



*Since 1857*

# TECHNOSTAR

## HEAVY DUTY RESTAURANT RANGES



**Price List**  
Effective March 1, 2019



# Table of Contents



24" Heavy Duty Restaurant Ranges .....	6
36" Heavy Duty Restaurant Ranges .....	7
48" Heavy Duty Restaurant Ranges .....	8
60" Heavy Duty Restaurant Ranges .....	9
72" Heavy Duty Restaurant Ranges .....	10-11
Heavy Duty Restaurant Range — Counter Units .....	12
Salamanders, Cheesemelters .....	13
Range Options and Accessories .....	14
Underfired Broilers .....	15
Fryers and Dumpstation .....	16
Convection Oven .....	17

## QUICK REFERENCE GUIDE

MODEL	PAGE	MODEL	PAGE	MODEL	PAGE	MODEL	PAGE
CM36-BHS .....	13	T2626-6-3FTB .....	10	TF-40-4 .....	16	VT2626-6FT .....	11
CM60-BHS .....	13	T2626-6FT .....	10	TR85 .....	17	VT2626-8-2FT .....	11
SB36-BHS .....	13	T2626-8-2FT .....	10	TR2-85 .....	17	VT26T26-10-1FT .....	11
T16-2-1FT .....	6	T2626-10-1FT .....	10	UFLCS-18R .....	15	VT26T26-12 .....	11
T16-2FT .....	6	T2626-12 .....	10	UFLCS-24R .....	15	VT26T26-2-5FT .....	11
T16-4 .....	6	T60-2-4FT .....	9	UFLCS-36R .....	15	VT26T26-4-4FT .....	11
T1616-2-3FT .....	8	T60-4-3FT .....	9	UFLCS-48R .....	15	VT26T26-6-3FT .....	11
T1616-4-2FT .....	8	T60-4-3FTB .....	9	UFLCS-60R .....	15	VT26T26-6-3FTB .....	11
T1616-4-2FTB .....	8	T60-5FT .....	9	UFLCS-72R .....	15	VT26T26-6FT .....	11
T1616-4FT .....	8	T60-6-2FT .....	9	VT26-2-2FT .....	7	VT26T26-8-2FT .....	11
T1616-6-1FT .....	8	T60-6-2FTB .....	9	VT26-3FT .....	7	VT60-2-4FT .....	9
T1616-8 .....	8	T60-8-1FT .....	9	VT26-4-1FT .....	7	VT60 (L or R)-2-4FT .....	9
T26-2-2FT .....	7	T60-10 .....	9	VT26-6 .....	7	VT60-4-3FT .....	9
T26-3FT .....	7	TC-2 .....	12	VT260-2-3FT .....	8	VT60 (L or R)-4-3FT .....	9
T26-4-1FT .....	7	TC-2-1FT .....	12	VT260-2-3FTB .....	8	VT60-4-3FTB .....	9
T26-6 .....	7	TC-2-2FT .....	12	VT260-2-5FT .....	10	VT60 (L or R)-4-3FTB .....	9
T260-2-3FT .....	8	TC-2-3FT .....	12	VT260-4FT .....	8	VT60-5FT .....	9
T260-2-3FTB .....	8	TC-2-4FT .....	12	VT260-4-2FT .....	8	VT60 (L or R)-5FT .....	9
T260-2-5FT .....	10	TC-2FT .....	12	VT260-4-4FT .....	10	VT60-6-2FT .....	9
T260-4-2FT .....	8	TC-3FT .....	12	VT260-6-1FT .....	8	VT60 (L or R)-6-2FT .....	9
T260-4-4FT .....	10	TC-4 .....	12	VT260-6-3FT .....	10	VT60-6-2FTB .....	9
T260-4FT .....	8	TC-4-1FT .....	12	VT260-6-3FTB .....	10	VT60 (L or R)-6-2FTB .....	9
T260-6-1FT .....	8	TC-4-2FT .....	12	VT260-6FT .....	10	VT60-8-1FT .....	9
T260-6-3FT .....	10	TC-4-3FT .....	12	VT260-8 .....	8	VT60 (L or R)-8-1FT .....	9
T260-6-3FTB .....	10	TC-4FT .....	12	VT260-8-2FT .....	10	VT60-10 .....	9
T260-6FT .....	10	TC-5FT .....	12	VT260-10-1FT .....	10	VT60 (L or R)-10 .....	9
T260-8 .....	8	TC-6 .....	12	VT260-12 .....	10		
T260-8-2FT .....	10	TC-6-1FT .....	12	VT2626-10-1FT .....	11		
T260-10-1FT .....	10	TC-6-2FT .....	12	VT2626-12 .....	11		
T260-12 .....	10	TC-8 .....	12	VT2626-2-5FT .....	11		
T2626-2-5FT .....	10	TC-8-1FT .....	12	VT2626-4-4FT .....	11		
T2626-4-4FT .....	10	TC-10 .....	12	VT2626-6-3FT .....	11		
T2626-6-3FT .....	10	TD-16 .....	16	VT2626-6-3FTB .....	11		



# Sales Policies & Information

## Warranty

Refer to limited warranty in front of catalog. Extended warranty is available. NOTE: Appliances are for commercial use only by qualified and trained personnel — NOT for household use.

**Installation** Must be in accordance with the installation instructions furnished with the appliance. These instructions are for use by qualified Installation and Service personnel only. Installation must be in accordance with local codes or, in their absence, with nationally recognized codes, i.e., NEC, ANSI, NFPA. Compliance with codes is the responsibility of the Owner and Installer.

## Terms

Net 30 days from date of invoice. A deposit, prior to fabrication, may be required. Any cash discount agreed to by Seller shall apply only to the base sales price of the merchandise and not to charges for taxes, crating, storage, loading or transportation — Unauthorized deductions are not permitted.

## Terms and Conditions

Refer to front of catalog for the entire set of terms and conditions pursuant to which MONTAGUE accepts orders.

