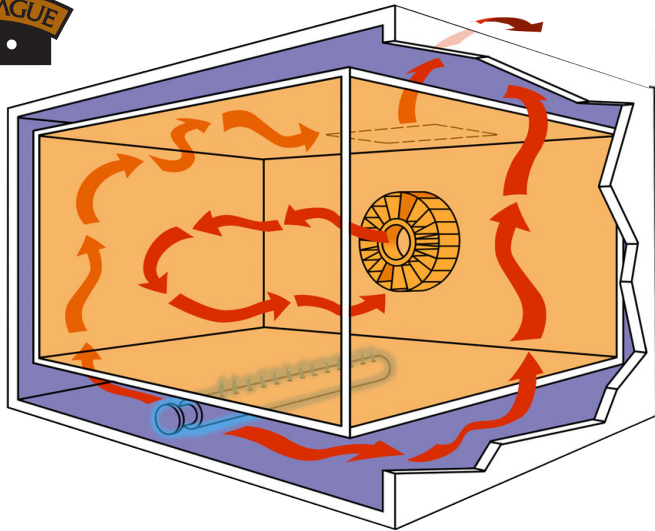




MONTAGUE

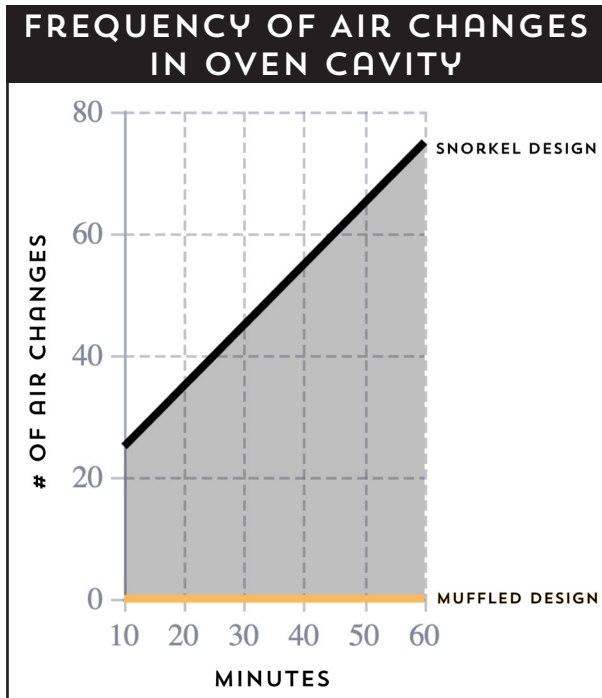
VECTAIRE® CONVECTION
OVENS

MONTAGUE MUFFLED DESIGN



INDIRECT FIRED "MUFFLED" DESIGN

With Montague's muffled oven design, the flue gases wrap around the oven's surfaces rather than flowing through it. The oven chamber is totally sealed so the large interior's 3,081 square inches becomes a vast heat exchange area. Heat is even throughout, with none of the cold spots that plague snorkel ovens. Baked goods cook evenly without the need to turn pans. Sealed oven cavity retains moisture and flavor creating a better product without shrinkage.

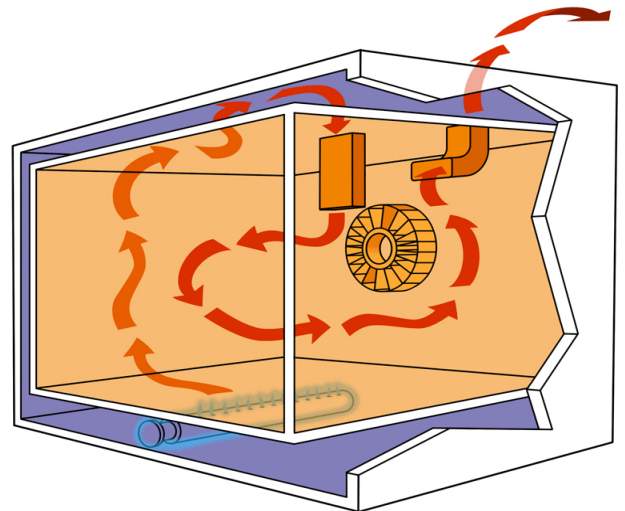


ENHANCE PERFORMANCE.

Chefs know the benefits of convection baking. Moving heated air over the food produces faster, more consistent, and many would say superior cooking. Four decades ago, Montague pioneered a fundamentally better way to do this with the Vectaire® indirect-fired, muffled oven design.

Offering a sealed oven chamber, an ingenious heat exchange system plus a wealth of intelligent features, Vectaire® takes convection baking to new heights, shielding the food (and the kitchen) from unwanted and potentially harmful flue gases while yielding exceptional, more flavorful and healthful dishes.

During a 3-hour cooking cycle, direct-fired "snorkel" convection ovens blow 2,400 cubic feet of dry air over the food. Montague indirect fired "muffled" convection ovens circulate only the original 9 cubic feet of air within the oven chamber. Moisture and nutrients are locked in, while flue gases are locked out.



OTHERS DIRECT FIRED "SNORKEL" DESIGN

Snorkel Style designs direct hot flue gases into the oven cavity, then out the flue. The constant dry air flow in and out of the oven cavity takes the moisture and flavor with it. When cooking, the exposure to combustion gases can react with the internal chemicals found in all meats which can result in "pinking" of the meat, especially in chicken, pork and turkey.



