

04 CONVECTION OVENS

THE HIGHLIGHTS



FULL SIZE
VC4 SERIES
VC5 SERIES
VC6 SERIES
SG SERIES

HALF SIZE
GCO SERIES
ECO SERIES



Designed to cook food faster than a traditional oven, convection ovens rely on a fan to assist in circulating hot air in the oven cavity. When compared to standard radiant ovens, operators can reduce cook time up to 25% and reduce cook temperatures up to 30%. The versatile design of convection ovens allow you a multitude of cooking techniques; such as roasting, baking, warming and re-therm.

Convection ovens work in a multitude of different operations from bakeries and restaurants to cafeterias and delis. Expect consistently crispy crusts and tender, evenly cooked meats. Cook large quantities of food faster without sacrificing quality.

COMMON APPLICATIONS

- Baked goods
- Casseroles
- Meats
- Vegetables

SEGMENT SPECIFIC OPPORTUNITIES

- Bakeries
- Cafeterias
- Delis
- Hotels
- Independent restaurants
- K-12 Institutions
- Senior living

TOP COMPETITORS



CONVECTION OVENS - FULL SIZE

FULL SIZE

Available in both full and half-sized models, floor convection ovens can fit into many different operation types. Half-size models are typically used when space is limited. Double the output in the same footprint by stacking compatible ovens.

VC4 SERIES

*All-time, best-selling
Vulcan convection oven*



Available in gas (G)
or electric (E)

VC4ED (Solid State Controls)
VC4GD (Solid State Controls)

Stacked units



VC44ED (Solid State Controls)
VC44GD (Solid State Controls)
VC44EC (Computer Controls)
VC44GC (Computer Controls)

VC5 SERIES

*Removable, lift-off
dishwasher safe doors
are easily cleaned for
enhanced visibility*



Available in gas (G)
or electric (E)

VC5ED (Solid State Controls)
VC5GD (Solid State Controls)

Stacked units



VC55ED (Solid State Controls)
VC55GD (Solid State Controls)

VC6 SERIES

Bakery "deep" depth



Available in gas (G)
or electric (E)

VC6ED (Solid State Controls)
VC6GD (Solid State Controls)
VC6EC (Computer Controls)
VC6GC (Computer Controls)

Stacked units



VC66ED (Solid State Controls)
VC66GD (Solid State Controls)
VC66EC (Computer Controls)
VC66GC (Computer Controls)

SG SERIES

*Gentle Bake Mode switch
for more delicate heat*



Available in gas (G)

SG4D (Solid State Controls)
SG4C (Computer Controls)

Stacked units



SG44D (Solid State Controls)
SG44C (Computer Controls)



Solid State (D) Controls

- Adjusts from 200-500 °F, providing instant response to variations in oven temperature for more consistent cooking



Computer (C) Controls

- Digital time & temperature read-out
- USB interface for software and menu updates

CONVECTION OVENS - FULL SIZE

KEY ATTRIBUTES AND VALUE PROPOSITION

Stainless Steel front, sides, top and doors
Easy to clean and exceptionally durable

One-piece cool-to-the-touch handles.

Porcelain coated enamel steel interior
Easy to clean

Independently operated doors
Less service and downtime

11 RACK POSITIONS WITH 5 GRAB-AND-GO OVEN RACKS

RAPID COOL-DOWN SWITCH

VC44GD



CONVECTION OVENS - HALF SIZE

HALF SIZE

Half size convection ovens are a great solution for those operations needing a smaller piece of equipment to fit in a smaller space. They are great for baking specialty items, roasting, expanding service, and additional capacity. Many of the same features that make full-size convection ovens such great performers are also available in GCO (gas) and ECO (electric) series.

GCO2D

Gas



ECO2D

Electric



KEY ATTRIBUTES AND VALUE PROPOSITION

Stainless Steel front, sides, top and doors

Easy to clean and exceptionally durable

Porcelain coated enamel steel interior

Easy to clean

Optional right-side door hinge

4" Adjustable Chrome legs

Solid State Temp. Control

Adjusts from 200-500 °F, providing instant response to variations in oven temperature for more consistent cooking

60-Minute timer with audible alarm

One-piece cool-to-the-touch handles.

9 RACK POSITIONS WITH 5 NICKEL PLATED RACKS hold half size sheet pans



GCO2D