



MONTAGUE TECHNOSTAR

Item No. _____

Project _____

Quantity _____

Heavy Duty Restaurant Ranges 48" (1219mm)



Model T260-4-2HT

SHORT/BID SPECIFICATION

Range shall be a Montague **Technostar** Model: a 48" (1219mm) wide, gas heated medium-duty restaurant range mounted on [Specify Base Prefix]:

- T260-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, positioned left; and a stainless steel open cabinet positioned right, with high-shelf/flue riser;
- VT260-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;
- T1616-Series:** two 16-1/4" (413mm) wide front-vented 20,000 BTU/hr half-size conventional ovens w/heavy-duty doors, porcelainized steel interiors, four-position rack guides w/one wire rack std with high-shelf/flue riser;

[Specify Top Suffix]:

- [-8] with eight 12" (305mm) cast iron open top grates, over eight 30,000 BTU/hr cast iron burners, with individual burner controls and automatic standing pilots
- [-6-1FT], [-6-1HT] with six 12" (305mm) cast iron open top grates, over six 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
- [-4-2FT], [-4-2HT] with four 12" (305mm) cast iron open top grates, over four 30,000 BTU/hr star burners and one 24" (610mm) wide 1/2" (13mm) thick frytop with two 20,000 BTU/hr burners, w/individual burner controls and automatic standing pilots
- [-4-2FTB] with four 12" (305mm) cast iron open top grates, over four 30,000 BTU/hr star burners and one 24" (610mm) wide 3/4" (19mm) thick frytop mounted over a broiler with three 18,000 BTU/hr cast iron burners, with individual burner controls and automatic standing pilots [on oven base only]
- [-2-3FT], [-2-3HT] with two 12" (305mm) cast iron open top grate, over two 30,000 BTU/hr star burners and one 36" (914mm) wide 3/4" (19mm) thick frytop with three 20,000 BTU/hr burners, with individual burner controls and automatic standing pilots
- [-2-3FTB] with two 12" (305mm) cast iron open top grate, over two 30,000 BTU/hr star burners and one 36" (914mm) wide 3/4" (19mm) thick frytop mounted over a broiler with four 18,000 BTU/hr cast iron burners, with individual burner controls and automatic standing pilots [on oven base only]
- [-4FT], [-4HT] with one 48" (1219mm) wide frytop with four 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
- Automatic, standing pilots
- Drip pans positioned under burners

Frytops Sections (Griddle) are 12" (305mm) wide [-2-1FT], 24" (610mm) wide [-2FT], 36" (914mm) wide [-3FT], or 48" (1219mm) wide [-4FT], 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 [-2-HT]; Two 12" (305mm) wide [-2HT]; Three 12" (305mm) wide [-3HT]; Four 12" (305mm) wide [-4HT] and 27" (686mm) deep, with:

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

Frytop/Broiler Combination [-2FTB & -3FTB]:

- Frytop section mounted right and raised 6" (152mm) above broiler
- Over-fired broiler w/three [-2FTB] or four [-3FTB] 18,000 BTU/hr cast iron burners
- Roll-out broiler cooking grate, broiler burners also heat frytop

STANDARD OVEN FEATURES [T260 = FULL SIZE & T1616 = HALF SIZE]:

- 16-1/4" wide [T1616] or 26-5/8" [T260] and 26" deep x 14-1/4" high (413 or 676 and 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 [T1616] or one [T260] 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(s) mounted left of oven door(s)
- Two 20,000 BTU/hr [T1616] or one 35,000 [T260] cast iron burner with automatic ignition safety pilot

CONVECTION OVEN FEATURES [VT260]:

- 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 [All models]
- 19-1/8" (486mm) high-shelf is standard on T260-, T1616- & T00- Models
- Stainless steel 5" (127mm) rear flue riser standard on TC- Models
- 6" (152mm) adjustable stainless steel legs standard on T260, T1616- and T0-Models
- 3/4" (19mm) gas pressure regulator is provided as standard [All models]

