



VC44G SERIES

Double Deck Gas Convection Ovens



SELL SHEET

Model VC44GD

Shown on optional casters



SPECIFIER STATEMENT

Double section gas convection oven, Vulcan Model No. (VC44GD) (VC44GC). Stainless steel front, sides, top and legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interiors measures 29"W x 22 $\frac{1}{2}$ "D x 20"H. Two interior oven lights per section. Five nickel plated oven racks per section measure 28 $\frac{3}{4}$ " x 20 $\frac{1}{2}$ ". Eleven position nickel plated rack guides with positive rack stops. One 50,000 BTU/hr. burner per section. 100,000 total BTU/hr. Electronic spark igniters. Furnished with a two speed $\frac{1}{2}$ H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 7.7 amps total draw per section.

Exterior Dimensions:

40 $\frac{1}{4}$ " W x 40" D (includes motor & door handles)

40 $\frac{1}{4}$ " W x 37 $\frac{3}{4}$ " D (includes motor only)

70" H on 8" legs

CSA design certified. NSF listed.

Specify type of gas when ordering.

Specify altitude when above 2,000 FT.

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

☐ **VC44GD** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.

☐ **VC44GC** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.

Double deck ovens are supplied as separate units with a stacking kit.

STANDARD FEATURES

- Stainless steel front, sides, top and legs
- Independently operated stainless steel doors with double pane windows
- 50,000 BTU/hr. burner per section, 100,000 BTU/hr. total
- Electronic spark igniters
- $\frac{1}{2}$ H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug; 7.7 amps per section; 15.4 amps total draw
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- Five nickel plated grab-and-go oven racks with eleven rack positions per section (10 total racks)
- $\frac{3}{4}$ " rear gas connection with combination gas pressure regulator and safety solenoid system
- One year limited parts and labor warranty

OPTIONS

- ☐ Kosher friendly control package
- ☐ Complete prison package
 - ☐ Security screws only
- ☐ 208V or 240V, 60 Hz, 1 ph, two speed, $\frac{1}{2}$ H.P. blower motor; 208V, 4.2 amps; 240V, 3.6 amps
- ☐ Casters
- ☐ Simultaneous chain driven doors
- ☐ Control panel mounted on left side of oven
- ☐ Stainless steel rear enclosure
- ☐ Second year extended limited parts and labor warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- ☐ Extra oven rack(s)
- ☐ Rack hanger(s)
- ☐ Stainless steel drip pan
- ☐ Flexible gas hose with quick disconnect and restraining device; consult price book for available sizes
- ☐ Down draft flue diverter for direct vent connection

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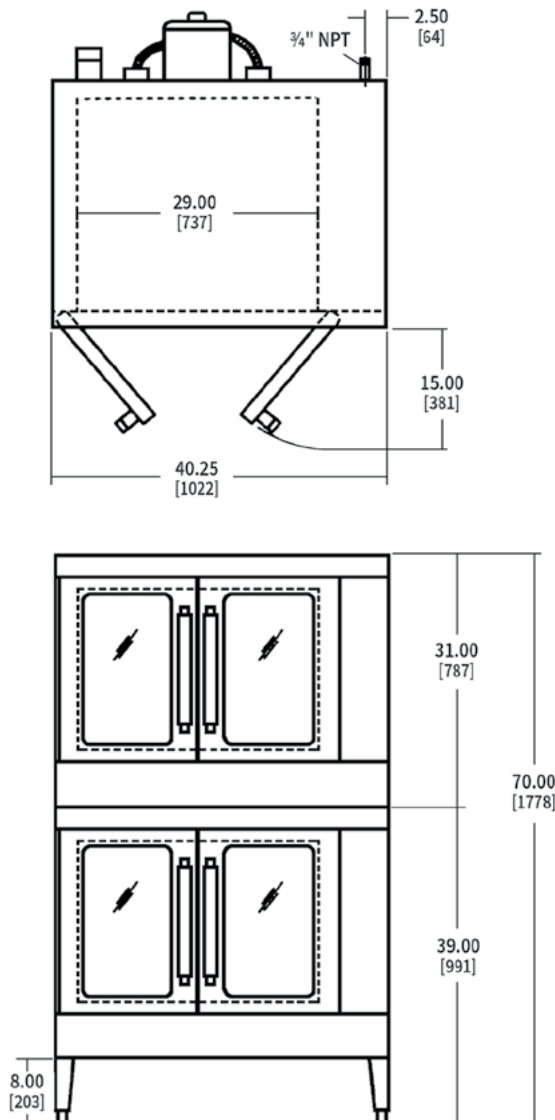
Approved by _____ Date _____ Approved by _____ Date _____

INSTALLATION INSTRUCTIONS

1. A combination gas pressure regulator and safety solenoid valve system is included in this unit. Natural gas is 5.0" W.C., Propane gas is 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at <https://www.nfpa.org/>. Refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.

4. Clearances:

	Combustible	Non-combustible
Rear	0"	0"
Right Side	2"	0"
Left Side	1"	0"
5. This appliance is manufactured for commercial installation only and is not intended for home use.
6. The installation location should not experience temperatures below -20°C (-4°F).

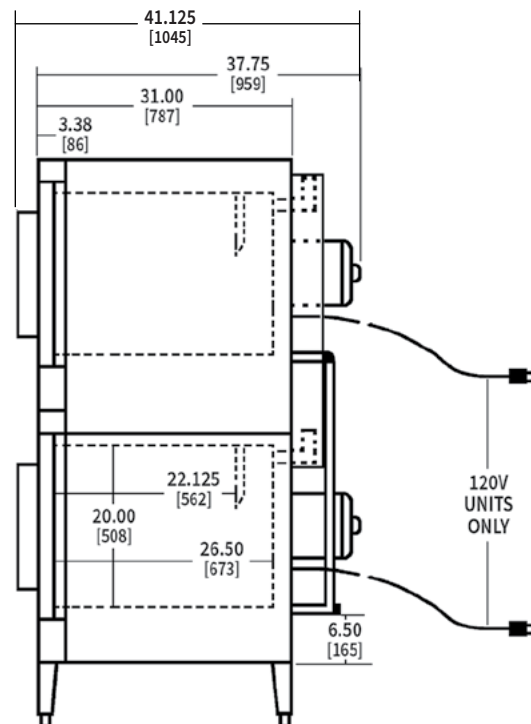


CAD and/or Revit Files Available

INSTALLATION MANUAL

40 $\frac{1}{4}$ " W x 41 $\frac{1}{8}$ " D (includes motor & door handles)
 40 $\frac{1}{4}$ " W x 37 $\frac{3}{4}$ " D (includes motor only)
 70" H on 8" legs

Oven interior: 29" W x 22 $\frac{1}{2}$ " D x 20" H



Model	Width	Depth w/handles	Height	Per Oven BTU/hr.	Total BTU/hr.	Electrical	Weight
VC44G	40 $\frac{1}{4}$ "	41 $\frac{1}{8}$ "	70"	50,000	100,000	120/60/1	820 lbs (372 KG) without skids/packaging 928 lbs (422 KG) with skids/packaging

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.