



INSTALLATION & OPERATION MANUAL

COOK AND HOLD OVEN SYSTEMS

MODELS

VCV13
VCV6
VCV4
VCV5



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

IMPORTANT FOR YOUR SAFETY

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

⚠ 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.

INTRODUCTION

This manual is provided to assist persons responsible for the operation and maintenance of the oven with a simple but comprehensive understanding of its proper use. We recommend that this manual be read and understood prior to placing the oven into operation.

Vulcan-Hart's Cook and Hold Oven System is a basic food preparation unit that has found wide acceptance in both institutional and commercial food service operations. Vulcan-Hart's products are produced with quality workmanship and materials. Proper installation, usage, and maintenance will result in many years of satisfactory performance.

As with any piece of food service equipment, this oven system requires a minimum of care and maintenance. Recommended procedures are contained in this manual and should become a regular part of the operation of the unit.

SERIAL NUMBER LOCATION

The Serial Number and Model Number for the unit are located on the equipment Serial Data Plate located by the electrical connection.

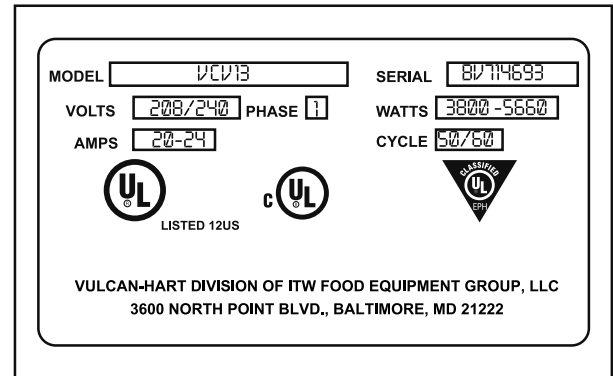


Figure 1: Serial Data Plate

SPECIFICATIONS

MODEL NO.	PAN* CAPACITY	MEAT* CAPACITY	HEIGHT	DEPTH	WIDTH	SHIPPING WEIGHT	VOLTS	WATTS	AMPS
VCV5	5 20.1 kg	45 lbs. 800 mm	31.5" 857 mm 27.5" w/o casters 699 mm	33.75" 718 mm	28.25" 77 kg	170 lbs.	120	1200	15
VCV13	8 each 18"x26" pans	120 lbs 54.5 kg	78 in 1981 mm	30.75 in 781 mm	22.25 in 566 mm	438 lbs 199 kg	208/ 240	3800/ 5060	19/22
VCV6	8 each 18"x26" pans	120 lbs 54.5 kg	43 in 1093 mm	30.75 in 781 mm	22.25 in 566 mm	275 lbs 125 kg	208/ 240	1900/ 2530	10/11
VCV4	3	40 lbs. 18.1 kg	32.5" 826 mm 28.5" w/o casters 724 mm	26.875" 683 mm	17.25" 438 mm	130 lbs. 59 kg	120	1500	15

* Per compartment

Electrical Requirements

The VCV13 and VCV6 ovens are dual voltage, factory wired for 208/240 Volts AC, single phase, 50 or 60 Hz service. The VCV5 and VCV4 ovens are factory wired for 120 Volts AC, 60 Hz service.

⚠ WARNING Before connecting the oven to the power source, verify that the voltage and phase of the power source are identical to the voltage and phase information on the data plate.

The oven must be adequately and safely grounded before operation. A separate disconnect switch or circuit breaker is recommended to be placed at a convenient location between the oven and the electric power source.

