



INSTALLATION & OPERATION MANUAL

V SERIES FOOD HOLDING, TRANSPORT, AND PROOFER CABINET

MODEL:

VP18 ML-138089



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

VULCAN-HART
DIVISION OF ITW FOOD EQUIPMENT GROUP, LLC
www.vulcanequipment.com

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BALTIMORE, MD 21222
F-41190 (11-12)

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 equipment.

IN THE EVENT OF A POWER FAILURE,

DO NOT ATTEMPT TO OPERATE THIS DEVICE

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GENERAL

INTRODUCTION

Vulcan-Hart Holding & Transport and Proofing 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.

INSTALLATION

Before installing, verify that the electrical service agrees with the specifications on the rating plate located on the lower back corner of the cabinet. (Fig. 4) If the supply and equipment requirements do not agree, do not proceed with unpacking and installation. Contact your Vulcan-Hart Customer Service Department immediately.

UNPACKING:

The 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 15 days of delivery.

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. Remove 20 Tray Slides and 2 Water Pans. (10"x12"x2½")
2. Peel off all vinyl protection film.
3. Install desired number of Tray Slides. Make sure the hook on the end of the tray slide is up. (Fig. 1)



(Fig. 1)

4. Insert one (1) Water Pan in opening at the bottom of the cabinet and insert one (1) Water Pan through slides underneath the cabinet. (Fig. 2)



(Fig. 2)

CLEANING:

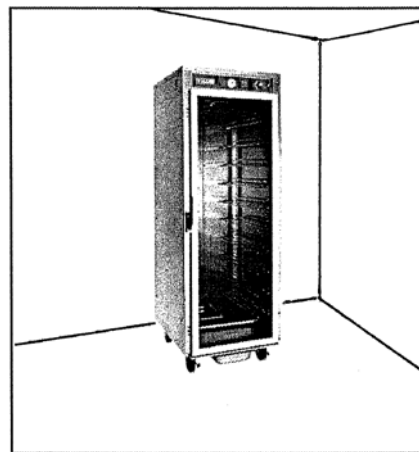
The cabinet should be thoroughly cleaned prior to putting into service.

Use a mild soap and water solution to clean the interior of the unit. Never use harsh chemicals or abrasive pads to clean the unit. See cleaning instructions in this manual.

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. (Fig. 3)



(Fig. 3)

When cabinet is in position, secure the brakes on the front two wheels. These brakes should always be locked when the cabinet is in use.

ELECTRICAL REQUIREMENTS

ELECTRICAL CODES & 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, 1 Batterymarch Park, Quincy, MA 02269.
1-617-770-3000 www.nfpa.org

In Canada:

1. Local Codes.
2. Canadian Electrical Code, CSA C22.1 (latest edition.) Copies may be obtained from: The Canadian Standard Association.
www.csa.ca

ELECTRICAL CONNECTIONS:

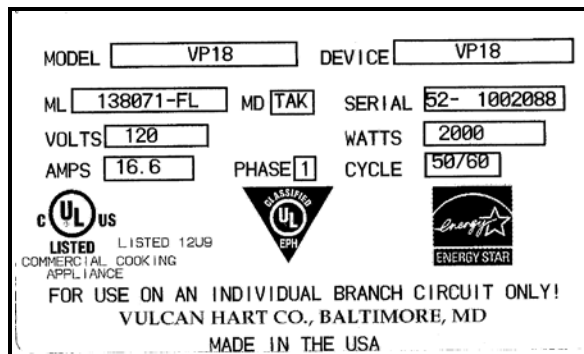
The cabinet is factory wired for either 110/120 volt or 208/240 volt, single phase operation. All 110/120 volt cabinets are equipped with a 8 foot cord and NEMA 5-20 plug as standard equipment. All 208/240 volt cabinets are equipped with an 8 foot cord and NEMA 6-15 plug. Refer to wiring diagram in the back of this manual.

