Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

ABC SERIES

Gas Boilerless Combi Oven Steamer

Model ABC7G
Shown on stand

ABC **ABC-P**

SELL SHEET

ANSI/NSF Standard #4

GAS-FIRED
c UL us
LISTED
ANS Z83.11 / CSA 1.8

SPECIFIER STATEMENT

Vulcan Combi Oven, Gas, Boilerless, 7 level full size combi, Model ABC or ABC-P. Engineered and assembled in USA. Just three knobs, no modes, only temperature, time and humidity for ultimate ease of use. Humidity level control automatically adjusts after setting temperature. Multiple cooking capabilities from one piece of equipment: Baking, Steaming, Roasting, Air-Fry, Rethermalization, Proofing, Finishing, Poaching, Stewing, Low Temp and Defrosting results. Direct steam creation for optimized cooking capability and production with minimal energy and water consumption. Auto-reversing fan with electrical braking system on fan motor. Large LED displays for temperature, time and humidity controls. Visual recall display of actual temperature and humidity LED's. Timer reloads for batch cooking after completion of timed cycle. Flashing door light & audible alarm system alert user when cooking cycle finished. Halogen door light behind heat reflective inner glass. (4) stainless steel Grab-N-Go Racks with 15½" x 3¼" cutout design for easy access to pans. Maximum capacity of (7) racks for a total of (7) 18" x 26" or (14) 12" x 20" pans. Machine diagnostics accessed thru controls or via USB. Cool to the touch & energy efficient heat reflective tempered glass door. All stainless steel interior cooking compartment, top, sides & fully insulated. One year limited parts and labor warranty.

Exterior Dimensions:

Combi: 35"H x 42.2"W x 43.5"D
Stand & Combi: 63.1"H x 42.2"W x 43.5"D
Stacked Combi: 75.2"H x 42.2"W x 43.5"D

MODELS

- ❑ **ABC7G-NAT**
- ❑ **ABC7G-NATP**
- ❑ **ABC7G-PRO**
- ❑ **ABC7G-PROP**

STANDARD FEATURES

- Engineered and assembled in Louisville, Kentucky, USA
- Just three knobs, no modes, only temperature, time and humidity
- Patent-pending humidity level control automatically adjusts after setting temperature
- Multiple cooking capabilities from one piece of equipment: Baking, Steaming, Roasting, Air-Fry, Rethermalization, Proofing, Finishing, Poaching, Stewing, Low Temp and Defrosting results
- Boilerless combi uses direct steam creation optimizing cooking capability & production with minimal energy & water
- Auto-reversing fan with electronic braking system on fan motor
- Large LED displays for temperature, time and humidity controls
  - Temperature range: 80-450°F
  - Timer range: continuous (--:--) up to 23:59 hours and minutes
  - Humidity range: 0-100%
- Visual recall display of actual temperature and humidity LED's
- Timer reloads for batch cooking after completion of timed cycle
- Flashing door light & audible alarm system alert user when cooking cycle finished
- Halogen door light behind heat reflective inner glass
- (4) stainless steel Grab-n-Go Racks with 15½" x 3¼" cutout design for easy access to pans
- Machine diagnostics accessed thru controls or via USB
- Cool to the touch & energy efficient heat reflective tempered glass door
- All stainless steel cavity, top, sides & fully insulated
- One year limited parts and labor warranty (two year K-12)
- ABC-P models include food probe and fan speed control

OPTIONS

- ❑ Hollow Carbon Filter System – Good (Suggested Minimum)
  - CB15K-SYSTEM – 15,000 gal. (carbon only treatment)
  - CB30K-SYSTEM – 30,000 gal. (carbon only treatment)
- ❑ Water Softening – Better (Carbon CBK System Required)
  - WS-40 – 40 lb. capacity (hard water treatment)
- ❑ Reverse Osmosis System – Best
  - V3MRO-2 up to 200 gpd capacity, double unit
- ❑ Second year extended limited parts and labor warranty contract

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- ❑ GASKIT-ABC – Propane & altitude kit (2,000-10,000 ft.)
- ❑ ADDRACK-ABC1 – (1) One additional Grab-N-Go Rack
- ❑ ADDRACK-ABC3 – (3) Three additional Grab-N-Go Racks
- ❑ 1220-BASKET – Fry Basket 12" x 20"
- ❑ ABC-HEAT – Combi heat shield
- ❑ Stands & Stacking Kits include: (1) Spray Hose and Drip Tray Kit
  - ABC-STAND – Stainless steel stand with base
  - STACK-ABC/G – Gas stacking kit for two ABC7G combis
  - STACK-ABC/CONV – Stack kit for combi/convection
- ❑ HOSEWTR-3/4BBV – s/s flex water hose 72" length, ¾" female NSHT (2 per unit recommended).

Approved by_____ Date_____ Approved by_____ Date_____

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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. All steam equipment is subject to contamination and failure due to chemical and mineral content found in water. A suitable Hobart Water Treatment System and regular filter replacements coupled with routine deliming is the recommended minimum. Damage as a result of poor water quality or lack of required owner/operator maintenance is the responsibility of the owner/operator.

