

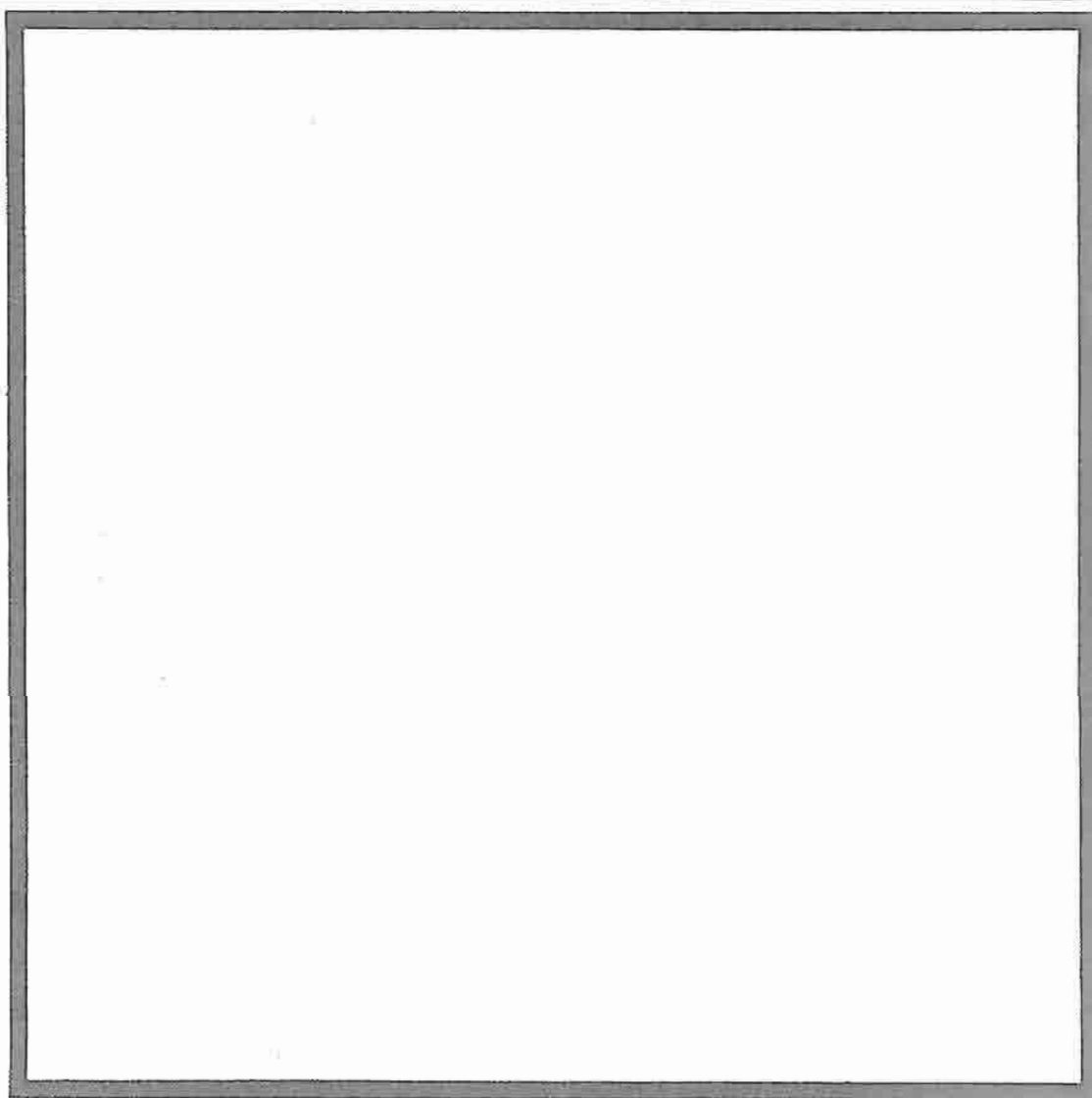
VULCAN

**OPERATING, INSTALLATION,
SERVICE AND PARTS**

MANUAL FOR

MODEL 9030A AND MODEL 9033A

PIZZA OVENS





OPERATING, INSTALLATION AND SERVICE PERSONNEL

Operating information for this equipment has been prepared for use by qualified and/or authorized operating personnel.

All installation and service on this equipment is to be performed by qualified, certified, licensed and/or authorized installation or service personnel, with the exception of any marked with a □ in front of the part number.

Service may be obtained by contacting the Factory Service Department, Factory Representative or Local Service Agency.

DEFINITIONS

QUALIFIED AND/OR AUTHORIZED OPERATING PERSONNEL

Qualified or authorized operating personnel are those who have carefully read the information in this manual and are familiar with the equipment's functions or have had previous experience with the operation of the equipment covered in this manual.

QUALIFIED INSTALLATION PERSONNEL

Qualified installation personnel are individuals, a firm, corporation or company which either in person or through a representative are engaged in, and are responsible for:

1. The installation of gas piping from the outlet side of the gas meter, or the service regulator when the meter is not provided, and the connection and installation of the gas appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction. Reference in the United States of America - National Fuel Gas code ANSI Z223.1 (Latest Edition). In Canada-Canadian Standard CAN1-B149.1 NAT. GAS (Latest Edition) or CAN1-B149.2 PROPANE (Latest Edition).
2. The installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction. Reference: In the United States of America-National Electrical Code ANSI NFPA No. 70 (Latest Edition). In Canada-Canadian Electrical Code Part 1 CSA-C22.1 (Latest Edition).

QUALIFIED SERVICE PERSONNEL

Qualified service personnel are those who are familiar with Vulcan equipment who have been endorsed by the Vulcan-Hart Corporation. All authorized service personnel are required to be equipped with a complete set of service parts manuals and stock a minimum amount of parts for Vulcan equipment.

SHIPPING DAMAGE CLAIM PROCEDURE

For your protection, please note that equipment in this shipment was carefully inspected and packed by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this shipment.

If shipment arrives damaged:

1. **VISIBLE LOSS OR DAMAGE** — Be certain this is noted on freight bill or express receipt and signed by person making delivery.
2. **FILE CLAIM FOR DAMAGES IMMEDIATELY** — Regardless of extent of damage.
3. **CONCEALED LOSS OR DAMAGE** — If damage is unnoticed until merchandise is unpacked, notify transportation company or carrier immediately, and file "concealed damage" claim with them. This should be done within (15) days of date of delivery is made to you. Be sure to retain container for inspection.

We cannot assume responsibility for damage or loss incurred in transit. We will, however, be glad to furnish you with necessary documents to support your claim.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE

IMPORTANT NOTES FOR ALL VULCAN APPLIANCES

1. These units are produced with the best possible workmanship and material. Proper installation is vital if best performance and appearance are to be achieved. Installer must follow the installation instructions carefully.
2. Information on the construction and installation of ventilating hoods may be obtained from the "Standard for the installation of equipment for the removal of smoke and grease laden vapors from commercial cooking equipment," NFPA No. 96 (latest edition) available from the National Fire Protection Association, Battery March Park, Quincy MA 02269.
3. For an appliance equipped with a flexible electric supply cord, the cord is equipped with a three prong (grounding) plug. This grounding plug is for your protection against shock hazard and should be plugged directly into a properly grounded three prong receptacle. Do not cut or remove the grounding prong from this plug. If the appliance is not equipped with a grounding plug, and electric supply is needed, ground the appliance by using the ground lug provided (refer to the wiring diagram).

(FOR GAS APPLIANCES ONLY)

4. Do not obstruct the air flow into and around the appliance. This air flow is necessary for proper combustion of gases and for ventilation of the appliance. Provisions for ventilation of incoming air supply for the equipment in the room must be in accordance with National Fuel Gas Code ANSI Z223.1 (latest edition).
5. Do not obstruct the flow of flue gases from the flue duct (when so equipped) located on the rear (or sides) of the appliance. It is recommended that the flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel.
6. For an appliance equipped with casters, (1) the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 (latest edition), and Addenda, Z21.69a (latest edition), and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 (latest edition), and Addenda, Z21.41a (latest edition) and Z21.41b (latest edition), and (2) adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.
If disconnection of the restraint is necessary, reconnect this restraint after the appliance has been returned to its originally installed position.
7. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psig (3.45 k Pa).
8. The appliance must be isolated from the gas supply system by closing its individual manual shutoff valve during any pressure testing of the gas supply system at test pressures equal to or less than ½ psig (3.45 k Pa).

CAUTIONS

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS EQUIPMENT OR ANY OTHER APPLIANCE.

1. **KEEP THE APPLIANCE FREE AND CLEAR FROM ALL COMBUSTIBLE SUBSTANCES.**
2. **IN THE EVENT A GAS ODOR IS DETECTED, SHUT UNIT(S) DOWN AT THE MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.**
3. **POST IN A PROMINENT LOCATION, INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION MAY BE OBTAINED FROM A LOCAL GAS SUPPLIER.**

VULCAN GAS PIZZA OVEN OPERATING, INSTALLATION, SERVICE AND PARTS MANUAL - INDEX

Your Vulcan 9030A or 9033A Pizza Oven is produced with the best possible workmanship and material. Proper use and maintenance will result in many years of satisfactory performance.

The manufacturer suggests that you thoroughly read this entire manual and carefully follow all of the instructions provided.

DESCRIPTION	PAGE
DEFINITIONS OF PERSONNEL (Operating, Installation & Service) and SHIPPING DAMAGE CLAIM PROCEDURE	(Inside Front Cover)
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INSTALLATION

Area around units should be kept free and clear of all combustible materials.

The front of the units should be kept free of obstructions that could block air necessary for proper combustion of gas.

All Vulcan Pizza Oven door bearings are permanently lubricated.

This unit must be installed in an area provided with 6" minimum clearance at rear, from combustible construction. No clearance required on sides or bottom.

Vulcan equipment is strongly constructed and is designed to give you long satisfactory service at low cost, providing you give it proper care. Frequent cleaning and occasional adjusting will reward you in low operating and upkeep costs, and faster, better service. Cooperate with your equipment and it will cooperate with you.

A minimum operating clearance of 48" must be maintained directly in front of this unit for adequate operation.

IMPORTANT: WHEN THE OVEN IS DIRECTLY CONNECTED TO VENT SYSTEM, A DOWN DRAFT DIVERTER MUST BE USED WITH VENT PIPE HAVING A MINIMUM INSIDE DIAMETER OF 8 INCHES.

NOTES:

1. Pipe joint compounds used when connecting appliances to gas should be resistant to the action of propane gas.
2. Pipe joints should be tested for leaks with a soap and water solution before operating the unit.
3. This appliance is equipped with a three prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three prong receptacle. Do not cut or remove the grounding prong from this plug.

Each oven is a complete unit and requires only attachment of legs (when uses), gas connection and the installation of the draft diverter or flue deflector to be put into operation. Ovens are shipped with the deck installed.

