



SALAMANDER BROILERS RADIANT AND INFRARED

Customer Maintenance Manual

SPECIFICATION SHEETS

INSTALLATION / OPERATION MANUAL

SERVICE MANUAL

HOBART SERVICE PARTS STORE

CATALOG OF REPLACEMENT PARTS

RANGES**VULCAN****36RB**
36" HEAVY DUTY GAS
SALAMANDER BROILER

Model 36RB

**SPECIFICATIONS**

Gas salamander broiler, Vulcan Model No. 36RB. Stainless steel front, top and sides. Six 8,300 BTU/hr. cast iron burners with stainless steel radiants; 50,000 BTU/hr. total input. Dual heat controls with improved temperature control (250°F-800°F at rack). Pilot ignition system. Cool-to-the-touch knob on lever provides positive positioning of the broiling carriage. Heavy-duty chrome plated broiling grid measures 27½"w x 13"d. Removable full width spillage pan. ¾" top gas connection and gas pressure regulator.

Exterior Dimensions:

36"w x 19"d x 17⁵/₈"h.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.

- 36RB-N** Natural Gas
 36RB-P Propane Gas

NOTE: 36RB may be used in conjunction with appropriate reinforced range back riser, wall mounted with optional brackets or counter mounted with optional 4" legs.

STANDARD FEATURES

- Stainless steel front, top and sides.
- Dual heat controls for zone cooking.
- Six 8,300 BTU cast iron burners with stainless steel radiants. 50,000 BTU/hr. total input.
- Standing pilot ignition system.
- Cool-to-the-touch knob on lever provides positive positioning of the broiler carriage (6 positions).
- Heavy-duty chrome plated grid (27½"w x 13"d).
- Removable full width spillage pan.
- ¾" top gas connection and gas pressure regulator.
- One year parts and labor warranty.

OPTIONS

- Set of wall mount brackets.
- Set of 4" legs with adjustable feet.
- Stainless steel reinforced back riser for range mounting.
- Range inter-plumb kit.
- Stainless steel back panel.

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



36RB
36" HEAVY DUTY GAS
SALAMANDER BROILER

INSTALLATION REQUIREMENTS:

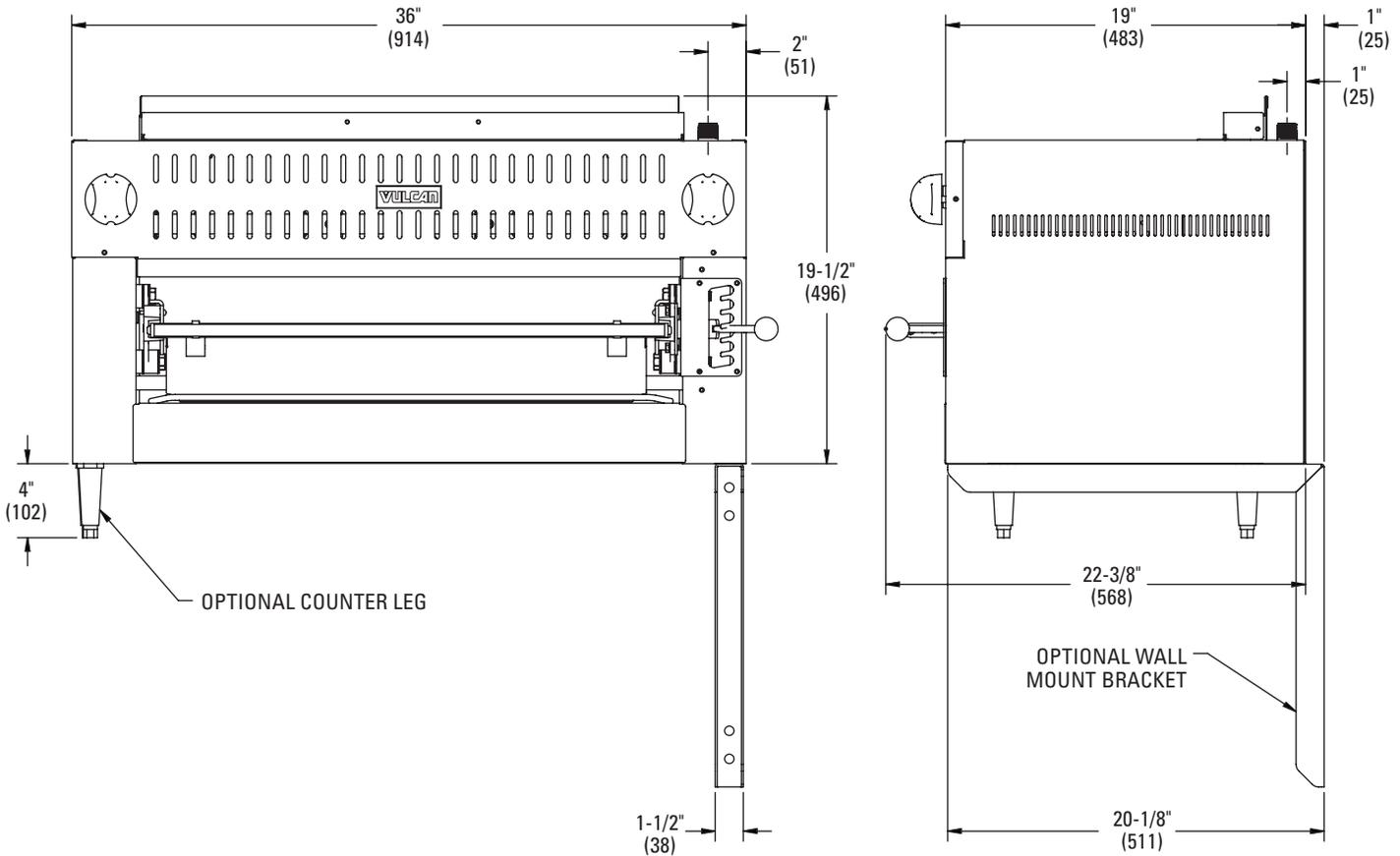
1. A gas pressure regulator sized for this unit is included. Natural gas 5" W.C., Propane gas 10" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400N. Capital St. NW,

Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In the Commonwealth of Massachusetts

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

- | | | |
|----------------|-------------|-----------------|
| 4. Clearances: | Combustible | Non-Combustible |
| Rear | 0" | 0" |
| Sides | 6" | 0" |
| Bottom | 10" | 4" |
5. This appliance is manufactured for commercial installation only and is not intended for home use.



GAS CONNECTION: 3/4" (19 mm)

MODEL	INPUT BTU/hr.	WIDTH	DEPTH	HEIGHT	APPROX. SHIP. WT.
36RB	50,000	36" (914 mm)	19" (483 mm)	See Drawing	180 lbs./82 kg

Mounting of salamander requires purchase of correct reinforced riser or reinforced shelf



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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 FOR *Salamander Broilers*

ITW Food Equipment Group



VULCAN

MODELS

36RB

36IRB

www.vulcanequipment.com



MODELS

C36RB

C36IRB

www.wolfequipment.com

36RB/36IRB



ITW Food Equipment Group, LLC
10405 Westlake Dr.
Charlotte, NC 28273

RETAIN THIS MANUAL FOR FUTURE USE
FORM F-47200 (10-13)

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 SALAMANDER BROILERS

GENERAL

Salamander Broilers are produced with quality workmanship and material. Proper installation, usage, and maintenance of your broiler will result in many years of satisfactory performance.

It is suggested that you thoroughly read this entire manual and carefully follow all of the instructions provided.

Accessories are sold separately for the Salamander Broiler:

Radiant Altitude Kits	
Accessory Number	Description
ALTISR-N01	KIT, RB ALTITUDE NG SEA-1999FT
ALTISR-P02	KIT, RB ALTITUDE LP SEA-1999FT
ALTISR-N03	KIT, RB ALTITUDE NG 2000-3999FT
ALTISR-P04	KIT, RB ALTITUDE LP 2000-3999FT
ALTISR-N05	KIT, RB ALTITUDE NG 4000-6999FT
ALTISR-P06	KIT, RB ALTITUDE LP 4000-6999FT
ALTISR-N07	KIT, RB ALTITUDE NG 7000-8999FT
ALTISR-P08	KIT, RB ALTITUDE LP 7000-8999FT
ALTISR-N09	KIT, RB ALTITUDE NG 9000-10000FT
ALTISR-P10	KIT, RB ALTITUDE LP 9000-10000FT

Common Accessories	
Accessory Number	Description
WALLMNT-CHRBKR	SST WALL MOUNT BRACKETS
COUNTER-ADJLEG	SET OF (4) 6" ADJUSTABLE LEGS
CONNECT-CHALL	KIT, SALAMANDER INTERPLUMBING

Infrared Altitude Kits

Accessory Number	Description
ALTISI-N01	KIT, RB ALTITUDE NG SEA-1999FT
ALTISI-P02	KIT, RB ALTITUDE LP SEA-1999FT
ALTISI-N03	KIT, RB ALTITUDE NG 2000-3999FT
ALTISI-P04	KIT, RB ALTITUDE LP 2000-3999FT
ALTISI-N05	KIT, RB ALTITUDE NG 4000-6999FT
ALTISI-P06	KIT, RB ALTITUDE LP 4000-6999FT
ALTISI-N07	KIT, RB ALTITUDE NG 7000-8999FT
ALTISI-P08	KIT, RB ALTITUDE LP 7000-8999FT
ALTISI-N09	KIT, RB ALTITUDE NG 9000-10000FT
ALTISI-P10	KIT, RB ALTITUDE LP 9000-10000FT

INSTALLATION

Before installing, verify that the type of gas supply (natural or propane) agrees with the specifications on the rating plate located underneath the broiler rack drip tray. If the supply and equipment requirements do not agree, do not proceed with the installation. Contact your dealer immediately.

UNPACKING

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

Before installing, verify that the type of gas (natural or propane) and the clearance dimensions (see below) agree with the specifications on the rating plate which is located under the crumb tray on the right side.

LOCATION

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

Minimum Clearance	Combustible Construction	Non-Combustible Construction
Rear	0"	0"
Sides (Infrared) 36IRB & C36IRB	2"	0"
Sides (Radiant) 36RB & C36RB	6"	0"
Bottom	4" with legs	0"

The installation location must allow adequate clearances for servicing and proper operation. A minimum front clearance of 24" is required.

Do not obstruct the flow of combustion and ventilation air. 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 ventilating system. Do not permit fans to blow directly at the broiler. Avoid wall-type fans which create air cross currents within the room. Avoid open windows next to the broiler. Maintain an 18" (46 cm) clearance from the top of the broiler flue vent to the filters of the hood venting system.

INSTALLATION CODES AND STANDARDS

The broiler must be installed in accordance with:

In the United States of America:

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

GAS CONNECTIONS

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

Codes require that a gas shutoff valve be installed in the gas line ahead of the broiler.

NATURAL GAS: Standard orifices are set at 5" W.C. (Water Column). A pressure regulator is supplied and must be installed when the broiler is connected to the gas supply.

PROPANE GAS: Standard orifices are set at 10" W.C. (Water Column). A pressure regulator is supplied and must be installed when the broiler is connected to the gas supply.

The gas supply line must be 3/4" or larger. If flexible or semi-rigid connections are used, the inside diameter must be the equivalent of 3/4" iron pipe or larger. All connections of the flexible and semi-rigid type must comply with all local and national requirements. Make sure gas piping is clean and free of dirt, piping compound, and obstructions.

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

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

GAS PRESSURE REGULATOR INSTALLATION

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

Install the regulator as close to the broiler on the gas supply line as possible. Make sure that the arrow on the underside of the regulator is oriented in the direction of gas flow to the broiler (**Fig. 1**) and the regulator is positioned with the vent plug and adjustment screw upright (**Fig. 2**). A recommended plumbing schematic is listed below only for Salamander units as guide to the installer and ITW Cooking Equipment or Hobart is in no way liable for plumbing installation (**Fig. 3**).

