

S T E A M

VULCAN**VSX5G**
GAS COUNTER CONVECTION STEAMER

Model VSX5G

**SPECIFICATIONS**

Single compartment gas counter convection steamer, Vulcan-Hart Model No. VSX5G. 304 series stainless steel exterior. Stainless steel cooking compartment with coved interior corners. High output 45,000 BTU/hr. stainless steel steam generator. Manual controls. Heavy duty door and door latch mechanism. 4" stainless steel legs. 3/4" rear gas connection and gas pressure regulator. Requires 120/60/1 power supply, 2.0 amps maximum draw. 6 foot power cord with 3 prong plug. Split water line connection. Single drain connection.

Exterior Dimensions:

24"w x 32"d x 44.38"h on 4" legs.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

- VSX5G** 5 pan capacity

STANDARD FEATURES

- 304 series stainless steel exterior.
- Stainless steel cooking compartment with coved interior corners.
- High output 45,000 BTU/hr. stainless steel steam generator.
- Manual controls.
- Heavy duty door and door latch mechanism.
- 4" stainless steel legs.
- 3/4" rear gas connection and gas pressure regulator.
- Requires 120/60/1 power supply, 2.0 amps maximum draw. 6 foot power cord with 3 prong plug.
- Split water line connection.
- Single drain connection.
- One year limited parts and labor warranty.

OPTIONS

- Second year extended limited parts and labor warranty contract.

ACCESSORIES (Packaged & Sold Separately)

- 12" x 20" stainless steel pans:
 - 1" deep (solid) (perforated) Qty. ____.
 - 2 1/2" deep (solid) (perforated) Qty. ____.
 - 4" deep (solid) (perforated) Qty. ____.
- Stainless steel pan cover. Qty. ____.
- 28" open leg stand with pan slides 24"w x 28"h.
- 34" open leg stand with pan slides 24"w x 34"h.
- Set of two universal pan slides.
- Removable sliding shelf. 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



VSX5G GAS COUNTER CONVECTION STEAMER

SERVICE CONNECTIONS:

- Unless otherwise specified, Field Wire Electrical Connection to be 120/60/1 with grounding wire. Furnish with 6 foot cord with 3 prong plug. Maximum amps 2.0.
- DRAIN:** 1" (25 mm) IPS O.D. piped to open floor drain. No solid connection. 24" length before open air gap opening (no bends or elbows).
- GAS CONNECTION:** 3/4" (19 mm) IPS supply line required.
- GENERATOR WATER:** 3/8" (10 mm) O.D. tubing at 20-60 PSI (136-480 kPa).
- CONDENSING WATER:** 3/8" (10 mm) O.D. tubing at 20-60 PSI (136-480 kPa).

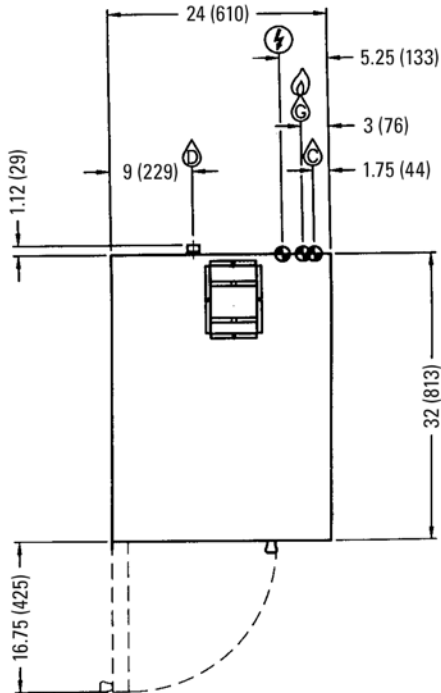
WATER QUALITY STATEMENT:

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.

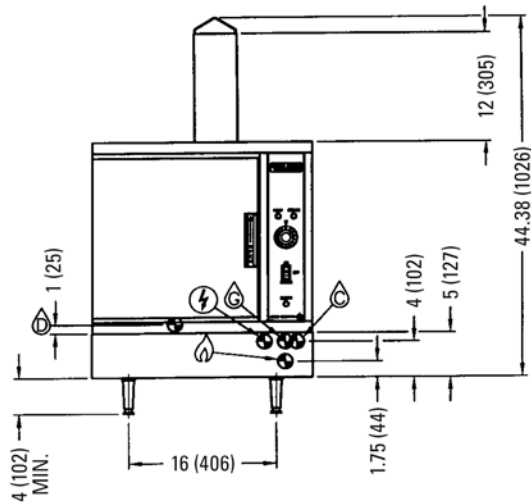


IMPORTANT:

1. A pressure regulator sized for this unit is included. Natural gas 4" W.C., propane gas 11" W.C.
 2. Gas line connecting to unit must be 3/4" or larger. If flexible connectors are used, the inside diameter must be at least the same as the 3/4" iron pipe and rated for the correct gas input.
 3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
 4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
- | | | |
|---------------|-------------|-----------------|
| 5. Clearance: | Combustible | Non-Combustible |
| Rear | 6" | 6" |
| Left Side | 3" | 3" |
| Right Side | 8" | 8" |

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 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.
- 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.



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

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