REVISED SERVICE BULLETIN

ATTENTION: GENERAL MANAGER, SERVICE MANAGER, PARTS MANAGER

DATE: August 10, 2006 **SB 720R**

TO: VULCAN AND WOLF CONTRACTED PARTS AND SERVICE AGENCYS
HOBART BRANCHES AND AGENCYS

FROM: PAUL FORREST

SUBJECT: REVISION FOR SB 720 - GR SERIES FRYERS - GAS VALVE CHANGE DUE TO PILOT OUTAGE PROBLEM, MILLIVOLT CONTROLS OR MANUAL IGNITION ONLY

PURPOSE: Any Millivolt or Manual Ignition Vulcan or Wolf gas fryer that is within the warranty period and has a White Rogers combination gas valve, must be changed over to Robertshaw valves per SB 720 (see attachment) and call submitted as a warranty claim. This does not affect any fryer that has electronic ignition. If you are working on any other piece of equipment, please inspect the fryer for ignition type. If the fryer is out of warranty, please contact the FEG Cooking/Full Kitchen Tech Support team, as these will be handled on a case by case basis.

Examples:

Scenario 1: If a technician is on a call for a range or oven and the restaurant has a fryer that is working fine but has a White Rogers valve installed, it must be changed to a Robertshaw valve because it will fail.

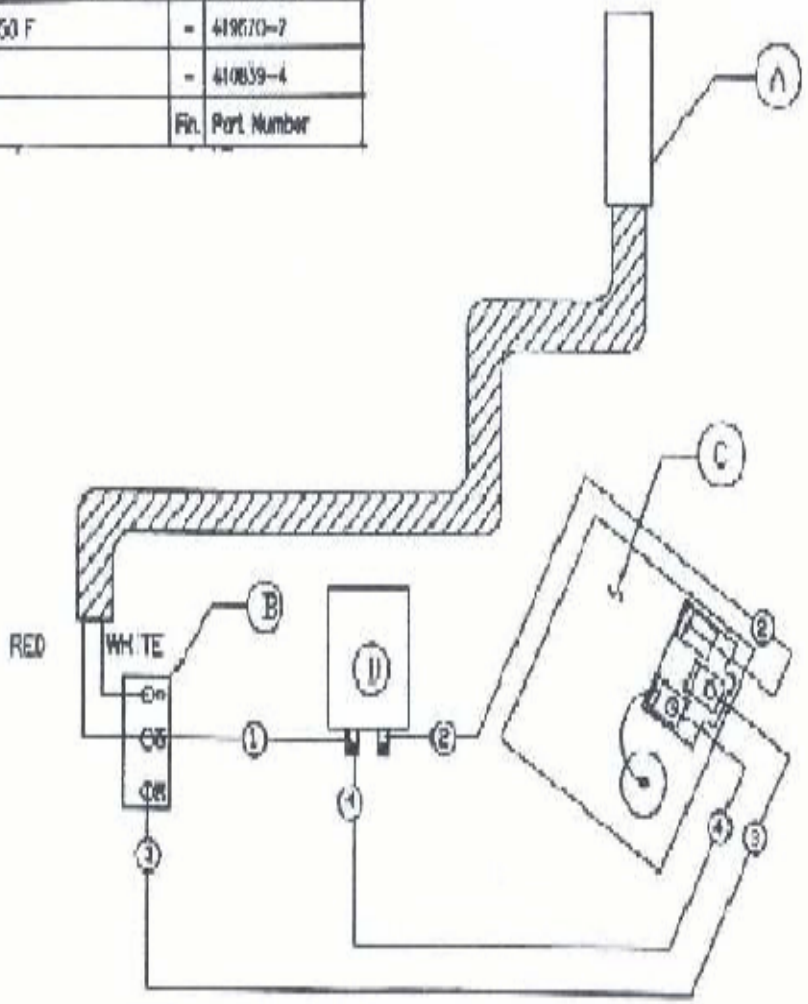
Scenario 2: If a technician is working on a fryer problem not related to the combo valve, but the unit has a White Rogers valve, it must be changed to a Robertshaw valve.

Scenario 3: If a battery fryer has all White Rogers valves but only one fryer is not working replace ALL of the valves with Robertshaw valves using the Kit numbers. Hopefully this can be done on the same trip.

For any free standing Millivolt fryer (EF, GR, GHF91G, FWTF42, VGF18 Series Fryers) that has NO drawer filter system, to change over from White Rogers combination gas valve to Robertshaw valve, you need to replace the valve (410841-22 for NAT or 410841-23 for L.P.), the thermopile (410839-4), and wire it to schematic 419663 (see attachment).

Please review this service request from Vulcan/Wolf with those on your staff who need to know to ensure their understanding. If you have any questions, please contact Mark Dietz in our Technical Service Department. Call 800-814-2028 and select 1222.

