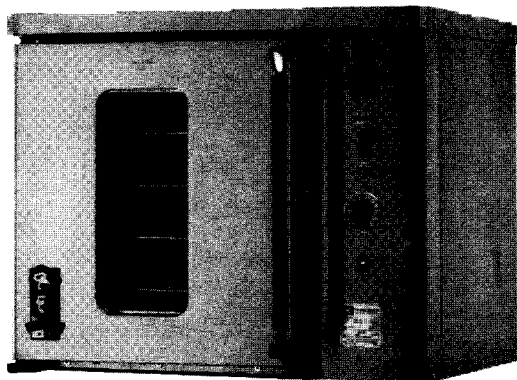


MONTAGUE

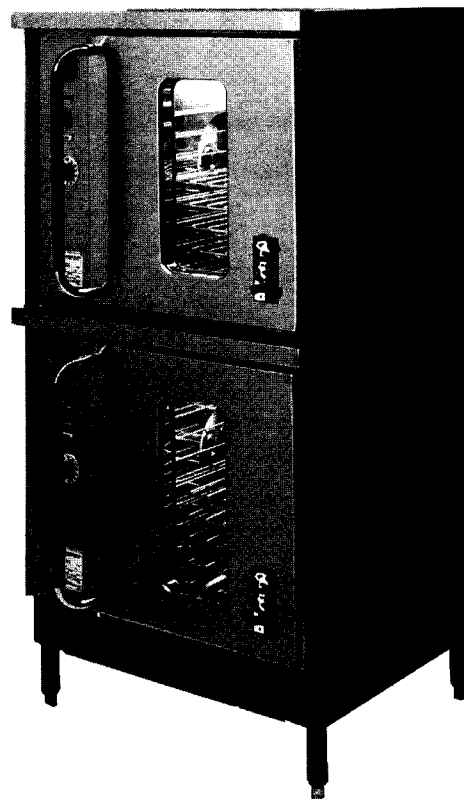
VECTAIRE



Electric Convection Ovens EK8, 2EK8 Series - Half Size



EK8(N)A
Shown with
optional S/S
side. Left
door swing.



2EK8(O)A
Shown with
standard 6"
legs. Right
door swing.

GENERAL

EK8 - Single oven for *counter* use. 30" wide x 26-3/4" deep x 25-3/8" high (76.2 x 68 x 64.5 cm) without legs 4" (10.2 cm) legs are optional.

2EK8 - Double oven. 30" wide x 26-3/4" deep x 60-3/4" high (76.2 x 68 x 154.3 cm) with 4" (10.2 cm) base frame and 6" (15.3 cm) legs.

Both single and double ovens have 14-3/4" wide x 21" deep x 20-1/2" high (37.5 x 53.3 x 52.1 cm) interiors that accept 18" x 13" (45.7 x 33 cm) half size pans. Used for all purpose baking and roasting.

DOOR STYLES: Each door to have double pane thermal viewing window. A single insulated handle, (nickel plated, cold rol tubular type), opens both doors, each section.

MODELS:

EK8(N) -single oven with left door swing.

EK8(O) -single oven with right door swing.

2EK8(N) -double oven with left door swing.

2EK8(O) -double oven with right door swing.

STANDARD FEATURES

- Stainless steel oven interiors.
- Removable 9-position bright nickel rack guides.
- Five 14-1/8" x 20" (35.9 x 50.8 cm) bright nickel racks with rack stop and non-tip feature.
- 3 tubular elements per oven section rated @ 2.6 kW each.
- 4" (10.2 cm) of insulation compressed to 2" (5.1 cm) within metal sheathing.
- Durable door gaskets, adjustable.
- Moisture vent.

CONTROLS:

- Snap acting electric switch-type thermostat with a temperature adjustment range of 200°F (93°C) to 500°F (260°C), with "On/Ready" indicator light.
- Automatic fan and heating elements shut-off when door is opened. Separate rocker switch for fan operation with oven Cool-Down mode.
- One hour electric timer, per oven section.

FINISH

Satin stainless steel front. Remaining exterior black. All painted surfaces have electrolytic zinc undercoating for corrosion protection and longer life.

OPTIONAL, (*extra cost):

- *S/S left side *S/S right side *S/S top *S/S back

MOTOR

Pancake type, air cooled, single speed 1/3 Hp, with thermal overload protection. Sealed, self-lubricating ball bearing requires no lubrication for the life of the bearing.

OPTIONS, (*extra cost per oven section):

- *4" (10.2 cm) LEGS - for EK8.
- *CASTERS - (Set of 4).
- Double Oven:
 - 3-1/2" wheel (8.9 cm), 4-1/2" height (11.4 cm).
- *IFO, (Intermittent Fan Operation) - adjusts for delicate baking. 2-speed motor recommended.
- *RACKS, EXTRA:
 - * Standard
- *SECURITY OPTIONS, (prisons, etc). Consult factory.
- SOLID DOORS - (in-lieu-of windows).
- *SOLID STATE THERMOSTAT.
- *TWO SPEED MOTOR, 208/240V.
(Std. with Cook-n-Hold, 1PH only)-
High - 1725 rpm/ Low - 1140 rpm.

