



INSTALLATION & OPERATION MANUAL

VCH SERIES OVENS

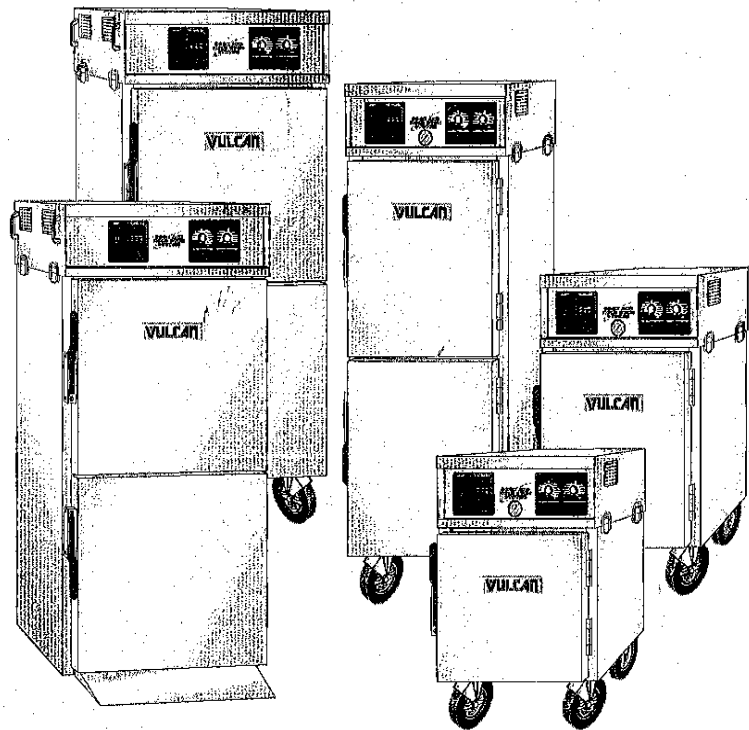
MODELS:

VCH5	ML-126365
VCH8	ML-126366
VCH16	ML-126367
VCH88	ML-126368

VRT SERIES OVENS

MODELS:

VRT32I	ML-138024
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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

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

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GENERAL

INTRODUCTION

Vulcan-Hart Ovens are produced with quality workmanship and material. Proper installation, usage, and maintenance of your oven will result in many years of satisfactory performance.

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 you thoroughly read this entire manual and carefully follow all of the instructions provided prior to placing the oven into operation.

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.

INSTALLATION

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

UNPACKING:

The oven 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 oven.

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

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

1. Open the door and carefully remove any packaging materials and the retaining straps that hold the wire plate racks or tray slides and tray slide upright side supports.
2. Peel off vinyl protection film from oven.

CLEANING:

The oven should be thoroughly cleaned prior to putting into service.

Use a mild soap and water solution to clean the interior of the oven. Never use harsh chemicals or abrasive pads to clean the oven.

LOCATION:

For efficient oven 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.

VRT Models: If floor mounting, the unit must be Sealed to the floor with NSF Listed Sealant.

ELECTRICAL REQUIREMENTS

ELECTRICAL CODES & STANDARDS:

The oven 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, 1 Batterymarch Park, Quincy, MA 02269.
1-617-770-3000 www.nfpa.org

In Canada:

1. Local Codes.
2. Canadian Electrical Code, CSA C22.1 (latest edition.) Copies may be obtained from: The Canadian Standard Association.
www.csa.ca

ELECTRICAL CONNECTIONS:

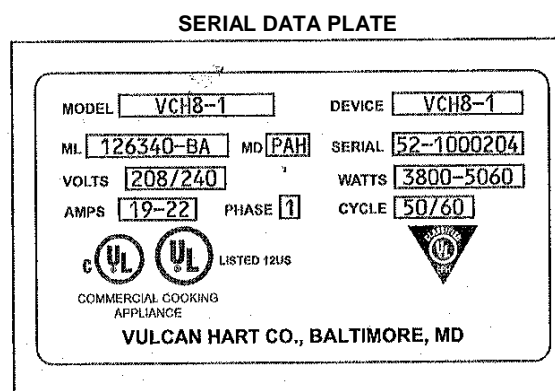
The oven is factory wired for either 110/120 volt single phase or 208/240 volt three phase operation. All 110/120 volt cabinets are equipped with an 8 foot cord and NEMA 5-15 plug as standard equipment. All 208/240 volt cabinets are equipped with an 8 foot cord and NEMA 6-15 plug. Refer to wiring

diagrams and Specification Chart in the back of this manual.

The cord and plug supplied is a suitable durable cord with a proper strain relief.

WARNING: All 110/120 volt ovens 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.**

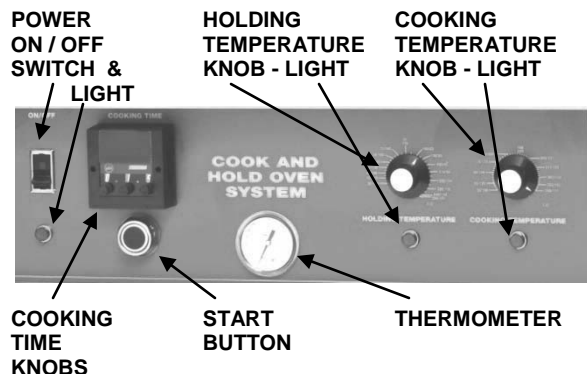
CAUTION: Verify that the power source matches the Serial Data Plate located on the lower back corner of the oven and the plug configuration before the connection is made. (Fig.1)



(Fig. 1)

OPERATION

CONTROLS



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

Power On / Off Switch:

The power On/Off switch turns the oven on.

