping	(Crated)
Models:	Burners	BTU/hr (kW)	BTU/hr (kW)	Weight	Class	ft³/m³
TC-10	10	250,000 (73.2)	200,000 (73.2)	346 lbs (157 kg)	85	18/.5
TC-8-1FT	9	220,000 (64.5)	180,000 (64.5)	363 lbs (165 kg)	85	18/.5
TC-6-2FT	8	190,000 (55.7)	160,000 (55.7)	374 lbs (170 kg)	85	18/.5
TC-4-3FT	7	160,000 (46.9)	140,000 (46.9)	443 lbs (201 kg)	85	18/.5
TC-2-4FT	6	130,000 (38.1)	120,000 (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



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



HDCS-4 [Rev. 1/15]