



SIMPLE, BUT NEVER BASIC.

There's nothing basic about Vulcan's EA Plus electric countertop steamer. Equipped with many of the same features found on our higher-performance steamers, the EA Plus lets you get started fast, cook with nonstop, reliable steam, and decrease scale maintenance. And because it's built with Vulcan's exclusive technology, you'll serve delicious foods with no taste transfer.



DONE TO PERFECTION.
vulcanequipment.com

VULCAN EA PLUS COUNTER STEAMER

	ADVANTAGE	BENEFIT
Patent-pending High-Efficiency Steam Generator	Steam produced by an internal generator is circulated in a continuous flow inside the cavity, for higher productivity compared to boilerless steamers.	Operate more efficiently, and steam more precisely. Independent steam generation lets you cook seafood with no foaming and serve delicious foods with no taste transfer.
Exclusive Smart Fill technology	Initial high-speed water “power fill” reduces startup time. Low water probe automatically initiates trickle fill to maintain water level, and boil, once steam production is under way.	Accelerate your kitchen with faster startup and continuous steam generation for nonstop cooking performance. Long live the boil.
Exclusive SmartDrain™ and PowerFlush™ technology	Sloped bottom, positive water pressure, and Venturi effect combine to power flush the generator, reducing scale buildup and likelihood of backup when powering down.	Keep your kitchen working by keeping your generator clean. Less routine maintenance and downtime means less costs related to descaling and repairs. Waste removed is from the steamer, not your wallet.
Enhanced Professional Controls with Ready/Cook Lights	Simplifies operation with just two controls—a power switch and timer—that are easy to use and manipulate with gloves. Ready light indicates when steam cavity is up to temperature.	Don't waste your time learning a complicated digital interface. Simply flip the power switch, ensure the ready/cook lights are on, and set the timer. Done.



SONICSAFE™ ULTRASONIC SCALE PREVENTION: NEVER REPLACE A SCALE FILTER AGAIN.

Optional on all Vulcan electric steamers. Use your steamer as much as you want without worrying about fatal scale buildup. Only Vulcan integrates ultrasonic scale-fighting technology to combat scale automatically.

CONTACT US NOW TO SET UP A DEMO.



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Masterful design. Precision performance. State-of-the-art innovation. For over 150 years, Vulcan has been recognized throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your foodservice operation run just right—every time.

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1-800-814-2028



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