



Electric Convection Ovens w/ Solid State Controls SEK2-15A



SEK2-15AH
Shown with optional
S/S side and top.

GENERAL

Two separately controlled ovens, (stacked). 38-1/4" wide x 40-1/4" deep x 65-3/4" high (97.2 x 102.2 x 167 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 cm) pans lengthwise or widthwise. Electronic controls for greater assurance of accurate times and temperatures. Used for all purpose baking and roasting.

DOOR STYLES: Split-type. 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:

SEK2-15A - Standard Electronic Controls
SEK2-15AH - Cook-n-Hold Electronic Controls

STANDARD FEATURES

- Porcelainized 16 gauge steel interiors.
- Removable 9-position bright nickel rack guides.
- 26" x 27" (66 x 68.6 cm) bright nickel racks with rack stop and non-tip feature, five per oven section, (10 racks total).
- 6 heating elements, per deck, rated @ 2.5 kW each with enclosed sheath. Grouped in two sets of three to assure temperature uniformity, fast preheat and recovery.
- 4" (10.2 cm) of insulation compressed to 2" (5.1 cm) within metal sheathing.
- Durable door gaskets, adjustable.
- Moisture vent.

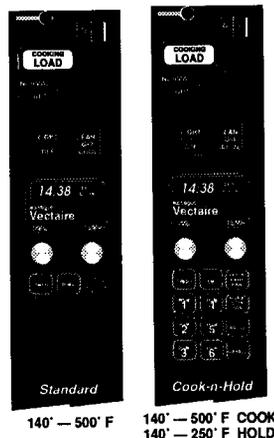
CONTROLS, (per oven section):

Standard - Solid State controller with 24 hour digital countdown timer and electronic alarm.

Suffix A.

OPTIONAL, (*extra cost):

- *Cook-n-Hold - All Standard features plus 6 program keys with 6 separate time and temperature cycles for COOK and HOLD modes. Standard two speed oven motor. Suffix AH.



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
- *Louvered back panel: *S/S *Black

STANDARD FEATURES, (cont.)

MOTOR:

Pancake type, air cooled, single speed 3/4 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.

OPTIONS, (*extra cost per oven section):

- *CASTERS - Set of 4.
5" wheel (12.7 cm), 6" height (15.2 cm).
- *DRIP TRAY, S/S. - (To be placed on oven rack).
- *HEAT SHIELD KIT - **refer minimum clearances on back.
- *IFO, (Intermittent Fan Operation) - adjusts for delicate baking. 2-speed motor recommended.
- OVEN INTERIOR:
 - *Full S/S oven lining, including fan baffle, (ASC).
- *RACKS, EXTRA:
 - * ___ Standard * ___ Extra Heavy (for roasting).
- RACK GUIDES, 11-position.
- *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.

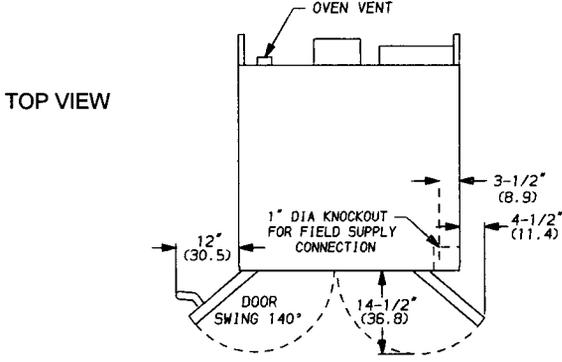


MONTAGUE SEK2-15A

Electric Vectaire Convection Ovens

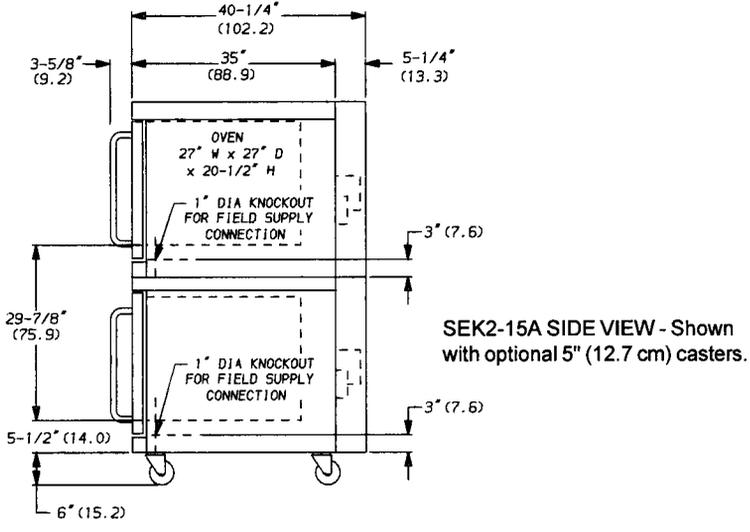
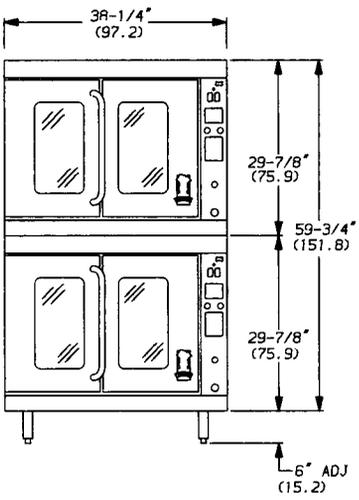
Standard configuration available in Montague Auto CAD Foodservice Symbols library.

Dimensions in parenthesis are centimeters.



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

SEK2-15A FRONT VIEW - Shown with standard 6" (15.2 cm) legs.



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			FREQUENCY HERTZ	MIN. CIRCUIT AMPACITY	
				1 PHASE	L1	L2			L3
SEK15A or SEK2-15A	15.15	208	3		43	43	41	60	54
	15.15	240	3		40	40	36	60	54
	15.15	208	1	78				60	98
	15.15	240	1	69				60	98
	15.15	480	3		22	22	19	60	27

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"
Unit must be mounted on legs.		
**SEK Vectaire spacing to adjust 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" (5.1 cm). Consult factory.		

ENTRY CLEARANCE: 30" (76.2 cm) uncrated

APPROX. CUBIC FT/METERS: Ovens: 2 cartons @ 37 cu.ft./1.05 m3 SHIP WGT: (Class 70) 930 Lbs. 422 kg.