



VECTAIRE™ Apollo Single Deck, Standard Depth Gas Convection Oven

Item No. _____

Project _____

Quantity _____

R85A Series



Model R85A

SHORT/BID SPECIFICATION

Convection oven shall be a Montague *Vectaire* Model:

- ☐ **Apollo single deck standard depth Model R85A** with electric snap-action 200-500°F (93-260°C) thermostat with burner-ON indicator light, 60-minute electric countdown timer with alarm, fan switch and oven cool-down mode; one 85,000 BTU/hr tubular stainless steel burner and standing pilot; a porcelainized steel oven interior with two speed 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; and black painted 24" (610mm) gusseted legs; plus all the features listed and options/accessories checked:

OVEN INTERIOR CONSTRUCTION:

- Porcelainized 16-gauge steel interior
- 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
- One 85,000 BTU/hr tubular stainless steel burner
- 16-gauge stainless steel burner baffle
- Dependable standing pilot ignition
- Blower with 1/2-horsepower two-speed motor

MODEL-PAN/RACK GUIDE:

✓	Model No.	Racks/ Positions	Pan Loading*		Rack Spacing	
			Length	Sideways	5-racks	9-racks
	R85A	5/9	no	yes	3-3/8" (86mm)	1-1/2" (38mm)

*18" x 26" (457 mm x 660mm) sheet pans

EXTERIOR CONSTRUCTION FEATURES:

- Satin finish stainless steel front, sides and top
- Aluminized steel back and flue extensions
- Ball bearing mounted 50-50 split double doors
- Double pane thermal viewing windows
- Durable, adjustable door gaskets
- Single vertical grab handle opens both doors
- 24" (610mm) black painted-steel gusset-type legs, with adjustable bullet feet
- 6' (1829mm) power cord with grounded NEMA 5-15P plug

CONTROL FEATURES:

- Power/Fan speed control (two-speed fan)
- Automatic fan cutoff when door is opened (except in cool-down)
- Electric, snap-action 200-500°F (93-260°C) thermostat
- Burner-ON indicator
- 60-minute electric countdown timer with alarm
- Momentary-ON interior light switch

AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 CSA1.8



VC0-3 [Rev. 2/17]

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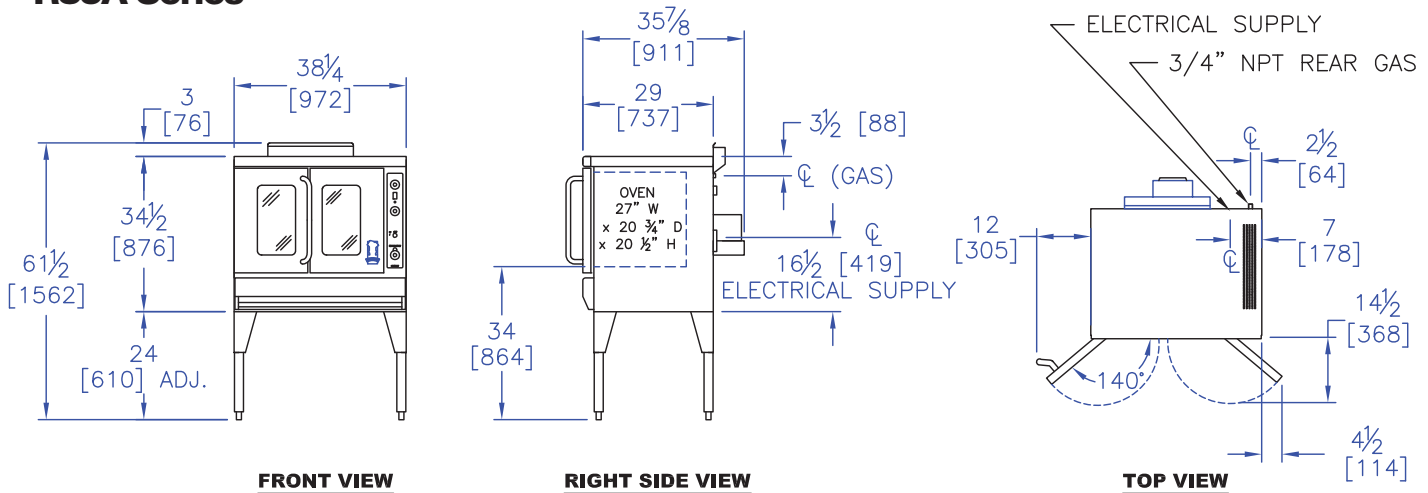
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Dimensions in brackets are millimeters



OPTIONS GUIDE:

Installation Alternatives:

- ☐ Stacking Kit (for bottom unit):
- ☐ Flexible Gas Quick-Disconnect Kit [with restraint]
- ☐ Stem casters for gusset-style legs; set of 4 ea., 5" (127mm)
- ☐ Stainless steel downdraft diverter
- ☐ Modular Stand (open base) with 4" (102mm) frame, stainless steel front, sides and lower shelf, tubular 19-1/2" (495mm) legs, plus:
- ☐ Stem casters 3-1/2" (89mm)
- ☐ 9-position removable pan slides for stand
- ☐ Heat Shield Kit-[See minimum clearances]

Electric and Motor Alternatives:

- ☐ 120-volt, 1-Phase, 60 Hz 7.2 AMP [standard, with 6' (1.8 m) grounded power cord]
- ☐ 208-240-Volt, 1-Phase, 60 HZ, 3.7 AMP
- ☐ Electronic Ignition [suffix-IE]
- ☐ Solid State Thermostat

Finish:

- ☐ Full stainless steel oven interior [-ASC suffix]
- ☐ Stainless steel back panel
- ☐ Stainless steel flue deflector
- ☐ Stainless steel gusset-style legs
- ☐ Stainless steel exterior bottom
- ☐ Stainless steel louvered back panel

Racks and Misc:

- ☐ Stainless steel drip tray
- ☐ Extra Racks: _____ each [standard] _____ each [heavy-duty for roasting]
- ☐ 11-position rack guides
- ☐ Solid doors [no windows]
- ☐ Independent doors

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Ovens must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; CAN/CGA-B149.1 Natural Fuel and Propane Installation Code, as applicable. 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, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Specify installation elevation:** _____ if above 2000 feet (610m).
- GAS INLET SIZE (All Models):** One 3/4" NPT gas connections provided at left-rear. One 3/4" NPT gas pressure regulators are provided and must be installed (by others) when unit is connected to gas supply.
- The incoming gas line pressure into the regulator should be 8"-14" w.c. for natural gas, and 12"-14" w.c. for propane gas.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall	6" (152mm)	5" (127mm)
Left & Right Side	6" (152mm)	0"
With 24" (610mm) legs	Suitable for installation on combustible floors	

Specify Type of Gas:		☐ Natural	☐ Propane	Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
Gas Delivery Pressure:		3.5" WC	10.0" WC			
Models:	Burners	BTU/hr (kW)	BTU/hr (kW)			
R85A	1	70,000 (20.5)	60,000 (17.7)	471 lbs (213 kg)	70	37/1
Entry Clearance: 34-3/4" (883mm) uncrated						



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



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