

VC SERIES CONVECTION OVENS

All-Purpose Ovens Save Operating Costs.

The versatile performance you need for preparing a varied menu with consistently great results—all at an affordable price. With gentle air circulation and even heat distribution, these all-purpose ovens produce delicious, evenly cooked casseroles, meats, vegetables and baked goods. They also save on operating costs with an energy-efficient heat recovery system.

Standard Features:

- Stainless steel front, sides and top
- Stainless steel doors with double pane windows
- ½ HP two-speed oven blower motor; 115/60/1 with 6 ft. cord and plug
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- Five nickel-plated oven racks with eleven rack positions
- Interior oven light

NOTE: Available in single- and double-stacked configurations.



VC44GD



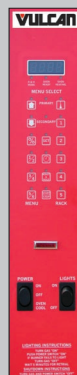
VC4ED
Shown with optional casters
and oven rack hanger

Choice of Control Systems:



Solid State Controls (D) on VC Series

- Adjusts from 150° F to 500° F, providing instant response to variations in oven temperature for more consistent cooking
- 60-minute timer with audible alarm
- Easy-to-read time and temperature settings



Computer Controls (C) on VC Series

- Digital time and temperature readouts
- 99-hour timer with audible alarm
- Roast & Hold cycle for unattended cooking
- Six pre-programmed settings for frequently prepared menu items
- Shelf I.D. programming with audible/visible alert allows you to pre-set different cooking times for up to five racks, providing additional flexibility, convenience and productivity



VC4 OVEN/STEAMER ACCESSORY KIT & PAN HOLDER

This versatile design allows steaming, baking and storage in a smaller footprint.

- Stainless steel marine edge top installs securely to the convention oven, capturing condensation and providing a sturdy base for a steamer
- Kit includes splash shield for the rear of the oven to protect electrical components
- Steam pan holder allows for safe, easy storage of steam table pans (sold separately)
- Use with any Vulcan VPX or C24E steamer (requires optional 4" legs)



VBP33 CONVECTION OVEN HOLDING CABINET

This new, space-saving design allows for both convection oven cooking and holding in a smaller footprint.

- Fits on top of VC4 full size convection ovens
- Fully insulated, all stainless steel construction
- Fixed tray slides
- Accepts six 18" x 26" x 1" pans
- 120 V, with cord and plug
- Powered by (2) 600 watt elements



Model Number	Cavity	Description	Approx. Shipping Wt.	
			lbs	kg
VBP33	Standard depth	Heated holding cabinet	130	59

Freight Classification: 100

VC SERIES GAS CONVECTION OVENS

- 44,000 BTU/hr burner per oven section
- Electronic spark ignition
- 3/4" rear gas connection
- Internal combination gas pressure regulator and safety solenoid system

Model Number	Cavity	Description	Approx. Shipping Wt.	
			lbs	kg
VC4G	Standard depth	Single deck on 25 3/4" legs	497	225
VC6G	Deep depth	Single deck on 25 3/4" legs	500	227
VC44G	Standard depth	Double deck on 8" legs	994	450
VC66G	Deep depth	Double deck on 8" legs	1,000	454

Freight Classification: 85

*Caster prices for double deck ovens include a deduction for legs.

NOTE: Model number must have "Control Type" suffix when ordering. Example: Model VC4G with Computer Controls (C) = VC4GC

VCG Series – Full Size Model #	# of Sections	Exterior Dimensions W x D x H	Oven Cavity Dimensions W x D x H	Total BTU/hr	Motor Size
VC4G	1	40" x 41 1/2" x 56 3/4"	29" x 22 1/8" x 20"	44,000	(1) 1/2 HP, 115 V, 9 amp
VC6G Deep Depth	1	40" x 45 1/2" x 56 3/4"	29" x 26 1/8" x 20"	44,000	(1) 1/2 HP, 115 V, 9 amp
VC44G	2	40" x 41 1/2" x 70"	29" x 22 1/8" x 20"	88,000	(2) 1/2 HP, 115 V, 9 amp
VC66G Deep Depth	2	40" x 45 1/2" x 70"	29" x 26 1/8" x 20"	88,000	(2) 1/2 HP, 115 V, 9 amp

