

What are you looking for?



Earn 3% Back & Save on Plus >

WebstaurantStore > Restaurant Equipment > Commercial Ovens > Commercial Convection Ovens > Vulcan VC55GD Natural Gas Double Deck Full Size Convection Oven - 100,000 BTU

Vulcan VC55GD Natural Gas Double Deck Full Size Convection Oven - 100,000 BTU

★★★★★ Read 1 reviews Item #: 901VC55GDN MFR #: VC55GD NAT



Custom Quote for Lincolnwood SD74

\$10,309.00/Each

or payments as low as \$915.95/month [Prequalify >](#)

Credit Key

Ships free with *plus*

What We Offer



Protect Your Product
Coverage starting at \$124.05

[Add Protection](#)

1

[Add to Cart](#)



Earn up to \$309.27 back (30,927 points)
with a [Webstaurant Rewards Visa® Credit Card](#)

[Wish List](#) ▼

[Rapid Reorder](#)

Other Available Fuel Types:

Natural Gas



Liquid Propane



Quick Shipping

Usually ships in **1 business day** ?

Product Overview

- ✓ Double deck design with an interior light per section
- ✓ Solid state controls with temperature range of 150-500 degrees Fahrenheit
- ✓ 5 nickel plated oven Grab-n-Go racks with 11 rack positions per oven
- ✓ Independently operated doors with double pane windows
- ✓ Porcelain enamel interior with stainless steel exterior; 8" legs
- ✓ Oven cool switch for rapid cool down
- ✓ 1/2 hp two speed blower motor per deck
- ✓ 120V; natural gas, 100,000 BTU total

UPC Code:

400012379727



[View all Vulcan Commercial Convection Ovens](#)

Works With ?

<p>plus</p>  <p>Sani Professional Degreasing Multi Surface Wipes 11 \$56.99/Case</p> <p>1 Add to Cart</p>	<p>plus</p>  <p>Regency 48" Stationary Gas Connector Hose \$51.99/Each</p> <p>1 Add to Cart</p>	<p>plus</p>  <p>Vulcan CASTERS DOUBLE Equivalent 6" Plate \$102.99/Set</p> <p>1 Add to Cart</p>	<p>plus</p>  <p>6" Swivel / Rigid Plate Casters for Vulcan VC55 and \$166.49/Set</p> <p>1 Add to Cart</p>	<p>plus</p>  <p>Regency 48" Mobile Gas Connector Hose \$114.99/Each</p> <p>1 Add to Cart</p>
---	---	---	--	--

Cooking in your school kitchen, cafeteria, catering operation, or restaurant will be easier than ever with this VC55GD double deck full-size gas convection oven!



Produce twice the amount of product within the same footprint as a single oven with a reliable Vulcan double deck oven. This natural gas unit boasts solid state temperature controls with a 150-500 degree Fahrenheit temperature range, as well as separate 5-hour timers with audible alarms so you can focus on other kitchen tasks while the oven is cooking. The unit requires a natural gas connection and a 120V electrical connection for operation.



NSF Listed

This item has been certified by NSF International to meet applicable product standards on public safety, health, and / or the environment.



Made in America



This item was made in the United States of America.



Energy Star Qualified

This item has been Energy Star Qualified by the US Environmental Protection Agency and the US Department of Energy, making it an energy-efficient product.



5-15P

This unit comes with a NEMA 5-15P plug.



CSA Design, US

This item has been certified by the Canadian Standards Association (CSA) to meet applicable certification requirements for gas-fired products used in the United States.



CSA Blue Flame, Canada

This product has been certified by the Canadian Standards Association (CSA) to meet requirements for gas-fired products in Canada.



3/4" Gas Connection

This unit comes with a 3/4" gas connection to be installed by a professional.

Convenient Interior

Each oven features 2 lights within the porcelain enamel interior, which is both attractive and easy to clean at the end of a busy day. Plus, five nickel plated Grab-n-Go racks fit into 11 different positions per oven for ultimate interior customization.



Efficient Heating System

One 1/2 hp, two-speed fan motor per compartment recirculates heated air for fast, even cooking. Additionally, each unit features an "oven cool" switch, which is used for rapid cool down to increase efficiency and productivity at your establishment.

Intelligently Designed Doors

Two dual-pane, thermal-glass windows encased by stainless steel door frames per compartment help reduce energy consumption and keep the outside glass from getting too hot. The doors are independently operated, so you can conserve energy by only opening one at a time to load and unload products.



Durable Construction

The stainless steel front, top, and sides ensure your unit is corrosion-resistant and built for long-lasting performance.



Sturdy Legs

The unit comes with 8" standard legs that allow for plenty of clearance underneath, which makes cleaning a breeze. The unit also comes standard with a stacking kit.

