

**Project:**

Nye County School District - Vulcan
 5.7.26
 Amargosa Elementary School
 1560 E Amargosa Farm Rd
 Amargosa Valley, NV 89020

From:

Kamran and Company LLC.
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 Goleta, CA 93117

Job Reference Number: 45073

Item	Qty	Description	Sell	Sell Total
1	2 ea	COMBI OVEN, ELECTRIC Vulcan Model No. ABC7E-208 Combi Oven/Steamer, electric, boilerless, (7) 18" x 26" full size sheet or (14) 12" x 20" full size hotel pan capacity, (3) knobs with LED displays for temperature, timer & humidity, auto-adjustment of humidity with temperature selection, auto-reversing fan with electronic braking system, cool to touch glass door, flashing door light & audible alert, (4) Grab n Go wire racks, stainless steel interior & exterior, engineered & assembled in USA, UL EPH Classified, cULus	\$22,542.00	\$45,084.00
	2 ea	NOTE: Item qualifies for a no charge equipment check out after the unit has been fully installed & put into service. contact your Vulcan Representative for more details		
	2 ea	NOTE: Specification subject to change without notice. Visit www.vulcanequipment.com for spec sheets & additional information		
	2 ea	NOTE: Try the ABC controls live at www.vulcanequipment.com/ABC		
	2 ea	1 year limited parts & labor warranty, standard		
	2 ea	K-12 School Nutrition extended warranty extends the warranty for 12 months beyond the 12 month Original Equipment Warranty, not to exceed 24 months from date of installation		
	2 ea	208v/60/3-ph, 50 amps, 18kW (field convertible to 1-ph), standard		
	2 ea	Filtration System		
	2 ea	NOTE: Water is a customer supplied utility just like Gas & Electric to the equipment. Proper Water Filtration based on customer water quality is essential to meet the equipment water spec requirements. Verify type of filtration needed based on performing a cold water analysis from the customer site. A suitable Water Treatment System & regular filter replacements		



Item	Qty	Description	Sell	Sell Total
		coupled with routine cleaning/delimiting is required.		
	2 ea	CB30K-SYSTEM Single Hollow Carbon Filter System, with 30,000 gallon capacity, for chlorine & chloramine reduction, sediment, bad tastes & odors, total organic compounds, tannins & trihalomethanes, ANSI/NSF 42 & 53	\$1,300.00	\$2,600.00
	2 ea	Opted out of Reverse Osmosis System		
	1 ea	STACK-ABC/E Stacking Kit, electric, for (2) ABC7E Combi, includes: vent kit, spray hose, drip tray & casters	\$3,269.00	\$3,269.00
	1 ea	V-SPRAY V-SPRAY Standard Spray Hose Kit, provided with ABC Stand or Stacking Kits, includes: sprayer, hose, fittings, and mounting bracket		
	4 ea	HOSEWTR 3/4BBV Flex stainless steel water hose 72", 3/4" female GHT (2 per unit required for gas & electric, 3 with filter system, 1 per unit for direct steam)	\$211.00	\$844.00
			ITEM TOTAL:	\$51,797.00
2	2 ea	COMBI OVEN, ELECTRIC Vulcan Model No. CHEF-62E CHEF'SCOMBI 62E, Electric 6-level full-size (GN 2/1) capacity, (6) 18" x 26" full-size sheet pan or (12) 12" x 20" steam pan, All-in-one multifunctional cooking equipment with customizable CombiOS interface, CombiClimateControl, AutoClimate, CombiGuide, MenuMix, & CombiCare, humidity sensor-controlled climate regulation, high-performance dehumidification, controlled even heat distribution & humidifying function, Multi-point food probe, (3) wire racks, retractable sprayer, Ethernet & WiFi enabled, steam generator combi oven, IPX5, cULus, NSF, ENERGY STAR®	\$14,944.00	<Optional>
	2 ea	CHEFSCOMBI WARRANTY 2 years limited parts & labor warranty, standard		<Optional>
	2 ea	CHEFSCOMBI NOTE NOTE: Water is a customer supplied utility just like Gas & Electric to the equipment. Proper Water Filtration based on customer water quality is essential to meet the equipment water spec requirements. Verify type of filtration needed based on performing a cold water analysis from the customer site. A suitable Water Treatment System & regular filter replacements coupled with routine cleaning/delimiting is required.		<Optional>
	2 ea	CHEFSCOMBI NOTE 2 NOTE 2: End-User Information (REQUIRED) End-user contact information is required at the time of order to support communication for the Chef'sCombi equipment. This includes the end-user's contact name, email address, business name, and location. Collecting this information enables direct communication for important software updates, maintenance reminders (such as chemical reordering and filter replacements), and access to new features, accessories, and best practices. This process helps ensure optimal equipment performance, reduces downtime, and enhances the overall customer ownership		<Optional>



Item	Qty	Description	Sell	Sell Total
		experience.		
	2 ea	CHEF-VCC Chef Assistance Program, a Vulcan Certified Chef conducts 4 hours/location specialized application training with personnel, no charge		<Optional>
	1 ea	INSTALL-C-COMBIDUO Certified Installation of first Combi duo unit (Stacked): Hobart Service installation includes set in place, and all existing utility connections within 5 feet of unit. New unit must be at the customers location within 5 feet of the final location, uncrated with all packaging and pallet removed. Pricing is based on one unit being installed in a location within 100 miles round trip of Hobart service branch location. Additional charges may apply for locations greater than 100 miles round trip. Vulcan water filtration system is recommended to be installed with the Vulcan combi oven. Removal and disposal of existing unit is not an option. (Non-Discountable NET Pricing)	\$2,500.00	<Optional>
	1 ea	INSTALL-C-COMBIDUO2 Certified Installation of second combi duo unit (Stacked): Second unit must be installed at the same location on the same day as the first unit. Hobart Service installation includes set in place, and all existing utility connections within 5 feet of unit. New unit must be at the customers location within 5 feet of the final location, uncrated with all packaging and pallet removed. Removal and disposal of existing unit is not an option. (Non-Discountable NET Pricing)	\$700.00	<Optional>
	1 ea	INSTALL-STARTUP Unit commissioned to assure operational start up by trained technician		<Optional>
	1 ea	INSTALL-STARTUPDUO2 Performance Start up of 2nd Duo Included with Certified Installation Package. Units commissioned to assure proper operational start up by trained technician.		<Optional>
	2 ea	INSTALL-WATERFILTER Installation of Vulcan water filtration CB15K/CB30K or ScaleBlocker system: Hobart Service to install water filtration within 5 feet of new equipment. Note: water filter must be installed in an area with access to replace cartridge and clear of any open flames and heat sources. (Filter installation can only be selected with Certified Plus or Certified Installation.) (Non-Discountable NET Pricing)	\$500.00	<Optional>
	2 ea	CHEF-62E-208 (VICS62E-86) 208v/60/3-ph, 21.9kW, 63 amps		<Optional>
	1 ea	CHEF-STACK2E Stacking connection kit, electric, full, with standard right hinges (62 or 102 electric models) - Must choose a stacking support frame to complete kit.	\$658.00	<Optional>
	1 ea	CHEF-6NCAST2 Stacked Mobile Support Frame on 6" wheels for full size 62/62 or 62/102 (level floors required)	\$814.00	<Optional>
	1 cs	CHEF-TAB Cleaner Tab - bucket (100) - for use inside the oven as part of the CombiCare cleaning cycles of quick, light, medium, & strong (Non-Discountable NET Pricing)	\$85.00	<Optional>
	1 cs	CHEF-STICK Care Stick - bucket (100) - for use in the front descaling	\$95.00	<Optional>

Item	Qty	Description	Sell	Sell Total
		box as part of the CombiCare descaling cycle (Non-Discountable NET Pricing)		
	2 ea	SMF600-SYSTEM SCALEBLOCKER™ Water Treatment, field installed by others at jobsite	\$1,166.00	<Optional>
	8 ea	HOSEWTR 3/4BBV Flex stainless steel water hose 72", 3/4" female GHT (2 per unit recommended for gas & electric, 1 per unit for direct steam)	\$211.00	<Optional>
	2 ea	VRACK-62 (3) Standard Grab-and-Go Racks for 62 sized Vulcan Combi, for use with 18" x 26" full sheet pans		<Optional>
				<Optional>
NEW MODEL QUOTED BY THE MANUFACTURER AS AN OPTION				
NEW MODEL HOLDS 6 PANS, OLD HOLDS 7 PANS				
DEPENDING ON YOUR LOCATION TO NEAREST HOBART SERVICE THERE MAY BE ADDITIONAL CHARGE FOR INSTALL.				
			ITEM TOTAL: <Optional>	\$39,760.00
			Merchandise	\$51,797.00
			Freight	\$150.00
			Total	\$51,947.00

Terms and Conditions of Sale

Introduction

These Terms and Conditions govern all current and future sales, and potential transactions, between Kamran & Co., including any of its affiliated entities (collectively referred to as "Kamran & Co."), and its clients ("Customer" or "Customers"). By initiating or engaging in any transaction with Kamran & Co., the Customer agrees to be bound by these Terms. Where a separate, duly executed agreement exists covering the same goods or services, that agreement shall take precedence. Any terms proposed by the Customer in purchase orders, quotations, bid solicitations, or similar documents that conflict with these Terms are expressly rejected and have no legal effect, even if Kamran & Co. proceeds with the order or transaction.

