



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" (86 mm)	1-1/2" (38 mm)
70Z	Horizontal	5/9	Yes	Yes	3-3/8" (86 mm)	1-1/2" (38 mm)
115A	Vertical	5/9	Yes	Yes	3-3/8" (86 mm)	1-1/2" (38 mm)
115Z	Horizontal	5/9	Yes	Yes	3-3/8" (86 mm)	1-1/2" (38 mm)

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

OVEN INTERIOR CONSTRUCTION:

- Porcelainized 16-gauge steel interior
- 27" (686 mm) (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" (102 mm) of insulation compressed to 2" (51 mm) 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
- Aluminized 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' (1829 mm) 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

STANDARD WARRANTY:

- One Year, Parts & Labor
- Lifetime Warranty on Doors (except Horizontal Doors)

AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11, CSA 1.8



VC0-5 [Rev. 10/10]

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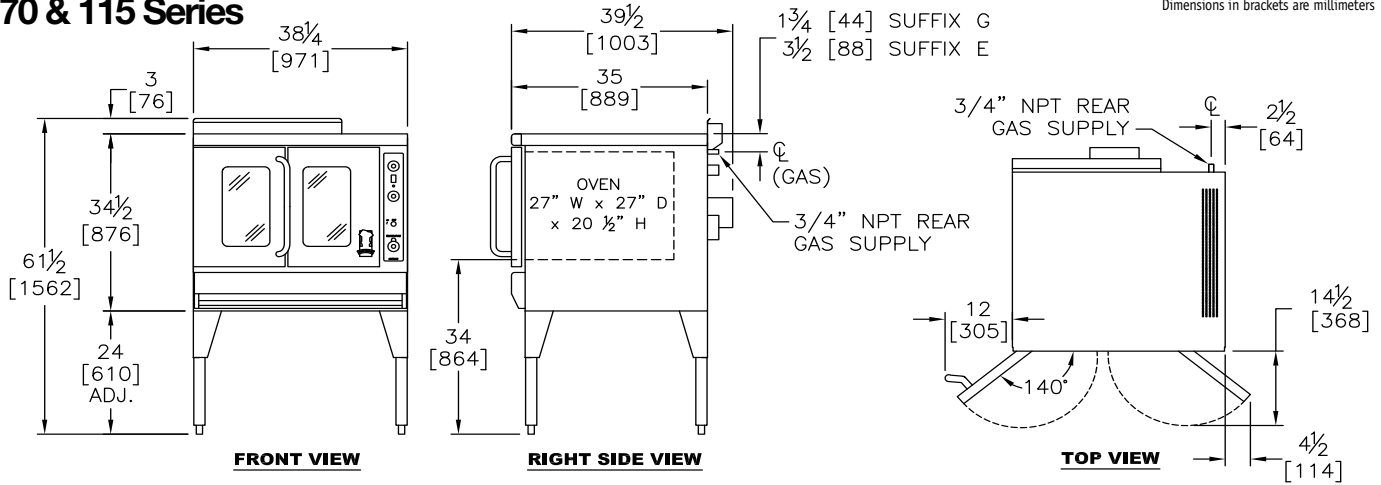
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Dimensions in brackets are millimeters



OPTIONS GUIDE:

Installation Alternatives:

- Stacking Kit (for bottom unit)
- Stem casters for gusset-style legs; set of 4 ea., 5" (127 mm)
- Modular Stand (open base) with 4" (102 mm) frame, stainless steel front, lower shelf and 26" (660 mm) stainless steel legs, plus:
 - Stem Casters 3-1/2" (89 mm)
 - 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:

- [*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' (1.8 m) 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 louvered back panel
- Stainless steel flue deflector
- Stainless steel gusset-style legs

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]
- Independent doors

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. 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.
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 Operations."
3. This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
4. **Specify installation elevation:** _____ if above 2000 feet (610 m).
5. **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.
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" (152 mm)	5" (127 mm)
Left & Right Side	6" (152 mm)	0"
With 24" (610 mm) 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 ³ /m ³
Gas Delivery Pressure:		3.5" WC	10.0" WC			
Models:	Burners	BTU/hr (kW)	BTU/hr (kW)			
70 Series	1	70,000 (20.5)	70,000 (20.5)	560 lbs (254 kg)	70	37/1
115 Series	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" (883 mm) uncrated						

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



THE MONTAGUE COMPANY

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

