



VECTAIRE™ Half-Size Electric Convection Oven

Item No. _____

Project _____

Quantity _____

EK8 Series



Model EK8(N)A

MODEL-DOOR SWING-PAN/RACK GUIDE:

Model No.	Ovens	Door Swing	Pan Loading	Racks/Positions	Rack Spacing	
					5-racks	9-racks
EK8(N)A	single	left	Lengthwise	5/9	3-3/8" (86mm)	1-1/2" (38mm)
EK8(O)A	single	right	Lengthwise	5/9	3-3/8" (86mm)	1-1/2" (38mm)

18" x 13" (457 x 330mm) size pans

EXTERIOR CONSTRUCTION FEATURES:

- Ball bearing mounted single door
- Double pane thermal viewing window
- Tubular grab-bar handle with insulated comfort grip
- Durable, adjustable door gasket
- Satin finish stainless front, sides, top and back

CONTROL FEATURES (EACH DECK):

- Power/fan speed control (two speed fan)
- Snap-action electric thermostat with 200-500°F (93-260°C) range
- Power indicator light
- 60-minute electric countdown timer with alarm
- Moisture vent

AGENCY APPROVALS

- NSF Listed
- UL Listed (ANSI/UL-197)

SHORT/BID SPECIFICATION

Convection oven(s) shall be a Montague **Vectaire** half-size electric Model [Specify one]:

- EK8(N)A** a single countertop unit with left door swing
 EK8(O)A a single countertop unit with right door swing

...with three tubular heating elements (per section); a stainless 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 single door with double pane viewing window; plus all the features listed and options/accessories checked:

OVEN INTERIOR CONSTRUCTION:

- All stainless steel oven 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

HEATING ELEMENTS & BLOWER SYSTEM:

- Three 2.6-kW heating elements
- Blower with 1/3 horsepower two speed motor



VCO-9 [Rev. 2/17]

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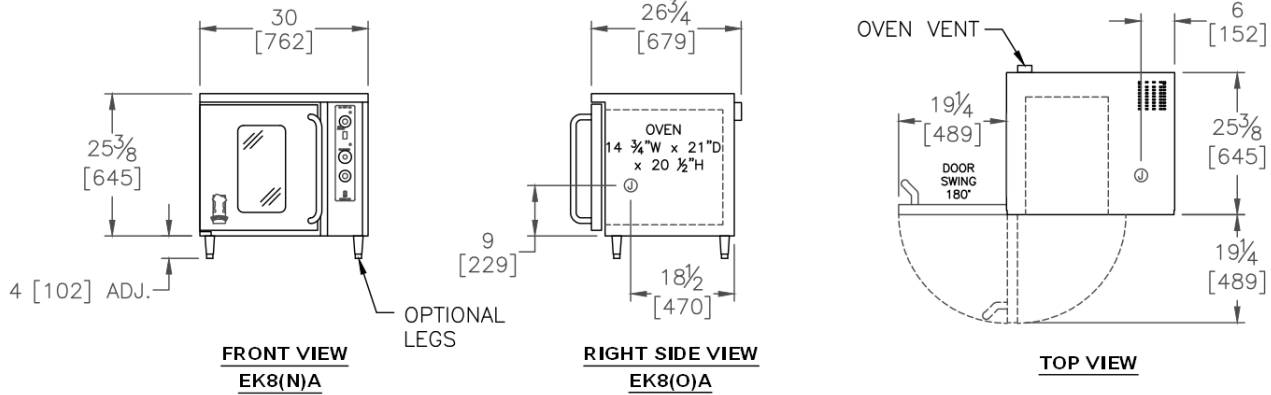
Quantity _____

VECTAIRE™ Half-Size Electric Convection Oven

EK8

Dimensions in brackets are millimeters

⓪ DENOTES TERMINAL BLOCK FOR FIELD SUPPLY CONNECTION



OPTIONS GUIDE:

Installation Alternatives:

- Set of four 4" (102mm) stainless steel legs

Finish:

- Stainless steel back

Racks & Security:

- Extra Racks: _____ ea.
- Rack guide for Gastronorm Pans GN 1/1
- Solid Doors [in place of windows]
- Security Options [Consult Factory]
- Stainless Steel Drip Tray

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Oven must be installed in accordance with local codes or in their absence with the National Electric Code: ANSI/NFPA 70. 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.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall	0"	0"
Left & Right Side*	0"	0"
*With or without 4" (102mm) legs, EK8 Models on non-combustible tables or counters only.		

Electric Requirements* — All Models — Per Oven/Deck

Voltage	Phase	Hz	Total kW	Nominal AMP/Line			Minimum Circuit Capacity
				L1	L2	L3	
208	1	60	7.9	38			48
240	1	60	7.9	38			48
208	3	60	7.9	26	26	24	33
240	3	60	7.9	26	26	24	33

*Other Voltage/Hz models available. Consult factory.

Shipping Information:

Models	Weight	Shipping Class	Cube (Crated) ft ³ /m ³
EK8 [all]	229lbs (104 kg)	70	15/.4
Entry clearance 26" (660mm) uncrated			



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