1. Definitions

- Goods: This term encompasses all tangible and intangible items Kamran & Co. may sell, including but not limited to equipment, products, consumables, and other merchandise as specified in a Customer's Order.
- Services: Refers to the tasks, labor, or consulting services provided by Kamran & Co. as outlined in an Order.
- Order: Any request initiated by a Customer, including purchase orders, quotes, written communications, or other forms of proposal requesting Goods or Services from Kamran & Co..
- Customer: Any party, whether an individual, partnership, corporation, or other entity, that purchases or intends to purchase Goods or Services from Kamran & Co..

2. Order Acceptance

Seller's acceptance is expressly conditioned on Buyer's assent to these Terms, which exclusively govern the transaction. Any additional or different terms in Buyer's purchase order, bid documents, subcontract forms, online portals, or other writings are rejected and are void and of no effect, even if Seller performs or accepts payment. No course of dealing, course of performance, or usage of trade will modify these Terms. If Buyer requires incorporation of any owner/GC project terms, such terms apply only if listed in an executed amendment signed by both parties and expressly stating the specific sections incorporated.

3. Credit Terms

Kamran & Co. may extend credit at its discretion and is under no obligation to do so. Approval of credit terms is subject to Kamran & Co. final credit review. If, at any point, Kamran & Co. determines the Customer may be unable to fulfill payment obligations, it reserves the right to cancel the Order or require alternate payment arrangements.

4. Payment Conditions

Unless explicitly stated otherwise in writing, a deposit of fifty percent (50%) of the total order value is required upon Order acceptance. The remaining balance must be paid before shipment, delivery, or pickup. Any outstanding amounts are due within thirty (30) days from the invoice date. Late payments may incur finance charges up to 1.5% monthly (or the maximum rate permitted by law). Kamran & Co. may suspend deliveries or withhold services in the event of non-payment. A processing fee may be applied to credit card transactions, limited to Kamran & Co. actual cost of acceptance.

Buyer will not withhold, set off, back-charge, or deduct any amounts from sums due to Seller for any reason (including alleged defects, delays, or claims against other parties), and payment to Seller is not contingent on payment from any owner, construction manager, or general contractor.

For staged procurement and release, Seller may invoice progress payments upon issuance of purchase releases to manufacturers and/or allocation of inventory, and such amounts are due per the invoice and are a condition to continued performance and shipment.

If Buyer requests partial shipments, split deliveries, overtime receiving, or after-hours/site-specific delivery restrictions, Seller may invoice additional handling and logistics charges, which are due as invoiced.

5. Prompt Payment and Discounts

Kamran & Co. retains all rights under applicable federal and state prompt-pay statutes. Any early payment or discount terms are valid only if approved in writing by a corporate officer of Kamran & Co.. Absent such agreement, discounts will not be applied.

6. Delivery Terms

If the Customer arranges transportation, Kamran & Co. responsibility for the Goods ends upon transfer to the carrier. If Kamran & Co. handles shipping, its responsibility ceases upon delivery at the designated location. Delivery timeliness are estimates and not guaranteed. If delivery is to a job site, Buyer is responsible for providing safe, compliant access, receiving labor, and secure storage; any failed delivery due to site conditions or receiving unavailability will be treated as a reschedule and may incur additional charges.

7. Inspection Upon Delivery

Customers must inspect all deliveries at the time of receipt. Any missing, visibly damaged, or non-conforming Goods should be documented and reported to Kamran & Co. in writing within five (5) days of delivery. Failure to notify Kamran & Co. within this time frame may result in waiver of claims for visible defects. This clause does not affect rights under applicable manufacturer warranties for latent defects.

8. Delays and Adjustments

Kamran & Co. is not liable for delays caused by factors outside of its control, including Customer-related issues or global supply disruptions. In cases where Goods are delayed due to Customer's inability to receive them, Kamran & Co. may charge storage fees or take other reasonable actions, including:

- Requesting full payment of the balance due,
- Charging reasonable warehousing costs,
- Canceling the Order in line with Section 23, or
- Applying terms specific to custom or fabricated items.

Customers are liable for additional expenses resulting from rescheduled deliveries or extended storage.

9. Additional Costs and Taxes

All delivery fees, applicable taxes (except those on Kamran & Co. income), tariffs, and governmental charges imposed on the transaction are the sole responsibility of the Customer.

10. Customer Pickup Obligations

Goods designated for Customer pickup must be collected within thirty (30) days of notification. Storage fees of \$200 per day will accrue for unclaimed items. If Goods are not retrieved within ninety (90) days after notice, Seller may deem them abandoned and may resell, recycle, or otherwise dispose of them in a commercially reasonable manner, apply proceeds (net of costs) to amounts owed, and Buyer remains liable for any deficiency

11. Custom and Fabricated Goods

Orders involving customization or fabrication may not be canceled once production begins. Customers are responsible for full costs associated with such items, as detailed in the Order.

12. Returns and Restocking

Returns must occur within thirty (30) days of delivery to Kamran & Co. and are subject to Kamran & Co. approval. Returned items must be unused and in original packaging. The Customer is responsible for shipping, packaging, handling, and any applicable restocking fees no less than 25%. Custom products are not eligible for return or cancellation.

13. Product Compliance

While Kamran & Co. strives to sell Goods that meet applicable regulatory requirements, it does not guarantee such compliance, as it is not the manufacturer. Product illustrations may not represent precise dimensions or configurations.

14. Scope of Services

Kamran & Co. will perform only those Services explicitly described in the Order. Customers must provide accurate information and disclose any relevant conditions. Kamran & Co. does not offer architectural, HVAC, electrical, or engineering services and assumes no liability for such work.

15. Job Site Cleanup

Kamran & Co. will remove debris generated by its own Services. It is not responsible for cleanup caused by other parties or for damage to third-party equipment not under Kamran & Co. control.

16. Consumer Warranty Disclaimer

The Customer affirms that all Goods and Services are intended for commercial use. Kamran & Co. offers no warranties under consumer protection statutes, such as the Magnuson-Moss Warranty Act.

17. Manufacturer Warranties

Any applicable warranties from product manufacturers will be made available to the Customer. Kamran & Co. can assist in providing warranty documentation upon request. Warranty is between the manufacturer and customer. Kamran & Co. will provide contact information for scheduling warranty service calls upon request.

SELLER MAKES NO REPRESENTATION THAT MANUFACTURER WARRANTIES WILL COVER ANY PARTICULAR CONDITION, AND ALL WARRANTY CLAIMS ARE SUBJECT TO THE MANUFACTURER'S TERMS, PROCEDURES, AND REMEDIES

18. Limited Warranty by Kamran & Co.

Kamran & Co. warrants that Goods are new (unless specified otherwise) and that Services will be performed in a professional manner. Beyond this, Kamran & Co. provides no other warranties and disclaims all implied warranties of merchantability or fitness for a specific purpose. Customers must direct warranty claims to the product manufacturer.

SELLER'S AND BUYER'S EXCLUSIVE REMEDY FOR ANY BREACH OF SELLER'S LIMITED WARRANTY IS, AT SELLER'S OPTION, REPAIR, REPLACEMENT, OR REFUND OF THE AMOUNTS PAID FOR THE NONCONFORMING

GOODS OR SERVICES.

19. Limitation of Liability

Kamran & Co. is not an insurer. Its liability is limited to the actual value paid by the Customer for the specific Goods or Services. Kamran & Co. is not liable for indirect, incidental, punitive, or consequential damages, including lost profits, data loss, or business interruption.

IN NO EVENT WILL SELLER BE LIABLE FOR ANY LIQUIDATED DAMAGES, PENALTIES, OR ASSESSED DAMAGES ARISING FROM PROJECT SCHEDULES OR THIRD-PARTY CONTRACTS. SELLER'S TOTAL AGGREGATE LIABILITY FOR ALL CLAIMS WILL NOT EXCEED THE AMOUNTS ACTUALLY PAID TO SELLER FOR THE SPECIFIC GOODS OR SERVICES GIVING RISE TO THE CLAIM.

20. Indemnification

The Customer agrees to indemnify and defend Kamran & Co. and its personnel from third-party claims related to injury, death, or property damage—unless arising from Kamran & Co. gross negligence or intentional misconduct. Conditions of indemnity include prompt notice and control of the defense by the Customer.

21. Assignment Restrictions

Buyer may not assign without Seller's prior written consent; however, Seller may consent to an assignment to a successor entity for the project only if the assignee assumes all obligations in writing and is credit-approved by Seller.

22. Security Interest

Kamran & Co. retains a security interest in Goods until full payment is received and may file appropriate financing statements to perfect this interest.

