

VULCAN

INSTALLATION & OPERATION MANUAL

VBP SERIES FOOD HOLDING AND TRANSPORT CABINETS

MODELS

VBP4	ML-126352
VBP7	ML-126353
VBP13	ML-126355
VBP15	ML-126356
VBP40	ML-126357
VBP7I	ML-126358
VBP13I	ML-126359
VBP15I	ML-126360
VBP77	ML-126354
VBP77I	ML-126361
VBP8HI	ML-126362
VBP12HI	ML-126363
VBP15HI	ML-126364



In U.S.A.:

VULCAN-HART COMPANY
P.O. BOX 696
LOUISVILLE, KY
40201-0696
TEL.: 502-778-2791

In Canada:

HOBART FOOD EQUIPMENT GROUP CANADA
190 RAILSIDE ROAD
NORTH YORK, ONTARIO
M3A 1B1
TEL.: 1-800-444-4764

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Installation, Operation and Care of MODEL VBP SERIES FOOD HOLDING AND TRANSPORT CABINETS

PLEASE KEEP THIS MANUAL FOR FUTURE USE

GENERAL

Vulcan-Hart Holding and Transport Cabinets are produced with quality workmanship and material. Proper installation, usage, and maintenance of your cabinet 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 VBP series Holding and Transport Cabinets provide an efficient means of transporting and holding bulk prepared foods at proper serving temperatures.

- VBP8HI, VBP12HI, and VBP15HI have an interior convected air system for even air circulation.
- VBP77 and VBP77I have individual controls for each of the two compartments. The operator is able to hold two different products at two different temperatures in separate sections of the same cabinet.

VBP commercial and institution series cabinets accommodate a variety of pan sizes by utilizing the universal tray slides.

Model	Pan Size	
	Commercial	Institution
VBP4, 7, 13, 15, 40, 7I, 13I, 15I	18x26" (457x660 mm) sheet 12x20" (305x508 mm) steam table	18x26" (457x660 mm) sheet 12x20" (305 x 508 mm) steam table 1/1 or 2/1 gastronorm pan
VBP8HI, 12HI, 15HI	N/A	18x26" (457x660 mm) sheet 12x20" (305x508 mm) steam table
VBP77, 77I	(7)18x26" (457x660 mm) sheet (7)12x20x2½" (305x508x64 mm) steam table Combination of sheet and steam table	(7)18x26" (457x660 mm) sheet (14)12x20x2½" (305x508x64 mm) steam table Combination of sheet and steam table 1/1 or 2/1 gastronorm pan

VBP8HI, VBP12HI, VBP15HI have tray slides specifically designed to lock-in the covers of 12x20" (305x508 mm) pans providing reduced spillage during transport cycle.

INSTALLATION

Before installing, verify that the electrical service agrees with the specifications on the rating plate located on the lower left corner. If the supply and equipment requirements do not agree, do not proceed with the installation. Contact your dealer or Hobart Food Equipment Group Canada 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 to the cabinet. If the cabinet is found to be damaged, save the packaging material and contact the carrier within 7 days of delivery.

Carefully unpack cabinet and place in a work-accessible area as near to its final installed position as possible.

1. Remove banding material holding the carton to the pallet.
2. Remove cardboard carton and plastic bag covering cabinet.
3. Carefully lift cabinet off carton bottom and place it on the floor, or table if it is a counter top cabinet.
4. Open cabinet door and remove box containing adjustable tray slides.
 - If the cabinet is a VBP4, VBP7, VBP77, or VBP77I the box will also contain tray slide upright side supports.
5. Remove cardboard element cover protector from cabinet bottom.
6. Remove adjustable tray slides from box.
7. If the cabinet is a VBP4, VBP7, VBP77, or VBP77I remove the tray slide supports and install them in the cabinet.
 - a. Hook the openings in the flat flange of the support over two vertical carriage bolts on the interior of the cabinet.
 - b. Make sure all flanges on the four supports face the door opening.
8. Install tray slides in the cabinet.
9. Make sure the hook on the end of the tray slide is up.

