



MONTAGUE
TECHNOSTAR

Item No. _____

Project _____

Quantity _____

Heavy Duty Restaurant 36" (914mm) Counter-Top



Model TC-2-2FT

SHORT/BID SPECIFICATION

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

- TC-6**, with six 12" (305mm) cast iron open top grates, over six 30,000 BTU/hr cast iron burners, each with individual burner controls and automatic standing pilot
- TC-4-1FT**, with four 12" (305mm) cast iron open top grates, over four 30,000 BTU/hr star burners each and one 12" (305mm) wide 1/2" (19mm) thick frytop with one 20,000 BTU/hr burner, with individual burner controls and automatic standing pilots
- TC-2-2FT**, with two 12" x 25" (305 mm) cast iron open top grate, over four 30,000 BTU/hr cast iron burners, and one 24" (610mm) wide 1/2" (19mm) thick frytop with two 20,000 BTU/hr burner, individual burner controls and automatic standing pilots
- TC-3FT**, with one 36" wide 3/4" (914 x 19mm) thick frytop with three 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 cast iron lift off star burners
- Standing pilots
- Drip pans positioned under burners

MODEL GUIDE

Model No.	Top Configuration
TC-6	Six 12" (287mm) Open Burners
TC-4-1FT	Four 12" (287mm) Open Burners & 12" (287mm) Fry Top
TC-2-2FT	Two 12" (287 mm) Open Burners & 24" (575mm) Fry Top
TC-3FT	36" (864mm) Fry top

Frytop (Griddle) Sections are: 12" (305mm) [-1FT], 24" (610mm) [-2FT] or 36" (914mm) [-3FT] wide and 27" (686mm) deep, with:

- 1/2" (13mm) thick [-1FT & -2FT] or 3/4" (19mm) thick [-3FT] precision-ground steel cook surface
- 2-1/2" (64mm) high backsplash and tapered side-splashes
- 3" (76mm) wide front grease gutter with drop to: built-in grease drawer
- One 20,000 BTU/hr gas burner with standing pilots & gas control valve, per 12" ft (287mm) 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-7 [Rev. 2/17]

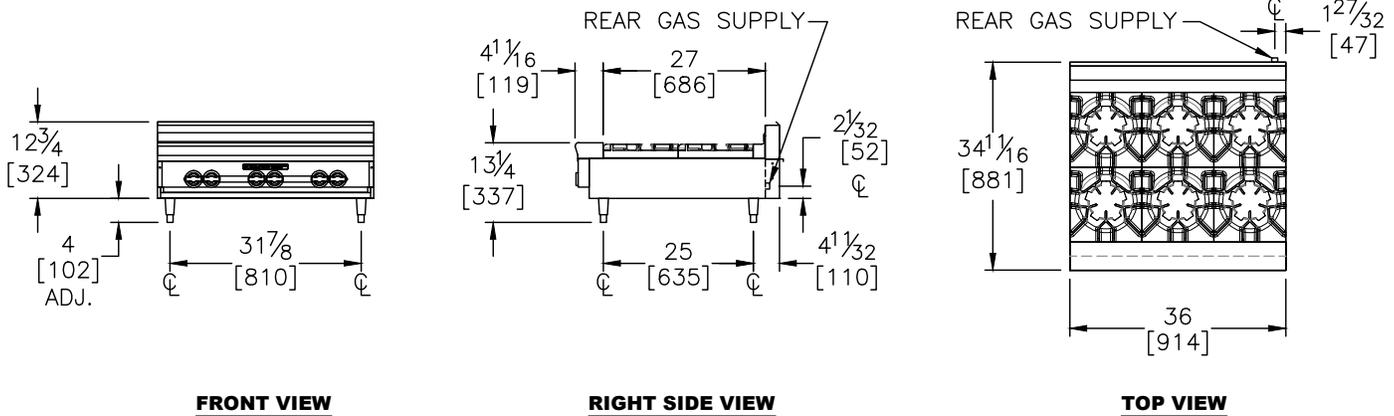
Heavy Duty Restaurant 36" (914mm) Counter-Top Range Models

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Dimensions in brackets are millimeters



OPTIONS GUIDE:

For Frytop (Griddle) Sections:

- 3/4" (19mm) thick plate for 1ft or 2 ft options
- 1" (25mm) thick plate
- Thermostat control(s) [Add to Suffix: -T]
- 4" (102mm) removable side splash:
 - left
 - right

General:

- Substitute Work Surface Top for Open Burners —
Use Suffix: -__WS [Specify number: 1, 2 or 3]
- Substitute Hot Top for Open Burners —
Use Suffix: -__HT [Specify number: 1, 2 or 3]
- 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

- Range 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.
- 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 (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:	Specify Type of Gas:	Manifold Pressure:		Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
		6.0" WC	10.0" WC			
Burners		BTU/hr (kW)	BTU/hr (kW)			
TC-6	<input type="checkbox"/> Natural	180,000 (52.8)	150,000 (43.9)	201 lbs (91 kg)	85	14/.4
TC-4-1FT	<input type="checkbox"/> Propane	190,000 (55.7)	120,000 (35.2)	258 lbs (117 kg)	85	14/.4
TC-2-2FT		100,000 (29.3)	90,000 (26.4)	230 lbs (104 kg)	85	14/.4
TC-3FT		60,000 (17.6)	60,000 (17.6)	298 lbs (135 kg)	85	14/.4



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

