

VULCAN

INSTALLATION & OPERATION MANUAL

VERO5 & VERO7 ROTISSERIE OVENS & VERW5 & VERW7 ROTISSERIE WARMERS

MODELS

VERO5

<i>std. controls</i>	ML-126209
<i>auto. controls</i>	ML-126450
<i>prog. controls</i>	ML-126452

VERO7

<i>std. controls</i>	ML-126210
<i>auto. controls</i>	ML-126451
<i>prog. controls</i>	ML-126453

VERW5

ML-126211

VERW7

ML-126212



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Model VERO5 Oven



Model VERO7 Oven



Model VERW5 Warmer



Model VERW7 Warmer



Model VERO5 Oven/VERW5 Warmer



Model VERO7 Oven/VERW7 Warmer

Installation, Operation and Care of VERO & VERW SERIES ROTISSERIE OVENS AND WARMERS

PLEASE KEEP THIS MANUAL FOR FUTURE USE

GENERAL

The Vulcan-Hart VERO and VERW Series Rotisserie Ovens and Warmers feature stainless steel interior and exterior for ease of cleaning. The grease drawer has a drain valve for elimination of excess fat and can be completely removed for cleaning.

Rotating, self-basting spits or flat baking racks and combination convection and radiant heat provide thorough cooking and even browning. Hot spots are also eliminated.

Oven controls provide "Manual/Time Controlled" operation, "Automatic/Electronic Timer Control" operation, or "Programmable Control" operation.

Full view tempered glass doors, both front and back, and quartz lighting promote visual appeal and stimulate customer interest.

The VERW warming cabinet features low velocity, high humidity air circulation which keeps foods moist. The warming cabinet has three shelves.

Ovens and warming cabinets come in two sizes. Stacking kits are available to stack ovens and warming cabinets.

- VERO5 — Oven with five spits (15-20 chickens).
- VERO7 — Large oven with seven spits (30-35 chickens).
- VERW5 — Warming cabinet.
- VERW7 — Warming cabinet.

Features and Options

	Quantity Required per Oven*					
	Spit	Basket	Turkey Spit	Baking Plate	Chicken Rack	Warmer Shelves
VERO5	5 std.	5 opt.	1 opt.	5 opt.	5 opt.	NA
VERO7	7 std.	7 opt.	1 opt.	NA	7 opt.	NA.
VERW5	NA	NA	NA	NA	NA	3 std.
VERW7	NA	NA	NA	NA	NA	3 std.

* Rotisserie inserts can be intermixed requiring less than the maximum shown in the chart.

INSTALLATION

Immediately after unpacking the oven, check for possible shipping damage. If oven is found to be damaged after unpacking, save the packaging material and contact the carrier within 15 days of delivery.

Prior to installation, test the electrical service to assure that it agrees with the specifications on the machine data plate located on the right side panel near the controls.

The ovens and warmers are secured to the skid with four screws which must be removed.

LOCATION

WARNING: THE OVEN SHOULD NOT BE ACCESSIBLE TO THE CUSTOMER. HOT GLASS AND PARTS CAN CAUSE BURNS.

The oven may be placed where cooking may be observed to enhance customer awareness, but must be installed on a level surface.

The installation location must allow adequate clearances for servicing and for proper operation of the front and rear doors.

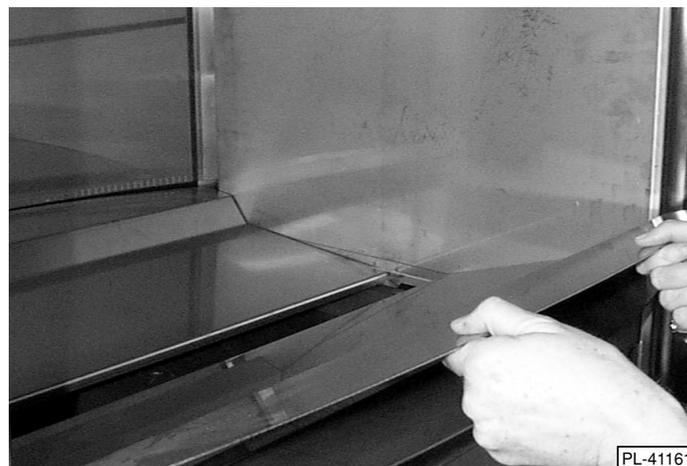
- A minimum wall clearance of 10" (254 mm) from any glass, and 4" (101.6 mm) from each side panel must be maintained.

LEGS / CASTERS

Each oven and warmer is furnished on 1⁹/₁₆" (39.7 mm) legs. Casters come with the stacking kit or can be ordered as an accessory.

ASSEMBLY

Place the two bottom plates in oven. The two plates slant to the middle to allow fat to drip into the grease drawer (Fig.1).



