



# VECTAIRE™ Apollo Single Deck, Standard Depth Gas Convection Oven

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## R85A Series



Model R85A

### SHORT/BID SPECIFICATION

Convection oven shall be a Montague *Vectaire* Model:

- Apollo single deck standard depth Model R85A with electric snap-action 200-500°F (93-260°C) thermostat with burner-ON indicator light, 60-minute electric countdown timer with alarm, fan switch and oven cool-down mode; one 85,000 BTU/hr tubular stainless steel burner and standing pilot; a porcelainized steel oven interior with two speed fan, nine rack positions, five bright nickel racks with rack stops and no-tip guides standard; ball bearing mounted 50-50 split doors with double pane viewing windows; and black painted 24" (610mm) gusseted legs; plus all the features listed and options/accessories checked:

### OVEN INTERIOR CONSTRUCTION:

- Porcelainized 16-gauge steel interior
- Nine-position bright nickel rack guides
- Five bright nickel pan racks, with rack-stop and no-tip guides standard
- 4" (102mm) of insulation compressed to 2" (51mm) with metal sheathing
- Two covered interior lights

### BURNERS & BLOWER SYSTEMS:

- Indirect-heated "muffled oven" design
- One 85,000 BTU/hr tubular stainless steel burner
- 16-gauge stainless steel burner baffle
- Dependable standing pilot ignition
- Blower with 1/2-horsepower two-speed motor

### MODEL-PAN/RACK GUIDE:

Model No.	Racks/ Positions	Pan Loading*		Rack Spacing	
		Length	Sideways	5-racks	9-racks
R85A	5/9	no	yes	3-3/8" (86mm)	1-1/2" (38mm)

\*18" x 26" (457 mm x 660mm) sheet pans

### EXTERIOR CONSTRUCTION FEATURES:

- Satin finish stainless steel front, sides and top
- Aluminized steel back and flue extensions
- Ball bearing mounted 50-50 split double doors
- Double pane thermal viewing windows
- Durable, adjustable door gaskets
- Single vertical grab handle opens both doors
- 24" (610mm) black painted-steel gusset-type legs, with adjustable bullet feet
- 6' (1829mm) power cord with grounded NEMA 5-15P plug

### CONTROL FEATURES:

- Power/Fan speed control (two-speed fan)
- Automatic fan cutoff when door is opened (except in cool-down)
- Electric, snap-action 200-500°F (93-260°C) thermostat
- Burner-ON indicator
- 60-minute electric countdown timer with alarm
- Momentary-ON interior light switch

### AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 CSA1.8



VC0-3 [Rev. 2/17]

# VECTAIRE™ Apollo Single Deck, Standard Depth, Gas Convection Oven

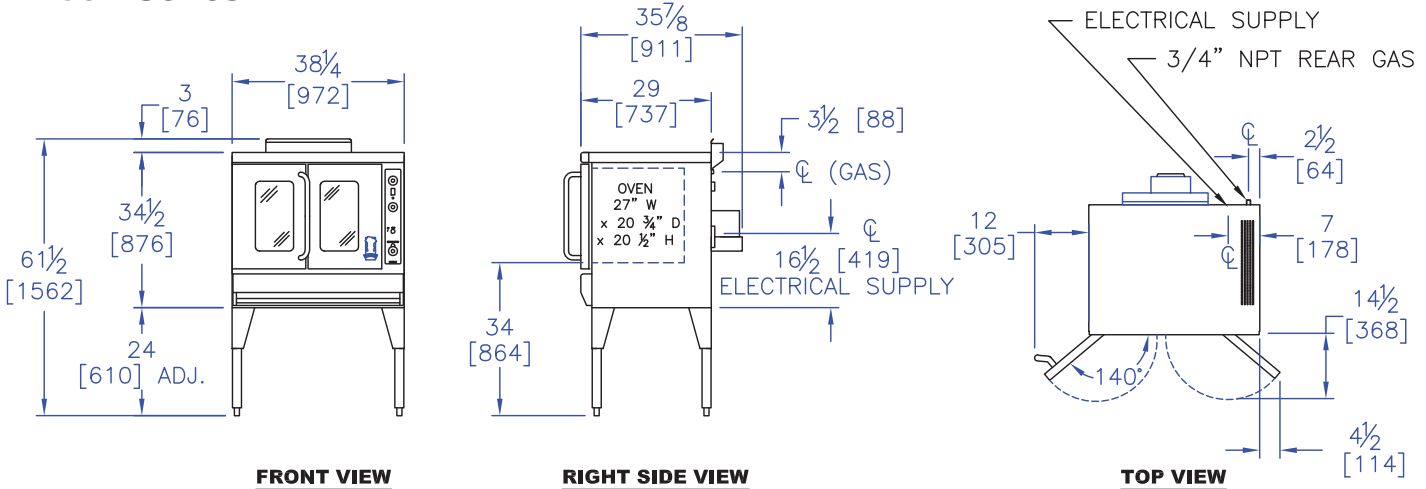
Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## R85A Series

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### Installation Alternatives:

- Stacking Kit (for bottom unit):
- Flexible Gas Quick-Disconnect Kit [with restraint]
- Stem casters for gusset-style legs; set of 4 ea., 5" (127mm)
- Stainless steel downdraft diverter
- Modular Stand (open base) with 4" (102mm) frame, stainless steel front, sides and lower shelf, tubular 19-1/2" (495mm) legs, plus:
- Stem casters 3-1/2" (89mm)
- 9-position removable pan slides for stand
- Heat Shield Kit-[See minimum clearances]

#### Electric and Motor Alternatives:

- 120-volt, 1-Phase, 60 Hz 7.2 AMP [standard, with 6' (1.8 m) grounded power cord]
- 208-240-Volt, 1-Phase, 60 HZ, 3.7 AMP
- Electronic Ignition [suffix-IE]
- Solid State Thermostat

#### Finish:

- Full stainless steel oven interior [-ASC suffix]
- Stainless steel back panel
- Stainless steel flue deflector
- Stainless steel gusset-style legs
- Stainless steel exterior bottom
- Stainless steel louvered back panel

#### Racks and Misc:

- Stainless steel drip tray
- Extra Racks: \_\_\_\_\_ each [standard]  
\_\_\_\_\_ each [heavy-duty for roasting]
- 11-position rack guides
- Solid doors [no windows]
- Independent doors

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Ovens 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 Fuel 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 personnel. NOT intended for Residential Use.
- Specify installation elevation:** \_\_\_\_\_ if above 2000 feet (610m).
- GAS INLET SIZE (All Models):** One 3/4" NPT gas connections provided at left-rear. One 3/4" NPT gas pressure regulators are provided and must be installed (by others) when unit is connected to gas supply.
- 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	6" (152mm)	5" (127mm)
Left & Right Side	6" (152mm)	0"
With 24" (610mm) 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 <sup>3</sup> /m <sup>3</sup>
Gas Delivery Pressure:		3.5" WC	10.0" WC			
Models:	Burners	BTU/hr (kW)	BTU/hr (kW)			
<b>R85A</b>	1	70,000 (20.5)	60,000 (17.7)	471 lbs (213 kg)	70	37/1
Entry Clearance: 34-3/4" (883mm) uncrated						



## THE MONTAGUE COMPANY

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

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



VCO-3 [Rev. 2/17]



# VECTAIRE™ Apollo Standard Depth Double Deck Gas Convection Oven

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## R2-85A Series



Model R2-85A

### MODEL-PAN RACK GUIDE (For Each Deck):

✓ Model No.	Racks/ Positions	Pan Loading*		Rack Spacing	
		Length	Sideways	5-racks	9-racks
R2-85A	2 x 5/9	no	yes	3-3/8" (86mm)	1-1/2" (38mm)

\*18" x 26" (457 x 660mm) sheet pans

### BURNERS & BLOWER SYSTEMS:

- Indirect-heated "muffled oven" design
- One 85,000 BTU/hr tubular stainless steel burner (Each Deck)
- 16-gauge stainless steel burner baffle
- Dependable standing pilot ignition
- Blower with 1/2-horsepower two-speed motor

### EXTERIOR CONSTRUCTION FEATURES:

- Satin finish stainless steel front, sides and top
- Aluminized steel back and flue extensions
- Ball bearing mounted 50-50 split double doors
- Double pane, thermal viewing windows
- Durable, adjustable door gaskets
- Single vertical grab handle opens both doors
- 6" (152mm) stainless steel legs, with adjustable bullet feet
- 6' (1829mm) power cord with grounded NEMA 5-15P plug

### CONTROL FEATURES [EACH OVEN]:

- Power/Fan speed control (two-speed fan)
- Automatic fan cutoff when door is opened (except in cool-down)
- Electric, snap-action 200-500°F (93-260°C) thermostat
- Burner-ON indicator
- 60-minute electric countdown timer with alarm
- Momentary-ON interior light switch

### AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 CSA1.8

### SHORT/BID SPECIFICATION

Convection oven shall be a Montague *Vectaire* Model:

- Apollo double deck (stacked) standard depth Model R2-85A equipped** with individual electric, snap-action 200-500°F (93-260°C) thermostat with burner-ON indicator light, 60-minute electric countdown timer with alarm, fan switch and oven cool-down mode; 85,000 BTU/hr tubular stainless steel burners and standing pilots; porcelainized steel oven interiors with two speed fan, nine rack positions, five bright nickel racks with rack stops and no-tip guides standard; ball bearing mounted 50-50 split doors with double pane viewing windows; and 6" (152mm) stainless steel legs; plus all the features listed and options/accessories checked:

