



VCRG48-T / WCRG48-T Griddle



VCRG48-M / WCRG48-M Griddle



VCRH24 / WCR24 Hotplate



VCRB47 / WCRB47 Charbroiler

RESTAURANT SERIES

STANDARD SERVICE

MANUAL

SPECIFICATION SHEETS

INSTALLATION / OPERATION MANUAL

HOBART SERVICE PARTS STORE

CATALOG OF REPLACEMENT PARTS

GRIDDLES & BROILERS**VULCAN****VCRG-T RESTAURANT SERIES
GAS GRIDDLES**

Model VCRG48-T



- VCRG24-T** 24" w x 20½" d griddle plate
- VCRG36-T** 36" w x 20½" d griddle plate
- VCRG48-T** 48" w x 20½" d griddle plate

STANDARD FEATURES

- 1" thick polished steel griddle plate welded to 3¼" stainless steel back, tapered side splashes and stainless steel grease trough.
- Fully welded stainless and aluminized steel chassis frame.
- 12½" cooking height on 4" adjustable legs.
- One 25,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width.
- One embedded, mechanical snap action thermostat per burner for high performance and optimal response time.
- Temperature adjust from 200° to 450°F.
- One pilot safety valve for every two burners. Safety will completely shut off gas to pilot and burners if pilot extinguishes.
- High capacity 4½ quart capacity grease can.
- ¾" rear gas connection and convertible gas pressure regulator for LP service.
- Constructed standard for natural gas service. LP conversion kit supplied with unit.
- One year limited parts and labor warranty.

SPECIFICATIONS

Low profile Vulcan Model No. _____. Stainless steel front, sides and front top ledge. Fully welded stainless and aluminized steel body frame. 12½" cooking height on 4" legs. 1" thick polished steel griddle plate welded to stainless steel back and tapered side splashes. One 25,000 BTU/hr. "U" shaped aluminized steel burner and embedded, mechanical snap action thermostat for each 12" of griddle width. Temperature adjusts from 200° to 450°F. One pilot safety for every two burners. 4½ quart capacity grease can. ¾" rear gas connection and convertible gas pressure regulator for LP service.

Exterior Dimensions:

_____ " w x 27" d x 16" h on 4" legs.

CSA design certified. NSF listed.

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



VCRG-T RESTAURANT SERIES
GAS GRIDDLES

INSTALLATION INSTRUCTIONS

1. A gas pressure regulator supplied with the unit must be installed;
Natural Gas 4.0" (102 mm) W.C.
Propane Gas 10.0" (254 mm) W.C.
2. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible and 0" from non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.

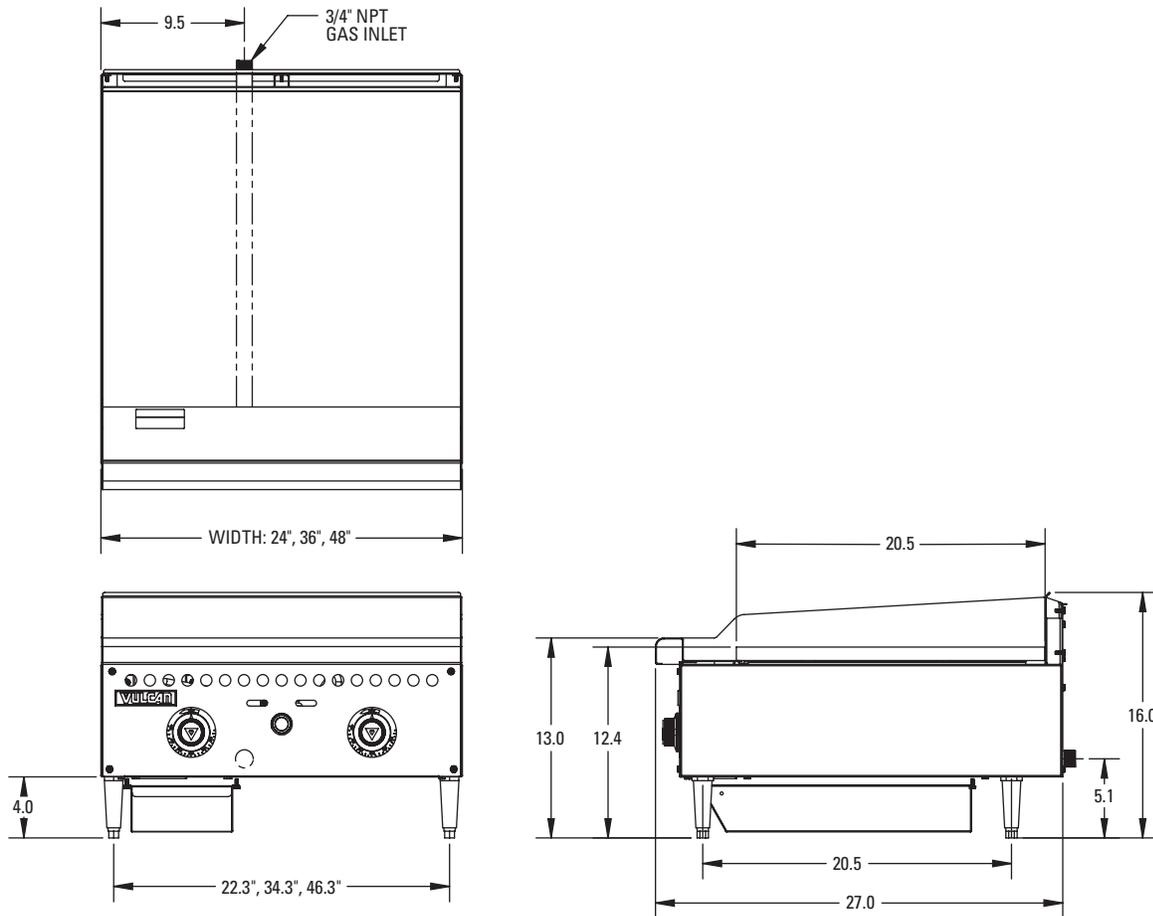
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In The Commonwealth of Massachusetts

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

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



MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR	NO. OF DRAWERS	APPROX. SHIP. WT.
VCRG24-T	24"	27"	16"	12½"	2	50,000	1	243 lbs/111 kg
VCRG36-T	36"	27"	16"	12½"	3	75,000	1	340 lbs/155 kg
VCRG48-T	48"	27"	16"	12½"	4	100,000	1	408 lbs/185 kg

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



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

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

GRIDDLES & BROILERS

VULCAN**VCRG-M RESTAURANT SERIES
GAS GRIDDLES**

Model VCRG48-M



- VCRG24-M** 24" w x 20½" d griddle plate
- VCRG36-M** 36" w x 20½" d griddle plate
- VCRG48-M** 48" w x 20½" d griddle plate

STANDARD FEATURES

- 1" thick polished steel griddle plate welded to 3¼" stainless steel back, tapered side splashes and stainless steel grease trough.
- Fully welded stainless and aluminized steel chassis frame.
- 12½" cooking height on 4" adjustable legs.
- One 25,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width.
- One infinite heat control valve per burner.
- Standing pilot ignition system.
- High capacity 4½ quart capacity grease can.
- ¾" rear gas connection and convertible gas pressure regulator for LP service.
- Constructed standard for natural gas service. LP conversion kit supplied with unit.
- One year limited parts and labor warranty.

SPECIFICATIONS

Low profile gas griddle Vulcan Model No._____. Stainless steel front, sides and front top ledge. Fully welded stainless and aluminized steel body frame. 12½" cooking height on 4" legs. 1" thick polished steel griddle plate welded to stainless steel back and tapered side splashes. One 25,000 BTU/hr. "U" shaped aluminized steel burner and infinite heat control for each 12" of griddle width. 4½ quart capacity grease can. ¾" rear gas connection and convertible gas pressure regulator for LP service.

Exterior Dimensions:

_____ " w x 27" d x 16" h on 4" legs.

CSA design certified. NSF listed.

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



VCRG-M RESTAURANT SERIES GAS GRIDDLES

INSTALLATION INSTRUCTIONS

1. A gas pressure regulator supplied with the unit must be installed;
Natural Gas 4.0" (102 mm) W.C.
Propane Gas 10.0" (254 mm) W.C.
2. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible and 0" from non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.

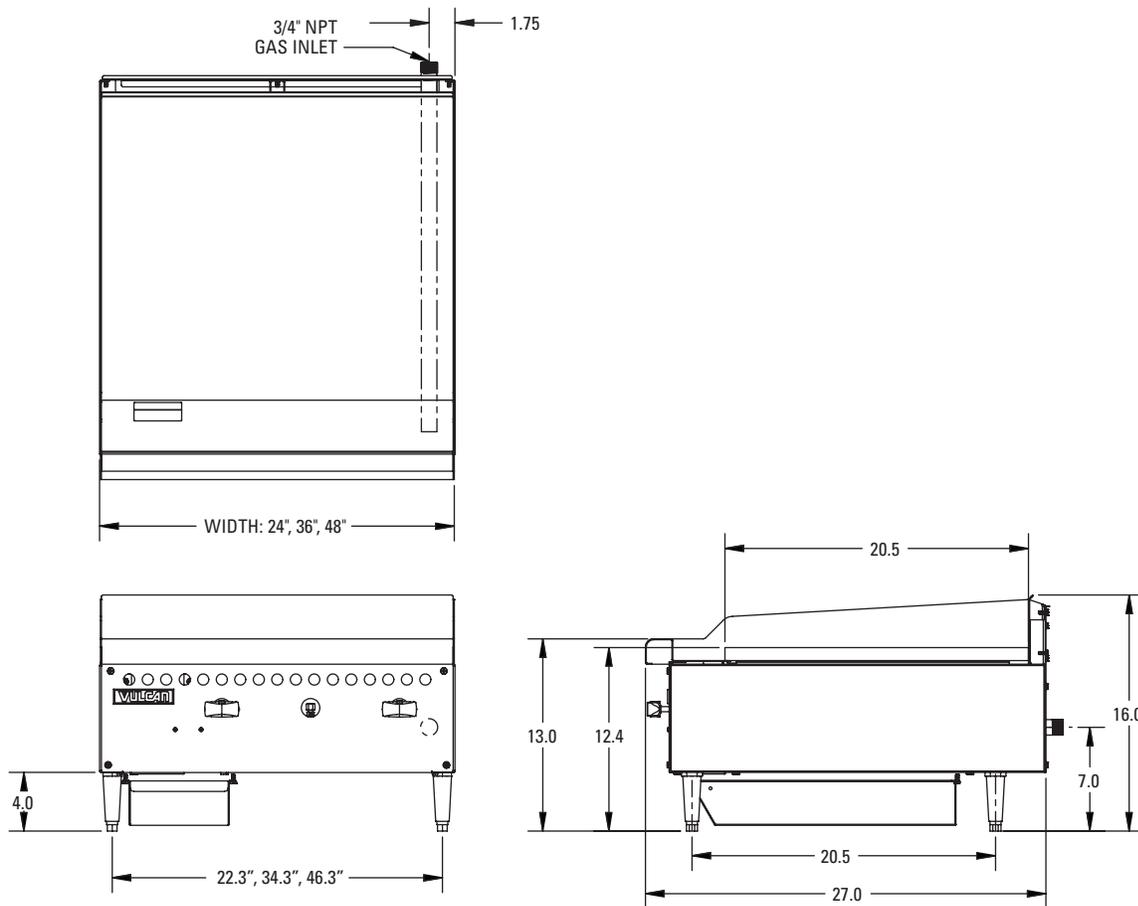
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In The Commonwealth of Massachusetts

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

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



MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR	NO. OF DRAWERS	APPROX. SHIP. WT.
VCRG24-M	24"	27"	16"	12½"	2	50,000	1	243 lbs/111 kg
VCRG36-M	36"	27"	16"	12½"	3	75,000	1	340 lbs/155 kg
VCRG48-M	48"	27"	16"	12½"	4	100,000	1	408 lbs/185 kg

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



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

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

GRIDDLES & BROILERS**VULCAN****VCRB SERIES
RESTAURANT SERIES GAS CHARBROILER**

Model VCRB36



- VCRB25** 25 $\frac{3}{8}$ " wide
- VCRB36** 36" wide

STANDARD FEATURES

- Stainless steel front, sides and front top ledge.
- Full width front grease drawers.
- 13" cooking height on 4" adjustable legs.
- Heavy duty cast iron char-radiants.
- 5 $\frac{1}{4}$ " wide cast iron grates are reversible for level or inclined broiling positions.
- One 14,500 BTU/hr. cast iron burner for each broiler grate.
- One infinite heat control valve for each burner.
- Standing pilot ignition system.
- Underburner deflector system reflects heat upwards creating a "Cool Zone" in the grease drawer and drip areas.
- $\frac{3}{4}$ " rear gas connection and convertible gas pressure regulator for LP service.
- Constructed standard for natural gas service. LP conversion kit supplied with unit.
- One year limited parts and labor warranty.

SPECIFICATIONS

Low profile gas charbroiler, Vulcan Model No. _____.
Stainless steel front, sides and front top ledge. 13" cooking height on 4" legs. Full width front grease drawers. Heavy duty cast iron char-radiants. 5 $\frac{1}{4}$ " wide cast iron grates are reversible for level or inclined broiling positions. One 14,500 BTU/hr. cast iron burner for each broiler grate. One infinite heat control valve for each burner. Standing pilot ignition system. Underburner deflector system reflects heat upwards. $\frac{3}{4}$ " rear gas connection and convertible gas pressure regulator for LP service.

Exterior Dimensions:

_____ "w x 27" d x 13" h on 4" legs.

CSA design certified. NSF listed.

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



VCRB SERIES
RESTAURANT SERIES GAS CHARBROILER

INSTALLATION INSTRUCTIONS:

1. A gas pressure regulator supplied with the unit must be installed:
Natural Gas 4.0" (102 mm) W.C.
Propane Gas 10.0" (254 mm) W.C.
2. All models require a 3" (76 mm) clearance at both sides and rear adjacent to non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.

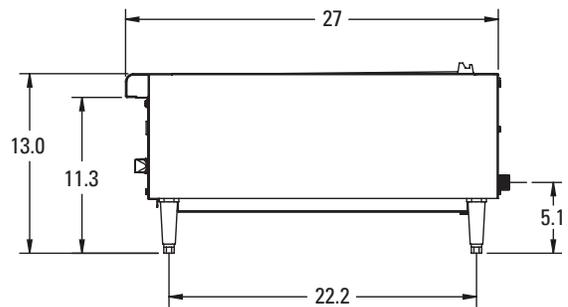
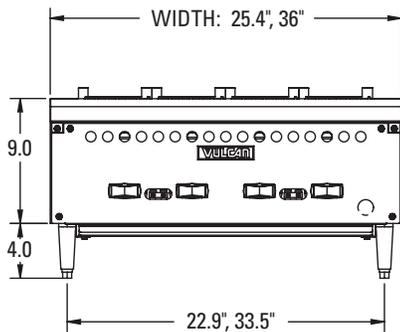
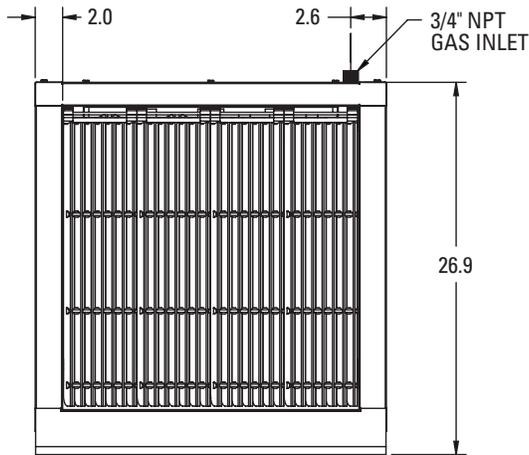
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In The Commonwealth of Massachusetts

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

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



MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR	NO. OF DRAWERS	APPROX. SHIP. WT.
VCRB25	25.4"	27"	13"	13"	4	58,000	1	290 lbs/131 kg
VCRB36	36"	27"	13"	13"	6	87,000	1	370 lbs/167 kg

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



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

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

GRIDDLES & BROILERS**VULCAN****VCRH SERIES
RESTAURANT SERIES GAS HOTPLATE**

Model VCRH36



- VCRH12** 12" wide
- VCRH24** 24" wide
- VCRH36** 36" wide

STANDARD FEATURES

- Stainless steel front, sides and front top ledge.
- Full width front crumb trays.
- 13" cooking height on 4" adjustable legs.
- 25,000 BTU/hr. open burners with lift-off heads.
- Cast iron top grates.
- One infinite heat control valve for each burner.
- Standing pilot ignition system.
- 3/4" rear gas connection and convertible gas pressure regulator for LP service.
- Constructed standard for natural gas service. LP conversion kit supplied with unit.
- One year limited parts and labor warranty.

