



# VECTAIRE™ Full-Size Standard Depth Electric Convection Oven

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

Project \_\_\_\_\_

Quantity \_\_\_\_\_

## SLEK12 Series



Model SLEK12AP

### SHORT/BID SPECIFICATION

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

- SLEK12** (three 3.744-kW heating elements grouped in one set) a single **standard depth 12-kW** unit with 24" (610mm) black painted, gusset-style 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
- 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

...with tubular heating elements; a porcelainized steel oven interior with one-speed [bakery] or two-speed [standard] 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, plus all the features listed and options/accessories checked

### MODEL-PAN/RACK GUIDE:

✓	Model No.	Oven Depth	Racks/Positions	Rack Spacing	
				5-racks	9-racks
	SLEK12	Standard	5/9	3-3/8" (86mm)	1-1/2" (38mm)

### OVEN INTERIOR CONSTRUCTION:

- 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:

- 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 and 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
- 24" (610mm) legs gusset-style legs with adjustable bullet feet

### CONTROL FEATURES:

- Power-ON switch
- 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)



VC0-13 [Rev. 1/12]

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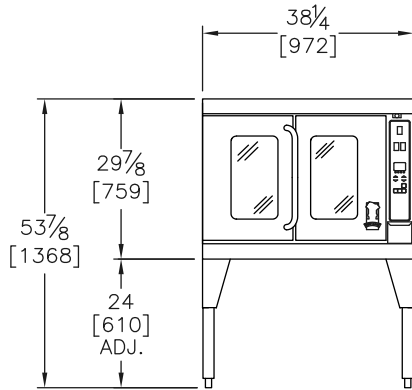
Item No. \_\_\_\_\_

Project \_\_\_\_\_

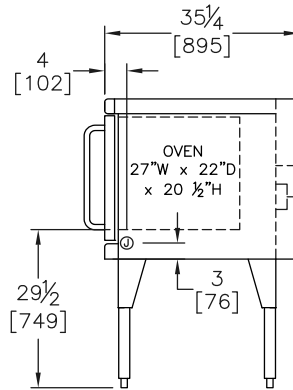
Quantity \_\_\_\_\_

## SLEK12 Series

Dimensions in brackets are millimeters

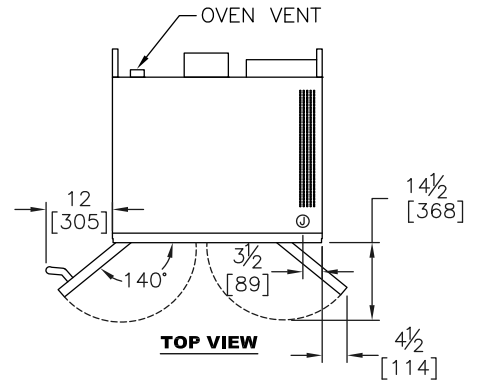


**FRONT VIEW**



**RIGHT SIDE VIEW**

⊙ DENOTES 1" DIA. KNOCKOUT FOR FIELD SUPPLY CONNECTION



**TOP VIEW**

### OPTIONS GUIDE:

#### Installation Alternatives:

- Stacking Kit (for bottom unit)
- Stem casters 5" (127mm) for use with Gusset-style legs
- Modular Stand [open base] with 4" (102mm) frame, stainless steel front, lower shelf and 19-1/2" (495mm) stainless steel legs
  - 3-1/2" (89mm) stem casters
  - 9-position removable pan slides (for stand)
  - Heat Shield Kit-[See minimum clearances] installation

#### Finish:

- Full stainless steel oven interior [-ASC suffix]
- Stainless steel louvered back panel
- 24" (610mm) Stainless steel gusset-style legs

#### Racks & Security:

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

### INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- 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.
- An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, "Vapor Removal from Cooking Equipment."
- 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, cabinet 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 SLEK12			Minimum Circuit Capacity SLEK12
			SLEK12	L1	L2	L3	
208	1	60	12.00	57			72
240	1	60	12.00	50			63
208	3	60	12.00	34	34	31	43
240	3	60	12.00	30	30	27	40
480	3	60	12.00	17	17	14	22

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

#### Shipping Information:

Models	Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
<b>SLEK12 [all]</b>	402 lbs (182 kg)	70	37/1
<b>Modular Stand w/shelf</b>	add 78 lbs (35 kg)	70	21/.6

Entry clearance 30" (762mm) uncrated

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



## THE MONTAGUE COMPANY

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