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

⚠ WARNING All cabinets are equipped with a three-prong plug. It is imperative that 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.**

Verify that the power source matches the Serial Data Plate located on the lower back corner of the cabinet and the plug configuration before the connection is made. (Fig.4)

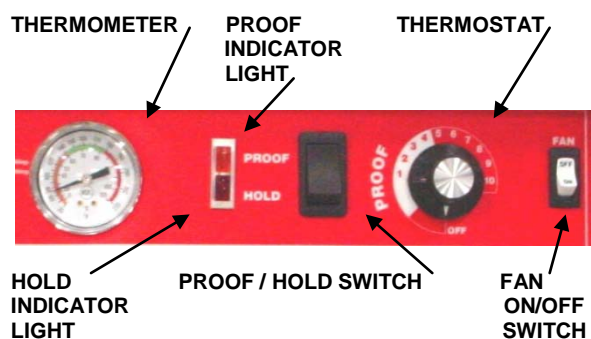


(Fig. 4)

OPERATION

CONTROLS

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



Thermometer:

The Thermometer indicates the interior temperature of the cabinet.

Proof Indicator Light:

The Proof Indicator Light indicates power is supplied to the cabinet and the cabinet is in Proofing Mode.

Thermostat:

The Thermostat turns power on to the heating elements. If “Proofing mode” is desired, the thermostat should be set in the white “Proof” area (1 through 4.) If “Holding mode” is desired, the thermostat should be set in the red area (5 through 10.) (Fig. 5)

Hold Indicator Light:

The Hold Indicator Light indicates power is supplied to the cabinet and the cabinet is in Holding Mode.

Proof / Hold Switch:

Flip the switch upward for Proofing mode or flip the switch downward for Holding mode.

Fan On/Off Switch:

The Fan On/Off Switch turns the fan on or off only.

Mode	Thermostat Setting	Approximate Temperature
PROOF	1	100°F (37°C)
	2	110°F (43°C)
	3	120°F (49°C)
	4	130°F (54°C)
HOLD	5	140°F (60°C)
	6	150°F (66°C)
	7	160°F (71°C)
	8	170°F (77°C)
	9	180°F (82°C)
	10	190°F (88°C)

(Fig.5)

PROOFING OPERATING INSTRUCTIONS

⚠ WARNING Always disconnect power cord prior to adding water to the water pan inside the cabinet. Do not over fill water pan with water.

1. Fill Water Pan at the bottom of cabinet with a maximum of approx. 2 liters, or one-half full, of clean warm water. **Never fill water pan more than one-half full.** *If proofing for a long period of time, check the water pan occasionally and refill if needed.*
2. Plug in power cord to appropriate power source.
3. Switch Proof/Hold Switch upward to Proof position. The Proof Indicator Light should be lit.
4. Turn the Thermostat to “2” or to desired setting. See Fig. 5.

Ideal proofing conditions consist of a temperature of 100° F and 80% to 90% humidity. Proofing times will vary depending on the handling and types of dough products. Sugar and yeast must be able to react properly. This process takes a certain amount of time and cannot be altered by adjusting the settings.

5. Turn Fan Switch to On position. The use of the fan is optional. Use of the fan keeps the temperature even throughout the cabinet.

6. Preheat approximately 15 to 30 minutes to reach desired temperature and humidity.

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

At the proper setting, your proofer door will have a light haze of moisture on it. If water beads up and runs down the door, the setting or amount of water in the water pan is too high. You may need to adjust according to atmospheric conditions.

7. Place pans with prepared dough inside cabinet. It is recommended that dough is completely thawed and at room temperature before placing in the proofer. See *dough preparation (page 7) for suggested guidelines.*
8. Close cabinet door and monitor until dough is ready. Proofing time is approximately 15 to 45 minutes.

Note: *Proofing time will vary depending on the different dough products. Always monitor your products for desired results. The door should not be opened unnecessarily to conserve the heat and humidity inside the cabinet.*

A Water Pan is located underneath the cabinet to collect excess condensation. Make sure to periodically check and empty this pan.