- A. **Assemble Legs to Oven:** Tip the oven back; install the two front legs with bolts through the bottom of the oven base fram. Tip the oven forward, block up the back, and install the rear legs in the same way.
- B. **Vent:** Install the draft diverter or the flue deflector. Conneting collar required for the down draft diverter only.
- C. **Gas Supply:** Install the pressure regulator. When connecting fittings to the rear inlet pipe projecting through body back of the oven, hold back on this pipe with a wrench to eliminate any excess strain on the internal oven piping.

Because this unit is equipped with fixed orifices on the pilots and the two main burners, the pressure regulator must be installed to insure the proper input. If the pressure regulator is installed in other than a horizontal position, a field adjustment of the pressure regulator will be required.

It is important that adequately sized piping be run directly to the connection at the point of oven, with as few elbows or tees as possible. Bring the piping down to the oven connection size at the oven. Refer to piping charts or consult the local gas company for piping size. An accessible shut-off valve should be installed next to the oven. (Shut-off valve not provided by manufacturer).

The drop in gas pressure with all appliances in operation should not exceed 1/2" water column. Be sure the meter has ample capacity for all appliances on the line when all are in operation.

- D. The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.45 kPa).
- E. The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.45 kPa).
- F. **Level the Oven:** Be sure that oven is level. Place a level or pan of water on the oven deck, level from front to back and from side to side. To overcome any unevenness in the floor, the legs are provided with adjustable feet.
- G. **Flue Connections:** Good ventilation, which includes flue connections and room drafts, is just as important for correct oven operation as adequate gas supply.

INSTALLATION (Continued)

Generally speaking, ovens should never be directly flue connected, if a direct flue system can be avoided. The ideal method of ventilating a bake oven is the use of a properly designed hood. The hood should extend about 6" beyond all sides of the appliance. The hood should be connected to an adequate exhaust duct or system.

Either a draft diverter or a flue deflector is shipped with every oven. The flue deflector is intended to be used when the oven is installed under canopy type hoods. When oven is directly connected to the vent system, a down draft diverter must be used with vent pipe that has a minimum inside diameter of 8".

When ovens are installed in locations with low ceilings, care must be taken to insure proper clearance above the flue outlet for flue products to vent.

Lack of this clearance above outlet of rear flue piping will interfere with heat circulation in the oven.

Do not permit fans to blow directly at the oven. Whenever possible, avoid open windows next to the oven sides or back and wall type fans which create air cross-currents within the room.

It is also necessary that sufficient room air be allowed to enter the room to compensate for any air removed by any ventilating system. Otherwise, a negative air pressure will occur, affecting oven operation adversely and causing undesirable working conditions.

A properly designed and installed hood will leave the oven independent of changing draft conditions.

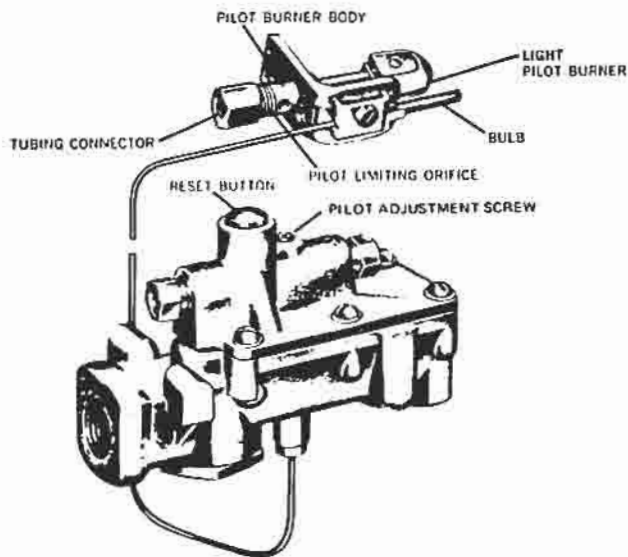
H. Gas Supply-Lighting-Adjusting-Recalibration

1. Satisfactory performance of the oven is dependent upon the correct adjustment of the burners and controls. While your oven has been factory adjusted to conditions given on the order, actual installation conditions may be different. It may be necessary therefore, to make a field adjustment to obtain satisfactory performance.

2. Fuel characteristics

Be sure the information (natural, propane or other gas) as shown on shipping tag conforms to the type of gas that is being supplied.

3. Check gas lines for leaks with soap solution and purge (remove all air).



4. Lighting

- Connect to 120 V. supply.
- Depress the red reset buttons and ignite the pilot burners.
- Hold the reset buttons in for approximately 30 seconds, then release. If the pilot(s) goes out wait 5 minutes before relighting. Repeat the above procedure until the pilot(s) stay lit.
- Turn the thermostat(s) "on" for the oven burner to begin operating, set the thermostat dials to the desired temperature.
- For a complete shutdown, turn the thermostat knobs to "off" and turn off the pilots. Disconnect the oven from the 120V power source.

INSTALLATION (Continued)

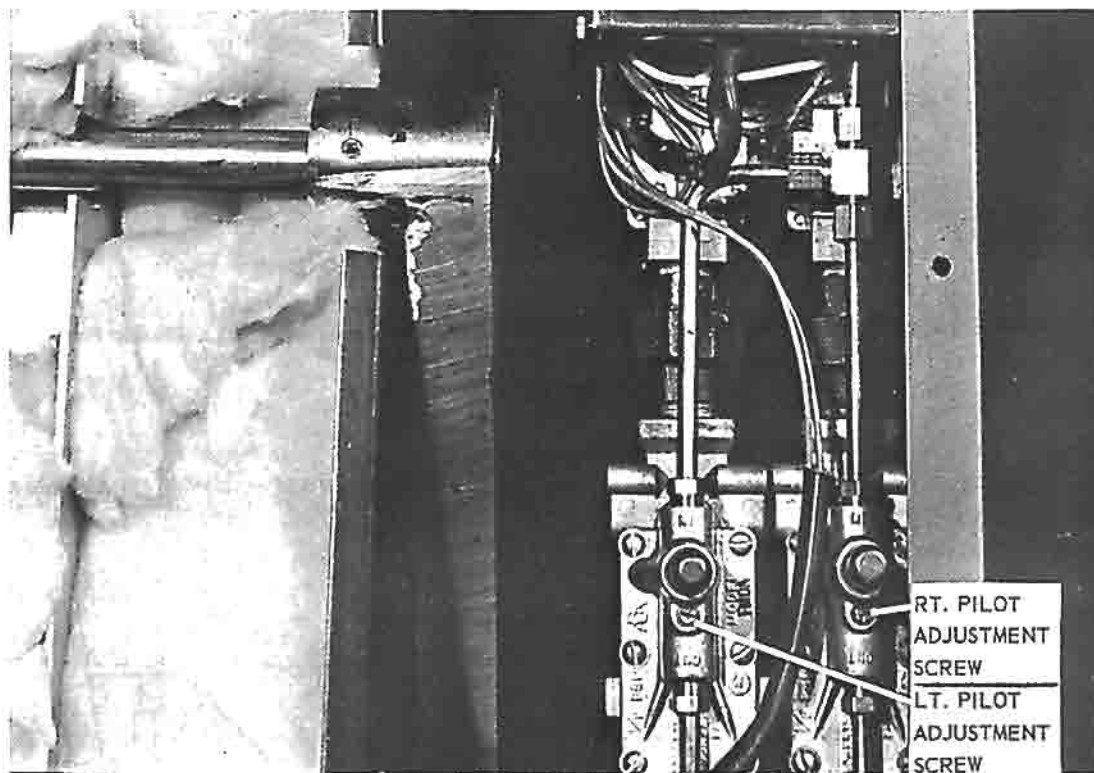
5. Adjust the pilot burner.

1. Remove the following parts:

- a. Right thermostat dial
- b. Adjustable baffle knob
- c. Right control cover.

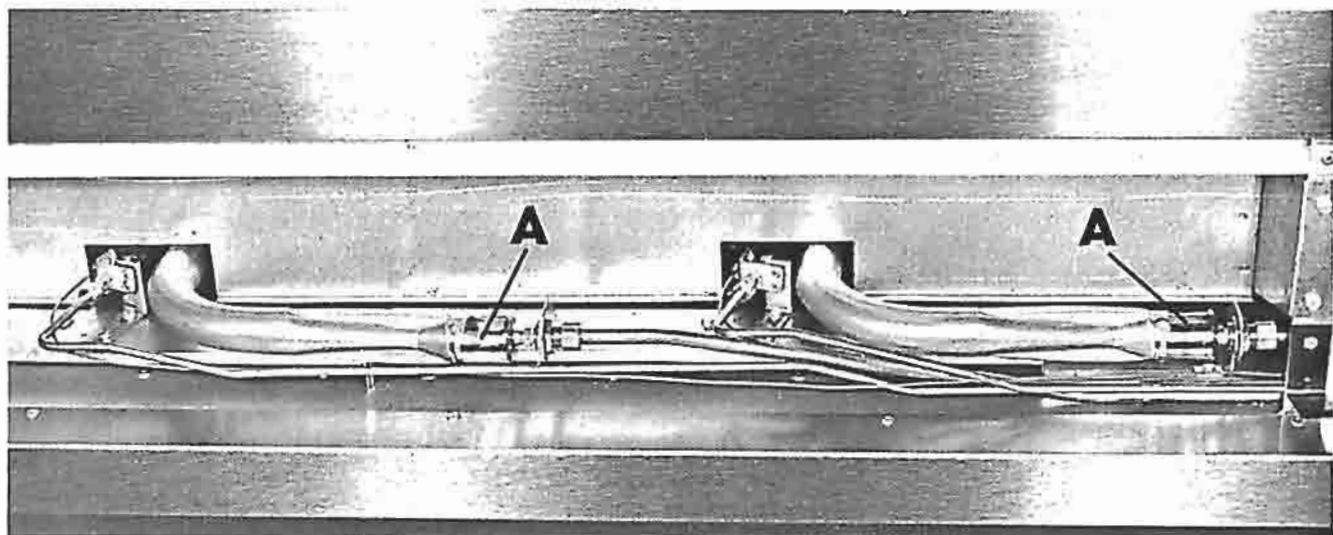
2. Rotate the adjustment screw clockwise to decrease the pilot flame.

