



# MONTAGUE VECTAIRE® GAS CONVECTION OVENS

*Tastier food.  
Happier chefs.  
Healthier kitchens.*



# INNOVATION. TO BAKE YOUR VERY BEST.



Montague's unique convection technology is the best thing to come out of the industry in nearly half a century. Vectaire ovens feature a muffled, indirect-fired design that seals in moisture, intensifies flavor and yields consistent results.

Each unit offers unmatched durability to withstand the intense demands of foodservice. Built from heavy-duty stainless steel, our ovens feature a robotically-welded angle iron frame, solid door trunnion, heavy gauge wire racks, powerful, full-welded dual steel and cast iron burners, plus a wealth of other design advantages.

Service is a breeze with all controls and the convection motor accessible through the front of the oven. Lifetime warranty on doors adds to the low cost of ownership for this hard-working kitchen centerpiece.



# MONTAGUE VECTAIRE® GAS CONVECTION OVENS

## MUFFLED DESIGN ENHANCES PERFORMANCE.

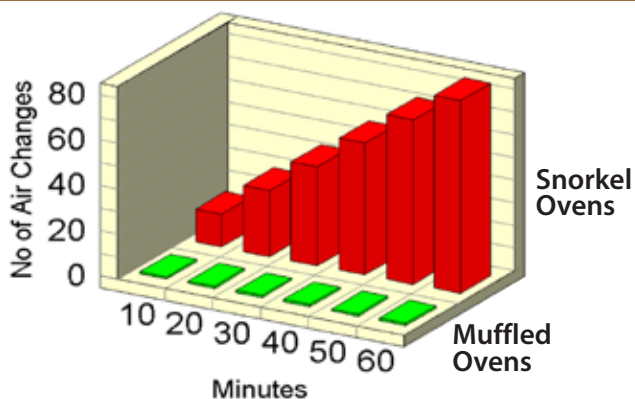


Chefs know the benefits of convection baking. Moving heated air over the food produces faster, more consistent, and many would say superior cooking. Four decades ago, Montague pioneered a fundamentally better way to do this with the Vectaire® indirect-fired, muffled oven design.

Offering a sealed oven chamber, an ingenious heat exchange system plus a wealth of intelligent features, Vectaire® takes convection baking to new heights, shielding the food (and the kitchen) from unwanted and potentially harmful flue gases while yielding exceptional, more flavorful and healthful dishes.

Proudly made in the U.S.A., Vectaire® Convection Ovens deliver peerless performance, uncompromising quality and exceptional durability from a company with a 160+ year history of innovation — Montague.

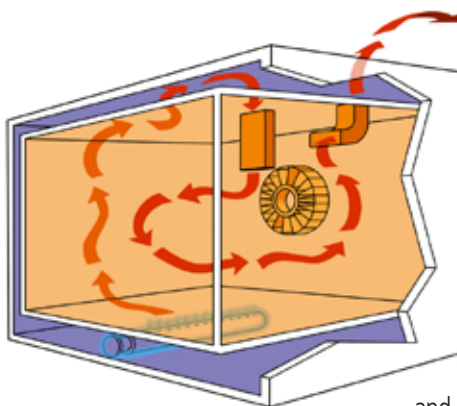
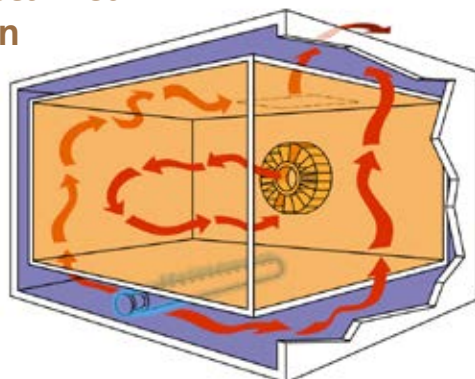
**Frequency of Air Changes  
in Oven Cavity**



During a 3-hour cooking cycle, direct-fired “snorkel” convection ovens blow 2,400 cubic feet of dry air over the food. Montague indirect fired “muffled” convection ovens circulate only the original 9 cubic feet of air within the oven chamber. Moisture and nutrients are locked in, while flue gases are locked out.

### Montague Indirect Fired “Muffled” Design

With Montague’s muffled oven design, the flue gases wrap around the oven’s surfaces rather than flowing through it. The oven chamber is totally sealed so the large interior’s 3,081 square inches becomes a vast heat exchange area. Heat is even throughout, with none of the cold spots that plague snorkel ovens. Baked goods cook evenly without the need to turn pans. Sealed oven cavity retains moisture and flavor creating a better product without shrinkage.



### Others Direct Fired “Snorkel” Design

Snorkel Style designs direct hot flue gases into the oven cavity, then out the flue.

The constant dry air flow in and out of the oven cavity takes the moisture and flavor with it. When cooking, the exposure to combustion gases can react with the internal chemicals found in all meats which can result in “pinking” of the meat, especially in chicken, pork and turkey.

# MONTAGUE GAS CONVECTION OVENS

Vectaire Convection Ovens are celebrated by school foodservice operators, high volume bakeries, restaurants and a variety of other commercial foodservice segments.

