CONVECTION OVENS - FULL SIZE VULC



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



FEATURES / SPECS	VC4 / VC44	VC5 / VC55	VC6 / VC66	SG4 / SG44
ENERGY STAR® Certified	\checkmark	\checkmark	\checkmark	✓
Removable doors	N/A	\checkmark	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	\checkmark	\checkmark	\checkmark	\checkmark
Oven cool switch for rapid cool down when door is open	✓	✓	\checkmark	✓
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 VULCA





VC5 SERIES | GAS & ELECTRIC All-Purpose Ovens. One-Of-A-Kind Features.

Vulcan's VC5 Series provides high-quality results and distinguishing features such as removable, dishwasher-safe doors and simple dial controls with LED display.



STANDARD FEATURES:

- Removable dishwasher-safe doors
- Standard cavity depth
- Painted legs with bullet feet
- 50,000 BTU/hr (VC5G) and rear elements (VC5E) provide great bake results
- 1-piece cool-to-the-touch door handles
- 5 grab-and-go oven racks with 11 rack positions
- Mix and match—can stack on top of VC4 and SG4 models

- Reduced outer door temperatures
- Built-in service diagnostics
- 3-Year warranty on doors



Removable dishwasher-safe doors

208/240V, 60 Hz, 1 or 3 Phase

VC5 CONVECTION OVENS

VC55ED 29" x 221/8" x 20"

Model	Control Type	Sections	Description	Input
GAS				
VC5GD	Solid State	1	Single Deck on Adjustable 23¾" Legs*	50,000 BTU/hr
VC55GD	Solid State	2	Double Deck on 8" Legs	100,000 BTU/hr
ELECTRI	ıc			
VC5ED	Solid State	1	Single Deck on Adjustable 23¾" Legs*	12.5 kW
VC55ED	Solid State	2	Double Deck on 8" Legs	25 kW
	Oven Cavity D (W x D x H)	imension	s Exterior Dimensions (W x D x H)	Standard Powe Motor size (gas
VC5GD	29" x 221/8" x 20	0"	40¼" x 40" x 54¾"	½ HP, 115V, 8 Am
VC55GD	29" x 221/8" x 20	0"	401/4" x 40" x 70"	(2) ½ HP, 115V, 8
VC5ED	29" x 221/8" x 20	0"	401/4" x 40" x 543/4"	208/240V, 60 Hz,

^{*23}¾" leas can adjust an additional 1" in length. Leas with casters are adjustable from 28" to 29½" in length. All ovens can be double stacked.

401/4" x 40" x 70"