Commercial Kitchen Equipment Parts

VULCAN HART VHD15

Installation & Operation Manual

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INSTALLATION & OPERATION MANUAL

VHD SERIES HEAVY DUTY HOLDING & TRANSPORTATION CABINETS

MODELS:

VHD8	ML-138090
VHD15	ML-138091



For additional information on Vulcan-Hart or to locate an authorized parts and service provider in your area, visit our website at www.vulcanequipment.com

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F-41170 (11-12)

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 VICINITYOF 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

TABLE OF CONTENTS

IMPORTANT FOR YOUR SAFETY 1
GENERAL 3
INTRODUCTION 3
INSTALLATION 3
ELECTRICAL REQUIREMENTS 4
OPERATION 5
CONTROLS 5
OPERATING INSTRUCTIONS 6
SHUTDOWN 6
CLEANING 7
STAINLESS STEEL CARE 7
MAINTENANCE 8
TROUBLESHOOTING 9
SERVICE & PARTS INFORMATION 9
SPECIFICATIONS 10
PAN CAPACITY 10
WIRING DIAGRAM 11
WARRANTY 12

GENERAL

INTRODUCTION

Vulcan-Hart Holding & 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 VHD Series Holding & Transport Cabinets are "Heavy Duty" and designed for tough transportation operations.

INSTALLATION

Before installing, verify that the electrical service agrees with the specifications on the rating plate located on the lower back corner of the cabinet. *(Fig.1)* 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 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 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.

2. Peel off vinyl protection film.

3. Remove adjustable tray slides from bottom of cabinet.

4. Install tray slides in the cabinet. Make sure the hook on the end of the tray slide is up.

CLEANING:

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

Use a mild soap and water solution to clean the interior of the unit. Never use harsh chemicals or abrasive pads to clean the unit. Refer to cleaning instructions in this manual.

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.

ELECTRICAL REQUIREMENTS

ELECTRICAL CODES & 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, 1Batterymarch 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

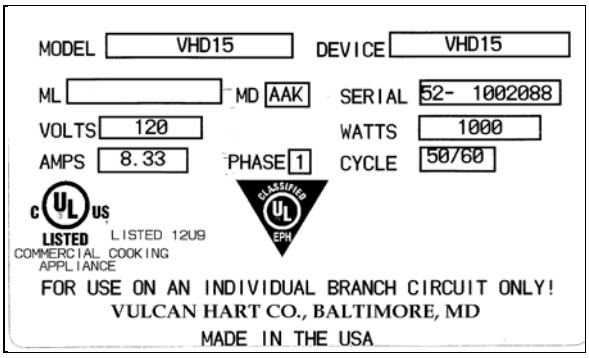
ELECTRICAL CONNECTIONS:
The cabinet is factory wired for 120 volt single phase operation. The cabinet is equipped with an 8 foot cord and a NEMA 5-15 plug as standard equipment. Refer to wiring diagrams in the back of this manual.

The cord and plug supplied is a suitable durable cord with a molded three-prong plug, and is provided with a heavy-duty strain relief.

⚠WARNING **All cabinets 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.***

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

SERIAL DATA PLATE

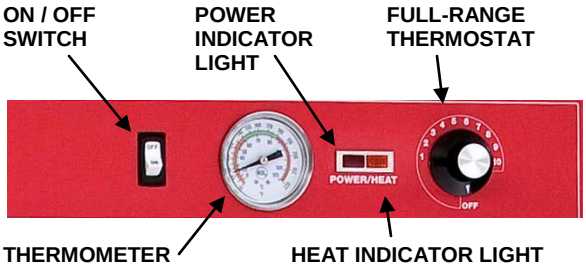


(Fig.1)

OPERATION

CONTROLS

⚠WARNING The Cabinet and its parts are hot. Be very careful when operating, cleaning, or servicing the cabinet.



Power Indicator Light:
The Red Power Indicator Light indicates the cabinet is plugged in.

Heat Indicator Light:
The Amber Heat Indicator Light indicates the heating element(s) are heating. The amber light will stay lit as long as the heating element(s) are engaged. Once the predetermined temperature is achieved, the heating element(s) will begin to cycle. During this period, the amber light will turn on and off.

ON / OFF Switch:
The ON / OFF Switch turns on the cabinet. The cabinet will not operate unless the switch is in the ON position.

