



# GAS & ELECTRIC CONVECTION OVENS

VERSATILE PERFORMANCE. TOP QUALITY RESULTS.

**VULCAN**  
ONE POWERFUL PACKAGE™

# Convection Cooking at it's Best

With a model ideally suited for every foodservice need and each built with Vulcan's renowned quality and innovation, you'll find no greater value in convection ovens.

Whether your menu requires roasting, baking, rethermalizing or delicate pastries, we have the heavy-duty performer that will:

- Boost profits by increasing yields
- Save on energy and labor costs
- Keep customers returning for more of your tasty products



*Baking biscuits, turnovers and croissants all at once? Shelf I.D.™ lets you set and keep track of separate cook times on each rack—maximizing cooking flexibility and convenience.*



## With Vulcan, you're in control

Two easy-to-use control options let you customize your Vulcan convection oven to maximize productivity. Choose the model that's best for your operation, then choose the control package that delivers optimum efficiency for your needs.



### Solid State Controls (D)

- Adjusts from 150°F to 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  
*(Available on VC Series and GCO/ECO series ovens.)*
- **Power Level Control**  
*(Available on SG Series only.)*



### Computer Controls (C)

- **Digital** time and temperature readouts
- **99 hour timer** with audible alarm
- **Roast & Hold** cycle for unattended cooking
- **Six pre-programmed settings** for frequently prepared menu items
- **Shelf I.D.™ programming** with audible/visible alert—allows you to pre-set different cooking times for up to five racks, providing additional flexibility, convenience and productivity  
*(Available on VCG and GCO series gas ovens; VCE and ECO series electric ovens.)*

# Gas Convection Ovens: SG4

## Exclusive design for more effective convection cooking

The SG Series is first in its class for quality convection cooking, producing everything from delicate baked goods to juicy meats to moist, delicious casseroles. An SG Series convection oven offers a **unique air distribution system** that not only makes it an ideal baking oven, but also an efficient roasting and warming oven.

**Heat exchangers** are placed along each side of the oven. Air is pulled through perforated side panels and distributed evenly over the food—side-to-side, front-to-back and top-to-bottom—so there's no need to move or rotate the product.

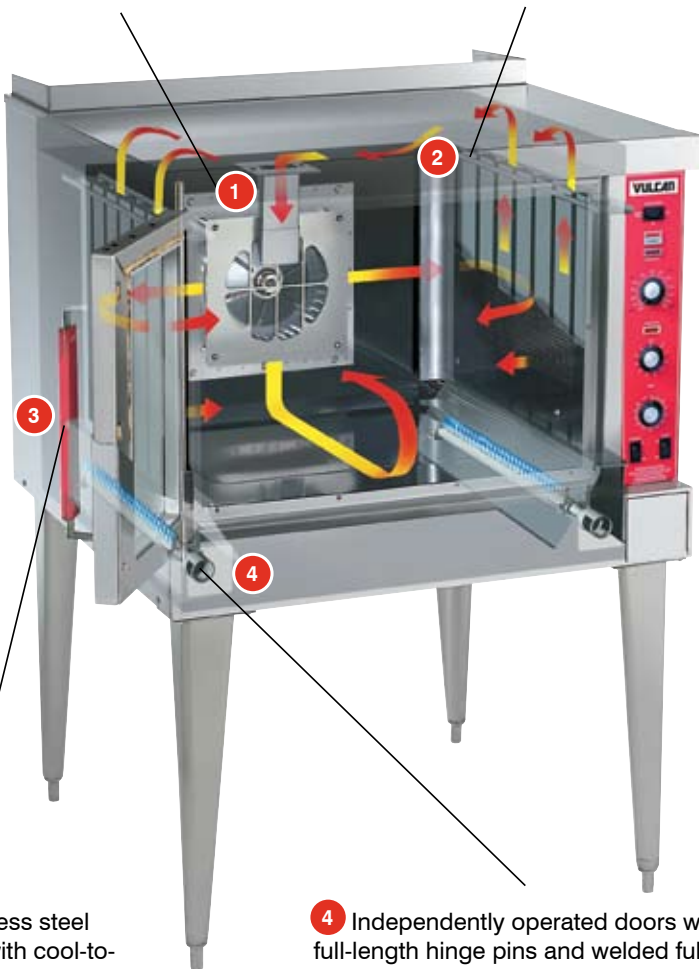
**Vulcan's exclusive design** recirculates heat in a gentle airflow that helps keep baked goods light and delicious—and helps control energy costs by recycling heat. The **Vulcan air distribution system** also enhances operator comfort; hot air isn't forced out when the doors are opened.