### OVEN INTERIOR CONSTRUCTION:

- Porcelainized 16-gauge steel interior
- Nine-position bright nickel rack guides
- Five bright nickel pan racks, with rack-stop and no-tip guides standard
- 4" (102mm) of insulation compressed to 2" (51mm) with metal sheathing
- Two covered interior lights



VC0-4 [Rev.2/17]

# VECTAIRE™ Apollo Standard Depth, Double Deck Gas Convection Oven

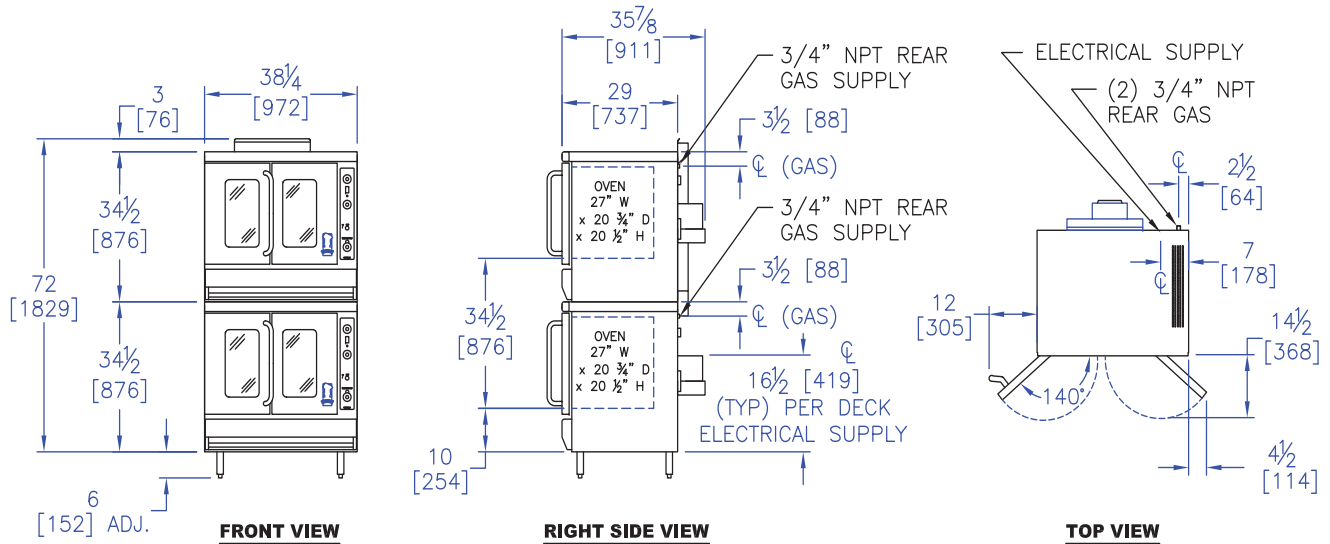
## R2-85A Series

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### Installation Alternatives:

- Casters [Set of four 5" (127mm) plate casters]
- Heat Shield Kit-[See minimum clearances]
- Flexible Gas Quick-Disconnect Kit [each]
- Stainless steel downdraft diverter
- 1" NPT (25mm) Manifold Assembly for single gas inlet
- 1" (25mm) Toe Base for curb mounting

#### Electric, Controls & Motor Alternatives:

- 120-volt, 1-Phase, 60 Hz 7.2 AMP [standard, with 6' (1.8m) grounded power cord]
- 208-240-Volt, 1-Phase, 60 HZ, 3.7 AMP
- Electronic ignition [suffix-EI]
- Solid state thermostat

#### Finish:

- Full stainless steel oven interior - [suffix ASC]
- Stainless steel back panel
- Stainless steel flue deflector
- Stainless steel exterior bottom

#### Racks and Security:

- Stainless steel drip tray: \_\_\_\_\_ each
- Extra Racks: \_\_\_\_\_ each [standard]  
 \_\_\_\_\_ each [heavy-duty for roasting]
- Solid Doors
- 11-position rack guides
- Independent doors

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Ovens 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 Fuel 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 personnel. NOT intended for Residential Use.
- Specify installation elevation: \_\_\_\_\_ if above 2000 feet (610m).
- GAS INLET SIZE (All Models): Two 3/4" NPT gas connections provided at left-rear. Two 3/4" NPT gas pressure regulators are provided and must be installed (by others) when unit is connected to gas supply.
- 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	6" (152mm)	5" (127mm)
Left & Right Side	6" (152mm)	0"
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) ft³/m³
Gas Delivery Pressure:		3.5" WC	10.0" WC			
Models:	Burners	BTU/hr (kW)	BTU/hr (kW)			
R2-85A	1 per deck	70,000 (20.5) per deck	60,000 (17.7) per deck	942 lbs (427 kg)	70	2 x 37/1
Entry Clearance: 34-3/4" (883mm) uncrated						

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## THE MONTAGUE COMPANY

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VCO-4 [Rev. 2/17]



# VECTAIRE™ Single Deck, Full-Size Gas Convection Oven

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## 70 & 115 Series



Model 115A Shown with optional casters

### SHORT/BID SPECIFICATION

Convection oven shall be a Montague *Vectaire* Model [Specify one]:

- 70** with 70,000 BTU/hr output
- 115** with 115,000 BTU/hr output

[Specify one]:

- A** conventional vertical doors
- Z** open up/down horizontal doors

[Specify one]:

- E** [Suffix] snap action 200-500°F (93-260°C) thermostat with burner-ON indicator light
- G** [Suffix] throttling-type gas 150-500°F (66-260°C) thermostat with burner-ON indicator light

...plus automatic fan shutoff, cool-down mode, momentary-ON light switch and 60 minute electric timer; and a porcelainized steel oven interior with: one speed fan, nine rack positions, five bright nickel racks with rack stops and no-tip guides standard; ball bearing mounted 50-50 split double doors with double pane viewing windows, and black gusseted-style legs; plus all the features listed and options/accessories checked:

### MODEL-PAN/RACK GUIDE:

Model No.	Door Type	Racks Positioned	Pan Loading		Rack Spacing	
			Length	Sideways	5-racks	9-racks
70A	Vertical	5/9	Yes	Yes	3-3/8" (86mm)	1-1/2" (38mm)
70Z	Horizontal	5/9	Yes	Yes	3-3/8" (86mm)	1-1/2" (38mm)
115A	Vertical	5/9	Yes	Yes	3-3/8" (86mm)	1-1/2" (38mm)
115Z	Horizontal	5/9	Yes	Yes	3-3/8" (86mm)	1-1/2" (38mm)

\*18" x 26" (457 x 660mm) sheet pans

### OVEN INTERIOR CONSTRUCTION:

- Porcelainized 16-gauge steel interior
- 27" (686mm) (Bakery Depth) interior accepts pans lengthwise or sideways
- Nine-position bright nickel rack guides
- Five bright nickel pan racks, with rack-stop and no-tip guides standard
- 4" (102mm) of insulation compressed to 2" (51mm) with metal sheathing
- Two covered interior lights

### BURNERS & BLOWER SYSTEMS:

- Indirect-heated "muffled oven" design
- Fully welded dual steel pipe and cast iron burner
- 16-gauge stainless steel removable burner baffle
- Dependable standing pilot ignition
- Blower with space saving, 3/4-horsepower single-speed pancake motor

### EXTERIOR CONSTRUCTION FEATURES:

- Satin finish stainless steel front
- Alumined steel top, sides, back and flue deflector
- Choice of vertical [A] or horizontal [Z] 50-50 split doors
- Ball bearing mounted 50-50 split double doors
- Double pane thermal viewing windows [vertical doors only]
- Single tubular grab handle opens both doors
- Horizontal door models [Z] provide pan loading/unloading surface
- Black painted-steel gusset-type legs, with adjustable bullet feet
- 6' (1829mm) power cord with grounded NEMA 5-15P plug

### CONTROL FEATURES:

- Power/fan speed control (single speed fan)
- Automatic fan cutoff when door is opened (except in cool-down)
- Momentary-ON interior light switch
- 60-minute electric countdown timer with alarm
- E Suffix:**
  - Snap-action electric 150-500°F (66-260°C) thermostat
- G Suffix:**
  - Throttling-type gas thermostat with 150-500°F (66-260°C) range

### AGENCY APPROVALS

- NSF Listed
- CSA Designedd Certified to ANSI Z83.11-CSA 1.8



VC0-5 [Rev. 2/17]

