Busy restaurant kitchens need reliable and robust cooking equipment that performs, day in and day out. From chains to independents, the Technostar line offers any operator smart engineering and solid, durable construction that will provide years of service.

Manufactured in the United States by skilled craftsmen, Technostar Restaurant Ranges offer chefs a host of features including Montague’s exclusive front-vented oven design. Oven doors incorporate a protective heat wall to maintain even heat, ensure an efficient airflow and prevent cold spots. It’s just one of the innovative features Montague builds into every Technostar.

Partner with a company who cares about cooking as much as you do. Technostar Restaurant Ranges by Montague — a company with a 160-year history of innovation, and a legacy unmatched in foodservice.
TURN UP THE HEAT WITH EXCLUSIVE MONTAGUE STAR BURNERS

From sautéing to searing, Montague Star Burners are designed to deliver the heat — fast.
Burners and range tops are also perfectly matched to supply intense heat with minimal fuel consumption.

- 30,000 BTU Cast Iron Burner
- Raised port, lift-off, high efficiency star burners provide maximum cooking power. Raised ports are small individual venturi, which mix air and gas creating the most efficient burner in the industry
- Lift off burners, 2-piece cast iron grates for easy cleaning.
- 20% more burner coverage

Two-Piece Cast Iron Grates
- Cast iron grate tops and guard rail for maximum durability
- Simplify removal for cleaning
- Smooth surface makes it easy to slide pots and pans
Customers love restaurants that never disappoint — operations that delight them with a variety of consistently delicious, high-quality dishes every time.

Versatility. Reliability. Performance. These are the same reasons why top chefs insist on Montague TECHNOSTAR™ Restaurant Ranges.

Engineered by the leader in commercial cooking, TECHNOSTAR™ gives today’s chefs everything they want in a commercial restaurant range. Features like performance burners, hand-crafted, solid construction, easy-open counter-balanced doors and smooth-glide grates. These powerful ranges deliver maximum performance and come with options to suit any operation.

See what a difference TECHNOSTAR™ can make in your kitchen.
TECHNOSTAR™ offers a broad range of desired features, the sturdiest construction of any restaurant range, plus a generous 27” cooking surface. The top grates and front guard rail match up to create a continuous work surface that allows even the heaviest of pots to be maneuvered easily across the top surface.

Choose from the most popular choices for cook tops, open burners, hot tops, griddles and fry top/broiler combinations.

**24” Range (610mm)**
Compact and powerful, this unit offers ultimate cooking versatility in a compact form factor. Accomodates a GN 1/1 front to back.

**36” Range (914mm)**
This standard size range offers a variety of burner configurations. Standard oven accepts a GN 2/1 and 18” or 26” pans both sideways and lengthwise. Convection oven accepts a GN 2/1 or 18” or 26” pans side by side.

**48” Range (1210mm)**
Available with one standard or convection oven with cabinet base, or two 24” ovens.

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**Montague Exclusive Front-Vented Design Creates a More Efficient Oven**

- Unique top and side inlets redirect the hot air inside the oven cavity to the front of the oven and back through channels in the top.
- Extended flue path creates heating efficiencies.
- Delivers consistent heat distribution
- No cold areas at oven front. Oven doors feature a protective heat wall to maintain even heat and prevent cold spots.
- Unique top vents and multi-opening side heat inlets.
- On competitive rear vented ovens, cold air rushes in upsetting heat distribution and creating cold spots.
EXPAND YOUR RANGE OF POSSIBILITIES, REACH FOR TECHNOSTAR™

60” Range (1524mm)
Give your chefs and cooks a multitude of choices with this larger configuration. Accommodates 2 full size ovens in 60 inch footprint. Available in 2 standard ovens, 2 convection ovens or 1 standard and 1 convection oven. [Shown with optional fry top/broiler]

72” Range (1829mm)
Available in various configurations of ovens and cabinet bases. This largest of the TECHNOSTAR™ ranges is ready when you are. (Not pictured)

INDUSTRY-LEADING FEATURES

World-Renowned Oven Doors with Counter-Weight Design and Lifetime Warranty
- Defies abuse
- No springs to fatigue and break
- Built to drop open or kick closed
- Provides a tight seal and smooth, solid closing action.
- Lowers cost of ownership with no springs or door seals to replace or adjust.

Cool Zone Controls
- Placed in an insulated, vented compartment
- Protects from high temperatures
- Prolongs component life

Space-Saving Regulator Mounting Option
- Save inches of aisle space with 90 degree regulator mounting option. Available for range and countertop models.
CREATE AN AWARD-WINNING KITCHEN WITH THIS ALL-STAR TECHNOSTAR™ CAST

Gas Infrared Salamander Broilers
- 32,000 BTU/hr
- Infrared Rapid Start Burner provides power when needed
- Expansive 13-1/8”D x 26-3/4”W broiling area

Gas Infrared Cheesemelters
- 2 sizes – 36” and 60”
- 32,000 BTU/hr and 52,000 BTU/hr

Underfired Broilers
- Heavy duty construction with 1/8” welded angle iron frame for years of performance.
- Stainless Steel front and sides
- Rear gas connection

Convection Ovens – Standard Depth
- Muffled Oven Design
- 85,000 BTU burner
- Ball bearing mounted 50/50 split solid doors
- Porcelain interior, S/S front, sides and top
- Available in single or double stack

Fryers
- 40- to 50-lb capacity
- Energy-efficient four tube burners 120,000 BTU/hr
- Fryer Drain Cabinet available

Counter Units
- Ideal when space is an issue
- Configurations up to 60” wide
- A variety of cook top options from two to 10 burners
- 60” fry tops available
OPEN BURNERS
30,000 btu/hr per burner
(60,000 total)
FRYTOP
20,000 btu/hr per 12” of frytop
HOT TOP
20,000 btu/hr per section
FRYTOP BROILER
2-FTB: 36,000 btu/hr
3-FTB: 72,000 btu/hr

Put excellence on the menu
Insist on Montague Technostar™ Restaurant Ranges in your kitchen
1-800-345-1830 | montaguecompany.com
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