SPECIFICATIONS

Low profile gas hotplate, Vulcan model No. _____. Stainless steel front, sides and front top ledge. 13" cooking height on 4" legs. 25,000 BTU/hr. open burners with lift-off heads. Cast iron top grates. Full width front crumb trays. One infinite heat control valve for each burner. Standing pilot ignition system. 3/4" rear gas connection and convertible gas pressure regulator for LP service.

Exterior Dimensions:

_____ "w x 29.3" d x 13.3" h on 4" legs.

CSA Design Certified. NSF Certified.

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



VCRH SERIES
RESTAURANT SERIES GAS HOTPLATE

INSTALLATION INSTRUCTIONS:

1. A gas pressure regulator supplied with the unit must be installed:
Natural Gas 4.0" (102 mm) W.C.
Propane Gas 10.0" (254 mm) W.C.
2. All models require a 11" (279 mm) clearance at both sides and 11" (279 mm) to the rear adjacent to combustible constructions. All models require 0" clearance at both sides and to the rear adjacent to non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.

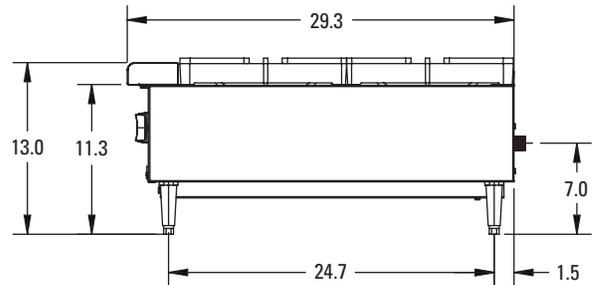
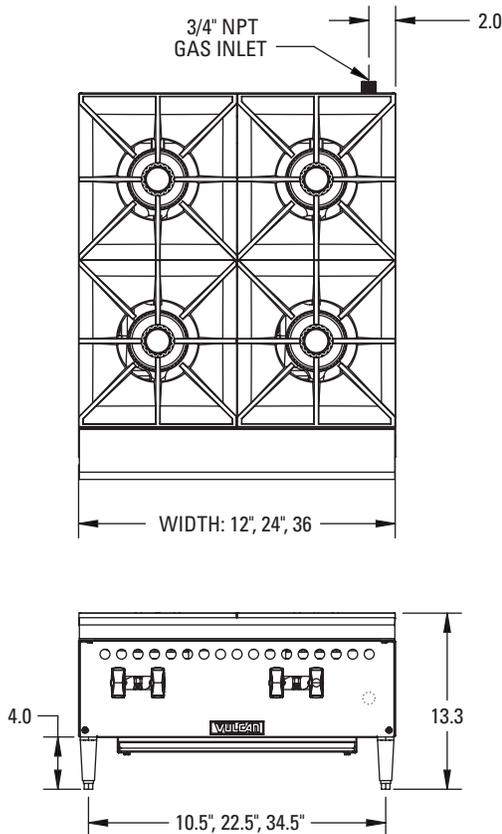
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In The Commonwealth of Massachusetts

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

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



MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR	NO. OF DRAWERS	APPROX. SHIP. WT.
VCRH12	12"	29.3"	13.3"	13"	2	50,000	1	140 lbs/63 kg
VCRH24	24"	29.3"	13.3"	13"	4	100,000	1	207 lbs/93 kg
VCRH36	36"	29.3"	13.3"	13"	6	150,000	2	250 lbs/113 kg

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



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

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



INSTALLATION & OPERATION MANUAL MEDIUM DUTY GAS GRIDDLES

MODELS

VCRG24-M
VCRG36-M
VCRG48-M

WCRG24-M
WCRG36-M
WCRG48-M



VCRG48-M

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

IMPORTANT FOR YOUR SAFETY

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

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

IMPORTANT

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

FOR YOUR SAFETY

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

WARNING

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

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

INSTALLATION, OPERATION AND CARE OF MEDIUM DUTY GAS GRIDDLES

GENERAL

Medium Duty Gas 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.

Model	Number Of Burners	BTU/hr Input Rating
VCRG24-M / WCRG24-M	2	50,000
VCRG36-M / WCRG36-M	3	75,000
VCRG48-M / WCRG48-M	4	100,000

INSTALLATION

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.

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

LOCATION

The installation location must be kept free and clear of combustibles. When installing, never enclose the bottom of the griddle with a raised curb or other constructions that would obstruct flow of air into or out of the griddle. Adequate clearance for air openings into the combustion chamber must be provided. Make sure there is an adequate supply of air in the room to replace air taken out by the ventilation system.

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:	6"	0"
Sides:	6"	0"

INSTALLATION CODES AND STANDARDS

The griddle 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

GRIDDLES MOUNTED ON STANDS WITH CASTERS

Griddles mounted on stands with casters must use a flexible connector (not supplied) that complies with the Standard for Connectors for Movable Gas Appliances ANSI Z21.69•CSA6.16, and a quick-disconnect device that complies with Gas Fuel, ANSI Z21.3•CSA6.9. 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. Attach the restraining device at the rear of the griddle as shown in Fig. 1.

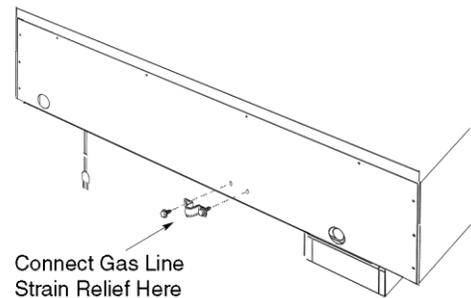


Fig. 1

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

Castors are only supplied on a griddle stand. If the griddle is moved for any reason the griddle should be re-leveled (see LEVELING in this manual).

FLUE CONNECTIONS

Do not obstruct the flow of flue gases from the flue, located at the rear of the griddle. It is recommended that 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" 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.

GAS CONNECTIONS

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

Use a ¾" NPT gas supply line for the griddle inlet, located at the rear of the griddle. All of flexible and semi-rigid gas supply lines must comply with the applicable ANSI standard. To ensure maximum operating efficiency, this appliance must be connected with a gas supply line of solid pipe or a commercial type Flexible Connector with the net inside diameter (I.D.) as large as or larger than the gas pipe inlet on this appliance. Codes require that a gas shutoff valve must be installed in the gas line upstream of the griddle.

▲ 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 checking for leaks all lines receiving gas should be fully purged to remove air.

TESTING THE GAS SUPPLY SYSTEM

When the gas supply pressure exceeds ½ psig (3.45 kPa), the griddle and its individual shutoff valve must be disconnected from the gas supply piping system.

When the gas supply pressure is ½ psig (3.45 kPa) or less, the griddle should be isolated from the gas supply system by closing its individual manual shutoff valve.

GAS PRESSURE REGULATOR INSTALLATION

This griddle is supplied with a convertible gas pressure regulator preset at 4" Water Column (W.C.) for natural gas. No further adjustment should be required. Install the regulator as close to the griddle on the gas supply line as possible. Make sure that the arrow on the underside of the regulator is oriented in the direction of gas flow to the griddle (Fig. 2 on next page) and the regulator is positioned with the vent plug and conversion plug cover upright (Fig. 3 on next page).

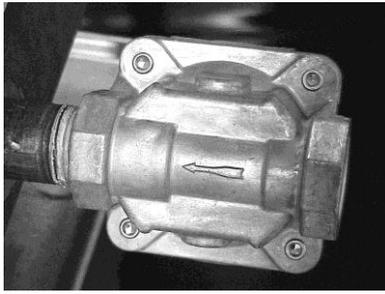


Fig. 2



Fig. 3

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

PROPANE GAS CONVERSION

This griddle is shipped from the factory equipped with fixed burner and pilot orifices for natural gas operation. The burner and pilot orifices required to convert the griddle to propane gas are shipped with the griddle in the shipping packaging. It is recommended that a trained gas service technician with the necessary tools, instruments and skills perform the conversion.

To convert to propane, following steps must be completed:

1. Remove all natural gas burner orifices and install the provided propane burner orifices. See Fig. 4
2. Remove all pilot orifices and install the provided propane pilot orifices. See Fig 4.
3. Set the regulator to 10" W.C. by inverting the regulator spring plug. See Fig 5.

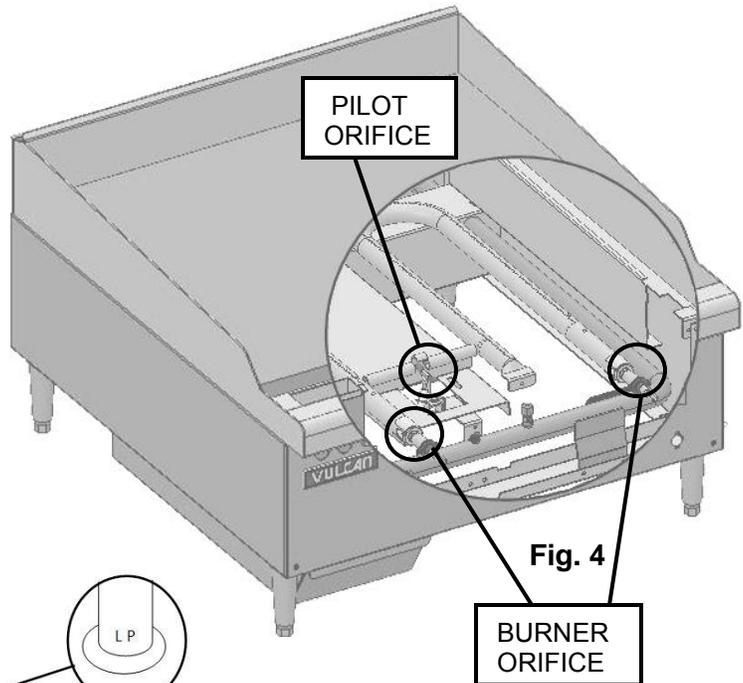


Fig. 4

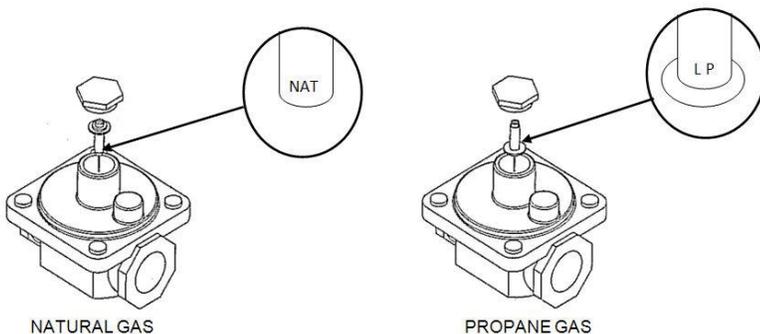


Fig. 5

⚠ 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.

OPERATION

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

BEFORE FIRST USE

Remove all packing material and protective plastic from surfaces of the unit. Before leaving the factory the griddle 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 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.

SEASONING THE GRIDDLE

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. This will also help reduce the sticking of cooked food product.

CONTROLS

There is one pilot for every two burners except on the 36" models. The 36" models have an odd number of main burners; therefore one of the pilots in these models will control only one main burner. The pilot burners are off centered about 1" to the left of pilot sight holes and inset approximately 7" from the front panel. See cutaway view on page 8.

The unit is equipped with standing, unmonitored pilots. Gas will flow from the pilots as soon as the main gas supply to the unit is turned on. The pilots are lit with the use of an outside ignition source (such as a lit taper, etc). See pilot lighting procedure on page 8.

Each 12" section of the griddle is independently controlled by an infinite heat control valve. Once the pilots are lit, turning the control knob to the ON position will light each burner. The burners will be in the full ON position when turned all the way to the left. The burners will be in the full OFF position when turned all the way to the right. See Fig. 6. The height of the burner flame and plate temperature can be adjusted by turning control knobs while viewing burners through the burner sight holes.

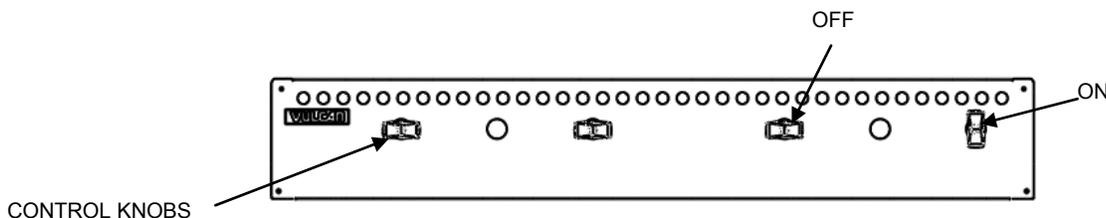
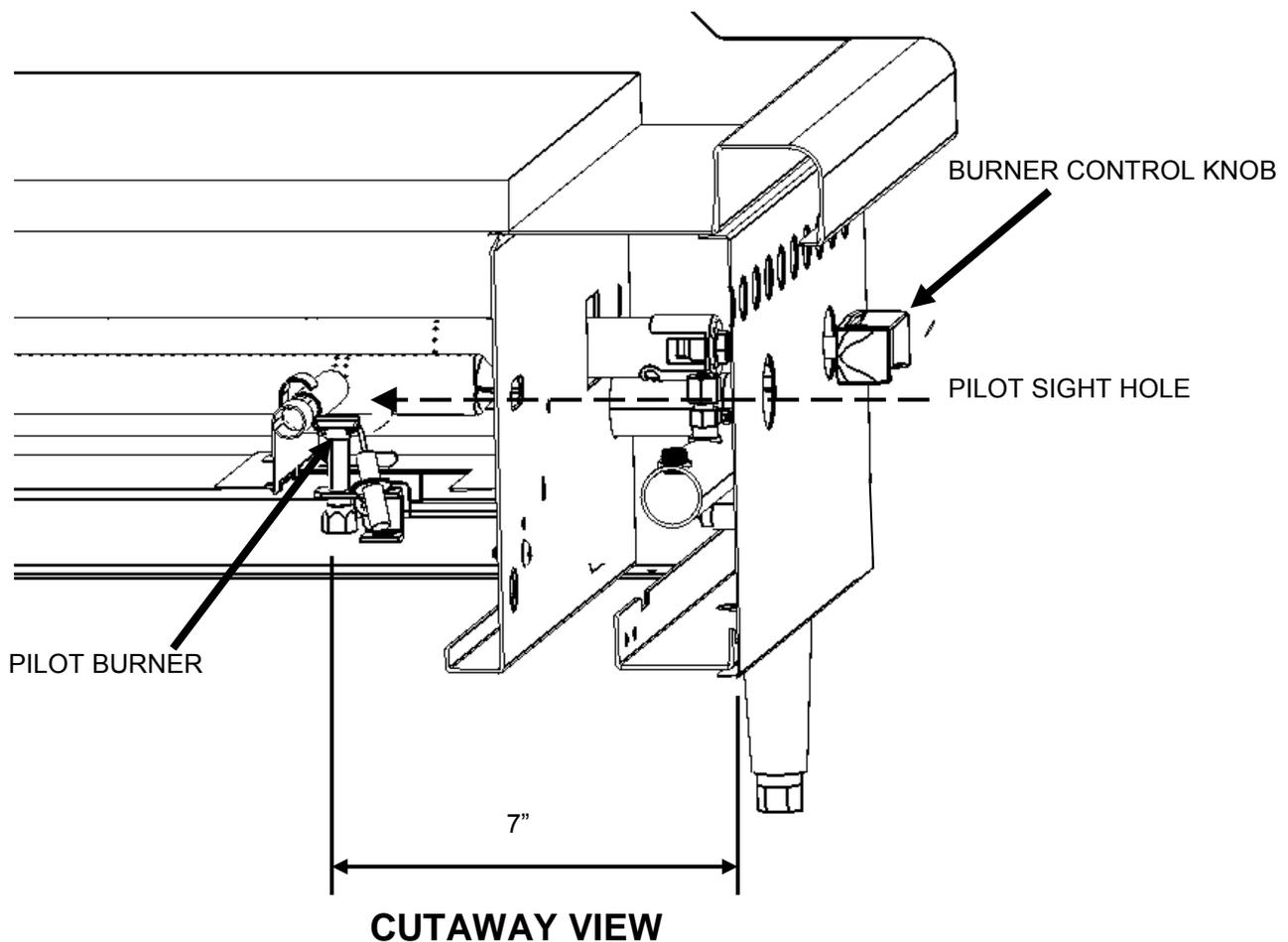


Fig. 6

VCRG-M / WCRG-M PILOT LIGHTING PROCEDURE

1. Turn the main gas shut-off valve and all burner control knobs to the OFF position. Wait 5 minutes to allow any gas that may have accumulated in the burner compartment to escape.
2. Turn the main gas shut-off valve ON.
3. While viewing through the pilot sight hole, you will have to reach under the front of the unit and through the pilot cutout to ignite the pilots with an outside ignition source (such as a lit taper, etc.). It may be necessary to adjust the pilot valve to increase gas to the pilot. See Fig. 7 on page 11.
4. Repeat steps until all pilots are lit
5. To light main burners, turn individual burner valves to the ON position.
5. If after completing steps 1-5 main burners do not light, turn off the main gas shut-off valve and contact an authorized service contractor.



