HOBART

SERVICE

HEAVY DUTY ELECTRIC GRIDDLE

Customer Maintenance Manual

SPECIFICATION SHEETS

INSTALLATION / OPERATION MANUAL

SERVICE MANUAL

HOBART SERVICE PARTS STORE

CATALOG OF REPLACEMENT PARTS

F48027

VULCAN

HEG-E SERIES
HEAVY DUTY ELECTRIC GRIDDLE

Model HEG36E

NSF

C SA US
For 24", 36" & 48" units

SA US
For 60" & 72" units

- ☐ **HEG24E** 24" w x 24" d griddle plate
- ☐ **HEG36E** 36" w x 24" d griddle plate
- ☐ **HEG48E** 48" w x 24" d griddle plate
- ☐ **HEG60E** 60" w x 24" d griddle plate
- ☐ **HEG72E** 72" w x 24" d griddle plate

STANDARD FEATURES

- Stainless steel front, sides and 4" adjustable legs.
- ½" steel plate for 24", 36" and 48" units; ¾" steel plate for 60" and 72" units.
- 11" cooking height on 4" adjustable legs.
- Two solid sheathed tubular incoloy heating elements, one snap action thermostat and cycling light per each 12" griddle width. Thermostats adjust from 200° to 450° F.
- Heavy duty chromed thermostat knob guards
- Stainless steel 4" back and tapered side splashes.
- 3½" wide front grease trough empties into a large capacity grease drawer. 60" and 72" models have two grease drawers.
- Available in 208V or 240V, 50/60 Hz, 1 or 3 phase power supply. 480V, 50/60 Hz 3 phase power supply.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Stainless steel stand with marine edges and casters.
- ☐ Cutting board, condiment rail, plate rail and banking strip accessories.

SPECIFICATIONS

Heavy duty electric griddle, Vulcan Model No. _____. Stainless steel front and sides. 11" cooking height on 4" adjustable legs. ½" steel plate for 24", 36" and 48" units; ¾" steel plate for 60" and 72" units. Tubular incoloy elements and one snap action thermostat for every 12" of griddle width. Thermostats adjust from 200° to 450° F. Stainless steel 4" back and tapered side splashes. 3½" wide front grease trough empties into large capacity grease drawer. Available in 208V, 240V 50/60 Hz, 1 or 3 phase. 480V 50/60 Hz 3 phase.

NSF Certified.

SPECIFY VOLTAGE WHEN ORDERING.

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

HEG-E SERIES
HEAVY DUTY ELECTRIC GRIDDLE

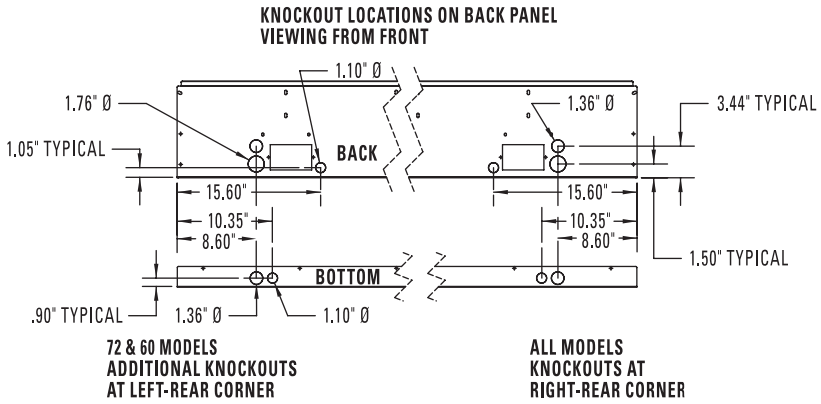
ELECTRICAL CHARACTERISTICS

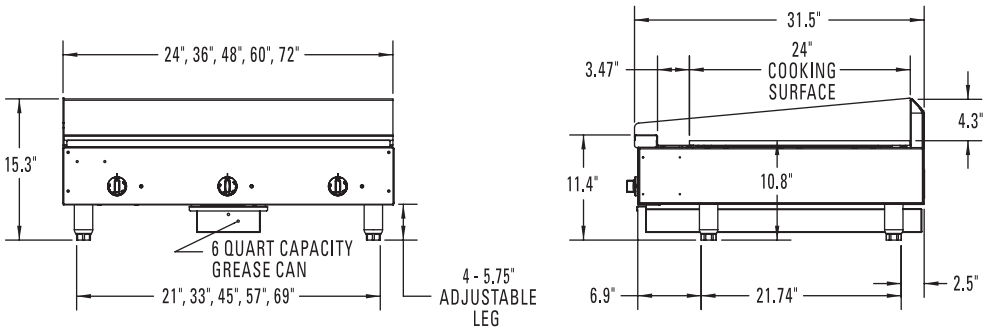
STANDARD VOLTAGES – 208 VOLTS OR 240 VOLTS 50/60 Hz. – SINGLE OR THREE PHASE 480 VOLTS 50/60 Hz. – THREE PHASE ONLY																
MODEL NO.	TOTAL CONN. KW	TOTAL KW PER CONN	3 PHASE LOADING KW PER PHASE PER CONN.*			NOMINAL AMPS PER LINE WIRE CONN.*										
						3 PHASE									1 PHASE	
						208 VOLT			240 VOLT			480 VOLT			208	240
			X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	X	Y	Z	VOLT	VOLT
HEG24E	10.8	10.8	5.4	5.4	0.0	22.5	45.0	22.5	19.5	39.0	19.5	9.7	19.5	9.7	51.9	45.0
HEG36E	16.2	16.2	5.4	5.4	5.4	45.0	45.0	45.0	39.0	39.0	39.0	19.5	19.5	19.5	77.9	67.5
HEG48E	21.6	21.6	10.8	5.4	5.4	67.4	67.4	45.0	58.5	58.5	39.0	29.2	29.2	19.5	103.8	90.0
HEG60E*	27.0	16.2	5.4	5.4	5.4	45.0	45.0	45.0	39.0	39.0	39.0	19.5	19.5	19.5	77.9	67.5
		10.8	5.4	0.0	5.4	45.0	22.5	22.5	39.0	19.5	19.5	19.5	9.7	9.7	51.9	45.0
HEG72E*	32.4	16.2	5.4	5.4	5.4	45.0	45.0	45.0	39.0	39.0	39.0	19.5	19.5	19.5	77.9	67.5
		16.2	5.4	5.4	5.4	45.0	45.0	45.0	39.0	39.0	39.0	19.5	19.5	19.5	77.9	67.5

*Model HEG60E and HEG72E require two separate electrical connections and services.

INSTALLATION CLEARANCES:

Sides and rear must be 1" from nearest combustible construction and 0" from non-combustible construction. Bottom must be 4" from combustible or non-combustible construction. This appliance is manufactured for commercial installation only and is not intended for home use.





MODEL NO.	OVERALL DIMENSIONS			COOKING SURFACE DEPTH	GREASE DRAWER CAPACITY (Gals.)	APPROX. SHIP WT.
	WIDTH	DEPTH	HEIGHT*			
HEG24E	24" (610)	31.5" (800)	15.3" (389)	24" (610)	1.5	230 lbs / 104 kg
HEG36E	36" (914)				1.5	310 lbs / 141 kg
HEG48E	48" (1219)				1.5	400 lbs / 181 kg
HEG60E	60" (1524)				2 x 1.5	535 lbs / 243 kg
HEG72E	72" (1821)				2 x 1.5	610 lbs / 277 kg

(Dimensions in parenthesis are in millimeters)

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INSTALLATION & OPERATION MANUAL
HEAVY DUTY ELECTRIC GRIDDLES

MODELS

HEG36E

HEG24E
HEG36E
HEG48E
HEG60E
HEG72E

WEG36E

WEG24E
WEG36E
WEG48E
WEG60E
WEG72E

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

3600 North Point Blvd.
Baltimore, MD 21222

RETAIN THIS MANUAL FOR FUTURE USE

FORM F-38341 (9-15)

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INSTALLATION, OPERATION AND CARE OF HEAVY DUTY ELECTRIC GRIDDLES

GENERAL

Heavy Duty Electric Griddles are produced with quality workmanship and materials. Proper installation, usage and maintenance of your griddle will result in many years of satisfactory performance. Thoroughly read this entire manual and carefully follow all of the instructions provided.

INSTALLATION

Before installing, check the electrical service to make sure it agrees with the specifications on the rating plate. If the supply and equipment voltages do not agree, do not proceed with the installation. Contact your dealer or Vulcan immediately.

INSTALLATION CODES AND STANDARDS

Your Vulcan griddle must be installed in accordance with:

In the United States of America:
1. State and local codes
2. National Electrical Code ANSI/NFPA – 70 (latest edition) available from The National Fire Protection Association,1 Batterymarch Park,Quincy, MA 02269.
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 code
2. Canadian Electrical Code C22.1 Part 1 (latest edition) available from the Canadian Standard Association, 5060 Spectrum Way, Suite 100, Mississauga, Ontario, Canada, L4W 5N6.

UNPACKING

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

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

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

LEG ASSEMBLY

Attach the legs to the body by threading the exposed leg stud into the threaded holes located on the underside of the unit. Tighten each leg so that the top face of the leg is pressed firmly against the body bottom. Do not operate griddle without legs or integrated stand as damage will occur.

LEVELING

Position the griddle in the desired location. Level the griddle by using a wrench to turn the adjustable feet. You must hold the leg while turning the foot so that it's attachment to the griddle is not loosened.

LOCATION

The installation location must be kept free and clear of combustibles. Do not permit air to blow directly at the griddle. Avoid open windows next to the griddle wherever possible. Avoid wall-type fans which create air cross-currents within the room.

This griddle is Design Certified for installation on a non-combustible counter with 4" legs, or combustible floor with 24" high stand.

INSTALLATION CLEARANCES

	COMBUSTIBLE CONSTRUCTION	NON-COMBUSTIBLE CONSTRUCTION
Back:	1"	0"
Right	1"	0"
Left Side	1"	0"

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 griddle and follow lockout / tagout procedures.

Electrical Connections

1. Remove the junction box cover plate(s) at the back of the unit. This exposes the built-in junction boxes and griddle line leads.

2. Select a suitable knockout on the rear or bottom of the junction box.

3. Connect the griddle's line leads to the supply wires with factory supplied wire connectors as shown in the applicable wiring instructions. Do not disturb the internal griddle wiring.

4. Push the excess wire into the junction box and replace the cover plate. Never operate the griddle without the junction box covers in place.

NOTICE Since the griddle is not fused, you must connect it to a fused circuit equipped with a suitable disconnecting means as required by local authorities.

Phase Wiring Connections

HEG24E/WEG24E

208,240 & 480 VAC 3-PHASE WIRING CONNECTIONS:

1. CONNECT WIRE #5 TO “L1”
2. CONNECT WIRE #6 & #11 TO “L2”
3. CONNECT WIRE #10 TO “L3”

208 & 240 VAC 1-PHASE WIRING CONNECTIONS:

1. CONNECT WIRE #5 & #10 TO “L1”
2. CONNECT WIRE #6 & #11 TO “L2”

HEG36E/WEG36E

208,240 & 480 VAC 3-PHASE WIRING CONNECTIONS:

1. CONNECT WIRE #10 TO “L1”
2. CONNECT WIRE #11 TO “L2”
3. CONNECT WIRE #5 & #6 TO “L3”

208 & 240 VAC 1-PHASE WIRING CONNECTIONS:

1. CONNECT WIRE #5 & #10 TO “L1”
2. CONNECT WIRE #6 & #11 TO “L2”

HEG48E/WEG48E

208,240 & 480 VAC 3-PHASE WIRING CONNECTIONS:

1. CONNECT WIRE #10 & #11 TO “L1”
2. CONNECT WIRE #8, #9 & #13 TO “L2”
3. CONNECT WIRE #12 TO “L3”

208 & 240 VAC 1-PHASE WIRING CONNECTIONS:

1. CONNECT WIRE #8, #12 & #13 TO “L1”
2. CONNECT WIRE #9, #10 & #11 TO “L2”

HEG60E/WEG60E

208,240 & 480 VAC 3-PHASE WIRING CONNECTIONS:

LEFT JUNCTION BOX
1. CONNECT WIRE #18 TO “L1”
2. CONNECT WIRE #16 TO “L2”
3. CONNECT WIRE #15 TO “L3”

RIGHT JUNCTION BOX
1. CONNECT WIRE #8 & #10 TO “L1”
2. CONNECT WIRE #17 TO “L2”
3. CONNECT WIRE #12 TO “L3”

208 & 240 VAC 1-PHASE WIRING CONNECTIONS:

LEFT JUNCTION BOX
1. CONNECT WIRE #15 & #16 TO “L1”
2. CONNECT WIRE #18 TO “L2”

RIGHT JUNCTION BOX
1. CONNECT WIRE #10 & #12 TO “L1”
2. CONNECT WIRE #8 & #17 TO “L2”

HEG72E/WEG72E

208,240 & 480 VAC 3-PHASE WIRING CONNECTIONS:

LEFT JUNCTION BOX
1. CONNECT WIRE #16 & #11 TO “L1”
2. CONNECT WIRE #15 TO “L2”
3. CONNECT WIRE #18 TO “L3”

RIGHT JUNCTION BOX
1. CONNECT WIRE #8 & #10 TO “L1”
2. CONNECT WIRE #17 TO “L2”
3. CONNECT WIRE #19 TO “L3”

208 & 240 VAC 1-PHASE WIRING CONNECTIONS:

LEFT JUNCTION BOX
1. CONNECT WIRE #11 & #18 TO “L1”
2. CONNECT WIRE #16 & #15 TO “L2”

RIGHT JUNCTION BOX
1. CONNECT WIRE #10 & #19 TO “L1”
2. CONNECT WIRE #8 & #17 TO “L2”

STANDARD VOLTAGES-208 VOLTS OR 240 VOLTS 50/60 Hz.-SINGLE OR THREE PHASE 480 VOLTS 50/60 Hz.-THREE PHASE ONLY																
MODEL NUMBER	TOTAL CONN. KW	TOTAL KW PER CONN	3 PHASE LOADING KW PER PHASE PER CONN.*			NOMINAL AMPS PER LINE WIRE CONN.										
						3 PHASE									1 PHASE	
						208 VOLT			240 VOLT			480 VOLT			208	240
			X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	X	Y	Z	VOLT	VOLT
HEG24E/WEG24E	10.8	10.8	5.4	5.4	0.0	22.5	45.0	22.5	19.5	39.0	19.5	9.7	19.5	9.7	51.9	45.0
HEG36E/WEG36E	16.2	16.2	5.4	5.4	5.4	45.0	45.0	45.0	39.0	39.0	39.0	19.5	19.5	19.5	77.9	67.5
HEG48E/WEG48E	21.6	21.6	10.8	5.4	5.4	67.4	67.4	45.0	58.5	58.5	39.0	29.2	29.2	19.5	103.8	90.0
HEG60E/WEG60E**	27.0	16.2	5.4	5.4	5.4	45.0	45.0	45.0	39.0	39.0	39.0	19.5	19.5	19.5	77.9	67.5
		10.8	5.4	0.0	5.4	45.0	22.5	22.5	39.0	19.5	19.5	19.5	9.7	9.7	51.9	45.0
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		16.2	5.4	5.4	5.4	45.0	45.0	45.0	39.0	39.0	39.0	19.5	19.5	19.5	77.9	67.5

*NOTE: Two separate conduit connections must be made: each connection carries one-half of the rated load.

