

# **VULCAN**

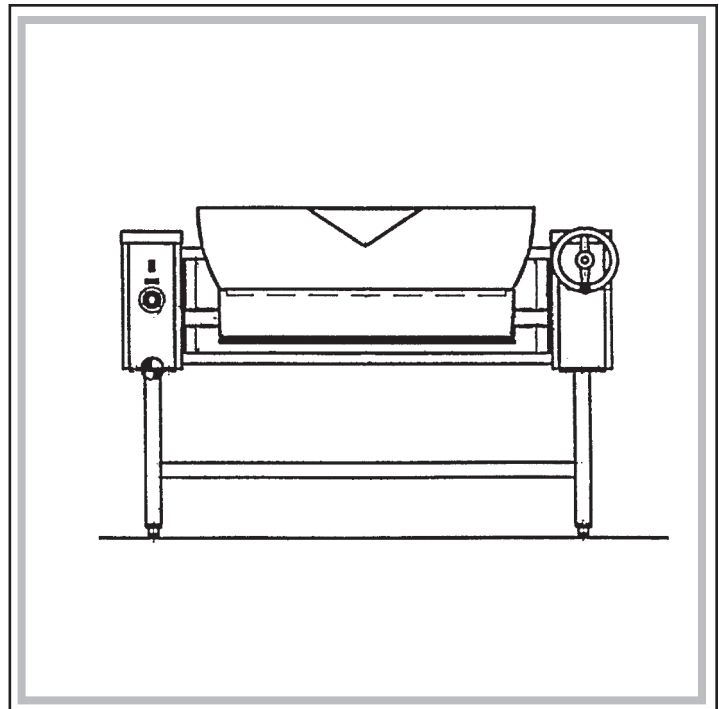
## *INSTALLATION & OPERATION MANUAL*

### *ROUND ELECTRIC TILTING SKILLET MODEL VETRS35*

*MODEL*

*VETRS35*

*ML-114826*



VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201-0696, TEL. (502) 778-2791

**FORM 31036 (4-98)**

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# **Installation, Operation and Care of ROUND ELECTRIC TILTING SKILLET MODEL VETRS35**

**PLEASE KEEP THIS MANUAL FOR FUTURE USE**

## **GENERAL**

Your Vulcan-Hart Round Tilting Skillet is a versatile piece of equipment. It allows you to stew, simmer, pan fry, braise, grill, or saute, and all with a very uniform heat pattern. Capacity of Model VETRS35 is 35 gallons.

Vulcan-Hart tilting skillets are produced with quality workmanship and material. Proper installation, usage and maintenance of your tilting skillet 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.

## **INSTALLATION**

Before installing, verify that the electrical service agrees with the specifications on the rating plate located on the right side panel as you face the machine. If the supply and equipment requirements do not agree, do not proceed with the installation. Contact your dealer or Vulcan-Hart Company immediately.

### **UNPACKING**

This tilting skillet 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. If the tilting skillet is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Carefully unpack tilting skillet and place in a work-accessible area as near to its final installed position as possible.

### **LOCATION**

The installation location must allow adequate clearances for servicing and proper operation. A minimum top clearance of 76" (193cm) and a minimum front clearance of 18" (45.7cm) is required.

## INSTALLATION CODES AND STANDARDS

The tilting skillet 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, Batterymarch Park, Quincy, MA 02269.

### In Canada:

1. Local codes.
2. Canadian Electrical Code, Part 2, CSA Standard C22.1 (latest edition). Copies may be obtained from The Canadian Standard Association, 178 Rexdale Blvd., Rexdale, Ontario, Canada M9W1R3.

## LEVELING AND ANCHORING TILTING SKILLET

The tilting skillet must be anchored to the floor.

1. Place skillet in the installation position.
2. Place a carpenter's level on top of the skillet and turn the adjustable feet to level the skillet side to side and front to back.
3. Mark hole locations on the floor through the anchoring holes provided in the rear flanged adjustable feet. See diagram on page 5.
4. Remove skillet from installation position and drill holes in locations marked on the floor. Insert proper anchoring devices (not supplied).
5. Place skillet back in the installation position.
6. Place carpenter's level on top of skillet and re-level side to side and front to back.
7. Bolt and anchor skillet securely to the floor.
8. Seal bolts and flanged feet with a silicone or equivalent compound.

