

# VULCAN

## INSTALLATION & OPERATION MANUAL

### VBP SERIES FOOD HOLDING AND TRANSPORT CABINETS

#### MODELS

|         |           |
|---------|-----------|
| VBP4    | ML-126352 |
| VBP7    | ML-126353 |
| VBP13   | ML-126355 |
| VBP15   | ML-126356 |
| VBP40   | ML-126357 |
| VBP7I   | ML-126358 |
| VBP13I  | ML-126359 |
| VBP15I  | ML-126360 |
| VBP77   | ML-126354 |
| VBP77I  | ML-126361 |
| VBP8HI  | ML-126362 |
| VBP12HI | ML-126363 |
| VBP15HI | ML-126364 |



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# Installation, Operation and Care of MODEL VBP SERIES FOOD HOLDING AND TRANSPORT CABINETS

**PLEASE KEEP THIS MANUAL FOR FUTURE USE**

## GENERAL

Vulcan-Hart Holding and Transport Cabinets 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.

- VBP8HI, VBP12HI, and VBP15HI have an interior convected air system for even air circulation.
- VBP77 and VBP77I have individual controls 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.

VBP commercial and institution series cabinets accommodate a variety of pan sizes by utilizing the universal tray slides.

| Model                                | Pan Size   |  |
|--------------------------------------|--|--|
|                                      | Commercial   | Institution  |
| VBP4, 7, 13, 15,<br>40, 7I, 13I, 15I | 18x26" (457x660 mm) sheet<br>12x20" (305x508 mm) steam table   | 18x26" (457x660 mm) sheet<br>12x20" (305 x 508 mm) steam table<br>1/1 or 2/1 gastronorm pan  |
| VBP8HI, 12HI,<br>15HI                | N/A  | 18x26" (457x660 mm) sheet<br>12x20" (305x508 mm) steam table   |
| VBP77, 77I                           | (7)18x26" (457x660 mm) sheet<br>(7)12x20x2½" (305x508x64 mm) steam table<br>Combination of sheet and steam table | (7)18x26" (457x660 mm) sheet<br>(14)12x20x2½" (305x508x64 mm) steam table<br>Combination of sheet and steam table<br>1/1 or 2/1 gastronorm pan |

VBP8HI, VBP12HI, VBP15HI have tray slides specifically designed to lock-in the covers of 12x20" (305x508 mm) pans providing reduced spillage during transport cycle.

# INSTALLATION

Before installing, verify that the electrical service agrees with the specifications on the rating plate located on the lower left corner. If the supply and equipment requirements do not agree, do not proceed with the installation. Contact your dealer or Hobart Food Equipment Group Canada immediately.

## UNPACKING

This cabinet 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 to the cabinet. If the cabinet is found to be damaged, save the packaging material and contact the carrier within 7 days of delivery.

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

1. Remove banding material holding the carton to the pallet.
2. Remove cardboard carton and plastic bag covering cabinet.
3. Carefully lift cabinet off carton bottom and place it on the floor, or table if it is a counter top cabinet.
4. Open cabinet door and remove box containing adjustable tray slides.
  - If the cabinet is a VBP4, VBP7, VBP77, or VBP77I the box will also contain tray slide upright side supports.
5. Remove cardboard element cover protector from cabinet bottom.
6. Remove adjustable tray slides from box.
7. If the cabinet is a VBP4, VBP7, VBP77, or VBP77I 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.
8. Install tray slides in the cabinet.
9. 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.

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

## **INSTALLATION CODES AND STANDARDS**

The cabinet 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.

**WARNING:** THIS APPLIANCE IS EQUIPPED WITH A FLEXIBLE ELECTRIC SUPPLY CORD PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THIS PLUG MUST 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.