23. Termination for Cause

Either party may terminate an Order for material breach with fifteen (15) days written notice. Upon termination, Kamran & Co. is entitled to payment for completed work, custom items that cannot be canceled, and any non-refundable expenses such as restocking or shipping fees. If Buyer terminates for convenience (if permitted by Seller in writing), Buyer will immediately pay for: (i) all delivered Goods/Services; (ii) all Goods ordered, in production, or allocated (including custom/special-order items); (iii) all non-cancelable supplier charges; and (iv) Seller's reasonable demobilization, restocking, storage, and administrative costs.

24. Confidentiality

Both parties agree to protect and not disclose confidential or proprietary information shared for the purpose of executing an Order. Exceptions include information that is public, already known, lawfully disclosed by third parties, or independently developed. Required legal disclosures must be preceded by notice to the disclosing party whenever possible.

25. Governing Law

These Terms and any Orders are governed by the internal laws of the State of Delaware, without regard to conflicts of law principles.

26. Arbitration Clause

Disputes shall be resolved by binding arbitration under the rules of the American Arbitration Association. Arbitration will take place near the project site. The prevailing party may recover legal fees and costs.

27. Corrections and Adjustments

Kamran & Co. may correct errors or revise prices due to supplier changes, tariffs, or market conditions. Kamran & Co. may cancel Orders placed under incorrect terms without liability. Seller may revise prices for supplier increases, tariffs, freight surcharges, or market disruptions that occur after quotation or order acceptance, provided Seller gives written notice with reasonable supporting documentation; Buyer may cancel only the affected undelivered items by written notice within five (5) business days after receiving such notice.

28. General Provisions

Any amendment to these Terms or to an Order must be in writing and signed by both parties. A failure to enforce rights does not constitute a waiver. If a term is deemed invalid, it will be replaced with one that closely approximates its intent, and the remainder of the Terms will remain enforceable. Seller may update these Terms from time to time; however, the version in effect as of Seller's acceptance of the applicable Order will govern that Order unless the parties sign a written amendment.

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$51,947.00



ABC SERIES

Electric Boilerless Combi Oven Steamer



Model ABC7E
Shown stacked

SELL SHEET



ANSI/NSF Standard #4



SPECIFIER STATEMENT

Vulcan Combi Oven, Electric, 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 cavity, 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

Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- ABC7E-208
- ABC7E-240
- ABC7E-480
- ABC7E-208P
- ABC7E-240P
- ABC7E-480P

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)
 - 0p1.5 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)

- 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/E – Electric stacking kit for two ABC7E combis
 - STACK-ABC/CONV – Stack kit for combi/convection
- HOSEWTR-3/4BBV – s/s flex water hose 72" length, ¾" female GHT (2 per unit recommended)

ABC SERIES – Electric Boilerless Combi Oven Steamer

Approved by _____ Date _____ Approved by _____ Date _____



ABC SERIES

Electric Boilerless Combi Oven Steamer

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.

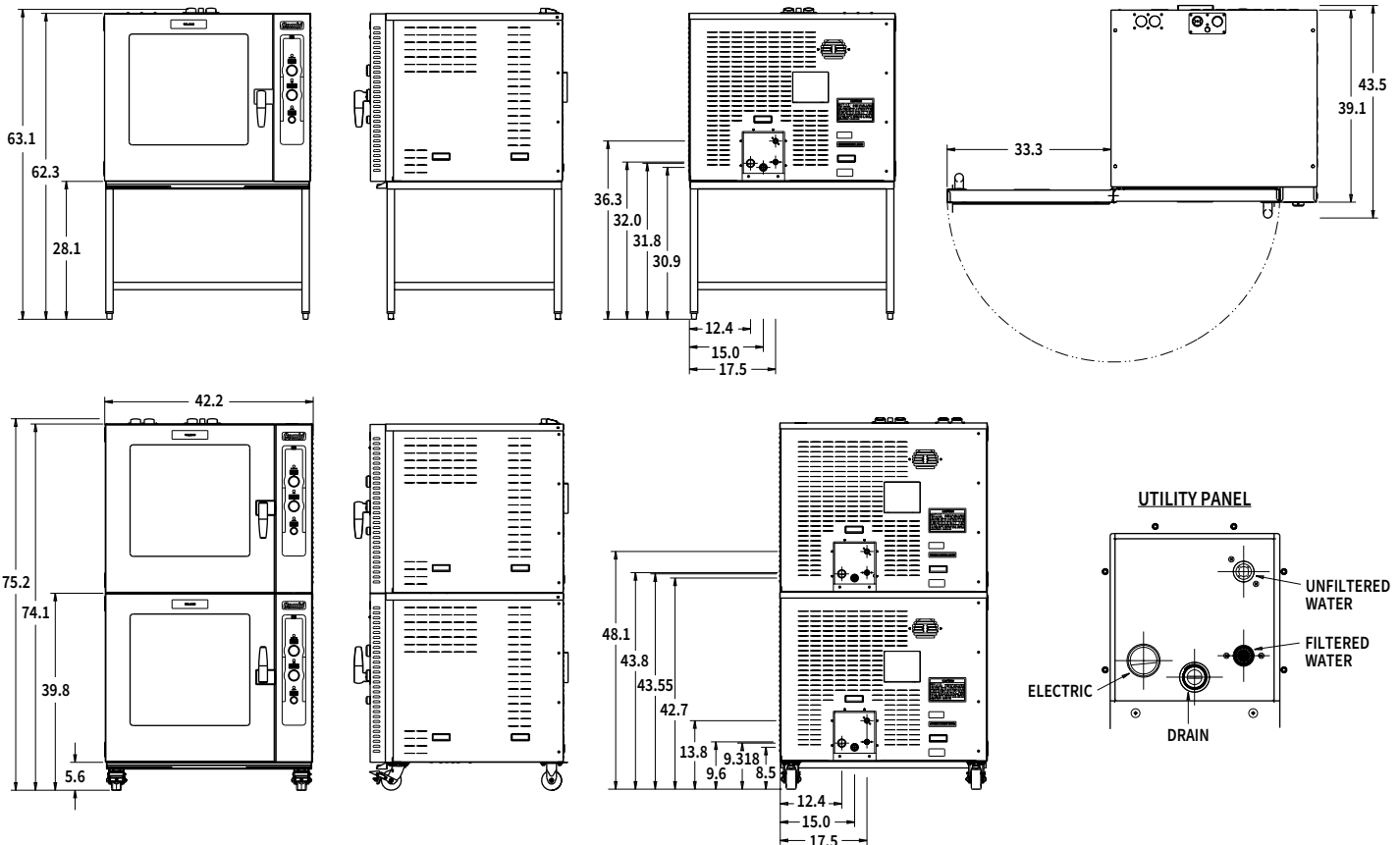
Your water supply must be within these general guidelines:

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.

INSTALLATION MANUAL



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: Filtered and unfiltered cold water line female connections into 3/4" male GHT (50-60 psi recommended for best results).

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: Field wire electrical connection 1.36" or 1.69" K.O. service entrance.

Model	PH	208V		240V		480V	
		KW	Amp	KW	Amp	KW	Amp
ABC7E	1	18	86.5	24	100	-	-
	3	18	50	24	57.8	24	28.9

Amperage values in the table are nominal. Tolerance is +5/-10%. Always refer to the NEC, state and local codes.

NOTE

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

MACHINE WEIGHT: 580 lbs.

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

[CAD and/or Revit Files Available](#)

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**WATER TREATMENT SYSTEMS
STEAMER/COMBI (FLASH TYPE)
APPLICATIONS****HOBART****WATER TREATMENT SYSTEMS STEAMER/COMBI (FLASH TYPE) APPLICATIONS****STANDARD FEATURES**

- Single cartridge hollow carbon filter system includes mounting bracket, 3/4" NPTF inlet and outlet, shut-off valve, test port, and gauge.
- Reduce Chloramine, Chlorine, Sediment, Bad Tastes and Odors, Total Organic Compounds, Tannins and Trihalomethanes
- Modular design is adaptable to accommodate changing water conditions
- Simple to install and service
- **FOR COLD WATER USE ONLY**
 - Min./Max. Pressure: 40 – 125 psi
 - Min./Max. Temperature: 40° – 100° F
 - CB15K-SYSTEM (00-847487-00001)
 - Rated Capacity (Gallons)*: 15,000
 - Flow Rate: 3.7 gpm
 - Shipping Weight: 18 Lbs.
 - CB30K-SYSTEM (00-847487-00002)
 - Rated Capacity (Gallons)*: 30,000
 - Flow Rate: 5 gpm
 - Shipping Weight: 20 Lbs.
- Quick-Change cartridge design for replacement without tools
- Replacement Cartridge Filters:
 - CB15K-PMKIT - 15,000 Gallon Rated Capacity (00-847487-1PMK)
 - CB30K-PMKIT - 30,000 Gallon Rated Capacity (00-847487-2PMK)
- Exterior dimensions:
 - CB15K-SYSTEM 14" w x 9" d x 23⁷/₈"
 - CB30K-SYSTEM 14" w x 9" d x 28⁷/₈"

MODELS

- CB15K-SYSTEM**
- CB30K-SYSTEM**

Specifications, Details and Dimensions on Reverse Side.