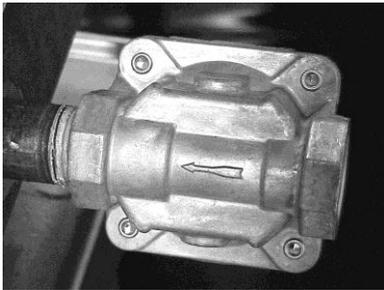


Fig. 1

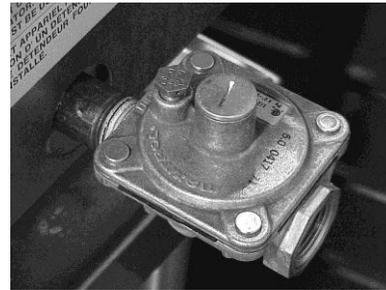


Fig. 2

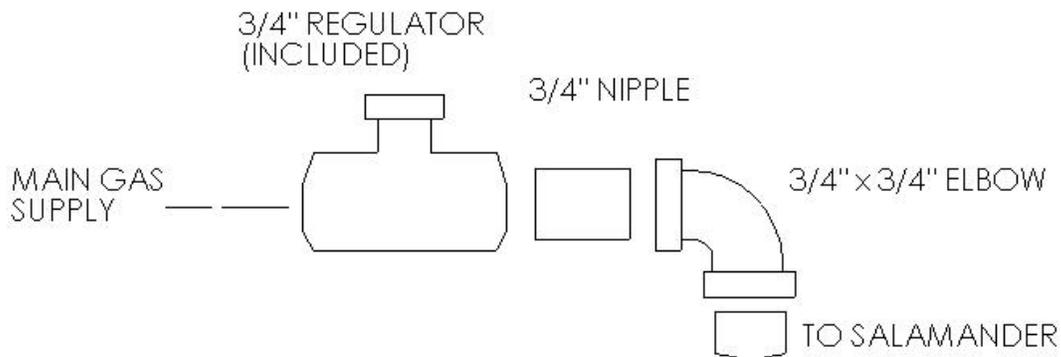


Fig. 3

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 regulator be connected to supply pressure greater than ½ psig (3.45 kPa) or 14" W.C.

FLUE CONNECTIONS

DO NOT obstruct the flow of flue gases from the flue located on the rear of the broiler. It is recommended that the flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel.

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.

ASSEMBLY

Salamander Broiler Mounted on a Wall (Fig. 4).

The separate wall mounting bracket accessory (**WALLMNT-CHRBKR**) will be needed to wall mount the unit.

1. Follow the combustible/noncombustible clearance guidelines that are listed in the "Installation" section in this manual.
2. Make sure brackets are level and properly spaced so that bracket holes will align with the threaded holes on the bottom of the unit to be mounted. The short leg of the bracket with the holes that are nearest the elbow bend is to be placed against the wall. (**Fig. 5**)
3. Secure brackets to wall by means of lag screws or bolts. (**Fig. 5**)
4. Mount the brackets only in the upside-down "L" position as shown. (**Fig. 5**)
5. Make sure the lag bolts or screws engage wall studs. Ensure that the wall construction is of the type that will support the salamander weight.
6. Place the salamander into position on the brackets, making sure that the unit's bottom threaded attachment points are aligned with the holes in the brackets. (**Fig. 6**)
7. Secure unit into position with 3/8" bolts at the bottom of the unit. Thread the bolts through the holes in the brackets and into the threaded attachment points on the bottom of the unit. (**Fig. 6**)

Radiant & Infrared Salamander shown on WALLMNT-CHRBKR Accessory



Fig. 4

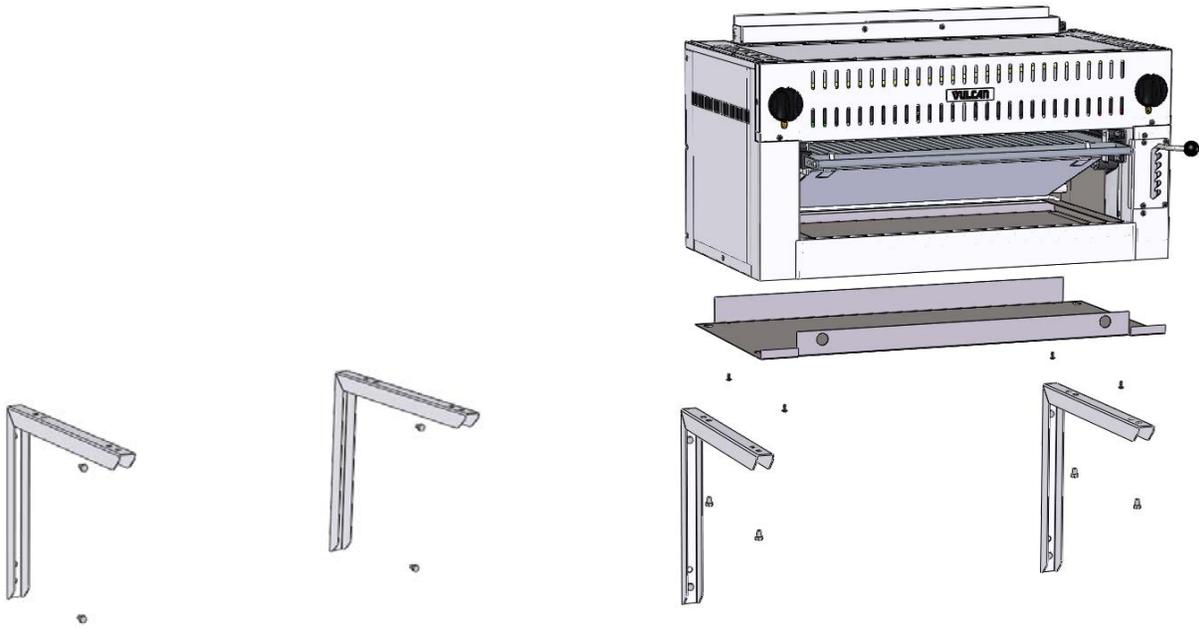


Fig. 5

Fig. 6

Assembly over a Gas Range (Fig. 7)

If the broiler is to be mounted over a gas range, a reinforced shelf and special mounting brackets are required.

1. Use Instructions from RSHELF Accessory kit to install reinforced shelf over a range.
2. Using the four bolts provided, install mounting brackets on both top corners of reinforced shelf.
3. Place and align broiler on top of brackets with the back of the unit flush with the rear of the shelf.
4. Install 3/8-16 Bolts through underside of the RSHELF.

Radiant & Infrared Salamander shown on RSHELF Accessory



Fig. 7

OPERATION

WARNING: THE BROILER AND ITS PARTS ARE HOT. BE CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE BROILER.

CONTROLS

- Dual Zone Controls** — Controls cooking areas in the left and right hand side of the cavity allowing for flexibility and premium cooking performance.
- Angled Handle** — elevates or lowers the broiling grid to different positions. Grasp the handle and pull towards broiler cavity. This releases the mechanism and allows the lifting handle to move into the desired position.
- Burner Valve** — regulates the flow of gas to the burners. Gas flow is increased by turning the valve counterclockwise.
- Drip Tray** — Collects grease and waste which is diverted by the tilt of the drip shield. DO NOT allow the drip tray to overflow. Empty the drip tray when three-quarters full to reduce the possibility of spillage.
- Rack Handle** — glides the grid forward for easy loading and unloading. To operate, pull straight out.

LIGHTING, RELIGHTING AND SHUTDOWN INSTRUCTIONS

1. Turn burner valve to the OFF position and wait 5 minutes.
2. Light the pilot adjacent to the main burner. Adjust the pilot valve screw until the pilot flame has a slight yellow tip. There are two pilots to light, on each end of the cooking chamber.
3. After the pilot has been established, turn the burner valve to the ON position. The burner flames may be adjusted, using the air shutters located behind the manifold cover in the front of the range. There are no shutters on the IRB models.
4. If the burners fail to light, turn off all valves, wait 5 minutes and repeat steps 1-3.
5. To shut down, turn the burner valves to the OFF position.

RACK POSITION AND GAS SETTING

Each operator will find the optimum rack position and gas setting for various products; however, it is recommended that gas input be reduced first when lower rack temperatures are desired. Further reduction in rack temperatures, if necessary, can then be obtained by lowering rack position. Infrared Models must use the full gas setting. Max and minimum temperatures can be achieved at the following settings:

2 Burners On, rack at highest position, valves set to High – 800°F

1 Burner On, rack at lowest position, valves set to Low – 250°F

CLEANING

1. Allow broiler to cool.
2. To remove broiler rack for cleaning, adjust broiler rack to center position.

3. Position left and right hands simultaneously on edges of broiler rack and raise both rack stops.
4. Slide broiler rack and drip tray forward past rack stops, (which must be pivoted out of the way) holding tray up against racks.
5. Remove broiler rack and drip tray from broiler.
6. Let back of tray drop down to vertical to allow front hooks to disengage.
7. Remove drip pan from broiler rack and clean as you would any normal utensil, using care not to damage the front hooks
8. To replace, hook the drip tray to the broiler rack while tray is in a vertical position.
9. Replace broiler rack and drip tray in side channels while holding tray up close to rack.
10. Clean bottom pan. Slide pan out and wash with soap and water. Rinse thoroughly and wipe dry with a soft clean cloth.
11. Clean stainless steel surfaces with a mild detergent and water, using a damp cloth, or with a commercial stainless steel cleaner. Rinse thoroughly and wipe dry with a soft clean cloth.
12. Burner ports and throats should be thoroughly cleaned. Venturi must be free from grease and lint. **DO NOT** insert pick in burner port holes.

MAINTENANCE

WARNING: THE BROILER AND ITS PARTS ARE HOT. BE CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE BROILER.

LUBRICATION

Burner valve stems must be lubricated. Upon sticking, a burner valve stem should receive maintenance from your local authorized servicer.

PILOT LIGHTS

Pilot lights are to be kept clean and adjusted at the proper flame height.

VENT

Annually, when the broiler is cool, check the flue and clear any obstructions.

SERVICE AND PARTS INFORMATION

Contact your local Service Agency to obtain service and parts information.

NOTES



S E R V I C E

SERVICE MANUAL



36RB/36IRB Shown

SALAMANDER BROILERS RADIANT AND INFRARED

Vulcan -	36RB 36IRB
Wolf -	C36RB C36IRB

- NOTICE -

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

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

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SERVICE UPDATES

SERVICE UPDATES - SALAMANDER BROILERS

February 2016

- Manifold Pressure Tap Location Change for easier access.
- Serial No. Cut-Off provided.

GENERAL

INTRODUCTION

This manual is for the Vulcan and Wolf Gas Salamander Broilers. Procedures in this manual will apply to all models unless specified. Pictures and illustrations will be of model 36IRB unless otherwise noted.

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

INSTALLATION, OPERATION AND CLEANING

For detailed installation, operation and cleaning instructions, refer to [Installation & Operation Manual](#) sent with each unit. The manual is also available online at www.vulcanequipment.com.

NOTE: Using accessory options, Salamander broilers can be mounted to the wall, over a range or placed onto an appropriate table top by using 4" legs.

RACK POSITION AND GAS SETTING

NOTE: Infrared burner models must use the full gas setting (knob fully counterclockwise) to achieve the best burner performance and highest broiler temperatures. Lower broiler temperatures can be achieved by using a lower gas setting (knob in the range just past off but less than fully counterclockwise). When using a lower gas setting, the flame should remain lit and be steady across the entire burner surface.

For detailed information refer to RACK POSITION AND GAS SETTING in the [Installation & Operation Manual](#).

