



VW - VCW SERIES DRAWER AND CHIP WARMERS

CUSTOMER MAINTENANCE MANUAL

SPECIFICATION SHEETS

INSTALLATION / OPERATION MANUAL

ADDITIONAL RESOURCES

HOBART SERVICE PARTS STORE

CATALOG OF REPLACEMENT PARTS

HEATED HOLDING**VULCAN****VWS
STANDARD DRAWER WARMERS**

Model VW2S

**SPECIFICATIONS**

Food warming cabinet, 1, 2, or 3 drawers, Vulcan Model Nos. VW1S, VW2S, or VW3S. Heavy duty 20 gauge polished stainless steel cabinet. 5" adjustable legs. Cabinet sides and top filled with 1" thick insulation. Large drawer handle for easy operation. Integrated drawer slides with stainless steel rollers for smooth, durable drawer operation. Each drawer includes one 12" x 20" x 6" stainless steel pan. Frame design accommodates 1/3, 1/2 or full size pans without cross bracing. Adjustable sliding vent to control humidity. Separate control and thermometer for each drawer. Large, easy to read thermometer. One 475 watt (4 amp) heating element per drawer. Requires 120 volt, 50/60 Hz, single phase power supply. 6' power cord with NEMA 5-15 plug for VW1S, VW2S, VW3S. One year limited parts and labor warranty. After the first year, 10-year parts warranty on the heating elements and drawer rollers.

Exterior Dimensions:

VW1S: 27½"w x 23½"d x 16¼"h (with legs) 11¼"h (w/o legs)

VW2S: 27½"w x 23½"d x 25"h (with legs) 20"h (w/o legs)

VW3S: 27½"w x 23½"d x 33¾"h (with legs) 28¾"h (w/o legs)

UL Listed. UL Listed to Canadian safety standards, Classified by UL to NSF Std. #4.

- **VW1S** One drawer, 16¼" high
- **VW2S** Two drawers, 25" high
- **VW3S** Three drawers, 33¾" high

STANDARD FEATURES

- Heavy duty 20 gauge polished stainless steel cabinet.
- 5" adjustable legs.
- Cabinet sides and top filled with 1" thick insulation.
- Large drawer handle for easy operation.
- Integrated drawer slides with stainless steel rollers for smooth, durable drawer operation.
- Each drawer includes one 12" x 20" x 6" stainless steel pan.
- Frame design accommodates 1/3, 1/2 or full size pans without cross bracing.
- Adjustable sliding vent to control humidity.
- Separate control and thermometer for each drawer.
- Large, easy to read thermometer.
- One 475 watt (4 amp) heating element per drawer.
- Requires 120 volt, 50/60 Hz, single phase power supply. Furnished with 6' power cord with NEMA 5-15 plug for VW1S, VW2S, VW3S.
- One year limited parts and labor warranty. After the first year, 10-year parts warranty on the heating elements and drawer rollers.

ACCESSORIES (Packaged & Sold Separately)

- Trim kit for built-in applications.

OPTIONS

- 208 / 240 volt, 60 Hz, single phase with plug (NEMA 6-15).
- Two year extended limited parts and labor warranty.