3. Rotate the adjustment screw counterclockwise to increase the pilot flame.



DETAIL 1

INSTALLATION (Continued)



DETAIL 2

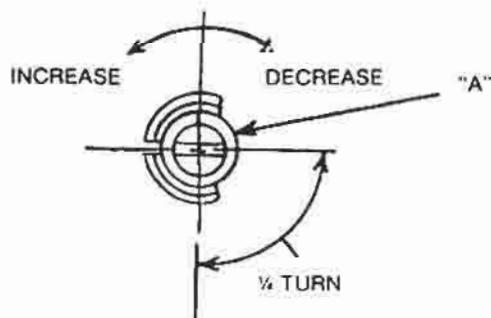
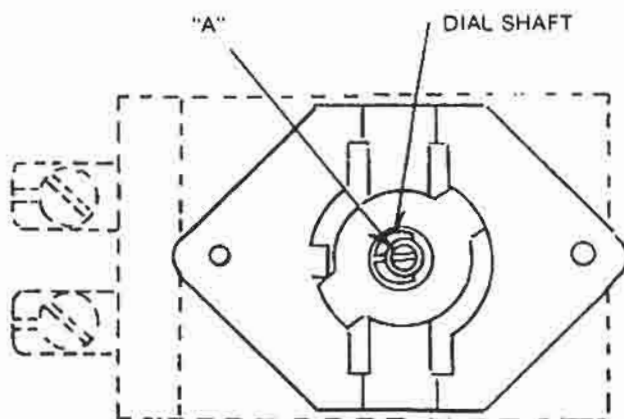
6. Adjust the air supply
 1. Remove the lower panel.
 2. Turn both thermostat dials to a mid-range temperature.
 3. Adjust the air shutters (A) in Detail 2 until the flame is sharp but not lifting off the burner.

7. Recalibration

Field recalibration is seldom necessary, and should not be resorted to unless experience with cooking results definitely proves that the control is not maintaining the temperature at which the dial is set. To check the oven temperatures when recalibrating use a properly calibrated pyrometer.

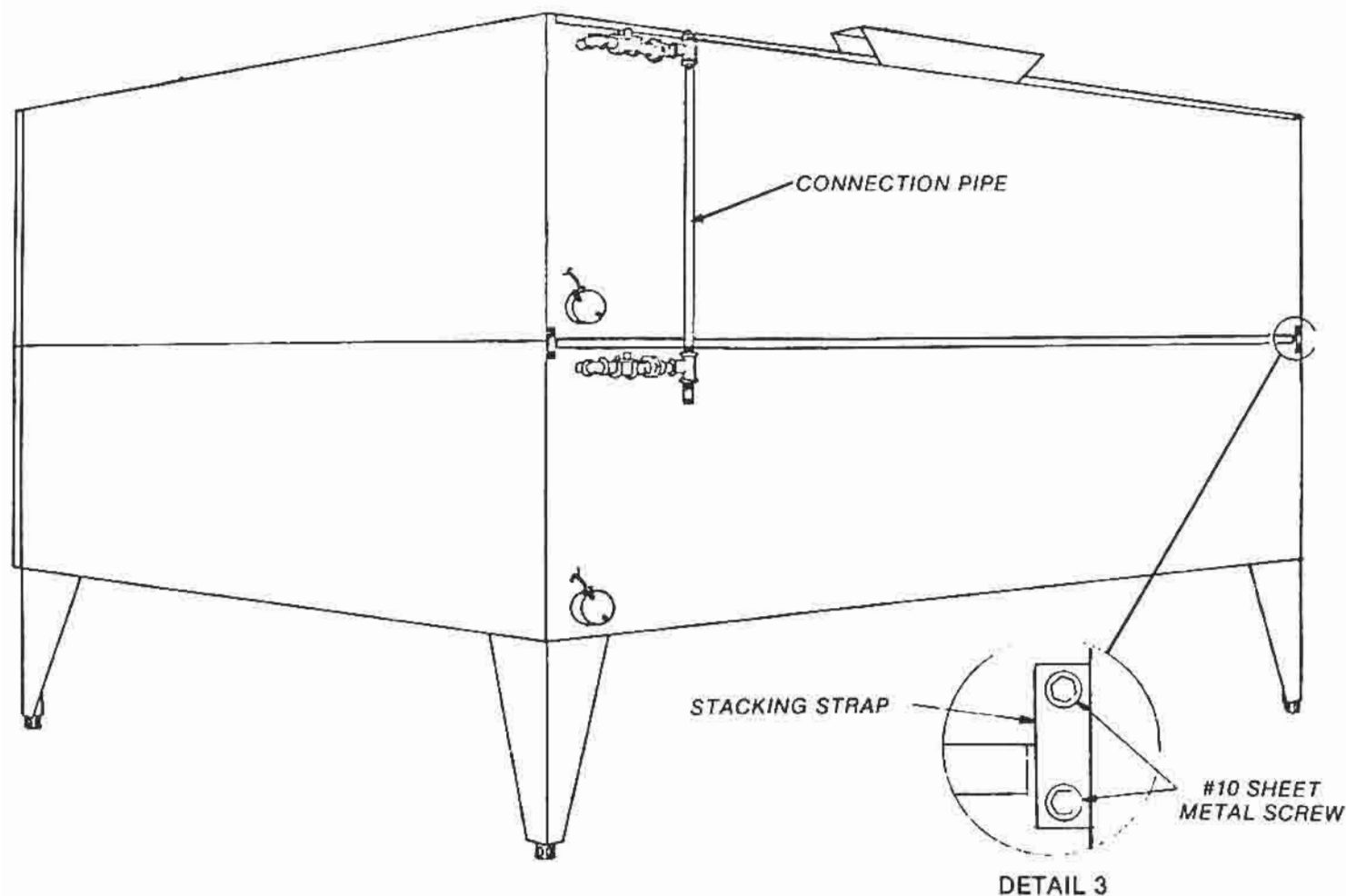
1. Place the thermocouple of the test instrument on the thermostat bulb. Close the oven door.
2. Light the main burner by turning the thermostat to the 500°F dial setting.
3. Allow the oven to heat until the flame cuts off. After several cycles, check the temperature. If the temperature does not read within 15 degrees of the dial setting, recalibrate as follows:
4. Pull dial straight off the dial shaft without turning.
5. Turn screw "A" clockwise to decrease the temperature and counterclockwise to increase the temperature.

NOTE: ¼ turn of screw "A" represents a temperature shift of 35°F.



THERMOSTAT CALIBRATION

INSTALLATION (Continued)



STACKING INSTRUCTIONS FOR THE 9033A— AND CONVERSION OF A 9030A TO A 2-DECK UNIT WITH A 9030A ADD A SECTION UNIT.

FOLLOW INSTALLATION INSTRUCTIONS FOR THE
9030A ON PAGE 4 EXCEPT AS NOTED BELOW.

1.) Install the legs on the lower unit and position the bot-
tom unit as near to its final location as possible. (For
conversion: Legs must be changed to short legs

provided in the conversion package. Discard the
longer legs.)

- 2.) Mount the upper section on top of the lower section,
be sure the flue risers are properly aligned.
- 3.) Tie both units together at the rear with the stacking
straps and the hardware provided. (Refer to Detail 3).
- 4.) Install the connection pipe with unions as shown.

OPERATING

OPERATING THE THERMOSTATS

This unit is equipped with dual snap acting thermostats. Each burner is controlled by its own thermostat which allows the full oven to be put into operation during high demand periods or half the oven during slower periods. If the full oven is to be operated, set both thermostat dials to the desired cooking temperature. To operate half of the oven, set the corresponding thermostat dial to the desired temperature. When operating half the oven, you should install the removable oven divider, this holds the heat in one side of the oven.

ADJUSTABLE BAFFLE OPERATION

Adjustable baffles are provided to allow a positive balance of top and bottom heat. To increase the top heat and reduce the bottom heat, pull the baffle knobs out. To reduce top heat and increase bottom heat push the baffle knobs in.

OPERATING THE OVEN

1. After lighting the burners, allow the oven to preheat to the desired thermostat set temperature. This will require approximately 30 minutes.
2. An additional 10-15 minutes is helpful, before starting to bake, to allow temperatures to stabilize throughout the oven.
3. Recommended pizza baking time is 7-10 minutes at 500° to 550°F. Variations of both time and temperature may be desirable to meet individual requirements.

CLEANING

EXTERIOR

Clean the exterior finish of the equipment with a mild solution of grease dissolving material. If this is done every day, before grease is burned on, time and work will be saved.

OVEN

Clean the oven and the oven door daily, especially if there have been spillovers.

STAINLESS STEEL CLEANING PROCEDURES

Here a few simple cleaning procedures that have been found effective for keeping stainless steel equipment clean, sparkling and bright.

GENERAL CLEANING

For routine cleaning of stainless steel, ordinary soap or detergent and water will usually do the work. To prevent water spots and streaks, rinse equipment thoroughly with warm water and wipe dry with a soft, clean cloth. The addition of a rinsing agent will also help prevent spotting.

Stubborn spots or stains that resist soap and water usually can be removed with a paste of water and a mild scouring powder. When applying these powders, be sure to rub in the direction of the polish lines on the stainless steel to preserve the original finish.

FINGERPRINTS

Fingerprints are sometimes a problem on highly polished surfaces of stainless steel. They can be minimized by applying a cleaner that will leave a thin, oily or waxy film. Several cleaners of this nature include: clear white mineral oil, and Simoniz "Vista".

To use these cleaners, simply wipe on and remove the excess with a soft dry cloth. After using, subsequent fingerprints will usually disappear when wiped lightly with a soft dry cloth or with a cloth containing a little of the cleaner. If the surface is especially dirty to start with, wash it first with soap or detergent and water.

OVEN BURNERS

The oven burners may be removed as necessary for cleaning. Do not attempt to clean the burners while the unit is still hot, let the oven and burners cool completely. To clean the burners use a mild soapy water solution. Be sure to thoroughly dry the burners before reinstalling the burners in the unit.

BURNT-ON FOODS AND GREASE

Soaking with hot soapy water will help greatly to remove burnt-on foods and grease. Stubborn deposits can be removed with scouring powder mixed into a paste and applied with stainless steel wool or stainless steel sponges.

If stainless steel wool or sponges are not used, be sure to rinse away all the ordinary steel wool particles from the surfaces of the stainless steel. These particles can eventually rust and cause unsightly spots and stains. This is why stainless steel wool or stainless steel sponges are preferred.

CLEANING (Continued)

HEAT TINT

In and around ovens where the temperatures reach 500°F or more, straw colored or slightly darkened areas may appear on the stainless steel. This "heat tint" is caused by a slight oxidation of the stainless steel and is not harmful.

To control or minimize this condition, never use more heat than is absolutely necessary.

Heat tint can be removed by scouring vigorously with stainless steel sponges and a paste made of a scouring powder. Again, remember to rub in the direction of the polish lines.

Some prefer special heat tint remover designed for use with stainless steel. Recommended cleaners include: Allen's Stainless Steel Polish and Steel Bright.

VENT:

The vent connection to either the draft diverter, or direct vent should be cleaned twice each year to prevent grease and dirt build-up. This examination and cleaning will help assure optimum performance.

PRECAUTIONS

When scraping off heavy deposits of grease or oil from stainless steel equipment, never use ordinary steel scrapers or knives. Particles of ordinary steel may become embedded in, or lodge on the surface of the stainless steel. These will rust, causing unsightly stains and possible contamination of food. Where it is necessary to scrape, use stainless steel, wood, plastic, or rubber tools.

HEARTH

Scrape off spilled foods daily when oven is cool enough to reach into and clean the hearth. Use a wide enough scraper to avoid digging into the hearth material.