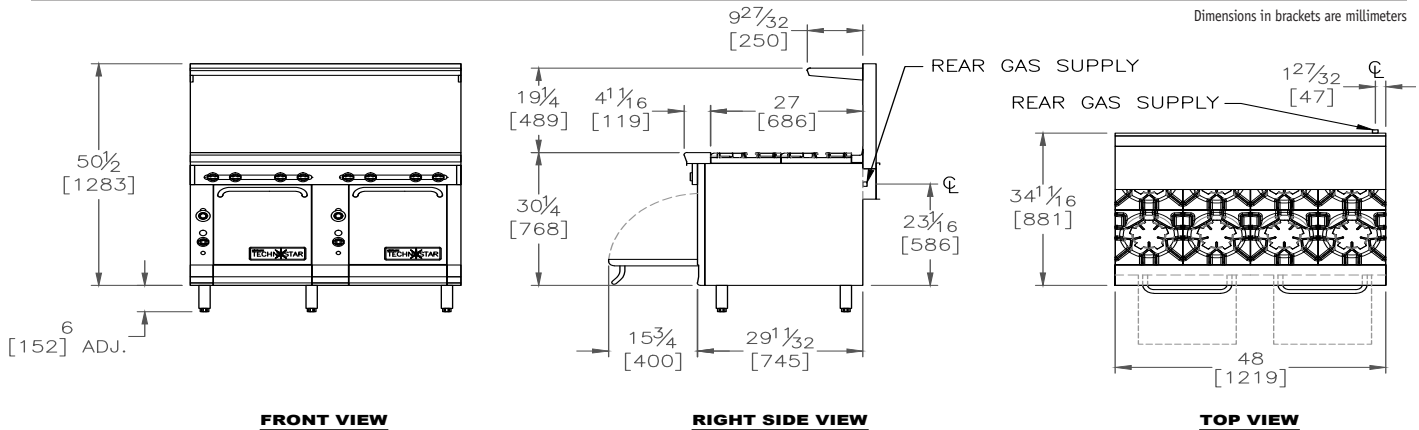
AGENCY APPROVALS

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



48" (1219mm) Heavy Duty Restaurant Ranges

Dimensions in brackets are millimeters



OPTIONS GUIDE:

For Frytop 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
- Frytop/Broiler [Add to Suffix: -FTB]
- Substitute Work Top for Open Burners
 - Use Suffix: -__WS [Specify number: 1 - 4]
- 3/8" (10mm), 12" (305mm) Hot tops in place of frytop [Add to Suffix: -HT]

Controls:

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

For Ovens:

- Extra oven racks: ____ea.
- 3/4 HP fan motor [VT260 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)

Flue Risers [In Lieu of High Shelf]:

- 5" (127mm) high riser:
- 20-1/4" (514mm) high riser

Finish:

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

General:

- Casters — set of six 5" (127mm) casters
- Curb Mounting — Non combustible floors only

Flex Connector Kit [3/4" (19mm)]

- 3' (910mm) 4' (1219mm)

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 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 personal. 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	T=2" (51mm) VT=5" (127mm)	T=2" (51mm) VT=5" (127mm)
Left & Right Side	[T & VT] 11" (279mm)	[T & VT] 2" (51mm)
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			
Ovens/Tops:	Burners	BTU/hr* (kWh)	BTU/hr* (kWh)	Amperage			
T260-Series*	1	35,000 (10.3)	35,000 (10.3)	---	T260-	85	35/1
VT260-Series*	1	35,000 (11.7)	35,000 (11.7)	3.4	VT260-	85	35/1
T1616-Series*	2	40,000 (11.7)	40,000 (11.7)	---	T1616-	85	35/1
-8 top	8	240,000 (70.3)	200,000 (58.6)	---			
-6-1FT/-6-1HT top	7	200,000 (58.6)	170,000 (49.8)	---			
-4-2FT/-4-2HT top	6	160,000 (46.9)	140,000 (41.0)	---			
-2-3FT/-2-3HT top	5	120,000 (35.2)	110,000 (32.2)	---			
-4FT/-4HT top	4	80,000 (23.4)	80,000 (23.4)	---			
*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).		
Add 12,000 BTU/hr (3.5 kWh) for -3FTB or 14,000 BTU/hr (4.1 kWh) for -2FTB Broiler option					Unit Weight: See current Montague Price List		

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



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