## ELECTRICAL CONNECTIONS

**WARNING:** ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

**WARNING:** DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH TO INDICATE YOU ARE WORKING ON THE CIRCUIT.

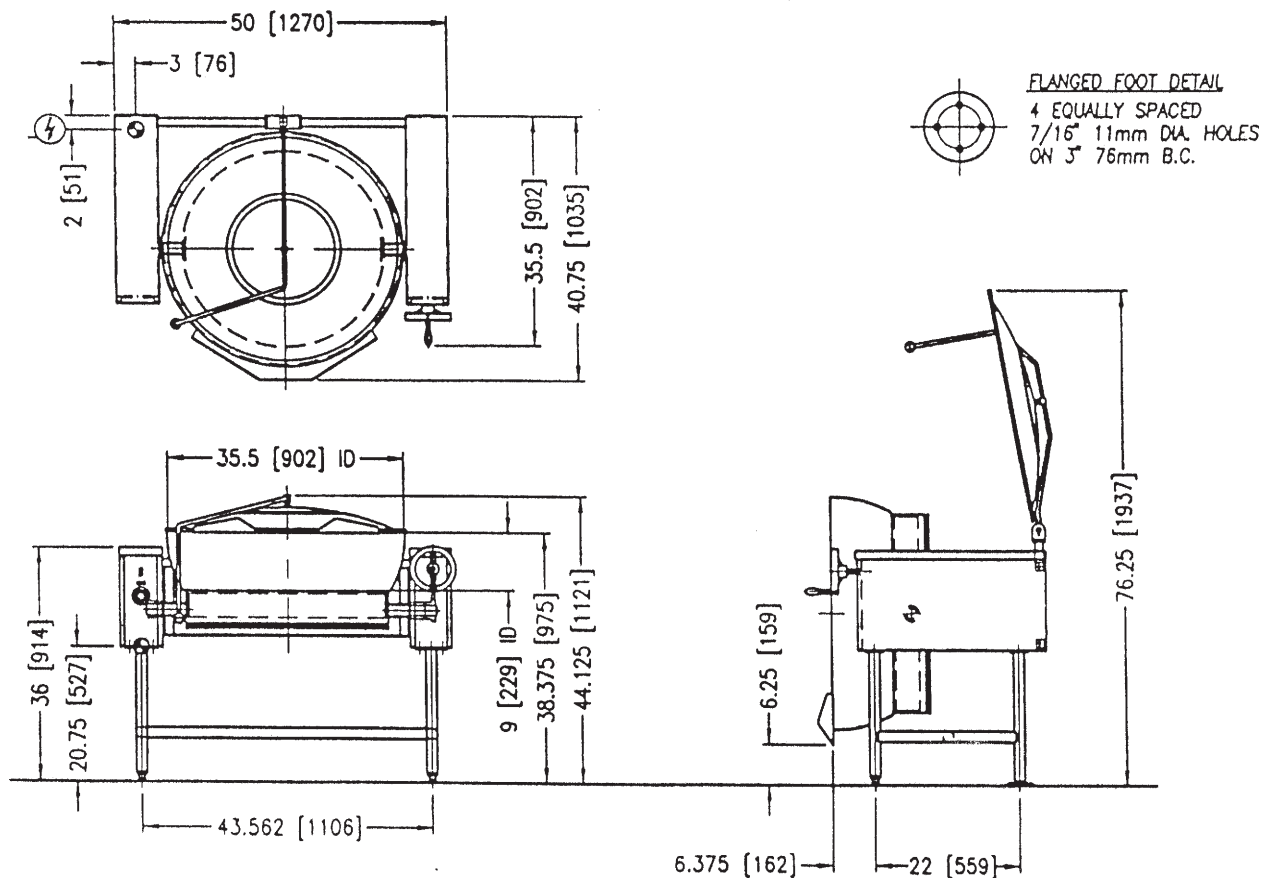
The control box for field wire connection is located at the left side rear when viewed from the front. A knockout hole is provided for a 1<sup>23</sup>/<sub>32</sub>" (43.6mm) conduit connection.

1. Remove the control box cover plate. Mount suitable  $1\frac{23}{32}$ " (43.6mm) conduit fitting in knockout opening.
2. Connect field wire to the terminal block as indicated on the wiring diagram. The wiring diagram is located inside the wiring compartment at the rear of the tilting skillet. Wire must be of the type suitable for 90°C service.
3. After making the connections, replace the control box cover plate.
4. The tilting skillet must be grounded by installing a ground lead to the ground lug located inside the junction box.

### ELECTRICAL DATA

Model	Phase	208V		240V		480V	
		KW	Amp	KW	Amp	KW	Amp
VETRS35	3	18	50.0	18	43.3	18	21.6

### SERVICE CONNECTIONS



# OPERATION

**WARNING:** THE TILTING SKILLET AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING OR SERVICING THE TILTING SKILLET.