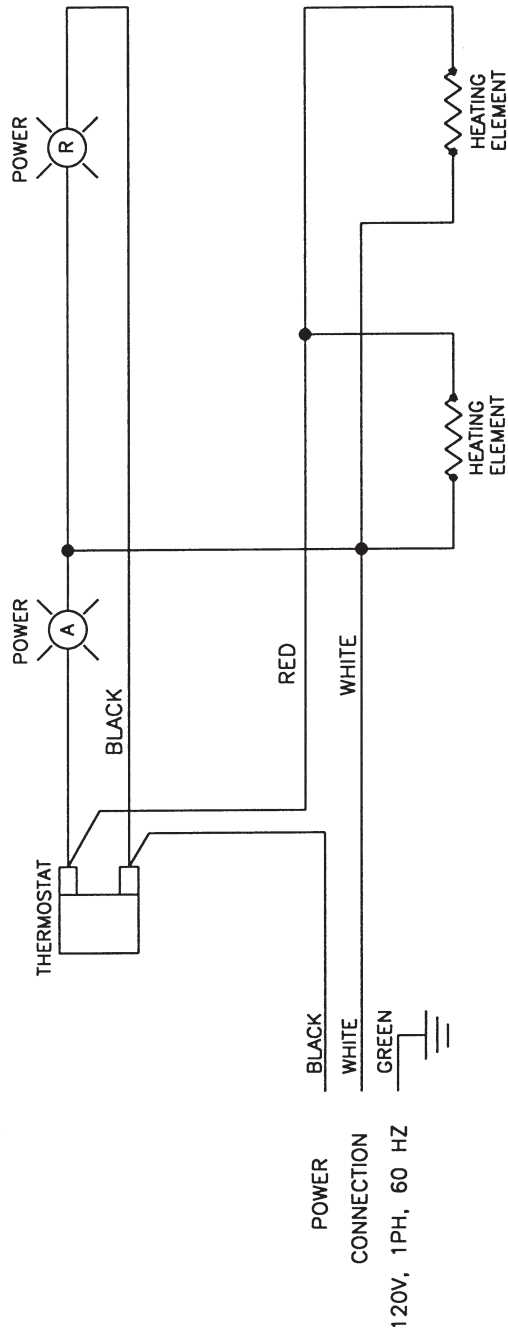
Refer to wiring diagrams in this manual (see pages 7-9).

All cabinets are equipped with an 8 ft. (2.4 m) cord and NEMA plug.

