

S T E A M

VULCAN**CEM20U
ELECTRIC COMBI OVEN**

Model CEM20U

**SPECIFICATIONS**

Electric heated combination oven convection steamer, Vulcan-Hart Model No. CEM20U. Stainless steel interior and exterior. Cooking compartment is fully welded stainless steel with fully coved and large radius corners and interior light. Removable 10 position pan rack assembly with 1 wire rack. Door is welded stainless steel for strength with sealed door hinges. Single pane glass mounted in door with hinged floating inner reflective glass panel with full perimeter silicone gasket. Door is cool to the touch and includes a mounted drip tray. Deluxe manual control with seven position master control (convection cooking, steam cooking, thermostat controlled steam cooking, combination cooking, warming-rethermalization, cool down and off), vent control. Temperature selection range: 68° to 518°F in convection cooking, 212° to 518°F combination cooking, or 68° to 212°F in thermostat controlled steam cooking. Two position humidity control and two speed convection fan. Automatic shut-down at elapsed time with audible buzzer which continues until manually shut off. 4" stainless steel legs with counter feet.

Exterior Dimensions:

53"w x 45"d x 42"h on 4" legs.

53"w x 45"d x 64"h on oven support.

UL listed. UL listed to Canadian safety standards. Classified by UL to NSF Std. #4.

- CEM20U** 10 level, full size

STANDARD FEATURES

- Stainless steel interior and exterior.
- Cooking compartment is fully welded stainless steel with fully coved and large radius corners and interior light.
- Removable 10 position pan rack assembly with 1 wire rack.
- Door is welded stainless steel for strength with sealed door hinges. Single pane glass mounted in door with hinged floating inner reflective glass panel with full perimeter silicone gasket. Door is cool to the touch and includes a mounted drip tray.
- Deluxe manual control with seven position master control (convection cooking, steam cooking, thermostat controlled steam cooking, combination cooking, warming-rethermalization, cool down and off).
- Temperature selection range: 68° to 518°F in convection cooking, 212° to 518°F combination cooking, or 68° to 212°F in thermostat controlled steam cooking.
- Two position humidity control and two speed convection fan.
- Automatic shut-down at elapsed time with audible buzzer which continues until manually shut off.
- 4" stainless steel legs with counter feet.
- Requires 208 or 240 volts, 60 Hz, 3 phase power supply.
- One year limited parts and labor warranty.

OPTIONS

- Correction facility package:
 - a. Security type tamper resistant fasteners with tack welds.
 - b. Control cover with hasp (lock by others).
 - c. No internal product probe.
- 480 volts, 60 Hz, 3 phase.
- Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

- Stainless steel oven support.
- Product probe kit (field installed).
- Core probe for vacuum package 2MM.
- Flexible water connection with (3/4" NSHT) - 2 required.
- External oven spray with retractable hose.
- Wire racks. Qty. _____.
- 12 x 20 Wire basket. Qty. _____.
- Chicken rack. 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



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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
CHLORINE & CHLORAMINES	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 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.

CLEARANCES

Rear - 6", Left Side - 2", Right Side - 6"

- Allow for sufficient distance if a "high heat source" (i.e. Broiler) is located next to the unit.
- Allow for sufficient clearance on right side for service access (contact the factory service department for recommendations).
- Installation must comply with all local fire and health codes.

ELECTRICAL RATING					
208V/60/3		240V/60/3		480V/60/3	
KW	AMP	KW	AMP	KW	AMP
19	55	24	58	22.1	27

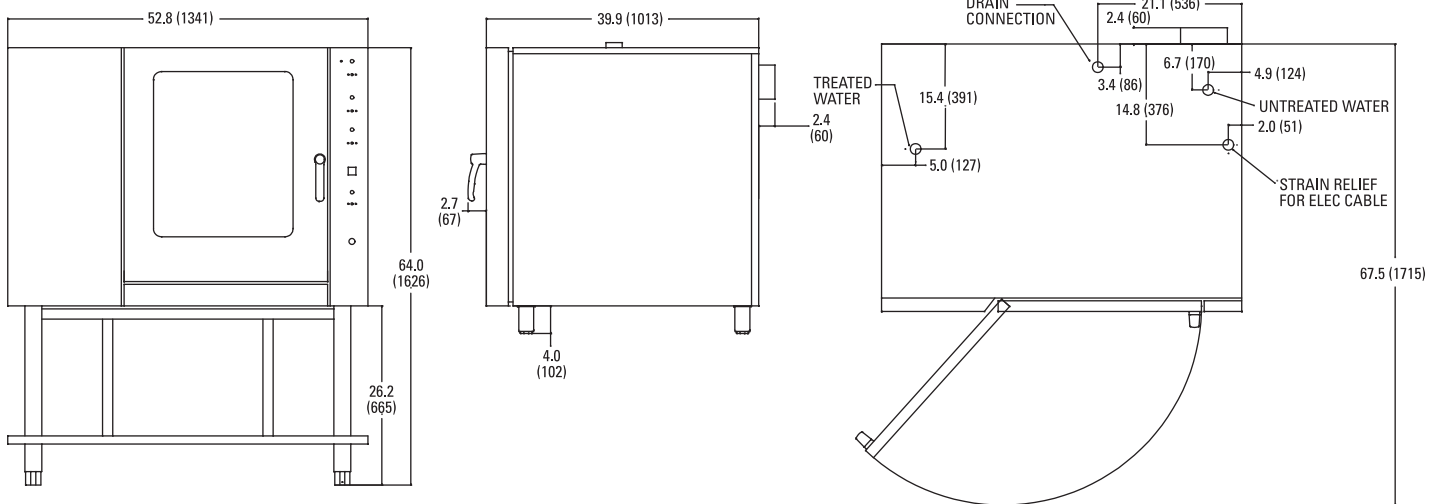
SERVICE CONNECTIONS

- (E) Electric connection:** Single point supply 2" (51 mm) dia. (3/4" - 19 mm strain relief).
- (C1) Cold water connection:** 3/4" NSHT for generator feed. Inlet water pressure between 20 and 60 psi (138-414 kPa).
- (C2) Cold water connection:** 3/4" NSHT for cold water condenser. Inlet water pressure between 20 and 60 psi (138-414 kPa).
- (D) Drain:** Condensate box, compartment and boiler 1 1/2" NPT. (Provide an open air type drain within 12" of condensate box and for best results at a distance so that steam vapors will not enter the steamer from underneath the control area. Do not connect solidly to any drain connection.)

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			
STEAM TABLE PANS		BAKE PANS	
12" x 20" x 2 1/2"	12" x 20" x 4"	18" x 13"	18" x 26"
20	10	20	10



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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.