



# **ACHIEVER CHARBROILER CUSTOMER MAINTENANCE MANUAL**

**SPECIFICATION SHEETS**

**INSTALLATION / OPERATING MANUALS**

**HOBART SERVICE PARTS STORE**

**CATALOG OF REPLACEMENT PARTS**

## ACCESSORIES

### VACB COUNTER MODEL GAS CHARBROILER



- CUTTING BOARD
- CONDIMENT RAIL
- PLATE RAIL
- BACKSPASH
- GRATE OPTIONS
- GRIDDLE PLATE

#### STANDARD FEATURES

- Stainless steel construction.
- Welded and smooth blended edges.
- Line matched to MSA,900RX griddles and VHP hotplate accessories.
- Cutting board accessory features stainless steel frame with removable board inserts. Inserts are 1" thick X 7" wide, Sani-TUFF® rubber NSF listed boards.
- Condiment rails will accommodate up to the following amounts of 1/6 size containers:
  - 25" model – 3
  - 36" model – 4
  - 47" model – 6
  - 60" model – 8
  - 72" model – 10
- Plate rails feature a full 12¼" deep stainless steel shelf.
- Back splash kit has 6" back and tapered sides.
- Variety of grate options available to fit your broiling needs. Grates are cast iron or welded standard steel construction.
- Griddle plate accessory is constructed of ¼" welded standard steel plate.
- One year limited parts and labor warranty.

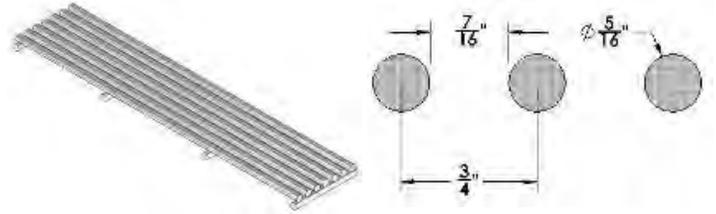
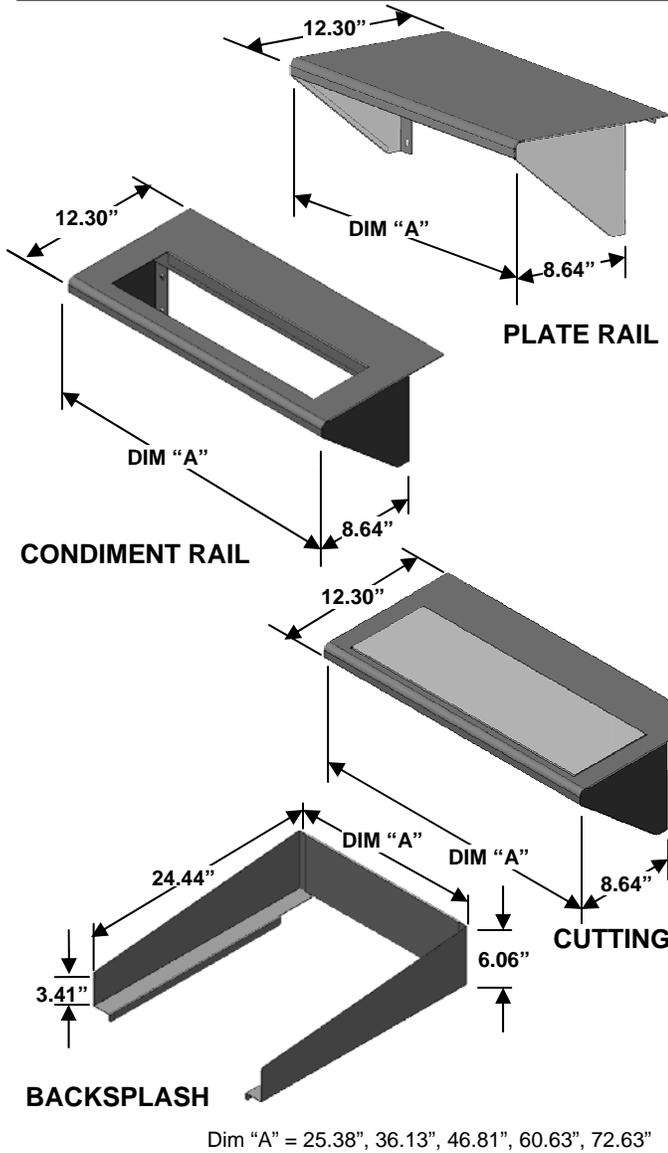


#### OPTIONS

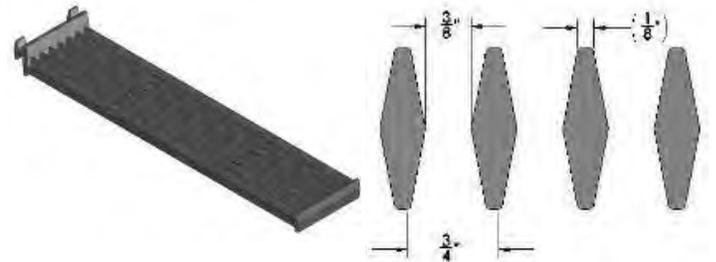
- Product variations available. See your sales representative for product variance requests.

**SPECIFY CHARBROILER SIZE WHEN ORDERING.**

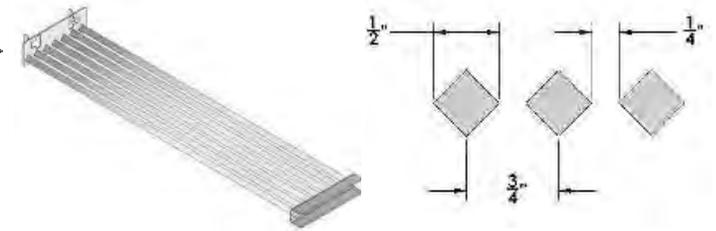
## ACCESSORIES VACB COUNTER MODEL GAS CHARBROILER



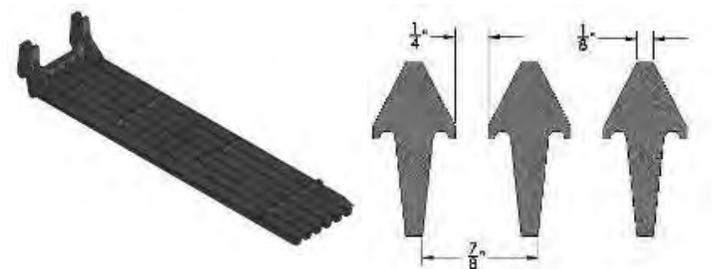
**GRATE-RR724**



**GRATE-CDIA24**



**GRATE-DIA24**



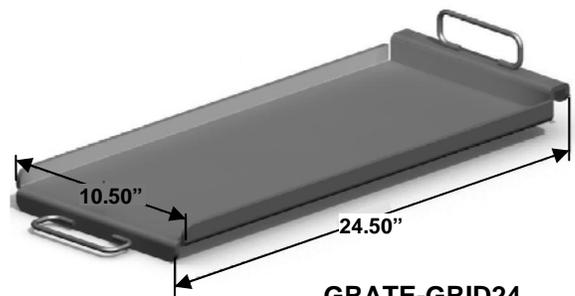
**GRATE-CSTR24**

All above grates are 5.25" wide X 24"

GRATES	
DESCRIPTION	ACCESSORY CODE
Round rod(1/2" welded steel rods)	GRATE-RR724
Cast diamond(standard-cast iron)	GRATE-CDIA24
Diamond fabricated(welded steel)	GRATE-DIA24
Cast straight(cast iron)	GRATE-CSTR24
Griddle Plate(welded 1/4" steel)	GRATE-GRID24

ACCESSORY CODES				
MODEL #	PLATE RAIL	CONDIMENT RAIL	CUTTING BOARD	BACK SPLASH
VACB20	PLTRAIL-ACB20	N/A	N/A	BCKSPLH-ACB20
VACB25	PLTRAIL-ACB25	CONRAIL-ACB25	CUTBD-ACB25	BCKSPLH-CB25
VACB36	PLTRAIL-ACB36	CONRAIL-ACB36	CUTBD-ACB36	BCKSPLH-CB36
VACB47	PLTRAIL-ACB47	CONRAIL-ACB47	CUTBD-ACB47	BCKSPLH-CB47
VACB60	PLTRAIL-ACB60	CONRAIL-ACB60	CUTBD-ACB60	BCKSPLH-CB60
VACB72	PLTRAIL-ACB72	CONRAIL-ACB72	CUTBD-ACB72	BCKSPLH-CB72

\*Two piece board



**GRATE-GRID24**

**NOTE:** In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

**GRIDDLES & BROILERS****VULCAN****VACB SERIES  
COUNTER MODEL GAS CHARBROILER**

Model VACB47

**SPECIFICATIONS**

Low profile, high volume gas charbroiler, Vulcan-Hart Model No. \_\_\_\_\_. Stainless steel front, sides, top trim and grease trough. Full width front grease collection drawers. Heavy cast iron char-radiants. 5¼" wide cast iron diamond grates. Supercharger burner dividers. One 18,000 BTU/hr. burner for each broiling grate. Underburner deflector system reflects heat upwards. Standing pilot ignition system. One infinite heat control valve for each burner. 4" adjustable legs. ¾" rear gas connection and gas pressure regulator.

Exterior dimensions:

\_\_\_\_\_ " wide x 33" deep x 11½" working height

CSA design certified NSF listed.

**SPECIFY TYPE OF GAS WHEN ORDERING.  
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

- VACB25** 25⅜" wide
- VACB36** 36⅛" wide
- VACB47** 46¾" wide
- VACB60** 60⅝" wide
- VACB72** 72⅝" wide

**STANDARD FEATURES**

- Stainless steel sides, control panel, top trim, backsplash and grease trough
- Full width front grease drawer
- Heavy duty cast iron char-radiants
- 5¼" wide cast iron diamond grates
- One 18,000 BTU/hr burner for each broiler grate
- Standing pilot ignition system
- One infinite heat control valve for each burner
- Underburner deflector system reflects heat upwards creating a "Cool Zone" in the grease drawer and drip areas.
- 4" adjustable legs
- ¾" rear gas connection and gas pressure regulator
- Supercharger burner dividers minimize heat transfer to enhance multi-zone cooking capability
- One year limited parts and labor warranty

**OPTIONS**

- 6" legs
- Cutting board
- 12¼" deep plate rail
- Condiment rail
- Back and side splash kit
- Griddle plate
- Welded steel diamond and round rod grates.
- 10½" wide griddle plate inserts
- Stainless steel stand with undershelf and casters

**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



## VACB SERIES COUNTER MODEL GAS CHARBROILER

### INSTALLATION REQUIREMENTS:

1. A gas pressure regulator supplied with the unit must be installed:  
Natural Gas 5.0" (127 mm) W.C.  
Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

**NOTE: In The Commonwealth of Massachusetts**

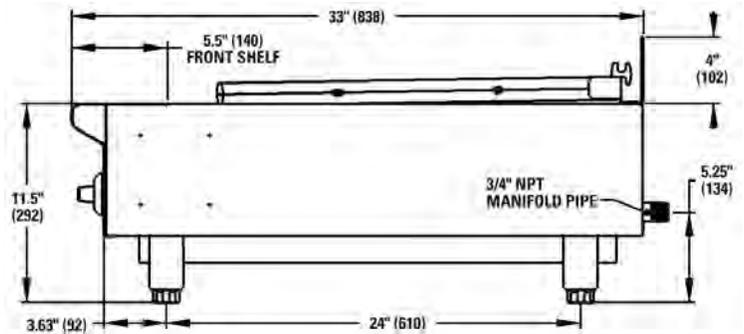
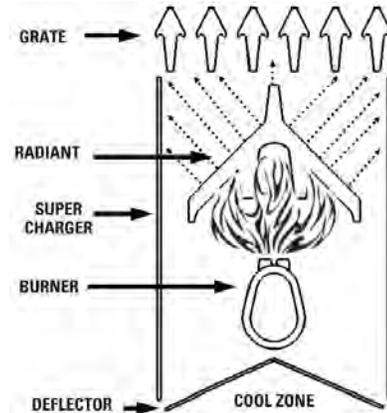
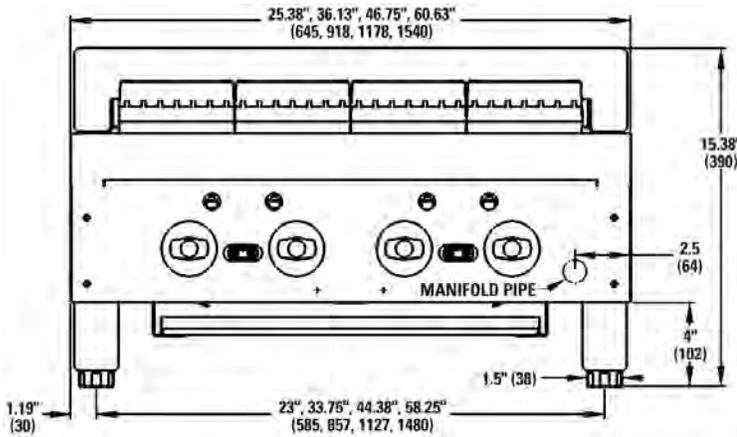
All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

4. CLEARANCES

	Non-Combustible
Rear	3"
Sides	0"

All models require a 4" bottom clearance from a non-combustible counter and must be installed with minimum 4" legs.

5. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT*	BROILING AREA	# BURNERS	TOTAL BTU/HR	APPROX SHIP WT (LB/KG)
VACB25	25 <sup>3</sup> / <sub>8</sub> "	33"	15 <sup>3</sup> / <sub>8</sub> "	11 <sup>1</sup> / <sub>2</sub> "	21 <sup>1</sup> / <sub>2</sub> " X 22 <sup>5</sup> / <sub>16</sub> "	4	72,000	290/131
VACB36	36 <sup>1</sup> / <sub>8</sub> "				32 <sup>1</sup> / <sub>4</sub> " X 22 <sup>5</sup> / <sub>16</sub> "	6	108,000	370/167
VACB47	46 <sup>3</sup> / <sub>4</sub> "				43" X 22 <sup>5</sup> / <sub>16</sub> "	8	144,000	450/203
VACB60	60 <sup>5</sup> / <sub>8</sub> "				57" X 22 <sup>5</sup> / <sub>16</sub> "	11	198,000	500/225
VACB72	72 <sup>5</sup> / <sub>8</sub> "				68 <sup>3</sup> / <sub>4</sub> " X 22 <sup>5</sup> / <sub>16</sub> "	13	234,000	580/263

\*These are nominal dimensions and can vary by +1.75" with adjustable legs.



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# INSTALLATION & OPERATION MANUAL FOR *Achiever Charbroilers*

**ITW Food Equipment Group**

## VULCAN

<b>MODELS</b>	<b>MLS</b>
VACB25	ML-710543
VACB36	ML-710544
VACB47	ML-710545
VACB60	ML-710546

[www.vulcanhart.com](http://www.vulcanhart.com)



<b>MODELS</b>	<b>MLS</b>
ACB25	ML-710543
ACB36	ML-710544
ACB47	ML-710545
ACB60	ML-710546

[www.wolfrange.com](http://www.wolfrange.com)



**ACB25**

## **IMPORTANT FOR YOUR SAFETY**

**THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.**

**POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.**

### **IMPORTANT**

**IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.**

### **FOR YOUR SAFETY**

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

**WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**

**IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.**

# INSTALLATION, OPERATION AND CARE OF GAS COUNTERTOP CHARBROILERS

## GENERAL

Gas Countertop Charbroilers are designed for commercial use only and feature fast, efficient gas heat. Each burner is controlled by an adjustable gas valve. Cast radiants are located directly above each burner to maintain uniform temperature. Radiants are easily removed for cleaning when cool.

Heavy-duty, cast iron top grates are reversible to allow all or part of the cooking grid surface to be level or sloped. Grooves, cast in the top grates, permit fat runoff and reduce flaring when tilted towards the front. A grease drawer is provided to collect fat run-off; it opens to the front for inspection or drain-off.

Model	Number of Burners	BTU/hr Input Rating
ACB25 / VACB25	4	64,000
ACB36 / VACB36	6	96,000
ACB47 / VACB47	8	128,000
ACB60 / VACB60	11	176,000

## INSTALLATION

### UNPACKING

Immediately after unpacking, check for possible shipping damage. If the broiler is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Before installing, verify that the type of gas (natural or propane) and the clearance dimensions (see page 4) agree with the specifications on the rating plate which is located on the upper front corner on the right side.

### LOCATION

The installation location must be kept free and clear of combustibles. Do not obstruct the flow of combustion and ventilation air. DO NOT install the charbroiler adjacent to open burners or fryers.

Sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system and for combustion of the gas burners. Do not obstruct the air flow into and around the appliance. Do not obstruct the flow of flue gases through and above the broiler's top grate. Position the broiler in its final location. Check that there are sufficient clearances to service the broiler and to make the required gas supply connection(s). Provide 24" clearance at the front for cleaning, maintenance, service and proper operation.

Minimum clearances to combustible construction are 12" to the back and 9" to the sides. Minimum clearances to non-combustible walls are 0" to the rear and 0" to the sides.

## INSTALLATION CODES AND STANDARDS

**The Charbroiler must be installed in accordance with:**

In the United States of America:

1. State and local codes.
2. National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). This shall include but not be limited to: NFPA #54 Section 10.3.5.2 for Venting. Copies may be obtained from The American Gas Association Accredited Standards Committee Z223, @ 400 N. Capital St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park Quincy, MA 02169-7471

### **NOTE: In the Commonwealth of Massachusetts**

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

3. NFPA Standard # 96 *Vapor Removal from Cooking Equipment*, latest edition, available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

In Canada:

1. Local codes.
2. CAN/CSA-B149.1 Natural Gas Installation (latest edition)
3. CAN/CSA-B149.2 Propane Installation Code (latest edition), available from the Canadian Gas Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3

## BURNERS, RADIANTS, AND TOP GRATES

The top grates are shipped flat (top-side down) from the factory for stock pot use. For broiling, the top grates can be left in the flat position or reversed so they slope forward for grease run-off. Remove the cast iron radiants (Fig. 1) and inspect and remove the shipping tape used during shipping to hold the burners in place. Reassemble the radiants and the top grates. Unpack the supercharger burner dividers and install between burners. The tabs on the superchargers should be inserted in the slots at the front of the fire box.

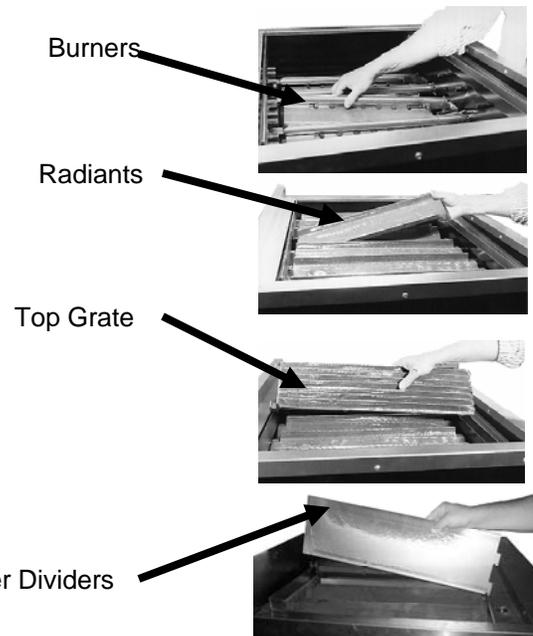


Fig. 1

## LEVELING

It is important that the charbroiler is level front to back and left to right. Areas of uneven heat distribution will occur on an unlevelled unit. The charbroiler is equipped with adjustable legs. Turn the feet at the bottom of the legs to adjust to level. The unit should be rechecked for level anytime it has been moved.

## VENTILATION HOOD

The broiler should be installed under a suitable ventilation hood. For safe operation and proper ventilation, keep the space between the charbroiler and vent hood free from any obstructions.

## GAS CONNECTION

The data plate on the lower right side of the charbroiler indicates the type of gas your unit is equipped to burn. DO NOT connect to any other gas type.

**CAUTION: All gas supply connections and any pipe joint compound must be resistant to the action of propane.**

Purge the supply line to clean out any dust, dirt, or any foreign matter before connecting the line to the unit.

Codes require that a gas shut-off valve be installed in the gas line ahead of the charbroiler. The gas supply line must be at least the equivalent of  $\frac{3}{4}$ " iron pipe.

A pressure regulator is supplied and must be installed outside of the broiler when making the gas supply connection. Standard orifices are set for 5"WC (Water Column) for Natural Gas — 10"WC (Water Column) for Propane. Use the  $\frac{1}{8}$ " pipe tap on the burner manifold for checking pressure. Make sure the gas piping is clean and free of obstructions, dirt, and piping compound.

An adequate gas supply is necessary. Undersized or low pressure lines will restrict the volume of gas required for satisfactory performance. A minimum supply pressure of 7" W.C. for natural gas and 11" W.C. for propane gas is recommended. With all units operating simultaneously, the manifold pressure on all units should not show any appreciable drop.

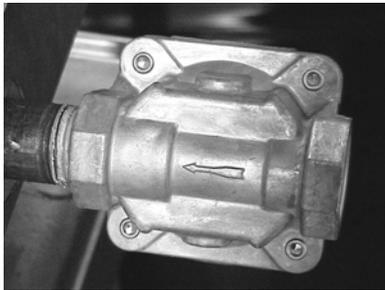
When testing the gas supply piping system, if test pressures exceed  $\frac{1}{2}$  psig (3.45 kPa), the charbroiler and its individual shutoff valve must be disconnected from the gas supply piping system. When test pressures are  $\frac{1}{2}$  psig (3.45 kPa) or less, the charbroiler must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the system.

**WARNING: PRIOR TO LIGHTING, CHECK ALL JOINTS IN THE GAS SUPPLY LINE FOR LEAKS. USE SOAP AND WATER SOLUTION. DO NOT USE AN OPEN FLAME.**

## GAS PRESSURE REGULATOR INSTALLATION

Gas regulator pressure is preset at 5" Water Column (W.C.) for natural gas, and 10" W.C. for propane gas. Minor adjustments may be required based on site specific gas pressure.

Install the regulator as close to the broiler on the gas supply line as possible. Make sure that the arrow on the underside of the regulator is oriented in the direction of gas flow to the broiler (Fig. 2) and the regulator is positioned with the vent plug and adjustment screw upright (Fig. 3).



**Fig. 2**



**Fig. 3**

The minimum supply pressure (upstream of the regulator) should be 7-9" W.C. for natural gas and 11-12" W.C. for propane gas. At no time should the hotplate be connected to supply pressure greater than ½ psig (3.45 kPa) or 14" W.C.

## CASTER EQUIPPED CHARBROILERS

Charbroilers mounted on stands with casters must use a flexible connector (not supplied) that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 • CSA 6.16 and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for use With Gas Fuel, ANSI-Z21.41 • CSA 6.9. In addition, adequate means must be provided to limit movement of the broiler without depending on the connector and the quick-disconnect device or its associated piping to limit broiler movement. Attach the restraining device at the rear of the charbroiler. If disconnection of the restraint is necessary, turn off the gas supply before disconnection. Reconnect the restraint prior to turning the gas supply on and return the charbroiler to its installation position.

Note: If the Charbroiler is installed on casters and is moved for any reason, it is recommended that it be re-leveled (see LEVELING).

## OPERATION

**WARNING:** THE CHARBROILER AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING, OR SERVICING THE CHARBROILER.



## CONTROLS (Fig. 2)

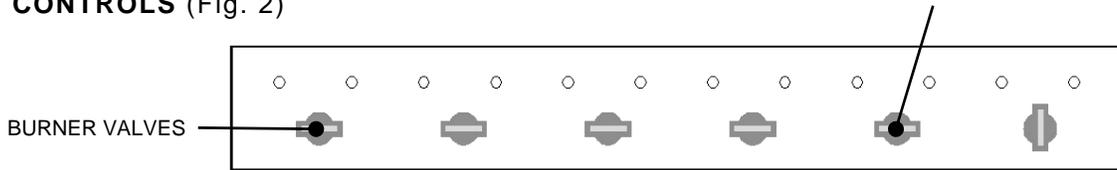


Fig. 2

All orifices are of the fixed type and require no adjustment.

Standing pilots should be adjusted to provide a slight yellow tip on the flame. Pilots may be lighted by removing adjacent cast iron top grates and radiants.

Air shutters on the main burners must be individually adjusted to provide a blue flame. All traces of yellow should be adjusted out of the burner flame. While making adjustments, you may notice that some burners, especially to the far right and left, have a higher flame. This is part of the unit's design and is a normal effect.

When charbroiling, turn burner control valves to  $\frac{1}{3}$  or  $\frac{1}{2}$  to prevent overheating.

Scrape top grates during broiling with a wire brush to keep the grates clean. Do not allow debris to accumulate on the grates.

Turn flame to low setting during slack periods to conserve energy.

The charbroiler is a free vented appliance. All products of combustion and the heat generated by the burners pass through the grates. When meat is placed on the grates, this blocks the venting and causes a temperature build-up. The charbroiler operates most efficiently with valves turned down to  $\frac{1}{3}$  or  $\frac{1}{2}$ .

## LIGHTING THE GAS PILOT (Fig. 3)

1. Turn the individual burner gas valves OFF and wait 5 minutes.
2. Remove the Top Grates. Turn the incoming main gas supply valve ON. Light pilots using a taper (Fig. 3).
3. To light the burners, turn the individual burner valves ON.

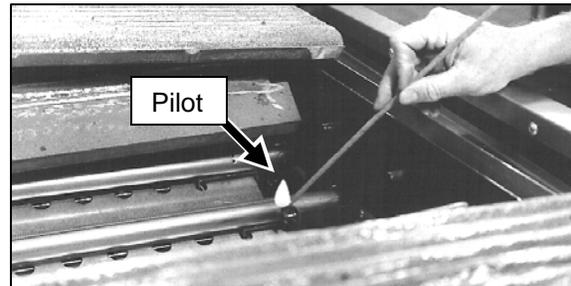


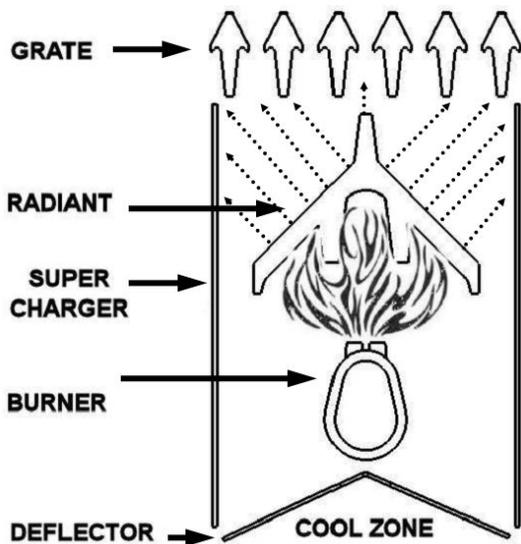
Fig. 3

## TO COMPLETELY SHUTDOWN THE BURNERS AND PILOT LIGHTS

For complete shutdown: Turn the main gas supply valve OFF. (Make sure all individual burner valves are off before relighting.)

## PREHEATING THE CHARBROILER

Allow the charbroiler to preheat for 30 minutes. Rub grates with cooking oil before using. Note that grease runs forward and drips into the trough in front of the charbroiler before draining into the grease drawer



## COMPONENT PARTS

The Achiever Charbroiler comes with several standard parts as illustrated. Each can be easily removed and installed easily by hand for cleaning and maintenance. Note that the Burner and Deflector are an assembly and are NOT designed to be disassembled.

