

# INSTALLATION & OPERATION MANUAL

## V SERIES FOOD HOLDING AND TRANSPORTATION CABINETS AND BANQUET CARTS

### MODELS

VHP3	ML-126343	VBS7	ML-138032
VHP7	ML-126344	VBS15	ML-138033
VHP8	ML-126345	VHDP5	ML-138035
VHP15	ML-126346	VDW3	ML-138036
VHP20	ML-126347	VB90	ML-126548
VBP5I	ML-138030	VB96	ML-126550
VBP7I	ML-126358	VB150	ML-126552
VBP13I	ML-126359	VB200	ML-138034
VBP15I	ML-126360		
VBP77I	ML-126361		



For additional information on Vulcan-Hart or to locate an authorized parts and service provider in your area, visit our website at [www.vulcanhart.com](http://www.vulcanhart.com)

## 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 VICINITY OF 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 THIS EQUIPMENT.**

**IN THE EVENT OF A POWER FAILURE,  
DO NOT ATTEMPT TO OPERATE THIS DEVICE.**

# INSTALLATION, OPERATION AND CARE

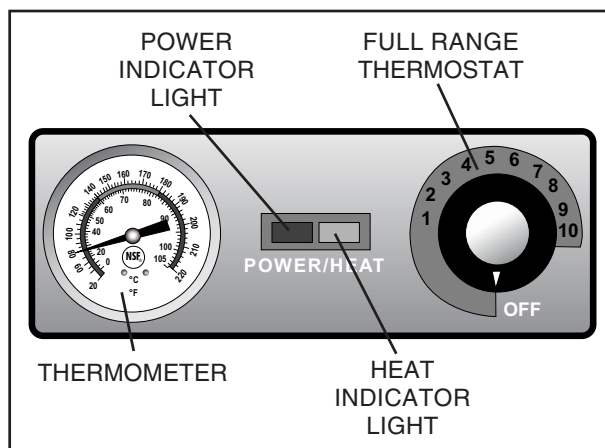
## V SERIES FOOD HOLDING AND TRANSPORTATION CABINETS AND BANQUET CARTS

### SAVE THESE INSTRUCTIONS FOR FUTURE USE

Vulcan-Hart Holding and Transport Cabinets and Banquet Carts 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 VBP series Holding and Transport Cabinets provide an efficient means of transporting and holding bulk prepared foods at proper serving temperatures.



**Fig. 1**

Model VBP77I cabinets have individual controls (Fig. 1) for each of the two compartments. The operator is able to hold two different products at two different temperatures in separate sections of the same cabinet.

All VBP Model, cabinets accommodate either a third, half, or full size steam table pans of various depths. The cabinets will also accommodate the 1/1 or 2/1 gastronorm pan.

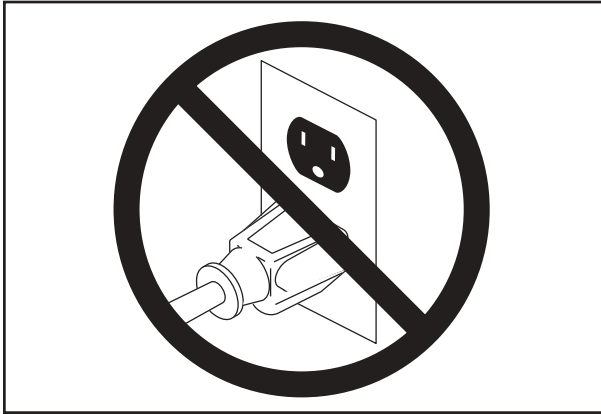
Model VHP Holding and Transport Cabinets provide an efficient means of transporting, holding, displaying, and serving a variety of prepared foods at proper serving temperatures.

All VHP Model, cabinets accommodate either a third, half, or full size steam table pans of various depths. The cabinets will also accommodate the 1/1 gastronorm pan.