## Minimum Advertised Price (MAP) Pricing

Refer to Product Catalog, The Montague Company Web Site ([www.montaguecompany.com](http://www.montaguecompany.com)), or contact The Montague Company.

## Fuel

Gas. If other than Natural or Propane gas, the calorific value, specific gravity and pressure at appliance are required. Specify elevation if installing above 2000 feet.

## Freight

All prices are F.O.B. Plant, Hayward, California 94545. Shipping will be in accordance with customer's instructions when possible; however, we reserve the right to ship via most desirable carrier available. Crated weights differ from standard shipping weights. NOTE: Montague is not responsible for any accessorail charges...liftgate delivery, etc. International and domestic crating at \$9.00/cu.ft.

## Freight - Third Party Billing

All equipment orders requesting third party billing will be charged a Third Party Billing Administrative Fee for processing. Fees will be \$50.00 per PO for domestic orders and \$150.00 per PO for international orders. Multiple orders shipping under one Bill of Lading will be charged one fee.

## EXTENDED WARRANTY

Montague's Extended Warranty may be purchased with new equipment or up to 60 days after the original equipment purchase. This Extended Warranty may be purchased from the local dealer or direct from Montague. Notify The Montague Company immediately upon purchasing an extended warranty and include the model and serial number of the unit(s).

**\$480.00 NET PER UNIT**

CERTAIN PRODUCTS MAY BE EXCLUDED. EQUIPMENT LIST CAN BE PROVIDED UPON REQUEST.

## Cancelled or Revised Orders

After production has started, cancelled or revised orders are subject to a charge not to exceed 20% of the net invoice price.

## Returns

Merchandise cannot be returned without the prior written approval of Seller. No returns accepted after 90 days from date of invoice. Returned items must be referenced to Seller's invoice number and must be sent freight prepaid, in original packaging, to the location directed by Seller. All returns will be charged a twenty percent (20%) handling expense plus any reconditioning expense required. NOTE: Units not normally stocked will be charged 30%. IMPORTANT: Special merchandise built to Buyer's specifications (including without limitation Chinese Ranges) may not be returned.

## Title and Risk of Loss

Title and full risk of loss passes to the Buyer upon delivery of the merchandise to a carrier at the F.O.B. point.

## Freight Damage

In cases of freight damage, call this to the attention of carrier and make note of damages on delivery receipt before accepting shipment. File claim for damages with the freight company. In cases of concealed damage, save all packaging; immediately notify carrier of your findings and intention to file claim. All orders for replacement parts or units due to freight damage will be invoiced under our regular terms. Any reimbursement or credit must come from the freight company.

## Freight Classification

		CLASS RATE
Stoves or Ranges, gas hotel type exceeding 500# each —	Item 27590 SUB 2	85
Stoves or Ranges I/S gas NOI —	Item 27520	85
Boxes Ovens Baking Iron NOI KD, also parts —	Item 26760 SUB 2	70

## Replacement Parts and Accessories

For spare and/or replacement parts and accessories, parts price list and discounts prevail. NOTE: Use this price list for accessories and/or optional extras ordered with original equipment.

## LIMITED LIFETIME DOOR WARRANTY

Montague's Lifetime Door Warranty is on all products listed:

	LABOR & PARTS
Technostar Oven Doors	LIFETIME
Vectaire Convection Oven Doors	LIFETIME
Legend Range Doors	LIFETIME
Pizza, Bake & Roast Oven Doors	LIFETIME

Lifetime warranty applies to all units sold after Jan. 15, 1999.

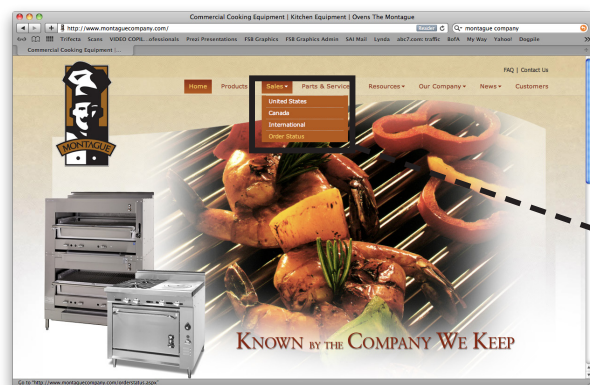
(Please refer to Limited Warranty for specific details.)



# Check Your Order On-Line in 3 Easy Steps

Go to [www.MontagueCompany.com](http://www.MontagueCompany.com)

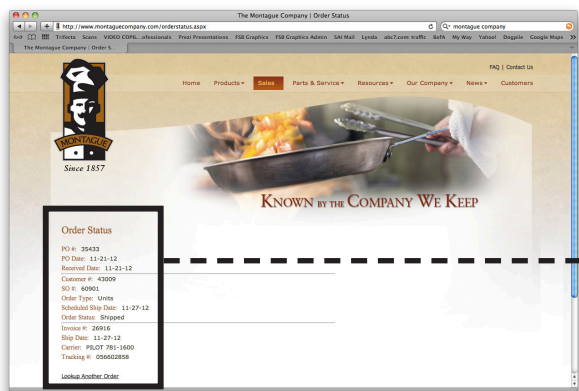
**1**  
Select "Order Status"  
from the Sales Menu



**2**  
Enter your  
PO, SO,  
or Invoice  
Number



**3**  
Find your Order Status  
and Tracking Information







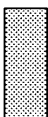
# Montague Technostar



Range Tops:  
Open Burners:  
30,000 BTU/HR  
per burner  
(60,000 total)



Hot Tops:  
20,000 BTU/HR  
per section



Frytops:  
20,000 BTU/HR  
per 11-5/16"  
or 12" of Fry top

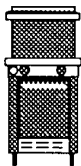


Fry top Broiler:  
2FTB: 36,000 BTU/HR  
3FTB: 72,000 BTU/HR

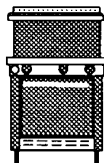


Oven Burners:

T16 Models:  
20,000 BTU/HR



T26 Models:  
35,000 BTU/HR

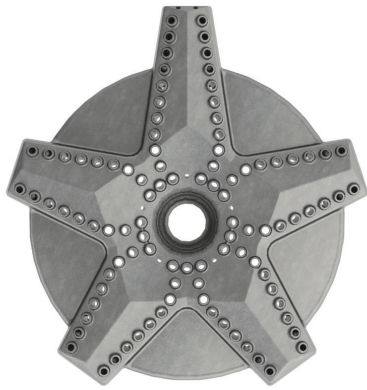


VT26 Models:  
40,000 BTU/HR

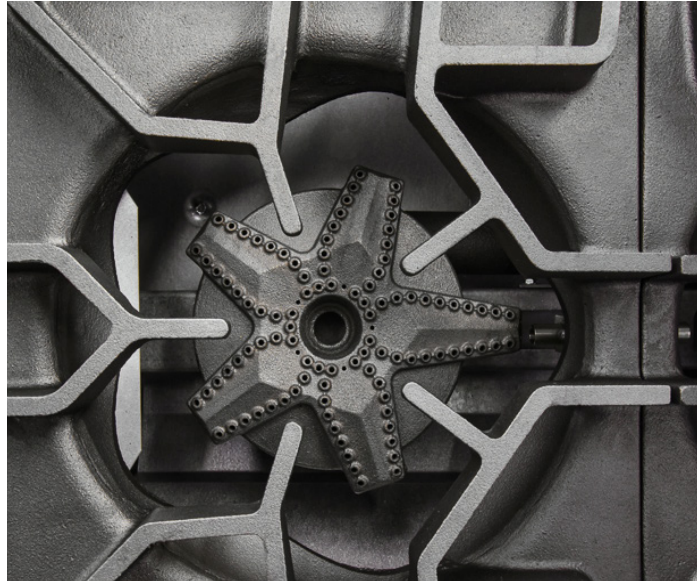
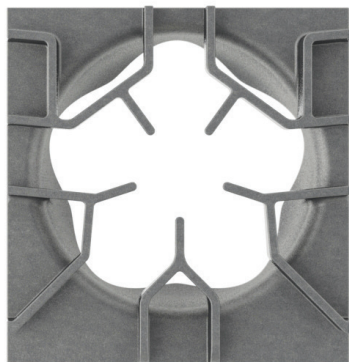
## TECHNOSTAR™

### Heavy Duty Restaurant Ranges

- Robust heavy duty construction.
- Two piece cast iron open tops.
- Lift-off high-efficiency star burners.
- Superior durability, fully welded angle iron frame.
- Incredibly reliable ovens.
- Controls in cool zone.
- Exclusive front venting on standard ovens for consistently reliable temperatures.
- Protective heat barrier assures even heat...prevents oven cold spots.
- Springless counter weighted doors on all Technostar models; stands up to constant daily abuse.
- Greater cooking flexibility.
- Design your cooktop to fit your menu.
- 27" deep cooktop standard; optional 25" deep cooktop available.



- Raised port, two-piece, lift-off high-efficiency star burners – for maximum cooking power.
- 30,000 BTU/hr



- Two-piece cast iron grates – easy to move for cleaning.

## Montague Technostar

## 24" Heavy Duty Restaurant Ranges

### Standard Features (All Models):

- S/S Front, Sides. (Includes S/S single high shelf, guard rail, valve panel & oven burner panel.)
- 6" (152mm) legs.
- 30,000 BTU lift off high efficiency Star open burner with split cast iron grates.
- T16: Compact oven: 16-1/4"W x 26"D x 14-1/8"H (accepts 13" x 18" pan)  
One rack & 4-position rack guides, bright nickel finish.  
Interior — porcelain oven bottom & door, S/S sides & back.
- 3/4" NPT standard rear connection.
- CE, Canadian, and Australian approved units available.
- 27" Deep Cooktop.

T16-4



Model #	Description (Tops left to right)	BTU's/Hr.	Ship Wt. (lbs.)	Width	Standard Finish
<b>24" Single Oven Range</b>					
T16-4	4 Open Burners	140,000	341	24"	<b>\$6,038</b>
T16-2-1FT	2 Open Burners & 12" Frytop	100,000	320	24"	<b>\$7,078</b>
T16-2FT	24" Frytop	60,000	333	24"	<b>\$7,328</b>