You will find that the two of the Burner-Deflector assemblies on the extreme right and left of your charbroiler have Deflectors that are flat, and not bent as shown. For correct operation ensure that the flat Burner-Deflector assemblies remain on the right and left.

## CLEANING

Scrape top grates thoroughly so grease flows to trough and grease drawer uninhibited. This prevents flare ups.

Top grates may be immersed in strong commercial cleaning compound overnight. In the morning, rinse with hot water to remove any residues of cleaning compound.

Stainless steel surfaces may be cleaned using damp cloth with mild detergent and water solution.

Places where fat, grease, or food can accumulate must be cleaned regularly.

## MAINTENANCE

**WARNING:** THE CHARBROILER AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING, OR SERVICING THE CHARBROILER.

### VENT SYSTEM

At least twice a year the exhaust hood (venting system) should be examined and cleaned.

### SERVICE

Contact your local Service Agency for any repairs or adjustments needed on this equipment.

# ACCESSORIES

## STANDS

The charbroiler has an optional 24" high by 30" deep by 24", 36", 48", 60" or 72" wide stainless steel stand with casters or flanged legs. The front casters lock, and flanged legs may be bolted to the floor. The stand includes a top shelf with marine edges style lip and a lower shelf. When mounted on a stand with standard legs and properly leveled, the cooking surface should be approximately 36" from the floor.

## GRATES

The charbroiler has a variety of optional grate accessories. Refer to your current catalog for pricing and availability.



### S.S. DIAMOND GRATE

- Steak
- Hamburgers
- Low fat products



### STEEL ROD GRATE

- Chicken

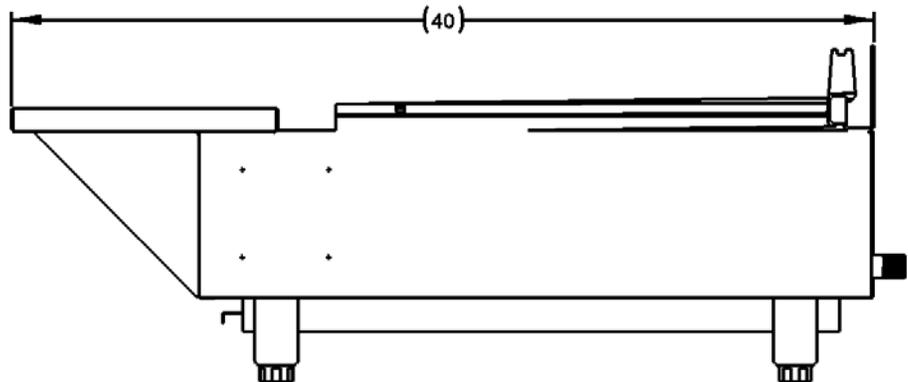


### CAST DIAMOND GRATE

- Thicker markings
- More caramelizing
- Low to moderate fat products

## CONDIMENT RAIL

Refer to the installation instructions provided with the condiment rail kit.



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# **INSTALLATION & OPERATION MANUAL GAS CHARBROILERS**

## **MODELS**



VACB36

VACB25  
VACB36  
VACB47  
VACB60  
VACB72



ACB36

ACB25  
ACB36  
ACB47  
ACB60  
ACB72

For additional information on Vulcan or to locate an authorized parts and service provider in your area, visit our website at [www.vulcanequipment.com](http://www.vulcanequipment.com)

## IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

### IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

### FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

### **WARNING**

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

# INSTALLATION, OPERATION AND CARE OF GAS COUNTERTOP CHARBROILERS

## GENERAL

Vulcan/Wolf Gas Countertop Charbroilers are designed for commercial use only and feature fast, efficient gas heat. Each burner is controlled by an adjustable gas valve. Cast radiants are located directly above each burner to maintain uniform temperature. Radiants are easily removed for cleaning when cool.

Heavy-duty cast iron top grates are reversible to allow all or part of the cooking grid surface to be level or sloped. A crumb tray is provided to collect fat run-off and debris; it opens to the front for inspection or cleaning.

Model	Number of Burners	Natural Gas BTU/hr Input Rating	LP Gas BTU/hr Input Rating
VACB25 / ACB25	4	68,000	64,000
VACB36 / ACB36	6	102,000	96,000
VACB48 / ACB48	8	136,000	128,000
VACB60 / ACB60	11	187,000	176,000
VACB72 / ACB72	13	221,000	208,000

## INSTALLATION

### UNPACKING

This charbroiler was inspected before leaving the factory. The carrier assumes full responsibility for the safe delivery upon acceptance of the shipment. Check for possible shipping damage immediately after receipt.

If the charbroiler is found to be damaged, complete the following steps:

1. Carrier must be notified within 5 business days of receipt.
2. Carrier's local terminal must be notified immediately upon discovery (note time, date, and who was spoken to), and follow up and confirm with written or electronic communication.
3. All original packing materials must be kept for inspection purposes.
4. The charbroiler cannot have been moved, installed, or modified.
5. Notify Vulcan Customer Service immediately at 800-814-2028.

Carefully unpack your charbroiler and make sure that no parts are discarded with packaging material. A pressure regulator designed to operate with the broiler has been supplied and must be installed before the charbroiler is placed into service (Refer to GAS PRESSURE REGULATOR INSTALLATION in this manual).

Before installing, verify that the type of gas (natural or propane) and the clearance dimensions agree with the specifications on the rating plate which is located on the lower front corner on the right side.

## **LOCATION**

The installation location must be kept free and clear of combustibles. Do not obstruct the flow of combustion and ventilation air. DO NOT install the charbroiler adjacent to fryers unless following the provisions detailed by local codes and/or the applicable sections of ANSI-Z223.1/NFPA #54 (latest edition) and NFPA #96 (latest edition) in the United States of America or CAN/CSA 149.1 (latest edition) and CAN/CSA149.2 (latest edition) in Canada.

Sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system and for combustion of the gas burners. Do not obstruct the air flow into and around the appliance. Do not obstruct the flow of flue gases through and above the broiler's top grate. Position the broiler in its final location. Check that there are sufficient clearances to service the broiler and to make the required gas supply connection(s). Provide 24" clearance at the front for cleaning, maintenance, service and proper operation.

This broiler is for use in non-combustible locations only. Installation in combustible locations is prohibited unless following the provisions detailed by local codes and/or the applicable sections of ANSI-Z223.1/NFPA #54 (latest edition) and NFPA #96 (latest edition) in the United States of America or CAN/CSA 149.1 (latest edition) and CAN/CSA149.2 (latest edition) in Canada and approved by the authority having jurisdiction.

Minimum clearances to non-combustible walls are 3" to the rear and 3" to the sides.

## **INSTALLATION CODES AND STANDARDS**

**The Charbroiler must be installed in accordance with:**

In the United States of America:

1. State and local codes.
2. National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). This shall include but not be limited to: NFPA #54 Section 10.3.5.2 for Venting. Copies may be obtained from The American Gas Association Accredited Standards Committee Z223, @ 400 N. Capital St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park Quincy, MA 02169-7471

### **NOTE: In the Commonwealth of Massachusetts**

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

3. NFPA Standard # 96 *Vapor Removal from Cooking Equipment*, latest edition, available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

In Canada:

1. Local codes.
2. CAN/CSA-B149.1 Natural Gas Installation (latest edition)
3. CAN/CSA-B149.2 Propane Installation Code (latest edition), available from the Canadian Gas Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3

## KEY COMPONENTS

**⚠ WARNING** The charbroiler and its parts are hot. Use care when operating, cleaning or servicing the charbroiler.

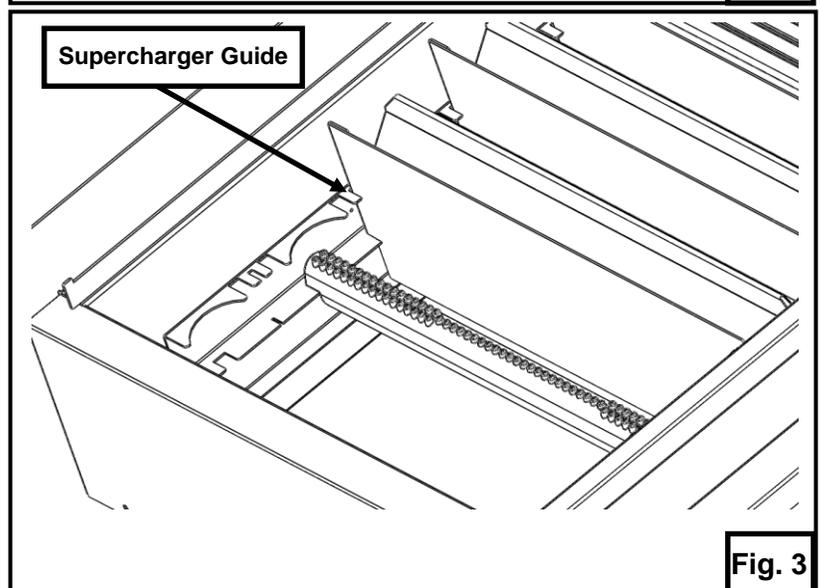
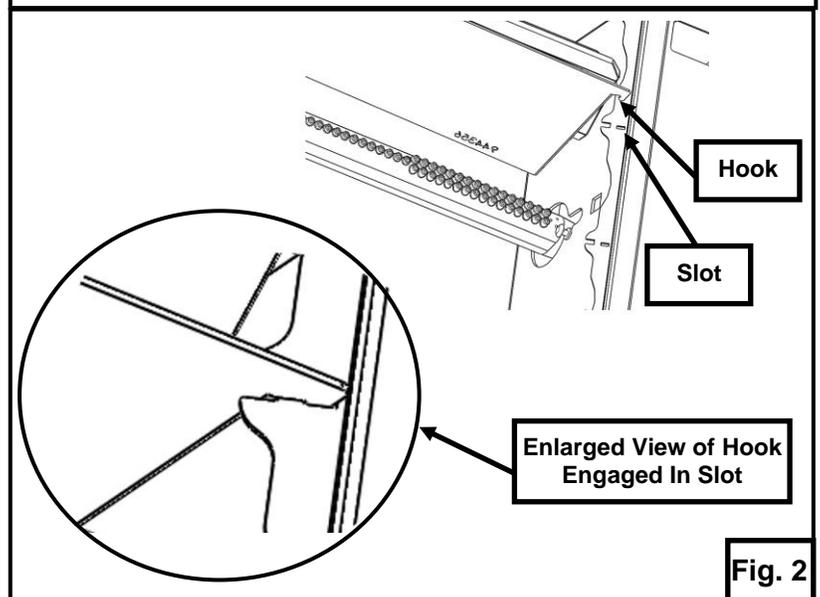
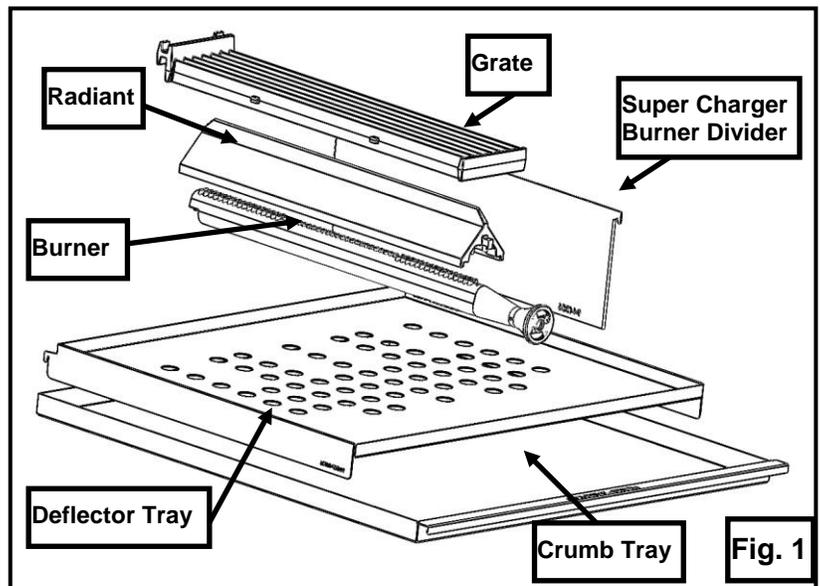
Grate – The grates can be utilized flat or sloped for operational flexibility.

Deflector Tray – The deflector tray is the removable pan with holes in it. The deflector tray deflects heat back toward the cooking surface while allowing debris to pass through the holes and into the crumb tray below. The deflector tray should always be in place above the crumb tray when operating.

**NOTICE** Never cover the deflector tray holes with foil or allow the deflector tray holes to become blocked with debris. This will cause a buildup of heat that can potentially damage and warp components of the charbroiler.

Crumb tray – The crumb tray is the removable pan without holes in it. The crumb tray catches any debris that passes thru the deflector tray and should always be installed beneath the deflector tray. (Fig. 1).

