



## DESIGNED TO TAKE THE HEAT.

Vulcan EO Series boilerless steamers are built to handle the toughest kitchen environments without missing a beat, year after year. Heavy-duty stainless steel construction and professional-grade controls and internal components extend steamer lifespan and virtually eliminate routine maintenance. Raise your productivity and lower your cost of ownership.



DONE TO PERFECTION.  
[vulcanequipment.com](http://vulcanequipment.com)

# VULCAN EO SERIES BOILERLESS STEAMERS

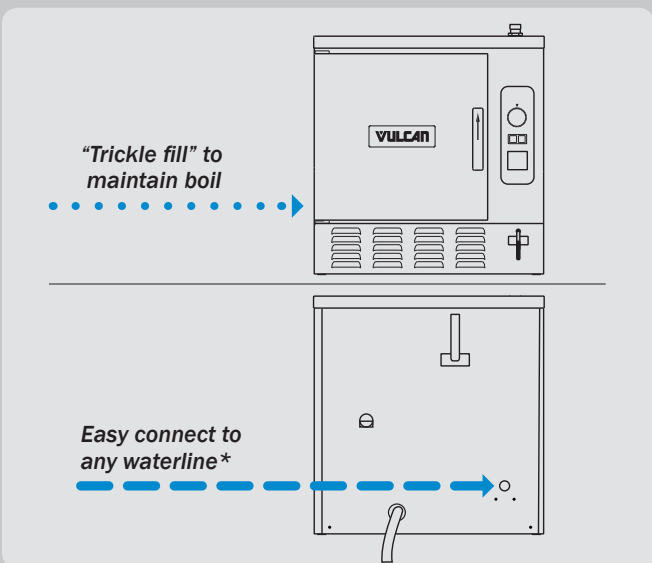


**NEW!**

## OPTIONAL DIRECT FILL WATER CONNECTION WITH EXCLUSIVE AUTO-FILL TECHNOLOGY.

Now you can accelerate your 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 overflow—without mechanical parts to clean or maintain.

	ADVANTAGE	BENEFIT
<b>Durable, 14-gauge 304 stainless steel construction, inside and out</b>	→ <i>Stands up to heavy use, year after year.</i>	→ Know that you can rely on your steamer for years to come. Longer lifespan translates into reduced total cost of ownership.
<b>Internal metallic foil insulation and side-mounted electronic components</b>	→ <i>Reduces the risk of moisture damaging steamer internal components over time.</i>	→ Have confidence that your steamer won't fail due to condensation or pooled water shorting out bottom-mounted electronics. Minimize unplanned downtime.
<b>Heavy-duty stainless steel door with positive-close latch and auto pan aligner</b>	→ <i>Ensures positive closure that no magnetic latch can match. Pan aligner significantly extends door gasket life.</i>	→ Optimize cook times by keeping your steam where it belongs—inside your steamer.
<b>Simple, institutional-grade control</b>	→ <i>Single, intuitive control for timed or continuous steam mode.</i>	→ Enable institutional kitchen staff to be productive right away.
<b>Easy-clean design and generator-free steam production</b>	→ <i>No time-consuming descaling, filter changes, or other routine maintenance.</i>	→ Simply wipe surfaces clean at the end of the day and your steamer will be ready to go tomorrow. Spend more time cooking and less time cleaning.



\*Optional Direct Fill Water Connection



Energy Star® certified. Qualifies for rebates where available.



**CONTACT US NOW TO SET UP A DEMO.**

**Masterful design. Precision performance. State-of-the-art innovation.** For over 150 years, Vulcan has been recognized throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your foodservice operation run just right—every time.

vulcanequipment.com  
1-800-814-2028



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