**NOTE: Two separate conduit connections must be made: one connection carries 16.2 KW, the other connection carries 10.8 KW.

OPERATION

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

⚠ WARNING Disconnect power supply and follow lockout / tagout procedures before cleaning and servicing the appliance.

BEFORE FIRST USE

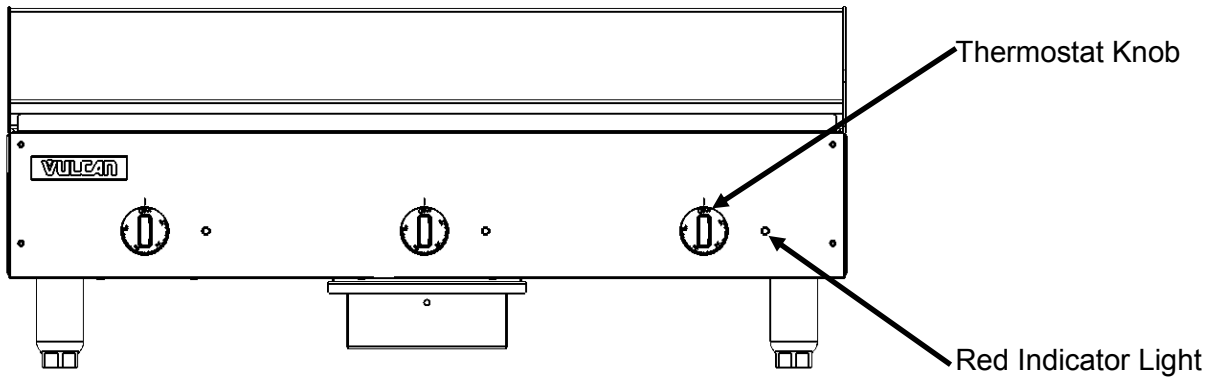
Remove all packing material and protective plastic from the surfaces of the unit. Before leaving the factory the griddle cooking surface is coated with vegetable oil as a rust inhibitor. Remove this film when the griddle plate is being cleaned prior to its first cooking use. Heat the griddle to 200-300°F to loosen and melt the coating, then clean the surface by adding water or a non-corrosive, grease dissolving commercial cleaner, following the manufacturer's directions. Scrape the oil residue from the plate with a griddle scraper. Rinse thoroughly and wipe dry with a soft clean cloth. Clean all accessories.

SEASONING THE GRIDDLE

Season the griddle to avoid possible surface corrosion before first use, and after every cleaning. This will also help reduce the sticking of cooked food product. 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.

CONTROLS

Each thermostat independently controls a 12" wide griddle section. When each thermostat is turned ON, the corresponding red indicator light will illuminate to indicate that the elements are on for that section. When the griddle plate reaches the desired temperature set point, the elements will be turned off for that section and the indicator light will go off. Indicator lights will cycle off and on as the thermostats turn the corresponding heating elements off and on to maintain the set temperatures. At the end of each day, you must turn all thermostat knobs to the OFF position to turn off the unit.



USING THE GRIDDLE

To preheat, set the thermostats for the desired temperatures 20 minutes before cooking.

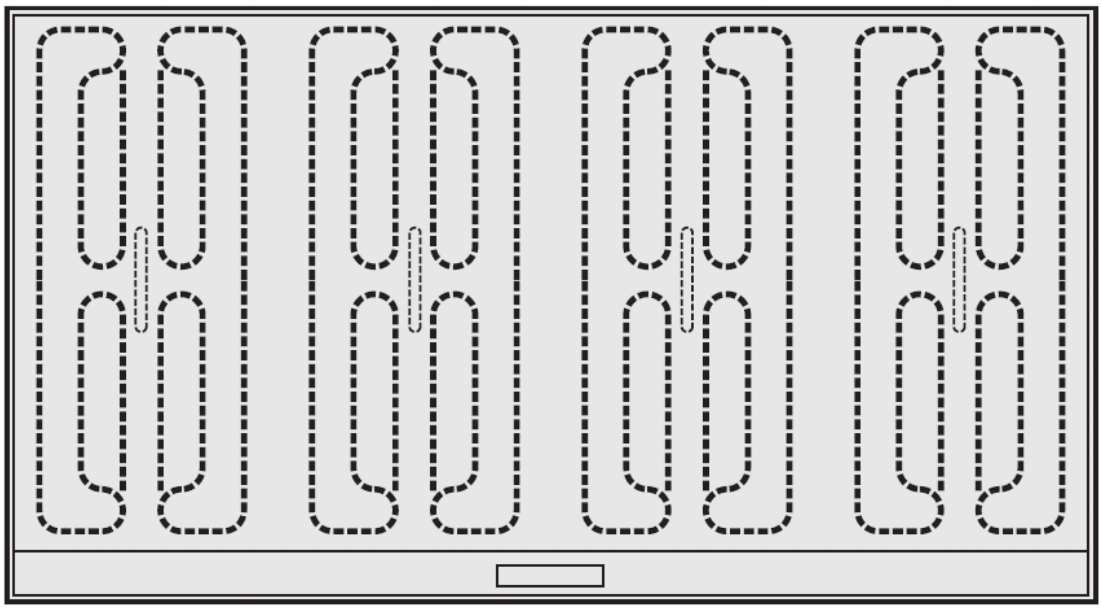
A uniform and systematic approach to loading the griddle will produce the most consistent product results.

ZONE COOKING

This griddle features two tubular heating elements in each 12” section Each section is controlled by an independent thermostat. Each 12” section is a separate cooking zone, and allows cooking a wide variety of products over a single griddle plate. The chart below is a suggested usage of zone cooking.

When zone cooking, it is suggested that you start with your lowest temperature setting at either side of the griddle, increasing the zone temperature as you move up the zone line. These zone cooking guidelines will vary depending on product temperatures, size and shape. This guide should be adjusted to suit your product and operational cooking preference.

HEG48E/WEG48E



ZONE 1 (300°F)	ZONE 2 (350°F)	ZONE 3 (350°F)	ZONE 4 (400°F)
PRODUCT Sausage Eggs (Hard Fried) Eggs (Scrambled) Burger (Well Done) Steak (Well Done) Chicken Breast Frozen Foods Pork Chops	**PRODUCT** Pancakes French Toast Bacon Eggs (Sunny Side Up) Boiled Ham Steak (Medium Well) Fresh Burger (Medium Well) Small Frozen Burger (Medium Well) Omelet Hash Browns Canadian Bacon		**PRODUCT** Steak (Rare) Stir Fry Vegetables Salmon Fish Cakes Lobster Scampi

CLEANING THE GRIDDLE

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

Clean the griddle regularly. A clean griddle always looks better, lasts longer and performs better. To produce evenly cooked, perfectly browned 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.

NOTICE Do not use a water-jet to clean the griddle as this can cause damage to internal electrical components.

The standard HEG and WEG griddle plates are carbon steel, but can be scored or dented by careless use of a spatula or scraper. Be careful not to dent, scratch, or gouge the plate surface. Do not try to knock off loose food that may be on the spatula by tapping the corner or the edge of the spatula on the griddle surface.

Clean the griddle surface thoroughly. Use a griddle stone, screen, or Scotch Bright™ pad on the surface as necessary. Rub with the grain of the metal while the griddle is still warm (not hot). A detergent may be used on the plate surface to help clean it, but be sure the detergent is thoroughly removed by flushing with clear water. After removal of detergent the surface of the plate the griddle should be seasoned according to the instructions in this manual.

AFTER EACH USE

Clean the griddle with a griddle scraper during the work shift. Take care not to vigorously strike the back or side splashes with the scraper.

ONCE PER DAY

Thoroughly clean the griddle back splash, sides and front. Turn the griddle off and allow it to cool down between 275°F-300°F, apply some water to the cooking surface and clean it with a griddle scraper. Remove, empty and wash the grease drawer in the same manner as an ordinary cooking utensil.

Wipe the griddle exterior clean with a damp cloth to prevent grease accumulation and dry.

ONCE PER WEEK

Clean the griddle cooking surface thoroughly. A detergent may be used on the plate surface to help clean it, but be sure the detergent is thoroughly removed by flushing with clear water.

After removal of detergent the surface of the plate the griddle should be seasoned according to the instructions in this manual.

Clean stainless steel surfaces with a damp cloth and polish with a soft dry cloth. To remove discoloration, use a griddle cleaner.

If the griddle usage is very high, consider conducting this weekly cleaning procedure more than once per week.

SHUTDOWN OF GRIDDLE

1. Turn all thermostats to the OFF position. This will shut down the griddle completely.

EXTENDED SHUTDOWN

1. Turn all thermostats to the OFF position.

2. Shut off the main electrical supply.

3. Apply a heavy coat of vegetable oil over the griddle plate to inhibit rust.

MAINTENANCE

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

⚠ WARNING Disconnect power supply and follow lockout / tagout procedures before cleaning and servicing the appliance.

LUBRICATION

There are no parts on this unit that require lubrication.

SERVICE AND PARTS INFORMATION

Contact the Service Contractor in your area to obtain service and parts information. For a complete listing of Service and Parts depots refer to or www.vulcanequipment.com

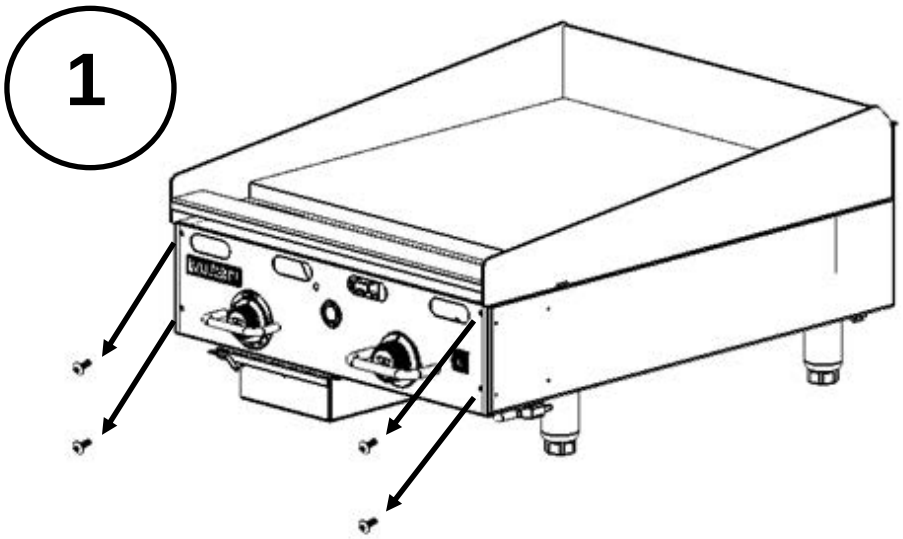
When calling for service the following information should be available from the appliance serial plate: Model Number, Serial Number and voltage.

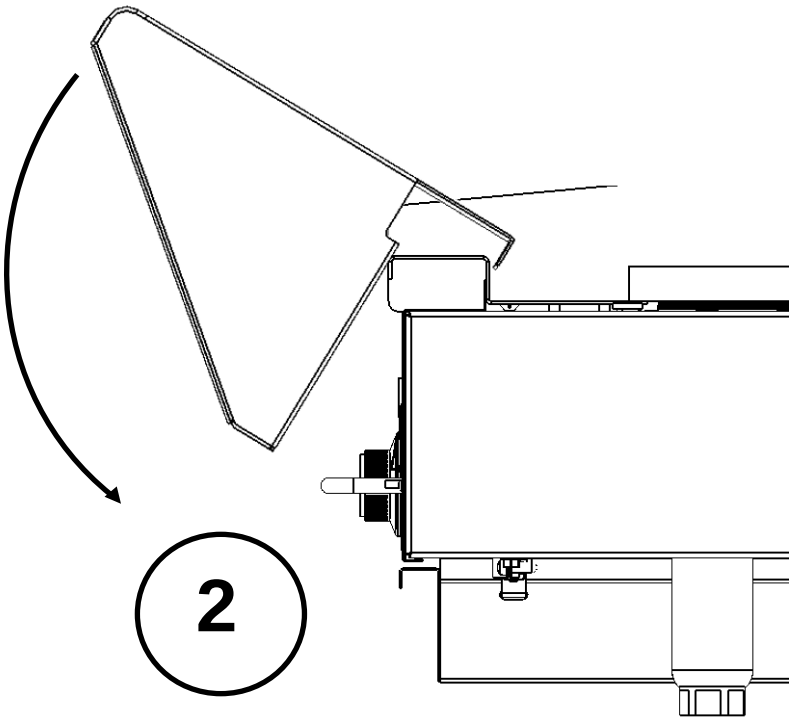
TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES
Heat does not come on when the temperature controller is turned on	1. Problem with thermostats. (Call for service) 2. Problem with heating elements. (Call for service) 3. Main power supply disconnected. (Call for service)
Fat appears to smoke excessively	1. Temperature set too high. 2. Moisture in food may be turning into steam
Food sticks to griddle or burned around edges or contains dark specs	1. Temperature set too high. 2. Griddle surface requires cleaning and/or seasoning. 3. Surface under food not covered with enough cooking oil.
Food under-cooked inside	1. Temperature set too low. 2. Food not cooked for long enough time.
Food tastes greasy or has objectionable off-flavor	1. Food itself may have off-flavor. 2. Food stored improperly before cooking. 3. Too much griddle fat used. 4. Temperature set too low.
Noticeable build-up of gum on griddle	1. Temperature set too high. 2. Griddle surface needs cleaning and/or seasoning. 3. Too much griddle fat used.

