



**ENDURANCE-CHALLENGER
MODULAR SERIES
CUSTOMER
MAINTENANCE
MANUAL**

SPECIFICATION SHEETS

INSTALLATION / OPERATION MANUAL

ADDITIONAL RESOURCES

SERVICE MANUAL

HOBART SERVICE PARTS STORE

CATALOG OF REPLACEMENT PARTS

RESTAURANT RANGES**VULCAN****ENDURANCE GAS RESTAURANT RANGE
8 OPEN BURNERS
48" WIDE GAS RANGE**

Model 48S-8BN
(shown with optional casters)

**SPECIFICATIONS**

48" wide gas restaurant range, Vulcan Model No. 48S-8BN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Eight 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 27"d x 26⅜"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 275,000 BTU/hr.

Exterior Dimensions:

34"d x 48"w x 58"h on 6" adjustable legs

- 48S-8BN** 1 Standard Oven / Natural Gas
- 48S-8BP** 1 Standard Oven / Propane
- 48C-8BN** 1 Convection Oven / Natural Gas
- 48C-8BP** 1 Convection Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Eight open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out crumb tray with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity. Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 500°F
- Heavy duty cool touch oven door handle
- Two oven racks and four rack positions
- 35,000 BTU/hr. convection oven in place of standard oven 24"d x 26⅜"w x 13⅞"h (115v - 1 phase blower motor 4 amp, 6' cord and plug). Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of eight)
- Flanged feet (set of four)
- 10" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler

OPTIONS (Factory Installed)

- Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- Hot tops

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 & Order Fax: 1-800-444-0602



ENDURANCE GAS RESTAURANT RANGE
8 OPEN BURNERS
48" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

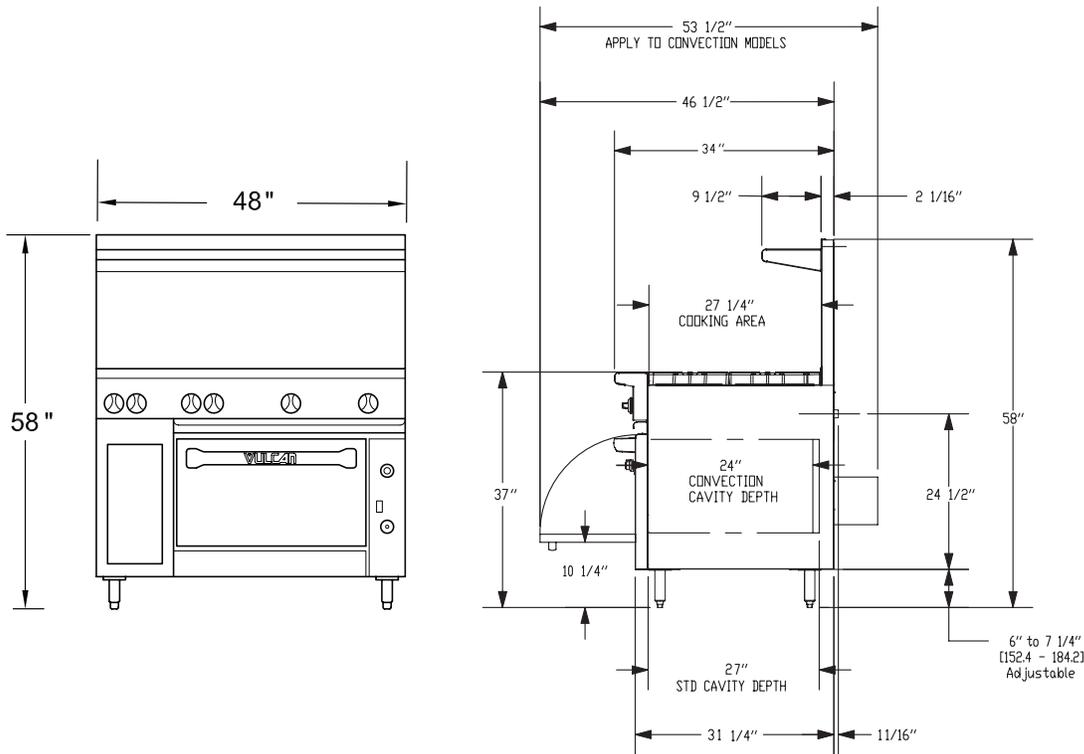
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. **Clearances**

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	48S-8BN	1 Standard Oven / 8 Burners / Natural Gas	275,000	668 / 304
	48S-8BP	1 Standard Oven / 8 Burners / Propane	275,000	668 / 304
	48C-8BN	1 Convection Oven / 8 Burners / Natural Gas	275,000	730 / 332
	48C-8BP	1 Convection Oven / 8 Burners / Propane	275,000	730 / 332

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RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
4 OPEN BURNERS / 24" GRIDDLE
48" WIDE GAS RANGE

Model 48S-4B24GN
(shown with optional casters)

**SPECIFICATIONS**

48" wide gas restaurant range, Vulcan Model No. 48S-4B24GN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Four 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. 24" manual griddle, ¾" thick with 4" wide front grease trough. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 27"d x 26⅜"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 195,000 BTU/hr.

Exterior Dimensions:

34"d x 48"w x 58"h on 6" adjustable legs

- 48S-4B24GN** 1 Standard Oven / Natural Gas
- 48S-4B24GP** 1 Standard Oven / Propane
- 48C-4B24GN** 1 Convection Oven / Natural Gas
- 48C-4B24GP** 1 Convection Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Four open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- 24" manual griddle, ¾" thick, 4" wide front grease trough
- Extra deep pull out crumb tray with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity. Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 500°F
- Heavy duty cool touch oven door handle
- Two oven racks and four rack positions
- 35,000 BTU/hr. convection oven in place of standard oven 24"d x 26⅜"w x 13⅞"h (115v - 1 phase blower motor 4 amp, 6' cord and plug). Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of eight)
- Flanged feet (set of four)
- 10" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler

OPTIONS (Factory Installed)

- Thermostatically controlled griddle (snap action)
- Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- Hot tops

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ENDURANCE GAS RESTAURANT RANGE
4 OPEN BURNERS / 24" GRIDDLE
48" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

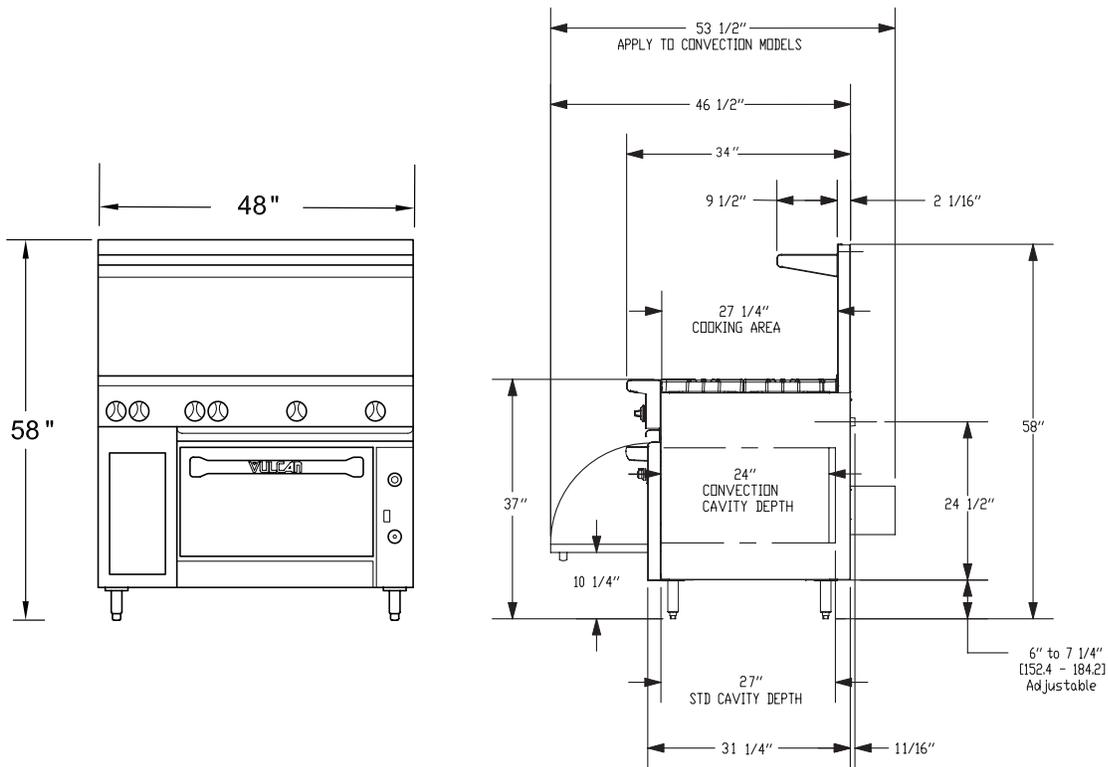
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. **Clearances**

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	48S-4B24GN	1 Standard Oven / 4 Burners / 24" Griddle / Natural Gas	195,000	720 / 327
	48S-4B24GP	1 Standard Oven / 4 Burners / 24" Griddle / Propane	195,000	720 / 327
	48C-4B24GN	1 Convection Oven / 4 Burners / 24" Griddle / Natural Gas	195,000	780 / 355
	48C-4B24GP	1 Convection Oven / 4 Burners / 24" Griddle / Propane	195,000	780 / 355

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

RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
2 OPEN BURNERS / 36" GRIDDLE
48" WIDE GAS RANGE

Model 48S-2B36GN
(shown with optional casters)

**SPECIFICATIONS**

48" wide gas restaurant range, Vulcan Model No. 48S-2B36GN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Two 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 27"d x 26⅜"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 155,000 BTU/hr.

Exterior Dimensions:

34"d x 48"w x 58"h on 6" adjustable legs

- 48S-2B36GN** 1 Standard Oven / Natural Gas
- 48S-2B36GP** 1 Standard Oven / Propane
- 48C-2B36GN** 1 Convection Oven / Natural Gas
- 48C-2B36GP** 1 Convection Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Two open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- 36" manual griddle, ¾" thick, 4" wide front grease trough
- Extra deep pull out crumb tray with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity. Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 500°F
- Heavy duty cool touch oven door handle
- Two oven racks and four rack positions
- 35,000 BTU/hr. convection oven in place of standard oven 24"d x 26⅜"w x 13⅞"h (115v - 1 phase blower motor 4 amp, 6' cord and plug). Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of eight)
- Flanged feet (set of four)
- 10" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler

OPTIONS (Factory Installed)

- Thermostatically controlled griddle (snap action)
- Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- Hot tops

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ENDURANCE GAS RESTAURANT RANGE
2 OPEN BURNERS / 36" GRIDDLE
48" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

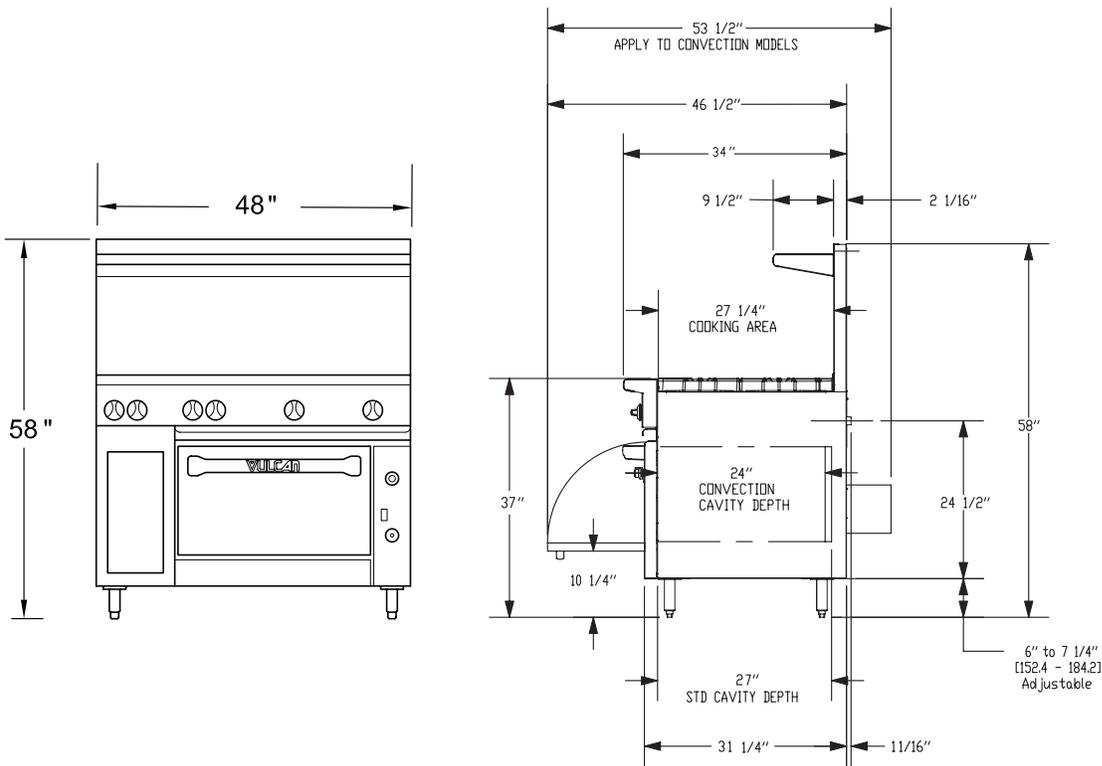
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. **Clearances**

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	48S-2B36GN	1 Standard Oven / 2 Burners / 36" Griddle / Natural Gas	155,000	750 / 341
	48S-2B36GP	1 Standard Oven / 2 Burners / 36" Griddle / Propane	155,000	750 / 341
	48C-2B36GN	1 Convection Oven / 2 Burners / 36" Griddle / Natural Gas	155,000	810 / 368
	48C-2B36GP	1 Convection Oven / 2 Burners / 36" Griddle / Propane	155,000	810 / 368

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RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE
6 OPEN BURNERS / 24" GRIDDLE-BROILER
60" WIDE GAS RANGE**

Model 60SS-6B24GBN
(shown with optional casters)

**SPECIFICATIONS**

60" wide gas restaurant range, Vulcan Model No. 60SS-6B24GBN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. 24" manual griddle-broiler, 30,000 BTU/hr., 4 inch wide grease trough. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. Two ovens: left oven is 23,000 BTU/hr. baker's depth oven, measures 26¼"d x 20¼"w x 14"h. Right oven is 35,000 BTU/hr. bakers depth oven, measures 27"d x 26⅜"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Each oven is supplied with two racks, two rack guide sets, and four rack positions. Oven doors are heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 268,000 BTU/hr.

Exterior Dimensions:

34¾"d x 60"w x 58"h on 6" adjustable legs

- 60SS-6B24GBN** 2 Standard Ovens / Natural Gas
- 60SS-6B24GBP** 2 Standard Ovens / Propane
- 60SC-6B24GBN** 1 Standard Oven / 1 Convection Oven Natural Gas
- 60SC-6B24GBP** 1 Standard Oven / 1 Convection Oven Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- 24" manual griddle-broiler, 30,000 BTU/hr., 4 inch wide grease trough
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out crumb tray with welded corners
- 23,000 BTU/hr. baker's depth oven cavity, full size sheet pans (18" x 26") fit front-to-back
- 35,000 BTU/hr. convection oven in place of standard oven 24"d x 26⅜"w x 13⅞"h (115v - 1 phase blower motor, 4 amp, 6' cord and plug). Full size sheet pans fit side-to-side in convection oven. Convection oven motor requires field attachment.
- Oven thermostat adjusts from 250°F to 500°F
- Heavy duty cool touch oven door handles
- Two oven racks and four rack positions for each oven
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of four)
- Flanged feet (set of four)
- 10" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler
- Hot tops

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ENDURANCE GAS RESTAURANT RANGE
6 OPEN BURNERS / 24" GRIDDLE-BROILER
60" WIDE GAS RANGE

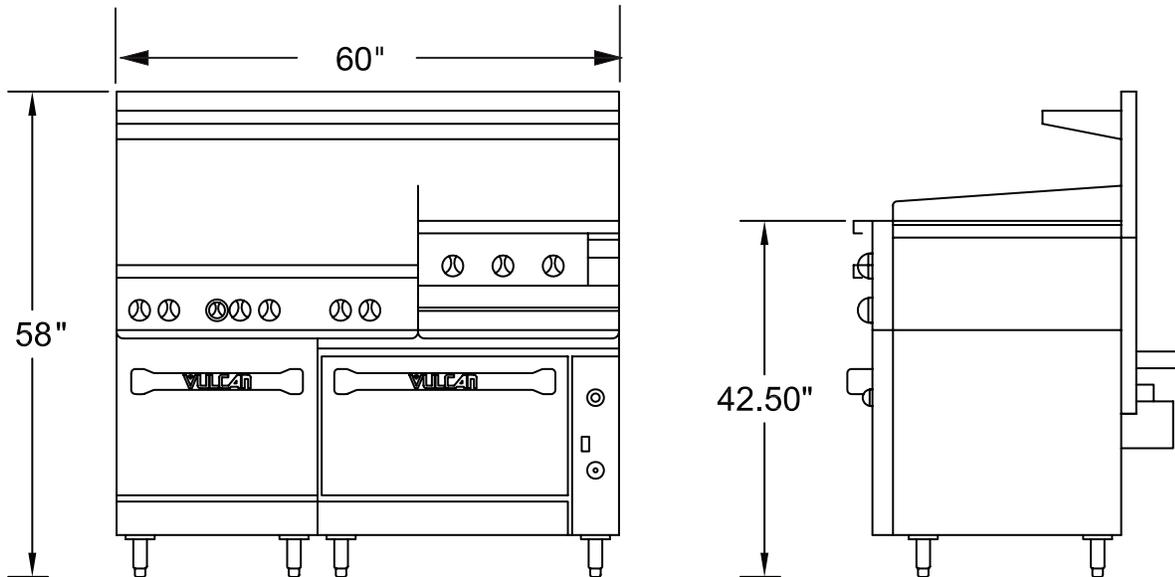
INSTALLATION INSTRUCTIONS

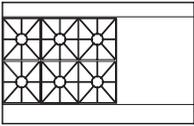
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

- | | | | |
|----------------------|---------------------------------|--------------|-----|
| 5. Clearances | Rear | Sides | |
| | Combustible | 6" | 10" |
| | Standard Oven Non-combustible | 0" | 0" |
| | Convection Oven Non-combustible | Min. 4" | 0" |
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	60SS-6B24GBN	2 Standard Ovens / 6 Burners / 24" Griddle-Broiler / Natural Gas	268,000	1,025 / 465
	60SS-6B24GBP	2 Standard Ovens / 6 Burners / 24" Griddle-Broiler / Propane	268,000	1,025 / 465
	60SC-6B24GBN	1 Standard Oven / 1 Convection Oven / 6 Burners 24" Griddle-Broiler / Natural Gas	268,000	1,045 / 492
	60SC-6B24GBP	1 Standard Oven / 1 Convection Oven / 6 Burners 24" Griddle-Broiler / Propane	268,000	1,045 / 492

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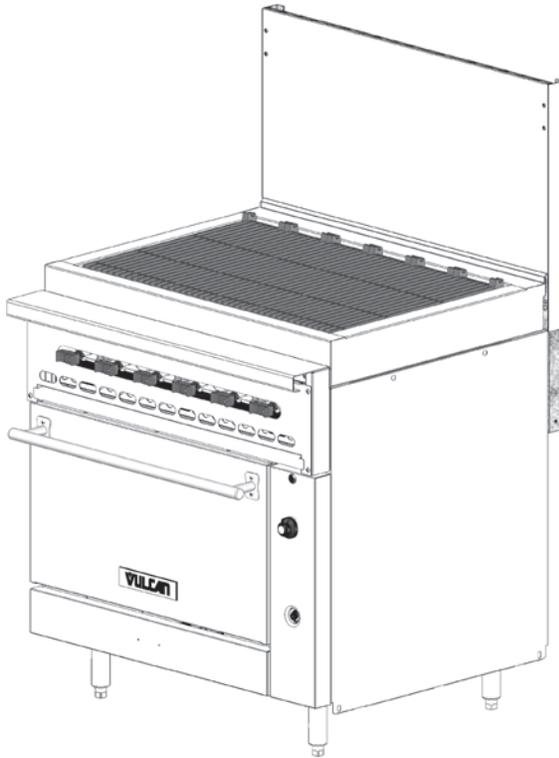


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RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
36" CHARBROILER / 36" WIDE GAS RANGE

Model 36S-36CBN

**SPECIFICATIONS**

36" wide gas restaurant range, Vulcan Model No. 36S-36CBN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser and 6" adjustable legs. Extra deep crumb tray with welded corners. 36" charbroiler with six 16,000 BTU/hr. burners with supercharger dividers. Total 96,000 BTU/hr. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 27"d x 26³/₈"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 3/4" rear gas connection and pressure regulator. Total input 131,000 BTU/hr.

Exterior Dimensions:

34"d x 36"w x 58"h on 6" adjustable legs

- 36S-36CBN** 1 Standard Oven / Natural Gas
- 36S-36CBP** 1 Standard Oven / Propane
- 36C-36CBN** 1 Convection Oven / Natural Gas
- 36C-36CBP** 1 Convection Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser
- 6" stainless steel adjustable legs
- 36" charbroiler with four 16,000 BTU/hr. burners with supercharger dividers. Total 96,000 BTU/hr.
- Extra deep pull out stainless steel crumb trays with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity. Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions
- 32,000 BTU/hr. convection oven in place of standard oven, 24"d x 26³/₈"w x 13⁷/₈"h (115v - 1 phase blower motor 4 amp, 6' cord and plug), includes three oven racks. Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of four)
- Leveling casters (set of four)
- Flanged feet (set of four)
- 10" stainless steel stub back
- Towel bar
- Condiment rail
- Fryer shield

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ENDURANCE GAS RESTAURANT RANGE
36" CHARBROILER / 36" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

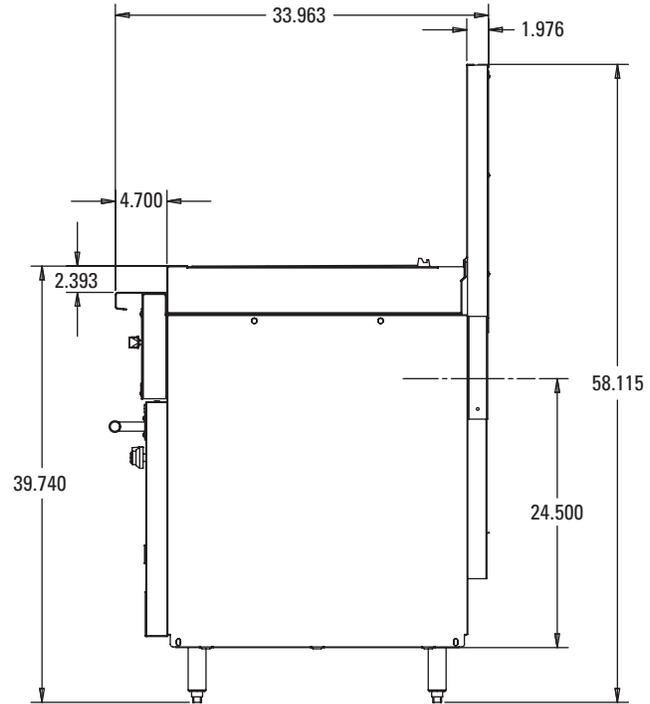
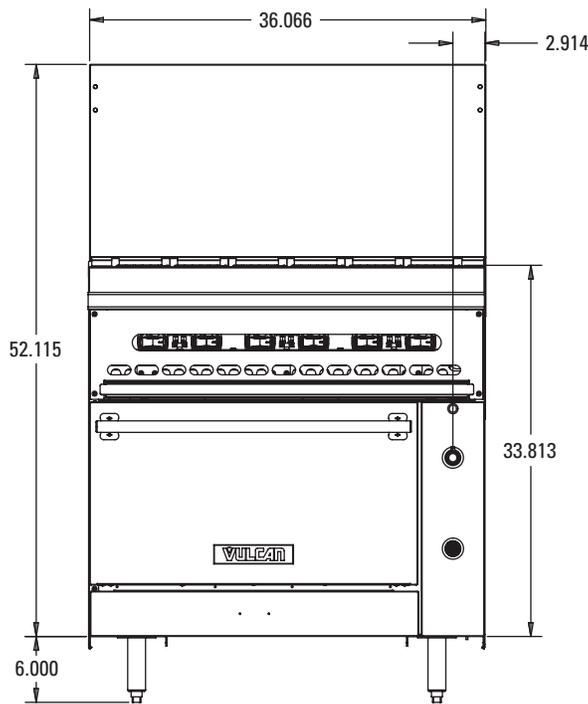
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. **Clearances**

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	36S-36CBN	1 Standard Oven / 35" Charbroiler / Natural Gas	131,000	564 / 256
	36S-36CBP	1 Standard Oven / 35" Charbroiler / Propane	128,000	564 / 256
	36C-36CBN	1 Convection Oven / 35" Charbroiler / Natural Gas	128,000	624 / 283
	36C-36CBP	1 Convection Oven / 35" Charbroiler / Propane	128,000	624 / 283

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

RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE
6 OPEN BURNERS
36" WIDE GAS RANGE**

Model 36S-6BN
(shown with optional casters)

**SPECIFICATIONS**

36" wide gas restaurant range, Vulcan Model No. 36S-6BN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 27"d x 26¾"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. ¾" rear gas connection and pressure regulator. Total input 215,000 BTU/hr.

Exterior Dimensions:

34"d x 36"w x 58"h on 6" adjustable legs

- 36S-6BN** 1 Standard Oven / Natural Gas
- 36S-6BP** 1 Standard Oven / Propane
- 36C-6BN** 1 Convection Oven / Natural Gas
- 36C-6BP** 1 Convection Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out crumb tray with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity. Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions
- 35,000 BTU/hr. convection oven in place of standard oven, 24"d x 26¾"w x 13⅞"h (115v - 1 phase blower motor 4 amp, 6' cord and plug). Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of four)
- Leveling casters (set of four)
- Flanged feet (set of four)
- 10" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler

OPTIONS (Factory Installed)

- Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- Hot tops

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ENDURANCE GAS RESTAURANT RANGE

6 OPEN BURNERS

36" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

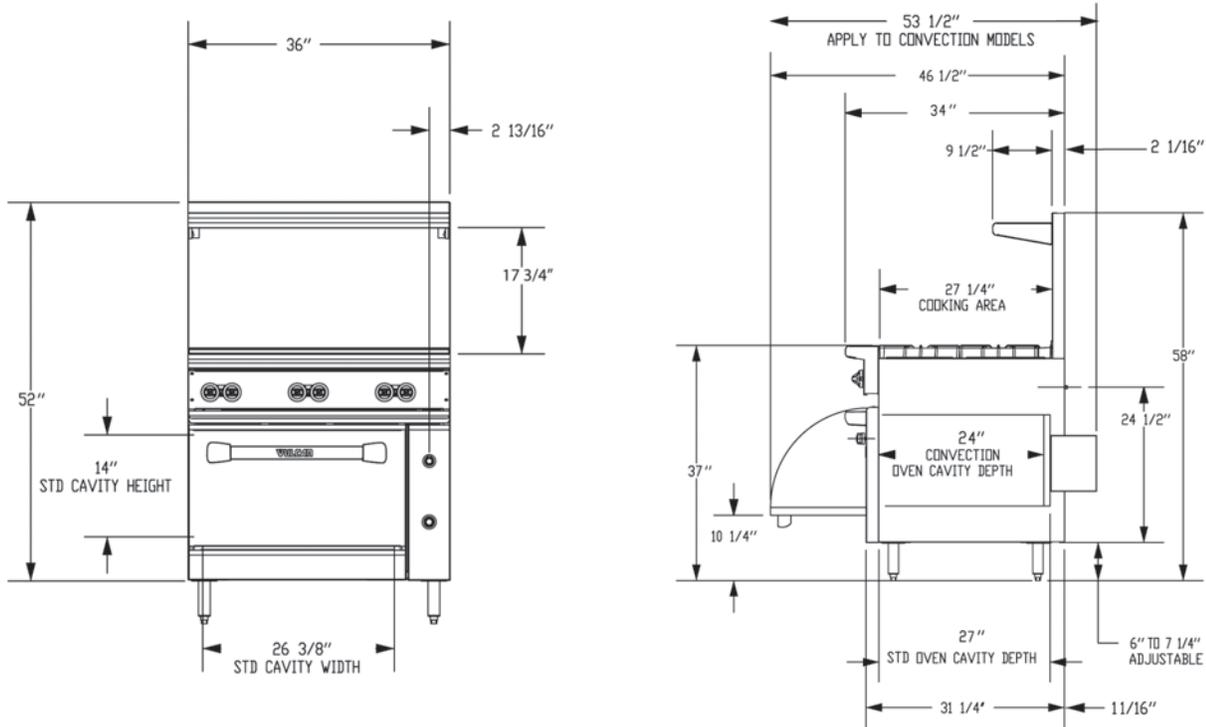
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. **Clearances**

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

**Specify type of gas when ordering.
Specify altitude when above 2,000 feet.**



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	36S-6BN	1 Standard Oven / 6 Burners / Natural Gas	215,000	520 / 236
	36S-6BP	1 Standard Oven / 6 Burners / Propane	215,000	520 / 236
	36C-6BN	1 Convection Oven / 6 Burners / Natural Gas	215,000	580 / 263
	36C-6BP	1 Convection Oven / 6 Burners / Propane	215,000	580 / 263

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NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.20

RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
2 OPEN BURNERS / 24" GRIDDLE
36" WIDE GAS RANGE

Model 36S-2B24GN
(shown with optional casters)

**SPECIFICATIONS**

36" wide gas restaurant range, Vulcan Model No. 36S-2B24GN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Two 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. 24" manual griddle, ¾" thick, 4" wide grease trough. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 27"d x 26⅜"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. ¾" rear gas connection and pressure regulator. Total input 135,000 BTU/hr.

Exterior Dimensions:

34"d x 36"w x 58"h on 6" adjustable legs

- 36S-2B24GN** 1 Standard Oven / Natural Gas
- 36S-2B24GP** 1 Standard Oven / Propane
- 36C-2B24GN** 1 Convection Oven / Natural Gas
- 36C-2B24GP** 1 Convection Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Two open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- 24" manual griddle, ¾" thick, 4" wide front grease trough
- Extra deep pull out crumb tray with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity. Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions
- 35,000 BTU/hr. convection oven in place of standard oven, 24"d x 26⅜"w x 13⅞"h (115v - 1 phase blower motor 4 amp, 6' cord and plug). Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of four)
- Leveling casters (set of four)
- Flanged feet (set of four)
- 10" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler

OPTIONS (Factory Installed)

- Thermostatically controlled griddle (snap action)
- Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- Hot tops

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ENDURANCE GAS RESTAURANT RANGE
2 OPEN BURNERS / 24" GRIDDLE
36" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

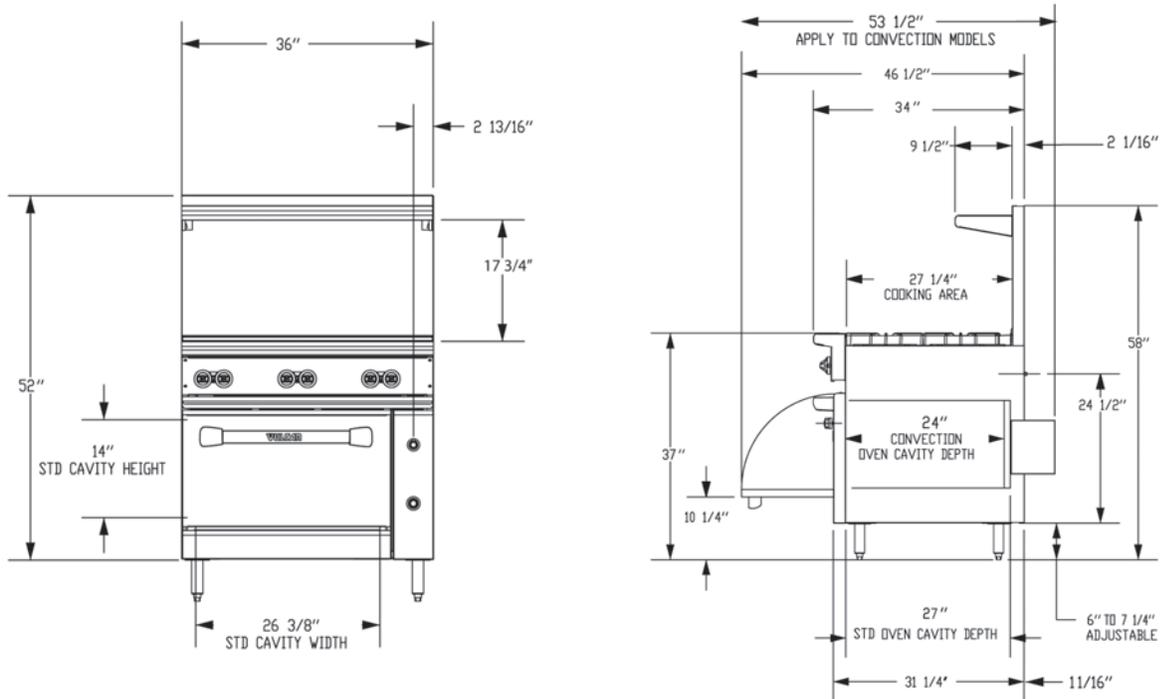
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. **Clearances**

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	36S-2B24GN	1 Standard Oven / 2 Burners / 24" Griddle / Natural Gas	135,000	570 / 259
	36S-2B24GP	1 Standard Oven / 2 Burners / 24" Griddle / Propane	135,000	570 / 259
	36C-2B24GN	1 Convection Oven / 2 Burners / 24" Griddle / Natural Gas	135,000	630 / 286
	36C-2B24GP	1 Convection Oven / 2 Burners / 24" Griddle / Propane	135,000	630 / 286

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RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
10 OPEN BURNERS
60" WIDE GAS RANGE

Model 60SS-10BN
(shown with optional casters)

**SPECIFICATIONS**

60" wide gas restaurant range, Vulcan Model No. 60SS-10BN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Ten 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. Two ovens: left oven is 23,000 BTU/hr. bakers depth oven, measures 26¼"d x 20¼"w x 14"h. Right oven is 35,000 BTU/hr. bakers depth oven, measures 27"d x 26¾"w x 14"h. Both ovens have porcelain bottoms and door panels. Oven thermostats adjusts from 250°F to 500°F with a low setting. Each oven is supplied with two racks, two rack guide sets, and four rack positions. Oven doors are heavy duty with an integrated door hingespring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 358,000 BTU/hr.

Exterior Dimensions:

34"d x 60"w x 58"h on 6" adjustable legs

- 60SS-10BN** 2 Standard Ovens / Natural Gas
- 60SS-10BP** 2 Standard Ovens / Propane
- 60SC-10BN** 1 Standard Oven / 1 Convection Oven
Natural Gas
- 60SC-10BP** 1 Standard Oven / 1 Convection Oven
Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Ten open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out crumb tray with welded corners
- Left oven: 23,000 BTU/hr. baker's depth oven cavity, full size sheet pans (18" x 26") fit front to back only
- Right oven: 35,000 BTU/hr. baker's depth oven cavity, full size sheet pans (18" x 26") fit front to back and side to side
- Oven thermostats adjusts from 250°F to 500°F
- Two oven racks and four rack positions for each oven
- Right oven: 35,000 BTU/hr. convection oven in place of standard oven 24"d x 26¾"w x 13⅞"h (115v - 1 phase blower motor, 4 amp, 6' cord and plug. Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of eight)
- Leveling casters (set of eight)
- Flanged feet (set of eight)
- 10" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler

OPTIONS (Factory Installed)

- Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- Hot tops

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ENDURANCE GAS RESTAURANT RANGE

10 OPEN BURNERS

60" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

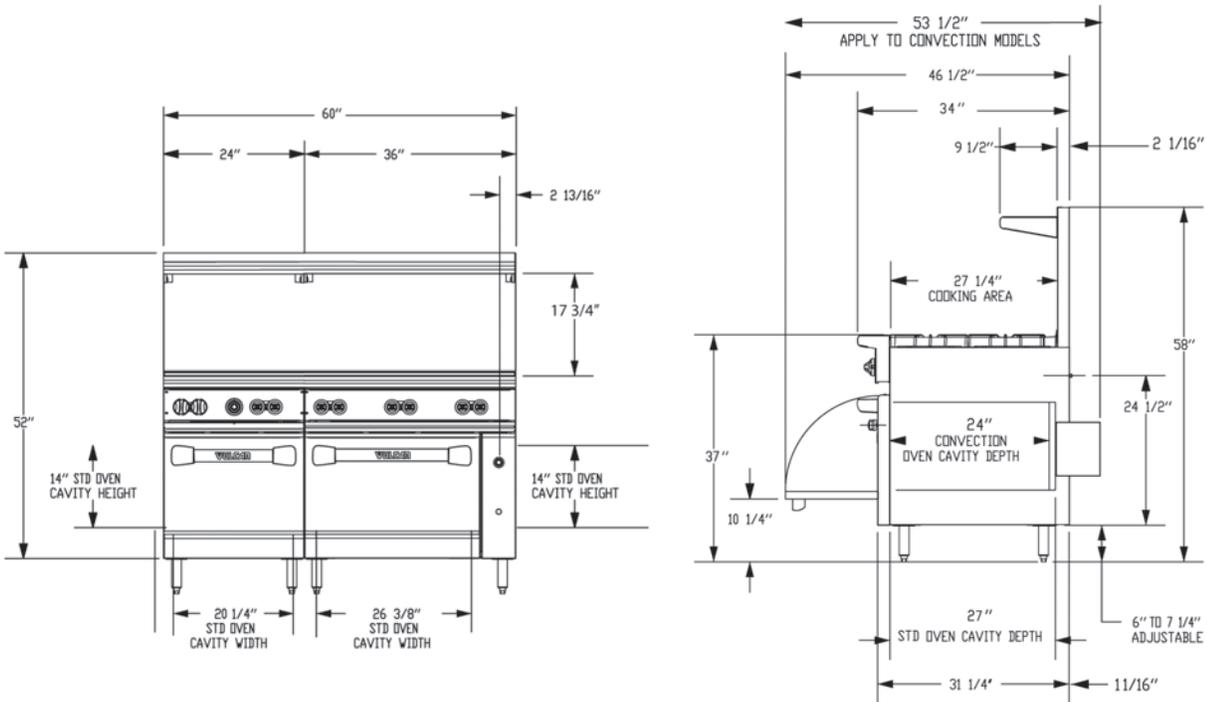
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. **Clearances**

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

**Specify type of gas when ordering.
Specify altitude when above 2,000 feet.**



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	60SS-10BN	2 Standard Ovens / 10 Burners / Natural Gas	358,000	890 / 404
	60SS-10BP	2 Standard Ovens / 10 Burners / Propane	358,000	890 / 404
	60SC-10BN	1 Standard Oven / 1 Convection Oven / 10 Burners / Natural Gas	358,000	950 / 431
	60SC-10BP	1 Standard Oven / 1 Convection Oven / 10 Burners / Propane	358,000	950 / 431

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RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
6 OPEN BURNERS / 24" GRIDDLE
60" WIDE GAS RANGE

Model 60SS-6B24GN
(shown with optional casters)

**SPECIFICATIONS**

60" wide gas restaurant range, Vulcan Model No. 60SS-6B24GN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. 24" manual griddle, ¾" thick, 4" wide front grease trough. Burner knobs are cool to the touch, high temperature material. Two ovens: left oven is 23,000 BTU/hr. bakers depth oven, measures 26¼"d x 20¼"w x 14"h. Right oven is 35,000 BTU/hr. bakers depth oven, measures 27"d x 26⅜"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Each oven is supplied with two racks, two rack guide sets, and four rack positions. Oven doors are heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 278,000 BTU/hr.

Exterior Dimensions:

34"d x 60"w x 58"h on 6" adjustable legs

- 60SS-6B24GN** 2 Standard Ovens / Natural Gas
- 60SS-6B24GP** 2 Standard Ovens / Propane
- 60SC-6B24GN** 1 Standard Oven / 1 Convection Oven Natural Gas
- 60SC-6B24GP** 1 Standard Oven / 1 Convection Oven Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- 24" manual griddle, ¾" thick, 4" wide front grease trough
- Extra deep pull out crumb tray with welded corners
- 23,000 BTU/hr. baker's depth oven cavity, full size sheet pans (18" x 26") fit front to back
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions for each oven
- Right oven: 35,000 BTU/hr. convection oven in place of standard oven 24"d x 26⅜"w x 13⅞"h (115v - 1 phase blower motor, 4 amp, 6' cord and plug. Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of eight)
- Leveling casters (set of eight)
- Flanged feet (set of eight)
- 10" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler

OPTIONS (Factory Installed)

- Thermostatically controlled griddle (snap action)
- Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- Hot tops

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ENDURANCE GAS RESTAURANT RANGE
6 OPEN BURNERS / 24" GRIDDLE
60" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

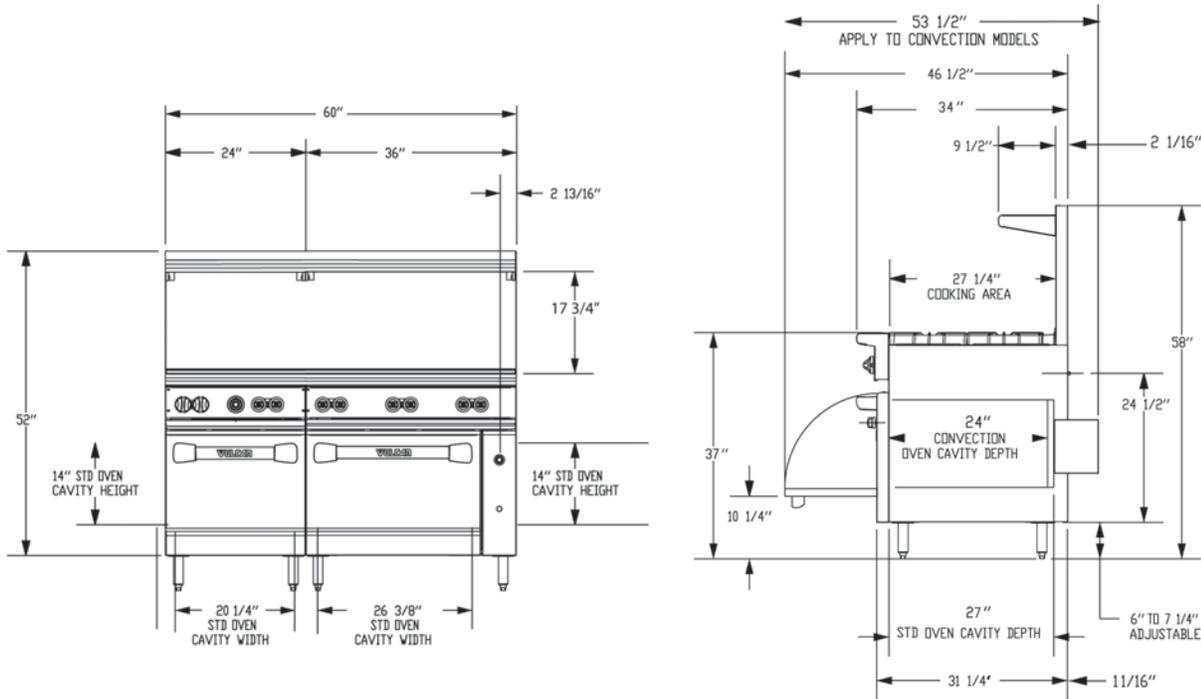
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. **Clearances**

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	60SS-6B24GN	2 Standard Ovens / 6 Burners / 24" Griddle / Natural Gas	278,000	890 / 404
	60SS-6B24GP	2 Standard Ovens / 6 Burners / 24" Griddle / Propane	278,000	890 / 404
	60SC-6B24GN	1 Standard Oven / 1 Convection Oven / 6 Burners / 24" Griddle / Natural Gas	278,000	950 / 431
	60SC-6B24GP	1 Standard Oven / 1 Convection Oven / 6 Burners / 24" Griddle / Propane	278,000	950 / 431

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RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
4 OPEN BURNERS / 36" GRIDDLE
60" WIDE GAS RANGE

Model 60SS-4B36GN
(shown with optional casters)

**SPECIFICATIONS**

60" wide gas restaurant range, Vulcan Model No. 60SS-4B-36G-N. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Four 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. 36" manual griddle, 7/8" thick, 4" wide front grease trough. Burner knobs are cool to the touch, high temperature material. Two ovens: left oven is 23,000 BTU/hr. bakers depth oven, measures 26¼"d x 20¼"w x 14"h. Right oven is 35,000 BTU/hr. bakers depth oven, measures 27"d x 26¾"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Each oven is supplied with two racks, two rack guide sets, and four rack positions. Oven doors are heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 238,000 BTU/hr.

Exterior Dimensions:

34"d x 60"w x 58"h on 6" adjustable legs

- 60SS-4B36GN** 2 Standard Ovens / Natural Gas
- 60SS-4B36GP** 2 Standard Ovens / Propane
- 60SC-4B36GN** 1 Standard Oven / 1 Convection Oven Natural Gas
- 60SC-4B36GP** 1 Standard Oven / 1 Convection Oven Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Four open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- 36" manual griddle, 7/8" thick, 4" wide front grease trough
- Extra deep pull out crumb tray with welded corners
- 23,000 BTU/hr. baker's depth oven cavity, full size sheet pans (18" x 26") fit front to back
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions for each oven
- Right oven: 35,000 BTU/hr. convection oven in place of standard oven 24"d x 26¾"w x 13¾"h (115v - 1 phase blower motor, 4 amp, 6' cord and plug. Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of eight)
- Leveling casters (set of eight)
- Flanged feet (set of eight)
- 10" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler

OPTIONS (Factory Installed)

- Thermostatically controlled griddle (snap action)
- Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- Hot tops

VULCAN

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ENDURANCE GAS RESTAURANT RANGE

4 OPEN BURNERS / 36" GRIDDLE

60" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

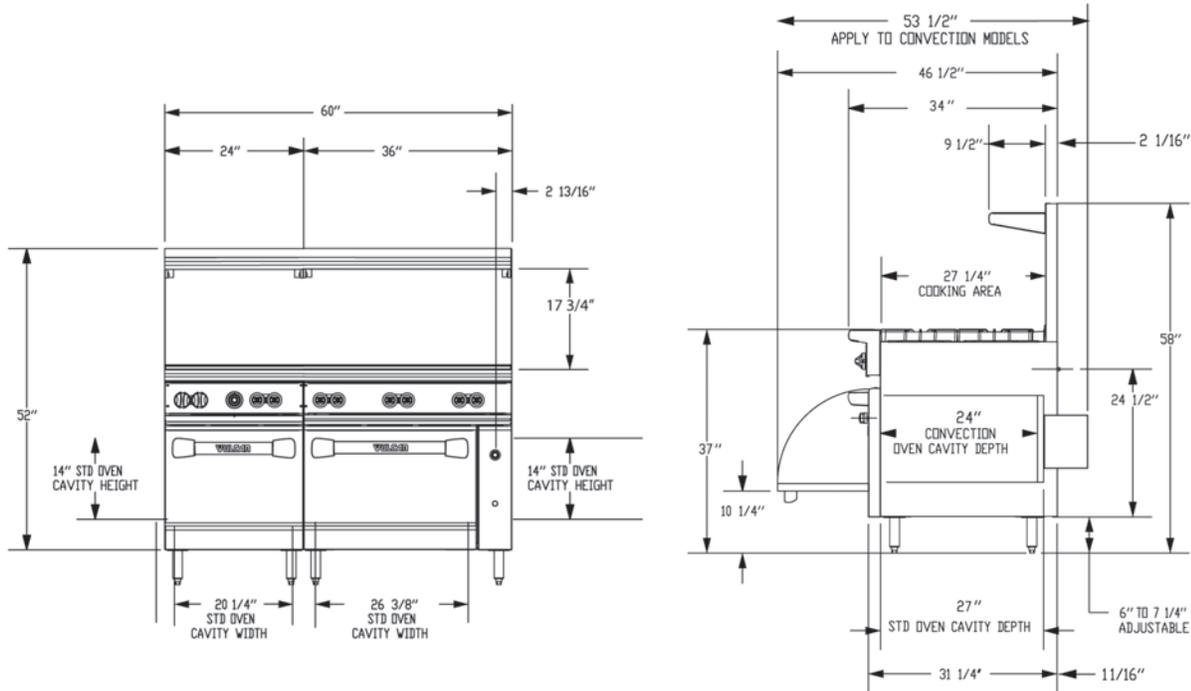
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

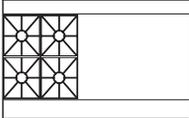
5. **Clearances**

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

**Specify type of gas when ordering.
Specify altitude when above 2,000 feet.**



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	60SS-4B-36G-N	2 Standard Ovens / 4 Burners / 36" Griddle / Natural Gas	238,000	1015 / 460
	60SS-4B-36G-P	2 Standard Ovens / 4 Burners / 36" Griddle / Propane	238,000	1015 / 460
	60SC-4B-36G-P	1 Standard Oven / 1 Convection Oven / 4 Burners / 36" Griddle / Natural Gas	238,000	1065 / 487
	60SC-4B-36G-P	1 Standard Oven / 1 Convection Oven / 4 Burners / 36" Griddle / Propane	238,000	1065 / 487

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RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
8 OPEN BURNERS
48" WIDE GAS RANGE

Model 48SS-8BN
(shown with optional casters)

**SPECIFICATIONS**

48" wide gas restaurant range, Vulcan Model No. 48SS-8BN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Eight 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. Two ovens: 23,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 26¼"d x 20¼"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 286,000 BTU/hr.

Exterior Dimensions:

34"d x 48"w x 58"h on 6" adjustable legs

- 48SS-8BN** 1 Standard Oven / Natural Gas
- 48SS-8BP** 1 Standard Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Eight open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out crumb tray with welded corners
- Two ovens: 23,000 BTU/hr. baker's depth standard oven cavity, Full size sheet pans fit front-to-back
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of eight)
- Leveling casters (set of four)
- Flanged feet (set of four)
- 10" stainless steel stub back

OPTIONS (Factory Installed)

- Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- Hot tops

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ENDURANCE GAS RESTAURANT RANGE
8 OPEN BURNERS
48" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

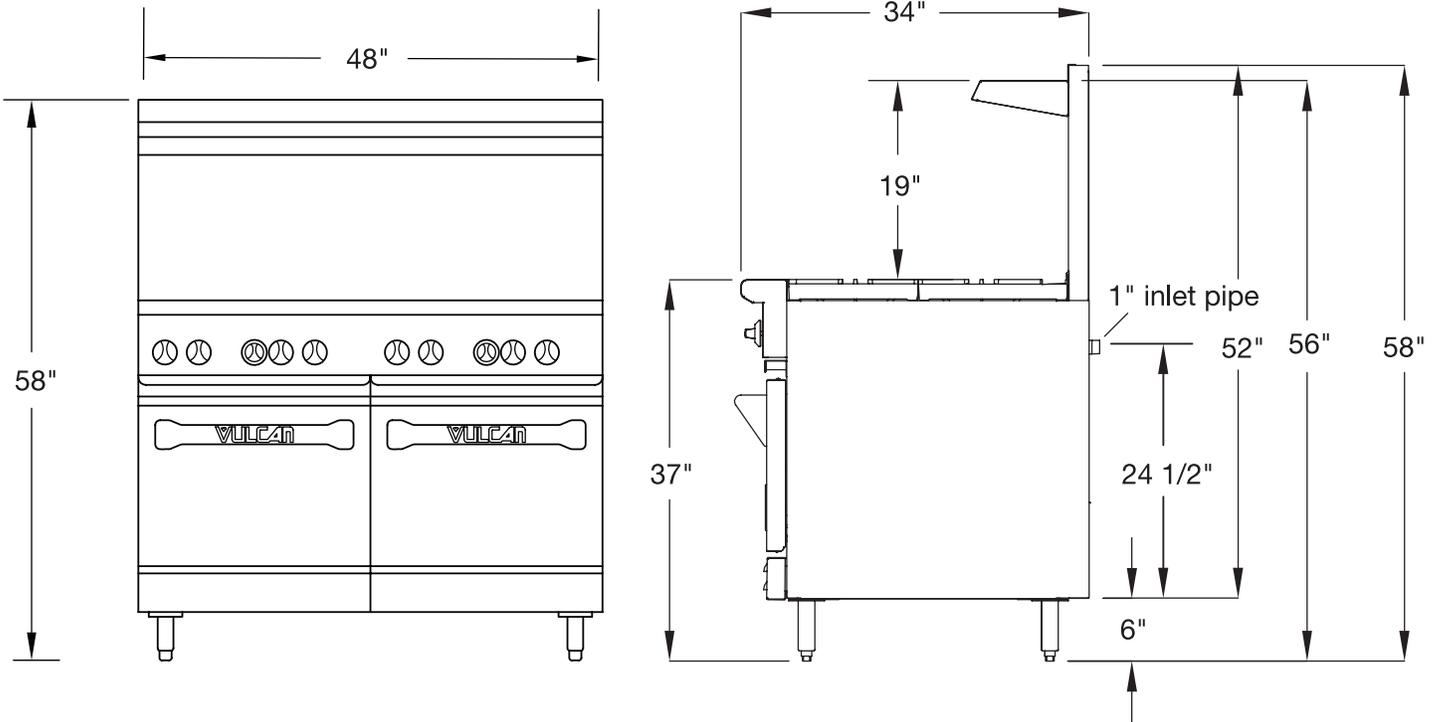
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. **Clearances**

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	48SS-8BN	2 Standard Ovens / 8 Burners / Natural Gas	286,000	700 / 318
	48SS-8BP	2 Standard Ovens / 8 Burners / Propane	286,000	700 / 318

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RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE
6 OPEN BURNERS WITH FLAME SAFETY PROTECTION
36" WIDE GAS RANGE**

Model 36SF-6BN

**SPECIFICATIONS**

36" wide gas restaurant range, Vulcan Model No. 36SF-6BN with flame safety protection on range top and oven burners. Fully MIG welded frame for added durability. Stainless steel front, sides, backriser, lift-off shelf and 6" adjustable legs. Six 30,000 BTU/hr. open top burners, with lift-off burner heads. Flame safety protection burners use a simple, manual rotary piezo pilot igniter system for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the rear to better accommodate stock pots or large pans. Grates have built-in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 27"d x 26½"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two oven racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. ¾" rear gas connection and pressure regulator. Total input 215,000 BTU/hr.

Exterior Dimensions:

34"d x 36"w x 58"h on 6" adjustable legs

- 36SF-6BN** 1 Standard Oven / Natural Gas
- 36SF-6BP** 1 Standard Oven / Propane
- 36CF-6BN** 1 Convection Oven / Natural Gas
- 36CF-6BP** 1 Convection Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off shelf
- 6" stainless steel adjustable legs
- Six open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads (23,500 PRO)
- Flame safety protection; all burners, range top and oven
- Manual rotary piezo pilot igniter system
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out stainless steel crumb tray with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity. Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions
- 32,000 BTU/hr. convection oven in place of standard oven, 24"d x 26¾"w x 14½"h (115v - 1 phase blower motor 4 amp, 6' cord and plug). Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of four)
- Leveling casters (set of four)
- Flanged feet (set of four)
- 10" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler

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ENDURANCE GAS RESTAURANT RANGE
6 OPEN BURNERS WITH FLAME SAFETY PROTECTION
36" WIDE GAS RANGE

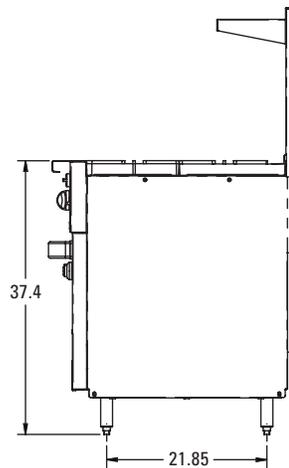
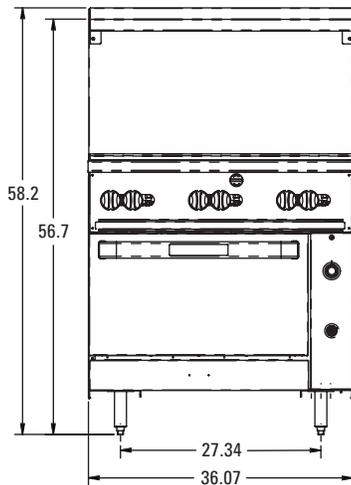
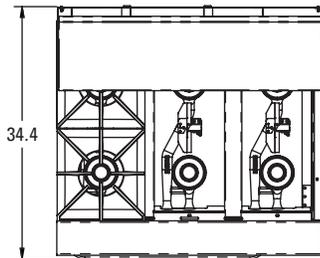
INSTALLATION INSTRUCTIONS

1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. **Clearances**
 Combustible **Rear** 6" **Sides** 10"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	36SF-6BN	1 Standard Oven / 6 Burners / Natural Gas	215,000	520 / 236
	36SF-6BP	1 Standard Oven / 6 Burners / Propane	176,000	520 / 236
	36CF-6BN	1 Convection Oven / 6 Burners / Natural Gas	212,000	580 / 263
	36CF-6BP	1 Convection Oven / 6 Burners / Propane	173,000	580 / 263

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RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
2 OPEN BURNERS / 24" CHARBROILER
36" WIDE GAS RANGE

Model 36S-2B24CBN

**SPECIFICATIONS**

36" wide gas restaurant range, Vulcan Model No. 36S-2B24CBN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser and 6" adjustable legs. Extra deep crumb tray with welded corners. Two 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. 24" charbroiler with four 16,000 BTU/hr. burners with supercharger dividers. Total 64,000 BTU/hr. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 27"d x 26⅜"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. ¾" rear gas connection and pressure regulator. Total input 135,000 BTU/hr.

Exterior Dimensions:

34"d x 36"w x 58"h on 6" adjustable legs

- 36S-2B24CBN** 1 Standard Oven / Natural Gas
- 36S-2B24CBP** 1 Standard Oven / Propane
- 36C-2B24CBN** 1 Convection Oven / Natural Gas
- 36C-2B24CBP** 1 Convection Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser
- 6" stainless steel adjustable legs
- Two open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- 24" charbroiler with four 16,000 BTU/hr. burners with supercharger dividers. Total 64,000 BTU/hr.
- Extra deep pull out stainless steel crumb trays with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity. Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions
- 35,000 BTU/hr. convection oven in place of standard oven, 24"d x 26⅜"w x 13⅞"h (115v - 1 phase blower motor 4 amp, 6' cord and plug). Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of four)
- Leveling casters (set of four)
- Flanged feet (set of four)
- 10" stainless steel stub back
- Towel bar
- Cutting board
- Condiment rail
- Fryer shield

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ENDURANCE GAS RESTAURANT RANGE
2 OPEN BURNERS / 24" CHARBROILER
36" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

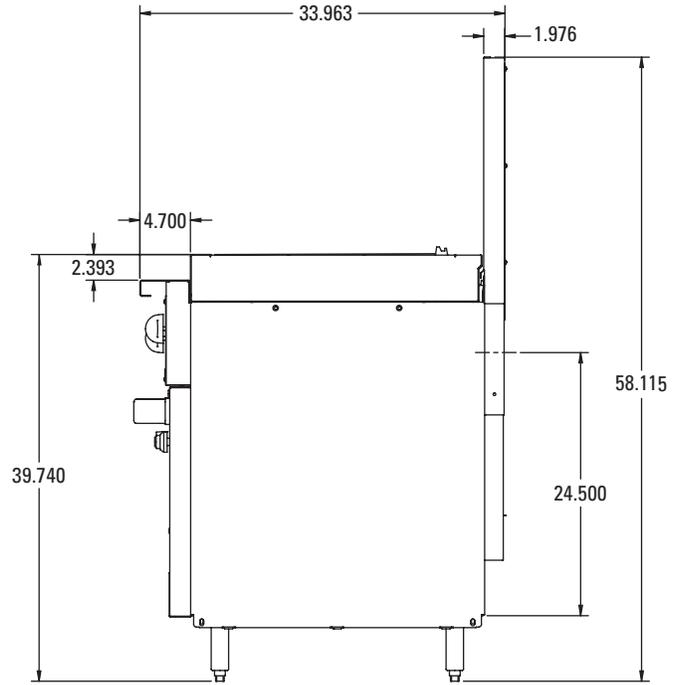
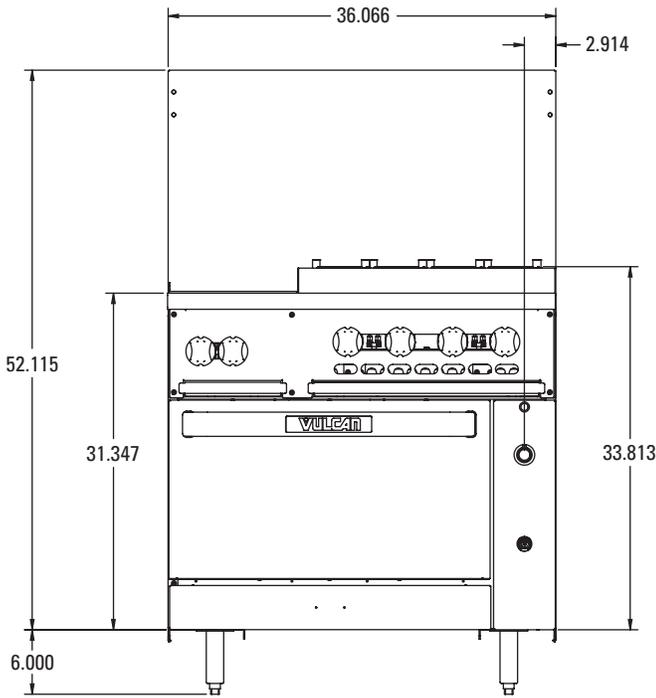
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. **Clearances**

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	36S-2B24CBN	1 Standard Oven / 2 Burners / 24" Charbroiler / Natural Gas	159,000	610 / 277
	36S-2B24CBP	1 Standard Oven / 2 Burners / 24" Charbroiler / Propane	159,000	660 / 300
	36C-2B24CBN	1 Convection Oven / 2 Burners / 24" Charbroiler / Natural Gas	159,000	630 / 286
	36C-2B24CBP	1 Convection Oven / 2 Burners / 24" Charbroiler / Propane	159,000	630 / 286

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INSTALLATION & OPERATION MANUAL

VULCAN ENDURANCE / WOLF CHALLENGER Gas Restaurant Ranges

ITW Food Equipment Group



MODELS:

12(F) 24S(F) 36(S,C)(F)
48(S,C)(F) 48SS(F)
60(S,C)(S,C)(F) 72(S,C)(S,C)(F)

www.vulcanequipment.com
www.wolfequipment.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 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.

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INSTALLATION, OPERATION AND CARE OF VULCAN ENDURANCE / WOLF CHALLENGER GAS RESTAURANT RANGES

PLEASE KEEP THIS MANUAL FOR FUTURE USE

GENERAL

Vulcan Endurance and Wolf Challenger ranges and ovens are produced with quality workmanship and material. These ranges are designed with efficiency in cooking performance, sanitation and ease of cleaning ability in mind. Proper installation, usage and maintenance of your range will result in many years of satisfactory performance.

The manufacturer suggests that you thoroughly read this entire manual and carefully follow all of the instructions provided.

Reference manual F961533 for refrigerated base setups.

OPTIONAL FIELD INSTALLABLE ACCESSORIES

ACCESSORY CODE	DESCRIPTION
3/4QDH-4FT 1INFLEX-4FT	3/4" (18.75 mm) flex hose / quick disconnect 4' (1219 mm long). 1" (25 mm) flex hose / quick disconnect, 4' (1219 mm) long.
ALTIKIT-CARN (01,03,05,07,09) ALTIKIT-CARP (02,04,06,08,10)	Altitude Kit - Available in Natural Gas or Propane (LP) for the following altitudes: 0-1999 ft, 2000-3999 ft, 4000-5999, 6000-7999, 8000-9999.
CASTERS-RR4 CASTERS-ADJRR4	Set of four (4) standard casters. Set of four (4) adjustable casters. <i>Two (2) sets required for 48", 60", and 72" ranges</i>
CONNECT-CHALL	Inter-Plumb kit for connecting for Salamander/Cheesemelter to range.
CONRACK-XL(20,26) OVNRACK-XL(20,26) RKGUIDE-XL	1 extra oven rack with convection ovens. 1 extra oven rack with standard ovens. 1 pair of rack guides (set of 2).
CURBMNT-XL4	Curb mounting kit. Two (2) sets required for 48", 60", and 72" ranges.
OTB-STEPUP	Step up rear burner 4". One kit needed per burner.
RCCONRL- (24,36,48,60,72)	Condiment Rail Assembly - Replaces standard bullnose. Available for 24", 36", 48", 60", and 72" ranges. (Does not include condiment pans)
RCCUTBD- (24,36,48,60,72)	Cutting Board Assembly - Replaces standard bullnose. Available for 24", 36", 48", 60", and 72" ranges. (Includes Sani-TUFF® all-rubber cutting board)
RCTWLBR- (24,36,48,60,72)	Towel Bar Assembly - Replaces standard bullnose. Available for 24", 36", 48", 60", and 72" ranges.
RSHELF-XL (24,36,48,60,72)	Reinforced High Shelf - 23" (584 mm) high stainless steel backsplash with broiler mounting brackets for Salamander/Cheesemelter.
SHIELD-FRYRH	Fryer Splash Shield - Right hand or left hand side. Protects range top against

SHIELD-FRYLH	grease splatter from adjacent fryer.
STUB10-XL (24,36,48,60,72)	10" Stainless steel stub riser. Available for 24", 36", 48", 60", and 72" ranges. <i>12" ranges ship standard with 10" stub riser.</i>
VFLANGED-FEET/4	Set of four (4) flanged feet. <i>Two (2) sets required for 48", 60", and 72" ranges.</i>

INSTALLATION

UNPACKING

This range was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the shipment. Immediately after unpacking, check for possible shipping damage. If the range is found to be damaged, save the packaging material and contact the carrier within 5 days of delivery.

Carefully unpack range(s) and place in the approximate installation position. Remove parts packed in a small cardboard box from oven cavity or shipped separately in finishing kit.

If burner has been shipped using any package strapping devices, remove these before installing the range.

Before installing, check the type of gas supply (natural or propane) to make sure they agree with the specifications on the rating plate located on the inside of the kick panel. If the supply and equipment requirements do not agree, do not proceed with the installation. Contact your dealer immediately.

LOCATION

The equipment area must be kept free and clear of combustible substances.

Installation clearances:	<u>COMBUSTIBLE CONSTRUCTION</u>	<u>NON-COMBUSTIBLE CONSTRUCTION</u>
Back:	6" (152 mm)	0"
Right Side:	10" (254 mm)	0"
Left Side:	10" (254 mm)	0"

The installation location must allow adequate clearances for servicing and proper operation. A minimum front clearance of 35" (889 mm) is required.

The ranges are suitable for installation on combustible floors when 6" (152 mm) adjustable legs or casters are used. When legs or casters are removed, use only on noncombustible floors, curb, or platform, with front appliance base projecting 3" (76 mm) beyond curb or platform.

The range(s) must be installed so that the flow of combustion and ventilation air will not be obstructed. Adequate clearance for air openings into the combustion chamber(s) must be provided. Make sure there is an adequate supply of air in the room to allow for combustion of the gas at the burners.

INSTALLATION CODES AND STANDARDS

Your Vulcan Endurance / Wolf Challenger Range 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

The above are available from the Canadian Standard Association, 5060 Spectrum Way, Suite 100, Mississauga, Ontario, Canada L4W 5N6.

LEG/CASTER ASSEMBLY

The range is provided with 6"(152 mm) adjustable stainless steel legs (hardware included), packaged in a box located inside of the oven or in a finishing kit. A set of 6"(152 mm) casters (adjustable or non-adjustable) are available as an optional field installable accessory.

RANGE SERIES (width)	LEGS TO INSTALL	CASTERS TO INSTALL
12"	4	4
24"	4	4
36"	4	4
48"	8	8
60"	8	8
72"	8	8

Installation of Legs/Casters:

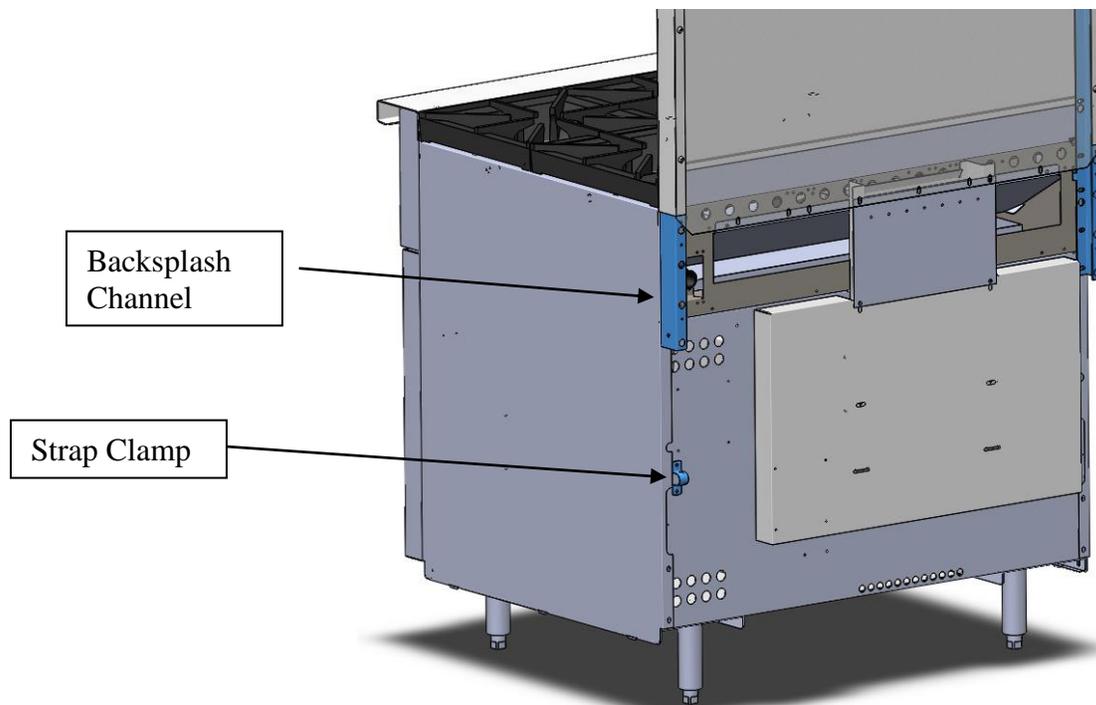
1. Carefully tip range on its side or back. Rear flue assembly can be removed to avoid damage.
2. Align holes in leg/caster mounting plate with pre-drilled holes on the bottom of range located in each of the four corners. Four additional legs/casters must be installed on the 48", 60", and 72" ranges.
3. Attach mounting plate to bottom of range using four (4) ¼ - 20 x ¾" thread cutting screws (provided). If casters are being installed, the locking casters should be mounted on the front.

4. After all legs/casters have been installed, carefully return the range to its upright position.

(For additional leg information, see “LEVELING” section of this manual).

Ranges mounted on casters must use a flexible connector (not included) 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.

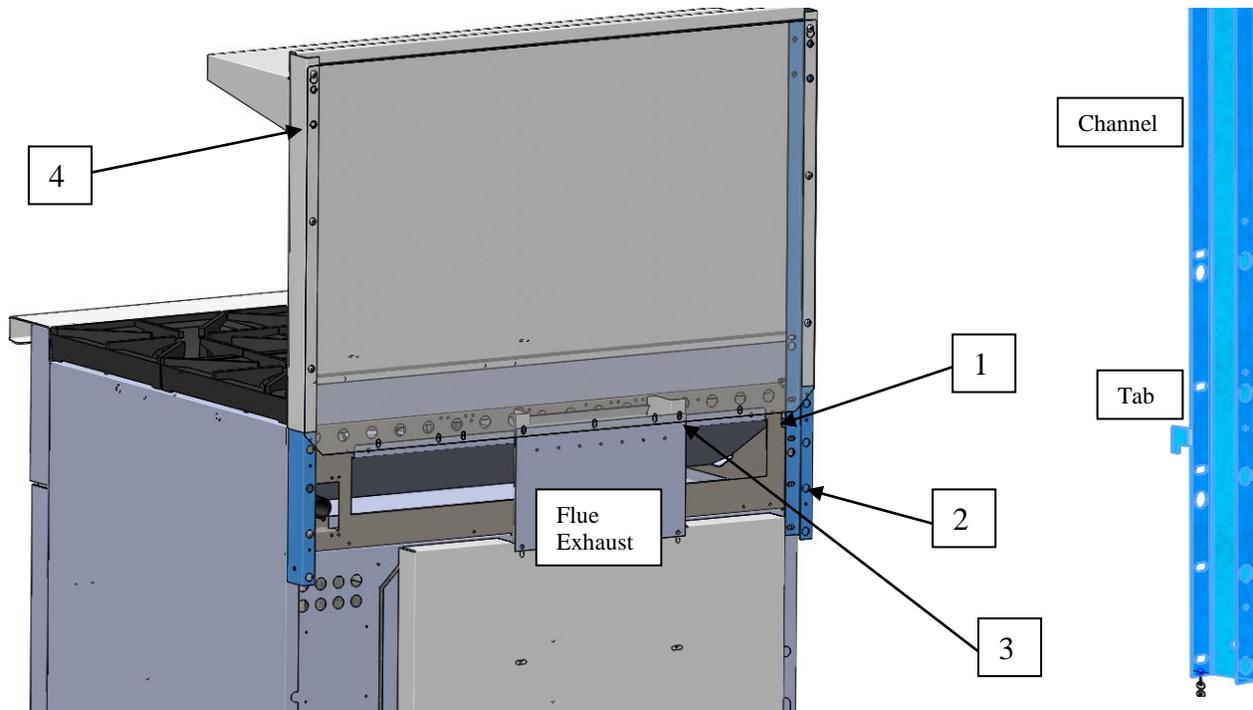
In addition, adequate means must be provided to limit movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit appliance movement. Attachment points are available on the rear of the range including a strap clamp (for connection of a restraint) and the backsplash channel thru holes.



If disconnection of the restraint is necessary, turn off the gas supply before disconnection. Reconnect this restraint prior to turning the gas supply on and returning the range to its installation position.

If the range is installed on casters and is moved for any reason, it is recommended that the range be re-leveled front to back and side to side for even baking.

BACKSPLASH RISER and SHELF INSTALLATION



1. Engage Tab on Backsplash Channels into the slots in the back of the Frame (shown) so that Backsplash freely hangs in place. The Backsplash front will lip over most, but not all, griddle configurations.
2. Install Screws to secure Channels to Frame (QTY 4 per Channel). All Screws are #10-24 x $\frac{1}{2}$ unless noted otherwise.
3. Install Screws to secure Backsplash to Flue Exhaust (QTY 2 per Flue Exhaust).
4. Install Shelf over the top of the Back Splash; ensure the Channel on the top of the Shelf engages the top flange of the Backsplash. Secure with $\frac{1}{4}$ -20 Bolts/Nuts provided (Qty 4).

NOTE:

- Reinforced Riser and Shelf Installation Instruction is supplied separately, 921132.
- Shelves cannot be installed over charbroilers. Intermediate shelf bracket, 922416, and installation instruction, 922417, are supplied separately.

DO NOT obstruct the flow of flue gases from the flue located on the rear of the range. Proper venting of flue gas is vital to the safe and efficient operation of the range. Problems arising from the intentional obstruction of the flue will result in voiding of warranty. It is recommended that the flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel.

From the termination of the flue to the filters of the hood venting system, a minimum clearance of 18" (457 mm) must be maintained. Information on the construction and installation of ventilating hoods

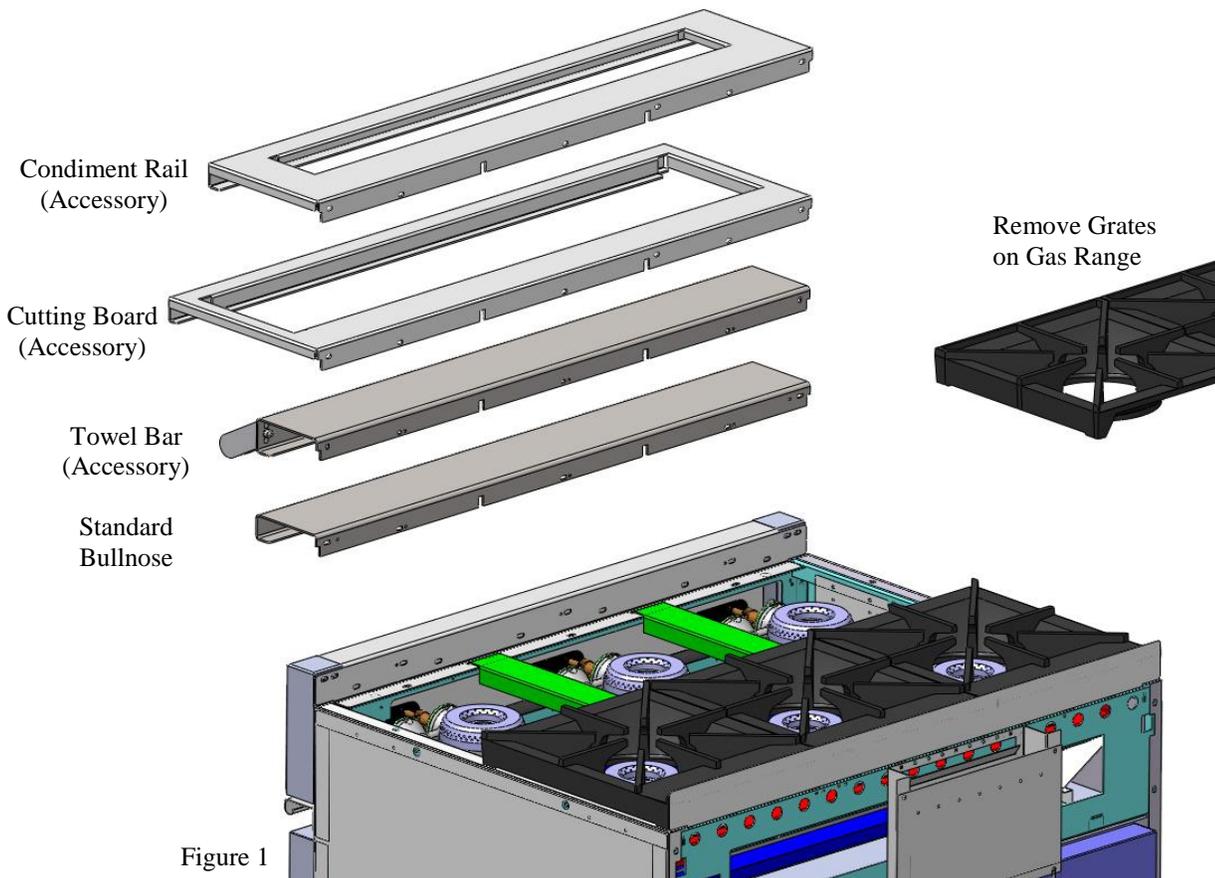
may be obtained from the standard for "Vapor Removal from Cooking Equipment," NFPA No. 96 (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

LEVELING

To level the range, place a carpenter's level on the range top and check leveling of the unit side to side and front to rear. Achieve leveling by turning each foot section of the unit's leg as needed. Turning the foot in a counter clockwise direction will increase height and clockwise will decrease.

BULLNOSE INSTALLATION

- 1.) Remove Grate Castings along the front edge of the Range.
- 2.) Slide Bullnose over mounting bracket and align with Range so that it is not offset in either direction.
- 3.) Start screw at one end of the Range, do not tighten completely.
- 4.) Going across the width of the Range install the next screw, as shown in Figure 2, set the alignment and tighten screw completely.
- 5.) Install the remaining screws and tighten all screws completely.



Note: Align the end of the Bullnose with the Range for fit.

Install Screws, #10-24 x ½ Phillips Head, in slots on Bullnose as noted.

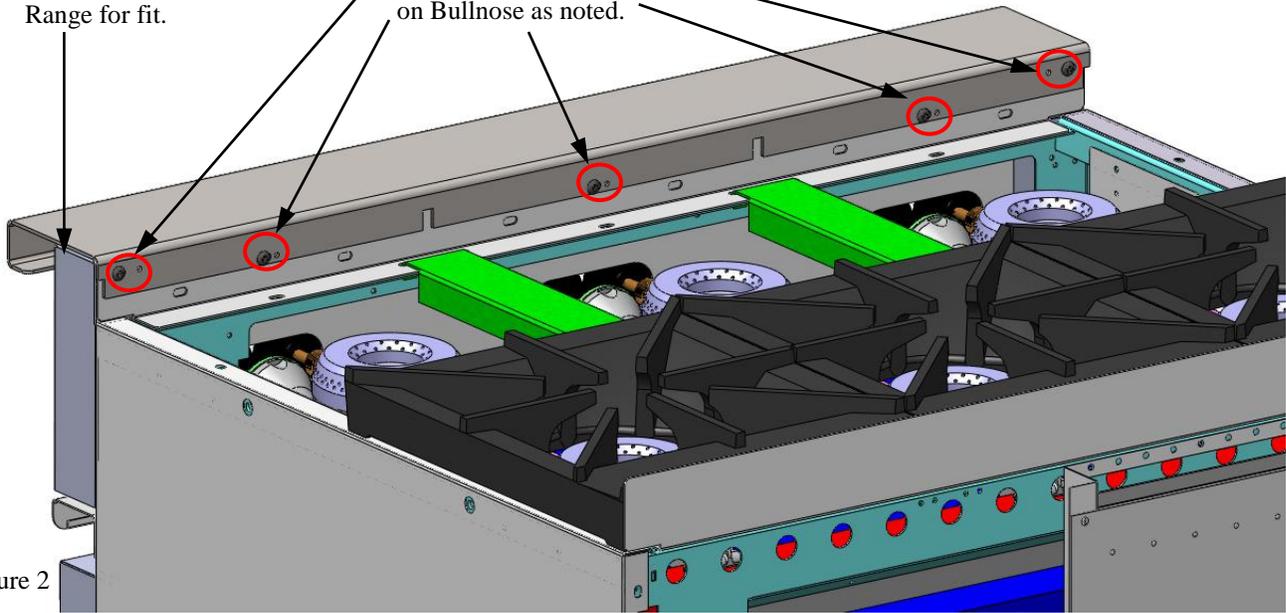
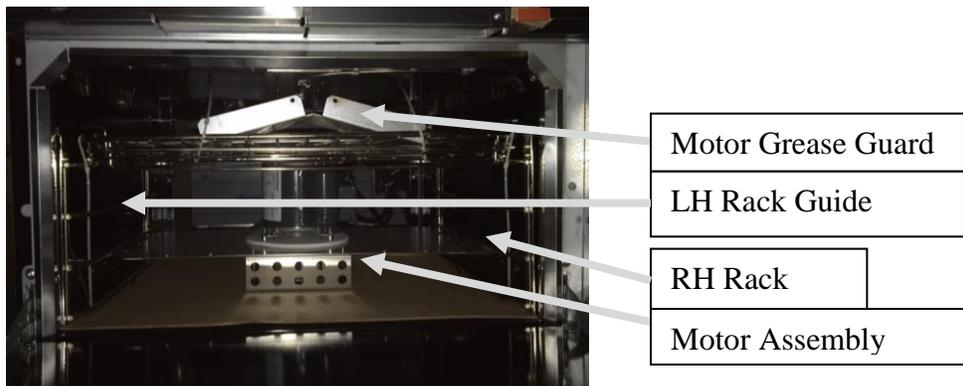


Figure 2

Re-install the Grate Castings along the front edge of the range.

MOTOR ASSEMBLY INSTALLATION INSTRUCTIONS

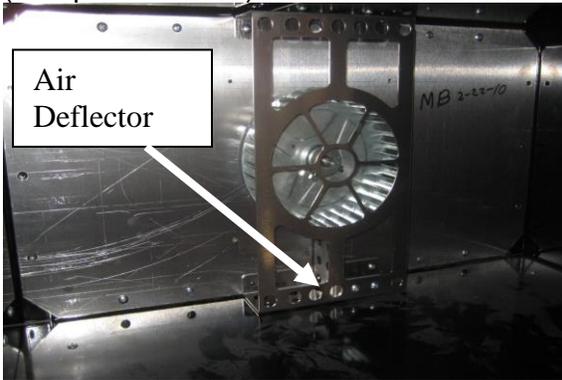
1. Remove the oven racks and the box containing legs, regulator and plumbing fittings. In some instances, the legs, regulator and plumbing fittings will be shipped in separate finishing kit. Check that all the listed components shown in figure are present.



2. Remove the packaging and motor grease guard from inside the oven and slide out the rack guides. Tip the Motor Assembly to upright position.
3. Push the motor assembly to the rear in the oven cavity, taking care not to pinch the power cord or the wiring conduit. Assemble the motor assembly **from the inside of the oven** and the blower cover with #10-24 (or #10-32) x ½ Phillips truss head screws provided in the hardware bag.



4. Ensure that blower cover is assembled such that air deflector is to the bottom side of the oven. (See picture below).



5. Assemble rack guides by inserting the two tabs into slots on the side wall. Insert oven racks.



6. Assemble the motor grease guard from the rear of the unit with QTY 4 #10-24 x 1/2 screws.



INSTALLATION OF GRIDDLE/BROILER BRICKS (For Models ending in **GBN** or **GBP**)

1. Remove six 5 ¼" x 2 ¼" (133 x 57 mm) and six 5 ¼" x 5 ⅙" (133 x 129 mm) bricks from the shipping box packaged in the oven cavity.
2. Install the 5 ¼" x 2 ¼" (133 x 57 mm) bricks to the left and right hand sides of the broiler by inserting the bricks individually through the front opening in the broiler. Angle the brick sideways for easy fit between the burner edges. Set the bricks flat in place, resting on the broiler side and burner edges. Push each brick as far to the rear of the broiler as possible to ensure easy fit of the last brick.
3. Install the remaining six 5 ¼" x 5 ⅙" (133 x 129 mm) bricks to the center section as described in step 2. Place the bricks on the center burner edges only.

PLUMBING

A preset gas pressure regulator and plumbing fittings are shipped uninstalled. This regulator must be installed by an authorized service person before the unit is placed into operation. See full unit data plate located on the rear of the range, or the secondary data plate, riveted to the kick panel, for pressure regulator setting information. If a manometer is being used, utilizing one of the available pressure taps in the manifold, the manifold pressure with one burner on should be ± 0.3" W.C. of the value indicated on the rating plate.

1. Refer to the Modular Range Field Plumbing Reference Guide (p/n 921861 or 960167) shipped with the regulator and fittings for 48", 60", and 72" ranges.
2. Cover the pipe threads with pipe joint compound resistant to propane gases.
3. For 12", 24", and 36" ranges, screw the reducer, pipe nipple, and regulator onto the pipe with the regulator flow direction arrow pointing towards the back of the unit and the regulator adjustment in the upright position.

For 48", 60", and 72" ranges, follow the assembly steps as detailed in the Modular Range Field Plumbing Reference Guide.

4. The pressure regulator must be mounted horizontally to ensure the leak limiter functions properly. A leak limiter is supplied with every regulator to allow excess gas pressure to escape. Do not obstruct the limiter or the gas regulator, as obstruction may cause the regulator to malfunction.

GAS CONNECTIONS

NOTICE All gas supply connections and any pipe joint compound used must be resistant to the action of propane gases.

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.

After piping has been checked for leaks, all piping receiving gas should be fully purged to remove air.

TESTING THE GAS SUPPLY SYSTEM

When test pressures exceed ½ psig (3.45 kPa), the range and its individual shutoff valve must be disconnected from the gas supply piping system.

When test pressures are ½ psig (3.45 kPa) or less, the range must be isolated from the gas supply system by closing its individual manual shutoff valve.

ELECTRICAL CONNECTIONS

⚠ WARNING Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

⚠ WARNING Disconnect the electrical power to the machine and follow Lockout / Tagout procedures.

⚠ WARNING Appliances equipped with a flexible electrical supply cord are provided with a three-prong grounding plug. It is imperative that this plug be connected into a properly grounded three-prong receptacle. If the receptacle is not the proper grounding type, contact an electrician. Do not remove the grounding prong from this plug.

The convection range is designed for 120 volt power supply and is provided with a flexible electric supply cord and plug that must be plugged into the proper receptacle. Do not connect the convection range to electrical supply until after gas connections have been made. The wiring diagram for the convection range is located on the rear of the appliance.

OPERATION

QUALIFIED PERSONNEL SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

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

CONTROLS

Open Top Burner Valve — Allows gas to flow to the top burners. To open valve, turn knob counterclockwise. To close valve, turn knob clockwise.

Manual Griddle Valve — Allows gas to flow to the griddle burners. To open valve, turn knob counterclockwise. To close valve, turn knob clockwise.

Thermostatic Griddle Control — Regulates griddle temperature. The thermostat temperature range is from LOW at approximately 200°F (93°C) to HI at approximately 550°F (288°C). Turn the thermostat clockwise to increase temperature and counterclockwise to decrease temperature.

Oven Thermostat — Regulates oven temperature. The thermostat temperature range is from LOW at approximately 250°F (121°C) to HI at approximately 500°F (260°C). Turn the thermostat counterclockwise to increase temperature and clockwise to decrease temperature. Oven temperature regulation is the most accurate between 300°F (149°C) and 500°F (260°C).

Safety Valve – Monitors standing pilot. All ovens and select griddle and open top burner devices (Flame Safety models) feature a standing pilot that is monitored by a thermocouple and pilot safety valve. If the pilot goes out, the safety valve will shut-off the gas supply to the pilot and main burners.

Fan Switch – Turns fan on and off (Convection Ovens only). Fan turns on when door is closed. Fan turns off when door is opened. The fan will always run when the Oven is on. It is not possible to run a Convection oven with the fan off.

BEFORE FIRST USE

Open Top

Remove top grates from range top to carry out initial seasoning. Do not season the grates while installed on the range top. Once grates are removed from range, apply a light coating of liquid vegetable or spray-type cooking oil to each grate (seasoning process).

After seasoning, replace grates onto the range. Turn on all open top sections to LOW and allow to burn for at least 15 minutes before using pots or pans on the range top. Failure to season grates will cause grates to rust. Upon initial use, grates may show white coloring. This will go away over time with proper seasoning care. Use of water and a wire or stiff brush on the grate, followed by immediate drying before the next seasoning will help preserve the cast iron color.

Ovens

New ovens require a burn off period to break in the oven and eliminate unappetizing odors from penetrating the food product.

Turn on gas to unit and set the thermostat to 475°F (246°C). Allow the oven to operate at this temperature for 30 to 45 minutes.

Griddles

Before leaving the factory the griddle is coated with food grade lubricants as a rust inhibitor. Remove this film when the griddle plate is being cleaned prior to its first cooking use. Heat the griddle to 200-300°F to loosen and melt the coating, then clean the surface with a non-corrosive, grease-dissolving commercial cleaner, following the manufacturer's directions. Rinse thoroughly and wipe dry with a soft clean cloth. Clean all accessories.

NOTICE The griddle plate is steel, but the surface is soft and can be scored or dented by careless use of spatulas or scrapers. Be careful not to dent, scratch or gouge the plate. Do not try to knock off loose food that may be on the spatula by tapping the corner edge of the spatula on the griddle surface.

Season the griddle to avoid possible surface corrosion before first use, and after every cleaning. Heat griddle to a low temperature (300-350°F) and apply a small amount of cooking oil – about one ounce per square foot of surface. Use a soft lint-free cloth to spread the oil over the entire griddle surface to create a thin film. Wipe off any excess oil with a cloth. Repeat the procedure until the griddle has a slick, mirror-like finish.

LIGHTING PILOTS AND VERIFYING BURNER OPERATION

All burner configurations are equipped with standing pilots allowing for instant appliance use and low maintenance. Lighting should be infrequent except during initial start-up or full appliance shut-down.

Pilot safety monitoring is standard on all ovens and is optional for open top burner and griddle devices (Flame Safety models). Manual piezo ignition may be provided.

