



MONTAGUE
TECHNOSTAR

Item No. _____

Project _____

Quantity _____

Heavy Duty Restaurant 12" & 24" (305 & 610mm) Counter-Top



Model TC-4

SHORT/BID SPECIFICATION

Range shall be a Montague **Technostar** Countertop **Model:**

- TC-2**, with two 12" (305mm) cast iron open top grate, over two 30,000 BTU/hr cast iron burners, with individual burner controls and automatic standing pilot
- TC-4**, with four 12" (305mm) cast iron open top grates, over four 30,000 BTU/hr burners each, with individual burner controls and automatic standing pilots
- TC-2-1FT**, with two 12" (305mm) cast iron open top grate, over two 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
- TC-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;

...mounted on 6- 9/16" (167mm) high base with stainless steel front and sides, 5" (127mm) deep front rail, 5" (127mm) high rear flue riser and 4" (102mm) nickel finish legs standard; plus all the features listed and options/accessories checked:

TECHNOSTAR TOP FEATURES:

Open Burner Sections are 12" wide x 27" deep (305 x 686mm) with:

- Two-piece cast iron, surface-ground top grates
- 30,000 BTU/hr lift off cast iron star burners
- Automatic, standing pilots
- Drip pans positioned under burners

MODEL GUIDE

✓ Model No.	Top Configuration
TC-2	Two 12" (305mm) Open Burners
TC-4	Four 12" (305mm) Open Burners
TC-2-1FT	Two 12" (305mm) Open Burners & 12" (305mm) Fry Top
TC-2FT	24" (610mm) Fry top

Frytop (Griddle) Sections are 12" (305mm) [-1FT] or 24" (610 mm) [-2FT] wide and 27" (686mm) deep, with:

- 1/2" (13mm) thick precision-ground steel cook surface
- 2 1/2" (64mm) high backsplash and tapered side-splashes
- 3" (76mm) 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

STANDARD BASE CONSTRUCTION FEATURES:

- Satin finish stainless steel front and sides with 5" (127mm) deep front rail
- Stainless steel 5" (127mm) 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
- ETL



HDRS-6 [Rev. 2/17]

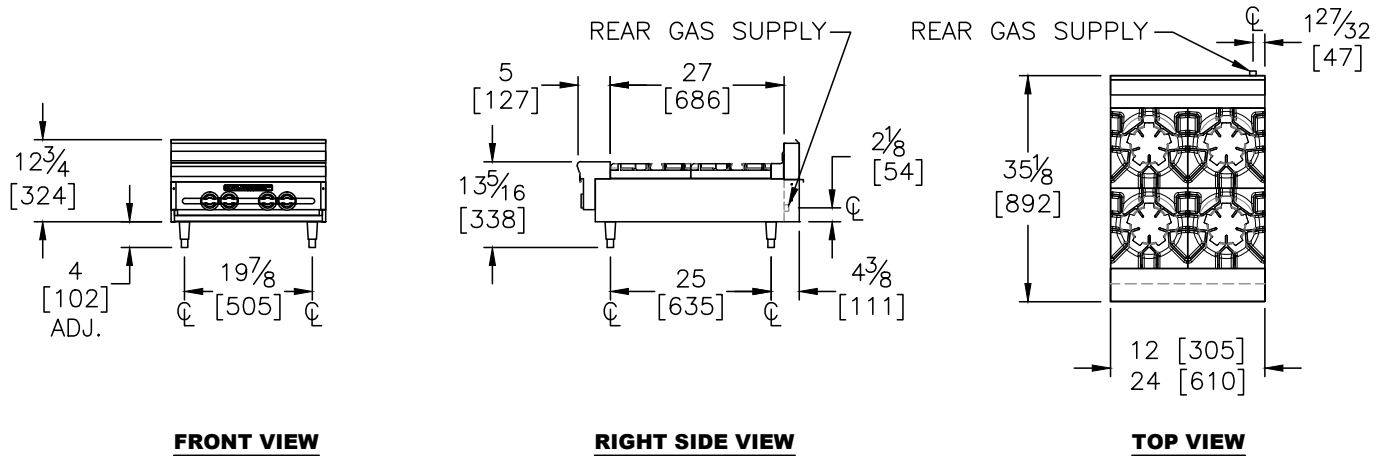
Heavy-Duty Restaurant 12" & 24" (305 & 610mm) Counter-Top Range Models

Item No. _____

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Dimensions in brackets are millimeters



OPTIONS GUIDE:

For Frytop (Griddle) Sections:

- 3/4" (19mm) thick plate
- 1" (25mm) thick plate
- Thermostat control(s) [Add to Suffix: -T]
- 4" (102mm) removable side splash:
 - left
 - right

General:

- Substitute Work Top Surface for Open Burners —
Use Suffix: -__WS [Specify number: 1 or 2]
- Substitute Hot Top for Open Burners —
Use Suffix: -__HT [Specify number: 1 or 2]
- Stainless steel back panel
- 3/8" (10mm), 12" (305mm) Hot tops in place of frytop [Add to Suffix: -HT]

Controls:

- Flame failure rangetop safety valves

International Approvals:

- CE - Conformance Europeenne - EN203-1
Includes flame failure valve option
- Canadian Approval

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. 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 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 Control 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 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" (279mm)	2"
With or without 4" (102mm) legs	Suitable for installation on non-combustible counters 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)			
TC-2	2	60,000 (17.6)	50,000 (14.7)	76 lbs (35 kg)	85	5/.14
TC-4	4	120,000 (35.2)	100,000 (23.3)	162 lbs (74 kg)	85	9/.25
TC-2-1FT	3	80,000 (23.4)	70,000 (20.5)	162 lbs (74 kg)	85	9/.25
TC-2FT	2	40,000 (11.7)	40,000 (11.7)	173 lbs (79 kg)	85	9/.25



THE MONTAGUE COMPANY

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