Power On / Off Light:

Indicates that the Power On/Off switch is ON.

Holding Temperature Knob:

Turn Holding Temperature knob to desired holding temperature.
100° F (38° C) to 250° F (121° C)

Holding Temperature Light:

Indicates oven is in Holding Temperature mode.

Cooking Temperature Knob:

Turn knob to desired roasting temperature.
100° F (38° C) to 350° F (177° C)

Cooking Temperature Light:

Indicates oven is in Cooking Temperature mode.

Cooking Time Knobs:

Cooking time knobs set the desired cooking time.

Hours knob: 0 to 99

Minutes knob: 0 to 99

Seconds knob: 0 to 99

Start Button:

Start Button engages the cooking thermostat after Cooking Timer has been set.

Thermometer:

The thermometer indicates the interior temperature of the oven.

BEFORE FIRST USE

1. **Thoroughly clean the oven before initial use.** Please refer to cleaning instructions in this manual.
2. **Test the oven** to verify that the oven operates normally.

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 **COOKING TIME** knob to **0**.
3. Turn the **HOLDING TEMPERATURE** knob to **140° F**.
4. Set Power **ON/OFF Switch** to **ON** position.

5. Check that the Oven Circulating Fan(s) are running.
6. Check that the Holding Temperature Indicator Light is illuminated.

NOTE:

Each Oven is equipped with cooling fans. 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 **COOKING TIME** knob to **2 hours**. The Holding Temperature Indicator Light will go out and the Cooking Temperature Indicator Light will illuminate.
8. Turn the **COOKING TEMPERATURE** knob to **250° F**. Check the interior rear of the oven cavity to determine that the oven is heating.
9. Turn the **COOKING TIME** KNOB to **0** and set the **HOLDING TEMPERATURE** knob at **250° F**.
10. Check that the Cooking Temperature Indicator Light has gone out and the Holding Temperature Indicator Light has illuminated.
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 INSTRUCTIONS

1. Turn **On/Off Switch** to **ON** position. *On/Off indicator Light and Holding Temperature Light will illuminate.*
2. Turn **Holding Temperature** knob to desired holding temperature.
3. Turn **Cooking temperature** knob to desired Cooking temperature.
4. Set **Cooking timer** knob(s) to desired cooking time to **include 45 minute preheat time.**
5. Push **Start Button** to activate oven settings.

After the 45 minute pre-heat period, the oven will be at the desired temperature and is ready for use. Keep the door closed during the preheating cycle.

SHUTDOWN

1. Turn **Holding Temperature** knob and **Cooking Temperature** knob **counter-clockwise** until they stop.
2. **Open door slightly** to allow ventilation and cool down period.
Note: This is to allow oven to properly cool down so electronic components are not damaged.

Wait 15 minutes before turning On/Off Switch to OFF because the cooling fans need to operate during the cool-down period.

3. Turn **On/Off Switch** to **OFF** position.

EXTENDED SHUTDOWN

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

1. Perform the **SHUTDOWN procedure**.
2. **Unplug the oven.**
3. Thoroughly **clean the oven** according to the cleaning procedures in this manual.
4. **Leave the door(s) slightly open** to allow ventilation and preservation of the gasket(s).

CLEANING

WARNING:

Always UNPLUG ELECTRICAL POWER SUPPLY before cleaning.

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

Never spray the unit with a hose.

Never use harsh chemicals or abrasive pads to clean the oven.

DAILY:

1. Unplug electrical power supply.
2. Allow oven to go through cool-down period before cleaning.

3. Remove the Interior Side Racks
4. Take the Interior Side Racks to a sink or dishwasher for a thorough cleaning. Use a mild soap and water solution to clean these items.
5. If necessary, clean the interior of the oven with a damp cloth. Wipe dry with a soft dry cloth.
6. Reassemble oven.
7. Clean the exterior of the oven 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. Always rub gently in the direction of the steel grain. Rinse thoroughly and wipe dry with a soft cloth.

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.

MAINTENANCE

WARNING:

The Oven and its parts are *HOT*. Be very careful when Operating, Cleaning, or Servicing the Oven.

**ALWAYS UNPLUG ELECTRICAL
POWER SUPPLY BEFORE
CLEANING OR SERVICING THE
CABINET.**

DOOR GASKET:

At least once a week, thoroughly check the door gasket for damage/wear. A damaged gasket can cause inefficient and unsatisfactory operation of the oven.

If the gasket requires cleaning:

1. Gently wash gasket using a moist cloth, a mild detergent solution, and warm water.
2. Rinse with a fresh cloth moistened in warm water to remove all traces of detergent.
3. Gently 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 the gasket's life.

LOCKOUT / TAGOUT PROCEDURE



△ WARNING Always perform the **LOCKOUT / TAGOUT PROCEDURE** of your facility before removing any sheet metal panels or attempting to service this equipment.

