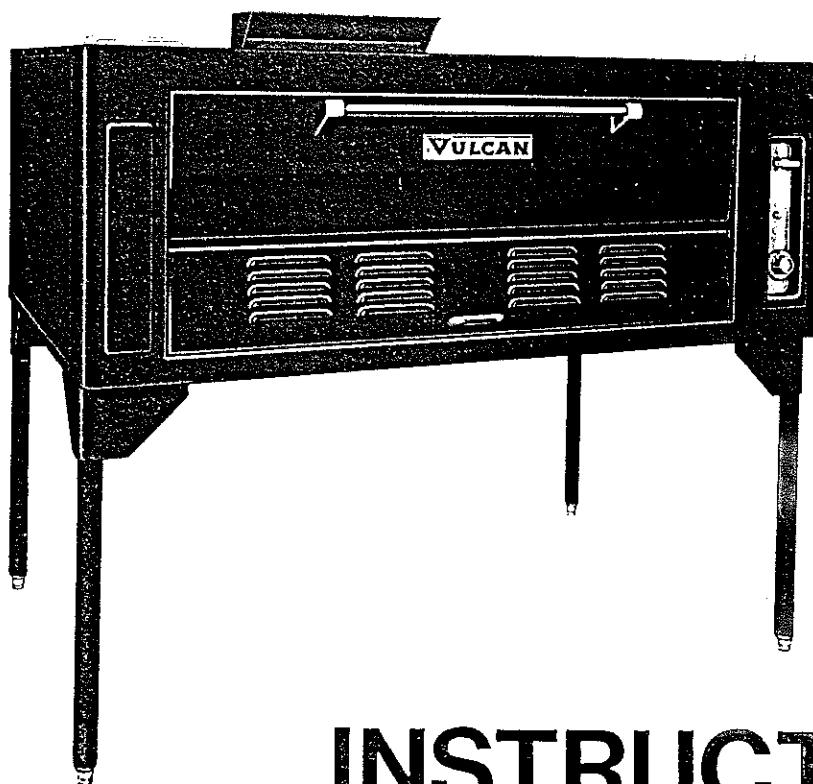


**VULCAN**

**8030A  
PIZZA OVEN**



**INSTRUCTION  
MANUAL**

*The World's Finest*


*The World Over*

**VULCAN-HART CORPORATION**

3600 North Point Boulevard

BALTIMORE, MD. 21222

8030A GAS PIZZA OVEN WHICH

THE  **VULCAN** 8030 GAS PIZZA OVEN WHICH

YOU HAVE JUST PURCHASED IS THE FINEST MADE.  
MANY YEARS OF SERVICE MAY BE HAD IF PROPERLY  
USED AND MAINTAINED.

MAY WE SUGGEST THAT YOU CAREFULLY READ  
THIS ENTIRE MANUAL AND CAREFULLY FOLLOW  
ALL OF THE INSTRUCTIONS.

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 **VULCAN-HART CORPORATION**

3600 North Point Boulevard BALTIMORE, MD. 21222

# SHIPPING DAMAGE CLAIM PROCEDURE

FOR YOUR PROTECTION

PLEASE NOTE THAT EQUIPMENT IN THIS SHIPMENT WAS CAREFULLY INSPECTED AND PACKED BY SKILLED PERSONNEL BEFORE LEAVING THE FACTORY. THE TRANSPORTATION COMPANY ASSUMED FULL RESPONSIBILITY FOR SAFE DELIVERY UPON ACCEPTANCE OF THE SHIPMENT.

## IF SHIPMENT ARRIVES DAMAGED:

1. VISIBLE LOSS OR DAMAGE—BE CERTAIN THIS IS NOTED ON FREIGHT BILL OR EXPRESS RECEIPT, AND SIGNED BY PERSON MAKING DELIVERY.
2. FILE CLAIM FOR DAMAGES IMMEDIATELY—REGARDLESS OF EXTENT OF DAMAGE.
3. CONCEALED LOSS OR DAMAGE—IF DAMAGE IS UNNOTICED UNTIL MERCHANDISE IS UNPACKED, NOTIFY TRANSPORTATION COMPANY OR CARRIER IMMEDIATELY, AND FILE "CONCEALED DAMAGE" CLAIM WITH THEM. THIS SHOULD BE DONE WITHIN FIFTEEN (15) DAYS OF DATE DELIVERY IS MADE TO YOU BE SURE TO RETAIN CONTAINER FOR INSPECTION.

WE CANNOT ASSUME RESPONSIBILITY FOR DAMAGE OR LOSS INCURRED IN TRANSIT. WE WILL, HOWEVER, BE GLAD TO FURNISH YOU WITH NECESSARY DOCUMENTS TO SUPPORT YOUR CLAIM.



3600 North Point Boulevard, Baltimore, Maryland 21222

# Installation and Operating Instructions for Vulcan Model No. 8030A Gas Fired PIZZA OVEN

Each Oven is a complete unit and requires only attachment of Legs (when used), Gas Connection and Installation of Draft Diverter and Tile Brick to put into operation.

1. **Assemble Legs to Oven:** tip Oven back; install two front Legs with Bolts through bottom of Oven Base Frame. Tip Oven forward and block up back, and install rear Legs in same manner.
2. **Vent Install Draft Diverter or Flue Deflector.** Connecting collar required for Down Draft Diverter Only.
3. **Gas Supply Install Pressure Regulator** (See Photo Detail J - Page 20). In connecting Fittings to the rear Inlet Pipe projecting through Body Back of Oven, hold back on this Pipe with a wrench to eliminate any undue strains on internal oven piping.

Due to the fact that this unit is equipped with Fixed Orifices on the Pilot, center Burner and two Main Burners, the Pressure Regulator must be installed to insure the proper input. If the Pressure Regulator is installed in other than a horizontal position, a Field adjustment of the Pressure Regulator will be required.

It is important that adequately sized piping be run directly to point of connection at the Oven, with as few elbows or tees as possible. Bush the piping down to oven connection size at the oven. Refer to piping charts or consult local Gas Company for piping size. An accessible shut-off Valve should be installed adjacent to the oven.

The drop in gas pressure with all appliances in operation should not exceed 1/2" water column. Be sure meter has ample capacity for all appliances on the line when all are in operation.

4. **Level Oven**  
Be sure that oven is level. Place spirit level or pan of water on oven deck, level front to back and side to side. To overcome any unevenness of floor, legs are provided with adjustable feet at bottom.
5. **Flue Connections**  
Good ventilation, which includes flue connections and room drafts, is just as important for correct oven operation as adequate gas supply.

Generally speaking, ovens should never be directly flue connected, if a direct flue system can be avoided.

The ideal method of ventilating a bake oven is the use of a properly designed hood. Hood should extend about 6" beyond all sides of the appliance. The hood should be connected to an adequate exhaust duct or system.

Either a Draft Diverter or Low Profile Deflector is shipped with every oven. Low Profile Deflector is intended for use when oven is installed under canopy type hoods. When oven is directly connected to vent system, down draft diverter must be used.

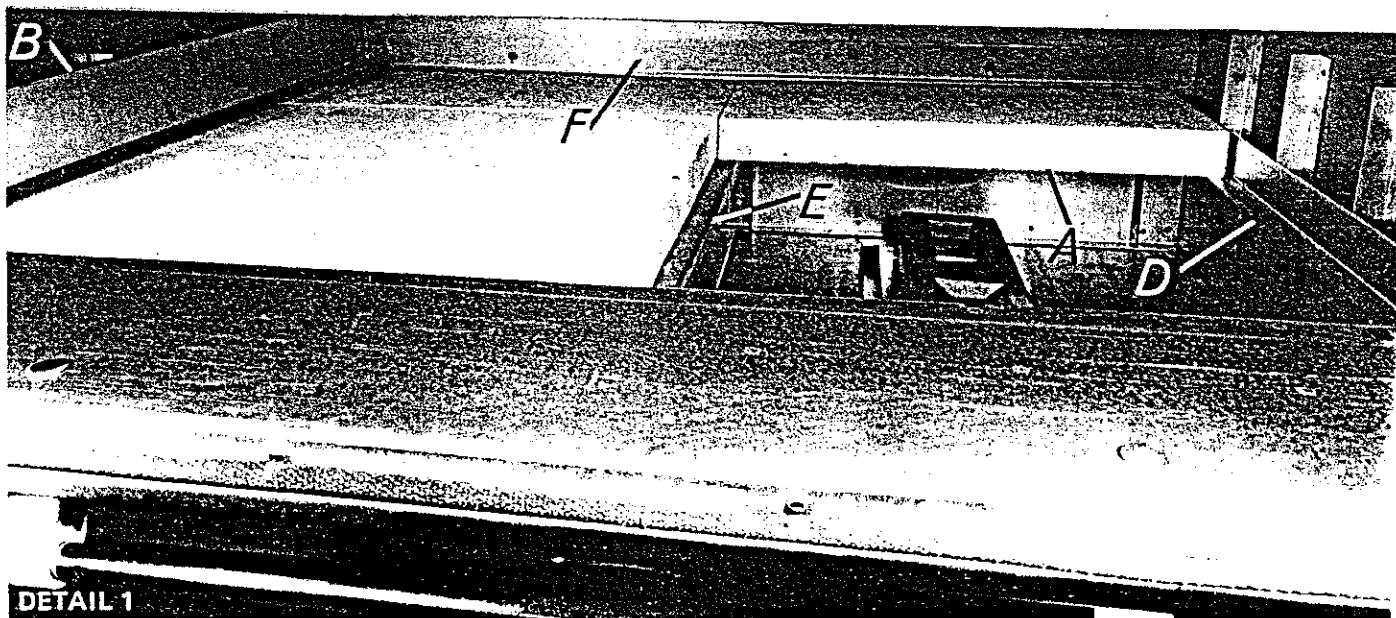
When ovens are installed in locations having low ceilings, care must be taken to insure proper clearance for flue products. Lack of this clearance above outlet of rear flue piping will interfere with heat circulation in the oven.

