

VCH INSTITUTIONAL COOK & HOLD OVENS

Easier Service and Cleaning—By Design.

The control module package can be easily removed for service or oven cleaning. If necessary, heating elements can be replaced in just two hours—far less downtime than similar ovens requiring up to a day or more for heating element replacement.

Standard Features:

- Cook temperatures adjust to 350° F (allows for baking ability)
- Convected air browns and caramelizes with reduced shrinkage
- Solid state controls for reliable performance
- Removable control top module for easy cleaning and serviceability
- Cord and plug provided



VCH8



VCH16



VCH88

Model Number	Sections	Capacity		Dimensions W x D x H	Electrical			120V Smoker Atchmt.	Full Perim. Bumper*
		18" x 26" Sheet Pans	12" x 20" Sheet Pans		Volts	Watts	Amps		
VCH5	1	5	10	26 ¼" x 37 ½" x 35 ¾"	208	1,900	9.6		
					240	2,530	11		
VCH8	1	8	16	26 ¼" x 37 ½" x 44 ½"	208	3,800	19		
					240	5,060	22		
VCH16	1	16	32	26 ¼" x 37 ½" x 72 ¾"	208	5,700	29		
					240	7,590	33		
VCH88	2	16	32	26 ¼" x 37 ½" x 83"	208	3,800	19		
					240	5,060	22		

*Without optional perimeter system, which adds 5" width and 1 ¼" depth.
NOTE: Model VCH88 requires two separate electrical connections. Electrical requirements listed are per section.

Freight Classification: 85

Accessories for Institutional Cook & Hold Ovens

Accessory	Available On	Accessory Code
Extra set of universal pan slides	All Models	PAN SPRT/V
Extra cooking rack	All Models	RACK VCH



VCH5
866-988-5226

VALUE ROAST & HOLD SERIES

Produce More Servings and More Profits.

Standard Features:

- All stainless steel construction
- Cook temperatures adjust to 250 °F
- Electro mechanical controls
- Convected air browns and caramelizes with reduced shrinkage
- Fixed tray slides
- Removable control drawer for easy cleaning and serviceability
- Four 3" casters on models VCV4 & VCV5, four 5" casters on models VCV6 & VCV13
- No ventilation required in most areas (check local codes)
- Cord and plug provided



VCV4



VCV6



VCV13

Model Number	Sections	Capacity		Dimensions W x D x H	Electrical			120V Smoker Atchmt.	Full Perim. Bumper
		18" x 26" Sheet Pans	12" x 20" Sheet Pans		Volts	Watts	Amps		
VCV4	1		3	17 ¼" x 27" x 32 ½"	120	1,500	13		
VCV5	1	5	10	24 ½" x 31 ¾" x 31 ½"	120	1,500	13		
VCV6	1	8		22 ¼" x 37 ¾" x 43"	208	1,900	9.6		
					240	2,530	11		
VCV13	2	16		22 ¼" x 37 ¾" x 78"	208	3,800	19		
					240	5,060	22		

Freight Classification: 85

RE THERMALIZATION OVENS

Versatile energy efficient ovens that cook, roast, retherm or bake a variety of products, at low temperatures, so foods retain more of their natural flavor, nutrients and moistness.

Standard Features:

- Rethermalizes chilled food within FDA guidelines
- Electronic controls
- 350° F maximum heating temperature
- Removable power control module
- “R” units have built-in ramp and roll-in dolly
- “S” units have 6” casters
- 350° F roast thermostat allows for roasting or baking
- Cord and plug provided



VRT321-S

Model Number	Capacity		Dimensions W x D x H	Electrical			Full Perim. Bumper
	18" x 26" Wire Baskets	13" x 26" Wire Baskets		Volts	Watts	Amps	
VRT321-S	16	32	34" x 36" x 73"	208	7,600	36.5	
VRT321-R	16	32	34" x 43" x 67"	208	7,600	36.5	

NOTE: Baskets are not provided.

Freight Classification: 85