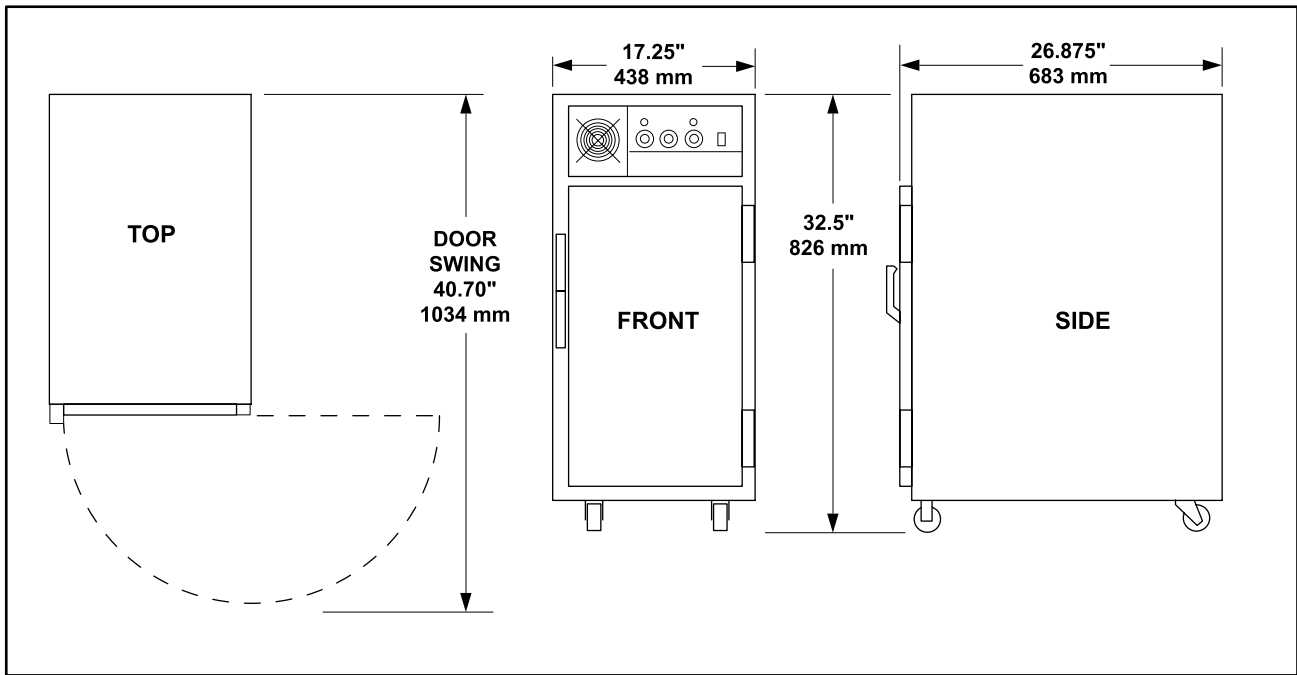


Figure 2: Model VCV4 Dimensions

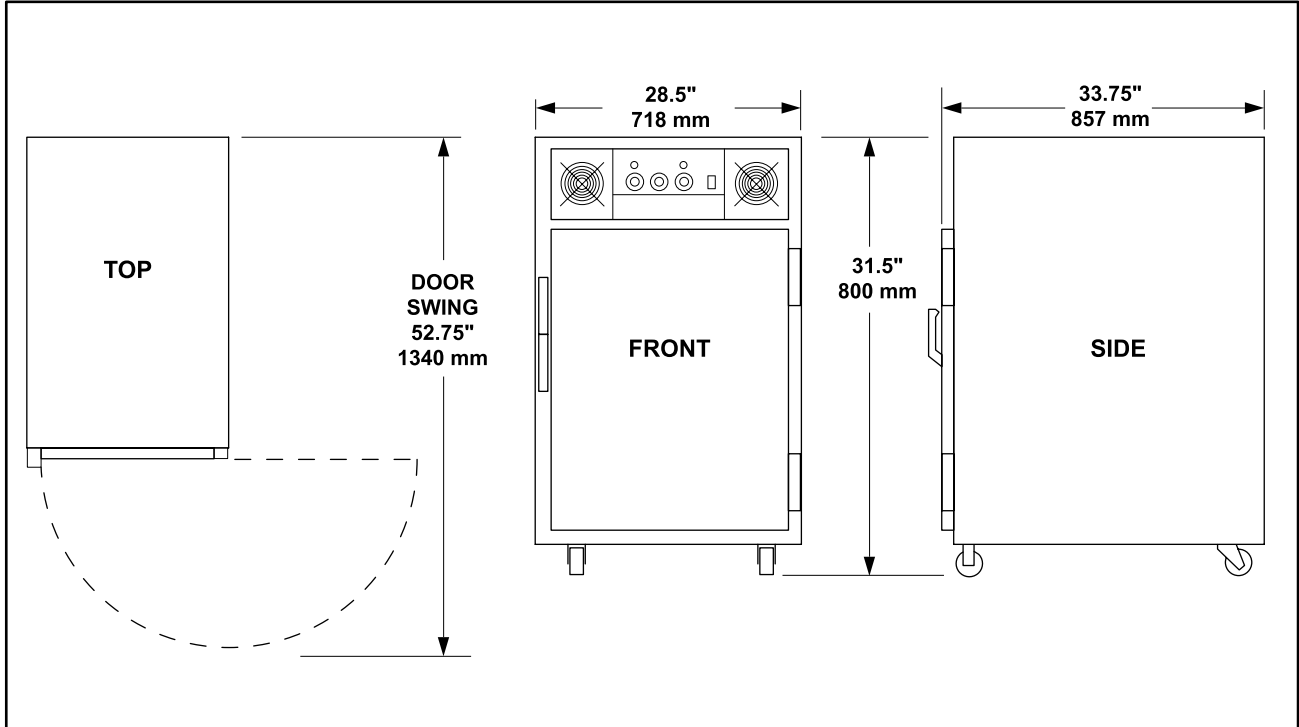


Figure 3: Model VCV5 Dimensions

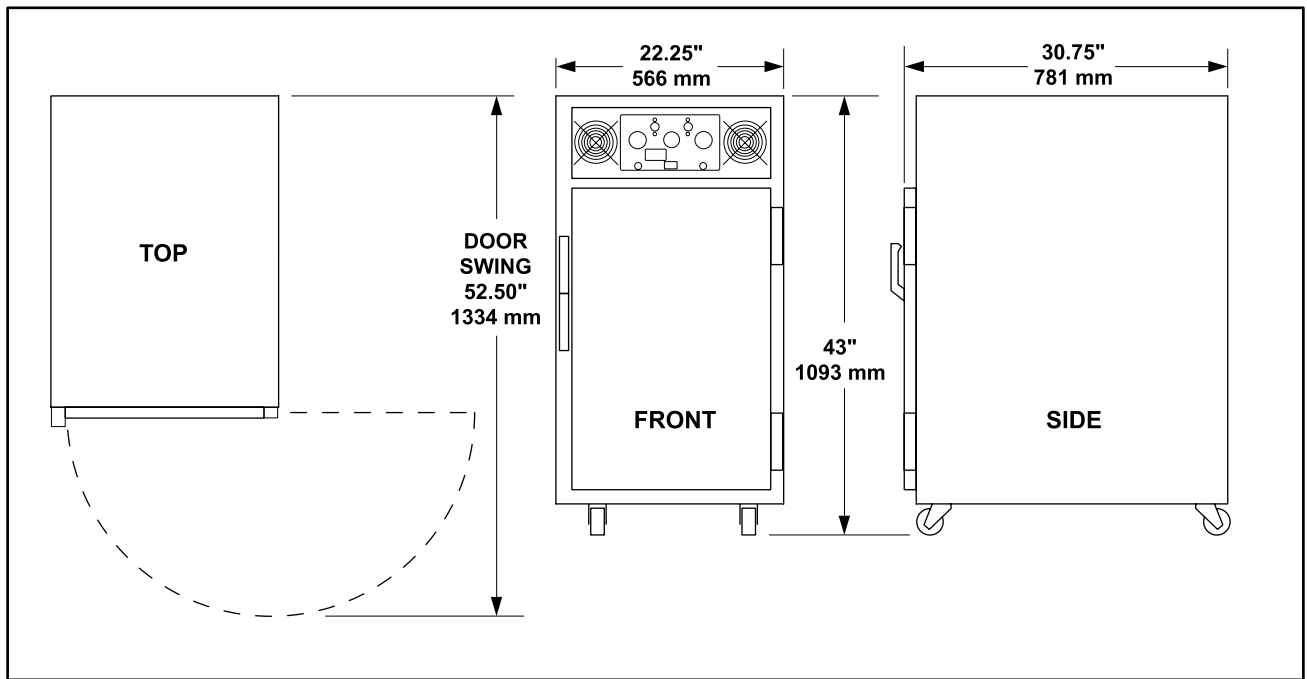


Figure 4: Model VCV6 Dimensions

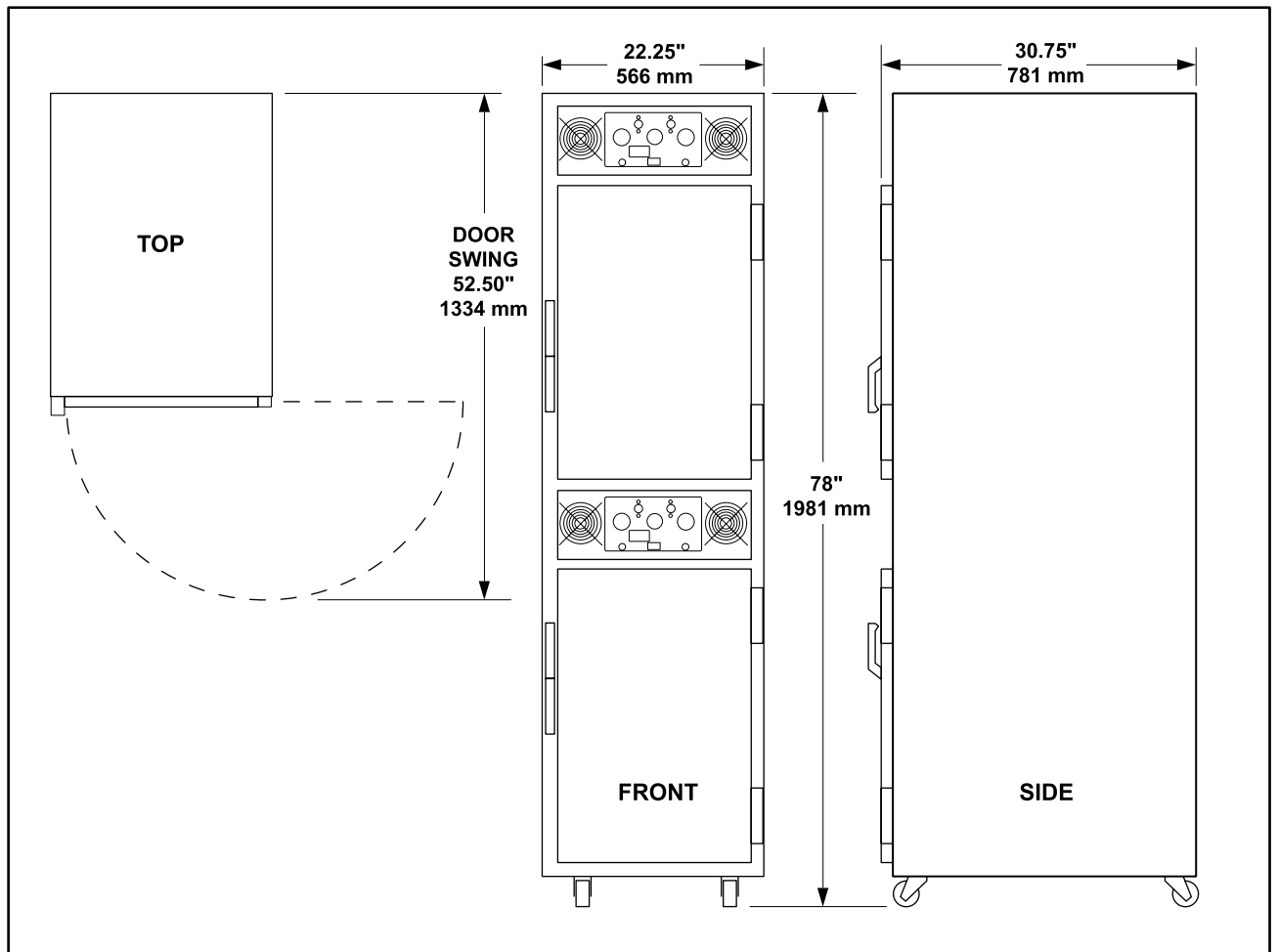


Figure 5: Model VCV13 Dimensions

INSTALLATION

Before installing, verify that the electrical service agrees with the specifications on the data plate located on the lower rear of the cabinet. If the electrical service does not agree with the data plate, do not proceed with installation. Contact your dealer or local Authorized Vulcan-Hart Servicer immediately.

UNPACKING

This cabinet 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. If the cabinet is damaged, save packing material and contact the carrier within 15 days of delivery. Check the delivery documentation for damage reporting contacts and time limits.

Carefully unpack and place in a work-accessible area as near the installation position as possible.

1. Open door(s) and carefully remove any packaging materials and the retaining straps that hold the tray slides and tray slide upright side supports.
2. Remove all scratch-protective film from cabinet.

INSTALLATION CODES AND STANDARDS

