



VULCAN



BAKE MODE

GENT

Convection Cooking at Its Best

With a model ideally suited for every foodservice need and each built with Vulcan's renowned quality and innovation, you'll find no greater value in convection ovens.

Whether your menu requires roasting, baking, rethermalizing or delicate pastries, we have the heavy duty performer that will:

- Boost profits by increasing yields
- Save on energy and labor costs
- Keep customers returning for more of your tasty products

With Vulcan, You're in Control

Two easy-to-use control options let you customize your Vulcan convection oven to maximize productivity. Choose the model that's best for your operation, then choose the control package that delivers optimum efficiency for your needs.



Solid State (D) Controls on VC Series

- Adjusts from 150–500°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 (C) Controls on VC Series

- Digital time and temperature read out
- 3" (diagonal) dot matrix display
- Programmable Roast & Hold setting for unattended cooking
- Choose pre-set or customizable menu options
- Programmable time and temperature
- USB interface for software and menu updates
- Shelf timing capability for up to 5 shelves
- Display shows all menu names
- Display shows time remaining for all items

Gas & Electric Convection Ovens: GC02/EC02



EC02D
(shown with optional stainless steel stand with casters)

Space saving ovens with full-size quality features

Many of the same features that make Vulcan's full-size convection ovens such great performers are also available in space-saving GCO/ECO half-size ovens. Available in gas or electric. Select the model that's just right for your cooking, roasting and baking needs. All are designed to provide uniform temperature, efficient performance, easy cleaning—and the consistent, high-quality results you expect from a Vulcan convection oven.

An array of features that deliver big-time reliability:

- Choice of single- or double-stacked configuration
- Stainless steel front, top, sides and rear enclosure panel; chrome plated legs
- Easy-to-clean, porcelain-coated oven interior
- Full-view stainless steel door with window
- Solid state temperature controls
- 1-speed oven blower motor on gas models; 2-speed on electric models
- 9-position rack guide with 5 nickel-plated racks
- 25,000 BTU/hr burner or 5.5 kW input (per oven section)
- $\frac{3}{4}$ " gas connection and gas pressure regulator

Special Applications Available On VC Gas Ovens

Vulcan listens intently to our customers' requests and feedback to develop special applications to meet their needs.

Left-Side Controls:

Available with controls on the left-hand side of the oven for operations that require flexibility in their equipment configuration. Perfect for line-ups where oven controls are next to fryers, broilers or steamers.



(shown with optional casters)

Sell Sheets Available

Kosher Friendly Features:

- SHABBOS MODE – Oven fan runs continuously, even when doors are open
- STANDARD OPERATING MODE – Oven fan shuts off when doors are open
- STANDING PILOT SYSTEM – Provides a constant flame with no electronic ignition





Gas Convection Ovens: VC4G/VC6G

A great value: energy efficient & versatile

The VC Series gas convection ovens provide the versatile performance you need for preparing a varied menu and the quality features that yield consistently great results—all at an affordable price. With their 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.

Precise, even heat means consistent results

VC Series gas convection ovens provide uniform temperature throughout the oven chamber, so every food product cooks thoroughly and evenly, regardless of placement or oven load.

- Vulcan's unique heat recovery tube recirculates heated air, saving energy while contributing to consistent cooking
- An efficient 44,000 BTU/hr burner maintains precise temperature and provides fast heat recovery after door opening
- A 2-speed blower fan allows adjustment to a lower air flow for select delicate items
- Deep depth availability (VC6G)

With these quality features, there's a model that's just right for your space and menu:

- Choice of single- or double-stacked configuration
- Stainless steel front, sides and top; legs epoxy-coated
- Easy-to-clean, porcelain-coated enamelled steel interior
- Independently operated doors with full-length hinge pins and welded full door frames
- Full-view door windows
- Choice of solid state or computer temperature control
- ½ HP two speed oven blower motor; 120/60/1 with 6' cord and plug
- Oven cool switch for fast cool down
- 11 position rack guide and 5 nickel-plated oven racks (per section)
- ¾" gas connection with internal combination gas pressure regulator and safety solenoids system

(Interconnecting piping supplied on double deck models for single point gas connection.)



VC44GD
(shown with optional casters)

Electric Convection Ovens: VC4E/VC6E

Top performance in an efficient electric oven

The VC Series electric ovens give you superb all-around performance—roasting, baking, warming or rethermalizing. Their unique air distribution system features side-mounted heating elements with perforated liners. Heated air flows more evenly over food, with fewer hot spots and more even cooking regardless of product placement or oven load. A 2-speed blower motor allows adjustment to a lower air flow for delicate products. The results are delicious meats, casseroles, vegetables, breads, pastries—all cooked to perfection!

Built for reliability, easy cleaning

VC Series electric ovens are loaded with quality features that add durability and ease of use.

- Independently operated doors with full-length hinge pins
- Welded full door frames requiring less maintenance and adjustment than chain-driven doors
- Deep depth availability (VC6E)

Top-of-the-line features mean efficient performance:

- Choice of single- or double-stacked configuration
- Stainless steel front, sides and top; legs epoxy-painted
- Easy-to-clean, porcelain-coated enamelled steel interior
- Full-view door windows
- Choice of solid state or computer controls
- Auxiliary fan switch for rapid cool down of oven cavity
- 12.5 KW input per oven section
- ½ HP 2-speed oven blower motor
- 11 position rack guide and 5 nickel-plated oven racks (per section)



VC4ED
(shown with optional casters)



Gas Convection Ovens: SG4/SG44

Does it all. Does it better.

Delicate baked goods. Juicy meats. Moist, delicious casseroles. For all your convection cooking demands, the SG Series has been redesigned for the ultimate in flexible performance and precise control. No matter what you're making, the SG Series makes it perfect—time after time.



SG Series Convection Ovens standard features:

- Choice of single- or double-stacked configuration
 - Stainless steel front, sides, top and door gaskets
 - Easy-to-clean, porcelain-coated enamelled steel interior
 - 60,000 BTU/hr total input
 - Gentle bake mode selector switch for greater flexibility
 - Independently operated doors with full-length hinge pins and welded full door frames
 - Full-view door windows
 - ½ HP 2-speed fan motor
 - Auxiliary fan switch for rapid cool down
 - European-style, easy-to-replace interior lights
 - 11 position rack guide and 5 nickel-plated oven racks (per section)
 - ¾" gas connection with internal combination gas pressure regulator and safety solenoids system
- (Interconnecting piping supplied on double deck models for single point gas connection.)

Masterful design. Precision performance. State-of-the-art innovation. For over 130 years, Vulcan has been recognized by chefs and operators throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your culinary creations turn out just right—each and every time.



Fryers



Griddles
& Charbroilers



Ovens



Holding &
Transport



Heavy Duty
Cooking



Restaurant
Ranges



Steam



DONE TO PERFECTION.

3600 North Point Blvd. • Baltimore, MD 21222

vulcanequipment.com

1-800-814-2028

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