S T E A M

VULCAN

C24DA SERIES
DIRECT STEAM CONVECTION STEAMER ON CABINET BASE

☐ **C24DA6**   6 pan capacity basic controls
☐ **C24DA10**   10 pan capacity basic controls

STANDARD FEATURES

■ Stainless steel exterior.

■ Two stainless steel cooking compartments with coved interior corners.

■ Separate 60 minute timer with constant steam feature for each compartment.

■ Heavy duty doors and door latch mechanisms.

■ Stainless steel water resistant cabinet base.

■ 6" adjustable stainless steel legs with flanged feet.

■ ¾" NPT direct potable steam connection and pressure regulator.

■ Requires 120/60/1 power supply, 2.0 amps maximum draw.

■ Single ¾" hose bib water line connection for untreated water.

■ 1½" NPT drain connection.

■ One year limited parts and labor warranty.

OPTIONS

☐ Second year extended limited parts and labor warranty contract.

☐ Steamer Security Package, includes controls protected by lockable cover, perforated flue cover, security fasteners & tack-welds.

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.____.

Model C24DA10

CLASSIFIED
UL EPH
ANSI/NSF Standard #4

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LISTED

SPECIFICATIONS

Two compartment direct potable steam convection steamer on cabinet base, Vulcan-Hart Model No. (C24DA6) (C24DA10). Stainless steel exterior. Two stainless steel cooking compartments with coved interior corners. Separate 60 minute timer with constant steam feature for each compartment. Heavy duty doors and door latch mechanisms. Stainless steel water resistant cabinet base. 6" adjustable stainless steel legs with flanged feet. ¾" NPT direct potable steam connection and pressure regulator. Requires 120/60/1 power supply, 2.0 amps maximum draw, with 6 foot power cord and 3 prong plug. Single ¾" hose bib water line connection for untreated water. 1½" NPT drain connection.

Exterior Dimensions:
6 pan: 24"w x 35.4"d x 59"h on 6" legs.
10 pan: 24"w x 35.4"d x 72"h on 6" legs.

DIRECT POTABLE STEAM ONLY.

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SERVICE CONNECTIONS:

⚡ Unless otherwise specified, Field Wire Electrical Connection to be 120/60/1 with grounding wire. Maximum amps 2.0.

🅐 **DRAIN:** Condenser box and compartment, 1½" NPT. (Provide an open air gap type drain within 72" 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.)

POTABLE STEAM CONNECTION: ¾" NPT. Supply line 80 lbs./hr. required at 10-50 PSI (69-345 kPa).

🅒 **CONDENSING WATER SUPPLY:** ¾" Hose Bib fitting at 20-60 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
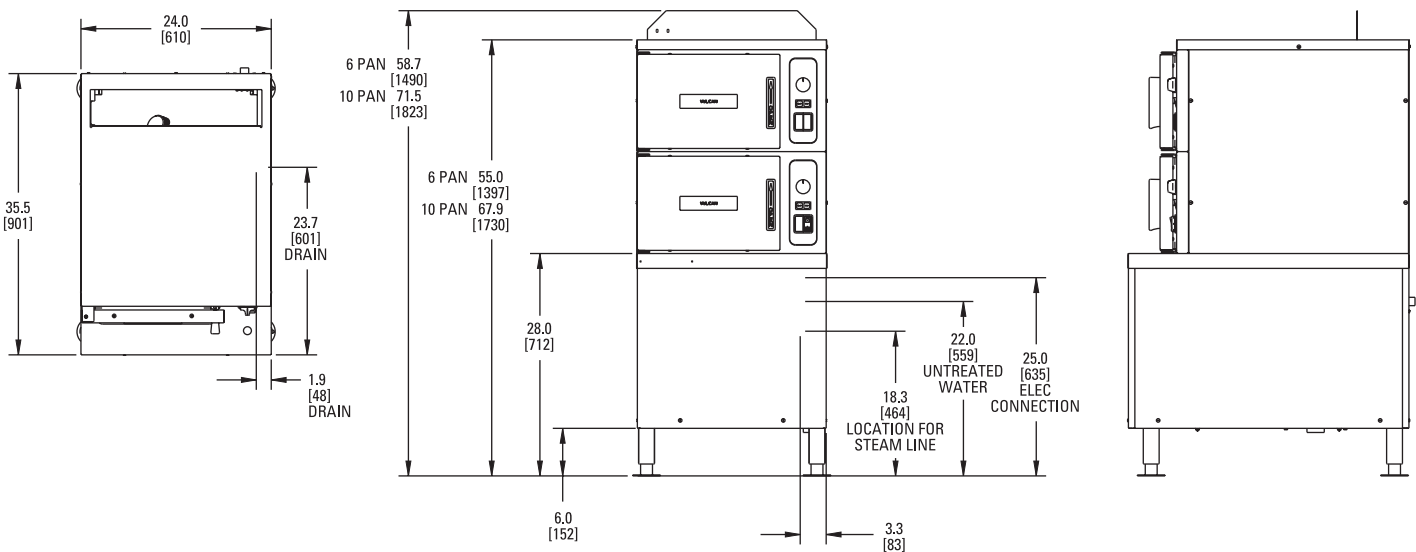
NOTE:

- Dimensions which locate the above connections have a tolerance of + or - 3" (+ or - 75mm). Normal dimensions are in inches. Dimensions in ( ) are in millimeters.

- Installation of backflow preventer's, 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 or PVC drains.

- This appliance is manufactured for commercial installation only and is not intended for home use.

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NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.

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