In the United States, the Vulcan-Hart oven system must be installed in accordance with the following:

1. State and local codes.
2. National Electrical Code (ANSI/NFPA No. 70, latest edition) available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.
3. Vapor Removal from Cooking Equipment, (NFPA-96, latest edition) available from NFPA.

In Canada, the Vulcan-Hart oven system must be installed in accordance with the following:

1. Local codes.
2. Canadian Electrical Code (CSA C22.2 No. 3, latest edition) available from the Canadian Standards Association, 5060 Spectrum Way, Mississauga, Ontario, Canada L4W 5N6.

LOCATION

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

The final location must allow adequate clearances for servicing and air circulation for proper operation.

ELECTRICAL CONNECTION

The VCV13 and VCV6 ovens are dual voltage, factory wired for 208/240 Volts AC, single phase, 50 or 60 Hz service. The VCV4 and VCV5 ovens are factory wired for 120 Volts AC, 60 Hz service.

⚠ WARNING Before connecting the oven to the power source, verify that the voltage and phase of the power source are identical to the voltage and phase information on the data plate.

⚠ WARNING Electrical and grounding connections must comply with the applicable portions of the National Electrical code and/or other local electrical codes.

⚠ WARNING Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

All cabinets are equipped with a durable, suitable, 8-ft. (2.4 m) cord and NEMA 5-15 plug as standard equipment. The cord and plug come with a proper strain relief to prevent unit from moving away from electrical connection.

Refer to wiring diagram in this manual for proper connection.

Do not store flammables near unit.

1. At the circuit breaker, turn off power to the circuit to which the oven system is to be connected.
2. Check that the oven Power ON/OFF Switch is in the OFF position.
3. Connect the power cord from the oven system to the electrical power source.
4. At the circuit breaker, turn on power to the circuit.

OPERATION

OVEN CONTROLS

All operating controls are located on the front Control Panel(s). The oven is supplied with individual operating controls for each oven cavity.

Each Control Panel contains:

- Power ON/OFF Switch
- HOLDING TEMPERATURE knob
- ROASTING TEMPERATURE knob
- ROASTING TIME knob
- Holding Temperature Indicator Light
- Roasting Temperature Indicator Light