Open Top Burner, Griddle (see next section for Flame Safety models)

1. Remove front row of grates (Open Top Only).
2. Turn the main gas supply valve to range to the ON position.
3. Light all standing pilots.
Open Top Burners - Pilot access can be reached under the grates.
Griddles – Pilot access can be reached under the griddle plate through the slotted opening in the manifold cover near the burner valve knob.
4. Turn the burner valve ON to ensure operation.
5. If burners fail to light, turn off all valves, and call an authorized installation or service person.
6. Turn the burner valve to the OFF position to shut off burner. Pilot will remain lit.
7. If complete pilot shut down is desired, turn main gas supply valve to range to OFF.

Open Top Burner, Griddle (Flame Safety models)

1. Remove front row of grates (Open Top Burners Only)
2. Turn the main gas supply valve to range to the ON position.
3. Depress and hold safety valve button and light pilot either conventionally by applying a flame or using rotary piezo igniter. Repeat for each safety valve. Rotary piezo igniter operation is shown below.



4. Turn the burner valve ON to ensure operation.
5. If burners fail to light, turn off all valves, and call an authorized installation or service person.

6. Turn the burner valve to the OFF position to shut off burner. Pilot will remain lit.
7. If complete pilot shut down is desired, turn main gas supply valve to range to OFF

Griddle/Broiler

1. Turn the main gas supply valve to range to the ON position.
2. Light all standing pilots.
Pilot access can be reached under the griddle through the broiler opening. The pilot is on the bottom left side of the griddle/broiler burner.
3. Turn the burner valve ON to ensure operation.
4. If burners fail to light, turn off all valves, and then call an authorized installation or service person.
5. Turn the burner valve to the OFF position to shut off burner. Pilot will remain lit.
6. If complete pilot shut down is desired, turn main gas supply valve to range to OFF.

Oven (Standard & Convection)

1. Turn thermostat to OFF position.
2. Turn the main gas supply valve to the range to the ON position.
3. Lift up on the kick panel and rotate down 90°.
4. Depress red button on safety valve and light pilot through opening in burner box area. NOTE: for ovens equipped with Rotary Piezo ignitor, rotary dial may be turned to create a spark for lighting.
5. Hold red button down for at least 30 seconds.
6. When button is released, pilot should remain lit.
7. Pilot flame must be high enough to heat thermocouple.
8. Return the kick panel to original position.
9. To Turn Oven On:

Standard Oven – Turn oven control dial to desired temperature and ensure operation. If ignition fails, turn the oven control dial to OFF. Wait 5 minutes and repeat the above procedure.

Convection Oven – Turn on fan switch located between oven control dial and pilot safety valve. This switch must be flipped to ON, otherwise the oven will not operate.

Turn oven control dial to desired temperature and ensure operation
If ignition fails, turn the fan switch and oven control dial to OFF. Wait 5 minutes and repeat the above procedure.

DO NOT attempt to relight pilot without waiting 5 minutes.

10. To turn Oven Off:

Standard Oven – Turn oven control dial to OFF position. Pilot will remain lit.

Convection Oven – Turn oven control dial AND Fan switch to OFF position. Pilot will remain lit.

11. If complete pilot shut down is desired, turn main gas supply valve to range to OFF.

SHUTTING DOWN

All burners are equipped with standing pilots that remain lit when control valves are turned OFF. Convection ovens will additionally need the fan switch turned OFF.

For complete range shutdown, and to extinguish all pilots, turn off main gas supply valve to range.

OPERATING SUGGESTIONS

Open-Top Burners

Open-top burners are quickly lit and require no preheating time. Open top burners have a wide low to high burner flame adjustment range. This allows for better simmering performance at the lowest possible stabilized setting. When simmering, turn the burner valve knob down until you reach the optimum lowest burner flame setting to maintain the desired simmer point.

Manual Griddle

Pre-heat the griddle top for approximately 15 - 20 minutes before cooking. The top can be kept hot with burners turned partially down. During off periods, turn the burners down or heat using only one burner. NOTE: Leaving burners at a high setting without a load for long periods of time may lead to undesired plate appearance.

Thermostatic Griddle

Pre-heat the griddle top for approximately 15 - 20 minutes before cooking. The griddle thermostats regulate temperatures for each 12" section of the griddle from a low setting at approximately 200°F (93°C) to high setting at approximately 550°F (288°C).

Standard Oven Cooking

Allow time to preheat ovens before using (25 minutes to 400°F [204°C]). The oven thermostat regulates temperature from a low setting at approximately 250°F (121°C) to high setting at approximately 500°F (260°C). If properly used, the automatic temperature control is an efficient system. Turn thermostat down to LOW when oven is idling, or turn the oven control to OFF when not in use.

Convection Oven Cooking

Cooking time and temperature in convection oven may vary slightly from normal time and temperature.

LOADING AND UNLOADING THE OVEN

NOTE: It is the operator's responsibility to protect skin surfaces before accessing the oven. Open the door and load the oven as quickly as practical to conserve heat. Take care to avoid spilling liquids while loading. Close the door and refer to recipe for cooking time.

Provide adequate space for product unloading. Rapid unloading will conserve heat and ensure proper reheating conditions for the next load, if applicable.

CLEANING

⚠ WARNING Disconnect the electrical power to the machine and follow Lockout / Tagout procedures.

⚠ WARNING Shut off the gas before cleaning the appliance.

⚠ WARNING The appliance and its parts are hot. Be very careful when operating, cleaning, or servicing the appliance.

Exterior surfaces may be cleaned using soft cloth and mild detergent. Do not use highly chlorinated or alkaline detergents to clean the exterior or interior components of the range, as these types of solutions can lead to early degradation of the component.

Do not use scouring powder. It is extremely difficult to remove completely. It can build up accumulations that will damage the oven.

Vulcan / Wolf equipment is strongly constructed and is designed to give you long, satisfactory service at low cost, provided you give it proper care. Frequent cleaning and occasional adjusting should reward you with low operating and maintenance costs and faster, better service.

DAILY CLEANING

Open Top

Clean cast iron open top grates with a mild soap and water solution. Rinse thoroughly and dry with a clean, water-absorbent towel. Immediately after drying (with grates still removed from the range top), season grates lightly with liquid vegetable or spray-type cooking oil.

After seasoning, replace grates onto the range. Turn on all open top sections to LOW and allow them to burn for at least 15 minutes before using pots or pans on the range top. Season the open top grates after each cleaning. Failure to season grates will cause grates to rust.

Griddle Top

Clean the griddle regularly. A clean griddle looks better, lasts longer and performs better. To produce evenly cooked griddle products, keep the griddle plate clean and free of carbonized grease. Carbonized grease on the surface hinders the transfer of heat from the griddle surface to the food, resulting in spotty browning and loss of cooking efficiency. Carbonized grease tends to cling to griddle foods, giving them a highly unsatisfactory and unappetizing appearance.

After each use, clean the griddle with a scouring pad or flexible spatula.

Once a day, thoroughly clean the griddle back splash, sides and front.

Griddle Grease Can

Empty grease can as needed throughout the day and regularly clean **at least once daily**. The grease can has a weep hole to indicate that grease tray is full. Remove, empty and wash grease can in the same manner as an ordinary cooking utensil.

In addition to grease can cleaning, inspect and clean grease can cavity weekly, or as needed. Once the unit is cool, use an appropriate brush, towel, or cleaning device to ensure all visible surfaces are wiped clean and that any buildup is removed from the cavity. This includes the cavity top and around the griddle chute.

Service calls resulting from failure to properly empty the grease can or from maintaining a clean grease can cavity will not be covered under warranty.

Oven

Remove chrome-plated racks and clean in a sink.

While still warm, wipe top with a soft cloth or other grease absorbing material to remove spillovers, grease, etc., before they burn in.

Clean oven and oven door daily, especially if fruit pies or tomato sauces were baked, meats roasted, and if there have been spillovers.

After processing some foods at low temperatures, odors may linger in the oven. These odors may be cleared by setting the thermostat at 500°F (260°C) and allowing the oven to operate unloaded for 30 to 45 minutes.

EXTERIOR CLEANING

Daily

Clean exterior finish with a mild solution of soap or grease-dissolving cleaner. To remove discoloration, use a nonabrasive cleaner. Always rub with the grain of the metal. Stainless steel areas of the range can be polished by using a soft dry cloth. If needed, add stainless steel polish to the soft cloth.

STAINLESS STEEL

Here are a few simple cleaning procedures that have been found effective for keeping stainless steel equipment clean, sparkling and bright.

General Cleaning

Use ordinary soap or detergent and water for routine cleaning of stainless steel. To prevent water spots and streaks, rinse thoroughly with warm water and wipe dry with a soft clean cloth. The addition of a rinsing agent will also help prevent spotting. Do not pressure wash any portion of the range.

Fingerprints

Fingerprints are sometimes a problem on highly polished surfaces of stainless steel. They can be minimized by applying a cleaner that will leave a thin oily or waxy film. To use these cleaners, simply wipe on and remove excess with a soft dry cloth. After using, subsequent fingerprints will usually disappear when wiped lightly with a soft cloth or with a cloth containing a little of the cleaner. If the surface is especially dirty to start, wash first with soap or detergent and water.

Heat Tint

Straw-colored or slightly darkened areas may appear on stainless steel in and around ovens and ranges where temperatures reach 500°F (260°C) or more. This "heat tint" is caused by a slight oxidation of the stainless steel and is not harmful. To control or minimize this condition, never use more heat than is absolutely necessary.

MAINTENANCE & ADJUSTMENTS

⚠ WARNING Disconnect the electrical power to the machine and follow Lockout / Tagout procedures.

LUBRICATION

All moving parts must be checked for wear and lubricated. Contact your local authorized servicer. Motors in Vulcan Endurance / Wolf Challenger convection ranges are permanently lubricated and require no additional maintenance.

FLUE

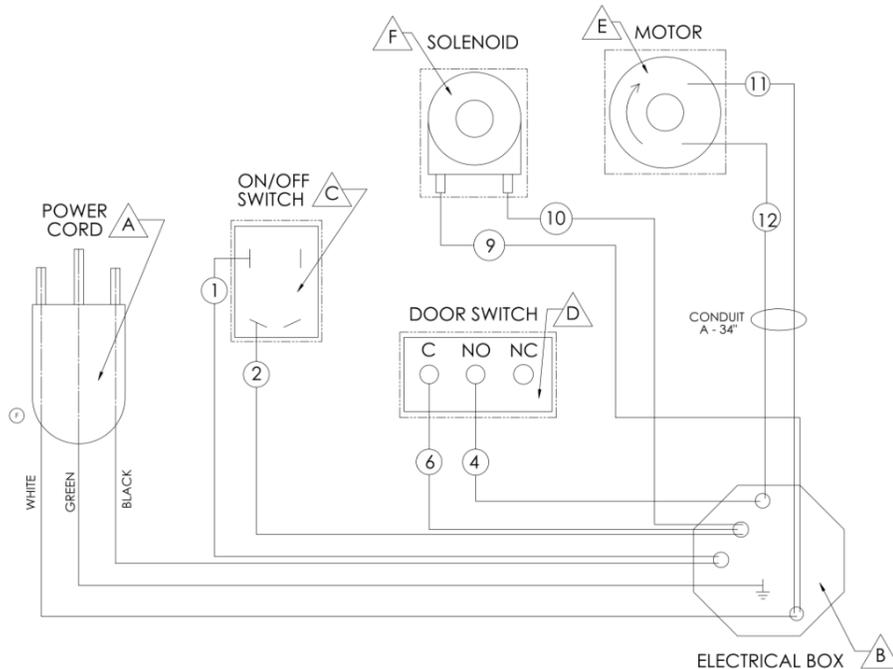
Check the flue when it is cool to be sure it is free of obstructions.

SERVICE AND PARTS INFORMATION

To obtain service and parts information, contact an authorized service agency in your area (refer to our website, www.vulcanequipment.com or www.wolfequipment.com for a complete listing of authorized service and parts depots). When calling for service, the following information must be available: model number, serial number, and gas type. This information can be found on the main data plate, located on the rear of the unit, or on the secondary plate located inside the lower front kick panel. Lift up and lower the front kick panel to view the secondary data plate.

PRECAUTIONS

When scraping off heavy deposits of grease or oil from stainless steel equipment, never use ordinary steel scrapers. Particles of ordinary steel may become embedded in, or lodge on, the surface of the stainless steel. These will rust, causing unsightly stains and possible contamination of food. If it is necessary to scrape, use stainless steel, wood, plastic or rubber tools.



**Convection Oven
Wiring Diagram
Ref. 921531**

TROUBLESHOOTING

OVEN

PROBLEM	CAUSES / CORRECTIONS
Uneven Baking Side to Side	Range not level side to side. Oven burner or bottom improperly installed. Wrong temperature setting for product. Warped pans. Flue not venting properly. Improper regulator setting. Contact service provider.
Uneven Baking Front to Rear	Range not level front to back. Door not closing properly. Flue not venting properly. Improper regulator setting. Contact service provider.
Too Much Top / Bottom Heat	Build-up on side liners obstructing vent holes. Flue not venting properly.
Dried Out Products	Too high temperature (Overcooking). Too long baking time. Thermostat calibration (Call for service).
Excessive Meat Shrinkage	Roasting Temperature too high. Not enough moisture (Add pan of water).
Pilot Outage	Call for service.

TOP BURNER OPERATION

PROBLEM	CAUSES / CORRECTIONS
Excessive Valve Handle Temperatures / Sticking Top Burner Valves	Verify that oven door is closed. If door is closed properly, call for service. Improper ventilation.
Poor Ignition	Call for service.
Pilot and Burners Will Not Light	Verify that main gas supply is turned on. Verify that burner assembly is properly installed. Verify that parts are clean. Call for service.

GRIDDLE GREASE

PROBLEM	CAUSES / CORRECTIONS
Grease Pooling / Emigration	Verify grease can is routinely emptied/cleaned. Verify grease can cavity is thoroughly cleaned. Remove/clean cavity liner, if installed, and all visible surfaces. Dislodge/remove debris from griddle chute and inside grease can cavity. <i>Debris buildup leads to continued spread of grease along all adjacent surfaces.</i>

NOTES

RANGE THERMOSTATS

MODULATING

TEMP ADJUSTMENT (IF NEEDED)

- REMOVE CENTER OF KNOB
- HOLD **TEMPERATURE SCREW** FIXED WITH FLAT-HEAD SCREWDRIVER
- ROTATE KNOB (PASS-THRU STYLE) UNTIL DIAL MARKING MATCHES MEASURED TEMP

FLAMES REMAIN ON @ DESIRED TEMPERATURE

SNAP-ACTING

TEMP ADJUSTMENT (IF NEEDED)

- HOLD **DIAL SHAFT** FIXED WITH PLIERS
- ROTATE **TEMPERATURE SCREW** **COUNTERCLOCKWISE (CCW)** TO INCREASE EQUIPMENT TEMP: **3/4 TURN = 100F**

FLAMES TURN OFF @ DESIRED TEMPERATURE

STANDARD OVENS



FINISHING OVENS



CONVECTION OVENS



ELECTRIC OVENS



THERMOSTATIC GRIDDLES



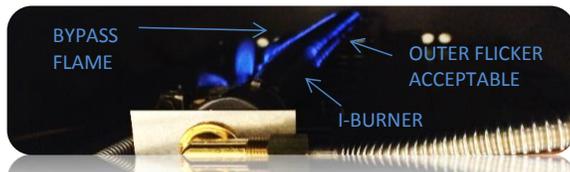
CALIBRATION

*FIELD CALIBRATION IS SELDOM NECESSARY ON NEW APPLIANCES
 *CHECK THAT REGULATOR PRESSURE MATCHES RATING PLATE VALUE W/ ALL BURNERS TURNED ON

1. SET BYPASS (5)

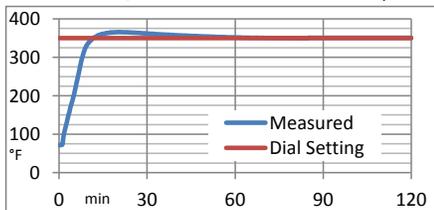
*FAILURE TO SET BYPASS FLAME FIRST WILL INVALIDATE ALL SUBSEQUENT CALIBRATION RESULTS / ADJUSTMENTS

- FROM COLD START, SET TEMP TO **375F**
- WAIT **10 MINUTES**
- LOWER TEMP TO "**LOW**", OR LOWEST SETTING
ENSURE ALL OTHER RANGE BURNERS ARE TURNED OFF
- OBSERVE BURNER BYPASS FLAME
- FLAME SHOULD BE **LOWEST CONTINUOUS HEIGHT** ALONG BURNER LENGTH. SOME FLICKERING IS PERMISSIBLE ONLY @ REAR OF U-BURNER AND OUTER ROWS OF I-BURNER
- ADJUST BYPASS SCREW (ABOVE) TO LOWER/RAISE FLAME HEIGHT



2. CHECK TEMPERATURE

- FROM COLD (OR WARM) START, SET TEMP TO **375F** (1)
- WAIT **30 MINUTES**
- MEASURE TEMPERATURE @ OVEN CENTER
- TEMPERATURE SHOULD BE **375 +/- 25F**
- (SEE ABOVE) ADJUST KNOB UNTIL DIAL MARKINGS MATCH TEMP
REPEAT TEMP TEST, OR TEST AT HIGHER TEMP (E.G. 450F) (2)

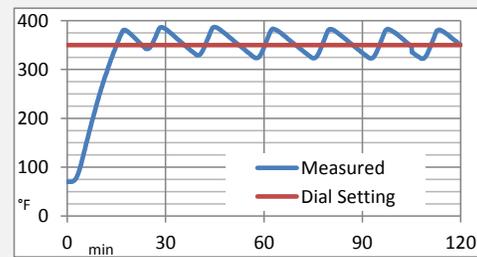


TYPICAL PERFORMANCE

1. CHECK TEMPERATURE

- FROM COLD (OR WARM) START, SET TEMP TO **350F**
- WAIT **30 MINUTES (OVENS)**
60 MINUTES (GRIDDLES)
- MONITOR TEMP (@ OVEN/GRIDDLE CENTER) FOR **20 MINUTES**
MEASURE & AVERAGE TEMP BY **1 OF 2 METHODS**:
 - AVERAGE HIGHEST & LOWEST READINGS
 - AVERAGE READINGS TAKEN ONCE PER MINUTE
- AVERAGE TEMPERATURE SHOULD BE 350 +/- 25F**
- (SEE ABOVE) ADJUST TEMPERATURE SCREW AS NEEDED

REPEAT TEMP TEST, OR TEST AT HIGHER TEMP (E.G. 450F)



TYPICAL PERFORMANCE

NOTES:

- FOR HIGH TEMP/FINISHING OVENS (UP TO 650F), CALIBRATE AT **450F**
- FOR REPEAT TESTS, USE COLD START. FAN COOLING CAN EXPEDITE
- RE-APPLY LOCTITE TO TEMPERATURE SCREWS AFTER ADJUSTMENT** (OTHERWISE TEMP SETTING WILL DRIFT OVER TIME)
- CONSULT SERVICE MANUALS FOR ADDITIONAL GUIDANCE - ALTERNATE CALIBRATION METHODS MAY BE AVAILABLE
- BYPASS SHOULD BE APPROXIMATELY 1/2-TURN OPEN OR LESS**



Model 36S Shown

ENDURANCE / CHALLENGER MODULAR SERIES GAS RANGES

VULCAN	12, 24S
	36S, 36C
	48C, 48S, 48SS
	60SS, 60SC, 60CS
	72SS, 72SC,
	72CC, 72CS
WOLF	C12, C24S
	C36S, C36C
	C48S, C48SS,
	C48C
	C60SS, C60SC,
	C60CS
	C72SS, C72SC,
	C72CC, C72CS

- NOTICE -

This Manual is prepared for the use of trained Hobart Service Technicians and should not be used by those not properly qualified.

This manual is not intended to be all encompassing. If you have not attended a Hobart Service School for this product, you should read, in its entirety, the repair procedure you wish to perform to determine if you have the necessary tools, instruments and skills required to perform the procedure. Procedures for which you do not have the necessary tools, instruments and skills should be performed by a trained Hobart Service Technician.

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SERVICE UPDATES

SERVICE UPDATES

This section lists the service updates to the information in the manual.

June 2019

- Added GRIDDLE MANIFOLD COVER (CURRENT PRODUCTION).
- Added GRIDDLE CONTROL BRACKET (THERMOSTACTICALLY CONTROLLED - CURRENT PRODUCTION).
- Added GRIDDLE THERMOSTAT VALVE (CURRENT PRODUCTION).
- Added GRIDDLE SAFETY VALVE (CURRENT PRODUCTION).
- Added GRIDDLE PILOT ASSEMBLY AND THERMOCOUPLE (CURRENT PRODUCTION).
- Added GRIDDLE BURNER ORIFICE HOOD (CURRENT PRODUCTION).
- Added OVEN SAFETY VALVE (CURRENT PRODUCTION).

July 2018

- Updated TOOLS and OVEN DOOR. Changed bolt used as tool must fit into hinge slot.

GENERAL

INTRODUCTION

This manual is for the **Endurance / Challenger XL™** Modular Series Gas Ranges. Procedures in this manual will apply to all models unless specified. Pictures and illustrations will be of model 60SC unless otherwise noted.

All of the information, illustrations and specifications contained in this manual are based on the latest product information available at the time of printing.

INSTALLATION, OPERATION AND CLEANING

Refer to F38201 VULCAN ENDURANCE / WOLF CHALLENGER Modular Series Gas Restaurant Ranges I/O Manual for detailed installation, operation and cleaning instructions.

LUBRICATION

Anderson and Forrester (or comparable) valve grease for top burner gas valves, top burner pilot valves, and pressure tap plugs. Apply light coat to valve/plug threads. Valve grease must be insoluble in propane and natural gas.

TOOLS

Standard

- Standard set of hand tools.
- VOM with minimum of NFPA-70E CATIII 600V, UL/CSA/TUV listed. Sensitivity of at least 20,000 ohms per volt and the ability to measure DC micro amps. Meter leads must also be rated at CAT III 600V.
- Pipe thread sealant suitable for use with propane gas.

Special

- Temperature tester (K type thermocouple preferred).
- Manometer.
- Long reach phillips screwdriver #2 for installing or removing motor assembly through the convection oven cavity.
- Two 1" long bolts that fit into door hinge slot. (size varies depending on revision of doors).

⚠ WARNING

The screws are used to relieve spring tension on the door hinge during door removal and installation.

- Loctite® 246™ for use on the door handle mounting screws.
- A non permanent type sealer (preferably fast drying) such as nail polish or equivalent for sealing thermostat adjustment screw. If using Loctite 242, it begins to set in approximately 10 minutes and fully cures in 24 hours according to manufacturer.
- 3/4" pipe tee and hose barb assembly for temporarily checking manifold pressure when a pressure tap is not available in the gas manifold on some models.
- Pipe taps may be needed to clean or repair internal threads on gas manifolds. Use a wire brush to clean external pipe threads on fittings.
- Adaptor to test thermocouple closed circuit DC voltages (purchase locally). Adaptors vary between manufacturers. An example of one adaptor type is pictured below.



Fig. 1

SPECIFICATIONS

Gas Pressures

- Manifold/Operating Pressure
 - Natural: 5 in. W.C.
 - Propane: 10 in. W.C.
- Inlet Supply Pressure
 - Natural - Recommended 7 in. W.C. ; Minimum 5 in. W.C.
 - Propane - Recommended 11 in. W.C. ; Minimum 11 in. W.C.
 - Maximum 14 in. W.C. (0.5 PSI) (Natural or Propane)

Orifice Size Requirements

- See Orifice Chart in Parts Catalog F43260
ENDURANCE/CHALLENGER MODULAR
SERIES GAS RANGES.

REMOVAL AND REPLACEMENT OF PARTS

GRIDDLE MANIFOLD COVER (PREVIOUS PRODUCTION)



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

NOTE: The information in this section applies only to production built up to 5/12/19 for Manual Griddles models starting at Serial Number 481949646. Production built up to 2/14/19 for T-stat Griddles models Serial Number 481938361.

1. Pull crumb tray out.
2. Loosen set screw in the top burner control knobs and remove knobs. If range includes the safety flame option, remove the rotary igniter knob.
3. Remove screws that secure manifold cover and remove cover.
4. Reverse procedure to install.



Fig. 3

GRIDDLE MANIFOLD COVER (CURRENT PRODUCTION)

NOTE: The information in this section applies only to current production starting on 5-13-19 for Manual Griddles models starting at Serial Number 481949647. Starting on 2-15-19 for T-stat Griddles models Serial Number 481938362.



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.

1. Pull out crumb trays and grease trays if applicable.
2. Loosen set screws knobs.



Fig. 4

3. Pull off ignitor and disconnect wiring.

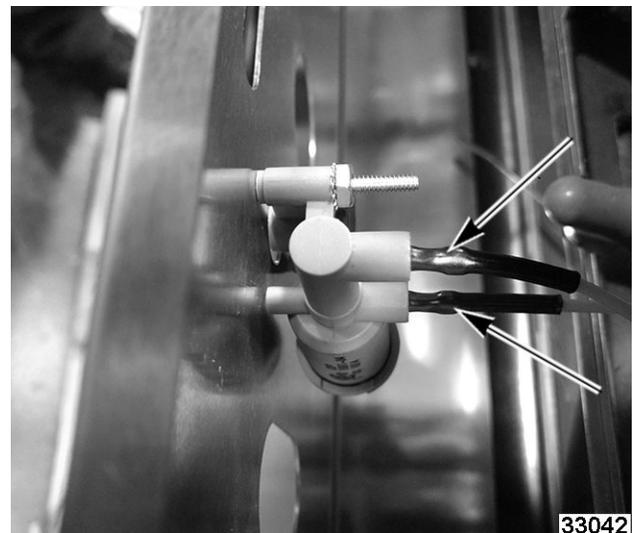


Fig. 5

4. Remove manifold mounting screws.



Fig. 6

- Reverse procedure to install.

CONTROL BRACKET COVER



WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

- Pull grease can out.
- Pull knobs from thermostats.
- If removing control bracket cover from oven with a 12" open top burner module and 24" griddle top module:
 - Pull crumb tray out of 12" section if installed.
 - Loosen set screw in the open top burner control knobs and remove knobs.
- Remove screws that secure control bracket cover and remove the bracket.
- Reverse procedure to install.

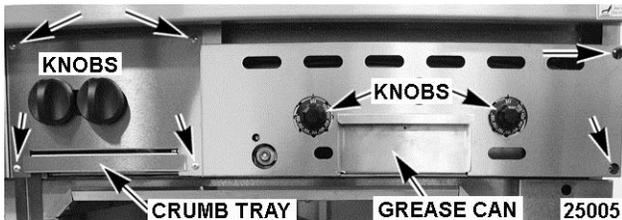


Fig. 7

CONTROL PANEL (30" OVENS)



WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

NOTE: Electrical power disconnect warning applies to convection ovens.

NOTE: Removal procedure applies to standard and convection 30" ovens.

- Pull knob from thermostat.
- Remove hole plug at top of control panel.
- Remove screw and lift off control panel.
- On convection ovens only, note lead wire locations and disconnect from power switch.
- Reverse procedure to install.



Convection Oven Panel Shown

KICK PANEL (24" & 30" OVENS)



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

1. Lift up on kick panel and rotate down 90°.
2. Remove screws securing kick panel mounting brackets (2) to the oven and remove kick panel.
3. Reverse procedure to install.

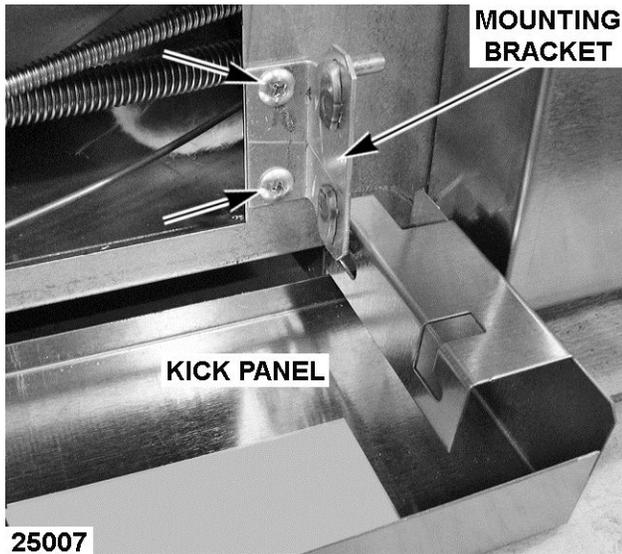


Fig. 9

BULL NOSE

1. Turn top burners and griddle off.
2. Remove front row of top burner grates on ranges with open top burners.
3. Remove all screws securing bull nose to range. The total number of screws depend on the width of the range.
4. Lift bull nose off range.

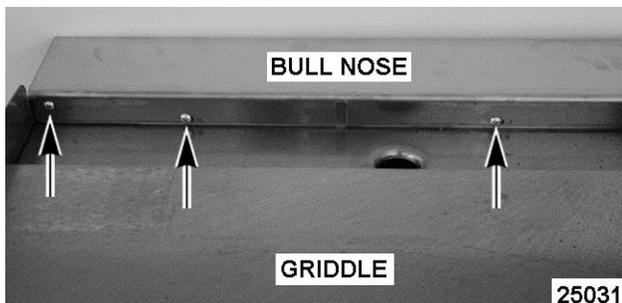


Fig. 10

5. Reverse procedure to install.

GRIDDLE CONTROL BRACKET (PREVIOUS PRODUCTION)

NOTE: The information in this section applies only to production built up to 5/12/19 for Manual Griddles models starting at Serial Number 481949646. Production built up to 2/14/19 for T-stat Griddles models Serial Number 481938361.



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

1. Remove BULL NOSE.
2. Remove CONTROL BRACKET COVER.
3. If installed, remove compression nut on the flexible tubing gas line that supplies gas to the manifold on the adjacent open top burner section.

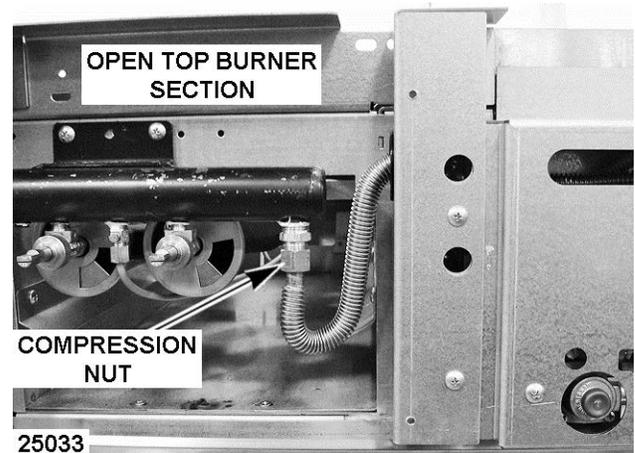


Fig. 11

4. Loosen the recessed screws (4) through the access holes on the two manifold cover brackets (L & R) that secure the control bracket to the oven. The bracket mounting holes are keyed for removal of the control bracket.

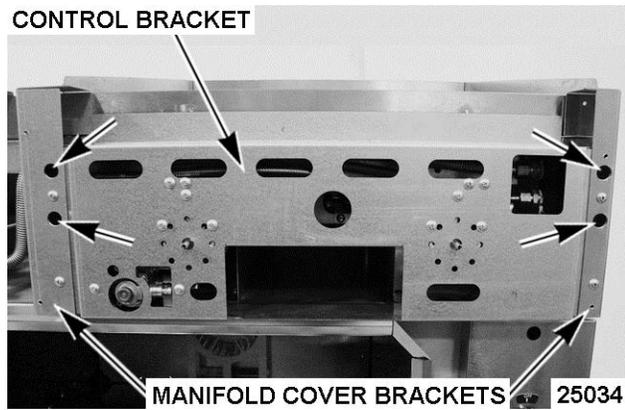


Fig. 12

5. Lift the control bracket up and tilt forward to remove bracket from mounting screws.
6. Partially install the grease drawer leaving enough of the drawer extended to support the control bracket while servicing.



Fig. 13

7. Griddle controls are now accessible for removal.
 - A. If replacing control bracket, remove screws securing griddle controls to bracket.
 - B. Remove manifold cover brackets (L & R) from each end of the control bracket as necessary (2 screws for each bracket).
8. Reverse procedure to install and check for proper operation.

GRIDDLE CONTROL BRACKET (THERMOSTACTICALLY CONTROLLED - CURRENT PRODUCTION)

NOTE: The information in this section applies only to current production starting on 5-13-19 for Manual Griddles models starting at Serial Number 481949647. Starting on 2-15-19 for T-stat Griddles models Serial Number 481938362.



WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.

1. Remove GRIDDLE MANIFOLD COVER (CURRENT PRODUCTION).
2. Remove BULL NOSE.
3. Remove end caps (1, Fig. 14) on both sides.
4. Remove bracket mounting screws. Two screws in each of the following locations:
 - Right side mounting screws (2, Fig. 14).

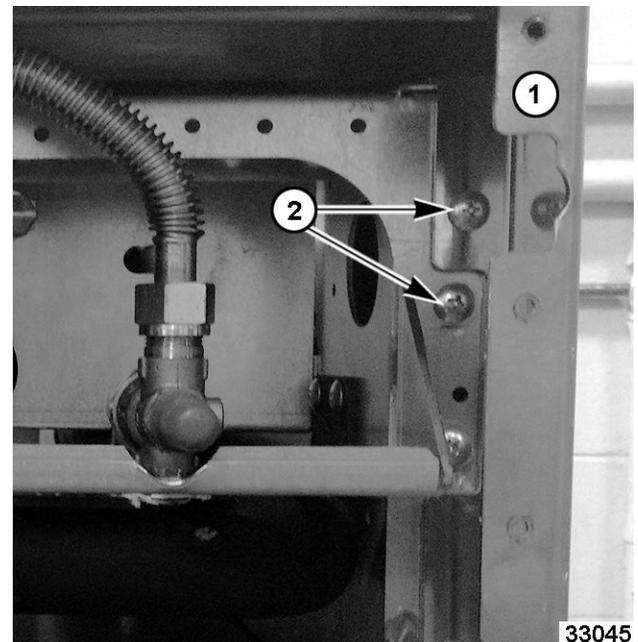


Fig. 14

- Left side mounting screws (Fig. 15).



Fig. 15

5. Pull bracket (1, Fig. 16) forward.

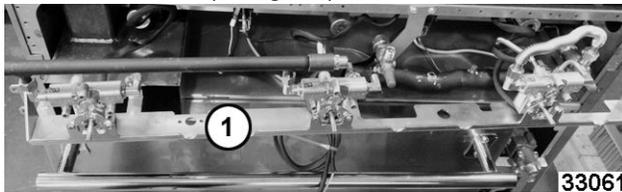


Fig. 16

6. Reverse procedure to install.

STANDARD OVEN PILOT ASSEMBLY AND THERMOCOUPLE



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

1. Remove bottom oven rack(s) and rack guides.

2. Remove cavity bottom by lifting up and sliding out.
3. Remove screws securing oven pilot assembly to burner carrier.

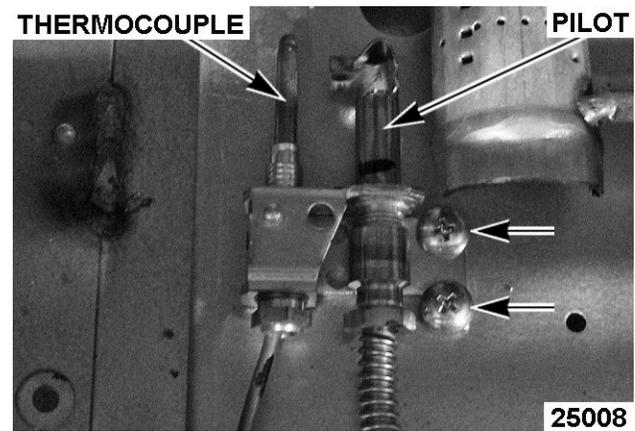


Fig. 17

4. Lower the KICK PANEL (24" & 30" OVENS).
5. Pull oven pilot assembly out through opening in lower oven frame.
6. If replacing thermocouple only, remove thermocouple from oven pilot assembly and gas safety valve. Continue to last step.

NOTICE

When installing, do not bend and kink the capillary tube or damage to the component may occur.

7. If replacing oven pilot assembly, remove pilot tubing and thermocouple from oven pilot assembly.
8. Reverse procedure to install and check for proper operation.

STANDARD OVEN BURNER



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

1. Lower the KICK PANEL (24" & 30" OVENS).

2. Hold the tab on burner carrier with pliers to support it then remove compression nut from burner elbow fitting to disconnect gas supply tubing.
3. Remove screws securing burner carrier to oven frame.

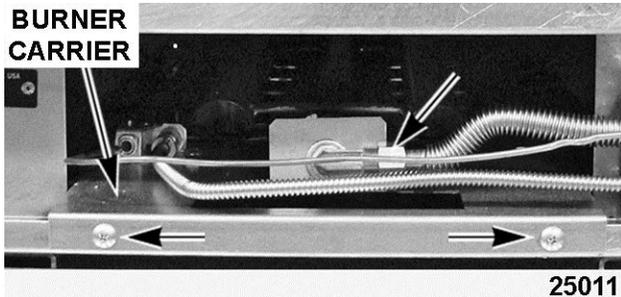


Fig. 18

4. Pull burner carrier out through opening in lower oven frame enough to access the oven pilot assembly.
5. Remove screws securing oven pilot assembly to burner carrier. Move oven pilot assembly away from burner.

NOTICE

Do not bend and kink the capillary tube or damage to the control may occur.

6. Pull burner carrier with burner attached out from oven.
7. Remove screws securing burner to the burner carrier.

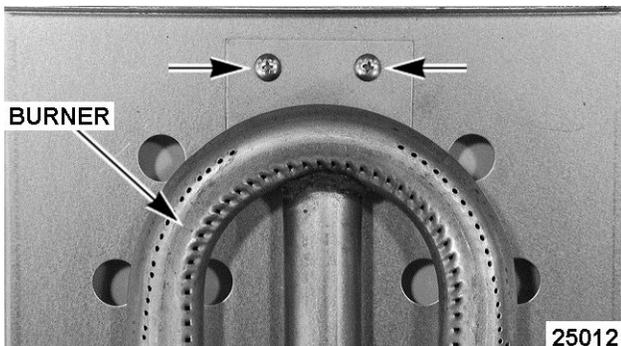


Fig. 19

8. Slide oven burner off the burner nozzle to remove.
9. Reverse procedure to install.
10. Perform BURNER AIR SHUTTER ADJUSTMENT.

STANDARD OVEN THERMOSTAT (24" OVEN)



WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

1. Pull out crumb tray.
2. Remove GRIDDLE MANIFOLD COVER (PREVIOUS PRODUCTION).
3. Remove oven thermostat knob.
4. Remove screw securing thermostat cover to oven frame.



Fig. 20

5. Remove compression nut from elbow fitting at the rear of thermostat.
6. Remove screws securing thermostat to mounting flange.

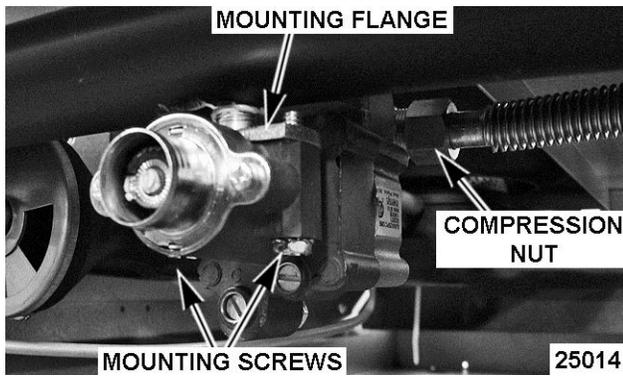


Fig. 21

- A. Inspect mounting flange and gasket. If okay, they may be used during installation. If not okay, remove and install replacement flange.
- 7. Open oven door and remove oven racks.
- 8. Remove screws securing capillary tube mounting clips (5) inside the oven cavity.

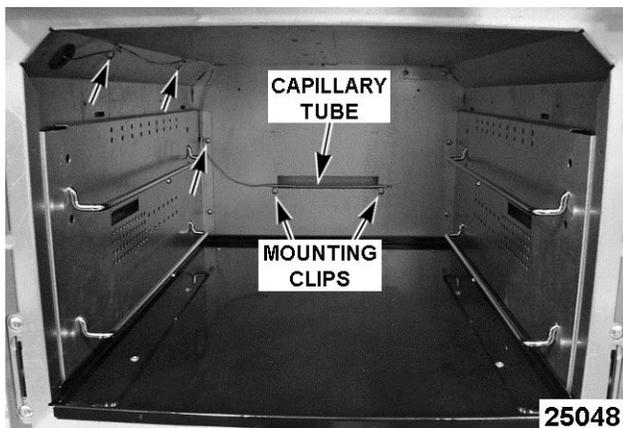


Fig. 22

NOTE: Capillary tube is permanently attached to thermostat valve.

- 9. Remove all mounting clips from capillary tube and retain for reuse.
- 10. Pull capillary tube through the hole in oven sidewall and remove thermostat from oven.
 - A. Remove insulation sleeve from capillary tube for installation on replacement thermostat capillary tube.
 - B. Note orientation of compression fitting elbow on valve body and remove for installation on replacement valve body.

⚠ WARNING

Clean pipe threads and apply thread sealant that is suitable for use with propane gases.

NOTICE

When installing, do not bend and kink the capillary tube or damage to the control may occur.

- 11. Reverse procedure to install and check for proper operation.

STANDARD OVEN THERMOSTAT (30" OVEN)



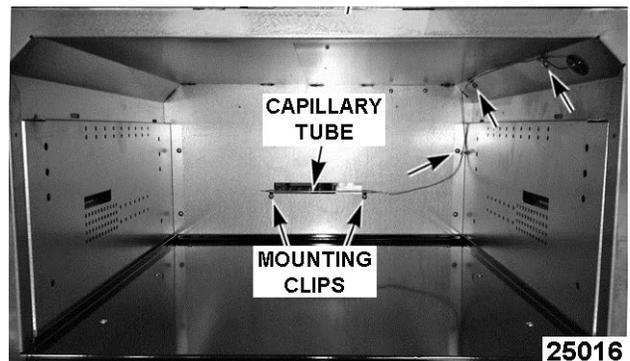
⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

- 1. Open oven door and remove oven racks.
- 2. Remove screws securing capillary tube mounting clips (5) inside the oven cavity.



Standard 30" oven

NOTE: Capillary tube is permanently attached to thermostat.

- 3. Remove all mounting clips from capillary tube and retain for reuse.
- 4. Remove CONTROL PANEL (30" OVENS).
- 5. Remove compression nuts from thermostat fittings (front & rear).
- 6. Remove screws securing thermostat to mounting bracket.

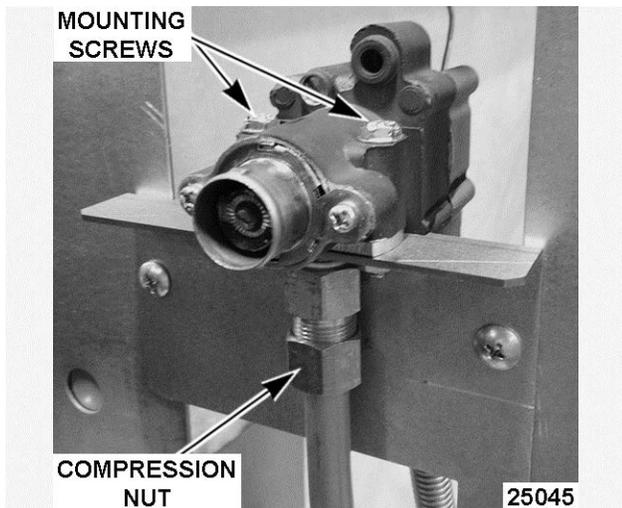


Fig. 24

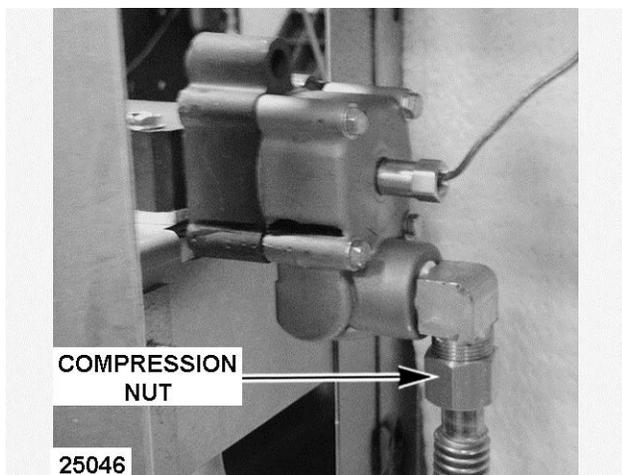


Fig. 25

7. Remove gas line tubing from thermostat.
8. Pull capillary tube through the hole in oven sidewall and remove thermostat from oven.
 - A. Note orientation of compression fittings on thermostat body and remove for installation on replacement valve body.

⚠ WARNING

Clean pipe threads and apply thread sealant that is suitable for use with propane gases.

NOTICE

When installing, do not bend and kink the capillary tube or damage to the control may occur.

NOTE: When installing thermostat capillary tube, push any insulation back through grommet and remove loose insulation from oven cavity.

9. Reverse procedure to install and check for proper operation.

CONVECTION OVEN PILOT ASSEMBLY AND THERMOCOUPLE



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

1. Lower the KICK PANEL (24" & 30" OVENS).
2. Remove screws securing burner carrier to oven frame.



Fig. 26

3. Pull burner carrier out through opening in lower oven frame enough to access the oven pilot assembly.

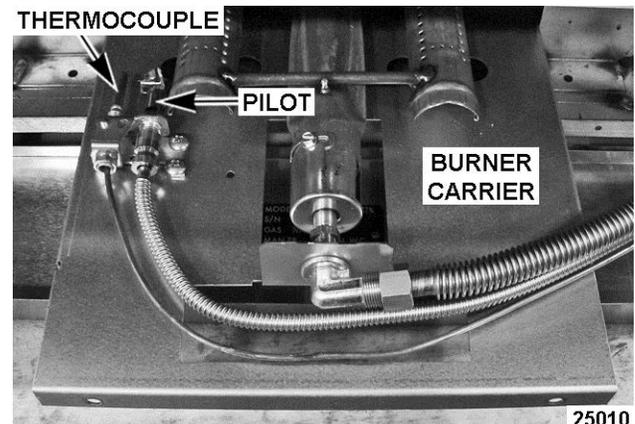


Fig. 27

- If replacing thermocouple only, remove thermocouple from oven pilot assembly.

NOTICE

When installing, do not bend and kink the capillary tube or damage to the component may occur.

- Remove CONTROL PANEL (30" OVENS).
 - Remove thermocouple from gas safety valve and remove thermocouple from oven. Continue to last step.
- If replacing oven pilot assembly, remove pilot tubing and thermocouple from oven pilot assembly.
 - Remove screws securing oven pilot assembly to burner carrier.
 - Reverse procedure to install and check for proper operation.

- Pull burner carrier out through opening in lower oven frame enough to access the oven pilot assembly and burner elbow fitting.
- Hold the tab on burner carrier with pliers to support then remove compression nut from burner elbow fitting.
- Remove screws securing oven pilot assembly to burner carrier. Move pilot assembly away from burner.

NOTICE

Do not bend and kink the capillary tube or damage to the control may occur.

- Pull burner carrier with burner attached out from oven.
- Remove screws securing burner to the burner carrier.

CONVECTION OVEN BURNER



WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

- Lower the KICK PANEL (24" & 30" OVENS).
- Remove screws securing burner carrier to oven frame.

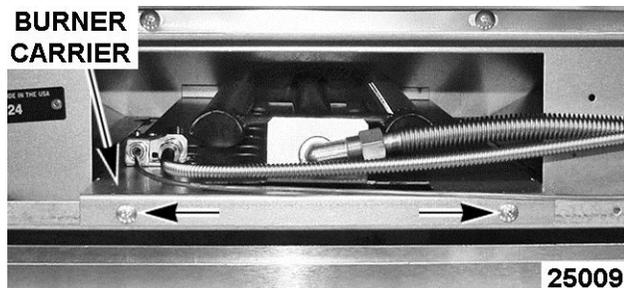


Fig. 28

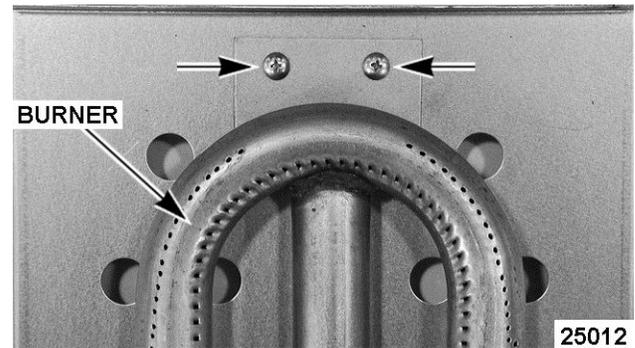


Fig. 29

- Slide oven burner off the burner nozzle to remove.
- Reverse procedure to install.
- Perform BURNER AIR SHUTTER ADJUSTMENT.

CONVECTION OVEN THERMOSTAT VALVE



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

1. Remove CONTROL PANEL (30" OVENS).
2. Remove compression nuts from thermostat valve fittings.
3. Remove screws securing thermostat valve to mounting bracket.

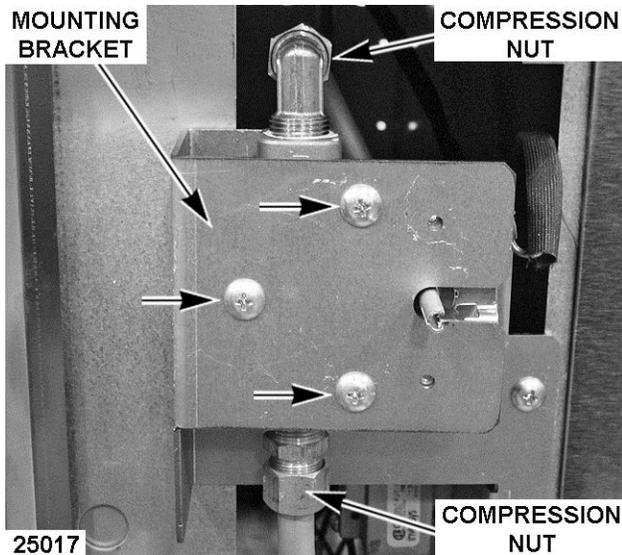


Fig. 30

4. Remove thermostat valve from gas line tubing.
5. Remove oven racks.
6. Open oven door and remove screws securing capillary tube mounting clips (4) at the top of oven cavity.

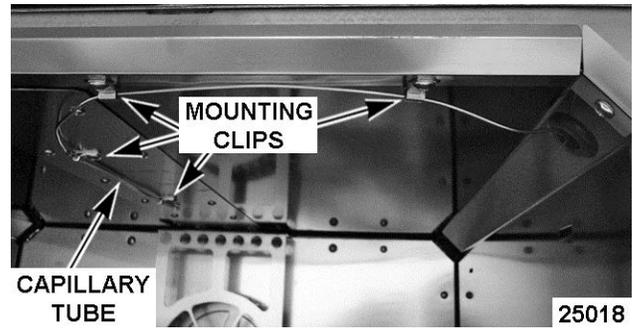


Fig. 31

NOTE: Capillary tube is permanently attached to thermostat valve.

7. Remove all mounting clips from capillary tube and retain for reuse.
8. Pull capillary tube through the hole in oven sidewall and remove thermostat valve from oven.
 - A. Remove insulation sleeve from capillary tube for installation on replacement thermostat capillary tube.
 - B. Note orientation of compression fittings on valve body and remove for installation on replacement valve body.

⚠ WARNING

Clean pipe threads and apply thread sealant that is suitable for use with propane gases.

NOTICE

When installing, do not bend and kink the capillary tube or damage to the control may occur.

NOTE: When installing thermostat capillary tube, push any insulation back through grommet and remove loose insulation from oven cavity.

9. Reverse procedure to install and check for proper operation.

CONVECTION OVEN BLOWER AND MOTOR



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.

1. Remove cover from electrical junction box at the rear of range.
2. Disconnect motor wiring at junction box.

3. Loosen screw securing armored cable to junction box.
4. Remove oven racks and rack guides from oven.
5. Place cardboard over the oven cavity bottom to protect it during motor removal.
6. Remove screws securing motor mount panel to the oven. Pull the assembly out from the oven.

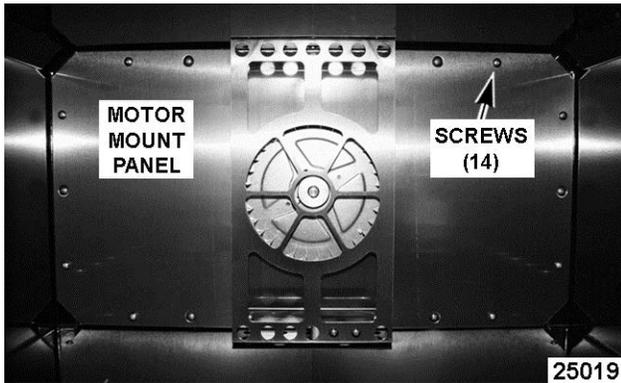


Fig. 32

7. Remove screws (4) securing blower cover to motor mount panel.

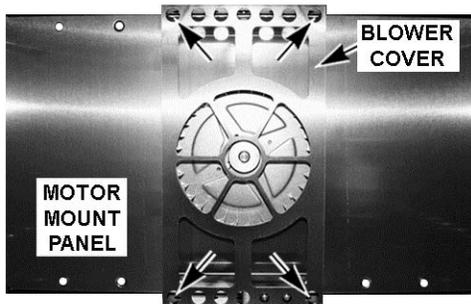


Fig. 33

8. Loosen bolts (2) securing blower to motor shaft then remove blower.
9. If replacing blower only, proceed to last step. If replacing motor, continue with procedure.
10. Remove mounting nuts and spacers securing motor mounting brackets (2) to motor mount panel.

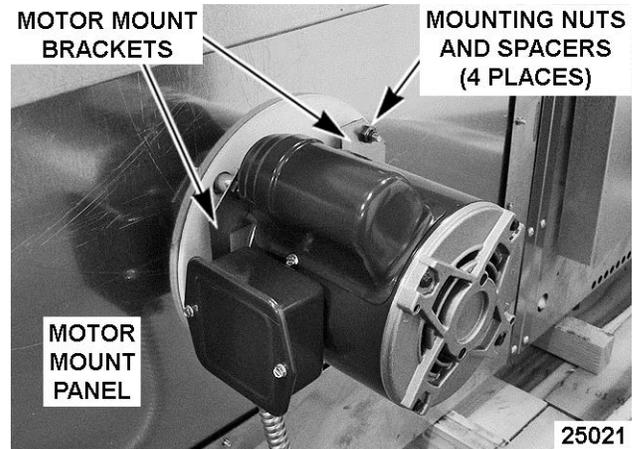


Fig. 34

- A. Remove motor mounting brackets from motor for reuse.
 - B. Remove cover from motor junction box, disconnect wires and remove armored cable from motor junction box.
 - C. Inspect the motor insulation located between the motor mounting brackets and the motor mount panel. Replace if damaged.
11. Install motor mounting brackets and armored cable onto replacement motor.
 12. Reverse procedure to install and check for proper operation.

BURNER ORIFICE (STANDARD AND CONVECTION OVENS)

1. Access burner for the type of oven being serviced as outlined under STANDARD OVEN BURNER or CONVECTION OVEN BURNER.
2. Remove the orifice spud (1, Fig. 35) from hood (2, Fig. 35).

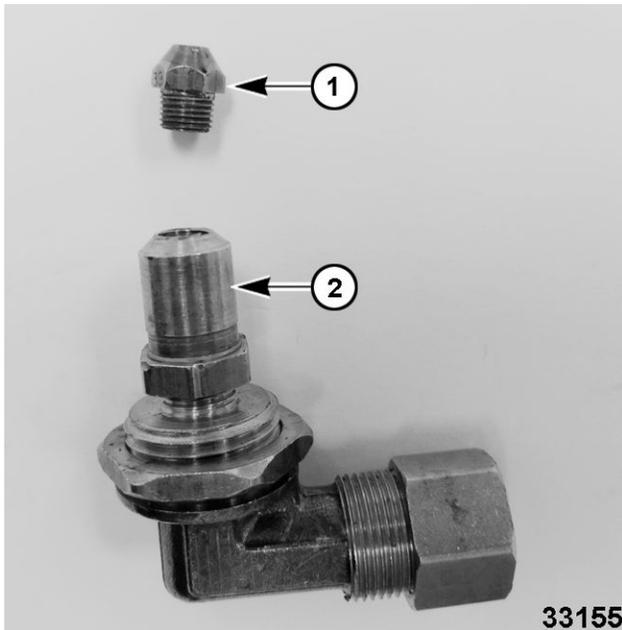


Fig. 35

NOTE: There are two types of orifices. The orifice used in the oven has a spud that screws into a threaded hood (1, Fig. 36). The open top and griddle uses a pre-drilled orifice hood (2, Fig. 36).

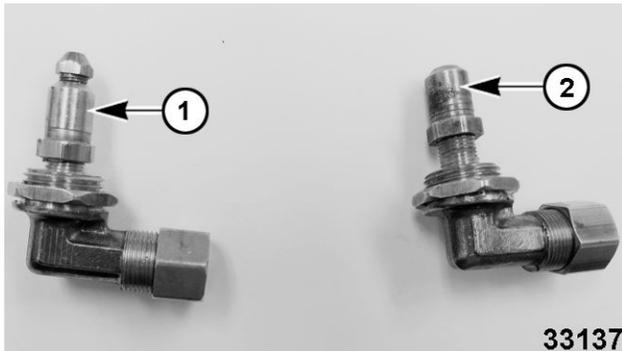


Fig. 36

3. Perform BURNER NOZZLE CHECK.
4. Reverse procedure to install.
5. Check for proper operation.

GAS SAFETY VALVE (STANDARD AND CONVECTION OVENS)



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

1. Remove CONTROL PANEL (30" OVENS) on standard and convection ovens or lower the KICK PANEL (24" & 30" OVENS) on standard 24" ovens.
2. Remove pilot tubing and thermocouple from gas safety valve.
3. Remove inlet and outlet gas lines from gas safety valve.

Gas Safety Valve on Standard 24" Oven Shown in Fig. 37

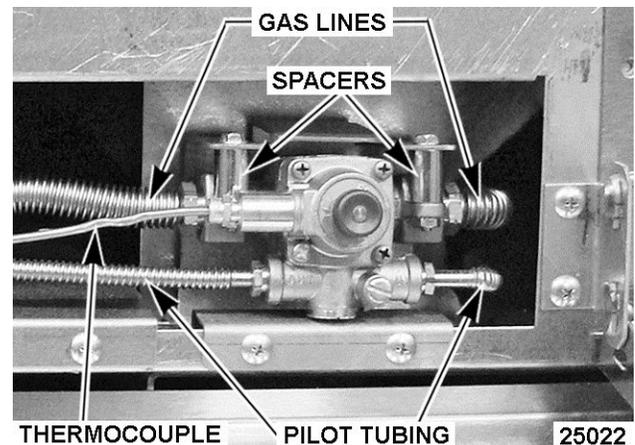


Fig. 37

Gas Safety Valve on 30" Oven Shown in Fig. 38

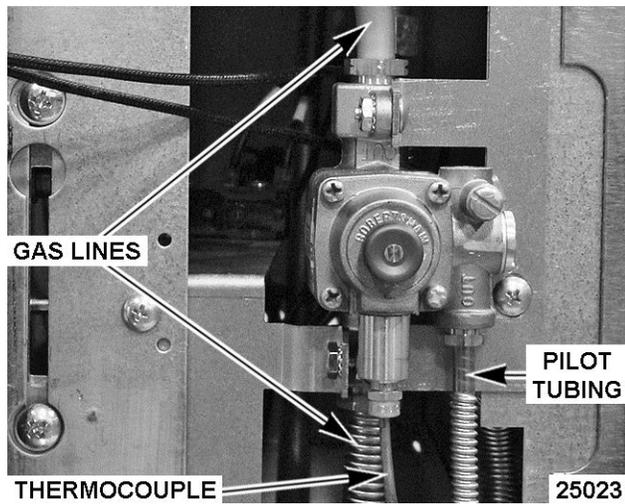


Fig. 38

NOTE: Safety valve replacement is identical on 30 inch wide standard ovens.

4. Remove screws securing gas safety valve to mounting bracket and remove the valve. On 24" standard ovens, spacers are installed between the valve and mounting bracket. Retain spacers for reuse. Spacer locations shown in picture 25022 "Gas Safety Valve on Standard 24" Oven".
5. Remove compression fittings and tubing from gas safety valve for installation on replacement valve.

⚠ WARNING

Clean pipe threads and apply thread sealant that is suitable for use with propane gases.

6. Reverse procedure to install and check for proper operation.

TOP BURNER PILOT VALVE



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

1. On the module section being serviced, loosen set screw on top burner knobs and remove knobs from manual valve.
2. Remove GRIDDLE MANIFOLD COVER (PREVIOUS PRODUCTION).
3. Remove compression nut securing pilot tube to pilot valve.
4. Remove pilot valve from the manifold.

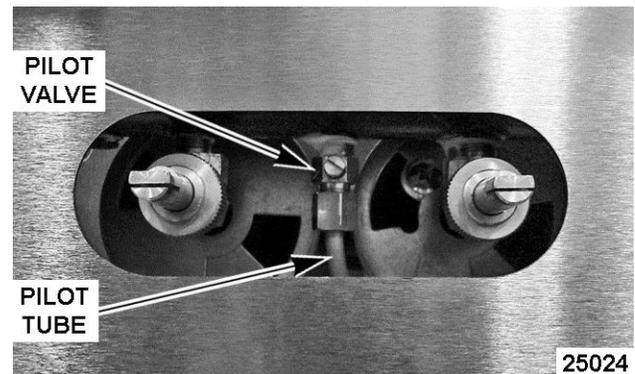


Fig. 39

5. Reverse procedure to install.

⚠ WARNING

Clean pipe threads and apply thread sealant that is suitable for use with propane gases.

NOTICE

Do not over tighten pilot valve or damage to the threads may occur.

6. Check PILOT FLAME HEIGHT under Open Top Burner Adjustment.

TOP BURNER ASSEMBLY



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

1. Remove top burner grates (front and rear) from the module section being serviced.
2. Remove pilot from mounting clip on the top burner assembly. Move pilot away from burner assembly.

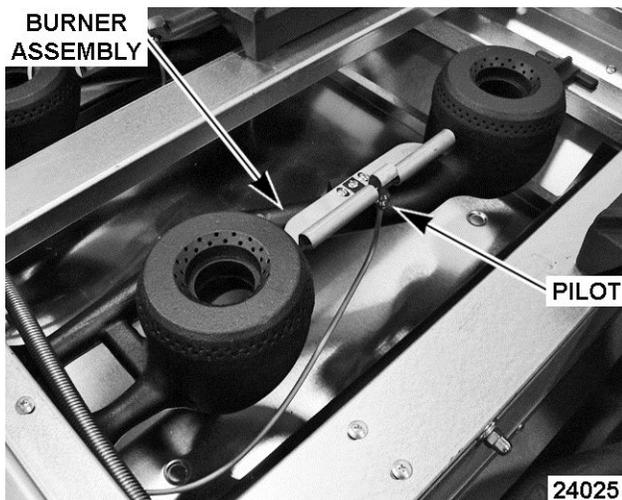


Fig. 40

3. Lift burner heads off the top burner assembly.
4. Lift the top burner assembly at the rear and pull away from manual valves.
 - A. Remove pilot mounting clip and flash tube from the top burner assembly for reuse on replacement burner assembly.
5. Reverse procedure to install.

NOTE: When installing, ensure that each end of the flash tube is aligned with the ignition ports on the burner “venturi” casting for proper burner ignition.

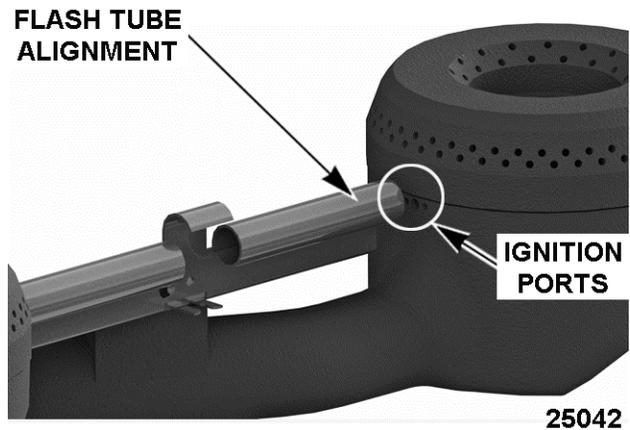


Fig. 41

6. Check for proper operation.
7. Verify BURNER AIR SHUTTER ADJUSTMENT.

TOP BURNER CONTROL VALVE



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

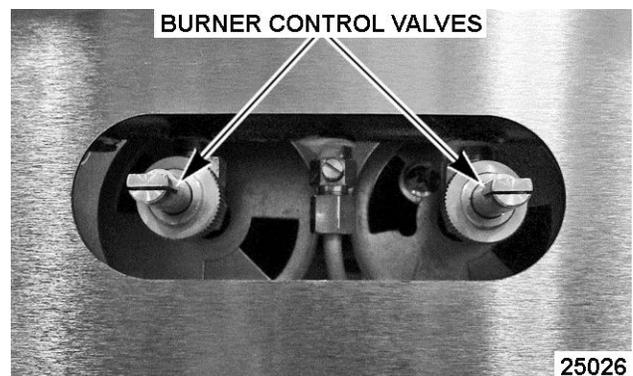


Fig. 42

1. Remove GRIDDLE MANIFOLD COVER (PREVIOUS PRODUCTION).
2. Remove TOP BURNER ASSEMBLY.

3. Remove TOP BURNER PILOT VALVE.
4. Remove top burner control valve from the manifold.
5. Inspect the top control valve for wear and damage, replace as necessary.
6. Reverse procedure to install.

⚠ WARNING

Clean pipe threads and apply thread sealant that is suitable for use with propane gases.

NOTE: When installing, ensure top burner control valve is aligned and centered in the burner assembly opening. The valve must be perpendicular to the manifold.

7. Check for proper operation.

TOP BURNER ORIFICE HOOD

1. Access top burner orifice hood as outlined under TOP BURNER ASSEMBLY.
2. Remove the orifice hood from top burner control valve.
3. Reverse procedure to install.
4. Check for proper operation.

OVEN DOOR

Removal

1. Remove CONTROL PANEL (30" OVENS).

NOTE: Removal of control panel is to provide additional space on the right side of door to ease door removal and installation.

2. Lower KICK PANEL (24" & 30" OVENS).
3. Fully open the oven door.

⚠ WARNING

When servicing hinges, use cut resistant glove with additional padding to compress hinge to insert bolt into slot or remove bolt after door is removed.

4. Insert a tight fitting 1" long bolt/screw (size depends on door revision) into each door hinge slot at the top of the spring loaded hinge.

⚠ WARNING

Use the tightest fitting bolts / screws to relieve spring tension on door hinge during removal and installation.

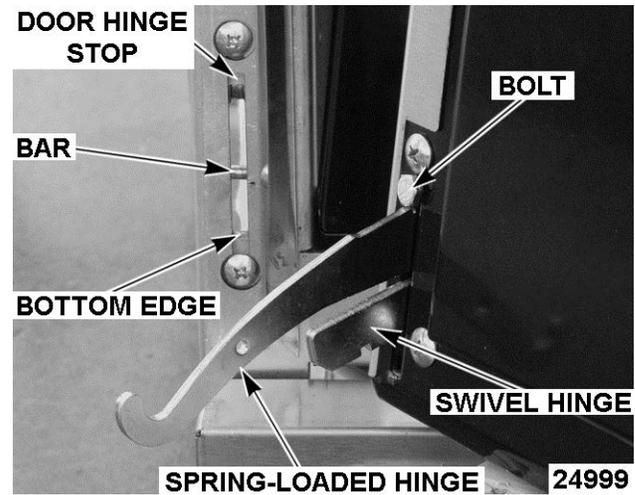


Fig. 43

5. Close door leaving enough space to clear the oven gas manifold cover during removal. As the door approaches this position, you should notice a decrease in the spring tension on the door.
6. Remove door as follows:
 - A. Hold door at bottom corners then lift the door up and out to disengage the hinges.
 - B. The notch on swivel hinge must release from bottom edge of the door hinge stop to remove door. As needed, lift up on the swivel hinges using forefinger to aid in releasing.
 - C. The spring-loaded hinge must release from the roller inside the slot on door hinge stop to remove door.
7. If replacing door or door spring hinge, position the door face down. Press down on hinge enough to relieve spring force then remove bolt from door hinge slot.

Installation

1. Compress each spring-loaded hinge enough to insert the bolt into the slot at top of hinge.
2. Hold door at bottom corners while facing the oven cavity. Place knee on the front of door to help balance it as necessary during installation.
 - A. Using index fingers, lift swivel hinges until they touch the spring-loaded hinges and hold in place.

- B. Tilt the top of door toward the oven so that the swivel hinge is at a slightly downward angle to pass between the bar and bottom edge of door hinge stop.
- C. Insert hinges into the slots making sure that the spring-loaded hinges go above the bar to catch on the roller and the swivel hinges go underneath the bar to catch on the bottom edge of door hinge slot.
- D. Lower the door and position it as necessary to engage the swivel hinge slots with the bottom edge of both door hinge slots.



Fig. 44

- 3. Fully open door to check operation. If bottom edge of door rubs the front edge of cavity bottom then the swivel hinge is not engaged as described.
 - A. To seat the swivel hinge, open door approximately 30° and pull in the same direction on the door handle. The hinge should drop into place.
- 4. Open door and check operation. If okay, remove bolts and close door. If not okay, remove door and repeat installation procedure.
- 5. On convection ovens, verify door switch is operating properly.
- 6. Reinstall oven control panel.
- 7. Raise kick panel.

GAS PRESSURE REGULATOR



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

⚠ WARNING

Clean pipe threads and apply thread sealant that is suitable for use with propane gases.

- 1. Thread regulator onto pipe hand tight with arrow pointing in direction of gas flow to the range.

REGULATOR ADJUSTMENT (BELOW CLOSING NUT)

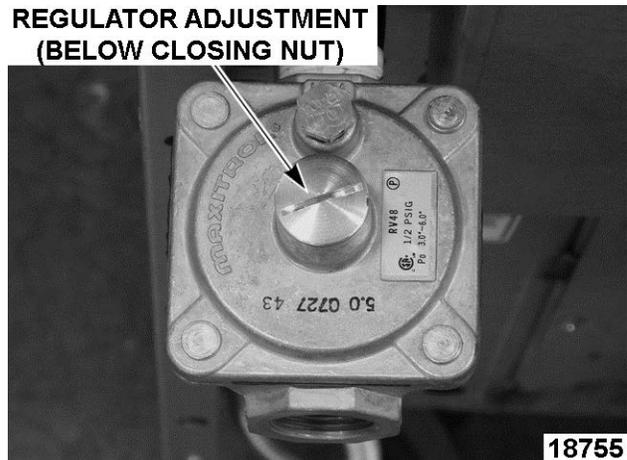


Fig. 45

- 2. Tighten regulator securely in horizontal position with the regulator adjustment upward as described on regulator.

NOTE: Regulator will not function properly without adjustment screw pointing upward.

- 3. Connect supply gas line to gas pressure regulator inlet.
- 4. Adjust regulator as outlined in REGULATOR ADJUSTMENT.

CONVECTION OVEN DOOR SWITCH



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.

NOTE: Door switch is installed on Convection Ovens only.

1. Remove CONTROL PANEL (30" OVENS).
2. Remove single mounting nut securing door switch bracket to safety valve mounting bracket.
3. Remove screws securing door switch bracket to oven frame and remove bracket from control area.

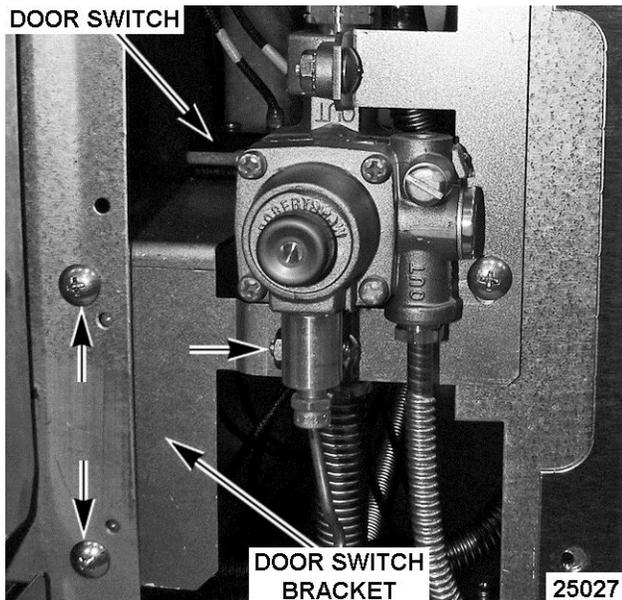


Fig. 46

4. Open door to unoperate the switch.
5. Note lead wire locations and disconnect from door switch.
6. Remove screws and mounting nuts securing door switch to door switch bracket.

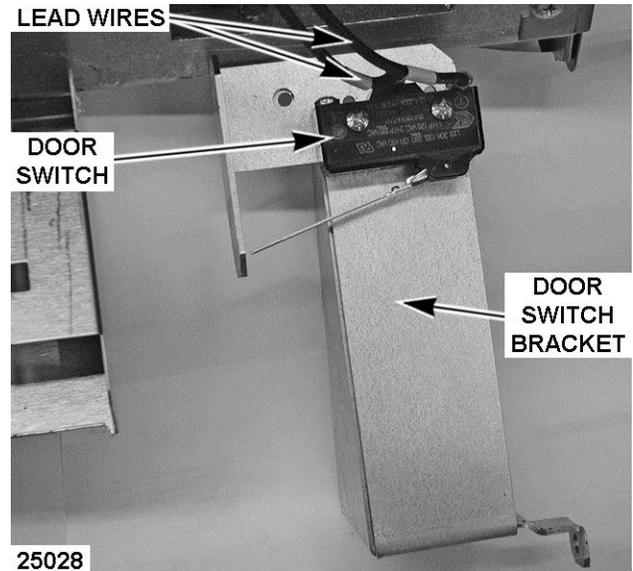


Fig. 47

7. Reverse procedure to install and check door switch for proper operation.

CONVECTION OVEN SOLENOID



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

1. Remove door switch bracket as outlined under CONVECTION OVEN DOOR SWITCH. Allow bracket to rest at the bottom of control area.
2. Remove screws securing the mounting bracket that holds the safety valve, oven thermostat and the oven solenoid to the oven frame.

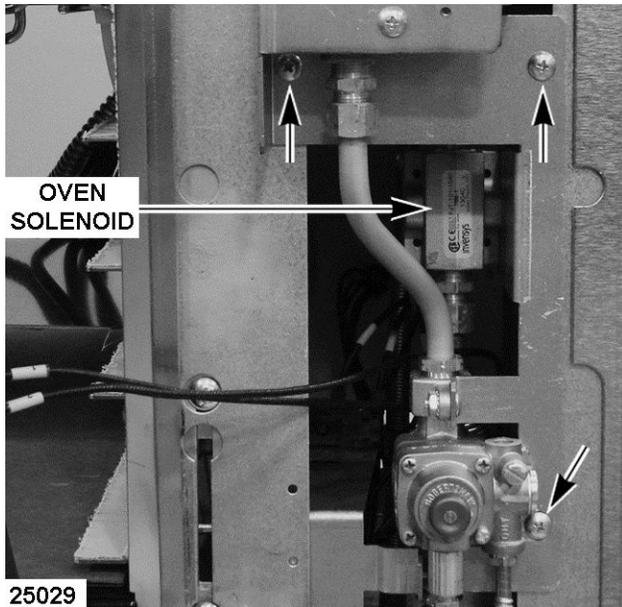


Fig. 48

3. Remove compression nuts on the inlet and outlet of solenoid.
4. Remove screws and mounting nuts securing solenoid to bracket.
5. Disconnect lead wires from solenoid.

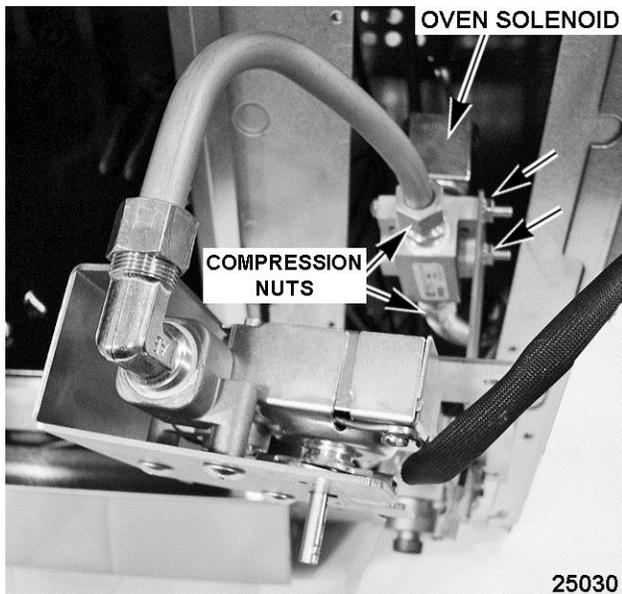


Fig. 49

6. Remove fittings from solenoid for reuse on replacement valve.

⚠ WARNING

Clean pipe threads and apply thread sealant that is suitable for use with propane gases.

7. Reverse procedure to install and check for proper operation.

GRIDDLE THERMOSTAT VALVE (PREVIOUS PRODUCTION)

NOTE: The information in this section applies only to production built up to 5/12/19 for Manual Griddles models starting at Serial Number 481949646. Production built up to 2/14/19 for T-stat Griddles models Serial Number 481938361.



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

1. Remove BULL NOSE.
2. Raise griddle plate from the front and support using 4x4 blocks.
3. Pull thermostat bulb out of the holder for the thermostat valve being replaced.

NOTE: Capillary tube is permanently attached to thermostat valve.

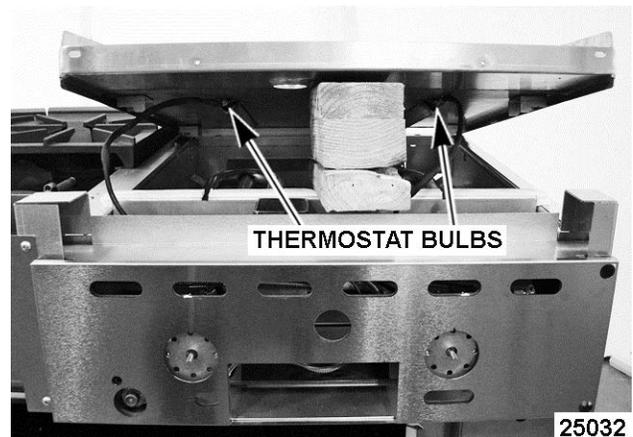


Fig. 50

4. Remove CONTROL BRACKET COVER.

5. If installed, remove compression nut on the flexible tubing gas line that supplies gas to the manifold on the adjacent open top burner section.

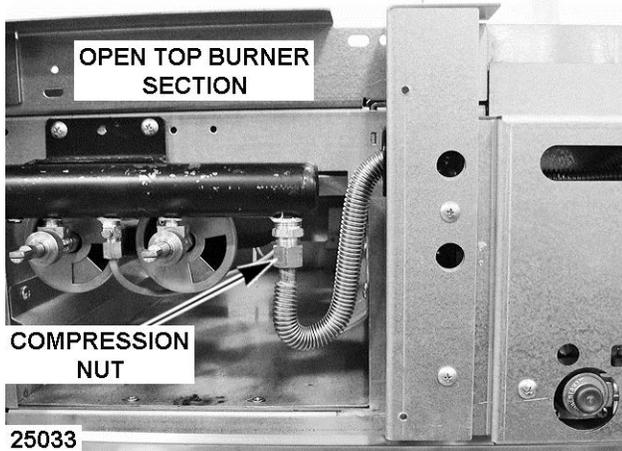


Fig. 51

6. Loosen the recessed screws (4) through the access holes on the two manifold cover brackets (L & R) that secure the control bracket to the oven. The bracket mounting holes are keyed for removal of the control bracket.

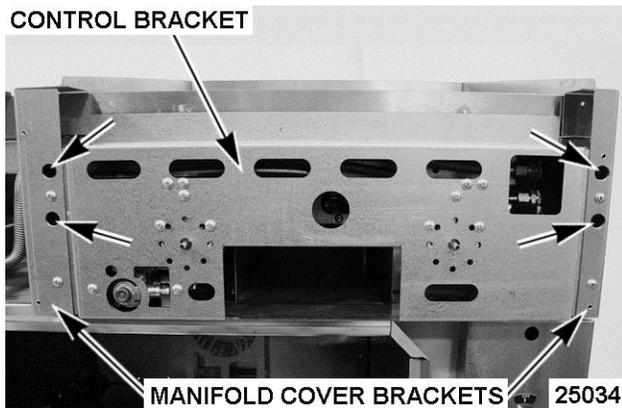


Fig. 52

7. Lift up control bracket and tilt forward to access griddle thermostat valves.
8. Partially install the grease drawer leaving enough of the drawer extended to support the control bracket while servicing.

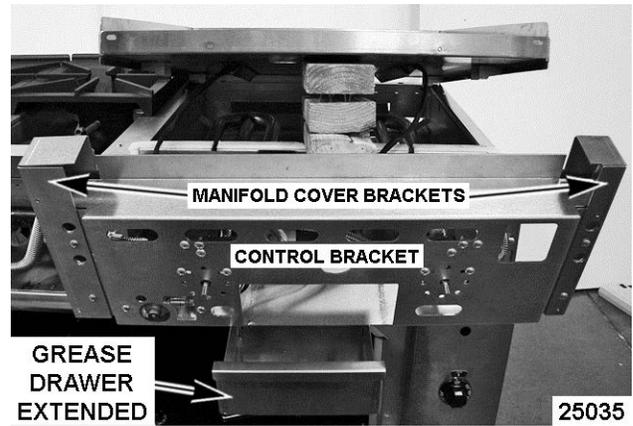


Fig. 53

9. Remove compression nuts from thermostat valve fittings for the thermostat being replaced.

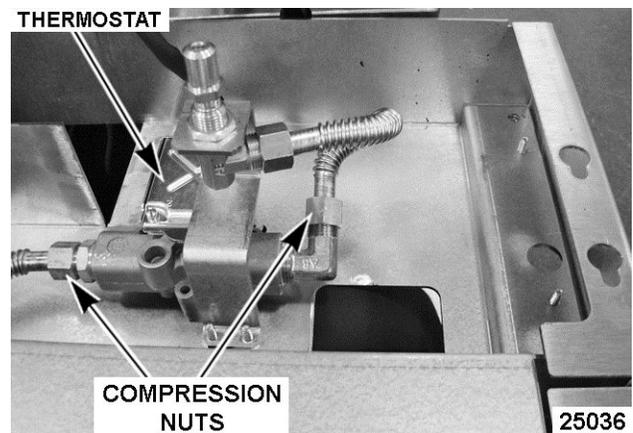


Fig. 54

10. Remove screws (3) securing thermostat valve to the control bracket and remove the thermostat valve.

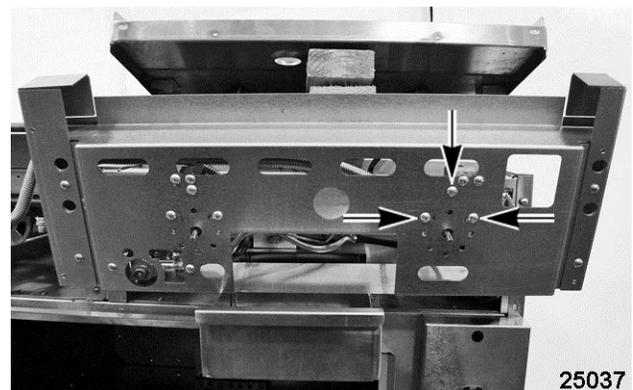


Fig. 55

- A. Note orientation of compression fittings on the thermostat valve and remove for installation on replacement valve.
- B. Remove insulation sleeve from capillary tube for installation on replacement thermostat capillary tube.

⚠ WARNING

Clean pipe threads and apply thread sealant that is suitable for use with propane gases.

NOTICE

When installing, do not bend and kink the capillary tubes or damage to the controls may occur. Ensure capillary tubes are routed properly through mounting slots before lowering the griddle or damage to the controls may occur.

NOTE: When installing, ensure orifice hood is aligned and centered in the burner assembly opening. The griddle orifice bracket must be perpendicular to the manifold.

- Reverse procedure to install and check for proper operation.

GRIDDLE THERMOSTAT VALVE (CURRENT PRODUCTION)

NOTE: The information in this section applies only to current production starting on 5-13-19 for Manual Griddles models starting at Serial Number 481949647. Starting on 2-15-19 for T-stat Griddles models Serial Number 481938362.



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

- Remove GRIDDLE CONTROL BRACKET (THERMOSTACTICALLY CONTROLLED - CURRENT PRODUCTION).
- Remove BULL NOSE.
- Disconnect inlet and outlet brass fittings.

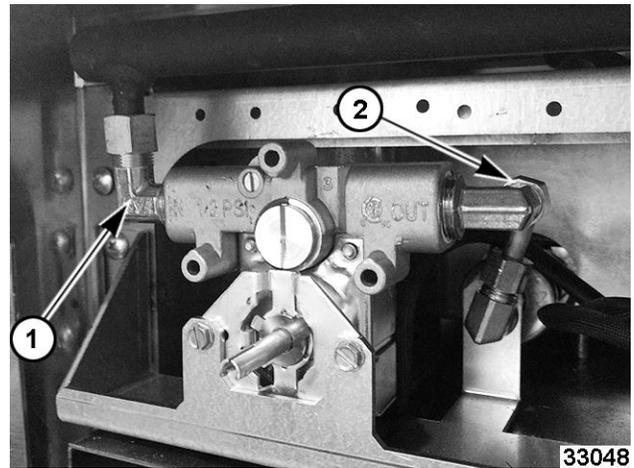


Fig. 56

- Disconnect pilot burner flex line.

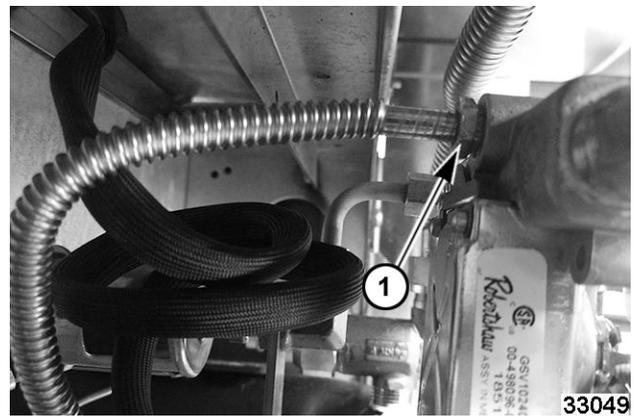


Fig. 57

- Remove thermostat mounting screws.

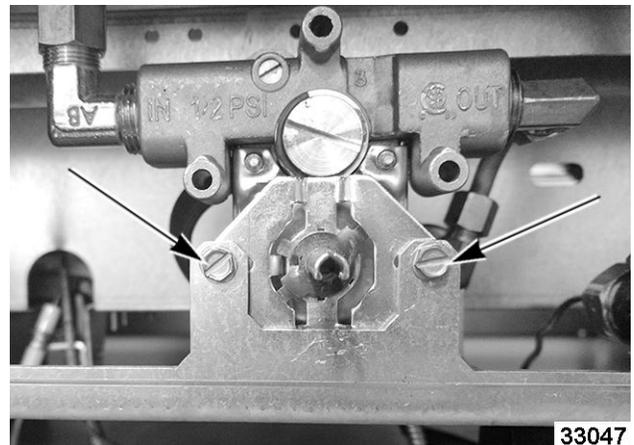


Fig. 58

- Lift griddle plate and secure with work blocks on both sides.

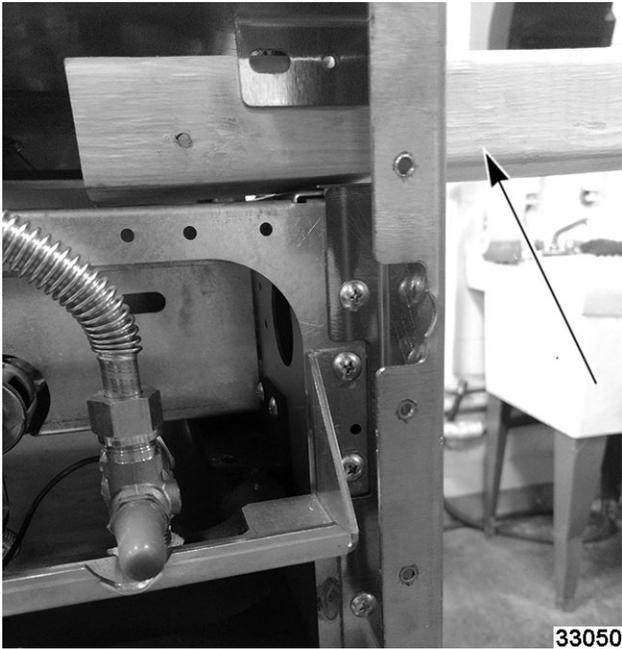


Fig. 59

7. Pull capillary tube out of V channel underneath griddle plate.

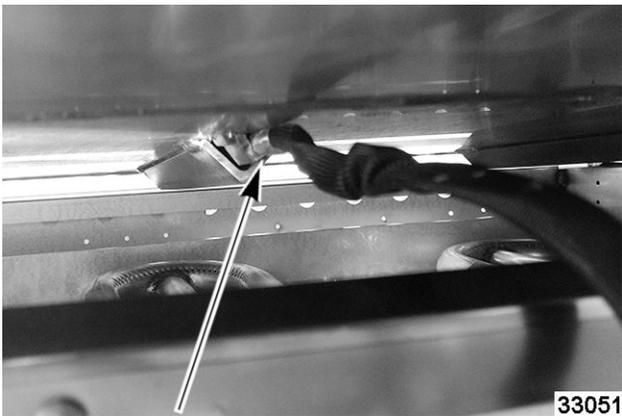


Fig. 60

8. Remove both brass fittings from old thermostat and install on new thermostat.

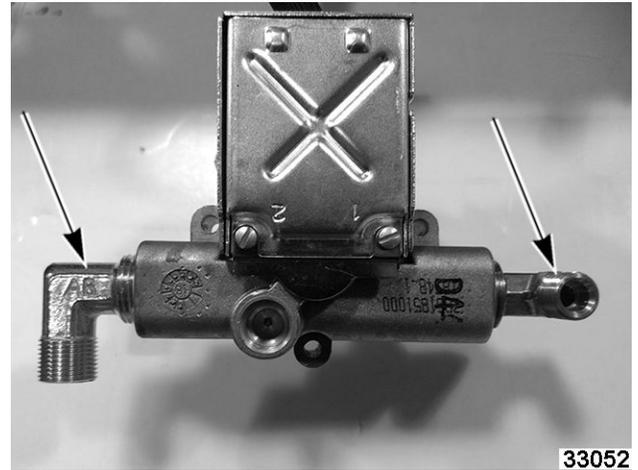


Fig. 61

9. Insert capillary bulb all the way into V channel.

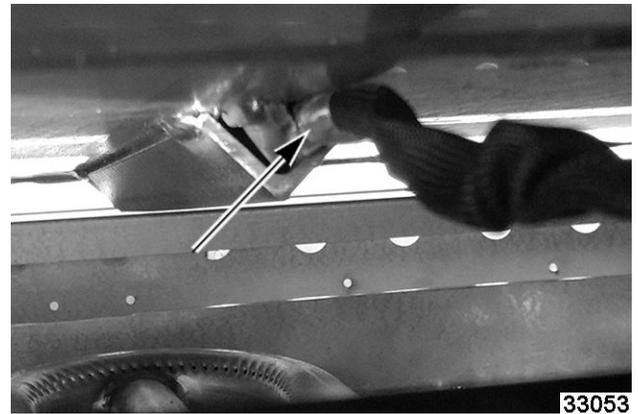


Fig. 62

NOTICE

Remaining capillary tubing should be minimized as much as possible inside the burner chamber area. Pull excess straight back and away from the burners.