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 installation location must allow adequate clearances for servicing and proper operation.

INSTALLATION CODES AND STANDARDS

The cabinet 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

WARNING: ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

WARNING: THIS APPLIANCE IS EQUIPPED WITH A FLEXIBLE ELECTRIC SUPPLY CORD PROVIDED WITH A THREE-PRONG GROUNDING PLUG. 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.

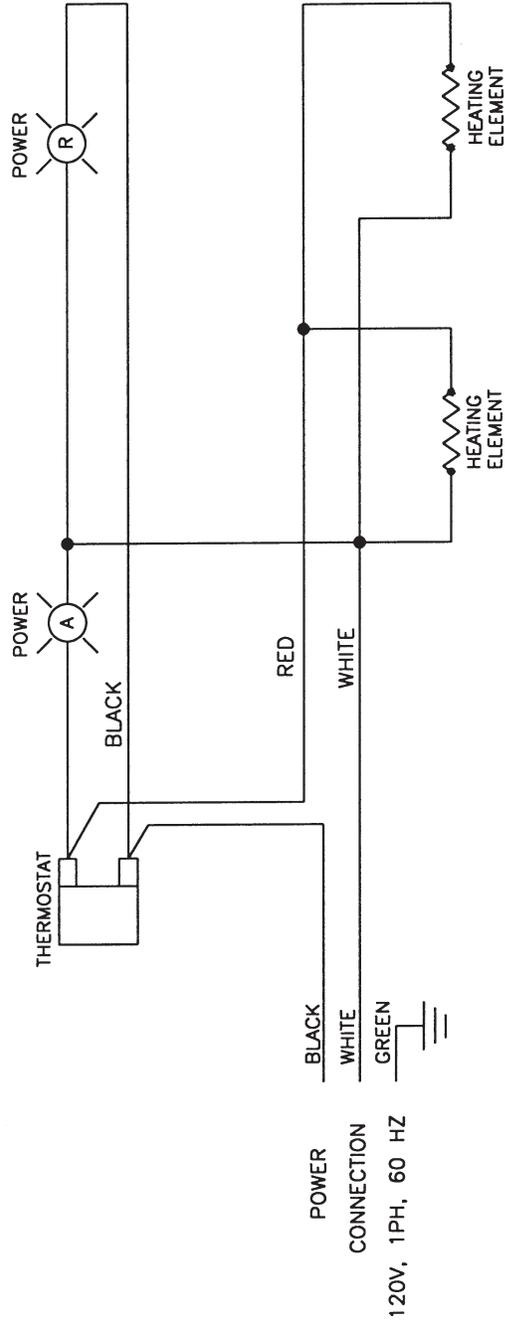
Refer to wiring diagrams in this manual (see pages 7-9).

All cabinets are equipped with an 8 ft. (2.4 m) cord and NEMA plug.

