

**O V E N S****VULCAN****SG44D  
DOUBLE DECK GAS CONVECTION OVEN**

**Model SG44D**  
shown with optional casters

**SPECIFICATIONS**

Double section gas convection oven, Vulcan-Hart Model No. SG44D. Stainless steel front, sides, top, rear enclosure panel 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. Two interior oven lights per section. Five nickel plated oven racks per section measure 28 $\frac{1}{4}$ " x 21 $\frac{1}{4}$ ". Eleven position nickel plated rack guides with positive rack stops. Two 30,000 BTU/hr. burners per section, 120,000 BTU/hr. total input. Electronic spark igniters. Furnished with two speed  $\frac{1}{2}$  H.P. oven blower motors. Side mounted solid state temperature controls adjust from 150° to 500°F. Power Level controls allows the operator to adjust the heat input from 15,000 BTU/hr. to a maximum input of 60,000 BTU/hr. in each oven section. 60 minute timers with audible alarm. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 8 amps per section, 16 amps total draw.

**Exterior Dimensions:**

40 $\frac{1}{4}$ "w x 42 $\frac{3}{4}$ "d (includes door handles) 39 $\frac{3}{8}$ "d x 72"h on 8" legs.

CSA design certified. NSF listed.

**SPECIFY TYPE OF GAS WHEN ORDERING.**  
**SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

- SG44D** Double deck gas convection oven

**STANDARD FEATURES**

- Stainless steel front, sides, top, rear enclosure panel and legs.
- Independently operated stainless steel doors with double pane windows.
- Two 30,000 BTU/hr. burners per section, 120,000 BTU/hr. total input.
- Electronic spark igniters.
- $\frac{1}{2}$  H.P. two speed oven blower-motors. 120/60/1 with 6' cord and plug. 8 amps per section, 16 amps total draw.
- Solid state temperature control adjusts from 150° to 500°F.
- Energy saving "Power Level" control allows the operator to adjust the heat input to the size of the load.
- 60 minute timer with audible alarm.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interiors.
- Five nickel plated oven racks with eleven rack positions per section.
- $\frac{3}{4}$ " rear gas connection with combination gas pressure regulator and safety solenoid system.
- One year limited parts and labor warranty.

**OPTIONS**

- Casters.
- 208V or 240V, 60 Hz, 1 ph, two speed,  $\frac{1}{2}$  H.P. blower motor.
- Second year extended limited parts and labor warranty contract.

**ACCESSORIES**

- Extra oven rack(s).
- Rack hanger.
- Stainless steel drip pan.
- Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.
- 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

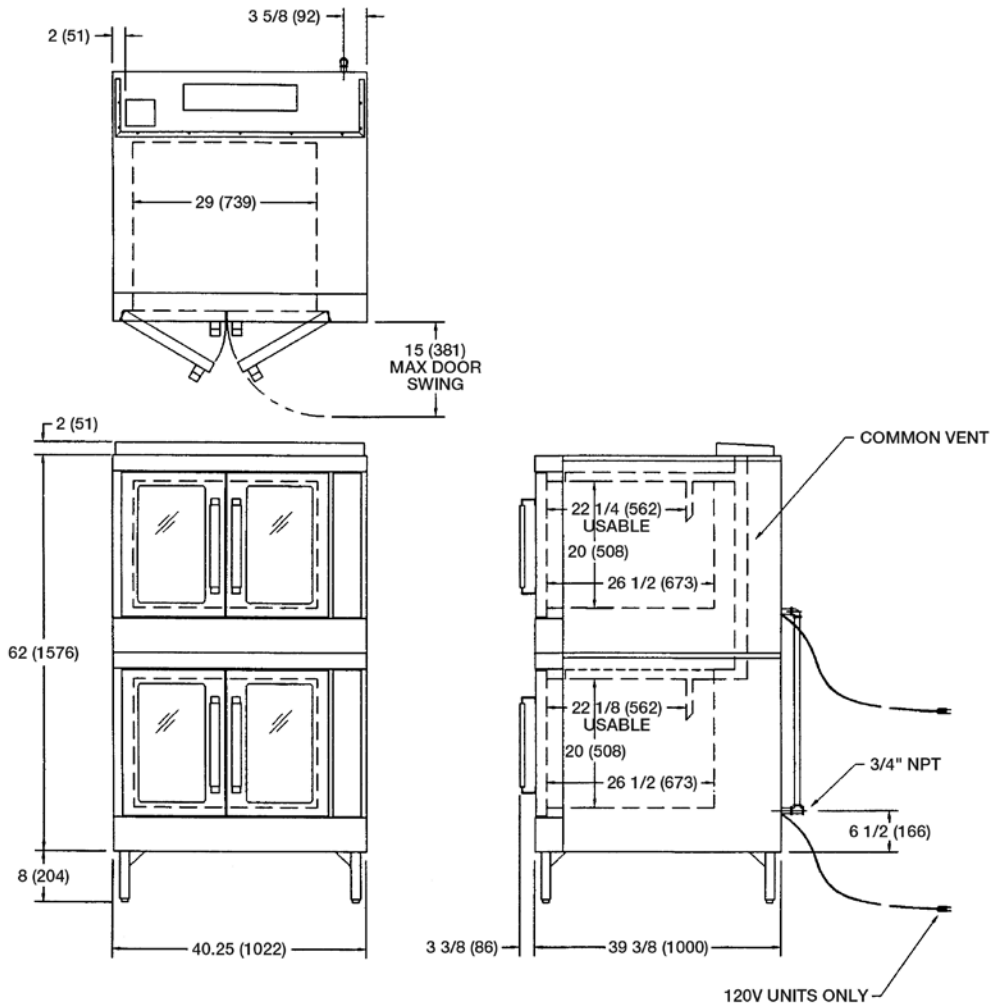


**SG44D**  
**DOUBLE DECK GAS CONVECTION OVEN**

**INSTALLATION INSTRUCTIONS**

1. A combination gas pressure regulator and safety solenoid system is included in this unit. Natural gas is 3.5" W.C., Propane gas is 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1 (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association Inc., Accredited Standards Committee Z223, 400 N. Capitol St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.
4. Clearances:
 

	Combustible	Non-combustible
Rear	2"	2"
Right Side	4"	4"
Left Side	1"	0"
5. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL NO.	WIDTH	DEPTH (INCLUDES HANDLES)	HEIGHT	BTU/HR. PER OVEN	TOTAL BTU/HR.	ELECTRICAL	WEIGHT			
							WITH SKIDS & PACKAGING		WITHOUT SKIDS & PACKAGING	
							LBS.	KG	LBS.	KG
<b>SG44D</b>	40 1/4"	42 3/4"	72"	60,000	120,000	120/60/1	1076	488	950	368



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