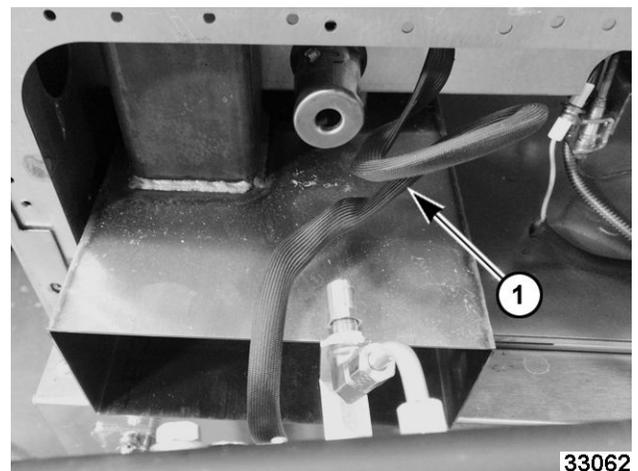


Fig. 63

10. Reverse steps 1 through step 6 to install.
11. Verify proper operation.

GRIDDLE GAS SAFETY VALVE (PREVIOUS PRODUCTION)

NOTE: The information in this section applies only to production built up to 5/12/19 for Manual Griddles models starting at Serial Number 481949646. Production built up to 2/14/19 for T-stat Griddles models Serial Number 481938361.



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

1. Remove GRIDDLE CONTROL BRACKET (PREVIOUS PRODUCTION).
2. Remove pilot tubing and thermocouple from gas safety valve.
3. Remove compression nuts from gas safety valve fittings.

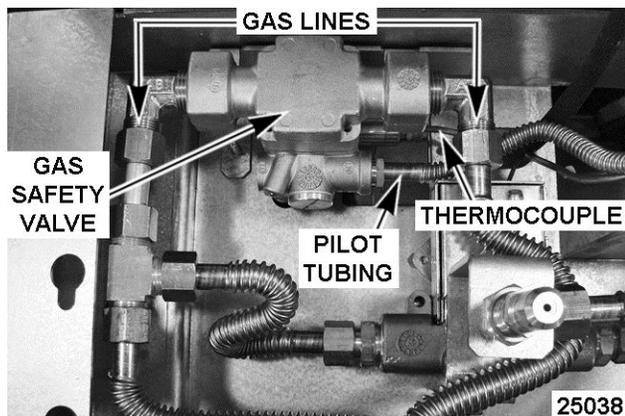


Fig. 64

4. Remove screws (2) securing gas safety valve to the control bracket and remove the valve.
 - A. Note orientation of compression fittings on the valve and remove for installation on replacement valve.

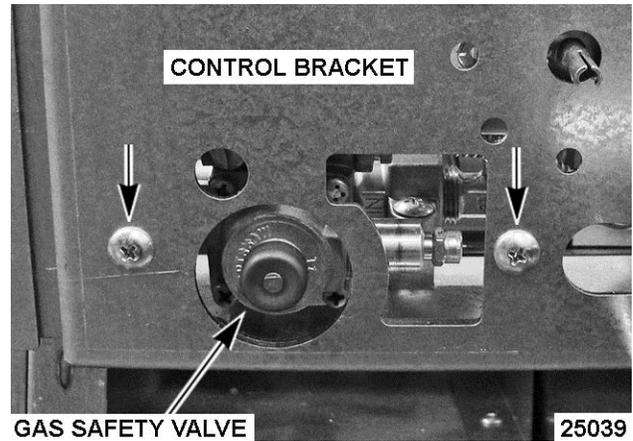


Fig. 65

NOTICE

When installing, do not bend and kink the capillary tube or damage to the control may occur.

NOTICE

Clean pipe threads and apply pipe joint compound. Any pipe joint compound used must be resistant to the reaction of propane gases.

NOTE: When installing, ensure orifice hood is aligned and centered in the burner assembly opening.

5. Reverse procedure to install and check for proper operation.

GRIDDLE SAFETY VALVE (CURRENT PRODUCTION)

NOTE: The information in this section applies only to current production starting on 5-13-19 for Manual Griddles models starting at Serial Number 481949647. Starting on 2-15-19 for T-stat Griddles models Serial Number 481938362.



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

1. Remove GRIDDLE MANIFOLD COVER (CURRENT PRODUCTION).
2. Remove manifold support bracket if applicable.

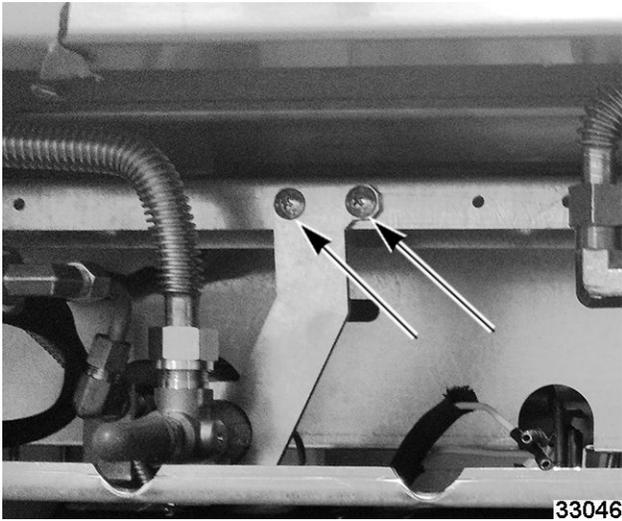


Fig. 66

3. Remove gas supply flex line.

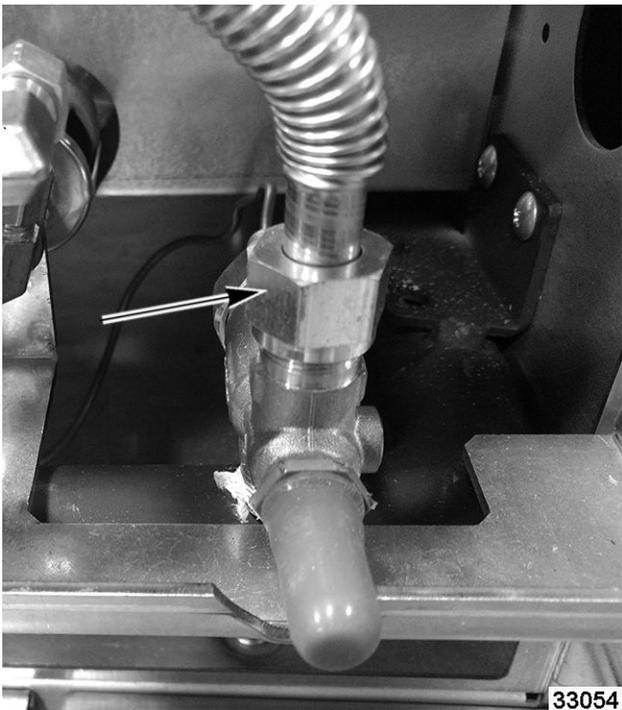


Fig. 67

4. Remove thermocouple.



Fig. 68

5. Unscrew safety valve from gas supply manifold.

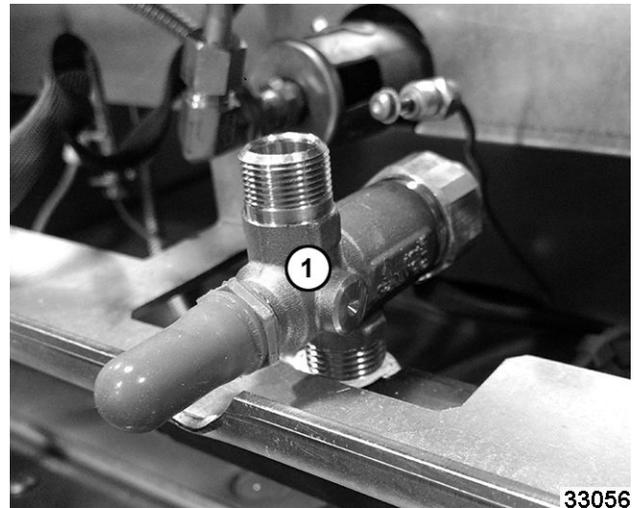


Fig. 69

6. Reverse procedure to install.

NOTE: Remove and reuse gray seal, unless also being replaced

⚠ WARNING

Clean pipe threads and apply thread sealant that is suitable for use with propane gases.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

7. Verify proper operation.

GRIDDLE PILOT ASSEMBLY AND THERMOCOUPLE (PREVIOUS PRODUCTION)

NOTE: The information in this section applies only to production built up to 5/12/19 for Manual Griddles models starting at Serial Number 481949646. Production built up to 2/14/19 for T-stat Griddles models Serial Number 481938361.



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

1. Remove GRIDDLE CONTROL BRACKET (PREVIOUS PRODUCTION).
2. Remove screws (2) securing pilot assembly mounting bracket to griddle burner box.
 - A. If replacing thermocouple only, remove thermocouple from pilot assembly and gas safety valve. Continue to last step.
3. If replacing pilot assembly, remove pilot tubing and thermocouple from pilot assembly.

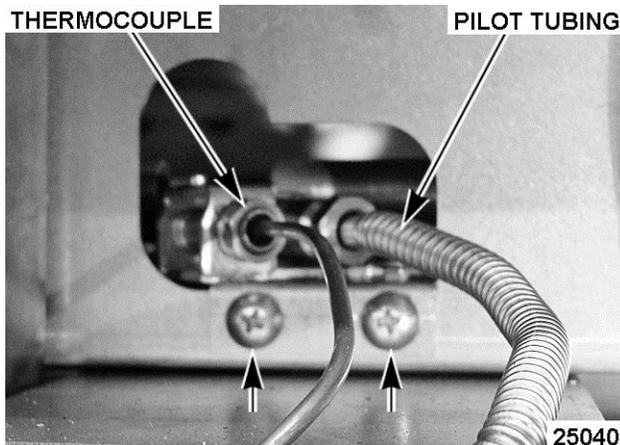


Fig. 70

4. Remove screws (2) securing pilot assembly to mounting bracket.
5. Reverse procedure to install and check for proper operation.

NOTICE

When installing, do not bend and kink the capillary tube or damage to the control may occur.

NOTE: When installing, ensure orifice hood is aligned and centered in the burner assembly opening.

GRIDDLE PILOT ASSEMBLY AND THERMOCOUPLE (CURRENT PRODUCTION)

NOTE: The information in this section applies only to current production starting on 5-13-19 for Manual Griddles models starting at Serial Number 481949647. Starting on 2-15-19 for T-stat Griddles models Serial Number 481938362.



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

1. Remove GRIDDLE THERMOSTAT VALVE (CURRENT PRODUCTION).
2. Remove screw between pilot burner gas supply line and thermocouple.

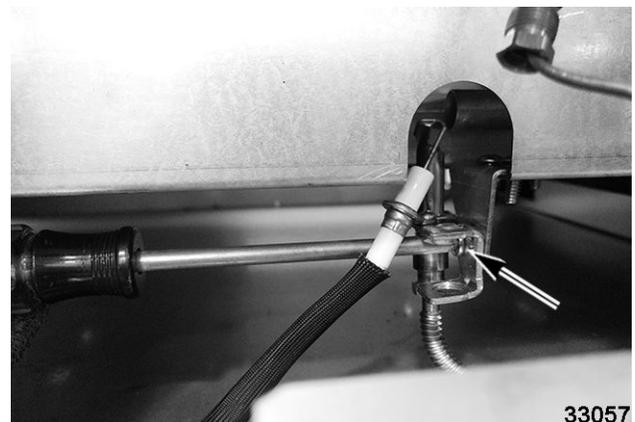


Fig. 71

3. Remove gas supply flex tube.

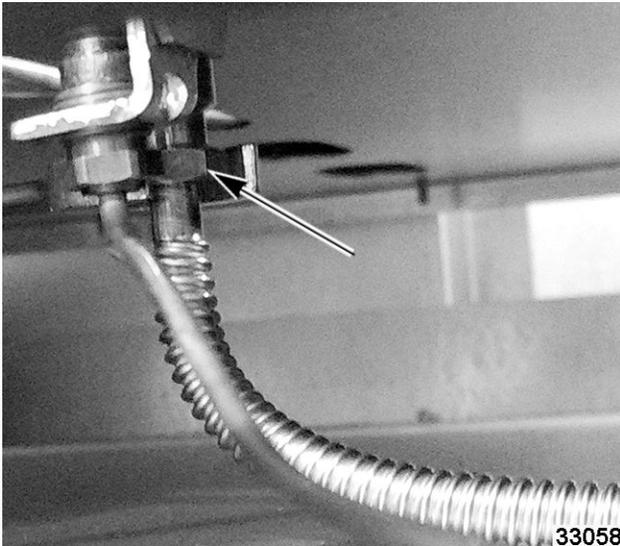


Fig. 72

- Reverse procedure to install.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

⚠ WARNING

Clean pipe threads and apply thread sealant that is suitable for use with propane gases.

- Verify proper operation.

GRIDDLE BURNER ORIFICE HOOD (PREVIOUS PRODUCTION)

NOTE: The information in this section applies only to production built up to 5/12/19 for Manual Griddles models starting at Serial Number 481949646. Production built up to 2/14/19 for T-stat Griddles models Serial Number 481938361.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

- Remove GRIDDLE CONTROL BRACKET (PREVIOUS PRODUCTION).
- Remove the orifice hood from fitting.

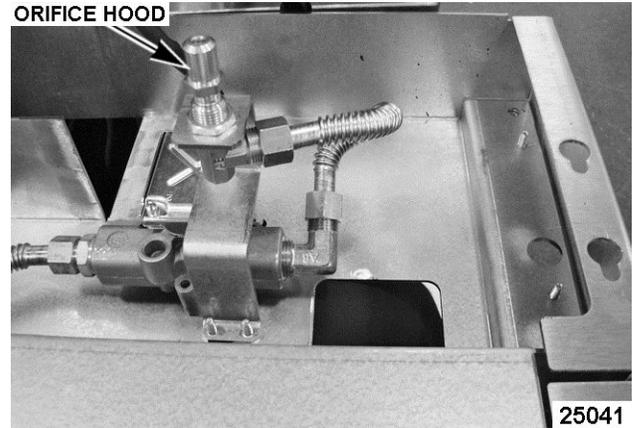


Fig. 73

- Reverse procedure to install and check for proper operation.

NOTE: When installing, ensure orifice hood is aligned and centered in the burner assembly opening.

GRIDDLE BURNER ORIFICE HOOD (CURRENT PRODUCTION)

NOTE: The information in this section applies only to current production starting on 5-13-19 for Manual Griddles models starting at Serial Number 481949647. Starting on 2-15-19 for T-stat Griddles models Serial Number 481938362.



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

- Remove GRIDDLE MANIFOLD COVER (CURRENT PRODUCTION).
- Remove control bracket GRIDDLE CONTROL BRACKET (THERMOSTACTICALLY CONTROLLED - CURRENT PRODUCTION).
- Remove nut (1, Fig. 74).

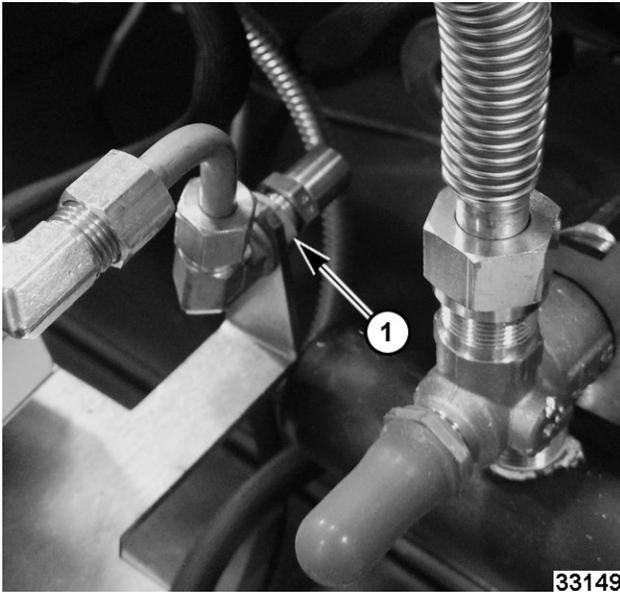


Fig. 74

4. Carefully pull forward for access and remove orifice.
5. Reverse procedure to install.
6. Verify proper operation.

CHARBROILER PILOT



WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.



WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.

1. Remove CHARBROILER BURNER to access pilot.
2. Remove crumb trays.

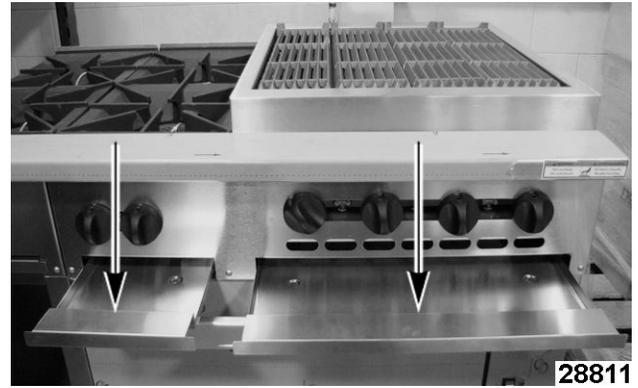


Fig. 75

3. Remove knobs from front of range.



Fig. 76

4. Remove manifold cover.

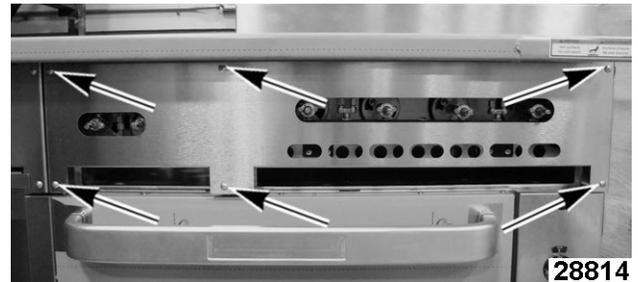


Fig. 77

5. Remove compression nut from pilot valve then remove pilot tube assembly from valve.

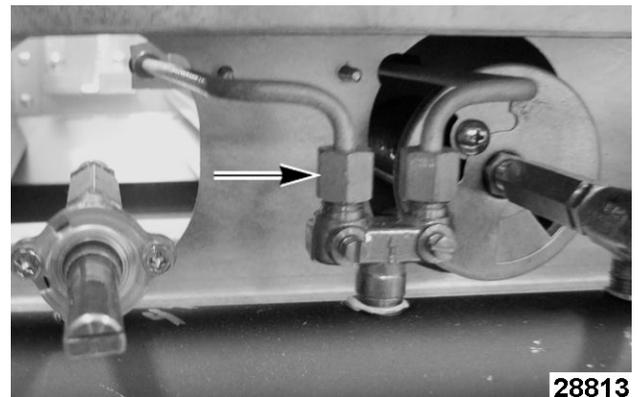


Fig. 78

6. Remove pilot tube assembly (1, Fig. 79) from pilot bracket (2, Fig. 79). Use pliers to separate as needed.

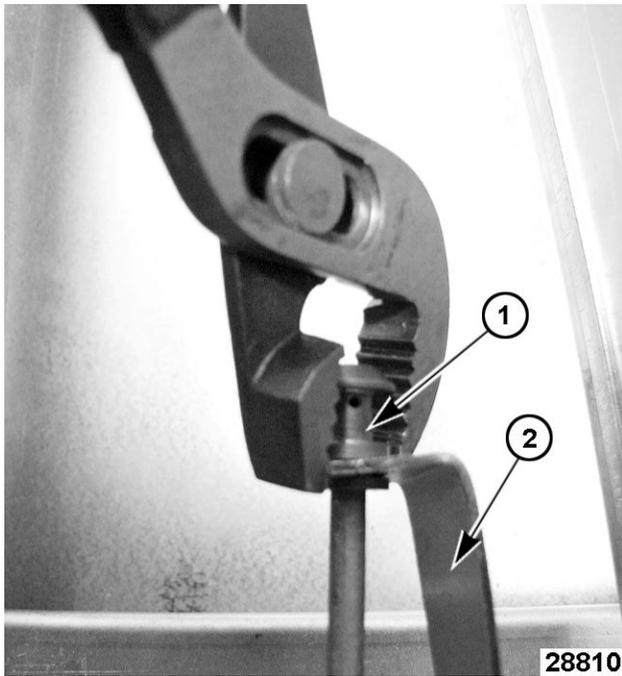


Fig. 79

7. Reverse procedure to install.

NOTE: If replacing pilot and tubing, ensure a compression nut and ferrule are installed on the end of tubing that connects to pilot valve.

CHARBROILER BURNER



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.

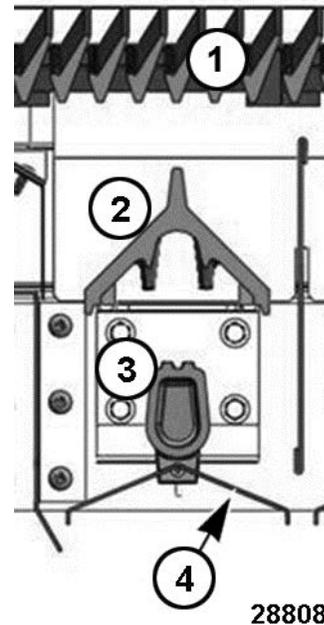


Fig. 80

Charbroiler Burner Components - Front View

- [1] Grate
- [2] Radiant
- [3] Burner
- [4] Deflector

1. Remove grate (1, Fig. 81) from charbroiler.

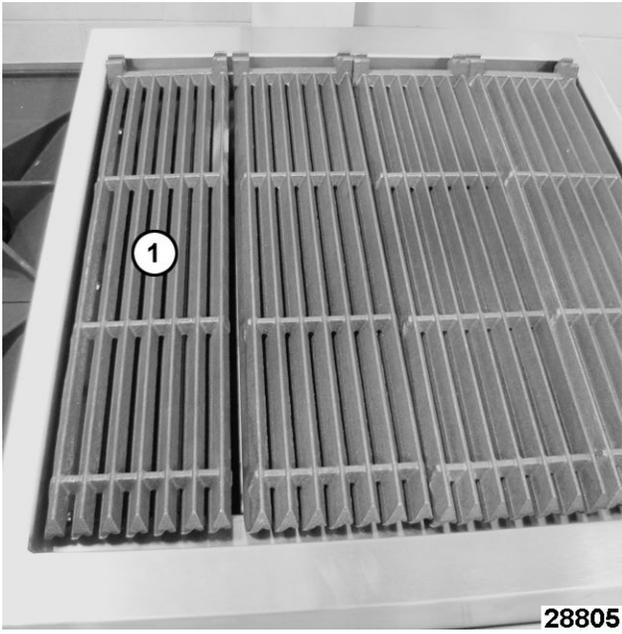


Fig. 81

2. Remove radiant (1, [Fig. 82](#)) to access burner.



Fig. 82

3. Remove burner (1, [Fig. 83](#)) and deflector (2, [Fig. 83](#)) by lifting at the rear of burner.

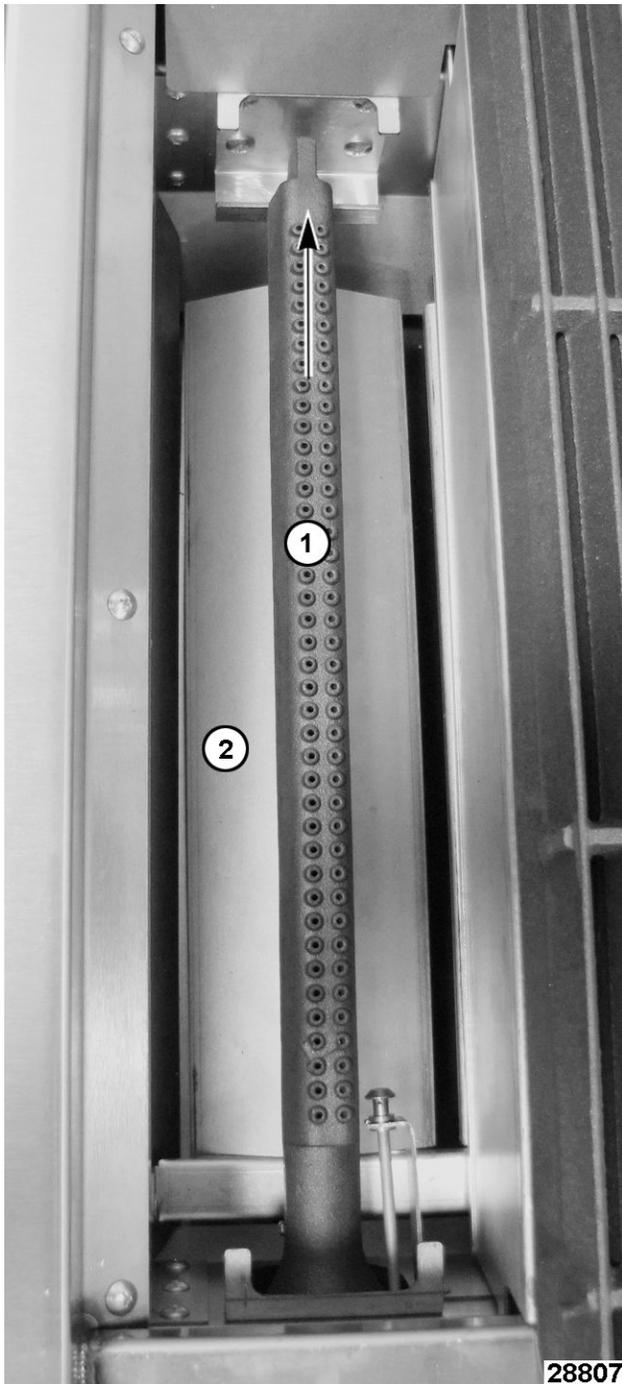


Fig. 83

4. Remove burner rod (1, Fig. 84) securing deflector (2, Fig. 84) to burner.

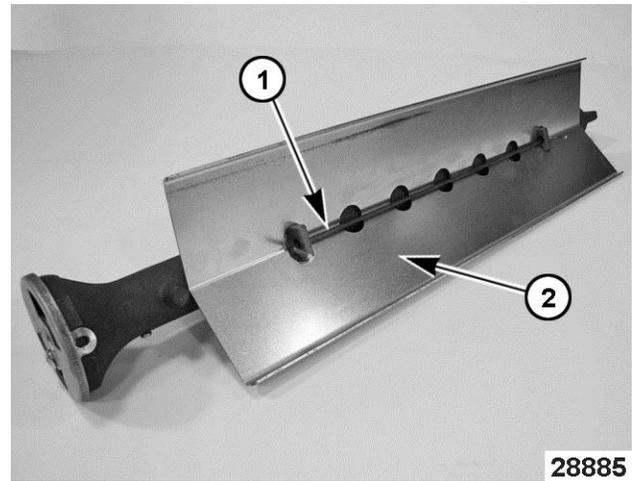


Fig. 84

5. To Install:
 - A. Install deflector onto replacement burner.
6. Verify BURNER AIR SHUTTER ADJUSTMENT.
7. Install radiant above the burner.
8. Install grate.
9. Check for proper operation.

SAFETY VALVE (FLAME SAFETY OPTION)



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

1. Remove GRIDDLE MANIFOLD COVER (PREVIOUS PRODUCTION).
2. Disconnect pilot flex tube (1, Fig. 85) from gas manifold.

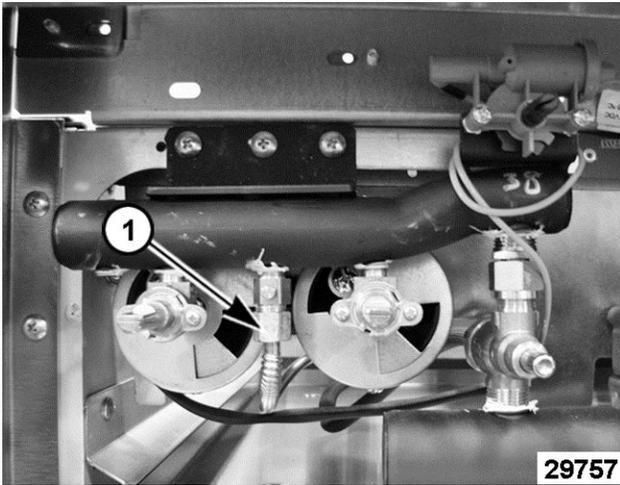


Fig. 85

3. Remove top burner grates (front and rear) from the range.
4. Lift grate support (1, Fig. 86) from range top.
5. Remove heat shield (2, Fig. 86).

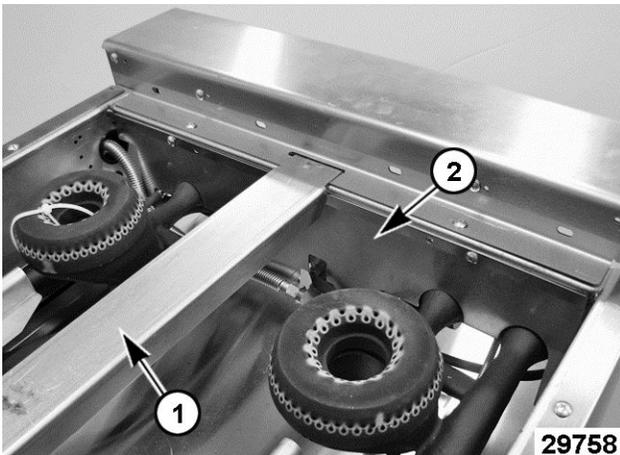


Fig. 86

6. Disconnect thermocouple (1, Fig. 87) from safety valve.

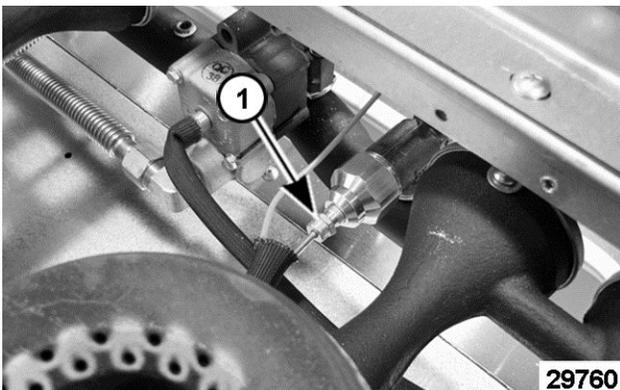


Fig. 87

7. Lift the top burner assembly at the rear and slowly pull away from manual valves. Lower the burner assembly and allow it to rest inside the burner box.
8. Remove gas manifold from frame (1, Fig. 88).
9. Disconnect safety valve compression nut (2, Fig. 88) from tube adapter on gas manifold then remove safety valve from gas manifold.

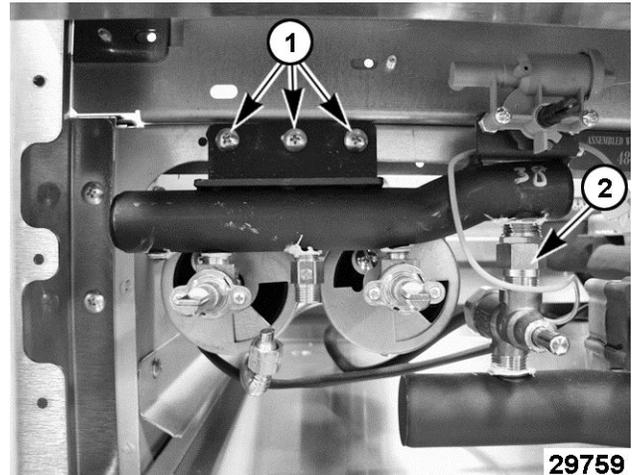


Fig. 88

⚠ WARNING

Clean pipe threads and apply thread sealant that is suitable for use with propane gases.

NOTE: See TOOLS for cleaning of pipe threads.

NOTICE

When installing, do not bend and kink the capillary tubes or damage to the controls may occur.

10. Reverse procedure to install and check for proper operation.

OVEN SAFETY VALVE (CURRENT PRODUCTION)

NOTE: The information in this section applies only to current production starting on 5-13-19 for Manual Griddles models starting at Serial Number 481949647. Starting on 2-15-19 for T-stat Griddles models Serial Number 481938362.



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

1. Loosen set screw in knob (1, Fig. 89) and remove.



Fig. 89

2. Remove access cover screw (Fig. 90).



Fig. 90

3. Lift cover up and off retainer screws (Fig. 91).

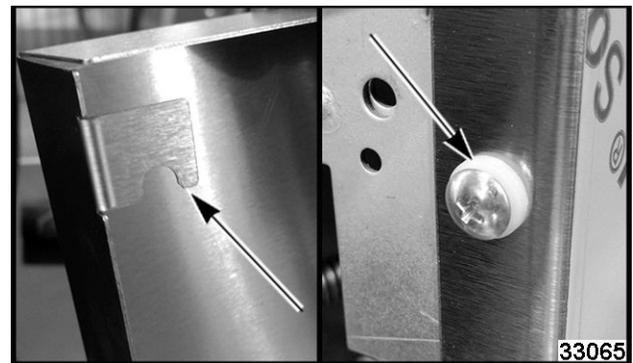


Fig. 91

4. Disconnect gas connections.
 - Main gas supply (1, Fig. 92).
 - Gas flex line (2, Fig. 92) out to burner.
 - Gas flex line (3, Fig. 92) out to pilot.

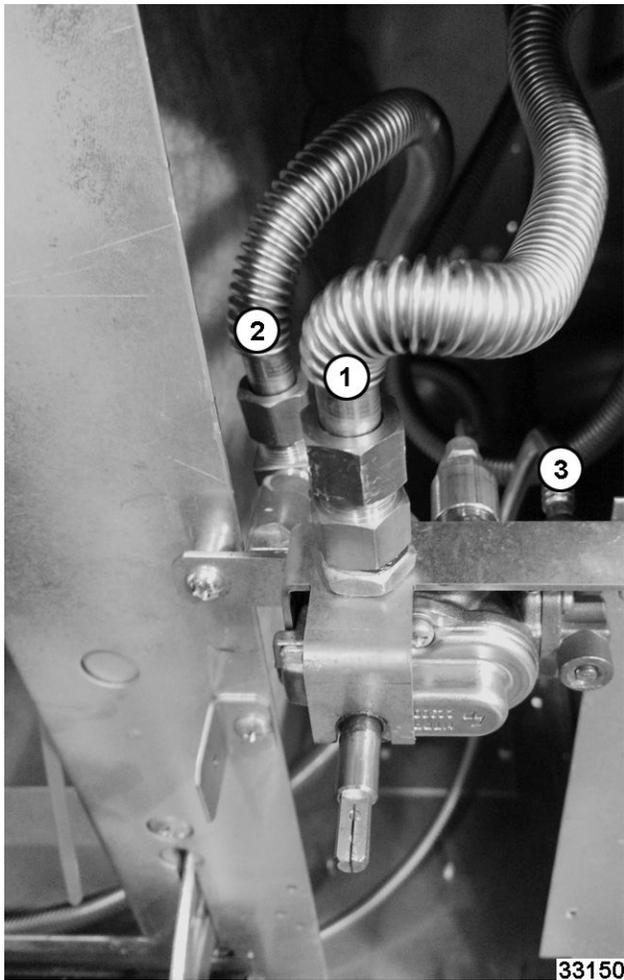


Fig. 92

5. Remove fitting (1, Fig. 93), retaining nut (2, Fig. 93) and pull assembly off bracket (3, Fig. 93)

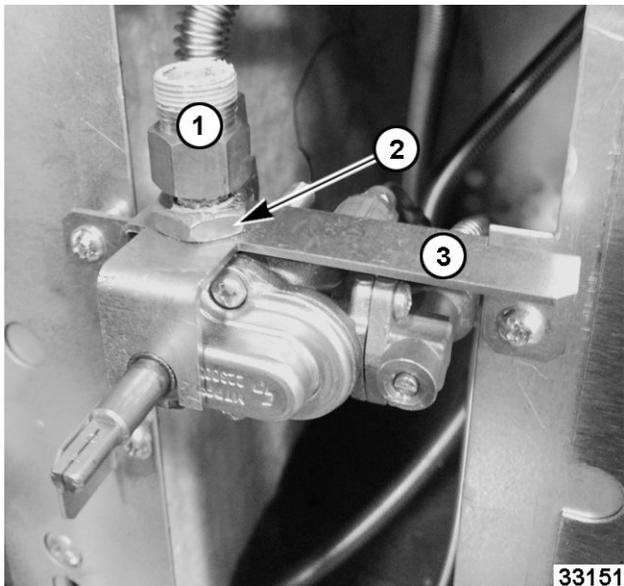


Fig. 93

6. Remove thermocouple (1, Fig. 94).

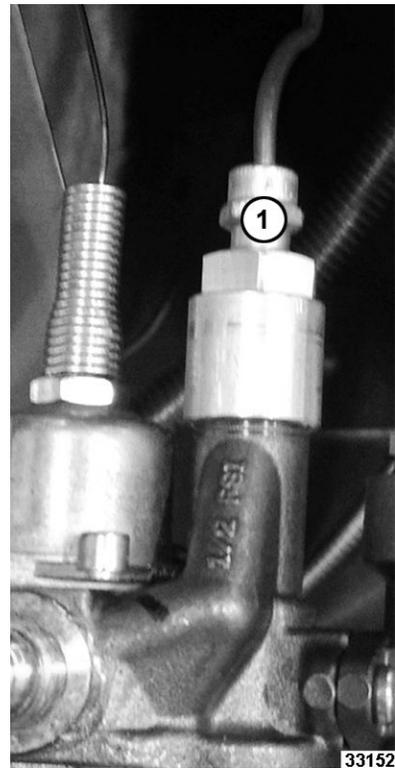


Fig. 94

7. Remove capillary from inside oven mounting bracket.

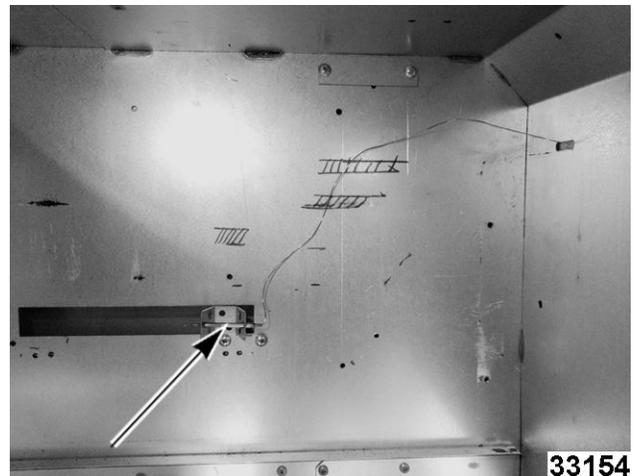


Fig. 95

NOTE: Removing bulb may be easier by removing bracket. Bracket must be pinched to relieve tension to remove bulb.

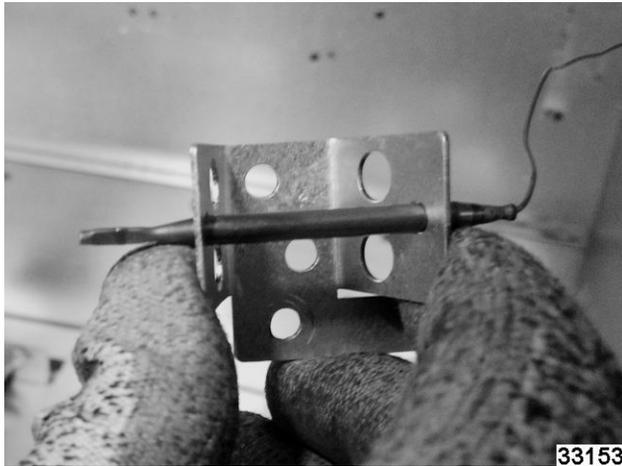


Fig. 96

8. Remove thermostat/pilot safety valve with capillary tube.
9. Reverse procedure to install.

⚠ WARNING

Clean pipe threads and apply thread sealant that is suitable for use with propane gases.

10. Verify proper operation.

ROTARY IGNITER (FLAME SAFETY OPTION)



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

1. Remove GRIDDLE MANIFOLD COVER (PREVIOUS PRODUCTION).
2. Disconnect igniter wires (1, Fig. 97) at the rear of rotary igniter (2, Fig. 97).
3. Remove screws and nuts (3, Fig. 97) securing rotary igniter (2, Fig. 97) to the mounting bracket on gas manifold then remove rotary igniter.
4. Remove screws and spacer nuts from rotary igniter and install them on the replacement rotary igniter.

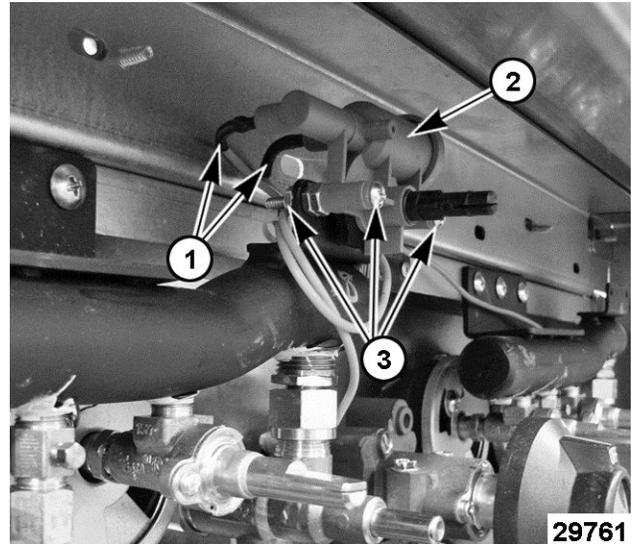


Fig. 97

5. Reverse procedure to install and check for proper operation.

TOP BURNER PILOT ASSEMBLY AND THERMOCOUPLE (FLAME SAFETY OPTION)



⚠ WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.



⚠ WARNING

Shut off the gas before servicing the unit and follow lockout / tagout procedures.

⚠ WARNING

All gas joints disturbed during servicing must be checked for leaks. Check with a soap and water solution (bubbles). Do not use an open flame.

1. Remove GRIDDLE MANIFOLD COVER (PREVIOUS PRODUCTION).
2. Disconnect pilot flex tube from gas manifold.

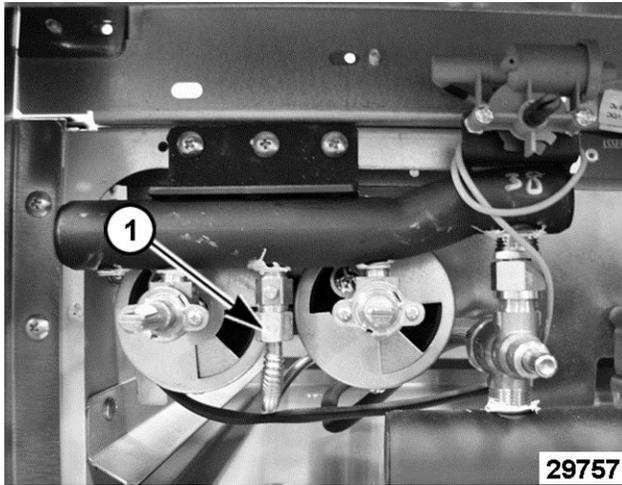


Fig. 98

3. Disconnect igniter wires (1, Fig. 99) from rotary igniter (2, Fig. 99).

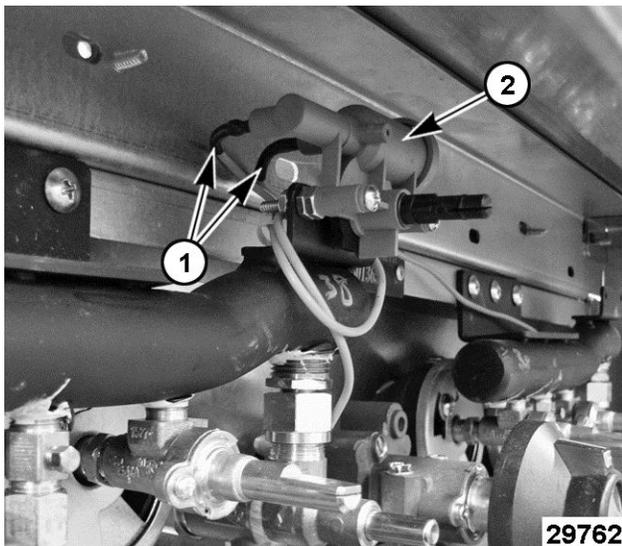


Fig. 99

4. Remove top burner grates (front and rear) from the range.
5. Lift grate support (1, Fig. 100) from range top.
6. Remove heat shield (2, Fig. 100).

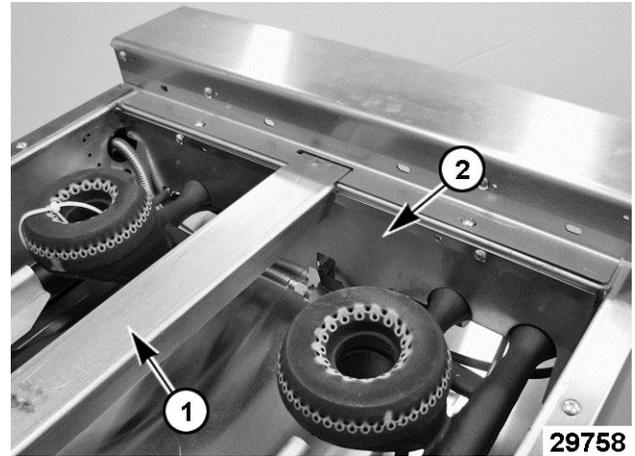


Fig. 100

7. Disconnect thermocouple (1, Fig. 101) from safety valve.

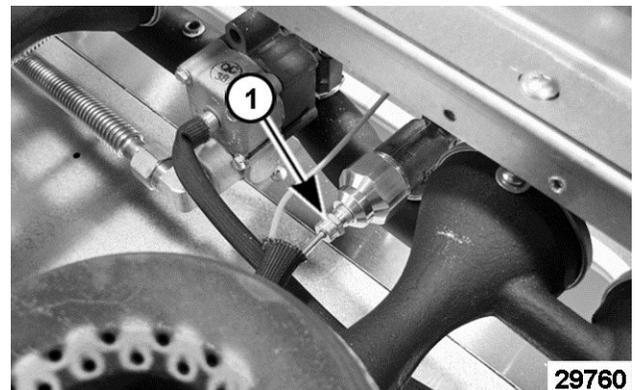


Fig. 101

8. Remove screws (1, Fig. 102) securing pilot assembly (2, Fig. 102) and flash tube (3, Fig. 102) to the burner assembly. Slide pilot assembly out from mounting slot in flash tube.

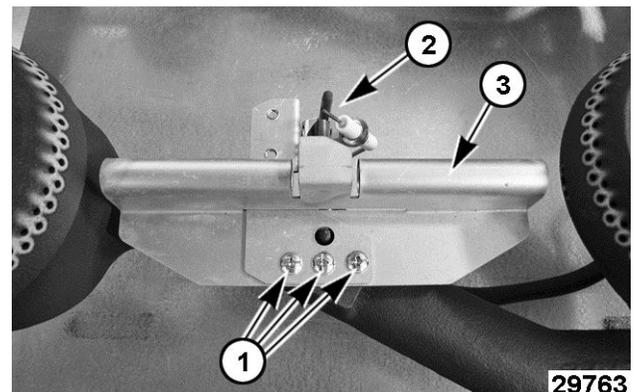


Fig. 102

NOTE: The pilot assembly picture above is shown with the pilot shield removed.

9. If replacing thermocouple only, remove thermocouple (1, Fig. 103) from pilot assembly. Continue to last step.

10. If replacing pilot assembly, remove pilot flex (2, Fig. 103) tube and thermocouple (1, Fig. 103).
 - A. Remove screw (3, Fig. 103) securing pilot assembly to mounting bracket.

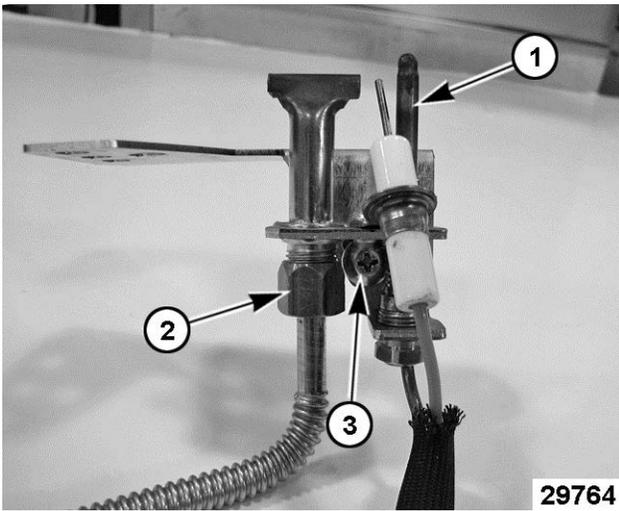


Fig. 103

11. Remove insulation sleeving from thermocouple tube and igniter wire. Retain for use on replacement part.
12. Reverse procedure to install and check for proper operation.

NOTICE

When installing, do not bend and kink the capillary tubes or damage to the controls may occur.

NOTE: When installing be sure to route thermocouple through the insulation sleeving. And, ensure the flash tube is aligned properly between the burner heads. Refer to TOP BURNER ASSEMBLY removal procedure.

DOOR STOP



WARNING

Disconnect the electrical power to the machine and follow lockout / tagout procedures.

1. Remove OVEN DOOR.
2. Tie string or flexible wire around pin or roller (1, Fig. 104).

NOTE: Holding onto string/wire while removing stop will secure it from failing down into oven cavity.

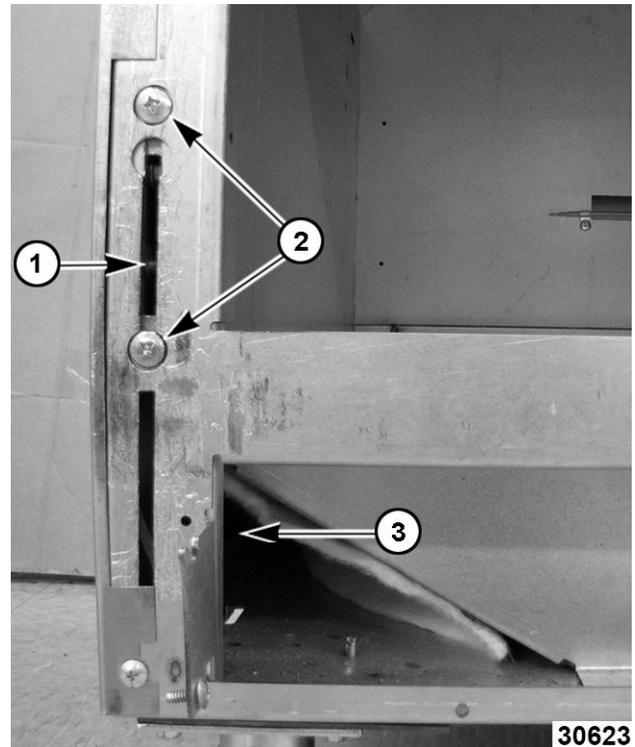


Fig. 104

3. Unscrew stop bracket from oven frame.
4. Slide stop bracket down cavity channel and out through opening (3, Fig. 104).
5. Tie string or flexible wire around pin or roller on new bracket (1, 2, Fig. 105) to assist installation up through cavity channel.

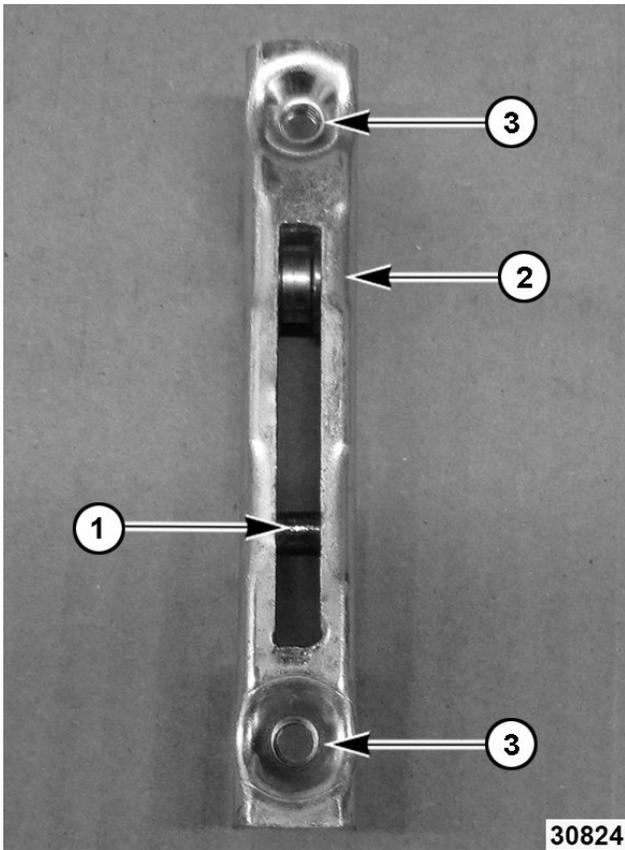


Fig. 105

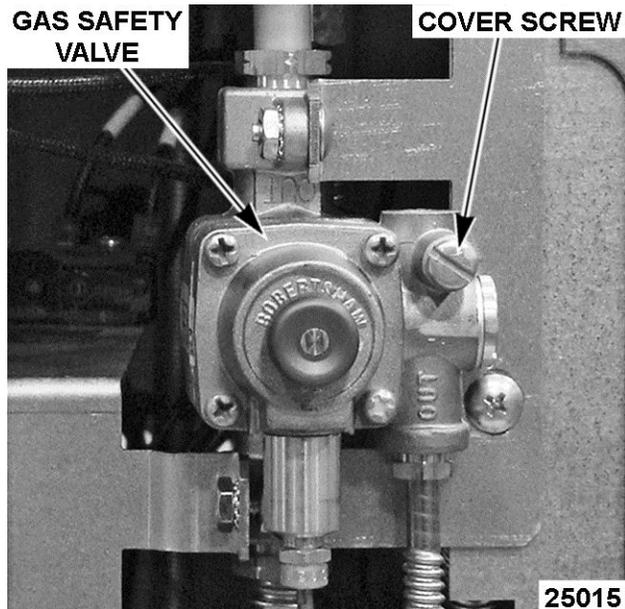
6. Align oven frame and stop bracket mounting holes (2, Fig. 105) and install screws.
7. Install OVEN DOOR.
8. Verify door operation.

SERVICE PROCEDURES AND ADJUSTMENTS

PILOT FLAME HEIGHT

Oven Pilot Adjustment

1. Remove CONTROL PANEL (30" OVENS).
2. Lower the KICK PANEL (24" & 30" OVENS) to access gas safety valve on 24" standard ovens and to view pilot flame height on all ovens.
3. Remove pilot adjustment cover screw from gas safety valve.



Gas Safety Valve on 30" Ovens Shown
(Convection & Standard)

4. Rotate pilot adjustment screw *clockwise* to decrease and *counterclockwise* to increase pilot flame height.
5. Pilot flame is in adjustment when it is approximately $\frac{1}{2}$ " tall and flame surrounds one third of the thermocouple down from the tip of the hot junction end.
6. Reverse procedure to install and check for proper operation.

NOTE: After adjustment, ensure cover screw is re-installed.

Top Burners Pilot Adjustment

To adjust the pilot flame height of the top burners, locate the pilot adjustment screws found on the front manifold pipe between the burner control knobs. It is not necessary to remove the gas manifold cover as adjustment access holes have been provided in the

panel. You may need to remove a knob depending on the orientation of the pilot adjustment screw.

1. Locate the pilot adjustment screw located behind the adjustment access hole in the panel.

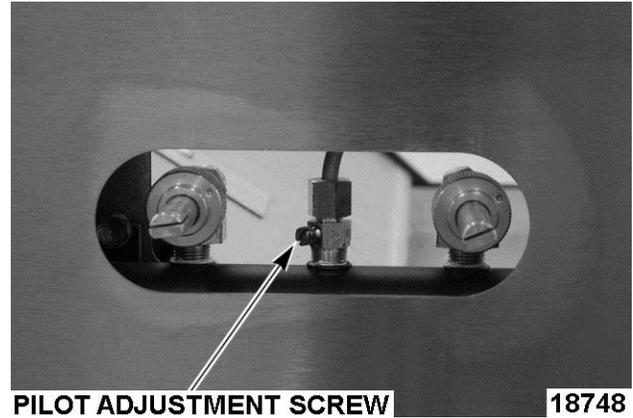


Fig. 107

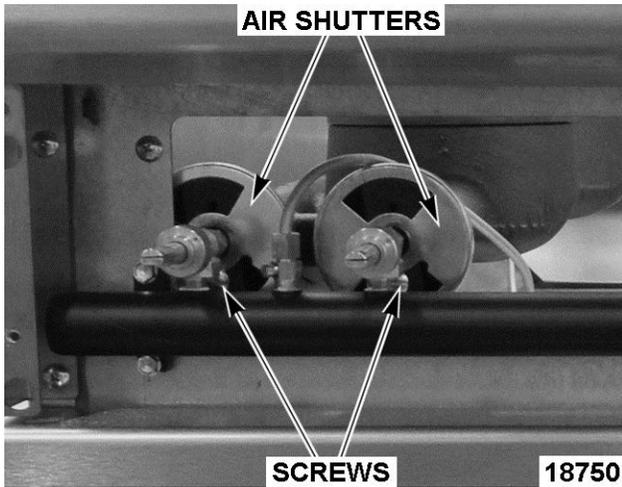
2. Rotate the screw clockwise to decrease and counterclockwise to increase flame height.
3. Pilot is in adjustment when it will stay on continually and lights the burners without delayed ignition.
4. On range models with a thermocouple, the pilot burner flame should surround the thermocouple at the hot tip end and cover an area of at least $\frac{3}{8}$ " to $\frac{1}{2}$ " on the thermocouple hot tip end.

BURNER AIR SHUTTER ADJUSTMENT

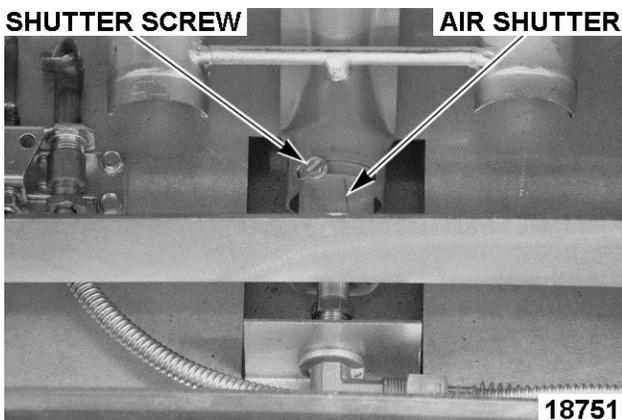
The efficiency of the burner depends on a delicate balance between the air supply and volume of gas. Whenever this balance is disturbed, poor operating characteristics and excessive gas consumption may occur. An air shutter on the front of the burner controls the gas mixer balance. A yellow streaming flame on the burner is an indication of insufficient primary air.

To correct this condition, loosen the shutter screw and rotate the air shutter open until the flame begins to lift from the burner, then close the shutter slightly and tighten the shutter screw. A proper flame should be blue in color, well-defined and seated on the burner port. A white-blue flame is a result of excessive primary air.

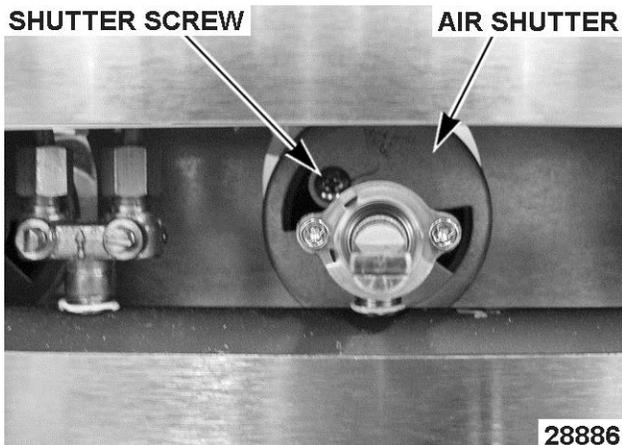
NOTE: The factory default air shutter positions are half open natural; full open propane.



Top Burner Air Shutters



Oven Burner Air Shutter



Charbroiler Burner Air Shutter

REGULATOR ADJUSTMENT

NOTE: Regulators come preset, but should be checked anytime one is installed. Before adjusting regulator, check incoming gas line pressure. Incoming pressure must be 6-14" W.C. for natural gas and 11-14" W.C. for propane gas. If incoming pressure is not correct, have the gas source checked and

adjusted as necessary. Make sure the regulator is mounted in the horizontal position with the arrow pointing in the direction of gas flow. Clean vent cap before adjusting. Fig. 111 shows gas flow direction and vent cap location.

See unit data plate, riveted inside the kick panel, for manifold pressure setting information. Fig. 112 shows manifold pressure tap location.

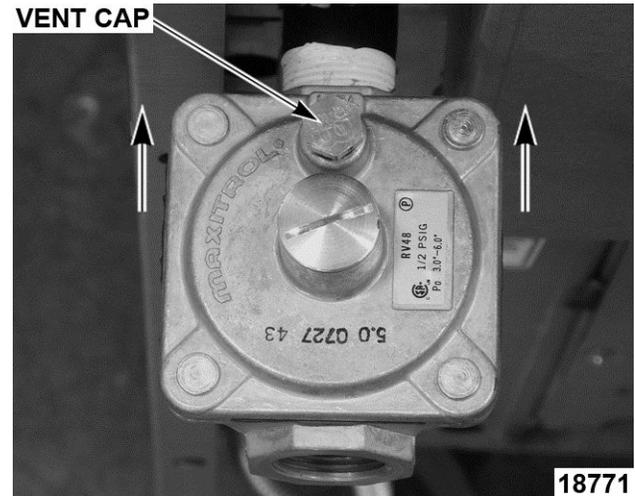


Fig. 111

1. Connect manometer to either of the pressure taps provided on the range gas piping between the burner control valve sets. If pressure taps are not available, install a pipe tee and hose barb assembly on the outlet of the regulator. See TOOLS.

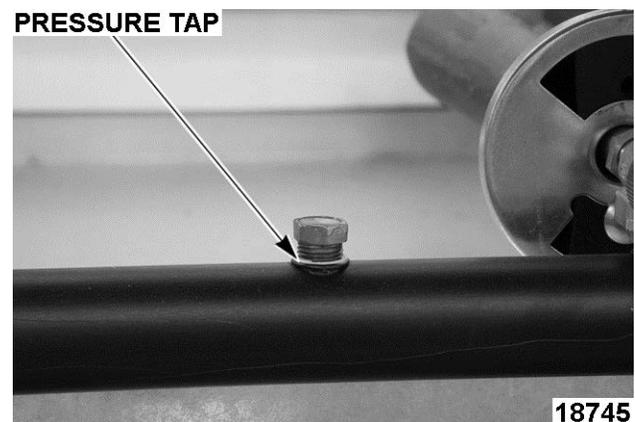


Fig. 112

2. Open the valves to turn on approximately half of the units burners to the full on position and check manometer reading. The reading should be 5" W.C. for natural gas and 10" W.C. for propane gas. Tolerance is ± 0.3 " W.C.
3. If manifold pressure is not correct, adjust the regulator as follows:
 - A. Remove the regulator closing nut.

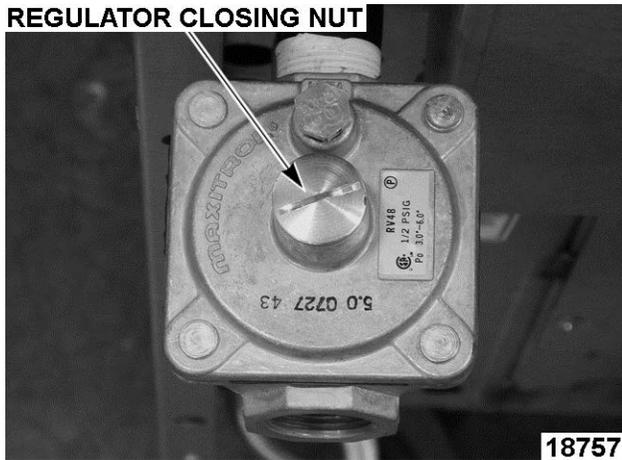


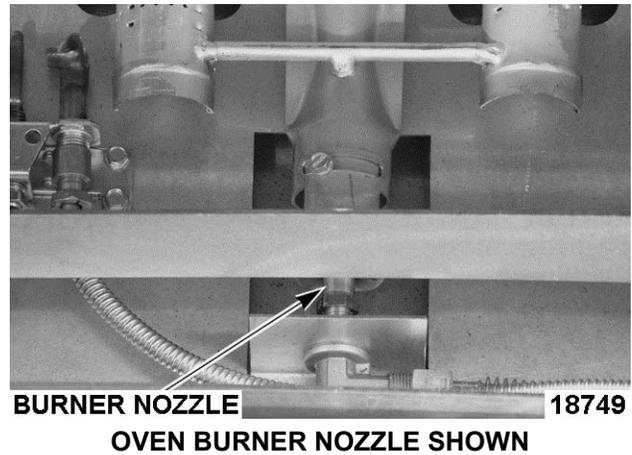
Fig. 113

- B. Insert a flat edge screwdriver into the top of regulator housing to reach the adjusting screw. While watching the manometer, turn the adjusting screw clockwise to increase pressure and counterclockwise to decrease pressure until the proper gas pressure is achieved. See data plate.
- C. Install the regulator closing nut.
- D. Remove manometer from pressure tap.
- E. Apply thread sealant to pressure tap plug and reinstall. Thread sealant must be insoluble in propane and natural gas.

BURNER NOZZLE CHECK

The burner nozzle is mounted between the oven gas supply tubing/mounting bracket and the u-burner assembly. If burner operation seems poor and other systems have been checked, access the burner for the range section being serviced and remove the burner nozzle.

- Check for blockage or damage.
- Verify gas orifice hood is correct for the altitude. See SPECIFICATIONS for Orifice Size Requirements.



BURNER NOZZLE 18749
OVEN BURNER NOZZLE SHOWN

STANDARD OVEN THERMOSTAT BY-PASS FLAME ADJUSTMENT

NOTE: The bypass flame setting has a direct affect on calibration, and must be verified prior to checking or adjusting calibration of any "modulating thermostat". The by-pass flame can be viewed through the kick panel for adjustment.

NOTICE

All burners on the device must be on during by-pass flame adjustment.

1. Turn thermostat knob to 375°F.
2. Wait 15 minutes for oven to heat up.
3. Turn thermostat knob to lowest oven setting. **DO NOT TURN OFF.**
4. Observe burner flame. The flame should be approximately 1/8" and stable on each port as shown in Fig. 115.

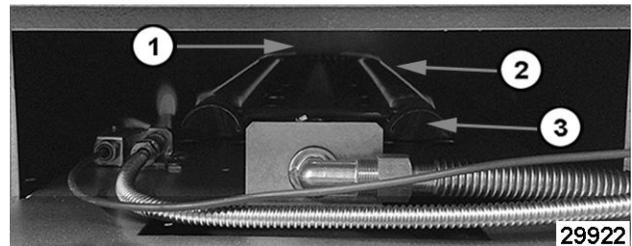


Fig. 115

By-Pass Flame shown in Fig. 115	
Item	Description
1	Gap in flame, or some flickering of the flame is acceptable, only in the U-shape bend of the burner.
2	By-Pass flame.

3	Oven burner.
---	--------------

5. Remove thermostat knob.
6. With a small flat edge screwdriver, turn by-pass flame adjustment screw Fig. 116 counterclockwise to increase by-pass flame or clockwise to decrease flame until both legs of burner have approximately 1/8" stable flame on each port. Ports should be set to just above "flickering".

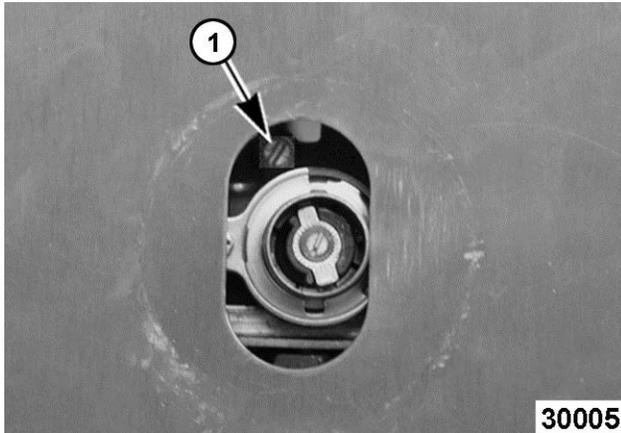


Fig. 116

7. Replace thermostat knob.
 - A. Turn knob to 400°F .
 - B. Verify increase in flame height on burner ports.
8. Turn knob back to lowest oven setting. Verify decrease in by-pass flame height on burner ports and that burner remains lit.
9. Verify STANDARD OVEN THERMOSTAT TEMPERATURE CALIBRATION.

STANDARD OVEN THERMOSTAT TEMPERATURE CALIBRATION

NOTE: Also refer to: 960455 INSTRUCTION RANGE THERMOSTAT CALIBRATION.

NOTE: The bypass flame setting has a direct affect on calibration, and must be verified prior to checking or adjusting calibration of any "modulating thermostat". The by-pass flame can be viewed through the kick panel for adjustment.

NOTE: Calibration on this "modulating thermostat" version is made using the knob for temperature adjustments and not the inner screw as on previous versions.

1. Place a thermocouple temperature probe in center of oven to verify actual temperatures throughout adjustment. See TOOLS for thermocouple type.
2. Turn thermostat knob to 350°F. Wait 15 minutes for oven to heat up.
3. Turn knob to the lowest setting and check the by-pass flame for proper adjustment as outlined under STANDARD OVEN THERMOSTAT BY-PASS FLAME ADJUSTMENT.
4. Turn knob back to 350°F and wait for temperature to stabilize (approximately 30 minutes). When the temperature stabilizes take a temperature reading. If actual temperature is more than $\pm 25^{\circ}\text{F}$ from knob setting, calibrate as follows:
5. Remove thermostat knob from oven.
6. Loosen two screws on the back of knob.

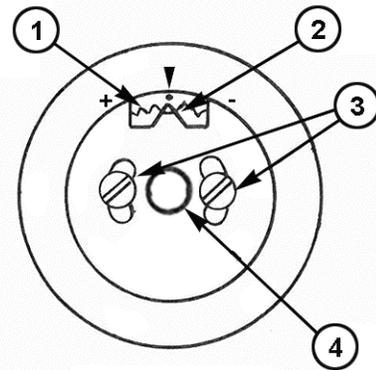


Fig. 117

30006

Rear of Knob shown in Fig. 117	
Item	Description
1	Temperature Adjustment Notches (each notch equals 10 °F).
2	Calibration Pointer
3	Screws
4	Stem

7. Grasp stem and push it away from knob just enough for the calibration pointer at base of stem to clear the temperature adjustment notches on the knob. Move calibration pointer clockwise to lower temperature or counterclockwise to raise temperature, as close to the desired setpoint as possible.

8. Pull stem toward knob to engage calibration pointer and temperature adjustment notches on the knob. Tighten screws and replace knob on oven.
9. Verify temperature setting at 400°F and 450°F. Wait 15 minutes for oven to heat up at each setting. If actual oven temperature is not within $\pm 25^\circ\text{F}$, readjust as outlined in this procedure. If three consecutive adjustments do not produce acceptable results, replace thermostat and verify calibration.

CONVECTION OVEN THERMOSTAT VALVE CALIBRATION

Operation

The thermostat valve is self-regulating and the thermostat is internally connected to the valve. When thermostat dial is set to 350°F and the oven is below setpoint, the valve opens to allow gas flow and burner lights. As the oven temperature rises, the pressure from the sensor bulb in the oven increases. Fluid in the capillary tube expands with the temperature increase and presses against a diaphragm in the thermostat. When the oven temperature reaches setpoint, the internal valve closes to stop gas flow to burner.

When the oven temperature decreases below setpoint, the pressure is reduced in the capillary which reduces the force on the diaphragm allowing the valve to open again.

Calibration

1. Place a thermocouple temperature probe in center of oven to verify actual temperatures throughout adjustment. See [TOOLS](#) for thermocouple type.
2. Turn power switch on.
3. Turn thermostat knob to 350°F and allow oven to cycle 3 complete times.
 - A. If the customer has a preferred temperature setting that they always operate the oven at such as 325°, 375° or 400°, you may calibrate to that temperature instead.

NOTE: Most calibrations are made at 350°F. Thermostat tolerance will increase at higher temperature settings.

4. Observe burner flame. Note temperature tester reading when burner turns ON and OFF.

5. Add these two temperatures together, then divide the sum by 2 to obtain an average temperature. If the average temperature is more than $\pm 25^\circ\text{F}$ from knob setting, calibrate as follows:

- A. Pull off knob. **Do not rotate knob during removal.**

NOTICE

Do not turn the adjustment screw more than 3/8 turn or damage to the thermostat may occur.

- B. While holding outer shaft in place, turn inner screw using a small flat edge screwdriver 1/8 turn clockwise to decrease and counterclockwise to increase. 1/4 turn = 35°F. See [Fig. 118](#) below.
- C. Verify temperature at 350°F (or customers preferred setting). Allow oven to cycle 3 times.

NOTE: You must allow the oven to cycle 3 times to stabilize oven temperature or the calibration adjustment may be invalid. **DO NOT TURN KNOB.**

- D. Take a temperature reading. If temperature is within acceptable limits, continue to next step. If temperature is not within $\pm 25^\circ\text{F}$ then re-adjust as outlined in this procedure. If 3 consecutive adjustments do not produce acceptable results, replace thermostat and verify calibration.
- E. Apply a small amount of a non permanent type sealer (preferably fast drying) such as nail polish or equivalent around the inner screw head to prevent movement during outer shaft rotation. Allow sufficient time for the applied sealer to dry then install knob. See [TOOLS](#).
- F. If calibrating at 350°F, verify temperature at 400°F. If calibrating at a customer preferred temperature setting, select one temperature setting above the customer preferred setting. If the customers temperature setting is 450°F, then calibrate at that temp only. Allow oven to cycle 3 times at the temperature setting. If actual oven temperature is not within $\pm 25^\circ\text{F}$ of the setting, replace thermostat and verify calibration.

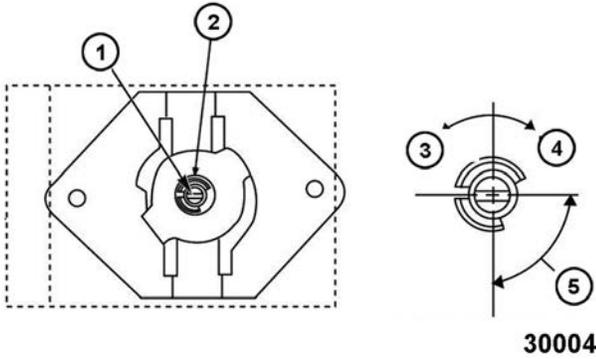


Fig. 118

Front of Thermostat Shown in Fig. 118	
Item	Description
1	Inner screw for temperature adjustment .
2	Outer Shaft.
3	Direction to <i>increase</i> temperature.
4	Direction to <i>decrease</i> temperature.
5	1/4 turn equals 35 °F.

GRIDDLE THERMOSTAT VALVE CALIBRATION

Operation

The thermostat valve is self-regulating and the thermostat is internally connected to the valve. When thermostat dial is set to 350°F and the griddle is below setpoint, the valve opens to allow gas flow and burner lights. As the griddle temperature rises, the pressure from the sensor bulb secured to the bottom of the griddle plate increases. Fluid in the capillary tube expands with the temperature increase and presses against a diaphragm in the thermostat. When the griddle temperature reaches setpoint, the internal valve closes to stop gas flow to burner.

When the griddle temperature decreases below setpoint, the pressure is reduced in the capillary which reduces the force on the diaphragm allowing the valve to open again.

Calibration

- Clean temperature test area on griddle zone surface. Apply a small amount of clean cooking oil to the test area to ensure good surface probe contact.
- Place a thermocouple surface probe in center of griddle zone to verify actual temperatures throughout adjustment. See TOOLS for thermocouple type. See table for proper testing locations according to griddle size.

NOTE: This procedure will need to be performed for each testing location on all griddle zones.

Griddle Size	Distance(s) From Left Edge of Griddle
12"	6"
24"	6", 18"
36"	6", 18", 30"

NOTE: All readings taken 12" from front of griddle.

- Turn thermostat knob to 350°F and allow griddle to cycle 3 complete times.
 - If the customer has a preferred temperature setting that they always operate the oven at such as 325°, 375° or 400°, you may calibrate to that temperature instead.

NOTE: Most calibrations are made at 350°F. Thermostat tolerance will increase at higher temperature settings.

- Observe burner flame. Note temperature tester reading when burner turns ON and OFF.
- Add these two temperatures together, then divide the sum by 2 to obtain an average temperature. If the average temperature is more than ±25° from knob setting, calibrate as follows:
 - Pull off knob. **Do not rotate knob during removal.**

NOTICE

Do not turn the adjustment screw more than 3/8 turn or damage to the thermostat may occur.

- While holding outer shaft in place, turn inner screw using a small flat edge screwdriver 1/8 turn clockwise to decrease and counterclockwise to increase. 1/4 turn = 35°F. See Fig. 118 under CONVECTION OVEN THERMOSTAT-COMBO VALVE CALIBRATION.
- Verify temperature setting at 350°F (or customers preferred setting). Allow griddle to cycle 3 times.

NOTE: You must allow the griddle to cycle 3 times to stabilize oven temperature or the calibration adjustment may be invalid. **DO NOT TURN KNOB.**

- Take a temperature reading. If temperature is within acceptable limits, continue to next step. If temperature is not within ±25°F then readjust as outlined in this procedure. If 3 consecutive adjustments do not produce acceptable results, replace thermostat and verify calibration.

- E. Apply a small amount of a non permanent type sealer (preferably fast drying) such as nail polish or equivalent around the inner screw head to prevent movement during outer shaft rotation. Allow sufficient time for the applied sealer to dry then install knob. See TOOLS.
- F. If calibrating at 350°F, verify temperature at 400°F. If calibrating at a customer preferred temperature setting, select one temperature setting above the customer preferred setting. If the customers temperature setting is 450°F, then calibrate at that temp only. Allow oven to cycle 3 times at the temperature setting. If actual oven temperature is not within $\pm 25^{\circ}\text{F}$ of the setting, replace thermostat and verify calibration.

THERMOCOUPLE TEST

Operation

The thermocouple supplies a DC millivolt signal (MV) to the gas safety valve when heated by the pilot flame. The gas safety valve will shut off gas flow to the pilot and main burner in case of a pilot outage. When energized by the thermocouple voltage, the gas safety valve is held open to permit gas flow to the pilot and provide gas for the burner when the thermostat calls for heat. The pilot flame height is controlled by an adjustable needle valve located under a small cover screw on the gas safety valve.

Pilot Checks

If experiencing pilot outages, perform the following:

Visually check pilot flame for the proper contact on thermocouple and adjust as outlined under PILOT FLAME HEIGHT. If adjustment does not result in a pilot flame of proper height, then gas might not be flowing properly to the pilot.

Check for:

- A plugged pilot orifice.
- Kinked or plugged pilot gas tubing.
- Low gas supply pressure.

Thermocouple Checks

NOTE: Tubing connection from the thermocouple tip to gas safety valve is an electrical connection and must be clean and dry. Do not use any sealing compound on the threads of thermocouple nut.

NOTICE

Do not overtighten the thermocouple nut or the insulator could be crushed, shorting the thermocouple. Finger tighten the nut plus 1/4 turn with a wrench only.

If pilot flame is correct and there are no excessive air drafts in the room, then problem is either the thermocouple output voltage or the gas safety valve.

Visually check the thermocouple tip (hot end) and tube lead for:

- Loose thermocouple connection (electrical) at the safety valve.
- Corrosion or debris on the threaded connector or thermocouple tip causing a poor electrical connection.
- Kinks or pinches that might cause a short between the tube and the wire inside.

If thermocouple is loose, tighten mounting nut as described above in NOTICE. If thermocouple connection shows signs of corrosion or debris that cannot be cleaned; or damage as described, replace it and check pilot operation as outlined under PILOT FLAME HEIGHT.

Thermocouple Test

Check the thermocouple output voltage (DC millivolts) with a VOM as outlined in the steps below.

- If thermocouple adaptor (see TOOLS) is available, check *closed* circuit voltage as outlined in the test procedure.
 - If thermocouple adaptor is not available, check *open* circuit voltage as outlined in the test procedure.
 - If a VOM is not available, replace the thermocouple with a new one as outlined under the appropriate procedure below and check operation.
- STANDARD OVEN PILOT ASSEMBLY AND THERMOCOUPLE.
 - CONVECTION OVEN PILOT ASSEMBLY AND THERMOCOUPLE.
 - GRIDDLE PILOT ASSEMBLY AND THERMOCOUPLE (PREVIOUS PRODUCTION)
 - SAFETY VALVE (FLAME SAFETY OPTION).
1. Disconnect thermocouple from gas safety valve.
 2. Select the test to perform.

3. **Closed Circuit.**
 - A. Install thermocouple adaptor at the threaded connection on gas safety valve.
 - B. Install thermocouple to the adaptor. Tighten mounting nut as described above in NOTICE.
 - C. Light the pilot. Allow pilot to heat thermocouple for one to two minutes.
 - D. Connect one meter lead to the adaptor test point and the other meter lead to the tube. Compare reading to the value listed in the table below.
4. **Open Circuit.**
 - A. Connect one meter lead to the tip of the threaded end and the other meter lead to the tube. Compare reading to the values listed in the table below.
 - B. Light the pilot and continue to hold down the pilot gas button on the safety valve during this test. Allow pilot to heat thermocouple for one to two minutes.
 - C. Compare reading to the value listed in the table below.

THERMOCOUPLE MV READINGS		
	Closed Circuit	Open Circuit
Range	8 to 25 MV	25 to 35 MV

5. If readings are less than the minimum stated above, replace the thermocouple as outlined under the appropriate procedure below and check for proper operation.

If a VOM is not available, replace the thermocouple with a new one as outlined under the appropriate procedure below and check operation.

- STANDARD OVEN PILOT ASSEMBLY AND THERMOCOUPLE.
- CONVECTION OVEN PILOT ASSEMBLY AND THERMOCOUPLE.
- GRIDDLE PILOT ASSEMBLY AND THERMOCOUPLE (PREVIOUS PRODUCTION).
- SAFETY VALVE (FLAME SAFETY OPTION).

6. If pilot is still not functioning properly after replacing thermocouple, then a problem exists in the gas safety valve. Install a replacement GAS SAFETY VALVE (STANDARD AND CONVECTION OVENS) or SAFETY VALVE (FLAME SAFETY OPTION).
7. Check for proper operation.

CHARBROILER PILOT ADJUSTMENT

Pilot Adjustment

- Turn pilot adjustment screws clockwise to decrease the flame.
- Turn pilot adjustment screws counter-clockwise to increase the flame.
- Pilot is in adjustment when it will stay on continually and lights the burner without delayed ignition.

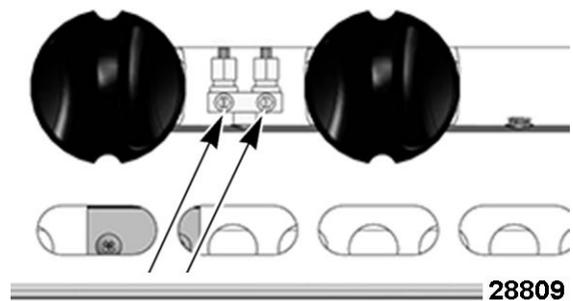


Fig. 119

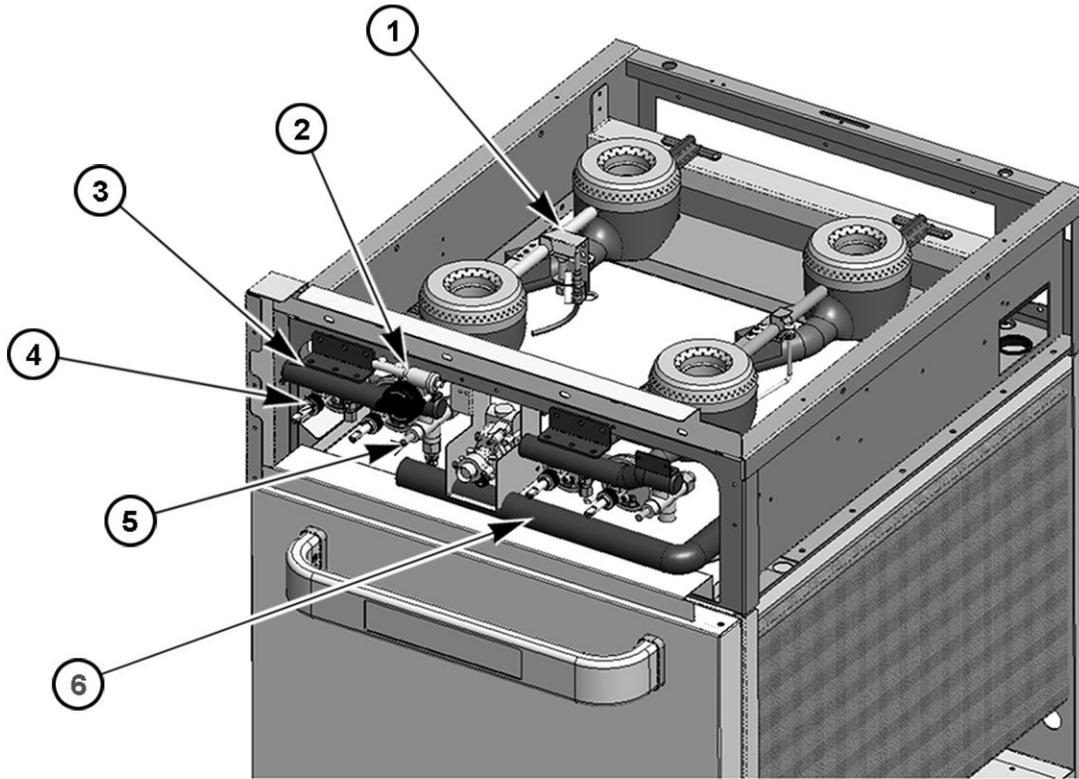
ELECTRICAL OPERATION

COMPONENT FUNCTION

Power Cord	Connects range to power source.
On/Off Switch	Provides power for the convection oven motor and solenoid valve.
Solenoid Valve	Allows gas flow to the convection oven burner assembly when solenoid is energized by the door switch (normally closed valve).
Door Switch	Removes power from convection motor and solenoid valve when oven door is open (N.O. - held closed).
Convection Oven Motor (Single Phase)	Circulates heated air inside the oven. The motor electrical power is routed through door switch.
Junction Box	Connection point for electrical wires.
Safety Valve	Monitors standing pilot. All ovens, thermostatic griddles, and select open top burner devices with Flame Safety option feature a standing pilot that is monitored by a thermocouple and pilot safety valve. If the pilot goes out, the safety valve will shut-off the gas supply to the pilot and main burners. Flame safety option only.
Pilot Assembly	Provides flame to light burner.
Thermocouple	On models with a safety valve, provides milli-voltage signal to safety valve when heated by pilot flame.

COMPONENT LOCATION

FLAME SAFETY OPTION



29796

Fig. 120

Item No.	Description
1	Pilot Assembly and thermocouple.
2	Rotary Igniter (Piezo type)
3	12" Manifold Sections
4	1/4 Turn Manual Valves
5	Safety Valve (1 per each 12" Manifold)
6	Manifold

SEQUENCE OF OPERATION - CONVECTION OVEN

Refer to AI3549 SCHEMATIC DIAGRAM - CONVECTION OVENS.

Oven temperature is below set point of control.

Convection Oven

1. Conditions.
 - A. 120VAC to oven controls and is properly grounded.
 - B. Power switch off.
 - C. Door switch held-closed (oven door closed).
 - D. Pilot lit.
 - E. Thermostat valve is off.
 - F. Oven at room temperature.
2. Turn power switch on.
 - A. Solenoid is energized allowing gas flow to thermostat valve.
 - B. Power to oven motor (blower circulates air inside cavity).
3. Set thermostat knob to 350°F.
 - A. Thermostat valve calls for heat and opens internal valve to allow gas flow to burner.
 - B. Pilot lights the burner and heating begins.

4. Oven reaches setpoint temperature. Thermostat valve closes internal valve to stop gas flow to burner.
5. Door switch opened (oven door open).
 - A. Power is removed from oven motor.
6. Oven door closed. Door switch contacts close and oven motor resumes operation.
7. Thermostat valve cycles the burner as required to maintain setpoint temperature until thermostat knob is turned to off; or power switch off.

