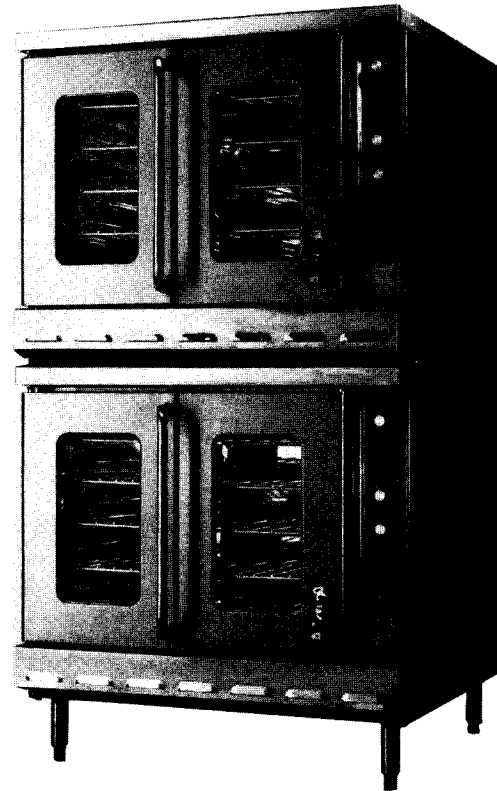


# MONTAGUE

# VECTAIRE HX



## Gas Convection Ovens HX2-63 Series



HX2-63A  
with Tri-Therm™ Heating System

### GENERAL

Two separately controlled, indirect fired "muffled" ovens, (stacked). 38-1/4" wide x 41-1/4" deep x 71" high (97.2 x 104.8 x 180.3 cm) overall, including 6" (15.2 cm) adjustable legs. 27" wide x 27" deep x 20-1/2" high (68.6 x 68.6 x 52.1 cm) interiors accommodate 18" x 26" (45.7 x 66.1 cm) pans lengthwise or widthwise. Burner with heat exchanger boosts the oven heating efficiency for improved cooking performance. Electronic controls for greater baking consistency. Used for general purpose baking and roasting.

#### MODELS:

HX2-63A - Standard Electronic Controls and Electric Timer  
HX2-63AH - Cook-n-Hold Electronic Controls and Digital Timer

### STANDARD FEATURES

- \*Porcelainized 16 gauge steel interiors.
- \*Removable 9-position bright nickel rack guides.
- \*Five 26" x 27" (66.1 x 68.6 cm) bright nickel racks with rack stop and non-tip feature. Five per section (10 total).
- \*High efficiency Euro design burners, S/S.
- \*Sealed heat exchanger, S/S.
- \*Burner pilot with reliable spark ignition system.
- \*Double layers of 2" (5.1 cm) thick insulation.
- \*Door style is split-type, vertical opening, side mounted. Each door has a double pane thermal viewing window. A single handle opens both doors. Durable S/S door gaskets.

#### CONTROLS, with universal symbols:

*Standard* - Solid State Thermostat, 200°F (93°C) to 500°F (260°C) with "Burner/On" indicator light. One-hour electric countdown timer and alarm.

#### OPTIONAL, (\*extra cost):

*Cook-n-Hold* - Solid State Thermostat, 150°F (66°C) to 500°F (260°C) with "Burner/On" indicator light. 24-hour digital countdown timer and electronic alarm. Preprogrammed HOLD feature permits slow Roast-n-Hold operations.

### FINISH:

Satin stainless steel front, sides and top. Aluminized steel back and flue extensions.

#### OPTIONAL, (\*extra cost):

Oven: \*S/S back     Flue Deflector: S/S

### MOTOR:

Split phase, air cooled, two-speed 1725/1140 RPM, 1/2 Hp with thermal overload protection. Sealed, self-lubricating ball bearing requires no lubrication for the life of the bearing. Motor is serviceable from the front through the oven chamber.

### ELECTRICAL, (per section):

- 120V, 1Ph, 60Hz, 7.2 amps. 6' (182.8 cm) grounded supply cord.
- 208-240V, 1Ph, 60Hz, 2.9 amps, (3 wire)
- \*208-240V, 3Ph, 60Hz available. Consult factory.

