



VECTAIRE Gas Convection Ovens R85 Series - Standard Depth



R-85A(E) - Shown with optional stacking kit.

GENERAL

Single, indirect fired "muffled" oven. 38-1/4" wide x 35-1/4" deep x 61-1/2" high (97.2 x 89.5 x 156.2 cm) overall, including standard gusset-style legs. 27" wide x 21" deep x 20-1/2" high (68.6 x 68.6 x 52.1 cm) interior accommodates 18" x 26" (45.7 x 66 cm) pans widthwise. Used for all purpose baking and roasting. (85,000 BTU/HR model).

DOOR STYLES, Split-type - each door to have double pane thermal viewing window. A single handle opens both simultaneously.

MODELS:

- R85A - vertical opening doors, side mounted.
- R2-85A - Stacked two R85 oven sections - requires Double Stack Accessory and Flue Kit: RD1

STANDARD FEATURES

- Porcelainized 16 gauge steel interiors.
- Removable 9-position bright nickel rack guides.
- Five 20" x 26-3/4" (50.8 x 67.9 cm) bright nickel racks with rack stop and non-tip feature.
- Doors pivot on precision ball bearings located in top and bottom of door trunnions.
- One fully welded tubular dual steel burner with cast iron venturi.
- 16 gauge stainless steel removable burner baffle.
- 4" (10.2 cm) of insulation compressed to 2" (5.1 cm) within metal sheathing.
- Durable door gaskets, adjustable.

CONTROLS:

- Snap acting electric switch-type thermostat with a temperature adjustment range of 200°F (93°C) to 500°F (260°C) with "Burner-On" indicator light.
- Automatic fan shut-off when door is opened. Separate rocker switch for fan operation with oven Cool-Down mode.
- Momentary "On" rocker switch controls two interior (covered) lights.
- One hour electric timer.

LEGS:

Gusset-style legs, standard. Black finish.

FINISH:

Satin stainless steel front, sides and top. Aluminized steel back and flue extensions. Black gusset-style legs.

OPTIONAL, (*extra cost):

- Flue Deflector: S/S
- *Legs: *S/S Gusset-style legs.

MOTOR

Split phase, air cooled, two speed 1725/1140 rpm, 1/2 Hp with thermal overload protection. Sealed, self-lubricating ball bearing requires no lubrication for the life of the bearing. Motor is serviceable from the front through the oven chamber.

ELECTRICAL:

- 120V, 1Ph, 60Hz, 7.2 amps. 6' (182.8 cm) grounded supply cord.
- 208-240V, 1Ph, 60Hz, 3.7 amps, 3 wire.

OPTIONS, (*extra cost):

- *CASTERS - Set of 4, 5" (12.7 cm) tube casters.
- *KITS, EXTRA:
 - *RS1-Single Unit Assesory Kit
 - *Black *S/S
 - RD1-Double stack Assesory and Flue Kit
 - *Black *S/S
 - RS2-Single Unit Drafthood Kit
 - *Black *S/S
 - RD2-Double Drafthood Kit
 - *Black *S/S
- *RACKS, EXTRA:
 - * ___ Standard * ___ Extra Heavy (for roasting).

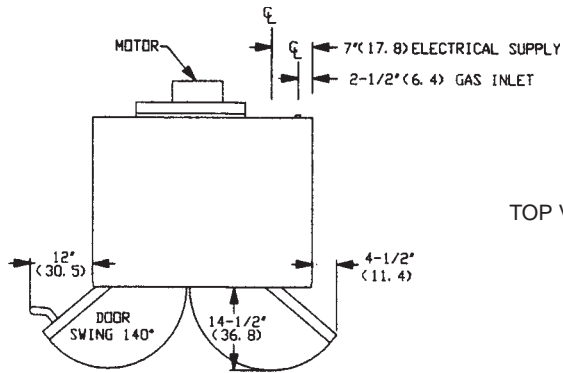


MONTAGUE R85 Series - Standard Depth

Gas Apollo Convection Ovens

Standard configuration available in Montague Auto CAD Foodservice Symbols library.