MODELS

Vulcan

- 36RB - N (natural)
- 36RB - P (propane)

Wolf

- C36RB - N (natural)
- C36RB - P (propane)

SPECIFICATIONS

Gas Pressures

- Manifold/Operating Pressure
 - Natural** - 5" W.C.
 - Propane** - 10" W.C.
 - Inlet Supply Pressure
 - Natural** - Recommended 7" - 9" W.C. ; Minimum 7" W.C.
 - Propane** - Recommended 11" - 12" W.C. ; Minimum 11" W.C.
- Maximum 14" W.C. (0.5 PSI) (Natural or Propane).

LUBRICATION

Anderson and Forrester (or comparable) valve grease for burner valve stems. Apply light coat to valve stems. Valve grease must be insoluble in propane and natural gas.

TOOLS

Standard

- Standard set of hand tools.
- Manometer.

Special

- 3/4" pipe tee, two short pipe nipples and a reducer (as required) to install hose barb to the tee. Assemble the parts and retain for future gas equipment use. The tool is used for measuring gas manifold pressure after the regulator when a pressure tap is not available in the gas manifold.

REMOVAL AND REPLACEMENT OF PARTS

MANIFOLD COVER

⚠ WARNING Shut off the gas before servicing the unit.

1. Loosen set screw and remove knobs from control valves.
2. Remove screws that secure manifold cover and remove the cover.
3. Reverse procedure to install.



Fig. 1

TOP PANEL ASSEMBLY

⚠ WARNING Shut off the gas before servicing the unit.

NOTE: When viewed from the top, there are (5) flue bracket mounting screws that secure the bracket and the insulation pan (underneath) to the top panel only. When removing the top panel assembly, these screws can remain installed.

1. Remove LEFT SIDE PANEL and RIGHT SIDE PANEL.
2. Remove the remaining screws securing Top Panel Assembly to each side of the flue and back panel.
3. Lift the Top Panel Assembly off broiler.
4. Reverse procedure to install.

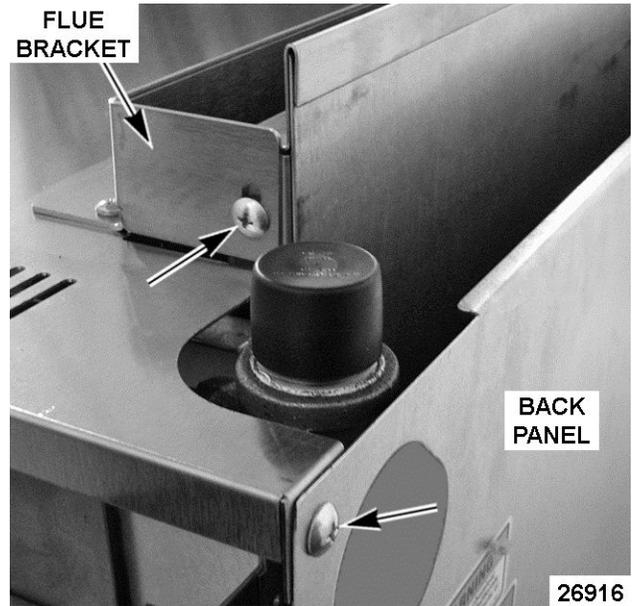


Fig. 2

LEFT SIDE PANEL

⚠ WARNING Shut off the gas before servicing the unit.

1. Remove crumb tray.
2. Remove MANIFOLD COVER.
3. Position the rack assembly to access panel screws in the broiler opening area.



Fig. 3

- Remove screws securing left side panel. Slide panel toward the front of broiler until panel clears front mounting area then remove the panel.

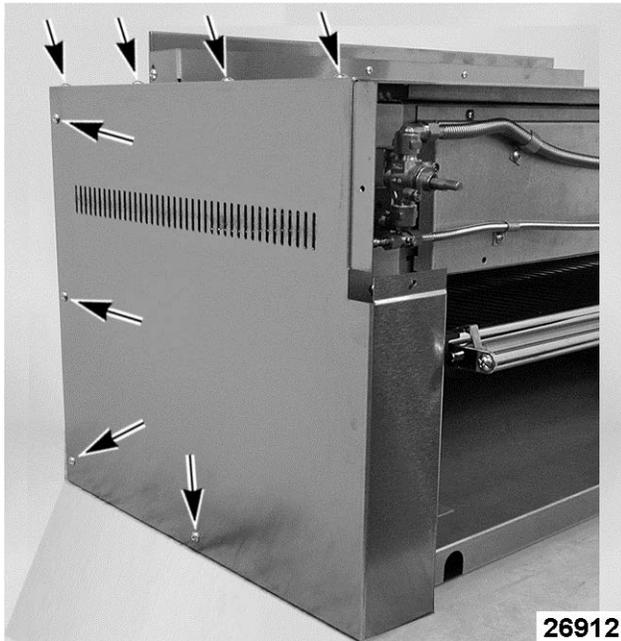


Fig. 4

- Pull knob off the handle on rack positioning bracket then remove plate stop.
- Position the rack assembly to access panel screws in the broiler opening area. Remove screws from this area and the front of panel.



Fig. 6

- Reverse procedure to install.

RIGHT SIDE PANEL

⚠ WARNING Shut off the gas before servicing the unit.

- Remove crumb tray.
- Remove MANIFOLD COVER.
- Remove screws securing plate stop to broiler.

PLATE STOP

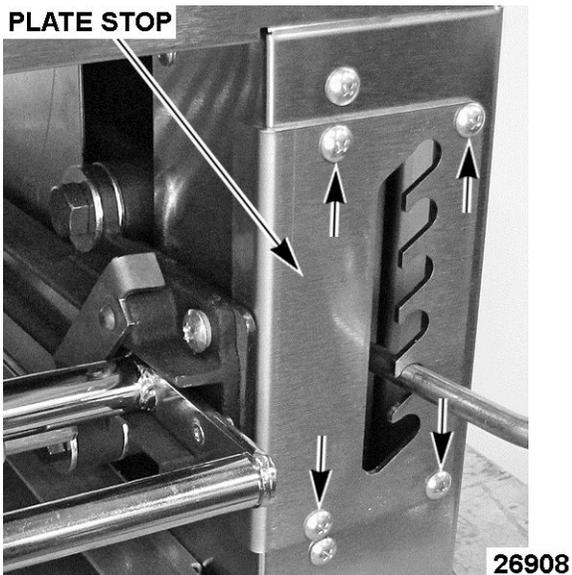


Fig. 5

- Remove screws securing right side panel to broiler. Slide panel toward the front of broiler until panel clears front mounting area then remove the panel.

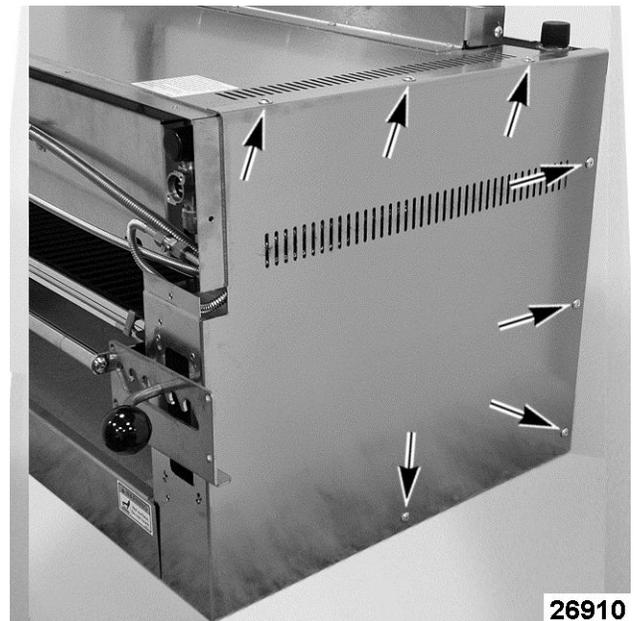


Fig. 7

- Reverse procedure to install.

CONTROL VALVES (36RB/C36RB)

⚠ WARNING Shut off the gas before servicing the unit.

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

1. Remove MANIFOLD COVER.
2. Left Valve:
 - A. Disconnect compression fitting from top of valve.
 - B. Remove screws securing manifold to broiler.
 - C. Note orientation of elbow on valve then remove the elbow. Retain for use on replacement valve.
 - D. Remove valve from manifold.

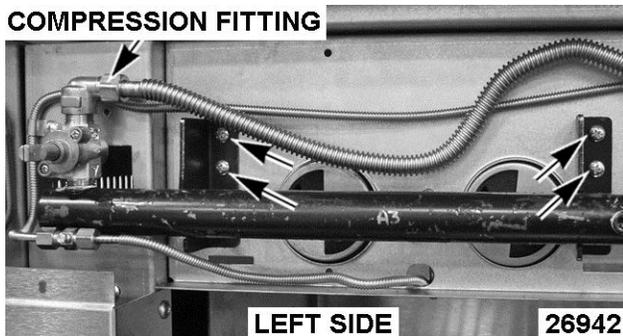


Fig. 8

3. Right Valve:
 - A. Remove RIGHT SIDE PANEL.
 - B. Disconnect compression fittings from right side manifold.
 - C. Remove screws securing right front manifold and right side manifold to broiler.
 - D. Note orientation of control valve then remove it from the each of the manifolds.

NOTE: When installing, ensure control valve is perpendicular to the right front manifold.

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

4. Reverse procedure to install.
5. Check for proper operation.

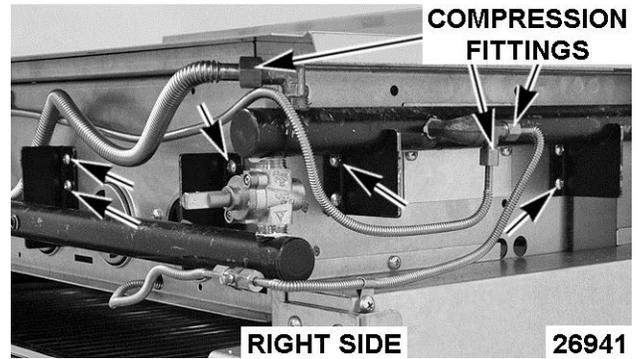


Fig. 9

PILOT (36RB/C36RB)

⚠ WARNING Shut off the gas before servicing the unit.

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

1. Remove MANIFOLD COVER.
2. Disconnect compression nut from straight pilot valve fitting.

NOTICE When disconnecting compression nut from the straight pilot valve fitting, support the fitting to prevent damage to pilot flexible tubing.

3. Remove screws securing pilot and bracket to the broiler.

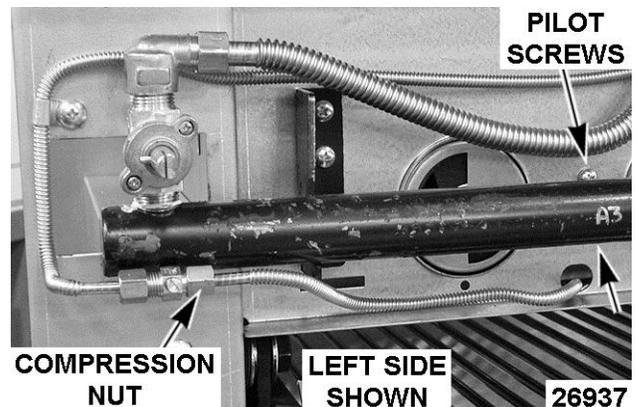


Fig. 10

4. Remove pilot through broiler cooking area.

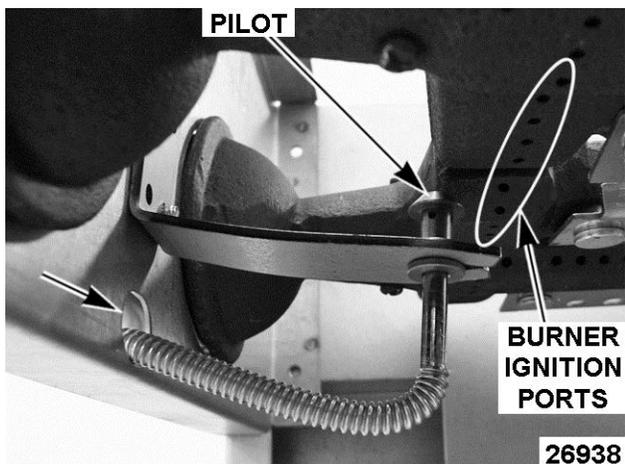


Fig. 11

5. Remove pilot from bracket.
6. To install replacement pilot:
 - A. Insert mounting groove on the pilot into the mounting slot on the pilot bracket.
 - B. Re-crimp the pilot bracket to secure the pilot.
 - C. Slide compression nut and sleeve (ferrule) over one end of the replacement flexible tubing for the pilot. Insert flexible tubing into the pilot and tighten compression nut to secure.
 - D. Bend flexible tubing to match original pilot configuration. Route flexible tubing through opening in broiler frame and install pilot bracket to broiler.

