



# THE POWERSTEAM™ SERIES

GAS FLOOR • ELECTRIC FLOOR • ELECTRIC COUNTER

SUPERCHARGE YOUR COOKING WITH SUPERHEATED STEAM.

**VULCAN**  
ONE POWERFUL PACKAGE™

# PowerSteam. At 235°, it's hotter steam for faster steaming.

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To turn tables faster, you need to cook faster. And no steamers in the world help kitchens cook faster than PowerSteam steamers from Vulcan.

## The hottest, fastest steamers in the business.

Conventional steamers cook at 212°F. But PowerSteam is far from conventional. Thanks to a patent-pending process, PowerSteam steam is superheated to 235°F. And it maintains this intensity thanks to an ingenious staged filling process in which water is always slowly added to the boiler. Since the boil is never killed, it generates a continuous supply of superheated steam that lets cooks and chefs shuttle orders in and out without shutting down or resetting.

## Field-tested tough.

Every Vulcan product is rigorously tested to make sure it can handle the demands of every kitchen. PowerSteam steamers are no exception. Instead of relying on equations and computer models, our engineers subject our steamers to a simulated seven years of real-world use and abuse. They run them 24 hours a day. They slam and bang their doors. They treat them any way but kindly. Not only are our steamers the fastest and the hottest, they're the toughest, too.

## One powerful steamer. Three powerful options.

PowerSteam steamers are available in three models:



**Gas Convection  
Floor-Standing Steamer**



**Electric Convection  
Floor-Standing Steamer**



**Electric Counter  
Steamer**

So whether a kitchen's powered by gas or electricity, and whether it's big or small, there's a PowerSteam steamer to get the job done.

## How steam becomes PowerSteam.

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PowerSteam combines heat and speed to produce a more powerful cooking steam. The steam gets its extra “power” through a unique two-part process: superheating and staged filling.

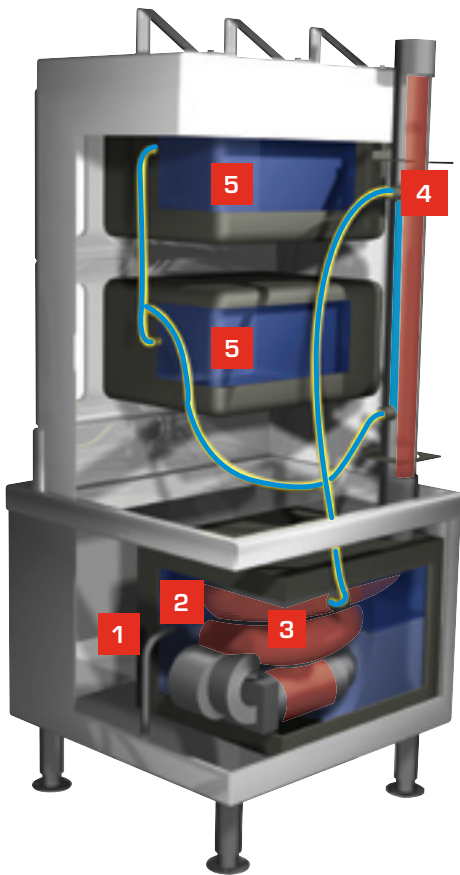
### Superheated steam increases cooking energy by 10%.

Steam at sea level is hot. But superheated steam is hotter. Before steam reaches the cooking compartment, it's reheated with either flue gas or a secondary electric heater. Here the steam temperature rises from its normal sea level temperature of 212°F to its PowerSteam temperature of 235°F. By raising the steam temperature, the cooking energy is increased by at least 10%. Vulcan is the first company to use superheated steam for steam cooking. The process is patent pending.

### Staged filling keeps the boil boiling.

Staged filling is the process of slowly applying replenishment water to the boiler/generator after it has initially filled. In Vulcan's C24GA6 PowerSteam model, for example, it takes three minutes to

fill its large-capacity (12-gallon) generator. Once the generator is filled, “slow fill valve” meters add a small amount of replenishment water during cooking. The benefit of the slow fill valve is that the boil is not “killed.” During high-volume steam cooking, PowerSteam delivers a continuous supply of high-quality steam to the cooking chambers.



Gas Convection Floor-Standing Steamer

1. Staged filling occurs here

2. Steam (212°F)

3. Serpentine heat coil

4. Flue gas (900°F). Steam is heated to 235°F by flue gas or secondary heating element

5. Compartment steam (235°F)

## The powerful features on every PowerSteam steamer.



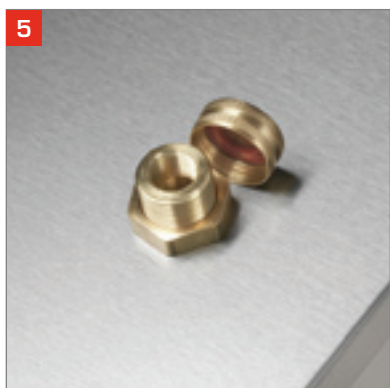
1. Door and door latch mechanisms are heavy-duty. Exterior and cooking compartments are stainless steel. Tested to ensure it can handle hard use and the demands of your kitchen.