Do not permit fans to blow directly at the oven and wherever possible, avoid open windows adjacent to oven sides or back and wall type fans which create air cross-currents within the room.

It is also necessary that sufficient room air ingress be allowed to compensate for the amount of air removed by any ventilating system. Otherwise, a subnormal atmosphere pressure will occur, affecting oven operation adversely and causing undesirable working conditions.

A properly designed and installed hood will act as the heart of the ventilating system for the room or area in which the oven is installed, and will leave the oven independent of changing draft conditions.

# VULCAN

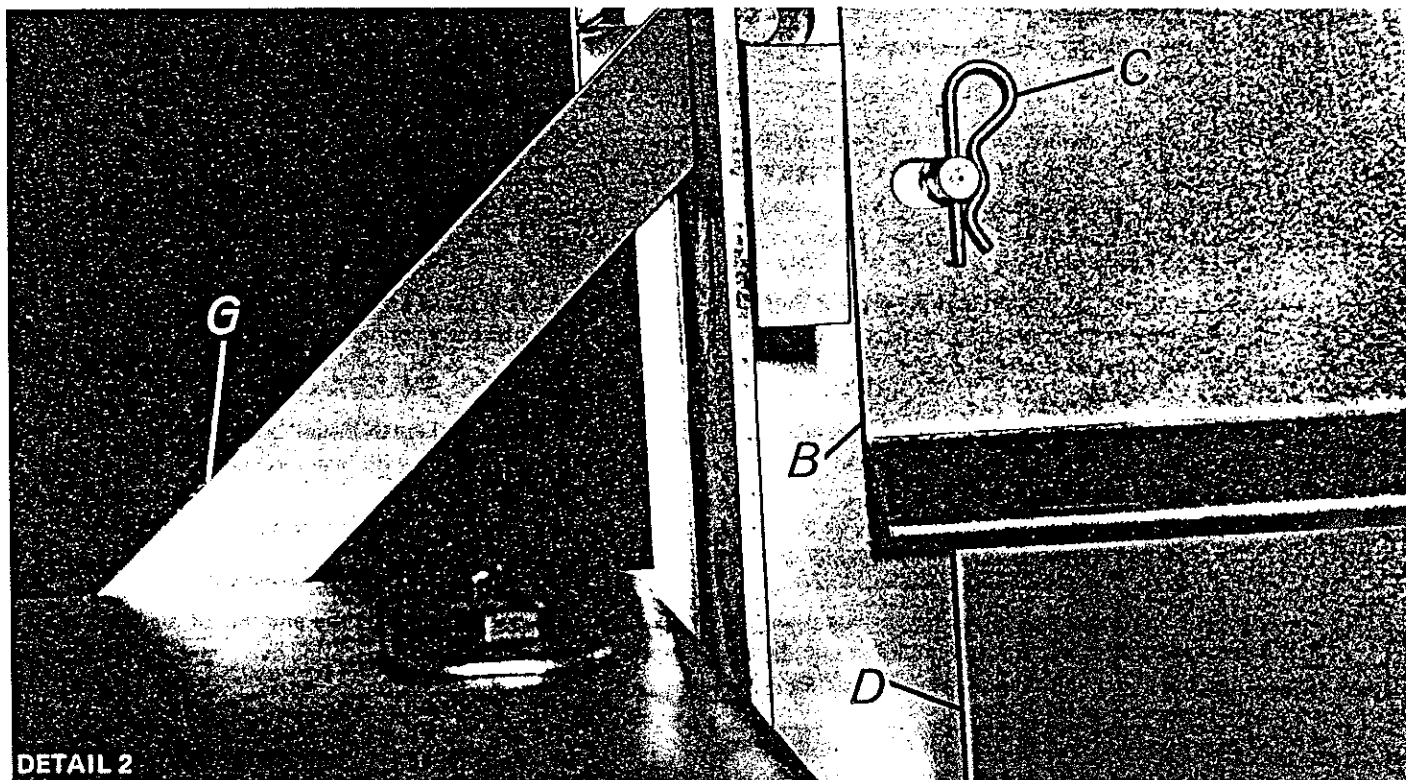


DETAIL 1

## 6. Assembly Instructions for Pizza Deck \*

- Unpack tile Bricks. (A) Detail 1
- Remove both side linings (B) Detail 1 & 2 (held in place with one pin each) (C) Detail 2
- Using putty knife or suitable tool, spread a thin layer of refractory cement on the inside of side rails (D) Detail 1 & 2 and on top of center channel flanges. (E) Detail 1
- Install the two rear bricks first. By raising or sliding rear closure piece (F) Detail 1, up and then sliding two rear bricks under the rear closure piece.
- Install the remaining four bricks.
- Fill seams with refractory cement.
- Install both side linings.

\* If OVEN is supplied with OPTIONAL COREPLATE DECK, see separate INSTALLATION INSTRUCTIONS.



DETAIL 2

## 7. Adjustment

Satisfactory performance of oven is dependent upon correct adjustment of burners and controls. While your oven has been factory adjusted to conditions given on the order, actual installation conditions may be different. It may be necessary, therefore, to make a field adjustment to fully obtain satisfactory performance.

### Step 7.1 – Fuel characteristics

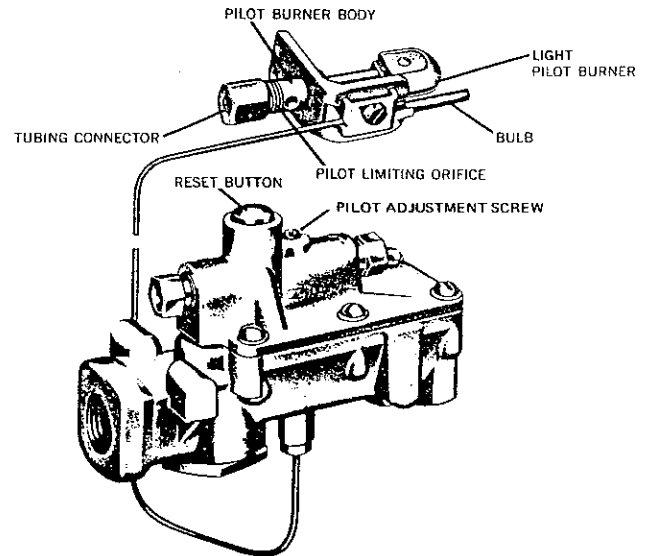
Be sure full information (Mixed, Natural, Propane or other gas) as shown on shipping tag conforms to the type that is being supplied.

Step 7.2 – Be sure all burner and pilot valves are in closed position.

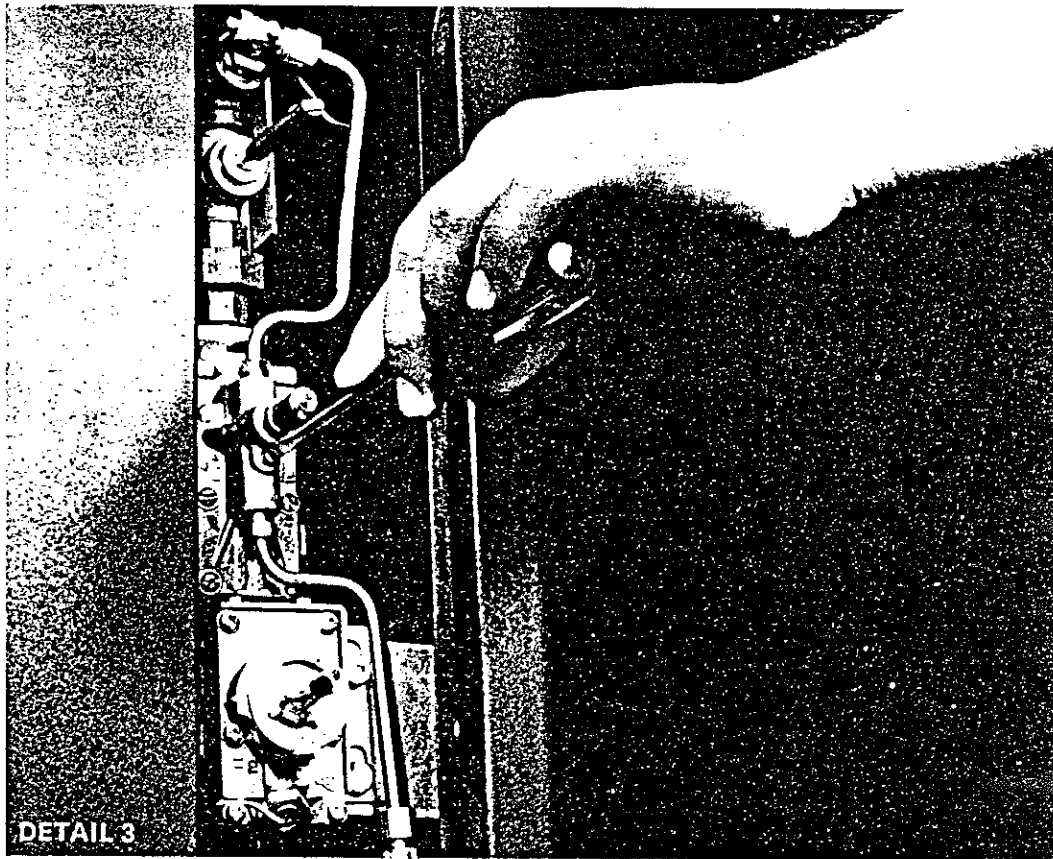
Step 7.3 – Check gas lines for leaks and purge (remove all air).

