



# **VCC AND SCB GAS CHARBROILERS**

## **Customer Maintenance Manual**

**SPECIFICATION SHEETS**

**INSTALLATION / OPERATION MANUAL**

**ADDITIONAL RESOURCE**

**SERVICE MANUAL**

**HOBART SERVICE PARTS STORE**

**CATALOG OF REPLACEMENT PARTS**

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

Model VCCB47

**SPECIFICATIONS**

Low profile, high volume gas charbroiler, Vulcan Model No. \_\_\_\_\_. Stainless steel front, sides, top trim and grease trough. Full width front grease collection drawers. Heavy duty cast iron char-radiants and burners. 5¼" wide cast iron grates. One 14,500 BTU/hr. burner for each broiling grate. Underburner deflector system reflects heat upwards. Standing pilot ignition system. One infinite heat control valve for each burner. 4" adjustable legs. ¾" rear gas connection and gas pressure regulator.

**Exterior Dimensions:**

\_\_\_\_\_ " wide x 27¼" deep x 13" working height.

CSA design certified. NSF listed.

**SPECIFY TYPE OF GAS WHEN ORDERING.  
SPECIFY ALTITUDE WHEN ABOVE 5,999 FT.**

- VCCB25** 25¼" wide
- VCCB36** 36" wide
- VCCB47** 46¾" wide
- VCCB60** 60" wide
- VCCB72** 72" wide

**STANDARD FEATURES**

- Stainless steel sides, control panel, top trim, backsplash and grease trough.
- Full width front grease drawers.
- Heavy duty cast iron char-radiants and burners.
- 5¼" wide sloped cast iron grates are reversible for "level" broiling or self-cleaning. Cast in pitched grease trough in each grate blade provides fat run-off and controls flare-ups.
- One 14,500 BTU/hr. burner for each broiler grate.
- Standing pilot ignition system.
- One infinite heat control valve for each burner.
- Underburner deflector system reflects heat upwards creating a "Cool Zone" in the grease drawer and drip areas.
- 4" adjustable legs.
- ¾" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

**ACCESSORIES**

- 10" deep plate rail.
- 6" back and side splash kit.
- Diamond and waffle pattern cast iron grates.
- Stainless steel diamond grate.
- Welded steel round rod grate.
- Stainless steel stand with undershelf and casters.

**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote &amp; Order Fax: 1-800-444-0602



## VCCB SERIES COUNTER MODEL GAS CHARBROILER

### INSTALLATION REQUIREMENTS:

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

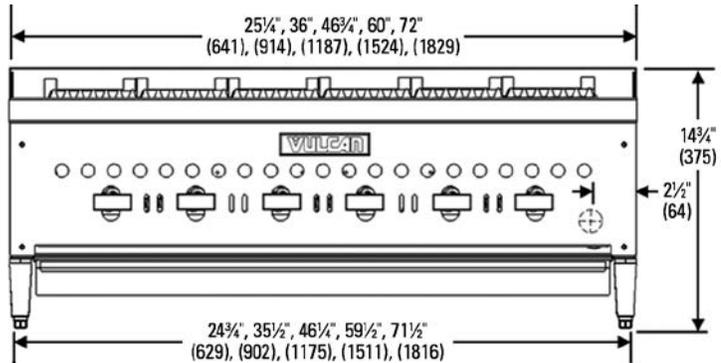
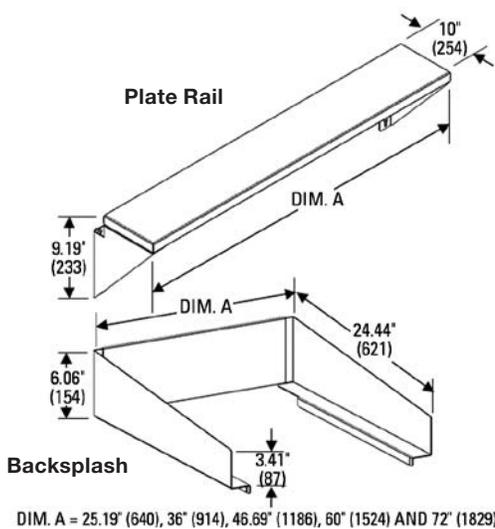
**NOTE: In The Commonwealth of Massachusetts**

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

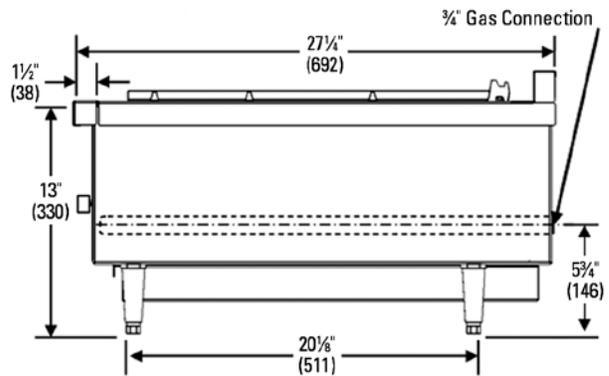
4. CLEARANCES – This model series is for installation in noncombustible locations with the following clearances:

	Back	Right Side	Left Side
Above grid level	3"	0"	0"
Below grid level	3"	0"	0"

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



FRONT VIEW



SIDE VIEW

MODEL	ACCESSORY CODE		
	BACKSPLASH	PLATE RAIL	STAND
VCCB25	SPLASH6-CB25	PLTRAIL-VCCB25	STAND/C-24
VCCB36	SPLASH6-CB36	PLTRAIL-VCCB36	STAND/C-36
VCCB47	SPLASH6-CB47	PLTRAIL-VCCB47	STAND/C-48
VCCB60	SPLASH6-CB60	PLTRAIL-VCCB60	STAND/C-60
VCCB72	SPLASH6-CB72	PLTRAIL-VCCB72	STAND/C-72

MODEL	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT*	BROILING AREA	# BURNERS	TOTAL BTU/HR	APPROX SHIP WT (LB/KG)
VCCB25	25 1/4"	27 1/4"	14 3/4"	13"	21 1/2" X 20 1/2"	4	58,000	265/120
VCCB36	36"				32" X 20 1/2"	6	87,000	355/161
VCCB47	46 3/4"				43" X 20 1/2"	8	116,000	460/209
VCCB60	60"				56 3/8" X 20 1/2"	11	159,500	600/272
VCCB72	72"				66 3/8" X 20 1/2"	13	188,500	720/327



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****WOOD ASSIST STAND  
FOR VCCB MODEL GAS CHARBROILER**Model **SMOKER-VCCB72**

- SMOKER-VCCB47** 46.75" wide
- SMOKER-VCCB60** 60" wide
- SMOKER-VCCB72** 72" wide

**STANDARD FEATURES**

- Heavy duty, stainless steel welded construction.
- Stainless steel under shelving.
- Removable stainless steel water trays.
- Extra heavy duty, removable steel wood racks.
- Adjustable, locking casters.
- Available for model VCCB47, VCCB60 and VCCB72 Charbroilers.
- Ordered separately and field installed.
- One year limited parts and labor warranty.

*\*Contact factory for availability of other sizes.*



CSA design certified.

**SMOKER-VCCB72 with VCCB72 Charbroiler****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



## WOOD ASSIST STAND FOR VCCB MODEL GAS CHARBROILER

### INSTALLATION REQUIREMENTS:

1. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
2. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

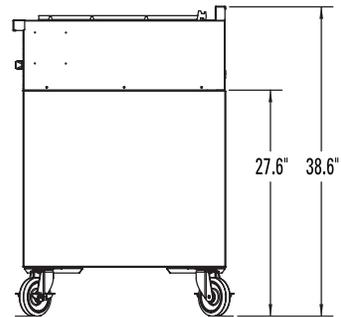
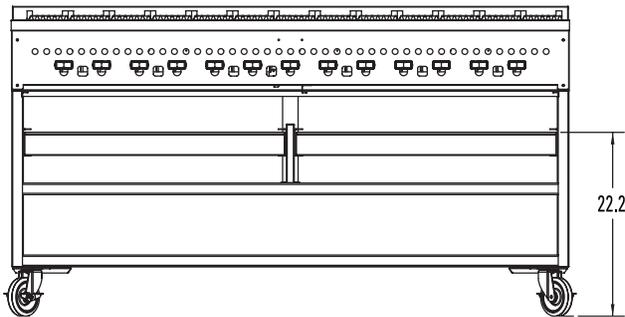
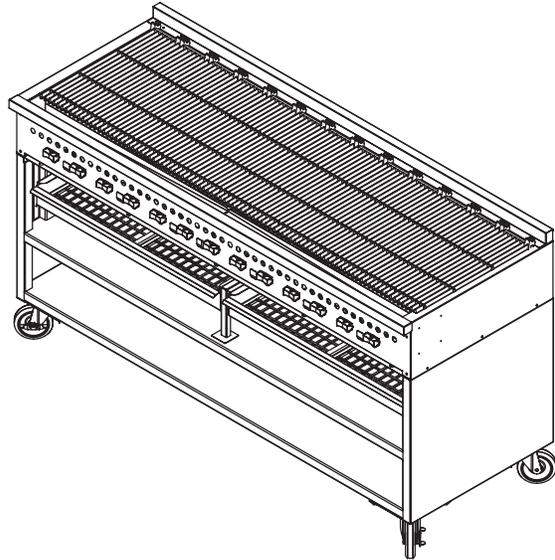
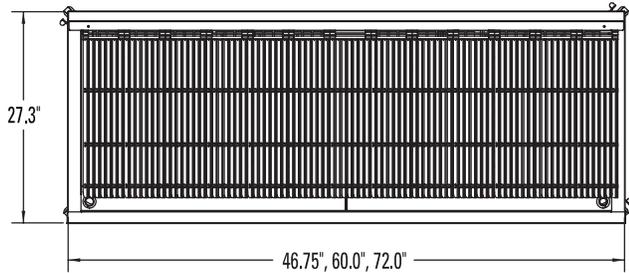
**NOTE: In The Commonwealth of Massachusetts**

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

3. CLEARANCES: This model's series is for installation in noncombustible locations with the following clearances:

	Back	Right Side	Left Side
Above grid level	3"	0"	0"
Below grid level	3"	0"	0"

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



MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	NUMBER OF TRAYS	APPROX SHIP WT (LB/KG)
SMOKER-VCCB47	46.75"	27.3"	38.6"	2	305/138
SMOKER-VCCB60	60"	27.3"	38.6"	2	375/170
SMOKER-VCCB72	72"	27.3"	38.6"	2	423/192

\*This is a nominal dimension and can vary by +1.0" with adjustable casters.



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

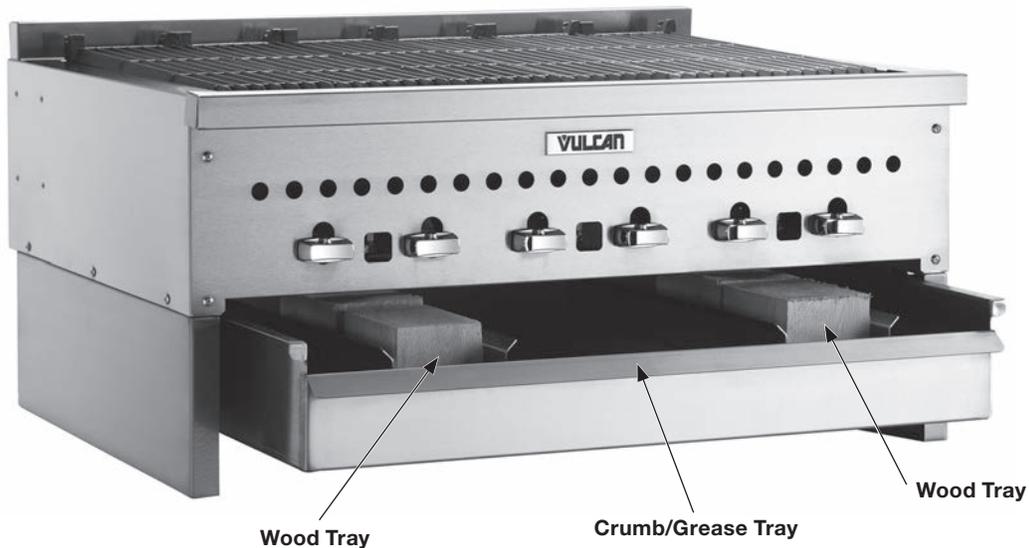
**GRIDDLES & BROILERS****VULCAN****SMOKER BASE  
FOR VCCB MODEL GAS CHARBROILERS****Model VCCB36 Charbroiler with CTSMOKER-VCCB36**

- CTSMOKER-VCCB25** 25 $\frac{1}{4}$ " wide
- CTSMOKER-VCCB36** 36" wide
- CTSMOKER-VCCB47** 46 $\frac{3}{4}$ " wide
- CTSMOKER-VCCB60** 60" wide

**STANDARD FEATURES**

- Heavy duty, stainless steel welded construction
- Stainless crumb/grease tray with stainless wood platform, which accommodates wood chips, blocks or logs
- Available as a field-installed accessory on VCCB gas charbroilers
- Designed to be placed on top of an equipment stand or refrigerated base with a temperature profile that will not affect base's performance
- Gas burner/radiant heating system operate as the primary heat source for cooking product. Wood varieties sit below burners and molders to create smoke for added flavor, but is not exposed to open flame combustion.

