

## OVENS

**VULCAN****VCH16**  
**COOK AND HOLD OVEN**

Model VCH16



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

**SPECIFICATIONS**

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 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 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 6-50).

**Exterior Dimensions:**

27¼" W x 36" D x 72¾" H on 5" heavy duty casters (2 swivel with brakes, 2 rigid)

**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 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 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 6-50)
- 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.

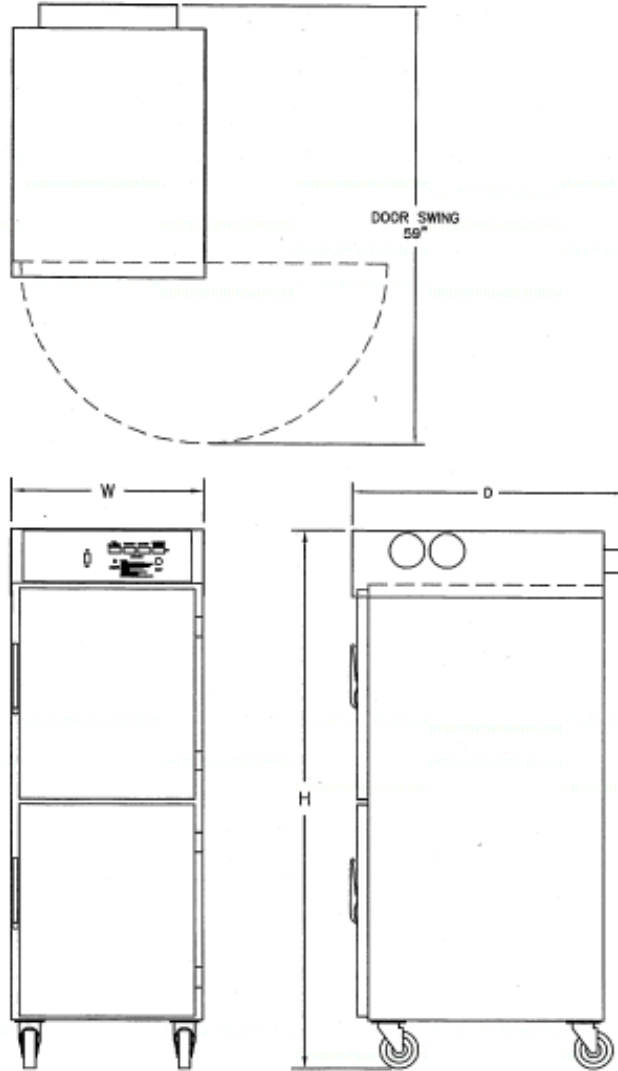
**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



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COOK AND HOLD OVEN



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"	27¼" 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.



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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.