### Step 7.4 – Lighting

- A – Push red reset button and light pilot burner.
- B – Hold reset button in for approximately 30 seconds, then release. If the pilot goes out, repeat the above procedure until the pilot stays lit.
- C – Set thermostat dial on desired temperature.
- D – Turn the main burner gas cock on. Pilot burner and main oven burner are now operating.



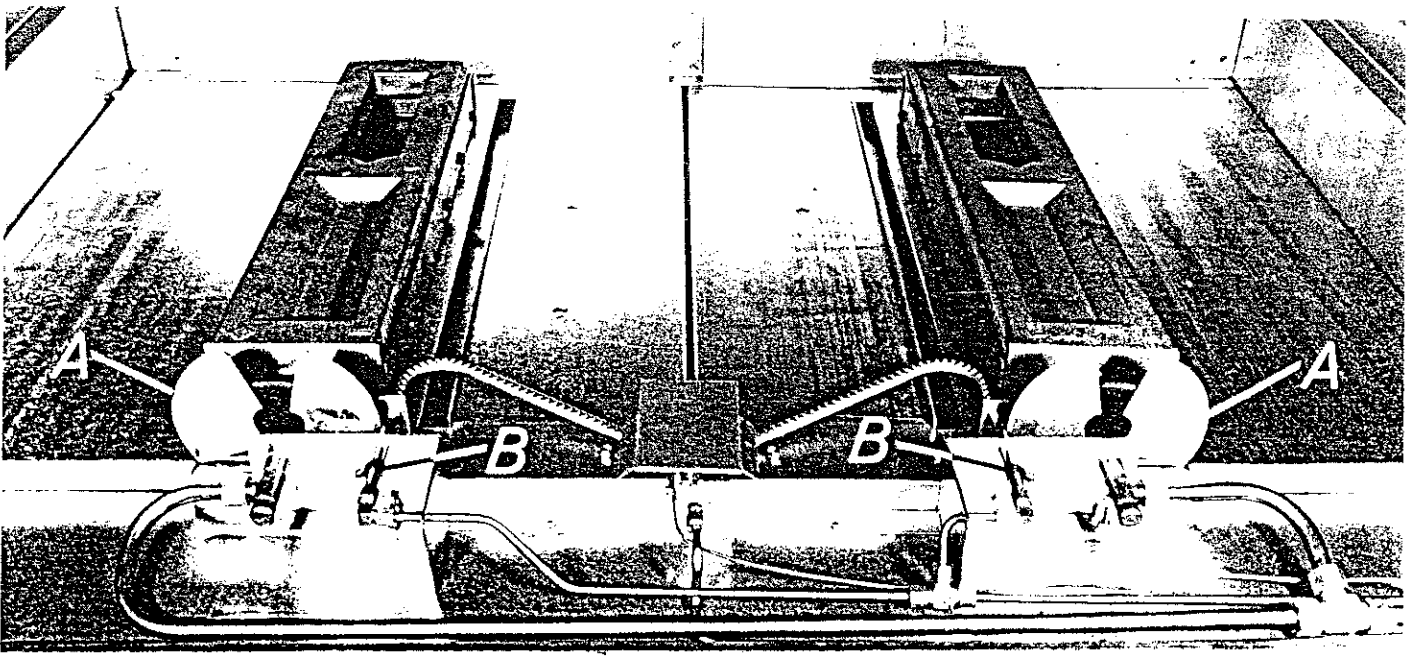
For complete or seasonal shut down of main burner and pilot burner extinguish pilot flame and turn the main burner gas cock off.



### Step 7.5 ADJUST PILOT BURNER

- 1. Remove the following parts:
  - A. Thermostat Knob
  - B. Service Valve Handle
  - C. Control Cover

- 2. Rotate adjustment screw clockwise to decrease pilot flame.
- 3. Rotate Adjustment Screw counterclockwise to increase pilot flame.



**DETAIL 4**

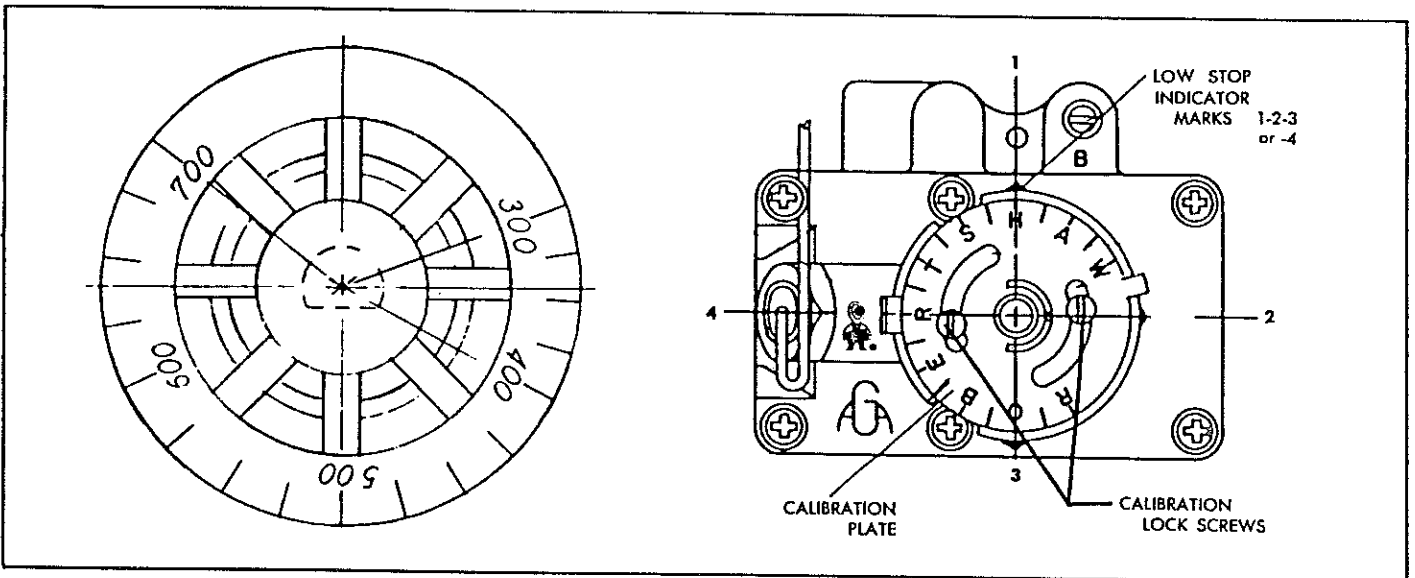
**Step 7.6 ADJUST AIR SUPPLY**

**A. Main Burners**

1. Remove crumb shield. (See Detail No. 5)
2. Turn dial to get full flame.
3. Adjust Air Shutters (A) Detail 4 until flame is sharp.
4. Check adjustment on turndown by rotating thermostat knob to lowest position. At this adjustment burner should not flashback.

**B. Center Burner**

1. Remove crumb shield.
2. Turn main Burners on to by-pass flame.
3. Adjust center Burner primary air by sliding air shutter (B) Detail 4, Adjustment Collars to a position which allows a sharp flame without lifting.



**Step 7.7 BY-PASS FLAME (Minimum Burner Flame)**

This adjustment may be required at the time the appliance is installed. To adjust this flame: (Be sure oven burner pilot flame is ignited).

1. Turn dial to 400 degrees F.
2. Light main burner.

3. After oven temperature rises, turn dial back to low. This closes main valve and permits only by-pass gas to burner.
4. Remove dial.
5. With a screwdriver turn by-pass flame adjustor screw counterclockwise to increase the by-pass flame or clockwise to decrease it until flame over the entire burner is approximately 1/8" high. Replace dial.



