



MONTAGUE
TECHNOSTAR
Medium-Duty



24" Restaurant Ranges

Item No. _____

Project _____

Quantity _____



Model T16-4

SHORT/BID SPECIFICATION

Range shall be a Montague *Technostar* Model: a 24" wide, gas heated medium-duty restaurant range mounted on [Specify Base Prefix]:

- T16-Series:** a 24" wide front-vented 20,000 BTU/hr half-size conventional oven with heavy-duty door, porcelainized steel interior, four-position rack guides with one wire rack standard and high-shelf/flue riser;
- TO-Series:** a stainless steel open cabinet base with 6" legs and high-shelf/flue riser;
- TC-Series:** a stainless steel counter top base with 4" flue riser and 4" legs

[Specify Top Suffix]:

- [-4] with four 12" x 12.5" cast iron open top grates, over four 30,000 BTU/hr cast iron burners, with individual burner controls and automatic standing pilots
- [-2-1FT] with two 12" x 12.5" cast iron open top grate, over two 30,000 BTU/hr star burners and one 12" wide 1/2" thick frytop with 20,000 BTU/hr burner, with individual burner controls and automatic standing pilots
- [-2FT] with one 24" wide 1/2" thick frytop with two 20,000 BTU/hr burners, individual burner controls and automatic standing pilots...

...plus stainless steel front and sides and 4-5/8" deep front rail standard; plus all the features listed and options/accessories checked:

TECHNOSTAR TOP FEATURES:

Open Burner Sections are 12" wide x 27" 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" wide [-2-1FT] or 24" [-2FT] wide and 24" deep, with:

- 1/2" thick precision-ground steel cook surface
- 2" high backsplash and tapered side-splashes
- 2-5/8" wide front grease gutter
- Built-in grease drawer
- One 20,000 BTU/hr gas burner with standing pilots & gas control valve, per 12" section
- Adjusting bolts for changing top plate forward pitch

STANDARD [T16-] HALF-SIZE OVEN FEATURES:

- 16-1/4" wide x 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 and door porcelain lined for long life & easy cleaning
- Side & Back liners are stainless steel
- 250-to-500°F (260°C) thermostat mounted left of oven door
- 20,000 BTU/hr cast iron burner with automatic ignition safety pilot

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front and sides with 4-5/8" deep front rail [All models]
- 21-1/2" high-shelf is standard on T16- and TO- Models
- Stainless steel 4" rear flue riser standard on TC- Models
- 6" adjustable legs standard on T16- Models
- 4" legs standard on TC Models
- 3/4" gas pressure regulator is provided as standard [All models]

AGENCY APPROVALS

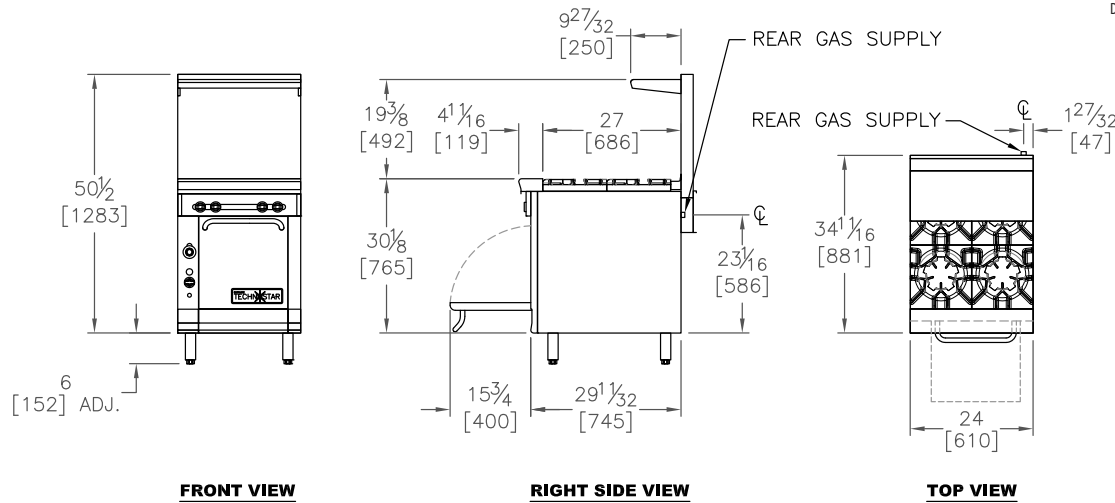
- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved • EN 203-1



MDR-1 [Rev. 08/11]

Medium-Duty 24" (610mm) 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 or 2]

Controls:

- Flame failure rangetop safety valves

For Oven:

- Extra oven racks: ____ea.

Flue Risers [In Lieu of High Shelf]:

- 4" (102 mm) high riser:
- 21-1/2" (546mm) high riser

Finish:

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

General:

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

- Technostar units must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; Natural Fuel Gas Code: CAN/CGA-B149.1 or Propane Installation Code: CAN/CGA-B149.2, 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 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: 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)	0"
Left & Right Side	11" (280mm)	0"
With 6" (152mm) legs	Suitable for installation on combustible floors	
TC- Series for installation on noncombustible counters only.		

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Model Series:	Shipping Class	Cube (Crated) ft ³ /m ³
Gas Manifold Pressure:		6.0" WC	10.0" WC			
Ovens/Tops:	Burners	BTU/hr* (kWh)	BTU/hr* (kWh)			
T16 Series*	1	20,000 (5.9)	20,000 (5.9)	T16-	85	17/.5
-4 top**	4	120,000 (35.2)	80,000 (23.4)	TO-	85	17/.5
-2-1FT top**	3	80,000 (23.5)	60,000 (17.6)	TC-	85	9/.25
-2FT top**	2	40,000 (11.7)	40,000 (11.7)			
*Add to top BTU/hr firing rate, for T16-Series models only. **Total for: TO, TC Models.				High shelf crated separately = 5 cu./ft. (.14 m ³)		

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



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