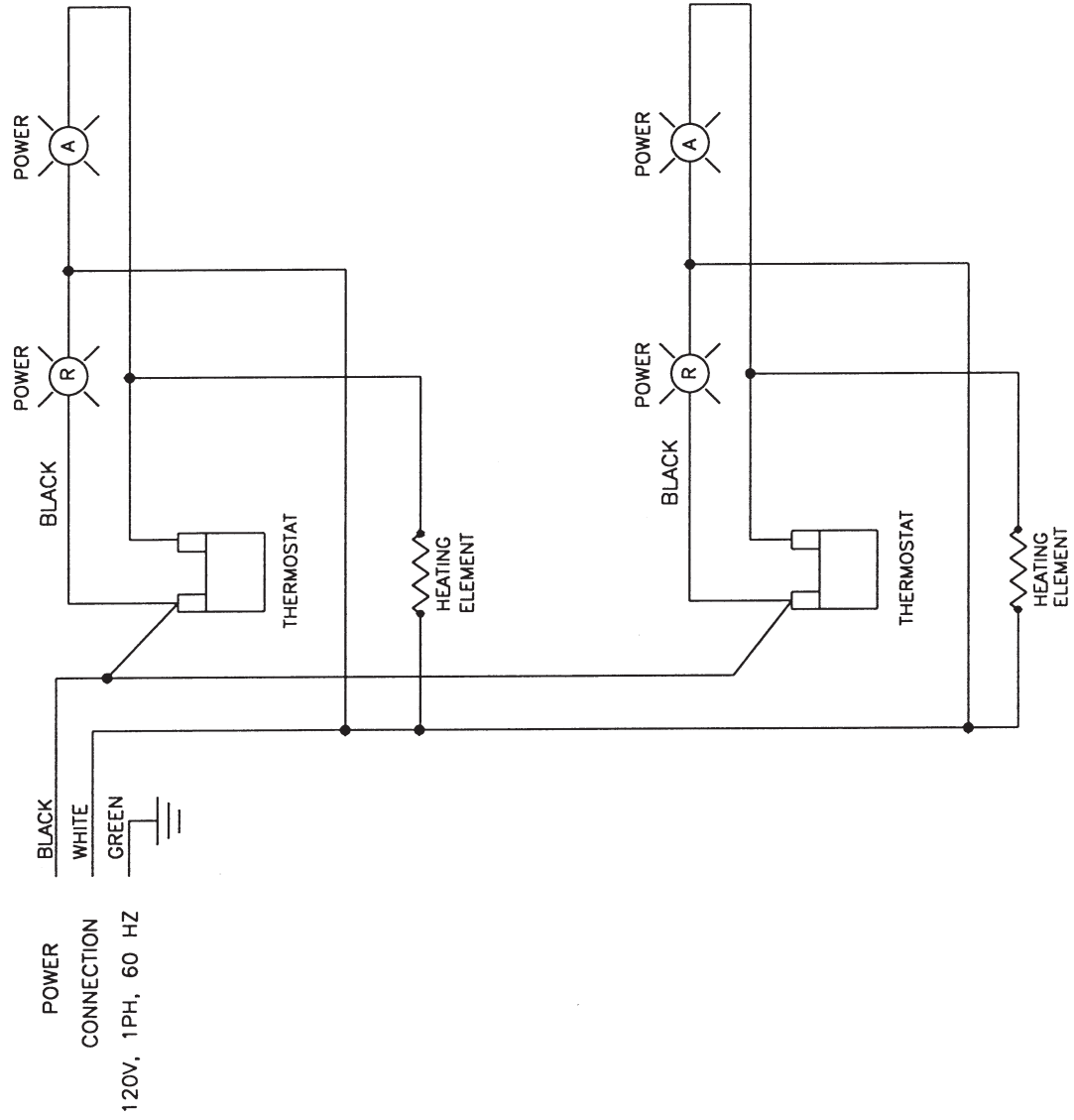
## Electrical Table

| Model   | Voltage            | Amp        | Phase | Hz | NEMA Plug    |
|---------|--------------------|------------|-------|----|--------------|
| VBP4    | 110/120<br>208/240 | 10<br>5.4  | 1     | 60 | 5-15<br>6-15 |
| VBP7    | 110/120<br>208/240 | 10<br>5.4  | 1     | 60 | 5-15<br>6-15 |
| VBP13   | 110/120<br>208/240 | 10<br>5.4  | 1     | 60 | 5-15<br>6-15 |
| VBP15   | 110/120<br>208/240 | 10<br>5.4  | 1     | 60 | 5-15<br>6-15 |
| VBP40   | 110/120<br>208/240 | 16.7<br>9  | 1     | 60 | 5-20<br>6-15 |
| VBP7I   | 110/120<br>208/240 | 10<br>5.4  | 1     | 60 | 5-15<br>6-15 |
| VBP13I  | 110/120<br>208/240 | 10<br>5.4  | 1     | 60 | 5-15<br>6-15 |
| VBP15I  | 110/120<br>208/240 | 10<br>5.4  | 1     | 60 | 5-15<br>6-15 |
| VBP77   | 110/120<br>208/240 | 20<br>10.9 | 1     | 60 | 5-30<br>6-15 |
| VBP77I  | 110/120<br>208/240 | 20<br>10.9 | 1     | 60 | 5-30<br>6-15 |
| VBP8HI  | 110/120<br>208/240 | 16.7<br>9  | 1     | 60 | 5-20<br>6-15 |
| VBP12HI | 110/120<br>208/240 | 16.7<br>9  | 1     | 60 | 5-20<br>6-15 |
| VBP15HI | 110/120<br>208/240 | 16.7<br>9  | 1     | 60 | 5-20<br>6-15 |