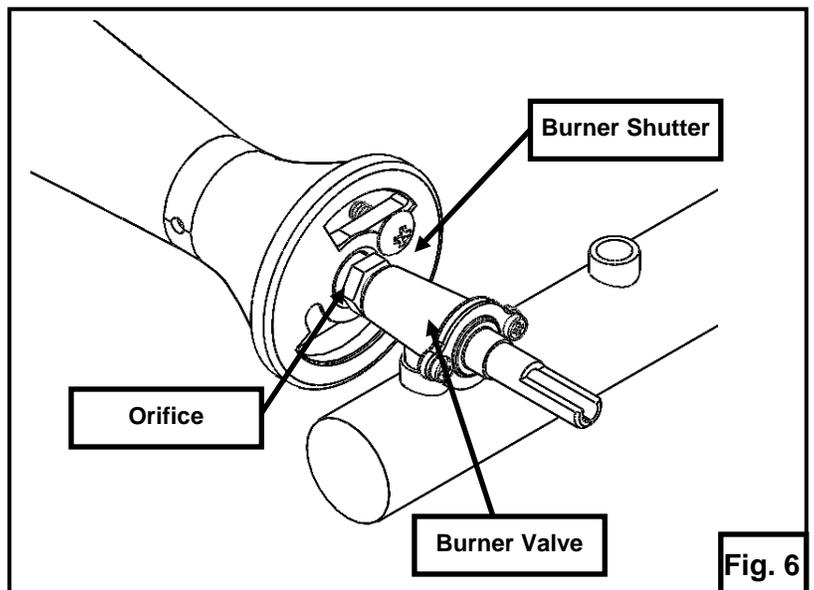
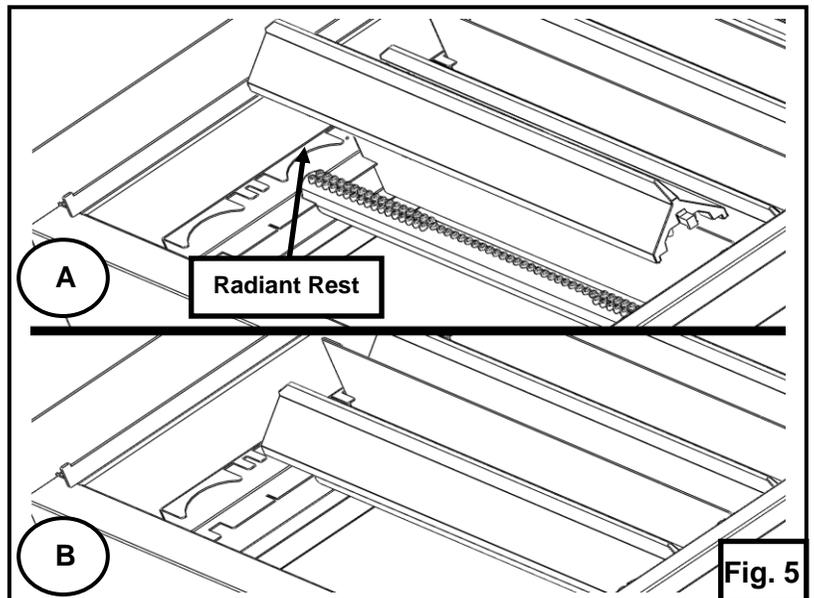
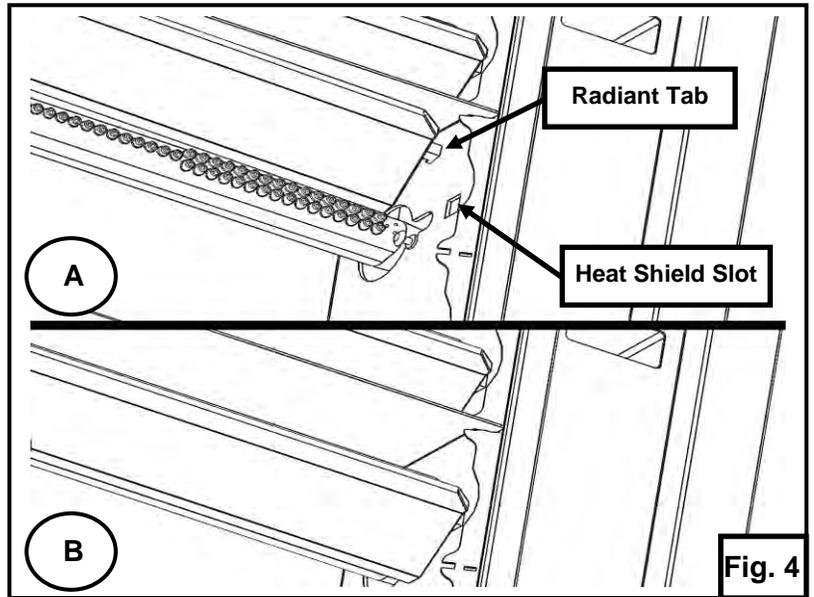
Supercharger Burner Divider - These act as dividers between cooking zones to offer flexibility in cooking and help direct heat upwards to provide for a even heating pattern. You may remove some or all of the supercharger burner dividers at your discretion if you find your production method works better without them. The super charger burner dividers are installed by inserting the hooks thru corresponding slots at the front (Fig. 2) and the back rests in the super charger guide to the rear. (Fig. 3).



**Radiant** – The charbroiler must never be operated without the radiants in place. They protect the burner from food drippings and heat up to provide an even heating pattern. The radiants are installed by inserting the tab thru the corresponding slot in the heat shield to the front (Fig. 4-A) and the back of the radiants set on the radiant rest to the rear (Fig. 5-A).

**Burner** – The burner shutter should engage the orifice to the front (Fig. 6) and rest in the burner slot to the rear of the unit.

Proper burner shutter adjustment is important for optimal charbroiler performance. The burner shutters should only be adjusted with all radiants in place. The shutter will typically be about 50% open for natural gas and 80 to 100% open for LP. A properly adjusted burner should exhibit solid blue flames that are touching the burner. All traces of yellow should be adjusted out of the burner flame for natural gas and only a slight yellow tipping should be observed on LP gas. Large, yellow tipped flames typically indicate not enough air and the burner shutters should be opened slightly. Floating flames (not touching the burner) typically indicate too much air and the shutter should be closed slightly.



## LEVELING

It is important that the charbroiler is level front to back and left to right. Areas of uneven heat distribution will occur on an unlevel unit. The charbroiler is equipped with adjustable legs. Turn the feet at the bottom of the legs to adjust to level. The unit should be rechecked for level anytime it has been moved.

## VENTILATION HOOD

The broiler must be installed under a suitable ventilation hood. For safe operation and proper ventilation, keep the space between the charbroiler and vent hood free from any obstructions.

## GAS CONNECTION

The data plate on the lower right side of the charbroiler indicates the type of gas your unit is equipped to burn. DO NOT connect to any other gas type.

** WARNING All gas supply connections and any joint compound must be resistant to the action of propane gases.**

Purge the supply line to clean out any dust, dirt, or any foreign matter before connecting the line to the unit.

Codes require that a gas shut-off valve be installed in the gas line ahead of the charbroiler. The gas supply line must be at least the equivalent of  $\frac{3}{4}$ " iron pipe.

60" and 72" models have a gas inlet at each end of the unit. The unit will arrive from the factory with a metal cap on one end and a plastic dust cover on the other. You may move the metal cap to the other end and use which ever connection point is most convenient to the available supply outlet. The plastic dust cover must be replaced with a metal pipe cap if you do not use that location as the gas inlet. Do not connect both of the available charbroiler gas inlets to the gas supply.

A pressure regulator is supplied and must be installed outside of the broiler when making the gas supply connection. Standard orifices are set for 5"WC (Water Column) for Natural Gas — 10"WC (Water Column) for Propane. Use the  $\frac{1}{8}$ " pipe tap on the burner manifold for checking pressure. Make sure the gas piping is clean and free of obstructions, dirt, and piping compound.

An adequate gas supply is necessary. Undersized or low pressure lines will restrict the volume of gas required for satisfactory performance. A minimum supply pressure of 7" W.C. for natural gas and 11" W.C. for propane gas is recommended. With all units operating simultaneously, the manifold pressure on all units should not show any appreciable drop.

When testing the gas supply piping system, if test pressures exceed  $\frac{1}{2}$  psig (3.45 kPa), the charbroiler and its individual shutoff valve must be disconnected from the gas supply piping system. When test pressures are  $\frac{1}{2}$  psig (3.45 kPa) or less, the charbroiler must

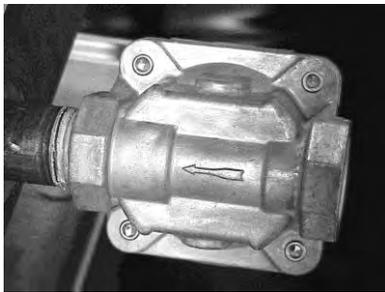
be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the system.

**⚠ WARNING** Prior to lighting, check all joints in the gas supply line for leaks. Use soap and water solution. Do not use an open flame.

### GAS PRESSURE REGULATOR INSTALLATION

Gas regulator pressure is preset at 5" Water Column (W.C.) for natural gas, and 10" W.C. for propane gas. Minor adjustments may be required based on site specific gas pressure.

Install the regulator as close to the broiler on the gas supply line as possible. Make sure that the arrow on the underside of the regulator is oriented in the direction of gas flow to the broiler (Fig. 7) and the regulator is positioned with the vent plug and adjustment screw upright (Fig. 8).



**Fig. 7**

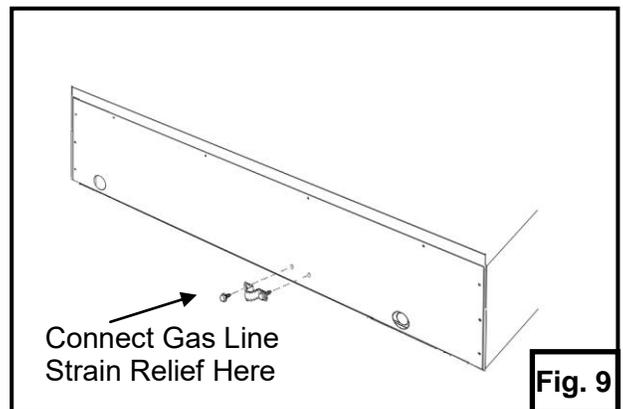


**Fig. 8**

The supply pressure (upstream of the regulator) should be 7-9" W.C. for natural gas and 11-12" W.C. for propane gas. At no time should the charbroiler be connected to supply pressure greater than ½ psig (3.45 kPa) or 14" W.C.

### CASTER EQUIPPED CHARBROILERS

Charbroilers mounted on stands with casters must use a flexible connector (not supplied) that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 • CSA 6.16 and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for use With Gas Fuel, ANSI-Z21.41 • CSA 6.9. In addition, adequate means must be provided to limit movement of the broiler without depending on the connector and the quick-disconnect device or its associated piping to limit broiler movement. Attach the restraining device at the rear of the charbroiler. If disconnection of the restraint is necessary, turn off the gas supply before disconnection. Reconnect the restraint prior to turning the gas supply on and return the charbroiler to its installation position.



**Fig. 9**

# OPERATION

**⚠ WARNING** The charbroiler and its parts are hot. Use care when operating, cleaning or servicing the charbroiler.

Pilot Control Valves – The pilot control valves are located between the burner control knobs and accessed thru slots in the front panel (Fig. 10). There is one pilot and corresponding adjustment screw for every burner.

Using a flathead screwdriver, turn the slotted, hex-head pilot adjustment screw clockwise to decrease the flame and counter clockwise to increase the flame. Standing pilots should be adjusted to provide a slight yellow tip on the flame.

Burner Control Valves – There is one valve for each burner. To initially light the burners, the knobs should be turned to the “MAX” setting then adjusted to the desire setting as needed.

The burners will be off when the control knob is turned all the way to the right and pointing to “OFF”. The burners will be at maximum setting when turned all the way to the left and pointing to “MAX”. A medium burner setting can be achieved by adjusting the knob approximately half way between the “OFF” and “MAX” marks. See Fig. 11.

The charbroiler is a free vented appliance. All products of combustion and the heat generated by the burners passes through the grates. When food products are placed on the grates, this blocks the venting and causes a temperature build-up.

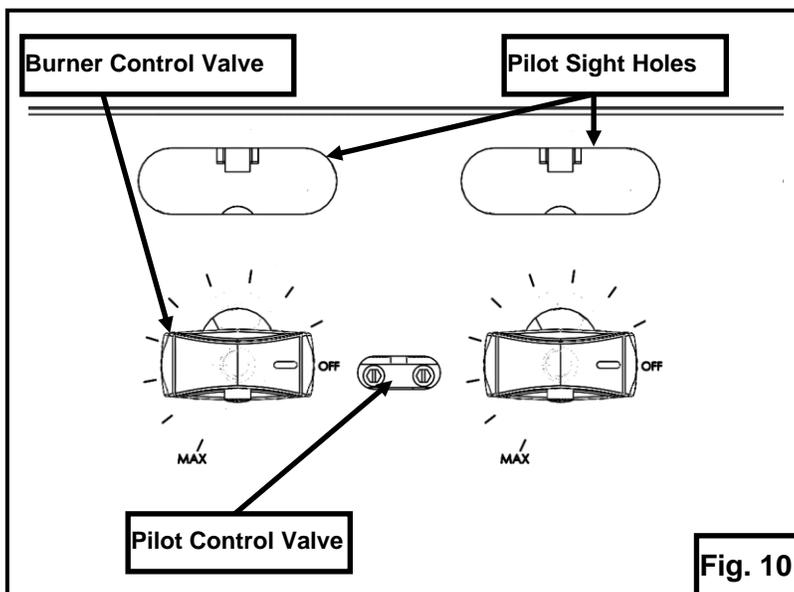


Fig. 10

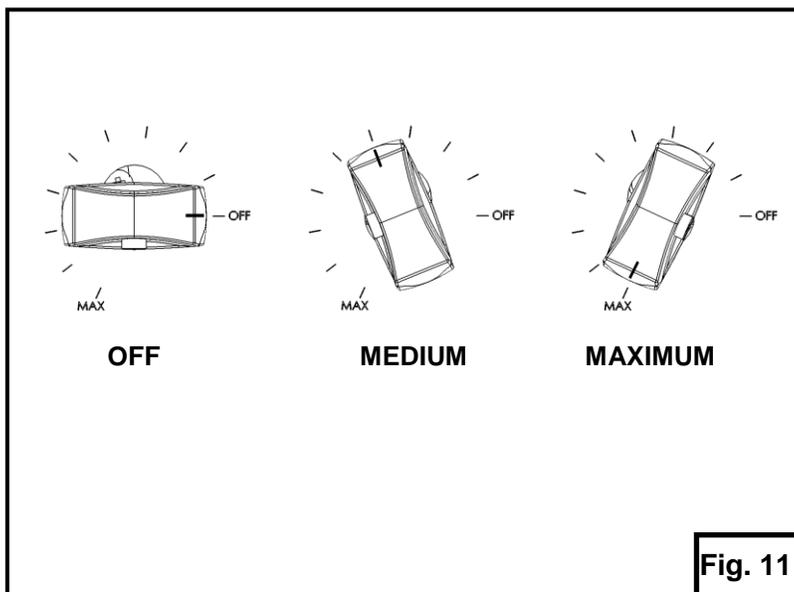


Fig. 11

## TO COMPLETELY SHUTDOWN THE BURNERS AND PILOT LIGHTS

For complete shutdown: Turn the main gas supply valve OFF. Make sure all individual burner valves are OFF.