* Independently tested by an E.P.A. approved laboratory to ANSI/NSF Standard 42 & 53 specifications for the reduction of Cyst, Particulate Class I, Chlorine, Chloramine, Taste and Odor.



WATER TREATMENT SYSTEMS STEAMER/COMBI (FLASH TYPE) APPLICATIONS



701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

NOTICE:

- Failure to replace cartridge before end of capacity life can result in pitting, rusting and discoloration due to Chloramines and Chlorine in water supply.
- Routine filter replacement & deliming are required for warranty consideration.
- This filter does not remove scale build-up due to hardness or other contaminants that may be in water.
- Hardness will result in scale build-up. Deliming is required to remove scale build-up or use of an additional treatment such as a water softener is recommended.
- Gallon capacity will vary according to flow rate, inlet pressure and local water conditions.
- Replace cartridge if outlet pressure gauge is less than 20 psi. or before end of capacity life (Maximum cartridge operating life 1 year.)

Water Quality Statement

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. Systems are not to be used where water is microbiologically unsafe or with water of unknown quality without adequate disinfections before

and after use. Other factors affecting steam generation include iron content, amount & type of chlorination, and dissolved gasses. Water supplies vary from state to state and from locations within a state.

As with all steam related products, water filtration and regular filter replacements coupled with routine Deliming are required. Your local Hobart office can recommend a water treatment or filtration system to meet the needs of your local water conditions. Contact your local Hobart representative for water treatment offerings.

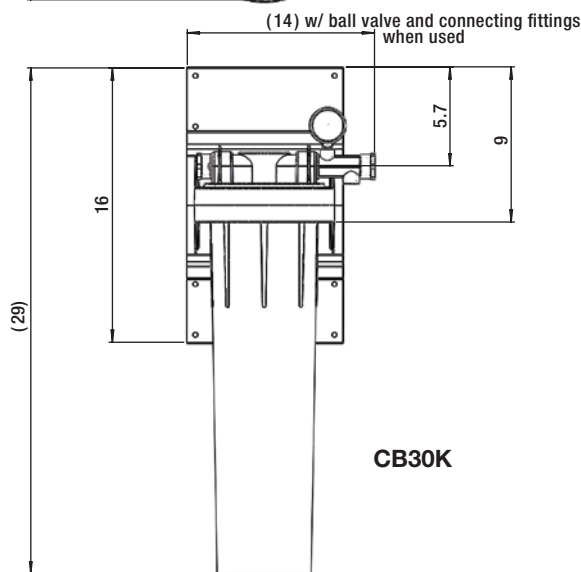
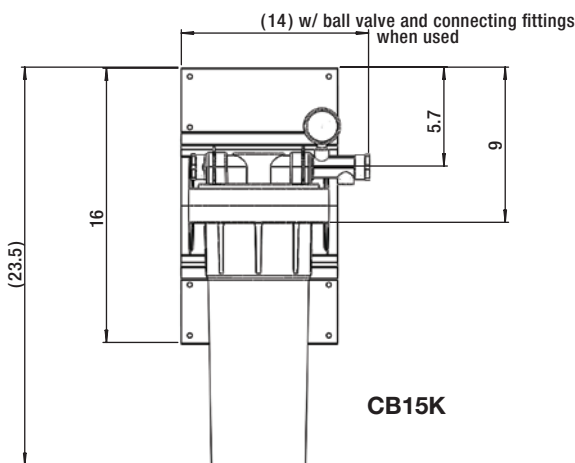
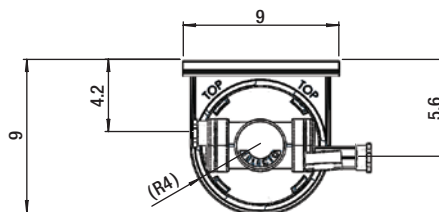
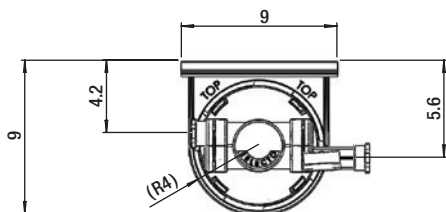
Note:

- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer in compliance with local codes.

Recommended filter clearance needed for access:

Front 13"
Bottom 4"

This appliance is manufactured for commercial installation only and not intended for home use.



EXTERIOR DIMENSIONS:

MODEL	WIDTH	DEPTH	HEIGHT
CB15K-SYSTEM	14"	9"	23 ⁷ / ₈
CB30K-SYSTEM	14"	9"	28 ⁷ / ₈

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



CHEF'SCOMBI 62E

Electric 6 Level - Full Size Steam Generator Combi



SPECIFIER STATEMENT

Chef'sCombi 62E 6-level all-in-one multifunctional cooking equipment: convection, steam cooking, roasting, grilling, baking, air frying, poaching, simmering, low temperature cooking, defrosting, regeneration, holding. Advanced cooking technologies for premium cooking results with powerful heating elements, humidity sensor-controlled climate regulation, high-performance dehumidification, controlled even heat distribution and humidifying function.

Exterior Dimensions:

Combi: 35.35"H x 41.02"W x 41.06"D

Capacity:

(12) 12" x 20" hotel pans or
(6) 18" x 26" full sheet pans

Project _____

AIA # _____ SIS # _____

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

MODELS

- CHEF-62E-208** (VICS62E-86) 6 Level - Full Size, 208v
- CHEF-62E-240** (VICS62E-96) 6 Level - Full Size, 240v
- CHEF-62E-480** (VICS62E-36) 6 Level - Full Size, 480v

Note: Left Hinged Door (L) & Auto Grease Removal (GR) models are also available.

TRAINING

Complimentary training support:

Enjoy a free 4-hour training session with a Vulcan Certified Chef anywhere in the USA with every Chef'sCombi purchase.

STANDARD FEATURES

- ENERGY STAR® certified.
- **GlobalOS** offers fast, intuitive control with a powerful processor and customizable interface—tailored to each user's needs.
- **CombiClimateControl** delivers even heat, fresh steam, and powerful dehumidification for perfect results—even with full loads.
- **AutoClimate** supports the user during manual cooking. It sets the appropriate cooking climate based on the cabinet temperature set by the user, if desired.
- **Chef'sGuide** delivers consistent results—just set your goal, and it adjusts the cooking climate automatically. Manual tweaks are always possible.
- **MenuMix** syncs cooking times across levels, alerts users when to load items, and ensures everything finishes together. Mixed menus can be saved for reuse.
- **CombiCare** automates cleaning with customizable programs, using solid cleaner tabs and care sticks for descaling. It leaves the oven hygienic and limescale-free.
- 2-year parts and labor and 5-year limited steam generator warranty. [See warranty \(F45416\)](#) for comprehensive coverage.

CHEF'SCOMBI 62E – Electric 6 Level - Full Size Steam Generator Combi

Approved by _____ Date _____ Approved by _____ Date _____



CHEF'SCOMBI 62E

Electric 6 Level - Full Size Steam Generator Combi

OPERATION

- Capacitive 10" HD Touchscreen usable with gloves.
- Easy smartphone-like operation such as dragging, swiping, widgets, tutorials, etc.
- High-performance processor for responsive operation.
- Customization of the user interface to show or hide features for individual cooking preferences, with different languages.
- Creation of individual user profiles with optional PIN-codes.
- Easy-to-read screen content due to structured and large display of essential information.
- Loading and removal requests due to an energy-saving LED system, color display, and illuminated control button.
- Device status displayed via the illuminated control button visible from a distance.
- Clear indications of oven's operation status, such as: preheating, loading, unloading, and dynamic animations.
- Audible prompts and visual messages when user action is required.
- Extensive search function including all cooking paths, application examples and settings. Ability to apply filters and sort the search.
- Quick access to help and settings.
- Contextual help always shows current help content for the displayed screen content.
- Start the help file to check application example.
- Fast setting of desired temperature due to quick temperature selection menu.
- Fast adding of additional cooking time due to quick time selection menu.
- Top 12 favorites to ensure quick access to frequently used cooking methods.
- Time can be set to display in 12- or 24-hour format.
- Digital temperature display can be set to °C or °F, displays target and actual values.
- Humidity and time of cooking are digitally displayed; displays both target and actual values.
- Time setting is displayed in seconds, minutes, and hours.
- Sleep mode and an intermediate sleep mode for extended cycles, such as overnight cooking.