Thermometer:
The Thermometer indicates the interior temperature of the cabinet.

Thermostat:
The Thermostat turns power on to the heating element(s). The thermostat setting is from 1 to 10. The greater the thermostat setting number, the higher the temperature. *(Fig. 2)*

Thermostat Setting	Approximate Temperature
1	100°F (37°C)
2	110°F (43°C)
3	120°F (49°C)
4	130°F (54°C)
5	140°F (60°C)
6	150°F (66°C)
7	160°F (71°C)
8	170°F (77°C)
9	180°F (82°C)
10	190°F (88°C)

Fig. 2

It is recommended that prior to placing the cabinet in operation, that it be preheated at the highest temperature setting for a period of 30 to 45 minutes.

OPERATING INSTRUCTIONS

⚠ WARNING The Cabinet and its parts are hot. Be very careful when operating, cleaning, or servicing the cabinet.

Once the cabinet has been connected to the appropriate power source, the cabinet is ready for operation.

1. Switch the ON/OFF Switch to On.

2. Turn the thermostat dial to the number **5**. This will cause the heating element to start heating. Once the red light is lit, the thermostat dial can be turned to the desired setting. (Fig.2)

3. Wait approximately 25 minutes for the cabinet to preheat.

4. Load hot food pans with hot cooked food into cabinet.

This cabinet is not intended to reheat or cook food. Food must be cooked and at a safe serving temperature prior to being placed in the cabinet.

The operator should always monitor the food product to insure that it remains at a proper temperature.

SHUTDOWN

⚠ WARNING The Cabinet and its parts are hot. Be very careful when operating, cleaning, or servicing the cabinet.

1. Turn the thermostat to the Off position.

2. Switch the ON/OFF switch to the off position.

3. Allow cabinet to cool down completely.

4. Unplug power cord.

5. Clean cabinet according to instructions in this manual.

CLEANING

⚠WARNING The Cabinet and its parts are hot. Be very careful when operating, cleaning, or servicing the cabinet.

⚠WARNING Always *unplug electrical power supply* before cleaning.

DAILY:

1. Unplug electrical power supply.
2. Allow warmer to cool before cleaning.
3. Clean the interior of the cabinet with a mild soap and water. *Never use harsh chemicals or abrasive pads to clean the cabinet.*
4. Rinse and dry with a soft dry cloth.
5. Clean the exterior of the cabinet 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 -- rub gently in the direction of the steel grain. Always rinse thoroughly.

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 Cabinet and its parts are *HOT*. Be very careful when operating, cleaning, or servicing the cabinet.

⚠WARNING Always *unplug electrical power supply* before cleaning or servicing the cabinet.

TROUBLESHOOTING

SYMPTOMS	POSSIBLE CAUSES	REMEDY
Cabinet not operating	Cabinet not connected to power source.	Connect cabinet to power source.
	ON/OFF switch not ON	Turn ON/OFF switch 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.
Cabinet is connected to power source, switch is ON, circuit breaker is ON, but cabinet is not heating.	Defective: element, thermometer, thermostat, etc.	Contact Authorized Service Provider.
Power/Heat Indicator Light not lit.	Light faulty	Contact Authorized Service Provider.
Cabinet does not heat properly	Door not shut properly or needs adjustment	Check door seal and Contact Authorized Service Provider.
	Defective: element, thermometer, thermostat, thermostat requires adjustment	Contact Authorized Service Provider.
Fan not operating	ON/OFF switch not ON	Turn ON/OFF switch ON
	Defective fan.	Contact Authorized Service Provider.

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.

SPECIFICATIONS							
MODEL	**HEIGHT IN (mm)**	**DEPTH IN (mm)**	**WIDTH IN (mm)**	**SHIPPING WT. Lb. (kg)**	**VOLTS**	**WATTS**	**AMPS**
VHD8	45" 1143 mm	34" 864 mm	29 " 737 mm	475 # 215 kg	120	1000	8.33
VHD15	72" 1829 mm	34" 864 mm	29 " 737 mm	575 # 261 kg	120	1000	8.33

SPECIFICATIONS

Vulcan VHD Series heavy duty transport cabinets are designed for the toughest transportation operations. The blower motor distributes a gentle and even temperature throughout the cabinet. The cabinet is heliarc welded, fully insulated, 20 gauge stainless steel double pan construction with support channels welded at base, with integral dual layer fully welded corner posts (all four corners.) It has a full perimeter bumper and 5" super duty polyurethane casters (2 swivel with brakes and 2 rigid.) 12 gauge hinges are welded to both the cabinet frame and door and 12 gauge lockable transport latches, magnetic closures, and welded push/pull handles. Recessed control panel features dual indicator lights, a thermometer, and a full range thermostat for temperatures up to 190ºF (88ºC).