The two holes of the core plate can occasionally be turned over for self cleaning. Extreme care must be taken when doing so, as the core plate are heavy and will break if dropped.

PROBLEMS AND CAUSES

PROBLEM	PROBABLE CAUSES
OVEN TOO MUCH BOTTOM HEAT	ADJUSTABLE BAFFLE CLOSED OVER ACTIVE FLUE
UNEVEN BAKING	TEMPERATURE TOO LOW IMPROPER OPERATING THERMOSTAT CALIBRATION
TOO MUCH TOP HEAT	ADJUSTABLE BAFFLE OPEN TEMPERATURE TOO HIGH FAULTY VENTILATION THERMOSTAT CALIBRATION
UNEVEN BAKING – SIDE TO SIDE	THERMOSTAT(S) CALIBRATION APPLIANCE NOT LEVEL SIDE TO SIDE IMPROPERLY INSTALLED INPUT TO BURNERS UNEVEN THERMOSTATS NOT SET TO SAME TEMPERATURE
UNEVEN BAKING – FRONT TO REAR	OVER ACTIVE FLUE UNIT NOT LEVEL, FRONT TO BACK DOOR NOT CLOSING PROPERLY
DRIED OUT PRODUCTS	TEMPERATURE TOO LOW BAKING TIME TOO LONG THERMOSTAT(S) NOT IN CALIBRATION
PILOT OUTAGE	PILOT FLAME TOO LOW RESTRICTION IN PILOT ORIFICE MALFUNCTIONING PILOT OUTAGE GAS SHUT OFF VALVE DRAFT
POOR IGNITION	INSUFFICIENT INPUT POOR AIR – GAS ADJUSTMENT RESTRICTION IN PILOT ORIFICE RESTRICTION IN MAIN BURNER IGNITION PORTS

SERVICE

AUTOMATIC PILOT SHUT OFF SERVICE INSTRUCTIONS

CLEANING: (See Figure 1)

1. To clean the pilot limiting orifice, turn "off" the gas supply to the unit. Disconnect the pilot tubing at the pilot burner body. The orifice is then accessible at the body end of the pilot burner and can be removed for cleaning. Clean the spud taking care not to enlarge the orifice hole.

SERVICE INSTRUCTIONS: (See Figure 2)

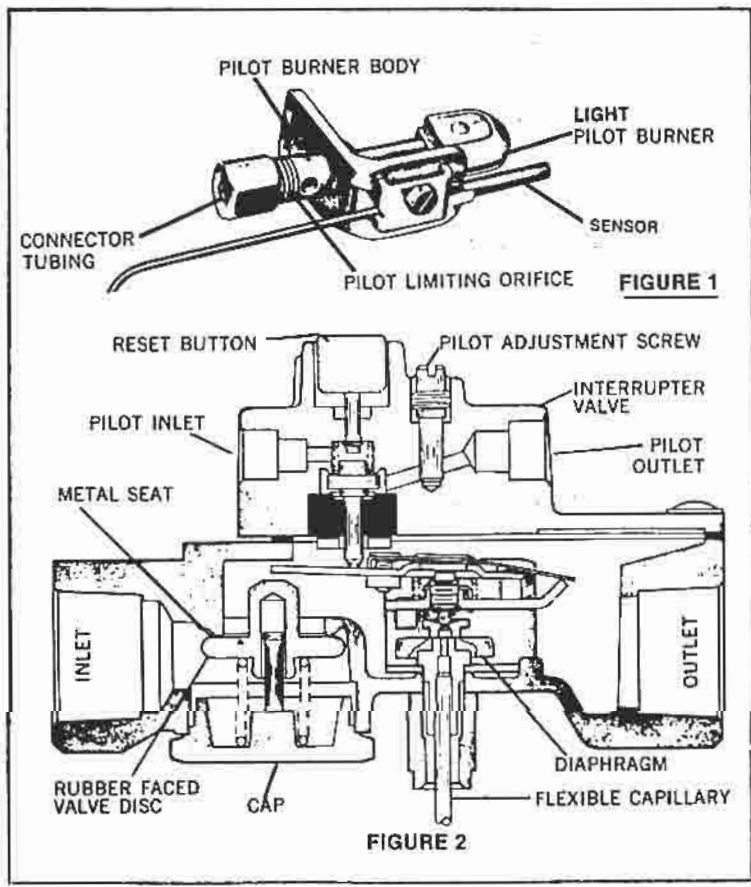
1. To clear the valve disc and the seat, turn "off" the thermostat or burner valve. Remove the cap and clean

the valve disc and metal seat in the valve body with a lint-free cloth.

2. If the valve fails to open with good pilot flame impingement, return the control to the factory for repairs.

3. Do not remove the interrupter valve for field service.

***NOTE:** Make certain the gas line to the inlet of the control is purged of air and that the gas flow is available at this point.



SERVICE (Continued)

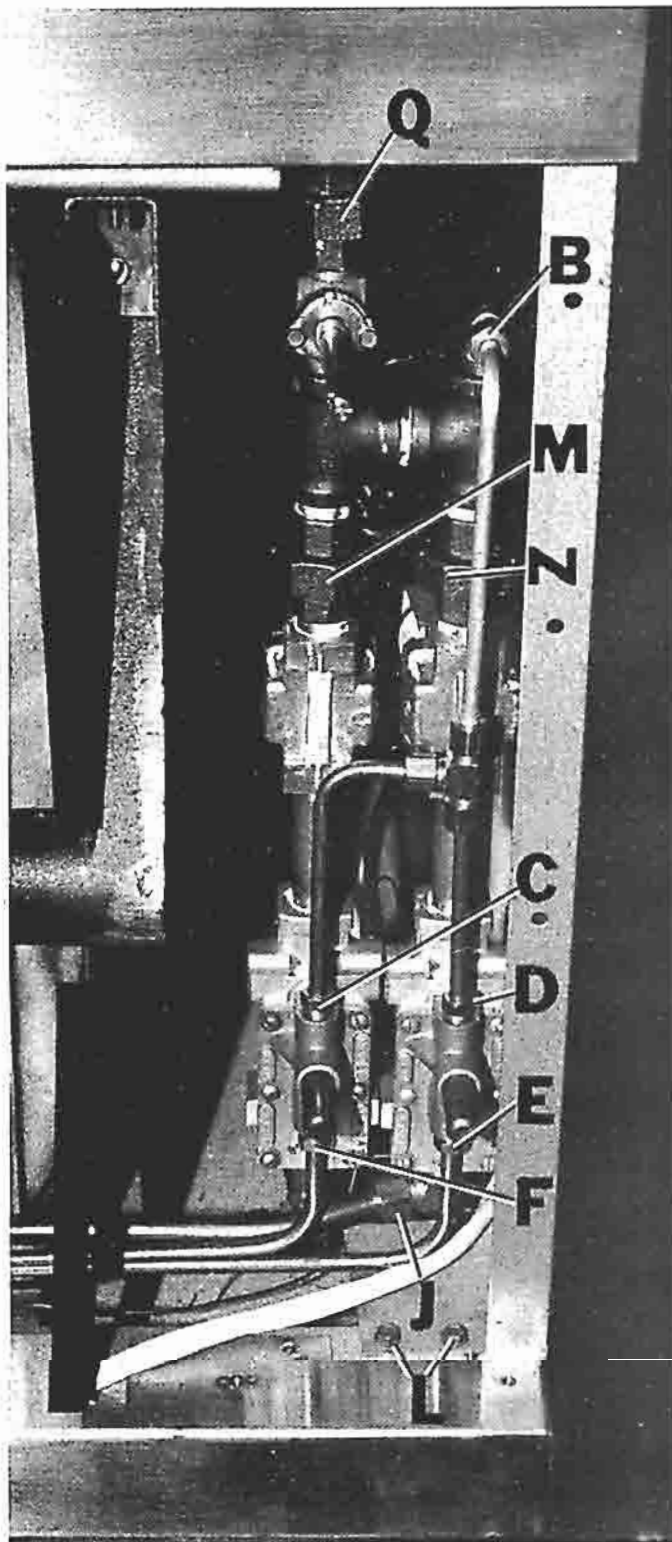
REMOVING THE CONTROLS

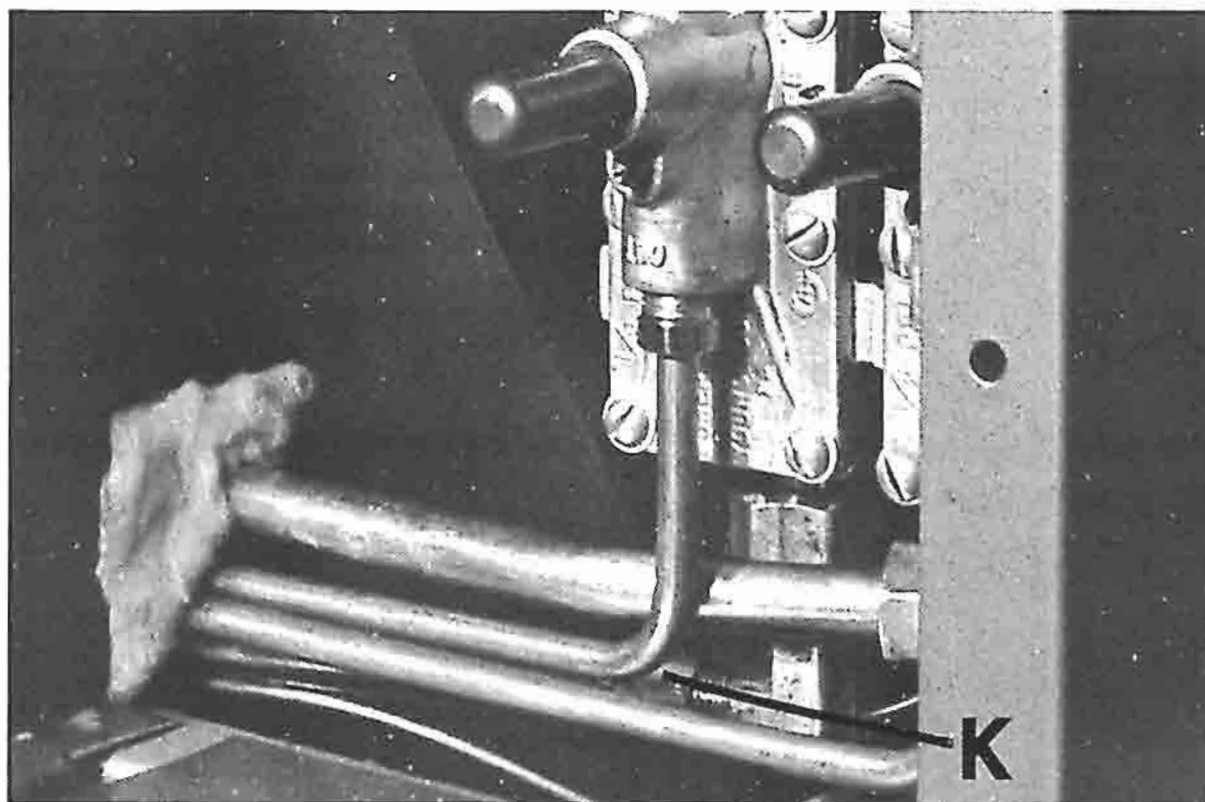
1. Disconnect from 120V supply.
2. Remove the following parts in order listed:
 - a. Right thermostat dial
 - b. Right adjustable baffle knob
 - c. Lower panel
 - d. Heat deflector (R) on Detail 7
 - e. Right control cover
 - f. Right thermostat mounting bracket
3. Disconnect the wiring and remove the right thermostat and the mounting bracket.
4. Turn the gas supply off at the shut-off valve (Not provided by manufacturer).
5. Disconnect the fitting and fasteners as follows:
 - a. Disconnect $\frac{1}{4}$ " compression nuts (B), (C), (D), (E), (F), (G), and (H) Details 4 & 7.
 - b. Disconnect the $\frac{7}{16}$ " compression nuts (J) Detail 4 and (K) Detail 6.
 - c. Remove (2) 10-24 screws (L) Detail 4.
6. Disconnect the pilot outage gas shut-off valve sensors. The fastener that holds this sensor in place is located on the pilot burner. (See details on page 11.)
 - a. Loosen the screw that holds the sensor in place.
7. Remove the burners.
8. Remove the four 10-24 screws that fasten the burner nozzle brackets to unit (O) and (P) Detail 7.
9. Disconnect the union nuts (N) and (M) Detail 4.
10. Disconnect the solenoid wiring.

