• Consistent, accurate temperatures

• Go from gentle bake mode to heavy load operation with the flip of a switch

• The lowest idle energy rate of all full-size gas convection ovens
The flexibility and precision to make it all great.

Vulcan’s SG Series Convection Ovens have been redesigned to deliver the perfect combination of performance and control. From light, delicate baked goods, to juicy meats, to moist, delicious casseroles, the SG Series delivers precise operation—and outstanding results.

- Optimized probe and precise controls ensure consistent, accurate temperatures
- 48% cooking energy efficiency
- Lower consumption when idling than any other ENERGY STAR® qualified full-size gas convection oven—27% better than the ENERGY STAR® standard
- Embossed cavity bottom prevents crowning
- Quicker recovery with lower consumption

Nothing’s easier for normal production. Gentle baking. And everything in between.

1. Set the temperature
   Optimized temperature probe and precise temperature controls ensure you maintain the exact temperature you want.

2. Select the mode
   Normal production mode delivers 60,000 BTUs of recovery power, or flip the switch for gentle bake mode.

3. Select the fan speed
   Choose low or high for superior results, no matter what you’re cooking.