Options & Accessories — see page 14

## Standard Features (All Models):

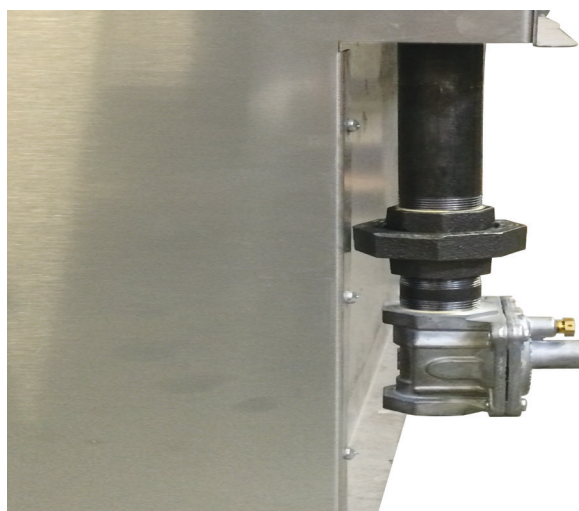
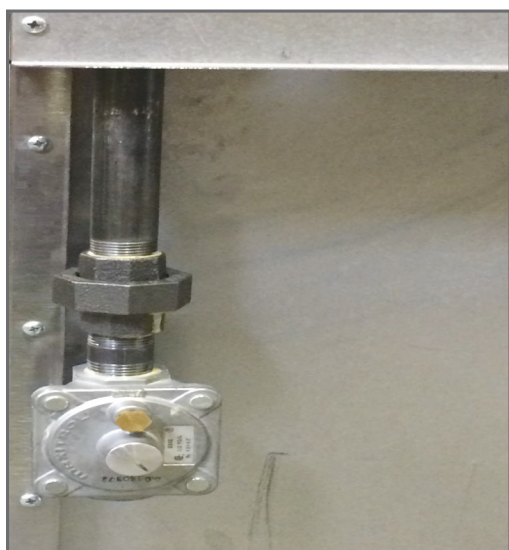
- S/S Front, Sides. (Includes S/S single high shelf, guard rail, valve panel & oven burner panel.)
- 6" (152mm) black legs.
- 30,000 BTU lift off high efficiency Star open burner with split cast iron grates.
- Oven Interior — porcelain oven bottom & door, S/S sides & back.
- Standard Oven: 26-5/8"W x 26"D x 14-1/2"H (One rack & 4-position rack guides, bright nickel finish.)
- Convection Oven: 26-5/8"W x 22-1/4"D x 14-1/2"H (Three racks & 5-position rack guides, bright nickel finish.)
- T26: Standard oven.
- VT26: Convection oven.
- 3/4"NPT standard rear connection.
- CE, Canadian, and Australian approved units available.
- 27" Deep Cooktop.



**T26-2-2FT**

Model #	Description (Tops left to right)	BTU's/Hr.	Ship Wt. (lbs.)	Width	Standard Finish
<b>36" Single Standard Oven Range</b>					
T26-6	6 Open Burners	215,000	470	36"	<b>\$6,276</b>
T26-4-1FT	4 Open Burners & 12" Fry top	175,000	480	36"	<b>\$7,980</b>
T26-2-2FT	2 Open Burners & 24" Fry top	135,000	489	36"	<b>\$8,240</b>
T26-3FT	36" Fry top	95,000	534	36"	<b>\$8,850</b>
<b>36" Single Convection Oven Range</b>					
VT26-6	6 Open Burners	215,000	566	36"	<b>\$10,632</b>
VT26-4-1FT	4 Open Burners & 12" Fry top	175,000	576	36"	<b>\$11,662</b>
VT26-2-2FT	2 Open Burners & 24" Fry top	135,000	585	36"	<b>\$11,920</b>
VT26-3FT	36" Fry top	95,000	630	36"	<b>\$12,530</b>

Options & Accessories — see page 14



Optional flush mount regulator for Counter and Range with Oven models. See Options and Accessories page 14 for pricing.



**Standard Features (All Models):**

- S/S Front, Sides. (Includes S/S single high shelf, guard rail, valve panel & oven burner panel.)
- 6" (152mm) black legs.
- 30,000 BTU lift off high efficiency Star open burner with split cast iron grates.
- Oven Interior — porcelain oven bottom & door, S/S sides & back.
- Standard Oven: 26-5/8"W x 26"D x 14-1/2"H  
(One rack & 4-position rack guides, bright nickel finish.)
- Convection Oven: 26-5/8"W x 22-1/4"D x 14-1/2"H  
(Three racks & 5-position rack guides, bright nickel finish.)
- Compact Oven (ea): 16-1/4"W x 26"D x 14-1/2"H (accepts 13" x 18" pan)  
(One rack & 4-position rack guides, bright nickel finish.)
- T260: Standard oven on left; cabinet opening on right.
- VT260: Convection oven on left; cabinet opening on right.
- T1616: Double compact ovens.
- 3/4" NPT standard rear connection.
- CE, Canadian, and Australian approved units available.
- 27" Deep Cooktop.



T260-8

Model #	Description (Tops left to right)	BTU's/Hr.	Ship Wt. (lbs.)	Width	Standard Finish
<b>48" Single Standard Oven Range with Cabinet on Right</b>					
T260-8	8 Open Burners	275,000	546	48"	<b>\$9,302</b>
T260-6-1FT	6 Open Burners & 12" Frytop	235,000	562	48"	<b>\$10,246</b>
T260-4-2FT	4 Open Burners & 24" Frytop	195,000	611	48"	<b>\$10,482</b>
T260-2-3FT	2 Open Burners & 36" Frytop	155,000	664	48"	<b>\$10,690</b>
T260-2-3FTB	2 Open Burners & 36" Frytop/Broiler	167,000	754	48"	<b>\$13,686</b>
T260-4FT	48" Frytop	115,000	675	48"	<b>\$10,916</b>
<b>48" Single Convection Oven Range with Cabinet on Right</b>					
VT260-8	8 Open Burners	275,000	642	48"	<b>\$12,978</b>
VT260-6-1FT	6 Open Burners & 12" Frytop	235,000	658	48"	<b>\$13,924</b>
VT260-4-2FT	4 Open Burners & 24" Fry top	195,000	707	48"	<b>\$14,160</b>
VT260-2-3FT	2 Open Burners & 36" Fry top	155,000	760	48"	<b>\$14,370</b>
VT260-2-3FTB	2 Open Burners & 36" Fry top/Broiler	167,000	850	48"	<b>\$17,364</b>
VT260-4FT	48" Fry top	115,000	771	48"	<b>\$14,596</b>
<b>48" Double Standard Oven Range</b>					
T1616-8	8 Open Burners	280,000	677	48"	<b>\$11,228</b>
T1616-6-1FT	6 Open Burners & 12" Fry top	240,000	699	48"	<b>\$12,176</b>
T1616-4-2FT	4 Open Burners & 24" Fry top	200,000	669	48"	<b>\$12,414</b>
T1616-4-2FTB	4 Open Burners & 24" Fry top/Broiler	214,000	739	48"	<b>\$14,412</b>
T1616-2-3FT	2 Open Burners & 36" Fry top	160,000	705	48"	<b>\$12,992</b>
T1616-4FT	48" Fry top	120,000	738	48"	<b>\$13,208</b>

