



# VECTAIRE™ Apollo Standard Depth Double Deck Gas Convection Oven

Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## Model R2-85A



Model R2-85A

### MODEL-PAN RACK GUIDE (For Each Deck):

Model No.	Racks/ Positions	Pan Loading*		Rack Spacing	
		Length	Sideways	5-racks	9-racks
R2-85A	2 x 5/9	no	yes	3-3/8" (86mm)	1-1/2" (38mm)

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

### BURNERS & BLOWER SYSTEMS:

- Indirect-heated "muffled oven" design
- One 85,000 BTU/hr tubular stainless steel burner (Each Deck)
- 16-gauge stainless steel burner baffle
- Dependable standing pilot ignition
- Blower with 1/2-horsepower two-speed motor

### EXTERIOR CONSTRUCTION FEATURES:

- Satin finish stainless steel front, sides and top
- Aluminized steel back and flue extensions
- Ball bearing mounted 50-50 split double doors
- Double pane, thermal viewing windows
- Durable, adjustable door gaskets
- Single vertical grab handle opens both doors
- 6" (152mm) stainless steel legs, with adjustable bullet feet
- 6' (1829mm) power cord with grounded NEMA 5-15P plug

### CONTROL FEATURES [EACH OVEN]:

- Power/Fan speed control (two-speed fan)
- Automatic fan cutoff when door is opened (except in cool-down)
- Electric, snap-action 200-500°F (93-260°C) thermostat
- Burner-ON indicator
- 60-minute electric countdown timer with alarm
- Momentary-ON interior light switch

### AGENCY APPROVALS

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

### SHORT/BID SPECIFICATION

Convection oven shall be a Montague *Vectaire* Model:

- Apollo double deck (stacked) standard depth Model R2-85A equipped** with individual electric, snap-action 200-500°F (93-260°C) thermostat with burner-ON indicator light, 60-minute electric countdown timer with alarm, fan switch and oven cool-down mode; 85,000 BTU/hr tubular stainless steel burners and standing pilots; 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; and 6" (152mm) stainless steel legs; plus all the features listed and options/accessories checked:

### OVEN INTERIOR CONSTRUCTION:

- Porcelainized 16-gauge steel interior
- 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



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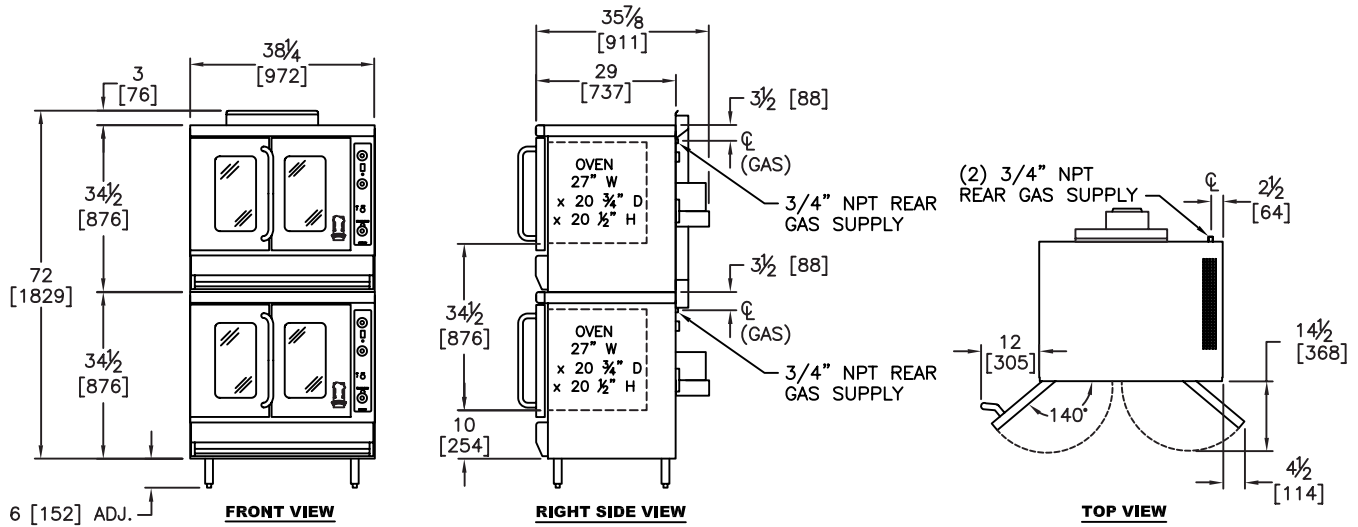
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Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### Installation Alternatives:

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

#### Electric, Controls & Motor Alternatives:

- 120-volt, 1-Phase, 60 Hz 7.2 AMP [standard, with 6' (1.8m) grounded power cord]
- 208-240-Volt, 1-Phase, 60 HZ, 3.7 AMP
- Electronic ignition [suffix-EI]
- Solid state thermostat

#### Finish:

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

#### Racks and Security:

- Stainless steel drip tray: \_\_\_\_\_ each
- Extra Racks: \_\_\_\_\_ each [standard]  
\_\_\_\_\_ each [heavy-duty for roasting]
- Solid Doors
- 11-position rack guides
- Independent doors

### 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	7" (178mm)	7" (178mm)
Left & Right Side	6" (152mm)	0"
With 6" (152mm) 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 <sup>3</sup> /m <sup>3</sup>
Gas Delivery Pressure:		3.5" WC	10.0" WC			
Models:	Burners	BTU/hr (kW)	BTU/hr (kW)	942 lbs (427 kg)	70	2 x 37/1
<b>R2-85A</b>	1 per deck	85,000 (49.8) per deck	70,000 (41) per deck			



## THE MONTAGUE COMPANY

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



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