



MONTAGUE
TECHNOSTAR

Item No. _____

Project _____

Quantity _____

Heavy Duty Restaurant Ranges 24" (610mm)



Model T16-4

SHORT/BID SPECIFICATION

Range shall be a Montague *Technostar* Model: a 24" (610mm) wide, gas heated Heavy-duty restaurant range mounted on [Specify Base Prefix]:

- T16-Series:** a 24" (610mm) wide front-vented 20,000 BTU/hr half-size conventional oven with heavy-duty door, porcelainized steel interior, four-position rack guides with one wire rack standard and high-shelf/flue riser;

[Specify Top Suffix]:

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

- 1/2" (13mm) thick precision-ground steel cook surface
- 2-1/2" (64mm) high backsplash and tapered side-splashes
- 3" (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 [-1-HT]; Two 12" (305mm) wide [-2HT] and 27" (686mm) deep, with:

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

STANDARD [T16-] HALF-SIZE OVEN FEATURES:

- 16-1/4" wide x 26" deep x 14-1/4" high (413 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 porcelain lined for long life & easy cleaning
- Side & Back liners and oven door are stainless steel
- 250-to-500°F (260°C) thermostat mounted left of oven door
- 20,000 BTU/hr cast iron burner with automatic ignition safety pilot

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front and sides with 4-5/8" (117mm) deep front rail [All models]
- 19 1/8" (486mm) high-shelf is standard on T16- and T0- Models
- Stainless steel 5" (127mm) rear flue riser standard on TC- Models
- 6" (153mm) adjustable legs standard on T16- Models
- 4" (102mm) legs standard on TC Models
- 3/4" (19mm) gas pressure regulator is provided as standard [All models]

AGENCY APPROVALS

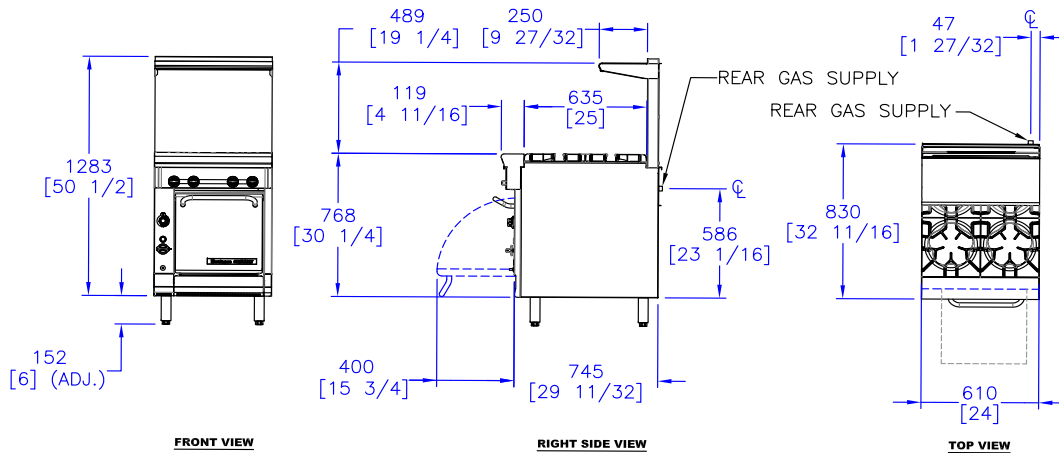
- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved • EN 203-1
- ETL



HDRS-1 [Rev. 2/17]

24" (610mm) Heavy Duty 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 or 2]
- 3/8" (10mm), 12" (305mm) Hot tops in place of frytop [Add to Suffix: -HT]

Controls:

- Flame failure rangetop safety valves
- Piezoelectric igniters (ovens only)

For Oven:

- Extra oven racks: ___ea.

Flue Risers [In Lieu of High Shelf]:

- 5" (127mm) high riser:
- 20 1/4" (511mm) high riser

Finish:

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

General:

- Casters — set of four 5" (127mm) casters
- Curb Mounting — Non combustible floors only
- Piezoelectric igniters (ovens 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; CAN/CGA-B149.1 Natural Fuel 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 Control and Fire Protection of Commercial Cooking Operations.
- This appliance is intended for commercial use by professionally trained personnel. 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	2" (51mm)	2"
Left & Right Side	11" (280mm)	2"
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:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Model Series:	Shipping Class	Cube (Crated) ft ³ /m ³
Gas Manifold Pressure:		6.0" WC	10.0" WC			
Ovens/Tops:	Burners	BTU/hr* (kWh)	BTU/hr* (kWh)			
T16 Series*	1	20,000 (5.9)	20,000 (5.9)	T16-	85	17/.5
-4 top	4	120,000 (35.2)	100,000 (29.3)	TO-	85	17/.5
-2-1FT/-2-1HT top	3	80,000 (23.5)	70,000 (20.5)			
-2FT/-2HT top	2	40,000 (11.7)	40,000 (11.7)			
*Add to top BTU/hr firing rate, for T16-Series models only.				High shelf crated separately = 5 cu./ft. (.14 m ³)		

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



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