



Vulcan PowerSteam™ Combines Heat & Speed to Produce More Powerful Cooking Steam!

Vulcan PowerSteam™—Competitive Analysis:

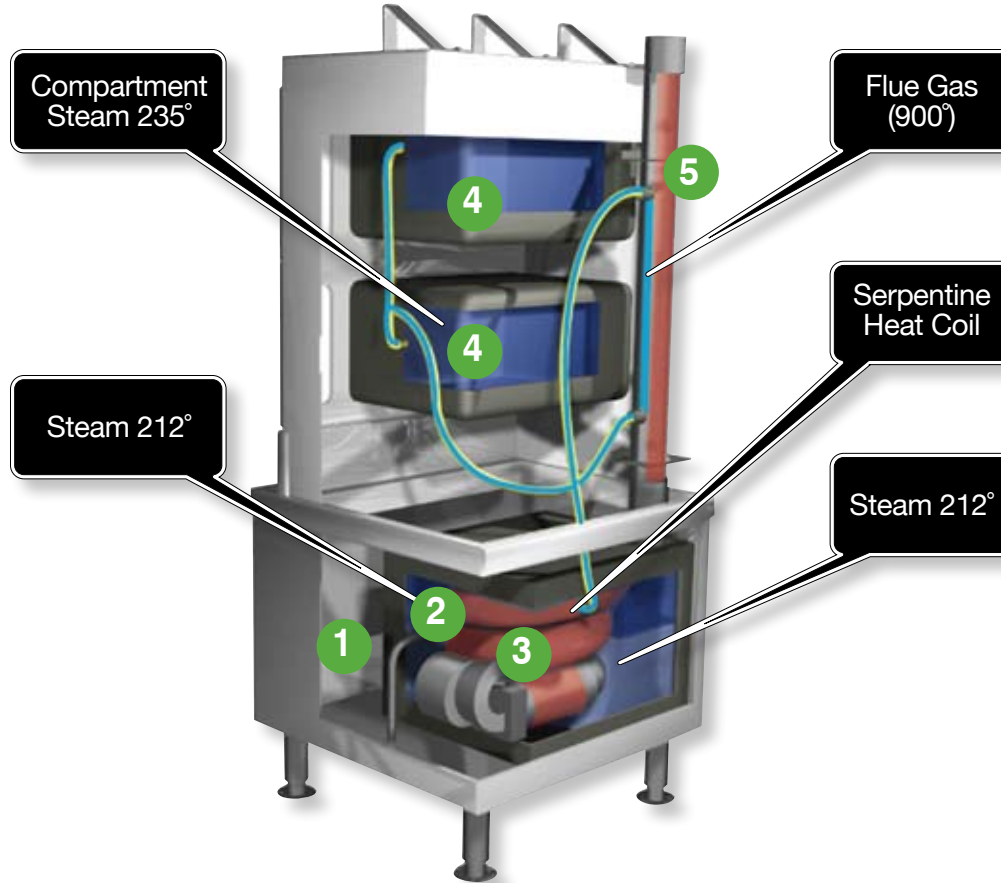
Vulcan PowerSteam™ Key Features & Benefits

FEATURES

- Staged Generator Fill (Fast fill for initial fill and secondary slow water fill for operation doesn't kill the boil)
- Superheated steam at 235°F versus 212°F increases cooking energy by 10%
- Water tight base
- Zero Clearance-Heat Shield (CSTMHTE-SHIELD) required for high heat cooking equipment

BENEFITS

- ✓ Faster cooking times
- ✓ More reliable
- ✓ Less hood space



- 1 Staged filling occurs here
- 2 Steam (212°F)
- 3 Serpentine heat coil

- 4 Compartment steam (235°F)
- 5 Steam is heated to 235°F by flue gas (900°F)

Staged Filling Keeps the Boil Boiling!

- Definition: The process of slowly applying replenishment water to the boiler (generator) after it has initially filled
- Takes 3 minutes to fill Vulcan's large capacity (12 gal) PowerSteam™ models
- Once filled, "slow fill valve" meters add a small amount of replenishment water during cooking. (Benefit: Doesn't kill the boil!)
- PowerSteam™ delivers a continuous supply of high-quality steam during high-volume steam cooking operations

Superheated Steam Increases Cooking Energy by 10%!

