

Following you will find instructions on how to shut down your Vulcan cooking equipment for an extended period, and how to safely restart equipment after idle.

Always refer to the procedures as instructed in the Installation & Operation manual for your specific model. Manuals may be found by visiting the Vulcan website and clicking on RESOURCES at the top right of the home page.

Always remember that cooking equipment and its parts are hot. Use care when operating, cleaning or performing maintenance.

For additional product resources, please visit <https://www.vulcanequipment.com/>.

## HEATED HOLDING

### EXTENDED SHUTDOWN – ALL MODELS

1. A thorough cleaning of the oven, both interior and exterior.
  - a. Clean and clear the air intake
  - b. Check exhaust vent for blockage
  - c. Wipe down the interior and door glass with a damp rag.
    - i. Cool down oven.
    - ii. Remove oven racks.
    - iii. Lift rack guides on either side of oven off of holders. Racks and guides may be run through dishwasher while oven cavity is being cleaned.
    - iv. Clean with soap and water using non-metallic scouring pad, if necessary. If dirt and grease have accumulated, a mild ammonia solution or commercial oven cleaner such as Easy-Off or Dow may be used.
  - d. Wipe down the exterior and door glass with a damp rag.
    - i. Cool down oven.
    - ii. Wipe exposed, cleanable surface when cool with a mild detergent and hot water. Dry thoroughly with a clean cloth.
    - iii. Stubborn stains may be removed by using a non-metallic abrasive pad, rubbing in the direction of the metal's grain. If necessary, for particularly heavy deposits, you may mix a thin paste of water and scouring powder and apply it with a sponge. Be careful to apply light pressure and remember to rub only in the direction of the grain in the metal.
    - iv. The control panel surface is easily cleaned with hot water, soap and a soft cloth. Do not use hard abrasives, solvent type materials or metallic scouring pads since these will scratch or cloud the surface.
    - v. Never spray the perforated areas or control panel with steam or water, as this will allow moisture into the control cavity, which could damage electrical components.
  - e. Maintain fan area.
    - i. If aluminum foil is routinely used to wrap food or cooking vessels during oven operation, the following preventative maintenance must be performed:
      1. Remove oven racks and rack guides.
      2. Check blower wheel and air baffle for particles of aluminum foil or food deposits.
2. Remove and empty any water pans.
3. Inspect the oven for any signs of excessive wear and tear and order replacement parts (e.g. door glass assemblies, door handle, door latch).
4. Shut off electric supply.
5. Leave oven doors slightly open (this helps prevent dry rotting of door gaskets and prevents mold / mildew build up).



Model VP18



## **HEATED HOLDING** *(CONTINUED)*

### **RESTART FROM EXTENDED SHUTDOWN – ALL MODELS**

1. Schedule a qualified gas service technician to be onsite upon restart if kitchen has been down for more than 30 days.
  - a. Check all gas equipment in kitchen for gas leaks.
2. Check the entire kitchen and all gas equipment for gas leaks prior to starting any equipment.
3. Clean the unit.
4. Inspect the unit: look for rusted tubes, frayed wires, check door latches
5. Follow the Hobart Start-Up guide.