Models 8030A & 18030A

## PIZZA OVEN GAS FIRED

### COREPLATE DECK INSTALLATION INSTRUCTIONS

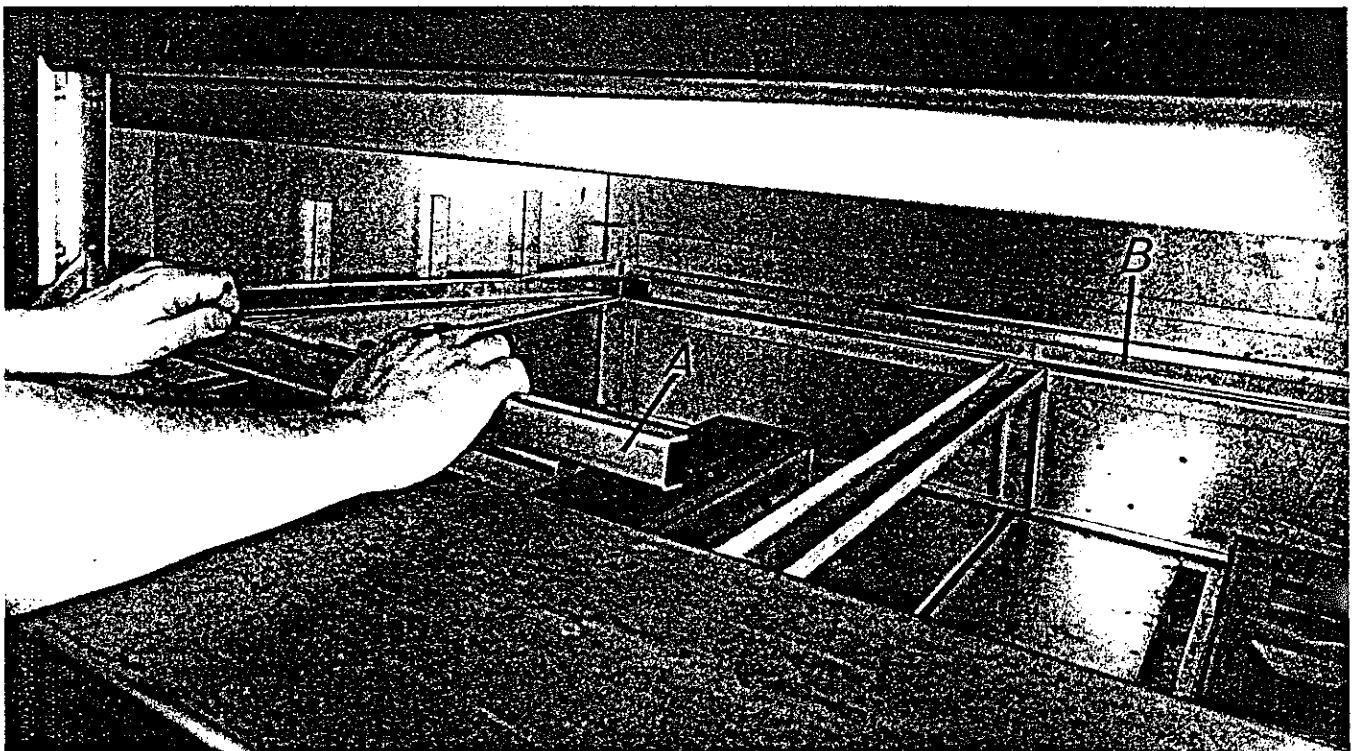
(Supplement to Instruction Manual – Page 6)

NOTE: 8030A PIZZA OVENS EQUIPPED WITH COREPLATE ARE SHIPPED WITH THE COREPLATE DECK INSTALLED AND READY TO USE. THE FOLLOWING INSTRUCTIONS ARE INTENDED TO ASSIST FIELD ASSEMBLY IN THE CASE OF FIELD CONVERSION TO COREPLATE DECK, SERVICE OR CLEANING REQUIRING REMOVAL OF THE DECK.

WITH THE DECK AND SIDE LININGS REMOVED, PROCEED AS FOLLOWS:

- A. INSTALL RIGHT AND LEFT HAND SHIM ASSEMBLIES (A) (B) DETAIL 10 (SEE BELOW).
- B. INSTALL CENTER SUPPORT (C) DETAIL 11 (SEE OVER).
- C. INSTALL COREPLATE DECK (2 PIECES). REAR CLOSURE PIECE (F) DETAIL 12 (SEE OVER) MUST BE RAISED TO ALLOW DECK TO SLIDE UNDER.
- D. INSTALL BOTH SIDE LININGS.

IMPORTANT: IT IS RECOMMENDED THAT THE COREPLATE DECK BE TURNED OVER PERIODICALLY FOR CLEANING. IN ORDER TO DO THIS THE SIDE LINERS MUST BE REMOVED.