PAN CAPACITY

Holding and Transport Capacity:

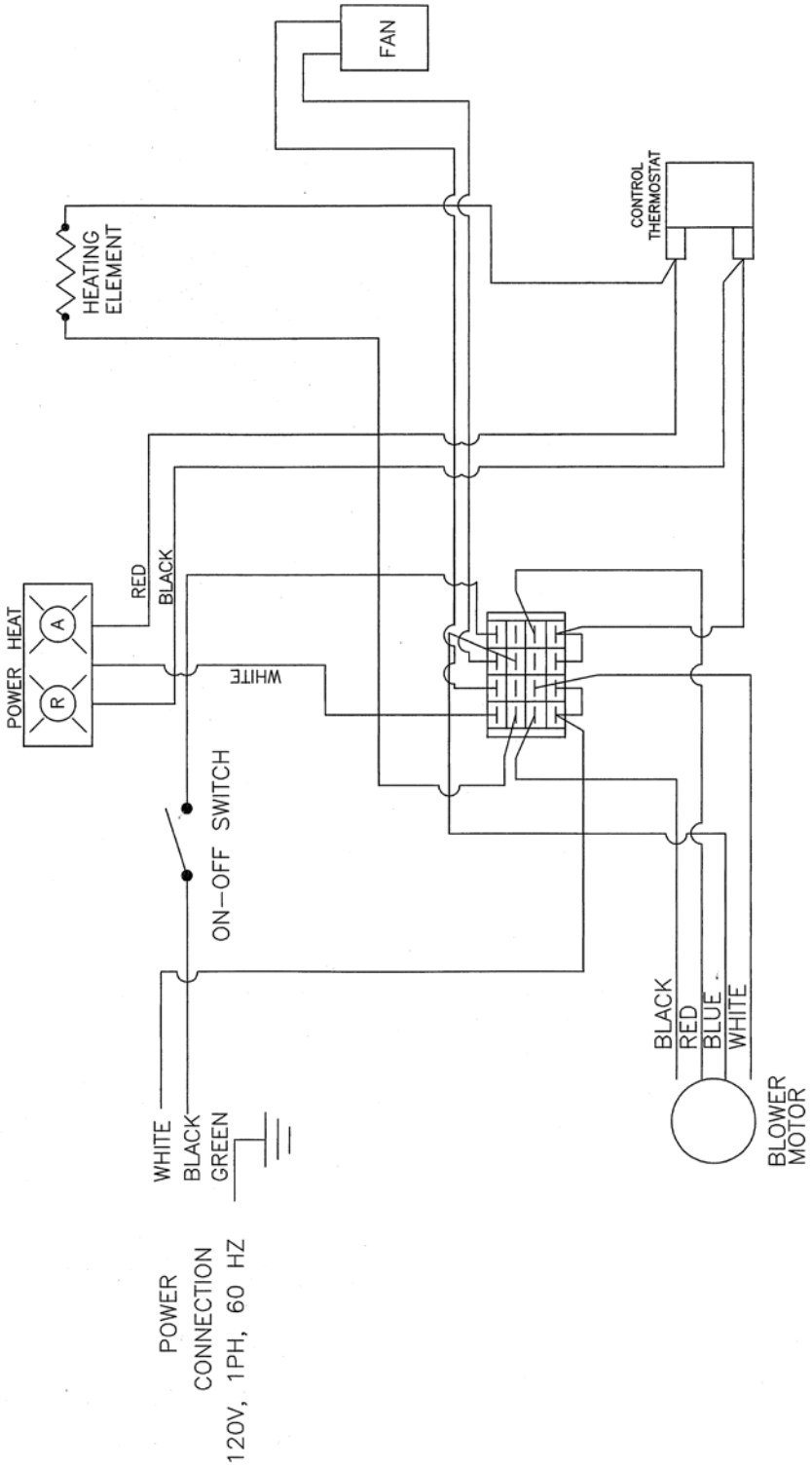
VHD8
8 ea. 18"x26" sheet pans
16 ea. 12"x20"x2½" pans
Or a combination of both on 1½" centers.

