CORECOMBI 62G

Gas 6-Level Full Size Steam Generator Combi

CoreCombi 62G
shown on optional stand

MODEL

☐ **CORE-62G**   6-Level full size

STANDARD FEATURES

- Multiple cooking capabilities include: bake, steam, roast, grill, air-fry, rethermalization, proof, finish, poach, stew, low temp, defrost, cook & hold and more.

- 10" touch screen.

- Multi-point food probe.

- Multi-function cooking and cleaning modes.

- Programmable recipes, Multi-Level Shelf Timers, and Multi-Product functions.

- Patented automatic humidity control based on temperature. Humidity range: low, medium & high.

- Auto cleaning wash system with water recirculation using non-proprietary liquid detergent.

- Patent-pending cavity deliming process, in conjunction with the steam generator deliming, provides an effective method for preventative maintenance.

- Exclusive grab-and-go racks with cutout design.

- Custom settings allow for user personalization, interactive service diagnostics, data collection and operator instructional help screens.

- Temperature: 80-575°F with visual display of set and actual temperature.

- Continuous timer: tracks up to 99:59:59 hours, minutes, and seconds. Set, remaining or count time displayed.

- Auto-reversing fan with 3 adjustable speeds.

- Flashing LED lights & audible alarm system alert user when cooking cycle ends.

- USB port to upload or download information.

- Universal spray hose kit.

- One-year limited parts and labor warranty.

ACCESSORIES - *see last page*

SPECIFIER STATEMENT

CoreCombi model 62G features 10" touchscreen, Multi-function modes Convection, Steam, and Combi with predictive humidity control, steam generator for quality steam, programmable recipes, multi-shelf timers, automatic cleaning with water recirculation, auto descale, non-proprietary liquid chemicals, auto-reversing fan, LED lights, triple pane glass door, USB port, multi-point food probe, 3 grab-and-go wire racks, 120 V / 60 HZ. One-year limited parts and labor warranty.

Exterior Dimensions:
Combi: 33.8"H x 44.5" W x 41.3" D
Combi on stand: 60"H x 44.5" W x 41.3" D
Stacked (62G / 62G): 76.7"H x 44.5" W x 47.5" D

Pan Capacity:
(12) 12" x 20" hotel pans or
(6) 18" x 26" full sheet pans

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 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.

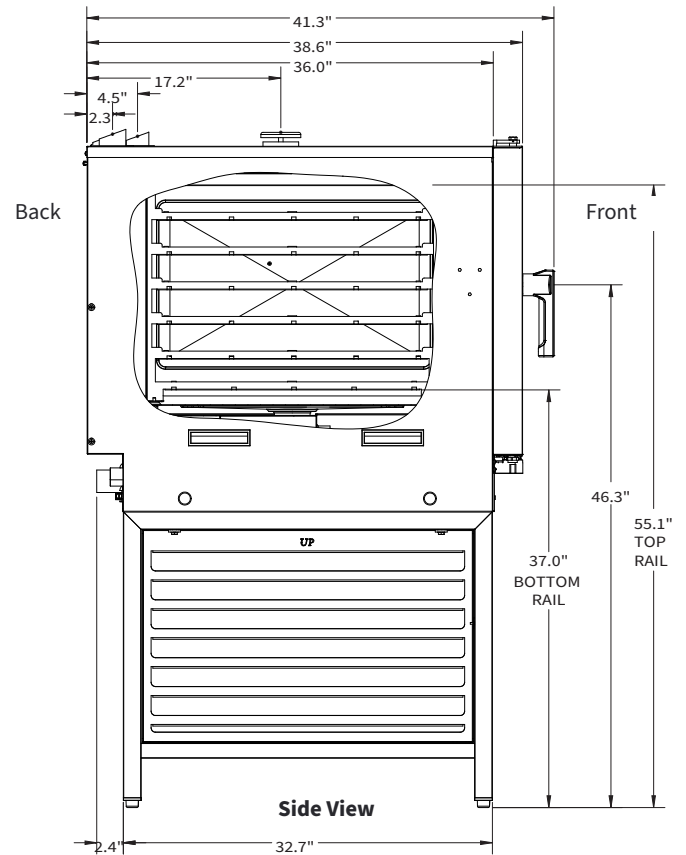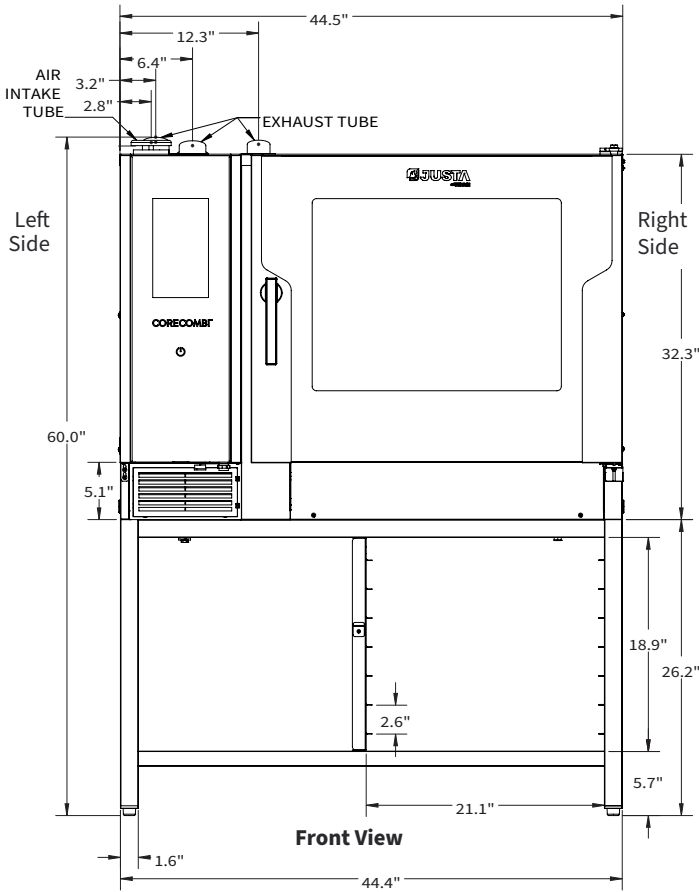Your water supply must be within these general guidelines:

DYNAMIC WATER PRESSURE	15-87 psi (30-60 recommended)
HARDNESS*	1 - 3 grains
SILICA	less than 13 ppm
TOTAL CHLORIDE	less 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.

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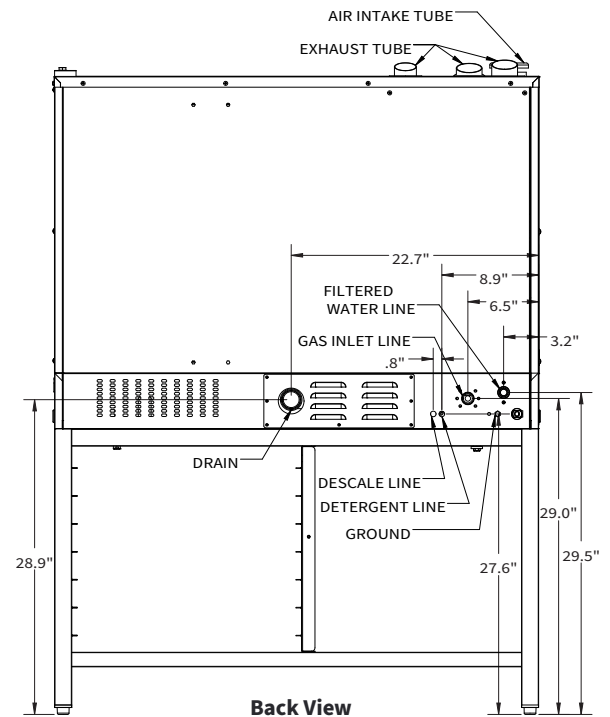
As continued product improvement is a policy of Justa by Vulcan, specifications are subject to change without notice.

JUSTA BY **VULCAN**

Front View

Side View

Back View

External Dimensions	Height	Width	Depth
CORE-62G	33.8"	44.5"	41.3" (w/handle)
CORE-62G on stand	60"	44.5"	41.3" (w/handle)
Packaged CORE-62G	40.2"	48.8	45.9

Weight	Machine	Shipping
CORE-62G	462 Lbs.	639 Lbs.

Clearance	Left	Back	Right
CORE-62G	2*"	2.5"	2"

External heat sources may require space or 3" optional heat shield.

Service Connections

Electrical
120/60/1 with 6' cord and plug NEMA 5-15. 10 amp

Water
3/4'' GHT-M (male garden hose) connection on the machine.
Note: water is a customer supplied utility that must meet the water specs of the machine.

Drain
2" diameter

Gas
Natural: **106,500 BTU/hr.** 3/4" NPT male connection on machine.
Supply pressure - 6.5" - 10" W.C.
Ships as natural gas. Future field conversion for propane as a kit.

