



## TCM101E

### Electric Boilerless Combi Oven



Model TCM101E  
Shown on optional stand

SELL SHEET



## SPECIFIER STATEMENT

Touch Combi Multi TCM-101E-208/240 (VPJ101E-86), 10 level half size, electric, boilerless, (10) 18"x13"x1" half sheet pan or (10) 12"x20"x2.5" steam pan capacity, (5) grab-and-go wire racks, twin control LCD touchscreen & knob. Multi-function modes with exclusive ABC control, factory preprogrammed & customizable recipes, automatic cleaning with water recirculation, auto descale, non-proprietary chemicals, auto-reversing fan, LED light strip, cool touch door, USB port, multi point food probe, drain water tempering, available in 208/240/60/3 spanned voltage, 4" adjustable feet, NSF, cULus. One-year limited parts and labor warranty.

### Exterior Dimensions:

Combi: 42.1"H x 36.2"W x 33.3"D

Stand & Combi: 69.6"H

Stand only: 28.4"H x 33.8"W x 33.7"D

Project \_\_\_\_\_

AIA # \_\_\_\_\_ SIS # \_\_\_\_\_

Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

## MODELS

☐ **TCM-101E-208/240** (VPJ101E-86)

## STANDARD FEATURES

- Multiple cooking capabilities include: Baking, steaming, roasting, grilling, air-fry, rethermalization, proofing, finishing, poaching, stewing, low temp, defrosting, cook & hold and more
- Twin control with LCD touchscreen and turn/push knob
- Multi-function cooking and cleaning modes
- AUTO mode features preloaded and programmable recipes with picture or text display; additional AUTO options include "My Recipes", "My Favorites", Multi-Level Shelf Timers and Multi-Product functions
- Manual mode features patent pending ABC mode lets operators cook with confidence via automatic humidity adjustment after setting temperature. JET mode gives full control over all settings. ABC & JET feature always on function, no start button to activate; ECO for required start button activation providing maximum energy savings
- Exclusive grab-and-go racks with cutout design
- Manual & Auto Cleaning wash system with water recirculation using non-proprietary liquid detergent and auto delime ability.
- Custom settings allow for user personalization, interactive service diagnostics, data collection and operator instructions
- Temperature: 80-482°F with visual display of set and actual temperature
- Continuous timer: tracks up to 99:00 hours and minutes. Set, remaining or count time displayed
- Humidity range: 0-100%
- Auto-reversing fan with speed control adjustment
- Flashing LED lights & audible alarm system alert user when cooking cycle ends
- PC software provided facilitates 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

- |                                      |   |
|--------------------------------------|---|
| <input type="checkbox"/> TCM-STAND1  | <input type="checkbox"/> TCM-DLATCH     |
| <input type="checkbox"/> TCM-RACK101 | <input type="checkbox"/> 1220-BASKET    |
| <input type="checkbox"/> TCM-SPRAY   | <input type="checkbox"/> 1220-GRILLOP   |
| <input type="checkbox"/> TCM-PROBE   | <input type="checkbox"/> HOSEWTR 3/4BBV |

TCM101E – Electric Boilerless Combi Oven

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_

## 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:

<b>DYNAMIC WATER PRESSURE</b>	30 - 60 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

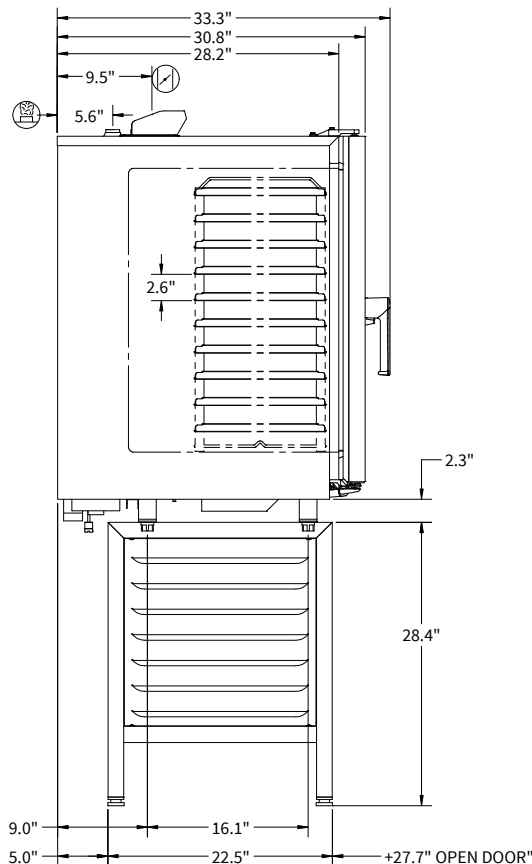
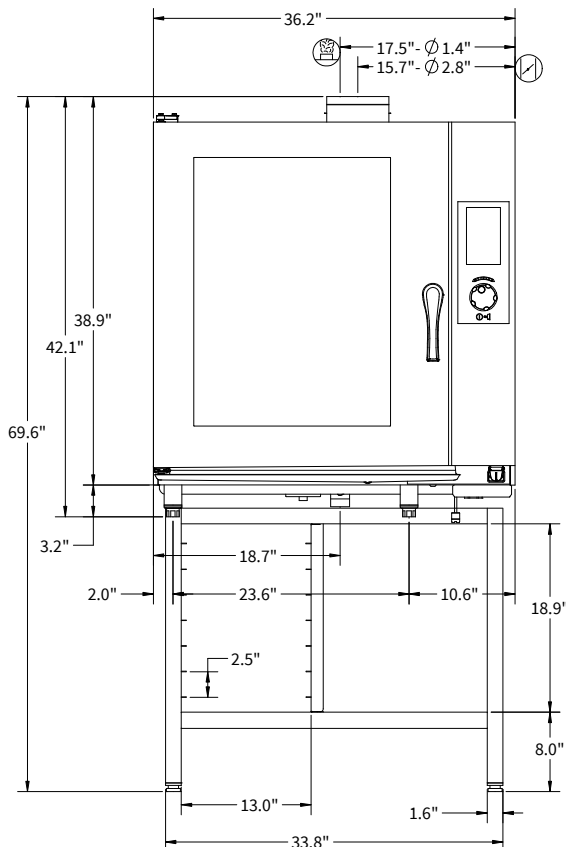
\* 17.1 ppm = 1 grain of hardness

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.

OPERATION MANUAL

INSTALLATION MANUAL

CAD and/or Revit Files Available



**MACHINE WEIGHT:** 256 lbs | **SHIPPING WEIGHT:** 313 lbs

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

## 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 NSHT (50-60 psi recommended for best results).

**Drain:** 1 1/2" diameter. Drain tempering below 140°F via cold unfiltered water connection.

**Electrical:** Field wire electrical connection. Ships as 208v.

TCM101E	PH	KW	Amp
208/240	3	14.7/19.6	40.9/47.1

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

## NOTE

**Capacity:** (10) 18"x13"x1" half sheet pan or (10) 12"x20"x2.5" steam pan

**Clearance:** Left 1.6", Back 0", Right 1.6"

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

**External Dimensions:** 42.1"H x 36.2"W x 33.3"D, Oven height with stand 69.6"H

**NOTE:** Water is a customer supplied utility just like gas and electric to the equipment. Water tests are recommended.