



MONTAGUE
TECHNOSTAR

Heavy Duty Restaurant Gas Infrared, Cheesemelters

Item No. _____

Project _____

Quantity _____

CM-BHS Series

MODEL GUIDE

Model No.	Unit Width	Shelf Width	Power BTU/hr
CM36-BHS	36" (914mm)	33-1/2" (851mm)	32,000
CM60-BHS	60" (1524mm)	57-1/2" (1461mm)	52,000



Model CM36-BHS

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front, side panels and top
- Cheesemelter interior high temperature aluminized steel
- 1" (25mm) high rear flue riser
- 3/4" (19mm) NPT gas connection [location varies by model]

AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8

SHORT/BID SPECIFICATION

Cheesemelter shall be a Montague *Technostar* Model:

CM_ [Specify Width: 36" (914mm) or 60" (1524mm)]

-BHS for High Shelf mounting on T- or VT- Technostar Series;

...a gas-fired, infrared-heated, overfired unit with nickel-plated steel plate shelf with four-position side support racks; plus all the features listed and options/accessories checked:

RAPID-START INFRARED BURNER FEATURES:

- 20,000 and/or 32,000 BTU/hr ceramic tile burners [depending on model]
- Top-mounted ceramic burner(s) ensure uniform infrared heating
- Full flow ON/OFF operation with
- Standing pilot for automatic ignition

PLATE SHELF FEATURES:

- One piece nickel-plated plate shelf: 13-1/8" (333mm) deep x [*See width chart]
- Four-position side supports to adjust distance to burners
- Open design for easy a-la-carte use and cleaning

MOUNTING ALTERNATIVES:

- CM_-BHS Models are High Shelf mounted on a T- or VT- Technostar Series

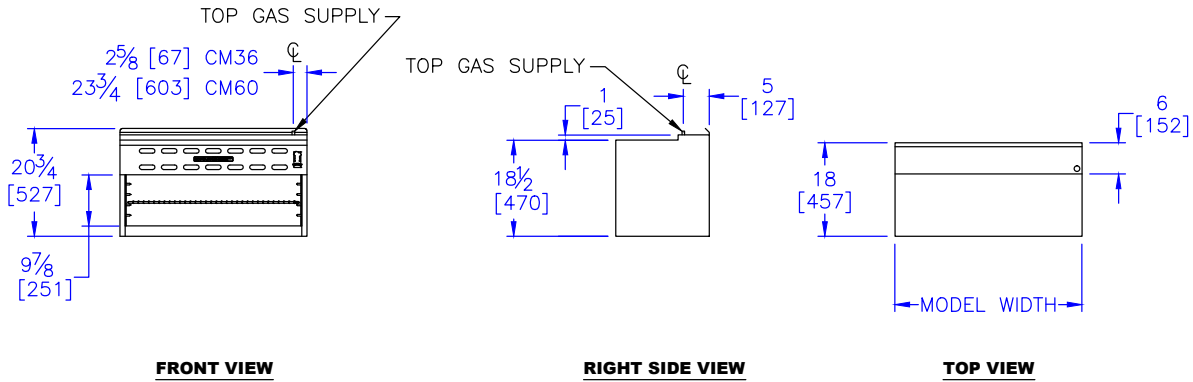


HDRS-14 [Rev. 2/17]

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Dimensions in brackets are millimeters



OPTIONS GUIDE:

- Stainless steel back panel
- Stainless steel bottom
- Interconnecting gas line from range

- 4" (102mm) legs — satin finish stainless steel
 [Note: Legs can not be added in the field.]

International Approvals:

- 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; CAN/CGA-B149.1 or 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 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/LOCATION** — All Models: 3/4" NPT:
 - CM36: 2-5/8" (67mm) from right rear
 - CM60: 23-3/4" (603mm) from right rear
- A 3/4" NPT gas pressure regulator is provided and must be installed (by others) when unit is connected to gas supply. Not required with OPTIONAL interconnecting gas line from range.
- 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.

Mounting Requirements/Minimum Clearances	
Counter Mounting	Non-combustible counters & adjacent walls
Range Mounting	See range rating plate for clearances.

Specify Type of Gas:		Natural	Propane
Gas Delivery Pressure:		<input type="checkbox"/> 6.0" WC	<input type="checkbox"/> 10.0" WC
Models:	Burners	BTU/hr (kWh)	BTU/hr (kWh)
CM36-BHS	1	32,000 (9.4)	32,000 (9.4)
CM60-BHS	2	52,000 (15.2)	52,000 (15.2)

Unit Width	Shipping Weight lbs/(kg)	Shipping Class	Cube (Crated) ft ³ /m ³
36" (914mm)	200 (91)	85	13/.4
60" (1524mm)	360 (163)	85	20/.6

*Total — 20,000 and/or 32,000 burners



THE MONTAGUE COMPANY

1830 Stearman Avenue, Hayward, CA 94545

800 345-1830 • Fax: 510 785-3342

www.montaguecompany.com

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