FAILURE TO COMPLY WITH THIS PROCEDURE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH.

The Lockout / Tagout Procedure is used to protect personnel working on an electrical appliance. Before performing any type of maintenance or service on an electrically operated appliance, follow these steps:

1. In electrical box, place unit's circuit breaker into OFF position.
2. Place a lock or other device on electrical box cover to prevent someone from placing circuit breaker ON.
3. Place a tag on electrical box cover to indicate that unit has been disconnected for service and power should not be restored until tag is removed by maintenance personnel.
4. Disconnect unit power cord from electrical outlet.
5. Place a tag on cord to indicate that unit has been disconnected for service and power should not be restored until tag is removed by maintenance personnel.

SERVICE & PARTS INFORMATION

To obtain Service and Parts information concerning this model, contact Vulcan-Hart Service Department at the address listed on the front cover of this manual or refer to our website: www.vulcanhart.com for a complete listing of Authorized Service and Parts depots.

Customer Service 1-800-814-2028
Technical Service 1-800-814-2028
Service Parts 1-800-814-2028

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

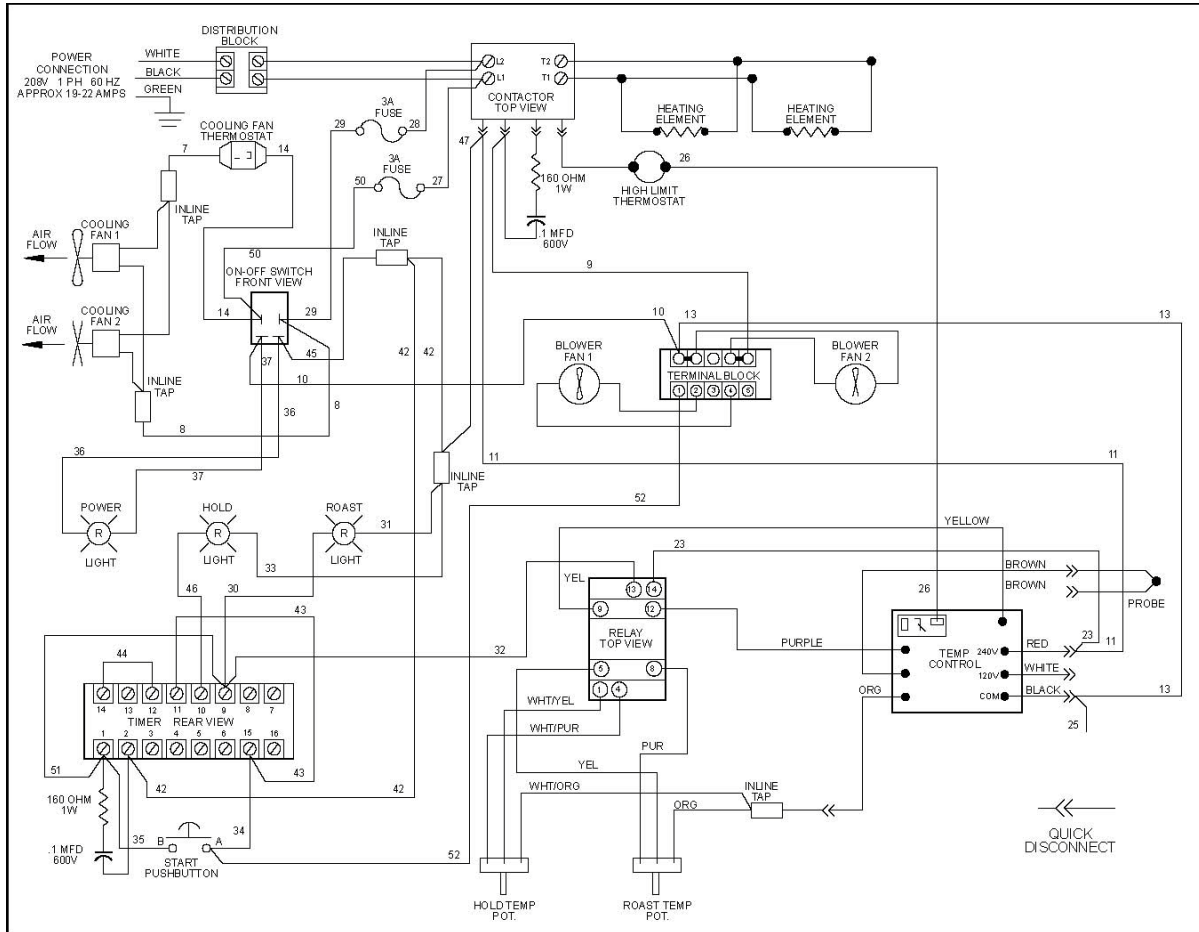
TROUBLESHOOTING

SYMPTOMS	POSSIBLE CAUSES	REMEDY
Oven not operating	Oven not connected to power source	Connect oven to power source
	ON/OFF switch not ON	Press Power ON/OFF switch to ON
	No power	Check circuit breaker Check GFCI
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
Indicator Lights are lit but Cooling Fan(s) are NOT operating	Oven is below 150°F.	This is normal when unit is cold. If unit is above 150°F., Contact Authorized Service Provider.
	Defective: connection, wiring, fan, thermostat	Contact Authorized Service Provider
Oven compartment IS heating and Blower Motor IS NOT operating with Power Switch ON	Defective connection or wiring to motor	Contact Authorized Service Provider
Oven compartment IS NOT heating and Blower Motor IS operating with Power Switch ON	Defective Cooking Temperature Thermostat	Set Cooking Thermostat to 250°F., wait several minutes and check the rear of the oven for heating. Both the Power Switch and Cooking Temperature Indicator Lights will be lit. If oven cavity does not heat, Contact Authorized Service Provider
	Defective Holding Temperature Thermostat	Turn Holding Temperature knob to 250°F. and check for heat at rear of oven cavity. Both the Power Switch and Cooking Temperature Indicator Lights will be lit. If the oven cavity does not heat, Contact Authorized Service Provider.
	Defective High-Limit Thermostat or Heating Element.	Contact Authorized Service Provider
Incorrect oven temperature	Thermostat(s) require calibration	Contact Authorized Service Provider