VC SERIES ELECTRIC CONVECTION OVENS

- 12.5 kW input burner per oven section
- 208 V or 240 V, 60 Hz, 1 or 3 phase

Model Number	Cavity	Description	Approx. Shipping Wt.	
			lbs	kg
VC4E	Standard depth	Single deck on 25 3/4" legs	450	204
VC6E	Deep depth	Single deck on 25 3/4" legs	478	217
VC44E	Standard depth	Double deck on 8" legs	900	408
VC66E	Deep depth	Double deck on 8" legs	956	434

Freight Classification: 85

*Caster prices for double deck ovens include a deduction for legs.

NOTE: Model number must have "Control Type" suffix when ordering. Example: Model VC4E with Computer Controls (C) = VC4EC

VCE Series – Full Size Model #	# of Sections	Exterior Dimensions W x D x H	Oven Cavity Dimensions W x D x H	Total kW	Standard Power Supply
VC4E	1	40" x 41 1/2" x 56 3/4"	29" x 22 1/8" x 20"	12.5	208/240 V, 60 Hz, 1 or 3 phase
VC6E Deep Depth	1	40" x 45 1/2" x 56 3/4"	29" x 26 1/8" x 20"	12.5	208/240 V, 60 Hz, 1 or 3 phase
VC44E	2	40" x 41 1/2" x 70"	29" x 22 1/8" x 20"	25	208/240 V, 60 Hz, 1 or 3 phase
VC66E Deep Depth	2	40" x 45 1/2" x 70"	29" x 26 1/8" x 20"	25	208/240 V, 60 Hz, 1 or 3 phase

OPTIONS & ACCESSORIES FOR VC CONVECTION OVENS

Option
5-hour timer in place of 60-minute timer—D control models
Roast & hold (per section)—D control gas models
Simultaneous doors (per section)—chain driven
480 V, 60 Hz, 3 phase (per section) —VC electric models

Correctional Facility Options
Security screws (per section)
Complete correctional package (per section)—security screws, lockable control panel cover, oven door lock, and top and bottom screen enclosures

Accessory	Accessory Code
Rack hanger	RACK HANGRV
One rack	VC4 Models - RACK 1PC
	VC6 Models - RACKSG6 1PC
3/4" x 4 ft. quick disconnect hose	3/4 QDH 4FT
Stainless steel drip pan	VC4 Models - DRIPPAN SSTVC4
	VC6 Models - DRIPPAN SSTVC6
Stainless steel rear enclosure (per section)	ENCLSUR SSBCKV
Down draft diverter	DWNDFT VCOVEN
Stainless steel leg stand with adjustable feet, stainless steel shelf and adjustable rack supports—single deck	VC4 Models - VC4OPEN STAND
	VC6 Models - VC6OPEN STAND
Stainless steel leg stand with casters, stainless steel shelf and adjustable rack supports—single deck	VC4 Models - VC4OPEN STDCST
	VC6 Models - VC6OPEN STDCST
Oven/steamer accessory kit—requires 8" legs (LEGSSST CX299V) in lieu of standard legs	MARINE TOP
Steam pan holder	STEAMER PANHLD