SCHEMATIC DIAGRAM - CONVECTION OVENS

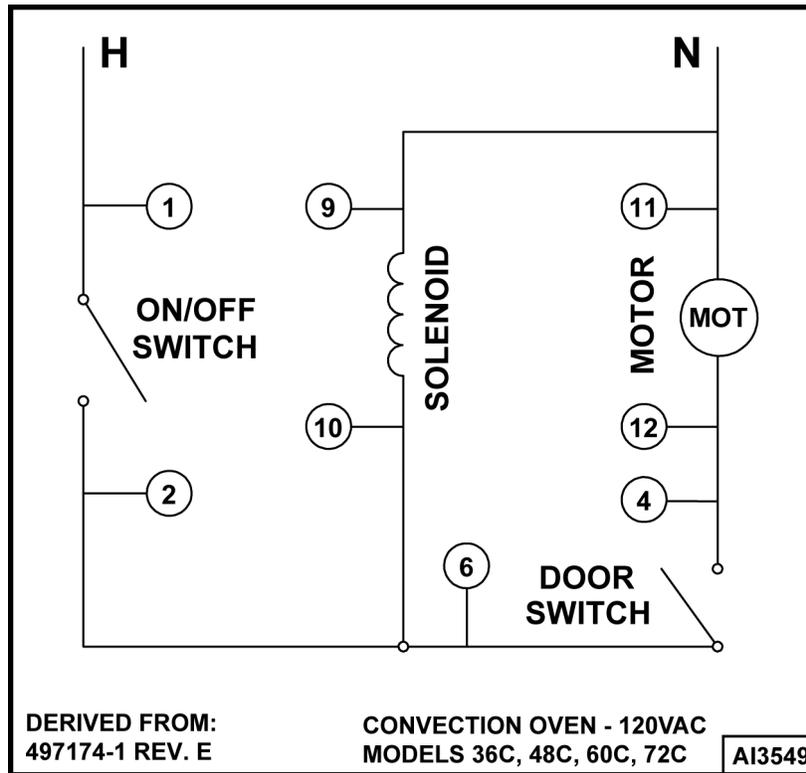


Fig. 121

WIRING DIAGRAM - CONVECTION OVENS

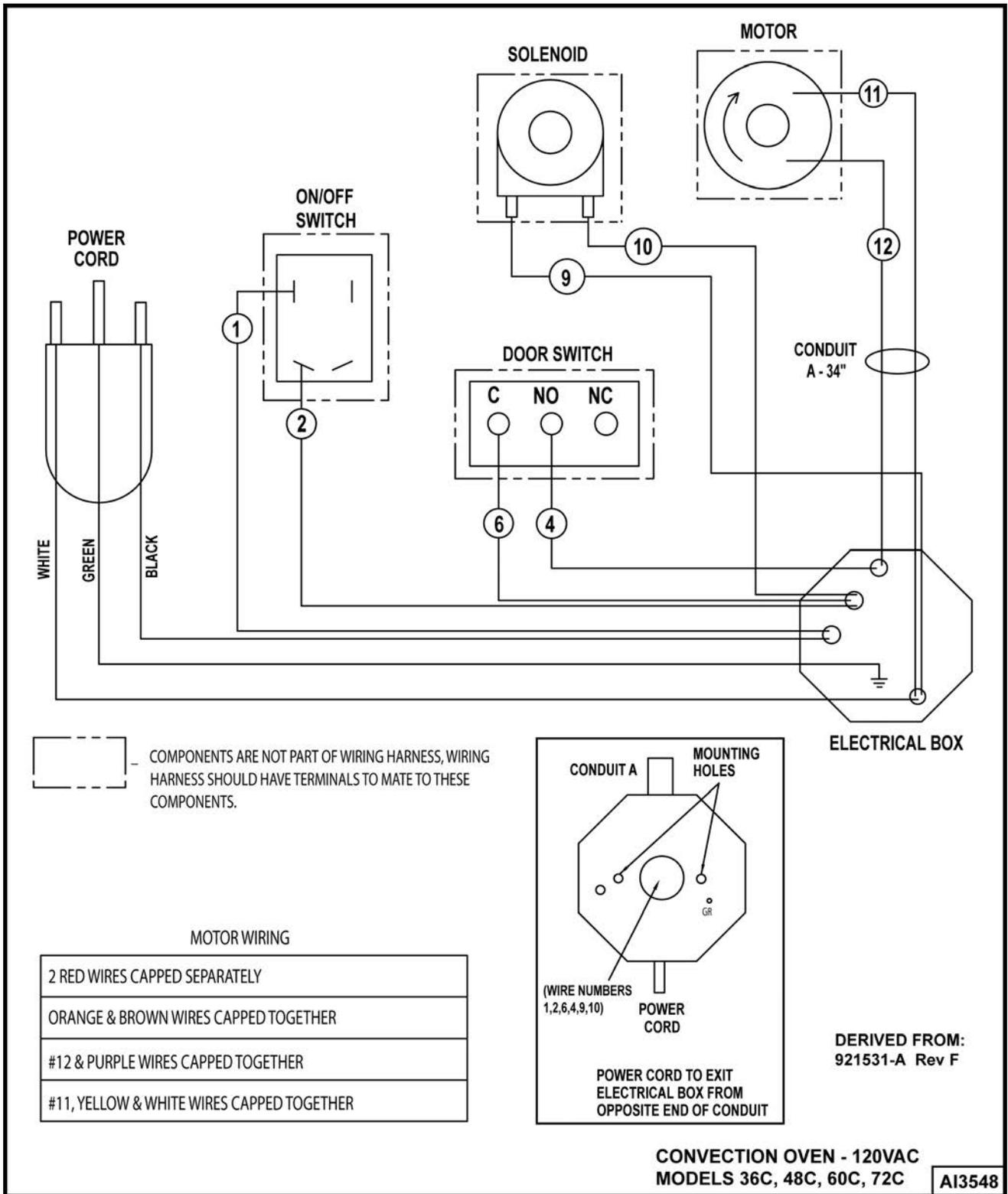


Fig. 122

TROUBLESHOOTING

TROUBLESHOOTING

GENERAL	
SYMPTOM	POSSIBLE CAUSE
Pilot does not remain lit.	<ol style="list-style-type: none"> 1. Incorrect gas pressure. 2. Pilot burner not adjusted properly. 3. Pilot burner blocked. 4. Thermocouple not positioned correctly or malfunctioning. 5. Gas safety valve malfunction. 6. Incorrect oven pilot orifice. 7. Ventilation issue in room (drafts blowing out pilot).
Pilot not lighting.	<ol style="list-style-type: none"> 1. Gas supply is off. 2. Additional time needed to bleed air out of gas line. 3. Low gas pressure. 4. Pilot burner not adjusted properly. 5. Incorrect oven pilot orifice.
Burner flame too yellow	<ol style="list-style-type: none"> 1. Orifice incorrect size or dirty. 2. Air shutter not adjusted correctly or dirty. 3. Incorrect gas pressure. 4. Incorrect gas type. 5. Orifice misaligned in venturi. 6. Appliance not venting properly.
Slow to heat or not hot enough.	<ol style="list-style-type: none"> 1. Low gas pressure. 2. Thermostat out of calibration.
Oven temperature too hot.	<ol style="list-style-type: none"> 1. Thermostat out of calibration. 2. By-pass flame to high.
Low burner flame (all burners).	<ol style="list-style-type: none"> 1. Low gas pressure. 2. Incorrect gas type.
Low burner flame (individual burner).	<ol style="list-style-type: none"> 1. Air mixture incorrect.
Flame floats on burner.	<ol style="list-style-type: none"> 1. Inadequate air supply. 2. Restricted exhaust flue (ovens).

CONVECTION OVENS ONLY	
SYMPTOM	POSSIBLE CAUSE
Oven temperature too hot.	<ol style="list-style-type: none"> 1. Thermostat out of calibration.

CONVECTION OVENS ONLY	
SYMPTOM	POSSIBLE CAUSE
Convection motor does not operate.	<ol style="list-style-type: none"> 1. Main power supply not on. 2. Incorrect voltage. 3. Oven door switch arm not engaging door hinge arm properly. 4. Oven door switch open or inoperative. 5. Power switch open or inoperative. 6. Convection motor inoperative.
Convection motor noisy.	<ol style="list-style-type: none"> 1. Motor mounting bracket or motor mounting plate to the back of the chassis is loose. 2. Fan shroud is loose or fan is rubbing shroud. 3. Fan loose on motor shaft. 4. Fan excessively dirty or debris stuck in fan. 5. Motor malfunction.
Pilot does not remain lit (no gas flow to oven burner).	<ol style="list-style-type: none"> 1. Low gas pressure. 2. Thermocouple not positioned correctly or malfunctioning. 3. Solenoid malfunction. 4. Pilot gas flow too low. Adjust on gas safety valve.

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MODELS

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G24S	G48S	G60
	C48SS	
36S	G48SS	72
C36S	48C	C72
G36S	C48C	G72
36C	G48C	
C36C		
G36C		



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33	THERMOSTAT GRIDDLE CONTROL ASSEMBLY (24 INCH UNITS)
35	THERMOSTAT GRIDDLE CONTROL ASSEMBLY (36 INCH UNITS)
37	CONVECTION OVEN CONTROL BRACKET (BEFORE 3/11/2010)
39	CONVECTION OVEN CONTROL BRACKET (ON OR AFTER 3/11/2010)
41	STANDARD OVEN CONTROL BRACKET
43	OVEN BURNER ASSEMBLY
45	STANDARD OVEN MODULE (24 SERIES)
47	CONVECTION OVEN MODULE (24 SERIES)
49	STANDARD OVEN MODULE (36 SERIES)
51	CONVECTION OVEN MODULE (36 SERIES) (ON OR AFTER 3/10/2010)
53	GRIDDLE TOP MODULE (12 INCH UNIT)
55	GRIDDLE TOP MODULE (24 INCH UNIT)
57	GRIDDLE TOP MODULE (36 INCH UNIT)
59	OPEN TOP BURNER MANIFOLD ASSEMBLIES
61	CONVECTION MOTOR ASSEMBLY (24 INCH UNIT)
63	CONVECTION MOTOR ASSEMBLY (30 INCH UNIT)
65	CONVECTION MOTOR ASSEMBLY (FB) (30 INCH UNIT)
67	STEP-UP BURNERS - ML STEP-UP (12 IN.) (VULCAN)
69	STEP-UP BURNERS - ML-137209-00HTV HOT TOP MODULE (12 IN.) (VULCAN)
71	STEP-UP BURNERS - ML-137210-0001V HOT TOP MODULE (24 IN.) (VULCAN)
73	STEP-UP BURNERS - ML-137211-00HTV HOT TOP MODULE (36 IN.) (VULCAN)
75	STEP-UP BURNERS - ML-137251-000HT HOT TOPS

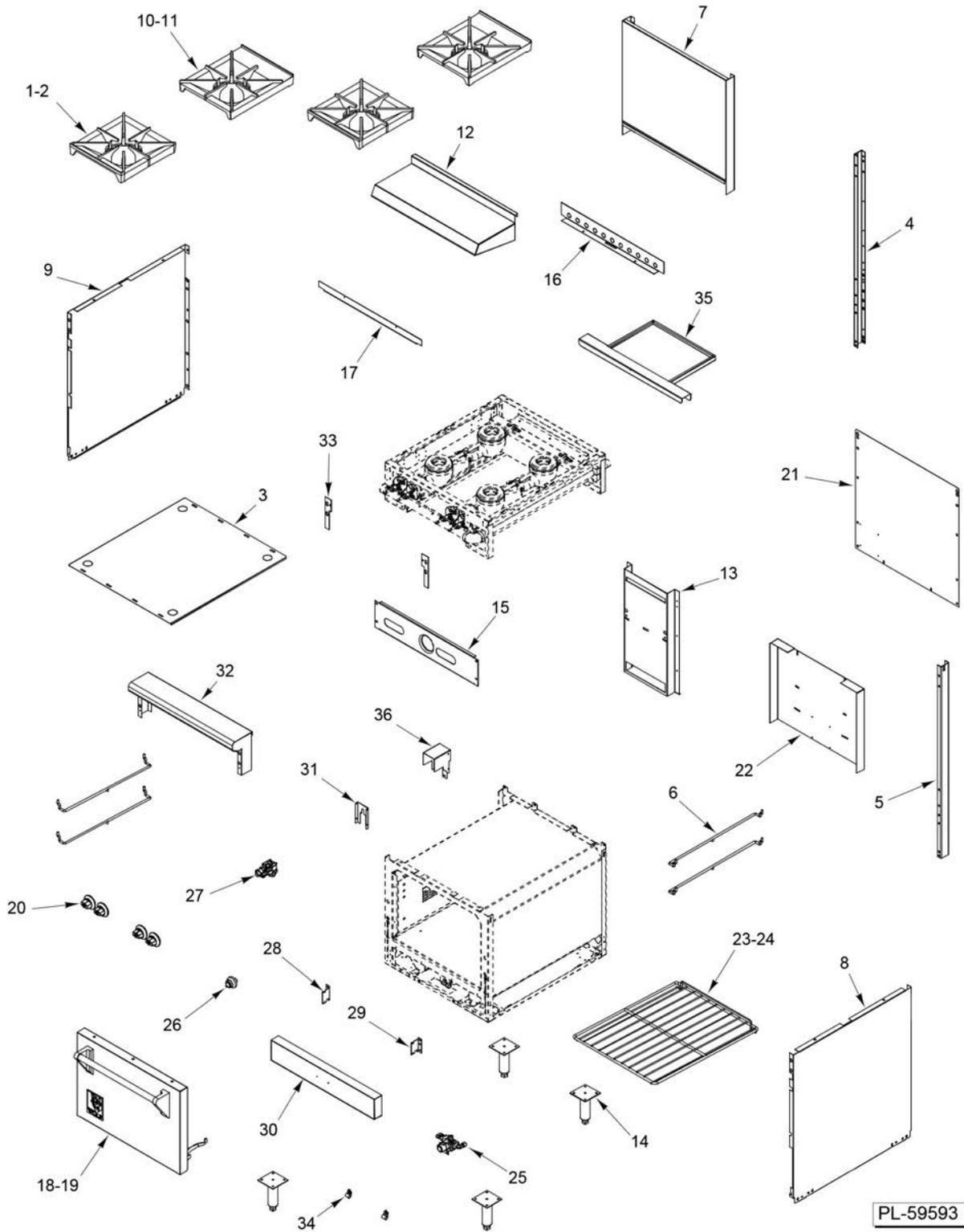
All orifices use the following base part number 00-719951-000xx Find the device, gas type, and elevation (e.g. the orifice for the Hot Top, propane, 2000-3999 elevation would use 00-719951-00059)													
COP	DEVICE	BTU	0		2		4		6		8		
			1	2	3	4	5	6	7	8	9	10	
		NAT	PRO	NAT	PRO	NAT	PRO	NAT	PRO	NAT	PRO	PRO	
		0 TO 1999	0 TO 1999	2000 TO 3999	2000 TO 3999	4000 TO 5999	4000 TO 5999	6000 TO 7999	6000 TO 7999	8000 TO 9999	8000 TO 9999	8000 TO 9999	
	OPEN TOP BURNER	30,000	27,500	42	53	43	54	43	54	44	54	46	55
	ALL GRIDDLES	20,000	20,000	45	54	47	54	47	55	48	55	49	56
	STANDARD OVEN 30"	35,000	32,000	36	51	38	52	39	52	41	53	42	53
	CONVECTION OVEN 30"	32,000	32,000	36	51	36	52	37	52	39	53	41	53
	STANDARD OVEN 24"	25,000	25,000	43	53	44	54	45	54	46	54	47	55
	CONVECTION OVEN 24"	25,000	25,000	42	53	43	54	43	54	44	54	46	55
	HOT TOP	14,000	14,000	51	57	52	59	52	60	53	61	53	63
	GRIDDLE/BROILER	10,000	10,000	55	64	56	65	56	66	56	67	57	68

ORIFICE CHART

ORIFICE CHART BEFORE AUG 2011

ORIFICE CHART BEFORE AUG 2011

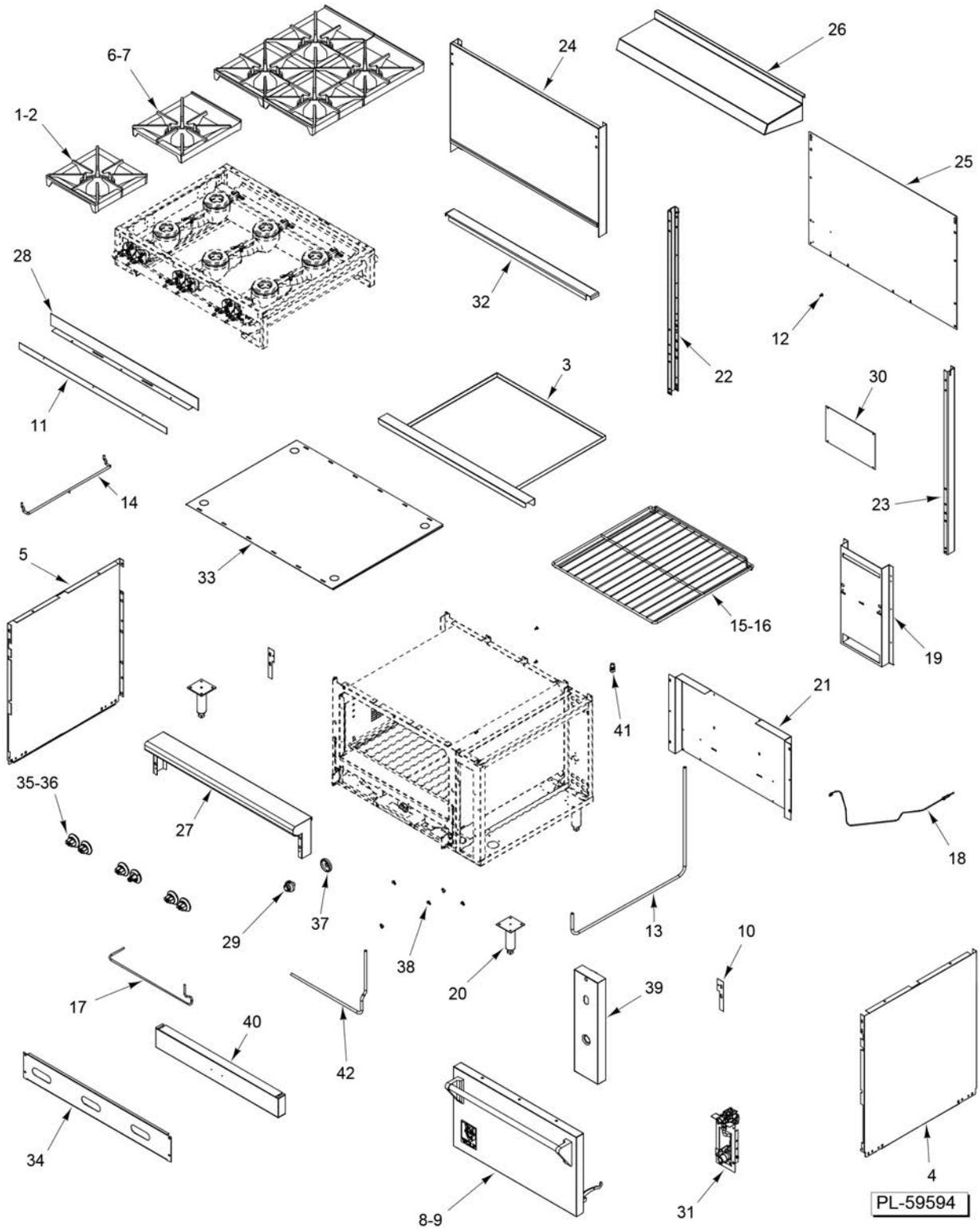
ILLUS.	PART NO.	NAME OF PART	AMT.
PL-F43234	O CHART		
	00-719951-00036	Hood - Orifice (Drill 36).....	AR
	00-719951-00037	Hood - Orifice (Drill 37).....	AR
	00-719951-00038	Hood - Orifice (Drill 38).....	AR
	00-719951-00039	Hood - Orifice (Drill 39).....	AR
	00-719951-00040	Hood - Orifice (Drill 40).....	AR
	00-719951-00041	Hood - Orifice (Drill 41).....	AR
	00-719951-00042	Hood - Orifice (Drill 42).....	AR
	00-719951-00043	Hood - Orifice (Drill 43).....	AR
	00-719951-00044	Hood - Orifice (Drill 44).....	AR
	00-719951-00045	Hood - Orifice (Drill 45).....	AR
	00-719951-00046	Hood - Orifice (Drill 46).....	AR
	00-719951-00047	Hood - Orifice (Drill 47).....	AR
	00-719951-00048	Hood - Orifice (Drill 48).....	AR
	00-719951-00049	Hood - Orifice (Drill 49).....	AR
	00-719951-00051	Hood - Orifice (Drill 51).....	AR
	00-719951-00052	Hood - Orifice (Drill 52).....	AR
	00-719951-00053	Hood - Orifice (Drill 53).....	AR
	00-719951-00054	Hood - Orifice (Drill 54).....	AR
	00-719951-00055	Hood - Orifice (Drill 55).....	AR
	00-719951-00056	Hood - Orifice (Drill 56).....	AR
	00-719951-00057	Hood - Orifice (Drill 57).....	AR
	00-719951-00059	Hood - Orifice (Drill 59).....	AR
	00-719951-00060	Hood - Orifice (Drill 60).....	AR
	00-719951-00061	Hood - Orifice (Drill 61).....	AR
	00-719951-00063	Hood - Orifice (Drill 63).....	AR
	00-719951-00064	Hood - Orifice (Drill 64).....	AR
	00-719951-00065	Hood - Orifice (Drill 65).....	AR
	00-719951-00066	Hood - Orifice (Drill 66).....	AR
	00-719951-00067	Hood - Orifice (Drill 67).....	AR
	00-719951-00068	Hood - Orifice (Drill 68).....	AR



**RANGE BODY AND PANELS
(24 SERIES)**

**RANGE BODY AND PANELS
(24 SERIES)**

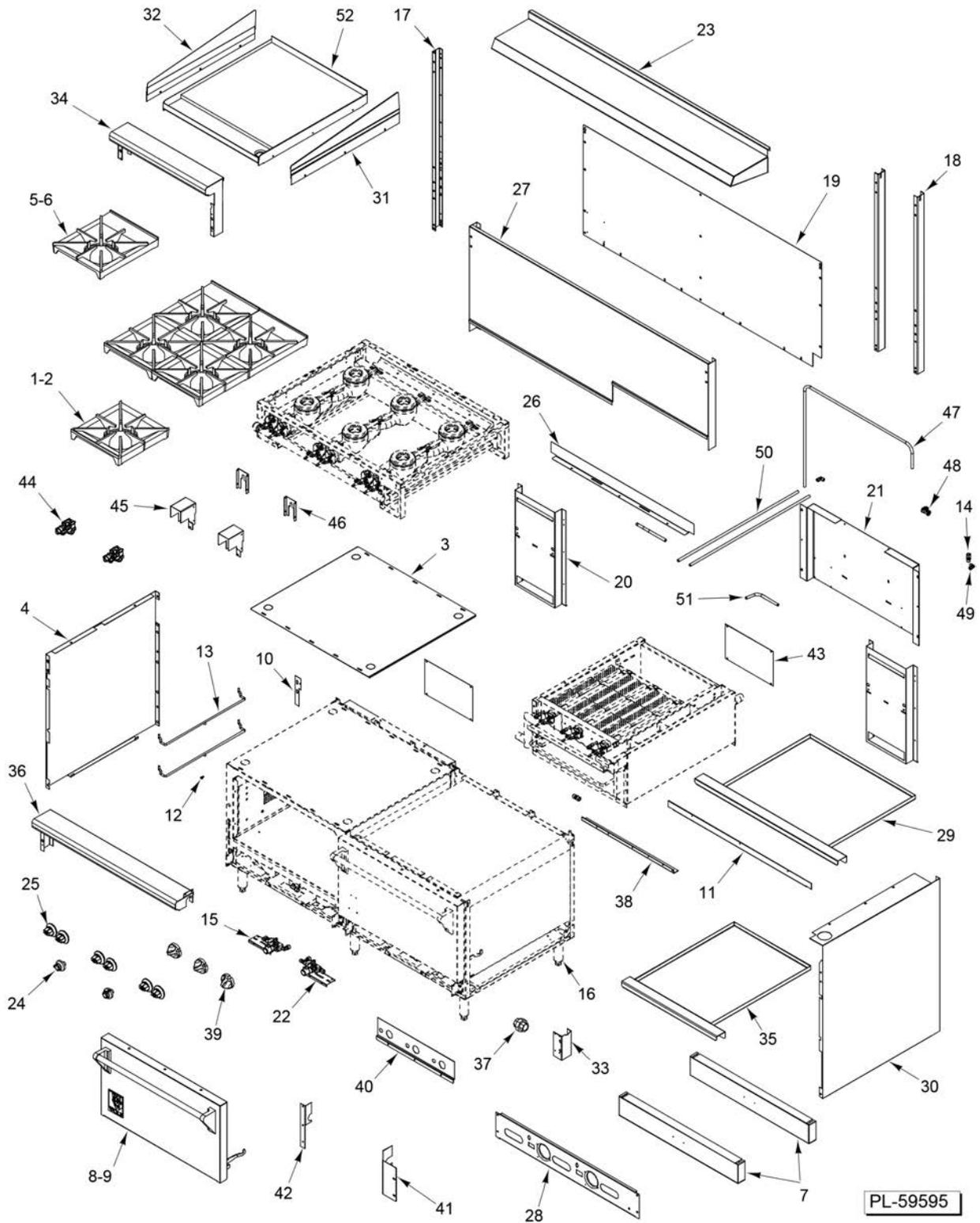
ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59593			
1	00-925000	Grate - Front (Wolf).....	2
2	00-925028	Grate - Front (Vulcan).....	2
3	00-923518	Support - Insulation (Cover).....	1
4	00-921051	Bayonet Back Channel (LH).....	1
5	00-921052	Bayonet Back Channel (RH).....	1
6	00-921064	Guide - Rack.....	4
7	00-923507	Back Splash - Front (24 In.).....	1
8	00-921047	Side Panel - Right.....	1
9	00-921048	Side Panel - Left.....	1
10	00-925001	Grate - Rear (Wolf).....	2
11	00-925029	Grate - Rear (Vulcan).....	2
12	00-923506-0000A	Top Shelf Assy.....	1
13	00-921083	Back Flue Channel.....	1
14	00-413112-00012	Leg - Adjustable (6 In.) (SST).....	4
15	00-924522	NLA - Obsolete--Manifold Cover (24 In.) (T-Stat).....	1
16	00-924518	Heat Shield Rear (24 In.).....	1
17	00-924520	Front Heat Shield (24 In.).....	1
18	00-922065-0000A	Door Assy. (24 In.) (Wolf).....	1
19	00-922066-0000A	Door Assy. (24 In.) (Vulcan).....	1
20	00-719255-00012	Knob - Red (Wolf).....	4
21	00-923525	Panel - Back (24 In.).....	1
22	00-921786	Flue - Rear (24 In.).....	1
23	00-923508-0000A	Oven Rack (24 In.) (Standard).....	1
24	00-921634-0000A	Oven Rack (24 In.) (Convection).....	1
25	00-497765-00002	Safety Valve.....	1
26	00-922012	Knob - BJ Thermostat.....	1
27	00-922020	BJ Thermostat.....	1
28	00-921203	Hinge - Kick Panel (LH).....	1
29	00-921204	Hinge - Kick Panel (RH).....	1
30	00-921305-0000A	Vulcan Kick Panel Assy. (24 In.).....	1
31	00-921014	NLA - Obsolete--Cover - Back (BJ Valve).....	1
32	00-925490	Bull Nose Assy. (24 In.).....	1
33	00-921058	Gasket - Bullnose.....	2
34	00-402558-00004	Clip - Tubing.....	5
35	00-921142-0000A	Crumb Tray Assy. (24 In.).....	1
36	00-921013	Cover - Valve (BJ).....	1
	00-497001-00001	Caster W/O Brake (5 In.).....	AR
	00-497001-00002	Caster W/ Brake, Swivel (5 In.).....	AR



**RANGE BODY AND PANELS
(36 SERIES)**

**RANGE BODY AND PANELS
(36 SERIES)**

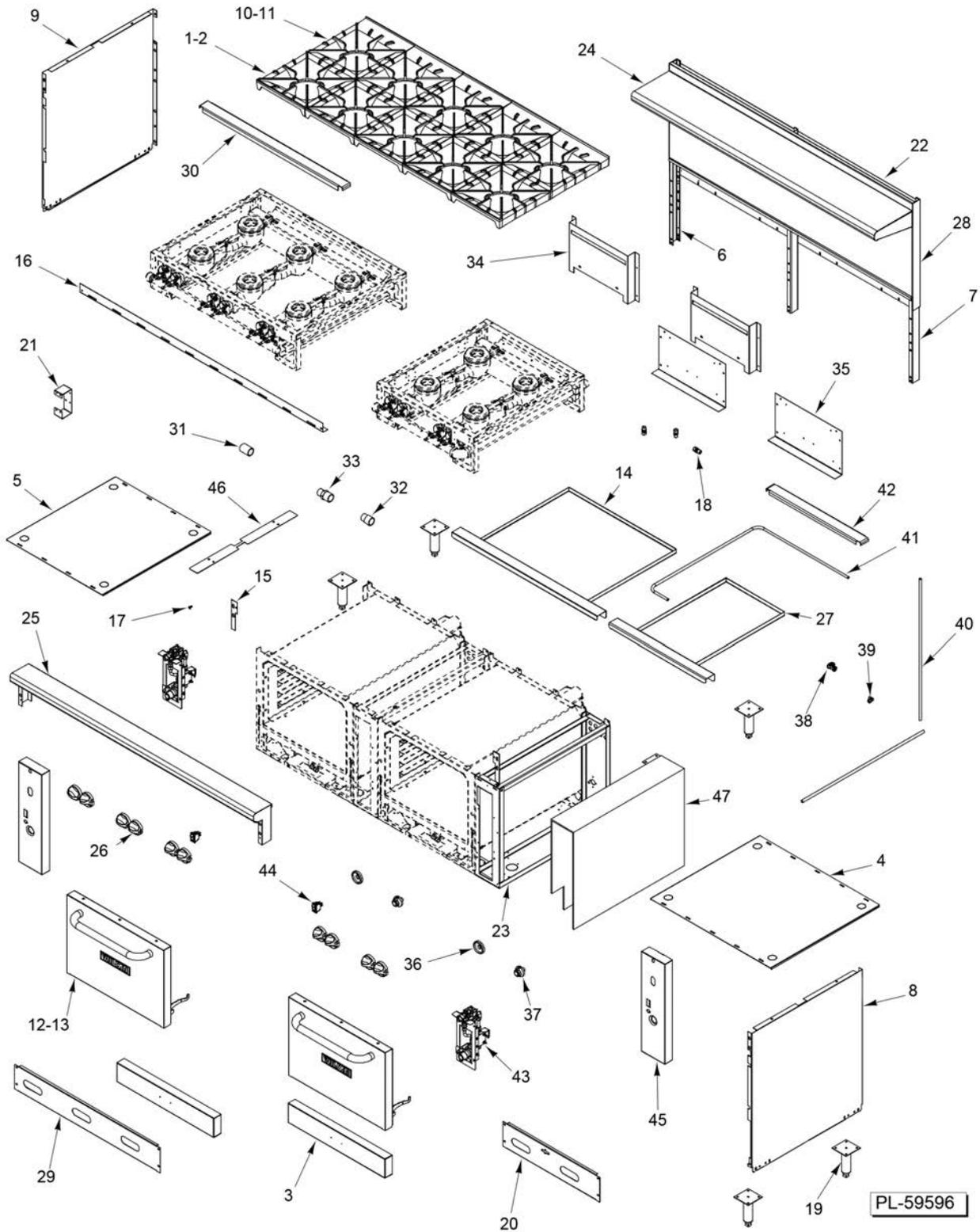
ILLUS. PL-59594	PART NO.	NAME OF PART	AMT.
1	00-925000	Grate - Front (Wolf).....	3
2	00-925028	Grate - Front (Vulcan).....	3
3	00-921044-0000A	Weldment - Crumb Tray (36 In.).....	1
4	00-921047	Side Panel - Right.....	1
5	00-921048	Side Panel - Left.....	1
6	00-925001	Grate - Rear (Wolf).....	3
7	00-925029	Grate - Rear (Vulcan).....	3
8	00-922067-0000A	Door Assy. (30 In.) (Wolf).....	1
9	00-922068-0000A	Door Assy. (30 In.) (Vulcan).....	1
10	00-921058	Gasket - Bullnose.....	2
11	00-921059	Heat Shield.....	1
12	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	11
13	00-426508-00060	Flex Tube (7/16 X 60 In.).....	1
14	00-921064	Guide - Rack.....	4
15	00-921010-0000A	Oven Rack (30 In.) (Standard).....	2
16	00-921548-0000A	Oven Rack (30 In.) (Convection).....	2
17	00-426505-00042	Flex Tube (1/4 X 42 In.).....	1
18	00-921565	Thermocouple Assy.....	1
19	00-921083	Back Flue Channel.....	1
20	00-413112-00012	Leg (6 In. Adjustable) (SST).....	4
21	00-921105	Rear Flue.....	1
22	00-921051	Bayonet Back Channel (LH).....	1
23	00-921052	Bayonet Back Channel (RH).....	1
24	00-921053	Back Splash - Front.....	1
25	00-921411	Rear Heat Shield.....	1
26	00-921038-0000A	Top Shelf Assy.....	1
27	00-921017-0000A	Bull Nose Assy.....	1
28	00-921148	Heat Shield Rear.....	1
29	00-922012	BJ Thermostat - Knob.....	1
30	00-921410	Cover - Flue.....	1
31	00-922011-0000A	Standard Control Assy.....	1
32	00-925034	Grate Support.....	1
33	00-922006	Support - Insulation Cover.....	1
34	00-921170	Manifold Cover.....	1
35	00-921215	Knob (Wolf) (Wolf).....	6
36	00-428300-00001	Knob (Endurance).....	6
37	00-719384	BJ Bezzle.....	1
38	00-402558-00004	Clip - Tubing.....	5
39	00-921312	Control Panel - Standard.....	1
40	00-921309-0000A	Kick Panel Assy.....	1
41	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	1
42	00-426508-00036	Flex Tube (7/16 x 36 In.).....	1



**RANGE BODY AND PANELS
(60 SERIES WITH GRIDDLE/BROILER)**

**RANGE BODY AND PANELS
(60 SERIES WITH GRIDDLE/BROILER)**

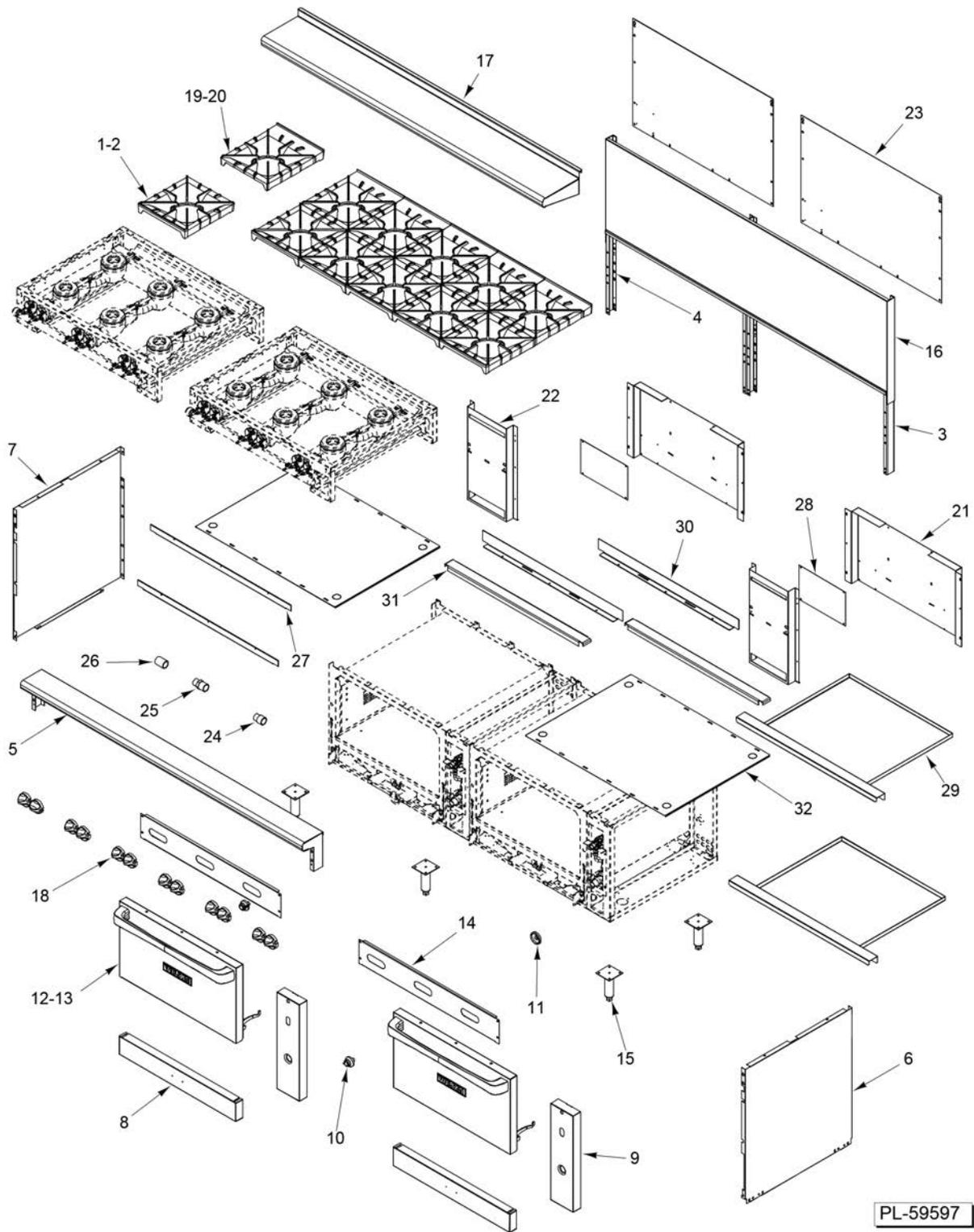
ILLUS. PL-59595	PART NO.	NAME OF PART	AMT.
1	00-925000	Grate - Front (Wolf).....	3
2	00-925028	Grate - Front (Vulcan).....	3
3	00-921036	Cover - Insulation.....	2
4	00-921048	Side Panel - Left.....	1
5	00-925001	Grate - Rear (Wolf).....	3
6	00-925029	Grate - Rear (Vulcan).....	3
7	00-921309-0000A	Kick Panel Assy.....	2
8	00-922067-0000A	Door Assy. (30 In.) (Wolf).....	2
9	00-922068-0000A	Door Assy. (30 In.) (Vulcan).....	2
10	00-921058	Gasket - Bullnose.....	1
11	00-921059	Heat Shield.....	1
12	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	7
13	00-921064	Guide - Rack Slide.....	4
14	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	2
15	00-929020-0000A	CBA-60L Control Bracket Assy.....	1
16	00-413112-00012	Leg (6 In. Adjustable) (SST).....	6
17	00-921051	Bayonet Back Channel (LH).....	1
18	00-921052	Bayonet Back Channel (RH).....	2
19	00-929007	Panel - Rear Heat Shield (60 In.).....	1
20	00-921083	Back Flue Channel.....	2
21	00-921105	Rear Flue.....	2
22	00-929021-0000A	CBA-60R Control Bracket Assy.....	1
23	00-929005-0000A	Top Shelf Assy. (60 In.).....	1
24	00-922012	BJ Thermostat - Knob.....	2
25	00-921215	Knob (Wolf).....	6
26	00-921148	Heat Shield Rear.....	1
27	00-921258	Back Splash - Front.....	1
28	00-763289	Manifold Cover (36 In.) (C60CC).....	1
29	00-921044-0000A	Weldment - Crumb Tray (36 In.).....	1
30	00-921252	Side Panel Right.....	1
31	00-926513-0000A	Splash Assy. - Outer (RH).....	1
32	00-926527-0000A	Splash Assy. - Outer (LH).....	1
33	00-921254	Bracket - Manifold (260).....	1
34	00-925490-0000A	Bull Nose Assy. (260).....	1
35	00-921247-0000A	Crumb Tray Assy. (260).....	1
36	00-921269-0000A	Bull Nose Assy. (260).....	1
37	00-925055	Union (1 In.).....	1
38	00-921483	Mounting Bracket (260).....	1
39	00-428300	Knob 2.75 Dia.....	3
40	00-921482	Manifold Cover (260).....	1
41	00-921481	Right Manifold Bracket (260).....	1
42	00-921480	Left Manifold Bracket (260).....	1
43	00-921410	Cover - Flue.....	2
44	00-922021	Thermostat BJWA-60.....	2
45	00-921013	Cover - Valve (BJ).....	2
46	00-921014	NLA - Obsolete--Cover - Back (BJ Valve).....	2
47	00-426508-00060	Flex Tube (7/16 X 60 In.).....	2
48	00-925060	Tee 3/8.....	1
49	00-719156	Elbow 3/8 x 7/16.....	2
50	00-426508-00030	Flex Tube (7/16 x 30 In.).....	3
51	00-426508-00008	Flex Tube (7/16 x 8 In.).....	2
52	00-921255-0000A	Griddle Assy. (24 In.).....	1



**RANGE BODY AND PANELS
(60 SERIES)**

**RANGE BODY AND PANELS
(60 SERIES)**

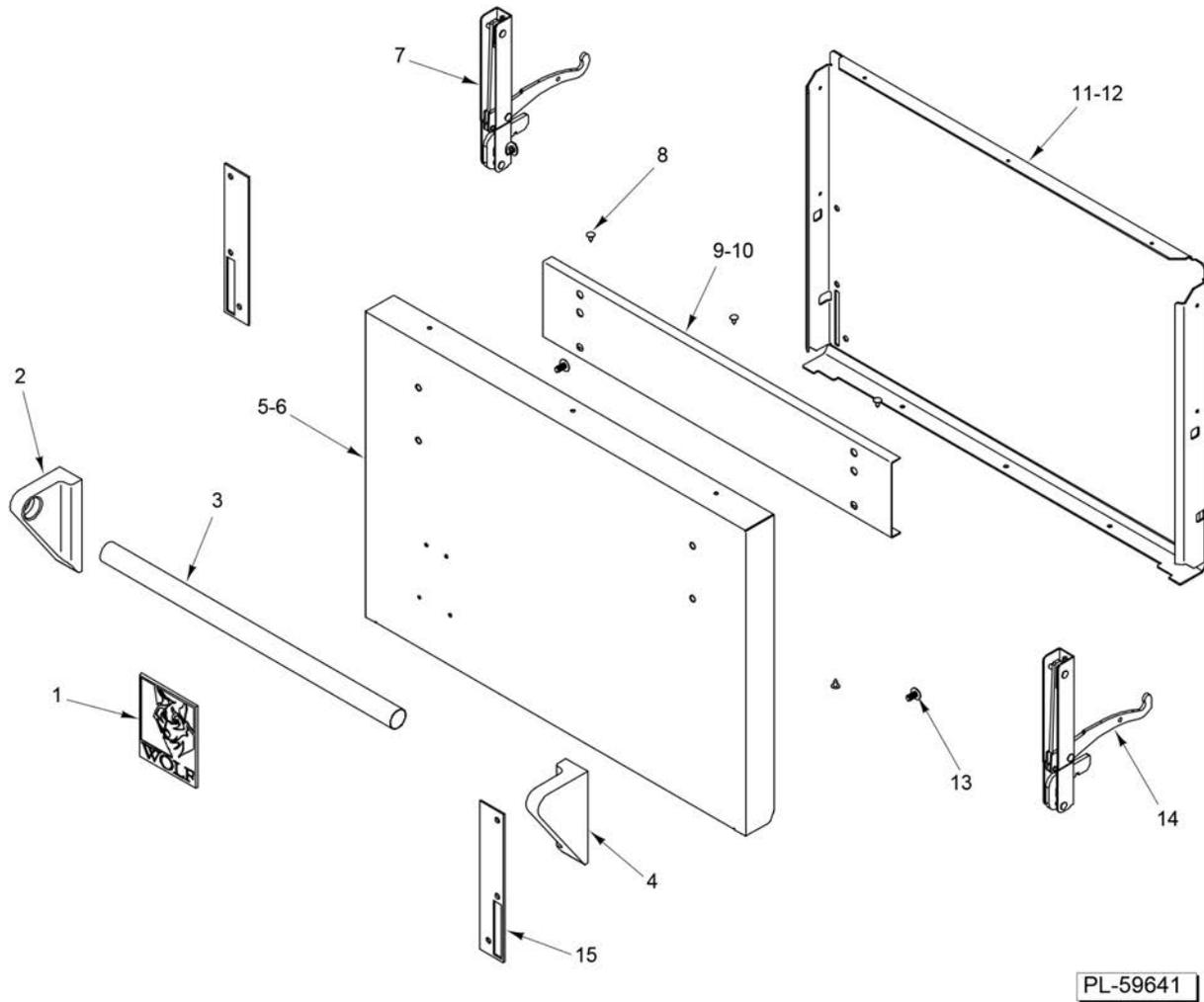
ILLUS.	PART NO.	NAME OF PART	AMT.
1	00-925000	Grate - Front (Wolf).....	5
2	00-925028	Grate - Front (Vulcan).....	5
3	00-921309-0000A	Kick Panel Assy.....	2
4	00-921036	Cover - Insulation.....	1
5	00-923518	Cover - Insulation.....	1
6	00-921051	Bayonet Back Channel (LH).....	1
7	00-921052	Bayonet Back Channel (RH).....	2
8	00-921047	Side Panel - Right.....	1
9	00-921048	Side Panel - Left.....	1
10	00-925001	Grate - Rear (Wolf).....	5
11	00-925029	Grate - Rear (Vulcan).....	5
12	00-922067-0000A	Door Assy. (30 In.) (Wolf).....	2
13	00-922068-0000A	Door Assy. (30 In.) (Vulcan).....	2
14	00-921044-0000A	Weldment - Crumb Tray Assy. (36 In.).....	1
15	00-921058	Gasket - Bullnose.....	2
16	00-929010	Heat Shield.....	1
17	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	4
18	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	3
19	00-413112-00012	Leg (6 In. Adjustable) (SST).....	6
20	00-924522	NLA - Obsolete--Manifold Cover (24 In.) (T-Stat).....	1
21	00-929012	Joint Bracket.....	1
22	00-929007	Panel - Rear Heat Shield (60 In.).....	1
23	00-922000-0000A	Frame Assy. (6 In.).....	2
24	00-921300-0000A	Top Shelf Assy.....	1
25	00-921005-0000A	Bull Nose Assy.....	1
26	00-428300	Knob 2.75 Dia.....	10
27	00-924510-0000A	Weldment - Crumb Tray Assy. (24 In.).....	1
28	00-929006	Back Splash - Front.....	1
29	00-921170	Manifold Cover.....	1
30	00-925034	Grate Support.....	1
31	00-921377	Coupler - Left.....	1
32	00-921378	Coupler - Right.....	1
33	00-921379	Nipple.....	1
34	00-921633	Back Flue Channel.....	2
35	00-921632	Flue Cover (24 In.) (Convection).....	2
36	00-719384	BJ Bezzle.....	2
37	00-922012	Knob - BJ Thermostat.....	2
38	00-925060	Tee 3/8.....	1
39	00-719156	Elbow 3/8 x 7/16.....	1
40	00-426508-00003	Flex Tube (7/16 x 30 In.).....	2
41	00-426508-00060	Flex Tube (7/16 X 60 In.).....	1
42	00-924507	Grate Support.....	1
43	00-921408-0000A	Control Assy. (Convection).....	2
44	00-921528	Switch - Rocker.....	2
45	00-921369	Panel - Control (Convection).....	2
46	00-922045	Cover - Center Spillover.....	1
47	00-922005	Insulation Blanket (6 In.).....	1



**RANGE BODY AND PANELS
(72 SERIES)**

**RANGE BODY AND PANELS
(72 SERIES)**

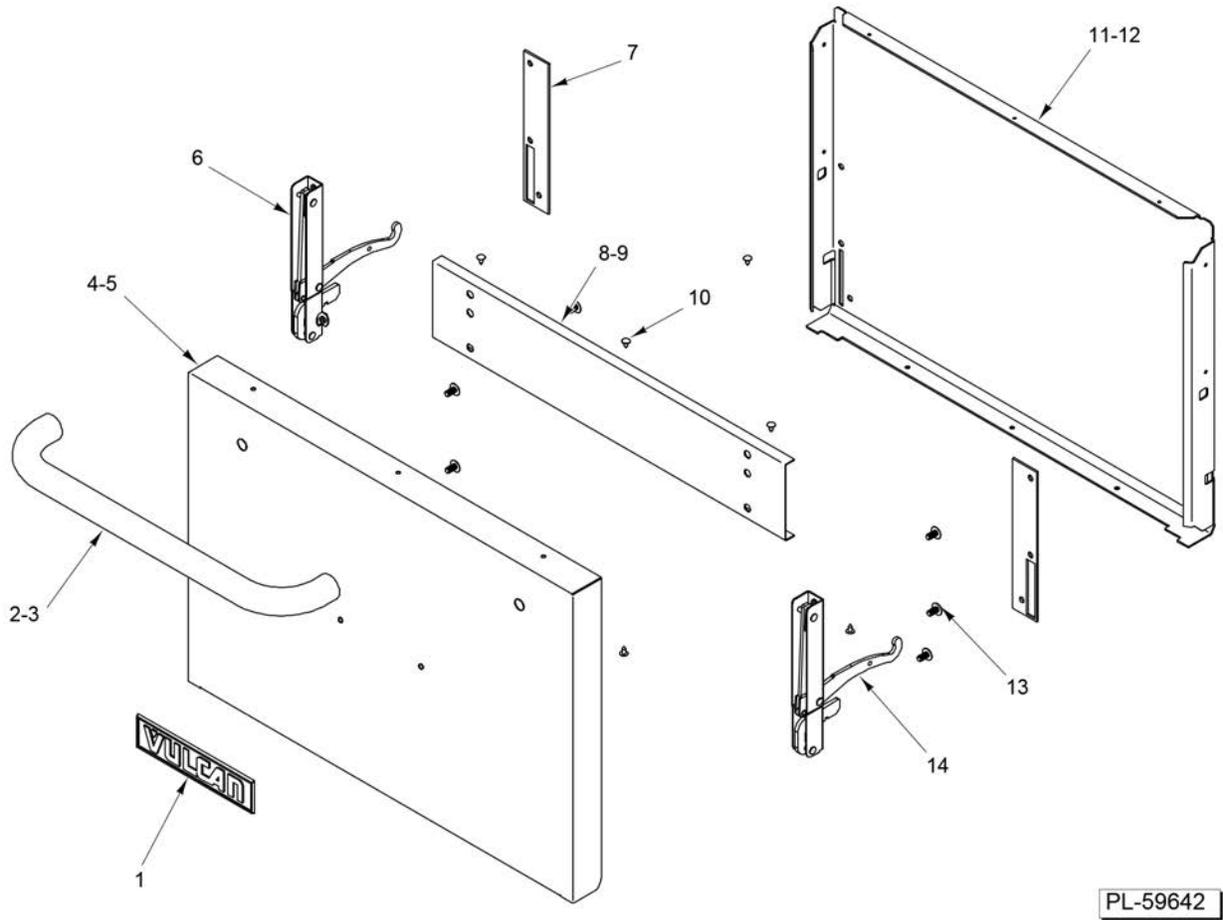
ILLUS. PL-59597	PART NO.	NAME OF PART	AMT.
1	00-925000	Grate - Front (Wolf).....	6
2	00-925028	Grate - Front (Vulcan).....	6
3	00-921052	Bayonet Back Channel (RH).....	2
4	00-921051	Bayonet Back Channel (LH).....	2
5	00-921284-0000A	Bull Nose Assy. (72 In.).....	1
6	00-921047	Side Panel - Right.....	1
7	00-921048	Side Panel - Left.....	1
8	00-921309-0000A	Kick Panel Assy.....	2
9	00-921312	Control Panel - Standard.....	2
10	00-922012	Knob - BJ Thermostat.....	2
11	00-719384	BJ Bezzle.....	2
12	00-922067-0000A	Door Assy. (30 In.) (Wolf).....	2
13	00-922068-0000A	Door Assy. (30 In.) (Vulcan).....	2
14	00-921034	NLA - Obsolete--Manifold Cover.....	2
15	00-413112-00012	Leg (6 In. Adjustable) (SST).....	6
16	00-921152	Back Splash - Front.....	1
17	00-921301-0000A	Top Shelf Assy. (72 In.).....	1
18	00-428300	Knob 2.75 Dia.....	12
19	00-925001	Grate - Rear (Wolf).....	6
20	00-925029	Grate - Rear (Vulcan).....	6
21	00-921105	Rear Flue.....	2
22	00-921083	Back Flue Channel.....	2
23	00-921054	Panel - Back (36 In.).....	2
24	00-921378	Coupler - Right.....	1
25	00-921379	Nipple.....	1
26	00-921377	Coupler - Left.....	1
27	00-921059	Heat Shield.....	2
28	00-921410	Cover - Flue.....	2
29	00-921044-0000A	Weldment - Crumb Tray Assy. (36 In.).....	2
30	00-921148	Heat Shield Rear.....	2
31	00-925034	Grate Support.....	2
32	00-922006	Cover - Insulation.....	2



**DOOR ASSEMBLY
(WOLF RANGES)**

**DOOR ASSEMBLY
(WOLF RANGES)**

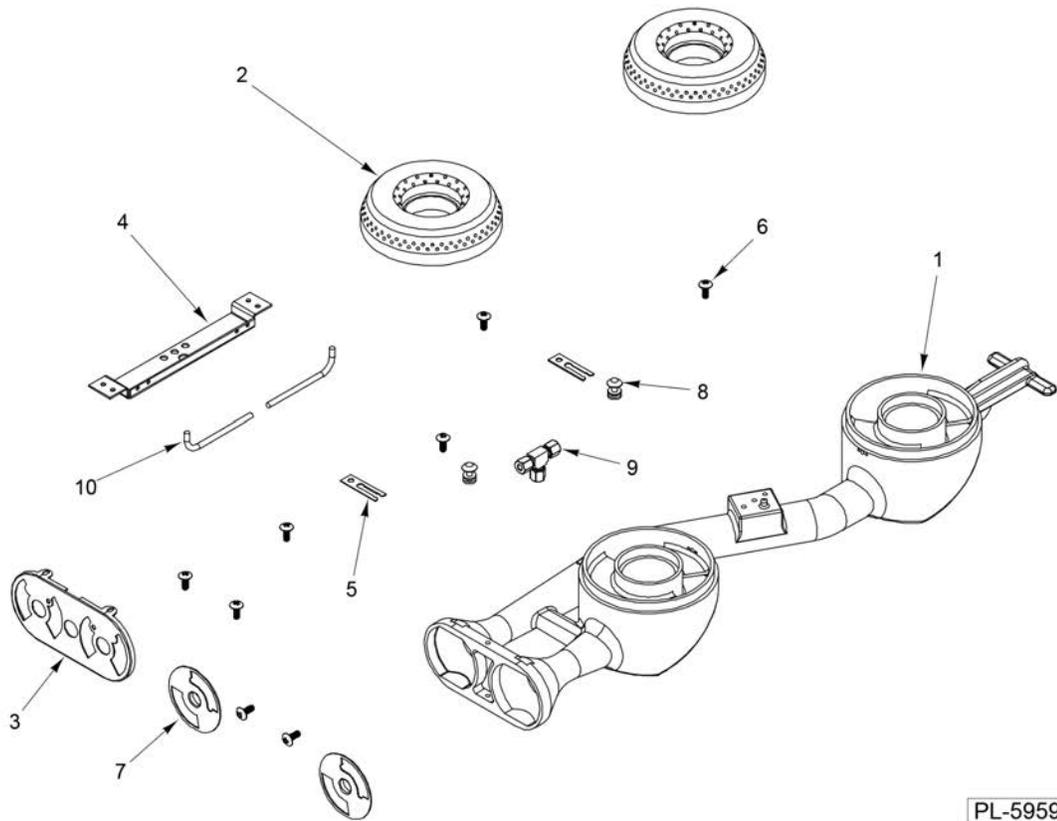
ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59641			
1	00-722484	Logo - Medium (Wolf).....	1
2	00-719621	Bracket - Aluminum Door Handle (LH).....	1
3	00-921043	Handle - Door.....	1
4	00-719622	Bracket - Aluminum Door Handle (RH).....	1
5	00-923520	Panel - Door (24 In.).....	1
6	00-921089	Panel - Door (30 In.).....	1
7	00-497027-00002	Hinge - Door Spring (LH).....	1
8	00-730240	Mach. Screw #8 x 1/2.....	6
9	00-923522	Reinforcement - Door (24 In.).....	1
10	00-921343	Reinforcement - Door (30 In.).....	1
11	00-922030	Liner - Door (24 In.).....	1
12	00-921022	Liner - Door (30 In.).....	1
13	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	6
14	00-497027-00001	Hinge - Door Spring (RH).....	1
15	00-921033	Insulator - Door Hinge.....	2
	00-922065-0000A	Door Assy. (24 In.) (Incls. Items 1 thru 5, 7, 8, 9, 11, & 13 thru 15).....	2
	00-922067-0000A	Door Assy. (30 In.) (Incls. Items 1 thru 4, 6, 7, 8, 10, & 12 thru 15).....	2



**DOOR ASSEMBLY
(VULCAN RANGES)**

**DOOR ASSEMBLY
(VULCAN RANGES)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59642			
1	00-417700-00001	Nameplate (7 1/4 In.) (Vulcan).....	1
2	00-921342	Handle - Door (24 In.).....	1
3	00-428618-00001	Handle - Oven.....	1
4	00-921302	Panel - Door (24 In.).....	1
5	00-921288	Panel - Door.....	1
6	00-497027-00002	Hinge - Door Spring (LH).....	1
7	00-921033	Insulator - Door Hinge.....	1
8	00-923522	Reinforcement - Door (24 In.).....	1
9	00-921343	Reinforcement - Door (30 In.).....	1
10	00-730240	Mach. Screw #8 x 1/2.....	6
11	00-922030	Liner - Door (24 In.).....	1
12	00-921022	Liner - Door (30 In.).....	1
13	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	6
14	00-497027-00001	Hinge - Door Spring (RH).....	1
	00-922066-0000A	Door Assy. (24 In.) (Incls. Items 1, 2, 4, 6, 7, 8, 10, 11, 13, & 14).....	2
	00-922068-0000A	Door Assy. (30 In.) (Incls. Items 1, 3, 5, 6, 7, 9, 10, 12, 13, & 14).....	2

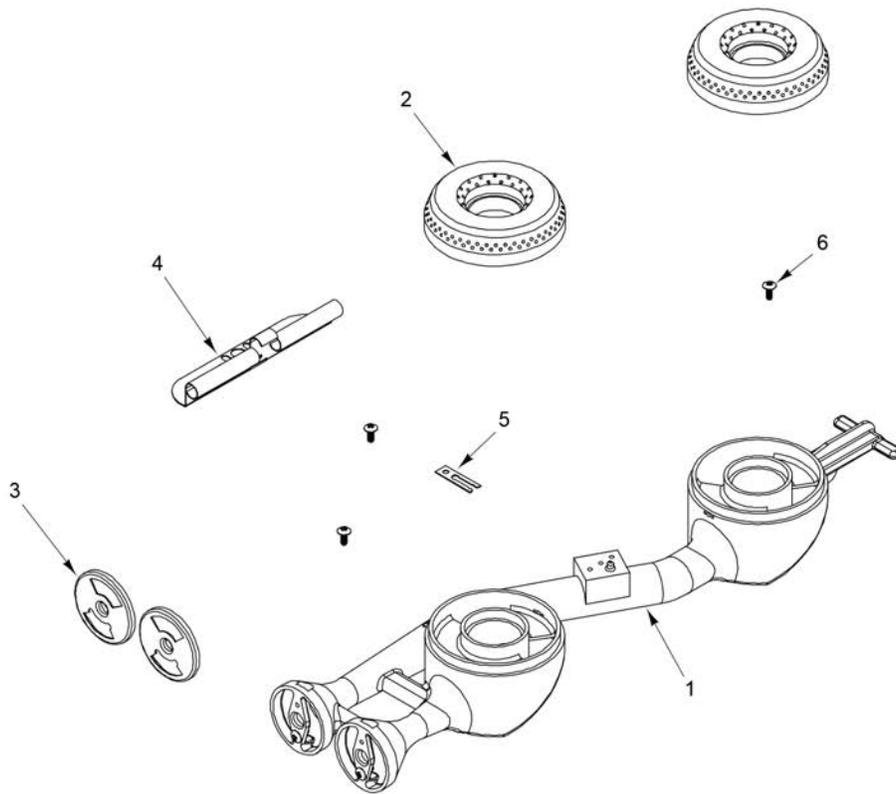


PL-59598

**OPEN TOP BURNER
(WITH PILOT)**

**OPEN TOP BURNER
(WITH PILOT)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59598			
1	00-763209-000A1	Open Top Burner (Venturi) (Includes Items 2, 5, 6, 7).....	1
2	00-417608-00002	Head - Burner (12 In.) (Open Top).....	2
3	00-925067	Double Shutters.....	1
4	00-925069	Bracket - Pilot Mounting.....	1
5	00-413302-00001	Clip - Pilot Mounting.....	2
6	SD-039-37	Self-Tapping Screw 10-24 x 1/4.....	8
7	00-925068	Shutter - Venturi Top.....	2
8	00-719135	Top - Pilot (SST).....	2
9	00-719174	Tee 3/16 (Brass).....	1
10	00-921407	Tubing.....	2

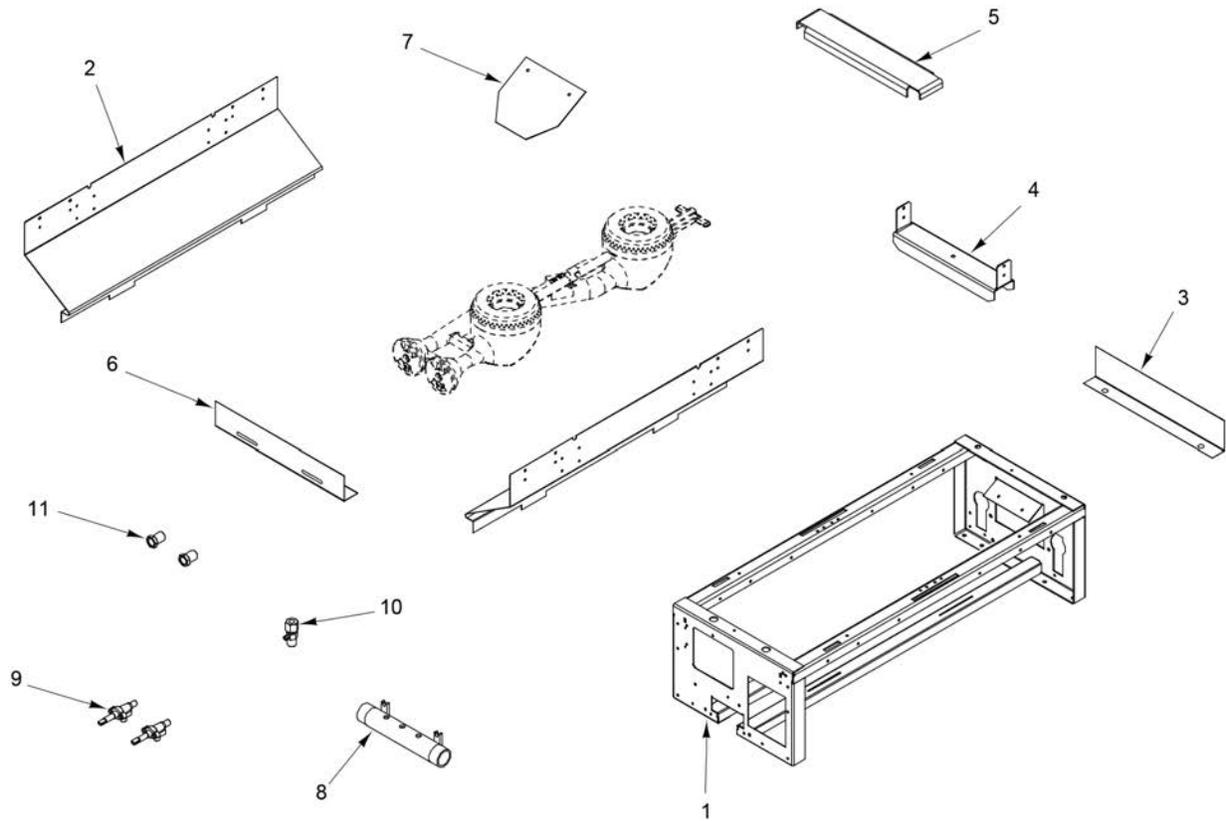


PL-59599

**OPEN TOP BURNER
(WITH FLASH TUBE)**

**OPEN TOP BURNER
(WITH FLASH TUBE)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59599			
1	00-714215-00002	Open Top Burner (Includes items 2, 3, 4, 5, and 6).....	1
2	00-417608-00001	Burner Head.....	2
3	00-719329	Shutters.....	2
4	00-787275-00001	Flash Tube.....	1
5	00-413302-00001	Clip - Pilot Mounting.....	1
6	SD-039-37	Self-Tapping Screw 10-24 x 1/4.....	3



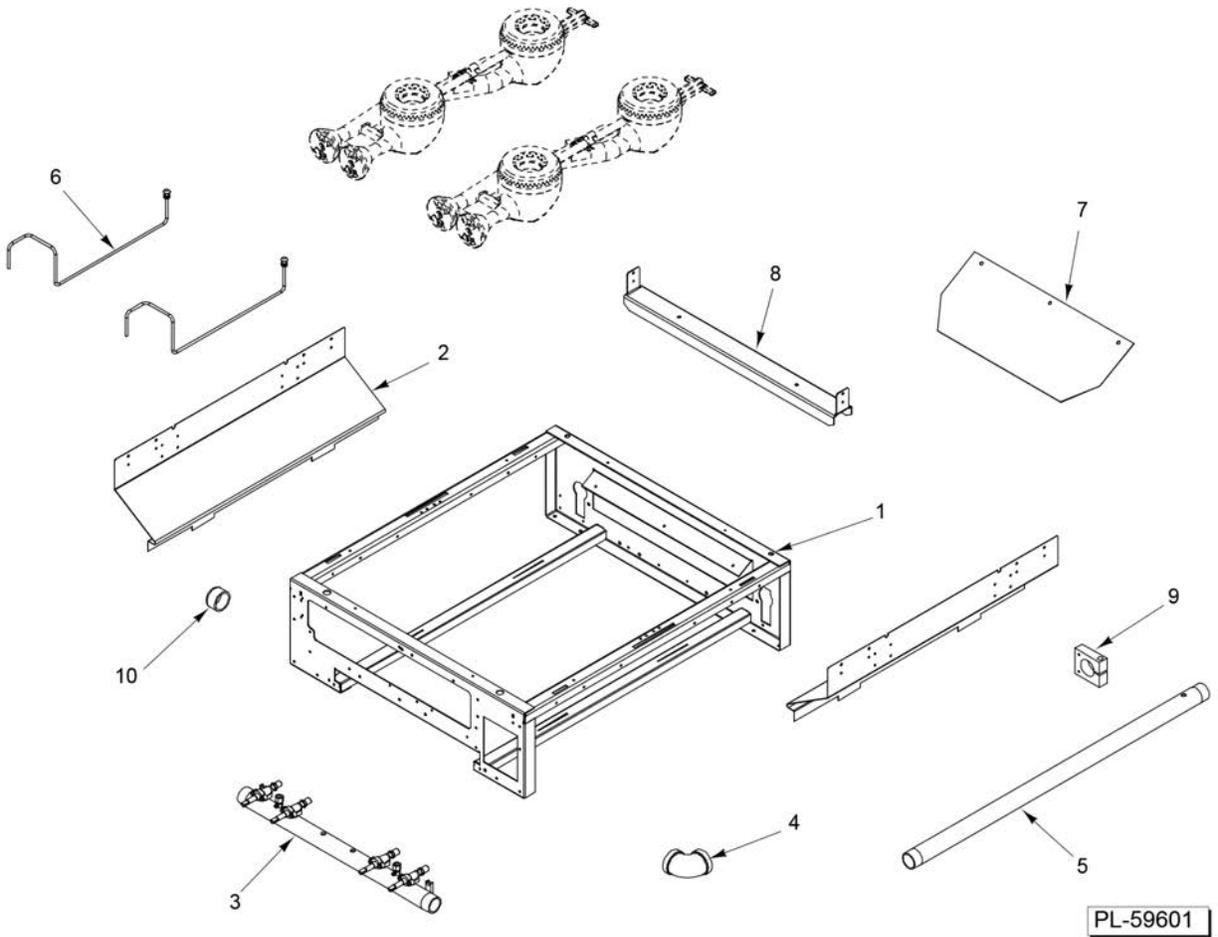
PL-59600

**OPEN TOP BURNER MODULE
(12 INCH ASSEMBLY)**

**OPEN TOP BURNER MODULE
(12 INCH ASSEMBLY)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59600			
1	00-924002-0000A	Weldment - Frame Assy. (12 In.).....	1
2	00-925015	Drip Pan Guide.....	2
3	00-921141	Rear Heat Shield (12 In.).....	1
4	00-924006	Burner Support.....	1
5	00-924007	Grate Support.....	1
6	00-921160	Front Heat Shield (12 In.).....	1
7	00-924022	Deflector - OTB Module (12 In.).....	1
8	00-924005-0000A	Manifold Weldment (12 In.).....	1
9	00-719221	Valve - Manual.....	2
10	00-719179	Valve - Single Pilot.....	1
*11		Valve Hood.....	2

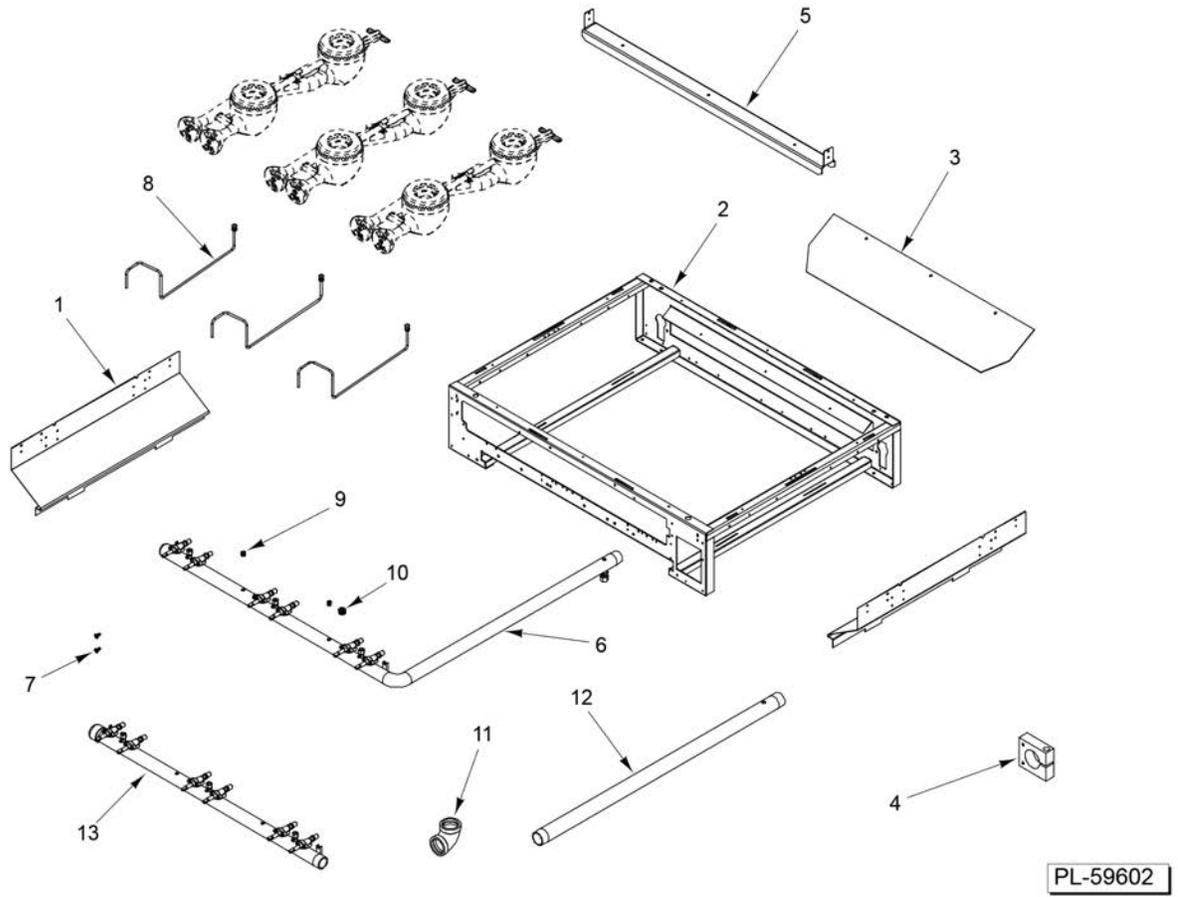
* See Orifice Chart



**OPEN TOP BURNER MODULE
(24 INCH ASSEMBLY)**

**OPEN TOP BURNER MODULE
(24 INCH ASSEMBLY)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59601			
1	00-924502-0000A	Weldment - Frame Assy. (24 In.).....	1
2	00-925015	Drip Pan Guide.....	2
3	00-924504-0000A	Manifold Assy. (24 In.).....	1
4	00-925053	Elbow (1 In.).....	1
5	00-929004	Inlet Pipe (1 In.).....	1
6	00-921107-0000A	Pilot Tube/Tip Assy.....	2
7	00-924515	Deflector - Rear.....	1
8	00-924516	Support - Burner.....	1
9	00-921009	Saddle Clamp.....	1
10	00-929016	Cap.....	1



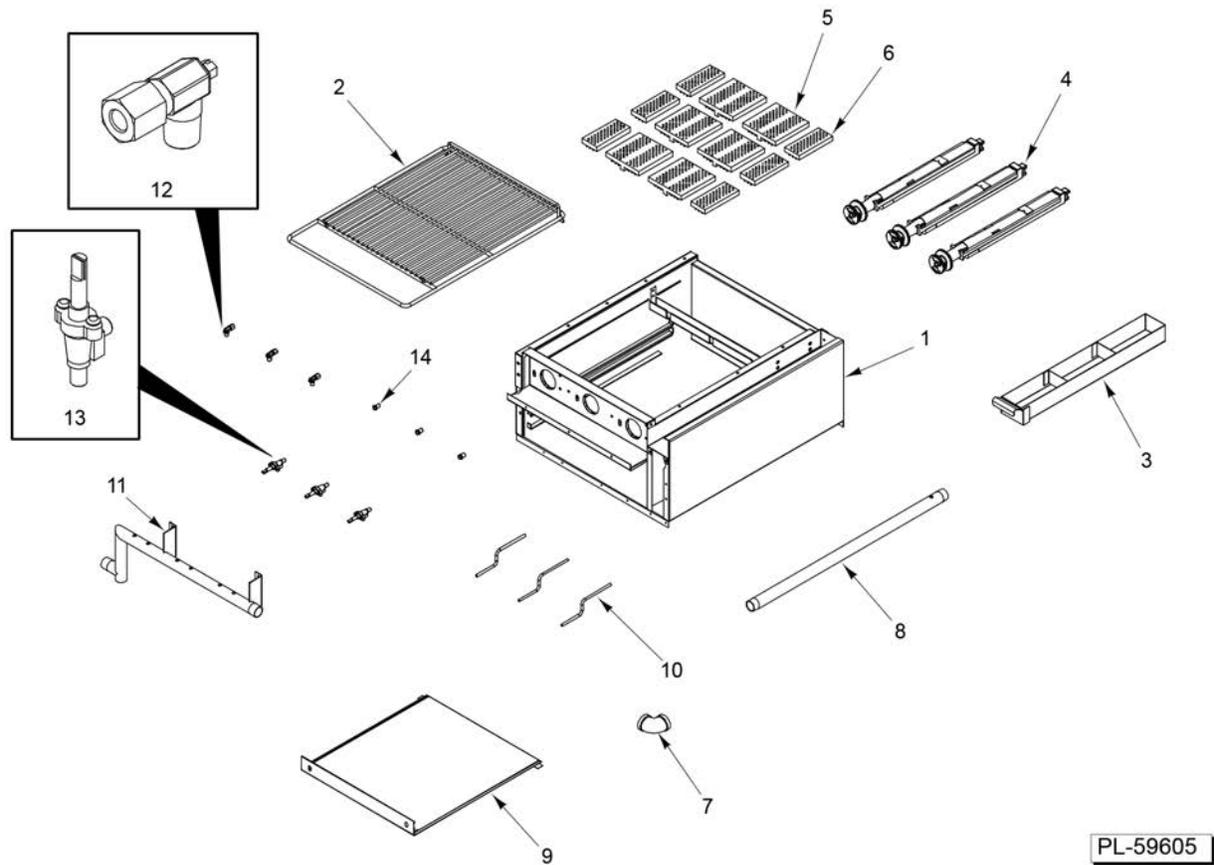
PL-59602

**OPEN TOP BURNER MODULE
(36 INCH ASSEMBLY)**

**OPEN TOP BURNER MODULE
(36 INCH ASSEMBLY)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59602			
1	00-925015	Drip Pan Guide.....	2
2	00-925003-0000A	Top Frame Assy. (36 In.).....	1
3	00-925014	Deflector - Rear.....	1
4	00-921009	Saddle Clamp (Alternate Assy.).....	1
5	00-925035	Burner Support.....	1
*6		Manifold Assy.....	1
7	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	21
8	00-922124	Pilot Pipe Assy.....	3
9	00-719363	Plug 1/8 NPT Countersink.....	2
10	00-719371	Plug 1/4 Steel Hex Hd.....	2
11	00-925053	Elbow (1 In.) (Alternate Assy.).....	1
12	00-929004	Inlet Pipe (1 In.) (Alternate Assy.).....	1
13	00-929003-0000A	Manifold Assembly (36 In.) (Alternate Assy.).....	1

* See Oven Burner Assembly for servicable parts. Manifold Assembly 00-925011-0000A is not available, components available for purchase.



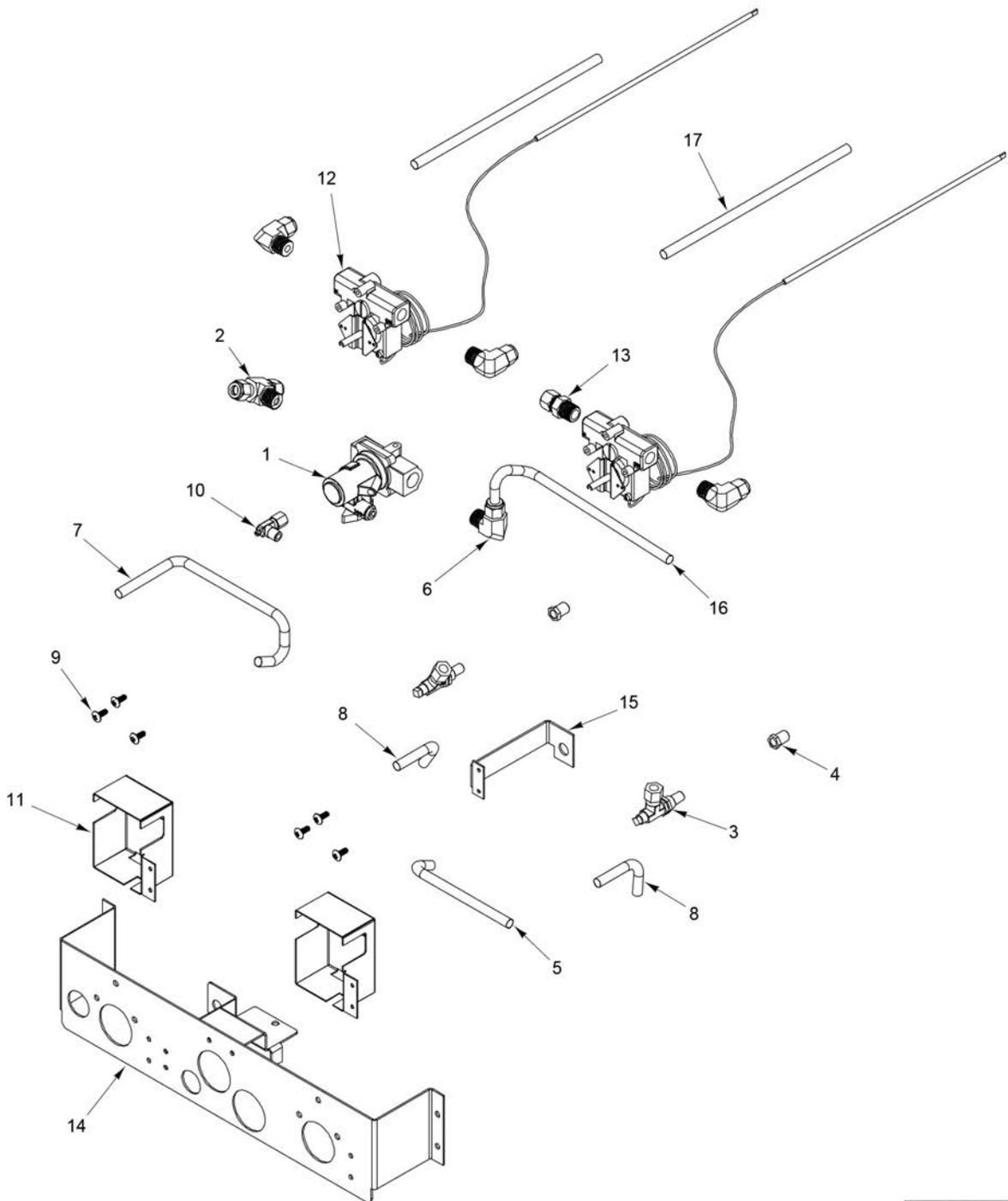
PL-59605

GRIDDLE/BROILER TOP MODULE

GRIDDLE/BROILER TOP MODULE

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59605			
1	00-921373-0000A	Frame Assy. (260 Grd/Brlr).....	1
2	00-417632-00001	Rack - Broiler Griddle.....	1
3	00-921490-0000A	Grease Can Assy.....	1
4	00-411684-000G1	Burner (Grd/Brlr).....	3
5	00-404145-00001	Broiler Brick - Center.....	6
6	00-417698-00001	Broiler Brick - Side.....	6
7	00-925053	Elbow (1 In.).....	1
8	00-929004	Inlet Pipe (1 In.).....	1
9	00-417669-000G1	Tray Weldment - Drip (Broiler).....	1
10	00-497062-000G1	Tube Assy. - Pilot (Broiler (260)).....	3
11	00-921485-0000A	Manifold Weldment.....	1
12	00-404193-00001	Valve 1/8 x 1/4 x 90 Deg.....	3
13	00-497240-00001	Burner Control Valve.....	3
*14		Valve Hood.....	3

* See Orifice Chart



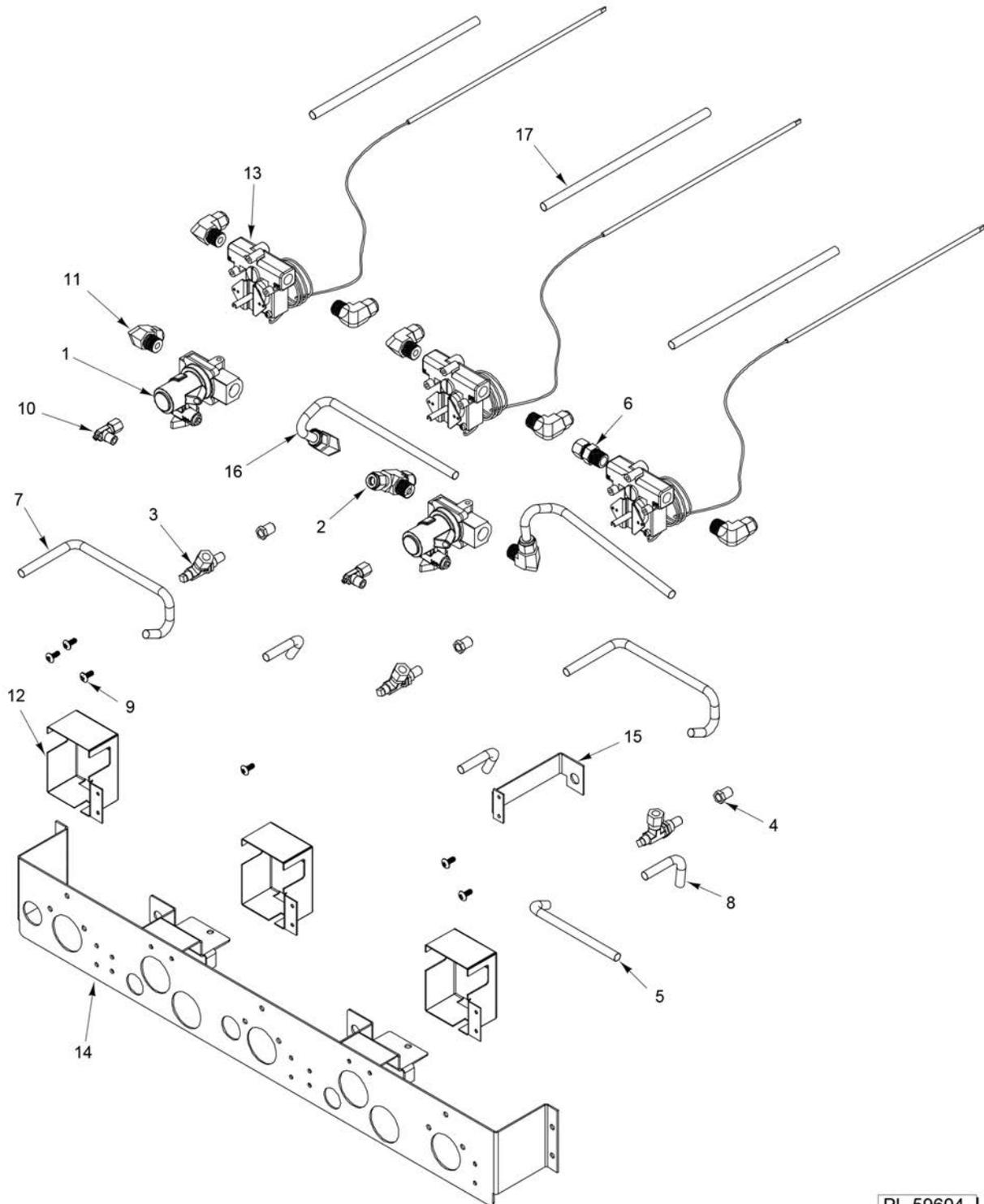
PL-59603

**THERMOSTAT GRIDDLE CONTROL ASSEMBLY
(24 INCH UNITS)**

**THERMOSTAT GRIDDLE CONTROL ASSEMBLY
(24 INCH UNITS)**

ILLUS. PL-59603	PART NO.	NAME OF PART	AMT.
1	00-498025	Valve - BASO (H15AB-6).....	1
2	00-498028	Tee 3/8 Male Compression.....	1
3	00-719383	Elbow 3/8 Orifice.....	2
*4		Valve - Hood.....	2
5	00-928038	Flex Tubing (3/8 x 7 In. GS-BASO).....	1
6	00-719376	Elbow 3/8 x 3/8.....	4
7	00-722221	Flex Tubing (3/8 x 12 In.).....	1
8	00-928037	Flex Tubing (3/8 x 5 In. GS-Nozzle).....	2
9	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	6
10	00-404193-00001	Valve 1/8 x 1/4 x 90 Deg.....	1
11	00-921167	GS Cover.....	2
12	00-498096-00550	Valve (550F) T-Stat Combo.....	2
13	00-719377	Connector - Straight 3/8 x 3/8 (Brass).....	1
14	00-921168-0000A	Weldment - Control Panel TRD24.....	1
15	00-921071	Bracket - Right Orifice.....	1
16	00-722221	Flex Tubing (3/8 x 12 In.).....	1
17	00-719566	Sleeving - Silicon.....	2

* See orifice chart



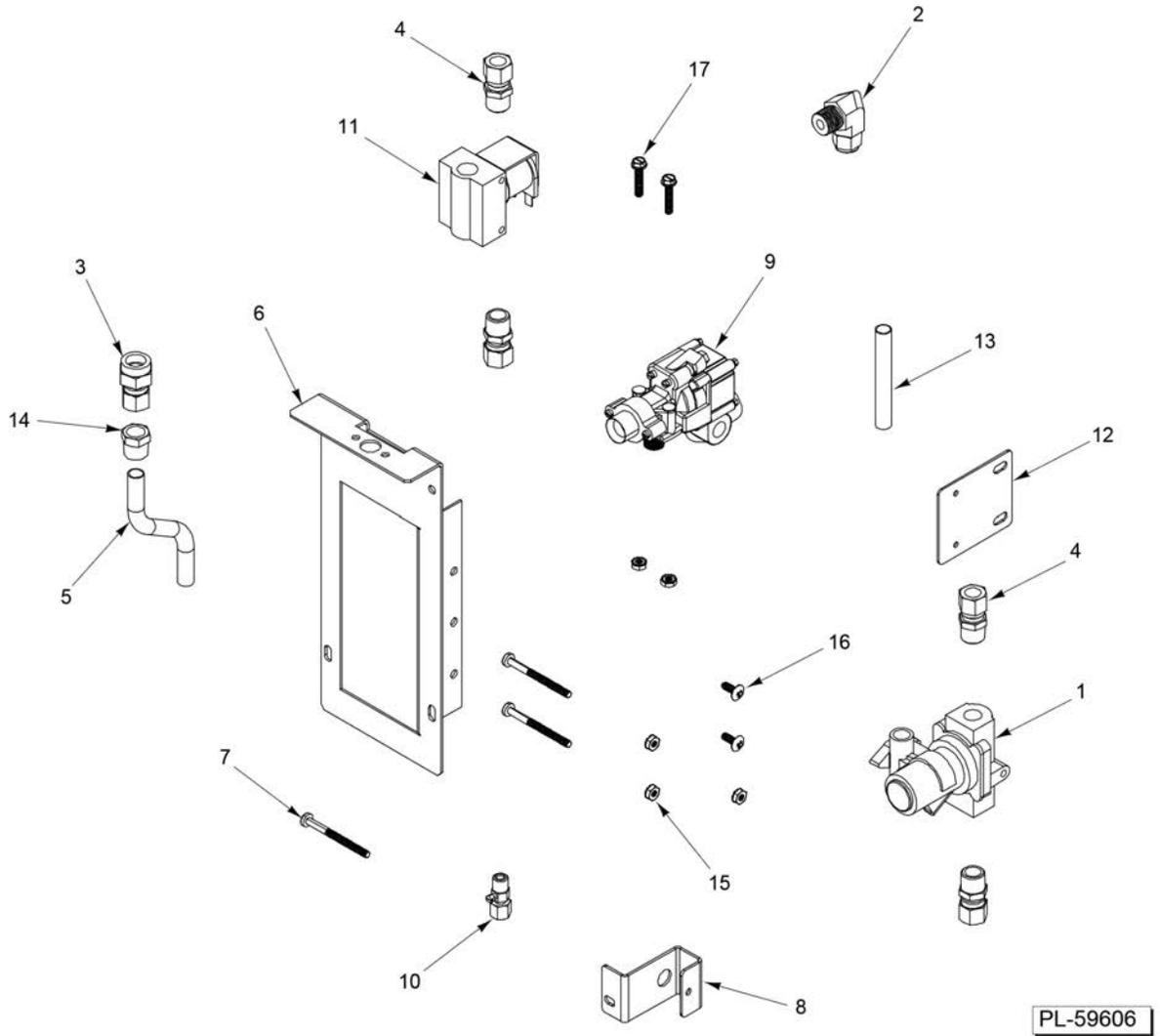
PL-59604

**THERMOSTAT GRIDDLE CONTROL ASSEMBLY
(36 INCH UNITS)**

**THERMOSTAT GRIDDLE CONTROL ASSEMBLY
(36 INCH UNITS)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59604			
1	00-498025	Valve - BASO (H15AB-6).....	2
2	00-498028	Tee 3/8 Male Compression.....	1
3	00-719383	Elbow 3/8 Orifice.....	3
*4		Orifice.....	3
5	00-928038	Flex Tubing (3/8 x 7 In. GS-BASO).....	4
6	00-719377	Connector - Straight 3/8 x 3/8 (Brass).....	1
7	00-722221	Flex Tubing (3/8 x 12 In.).....	2
8	00-928037	Flex Tubing (3/8 x 5 In. GS-Nozzle).....	3
9	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	6
10	00-404193-00001	Valve 1/8 x 1/4 x 90 Deg.....	2
11	00-719376	Elbow 3/8 x 3/8.....	8
12	00-921167	GS Cover.....	3
13	00-498096-00550	Valve (550F) T-Stat Combo.....	3
14	00-921169-0000A	Weldment - Control Panel TRD36.....	1
15	00-921071	Bracket - Right Orifice.....	1
16	00-722221	Flex Tubing (3/8 x 12 In.).....	2
17	00-719566	Sleeving - Silicon.....	3
18	00-498096-0550P	Thermostat, Griddle (W/Pilot connection) Not Shown.....	1