Model VB Banquet Carts provide an efficient and sanitary method of holding and transporting pre-plated food products in a banquet facility. The carts are designed to accommodate covered or uncovered plates. The covered plates can be used with or without plate carriers. The uncovered plates require the use of plate carriers. Each cart is designed to hold 10 ½" (27 cm) plates. If larger or smaller plates are used the capacities increase or decrease to fit.

## INSTALLATION

Before installing, verify the electrical service agrees with the specifications on the rating plate located on the lower rear of the cart. If the electrical service does not agree with the rating plate, do not proceed with installation. Contact your dealer or local Vulcan-Hart service technician immediately.



**Fig. 2**

### UNPACKING

The APPLIANCE 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 APPLIANCE is damaged, save packing material and contact the carrier within 15 days of delivery. Check the delivery documentation for damage reporting contacts and time limits.

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 and the retaining straps that hold the wire plate racks (VB) or tray slides and tray slide upright side supports (VBP/VHP).
2. Remove all scratch protective film from the cabinet.
3. On banquet carts, lift the plate racks into position on the side brackets.

4. On food holding and transport cabinets, remove cardboard element cover protector from cabinet bottom.

Remove adjustable tray slides from box.

Remove the tray slide supports and install them in the cabinet.

- a. Hook the openings in the flat flange of the support over two vertical carriage bolts on the interior of the cabinet.
- b. Make sure all flanges on the four supports face the door opening.

Install tray slides in the cabinet.

Make sure the hook on the end of the tray slide is up.

### LOCATION

For efficient cabinet operation, choose a location that will provide easy loading and unloading without interfering with the final assembly of food orders.



**Fig. 3**

The installation location must allow adequate clearances for servicing and proper operation.

## INSTALLATION CODES AND STANDARDS

The APPLIANCE 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, CSA C22.1 (latest edition). Copies may be obtained from The Canadian Standard Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3.

## ELECTRICAL CONNECTIONS

**⚠ WARNING** Electrical and grounding connections must comply with the applicable portions of the National Electrical code and/or other local electrical codes.

The cord and plug supplied, is a suitable durable cord with molded plug and is provided with a proper strain relief.

**⚠ WARNING** Appliances equipped with a flexible electric supply cord provided with a three-prong grounding plug. It is imperative that this plug 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.

Refer to wiring diagrams in this manual.

All cabinets are equipped with an 8 ft. (2.4 m) cord and NEMA 5-15 plug as standard equipment.

The banquet cart series are factory wired for either 110/120 volt or 208/240 volt, single phase operation.

- All 208/240 volt carts are equipped with an 8 ft. (2.4 m) cord and NEMA 6-15 plug.

**Electrical Connection**

**⚠ 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 to the machine and follow Lockout/Tagout procedures before cleaning.

MODEL	VOLTAGE	AMP	PHASE	HZ	NEMA PLUG
VBP5I, VBP7I, VBP13I, VBP15I, VBS7, VBS15, VHDP5, VDW3	110/120 208/240	10 5.4	1	60	5-15 6-15
VBP77I	110/120 208/240	20 10.9	1	60	5-20 6-20
VHP3, VHP7, VHP8	110/120 208/240	5 2.7	1	60	5-15 6-15
VHP15, VHP20	110/120 208/240	10 5.4	1	60	5-15 6-15
VB90, VB96, VB150, VB200	110/120 208/240	16.6 9.0	1	60	5-20 6-20

## OPERATION

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

### CONTROLS

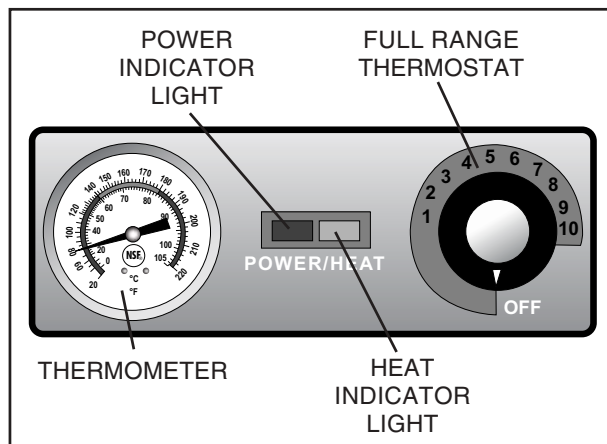


Fig. 4

### HOLDING COMPARTMENTS

#### POWER INDICATOR LIGHT

Lit when power is supplied to cabinet.