DOUGH PREPARATION

If Dough is Frozen:

- Grease pan. Place frozen dough on pan and brush tops of dough with oil, cover dough lightly with a film wrap, and refrigerate until dough thaws and reaches 40°F (4 to 6 hours or overnight.)

It is important during thawing that the tops of the dough product must not “crust” or dry out. This can be prevented by oiling the tops and lightly covering the dough with a film wrap. This film wrap must not be tucked in at the sides – it should merely lie on top of the greased dough. **Note: Always remove this film wrap before proofing.**

- Remove dough from refrigerator and allow the dough to reach room temperature.

Hint: You may want to place the dough on a greased room temperature pan. This helps shorten the proofing time. Placing cold pans in the proofer brings the temperature down inside the cabinet and lengthens the proofing time.



PROOFING GUIDELINE

	# Of Buns	Dough Temp.	Approx. Proof Time	Cabinet Temp.
FRESH PREPARED DOUGH	1 to 10	Room Temp.	30 min.	90-95°F
	10 to 20	Room Temp.	33 min.	90-95°F
	20 to 30	Room Temp.	35 min.	90-95°F
	30 to 40	Room Temp.	38 min.	90-95°F
	40 to 50	Room Temp.	40 min.	90-95°F
REFRIGERATED DOUGH	1 to 10	30° - 45°F.	35 min.	90-95°F
	10 to 20	30° - 45°F.	39 min.	90-95°F
	20 to 30	30° - 45°F.	43 min.	90-95°F
	30 to 40	30° - 45°F.	46 min.	90-95°F
	40 to 50	30° - 45°F.	50 min.	90-95°F

PROOFING SHUTDOWN

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

When the use of the proofing cycle is completed:

- Turn the thermostat to the Off position.
- Keep the fan switch in the On position. This helps remove the excess humidity.
- Open the door slightly to let out the humidity and to prevent mold.
- Allow cabinet to cool down completely.
- Unplug power cord.
- Empty and clean both water pans.
- Clean cabinet according to instructions in this manual.

HOLDING OPERATING INSTRUCTIONS

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

Once the cabinet has been connected to the appropriate power source, the cabinet is ready for operation.

1. Switch Proof/Hold Switch downward to the Hold position. The Hold Indicator Light should be lit.
2. Turn the Thermostat to desired setting between 5 and 10. See Fig. 5.

3. Switch the Fan switch to On if forced air holding is desired. The use of the fan is optional. Use of the fan keeps the temperature even throughout the cabinet.
4. Wait approximately 25 minutes for the cabinet to preheat.
5. Load Hot food pans with hot, cooked food into cabinet.
6. When removing items, start at the bottom and work up. This will keep food hotter and eliminate spillage onto lower items.

This cabinet is not intended to reheat food. Food must be cooked and at a safe serving temperature prior to being placed in the cabinet.

The operator should always monitor the food product to insure that it remains at a proper temperature.

HOLDING SHUTDOWN

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

When the use of the holding cycle is completed:

1. Turn the thermostat to the Off position.
2. Keep the fan switch in the On position. This helps remove the

excess humidity from the food product.

3. Allow cabinet to cool down completely.
4. Unplug power cord.
5. Clean cabinet according to instructions in this manual.

CLEANING

▲ WARNING Always *unplug electrical power supply* before cleaning.

▲ WARNING The Cabinet and its parts are *HOT*. Be very careful when operating, cleaning, or servicing the cabinet.

DAILY CLEANING:

1. Unplug electrical power supply.
2. Allow warmer to cool before cleaning.
3. Clean the interior of the cabinet with a mild soap and water. *Never use harsh chemicals or abrasive pads to clean the cabinet.*
4. Rinse and dry with a soft dry cloth.
5. Clean the exterior of the cabinet with a clean damp cloth.

