

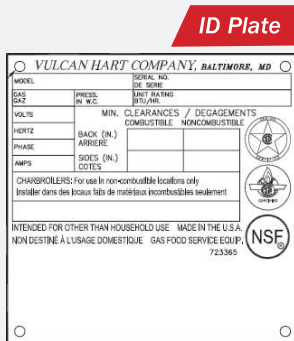


VACB SERIES GAS CHARBROILERS INSTALLATION GUIDE

1 VERIFY DATA TAG

Check the equipment data plate on charbroiler and regulator received with charbroiler to ensure the correct gas type.

- Know gas type of location and if the gas lines can supply enough volume for the equipment being installed.



2 CHECK GAS PRESSURE

A pressure regulator is supplied and must be installed outside of the broiler when making the gas supply connection.

Pressure should be set as follows:

Natural = 5" Water Column
Propane = 10" Water Column

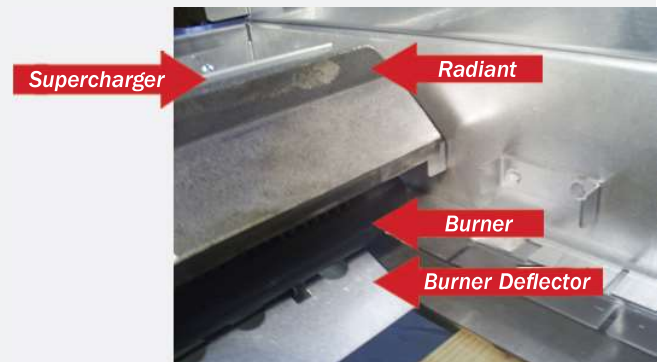
Refer to manual for additional details.

3 REVIEW COMPONENTS

- Install **Superchargers** (the vertical steel plates between each burner section) by placing into slotted mounting holes. Plates are easily removed without tools. Superchargers help focus the heat within each burner section.
- **Radiants** require little to no maintenance as the design protects grease from landing on the burners below and their shape and mass provide a radiant heat source to accelerate cooking.
- The **burner-deflector assembly** should not be disassembled. The heat deflector panels hang below the burners and are attached with wire clips. They should not be removed from the burner. The burner-deflector assemblies on the extreme right and left of the charbroiler have deflector panels that are "flat". The deflector panels on the inside burner-deflector assemblies have "tent-shaped" deflector panels. Make sure that the flat deflector panels are returned to the far left and right positions in the burner box.
- The **charbroiler top grates** are made of cast iron. To prepare for cooking, the grates should be wiped with a thin coating of vegetable oil between each load of product until the grates are 'seasoned'.



Supercharger Installation





VACB SERIES

GAS CHARBROILERS INSTALLATION GUIDE

ADDITIONAL NOTES ON INSTALLING A CHARBROILER

- All gas manifold orifices are of the fixed type and require no adjustment.
- The unit has 'standing pilots' that should be adjusted during installation so that there is a slight yellow tip on the flame. Pilot flames can be lit by removing the adjacent cast iron top grate and radiant.
- Air shutters control the gas/air mixture flowing to the burner ports. The air shutters are adjusted at the factory to provide a blue flame coming off the burner. All traces of yellow flame (indicating too much gas in the gas/air mixture) should be eliminated.

Note: This adjustment should be made during installation and periodically inspected for by the kitchen manager.

- This appliance has been designed to operate with the gas valves opened to full. Keep your gas valves at this setting to ensure the most uniform temperature across the cooking grate.



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.