

# **VECTAIRE**<sup>™</sup> Double Deck, Full-Size Gas Convection Oven

Item No.	
Project _	
Quantity _	

# 2-70 & 2-115 Series



SHORT	/RID	SDECI	FICA	TION

Convection	oven	shall	be a	a Montague	<b>Vectaire</b>	double	deck,	bakery	depth
Model [Si				•				•	•

- ☐ **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:

MODEL-PAN/RACK GUIDE: (For Each Deck)						
		Power	Rack Spacing			
Model No.	Door Type Top/Bottom	Output BTU/hr	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 Designedd Certified to ANSI Z83.11-CSA 1.8

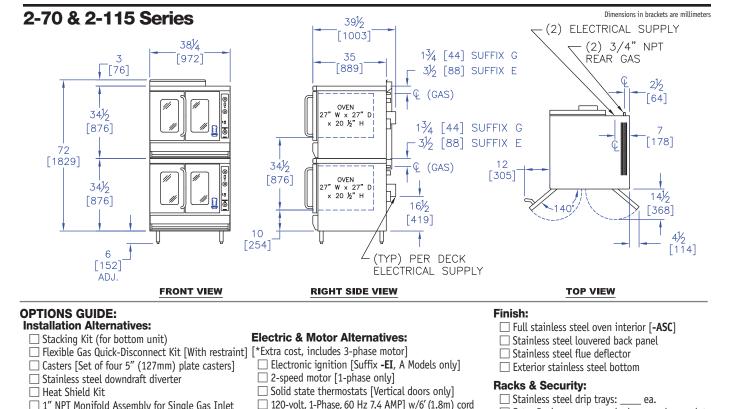




VCO-6 [Rev. 2/17]

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

Item No. Quantity



☐ 208-240-Volt, 1-Phase, 60 HZ, 4.1 AMP, 3-wire

#### **INSTALLATION REQUIREMENTS & SHIPPING INFORMATION**

- 1. 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.
- 2. An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, Standard for Ventilation and Fire Protection of Commercial Cooking
- 3. This appliance is intended for commercial use by professionally trained personnel.
- **3.**NOT intended for Residential Use.

☐ 1" NPT Monifold Assembly for Single Gas Inlet

☐ 1" (25mm) Toe Base for curb mounting

- 4. Specify installation elevation: if above 2000 feet (610m).
- **5.** 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.
- **6.** 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	iide 6" (152mm) 0'				
With 6" (152mm) legs	Suitable for installation on combustible floors				
Curh mounted: For use only on noncombustible counter					

or floors with 1" (25mm) toe base.

☐ 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]

☐ Natural	☐ Propane			Cube
3.5" WC	10.0" WC	Shinning	Shinning	(Crated)

	Specify Type of Gas:	∐ Natural	☐ Propane			Cube
	Gas Delivery Pressure:	3.5" WC	10.0" WC	Shipping	Shipping	(Crated)
Models:	Burners	BTU/hr (kW)*	BTU/hr (kW)*	Weight	Class	`ft³/m³´
2-70 Series	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
2-115 Series	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 Clearar	nce: 34-3/4" (883m	nm) uncrated



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

# THE MONTAGUE COMPANY

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