



VCH5

Cook and Hold Oven



SELL SHEET

Model VCH5



SPECIFIER STATEMENT

Vulcan Model No. VCH5 Cook and Hold Oven with capacity for five 18" x 26" sheet pans on 3" centers or ten 12" x 20" x 2½" steam table pans. Solid state controls capable of cooking at temperatures up to 350°F and holding at temperatures up to 250°F. Unit can also be used to rethermalize products. Knob style controls set the cooking time, cooking temperature, and holding temperature. Digital display shows time in minutes, cooking temperature, holding temperature, and oven temperature. Controls may also be programmed with nine custom programs. The low speed fan provides even heat distribution and natural browning of meat products. Ovens come with 3 pairs of removable universal tray slides and 2 wire pan cooking grids. Unit comes with 20 gauge stainless steel inside and out, an integrated steel frame, full insulation, a removable control/power module, 3" heavy duty casters (2 swivel with brakes and 2 rigid), magnetic action door latch plus a 10-year warranty on heating elements. Dual voltage 208/240 volt, single phase, 50/60 Hz, complete with cord and plug (NEMA 6-30).

Exterior Dimensions:

27¼" w x 36" d x 34" h on 3" heavy duty casters (2 swivel with brakes, 2 rigid)

UL Listed. UL Listed to Canadian safety standards, Classified by UL to NSF Standard #4.

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

STANDARD FEATURES

- Cook and hold oven with capacity for five 18" x 26" sheet pans on 3" centers or ten 12" x 20" x 2½" steam table pans
- Cook at temperatures up to 350°F (177°C)
- Hold at temperatures up to 250°F (121°C)
- Unit can also be used to rethermalize products
- Knob style controls set the cooking time, cooking temperature, and holding temperature
- No ventilation hood required (in most areas)
- Digital LED display shows: time in minutes, hold temperature, cook temperature, and cabinet temperature
- Controls may also be programmed with nine custom programs
- Low speed fan provides even heat distribution and natural browning of meat products
- Removable control/power module
- Provided with 3 pairs of removable universal tray slides adjustable on 1½" centers
- Provided with 2 wire pan grid cooking racks
- Interior and exterior are both constructed out of 20 gauge stainless steel
- Integrated steel frame for maximum strength
- Fully insulated 2" in top and 1" in sides and bottom
- Magnetic action door latch and heavy duty hinges secured to internal frame
- 5" heavy duty casters (2 swivel with brakes and 2 rigid)
- Dual voltage 208/240 volt, single phase, 50/60 Hz
- Complete with cord and plug (NEMA 6-30)
- 10-year warranty on heating elements

OPTIONS

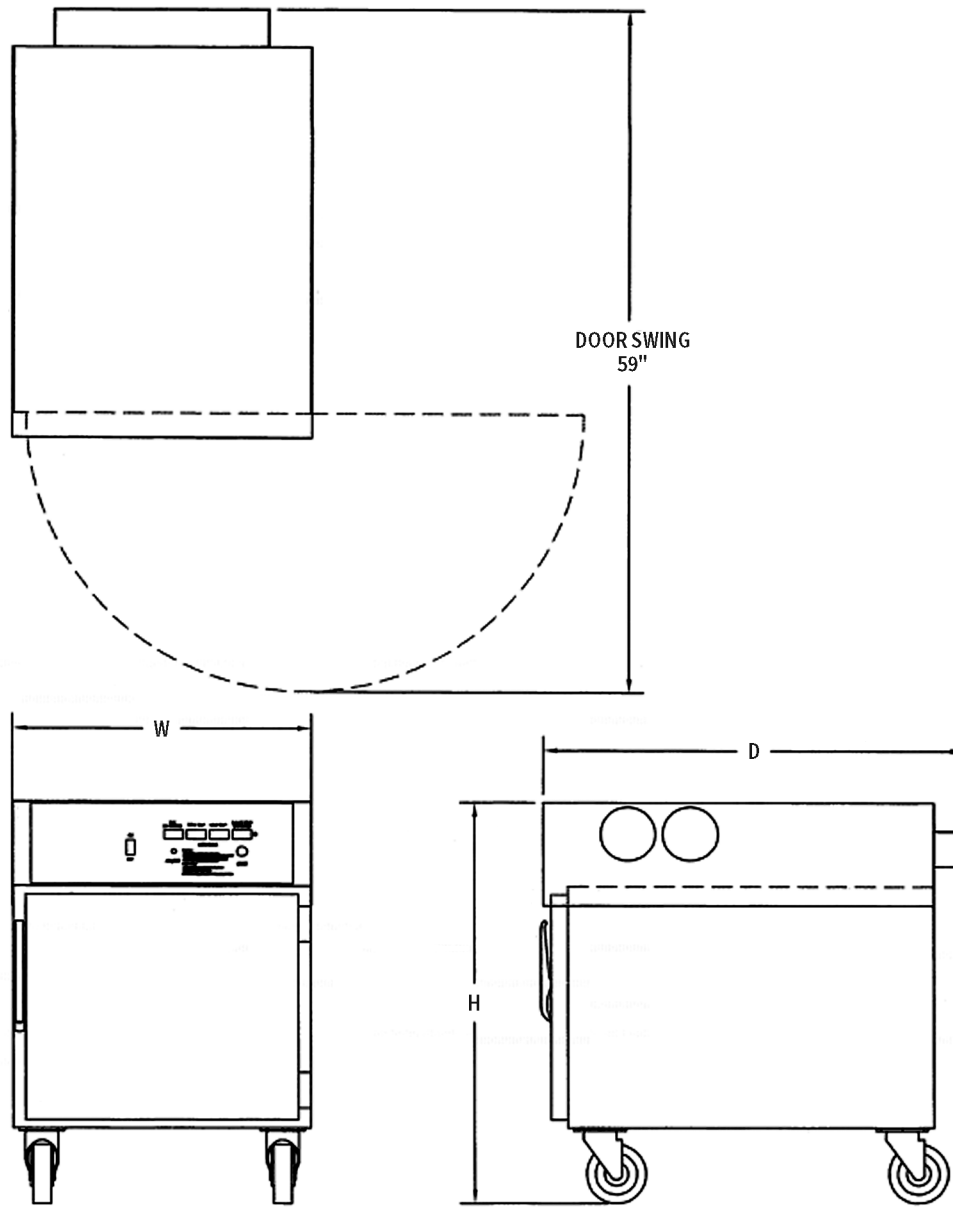
- Left hand hinged door
- Additional universal tray slides
- Additional cooking racks
- Stacking kit

VENTILATION REQUIREMENTS

This cabinet passes the EPA Method 202 test and complies with Section 59 of UL710B for emission of grease-laden air. A ventilation hood is not required in most areas. Check local codes. Copies of the EPA 202 test procedure and results are available for inspector review.

VCH5 – Cook and Hold Oven

Approved by _____ Date _____ Approved by _____ Date _____



Allow 4" of clearance on each side for ventilation.

[CAD and/or Revit Files Available](#)

INSTALLATION MANUAL

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

Pan Capacity	Exterior Dimensions	Electrical			Shipping Weights Lbs. / KG
		Volts	Watts	Amps	
5 baking pans: 18" x 26" x 1" or 10 steam table pans: 12" x 20" x 2½"	27¼" W x 36" D x 34" H	208	3,800	19	241 lbs. / 109 kg.
		240	5,060	21	

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