Req	Item	Description	Fin.	Part Number
1	D	THERMOSTAT	-	419999-1
1	C	COMBINATION VALVE LP GAS		410841-23
		NAT. GAS		410841-77
1	B	LIMIT CONTROL 450 F	-	419670-7
1	A	THERMOPILE	-	410839-4



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VULCAN
The Premier Cooking Line

SERVICE BULLETIN 720

ATTENTION: GENERAL MANAGER, SERVICE MANAGER, PARTS MANAGER

DATE: March 2, 2006

TO: VULCAN AND WOLF CONTRACTED PARTS AND SERVICE AGENCYS
HOBART BRANCHES AND AGENCYS

FROM: PAUL FORREST

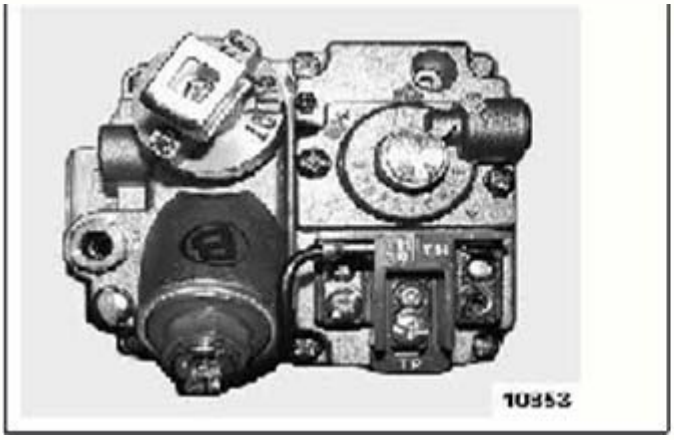
SUBJECT: GR SERIES FRYERS - GAS VALVE CHANGE DUE TO PILOT OUTAGE

PROBLEM, MILLIVOLT CONTROLS OR MANUAL IGNITION ONLY

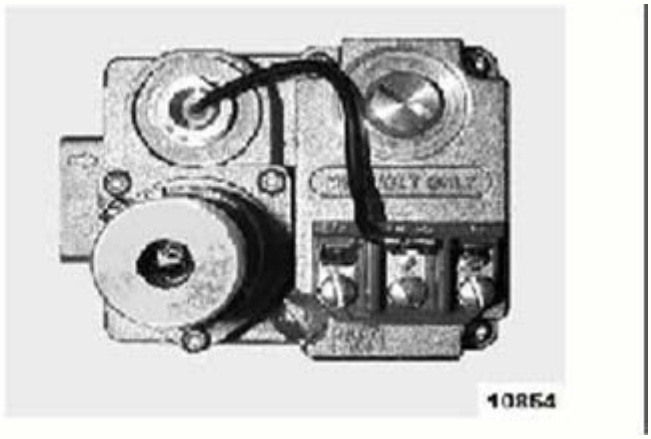
Introduction

- Prior to April 2005, all production fryers were built with Robertshaw gas valves.
- Between April 2005 and November 2005, all production fryers were built with White Rodgers gas valves.
- As of September 1, 2005, production fryers with solid state or computer controls (D & C Models) are no longer being offered with manual ignition.
- As of November 16, 2005, the gas valve for production fryers with millivolt controls changed back to Robertshaw.

NOTE: Current production fryers with solid state or computer controls (D & C Models) are built with electronic ignition as the standard configuration and will continue to use White Rodgers gas valve



ROBERTSHAW GAS VALVE, MILLIVOLT CONTROLS SHOWN



WHITE RODGERS GAS VALVE, MILLIVOLT CONTROLS SHOWN

SERVICE KIT P/N 497616-G1 (NAT), MILLIVOLT CONTROLS, ROBERTSHAW VALVE, KIT CONTENTS

Part No.	Description	Qty.
410841 -22	Valve, Combination (Nat) 1	
413433 -6	Lever, Valve	1
PC 003-38	Pin, Cotter 3/32" Dia. 1	
417896 -1	Plate, Control Valve With Pilot	1
428755 -2	Bracket, Pilot Lever 1	
FP 077-68	Elbow, Pipe 1/2" X 90 Deg 1	
FP 035-94	Pipe, 1/2" X 1 1/2" 1	
FP 035-95	Pipe, 1/2" X 2"	1
419663	Diagram, Wiring	1

SERVICE KIT P/N 497616-G2 (LP), MILLIVOLT CONTROLS, ROBERTSHAW VALVE, KIT CONTENTS

Part No.	Description	Qty.
410841 -23	Valve, Combination (LP) 1	
413433 -6	Lever, Valve	1
PC 003-38	Pin, Cotter 3/32" Dia. 1	
417896 -1	Plate, Control Valve With Pilot	1
428755 -2	Bracket, Pilot Lever 1	
FP 077-68	Elbow, Pipe 1/2" X 90 Deg 1	
FP 035-94	Pipe, 1/2" X 1 1/2" 1	
FP 035-95	Pipe, 1/2" X 2"	1
419663	Diagram, Wiring	1

