

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



CONVECTION OVENS - FULL SIZE



VC6 SERIES | GAS & ELECTRIC *Deep Cavity / Bakery Depth.*

The versatile performance you need for preparing a varied menu with consistently great results. With gentle air circulation and even heat distribution, these all purpose ovens produce delicious, evenly cooked casseroles, meats, vegetables and baked goods.

STANDARD FEATURES:

- Deep cavity depth
- 50,000 BTU/hr burner per oven section
- Electronic spark ignition
- ¾" rear gas connection
- Internal combination gas pressure regulator and safety solenoid system
- 5 grab-and-go oven racks with 11 rack positions
- ½ 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

VC6 CONVECTION OVENS

Model	Control Type	Sections	Description	Input
GAS				
VC6GD	Solid State	1	Single Deck on Adjustable 23¾" Legs*	50,000 BTU/hr
VC6GC	Computer	1	Single Deck on Adjustable 23¾" Legs*	50,000 BTU/hr
VC66GD	Solid State	2	Double Deck on 8" Legs	100,000 BTU/hr
VC66GC	Computer	2	Double Deck on 8" Legs	100,000 BTU/hr

ELECTRIC

VC6ED	Solid State	1	Single Deck on Adjustable 23¾" Legs*	12.5 kW
VC6EC	Computer	1	Single Deck on Adjustable 23¾" Legs*	25 kW
VC66ED	Solid State	2	Double Deck on 8" Legs	12.5 kW
VC66EC	Computer	2	Double Deck on 8" Legs	25 kW

	Oven Cavity Dimensions (W x D x H)	Exterior Dimensions (W x D x H)	Standard Power Supply Motor size (gas units)
VC6GD	29" x 26⅛" x 20"	40¼" x 45⅛" x 54¾"	½ HP, 115V, 8 Amps
VC66GD	29" x 26⅛" x 20"	40¼" x 45⅛" x 70"	(2) ½ HP, 115V, 8 Amps
VC6ED	29" x 26⅛" x 20"	40¼" x 45⅛" x 54¾"	208/240V, 60 Hz, 1 or 3 Phase
VC66ED	29" x 26⅛" x 20"	40¼" x 45⅛" x 70"	208/240V, 60 Hz, 1 or 3 Phase

**23¾" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29⅞" in length. All ovens can be double stacked.*