# VECTAIRE™ Single Deck, Full-Size Gas Convection Oven

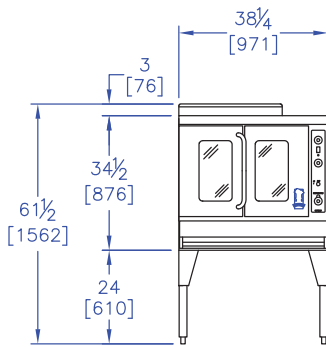
Item No. \_\_\_\_\_

Project \_\_\_\_\_

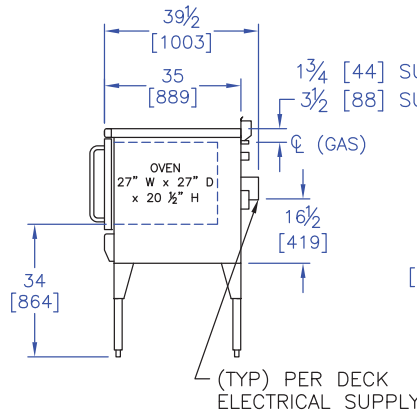
Quantity \_\_\_\_\_

## 70 & 115 Series

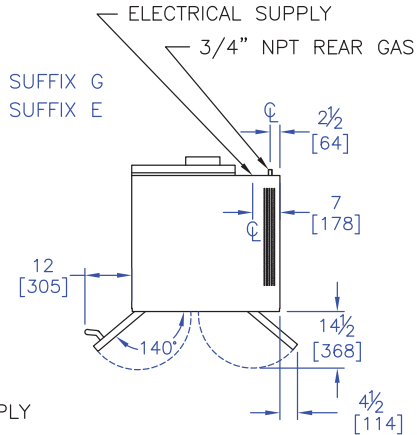
Dimensions in brackets are millimeters



FRONT VIEW



RIGHT SIDE VIEW



TOP VIEW

### OPTIONS GUIDE:

#### Installation Alternatives:

- Stacking Kit (for bottom unit)
- Stem casters for gusset-style legs; set of 4 ea., 5" (127mm)
- Modular Stand (open base) with 4" (102mm) frame, stainless steel front, lower shelf and 26" (660mm) stainless steel legs, plus:
  - Stem Casters 3-1/2" (89mm)
  - Side and back to match oven
  - 9-position removable pan slides for stand
- Heat Shield Kit [See minimum clearances]
- Flexible Gas Quick-Disconnect Kit [with restraint]
- Stainless steel downdraft diverter

#### Electric, Controls & Motor Alternatives:

- Independent doors
- [\*Extra cost, includes 3-phase motor]
- Electronic ignition [Suffix -EI, A Models only]
- 2-speed motor [1-phase only]
- Solid state thermostat (vertical doors only)
- 120-volt, 1-Phase, 60 Hz 7.4 AMP w/6' (1.8m) cord
- 208-240-Volt, 1-Phase, 60 HZ, 4.1 AMP, 3-wire
- \*208-240-Volt, 3-phase, 60 HZ, 3.0 AMP, 4-wire
- \*440-480-Volt, 3-phase, 60 Hz, 1.4 AMP, 4-wire

#### Finish:

- Full stainless steel oven interior [-ASC suffix]
- Stainless steel flue deflector
- Stainless steel gusset-style legs
- Stainless steel louvered back panel

#### Racks & Security:

##### Stainless steel drip tray

- Extra Racks: \_\_\_\_ ea. std. \_\_\_\_ ea. heavy-duty
- 11-position rack guides [set of two]
- Security Options [Consult Factory]
- Solid Doors [Vertical Doors Only]

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Ovens 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 Fuel 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 personnel. NOT intended for Residential Use.
- Specify installation elevation:** \_\_\_\_\_ if above 2000 feet (610m).
- GAS INLET SIZE (All Models):** One 3/4" NPT gas connections provided at left-rear. One 3/4" NPT gas pressure regulators are provided and must be installed (by others) when unit is connected to gas supply.
- 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	6" (152mm)	5" (127mm)
Left & Right Side	6" (152mm)	0"
With 24" (610mm) 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 <sup>3</sup> /m <sup>3</sup>
Gas Delivery Pressure:		3.5" WC	10.0" WC			
Models:	Burners	BTU/hr (kW)	BTU/hr (kW)			
<b>70 Series</b>	1	70,000 (20.5)	70,000 (20.5)	560 lbs (254 kg)	70	37/1
<b>115 Series</b>	1	115,000 (33.7)	90,000 (26.4)	560 lbs (254 kg)	70	37/1
With Gusset style legs:				560 lbs (254 kg)	70	37/1
Modular Stand, shelf & rack add:				90 lbs (41 kg)	70	21/6

Entry Clearance: 34-3/4" (883mm) uncrated

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## THE MONTAGUE COMPANY

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# VECTAIRE™ Double Deck, Full-Size Gas Convection Oven

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## 2-70 & 2-115 Series



Model 2-115A Shown with optional casters.

### MODEL-PAN/RACK GUIDE: (For Each Deck)

Model No.	Door Type Top/Bottom	Power Output BTU/hr	Rack Spacing	
			5-racks	9-racks
2-70A	Vert/Vert	70,000	3-3/8" (86mm)	1-1/2" (38mm)
2-70Z	Horiz/Horiz	70,000	3-3/8" (86mm)	1-1/2" (38mm)
2-115A	Vert/Vert	115,000	3-3/8" (86mm)	1-1/2" (38mm)
2-115Z	Horiz/Horiz	115,000	3-3/8" (86mm)	1-1/2" (38mm)
2-70B	Horiz/Vert	70,000	3-3/8" (86mm)	1-1/2" (38mm)
2-115B	Horiz/Vert	115,000	3-3/8" (86mm)	1-1/2" (38mm)
2-70C	Vert/Horiz	70,000	3-3/8" (86mm)	1-1/2" (38mm)
2-115C	Vert/Horiz	115,000	3-3/8" (86mm)	1-1/2" (38mm)

### OVEN INTERIOR CONSTRUCTION [EACH]:

- Porcelainized 16-gauge steel interior
- 27" (686mm) (Bakery Depth) interior accepts pans lengthwise or sideways
- Nine-position bright nickel rack guides
- Five bright nickel pan racks, with rack-stop and no-tip guides standard
- 4" (102mm) of insulation compressed to 2" (51mm) with metal sheathing
- Two covered interior lights

### BURNERS & BLOWER SYSTEMS [EACH DECK]:

- Indirect-heated "muffled oven" design
- Fully welded dual steel pipe and cast iron burner
- 16-gauge stainless steel removable burner baffle
- Dependable standing pilot ignition
- Blower with space-saving, 3/4-horsepower single-speed pancake motor

### EXTERIOR CONSTRUCTION FEATURES:

- Satin finish stainless steel front
- Aluminized steel top, sides, back and flue deflector
- Choice of vertical [A], horizontal [Z] or door combinations [B/C]
- Ball bearing mounted 50-50 split double doors
- Double pane thermal viewing windows (vertical doors only)
- Single tubular grab handle opens both doors
- Horizontal door models [Z] provide pan loading/unloading surface
- 6" (152mm) stainless steel legs, with adjustable bullet feet
- 6' (1829mm) power cord with grounded NEMA 5-15P plug

### CONTROL FEATURES [EACH DECK]:

- Power/fan speed control (single speed fan)
- Automatic fan cutoff when door is opened (except in cool-down)
- Momentary-ON interior light switch
- 60-minute electric countdown timer with alarm
- E Suffix:**
  - Snap-action electric 150-500°F (66-260°C) thermostat
  - Burner-ON indicator light
- G Suffix:**
  - Throttling-type gas thermostat with 150-500°F (66-260°C) range
  - Burner-ON indicator light

### AGENCY APPROVALS

- NSF Listed
- CSA Designated Certified to ANSI Z83.11-CSA 1.8



VCO-6 [Rev. 2/17]

### SHORT/BID SPECIFICATION

Convection oven shall be a Montague *Vectaire* double deck, bakery depth Model [Specify one]:

- 2-70 with 70,000 BTU/hr output [Specify door type combo]
- 2-115 with 115,000 BTU/hr output and [Specify Door Type Combination — See Model Guide];

[Specify one] individual:

- E** [Suffix] snap action 200-500°F (93-260°C) thermostats with burner-ON indicator light
- G** [Suffix] throttling-type gas 150-500°F (66-260°C) thermostats with burner-ON indicator light

...plus automatic fan shutoff, cool-down mode, momentary-ON light switch and 60 minute electric timer; and porcelainized steel oven interiors with: one speed fan, nine rack positions, five bright nickel racks with rack stops and no-tip guides standard; ball bearing mounted 50-50 split doors with double pane viewing windows, and stainless steel 6" (152mm) legs; plus all the features listed and options/accessories checked:

# VECTAIRE™ Double Deck, Full-Size Gas Convection Oven

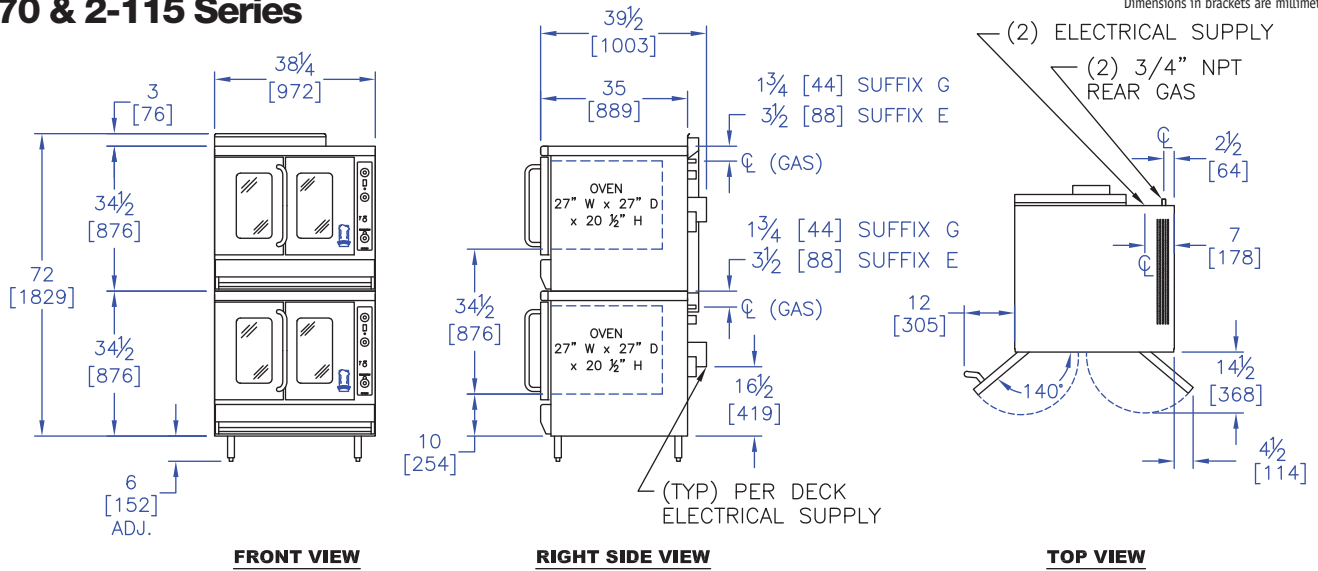
Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## 2-70 & 2-115 Series

