OVENS

VC66E SERIES
DOUBLE DECK, DEEP DEPTH ELECTRIC CONVECTION OVENS



Model VC66ED
Shown with optional casters

- ☐ **VC66ED** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- ☐ **VC66EC** 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, top and legs.
- Independently operated stainless steel doors with double pane windows.
- 25 total KW.
- ½ H.P. two speed oven blower-motor.
- Moisture vent.
- Oven cool switch for rapid cool down per section.
- Porcelain enamel on steel oven interiors.
- Five nickel plated oven racks with eleven rack positions per section.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Complete prison package.
  - ☐ Security screws only.
- ☐ Casters.
- ☐ Simultaneous chain driven doors.
- ☐ 480V/60 Hz/1 or 3 phase.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES

- ☐ Stainless steel rear motor enclosure.
- ☐ Extra oven rack(s).
- ☐ Rack hanger(s).
- ☐ Stainless steel drip pan.
- ☐ Down draft flue diverter for direct vent connection.

SPECIFICATIONS

Double section, deep depth electric convection oven, Vulcan Model No. (VC66ED) (VC66EC). 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 measure 29"w x 26⅛"d x 20"h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28¼" x 24½". Eleven position nickel plated rack guides with positive rack stops per section. Each section heated by electric solid sheath elements rated at 12 KW. Furnished with a two speed ½ H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 208 or 240 volt, 60 Hz, 1 or 3 phase.

Exterior Dimensions:

40¼"w x 45⅛"d (includes motor & door handles) 41¾"d (includes motor only) x 70"h on 8" legs.

NSF listed. UL listed. UL listed to Canadian safety standards.

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

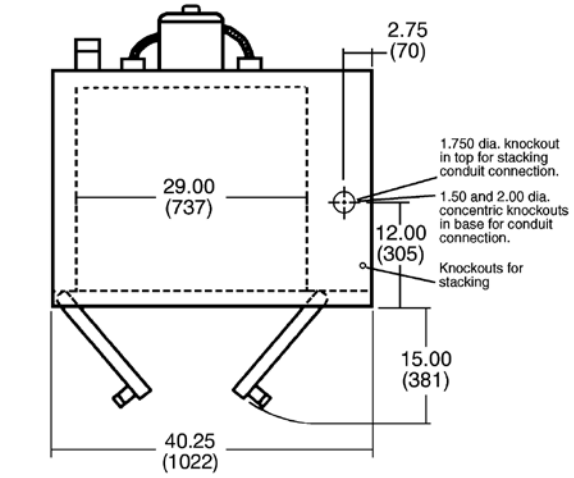
VC66E SERIES
DOUBLE DECK, DEEP DEPTH ELECTRIC CONVECTION OVENS

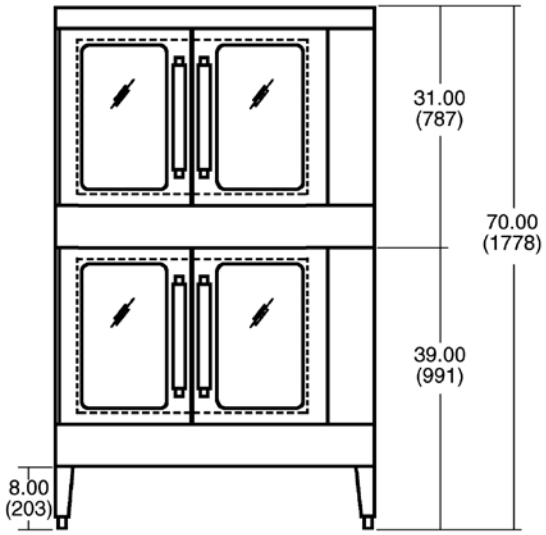
OPTIONAL VOLTAGES

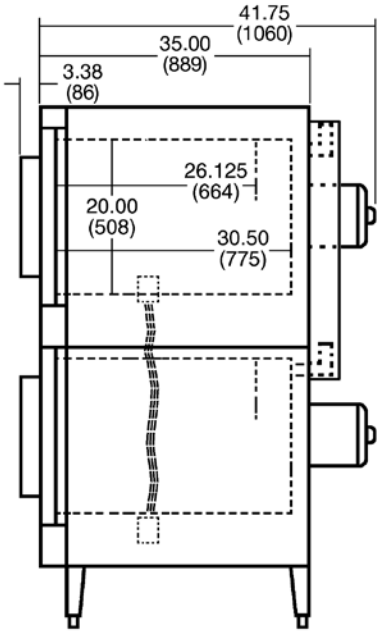
- ☐ 480 volt, 60 Hz, 3 phase.
- ☐ 220/380 volt, 50 Hz, 1 phase, 3 wire.
- ☐ 220/380 volt, 50 Hz, 3 phase, 4 wire.
- ☐ 240/415 volt, 50 Hz, 3 phase, 4 wire.

CLEARANCES

	Combustible	Non-Combustible
Rear	2"	2"
Right Side	4"	4"
Left Side	1"	1"







MODEL NO.	TOTAL CONN. KW	3 PHASE LOAD KW PER PHASE			NOMINAL AMPS PER LINE WIRE									1 PHASE		WEIGHT			
					3 PHASE											WITH SKIDS & PACKAGING		WITHOUT SKIDS & PACKAGING	
					208 VOLT			240 VOLT			480 VOLT								
		X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	X	Y	Z	208V	240V	LBS.	KG	LBS.	KG
VC66E	25	8	8	9	70	66	70	66	58	66	28	30	30	120	104	926	420	810	368

VULCAN
a division of ITW Food Equipment Group LLC
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.

Printed On Recycled Paper