DETAIL 10





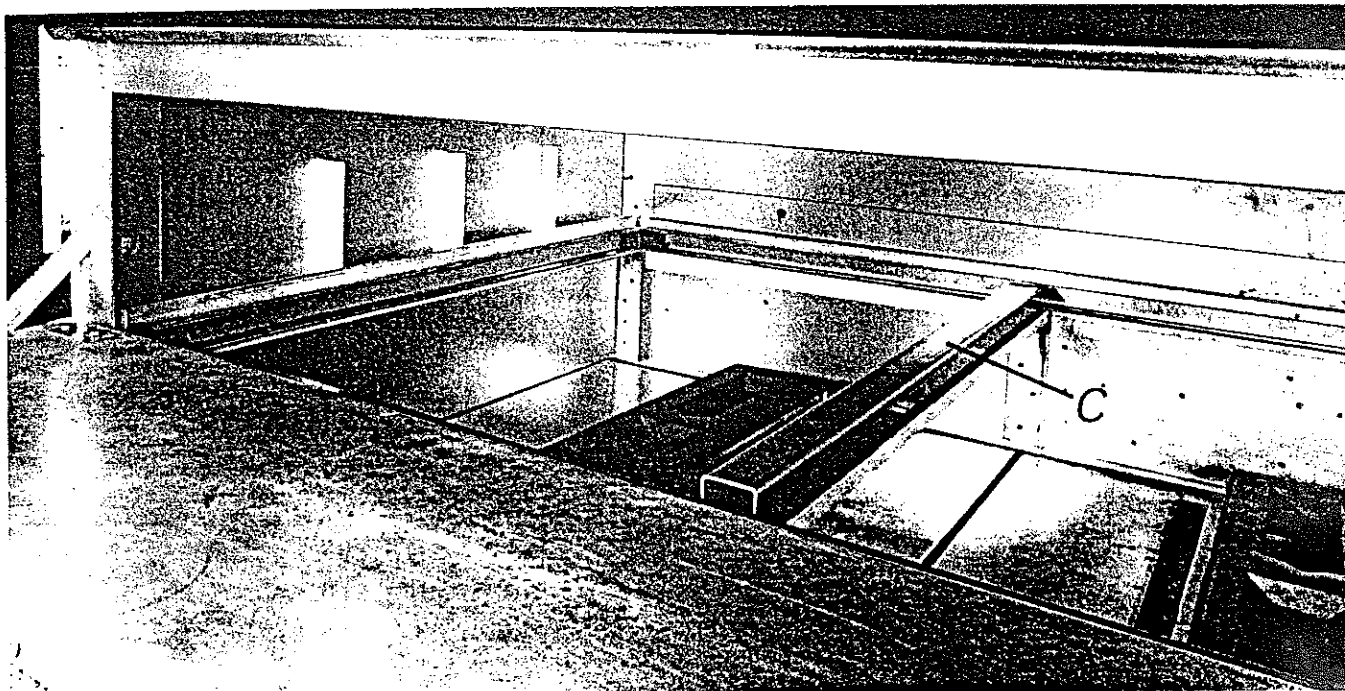
Models 8030A & 18030A

**PIZZA OVEN**

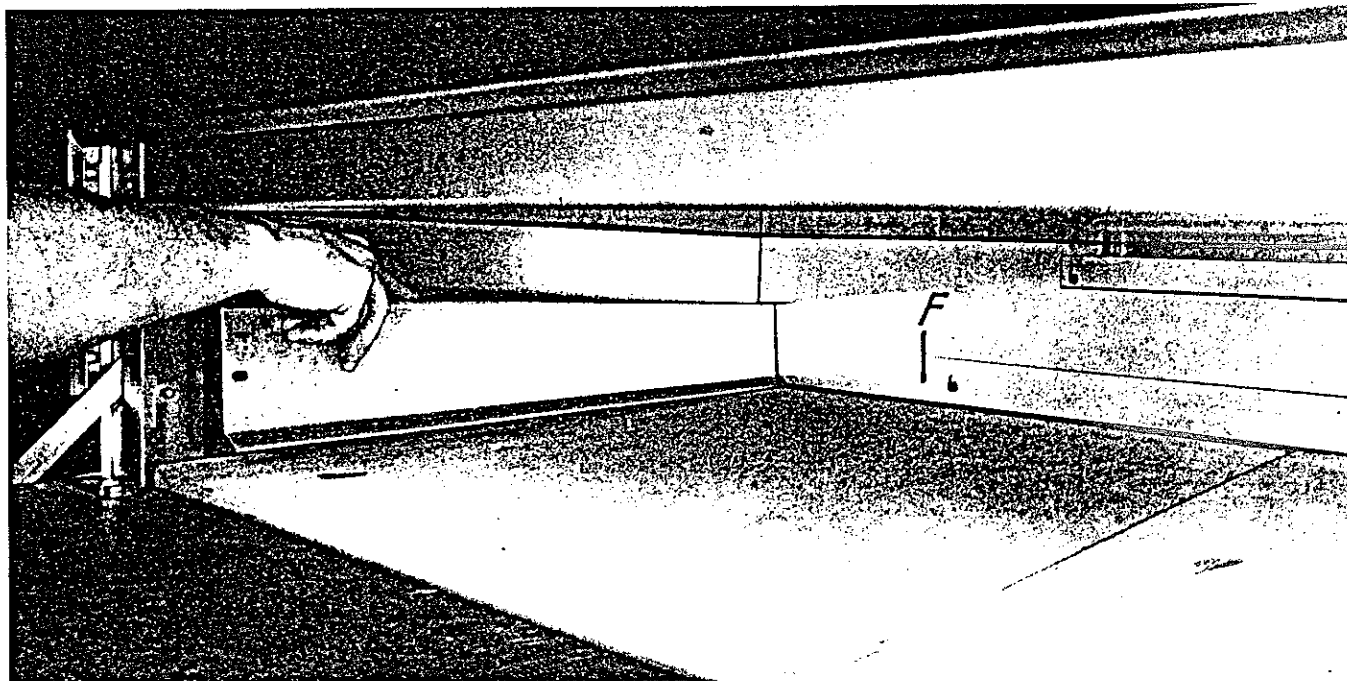
**GAS FIRED**

**COREPLATE DECK INSTALLATION INSTRUCTIONS**

(Supplement to Instruction Manual - Page 6 - See Reverse Side)



DETAIL 11

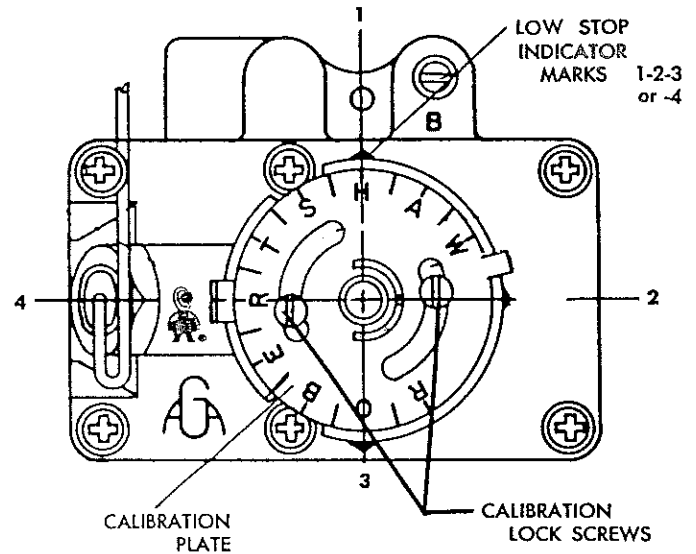


DETAIL 12

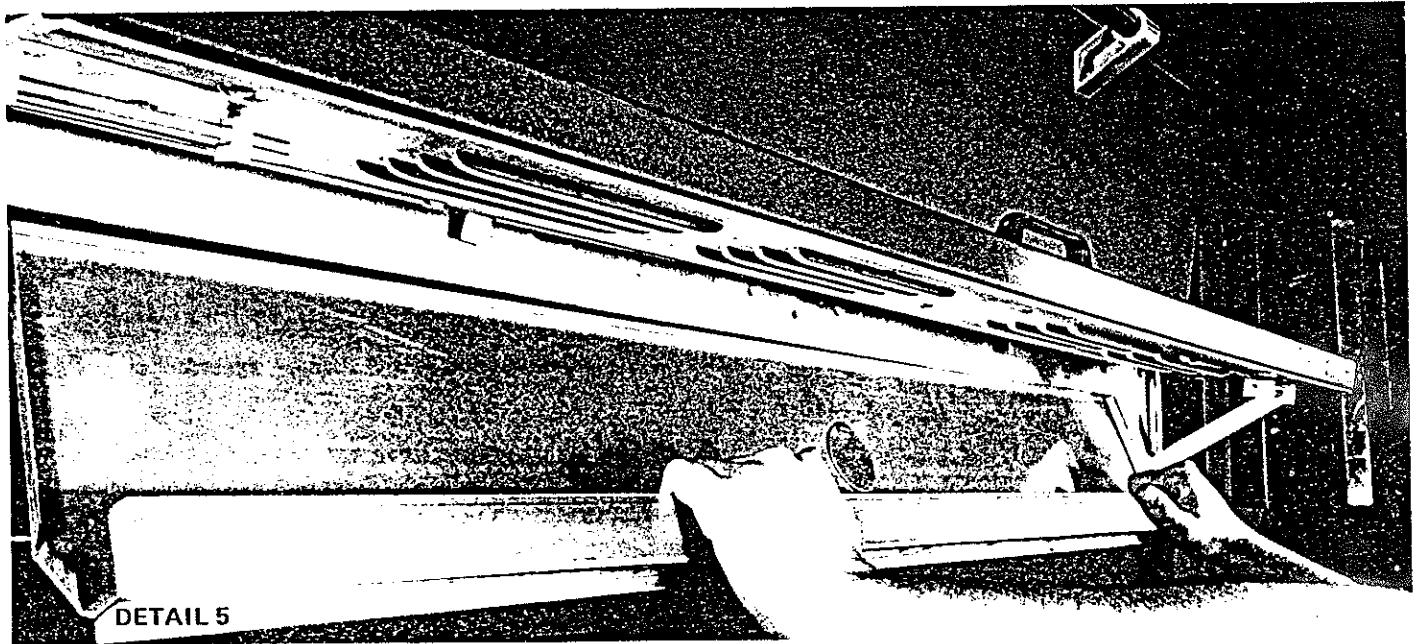
### Step 7.8 RECALIBRATION

Field recalibration is seldom necessary, and should not be resorted to unless experience with cooking results, definitely proves that the control is not maintaining the temperature to which the dial is set. To check oven temperatures when recalibrating use a Robertshaw Test Instrument or a reliable mercury oven thermometer.

1. Place the thermocouple of test instrument or thermometer in the middle of the oven, to be tested.
2. Light the main burner.
3. Turn dial to the 500° Dial Setting.
4. Allow the oven to heat until flame cuts down to by-pass. After sufficient time, check temperature. If the temperature does not read within 15 degrees of the dial setting, recalibrate as follows:
5. Pull dial straight off without turning.
6. Hold calibration plate and loosen the two calibration lock screws until the plate can be moved independently of the control.
7. Replace the Dial. Rotate the Dial until the temperature reading on the Dial agrees with the actual Oven temperature. Pull the Dial straight off without turning. Hold the calibration plate and tighten screws firmly.



8. Replace dial.
9. NOTE:—If the above adjustment is prevented by the two loosened calibration lock screws being in contact with the ends of the screw clearance slots in the calibration plate, remove the screws and after turning the calibration plate to the proper location, reassemble screws in the other tapped holes designed for them.



### 8. Operation

1. After lighting burner, permit oven to preheat to desired temperature and main burner flames have reduced to maintaining input. (Approximately 20 – 25 minutes.)
2. An additional 10 – 15 minutes is desirable before starting to bake to stabilize temperatures throughout oven.

Note: The recommended Pizza baking time is 10 minutes at 550°F. Variations of both time

and temperature may be desirable to meet individual requirements.

### CRUMB SHIELD

The crumb shield may be removed for cleaning as follows:

- A. Open lower door and lock in the raised position.
- B. Grasp lower flange — Raise crumb shield then pull forward to remove.

## SUGGESTIONS FOR CARE AND CLEANING

VULCAN equipment is strongly constructed and is designed to give you long satisfactory service at low cost, providing you give it proper care. Frequent cleaning and occasional adjusting will reward you in low operating and upkeep costs, and faster, better service. Cooperate with your equipment and it will cooperate with you.

### CLEANING

Exterior — Clean exterior finish of equipment with a mild solution of Oakite, or similar grease dissolving material. If this is done every day, before grease is burned on, time and work will be saved.

Ovens — Clean oven and oven door daily, especially if there have been spillovers.

### STAINLESS STEEL CLEANING PROCEDURES

Here are a few simple cleaning procedures that have been found effective for keeping stainless steel equipment clean, sparkling and bright.

#### GENERAL CLEANING

For routine cleaning of stainless steel ordinary soap or detergent and water will usually do the work. To prevent water spots and streaks, rinse equipment thoroughly with warm water and wipe dry with a soft, clean cloth. Addition of a rinsing agent will also help prevent spotting.