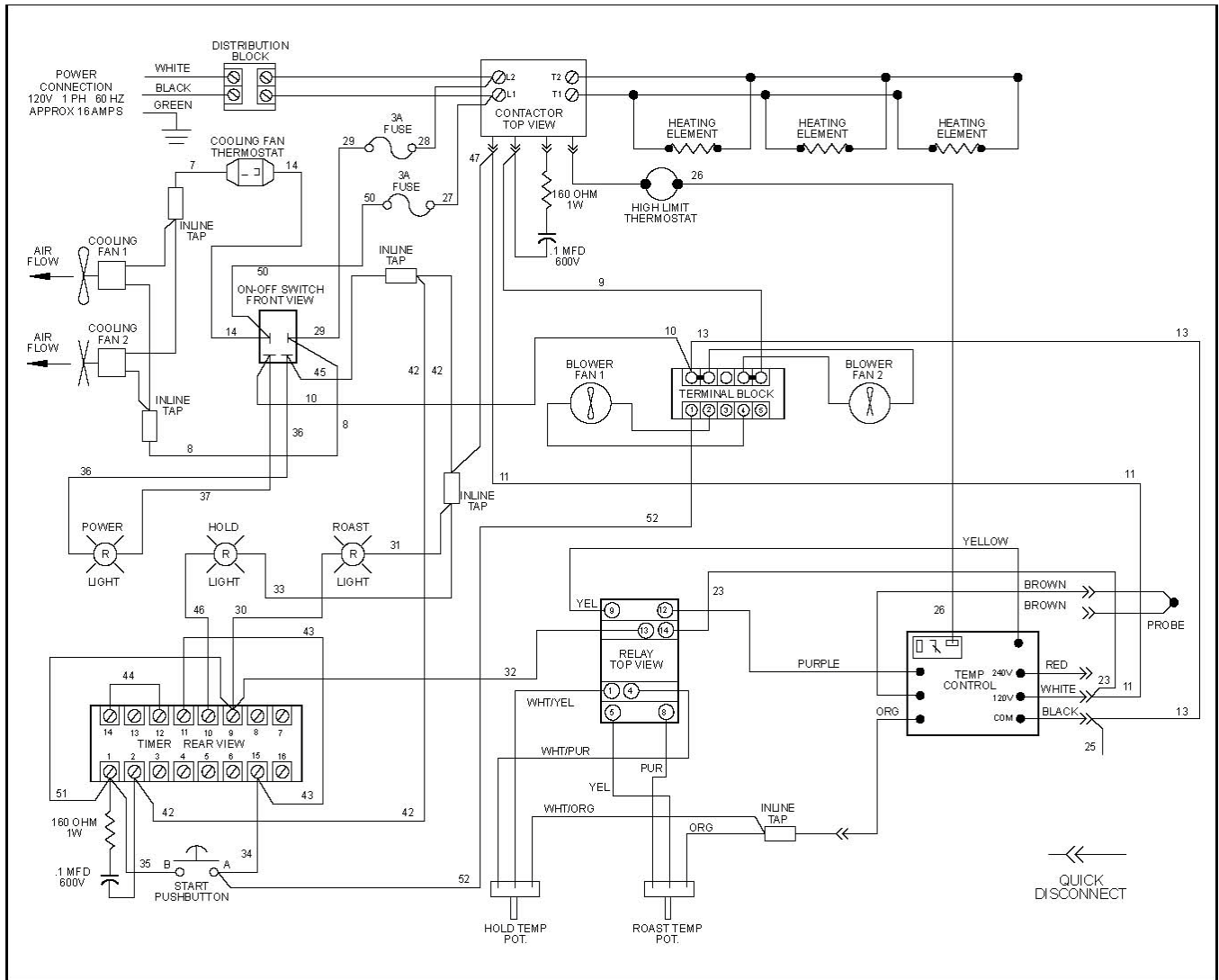
SPECIFICATIONS

MODEL NO.	PAN QTY.	PAN SIZE	HEIGHT	DEPTH	WIDTH	SHIP WEIGHT	VOLTS	WATTS	AMPS	NEMA PLUG
VCH8	8 ea.	18" x 26"	44.5"	37.25"	26.25"	334 lbs.	120	2160	18.0	5-15
	16 ea.	12"x20" x 1 1/2"	1130mm	947mm	667mm	152 kg.	208	3800	9.6	6-30
							240	5060	11.0	6-30
VCH16	16 ea.	12"x20" x 1 1/2"	72.75"	37.25"	26.25"	480 lbs.	208	5700	28.0	6-50
	32 ea.	18" x 26"	1848mm	947 mm	667 mm	218 kg.	240	7590	32.0	6-50
VCH5	5 ea.	18" x 26"	35.75"	37.25"	26.25"	237 lbs.	120	1320	11.0	5-15
	10 ea.	12"x20" x 1 1/2"	908 mm	947 mm	667 mm	108 kg.	208	1900	9.6	6-15
VCH88	16 ea.	12"x20" x 1 1/2"	83"	37.25"	24.25"	670 lbs.	208	3800	19.0	6-30
	32 ea.	18" x 26"				304 kg.	240	5060	22.0	6-30
VRT32I-S	32 ea.	13" x 26" WireBasket	74"	36"	34"	410 lbs.	208	7600	36.5	6-50
	16 ea.	18" x 26" WireBasket	1854mm	914 mm	870 mm	186 kg.	240	7600	32.0	6-50
VRT32I-R	32 ea.	13" x 26" WireBasket	67"	43"	34"	410 lbs.	208	7600	36.5	6-50
	16 ea.	18" x 26" WireBasket	1702mm	914 mm	870 mm	186 kg.	240	7600	32.0	6-50