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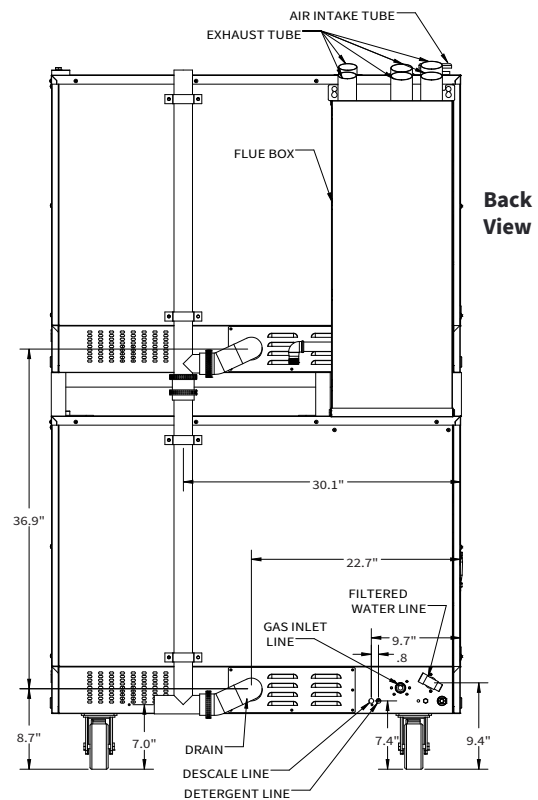
JUSTA BY **VULCAN**

Front View

Left Side / Right Side

44.5"
2.8"
6.4"
AIR INTAKE TUBE
EXHAUST TUBE
32.3"
76.7"
4.7"
32.3"
6.0"
5.0"
34.2"

Side View

Back / Front

47.5"
41.3"
38.6"
36.0"
17.2"
37.1"
72.0 TOP RAIL
53.9"
35"
26.1"
16.8" BOTTOM RAIL
6.0"
25.9"
6.1"
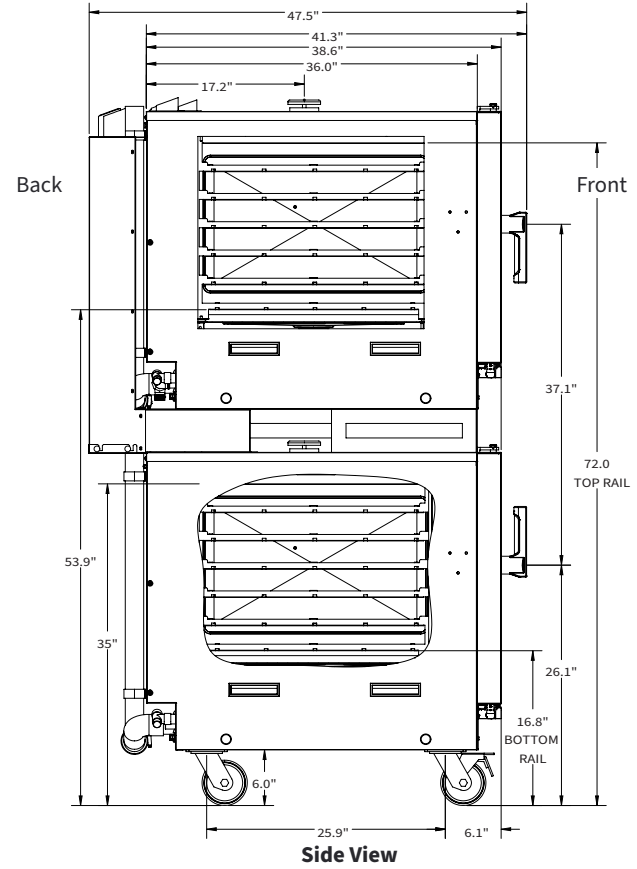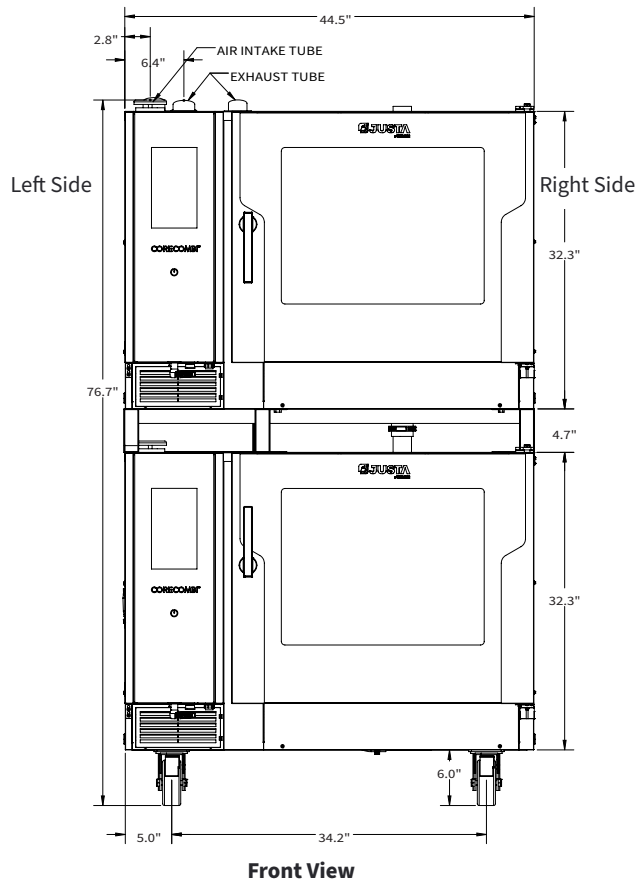
Stacked: CORE-62G/62G

