



MONTAGUE
TECHNOSTAR



Item No. _____

Project _____

Quantity _____

Heavy Duty Restaurant Underfired Broilers

UFLCS-R Series



Model UFLCS-24R shown

SHORT/BID SPECIFICATIONS:

Broiler shall be a Montague Technostar Heavy-Duty Restaurant Series Model:

UFLCS- ____ R [Specify width]

...a shallow depth, low-profile countertop gas-fired unit with 19,000 BTU/hr stainless steel tubular burners with individual controls; stainless steel front, sides and top trim; heavy-duty stainless steel radiant heat deflectors (radiants), with a full width debris screen under burners; two-position, reversible cast iron ULTRA-FLOW top grates with both flat (wide) and narrow side with ribbed grease troughs; a full width front grease trough and large capacity grease container located in cool zone; 4-3/8" (79mm) front/plate rail, 1" (25mm) high rear flue riser and 4" (102mm) nickel finish legs standard; plus all the features listed and options/accessories checked:

BURNER/RADIANT SYSTEM FEATURES:

- 19,000 BTU/hr stainless steel tubular burners
- Individual manual gas valves for zoned heat control
- Standing pilot for automatic ignition
- Heavy-duty stainless steel radiants glow red for infrared broiling
- Removable self-cleaning radiants
- Full width debris screen under burners
- Full width removable drip tray.
- Radiants and drip tray heat shields reduce flare-ups

TOP-GRATE FEATURES:

- Reversible ULTRA-FLOW cast iron grate sections
- Ribbed side for narrow marking, with side grease troughs
- Flat side for broiling fish and wide marking
- 1" (25mm) ribbed grate spacing for consistent grilling results
- Two-position grid frame for flat or 3" (76mm) raised-rear grilling
- Sloped grates and side grate grease troughs to reduce flare-ups

MODEL GUIDE				
✓ Model No.	Overall Width	Grates	Cooking Area	
UFLCS-18R	18" (457mm)	2	12" x 24" (305 x 610mm)	
UFLCS-24R	24" (610mm)	3	20" x 24" (508 x 610mm)	
UFLCS-30R	30" (762mm)	4	26" x 24" (660 x 610mm)	
UFLCS-36R	36" (914mm)	5	32" x 24" (812 x 610mm)	
UFLCS-48R	48" (1219mm)	7	44" x 24" (1117 x 610mm)	
UFLCS-60R	60" (1524mm)	9	56" x 24" (1422 x 610mm)	
UFLCS-72R	72" (1829mm)	11	68" x 24" (1727 x 610mm)	

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front, sides & top trim with 4-3/8" (124mm) deep front rail
- Full width front grease trough for easy transfer
- Removable large capacity grease container
- Stainless steel 1" (25mm) rear flue riser (matches height of range risers)
- 4" (102mm) adjustable nickel finish legs standard
- 3/4" NPT rear gas inlet with pressure regulator

AGENCY APPROVALS

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



HDRS-10 [Rev. 2/17]

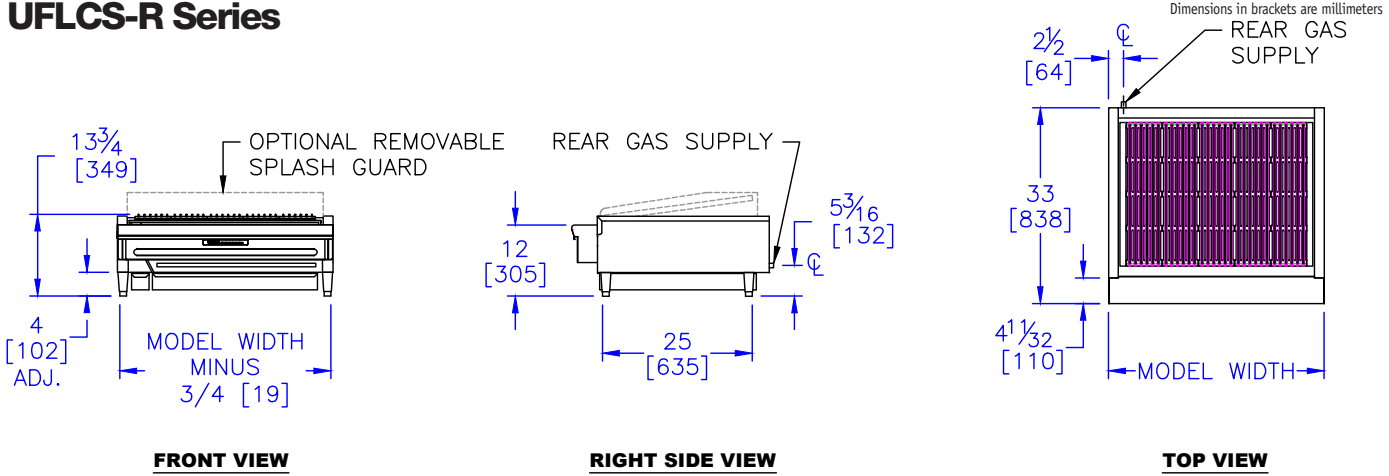
MONTAGUE **TECHNOSTAR** Heavy Duty Restaurant
Underfired Broilers - Radiant Style Counter Models

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OPTIONS GUIDE:

General:

- Equipment Stand — 24" high x 30-5/8" deep (610 x 778mm), with stainless steel front, lower shelf & tubular legs with bullet feet
- Casters — set of four/six 5" (127mm) casters
- Flex Connector Kit [3/4" NPT]:
 - 3' (914mm) long
 - 4' (1219mm) long

Grates & Splash Guards:

- Seafood grates, cast iron
- Round rod grates – 6" (152mm) sections:
 - Hard chrome
 - Cold rolled steel
- Scraper/cleaner for round rod grates
- Removable splash guard, stainless steel
- Cast Iron Radiants

International Approvals:

- CE-Conformite Europeene
Includes Flame Failure Valve Option
- Canadian Approval

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. Broilers 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 or Natural Gas and Propane Installation Code, as applicable. 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, Standard for Ventilation and Fire Protection of Commercial Cooking Operations.
3. 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 left rear. A 3/4" NPT gas pressure regulator is provided and must be installed (by others) when unit is connected to gas supply.
6. The incoming gas line pressure into the regulator should be 8"-14" w.c. for natural gas, and 12"-14" w.c. for propane gas.

Minimum Clearances	Noncombustible Construction
From Back Wall	0"
Left & Right Side	0"
For use in noncombustible locations only.	

Models:	Burners	Specify Type of Gas:		Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane			
Manifold Pressure:		6.0" WC	10.0" WC			
		BTU/hr (kW)	BTU/hr (kW)			
UFLCS-18R	2	38,000 (11.1)	38,000 (11.1)	160 lbs (74 kg)	85	13/.4
UFLCS-24R	4	76,000 (22.3)	76,000 (22.3)	220 lbs (100 kg)	85	13/.4
UFLCS-30R	5	95,000 (27.8)	95,000 (27.8)	265 lbs (120 kg)	85	20/.6
UFLCS-36R	6	114,000 (33.4)	114,000 (33.4)	305 lbs (138 kg)	85	20/.6
UFLCS-48R	8	152,000 (44.5)	152,000 (44.5)	400 lbs (181 kg)	85	26/.7
UFLCS-60R	11	209,000 (61.2)	209,000 (61.2)	495 lbs (224 kg)	85	35/1
UFLCS-72R	13	247,000 (72.4)	247,000 (72.4)	590 lbs (267 kg)	85	38/1.1



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