USING THE GRIDDLE

To preheat, turn the burners on about 20-25 minutes before cooking.

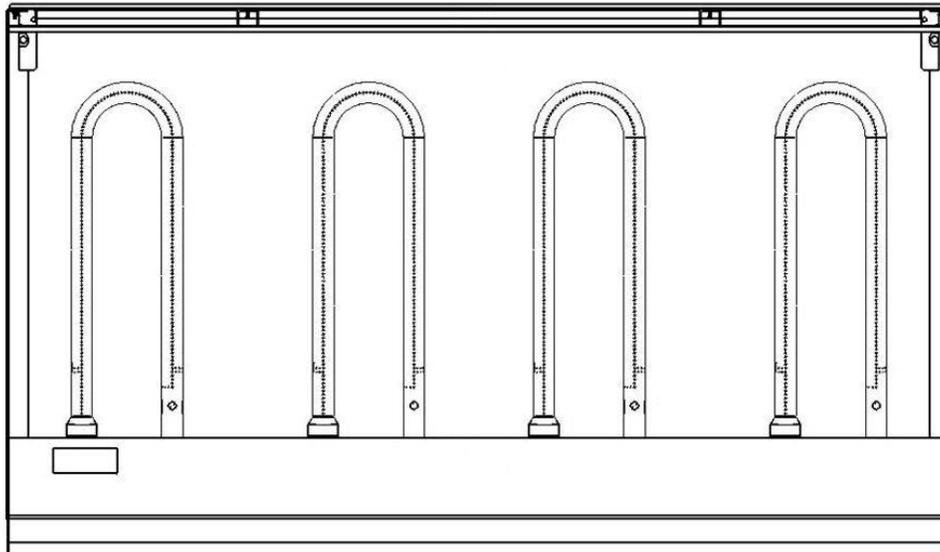
A uniform and systematic approach to loading the griddle will produce the most consistent product results.

The griddle plate is steel, but the surface is relatively soft and 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.

ZONE COOKING

This griddle features a tubular U-shaped burner in each 12” section, each controlled by independent valves. 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.



ZONE 1 (300°F)	ZONE 2 (350°F)	ZONE 3 (350°F)	ZONE 4 (400°F)
PRODUCT	PRODUCT		PRODUCT
Sausage Eggs (Hard Fried) Eggs (Scrambled) Burger (Well Done) Steak (Well Done) Chicken Breast Frozen Foods Pork Chops	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	Steak (Rare) Stir Fry Vegetables Salmon Fish Cakes Lobster Scampi

CLEANING THE GRIDDLE

Empty the grease drawer as needed throughout the day and regularly clean at least once daily.

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.

To keep the griddle clean and operating at peak efficiency, follow these procedures:

AFTER EACH USE

Clean the griddle with a wire brush or flexible spatula.

ONCE PER DAY

Thoroughly clean the griddle back splash, sides and front. Remove, empty and wash the grease drawer in the same manner as an ordinary cooking utensil.

ONCE PER WEEK

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.

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.

LEVELING

The griddle must be level (side-to-side and front-to-back) during operation to ensure proper performance. Improper leveling can result in uneven temperature distribution, cold spots, and possibly damaged components.

1. Place a level on the griddle.
2. Adjust legs by turning the bullet feet at the bottom of each leg. Using pliers or a crescent wrench, turn the feet counter-clockwise to increase height, and clockwise to decrease height until leveling is achieved. Do not extend the legs more than 1- $\frac{3}{4}$ ".

PILOT ADJUSTMENT

Using a flathead screwdriver, turn the slotted hex-head pilot adjustment screw clockwise to decrease the flame, and counterclockwise to increase the flame. See Fig. 7.

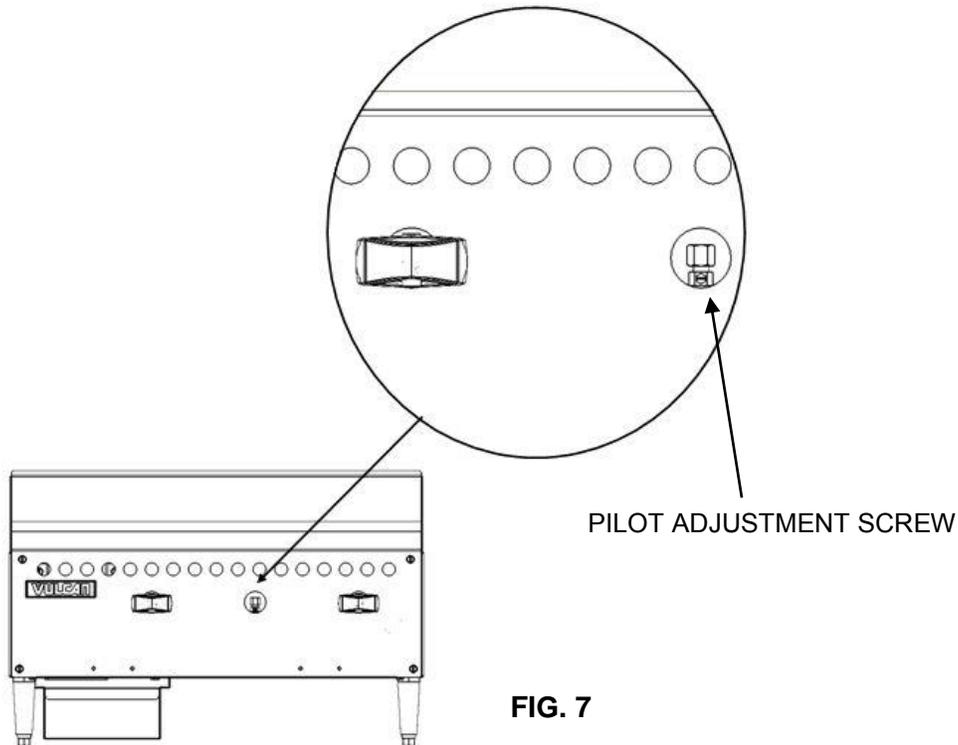


FIG. 7

SHUTDOWN OF GRIDDLE WITH STANDING PILOT SYSTEM

1. Turn burner control knobs to the OFF position to cut off burners.
2. The pilots will remain lit as long as the main gas supply is on.

EXTENDED SHUTDOWN

1. Shut off the main gas supply valve.
2. 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.

LUBRICATION

All valves must be checked and lubricated periodically. Check with your service agency for details.

VENT

Daily, when the griddle is cool, check the flue and clear any obstructions.

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 identification plate: Model Number, Serial Number and Gas Type.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES
Burner does not come on when the control knob is turned on	<ol style="list-style-type: none"> 1. Problem with gas valve. (Call for service) 2. Pilot burner not lit. (Call for service) 3. Low gas pressure. (Call for service)
Pilot burner will not light	<ol style="list-style-type: none"> 1. Manual gas valve not turned on. 2. Obstructed pilot orifice. (Call for service) 3. Pilot gas turned off at pilot. Adjust pilot to allow gas flow. 4. Low gas pressure. (Call for service)
Pilot burner will not stay lit	<ol style="list-style-type: none"> 1. Obstructed or wrong size pilot orifice. (Call for service) 2. Gas supply not purged of air. Open pilot valve until air is purged. 3. Air blowing pilot out. (Call for service) 4. Low gas pressure. (Call for service)
Fat appears to smoke excessively	<ol style="list-style-type: none"> 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	<ol style="list-style-type: none"> 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	<ol style="list-style-type: none"> 1. Temperature set too low. 2. Food not cooked for long enough time.
Food tastes greasy or has objectionable off-flavor	<ol style="list-style-type: none"> 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	<ol style="list-style-type: none"> 1. Temperature set too high. 2. Griddle surface needs cleaning and/or seasoning. 3. Too much griddle fat used.

NOTES



INSTALLATION & OPERATION MANUAL MEDIUM DUTY GAS GRIDDLES

MODELS

VCRG24-T
VCRG36-T
VCRG48-T



VCRG48-T

WCRG24-T
WCRG36-T
WCRG48-T

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

IMPORTANT FOR YOUR SAFETY

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

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

IMPORTANT

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

FOR YOUR SAFETY

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

⚠ WARNING

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

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

INSTALLATION, OPERATION AND CARE OF MEDIUM DUTY GAS GRIDDLES

GENERAL

Medium Duty Gas 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.

Model	Number Of Burners	BTU/hr Input Rating
VCRG24-T / WCRG24-T	2	50,000
VCRG36-T / WCRG36-T	3	75,000
VCRG48-T / WCRG48-T	4	100,000

INSTALLATION

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.

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

LOCATION

The installation location must be kept free and clear of combustibles. When installing, never enclose the bottom of the griddle with a raised curb or other constructions that would obstruct flow of air into or out of the griddle. Adequate clearance for air openings into the combustion chamber must be provided. Make sure there is an adequate supply of air in the room to replace air taken out by the ventilation system.

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:	6"	0"
Sides:	6"	0"

INSTALLATION CODES AND STANDARDS

The griddle 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

GRIDDLES MOUNTED ON STANDS WITH CASTERS

Griddles mounted on stands with casters must use a flexible connector (not supplied) that complies with the Standard for Connectors for Movable Gas Appliances ANSI Z21.69•CSA6.16, and a quick-disconnect device that complies with Gas Fuel, ANSI Z21.3•CSA6.9. 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. Attach the restraining device at the rear of the griddle as shown in Fig. 1.

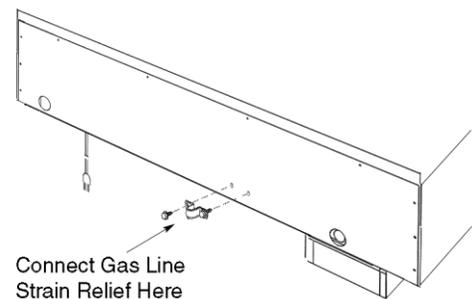


Fig. 1

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

Castors are only supplied on a griddle stand. If the griddle is moved for any reason the griddle should be re-leveled (see LEVELING in this manual).

FLUE CONNECTIONS

Do not obstruct the flow of flue gases from the flue, located at the rear of the griddle. It is recommended that 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" 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.

GAS CONNECTIONS

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

Use a ¾" NPT gas supply line for the griddle inlet, located at the rear of the griddle. All of flexible and semi-rigid gas supply lines must comply with the applicable ANSI standard. To ensure maximum operating efficiency, this appliance must be connected with a gas supply line of solid pipe or a commercial type Flexible Connector with the net inside diameter (I.D.) as large as or larger than the gas pipe inlet on this appliance. Codes require that a gas shutoff valve must be installed in the gas line upstream of the griddle.

▲ 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 checking for leaks all lines receiving gas should be fully purged to remove air.

TESTING THE GAS SUPPLY SYSTEM

When the gas supply pressure exceeds ½ psig (3.45 kPa), the griddle and its individual shutoff valve must be disconnected from the gas supply piping system.

When the gas supply pressure is ½ psig (3.45 kPa) or less, the griddle should be isolated from the gas supply system by closing its individual manual shutoff valve.

GAS PRESSURE REGULATOR INSTALLATION

This griddle is supplied with a convertible gas pressure regulator preset at 4" Water Column (W.C.) for natural gas. No further adjustment should be required. Install the regulator as close to the griddle on the gas supply line as possible. Make sure that the arrow on the underside of the regulator is oriented in the direction of gas flow to the griddle (Fig. 2 on next page) and the regulator is positioned with the vent plug and conversion plug cover upright (Fig. 3 on next page).

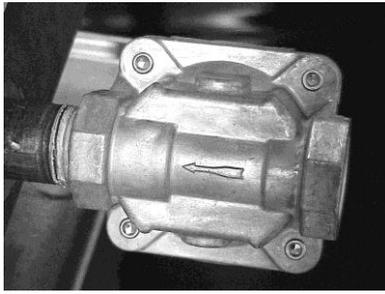


Fig. 2

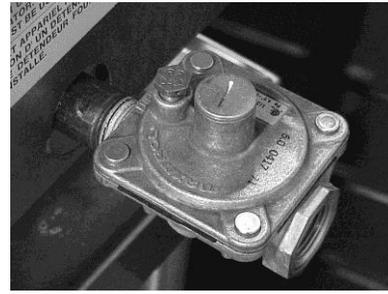


Fig. 3

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

PROPANE GAS CONVERSION

This griddle is shipped from the factory equipped with fixed burner and pilot orifices for natural gas operation. The burner and pilot orifices required to convert the griddle to propane gas are shipped with the griddle in the shipping packaging. It is recommended that a trained gas service technician with the necessary tools, instruments and skills perform the conversion.

To convert to propane, following steps must be completed:

1. Remove all natural gas burner orifices and install the provided propane burner orifices. See Fig. 4
2. Remove all pilot orifices and install the provided propane pilot orifices. See Fig 4.
3. Set the regulator to 10" W.C. by inverting the regulator spring plug. See Fig 5.

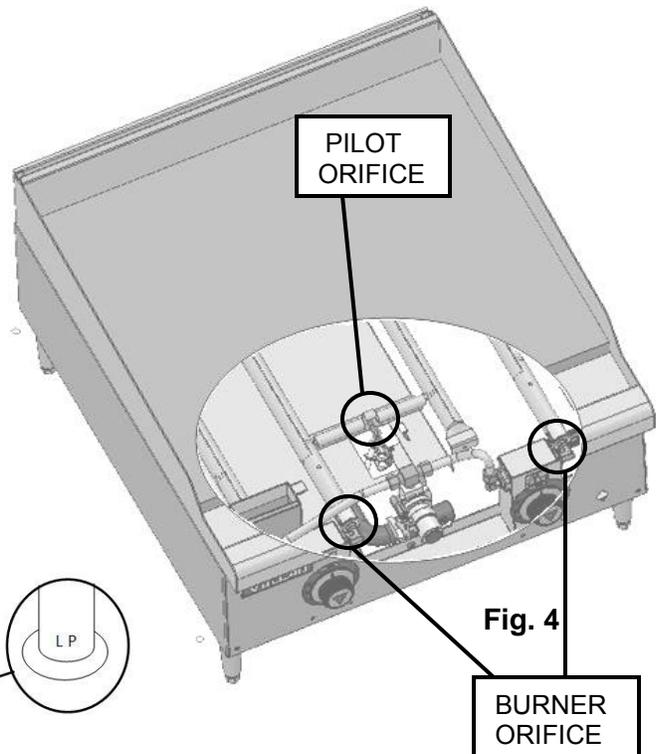


Fig. 4

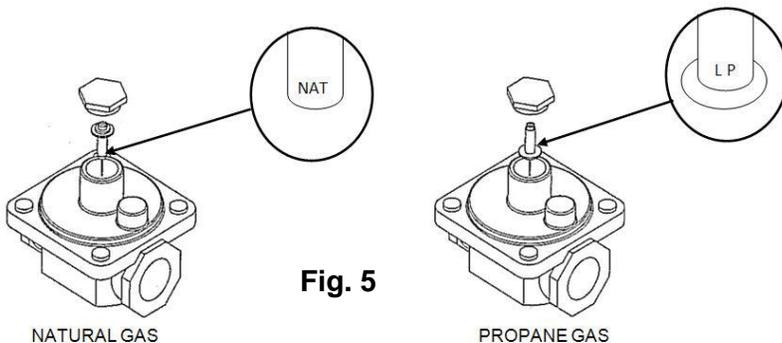


Fig. 5

NATURAL GAS

PROPANE GAS

⚠ 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.