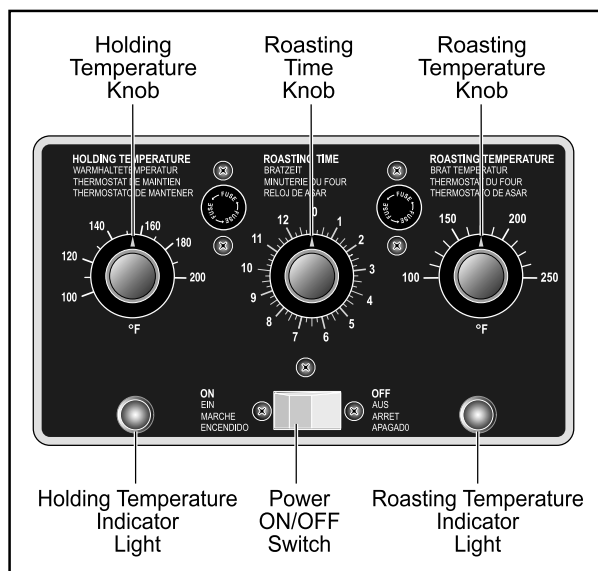


Figure 6: VCV13 and VCV6 Operating Controls

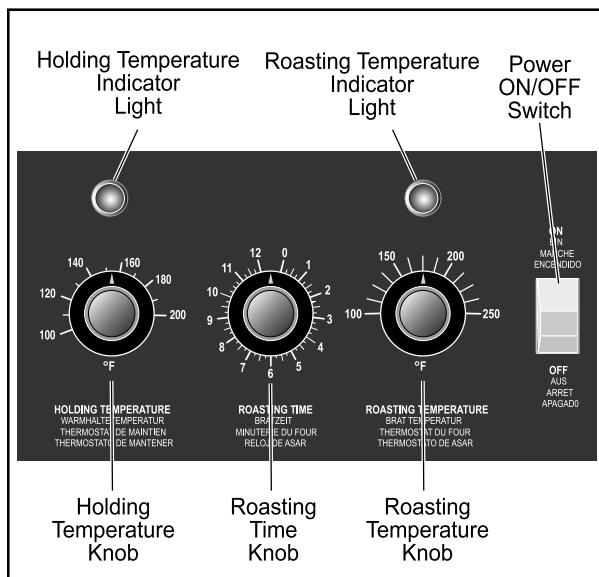


Figure 7: VCV4 and VCV5 Operating Controls

BEFORE FIRST USE

Thoroughly clean the oven before initial use.

1. Remove the Interior Side Racks and the Air Tunnel from the cabinet.
2. Take the Interior Side Racks and the Air Tunnel to a sink or dishwasher for a thorough cleaning.

NOTICE Avoid splashing water into the upper areas of the cabinet to prevent damage to electrical components or connections.

NOTICE Never spray the unit with a hose.

Note: Never use harsh chemicals or abrasive pads to clean the cabinet.

3. Use a mild soap and water solution to clean these items.
4. Wring out the cloth so it is only damp and not soaking wet.
5. Reassemble oven.

TESTING THE OVEN

Before using the oven for the first time, verify that the oven operates normally.

1. Check that the oven is connected to the correct power source.
2. Set the ROASTING TIME knob to -0-.
3. Turn the HOLDING TEMPERATURE knob to 140°F.
4. Set the oven Power ON/OFF Switch to the ON position.
5. Check that the Oven Circulating Fan(s) are running.
6. Check that the Holding Temperature Indicator Light is illuminated.

Note: The cooling fans may not operate when the oven is first turned on. The cooling fans operate only when the thermostat to which they are connected requires it.

7. Set the ROASTING TIME knob to 2 hours. The Holding Temperature Indicator Light will go out and the Roasting Temperature Indicator Light will illuminate.
8. Turn the ROASTING TEMPERATURE knob to 250°F. Check the interior rear of the oven cavity to determine that the oven is heating.
9. Turn the ROASTING TIME knob to -0- and set the HOLDING TEMPERATURE knob at 250°F.
10. Check that the Roasting Temperature Indicator Light has gone out and the Holding Temperature Indicator Light has turned on.
11. Check the interior rear of the oven to ensure that the oven is heating.

If all the functions perform satisfactorily, the oven is ready for operation.

OPERATING THE OVEN

Preheat the oven cavity to the desired temperature when the oven is first used for the day or whenever the compartment is cold. Keep the door closed during preheating cycle.

When the cooking compartment is at the desired temperature, place the pans of food into the oven and shut the door.

Set the ROASTING TIME knob to the desired cooking time.

SHUTDOWN

1. Turn off all thermostats.
2. Turn Power ON/OFF Switch to OFF position.

EXTENDED SHUTDOWN

Perform the following procedure to shut down the oven for an extended period of time.

1. Thoroughly clean the oven according to the cleaning procedures in this manual.
2. Leave the door(s) slightly open to allow ventilation and preservation of gasket(s).

Whenever repair or adjustment of the oven is necessary, refer to the PRODUCT SUPPORT AND SERVICE section of this manual.

MAINTENANCE

GENERAL CLEANING

Interior

Wash the inside of the compartment with a solution of mild detergent and warm water. Rinse with warm water. Wipe dry. This should be performed based upon a schedule predetermined for your operation.

Exterior

Refer to “STAINLESS STEEL CARE.”

Door Gasket(s)

At least once a week, thoroughly clean the gasket sealing surfaces of the oven door(s) to remove food acids; this action will ensure maximum gasket life.

Note: Do not use any solvents or sharp instruments to clean the gasket(s).

Wash the gasket(s) with a cloth moistened with a solution of mild detergent and warm water. Rinse with a fresh cloth moistened in warm water to remove all traces of detergent. Wipe dry with a clean dry cloth.

Never apply food oils or petroleum lubricants directly to the gasket(s); petroleum-based solvents and lubricants will reduce gasket life.

STAINLESS STEEL CARE

Cleaning

Stainless steel contains 70-80% iron, which will rust if not properly maintained. It also contains 12-30% chromium, which forms an invisible passive, protective film that shields against corrosion. If the film remains intact, the stainless steel will remain intact. However, if the film is damaged, the stainless steel can break down and rust. To prevent stainless steel breakdown, follow these steps:

NOTICE Never use any metal tools, scrapers, files, wire brushes or scouring pads (except for stainless steel scouring pads), which will mar the surface!

NOTICE Never use steel wool, which will leave behind particles that rust!

