

07 STEAMERS

THE HIGHLIGHTS



COUNTERTOP
ELECTRIC
BOILERLESS
EO SERIES



ELECTRIC
EA PLUS SERIES
LWE SERIES
POWERSTEAM™

GAS
VSX 5 PAN

FLOOR
ELECTRIC
ET SERIES
LWE SERIES
POWERSTEAM™



GAS
GA SERIES
POWERSTEAM™

From compact countertop steamers to high-efficiency boilerless models, Vulcan commercial steamers allow operators to offer more fresh options. Boasting fast cook times and ease of use yeilds spectacular results. With a range of sizes to fit every operation and innovative features targeted to making life in the kitchen easier, Vulcan delivers. Couple energy efficiency with reduced filter and scale maintenance to see the benefits these steamers make to the bottom line.

COMMON APPLICATIONS

- Proteins
- Vegetables
- Seafood

SEGMENT SPECIFIC OPPORTUNITIES

- Assisted Living Facilities
- Deli's
- Fine Dining Restaurants
- Schools
- Seafood Restaurants

TOP COMPETITORS



STEAMERS - COUNTERTOP

EO SERIES (ELECTRIC BOILERLESS)



C24E03 3 Pan Capacity



C24E05 5 Pan Capacity

- Light use (1-2 hours/day)
- Optional water line connection
- Lowest upfront cost

EA SERIES (ELECTRIC)

PLUS



C24EA3 PLUS 3 Pan Capacity
C24EA5 PLUS 5 Pan Capacity

- Heavy (6+ hrs/day) or Medium (<3 hrs/day) use
- Includes water line connection
- Lowest upfront cost

LOW WATER ENERGY



C24EA3-LWE 3 Pan Capacity
C24EA5-LWE 5 Pan Capacity

- Heavy (6+ hrs/day) or Medium (<3 hrs/day) use
- Lowest overall cost of ownership
- Uses 90% less water versus traditional models

POWERSTEAM™



C24EA3 PS 3 Pan Capacity
C24EA5 PS 5 Pan Capacity

- Heavy (6+ hrs/day) or Medium (<3 hrs/day) use
- Includes water line connection
- Faster cook times

STEAMERS - FLOOR

ELECTRIC

Twin generator electric floor steamers operate efficiently by using just one cavity when that's all that's needed, or both for maximum output. Dual-generator flexibility puts productivity first.

ET SERIES



C24ET6 6 Pan Capacity
C24ET10 10 Pan Capacity

- Heavy, Medium or light use
- Includes water line connection
- Lowest upfront cost



POWERSTEAM™



C24ET6-PS 6 Pan Capacity
C24ET10-PS 10 Pan Capacity

- Heavy, Medium or light use
- Includes water line connection
- Faster cook times
- Manual timer with Constant Steam Mode



LOW WATER ENERGY



C24ET6-LWE 6 Pan Capacity
C24ET10-LWE 10 Pan Capacity

- Heavy or Medium use
- Includes water line connection
- Lowest overall cost of ownership

GAS

GA SERIES



C24GA6 6 Pan Capacity
C24GA10 10 Pan Capacity

- Heavy, Medium or light use
- Includes water line connection
- Lowest upfront cost



POWERSTEAM™



C24GA6-PS 6 Pan Capacity
C24GA10-PS 10 Pan Capacity

- Heavy, Medium or light use
- Includes water line connection
- Faster cook times
- Delime port standard
- Manual timer with Constant Steam Mode

STEAMERS - EO BOILERLESS

KEY ATTRIBUTES AND VALUE PROPOSITION

Accelerate 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.

Durable, 14-gauge 304 stainless steel construction, inside and out

Longer lifespan translates into reduced total cost of ownership.

Internal metallic foil insulation and side-mounted electronic components

Reduces the risk of moisture damaging steamer internal components over time.

Heavy-duty stainless steel door with positive-close latch and auto pan aligner

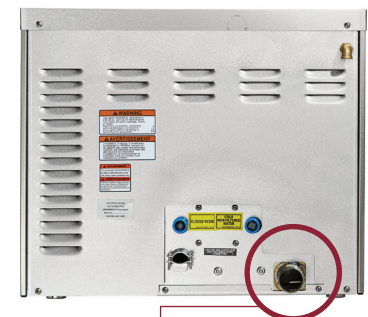
Ensures positive closure that no magnetic latch can match. Pan aligner significantly extends door gasket life.

Easy-clean design and generator-free steam production

No time-consuming descaling, filter changes, or other routine maintenance.

Simple, institutional-grade controls

Single, intuitive control for timed or continuous steam mode.



Optional Direct Fill Water Connection

Easy connect to any waterline