The control assembly can now be removed. Care should be taken not to damage the capillary leads extending out of the pilot outage gas shut-off valves.

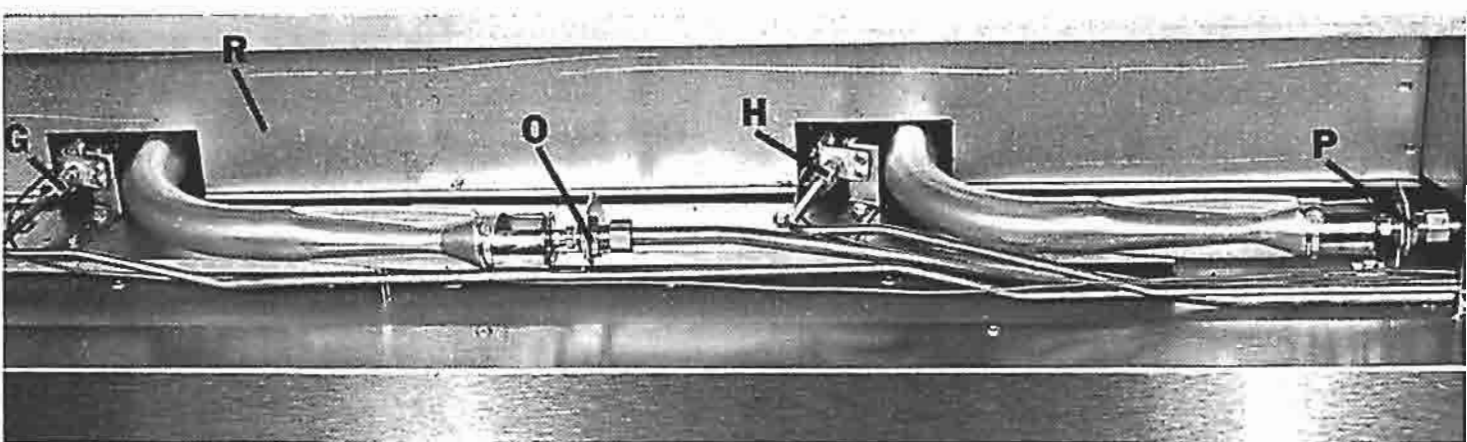
When reinstalling the controls, reverse the procedure listed above and make sure all the gas connections are tight.

DETAIL 4





DETAIL 6



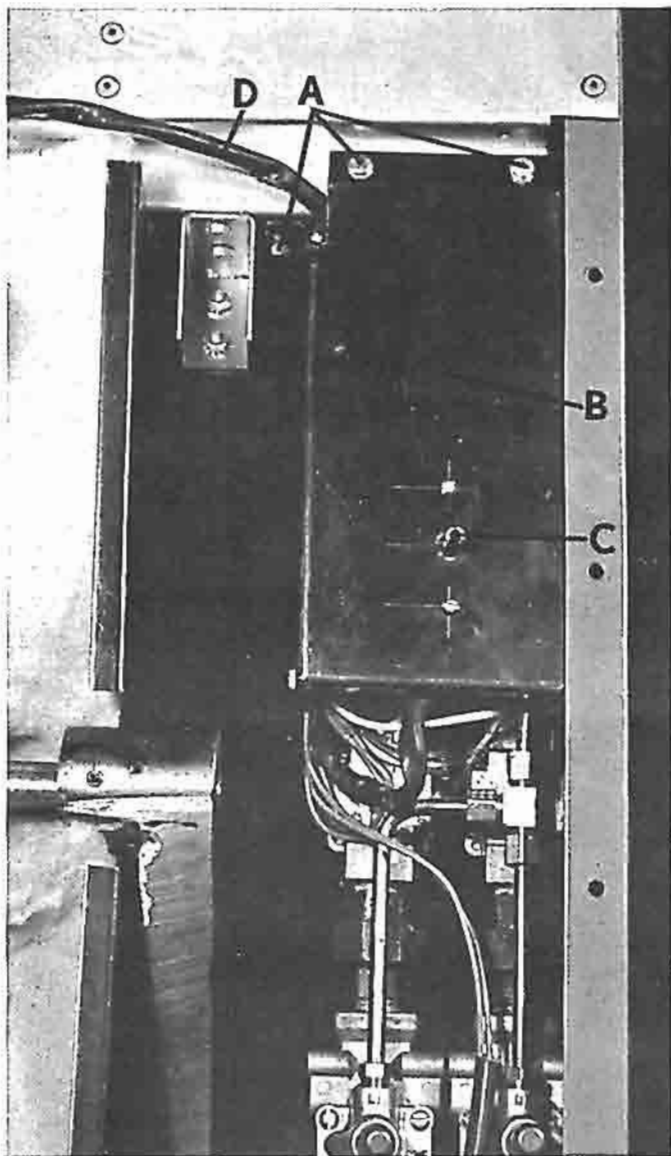
DETAIL 7

SERVICE (Continued)

REMOVING THE RIGHT THERMOSTAT

1. Disconnect from 120V supply.
2. Remove the following parts:
 - a. Right thermostat dial
 - b. Right adjustable baffle knob
 - c. Lower panel
 - d. Right control cover
3. Remove the mounting screws (A) Detail 8, and drop the mounting bracket (B) Detail 8.
4. Remove the thermostat from the bracket and disconnect the wiring (C) Detail 8.
5. Remove the thermostat bulb from the oven side lining and remove the sleeving from the capillary (D) Detail 8.

When reinstalling the control, reverse the procedure listed above. Care should be taken not to damage the capillary lead.

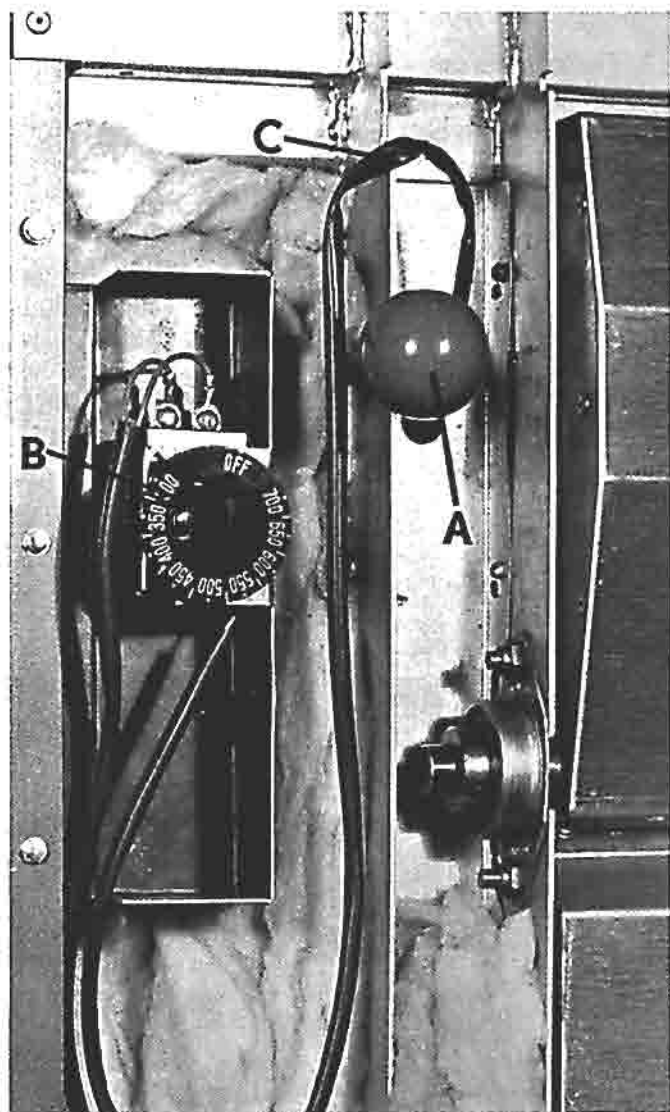


DETAIL 8

REMOVING THE LEFT THERMOSTAT

1. Disconnect from 120V. supply.
2. Remove the following parts:
 - a. Left thermostat dial
 - b. Left adjustable baffle knob and knob shaft (A) Detail 9(NOTE: Shaft is threaded and can be removed.)
 - c. Lower panel
 - d. Left control cover
3. Remove the thermostat (B) Detail 9, from the bracket and disconnect the wiring.
4. Remove the thermostat bulb from the oven side lining and remove the sleeving from the capillary (C) Detail 9.

When reinstalling the control, reverse the procedure listed above. Care should be taken not to damage the capillary lead.