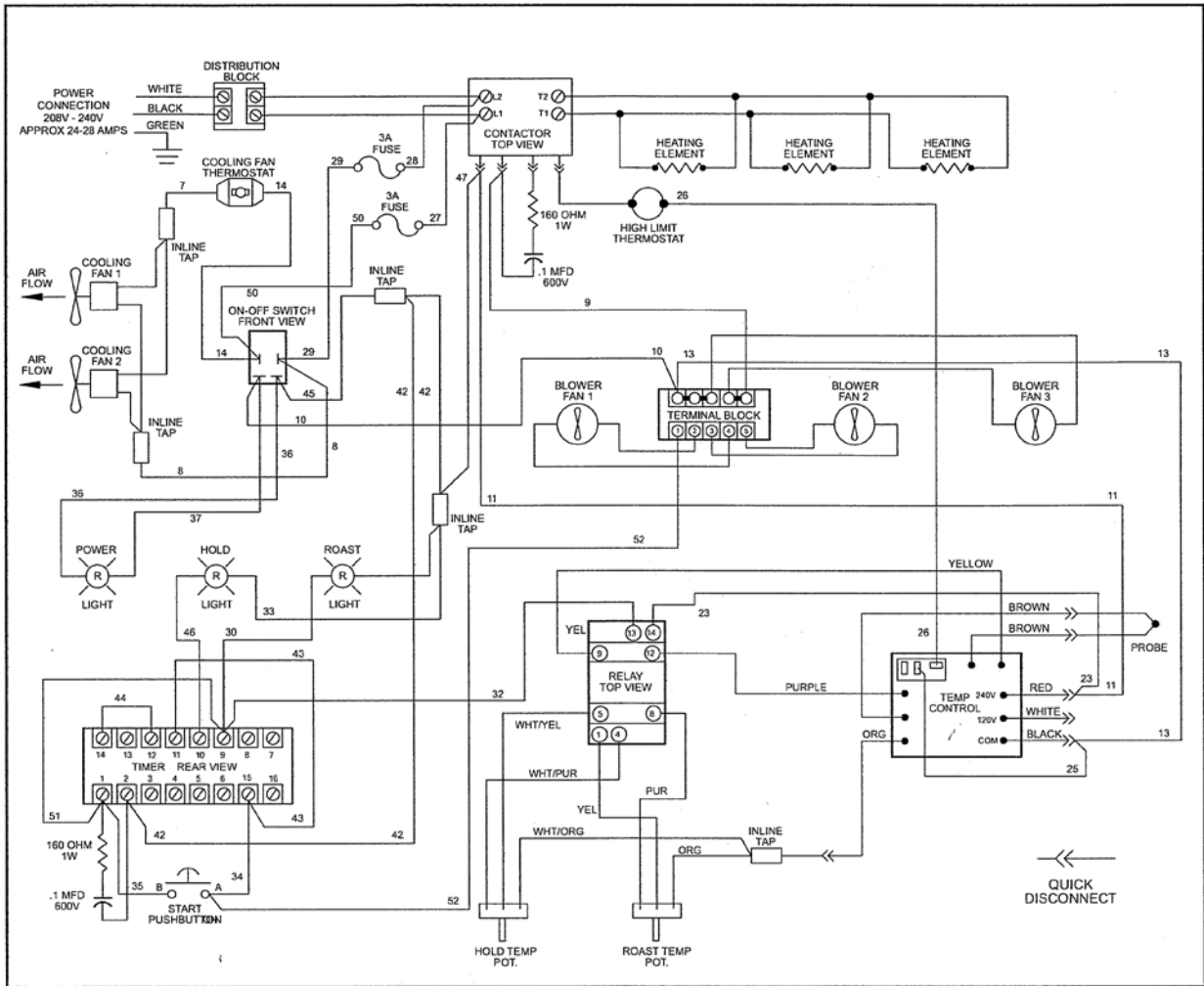
WIRING DIAGRAMS



