VC66G SERIES
DOUBLE DECK, DEEP DEPTH
GAS CONVECTION OVENS

Model VC66GD
shown with optional casters

SPECIFICATIONS
Double section, deep depth gas convection oven, Vulcan-Hart Model No. (VC66GD) (VC66GC). 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 26 1/8”d x 20”h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28 1/4” x 24 1/2”. Eleven position nickel plated rack guides with positive rack stops. One 50,000 BTU/hr. burner per section. 100,000 BTU/hr. total input.

VC66GD  Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.


Double deck ovens are supplied as separate units with a stacking kit.

STANDARD FEATURES
■ Stainless steel front, sides, top and legs.
■ Independently operated stainless steel doors with double pane windows.
■ 50,000 BTU/hr. burner per section. 100,000 BTU/hr. total input.
■ Electronic spark igniters.
■ ½ H.P. two speed oven blower-motor. 120/60/1 with 6’ cord and plug. 8 amps per section. 16 amps total draw.
■ Oven cool switch for rapid cool down.
■ Porcelain enamel on steel oven interiors.
■ Five nickel plated oven racks with eleven rack positions per section.
■ ¾” rear gas connection with combination gas pressure regulator and safety solenoid system.
■ One year limited parts and labor warranty.

OPTIONS
■ Complete prison package.
■ Security screws only.
■ 208V or 240V, 60 Hz, 1 ph, two speed, ½ H.P. blower motor.
■ Casters.
■ Simultaneous chain driven doors.
■ Stainless steel rear enclosure.
■ Second year extended limited parts and labor warranty.

ACCESSORIES
■ Extra oven rack(s).
■ Rack hanger(s).
■ Stainless steel drip pan.
■ Down draft flue diverter for direct vent connection.

Exterior Dimensions:
40 ¼”w x 45 ½”d (includes motor & door handles) 41 ¾”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.
INSTALLATION INSTRUCTIONS

1. A combination gas 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 writing to the National Fire Protection Association, BatteryMarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.

3. These units are manufactured for installation in accordance with ANSIZ223.1 (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association Inc., Accredited Standards Committee Z223, 400 N. Capitol St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 BatteryMarch Park, Quincy, MA 02169–7471.

4. Clearances: Combustible Non-combustible
   Rear 2" 2"
   Right Side 4" 4"
   Left Side 1" 0"

5. This appliance is manufactured for commercial installation only and is not intended for home use.

<table>
<thead>
<tr>
<th>MODEL NO.</th>
<th>WIDTH</th>
<th>DEPTH (INCLUDES HANDLES)</th>
<th>HEIGHT</th>
<th>BTU/HR. PER OVEN</th>
<th>TOTAL BTU/HR.</th>
<th>ELECTRICAL</th>
<th>WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>VC66G</td>
<td>40¼&quot;</td>
<td>45¼&quot;</td>
<td>70&quot;</td>
<td>50,000</td>
<td>100,000</td>
<td>120/60/1</td>
<td>LBS.</td>
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NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.