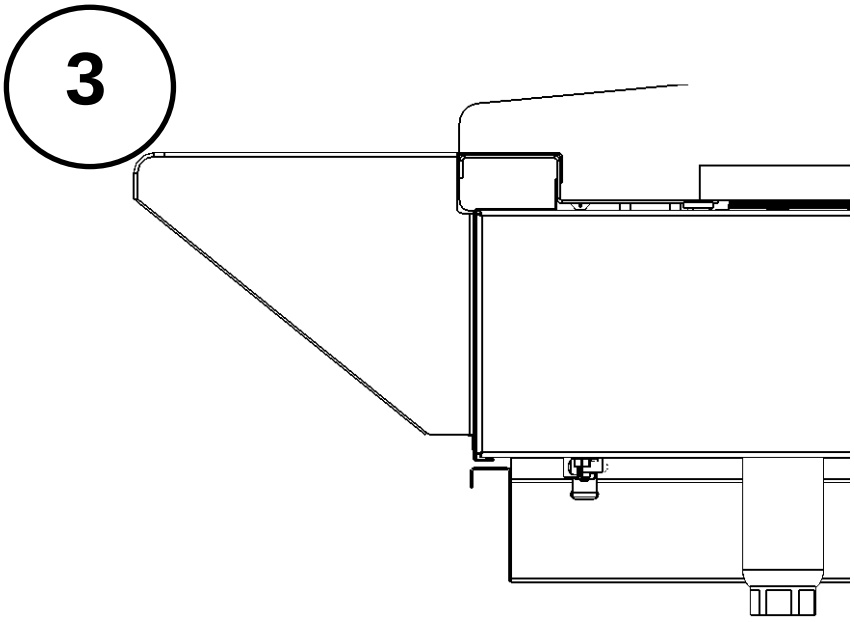
ACCESSORY INSTALLATION

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

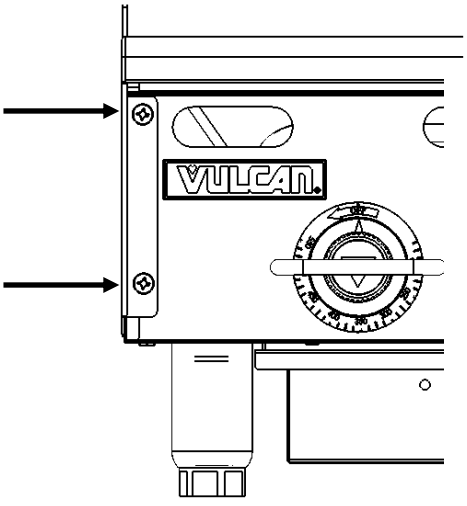




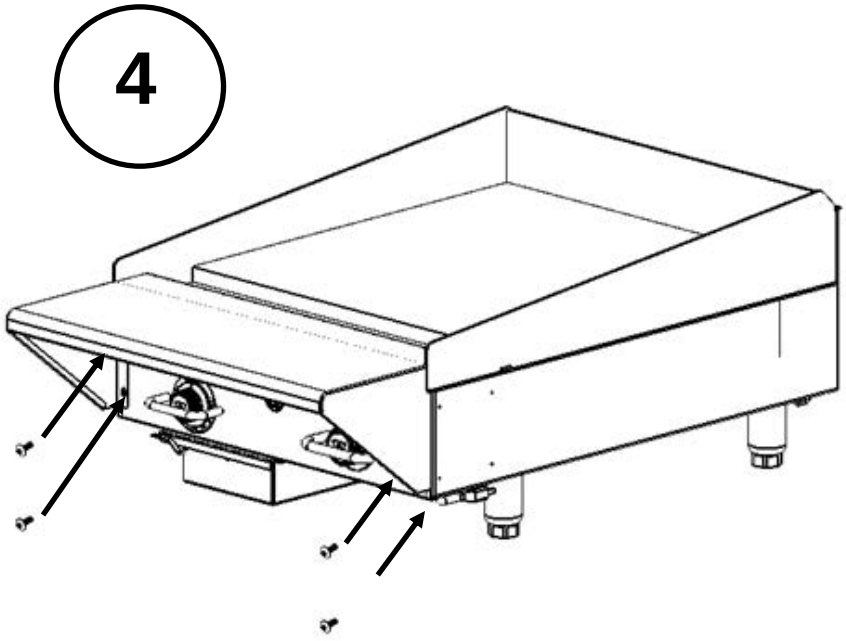
SIDE VIEW



SIDE VIEW



FRONT VIEW



NOTES

SERVICE MANUAL

HEG / RRE / WEG Series Griddle

VULCAN	**HEG24E**
	HEG36E
	HEG48E
	HEG60E
	HEG72E
	RRE24E
	RRE36E
	RRE48E
WOLF	**WEG24E**
	WEG36E
	WEG48E
	WEG60E
	WEG72E

This Manual is prepared for the use of trained Vulcan 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 Vulcan 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 Vulcan Service Technician.

This manual has been provided to you by ITW Food Equipment Group LLC ("ITW FEG") without charge and remains the property of ITW FEG, and by accepting this manual you agree that you will return it to ITW FEG promptly upon its request for such return at any time in the future.

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

VULCAN-HART
DIVISION OF ITW FOOD EQUIPMENT GROUP, LLC BALTIMORE, MD 21222
www.vulcanequipment.com
F45490 Rev. A (0315)

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GENERAL

INTRODUCTION

This manual is applicable to the models and ML numbers on the cover page. Procedures apply to all models unless specified otherwise.

MODELS COVERED

Vulcan Brand		
Models	**Length**	**Depth**
HEG24E	24"	24"
HEG36E	36"	24"
HEG48E	48"	24"
HEG60E	60"	24"
HEG72E	72"	24"

Vulcan Brand		
Models	**Length**	**Depth**
RRE24E	24"	24"
RRE36E	36"	24"
RRE48E	48"	24"

Wolf Brand		
Models	**Length**	**Depth**
WEG24E	24"	24"
WEG36E	36"	24"
WEG48E	48"	24"
WEG60E	60"	24"
WEG72E	72"	24"

INSTALLATION

Generally, all installation are made by the dealer or others contracted by the dealer or owner. Detailed installation instructions are included in the "Installation and Owners Manual" for the appropriate model.

CLEANING PROCEDURES

Detailed cleaning procedures are included in the "Installation and Owners Manual" for the appropriate model.

TOOLS AND TEST EQUIPMENT

Tools Required

- Standard set of hand tools.
- VOM with AC current tester.

NOTE: VOM sensitive of at least 20,000 ohms/volt can be used.

Special

- Thermocouple type, griddle or surface mount, temperature tester.
- 2 each, 8 inch long 4 x 4 wooden blocks.

LUBRICATION

1. Anti seezing coumpound
2. Penetrating oil
3. Finger Nail Polish

OPERATING CONTROLS

Thermostat

With the dial set to the desired setting, the temperature of the griddle section is maintained. When the operator turns the thermostat dial to OFF, electrical power is removed from the heating unit. Each thermostat controls a 12 inch wide section of the griddle surface.

Indicator Light

A red light will energize automatically for each section of the griddle when the thermostat is set, and will de-energize when the section has reached the thermostat setting. The light will energize and de-energize during the cooking operation to show that current temperature is being maintained.

REMOVAL AND REPLACEMENT OF PARTS

GRIDDLE SERVICE POSITION

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

⚠ WARNING Griddle plate might be hot.

Griddle Service Position

1. Remove thermostat knobs.
2. Remove front trim panel screws and remove front trim panel.

NOTICE Do not damage indicator lights when removing front trim panel.

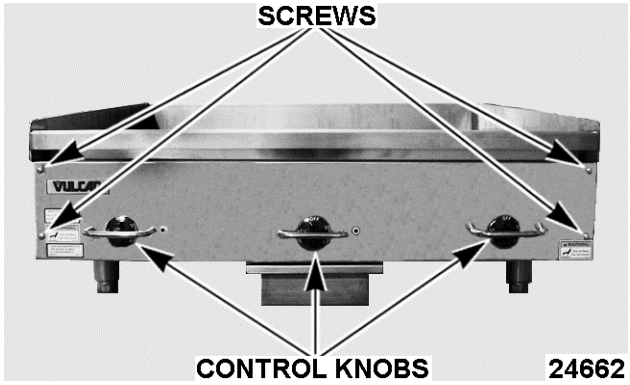


Fig. 1

3. Remove griddle plate assembly mounting bolts, left and right side.

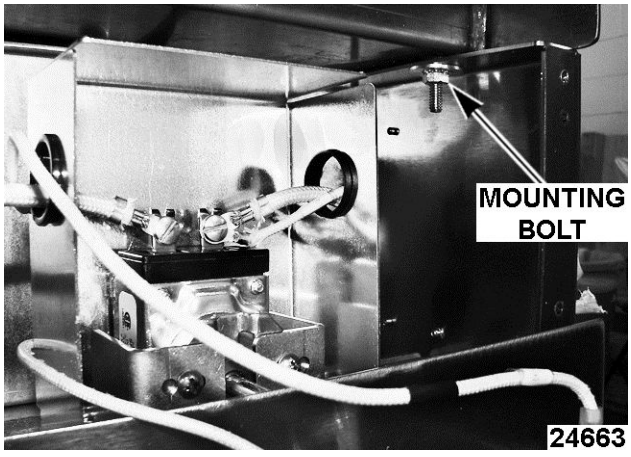


Fig. 2

⚠ WARNING Lift griddle plate straight up to prevent the griddle plate from sliding to the left or right.

4. Lift griddle plate up, to add two 4 x 4 blocks between the griddle plate and left and right sides of unit, approximately 6 to 7 inches.

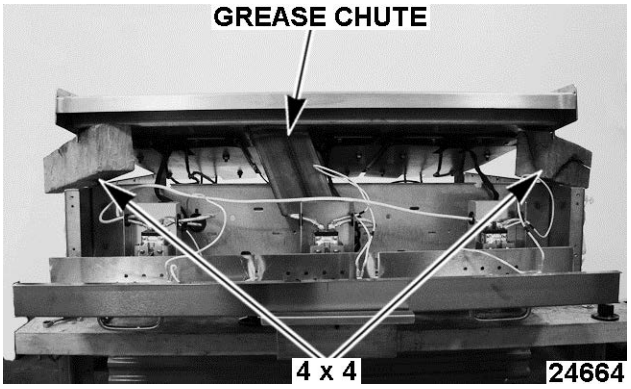


Fig. 3

NOTICE Verify Grease Chute does not raise past the heater element panel. This helps prevent the top from sliding to the rear.

⚠ WARNING Use 4 x 4, or greater, blocks to support griddle top. Do **NOT** use 2 x 4 blocks as they can tip over and lower griddle plate.

HEATING ELEMENT REPLACEMENT

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

⚠ WARNING Griddle plate might be hot.

Heating Element Removal

1. Place griddle plate into GRIDDLE SERVICE POSITION.
2. Remove front heater element jumper wire connection.

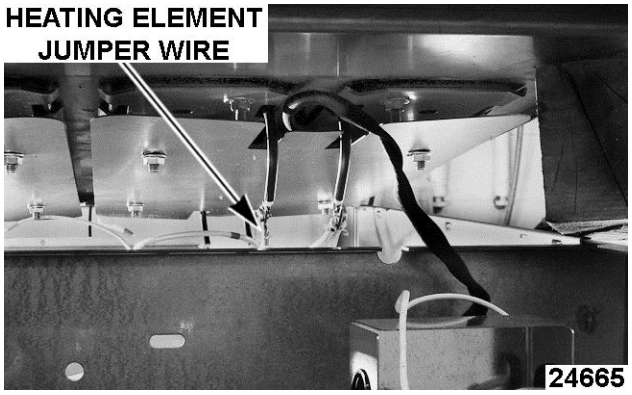


Fig. 4

NOTICE When removing heater element jumper wire screw, support heater element.

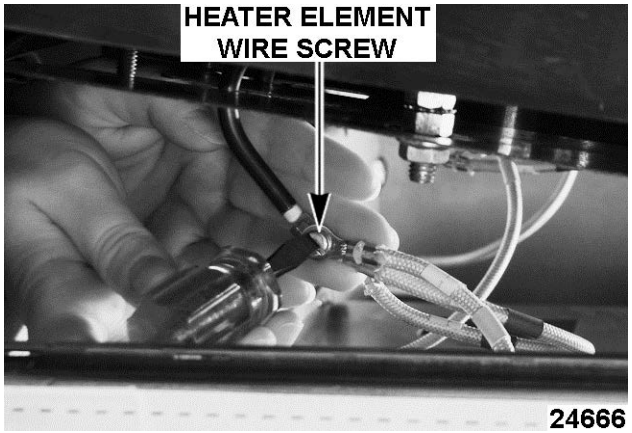


Fig. 5

3. Remove element baffle shield.

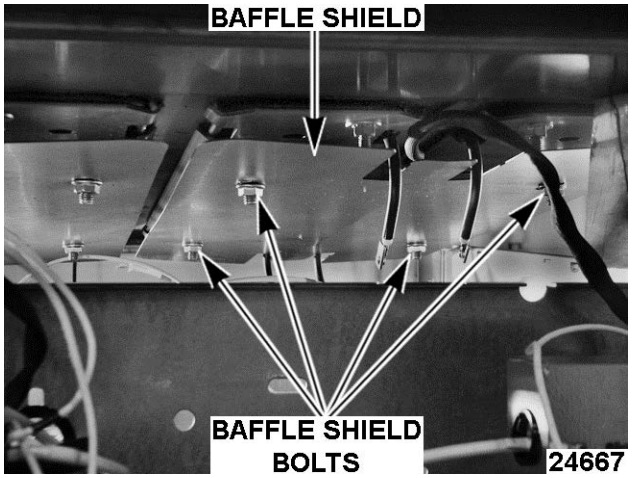


Fig. 6

4. Remove bulb clamp.

NOTE: Loosen front and rear bolts and remove thermostat probe from bulb clamp. Secure thermostat probe to prevent damage.

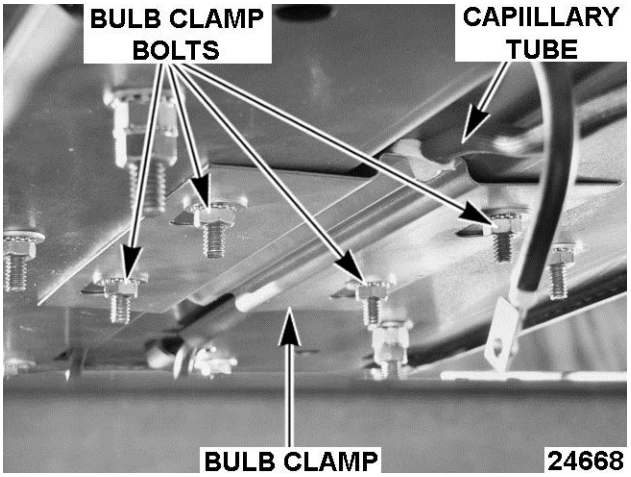


Fig. 7

5. Remove heater element jumper wire on the back heater element connections.

NOTICE When removing heater element jumper wire screw, support heater element. Refer to figure 24666.

6. Remove heating element pressure plate.

NOTE: Heater element is held into place by the pressure plate.

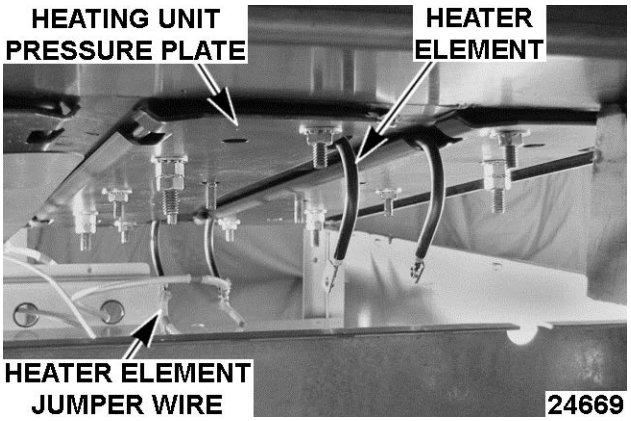


Fig. 8

7. Reverse procedures to install.

NOTE: Nuts should be torqued to 30-35 Inch Pounds.

8. See THERMOSTAT REPLACEMENT for proper installation of the thermostat.

NOTE: Coat threaded studs with high temperature anti-seize compound prior to putting bolts back on.

NOTE: Tighten nuts to 30-35 inch-pounds.

NOTICE Over tightening the nuts can cause damage and prevent the element from moving with expansion and contraction that can lead to premature failures.

9. Check for proper operation.

THERMOSTAT REPLACEMENT

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

⚠ WARNING Griddle plate might be hot.