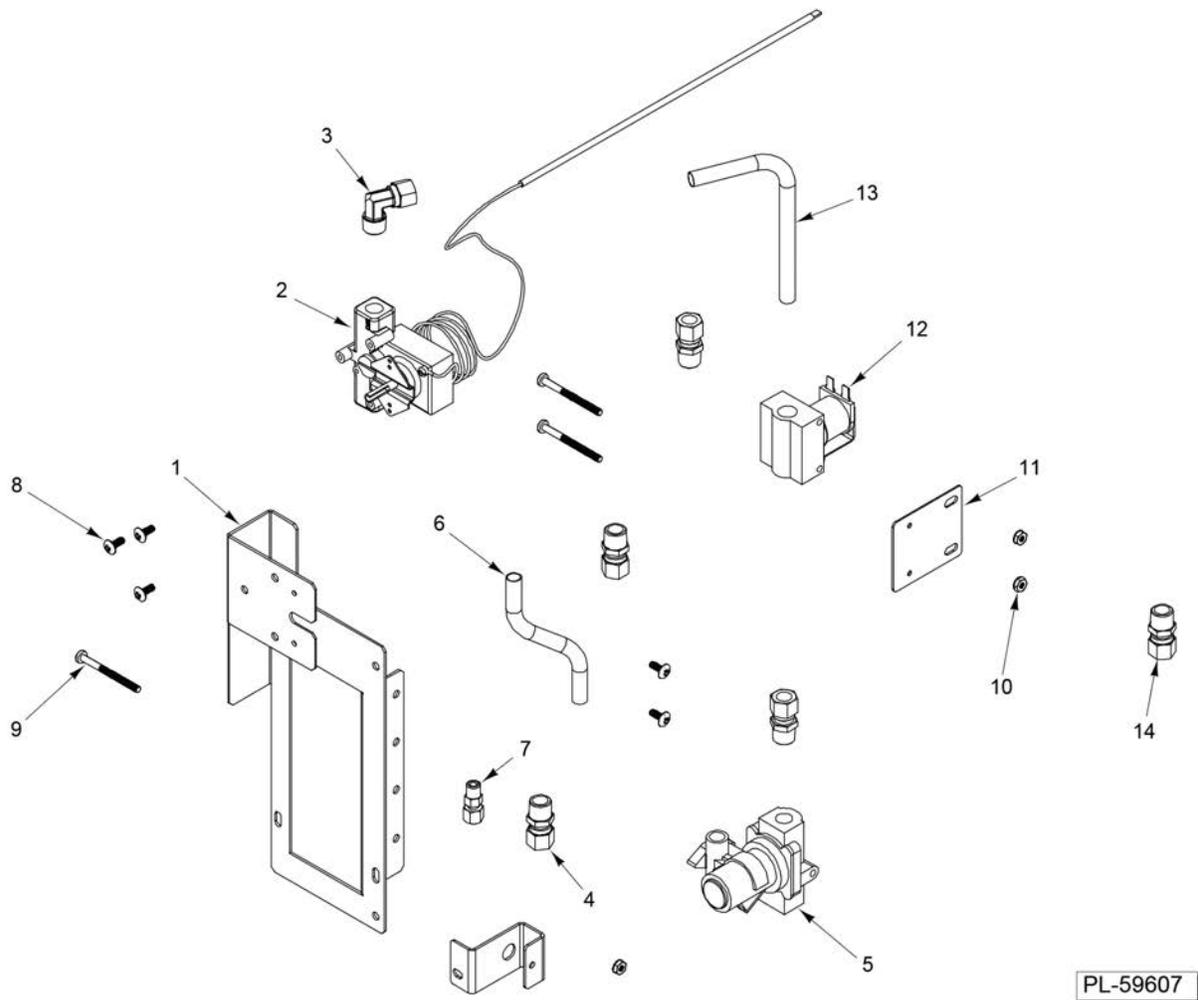
* See Orifice Chart



**CONVECTION OVEN CONTROL BRACKET
(BEFORE 3/11/2010)**

**CONVECTION OVEN CONTROL BRACKET
(BEFORE 3/11/2010)**

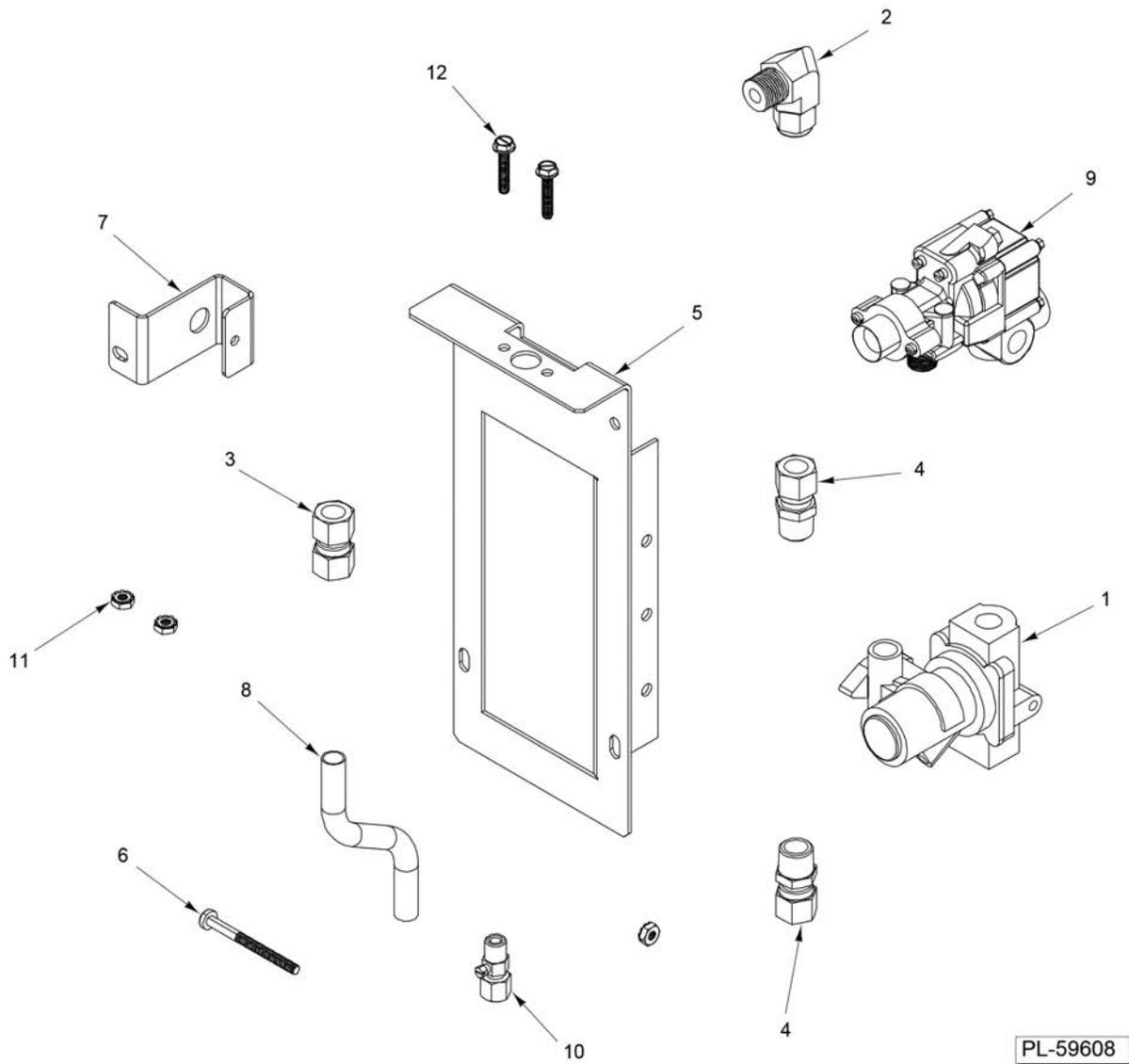
ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59606			
1	00-922008	Valve, Safety BASO (H15AB-7).....	1
2	00-922015	Elbow.....	1
3	FP-086-07	Fitting - Tube (7/16 TBG X 3/8 FPT) (Straight).....	1
4	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	4
5	00-922007	Tubing - T-Stat Safety.....	1
6	00-922010	Bracket - Controller.....	1
7	00-730054	Screw 10-24 x 2 1/4.....	3
8	00-922014	Bracket - BASO Support.....	1
9	00-922020	BJ Thermostat.....	1
10	00-719179	Valve - Single Pilot.....	1
11	00-770085-00002	Solenoid.....	1
12	00-922027	Mounting Plate - Solenoid.....	1
13	00-921544	Tubing - T-Stat to Solenoid.....	1
14	00-921540	Reducer 3/8 x 1/4.....	1
15	00-730534	Nut 10-24 Hex KEPS.....	5
16	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	2
17	00-922019	Screw 10-24 x 1.....	2



**CONVECTION OVEN CONTROL BRACKET
(ON OR AFTER 3/11/2010)**

**CONVECTION OVEN CONTROL BRACKET
(ON OR AFTER 3/11/2010)**

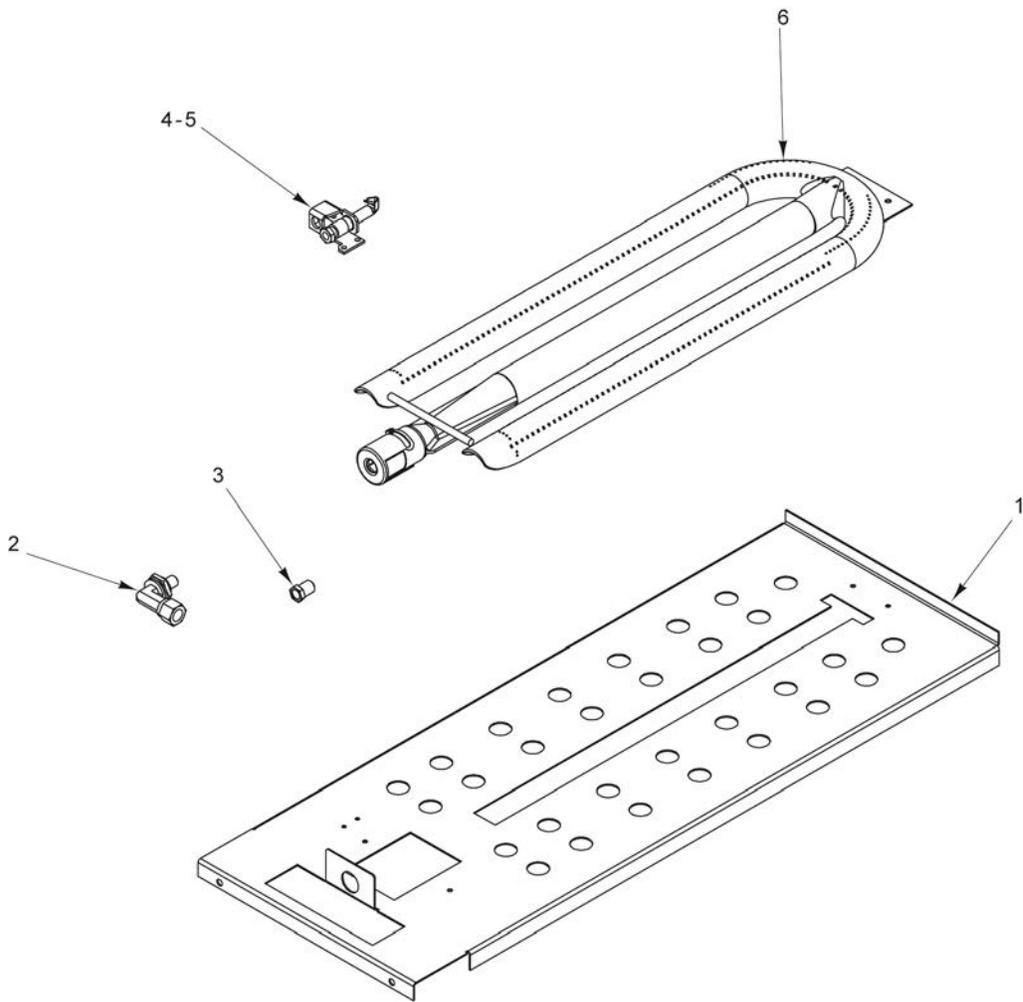
ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59607			
1	00-921638	Bracket - Controller.....	1
2	00-498096-00550	Valve (550F) T-Stat Combo.....	1
3	FP-085-68	Fitting- Elbow (7/16 TBG X 3/8 MPT).....	1
4	00-922014	Bracket - BASO Support.....	1
5	00-922008	Valve, Safety BASO (H15AB-7).....	1
6	00-922007	Tubing - T-Stat Safety.....	1
7	00-719179	Valve - Single Pilot.....	1
8	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	5
9	00-730054	Screw 10-24 x 2 1/4.....	3
10	00-730534	Nut 10-24 Hex KEPS.....	3
11	00-922027	Mounting Plate - Solenoid.....	1
12	00-770085-00002	Solenoid.....	1
13	00-426508-00008	Flex Tube (7/16 x 8 In.).....	1
14	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	5



STANDARD OVEN CONTROL BRACKET

STANDARD OVEN CONTROL BRACKET

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59608			
1	00-922008	Valve, Safety BASO H15AB-7.....	1
2	00-922015	Elbow.....	1
3	00-922017	Fitting 1/8 x 7/16.....	1
4	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	2
5	00-922010	Bracket - Controller.....	1
6	00-730054	Screw 10-24 x 2 1/4.....	1
7	00-922014	Bracket - BASO Support.....	1
8	00-426508-00006	Tube - Flex 7/16" O.D. 6" Lg.....	1
9	00-922020	BJ Thermostat.....	1
10	00-719179	Valve - Single Pilot.....	1
11	00-730534	Nut 10-24 Hex KEPS.....	3
12	00-922019	Screw 10-24 x 1.....	2



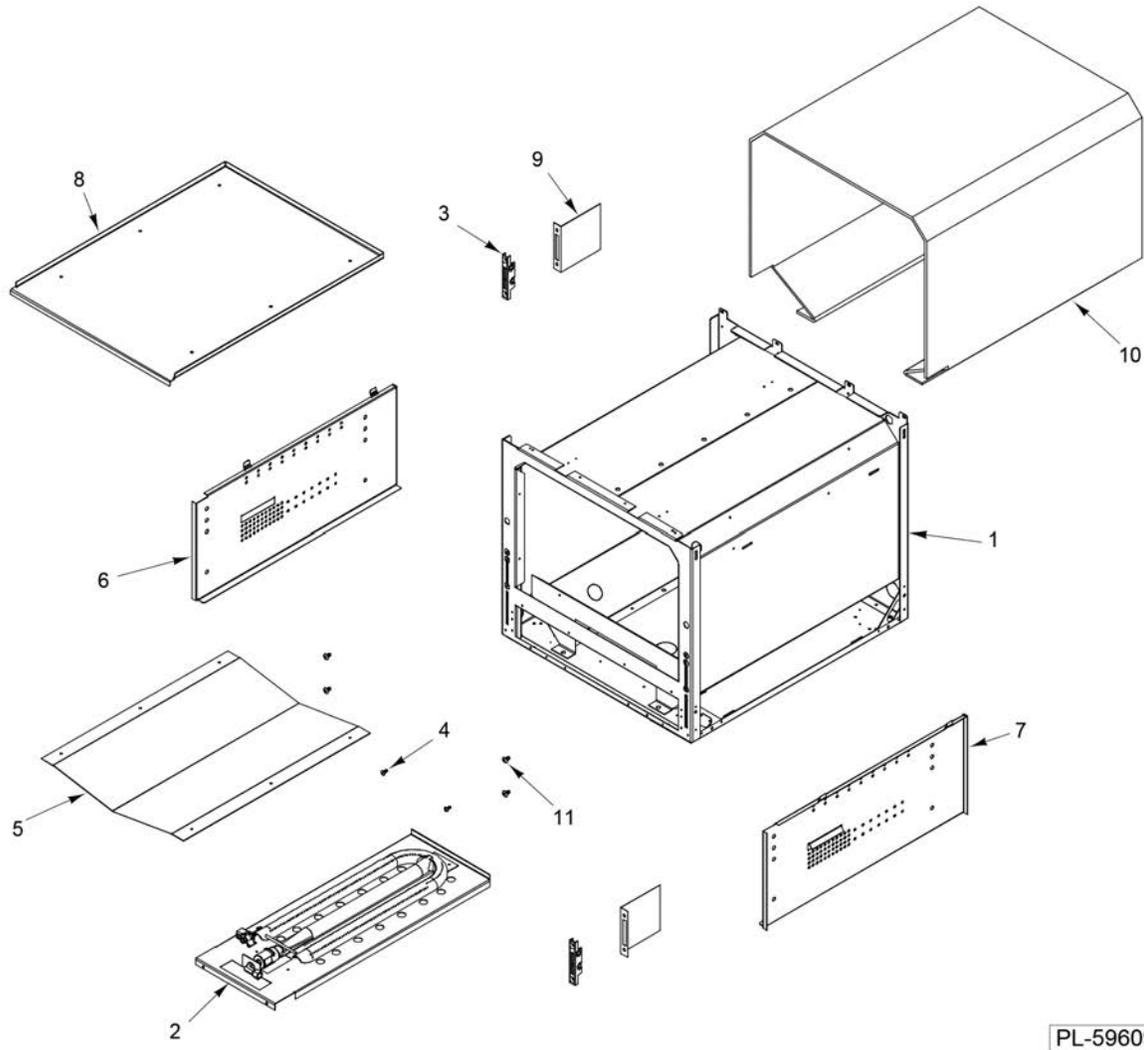
PL-59613

OVEN BURNER ASSEMBLY

OVEN BURNER ASSEMBLY

ILLUS.	PART NO.	NAME OF PART	AMT.
	PL-59613		
1	00-921023	Carrier - Burner.....	1
2	00-404079-0000F	Elbow 7/16 Orifice Nozzle - Oven Burner.....	1
*3		Valve Hood.....	1
4	00-426262-00001	Pilot Assy. (NAT).....	1
5	00-426262-00002	Pilot Assy. (LP).....	1
6	00-921091-0000A	Burner - Oven Module.....	1

* See Orifice Chart



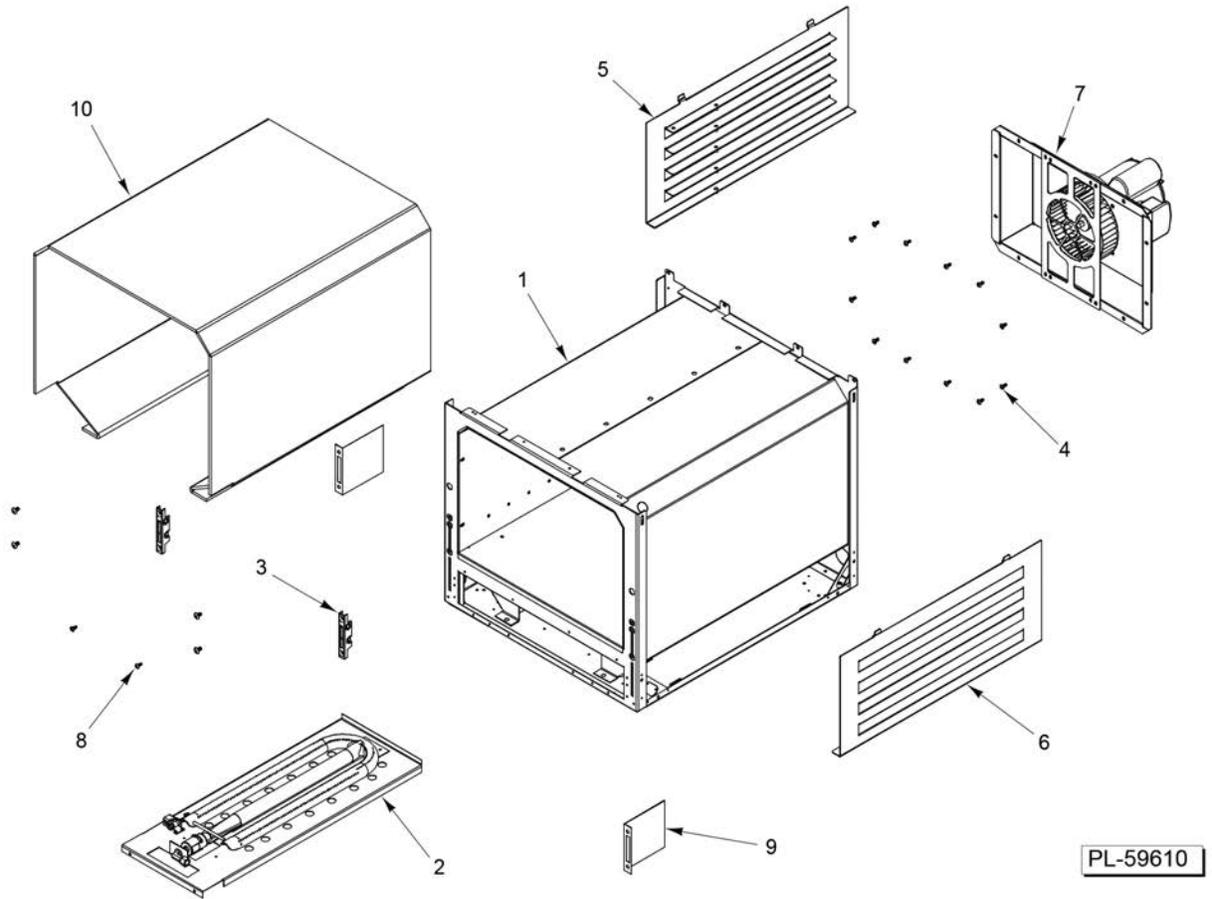
PL-59609

**STANDARD OVEN MODULE
(24 SERIES)**

**STANDARD OVEN MODULE
(24 SERIES)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59609			
1	00-923500-0000A	Frame Assy. (24 In.).....	1
*2	00-921021-0000A	Oven Burner Assy.....	1
3	00-497029-00001	Door Hinge Stop.....	2
4	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	2
5	00-923516	Flame Deflector.....	1
6	00-921073	Side Panel - Left.....	1
7	00-921078	Side Panel - Right.....	1
8	00-923515	Cavity Bottom (24 In. Oven).....	1
9	00-921095	Insulation - Door Hinge.....	2
10	00-923527	Insulation Blanket (24 In.).....	1
11	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	4

* See Oven Burner Assembly for servicable parts.



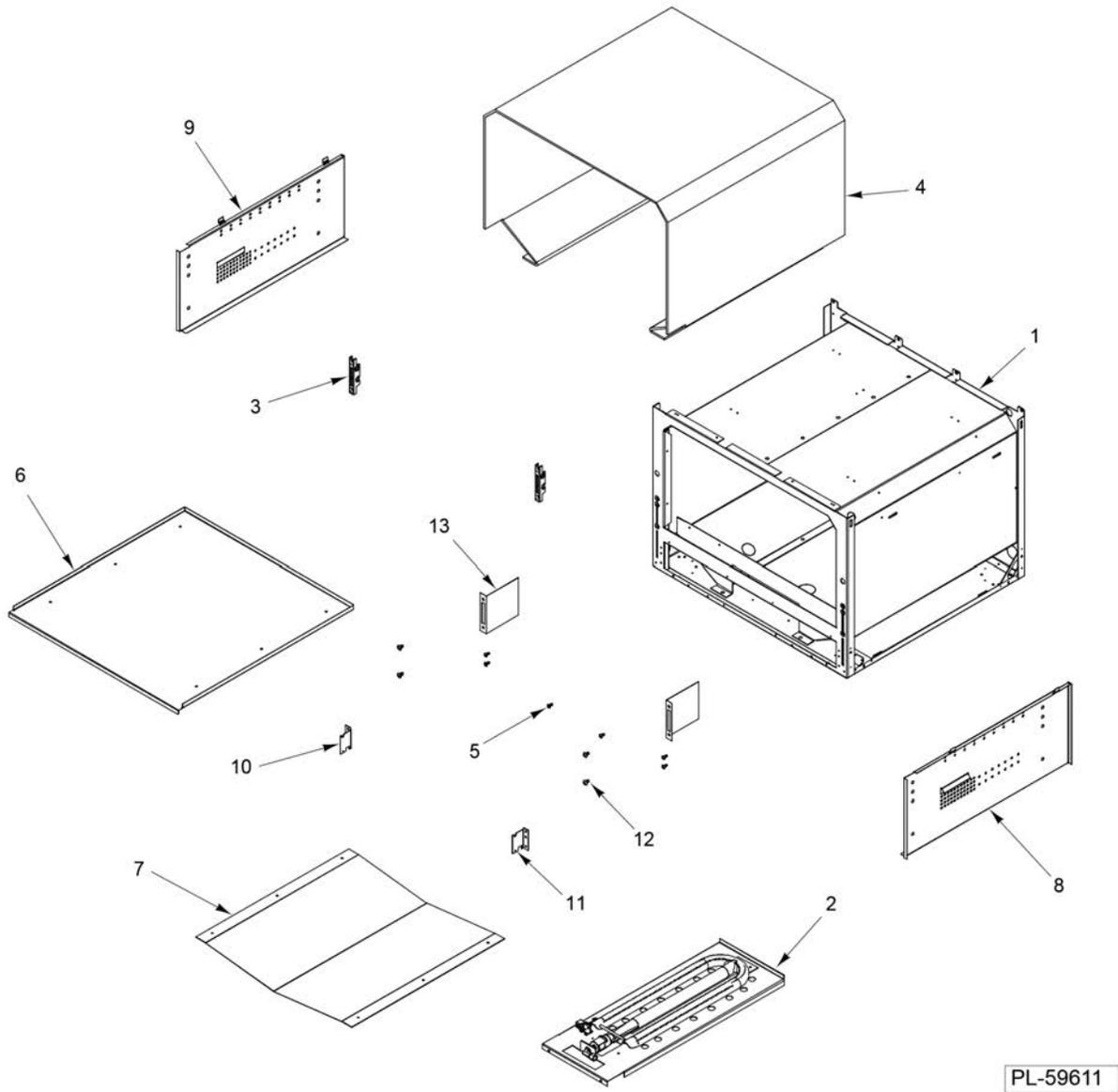
**CONVECTION OVEN MODULE
(24 SERIES)**

**CONVECTION OVEN MODULE
(24 SERIES)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59610			
1	00-921676-0000A	Convection Oven Cavity Assy. (24 In.).....	1
*2	00-921021-0000A	Oven Burner Assy.....	1
3	00-497029-00001	Door Hinge Stop.....	2
4	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	14
5	00-921547-0000A	Rack Guide Assy. (Left).....	1
6	00-921546-0000A	Rack Guide Assy. (Right).....	1
**7	00-921500-0A-24	Motor Assy. (24 In. Convection Oven).....	1
8	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	4
9	00-921095	Insulation - Door Hinge.....	2
10	00-923527	Insulation Blanket (24 In.).....	1

* See Oven Burner Assembly for servicable parts.

** See Convection Motor Assembly for servicable parts.

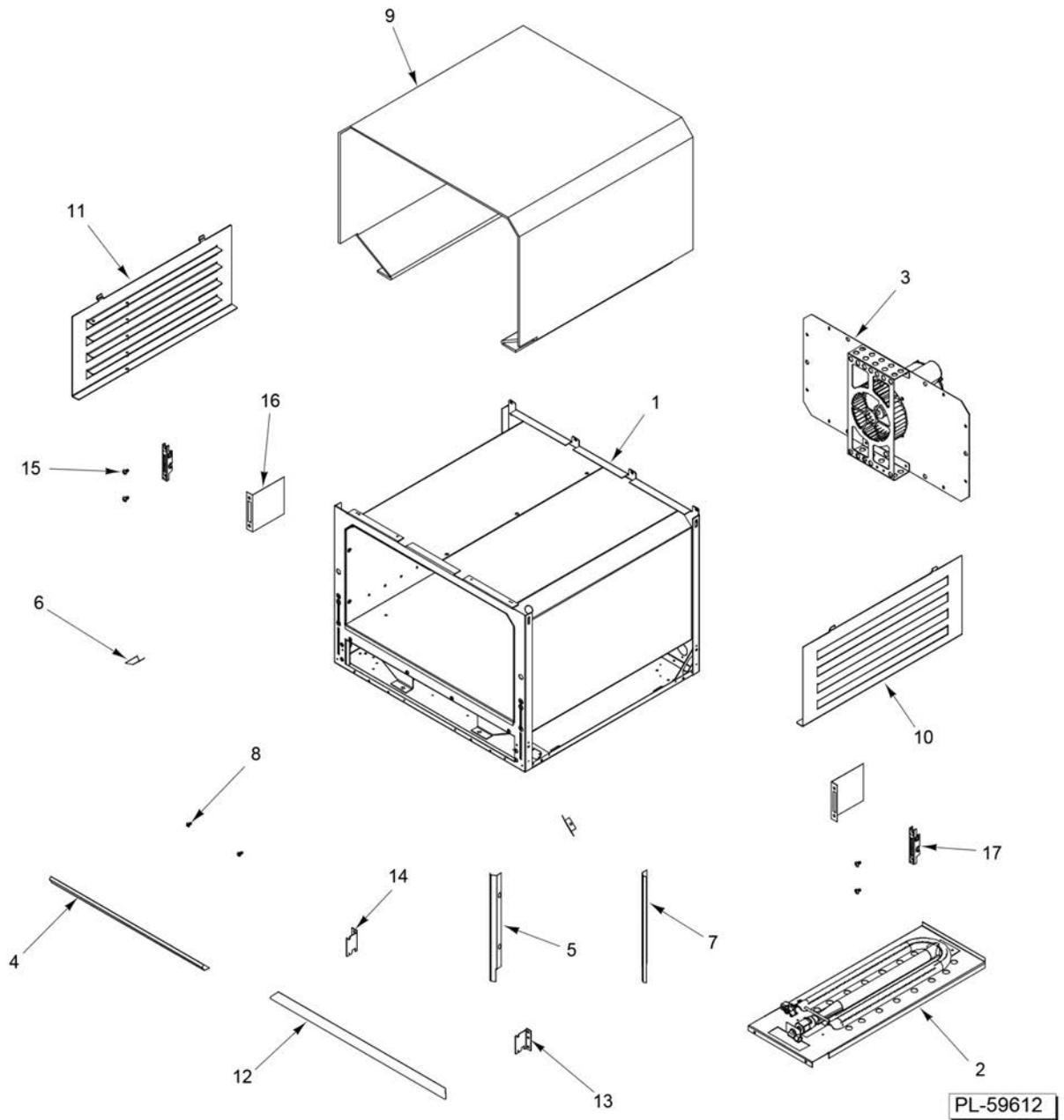


**STANDARD OVEN MODULE
(36 SERIES)**

**STANDARD OVEN MODULE
(36 SERIES)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59611			
1	00-921070-0000A	Oven Module (30 In.).....	1
*2	00-921021-0000A	Oven Burner Assy.....	1
3	00-497029-00001	Door Hinge Stop.....	2
4	00-921035	Insulation Blanket.....	1
5	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	6
6	00-921015	Cavity Bottom (30 In.).....	1
7	00-921080	Flame Deflector.....	1
8	00-921325	Side Liner - Right.....	1
9	00-921326	Side Liner - Left.....	1
10	00-921203	Hinge - Kick Panel (LH).....	1
11	00-921204	Hinge - Kick Panel (RH).....	1
12	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	4
13	00-921095	Insulation - Door Hinge.....	2

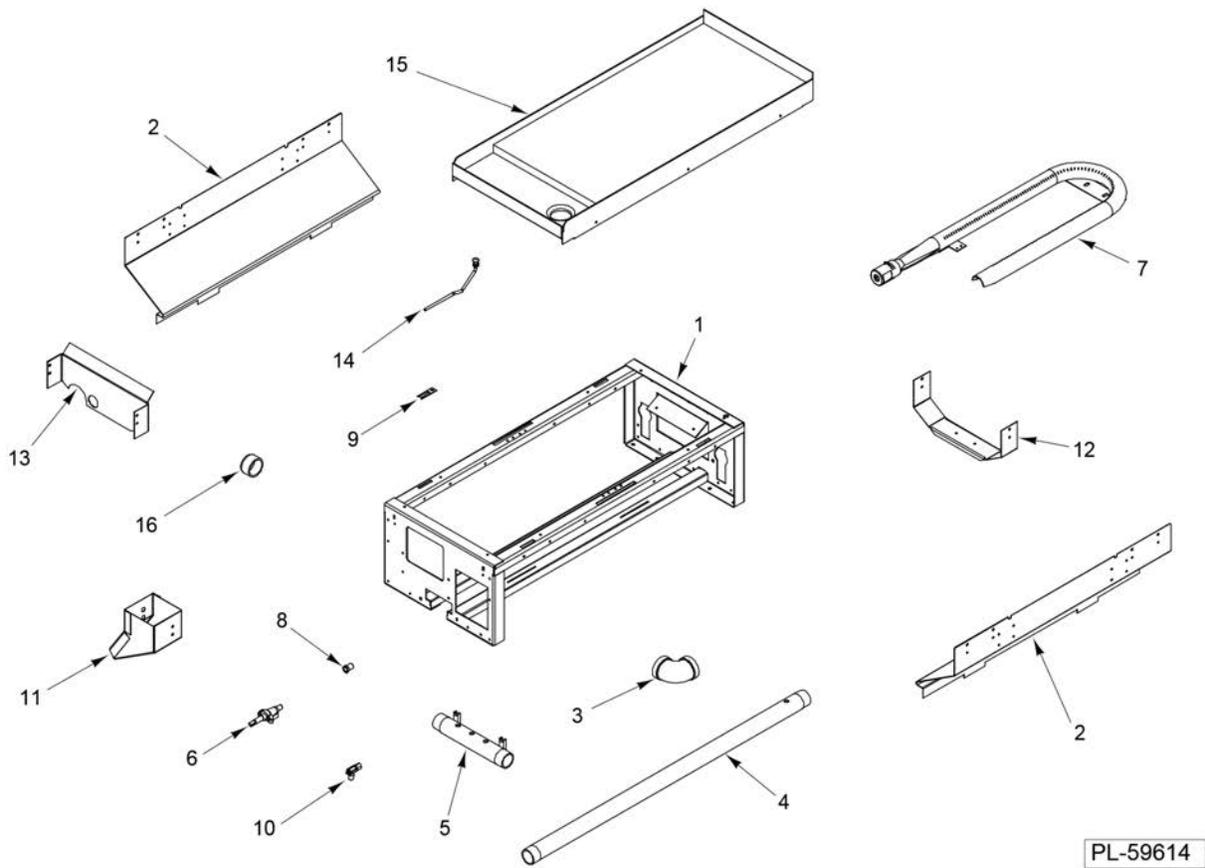
* See Oven Burner Assembly for servicable parts.



**CONVECTION OVEN MODULE
(36 SERIES)
(ON OR AFTER 3/10/2010)**

**CONVECTION OVEN MODULE
(36 SERIES)
(ON OR AFTER 3/10/2010)**

ILLUS. PL-59612	PART NO.	NAME OF PART	AMT.
1	00-921469-0000A	Bottom Assy. (30 In. Convection).....	1
2	00-921021-0000A	Oven Burner Assy.....	1
3	00-921695-0000A	Motor Assy. (FB).....	1
4	00-921512	Seal - Top.....	1
5	00-921513	Side Seal - Left.....	1
6	00-921514	Seal - Corner.....	2
7	00-921536	Side Seal - Right.....	1
8	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	34
9	00-921035	Insulation Blanket.....	1
10	00-921546-0000A	Rack Guide Assy. (Right).....	1
11	00-921547-0000A	Rack Guide Assy. (Left).....	1
12	00-921537	Seal - Bottom.....	1
13	00-921204	Hinge - Kick Panel (RH).....	1
14	00-921203	Hinge - Kick Panel (LH).....	1
15	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	4
16	00-921095	Insulation - Door Hinge.....	2
17	00-497029-00001	Door Hinge Stop.....	2

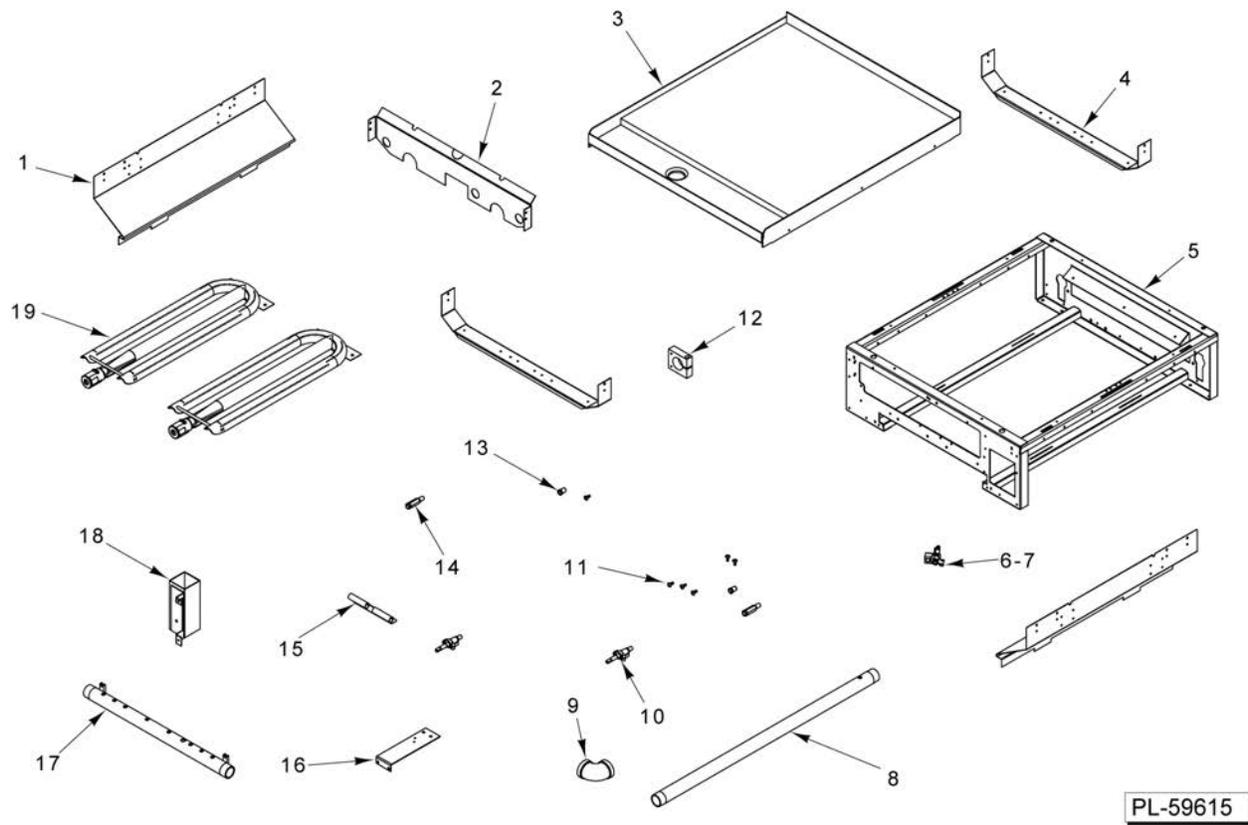


**GRIDDLE TOP MODULE
(12 INCH UNIT)**

**GRIDDLE TOP MODULE
(12 INCH UNIT)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59614			
1	00-924002-0000A	Weldment - Frame Assy. (12 In.).....	1
2	00-925015	Drip Pan Guide.....	2
3	00-925053	Elbow (1 In.).....	1
4	00-929004	Inlet Pipe (1 In.).....	1
5	00-924005-0000A	Manifold Weldment (12 In.).....	1
6	00-497240-00001	Valve - Manifold Griddle.....	1
7	00-924020-0000A	Burner - Griddle XL.....	1
*8		Orifice.....	1
9	00-413302-00001	Clip - Pilot Mounting.....	1
10	00-404193-00001	Valve - Pilot Adjustable (3/16 In.).....	1
11	00-924016-0000A	Grease Chute Assy.....	1
12	00-924019	Support - Burner.....	1
13	00-924028	Heat Shield (12 In.).....	1
14	00-428915-00001	Griddle Pilot Tube/Tip Assy.....	1
15	00-924012-0000A	Griddle Assy.....	1
16	00-929016	Cap (1 to 1 1/2).....	1

* See Orifice Chart



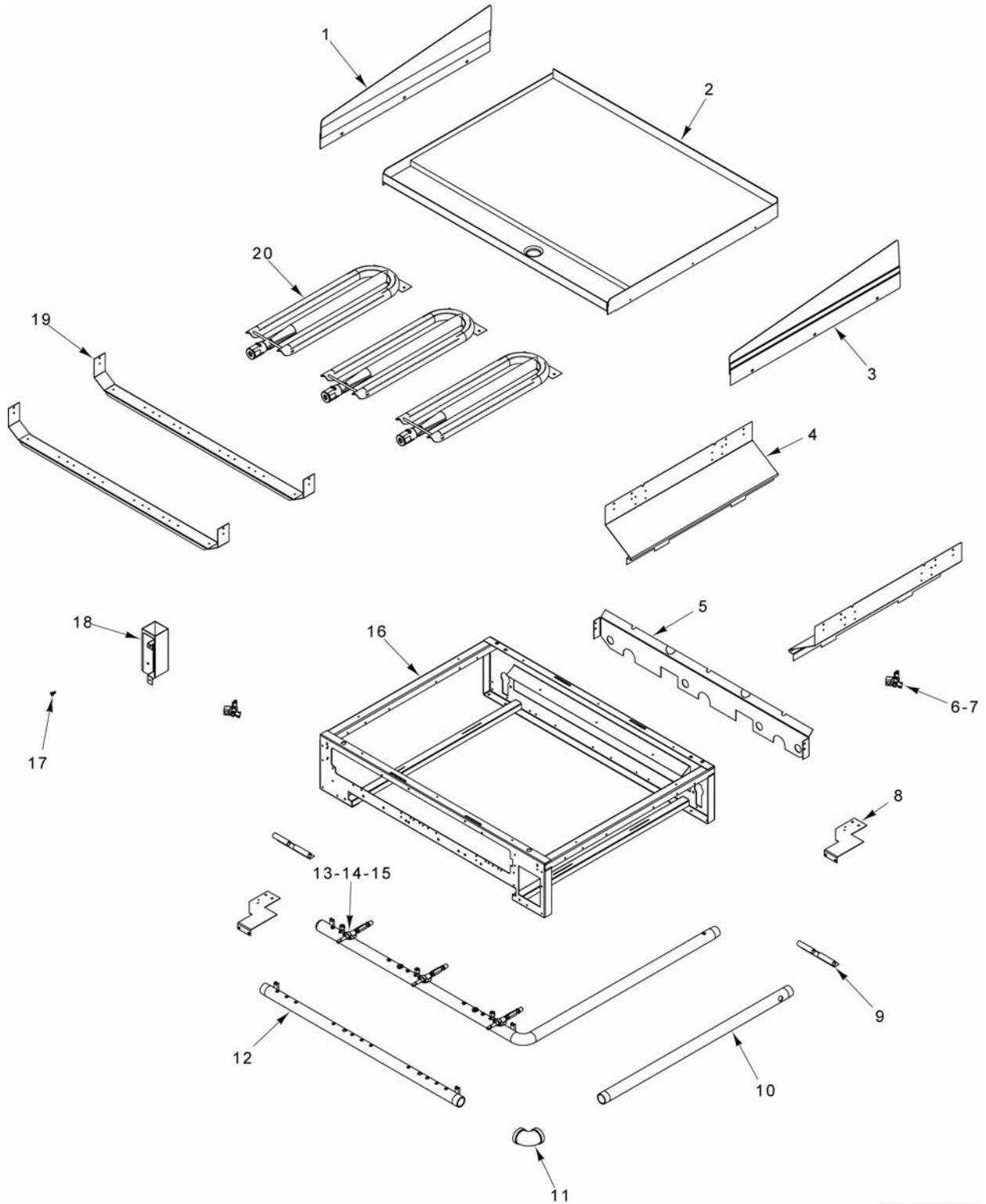
PL-59615

**GRIDDLE TOP MODULE
(24 INCH UNIT)**

**GRIDDLE TOP MODULE
(24 INCH UNIT)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59615			
1	00-925015	Drip Pan Guide.....	2
2	00-926518	NLA - Obsolete--Heat Shield (24 in. Griddle).....	1
3	00-924511-0000A	Griddle Plate Assy. (24 In.).....	1
4	00-924503	Burner Support.....	2
5	00-924502-0000A	Weldment - Frame Assy. (24 In.).....	1
6	00-426262-00001	Pilot Assy. (NAT).....	1
7	00-426262-00002	Pilot Assy. (LP).....	AR
8	00-929004	Inlet Pipe (1 In.).....	1
9	00-925053	Elbow (1 In.).....	4
10	00-497240-00001	Valve - Manifold Griddle.....	2
11	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	6
12	00-921009	Saddle Clamp.....	1
*13		Orifice.....	2
14	00-926523	Valve - Extension.....	2
15	00-921074	Flash Tube - Griddle.....	1
16	00-921075	Bracket - Pilot Mount.....	1
17	00-921027-0000A	NLA - Obsolete--Manifold Weldment (24 In.).....	1
18	00-926519-0000A	Grease Chute Assy.....	1
19	00-926509-0000A	Burner - Griddle XL (24 & 36 In.).....	2
	00-926513-0000A	Splash Assy. - Outer (RH).....	1
	00-926527-0000A	Splash Assy. - Outer (LH).....	1
	00-719179	Valve - Single Pilot.....	1
	00-426505-00012	Tubing - Pilot Flex 1/4 O.D. x 12 In.....	1

* See Orifice Chart



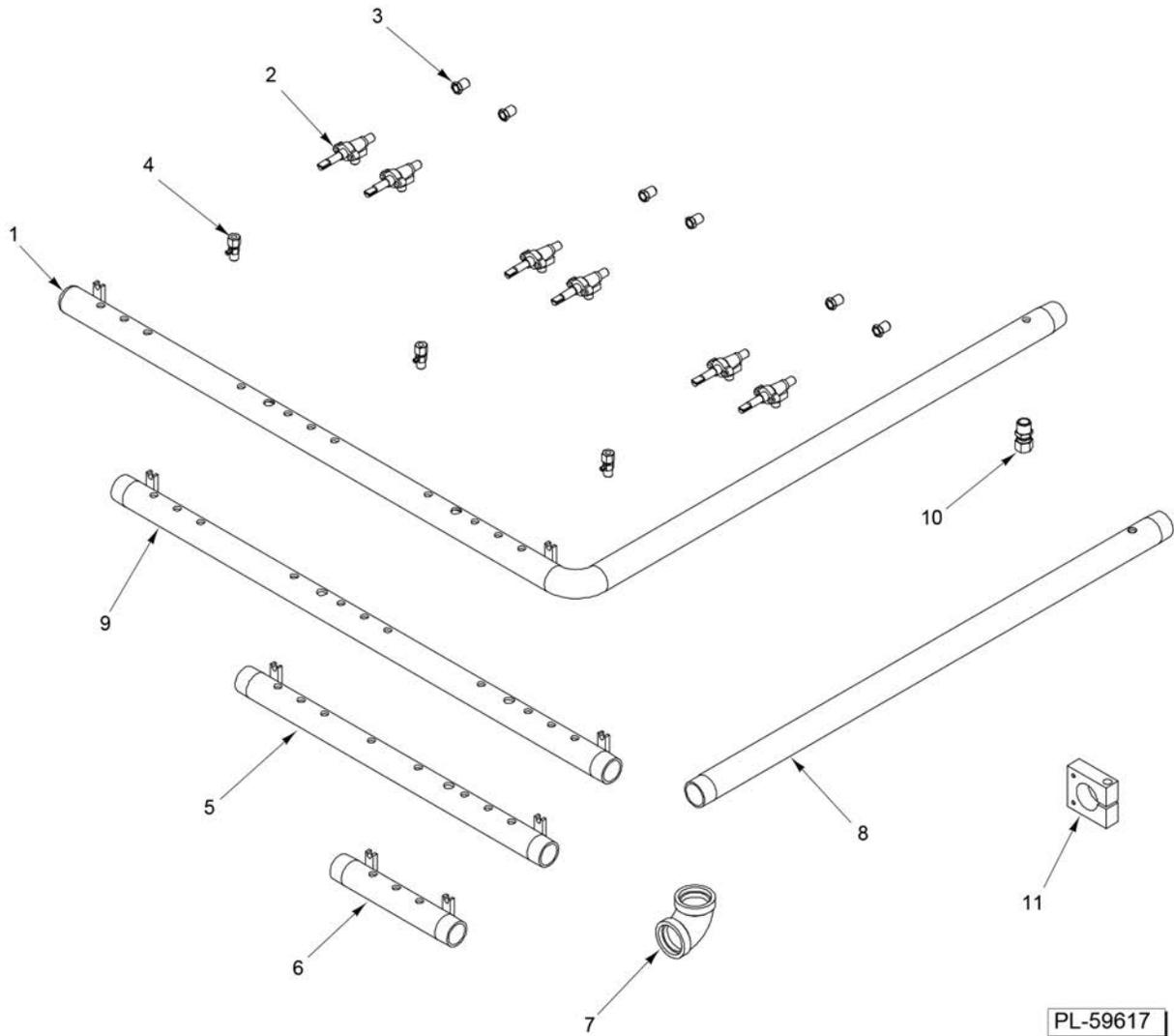
PL-59616

**GRIDDLE TOP MODULE
(36 INCH UNIT)**

**GRIDDLE TOP MODULE
(36 INCH UNIT)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59616			
1	00-926527-0000A	Splash Assy. - Outer (LH).....	1
2	00-926500-0000A	Griddle Plate Assy. (36 In.).....	1
3	00-926513-0000A	Splash Assy. - Outer (RH).....	1
4	00-925015	Drip Pan Guide.....	2
5	00-926504	Heat Shield (T-Stat Griddle).....	1
6	00-426262-00001	Pilot Assy. (NAT).....	2
7	00-426262-00002	Pilot Assy. (LP).....	2
8	00-924523	Bracket - Pilot Mount Left.....	2
9	00-921074	Flash Tube - Griddle.....	2
10	00-929004	Inlet Pipe (1 In.).....	1
11	00-925053	Elbow (1 In.).....	1
12	00-921029-0000A	Manifold Weldment (36 In.).....	1
13	00-719179	Valve - Single Pilot Adjustment.....	2
14	00-497240-00001	Valve - Manifold Griddle.....	3
15	00-956253	Valve - Extension.....	3
16	00-925003-0000A	Top Frame Assy. (36 In.).....	1
17	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	AR
18	00-926519-0000A	Grease Chute Assy.....	1
19	00-925013	Burner Support (36 In. Griddle).....	2
20	00-926509-0000A	Burner - Griddle XL (24 & 36 In.).....	3
*		Orifice.....	3

* See Orifice Chart

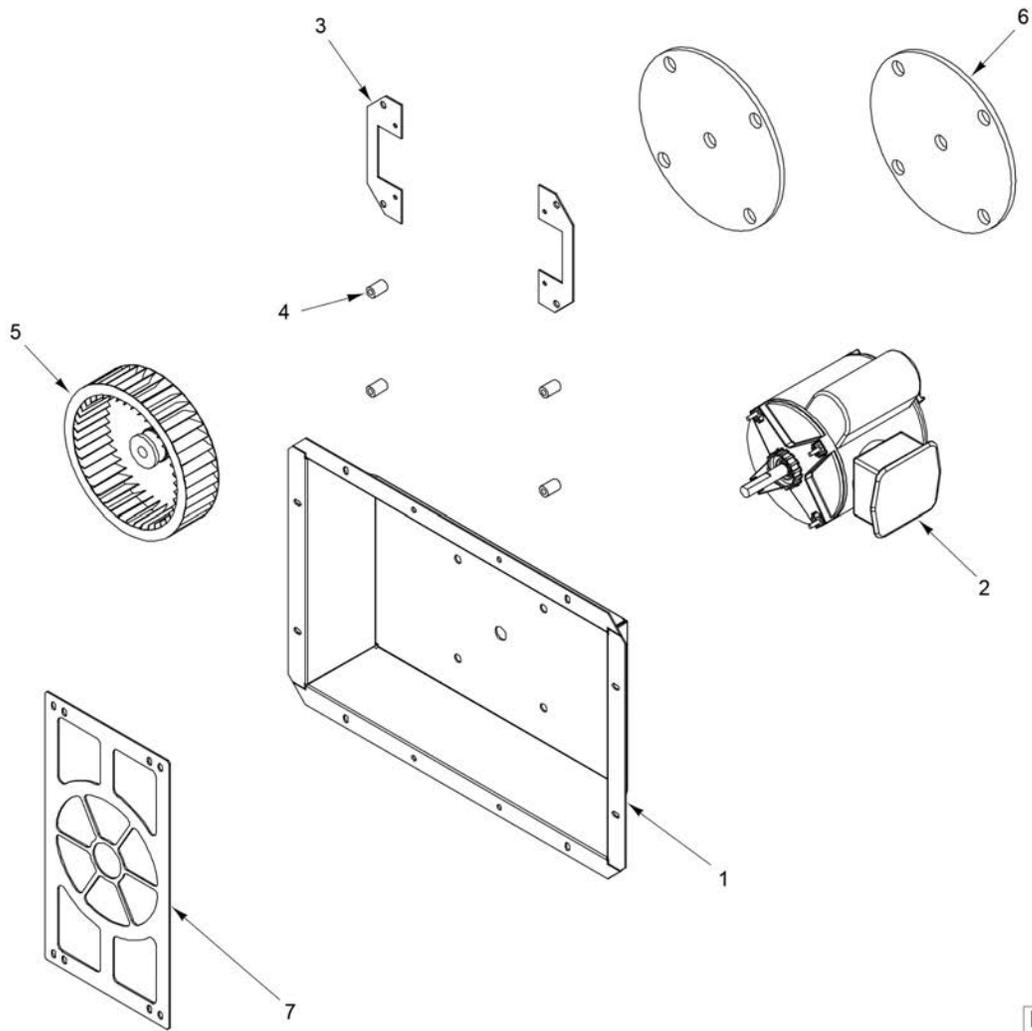


OPEN TOP BURNER MANIFOLD ASSEMBLIES

OPEN TOP BURNER MANIFOLD ASSEMBLIES

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59617			
1	00-925008-0000A	Pipe - Manifold Module (36 In.).....	1
2	00-719221	Valve Adjustable (With Split Stem) (36 In.).....	6
	00-719221	Valve Adjustable (With Split Stem) (24 In.).....	4
	00-719221	Valve Adjustable (With Split Stem) (12 In.).....	2
*3		Orifice (36 In.).....	6
*		Orifice (24 In.).....	4
*		Orifice (12 In.).....	2
4	00-719179	Valve - Single Pilot (36 In.).....	3
	00-719179	Valve - Single Pilot (24 In.).....	2
	00-719179	Valve - Single Pilot (12 In.).....	1
5	00-921027-0000A	NLA - Obsolete--Manifold Weldment (24 In.).....	1
6	00-924005-0000A	Manifold Weldment (12 In.).....	1
7	00-925053	Elbow (1 In.).....	1
8	00-929004	Inlet Pipe (1 In.).....	1
9	00-921029-0000A	Manifold Weldment (36 In.).....	1
10	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	1
11	00-921009	Saddle Clamp.....	AR

* See Orifice Chart

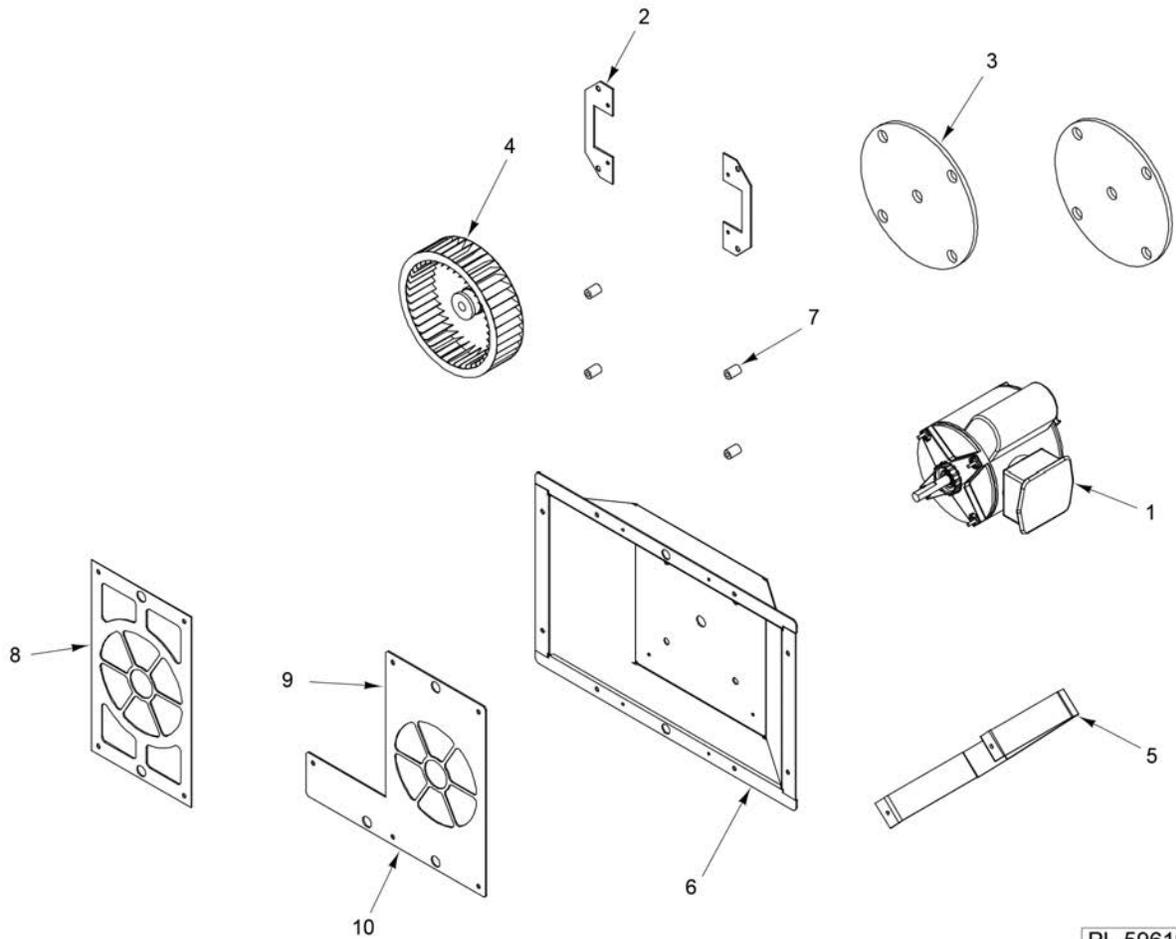


PL-59618

**CONVECTION MOTOR ASSEMBLY
(24 INCH UNIT)**

**CONVECTION MOTOR ASSEMBLY
(24 INCH UNIT)**

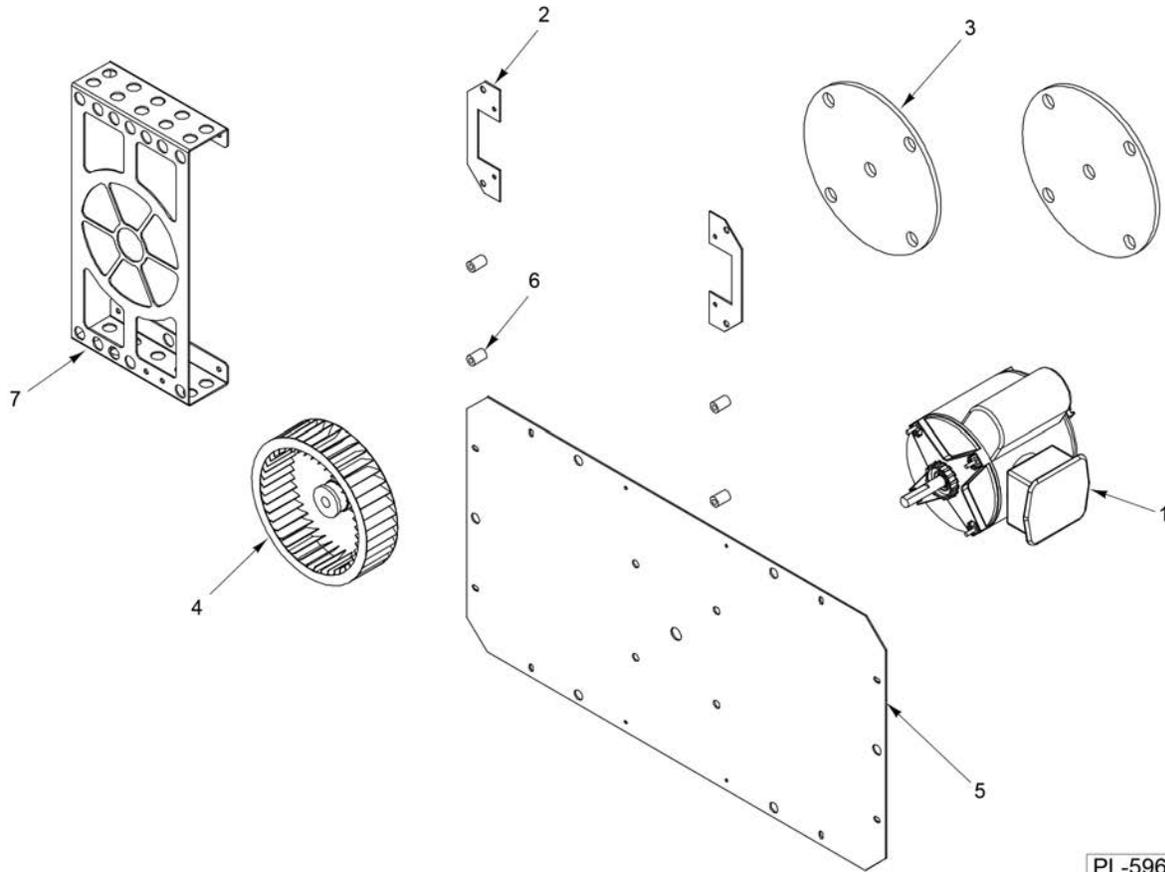
ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59618			
1	00-921459	Motor Mount HB.....	1
2	00-419730-00001	Motor (1/6 Hp., 115/208-230 V., 50/60 Hz., 1 Ph.).....	1
3	00-419719-00002	Bracket - Motor Mount.....	2
4	00-712380	Spacer.....	4
5	00-415780-00008	Wheel - Blower (Incls. Set Screws).....	1
6	00-428898-00008	Motor Insulation.....	2
7	00-921465	Guard - Motor.....	1
	00-921093	Guard - Motor Grease.....	1
	00-921631	Deflector - Air Flow.....	1



**CONVECTION MOTOR ASSEMBLY
(30 INCH UNIT)**

**CONVECTION MOTOR ASSEMBLY
(30 INCH UNIT)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59619			
1	00-419730-00001	Motor (1/6 Hp., 115/208-230 V., 50/60 Hz., 1 Ph.).....	1
2	00-419719-00002	Bracket - Motor Mount.....	2
3	00-428898-00008	Motor Insulation.....	2
4	00-415780-00008	Wheel - Blower (Incls. Set Screws).....	1
5	00-428347-00001	Motor Guard.....	1
6	00-921576	Motor Mount HB (Dom: 05/05/2009 To 03/09/2010).....	1
7	00-712380	Spacer.....	4
8	00-921515	Guard - Motor (Rev C, Dom: 05/05/2008 To 2/17/2009).....	1
9	00-921575	Blower Cover HB (Rev B, Dom: 10/19/2009 To 01/27/2010).....	1
10	00-921575	Blower Cover HB.....	1



PL-59620

**CONVECTION MOTOR ASSEMBLY
(FB)
(30 INCH UNIT)**

**CONVECTION MOTOR ASSEMBLY
(FB)
(30 INCH UNIT)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59620			
1	00-419730-00001	Motor (1/6 Hp., 115/208-230 V., 50/60 Hz., 1 Ph.).....	1
2	00-419719-00002	Bracket - Motor Mount.....	2
3	00-428898-00008	Motor Insulation.....	2
4	00-415780-00008	Wheel - Blower (Incls. Set Screws).....	1
5	00-921640	Motor Mount HB.....	1
6	00-712380	Spacer.....	4
7	00-921658	Blower Cover HB.....	1
	00-921093	Guard - Motor Grease.....	1
	00-921631	Deflector - Air Flow.....	1

NO
PICTURE
AVAILABLE

**STEP-UP BURNERS - ML STEP-UP
(12 IN.) (VULCAN)**

use when no PL illustration is needed or available

**STEP-UP BURNERS - ML STEP-UP
(12 IN.) (VULCAN)**

ILLUS. PL-BLANK	PART NO.	NAME OF PART	AMT.
	00-719237	Nut 3/16 Alpha Brass (P/N A64009).....	1
	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd. (Reviewed DWM 8/26/08).....	6
	00-921298	Grate Stop.....	1
	00-921329-0000A	Rear Frame - Step-Up (36 In.).....	1
	00-921330	Burner Head - Step-Up.....	1
	00-921382	Bracket - Pilot Step-Up.....	1
	00-921419-0000A	Pilot Tube Assy. - Step-Up.....	1
	00-413302-00001	Clip - Pilot Mounting.....	2
	00-719243	Brass Sleeve (3/16).....	1

NO
PICTURE
AVAILABLE

**STEP-UP BURNERS - ML-137209-00HTV HOT TOP MODULE
(12 IN.) (VULCAN)**

use when no PL illustration is needed or available

**STEP-UP BURNERS - ML-137209-00HTV HOT TOP MODULE
(12 IN.) (VULCAN)**

ILLUS. PL-BLANK	PART NO.	NAME OF PART	AMT.
	00-921416	I & O Manual Supplement Sheet.....	1
	00-924002-0000A	Weldment - Frame Assy. (12 In.).....	1
	00-924005-0000A	Manifold Weldment (12 In.).....	1
	00-924008	Manifold Cover (12 In.).....	1
	00-924019	Support - Burner (12 In.).....	1
	00-924020-0000A	Burner - Griddle XL (12 In.).....	1
	00-924028	Heat Shield (12 In.).....	1
	00-925015	Crumb Tray Guide (CHR XL).....	2
	00-927011	Knob - Griddle XL.....	1
	00-404193-00001	Valve 1/8 x 1/4 90 Deg. (Pilot Adjustment Valve, 260 Broiler) (Reviewed DM 10/7/08) (Adjustable Pilot Valve For 260 Endurance & MSA Griddle).....	1
	00-428915-00001	Griddle Pilot Tube/Tip Assy. (T3-BZ001-10).....	1
	00-497240-00001	Valve - Manifold Valve - Griddle Burner.....	1
	00-497246-00001	Knob - Griddle/Broiler.....	1

NO
PICTURE
AVAILABLE

**STEP-UP BURNERS - ML-137210-0001V HOT TOP MODULE
(24 IN.) (VULCAN)**

use when no PL illustration is needed or available

**STEP-UP BURNERS - ML-137210-0001V HOT TOP MODULE
(24 IN.) (VULCAN)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-BLANK			
	00-426505-000012	Tube - Flex (1/4 x 12 In.).....	1
	00-921074	Flash Tube - Griddle (24 In.).....	1
	00-921075	Bracket - Pilot Mount (24 In.).....	1
	00-921416	I & O Manual Supplement Sheet.....	1
	00-924024-0000A	Manifold Pipe Assy.....	1
	00-924502-0000A	Weldment - Frame Assy. (24 In.).....	1
	00-924503	Burner Support (24 In.).....	2
	00-924510-0000A	Weldment - Crumb Tray (24 In.).....	1
	00-924514	Cover - Manifold (24 In.).....	1
	00-925015	Crumb Tray Guide (CHR XL).....	2
	00-926509-0000A	Burner - Griddle XL.....	2
	00-926518	NLA - Obsolete--Heat Shield.....	1
	00-497246-00001	Knob - Griddle/Broiler.....	2

NO
PICTURE
AVAILABLE

**STEP-UP BURNERS - ML-137211-00HTV HOT TOP MODULE
(36 IN.) (VULCAN)**

use when no PL illustration is needed or available

**STEP-UP BURNERS - ML-137211-00HTV HOT TOP MODULE
(36 IN.) (VULCAN)**

ILLUS. PL-BLANK	PART NO.	NAME OF PART	AMT.
	00-426505-00012	Tubing - Pilot Flex 1/4 O.D. x 12 In.....	1
	00-719179	Valve - Single Pilot (Reviewed DWM 9/3/08).....	2
	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd. (Reviewed DWM 8/26/08).....	5
	00-921029-0000A	Manifold Weldment (36 In.).....	1
	00-921034	NLA - Obsolete--Manifold Cover (36 In.) (CHR XL).....	1
	00-921074	Flash Tube - Griddle (24 In.).....	2
	00-921075	Bracket - Pilot Mount (24 In.).....	2
	00-921416	I & O Manual Supplement Sheet.....	1
	00-925003-0000A	Top Frame Assy. (36 In.) (CHR XL).....	1
	00-925013	Burner Support (36 In.).....	2
	00-925015	Crumb Tray Guide (CHR XL).....	2
	00-926504	Heat Shield (T-Stat Griddle) (36 In.).....	1
	00-926509-0000A	Burner - Griddle XL.....	3
	00-926523	Valve - Extension (2.13 Orifice).....	3
	00-4497240-00001	Valve - Griddle Burner.....	3
	00-497246-00001	Knob - Griddle/Broiler.....	3

NO
PICTURE
AVAILABLE

STEP-UP BURNERS - ML-137251-000HT HOT TOPS

use when no PL illustration is needed or available

STEP-UP BURNERS - ML-137251-000HT HOT TOPS

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-BLANK			
	00-925057	Hot Top - Front.....	1
	00-925058	Hot Top - Rear.....	1

CATALOG OF REPLACEMENT PARTS ENDURANCE/CHALLENGER MODULAR SERIES GAS RANGES

ITW Food Equipment Group

VULCAN



MODELS (Aug 2011)

12	48S	72SS
	48SS	72SC
24S	48C	72CC
		72CS
36S	60SS	
36C	60SC	
	60CS	



For additional information on Vulcan-Hart Company or to locate an authorized parts and service provider in your area, visit our website at www.vulcanequipment.com

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41	OVEN BURNER ASSEMBLY
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45	STANDARD OVEN CAVITY (24 INCH)
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49	CONVECTION OVEN CAVITY (36 INCH)
51	CONVECTION MOTOR ASSEMBLY (30 INCH UNIT ONLY)
53	DOOR ASSEMBLY
55	BACKSPLASH, SHELF, AND BULL NOSE (ALL SIZES)
57	BACKSPLASH AND PANELS (GRIDDLE/BROILERS)

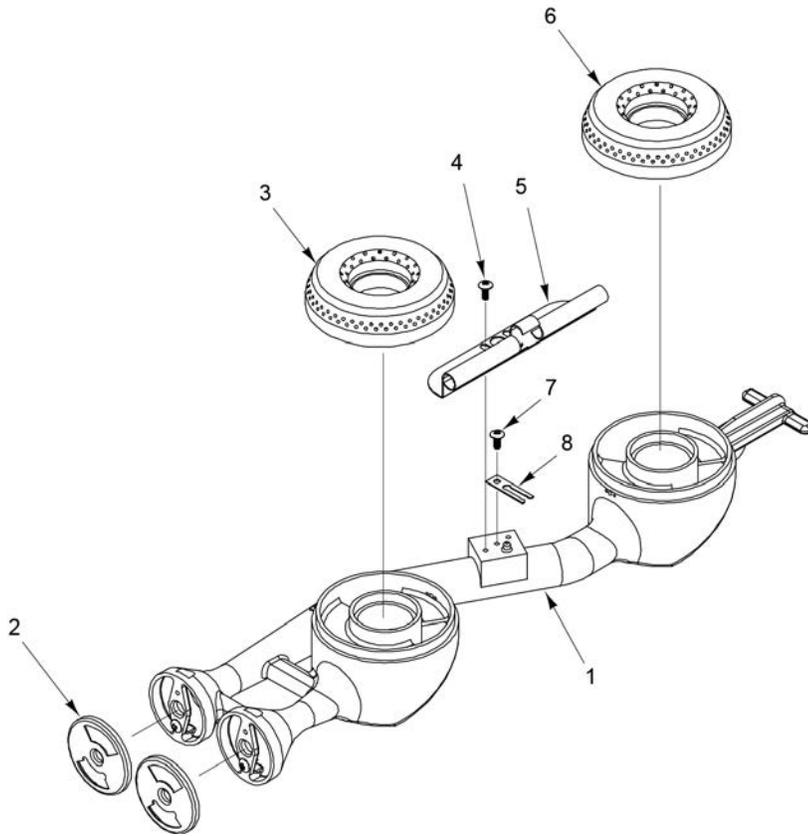
All orifices use the following base part number: 00-719951-000xx													
Find the device, gas type, and elevation (e.g., the orifice for the Hot Top, propane, 2000-3999 elevation would use 00-719951-00059).													
COP ACCESSORY CODE	DEVICE	BTU		ALTIKIT- CARN 01	ALTIKIT- CARN 02	ALTIKIT- CARN 03	ALTIKIT- CARN 04	ALTIKIT- CARN 05	ALTIKIT- CARN 06	ALTIKIT- CARN 07	ALTIKIT- CARN 08	ALTIKIT- CARN 09	ALTIKIT- CARN 10
		NAT	PRO	1	2	3	4	5	6	7	8	9	10
				0 to 1999		2000 to 3999		4000 to 5999		6000 to 7999		8000 to 9999	
				42	53	42	53	42	54	44	54	46	55
	OPEN TOP BURNER	30,000	27,500	45	54	46	55	47	55	48	56	49	56
	ALL GRIDDLES	20,000	20,000	36	51	37	52	39	52	41	53	42	53
	STANDARD OVEN 30"	35,000	32,000	35	51	36	52	37	52	40	53	41	53
	CONVECTION OVEN 30"	32,000	32,000	44	53	45	54	47	54	48	55	49	55
	STANDARD OVEN 24"	23,000	23,000	51	57	52	59	52	60	53	61	53	63
	HOT TOP	14,000	14,000	55	64	55	64	55	65	56	66	56	67
	GRIDDLE/ BROILER	10,000	10,000	47	56	-	-	-	-	-	-	-	-
	CHARBROILER (OUTER)	10,000	10,000	52	57	-	-	-	-	-	-	-	-
	CHARBROILER (INNER)	10,000	10,000										

PL-60530

ORIFICE CHART

ORIFICE CHART

ILLUS.	PART NO.	NAME OF PART	AMT.
35	00-719951-00035	Hood - Orifice (Drill 35).....	AR
36	00-719951-00036	Hood - Orifice (Drill 36).....	AR
37	00-719951-00037	Hood - Orifice (Drill 37).....	AR
39	00-719951-00039	Hood - Orifice (Drill 39).....	AR
40	00-719951-00040	Hood - Orifice (Drill 40).....	AR
41	00-719951-00041	Hood - Orifice (Drill 41).....	AR
42	00-719951-00042	Hood - Orifice (Drill 42).....	AR
43	00-719951-00043	Hood - Orifice (Drill 43).....	AR
44	00-719951-00044	Hood - Orifice (Drill 44).....	AR
45	00-719951-00045	Hood - Orifice (Drill 45).....	AR
46	00-719951-00046	Hood - Orifice (Drill 46).....	AR
47	00-719951-00047	Hood - Orifice (Drill 47).....	AR
48	00-719951-00048	Hood - Orifice (Drill 48).....	AR
49	00-719951-00049	Hood - Orifice (Drill 49).....	AR
51	00-719951-00051	Hood - Orifice (Drill 51).....	AR
52	00-719951-00052	Hood - Orifice (Drill 52).....	AR
53	00-719951-00053	Hood - Orifice (Drill 53).....	AR
54	00-719951-00054	Hood - Orifice (Drill 54).....	AR
55	00-719951-00055	Hood - Orifice (Drill 55).....	AR
56	00-719951-00056	Hood - Orifice (Drill 56).....	AR
57	00-719951-00057	Hood - Orifice (Drill 57).....	AR
59	00-719951-00059	Hood - Orifice (Drill 59).....	AR
60	00-719951-00060	Hood - Orifice (Drill 60).....	AR
61	00-719951-00061	Hood - Orifice (Drill 61).....	AR
63	00-719951-00063	Hood - Orifice (Drill 63).....	AR
64	00-719951-00064	Hood - Orifice (Drill 64).....	AR
65	00-719951-00065	Hood - Orifice (Drill 65).....	AR
66	00-719951-00066	Hood - Orifice (Drill 66).....	AR
67	00-719951-00067	Hood - Orifice (Drill 67).....	AR

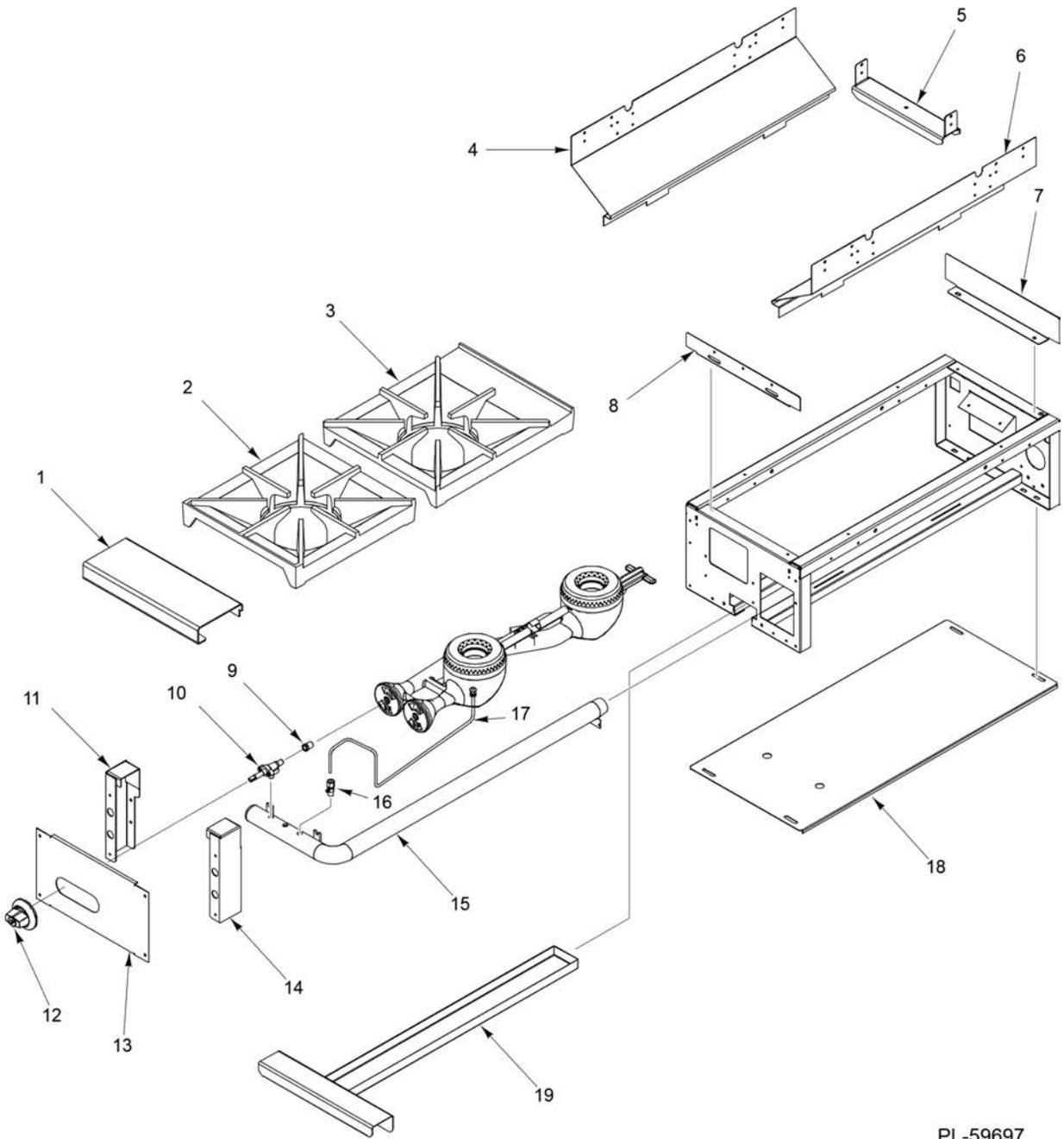


PL-59703

OPEN TOP BURNER ASSEMBLY

OPEN TOP BURNER ASSEMBLY

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59703			
1	00-763209-000A1	Open Top Burner (Venturi) (Includes items 2, 3, 4, 5, 6, 7, and 8).....	1
2	00-719329	Air Mixer Assy.....	2
3	00-417608-00001	Burner Head.....	1
4	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	2
5	00-787275-00001	Flash Tube.....	1
6	00-417608-00001	Burner Head.....	1
7	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	1
8	00-413302-00001	Clip - Pilot Mounting.....	1



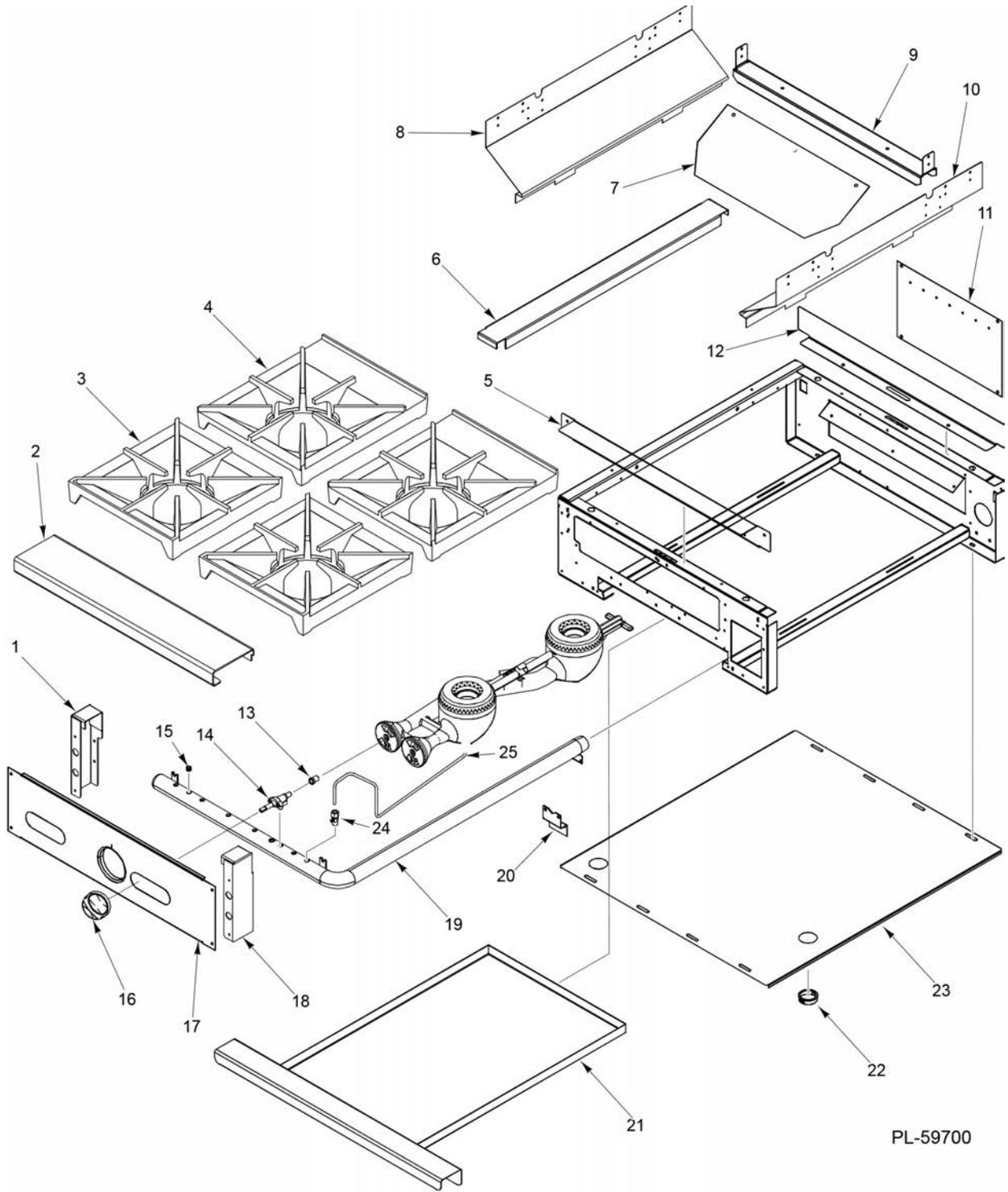
PL-59697

**OPEN TOP BURNER MODULE
(12 INCH)**

**OPEN TOP BURNER MODULE
(12 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59697			
1	00-921884-00012	Bull Nose (12 In.).....	1
2	00-925000	Grate - Front.....	AR
3	00-925001	Grate - Rear.....	AR
4	00-925015	Drip Pan Guide.....	1
5	00-924006	Burner Support.....	1
6	00-925015	Drip Pan Guide.....	1
7	00-921782	Shield - Rear.....	1
8	00-921886-00012	Shield - Front.....	1
*9		Cap.....	1
10	00-719221	Valve - Manual.....	1
11	00-921883	Bracket - Manifold Cover (LH).....	1
12	00-428300	Knob.....	1
13	00-921885-00012	Cover - Gas Manifold.....	1
14	00-921882	Bracket - Manifold Cover (RH).....	1
15	00-922146-0000A	Manifold.....	1
16	00-719189	Valve - Manual Griddle.....	1
17	00-921107-0000A	Pilot Tube/Tip Assy.....	1
18	00-923011	Support - Insulation.....	1
19	00-924009-0000A	Tray - Crumb.....	1

* (See Orifice Chart)



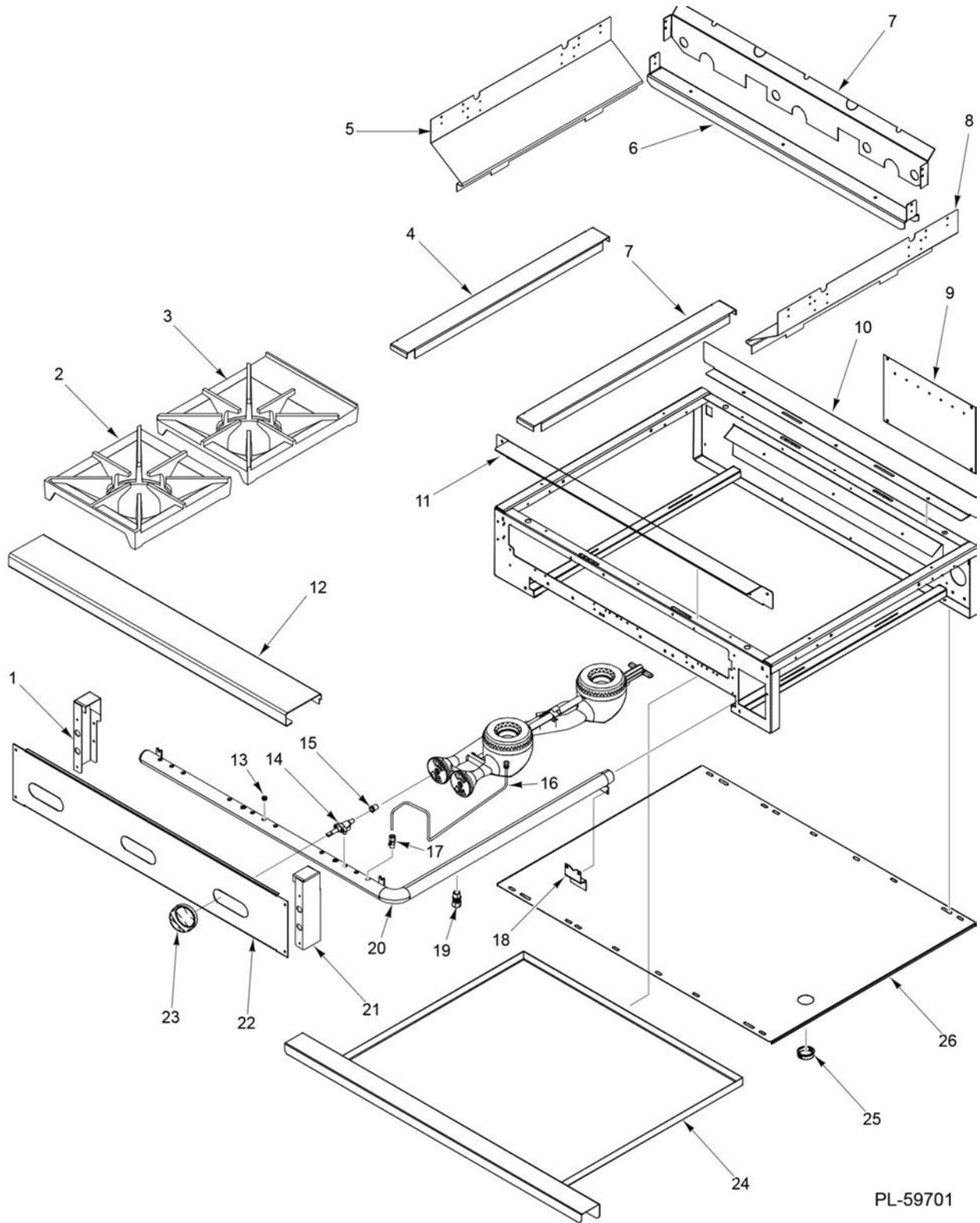
PL-59700

**OPEN TOP BURNER MODULE
(24 INCH)**

**OPEN TOP BURNER MODULE
(24 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59700			
1	00-921883	Bracket - Manifold Cover (LH).....	1
2	00-921884-00024	Bull Nose (24 In.).....	1
3	00-925000	Grate - Front.....	2
4	00-925001	Grate - Rear.....	2
5	00-921886-00024	Bracket - Front Top.....	1
6	00-921794	Support - Grate.....	1
7	00-924515	Deflector - Rear.....	1
8	00-925015	Drip Pan Guide.....	1
9	00-924516	Support - Burner.....	1
10	00-925015	Drip Pan Guide.....	1
11	00-921410	Cover - Flue.....	1
12	00-924518	Heat Shield Rear.....	1
*13		Cap.....	1
14	00-719221	Valve - Manual.....	1
15	00-719370	Plug.....	1
16	00-428300	Knob.....	AR
17	00-921885-00024	Cover - Gas Manifold.....	1
18	00-921882	Bracket - Manifold Cover (RH).....	1
19	00-922145-0000A	Manifold.....	1
20	00-922125	Bracket.....	1
21	00-924510-0000A	Weldment - Crumb Tray.....	1
22	2240-2241	Grommet - Heyco.....	1
23	00-923518	Support - Insulation.....	1
24	00-719189	Valve - Single Pilot.....	1
25	00-921107-0000A	Pilot Tube/Tip Assy.....	1

* (See Orifice Chart)

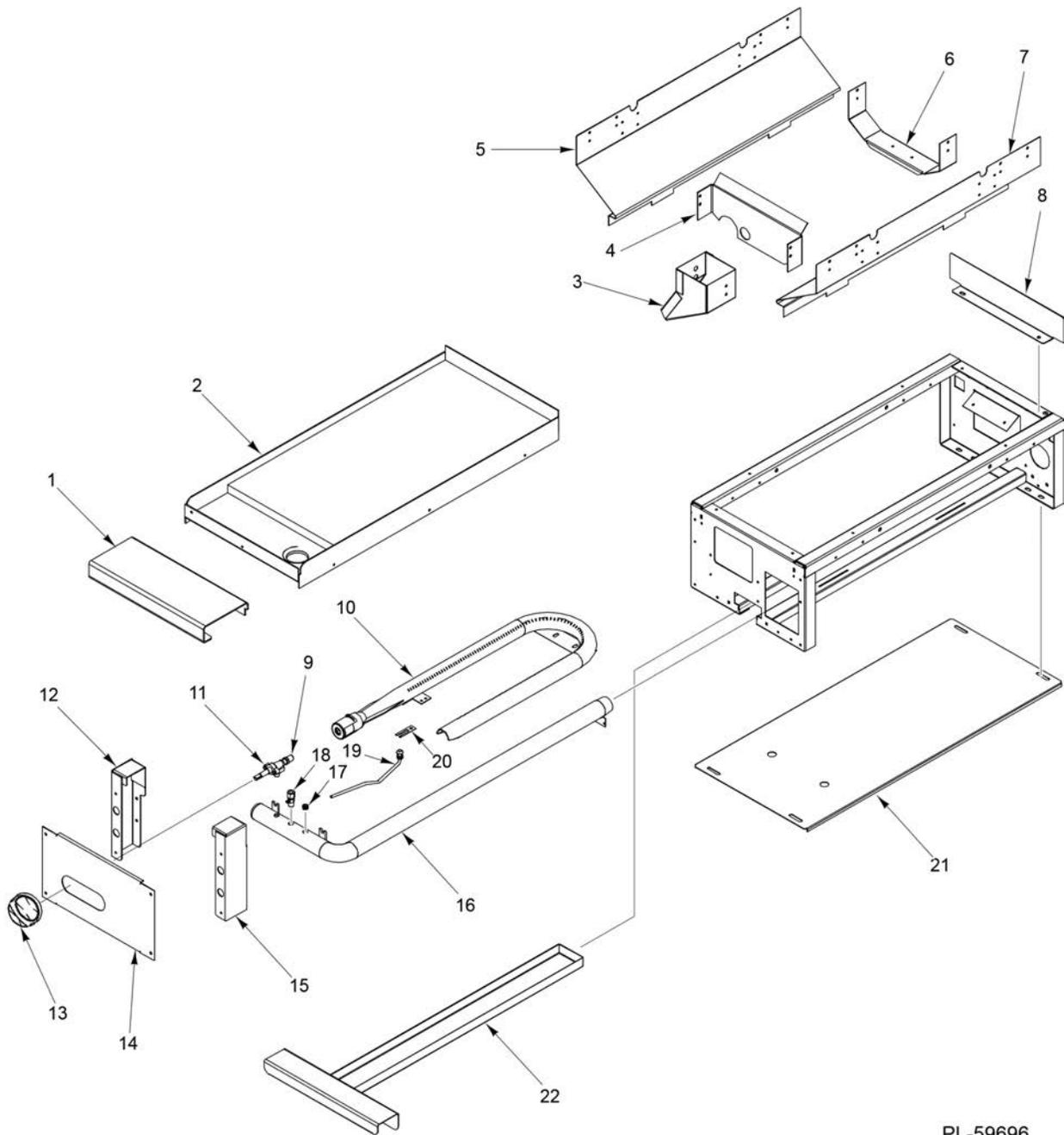


**OPEN TOP BURNER MODULE
(36 INCH)**

**OPEN TOP BURNER MODULE
(36 INCH)**

ILLUS. PL-59701	PART NO.	NAME OF PART	AMT.
1	00-921883	Bracket - Manifold Cover (LH).....	1
2	00-925000	Grate - Front.....	2
3	00-925001	Grate - Rear.....	2
4	00-921794	Support - Grate.....	1
5	00-925015	Drip Pan Guide.....	1
6	00-925035	Deflector - Rear.....	1
7	00-921794	Support - Grate.....	1
8	00-925015	Drip Pan Guide.....	1
9	00-921410	Cover - Flue.....	1
10	00-921148	Heat Shield Rear.....	1
11	00-921886	Bracket - Front Top.....	1
12	00-921884-00036	Bull Nose (36 In.).....	1
13	00-719370	Plug.....	AR
14	00-719221	Valve - Manual.....	1
*15		Cap.....	1
16	00-921107-0000A	Pilot Tube/Tip Assy.....	1
17	00-719189	Valve - Single Pilot.....	1
18	00-922125	Bracket.....	1
19	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	1
20	00-922144-0000A	Manifold.....	1
21	00-921882	Bracket - Manifold Cover (RH).....	1
22	00-921885-00036	Cover - Gas Manifold.....	1
23	00-428300	Knob.....	AR
24	00-921044-0000A	Weldment - Crumb Tray.....	1
25	2240-2241	Grommet - Heyco.....	1
26	00-922006	Support - Insulation.....	AR