DETAIL 9

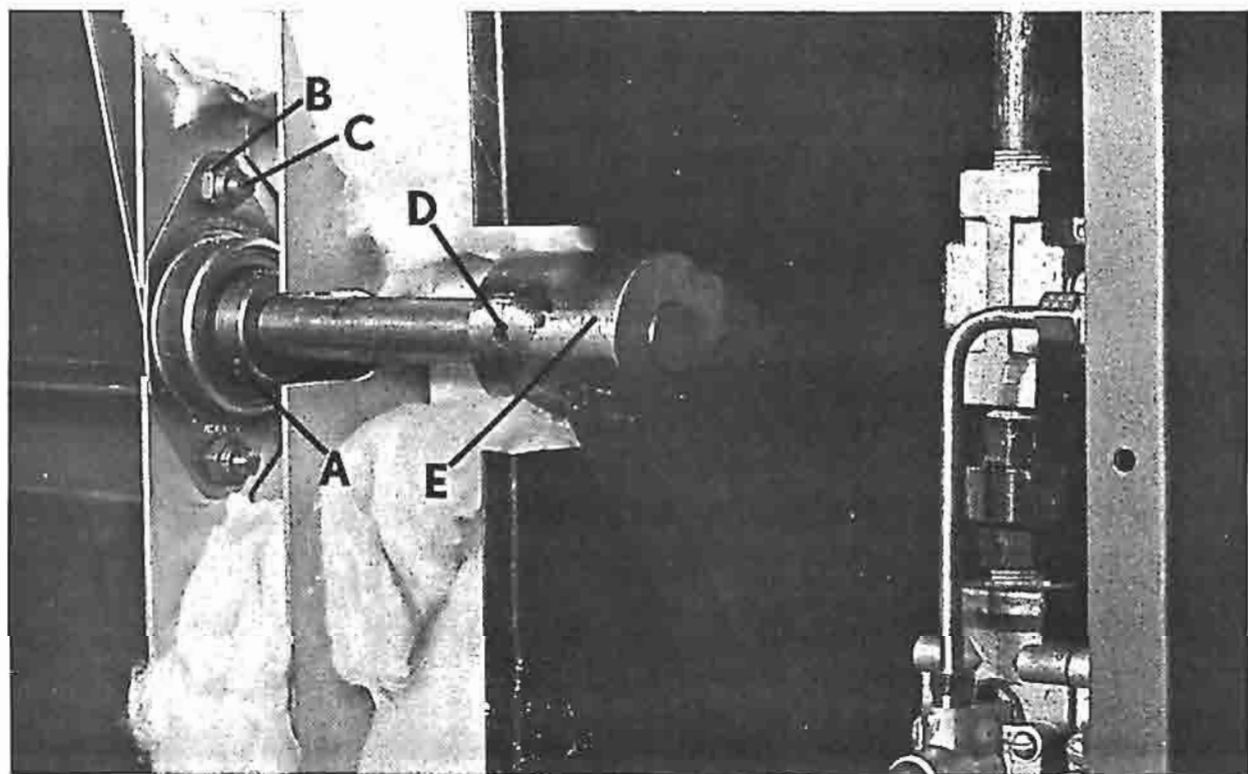
SERVICE (Continued)

REPLACING THE DOOR BEARING

1. Disconnect from 120V. Supply.
2. Remove the following parts:
 - a. Thermostat dials
 - b. Adjustable baffle knobs
 - c. Left adjustable baffle shaft
 - d. Lower panel
 - e. Left and right control covers
3. Loosen the allen screws that lock the bearings to the door hinge pin (A) Detail 10.

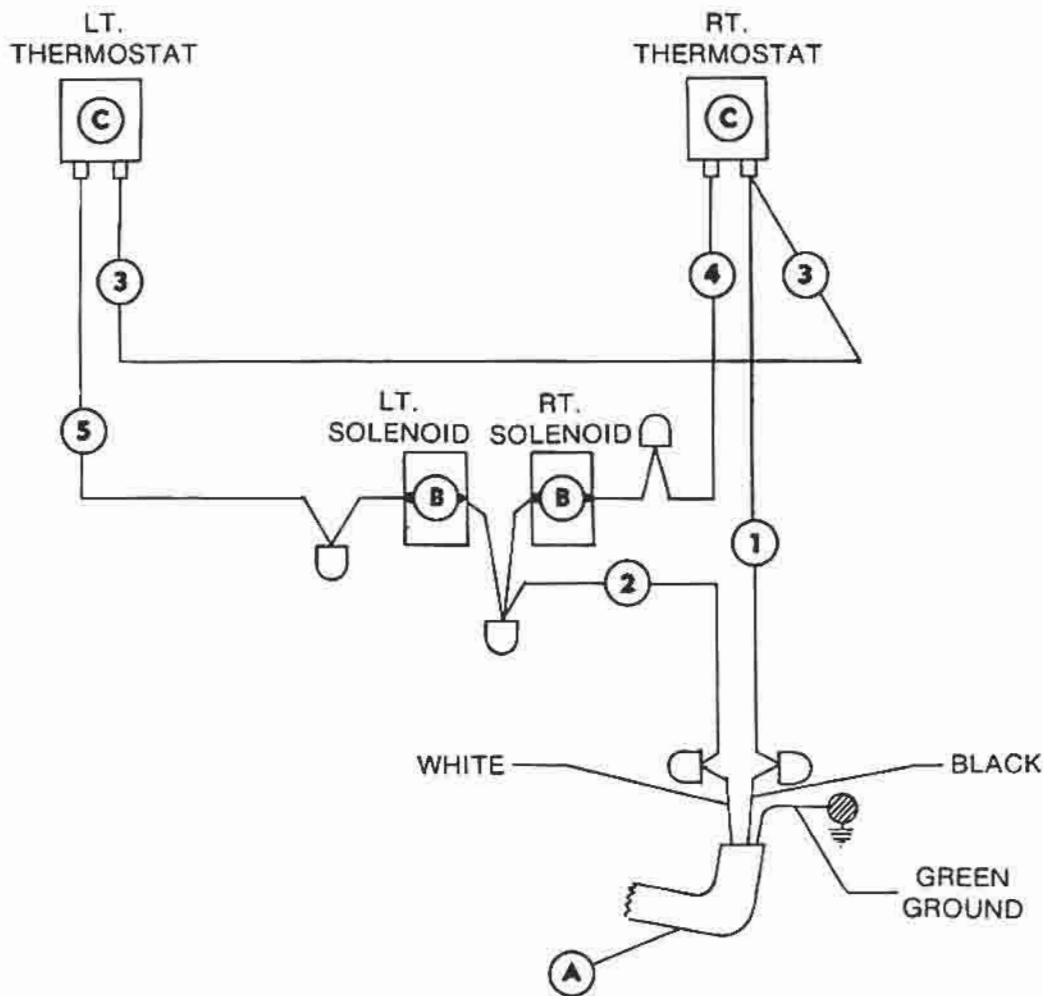
4. Remove the bolts and nuts that fasten the bearings to the front frame and remove the door assembly (B) and (C) Detail 10.
5. Remove the spring pin that fastens the counterweight to the door assembly and remove the counterweight (D) and (E) Detail 10.

The bearings may now be removed. To install the new bearings, reverse the procedure listed above.



DETAIL 10

WIRING DIAGRAM



WIRING DIAGRAM LOCATED ON
INSIDE SURFACE OF LOWER
PANEL ASSEMBLY ITEM #6
(SEE PAGE 20).

1	LEAD ASSEMBLY	113763
2 C	THERMOSTAT	111506-4
2 B	SOLENOID VALVE	111497-F1
1 A	SUPPLY CORD	105016-1
REQ. IT	DESCRIPTION	FIN. PART NO
USED ON A113759	VULCAN-HART CORP. Louisville, Ky.	
	WIRING DIAGRAM 9030A PIZZA OVEN, 115 VOLTS	
	DRAWN BY	SCALE NONE
	APPROVED BY	A113759
TOLERANCE OF 1/12" OR AS SHOWN		JOB NO

PARTS

ORDERING:

The following information must accompany a replacement parts order or it cannot be filled.

- A. Model and Style or Serial Number.
- B. Type of Gas.
- C. Appliance finish, permafinish, stainless steel, etc. (if applicable to part to be replaced.)

This information can be found on the rating plate on the inside of the lower panel.

Parts may be ordered from your dealer, service agency, parts distributor, or the factory.

Orders to the factory should be addressed to:

VULCAN-HART CORPORATION
P.O. BOX 696
LOUISVILLE, KY 40201

GAS DATA

ORIFICE – MAIN BURNER – NATURAL GAS
729923-29 No. 29 DRILL

ORIFICE – MAIN BURNER – PROPANE GAS
729923-45 No. 45 DRILL

PILOT BURNER – NATURAL GAS
109125-1 (.020)

PILOT BURNER – PROPANE GAS
1091253 (.009)

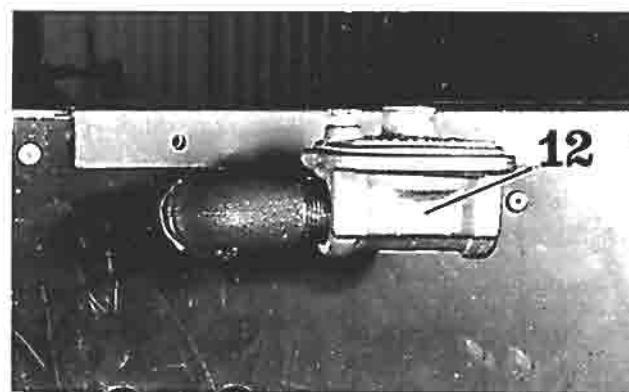
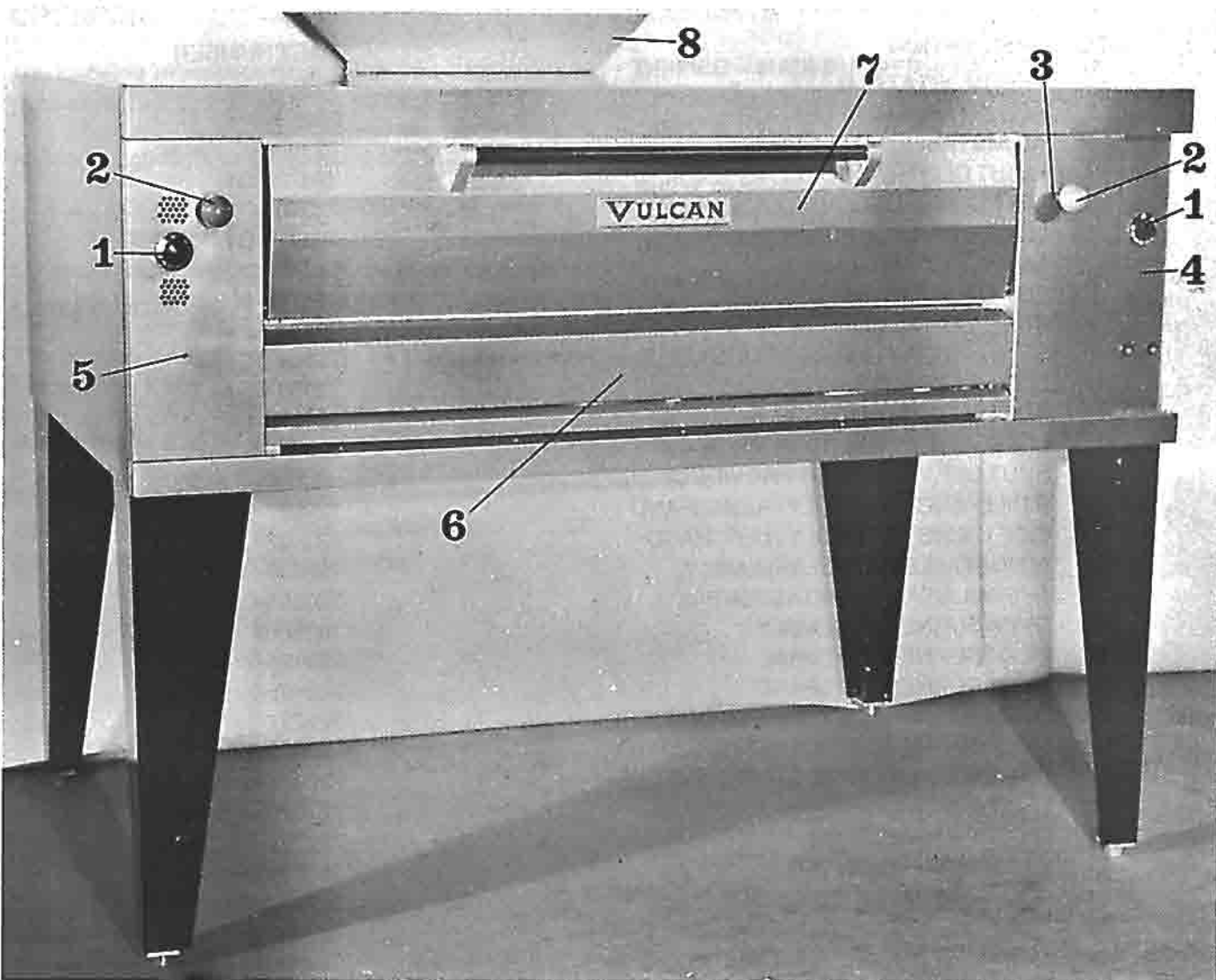
PRESSURE REGULATOR – NATURAL & MIXED
GASSES 108279-1 OUTLET PRESSURE 3.7"
W.C.