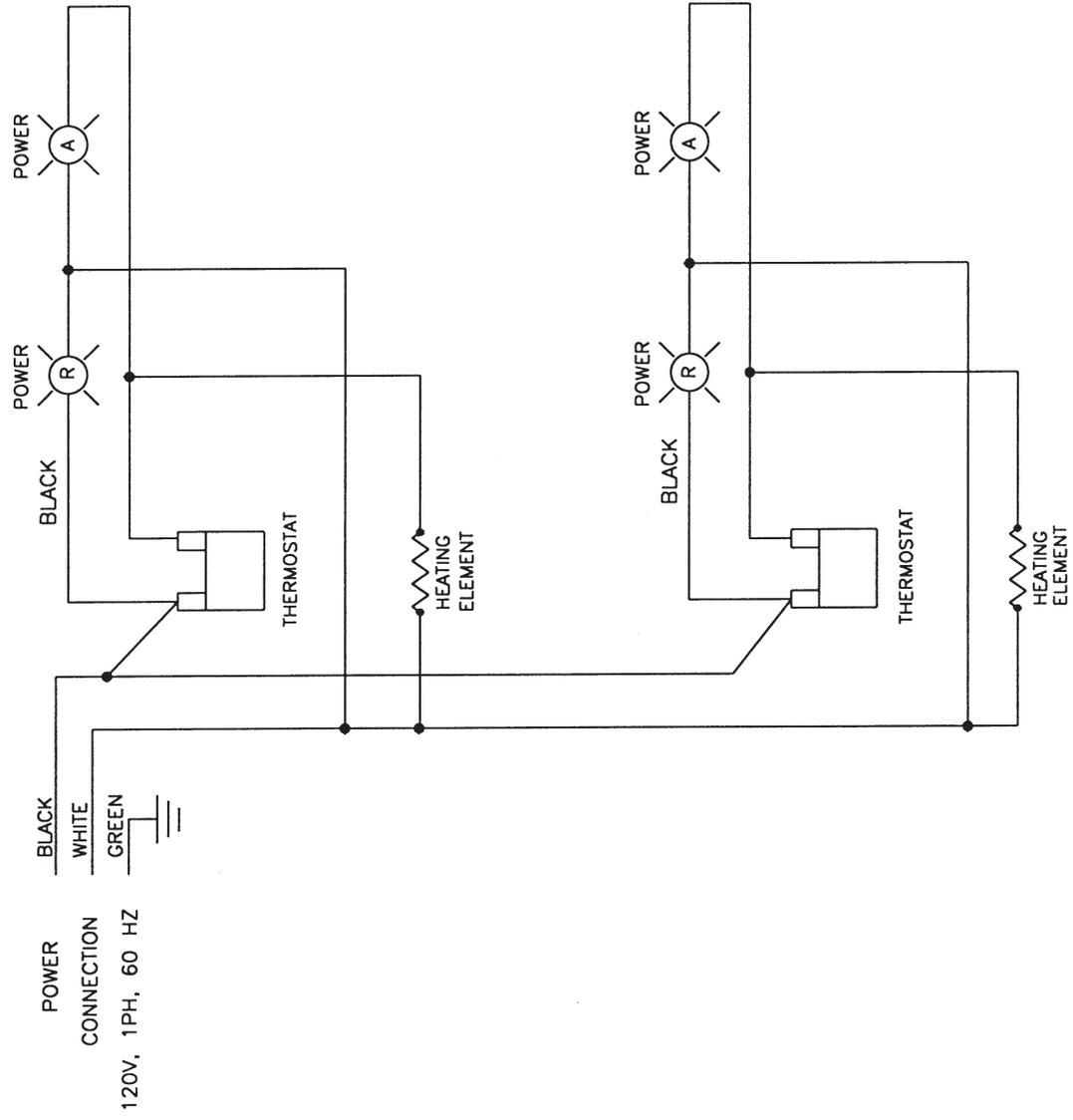
Electrical Table

Model	Voltage	Amp	Phase	Hz	NEMA Plug
VBP4	110/120 208/240	10 5.4	1	60	5-15 6-15
VBP7	110/120 208/240	10 5.4	1	60	5-15 6-15
VBP13	110/120 208/240	10 5.4	1	60	5-15 6-15
VBP15	110/120 208/240	10 5.4	1	60	5-15 6-15
VBP40	110/120 208/240	16.7 9	1	60	5-20 6-15
VBP7I	110/120 208/240	10 5.4	1	60	5-15 6-15
VBP13I	110/120 208/240	10 5.4	1	60	5-15 6-15
VBP15I	110/120 208/240	10 5.4	1	60	5-15 6-15
VBP77	110/120 208/240	20 10.9	1	60	5-30 6-15
VBP77I	110/120 208/240	20 10.9	1	60	5-30 6-15
VBP8HI	110/120 208/240	16.7 9	1	60	5-20 6-15
VBP12HI	110/120 208/240	16.7 9	1	60	5-20 6-15
VBP15HI	110/120 208/240	16.7 9	1	60	5-20 6-15