Model VERO5 & VERO7

Fig. 1

Assembling Stacked Devices

When stacking ovens or oven and warmer, the location of the controls on the top oven may be changed to the bottom of the control panel. Contact your local Vulcan-Hart servicer to change the location of the controls.

If stacking an oven and warmer, the normal location for the warmer is on the bottom of the stack.

1. Unpack ovens or oven and warmer, and stacking kit.
2. Remove all interior packed loose racks, rotor, pans, and spits.
3. Place bottom oven or warmer onto blocks at least 8" (20 cm) high.
4. Remove (4) legs provided on oven or warmer.
5. Assemble (4) casters supplied with stacking kit.
 - Make sure (2) casters with brakes are mounted on the same side.
6. Remove blocks carefully.

Alternate lift method:

- The oven or warmer may be lifted through the grease pan opening with forks.
 - a. Open ALL doors and remove grease pan.
 - b. Run forks all of the way through the opening where the grease pan was located.
 - c. Make sure forks rest on the frame member and are spread as far apart as possible.
7. Position lower oven or warmer onto the floor.
 8. Remove partial top cover from the lower oven or warmer.
 - The partial cover will not be reinstalled but must be saved for future use if ovens or oven and warmer are ever unstacked.
 - DO NOT DISCARD THE PARTIAL TOP COVER, KEEP IT WHERE IT CAN BE FOUND WHEN NEEDED IN THE FUTURE.
 9. Remove (2) top corner screws on non-control panel side of bottom oven or warmer. Screws will be replaced with longer screws later in stacking procedure.
 10. Remove all side panels from each oven or oven and warmer.
 11. Carefully place top oven onto blocks and remove the (4) legs.
 12. Carefully position upper oven onto top of lower oven or warmer.
 - See above for alternate lift method.
 13. Align and assemble through control panel side (2) M8 x .625" long bolts from bottom oven or warmer to top oven.
 14. Align and assemble through non-control panel side (2) M5 x .625" long bolts from top oven to bottom oven or warmer.
 15. Slide flat protector tray into drawer opening of top oven.
 16. Assemble in place with (2) M5 x .625" long screws.

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: DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH INDICATING THAT YOU ARE WORKING ON THE CIRCUIT.

WARNING: APPLIANCES EQUIPPED WITH A FLEXIBLE ELECTRIC SUPPLY CORD ARE 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.

Access the electrical connection point by removing panel(s) on the side where the controls are located. Ensure that the electrical power supply agrees with the specifications on the oven's data plate and complies with the wiring diagram on the oven.

Stacked Ovens or Oven and Warmer

1. Remove all side panels.
2. Attach power leads (furnished as part of the stacked set) to the line side of the terminal block of upper oven.
3. Attach wire guide with wires already installed by means of (2) M5 nuts.
4. Carefully route wires through bushing in top oven and attach to terminal block of top oven.
5. At the same time attach power leads to lower oven or warmer terminal block as shown on the wiring diagram and attach power supply conduit to the bottom of the lower oven or warmer.
6. Attach power supply leads to line side of terminal block.
7. Inspect and check all wiring and terminal connections for tightness and proper routing away from any moving parts or pinch points.
8. Carefully replace the ovens' or oven and warmer's panels.

Single Oven or Warmer

1. At the same time attach power leads to oven or warmer terminal block as shown on the wiring diagram and attach power supply conduit to the bottom of the oven or warmer.
2. Attach power supply leads to line side of the terminal block.
3. Inspect and check all wiring and terminal connections for tightness and proper routing away from any moving parts or pinch points.
4. Carefully replace the oven's or warmer's panels.

Refer to the Electrical Data chart on the next page.

ELECTRICAL DATA

MODEL	VOLTS	HERTZ	PHASE	CIRCUIT SIZE* (AMPS)
VERO5	208	60	1	35
	208	60	3	20
	240	60	1	35
	240	60	3	20
VERO7	208	60	1	60
	208	60	3	35
	240	60	1	60
	240	60	3	35
VERW5	208	60	1	15
	208	60	3	10
	240	60	1	15
	240	60	3	10
VERW7	208	60	1	15
	208	60	3	10
	240	60	1	15
	240	60	3	10
STACKED MODELS				
(2) VERO5	208	60	1	70
	208	60	3	40
	240	60	1	70
	240	60	3	40
(2) VERO7	208	60	3	70
	240	60	3	70
VERO5 & VERW5	208	60	1	50
	208	60	3	30
	240	60	1	50
	240	60	3	30
VERO7 & VERW7	208	60	3	50
	240	60	3	45

* Maximum Circuit Breaker Size / Minimum Circuit Amperage compiled in accordance with the National Electrical Code, 1990 edition.