PRESSURE REGULATOR – PROPANE GAS
108279-3 OUTLET PRESSURE 10.0" W.C.

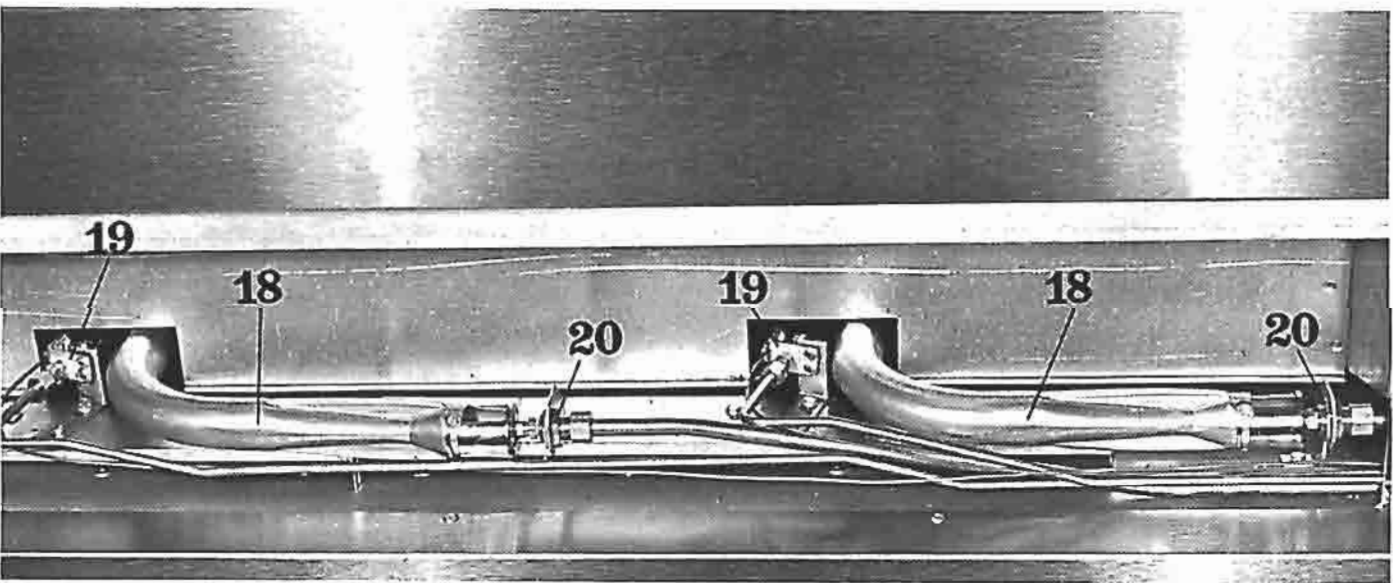
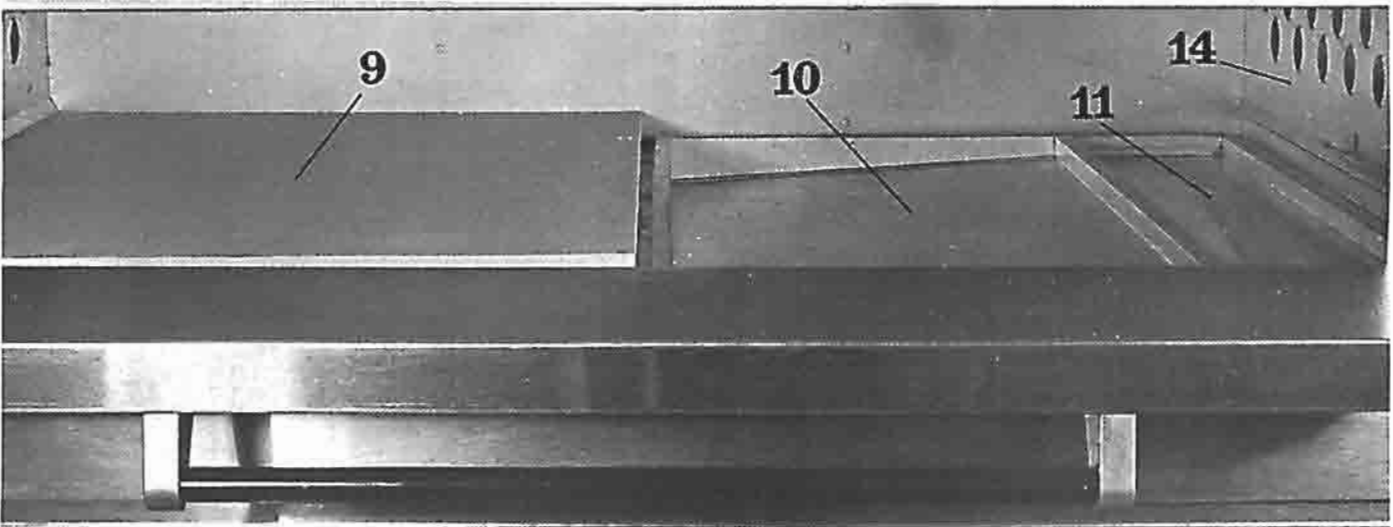
PARTS

ITEM	DESCRIPTION	PART NUMBER
1.	THERMOSTAT DIAL	723812
2.	ADJUSTABLE BAFFLE KNOB	33213
3.	ADJUSTABLE BAFFLE SHAFT	723698
4.	RIGHT CONTROL COVER ASSEMBLY	723720-G1
5.	LEFT CONTROL COVER ASSEMBLY	723707-G1
6.	LOWER PANEL ASSEMBLY	723716-G1
7.	OVEN DOOR ASSEMBLY	1975700
8.	FLUE DEFLECTOR	723713-1
9.	CORE PLATE DECK	723739
10.	CENTER HEAT DISTRIBUTOR BAFFLE ASSEMBLY	723599-G1
11.	END HEAT DIST. BAFFLE	723596
12.	PRESSURE REGULATOR, NATURAL	728279-1
	PRESSURE REGULATOR, PROPANE	728279-3
13.	SHUT OFF VALVE (NOT PROVIDED)	
14.	SIDE LINING ASSEMBLY - RIGHT HAND	723697-G1
15.	SIDE LINING ASSEMBLY - LEFT HAND	723697-G2
16.	ADJUSTABLE BAFFLE ASSEMBLY	723696-G1
17.	THERMOSTAT GUARD ASSEMBLY	724355-G1
18.	OVEN BURNER ASSEMBLY	1928600
19.	PILOT BURNER - NATURAL	729125-1
	PILOT BURNER - PROPANE	729125-3
20.	OVEN BURNER NOZZLE (LESS ORIFICE)	723737
	OVEN BURNER ORIFICE (NATURAL)	729923-29
	OVEN BURNER ORIFICE (PROPANE)	729923-45
21.	THERMOSTAT	721506
22.	ON-OFF VALVE	727789-2
23.	1/4" COMPRESSION TEE	11-76-001
24.	SOLENOID VALVE	20608-11
25.	PILOT OUTAGE SHUT OFF VALVE	727798-6
26.	ELBOW FITTING 3/8" N.P.T. to 7/16" C.C.	11-80-010
27.	ADAPTOR 3/8" N.P.T.	11-83-003
28.	DOOR BEARING	729927
		729926
		729925
29.	5/16" SOCKET BOLT	10-13-126
30.	5/16" FLEXLOCK NUT	10-24-004
31.	5/16" FLATWASHER	10-26-007
32.	SPRING PIN	10-46-029
33.	DOOR COUNTERWEIGHT	723693
34.	DOOR STOP PAD	723729

