



**VULCAN**

TIMER

0 5 10 15 20 25 30 35 40 45

READY COOK

↑  
ZERO  
OPEN

**VULCAN**

DONE TO PERFECTION.

# POWERSTEAM™ SERIES:

## Super-heated for superior performance.

To turn tables faster, you need to cook faster. No atmospheric convection steamer in the business is hotter than the Vulcan PowerSteam™ Series, delivering 235°F steam for faster cook times than basic 212°F steamers. With a full range of options and accessories, it's sure to be the perfect match for any operation.

- **Super-heated steam** cooks at 235°F, compared to conventional steamers at 212°F
- **Steam maintains intensity and flow** through a staged filling process in which water is slowly and continuously added to the boiler during operation
- **No preheating or recovery** is necessary because the boil is never “killed” and generates a constant supply of steam
- **Rigorously tested** with a simulation of 7 years of real-world use
- **Stainless steel cabinet base** is water resistant and has an enclosed bottom
- **Mineral-tolerant generators** minimize the effects of lime scale buildup, reducing downtime
- **Exclusive gasket guard** greatly extends door gasket/seal life up to 5 years
- **Basic 212°F steam** available with all models

# Durable Features for Powerful Performance



**1 Heavy-Duty**—Door, exterior and latch mechanisms plus cooking compartments stand up to hard use and the demands of your kitchen.



**2 Compartment Drain**—Oversized and easy to clean, minimizing clogs.



**3 Solid Silicone Gasket**—Features gasket guard to avoid door seal damage.



**6 60-minute Timer Cycle**—(50 cycle x 1.2) with constant steam setting allows controlled or continuous cooking for your convenience.



**5 Lighted Power Switch**—Shows when the unit is turned on and when it has reached cooking temperature.



**4 External De-lime Port**—For easy de-liming process; limits lime scale buildup.

Pictured: C24GA6





## Electric Convection Floor-Standing Model Features:

- Smart Cycle Power Management Heater System
- 208-240V, 50/60 Hz, 1- or 3-Phase (pre-wired at the factory 208/60/3 ph field convertible to 240V single and three phase)



## Electric Counter Model Features:

- Auto drain with timed SmartDrain PowerFlush™ System delivers fast, efficient, clean steam while reducing lime scale buildup and corrosion
- Removable rear, left and right panels allow easy service
- Choose single or stacked stand
- Accessories include universal pan support and pullout shelf
- 208-240V, 50/60 Hz, 1- or 3-Phase (pre-wired at the factory 208/60/3 ph field convertible to 240V three and single phase)

Both electric floor-standing and counter models are available with: 480V, 60Hz, 3-Phase; 380V; 414V; and 440V.

MODEL NUMBER	PAN CAPACITY 12" x 20" x 2 1/2"	INPUT	APPROX. SHIPPING WEIGHT (lbs.) (kg)	
<b>GAS CONVECTION FLOOR-STANDING STEAMER</b>				
C24GA6	6	125,000 BTU/hr	625	284
C24GA10	10	125,000 BTU/hr	675	306
<b>ELECTRIC CONVECTION FLOOR-STANDING STEAMER</b>				
C24EA6	6	18 KW	550	250
C24EA10	10	24 KW	600	273
<b>ELECTRIC COUNTER STEAMER</b>				
C24EA3 DLX	3	9.25 KW	140	64
C24EA5 DLX	5	15.75 KW	175	80



Gas/Electric Convection Floor-Standing Model



Electric Counter Model

# Vulcan ScaleBlocker® Water Filtration System Protects Your Steam Equipment

ScaleBlocker® is recommended on steamers to help minimize lime scale buildup and corrosion which can dramatically affect the operation of your steamer or boiler and result in downtime or service calls. It's a safe and economical way to maintain your Vulcan steam equipment.

- Remove problems from water without adding harmful chemicals or additives
- Filter out particulate matter
- Install and maintain for additional water-related warranty
- Control alkalinity and pH
- Protect flavor and aroma
- Certified to NSF Standards 42 and 53



Masterful design. Precision performance. State-of-the-art innovation. For over 130 years, Vulcan has been recognized by chefs and operators throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your culinary creations turn out just right—each and every time.



Fryers



Griddles  
& Charbroilers



Ovens



Heated  
Holding



Heavy Duty  
Cooking



Restaurant  
Ranges



Steam



*DONE TO PERFECTION.*

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