NOTE: When installing, ensure the pilot is close to the ignition ports on the bottom of burner for proper burner lighting. If necessary, bend the bracket so that the pilot remains in contact with the burner casting.

- E. Slide compression nut and sleeve over the opposite end of flexible tubing. Insert flexible tubing into the straight pilot valve on broiler and tighten compression nut to secure.

7. Check for proper operation.

RADIANT BURNER (36RB/C36RB)

⚠ WARNING Shut off the gas before servicing the unit.

1. Adjust rack assembly to the center position.

2. Pull rack assembly out and access the rack stops on the left and right sides of the rack assembly. Allow enough clearance at the rear of rack assembly to rotate the rack stops to a horizontal position. If the rack assembly is pulled all the way out the rack assembly will engage the rack stops and prevent removal.

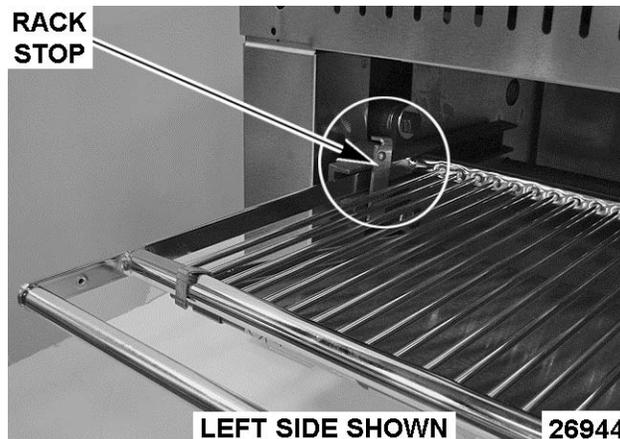


Fig. 12

3. Grasp the rack assembly near the broiler, rotate both the rack stops horizontally and pull the rack assembly out enough for the rack assembly frame to clear the rack stops.

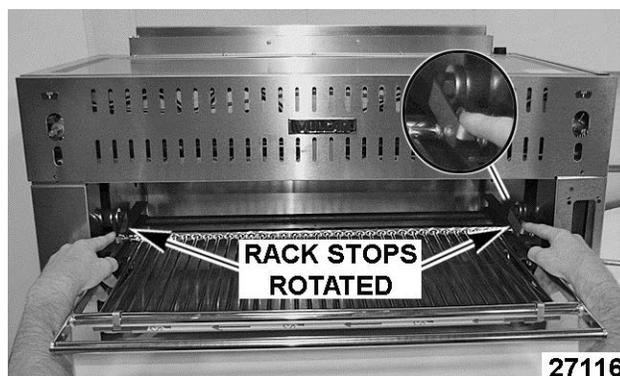


Fig. 13

4. Grasp the rack assembly and drip tray on each side to support the tray and remove from broiler.

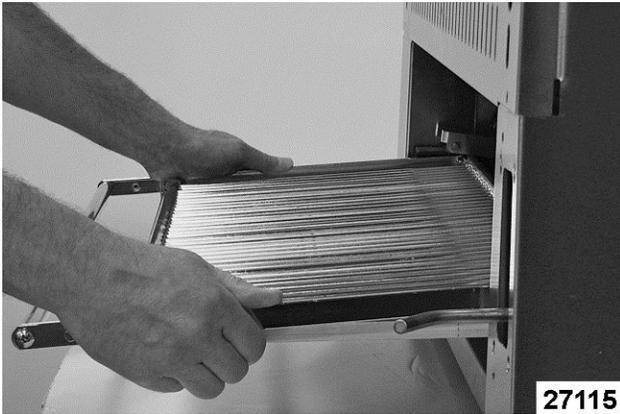


Fig. 14

5. From inside broiler cooking area, remove cotter pin securing burner to broiler frame. Retain pin for reuse.

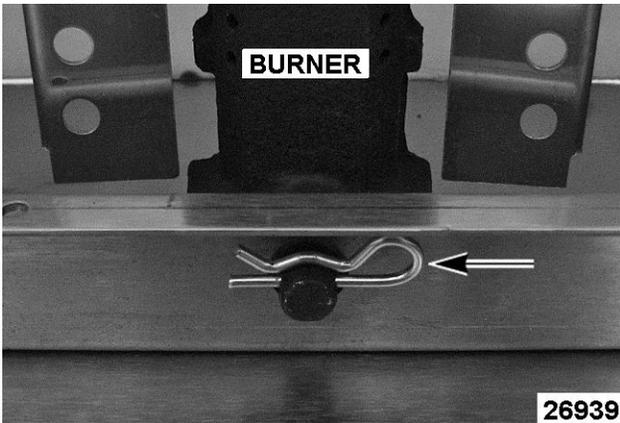


Fig. 15

6. Lift burner from the rear and slide it off the gas orifice to remove from broiler.

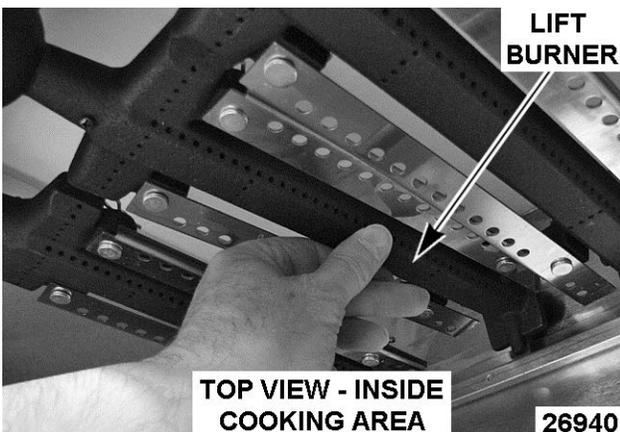


Fig. 16

7. Reverse procedure to install.
8. Perform RADIANT BURNER AIR SHUTTER ADJUSTMENT (36RB/C36RB).

CONTROL VALVES (36IRB/C36IRB)

⚠ WARNING Shut off the gas before servicing the unit.

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

1. Remove MANIFOLD COVER.
2. Left Valve:
 - A. Remove screws securing valve mounting bracket to broiler
 - B. Disconnect compression fitting from the elbows at the top and bottom of valve.
 - C. Note orientation of elbows on valve then remove the elbows. Retain for use on replacement valve.

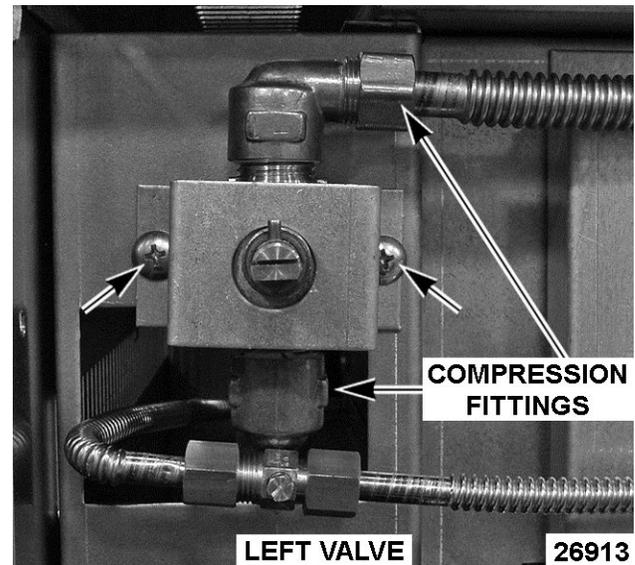


Fig. 17

3. Right Valve:
 - A. Remove screws securing valve stem assembly to valve.

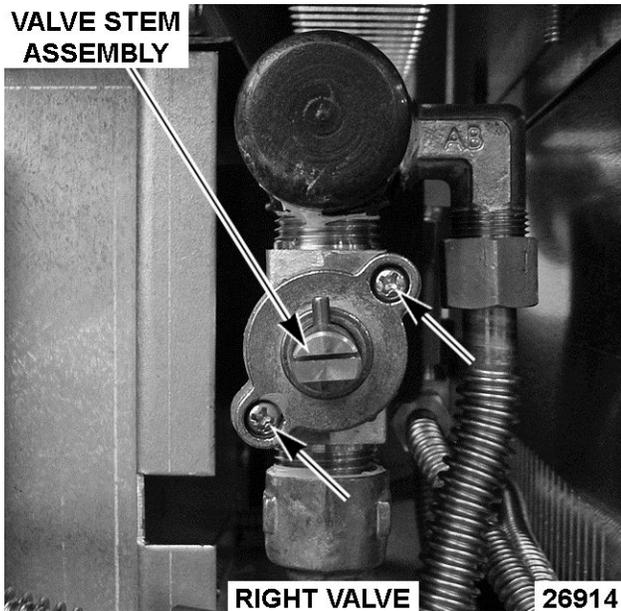


Fig. 18

- B. Note location of spring and remove it if still inside valve body.

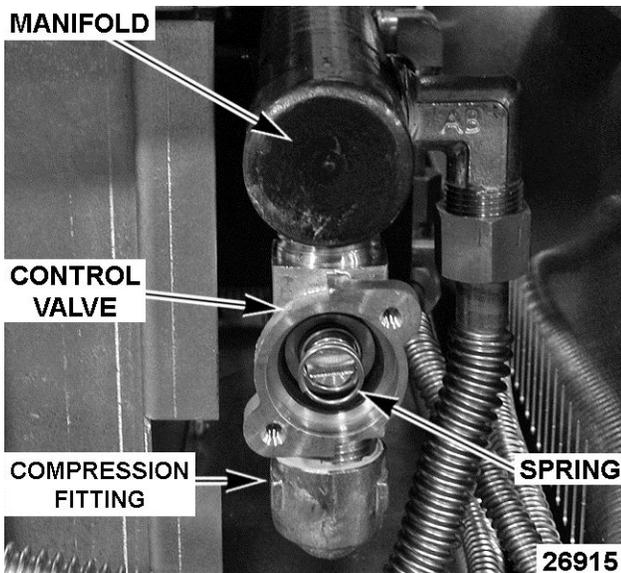


Fig. 19

- C. Disconnect compression fitting from the elbow at the bottom of valve.
 D. Remove valve from manifold.
 E. Note orientation of elbow on valve then remove the elbow. Retain for use on replacement valve.

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

NOTE: When installing: Right valve - apply a light coat of valve grease under the stop on the valve stem (see LUBRICATION). Left & Right Valves - Ensure control valves are aligned and centered in the manifold cover opening. The valves must be perpendicular to the manifold.

4. Reverse procedure to install.
5. Check for proper operation.

PILOT (36IRB/C36IRB)

⚠ WARNING Shut off the gas before servicing the unit.

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

1. Remove MANIFOLD COVER, LEFT SIDE PANEL if replacing left pilot and RIGHT SIDE PANEL if replacing right pilot.
2. From inside the broiler cooking area, disconnect compression fitting from the pilot.

NOTICE When disconnecting compression fitting for the pilot, support bracket to prevent bending.

