



# VCH16

Cook and Hold Oven



Model VCH16

SELL SHEET



## SPECIFIER STATEMENT

Vulcan Model No. VCH16 Cook and Hold Oven with capacity for sixteen 18" x 26" sheet pans on 3" centers or thirty-two 12" x 20" x 2½" steam table pans. Solid state controls capable of cooking at temperatures up to 400°F and holding at temperatures up to 200°F. Unit can also be used to rethermalize products. Push button controls set the cooking time, cooking temperature, and holding temperature. Digital display shows time, cooking temperature, holding temperature, and oven temperature. Controls may also be programmed with three custom programs. Ovens come with 10 pairs of removable universal tray slides and 4 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, 5" 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 72¾"h on 5" 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 sixteen 18" x 26" sheet pans on 3" centers or thirty-two 12" x 20" x 2½" steam table pans
- Cook at temperatures up to 400°F (218°C)
- Hold at temperatures up to 200°F (93°C)
- Unit can also be used to rethermalize products
- Push button controls set the cooking time, cooking temperature, and holding temperature
- No ventilation hood required (in most areas)
- Digital LED display shows: time, hold temperature, cook temperature, and cabinet temperature
- Controls may also be programmed with three custom programs
- Fan control provides even heat distribution, natural browning, and reduces dehydration of meat products
- Provided with 10 pairs of removable universal tray slides adjustable on 1½" centers
- Provided with 4 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

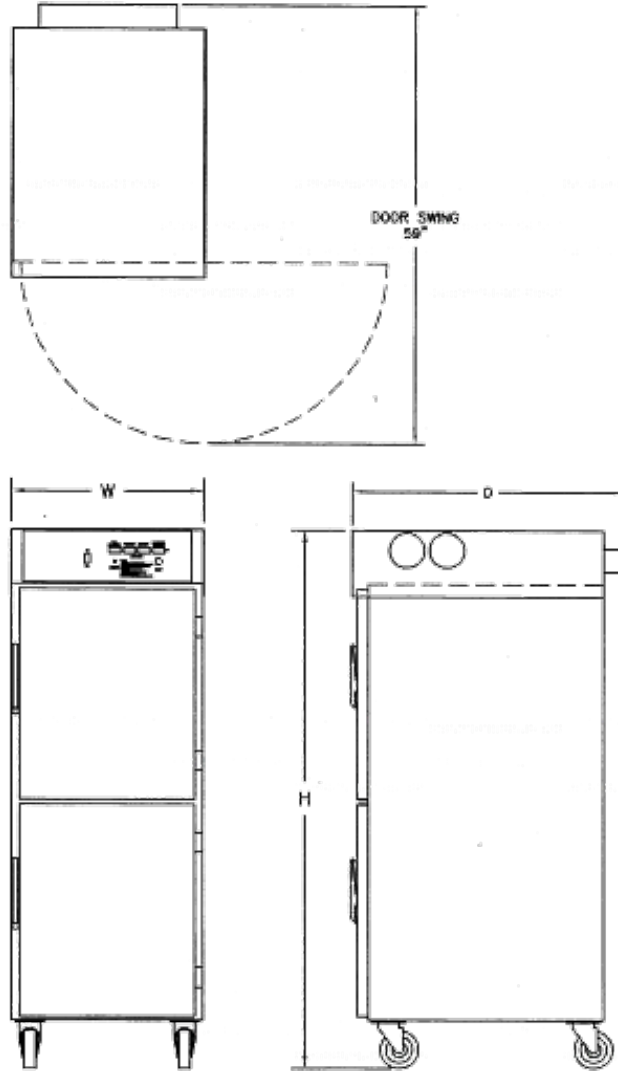
- Left hand hinged door
- Additional universal tray slides
- Additional cooking racks

## 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.

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Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



Allow 4" of clearance on each side for ventilation.

Pan Capacity	Exterior Dimensions	Electrical			Shipping Weights Lbs. / KG
		Volts	Watts	Amps	
<b>16 baking pans:</b> 18" x 26" x 1" or <b>32 steam table pans:</b> 12" x 20" x 2½"	27¾" W x 36" D x 72¾" H	208	5,700	28	434 lbs. / 197 kg.
		240	7,590	32	

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

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