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### Installation Alternatives:

- Stacking Kit (for bottom unit)
- Flexible Gas Quick-Disconnect Kit [With restraint]
- Casters [Set of four 5" (127mm) plate casters]
- Stainless steel downdraft diverter
- Heat Shield Kit
- 1" NPT Manifold Assembly for Single Gas Inlet
- 1" (25mm) Toe Base for curb mounting

#### Electric & Motor Alternatives:

- [\*Extra cost, includes 3-phase motor]
- Electronic ignition [Suffix -EI, A Models only]
- 2-speed motor [1-phase only]
- Solid state thermostats [Vertical doors only]
- 120-volt, 1-Phase, 60 Hz 7.4 AMP] w/6' (1.8m) cord
- 208-240-Volt, 1-Phase, 60 HZ, 4.1 AMP, 3-wire
- \*208-240-Volt, 3-phase, 60 HZ, 3.0 AMP, 4-wire
- \*440-480-Volt, 3-phase, 60 HZ, 1.4 AMP, 4-wire

#### Finish:

- Full stainless steel oven interior [-ASC]
- Stainless steel louvered back panel
- Stainless steel flue deflector
- Exterior stainless steel bottom

#### Racks & Security:

- Stainless steel drip trays: \_\_\_\_ ea.
- Extra Racks: \_\_ ea. standard \_\_ ea. heavy-duty
- 11-position rack guides [set of four]
- Security Options [Consult Factory]
- Solid Doors [Vertical Doors Only]
- Independent doors [vertical doors only]

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Ovens must be installed in accordance with local codes in their absence with the National Fuel Gas Code: ANSI Z223.1; CAN/CGA-B149.1 Natural Fuel 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 2000 feet (610m).
- GAS INLET SIZE (All Models):** Two ¾" NPT gas connections provided at left-rear. Two ¾" NPT gas pressure regulators are provided and must be installed (by others) when unit is connected to gas supply.
- 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	6" (152mm)	5" (127mm)
Left & Right Side	6" (152mm)	0"
With 6" (152mm) legs	Suitable for installation on combustible floors	
Curb mounted: For use only on noncombustible counter or floors with 1" (25mm) toe base.		

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
Gas Delivery Pressure:		3.5" WC	10.0" WC			
Models:	Burners	BTU/hr (kW)*	BTU/hr (kW)*			
<b>2-70 Series</b>	1 Per Deck	70,000 (20.5) Per Deck	70,000 (20.5) Per Deck	1,138 lbs (516 kg)	70	2 x 37/1
<b>2-115 Series</b>	1 Per Deck	115,000 (33.7) Per Deck	90,000 (26.4) Ped Deck	1,138 lbs (516 kg)	70	2 x 37/1
Entry Clearance: 34-3/4" (883mm) uncrated						



## THE MONTAGUE COMPANY

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 800 345-1830 • Fax: 510 785-3342  
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VCO-6 [Rev. 2/17]



# VECTAIRE™ Single Deck, Full-Size, Bakery Depth Gas Convection Oven

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## SL70 & SL115 Series



Model SL70-AP shown

### SHORT/BID SPECIFICATION

Convection oven shall be a Montague *Vectaire* Model  
[Specify one]:

- SL70** with 70,000 BTU/hr output
- SL115** with 115,000 BTU/hr output

[Specify one]:

- AH**, with Cook-n-Hold Controls including: solid state 150-500°F (66-260°C) thermostat with RTD platinum temperature sensor, 24-hour digital countdown timer with alarm, programmable HOLD feature and burner-ON indicator light
- AP**, with five-button programmable menu pad, plus all Cook-n-Hold Controls including: solid state 150-500°F (66-260°C) thermostat with RTD platinum temperature sensor, 24-hour digital countdown timer with alarm, programmable HOLD feature and burner-ON indicator light

...with electronic ignition; a porcelainized steel oven interior with two speed fan, nine rack positions, five bright nickel racks with rack stops and no-tip guides standard; ball bearing mounted 50-50 split doors with double pane viewing windows; 24" (610mm) painted steel gusseted legs and all the features listed and options/accessories checked:

### OVEN INTERIOR CONSTRUCTION:

- Porcelainized 16-gauge steel interior
- 27" (686mm)(Bakery Depth) interior accepts pans lengthwise or sideways
- Nine-position bright nickel rack guides

### MODEL-PAN/RACK GUIDE:

✓ Model No.	Racks/ Positions	Pan Loading*		Rack Spacing	
		Length	Sideways	5-racks	9-racks
SL70-AH	5/9	yes	yes	3-3/8" (86mm)	1-1/2" (38mm)
SL70-AP	5/9	yes	yes	3-3/8" (86mm)	1-1/2" (38mm)
SL115-AH	5/9	yes	yes	3-3/8" (86mm)	1-1/2" (38mm)
SL115-AP	5/9	yes	yes	3-3/8" (86mm)	1-1/2" (38mm)

\*18" x 26" (457 x 660mm) sheet pans length or sideways

- Five bright nickel pan racks, with rack-stop and no-tip guides standard
- 4" (102mm) of insulation compressed to 2" (51mm) with metal sheathing
- Two covered interior lights

### BURNERS & BLOWER SYSTEMS:

- Indirect-heated "muffled oven" design
- Stainless steel and cast iron burner
- Removable stainless steel burner baffle
- Burner pilot with dependable electronic ignition
- Blower with 3/4-horsepower two-speed motor

### EXTERIOR CONSTRUCTION FEATURES:

- Satin finish stainless steel front, sides and top
- Aluminized steel back and flue deflector with stainless front-trim
- Ball bearing mounted 50-50 split double doors
- Double pane thermal viewing windows
- Single vertical grab handle opens both doors
- 24" (610mm) black painted-steel gusset-type legs, with adjustable bullet feet
- 6' power cord with grounded NEMA 5-15P plug

### CONTROL FEATURES:

- Power/Fan speed control (two speed fan)
- Automatic fan cutoff when door is opened (except in cool-down)
- Momentary-ON interior light switch
- Burner-ON indicator light
- Cook-n-Hold -AH Package:**
  - Solid state 150-500°F (66-260°C) thermostat
  - Programmable 140-200°F (60-93°C) HOLD feature
  - Precise RTD platinum temperature probe
  - 24-hour digital countdown timer with alarm
  - Intermittent Fan Operation (IFO)
- Programmable-AP Package:**
  - Five button programmable menu pad
  - Solid state 150-500°F (66-260°C) thermostat
  - Programmable 140-200°F (60-93°C) HOLD feature
  - Precise RTD platinum temperature probe
  - 24-hour digital countdown timer with alarm
  - Intermittent Fan Operation (IFO)

### AGENCY APPROVALS

- NSF Listed



VC0-7 [Rev.2/17]

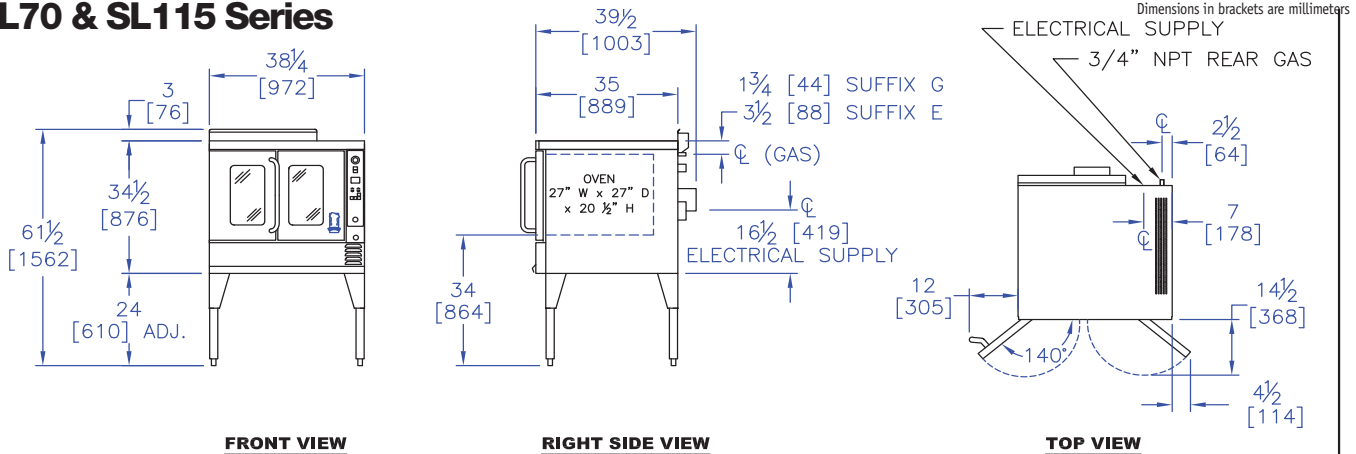
# VECTAIRE™ Single Deck, Full-Size, Bakery Depth Gas Convection Oven