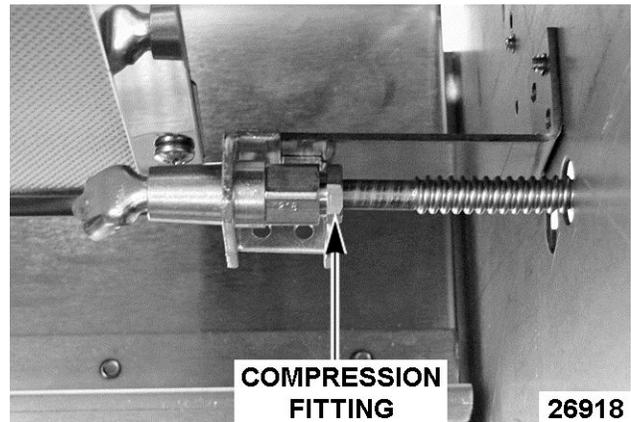


Fig. 20

3. Remove screws securing pilot and bracket to the broiler.

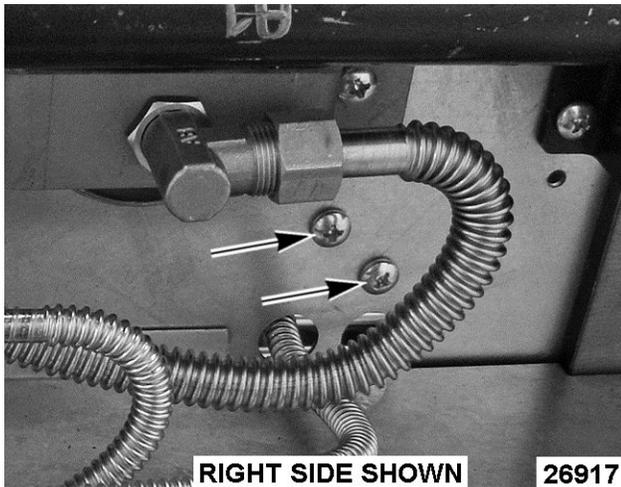


Fig. 21

4. Remove screws securing pilot to the bracket.

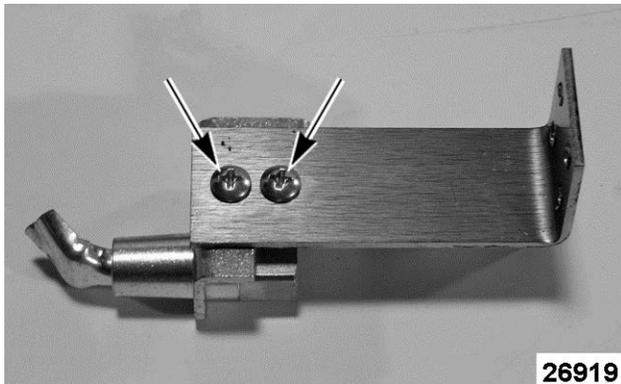


Fig. 22

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

INFRARED BURNER (36IRB/ C36IRB)

⚠ WARNING Shut off the gas before servicing the unit.

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

1. Remove MANIFOLD COVER, LEFT SIDE PANEL and RIGHT SIDE PANEL.

2. Remove TOP PANEL ASSEMBLY.

3. **Left side:**

- A. Remove screws securing burner mounting bracket to broiler frame.

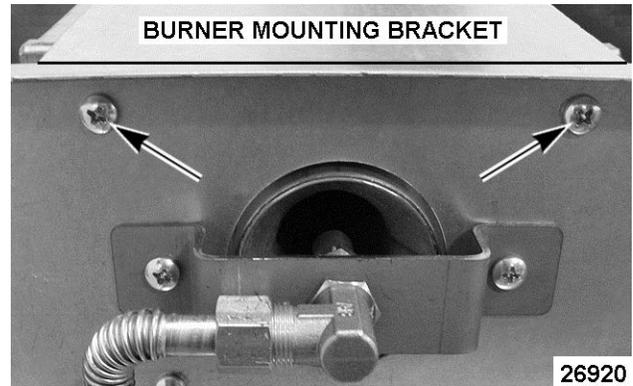


Fig. 23

4. **Right side:**

- A. Disconnect gas supply at broiler.
- B. Remove screws securing manifold to broiler.



Fig. 24

- C. Lower the manifold to access burner mounting bracket screws.
- D. Remove screws securing burner mounting bracket to broiler frame.

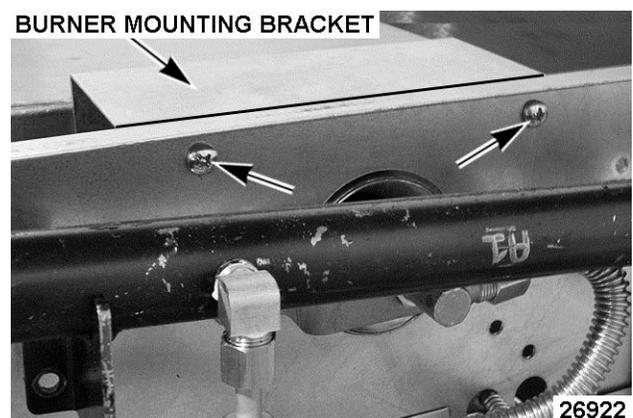


Fig. 25

- E. Disconnect compression nut from elbow orifice fitting to access the right side orifice bracket mounting screw.
- F. Remove screws securing orifice bracket to broiler frame.

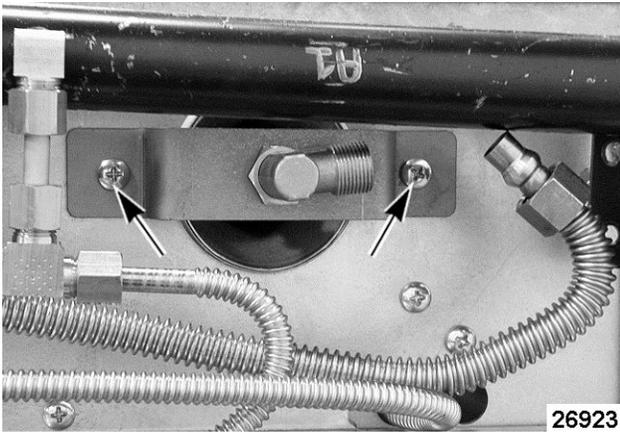


Fig. 26

- From inside the broiler cooking area, remove screws on the of bottom right side of the burner. The screws secure the burner mounting bracket to the burner.

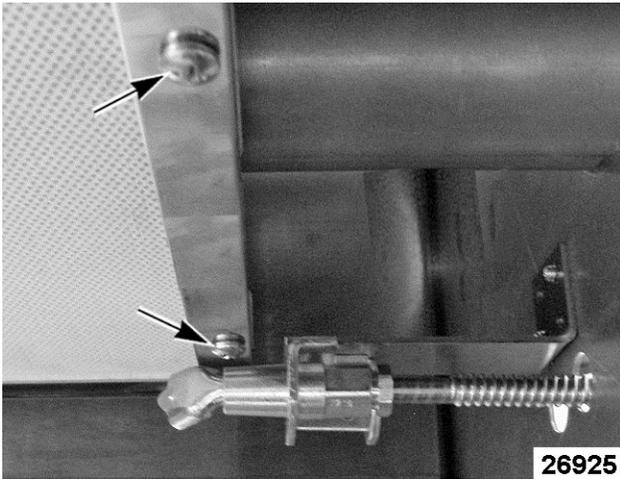


Fig. 27

- Lift right side burner mounting bracket from burner and broiler frame.

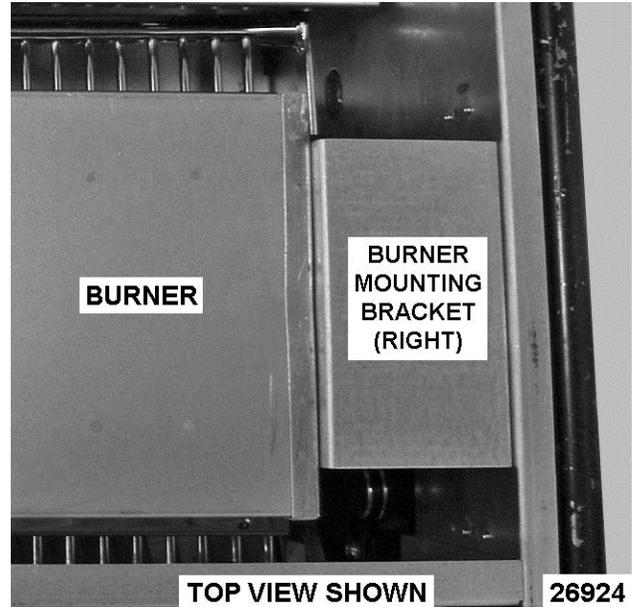


Fig. 28

- Slide burner to the right (manifold side) until it clears the burner opening in broiler frame on the left. Lift burner to remove it from broiler.
- Remove screws securing the left burner mounting bracket to burner.

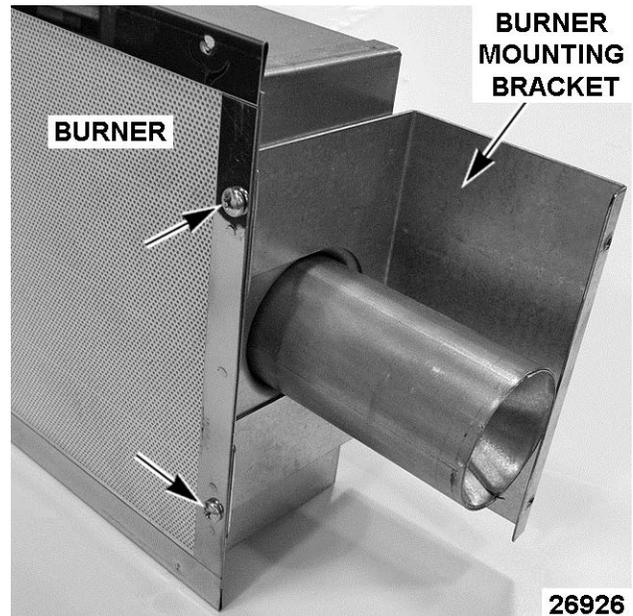


Fig. 29

- Reverse procedure to install replacement burner.
- NOTE:** When installing, remove the left side orifice bracket from the broiler for additional burner clearance as necessary.
- Check for proper operation.

GAS PRESSURE REGULATOR

⚠ WARNING Shut off the gas before servicing the unit.

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

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

NOTE: Gas pressure regulator should be installed as close to the broiler inlet gas connection as possible.

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

REGULATOR ADJUSTMENT (BELOW CLOSING NUT)

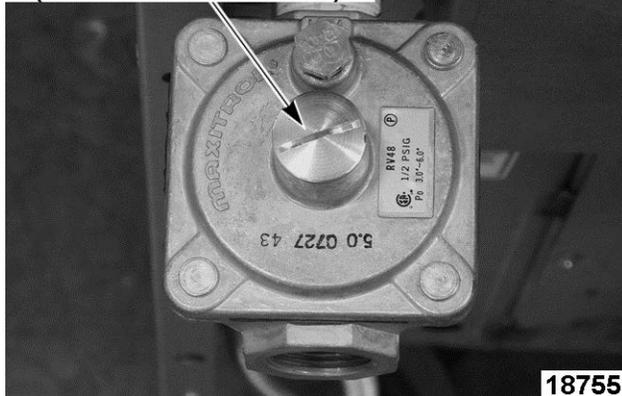


Fig. 30

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

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

3. Connect main gas supply line to gas pressure regulator inlet.

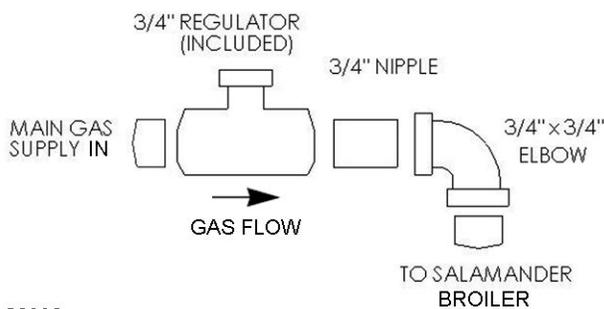


Fig. 31

4. Adjust regulator as outlined in REGULATOR ADJUSTMENT.

RACK SPRINGS

NOTE: Springs should be replaced in pairs for proper operation of the rack lift assembly.

