

O V E N S**VULCAN****VC33E SERIES
DOUBLE DECK ELECTRIC CONVECTION OVENS**

Model VC33ED
Shown with optional casters

**SPECIFICATIONS**

Double section, electric convection oven, Vulcan-Hart Model No. (VC33ED). Stainless steel front, sides, top and legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interiors measure 29"w x 22 $\frac{1}{8}$ "d x 20"h. One interior oven lights per section. Five nickel plated oven racks per section measure 28 $\frac{1}{4}$ " x 20 $\frac{1}{2}$ ". Eleven position nickel plated rack guides with positive rack stops per section. Each section heated by electric solid sheath elements rated at 12 KW. Furnished with a two speed $\frac{1}{2}$ H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 208 or 240 volt, 60 Hz, 1 or 3 phase.

Exterior Dimensions:

40.1"w x 40.0"d (includes motor & door handles) 37.75"d (includes motor only) x 70"h on 8" legs.

NSF listed. UL listed.

- VC33ED** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.

STANDARD FEATURES

- Stainless steel front, sides, top and legs.
- Independently operated removable stainless steel doors with double pane windows.
- 25 total KW.
- $\frac{1}{2}$ H.P. two speed oven blower-motor.
- Moisture vent.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interiors.
- Five nickel plated oven racks with eleven rack positions per section.
- One year limited parts and labor warranty.

OPTIONS

- Casters.
- 480V/60 Hz/1 or 3 phase.
- Second year extended limited parts and labor warranty.

ACCESSORIES

- Stainless steel rear motor enclosure.
- Extra oven rack(s).
- Rack hanger(s).
- Stainless steel drip pan.
- Down draft flue diverter for direct vent connection.

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



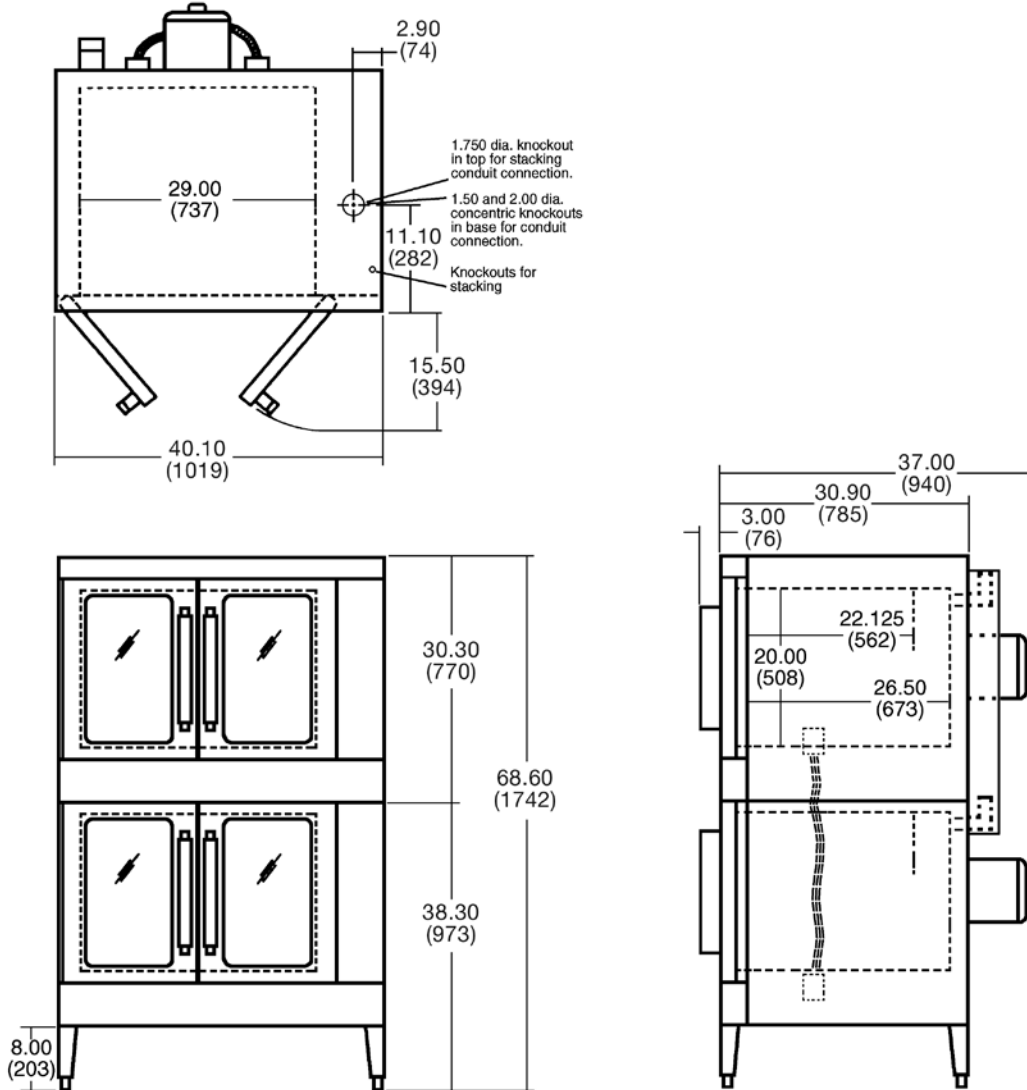
VC33E SERIES
DOUBLE DECK ELECTRIC CONVECTION OVENS

OPTIONAL VOLTAGES

480 volt, 60 Hz, 3 phase.

CLEARANCES

	Combustible	Non-Combustible
Rear	2"	2"
Right Side	4"	4"
Left Side	1"	1"



MODEL NO.	TOTAL CONN. KW	3 PHASE LOAD KW PER PHASE		NOMINAL AMPS PER LINE WIRE									WEIGHT								
				3 PHASE												1 PHASE		WITH SKIDS & PACKAGING		WITHOUT SKIDS & PACKAGING	
				208 VOLT			240 VOLT			480 VOLT											
				X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	X	Y	Z	208V	240V	LBS.	KG	LBS.	KG
VC33E	25	8	8	9	70	66	70	66	58	66	28	30	30	120	104	674	306	572	260		



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

NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.