OPERATION

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

BEFORE FIRST USE

Remove all packing material and protective plastic from surfaces of the unit. Before leaving the factory, the griddle plate is coated with protective coating 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.

SEASONING THE GRIDDLE

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. This will also help reduce the sticking of cooked food product.

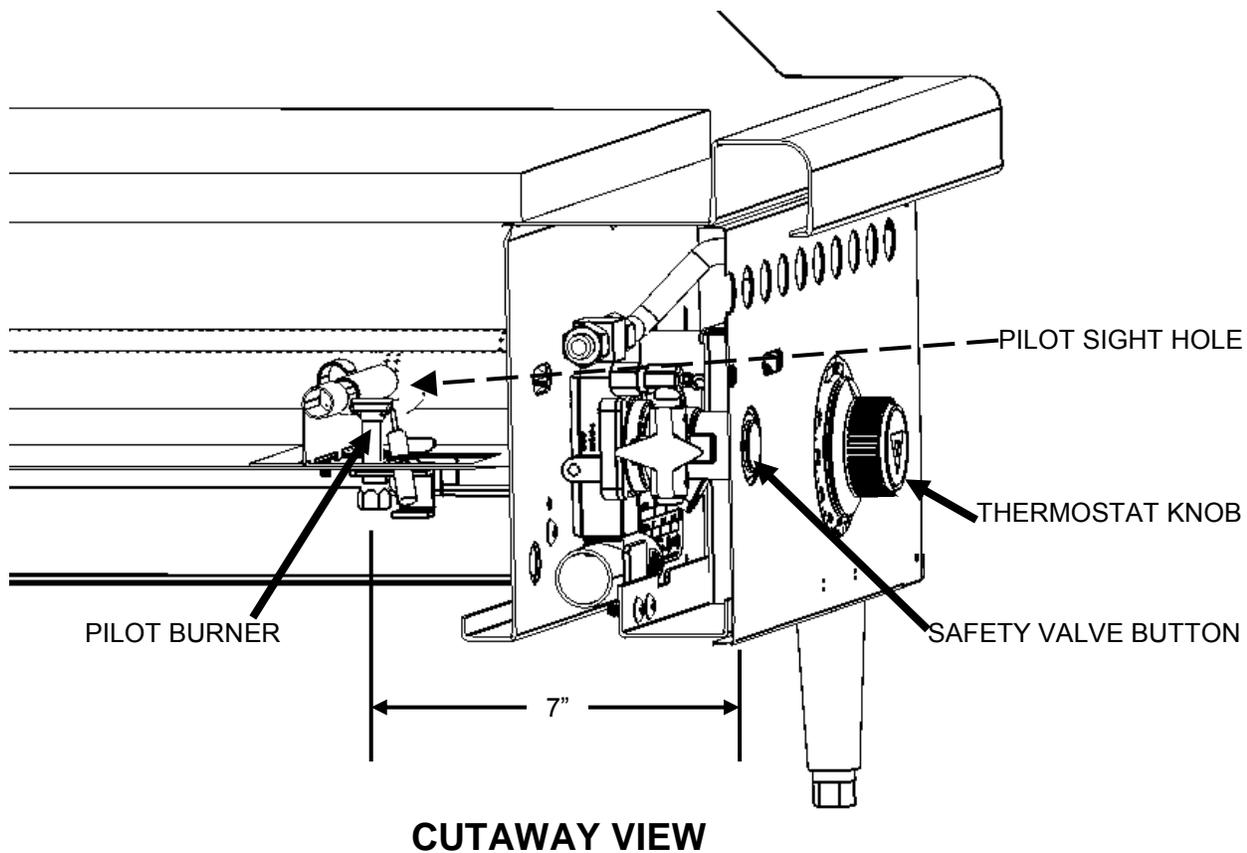
CONTROLS

This model features a standing pilot that must be manually lit. The pilot 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. There is one pilot and one safety valve for every two burners except on the 36" model. The 36" model has an odd number of main burners, therefore one of the sets of pilots and safety valves in these models will control only one main burner. The safety valve push buttons are aligned with pilot burners and the pilot sight holes are off centered ¾" to the right. The pilot burners are inset approximately 7" from the front panel. See cutaway view on page 8.

Each 12" section of the griddle is independently controlled by a mechanical snap-action thermostatic valve. The thermostats have an operating range of 200 to 450 degrees. Once pilots are lit, turning the thermostats to the desired setting is all that is required to put the unit into service.

VCRG-T / WCRG-T PILOT LIGHTING PROCEDURE

1. Turn the main gas shut-off valve and all thermostats to the OFF position. Wait 5 minutes to allow any gas that may have accumulated in the burner compartment to escape.
2. Turn the main gas shut-off valve ON.
3. Depress and hold the safety valve button while lighting the corresponding pilot. You will have to reach under the front of the unit to light with an outside ignition source (such as a lit taper, etc.) while viewing thru the pilot sight hole.
4. When the gas at the pilot has been burning for about 45 seconds, release the safety valve button. If the pilot does not remain lit, repeat the operation allowing more time before releasing the button. The amount of time necessary to hold the safety valve button will increase at the initial installation of the unit and if the main gas supply has been turned off for a long period of time. It may be necessary to adjust the pilot valve to increase gas to the pilot. See Fig. 6 on page 12.
5. Repeat steps until all pilots are lit.
6. If after completing steps 1-5 pilot does not light, turn off the main gas shut-off valve and contact an authorized service contractor.



USING THE GRIDDLE

To preheat, turn the burners on about 20-25 minutes before cooking.

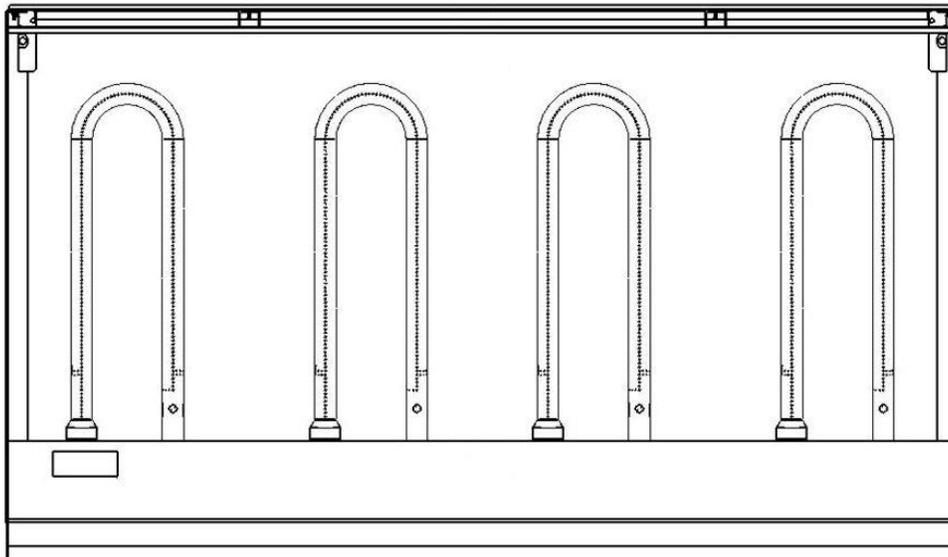
A uniform and systematic approach to loading the griddle will produce the most consistent product results.

The griddle plate is steel, but the surface 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.

ZONE COOKING

This griddle features a tubular U-shaped burner in each 12” section, each controlled by independent thermostats. 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.



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)	PRODUCT Omelet Hash Browns Canadian Bacon	PRODUCT Steak (Rare) Stir Fry Vegetables Salmon Fish Cakes Lobster Scampi

CLEANING THE GRIDDLE

Empty the grease drawer as needed throughout the day and regularly clean at least once daily.

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.

To keep the griddle clean and operating at peak efficiency, follow these procedures:

AFTER EACH USE

Clean the griddle with a wire brush or flexible spatula.

ONCE PER DAY

Thoroughly clean the griddle back splash, sides and front. Remove, empty and wash the grease drawer in the same manner as an ordinary cooking utensil.

ONCE PER WEEK

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.

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.

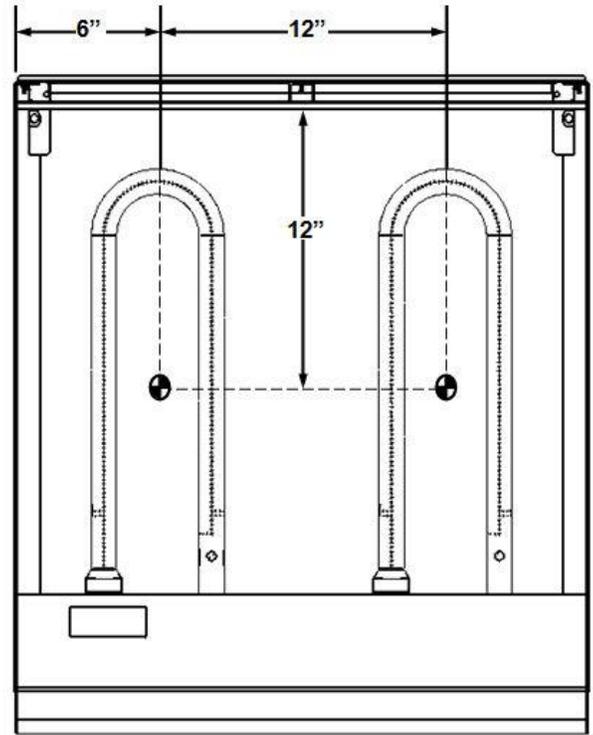
ADJUSTMENTS

CALIBRATION

1. Each thermostat controls a 12" zone of the griddle. Using a Surface Probe temperature measurement device, observe the temperatures at the center points of the cooking zones. These points are located by starting 6" from the side splash (left or right) and every 12" across the width of the griddle, with all points located 12" back from the front edge of the griddle plate.

NOTE: Use of infrared thermometers is not recommended. These devices are highly sensitive to surface color (clean or dirty), angle of reading and distance from the unit.

2. Set thermostats to 350°F and allow to stabilize, allowing the burner to cycle ON and OFF at least two times.
3. Watch for burner to cycle OFF, then measure the temperature for that zone. The temperature should be 350°F ±15°F. If not, continue to Step 4.



4.
 - a. Carefully loosen the knob set screw. DO NOT allow the knob to turn. Carefully remove the knob from the thermostat shaft, exposing the temperature dial.
 - b. Loosen screws on the temperature dial and adjust so that the temperature indicated by the knob arrow matches the griddle plate temperature reading. Knob will have to be placed back on the shaft to verify adjustment.

IMPORTANT: NEVER ADJUST THE SCREW IN THE CENTER OF THE THERMOSTAT SHAFT. This will ruin the factory calibration; the thermostat will no longer operate properly and may need to be replaced.

5. Once calibration is achieved, tighten the temperature dial screws and knob set screws.



Step 4a. Set knob & check Temperature. Remove knob



Step 4b. – Adjust temperature dial & verify temperature setting



Step 5 –Replace knob & tighten screws

LEVELING

The griddle must be level (side-to-side and front-to-back) during operation to ensure proper performance. Improper leveling can result in uneven temperature distribution, cold spots, and possibly damaged components.

1. Place a level on the griddle.
2. Adjust legs by turning the bullet feet at the bottom of each leg. Using pliers or a crescent wrench, turn the feet counter-clockwise to increase height, and clockwise to decrease height until leveling is achieved. Do not extend the legs more than 1- $\frac{3}{4}$ ".

PILOT ADJUSTMENT

Using a flathead screwdriver, turn the slotted hex-head pilot adjustment screw clockwise to decrease the flame, and counterclockwise to increase the flame. See Fig. 6.

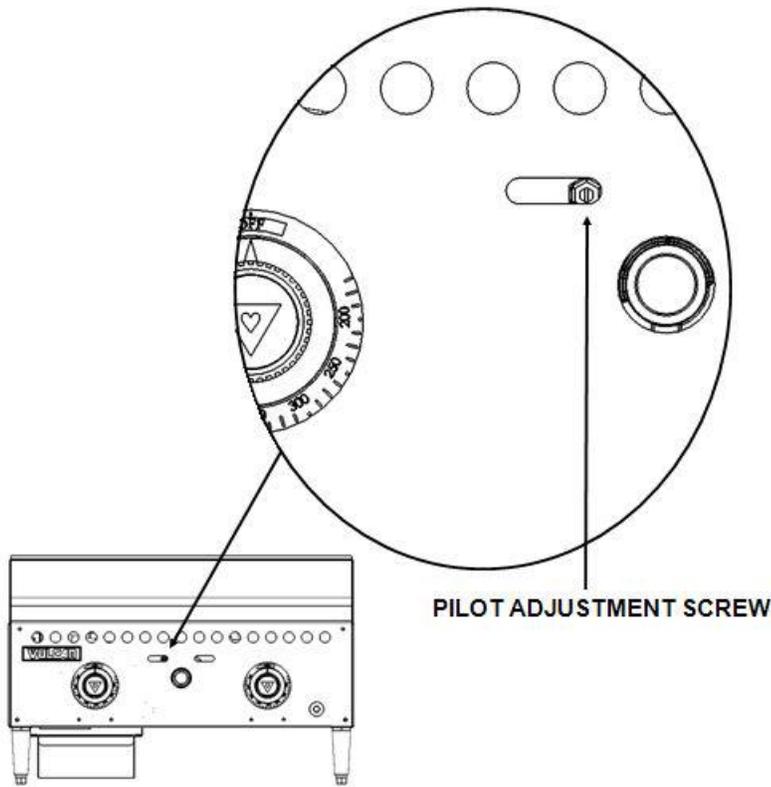


Fig. 6

SHUTDOWN OF GRIDDLE

1. Turn thermostats to the OFF position to cut off burners.
2. The pilots will remain lit and monitored by the safety valve as long as the main gas supply is on.

EXTENDED SHUTDOWN

1. Shut off the main gas supply valve.
2. 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.

LUBRICATION

There are no parts on this griddle that require lubrication.

VENT

Daily, when the griddle is cool, check the flue and clear any obstructions.

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 identification plate: Model Number, Serial Number and Gas Type.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES
Burner does not come on when the control knob is turned on	<ol style="list-style-type: none"> 1. Problem with gas valve. (Call for service) 2. Pilot burner not lit. (Call for service) 3. Low gas pressure. (Call for service)
Pilot burner will not light	<ol style="list-style-type: none"> 1. Manual gas valve not turned on. 2. Obstructed pilot orifice. (Call for service) 3. Pilot gas turned off at pilot. Adjust pilot to allow gas flow. 4. Low gas pressure. (Call for service)
Pilot burner will not stay lit	<ol style="list-style-type: none"> 1. Obstructed or wrong size pilot orifice. (Call for service) 2. Gas supply not purged of air. Depress pilot safety button until air is purged. 3. Air blowing pilot out. (Call for service) 4. Low gas pressure. (Call for service)
Fat appears to smoke excessively	<ol style="list-style-type: none"> 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	<ol style="list-style-type: none"> 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	<ol style="list-style-type: none"> 1. Temperature set too low. 2. Food not cooked for long enough time.
Food tastes greasy or has objectionable off-flavor	<ol style="list-style-type: none"> 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	<ol style="list-style-type: none"> 1. Temperature set too high. 2. Griddle surface needs cleaning and/or seasoning. 3. Too much griddle fat used.