Options &amp; Accessories — see page 14



**Standard Features (All Models):**

- S/S Front, Sides. (Includes S/S single high shelf, guard rail, valve panel & oven burner panel.)
- 6" (152mm) black legs.
- 30,000 BTU lift off high efficiency Star open burner with split cast iron grates.
- Oven Interior — porcelain oven bottom & door, S/S sides & back.
- Standard Oven: 26-5/8"W x 26"D x 14-1/2"H (One rack & 4-position rack guides, bright nickel finish.)
- Convection Oven: 26-5/8"W x 22-1/4"D x 14-1/2"H (Three racks & 5-position rack guides, bright nickel finish.)
- Counter weighted oven door.
- T60: Two standard ovens.
- VT60: Two convection ovens.
- VT60 (L or R): One standard oven; one convection oven (Denote left side or right side for convection oven.)
- 3/4" NPT standard rear connection.
- CE, Canadian, and Australian approved units available.
- 27" Deep Cooktop.



T60-4-3FT

Model #	Description (Tops left to right)	BTU's/Hr.	Ship Wt. (lbs.)	Width	Standard Finish
<b>60" Double Standard Oven Range</b>					
T60-10	10 Open Burners	370,000	731	60"	<b>\$12,210</b>
T60-8-1FT	8 Open Burners & 12" Fry top	330,000	747	60"	<b>\$13,220</b>
T60-6-2FT	6 Open Burners & 24" Fry top	290,000	807	60"	<b>\$13,432</b>
T60-6-2FTB	6 Open Burners & 24" Fry top/Broiler	290,000	877	60"	<b>\$15,428</b>
T60-4-3FT	4 Open Burners & 36" Fry top	250,000	873	60"	<b>\$14,066</b>
T60-4-3FTB	4 Open Burners & 36" Fry top/Broiler	262,000	963	60"	<b>\$17,064</b>
T60-2-4FT	2 Open Burners & 48" Fry top	210,000	915	60"	<b>\$14,312</b>
T60-5FT	60" Fry top	170,000	910	60"	<b>\$14,550</b>
<b>60" Double Convection Oven Range</b>					
VT60-10	10 Open Burners	370,000	923	60"	<b>\$19,568</b>
VT60-8-1FT	8 Open Burners & 12" Fry top	330,000	939	60"	<b>\$20,576</b>
VT60-6-2FT	6 Open Burners & 24" Fry top	290,000	999	60"	<b>\$20,786</b>
VT60-6-2FTB	6 Open Burners & 24" Fry top/Broiler	314,000	1069	60"	<b>\$22,784</b>
VT60-4-3FT	4 Open Burners & 36" Fry top	260,000	1065	60"	<b>\$21,196</b>
VT60-4-3FTB	4 Open Burners & 36" Fry top/Broiler	272,000	1155	60"	<b>\$24,420</b>
VT60-2-4FT	2 Open Burners & 48" Fry top	220,000	1107	60"	<b>\$21,668</b>
VT60-5FT	60" Fry top	180,000	1102	60"	<b>\$21,904</b>
<b>60" Double Oven Range (1 Convection &amp; 1 Standard Oven)</b>					
VT60(L or R)-10	10 Open Burners	375,000	827	60"	<b>\$15,888</b>
VT60(L or R)-8-1FT	8 Open Burners & 12" Fry top	335,000	843	60"	<b>\$16,900</b>
VT60(L or R)-6-2FT	6 Open Burners & 24" Fry top	295,000	903	60"	<b>\$17,112</b>
VT60(L or R)-6-2FTB	6 Open Burners & 24" Fry top/Broiler	309,000	973	60"	<b>\$19,106</b>
VT60(L or R)-4-3FT	4 Open Burners & 36" Fry top	255,000	969	60"	<b>\$17,746</b>
VT60(L or R)-4-3FTB	4 Open Burners & 36" Fry top/Broiler	267,000	1059	60"	<b>\$20,738</b>
VT60(L or R)-2-4FT	2 Open Burners & 48" Fry top	215,000	1011	60"	<b>\$17,992</b>
VT60(L or R)-5FT	60" Fry top	175,000	1006	60"	<b>\$18,226</b>

Note: \*(L or R) denotes convection oven location.

Options & Accessories — see page 14

### Standard Features (All Models):

- S/S Front, Sides. (Includes S/S single high shelf, guard rail, valve panel & oven burner panel.)
- 6" (152mm) black legs.
- 30,000 BTU lift off high efficiency Star open burner with split cast iron grates.
- Oven Interior — porcelain oven bottom & door, S/S sides & back.
- Standard Oven: 26-5/8"W x 26"D x 14-1/2"H (One rack & 4-position rack guides, bright nickel finish.)
- Convection Oven: 26-5/8"W x 22-1/4"D x 14-1/2"H (Three racks & 5-position rack guides, bright nickel finish.)
- Counter weighted oven door.
- T2626: Two standard ovens.
- VT2626: Two convection ovens.
- T260 Standard oven on left; cabinet opening on right.
- VT260 Convection oven on left; cabinet opening on right.
- 3/4" NPT standard rear connection.
- CE, Canadian, and Australian approved units available.
- 27" Deep Cooktop.

