



# VECTAIRE™ Double Deck, Full-Size Standard Electric Convection Ovens

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## SLEK2-12 Series



Model SLEK2-12AP Shown  
with optional casters

### SHORT/BID SPECIFICATION

Convection oven shall be a Montague *Vectaire* double deck full-size electric Model:

- SLEK2-12** (three 3.744-kW heating elements grouped in one set) **standard depth 12-kW** units with 6" (152mm) stainless steel legs

[Specify controls]:

- AH, Cook-n-Hold Controls** with: solid state 150-500°F (66-260°C) thermostat with RTD platinum temperature sensor, 24-hour digital countdown timer with alarm, programmable HOLD feature and burner-ON indicator light
- AP, Programmable Controls** with: five-button menu pad, plus all Cook-n-Hold Controls including: solid state 150-500°F (66-260°C) thermostat with RTD platinum temperature sensor, 24-hour digital countdown timer with alarm, programmable HOLD feature and burner-ON indicator light

...with tubular heating elements; porcelainized steel oven interiors with two-speed fans; nine rack positions, five bright nickel racks with rack stops and no-tip guides standard; two ball bearing mounted 50-50 stainless steel doors with double pane viewing windows; plus all the features listed and options/accessories checked:

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

✓	Model No.	Oven Depth	Racks/Positions	Rack Spacing	
				5-racks	9-racks
	SLEK2-12	Standard	5/9	3-3/8" (86mm)	1-1/2" (38mm)

### OVEN INTERIOR CONSTRUCTION [EACH DECK]:

- Porcelainized steel cooking compartment
- Nine-position bright nickel rack guides
- Five bright nickel pan racks, with rack-stop and no-tip guides standard
- Two covered interior lights
- 4" (102mm) of insulation compressed to 2" (51mm) with metal sheathing

### HEATING ELEMENTS & BLOWER SYSTEM [EACH DECK]:

- Three 3.744-kW heating elements grouped in one set
- Blower with 1/2-horsepower two-speed motor

### EXTERIOR CONSTRUCTION FEATURES:

- Satin finish stainless steel front, sides & top
- Ball bearing mounted 50-50 double door
- Double pane thermal viewing windows
- Tubular grab-bar handle with insulated comfort grip
- Durable, adjustable door gasket
- 6" (152mm) legs stainless steel legs with adjustable bullet feet

### CONTROL FEATURES [EACH DECK]:

- Power-ON switch
- Automatic fan cutoff when door is opened (except in cool-down)
- Fan speed control
- Oven-ON indicator light
- Moisture vent
- Cook-n-Hold -AH Package:**
  - Solid state 150-500°F (66-260°C) thermostat
  - Programmable 140-200°F (63-93°C) HOLD feature
  - Precise RTD platinum temperature probe
  - 24-hour digital countdown timer with alarm
  - Up to 20 min. pulsed fan intervals (IFO)
- Programmable-AP Package:**
  - Five button programmable menu pad, plus:
  - Solid state 150-500°F (66-260°C) thermostat
  - Programmable 140-200°F (63-93°C) HOLD feature
  - Precise RTD platinum temperature probe
  - 24-hour digital countdown timer with alarm
  - Up to 20 min. pulsed fan intervals (IFO)

### AGENCY APPROVALS

- NSF Listed
- UL Listed (ANSI/UL-197)



VC0-15 [Rev. 1/12]

