

## VC6E SERIES SINGLE DECK, DEEP DEPTH ELECTRIC CONVECTION OVENS

ltem #



Model VC6ED
Shown with optional casters







## **SPECIFICATIONS**

Single section, deep depth electric convection oven, Vulcan Model No. (VC6ED) (VC6EC). 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 26½"d x 20"h. Two interior oven lights. Five nickel plated oven racks per section measure 28½" x 24½". 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 ½ 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 \ ^{1}\$ 

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

 $\ \square$  VC6ED Solid state temperature controls adjust from

150° to 500°F. 60 minute timer with audible

alarm.

□ **VC6EC** 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.
- ½ 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.
- ☐ Down draft flue diverter for direct vent connection.





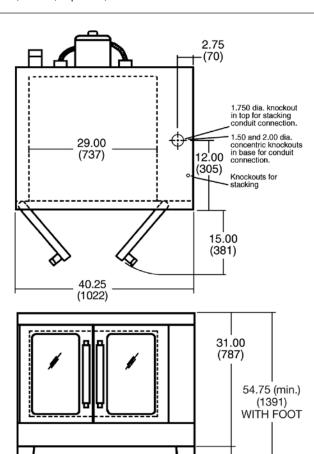
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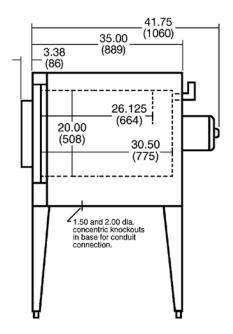
#### **OPTIONAL VOLTAGES**

- ☐ 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"					





		3 PHASE			NOMINAL AMPS PER LINE WIRE											WEIGHT			
		LOAD		3 PHASE											WITH SKID & PACKAGING		WITHOUT SKID & PACKAGING		
	CONN.	KW PER PHASE			208 VOLT			240 VOLT			480 VOLT			1 PHASE					
NO.	KW	X-Y	Y-Z	X-Z	Х	Υ	Z	Х	Υ	Z	X	Υ	Z	208V	240V	LBS.	KG	LBS.	KG
VC6E	12.5	4	4	4.5	35	33	35	33	29	33	14	15	15	60	52	463	210	405	184

23.75 (min.) (603) WITH FOOT



a division of ITW Food Equipment Group LLC

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