Stubborn spots or stains that resist soap and water usually can be removed with a paste of water and a mild scouring powder. When applying these powders, be sure to rub in the direction of the polish lines on the steel to preserve the original finish.

#### FINGERPRINTS

Fingerprints are sometimes a problem on highly polished surfaces of stainless steel. They can be minimized by applying a cleaner that will leave a thin, oily or waxy film. Several cleaners of this nature include: "Lac-O-Nu", clear white mineral oil, and simoniz "Vista".

To use these cleaners, simply wipe on and remove excess with a soft dry cloth. After using, subsequent fingerprints will usually disappear when wiped lightly with a soft dry cloth or with a cloth containing a little of the cleaner. If the surface is especially dirty to start with, wash first with soap or detergent and water.

#### BURNT-ON FOODS AND GREASE

Soaking with hot soapy water will help greatly to remove burnt-on foods and grease. Stubborn deposits can be removed with scouring powder mixed into a paste and applied with steel wool or sponges.

If stainless steel wool or sponges are not used, be sure to rinse away all ordinary steel wool particles from the surfaces of the stainless steel. These particles can eventually rust and cause unsightly spots and stains. This is why stainless steel wool or sponges are preferred.

#### HEAT TINT

In and around ovens where temperatures reach 500° F or more, straw colored or slightly darkened areas may appear on stainless steel. This "heat tint" is caused by a slight oxidation of the stainless steel and is not harmful.

To control or minimize this condition, never use more heat than is absolutely necessary.

Heat tint can be removed by scouring vigorously with stainless steel wool or steel wool and a paste made of a scouring powder. Again, remember to rub in the direction of the polish lines.

Some prefer special heat tint remover designed for use with stainless steel. Recommended cleaners include: Allen's Stainless Steel Polish and Steel Bright.

#### PRECAUTIONS

When scraping off heavy deposits of grease or oil from stainless steel equipment, never use ordinary steel scrapers and knives. Particles or ordinary steel may become embedded in, or lodge on the surface of the stainless steel. These will rust, causing unsightly stains and possible contamination of food. Where it is necessary to scrape, use stainless steel, wood, plastic, or rubber tools.

# PROBLEMS AND CAUSES

PROBLEM	PROBABLE CAUSES
OVEN TOO MUCH BOTTOM HEAT  UNEVEN BAKE	INSUFFICIENT HEAT INPUT OVER ACTIVE FLUE TOO LOW TEMPERATURE IMPROPER OPERATION IMPROPER BY-PASS SETTING
TOO MUCH TOP HEAT	TOO HIGH TEMPERATURE FAULTY VENTILATION EXCESSIVE HEAT INPUT THERMOSTAT CALIBRATION
UNEVEN BAKE – SIDE TO SIDE	APPLIANCE NOT LEVEL SIDE TO SIDE IMPROPERLY INSTALLED INPUT TO BURNERS UNEVEN
UNEVEN BAKE—FRONT TO REAR	OVER ACTIVE FLUE UNIT NOT LEVEL, FRONT TO BACK DOOR NOT CLOSING PROPERLY
DRIED OUT PRODUCTS	TOO LOW TEMPERATURE TOO LONG BAKING TIME THERMOSTAT CALIBRATION
PILOT OUTAGE	PILOT FLAME TOO LOW RESTRICTION IN PILOT ORIFICE MALFUNCTIONING SAFETY VALVE
POOR IGNITION	INSUFFICIENT INPUT POOR AIR—GAS ADJUSTMENT RESTRICTION IN PILOT ORIFICE RESTRICTION IN MAIN BURNER IGNITION PORT

# SERVICE DATA

1. BY-PASS FLAME ADJUSTMENT. — SEE PAGE 6
2. RECALIBRATION OF THERMOSTAT. — SEE PAGE 7
3. MAIN BURNER PRIMARY AIR ADJUSTMENT — SEE PAGE 6
4. CENTER BURNER PRIMARY AIR ADJUSTMENT — SEE PAGE 6

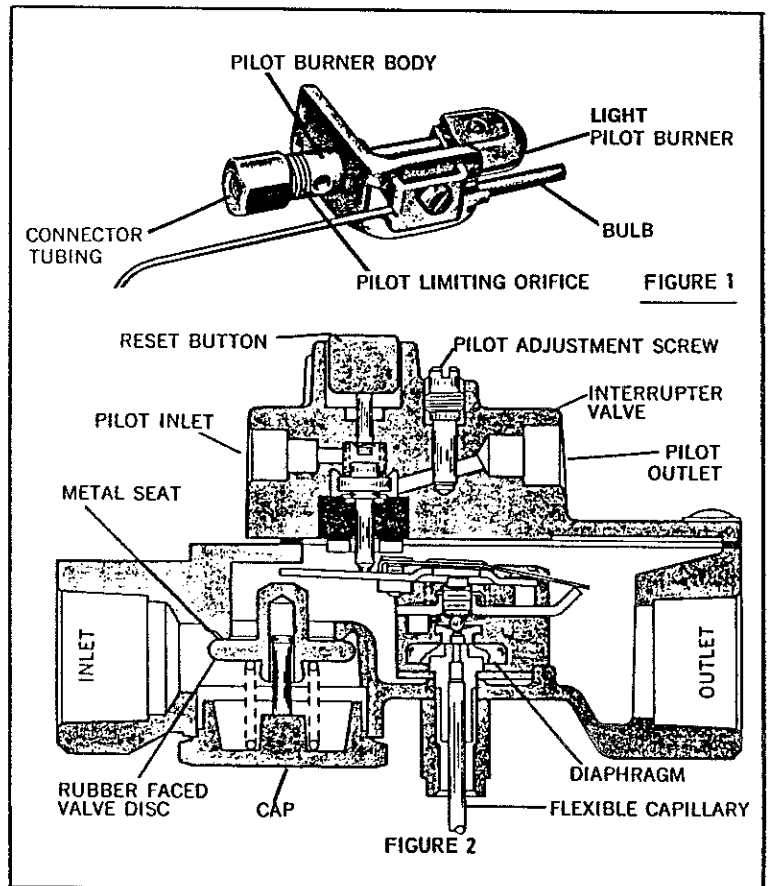
## AUTOMATIC SAFETY PILOT SERVICE INSTRUCTIONS

### CLEANING: (See Figure 1)

1. To clean pilot limiting orifice, turn "off" gas supply to unit. Disconnect pilot tubing at the pilot burner body. The orifice is then accessible at the body end of the pilot burner and can be removed for cleaning. Clean spud taking care not to enlarge the orifice hole.

### SERVICE INSTRUCTIONS: (See Figure 2)

1. To clean valve disc and seat, turn "off" thermostat or burner valve. Remove cap and clean the valve disc and metal seat in the valve body with a lint-free cloth.
2. If valve fails to open with good pilot flame impingement, return control to factory for repairs.
3. Do not remove interrupter valve for field service.



\*NOTE: Make certain gas line to inlet of control is purged of air and that gas flow is available at this point.

## REMOVING CONTROLS 8030A PIZZA OVEN

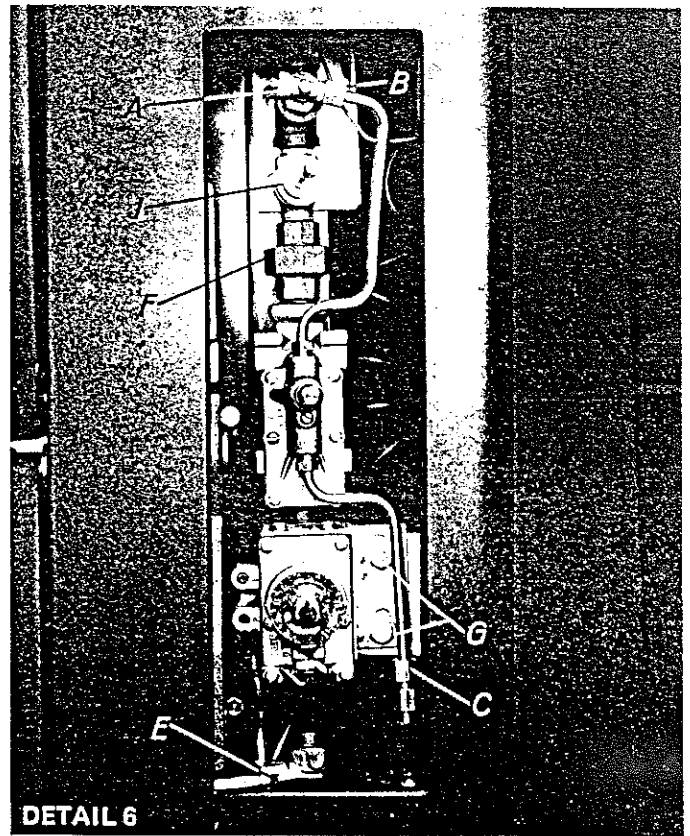
1. Turn gas OFF at the service valve. (J) Detail 6
2. Remove the following parts:
  - a. Service valve handle.
  - b. Thermostat dial
  - c. Control cover
  - d. Crumb shield
3. Turn pilot gas OFF at the pilot shutoff valve (A). Detail 6
4. Disconnect fittings and fasteners as follows:
  - a. Disconnect 1/4" compression nuts (B),(C),(D). Detail 6 & 7
  - b. Disconnect 1/2" compression nut (E). Detail 6
  - c. Disconnect union nut (F). Detail 6
  - d. Remove mounting screws (G). Detail 6
5. Remove thermostat bulb. The thermostat bulb is located in a recess in the oven top lining.
  - a. Remove (2) sheet metal screws.
6. Disconnect safety valve bulb.