T260-12



Model #	Description (Tops left to right)	BTU's/Hr.	Ship Wt. (lbs.)	Width	Standard Finish
<b>72" Single Standard Oven Range with Cabinet on Right</b>					
T260-12	12 Open Burners	395,000	704	72"	<b>\$13,032</b>
T260-10-1FT	10 Open Burners & 12" Fry top	355,000	720	72"	<b>\$14,124</b>
T260-8-2FT	8 Open Burners & 24" Fry top	315,000	732	72"	<b>\$14,370</b>
T260-6-3FT	6 Open Burners & 36" Fry top	275,000	800	72"	<b>\$14,738</b>
T260-6-3FTB	6 Open Burners & 36" Fry top/Broiler	287,000	890	72"	<b>\$17,618</b>
T260-4-4FT	4 Open Burners & 48" Fry top	235,000	833	72"	<b>\$14,886</b>
T260-2-5FT	2 Open Burners & 60" Fry top	195,000	865	72"	<b>\$15,142</b>
T260-6FT	72" Fry top	155,000	898	72"	<b>\$15,384</b>
<b>72" Single Convection Oven Range with Cabinet on Right</b>					
VT260-12	12 Open Burners	400,000	800	72"	<b>\$16,708</b>
VT260-10-1FT	10 Open Burners & 12" Fry top	360,000	816	72"	<b>\$17,804</b>
VT260-8-2FT	8 Open Burners & 24" Fry top	320,000	828	72"	<b>\$18,050</b>
VT260-6-3FT	6 Open Burners & 36" Fry top	280,000	896	72"	<b>\$18,302</b>
VT260-6-3FTB	6 Open Burners & 36" Fry top/Broiler	292,000	986	72"	<b>\$21,294</b>
VT260-4-4FT	4 Open Burners & 48" Fry top	240,000	929	72"	<b>\$18,564</b>
VT260-2-5FT	2 Open Burners & 60" Fry top	200,000	961	72"	<b>\$18,818</b>
VT260-6FT	72" Fry top	160,000	994	72"	<b>\$19,062</b>
<b>72" Double Standard Oven Range</b>					
T2626-12	12 Open Burners	430,000	904	72"	<b>\$15,038</b>
T2626-10-1FT	10 Open Burners & 12" Fry top	390,000	918	72"	<b>\$16,120</b>
T2626-8-2FT	8 Open Burners & 24" Fry top	350,000	918	72"	<b>\$16,378</b>
T2626-6-3FT	6 Open Burners & 36" Fry top	310,000	957	72"	<b>\$16,622</b>
T2626-6-3FTB	6 Open Burners & 36" Fry top/Broiler	322,000	1047	72"	<b>\$19,616</b>
T2626-4-4FT	4 Open Burners & 48" Fry top	270,000	988	72"	<b>\$16,886</b>
T2626-2-5FT	2 Open Burners & 60" Fry top	230,000	1117	72"	<b>\$17,136</b>
T2626-6FT	72" Fry top	190,000	1060	72"	<b>\$17,384</b>

Options & Accessories — see page 14

Model #	Description (Tops left to right)	BTU's/Hr.	Ship Wt. (lbs.)	Width	Standard Finish
<b>72" Double Convection Oven Range</b>					
VT2626-12	12 Open Burners	440,000	1096	72"	<b>\$22,394</b>
VT2626-10-1FT	10 Open Burners & 12" Fry top	392,000	1110	72"	<b>\$23,478</b>
VT2626-8-2FT	8 Open Burners & 24" Fry top	360,000	1110	72"	<b>\$23,732</b>
VT2626-6-3FT	6 Open Burners & 36" Fry top	320,000	1149	72"	<b>\$23,974</b>
VT2626-6-3FTB	6 Open Burners & 36" Fry top/Broiler	332,000	1239	72"	<b>\$26,970</b>
VT2626-4-4FT	4 Open Burners & 48" Fry top	280,000	1180	72"	<b>\$24,240</b>
VT2626-2-5FT	2 Open Burners & 60" Fry top	260,000	1309	72"	<b>\$24,494</b>
VT2626-6FT	72" Fry top	200,000	1252	72"	<b>\$24,740</b>
<b>72" Double Oven Range (1 Convection on Left &amp; 1 Standard Oven)</b>					
V26T26-12	12 Open Burners	435,000	1000	72"	<b>\$18,716</b>
V26T26-10-1FT	10 Open Burners & 12" Fry top	400,000	1014	72"	<b>\$19,802</b>
V26T26-8-2FT	8 Open Burners & 24" Fry top	355,000	1014	72"	<b>\$20,056</b>
V26T26-6-3FT	6 Open Burners & 36" Fry top	315,000	1053	72"	<b>\$20,300</b>
V26T26-6-3FTB	6 Open Burners & 36" Fry top/Broiler	227,000	1143	72"	<b>\$23,294</b>
V26T26-4-4FT	4 Open Burners & 48" Fry top	275,000	1084	72"	<b>\$20,562</b>
V26T26-2-5FT	2 Open Burners & 60" Fry top	255,000	1213	72"	<b>\$20,816</b>
V26T26-6FT	72" Fry top	195,000	1156	72"	<b>\$21,062</b>
Options & Accessories — see page 14					





### Standard Features:

- S/S Front, Sides with S/S guard rail, S/S valve panel, 4" high S/S legs & 4" high S/S flue riser.
- Frytops: 12" & 24" — std. with 1/2" thick frytops. 36" thru 60" — std. with 3/4" thick frytops.
- 3/4" NPT standard rear connection.
- CE, Canadian, and Australian approved units available.

