



VECTAIRE™

Double Deck, Full-Size Gas Convection Oven

Item No. _____

Project _____

Quantity _____

HX2-63 Series



Model HX2-63A

SHORT/BID SPECIFICATION

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

- HX2-63A**, with Standard HX Controls including: individual solid state 200-500°F (93-260°C) thermostat, 60-minute electric countdown timer with alarm and burner-ON indicator light
- HX2-63AH**, with Cook-n-Hold Controls including: individual solid state 150-500°F (66-260°C) thermostat, 24-hour digital countdown timer with alarm, programmable HOLD feature and burner-ON indicator light and fan delay

...plus Vectaire stainless steel heat exchanger 63,000 BTU/hr power input and 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; plus 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 (86mm)	9-racks (38mm)
	HX2-63A	5/9	Yes	Yes	3-3/8" (86mm)	1-1/2" (38mm)
	HX2-63AH	5/9	Yes	Yes	3-3/8" (86mm)	1-1/2" (38mm)

*18" x 26" (457 mm x 660 mm) 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 burners with 63,000 BTU/hr output
- High efficiency sealed stainless steel heat exchanger
- Burner pilot with dependable electronic ignition
- Blower with 1/2-horsepower two-speed motor

EXTERIOR CONSTRUCTION FEATURES:

- Satin finish stainless steel front, sides and top
- Alumined 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
- Black painted-steel gusset-type legs, with adjustable bullet feet
- 6' (1829mm) 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
- Standard — A Package:**
 - Solid state 200-500°F (93-260°C) thermostat
 - 60-minute electric countdown timer with alarm
- Cook-n-Hold — AH Package:**
 - Solid state 150-500°F (66-260°C) thermostat
 - 24-hour digital countdown timer with alarm
 - Programmable HOLD feature
 - Intermittent Fan Operation (IFO)

AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- ENERGY STAR qualified



VCO-2 [Rev. 1/13]

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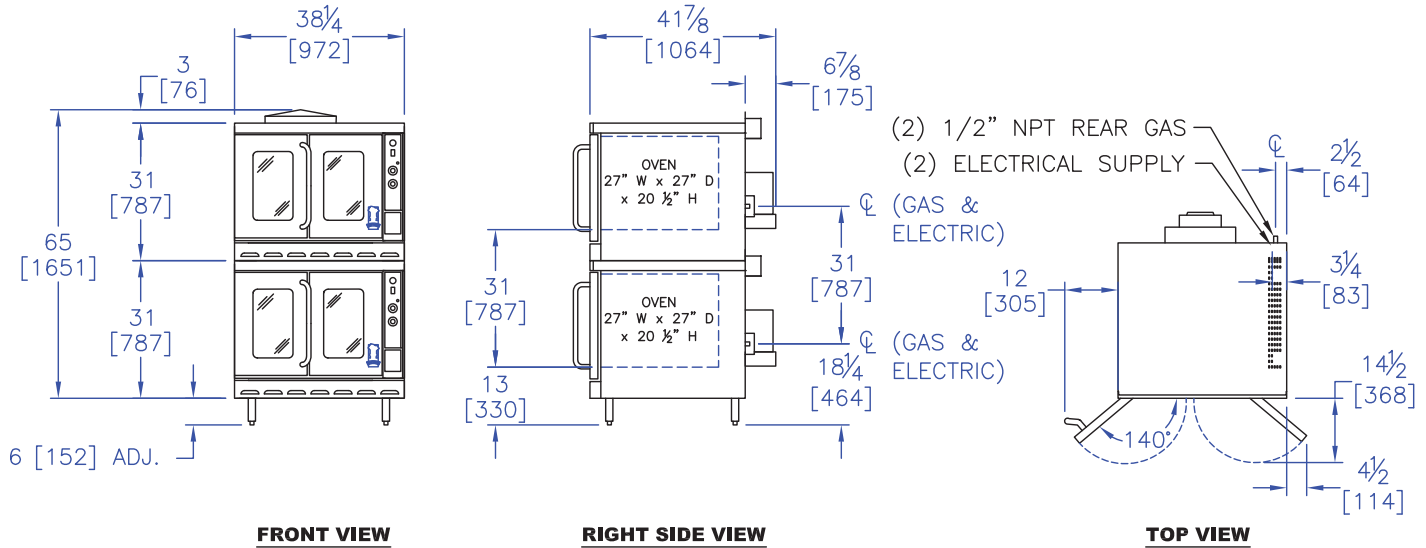
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Dimensions in brackets are millimeters



OPTIONS GUIDE:

Installation Alternatives:

- Casters [Set of four] 5" (127mm) plate casters
- 1" (25mm) Toe base for curb mounting
- Heat Shield Kit —
[each, See minimum clearances]
- Flexible Gas Quick-Disconnect Kit [each]
- Manifold Assy. for single 3/4" NPT gas inlet
- Stainless steel downdraft diverter

Electric & Motor Alternative:

- 120-volt, 1-Phase, 60 Hz 7.2 AMP [standard]
- 208-240-Volt, 1-Phase, 60 HZ, 2.9 AMP
- For 208-240-Volt, 3-phase [Consult Factory]
- 3/4-Horsepower reduced depth blower motor

Finish:

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

Racks & Security:

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

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; Natural Fuel Gas Code: CAN/CGA-B149.1 or Propane Installation Code: CAN/CGA-B149.2, 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 1/2" NPT gas connections provided at left-rear. Two 1/2" 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	7" (178mm)	7" (178mm)
Left & Right Side*	6" (152mm)	0"
With 6" (152mm) legs	Suitable for installation on combustible floors	
*HX Vectaire spacing to adjacent units require 6" (152mm) minimum clearance on right side between similar ovens or other cooking equipment. Optional heat shield kits reduce the clearance required between similar ovens to 1" (25mm) and 2" (50mm) from other cooking equipment		

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
Gas Delivery Pressure:		3.5" WC	10.0" WC			
Models:	Burners	BTU/hr (kW)	BTU/hr (kW)			
HX2-63 [all]	1 Per Deck	63,000 (18.5)	63,000 (18.5)	1,005 lbs (455 kg)	70	2 x 34 = 64/1.8
Entry Clearance: 31-1/2" (800mm) uncrated						



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



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