BEFORE FIRST USE

WARNING: DISCONNECT ELECTRICAL POWER BEFORE CLEANING.

1. Oven must be "burned in" to release any odors that might result from heating the new surfaces in oven.
2. Clean oven, accessories, and warmer (if present), both inside and outside, with warm soapy water.
3. Rinse thoroughly and wipe dry with a soft clean cloth.
 - Avoid water contact with quartz lamps.
4. Operate oven at maximum temperature setting of 480°F (249°C) for 45 minutes.
 - Smoke with an unpleasant odor will normally be given off during this burn-in period.

OPERATION

WARNING: HOT GLASS, GREASE, AND PARTS CAN CAUSE BURNS. USE CARE WHEN OPERATING AND SERVICING THE OVEN.

OVEN CONTROL PANEL (Fig. 2)

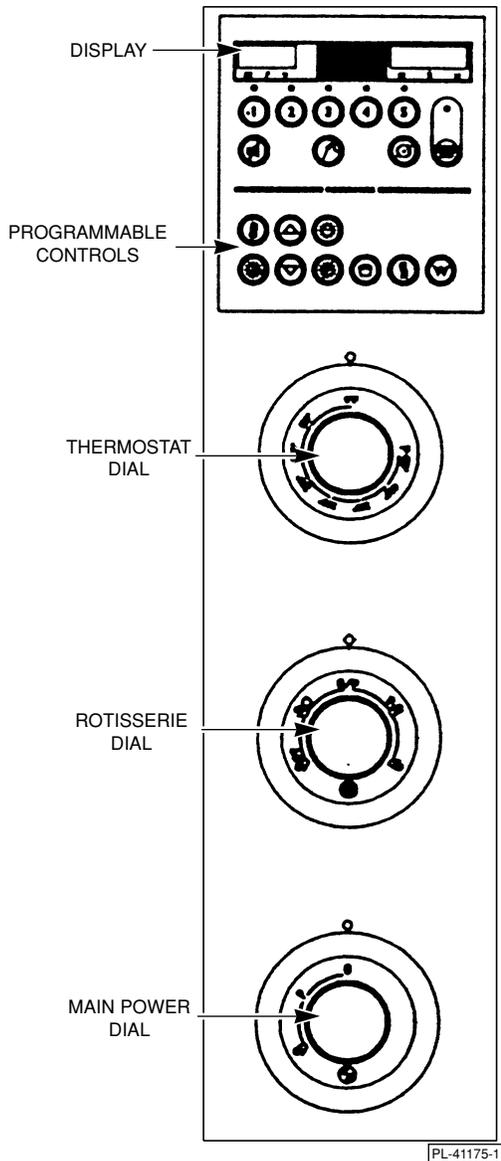


Fig. 2

DISPLAY — Shows temperature (°F) and time (HH:MM) when first turned on.

Programmable/Automatic: Colon flashing, remaining cooking time is shown.

Manual: Nothing will show on the display.

AUTOMATIC CONTROLS — Set all dials on "P". See pages 10-12 in this manual.

PROGRAMMABLE CONTROLS — Set all dials on "P". See pages 13-16 in this manual.

MANUAL CONTROLS — Use control dials. Comes with Programmable Controls only.

Thermostat Dial — 0°F means heat is OFF.

- Turn dial to desired temperature (150-480°F [66°C - 249°C]).

Rotisserie Dial — "0/P" means rotisserie is OFF.

- Set Dial Thermostat to desired temperature.
- Set the Rotisserie on:

- Oven working without restrictions.

- Only rotor moves.

- Oven working, one lamp remains off.

- Oven working, both lamps remain off.

- Set the Main Power dial on the hand symbol. Operator side heating lamp will remain on until the desired temperature is reached in oven.

Main Power Dial — "0" means OFF.

- Set Main Power dial on the hand symbol.
- Set Rotisserie dial to desired manual setting.
- Set Thermostat Dial to desired temperature.

LOADING PRODUCT

1. Turn Main Power dial to .
2. Turn Rotisserie dial to  to rotate.
3. Turn Rotisserie dial to "0/P" to stop rotation.
4. Load product. Make sure the product is distributed evenly.
5. Repeat steps 2-4 until all loading is complete.
6. Close door.

AUTOMATIC CONTROLS (Fig. 3)

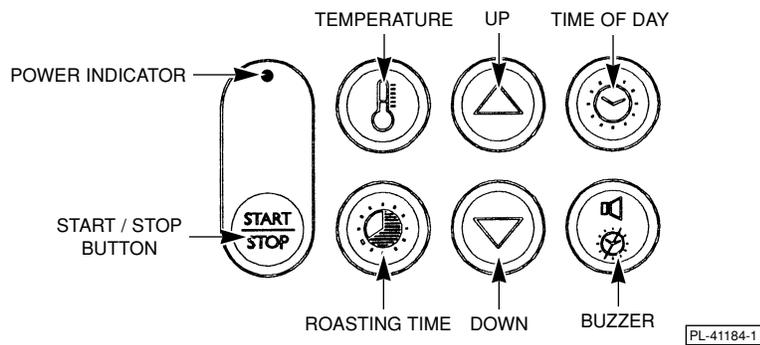


Fig. 3

Automatic Controls can regulate roasting temperature, stop cooking at a preset time, or allow buzzer to be timed.