Capillary Tube Removal

1. Place griddle plate into GRIDDLE SERVICE POSITION.
2. Remove front heater element jumper wire connection.

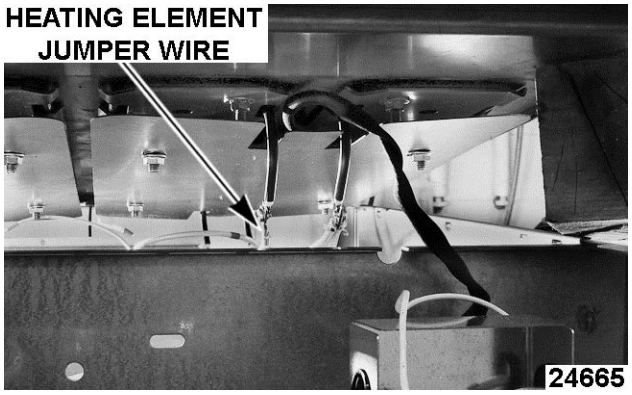


Fig. 9

NOTICE When removing heater element jumper wire screw, support heater element.

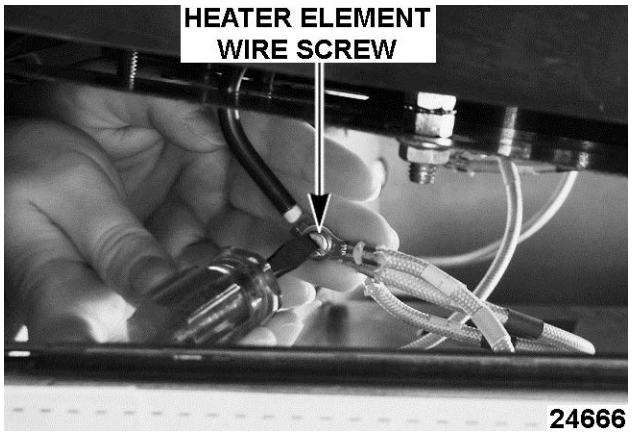


Fig. 10

3. Remove heater element baffle shield.

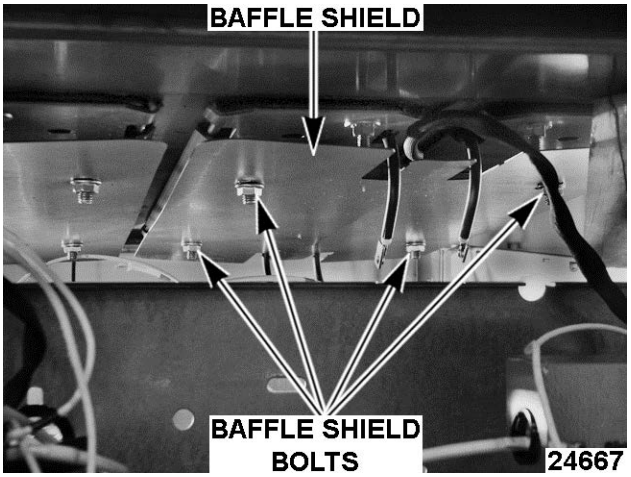


Fig. 11

4. Loosen back bolts to bulb clamp.
5. Remove front bolts to bulb clamp.

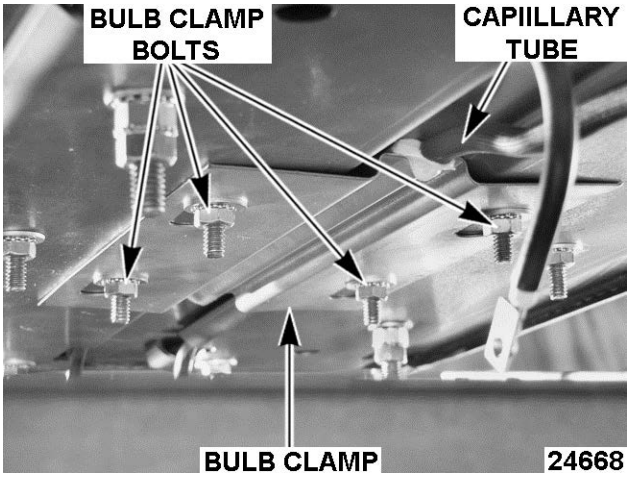


Fig. 12

6. Pull thermostat probe to remove.

NOTE: Retain capillary sleeve for new thermostat.

Thermostat Control Removal

1. Remove thermostat connection screws.

NOTE: Note heater element wire locations on the thermostat connection tabs.

2. Remove thermostat mounting screws.

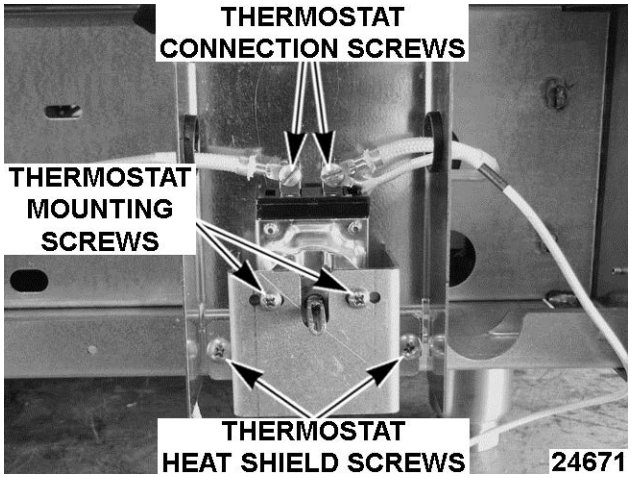


Fig. 13

3. Remove thermostat heat shield screws.
4. Remove thermostat assembly from unit.

Thermostat Control Installation

1. Install capillary sleeve on replacement thermostat.
2. Install thermostat to thermostat bracket using mounting screws.
3. Thread capillary tube through opening located on the thermostat heat shield.

NOTICE Secure thermostat capillary tube to prevent damage, while installing thermostat.

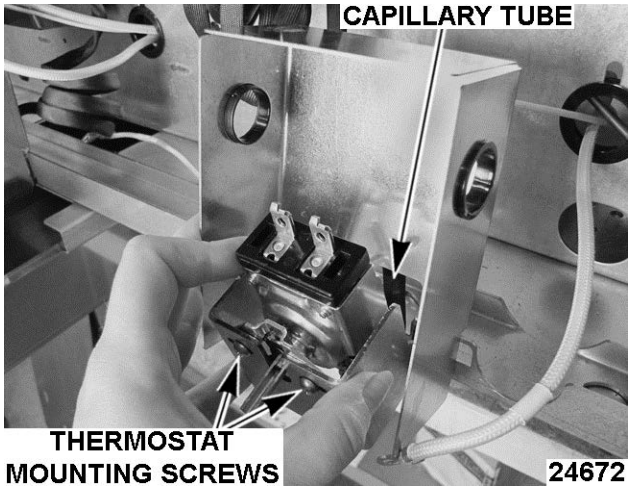


Fig. 14

4. Install thermostat bracket with the thermostat heat shield to the unit.
5. Connect heater wires to the thermostat per the wire connections noted earlier.

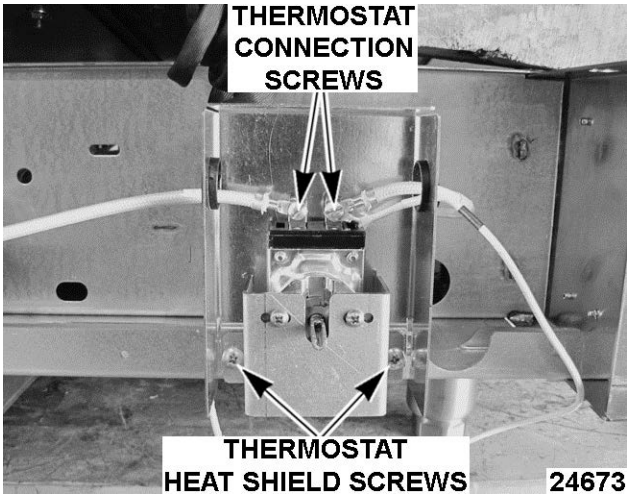


Fig. 15

Capillary Tube Installation

1. Slide capillary tube between bulb clamp and bottom of griddle plate.

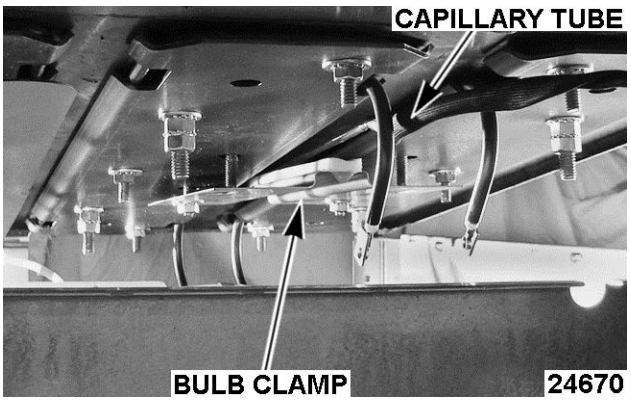


Fig. 16

NOTE: Verify capillary tube is flush against the bottom of the griddle plate.

2. Tighten bolts. Torque to 30-35 inch pounds.
3. Install baffle shield using HEATING ELEMENT REPLACEMENT instructions.
4. Check for proper operation.

SERVICE PROCEDURES AND ADJUSTMENTS

THERMOSTAT CALIBRATION PROCEDURES

1. Clean temperature test section that is not working. Center temperature tester surface mount probe in center of thermostat probe. See table for proper testing locations according to griddle size.

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

Griddle Size	Distance(s) From Left Edge of Griddle
24"	6", 18"
36"	6", 18", 30"
48"	6", 18", 30", 42"
60"	6", 18", 30", 42", 54"
72"	6", 18", 30", 42", 54", 66"

2. Set the thermostat to a temperature above 300°F.
3. Allow the thermostat to cycle three times.
4. Note the tester reading when the indicator light turns ON and OFF.

NOTE: If the difference between the ON and OFF temperatures is greater than 25°F, replace the thermostat.

5. Add these two temperatures together, then divide the sum by 2 to obtain an average temperature.
   A. If the average temperature is within 15°F of the set temperature, the thermostat is calibrated.
   B. If the average temperature is not within 15°F of the set temperature:
      1) Remove thermostat knob.
      2) Insert a flathead screwdriver into thermostat dial stem until it reaches the calibration screw.

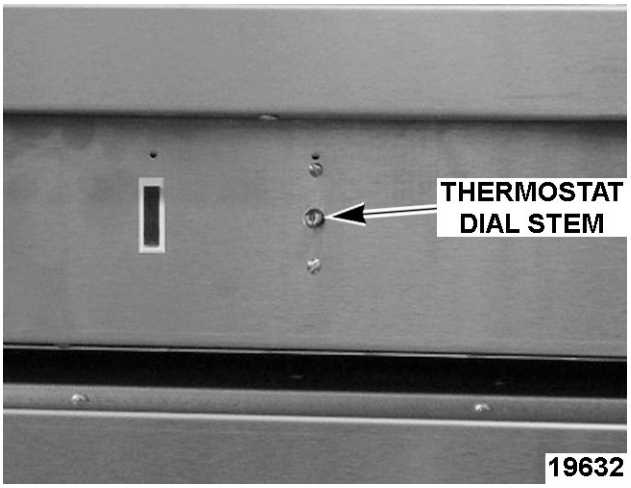


Fig. 17

      3) Turn adjustment screw CCW to increase and CW to decrease temperature.

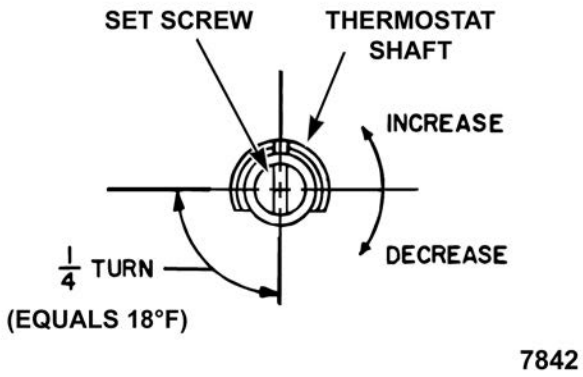


Fig. 18

NOTE: A 1/4 turn equals 18°F change.

6. Replace knob and repeat steps 3 and 5 until average temperature is within 15°F of set temperature.
7. Reseal adjustment screw to prevent movement.

NOTE: Finger nail polish can be used to reseal screw to prevent movement.

8. If thermostat cannot be calibrated, replace thermostat as outlined under THERMOSTAT REPLACEMENT.

TESTING VOLTAGE TO HEATER(S)

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

1. Test supply voltage to verify it is correct.
2. Turn power off to griddle.
3. Place griddle into GRIDDLE SERVICE POSITION.
4. Connect voltmeter to leads of heating element in question.
5. Set meter on the appropriate range, determined by line voltage rating stamped on griddle data plate.
6. Turn on electrical power.
7. Turn thermostat to 350°F.
   A. Pilot light will energize.
8. Reading should agree with the voltage rating stamped on the griddle data plate.
   A. If voltage reading is incorrect, and the line voltage is correct, the thermostat is not functioning properly.
   B. If current draw is correct, then heating element is functioning properly. See table below for proper values.

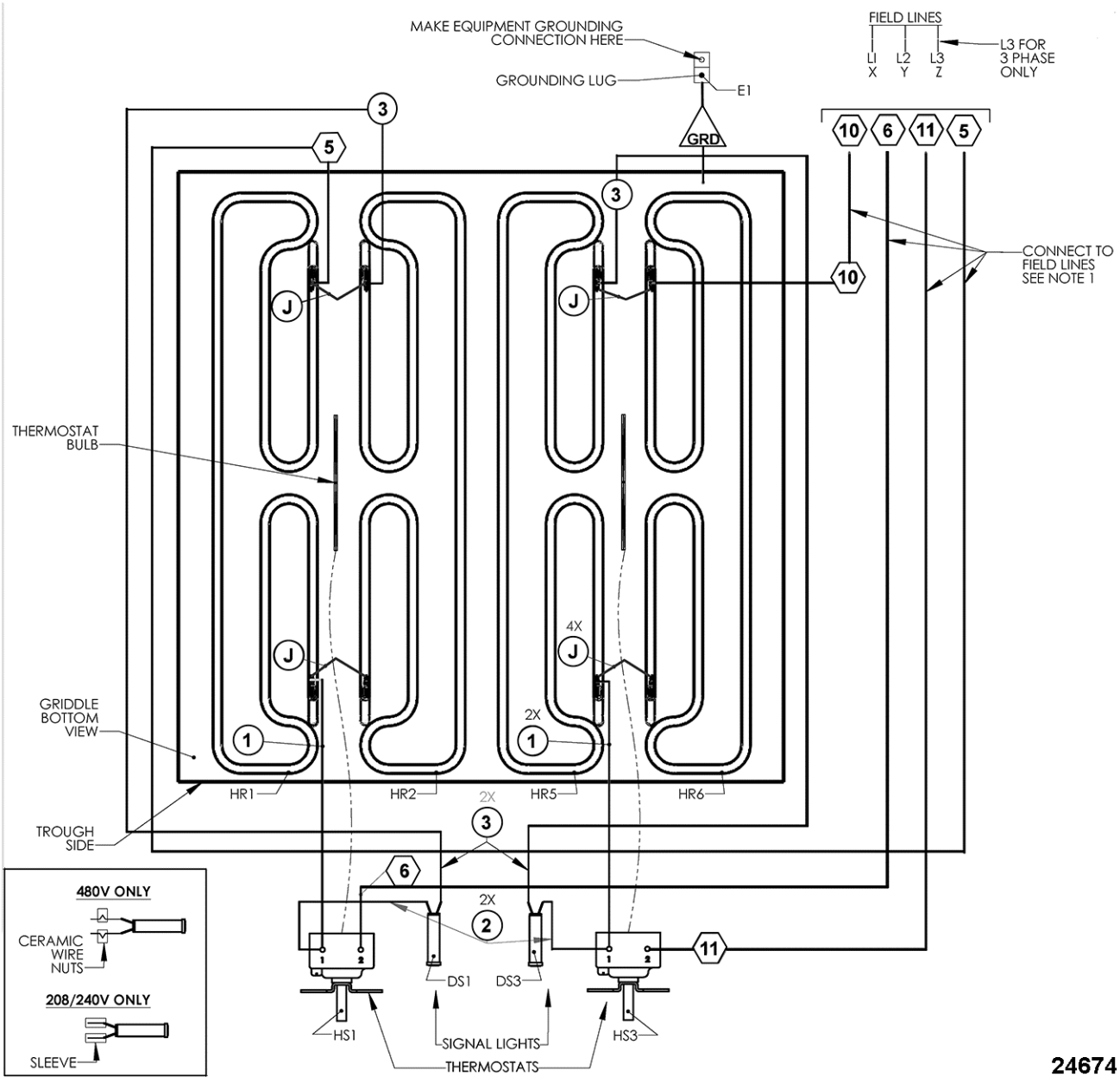
VOLTS	COLOR CODE	POWER	AMP	RESISTANCE
208	YELLOW	2.7kW	13	16
240	RED	2.7kW	11.3	21.3
480	GREEN	2.7kW	5.6	85.7
NOTES:	1. Values in table are nominal. Tolerance is +5/-10%. 2. Resistance values (ohms) are @ 77°F room temperature.			