Smoker base accessory is approved by CSA and NSF  
for use with the Vulcan VCCB charbroiler.

**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote &amp; Order Fax: 1-800-444-0602



## SMOKER BASE FOR VCCB MODEL GAS CHARBROILERS

### INSTALLATION REQUIREMENTS:

1. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
2. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

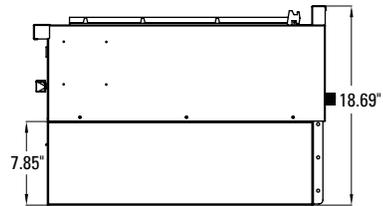
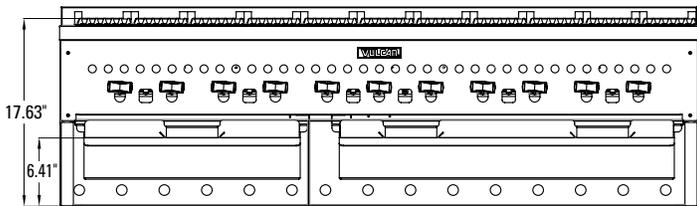
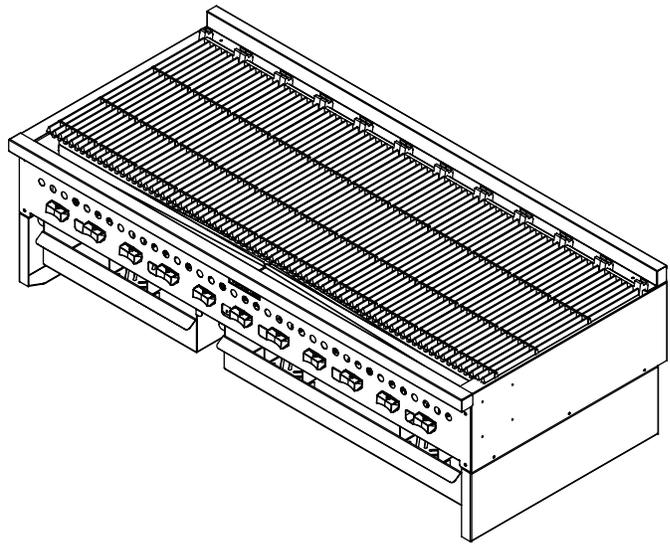
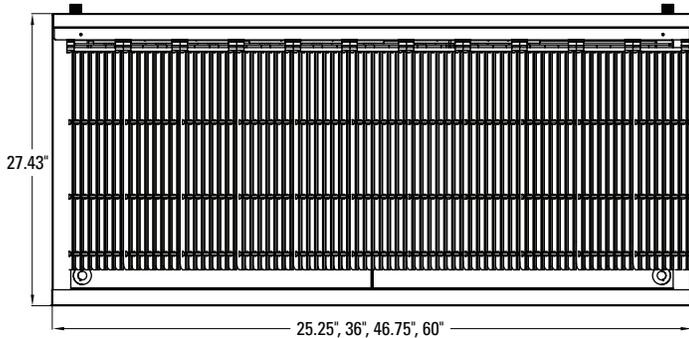
**NOTE: In The Commonwealth of Massachusetts**

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

3. CLEARANCES: This model's series is for installation in noncombustible locations with the following clearances:

	Back	Right Side	Left Side
Above grid level	3"	0"	0"
Below grid level	3"	0"	0"

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



MODEL	WIDTH	DEPTH	OVERALL HEIGHT	NUMBER OF WOOD TRAYS
CTSMOKER-VCCB25	25.25"	27.43"	18.7"	1
CTSMOKER-VCCB36	36.00"	27.43"	18.7"	1
CTSMOKER-VCCB47	46.75"	27.43"	18.7"	2
CTSMOKER-VCCB60	60.00"	27.43"	18.7"	3



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 GAS CHARBROILERS**

## **MODELS**



VCCB47

VCCB25  
VCCB36  
VCCB47  
VCCB60  
VCCB72



SCB47

SCB25  
SCB36  
SCB47  
SCB60  
SCB72

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

## **IMPORTANT FOR YOUR SAFETY**

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

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

### **IMPORTANT**

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

### **FOR YOUR SAFETY**

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

### **WARNING**

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

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

# INSTALLATION, OPERATION AND CARE OF GAS 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
VCCB25, SCB25	4	58,000
VCCB36, SCB36	6	87,000
VCCB47, SCB47	8	116,000
VCCB60, SCB60	11	159,500
VCCB72, SCB72	13	188,500

## 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.

### Non-combustible Construction Minimum Clearances

#### BACK

Above grid level	3"
Below grid level	3"

#### RIGHT SIDE

Above grid level	0"
Below grid level	0"

#### LEFT SIDE

Above grid level	0"
Below grid level	0"

## 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.

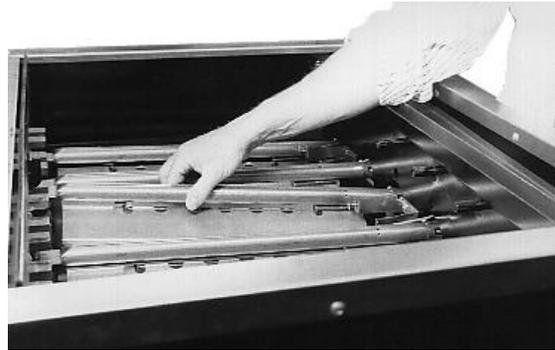
In Canada:

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

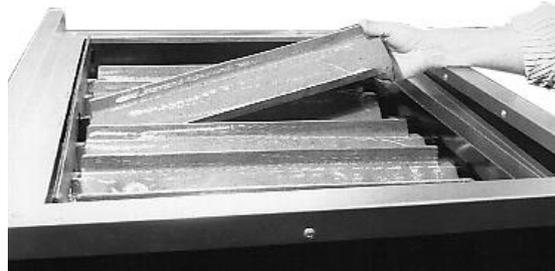
## **BURNERS, RADIANTS, AND TOP GRATES**

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.

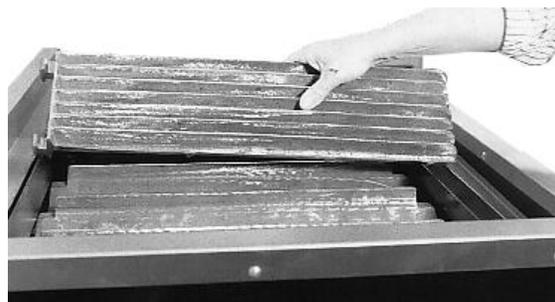
**Burners**



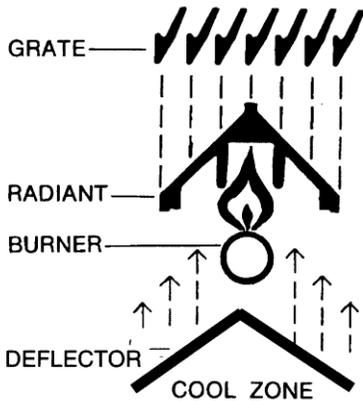
**Radiants**



**Top Grates**



**Fig. 1**



### 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.

### 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 3/4" iron pipe.

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

A pressure regulator is supplied and must be installed outside of the broiler when making the gas supply connection. Standard orifices are set for 5"WC (Water Column) for Natural Gas — 10"WC (Water Column) for Propane. Use the 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.

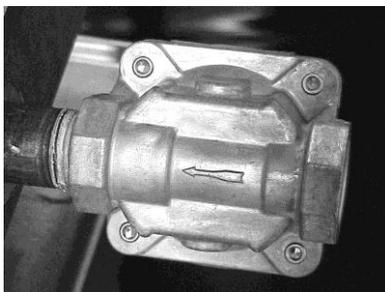
An adequate gas supply is necessary. Undersized or low pressure lines will restrict the volume of gas required for satisfactory performance. A minimum supply pressure of 7" W.C. for natural gas and 11" W.C. for propane gas is recommended. With all units operating simultaneously, the manifold pressure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

When testing the gas supply piping system, if test pressures exceed ½ psig (3.45 kPa), the charbroiler 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 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 gas pressure regulator preset at 5" Water Column (W.C.) for natural gas and 10" W.C. for propane 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 adjustment screw upright (Fig. 3).



**Fig. 2**



**Fig. 3**

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

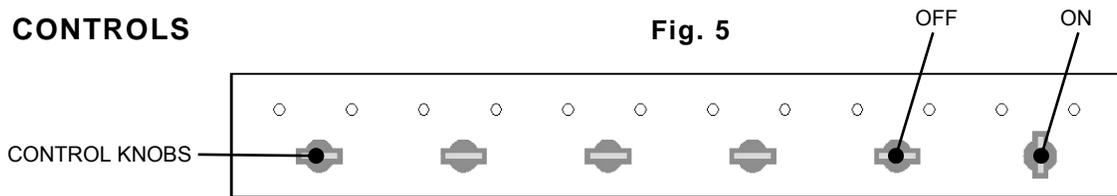
## CASTER EQUIPPED CHARBROILERS

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

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.



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.

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. 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. See Fig. 6. Adjust the pilot valve screw 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 agency.

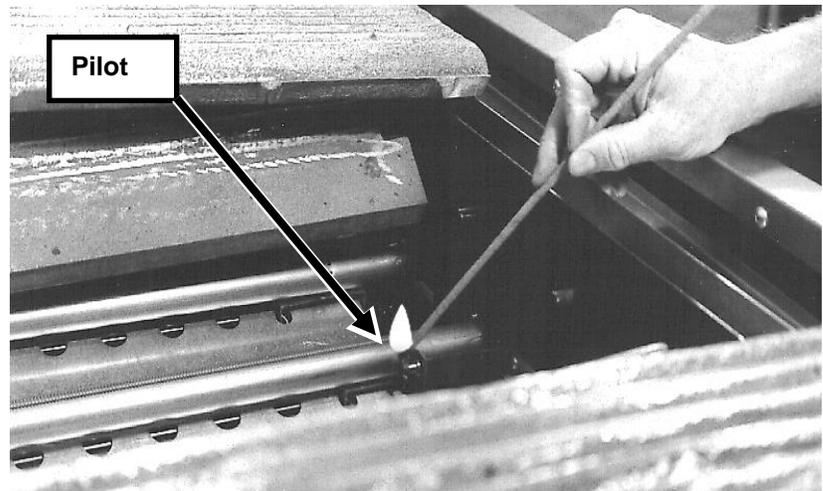


FIG. 6

## PILOT ADJUSTMENT

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

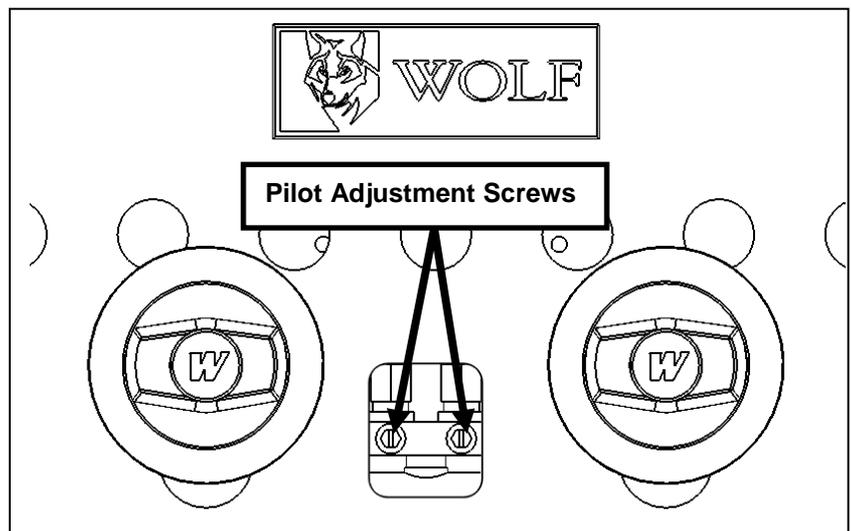


Fig. 7

## 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.

## CLEANING

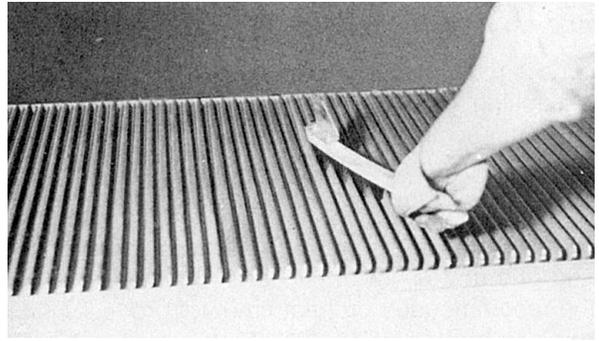
Scrape top grates during broiling with a wire brush to keep the grates clean. Do not allow debris to accumulate on the grates.