If no temperature or roasting time has been programmed, the Automatic Control recalls the values for the previous Automatic Cooking Operation. The last entered temperature and roasting time is always retained in memory by the Automatic Controls. These values can be displayed by pressing the appropriate symbol.

1. Turn all dials to the "P" position.
2. Set the temperature and roasting time.
3. Press START to begin. The red light on the START/STOP button is lit.

Setting the Temperature

	DISPLAY TEMP	
Press 	325	— Displays the thermostat setting (150 - 480°F [66 - 249°C]).
Press  + 	326	— Increases the temperature setting.
Press  + 	324	— Decreases the temperature setting.

Setting the Roasting Time

	DISPLAY TIME	
Press 	1:15	— Displays the automatic roasting time.
Press  + 	1:16	— Increases the automatic roasting time.
Press  + 	1:14	— Decreases the automatic roasting time.

Setting an Early Warning Buzzer

Assume roasting time is one hour and fifteen minutes and it is currently 2 o'clock. The cycle completes and the buzzer will sound at 3:15. If you want an early warning buzzer for basting or whatever reason, program as follows:

Press  **DISPLAY TIME** 3:15 — Displays the sum of the current time plus the roasting time.
Press  +  3:00 — Buzzer will sound at 3:00.
Press START. — Roasting begins.

- At 3:00, interim buzzer sounds. Press  to silence.
- At 3:15, roasting stops and buzzer sounds again. Press  to silence.

Setting End Time (Delayed Start)

Assume roasting time is one hour and fifteen minutes and it is currently 2 o'clock. If you want to finish roasting at 4:00, program the Automatic Control as follows:

Press  **DISPLAY TIME** 3:15 — Displays sum of current time plus roasting time.
Press  +  4:00 — Roasting will stop at 4:00.
Press START. — Red light on the START/STOP button is lit.
Rotisserie stays off until:

- Roasting begins at 2:45. Colon flashes.
- Roasting stops at 4:00; buzzer sounds. Press  to silence.

Interrupting an Automatic Cooking Operation

If you want to temporarily interrupt an Automatic Cooking Operation, press START/STOP.

- Red light on the START/STOP button flashes.
- Colon stops flashing.
- Rotisserie stops.
- Heat lamps and elements go off.
- Automatic Control retains the set temperature and the remaining roasting time.
- Current temperature and remaining roasting time are displayed.
- Temperature decreases because heating is off. The control does not compensate.

To restart, press START/STOP again. The Automatic Cooking Operation will resume.

Stopping an Automatic Cooking Operation

When an Automatic Cooking Operation is completed, a buzzer sounds.

If you want to temporarily interrupt an Automatic Cooking Operation, see above.

If you want to abort an Automatic Cooking Operation, turn Main Power dial to "0".

- Temperature and Roasting Time remains in memory, not the remaining cooking time.

Changing A Setting

All settings, except Time of Day, can be changed before, during, or after the cooking process. Time of Day cannot be changed during an Automatic Cooking Operation. After a change, operation continues according to new values.

Stopping the Rotisserie

Turn Main Power dial to "0" or press START/STOP.

- Everything will switch off.

Setting the Time of Day

Time of Day cannot be reset during an Automatic Cooking Operation.

- Red light on the Start/Stop button must be off.
- Colon is not flashing.

Set the Time of Day as follows:

		DISPLAY TIME		
		9:23	—	Current time of day is displayed.
Press		+		9:24 — Increases the time of day.
Press		+		9:22 — Decreases the time of day.

Turning the Buzzer OFF

Press .

Resetting the Automatic Control

Press STOP/START.

- Automatic Control retains Time and Temperature for the last Automatic Cooking Operation.
- Remaining cooking time and early warning buzzer are lost.

Operating in Fahrenheit or Celsius Degrees

Rotisserie dial must be on "0/P".

To operate oven with Fahrenheit degrees, press  while turning Main Power dial from "0" to "P".

- Fahrenheit lamp will be lit.
- Oven will continue to operate in Fahrenheit degrees.

To operate in Celsius, press  while turning Main Power dial from "0" to "P".

- Oven will continue to operate in Celsius degrees.

