



Heavy Duty Restaurant Series 60" (1524mm)



Model T60-4-1HT-2FTB

SHORT/BID SPECIFICATION

Range shall be a Montague **Technostar** Model: a 60" (1524mm) wide, gas heated medium-duty restaurant range mounted on [Specify Base Prefix]:

- T60-Series:** two 26-5/8" (676mm) wide, front-vented 35,000 BTU/hr standard ovens w/heavy-duty doors, porcelainized steel interiors, four-position rack guides w/one (each) wire rack standard, w/full width high-shelf/flue riser;
- VT60-Series:** two 26-5/8" (676mm) wide, front vented 35,000 BTU/hr convection ovens w/heavy-duty doors, porcelainized steel interior, five-position rack guides w/ three (each) wire racks std, w/full width high-shelf/flue riser;
- VT60(L or R)-Series:** one 26-5/8" (676mm) wide, front vented 35,000 BTU/hr convection oven [Specify]: positioned left = L or positioned right = R, and one 26-5/8" (676mm) wide, front-vented 35,000 BTU/hr standard oven, both with heavy-duty door, porcelainized steel interior, rack guides and wire racks standard, with full width high-shelf/flue riser;

[Specify Top Suffix]:

- [-10] w/ten 12" (305mm) cast iron open top grates, over ten 30,000 BTU/hr cast iron burners, w/individual burner controls and automatic standing pilots
- [-8-1FT], [-8-1HT] w/eight 12" (305mm) cast iron open top grates, over eight 30,000 BTU/hr cast iron burners and one 12" (305mm) wide 1/2" (13mm) thick frytop w/20,000 BTU/hr burner, w/individual burner controls and automatic standing pilots
- [-6-2FT], [-6-2HT] w/six 12" (305mm) cast iron open top grates, over six 30,000 BTU/hr star burners and one 24" (610mm) wide 1/2" (13mm) thick frytop w/two 20,000 BTU/hr burners, w/individual burner controls and automatic standing pilots
- [-6-2FTB] w/six 12" (305mm) cast iron open top grates, over six 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
- [-4-3FT], [-4-3HT] w/four 12" (305mm) cast iron open top grates, over four 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
- [-4-3FTB] w/two 12" (305mm) cast iron open top grate, over four 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
- [-2-4FT], [-2-4HT] w/two 12" (305mm) cast iron open top grate, over two 30,000 BTU/hr star burners and one 48" (1219mm) wide 3/4" (19mm) thick frytop w/four 20,000 BTU/hr burners, w/individual burner controls and automatic standing pilots
- [-5FT], [-5HT] w/two 60" (1524mm) wide 3/4" (19mm) thick frytop with five 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 (Giddle) are 12" (305mm) wide [-2-1FT], 24" (610mm) wide [-2FT], 36" (914mm) wide [-3FT], 48" (1219mm) wide [-4FT], or 60" (1524mm) wide [-5FT], 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 Combinations [-2FTB & -3FTB]:

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

STANDARD FULL SIZE OVEN FEATURES [EACH OVEN]:

- 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) thermostats
- 35,000 [T26] cast iron burner with automatic ignition safety pilot

CONVECTION OVEN FEATURES [EACH OVEN]:

- 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) thermostats
- 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" (586mm) high-shelf is standard on all oven base & T00- Models
- 6" (152mm) adjustable legs standard
- 4" (102mm) legs standard on TC- Models
- 3/4" (19mm) 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



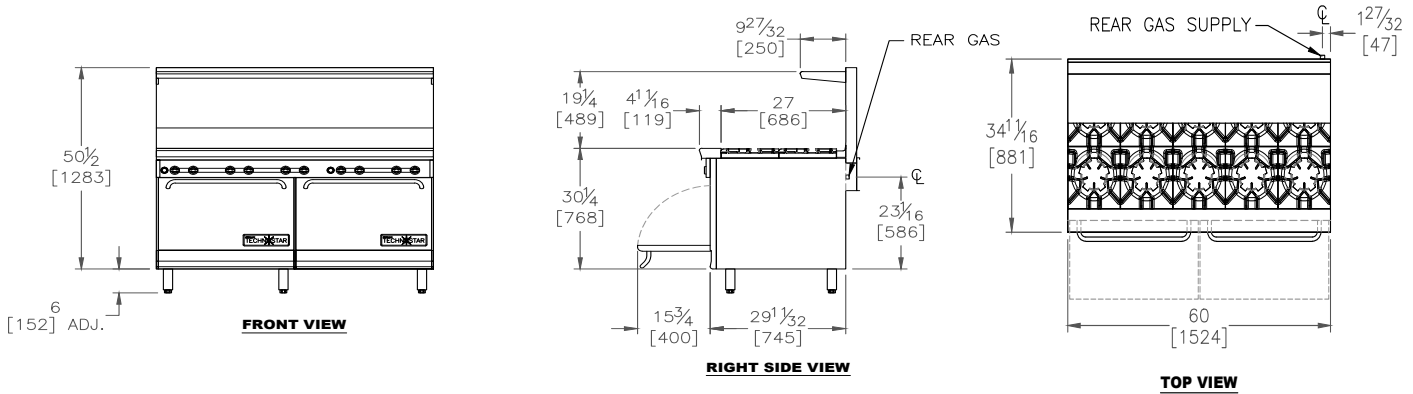
60" (1524mm) Heavy Duty Restaurant Ranges

Item No. _____

Project _____

Quantity _____

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
- Frytop/Broiler [Add to Suffix: -FTB]
- Substitute Work Top for Open Burners
Use Suffix: -WS [Specify number: 1 - 5]
- 3/8" (10mm), 12" (305mm) Hot tops in place of frytop [Add to Suffix: -HT]

For Ovens:

- Extra oven racks: _____ ea.
- 3/4 HP fan motor [VT 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

- Stainless steel back panel
- Stainless steel bottom shelf [T00 Models]

General:

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

Flex Connector Kit [1" (25mm)]:

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

International Approvals:

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

Finish:

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.
- 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" W.C. for natural gas or 12"-14" W.C. 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" (279mm)	[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			
Ovens/Tops:	Burners	BTU/hr* (kWh)	BTU/hr* (kWh)	Amperage			
T60-Series*	2	70,000 (10.3)	70,000 (10.3)	---	T60-	85	43/1.2
VT60-Series*	2	70,000 (10.3)	70,000 (10.3)	3.4	VT60-	85	43/1.2
VT60(L or R)*	2	70,000 (10.3)	70,000 (10.3)	3.4	VT60L/R	85	43/1.2
-10 top	10	300,000 (73.2)	250,000 (73.2)	---			
-8-1FT/-8-1HT top	9	260,000 (64.5)	220,000 (64.5)	---			
-6-2FT/-6-2HT top	8	220,000 (55.7)	190,000 (55.7)	---			
-4-3FT/-4-3HT top	7	180,000 (46.9)	160,000 (46.9)	---			
-2-4FT/-2-4HT top	6	140,000 (38.1)	130,000 (38.1)	---			
-5FT/-5HT top	5	100,000 (29.3)	100,000 (29.3)	---			
*Add to Top BTU/hr firing rate, for TOTAL.					Unit Weight: See current Montague Price List		
Add 12,000 BTU/hr (3.5 kWh) for -3FTB or 14,000 BTU/hr (4.1 kWh) for -2FTB Broiler option							

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



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