#### HEAT INDICATOR LIGHT

Lit when heat is supplied to cabinet.

#### FULL RANGE THERMOSTAT

Turn to desired temperature setting (1-10).

#### THERMOMETER

Indicates interior temperature.

### BEFORE FIRST USE



**⚠ WARNING** Disconnect electrical power to the machine and follow Lockout/Tagout procedures before cleaning.

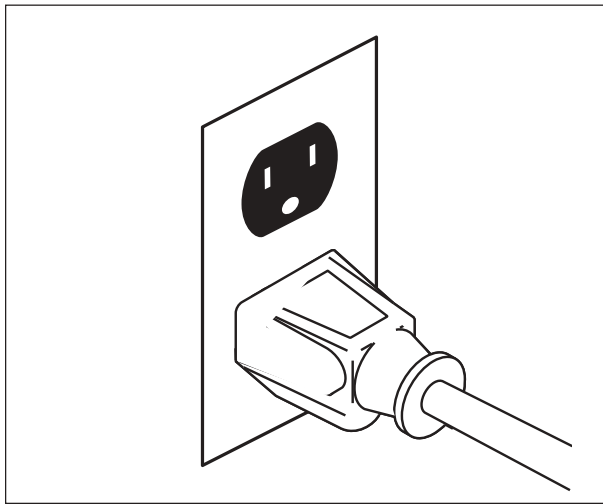


Fig. 5

1. Clean appliance thoroughly.
  - a. Use mild soap and water solution to clean appliance.
  - b. Wipe dry with a soft clean cloth.
  - c. Clean all accessories.
2. Operate appliance in highest temperature setting for a period of 30-45 minutes. (See Operating Instructions).

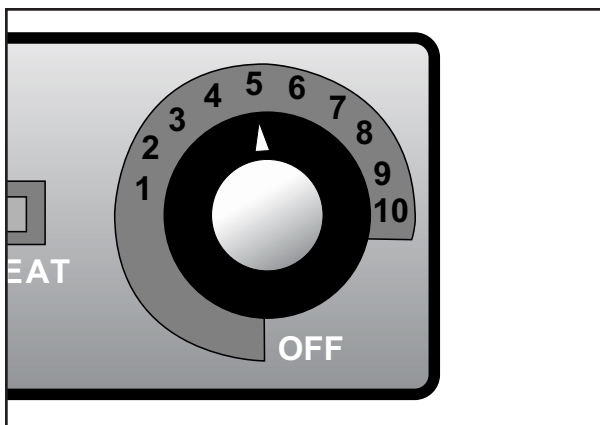
**OPERATING APPLIANCE**

1. Connect electric power supply.
  - Power indicator light is lit.



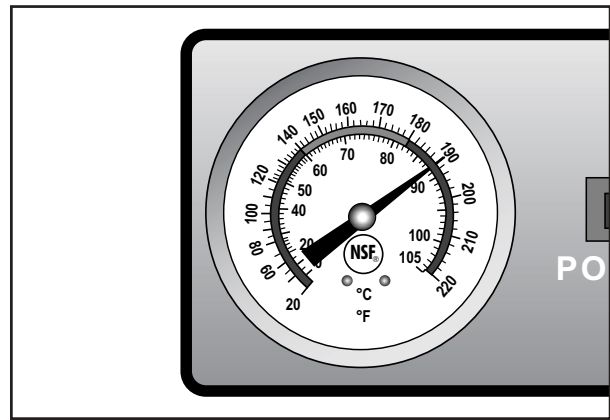
**Fig. 6**

2. Turn thermostat knob to desired setting.
  - Heating elements begin heating.
  - Heat indicator light is lit.



**Fig. 7**

3. Thermometer will indicate the interior temperature of the appliance.



**Fig. 8**

4. Once desired temperature is reached, heating elements will cycle on and off.
  - Heat light(s) will cycle on and off with the heating elements.
5. Temperature in heated appliance will fluctuate as the heating elements cycle on and off.
6. Monitor the food product to ensure proper temperatures.