PROGRAMMABLE CONTROLS (Fig. 4)

All programming must be done with Thermostat dial (top) on "P", Rotisserie dial (middle) on "O/P", and Main Power dial (bottom) on "P".

The programmable control allows you to program three different functions for each of the 5 menu buttons. The three functions are Cook, Grill, and Warm/Hold.

- **Cook** cycle is for slow roasting.
- **Grill** cycle is for searing and browning.
- **Warm/Hold** cycle is a holding cycle.
 - Recommended holding temperature is 160°F (71°C) or 180°F (82°C).
 - Rotisserie will continue to turn during the hold cycle.

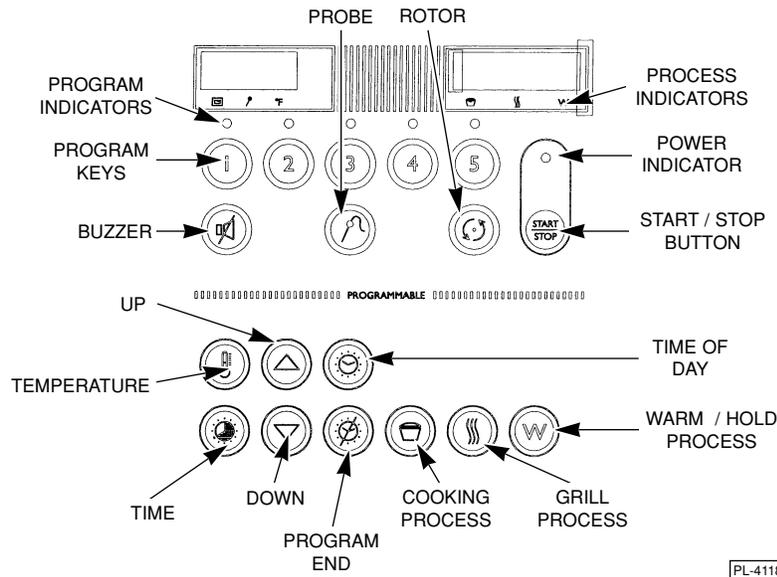


Fig. 4

Setting the Time of Day

1. Turn Main Power dial to "P".
2. Press and hold  and adjust to current time by using  or . This is a 12-hour clock.

The actual time of day may be viewed on the display at any time, except during a running process, by pressing .

Programming Menu Buttons

1. Before entering the program mode, you must first press a Menu Button. Press Menu Button #1. Its LED will light.

2. To enter Program mode, press and hold both  and  simultaneously until time display shows "PROG" (approximately 2 seconds). The LED on Menu Button #1 and Cooking Process Indicator will start blinking.

3. Cook function time and temperature will be programmed first.

Press and hold  while pressing  or  to adjust to temperature desired.

- Maximum allowable temperature setting is 480°F (249°C); minimum is 32°F (0°).

Press and hold  while pressing  or  to adjust to time desired.

- Maximum time setting is 5 hours, 59 minutes.

4. Program the Grill function for Menu Button #1.

Press . The Grilling Process Indicator and LED on Menu Button #1 will start blinking.

Press and hold  while pressing  or  to adjust to temperature desired.

- Maximum allowable temperature setting is 480°F (249°C); minimum is 32°F (0°C).

Press and hold  while pressing  or  to adjust to time desired.

5. Program the Warm/Hold function for Menu Button #1.

Press . The Warm/Hold Process Indicator and LED on Menu Button #1 will start blinking.

Press and hold  while pressing  or  to set temperature for the hold cycle.

You cannot program a time for the warm/hold function. If you try to program a time, the buzzer will sound for 3 seconds, then shut off. After programming of Menu Button #1 is completed, the time display will show the current time of day.

6. Press flashing Menu Button #1 to lock in the programmed settings.

After programming, the display will show the time and temperature programmed for the Cook function. If you have programmed "0" time and minimum temperature (32°F [0°C]) for the Cook function, the displays will show the actual cavity temperature and actual time of day.

7. Continue programming Menu Buttons 2-5 in the same manner.

Verifying Programmed Temperatures and Times

Cook function: Press and hold the desired Menu Button, then press .

Grill function: Press and hold the desired Menu Button, then press .

Warm/Hold : Press and hold the desired Menu Button, then press .

- Only the temperature will be displayed in the Warm/Hold function.
- Time display will show "00:00".

Starting a Processing Cycle

1. Press desired Menu Button (its LED will light).
2. Press  (its LED will light).
 - Time display will show total processing time and will count down to the end of the processing cycle.
 - Temperature display will show Pht (preheat) until oven cavity temperature reaches 125°F (52°C). Then it will show the actual cavity temperature while maintaining the programmed temperature.