Your water supply must be within these general guidelines:

DYNAMIC WATER PRESSURE	30 - 60 psig
HARDNESS*	1 - 3 grains
SILICA	less than 13 ppm
TOTAL CHLORIDE	less than 30 ppm
pH RANGE	7-8
CHLORINE & CHLORAMINE	0 ppm
ALKALINITY	less than 20 ppm
TDS	less than 60 ppm
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.

USER RESPONSIBILITY

The product must be installed, cleaned and maintained as described in the Manual furnished with the product. It is the responsibility of the owner and installer to comply with local codes.

SERVICE CONNECTIONS

Water: ¾" NSHT female split water line connections (filtered and unfiltered).

Drain: 1" Stainless steel round tube connection to be piped to open drain, 60" maximum length before open air gap and not more than two bends or elbows.

Electrical: 120 Volt, 15 Amp, NEMA 5-15P plug and cord.

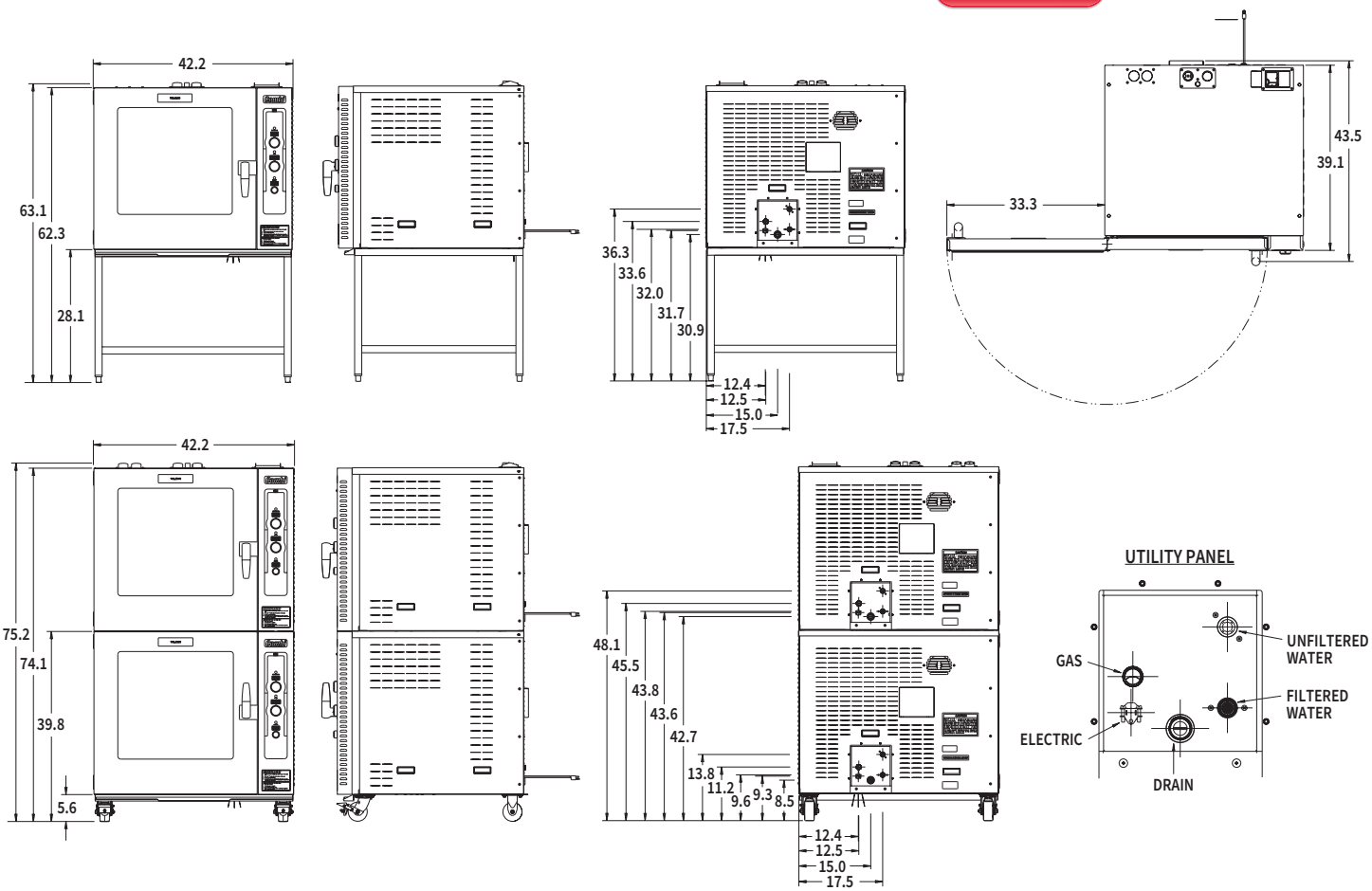
Gas: 80,000 BTU, ¾" NPT female connection. Supply gas pressure should be: Natural gas 5" - 10.5" W.C.; Propane gas 11" - 13" W.C.

NOTE

Clearance: Left 1", Back 4", Right 3" required, 18" recommended for service access on right side.

The spark ignition in this appliance can cause electrical noise that can false trigger the GFCI detection. Some GFCI's are more sensitive than others. The use of a higher trip tolerance GFCI will reduce nuisance tripping. Contact Technical Support for more information.

INSTALLATION MANUAL



MACHINE WEIGHT: 600 lbs.

CAD and/or Revit Files Available

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