AUTOMATIC COOKING FUNCTIONS

- Even energy distribution in the cooking cabinet is achieved by a controlled air distribution system with reversing fan wheel.
- Cooks with automatic control and adapts the cooking parameters to ensure optimum cooking results, regardless of product size or load.
- Automatic adaption of the cooking climate depending on the cooking temperature set.
- Setting the desired cooking result by determining the browning level, degree of cooking and product size.
- Load detection and adaption of the cooking parameters to ensure reproducible cooking quality independent from load quantity.
- Monitors and calculates the browning level based on the Maillard reaction.
- Controlled multi-level cooking with a timer for each level.
- Display of dishes that can be cooked together.
- Planning and recipe storage of mixed loads to ensure a standardized production process with consistent and reliable results.
- Core temperature positioning detection with user notification in case of incorrect positioning.
- Core temperature assistant for selecting the correct core temperature depending on the food to be cooked.
- Automatic proofing of baked goods.
- Intuitive and individual programming of an unlimited number of cooking recipes with an unlimited number of drag-and-drop steps.
- Easily transfer cooking recipes to other cooking systems via secure cloud connection or via USB.
- Degraded mode will provide a continuous convection cooking screen, whatever the breakdown (except system electrical failure), a malfunction button, etc., to complete the cooking cycle.
- Adaptive Speed Fan: Features 4 standard levels of fan speed, one maximum level, and automatically reduces the speed by half after 2 hours, while maintaining optimum performance.

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CHEF'SCOMBI 62E

Electric 6 Level - Full Size Steam Generator Combi

COOKING FUNCTIONS

- Three cooking modes*:
 - Convection:** hot air from 80-575°F
 - Steam:** from 90-270°F (hot steam from 213-270°F)
 - Combination of hot air and steam:** from 80-575°F
- Maximum cooking temperature of 575°F with automatic adjustment designed for high quality results and reliability.
- Powerful heating elements for brief heat-up times and fast compensation of the temperature drop during full loads or à la carte operation.
- Highly effective steam generator to provide maximum steam saturation with hygienic fresh steam even below 212°F.
- High power steam for special steam applications such as dumplings.
- Humidifying function for outstanding baking results, fluffy crumb toppings, and shiny crust.
- Percentage-accurate humidity setting and control from 0-100%.
- Percentage-accurate measurement of the humidity below 212°F for low temperature cooking.
- High performance dehumidification to ensure best possible evenness and crispness, even with large food quantities.
- Degree-accurate control of cooking cabinet temperature.
- Five adjustable air speeds.
- Fast cooling of the cabinet by air or water with door closed.
- Core temperature probe with three measuring points.
- Optional external (USB) core temperature probe with six measuring points for soft or very small cooking products.
- Delta-T mode cooking mode.
- Automatically pre-selected start time with changeable date and time.

CLEANING AND CARE

- Automatic cleaning and care system of the cooking cabinet and steam generator, independent of water pressure.
- The cleaning process consists of four efficient wash cycles and one rinse cycle, reducing resource consumption while ensuring optimal cleaning.
- Automatic cleaning and removal of limescale deposits within the steam generator during the cleaning cycle.
- Multiple programs to target the specific level of desired cleanliness.
- Ultrafast rinsing in only six minutes for practically uninterrupted, hygienic production.
- Usage of solid cleaning tablets and care sticks to ensure easy operation.
- Advanced limescale management includes regular steam generator flushing and real-time detection of limescale level, ensuring optimal operation.
- Inside and outside material: stainless steel ASTM 304, seamless hygienic cooking cabinet with rounded corners to optimize air flow.
- Glass and stainless steel surfaces allow easy external cleaning.
- IPX5-class protection against spraying water in all directions.

OCCUPATIONAL AND OPERATING EASE

- Maximum level height not higher than 63" when using an appropriate stand.
- Condensing and exhausting fume hood (accessory) capable of adjusting suction power and transmitting notifications service.
- Long-lasting and energy-efficient LEDs illuminate the cooking chamber, providing excellent color fidelity.
- Double-glazed cooking chamber door with rear ventilation, special heat-reflective coating, and rotating panels for easy cleaning. Contact temperature of the cooking cabinet door meets UL requirements.
- Integrated retractable sprayer for handheld spraying needs.
- Electronic over temperature limiter for steam generator and convection heating.
- Integrated fan wheel brake.
- HACCP data storage and output via USB or SmartConnect app.
- Tested according to appropriate standards for unsupervised operation (overnight cooking).
- Ergonomic door handle with right or left-handed door opening and swing-shut function.

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CHEF'SCOMBI 62E

Electric 6 Level - Full Size Steam Generator Combi

NETWORKING

- Connectivity via Ethernet for a stable and secure connection. Ethernet interface.
- Integrated USB interface for local data exchange.
- Free SmartConnect app monitors in real time: energy and water usage, cleaning cycles, recipe history log (keeps track of programs used), HACCP temperature data (with and without core probe for food safety documentation), and error and warning messages — all conveniently via remote control.

INSTALLATION, MAINTENANCE AND ENVIRONMENT

- Professional installation by authorized service agency technicians recommended.
- Adaptation to the installation site (height above sea level) through calibration at installation.
- Service diagnostic system with automatic service message display, self-test function for active testing of oven functions.
- Simplified accessibility allows easy maintenance interventions due to the standardization of component placement (components in all Chef'sCombi oven models are identically arranged).
- Electronic control board is directly accessible to service technicians, simplifying interventions and updates using maintenance mode.

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CHEF'SCOMBI 62E

Electric 6 Level - Full Size Steam Generator Combi

DIMENSIONS (HEIGHT X WIDTH X DEPTH)

Exterior (total)	35.35"H x 41.02"W x 41.06"D
Maximum working height (top rack)	61.33" on STAND62 54.33" on STAND102
Minimum working height (bottom rack)	45" on STAND62 38" on STAND102
Oven height on stand	69.56" on STAND62 62.56" on STAND102
Packaged	43"H x 43"W x 43"D

WEIGHT

419 lbs. gross / 375 lbs. net

MINIMUM DISTANCES / WALLS

	LEFT	BACK	RIGHT
Recommend (technical access)	20"	0"	2"
Minimum spacing	2"	0"	2"
Heat sources	14"	0"	2"

External heat sources from other equipment may require space or heat shield.

CAPACITIES

Number of seats per day	200
Levels	6 full size
Hotel Pans	(12) 12" x 20"
Sheet Pans (full)	(6) 18" x 26"
Spacing between levels	3.27"
Maximum load per level	22.1 lbs
Total maximum load	132.6 lbs

AIR EXHAUST AND THERMAL LOAD

Latent thermal load	3942 W
Sensible heat emission	2628 W
Acoustic emission	<70 dB (A)

CONNECTION SPECIFICS DATA

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 ac/a/b/g/n

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 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	15-87 psig (30-60 recommended)
HARDNESS*	3.5-11.6 grains
SILICA	less than 13 ppm
TOTAL CHLORIDE	less than 150 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 oven must be installed, operated, cleaned, and maintained as described in the Manual furnished with the oven. It is the responsibility of the owner and installer to comply with local codes.

SERVICE CONNECTIONS

Water: Oven ships with single or dual water connection capability. ¾" GHT-M (male garden hose) connection(s) on the oven.

Note: Water is a customer supplied utility that must meet the water specs of the oven.

Drain: 1 ½" diameter.

Electrical:

Voltage/Hertz/PH	Power kW	Imax Amp
208 / 60 / 3	21.9 kW	63 A
240 / 60 / 3	23.8 kW	59.5 A
480 / 60 / 3	21.9 kW	29 A

Amperage values in the table are nominal. Tolerance is +5/-10%. Always refer to the NEC, state and local codes.