Displaying Time/Temperature During a Processing Cycle

-  — If pressed during a processing cycle, probe icon under temperature display will light and probe temperature will be displayed for 20 seconds. You may press it again if you like.
-  — Press and hold to display both Cook temperature and time programmed for the Menu Button you're using.
-  — Press and hold to display both Grill temperature and time programmed for the Menu Button you're using.
-  — Press and hold to display programmed temperature only.
-  — Press and hold to display programmed time only.

Interrupting a Processing Cycle

1. Press  if you want to check the food before the end of the processing cycle.
 - This will turn off the heaters, front lamp (customer side), and rotor.  will flash.
2. Press  again to start cycle from where it left off.
3. Press  to start all over at the beginning of programmed cycle.

End of Processing Cycle

At the end of a Cook or Grill cycle, a buzzer will sound. Press  to silence the buzzer.

When oven goes into Warm/Hold cycle, the buzzer will sound and operator side lamp will cycle on and off with heaters.

- Press and hold  to silence buzzer.
- The temperature and time displays will show actual oven cavity temperature and time of day until reaching holding temperature.
- Press  to end holding process.

Changing a Programmed Setting

You may modify temperature or time of a **Cook or Grill function only** on any Menu Button prior to starting processing, or during processing.

- Press  (for temperature) or  (for time) while pressing  or .
- This will not change the temperature or time programmed in the memory for that Menu Button.

Turning the Buzzer Off

Press .

Setting the End Time (Delayed Start)

Assume roasting time is one hour and fifteen minutes and it is currently 2 o'clock. If you want to finish roasting at 4:00, program as follows:

1. Press and hold  while pressing  or  to adjust the time to 4:00.
 - Colon in display will flash.
 - Time display will show cooking time.
2. Press 
 - Cooking will begin at 2:45. Colon starts flashing.
 - Roasting stops at 4:00; buzzer sounds. Press  to silence.

If after pressing  the end time comes earlier than the current time + the program time, a beep will sound (for three minutes) and program will not start.

- Programmed end time is now cancelled.
- When  is pressed again, program starts in the normal way.

Setting an Early Warning Buzzer

You can program an early warning buzzer for basting or whatever reason.

- This function is completely independent of any program, whether it is running or not.
- Buzzer always sounds for three minutes.

As soon as you press  when buzzer is not engaged, the current time or the already programmed time will be shown in the display.

Press  or  at the same time to program the moment when the beep tone will sound.

- Minimum is the current time.
- Maximum is the current time minus 1.
- Buzzer delay time can always be changed as long as the beep tone has not sounded.
- As soon as a beep tone sounds as a result of the elapsed buzzer delay time, the programming is cancelled.

Stopping the Rotisserie

Press .

- Heaters, operator side lamp, and rotisserie will turn off.
- To start rotisserie again, see procedures described under "Interrupting a Processing Cycle".

PREPARING THE PRODUCT

- Oven is not designed to roast frozen foods.
- Use only fresh or previously thawed product.
- Clean all work areas before and after preparing poultry.
- Maintain proper sanitation at all times.

SPITS

WARNING: SKEWERS ARE SHARP. BE VERY CAREFUL WHEN LOADING PRODUCT.

1. Skewer spits into whole poultry so that point goes through the chest and thighs (Fig. 5).
 - Leave approximately $\frac{1}{2}$ " (1.2 cm) between each chicken to permit proper browning.
2. Place sharp end of spit into holes on one side of rotisserie positioning breast toward the operator.
3. Fit the groove on the opposite end of spit into corresponding holes on the other side of the rotisserie.
 - Turkey spit (optional) requires removal of the rotisserie drum to roast one whole turkey.

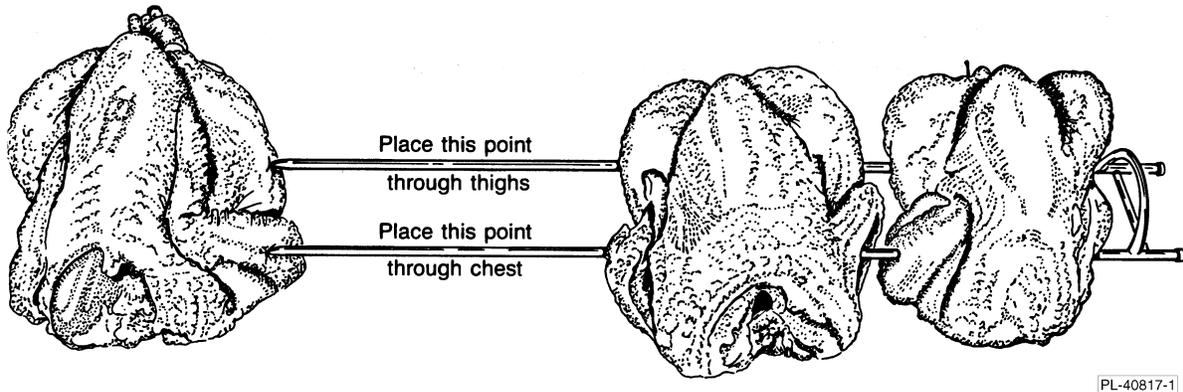


Fig. 5

Tying Legs (Fig. 6)

Tie legs of chicken or cornish hen together if desired.