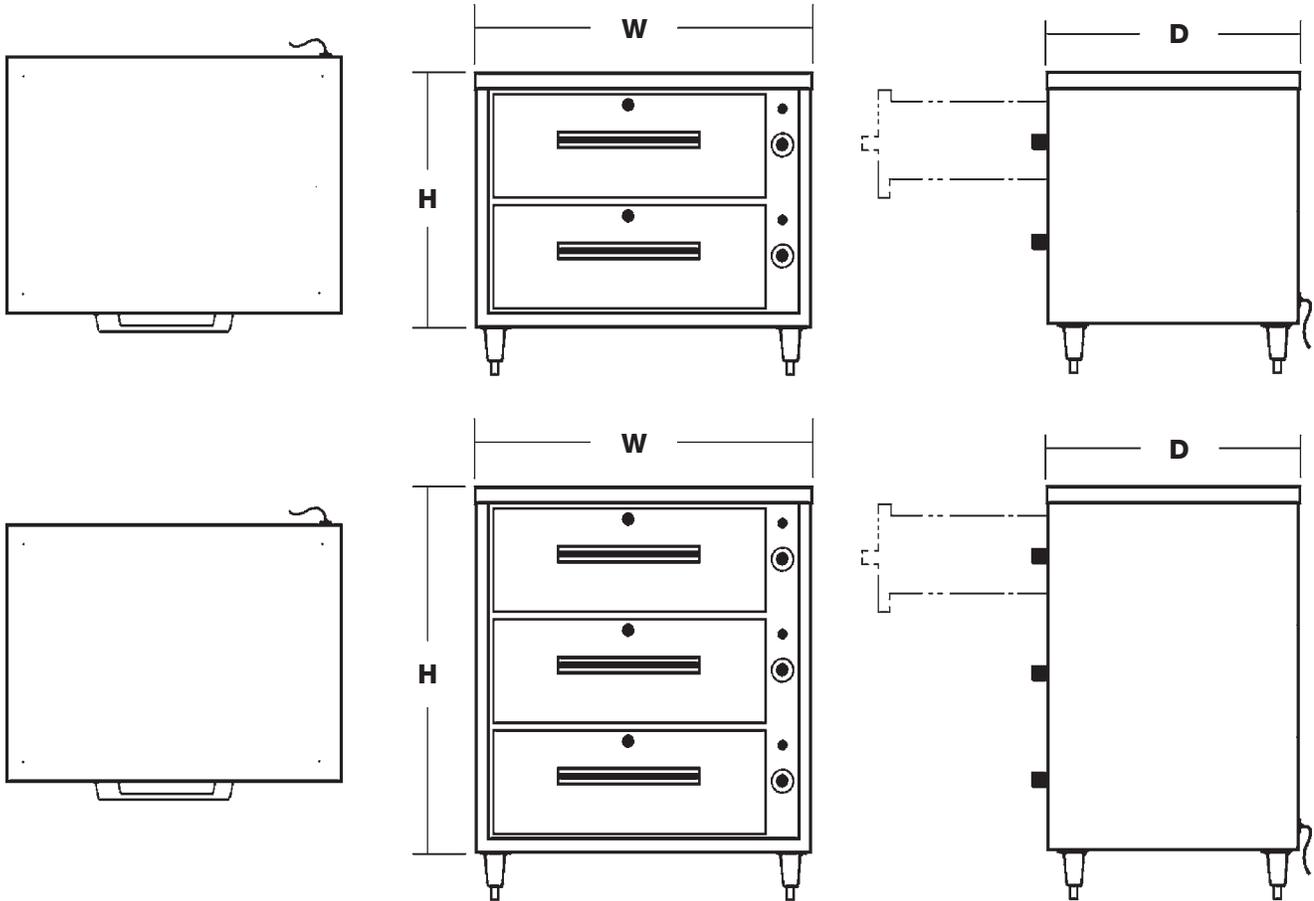
VULCAN

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



VWS
STANDARD DRAWER WARMERS



Model Number	Number of Drawers	Dimensions				Electrical		Approximate Shipping Weight lbs. / kg
		Body Exterior				Watts	Amps	
		Width	Depth	Height with legs	Height without legs			
VW1S	1	27 ¹ / ₂ "	23 ¹ / ₂ "	16 ¹ / ₄ "	11 ¹ / ₄ "	475	4	90 / 41
VW2S	2	27 ¹ / ₂ "	23 ¹ / ₂ "	25"	20"	950	8	135 / 61
VW3S	3	27 ¹ / ₂ "	23 ¹ / ₂ "	33 ³ / ₄ "	28 ³ / ₄ "	1425	12	180 / 82

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



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INSTALLATION & OPERATION MANUAL

VW & VSL SERIES DRAWER WARMERS VCW1, VCW2 CHIP WARMERS

MODELS:

CHIP WARMERS:

VCW1 ML-138038
VCW2 ML-138041

DRAWER WARMERS:

CAFÉ:

VW1S ML-126500
VW2S ML-126502
VW3S ML-126504
VW4S ML-126506

CAFÉ' BUILT-IN:

VW1SB ML-126501
VW2SB ML-126503
VW3SB ML-126505
VW4SB ML-126507

SLIMLINE LOW PROFILE:

VW1C ML-126516
VW2C ML-126518
VSL1
VSL2

R-SERIES:

VW1D ML-126508
VW2D ML-126510
VW3D ML-126512
VW4D ML-126514

SLIMLINE BUILT-IN:

VW1CB ML-126517
VW2CB ML-126518

R-SERIES BUILT-IN:

VW1DB ML-126509
VW2DB ML-126511
VW3DB ML-126513
VW4DB ML-126515



IMPORTANT FOR YOUR SAFETY

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

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 equipment.

IN THE EVENT OF A POWER FAILURE,

DO NOT ATTEMPT TO OPERATE THIS DEVICE.