1. Remove crumb tray to access tension adjustment nuts from the front of broiler.
2. Raise the rack lift assembly to its highest position on stop plate to relieve spring tension.
3. Loosen nuts to remove any remaining tension on springs.
4. Access the bottom of broiler and remove springs from the lower arm casting and eye bolt.

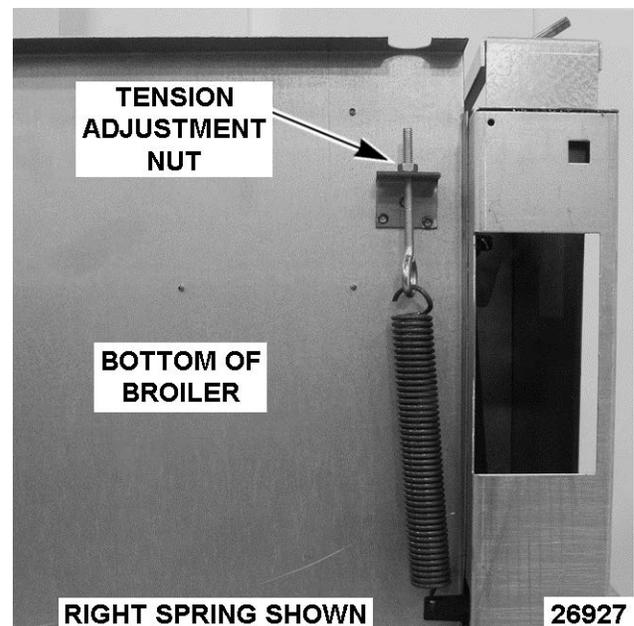


Fig. 32

5. Reverse procedure to install.
6. Perform RACK SPRING TENSION ADJUSTMENT.

26906

SERVICE PROCEDURES AND ADJUSTMENTS

PILOT FLAME HEIGHT

1. Locate the pilot adjustment screws below the burner control knobs (one on each side) on the front of broiler. It is not necessary to remove the manifold cover as adjustment access holes are provided in the panel.

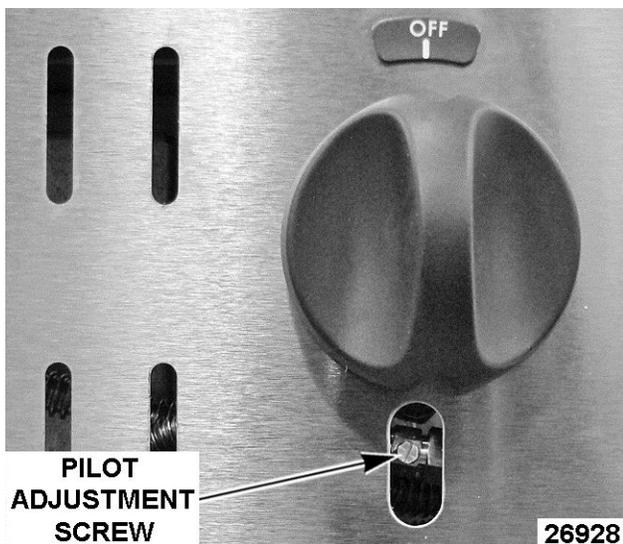


Fig. 33

2. Locate the pilots at the top of the broiler heating area.
3. Monitor the pilots flame and burner lighting. Pilot is in adjustment when it will stay on continually and lights the burners without delayed ignition.
4. If adjustment is necessary, rotate the screw clockwise to decrease and counterclockwise to increase flame height.

RADIANT BURNER AIR SHUTTER ADJUSTMENT (36RB/C36RB)

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

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

port. A white-blue flame is a result of excessive primary air.

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

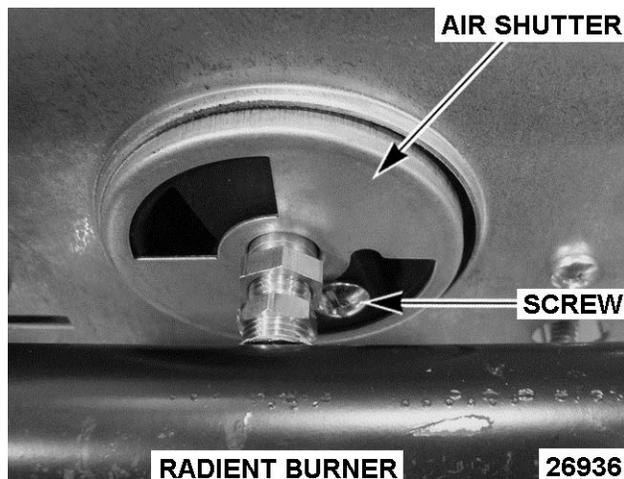


Fig. 34

INFRARED BURNER (36IRB/ C36IRB)

Adjustment

The only adjustment for the Infrared burner is the gas manifold pressure. Verify the pressure is set correctly as outlined under REGULATOR ADJUSTMENT.

Flame Appearance

When the Infrared burner first lights you should see a small rolling blue flame, which will clear up after the burner warms. Once warm, a low profile orange flame is the best description of the Infrared burner flame. In some cases, if the burner is operating correctly, you may not be able to see the actual flame. Instead you will see the glow of the ceramic bricks in the burner.

REGULATOR ADJUSTMENT

⚠ WARNING Shut off the gas before servicing the unit.

NOTE: Regulators come preset, but should be checked anytime one is installed. Before adjusting regulator, check incoming gas line pressure. Incoming pressure must be 6-14" W.C. for natural gas and 11-14" W.C. for propane gas. If incoming pressure is not correct, have the gas source checked and adjusted as necessary. Make sure the regulator is mounted in the horizontal position with the arrow pointing in the direction of gas flow. See GAS

PRESSURE REGULATOR under REMOVAL AND REPLACEMENT OF PARTS.

See unit data plate, under crumb tray, for manifold pressure setting information. Clean vent cap before adjusting.

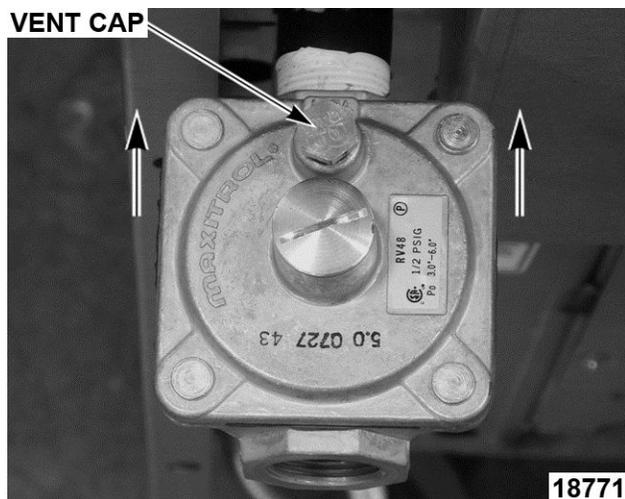


Fig. 35

Manifold Pressure Tap Location Change

Broilers models starting with the following serial numbers, now have the gas manifold pressure tap port near the gas supply inlet at the rear of broiler for easier access.

- 36RB/C36RB - 481854525 and higher.
- 36IRB/C36IRB - 481855115 and higher.

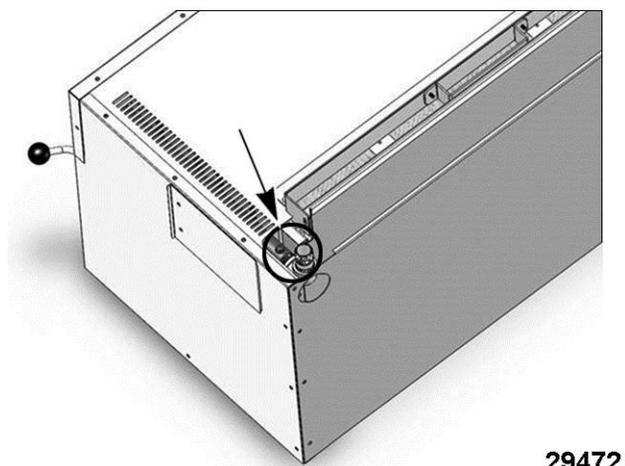


Fig. 36

Broilers built before the manifold pressure tap location change will need to access the pressure port as outlined in steps 1A and 1B in the procedure below.

1. Connect manometer to measure gas manifold pressure.

- A. 36RB/C36RB - Remove MANIFOLD COVER to access pressure tap on the manifolds.
- B. 36IRB/C36IRB - Install a tee with hose barb connection on the outlet side of the regulator. See TOOLS. Connect the opposite end of the tee to broiler incoming gas supply.

2. Turn gas supply on and light both pilots.
3. Open both valves to the full on position and check manometer reading. The reading should be 5" W.C. for natural gas and 10" W.C. for propane gas. Tolerance is ± 0.3 " W.C.
4. If manifold pressure is not correct, adjust the regulator as follows.
 - A. Remove the regulator closing nut.

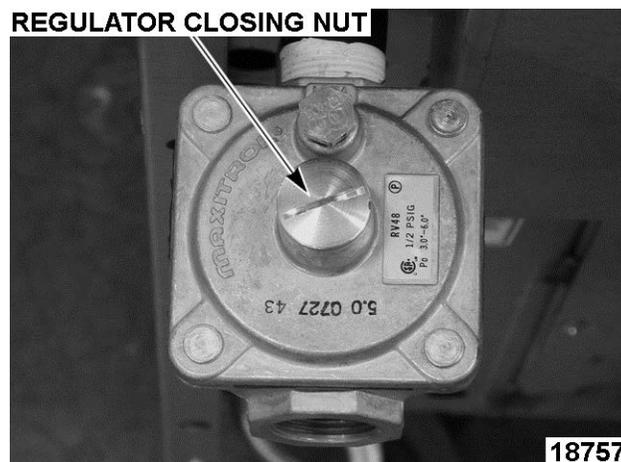


Fig. 37

- B. Insert a flat edge screwdriver through the top of the regulator. While watching the manometer, turn the adjusting screw clockwise to increase pressure and counterclockwise to decrease pressure until the proper gas pressure is achieved. See data plate under crumb tray.
- C. Install the regulator closing nut.
- D. Turn gas supply off.
- E. Remove manometer from pressure tap location. If tee was installed, remove tee.

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

- F. Apply thread sealant to pipe threads and re-install.

GAS ORIFICE CHECK

The gas orifice is mounted at the gas and air inlet for the burner. If burner operation seems poor and other systems have been checked, access the burner and inspect:

- Gas orifice alignment - orifice should be centered in the venturi opening and perpendicular to the burner.
- Check gas orifice for blockage or damage. If dirty, clean with air or water only.
- Verify gas orifice is correct for the altitude.