ELECTRICAL OPERATION

PROCEDURE OF OPERATION

1. Refer to the schematic in the appropriate electrical diagram at the end of this section to trace circuits explained in this section.
2. The electrical connection(s) to the griddle are made in the junction box.
   A. Detailed information about the electrical connections to the griddle is contained in the "Installation and Owners Manual".
3. From the junction box, one electrical connection is made to the thermostat. The other electrical connection is made to the common side of the two heating elements which the thermostat controls.
4. With the dial set to "OFF", the thermostat contacts are open.
5. Turn dial to 350°F.
   A. The thermostat contacts close, electrical power is applied to the heating elements, the griddle begins to heat.
   B. The indicator light energizes.
6. When the griddle surface reaches 350°F, the thermostat contacts open and electrical power is removed from the heating elements.
   A. The indicator light de-energizes.
7. The thermostat will cycle the heating elements and indicator light to maintain the griddle temperature.

24" WIRING DIAGRAM



24" WIRING DIAGRAM

Notes:

1. For supply connections, use copper wire sized in accordance with the national electrical code and suitable for at least 90°C (194°F).
2. Lead marker numbers are the same as lead item numbers unless otherwise specified.
3. Wiring to be:
   A. **10G,m 532515** - leads 1, 5, 6, 10, 11, J and GRD.
   B. **18GA., 532518** - leads 2 and 3.

24" SCHEMATIC

1 & 3 PHASE

208, 240, & 480 VAC, 1 & 3 PHASE				
	X-Y	**Y-Z**	**X-Z**	**TOTAL**
kW PER LINE	5.4	5.4	0.0	10.8

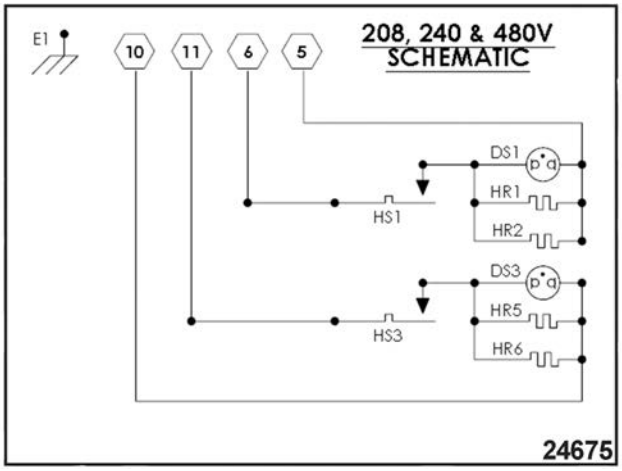
NOMINAL AMPS PER LINE				
	3-PHASE			**1-PHASE**
	X	**Y**	**Z**	**-**
208	22.5	45.0	22.5	51.9
240	19.5	39.0	19.5	45.0
480	9.7	19.5	9.7	22.5

FOR 3-PHASE:

1. Connect wire #5 to L1.
2. Connect wire #6 & #11 to L2.
3. Connect wire #10 to L3.

FOR 1-PHASE:

1. Connect wire #5 & #10 to L1.
2. Connect wire #6 & #11 to L2.



1 & 3 PHASE

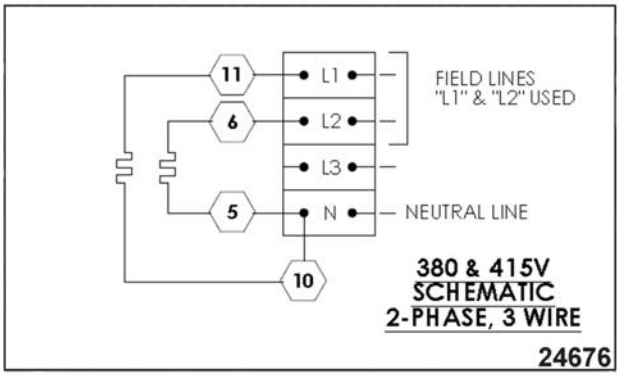
2 PHASE, 3 WIRE

220/380 & 240/415 VAC. 2-PHASE, 3 WIRE			
	L1-N	**L2-N**	**L3-N**
kW PER LINE	5.4	5.4	0.0

NOMINAL AMPS PER LINE					
	L1	**L2**	**L3**	**N**	**TOTAL kW**
220/380	5.2	5.2	0.0	3.4	9.1
240/415	5.6	5.6	0.0	3.8	10.8

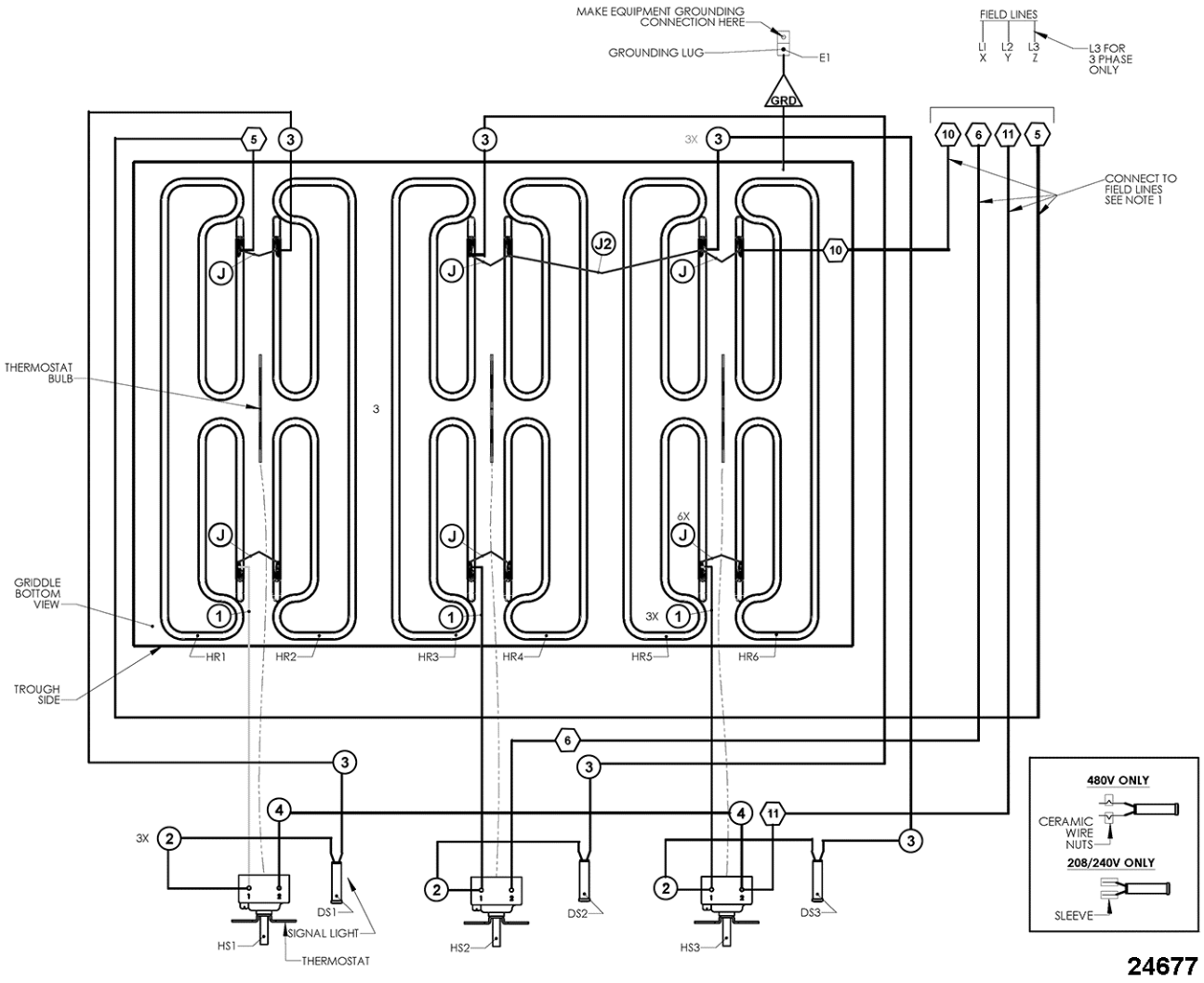
FOR 2-PHASE, 3 WIRE:

1. Connect wire #5 & #10 to neutral ("N").
2. Connect wire #11 to L1.
3. Connect wire #6 to L2.



2 PHASE, 3 WIRE

36" WIRING DIAGRAM



36" WIRING DIAGRAM

Notes:

1. For supply connections, use copper wire sized in accordance with the national electrical code and suitable for at least 90°C (194°F).
2. Lead marker numbers are the same as lead item numbers unless otherwise specified.
3. Wiring to be:
   A. **10G,m 532515** - leads 1, 4 - 6, 10, 11, J, J2 and GRD.
   B. **18GA., 532518** - leads 2 and 3.

36" SCHEMATIC

1 & 3 PHASE

208, 240, & 480 VAC, 1 & 3 PHASE				
	X-Y	**Y-Z**	**X-Z**	**TOTAL**
kW PER LINE	5.4	5.4	5.4	16.2

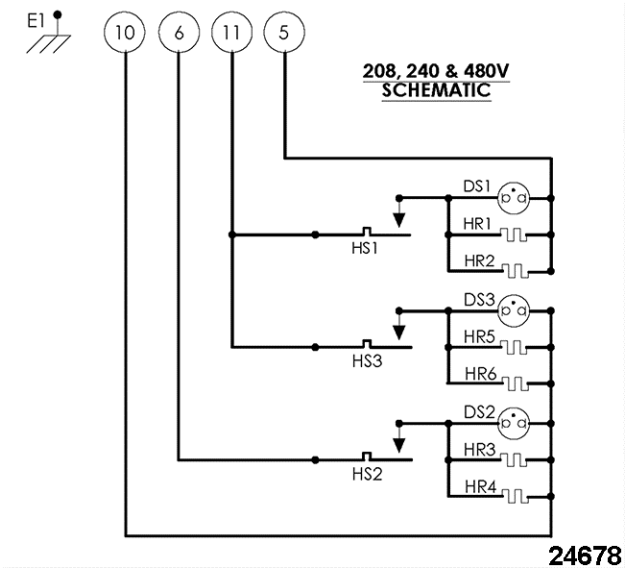
NOMINAL AMPS PER LINE				
	3-PHASE			**1-PHASE**
	X	**Y**	**Z**	**-**
208	45.0	45.0	45.0	77.9
240	39.0	39.0	39.0	67.5
480	19.5	19.5	19.5	33.8

FOR 3-PHASE:

1. Connect wire #10 to L1.
2. Connect wire #11 to L2.
3. Connect wire #5 & #6 to L3.

FOR 1-PHASE:

1. Connect wire #5 & #10 to L1.
2. Connect wire #6 & #11 to L2.



1 & 3 PHASE

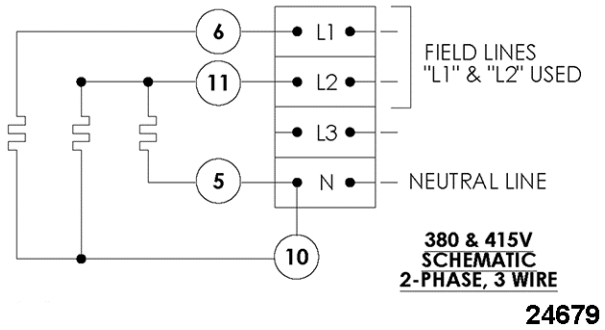
2 PHASE, 3 WIRE

220/380 & 240/415 VAC. 2-PHASE, 3 WIRE			
	L1-N	**L2-N**	**L3-N**
kW PER LINE	5.4	10.8	0.0

NOMINAL AMPS PER LINE					
	L1	**L2**	**L3**	**N**	**TOTAL kW**
220/380	6.9	6.9	0.0	4.6	13.6
240/415	7.5	7.5	0.0	5.0	16.2