## PREHEATING THE CHARBROILER

Allow the charbroiler to preheat for 30 minutes. Rub grates with cooking oil before using.

## LIGHTING THE GAS PILOT

1. Turn the main gas shut-off valve and the individual burner gas valves OFF. Wait 5 minutes.

2. Turn the main gas shut-off valve ON.

3. Light each pilot using an outside ignition source. Pass the ignition source through the pilot access hole in the front panel and ignite the pilot (Fig. 12). The end of the ignition source will need to be at least 7" long so it can extend past the front panel to reach the pilot inside.

4. While viewing through the pilot access hole, adjust the corresponding pilot valve screw until the pilot has a slight yellow tip

5. Repeat steps 3-4 until all pilots are lit.

6. To light the burners, turn the individual burners valves ON (MAX setting) after all pilots are lit. (Fig. 13). If the burners fail to light, turn all burner valves and the main gas shut-off valve to the OFF position and contact an authorized service agency.

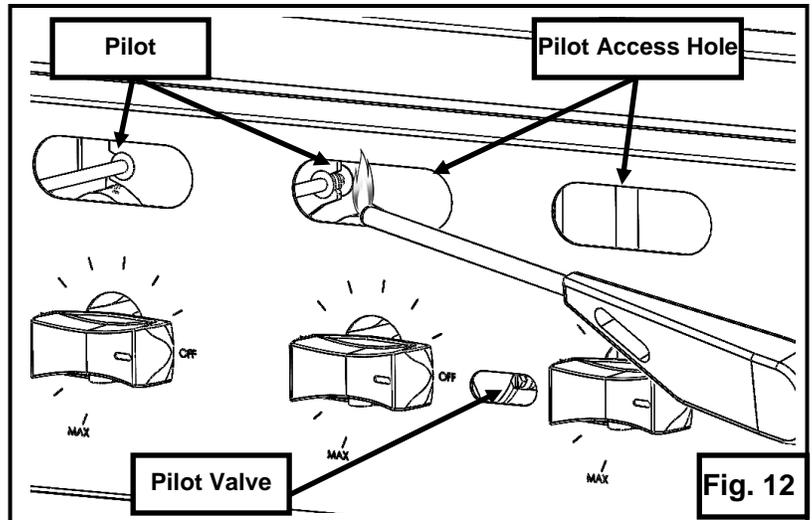


Fig. 12

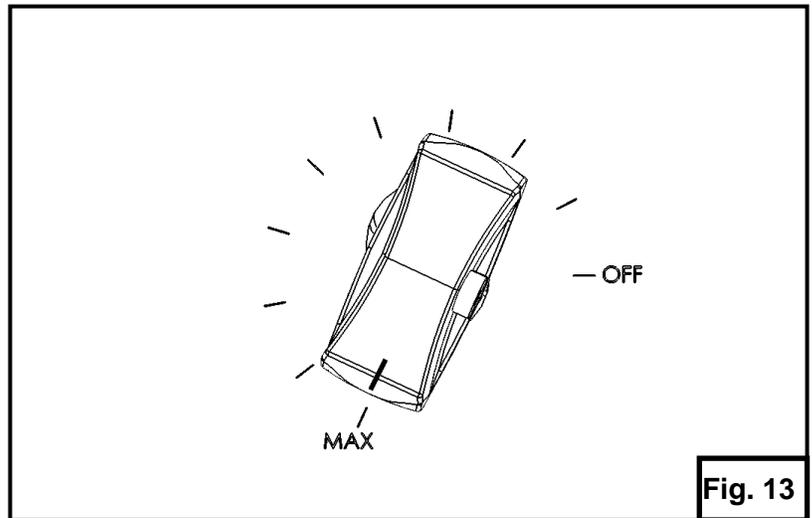


Fig. 13

## CLEANING

**⚠ WARNING** The charbroiler and its parts are hot. Use care when operating, cleaning or servicing the charbroiler.

Scrape top grates during broiling with a wire brush to keep the grates clean. Do not allow debris to accumulate on the grates. (Fig. 14)

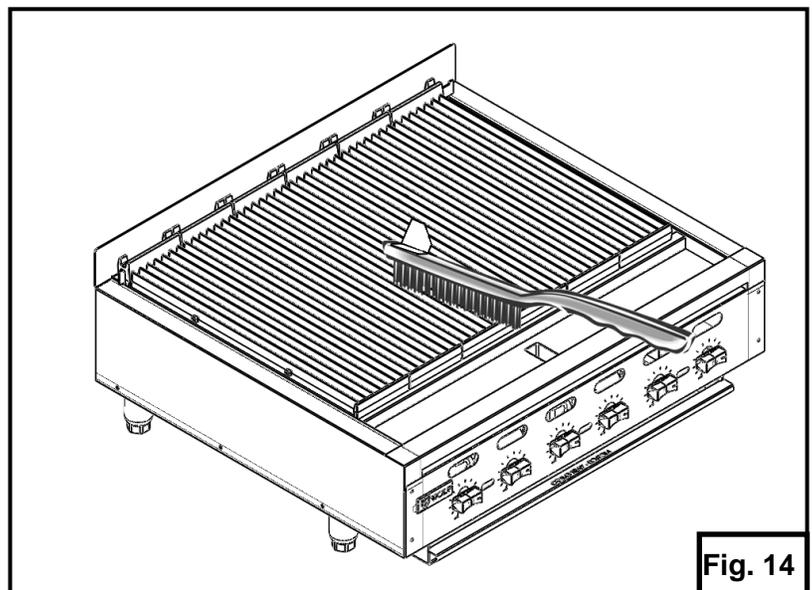
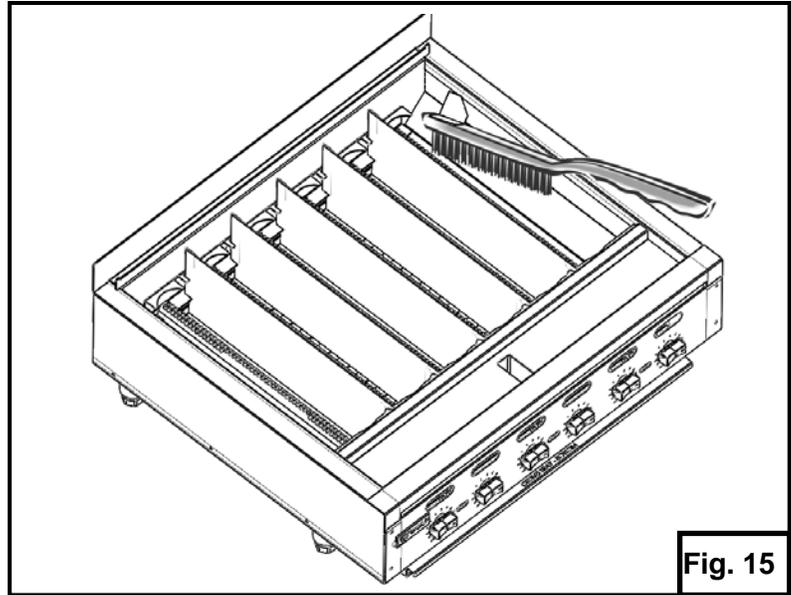


Fig. 14

Top grates may be immersed in strong commercial cleaning compound overnight. In the morning, rinse with hot water to remove any residues of cleaning compound. Thoroughly dry and apply cooking oil to prevent rusting.

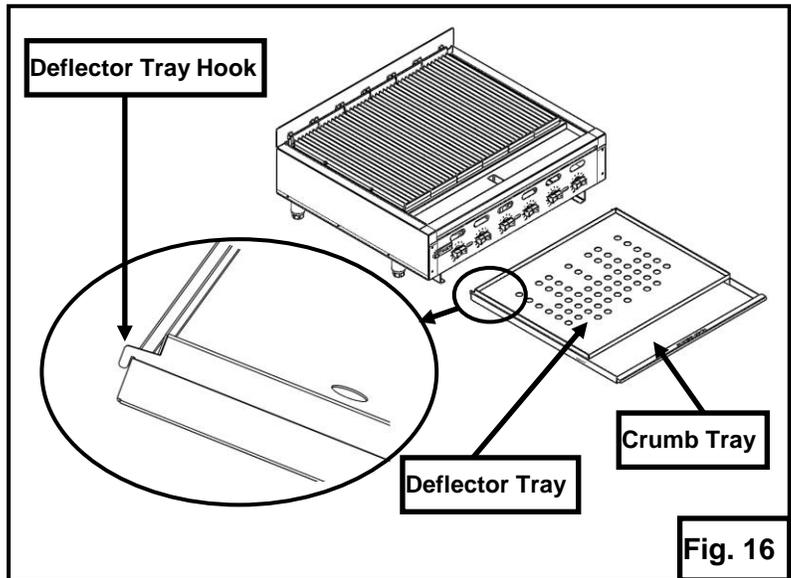
Stainless steel surfaces may be cleaned using damp cloth with mild detergent and water solution.

Daily, when cool, remove top grates and radiants to clean places where fat, grease, or food can accumulate. (Fig. 15)



**Fig. 15**

Deflector trays and crumb trays should be emptied and cleaned regularly when cool. Ensure that the rear hooks of the deflector tray are over the back edge of the crumb tray as shown in Fig. 16 when reassembled.



**Fig. 16**

**NOTICE** Never cover the surface of the charbroiler with pans or other objects in attempt to “burn off” or clean debris from unit. This will cause a buildup of heat that can potentially damage and warp components of the charbroiler.

**NOTICE** Never cover the deflector tray holes with foil or allow the deflector tray holes to become blocked with debris. This will cause a buildup of heat that can potentially damage and warp components of the charbroiler.

# MAINTENANCE

**⚠ WARNING** The charbroiler and its parts are hot. Use care when operating, cleaning or servicing the charbroiler.

## VENT SYSTEM

At least twice a year the exhaust hood (venting system) must be examined and cleaned.

## LUBRICATION

All valves, at the first sign of sticking, should be lubricated by a trained technician using high temperature grease.

## SERVICE

Contact your local Service Agency for any repairs or adjustments needed on this equipment. For a complete listing of service and parts depots refer to [www.vulcanequipment.com](http://www.vulcanequipment.com). When calling for service, the following information should be available from the appliance identification plate: Model Number and Serial Number.

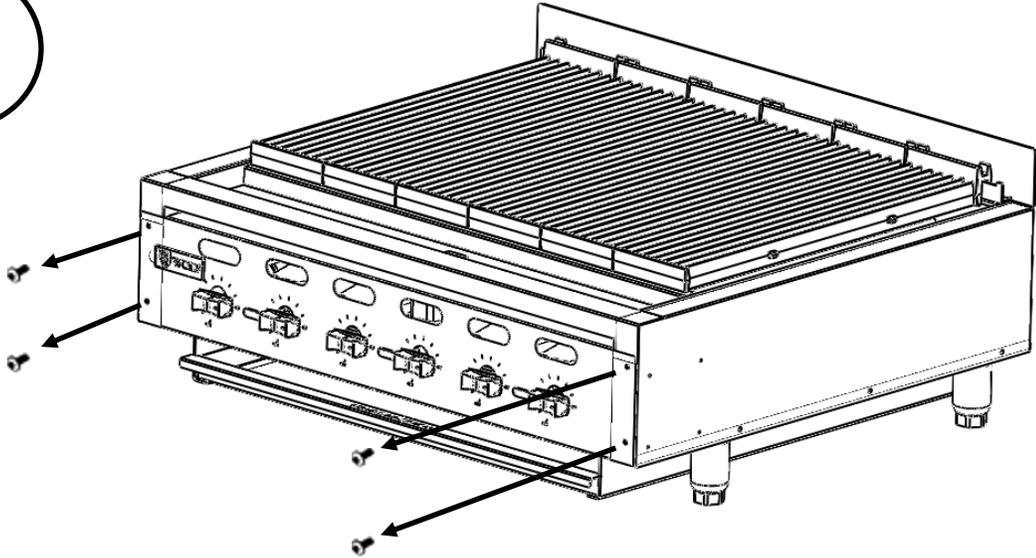
# TROUBLE SHOOTING

Uneven heating, sides burning	A. Burner valves improperly adjusted B. Fluctuating gas pressure C. Improperly adjusted burner
Too much top heat	A. Burner valves adjusted too high B. Faulty ventilation C. Overrated gas pressure D. Improperly adjusted burner
Uneven heat side to side	A. Burner valves improperly adjusted B. Appliance is not level side to side C. Improperly adjusted burner D. Deflector tray and/or crumb tray improperly maintained or not installed correctly.
Uneven heat front to back	A. Appliance is not level front to back B. Faulty ventilation C. Improperly adjusted burner D. Deflector tray and/or crumb tray improperly maintained or not installed correctly.
Pilot outage	A. Pilot flame is set too low. Adjust pilot to allow more gas flow. B. Obstruction in pilot orifice C. Low gas pressure
Yellow burner flames	A. Open burners shutters until flames are blue and touching burner
Lifting burner flames	A. Close burner shutters until flames touch burner and are not yellow.
Fluctuating gas pressure	A. Checked for clogged vent on regulator