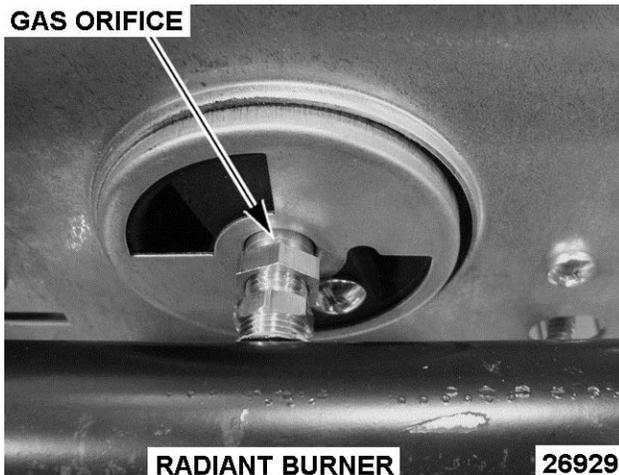


Fig. 38

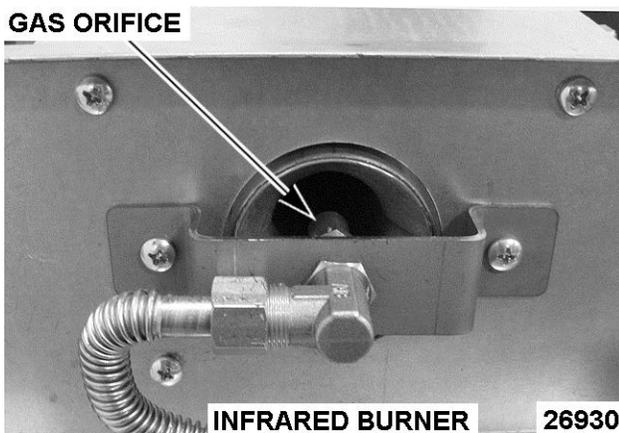


Fig. 39

CONTROL VALVES

Inspect the control valve for smooth rotation, noticeable wear and any possible damage. The burner flame should increase smoothly as the valve is opened (highest setting) and decrease smoothly as the valve is being closed. When inspecting valves, always apply a light amount of valve grease at the base of the valve stem. See [LUBRICATION](#). If valve

grease does improve rotation of the valve, or damage is found, replace the control valve as outlined under [CONTROL VALVES \(36RB/C36RB\)](#) or [CONTROL VALVES \(36IRB/C36IRB\)](#).

RACK SPRING TENSION ADJUSTMENT

1. Access the springs on the bottom of broiler.
2. Tighten nut to adjust rack spring tension. Adjust both springs equally so there is approximately 3/4" of thread above the nut. If additional rack spring tension is required, tighten each nut an additional 2-3 turns.
3. Check for proper operation.

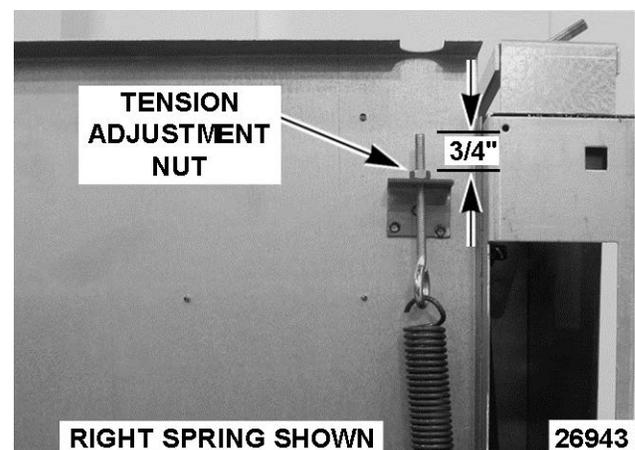


Fig. 40

TROUBLESHOOTING

GENERAL (ALL MODELS)

GENERAL	
SYMPTOM	POSSIBLE CAUSE
Pilot does not remain lit.	<ol style="list-style-type: none"> 1. Incorrect gas type. 2. Incorrect gas pressure. 3. Pilot burner not adjusted properly. 4. Pilot burner blocked or Incorrect pilot orifice.
Slow to heat or not hot enough.	<ol style="list-style-type: none"> 1. Incorrect gas type. 2. Low gas pressure. 3. Regulator adjustment or malfunction. 4. Control valve malfunction.
Broiler temperature too hot.	<ol style="list-style-type: none"> 1. Incorrect gas type. 2. Regulator adjustment or malfunction due to high gas pressure. 3. Control valve malfunction.

RADIANT BURNER (36RB/C36RB)

RADIANT BURNER	
SYMPTOM	POSSIBLE CAUSE
Flame too yellow.	<ol style="list-style-type: none"> 1. Orifice incorrect size or dirty. 2. Air shutter not adjusted correctly or dirty. 3. Incorrect gas pressure. 4. Incorrect gas type. 5. Orifice not aligned properly in venturi. 6. Appliance not venting properly.
Low burner flame (all burners).	<ol style="list-style-type: none"> 1. Regulator adjustment or low gas pressure. 2. Incorrect gas type.
Low burner flame (individual burner).	<ol style="list-style-type: none"> 1. Air mixture incorrect.
Flame floats on burner.	<ol style="list-style-type: none"> 1. Inadequate air supply. 2. Restricted exhaust flue.

INFRARED BURNER (36IRB/C36IRB)

INFRARED BURNER	
SYMPTOM	POSSIBLE CAUSE
Flame not orange.	<ol style="list-style-type: none"> 1. Orifice incorrect size or dirty. 2. Incorrect gas pressure. 3. Incorrect gas type. 4. Orifice not aligned properly in venturi. 5. Appliance not venting properly. 6. Clogged burner ports. 7. Burner malfunction.
Burner not lighting properly or incorrect burner flame appearance due to clogged ports.	<ol style="list-style-type: none"> 1. Broiler with Infrared burner is mounted too close to a fryer or charbroiler and the grease laden air is causing burner ports to clog. If burner ports are found to be clogged, install a replacement burner. NOTE: Grease laden air is detrimental to the life of the Infrared burner. If a technician sees a broiler with Infrared burner mounted in a location close to a fryer or charbroiler, please recommend to the customer to move the broiler away from the grease laden air source to prolong the life of the Infrared burner.

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MODELS

*36RB
36IRB*

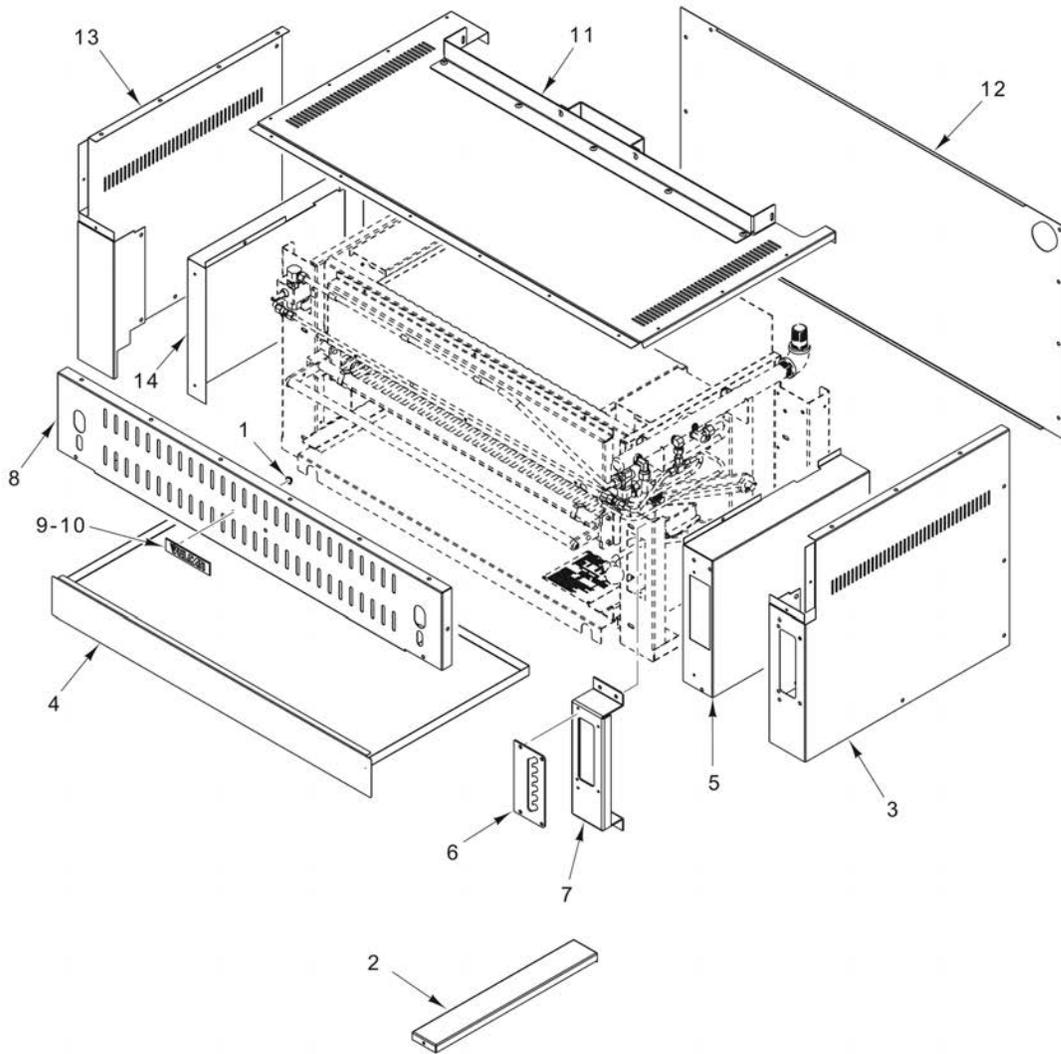
*C36RB
C36IRB*



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

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9	PLUMBING, CONTROLS, & HEATING COMPONENTS (INFRARED)
11	RACK LIFTING COMPONENTS