**Appliance Temperatures**

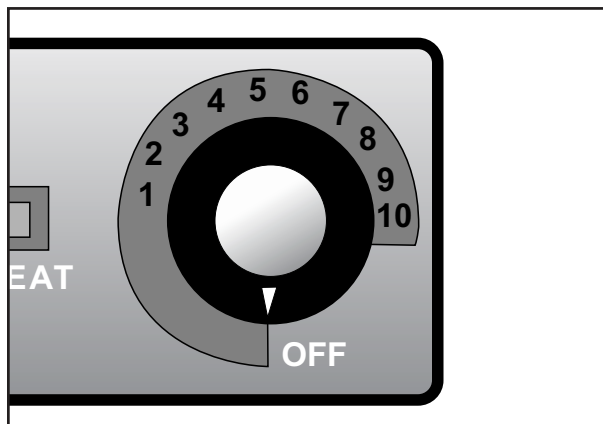
The greater the thermostat setting number, the higher the appliance temperature. The lower the thermostat setting number, the lower the appliance temperature.

Thermostat Setting	Approximate Temperature
1	110°F (43°C)
2	120°F (49°C)
3	130°F (54°C)
4	140°F (60°C)
5	150°F (66°C)
6	160°F (71°C)
7	170°F (77°C)
8	180°F (82°C)
9	190°F (88°C)
10	200°F (93°C)



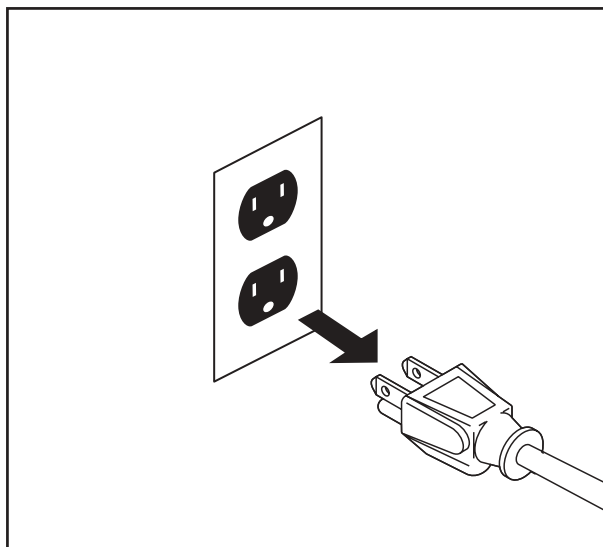
## Shutdown

Turn full range thermostat counterclockwise to OFF.



**Fig. 9**

Unplug electrical power supply. Power indicator light will go off.



**Fig. 10**

## Extended Shutdown

Unplug electrical power supply. Power indicator light will go off.

## CLEANING



**⚠ WARNING** Disconnect electrical power to the machine and follow Lockout/Tagout procedures before cleaning.

Clean appliance interior with mild soap and water whenever a food spill occurs. Never use harsh chemicals or abrasive pads to clean appliance.

