

Masterful design. Precision performance. State-of-the-art innovation. For over 130 years, Vulcan has been recognized by chefs and operators throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your culinary creations turn out just right—each and every time.



Fryers



Griddles
& Broilers



Ovens



Holding &
Transport



Heavy Duty
Cooking



Restaurant
Ranges



Steam



DONE TO PERFECTION.

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Convection Cooking at Its 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

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
- 6 pre-programmed settings for frequently prepared menu items
- Shelf ID™ programming with audible/visible alert—allows you to pre-set different cooking times for up to 5 racks, providing additional flexibility, convenience and productivity
(Available on VCG and GCO series gas ovens; VCE and ECO series electric ovens.)

Gas & Electric Convection Ovens: GC02/EC02



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 stainless steel door with window
- Solid state temperature controls
- 1-speed oven blower motor on gas models; 2-speed on electric models
- 9-position rack guide with 5 nickel-plated racks
- 25,000 BTU/hr burner or 5.5 kW input (per oven section)
- ¾" gas connection and gas pressure regulator

VC Series Convection Ovens Special Applications

Vulcan listens intently to our customers' requests and feedback to develop special applications to meet their needs.



VC4G Series Featuring Left-Side Controls (shown left)

Available with controls on the left-hand side of the oven for operations that require flexibility in their equipment configuration. Perfect for line-ups where oven controls are next to fryers, broilers or steamers.

Kosher Friendly Features:

- SHABBOS MODE – Oven fan runs continuously, even when doors are open.
- STANDARD OPERATING MODE – Oven fan shuts off when doors are open.
- STANDING PILOT SYSTEM – Provides a constant flame with no electronic ignition.

Oven/Steamer Combination Accessory Kit with Pan Holder:

- Versatile design allows steaming, baking and storage in a small footprint
- Can be used with any Vulcan VC Series Convection Oven and VPX or C24E Counter Steamer

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 yield 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.

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 2-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
- Full-view door windows
- Choice of solid state or computer temperature control
- ½ HP two speed oven blower motor; 120/60/1 with 6' cord and plug
- 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 door adjustments
- ¾" 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 2-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!

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

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
- ½ HP 2-speed oven blower motor; 115/60/1
- Two 11 position rack guides and 5 nickel-plated oven racks (per section)
- Heavy duty roller latch adds durability with fewer door adjustments



Gas Convection Ovens: SG4



SG44D shown with optional casters

SG Series Convection Ovens standard features:

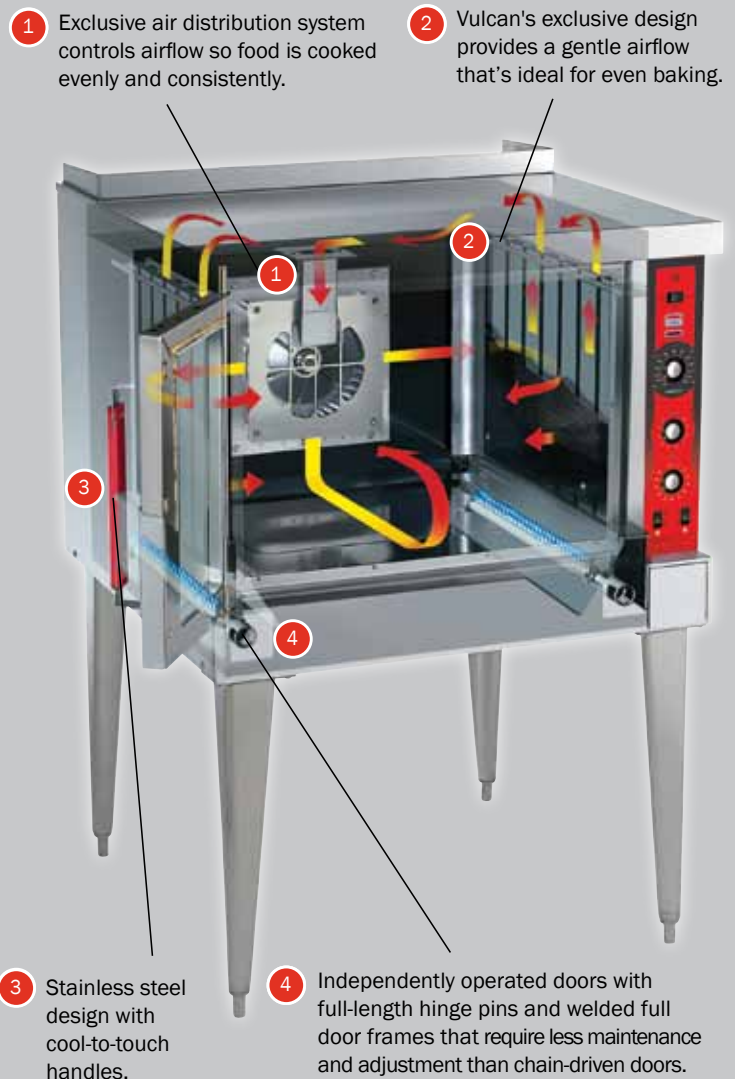
- Choice of single- or double-stacked configuration
- Stainless steel front, sides, top, legs and rear enclosure panel, and door gaskets
- Easy-to-clean, porcelain enamel on steel interior with covered corners
- 60,000 BTU/hr total input dual burner system (per oven section)
- Adjustable "Power Level" control for greater flexibility
- Independently operated doors with full-length hinge pins and welded full door frames
- Full-view door windows
- ½ HP 2-speed fan motor
- Auxiliary fan switch for rapid cool down
- European-style, easy-to-replace interior lights
- Two 11 position rack guides and 5 nickel-plated oven racks (per section)
- Heavy duty roller latch adds durability with fewer door adjustments
- ¾" gas connection with internal combination gas pressure regulator and safety solenoids system
(Interconnecting piping supplied on double deck models for single point gas connection.)

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.



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 that require less maintenance and adjustment than chain-driven doors.

Gas & Electric Convection Ovens: GC02/EC02



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 stainless steel door with window
- Solid state temperature controls
- 1-speed oven blower motor on gas models; 2-speed on electric models
- 9-position rack guide with 5 nickel-plated racks
- 25,000 BTU/hr burner or 5.5 kW input (per oven section)
- ¾" gas connection and gas pressure regulator

VC Series Convection Ovens Special Applications

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VC4G Series Featuring Left-Side Controls (shown left)

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Kosher Friendly Features:

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- STANDARD OPERATING MODE – Oven fan shuts off when doors are open.
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Oven/Steamer Combination Accessory Kit with Pan Holder:

- Versatile design allows steaming, baking and storage in a small footprint
- Can be used with any Vulcan VC Series Convection Oven and VPX or C24E Counter Steamer

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 yield 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.

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 2-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
- Full-view door windows
- Choice of solid state or computer temperature control
- ½ HP two speed oven blower motor; 120/60/1 with 6' cord and plug
- 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 door adjustments
- ¾" 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

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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

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
- ½ HP 2-speed oven blower motor; 115/60/1
- Two 11 position rack guides and 5 nickel-plated oven racks (per section)
- Heavy duty roller latch adds durability with fewer door adjustments



Gas Convection Ovens: SG4



SG44D shown with optional casters

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 covered 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
- Full-view door windows
- ½ HP 2-speed fan motor
- Auxiliary fan switch for rapid cool down
- European-style, easy-to-replace interior lights
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