

S T E A M

VULCAN**C24EOAF SERIES
ELECTRIC BOILERLESS STEAMER
WITH WATER CONNECTION AND DRAIN LINE**

Model C24EO3

**SPECIFICATIONS**

Vulcan's EO boilerless countertop steamer with Auto-Fill connects to a water supply line for automatic water level control and continuous steaming without water filtration or treatment. No de-liming is typically required. A drain lever and flexible drain line are also included for fast and easy clean-up. This ENERGY STAR® certified steamer uses proprietary steam sensing technology to minimize energy consumption and water usage while minimizing cook times. The single compartment electric convection steamer produces steam inside the cooking compartment with no fans or exposed heating elements. Heating elements are embedded in 1" thick cast aluminum to the underside of the cooking compartment water reservoir. Water level sensing requires no floats for both fill and over fill sensing. Fills with water in 2 minutes at power-up. The steamer is constructed of stainless steel including exterior panels, door and cooking compartment. The cooking compartment is insulated for maximum efficiency. Internal controls are side-mounted. The two-panel stainless steel door provides superior insulation and includes an internal door gasket guard to eliminate wear from pan edges. Controls include an illuminated power switch, a 60-minute timer, off, and constant steam mode switch with buzzer as well as low water and cook lights. Load compensation adjusts timer for idle periods during pan loading / unloading. Safety features include an over fill light, buzzer, with interlocked door switch.

- C24EO3AF 3 pan capacity, 8 KW input
- C24EO5AF 5 pan capacity, 12 KW input

STANDARD FEATURES

- Rapid cooking with proprietary steam sensing technology using no fans or moving parts.
- Intuitive water-resistant mechanical controls.
- Single water line connection and flexible drain hose included.
- No water filtration or treatment required.
- No de-liming necessary.
- Drain lever at front of unit.
- Front venting to minimize side clearance.
- Interlocked door can be opened throughout cooking cycle.
- Load compensation adjusts timer for steamer loading / unloading.
- Embedded heating elements not exposed to water.
- Steamer cavity constructed from 304 Series stainless steel.
- Two-panel heavy-duty stainless steel door with pan guard.
- Stainless steel exterior.
- Dishwasher-safe one-piece wire pan racks and steam panel.
- Removable side panels for service access.
- Low water, cook and over fill indicators.
- 3-Pan unit is 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.
- 5-Pan unit is shipped for 208 or 240 volt, 60 Hz, 1 or 3 phase. Phase is field convertible. Voltage is NOT field convertible.
- One year limited parts and labor warranty.

OPTIONS

- 4" Counter legs
- 28" High open leg stand with pan slides
- 34" High open leg stand with pan slides
- Set of 4 locking 6" casters
- Extra pair of pan slides
- Stacking kit for two units with hardware – counter mount
- 15" High open leg stand for stacked units
- Cord and plug set

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



C24EOAF SERIES ELECTRIC BOILERLESS STEAMER WITH WATER CONNECTION AND DRAIN LINE

SERVICE CONNECTIONS:

- Electrical Connection to Electrical Box:** 1 1/8" (29mm) conduit.
- Vent**
- Drain:** 1/2" NPT nipple.

EQUIPMENT CLEARANCE:

Rear: 6" Right and left side: 0"

PAN CAPACITIES:

MODEL	1" Deep	2 1/2" deep	4" deep
C24EO3AF	6	3	2
C24EO5AF	10	5	3

WATER QUALITY STATEMENT:

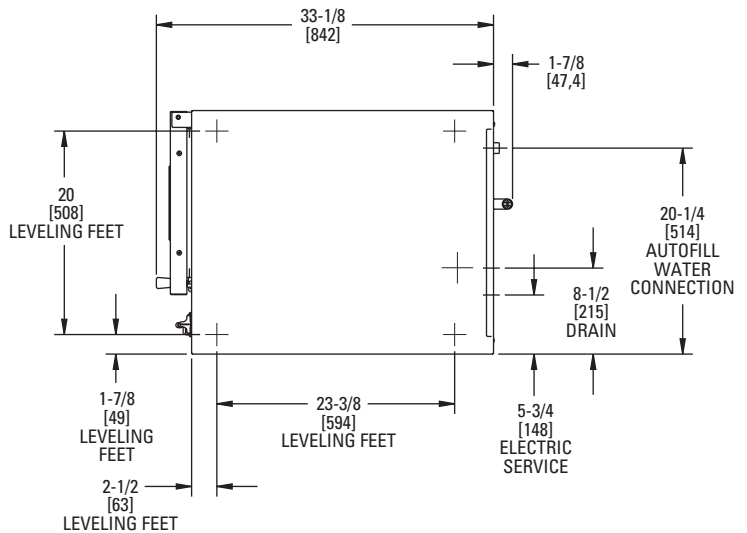
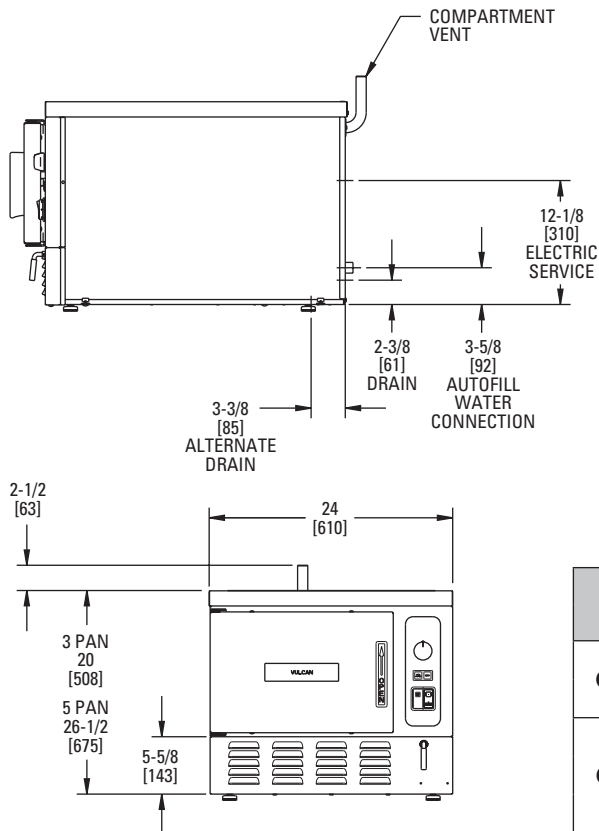
The fact that a water supply is potable is no guarantee that it is suitable for steam generation. Your water supply must be within these general guidelines:

TOTAL CHLORIDE	less than 4.0 ppm
pH RANGE	7-8

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).
- It is the responsibility of the owner and installer to comply with local codes for installation.
- The installer may be required to provide means to reduce boiler drain water temperature to 140°F or less.
- If a drain line is connected to the steamer, the material must be suitable for 212°F water. If no drain plumbing is connected, a suitable catch pan must be used.
- This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL	VOLTS	WATTS	AMPS	
			1-PHASE	3-PHASE
C24EO3AF	208	8000	38.5	22.2
	240	8000	33.3	19.2
C24EO5AF	208	12000	57.7	33.3
	480	12000	25.0	14.4



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