The fastener that holds this bulb in place is located on the pilot burner (See details on pages 9 and 17).

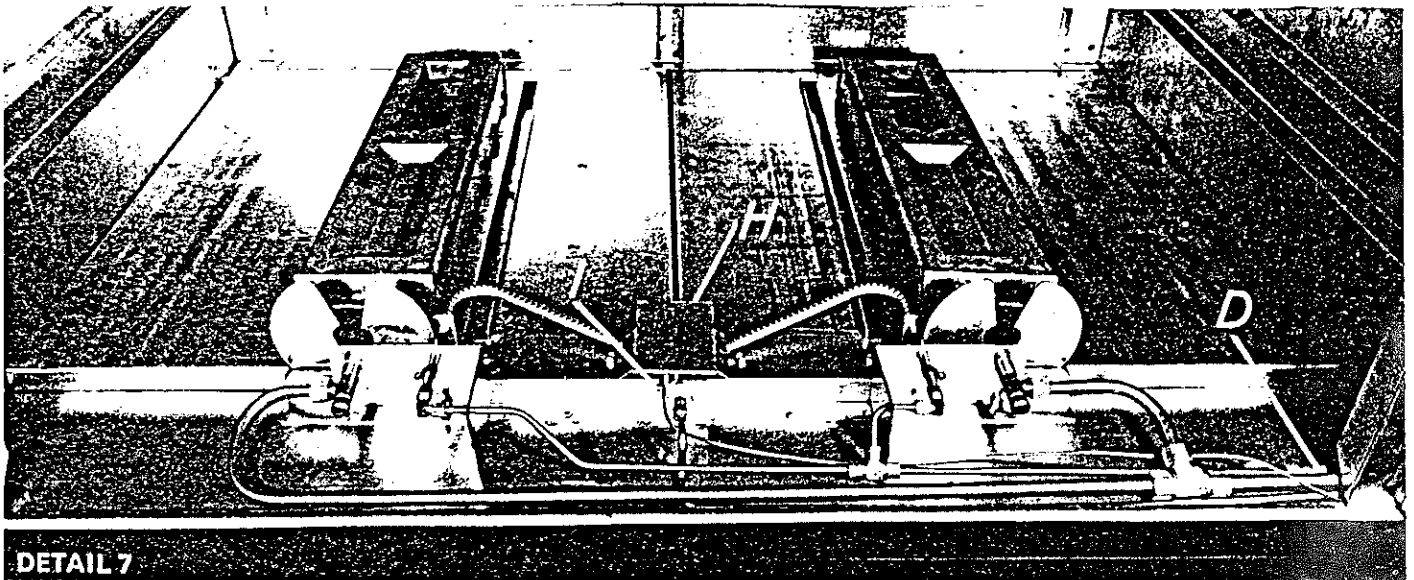
  - a. Remove pilot shield. (H) Detail 7
  - b. Loosen screw that holds bulb in place. (I) Detail 7

The control assembly may now be removed. Care should be taken not to damage the capillary leads extending out of the heat control and safety valve.

When reinstalling controls, reverse procedure listed above and make sure all gas connections are tight.



# VULCAN

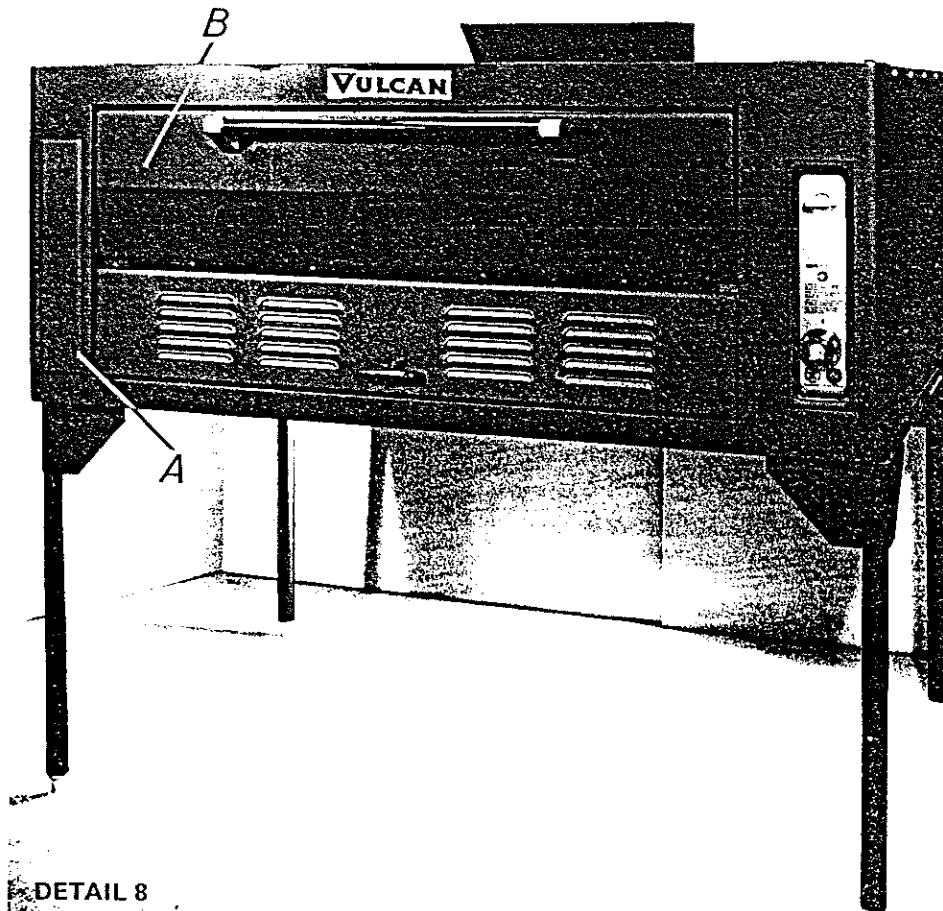


## CHANGING 8030A DOORS AND COUNTERWEIGHTS

1. Remove controls per instructions previously listed.
2. Remove hinge cover (A). Detail 8
3. Remove oven door (B). Detail 8 as follows:

- A. Remove the right and left hand counterweights assembly (C) & (D) Detail 9

These parts are held in place with one 1/4-20 screw (E) \*. Detail 9 remove counterweight and counterweight arm as a package.



- B. Remove the oven door.

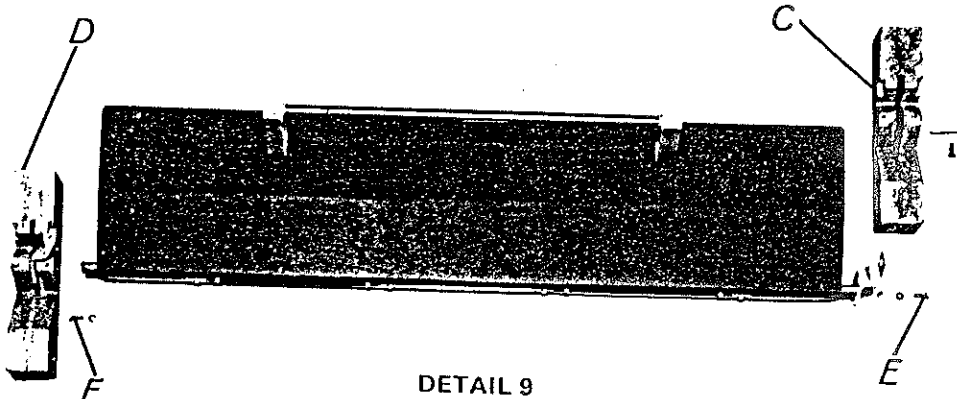
Note: Door stops (G) Detail 2 must be removed (1) cotter pin each stop.

Note: In order to remove the oven door, the removal of only one hinge pin bolt is necessary.

1. Remove (1) bolt closest to center of oven.
2. Loosen (1) bolt closest to edge of door.
3. Slide hinge pin toward center of door.

To install new doors, reverse procedure outlined in foregoing.

\*Note: Units built prior to style No. 469A were equipped with cotter pins, units built after style No. 469A are equipped with larger counterweights fastened to the hinge pins with 1/4-20 stainless steel screws. It is recommended that units built prior to style No. 469A be equipped with this latest construction.



