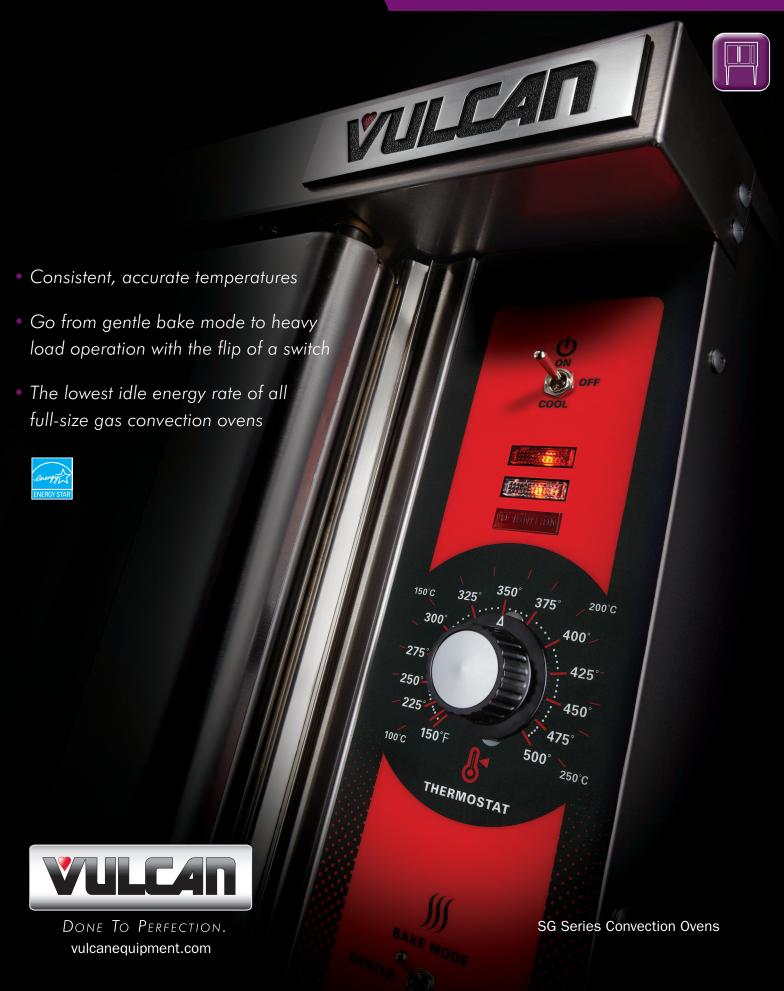
## SG SERIES CONVECTION OVENS

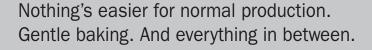


# The flexibility and precision to make it all great.

Vulcan's SG Series Convection Ovens have been redesigned to deliver the perfect combination of performance and control. From light, delicate baked goods, to juicy meats, to moist, delicious casseroles, the SG Series delivers precise operation—and outstanding results.

- Optimized probe and precise controls ensure consistent, accurate temperatures
- 48% cooking energy efficiency
- Lower consumption when idling than any other ENERGY STAR® qualified full-size gas convection oven—27% better than the ENERGY STAR® standard
- Embossed cavity bottom prevents crowning
- Quicker recovery with lower consumption





#### 1. Set the temperature

Optimized temperature probe and precise temperature controls ensure you maintain the exact temperature you want.

#### 2. Select the mode

Normal production mode delivers 60,000 BTUs of recovery power, or flip the switch for gentle bake mode.

### 3. Select the fan speed

Choose low or high for superior results, no matter what you're cooking.

