



MONTAGUE  
**TECHNOSTAR**

Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## Heavy Duty Restaurant Ranges 72" (1829mm)



Model T2626-12

### SHORT/BID SPECIFICATION

Range shall be a Montague **Technostar** Model: a **72" (1829mm) 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 standard 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 full width 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, positioned left; and a stainless steel open cabinet positioned right; and high-shelf/flue riser;
- T2626-Series:** two standard 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 wire rack (ea) standard; and full width high-shelf/flue riser;
- VT2626-Series:** two 26-5/8" (676mm) wide front-vented 35,000 BTU/hr convection ovens with heavy-duty doors, porcelainized steel interiors, five-position rack guides with three wire racks (each) standard; and full width high-shelf/flue riser;
- VT26T26-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, **positioned left**; and a 26-5/8" (676mm) wide front-vented 35,000 BTU/hr standard oven, with heavy-duty door, porcelainized steel interior, four-position rack guides with one wire rack standard, **positioned right**; with full width high-shelf/flue riser;

#### [Specify Top Suffix]:

- [-12] w/twelve 12" (305mm) cast iron open top grates, over twelve 30,000 BTU/hr cast iron burners, w/individual controls and automatic standing pilots
- [-10-1FT], [-10-1HT] w/ten 12" (305mm) cast iron open top grates, over ten 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
- [-8-2FT], [-8-2HT] w/eight 12" (305mm) cast iron open top grates, over eight 30,000 BTU/hr star burners & one 24" (610mm) wide 1/2" (13mm) thick frytop with two 20,000 BTU/hr burners, w/individual burner controls & automatic standing pilots
- [-6-3FT], [-6-3HT] w/six 12" (305mm) cast iron open top grates, over six 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
- [-6-3FTB] w/six 12" (305mm) cast iron open top grates, over six 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
- [-4-4FT], [-4-4HT] w/four 12" (305mm) cast iron open top grate, over four 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
- [-2-5FT], [-2-5HT] w/two 12" x 12.5" cast iron open top grate, over two 30,000 BTU/hr star burners and one 60" wide 3/4" (19mm) thick frytop with five 20,000 BTU/hr burners, with individual burner controls and automatic standing pilots
- [-6FT], [-6HT] w/72" (1829mm) wide 3/4" (19mm) thick frytop with six 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" 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], 48" (1219mm) wide [-4FT], 60" (1524mm) wide [-5FT], or 72" (1829mm) wide [-6FT], and 24" (610mm) deep:

- 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* [-3FTB]:

- Frytop section mounted right and raised 6" (152mm) above broiler
- Over-fired broiler with four 18,000 BTU/hr cast iron burners
- Roll-out broiler cooking grate
- Broiler burners also heat frytop

### STANDARD OVEN FEATURES [EACH OVEN]:

- 26-5/8" wide and 26" deep x 14-1/4" high 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(s) mounted left of oven door(s)
- 35,000 BTU/hr 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) 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" (486mm) high-shelf is standard on all oven base & T00- Models
- Stainless steel 5" (127mm) rear flue riser standard on TC- Models
- 6" (152mm) adjustable legs standard on all oven base & T00- Models
- Six 4" (102mm) legs standard on TC- Models
- 3/4" (19mm) gas pressure regulator is provided as standard [All models]

### AGENCY APPROVALS

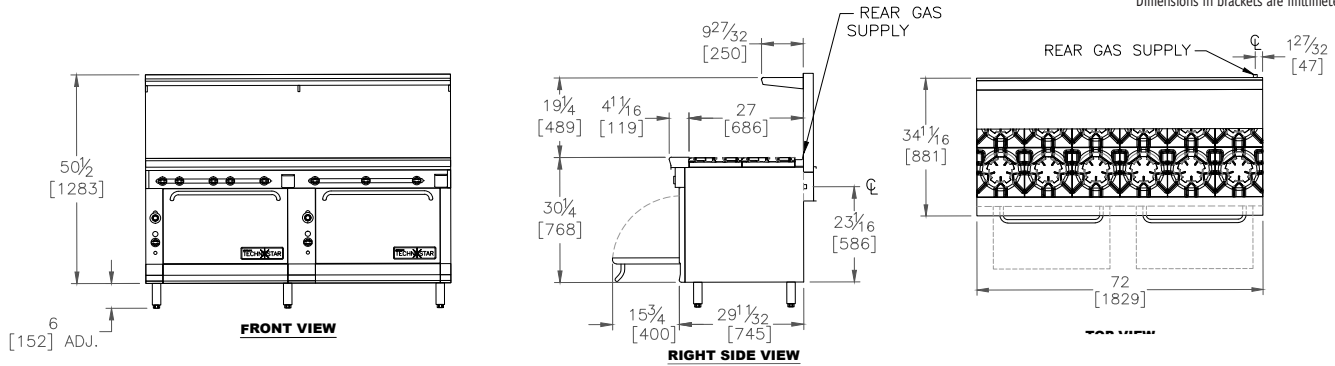
- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved • EN 203-1
- ETL



