



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

Item No. _____

Project _____

Quantity _____

SL2-70 Series



Model SL2-70AP

SHORT/BID SPECIFICATION

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

- SL2-70AH**, with individual 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
- SL2-70AP**, with five-button programmable menu pads, 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

...70,000 BTU/hr 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)

*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 with 70,000 BTU/hr output
- 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' cord and NEMA 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
- CSA Design Certified to ANSI Z83.11 • CSA 1.8



VC0-8 [Rev. 1/13]

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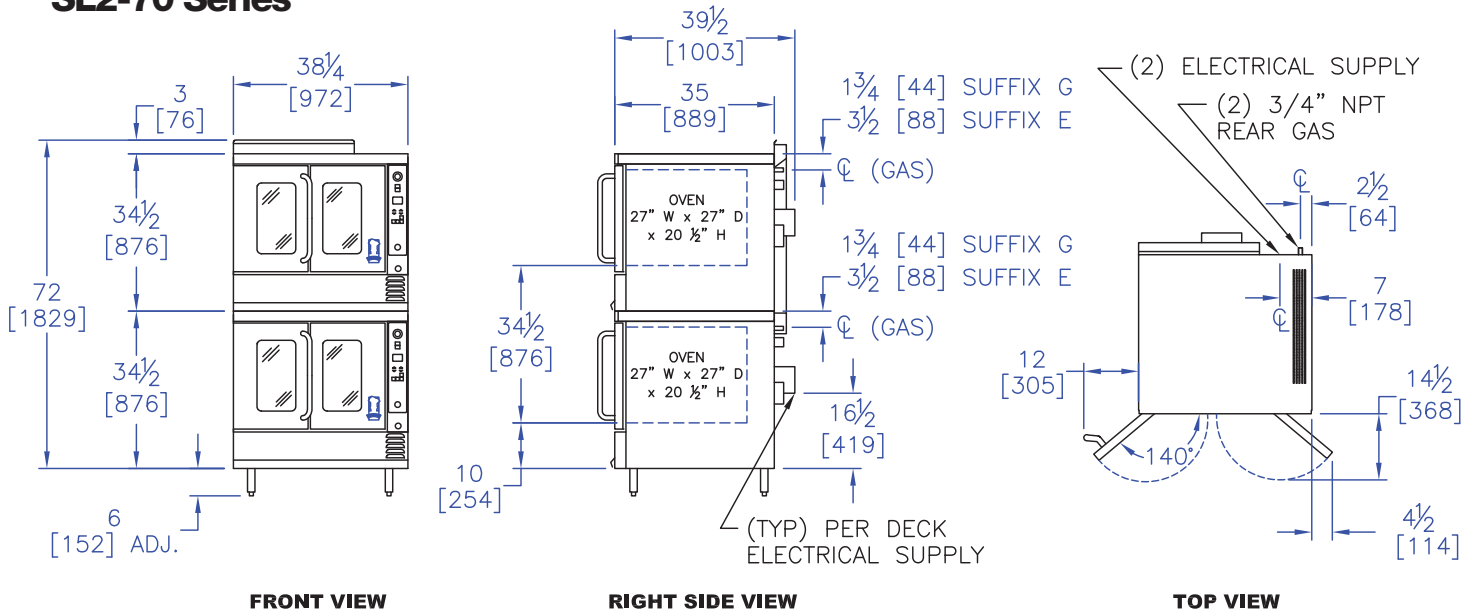
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Dimensions in brackets are millimeters



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 11.6 AMP [standard]
- 208-240-Volt, 1-Phase, 60 HZ, 5.9 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; 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 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"
*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) ft³/m³
Gas Delivery Pressure:		3.5" WC	10.0" WC			
Models:	Burners*	BTU/hr (kW)*	BTU/hr (kW)*			
SL2-70AH	1 Per Deck	70,000 Per Deck	70,000 Per Deck	1,138 lbs (516 kg)	70	2 x 37 = 74/2.1
SL2-70AP	1 Per Deck	70,000 Per Deck	70,000 Per Deck	1,138 lbs (516 kg)	70	2 x 37 = 74/2.1
Entry Clearance: 34-3/4" (883mm) uncrated						

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



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