

MODEL VCE6H ELECTRIC COMBI OVEN



Shown on optional stainless steel stand



SPECIFICATIONS:

Electric heated combination oven convection steamer, Vulcan-Hart Model No. VCE6H. Stainless steel interior and exterior. Cooking compartment is fully welded stainless steel with fully coved and large radius corners. Removable 6 position pan rack assembly with 3 wire racks. Removable grease filter. Door is welded stainless steel embossed for strength with sealed door hinges and door light. 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 six position master control (convection oven, convection steamer, combination of both, cool-down, descale and off), time or probe cooking, vent control, six level variable humidity control in combi mode and door open selector and self-diagnostic. Temperature selection range: 86° to 518°F in convection and combi mode or 86° to 212°F in steam mode. 4" stainless steel legs with flanged counter feet. Cleaning kit includes spray bottle, rubber gloves and safety glasses. Requires 208 or 240 volt, 60 Hz, 3 phase.

Exterior dimensions: 35⁷/₁₆"w x 32¹/₄"d x 29³/₈"h on 4" legs.

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

- VCE6H** 6 level, half size

STANDARD FEATURES

- Stainless steel interior and exterior.
- Cooking compartment is fully welded stainless steel with fully coved and large radius corners.
- Removable 6 position pan rack assembly with 3 wire racks.
- Removable grease filter.
- Door is welded stainless steel embossed for strength with sealed door hinges and door light. 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 six position master control (convection oven, convection steamer, combination of both, cool-down, descale and off), time or probe cooking, vent control, six level variable humidity control in combi mode and door open selector and self-diagnostic.
- Temperature selection range: 86° to 518°F in convection oven and combi mode, or 86° to 212°F in steam mode.
- 4" stainless steel legs with flanged counter feet.
- Cleaning kit includes spray bottle, rubber gloves and safety glasses.
- Requires 208 or 240 volts, 60 Hz, 3 phase power supply.
- Water filter system SPS600V. Includes second year extended limited water associated parts and labor warranty.
- One year limited parts and labor warranty.

OPTIONS

- Programmable controls with three function modes - convection oven, convection steamer or combination of both, six level variable humidity control in combi mode, five step phase cooking, time or probe cooking, Delta T cooking, memory for 99 menu items, full or half speed fan control, humidifier, self-diagnostic and descale function.
- 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, includes step down transformer.
- Second year extended limited parts and labor warranty.

ACCESSORIES

- Stainless steel stand with (legs)/(casters).
- Pan slides for stand.
- Mobile landing table.
- Flexible water connection with (3/4" NSHT) - 2 required.
- Spray down hose with retaining hook, 118" long with 3/4" NSHT.
- Pan rack assembly.
- Wire racks. Qty. _____.
- Chicken rack. Qty. _____.
- Stacking kit (legs)/(casters):
 - Six half on six half.
 - Six half on ten half (refer to VCE10H spec no. F32136).
 - Six half on ten full (refer to VCE10F spec no. F32138).
- Additional pan rack insert. Qty. _____.

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.

CLEARANCES: 4" right 6" rear

SERVICE CONNECTIONS:

- (E) Electric connection:**
- (C1) Cold water connection:** 3/4" NSHT for generator feed. Inlet water pressure between 20 and 60 psi.
- (C2) Cold water connection:** 3/4" NSHT for cold water condenser. Inlet water pressure between 20 and 60 psi.
- (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.)

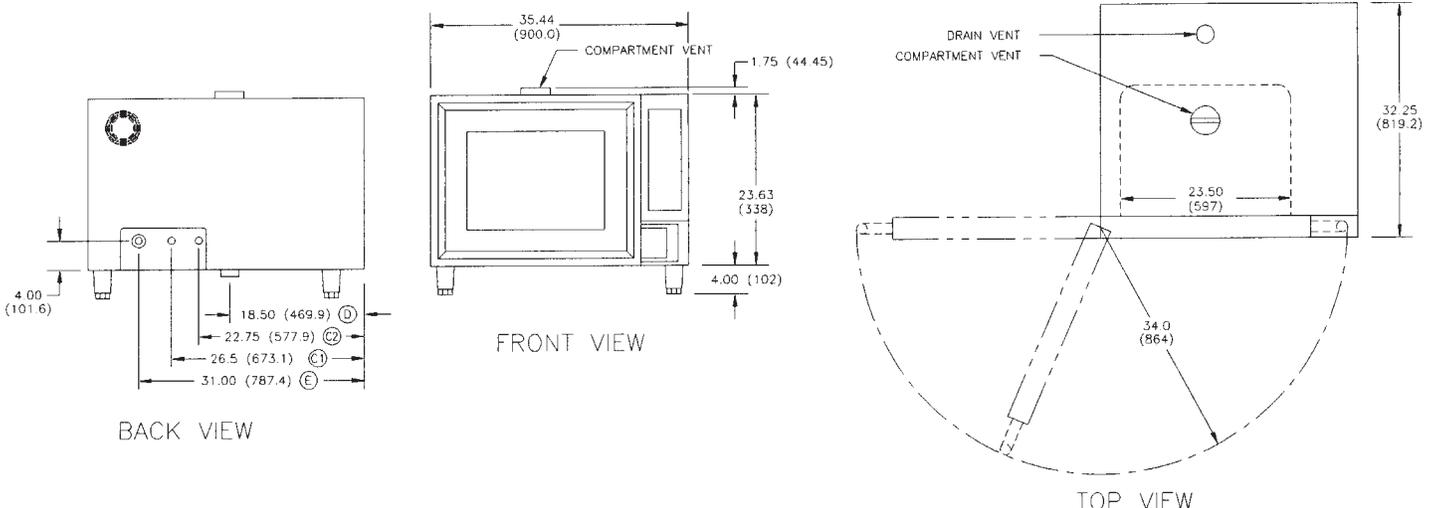
NOTE:

- 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.
- Plastic drains are not recommended due to inherent limited temperatures of the plastic. Boiler purge temperatures may exceed 180°F. The installer may be required to provide means to reduce boiler purge water temperature to be that of the condensate temperature of 140°F or less.
- This appliance is manufactured for commercial installation only and is not intended for home use.

ELECTRICAL RATING					
208V/60/3		240V/60/3		480V/60/3	
KW	AMP	KW	AMP	KW	AMP
9	26	9	22	9	11

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"
6	3	6	N/A



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