

CONVECTION OVENS - FULL SIZE

VC & SG SERIES | *An Improved Full Line to Meet Every Convection Oven Need*

VC4 Series
Foodservice Workhorse



VC5 Series
Removable Doors



VC6 Series
Deeper Cavity



SG Series
More Horsepower



FEATURES / SPECS	VC4 / VC44	VC5 / VC55	VC6 / VC66	SG4 / SG44
ENERGY STAR® Certified	✓	✓	✓	✓
Removable doors	N/A	✓	N/A	N/A
Gentle Bake Mode switch for more delicate heat	N/A	Standard on VC5E	N/A	✓
Rack guide positions	11	11	11	11
Oven racks	5 nickel plated grab-and-go	5 nickel plated grab-and-go	5 nickel plated grab-and-go	5 nickel plated grab-and-go
Cool to the touch door handle	✓	✓	✓	✓
Oven cool switch for rapid cool down when door is open	✓	✓	✓	✓
Controls available	Solid State (D) or Computer (C)	Solid State (D) With Enhanced LED Display	Solid State (D) or Computer (C)	Solid State (D)

CHOICE OF CONTROL SYSTEMS (VC4 & VC6 Series only)



SOLID STATE (D) CONTROLS

VC4 & VC6 Series only

- 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

VC4 & VC6 Series only

- Programmable time and temperature
- Digital time and temperature readout
- Programmable Roast & Hold setting
- USB interface for software and menu updates
- Shelf timing capability for up to 5 shelves

CONVECTION OVENS - FULL SIZE **VULCAN**



SG SERIES | GAS *Optimal Balance of Recovery and Baking.*

STANDARD FEATURES:

- Standard cavity depth
- Painted legs with bullet feet
- 60,000 BTU/hr total input
- Gentle bake mode selector switch for greater flexibility
- 5 grab-and-go oven racks with 11 rack positions
- Independently operated doors with full-length hinge pins and welded full-door frames
- 1-piece cool-to-the-touch door handles
- ½ HP 2-speed fan motor
- Choice of single- or double deck configuration
- Single ovens include 22 1/4" black painted legs. Double deck ovens include 8" stainless steel legs
- Stainless steel front, sides, top and door gaskets
- Easy-to-clean, porcelain-coated enameled steel interior
- Auxiliary fan switch for rapid cool down
- ¾" Gas connection with internal combination gas pressure regulator and safety solenoid system (interconnecting piping supplied on double deck models for single point gas connection)



SG4
Shown with LEGSET-CST/PT



SG44
Shown with optional casters

SG SERIES CONVECTION OVENS

Model	Control Type	Sections	Description	Total BTU/hr
SG4GD	Solid State	1	Single Deck on Adjustable 23¾" Legs*	60,000
SG44GD	Solid State	2	Double Deck on 8" Legs	120,000

Model	Oven Cavity Dimensions (W x D x H)	Exterior Dimensions (W x D x H)	Motor size
SG4GD	29" x 22⅛" x 20"	40¼" x 41⅛" x 54¾"	½ HP, 115V, 8 Amps
SG44GD	29" x 22⅛" x 20"	40¼" x 41⅛" x 70"	(2) ½ HP, 115V, 8 Amps

*23¾" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29⅞" in length. All ovens can be double stacked.