2. 60-minute timer cycle (50 cycle x 1.2) with constant steam setting gives you the option of controlled cook time or continuous cooking so you can move food in and out quickly without stopping to set a time or turn steam on or off.



3. Lighted power switch with READY and COOK lights so you'll know at a glance when the unit is on and has reached its cooking temperature.

4. Solid silicone gasket with a gasket guard to prevent pan damage.



5. Exterior de-liming port helps limit lime scale build up.

6. Compartment drain is oversized so it's easy to clean and helps avoid clogs.



7. *The new and improved generator in the Electric Floor-Standing and Electric Counter steamers also has the following features:*

- Span Voltage Heater 208-240V 50 or 60Hz. or 1 or 3 phase
- Generator bottom sloped 5°
- Drain with SmartDrain PowerFlush™ system
- Patent pending





### **Every PowerSteam steamer features:**

- Superheated steam system means faster, hotter cooking.
- Staged filling prevents “killing the boil,” delivering high quality steam during high demand steam cooking and in constant steam setting.
- Front venting requires less side clearance so the steamer can fit into tight spaces.
- Stainless steel, water-resistant cabinet base with enclosed bottom.
- Mineral-resistant generators minimizes the effects of lime scale buildup and reduces downtime.

### **The Electric Convection Floor-Standing model also has the following features:**

- Smart Cycle Power Management Heater System.
- 208-240 v, 50/60 Hz, Single-Three Phase (pre-wired at the factory 208/60/3 ph field convertible to 240 v and single phase).
- 480/60/3 ph available.

### **The Electric Counter model also has the following features:**

- Auto drain with SmartDrain PowerFlush System (timed drain) delivers fast, efficient, clean steam and help reduces lime scale buildup and corrosion.
- Removable rear, left and right panels make for easy service without disconnecting the unit.
- Choose the stand you need: single or stacked.
- Choose the accessories you need, including universal pan support and a pullout shelf.



## Gas Convection Floor-Standing Steamer

MODEL NUMBER	PAN CAPACITY 12" x 20" x 2 1/2"	INPUT (BTU/HR.)	APPROX. SHIPPING WEIGHT	
			(lbs)	(kg)
C24GA6	6	125,000	625	284
C24GA10	10	125,000	675	306

Model numbers: C24GA6, shown; C24GA10



## Electric Convection Floor-Standing Steamer

MODEL NUMBER	PAN CAPACITY 12" x 20" x 2 1/2"	INPUT (KW)	APPROX. SHIPPING WEIGHT	
			(lbs)	(kg)
C24EA6	6	18	550	250
C24EA10	10	24	600	273

Model numbers: C24EA6, shown; C24EA10







## Electric Counter Steamer

MODEL NUMBER	PAN CAPACITY 12" x 20" x 2 1/2"	INPUT (KW)	APPROX. SHIPPING WEIGHT	
			(lbs)	(kg)
C24EA3 DLX	3	9.25	140	64
C24EA5 DLX	5	15.75	175	80





Model numbers: C24EA3 DLX; C24EA5 DLX, shown  
Deluxe model shown throughout; basic model also available. Ask for product sheet F32627.

## PowerSteam Pan Capacities and Configurations

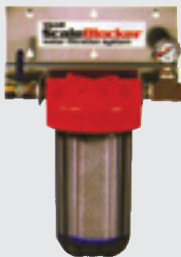
Model Numbers: C24EA3, C24GA6 and C24EA6

CAPACITY PER COMPARTMENT	PAN SIZE (see possible configurations below)			
	12" x 20" x 1"	12" x 20" x 2½"	12" x 20" x 4"	
	6	3	2	
				
	3 mixed-size pans	6 1-inch pans	3 2½-inch pans	2 4-inch pans

Model Numbers: C24EA5, C24GA10 and C24EA10

CAPACITY PER COMPARTMENT	PAN SIZE (see possible configurations below)			
	12" x 20" x 1"	12" x 20" x 2½"	12" x 20" x 4"	
	10	5	3	
				
	6 mixed-size pans	10 1-inch pans	5 2½-inch pans	3 4-inch pans

## Vulcan ScaleBlocker® Water Filtration System Protects Your Steam Equipment



ScaleBlocker is recommended on pressure and convection steamers to help minimize limescale 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
- Control alkalinity and pH
- Protect flavor and aroma
- Meet NSF Standard 42 and 53

**VULCAN**  
ONE POWERFUL PACKAGE™

Vulcan leads the industry in helping professional kitchens of every size operate efficiently, cost effectively and competitively throughout the world. For over 130 years, Vulcan has combined superior manufacturing with state-of-the-art technology to give chefs the ultimate in creativity and control. Vulcan has the broadest line of commercial cooking kitchen products and offers unparalleled service and support in every part of the country. We are "One Powerful Package."<sup>TM</sup>



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