PL-60340

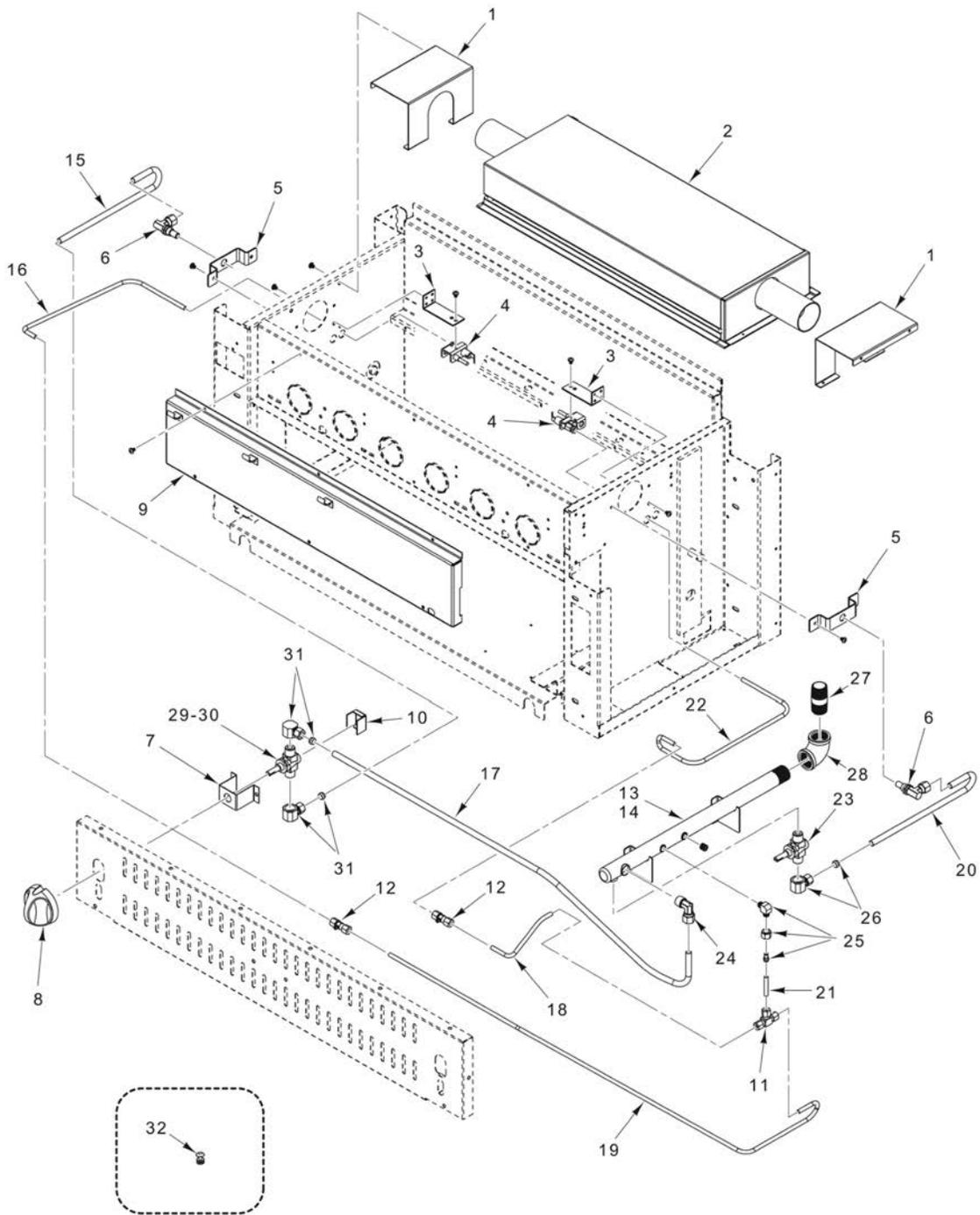
PANELS AND COVERS

PANELS AND COVERS

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60340			
1	NS-047-78	Pal Nut.....	2
2	00-922773	Bracket - Backwall Support (IRB Only).....	1
3	00-922717-00001	Panel - Side (RH).....	1
4	00-922732-0000A	Tray - Crumb.....	1
5	00-922736	Shield - Heat (Internal) (RH).....	1
6	00-922738	Plate - Stop (Rack Position).....	1
7	00-922737	Bracket.....	1
8	00-922719-00001	Cover - Manifold.....	1
9	00-957916-00003	Nameplate - Small (Vulcan).....	1
10	00-723204	Nameplate - Small (Wolf).....	1
11	00-922715-0000A	Top Panel Assy.....	1
12	00-922740	Panel - Back.....	1
13	00-922718	Panel - Side (LH).....	1
14	00-788488	Shield - Heat (Internal) (LH).....	1

PLUMBING, CONTROLS, & HEATING COMPONENTS (RADIANT)

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-60341			
1	00-712001-0000A	Burner Assy.....	6
2	00-922681-000A2	Manifold Assy. (Inlet) (RH) (Incls. Items 3 thru 10).....	1
3	00-922553-000A1	Manifold (RH).....	1
4		Pipe 3/4 x 2 (TBE).....	1
5		Elbow - Pipe 3/4 x 90 Deg.....	1
6	00-922730	Fitting - Tee.....	1
7	00-712043	Valve - Ball 3/8 NPT Male (Brass).....	1
8	00-722657	Elbow 3/8 MPT x 3/8 CC.....	1
9	00-922682-000A2	Manifold (3-Port) (RH).....	1
10	00-719206	Fitting 1/8 NPT Hex (Male).....	3
11	00-719951-00055	Hood - Orifice (Drill 55) Nat Gas.....	3
12	00-719951-00065	Hood - Orifice (Drill 65) LP Gas.....	AR
13	00-922681-000A3	Manifold Assy. (LH) (Incls. Items 7, 10, 14, 15).....	1
14	00-922682-00A3	Manifold (3-Port) (LH).....	1
15	00-922731	Fitting.....	1
16	00-428300-00001	Knob (Black).....	2
17	00-702005	Bracket - Pilot.....	2
18	00-913155	Kit - Pilot Burner (Incls Tip, Flex Tuubing & Hardware).....	2
19	00-715086	Fitting - Pilot Adjustment.....	2
20	00-922774	Tubing - Flex (3/16 x 10 In.).....	1
21	00-922776	Tubing - Flex (3/16 x 48 In.).....	1
22	00-722225	Tubing - Flex (3/16 x 36 In.).....	1

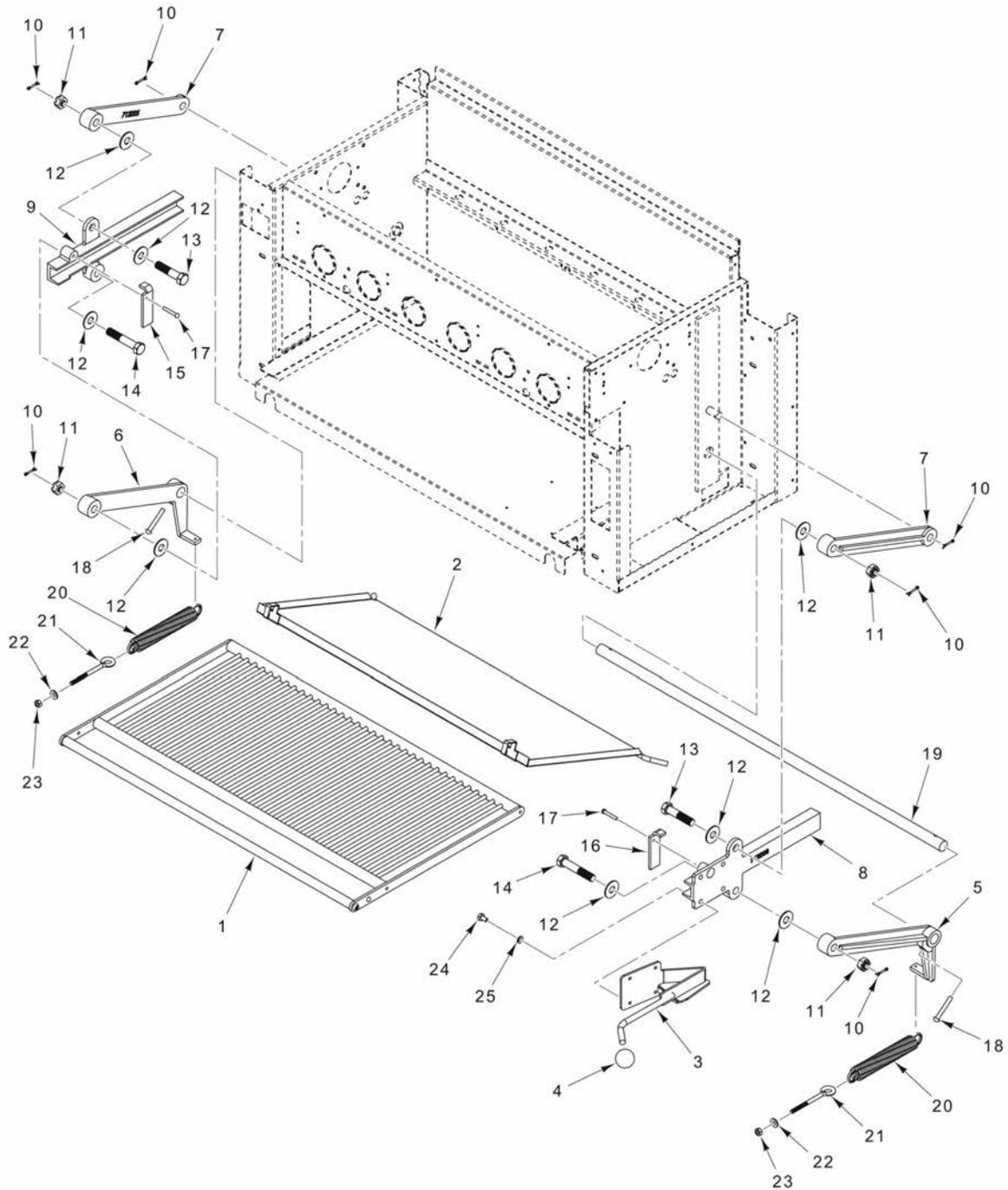


PL-60342

PLUMBING, CONTROLS, & HEATING COMPONENTS (INFRARED)

PLUMBING, CONTROLS, & HEATING COMPONENTS (INFRARED)

ILLUS. PL-60342	PART NO.	NAME OF PART	AMT.
1	00-922764	Bracket - Burner Mounting.....	2
2	00-922751	Burner - Split (Infrared) (30k BTU).....	1
3	00-753370	Bracket - Pilot.....	2
4	00-718327	Pilot - Burner.....	2
5	00-922779	Bracket - Orifice.....	2
6	00-404079-0000F	Elbow 7/16 Orifice.....	2
7	00-922790	Bracket - Valve (LH).....	1
8	00-428300-00001	Knob (Black).....	2
9	00-753383-0000A	Panel - Insulation.....	1
10	00-922743	Bracket - Support.....	1
11	00-720058	Tee (Brass).....	1
12	00-715086	Fitting - Pilot Adjustment.....	2
13	00-922681-000A1	Manifold Assy. (Inlet) (RH) (Incls. Items 14 & 23 thru 28).....	1
14	00-922553-000A3	Manifold.....	1
15	00-722221	Flex Tubing (3/8 x 12 In.).....	1
16	00-426505-00023	Tube - Flex 1/4 O.D. x 23 In. Lg.....	1
17	00-722225	Tubing - Flex (3/8 x 36 In.).....	1
18	00-426505-00007	Tubing - Flex (1/4 x 7 In.).....	1
19	00-426505-00042	Flex Tube (1/4 X 42 In.).....	1
20	00-722221	Flex Tubing (3/8 x 12 In.).....	1
21	00-922777	Tubing - Flex (1/4 x 1-1/2 In., Rigid).....	1
22	00-426505-00023	Tube - Flex 1/4 O.D. x 23 In. Lg.....	1
23	00-712043	Valve - Ball 3/8 NPT Male (Brass).....	1
24	00-722657	Elbow 3/8 MPT x 3/8 CC.....	1
25	00-714593	Elbow 1/8 NPT x 1/4 CC.....	1
26	00-922731	Fitting.....	1
27		Pipe 3/4 x 2 (TBE).....	1
28		Elbow - Pipe 3/4 x 90 Deg.....	1
29	00-922681-000A4	Manifold Assy. (LH) (Incls. Items 30 & 31).....	1
30	00-712043	Valve - Ball 3/8 NPT Male (Brass).....	1
31	00-922731	Fitting.....	1
32	00-715007	Orifice (LP) (Pilot Burner).....	AR



PL-60343

RACK LIFTING COMPONENTS

RACK LIFTING COMPONENTS

ILLUS. PL-60343	PART NO.	NAME OF PART	AMT.
1	00-702317-0000A	Rack Assy.....	1
2	00-702319-0000A	Pan - Sliding.....	1
3	00-922734-000A2	Bracket - Rack Positioning.....	1
4	00-922331	Knob (1-1/2 In. Dia.).....	1
5	00-712006	Arm - Lower Right.....	1
6	00-712007	Arm - Lower Left.....	1
7	00-712005	Arm - Upper.....	2
8	00-712008	Slide - Rack (RH).....	1
9	00-712009	Slide - Rack (LH).....	1
10	PC-005-10	Pin - Cotter.....	6
11	00-730520	Nut - Castle.....	4
12	00-730318	Washer.....	8
13	00-730124	Screw.....	2
14	00-730125	Screw.....	2
15	00-702041	NLA - Obsolete--Stop - Rack (LH).....	1
16	00-702040	NLA - Obsolete--Stop - Rack (RH).....	1
17	00-730405	Screw.....	2
18	00-730425	Screw.....	2
19	00-702055	NLA - Obsolete--Rod - Spreader.....	1
20	00-712017	Spring - Rack.....	2
21	00-719331	Bolt - Eye.....	2
22		Lockwasher 1/4.....	2
23		Nut 1/4-20 Hex.....	2
24		Mach. Screw 1/4-20 x 1/2.....	4
25		Lockwasher 1/4 Helical.....	4