TC-2



TC-2FT



TC-3FT



TC-4



TC-2-4FT



Model #	Description (Tops left to right)	BTU's /Hr.	Ship Wt. (lbs.)	Width	Standard Finish
<b>Counter Units — Gas Heavy Duty Restaurant Ranges</b>					
TC-2	2 Open Burners	60,000	76	12"	<b>\$2,414</b>
TC-4	4 Open Burners	120,000	134	24"	<b>\$3,130</b>
TC-2-1FT	2 Open Burners & 12" Fry top	80,000	162	24"	<b>\$3,926</b>
TC-2FT	24" Fry top, 1/2" Thick	40,000	173	24"	<b>\$4,154</b>
TC-6	6 Open Burners	180,000	201	36"	<b>\$4,452</b>
TC-4-1FT	4 Open Burners & 12" Fry top	140,000	258	36"	<b>\$5,248</b>
TC-2-2FT	2 Open Burners & 24" Fry top	100,000	230	36"	<b>\$5,476</b>
TC-3FT	36" Fry top, 3/4" Thick	60,000	298	36"	<b>\$6,064</b>
TC-8	8 Open Burners	240,000	282	48"	<b>\$5,158</b>
TC-6-1FT	6 Open Burners & 12" Fry top	200,000	298	48"	<b>\$6,070</b>
TC-4-2FT	4 Open Burners & 24" Fry top	160,000	310	48"	<b>\$6,284</b>
TC-2-3FT	2 Open Burners & 36" Fry top	120,000	378	48"	<b>\$6,848</b>
TC-4FT	48" Fry top, 3/4" Thick	80,000	411	48"	<b>\$7,056</b>
TC-10	10 Open Burners	300,000	346	60"	<b>\$6,084</b>
TC-8-1FT	8 Open Burners & 12" Fry top	260,000	363	60"	<b>\$6,964</b>
TC-6-2FT	6 Open Burners & 24" Fry top	220,000	374	60"	<b>\$7,172</b>
TC-4-3FT	4 Open Burners & 36" Fry top	180,000	443	60"	<b>\$7,728</b>
TC-2-4FT	2 Open Burners & 48" Fry top	140,000	475	60"	<b>\$7,940</b>
TC-5FT	60" Fry top, 3/4" Thick	100,000	507	60"	<b>\$8,152</b>

Options & Accessories — see page 14



### SB36 Salamander Broiler

#### Standard Features:

- S/S Front, 2 Sides & Top.
- Infrared Rapid Start burner rated @ 32,000 BTU's/Hr. — SB36 Full-flow burner operation. On/Off.
- Broiling area is 13-1/8"D x 26-3/4"W (333mm x 679mm).
- Adjustable grid heights.
- Range mounts on left over 36" (914mm) section.
- CE, Canadian, and Australian approved units available.



SB36

Model #	Description	Ship Wt. (lbs.)	BTU's/Hr.	Standard Finish	Interconnect
<b>Technostar Salamander</b>					
SB36-BHS	Range Mounted	200	32,000	<b>\$6,332</b>	<b>\$914</b>
<b>Technostar Salamander Accessories</b>					
Legs, 4" (102mm)		S/S Set of 4			<b>\$240</b>

\*NOTE: High shelf not included when Salamander purchased Separately

### Cheesemelter

#### Standard Features:

- S/S Front, 2 Sides, Top & Bottom with remaining exterior black.
  - One rack, chrome plated finish — 3 positions.
  - Rapid-Start Infrared burners rated @ 20,000 & 32,000 BTU/Hr.
- NOTE: CM section must not extend a maximum of 4" (102mm) beyond range width.



CM36-BHS

Model #	Description	Ship Wt. (lbs.)	BTU's/Hr.	Standard Finish	Interconnect
<b>Technostar Cheesemelters</b>					
CM36-BHS	Range Mounted	200	32,000	<b>\$5,778</b>	<b>\$914</b>
CM60-BHS	Range Mounted	360	52,000	<b>\$8,186</b>	<b>\$914</b>
<b>Technostar Cheesemelter Accessories for Counter Model</b>					
Legs, 4" (102mm)		S/S Set of 4...(CM36)			<b>\$240</b>
		S/S Set of 6...(CM60)			<b>\$360</b>

Item	Notes	Price
Back — S/S Range Only (high shelf not included)	24" Model	<b>\$782</b>
	36" Model	<b>\$1,034</b>
	48" Model	<b>\$1,154</b>
	60" Model	<b>\$1,652</b>
	72" Model	<b>\$1,726</b>
Casters	Set of 4 — (24" and 36")	<b>\$636</b>
	Set of 6 — (48", 60" & 72" models)	<b>\$954</b>
Curb Mount	Cannot Curb Mount Convection Oven Base	<b>N/C</b>
Additional Grease Receptacle	-4FT / -5FT / -6FT	<b>N/C</b>
Extra Thick Fry top	3/4" 12" Fry top (1/2" Standard)	<b>\$268</b>
	3/4" 24" Fry top (1/2" Standard)	<b>\$456</b>
	1" Plate 24" Fry top (1/2" Standard)	<b>\$514</b>
	1" Plate 36" Fry top (3/4" Standard)	<b>\$616</b>
	1" Plate 48" Fry top (3/4" Standard)	<b>\$816</b>
	1" Plate 60" Fry top (3/4" Standard)	<b>\$912</b>
	1" Plate 72" Fry top (3/4" Standard)	<b>\$1,118</b>

		Natural (BTU/hr) Max. Capacity	Propane (BTU/hr) Max. Capacity	
Flex Connector Kit: (hose, disconnect & restraining device) <i>Note: additional sizes available upon request, consult the factory</i>	3' x 3/4" (914 x 19mm)	204,000	328,440	<b>\$796</b>
	4' x 3/4" (1219 x 19mm)	185,800	299,140	<b>\$950</b>
	3' x 1" (914 x 25mm)	366,200	589,600	<b>\$916</b>
	4' x 1" (1219 x 25mm)	351,000	565,600	<b>\$1,020</b>
High Back 21-1/2"	In Lieu of Single High Shelf			<b>N/C</b>
Hot Top -1HT thru 6HT	12" Section suffix -HT			<b>\$610</b>
	Replaces Each 2 Open Burner Section			
Interconnect of salamander/cheesemelter to range.				<b>\$914</b>
Motor — 208, 230/50 or 60/1Ph.	Convection Oven:			<b>\$296</b>
Oven Racks, extra	Standard Oven: (both 16 & 26 models)			<b>\$164</b>
	Convection Oven:			<b>\$196</b>
Splash Guard 4"	S/S Removable (Left or Right)			<b>\$122</b>
Stub Flue Riser 4"	In Lieu of Single High Shelf			<b>N/C</b>
Thermostats for Fry top (Suffix -FTT)	One Thermostat: 12" & 24" Model			<b>\$868</b>
	Two Thermostats: 36", 48", 60" & 72"			<b>\$1,736</b>
Thermostats for Fry top Option for 72" Fry top	Three Thermostats: 72"			<b>\$2,604</b>
Thermostats for Fry top T60 Models (Suffix -FTT)	One Thermostat: 24" Models			<b>\$868</b>
	Two Thermostats: 36", 48" 60" Models			<b>\$1,736</b>
Work Surface	12" Section suffix -WS			<b>N/C</b>
	Replaces Each 2 Open Burner Section			
Range Flush Mount (Regulator mounted vertically)	Counter Model			<b>\$142</b>
	Range with Oven			<b>\$164</b>

