

COMBI

**VULCAN****MINIJET  
ELECTRIC BOILERLESS COMBI OVEN STEAMER**

Model MINI-JET



The Minijet conforms to the Ventless Grease-Laden Vapor standards set forth by UL710B, Section 59, formerly Section 14 of UL 197, Eighth Edition, Supplement SB, and NFPA96. Local codes prevail.

**SPECIFICATIONS**

Vulcan MINI-JET Combi Oven Steamer, Electric, Boilerless, Left or Right hinged door, hotel pan capacity of (4) 12" x 20" x 2.5" or (6) 12" x 20" x 1" pans. Multiple cooking capabilities from one piece of equipment: Baking, Steaming, Roasting, Grilling, Air-Fry, Rethermalization, Proofing, Finishing, Poaching, Stewing, Low Temp, Defrosting, Cook & Hold, and more. Twin Control via capacitive LCD touch screen display & coding turn/push knob. User Interface including Manual displays for ABC, JET or ECO operator functions. ABC Interface adjusts humidity automatically after setting temperature. AUTO Interface featuring preloaded and programmable recipes with picture or text display. Additional options with My Recipes, My Favorites, Multi-Level Shelf Timers and Multi-Product interface functions. Toolbox Interface for Manual & Auto Cleaning wash system, custom setting of parameters, visual & interactive service diagnostics, data collection with operator instructions and video training directly from LCD display. Auto-reversing fan, LED light strip with flashing identification in cool touch door, USB & food probe connection port, 4" legs, detergent hose, drain water tempering. Optimized cooking capability with minimal energy and water consumption. All units ship 208v/60/3 phase wiring with 6' cord and L15-30P NEMA plug. Field convertible to 208/60/1, 240/60/1, or 240/60/3. One year limited parts and labor warranty.

- MINI-JET** Left Hinged Door
- MINI-JETR** Right Hinged Door

**STANDARD FEATURES**

- Multiple cooking capabilities from one piece of equipment: Baking, Steaming, Roasting, Grilling, Air-Fry, Rethermalization, Proofing, Finishing, Poaching, Stewing, Low Temp, Defrosting, Cook & Hold, and more.
- Boilerless combi which uses direct steam creation for optimized cooking capability and production with minimal energy and water consumption.
- Hotel Pan Capacity of (4) 12" x 20" x 2.5" or (6) 12" x 20" x 1" pans.
- Twin Control via LCD capacitive touch screen display & coding turn/push knob.
- User Interface including Manual displays for ABC, JET or ECO operator functions. ABC automatically adjusts humidity after setting temperature. ABC & JET features always on function, no start button to activate. JET for manual convection, steam and combi settings. ECO for required start button activation providing maximum energy savings.
- AUTO Interface featuring 80+ preloaded and programmable recipes with text or picture display. Additional AUTO options with My Recipes, My Favorites, Multi-Level Shelf Timers and Multi-Product interface functions.
- Toolbox for Manual or Auto Cleaning wash system, custom settings for user personalization, visual interactive service diagnostics, and operator instructions with video training directly from LCD display.
- Temperature: 80-482°F with visual display of Set and Actual.
- Timer: continuous (---) up to 99:00 hours and minutes with set, remaining or count time displayed. Timer reloads for batch cooking after completion of timed cycle (ABC).
- Humidity range: 0-100%
- Auto-reversing fan with speed control adjustment
- Flashing LED lights & audible alarm system alert user when cooking cycle finished.
- PC Software available for free download that matches machine functions allowing for transfer of recipes, photographs and profiles via USB.
- One year limited parts and labor warranty (two-year K-12).

**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-1 up to 100 gpd capacity, single unit
  - V3MRO-2 up to 200 gpd capacity, double unit
- Second year extended limited parts and labor warranty contract.

**ACCESSORIES (Packaged & Sold Separately)**

- MINI-STAND Equipment Stand, (2) shelves, adjustable feet with floor flange brackets, stainless steel
- MINI-PROBE3 Multi-Point Food Probe
- MINI-RACK Wire Racks, 12"x 20", set of (3), stainless steel
- MINI-SPRAY Spray Hose Kit, manual (includes plumbing connections, spray hose & mounting bracket)

**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote &amp; Order Fax: 1-800-444-0602



# MINIJET 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 Water Treatment System and regular filter replacements coupled with routine delimiting 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:

<b>DYNAMIC WATER PRESSURE</b>	30 - 80 psig
<b>HARDNESS*</b>	1 - 3 grains
<b>SILICA</b>	less than 13 ppm
<b>TOTAL CHLORIDE</b>	less than 30 ppm
<b>pH RANGE</b>	7-8
<b>CHLORINE &amp; CHLORAMINE</b>	0 ppm
<b>ALKALINITY</b>	less than 20 ppm
<b>TDS</b>	less than 60 ppm
<b>UN-DISSOLVED SOLIDS</b>	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.

