



VULCAN

TIMER

0 5 10 15 20 25 30 35 40 45

READY COOK

↑
ZERO
OPEN

VULCAN

DONE TO PERFECTION.

POWERSTEAM™ SERIES:

Super-heated for superior performance.

To turn tables faster, you need to cook faster. No atmospheric convection steamer in the business is hotter than the Vulcan PowerSteam™ Series, delivering 235°F steam for faster cook times than basic 212°F steamers. With a full range of options and accessories, it's sure to be the perfect match for any operation.

- **Super-heated steam** cooks at 235°F, compared to conventional steamers at 212°F
- **Steam maintains intensity and flow** through a staged filling process in which water is slowly and continuously added to the boiler during operation
- **No preheating or recovery** is necessary because the boil is never “killed” and generates a constant supply of steam
- **Rigorously tested** with a simulation of 7 years of real-world use
- **Stainless steel cabinet base** is water resistant and has an enclosed bottom
- **Mineral-tolerant generators** minimize the effects of lime scale buildup, reducing downtime
- **Exclusive gasket guard** greatly extends door gasket/seal life up to 5 years
- **Basic 212°F steam** available with all models

Durable Features for Powerful Performance



1 Heavy-Duty—Door, exterior and latch mechanisms plus cooking compartments stand up to hard use and the demands of your kitchen.



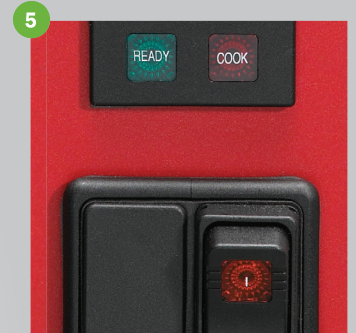
2 Compartment Drain—Oversized and easy to clean, minimizing clogs.



3 Solid Silicone Gasket—Features gasket guard to avoid door seal damage.



6 60-minute Timer Cycle—(50 cycle x 1.2) with constant steam setting allows controlled or continuous cooking for your convenience.



5 Lighted Power Switch—Shows when the unit is turned on and when it has reached cooking temperature.



4 External De-lime Port—For easy de-liming process; limits lime scale buildup.

Pictured: C24GA6



Electric Convection Floor-Standing Model Features:

- Smart Cycle Power Management Heater System
- 208-240V, 50/60 Hz, 1- or 3-Phase (pre-wired at the factory 208/60/3 ph field convertible to 240V single and three phase)



Electric Counter Model Features:

- Auto drain with timed SmartDrain PowerFlush™ System delivers fast, efficient, clean steam while reducing lime scale buildup and corrosion
- Removable rear, left and right panels allow easy service
- Choose single or stacked stand
- Accessories include universal pan support and pullout shelf
- 208-240V, 50/60 Hz, 1- or 3-Phase (pre-wired at the factory 208/60/3 ph field convertible to 240V three and single phase)

Both electric floor-standing and counter models are available with: 480V, 60Hz, 3-Phase; 380V; 414V; and 440V.

MODEL NUMBER	PAN CAPACITY 12" x 20" x 2 1/2"	INPUT	APPROX. SHIPPING WEIGHT (lbs.) (kg)	
GAS CONVECTION FLOOR-STANDING STEAMER				
C24GA6	6	125,000 BTU/hr	625	284
C24GA10	10	125,000 BTU/hr	675	306
ELECTRIC CONVECTION FLOOR-STANDING STEAMER				
C24EA6	6	18 KW	550	250
C24EA10	10	24 KW	600	273
ELECTRIC COUNTER STEAMER				
C24EA3 DLX	3	9.25 KW	140	64
C24EA5 DLX	5	15.75 KW	175	80



Gas/Electric Convection
Floor-Standing Model



Electric Counter Model

Vulcan ScaleBlocker® Water Filtration System Protects Your Steam Equipment

ScaleBlocker® is recommended on steamers to help minimize lime scale buildup and corrosion which can dramatically affect the operation of your steamer or boiler and result in downtime or service calls. It's a safe and economical way to maintain your Vulcan steam equipment.

- Remove problems from water without adding harmful chemicals or additives
- Filter out particulate matter
- Install and maintain for additional water-related warranty
- Control alkalinity and pH
- Protect flavor and aroma
- Certified to NSF Standards 42 and 53



Masterful design. Precision performance. State-of-the-art innovation. For over 130 years, Vulcan has been recognized by chefs and operators throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your culinary creations turn out just right—each and every time.



Fryers



Griddles
& Charbroilers



Ovens



Heated
Holding



Heavy Duty
Cooking



Restaurant
Ranges



Steam



DONE TO PERFECTION.

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