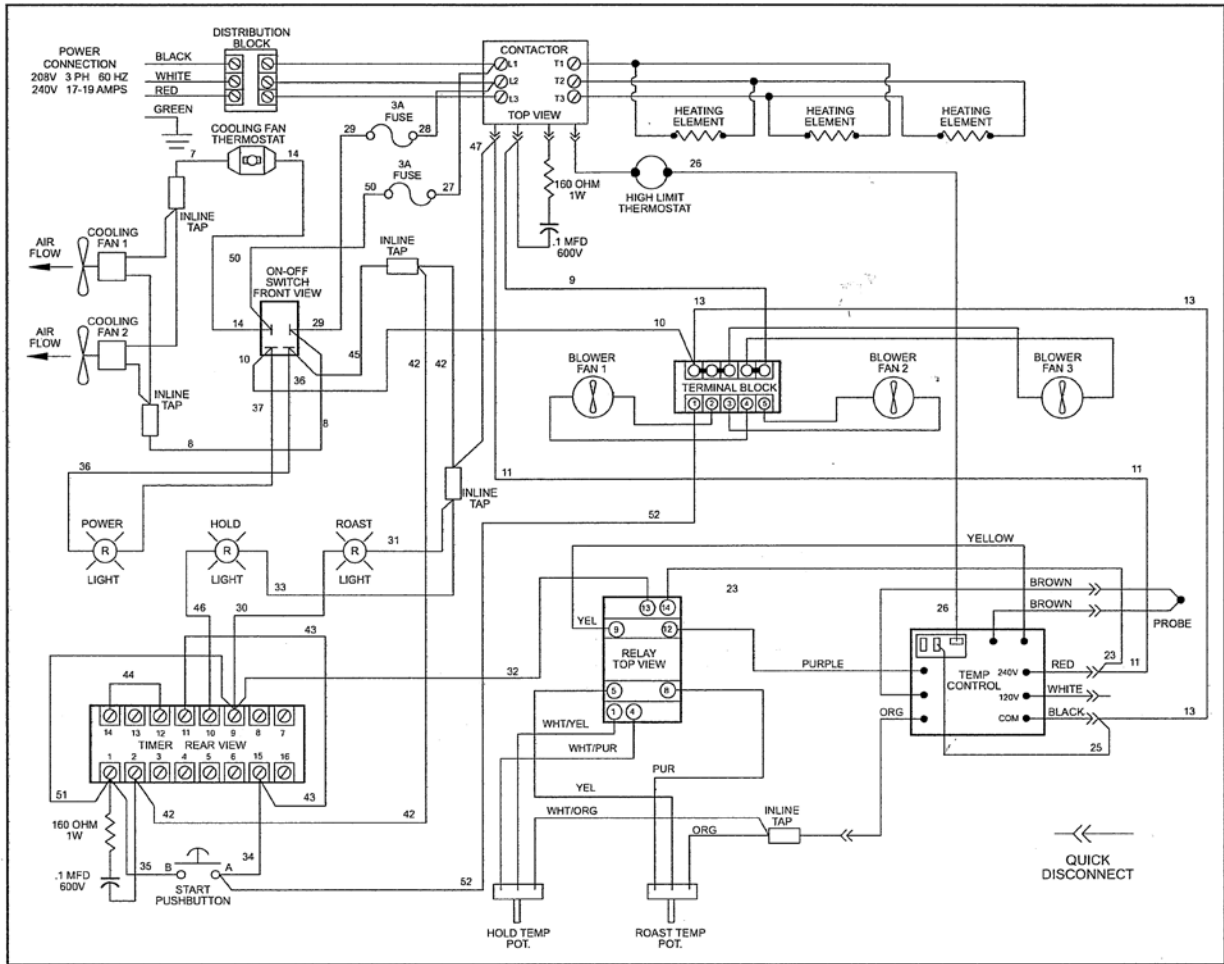
VCH8 & VCH88 (208 V)