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.

Crumb trays should be emptied regularly when cool.

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 damage and warp components of the charbroiler.

## MAINTENANCE

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

### VENT SYSTEM

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

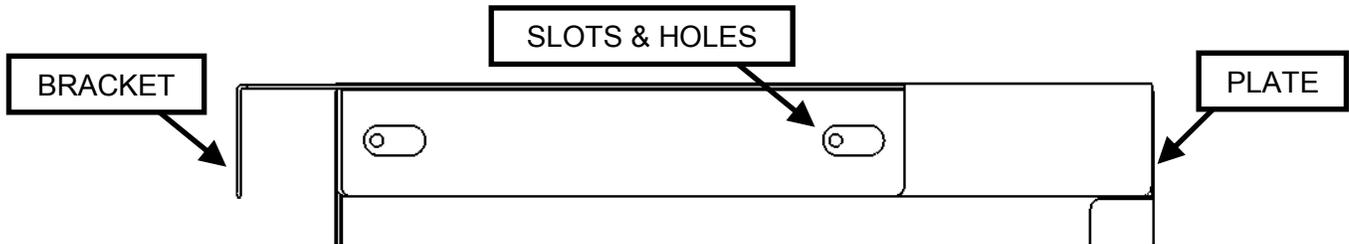
# TROUBLESHOOTING

Uneven heating, sides burning	A. Burner valves improperly adjusted B. Fluctuating gas pressure C. Improperly adjusted burner
Too much top heat	A. Burner valves adjusted too high B. Faulty ventilation C. Overrated gas pressure D. Improperly adjusted burner
Uneven heat side to side	A. Burner valves improperly adjusted B. Appliance is not level side to side C. Improperly adjusted burner
Uneven heat front to back	A. Appliance is not level front to back B. Faulty ventilation C. Improperly adjusted burner
Pilot outage	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	A. Open burner shutters until flames are blue
Lifting burner flames	A. Close burner shutters until flames touch burner
Fluctuating gas pressure	A. Check for clogged vent on regulator

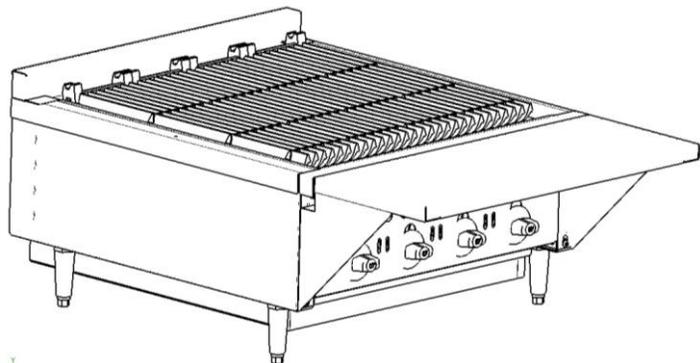
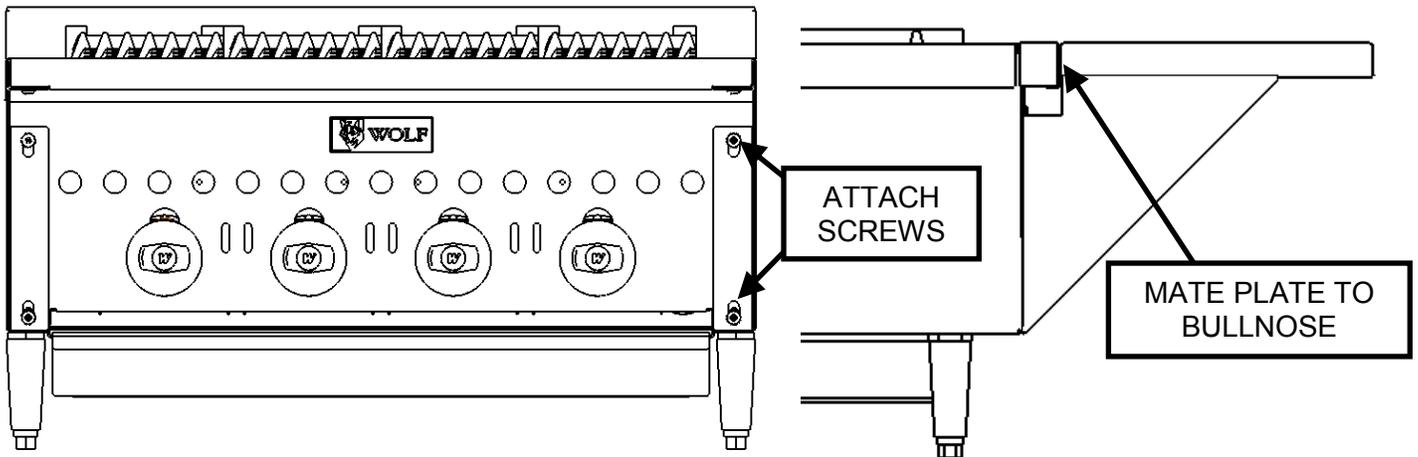
# PLATE RAIL ACCESSORY INSTALLATION

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

1. Brackets are reversible – align holes on bottom of plate with slots on the bracket as shown. Attach parts using the included self-tapping screws. Repeat for other side.

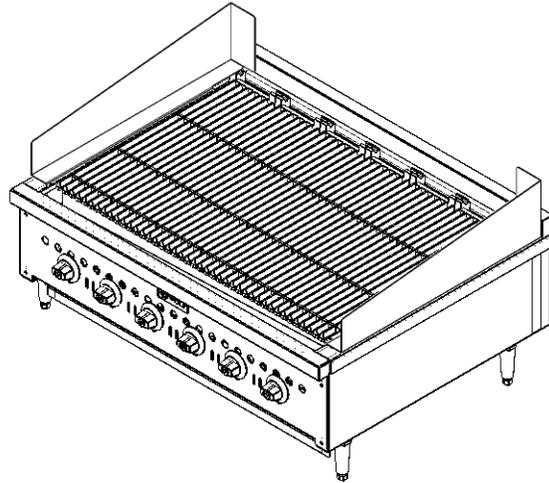


2. Mate the plate assembly to the charbroiler bullnose and align slots with screws in the front panel. Remove screws from front panel and reinsert through the mount brackets.

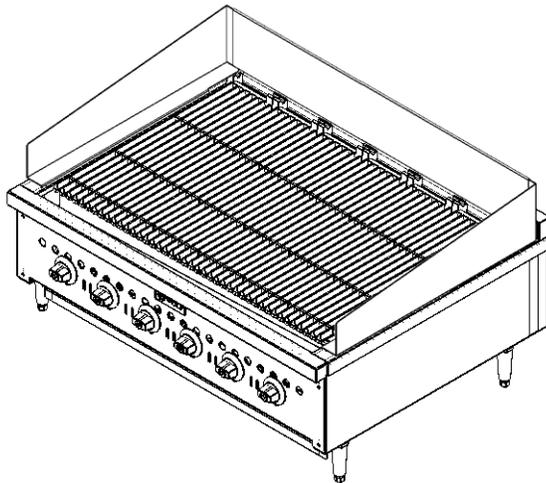


# SPLASH ACCESSORY INSTALLATION

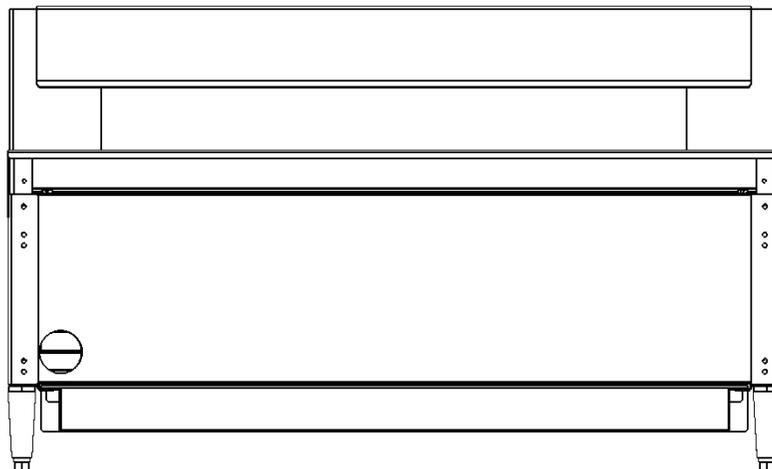
**⚠ WARNING** The charbroiler and its parts are hot. Use care when operating, cleaning or servicing the charbroiler.



1



2



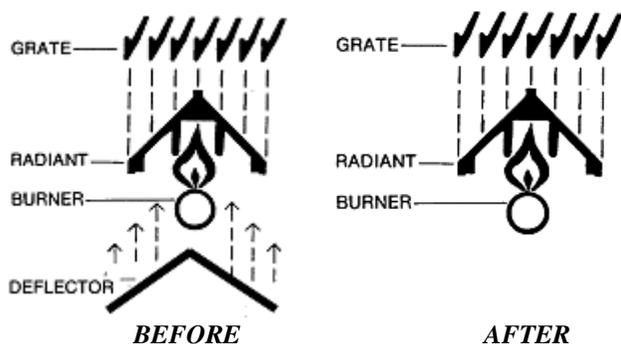
BACK VIEW

# WOOD SMOKER BOX ACCESSORY

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

## WOOD SMOKER BOX INSTALLATION

1. Remove all the radiants and the top grates.
2. Remove the deflectors from the burner assemblies.



3. Remove the legs, crumb trays, crumb tray guides, center crumb tray guide assemblies and crumb tray stop screws.
4. Set charbroiler in place so that the leg mounting points align with the holes on the wood smoker box.
5. Secure the charbroiler in place with four 3/8-16 X 3/4L hex head bolts and 3/8" washers. The bolts should pass through the wood smoker box and be threaded into the charbroiler leg mounting points.
6. Reinstall the charbroiler burners, radiants and top grates.

## WOOD SMOKER BOX CLEANING

1. Daily, when unit is cool, empty cooled burner debris from the wood trays.
2. Clean wood trays and tray racks.

BOTTOM VIEW OF CHARBROILER

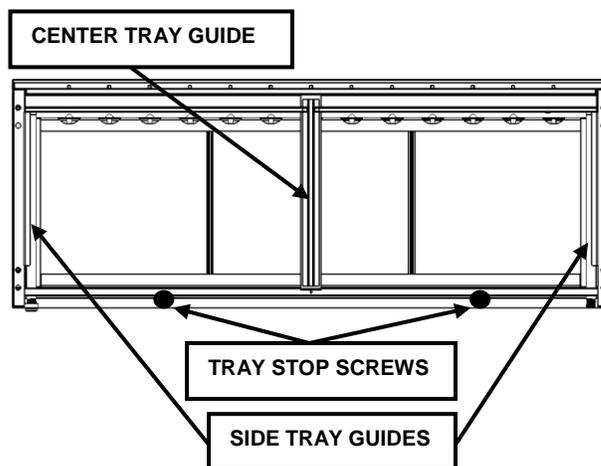


Figure. S1

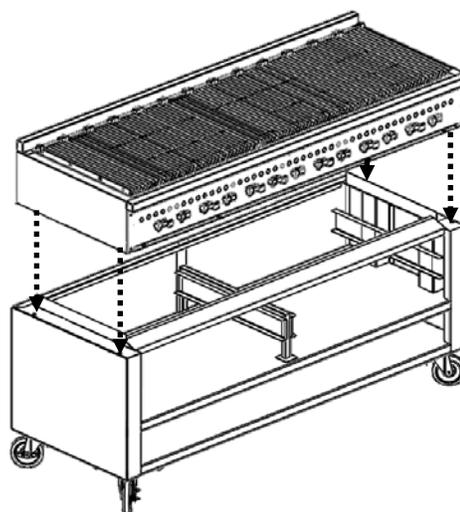


Figure. S2

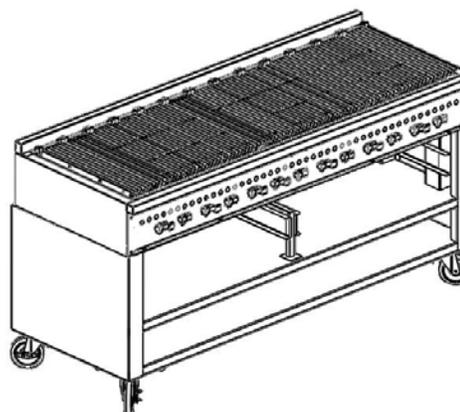


Figure. S3

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

#### WOOD SMOKER BOX OPERATION

1. The recommended wood log size is 12" long by 4" in diameter and 1-1/2 lb in weight each.
2. Add approximately 2 gallons of water to each wood tray.
3. Place one piece of wood under each burner in the wood trays-one per wood tray grate cavity. *Figure.S5.* Place the wood pieces on the wood tray grate, 8" to 10" from the front of the crumb tray handle. *Figure.S6.*

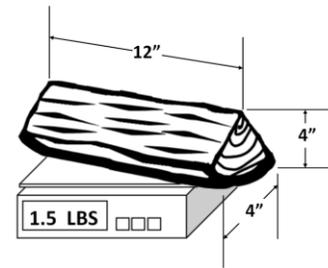
There will be one less piece of wood than the total number of burners on 60"(10 pieces) and 72" (12 pieces) models.

