



C24GA SERIES

Gas Convection Steamer on Cabinet Base



Model C24GA10



ANSI/NSF Standard #4

SPECIFIER STATEMENT

Two compartment gas convection steamer on cabinet base. Stainless steel exterior. Two stainless steel cooking compartments with coved interior corners. Steam delivered from the 125,000 BTU/hr. high output stainless steel steam generator with staged water fill. Separate 60 minute timer and power switch with constant steam feature for each compartment. Heavy duty doors and door latch mechanisms. Stainless steel water resistant enclosed cabinet base. 6" adjustable stainless steel legs with flanged feet. 3/4" rear gas connection and gas pressure regulator. Requires 120/60/1 power supply, 2.0 amps maximum draw, with 6 foot power cord and 3 prong plug. Split water line connection. Treated and untreated water connections. 1 1/2" NPT drain connection.

Exterior Dimensions:

6 pan: 24"w x 35.5"d x 59"h on 6" legs
10 pan: 24"w x 35.5"d x 72"h on 6" legs

CSA design certified. Certified to NSF Standard #4.

SPECIFY TYPE OF GAS WHEN ORDERING

Project _____
AIA # _____ SIS # _____
Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- C24GA6** 6 pan capacity professional controls
- C24GA10** 10 pan capacity professional controls

STANDARD FEATURES

- Stainless steel exterior
- Two stainless steel cooking compartments with coved interior corners
- 125,000 BTU/hr. stainless steel steam generator with staged water fill
- Separate 60 minute timer with constant steam feature for each compartment and illuminated power switch for each compartment
- Heavy duty doors and door latch mechanisms
- Ready/Cook indicators
- Stainless steel water resistant enclosed cabinet base
- 6" adjustable stainless steel legs with flanged feet
- 3/4" rear gas connection and gas pressure regulator
- Elevation from sea level to 8,999 feet standard
- Requires 120/60/1 power supply, 2.0 amps maximum draw
- Split water line connection; treated and untreated water connections; 1 1/2" NPT drain connection
- One year limited parts and labor warranty

OPTIONS

- PowerSteam™ includes Superheated Steam System; 235°F cooking temperatures
- Second year extended limited parts and labor warranty contract
- Steamer Security Package, includes controls protected by lockable cover, perforated flue cover, security fasteners & tack-welds

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- Heat shield for control side.
- Flex stainless steel water connection, 72"
- 3/4" x 4' gas flex hose and quick disconnect
- Water treatment system

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Approved by _____ Date _____ Approved by _____ Date _____

SERVICE CONNECTIONS

- ⚡ Unless otherwise specified, Field Wire Electrical Connection to be 120/60/1 with grounding wire. Maximum amps 2.0.
- 💧 **DRAIN:** Condenser box, compartment and generator, 1½" NPT. (Provide an open air gap type drain within 12" 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.)
- 🔥 **GAS CONNECTION:** ¾" NPT. O.D. supply line required.
- 💧 **GENERATOR WATER SUPPLY:** ¾" Hose Bib fitting at 20-60 PSI (138-414 kPa) treated water.
- 💧 **CONDENSING WATER SUPPLY:** ¾" Hose Bib fitting at 20-60 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 CHLORIDE	less than 4.0 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.

Compartment Pan Capacity				
Model	1"	2½"	4"	6"
C24GA6	6	3	2	1
C24GA10	10	5	3	2

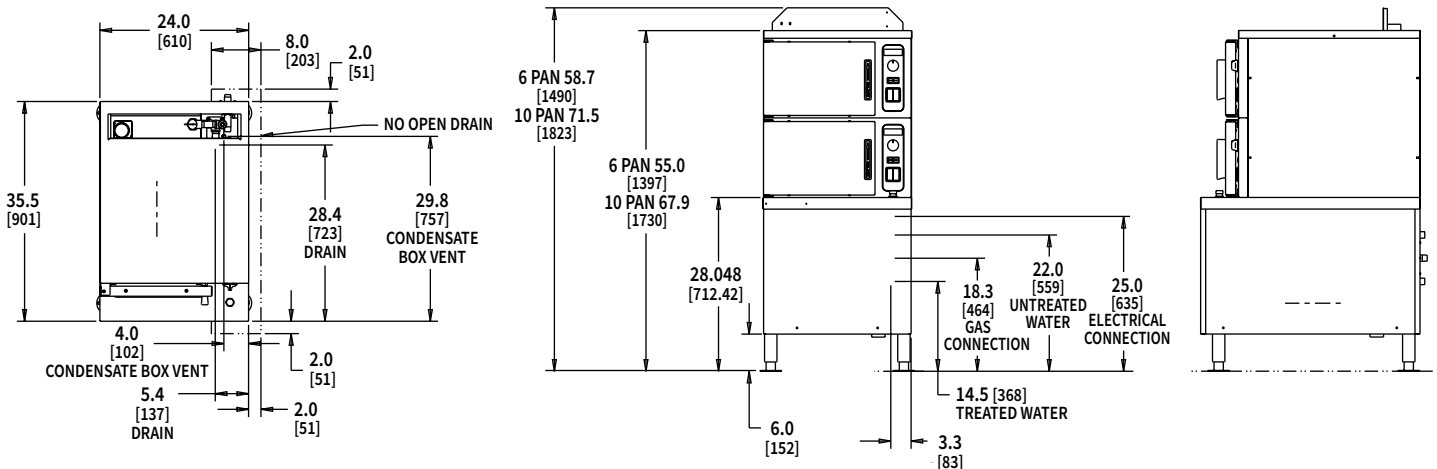
IMPORTANT

- A combination valve with pressure regulator is provided with this unit. Supply gas pressure should be a minimum: Natural gas 7" - 10.5 W.C., propane gas 11" - 13" W.C.
 - Gas line connecting to unit must be ¾" or larger. If flexible connectors are used, the inside diameter must be at least the same as the ¾" iron pipe.
 - An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at <https://www.nfpa.org/>. Refer to NFPA No. 96.
 - These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.
- | | | |
|---------------|-------------|-----------------|
| 5. Clearance: | Combustible | Non-Combustible |
| Rear | 6" | 0" |
| Left Side | 0" | 0" |
| Right Side | 0" | 0" |

NOTE

- Dimensions which locate the above connections have a tolerance of + or - 3" (+ or - 75mm). Normal dimensions are in inches. Dimensions in [] are in millimeters.
- Installation of backflow preventer's, 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.
- Do not connect this unit to a ground-fault circuit-interrupter (GFCI) 125-volt, single-phase, 15- and 20-ampere receptacle. Electronic burner ignition systems are prone to nuisance tripping and possible ignition failure.
- This appliance is manufactured for commercial installation only and is not intended for home use.

INSTALLATION MANUAL



CAD and/or Revit Files Available

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.