



MONTAGUE TECHNOSTAR

Item No. _____

Project _____

Quantity _____

Heavy Duty Restaurant Range Gas Fryer



Model TF40

SHORT/BID SPECIFICATION

Fryer shall be a Montague *Technostar* Model [Specify one]:

- TF40**, a 16" (406mm) wide unit with a unique 120,000 BTU/hr 4 tube burner with baffle design inside tube to hold fire inside to improve efficiency, and a single 40 pound oil capacity frypot

...with stainless steel front, cabinet access door(s), sides; two fry baskets per frypot and removable stainless steel basket hangers; 6" (152mm) height adjustable legs and 10-1/8" (257mm) high flue riser standard; plus all the features listed and options/accessories checked:

STANDARD CONSTRUCTION FEATURES:

- Stainless steel front, sides
- Hinged stainless steel door(s) provides easy access to controls
- Stainless steel pull handle
- Stainless steel frypot
- 1" (25mm) ball-type front drain valve, with extension pipe standard
- Twin wire fry baskets with insulated handles
- Sturdy, removable, stainless steel basket hangers
- 10-1/8" (257mm) high flue riser
- 6" (152mm) height-adjustable stainless steel legs

MODEL GUIDE

✓	Model No.	Overall Width	Tanks	Shortening Capacity
	TF40-4	16" (406mm)	1	40 lb (18 kg)

BURNERS & CONTROLS:

- 40# oil capacity
- 120,000 BTU/hr 4 tube burner
- Self-powered 200-375°F (93-190°C) thermostat-gas valve
- Baffle design inside tube to hold fire inside to improve efficiency
- Automatic ignition safety pilot
- High temperature limit control & built-in gas pressure regulator
- Stainless steel fry pot

AGENCY APPROVALS:

- NSF Listed
- ETL Design Certified to ANSI Z83.11 • CSA 1.8

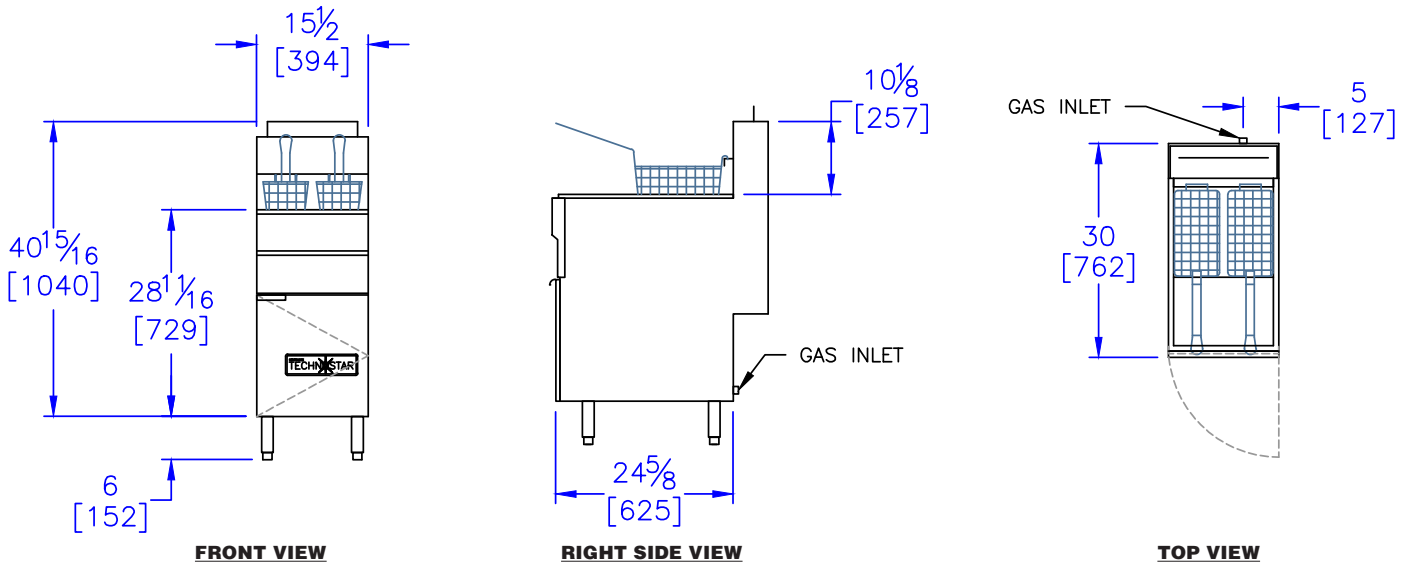


HDRS-11 [Rev. 2/17]

Heavy Duty Restaurant Range Gas Fryer

Gas Fryers

Dimensions in brackets are millimeters



OPTIONS GUIDE:

General:

- Extra baskets, Twin: ___ ea.
- Inset covers, stainless steel: ___ ea. [frypot]
- Flanged feet with holes

International Approvals:

- Canadian Approval

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Fryers 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 or 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 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 2,000 ft(610m).
- GAS INLET SIZE (All Models): 3/4 NPT rear manifold.
- The incoming gas line pressure into the regulator should be 8"-14" w.c. for natural gas, and 12"-14" w.c. for propane gas.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall	N/A	0" (152mm)
Left & Right Side	6" (152mm)	0" (152mm)
With 6" (152mm) legs	Suitable for installation on combustible floors	

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
Manifold Pressure:		4.0" WC	10.0" WC			
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)			
TF40-4	4	120,000 (35.2)	120,000 (35.2)	120 lbs (54 kg)	85	18/.5

*Total BTU Input/firing rate



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

