

STEAM**VULCAN****C24EA FLOOR SERIES
ELECTRIC CONVECTION STEAMER
ON CABINET BASE****Model C24EA6**

ANSI/NSF Standard #4

**SPECIFICATIONS**

Two compartment electric convection steamer on cabinet base, Vulcan-Hart Model No. (C24EA6-BSC) (C24EA10-BSC). Stainless steel exterior. Two stainless steel cooking compartments with coved interior corners. Stainless steel steam generator with staged water fill and Smart Drain System (timed drain) with PowerFlush. Separate 60 minute timer with constant steam feature for each compartment. Heavy duty doors and door latch mechanisms. Stainless steel water resistant cabinet base with stainless steel enclosed bottom. 6" adjustable stainless steel legs with flanged feet. 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. Split water line connection. Treated and untreated water connections. 1½" NPT drain connection.

Exterior Dimensions:

6 pan: 24"w x 35.4"d x 58.5"h on 6" legs.

10 pan: 24"w x 35.4"d x 67.9"h on 6" legs.

UL listed. Classified by UL to NSF Std. #4.

- ☐ **C24EA6-BSC** 6 pan capacity basic controls
- ☐ **C24EA6-DLX** 6 pan capacity professional controls
- ☐ **C24EA10-BSC** 10 pan capacity basic controls
- ☐ **C24EA10-DLX** 10 pan capacity professional controls

STANDARD FEATURES

- Stainless steel exterior.
- Two stainless steel cooking compartments with coved interior corners.
- Stainless steel steam generator with staged water fill, and Smart Drain System (timed drain) with PowerFlush.
- Separate 60 minute timer with constant steam feature for each compartment.
- Heavy duty doors and door latch mechanisms with gasket guard.
- Stainless steel water resistant cabinet base with enclosed bottom.
- 6" adjustable stainless steel legs with flanged feet.
- 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.
- Split water line connection. Treated and untreated water connections. 1½" NPT drain connection.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Professional Control Package includes:
 - Superheated Steam System
- ☐ 480 volt, 50/60 Hz, 3 phase (Professional Control Package only).
- ☐ Steamer Security Package, includes controls protected by lockable cover, perforated flue cover, security fasteners & tack-welds.
- ☐ Second year extended limited parts and labor warranty contract.

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. ____.
- ☐ Water treatment system.

VULCAN

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