SG44D shown with optional casters

**1 Exclusive air distribution system** controls airflow so food is cooked evenly and consistently.

**2** Vulcan's exclusive design provides a gentle airflow that's ideal for even baking.



**3** Stainless steel design with cool-to-touch handles.

**4** Independently operated doors with full-length hinge pins and welded full door frames provide a full 180° opening for easy access and require less maintenance and adjustment than chain-driven doors.

## SG Series convection ovens standard features:

- Choice of **single or double-stacked** configuration
- **Stainless steel** front, sides, top, legs and rear enclosure panel, and door gaskets
- **Easy-to-clean** porcelain enamel on steel interior with coved corners
- **60,000 BTU/hr** total input dual burner system (per oven section)
- **Adjustable Power Level Control** for greater flexibility
- **Independently operated doors** with full-length hinge pins and welded full door frames provide 180° opening
- **Full-view** door windows
- **1/2 HP two-speed** fan motor
- Auxiliary fan switch for **rapid cool-down**
- **European-style** easy-to-replace interior lights
- **Two 11-position rack guides** and five nickel-plated oven racks (per section)
- **Heavy duty roller latch** adds durability with fewer adjustments
- **3/4" gas connection** with internal combination gas pressure regulator and safety solenoids system

*(interconnecting piping supplied on double deck models for single point gas connection)*

# Gas Convection Ovens: VC4G/VC6G

## A Great Value: Energy Efficient & Versatile

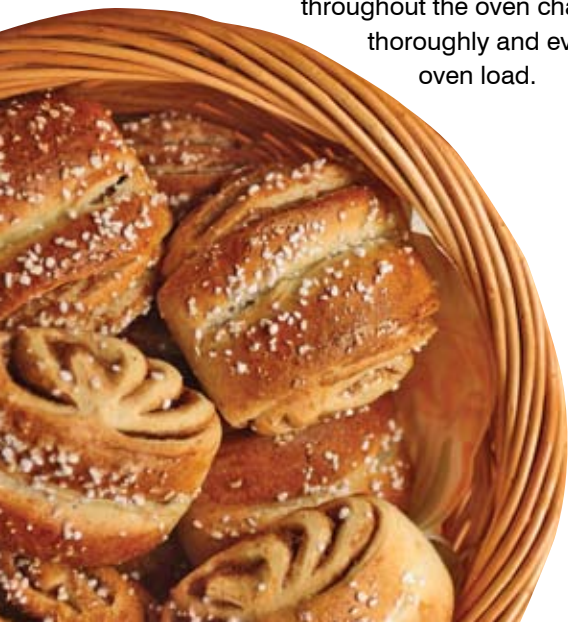
The VC Series gas convection ovens provide the versatile performance you need for preparing a varied menu and the quality features that mean consistently great results—all at an affordable price. With their gentle air circulation and even heat distribution, these all-purpose ovens produce delicious, evenly cooked casseroles, meats, vegetables and baked goods. They also save on operating costs with an energy-efficient heat recovery system.



VC44GD

## Precise, even heat means consistent results

VC Series gas convection ovens provide uniform temperature throughout the oven chamber, so every food product cooks thoroughly and evenly, regardless of placement or oven load.