4. Ensure that the wood trays are pushed all the way in before lighting the charbroiler burners. After adding the wood pieces and the water, the charbroiler will need 30 minutes preheat time for proper smoking to start.
5. The wood logs and the water will need to be replenished every 3 hrs. when the burner valves are set to the full ON position. This may vary with different applications. The wood should only be replaced after it breaks down and falls through the wood tray grates.
6. Keep a water spray bottle on hand for spraying water onto the wood pieces and extinguishing the flare ups that may occur during normal cooking operation.

To get the best performance, the wood should be allowed to burn as embers.

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

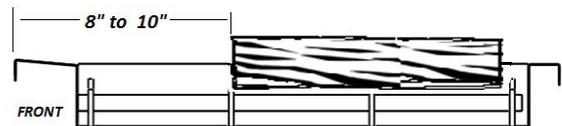
**NOTICE** Do not use larger wood or replenish more than recommended or necessary. This will cause a buildup of heat that can damage and warp components of the charbroiler.



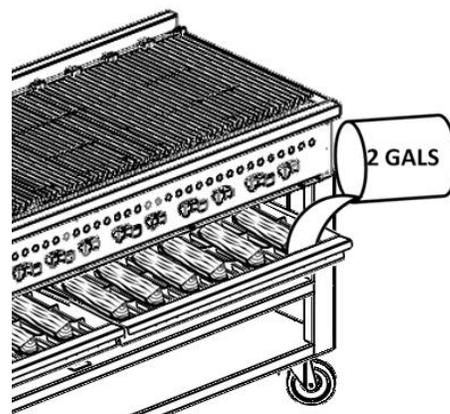
*Figure. S4*



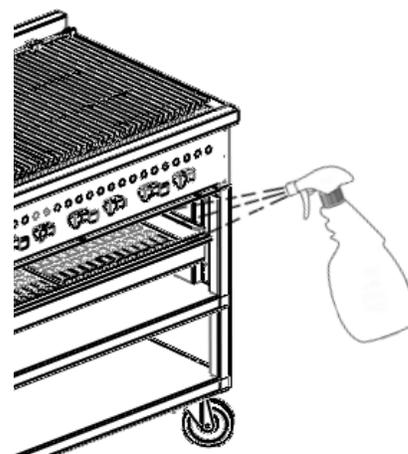
*Figure. S5*



*Figure. S6*



*Figure. S7*



*Figure. S8*

# NOTES

# Demonstrating the Wood Assist Smoker Base

Enhancing charbroiled flavors with the trendy smoking cooking process just got easier. Vulcan has introduced two countertop smoker base accessories designed to complement the VACB and VCCB charbroilers so that end users can easily infuse fish, meat, chicken and more with a rich, smoky flavor. For end users to really see this unique cooking process, it is essential to demo the unit.



VCCB36 Charbroiler with CTSMOKER-36 and wood blocks

**Don't forget to clean the unit at the end of your demo!**

1. Use wire brush to clean grates.
2. Use metal pan and tongs to remove smoldering logs, place in water-filled sink to cool.
3. Take drip pan to dish table, wash / cool ashes and drip pan.
4. Dispose of fully extinguished logs and ashes, replace drip pan.

## Demo Usage Instructions

**Items needed: Metal tongs, water spray bottle and metal pan**

1. Place log(s) in each smoke tray, fill as desired, but not to exceed 4 lbs. of wood per tray.
  - For better results, place bark side up.
2. **Optional:** Fill drip pan w/1" of water.
3. Coat grates with light coating of oil.
4. Turn gas control valves to High.
5. Use the chart below for approximate timing for smoke and log duration.
  - Note: Times are subject to change based on wood type, original wood dryness and overall size of wood. Use chart as an estimate only.
6. Wood should smolder, not actively burn. Use spray bottle to contain active flames.

## Approximate Wood / Smoke Guidelines

1/4 Log Mesq. 4" Thick Round Log Mesq. 3-4" Dia	Dry	Soaked
<b>Bark Position</b>	Up	Up
<b>Est. Time to Smolder</b>	40 min	60 min
<b>Time to Replace</b>	1:20	1:45



VACB36 Charbroiler with SMOKER-VACB36 and wood blocks

# VULCAN

## SERVICE MANUAL

### VCCB COUNTERTOP CHAR-BROILER

*MODEL NO.*

VCCB25	ML-114540
VCCB30	ML-114541
VCCB36	ML-114542
VCCB47	ML-114543
VCCB60	ML-114544
VCCB72	ML-114545
VCCB84	ML-114546



## **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 SHUT-OFF 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.**

# TABLE OF CONTENTS

---

Important safety information	page 2
Codes and standards information	page 3
Clearance information	page 3
Manual use information	page 3
Data plate information	page 3
Tools required for servicing	page 3
General appliance information	page 4
Section I Service Checks and Adjustments	page 5-8
Section II Removal of Service Parts	page 9-18
Section III Troubleshooting	page 19

---

## CODES AND STANDARDS

Vulcan-Hart Charbroilers are to be installed in accordance with state and local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI-Z223.1 (latest edition), available from the American Gas Association, Inc., 1515 Wilson Blvd., Arlington, Va. 22209 and with ANSI-NFPA Standard #96 (latest edition), Vapor Removal From Cooking Equipment, available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

## CLEARANCES

	COMBUSTIBLE CONSTRUCTION	NON-COMBUSTIBLE CONSTRUCTION
BACK Above Grid Level	12"	0"
Below Grid Level	3"	0"
SIDES Above Grid Level	9"	0"
Below Grid Level	3"	0"

## HOW TO USE THIS MANUAL

This manual is dedicated to the servicing of the Vulcan-Hart Co. VCCB Countertop Char-Broiler. The manual is divided into 3 sections, CHECKS AND ADJUSTMENTS, REMOVAL OF SERVICE PARTS AND TROUBLESHOOTING. For additional technical assistance refer to the service assistance number on the front cover of this manual. Refer to parts manual to identify service replacement parts.

## DATA PLATE

The data plate which identifies the appliance model no., device no., serial no., gas specification, clearances and agency approvals is located on the lower right body side of the appliance.

## TOOLS REQUIRED

Tools required to preform the service operations covered in this manual.

1. Standard set of hand tools.
2. 1/2" Deep throat socket.
3. Offset flat blade screwdriver.
2. Temperature tester (thermocouple or digital pyrometer).
4. Gas test kit.

**GENERAL APPLIANCE INFORMATION**

VCCB25 is a 25" wide Char-Broiler with 4 burners rated at 14,500 BTU's ea.  
VCCB30 is a 30" wide Char-Broiler with 5 burners rated at 14,500 BTU's ea.  
VCCE36 is a 36" wide Char-Broiler with 6 burners rated at 14,500 BTU's ea.  
VCCB47 is a 47" wide Char-Broiler with 8 burners rated at 14,500 BTU's ea.  
VCCB60 is a 60" wide Char-Broiler with 11 burners rated at 14,500 BTU's ea.  
VCCB72 is a 72" wide Char-Broiler with 13 burners rated at 14,500 BTU's ea.  
VCCB84 is a 84" wide Char-Broiler with 16 burners rated at 14,500 BTU's ea.

# SECTION I

## SERVICE CHECKS AND ADJUSTMENTS

---

**WARNING: SHUT OFF GAS BEFORE SERVICING**

### VENTILATION CHECKS

Insure that adequate ventilation has been provided in accordance to all codes as stated on page 3 of this manual.

The vent for this appliance should be checked for restrictions every 6 months.

### GAS SUPPLY CHECKS

If the gas supply piping is to be tested at a test pressure in excess of 1/2 psig(3.45Kpa), the appliance and its individual shut-off valve must be disconnected from the supply line. If the gas supply piping system is to be tested at a pressure equal to or less than 1/2 psig(3.45Kpa), the individual shut-off valve must be closed during testing.

### REGULATOR VENT CHECK

1. With a screwdriver pry the plastic vent plug from the top of the regulator. (See Fig. 1)
2. Check vent for clogging of the breather vent screen. If screen is obstructed, clear the obstruction.

### STORE LINE GAS PRESSURE CHECK

1. Turn main gas line off.
2. Tap the store line ahead of the pressure regulator if a gas pressure tap and plug have not been supplied.
3. Install a single pilot valve fitting or similar device that will allow a gas pressure gauge to be connected to the store line.
4. Connect the gas pressure gauge to the tapped valve device.
5. Turn the store main gas on.
6. Turn the unit gas on.
7. Take the store pressure reading. Store pressure should be at least 6" W.C. for natural gas and 11" W.C. for propane gas.
8. If store pressure is not correct advise owner that the gas line pressure must be serviced for proper gas flow before appliance service can be preformed.
9. If store pressure is correct, continue checking by performing the appliance gas line check.

### APPLIANCE GAS LINE CHECK

1. Turn appliance gas off.
2. Remove the burner knobs.
3. With a phillips head screwdriver remove (4) screws securing the front cover to the broiler.
4. From the front right side of the appliance follow the gas pipe to the gas line pressure tap.
5. Connect the gas meter to the line pressure tap.
6. Reinstall the burner knob handle and turn the appliance gas on.
7. Check the appliance pressure. Reading should be 5" W.C. for natural gas and 10" W.C. for propane gas.

### PILOT CHECK

1. Follow steps 1-3 under Removal of Pilot Tubing.
2. With a 7/16" wrench remove the pilot from the pilot tube.
3. Examine the pilot and the tube for blockage.
4. If blockage is found, remove it using air or water pressure.
5. If blockage cannot be removed, replace the pilot.
6. Reinstall or replace pilot by reversing steps 1-2 above.

### BURNER NOZZLE ORIFICE CHECK

Perform this procedure only after the pilot has been checked and the pilot valve has been adjusted.

1. Follow steps 1-2 under Removal of Front Cover.
2. Follow steps 1-2 under Removal of Top Grates.
3. Follow steps 1-5 under Removal of Radiants.
4. Follow steps 3-5 under Removal of Burner/Deflector Assembly.
5. **With a 1/2" deep throat socket remove the burner nozzle from the burner valve. (See Fig. 15)**
4. Inspect the nozzle for blockage.
5. If blockage is found, loosen the hood compression nut and remove the hood.
6. Clear blockage by blowing compressed air or water through the hood orifice opening.
7. Reinstall or replace the burner nozzle by reversing steps 1-5 above.

