Project _____

AIA # _____ SIS # _____

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

VC4G SERIES

Single Deck Gas Convection Ovens



Model VC4GD
Shown on optional casters

SPECIFICATIONS

Single section, gas convection oven, Vulcan Model No. (VC4GD) (VC4GC). Stainless steel front, sides and top. Painted 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 interior measures 29"w x 22⅛"d x 20"h. Two interior oven lights. Five nickel plated oven racks measure 28¼" x 20½". Eleven position nickel plated rack guides with positive rack stops. One 50,000 BTU/hr. burner. Electronic spark igniter. Furnished with a two speed ½ H.P. oven blower-motor. 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.

Exterior Dimensions:
40¼" W x 41⅛" D (includes motor & door handles)
40¼" W x 37¾" D (includes motor only)
54¾" H on 23¾" legs* with feet.
**Legs can adjust an additional 1" in length.*
Legs with casters are adjustable from 28" to 29⅛" in length.

CSA design certified. NSF listed.

Specify type of gas when ordering.
Specify altitude when above 2,000 FT.

MODELS

- ❑ **VC4GD** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- ❑ **VC4GC** 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.

STANDARD FEATURES

- Stainless steel front, sides and top
- Painted legs
- Independently operated stainless steel doors with double pane windows
- 50,000 BTU/hr. burner
- Electronic spark igniter
- ½ H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug. 7.7 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
- ¾" 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

❑ Stainless steel legs

❑ Casters

❑ Simultaneous chain driven doors

❑ 208V or 240V, 60 Hz, 1 ph, two speed, 1⁄2 H.P. blower motor. 208V, 4.2 amps; 240V, 3.6 amps

❑ Control panel mounted on left side of oven

❑ Second year extended limited parts and labor warranty

ACCESSORIES

❑ Stainless steel open stand with adjustable rack supports, stainless steel shelf and choice of adjustable feet or casters

❑ Oven/steamer accessory kit. Includes stainless steel marine edge top. Requires 8" legs in lieu of standard legs

❑ Stainless steel rear enclosure

❑ Extra oven rack(s)

❑ Rack hanger

❑ 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

VC4G SERIES – Single Deck Gas Convection Ovens

Approved by_____ Date_____ Approved by_____ Date_____

VC4G SERIES
Single Deck Gas Convection Ovens

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:

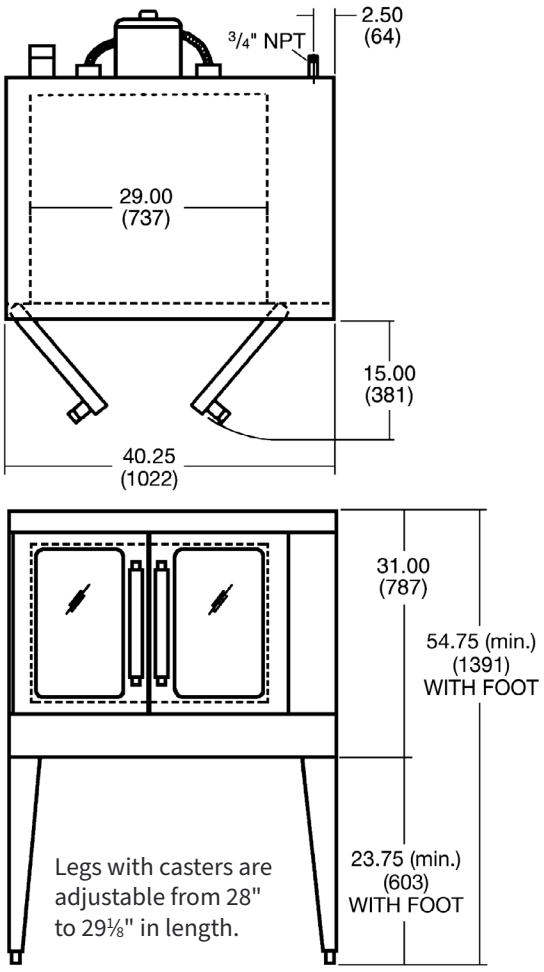
	Combustible	Non-combustible
Rear	0"	0"
Right Side	2"	0"
Left Side	1"	0"

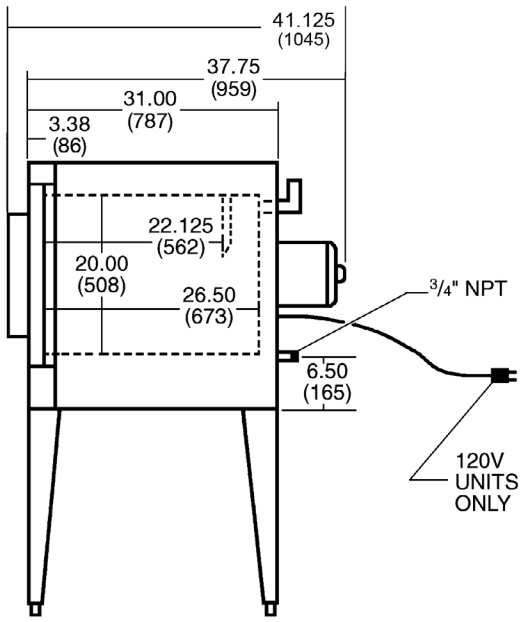
5. This appliance is manufactured for commercial installation only and is not intended for home use.
6. The installation location should not experience temperatures below -20°C (-4°F).

CAD and/or Revit Files Available

INSTALLATION MANUAL

40¼" W x 41⅛" D (includes motor & door handles)
40¼" W x 37¾" D (includes motor only)
54¾" H on 23¾" legs* with feet.
**Legs can adjust an additional 1" in length.*





Model	Width	Depth w/handles	Height	Per Oven BTU/hr.	Total BTU/hr.	Electrical	Weight
VC4G	40¼"	41⅛"	54 ¾"	50,000	50,000	120/60/1	410 lbs (186 KG) without skids/packaging 464 lbs (211 KG) with skids/packaging

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