### SERVICE CONNECTIONS:

**Water:** Filtered and Unfiltered female water line connections into 3/4" male NSHT (30-80 psi).

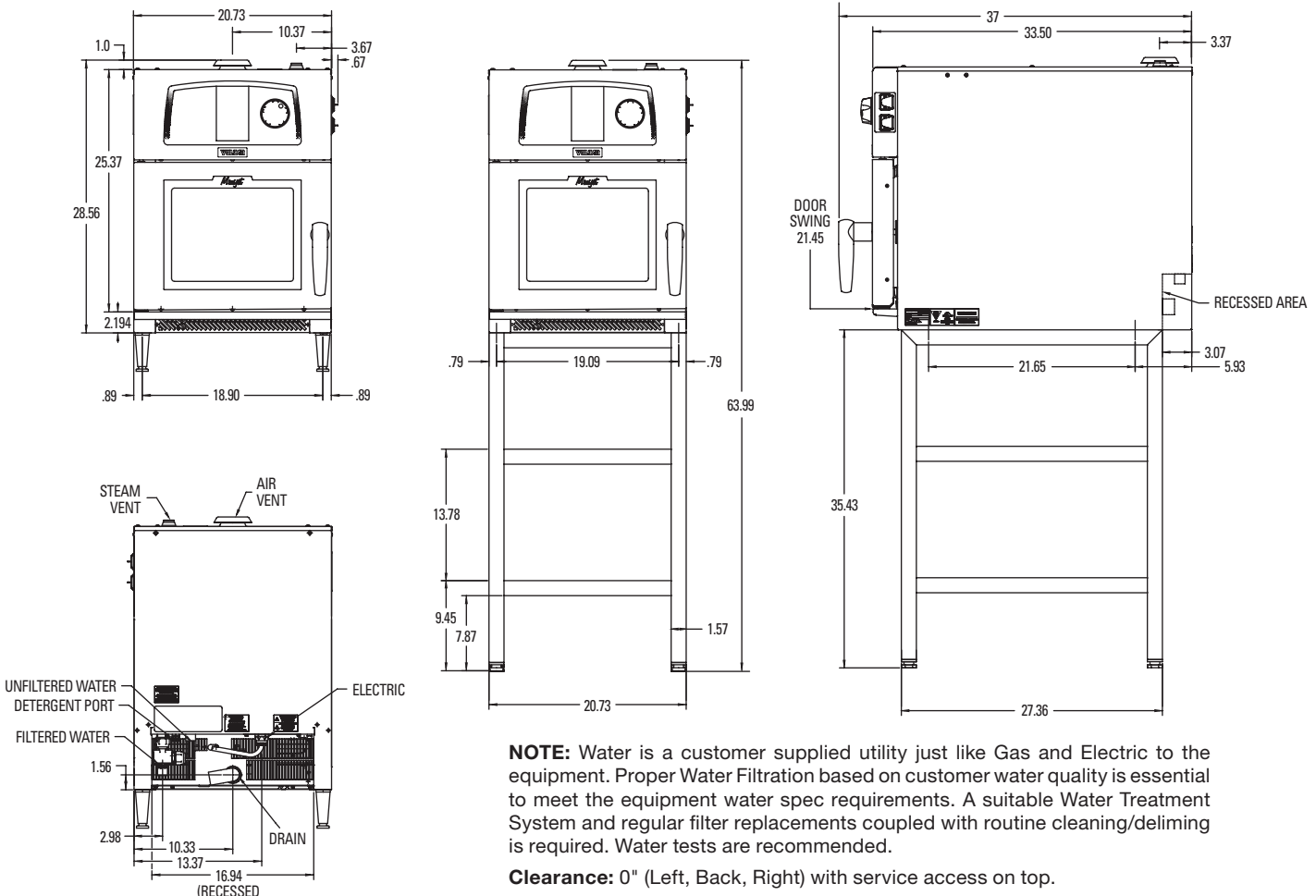
**Drain:** 1 1/4" diameter unthreaded adjustable copper elbow included with unit.

**Electrical:** 208v/60/3 standard with 6' cord and L15-30P NEMA plug. Field convertible to 208/60/1, 240/60/1, or 240/60/3.

MODEL	PH	208V		240V	
		KW	AMP	KW	AMP
Minijet	1	5.2	25	6.83	28.5
	3	5.2	14.9	6.83	16.8



L15-30P



**NOTE:** Water is a customer supplied utility just like Gas and Electric to the equipment. Proper Water Filtration based on customer water quality is essential to meet the equipment water spec requirements. A suitable Water Treatment System and regular filter replacements coupled with routine cleaning/delimiting is required. Water tests are recommended.

**Clearance:** 0" (Left, Back, Right) with service access on top.

**Machine Weight:** 168 lbs. (shipping weight 199 lbs.)

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



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