



DESIGNED TO TAKE THE HEAT.

Vulcan EO Series boilerless steamers are built to handle the toughest kitchen environments without missing a beat, year after year. Heavy-duty stainless steel construction and professional-grade controls and internal components extend steamer lifespan and virtually eliminate routine maintenance. Raise your productivity and lower your cost of ownership.



DONE TO PERFECTION.
vulcanequipment.com

VULCAN EO SERIES BOILERLESS STEAMERS

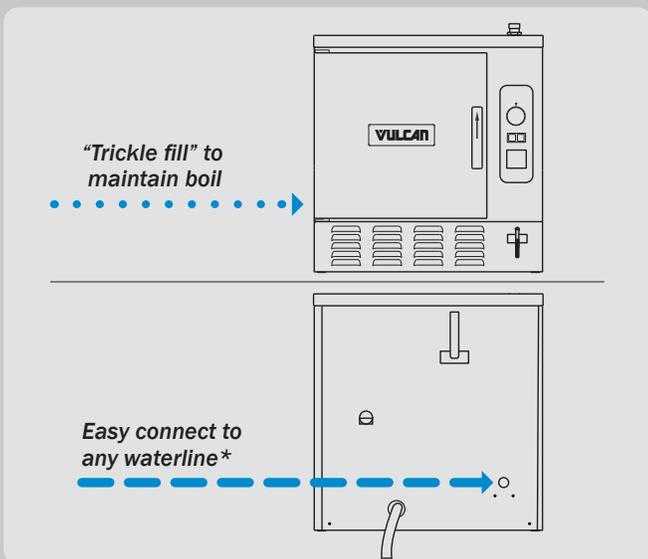


NEW!

OPTIONAL DIRECT FILL WATER CONNECTION WITH EXCLUSIVE AUTO-FILL TECHNOLOGY.

Now you can accelerate your startup and maintain continuous steam production by connecting the EO steamer directly to a water line. “Trickle fill” maintains the boil once steam production is underway and an integrated sensor eliminates the chance of overfill—without mechanical parts to clean or maintain.

	ADVANTAGE	BENEFIT
Durable, 14-gauge 304 stainless steel construction, inside and out	→ <i>Stands up to heavy use, year after year.</i>	→ Know that you can rely on your steamer for years to come. Longer lifespan translates into reduced total cost of ownership.
Internal metallic foil insulation and side-mounted electronic components	→ <i>Reduces the risk of moisture damaging steamer internal components over time.</i>	→ Have confidence that your steamer won't fail due to condensation or pooled water shorting out bottom-mounted electronics. Minimize unplanned downtime.
Heavy-duty stainless steel door with positive-close latch and auto pan aligner	→ <i>Ensures positive closure that no magnetic latch can match. Pan aligner significantly extends door gasket life.</i>	→ Optimize cook times by keeping your steam where it belongs—inside your steamer.
Simple, institutional-grade control	→ <i>Single, intuitive control for timed or continuous steam mode.</i>	→ Enable institutional kitchen staff to be productive right away.
Easy-clean design and generator-free steam production	→ <i>No time-consuming descaling, filter changes, or other routine maintenance.</i>	→ Simply wipe surfaces clean at the end of the day and your steamer will be ready to go tomorrow. Spend more time cooking and less time cleaning.



*Optional Direct Fill Water Connection



Energy Star® certified. Qualifies for rebates where available.



CONTACT US NOW TO SET UP A DEMO.

Masterful design. Precision performance. State-of-the-art innovation. For over 150 years, Vulcan has been recognized throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your foodservice operation run just right—every time.

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1-800-814-2028



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