

VULCAN

VC5 SERIES CONVECTION OVENS



REMOVE THE DOORS. REMOVE THE HASSLE.

The VC5 Convection Oven's innovative features include the industry's first removable, dishwasher-safe doors for easy cleaning, cutout grab-and-go oven racks and simple-to-use controls with enhanced display. It's the only oven on the market to deliver so many tangible benefits, and the durability and performance that come with the Vulcan brand.

VC5 SERIES CONVECTION OVENS

Packed with innovative features and designed to meet the needs of high-volume foodservice customers, Vulcan's VC5 Convection Oven is unlike any other.

DIGITAL DISPLAY

Allows user to enter time and temperature easily and improves visibility for the entire kitchen staff.



REMOVABLE DOORS

Industry's first independently operated, removable, lift-off, dishwasher-safe doors simplifies cleaning process and enhances visibility — and includes a **3-year warranty**.



Solid State (D) controls with enhanced LED display provides precise temperature control.

GENTLE BAKE MODE

Cycle heating for cooking delicate product like strudel and meringue pies. Note: only available on VC5E (electric).

COOL-TO-THE-TOUCH DOOR HANDLES

and outer door temperatures promotes safer kitchen environment and ease of use.

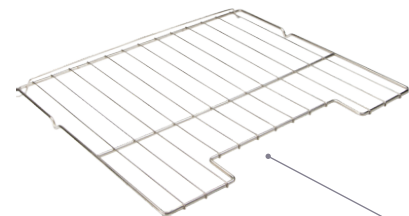
STACKABLE

Mix and match—can stack on top of VC4, VC5, and SG4 models.



AVAILABLE MODELS:

Gas: VC5GD, VC55GD (stacked)
Electric: VC5ED, VC55ED (stacked)



GRAB-AND-GO OVEN RACKS

Exclusive rack cut out improves staff safety and simplifies the safe removal of oven pans.

Learn more at vulcanequipment.com/ovens



View video

Masterful design. Precision performance. State-of-the-art innovation. For over 150 years, Vulcan has been recognized throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your foodservice operation run just right—every time.

VULCAN

800-814-2028 | vulcanequipment.com

F47158 (04-24)