

S T E A M

VULCAN**C24EA SERIES
ELECTRIC COUNTER CONVECTION STEAMER**

Shown on optional stand with
extra set of pan slides and pans

**SPECIFICATIONS**

Single compartment electric convection steamer, Vulcan-Hart Model No. (C24EA3-BSC) (C24EA5-BSC). Stainless steel exterior and cooking compartment with coved interior corners. Manual control with 60 minute timer. High output stainless steel steam generator with manual drain and Smart Drain System (timed drain) with PowerFlush. Heavy duty door and door latch mechanisms. Shipped for 208/60-50/3 electrical service. Can be field converted to 208/60-50/1 and 240/60-50/3 and 240/60-50/1. Split water line connection. 1½" NPT drain connection.

Exterior Dimensions:

3 pan: 24"w x 33"d x 19½"h.
5 pan: 24"w x 33"d x 26"h.

- C24EA3-BSC** 3 pan capacity basic controls
- C24EA3-DLX** 3 pan capacity professional controls
- C24EA5-BSC** 5 pan capacity basic controls
- C24EA5-DLX** 5 pan capacity professional controls

STANDARD FEATURES

- Stainless steel exterior and cooking compartment with coved interior corners.
- Leveling feet.
- Manual control with 60 minute timer.
- High output stainless steel steam generator with manual drain Smart Drain System (timed drain) with PowerFlush.
- Heavy duty door and door latch mechanisms.
- Shipped for 208/60-50/3 electrical service. Can be field converted to 208/60-50/1 and 240/60-50/3 and 240/60-50/1.
- Split water line connection. 1½" NPT drain connection.
- One year limited parts and labor warranty.

OPTIONS

- Professional Control Package includes:
 - Superheated Steam System
 - Staged Fill
 - Lighted power switch with cook and ready lights
 - Auto drain with Smart Drain System (timed drain) with PowerFlush
 - Timer 60 minute 60 cycle (50 cycle x 1.2) with Constant Steam Setting
 - Cord strain relief
- Second year extended limited parts and labor warranty contract.

ACCESSORIES (Packaged & Sold Separately)

- 4" counter legs.
- 12" x 20" stainless steel pans:
 - 1" deep (solid) (perforated) Qty. ____.
 - 2½" deep (solid) (perforated) Qty. ____.
 - 4" deep (solid) (perforated) Qty. ____.
- Stainless steel pan cover. Qty. ____.
- Open leg stand.
 - 28" open leg stand with pan slides 24"w x 28"h.
 - 34" open leg stand with pan slides 24"w x 34"h.
 - Set of two universal pan slides for open leg stand.
 - Stand sliding shelf.
- Stacking kit for two units with hardware, counter mount.
 - Floor legs, 6".
 - Floor caster, 6".
- Pull-out 12" x 20" sliding shelf (cooking compartment). Qty. ____.
- Cord and plug set, 208-240v/1ph (rated to 8.5 kW) 72": ANGLED PLUG HBL9462C NEMA 14-60 (CORDPLG-3PAN1P)
- Cord and plug set, 208-240v/3ph (rated to 9.25 kW) 727": ANGLED PLUG HBL8462C NEMA 15-60 (CORDPLG-3PAN3P)
- Cord and plug set, 208-240v/3ph (rated to 15.75 kW) 727": ANGLED PLUG HBL8462C NEMA 15-60 (CORDPLG-5PAN3P)
- Water treatment system.

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



C24EA SERIES ELECTRIC COUNTER CONVECTION STEAMER

SERVICE CONNECTIONS:

ELECTRICAL CONNECTIONS: Field Wire Electrical Connection 1¼" (32 mm) K.O. service entrance.

DRAIN: 1½" IPS piped to open drain. No solid connections. 60" length before open air gap opening and not more than two bends or elbows.

GENERATOR WATER SUPPLY: ¾" (19 mm) hose bib to generator, flow rate .5 gpm @ minimum 20 to maximum 60 psi. (138-414 kPa).

CONDENSING WATER SUPPLY: ¾" (19 mm) hose bib to condenser, flow rate .5 gpm @ minimum 20 to maximum 60 psi. (138-414 kPa).

WATER QUALITY STATEMENT:

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. Your water supply must be within these general guidelines:

SUPPLY PRESSURE	20 - 60 psig
HARDNESS*	less than 3 grains
SILICA	less than 13 ppm
TOTAL CHLORIDE	less than 4.0 ppm
pH RANGE	7-8
UN-DISSOLVED SOLIDS	less than 5 microns
* 17.1 ppm = 1 grain of hardness	

Other factors affecting steam generation are iron content, amount of chloridation and dissolved gases. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment.

NOTE:

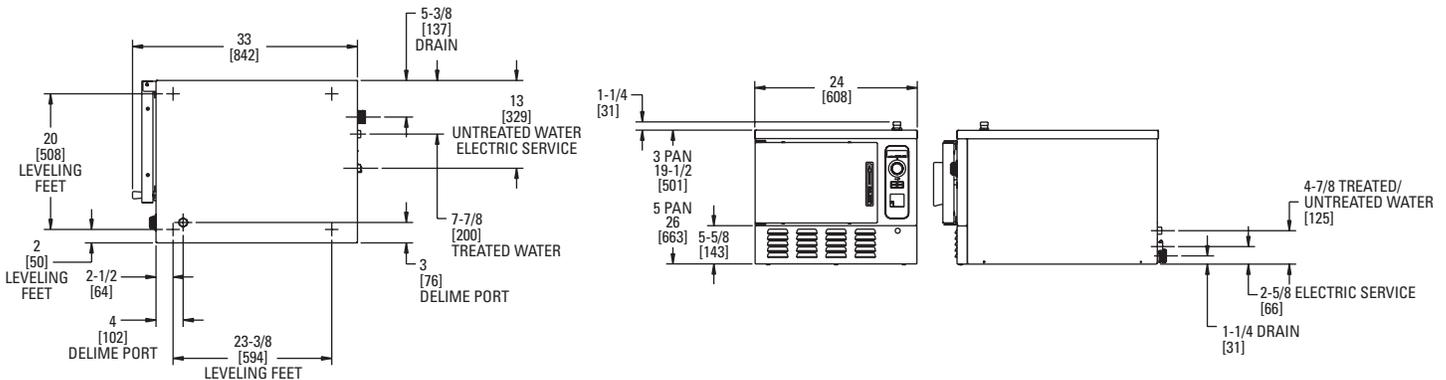
- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75 mm).
- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Do not use plastic drains.
- This appliance is manufactured for commercial installation only and is not intended for home use.

PAN CAPACITY				
MODEL	1"	2½"	4"	6"
C24EA3	6	3	2	1
C24EA5	10	5	3	2

BASIC CONTROL PACKAGE					
MODEL	PH	208V		240V	
		KW	AMP	KW	AMP
C24EA3-BSC	1	8.5	41	8.5	36
	3	8.5	27	8.5	21
C24EA5-BSC	1	15	72	15	63
	3	15	42	15	36

PROFESSIONAL CONTROL PACKAGE							
MODEL	PH	208V		240V		480V	
		KW	AMP	KW	AMP	KW	AMP
C24EA3-DLX	1	9.25	45	9.25	39		
	3	9.25	29	9.25	23	9.25	12
C24EA5-DLX	1	15.75	76	15.75	66		
	3	15.75	44	15.75	38	15.75	19

NOTE: 208 volt, 3 phase is an unbalance load, and amp listed is the max on any leg. Refer to the I/O manual for further details.



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