* (See Orifice Chart)



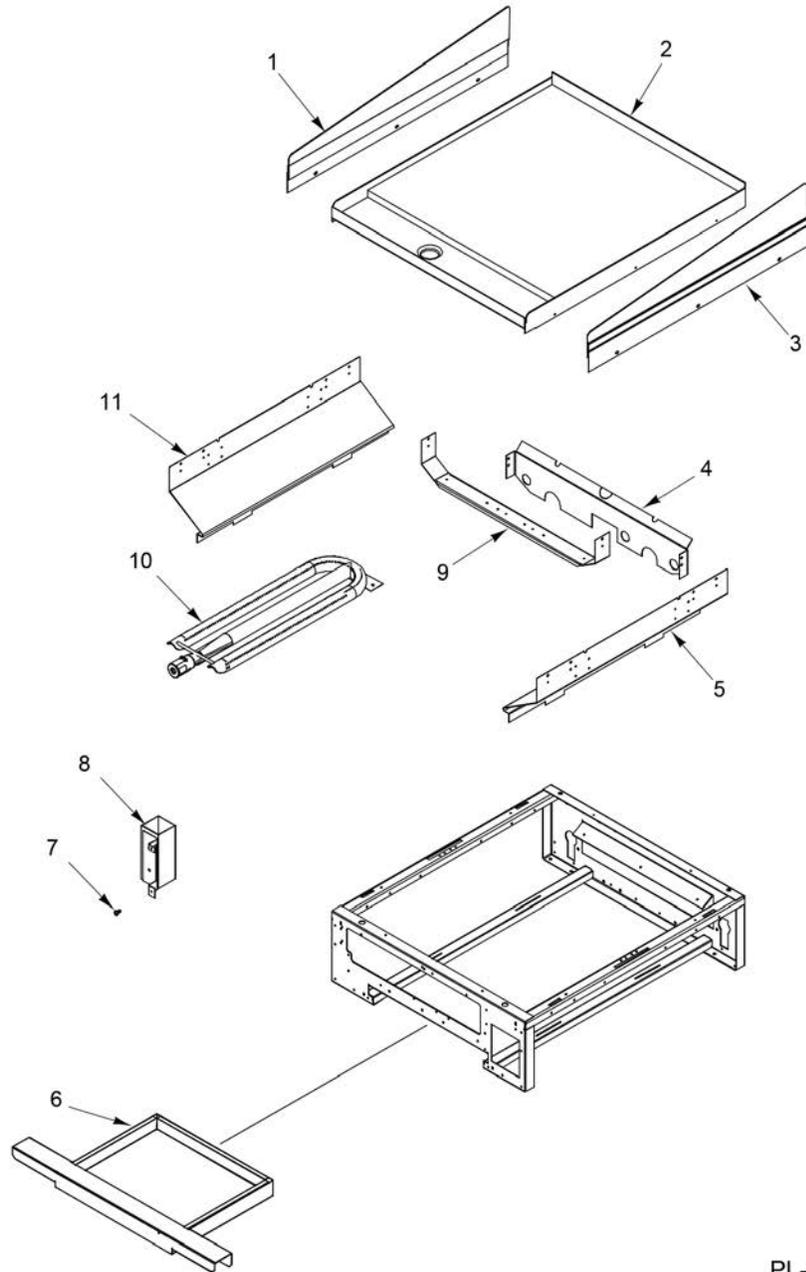
PL-59696

**GRIDDLE TOP MODULE
(12 INCH)**

**GRIDDLE TOP MODULE
(12 INCH)**

ILLUS. PL-59696	PART NO.	NAME OF PART	AMT.
1	00-921884-00012	Bull Nose (12 In.).....	1
2	00-924012-0000A	Griddle Assy.....	1
3	00-924016-0000A	Grease Chute Assy.....	1
4	00-924028	Heat Shield (12 In.) (Griddle).....	1
5	00-925015	Drip Pan Guide.....	1
6	00-924019	Support - Burner.....	1
7	00-925015	Drip Pan Guide.....	1
8	00-921782	Shield - Rear.....	1
*9		Cap.....	1
10	00-924020-0000A	Burner - Griddle XL.....	1
11	00-497240	Valve - Manual Griddle.....	1
12	00-921883	Bracket - Manifold Cover (LH).....	1
13	00-428300	Knob.....	1
14	00-921885-00012	Cover - Gas Manifold.....	1
15	00-921882	Bracket - Manifold Cover (RH).....	1
16	00-922146-0000A	Manifold.....	1
17	00-719370	Plug.....	1
18	00-719189	Valve - Single Pilot.....	1
19	00-428915-00001	Griddle Pilot Tube/Tip Assy.....	1
20	00-413302-00001	Clip - Pilot Mounting.....	1
21	00-923011	Support - Insulation.....	1
22	00-924009-0000A	Tray - Crumb.....	1

* (See Orifice Chart)

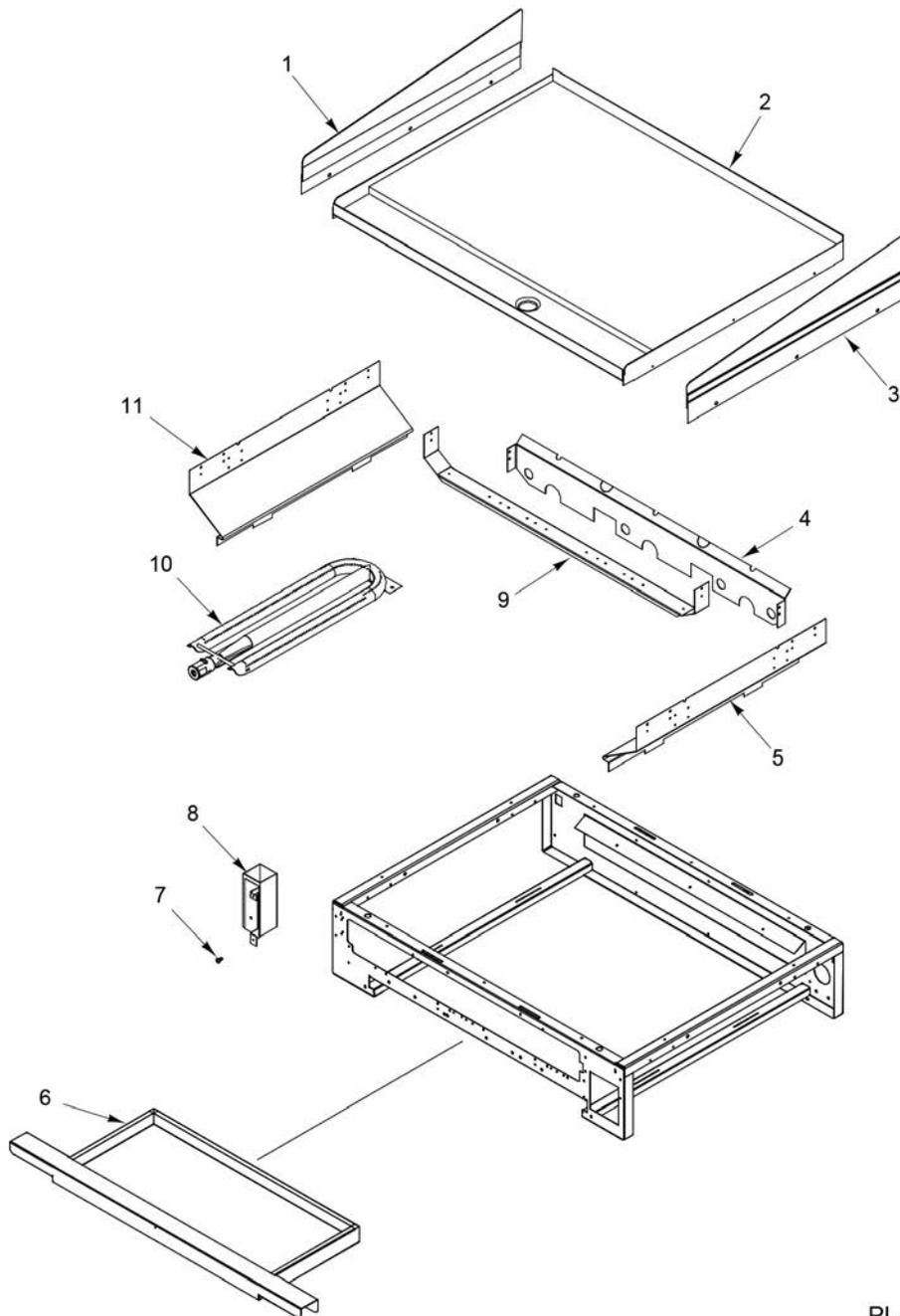


PL-59698

**GRIDDLE TOP MODULE
(24 INCH)**

**GRIDDLE TOP MODULE
(24 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59698			
1	00-926527-0000A	Splash Assy. - Outer (LH).....	1
2	00-924511-0000A	Griddle Plate Assy. (24 In.).....	1
3	00-926513-0000A	Splash Assy. - Outer (RH).....	1
4	00-921783	Heat Shield (T-Stat Griddle).....	1
5	00-925015	Drip Pan Guide.....	1
6	00-921473-0000A	Tray - Crumb.....	1
7	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	AR
8	00-926519-0000A	Grease Chute Assy.....	1
9	00-924503	Burner Support.....	2
10	00-926509-0000A	Burner - Griddle XL.....	2
11	00-925015	Drip Pan Guide.....	1

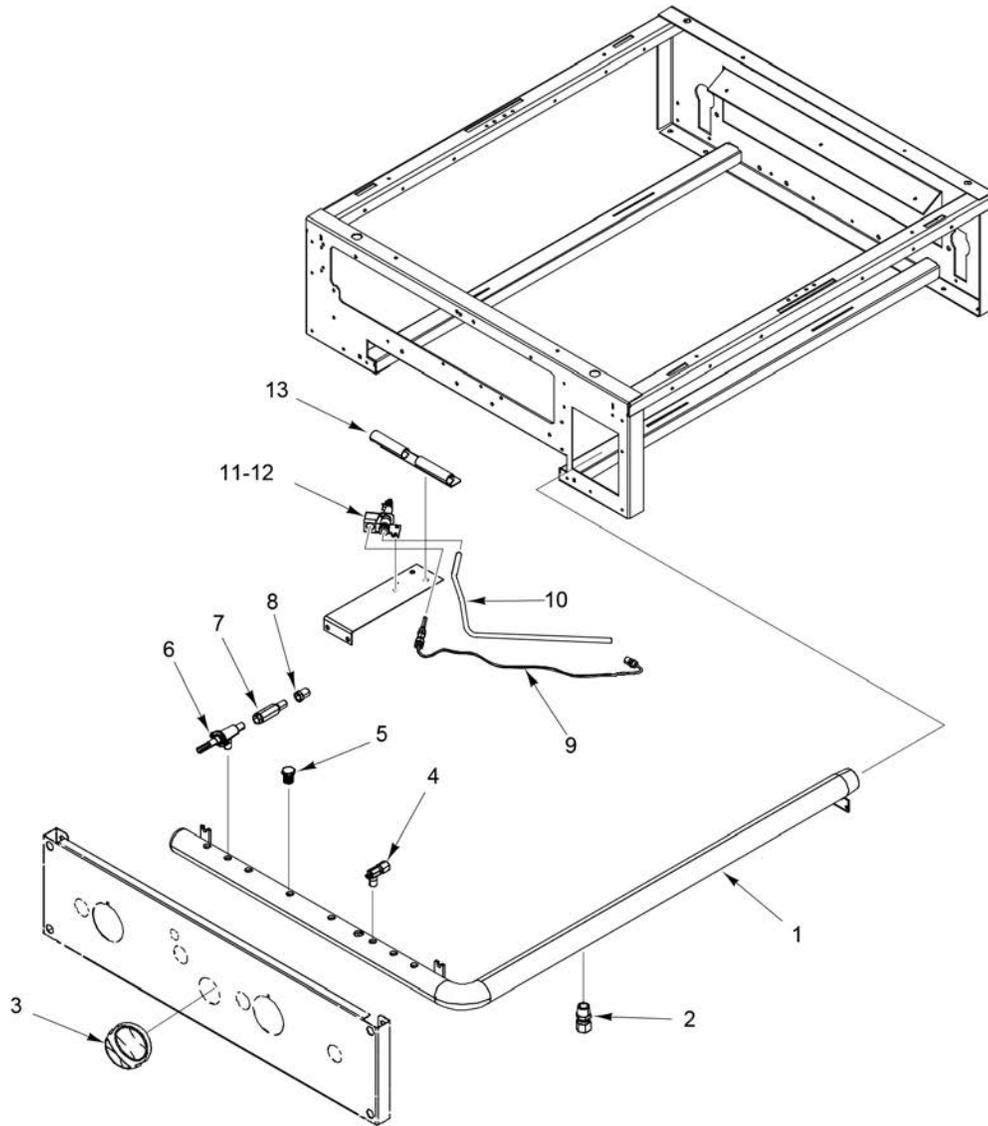


PL-59699

**GRIDDLE TOP MODULE
(36 INCH)**

**GRIDDLE TOP MODULE
(36 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59699			
1	00-926527-0000A	Splash Assy. - Outer (LH).....	1
2	00-926500-0000A	Griddle Plate Assy. (36 In.).....	1
3	00-926513-0000A	Splash Assy. - Outer (RH).....	1
4	00-926504	Heat Shield (T-Stat Griddle).....	1
5	00-925015	Drip Pan Guide.....	1
6	00-921471-0000A	Tray - Crumb.....	1
7	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	AR
8	00-926519-0000A	Grease Chute Assy.....	1
9	00-925013	Burner Support.....	2
10	00-926509-0000A	Burner - Griddle XL.....	3
11	00-925015	Drip Pan Guide.....	1



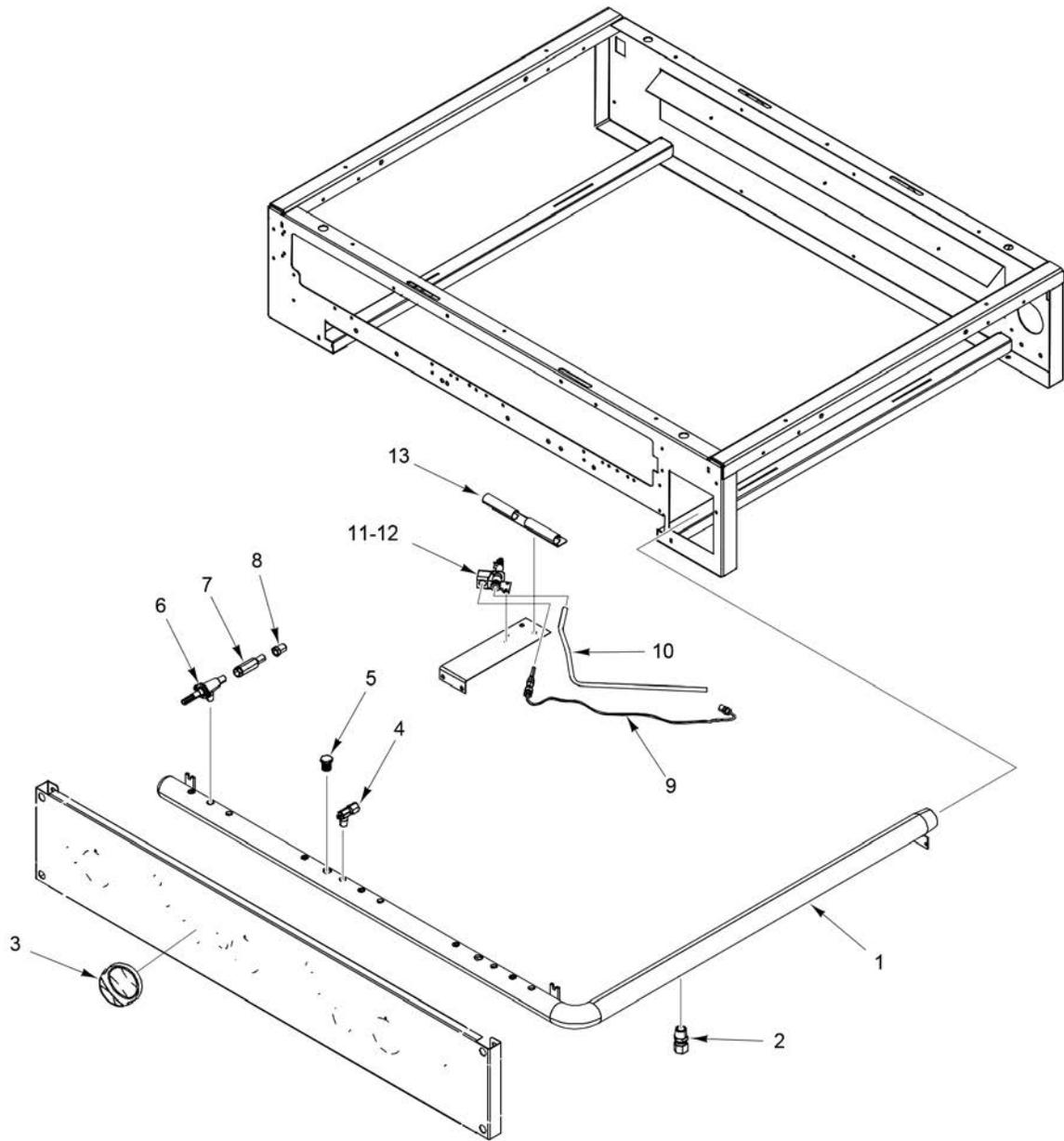
PL-59719

**GRIDDLE MANIFOLD AND VALVES
(24 INCH)**

**GRIDDLE MANIFOLD AND VALVES
(24 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59719			
1	00-922145-0000A	Manifold.....	1
2	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	1
3	00-428300	Knob.....	3
4	00-404193-00001	Valve - Pilot.....	1
5	00-719371	Plug.....	AR
6	00-497240-00001	Valve - Manifold (Griddle).....	3
7	00-926523	Valve - Extension.....	3
*8		Hood - Valve.....	3
9	00-714268	Thermocouple.....	1
10	00-426505-00012	Tubing - Pilot Flex 1/4 O.D. x 12 In.....	1
11	00-426262-00001	Pilot Assy. (NAT).....	1
12	00-426262-00002	Pilot Assy. (LP).....	1
13	00-921074	Flash Tube - Griddle.....	1

* (See Orifice Chart)



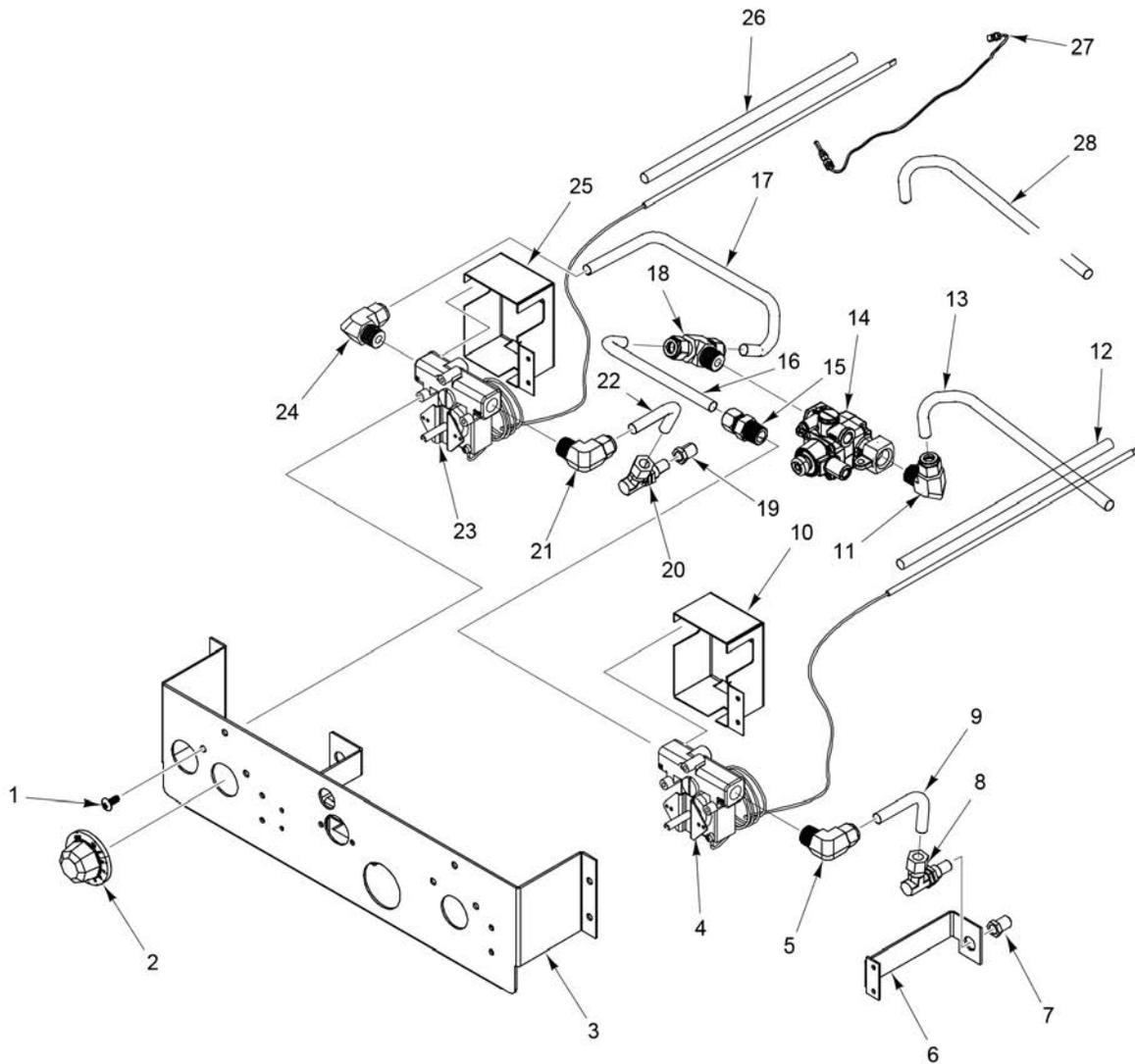
PL-59704

**GRIDDLE MANIFOLD AND VALVES
(36 INCH)**

**GRIDDLE MANIFOLD AND VALVES
(36 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59704			
1	00-922144-0000A	Manifold.....	1
2	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	1
3	00-428300	Knob.....	3
4	00-404193-00001	Valve - Pilot.....	2
5	00-719371	Plug.....	AR
6	00-497240-00001	Valve - Manifold.....	3
7	00-926523	Valve - Extension.....	3
*8		Hood - Valve.....	3
9	00-714268	Thermocouple.....	2
10	00-426505-00012	Tubing - Pilot Flex 1/4 O.D. x 12 In.....	2
11	00-426262-00001	Pilot Assy. (NAT).....	2
12	00-426262-00002	Pilot Assy. (LP).....	2
13	00-921074	Flash Tube - Griddle.....	2

* (See Orifice Chart)



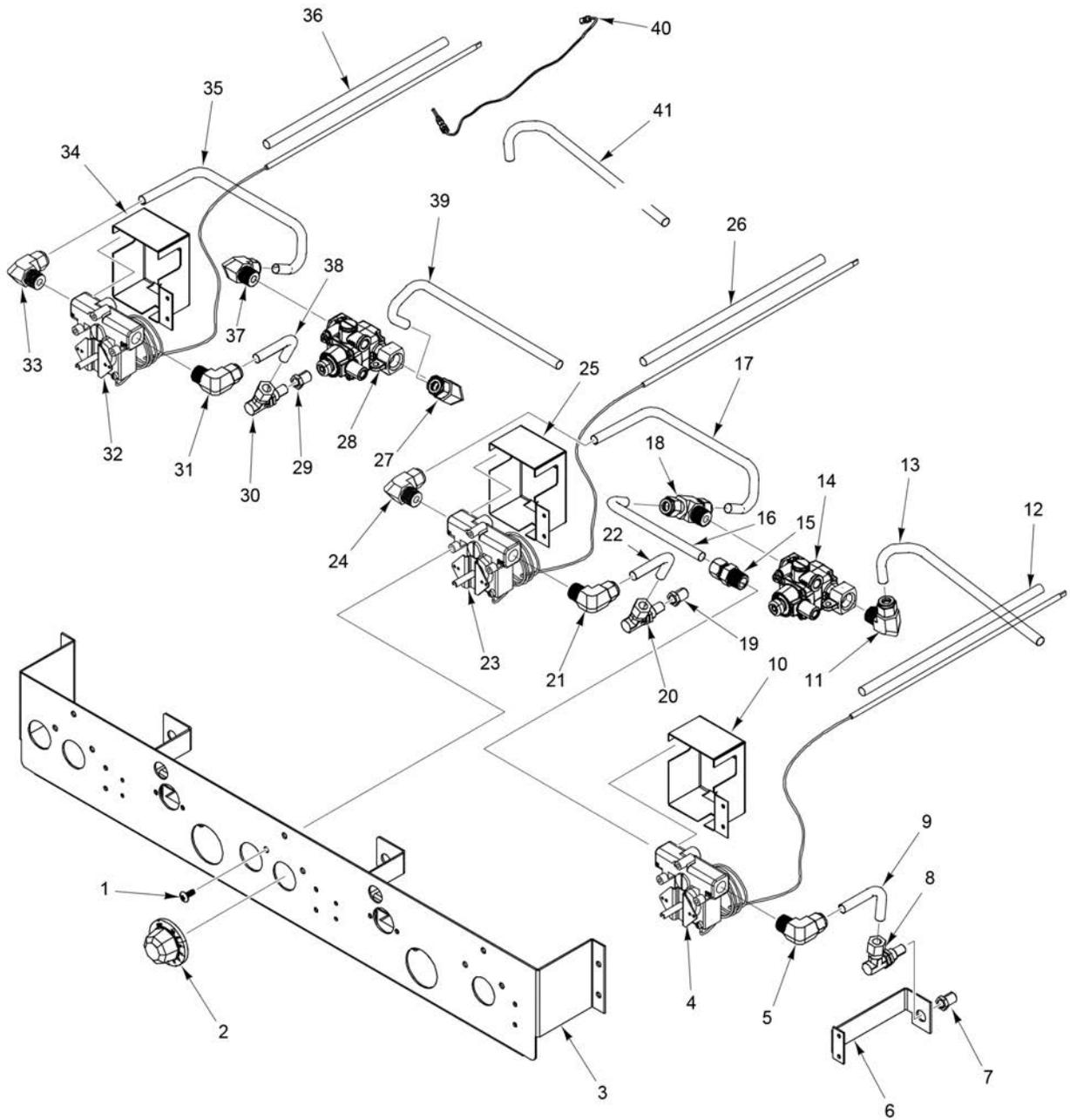
PL-59706

**THERMOSTAT GRIDDLE CONTROL ASSEMBLY
(24 INCH)**

**THERMOSTAT GRIDDLE CONTROL ASSEMBLY
(24 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59706			
1	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	6
2	00-498086-00007	Knob - Griddle.....	2
3	00-922191-0000A	Weldment - Control Panel.....	1
4	00-498096-00550	Valve (550F) T-Stat Combo.....	1
5	00-719376	Elbow 3/8 x 3/8.....	1
6	00-921071	Bracket - Right Orifice.....	1
*7		Orifice.....	1
8	00-719383	Elbow 3/8 Orifice.....	1
9	00-928037	Flex Tubing (3/8 x 5 In. GS-Nozzle).....	1
10	00-921167	GS Cover.....	1
11	00-719376	Elbow 3/8 x 3/8.....	1
12	00-719566	Sleeving - Silicon.....	1
13	00-722221	Flex Tubing (3/8 x 12 In.).....	1
14	00-922203	Valve - Safety (WP22K-2511-2-1).....	1
15	00-719377	Connector - Straight 3/8 x 3/8 (Brass).....	1
16	00-722425	Tube - Flex (3/8 x 8 In.).....	1
17	00-722221	Flex Tubing (3/8 x 12 In.).....	1
18	00-498028	Tee 3/8 Male Compression.....	1
*19		Orifice.....	1
20	00-719383	Elbow 3/8 Orifice.....	1
21	00-719376	Elbow 3/8 x 3/8.....	1
22	00-928037	Flex Tubing (3/8 x 5 In. GS-Nozzle).....	1
23	00-498096-00550	Valve (550F) T-Stat Combo.....	1
24	00-719376	Elbow 3/8 x 3/8.....	1
25	00-921167	GS Cover.....	1
26	00-719566	Sleeving - Silicon.....	1
27	00-714268	Thermocouple.....	1
28	00-426505-00012	Tubing - Pilot Flex 1/4 O.D. x 12 In.....	1

* (See Orifice Chart)



PL-59705

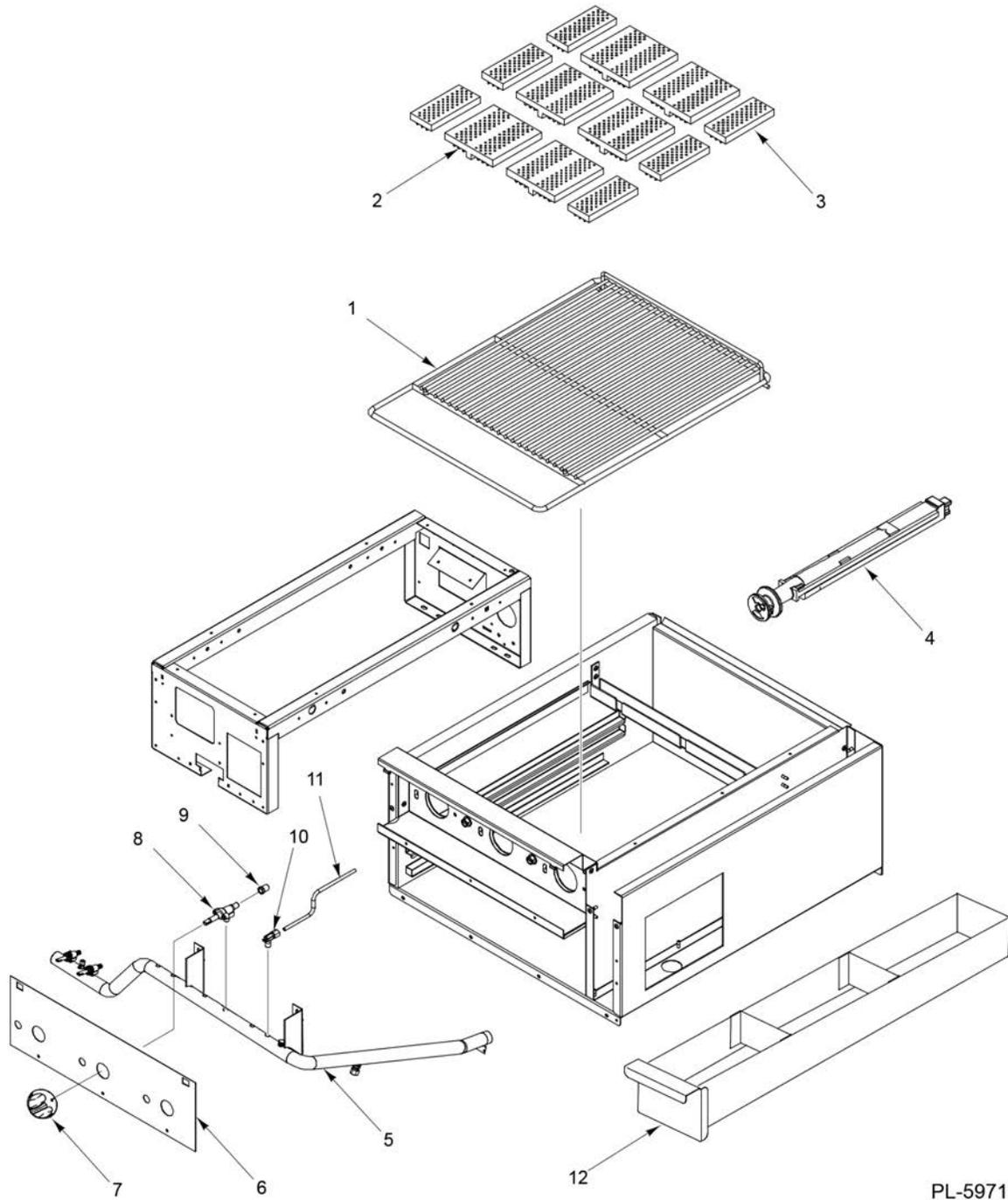
**THERMOSTAT GRIDDLE CONTROL ASSEMBLY
(36 INCH)**

**THERMOSTAT GRIDDLE CONTROL ASSEMBLY
(36 INCH)***

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59705			
1	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	9
2	00-498086-00007	Knob - Griddle.....	3
3	00-922186-0000A	Weldment - Control Panel.....	1
4	00-498096-00550	Valve (550F) T-Stat Combo.....	1
5	00-719376	Elbow 3/8 x 3/8.....	1
6	00-921071	Bracket - Right Orifice.....	1
*7		Orifice.....	1
8	00-719383	Elbow 3/8 Orifice.....	1
9	00-928037	Flex Tubing (3/8 x 5 In. GS-Nozzle).....	1
10	00-921167	GS Cover.....	1
11	00-719376	Elbow 3/8 x 3/8.....	1
12	00-719566	Sleeving - Silicon.....	1
13	00-722221	Flex Tubing (3/8 x 12 In.).....	1
14	00-922203	Valve - Safety (WP22K-2511-2-1).....	1
15	00-719377	Connector - Straight 3/8 x 3/8 (Brass).....	1
16	00-722425	Tube - Flex (3/8 x 8 In.).....	1
17	00-722221	Flex Tubing (3/8 x 12 In.).....	1
18	00-498028	Tee 3/8 Male Compression.....	1
*19		Orifice.....	1
20	00-719383	Elbow 3/8 Orifice.....	1
21	00-719376	Elbow 3/8 x 3/8.....	1
22	00-928037	Flex Tubing (3/8 x 5 In. GS-Nozzle).....	1
23	00-498096-00550	Valve (550F) T-Stat Combo.....	1
24	00-719376	Elbow 3/8 x 3/8.....	1
25	00-921167	GS Cover.....	1
26	00-719566	Sleeving - Silicon.....	1
27	00-719376	Elbow 3/8 x 3/8.....	1
28	00-922203	Valve - Safety (WP22K-2511-2-1).....	1
*29		Orifice.....	1
30	00-719383	Elbow 3/8 Orifice.....	1
31	00-719376	Elbow 3/8 x 3/8.....	1
32	00-498096-00550	Valve (550F) T-Stat Combo.....	1
33	00-719376	Elbow 3/8 x 3/8.....	1
34	00-921167	GS Cover.....	1
35	00-722221	Flex Tubing (3/8 x 12 In.).....	1
36	00-719566	Sleeving - Silicon.....	1
37	00-719376	Elbow 3/8 x 3/8.....	1
38	00-928037	Flex Tubing (3/8 x 5 In. GS-Nozzle).....	1
39	00-722425	Tube - Flex (3/8 x 8 In.).....	1
40	00-714268	Thermocouple.....	2
41	00-426505-00012	Tubing - Pilot Flex 1/4 O.D. x 12 In.....	2

* 11/16/15

* (See Orifice Chart)



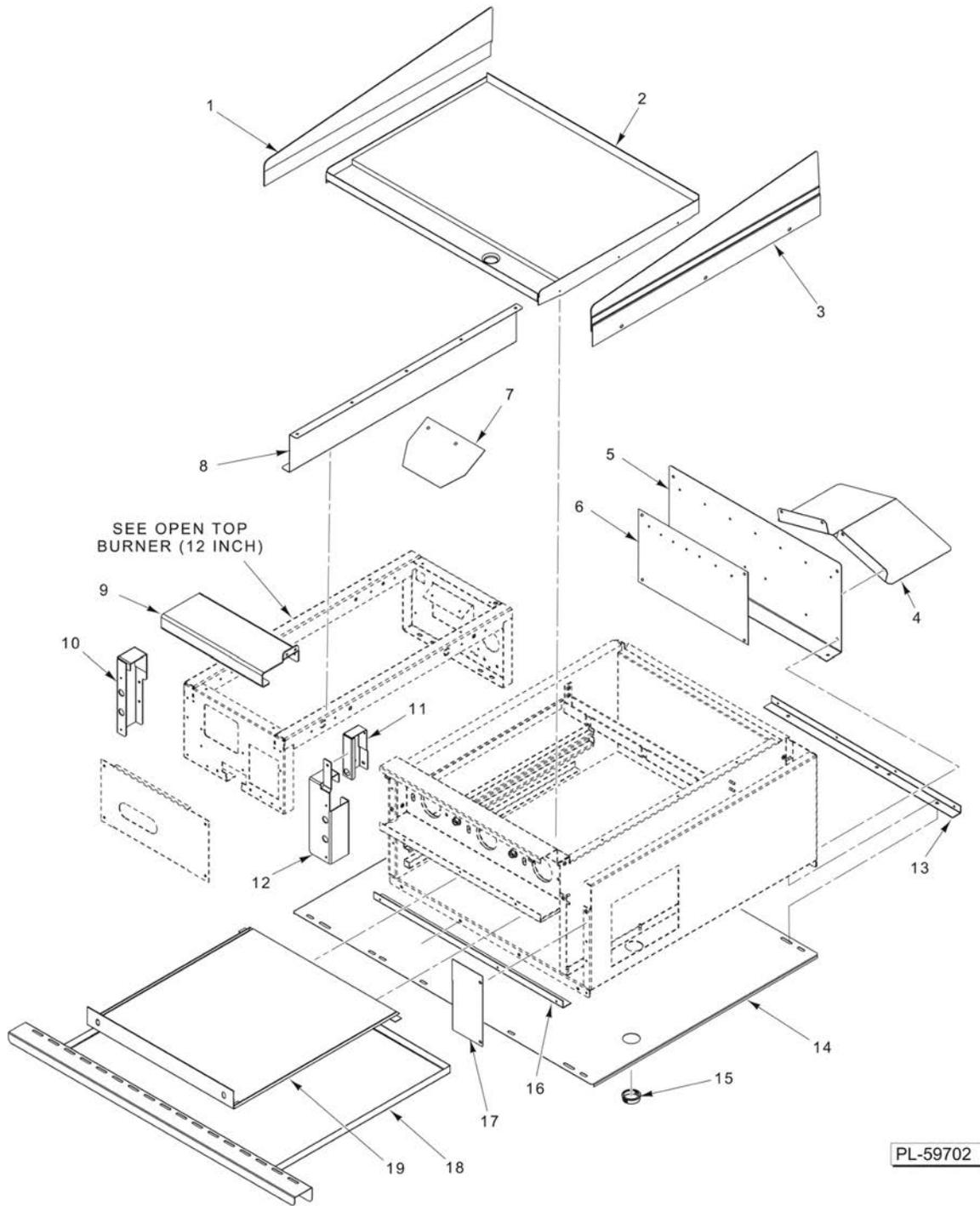
PL-59710

GRIDDLE/BROILER BURNER AND MANIFOLD

GRIDDLE/BROILER BURNER AND MANIFOLD

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59710			
1	00-417632-00001	Rack - Broiler Griddle.....	1
2	00-404145-00001	Broiler Brick - Center.....	6
3	00-417698-00001	Broiler Brick - Side.....	6
4	00-411684-000G1	Burner (Griddle/Broiler).....	3
5	00-922210-0000A	Manifold Weldment.....	1
6	00-927679	Panel.....	1
7	00-497246-00001	Knob - Griddle/Broiler.....	3
8	00-497240-00001	Valve - Manifold.....	3
*9		Valve Hood.....	3
10	00-404193-00001	Valve - Pilot.....	3
11	00-497062-000G1	Tube Assy. - Pilot (Broiler (260)).....	3
12	00-927680-0000A	Can Assy. - Grease.....	1

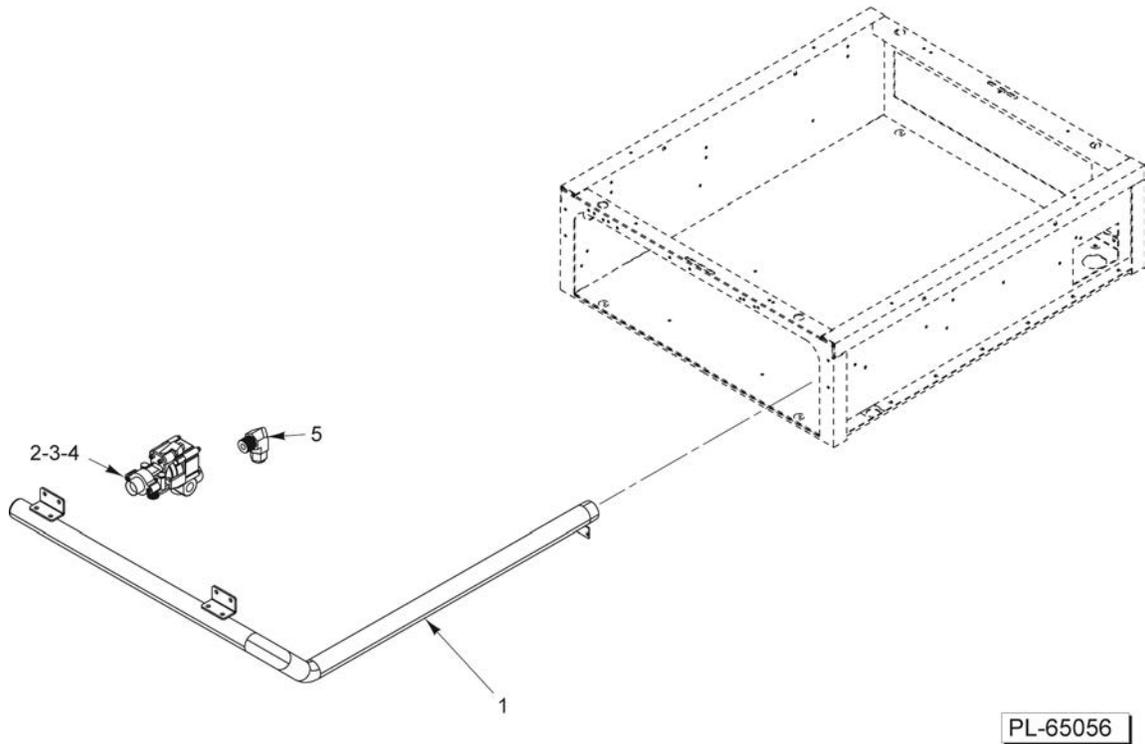
* (See Orifice Chart)



GRIDDLE/BROILER PANELS

GRIDDLE/BROILER PANELS

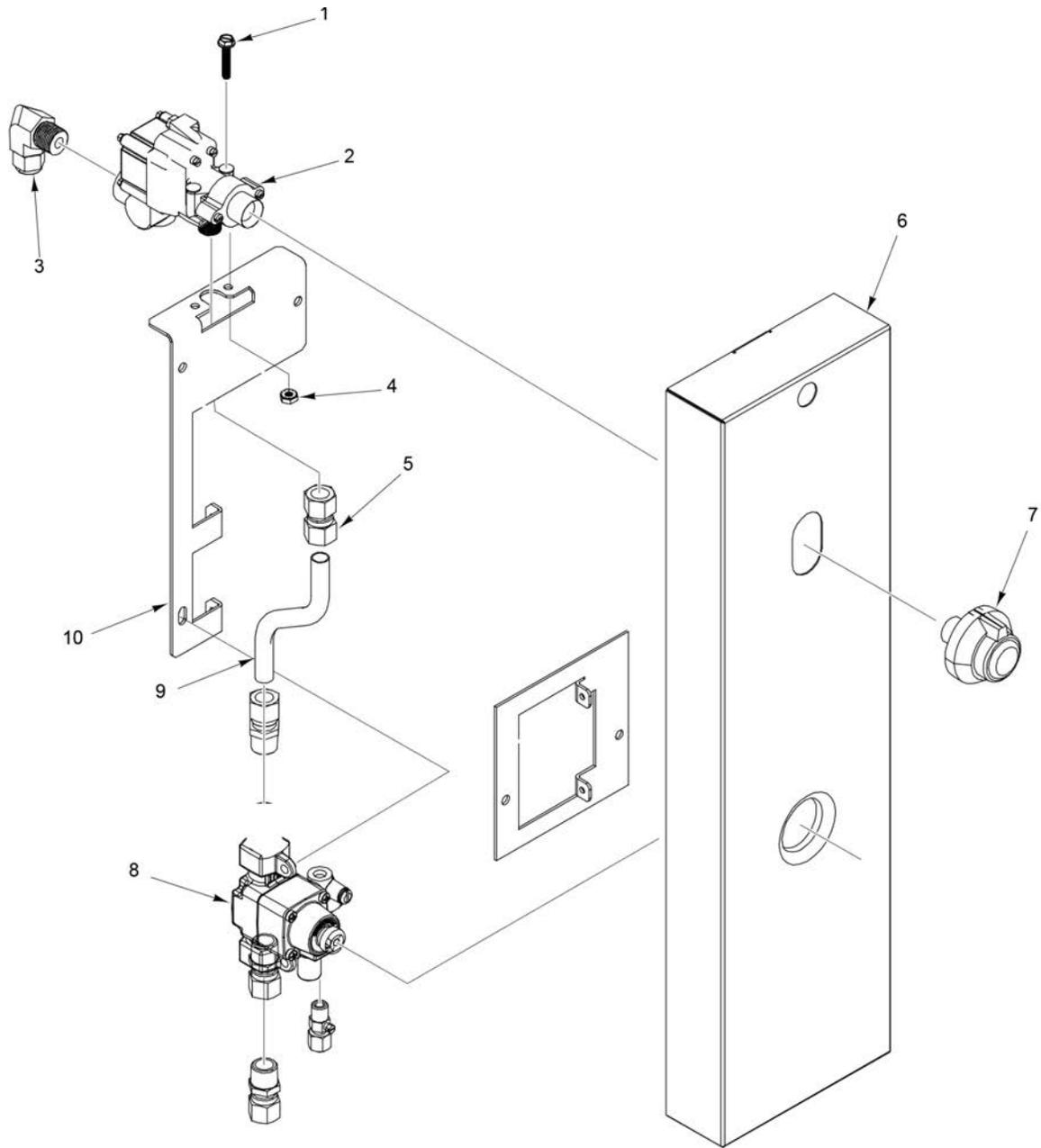
ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59702			
1	00-926527-0000A	Splash Assy. - Outer (LH).....	1
2	00-927673-0000A	Griddle Plate Assy.....	1
3	00-926513-0000A	Splash Assy. - Outer (RH).....	1
4	00-921093	Guard - Motor.....	1
5	00-921529	Bracket - Convection Oven.....	1
6	00-921410	Cover - Flue.....	1
7	00-924022	Deflector - OTB Module (12 In.).....	1
8	00-927672	Panel - Griddle/Broiler.....	1
9	00-921884-012GB	Bull Nose Griddle Broiler (12 In.).....	1
10	00-921882	Bracket - Manifold Cover (RH).....	1
11	00-927676	Support - Bracket.....	1
12	00-921889	Support - Bracket.....	1
13	00-927686	Bracket.....	1
14	00-922006	Support - Insulation.....	1
15	2240-2241	Grommet - Heyco.....	1
16	00-927686	Bracket.....	1
17	00-927678	Panel.....	1
18	00-921247-0000A	Crumb Tray Assy.....	1
19	00-417669-000G1	Tray Weldment - Drip (Broiler).....	1



**STANDARD OVEN CONTROL
(24 INCH)**

**STANDARD OVEN CONTROL
(24 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-65056			
1	00-921356-0000A	Manifold.....	1
2	00-922021	Thermostat.....	1
3	00-498356	Pipe - Flanged Thermostat Mount.....	1
4	00-922046-00024	Knob - Adjustable (BJ Valve).....	1
5	00-922015	Elbow.....	1



PL-59690

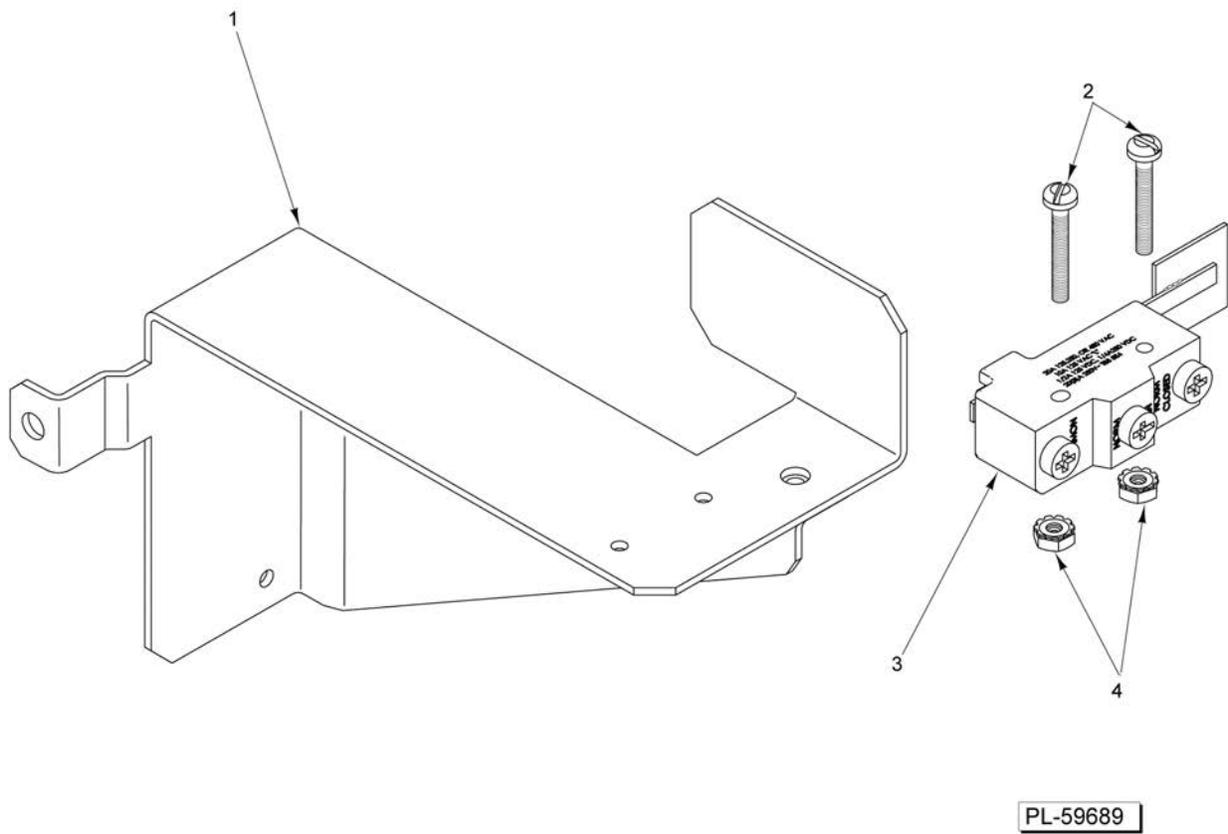
**STANDARD OVEN CONTROL
(30 INCH)**

**STANDARD OVEN CONTROL
(30 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59690			
1	00-922019	Screw 10-24 x 1.....	2
2	00-922020	BJ Thermostat.....	1
3	00-922015	Elbow.....	1
4	00-730534	Nut 10-24 Hex KEPS.....	2
5	00-922017	Fitting 1/8 x 7/16.....	1
6	00-922179	Panel - Control (Standard).....	1
7	00-922046	Knob - Adjustable BJ Thermostat.....	1
8	00-922160-0000A	Valve Assy. - Safety.....	1
	00-412788-00004	Thermocouple - 48" Lg.....	1
9	00-426508-00008	Flex Tubing (8 In.).....	1
10	00-922178	Bracket - Controller.....	1
11	00-498356	Pipe - Flanged Thermostat Mount.....	1

**CONVECTION OVEN CONTROL
(30 INCH)**

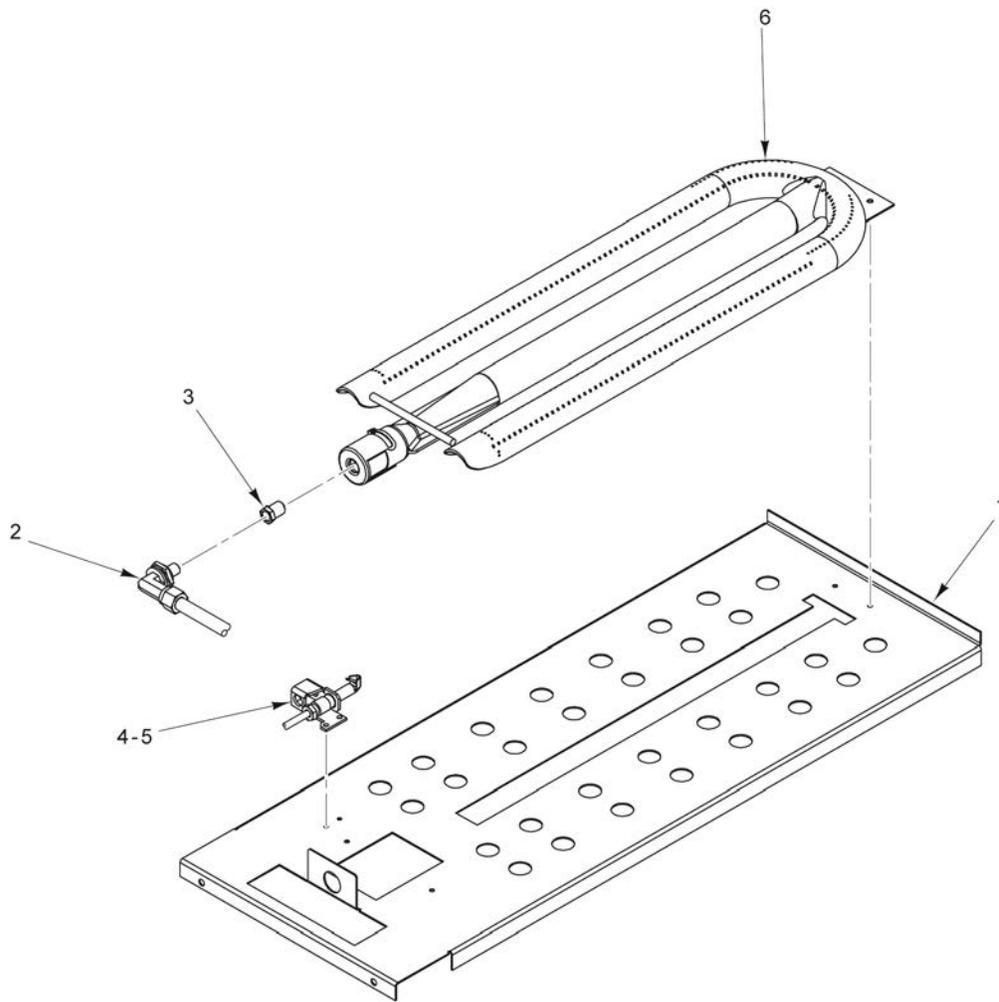
ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59691			
1	00-426508-00008	Flex Tubing (8 In.).....	1
2	FP-085-68	Fitting- Elbow (7/16 TBG X 3/8 MPT).....	1
3	00-498096-00550	Valve (550F) T-Stat Combo.....	1
4	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	1
5	00-426508-00008	Flex Tubing (8 In.).....	1
6	00-921369	Panel - Control (Convection).....	1
7	00-921686	Knob - Gas Valve.....	1
8	00-921528	Switch - Rocker.....	1
9	00-922180	Bracket - Mounting.....	1
10	00-922160-0000A	Valve Assy. - Safety.....	1
	00-412788-00004	Thermocouple - 48" Lg.....	1
11	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	1
12	00-770085-00002	Solenoid.....	1
13	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	1



DOOR SWITCH ASSEMBLY

DOOR SWITCH ASSEMBLY

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59689			
1	00-922181	Bracket - Door Switch.....	1
2	00-730058	Mach. Screw 6-32 x 1 Phil. Pan Hd.....	2
3	00-922878-0000A	Switch Assy.....	1
4	00-730535	Nut 6-32 Hex KEPS.....	2



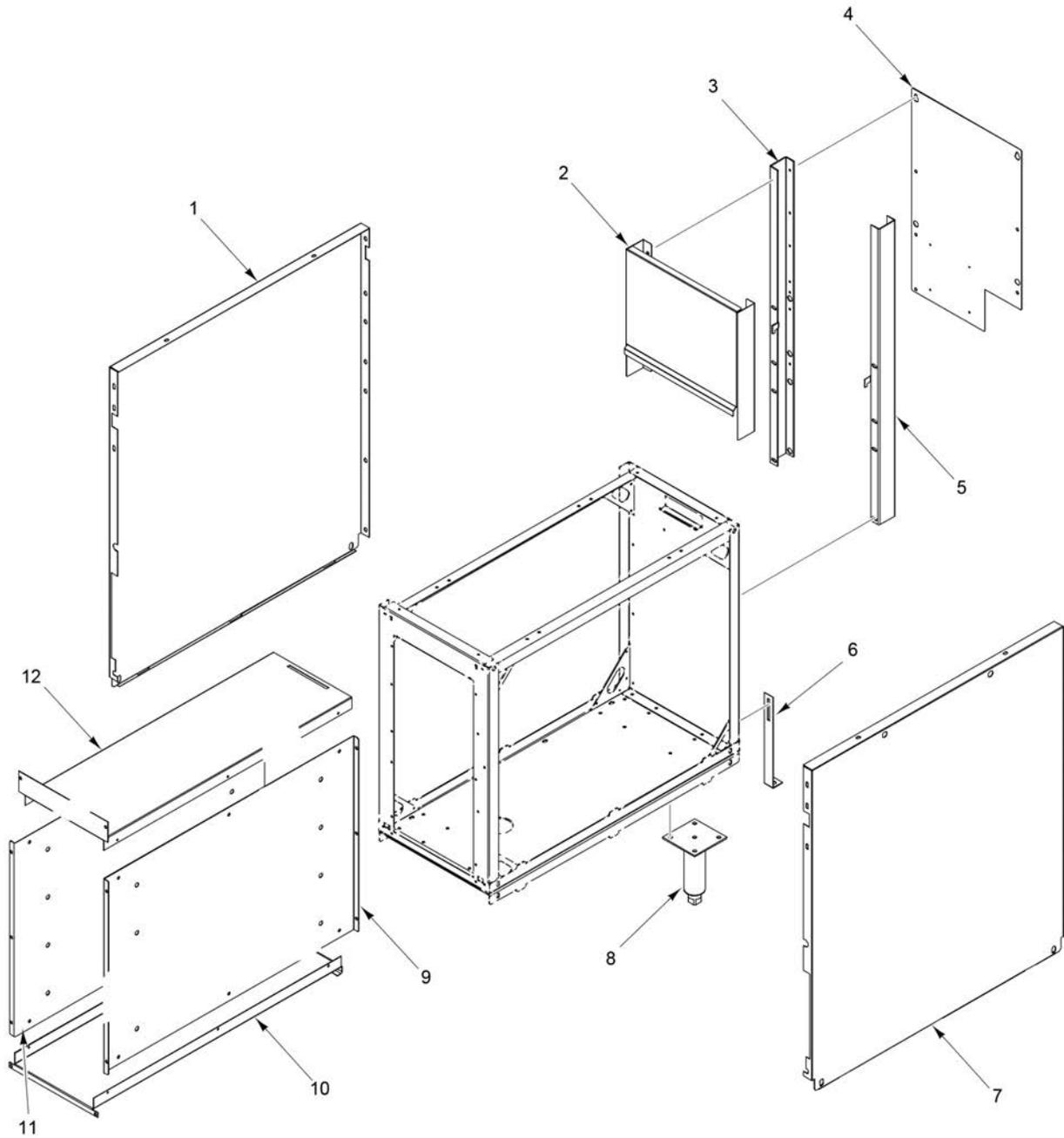
PL-59687

OVEN BURNER ASSEMBLY

OVEN BURNER ASSEMBLY

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59687			
1	00-921023	Carrier - Burner.....	1
2	00-404079-0000F	Elbow 7/16 Orifice.....	1
*3		Valve Hood.....	1
4	00-426262-00001	Pilot Assy. (NAT).....	1
5	00-426262-00002	Pilot Assy. (LP).....	1
6	00-921091-0000A	Burner - Oven Module.....	1

* (See Orifice Chart)

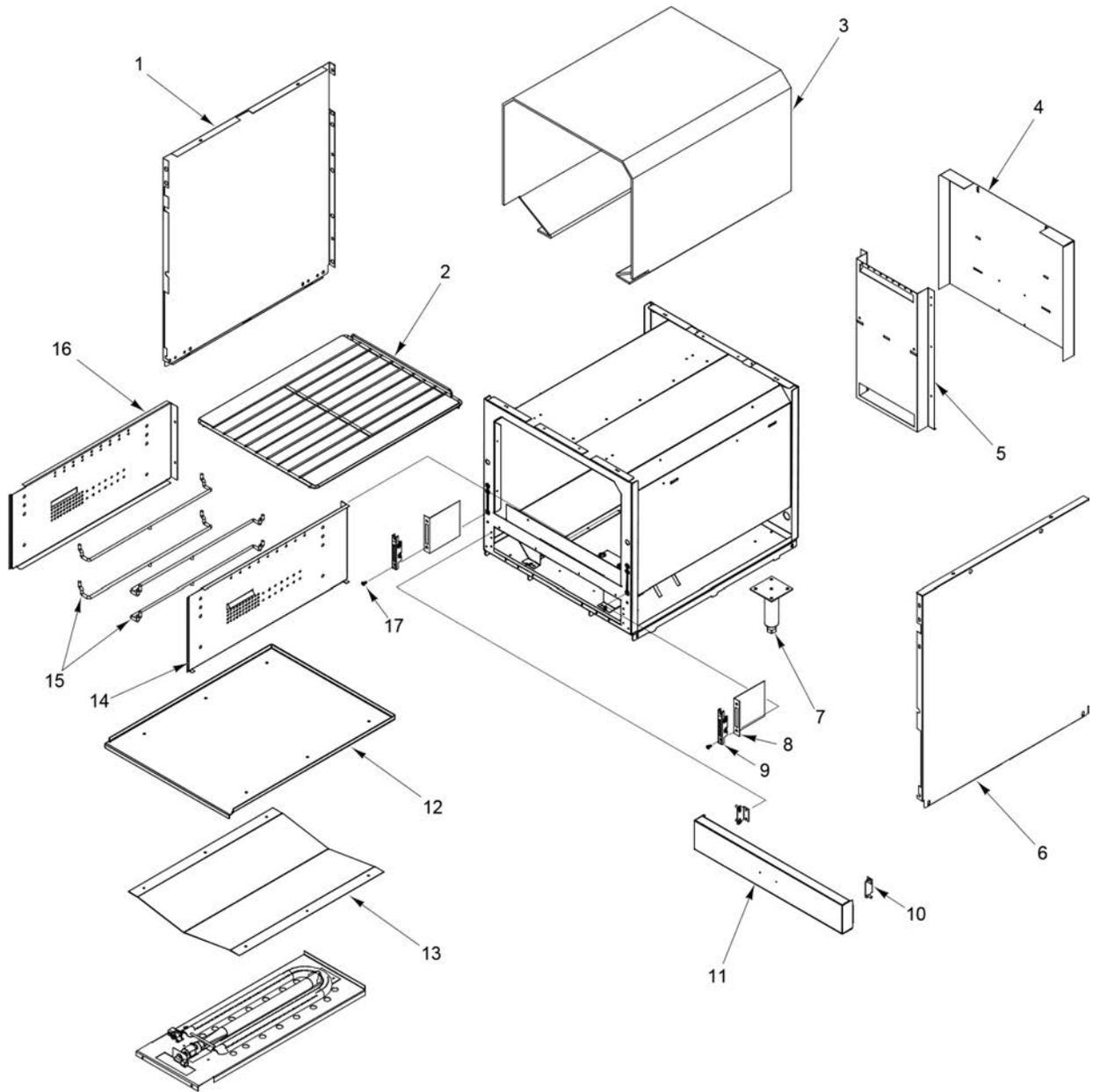


PL-59695

**RANGE BODY
(12 INCH)**

**RANGE BODY
(12 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59695			
1	00-921807	Panel - Side.....	1
2	00-921317	Backsplash (12 In.).....	1
3	00-922140	Channel (LH).....	1
4	00-921713	Panel - Back (12 In.).....	1
5	00-922141	Channel (RH).....	1
6	00-927459	Bracket - Anchor.....	2
7	00-921807	Panel - Side.....	1
8	00-413112-00012	Leg (6 In.).....	4
9	00-921850	Panel - Side.....	1
10	00-921851	Panel - Bottom.....	1
11	00-921850	Panel - Side.....	1
12	00-921849	Panel - Top.....	1

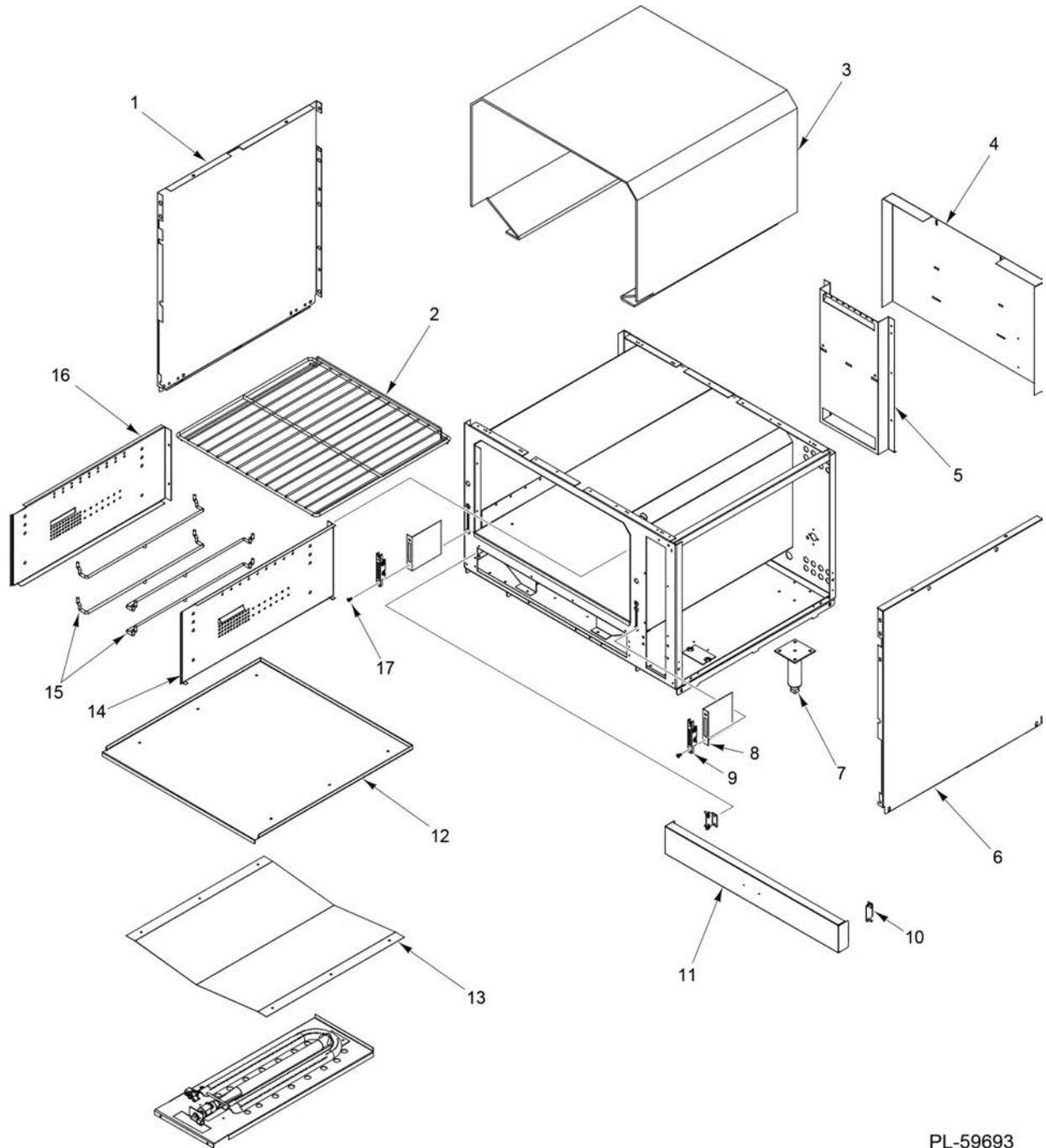


PL-59692

**STANDARD OVEN CAVITY
(24 INCH)**

**STANDARD OVEN CAVITY
(24 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59692			
1	00-921807	Panel - Side.....	1
2	00-923508-0000A	Oven Rack (24 In.).....	2
3	00-921527	Insulation Blanket.....	1
4	00-921786	Flue - Rear.....	1
5	00-921799	Channel - Back Flue.....	1
6	00-921807	Panel - Side.....	1
7	00-413112-00012	Leg (6 In.).....	4
8	00-921095	Insulation - Door Hinge.....	2
9	00-497029-00001	Door Hinge Stop.....	2
10	00-428179-000G1	Bracket - Kick Panel Mounting.....	2
11	00-921785	Kick Panel Assy.....	1
12	00-923515	Cavity Bottom (24 In. Oven).....	1
13	00-923516	Flame Deflector.....	1
14	00-921078	Side Panel - Right.....	1
15	00-921064	Guide - Rack.....	4
16	00-921073	Side Panel - Left.....	1
17	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	4

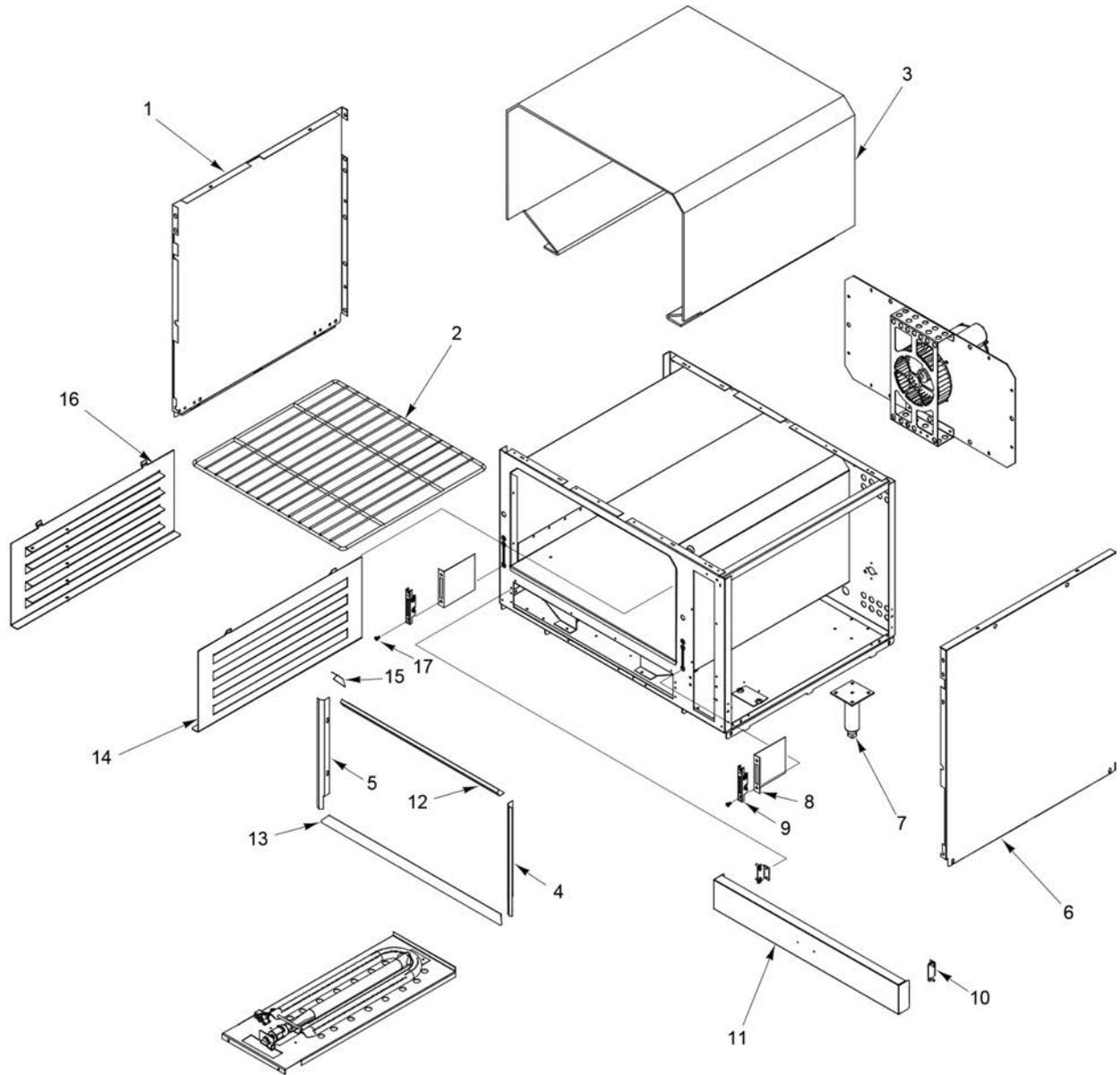


PL-59693

**STANDARD OVEN CAVITY
(36 INCH)**

**STANDARD OVEN CAVITY
(36 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59693			
1	00-921807	Panel - Side.....	1
2	00-921010-0000A	Oven Rack (30 In.).....	2
3	00-921035	Insulation Blanket.....	1
4	00-921723	Flue - Rear.....	1
5	00-921799	Channel - Back Flue.....	1
6	00-921807	Panel - Side.....	1
7	00-413112-00012	Leg (6 In.).....	4
8	00-921095	Insulation - Door Hinge.....	2
9	00-497029-00001	Door Hinge Stop.....	2
10	00-428179-000G1	Bracket - Kick Panel Mounting.....	2
11	00-921721	Kick Panel Assy.....	1
12	00-921015	Cavity Bottom (30 In.).....	1
13	00-921080	Flame Deflector.....	1
14	00-921078	Side Panel - Right.....	1
15	00-921064	Guide - Rack.....	4
16	00-921073	Side Panel - Left.....	1
17	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	4

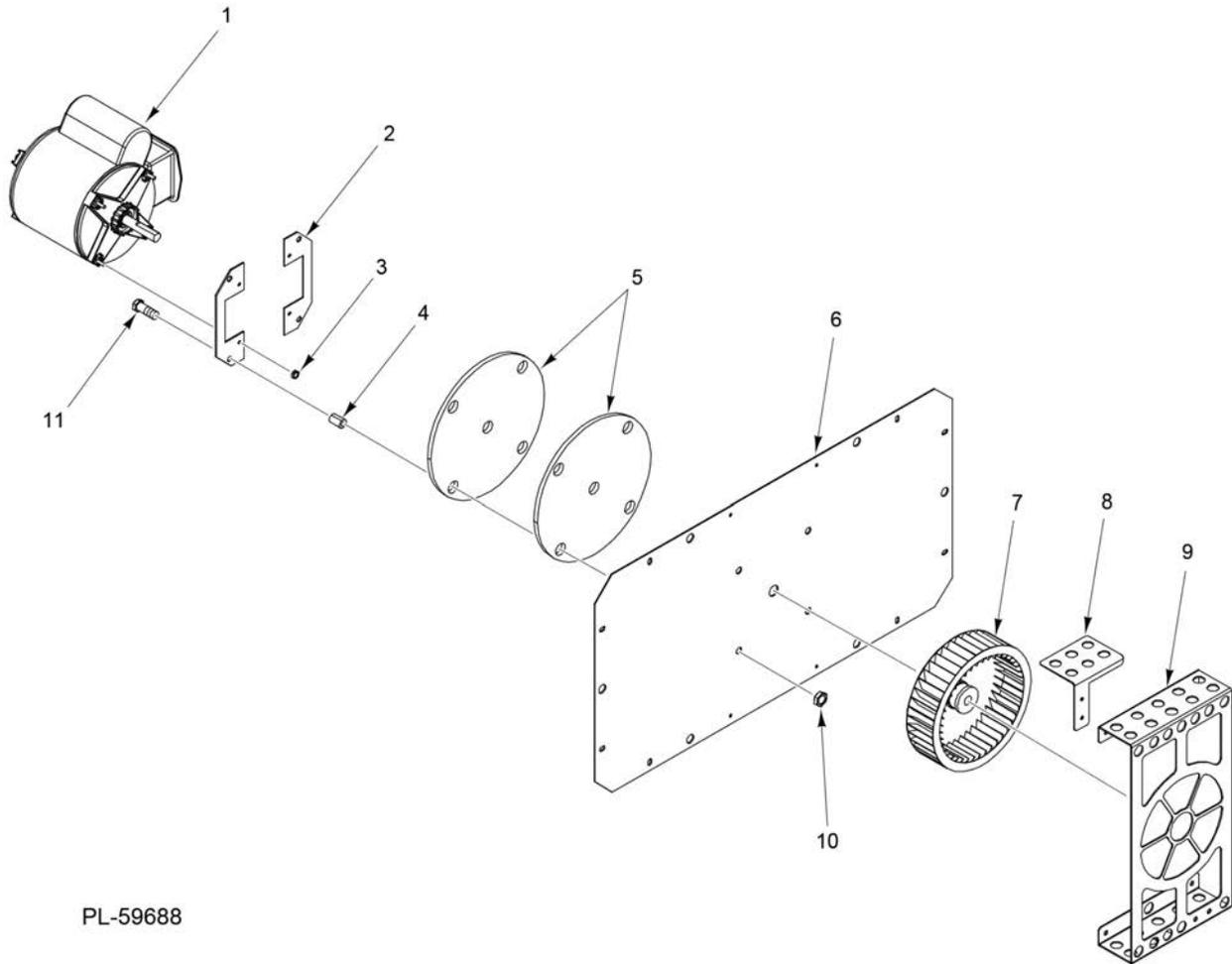


PL-59694

**CONVECTION OVEN CAVITY
(36 INCH)**

**CONVECTION OVEN CAVITY
(36 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59694			
1	00-921807	Panel - Side.....	1
2	00-921548-0000A	Oven Rack (30 In.) (Convection).....	2
3	00-921035	Insulation Blanket.....	1
4	00-921536	Side Seal - Right.....	1
5	00-921513	Side Seal - Left.....	1
6	00-921807	Panel - Side.....	1
7	00-413112-00012	Leg (6 In.).....	4
8	00-921095	Insulation - Door Hinge.....	2
9	00-497029-00001	Door Hinge Stop.....	2
10	00-428179-000G1	Bracket - Kick Panel Mounting.....	2
11	00-921721	Kick Panel Assy.....	1
12	00-921512	Seal - Top.....	1
13	00-921537	Seal - Bottom.....	1
14	00-921546-0000A	Rack Guide Assy. (Right).....	1
15	00-921514	Seal - Corner.....	2
16	00-921547-0000A	Rack Guide Assy. (Left).....	1
17	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	4

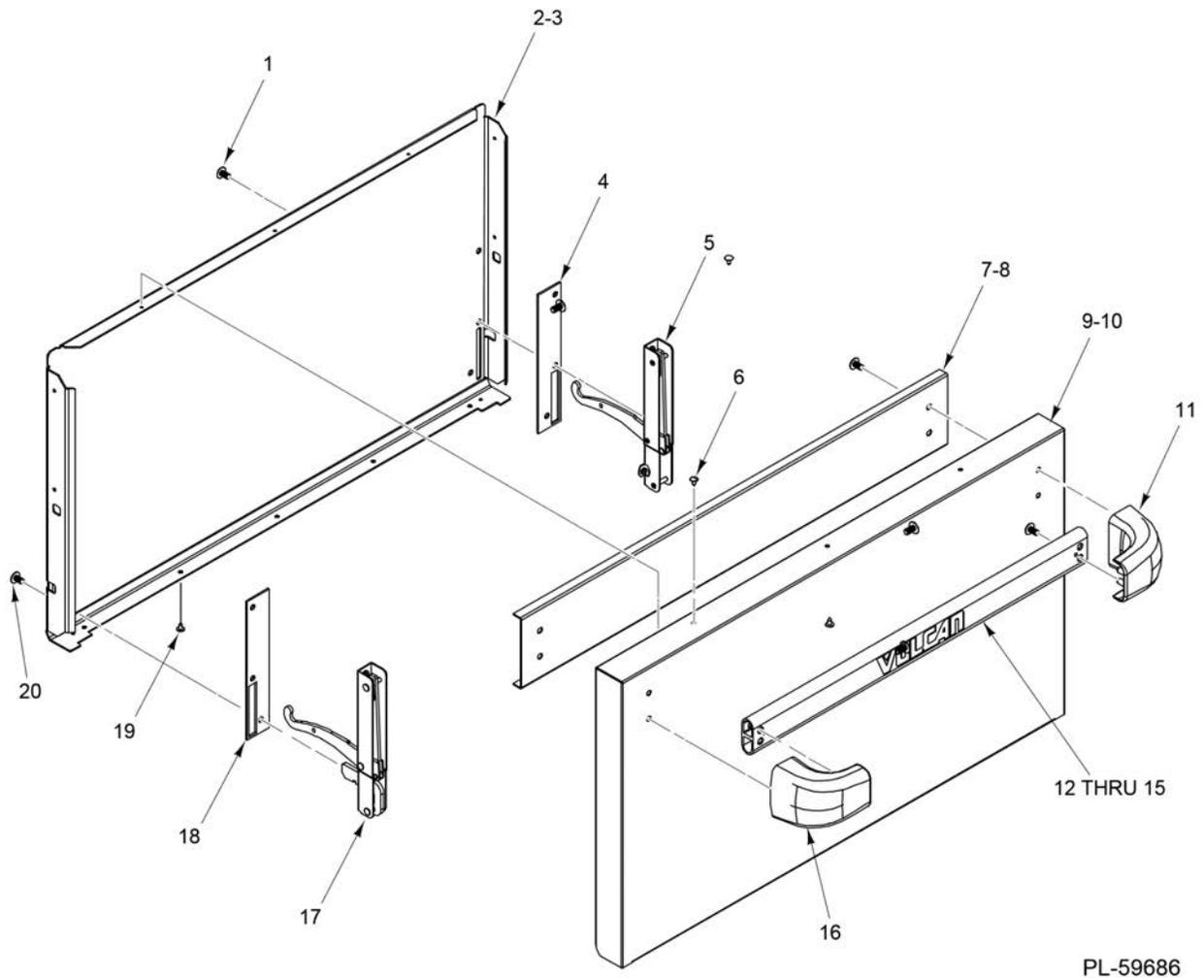


PL-59688

**CONVECTION MOTOR ASSEMBLY
(30 INCH UNIT ONLY)**

**CONVECTION MOTOR ASSEMBLY
(30 INCH UNIT ONLY)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59688			
1	00-419730-00001	Motor (1/6 Hp., 115/208-230 V., 50/60 Hz., 1 Ph.).....	1
2	00-419719-00002	Bracket - Motor Mount.....	2
3	NS-044-07	Nut Assy. 8-32 Hex Keps.....	4
4	00-712380	Spacer.....	4
5	00-428898-00008	Motor Insulation.....	2
6	00-921640	Motor Mount HB.....	1
7	00-415780-00008	Wheel - Blower (Incls. Set Screws).....	1
8	00-921631	Deflector - Air Flow.....	1
9	00-921658	Blower Cover HB.....	1
10	NS-047-72	Lock Nut 1/4-20.....	4
11	SC-121-01	Mach. Screw 1/4-20 x 1-1/4 Flat Hd.....	4

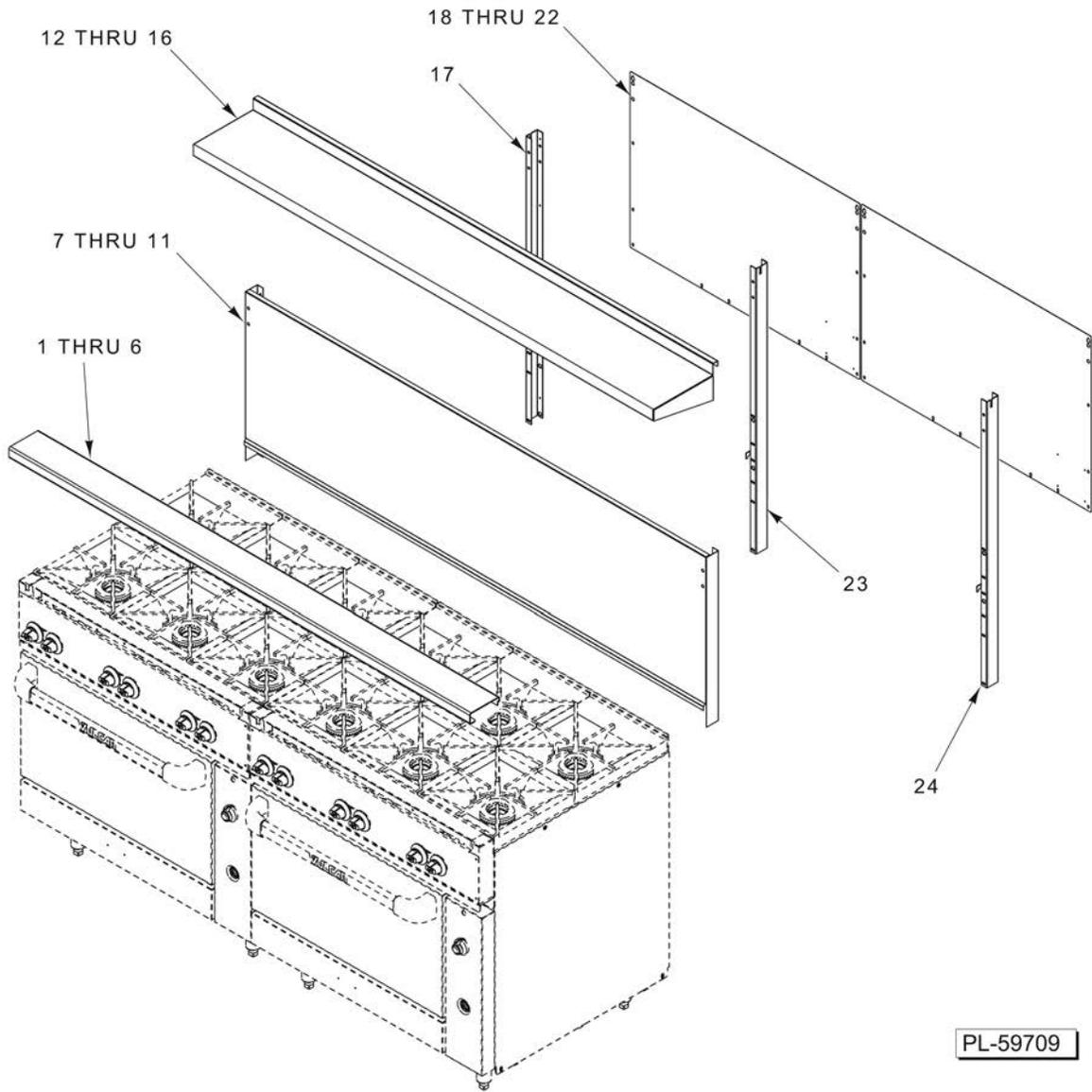


PL-59686

DOOR ASSEMBLY

DOOR ASSEMBLY

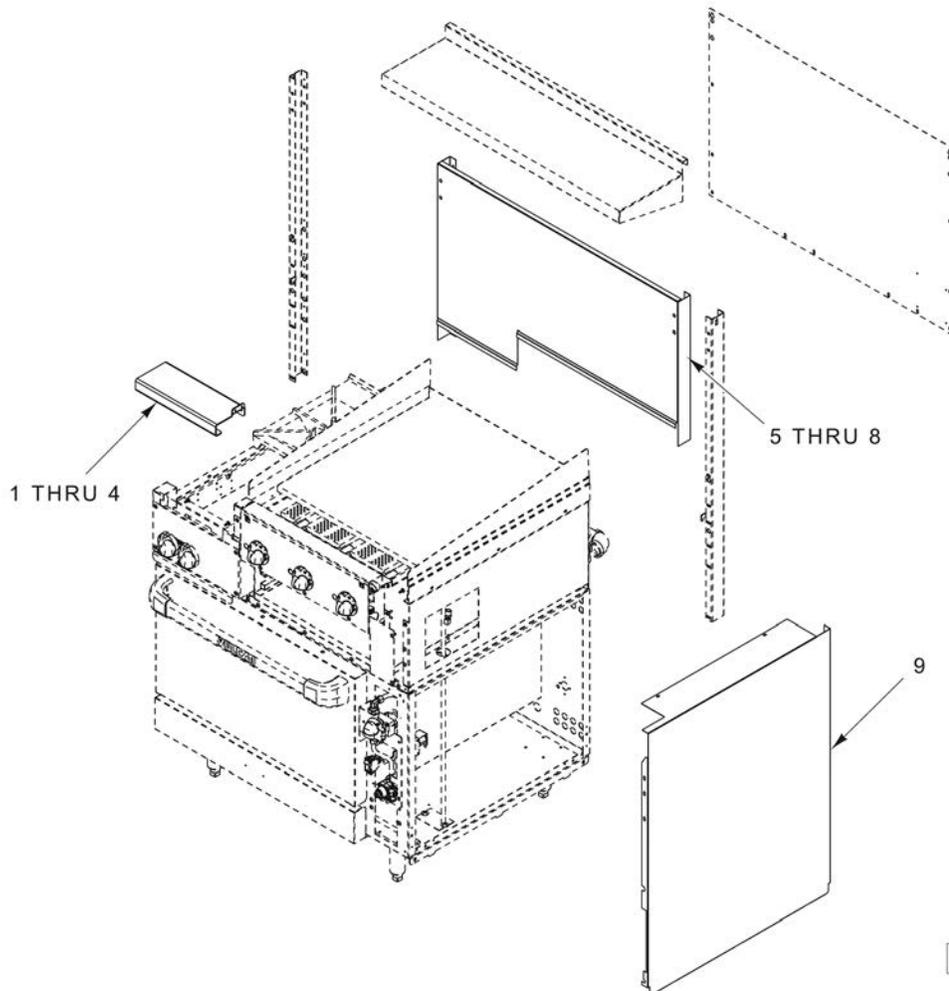
ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59686			
1	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	3
2	00-922030	Liner - Door (24 In.).....	1
3	00-921022	Liner - Door (30 In.).....	1
4	00-921033	Insulator - Door Hinge.....	1
5	00-497027-00001	Hinge - Door Spring (RH).....	1
6	00-730240	Mach. Screw #8 x 1/2.....	3
7	00-922134	Reinforcement - Door (24 In.).....	1
8	00-922133	Reinforcement - Door (30 In.).....	1
9	00-921781	Panel - Door (24 In.).....	1
10	00-921749	Panel - Door (30 In.).....	1
11	00-922118	Bracket - Handle.....	1
12	00-913159-00002	Kit - Door Handle (24 In.) (Vulcan).....	1
13	00-913159-00001	Kit - Door Handle (24 In.) (Wolf).....	1
14	00-913159-00004	Kit - Door Handle (30 In.) (Vulcan).....	1
15	00-913159-00003	Kit - Door Handle (30 In.) (Wolf).....	1
16	00-922118	Bracket - Handle.....	1
17	00-497027-00002	Hinge - Door Spring (LH).....	1
18	00-921033	Insulator - Door Hinge.....	1
19	00-730240	Mach. Screw #8 x 1/2.....	3
20	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	3
	00-922131-0000A	Door Assy. (24 In.).....	1
	00-922132-0000A	Door Assy. (30 In.).....	1



