



MONTAGUE TECHNOSTAR

Heavy Duty Restaurant Ranges 36" (914mm)

Item No. _____

Project _____

Quantity _____



Model VT26-6

SHORT/BID SPECIFICATION

Range shall be a Montague *Technostar* Model: a 36" (914mm) wide, gas heated medium-duty restaurant range mounted on [Specify Base Prefix]:

- T26-Series:** a 26-5/8" (676mm) wide front-vented 35,000 BTU/hr conventional oven with heavy-duty door, porcelainized steel interior, four-position rack guides with one wire rack standard with high-shelf/flue riser
- VT26-Series:** a 26-5/8" (676mm) wide front-vented 35,000 BTU/hr convection oven with heavy-duty door, porcelainized steel interior, five-position rack guides with three wire racks standard and high-shelf/flue riser

[Specify Top Suffix]:

- [-6] with six 12" (305mm) cast iron open top grates, over six 30,000 BTU/hr cast iron burners, with individual burner controls and automatic standing pilots;
- [-4-1FT], [-4-1HT] with four 12" (305mm) cast iron open top grates, over four 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;
- [-2-2FT], [-2-2HT] with two 12" (305mm) cast iron open top grate, over two 30,000 BTU/hr cast iron burners and one 24" (610mm) wide 1/2" (13mm) thick hot top with two 20,000 BTU/hr burners, with individual burner controls and automatic standing pilots;
- [-3FT], [-3HT] with 36" (914mm) wide 3/4" (19mm) thick frytop with three 20,000 BTU/hr 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
- One standing pilot for two burners
- Drip pans positioned under burners

Frytops Sections (Griddle) are 12" (305mm) wide [-1FT], ; 24" (610mm) wide [-2FT], or 36" (914mm) wide [-3FT], 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" (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

Hot Tops Sections are; One 12" (305mm) wide [-1HT]; Two 12" (305mm) wide [-2HT]; Three 12" (305mm) wide [-3HT] and 27" (686mm) deep, with:

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

STANDARD OVEN FEATURES [T26]:

- 26-5/8" and 26" deep x 14-1/4" high (676 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
- 35,000 cast iron burner with automatic ignition safety pilot

CONVECTION OVEN FEATURES [VT26]:

- 26-5/8" wide x 22-1/4" deep x 14-1/8" high (676 x 565 x 359mm) cooking compartment
- Single speed motor with fan
- Front-venting oven design for more even cooking
- Heavy-duty counterweighted oven door — no springs
- Five position adjustable nickel-plated rack supports, with three racks 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
- 35,000 BTU/hr cast iron burner with automatic ignition safety pilot
- 6' (1829mm) cord with 3-prong plug (grounding NEMA)

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front and sides with 4-5/8" (117mm) deep front rail
- 19-1/8" (485mm) high-shelf is standard on T26- & VT26- Models
- Stainless steel 5" (127mm) rear flue riser standard on TC- Models
- 6" (152mm) adjustable legs standard
- 4" (102mm) legs standard on TC- Models
- 3/4" (19mm) gas pressure regulator is provided as standard [All models]
- 3/4" (19mm) rear gas connection

AGENCY APPROVALS

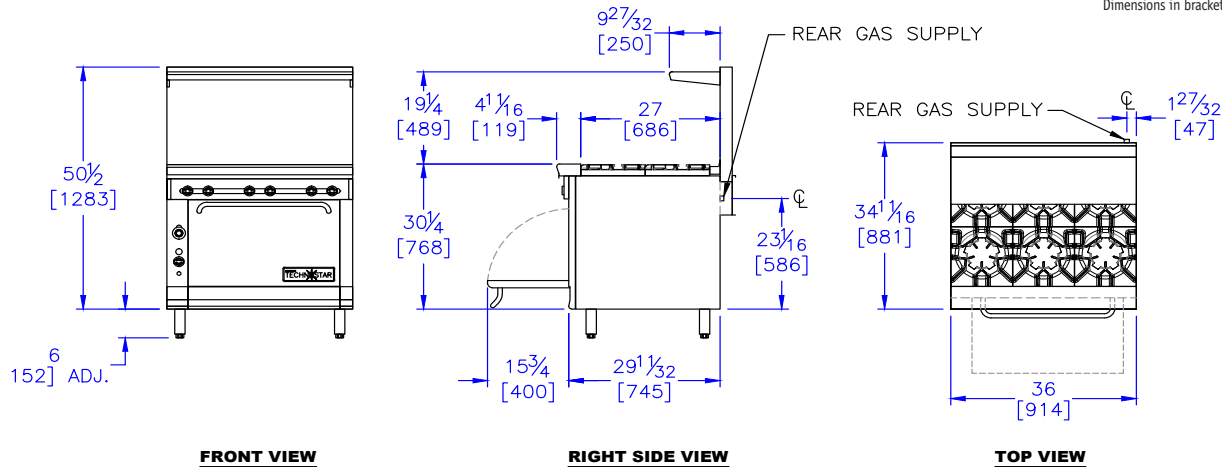
- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved • EN 203-1
- ETL



HDRS-2 [Rev. 2/17]

36" (914mm) 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 - 3]
- 3/8" (10mm), 12" (305mm) Hot tops in place of frytop [Add to Suffix: -HT]

Finish:

- Stainless steel back panel
- Stainless steel bottom shelf [T0 Models]

Controls:

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

Flue Risers [In Lieu of High Shelf]:

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

For Ovens:

- Extra oven racks: ____ ea.
- 3/4 HP fan motor [VT26 Models]

- 120 V, 1-phase, 60 Hz, 3.4 A [VT Models] (standard, with 6' (1.8m) NEMA 5-15P power cord)
- 208/240 V, 1-phase, 60 Hz, 1.7 A [VT Models]
- Piezoelectric ignitors (ovens only)

General:

- Casters — set of four 5" (127mm) casters
- Curb Mounting — Non combustibles floors 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

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 personal. NOT intended for Residential Use.
4. Specify installation elevation: _____ if above 2000 feet (610m).
5. 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	T=2" (51mm) VT=5" (127mm)	T=2" VT=5" (127mm)
Left & Right Side	[T & VT] 11" (280mm)	[T & VT] 2"
T & VT Models 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	Electrical	Model Series	Shipping Class	Cube (Crated) ft ³ /m ³
Gas Manifold Pressure:		6.0" WC	10.0" WC	120V Amperage			
Ovens/Tops:	Burners	BTU/hr* (kWh)	BTU/hr* (kWh)				
T26-Series*	1	35,000 (10.3)	35,000 (10.3)	---	T26-	85	26/.7
VT26-Series*	1	35,000 (10.6)	35,000 (10.6)	3.4	VT26-	85	26/.7
-6 top	6	180,000 (52.8)	150,000 (43.9)	---			
-4-1FT/-4-1HT top	5	140,000 (41.1)	120,000 (41.1)	---			
-2-2FT/-2-2HT top	4	100,000 (29.3)	90,000 (26.4)	---			
-3FT/-3HT top	3	60,000 (17.6)	60,000 (17.6)	---			
*Add to Top BTU/hr firing rate, for TOTAL.							
					High shelf crated separately = 8 cu/ft (.2 m ³). Entry Clearance: T26 = 31-1/4" (794mm); VT26 = 34-1/4" (870mm).		
Unit Weight: See current Montague Price List							



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