# WIRING DIAGRAMS

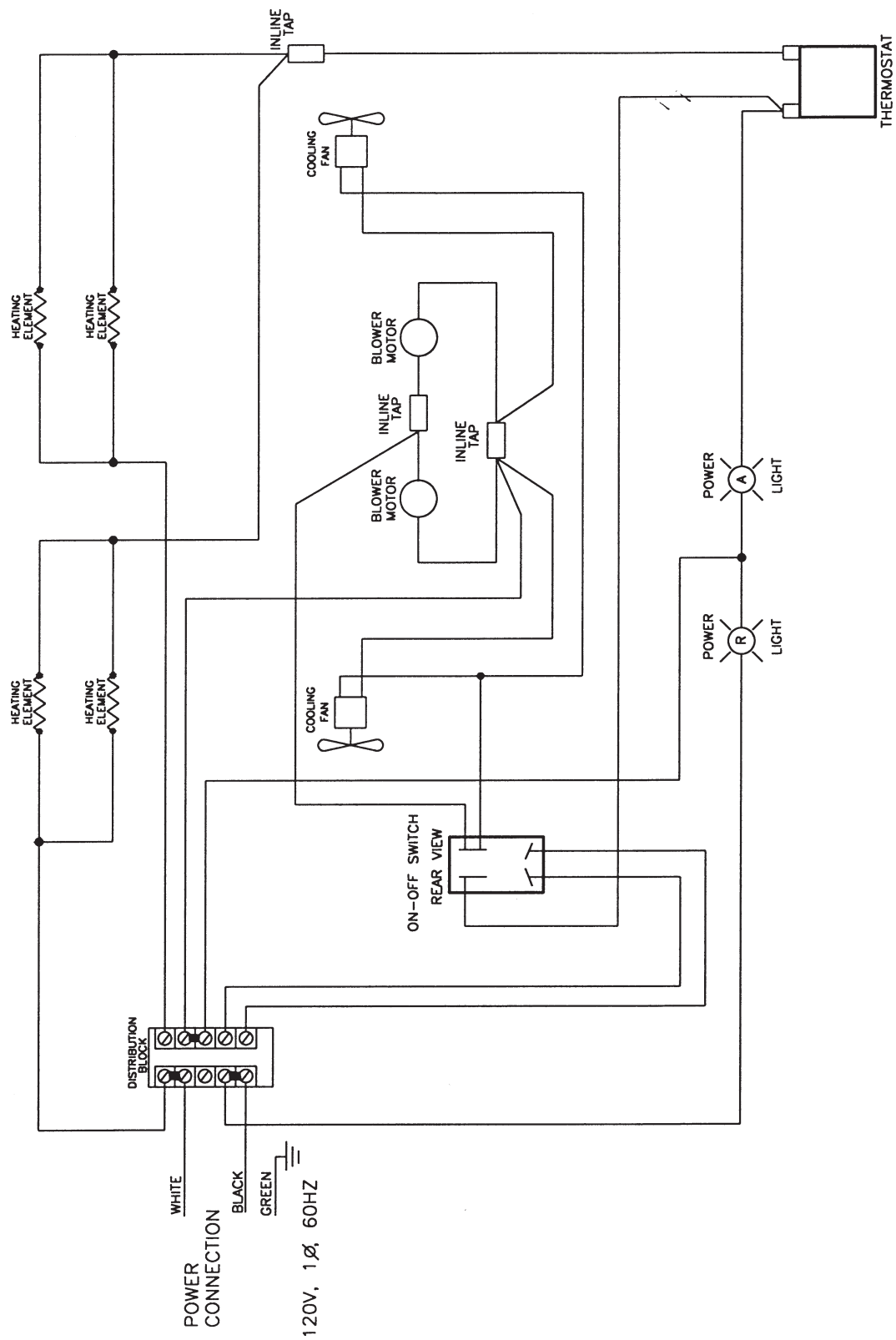


**VBP4, VBP7, VBP13, VBP15, VBP40, VBP7I, VBP13I, VBP15I**



**VBP77, VBP77I**





VBP8HI, VBP12HI, VBP15HI

# OPERATION

**WARNING:** THE CABINET AND ITS PARTS ARE HOT. BE VERY CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE CABINET.

## CONTROLS

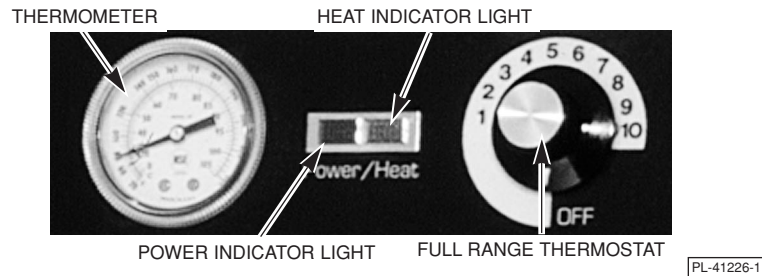


Fig. 1

### All Models (Fig.1)

- 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.
- THERMOMETER – Indicates interior temperature of cabinet.

### Models VBP8HI, VBP12HI, VBP15HI Only (Not Shown)

- ON/OFF SWITCH – Interior circulating fans immediately start.
- Control/component compartment cooling fans start.

## BEFORE FIRST USE

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

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

## OPERATING CABINET

1. Connect electric power supply.
  - Power indicator light is lit.
2. If cabinet is a VBP8HI, VBP12HI, or VBP15HI, press ON/OFF switch ON.
  - Interior air circulating fans start.
  - Control/component compartment cooling fans start.
3. Turn thermostat knob to desired setting.
  - Heating elements begin heating.
  - Heat indicator light is lit.
4. Thermometer will indicate the interior temperature of the cabinet.
5. Once desired temperature is reached, heating elements will cycle on and off.
  - Heat light will cycle on and off with the heating elements.
6. Temperature in heated cabinet will fluctuate as the heating elements cycle on and off.
7. Monitor the food product to ensure proper temperatures.

## Cabinet Temperatures

The greater the thermostat setting number, the higher the cabinet(s) temperature. The lower the thermostat setting number, the lower the cabinet(s) temperature.

| <b>Thermostat Setting</b> | <b>Approximate<br/>Cabinet Temperature</b> |
|---------------------------|--|
| 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**

If cabinet is a VBP8HI, VBP12HI, or VBP15HI, press ON/OFF switch OFF.

## **Extended Shutdown**

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

## **CLEANING**

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

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

### **Daily**

1. Allow cabinet to cool before cleaning.
2. Remove the tray slides and clean in a sink as you would any normal utensil.
3. Clean the interior of the cabinet with a mild soap and water.
4. Rinse and dry with a soft dry cloth.
5. Replace tray slides in cabinet.

## **MAINTENANCE**

**WARNING:** THE CABINET AND ITS PARTS ARE HOT. BE VERY CAREFUL WHEN OPERATING, CLEANING OR SERVICING THE CABINET.

**WARNING:** UNPLUG ELECTRICAL POWER SUPPLY BEFORE SERVICING THE CABINET.

## **SERVICE AND PARTS INFORMATION**

To obtain service and parts information concerning this cabinet, contact the Hobart Food Equipment Group Office in your area or call 1-800-444-4764.

## Free Manuals Download Website

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