NOTICE Never use acid-based or chloride-containing cleaning solutions, which will break down the protective film!

NOTICE Never rub in a circular motion!

NOTICE Never leave any food products or salt on the surface. Many foods are acidic. Salt contains chloride!

For routine cleaning, use warm water, mild soap or detergent and a sponge or soft cloth.

For heavy-duty cleaning, use warm water, a degreaser and a plastic, stainless steel or Scotch-Brite pad.

Always rinse thoroughly. Always rub gently in the direction of the steel grain.

Preserving and 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, which causes the protective film to thicken. It 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.

MAINTAINING DOOR GASKET(S)

Leaking and/or damaged door gasket(s) cause inefficient and unsatisfactory operation of the unit. Replace any door gasket(s) that are damaged or deformed.

Note: Leave the compartment door(s) slightly open (unlatched) when the unit is not in use. Keeping the gasket under pressure when the unit is not in use can cause permanent deformation of the gasket and reduce its serviceable life.

TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSES	REMEDY
Oven not operating	<p>Oven is not plugged into power source</p> <p>Fuse is blown</p> <p>Power ON/OFF Switch is not ON</p>	<p>Plug oven into correct power source as indicated on data plate.</p> <p>Check fuse and replace if necessary.</p> <p>Press Power ON/OFF Switch to ON.</p>
Indicator Lights are lit but Cooling Fans not operating	<p>Oven is below 150°F</p> <p>Defective connection or wiring</p> <p>Defective fan</p> <p>Defective thermostat</p>	<p>This is normal when unit is cold.</p> <p>If Cooling Fans do not operate when oven cavity is above 150°F, contact your authorized service provider.</p>
Oven compartment heating <i>(Blower Motor IS NOT operating with Power ON/OFF Switch ON)</i>	<p>Defective connection or wiring</p> <p>Defective motor</p>	<p>Contact your authorized service provider.</p>
Oven compartment NOT heating <i>(Blower Motor IS operating with Power ON/OFF Switch ON)</i>	<p>Defective Roasting Temperature Thermostat</p> <p>Defective Holding Temperature Thermostat</p> <p>Defective High-Limit Thermostat</p> <p>Defective Heating Element</p>	<p>Set ROASTING TIME knob to -0-. (Holding Temperature Indicator Light and Power ON/OFF Switch lights will both be lit.)</p> <p>Turn HOLDING TEMPERATURE knob to 250°F and check for heat at rear of oven cavity.</p> <ul style="list-style-type: none"> •If heat is present, turn HOLDING TEMPERATURE knob off, and turn ROASTING TEMPERATURE knob to 250°F. <p>Wait until Blower Motor begins to blow cool air into rear of oven cavity and set ROASTING TIME knob to 2 hours. (Power ON/OFF Switch light and Roasting Temperature Indicator Light will be lit.)</p> <p>Check rear of the oven cavity for heat.</p> <ul style="list-style-type: none"> •If heat is not present in one of the cycles, the Thermostat for that cycle is defective. Contact your authorized service provider. •If no heat is present in either cycle, the Roasting Temperature Thermostat, Holding Temperature Thermostat, High-Limit Thermostat, or Heating Element is defective. Contact your authorized service provider.
Oven temperature is incorrect	<p>Thermostats require calibration</p>	<p>Contact your authorized service provider.</p>

