



VECTAIRE™ Double Deck, Full-Size Gas Convection Oven

Item No. _____

Project _____

Quantity _____

2-70 & 2-115 Series



Model 2-115A Shown with optional casters.

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:

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 Design Certified to ANSI Z83.11 • CSA 1.8



VC0-6 [Rev. 1/13]

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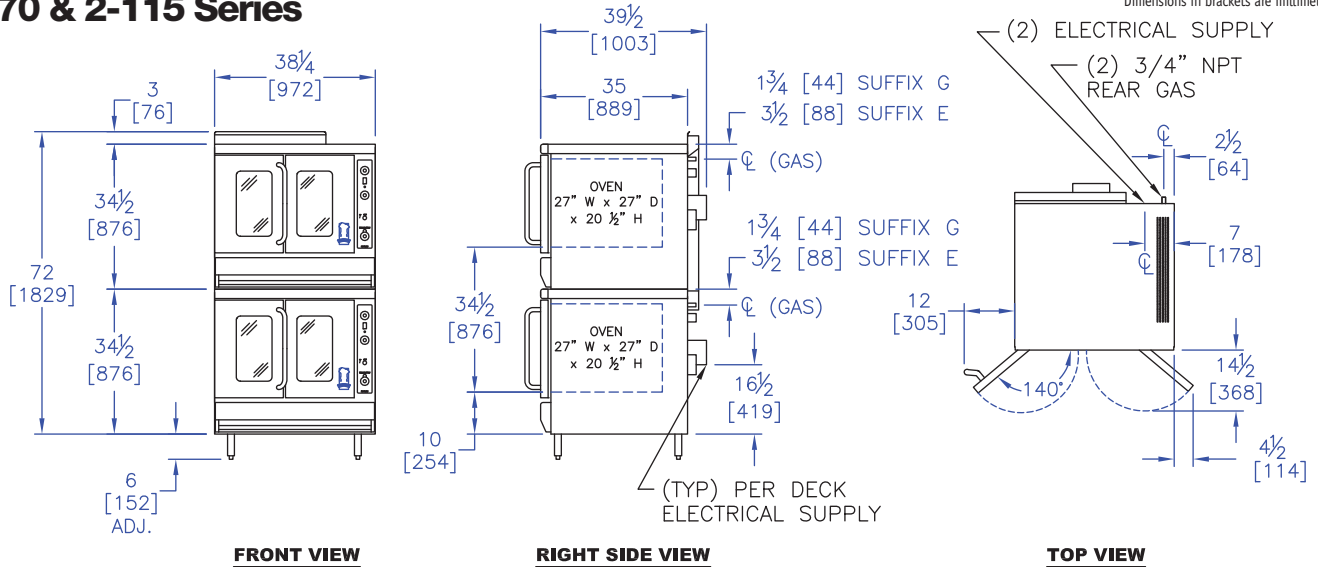
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Dimensions in brackets are millimeters



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
- Heat Shield Kit
- Interconnecting gas manifold
- 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 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 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) ft³/m³
Gas Delivery Pressure:		3.5" WC	10.0" WC			
Models:	Burners	BTU/hr (kW)*	BTU/hr (kW)*			
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 (41) Per Deck	90,000 (26) Ped Deck	1,138 lbs (516 kg)	70	2 x 37/1
Entry Clearance: 34-3/4" (883mm) uncrated						



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



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