	Height	Width	Depth
External Dimensions	76.7"	44.5"	47.5" (w/handle)

Clearance	Left	Back	Right
Stacked CORE-62G/62G	2*"	6.5"	2"

External heat sources may require space or 3" optional heat shield.

Back View

AIR INTAKE TUBE
EXHAUST TUBE
FLUE BOX
30.1"
36.9"
22.7"
FILTERED WATER LINE
GAS INLET LINE
9.7"
.8
8.7"
7.0"
DRAIN
DESCALE LINE
DETERGENT LINE
7.4"
9.4"

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ACCESSORIES

COOKING

❏ VRACK-62	Stainless steel grab-and-go racks (5)
❏ PERFTRAY1.1	Perforated baking tray 12"x20"
❏ PERFTRAY2.1	Perforated baking tray 20"x24"
❏ EGGTRAY	Eggs tray 8 holes
❏ ENAMEL40	Tray granite enameled depth 40mm
❏ ENAMEL60	Tray granite enameled depth 60mm
❏ PIZZATRAY	Pizza and baking tray
❏ GRILL-PIZZATRAY	Cross grill & pizza DURAQUARZ coated reversible
❏ DIAMONDGRILL	Baking and grill tray diamond shape
❏ ROAST-BAKETRAY	Roasting and baking tray
❏ CHICKRACK6	Stainless steel chicken rack - 6
❏ CHICKRACK8	Stainless steel chicken rack - 8
❏ RIBRACK	Ribs rack
❏ 1220-GRILLOP	Grilling grid (open type)
❏ 1220-BASKET	Stainless steel fry basket 12"x20"
❏ FRYBASKET	Frying baskets coated with DURAPEK

STANDS, STACKING KITS, CASTERS AND FEET

❏ CORE-STAND2	Stainless steel stand with shelving
❏ CORE-CAST	Stand caster kit
❏ CORE-STACK62G	Stacking kit
❏ CORE-DCSTACK	Drain connection kit stacking
❏ CORE-DCSTAND	Drain connection kit stand
❏ CORE-FEET	Adjustable feet kit

WATER FILTRATION

❏ CB15K-SYSTEM	Hollow Carbon Filter System 15,000 gal. (carbon only treatment)
❏ CB30K-SYSTEM	Hollow Carbon Filter System 30,000 gal. (carbon only treatment)
❏ SMF600-SYSTEM	ScaleBlocker® (carbon with scale inhibitor) water filtration system
❏ SMF620-SYSTEM	ScaleBlocker® (carbon with scale inhibitor) water filtration system
❏ WS40-NOINSTALL	Water Softening (Carbon CBK System required) 40-lb capacity (hard water treatment)
❏ WS80-NOINSTALL	Water Softening (Carbon CBK System required) 80-lb capacity (hard water treatment)
❏ HOSEWTR3/4BBV	Flex stainless steel water connection 72", 3/4" GHT-F (female garden hose) on both ends

CLEANER

❏ VDL-1	Vulcan detergent liquid, 2 per package, 2.5 gal each, sold per case
❏ VRL-1	Vulcan rinse (descale) liquid, 2 per package, 2.5 gal each, sold per case

MISC

❏ CORE-HEAT62	Heat shield (for single or stacked machines)

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