**BACKSPLASH, SHELF, AND BULL NOSE
(ALL SIZES)**

**BACKSPLASH, SHELF, AND BULL NOSE
(ALL SIZES)**

ILLUS. PL-59709	PART NO.	NAME OF PART	AMT.
1	00-921884-00012	Bull Nose (12 In.).....	1
2	00-921884-00024	Bull Nose (24 In.).....	1
3	00-921884-00036	Bull Nose (36 In.).....	1
4	00-921884-00048	Bull Nose (48 In.).....	1
5	00-921884-00060	Bull Nose (60 In.).....	1
6	00-921884-00072	Bull Nose (72 In.).....	1
7	00-921053-00024	Backsplash (24 In.).....	1
8	00-921053-00036	Backsplash (36 In.).....	1
9	00-921053-00048	Backsplash (48 In.).....	1
10	00-921053-00060	Backsplash (60 In.).....	1
11	00-921053-00072	Backsplash (72 In.).....	1
12	00-921730-00024	Shelf (24 In.).....	1
13	00-921730-00036	Shelf (36 In.).....	1
14	00-921730-00048	Shelf (48 In.).....	1
15	00-921730-00060	Shelf (60 In.).....	1
16	00-921730-00072	Shelf (72 In.).....	1
17	00-921728	Support - Backsplash (LH).....	1
18	00-921713	Panel - Back (12 In.).....	1
19	00-923525	Panel - Back (24 In.).....	1
20	00-921054	Panel - Back (36 In.) (Use two for 72 In. Units).....	1
21	00-923009	Panel - Back (48 In.).....	1
22	00-929007	Panel - Back (60 In.).....	1
23	00-921729	Support - Backsplash (RH) (Used on 60 & 72 In. Units).....	1
24	00-921729	Support - Backsplash (RH).....	1



BACKSPLASH AND PANELS (GRIDDLE/BROILERS)

BACKSPLASH AND PANELS (GRIDDLE/BROILERS)

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-59720			
1	00-921884-012GB	Bull Nose Griddle Broiler (12 In.).....	1
2	00-921884-024GB	Bull Nose Griddle Broiler (24 In.).....	1
3	00-921884-036GB	Bull Nose Griddle Broiler (36 In.).....	1
4	00-921884-048GB	Bull Nose Griddle Broiler (48 In.).....	1
5	00-921258-00036	Backsplash (36 In.).....	1
6	00-921258-00048	Backsplash (48 In.).....	1
7	00-921258-00060	Backsplash (60 In.).....	1
8	00-921258-00072	Backsplash (72 In.).....	1
9	00-921764	Panel - Side (Griddle/Broilers).....	1

CATALOG OF REPLACEMENT PARTS ENDURANCE/CHALLENGER MODULAR SERIES GAS RANGES

ITW Food Equipment Group

VULCAN



MODELS

VULCAN

12 (F)	48S (F)	72SS (F)
	48SS (F)	72SC (F)
24S (F)	48C (F)	72CC (F)
		72CS (F)
36S (F)	60SS (F)	
36C (F)	60SC (F)	
	60CS (F)	

WOLF

C12 (F)	C48S (F)	C72SS (F)
	C48SS (F)	C72SC (F)
C24S (F)	C48C (F)	C72CC (F)
		C72CS (F)
C36S (F)	C60SS (F)	
C36C (F)	C60SC (F)	
	C60CS (F)	



For additional information on Vulcan-Hart Company or to locate an authorized parts and service provider in your area, visit our website at www.vulcanequipment.com

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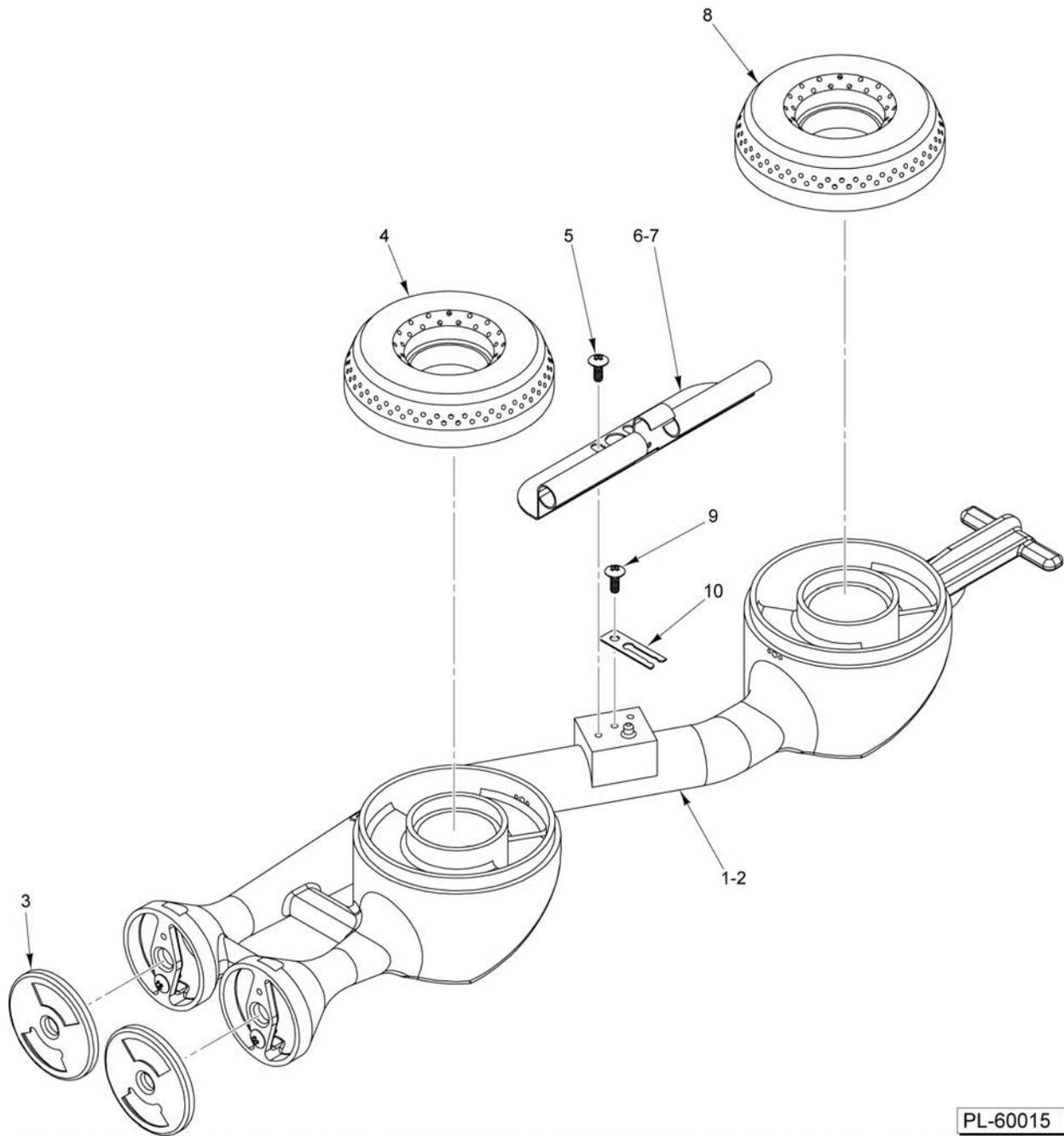
All orifices use the following part numbers: 00-010901-000xx - Spuds 00-404079-0000F - Hood 00-719951-000xx - Hood Orifice Find the device, gas type, and elevation													
COP ACCESSORY CODE	DEVICE	BTU		ALTIKIT-CARN 01	ALTIKIT-CARN 02	ALTIKIT-CARN 03	ALTIKIT-CARN 04	ALTIKIT-CARN 05	ALTIKIT-CARN 06	ALTIKIT-CARN 07	ALTIKIT-CARN 08	ALTIKIT-CARN 09	ALTIKIT-CARN 10
		NAT	PRO	1	2	3	4	5	6	7	8	9	10
				NAT	PRO	0 to 1999	2000 to 3999	4000 to 5999	6000 to 7999	8000 to 9999			
	OPEN TOP BURNER	30,000	27,500	42	53	42	53	43	54	44	54	46	55
	OPEN TOP BURNER - SAFETY	30,000	23,500	38	53	40	53	41	54	42	54	42	55
	ALL GRIDDLES	20,000	20,000	45	54	46	55	47	55	48	56	49	56
	STANDARD OVEN 30"	35,000	32,000	36	51	37	52	39	52	41	53	42	53
	CONVECTION OVEN 30"	32,000	32,000	35	51	36	52	38	52	40	53	41	53
	STANDARD OVEN 24"	23,000	23,000	44	53	45	54	47	54	48	55	49	55
	GRIDDLE/BROILER	10,000	10,000	55	64	55	64	55	65	56	66	56	67
	CHARBROILER (OUTER)	16,000	16,000	47	56	48	56	49	57	49	57	50	58
	CHARBROILER (INNER)	16,000	16,000	52	57	53	58	53	60	53	60	53	61
	CHARBROILER (INTERMEDIATE)	16,000	-	50	-	51	-	52	-	53	-	53	-

PL-60530

ORIFICE CHART

ORIFICE CHART

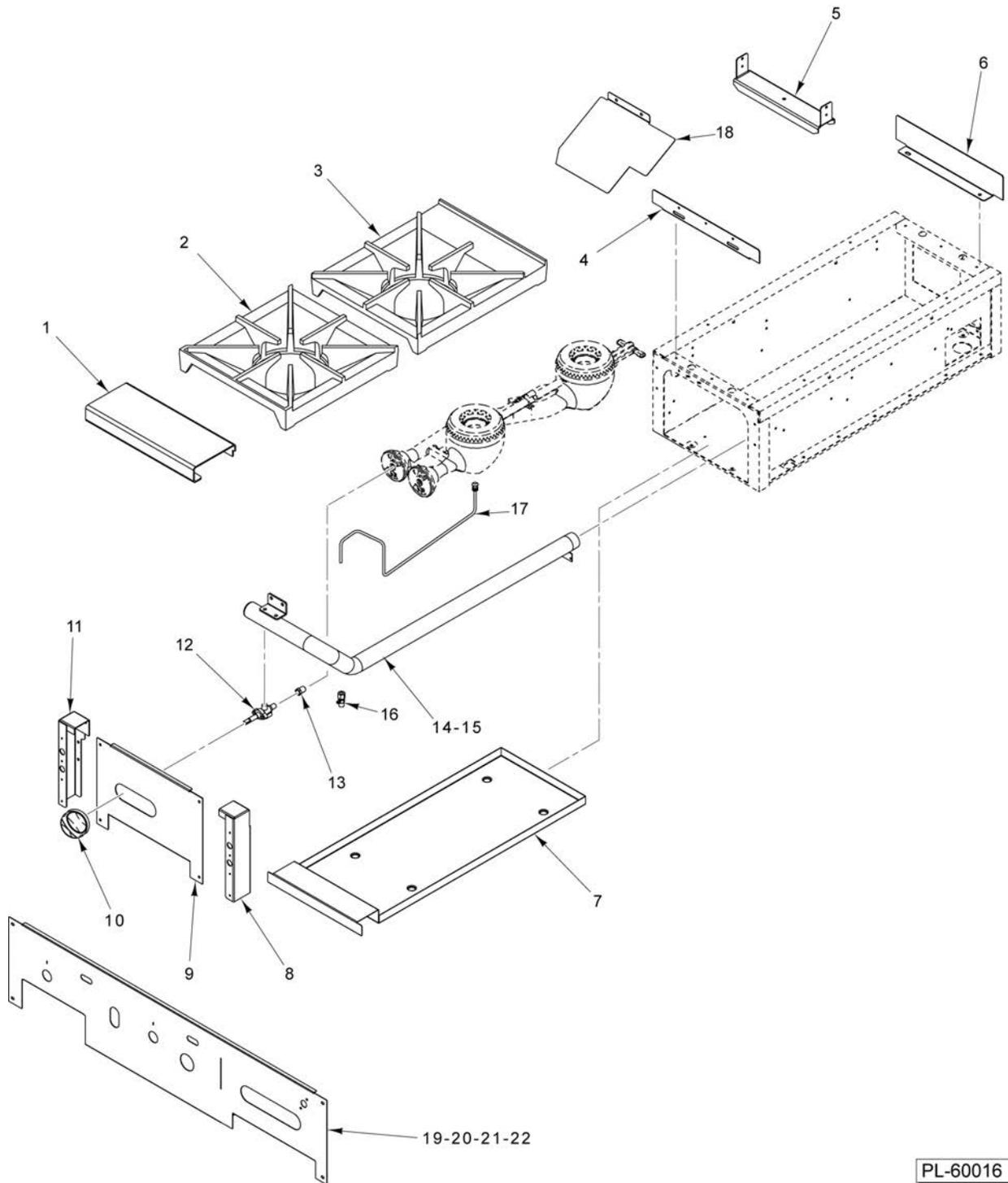
ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60530			
35	00-719951-00035	Hood - Orifice (Drill 35).....	AR
36	00-719951-00036	Hood - Orifice (Drill 36).....	AR
37	00-719951-00037	Hood - Orifice (Drill 37).....	AR
38	00-719951-00038	Hood - Orifice (Drill 38).....	AR
39	00-719951-00039	Hood - Orifice (Drill 39).....	AR
40	00-719951-00040	Hood - Orifice (Drill 40).....	AR
41	00-719951-00041	Hood - Orifice (Drill 41).....	AR
42	00-719951-00042	Hood - Orifice (Drill 42).....	AR
43	00-719951-00043	Hood - Orifice (Drill 43).....	AR
44	00-719951-00044	Hood - Orifice (Drill 44).....	AR
45	00-719951-00045	Hood - Orifice (Drill 45).....	AR
46	00-719951-00046	Hood - Orifice (Drill 46).....	AR
47	00-719951-00047	Hood - Orifice (Drill 47).....	AR
48	00-719951-00048	Hood - Orifice (Drill 48).....	AR
49	00-719951-00049	Hood - Orifice (Drill 49).....	AR
51	00-719951-00051	Hood - Orifice (Drill 51).....	AR
52	00-719951-00052	Hood - Orifice (Drill 52).....	AR
53	00-719951-00053	Hood - Orifice (Drill 53).....	AR
54	00-719951-00054	Hood - Orifice (Drill 54).....	AR
55	00-719951-00055	Hood - Orifice (Drill 55).....	AR
56	00-719951-00056	Hood - Orifice (Drill 56).....	AR
57	00-719951-00057	Hood - Orifice (Drill 57).....	AR
59	00-719951-00059	Hood - Orifice (Drill 59).....	AR
60	00-719951-00060	Hood - Orifice (Drill 60).....	AR
61	00-719951-00061	Hood - Orifice (Drill 61).....	AR
63	00-719951-00063	Hood - Orifice (Drill 63).....	AR
64	00-719951-00064	Hood - Orifice (Drill 64).....	AR
65	00-719951-00065	Hood - Orifice (Drill 65).....	AR
66	00-719951-00066	Hood - Orifice (Drill 66).....	AR
67	00-719951-00067	Hood - Orifice (Drill 67).....	AR



OPEN TOP BURNER ASSEMBLY

OPEN TOP BURNER ASSEMBLY

ILLUS. PL-60015	PART NO.	NAME OF PART	AMT.
1	00-763209-000A1	Open Top Burner (Venturi) (Incls. items 3 thru 6, 8, 9, & 10) (Before S/N 481938362)	1
2	00-928014-0000A	Body - Oven Top Burner (Incls. items 3 thru 5, 7, & 8) (After S/N 481938362).....	1
3	00-719329	Air Mixer Assy.....	2
4	00-417608-00001	Burner Head.....	1
5	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	2
6	00-787275-00001	Flash Tube (Before S/N 481938362).....	1
7	00-960237	Flash Tube (After S/N 481938362).....	1
8	00-417608-00001	Burner Head.....	1
9	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd. (Before S/N 481938362).....	1
10	00-413302-00001	Clip - Pilot Mounting (Before S/N 481938362).....	1



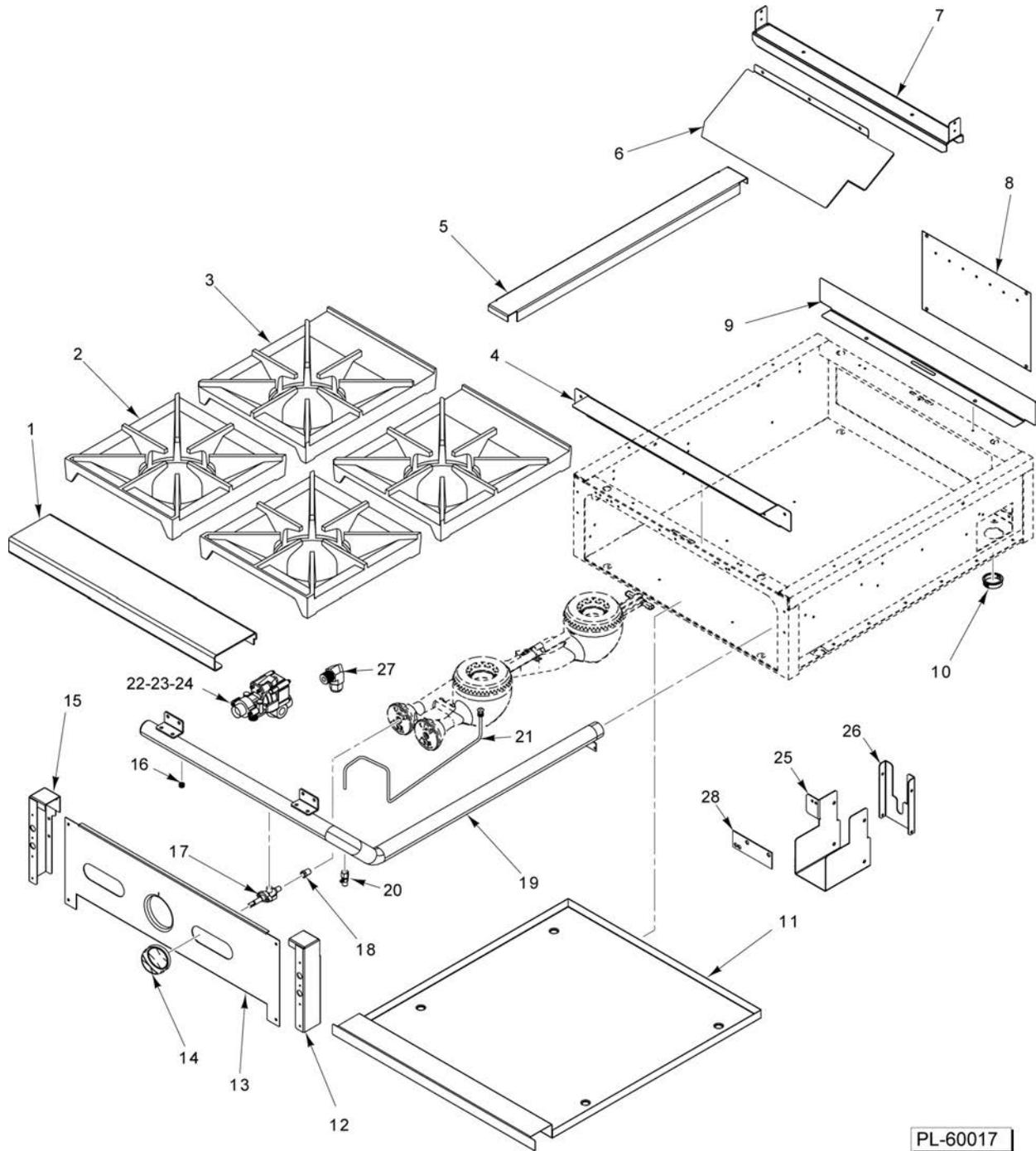
PL-60016

**OPEN TOP BURNER MODULE
(12 INCH)**

**OPEN TOP BURNER MODULE
(12 INCH)**

ILLUS. PL-60016	PART NO.	NAME OF PART	AMT.
1	00-921884-00012	Bull Nose (12 In.).....	1
2	00-925000	Grate - Front.....	AR
3	00-925001	Grate - Rear.....	AR
4	00-921886-00012	Shield - Front.....	1
5	00-924006	Burner Support.....	1
6	00-921782	Shield - Rear.....	1
7	00-922355-00012	Tray - Crumb.....	1
8	00-922358-00001	Bracket - Manifold Cover (RH).....	1
9	00-922356-00012	Cover - Gas Manifold.....	1
10	00-428300-00001	Knob.....	2
11	00-922358-00002	Bracket - Manifold Cover (LH).....	1
12	00-719221	Valve - Manual.....	2
*13		Orifice.....	1
14	00-921082-0000A	Manifold (Before S/N 481938362).....	1
15	00-960224	Manifold (After S/N 481938362).....	1
16	00-719189	Valve - Manual Griddle.....	1
17	00-922124-0000A	Pilot Tube/Tip Assy.....	1
18	00-922865-00012	Deflector (12 In.).....	1
19	00-961955-2B24G	Cover - Gas Manifold (After S/N 481938362).....	1
20	00-961955-24G2B	Cover - Gas Manifold (After S/N 481938362).....	1
21	00-961955-24G2B	Cover - Gas Manifold (After S/N 481938362).....	1
22	00-961955-2B24G	Cover - Gas Manifold (After S/N 481938362).....	1

* (See Orifice Chart)

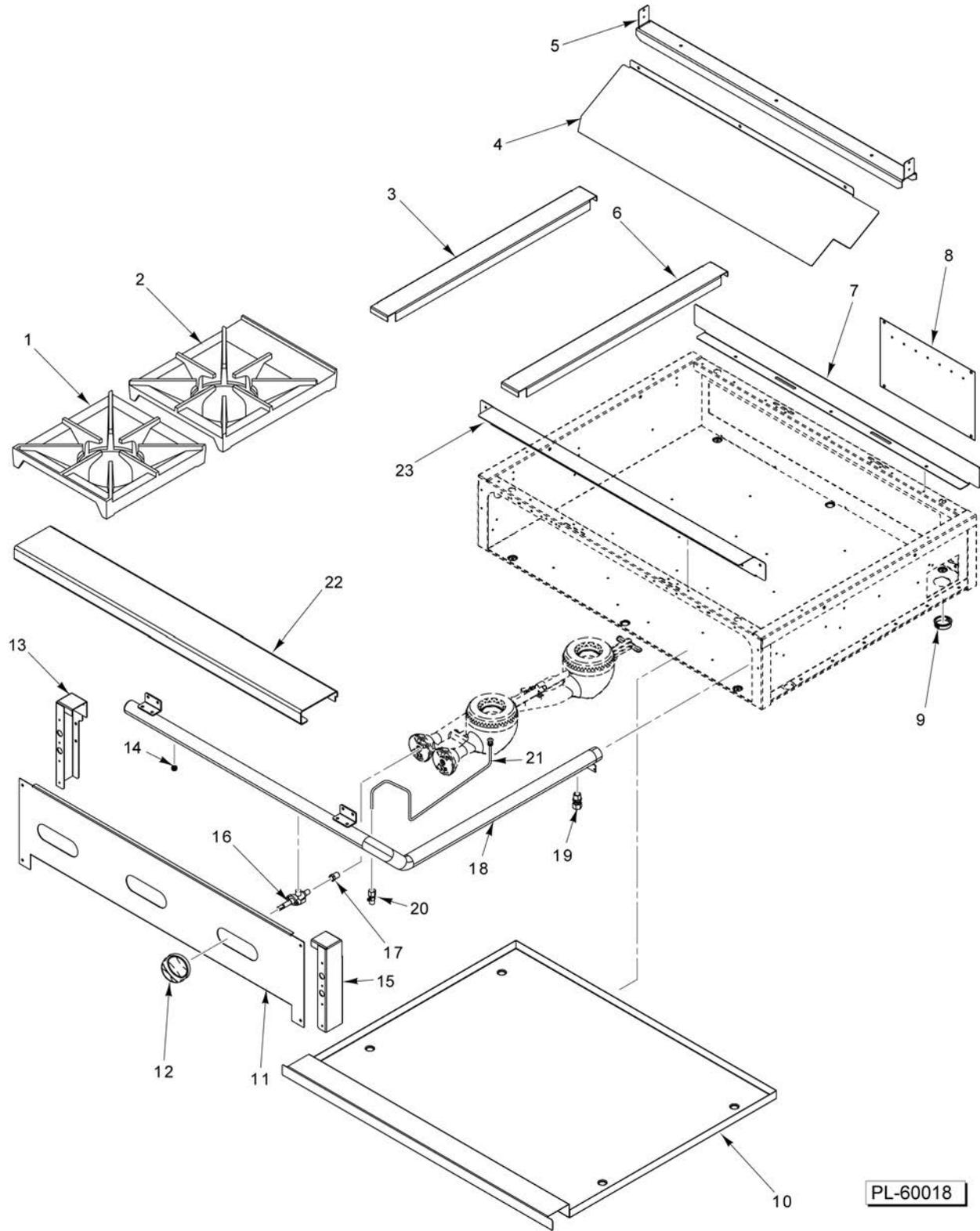


**OPEN TOP BURNER MODULE
(24 INCH)**

**OPEN TOP BURNER MODULE
(24 INCH)**

ILLUS. PL-60017	PART NO.	NAME OF PART	AMT.
1	00-921884-00024	Bull Nose (24 In.).....	1
2	00-925000	Grate - Front.....	2
3	00-925001	Grate - Rear.....	2
4	00-921886-00024	Bracket - Front Top.....	1
5	00-921794	Support - Grate.....	1
6	00-922865-00024	Deflector (24 In.).....	1
7	00-924516	Support - Burner.....	1
8	00-921410	Cover - Flue.....	1
9	00-924518	Heat Shield Rear.....	1
10	2240-2241	Grommet - Heyco.....	1
11	00-922355-00024	Tray - Crumb.....	1
12	00-922358-00001	Bracket - Manifold Cover (RH).....	1
13	00-922356-00024	Cover - Gas Manifold.....	1
14	00-428300-00001	Knob.....	4
15	00-922358-00002	Bracket - Manifold Cover (LH).....	1
16	00-719370	Plug.....	1
17	00-719221	Valve - Manual.....	4
*18		Orifice.....	1
19	00-921356-0000A	Manifold.....	1
20	00-719189	Valve - Single Pilot.....	1
21	00-922124-0000A	Pilot Tube/Tip Assy.....	2
22	00-922021	Thermostat (Oven).....	2
23	00-498356	Pipe - Flanged Thermostat Mount.....	1
24	00-922046-00024	Knob - Adjustable (BJ Valve).....	1
25	00-921013	Cover - Valve (BJ).....	1
26	00-921014	NLA - Obsolete--Cover - Back (BJ Valve).....	1
27	00-922015	Elbow.....	1
28	00-922912	Plate - Adapter.....	1

* (See Orifice Chart)



PL-60018

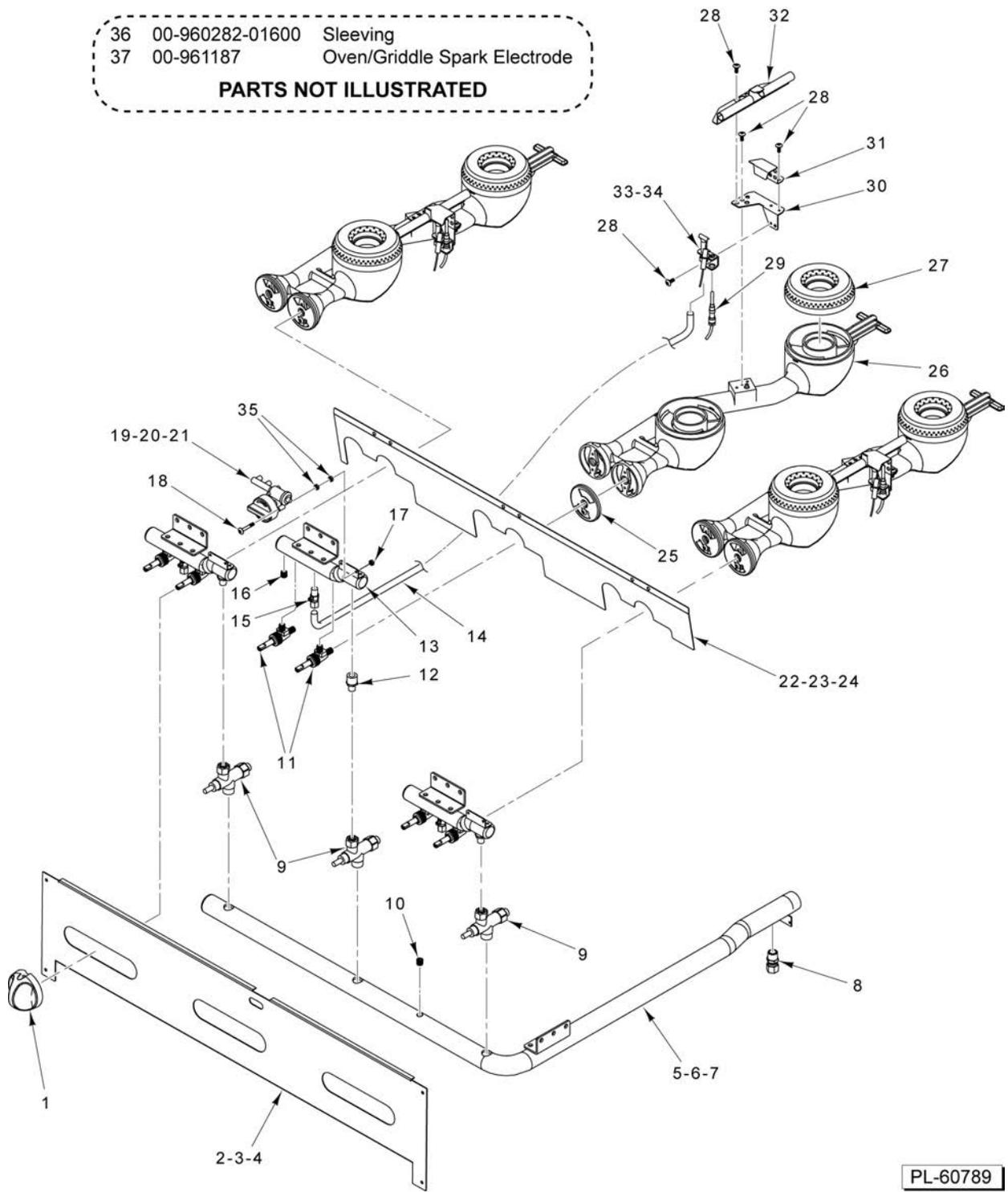
**OPEN TOP BURNER MODULE
(36 INCH)**

**OPEN TOP BURNER MODULE
(36 INCH)**

ILLUS. PL-60018	PART NO.	NAME OF PART	AMT.
1	00-925000	Grate - Front.....	2
2	00-925001	Grate - Rear.....	2
3	00-921794	Support - Grate.....	1
4	00-922865-00036	Deflector (36 In.).....	1
5	00-925035	Deflector - Rear.....	1
6	00-921794	Support - Grate.....	1
7	00-921148	Heat Shield Rear.....	1
8	00-921410	Cover - Flue.....	1
9	2240-2241	Grommet - Heyco.....	1
10	00-922355-00036	Tray - Crumb.....	1
11	00-922356-00036	Cover - Gas Manifold.....	1
12	00-428300-00001	Knob.....	6
13	00-922358-00002	Bracket - Manifold Cover (LH).....	1
14	00-719370	Plug.....	AR
15	00-922358-00001	Bracket - Manifold Cover (RH).....	1
16	00-719221	Valve - Manual.....	6
*17		Orifice.....	1
18	00-921881-0000A	Manifold.....	1
19	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	1
20	00-719189	Valve - Single Pilot.....	3
21	00-922124-0000A	Pilot Tube/Tip Assy.....	3
22	00-921884-00036	Bull Nose (36 In.).....	1
23	00-921886-00036	Bracket - Front Top.....	1

* (See Orifice Chart)

36 00-960282-01600 Sleeving
 37 00-961187 Oven/Griddle Spark Electrode
PARTS NOT ILLUSTRATED



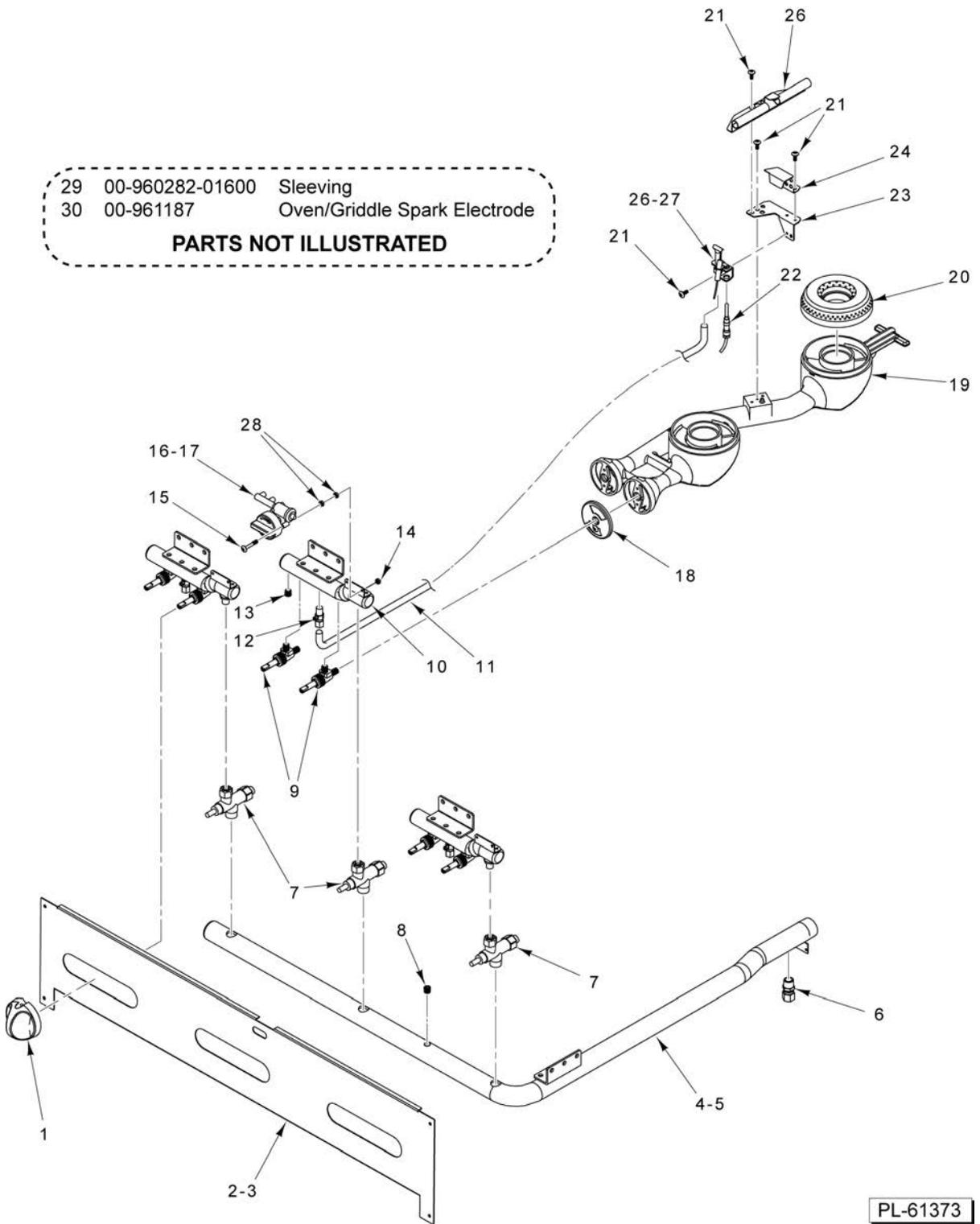
**TOP BURNER & MANIFOLD
 (FLAME SAFETY OPTION)
 (BEFORE S/N 481938362)**

**TOP BURNER & MANIFOLD
(FLAME SAFETY OPTION)
(BEFORE S/N 481938362)**

ILLUS. PL-60789	PART NO.	NAME OF PART	AMT.
1	00-428300-00001	Knob.....	AR
2	00-960278-00024	Cover - Manifold (24 In.).....	1
3	00-960278-00036	Cover - Manifold (36 In.).....	1
4	00-960278-00012	Cover - Manifold (12 In.).....	1
5	00-960224	Manifold (24 In.).....	1
6	00-960276	Manifold (36 In.).....	1
7	00-960274	Manifold (12 In.).....	1
8	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	1
9	00-960277	Valve - Safety.....	AR
10	00-719363	Plug 1/8 NPT Countersink.....	1
11	00-719221	Valve - Manual.....	AR
12	00-960263	Adapter - Tube.....	AR
13	00-960222	Manifold - Burner.....	AR
14	00-426505-00018	Tube - Flex (1/4 x 18 In.).....	AR
15	00-404738-00003	Valve - Pilot.....	AR
16	00-719363	Plug 1/8 NPT Countersink.....	AR
17	00-730535	Nut 6-32 Hex KEPS.....	AR
18	00-960495	Screw 6-32 x 1-1/4.....	AR
19	00-944254	Knob (Igniter).....	AR
20	00-944255	Igniter (Rotary) (3-Pole).....	AR
21	00-944255-00002	Igniter (Rotary) (2-Pole).....	AR
22	00-922558-00024	Shield - Heat (24 In.).....	1
23	00-922558-00036	Shield - Heat (36 In.).....	1
24	00-922588-00012	Shield - Heat (12 In.).....	AR
25	00-719329	Air Mixer Assy.....	AR
26	00-763209-000A1	Open Top Burner (Venturi).....	AR
27	00-417608-00001	Burner Head.....	AR
28	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	AR
29	00-412788-00020	Thermocouple (20 In.).....	AR
30	00-960238	Mount - Pilot Safety.....	AR
31	00-960239	Shield - Pilot Safety.....	AR
32	00-960237	Flash Tube.....	AR
33	00-922547-00001	Pilot Assy. (NAT).....	AR
34	00-922547-00002	Pilot Assy. (LP).....	AR
35	00-960496	Nut 6-32 Hex.....	AR
36	00-960282-01600	Sleeving (Fiberglass) (5/16 Dia. x 16 In. Lg.) (Black).....	AR
*37	00-961187	Oven / Griddle Spark Electrode.....	AR

* Thermostatic Griddles/Ovens W/Spark Ignition (Flame Safety) Units Only

29 00-960282-01600 Sleeving
 30 00-961187 Oven/Griddle Spark Electrode
PARTS NOT ILLUSTRATED



PL-61373

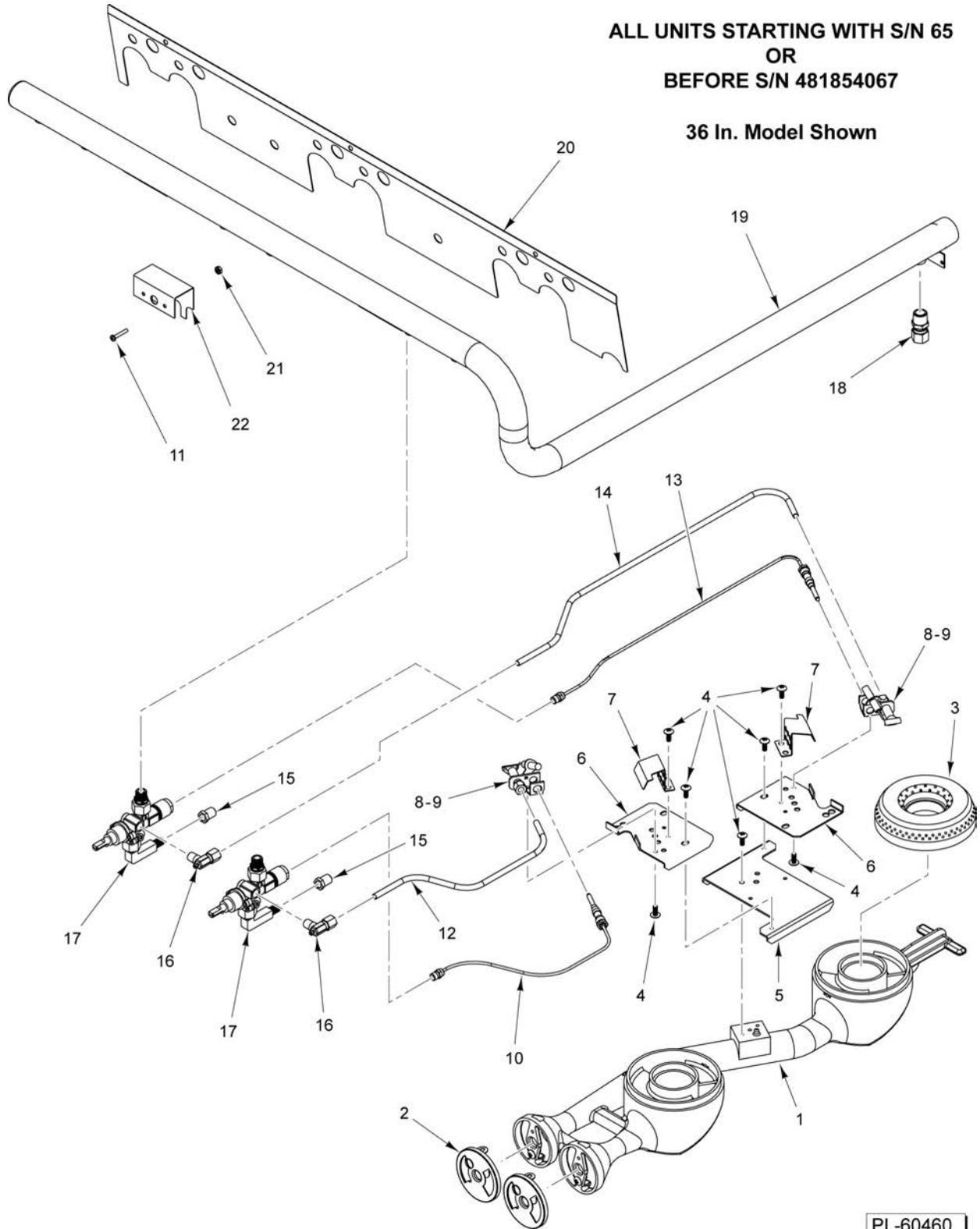
**TOP BURNER & MANIFOLD
 (FLAME SAFETY OPTION)
 (STARTING S/N 481938362)**

**TOP BURNER & MANIFOLD
(FLAME SAFETY OPTION)
(STARTING S/N 481938362)**

ILLUS. PL-61373	PART NO.	NAME OF PART	AMT.
1	00-428300-00001	Knob.....	AR
2	00-961955-0036G	Cover - Manifold (Manual).....	1
3	00-961828-0036G	Cover - Manifold (T-Stat).....	1
4	00-960224	Manifold (24 In.).....	1
5	00-960274	Manifold (12 In.).....	1
6	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	1
7	00-960277	Valve - Safety.....	AR
8	00-719363	Plug 1/8 NPT Countersink.....	1
9	00-719221	Valve - Manual.....	AR
10	00-960222	Manifold - Burner.....	AR
11	00-426505-00018	Tube - Flex (1/4 x 18 In.).....	AR
12	00-404738-00003	Valve - Pilot.....	AR
13	00-719363	Plug 1/8 NPT Countersink.....	AR
14	00-730535	Nut 6-32 Hex KEPS.....	AR
15	00-960495	Screw 6-32 x 1-1/4.....	AR
16	00-944254	Knob (Igniter).....	AR
17	00-944255-00002	Igniter (Rotary) (2-Pole).....	AR
18	00-719329	Air Mixer Assy.....	AR
19	00-763209-000A1	Open Top Burner (Venturi).....	AR
20	00-417608-00001	Burner Head.....	AR
21	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	AR
22	00-412788-00020	Thermocouple (20 In.).....	AR
23	00-960238	Mount - Pilot Safety.....	AR
24	00-960239	Shield - Pilot Safety.....	AR
25	00-960237	Flash Tube.....	AR
26	00-922547-00001	Pilot Assy. (NAT).....	AR
27	00-922547-00002	Pilot Assy. (LP).....	AR
28	00-960496	Nut 6-32 Hex.....	AR
29	00-960282-01600	Sleeving (Fiberglass) (5/16 Dia. x 16 In. Lg.) (Black).....	AR
30	00-961187	Oven / Griddle Spark Electrode.....	AR

**ALL UNITS STARTING WITH S/N 65
OR
BEFORE S/N 481854067**

36 In. Model Shown



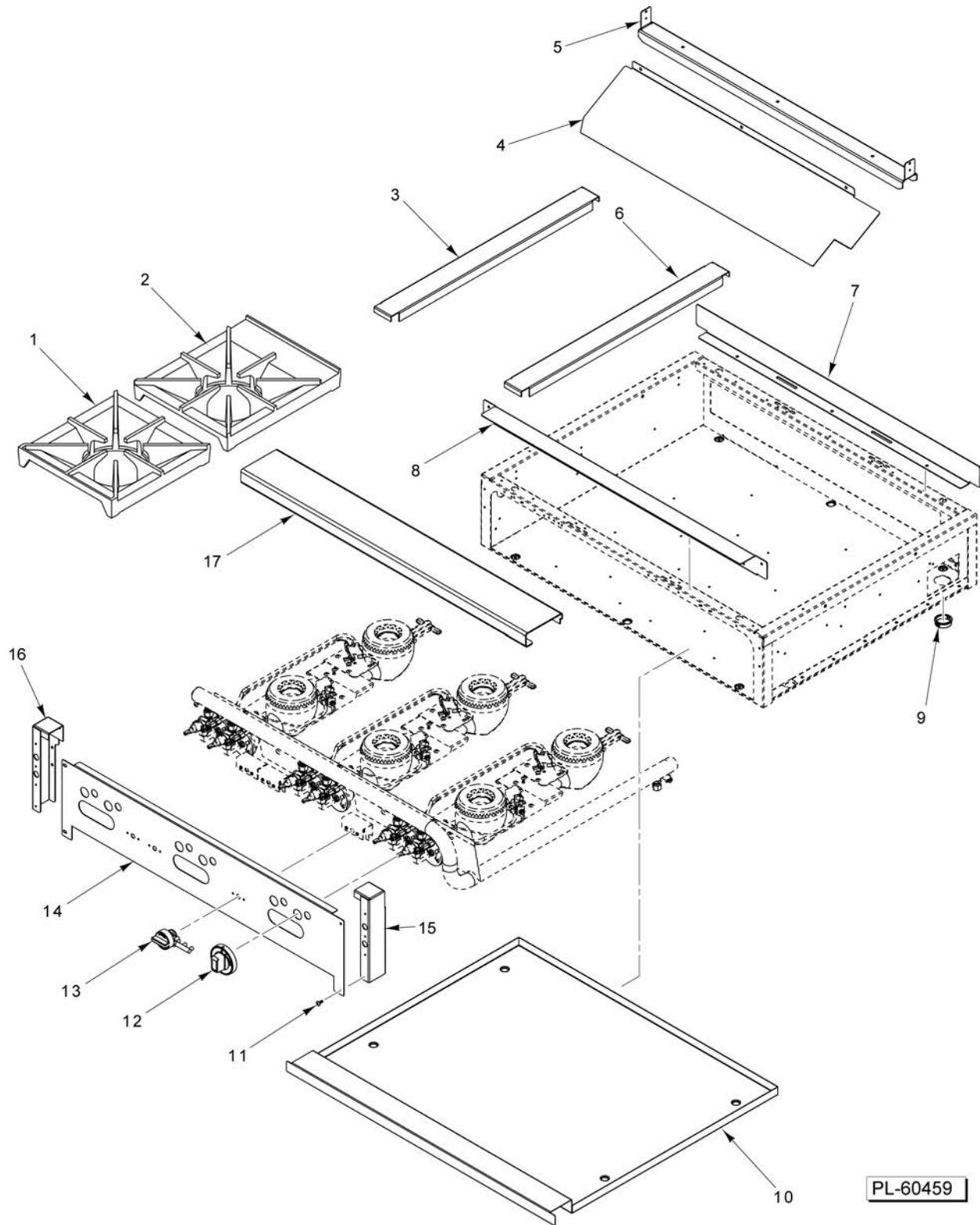
PL-60460

**TOP BURNER AND MANIFOLD
(FLAME FAILURE OPTION)**

**TOP BURNER AND MANIFOLD
(FLAME FAILURE OPTION)**

ILLUS. PL-60460	PART NO.	NAME OF PART	AMT.
1	00-763209-000A1	Open Top Burner (Venturi).....	1
2	00-719329	Air Mixer Assy.....	6
3	00-417608-00001	Burner Head.....	6
4	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	AR
5	00-922514	Plate - Pilot Mounting.....	3
6	00-922515	Plate - Mounting (Adjustable).....	6
7	00-922517	Shield - Electrode.....	6
8	00-922547-00001	Pilot Assy. (NAT).....	6
9	00-922547-00002	Pilot Assy. (LP).....	6
10	00-412788-00020	Thermocouple (20 In.).....	3
11	00-944267	Screw 6-32 x 13/16 Phil. Pan Hd.....	6
12	00-426505-00018	Tube - Flex (1/4 x 18 In.).....	3
13	00-412788-00036	Thermocouple (36 In.).....	3
14	00-426505-00033	Tubing - Pilot Flex 1/4 O.D. x 33 In.....	3
*15		Orifice.....	AR
16	00-404193-00001	Valve - Pilot.....	6
17	00-922518-0000A	Valve Assy. (Flame Failure).....	6
18	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	1
19	00-921968-0000A	Manifold.....	1
20	00-922558-00036	Shield - Heat.....	1
21	00-730535	Nut 6-32 Hex KEPS.....	6
22	00-922598-00002	Cover - Igniter.....	3

* (See Orifice Chart)

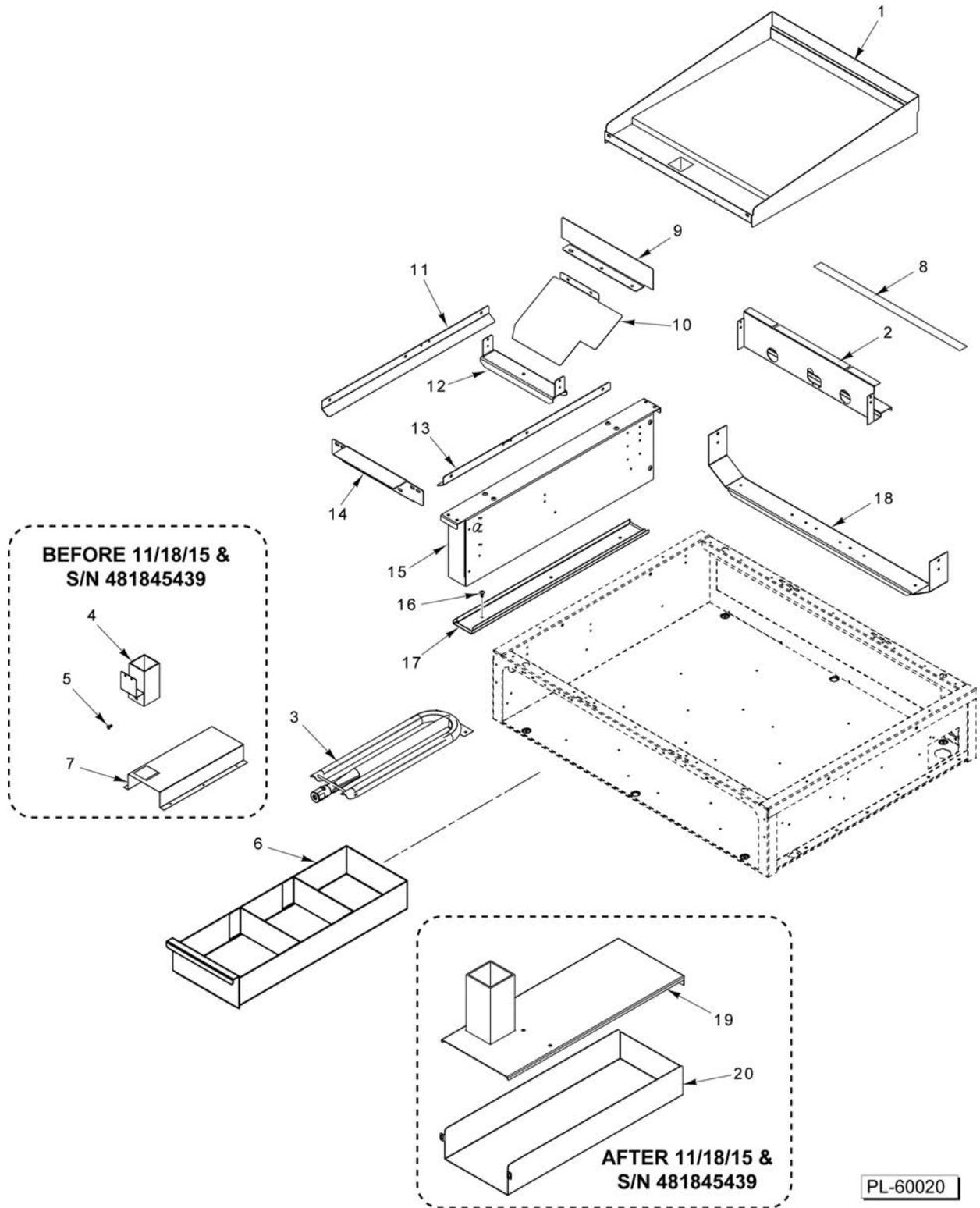


PL-60459

**TOP BURNER MODULE
(FLAME FAILURE OPTION)**

**TOP BURNER MODULE
(FLAME FAILURE OPTION)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60459			
1	00-925000	Grate - Front.....	3
2	00-925001	Grate - Rear.....	3
3	00-921794	Support - Grate.....	1
4	00-922865-00036	Deflector (36 In.).....	1
5	00-925035	Deflector - Rear.....	1
6	00-921794	Support - Grate.....	1
7	00-921148	Heat Shield Rear.....	1
8	00-921886-00036	Bracket - Front Top.....	1
9	2240-2241	Grommet - Heyco.....	1
10	00-922355-00036	Tray - Crumb.....	1
11	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	4
12	00-922519-000A1	Knob.....	6
13	00-944255-00002	Igniter (Rotary).....	3
14	00-921097-00036	Cover - Manifold.....	1
15	00-922358-00001	Bracket - Manifold Cover (RH).....	1
16	00-922358-00002	Bracket - Manifold Cover (LH).....	1
17	00-921884-00036	Bull Nose (36 In.).....	1

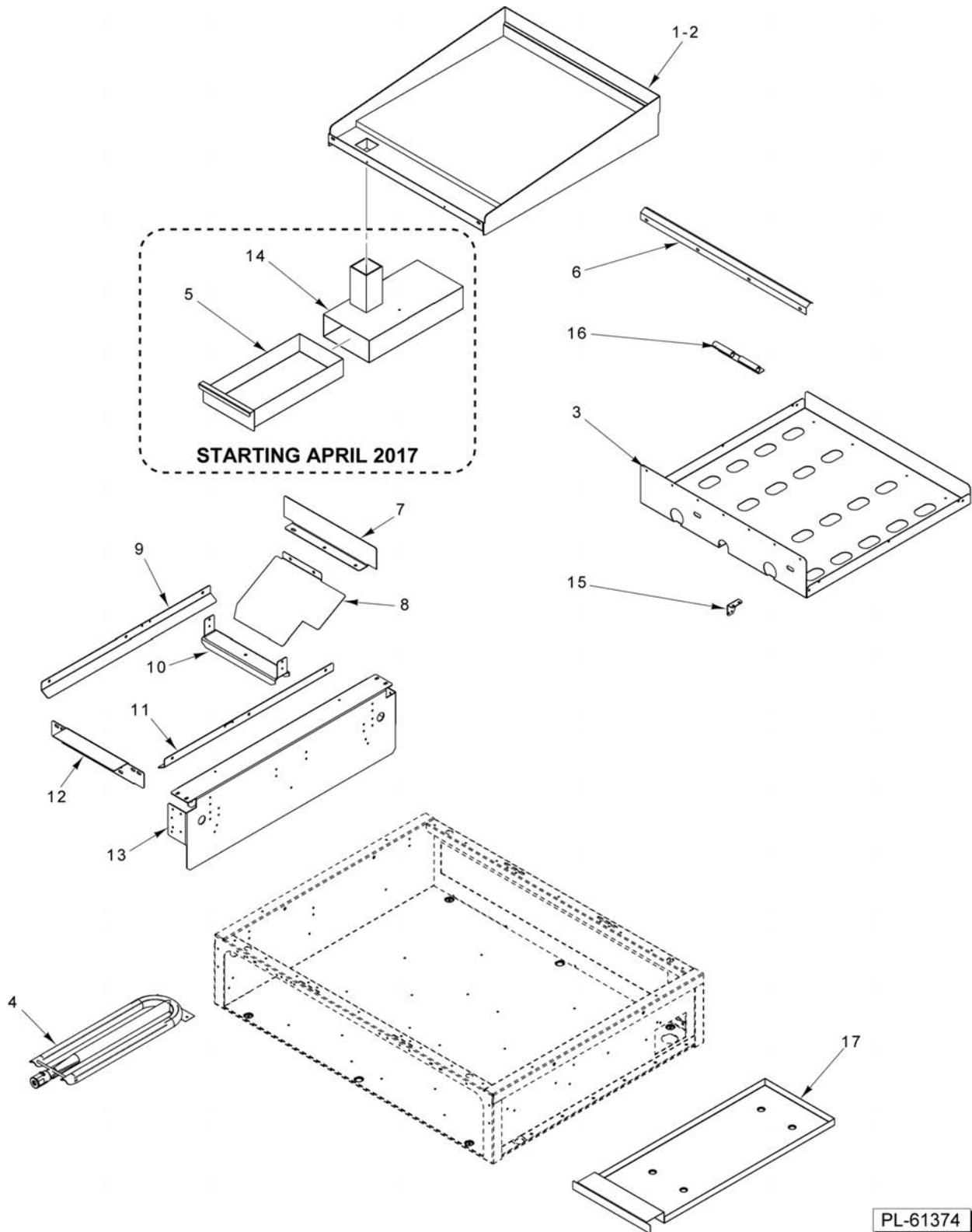


**GRIDDLE TOP MODULE
(24 INCH)
(BEFORE S/N 481938362)**

**GRIDDLE TOP MODULE
(24 INCH)
(BEFORE S/N 481938362)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60020			
1	00-921927-0000A	Griddle Plate Assy. (24 In.).....	1
2	00-922361-00024	Shield - Heat.....	1
3	00-926509-0000A	Burner - Griddle XL.....	2
4	00-921874-0000A	Grease Chute Assy.....	1
5	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	AR
6	00-922354	Grease Can.....	1
7	00-921870	Guide - Grease Can.....	1
8	00-498896-00024	Insulation (24 In. Griddle).....	1
9	00-921782	Shield - Rear.....	1
10	00-922865-00012	Deflector (12 In.).....	1
11	00-921865	Panel.....	1
12	00-924006	Burner Support.....	1
13	00-921865	Panel.....	1
14	00-921886-00012	Shield - Front.....	1
15	00-922858-0000A	Divider Wall.....	1
16	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	AR
17	00-922861-0000A	Channel.....	1
*18	00-924503	Support - Griddle.....	1
19	00-960436	Tube - Hang Guide.....	1
20	00-960437	Liner.....	1

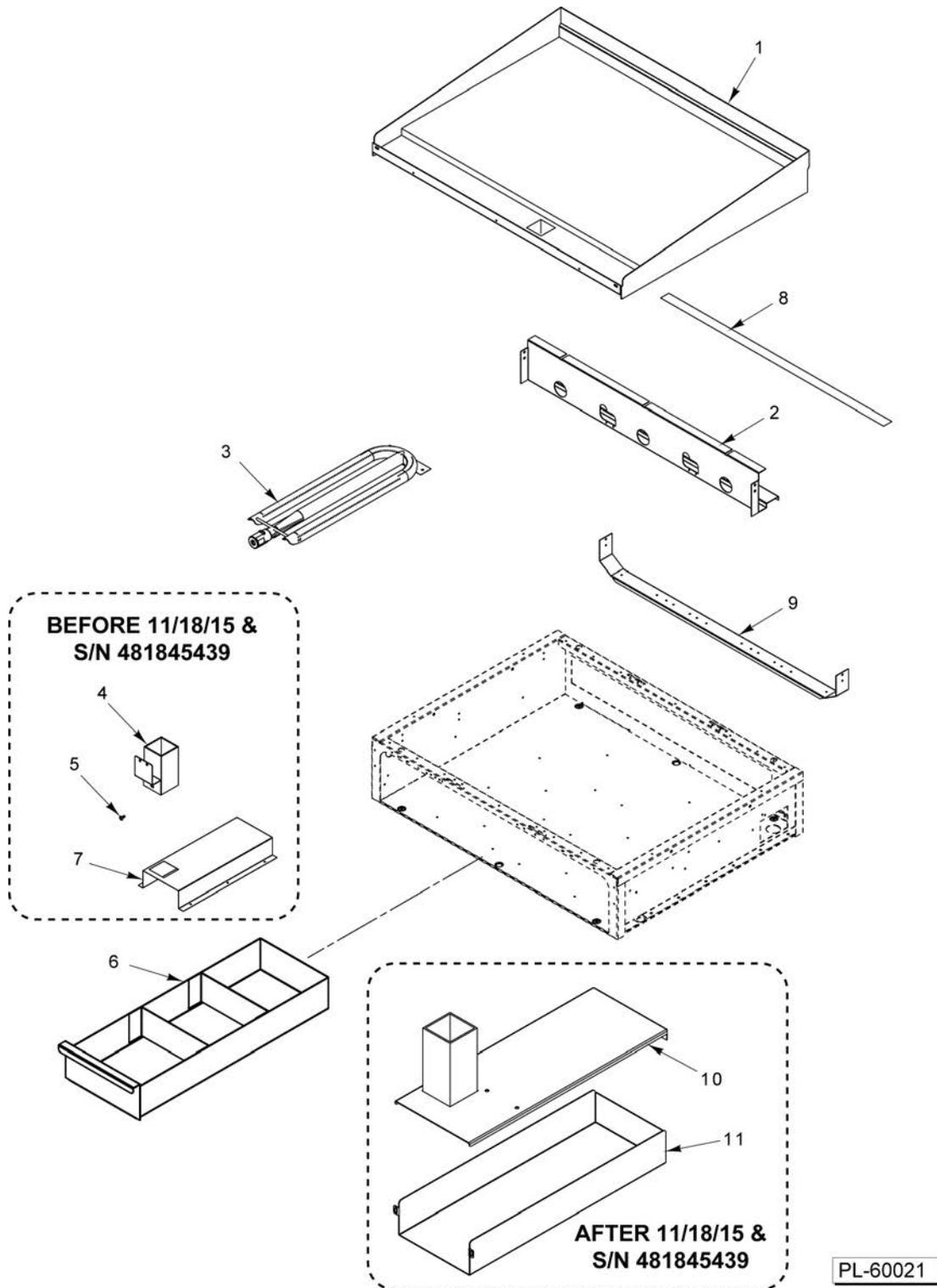
* No Longer Available



**GRIDDLE TOP MODULE
(24 INCH)
(STARTING S/N 481938362)**

**GRIDDLE TOP MODULE
(24 INCH)
(STARTING S/N 481938362)**

ILLUS. PL-61374	PART NO.	NAME OF PART	AMT.
1	00-921927-0000A	Griddle Plate Assy. (24 In.).....	1
2	00-961910-0000A	Griddle Plate Assy. (24 In.).....	1
3	00-961729-00024	Tray - Burner (24 In.).....	1
4	00-926509-0000A	Burner - Griddle XL.....	2
5	00-922354	Grease Can.....	1
6	00-961827-00024	Seal (24 In.) (Top).....	1
7	00-921782	Shield - Rear.....	1
8	00-922865-00012	Deflector (12 In.).....	1
9	00-921865	Panel.....	1
10	00-924006	Burner Support.....	1
11	00-921865	Panel.....	1
12	00-921886-00012	Shield - Front.....	1
13	00-961721	Wall - Divider.....	1
14	00-961679	Drawer Assy.....	1
15	00-961823	Mount - Pilot.....	1
16	00-921074	Flash Tube - Griddle.....	1
17	00-922355-00012	Tray - Crumb.....	1

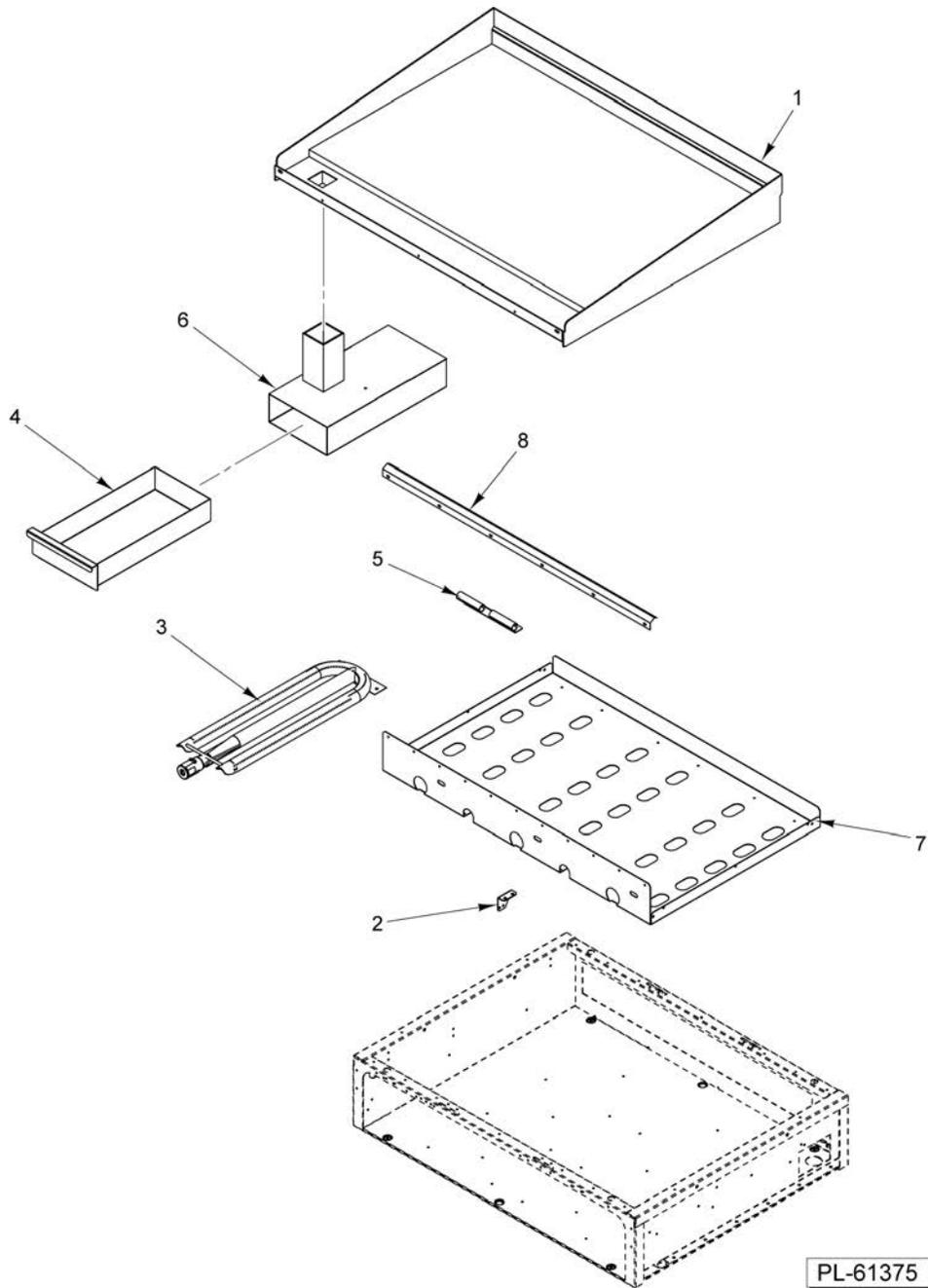


**GRIDDLE TOP MODULE
(36 INCH)
(BEFORE S/N 481938362)**

**GRIDDLE TOP MODULE
(36 INCH)
(BEFORE S/N 481938362)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60021			
1	00-921740-0000A	Griddle Plate Assy. (36 In.).....	1
*2	00-922361-00036	Shield - Heat.....	1
3	00-926509-0000A	Burner - Griddle XL.....	3
4	00-921874-0000A	Grease Chute Assy.....	1
5	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	AR
6	00-922354	Grease Can.....	1
7	00-921870	Guide - Grease Can.....	1
8	00-498896-00036	Insulation (36 In. Griddle).....	1
9	00-925013	Support - Griddle.....	1
10	00-960436	Tube - Hang Guide.....	1
11	00-960437	Liner.....	1

* Located in Vintage Parts



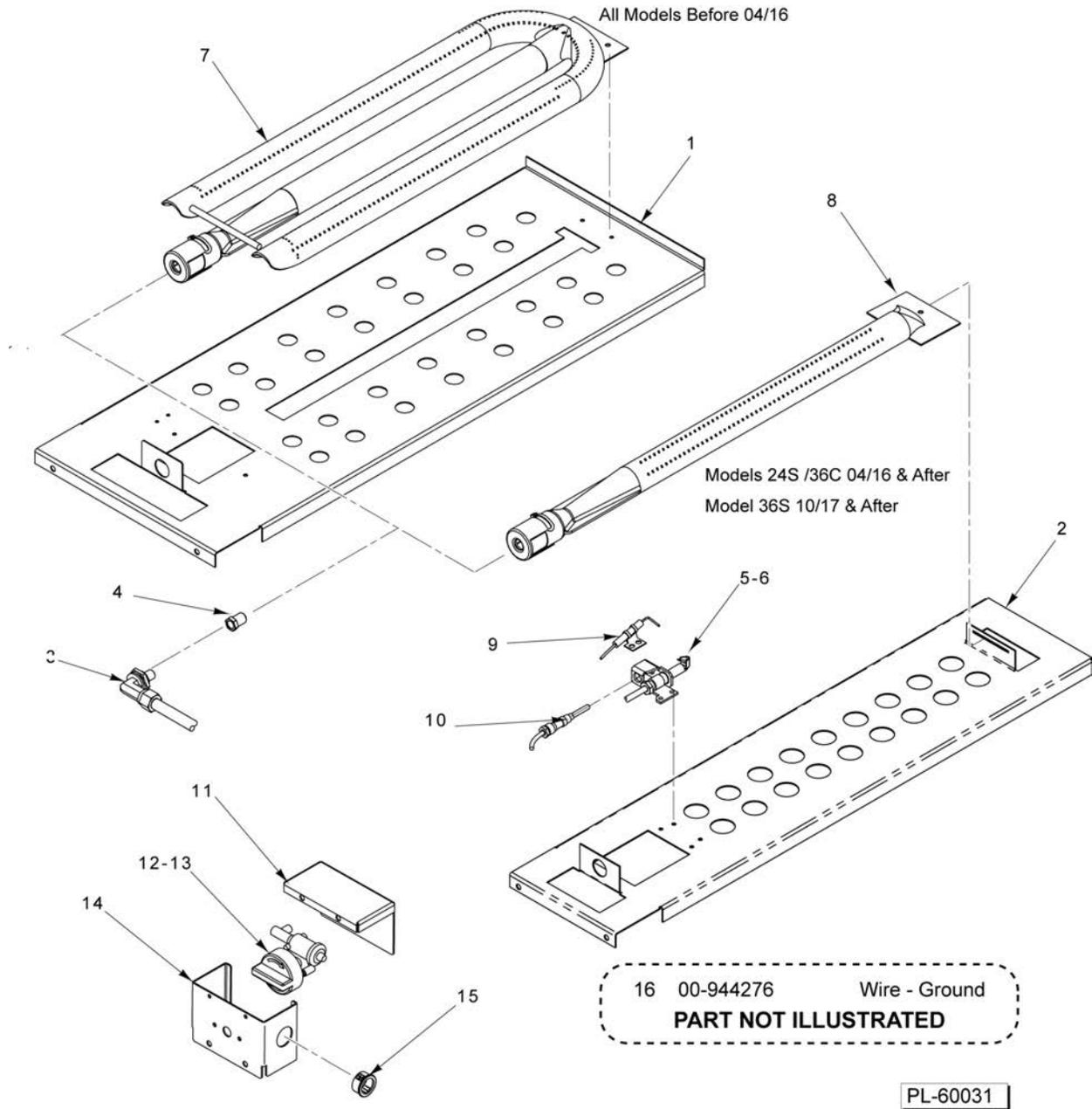
PL-61375

**GRIDDLE TOP MODULE
(36 INCH)
(STARTING S/N 481938362)**

**GRIDDLE TOP MODULE
(36 INCH)
(STARTING S/N 481938362)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-61375			
1	00-961911-0000A	Griddle Plate Assy. (36 In.).....	1
2	00-961823	Mount - Pilot.....	1
3	00-926509-0000A	Burner - Griddle XL.....	3
*4	00-922354	Grease Can.....	1
5	00-921074	Flash Tube - Griddle.....	1
6	00-961679	Drawer Assy.....	1
7	00-961729-00036	Tray - Burner.....	1
8	00-961827-00036	Seal - Top.....	1

* Size has changed, still fits older units.

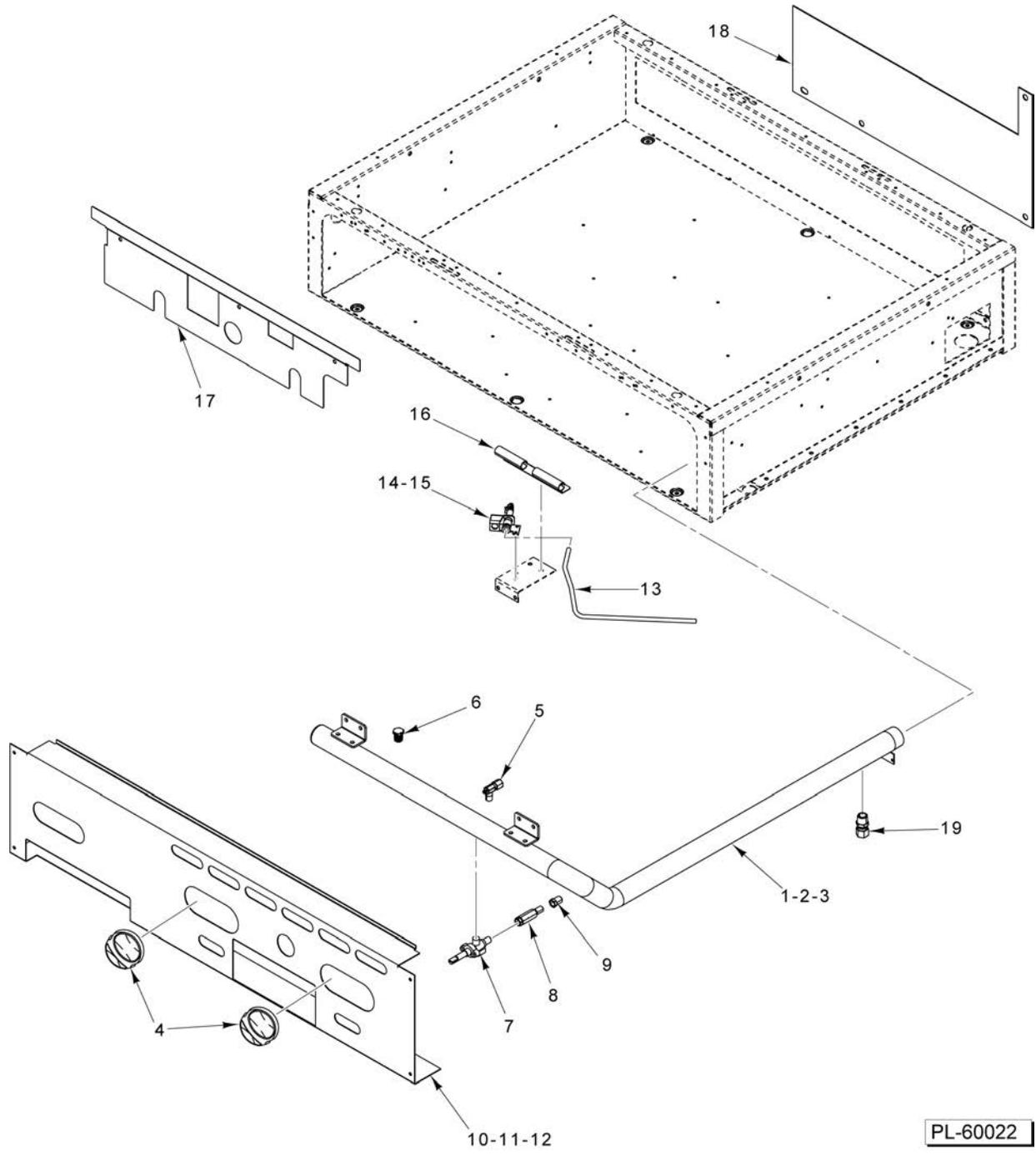


OVEN BURNER ASSEMBLY

OVEN BURNER ASSEMBLY

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60031			
*1	00-921023	Carrier - Burner.....	1
**2	00-960325	Carrier - Oven Burner.....	1
3	00-404079-0000F	Elbow 7/16 Orifice.....	1
***4		Orifice.....	1
5	00-426262-00001	Pilot Assy. (NAT).....	1
6	00-426262-00002	Pilot Assy. (LP).....	1
*7	00-921091-0000A	Burner - Oven Module.....	1
****8	00-413225-000G1	Burner Assy. - Oven.....	1
9	00-961187	36-Inch Oven/Griddle Electrode (36 In.) (Flame Safety Units).....	1
10	00-412788-00048	Thermocouple 48" (18 In.) (Flame Safety Units).....	1
11	00-922897	Cover (Flame Safety Units).....	1
12	00-944254	Knob (Flame Safety Units).....	1
13	00-944255-00002	Igniter (Rotary) (2-Pole) (Flame Safety Units).....	1
14	00-922896	Bracket (Flame Safety Units).....	1
15	FE-023-56	Bushing - Electric Snap (Flame Safety Units).....	1
16	00-944276	Wire - Ground (Static).....	1

- * All Models Before 04/16
- ** Models 24S and 36C - Starting 04/16; Model 36S - Starting 3/17
- *** (See Orifice Chart)
- **** Models 24S and 36C - Starting 04/16; Model 36S - Starting 10/17



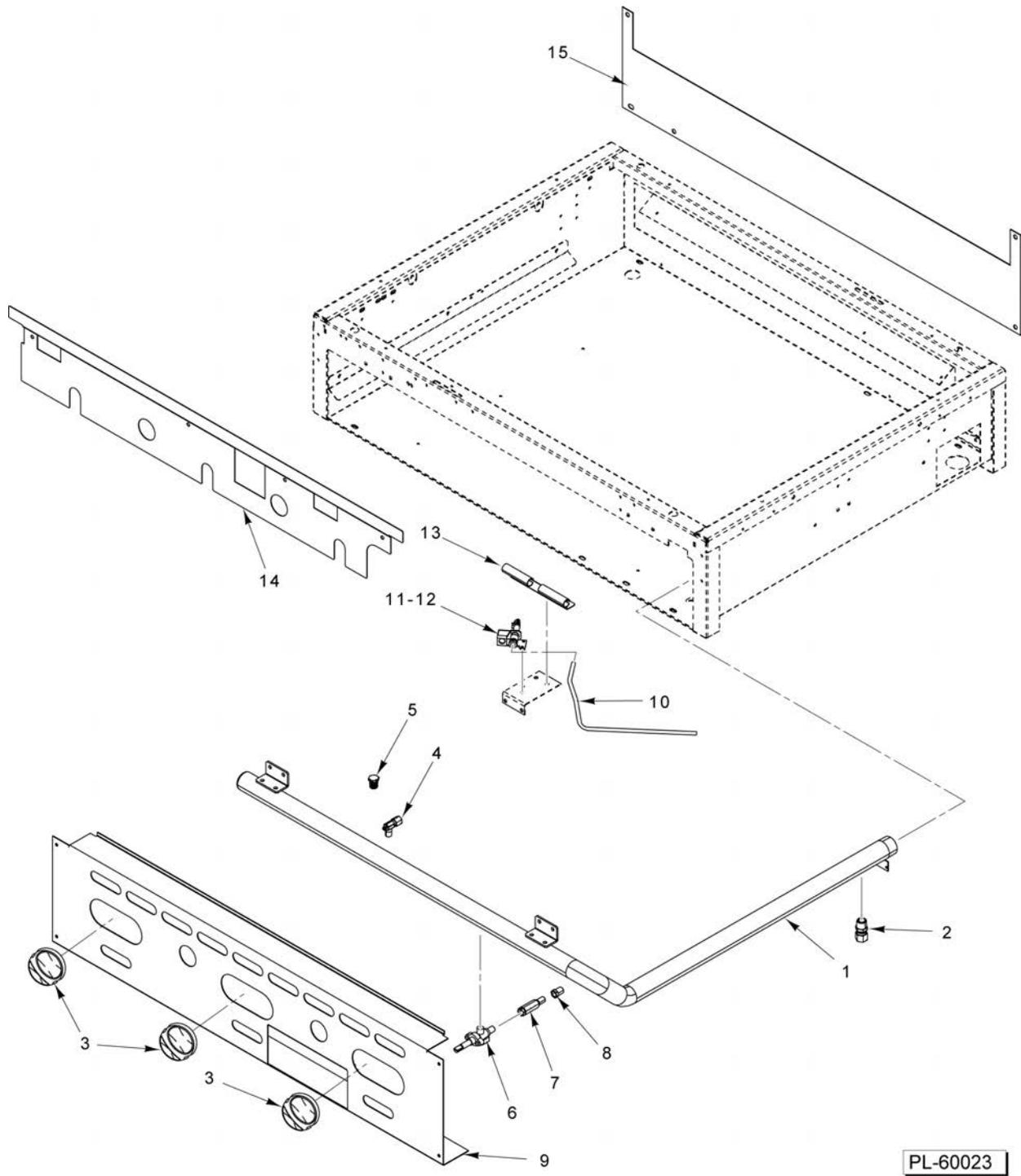
PL-60022

**MANUAL GRIDDLE MANIFOLD AND VALVES
(24 INCH)**

**MANUAL GRIDDLE MANIFOLD AND VALVES
(24 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
1	00-921356-0000A	Manifold (Before S/N 481938362).....	1
2	00-921881-0000A	Manifold (Griddle) (Before S/N 481938362).....	1
3	00-960224	Manifold (Starting S/N 481938362).....	1
4	00-497246-00001	Knob - Griddle/Broiler.....	2
5	00-719189	Valve - Manual Griddle (Pilot).....	1
6	00-719371	Plug.....	AR
7	00-921999	Valve - Manifold (Griddle).....	2
8	00-926523	Valve - Extension.....	2
*9		Orifice.....	2
10	00-922351-0024G	Cover - Manifold (Before S/N 481938362).....	1
11	00-961955-2B24G	Cover - Gas Manifold (Starting S/N 481938362).....	1
12	00-961955-24G2B	Cover - Gas Manifold (Starting S/N 481938362).....	1
13	00-426505-00012	Tubing - Pilot Flex 1/4 O.D. x 12 In.....	1
14	00-426262-00001	Pilot Assy. (NAT).....	1
15	00-426262-00002	Pilot Assy. (LP).....	1
16	00-921074	Flash Tube - Griddle.....	1
17	00-922363-00024	Bracket - Gutter Seal (24 In.).....	1
18	00-922288-00024	Plate - Flue Seal (24 In.).....	1
19	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	1

* (See Orifice Chart)

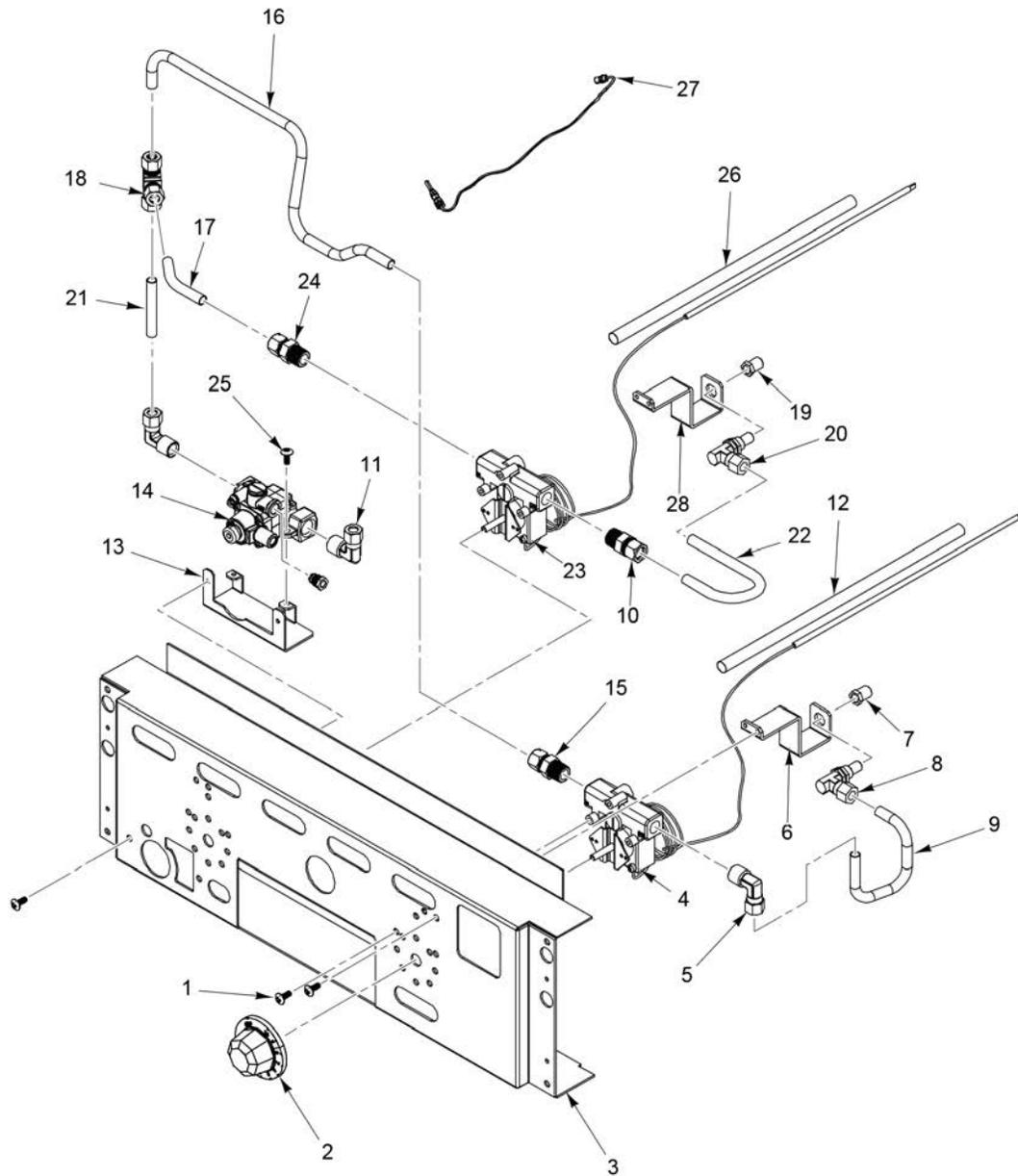


**GRIDDLE MANIFOLD AND VALVES
(36 INCH)**

**GRIDDLE MANIFOLD AND VALVES
(36 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60023			
1	00-921881-0000A	Manifold.....	1
2	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	1
3	00-497246-00001	Knob - Griddle/Broiler.....	3
4	00-404193-00001	Valve - Pilot.....	2
5	00-719371	Plug.....	AR
6	00-921999	Valve - Manifold.....	3
7	00-926523	Valve - Extension.....	3
*8		Orifice.....	3
9	00-922350	Cover - Manifold.....	1
10	00-426505-00012	Tubing - Pilot Flex 1/4 O.D. x 12 In.....	2
11	00-426262-00001	Pilot Assy. (NAT).....	2
12	00-426262-00002	Pilot Assy. (LP).....	2
13	00-921074	Flash Tube - Griddle.....	2
14	00-922363-00036	Bracket - Gutter Seal (36 In.).....	1
15	00-922288-00036	Plate - Flue Seal (36 In.).....	1

* (See Orifice Chart)