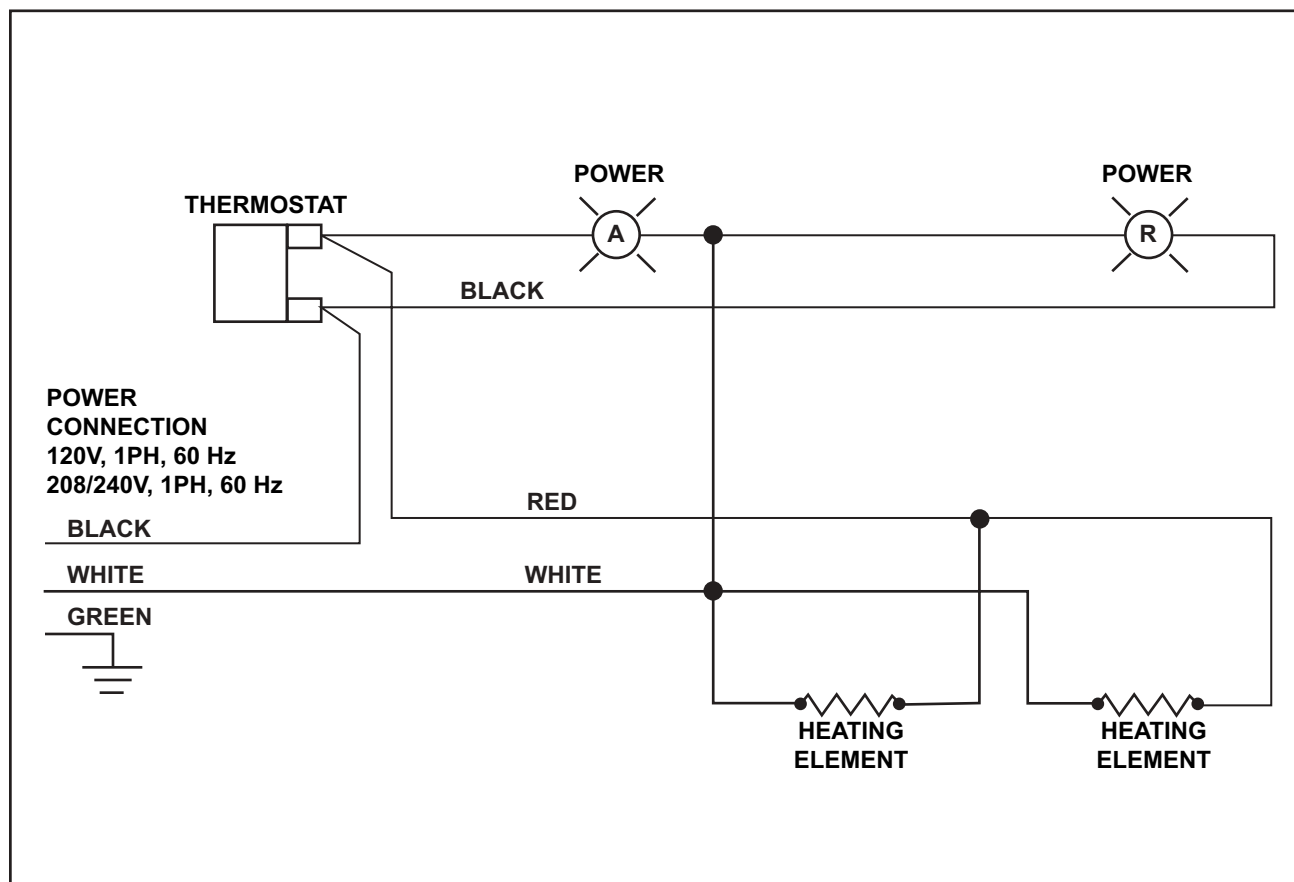
### Daily

1. Allow appliance to cool before cleaning.
2. Remove tray slides or plate racks and clean in a sink as you would any utensil.
3. Clean the interior of the appliance with mild soap and water.
4. Place tray slides or plate racks in the appliance.