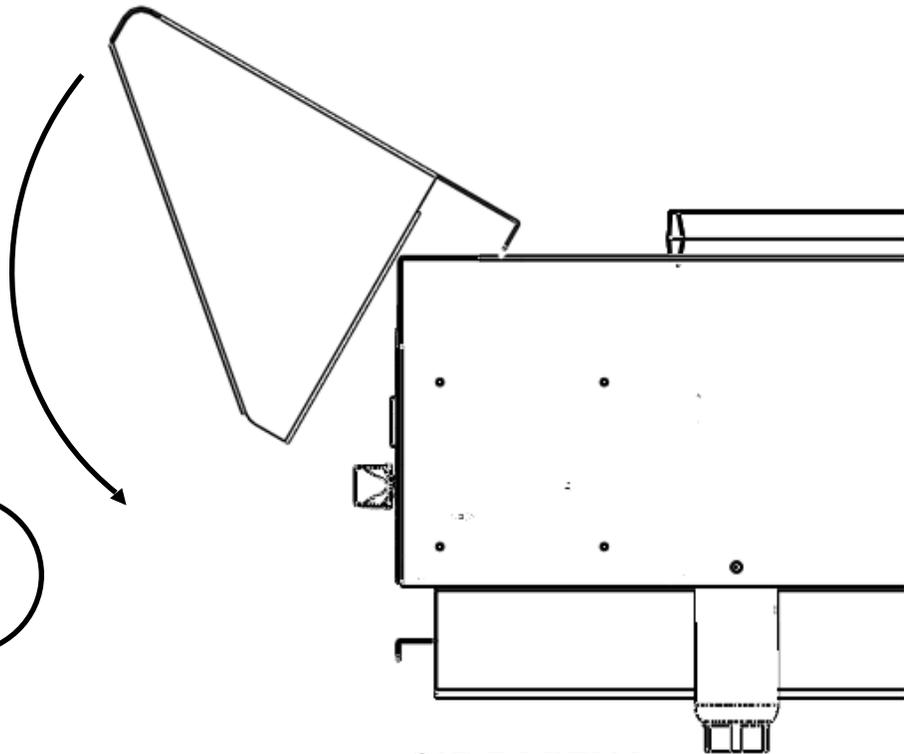
# ACCESSORY INSTALLATION

**⚠ WARNING** The charbroiler and its parts are hot. Use care when operating, cleaning or servicing the charbroiler.

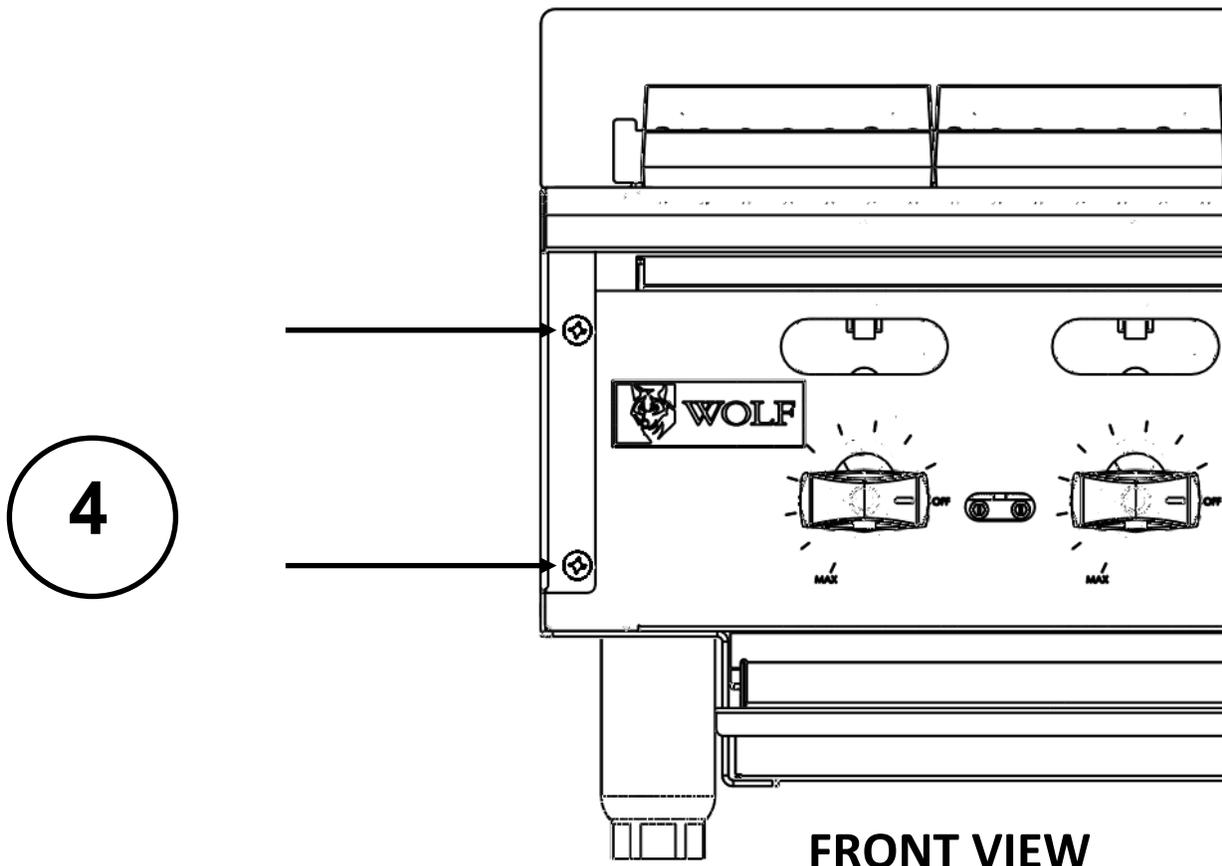
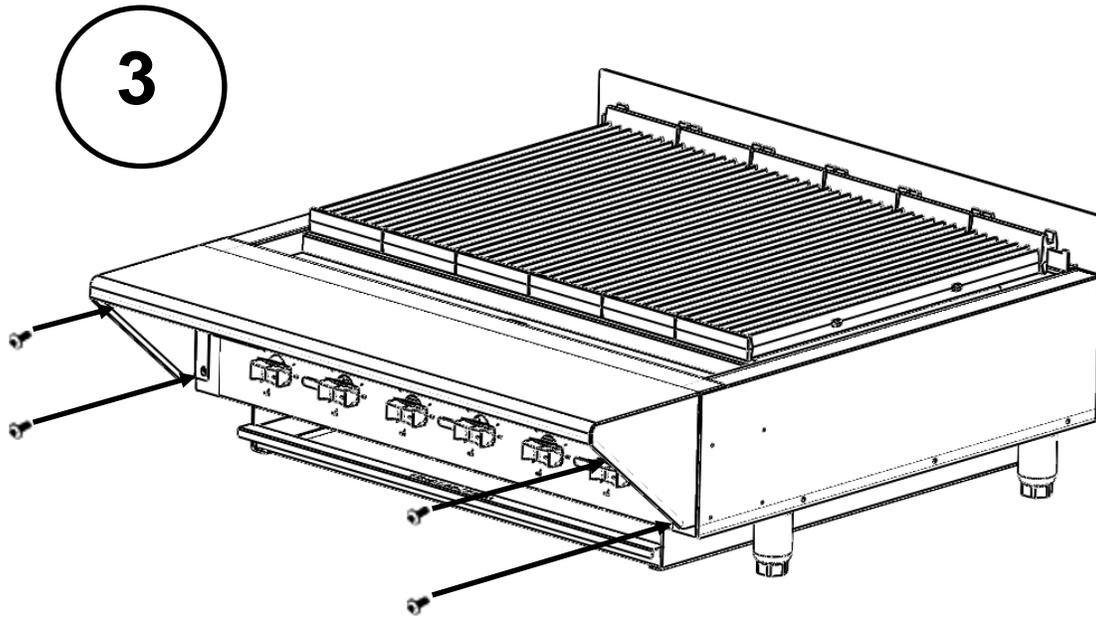
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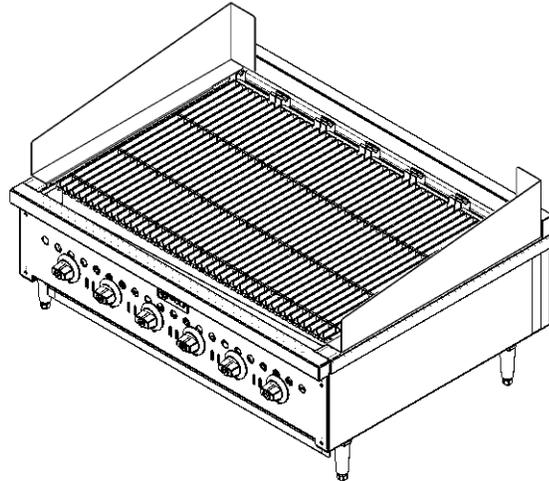


SIDE VIEW

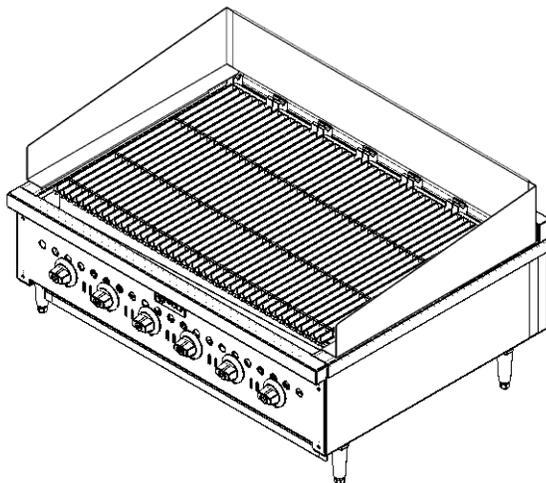


# SPLASH ACCESSORY INSTALLATION

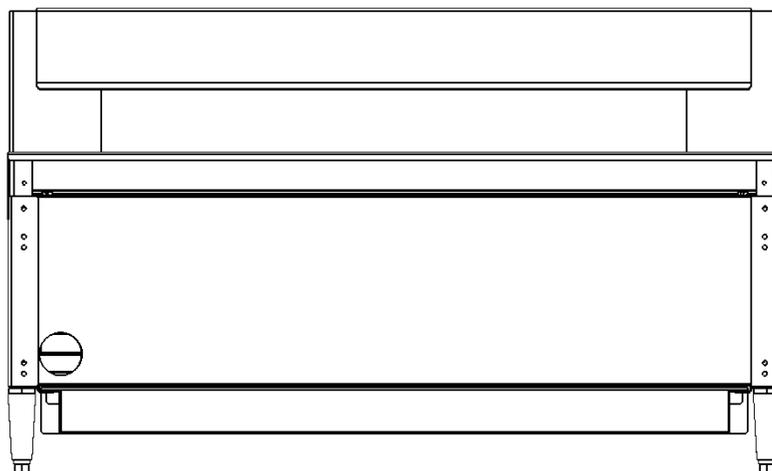
**⚠ WARNING** The charbroiler and its parts are hot. Use care when operating, cleaning or servicing the charbroiler.



1



2



BACK VIEW

# WOOD SMOKER BOX ACCESSORY

**⚠ WARNING** The charbroiler and its parts are hot. Use care when operating, cleaning or servicing the charbroiler.

## WOOD SMOKER BOX INSTALLATION

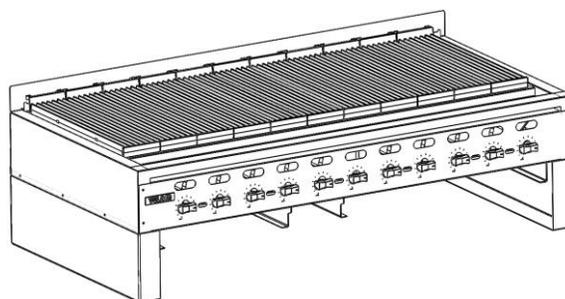
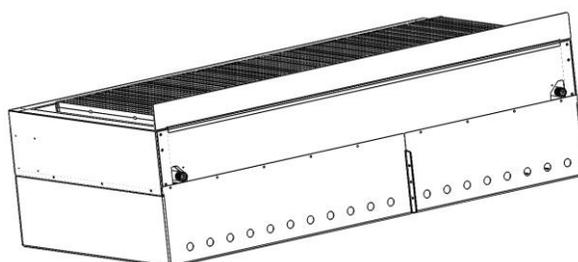
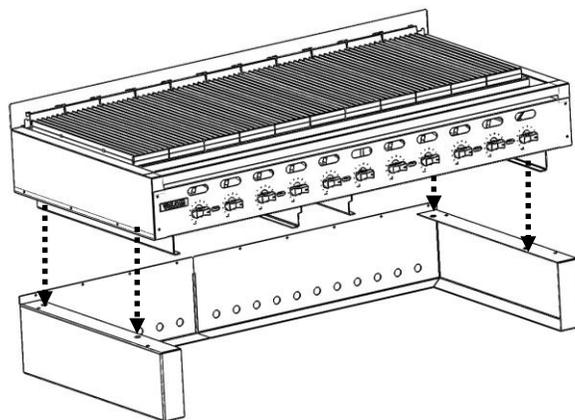
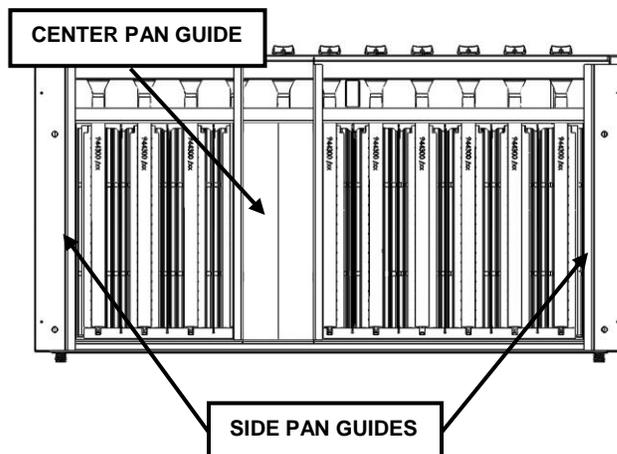
1. Remove all charbroiler radiants and top grates.
2. Remove the legs, crumb tray and heat deflector trays.
3. Set charbroiler in place so that the threaded leg attachment points of the charbroiler align with the holes in the top of the wood smoker box.
4. Secure the charbroiler in place with four  $5/8"$ -11 X  $3/4"$ L hex head bolts and  $5/8"$  washers. The bolts should pass through the top of the wood smoker box and into the charbroiler leg attachment points. If applicable, secure the two frame halves together with three  $1/4"$ -20 x  $3/4"$ L bolts, washers and lock nuts.
5. Reinstall charbroiler burners, radiants and top grates.