INSTALLATION & OPERATION MANUAL FOR MEDIUM DUTY GAS CHARBROILERS

MODELS

VCRB25
VCRB36
VCRB47



VCRB47

WCRB25
WCRB36
WCRB47

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

IMPORTANT FOR YOUR SAFETY

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

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

IMPORTANT

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

FOR YOUR SAFETY

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

WARNING

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

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

INSTALLATION, OPERATION AND CARE OF MEDIUM DUTY GAS CHARBROILERS

GENERAL

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

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

Model	Number Of Burners	BTU/hr Input Rating
VCRB25 / WCRB25	4	58,000
VCRB36 / WCRB36	6	87,000
VCRB47 / WCRB47	8	116,000

INSTALLATION

UNPACKING

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

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

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

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

LOCATION

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

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

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

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

INSTALLATION CODES AND STANDARDS

The Charbroiler must be installed in accordance with:

In the United States of America:

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

NOTE: In the Commonwealth of Massachusetts

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

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

In Canada:

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

BURNERS, RADIANTS, AND TOP GRATES

The top grates are shipped flat (top-side down) from the factory. For broiling, the top grates can be left in the flat position or reversed so they slope forward for grease run-off. Remove the cast iron grates and radiants. Inspect and remove the shipping restraints used during shipping to hold the burners. Reassemble the radiants and top grates. See Fig. 1.

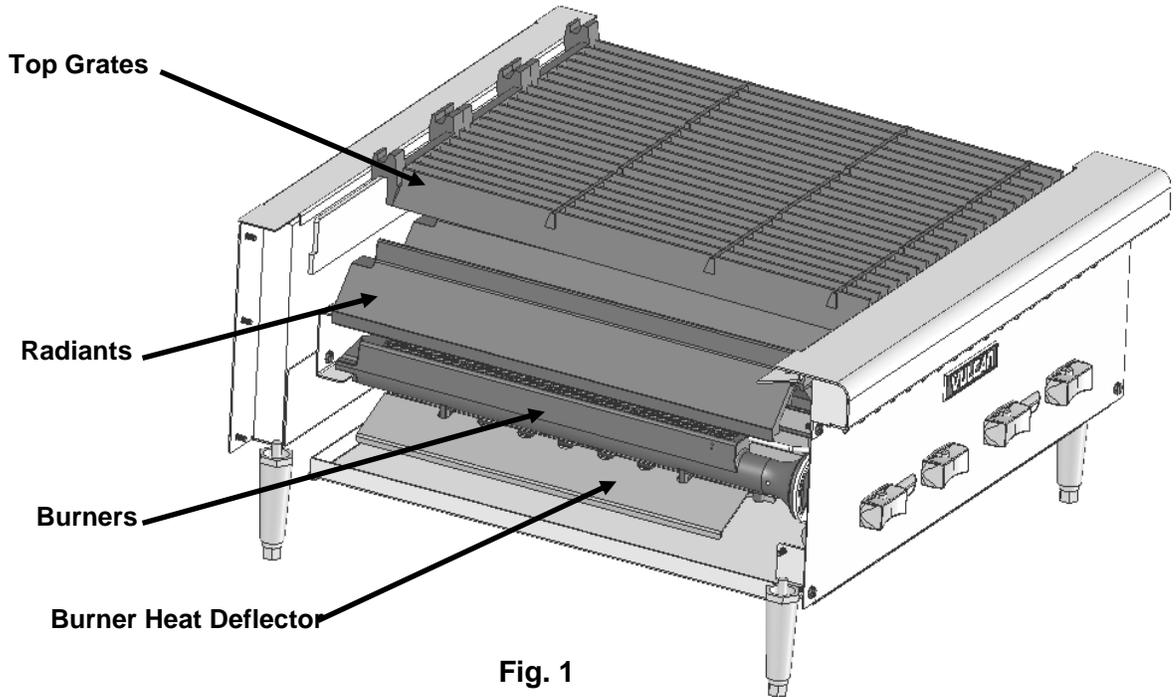


Fig. 1

LEVELING

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

VENTILATION HOOD

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

GAS CONNECTION

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

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

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

A pressure regulator is supplied and must be installed outside of the broiler when making the gas supply connection. Standard orifices are set for 4"WC (Water Column) for Natural Gas — 10"WC (Water Column) for Propane. Use the $\frac{1}{8}$ " pipe tap on the burner manifold for checking pressure. Make sure the gas piping is clean and free of obstructions, dirt, and piping compound.

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

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

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

GAS PRESSURE REGULATOR INSTALLATION

This charbroiler is supplied with a convertible gas pressure regulator preset at 4" Water Column (W.C.) for natural gas. No further adjustment should be required. Install the regulator as close to the charbroiler on the gas supply line as possible. Make sure that the arrow on the underside of the regulator is oriented in the direction of gas flow to the charbroiler (Fig. 2) and the regulator is positioned with the vent plug and conversion plug cover upright (Fig. 3).

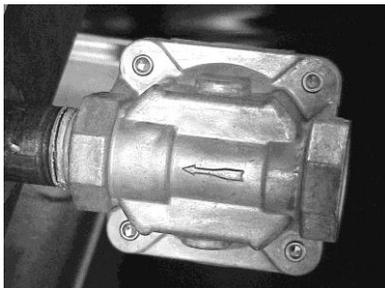


Fig. 2



Fig. 3

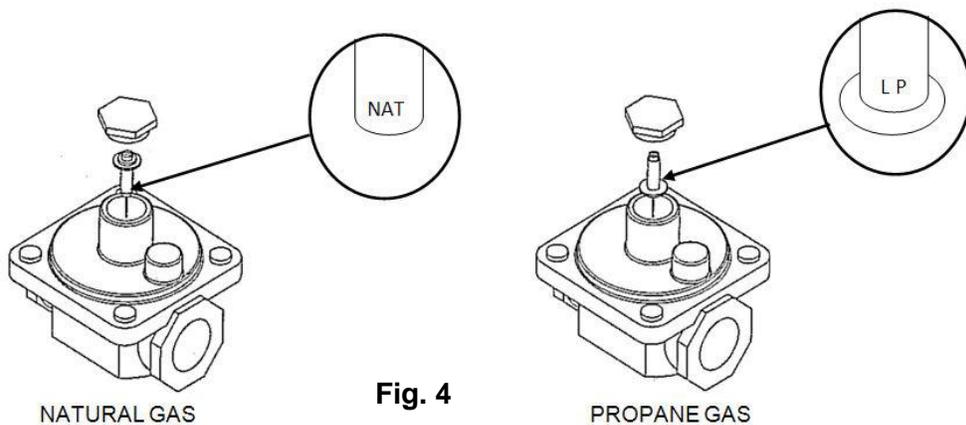
The minimum supply pressure (upstream of the regulator) should be 7-9" W.C. for natural gas and 11-12" W.C. for propane gas. At no time should the charbroiler be connected to supply pressure greater than ½ psig (3.45 kPa) or 14" W.C.

PROPANE GAS CONVERSION

This charbroiler is shipped from the factory equipped with fixed burner orifices for natural gas operation. The burner orifices required to convert the charbroiler to propane gas are shipped with the charbroiler in the shipping packaging. It is recommended that a trained gas service technician with the necessary tools, instruments and skills perform the conversion.

To convert to propane, the following steps must be completed:

1. Remove all natural gas burner orifices and install the provided propane burner orifices.
2. Set the regulator to 10" W.C. by inverting regulator spring plug. See Fig. 4.



⚠ 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.

CASTER EQUIPPED CHARBROILERS

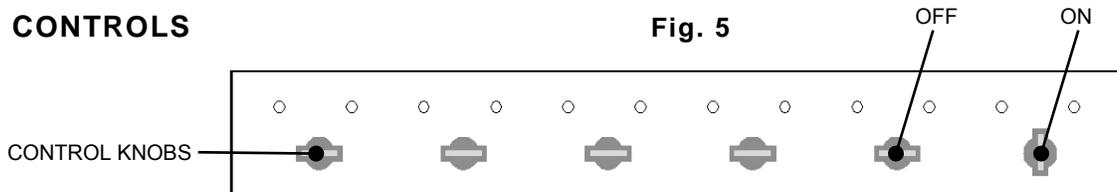
Charbroilers mounted on stands with casters must use a flexible connector (not supplied) that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 • CSA 6.16 and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for use With Gas Fuel,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

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

OPERATION

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

CONTROLS



Each burner is independently controlled by an infinite heat control valve. Once the pilots are lit, turning the control knob to the ON position will light each burner. The burners will be in the full ON position when the control knobs are turned all the way to the left. The burners will be in the full OFF position when the control knobs are turned all the way to the right. See Fig. 5.

There is one pilot for each burner. The charbroiler is equipped with standing, unmonitored pilots. Gas will flow from the pilots as soon as the main gas supply to the unit is turned on. See pilot lighting procedure on page 8.

Standing pilots should be adjusted to provide a slight yellow tip on the flame. Air shutters on the main burners must be individually adjusted to provide a blue flame. All traces of yellow should be adjusted out of the burner flame.

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

LIGHTING THE GAS PILOT

1. See Fig. 6. Turn main gas shut-off valve and the individual burner gas valves OFF. Wait 5 minutes.
2. Remove the top grates and radiants. Turn the main gas shut-off valve ON. Light pilots using a lit taper. Adjust the pilot valve screw (See Fig. 7 on page 9) until the pilot flame has a slight yellow tip.
3. To light the burners, turn the individual burner valves ON.
4. If the burners fail to light, turn all valves and the main gas shut-off to the OFF position and contact an authorized service contractor.

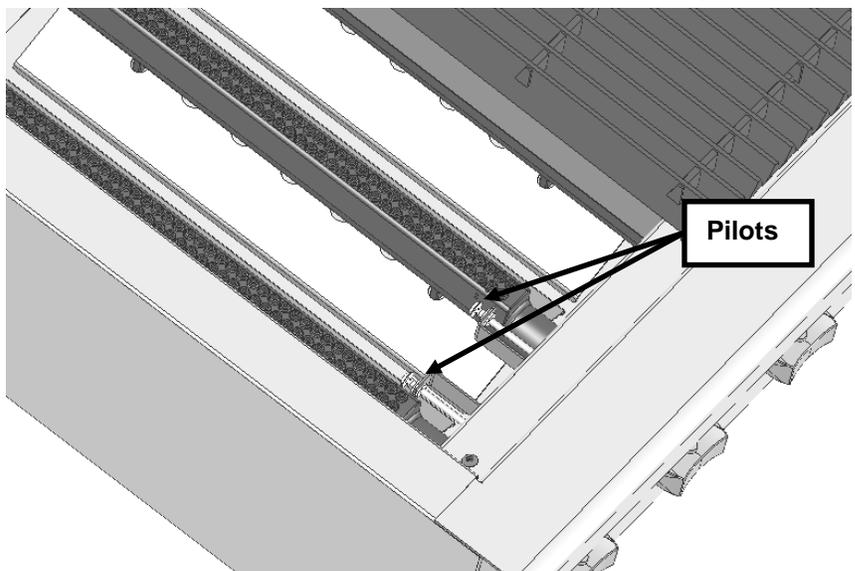


FIG. 6

PILOT ADJUSTMENT

Using a flathead screwdriver, turn the slotted hex-head pilot adjustment screw clockwise to decrease the flame, and counterclockwise to increase the flame. See Fig. 7.

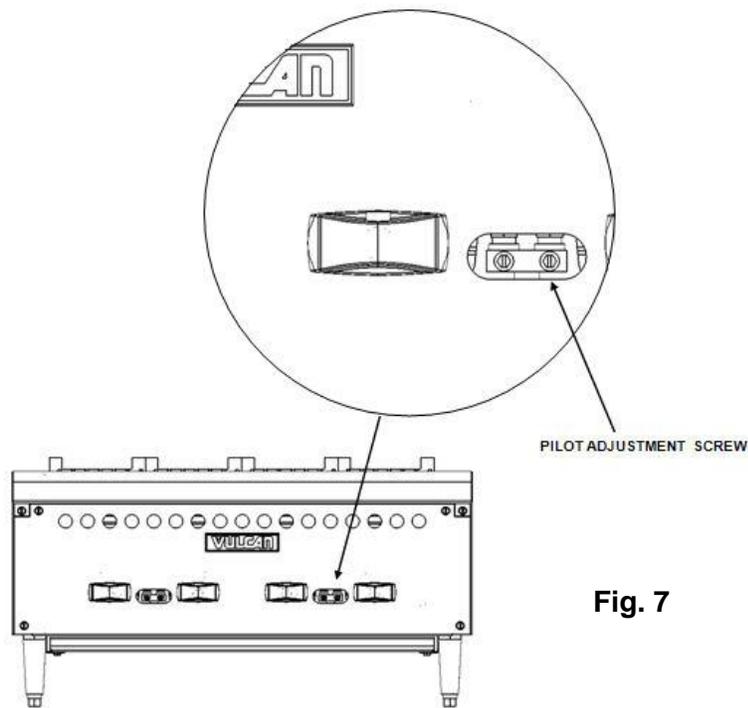


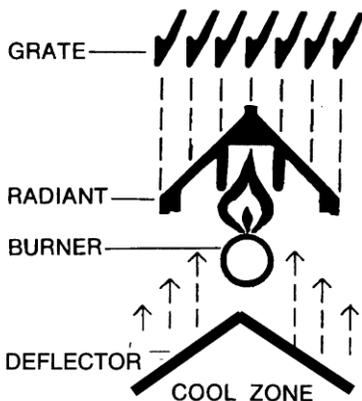
Fig. 7

TO COMPLETELY SHUTDOWN THE BURNERS AND PILOT LIGHTS

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

PREHEATING THE CHARBROILER

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



COMPONENT PARTS

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

CLEANING

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

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

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

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

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

MAINTENANCE

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

VENT SYSTEM

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

LUBRICATION

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

SERVICE

Contact your local Service Contractor for any repairs or adjustments needed on this equipment. For a complete listing of service and parts depots refer to www.vulcanequipment.com.

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

TROUBLESHOOTING

Uneven heating, sides burning	<ul style="list-style-type: none"> A. Burner valves improperly adjusted B. Fluctuating gas pressure C. Improperly adjusted burner
Too much top heat	<ul style="list-style-type: none"> A. Burner valves adjusted too high B. Faulty ventilation C. Overrated gas pressure D. Improperly adjusted burner
Uneven heat side to side	<ul style="list-style-type: none"> A. Burner valves improperly adjusted B. Appliance is not level side to side C. Improperly adjusted burner
Uneven heat front to back	<ul style="list-style-type: none"> A. Appliance is not level front to back B. Faulty ventilation C. Improperly adjusted burner
Pilot outage	<ul style="list-style-type: none"> A. Pilot flame is set too low. Adjust pilot to allow for gas flow. B. Obstruction in pilot orifice C. Low gas pressure.
Yellow burner flames	<ul style="list-style-type: none"> A. Open burner shutters until flames are blue
Lifting burner flames	<ul style="list-style-type: none"> A. Close burner shutters until flames touch burner
Fluctuating gas pressure	<ul style="list-style-type: none"> A. Check for clogged vent on regulator

NOTES



INSTALLATION & OPERATION MANUAL MEDIUM DUTY GAS HOTPLATES



VCRH36

MODELS

VCRH12
VCRH24
VCRH36

WCRH12
WCRH24
WCRH36

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

IMPORTANT FOR YOUR SAFETY

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

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

IMPORTANT

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

FOR YOUR SAFETY

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

WARNING

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

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

INSTALLATION, OPERATION AND CARE OF MEDIUM DUTY GAS HOTPLATES

GENERAL

Gas Countertop Hotplates are designed for commercial use only and feature fast, efficient gas heat. Each burner is controlled by an adjustable gas valve. Cast grates and burners are easily removed for cleaning when cool.

Model	Number Of Burners	BTU/hr Input Rating
VCRH12 / WCRH12	2	50,000
VCRH24 / WCRH24	4	100,000
VCRH36 / WCRH36	6	150,000

INSTALLATION

UNPACKING

This hotplate 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 hotplate 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 hotplate cannot have been moved, installed, or modified.
5. Notify Vulcan Customer Service immediately at 800-814-2028.

