



MONTAGUE
TECHNOSTAR

Item No. _____

Project _____

Quantity _____

Heavy Duty Restaurant 48" (1219mm) Counter-Top



Model TC-8 shown

SHORT/BID SPECIFICATION

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

- TC-8**, with eight 12" (305mm) cast iron open top grates, over eight 30,000 BTU/hr cast iron burners each, with individual burner controls and automatic standing pilot
- TC-6-1FT**, with six 12" (305 mm) cast iron open top grates, over six 30,000 BTU/hr cast iron burners each and one 12" (305 mm) wide 1/2" (13mm) thick frytop with one 20,000 BTU/hr burner, with individual burner controls and automatic standing pilots
- TC-4-2FT**, with four 12" (305mm) cast iron open top grate, over four 30,000 BTU/hr cast iron burners each, and one 24" (610mm) wide 1/2" (13mm) thick frytop with two 20,000 BTU/hr burners, individual burner controls and automatic standing pilots
- TC-2-3FT**, with two 12" (305mm) cast iron open top grate, over two 30,000 BTU/hr cast iron burners, and one 36" (914mm) wide 3/4" (19mm) thick frytop with three 20,000 BTU/hr burner, individual burner controls and automatic standing pilots
- TC-4FT**, with one 48" (1219mm) wide 3/4" (19mm) thick frytop with four 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:

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

MODEL GUIDE

Model No.	Top Configuration
TC-8	Eight 12" (305mm) Open Burners
TC-6-1FT	Six 12" (305mm) Open Burners & 12" (305mm) Fry Top
TC-4-2FT	Four 12" (305mm) Open Burners & 24" (610mm) Fry Top
TC-2-3FT	Two 12" (305mm) Open Burners & 36" (914mm) Fry Top
TC-4FT	48" (1219mm) Fry top

Frytop (Griddle) Sections are: 12" [-1FT], 24" [-2FT], 36" [-3FT] or 48" [-4FT]: wide and 27" deep, with:

- 1/2" (13mm) thick [-1FT & -2FT] or 3/4" (19mm) thick [-3FT and larger] 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" (305mm) section
- Adjusting bolts for changing top plate forward pitch

STANDARD BASE CONSTRUCTION FEATURES:

- Satin finish stainless steel front and sides with 3" (76mm) 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-8 [Rev. 2/17]

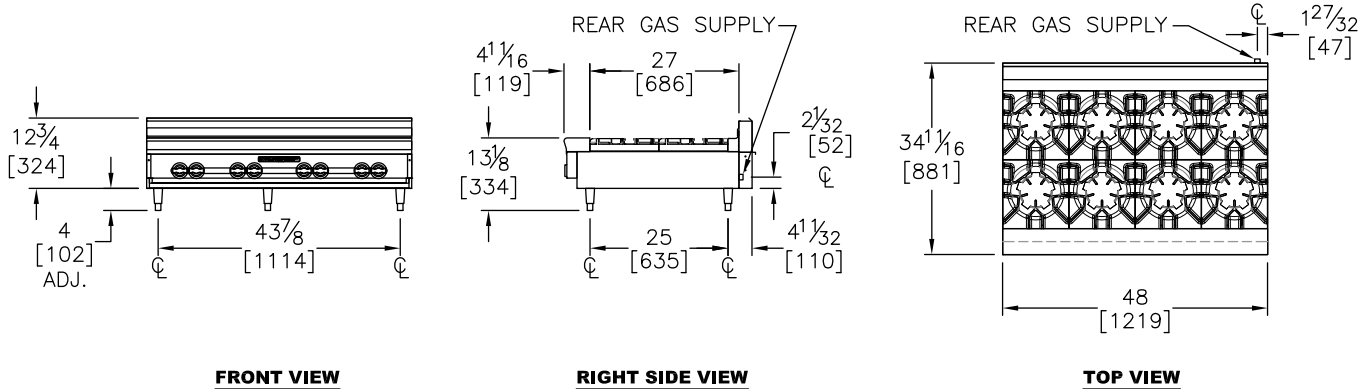
Heavy Duty Restaurant Range 48" (1219mm) Counter-Top Range Models

Item No. _____

Project _____

Quantity _____

Dimensions in brackets are millimeters



OPTIONS GUIDE:

For Frytop (Griddle) Sections:

- 3/4" (19mm) thick plate for 1ft or 2ft options
- 1" (25.4mm) thick plate
- Thermostat control(s) [Add to Suffix: **-FTT**]
- 4" (102mm) removable side splash:
 - left right

Controls:

- Flame failure rangetop safety valves

General:

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

International Approvals:

- CE - Conformance Européenne - 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:	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-8	8	240,000 (70.3)	200,000 (58.6)	282 lbs (128 kg)	85	16/.45
TC-6-1FT	7	200,000 (58.6)	170,000 (49.8)	298 lbs (135 kg)	85	16/.45
TC-4-2FT	6	160,000 (46.9)	140,000 (41)	310 lbs (141 kg)	85	16/.45
TC-2-3FT	5	120,000 (35.2)	110,000 (32.2)	378 lbs (171 kg)	85	16/.45
TC-4FT	4	80,000 (23.4)	80,000 (23.4)	411 lbs (186 kg)	85	16/.45



THE MONTAGUE COMPANY

1830 Stearman Avenue, Hayward, CA 94545

800 345-1830 • Fax: 510 785-3342

www.montaguecompany.com

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



HDRS-8 [Rev. 2/17]