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## SL70 & SL115 Series



### OPTIONS GUIDE:

#### Installation Alternatives:

- Stacking Kit (for bottom unit)
- Flexible Gas Quick-Disconnect Kit [with restraint]
- Stainless steel downdraft diverter
- Stem casters for gusset-style legs; set of 4 ea., 5" (127mm)
- Modular Stand (open base) with 4" (102mm) frame, stainless steel front, lower shelf and 26" (660mm) stainless steel legs, plus:
  - Stem Casters 3-1/2" (89mm)
  - Side and back to match oven
  - 9-position removable pan slides for stand
  - Heat Shield Kit [See minimum clearances]

#### Electric, Controls & Motor Alternatives:

- 120-volt, 1-Phase, 60 Hz, 11.4 AMP [w/6' (1.8 m) cord]
- 208-240-Volt, 1-Phase, 60 HZ, 5.7 AMP
- For 208-240-Volt, 3-phase [Consult Factory]
- Electronic Ignition- **IE** suffix [vertical doors only]

#### Racks & Security:

- Stainless steel drip tray
- Extra Racks: \_\_\_\_ ea. std. \_\_\_\_ ea. heavy duty
- 11-position rack guides
- Solid Doors [in place of windows]
- Security Options [Consult Factory]

#### Finish:

- Full stainless steel oven interior [-ASC suffix]
- Stainless steel back panel
- Stainless steel flue deflector
- Stainless steel gusset-type legs
- Stainless steel exterior bottom
- Stainless steel louvered back panel

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Ovens 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 Fuel 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 personnel. NOT intended for Residential Use.
- Specify installation elevation:** \_\_\_\_\_ if above 2000 feet (610m).
- GAS INLET SIZE (All Models):** One 3/4" NPT gas connections provided at left-rear. One 3/4" NPT gas pressure regulators are provided and must be installed (by others) when unit is connected to gas supply.
- 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	6" (152mm)	5" (127mm)
Left & Right Side*	6" (152mm)	0"
With 24" (610mm) legs	Suitable for installation on combustible floors	

\*SL Vectaire spacing to adjacent equipment: 6" (152mm) minimum clearance on right side between similar ovens or other cooking equipment. Optional heat shield kits are available to reduce the clearance between similar ovens to 1" (25mm) and between other equipment to 2" (51mm). Consult factory.

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
Gas Delivery Pressure:		3.5" WC	10.0" WC			
Models:	Burners	BTU/hr (kW)	BTU/hr (kW)			
SL70-AH	1	70,000 (20.5)	70,000 (20.5)	515 lbs (233 kg)	70	34/.9
SL70-AP	1	70,000 (20.5)	70,000 (20.5)	515 lbs (233 kg)	70	34/.9
SL115-AH	1	115,000 (33.7)	90,000 (26.4)	515 lbs (233 kg)	70	34/.9
SL115-AP	1	115,000 (33.7)	90,000 (26.4)	515 lbs (233 kg)	70	34/.9
With Modular Stand add:				78 lbs (35 kg)	70	21/.6
Entry Clearance: 34-3/4" (883mm) uncrated						

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## THE MONTAGUE COMPANY

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# VECTAIRE™ Double Deck, Full-Size, Bakery Depth Gas Convection Oven

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## SL2-70 & SL2-115 Series



Model SL2-70AP shown

### SHORT/BID SPECIFICATION

Double deck convection oven shall be a Montague *Vectaire* Model [Specify one]:

- SL2-70 with 70,000 BTU/hr output
- SL2-115 with 115,000 BTU/hr output

[Specify one] individual:

- AH, with Cook-n-Hold Controls including: solid state 150-500°F (66-260°C) thermostat with RTD platinum temperature sensor, 24-hour digital countdown timer with alarm, programmable HOLD feature and burner-ON indicator light
- AP, with five-button programmable menu pad, plus all Cook-n-Hold Controls including: solid state 150-500°F (66-260°C) thermostat with RTD platinum temperature sensor, 24-hour digital countdown timer with alarm, programmable HOLD feature and burner-ON indicator light

...stainless steel burners with electronic ignition; porcelainized steel oven interiors with, two speed fan, nine rack positions, five bright nickel racks with rack stops and no-tip guides standard; ball bearing mounted 50-50 split doors with double pane viewing windows; 6" (152mm) stainless steel legs and all the features listed and options accessories checked:

### MODEL-PAN/RACK GUIDE (For Each Deck):

✓	Model No.	Racks/ Positions	Pan Loading*		Rack Spacing	
			Length	Sideways	5-racks	9-racks
	SL2-70AH	5/9	yes	yes	3-3/8" (86mm)	1-1/2" (38mm)
	SL2-70AP	5/9	yes	yes	3-3/8" (86mm)	1-1/2" (38mm)
	SL2-115AH	5/9	yes	yes	3-3/8" (86mm)	1-1/2" (38mm)
	SL2-115AP	5/9	yes	yes	3-3/8" (86mm)	1-1/2" (38mm)

\*18" x 26" (457 x 660mm) sheet pans

### OVEN INTERIOR CONSTRUCTION:

- Porcelainized 16-gauge steel interior
- 27" (686mm) (Bakery Depth) interior accepts pans lengthwise or sideways
- Nine-position bright nickel rack guides
- Five bright nickel pan racks, with rack-stop and no-tip guides standard
- 4" (102mm) of insulation compressed to 2" (51mm) with metal sheathing
- Two covered interior lights

### BURNERS & BLOWER SYSTEMS:

- Indirect-heated "muffled oven" design
- Stainless steel and cast iron burners
- Removable stainless steel burner baffle
- Burner pilot with dependable electronic ignition
- Blower with 3/4-horsepower two-speed motor

### EXTERIOR CONSTRUCTION FEATURES:

- Satin finish stainless steel front, sides and top
- Aluminized steel back and flue deflector
- Ball bearing mounted 50-50 split double doors
- Double pane thermal viewing windows
- Single vertical grab handle opens both doors
- 6" (152mm) stainless steel legs, with adjustable bullet feet
- 6' power cord with grounded NEMA 5-15P plug

### CONTROL FEATURES [EACH DECK]:

- Power/Fan speed control (two speed fan)
- Automatic fan cutoff when door is opened (except in cool down)
- Momentary-ON interior light switch
- Burner-ON indicator light
- Cook-n-Hold -AH Package:**
  - Solid state 150-500°F (66-260°C) thermostat
  - Programmable 140-200°F (60-93°C) HOLD feature
  - Precise RTD platinum temperature probe
  - 24-hour digital countdown timer with alarm
  - Intermittent Fan Operation (IFO)
- Programmable -AP Package:**
  - Five button programmable menu pad
  - Solid state 150-500°F (66-260°C) thermostat
  - Programmable 140-200°F (60-93°C) HOLD feature
  - Precise RTD platinum temperature probe
  - 24-hour digital countdown timer with alarm
  - Intermittent Fan Operation (IFO)

### AGENCY APPROVALS

- NSF Listed



VC0-8 [Rev. 2/17]

# VECTAIRE™ Double Deck, Full-Size, Bakery Depth Gas Convection Oven

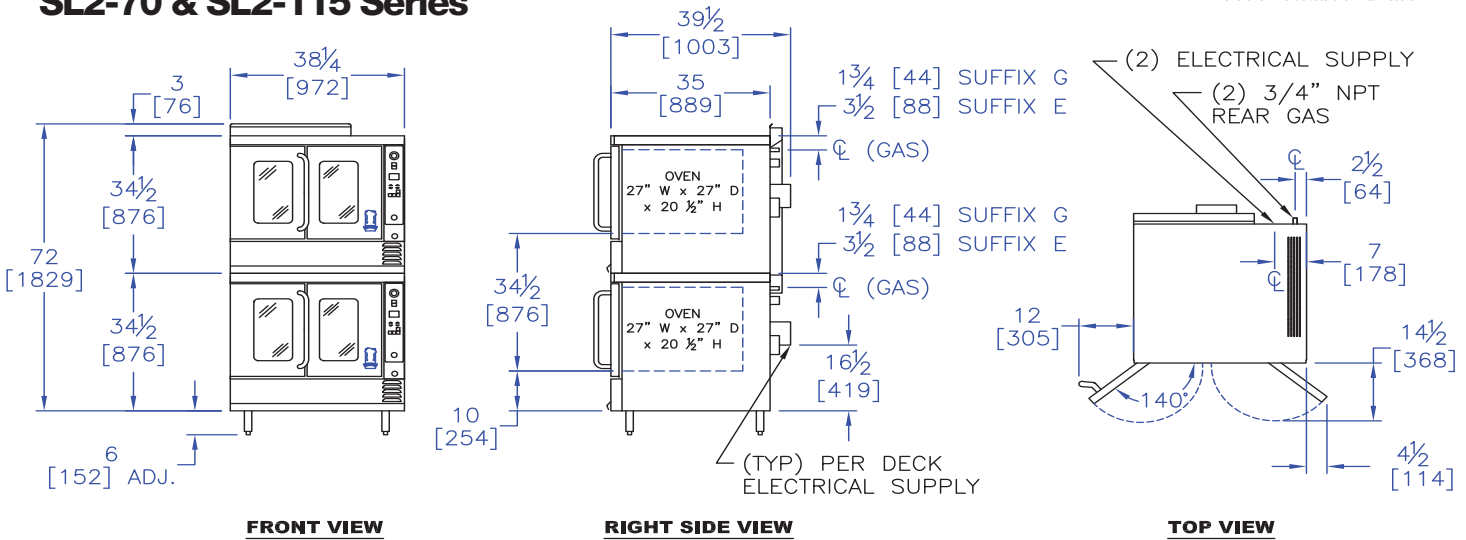
## SL2-70 & SL2-115 Series

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### Installation Alternatives:

