

S T E A M

VULCAN**C24EA-LWE SERIES
ELECTRIC COUNTER CONVECTION STEAMER**

Shown on accessory stand with extra set of pan slides and pans

**SPECIFICATIONS**

Single compartment electric convection steamer. Stainless steel exterior and cooking compartment with coved interior corners. Manual control with 60 minute timer. High output stainless steel steam generator with Smart Drain System (timed drain) with PowerFlush. Heavy duty door and door latch mechanisms. Shipped for 208/60-50/3 electrical service. Can be field converted to 240/60-50/3. Split water line connection. 1/2" NPT drain connection.

Exterior Dimensions:

3 pan: 24"w x 33"d x 19 1/2"h.

5 pan: 24"w x 33"d x 26"h.

UL listed. Classified by UL to NSF Standard #4. Meets ENERGY STAR® performance levels.

- C24EA3-LW 3 pan capacity professional controls
- C24EA5-LW 5 pan capacity professional controls

STANDARD FEATURES

- Stainless steel exterior and cooking compartment with coved interior corners.
- Leveling feet.
- Manual control with 60 minute timer, 60 cycle (50 cycle x 1.2).
- High output stainless steel steam generator with Smart Drain System (timed drain) with PowerFlush.
- Heavy duty door and door latch mechanisms with gasket guard.
- Shipped for 208/60-50/3 electrical service. Can be field converted to 240/60-50/3.
- Split water line connection. 1/2" NPT drain connection.
- Energy and water saving steam generation
- Staged Fill
- Lighted power switch with cook and ready lights
- Timer 60 minute 60 cycle (50 cycle x 1.2) with Constant Steam Setting
- Cord strain relief
- One year limited parts and labor warranty.

OPTIONS

- Second year extended limited parts and labor warranty contract.

ACCESSORIES (Packaged & Sold Separately)

- 4" adjustable counter legs.
- Open leg 24"w stand.
 - 28"h
 - 34"h
 - Set of two universal pan slides for open leg stand
 - Stand sliding shelf
 - Casters
- Stacking kit for two units with hardware, counter mount or on 15" and 28" stands.

Note: Only a single 3 or 5 pan steamer or two 3 pan steamers can be stacked on a 28"h stand. Single 3 or 5 pan steamers only on a 34"h stand. Any combination of two steamers can be stacked on a 15" stand.

 - 15" open leg stand
 - Casters
 - Single point electrical connection kit for stacked units, 3-phase only.
- Pull-out 12" x 20" sliding rack (cooking compartment). Qty. ____.
- Cord and plug set, 208-240v/3ph (rated to 40 amps) 72": ANGLED PLUG HBL8462C NEMA 15-60 (CORDPLG-3PAN3P).
- Cord and plug set, 208-240v/3ph (rated to 55 amps) 72": ANGLED PLUG HBL8462C NEMA 15-60 (CORDPLG-5PAN3P).
- Cord and plug set, 480v/3ph (rated to 30 amps) 72": STRAIGHT PLUG HBL2731 NEMA L16-30 (CORDPLG-5PAN480).
- Flex stainless steel water connection 72" 3/4" female NSHT on both ends, 2 required and 3 with filter system. Qty. ____.
- Water treatment system.

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



C24EA-LWE SERIES ELECTRIC COUNTER CONVECTION STEAMER

SERVICE CONNECTIONS:

- ELECTRICAL CONNECTIONS:** Field Wire Electrical Connection 1 1/4" (32 mm) K.O. service entrance.
- DRAIN:** 1 1/2" IPS piped to open drain. No solid connections. 60" length before open air gap opening and not more than two bends or elbows. **Note:** Stacked units must have independent drains, do not connect together.
- GENERATOR WATER SUPPLY:** 3/4" (19 mm) male NSHT to generator, flow rate 4 gpm @ minimum 20 to maximum 60 psi. (138-414 kPa) treated water.
- CONDENSING WATER SUPPLY:** 3/4" (19 mm) male NSHT to condenser, flow rate 4 gpm @ minimum 20 to maximum 60 psi. (138-414 kPa) untreated water.

WATER QUALITY STATEMENT:

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. Your water supply must be within these general guidelines:

SUPPLY PRESSURE	20 - 60 psig
HARDNESS*	less than 3 grains
SILICA	less than 13 ppm
TOTAL CHLORINE	less than 0.1 ppm
pH RANGE	7-8
UN-DISSOLVED SOLIDS	less than 5 microns
* 17.1 ppm = 1 grain of hardness	

Other factors affecting steam generation are iron content, amount of chloridation and dissolved gases. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment.

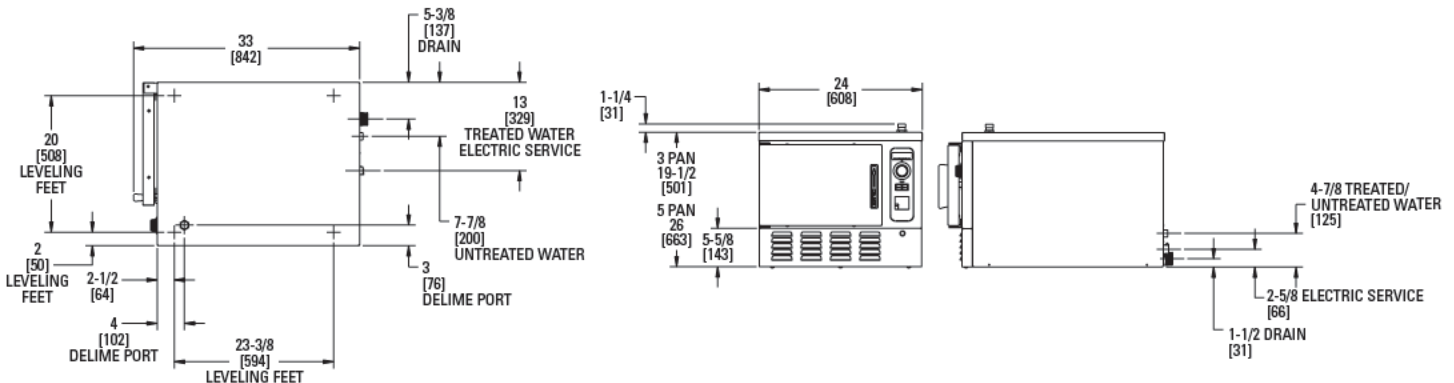
NOTE: 208 volt, 3 phase is an unbalance load, and amp listed is the max on any leg. Refer to the I/O manual for further details.

NOTE:

- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75 mm).
- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Do not use plastic drains.
- This appliance is manufactured for commercial installation only and is not intended for home use.

PAN CAPACITY				
MODEL	1"	2 1/2"	4"	6"
C24EA3	6	3	2	1
C24EA5	10	5	3	2

PROFESSIONAL CONTROL PACKAGE							
MODEL	PH	208V		240V		480V	
		KW	AMP	KW	AMP	KW	AMP
C24EA3-LW	3	8.5	27	8.5	21	8.5	10
C24EA5-LW	3	15	48	15	36	15	18



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NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.