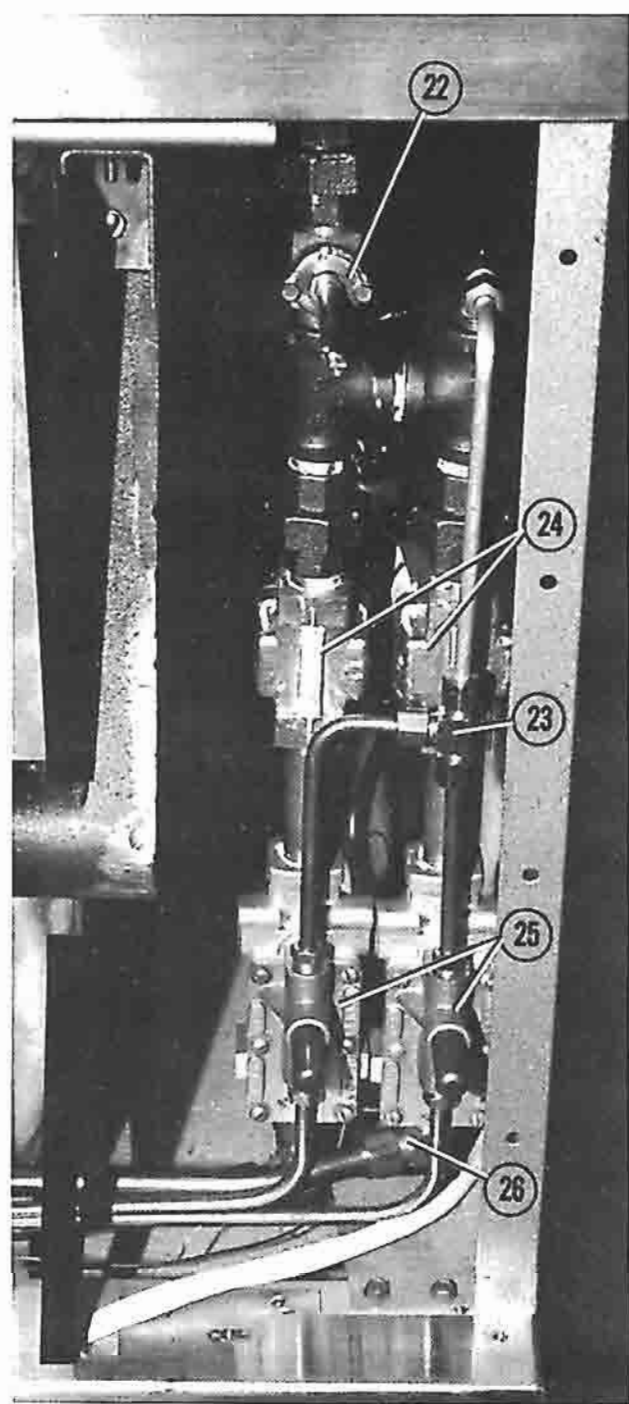
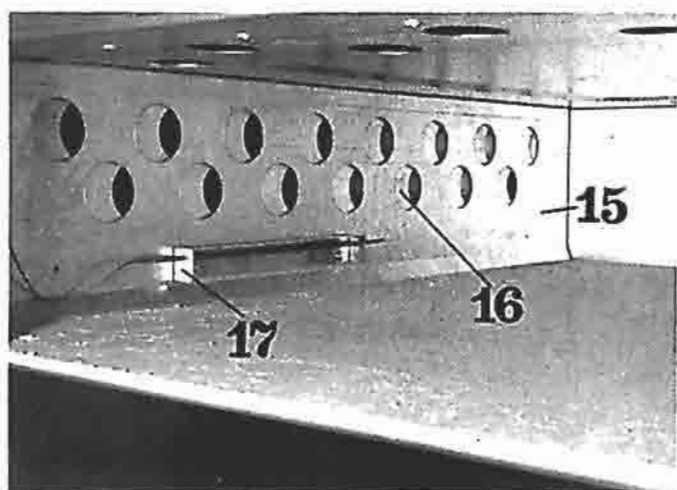
PARTS – Itemized Photographs



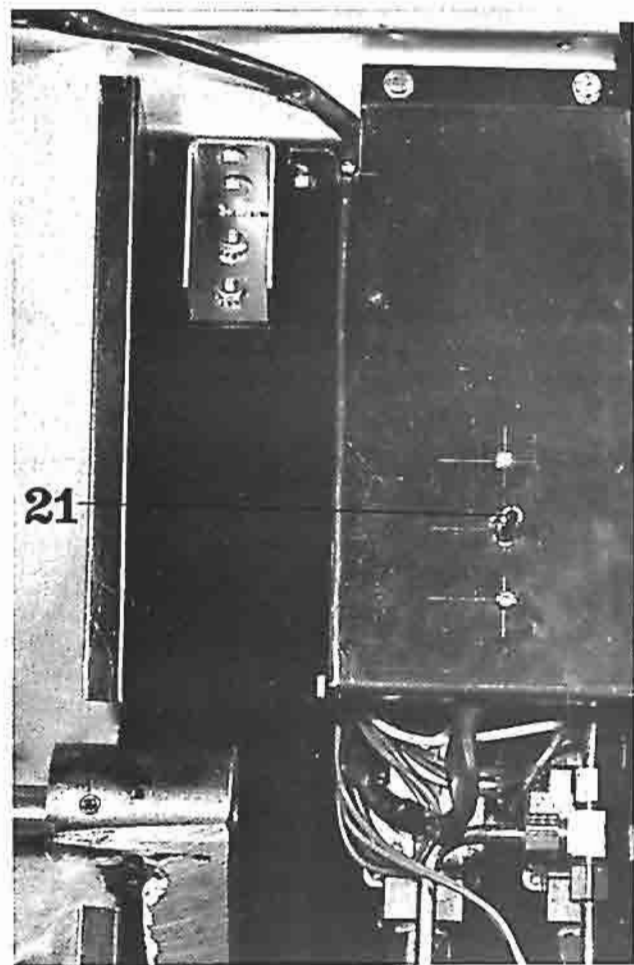
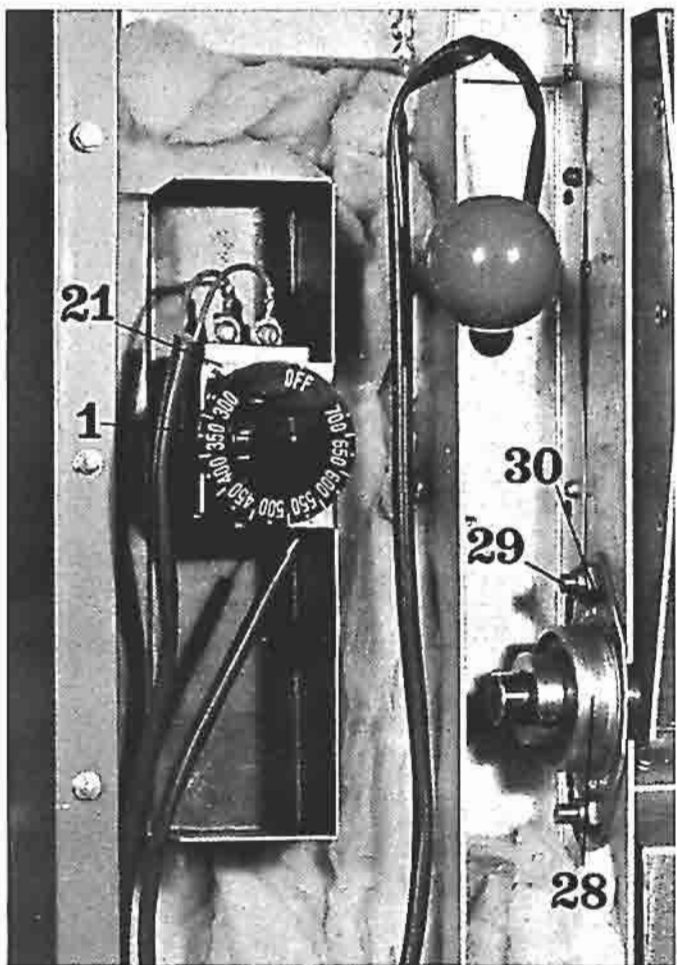
PARTS – Itemized Photographs (Continued)

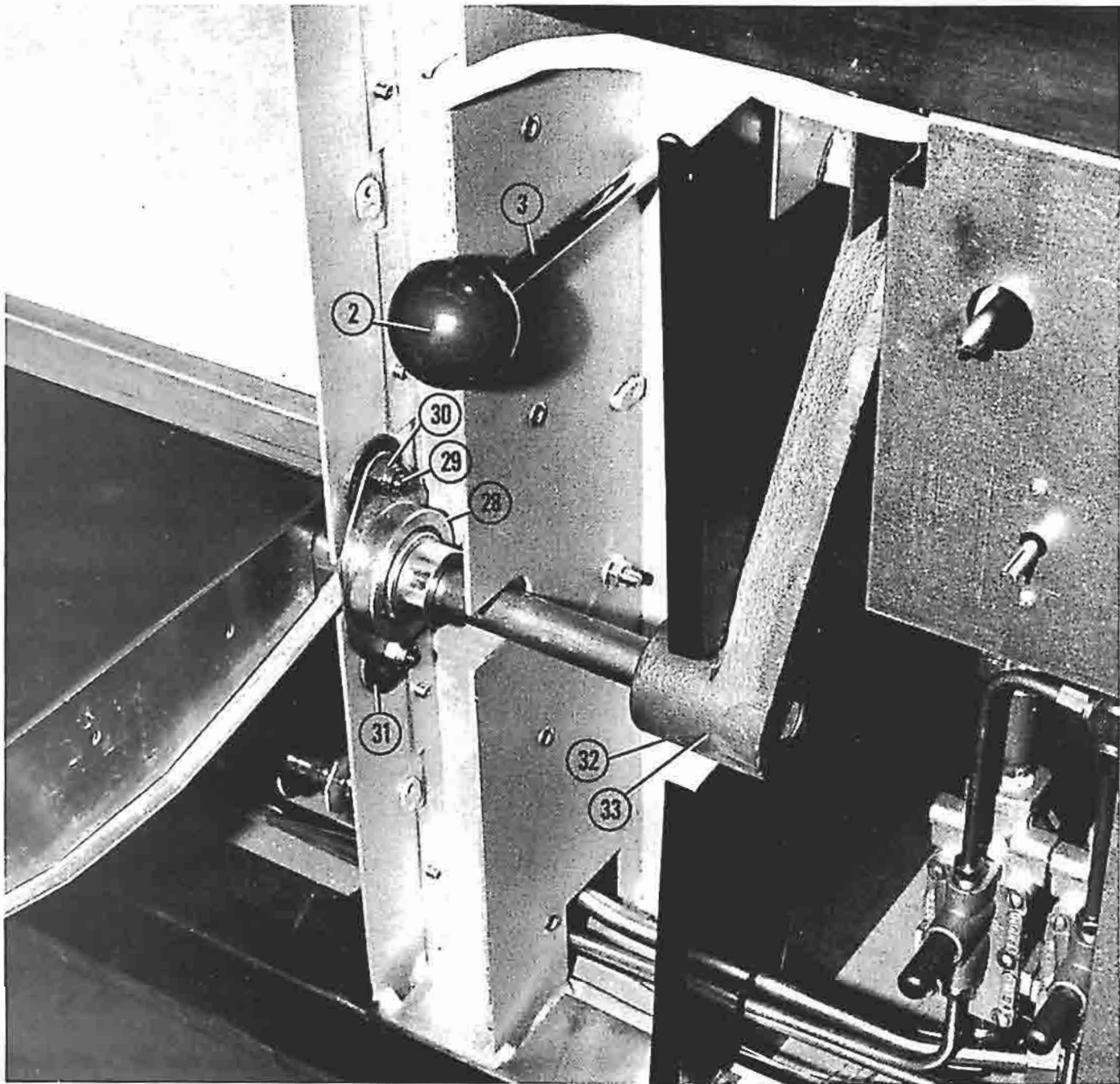


PARTS – Itemized Photographs Continued)



PARTS – Itemized Photographs (Continued)





MANUAL PART NO.: 114376-1

**FOR MODELS: 9030A & 9033A GAS
PIZZA OVENS**

**DESCRIPTION: OPERATING,
INSTALLATION, SERVICE
AND PARTS MANUAL**

REV. BLOCK		
REV.#	DATE	SIGN
1	02/81	DML
2	12/83	LWB
3	05/86	NWK
4	06/87	VW

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