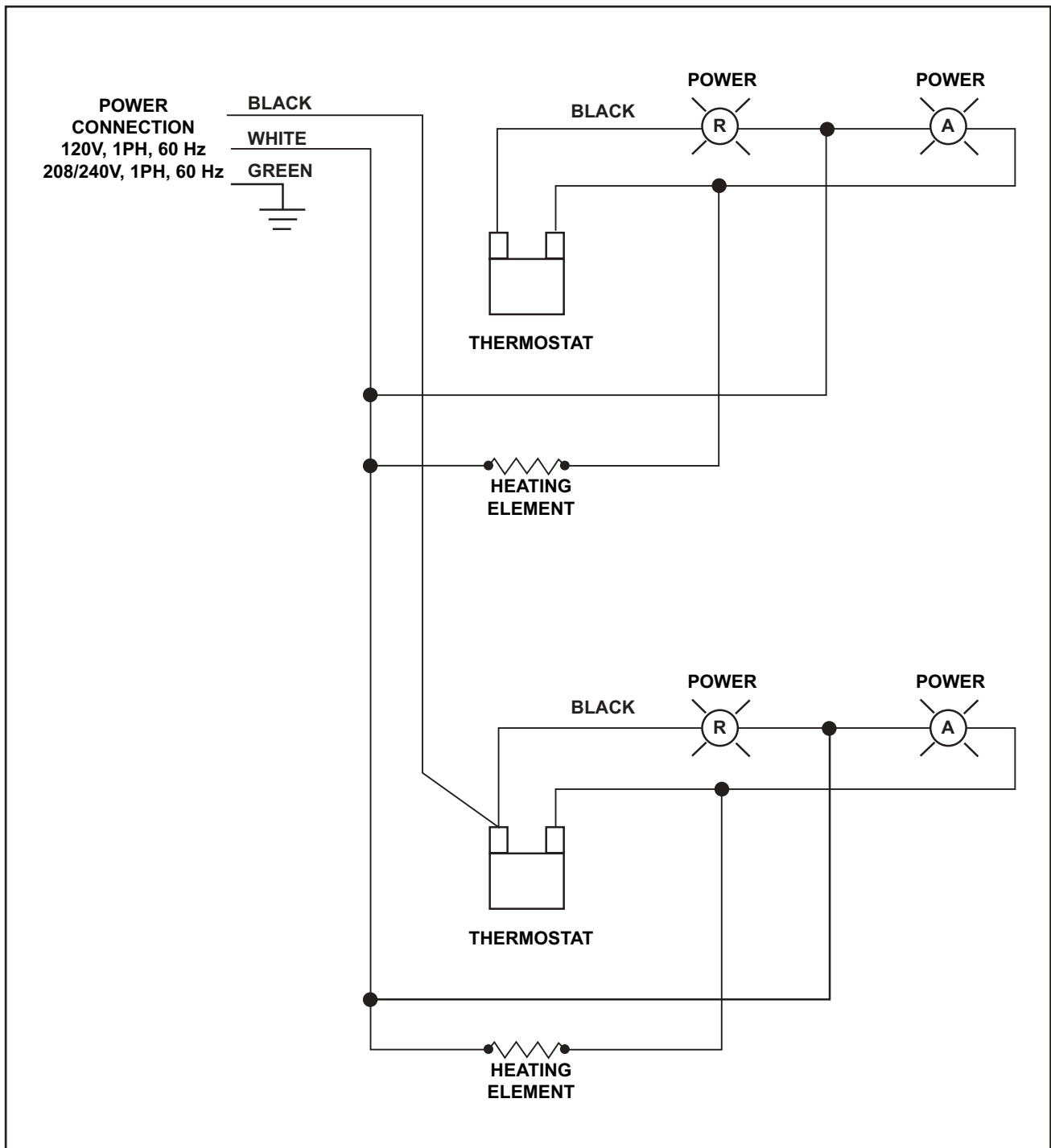
## TROUBLESHOOTING

SYMPTOMS	POSSIBLE CAUSES	REMEDY
Temperature incorrect	No main power source Power switch in off position Door open	Check the power source or circuit breaker. Press power switch to the on position. Close door.
Door leaks	Damaged door gasket	Check door gasket for damage. If adjustment is needed, contact your Authorized Vulcan-Hart Servicer.
Compartment does not heat properly	Defective heating coil  Defective thermostat or thermostat requires adjustment	Contact your authorized service provider.  Contact your authorized service provider.
Indicator lights not lit Power indicator light Heat indicator light	No power to appliance  No heat	Check power source.  Check power source and thermostat operation.