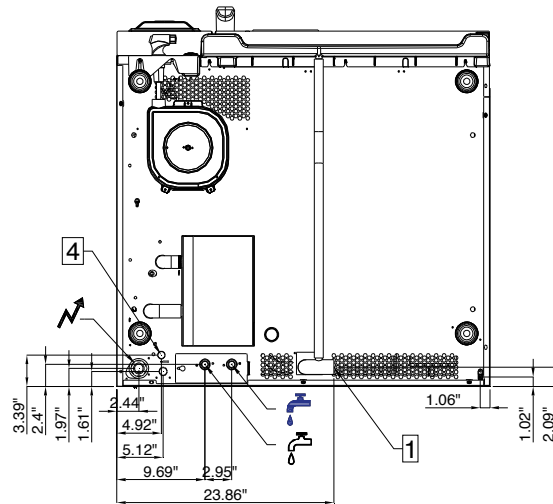
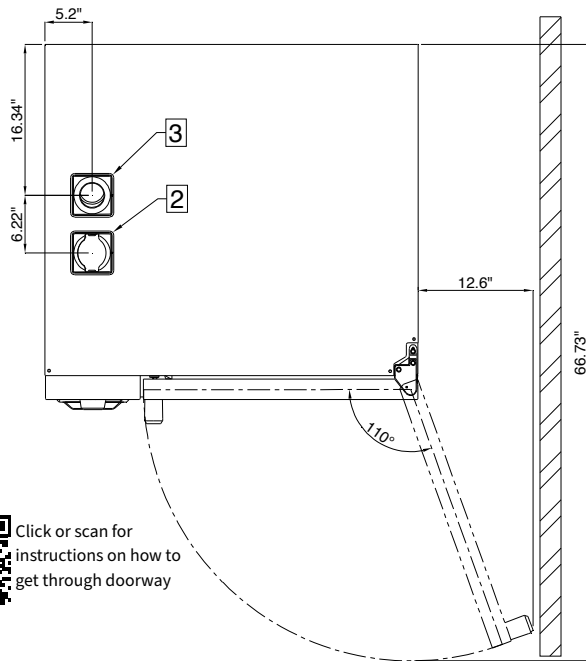
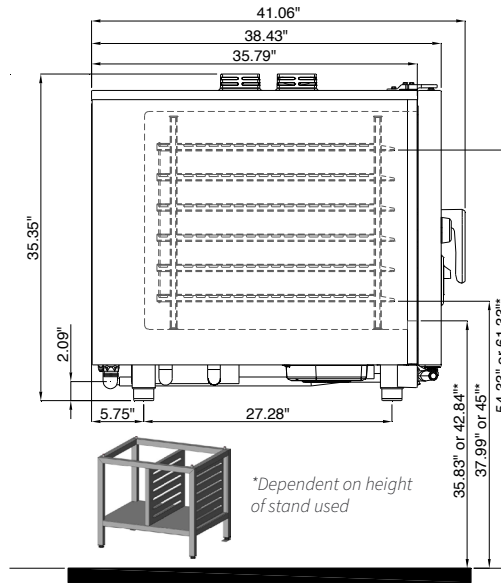
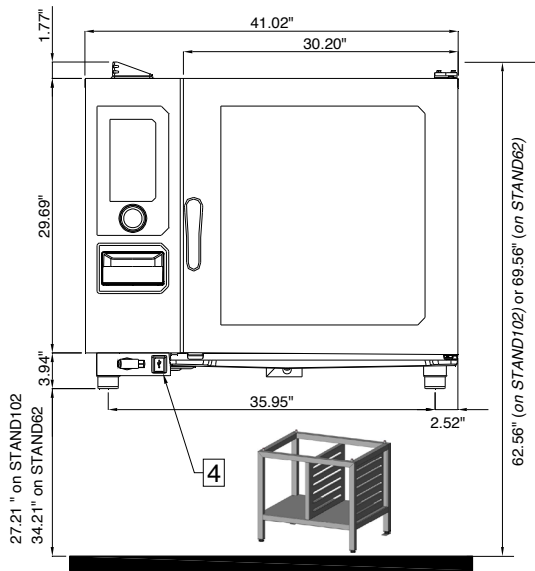
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CHEF'SCOMBI 62E

Electric 6 Level - Full Size Steam Generator Combi



Click or scan for instructions on how to get through doorway

Electrical Connection

Electric inlet at 10.2" from the support
37.4" - 44.4"* from the floor (allow a cable with 5' of slack)

Water Connections

Unit ships with single or dual water connection capability.



Cold Potable Water

Water inlet at 3.15" from the support
30.4" - 37.4"* from the floor



Cold Potable Soft Water

Water inlet at 3.15" from the support
30.4" - 37.4"* from the floor

- 1 Drain**
Drain outlet at 2.09" from the support
29.3" - 36.3"* from the floor
- 2 Vent Inlet**
Stainless steel tube diameter 2.75"
- 3 Vent Outlet**
Stainless steel tube diameter 1.75"
- 4 Ethernet Port**

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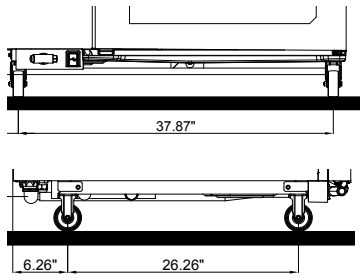
CHEF'SCOMBI STACKED 62E/62E

Electric 6 Level - Full Size Steam Generator Combi

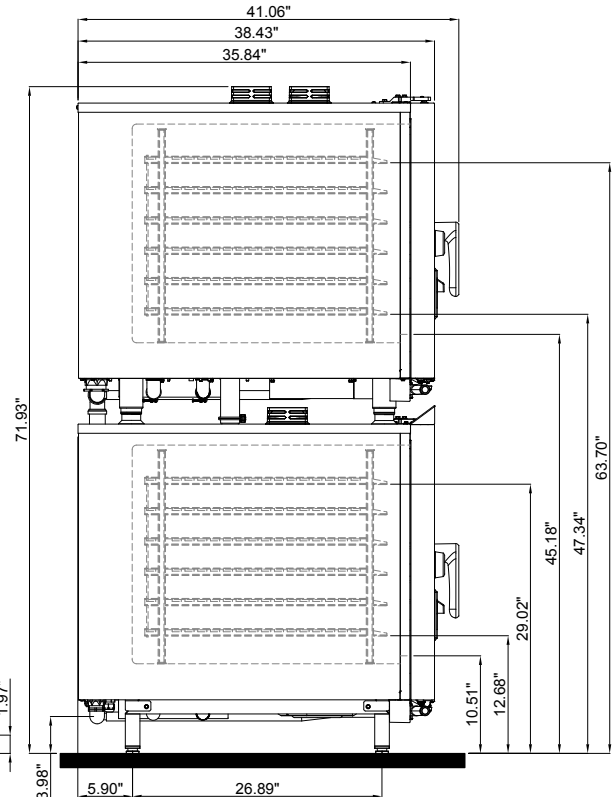
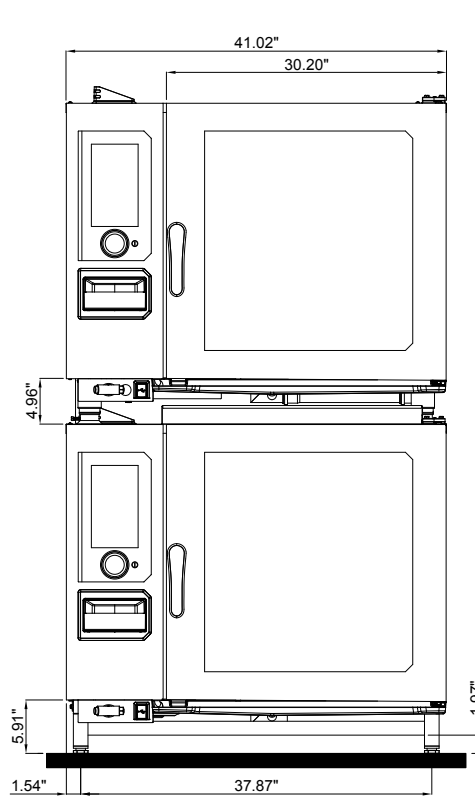
62E stacked on 62E on 6" stand or on casters

Items Shown:

- CHEF-62E
- CHEF-62E
- CHEF-STACK2E
- CHEF-6NLEG2 (stand) OR
- CHEF-6NCAST2 (casters)



CHEF-6NCAST2 casters shown



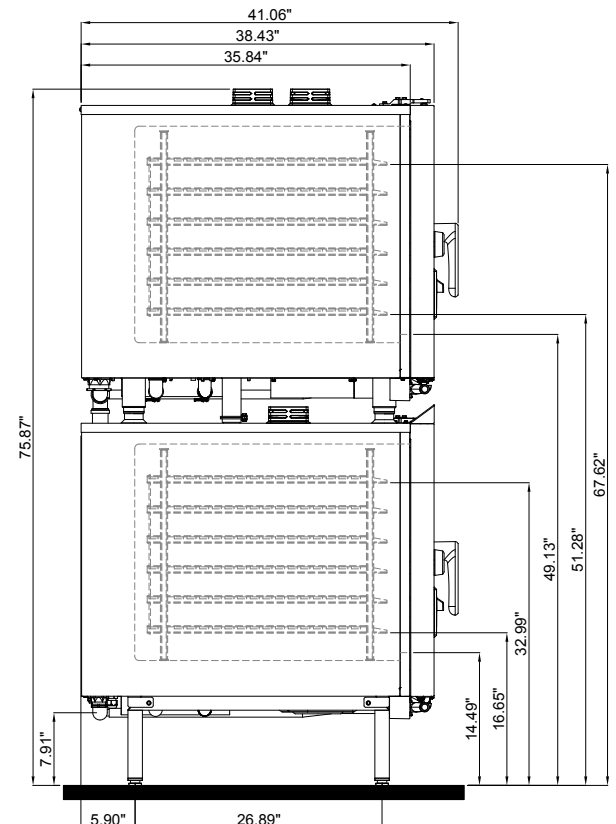
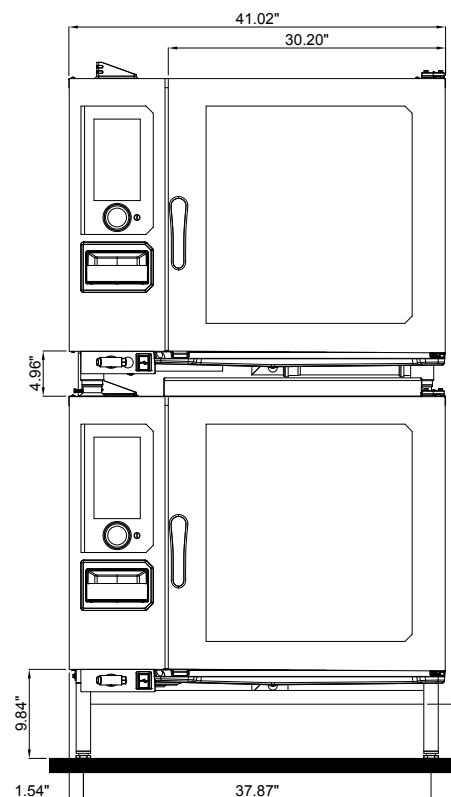
CHEF-6NLEG2 stand shown