HEAVY-DUTY CLEANING:

For heavy-duty cleaning, use warm water, a degreaser, and a plastic, stainless steel, or Scotch-Brite pad. Never rub in a circular motion -- rub gently in the direction of the steel grain. Always rinse thoroughly.

STAINLESS STEEL CARE

CLEANING:

Stainless Steel contains 70 – 80% iron, which will rust if not properly maintained. Stainless Steel also contains 12 – 30% chromium, which forms an invisible

passive, protective film that shields against corrosion.

If the protective film remains intact, the stainless steel will remain intact. However, if the film is damaged, the stainless steel can break down and rust.

PREVENTIVE CARE:

To prevent stainless steel break-down, follow these steps:

1. **Never use any metal tools, scrapers, files, wire brushes, or scouring pads** (*except for stainless steel scouring pads,*) which will mar the surface.
2. **Never use steel wool** – which will leave behind particles that will rust.
3. **Never use acid-based or chloride containing cleaning solutions** – which will break down the protective film.
4. **Never rub in a circular motion.** Always rub gently in the direction of the steel grain.
5. **Never leave any food products or salt on the surface.** Many foods are acidic. Salt contains chloride.

PRESERVING & RESTORING:

Special stainless steel polishing cleaners can preserve and restore the protective film.

Preserve the life of stainless steel with a regular application of a high-quality stainless steel polishing cleaner, as a final step to daily cleaning.

If signs of breakdown appear, restore the stainless steel surface. First, thoroughly clean, rinse, and dry the surface. Then, on a daily basis, apply a high-quality stainless steel polish according to manufacturer's instructions.

HEAT TINT:

Darkened areas, called "heat tint," may appear on stainless steel exposed to excessive heat. Excessive heat causes the protective film to thicken. This is unsightly, but is not a sign of permanent damage.

To remove heat tint, follow the routine cleaning procedure. Stubborn heat tint will require heavy-duty cleaning.

To reduce heat tint, limit the exposure of equipment to excessive heat.

MAINTENANCE

▲ WARNING Unplug electrical power supply before servicing the cabinet.

▲ WARNING The Cabinet and its parts are *HOT*. Be very careful when operating, cleaning, or servicing the cabinet.

For Service, contact the Vulcan-Hart offices listed in this manual.

LOCKOUT / TAGOUT PROCEDURE



▲ WARNING Always perform the Lockout / Tagout Procedure before removing any sheet metal panels or attempting to service this equipment.

The Lockout / Tagout Procedure is used to protect personnel working on an electrical appliance. Before performing any type of maintenance or service on an electrically operated appliance, follow these steps:

1. In electrical box, place unit's circuit breaker into OFF position.
2. Place a lock or other device on electrical box cover to prevent someone from placing circuit breaker ON.
3. Place a tag on electrical box cover to indicate that unit has been disconnected for service and power should not be restored until tag is removed by maintenance personnel.
4. Disconnect unit power cord from electrical outlet.
5. Place a tag on cord to indicate that unit has been disconnected for service and power should not be restored until tag is removed by maintenance personnel.

TROUBLESHOOTING

SYMPTOMS	POSSIBLE CAUSES	REMEDY
Cabinet not operating	Cabinet not connected to power source.	Connect cabinet to power source.
	No power.	Check circuit breaker
		Check GFCI
GFCI or Ground Fault Circuit Indicator tripped	Moisture problem.	Dry moisture problem.
	Shorted element	Contact Authorized Service Provider.
	Pinched/damaged wire.	Contact Authorized Service Provider.
	Damaged power cord.	Contact Authorized Service Provider.
Cabinet is connected to power source, switch is ON, circuit breaker is ON, but cabinet is not heating.	Defective: element, thermometer, thermostat, etc.	Contact Authorized Service Provider.
Proof/Hold Indicator Light not lit.	Light faulty	Contact Authorized Service Provider.
Cabinet does not heat properly	Door not shut properly or needs adjustment	Check door seal and Contact Authorized Service Provider.
	Defective: element, thermometer, thermostat, thermostat requires adjustment	Contact Authorized Service Provider.
Fan not operating	ON/OFF switch not ON	Turn ON/OFF switch ON
	Defective fan.	Contact Authorized Service Provider.
Excessive Humidity	Too much water in Water Pan	Adjust Water
	Drain hole clogged for Drip Pan underneath Cabinet	Clean drainage hole and check Drip Pan