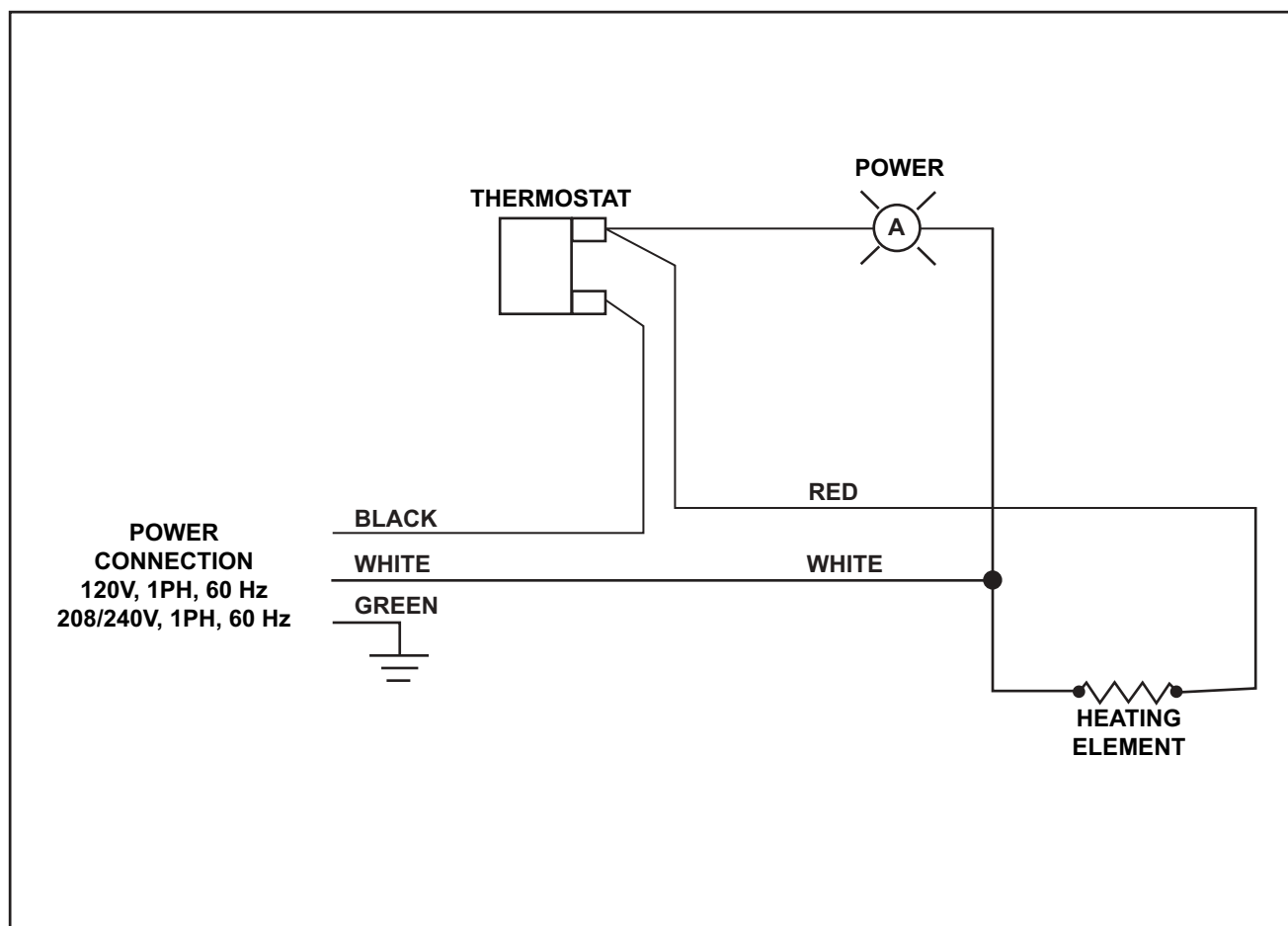
## WIRING DIAGRAMS



**VB48, VB72, VB90, VB96, VB150, VBP5I, VBP7I, VBP13I, VBP15I, VHP15, VHP20**  
**Wiring Diagram**



VBP77I Wiring Diagram



VHP3, VHP7, VHP8 Wiring Diagram

## VULCAN REPLACEMENT PARTS LIST

BOLT, RETAINING RACK (PACK OF 4)	WP-305	851800-26
CAP, CHROME INSPECTION	WP-174	851800-23
CLIP, ELEMENT	WP-182	851800-14
CORD, POWER 12/3 120V. 15 AMP	WP-015-1	851800-99
CORD, POWER 12/3 120V. 20 AMP	WP-247	851800-148
CORD, POWER 12/3 208/240V. 15 AMP	WP-015-2	851800-213
CORD, POWER 16/3 120V.	WP-052	851800-6
ELEMENT, 120V – 1000W	WP-105-1	851800-151
ELEMENT, 120V – 600W (1220/1826)	WP-104-1	851800-11
ELEMENT, 208/240V – 600W (1220/1826)	WP-104-2	851800-13
ELEMENT, 208/240V – 1000W (1826-40)	WP-105-2	851800-152
GASKET, DOOR	WP-302	851800-17
HANDLE, PUSH/PULL	WP-117	851800-132
HANDLE, PUSH/PULL S.S. (2026 SERIES)	WP-236	851800-223
HANDLE, PUSH/PULL S.S. (2-90 ONLY)	WP-237	851800-375
HANDLE, PUSH/PULL S.S. (ALL EXCEPT 2-90)	WP-149	851800-606
HANDLE, SIDE LIFT (1220-3, 7, 8/1826-7)	WP-108	851800-134
HINGE, DOOR	WP-111	851800-18
HOLDER, PROBE THERMOMETER	WP-093	851800-29
HOLDER, PROBE THERMOSTAT	WP-089	851800-32
KNOB, THERMOSTAT	WP-242	851800-31