TABLE OF CONTENTS

IMPORTANT FOR YOUR SAFETY	1
GENERAL	3
INTRODUCTION	3
INSTALLATION	3
TRIM KIT INSTALLATION	4
ELECTRICAL REQUIREMENTS	5
OPERATION	6
CONTROLS	6
OPERATING INSTRUCTIONS	6
THERMOMETER	7
THERMOSTAT SETTING	7
CLEANING	8
DAILY	8
HEAVY-DUTY CLEANING	8
STAINLESS STEEL CARE	8
PRESERVING & RESTORING	9
HEAT TINT	9
TROUBLESHOOTING	10
SERVICE & PARTS INFORMATION	10

GENERAL

INTRODUCTION

Vulcan-Hart Drawer Warmers and Chip Warmers are produced with quality workmanship and material. Proper installation, usage, and maintenance of your warmer 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.

The VW Series Drawer Warmers provide an efficient means of holding a variety of prepared hot food products at proper temperatures until serving.

INSTALLATION

Before installing, verify that the electrical service agrees with the specifications on the rating plate located on the lower back corner of the warmer. If the supply and equipment requirements do not agree, do not proceed with unpacking and installation. Contact your Vulcan-Hart Customer Service Department immediately.

5. Remove any and all packaging materials in drawers.
6. Peel off vinyl protection film.
7. Thoroughly clean the warmer as described in the cleaning instructions on page 8 of this manual.

UNPACKING:

The Warmer was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the shipment. Immediately after unpacking, check for possible shipping damage to the warmer.

If the warmer is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Carefully unpack warmer and place in a work accessible area.

1. Remove banding holding the carton to the pallet.
2. Carefully remove warmer from carton and place on floor or table.
3. Remove legs from drawer of warmer.
4. Secure legs to the bottom of warmer by screwing legs into the holes provided.

LOCATION:

For efficient operation, choose a location that will provide easy loading and unloading without interfering with the final assembly of food orders.

The installation / operation location must be level and allow adequate clearances for servicing and proper operation.

LEVELING INSTRUCTIONS:

In order for the self-closing drawers to function properly, the Drawer Warmer Unit must be leveled.

1. Place a carpenter's level on the top of the unit. Check leveling of the unit front to back, and side to side.

(Note: superior performance can be achieved by slightly tilting the unit backwards, so the front of the unit is slightly higher than the back.)

Adjustable Legs: Turn leg bottom half in counter clockwise direction to increase height. Turn leg bottom half in clockwise direction to decrease height.

Without Legs: The Unit must be placed on a level surface.

TRIM KIT INSTALLATION

Models: VW1SB, VW2SB, VW3SB, VW4SB, VW1CB, VW2CB, VW1DB, VW2DB, VW3DB, VW4DB

Built-in Drawer Warmers come with a “trim kit.” Follow the general installation instructions in the “Installation & Operation Manual” regarding Unpacking, Electrical Requirements, Cleaning, and Removal of Vinyl Protection Film.

1. Remove the drawer assemblies from the cabinet.
 - a. Open drawer to full extension.
 - b. Lift up drawer and pull out slightly.



- c. Tilt down drawer and pull out.



2. Place Trim Kit flush with the front of the Drawer Warmer.



3. Trim Kit has 4 mounting holes. There are two holes on the bottom and two holes on the top.



4. Using #8 Tech Screws that are included, fasten the four screws into the mounting holes.

The screws are self-tapping and no pilot holes are necessary.



5. Connect Drawer Warmer to electrical power supply per your local electrical code.

Please refer to Electrical Requirements in the Installation & Operation Manual.

6. Slide warmer into designated level location space.

7. Reinstall drawer assemblies into warmer – Top to Bottom.

ELECTRICAL REQUIREMENTS

ELECTRICAL CODES & STANDARDS:

The warmer must be installed in accordance with:

In the United States of America:

1. State and Local Codes.
2. National Electrical Code, ANSI/NFPA-70 (latest edition.) Copies may be obtained from: The National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

In Canada:

1. Local Codes.
2. Canadian Electrical Code, CSA C22.1 (latest edition.) Copies may be obtained from: The Canadian Standard Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3.

ELECTRICAL CONNECTIONS:

The warmer is factory wired for either 110/120 volt or 208/240 volt, single phase operation. All 110/120 volt warmers are equipped with an 8 foot cord and NEMA 5-15 plug as standard equipment. All 208/240 volt warmers are equipped with an 8 foot cord and NEMA 6-15 plug. Refer to wiring diagrams in the back of this manual.

The cord and plug supplied is a suitable durable cord with a molded three-prong plug, and is provided with a proper strain relief.

