

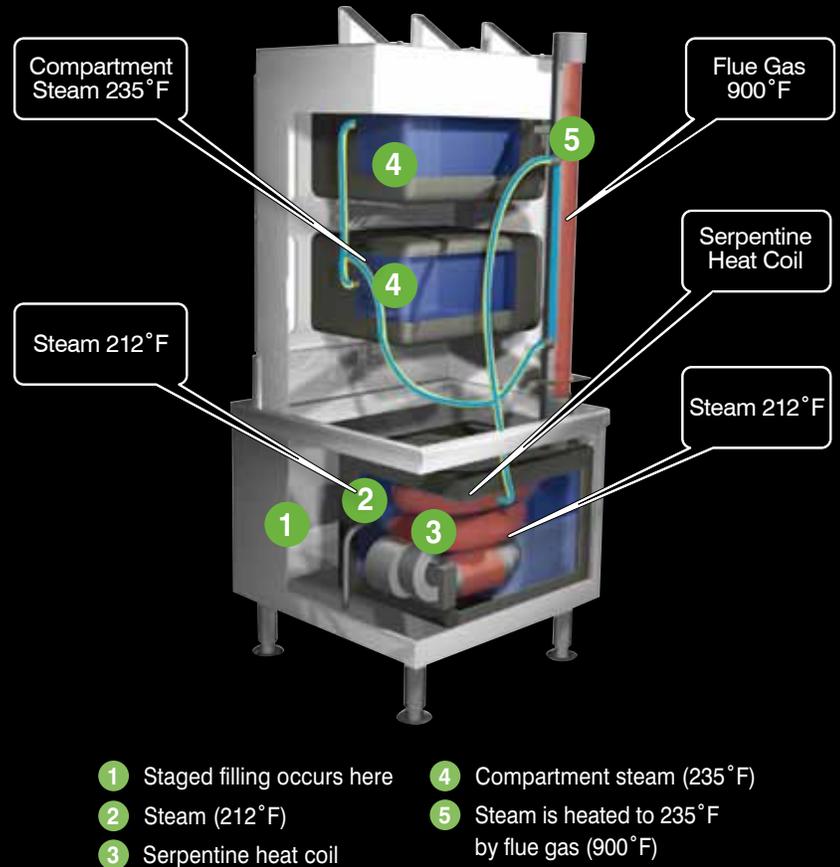
VULCAN POWERSTEAM™

KEY FEATURES & COMPETITIVE ANALYSIS

- Superheated steam at 235° F versus 212° F increases cooking energy by 10%
- Staged Generator Fill (fast fill for initial fill and secondary slow water fill for operation doesn't kill the boil)
- Water tight base
- Zero Clearance-Heat Shield (CSTMHTE-SHIELD) required for high-heat cooking equipment

STAGED FILLING KEEPS THE BOIL BOILING.

- Definition: The process of slowly applying replenishment water to the boiler (generator) after it has initially filled
- Takes 3 minutes to fill Vulcan's large capacity (12 gal) PowerSteam™ models
- Once filled, "slow fill valve" meters add a small amount of replenishment water during cooking (Benefit: Doesn't kill the boil)
- PowerSteam™ delivers a continuous supply of high-quality steam during high-volume steam cooking operations



SUPERHEATED STEAM INCREASES COOKING ENERGY BY 10%.

- Vulcan is the first company to use patented superheated steam for steam cooking
- Steam is reheated with either flue gas or a secondary electric heater before it reaches the cooking compartment
- The steam temperature rises from a normal sea level temperature of 212° F to its PowerSteam™ temperature of 235° F
- Raising the steam temperature increases the cooking energy by at least 10%



*See reverse for competitive comparison.



6 Pan Competitive Comparison

	Vulcan PowerSteam™	Cleveland SteamCraft® Ultra	Groen HyPerSteam	Market Forge	*2 Southbend	*2 Blodgett
GENERAL INFORMATION						
Model	C24GA6	24CGA6.2	HY-6G	ST-6-TGG	*2 SX34CG	SC-7G
Freight Policy	Frt. Prepaid & Allow					
FOOD PAN CAPACITY C24GA6						
12" x 20" x 2.5"	6	6	6	6	7	7
12" x 20" x 4"	4	4	4	4	4	4
DIMENSIONS (INCHES) C24GA6						
Add for Flue Guard	5	10	3.4	1.5	13	13
Overall Height	58.7	69.2	60.5	65	76.2	76.2
Depth	35.4	33.1	35.2	39	33	33
Width	24	24	21.6	24	24	24

10 Pan Competitive Comparison

	Vulcan PowerSteam™	Cleveland SteamCraft® Ultra	Groen HyPerSteam	Market Forge	*2 Southbend	*2 Blodgett
GENERAL INFORMATION						
Model	C24GA10	24CGA10	2-HY-5GF	ST-12-TGG	*2 SX55CG	SC-10G
Freight Policy	Frt. Prepaid & Allow					
FOOD PAN CAPACITY C24GA10						
12" x 20" x 2.5"	10	10	10	10	10	10
12" x 20" x 4"	6	6	6	6	6	6
DIMENSIONS (INCHES) C24GA10						
Add for Flue Guard	0	3.5	3.4	1.5	13	13
Overall Height	71.5	68.9	71.4	76	76.2	76.2
Depth	35.4	34.9	35.9	39	33	33
Width	24	24	21.6	24	24	24

	Vulcan PowerSteam™	Cleveland SteamCraft® Ultra	Groen HyPerSteam	Market Forge	*2 Southbend	*2 Blodgett
FEATURES						
Exterior Finish	Stainless	Stainless	Stainless	Stainless	Stainless	Stainless
Superheated Steam	Exclusive	No	No	No	No	No
Staged Filling	Exclusive	No	No	No	No	No
Power Burner	Yes	Yes	No	No	No	No
BTUs/Compartment	125,000	50,000	45,000	120,000	45,000	45,000
Atmospheric Generator	1	2	2	2	2	2
Continuous Steam Controls	Yes	Yes	Yes	Yes	Yes	Yes
Water Tight Base	Yes	No	No	No	No	No
Replaceable Steam Port	Yes	Yes	Yes	No	No	No
6" Adj. Legs with 4 Flanged Feet	STD	STD	No	No	No	No
NON-COMBUSTIBLE CLEARANCE (INCHES)						
Rear	0	3	6	6	6	6
Right Side	0	3	2	1.5	8	8
Left Side	0	3	2	1.5	3	3
OEM WARRANTY						
Parts	1 year	1 year	1 year	1 year	1 year	1 year
Labor	1 year	1 year	1 year	1 year	1 year	1 year
Door	N/A	N/A	N/A	N/A	N/A	5 years
Mechanical Start-Up	Yes	N/A	N/A	Yes	N/A	N/A
Water Filtration	ScaleBlocker®	KleenSteam®	PureSteam™	KleenSteam®	Scale Stick	WaterGuard
Warranty	2nd Year	2nd Year	2nd Year	N/A	N/A	2nd Year
Limitation	Water-related components and labor.	Water-related components only.	Water-related components only.	Available with purchase of pressure boiler base steamer.	Available with purchase of pressure boiler base steamer.	Upon the return of the purchaser registration card.

*Note: OEM supplied by Crown Foodservice Canada.