WIRING DIAGRAMS



VBP4, VBP7, VBP13, VBP15, VBP7I, VBP13I, VBP15I



VBP77, VBP77I

OPERATION

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

CONTROLS

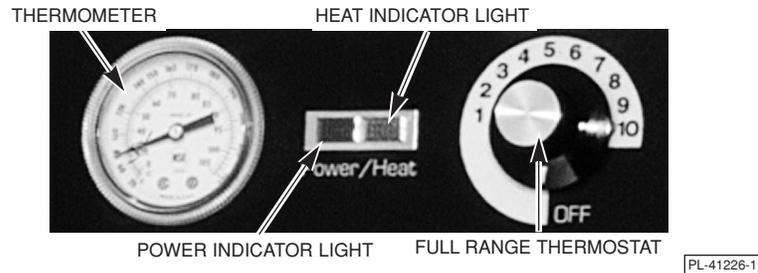


Fig. 1

All Models (Fig.1)

- POWER INDICATOR LIGHT – Lit when power is supplied to cabinet.
- HEAT INDICATOR LIGHT – Lit when heat is supplied to cabinet.
- FULL RANGE THERMOSTAT – Turn to desired temperature setting.
- THERMOMETER – Indicates interior temperature of cabinet.

Models VBP8HI, VBP12HI, VBP15HI Only (Not Shown)

- ON/OFF SWITCH – Interior circulating fans immediately start.
- Control/component compartment cooling fans start.

BEFORE FIRST USE

WARNING: UNPLUG ELECTRICAL POWER SUPPLY BEFORE CLEANING.

1. Clean cabinet thoroughly.
 - a. Use mild soap and water solution to clean cabinet.
 - b. Rinse thoroughly and wipe dry with a soft clean cloth.
 - c. Clean all accessories.
 - d. Rinse thoroughly and wipe dry.
2. Operate cabinet in highest temperature setting for a period of 30-45 minutes. (See Operating Cabinet.)

OPERATING CABINET

1. Connect electric power supply.
 - Power indicator light is lit.
2. If cabinet is a VBP8HI, VBP12HI, or VBP15HI, press ON/OFF switch ON.
 - Interior air circulating fans start.
 - Control/component compartment cooling fans start.
3. Turn thermostat knob to desired setting.
 - Heating elements begin heating.
 - Heat indicator light is lit.
4. Thermometer will indicate the interior temperature of the cabinet.
5. Once desired temperature is reached, heating elements will cycle on and off.
 - Heat light will cycle on and off with the heating elements.
6. Temperature in heated cabinet will fluctuate as the heating elements cycle on and off.
7. Monitor the food product to ensure proper temperatures.

Cabinet Temperatures

The greater the thermostat setting number, the higher the cabinet(s) temperature. The lower the thermostat setting number, the lower the cabinet(s) temperature.

Thermostat Setting	Approximate Cabinet Temperature
1	110°F (43°C)
2	120°F (49°C)
3	130°F (54°C)
4	140°F (60°C)
5	150°F (66°C)
6	160°F (71°C)
7	170°F (77°C)
8	180°F (82°C)
9	190°F (88°C)
10	200°F (93°C)

Shutdown

If cabinet is a VBP8HI, VBP12HI, or VBP15HI, press ON/OFF switch OFF.

Extended Shutdown

Unplug electrical power supply. Power indicator light will go off.

CLEANING

WARNING: UNPLUG ELECTRICAL POWER SUPPLY BEFORE CLEANING.

Clean cabinet interior with a mild soap and water whenever food spill occurs. Never use harsh chemicals or abrasive pads to clean cabinet.

Daily

1. Allow cabinet to cool before cleaning.
2. Remove the tray slides and clean in a sink as you would any normal utensil.
3. Clean the interior of the cabinet with a mild soap and water.
4. Rinse and dry with a soft dry cloth.
5. Replace tray slides in cabinet.

MAINTENANCE

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

WARNING: UNPLUG ELECTRICAL POWER SUPPLY BEFORE SERVICING THE CABINET.

SERVICE AND PARTS INFORMATION

To obtain service and parts information concerning this cabinet, contact the Hobart Food Equipment Group Office in your area or call 1-800-444-4764.