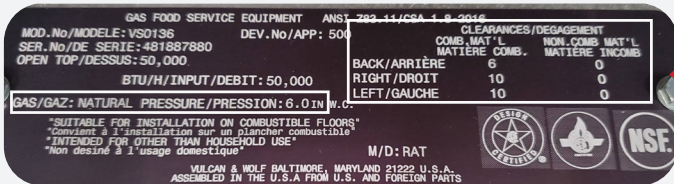




V SERIES HEAVY DUTY GAS RANGE INSTALLATION GUIDE

1 VERIFY DATA TAG

Verify that the gas and electrical service agrees with the specifications listed on the equipment rating plate.



Verify the clearances of each piece of equipment.

Clearances are marked on the data tag. Pay close attention to the clearances for both combustible and non-combustible materials for both the sides and the rear of the equipment.



The data tag for a Vulcan Range can be located behind the kick panel at the front bottom of the range, under the oven door.

2 SPLASH GUARD PRECAUTION

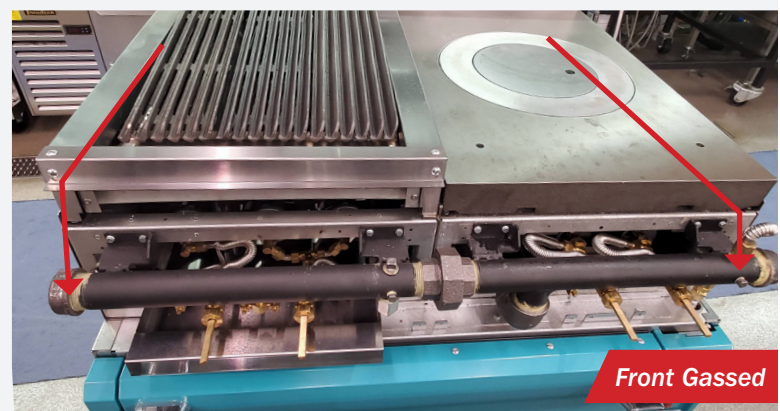
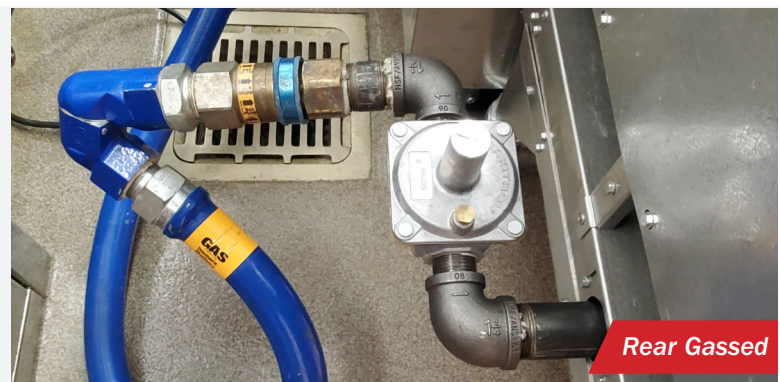
Equipment that is installed next to a fryer should adhere to proper clearances. Most open flame equipment (such as an Open Top Burner or Charbroiler) will require a Splash Guard to sit next to a fryer.



3 GAS SUPPLY LOCATION

Vulcan Heavy Duty Equipment can be supplied with gas one of two ways:

- 1. Rear Gassed** — Rear gas can feed one unit or multiple units battered together.
- 2. Front Gassed** — Typically on older configurations, or replacement jobs. If equipment is installed on casters, range must be secured with a retention strap to limit movement of the equipment that could put stress on the gas supply connection.





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4 CHECK PRESSURE REGULATOR

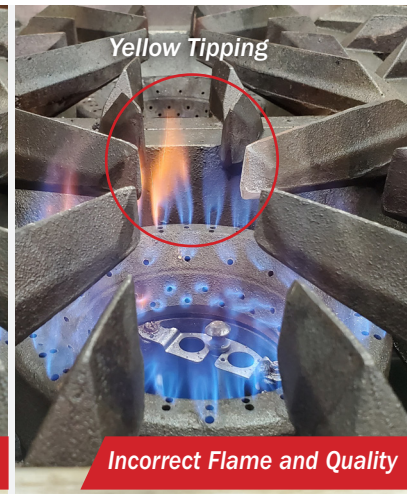
The pressure regulator must be mounted horizontally to ensure the leak limiter functions properly. A leak limiter is supplied with every regulator to allow excess gas pressure to escape. Ensure the limiter is not obstructed as obstruction may cause the regulator to malfunction.

All Vulcan Ranges should be installed with the properly rated regulator and hose. The flow rate and size must account for the full gas supply flow to all equipment sharing that gas pressure regulator.



5 CHECK FLAME COLOR

The burner flame should be a bright blue. Any yellow tipping on the burner flame means the air and gas mixture is incorrect and the air shutter needs to be adjusted to clean up the burn. It could also indicate improper orifice size for elevation or gas type.



6 ENSURE EQUIPMENT IS LEVEL

Adjust legs/adjustable casters as needed. It may be required to raise the rear of the range slightly to promote fluing and movement of liquids to the front of the unit for draining on a griddle.



Always refer to the procedures as instructed in the Installation & Operation manual for your specific model. Manuals may be found by visiting the Vulcan website and clicking on RESOURCES at the top right of the home page.

Remember that cooking equipment and its parts are hot. Use care when operating, cleaning or performing maintenance.

This product is eligible for a FREE New Equipment Checkout performed by Hobart Service or an authorized Independent Service Technician. Contact a Vulcan Sales Representative for more information.

For additional product resources, please visit www.vulcanequipment.com.