## WOOD SMOKER BOX CLEANING

1. Daily, when unit is cool, empty burned debris from the trays.
2. Clean wood trays and crumb trays.

**⚠ WARNING** Use caution when disposing of burned debris from wood trays. Ensure contents are completely cooled. Discard into approved, flammable proof containers only.

BOTTOM VIEW OF CHARBROILER



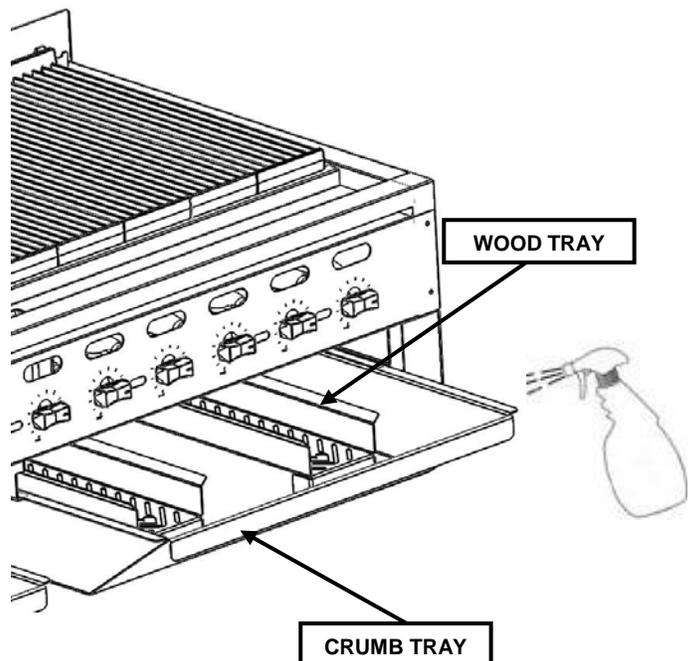
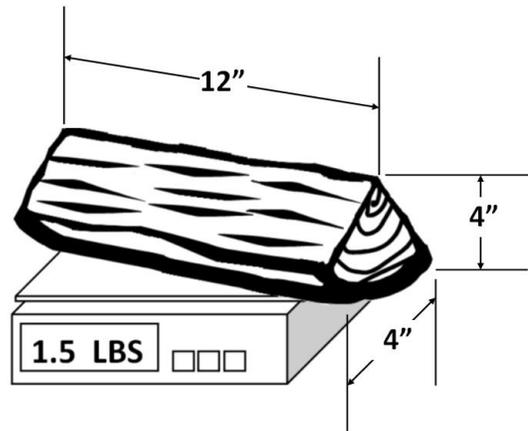
**⚠ WARNING** The charbroiler and its parts are hot. Use care when operating, cleaning or servicing the charbroiler.

#### WOOD SMOKER BOX OPERATION

1. The recommended wood size is approximately 12" long by 4" in diameter and 1-1/2 lb in weight each. Wood blocks could be used, not to exceed 4" x 4" cross-section or totaling more than 14" in total length. Hardwoods are recommended. (Soaking wood for ~24 hours is recommended for best results)
2. Place one piece of wood in each wood tray. Center the wood(front to back) on the wood tray.
3. Ensure that the wood trays are pushed all the way in before lighting the charbroiler burners. After adding wood, the charbroiler will need to heat ~30 minutes before smoking begins to occur.
4. Wood will need to be replenished approximately every 3 hrs. when burner valves are set to the full ON position. This may vary with different applications. Wood should only be replaced after it breaks down and falls through the wood tray grates.
5. Keep a trigger pump type water bottle on hand to wet down flare ups on the wood. To get nominal performance, wood should be allowed to burn as embers. If flames are observed, spray down with water bottle just enough to extinguish the visible flames.

**NOTICE** Do not put wood in tray without tray grates in place.

**NOTICE** Do not use wood of a larger dimension or replenish more than recommended or necessary. This will cause a buildup of heat that can potentially damage and warp components of the charbroiler.



## NOTES

# ONLINE PARTS CATALOG



Order parts online at our Hobart Service Parts store: <http://thesmartpartsestore.hobartservice.com/>

Navigation: [Login](#) | [Register](#) | [View Cart](#) | [My Account](#) | 0 Items \$0.00

**HOBART SERVICE** 1-877-333-1863   [Search Tips](#)

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# CATALOG OF REPLACEMENT PARTS ACHIEVER CHARBROILER

## **ITW** Food Equipment Group

### **VULCAN**

[WWW.VULCANEQUIPMENT.COM](http://WWW.VULCANEQUIPMENT.COM)

#### VACB SERIES

MODEL

VACB25	ML-710563
VACB36	ML-710564
VACB47	ML-710565
VACB60	ML-710566
VACB72	ML-498068



MODEL VACB47



MODEL ACB47



[WWW.WOLFEQUIPMENT.COM](http://WWW.WOLFEQUIPMENT.COM)

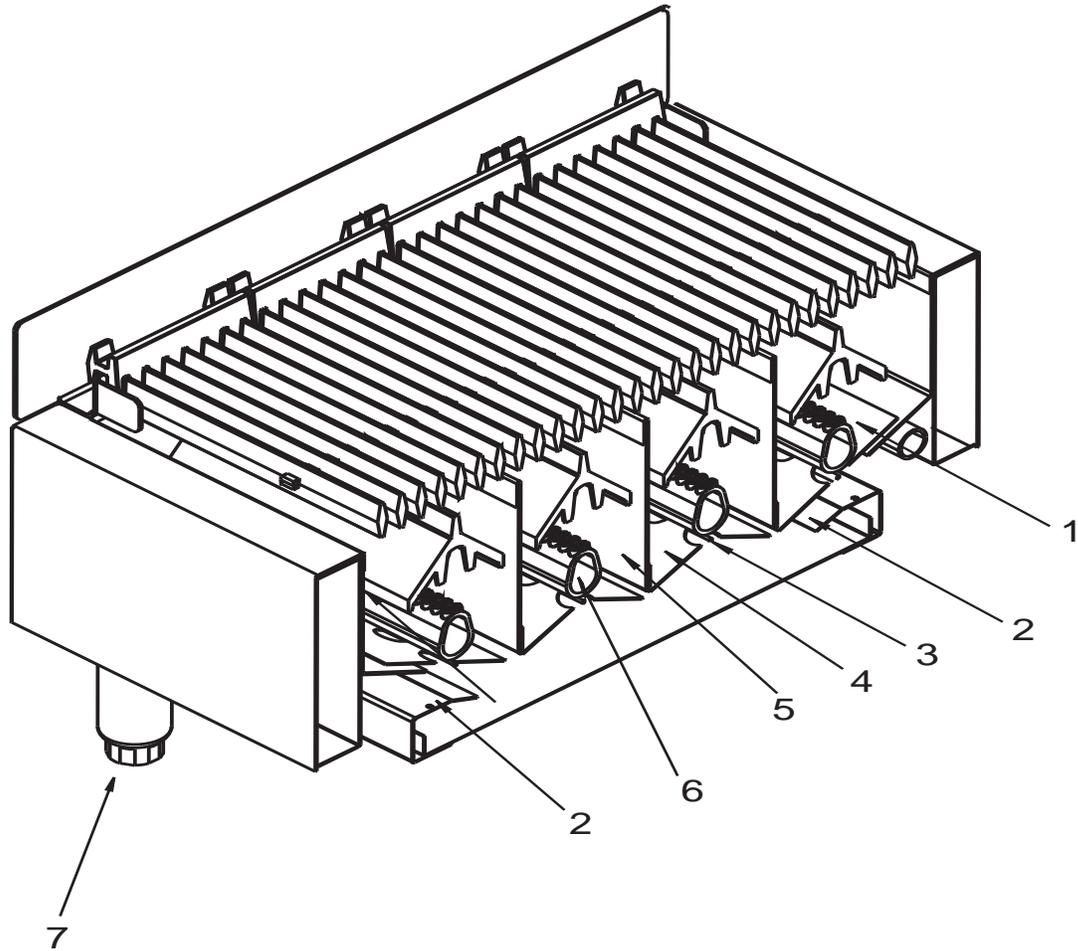
#### ACB SERIES

MODEL

ACB25	ML-710563
ACB36	ML-710564
ACB47	ML-710565
ACB60	ML-710566
ACB72	ML-498068

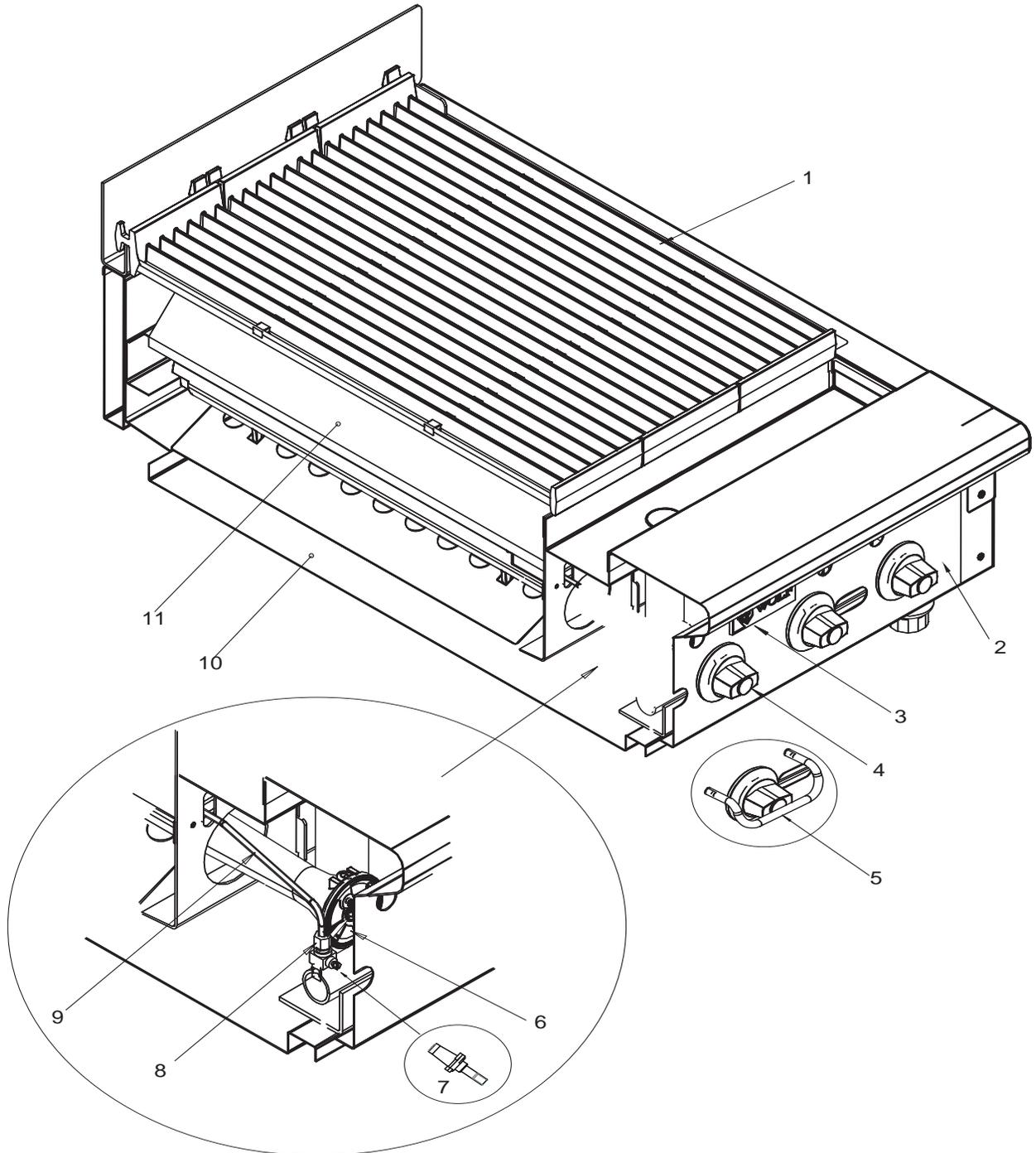
TECHNICAL SERVICE AND PARTS ASSISTANCE

1-800-814-2028



**ACHIEVER CHARBROILER**

ILLUS.	PART NO.	NAME OF PART	AMT.
1	00-410601-0FLAT	Flat Heat Deflector .....	AR
2	00-710513	Bracket, Tray Guide .....	2
3	00-710501	Burner Wire .....	AR
4	00-410601	Heat Deflector .....	AR
5	00-710510	Plate, Supercharger .....	AR
6	00-410600-000G2	Burner Assy. Casting .....	AR
7	00-710503	Leg, 2" OD X 4" L Adjustable .....	4