- **Vulcan's unique** heat recovery tube recirculates heated air, saving energy while contributing to consistent cooking
- An efficient 44,000 BTU/hr burner maintains precise temperature and provides fast heat recovery after door opening
- A two-speed blower fan allows adjustment to a lower air flow for select delicate items
- Deep depth availability

**With these quality features, there's a model that's just right for your space and menu:**

- Choice of **single or double-stacked** configuration
- **Stainless steel** front, sides and top; legs epoxy-coated (or optional stainless steel)
- **Easy-to-clean** porcelain-coated oven interior
- **44,000 BTU/hr** input burner system per oven section
- **Independently operated doors** with full-length hinge pins and welded full door frames provide 180° opening
- **Full-view** door windows
- Choice of **solid-state or computer** temperature control
- **1/2 HP two speed oven blower motor;** 115/60/1 with 6' cord and plug
- **Optional Roast & Hold** cycle for unattended cooking
- **Oven-cool switch** for fast cool-down
- Two **11-position rack guides** and five nickel-plated oven racks (per section)
- **Heavy duty roller latch** adds durability with fewer adjustments
- **3/4" gas connection** with internal combination gas pressure regulator and safety solenoids system  
*(interconnecting piping supplied on double deck models for single point gas connection)*

# Electric Convection Ovens: VC4E/VC6E

## Top performance in an efficient electric oven

The VC Series electric ovens give you superb all-around performance—roasting, baking, warming or rethermalizing. Their unique air distribution system features side-mounted heating elements with perforated liners. Heated air flows more evenly over food, with fewer hot spots and more even cooking regardless of product placement or oven load. A two-speed blower motor allows adjustment to a lower air flow for delicate products. The results are delicious meats, casseroles, vegetables, breads, pastries—all cooked to perfection!



VC4ED

### Top-of-the-line features mean efficient performance:

- Choice of **single or double-stacked** configuration
- **Stainless steel** front, sides and top; legs epoxy-painted (or optional stainless steel)
- **Easy to clean** porcelain coated oven interior
- **Full-view door windows** (solid stainless steel doors optional)
- Choice of **solid-state or computer controls**
- **Auxiliary fan switch** for rapid cool-down of oven cavity
- **12.5 KW input** per oven section
- **1/2 HP two speed oven blower motor;** 115/60/1 with 6' cord and plug
- **Two 11-position rack guides** and five nickel-plated oven racks (per section)
- **Heavy duty roller latch** adds durability with fewer adjustments

## Built for reliability, easy cleaning

VC Series electric ovens are loaded with quality features that add durability and ease of use:

- Independently operated doors with full-length hinge pins
- Welded full door frames requiring less maintenance and adjustment than chain-driven doors
- A full 180° opening for easy access



# Gas & Electric Convection Ovens: GCO2/ECO2

## Space saving ovens with full-size quality features

Many of the same features that make Vulcan's full-size convection ovens such great performers are also available in space-saving GCO/ECO half-size ovens. Available in gas or electric. Select the model that's just right for your cooking, roasting and baking needs. All are designed to provide uniform temperature, efficient performance, easy cleaning—and the consistent, high-quality results you expect from a Vulcan convection oven.



### An array of features that deliver big-time reliability:

- Choice of **single or double-stacked** configuration
- **Stainless steel** front, top, sides and rear enclosure panel; chrome plated legs
- **Easy-to-clean** porcelain-coated oven interior
- **Full-view door windows** (solid stainless steel doors optional)
- **Solid-state temperature controls**
- **One-speed** oven blower motor on gas models; **two-speed** on electric models
- **Nine-position rack guide** with five nickel-plated racks
- **25,000 BTU/hr** burner or 5.5 kW input (per oven section)
- **3/4" gas connection** and **gas pressure regulator**



# Convection Oven Accessories

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Vulcan listens intently to our customers' requests and feedback to develop accessories that **increase efficiency** and **stand-up to hard use**.

