



VC55G SERIES

Double Deck Gas Convection Oven with Removable Doors



SELL SHEET

Model VC55GD

Shown with optional casters



SPECIFIER STATEMENT

Double section gas convection oven, Vulcan Model No. VC55GD. Stainless steel front, sides, top and 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 interiors measures 29" w x 22 1/2" d x 20" h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28 3/4" x 20 1/2" with grab-and-go front cut out. Eleven position nickel plated rack guides with positive rack stops. One 50,000 BTU/hr. burner per section. 100,000 total BTU/hr. Electronic spark igniters. Furnished with a two speed 1/2 H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 7.7 amps total draw per section.

Exterior Dimensions:

40 1/4" w x 40" d (includes motor & door handles)

37 3/4" d (includes motor only) x 70" h on 8" legs.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

Project Q25000710
AIA # _____ SIS # _____
Item # _____ Quantity _____ C.S.I. Section 114000

MODEL

- VC55GD** Solid state temperature dial controls adjust from 150° to 500°F with digital display enhancement. 5-hour timer with audible alarm.

STANDARD FEATURES

- Independently operated lift-off stainless steel doors with double pane windows
- On-board diagnostics for easy servicing
- Stainless steel front, sides and top
- Five nickel plated grab-and-go oven racks with eleven rack positions per section
- Painted legs
- 5-hour timer with digital display enhancement
- Cool-to-the-touch handles
- 50,000 BTU/hr. burner
- Electronic spark igniter
- 1/2 H.P. two speed oven blower-motor; 120/60/1 with 6' cord and plug; 7.7 amps total draw
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- 3/4" rear gas connection with combination gas valve / pressure regulator and safety solenoid system
- One year limited parts and labor warranty
- Three year limited warranty on doors

OPTIONS

- Stainless steel legs
- Casters
- Second year extended limited parts and labor warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- Extra oven rack(s)
- Rack hanger
- Stainless steel drip pan
- Flexible gas hose with quick disconnect and restraining device; consult price book for available sizes
- Down draft flue diverter for direct vent connection

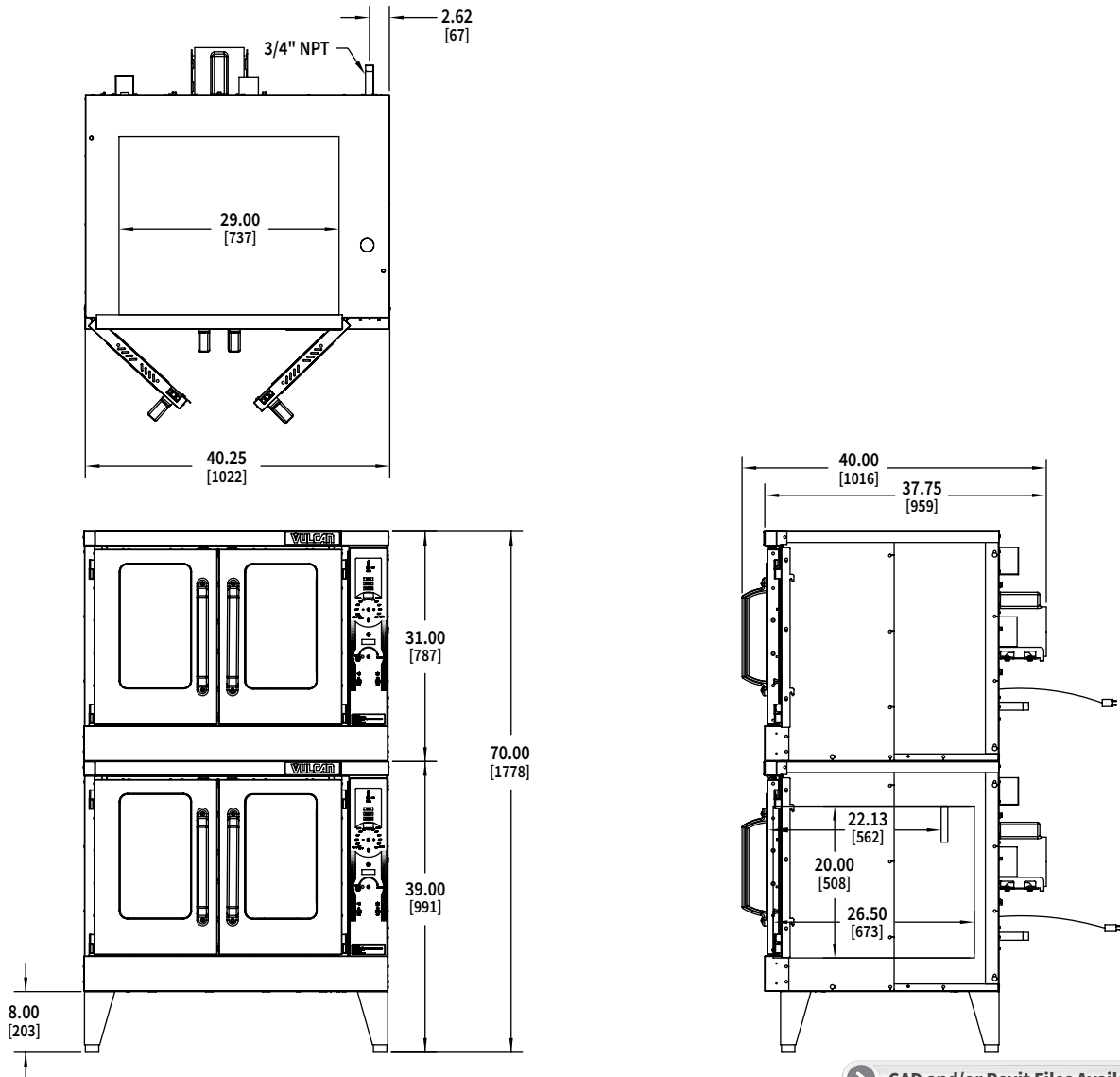
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Approved by _____ Date _____ Approved by _____ Date _____

INSTALLATION INSTRUCTIONS INSTALLATION MANUAL

1. A combination gas valve/pressure regulator and safety solenoid system is included in this unit. Natural gas is 5.0" W.C., Propane gas is 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at <https://www.nfpa.org/>. Refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.
4. Clearances:

	Combustible	Non-combustible
Rear	0"	0"
Right Side	2"	0"
Left Side	1"	0"
5. This appliance is manufactured for commercial installation only and is not intended for home use.
6. The installation location should not experience temperatures below -20°C (-4°F).



Model	Width	Depth (Includes Handles)	Height	BTU/Hr. Per Oven	Total BTU/hr.	Electrical	Weight			
							With Skid & Packaging		Without Skid & Packaging	
							Lbs.	KG	Lbs.	KG
VC55G	40 1/4"	40"	70"	50,000	100,000	120/60/1	928	422	820	372

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.