ACHIEVER CHARBROILER

ILLUS.	PART NO.	NAME OF PART	AMT.
1	00-720971-00024	Grate, 7 Rib Cast Diamond .....	AR
	00-412852-00001	Grate, 7 Rib Slanted .....	AR
2	00-498207-00025	Front Panel (VACB25, ACB25) .....	1
	00-498207-00036	Front Panel (VACB36, ACB36) .....	1
	00-498207-00047	Front Panel (VACB47, ACB47) .....	1
	00-498207-00060	Front Panel (VACB60, ACB60) .....	1
	00-498207-00072	Front Panel (VACB72, ACB72) .....	1
3	00-723204	Logo, Small Wolf .....	1
	00-417700-00003	Logo, Vulcan .....	1
4	00-719255-00012	Knob, Wolf (Red) .....	4
	00-428300-00001	Knob, Vulcan (Black) .....	4
5	00-498690	Guard, Knob .....	1
6	00-404060-00001	Burner Air Mixer (Shutter) .....	4
7	00-719221	Burner Valve (Adj.) .....	AR
*	00-418051-00051	Orifice Hood #51 (Nat. Gas) (Sea Level to 3999') .....	AR
*	00-719951-00056	Orifice Hood #56 (LP Gas) (Sea Level to 3999') .....	AR
*	00-719951-00052	Orifice Hood #52 (Nat. Gas) (4000' to 4999') .....	AR
*	00-719951-00057	Orifice Hood #57 (LP Gas) (4000' to 4999') .....	AR
8	00-719189	Pilot Valve (Single) .....	AR
	00-420786-00001	Pilot Valve (Double) .....	AR
	00-719370	1/8" Hex Head Plug .....	AR
9	00-719124	Tube, Pilot, 3/16" X 10" .....	AR
	00-710409	Bracket, Pilot (Double) .....	AR
	00-719135	Pilot Tip (S/S) .....	AR
	00-944122-0000L	Pilot Tube Assy. (LH) (Includes Pre-bent 719124 Tube w-719135 Tip Attached) .....	AR
	00-944122-0000R	Pilot Tube Assy. (RH) (Includes Pre-bent 719124 Tube w-719135 Tip Attached) .....	AR
10	00-788919	Tray, Crumb (25, 47 & 60 Models) .....	1
	00-788919	Tray, Crumb (72 Model) .....	2
	00-788920	Tray, Crumb (36 and 72 Models) .....	1
11	00-410602-00001	Casting, Radiant .....	AR
	Not Shown		
	00-408279-00021	Pressure Regulator (LP Gas) .....	1
	00-408279-00025	Pressure Regulator (Nat. Gas) .....	1
	00-710413	Brush, Charbroiler .....	1

\* For units with standard burner orifices. For optimum performance for units with mixed burner orifices, see orifice chart on page 5.

**ACB/VACB ORIFICE CHART SEA LEVEL TO 1999 FT**  
**(UNITS WITH MIXED BURNER ORIFICES FOR OPTIMUM PERFORMANCE)**

Model Number	ORIFICE POSITIONS FROM LEFT TO RIGHT- NATURAL GAS												
	1	2	3	4	5	6	7	8	9	10	11	12	13
ACB25/VACB25	719951-48	719951-50	719951-50	719951-48									
ACB36/VACB36	719951-47	719951-49	418051-51	418051-51	719951-49	719951-47							
ACB47/VACB47	719951-46	719951-48	719951-52	418051-51	719951-49	719951-52	719951-49	719951-46					
ACB60/VACB60	719951-46	719951-49	719951-50	418051-51	719951-50	719951-50	418051-51	418051-51	418051-51	719951-48	719951-46		
ACB72/VACB72	719951-46	719951-49	719951-50	719951-50	418051-51	719951-50	719951-50	418051-51	418051-51	719951-50	418051-51	719951-48	719951-46

Model Number	ORIFICE POSITIONS FROM LEFT TO RIGHT- PROPANE GAS												
	1	2	3	4	5	6	7	8	9	10	11	12	13
ACB25/VACB25	719951-55	719951-56	719951-56	719951-56									
ACB36/VACB36	719951-55	719951-56	719951-57	719951-57	719951-56	719951-56							
ACB47/VACB47	719951-55	719951-56	719951-56	719951-58	719951-57	719951-58	719951-55	719951-55					
ACB60/VACB60	719951-55	719951-56	719951-56	719951-57	719951-57	719951-57	719951-57	719951-57	719951-56	719951-56	719951-55		
ACB72/VACB72	719951-55	719951-56	719951-56	719951-56	719951-57	719951-57	719951-57	719951-57	719951-57	719951-57	719951-56	719951-56	719951-55

**RECOMMENDED SPARE PARTS LIST**

<b>PART NO.</b>	<b>NAME OF PART</b>	<b>AMT.</b>
00-408279-00025	Pressure Regulator (Nat. Gas) .....	1
00-408279-00021	Pressure Regulator (LP Gas) .....	1
00-420786-00001	Pilot Valve (Double) .....	2
00-719189	Pilot Valve (Single) .....	2
00-719221	Gas Valve .....	2
00-418051-00051	Orifice, #51 (Nat. Gas) .....	2
00-719951-00056	Orifice, #56 (LP Gas) .....	2
00-719255-00012	Knob, Red Wolf .....	2
00-428300-00001	Knob, Black Vulcan .....	2
00-719124	10" Pilot Tube .....	2
00-719135	SS Pilot Tip .....	2
00-720971-00024	Cast Diamond Grate .....	1
00-404060-00001	Burner Shutter Assy. ....	2

**NOTES**

**NOTES**

# CATALOG OF REPLACEMENT PARTS ACB AND VACB GAS CHARBROILERS (REVISION B – MANUFACTURED BEGINNING FEBRUARY 2013)

**ITW Food Equipment Group**



# VULCAN

## MODELS

VACB25  
VACB36  
VACB47  
VACB60  
VACB72



VACB36

ACB25  
ACB36  
ACB47  
ACB60  
ACB72



ACB36

For additional information on Vulcan or to locate an authorized parts and service provider in your area, visit our website at [www.vulcanequipment.com](http://www.vulcanequipment.com)

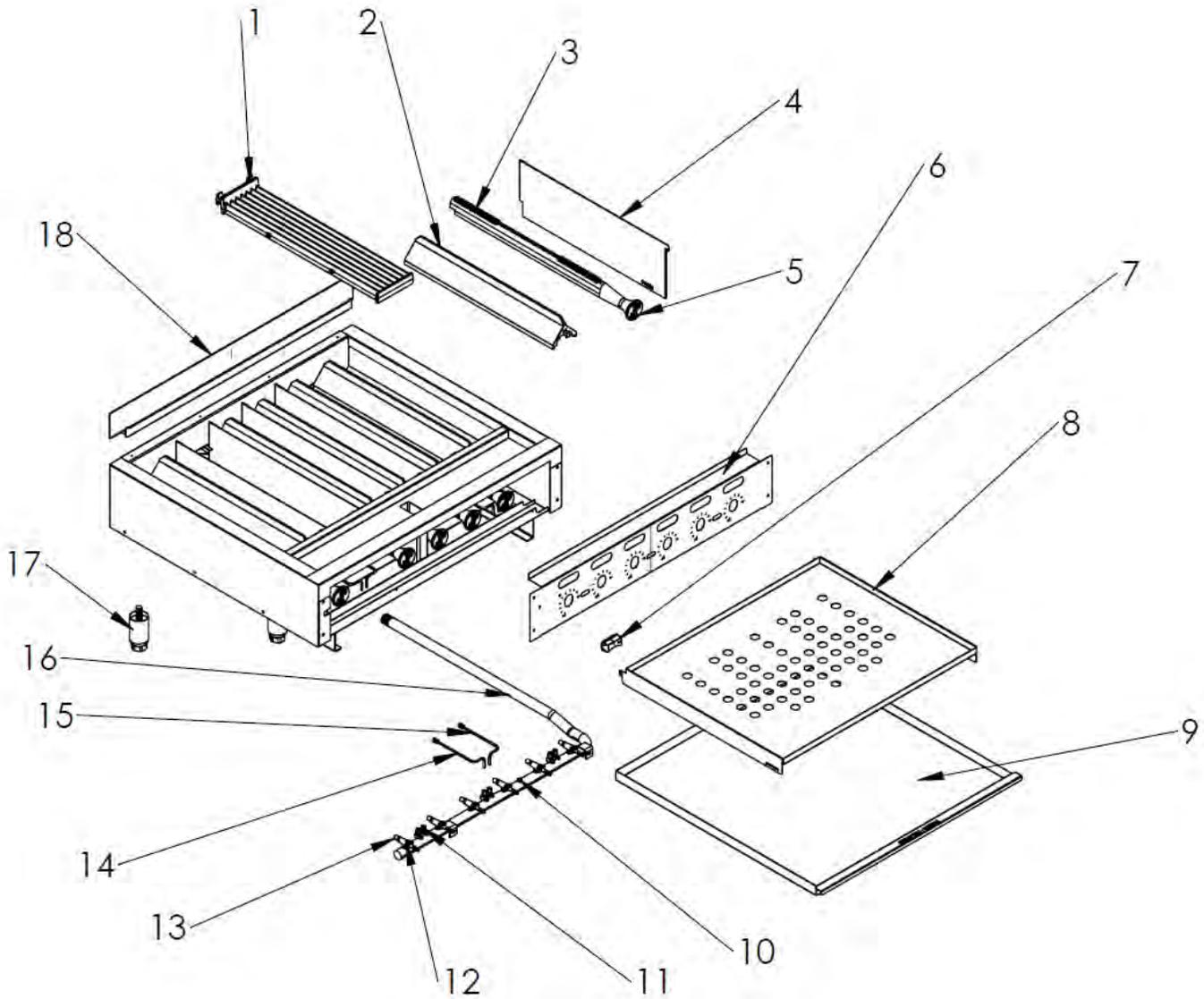


ILLUSTRATION NO.	PART NO.	NAME OF PART	AMOUNT
1.....	00-720971-00024.....	7-Rib Cast Diamond Grate.....	.....AR
2.....	00-410602-00001.....	Cast Radiant.....	.....AR
3.....	00-944300-0000A.....	Burner Assembly (Includes Shutter).....	.....AR
4.....	00-944356-00000.....	Supercharger Plate.....	.....AR
5.....	00-944300-00001.....	Burner Shutter.....	.....AR
6.....	00-944355-00025.....	25 Front Panel.....	.....1
	00-944355-00036.....	36 Front Panel.....	.....1
	00-944355-00048.....	47 Front Panel.....	.....1
	00-944355-00060.....	60 Front Panel.....	.....1

**ACB AND VACB GAS CHARBROILERS REV. B REPLACEMENT PARTS**

<b>ILLUSTRATION NO.</b>	<b>PART NO.</b>	<b>NAME OF PART</b>	<b>AMOUNT</b>
6.....	00-944355-00072.....	72 Front Panel.....	1
7.....	00-944265-00000.....	Chrome Knob.....	AR
	00-719259-00012.....	Red Wolf Knob.....	AR
8.....	00-944357-00024.....	25 Deflector Tray.....	1
	00-944357-00036.....	36 Deflector Tray.....	1
	00-944357-0048L.....	47 And 60 Left Deflector Tray.....	1
	00-944357-0048R.....	47 Right Deflector Tray.....	1
	00-944357-0072L.....	72 Left Deflector Tray.....	1
	00-944357-0072R.....	72 And 60 Right Deflector Tray.....	1
9.....	00-944358-00024.....	25, Both 47 And Left 60 Crumb Tray.....	AR
	00-944358-00036.....	36, Right 60 And Both 72 Crumb Tray.....	AR
10.....	00-719370-00000.....	1/8 NPT Hex Head Plug.....	AR
11.....	00-719190-00000.....	Double Pilot Valve.....	AR
	00-719189-00000.....	Single Pilot Valve(60 And 72 Models).....	1
12.....	00-497240-00001.....	Burner Valve.....	AR
13.....	00-719951-00045.....	#45 Orifice(Nat Gas, Far Left & Far Right)	2
	00-719951-00050.....	#50 Orifice(Nat Gas, All Others-Inside)....	AR
	00-719951-00056.....	#56 Orifice(LP Gas, All positions).....	AR
14.....	00-944360-L000A.....	Left Pilot Tube Assembly(tip and tube).....	AR
15.....	00-944360-R000A.....	Right Pilot Tube Assembly(tip and tube)...	AR
16.....	00-944353-0024A.....	25 Manifold Pipe.....	1
	00-944353-0036A.....	36 Manifold Pipe.....	1
	00-944353-0048A.....	47 Manifold Pipe.....	1
	00-944353-0060A.....	60 Manifold Pipe.....	1
	00-944353-0072A.....	72 Manifold Pipe.....	1
17.....	00-710503-00000.....	2" OD X 4" L Adjustable Leg.....	4
18.....	00-944352-00025.....	25 Backsplash.....	1
	00-944352-00036.....	36 Backsplash.....	1
	00-944352-00048.....	47 Backsplash.....	1
	00-944352-00060.....	60 Backsplash.....	1
	00-944352-00072.....	72 Backsplash.....	1
<b>NOT SHOWN</b>			
	00-408279-00021.....	LP Gas Pressure Regulator.....	1
	00-408279-00025.....	Nat. Gas Pressure Regulator.....	1
	00-944352-00010.....	Mid Support Plate(Takes the place of two Supercharger plates on 60 & 72 models)	2
	00-710412-00000.....	Charbroiler Wire Brush.....	1

**RECOMMENDED SPARE PARTS LIST**

<b>ILLUSTRATION NO.</b>	<b>PART NO.</b>	<b>NAME OF PART</b>	<b>AMOUNT</b>
7.....	00-944265-00000.....	Chrome Knob.....	2
11.....	00-719190-00000.....	Double Pilot Valve.....	2
12.....	00-497240-00001.....	Burner Valve.....	2
13.....	00-719951-00045.....	#45 Orifice(Nat Gas, Far Left & Far Right)	2
	00-719951-00050.....	#50 Orifice(Nat Gas, All Others-Inside)....	2
	00-719951-00056.....	#56 Orifice(LP Gas, All positions).....	2
12.....	00-497240-00001.....	Burner Valve.....	2
NOT SHOWN	00-408279-00021.....	LP Gas Pressure Regulator.....	2
NOT SHOWN	00-408279-00025.....	Nat. Gas Pressure Regulator.....	2