### OPTIONS, (\*extra cost):

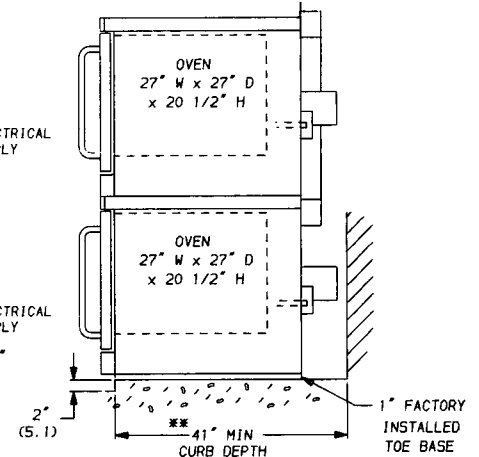
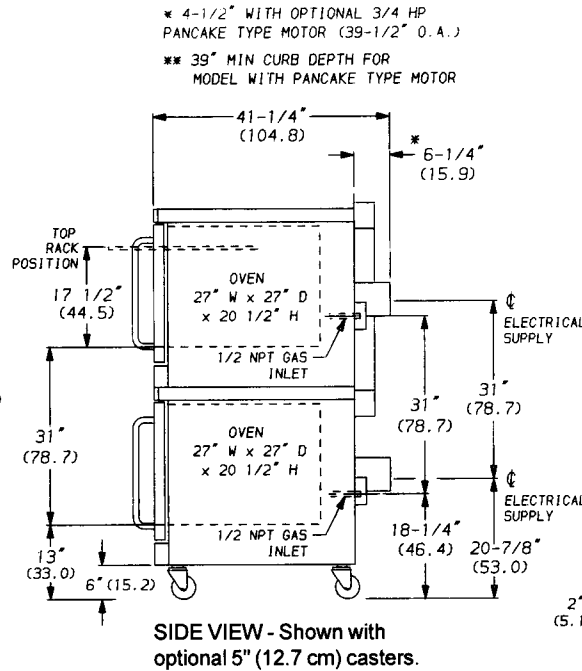
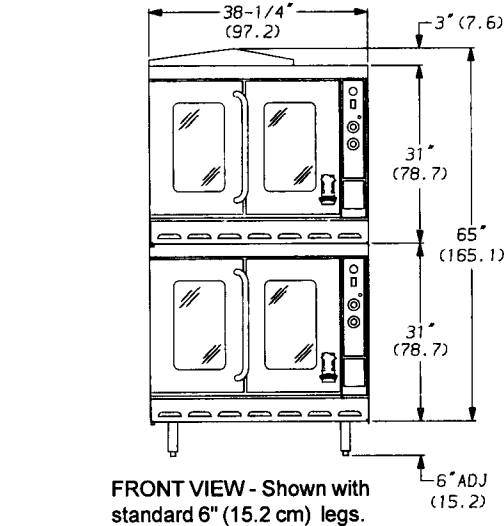
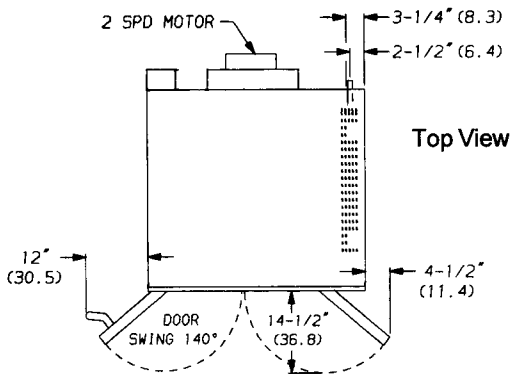
- \*CASTERS - Set of 4  
5" wheel (12.7 cm), 6" height (15.2 cm).
- \*DOWN DRAFT DIVERTER, (in-lieu-of std. flue deflector).
  - \*S/S     \*Black
- \*DRIP TRAY, S/S. - (To be placed on oven rack).
- FLEX CONNECTOR KIT, per deck - hose, disconnect and restraining device: 3' x 1/2" (91.4 cm x 1.3 cm).
- \*HEAT SHIELD KIT - \*\*refer min. clearances on back.
- OVEN INTERIORS:
  - \*Full stainless steel oven lining, (ASC).
- \*PANCAKE MOTOR, 3/4 Hp. Two-speed 1725/1140 RPM.  
Note: Reduces OA oven depth to 39-1/2" (100.3 cm).
  - \*120V, 1Ph, 60Hz, 11.6 amps 6' grounded supply cord.
  - \*208-240V, 1Ph, 60 Hz, 5.9 amps (3 wire).
- \*RACKS, EXTRA:
  - \*\_\_\_ Standard     \*\_\_\_ Extra Heavy (for roasting).
- RACK GUIDES, 11-position.
- \*SECURITY OPTIONS, (prisons, etc). Consult factory.
- SOLID DOORS - (in-lieu-of windows).
  - \*TOE BASE, 1" (2.5 cm) - For curb mount.



# MONTAGUE HX2-63

## Gas Vectaire Convection Ovens

Dimensions in parenthesis are centimeters.



### IMPORTANT

Commercial oven(s) must be installed in accordance with local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1, National Gas Installation Code CAN/CGA-B149.1 or B149.2. Compliance with codes is the responsibility of the Owner and Installer.

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

**AGA and CGA Design Certified:** In accordance with ANSI Z83.12/CGA 1.10-M. Gas Foodservice Equipment - Ovens. NOTE: These appliances are intended for commercial use by professionally trained personnel. *NOT Intended For Household Use.*

Minimum Clearances:	Combustible Construction	Noncombustible Construction
Back Wall:	7" (17.8 cm)	7" (17.8 cm)
Left & Right Side:	6" (15.2 cm)	**0"
With 6" (15.2 cm) legs: suitable for installation on combustible floors. Curb mounted: For use only on noncombustible floors with 1" (2.5 cm) toe base, Part No. 555.		
**HX Vectaire spacing to adjacent equipment: 6" (15.2 cm) 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" (2.5 cm) and between other equipment to 2" (5 cm). Consult factory.		

TYPE OF GAS	Natural	Propane
Manifold Pressure	3.5" WC	10.0" WC
Model	# burners	BTU/HR
HX2-63	2	63,000 ea.

### GAS INLET SIZE (for all models):

Two 1/2" (1.3 cm) NPT at right rear. Pressure regulator included in combination gas valve - no additional exterior regulator required.

Optional, \*(extra cost):

\*Manifold assembly for single 3/4" (1.9 cm) NPT gas inlet.

NOTE: Specify type of gas  Natural  Propane  
Specify elevation if installing above 2000 feet.

ENTRY CLEARANCE:  
31-1/2" (80 cm) uncrated

SHP WGT: (Class 70)  
1005 Lbs. 456 kg.

APPROX. CUBIC FT.....2 cartons @ 34 cu.ft./ .96 m3 each.

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