

# VC4G SERIES

## FEATURING LEFT-SIDE CONTROLS



When it comes to harsh kitchen environments, don't settle for minimum clearances when you can have maximum protection.

Vulcan VC Series Ovens with left-side controls help safeguard your investment by letting you decide where the controls should be located. It's the smart way to add years to your oven's life expectancy by shielding vital components from excessive heat, grease and steam—perfect for settings where oven controls are lined up next to fryers, broilers and steamers.

For the ultimate in flexibility, durability and performance, the time is right to go left with the Vulcan VC Series Oven with left-side controls.

### STANDARD FEATURES:\*

- Stainless steel front, sides and top
- Stainless steel doors with double pane windows
- ½ HP 2-speed oven blower motor; 115/60/1 with 6' cord and plug
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- 5 nickel-plated oven racks with 11 rack positions
- Interior oven light
- 50,000 BTU/hr burner per oven section
- ¾" rear gas connection
- Available in single- and double-stacked configurations

\*Available on VC4 gas models only  
(not available in electric)



**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.

[vulcanequipment.com](http://vulcanequipment.com)

1-800-814-2028



DONE TO PERFECTION.