



# MONTAGUE TECHNOSTAR

36" (914mm)

HD Restaurant Ranges

Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_



Model VT26-6

## SHORT/BID SPECIFICATION

Range shall be a Montague *Technostar* Model: a 36" (914mm) wide, gas heated medium-duty restaurant range mounted on [*Specify Base Prefix*]:

- T26-Series:** a 26-5/8" (676mm) wide front-vented 35,000 BTU/hr conventional oven with heavy-duty door, porcelainized steel interior, four-position rack guides with one wire rack standard with high-shelf/flue riser
- VT26-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 and high-shelf/flue riser

### [Specify Top Suffix]:

- [-6] with six 12" (305mm) cast iron open top grates, over six 30,000 BTU/hr cast iron burners, with individual burner controls and automatic standing pilots;
- [-4-1FT], [-4-1HT] with four 12" (305mm) cast iron open top grates, over four 30,000 BTU/hr cast iron burners 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;
- [-2-2FT], [-2-2HT] with two 12" (305mm) cast iron open top grate, over two 30,000 BTU/hr cast iron burners and one 24" (610mm) wide 1/2" (13mm) thick hot top with two 20,000 BTU/hr burners, with individual burner controls and automatic standing pilots;
- [-3FT], [-3HT] with 36" (914mm) wide 3/4" (19mm) thick frytop with three 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" (305mm) 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 [-1FT], [-1HT]; 24" (610mm) wide [-2FT], [-2HT]; or 36" (914mm) wide [-3FT], [-3HT] and 24" (610mm) deep, with:

- 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] and 27" (686mm) deep, with:

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

## STANDARD OVEN FEATURES [T26]:

- 26-5/8" and 26" deep x 14-1/4" high (676 x 660 x 362mm) 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 mounted left of oven door
- 35,000 cast iron burner with automatic ignition safety pilot

## CONVECTION OVEN FEATURES [VT26]:

- 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 T26- & VT26- Models
- Stainless steel 4" (102mm) rear flue riser standard on TC- Models
- 6" (152mm) adjustable legs standard
- 4" (102mm) legs standard on TC- Models
- 1" (25mm) gas pressure regulator is provided as standard [All models]
- 3/4" (19mm) rear gas connection

## AGENCY APPROVALS

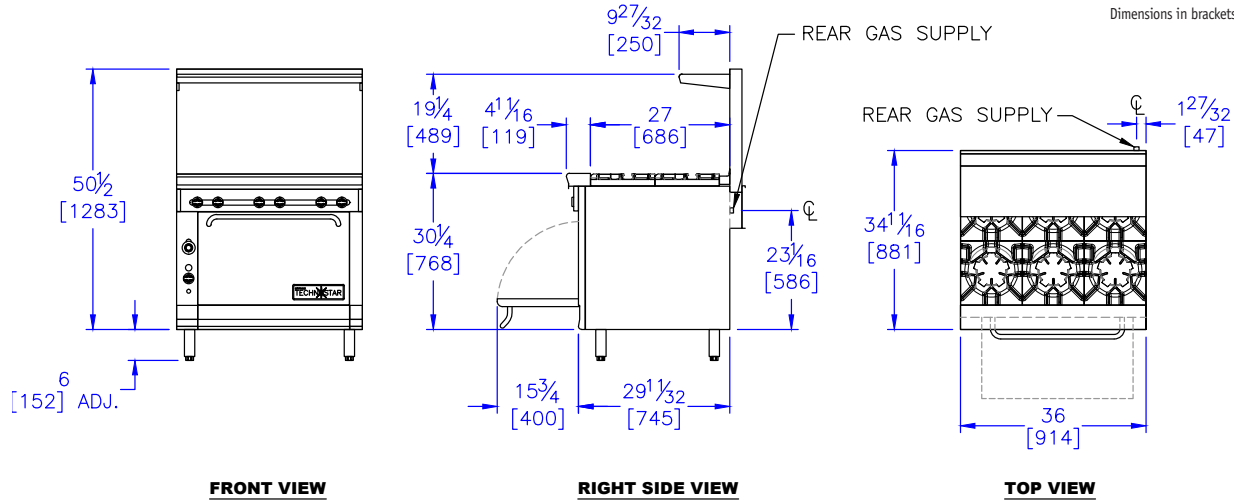
- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved • EN 203-1



MDR-2 [Rev. 1/15]

# 36" (914mm) HD Restaurant Ranges

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 - 3]
- 3/8" (10mm), 12" (305mm) Hot tops in place of frytop [Add to Suffix: -HT]

**Finish:**

- Stainless steel back panel

**Controls:**

- Flame failure rangetop safety valves

**Flue Risers [In Lieu of High Shelf]:**

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

**For Ovens:**

- Extra oven racks: \_\_\_ea.
- 3/4 HP fan motor [VT26 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 four 5" (127mm) casters
- Curb Mounting — Non combustible floors only
- Flex Connector Kit  [3/4" (19mm)]**
  - 3' (910mm)  4' (1220mm)

**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, "Standard for Ventilation and Fire Protection of Commercial Cooking Operations."
- 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:** 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	T=2" (51mm) VT=5" (127mm)	T=0" VT=5" (127mm)
Left & Right Side	[T & VT] 11" (280mm)	[T & VT] 0"
T & VT Models with 6" (152mm) legs	Suitable for installation on combustible floors	
<b>Curb installation requires a minimum toe space depth of 2" (51mm). Consult factory for details on installing convection oven range bases on curbs.</b>		

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Electrical	Model Series	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
Gas Manifold Pressure:		6.0" WC	10.0" WC	120V			
Ovens/Tops:	Burners	BTU/hr* (kWh)	BTU/hr* (kWh)	Amperage			
<b>T26-Series*</b>	1	35,000 (10.3)	35,000 (10.3)	---	<b>T26-</b>	85	26/.7
<b>VT26-Series*</b>	1	40,000 (11.7)	40,000 (11.7)	3.4	<b>VT26-</b>	85	26/.7
<b>-6 top</b>	6	180,000 (52.8)	150,000 (43.9)	---			
<b>-4-1FT/-4-1HT top</b>	5	140,000 (41.1)	120,000 (41.1)	---			
<b>-2-2FT/-2-2HT top</b>	4	100,000 (29.3)	90,000 (26.4)	---			
<b>-3FT/-3HT top</b>	3	60,000 (17.6)	60,000 (17.6)	---			
*Add to Top BTU/hr firing rate, for TOTAL.					High shelf crated separately = 8 cu/ft (.2 m <sup>3</sup> ). Entry Clearance: T26 = 31-1/4" (794mm); VT26 = 34-1/4" (870mm).		
					Unit Weight: See current Montague Price List		

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



**THE MONTAGUE COMPANY**

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