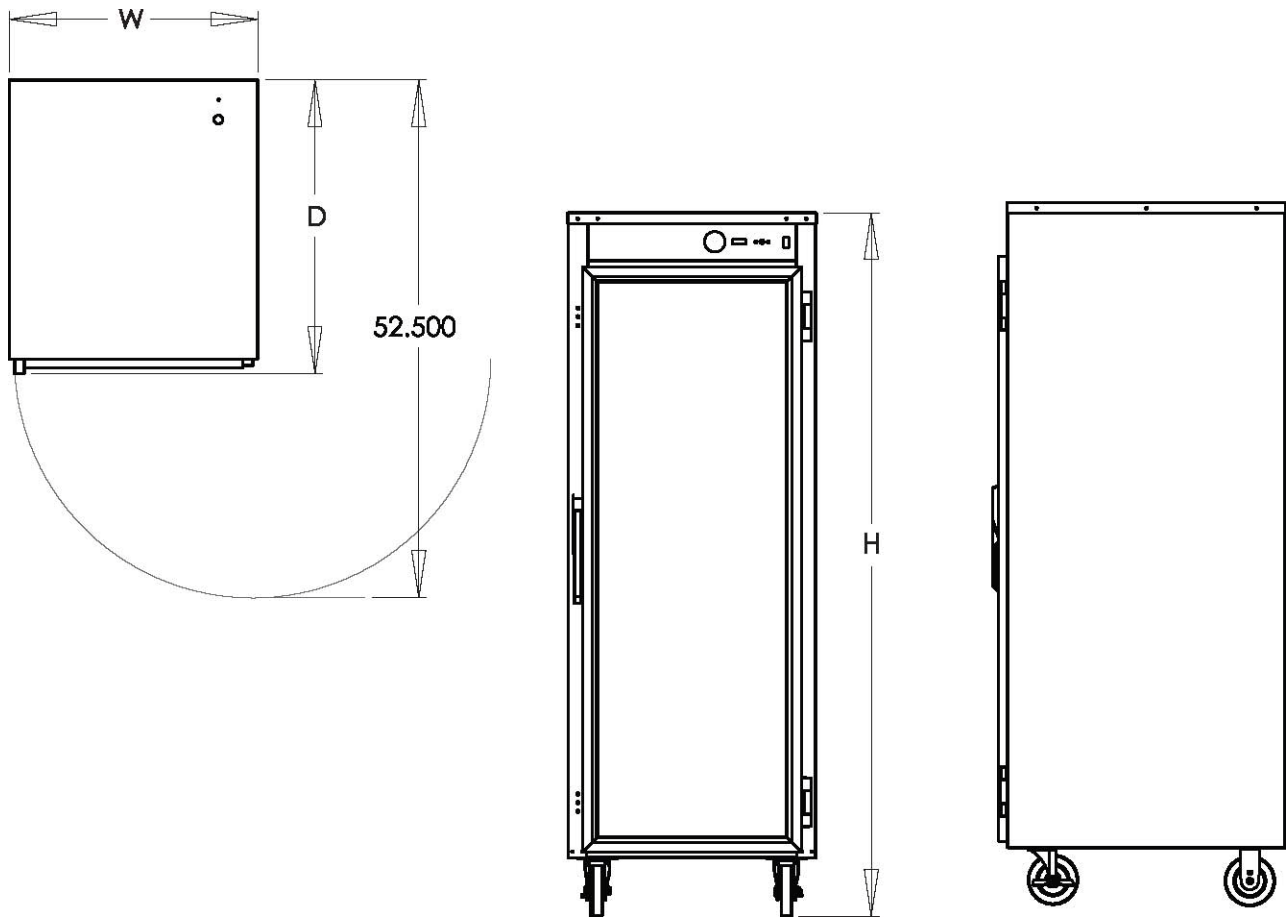
SERVICE & PARTS INFORMATION

To obtain Service and Parts information concerning this model, contact Vulcan-Hart Service Department at the address listed on the front cover of this manual, or refer to our website: www.vulcanhart.com for a complete listing of Authorized Service and Parts depots.