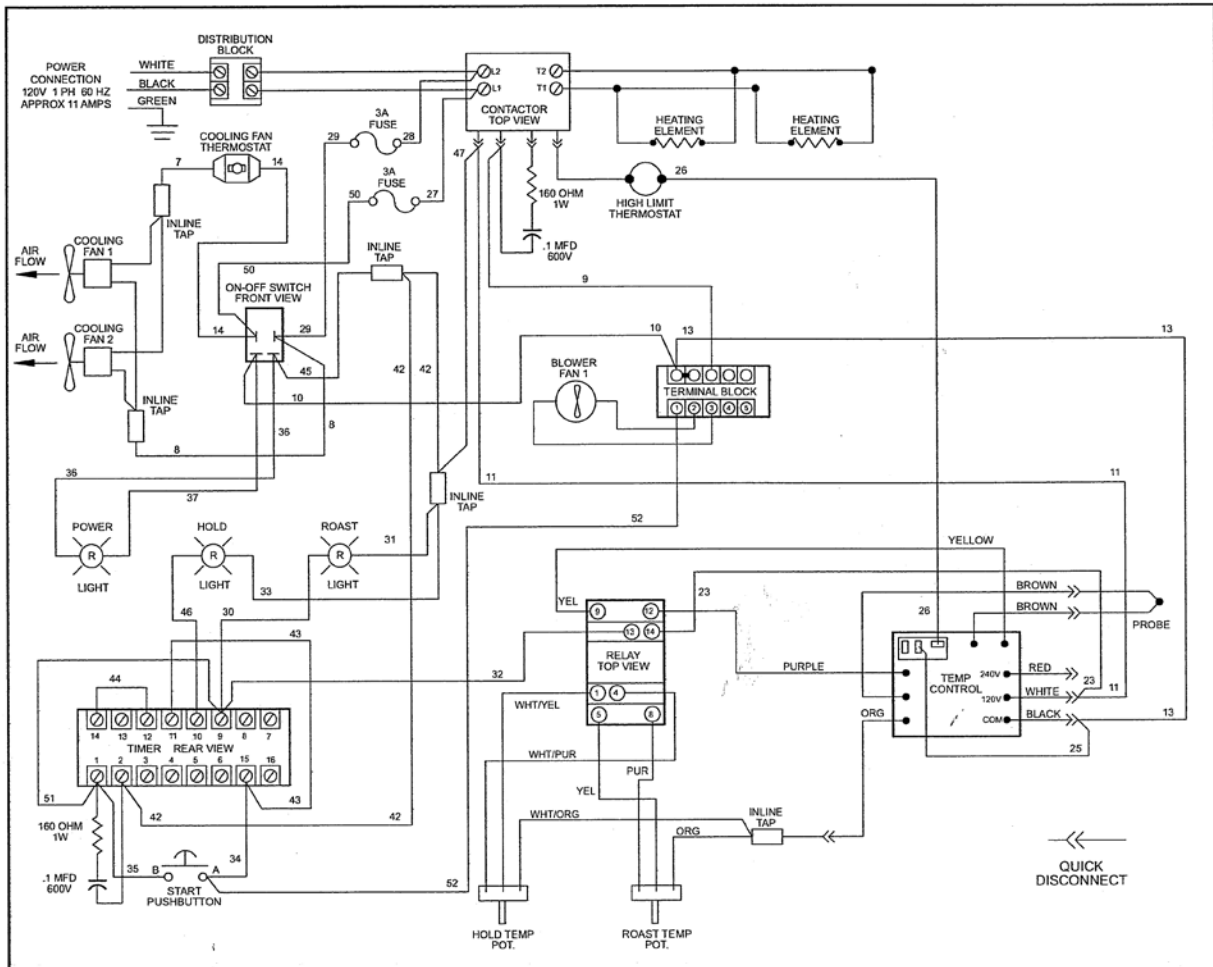
VCH8 (120 V)



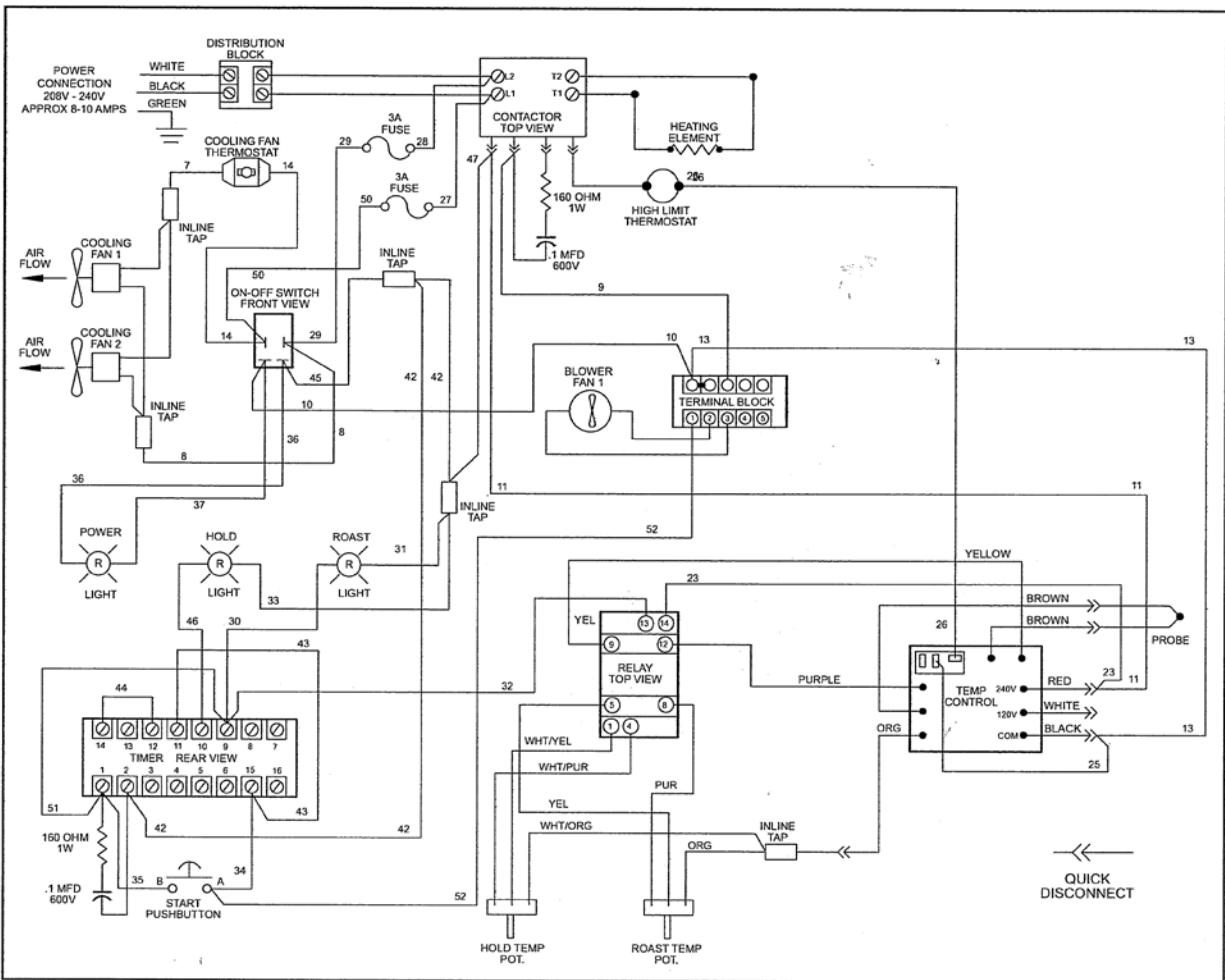
VCH16 (208 V)