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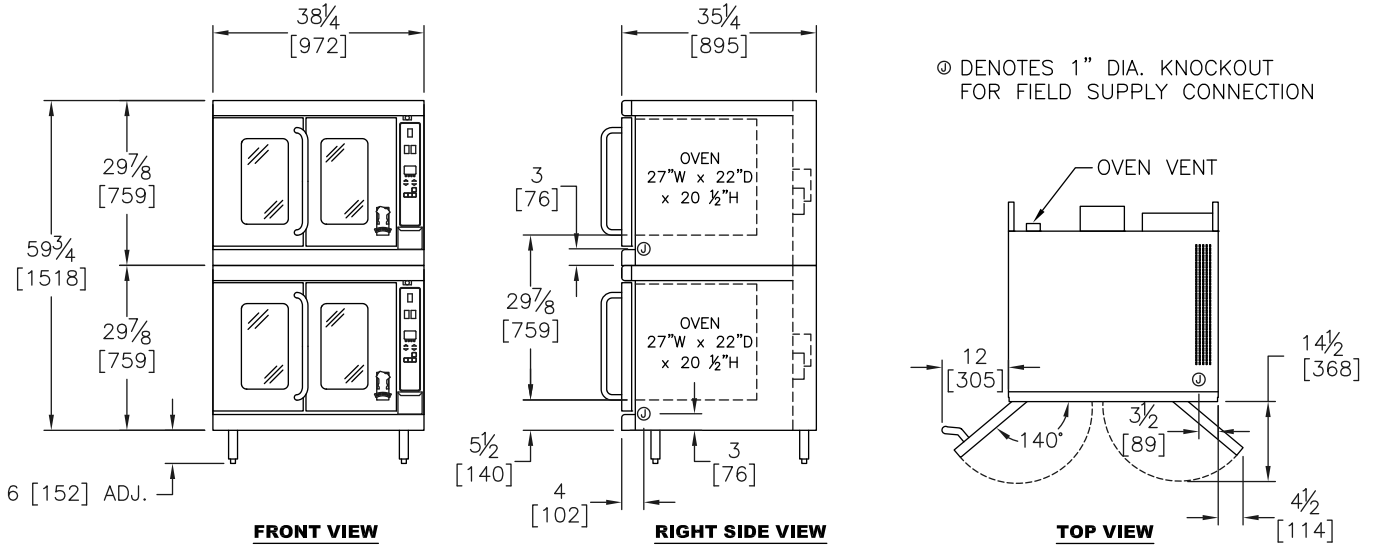
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## SLEK2-12 Series

Dimensions in brackets are millimeters



### OPTIONS GUIDE:

#### Installation Alternatives:

- Casters [Set of four]:
  - 4" (102mm)
  - 6" (152mm)
- Casters [Set of four 5" (127mm) plate casters]
- 1" (25mm) Toe Base for curb mounting

#### Electric, Controls and Motor Alternatives:

- 480 Volt/3 Phase

#### Finish:

- Full stainless steel oven interiors [-ASC suffix]
- Stainless steel louvered back panel

#### Racks & Security:

- Stainless steel drip tray: \_\_\_\_\_ ea.
- Extra Racks: \_\_\_\_\_ ea. std.; \_\_\_\_\_ ea. heavy duty
- 11-position rack guides [set of two]: \_\_\_\_\_ ea.
- Solid Doors [in place of windows]
- Security Options [Consult Factory]

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

1. Oven must be installed in accordance with local codes or in their absence with the National Electric Code: ANSI/NFPA 70. Compliance with codes is the responsibility of the Owner and Installer.
2. Each oven deck requires a separate electric power connection. A 1" (25mm) knockout is provided.
3. An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, "Vapor Removal from Cooking Equipment."
4. This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall	0"	0"
Left & Right Side*	0"	0"
Unit must be mounted on legs, or stand.		
*SL Vectaire spacing to adjacent equipment: 6" (152mm) minimum clearance on right side between similar ovens or other cooking equipment. Optional heat shield kits are available to reduce the clearance between similar ovens to 1" (25mm) and between other equipment to 2" (51mm). Consult factory.		

#### Electric Requirements\*

Voltage	Phase	Hz	Total kW	Nominal AMP/Line			Minimum Circuit Capacity
			SLEK2-12	L1	L2	L3	
208	1	60	12.00	57			72
240	1	60	12.00	50			63
208	3	60	12.00	34	34	34	34
240	3	60	12.00	30	30	30	30
480	3	60	12.00	17	17	17	17

\*Other Voltage/Hz models available. Contact factory.

#### Shipping Information:

Models	Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
SLEK2-12 [all]	830 lbs (376 kg)	70	2 X 37/1
Entry clearance 30" (762mm) uncrated			

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



## THE MONTAGUE COMPANY

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