SERVICE KIT P/N 497616-G3 (NAT) MANUALIGNITION
D & C MODELS, ROBERTSHAW VALVE, KIT CONTENTS

Part No.	Description	Qty.
410841-30	Valve, Combination (Nat) 1	
410839-1	Thermopile, Millivolt, Manual Ignition	1
410838-G2	Adapter, Wire Assy. Butterfly Conn	1
428755-2	Bracket, Pilot Lever 1	
413433-6	Lever, Valve	1
PC 003-38	Pin, Cotter 3/32" Dia. 1	
417896-1	Plate, Control Valve	1

SERVICE KIT P/N 497616-G4 (LP) MANUAL IGNITION
D & C MODELS, ROBERTSHAW VALVE, KIT

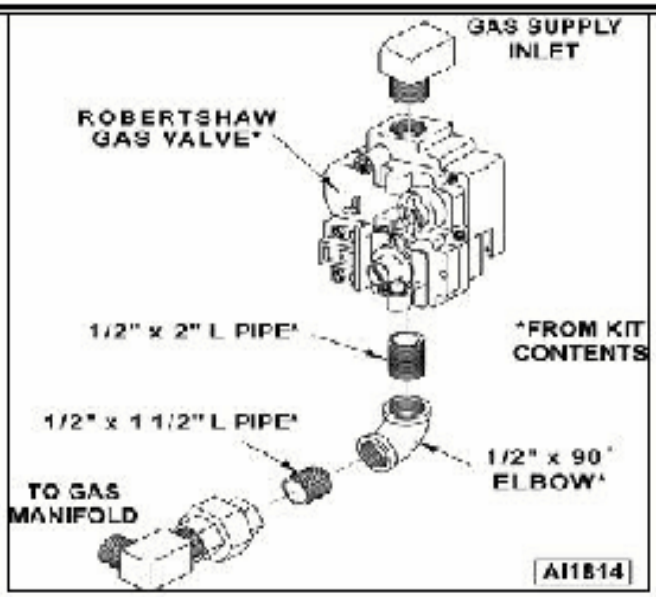
Part No.	Description	Qty.
410841-31	Valve, Combination (LP) 1	
410839-1	Thermopile, Millivolt,	1
410838-G2	Adapter, Wire Assy Butterfly Conn.	1
428755-2	Bracket, Pilot Lever 1	
413433-6	Lever, Valve	1
PC 003-38	Pin, Cotter 3/32" Dia.	1
417896-1	Plate, Control Valve With pilot	1

Service Procedures

FRYER BATTERY WITH MILLIVOLT CONTROLS

A. Connect gas valve to the manifold by using pipe fittings from kit and the male threaded end of pipe union

B. Tighten union to secure.



WARNING: DISCONNECT THE

ELECTRICAL POWER TO THE MACHINE AND FOLLOW LOCKOUT/TAGOUT PROCDURES.

WARNING: SHUT OFF THE GAS BEFORE

SERVICING THE UNIT.

WARNING: ALL GAS JOINTS DISTURBED DURING

SERVICING MUST BE CHECKED FOR LEAKS. CHECK WITH A SOAP AND WATER SOLUTION (BUBBLES). DO NOT USE AN OPEN FLAME!

1. Remove gas valve as outlined in service manual

   A. Remove the male threaded end of pipe union from the gas valve piping (outlet side) and retain for use during manifold piping installation. The remaining pipe fittings on the gas valve will not be used.

2. Install replacement gas valve to the brass elbow in the gas supply inlet.

NOTE: When installing, clean gas pipe

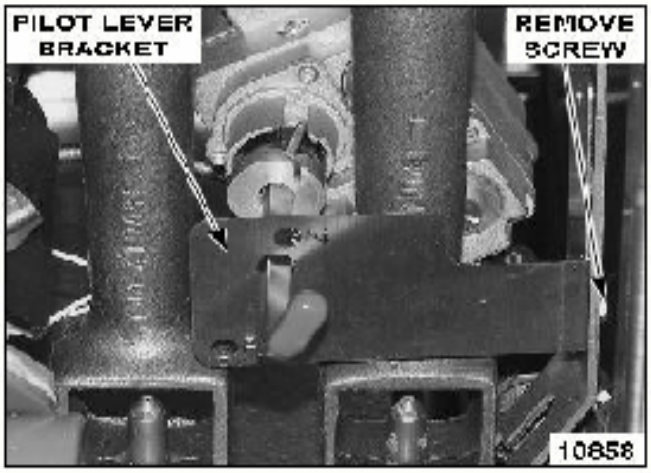
threads and apply pipe joint compound to threads. Any pipe joint compound used must be resistant to the action of propane gas.

