

- *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*

ENERGY STAR

VULCAN

Done To Perfection.

vulcanequipment.com

SG Series 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



SG4
(shown with optional casters)

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.



Masterful design. Precision performance. State-of-the-art innovation. For over 130 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
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