

OVENS

VULCAN**VC4E SERIES**
SINGLE DECK ELECTRIC CONVECTION OVENS

Model VC4ED
Shown with optional casters

**SPECIFICATIONS**

Single section, electric convection oven, Vulcan Model No. (VC4ED) (VC4EC). Stainless steel front, sides and top. Painted legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interior measures 29"w x 22 $\frac{1}{8}$ "d x 20"h. Two interior oven lights. Five nickel plated oven racks measure 28 $\frac{1}{4}$ " x 20 $\frac{1}{2}$ ". Eleven position nickel plated rack guides with positive rack stops. Heated by electric solid sheath elements rated at 12 KW. Furnished with a two speed $\frac{1}{2}$ H.P. oven blower-motor. Oven cool switch for rapid cool down. 208 or 240 volt, 60 Hz, 1 or 3 phase.

Exterior Dimensions:

40 $\frac{1}{4}$ "w x 41 $\frac{1}{8}$ "d (includes motor & door handles) 37 $\frac{3}{4}$ "d (includes motor only) x 54 $\frac{3}{4}$ "h on 23 $\frac{3}{4}$ " legs with feet. 23 $\frac{3}{4}$ " legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29 $\frac{1}{8}$ " in length.

NSF listed. UL listed. UL listed to Canadian safety standards.

- VC4ED** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- VC4EC** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.

STANDARD FEATURES

- Stainless steel front, sides and top.
- Painted legs.
- Independently operated stainless steel doors with double pane windows.
- 12.5 total KW.
- $\frac{1}{2}$ H.P. two speed oven blower-motor.
- Moisture vent damper control.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Five nickel plated oven racks with eleven rack positions.
- One year limited parts and labor warranty.

OPTIONS

- Complete prison package.
 - Security screws only.
- Stainless steel legs.
- Casters.
- Simultaneous chain driven doors.
- 480V/60 Hz/1 or 3 phase.
- Second year extended limited parts and labor warranty.

ACCESSORIES

- Stainless steel rear motor enclosure.
- Extra oven rack(s).
- Rack hanger(s).
- Stainless steel drip pan.
- Stainless steel open stand with adjustable rack supports, stainless steel shelf and choice of adjustable feet or casters.
- Oven/steamer accessory kit. Includes stainless steel marine edge top. Requires 8" legs in lieu of standard legs.
- Down draft flue diverter for direct vent connection.

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



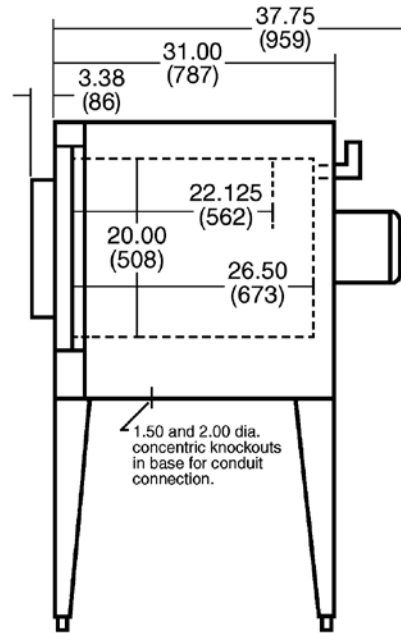
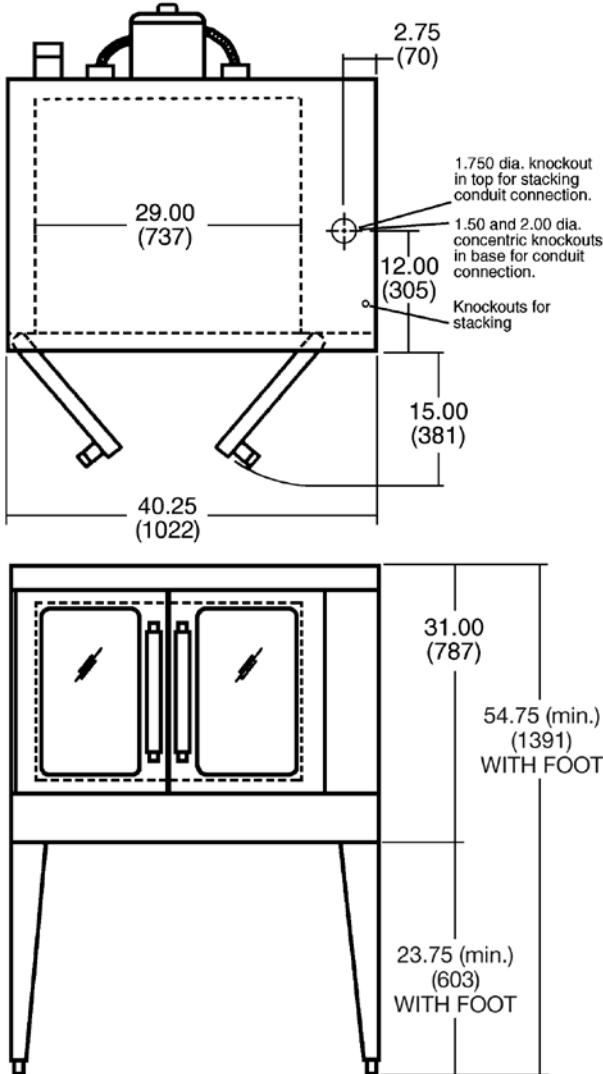
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OPTIONAL VOLTAGES

- 480 volt, 60 Hz, 3 phase.
- 220/380 volt, 50 Hz, 1 phase, 3 wire.
- 220/380 volt, 50 Hz, 3 phase, 4 wire.
- 240/415 volt, 50 Hz, 3 phase, 4 wire.

CLEARANCES

	Combustible	Non-Combustible
Rear	2"	2"
Right Side	4"	4"
Left Side	1"	1"



MODEL NO.	TOTAL CONN. KW	3 PHASE LOAD KW PER PHASE			NOMINAL AMPS PER LINE WIRE									WEIGHT					
					3 PHASE									1 PHASE		WITH SKID & PACKAGING		WITHOUT SKID & PACKAGING	
					208 VOLT			240 VOLT			480 VOLT								
		X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	X	Y	Z	208V	240V	LBS.	KG	LBS.	KG
VC4E	12.5	4	4	4.5	35	33	35	33	29	33	14	15	15	60	52	440	200	389	176



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