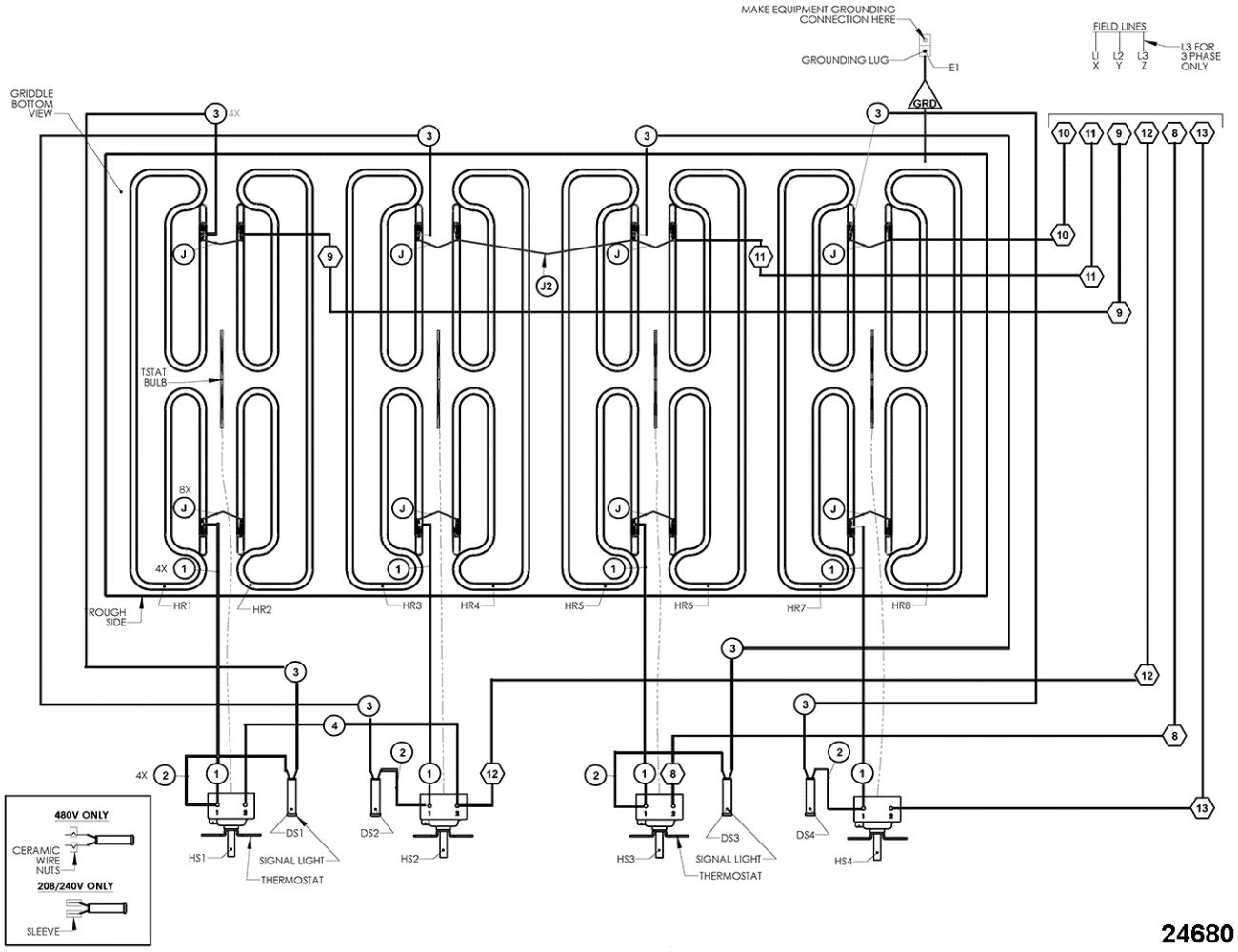
FOR 2-PHASE, 3 WIRE:

1. Connect wire #5 & #10 to neutral ("N").
2. Connect wire #6 to L1.
3. Connect wire #11 to L2.



2 PHASE, 3 WIRE

48" WIRING DIAGRAM



48" WIRING DIAGRAM

Notes:

1. For supply connections, use copper wire sized in accordance with the national electrical code and suitable for at least 90°C (194°F).
2. Lead marker numbers are the same as lead item numbers unless otherwise specified.
3. Wiring to be:
   A. **10G,m 532515** - leads 1, 4, 8 - 13, J, J2 and GRD.
   B. **18GA., 532518** - leads 2 and 3.

48" SCHEMATIC

1 & 3 PHASE

208, 240, & 480 VAC, 1 & 3 PHASE				
	X-Y	**Y-Z**	**X-Z**	**TOTAL**
kW PER LINE	10.8	5.4	5.4	21.6

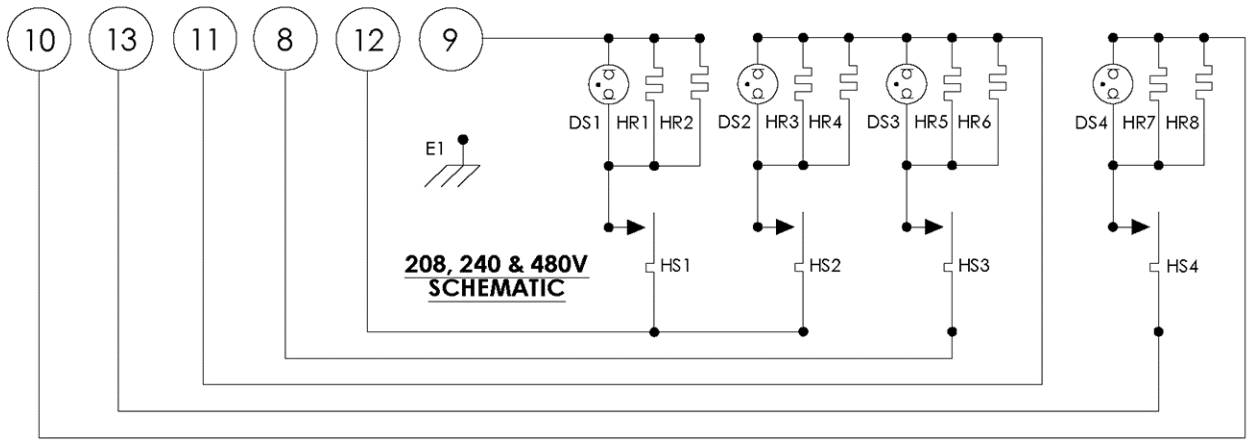
NOMINAL AMPS PER LINE				
	3-PHASE			1-PHASE
	X	Y	Z	-
208	67.4	67.4	45.0	103.8
240	58.5	58.5	39.0	90.0
480	29.2	29.2	19.5	45.0

FOR 3-PHASE:

1. Connect wire #10 & #11 to L1.
2. Connect wire #8, #9 & #13 to L2.
3. Connect wire #12 to L3.

FOR 1-PHASE:

1. Connect wire #8, #12 & #13 to L1.
2. Connect wire #9, #10 & #11 to L2.



24681

1 & 3 PHASE

3 PHASE, 4 WIRE

220/380 & 240/415 VAC. 3-PHASE, 4 WIRE			
	L1-N	L2-N	L3-N
kW PER LINE	10.8	5.4	5.4

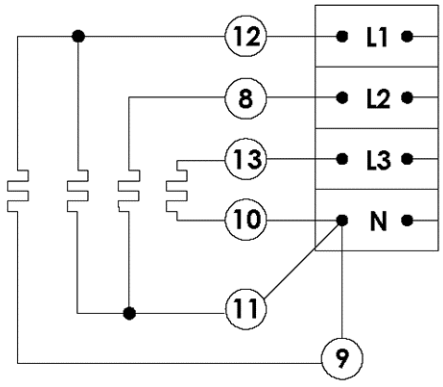
NOMINAL AMPS PER LINE					
	L1	L2	L3	N	TOTAL kW
220/380	13.8	12.0	12.0	3.7	18.2

NOMINAL AMPS PER LINE					
	L1	L2	L3	N	TOTAL kW
240/415	15.0	13.1	13.1	4.0	21.6

FOR 3-PHASE, 4 WIRE:

1. Connect wire #9, #10 & #11 to neutral ("N").
2. Connect wire #12 to L1.
3. Connect wire #8 to L2.
4. Connect wire #13 to L3.

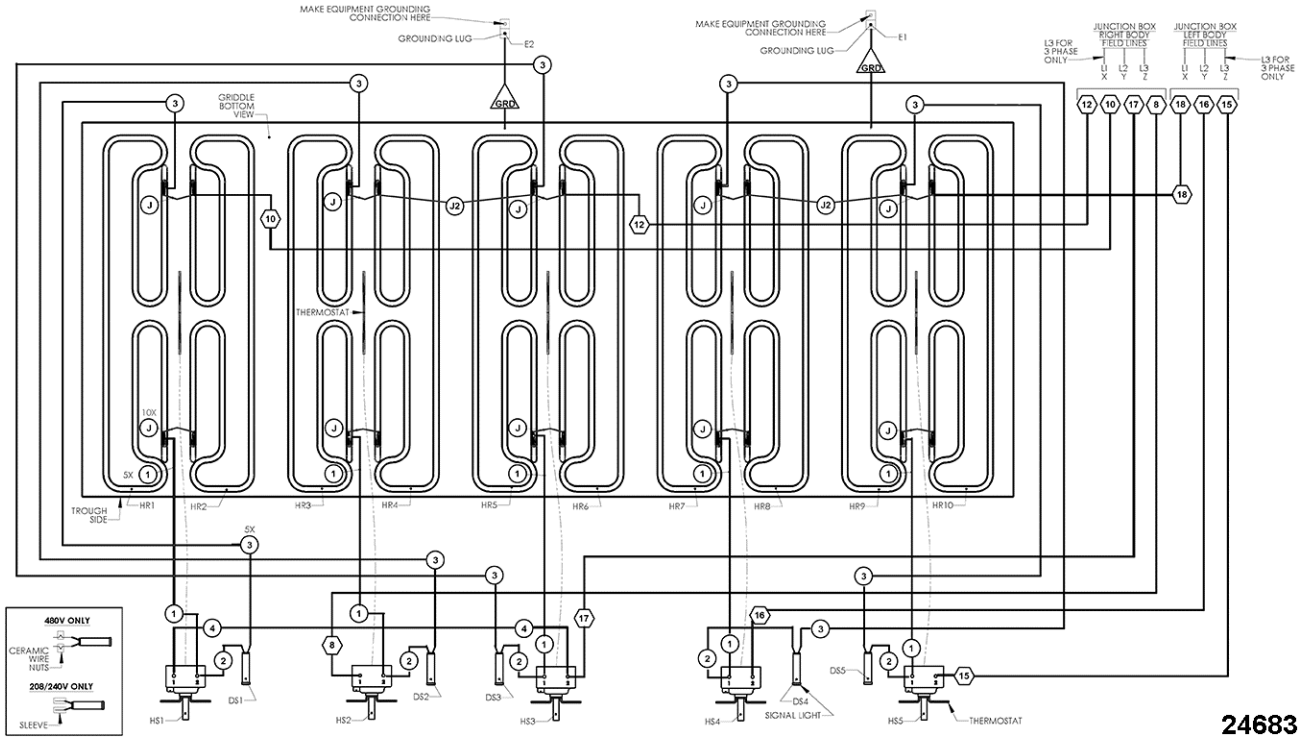
380 & 415V
SCHEMATIC
3-PHASE, 4 WIRE



24682

3-PHASE, 4 WIRE

60" WIRING DIAGRAM



24683

60" WIRING DIAGRAM

Notes:

1. For supply connections, use copper wire sized in accordance with the national electrical code and suitable for at least 90°C (194°F).
2. **SERVICING ONLY**

   Each half of this griddle is wired separately and terminates in its own junction box. Each junction box requires a separate fused branch circuit power supply as the griddle is not fused. Both power sources have to be disconnected before servicing the device.
3. Lead marker numbers are the same as lead item numbers unless otherwise specified.
4. Wiring to be:

   A. **10G,m 532515** - leads 1, 4, 8, 10, 12, 15 - 18, J, J2 and GRD.

   B. **18GA., 532518** - leads 2 and 3.

60" SCHEMATIC

1 & 3 PHASE

208, 240, & 480 VAC, 1 & 3 PHASE					
		X-Y	Y-Z	X-Z	TOTAL
kW PER LINE	LEFT	5.4	0	5.4	10.8
	RIGHT	5.4	5.4	5.4	16.2

NOMINAL AMPS PER LINE					
		3-PHASE			1-PHASE
		X	Y	Z	-
208	LEFT	45.0	22.5	22.5	51.9
	RIGHT	45.0	45.0	45.0	77.9
240	LEFT	39.0	19.5	19.5	45.0
	RIGHT	39.0	39.0	39.0	67.5
480	LEFT	19.5	9.7	9.7	22.5
	RIGHT	19.5	19.5	19.5	33.8

LEFT JUNCTION BOX PHASE WIRING:

FOR 3-PHASE:

1. Connect wire #18 to L1.
2. Connect wire #16 to L2.
3. Connect wire #15 to L3.

FOR 1-PHASE:

1. Connect wire #15 & #16 to L1.
2. Connect wire #18 to L2.

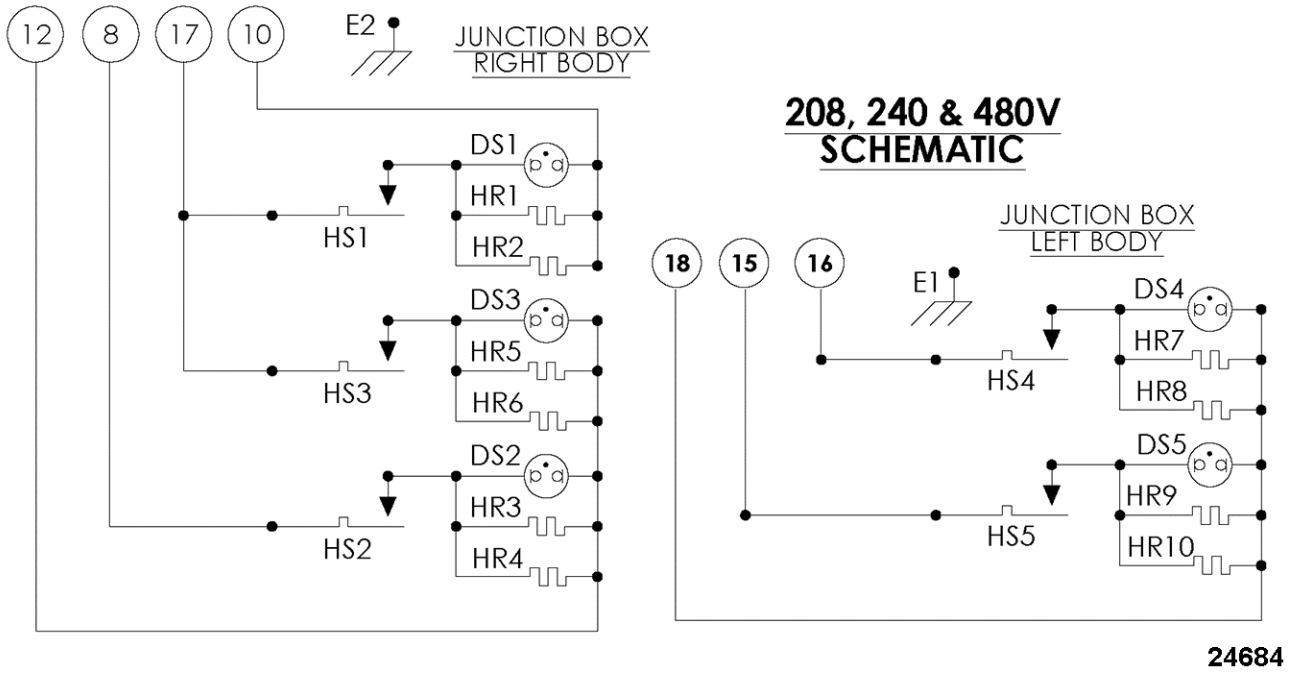
RIGHT JUNCTION BOX PHASE WIRING:

FOR 3-PHASE:

1. Connect wire #8 & #10 to L1.
2. Connect wire #17 to L2.
3. Connect wire #12 to L3.

FOR 1-PHASE:

1. Connect wire #10 & #12 to L1.
2. Connect wire #8 & #17 to L2.



1 & 3 PHASE

2 PHASE, 3 WIRE

220/380 & 240/415 VAC. 2-PHASE, 3 WIRE				
		L1-N	**L2-N**	**L3-N**
kW PER LINE	LEFT	5.4	5.4	0.0
	RIGHT	5.4	10.8	0.0

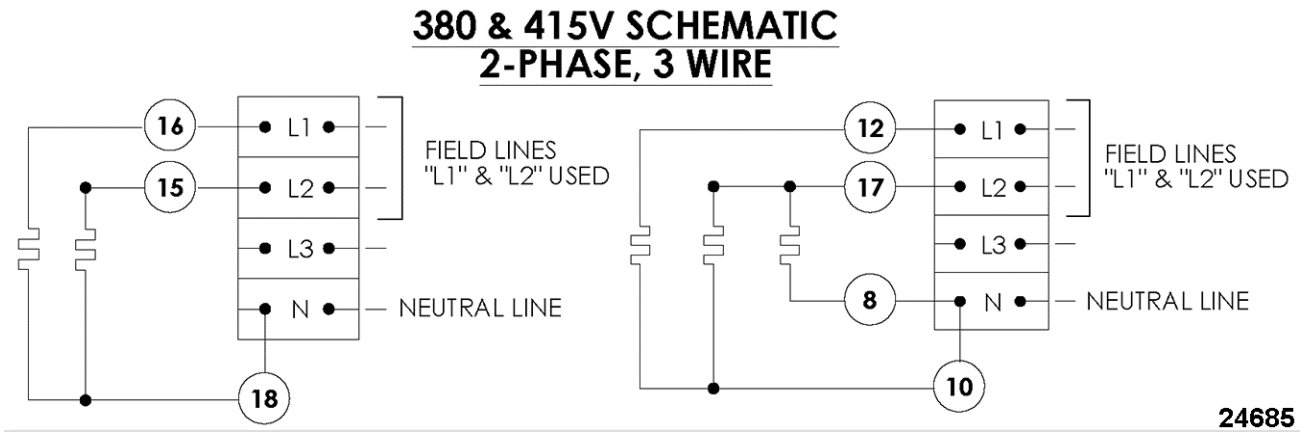
NOMINAL AMPS PER LINE						
		L1	**L2**	**L3**	**N**	**TOTAL kW**
220/380	LEFT	5.2	5.2	0.0	3.4	9.1
	RIGHT	6.9	6.9	0.0	4.6	13.6
240/415	LEFT	5.6	5.6	0.0	3.8	10.8
	RIGHT	7.5	7.5	0.0	5.0	16.2

LEFT JUNCTION BOX PHASE WIRING

1. Connect wire #18 to neutral (N).
2. Connect wire #16 to L1.
3. Connect wire #15 to L2.

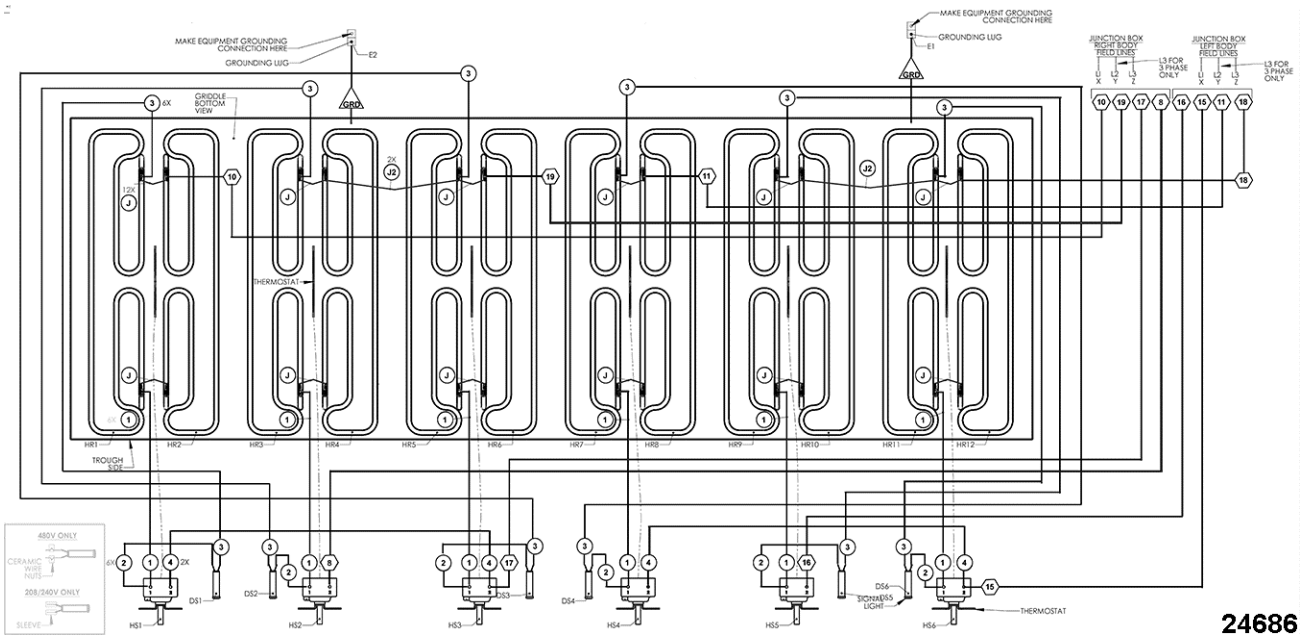
RIGHT JUNCTION BOX PHASE WIRING

1. Connect wire #8 & #10 to neutral (N).
2. Connect wire #12 to L1.
3. Connect wire #17 to L2.



2-PHASE, 3 WIRE

72" WIRING DIAGRAM



72" WIRING DIAGRAM

Notes:

1. For supply connections, use copper wire sized in accordance with the national electrical code and suitable for at least 90°C (194°F).
2. **SERVICING ONLY**

   Each half of this griddle is wired separately and terminates in its own junction box. Each junction box requires a separate fused branch circuit power supply as the griddle is not fused. Both power sources have to be disconnected before servicing the device.
3. Lead marker numbers are the same as lead item numbers unless otherwise specified.
4. Wiring to be:

   A. **10G,m 532515** - leads 1, 4, 8, 10, 11, 15 - 19, J, J2 and GRD.

   B. **18GA., 532518** - leads 2 and 3.

72" SCHEMATIC

1 & 3 PHASE

208, 240, & 480 VAC, 1 & 3 PHASE					
		X-Y	Y-Z	X-Z	TOTAL
kW PER LINE	LEFT	5.4	5.4	5.4	16.2
	RIGHT	5.4	5.4	5.4	16.2

NOMINAL AMPS PER LINE					
		3-PHASE			1-PHASE
		X	Y	Z	-
208	LEFT	45.0	45.0	45.0	77.9
	RIGHT	45.0	45.0	45.0	77.9
240	LEFT	39.0	39.0	39.0	67.5
	RIGHT	39.0	39.0	39.0	67.5
480	LEFT	19.5	19.5	19.5	33.8
	RIGHT	19.5	19.5	19.5	33.8

LEFT JUNCTION BOX PHASE WIRING:

FOR 3-PHASE:

1. Connect wire #16 & #11 to L1.
2. Connect wire #15 to L2.
3. Connect wire #18 to L3.

FOR 1-PHASE:

1. Connect wire #11 & #18 to L1.
2. Connect wire #16 & #15 to L2.

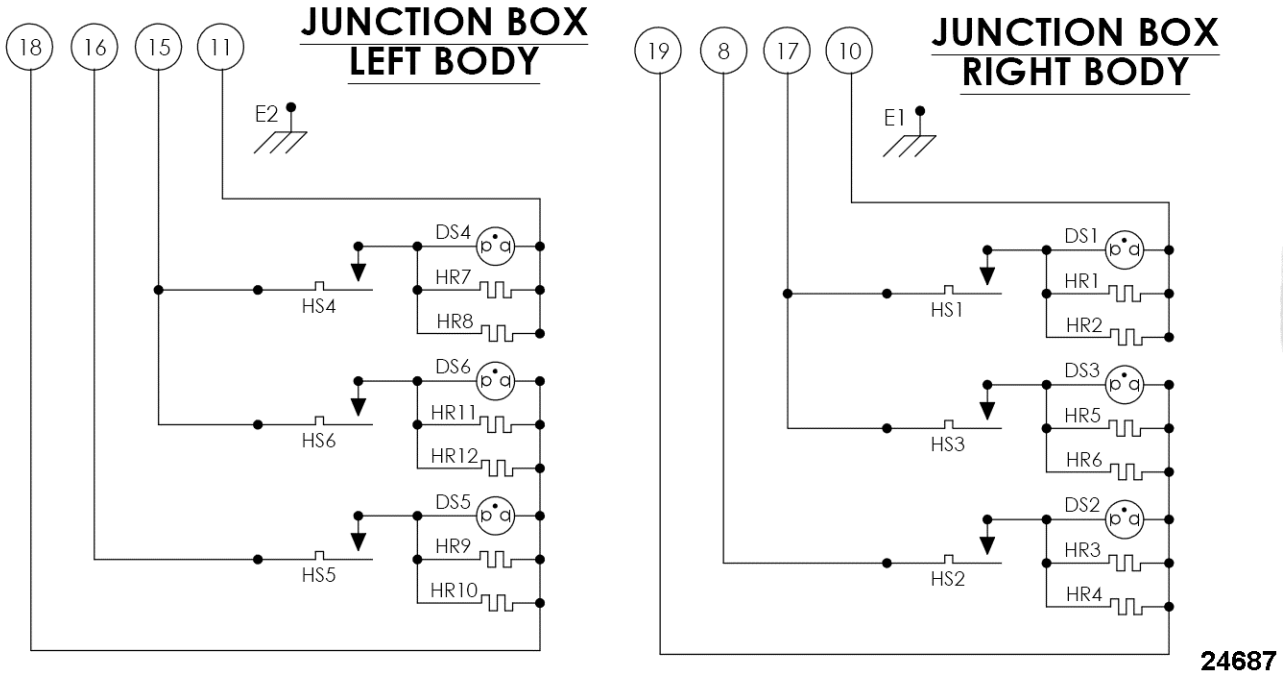
RIGHT JUNCTION BOX PHASE WIRING:

FOR 3-PHASE:

1. Connect wire #8 & #10 to L1.
2. Connect wire #17 to L2.
3. Connect wire #19 to L3.

FOR 1-PHASE:

1. Connect wire #10 & #19 to L1.
2. Connect wire #8 & #17 to L2.



1 & 3 PHASE

2 PHASE, 3 WIRE

220/380 & 240/415 VAC. 2-PHASE, 3 WIRE				
		L1-N	**L2-N**	**L3-N**
kW PER LINE	LEFT	5.4	10.8	0.0
	RIGHT	5.4	10.8	0.0

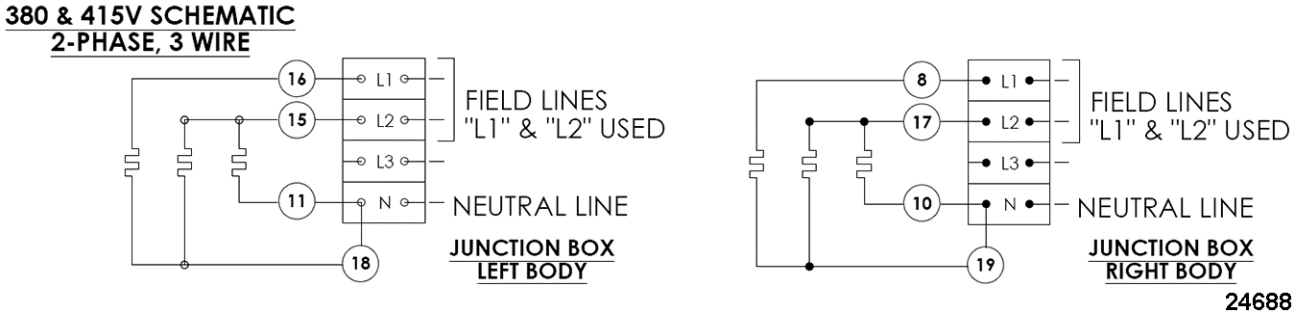
NOMINAL AMPS PER LINE						
		L1	**L2**	**L3**	**N**	**TOTAL kW**
220/380	LEFT	6.9	6.9	0.0	4.6	13.6
	RIGHT	6.9	6.9	0.0	4.6	13.6
240/415	LEFT	7.5	7.5	0.0	5.0	16.2
	RIGHT	7.5	7.5	0.0	5.0	16.2