- Stacking Kit (for bottom unit)
- Flexible Gas Quick-Disconnect Kit [With restraint]
- Casters [Set of four 5" (127mm) plate casters]
- Stainless steel downdraft diverter
- 1" (25mm) Toe Base for curb mount
- Manifold assembly for single 1" NPT (25mm) gas inlet

#### Electric, Controls & Motor Alternatives:

- 120-Volt, 1-Phase, 60 HZ 11.4 AMP [standard]
- 208-240-Volt, 1-Phase, 60 HZ, 5.7 AMP
- For 208-240-Volt, 3-phase [Consult Factory]
- Electronic Ignition **IE**-suffix

#### Finish:

- Full stainless steel oven interior [-ASC suffix]
- Stainless steel back panel
- Stainless steel flue deflector
- Stainless steel exterior bottom

#### Racks & Security:

- Stainless steel drip trays: \_\_\_\_ ea.
- Extra Racks: \_\_\_\_ ea. std. \_\_\_\_ ea. heavy-duty
- 11-position rack guides [set of four]
- Solid Doors [in place of windows]
- Security Options [Consult Factory]

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Ovens 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 Fuel 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 personnel. NOT intended for Residential Use.
- Specify installation elevation: \_\_\_\_\_ if above 2000 feet (610m).
- GAS INLET SIZE (All Models): Two ¾" NPT gas connections provided at left-rear. Two ¾" NPT gas pressure regulators are provided and must be installed (by others) when unit is connected to gas supply.
- 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	6" (152mm)	5" (127mm)
Left & Right Side*	6" (152mm)	0"

\*SL Vectaire spacing to adjacent equipment: 6" (152mm) minimum clearance on right side between similar ovens or other cooking equipment. Optional heat shield kits are available to reduce the clearance between similar ovens to 1" (25mm) and between other equipment to 2" (51mm). Consult factory.

Models:	Specify Type of Gas: Gas Delivery Pressure:	Specify Type of Gas:		Shipping Weight	Shipping Class	Cube (Crated) ft³/m³
		<input type="checkbox"/> Natural 3.5" WC	<input type="checkbox"/> Propane 10.0" WC			
		BTU/hr (kW)*	BTU/hr (kW)*			
SL2-70AH	1 Per Deck	70,000(20.5) Per Deck	70,000(20.5) Per Deck	1,138 lbs (516 kg)	70	2 x 37 = 74/2.1
SL2-70AP	1 Per Deck	70,000(20.5) Per Deck	70,000(20.5) Per Deck	1,138 lbs (516 kg)	70	2 x 37 = 74/2.1
SL2-115AH	1 Per Deck	115,000(33.7) Per Deck	90,000(26.4) Per Deck	1,138 lbs (516 kg)	70	2 x 37 = 74/2.1
SL2-115AP	1 Per Deck	115,000(33.7) Per Deck	90,000(26.4) Per Deck	1,138 lbs (516 kg)	70	2 x 37 = 74/2.1

Entry Clearance: 34-3/4" (883mm) uncrated

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## THE MONTAGUE COMPANY

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# VECTAIRE™ Half-Size Electric Convection Oven

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## 2EK8 Series



Model 2EK8(N)A

### SHORT/BID SPECIFICATION

Convection oven(s) shall be a Montague *Vectaire* half-size electric Model [Specify one]:

- 2EK8(N)A** a double deck unit with left door swing and 6" (152mm) legs
- 2EK8(O)A** a double deck unit with right door swing and 6" (152mm) legs

...with three tubular heating elements (per section); a stainless steel oven interior with two speed fan, nine rack positions, five bright nickel racks with rack stops and no-tip guides standard; single door(s) with double pane viewing window; plus all the features listed and options/accessories checked:

### OVEN INTERIOR CONSTRUCTION:

- All stainless steel oven interior
- Nine-position bright nickel rack guides
- Five bright nickel pan racks, with rack-stop and no-tip guides standard
- 4" (102mm) of insulation compressed to 2" (51mm) with metal sheathing

### HEATING ELEMENTS & BLOWER SYSTEM:

- Three 2.6-kW heating elements (per section)
- Blower with 1/2-horsepower two speed motor
- Double pane thermal viewing window

### MODEL-DOOR SWING-PAN/RACK GUIDE:

✓	Model No.	Ovens	Door Swing	Racks/Positions	Rack Spacing	
					5-racks	9-racks
	2EK8(N)A	double	left	10/18	3-3/8" (86mm)	1-1/2" (38mm)
	2EK8(O)A	double	right	10/18	3-3/8" (86mm)	1-1/2" (38mm)

### EXTERIOR CONSTRUCTION FEATURES:

- Satin finish stainless steel front, sides and top
- Ball bearing mounted single door, double pane thermal viewing window
- Tubular grab-bar handle with insulated comfort grip
- Durable, adjustable door gasket
- 4" (102mm) stainless steel base frame & 6" (152mm) legs with adjustable bullet feet

### CONTROL FEATURES (EACH DECK):

- Power/fan oven cool-down mode switch (two speed fan)
- Snap-action electric thermostat with 200-500°F (93-260°C) range
- Power indicator light
- 60-minute electric countdown timer with alarm
- Burner indicator light
- Moisture vent

### AGENCY APPROVALS

- NSF Listed
- UL Listed (ANSI/UL-197)



VCO-16 [Rev.2/17]

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

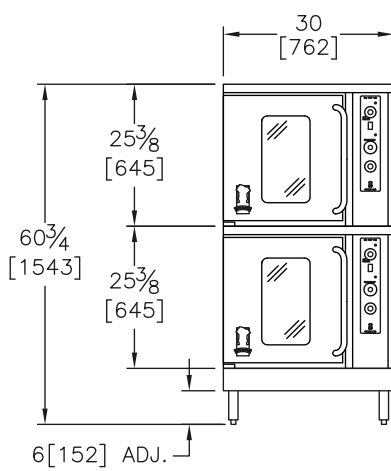
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Quantity \_\_\_\_\_

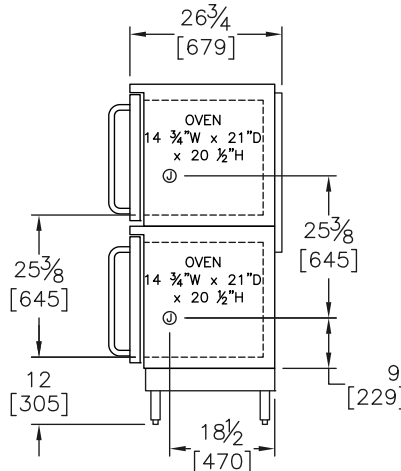
# VECTAIRE™ Half-Size Electric Convection Oven

## 2EK8 Series

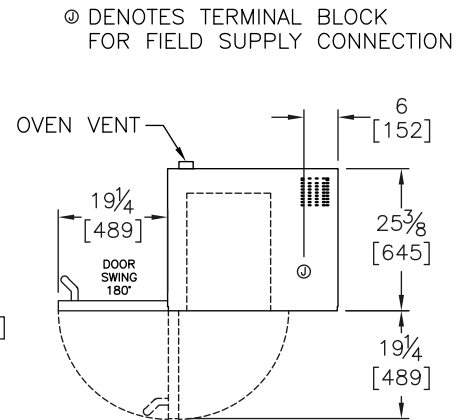
Dimensions in brackets are millimeters



**FRONT VIEW**  
**2EK8(N)A WITH MODULAR BASE**



**RIGHT SIDE VIEW**  
**2EK8(O)A WITH MODULAR BASE**



**TOP VIEW**

⊙ DENOTES TERMINAL BLOCK FOR FIELD SUPPLY CONNECTION

### OPTIONS GUIDE:

#### Racks & Security:

- Extra Racks: \_\_\_\_ ea.
- Rack guide for Gastronomie Pans GN 1/1
- Solid Doors [in place of windows]
- Security Options [Consult Factory]

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Oven must be installed in accordance with local codes or in their absence with the National Electric Code: ANSI/NFPA 70. Compliance with codes is the responsibility of the Owner and Installer.
- An adequate ventilation system is required. Refer to National Fire Protection Association No. 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations.
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Two separate electric connections are required on double deck 2EK8 Models. Individual terminal blocks provided inside each oven. (See Diagram)

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall	0"	0"
Left & Right Side*	0"	0"
With 6" (152mm) legs [2EK8]	Suitable for installation on combustible floors	

#### Electric Requirements\* — Per Oven/Deck

Voltage	Phase	Hz	Total kW	Nominal AMP/Line			Minimum Circuit Capacity
				L1	L2	L3	
208	1	60	7.9	38			48
240	1	60	7.9	38			48
208	3	60	7.9	26	26	24	33
240	3	60	7.9	26	26	24	33

\*Other Voltage/Hz models available. Consult factory.