Note: heights are the same for 6" legs and caster

62E stacked on 62E on 10" stand

Items Shown:

- CHEF-62E
- CHEF-62E
- CHEF-STACK2E
- CHEF-10NLEG2 (stand)



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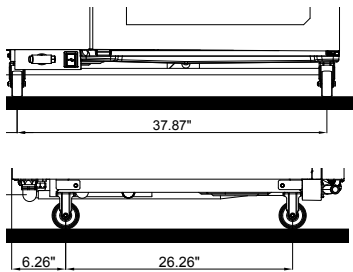
CHEF'SCOMBI STACKED 62E/102E

Electric 6 Level + 10 Level - Full Size Steam Generator Combi

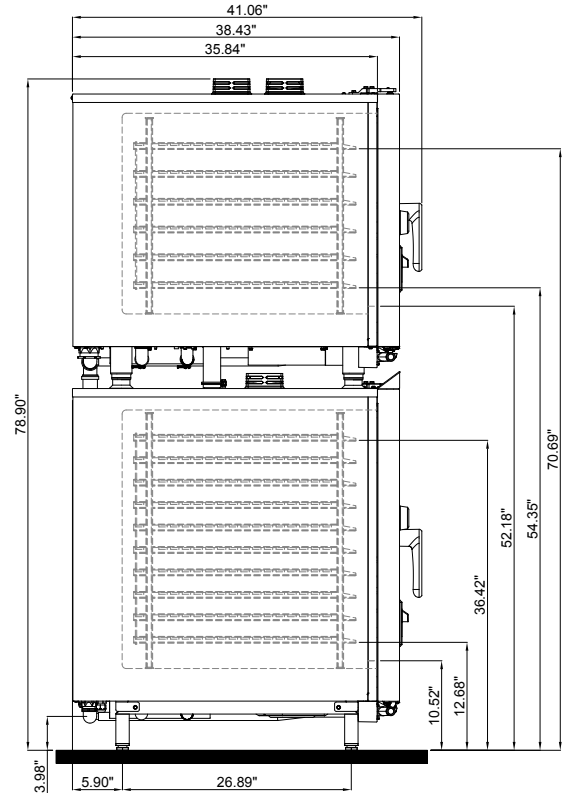
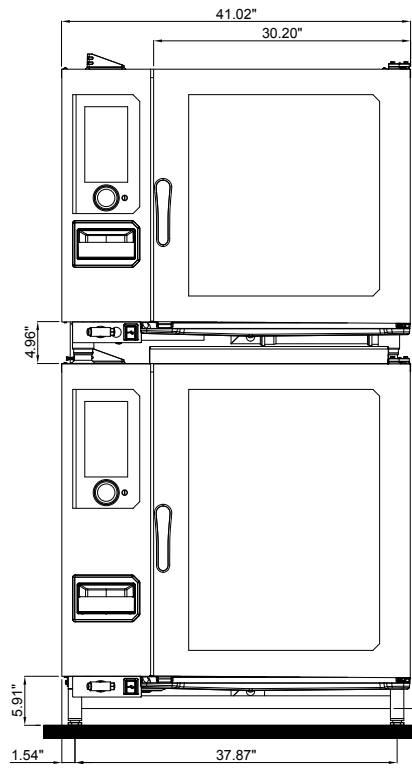
62E stacked on 102E
on 6" stand or on casters

Items Shown:

- CHEF-62E
- CHEF-102E
- CHEF-STACK2E
- CHEF-6NLEG2 (stand) OR
- CHEF-6NCAST2 (casters)



CHEF-6NCAST2 casters shown



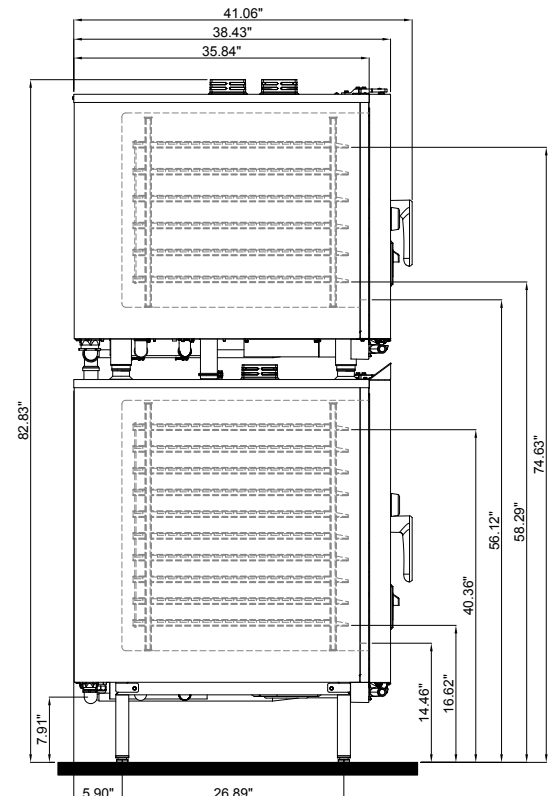
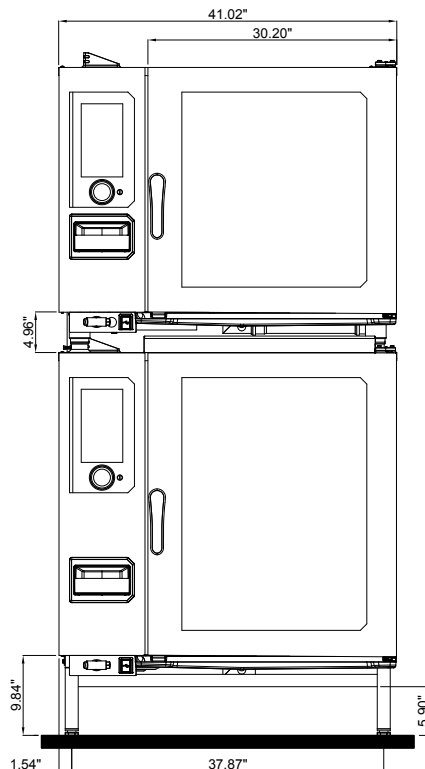
CHEF-6NLEG2 stand shown

Note: heights are the same for 6" legs and caster

62E stacked on 102E
on 10" stand

Items Shown:

- CHEF-62E
- CHEF-102E
- CHEF-STACK2E
- CHEF-10NLEG2 (stand)



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CHEF'SCOMBI 62E

Electric 6 Level - Full Size Steam Generator Combi

ACCESSORIES

COOKING

- VRACK-62** Stainless steel grab-and-go racks (3)
- PERFTRAY1.1** Perforated baking tray 12"x20"
- PERFTRAY2.1** Perforated baking tray 20"x24"
- ROAST-BAKETRAY1.1** Roasting and baking tray 12"x20"
- ROAST-BAKETRAY2.1** Roasting and baking tray 20"x24"
- CHEF-GPAN2** Grease pan kit
- EGGTRAY** Eggs tray 8 holes
- ENAMEL40** Tray granite enameled depth 40mm
- ENAMEL60** Tray granite enameled depth 60mm
- CHICKRACK6** Stainless steel chicken rack - 6
- CHICKRACK8** Stainless steel chicken rack - 8
- RIBRACK** Ribs rack
- 1220-GRILLOP** Grilling Grid (open type)
- 1220-BASKET** Stainless steel fry basket 12"x20"
- FRYBASKET** Frying baskets coated with DURAPEK
- GRILL-PIZZATRAY** Cross grill & pizza DURAQUARZ coated reversible
- DIAMONDGRILL** Baking and grill tray diamond shape

STACKING KIT

- CHEF-STACK2E** Stacking kit

Note: One of the following three choices is required with stacking kit:

- CHEF-6NLEG2** Stand 6" (150mm) for stacked ovens (recommended)
- CHEF-10NLEG2** Stand 10" (250mm) for stacked ovens (for longer drain connections and 6/6 stacked units)
- CHEF-6NCAST2** Mobile stand 6" (150mm) for stacked ovens (level floor recommended)

HOOD

- CHEF-HOOD2** Condensation hood (for single or stacked oven - electric models only)

Note: Additional options for use with condensation hood:

- CHEF-HOODCF2** Carbon filter option (fumes)
- CHEF-HOODHEPA2** Hepa filter option (smells)