⚠ WARNING: All warmers are equipped with a three-prong plug. It is imperative that this plug must be connected into a properly grounded three-prong receptacle. If the receptacle is not the proper grounding type, contact an electrician. *Do not remove the grounding prong from this plug.*

Verify that the power source matches the Serial Data Plate located on the lower back corner of the warmer and the plug configuration before the connection is made. (Fig. 1)

SERIAL DATA PLATE			
MODEL	VW3S-1	DEVICE	VW3S-1
ML	126504	MD	GAJ
SERIAL	52-1002558		
VOLTS	120	WATTS	1425
AMPS	11.9	PHASE	1
CYCLE		60	
 			
<small>LISTED 1209 COMMERCIAL COOKING APPLIANCE</small>			
FOR USE ON AN INDIVIDUAL BRANCH CIRCUIT ONLY!			
VULCAN HART CO., BALTIMORE, MD			

Fig. 1

OPERATION

CONTROLS

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

The warmer Control Panel contains an operating indicator light and a full range thermostat. (Fig.2)

THERMOSTAT DIAL:

The thermostat also acts as the On/Off switch to the warmer system. Turning the thermostat counter clock-wise until it stops will turn the warmer off.

POWER LIGHT:

The power light turns on and off as the heating elements cycle.



It is recommended that prior to placing the warmer into operation that it be pre-heated at the highest temperature setting for a period of 30 to 45 minutes

OPERATING INSTRUCTIONS

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

Once the warmer has been connected to the appropriate power source, the warmer is ready for operation.

The warmers have one, two, three, or four drawers depending on the model purchased. Each drawer has a separate thermostat dial and thermometer.

Begin by turning the thermostat dial to the number 5. This will cause the heating element to start heating. When this occurs, the red operating indicator light will illuminate. This red light will stay on as long as the heating element is engaged. Once the predetermined temperature is achieved, the heating element will begin to cycle. During this period, the red operating indicator light will turn on and off as the heating elements cycle.

The thermometer will begin to move and indicate the interior temperature of the drawer. (Fig. 3)



(Fig. 3)

THERMOMETER

The thermostat setting is from 1 to 10. A chart of the thermostat setting and approximate temperatures is below. (Fig. 4)

Thermostat Setting	Approximate Temperature
1	100°F (37°C)
2	110°F (43°C)
3	120°F (49°C)
4	130°F (54°C)
5	140°F (60°C)
6	150°F (66°C)
7	160°F (71°C)
8	170°F (77°C)
9	180°F (82°C)
10	190°F (88°C)

(Fig. 4)

The greater the thermostat number setting, the higher the temperature. The lower the thermostat number setting, the lower the temperature.

The operator should always monitor the food product to ensure that it remains at proper temperatures.

CRISP & MOIST KNOB:

Each warmer drawer is equipped with a “CRISP & MOIST” knob. For example: If you want the food crispy side knob to the left. If you want more moisture, slide knob to the right. (Fig. 5)



Slide knob to left for crispy (vents are open and excess moisture can escape.)



Slide knob to right for moist (vents are closed and moisture is held in drawer.)

(Fig. 5)

CLEANING

⚠ WARNING Always *unplug electrical power supply* before cleaning.

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

DAILY:

1. Unplug electrical power supply.
2. Allow warmer to cool before cleaning.
3. Clean drawers and the interior of the warmer with a mild soap and water. *Never use harsh chemicals or abrasive pads to clean the warmer.*
4. Rinse and dry with a soft dry cloth.
5. Clean the exterior of the warmer with a clean damp cloth.

HEAVY-DUTY CLEANING:

For heavy-duty cleaning, use warm water, a degreaser, and a plastic, stainless steel, or Scotch-Brite pad. Never rub in a circular motion -- rub gently in the direction of the steel grain. Always rinse thoroughly

STAINLESS STEEL CARE

CLEANING:

Stainless Steel contains 70 – 80% iron, which will rust if not properly maintained. Stainless Steel also contains 12 – 30% chromium, which forms an invisible passive, protective film that shields against corrosion.

If the protective film remains intact, the stainless steel will remain intact. However, if the film is damaged, the stainless steel can break down and rust.

PREVENTIVE CARE:

To prevent stainless steel break-down, follow these steps:

1. **Never use any metal tools, scrapers, files, wire brushes, or scouring pads** (*except for stainless steel scouring pads,*) which will mar the surface.
2. **Never use steel wool** – which will leave behind particles that will rust.
3. **Never use acid-based or chloride containing cleaning solutions** – which will break down the protective film.
4. **Never rub in a circular motion.** Always rub gently in the direction of the steel grain.
5. **Never leave any food products or salt on the surface.** Many foods are acidic. Salt contains chloride

PRESERVING & RESTORING:

Special stainless steel polishing cleaners can preserve and restore the protective film.