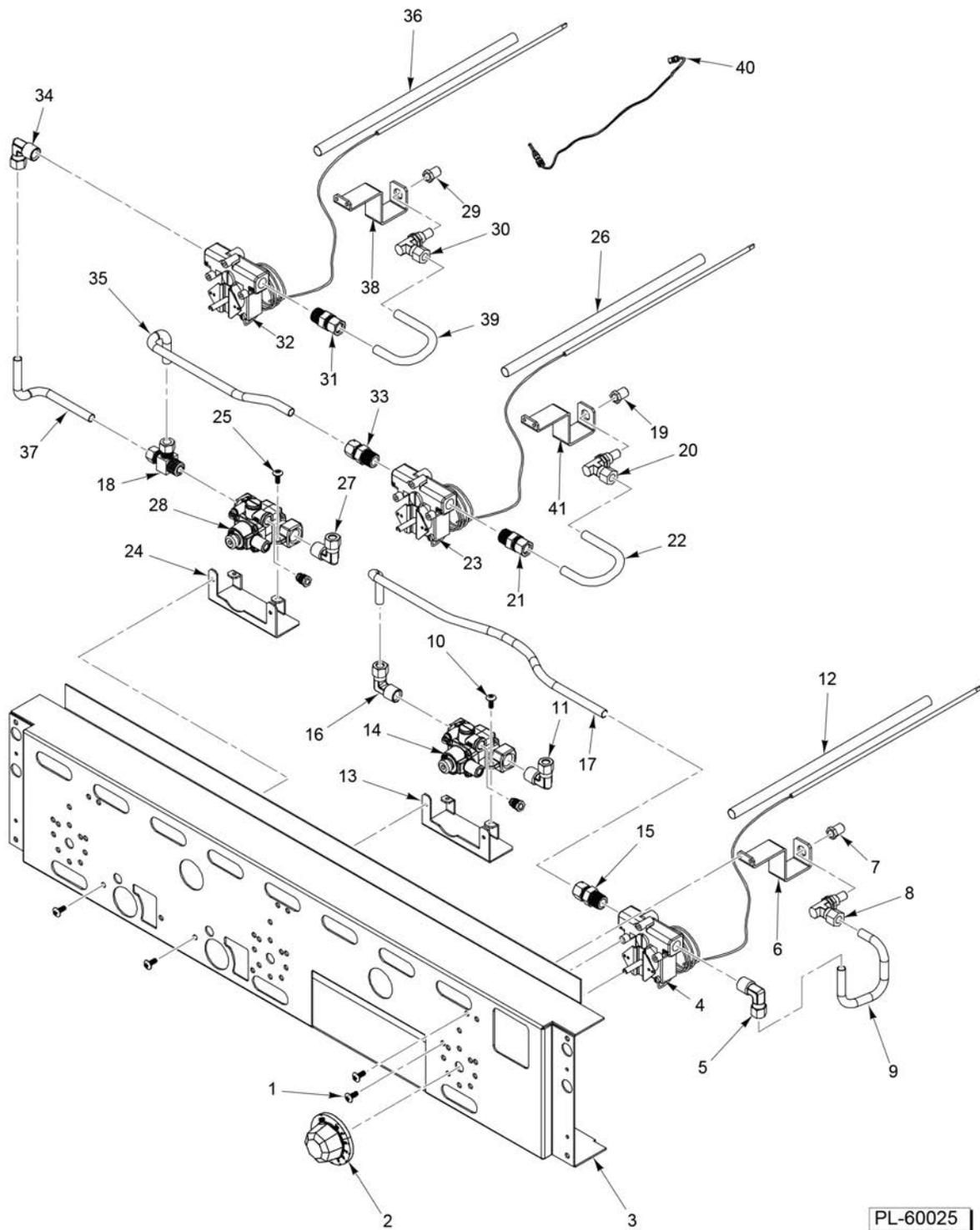
PL-60024

**THERMOSTAT GRIDDLE CONTROL ASSEMBLY
(24 INCH)**

**THERMOSTAT GRIDDLE CONTROL ASSEMBLY
(24 INCH)**

ILLUS. PL-60024	PART NO.	NAME OF PART	AMT.
1	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	AR
2	00-922511	Knob (Thermostatic Griddle).....	2
3	00-922504-00024	Control Bracket - T-Stat (24 In.).....	1
4	00-498096-00550	Valve (550F) T-Stat Combo.....	1
5	00-719376	Elbow 3/8 x 3/8.....	1
6	00-922501	Bracket - Griddle Orifice.....	1
*7		Orifice.....	1
8	00-719383	Elbow 3/8 Orifice.....	1
9	00-722425	Tube - Flex (3/8 x 8 In.).....	1
10	00-719377	Connector - Straight 3/8 x 3/8 (Brass).....	1
11	00-719376	Elbow 3/8 x 3/8.....	2
12	00-719566	Sleeving - Silicon.....	1
13	00-923013	Bracket - Mount.....	1
14	00-922203	Valve - Safety (WP22K-2511-2-1).....	1
15	00-719377	Connector - Straight 3/8 x 3/8 (Brass).....	1
16	00-722425	Tube - Flex (3/8 x 8 In.).....	1
17	00-851614-00002	Flex Tubing.....	1
18	00-922510	Tee.....	1
*19		Orifice.....	1
20	00-719383	Elbow 3/8 Orifice.....	1
21	00-851614-00002	Flex Tubing.....	1
22	00-722425	Tube - Flex (3/8 x 8 In.).....	1
23	00-498096-00550	Valve (550F) T-Stat Combo.....	1
24	00-719377	Connector - Straight 3/8 x 3/8 (Brass).....	1
25	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	2
26	00-719566	Sleeving - Silicon.....	1
27	00-412788-00020	Thermocouple (20 In.).....	1
28	00-922501	Bracket - Griddle Orifice.....	1

* (See Orifice Chart)



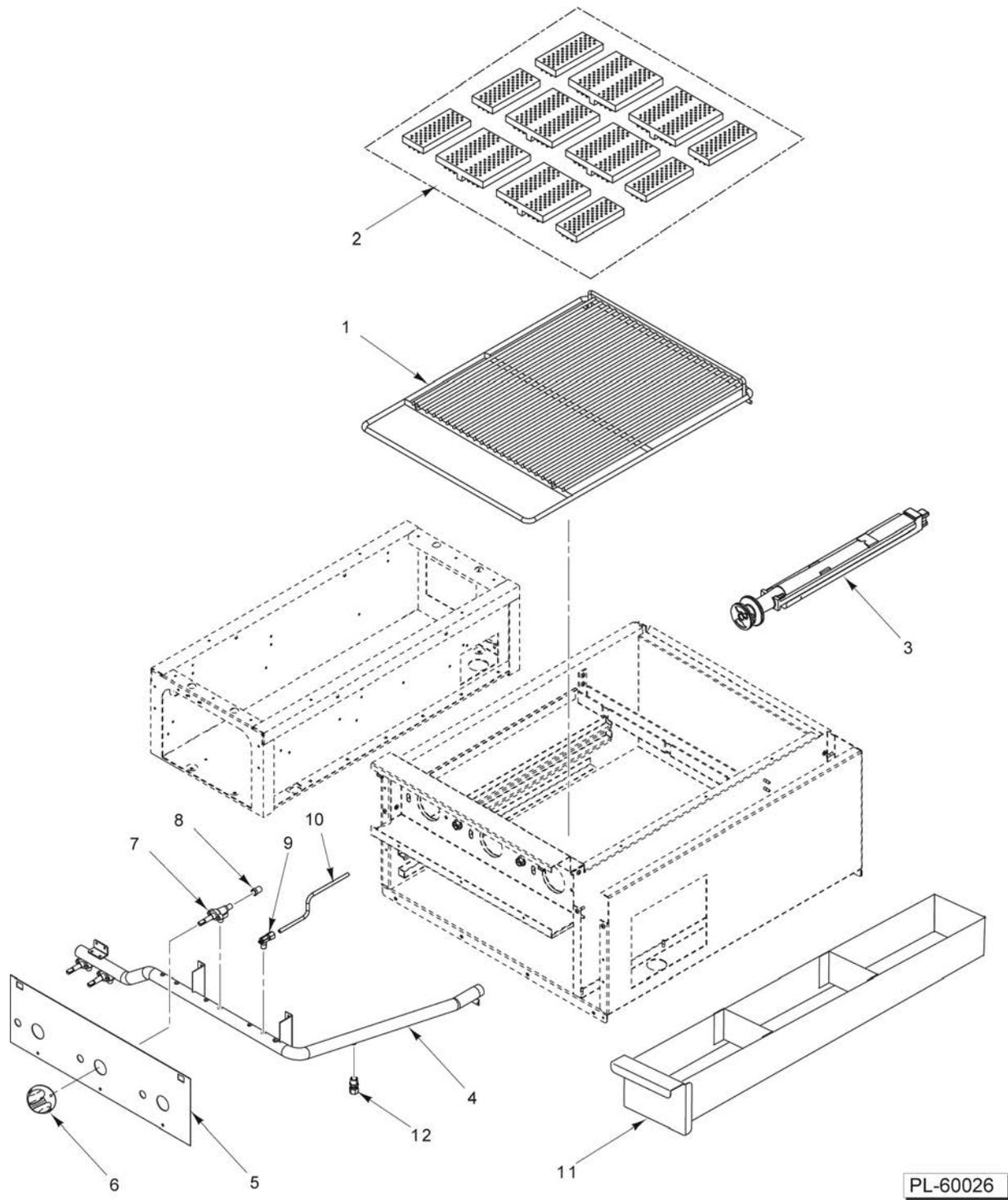
PL-60025

**THERMOSTAT GRIDDLE CONTROL ASSEMBLY
(36 INCH)**

**THERMOSTAT GRIDDLE CONTROL ASSEMBLY
(36 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60025			
1	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	AR
2	00-922511	Knob (Thermostatic Griddle).....	3
3	00-922504-00036	Control Bracket - T-Stat (36 In.).....	1
4	00-498096-00550	Valve (550F) T-Stat Combo.....	1
5	00-719376	Elbow 3/8 x 3/8.....	1
6	00-922501	Bracket - Griddle Orifice.....	1
*7		Orifice.....	1
8	00-719383	Elbow 3/8 Orifice.....	1
9	00-722425	Tube - Flex (3/8 x 8 In.).....	1
10	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	2
11	00-719376	Elbow 3/8 x 3/8.....	1
12	00-719566	Sleeving - Silicon.....	1
13	00-923013	Bracket - Mount.....	1
14	00-922203	Valve - Safety (WP22K-2511-2-1).....	1
15	00-719377	Connector - Straight 3/8 x 3/8 (Brass).....	1
16	00-719376	Elbow 3/8 x 3/8.....	1
17	00-851614-00002	Flex Tubing.....	1
18	00-922380	Tee 3/8 x 3/8 x 3/8 NPT.....	1
*19		Orifice.....	1
20	00-719383	Elbow 3/8 Orifice.....	1
21	00-719377	Connector - Straight 3/8 x 3/8 (Brass).....	1
22	00-722425	Tube - Flex (3/8 x 8 In.).....	1
23	00-498096-00550	Valve (550F) T-Stat Combo.....	1
24	00-923013	Bracket - Mount.....	1
25	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	2
26	00-719566	Sleeving - Silicon.....	1
27	00-719376	Elbow 3/8 x 3/8.....	1
28	00-922203	Valve - Safety (WP22K-2511-2-1).....	1
*29		Orifice.....	1
30	00-719383	Elbow 3/8 Orifice.....	1
31	00-719377	Connector - Straight 3/8 x 3/8 (Brass).....	1
32	00-498096-00550	Valve (550F) T-Stat Combo.....	1
33	00-719377	Connector - Straight 3/8 x 3/8 (Brass).....	1
34	00-719376	Elbow 3/8 x 3/8.....	1
35	00-851614-00002	Flex Tubing.....	1
36	00-719566	Sleeving - Silicon.....	1
37	00-851614-00002	Flex Tubing.....	1
38	00-922501	Bracket - Griddle Orifice.....	1
39	00-722425	Tube - Flex (3/8 x 8 In.).....	1
40	00-412788-00020	Thermocouple (20 In.).....	1
41	00-922501	Bracket - Griddle Orifice.....	1

* (See Orifice Chart)

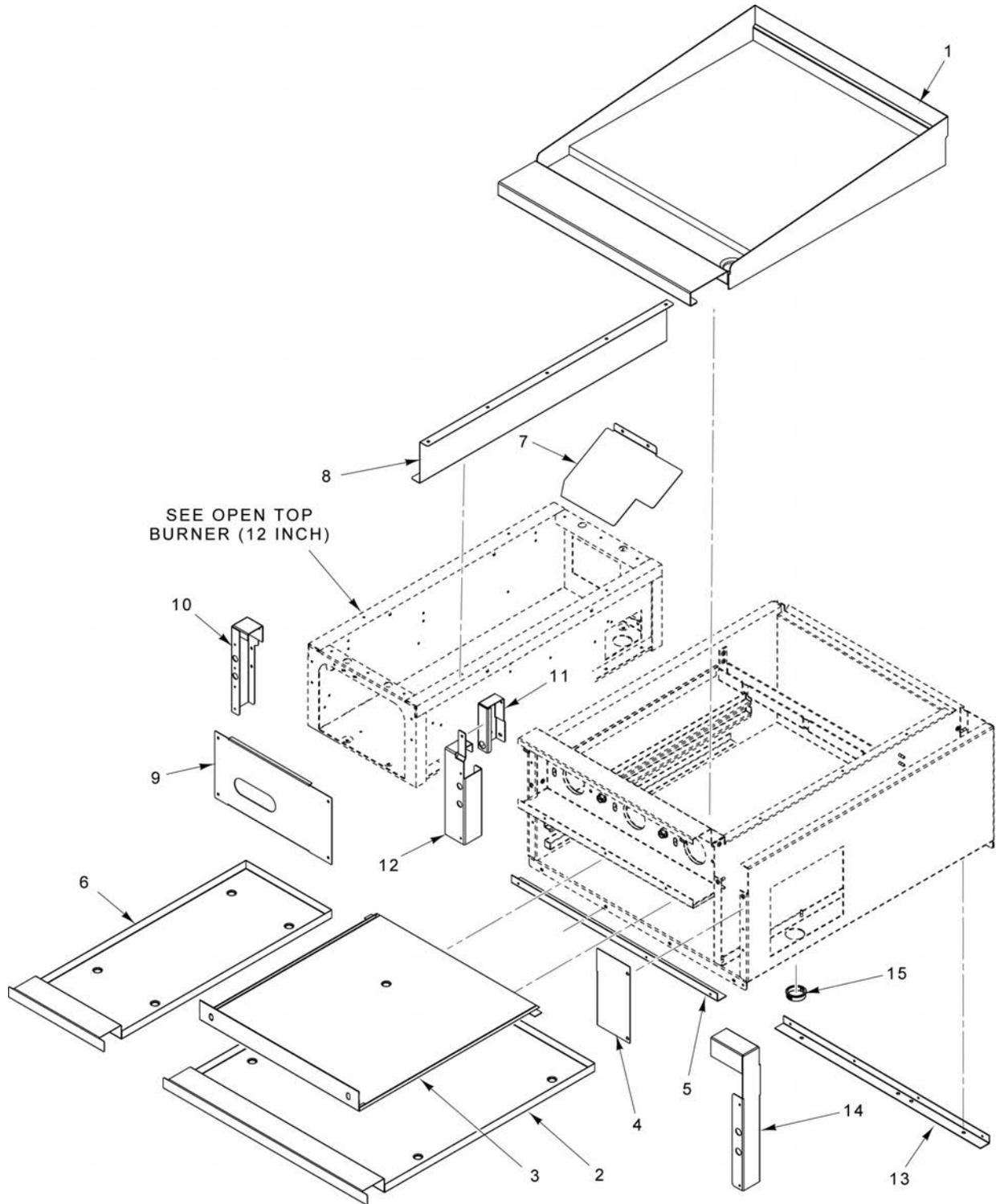


GRIDDLE/BROILER BURNER AND MANIFOLD

GRIDDLE/BROILER BURNER AND MANIFOLD

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60026			
1	00-417632-00001	Rack - Broiler Griddle.....	1
2	00-408726-000G6	Brick Set (Griddle - Broiler) (Set of Six Large / Six Small).....	1
3	00-411684-000G1	Burner.....	3
4	00-922391-0000A	Manifold.....	1
5	00-927679	Panel.....	1
6	00-497246-00001	Knob - Griddle/Broiler.....	3
7	00-921722	Valve (Griddle/Broiler).....	3
*8		Orifice.....	3
9	00-404193-00001	Valve - Pilot.....	3
10	00-497062-000G1	Tube Assy. - Pilot (Broiler (260)).....	3
11	00-927680-0000A	Can Assy. - Grease.....	1
12	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT) (Brass).....	1

* (See Orifice Chart)



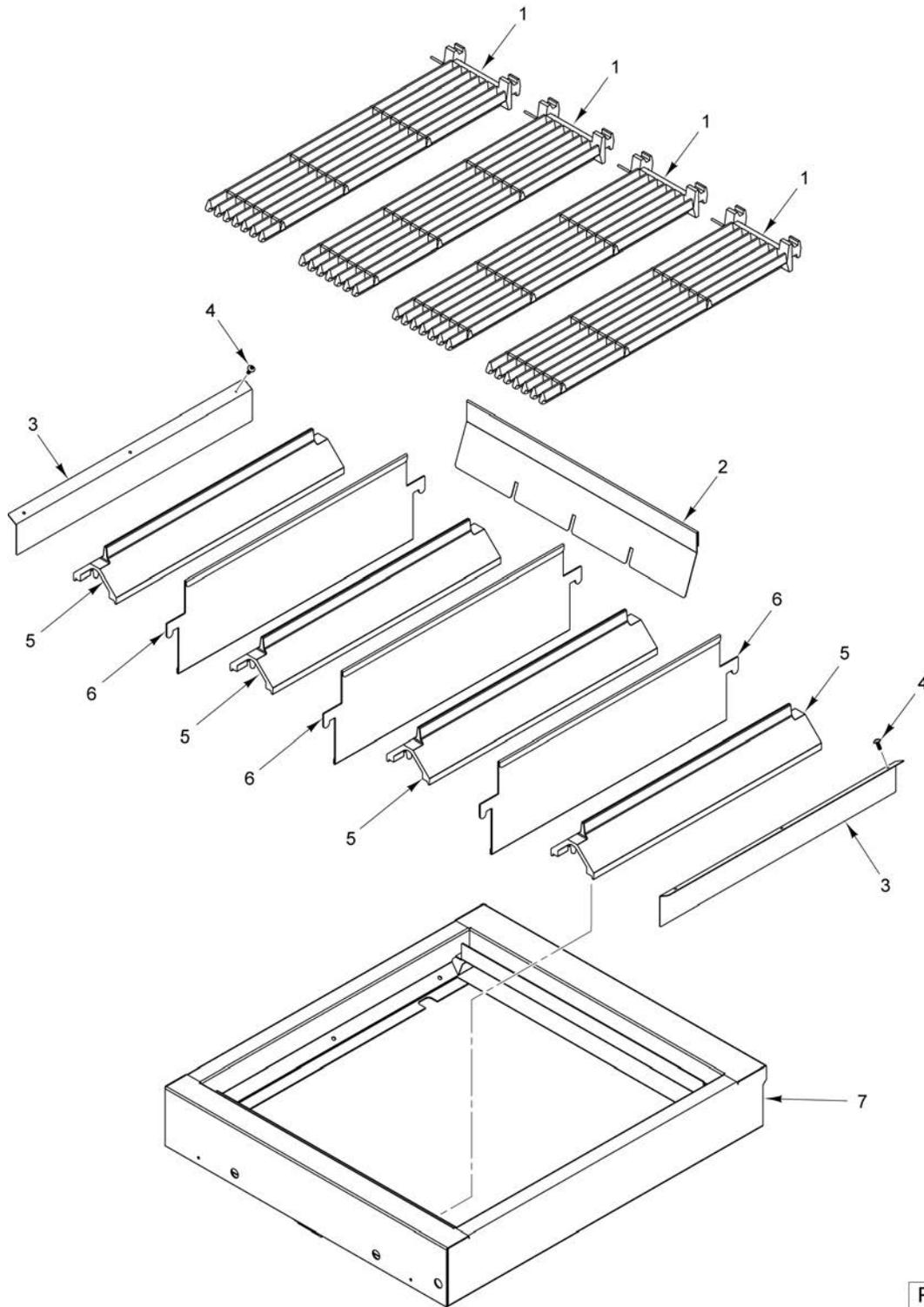
PL-60027

GRIDDLE/BROILER PANELS

GRIDDLE/BROILER PANELS

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60027			
1	00-921650-0000A	Griddle Plate Assy. (24 In.).....	1
2	00-922355-024GB	Tray - Crumb.....	1
3	00-417669-000G1	Tray Weldment - Drip (Broiler).....	1
4	00-922395	Panel.....	1
5	00-927686	Bracket.....	1
6	00-922355-00012	Tray - Crumb.....	1
7	00-922865-00012	Deflector (12 In.).....	1
8	00-927672	Panel - Griddle/Broiler.....	1
9	00-922356-012GB	Cover - Manifold (12 In.).....	1
*10	00-922358-00002	Bracket - Manifold Cover (LH).....	1
11	00-927676	Support - Bracket.....	1
12	00-922393	Bracket - Support.....	1
13	00-927686	Bracket.....	1
14	00-922394	Cap - Bull Nose End (RH).....	1
15	2240-2241	Grommet - Heyco.....	1

* No Longer Available

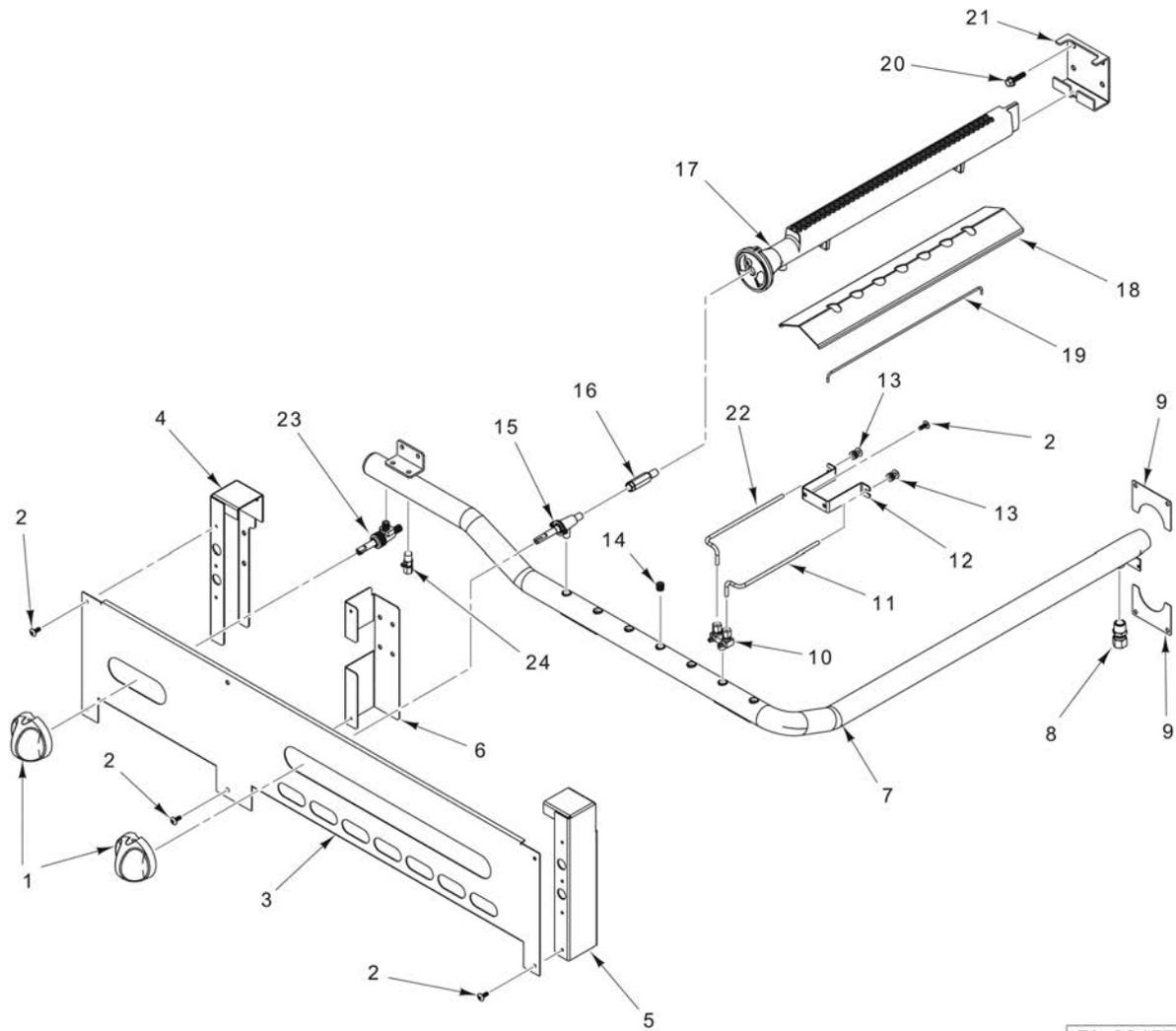


PL-60456

CHARBROILER GRILL

CHARBROILER GRILL

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60456			
1	00-710424	Grill - Charbroiler.....	AR
2	00-922882	Baffle.....	1
3	00-922881	Baffle (Side).....	2
4	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	AR
5	00-710407	Radiant.....	AR
6	00-922641	Baffle - Burner.....	AR
7	00-922636-0024A	Weldment - Charbroiler.....	1



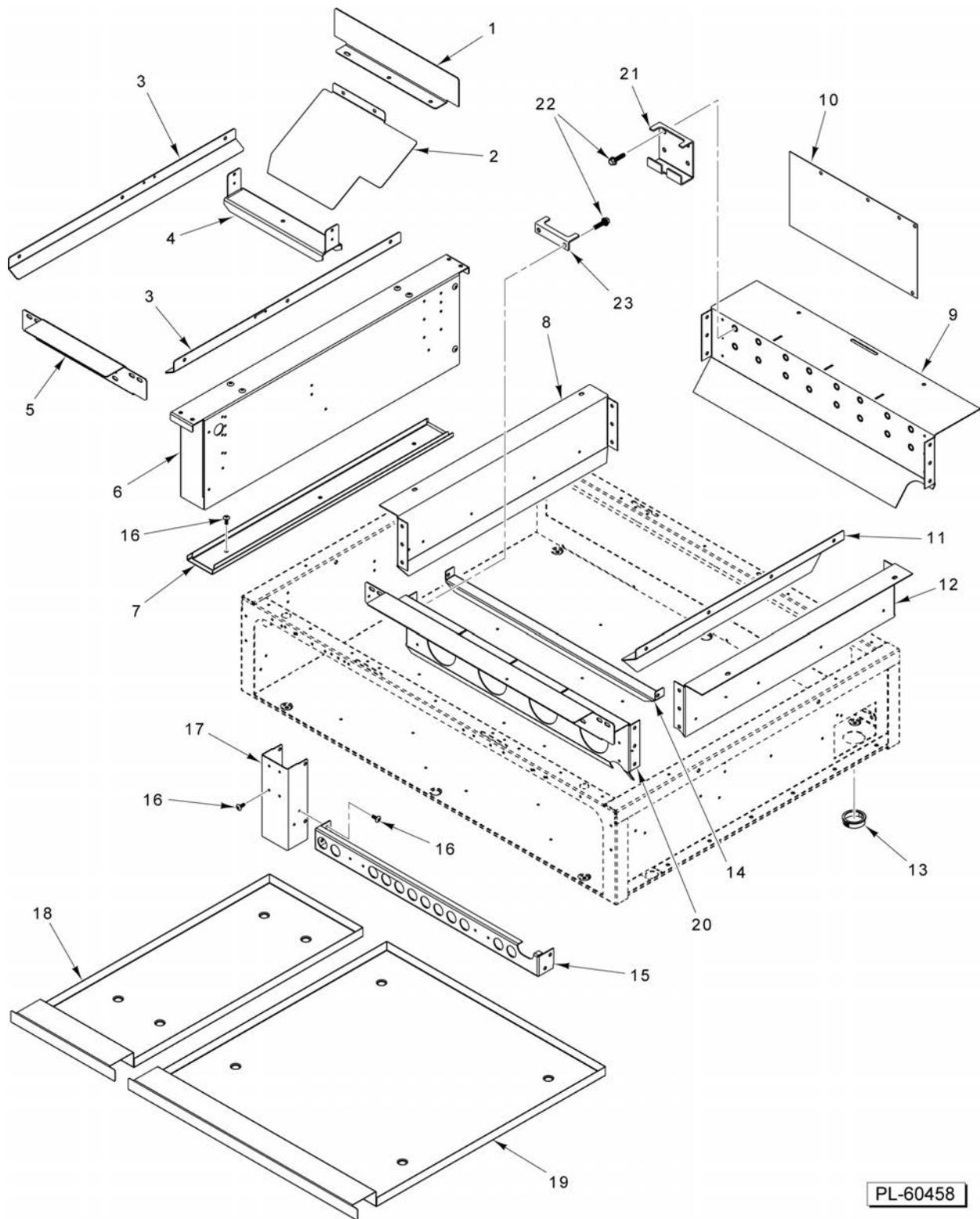
PL-60457

CHARBROILER BURNER AND MANIFOLD

CHARBROILER BURNER AND MANIFOLD

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60457			
1	00-428300-00001	Knob.....	AR
2	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	AR
3	00-922643	Cover - Manifold.....	1
*4	00-922358-00002	Bracket - Manifold Cover (LH).....	1
5	00-922358-00001	Bracket - Manifold Cover (RH).....	1
6	00-922642	Bracket - Manifold.....	1
7	00-922628-0000A	Manifold.....	1
8	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	1
9	00-922884	Plate - Seal.....	2
10	00-420786-00001	Valve - Pilot (Dual).....	AR
11	00-922630-00001	Tubing.....	AR
12	00-710409	Bracket - Pilot.....	AR
13	00-719135	Top - Pilot (SST).....	AR
14	00-719363	Plug 1/8 NPT Countersink.....	AR
15	00-921999	Valve - Manifold.....	AR
16	00-926523	Valve - Extension.....	AR
17	00-710406-0000A	Burner Assy.....	AR
18	00-922644	Deflector.....	AR
19	00-710455	Burner Rod.....	AR
20	00-922154	Screw 1/4-20 x 1 Hex Hd.....	AR
21	00-922625	Support - Burner.....	AR
22	00-922630-00002	Tubing.....	AR
23	00-719221	Valve - Manual.....	2
24	00-719189	Valve - Manual Griddle.....	1

* No Longer Available

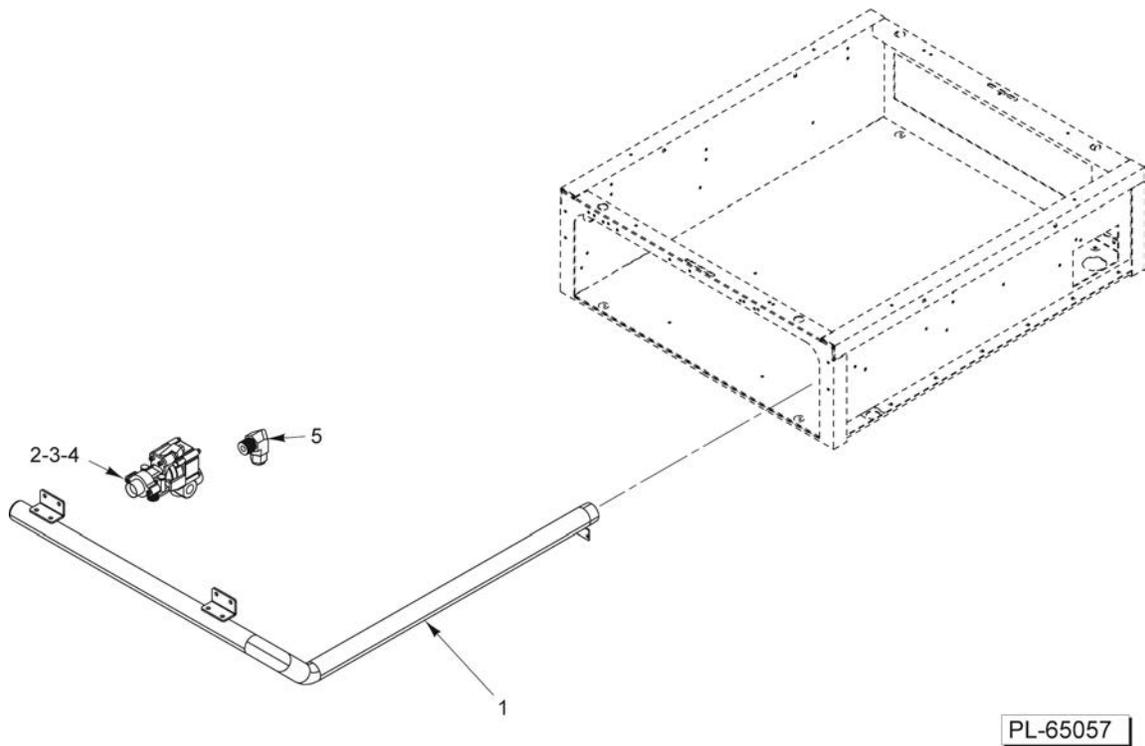


PL-60458

CHARBROILER PANELS

CHARBROILER PANELS

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60458			
1	00-921782	Shield - Rear.....	1
2	00-922865-00012	Deflector (12 In.).....	1
3	00-921865	Panel.....	2
4	00-924006	Burner Support.....	1
5	00-921886-00012	Shield - Front.....	1
6	00-922858-0000A	Divider Wall.....	1
7	00-922861-0000A	Channel.....	1
8	00-922623	Tank - Side (LH).....	1
9	00-922621-0000A	Tank Assy. (Rear).....	1
10	00-922883	Plate - Deflector.....	1
11	00-922645	Shield - Manifold Heat.....	1
12	00-922622	Tank - Side (RH).....	1
13	2240-2241	Grommet - Heyco.....	1
14	00-922635	Support - Front Burner.....	1
15	00-922877	Bracket.....	1
16	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	AR
17	00-922864	Front - Divider Wall.....	1
18	00-922355-00012	Tray - Crumb.....	1
19	00-922355-00024	Tray - Crumb.....	1
20	00-922620-0000A	Tank Assy. (Front).....	1
21	00-922625	Support - Burner.....	AR
22	00-922154	Screw 1/4-20 x 1 Hex Hd.....	AR
23	00-922624	Support - Radiant.....	AR



**STANDARD OVEN CONTROL
(24 INCH)**

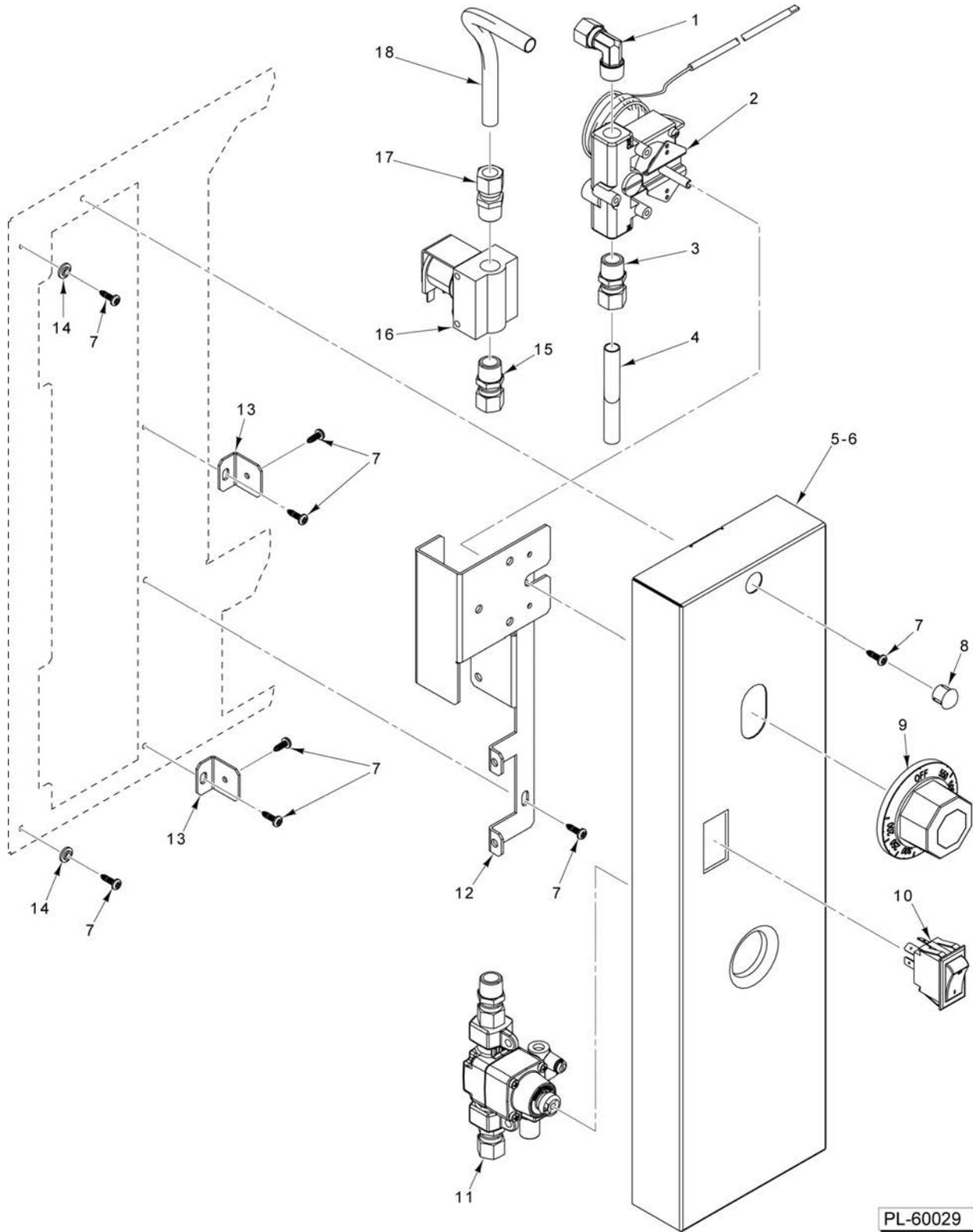
**STANDARD OVEN CONTROL
(24 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-65057			
1	00-921356-0000A	Manifold.....	1
2	00-922021	Thermostat.....	1
3	00-498356	Pipe - Flanged Thermostat Mount.....	1
4	00-922046-00024	Knob - Adjustable (BJ Valve).....	1
5	00-922015	Elbow.....	1

**STANDARD OVEN CONTROL
(30 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60028			
*1	00-922179	Panel - Control (Standard).....	1
**2	00-961562-00STD	Panel - Oven.....	1
3	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	AR
*4	00-928068	Plug.....	1
5	00-922046	Knob - Adjustable BJ Thermostat.....	1
6	00-922160-0000A	Valve Assy. - Safety.....	1
7	00-921905	Tubing.....	1
8	00-922178	Bracket - Controller.....	1
**9	00-961551	Bracket - Oven Panel.....	2
**10	00-961552	Washer - Shoulder.....	2
11	00-922017	Fitting 1/8 x 7/16.....	1
12	00-730534	Nut 10-24 Hex KEPS.....	2
13	00-922020	BJ Thermostat.....	1
14	00-922019	Screw 10-24 x 1.....	2
15	00-922015	Elbow.....	1
16	00-498356	Pipe - Flanged Thermostat Mount.....	1
17	00-412788-00036	Thermocouple (36 In.).....	1

* Before April 2017
 ** Starting April 2017



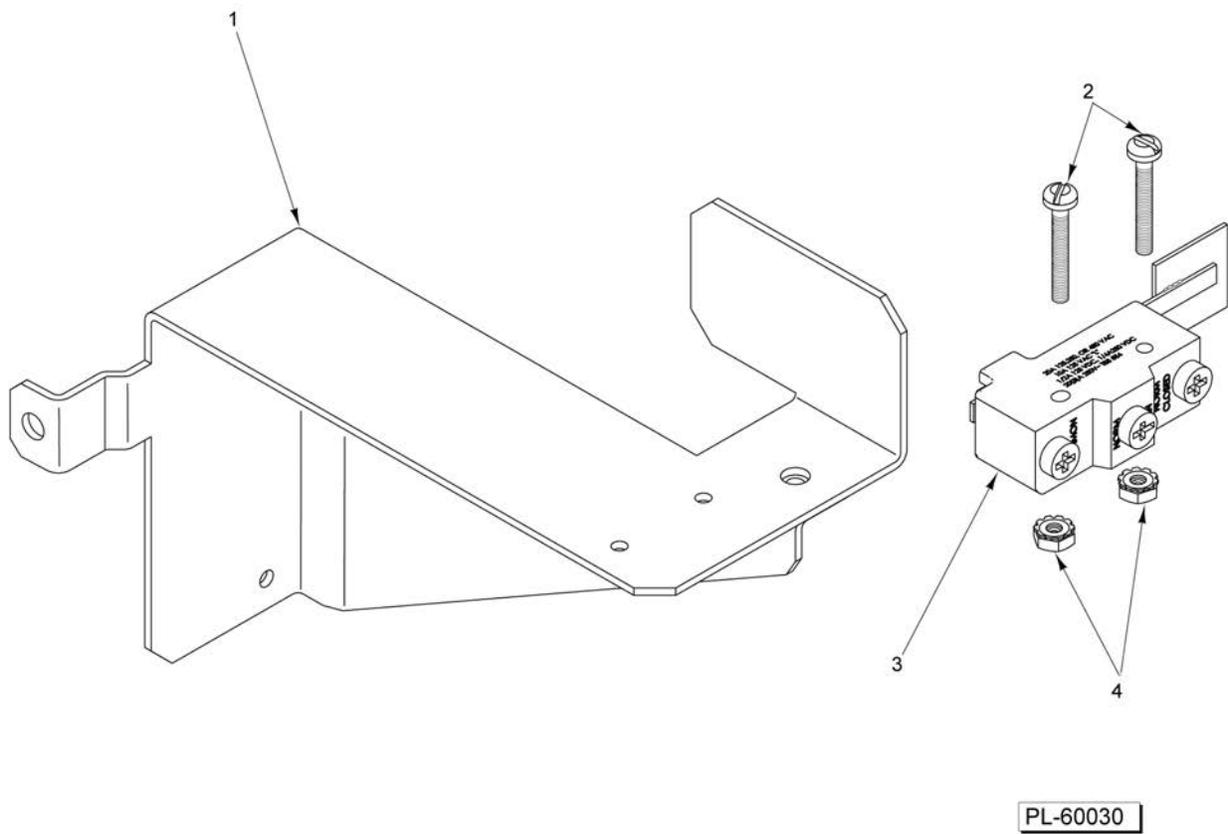
PL-60029

**CONVECTION OVEN CONTROL
(30 INCH)**

**CONVECTION OVEN CONTROL
(30 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60029			
1	FP-085-68	Fitting- Elbow (7/16 TBG X 3/8 MPT).....	1
2	00-922032	Valve - GS, Convection Oven.....	1
3	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	1
4	00-921906	Tubing (WP to GS Valve).....	1
*5	00-921369	Panel - Control (Convection).....	1
**6	00-961562-0CONV	Panel - Oven.....	1
7	00-730228	Self-Tapping Screw 10-24 x 1/2 Phil. Truss Hd.....	AR
*8	00-928068	Plug.....	1
9	00-921686	Knob - Gas Valve.....	1
10	00-921528	Switch - Rocker.....	1
11	00-922160-0000A	Valve Assy. - Safety.....	1
12	00-922180	Bracket - Mounting.....	1
**13	00-961551	Bracket - Oven Panel.....	2
**14	00-961552	Washer - Shoulder.....	2
15	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	1
16	00-770085-00002	Solenoid.....	1
17	FP-085-42	Fitting - Tube (7/16 TBG X 3/8 MPT).....	1
18	00-921907	Tubing (GS to Solenoid).....	1

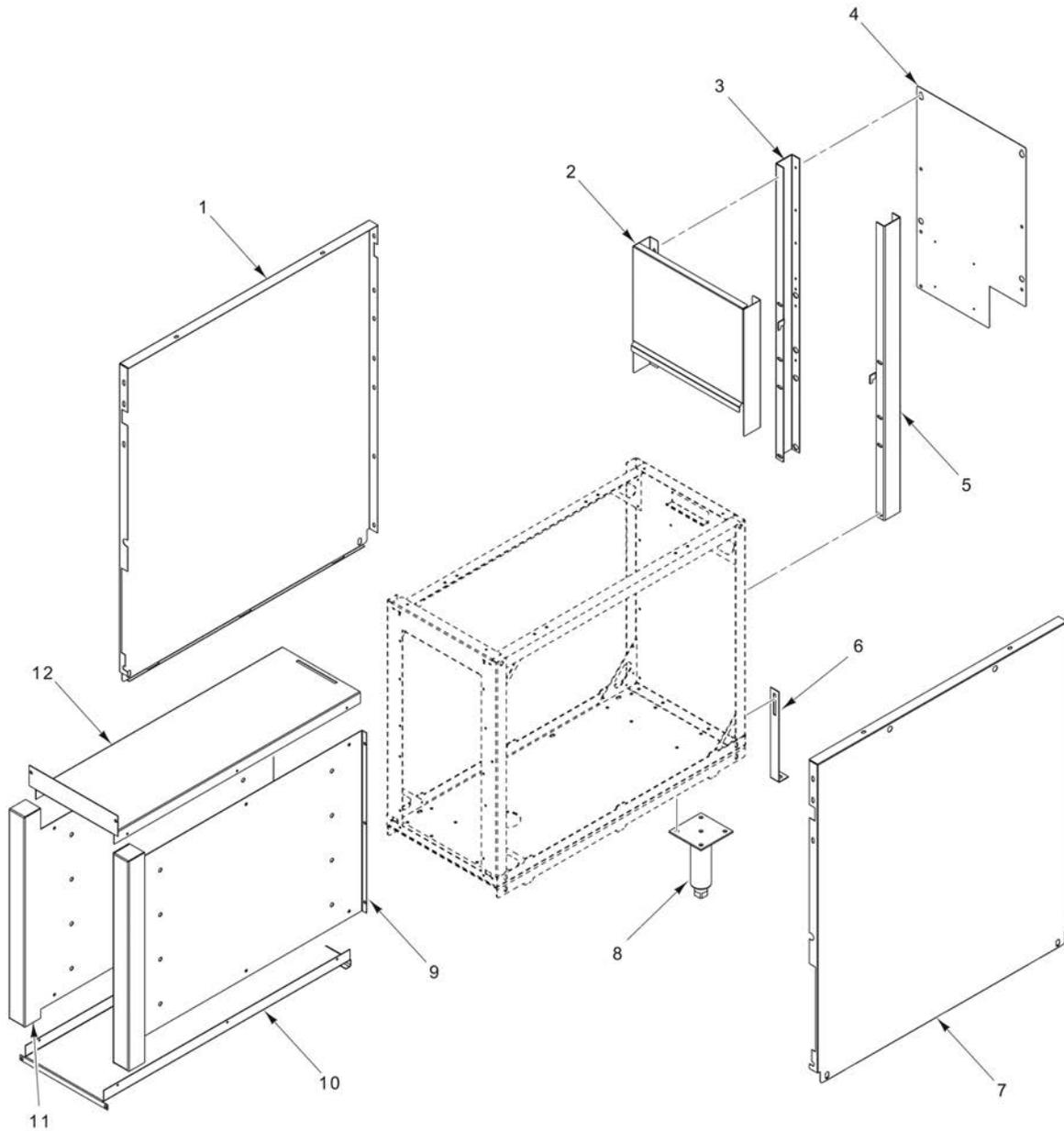
* Before June 2017
** Starting June 2017



DOOR SWITCH ASSEMBLY

DOOR SWITCH ASSEMBLY

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60030			
1	00-922181	Bracket - Door Switch.....	1
2	00-730058	Mach. Screw 6-32 x 1 Phil. Pan Hd.....	2
3	00-922878-0000A	Switch Assy.....	1
4	00-730535	Nut 6-32 Hex KEPS.....	2



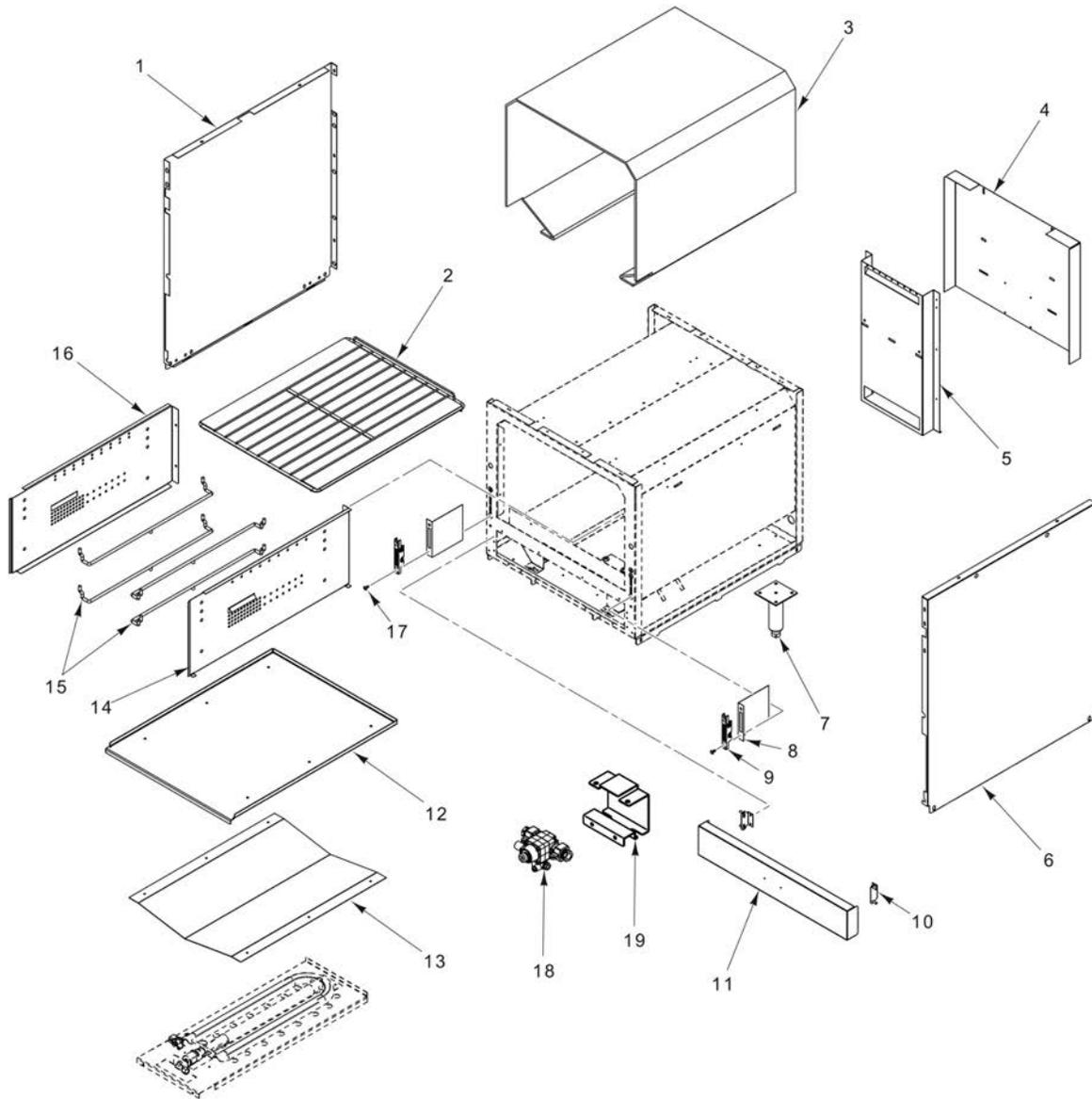
PL-60032

**RANGE BODY
(12 INCH)**

**RANGE BODY
(12 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60032			
1	00-921807	Panel - Side.....	1
*2	00-921317	Backsplash (12 In.).....	1
3	00-922140	Channel (LH).....	1
4	00-921713	Panel - Back (12 In.).....	1
5	00-922141	Channel (RH).....	1
6	00-927459	Bracket - Anchor.....	2
7	00-921807	Panel - Side.....	1
8	00-413112-00012	Leg - Plate Mount (6 In.).....	4
9	00-922376-00002	Panel - Side Liner (LH).....	1
10	00-921851	Panel - Bottom.....	1
11	00-922376-00001	Panel - Side Liner (RH).....	1
12	00-921849	Panel - Top.....	1

* No Longer Available

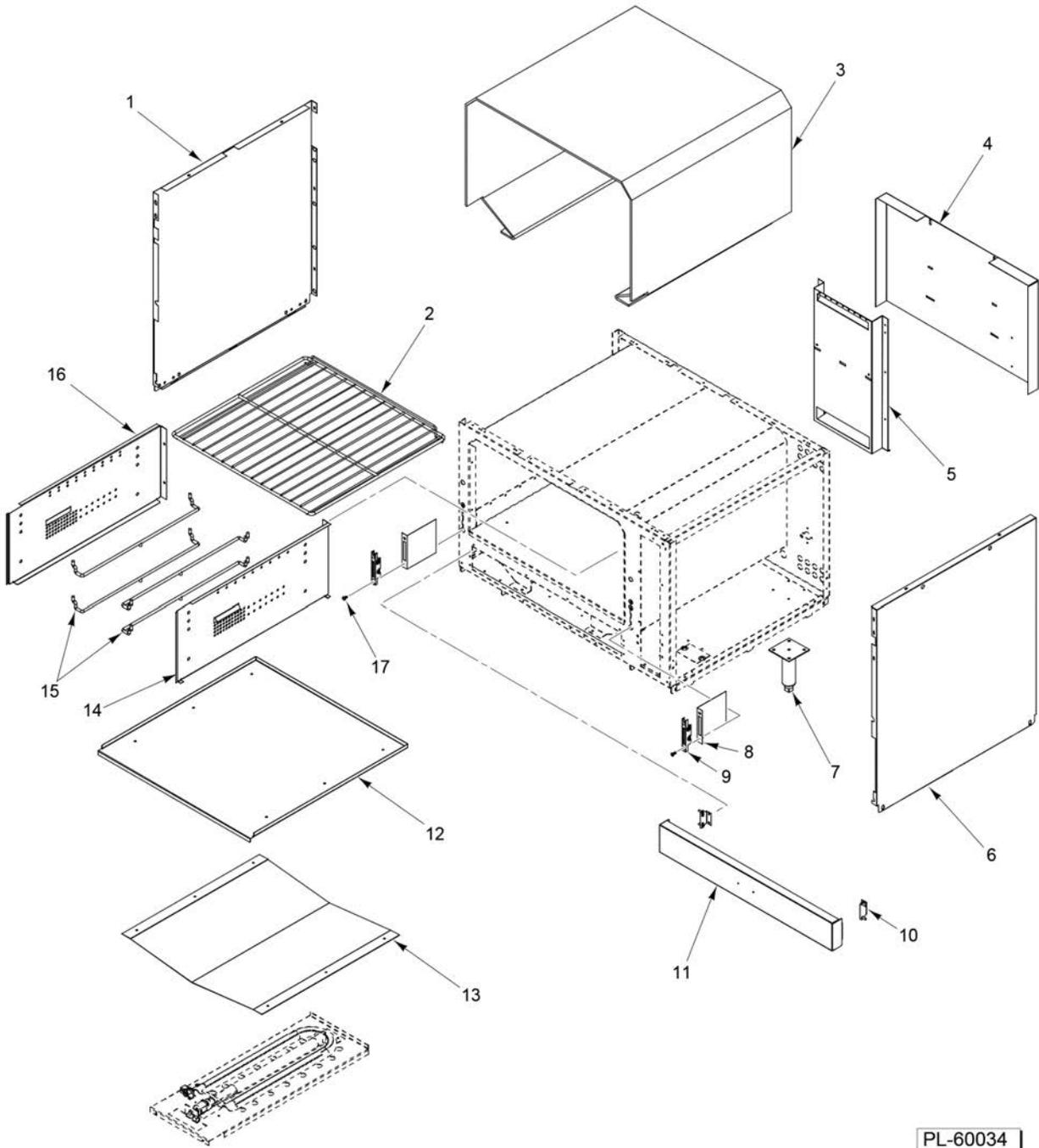


PL-60033

**STANDARD OVEN CAVITY
(24 INCH)**

**STANDARD OVEN CAVITY
(24 INCH)**

ILLUS. PL-60033	PART NO.	NAME OF PART	AMT.
1	00-921807	Panel - Side.....	1
2	00-923508-0000A	Oven Rack (24 In.).....	2
3	00-921527	Insulation Blanket.....	1
4	00-921786	Flue - Rear.....	1
5	00-921799	Channel - Back Flue.....	1
6	00-921807	Panel - Side.....	1
7	00-413112-00012	Leg - Plate Mount (6 In.).....	4
8	00-921095	Insulation - Door Hinge.....	2
9	00-497029-00001	Door Hinge Stop.....	2
10	00-428179-000G1	Bracket - Kick Panel Mounting.....	2
11	00-921785	Kick Panel Assy.....	1
12	00-923515	Cavity Bottom (24 In. Oven).....	1
13	00-923516	Flame Deflector.....	1
14	00-921078	Side Panel - Right.....	1
15	00-921064	Guide - Rack.....	4
16	00-921073	Side Panel - Left.....	1
17	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	4
18	00-922159-0000A	Valve - Safety (24 In. Oven).....	1
19	00-922177	Bracket - Safety Valve.....	1

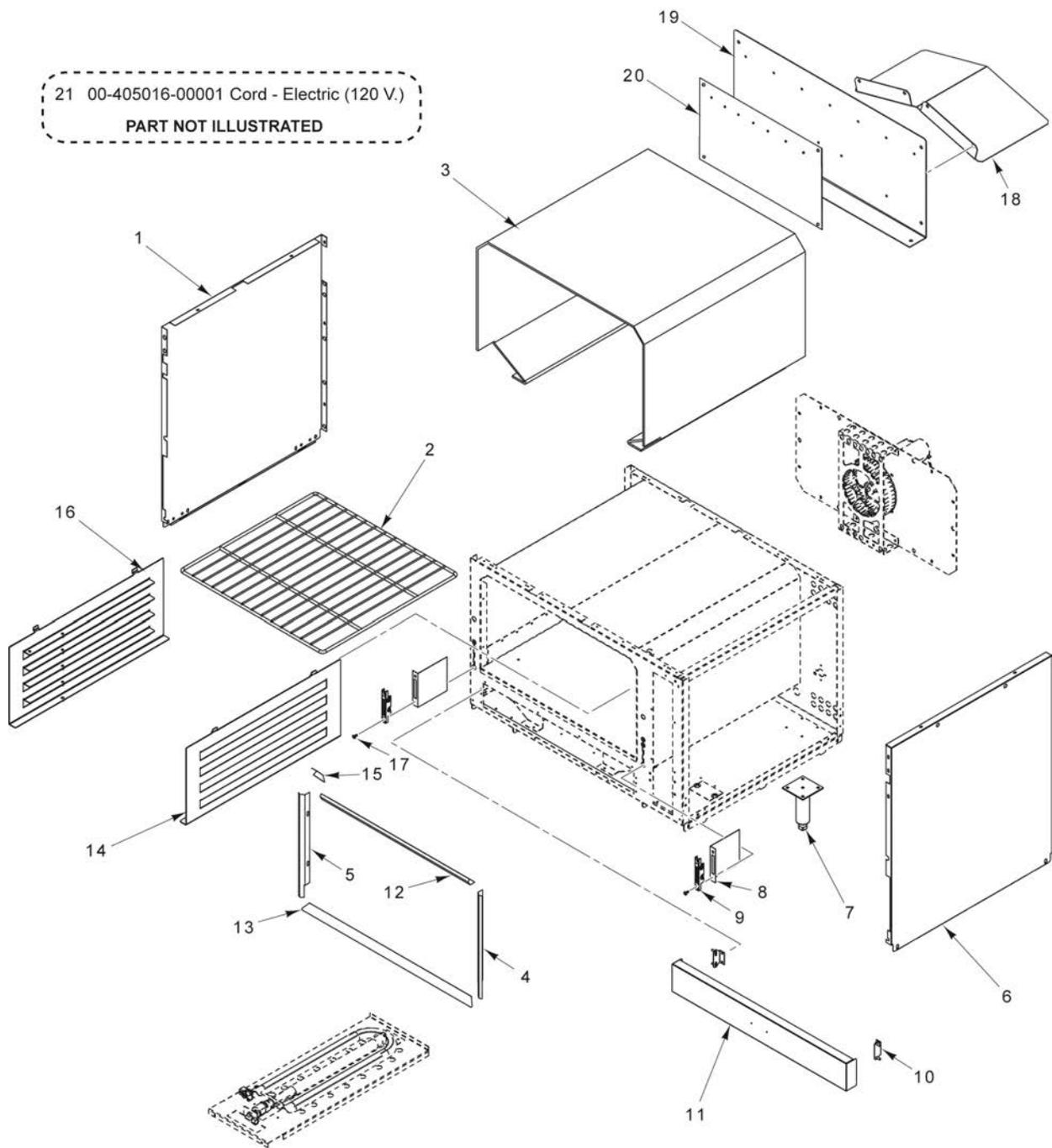


PL-60034

**STANDARD OVEN CAVITY
(30 INCH)**

**STANDARD OVEN CAVITY
(30 INCH)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60034			
1	00-921807	Panel - Side.....	1
2	00-921010-0000A	Oven Rack (30 In.).....	2
3	00-921035	Insulation Blanket.....	1
4	00-921723	Flue - Rear.....	1
5	00-921799	Channel - Back Flue.....	1
6	00-921807	Panel - Side.....	1
7	00-413112-00012	Leg - Plate Mount (6 In.).....	4
8	00-921095	Insulation - Door Hinge.....	2
9	00-497029-00001	Door Hinge Stop.....	2
10	00-428179-000G1	Bracket - Kick Panel Mounting.....	2
11	00-921721	Kick Panel Assy.....	1
12	00-921015	Cavity Bottom (30 In.).....	1
13	00-921080	Flame Deflector.....	1
14	00-921078	Side Panel - Right.....	1
15	00-921064	Guide - Rack.....	4
16	00-921073	Side Panel - Left.....	1
17	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	4

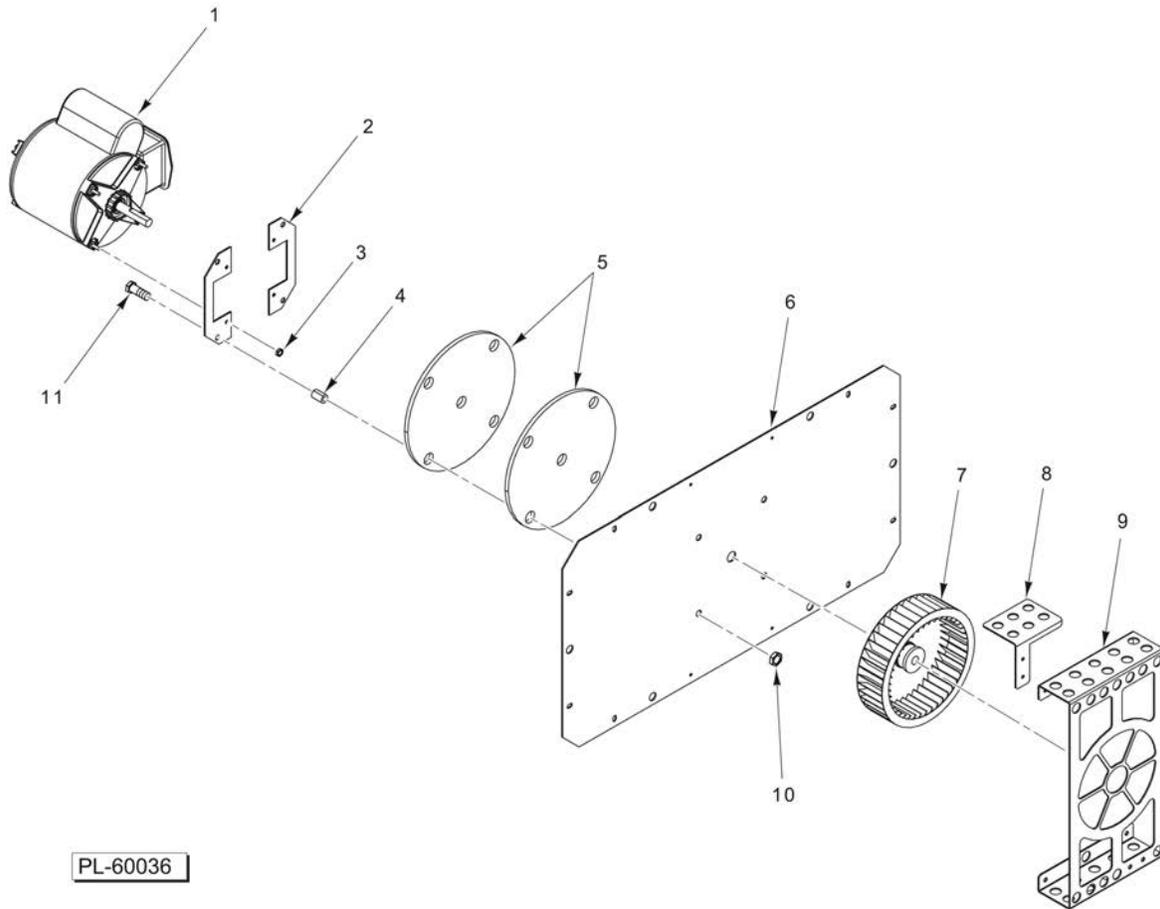


PL-60035

**CONVECTION OVEN CAVITY
(30 INCH)**

**CONVECTION OVEN CAVITY
(30 INCH)**

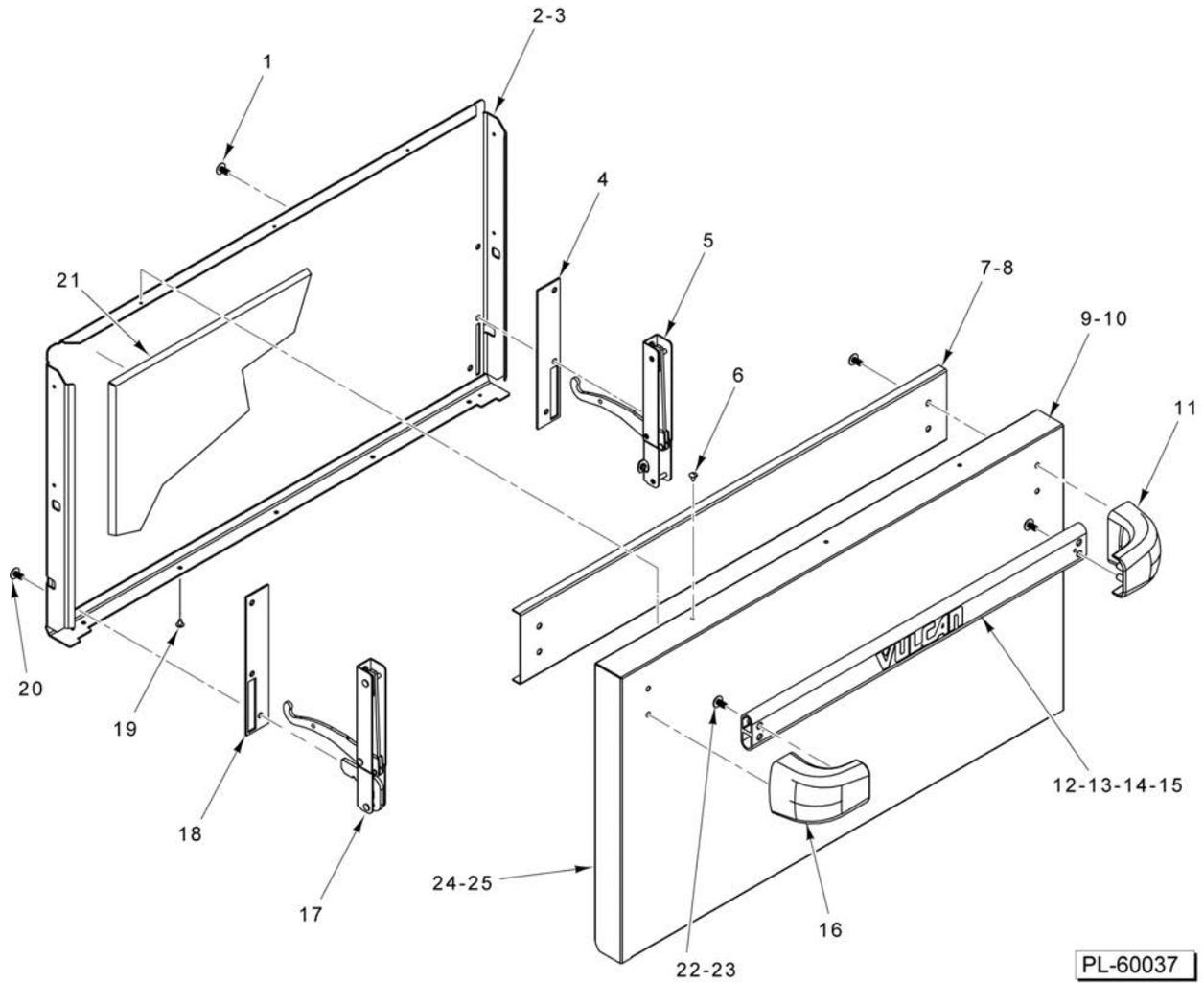
ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60035			
1	00-921807	Panel - Side.....	1
2	00-921010-0000A	Oven Rack (30 In.).....	2
3	00-921035	Insulation Blanket.....	1
4	00-921536	Side Seal - Right.....	1
5	00-921513	Side Seal - Left.....	1
6	00-921807	Panel - Side.....	1
7	00-413112-00012	Leg - Plate Mount (6 In.).....	4
8	00-921095	Insulation - Door Hinge.....	2
9	00-497029-00001	Door Hinge Stop.....	2
10	00-428179-000G1	Bracket - Kick Panel Mounting.....	2
11	00-921721	Kick Panel Assy.....	1
12	00-921512	Seal - Top.....	1
13	00-921537	Seal - Bottom.....	1
14	00-961323	Guide - Rack.....	1
15	00-921514	Seal - Corner.....	2
16	00-961323	Guide - Rack.....	1
17	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	4
18	00-921093	Guard - Motor.....	1
19	00-921529	Bracket - Convection Oven.....	1
20	00-921410	Cover - Flue.....	1
21	00-405016-00001	Cord - Electric Supply (120 V. Only).....	1



**CONVECTION MOTOR ASSEMBLY
(30 INCH UNIT ONLY)**

**CONVECTION MOTOR ASSEMBLY
(30 INCH UNIT ONLY)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60036			
1	00-419730-00001	Motor (1/6 Hp., 115/208-230 V., 50/60 Hz., 1 Ph.).....	1
2	00-419719-00002	Bracket - Motor Mount.....	2
3	NS-044-07	Nut Assy. 8-32 Hex.....	4
4	00-712380	Spacer.....	4
5	00-428898-00008	Motor Insulation.....	2
6	00-921640	Motor Mount HB.....	1
7	00-415780-00008	Wheel - Blower (Incls. Set Screws).....	1
8	00-921631	Deflector - Air Flow.....	1
9	00-921658	Blower Cover HB.....	1
10	NS-047-72	Lock Nut 1/4-20.....	4
11	SC-121-01	Mach. Screw 1/4-20 x 1-1/4 Flat Hd.....	4

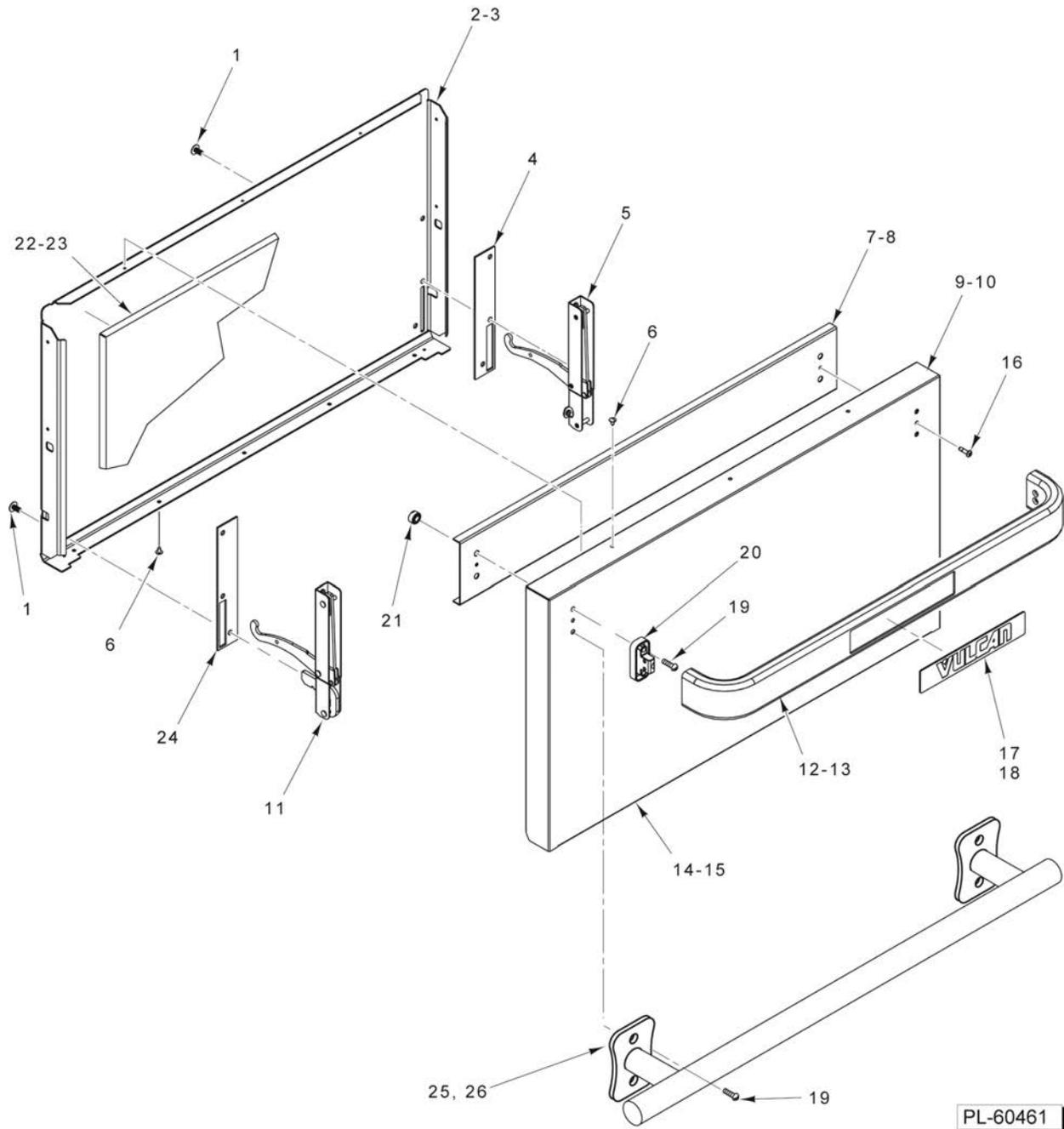


**DOOR ASSEMBLY
(BEFORE 10/31/2014)**

**DOOR ASSEMBLY
(BEFORE 10/31/2014)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60037			
1	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	3
2	00-922030	Liner - Door (24 In.).....	1
3	00-921022	Liner - Door (30 In.).....	1
4	00-921033	Insulator - Door Hinge.....	1
5	00-497027-00001	Hinge - Door Spring (RH).....	1
6	00-730240	Mach. Screw #8 x 1/2.....	3
7	00-922134	Reinforcement - Door (24 In.).....	1
8	00-922133	Reinforcement - Door (30 In.).....	1
9	00-921781	Panel - Door (24 In.).....	1
10	00-921749	Panel - Door (30 In.).....	1
11	00-922118	Bracket - Handle.....	1
12	00-961400-00024	Handle - Oven (24").....	1
13	00-961400-00024	Handle - Oven (24").....	1
14	00-961400-00036	Handle - Oven (36").....	1
*15	00-913159-00003	Kit - Door Handle (30 In.) (Wolf).....	1
16	00-922118	Bracket - Handle.....	1
17	00-497027-00002	Hinge - Door Spring (LH).....	1
18	00-921033	Insulator - Door Hinge.....	1
19	00-730240	Mach. Screw #8 x 1/2.....	3
20	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	3
21	00-921102	Insulation - Door.....	1
22	00-921891	Screw.....	4
23	00-927434	Washer.....	4
24	00-922700-00A24	Door Assy. (24 In.).....	1
25	00-922700-00A30	Door Assy. (30 In.).....	1

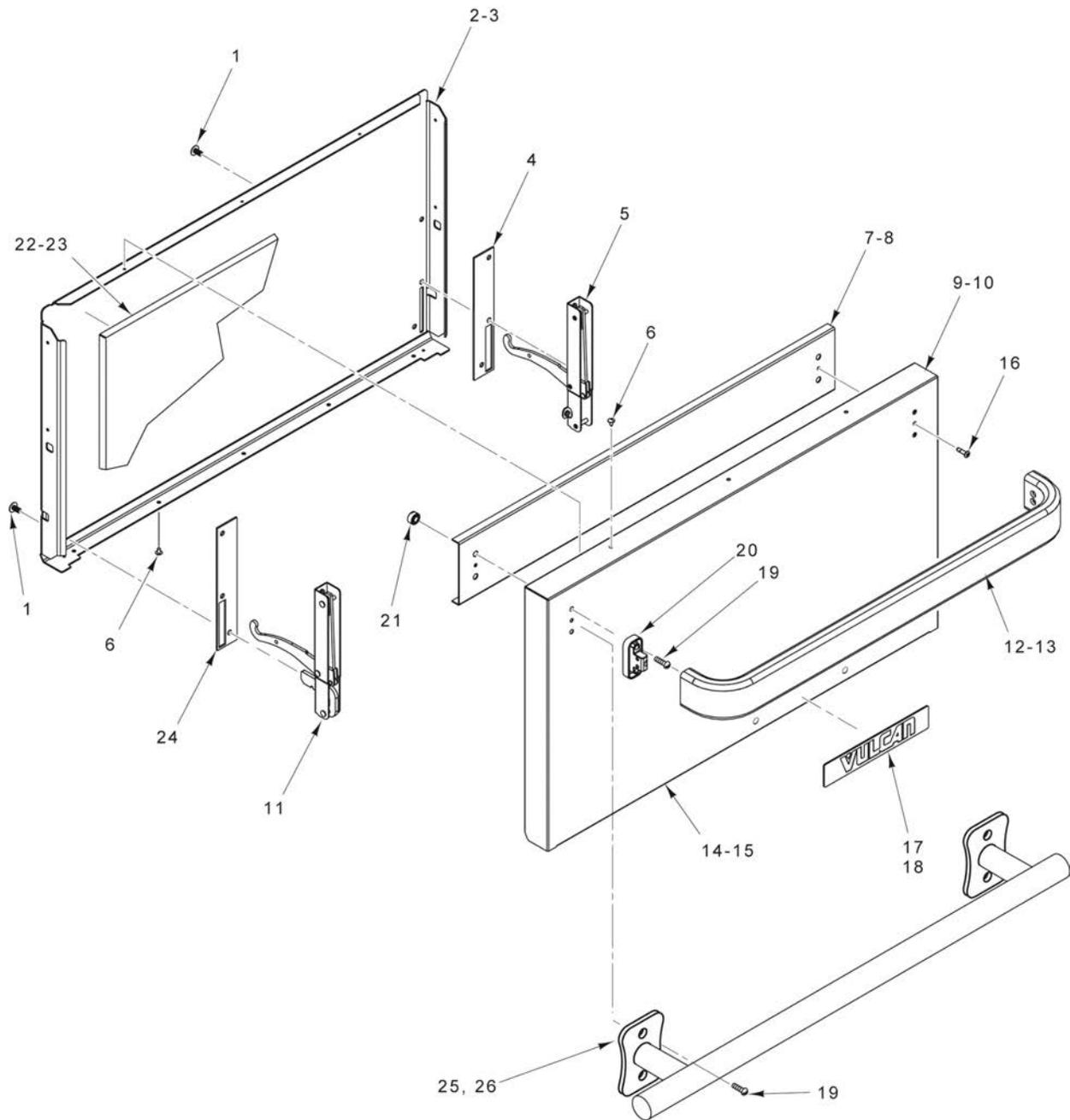
* No Longer Available



**DOOR ASSEMBLY
(STARTING 10/31/2014)**

**DOOR ASSEMBLY
(STARTING 10/31/2014)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60461			
1	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	AR
2	00-922030	Liner - Door (24 In.).....	1
3	00-921022	Liner - Door (30 In.).....	1
4	00-921033	Insulator - Door Hinge.....	1
5	00-497027-00001	Hinge - Door Spring (RH).....	1
6	00-730240	Mach. Screw #8 x 1/2.....	3
7	00-922702-00024	Reinforcment - Door (24 In.).....	1
8	00-922702-00030	Reinforcement - Door (30 In.).....	1
9	00-922701-00024	Panel - Door (24 In.).....	1
10	00-922701-00030	Panel - Door (30 In.).....	1
11	00-497027-00002	Hinge - Door Spring (LH).....	1
12	00-960355-00024	Handle - Door (24 In.).....	1
13	00-961400-00036	Handle - Oven (36").....	1
14	00-922700-00A24	Door Assy. (24 In.).....	1
15	00-922700-00A30	Door Assy. (30 In.).....	1
16	RS-033-05	Screw.....	2
17	00-922712-00001	Logo (Vulcan).....	1
18	00-922712-00002	Logo (Wolf).....	1
19	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	AR
20	00-922711	Cap - Door Handle.....	2
21		Nut - Locking 1/4-20	4
22	00-923529	Insulation - Door (24 In.).....	1
23	00-921102	Insulation - Door (30 In.).....	1
24	00-921033	Insulator - Door Hinge.....	1

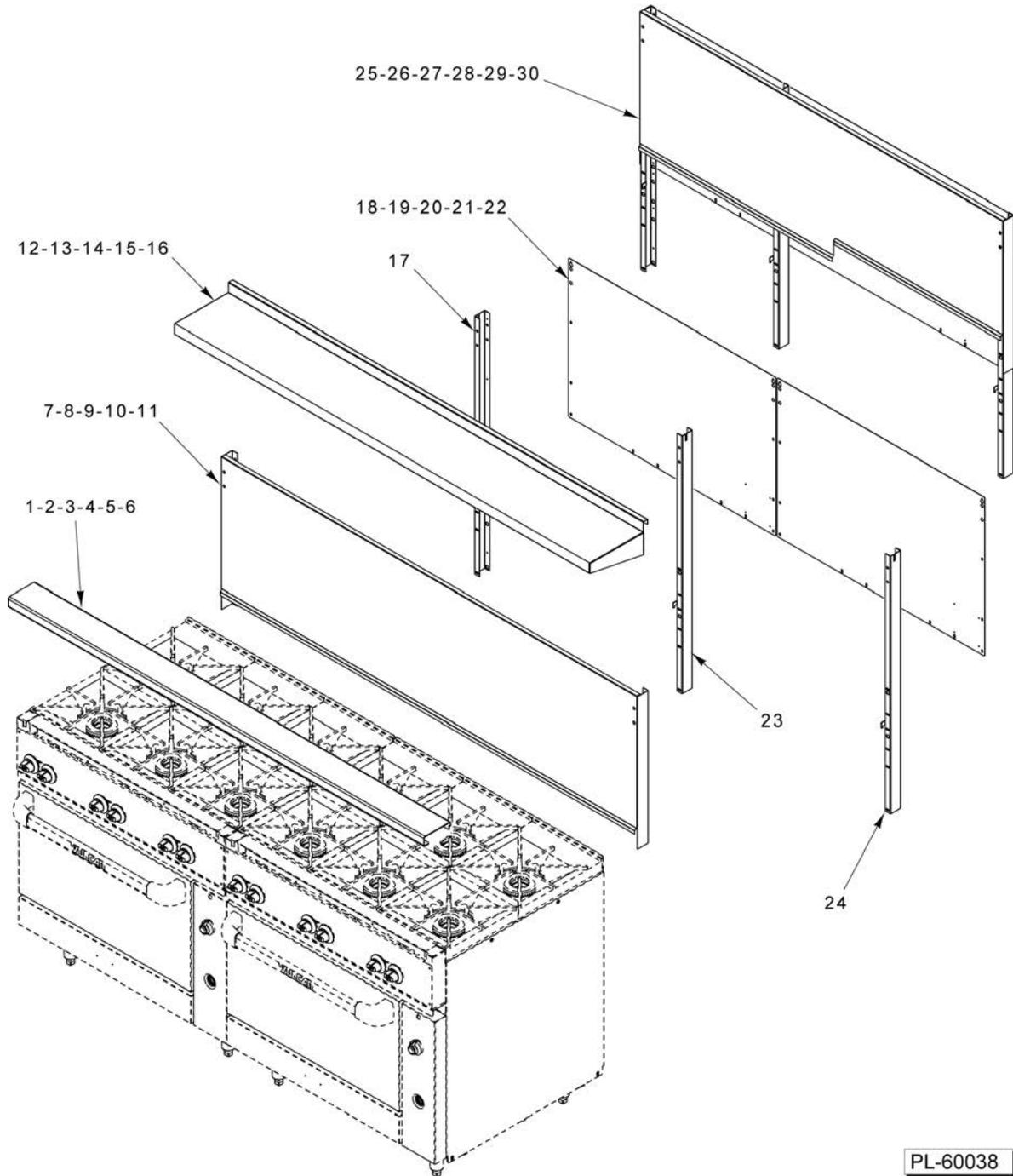


**DOOR ASSEMBLY
(STARTING 4/1/2016)**

**DOOR ASSEMBLY
(STARTING 4/1/2016)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-AI4426			
1	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	AR
2	00-922030	Liner - Door (24 In.).....	1
3	00-921022	Liner - Door (30 In.).....	1
4	00-921033	Insulator - Door Hinge.....	1
5	00-497027-00001	Hinge - Door Spring (RH).....	1
6	00-730240	Mach. Screw #8 x 1/2.....	3
7	00-922702-00024	Reinforcment - Door (24 In.).....	1
8	00-922702-00030	Reinforcement - Door (30 In.).....	1
9	00-922701-00024	Panel - Door (24 In.).....	1
10	00-922701-00030	Panel - Door (30 In.).....	1
11	00-497027-00002	Hinge - Door Spring (LH).....	1
*12	00-960355-00024	Handle - Door (24 In.).....	1
*13	00-961400-00036	Handle - Oven (36").....	1
14	00-922700-00A24	Door Assy. (24 In.).....	1
15	00-922700-00A30	Door Assy. (30 In.).....	1
16	RS-033-05	Screw.....	2
*17	00-957916-00007	Logo (Vulcan).....	1
*18	00-957809-00002	Logo (Wolf).....	1
19	00-723369	Mach. Screw 1/4-20 x 1/2 Phil. Truss Hd.....	AR
*20	00-922711	Cap - Door Handle.....	2
21		Nut - Locking 1/4-20.....	4
22	00-923529	Insulation - Door (24 In.).....	1
23	00-921102	Insulation - Door (30 In.).....	1
24	00-921033	Insulator - Door Hinge.....	1
**25	00-961400-00024	Handle - Oven (24").....	1
**26	00-961400-00036	Handle - Oven (36").....	1

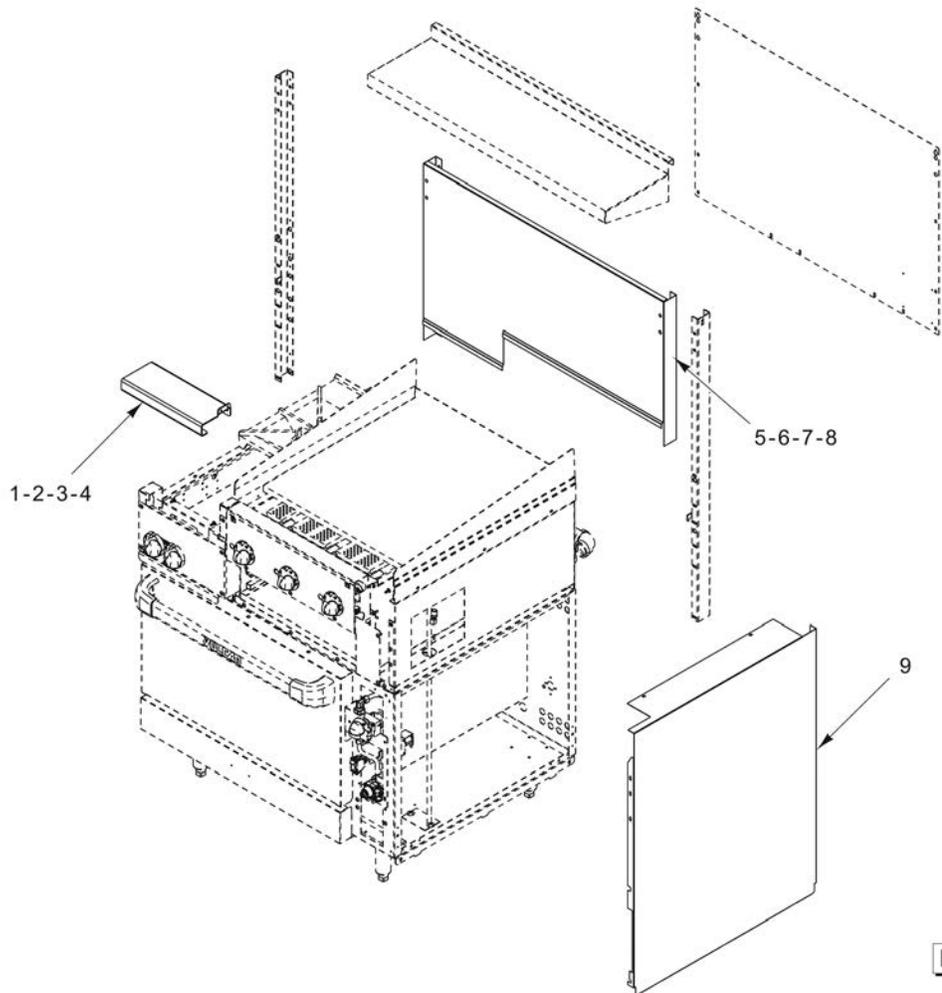
* Before June 2017
** June 2017 and After



**BACKSPLASH, SHELF, AND BULL NOSE
(ALL SIZES)**

**BACKSPLASH, SHELF, AND BULL NOSE
(ALL SIZES)**

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60038			
1	00-921884-00012	Bull Nose (12 In.).....	1
2	00-921884-00024	Bull Nose (24 In.).....	1
3	00-921884-00036	Bull Nose (36 In.).....	1
4	00-921884-00048	Bull Nose (48 In.).....	1
5	00-921884-00060	Bull Nose (60 In.).....	1
6	00-921884-00072	Bull Nose (72 In.).....	1
7	00-922540-0024A	Backsplash Assy. (24 In.).....	1
8	00-922540-0036A	Backsplash Assy. (36 In.).....	1
9	00-922540-0048A	Backsplash Assy. (48 In.).....	1
10	00-922540-0060A	Backsplash Assy. (60 In.).....	1
11	00-922540-0072A	Backsplash Assy. (72 In.).....	1
12	00-921730-00024	Shelf (24 In.).....	1
13	00-921730-00036	Shelf (36 In.).....	1
14	00-921730-00048	Shelf (48 In.).....	1
15	00-921730-00060	Shelf (60 In.).....	1
16	00-921730-00072	Shelf (72 In.).....	1
17	00-921728	Support - Backsplash (LH).....	1
18	00-921713	Panel - Back (12 In.).....	1
19	00-923525	Panel - Back (24 In.).....	1
20	00-921054	Panel - Back (36 In.) (Use two for 72 In. Units).....	1
21	00-923009	Panel - Back (48 In.).....	1
22	00-929007	Panel - Back (60 In.).....	1
23	00-921729	Support - Backsplash (RH) (Used on 60 & 72 In. Units).....	1
24	00-921729	Support - Backsplash (RH).....	1
25	00-961714-0036G	Backsplash Assy. (36 In.) (Used with Griddle).....	1
26	00-961714-36G24	Backsplash Assy. (36 In.) (Used with RH Griddle).....	1
27	00-961714-60G24	Backsplash Assy. (60 In.) (Used with RH Griddle).....	1
28	00-961714-72G36	Backsplash Assy. (72 In.) (Used with RH Griddle).....	1
29	00-961714-60G36	Backsplash Assy. (60 In.) (Used with RH Griddle).....	1
30	00-961714-72G24	Backsplash Assy. (72 In.) (Used with RH Griddle).....	1



BACKSPLASH AND PANELS (GRIDDLE/BROILERS)

BACKSPLASH AND PANELS (GRIDDLE/BROILERS)

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60039			
1	00-921884-012GB	Bull Nose Griddle Broiler (12 In.).....	1
2	00-921884-024GB	Bull Nose Griddle Broiler (24 In.).....	1
3	00-921884-036GB	Bull Nose Griddle Broiler (36 In.).....	1
4	00-921884-048GB	Bull Nose Griddle Broiler (48 In.).....	1
5	00-921258-00036	Backsplash (36 In.).....	1
6	00-921258-00048	Backsplash (48 In.).....	1
7	00-921258-00060	Backsplash (60 In.).....	1
8	00-921258-00072	Backsplash (72 In.).....	1
9	00-921764	Panel - Side (Griddle/Broilers).....	1

- | | | |
|---|-----------------|------------------------------------|
| 1 | 00-408279-00025 | Regulator - Pressure 3/4 In. (NAT) |
| 2 | 00-408279-00021 | Regulator - Pressure 3/4 In. (LP) |
| 3 | 00-929023 | Regulator - Pressure 1 In. (NAT) |
| 4 | 00-408279-00028 | Regulator - Pressure 1 In. (LP) |

PARTS NOT ILLUSTRATED

PL-61389

GAS PRESSURE REGULATORS

GAS PRESSURE REGULATORS

ILLUS. PL-61389	PART NO.	NAME OF PART	AMT.
1	00-408279-00025	Regulator - Pressure 3/4 In. (NAT).....	1
2	00-408279-00021	Regulator - Pressure 3/4 In. (LP).....	1
3	00-929023	Regulator - Pressure 1 In. (NAT).....	1
4	00-408279-00028	Regulator - Pressure 1 In. (LP).....	1