Customer Service	1-800-814-2028
Technical Service	1-800-814-2028
Service Parts	1-800-814-2028

When calling for service, have the model number and serial number available.

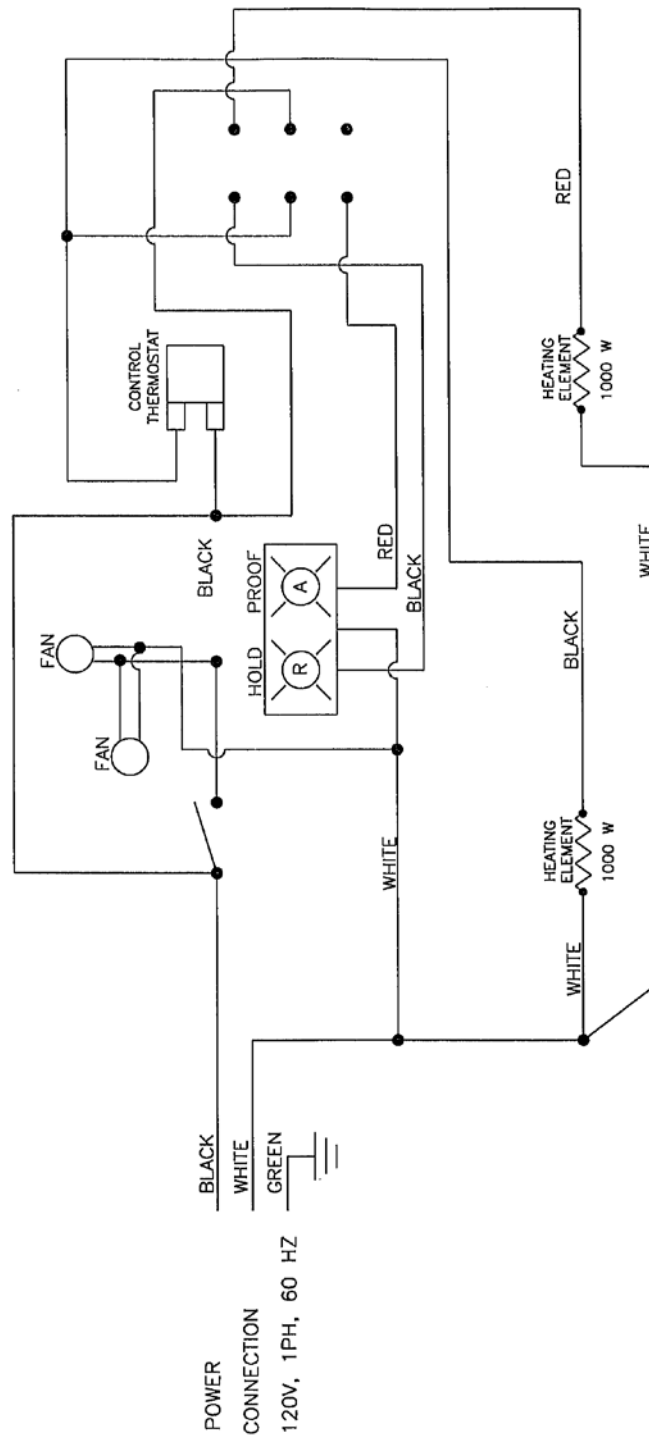
SPECIFICATIONS



CAPACITY		DIMENSIONS	ELECTRICAL			SHIPPING WEIGHT	
18"X26" PANS	12"X20" PANS		VOLTS	WATTS	AMPS	LBS.	KG.
18	36	EXTERIOR 25 ¹ / ₄ " W x 30 ³ / ₄ " D x 71" H	120	2,000	16.7	220	100

Vulcan reserves the right to change materials and specifications without notice.