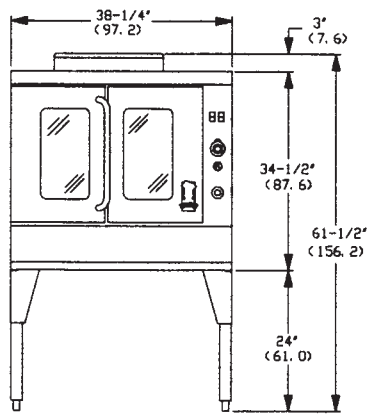
Dimensions in parenthesis are centimeters.



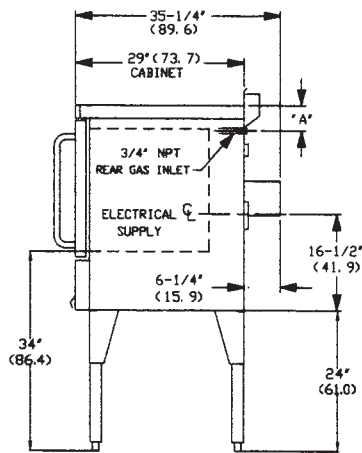
TOP VIEW

RACK SPACING	
# Racks Guide Positions /Oven Section	Clearance between racks
5	3-3/8" (8.6)
9	1-1/2" (3.8)

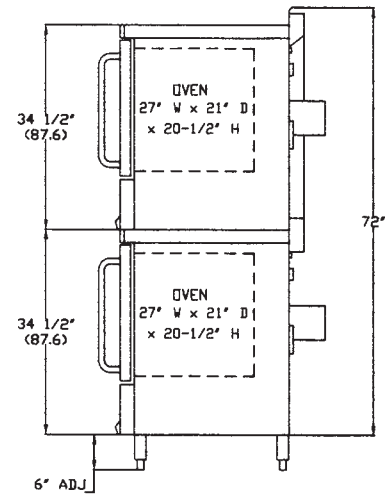
SUFFIX	DIM "A"
G	1-3/4" (4.4)
E	3-1/2" (8.9)



FRONT VIEW - Vertical Doors.
Shown w/ standard gusset-style legs.



SIDE VIEW - Vertical Doors.
Shown w/ standard gusset-style legs.



SIDE VIEW - Vertical Doors.
Shown w/ optional 5" (12.7 cm) casters.

IMPORTANT

Commercial oven(s) must be installed in accordance with local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1. Compliance with codes is the responsibility of the Owner and Installer.

Adequate Ventilation System required. Must be installed in accordance with local codes.

AGA Design Certified: In accordance with ANSI Z83.11 Gas Foodservice Equipment - Ovens. NOTE: These appliances are intended for commercial use by professionally trained personnel. *NOT Intended For Household Use.*

NSF Certified: In accordance with Standard 4.

TYPE OF GAS	Natural	Propane
Manifold Pressure	3.5" WC	10.0" WC
Model	# burners	BTU/HR
R85A(E)	1	85,000

GAS INLET SIZE (for all models):

One 3/4" (1.9 cm) NPT at right rear. One 3/4" (1.9 cm) pressure regulator is provided and must be used when appliance is connected to gas supply.

NOTE: Specify type of gas Natural Propane
Specify elevation if installing above 2000 feet.

Minimum Clearances:	Combustible Construction	Noncombustible Construction
Back Wall:	7" (17.8 cm)	7" (17.8 cm)
Left & Right Side:	6" (15.2 cm)	0"
With 24" (61 cm) legs: suitable for installation on combustible floors.		

ENTRY CLEARANCE: 34-3/4" (88.3 cm) uncrated

APPROX. CUBIC FT/METERS: Oven: 37 cu.ft./1.05 m³
SHIP WGT: (Class 70) 471 Lbs. 214 kg.

Montague's continuing commitment to quality/product improvement can cause specification and design changes without prior notice.



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