### REGULATOR ADJUSTMENT

1. Follow steps 1-2 under Regulator Vent Check.
2. Follow steps 1-9 under Store line Gas Pressure Check and steps 1-7 under Appliance Gas Line Check.
3. If store pressure checks out but the appliance pressure is not correct, with a flat blade screwdriver remove the regulator adjustment closure cap. (Fig. 1)

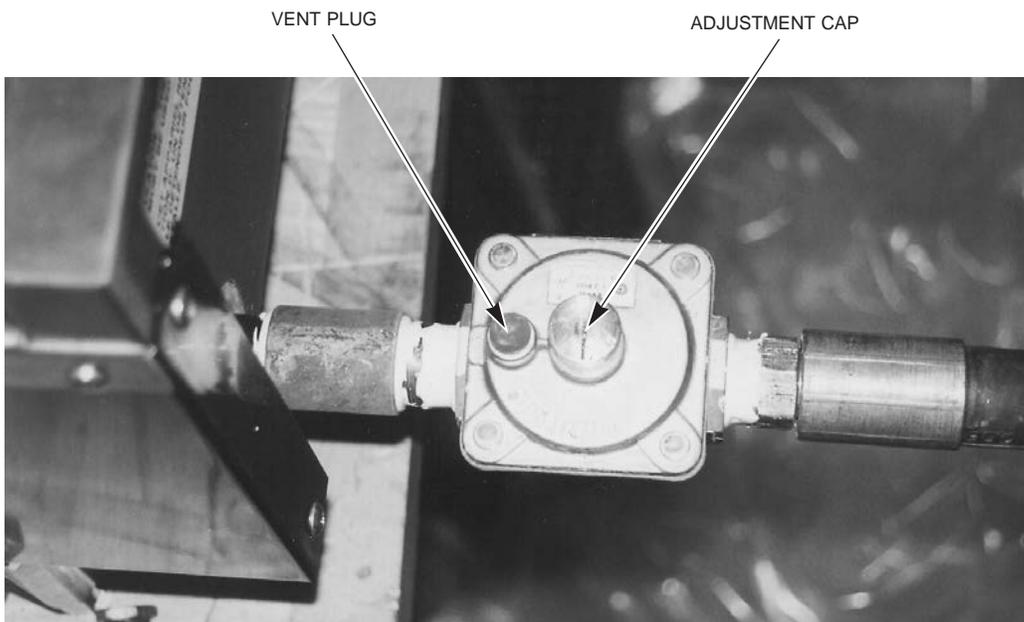


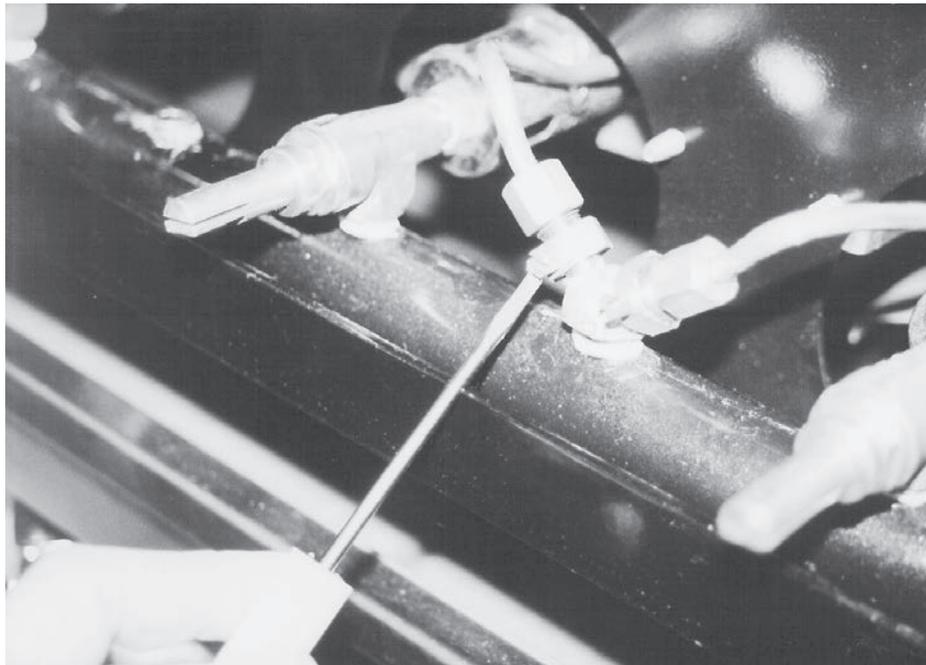
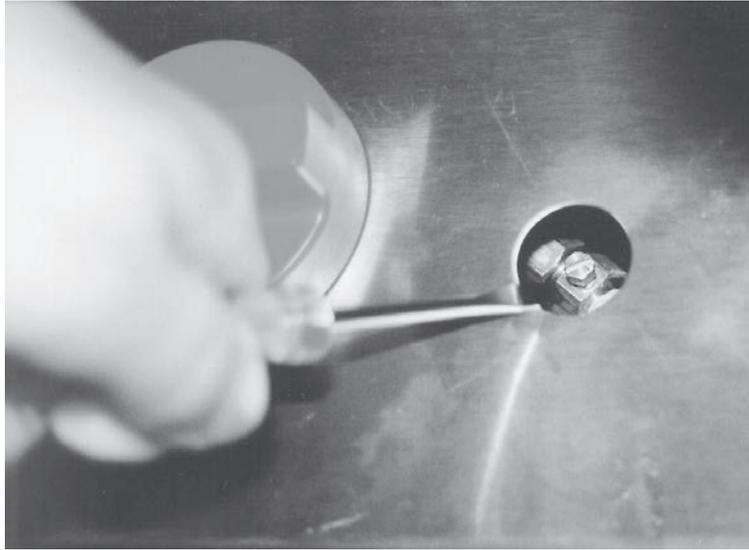
Fig. 1

4. With a flat blade screwdriver, while still connected to the pressure gauge, rotate the regulator adjustment screw clockwise to increase pressure and counterclockwise to decrease pressure. Appliance pressure should be 5" W.C. for natural gas and 10" W.C. for propane gas. Adjust the regulator to obtain the required reading.

### PILOT VALVE ADJUSTMENT

1. Follow lighting instructions if pilot is not already lit.
2. Follow steps 1-2 under Removal of Front Cover.
3. Remove the top grates so that the pilot flame can be clearly seen.

4. With a flat blade screwdriver, turn the pilot adjustment screw counterclockwise to increase gas flow and clockwise to decrease gas flow. (Figs. 2)
- NOTE: Steps 2 and 3 may be optional as adjustment can be made using the access holes provided in the front control panel cover.



**Figs. 2**

**BURNER VENTURI AIR SHUTTER ADJUSTMENT:**

1. Follow steps 1-2 under Removal of Front Cover.
2. Using an offset flat blade screwdriver loosen the air shutter adjustment screw. (Fig. 3)
3. Turn the burner **ON** valve on.
4. With a pair of pliers rotate the air shutter so that a blue flame without any yellow tipping is seen across the burner.
5. Once the proper adjustment is made carefully tighten the adjustment screw without moving the air adjuster.
6. Reassemble front cover when adjustment is complete.



**Fig. 3**

## SECTION II

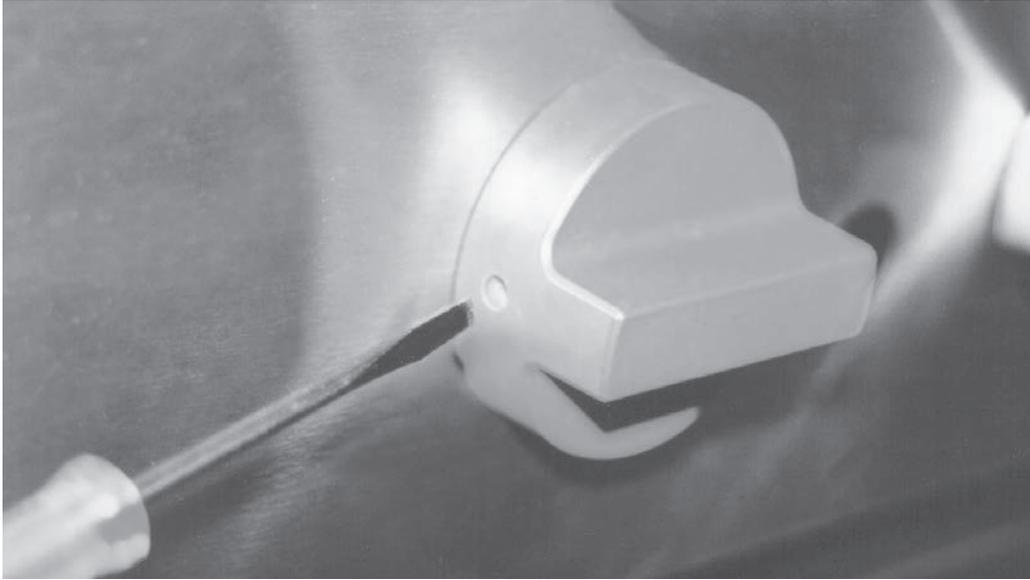
# REMOVAL OF SERVICE PARTS

---

**WARNING: SHUT OFF GAS BEFORE SERVICING.**

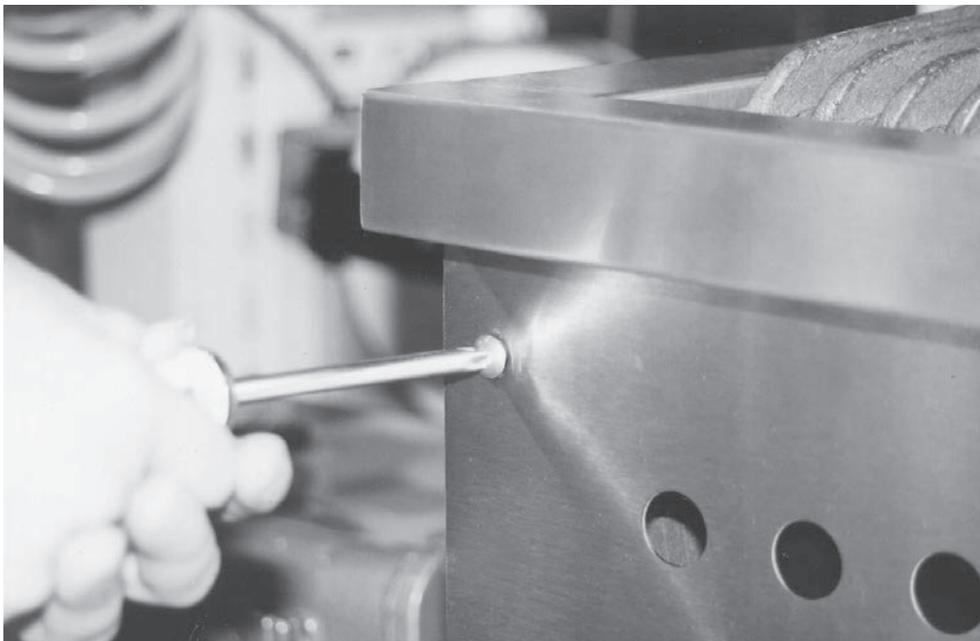
### REMOVAL OF FRONT COVER

1. With a small blade screwdriver, loosen the mounting screw in each top burner knob. (Fig. 4)



**Fig. 4**

2. Pull the knobs from the appliance.
3. With a phillips head screwdriver, remove (4) #8 screws that secure the front cover to the appliance body frame. (Fig. 5)



**Fig. 5**

4. Remove the cover.
5. Reinstall the covering by reversing steps 1-4.

**REMOVAL OF TOP GRATES:**

1. Allow grates to cool.
2. Lift the front of the grate up then remove the back end of the grate from the burner box ledge. (Fig. 6)

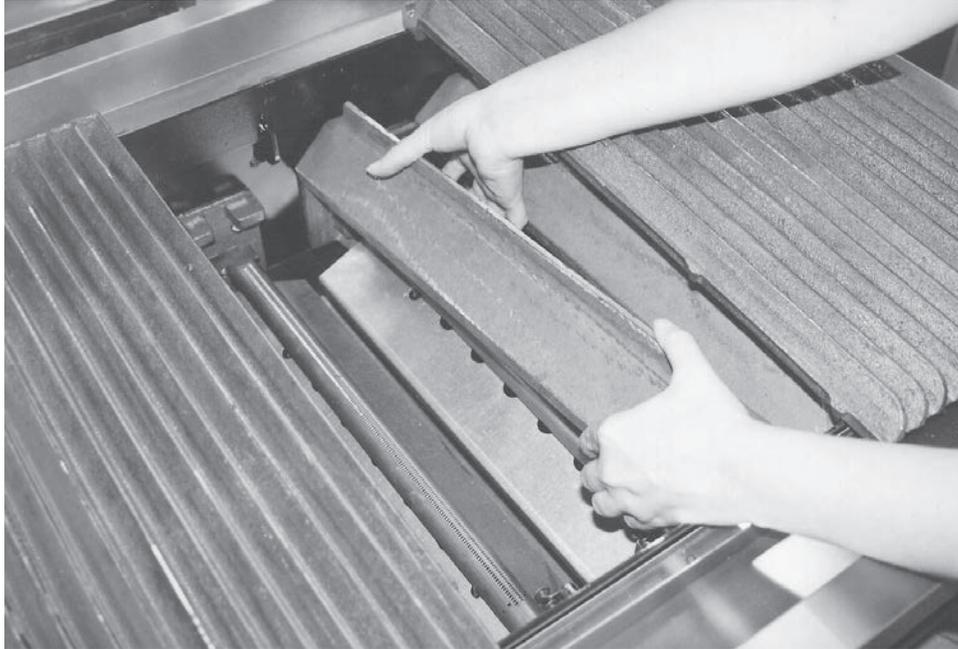


**Fig. 6**

3. Reinstall by reversing steps 1-2.

**REMOVAL OF RADIANTS:**

1. Allow top sections to cool.
2. Follow steps 1-2 under Removal of Top Grates.
3. Slide the radiant towards the rear of the broiler to clear the gutter insert channel.
4. Lift the front end of the radiant up. (Fig. 7)

