

# 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**



# 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

### Solid State Temp. Control

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

### Porcelain coated enamel steel interior

Easy to clean

### 60-Minute timer

with audible alarm

### Optional right-side door hinge

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

### 4" Adjustable Chrome legs

### 9 RACK POSITIONS WITH 5 NICKEL PLATED RACKS

hold half size sheet pans