4 pairs of universal tray slides included

VHD15
15 ea. 18"x26" sheet pans
30 ea. 12"x20"x2½" pans
Or a combination of both on 1½" centers.

12 pairs of universal tray slides included

WIRE DIAGRAM



VULCAN WOLF

LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

Vulcan warrants its new product(s) (the "Products") to be free from defects in material and workmanship for a period of one (1) year from the date of original installation.

Wolf is affiliated with Vulcan and thus Wolf products carry the same warranty as the Products.

This warranty is subject to the following conditions and limitations:

1. This warranty is limited to Product(s) sold by Vulcan to the original user in the continental United States and Canada.

2. Original installation must occur within eighteen (18) months of the date of manufacture, and written proof of the installation date must be provided to Vulcan. The Products must be located at the original installation location.

3. Vulcan's sole liability shall be at Vulcan's option, for Vulcan to repair or replace any Product(s) found to be defective.

4. Vulcan will bear normal labor charges incurred in the repair or replacement of a warranted Product within 50 miles (80 kilometers) of an authorized service agency. Time and travel charges in excess of 50 miles (80 kilometers) will be the responsibility of the Buyer requesting the service.

5. This warranty does not apply to any Product(s) which have not been used, maintained or installed in accordance with the directions published in the appropriate installation and operation manuals. Vulcan will bear no responsibility or liability for any Product(s) which have been mishandled, abused, misapplied, misused, subjected to harsh chemical action or poor water quality, modified by unauthorized personnel, damaged by flood, fire or other acts of nature, or which have altered or missing serial numbers.

6. Vulcan does not recommend or authorize the use of any Product(s) in a non-commercial application, including but not limited to residential use. The use or installation of Product(s) in non-commercial applications renders all warranties, expressed or implied, including the warranties of MERCHANTABILITY and FITNESS FOR A PARTICULAR PURPOSE, null and void, including any responsibility for damage, costs and legal actions resulting from the use or installation of Product(s) in any non-commercial setting.

7. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the installer and not that of Vulcan.

8. Exceptions to the one-year part warranty period are as listed:

   Fryer equipment is supplied with limited fry tank warranty based on model. (See separate warranty statement.)
   Steam equipment supplied with ScaleBlocker® water filtration system. (See separate warranty statement.)
   Pressure steam boilers–5 years prorated. (Boilers not properly maintained will not be considered for prorated warranty.)
   Rubber seals, light bulbs and gaskets–90 days from installation.
   Heating elements on drawer warmers, cook & hold ovens and holding & transport cabinets have a lifetime warranty.
   Drawer rollers in drawer and chip warmers have a lifetime warranty.
   Labor, travel and mileage will be covered during the first year only.
   Heating elements on models 1024, 1036 and 1048–90 days from installation.
   Refrigeration compressor part–5 years from the date of installation, the date of end user invoice or the date of dealer invoice, whichever is later, but in any case not to exceed 18 months from dealer invoice date.

9. Original purchased replacement parts manufactured by Vulcan will be warranted for 90 days from the parts invoice date. Exceptions are stainless steel fry tanks, refrigeration appliance compressors and pressure steam boilers which will be warranted as stated in item 8. This warranty is for parts cost only, and does not include freight or labor charges.

10. This states the exclusive remedy against Vulcan relating to the Product(s), whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause. Vulcan shall not be liable, under any legal theory, for loss of use, revenue or profit, or for substitute use or performance, or for incidental, indirect, punitive or special or consequential damages or for any other loss of cost of similar type. In no event shall Vulcan's liability exceed the purchase price of the Products.

11. THIS WARRANTY AND THE LIABILITIES SET FORTH HEREIN ARE EXCLUSIVE AND IN LIEU OF ALL OF THEIR LIABILITIES AND WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO, IMPLIED WARRANTIES OR MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY OF VULCAN WITH RESPECT TO THE PRODUCT(S).

Commercial Kitchen Equipment Parts

Find more Vulcan Hart equipment resources at

parthubz.com/equipment/vulcan-hart

Need parts or service?

Call 833-700-8006

support@parthubz.com

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