STAND & CASTERS

- CHEF-STAND62** Stainless steel stand with shelving
- CHEF-CAST2** Stand caster kit (add 3.94" overall height)
- CHEF-DOOR62** Door kit for stands 6 & 10 levels, includes left door + left side
- CHEF-FLKIT** Floor anchoring kit for stands
- CHEF-ANTISLIP** Anti slip hygienic feet extension 1" (26mm) for countertop installation (set of 4)

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CHEF'SCOMBI 62E

Electric 6 Level - Full Size Steam Generator Combi

ACCESSORIES & OPTIONS

SPECIALTY ITEMS

- CHEF-INSERT62** Mobile rack for GN accessories
- CHEF-INSCART62** Banqueting table for mobile racks
- CHEF-INSERTKIT2** Banqueting / mobile rack run-in rail (includes docking parts for the stand)
- CHEF-PLATE62** Mobile plate racks (~34 plates)
- CHEF-BLANKET62** Blankets for mobile plate racks

CHEMICALS

- CHEF-TAB** Chef'sCombi Cleaner Tabs (100)
- CHEF-STICK** Chef'sCombi Care Sticks (100)

WATER FILTRATION

- CB15K-SYSTEM** Hollow Carbon Filter System 15,000 gal. (carbon only treatment)
- CB30K-SYSTEM** Hollow Carbon Filter System 30,000 gal. (carbon only treatment)
- SMF600-SYSTEM** ScaleBlocker® (carbon with scale inhibitor) water filtration system
- SMF620-SYSTEM** ScaleBlocker® (carbon with scale inhibitor) water filtration system
- WS40-NOINSTALL** Water Softening (Carbon CBK System required) 40-lb capacity (hard water treatment)
- WS80-NOINSTALL** Water Softening (Carbon CBK System required) 80-lb capacity (hard water treatment)
- HOSEWTR-3/4BBV** Flex stainless steel water connection 72", ¾" GHT-F (female garden hose) on both ends

MISC

- CHEF-WIFI** Wifi dongle
- CHEF-DLATCH** Double release door latch (field installation)
- CHEF-USBPROBE** USB core probe 3pts - diameter .13" (3.2 mm)
- CHEF-SVPROBE** USB "Sous vide" core probe 1pt diameter .10" (2.5mm)
- CHEF-CVENTKIT** Direct vent kit
- CHEF-DVENT2** Steam deflector
- CHEF-8GUIDE62** Converts 6-level unit into an 8-level unit w/pitch 2.44"

SERVICE AND INSTALLATION OPTIONS

- Second year extended limited parts and labor warranty
- Site survey
- Installation kits
- Certified Plus Installation (Hobart Service)
- Certified Installation (Hobart Service)
- Water Filtration Installation
- Unit Commissioning Startup

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SCALEBLOCKER™

Water Filter System



Model SMF600

System tested and certified by NSF International	
	<ul style="list-style-type: none"> • ANS/NSF Standard 53—Health Claims - Cysts Reduction: Cryptosporidium, Giardia, Entamoeba - Turbidity Reduction
	<ul style="list-style-type: none"> • ANS/NSF Standard 42—Aesthetic Claims - Chlorine Reduction, Class I - Taste and Odor Reduction

SPECIFIER STATEMENT

Water filter system, Vulcan Model No. SMF_____. Single quick connect cartridge design. Patented technology reduces lime scale, chlorine, and chloramines without chemicals or additives. Reduces the need of frequent deliming. Modular mounting bracket and head assembly with ¼ turn quick connect cartridge. Shutoff valve and connection for treated water for generator and untreated for cold water condensate. Filter water test port with shut off valve. Incoming water parameters are 40-125 PSI, 45-100°F, PH 6-9, alkalinity 80-100 PPM, chlorine/chloramines 0-4 PPM. chlorides 0-30 PPM, hardness 0-300 PPM (0 to 17.5 grains). Water connections are ¾" NPTM with ¾" Male GHT.

Exterior Dimensions:

SMF600: 15½" w x 9½" d x 18½" h
 SMF620: 15½" w x 9½" d x 29½" h

NSF tested and certified.
 Not to exceed 120°F.

Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- SMF600** Water filter system
- SMF620** Water filter system

STANDARD FEATURES

- Single cartridge design
- ¼ turn cartridge quick disconnect and connect for easy changes, no wrench required
- Category 3 recyclable cartridge
- Nano crystal scale reduction reduces the need for deliming
- Hollow carbon for chlorine/chloramines removal
- Modular mounting bracket and head assembly
- Quick connect inlet and outlet assemblies for reversing flow or adding optional pre-filter
- Shut off valve and pressure gauge standard
- Connections are ¾-inch NPTF with ¾-inch Male GHT adaptors installed (male garden hose thread)
- Filtered water test valve
- Unfiltered water connection for cold water condensate with cap if not used
- Free filter maintenance reminders when system is registered with Vulcan
- Treats water up to 300 PPM (17.5 grains), hardness
- Removes up to 4 PPM chlorine/chloramines

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- Preventive maintenance kit
- Stainless steel flex water connection hose 72", ¾" Female GHT, (garden hose thread), each end.

SCALEBLOCKER™ – Water Filter System

Approved by _____ Date _____ Approved by _____ Date _____



SCALEBLOCKER™ Water Filter System

NOTES

1. Dimensions which locate the below connections have a tolerance of + or - 3" (+ or - 77mm).

SMF600

Service Flow	0-2 GPM
Service Life	7,500 Gal
Inlet / Outlet	¾" NPTF inlet and ¾" Male GHT (¾" NPTF adapter) outlet
Inlet Min / Max Pressure	40-125 PSIG
Min / Max Temperature	45-100F (7-37C)
Weight, Operating	21 Lbs. (9.5 kg)

SMF620

Service Flow	0-4 GPM
Service Life	12,000 Gal
Inlet / Outlet	¾" NPTF inlet and ¾" Male GHT (¾" NPTF adapter) outlet
Inlet Min / Max Pressure	40-125 PSIG
Min / Max Temperature	45-100F (7-37C)
Weight, Operating	32 Lbs. (15.5 kg)

2. Installation of backflow preventers, vacuum breakers, other code requirements and local code compliance is the responsibility of the owner and installer.

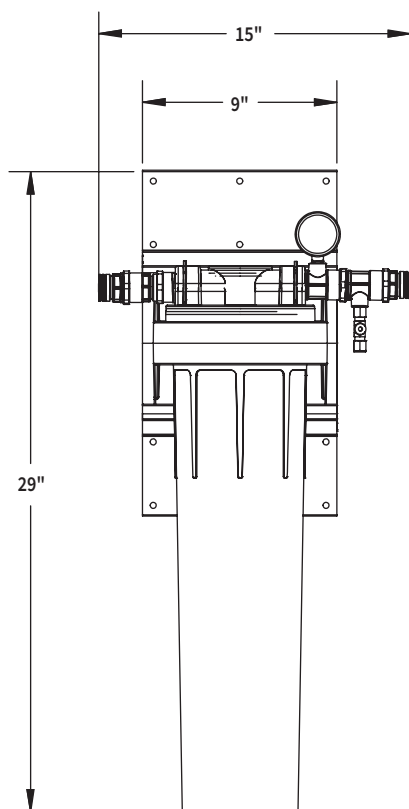
3. Filter clearance needed for access:

Front	13"
Bottom	4"

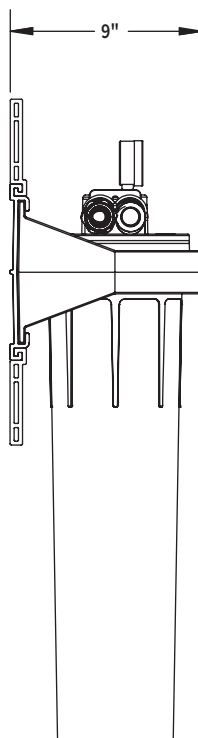
4. This appliance is manufactured for commercial installation only and not intended for home use.

WATER QUALITY STATEMENT:

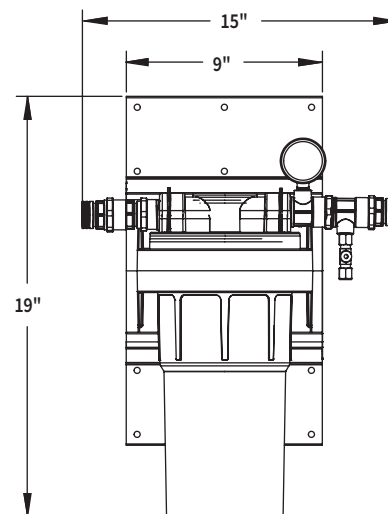
Water from ScaleBlocker™ System should only be connected to the boiler / generator feed and not the condenser connection of the steamer. Systems are not to be used where water is microbiologically unsafe or with water of unknown quality without adequate disinfections before and after use. Connecting to a municipal water supply complies with this requirement.



SMF620-SYSTEM



TYPICAL SIDE VIEW



SMF600-SYSTEM

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