Preserve the life of stainless steel with a regular application of a high-quality stainless steel polishing cleaner, as a final step to daily cleaning.

If signs of breakdown appear, restore the stainless steel surface. First, thoroughly clean, rinse, and dry the surface. Then, on a daily basis, apply a high-quality stainless steel polish according to manufacturer's instructions.

HEAT TINT:

Darkened areas, called "heat tint," may appear on stainless steel exposed to excessive heat. Excessive heat causes the protective film to thicken. This is unsightly, but is not a sign of permanent damage.

To remove heat tint, follow the routine cleaning procedure. Stubborn heat tint will require heavy-duty cleaning.

To reduce heat tint, limit the exposure of equipment to excessive heat.

TROUBLESHOOTING

SYMPTOMS	POSSIBLE CAUSES	REMEDY
Warmer not operating	Warmer not connected to power source.	Connect cabinet to power source.
	No power	Check Circuit Breaker and/or check GFCI switch on outlet.
GFCI or Ground Fault Circuit Indicator tripped	Moisture problem.	Dry moisture problem.
	Shorted element	Contact Authorized Service Provider.
	Pinched/damaged wire.	Contact Authorized Service Provider.
	Damaged power cord.	Contact Authorized Service Provider.
Warmer is connected to power source, thermostat is turned on, but warmer not heating	Defective: heating element, thermometer, thermostat, etc.	Contact Authorized Service Provider.

SERVICE & PARTS INFORMATION

To obtain WARRANTY Service and Parts information concerning this model, contact Vulcan-Hart at:

Customer Service	800-814-2028
Technical Service	866-688-5226
Service Parts	866-688-5226

When calling for service, have the model number and serial number available.

Following you will find instructions on how to shut down your Vulcan cooking equipment for an extended period, and how to safely restart equipment after idle.

Always refer to the procedures as instructed in the Installation & Operation manual for your specific model. Manuals may be found by visiting the Vulcan website and clicking on RESOURCES at the top right of the home page.

Always remember that cooking equipment and its parts are hot. Use care when operating, cleaning or performing maintenance.

For additional product resources, please visit <https://www.vulcanequipment.com/>.

HEATED HOLDING

EXTENDED SHUTDOWN – ALL MODELS

1. A thorough cleaning of the oven, both interior and exterior.
 - a. Clean and clear the air intake
 - b. Check exhaust vent for blockage
 - c. Wipe down the interior and door glass with a damp rag.
 - i. Cool down oven.
 - ii. Remove oven racks.
 - iii. Lift rack guides on either side of oven off of holders. Racks and guides may be run through dishwasher while oven cavity is being cleaned.
 - iv. Clean with soap and water using non-metallic scouring pad, if necessary. If dirt and grease have accumulated, a mild ammonia solution or commercial oven cleaner such as Easy-Off or Dow may be used.
 - d. Wipe down the exterior and door glass with a damp rag.
 - i. Cool down oven.
 - ii. Wipe exposed, cleanable surface when cool with a mild detergent and hot water. Dry thoroughly with a clean cloth.
 - iii. Stubborn stains may be removed by using a non-metallic abrasive pad, rubbing in the direction of the metal's grain. If necessary, for particularly heavy deposits, you may mix a thin paste of water and scouring powder and apply it with a sponge. Be careful to apply light pressure and remember to rub only in the direction of the grain in the metal.
 - iv. The control panel surface is easily cleaned with hot water, soap and a soft cloth. Do not use hard abrasives, solvent type materials or metallic scouring pads since these will scratch or cloud the surface.
 - v. Never spray the perforated areas or control panel with steam or water, as this will allow moisture into the control cavity, which could damage electrical components.
 - e. Maintain fan area.
 - i. If aluminum foil is routinely used to wrap food or cooking vessels during oven operation, the following preventative maintenance must be performed:
 1. Remove oven racks and rack guides.
 2. Check blower wheel and air baffle for particles of aluminum foil or food deposits.
2. Remove and empty any water pans.
3. Inspect the oven for any signs of excessive wear and tear and order replacement parts (e.g. door glass assemblies, door handle, door latch).
4. Shut off electric supply.
5. Leave oven doors slightly open (this helps prevent dry rotting of door gaskets and prevents mold / mildew build up).



Model VP18

HEATED HOLDING *(CONTINUED)*

RESTART FROM EXTENDED SHUTDOWN – ALL MODELS

1. Schedule a qualified gas service technician to be onsite upon restart if kitchen has been down for more than 30 days.
 - a. Check all gas equipment in kitchen for gas leaks.
2. Check the entire kitchen and all gas equipment for gas leaks prior to starting any equipment.
3. Clean the unit.
4. Inspect the unit: look for rusted tubes, frayed wires, check door latches
5. Follow the Hobart Start-Up guide.