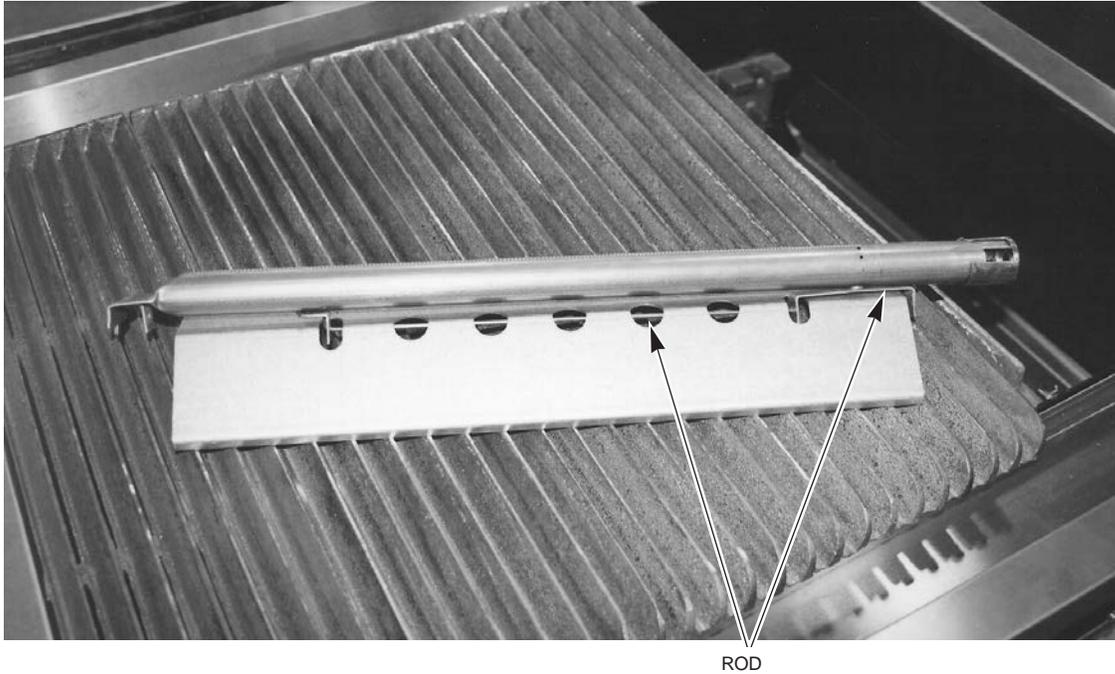


**Fig. 7**

5. Lift the radiant back end up off of the radiant support. (Fig. 7)
6. Reinstall the radiant by reversing steps 1-5.

**REMOVAL OF THE DEFLECTOR FROM THE BURNER DEFLECTOR ASSEMBLY:**

1. Follow steps 1-5 under Removal of the Deflector/Burner assembly.
2. With a pair of pliers, straighten the attachment rod at the end towards the burner venturi, until the rod will slip freely from the assembly. (Fig. 8)

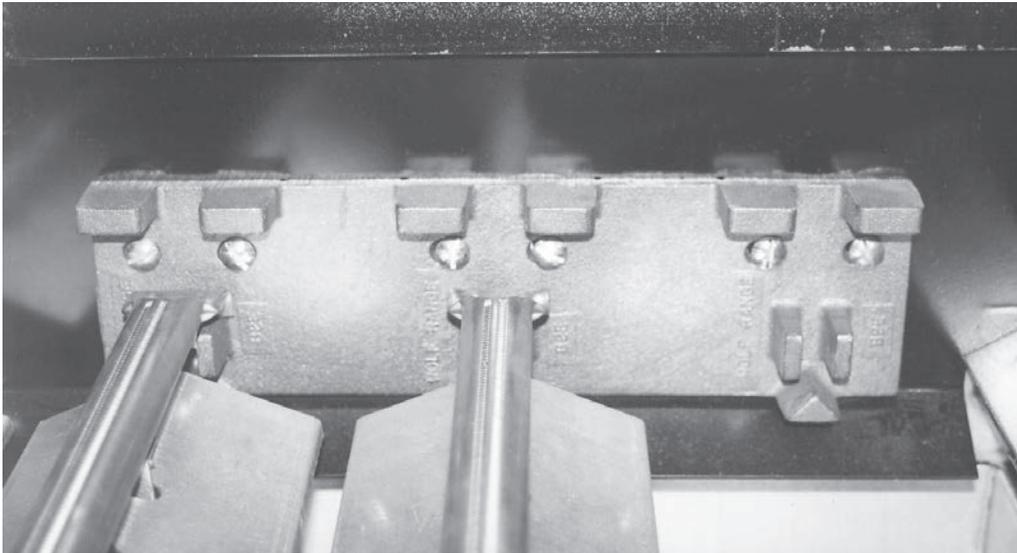


**Fig. 8**

3. From the burner assembly foot mounting end, pull the attachment rod out freeing the deflector from the burner.

**REMOVAL OF RADIANT BURNER SUPPORTS:**

1. Follow steps 1-5 under Removal of Burner/Deflector Assembly.
2. With a large flat blade screwdriver, remove (2) 1/4-20x1/2"L screws (per burner sections) securing the support to the back wall of the burner compartment. (Fig. 9)

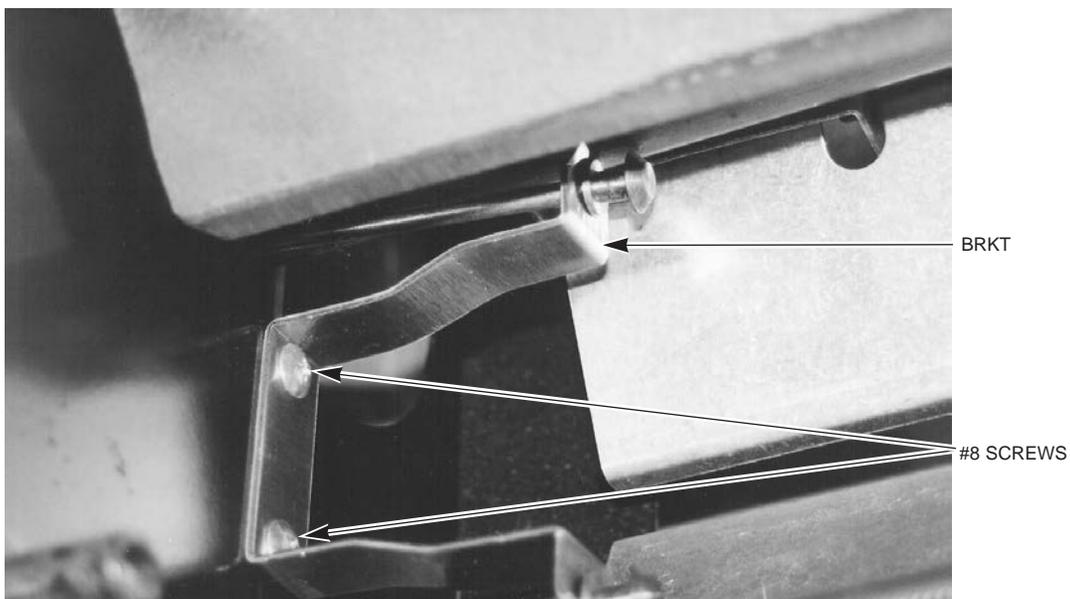


**Fig. 9**

3. Reinstall the support by reversing steps 1-2 above.

**REMOVAL OF THE PILOT SUPPORT BRACKET:**

1. Follow steps 1-5 under Removal of Burner Radiant.
2. With a flat blade screw driver remove (2) #8 screws holding the bracket to the burner box front. (Fig. 10)
3. Snap the pilot hood off of the bracket. (Fig.10)



**Fig. 10**

4. Reinstall the bracket by reversing steps 1-3.

### REMOVAL OF BURNER VALVE

1. Follow steps 1-5 under Removal of Burner/Deflector Assembly.
2. With a 6" adjustable wrench follow steps for the Removal of Double Pilot Adapter.
3. With a pipe wrench, disconnect the burner valve from the manifold pipe. (Fig. 11)

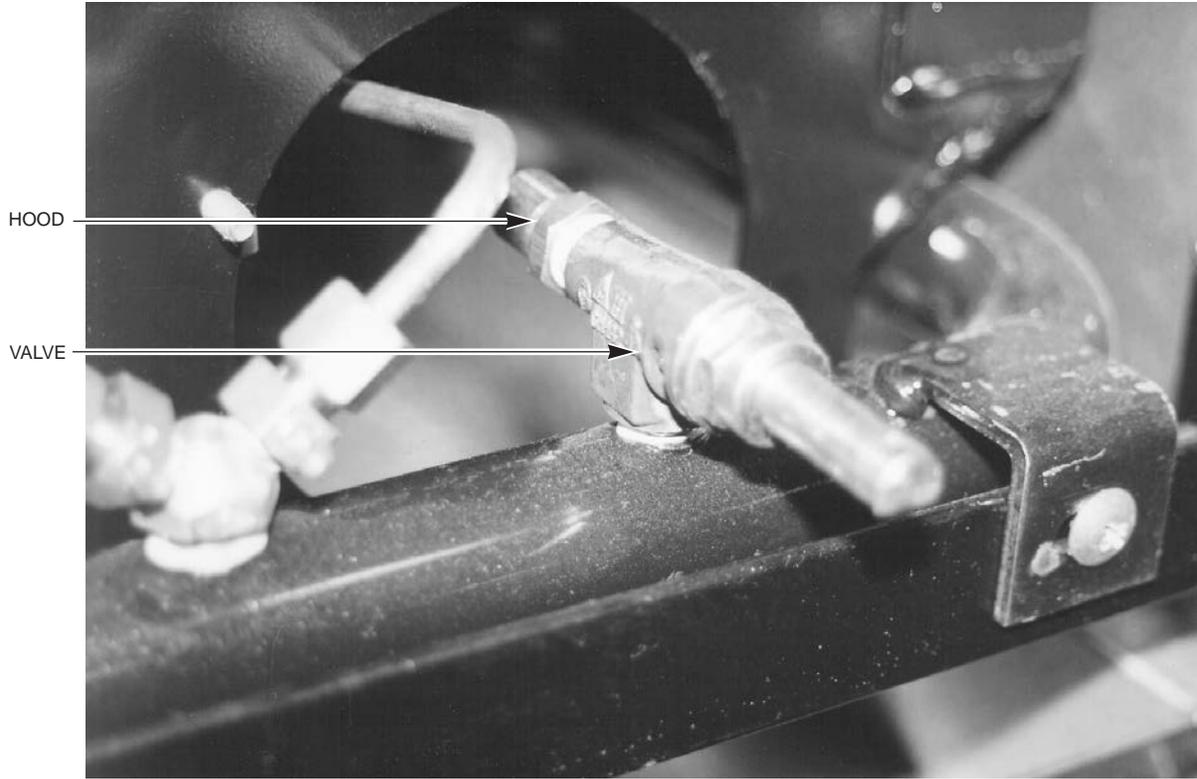


Fig. 11

4. If necessary with a 1/2" open end wrench remove the old burner valve hood and install it onto the replacement valve. (Fig. 11)
5. Reinstall the new burner valve by reversing steps 1-4 above. Use pipe dope on all threaded parts and test for gas leaks with a soap and water solution before placing the appliance back into service.

### REMOVAL OF DOUBLE PILOT ADAPTER

1. Follow steps 1-3 under Removal of Pilot Adjustment Valve.
2. With a 6" adjustable wrench remove the adapter valve. (Fig. 12)
3. To reinstall adapter reverse steps 1-2.