HDRS-5 [Rev. 2/17]

# 72" (1829mm) 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 - 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:**

- Standard oven left [T260]:  on right [T026]
- Convection oven left [VT260]:  on right [VT026]
- 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)

**General:**

- Casters — set of six 5" (127mm) casters
- Curb Mounting — Non combustible floors only
- Flex Connector Kit  [1" (25mm)]:**

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

**Finish:**

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

**Flue Risers [In Lieu of High Shelf]:**

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

**International Approvals:**

- CE - Conformance Europeenne - 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)<br>VT=5" (127mm)                    | T=2" (51mm)<br>VT=5" (127mm) |
| Left & Right Side   | [T & VT]<br>11" (279mm)                         | [T & VT]<br>2" (51mm)        |
| T & VT Models with 6" (152mm) legs  | Suitable for installation on combustible floors |                              |
| <b>Curb installation requires a minimum toe space depth of 2" (51mm). Consult factory for details on installing convection oven range bases on curbs.</b> |   |                              |

| Specify Type of Gas:                                  |         | <input type="checkbox"/> Natural | <input type="checkbox"/> Propane | Electrical | Model Series | Shipping Class | Cube (Crated) ft <sup>3</sup> /m <sup>3</sup> |
|---|---------|----------------------------------|----------------------------------|------------|--------------|----------------|---|
| 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             | 54/1.5  |
| VT260-Series*   | 1       | 35,000 (10.3)                    | 35,000 (10.3)                    | 3.4        | VT260-       | 85             | 54/1.5  |
| T2626-Series*   | 2       | 70,000 (20.5)                    | 70,000 (20.5)                    | ---        | T2626-       | 85             | 54/1.5  |
| VT2626-Series*  | 2       | 70,000 (20.5)                    | 70,000 (20.5)                    | 3.4        | VT2626       | 85             | 54/1.5  |
| 12 top  | 12      | 360,000 (105.5)                  | 300,000 (87.9)                   | ---        | VT26T26      | 85             | 54/1.5  |
| -10-1FT/-10-1HT top                                   | 10      | 320,000 (93.8)                   | 270,000 (79.1)                   | ---        |              |                |   |
| -8-2FT/-8-2HT top                                     | 8       | 280,000 (82.0)                   | 240,000 (70.3)                   | ---        |              |                |   |
| -6-3FT/-6-3HT top                                     | 7       | 240,000 (70.3)                   | 210,000 (61.5)                   | ---        |              |                |   |
| -4-4FT/-4-4HT top                                     | 6       | 200,000 (58.6)                   | 180,000 (52.7)                   | ---        |              |                |   |
| -2-5FT/-2-5HT top                                     | 5       | 160,000 (46.9)                   | 150,000 (44.0)                   | ---        |              |                |   |
| -6FT/-6HT top   | 4       | 120,000 (35.2)                   | 120,000 (35.2)                   | ---        |              |                |   |
| *Add to top BTU/hr firing rate, for TOTAL.            |         |                                  |                                  |            |              |                |   |
| Add 12,000 BTU/hr (3.5 kWh) with -3FTB Broiler option |         |                                  |                                  |            |              |                |   |

High shelf crated separately = 16 cu/ft (.45 m<sup>3</sup>).  
Entry Clearance: T-Series = 31-1/4" (794mm);  
VT-Series = 34-3/4" (883mm) uncrated.  
Unit Weight: See current Montague Price List

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



**THE MONTAGUE COMPANY**

1830 Stearman Avenue, Hayward, CA 94545  
800 345-1830 • Fax: 510 785-3342

www.montaguecompany.com

