

# CONVECTION OVENS - FULL SIZE

## VC & SG SERIES | *An Improved Full Line to Meet Every Convection Oven Need*

**VC4 Series**  
*Foodservice Workhorse*



**VC5 Series**  
*Removable Doors*



**VC6 Series**  
*Deeper Cavity*



**SG Series**  
*More Horsepower*



FEATURES / SPECS	VC4 / VC44	VC5 / VC55	VC6 / VC66	SG4 / SG44
ENERGY STAR® Certified	✓	✓	✓	✓
Removable doors	N/A	✓	N/A	N/A
Gentle Bake Mode switch for more delicate heat	N/A	Standard on VC5E	N/A	✓
Rack guide positions	11	11	11	11
Oven racks	5 nickel plated grab-and-go	5 nickel plated grab-and-go	5 nickel plated grab-and-go	5 nickel plated grab-and-go
Cool to the touch door handle	✓	✓	✓	✓
Oven cool switch for rapid cool down when door is open	✓	✓	✓	✓
Controls available	Solid State (D) or Computer (C)	Solid State (D) With Enhanced LED Display	Solid State (D) or Computer (C)	Solid State (D)

### CHOICE OF CONTROL SYSTEMS (VC4 & VC6 Series only)



#### SOLID STATE (D) CONTROLS

*VC4 & VC6 Series only*

- Adjusts from 150–500°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



#### COMPUTER (C) CONTROLS

*VC4 & VC6 Series only*

- Programmable time and temperature
- Digital time and temperature readout
- Programmable Roast & Hold setting
- USB interface for software and menu updates
- Shelf timing capability for up to 5 shelves



## VC4 SERIES | GAS & ELECTRIC *All-Purpose Ovens Save Operating Costs.*

*With gentle air circulation and even heat distribution, these all purpose ovens produce delicious, evenly cooked casseroles, meats, vegetables and baked goods.*



**VC4GD**

*Shown with OPNSTND-KIT and CSTSET-SINGLE. Pan not included.*

### STANDARD FEATURES:

- Standard cavity depth
- Painted legs with bullet feet
- 50,000 BTU/hr burner per oven section
- Electronic spark ignition
- 3/4" rear gas connection
- Internal combination gas pressure regulator and safety solenoid system
- 1-Piece cool-to-the-touch door handles
- 5 Grab-and-go oven racks with 11 rack positions
- 1/2 HP 2-speed oven blower motor; 115V, 60 Hz, 1 Phase with 6' cord and plug
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- Stainless steel front, sides, and top
- Stainless steel doors with double pane windows
- Stackable

## VC4 CONVECTION OVENS

Model	Control Type	Sections	Description	Input
<b>GAS</b>				
VC4GD	Solid State	1	Single Deck on Adjustable 23 <sup>3</sup> / <sub>4</sub> " Legs*	50,000 BTU/hr
VC4GC	Computer	1	Single Deck on Adjustable 23 <sup>3</sup> / <sub>4</sub> " Legs*	50,000 BTU/hr
VC44GD	Solid State	2	Double Deck on 8" Legs	100,000 BTU/hr
VC44GC	Computer	2	Double Deck on 8" Legs	100,000 BTU/hr
<b>ELECTRIC</b>				
VC4ED	Solid State	1	Single Deck on Adjustable 23 <sup>3</sup> / <sub>4</sub> " Legs*	12.5 kW
VC4EC	Computer	1	Single Deck on Adjustable 23 <sup>3</sup> / <sub>4</sub> " Legs*	25 kW
VC44ED	Solid State	2	Double Deck on 8" Legs	12.5 kW
VC44EC	Computer	2	Double Deck on 8" Legs	25 kW



**VC44GD**

	Oven Cavity Dimensions (W x D x H)	Exterior Dimensions (W x D x H)	Standard Power Supply Motor size (gas units)
VC4G	29" x 22 <sup>1</sup> / <sub>8</sub> " x 20"	40 <sup>1</sup> / <sub>4</sub> " x 41 <sup>1</sup> / <sub>8</sub> " x 54 <sup>3</sup> / <sub>4</sub> "	1/2 HP, 115V, 8 Amps
VC44G	29" x 22 <sup>1</sup> / <sub>8</sub> " x 20"	40 <sup>1</sup> / <sub>4</sub> " x 41 <sup>1</sup> / <sub>8</sub> " x 70"	(2) 1/2 HP, 115V, 8 Amps
VC4E	29" x 22 <sup>1</sup> / <sub>8</sub> " x 20"	40 <sup>1</sup> / <sub>4</sub> " x 41 <sup>1</sup> / <sub>8</sub> " x 54 <sup>3</sup> / <sub>4</sub> "	208/240V, 60 Hz, 1 or 3 Phase
VC44E	29" x 22 <sup>1</sup> / <sub>8</sub> " x 20"	40 <sup>1</sup> / <sub>4</sub> " x 41 <sup>1</sup> / <sub>8</sub> " x 70"	208/240V, 60 Hz, 1 or 3 Phase

*\*23<sup>3</sup>/<sub>4</sub>" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29<sup>1</sup>/<sub>8</sub>" in length. All ovens can be double stacked.*