MONTAGUE
SINCE 1857

Convection Ovens
CONVECTION REDEFINED

Dedicated to those who demand perfection, time after time. Montague’s indirect-fired oven design offers distinct advantages over the competition—better flavor retention, more even browning, and unbeatable dependability. The new Vectaire HX Series convection ovens are designed to elevate everyday baking to a fine art. Faster preheat and recovery, reduced energy input and impeccable Montague craftsmanship are the hallmarks of these technologically advanced ovens.

(A) HX-63 GAS CONVECTION OVEN


(B) HX2-63 GAS CONVECTION OVEN

Double your capacity with this 10-rack, 120,000 btu/hr Vectaire HX oven. Rugged enough for high-volume bread baking, gentle enough for delicate cakes and meringues. Only 71 in. (180 cm) high.
(C) **115A CONVECTION OVEN**

An excellent choice for reconstituting frozen foods or baking heavy product loads. This 115,000 btu/hr Vectaire gas oven is renowned for its fast recovery. Simple controls.

(D) **2-115B CONVECTION OVEN**

This 115 Series gas double oven features a powerful 3/4 HP fan motor, plus a choice of door styles. Designed for those who prefer full-out BTU power for their cooking loads, and straightforward controls.

(E) **SE70A CONVECTION OVEN WITH PROOFER**

Use this "bread winner" 70,000-btu/hr gas oven and proofer for production baking. Precise solid-state temperature and humidity controls. A complete baking center that fits easily in any size kitchen.

(F) **70A CONVECTION DISPLAY OVEN**

A custom black-and-brass gas display oven designed for kitchens with pizzazz inside and out. With non-stop dependability and temperature accuracy, it offers 70,000 btu/hr of "hassle" convection power.

**HX OVEN TECHNOLOGY**

- Innovative European-designed burners deliver more usable heat than conventional atmospheric burners.
- Hot combustion gases are put to good use, evenly heating the exterior of the oven chamber to maintain more even interior temperatures.
- Fan and baffle system blends superheated air within the oven, then circulates it around the food products.
- Our sealed cooking chamber keeps dry air out, while keeping moisture, nutrients, and flavor in.

**BETTER BY DESIGN**

Our new Vectaire HX Series represents a leap in convection technology. Its innovative Tri-Therm heating system includes efficient new burners and an integral heat exchanger that optimizes heat transfer to the oven chamber.

The result? Foods reach target temperatures faster. Oven preheat and recovery performance improves by over 30 percent. All this productivity increase, at 10 percent reduced energy input.

All convection ovens move heated air over food

*compared with traditional muffled oven design with input savings in the ranges of 55,000 to 80,000 btu/hr.*
to reduce cooking times. But nearly four decades ago, Montague pioneered a fundamentally better way to accomplish this goal—the Vectaire indirect or muffled heating system. The cooking chambers of our ovens are sealed off from outside air and combustion gases so that moisture and flavors are sealed in. Browning is more even. Add to this the most maintenance-free oven doors in the industry, and you have an unbeatable combination—better baking, because Montague ovens are better by design.

INDIRECT-FIRED VS DIRECT-FIRED OVENS

During a three-hour cycle, direct-fired convection ovens blow 2400 cubic feet of dry air over the food. Montague’s indirect-fired ovens, on the other hand, circulate only the original 9 cubic feet of air within the oven chamber. More moisture and nutrients are locked in while the airborne contaminants are locked out.
Combine a few simple ingredients, add a dash of artistry, put it in a Vectaire oven, then see what happens. Roasts come out of the oven more tender and full of natural juices. Meats brown more evenly and shrink less. Breads are more moist and aromatic. The secret to success? Montague

"I've used Montague Vectaire gas-fired ovens in my bakeries since 1980. We have seven 115,000 btu/hr ovens, and not one has ever required a service call. Sixteen years of reliable, predictable baking!"

LARRY PEARSON, PRESIDENT
PACIFIC COOKIE COMPANY
SANTA CRUZ, CALIFORNIA

Company's unique convection technology, which bakes your creative inspirations flawlessly, every time. Gourmet chefs appreciate Montague's indirect-fired oven design, because it seals in moisture and intensifies flavors. Production bakers choose Montague equipment for its consistency. Whether you're preparing muffins or prime rib, we have convection ovens to complement your good taste. Since 1857, Montague has focused on creating cooking equipment with round-the-clock reliability and minimum maintenance. In keeping with this tradition, all of our Vectaire ovens offer you flawless quality, uncompromised craftsmanship, and of course, legendary Montague durability.

"Other manufacturers do not build a convection oven the same way Montague does. Montague has a true convection oven."

ED PENZNER, ED'S BREADS
CRESTWOOD, KENTUCKY
VECTAIRE ELECTRIC CONVECTION MODELS

Montague also offers a complete line of full-size and half-size electric convection ovens. All full-size models can be ordered with bread provers.

(6) EK1SA ELECTRIC CONVECTION OVEN
Vectaire convection quality, electric convenience. 15.15kW power rating and simple controls. Features a single speed, 3/4 HP fan motor.

(H) SEK2-18AH ELECTRIC CONVECTION OVEN
An electric “Cook-n-Hold” oven with solid state precision. Includes 24-hour time, temperature, and cooking controls with a bright digital display.

(I) SEK8(N)A ELECTRIC CONVECTION OVEN
Half-size electric Vectaire. Small enough for the countertop, roomy enough for 15 x 18 in. (33 x 40 cm) pans. Solid-state controls, optional 4 in. (10.2 cm) legs, and left- or right-swing doors. Great for cookies, pies, or potatoes.

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