

TCM102G

Gas Boilerless Combi Oven









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 nonproprietary 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
- $\hfill \square$ Second year extended limited parts and labor warranty contract.

ACCESSORIES

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

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:

DYNAMIC WATER PRESSURE30 - 60 psigHARDNESS*1 - 3 grainsSILICAless than 13 ppmTOTAL CHLORIDEless than 30 ppm

pH RANGE 7-8
CHLORINE & CHLORAMINE 0 ppm

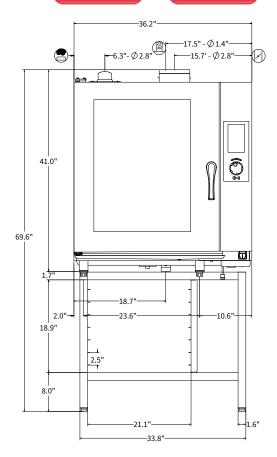
ALKALINITY less than 20 ppm
TDS less than 60 ppm
UN-DISSOLVED SOLIDS less than 5 microns

* 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.

OPERATION MANUAL





MACHINE WEIGHT: 339 lbs
SHIPPING WEIGHT: 410 lbs

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 $\frac{3}{4}$ " male NSHT (50-60 psi recommended for best results).

Drain: $1 \frac{1}{2}$ " diameter. Drain tempering below 140°F via cold unfiltered water connection.

Electrical: 120/60/1 with 6' cord and plug NEMA L5-15 (field convertible).

Gas: 156,000 BTU, $\frac{3}{7}$ NPT female connection. Supply pressure should be: Natural 6.5" - 10" W.C.; Propane 151,000 BTU, 10" - 15" W.C.

NOTE

Capacity: (10) 18"x26"x1" full sheet pan or (20) 12"x 20"x 2.5" 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 46.1"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.