## Safe, Convenient Oven Rack Storage:

- **Versatile design** allows for easy attachment on either side of an oven
- Insures **safe, clean** rack storage
- **Single hanger** stores up to four oven racks
- **Heavy duty** 14 gauge stainless steel construction
- **Rack hangers** can be mounted on top of either section of a double stacked oven
- **Fits most** commercial ovens



## Oven/Steamer Combination Accessory Kit with Pan Holder:

- **Versatile design** allows steaming, baking and storage in a small footprint
- **Stainless steel marine edge top** installs securely to the convection oven
- Marine edge **captures condensation** and provides a **sturdy base** for a steamer
- Can be used with any **Vulcan VC Series Convection Oven and VPX or C24E Counter Steamer**
- **Steam Pan holder** allows for safe, easy storage of steam table pans
- Includes a **splash shield** for the rear of the oven to protect electrical components from water damage

# Oven Specifications: Convection Ovens

GAS CONVECTION OVENS					
Model	# of sections	Exterior Dimensions w x d x h	Oven Cavity Dimensions w x d x h	Total BTU/hr	Motor Size
<b>SG Series - Full-Size</b>					
SG4	1	40" x 41 1/2" x 58 3/4"	29" x 22 1/8" x 20"	60,000	(1) 1/2 HP, 115V, 9 amp
SG44	2	40" x 41 1/2" x 72"	29" x 22 1/8" x 20"	120,000	(2) 1/2 HP, 115V, 9 amp
<b>VCG Series - Full-Size</b>					
VC4G	1	40" x 41 1/2" x 56 3/4"	29" x 22 1/8" x 20"	44,000	(1) 1/2 HP, 115V, 9 amp
VC6G	1	40" x 45 1/2" x 56 3/4"	29" x 26 1/8" x 20"	44,000	(1) 1/2 HP, 115V, 9 amp
VC44G	2	40" x 41 1/2" x 70"	29" x 22 1/8" x 20"	88,000	(2) 1/2 HP, 115V, 9 amp
VC66G	2	40" x 45 1/2" x 70"	29" x 26 1/8" x 20"	88,000	(2) 1/2 HP, 115V, 9 amp
<b>GCO Series - Half-Size</b>					
GCO2	1	29 7/8" x 28" x 30 1/2"	15 1/4" x 21" x 20"	25,000	(1) 1/2 HP, 115V, 8 amps
GCO22	2	29 7/8" x 28" x 68 1/2"	15 1/4" x 21" x 20"	50,000	(2) 1/2 HP, 115V, 8 amps

Electric Convection Ovens					
Model	# of sections	Exterior Dimensions w x d x h	Oven Cavity Dimensions w x d x h	Total KW	Standard Power Supply
<b>VCE Series - Full-Size</b>					
VC4E	1	40" x 41 1/2" x 56 3/4"	29" x 22 1/2" x 20"	12.5	208/240V, 60 Hz, 1 or 3 phase
VC6E	1	40" x 45 1/2" x 56 3/4"	29" x 26 1/8" x 20"	12.5	
VC44E	2	40" x 41 1/2" x 70"	29" x 22 1/8" x 20"	25	
VC66E	2	40" x 45 1/2" x 70"	29" x 26 1/8" x 20"	25	
<b>ECO Series - Half-Size</b>					
ECO2	1	29 7/8" x 28" x 30 1/2"	15 1/4" x 21" x 20"	5.5	208/240V, 60 Hz, 1 or 3 phase
ECO22	2	29 7/8" x 28" x 68 1/2"	15 1/4" x 21" x 20"	11	



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**HEAVY DUTY GAS COOKING • RANGES • OVENS • STEAM  
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Vulcan leads the industry in helping professional kitchens of every size operate efficiently, cost-effectively and competitively throughout the world. For over 130 years, Vulcan has combined superior manufacturing with state-of-the-art technology to give chefs the ultimate in creativity and control. Vulcan has the broadest line of commercial cooking kitchen products and offers unparalleled service and support in every part of the country. We are "One Powerful Package".