- Vulcan is the first company to use patent pending superheated steam for steam cooking
- Steam is reheated with either flue gas or a secondary electric heater before it reaches the cooking compartment
- The steam temperature rises from a normal sea level temp of 212°F to its PowerSteam™ temp of 235°F
- Raising the steam temperature increases the cooking energy by at least 10%



Vulcan PowerSteam™ – Competitive Analysis:

Vulcan 6 & 10 Pan Gas PowerSteam™ vs. Competitors



6 PAN		VULCAN POWERSTEAM™	CLEVELAND STEAMCRAFT® ULTRA	GREEN HYPER STEAM	MARKET FORGE	*2 SOUTH BEND	*2 BLODGETT
Model	C24GA6	24CGA6.2	HY6G	ST-6-TGG	*2 SX34CG	SC-7G	
Food Pan Capacity C24GA6							
12" x 20" x 2.5"	6	6	6	6	6	7	7
12" x 20" x 4"	4	4	4	4	4	4	4
Dimensions (inches) C24GA6							
Height Top of Compartment	63.7	59.2	57.1	63.5	63.2	63.2	63.2
Add for Flue Guard	5.0	10.0	3.4	1.5	13.0	13.0	13.0
Overall Height (inches)	68.7	69.2	60.5	65.0	76.2	76.2	76.2
Depth	35.4	33.1	35.2	39.0	33.0	33.0	33.0
Width	24	24	21.6	24	24	24	24

10 PAN		C24GA10	24CGA10	2-HY-5GF	ST-12-TGG	*2 SX55CG	SC-10G
Model	C24GA10	24CGA10	2-HY-5GF	ST-12-TGG	*2 SX55CG	SC-10G	
Food Pan Capacity C24GA10							
12" x 20" x 2.5"	10	10	10	12	10	10	10
12" x 20" x 4"	6	6	6	8	6	6	6
Dimensions (inches) C24GA10							
Height Top of Compartment	76.5	65.4	68.0	74.5	63.2	63.2	63.2
Add for Flue Guard	0.0	3.5	3.4	1.5	13.0	13.0	13.0
Overall Height (in)	76.5	68.9	71.4	76.0	76.2	76.2	76.2
Depth	35.4	34.9	35.9	39.0	33.0	33.0	33.0
Width	24	24	21.6	24	24	24	24

Features							
Exterior Finish	Stainless	Stainless	Stainless	Stainless	Stainless	Stainless	Stainless
Superheated Steam	Exclusive	No	No	No	No	No	No
Staged Filling	Exclusive	No	No	No	No	No	No
Power Burner	Yes	Yes	No	No	No	No	No
BTU's/Compartment	125,000	50,000	45,000	120,000	45,000	45,000	45,000
Atmospheric Generator	1	2	2	2	2	2	2
Continuous Steam Controls	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Water Tight Base	Yes	No	No	No	No	No	No
Replaceable Steam Port	Yes	Yes	Yes	No	No	No	No
6" Ad Legs w/4 Flanged Feet	STD	STD	No	No	No	No	No
Non Combustible Clearance (inches)							
Rear	0	3	6	6	6	6	6
Right Side	0	3	2	1.5	8	8	8
Left Side	0	3	2	1.5	3	3	3
DEM Warranty							
Parts	1 year	1 year	1 year	1 year	1 year	1 year	1 year
Labor	1 year	1 year	1 year	1 year	1 year	1 year	1 year
Door							5 year
Mechanical Start-Up	Yes			Yes			
Water Filtration	ScaleBlocker™	KleenSteam®	PureSteam™	KleenSteam®	Scale Stick	WaterGuard	
Warranty	2nd Year	2nd Year	2nd Year	N/A	N/A	2nd Year	
Limitation	Water related components and labor.	Water related components only.	Water related components only.	Available with purchase of pressure boiler base steamer.	Available with purchase of pressure boiler base steamer.	Upon the return of the purchaser registration card.	

*Note: OEM Supplied by Crown Foodservice Canada.

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