WIRING DIAGRAMS

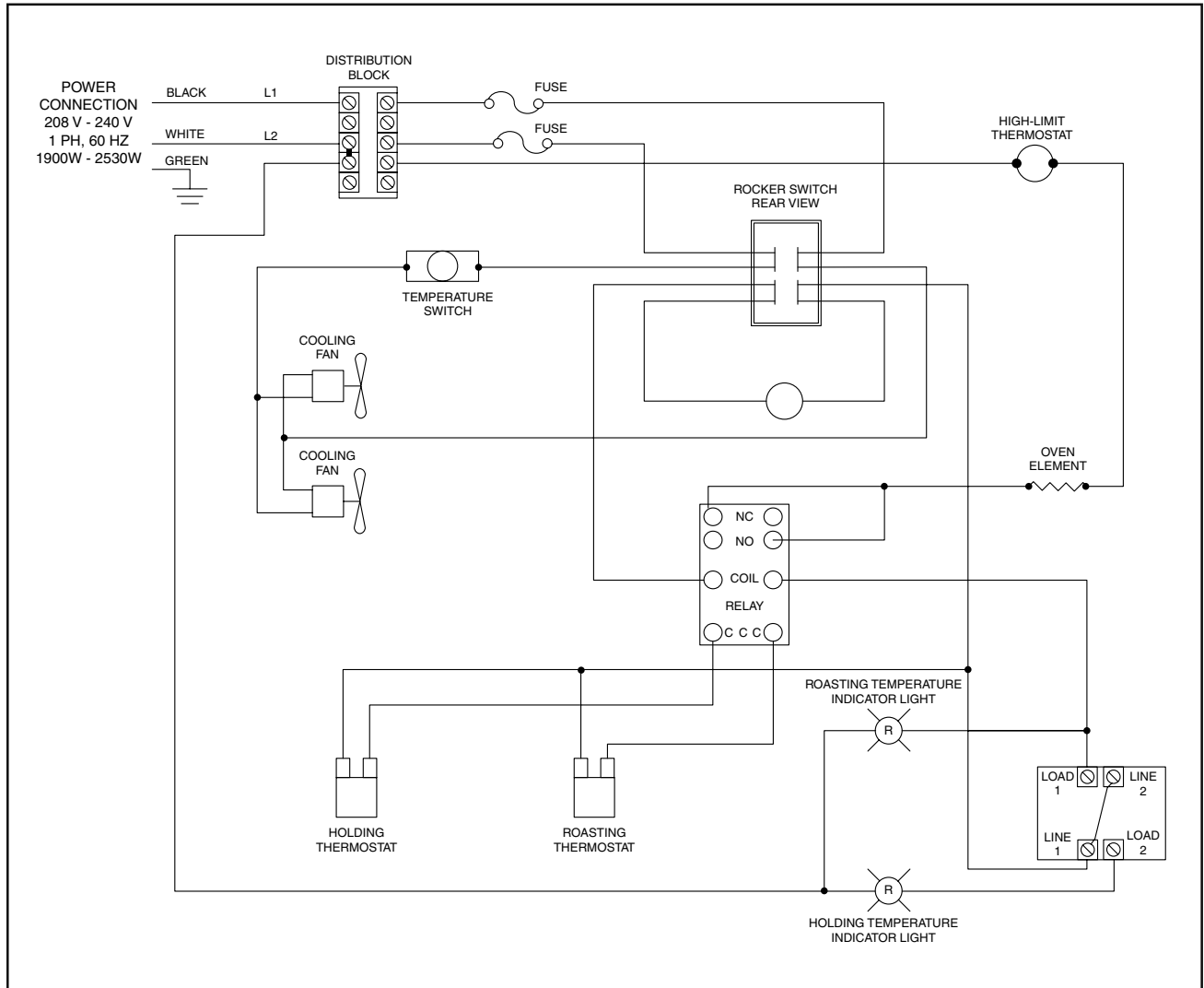


Figure 8: VCV13 and VCV6 Wiring Diagram – Electro-Mechanical Control

VCV SERIES COOK AND HOLD OVEN SYSTEMS

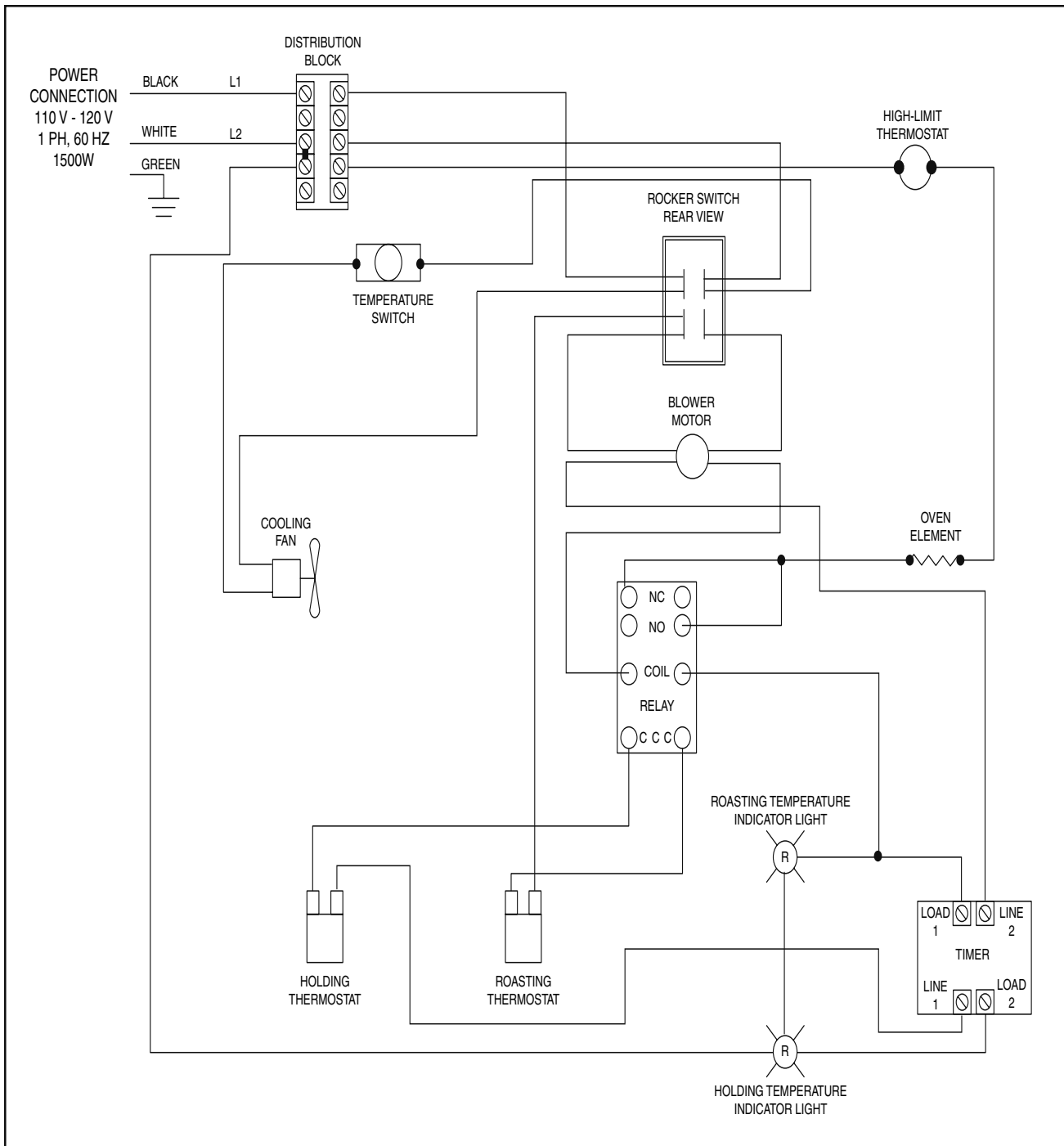


Figure 9: VCV4 Wiring Diagram – Electro-Mechanical Control

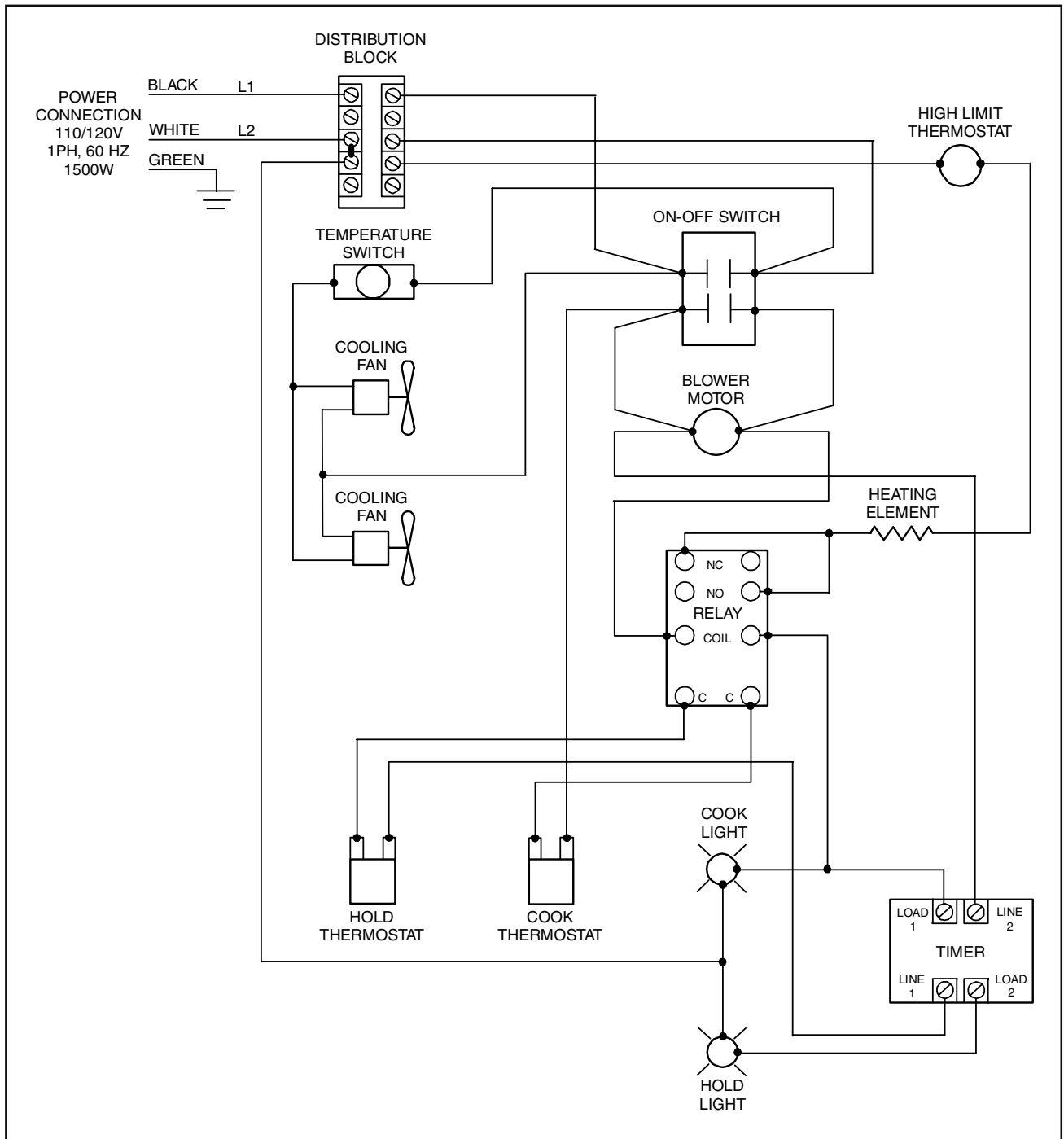


Figure 10: VCV5 Wiring Diagram – Electro-Mechanical Control

SERVICE AND PARTS INFORMATION

To obtain service and parts information concerning this model, contact Vulcan-Hart or refer to our website: www.vulcanhart.com for a complete listing of Authorized Service and Parts depots.

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