

S T E A M

VULCAN**C24EA FLOOR SERIES
ELECTRIC CONVECTION STEAMER
ON CABINET BASE**

Model C24EA6

**SPECIFICATIONS**

Two compartment electric convection steamer on cabinet base, Vulcan-Hart Model No. (C24EA6-BSC) (C24EA10-BSC). Stainless steel exterior. Two stainless steel cooking compartments with coved interior corners. Stainless steel steam generator with staged water fill and Smart Drain System (timed drain) with PowerFlush. Separate 60 minute timer with constant steam feature for each compartment. Heavy duty doors and door latch mechanisms. Stainless steel water resistant cabinet base with stainless steel enclosed bottom. 6" adjustable stainless steel legs with flanged feet. 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. Treated and untreated water connections. 1½" NPT drain connection.

Exterior Dimensions:

6 pan: 24"w x 35.4"d x 58.5"h on 6" legs.

10 pan: 24"w x 35.4"d x 67.9"h on 6" legs.

UL listed. Classified by UL to NSF Std. #4.

- C24EA6-BSC 6 pan capacity basic controls
- C24EA6-DLX 6 pan capacity professional controls
- C24EA10-BSC 10 pan capacity basic controls
- C24EA10-DLX 10 pan capacity professional controls

STANDARD FEATURES

- Stainless steel exterior.
- Two stainless steel cooking compartments with coved interior corners.
- Stainless steel steam generator with staged water fill, and Smart Drain System (timed drain) with PowerFlush.
- Separate 60 minute timer with constant steam feature for each compartment.
- Heavy duty doors and door latch mechanisms with gasket guard.
- Stainless steel water resistant cabinet base with enclosed bottom.
- 6" adjustable stainless steel legs with flanged feet.
- 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. Treated and untreated water connections. 1½" NPT drain connection.
- One year limited parts and labor warranty.

OPTIONS

- Professional Control Package includes:
 - Superheated Steam System
- 480 volt, 50/60 Hz, 3 phase (Professional Control Package only).
- Steamer Security Package, includes controls protected by lockable cover, perforated flue cover, security fasteners & tack-welds.
- Second year extended limited parts and labor warranty contract.

ACCESSORIES (Packaged & Sold Separately)

- 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. ____.
- Removable sliding shelf. Qty. ____.
- 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 FLOOR SERIES ELECTRIC CONVECTION STEAMER ON CABINET BASE

SERVICE CONNECTIONS:

ELECTRICAL CONNECTION: Single point supply 1 1/8" (29 mm) dia. (3/4" conduit).

DRAIN: Condenser box, compartment and generator, 1/2" NPT. (Provide an open air gap type drain within 12" of condenser box and for best results at a distance so steam vapors will not enter the steamer from underneath the control area. Do not connect solidly to any drain connection.)

GENERATOR WATER SUPPLY: 3/4" (19 mm) male NSHT to generator, cold water flow rate .5 gpm @ minimum 20 to maximum 60 psi. (138-414 kPa).

CONDENSING WATER SUPPLY: 3/4" (19 mm) male NSHT to condenser, cold water 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

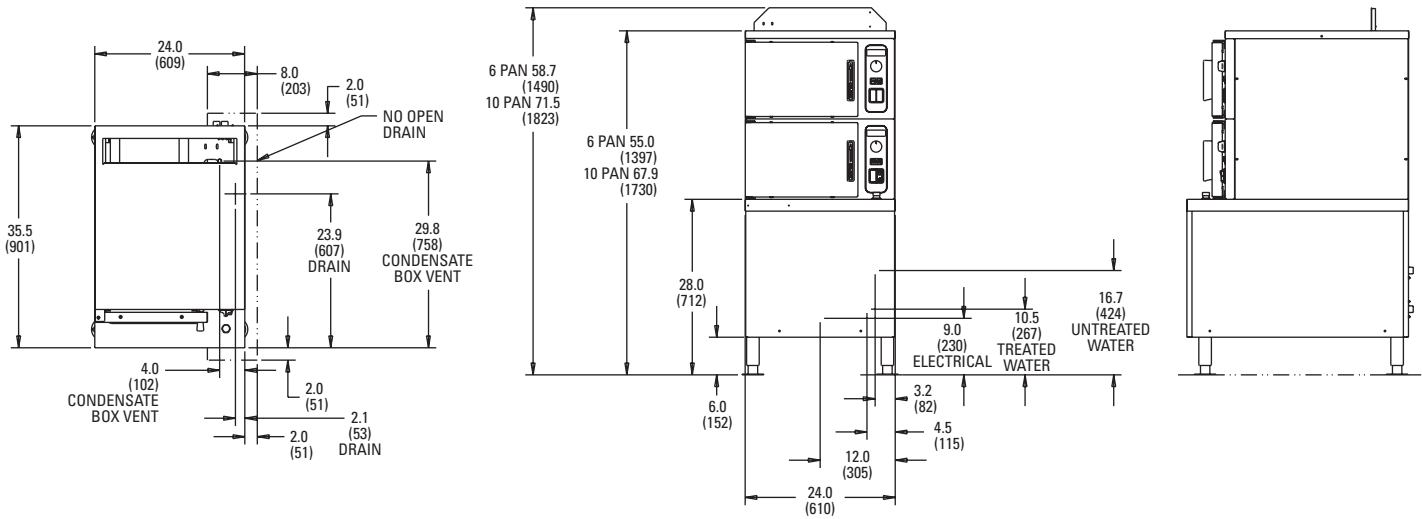
* 17.1 ppm = 1 grain of hardness

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). Normal dimensions are in inches. Dimensions in () are in millimeters.
- 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.

COMPARTMENT PAN CAPACITY				
MODEL	1"	2 1/2"	4"	6"
C24EA6	6	3	2	1
C24EA10	10	5	3	2



BASIC CONTROL PACKAGE							
MODEL	PH	208 V		240 V		480 V	
		KW	AMP	KW	AMP	KW	AMP
C24EA6-BSC	1	16.0	77	17.8	74	N/A	N/A
	3	16.0	44	17.8	51	16.0	19
C24EA10-BSC	1	24.0	115	24.9	104	N/A	N/A
	3	24.0	67	24.9	65	24.0	29

PROFESSIONAL CONTROL PACKAGE							
MODEL	PH	208 V		240 V		480 V	
		KW	AMP	KW	AMP	KW	AMP
C24EA6-DLX	1	16.9	81	19.0	79	N/A	N/A
	3	16.9	48	19.0	53	17.2	21
C24EA10-DLX	1	25.2	121	26.5	110	N/A	N/A
	3	25.2	72	26.5	67	25.6	32

NOTE: 3ø is an unbalanced load, and amps listed is the max on any leg. Refer to the Installation and Operation Manual for further details.



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