ONLINE PARTS CATALOG



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

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VULCAN
CATALOG OF
REPLACEMENT PARTS

*DRAWER WARMERS
RESTAURANT SERIES*

STANDARD MODELS

**VW1S
VW2S
VW3S**

BUILT-IN MODELS

**VW1SB
VW2SB
VW3SB**



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

**REPLACEMENT PARTS LIST
STANDARD**

PART NO.	NAME OF PART	AMT.			
		VW1S	VW2S	VW3S	
1	00-851800-00110	Caster – 2" Heavy Duty Rigid	2	2	2
2	00-851800-00111	Caster – 2" Heavy Duty Swivel W/Brake	2	2	2
3	00-851800-00112	Caster – 3" Heavy Duty Rigid	2	2	2
4	00-851800-00113	Caster – 3" Heavy Duty Swivel W/Brake	2	2	2
5	00-851800-00114	Caster – 4" Heavy Duty Rigid	2	2	2
6	00-851800-00115	Caster – 4" Heavy Duty Swivel W/Brake	2	2	2
7	00-851800-00038	Caster – 5" Heavy Duty Rigid	2	2	2
8	00-851800-00039	Caster – 5" Heavy Duty Swivel W/Brake	2	2	2
9	00-851800-00116	Caster – 6" Heavy Duty Rigid	2	2	2
10	00-851800-00117	Caster – 6" Heavy Duty Swivel W/Brake	2	2	2
11	00-851800-00118	Caster – 6" Hi-Modulus Rigid	2	2	2
12	00-851800-00119	Caster – 6" Hi-Modulus Swivel W/Brake	2	2	2
13	00-851800-00423	Decal – Control Panel (Blue)	1	2	3
14	00-851800-00006	Cord, 8 Ft.	1	1	1
15	00-851800-00231	Dolly Cart W/5" Casters	1	1	1
16	00-851800-00232	Drawer Assy. (Complete)	1	2	3
17	00-851800-00233	Drawer Assy. (No Hardware)	1	2	3
18	00-851800-00234	Drawer Frame Only (No Front Panel)	1	2	3
19	00-851800-00235	Drawer Front Panel Only (No Hardware)	1	2	3
20	00-851800-00236	Drawer Humidity Grid	1	2	3
21	00-851800-00237	Drawer Moist/Crisp Slide W/Knob	1	2	3
22	00-851800-00238	Drawer Moist/Crisp Slide Knob (Only)	1	2	3
23	00-851800-00256	Drawer Pan 15 x 20 x 5" Deep	1	2	3
	00-851800-00239	Drawer Pan 12 x 20 x 6" Deep	1	2	3
24	00-851800-00132	Drawer Pull Handle (W/Decal)	1	2	3
25	00-851800-00240	Drawer Pull Handle Decal (Blue)	1	2	3
26	00-851800-00241	Drawer Rollers (Bearing Type)	8	16	24
27	00-851800-00242	Drawer Slide (Pr.) (LH & RH)	1	2	3
28	00-851800-00243	Element (475 Watt, 120 V.)	1	2	3
29	00-851800-00244	Element (475 Watt, 208-240 V.)	1	2	3
30	00-851800-00136	Legs, 4" to 5½" Adjustable	4	4	4
31	00-851800-00069	Light, Indicator Round (125 V.)	1	2	3
32	00-851800-00070	Light, Indicator Round (250 V.)	1	2	3
33	00-851800-00007	Strain Relief (Power Cord)	1	1	1
	00-851800-00250	Strain Relief (Flex Connector) (90 Degree)	1	1	1
34	00-851800-00246	Thermometer (Dial Type)	1	2	3
35	00-851800-00247	Thermometer Bulb Holder	1	2	3
36	00-851800-00030	Thermostat (Without Knob)	1	2	3
37	00-851800-00031	Thermostat Knob	1	2	3
38	00-851800-00032	Thermostat Bulb Holder	2	4	6
39	00-851800-00425	Top Cover	1	1	1