Contact Factory for Flame Failure Options8

Item	Description	Notes	Price
<b>Technostar Lightning Options – Flame Failure Range Top Safety Valves</b>			
12" Wide Unit Range	One Thermocouple-Sensed Pilot per Burner		<b>\$364</b>
24" Wide Unit Range			<b>\$728</b>
36" Wide Unit Range			<b>\$1,092</b>
48" Wide Unit Range			<b>\$1,456</b>
60" Wide Unit Range			<b>\$1,820</b>
72" Wide Unit Range			<b>\$2,184</b>

## Shallow Depth Low-Profile Counter Broilers — Radiant Style

## Standard Features:

- S/S Front, Sides, and Top Trim in cooking area. Remaining exterior black.
- Radiants — self-cleaning heavy gauge S/S heat deflectors.
- 2-position cast iron ULTRA-FLOW reversible top grate.
- 4" (102mm) legs, bright nickel finish.
- 3/4" (19mm) rear gas with regulator.
- S/S tube burners rated @ 19,000 BTU/Hr. each.
- High Backs not available.
- Extended plate shelves not available.



UFLCS-24R  
on optional equipment stand

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish	# of Grates
Technostar Counter Broiler — with 4" (102mm) Legs					
UFLCS-18R	18" (457mm) Radiant	38,000	210	\$5,452	2
UFLCS-24R	24" (610mm) Radiant	76,000	270	\$6,310	3
UFLCS-30R	30" (762mm) Radiant	95,000	290	\$7,064	4
UFLCS-36R	36" (914mm) Radiant	114,000	370	\$7,822	5
UFLCS-48R	48" (1219mm) Radiant	152,000	465	\$9,468	7
UFLCS-60R	60" (1524mm) Radiant	209,000	570	\$11,720	9
UFLCS-72R	72" (1829mm) Radiant	247,000	670	\$14,780	11

Item	Description	Price
Technostar Counter Broiler — Options and Accessories		
Removable Splash Guard, S/S	18" (457mm)	\$614
	24" (610mm)	\$652
	30" (762mm)	\$680
	36" (914mm)	\$738
	48" (1219mm)	\$768
	60" (1524mm)	\$806
	72" (1829mm)	\$828
Cast Iron Radiants	18" (2 ea. Required)	\$414
	24" (4 ea. Required)	\$452
	30" (5 ea. Required)	\$580
	36" (6 ea. Required)	\$680
	48" (8 ea. Required)	\$912
	60" (11 ea. Required)	\$1,250
	72" (13 ea. Required)	\$1,464
Broiler Stand: S/S tubular S/S lower shelf and 24" (610mm) high S/S tubular legs. (Only one piece of broiler counter equipment per stand)	24" (610mm)	\$1,134
	30" (762mm)	\$1,204
	36" (914mm)	\$1,288
	48" (1219mm)	\$1,340
	60" (1524mm)	\$2,230
	72" (1829mm)	\$2,406
Seafood Grates 3/8" spacing	In Addition To per 6" section	\$154
	In Lieu of Standard per 6" section	N/C

*Standard Features:*

- 40-50# Capacity.
- 4 tube - 120,000 BTU's/HR.
- S/S Tank.
- S/S Front and Sides.
- High Temperature limit control.
- Twin Baskets.
- 6" Legs.

**TF40-4**

Model #	Description	Width	Fat Capacity	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish
Fryer						29- 1/2"D (749mm)
TF40-4	Single S/S Tank	16" (406mm)	40-50lbs.	120,000	200	<b>\$3,622</b>

**Drain Cabinet***Standard Features:*

- Storage Base with Drain Pan.
- S/S Front and Sides.
- S/S Door with Handle.
- 6" Legs.
- Only sold with Fryer

**TD-16**

Model #	Description	Width	Fat Capacity	BTU's/Hr.	Ship Wt. (lbs.)	Standard Finish
Fryer Drain Cabinet						29- 1/2"D (749mm)
TD-16	Fryer Drain Cabinet (Only sold with Fryers)	16" (406mm)	---	---	175	<b>\$3,090</b>



**Standard Features:**

- S/S front, sides and top
- Porcelainized Interior
- Oven interior dimensions 27"Wx21"Dx20-1/2"H
- Five 26" x 27" (660 x 686mm) bright nickel racks
- Removable 9 -position bright nickel rack guides
- Standing Pilot
- 1/2HP 2 speed motor
- Gusset style legs with black finish
- 60-minute electric timer
- Independent Doors
- Ball bearing mounted , 50/50 split solid doors



**TR85**  
(shown with optional S/S legs and casters)

Model #	Description	BTU's/Hr.	Ship Wt. (lbs.)	Standard Solid Doors	Doors with optional windows
Convection Oven		38-1/4"W x 35-7/8"D (972 x 911mm)			
TR85	Standard Depth Single Oven	85,000	570	<b>\$11,180</b>	<b>\$11,980</b>
TR-285	Double Stack Standard Depth Oven	170,000	1140	<b>\$23,476</b>	<b>\$25,282</b>

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