LEFT JUNCTION BOX PHASE WIRING

1. Connect wire #11 & #18 to neutral (N).
2. Connect wire #16 to L1.
3. Connect wire #15 to L2.

RIGHT JUNCTION BOX PHASE WIRING

1. Connect wire #19 & #10 to neutral (N).
2. Connect wire #8 to L1.
3. Connect wire #17 to L2.



2-PHASE, 3 WIRE

TROUBLESHOOTING

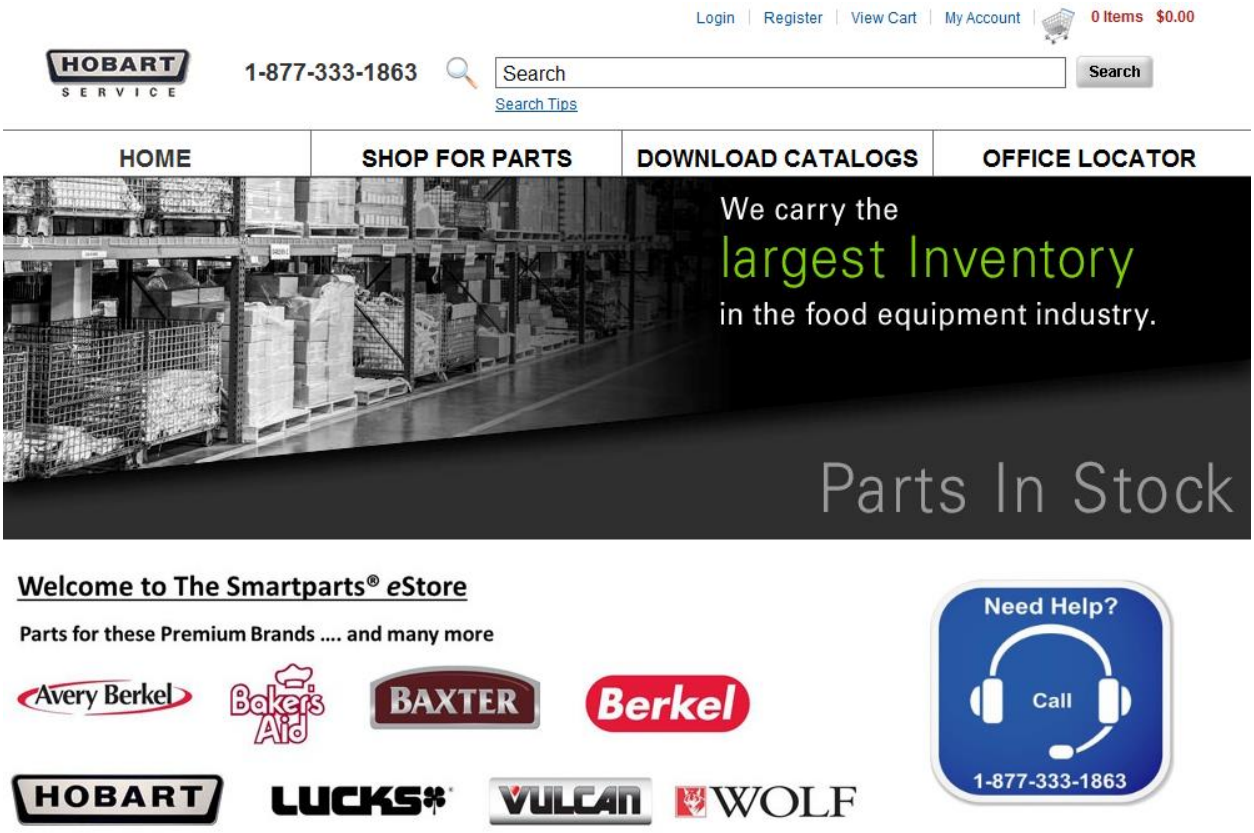
TROUBLESHOOTING

Troubleshooting Guide	
PROBLEM	**POSSIBLE CAUSES**
Heat does not come on when the temperature controller is turned on.	1. Main power supply disconnected. 2. Problem with thermostats. Refer to THERMOSTAT REPLACEMENT. 3. Problem with heating elements. Refer to HEATING ELEMENT REPLACEMENT.
Fat appears to smoke excessively.	1. Temperature set too high. 2. Moisture in food may be turning into steam.
Food sticks to griddle or burned around edges or contains dark specs.	1. Temperature set too high. 2. Griddle surface requires cleaning and/or seasoning. 3. Surface under food not covered with enough cooking oil.
Food under-cooked inside.	1. Temperature set too low. 2. Food not cooked for long enough time.
Food tastes greasy or has objectionable off-flavor.	1. Food itself may have off-flavor. 2. Food stored improperly before cooking. 3. Too much griddle fat used. 4. Temperature set too low.
Noticeable build-up of gum on griddle.	1. Temperature set too high. 2. Griddle surface needs cleaning and/or seasoning. 3. Too much griddle fat used.
Griddle does not heat. (Indicator light does not glow).	1. No power to the machine. Circuit breaker tripped. 2. Thermostat inoperative. Refer to THERMOSTAT REPLACEMENT.
Griddle does not heat. (Indicator light glows).	Heating element(s) inoperative. Refer to HEATING ELEMENT REPLACEMENT.
Hot and cold spots controlled by the same thermostat.	1. Uneven loading patterns. 2. Heating element(s) not clamped tight to griddle plate. Refer to HEATING ELEMENT REPLACEMENT. 3. Different voltage heating elements. 4. Heating elements inoperative. Refer to HEATING ELEMENT REPLACEMENT. 5. Air drafts on griddle plate.

Troubleshooting Guide	
PROBLEM	**POSSIBLE CAUSES**
Too hot in area controlled by the same thermostat.	1. Incorrect voltage supply. 2. Thermostat bulb not clamped tight to griddle plate. Refer to CAPILLARY BULB INSTALLATION. 3. Thermostat not calibrated correctly. Refer to THERMOSTAT CALIBRATION PROCEDURES.
Too cold in area controlled by the same thermostat.	1. Incorrect voltage supply. 2. Thermostat not calibrated correctly. Refer to THERMOSTAT CALIBRATION PROCEDURES.

ONLINE PARTS CATALOG

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



CATALOG OF REPLACEMENT PARTS

HEG-E, RRE-E AND WEG-E HEAVY DUTY ELECTRIC GRIDDLE

ITW Food Equipment Group

VULCAN

WOLF

MODELS

HEG24E
HEG36E
HEG48E
HEG60E
HEG72E

WEG24E
WEG36E
WEG48E
WEG60E
WEG72E

RRE24E
RRE36E
RRE48E

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

VULCAN-HART
DIVISION OF ITW FOOD EQUIPMENT GROUP, LLC
www.vulcanequipment.com

3600 NORTH POINT BLVD.
BALTIMORE, MD 21222

F-43266 Rev. A (March 2015)

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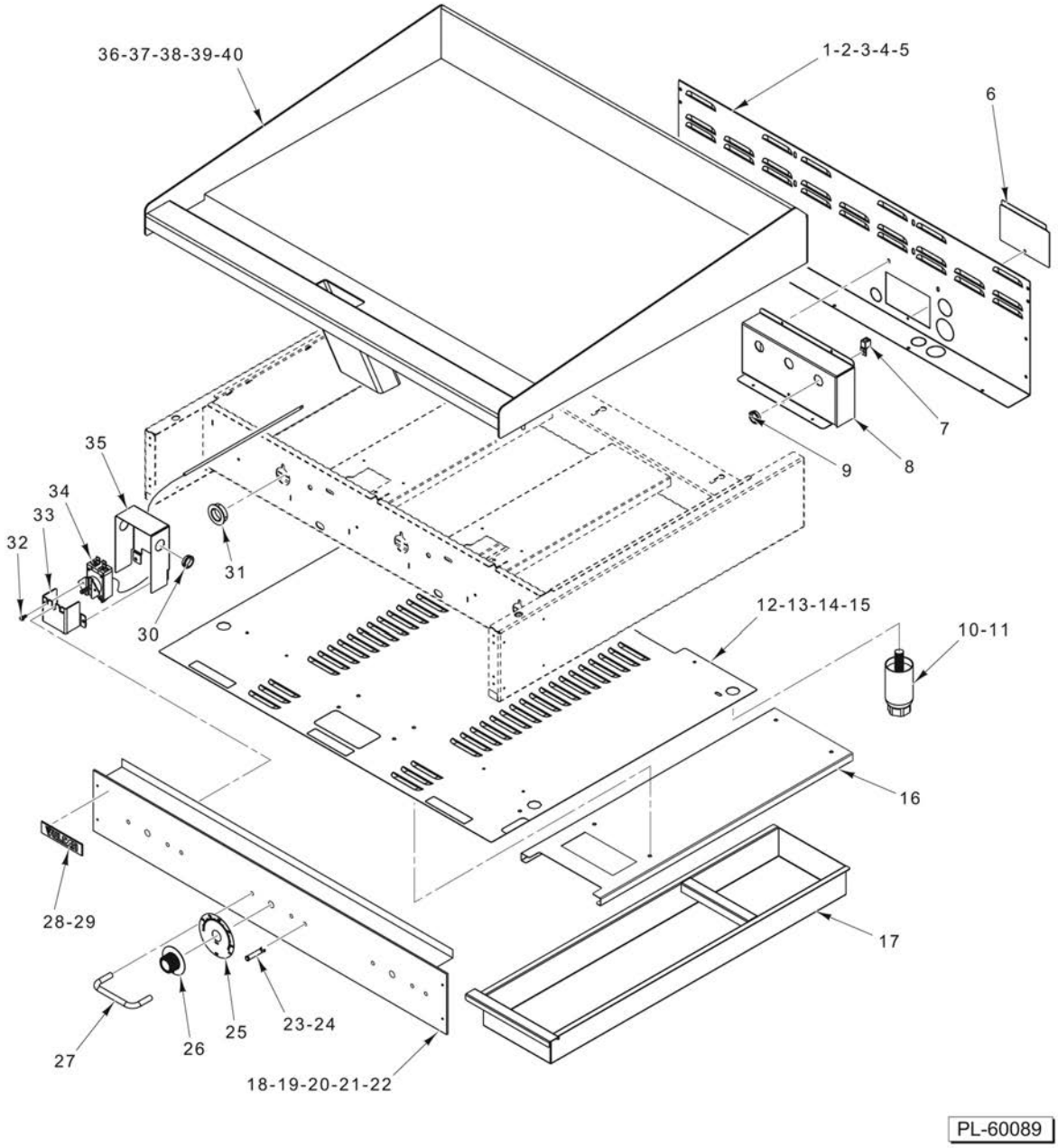
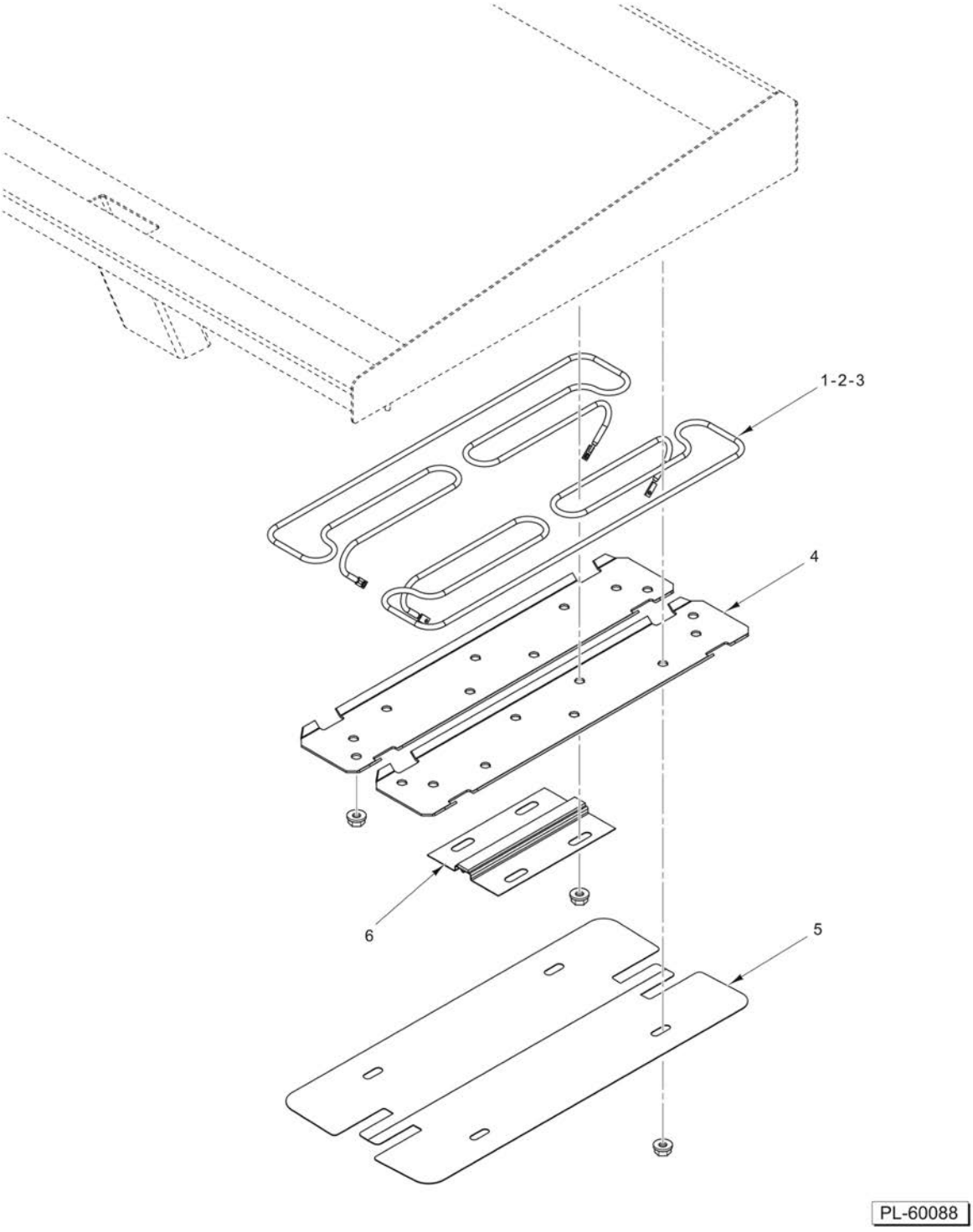


CONTROLS AND PANELS

CONTROLS AND PANELS

ILLUS. PL-60089	PART NO.	NAME OF PART	AMT.
1	00-944203-00024	Panel - Back (24 In.)	1
2	00-944203-00036	Panel - Back (36 In.)	1
3	00-944203-00048	Panel - Back (48 In.)	1
4	00-944203-00060	Panel - Back (60 In.)	1
5	00-944203-00072	Panel - Back (72 In.)	1
6	00-944210	Cover - Junction Box	AR
7	00-498569-00001	Lug - Grounding	AR
8	00-944211	Box - Junction	AR
9	00-944209-000SM	Grommet	AR
10	00-710503	Leg - Adjustable (4 In. Lg.)	4
11	00-723532	Leg - Adjustable (6 In. Lg.)	4
12	00-944205-00024	Panel - Bottom (24 In.) (24 Series Only)	1
13	00-944205-00036	Panel - Bottom (36 In.) (36 & 60 Series Only)	1
14	00-944205-00048	Panel - Bottom (48 In.) (48 & 72 Series Only)	1
15	00-944205-06072	Panel - Bottom (60 & 72 Series Only)	1
16	00-498758	Guide - Bracket	AR
17	00-498082-0000A	Trough - Grease	AR
18	00-944204-00024	Panel - Front (24 In.)	1
19	00-944204-00036	Panel - Front (36 In.)	1
20	00-944204-00048	Panel - Front (48 In.)	1
21	00-944204-00060	Panel - Front (60 In.)	1
22	00-944204-00072	Panel - Front (72 In.)	1
23	00-342575-00001	Indicating Light (208/240 V.)	AR
24	00-498631-00001	Indicating Light (480 V.)	AR
25	00-944201	Plate	AR
26	00-498697	Knob - Control	AR
27	00-498690	Guard - Knob	AR
28	00-957916-00003	Nameplate - Small (Vulcan)	1
29		Nameplate (Wolf)	1
30	00-944209-000SM	Grommet	AR
31	00-944209-000LG	Grommet	AR
32	SD-036-80	Self-Tapping Screw 8-32 x 3/8 Hex Washer Hd., Type TT	AR
33	00-498407	Bracket - Thermostat	AR
34	00-944298	Thermostat (450 Deg.)	AR
35	00-944215	Heat Shield - Thermostat	AR
36		Griddle Plate Assy. (24 In.)	1
37		Griddle Plate Assy. (36 In.)	1
38		Griddle Plate Assy. (48 In.)	1
39		Griddle Plate Assy. (60 In.)	1
40		Griddle Plate Assy. (70 In.)	1
	00-944400-00024	Kit - Wiring (All Voltages) (24 Series)	1
	00-944400-00036	Kit - Wiring (All Voltages) (36 Series)	1
	00-944400-00048	Kit - Wiring (All Voltages) (48 Series)	1
	00-944400-00060	Kit - Wiring (All Voltages) (60 Series)	1
	00-944400-00072	Kit - Wiring (All Voltages) (72 Series)	1
	00-719566	Sleeving - Silicon	AR
	00-345463-00002	Kit - Wire Nut (10 AWG)	AR



ELEMENTS

ELEMENTS

ILLUS. PL-60088	PART NO.	NAME OF PART	AMT.
1	00-351360-00001	Heating Unit (208 V.)	AR
2	00-351360-00002	Heating Unit (240 V.)	AR
3	00-351360-00003	Heating Unit (480 V.) (CG41/56/58/59/68)	AR
4	00-342567-00001	Pressure Plate - Heating Unit	AR
5	00-944207-00001	Shield - Baffle (Element)	AR
6	00-342573-00001	Bulb Clamp (208/230 V.)	AR
	00-498562-00001	Stud 5/16-18 x 1-1/2	AR
	00-498565-00001	Lock Nut 1/4-20	AR
	00-498566-00001	Lock Nut 5/16-18	AR
	00-498567-00001	Flange Nut 5/16-18	AR
	00-730307	Washer	AR