

## MODEL VCG10H GAS COMBI OVEN



### SPECIFICATIONS:

Gas heated combination oven convection steamer, Vulcan-Hart Model No. VCG10H. Stainless steel interior and exterior. Cooking compartment is fully welded stainless steel with fully covered and large radius corners. Removable 10 position pan rack assembly with 5 wire racks. Removable grease filter. Door is welded stainless steel embossed for strength with sealed door hinges and door light. Single pane glass mounted in door with hinged floating inner reflective glass panel with full perimeter silicone gasket. Door is cool to the touch and includes a mounted drip tray. Deluxe manual control with six position master control (convection oven, convection steamer, combination of both, cool-down, descale and off), time or probe cooking, vent control, six level variable humidity control in combi mode and door open selector and self-diagnostic. Temperature selection range: 86° to 518°F in convection and combi mode or 86° to 212°F in steam mode. 4" stainless steel legs with flanged counter feet. Cleaning kit includes spray bottle, rubber gloves and safety glasses. Requires 120V/60 Hz/ 1 for controls. Natural gas.

Exterior dimensions: 37<sup>1</sup>/<sub>4</sub>"w x 32<sup>1</sup>/<sub>4</sub>"d x 39<sup>1</sup>/<sub>4</sub>"h on 4" legs.

UL listed. Classified by UL to NSF Std. #4.

- VCG10H** 10 level, half size

### STANDARD FEATURES

- Stainless steel interior and exterior.
- Cooking compartment is fully welded stainless steel with fully covered and large radius corners.
- Removable 10 position pan rack assembly with 5 wire racks.
- Removable grease filter.
- Door is welded stainless steel embossed for strength with sealed door hinges and door light. Single pane glass mounted in door with hinged floating inner reflective glass panel with full perimeter silicone gasket. Door is cool to the touch and includes a mounted drip tray.
- Deluxe manual control with six position master control (convection oven, convection steamer, combination of both, cool-down, descale and off), time or probe cooking, vent control, six level variable humidity control in combi mode and door open selector and self-diagnostic.
- Temperature selection range: 86° to 518°F in convection oven and combi mode, or 86° to 212°F in steam mode.
- 4" stainless steel legs with flanged counter feet.
- Cleaning kit includes spray bottle, rubber gloves and safety glasses.
- One year limited parts and labor warranty.

### OPTIONS

- Programmable controls with three function modes - convection oven, convection steamer or combination of both, six level variable humidity control in combi mode, five step phase cooking, time or probe cooking, Delta T cooking, memory for 99 menu items, full or half speed fan control, humidifier, self-diagnostic and descale function.
- Correction facility package:
  - a. Security type tamper resistant fasteners with tack welds.
  - b. Control cover with hasp (lock by others).
  - c. No internal product probe.
- Second year extended limited parts and labor warranty.
- Water treatment system.

### ACCESSORIES:

- Stainless steel stand with (legs) (casters).
- Pan slides for stand.
- Mobile landing table.
- Flexible water connection with (3/4" NSHT) - 2 required.
- Spray down hose with retaining hook, 118" long with 3/4" hose bib fitting.
- Pan rack assembly.
- Wire racks. Qty. \_\_\_\_\_.
- Chicken rack. Qty. \_\_\_\_\_.
- Stacking kit (legs) (casters):
  - Ten half on ten half.
  - Ten half on ten full (refer to VCG10F spec no. F \_\_\_\_\_).
- Additional pan rack support. Qty. \_\_\_\_\_.
- 48" x 3/4" flexible gas hose w/quick disconnect and restraining device.

### WATER QUALITY STATEMENT:

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. Your water supply must be within these general guidelines:

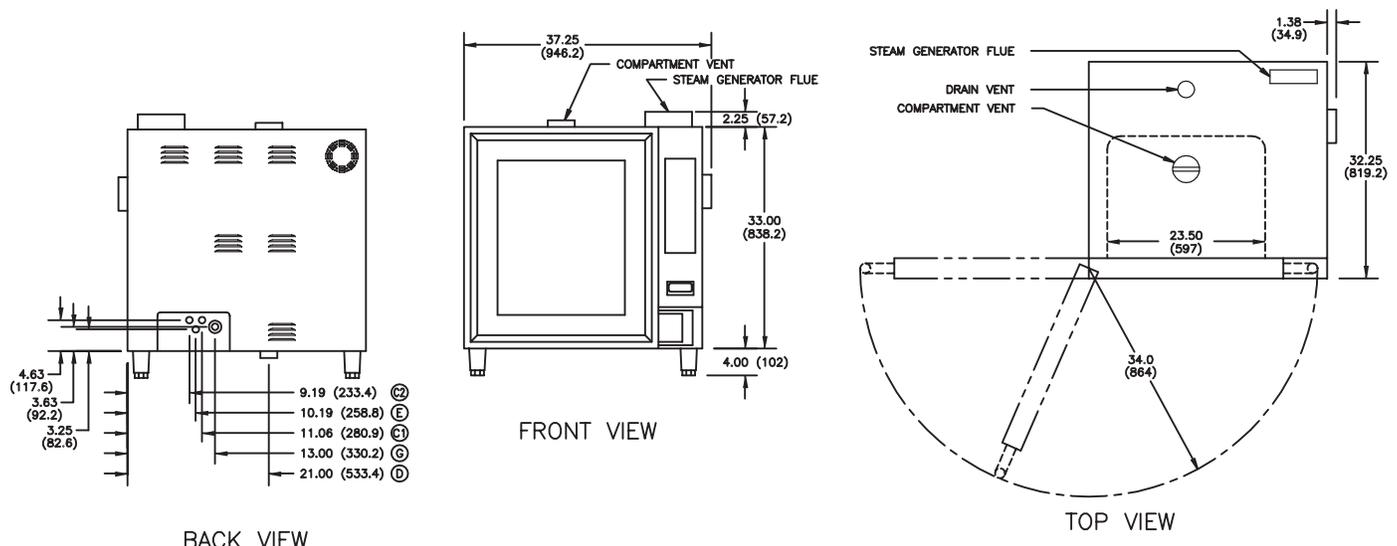
<b>SUPPLY PRESSURE</b>	20 - 60 psig
<b>HARDNESS*</b>	less than 3 grains
<b>SILICA</b>	less than 13 ppm
<b>TOTAL CHLORINE</b>	less than 4.0 ppm
<b>pH RANGE</b>	7-8
<b>UN-DISSOLVED SOLIDS</b>	less than 5 microns
* 17.1 ppm = 1 grain of hardness	

Other factors affecting steam generation are iron content, amount of chloridation and dissolved gases. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment.

### PAN CAPACITY

STEAM TABLE PANS		BAKE PANS	
12" x 20" x 2 1/2"	12" x 20" x 4"	18" x 13"	18" x 26"
10	6	10	N/A

**CLEARANCES:**      4" right      6" rear



### SERVICE CONNECTIONS:

- (E) Electric connection for controls:** 120/60/1, 300 watt maximum, power supply with grounding wire required. (For other than 120 volt supply, consult factory for location of this connection.)
- (C1) Cold water connection:** 3/4" NSHT for generator feed. Inlet water pressure between 20 and 60 psi.
- (C2) Cold water connection:** 3/4" NSHT for condensate box. Inlet water pressure between 20 and 60 psi.
- (D) Drain:** Condenser box, compartment and generator, 1 1/2" NPT. (Provide an open air gap type drain within 12" of condensate box and for best results at a distance so that steam vapors will not enter the steamer from underneath the control area.) Do not connect solidly to any drain connection.
- (G) Gas connection:** 3/4" NPT. Oven - 67,000 BTU/hr. Nat., 69,000 Propane, Boiler - 40,000 BTU/hr. Nat & Propane Gas.

### NOTE:

- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75 mm).
- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Plastic drains are not recommended due to inherent limited temperatures of the plastic. Boiler purge temperatures may exceed 180°F. The installer may be required to provide means to reduce boiler purge water temperature to be that of the condensate temperature of 140°F or less.
- This appliance is manufactured for commercial installation only and is not intended for home use.

### IMPORTANT:

1. A pressure regulator sized for this unit is included. Natural gas 8.0" W.C. Propane 10.5" W.C.
2. Gas line connecting to unit must be 3/4" or larger. If flexible connectors are used, the inside diameter must be at least the same as the 3/4" iron pipe and rated for the correct gas input.

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