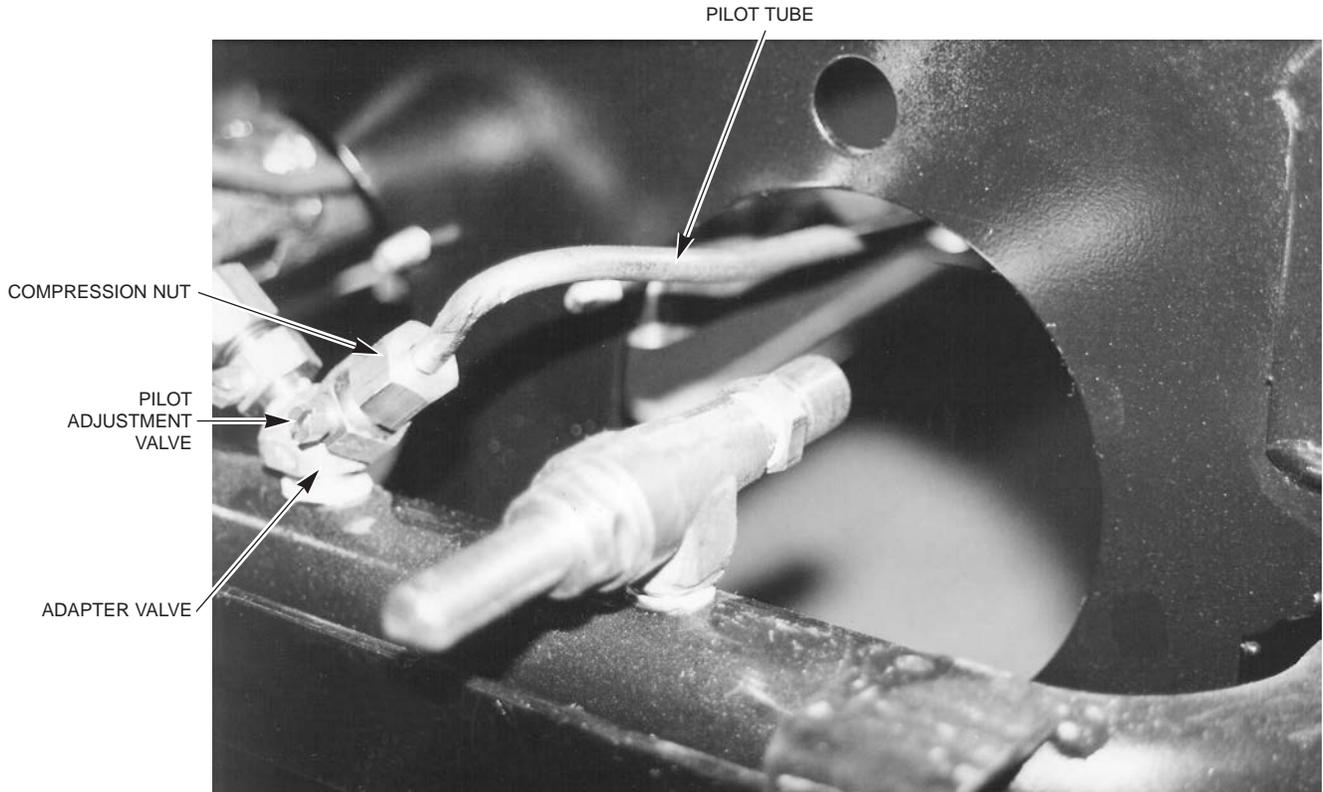


Fig. 12

### REPLACEMENT OF PILOT ADJUSTMENT VALVE

1. Follow steps 1-3 under Removal of Front Cover.
2. Disconnect the compression nut from the pilot tube with a 7/16" wrench. (Fig. 12)
3. With a 6" adjustable wrench, disconnect the pilot adjustment valve from the pilot adapter. (Fig.12)
4. Reinstall the new pilot adjustment valve by reversing steps 1-3. Use pipe dope on all exposed threads before reassembly and test all connections with a soap and water solution before returning the appliance back into service.
6. To reinstall burner/deflector follow steps 1-5 in reverse making sure that the burner deflector clears the burner pilot.

### REMOVAL OF BURNER/DEFLECTOR ASSEMBLY

1. Follow steps 1-2 under Removal of Top Grates.
2. Follow steps 2-5 under Removal of Radiant.
3. Lift the back end of the burner assembly up off of the radiant/burner support.
4. Twist the burner/deflector assembly to the right and lower the back down to clear the burner/radiant support foot. (Fig. 13)

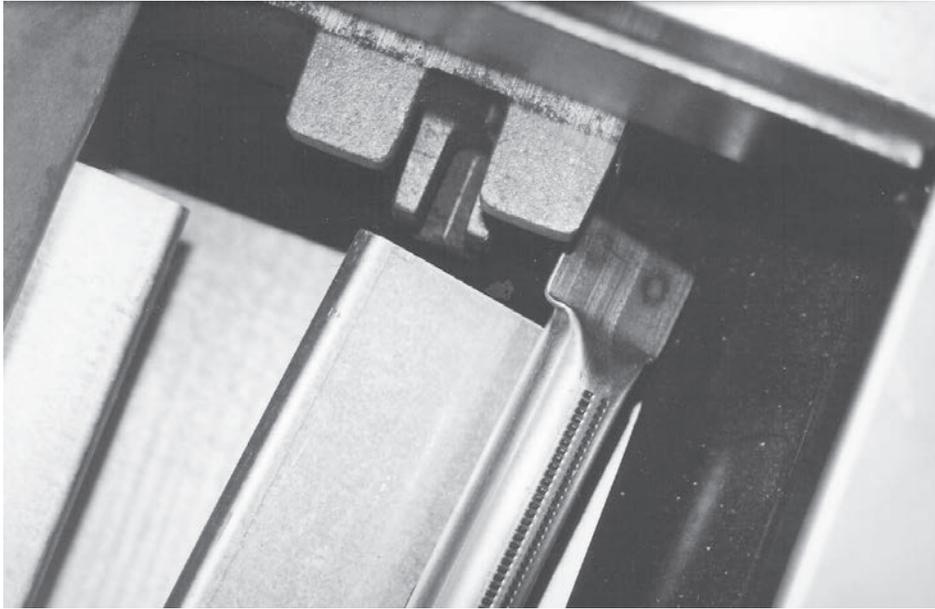


Fig. 13

5. Slide the burner/deflector assembly back towards the rear of the Charbroiler. Raise the back end of the burner/deflector assembly up slightly and lift the burner venturi from the burner valve hood. (Fig. 14)

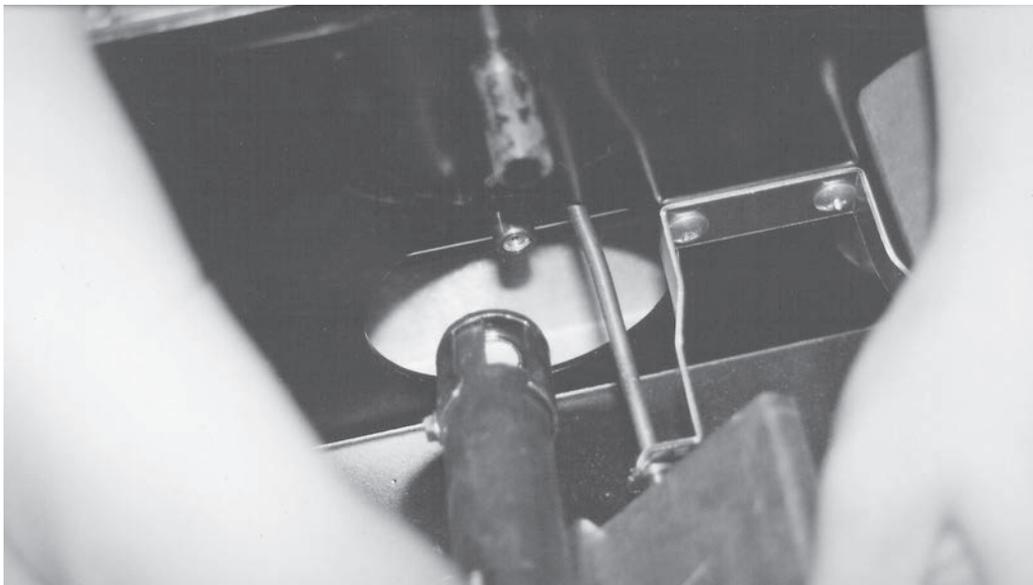


Fig. 14

#### REMOVAL OF BURNER VALVE ORIFICE HOOD:

1. Shut off main gas valve.
2. Follow steps 1-5 under Removal of Burner/Deflector Assembly.
3. With a 1/2" deep throat socket remove the hood. (Fig. 15)

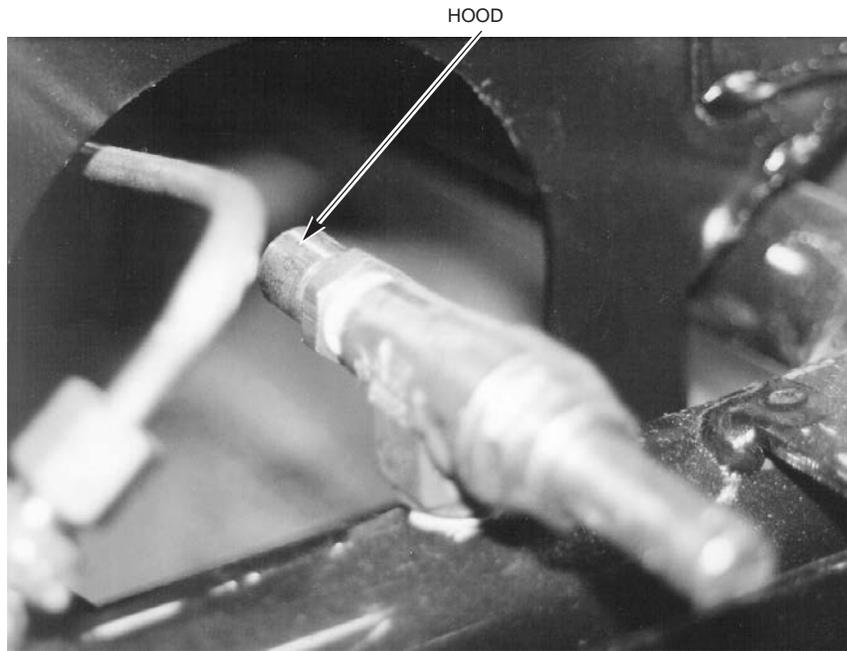


Fig. 15

4. Install new hood by reversing steps 1-3. Be sure to use pipe dope on threaded parts and retest using a soap and water solution for gas leaks.

#### REMOVAL OF PILOT TUBING ASSEMBLY:

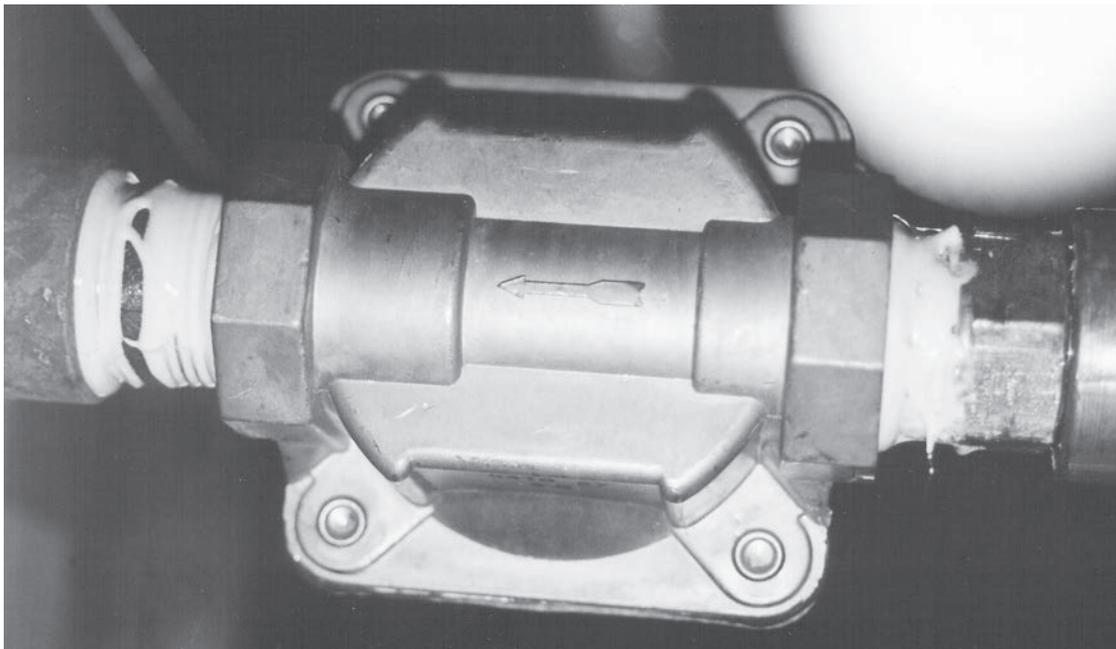
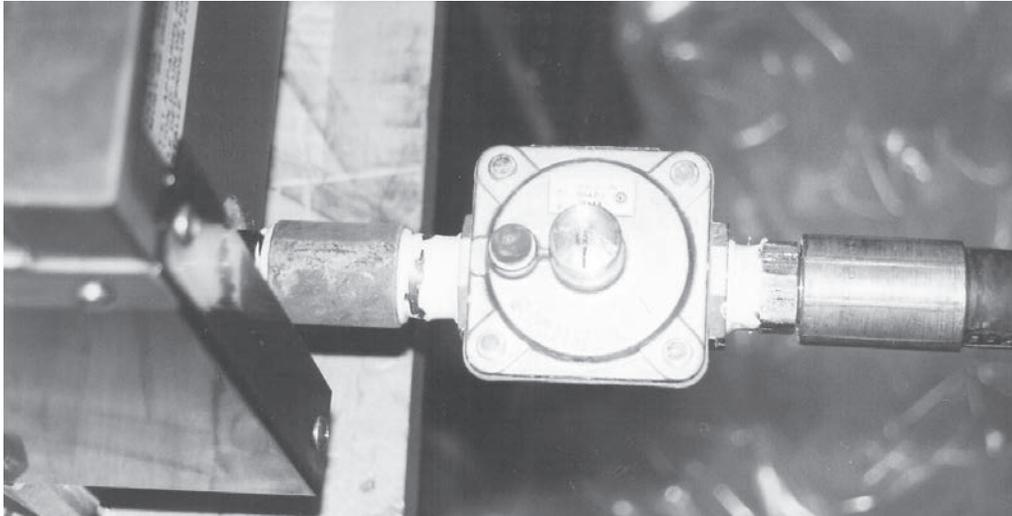
1. Shut off main gas valve.
2. Follow steps 1-5 under Removal Burner/Deflector Assembly.
3. With a 7/16" open end wrench, loosen the compression nut of pilot adjustment valve that connects the tubing that is to be removed. (Fig. 12)
4. Snap the pilot/tubing assembly from the pilot holding bracket. (Fig. 14)
5. Remove the tube from the compression nut. (Fig. 12)
6. Install new pilot tube assembly by reversing steps 1-5.
7. Use pipe dope on all exposed threads and test for gas leaks using a soap and water solution before placing the appliance back into service.