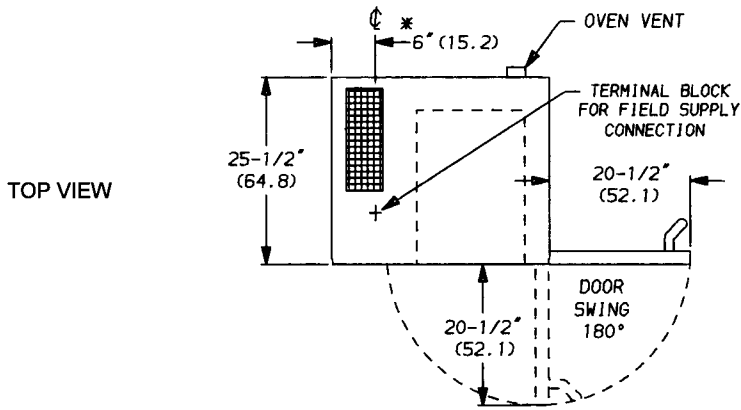


MONTAGUE EK8, 2EK8 Series

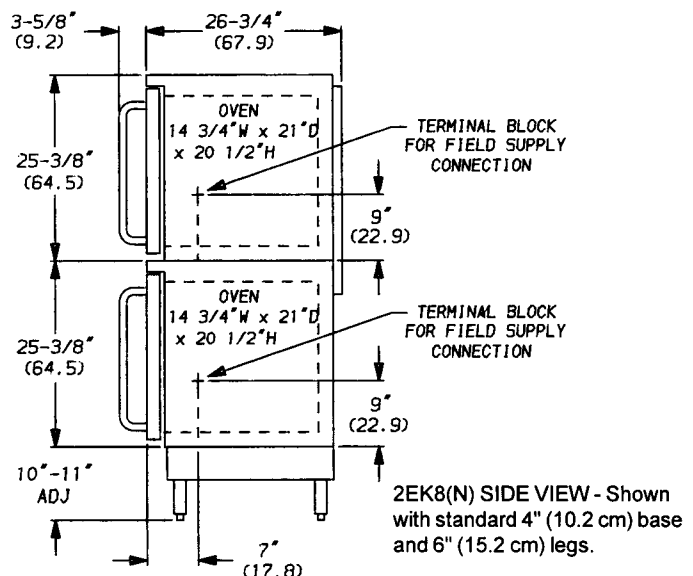
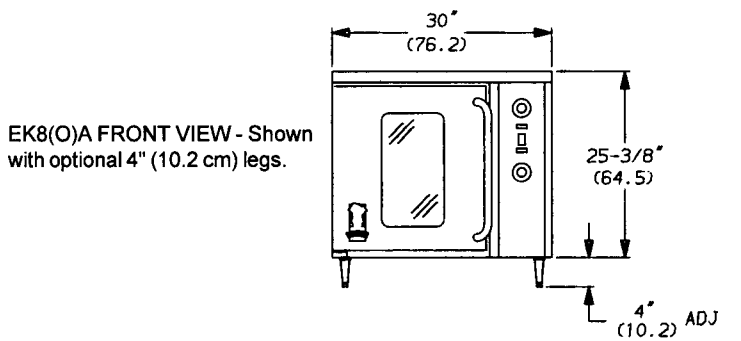
Electric Vectaire Convection Ovens

Standard configuration available in Montague Auto CAD Foodservice Symbols library.

Dimensions in parenthesis are centimeters.



RACK SPACING	
# Racks/Oven Section	Clearance
5	3-3/8" (8.6)
9	1-1/2" (3.8)



Electrical Ratings:

*** NOTE: EACH OVEN SECTION HAS ITS OWN ELECTRICAL SUPPLY. RATINGS SHOWN ARE PER OVEN SECTION. ***

MODEL	POWER kW	VOLTS AC	PHASE	NOMINAL AMPS PER LINE	NOMINAL AMPS PER LINE 3 PHASE			FREQUENCY HERTZ	MIN. CIRCUIT AMPACITY
					L1	L2	L3		
EK8 or 2EK8 top or bottom section	7.9	208	3		26	26	24	60	33
	7.9	240	3		23	23	21	60	33
	7.9	208	1	38				60	48
	7.9	240	1	33				60	48

50 Hz ovens for 220/380VAC or 240/415VAC (4 wire) are available.

IMPORTANT

Commercial oven(s) must be installed in accordance with local codes and National Electrical Code ANSI/NFPA 70. Compliance with codes is the responsibility of the Owner and Installer.

Adequate Ventilation System required. Must be installed in accordance with local codes.

UL LISTED: Commercial Cooking Appliance ANSI/UL-197.

NOTE: These appliances are intended for commercial use by professionally trained personnel. NOT Intended For Household Use.

Montague's continuing commitment to quality/product improvement can cause specification and design changes without prior notice.

Minimum Clearances:	Combustible Construction	Noncombustible Construction
Back Wall:	0"	0"
Left & Right Side:	0"	0"
With 6" (15.2 cm) legs (2EK8): Suitable for installation on combustible floors. With or without 4" (10.2 cm) legs (EK8): For use only on noncombustible counters.		

ENTRY CLEARANCE: 26" (66 cm) uncrated

APPROX. CUBIC FT./METERS:

Single Oven: 15 cu.ft./42 m3
Double Oven: 2 cartons @ 15 cu.ft./42 m3

SHIP WGT: (Class 70)

229 Lbs. 104 kg.
515 Lbs. 234 kg.