Double Deck, Full-Size Gas Convection Oven

**SHORT/BID SPECIFICATION**

Double deck convection oven shall be a Montague Vectaire Model HX2-63A, with Standard HX Controls including: individual solid state 200-500°F (93-260°C) thermostat, 60-minute electric countdown timer with alarm and burner-ON indicator light

**OVEN INTERIOR CONSTRUCTION:**
- Porcelainized 16-gauge steel interior
- 27" (686mm) (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" (102mm) of insulation compressed to 2" (51mm) with metal sheathing
- Two covered interior lights

**BURNERS & BLOWER SYSTEMS:**
- Indirect-heated “muffled oven” design
- Stainless steel burners with 63,000 BTU/hr output
- High efficiency sealed stainless steel heat exchanger
- Burner pilot with dependable electronic 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 deflector with stainless front-trim
- Ball bearing mounted 50-50 split double doors
- Double pane, thermal viewing windows
- Single vertical grab handle opens both doors
- Black painted-steel gusset-type legs, with adjustable bullet feet
- 6' (1829mm) power cord with grounded NEMA 5-15P plug

**CONTROL FEATURES [EACH DECK]:**
- Power/fan speed control (two-speed fan)
- Automatic fan cutoff when door is opened (except in cool-down)
- Momentary-ON interior light switch
- Burner-ON indicator light

**AGENCY APPROVALS**
- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- ENERGY STAR qualified

**REMOTE PAN RACK GUIDE**

Model HX2-63A
**VECTAIRE™**
Double Deck, Full-Size Gas Convection Oven

HX2-63 Series

OPTIONS GUIDE:

Installation Alternatives:
- [ ] Casters [Set of four] 5" (127mm) plate casters
- [ ] 1" (25mm) Toe base for curb mounting
- [ ] Heat Shield Kit — [each, See minimum clearances]
- [ ] Flexible Gas Quick-Disconnect Kit [each]
- [ ] Manifold Assy. for single 3/4" NPT gas inlet
- [ ] Stainless steel downdraft diverter

Electric & Motor Alternative:
- [ ] 120-volt, 1-Phase, 60 Hz 7.2 AMP [standard]
- [ ] 208-240-Volt, 1-Phase, 60 Hz, 2.9 AMP
- [ ] For 208-240-Volt, 3-phase [Consult Factory]
- [ ] 3/4-Horsepower reduced depth blower motor

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

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

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.


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 (610m).

5. GAS INLET SIZE (All Models): Two 1/2" NPT gas connections provided at left-rear. Two 1/2" 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"-16" w.c. for propane gas.

Specify Type of Gas: [ ] Natural  [ ] Propane

<table>
<thead>
<tr>
<th>Models</th>
<th>Gas Delivery Pressure</th>
<th>Shipping Weight</th>
<th>Cube (Crated)</th>
</tr>
</thead>
<tbody>
<tr>
<td>HX2-63 [all]</td>
<td>1 Per Deck</td>
<td>63,000 (18.5)</td>
<td>1,005 lbs (455 kg)</td>
</tr>
</tbody>
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**Minimum Clearances**

<table>
<thead>
<tr>
<th>From Back Wall</th>
<th>Combustible Construction</th>
<th>Noncombustible Construction</th>
</tr>
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<tbody>
<tr>
<td>7&quot; (178mm)</td>
<td>7&quot; (178mm)</td>
<td></td>
</tr>
<tr>
<td>Left &amp; Right Side*</td>
<td>6&quot; (152mm)</td>
<td>0&quot;</td>
</tr>
<tr>
<td>With 6&quot; (152mm) legs</td>
<td>Suitable for installation</td>
<td>on combustible floors</td>
</tr>
</tbody>
</table>

*HX Vectaire spacing to adjacent units require 6" (152mm) minimum clearance on right side between similar ovens or other cooking equipment. Optional heat shield kits reduce the clearance required between similar ovens to 1" (25mm) and 2" (50mm) from other cooking equipment.

Dimensions in brackets are millimeters

Entry Clearance: 31-1/2" (800mm) uncrated

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