**REMOVAL OF GAS REGULATOR:**

1. Shut off main gas supply valve.
2. With a pipe wrench disconnect the main gas line.
3. With a pipe wrench disconnect the regulator from the appliance inlet pipe.
4. Install the new regulator by reversing steps 1-3.

**NOTE: The regulator must be installed in the upper right position with the arrow pointing towards the appliance. (The arrow is on the underside of the regulator). (Figs. 16)**

**Use pipe dope on all threaded connection points and test all connection for gas leakage using a soap and water solution.**



**Figs. 16**

## SECTION III TROUBLESHOOTING

Uneven heating, sides burning	A) Temperature too low. B) Improper operation of broiler. C) Fluctuating gas pressure.
Too much top heat	A) Temperature too high. B) Faulty ventilation. C) Excessive heat input. D) Overrated (pressure too high or orifice too large).
Uneven heat side to side	A) Appliance not level side to side. B) Burner is improperly installed.
Uneven heat front to back	A) Appliance not level front to back.
Dried out products	A) Broiling time is too long or product is too close to the burner. B) Over rated (gas pressure too high or orifice is too large).
Pilot outage	A) Pilot flame is too low. B) Restriction in pilot orifice.
Poor ignition	A) Insufficient gas input. B) Poor air to gas adjustment. C) Restriction in pilot orifice. D) Restriction in main burner ignition port. E) Pilot adjustment is incorrect.



# 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 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 GAS COUNTERTOP CHARBROILERS

## ITW Food Equipment Group

### VULCAN

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

#### VCCB SERIES

##### MODEL

VCCB25	ML-114540
VCCB30	ML-114541
VCCB36	ML-114542
VCCB47	ML-114543
VCCB60	ML-114544
VCCB72	ML-114545
VCCB84	ML-114546



#### SCB SERIES

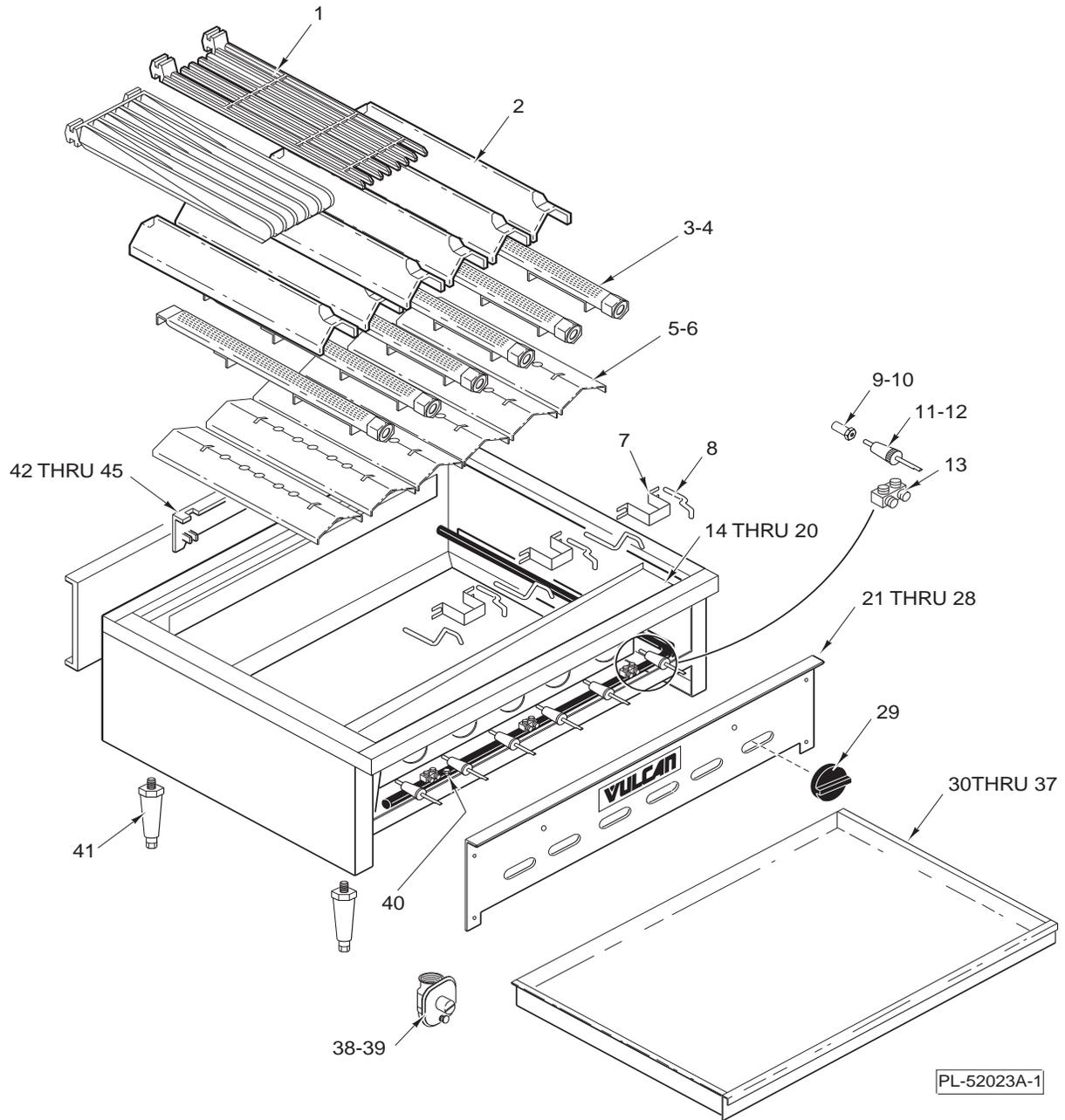
##### MODEL

SCB25	ML-767100
SCB30	ML-767101
SCB36	ML-767102
SCB47	ML-767103
SCB60	ML-767104
SCB72	ML-767105
SCB84	ML-767106
SCB96	ML-767107



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

**TECHNICAL SERVICE AND PARTS ASSISTANCE**  
**1-800-814-2028**



**CHARBROILER UNIT**

ILLUS. PL-52023A-1	PART NO.	NAME OF PART	AMT.
1	00-722131	Grate-Top (6-Rib) (60" Unit) .....	3
	00-722131	Grate-Top (6-Rib) (72" Unit) .....	1
	00-710424	Grate-Top (Standard) (7-Rib) .....	AR
2	00-710407	Radiant - Burner (Cast Iron) .....	AR
3	00-710453	Burner (Nat)(SST) .....	AR
4	00-710406-0000A	Burner (Pro) .....	AR
5	00-700416	Deflector-Heat .....	AR
6	00-710455	Wire (12 Gage, 12" Lg.)(Nat) .....	AR
7	00-710409	Pilot - Bracket (Double) .....	AR

## CHARBROILER UNIT

ILLUS. PL-52023A-1	PART NO.	NAME OF PART	AMT.
8	00-706770-0000A	Pilot Tube Assy. (7") (VCCB) .....	AR
	00-706771-0000A	Pilot Tube Assy. (9") (SCB) .....	AR
9	00-719951-00050	Orifice - Hood (Nat) .....	AR
10	00-719951-00056	Orifice - Hood (Pro) .....	AR
11	00-719221	Gas Valve .....	AR
12	00-719213	Gas Valve (Long Stem) .....	AR
13	00-719189	Valve - Single Pilot .....	AR
	00-719190	Valve - Dual Pilot .....	AR
14	00-498247-0025A	Channel - Gutter Insert (25") .....	1
15	00-700882-0000A	Channel - Gutter Insert (30") .....	1
16	00-498247-0036A	Channel - Gutter Insert (36") .....	1
17	00-498247-0047A	Channel - Gutter Insert (47") .....	1
18	00-498247-0060A	Channel - Gutter Insert (Left) (60") .....	1
	00-498247-060RA	Channel - Gutter Insert (Right) (60") .....	1
19	00-498247-0072A	Channel - Gutter Insert (Left) (72") .....	1
	00-498247-072RA	Channel - Gutter Insert (Right) (72") .....	1
20	00-701274-0000A	Channel - Gutter Insert (84") .....	1
21	00-498253-00025	Front Panel (25" Unit) .....	1
22	00-766319	Manifold Cover (VCCB30) .....	1
	00-700485	Manifold Cover (SCB30) .....	1
23	00-498253-00036	Front Panel (36" Unit) .....	1
24	00-498253-00047	Front Panel (47" Unit) .....	1
25	00-498253-00060	Front Panel (60" Unit) .....	1
26	00-498253-00072	Front Panel (72" Unit) .....	1
27	00-766324	Manifold Cover (VCCB84) .....	1
	00-701257	Manifold Cover (SCB84) .....	1
28	00-701270	Manifold Cover (SCB96) .....	1
29	00-420560-00001	Knob - Top Burner Red (VCCB, Old Style) .....	AR
	00-413157-00001	Knob - Chrome Plated (VCCB, New Style) .....	AR
	00-719255-00012	Knob - Red Wolf (SCB) .....	AR
30	00-765332-0000A	Pan - Drip (25") (Prior to Sept. 2009) .....	1
	00-498249-00024	Pan - Drip (25") ( Sept. 2009 to Present) .....	1
31	00-765333-0000A	Pan - Drip (30") .....	1
32	00-498249-00036	Pan - Drip (36") .....	1
33	00-765335-0000A	Pan - Drip (47") (Prior to Sept. 2009) .....	2
	00-498249-00024	Pan - Drip (47") ( Sept. 2009 to Present) .....	2
34	00-765336-0000A	Pan - Drip (60") (Prior to Sept. 2009) .....	2
	00-498249-00024	Pan - Drip (60" Unit) ( Sept. 2009 to Present) .....	1
	00-498249-00036	Pan - Drip (60" Unit) ( Sept. 2009 to Present) .....	1
35	00-765337-0000A	Pan - Drip (72") (Prior to Sept. 2009) .....	2
	00-498249-00036	Pan - Drip (72") (Sept. 2009 to Present) .....	2
36	00-765338-0000A	Pan - Drip (84") .....	2
37	00-765339-0000A	Pan - Drip (96") .....	3
38	00-408279-00025	Regulator - Pressure (Nat) .....	1
39	00-408279-00021	Regulator - Pressure (Pro) .....	1
40	00-719370	Plug - Manifold 1/8 Hex Hd. ....	AR
41	00-719260	Leg Assy. - Adjustable (4") .....	4
42	00-710405-00001	Rest - Burner Radiant (1 Pos)(25", 72" & 84") .....	AR
43	00-710405-00002	Rest - Burner Radiant (2 Pos)(30", 47" & 60") .....	AR
44	00-710405-00003	Rest - Burner Radiant (3 Pos) .....	AR
45	00-723369	Screw - Mounting .....	AR

## Items Not Shown

00-404060-00003	Air Shutter for LP Burner
00-719662	Air Shutter for Nat Burner
00-765356-0000A	Center Drip Pan Guide (Nat. Gas Steel Tube Burner Units) (Prior to Sept. 2009)
00-765314-0000A	Center Drip Pan Guide (LP Gas Cast Iron Burner Units) (Prior to Sept. 2009)
00-700447	Side Pan Guide (2 Per Unit)
00-498693	Center Pan Guide (2 per Unit) (47", 60" & 72" Units Man. Sept. 2009 to Present)
00-498694	Center Pan Guide Plate (1 per Unit) ( 60" & 72" Units Man. Sept. 2009 to Present)

### ACCESSORIES

PART NO.	NAME OF PART	AMT.
00-710412	Brush W/Scraper .....	1

### RECOMMENDED SPARE PARTS LIST

PART NO.	NAME OF PART	AMT.
00-408279-00025	Pressure Regulator Natural .....	2
00-408279-00021	Pressure Regulator L.P. ....	2
00-719221	Gas Valve .....	3
00-719193	Pilot Valve .....	3
00-719951-00050	Orifice Natural #50 .....	3
00-719951-00056	Orifice L.P. #56 .....	3
00-420560-00001	Top Burner Knob (Red) (VCCB, Old Style) .....	3
00-413157-00001	Top Burner Knob (Metal Chrome) (VCCB, New Style) .....	3
00-719255-00012	Top Burner Knob (Red, Wolf) (SCB) .....	3