



TCM102G

Gas Boilerless Combi Oven



Model TCM102G
Shown on optional stand

SELL SHEET



ANSI/NSF Standard #4



SPECIFIER STATEMENT

Touch Combi Multi TCM-102G-NAT/LP (VPJ102G-81), 10 level full size, natural gas, boilerless, (10) 18"x26"x1" full sheet pan or (20) 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, 156,000 BTU, 120/60/1 cord and plug, 4" adjustable feet, NSF, cULus. One-year limited parts and labor warranty.

Exterior Dimensions:

Combi: 42.1"H x 36.2"W x 46.1"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-102G-NAT/LP** (VPJ102G-81)

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

- ☐ TCM-STAND2
- ☐ TCM-RACK102
- ☐ TCM-SPRAY
- ☐ TCM-PROBE
- ☐ TCM-DLATCH
- ☐ 1220-BASKET
- ☐ 1220-GRILLOP
- ☐ HOSEWTR 3/4BBV
- ☐ 3/4QD-HOSE-4

TCM102G – Gas Boilerless Combi Oven

Approved by _____ Date _____ Approved by _____ Date _____



F49550 (01-22) Vulcan • 2006 Northwestern Pkwy, Louisville, KY 40203 • Phone: 800-814-2028 • Fax: 800-444-0602 • www.vulcanequipment.com Printed in U.S.A.