WIRING DIAGRAM





LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

Vulcan warrants its new product(s) (the "Products") to be free from defects in material and workmanship for a period of one (1) year from the date of original installation.

Wolf is affiliated with Vulcan and thus Wolf products carry the same warranty as the Products.

This warranty is subject to the following conditions and limitations:

1. This warranty is limited to Product(s) sold by Vulcan to the original user in the continental United States and Canada.
2. Original installation must occur within eighteen (18) months of the date of manufacture, and written proof of the installation date must be provided to Vulcan. The Products must be located at the original installation location.
3. Vulcan's sole liability shall be at Vulcan's option, for Vulcan to repair or replace any Product(s) found to be defective.
4. Vulcan will bear normal labor charges incurred in the repair or replacement of a warranted Product within 50 miles (80 kilometers) of an authorized service agency. Time and travel charges in excess of 50 miles (80 kilometers) will be the responsibility of the Buyer requesting the service.
5. This warranty does not apply to any Product(s) which have not been used, maintained or installed in accordance with the directions published in the appropriate installation and operation manuals. Vulcan will bear no responsibility or liability for any Product(s) which have been mishandled, abused, misapplied, misused, subjected to harsh chemical action or poor water quality, modified by unauthorized personnel, damaged by flood, fire or other acts of nature, or which have altered or missing serial numbers.
6. Vulcan does not recommend or authorize the use of any Product(s) in a non-commercial application, including but not limited to residential use. The use or installation of Product(s) in non-commercial applications renders all warranties, expressed or implied, including the warranties of MERCHANTABILITY and FITNESS FOR A PARTICULAR PURPOSE, null and void, including any responsibility for damage, costs and legal actions resulting from the use or installation of Product(s) in any non-commercial setting.
7. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the installer and not that of Vulcan.
8. Exceptions to the one-year part warranty period are as listed:
 - Fryer equipment is supplied with limited fry tank warranty based on model. (See separate warranty statement.)
 - Steam equipment supplied with ScaleBlocker® water filtration system. (See separate warranty statement.)
 - Pressure steam boilers-5 years prorated. (Boilers not properly maintained will not be considered for prorated warranty.)
 - Rubber seals, light bulbs and gaskets-90 days from installation.
 - Heating elements on drawer warmers, cook & hold ovens and holding & transport cabinets have a lifetime warranty.
 - Drawer rollers in drawer and chip warmers have a lifetime warranty.
 - Labor, travel and mileage will be covered during the first year only.
 - Heating elements on models 1024, 1036 and 1048-90 days from installation.
 - Refrigeration compressor part-5 years from the date of installation, the date of end user invoice or the date of dealer invoice, whichever is later, but in any case not to exceed 18 months from dealer invoice date.
9. Original purchased replacement parts manufactured by Vulcan will be warranted for 90 days from the parts invoice date. Exceptions are stainless steel fry tanks, refrigeration appliance compressors and pressure steam boilers which will be warranted as stated in item 8. This warranty is for parts cost only, and does not include freight or labor charges.
10. This states the exclusive remedy against Vulcan relating to the Product(s), whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause. Vulcan shall not be liable, under any legal theory, for loss of use, revenue or profit, or for substitute use or performance, or for incidental, indirect, punitive or special or consequential damages or for any other loss of cost of similar type. In no event shall Vulcan's liability exceed the purchase price of the Products.
11. THIS WARRANTY AND THE LIABILITIES SET FORTH HEREIN ARE EXCLUSIVE AND IN LIEU OF ALL OF THEIR LIABILITIES AND WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO, IMPLIED WARRANTIES OR MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY OF VULCAN WITH RESPECT TO THE PRODUCT(S).