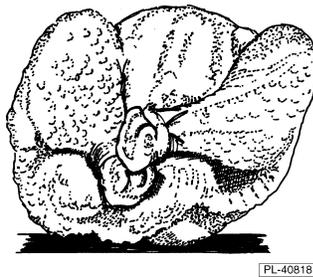


Fig. 6

Baskets

Make sure product in baskets does not stick out of basket.

- Shortening is not needed.

Loading Spits Into Oven

1. Make sure loaded spits will clear the top of oven.
2. Place weight so the rotisserie is evenly balanced.
3. If spits and baskets are intermixed, use one less on each side of spit so product does not collide during rotation.
4. Insert spits, leave one space, then hang baskets (Fig. 7).
 - Be sure spits and baskets do not touch when rotating.
 - On VERO7 ovens, baskets hang on pins on opposite sides of rotisserie.
 - On VERO5, a pin on each side of basket fits into ringed holes on rotisserie.
5. Turn Rotisserie dial to  to rotate.
6. Turn Rotisserie dial to "0/P" to stop rotation.

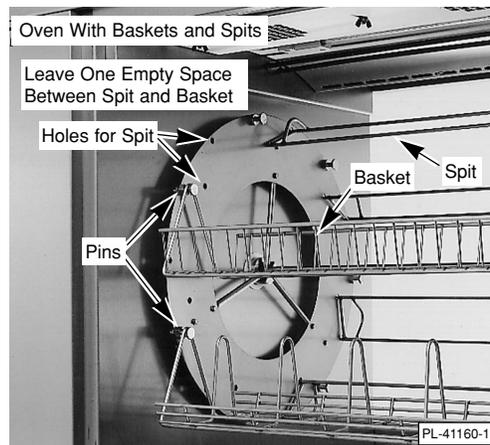


Fig. 7

Unloading Spits From Oven

Opening the door does not stop the rotisserie or cooking process.

1. Press STOP/START. Red light on button will go off.
2. Turn Thermostat dial to 0°F.
3. Turn Main Power dial to .
4. Remove spits or baskets.
5. Turn Rotisserie dial to  to rotate.
6. Turn Rotisserie to "0/P" to stop rotation.
7. Remove the next utensil.
8. Repeat steps 3 thru 5 until unloading is complete.

SUGGESTED ROASTING GUIDELINES

The chart indicates suggested cooking times and temperatures. Initial product temperature, size, shape, and other factors may require adjustment to suit your operation.

Product	Thermostat		Time (HH:MM)	Internal Temperature		Capacity	
	(°F)	(°C)		(°F)	(°C)	VERO5	VERO7
Chicken, Whole, 3 lb. (1.4 kg)	350-275	177-135	1:10 - 1:30	180-185	82-85	15-20	28-35
Cornish Hens, 1 lb. (.45 kg)	350-275	177-135	0:50 - 1:20	180-185	82-85	20-24	28-42
Duck, Whole, 4-4½ lb. (1.8-2 kg)	350-275	177-135	1:50 - 2:15	180-185	82-85	10	14
Turkey, Whole, 11-13 lb. (5-5.9 kg)	350-275	177-135	1:50 - 2:15	180-185	82-85	1	1
Roast Beef, 4 lb. (1.8 kg)	350-275	177-135	0:45 - 0:55	140 Rare 160 Medium 180 Well Done	60 71 82	10	14
Pork Ribs, 3 lb. (1.4 kg)	350	177	0:50 - 1:20	170	77	5	7

*These are approximate cooking times. They will fluctuate based upon the weight and size of the product.

EMPTYING GREASE DRAWER

Empty the grease drawer when necessary.

- Be careful if grease is warm.

1. Open door and slide grease drawer out about 5" (13 cm) (Fig. 8).
2. Provide a suitably large bucket or vessel under drain valve and open valve handle (Fig. 8).
3. Close drain valve when empty (Fig. 9).
4. Slide grease drawer all the way back.
5. Close oven door.