REPLACEMENT PARTS LIST BUILT-IN

PART NO.	NAME OF PART	AMT.		
		VW1SB	VW2SB	VW3SB
1	00-851800-00423 Decal – Control Panel (Blue)	1	2	3
2	00-851800-00249 Cord Connector & BX Cable	1	1	1
3	00-851800-00232 Drawer Assy. (Complete)	1	2	3
4	00-851800-00233 Drawer Assy. (No Hardware)	1	2	3
5	00-851800-00234 Drawer Frame Only (No Front Panel)	1	2	3
6	00-851800-00235 Drawer Front Panel Only (No Hardware)	1	2	3
7	00-851800-00236 Drawer Humidity Grid	1	2	3
8	00-851800-00237 Drawer Moist/Crisp Slide W/Knob	1	2	3
9	00-851800-00238 Drawer Moist/Crisp Slide Knob (Only)	1	2	3
10	00-851800-00256 Drawer Pan 15 x 20 x 5" Deep	1	2	3
11	00-851800-00132 Drawer Pull Handle (W/Overlay)	1	2	3
12	00-851800-00240 Drawer Pull Handle Decal (Blue)	1	2	3
13	00-851800-00241 Drawer Rollers (Bearing Type)	8	16	24
14	00-851800-00242 Drawer Slide (Pr.) (LH & RH)	1	2	3
15	00-851800-00243 Element (475 Watt, 120 V.)	1	2	3
16	00-851800-00244 Element (475 Watt, 208-240 V.)	1	2	3
17	00-851800-00069 Light, Indicator Round (125 V.)	1	2	3
18	00-851800-00070 Light, Indicator Round (250 V.)	1	2	3
19	00-851800-00250 Strain Relief (Power Cord) (Metal 90')	1	1	1
	00-851800-00245 Strain Relief (1/2" Straight Connector)	1	1	1
20	00-851800-00246 Thermometer (Dial Type)	1	2	3
21	00-851800-00247 Thermometer Bulb Holder	1	2	3
22	00-851800-00030 Thermostat (W/O Knob)	1	2	3
23	00-851800-00031 Thermostat Knob	1	2	3
24	00-851800-00032 Thermostat Bulb Holder	2	4	6
25	00-851800-00251 Top Cover	1	1	1
26	00-851800-00252 Trim Panel	1		
	00-851800-00253 Trim Panel		1	
	00-851800-00254 Trim Panel			1
	00-851800-00690 Power Cord (120V.)	1	1	1
	00-851800-00691 Power Cord (208/240 V.)	1	1	1

NOTES



PARTS MANUAL

VW SERIES DRAWER WARMERS VCW SERIES CHIP WARMERS

MODELS:

CHIP WARMERS:

VCW1 ML-138038
VCW2 ML-138041

DRAWER WARMERS:

CAFÉ:

VW1S ML-126500
VW2S ML-126502
VW3S ML-126504
VW4S ML-126506

CAFÉ BUILT-IN:

VW1SB ML-126501
VW2SB ML-126503
VW3SB ML-126505
VW4SB ML-126507

SLIMLINE LOW PROFILE:

VW1C ML-126516
VW2C ML-126518

R-SERIES:

VW1D ML-126508
VW2D ML-126510
VW3D ML-126512
VW4D ML-126514

SLIMLINE BUILT-IN:

VW1CB ML-126517
VW2CB ML-126518

R-SERIES BUILT-IN:

VW1DB ML-126509
VW2DB ML-126511
VW3DB ML-126513
VW4DB ML-126515



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

Vulcan-Hart Food Holding and Transport Equipment is produced with quality workmanship and material. Proper installation, usage and maintenance will result in many years of satisfactory performance.

Before performing maintenance on the Chip or Drawer Warmer, thoroughly read the Service Manual and carefully follow all instructions in the order given. Refer to the Installation and Operation Manual for detailed operating instructions.

This manual is applicable only to models listed on the cover page.

To obtain Service and Parts information, contact the Vulcan-Hart Service Department at the address listed on the front cover of this manual or refer to our website: www.vulcanequipment.com.

Technical Service 1-800-814-2028

Service Parts 1-866-628-0485

When calling for Technical Service or Parts, have the model number and serial number available.

NOTES:

**VCW - SERIES
(CHIP DRAWERS)**

DESCRIPTION	VULCAN #
CORD, POWER 16/3 120V.	851800 -6
COVER, ELEMENT	851800 -697
DRAWER, COMPLETE	851800 -686
DRAWER FRONT, COMPLETE	851800 -687
ELEMENT, 120V / 475W	851800 -243
ELEMENT, 208/240V / 475W	851800 -244
HOLDER, PROBE THERMOSTAT	851800 -32
KNOB, MOIST / CRISP	851800 -238
KNOB, THERMOSTAT	851800 -31
LEG, ADJUSTIBLE PLASTIC (4" - 5.5")	851800 -136
LEG, ADJUSTIBLE STAINLESS (4" - 5.5")	851800 -493
LIGHT, INDICATOR ROUND 240V	851800 -70
ROLLER, DRAWER (CAFÉ) EACH	851800 -241
SLIDES, DRAWER (CAFÉ) PAIR	851800 -242
SLIDE, MOIST / CRISP (W/KNOB)	851800 -237
STRAIN RELIEF, 16/3 POWER CORD	851800 -7
THERMOMETER, DRAWER (POCKET)	851800 -246
THERMOSTAT	851800 -30