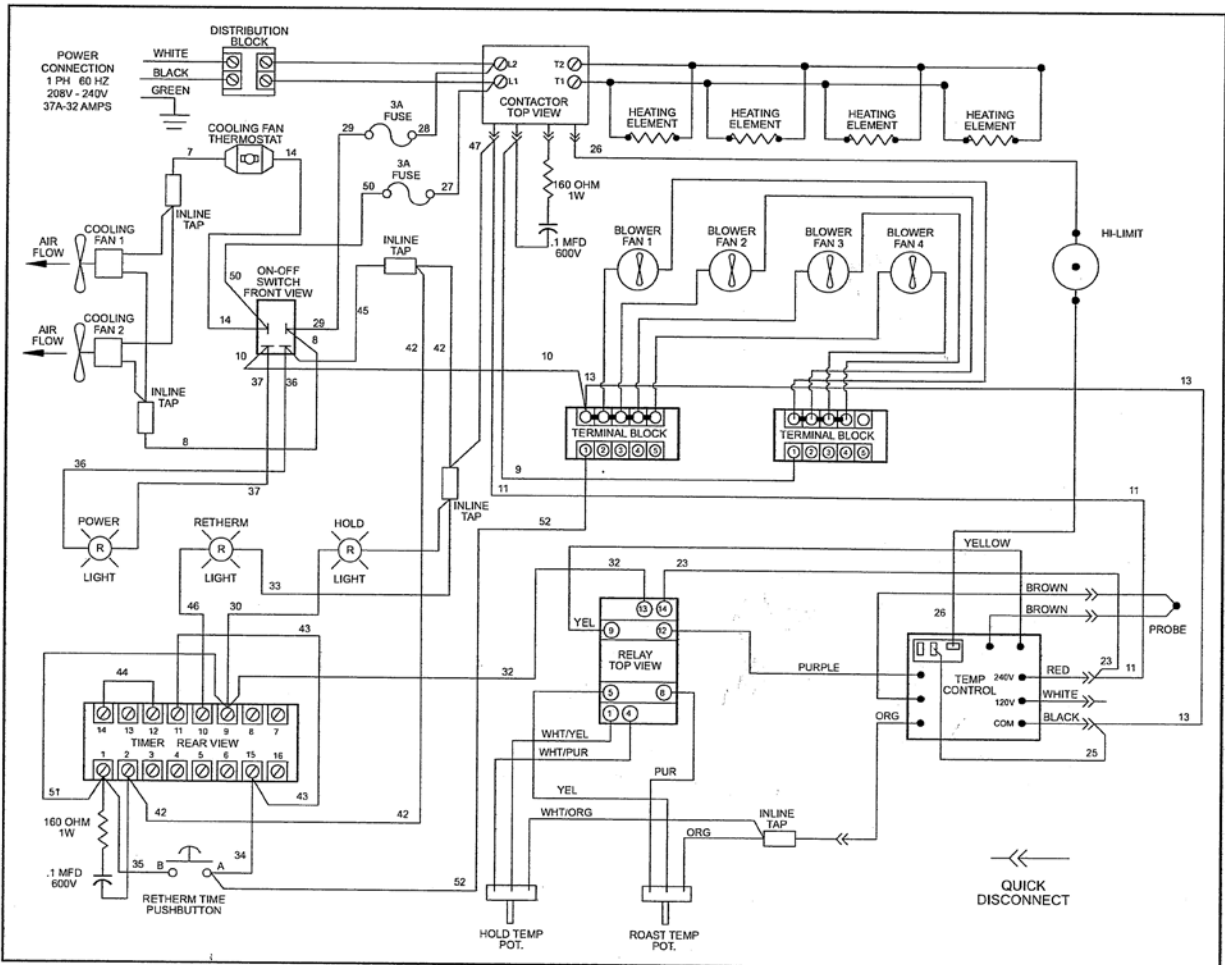
VCH16 (208 V – 3 PH)



VCH5 (120 V)



VCH5 (208 V)



VRT321 (208 V)