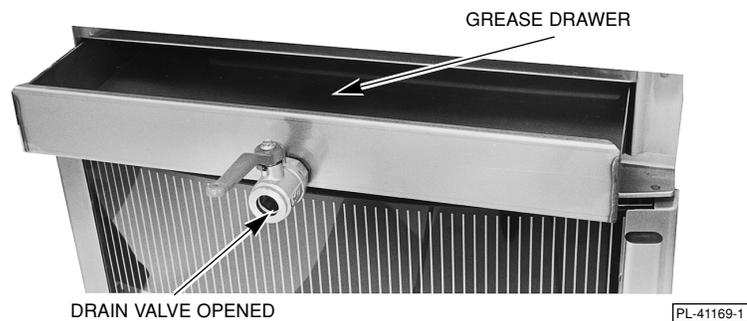


Fig. 8



Fig. 9

WARMER CONTROLS (Fig. 10)

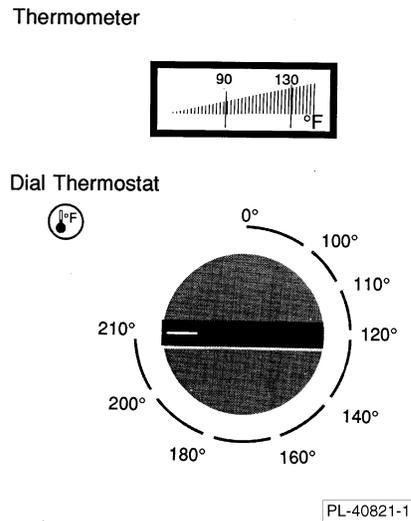


Fig. 10

- Thermometer — Displays temperature in degrees Fahrenheit.
- Thermostat — 0°F is OFF. Turn dial to desired temperature.

USING WARMERS (Models VERW5 and VERW7)

Fill warmer drawer with cold water about three-quarters full to minimize steaming.

- Use softened water, if available, to reduce lime build-up in drawer.

Cooked product other than poultry may be held in the warmer for 3 to 4 hours; then it must be refrigerated.

When holding poultry, it is recommended that the temperature of the warmer be at least 160°F – 180°F (71°C - 82°C) and that poultry be held no longer than 2 hours.

Every 4 to 5 hours, add lukewarm water to drawer as needed.

- If water evaporates completely, product will dry out.

CLEANING

WARNING: DISCONNECT ELECTRICAL POWER BEFORE CLEANING.

Allow oven to cool before cleaning.

CAUTION: Do not use oven cleaners. Do not clean with a high pressure hose.

1. Wash both doors and inside glass with warm soapy water, rinse and dry or use a commercial glass cleaner.
2. With door open, pull inside glass away from door to clean.
 - Take extra care when cleaning outside surface of inner glass door because of its special reflective coating.
 - Do not remove glass from door.
3. Clean control panel with a damp cloth only.
4. Remove oven rotisserie, spits, bottom plates, and other removable parts and wash in a sink with warm soapy water.
5. Rinse parts thoroughly and dry with a soft clean cloth.
6. Clean oven interior and exterior with warm soapy water.
7. Rinse interior and exterior thoroughly and dry with a soft clean cloth.

Cleaning Grease Drawer

1. Empty grease drawer (see page 20).
2. Remove drawer when machine is idle.
3. Wash in a sink with warm soapy water.
 - Any hard soil can be scrubbed with a soft, non-scratching pad.
4. Rinse and wipe dry with a soft clean cloth.
5. Return clean drawer to oven bottom.

Cleaning Warmers

1. Remove water drawer and shelves.
2. Wash with warm soapy water, rinse and dry.
3. If scale builds up on water drawer or warmer interior, soak with vinegar.
4. Rinse thoroughly and dry with a soft clean cloth.

Cleaning Quartz Lamps

CAUTION: Do not clean the quartz lamps in the top of the oven with soap and water.

Be very careful when cleaning or handling lamps. Lamps can be broken by mishandling.

Clean lamps with a cloth soaked in alcohol.

- Do not touch lamps with your bare hands.

Monthly

Clean ventilation grate and fan blades located in the top of the oven.

1. Remove ventilation grate by unscrewing nuts (clockwise) on both sides of vents.
2. Unscrew nut in center of fan blade.
3. Wash in a sink with warm soapy water.
4. Rinse thoroughly and dry with a soft dry cloth.
5. Wipe fan blades with a clean damp cloth.
6. Dry with a soft dry cloth.
7. After cleaning, reinstall in reverse order.

MAINTENANCE

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE PERFORMING ANY MAINTENANCE.

WARNING: HOT GLASS, GREASE, AND PARTS CAN CAUSE BURNS. USE CARE WHEN OPERATING AND SERVICING THE OVEN.

MODEL VERO5 OVEN ONLY

Should the rotisserie become out of alignment, use the allen key (provided) to unscrew and retighten the drum on the rotor shaft until properly aligned.

SERVICE AND PARTS INFORMATION

To obtain service and parts information concerning this oven, contact the Vulcan-Hart Service Agency in your area (refer to listing supplied with the oven), or Vulcan-Hart Company Service Department at the address or phone number shown on the front cover of this manual.