

## S T E A M

**VULCAN****C24ET FLOOR SERIES  
ELECTRIC CONVECTION STEAMER  
ON CABINET BASE**

Model C24ET10



(Select models)



ANSI/NSF Standard #4

**SPECIFICATIONS**

Two compartment electric convection steamer on cabinet base. Stainless steel exterior. Two stainless steel cooking compartments with coved interior corners. Two stainless steel steam generators with staged water fill and Smart Drain System with PowerFlush. Separate 60-minute timer with constant steam feature and power switch 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 35.5"d x 58.3"h on 6" legs.

10 pan: 24"w x 35.5"d x 71.3"h on 6" legs.

UL Listed. Classified by UL to NSF Standard #4.

LWE Model only is ENERGY STAR® Certified.

- C24ET6 6 pan capacity
- C24ET10 10 pan capacity

**STANDARD FEATURES**

- Stainless steel exterior.
- Two stainless steel cooking compartments with coved interior corners.
- Two stainless steel steam generators with staged water fill, and Smart Drain System (timed drain) with PowerFlush.
- Separate 60 minute timer with constant steam feature and illuminated power switch for each compartment.
- Ready/Cook indicators.
- 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. Note: LWE Models are 3 Phase only.
- Split water line connection. Treated and untreated water connections, ¾" NSHT. 1½" NPT drain connection.
- One year limited parts and labor warranty.

**OPTIONS**

- PowerSteam™ includes: Superheated Steam System. 235°F cooking temperatures.
- LWE includes: Low Water / Low Energy Control System. Reduces water consumption up to 90% and electrical consumption up to 50%. ENERGY STAR® certified.
- Ultrasonic Scale Prevention for automatic protection against mineral buildup, includes second year extended limited parts and labor warranty.
- 480 Volts, 50/60 Hz, 3 phase.
- Steamer Security Package, includes controls protected by lockable cover, security fasteners & tack-welds.
- Second year extended limited parts and labor warranty contract.

**ACCESSORIES (Packaged & Sold Separately)**

- CB30K Carbon Block filtration (for water treatment with Ultrasonic Scale Prevention).
- CB30K PM Kit includes replacement cartridge.
- SMF620 ScaleBlocker® water treatment system, includes second year warranty (for water treatment without Ultrasonic Scale Prevention).
- SMF620 PM kit, includes cartridge and ScaleRelease.
- Stainless steel pan.
- Stainless steel pan cover.
- Stainless steel water connection hoses.
- Heat shield for control side.

**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 &amp; Order Fax: 1-800-444-0602



## C24ET FLOOR SERIES ELECTRIC CONVECTION STEAMER ON CABINET BASE

### SERVICE CONNECTIONS:

- ELECTRICAL CONNECTION:** Single point supply 1<sup>19</sup>/<sub>64</sub>" (29 mm) dia. (¾" conduit).
- DRAIN:** Condenser box, compartment and generator, 1½" NPT. (Provide an open air gap type drain within 6' of condenser box and for best results at a distance so steam vapors will not enter the steamer from underneath the control area. Do not connect solidly to any drain connection.)
- GENERATOR WATER SUPPLY:** ¾" (19 mm) male NSHT to generator, cold water flow rate 10 gpm @ minimum 20 to maximum 60 psi. (138-414 kPa) treated water.
- CONDENSING WATER SUPPLY:** ¾" (19 mm) male NSHT to condenser, cold water flow rate .5 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:

<b>SUPPLY PRESSURE</b>	20 - 60 psig
<b>HARDNESS*</b>	less than 3 grains
<b>SILICA</b>	less than 13 ppm
<b>TOTAL CHLORINE</b>	less than 4.0 ppm
<b>pH RANGE</b>	7-8
<b>UN-DISSOLVED SOLIDS</b>	less than 5 microns