ELECTRIC CONVECTION SERIES



Model EK12A

EK12A - Electric Convection Oven

- Standard depth 5 or 9 rack options available
- Porcelainized steel cooking compartment



Model 2EK15A

EK15A - Electric Convection Oven

- Bakery depth 5 or 9 rack options available
- Available on casters or modular stand

Convection Oven Control Panel

- 2 speed fan - automatic shut-off when doors are opened
- 200-500°F (93-260°C) temperature range
 - Two covered interior lights



EK8 - Electric Convection Oven

- Small footprint for compact kitchens
- Available in 208 and 240 three-phase voltage



Model EK8



KEY VECTAIRE® OVEN FEATURES



Robotically Welded Angle Iron Frame with Durable Stainless Steel Construction

Provides extra strength and durability, resists abuse, eases cleanup.

Smooth Operating Doors with

Lifetime Warranty

Ball bearing mounted doors with full length trunnion for smooth opening and closing.

Insulated Dual Pane Viewing Windows

Keeps heat from escaping.

16 Gauge Burner Baffle

Directs heat around the outside of the oven cavity.

Emergency Equipped

Standing pilot allows unit to operate in a disaster/emergency situation as it can operate without electricity if needed.

Optional Base with Wire Rack



Porcelainized 16 Gauge
Steel Interior
Provides easy cleaning.

Sealed Oven Cavity

Provides quality product, appearance and yield.

Double Insulation

4" of insulation compressed to 2" for heat retention and even cooking.

Easy-to-Use-Controls

Intermittent fan operation; Auto fan cutoff when doors are opened. (Most models) Can operate with fan delay for delicate products.

Easy Maintenance

Motor is accessible from the front of the oven. Control panel drops down to access components.

"Muffled" Oven Design

Maintains consistent temperature throughout oven cavity – no need to turn pans.



GAS CONVECTION OVEN MODELS

R85A – Apollo Gas Convection Oven

- Standard depth, muffled oven.
- Snap action thermostat; 200°F to 500°F with “Burner/On” indicator for accuracy.



Model R-85



Model HX2-63A

HX-63A – High Efficiency Gas Convection Oven

- Full size, bakery depth muffled oven.
- Solid state thermostat for precision cooking.
- Optional preprogrammed Cook-n-Hold feature for roast and hold operations. 24 hour digital countdown timer.
- Optional programmable (AP) includes standard features plus a 5-program menu pad which controls time and temperature.
- Responsive Tri-Therm® heating system.
- Low Profile.



Model 2-115A



115A/70A – Heavy Duty Use

- Full size, bakery depth muffled oven.
- Throttling thermostat for consistent heat and fast recovery.
- Unit may be used without electricity in emergency shelters.
- Available with vertical or horizontal doors.
- Optional Sabbath controls available.
- Designed for high-production kitchens



Model SL70AH

MONTAGUE CONVECTION OVEN OPTIONS

VECTAIRE® CONVECTION OVEN SPECIFICATIONS

Model	BTUs per Oven	Depth	Oven Cavity Dimensions WxDxH	Fan Delay Operation	Thermostat	Electronic Ignition
R85A – Apollo Standard Duty Gas Convection Ovens						
R85A	85,000	Standard	27"x 20-3/4"x 20-1/2"	Yes - manually	Snap action	X
R2-85A	85,000	Standard	27"x 20-3/4"x 20-1/2"	Yes - manually	Snap action	X
115A – Heavy Duty Gas Convection Ovens						
115A	115,000	Bakery	27"x 27"x 20-1/2"	Yes - manually	Throttling	X
2-115A	115,000	Bakery	27"x 27"x 20-1/2"	Yes - manually	Throttling	X
SL115AP	115,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	Solid state	X
SL2-115AP	115,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	Solid state	X
SL115AH	115,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	Solid state	X
SL2-115AH	115,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	Solid state	X
70A – Heavy Duty Gas Convection Ovens						
70A	70,000	Bakery	27"x 27"x 20-1/2"	Yes - manually	Throttling	X
2-70A	70,000	Bakery	27"x 27"x 20-1/2"	Yes - manually	Throttling	X
SL70AP	70,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	Solid state	X
SL2-70AP	70,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	Solid state	X
SL70AH	70,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	Solid state	X
SL2-70AH	70,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	Solid state	X
HX-63A – High Efficiency Gas Convection Ovens						
HX63A	63,000	Bakery	27"x 27"x 20-1/2"	No	Solid state	STD
HX2-63A	63,000	Bakery	27"x 27"x 20-1/2"	No	Solid state	STD
HX63AH	63,000	Bakery	27"x 27"x 20-1/2"	Programmable fan delay	Solid state	STD
HX2-63AH	63,000	Bakery	27"x 27"x 20-1/2"	Programmable fan delay	Solid state	STD

Model	kW per Oven	Depth	Oven Cavity Dimensions	Fan Delay Operation	Thermostat
EK – Heavy Duty Electric Convection Ovens					
EK8	7.5	Custom	14-3/4"x 21"x 20-1/2"	Yes - manually	Snap action
2EK8	7.5	Custom	14-3/4"x 21"x 20-1/2"	Yes - manually	Snap action
EK12A	12	Standard	27"x 22"x 20-1/2"	Yes - manually	Snap action
2EK12A	12	Standard	27"x 22"x 20-1/2"	Yes - manually	Snap action
EK15A	15	Bakery	27"x 27"x 20-1/2"	Yes - manually	Snap action
2EK15A	15	Bakery	27"x 27"x 20-1/2"	Yes - manually	Snap action
SLEK-12	12	Standard	27"x 22"x 20-1/2"	Yes - fan delay function	Solid state
SLEK-15	15	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	Solid state