Select from single or double stack designs and variable oven depths for unlimited customizations in any kitchen. Each is available with energy efficient burners, shorter preheat times and the most maintenance-free oven doors in the industry (limited lifetime warranty). Vectaire provides precision baking with distinct advantages over the competition.



## Robotically Welded Angle Iron Frame with Durable Stainless Steel Construction

Provides extra strength and durability, resists abuse, eases cleanup.

## Smooth Operating Doors with Lifetime Warranty

Ball bearing mounted doors with full length trunnion for smooth opening and closing.

## Insulated Dual Pane Viewing Windows

Keeps heat from escaping.

## 16 Gauge Burner Baffle

Directs heat around the outside of the oven cavity.

## Emergency Equipped

Standing pilot allows unit to operate in a disaster/emergency situation as it can operate without electricity if needed.

## Optional Base with Wire Rack

## Porcelainized 16 Gauge Steel Interior

Provides easy cleaning

## Sealed Oven Cavity

Provides better quality product, appearance and yield.

## Double Insulation

4" of insulation compressed to 2" for heat retention and even cooking

## Easy Maintenance

Motor is accessible from front of oven. Control panel drops down to access components.

## Easy-to-Use Controls

Intermittent fan operation; Auto fan cutoff when doors are opened. (Most models) Can operate with fan delay for delicate products.

## "Muffled" Oven Design

Maintains consistent temperature throughout oven cavity – no need to turn pans.



Montague Convection Oven  
Model 115A



# VECTAIRE® GAS CONVECTION OVEN MODELS



Model HX2-63A



Model 2-115A

## **HX-63A – High Efficiency Gas Convection Oven**

- Full size, bakery depth muffled oven.
- Energy Star® Certified.
- Solid state thermostat for precision cooking.
- Optional preprogrammed Cook-n-Hold feature for roast and hold operations. 24 hour digital countdown timer.
- Optional programmable (AP) includes standard features plus a 5-program menu pad which controls time and temperature.
- Low profile.
- Responsive Tri-Therm® heating system.

## **115A/70A – Heavy Duty Use**

- Full size, bakery depth muffled oven.
- Throttling thermostat for consistent heat and fast recovery.
- Unit may be used without electricity in emergency shelters.
- Available with vertical or horizontal doors.
- Optional Sabbath controls available.
- Designed for high-production kitchens.



## **R85A – Apollo Gas Convection Oven**

- Standard depth, muffled oven.
- Snap action thermostat; 200°F to 500°F with "Burner/On" indicator for accuracy.

Model R2-85A



# MONTAGUE VECTAIRE®

## GAS CONVECTION OVENS AT-A-GLANCE

### Vectaire® Gas Convection Ovens

Model	BTUs per Oven	Depth	Oven Cavity Dimensions WxDxH	Fan Delay Operation	Racks/ Positions	Thermostat	Thermostat Options EI   S/S		Sabbath Controls	Emergency /Disaster Unit
R85A – Apollo Standard Duty Gas Convection Ovens										
R85A	85,000	Standard	27"x 20-3/4"x 20-1/2	Yes - manually	5/9	Snap action	X	X		
R2-85A	85,000	Standard	27"x 20-3/4"x 20-1/2	Yes - manually	5/9	Snap action	X	X		
115A – Heavy Duty Gas Convection Ovens										
115A	115,000	Bakery	27"x 27"x 20-1/2"	Yes - manually	5/9	Throttling	X	X	X	X
2-115A	115,000	Bakery	27"x 27"x 20-1/2"	Yes - manually	5/9	Throttling	X	X	X	X
SL115AP	115,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	5/9	Solid state	X			
SL2-115AP	115,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	5/9	Solid state	X			
SL115AH	115,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	5/9	Solid state	X			
SL2-115AH	115,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	5/9	Solid state	X			
70A – Heavy Duty Gas Convection Ovens										
70A	70,000	Bakery	27"x 27"x 20-1/2"	Yes - manually	5/9	Throttling	X	X	X	X
2-70A	70,000	Bakery	27"x 27"x 20-1/2"	Yes - manually	5/9	Throttling	X	X	X	X
SL70AP	70,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	5/9	Solid state	X			
SL2-70AP	70,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	5/9	Solid state	X			
SL70AH	70,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	5/9	Solid state	X			
SL2-70AH	70,000	Bakery	27"x 27"x 20-1/2"	Yes - fan delay function	5/9	Solid state	X			
HX-63A – High Efficiency Gas Convection Ovens										
HX63A	63,000	Bakery	27"x 27"x 20-1/2"	No	5/9	Solid state	STD			
HX2-63A	63,000	Bakery	27"x 27"x 20-1/2"	No	5/9	Solid state	STD			
HX63AH	63,000	Bakery	27"x 27"x 20-1/2"	Programmable fan delay	5/9	Solid state	STD			
HX2-63AH	63,000	Bakery	27"x 27"x 20-1/2"	Programmable fan delay	5/9	Solid state	STD			



Plate up perfection  
Choose Montague Vectaire® Gas Convection Ovens for your kitchen  
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MANUFACTURED IN  
THE USA USING  
SOLAR ENERGY.



an Ali Group Company



The Spirit of Excellence