SG SERIES CONVECTION OVENS

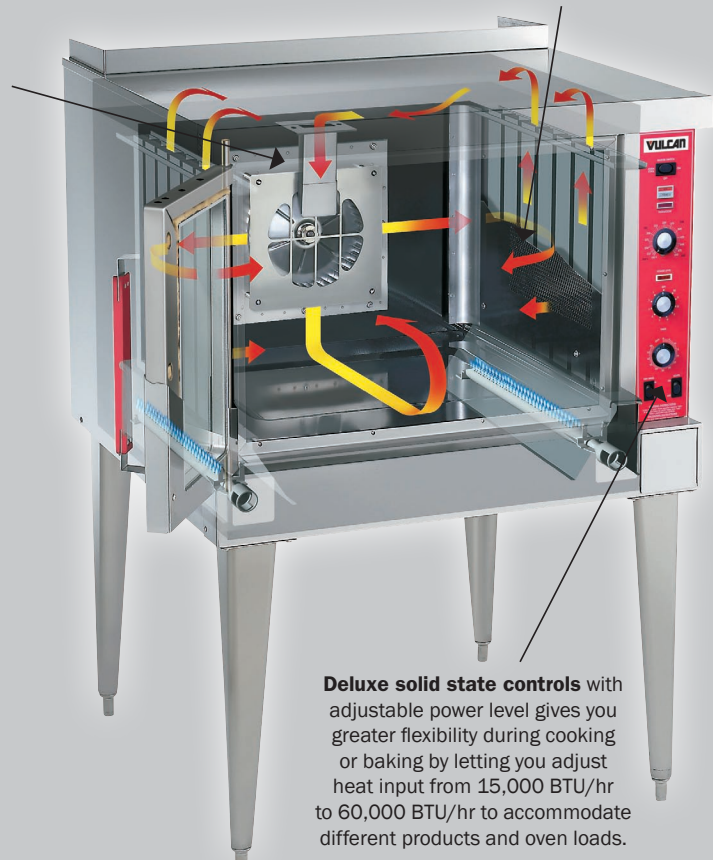
Exclusive Design for More Effective Convection Cooking.

Standard Features:

- Stainless steel front, sides, top, rear enclosure panel and legs
- Stainless steel doors with double pane windows
- Porcelain enamel on steel oven interior
- 11 position nickel plated guides and five oven racks
- Two 30,000 BTU/hr burners, 60,000 BTU/hr total input
- Electronic spark ignition
- ½ HP two-speed oven blower motor; 115/60/1 with 6 ft. cord and plug
- Deluxe solid state controls adjusts from 150°F to 500°F
- 60-minute timer with audible alarm
- Energy-saving "Power Level" control
- ¾" rear gas connection
- Internal combination gas pressure regulator and safety solenoid system
- Interior oven lights

Heat exchangers are placed along each side of oven, allowing air to be pulled through perforated side panels and distributed evenly over foods. There is no need to move or rotate the product to ensure even cooking.

Exclusive air distribution system controls airflow so food is cooked evenly and consistently.



Deluxe solid state controls with adjustable power level gives you greater flexibility during cooking or baking by letting you adjust heat input from 15,000 BTU/hr to 60,000 BTU/hr to accommodate different products and oven loads.

Model Number	Cavity	Description	Approx. Shipping Wt.	
			lbs	kg
SG4D	Standard depth	Single deck on 25 3/4" legs	557	253
SG44D	Standard depth	Double deck on 8" legs	1,114	505

*Caster prices for double deck ovens include a deduction for legs.

Freight Classification: 85

SG Series – Full Size Model #	# of Sections	Exterior Dimensions W x D x H	Oven Cavity Dimensions W x D x H	Total BTU/hr	Motor Size
SG4D	1	40" x 41 1/2" x 58 3/4"	29" x 22 1/8" x 20"	60,000	(1) 1/2 HP, 115 V, 9 amp
SG44D	2	40" x 41 1/2" x 72"	29" x 22 1/8" x 20"	120,000	(2) 1/2 HP, 115 V, 9 amp

OPTIONS & ACCESSORIES FOR SG CONVECTION OVENS

Option
5-hour timer in place of 60-minute timer

Correctional Facility Options
Security screws (per section)
Complete correctional package (per section)—security screws, lockable control panel cover, oven door lock, and top and bottom screen enclosures

Accessory	Accessory Code
Rack hanger	RACK HANGRV
One rack	RACK 1PC
3/4" x 4 ft. quick disconnect hose	3/4 QDH 4FT
Stainless steel drip pan	DRIPPAN S/SST
Down draft diverter	DWNDFT SINOVN
Stainless steel leg stand with adjustable feet, stainless steel shelf and adjustable rack supports—single deck	OPEN STAND
Stainless steel leg stand with casters, stainless steel shelf and adjustable rack supports—single deck	SG40PEN STDCST

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