**VW1S, VW2S, VW3S, VW4S, VW1SB, VW2SB, VW3SB, VW4SB
VW1D, VW2D, VW3D, VW4D, VW1DB, VW2DB, VW3DB, VW4DB
(STANDARD)**

DESCRIPTION	VULCAN #
CORD, POWER 16/3 120V.	851800 -6
CORD, POWER 16/3 240V.	851800 -681
DRAWER, COMPLETE ((2/1/2012 - PRESENT)	851800 -843
DRAWER, COMPLETE (10/1/2002 THRU 2011)	851800 -232
DRAWER, COMPLETE (PRIOR TO 10/1/2002)	851800 -887
DRAWER, FRONT (2/1/2012 - PRESENT)	851800 -842
DRAWER, FRONT (10/1/2002 THRU 2011)	851800 -235
DRAWER, FRONT (PRIOR TO 10/1/2002)	851800 -888
ELEMENT, 120V / 475W	851800 -243
ELEMENT, 208/240V / 475W	851800 -244
HANDLE, (PUSH/PULL) THRU 10-2008	851800 -132
HANDLE, S.S. TUBULAR)THRU 02/2012 - PRESENT)	851800 -834
HOLDER, PROBE THERMOSTAT	851800 -32
KNOB, MOIST / CRISP	851800 -238
KNOB, THERMOSTAT	851800 -841
LEG, ADJUSTIBLE PLASTIC (3/8-16 THREAD)	851800 -136
LEG, ADJUSTIBLE STAINLES (3/8-16 THREAD)	851800 -845
LEG, ADJUSTIBLE STAINLES (1/2-13 THREAD)	851800 -846
LIGHT, INDICATOR ROUND 240V	851800 -70
PAN, DRAWER (12X20X6)	851800 -239
ROLLER, DRAWER (EACH)	851800 -241
SLIDES, DRAWER (PAIR) THRU 02-2012	851800 -242
SLIDE, MOIST / CRISP (W/KNOB)	851800 -237
STRAIN RELIEF, 16/3 POWER CORD	851800 -7
STRAIN RELIEF, FLEX CONNECTOR 90 DEGREE	851800 -250
STRAIN RELIEF, 1/2" STRIAGHT CORD (BUILT-IN)	851800 -245
THERMOMETER, DRAWER (THRU 1-31-2012)	851800 -246
THERMOMETER, DIAL (2/1/2012 - PRESENT)	851800 -28
THERMOSTAT, (203° F) EGO	851800 -867
THERMOSTAT (THROUGH AUGUST 2014)	851800 -30

**VW1C, VW2C, VW1CB, VW2CB
(SLIM LINE LOW PROFILE)**

DESCRIPTION	VULCAN #
CAP, CHROME INSPECTION	851800 -23
CORD, POWER 16/3 120V.	851800 -6
CORD, POWER 16/3 240V.	851800 -681
COVER, ELEMENT (SLIM LINE SERIES)	851800 -435
DRAWER, COMPLETE (SLIM LINE SERIES)	851800 -430
DRAWER FRONT, COMPLETE (SLIM LINE SERIES)	851800 -432
ELEMENT, 120V - 600W (SLIM LINE SERIES)	851800 -11
ELEMENT, 208/240 - 600W (SLIM LINE SERIES)	851800 -13
HOLDER, PROBE THERMOSTAT	851800 -32
KNOB, MOIST / CRISP	851800 -238
KNOB, THERMOSTAT	851800 -31
LEG, ADJUSTIBLE PLASTIC (4" - 5.5")	851800 -136
LIGHT, INDICATOR ROUND 240V	851800 -70
PAN, DRAWER (12X20X6)	851800 -239
ROLLER, DRAWER (SLIM LINE) EACH	851800 -433
SLIDES, DRAWER (SLIM LINE) PAIR	851800 -434
SLIDE, MOIST / CRISP (W/KNOB)	851800 -237
STRAIN RELIEF, 16/3 POWER CORD	851800 -7
STRAIN RELIEF, FLEX CONNECTOR 90 DEGREE	851800 -250
THERMOMETER, DRAWER (POCKET)	851800 -246
THERMOSTAT	851800 -30