LATCH, DOOR	WP-107	851800-8
LATCH, DOOR (MAGNETIC)	WP-372	851800-626
LIGHT, INDICATOR DUAL 125V	WP-106-1	851800-21
LIGHT, INDICATOR DUAL 240V	WP-106-2	851800-22
PAN, HUMIDITY W/SPONGE	WP-103	851800-135
PLATE, CARRIER, WIRE (COVERED)	WP-126	851800-465
PLATE, CARRIER, WIRE (UNCOVERED)	WP-127	851800-466
RACK, WIRE SHELF (2-150)	WP-123-150	851800-408
RACK, WIRE SHELF (2-72)	WP-123-72	851800-405
RACK, WIRE SHELF (2-90)	WP-123-90	851800-406
RACK, WIRE SHELF (2-96)	WP-123-96	851800-407
SLIDES, TRAY METRIC (EACH)	WP-291	851800-310
SPONGE, HUMIDITY	WP-099	851800-20
STRAIN RELIEF, 12/3 POWER CORD	WP-006-312	851800-229
STRAIN RELIEF, 16/3 POWER CORD	WP-006-1	851800-7
THERMOMETER, DIAL	WP-109	851800-28
THERMOSTAT	WP-110	851800-30

# NOTES

## SERVICE AND PARTS INFORMATION

To obtain service and parts information concerning this model, contact the Vulcan-Hart Service Agency in your area (refer to our website, [www.vulcanhart.com](http://www.vulcanhart.com) for a complete listing of Authorized Service and Parts depots).

When calling for service, the following information must be available: model number, serial number, manufacture date (MD) and voltage.



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