LOCATION

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

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

Minimum clearances to combustible construction are 11" to the back and 11" to the sides. Minimum clearances to non-combustible walls are 0" to the rear and 0" to the sides.

INSTALLATION CODES AND STANDARDS

The hotplate 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

CASTER EQUIPPED APPLIANCES

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

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

LEVELING

Turn the feet at the bottom of the legs in or out to level the hotplate in the final installed location. If the hotplate is mounted on the optional stand equipped with casters, position the hotplate on a level floor.

VENTILATION HOOD

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

GAS CONNECTIONS

⚠ WARNING Gas supply connections and any pipe joint compound must be resistant to the action of propane gases.

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

Codes require that a gas shut-off valve be installed in the gas line ahead of the appliance. The gas supply line must be at least the equivalent of ¾" iron pipe.

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

When testing the gas supply piping system, if test pressures exceed ½ psig (3.45 kPa), the appliance 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 appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the system.

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

GAS PRESSURE REGULATOR INSTALLATION

This hotplate is supplied with a convertible gas pressure regulator preset at 4" Water Column (W.C.) for natural gas. No further adjustment should be required.

Install the regulator as close to the hotplate on the gas supply line as possible. Make sure that the arrow on the underside of the regulator is oriented in the direction of gas flow to the hotplate (Fig. 1) and the regulator is positioned with the vent plug and the conversion plug cover upright (Fig. 2).

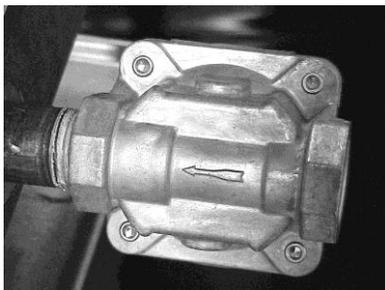


Fig. 1



Fig. 2

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

PROPANE GAS CONVERSION

This hotplate is shipped from the factory equipped with fixed burner orifices for natural gas operation. The burner orifices required to convert the hotplate to propane gas are shipped with the hotplate in the shipping packaging. It is recommended that a trained gas service technician with the necessary tools, instruments and skills perform the conversion.

To convert to propane, following steps must be completed:

1. Remove all natural gas burner orifices and install the provided propane burner orifices.
2. Set the regulator to 10" W.C. by inverting the regulator spring plug. See Fig. 3.

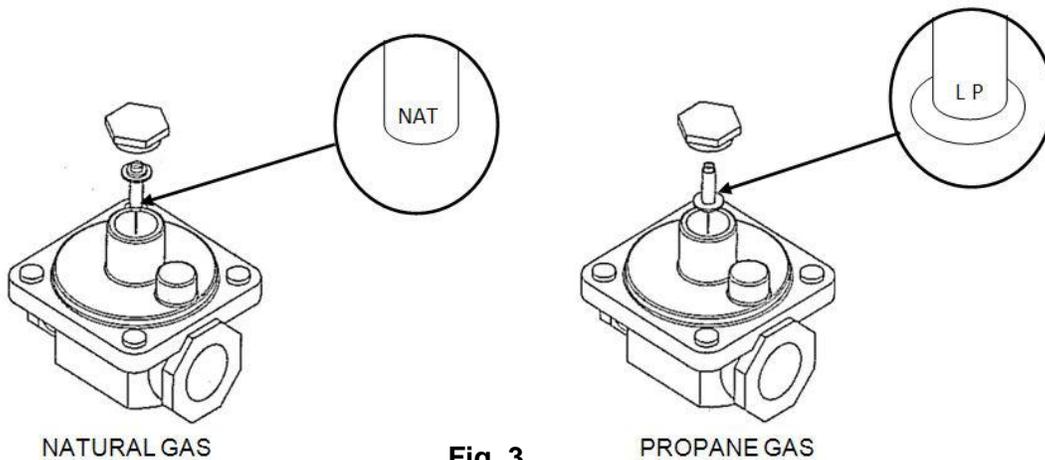


Fig. 3

⚠ 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.

OPERATION

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

CONTROLS

There is one pilot for every two burners. The hotplate is equipped with standing, unmonitored pilots. Gas will flow from the pilots as soon as the main gas supply to the unit is turned on. See pilot lighting procedure below.

Each burner is independently controlled by an infinite heat control valve. Once the pilots are lit, turning the control knob to the ON position will light each burner. The burners will be in the full ON position when the control knobs are turned all the way to the left. The burners will be in the full OFF position when the control knobs are turned all the way to the right. See Fig 4.



LIGHTING INSTRUCTIONS

1. See Fig 5. Turn main gas shut-off valve and all burner control knobs to the OFF position and wait 5 minutes to allow any accumulated gas to escape.
2. Remove the front row of grates.
3. Turn main gas shut-off valve ON. Light the pilot between each two main burners. Pilot can be accessed under the grate support beam running from left to right. Adjust the pilot valve screw (See Fig.6 on page 8) until the pilot flame has a slight yellow tip.
4. To light burners, turn individual burner valves to the ON position.
5. If burners fail to light, turn all valves and the main gas shut-off to the OFF position and contact an authorized service contractor.

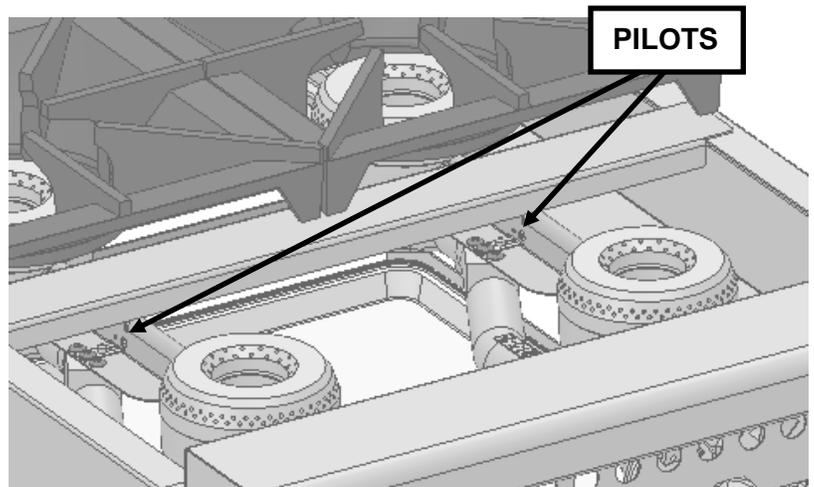


Fig. 5

PILOT ADJUSTMENT

Using a flathead screwdriver, turn the slotted hex-head pilot adjustment screw clockwise to decrease the flame, and counterclockwise to increase the flame. See Fig. 6.

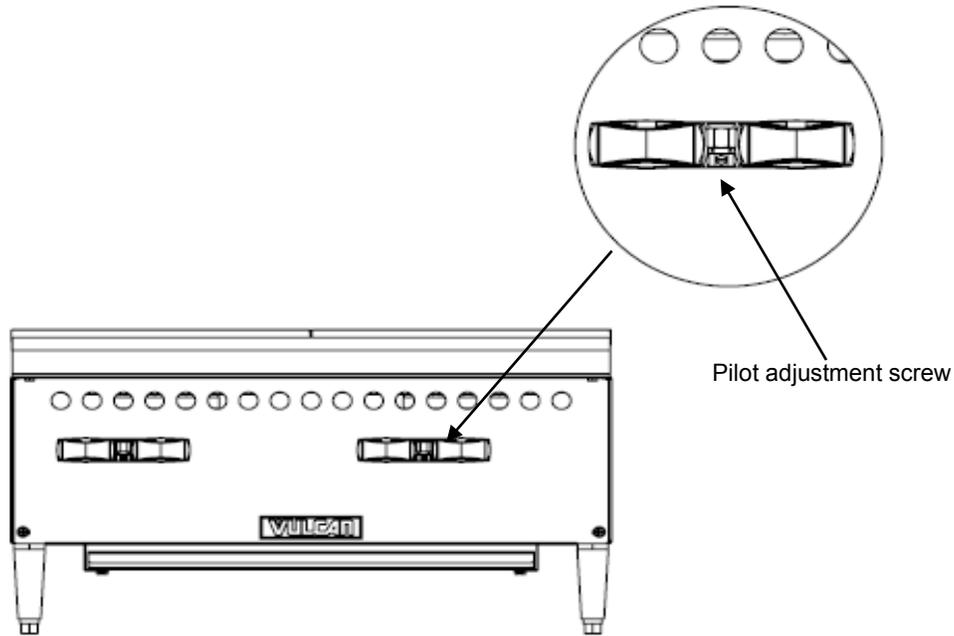


Fig. 6

CLEANING

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

Burner ports and burner rest should be thoroughly cleaned. Venturi must be free from grease and lint. When cleaning, do not insert a pick into the burner port holes – soap and water will normally do the job. Heavy spattering or spill-over may require cleaning with a mild oven cleaner. After cleaning, rinse with clean water and dry with a dry cloth. Be sure to apply a thin coat of cooking oil for protection after cleaning.

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

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

MAINTENANCE

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

LUBRICATION

All valves must be checked and lubricated periodically. Check with your service contractor for details.

VENT SYSTEM

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

SERVICE

Contact your local Service Contractor for any repairs or adjustments needed on this equipment. For a complete listing of Service and Parts depots refer to www.vulcanequipment.com.

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

TROUBLESHOOTING

<p>Burner does not come on when the control knob is turned on</p>	<p>A. Problem with gas valve. (Call for service). B. Pilot burner not lit. C. Low gas pressure. (Call for service)</p>
<p>Too much heat</p>	<p>A. Burner valves adjusted too high B. Faulty ventilation C. Overrated gas pressure D. Improperly adjusted burner</p>
<p>Uneven heat side to side</p>	<p>A. Burner valves improperly adjusted B. Appliance is not level side to side C. Improperly adjusted burner</p>
<p>Uneven heat front to back</p>	<p>A. Appliance is not level front to back B. Faulty ventilation C. Improperly adjusted burner</p>
<p>Pilot burner will not stay lit</p>	<p>A. Pilot flame is set too low. Adjust pilot to allow for gas flow. B. Obstruction in pilot orifice C. Low gas pressure. (Call for Service).</p>
<p>Yellow burner flames</p>	<p>A. Open burner shutters until flames are blue</p>
<p>Lifting burner flames</p>	<p>A. Close burner shutters until flames touch burner</p>
<p>Fluctuating gas pressure</p>	<p>A. Check for clogged vent on regulator</p>

ONLINE PARTS CATALOG



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

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



1-877-333-1863



Search

Search

[Search Tips](#)

[HOME](#)

[SHOP FOR PARTS](#)

[DOWNLOAD CATALOGS](#)

[OFFICE LOCATOR](#)



We carry the **largest Inventory** in the food equipment industry.

Parts In Stock

Welcome to The Smartparts® eStore

Parts for these Premium Brands and many more



CATALOG OF REPLACEMENT PARTS RESTAURANT SERIES GAS MODELS

ITW Food Equipment Group

VULCAN



MODELS

VCRG24-T	WCRG24-T
VCRG36-T	WCRG36-T
VCRG48-T	WCRG48-T



VCRG48-T / WCRG48-T Griddle

VCRG24-M	WCRG24-M
VCRG36-M	WCRG36-M
VCRG48-M	WCRG48-M



VCRG48-M / WCRG48-M Griddle

VCRH12	WCRH12
VCRH24	WCRH24
VCRH36	WCRH36



VCRH24 / WCRH24 Hotplate

VCRB25	WCRB25
VCRB36	WCRB36
VCRB47	WCRB47



VCRB47 / WCRB47 Charbroiler

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

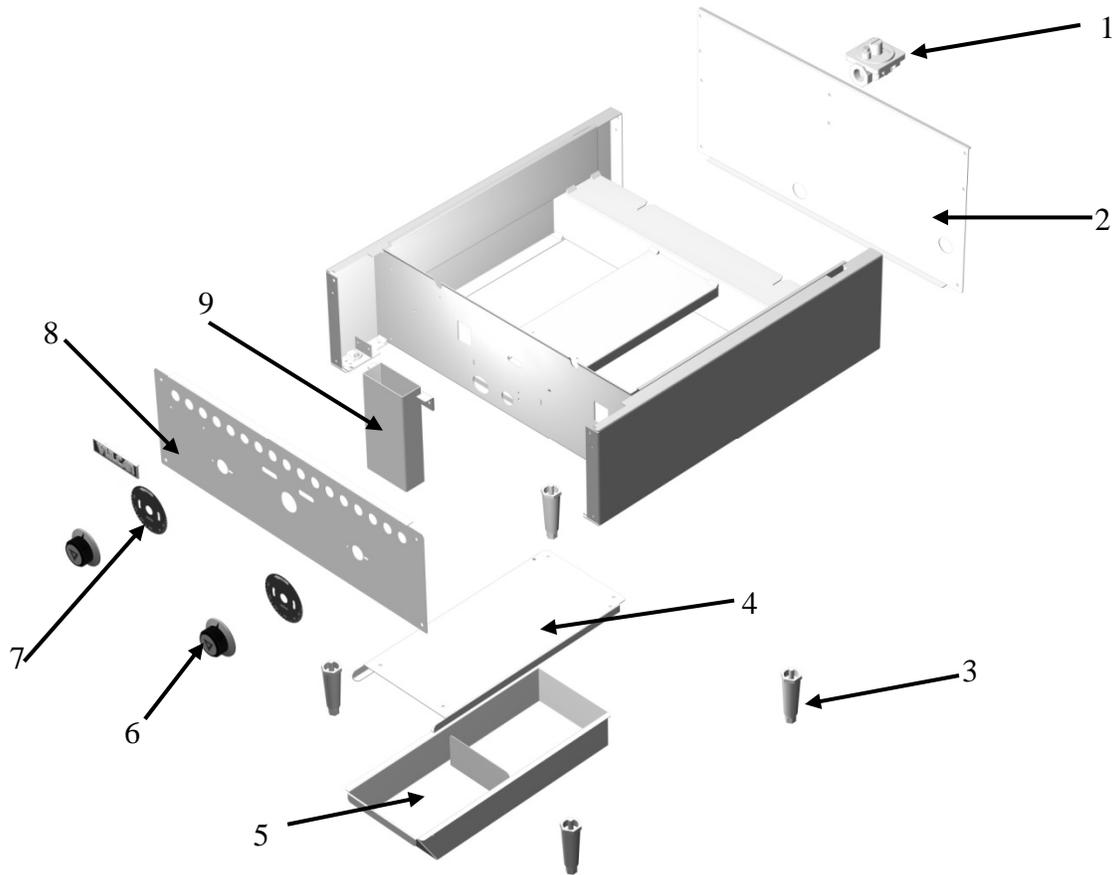
VULCAN-HART
DIVISION OF ITW FOOD EQUIPMENT GROUP, LLC
Baltimore, MD

FORM F-38318 (4-10)

