IMPORTANT

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 \(^\wedge\) 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).

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 1/2 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 1/2 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.
Your Vulcan broiler griddle is produced with the best possible workmanship and material. Proper usage 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

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A rating plate is located on the inside lower left hand wall of the broiler cabinet. The rating plate states the model number, serial number and type of gas the unit requires.

Vulcan units are produced with the best possible workmanship and material. Proper installation is vital if best performance and appearance is to be achieved. Please follow the installation instructions carefully.

**WARNING:** back and sides of unit must be installed 6” from combustible construction material.

### CAUTION

FROM THE TERMINATION OF THE APPLIANCE FLUE VENT TO THE FILTERS OF THE HOOD VENTING SYSTEM, AN 18 INCH MINIMUM CLEARANCE MUST BE MAINTAINED.

CONNECTING UNIT TO GAS
BURNER & PILOT ADJUSTMENT

1. CONNECT UNIT TO GAS
Each unit is factory equipped for use with the type of gas indicated on the range rating plate. Check type of gas supply available.

NOTE:
A. Pipe joint compounds used when connecting appliances to gas should be resistant to the action of L.P. propane gases.
B. Pipe joints should be tested for leaks with a soap and water solution before operating the unit.
C. Standard units for use on Natural or Mixed Gases are equipped with fixed orifices and pressure regulator with a pre-set outlet pressure of 3.7" W.C. (Water Column) Units for use on propane gas are equipped with fixed orifices and pressure regulator with a pre-set outlet pressure of 10.0" W.C.

2. PRESSURE REGULATOR
When connecting unit to gas supply, pressure regulator must be mounted vertically as shown in Detail A to insure the proper preset outlet pressure. If regulator is mounted in any other position, the outlet pressure must be reset.

NOTE:
Do not obstruct leak limiter on gas pressure regulator.

3. BURNER AND PILOT ADJUSTMENTS
Standard units are equipped with a pressure regulator and should require no further adjustments.

4. LIGHTING BROILER/GRIDDLE PILOT
1. Turn the main gas supply on.
2. Turn the burner valve on and purge air from lines
   Turn the valve off.
3. Using a taper, light the pilot.
4. If the pilot fails to light, turn off the gas, wait 5 minutes and repeat steps 1 thru 3.

NIGHTLY SHUTDOWN
1. Turn the burner valve off, the pilot will remain lit.

SEASONAL SHUTDOWN
1. Turn the burner valve off, the pilot will remain lit.
2. Extinguish the pilot.
3. Turn the main gas supply off.

5. Pilot Adjustment—Turn one burner on to remove air from the line. Turn burner off when gas begins to flow. Light top pilots and adjust, if necessary, by rotating adjusting screw in pilot valve on manifold. (Clockwise to decrease and counter-clockwise to increase flame.)

6. Burner Adjustment—The efficiency of the unit depends on a rather delicate balance between the supply of air and volume of gas so that complete combustion is achieved. Whenever this balance is disturbed poor operating characteristics and excessive gas consumption occur.

7. Air Supply—is controlled by an air shutter on the front of the burner. The air shutter on the front of the burner. The air shutter openings should be increased until the flame on the burner begins to “lift”. The air shutter should then be closed slightly and locked in place. A yellow streaming flame is an indication of insufficient air. This condition can be corrected by increasing the air shutter opening.
CONNECTING UNIT TO GAS BURNER AND PILOT ADJUSTMENT

8. CERAMICS—Vulcan Restaurant Range Broilers are equipped with ceramic radiants for the most efficient operation. These radiants are packed separately. Parts page shows ceramics in place.

9. ORIFICE DATA

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<tr>
<th>Griddle/Broiler</th>
<th>Regulated Nat. &amp; Mixed</th>
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TROUBLE SHOOTING

Burner Operation

- Improper Burner Combustion
- Excessive Valve Handle Temperatures
- Sticking Burner Valves

- Poor Ignition
  - Insufficient Gas Input
  - Poor Air-Gas Adjustment
  - Restriction In Pilot Orifice
  - Restriction In Burner Ignition Port

Improper Ventilation
REPLACEMENT PARTS ORDERING: The following information must accompany a replacement parts order or it cannot be filled.

A. Model and Style or Serial Number.
B. Appliance Finish, Black, Stainless Steel, etc. (If applicable to part to be replaced.)

This information can be found on the instruction plate on the unit.

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

Orders to the factory should be addressed to Vulcan-Hart Corp., 3600 North Point Blvd., Baltimore, MD 21222.
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<tr>
<th>DESCRIPTION</th>
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<tr>
<td>6. BURNER VALVE HANDLE</td>
<td>113157-1</td>
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<td>14. LIGHTER VALVE</td>
<td>104193-1</td>
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<tr>
<td>+15. BROILER BURNER VALVE (LESS HOOD)</td>
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<td>OVEN HOOD (NAT)</td>
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<td>OVEN HOOD (PROPANE)</td>
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<td>41. BURNER ASSEMBLY</td>
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<td>42. SIDE CERAMICS</td>
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<td>46. BURNER TRAY ASSEMBLY (NOT SHOWN)</td>
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<td>47. PILOT TUBING</td>
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<td>50. BURNER TRAY HANDLE</td>
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<td>BURNER TRAY HANDLE (SS)</td>
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<td>64. GREASE COLLECTOR SUPPORT</td>
<td>113317-1</td>
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<tr>
<td>+ SPECIFY TYPE OF GAS (SS) STAINLESS STEEL</td>
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MANUAL PART NO.: 113998-1

FOR MODEL: 100L-77R

DESCRIPTION: BROILER/GRIDDLE INSTALLATION, SERVICE AND PARTS MANUAL

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