## CONTROLS (Fig. 1)

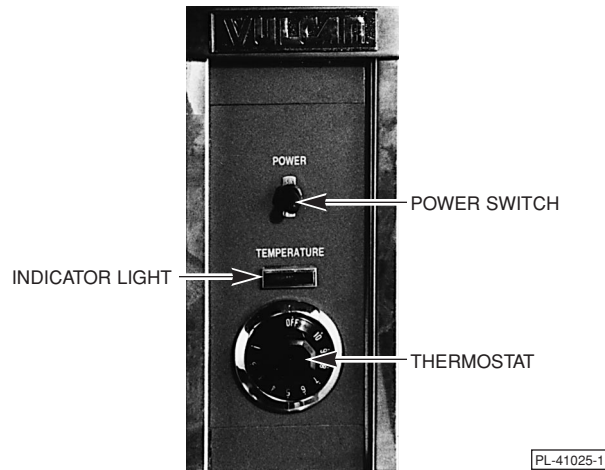


Fig. 1

- Thermostat — Maintains set temperature by controlling power supply.
- Power Switch — Turns power to the skillet ON and OFF.
- Indicator Light — When lit, indicates the heating elements are supplying heat to the skillet.
- Hand Wheel — (Not Shown.) Turn clockwise to tilt skillet; turn counterclockwise to return skillet to the upright position.

## BEFORE FIRST USE

Clean the protective metal oils from all surfaces of the skillet. Use a non-corrosive, grease dissolving commercial cleaner, following manufacturer's directions. Rinse thoroughly and wipe dry with a soft clean cloth. Clean all accessories. Rinse thoroughly and wipe dry.

## USING THE TILTING SKILLET

When the skillet is tilted, power supply to the heating elements is interrupted. The skillet can only be operated in the upright position.

Do not tilt the skillet with the cover down.

To prevent discoloration of stainless steel cooking surface, do not turn the heat on unless the skillet is covered with a fluid, a thin layer of cooking oil, or food to be cooked.

1. Tilt skillet to ensure that it moves easily. Turn handle as far as it will go and then return to upright position.
2. Turn the Power Switch ON.
3. Set the Thermostat dial to HIGH (#10).
4. Preheat skillet and allow it to cycle in order to equalize heat across the entire pan surface.
5. Set the Thermostat dial to the desired cooking temperature. Cooking will occur faster with the cover down.

The following are approximate temperature equivalents for the Thermostat dial settings:

Setting	Approx. Temp.	
	(°F)	(°C)
1 - 4	100 - 200	38 - 93
5 - 6	225 - 275	107 - 135
7 - 8	300 - 350	149 - 177
8 - 9	325 - 375	163 - 191
9 - 10	350 - 450	177 - 232

6. At the end of cooking, turn the Thermostat to OFF and turn the Power Switch to OFF.
7. Remove product. The skillet is provided with a stationary support for holding the food receiving pan when unloading prepared foods. The food receiving pan is removable for cleaning.

## CLEANING

**WARNING:** DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING.

Do not use corrosive cleaning agents.

### After Each Use

The tilting skillet should be cleaned after each use. Clean with warm water and a mild detergent. Rinse thoroughly and wipe dry with a soft clean cloth. Make sure that pour spout, strainer, cover, and sides of skillet are cleaned in the same manner.

Remove the food receiving pan and clean it in a sink as you would any utensil.

## Once A Day

Thoroughly clean the skillet with warm water and a mild detergent. Rinse thoroughly and wipe dry with a soft clean cloth.

## Stainless Steel

Clean stainless steel surfaces with a damp cloth and polish with a soft dry cloth. To remove discolorations, use a non-abrasive cleaner.

# MAINTENANCE

**WARNING:** THE TILTING SKILLET AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING OR SERVICING THE TILTING SKILLET.

**WARNING:** DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH TO INDICATE YOU ARE WORKING ON THE CIRCUIT.

## LUBRICATION

Never grease or oil the pivot bearings as this may cause problems with tilting. Bearings are oilite and never require lubrication.

## SERVICE AND PARTS INFORMATION

To obtain service and parts information concerning this tilting skillet, contact the Vulcan-Hart Service Agency in your area (refer to listing supplied with the skillet), or Vulcan-Hart Company Service Department at the address or phone number shown on the front cover of this manual.

# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES
Skillet will not operate.	1. Power supply not on. 2. Problem with thermostat or heating elements. Contact your local Vulcan-Hart authorized servicer.
Hot spot on pan bottom.	Problem with heating element. Contact your local Vulcan-Hart authorized servicer.
Skillet difficult to tilt.	Dirt in oilite bearings causing it to bind. Contact your local Vulcan-Hart authorized servicer.



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