TABLE OF CONTENTS

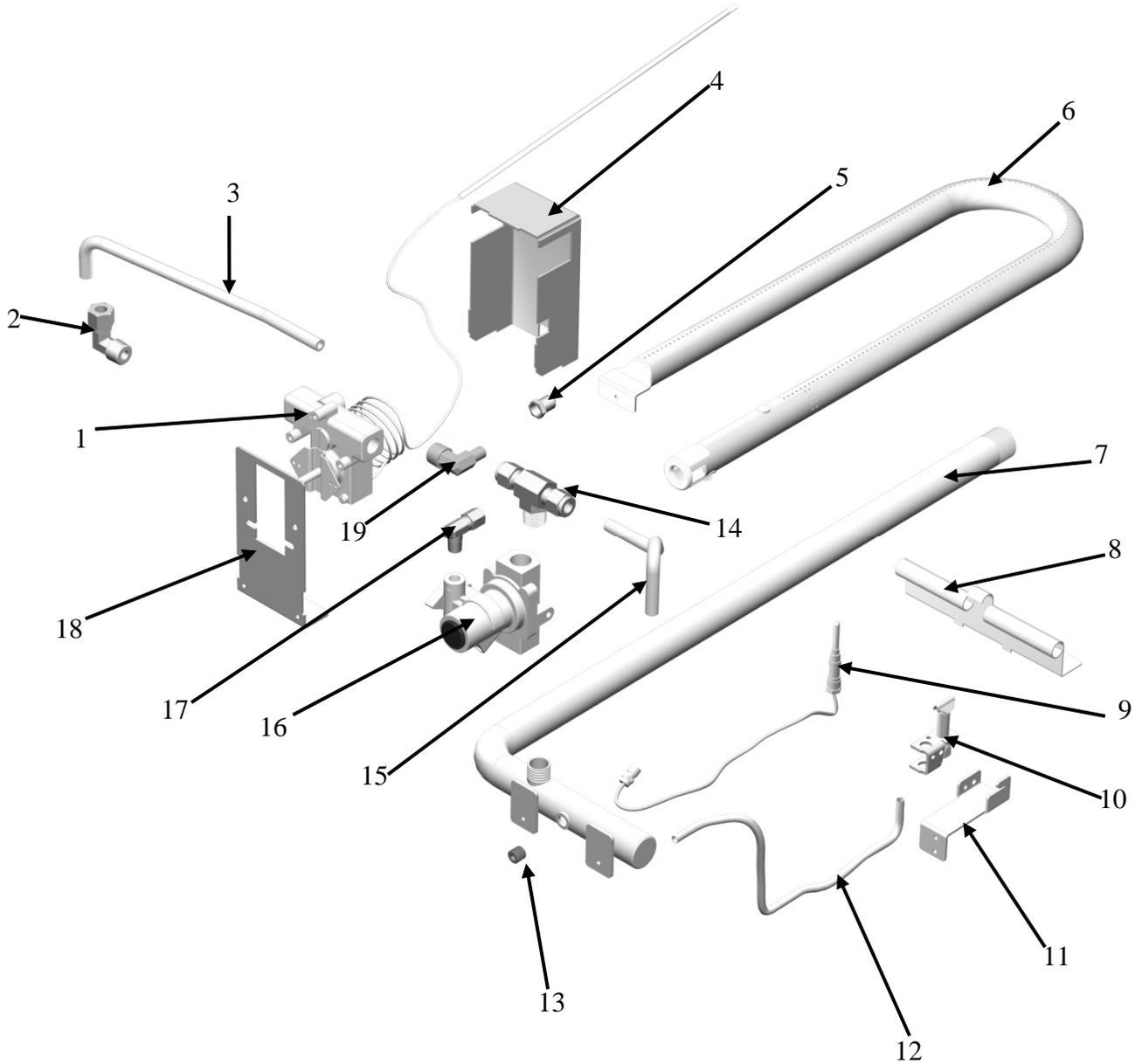
VCRGxx-T / WCRGxx-T GRIDDLE.....	3
Exploded parts view of external components and part number listing.....	3
Exploded view of internal components.....	4
Internal components part number listing.....	5
VCRGxx-M / WCRGxx-M GRIDDLE.....	6
Exploded parts view of external components and part number listing.....	6
Exploded view of internal components and part number listing.....	7
VCRHxx / WCRHxx HOTPLATE.....	8
Exploded parts view of components.....	8
Part number listing.....	9
VCRBxx / WCRBxx CHARBROILER.....	10
Exploded parts view of components.....	10
Part number listing.....	11
RECOMMENDED SPARE PARTS.....	12
VCRGxx-T / WCRGxx-T griddle recommended spare parts.....	12
VCRGxx-M / WCRGxx-M griddle recommended spare parts.....	12
VCRHxx / WCRHxx hotplate recommended spare parts.....	12
VCRBxx / WCRBxx charbroiler recommended spare parts.....	13

VCRGxx-T / WCRGxx-T Griddle External Components



ILLUS.	PART NO	NAME OF PART	24"	36"	48"
1	00-498871-00120	CONVERTIBLE PRESSURE REGULATOR....	1.....	1.....	1.....
2	00-498649-00024	24" BACK PANEL.....	1.....	N/A.....	N/A.....
	00-498649-00036	36" BACK PANEL.....	N/A.....	1.....	N/A.....
	00-498649-00048	48" BACK PANEL.....	N/A.....	N/A.....	1.....
3	00-498953	4" LEG WITH 3/8" STUD.....	4.....	4.....	4.....
4	00-498658	GREASE CAN GUIDE.....	1.....	1.....	1.....
5	00-498868-0000A	GREASE CAN	1.....	1.....	1.....
6	00-498041	VULCAN GRIDDLE KNOB.....	2.....	3.....	4.....
7	00-498945	200-450F GS VALVE DIAL	2.....	3.....	4.....
8	00-498652-00024	24" T-STAT FRONT PANEL.....	1.....	N/A.....	N/A.....
	00-498652-00036	36" T-STAT FRONT PANEL.....	N/A.....	1.....	N/A.....
	00-498652-00048	48" T-STAT FRONT PANEL.....	N/A.....	N/A.....	1.....
9	00-498931-0000A	GREASE CHUTE W/A	1.....	1.....	1.....

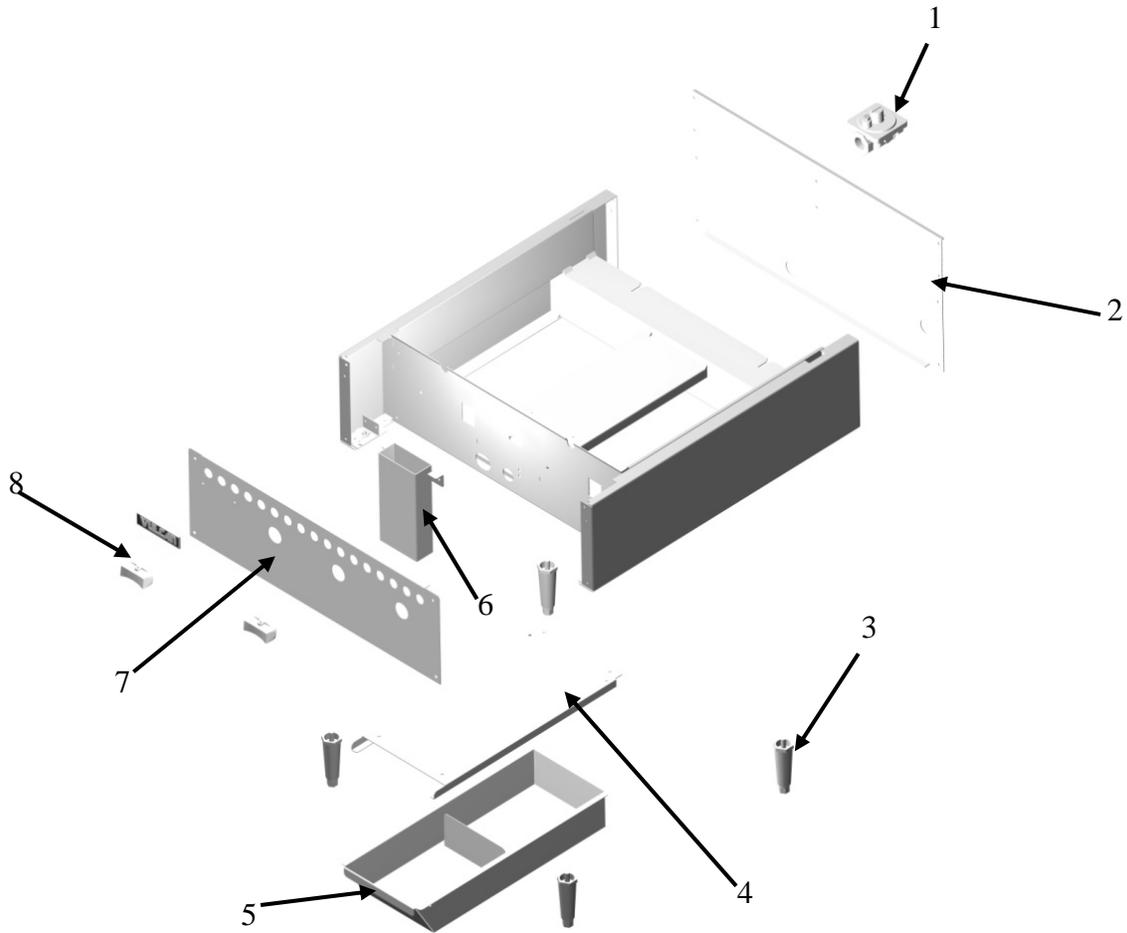
VCRGxx-T / WCRGxx-T Griddle Internal Components



VCRGxx-T / WCRGxx-T Griddle Internal Components

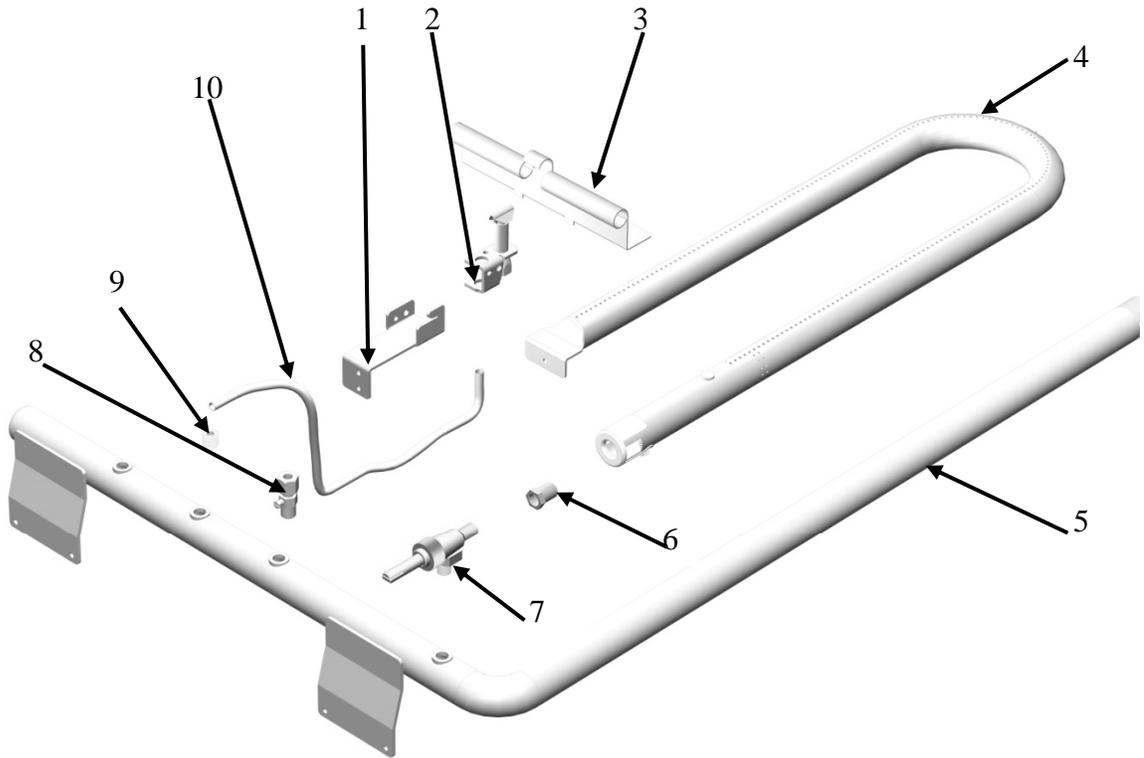
ILLUS.	PART NO	NAME OF PART	24"	36"	48"
1	00-498096-00450	450F TSTAT COMBO VALVE	2.....	3.....	4.....
2	00-722657	3/8MPT X 3/8CC ELBOW	2.....	3.....	4.....
3	00-851614-00002	3/8" x 12" FLEX TUBING.....	1.....	1.....	2.....
4	00-498757	T-STAT HEAT SHIELD.....	2.....	3.....	4.....
5	00-719951-00039	# 39, ORIFICE HOOD (NAT. GAS).....	2.....	3.....	4.....
	00-719951-00053	# 53, ORIFICE HOOD(LP. GAS).....	2.....	3.....	4.....
6	00-498651-0000A	GRIDDLE BURNER.....	2.....	3.....	4.....
7	00-498656-0024A	24" MANIFOLD W/A.....	1.....	N/A.....	N/A.....
	00-498656-0036A	36" MANIFOLD W/A.....	N/A.....	1.....	N/A.....
	00-498656-0048A	48" MANIFOLD W/A.....	N/A.....	N/A.....	1.....
8	00-498779	FLASH TUBE.....	1.....	2.....	2.....
9	00-714268	T46 18" THERMOCOUPLE.....	1.....	2.....	2.....
10	00-714269	PILOT BURNER.....	1.....	2.....	2.....
	00-712363	LP GAS PILOT ORIFICE.....	1.....	2.....	2.....
11	00-498863	PILOT BRACKET.....	1.....	2.....	2.....
12	00-722228	¼"x 12" FLEX TUBING.....	1.....	2.....	2.....
13	00-719363	1/8" NPT COUNTERSINK PLUG.....	1.....	1.....	1.....
14	00-498028	3/8" NPT x 3/8" CC TEE.....	1.....	2.....	2.....
15	00-722425	3/8" x 8" FLEX TUBING.....	1.....	1.....	2.....
16	00-498025	BASO PILOT SAFETY VALVE.....	1.....	2.....	2.....
17	00-404193-00001	1/8" NPT x ¼"CC x 90 DEG VALVE.....	1.....	2.....	2.....
18	00-498654	T-STAT MOUNTING BRACKET.....	2.....	3.....	4.....
19	00-498897	3/8" NPT x 3/8"-27 ORIFICE ELBOW.....	2.....	3.....	4.....
ITEMS NOT SHOWN					
	00-719566	¼" FIBERGLASS SLEEVING (T-STAT WIRE)	2.....	3.....	4.....

VCRGxx-M / WCRGxx-M Griddle External Components



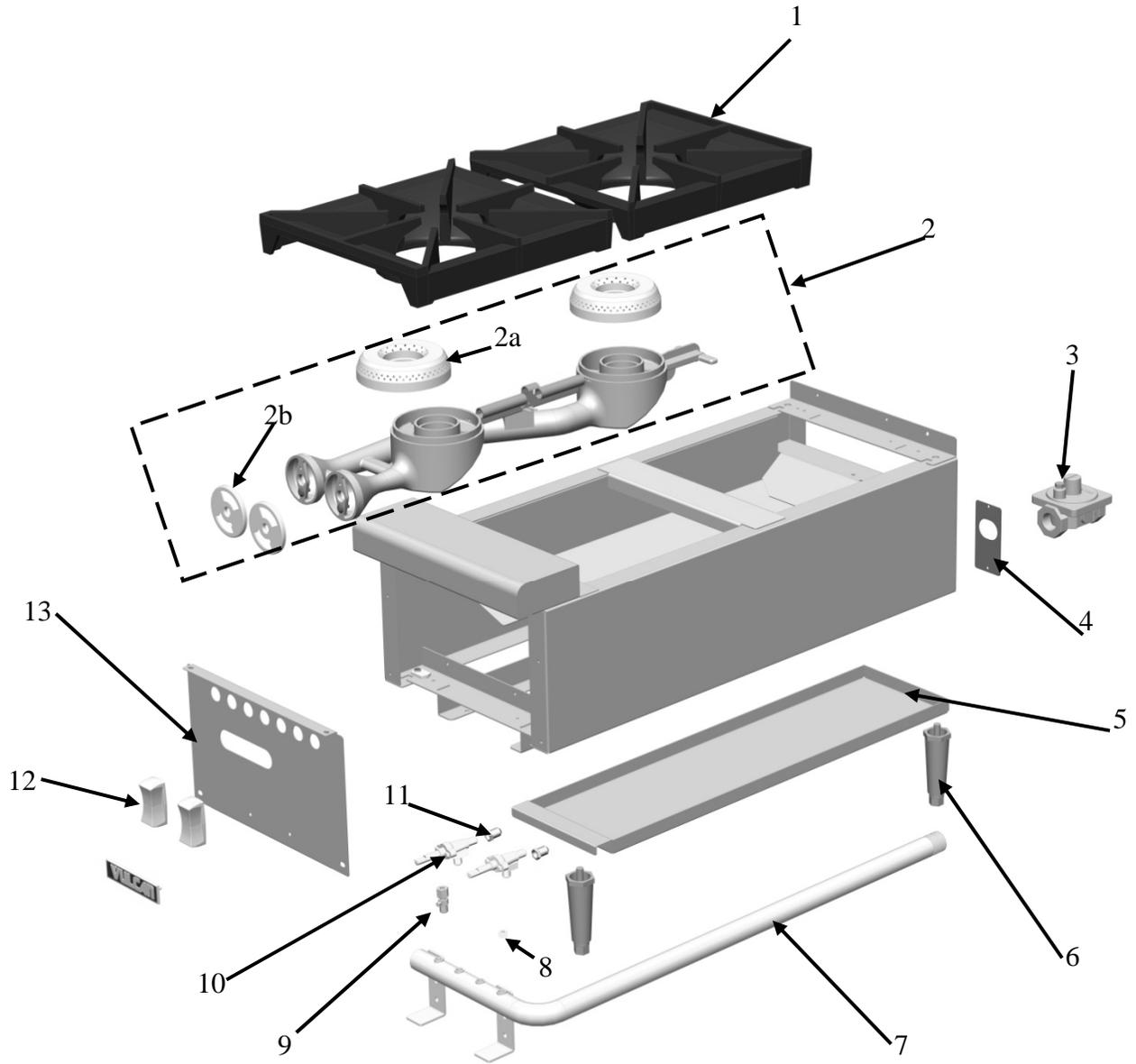
ILLUS.	PART NO	NAME OF PART	24"	36"	48"
1	00-498871-00120	CONVERTIBLE PRESSURE REGULATOR....	1.....	1.....	1.....
2	00-498649-00024	24" BACK PANEL.....	1.....	N/A.....	N/A.....
	00-498649-00036	36" BACK PANEL.....	N/A.....	1.....	N/A.....
	00-498649-00048	48" BACK PANEL.....	N/A.....	N/A.....	1.....
3	00-498953	4" LEG WITH 3/8" STUD.....	4.....	4.....	4.....
4	00-498658	GREASE CAN GUIDE.....	1.....	1.....	1.....
5	00-498868-0000A	GREASE CAN.....	1.....	1.....	1.....
6	00-498931-0000A	GREASE CHUTE W/A.....	1.....	1.....	1.....
7	00-498706-00024	24" MANUAL FRONT PANEL.....	1.....	N/A.....	N/A.....
	00-498706-00036	36" MANUAL FRONT PANEL.....	N/A.....	1.....	N/A.....
	00-498706-00048	48" MANUAL FRONT PANEL.....	N/A.....	N/A.....	1.....
8	00-413157-00001	VULCAN GRIDDLE KNOB.....	2.....	3.....	4.....