#### Shipping Information:

Models	Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
<b>2EK8</b>	515 lbs (233 kg)	70	2 x 15/.4
Entry clearance 26" (660mm) uncrated			



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VC0-16 [Rev. 2/17]



# VECTAIRE™ Half-Size Electric Convection Oven

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## EK8 Series



Model EK8(N)A

### MODEL-DOOR SWING-PAN/RACK GUIDE:

✓	Model No.	Ovens	Door Swing	Pan Loading	Racks/ Positions	Rack Spacing	
						5-racks	9-racks
	EK8(N)A	single	left	Lengthwise	5/9	3-3/8" (86mm)	1-1/2" (38mm)
	EK8(O)A	single	right	Lengthwise	5/9	3-3/8" (86mm)	1-1/2" (38mm)

18" x 13" (457 x 330mm) size pans

### EXTERIOR CONSTRUCTION FEATURES:

- Ball bearing mounted single door
- Double pane thermal viewing window
- Tubular grab-bar handle with insulated comfort grip
- Durable, adjustable door gasket
- Satin finish stainless front, sides, top and back

### CONTROL FEATURES (EACH DECK):

- Power/fan speed control (two speed fan)
- Snap-action electric thermostat with 200-500°F (93-260°C) range
- Power indicator light
- 60-minute electric countdown timer with alarm
- Moisture vent

### AGENCY APPROVALS

- NSF Listed
- UL Listed (ANSI/UL-197)

### SHORT/BID SPECIFICATION

Convection oven(s) shall be a Montague **Vectaire** half-size electric Model [Specify one]:

- EK8(N)A** a single countertop unit with left door swing  
 **EK8(O)A** a single countertop unit with right door swing

...with three tubular heating elements (per section); a stainless steel oven interior with two speed fan, nine rack positions, five bright nickel racks with rack stops and no-tip guides standard; ball bearing mounted single door with double pane viewing window; plus all the features listed and options/accessories checked:

### OVEN INTERIOR CONSTRUCTION:

- All stainless steel oven interior
- Nine-position bright nickel rack guides
- Five bright nickel pan racks, with rack-stop and no-tip guides standard
- 4" (102mm) of insulation compressed to 2" (51mm) with metal sheathing

### HEATING ELEMENTS & BLOWER SYSTEM:

- Three 2.6-kW heating elements
- Blower with 1/3 horsepower two speed motor



VCO-9 [Rev. 2/17]

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

Project \_\_\_\_\_

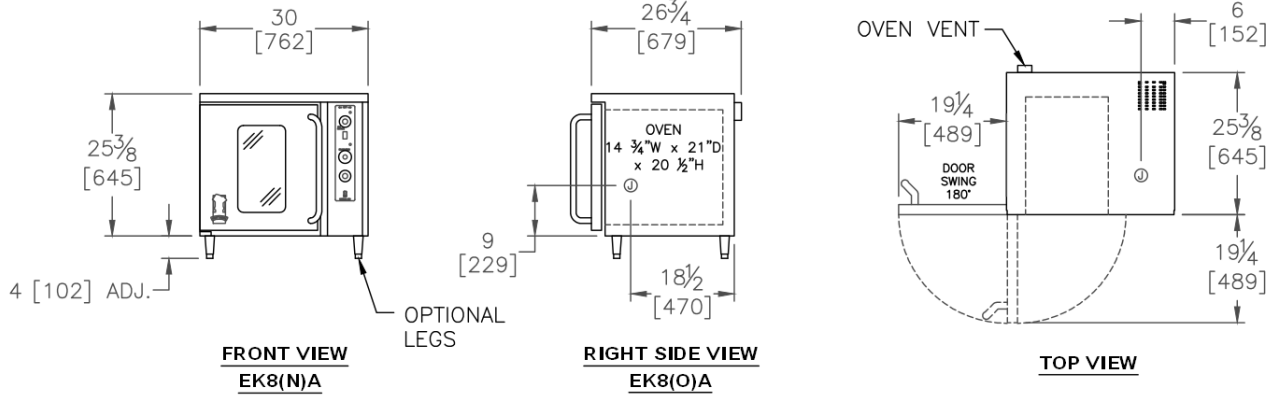
Quantity \_\_\_\_\_

# VECTAIRE™ Half-Size Electric Convection Oven

## EK8

Dimensions in brackets are millimeters

⓪ DENOTES TERMINAL BLOCK FOR FIELD SUPPLY CONNECTION



### OPTIONS GUIDE:

#### Installation Alternatives:

- Set of four 4" (102mm) stainless steel legs

#### Finish:

- Stainless steel back

#### Racks & Security:

- Extra Racks: \_\_\_\_\_ ea.  
 Rack guide for Gastronorm Pans GN 1/1  
 Solid Doors [in place of windows]  
 Security Options [Consult Factory]  
 Stainless Steel Drip Tray

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Oven must be installed in accordance with local codes or in their absence with the National Electric Code: ANSI/NFPA 70. 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 personnel. NOT intended for Residential Use.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall	0"	0"
Left & Right Side*	0"	0"
*With or without 4" (102mm) legs, EK8 Models on non-combustible tables or counters only.		

#### Electric Requirements\* — All Models — Per Oven/Deck

Voltage	Phase	Hz	Total kW	Nominal AMP/Line			Minimum Circuit Capacity
				L1	L2	L3	
208	1	60	7.9	38			48
240	1	60	7.9	38			48
208	3	60	7.9	26	26	24	33
240	3	60	7.9	26	26	24	33

\*Other Voltage/Hz models available. Consult factory.

#### Shipping Information:

Models	Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
EK8 [all]	229lbs (104 kg)	70	15/.4
Entry clearance 26" (660mm) uncrated			



## THE MONTAGUE COMPANY

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

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VCO-9 [Rev. 2/17]



# VECTAIRE™ Double Deck, Bakery Depth Electric Convection Ovens

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## 2EK15A Series



Model 2EK15A

### SHORT/BID SPECIFICATION

Convection oven shall be Montague *Vectaire* full-size, double deck electric Model:

- 2EK15A** (six 2.5-kW heating elements grouped in two sets) — **bakery depth 15-kW** units with 6" (152mm) stainless steel legs

...with a porcelainized steel oven interiors with one-speed [bakery] or two-speed [standard] fan, nine rack positions, five bright nickel racks with rack stops and no-tip guides standard; ball bearing mounted 50-50 split doors with double pane viewing windows, plus all the features listed and options/accessories checked:

### OVEN INTERIOR CONSTRUCTION [EACH DECK]:

- Porcelainized steel cooking compartment
- Nine-position bright nickel rack guides
- Five bright nickel pan racks, with rack-stop and no-tip guides standard
- Two covered interior lights
- 4" (102mm) of insulation compressed to 2" (51mm) with metal sheathing

### HEATING ELEMENTS & BLOWER SYSTEM [EACH DECK]:

- Six 2.5-kW heating elements grouped in two sets
- Blower with 3/4-horsepower two-speed motor

### MODEL-PAN/RACK GUIDE (For Each Deck):

✓	Model No.	Oven Depth	Racks/ Positions	Rack Spacing	
				5-racks	9-racks
	<b>2EK15A</b>	Bakery*	5/9	3-3/8" (86mm)	1-1/2" (38mm)

\*18" x 26" (457 x 660mm) sheet pans length or sideways

### EXTERIOR CONSTRUCTION FEATURES:

- Satin finish stainless steel front, sides and top
- Ball bearing mounted 50-50 double doors
- Tubular grab-bar handle with insulated comfort grip
- Double pane thermal viewing windows
- Durable, adjustable door gasket
- 6" (152mm) height adjustable stainless steel legs

### CONTROL FEATURES (EACH DECK):

- Power/fan control
- Automatic fan cutoff when door is opened (except in cool-down)
- Power indicator light
- Momentary-ON interior light switch
- Snap-action electric thermostat with 200-500°F (93-260°C) range
- Burner indicator light
- 60-minute electric countdown timer with alarm
- Moisture vent

### AGENCY APPROVALS

- NSF Listed
- UL Listed (ANSI/UL-197)



VC0-11 [Rev. 2/17]

# VECTAIRE™ Double Deck, Full-Size, Bakery Depth Electric Convection Ovens

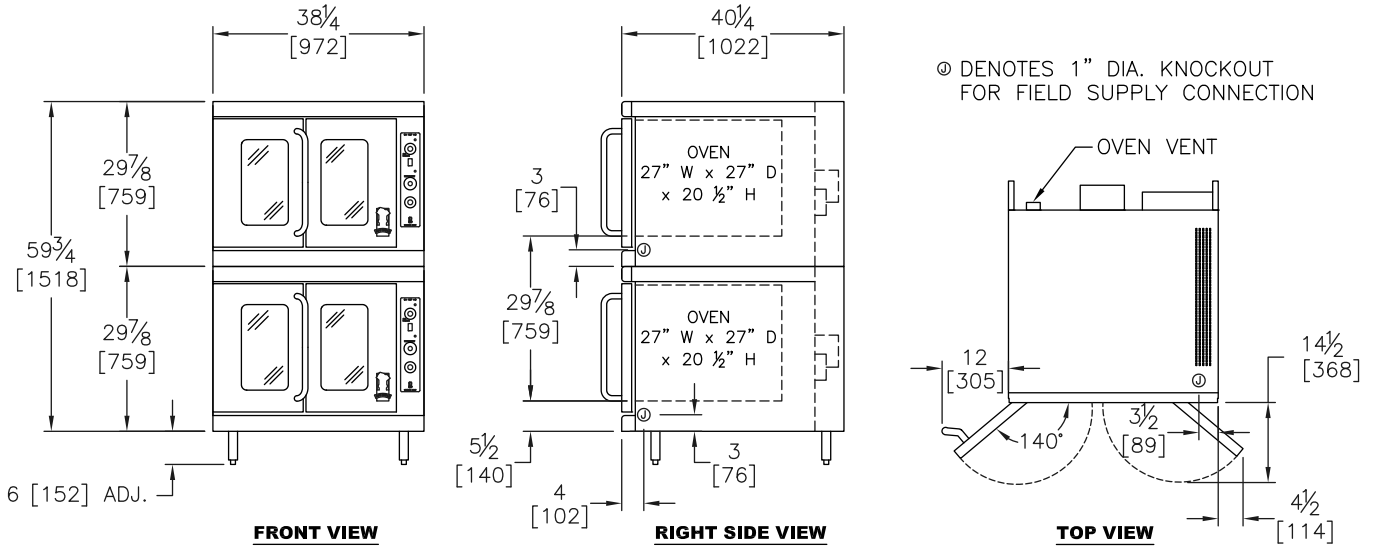
## 2EK15A Series

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### Installation Alternatives:

- Casters [Set of four]:
- Casters [Set of four 5" (127mm) plate casters]
- 3-1/2" (89mm)
- 1" (25mm) Toe base for curb mounting
- Independent doors

#### Finish:

- Full stainless steel oven interiors [-ASC suffix]
- Stainless steel exterior bottom
- Stainless steel louvered back panel

#### Electric, Controls & Motor Alternatives:

- Solid state thermostat

#### Racks & Security:

- Stainless steel drip trays: \_\_\_\_ ea.
- Extra Racks: \_\_\_\_ ea. std.;
- \_\_\_\_ ea. heavy-duty
- 11-position rack guides [set of four]
- Solid Doors [in place of windows]
- Security Options [Consult Factory]

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Oven must be installed in accordance with local codes or in their absence with the National Electric Code: ANSI/NFPA 70. Compliance with codes is the responsibility of the Owner and Installer.
- Each oven deck requires a separate electric power connection. 1" (25mm) knockout provided.
- An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, "Vapor Removal from Cooking Equipment."
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall	0"	0"
Left & Right Side	0"	0"
<b>Unit must be mounted on legs or casters.</b>		

#### Electric Requirements [For Each Deck]\*

Voltage	Phase	Hz	Total kW 2EK15A	Nominal AMP/Line 2EK15A			Minimum Circuit Capacity 2EK15A
				L1	L2	L3	
208	1	60	15.15	78			98
240	1	60	15.15	78			98
208	3	60	15.15	43	43	41	54
240	3	60	15.15	43	43	41	54
480	3	60	15.15	22	22	19	27

\*Other Voltage/Hz models available. Contact factory.

#### Shipping Information:

Models	Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
<b>2EK15A</b>	930 lbs (422 kg)	70	2 x 37/1
Entry clearance 30" (762mm) uncrated			



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VC0-11 [Rev. 2/17]



# VECTAIRE™ Full-Size Bakery Depth Electric Convection Ovens

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## EK15A Series



Model EK15A Shown  
with optional casters

### SHORT/BID SPECIFICATION

Convection oven shall be a Montague *Vectaire* full-size electric Model:

- EK15A** (six 2.5-kW heating elements grouped in two sets) a single bakery depth 15-kW unit with 24" (610mm) black painted, gusset-style legs

...with a porcelainized steel oven interior with one-speed [bakery] or two-speed [standard] fan, nine rack positions, five bright nickel racks with rack stops and no-tip guides standard; ball bearing mounted 50-50 split doors with double pane viewing windows, plus all the features listed and options/accessories checked:

### OVEN INTERIOR CONSTRUCTION:

- Porcelainized steel cooking compartment
- Nine-position bright nickel rack guides
- Five bright nickel pan racks, with rack-stop and no-tip guides standard
- Two covered interior lights
- 4" (102mm) of insulation compressed to 2" (51mm) with metal sheathing

### HEATING ELEMENTS & BLOWER SYSTEM:

- Six 2.5-kW heating elements grouped in two sets
- Blower with 3/4-horsepower two-speed motor

### MODEL-PAN/RACK GUIDE:

✓	Model No.	Oven Depth	Racks/Positions	Rack Spacing	
				5-racks	9-racks
	<b>EK15A</b>	Bakery*	5/9	3-3/8" (86mm)	1-1/2" (38mm)

\*18" x 26" (457 x 660mm) sheet pans length or sideways

### EXTERIOR CONSTRUCTION FEATURES:

- Satin finish stainless steel front, sides and top
- Black painted steel back and legs
- Ball bearing mounted 50-50 double door
- Double pane thermal viewing windows
- Tubular grab-bar handle with insulated comfort grip
- Durable, adjustable door gasket
- 24" (610mm) legs gusset-style legs with adjustable bullet feet

### CONTROL FEATURES:

- Power/fan control
- Automatic fan cutoff when door is opened (except in cool-down)
- Power indicator light
- Momentary-ON interior light switch
- Snap-action electric thermostat with 200-500°F (93-260°C) range
- Burner indicator light
- 60-minute electric countdown timer with alarm
- Moisture vent

### AGENCY APPROVALS

- NSF Listed
- UL Listed (ANSI/UL-197)



VC0-10 [Rev. 2/17]

# VECTAIRE™ Full-Size Bakery Depth Electric Convection Ovens

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

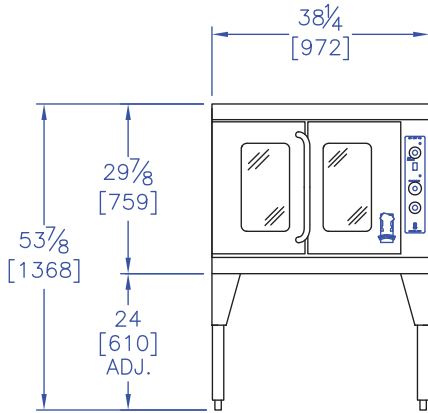
Project \_\_\_\_\_

Quantity \_\_\_\_\_

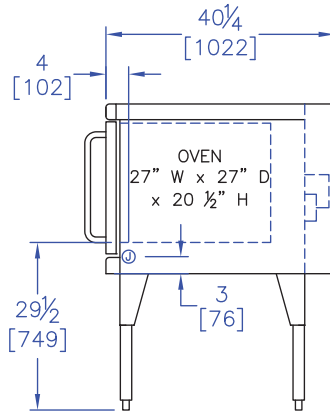
## EK15A Series

Dimensions in brackets are millimeters

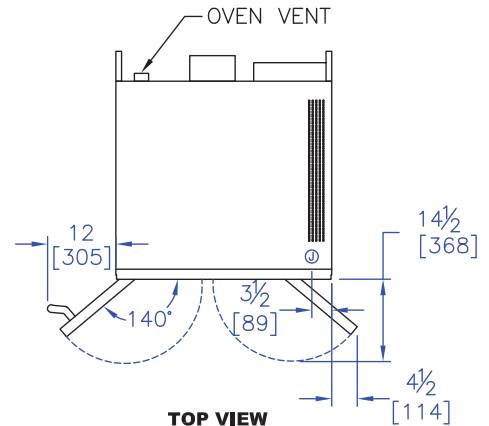
⊙ DENOTES 1" DIA. KNOCKOUT FOR FIELD SUPPLY CONNECTION



**FRONT VIEW**



**RIGHT SIDE VIEW**



**TOP VIEW**

### OPTIONS GUIDE:

#### Installation Alternatives:

- Stacking Kit (for bottom unit)
- Stem casters 5" (127mm) for use with Gusset-style legs
- Modular Stand [open base] with 4" (102mm) frame, stainless steel front, lower shelf and 19-1/2" (495mm) stainless steel legs
  - Stem casters 3-1/2" (89mm)
  - 9 position removable pan slides for stand
- Heat shield kit- [See minimum clearances] installation

#### Finish:

- Full stainless steel oven interior [-ASC suffix]
- Stainless steel louvered back panel
- 24" (610mm) Stainless steel gusset-style legs
- Stainless steel exterior bottom

#### Electric, Controls & Motor Alternatives:

- Solid state thermostat

#### Racks & Security:

- Stainless steel drip tray
- Extra Racks: \_\_\_ ea. std.; \_\_\_ ea. heavy-duty
- 11-position rack guides [set of two]
- Solid Doors [in place of windows]
- Security Options [Consult Factory]

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Oven must be installed in accordance with local codes or in their absence with the National Electric Code: ANSI/NFPA 70. 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 personnel. NOT intended for Residential Use.

#### Electric Requirements\*

Voltage	Phase	Hz	Total kW	Nominal AMP/Line EK15A			Minimum Circuit Capacity EK15A
			EK15A	L1	L2	L3	
208	1	60	15.15	78			98
240	1	60	15.15	78			98
208	3	60	15.15	43	43	41	54
240	3	60	15.15	43	43	41	54
480	3	60	15.15	22	22	19	27

\*Other Voltage/Hz models available. Contact factory.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall	0"	0"
Left & Right Side	0"	0"
<b>Unit must be mounted on legs.</b>		

#### Shipping Information:

Models	Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
<b>EK15A [all]</b>	485 lbs (220 kg)	70	37/1
<b>Modular Stand w/shelf</b>	add 78 lbs (35 kg)	70	21/.6
Entry clearance 30" (762mm) uncrated			



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