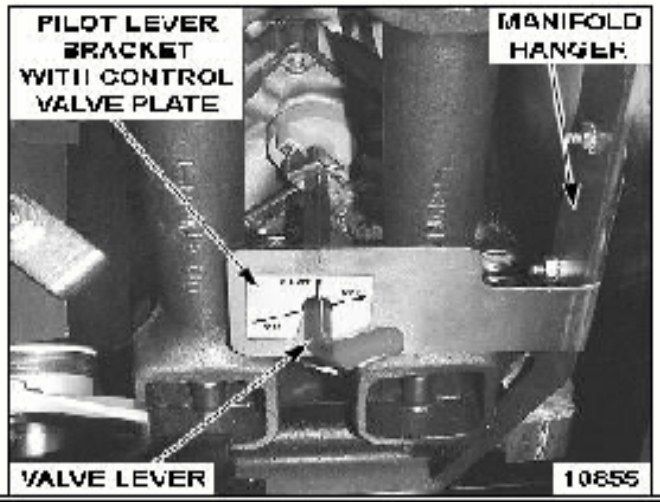
3. Reconnect lead wires to gas valve. Refer to wiring diagram in kit or service manual

4. Remove paper backing from adhesive side of control valve plate (off/pilot/on), align hole to pilot lever bracket and press firmly to secure

   A. Install pilot lever bracket to manifold hanger using existing hole location and hardware

   B. Install valve lever and secure with cotter pin





2. Remove gas valve and thermopile as outlined in service amnaul

   A. Remove the male threaded end of pipe union from the gas valve piping (outlet side) and retain for use during manifold piping installation

3. Install replacement gas valve to the brass elbow in the gas supply inlet

   NOTE: When installing, clean gas pipe

   threads and apply pipe joint compound to threads. Any Pipe joint compond

5. Check for proper operation.

FRYERS WITH MANUAL IGNITION

(D & C MODEL CONTROLS)

WARNING: DISCONNECT THE ELECTRICAL POWER TO THE MACHINE AND FOLLOW LOCKOUT / TAGOUT PROCEDURES.

WARNING: SHUT OFF THE GAS BEFORE SERVICING THE UNIT.

WARNING: ALL GAS JOINTS DISTURBED DURING

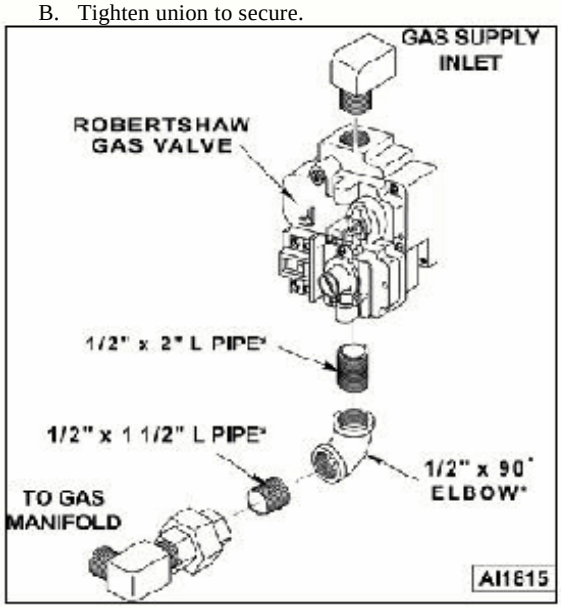
SERVICING MUST BE CHECKED FOR LEAKS. CHECK WITH A SOAP AND WATER SOLUTION (BUBBLES). DO NOT USE AN OPEN FLAME.

1. Remove pilot lever bracket (on/off) from manifold hanger.

used must be resistant to the action of propane gas.

A. Connect gas valve to the manifold bu using pipe fittings from old gas valve, and the male threaded end of the pipe union.

B. Tighten union to secure.



4. Reconnect lead wires to gas valve. Refer to wiring diagram in service manual.

5. Install wire assembly adaptor from kit to gas valve and connect wire leads to high limit

CAUTION: Do not sharply bend and kink the thermocouple copper tube or damage may occur.

A. Connect thermopile to gas valve.

6. Remove paper backing from adhesive side of control valve plate (off/pilot/on), align hole to pilot lever bracket and press firmly to secure

A. Install pilot lever bracket to manifold hanger using existing hole locations and hardware.

B. Install valve lever and secure with cotter pin

7. Check for proper operation.

If you have any questions or need additional assistance please contact Mark Dietz in Technical Assistance, Fryers at 800-814-2028