VCRGxx-M / WCRGxx-M Griddle Internal Components



ILLUS.	PART NO	NAME OF PART	24"	36"	48"
1	00-498863	PILOT BRACKET.....	1.....	2.....	2.....
2	00-714269	PILOT BURNER.....	1.....	2.....	2.....
	00-712363	LP GAS PILOT ORIFICE.....	1.....	2.....	2.....
3	00-498779	FLASH TUBE.....	1.....	2.....	2.....
4	00-498651-0000A	GRIDDLE BURNER.....	2.....	3.....	4.....
5	00-498936-0024A	24" MANIFOLD W/A.....	1.....	N/A.....	N/A.....
	00-498936-0036A	36" MANIFOLD W/A.....	N/A.....	1.....	N/A.....
	00-498936-0048A	48" MANIFOLD W/A.....	N/A.....	N/A.....	1.....
6	00-719951-00039	# 39, ORIFICE HOOD (NAT. GAS).....	2.....	3.....	4.....
	00-719951-00053	# 53, ORIFICE HOOD (LP. GAS).....	2.....	3.....	4.....
7	00-719221	A18-318 x 1/8" NPT GAS VALVE.....	2.....	3.....	4.....
8	00-719179	1/8NPT X1/4CC SINGLE PILOT VALVE.....	1.....	2.....	2.....
9	00-719363	1/8" NPT COUNTERSINK PLUG.....	1.....	1.....	1.....
10	00-722228	¼"x 12" FLEX TUBING.....	1.....	2.....	2.....

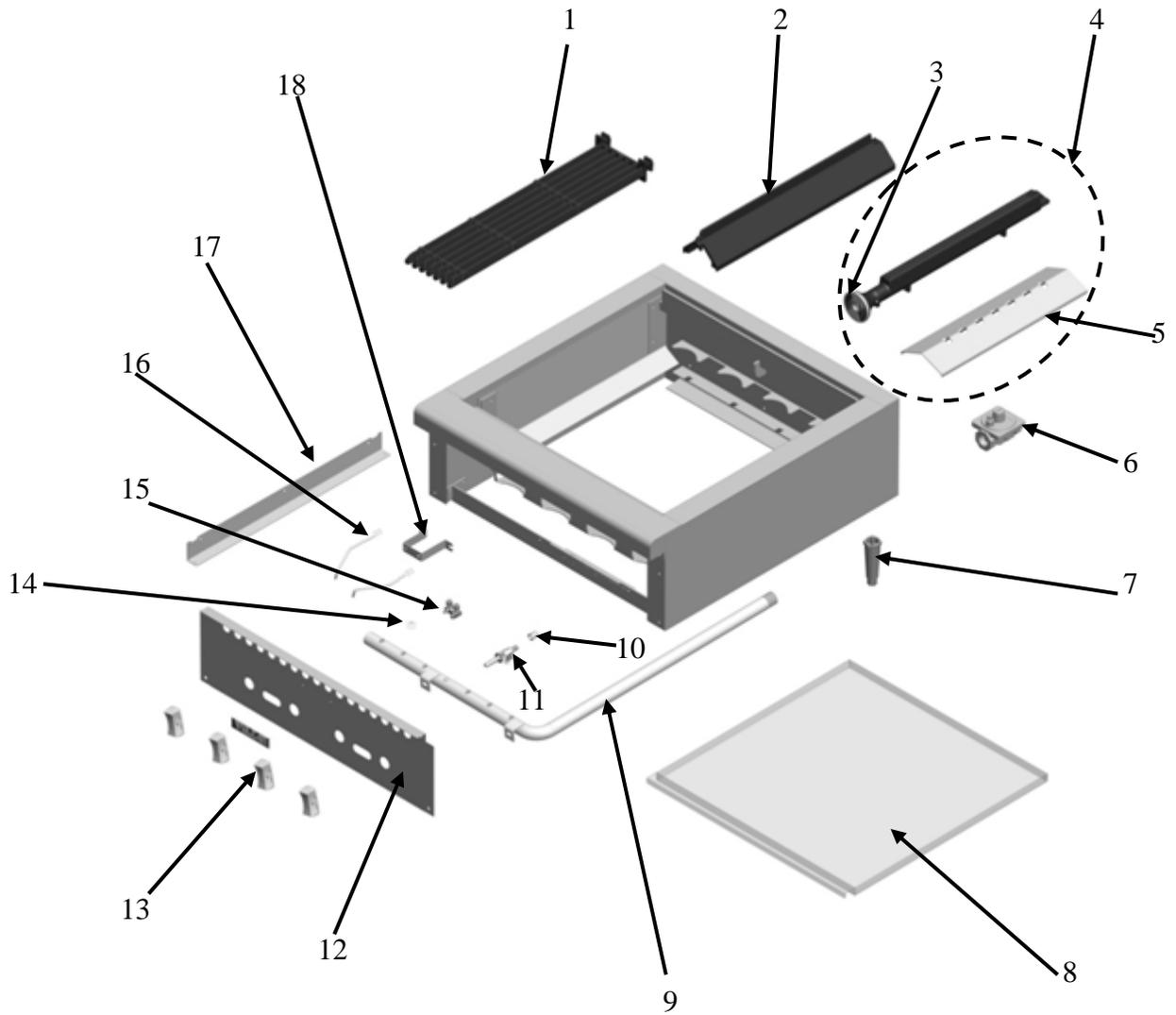
VCRHxx / WCRHxx Hotplate Components



VCRHxx / WCRHxx Hotplate Components

ILLUS.	PART NO	NAME OF PART	12"	24"	36"
1	00-925000	WOLF FRONT GRATE.....	2.....	4.....	6.....
2	00-763209-000A1	BURNER ASSEMBLY.....	1.....	2.....	3.....
2a	00-417608-00002	BURNER HEAD.....	2.....	4.....	6.....
2b	00-719329	AIR SHUTTER.....	2.....	4.....	6.....
3	00-498871-00120	CONVERTIBLE PRESSURE REGULATOR....	1.....	1.....	N/A.....
	00-498871-00160	CONVERTIBLE PRESSURE REGULATOR....	N/A.....	N/A.....	1.....
4	00-498908	REAR MANIFOLD BRACKET.....	1.....	1.....	1.....
5	00-498910-0006A	6" CRUMB TRAY W/A.....	1.....	N/A.....	N/A.....
	00-498910-0015A	15" CRUMB TRAY W/A.....	N/A.....	N/A.....	2.....
	00-498910-0018A	18" CRUMB TRAY W/A.....	N/A.....	1.....	N/A.....
6	00-498953	4" LEG WITH 3/8" STUD.....	4.....	4.....	4.....
7	00-498906-0012A	12" MANIFOLD W/A.....	1.....	N/A.....	N/A.....
	00-498906-0024A	24" MANIFOLD W/A.....	N/A.....	1.....	N/A.....
	00-498906-0036A	36" MANIFOLD W/A.....	N/A.....	N/A.....	1.....
8	00-719363	1/8" NPT COUNTERSINK PLUG.....	1.....	1.....	1.....
9	00-719179	1/8NPT X1/4CC SINGLE PILOT VALVE.....	1.....	2.....	3.....
10	00-719221	A18-318 x 1/8" NPT GAS VALVE.....	2.....	4.....	6.....
11	00-719951-00042	# 42, ORIFICE HOOD (NAT. GAS).....	2.....	4.....	6.....
	00-719951-00053	# 53, ORIFICE HOOD (LP. GAS).....	2.....	4.....	6.....
12	00-413157-00001	VULCAN GRIDDLE KNOB.....	2.....	4.....	6.....
13	00-498905-00012	12" FRONT PANEL.....	1.....	N/A.....	N/A.....
	00-498905-00024	24" FRONT PANEL.....	N/A.....	1.....	N/A.....
	00-498905-00036	36" FRONT PANEL.....	N/A.....	N/A.....	1.....
ITEMS NOT SHOWN					
	00-925017-A	PILOT TUBE ASSEMBLY.....	1.....	2.....	3.....

VCRBxx / WCRBxx Charbroiler Components



VCRBxx / WCRBxx Charbroiler Components

ILLUS.	PART NO	NAME OF PART	25"	36"	47"
1	00-710424	7-RIB CAST IRON GRATE.....	4.....	6.....	8.....
2	00-498944	CAST IRON RADIANT	4.....	6.....	8.....
3	00-498925-00003	AIR SHUTTER.....	4.....	6.....	8.....
4	00-498924-0000A	CAST IRON BURNER ASSEMBLY (INCL. BURNER, SHUTTER, REFLECTOR AND REFLECTOR WIRE).....	4.....	6.....	8.....
5	00-498924-00001	BURNER BOTTOM REFLECTOR.....	4.....	6.....	8.....
	00-498924-00002	REFLECTOR WIRE.....	4.....	6.....	8.....
6	00-498871-00120	CONVERTIBLE PRESSURE REGULATOR....	1.....	1.....	1.....
7	00-498953	4" LEG WITH 3/8" STUD.....	4.....	4.....	4.....
8	00-498923-0024A	24" CRUMB TRAY W/A.....	1.....	N/A.....	2.....
	00-498923-0036A	36" CRUMB TRAY W/A.....	N/A.....	1.....	N/A.....
9	00-498918-0025A	25" MANIFOLD W/A.....	1.....	N/A.....	N/A.....
	00-498918-0036A	36" MANIFOLD W/A.....	N/A.....	1.....	N/A.....
	00-498918-0047A	47" MANIFOLD W/A.....	N/A.....	N/A.....	1.....
10	00-719951-00050	# 50, ORIFICE HOOD (NAT. GAS).....	4.....	6.....	8.....
	00-719951-00056	# 56, ORIFICE HOOD (LP. GAS).....	4.....	6.....	8.....
11	00-719221	A18-318 x 1/8" NPT GAS VALVE.....	4.....	6.....	8.....
12	00-498922-00025	25" FRONT PANEL.....	1.....	N/A.....	N/A.....
	00-498922-00036	36" FRONT PANEL.....	N/A.....	1.....	N/A.....
	00-498922-00047	47" FRONT PANEL.....	N/A.....	N/A.....	1.....
13	00-413157-00001	VULCAN GRIDDLE KNOB.....	4.....	6.....	8.....
14	00-719363	1/8" NPT COUNTERSINK PLUG.....	1.....	1.....	1.....
15	00-719190	1/8NPT X1/4CC DOUBLE PILOT VALVE....	2.....	3.....	4.....
16	00-498939-0001A	RIGHT PILOT TUBE ASSEMBLY.....	2.....	3.....	4.....
	00-498939-0002A	LEFT PILOT TUBE ASSEMBLY.....	2.....	3.....	4.....
17	00-498927	CRUMB TRAY GUIDE.....	2.....	2.....	2.....
	00-498930-0000A	48" CRUMB TRAY GUIDE.....	N/A.....	N/A.....	1.....
18	00-498938	PILOT BRACKET.....	2.....	3.....	4.....

Recommended Spare Parts List

VCRGxx-T / WCRGxx-T Griddle

PART NO	NAME OF PART	AMT.
00-498871-00120	CONVERTIBLE PRESSURE REGULATOR.....	2.....
00-498041	VULCAN GRIDDLE KNOB.....	2.....
00-498096-00450	450F TSTAT COMBO VALVE	2.....
00-719951-00039	# 39, ORIFICE HOOD (NAT. GAS).....	2.....
00-719951-00053	# 53, ORIFICE HOOD(LP. GAS).....	2.....
00-714268	T46 18" THERMOCOUPLE.....	2.....
00-498025	BASO PILOT SAFETY VALVE.....	2.....
00-714269	PILOT BURNER.....	2.....
00-712363	LP GAS PILOT ORIFICE.....	2.....

VCRGxx-M / WCRGxx-M Griddle

PART NO	NAME OF PART	AMT.
00-498871-00120	CONVERTIBLE PRESSURE REGULATOR.....	2.....
00-413157-00001	VULCAN GRIDDLE KNOB.....	2.....
00-719221	A18-318 x 1/8" NPT GAS VALVE.....	2.....
00-719951-00039	# 39, ORIFICE HOOD (NAT. GAS).....	2.....
00-719951-00053	# 53, ORIFICE HOOD(LP. GAS).....	2.....
00-714269	PILOT BURNER.....	2.....
00-712363	LP GAS PILOT ORIFICE.....	2.....

VCRHxx / WCRH Hotplate

PART NO	NAME OF PART	AMT.
00-498871-00120	CONVERTIBLE PRESSURE REGULATOR (12 AND 24 MODELS).....	2.....
00-498871-00160	CONVERTIBLE PRESSURE REGULATOR (36 MODELS).....	2.....
00-719221	A18-318 x 1/8" NPT GAS VALVE.....	2.....
00-719951-00042	# 42, ORIFICE HOOD (NAT. GAS).....	2.....
00-719951-00053	# 53, ORIFICE HOOD (LP. GAS).....	2.....
00-714269	PILOT BURNER.....	2.....
00-413157-00001	VULCAN GRIDDLE KNOB.....	2.....

VCRBxx / WCRBxx Charbroiler

PART NO	NAME OF PART	AMT.
00-498871-00120	CONVERTIBLE PRESSURE REGULATOR.....	2.....
00-413157-00001	VULCAN GRIDDLE KNOB.....	2.....
00-719221	A18-318 x 1/8" NPT GAS VALVE.....	2.....
00-719951-00050	# 50, ORIFICE HOOD (NAT. GAS).....	2.....
00-719951-00056	# 56, ORIFICE HOOD(LP. GAS).....	2.....
00-498939-0001A	RIGHT PILOT TUBE ASSEMBLY.....	2.....
00-498939-0002A	LEFT PILOT TUBE ASSEMBLY.....	2.....
00-719190	1/8NPT X1/4CC DOUBLE PILOT VALVE.....	2.....

NOTES