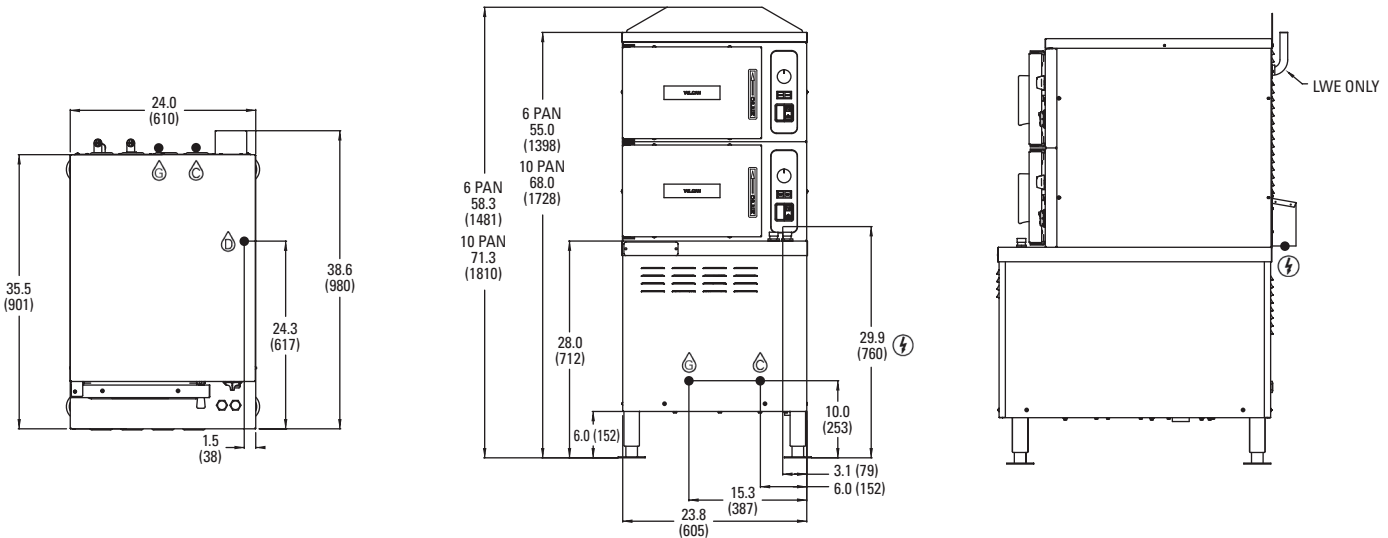
\* 17.1 ppm = 1 grain of hardness

Other factors affecting steam generation are iron content, amount of chlorination 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:

- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75 mm). Normal dimensions are in inches. Dimensions in ( ) are in millimeters.
- 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.

COMPARTMENT PAN CAPACITY				
MODEL	1"	2½"	4"	6"
<b>C24ET6</b>	6	3	2	1
<b>C24ET10</b>	10	5	3	2



6 PAN STEAMER							
MODEL	PH	208 V		240 V		480 V	
		KW	AMP	KW	AMP	KW	AMP
<b>C24ET6</b>	1	17	82	17	71	N/A	N/A
	3	17	53	17	41	17	20.4
<b>C24ET6-LWE</b>	3	17	53	17	41	N/A	N/A
<b>C24ET6-PS</b>	1	18.1	88	18.5	77	N/A	N/A
	3	18.1	53	18.5	46.5	18.5	22.6

10 PAN STEAMER							
MODEL	PH	208 V		240 V		480 V	
		KW	AMP	KW	AMP	KW	AMP
<b>C24ET10</b>	1	30	144	30	125	N/A	N/A
	3	30	94	30	72.2	30	36.1
<b>C24ET10-LWE</b>	3	30	94	30	72.2	N/A	N/A
<b>C24ET10-PS</b>	1	31.1	149.6	31.5	131.3	N/A	N/A
	3	31.1	94	31.5	75	31.5	38.3

**NOTE:** 3ø is an unbalanced load, and amps listed is the max on any leg. Refer to the Installation and Operation Manual for further details.



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