Customer Q&A

[Ask a Question](#)

- Can I modify this item? ▼
- How do I know if the listed amperage is in reference to a single oven, or the combined total for each individual oven? ▼
- How will this double convection oven arrive? Is there anything special I need to know about setting it up? ▼
- My business is at a high elevation; does this change anything when I order gas cooking equipment? ▼
- What is a Grab-n-Go rack? ▼

Compare to Other Products



ITEM #: 901VC55GDN

Vulcan VC55GD Natural Gas Double Deck Full Size Convection



ITEM #: 351FGC200NK

Cooking Performance Group FGC-200-NK Double Deck

	Over 100,000 BTU <i>plus</i>	Standard Depth Full Size Natural <i>plus</i>
PRICE	\$10,309.00 /Each	\$4,779.00 /Each
VOLTAGE	120 Volts	120 Volts
NUMBER OF DOORS	4 Doors	2 Doors
NUMBER OF RACKS	10 Racks	6 Racks
OVEN INTERIOR STYLE	Standard Depth	Standard Depth
TEMPERATURE RANGE	150 - 500 Degrees F	150 - 500 Degrees F

Overall Dimensions:

Width:	40 1/8 Inches
Depth:	40 1/8 Inches
Height:	68 5/8 Inches

Interior Dimensions:

Width:	29 Inches
Depth:	22 1/8 Inches
Height:	20 Inches
Number of Racks:	10 Racks

This Item Ships via Common Carrier. For more information and tips to help your delivery go smoothly, click [here](#).

⚠ Attention CA Residents: Prop 65 Warning >



Need Parts & Accessories?

Show replacement parts and accessories for Vulcan VC55GD NAT today!

[Find Parts for this Item](#)

**Resources and Downloads for
Vulcan VC55GD NAT**



Specsheet



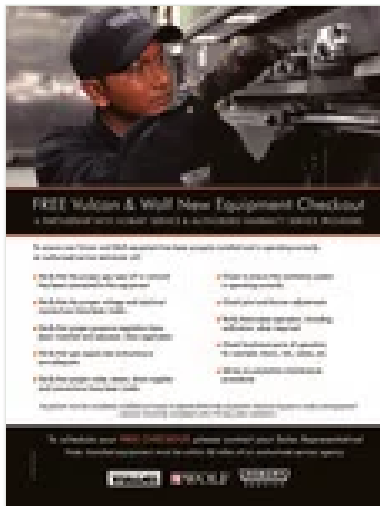
Instructions



Warranty



Service Manual



Optional Equipment Check Out



Diagram

A PDF viewer is required to view this product's information. [Download Adobe Acrobat software](#)



Brochure

Warranty Info

RESIDENTIAL USERS:

Vulcan assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. Your warranty will be voided if installed in non-commercial or residential applications.

Resources

- [NSF International](#)
- [Top 10 Energy Conservation Tips for Restaurants](#)







 ENERGY STAR Appliances and Rebates

 Cooking With a Convection Oven

Vulcan VC55GD NAT Specs

Quantity	1/Each
Shipping Weight	825 lb.
Width	40 1/8 Inches
Depth	40 1/8 Inches
Height	68 5/8 Inches
Interior Width	29 Inches
Interior Depth	22 1/8 Inches
Interior Height	20 Inches
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Amps - Per Line	7.7
Control Type	Dial
Door Type	Glass
Features	Energy Star Qualified Made in America NSF Listed
Gas Connection Size	3/4 Inches
Horsepower	1/2 HP
Installation Type	Freestanding
Number of Chambers	2 Chambers
Number of Decks	Double
Number of Doors	4 Doors
Number of Racks	10 Racks
Oven Interior Style	Standard Depth
Plug Type	NEMA 5-15P
Power Type	Natural Gas
Size	Full Size
Temperature Range	150 - 500 Degrees F
Total BTU	100,000 BTU

Related Items

 <p>Commercial Convection Ovens</p> <p>486 Products</p>	 <p>Convection Oven Parts and Accessories</p> <p>2996 Products</p>	 <p>Bun / Sheet Pans</p> <p>226 Products</p>	 <p>Restaurant Hood Systems</p> <p>154 Products</p>	 <p>Cook and Hold Ovens / Cabinets</p> <p>220 Products</p>	 <p>Kitchen Timers</p> <p>95 Products</p>
---	--	--	---	---	---

Customer Reviews

1.0
★☆☆☆☆
1 Customer Reviews



Frequently Mentioned

oven call clean door half maintenance mode month needed overheats

Sort By

Most Helpful

★★★★★ Fuel Type: Natural Gas

Peter G.

Posted on 05/18/2024

✓ Verified Purchase

Door switch on top oven warped and needed to be replaced, three month wait time for the part. Oven randomly overheats and goes into clean mode. Third maintenance call in a year and a half. Would not recommend.

Was this review helpful?

Thank you for your review, Peter! Our Customer Solutions team has been in touch with you on this convection oven. If you have any further questions, please contact Customer Solutions.

WebstaurantStore Customer Solutions

Leave a review of this product!

Customers can receive promotional credit when they post reviews.

[Write your own review](#)

Find Related Products

- double handled knives
- electric pizza oven
- gas pizza ovens
- pizza oven parts
- ventless convection ovens
- vulcan range stove

Enter your email to get latest deals & more!

plembessis@sd74.org

[Sign Up](#)



Switch and Save

Save even more when you shop essentials with Plus.

[Shop Essentials](#)

WebstaurantStore App

It's faster & easier in the app.



[Learn more about our App](#)

WebstaurantStore®

As the largest online restaurant supply store, we offer the best selection, best prices, and fast shipping to keep your business functioning at its best.



Services



Resources



About



Get Quick Help

[Help Center](#)

[Track my Order](#)

[Chat Online](#)

[Shipping & Delivery](#)

[Terms of Sale](#)

[Privacy Policy](#)

[Terms of Use](#)

[Accessibility Policy](#)

[Do Not Sell My Personal Information](#)

© 2024 The WEBstaurant Store, LLC - All Rights Reserved.

Variation ID: 520:1,514:base