# REPLACEMENT PARTS ORDERING

1. THE FOLLOWING INFORMATION MUST ACCOMPANY A REPLACEMENT PARTS ORDER OR IT CANNOT BE FILLED.

A. MODEL AND STYLE NUMBER.

B. TYPE OF GAS.

C. APPLIANCE FINISH, PERMAFINISH, STAINLESS STEEL, ETC. (IF APPLICABLE TO PART TO BE REPLACED.)

THIS INFORMATION CAN BE FOUND ON THE INSTRUCTION PLATE ON FRONT OF THE UNIT.

PARTS MAY BE ORDERED FROM YOUR DEALER, SERVICE AGENCY, OR THE FACTORY. ORDERS TO THE FACTORY SHOULD BE ADDRESSED:

VULCAN- HART CORPORATION  
REPAIR PARTS DEPARTMENT  
3600 NORTH POINT BLVD.  
BALTIMORE, MARYLAND 21222  
U.S.A.

## REPLACEMENT PARTS LIST

ITEM NUMBERS SHOWN ON DETAIL PHOTOS AS LISTED

ITEM	PART NUMBER	DESCRIPTION	DETAIL PHOTO AND PAGE NO.
1.	110381-G1	OVEN DOOR ASSEMBLY	"A"-15
2.	110381-G2	OVEN DOOR ASSEMBLY (STAINLESS)	"A"-15
3.	104549-1	DOOR HANDLE POST - RIGHT HAND	"A"-15
4.	104549-2	DOOR HANDLE POST - LEFT HAND	"A"-15
5.	110389-1	DOOR HANDLE	"A"-15
6.	21063-20	PLUG BUTTON - DOOR LINING	"E"-17
7.	110054-1	COUNTERWEIGHT ARM - RIGHT HAND	"B"-15
8.	110054-2	COUNTERWEIGHT ARM - LEFT HAND	"B"-15
9.	104083-13	SCREW - (STAINLESS) COUNTERWEIGHT ARM	"B"-15
10.	10969	FLAT WASHER	"B"-15
11.	102523	LOCKWASHER	"B"-15
12.	110060-1	COUNTERWEIGHT	"B"-15
13.	110053-1	PIVOT PIN (STAINLESS)	"B"-15
14.	104083-19	SCREW - PIVOT PIN	"B"-15
15.	110388-G1	PARALLEL ARM ASSEMBLY (COUNTERWEIGHT)	Not Shown
16.	110393-G1	OVEN DOOR STOP ARM ASSEMBLY	"D"-16
17.	3.0136-7	COTTER PIN (FOR ABOVE)	Not Shown
18.	110354-G1	LOWER DOOR PANEL ASSEMBLY (LESS HANDLE)	"A"-15
19.	110354-G2	LOWER DOOR PANEL ASSEMBLY (STAINLESS)	"A"-15
20.	110032-1	LOWER DOOR LINING	"C"-16
21.	110032-2	LOWER DOOR LINING (STAINLESS)	"C"-16
22.	107023-1	LOWER DOOR HANDLE	"A"-15
23.	104629-1	LOWER DOOR HINGE PIN BEARING	Not Shown
24.	100118-2	LOWER DOOR HINGE PIN	Not Shown
25.	110044-G1	LOWER DOOR STOP ARM ASSEMBLY	"C"-16
26.	110044-G2	LOWER DOOR STOP ARM ASSEMBLY (STAINLESS)	"C"-16
27.	110412-1	ROLL PIN FOR LOWER DOOR STOP ARM ASSEMBLY	Not Shown
28.	110033-1	BRACKET - LOWER DOOR STOP	"C"-16
29.	110033-2	BRACKET - LOWER DOOR STOP (STAINLESS)	"C"-16
30.	110030-G1	CRUMB SHIELD ASSEMBLY	"C"-16
31.	110030-G2	CRUMB SHIELD ASSEMBLY (STAINLESS)	"C"-16
32.	110781-1	OBSERVATION DOOR - CRUMB SHIELD	"C"-16
33.	110781-2	OBSERVATION DOOR - CRUMB SHIELD (STAINLESS)	"C"-16
34.	109819-G1	MAIN OVEN BURNER ASSEMBLY	"F"-17
35.	110063-G1	CENTER BURNER ASSEMBLY	"F"-17
36.	109125-1	PILOT BURNER - NAT. GAS	"F"-17
	109125-3	PILOT BURNER - L.P. GAS	"F"-17
37.	107634F	OVEN BURNER NOZZLE (LESS ORIFICE)	"F"-17
38.	109290-30	OVEN BURNER ORIFICE - NAT. GAS	Not Shown
	109290-50	OVEN BURNER ORIFICE - L.P. GAS	Not Shown

(Continued on Page 14)



# REPLACEMENT PARTS LIST [Continued]

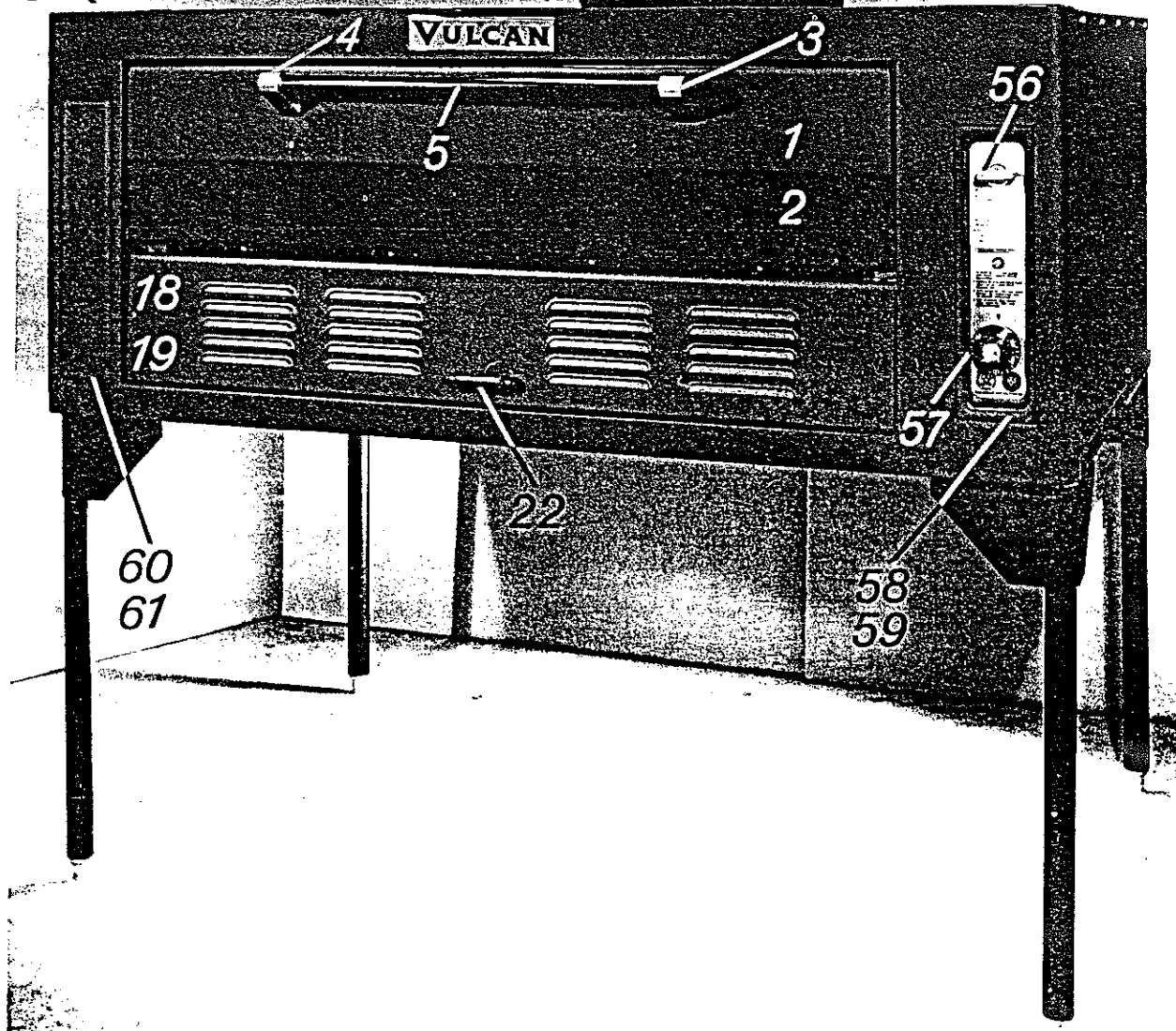
ITEM NUMBERS SHOWN ON DETAIL PHOTOS AS LISTED

ITEM	PART NUMBER	DESCRIPTION	DETAIL PHOTO AND PAGE NO.
39.	108485-73	CENTER BURNER NOZZLE - NAT. GAS	"F"-17
	108485-80	CENTER BURNER NOZZLE - L.P. GAS	"F"-17
40.	13178	1/8" N.P.T. x 1/4CC 90° ELBOW	"F"-17
41.	104366	COMPRESSION TEE 1/4" x 1/4" x 1/4"	"F"-17
42.	3.0902-1	COMPRESSION TEE 1/2" x 1/2" x 1/2"	"F"-17
43.	3.0901-2	STRAIGHT COMPRESSION FITTING 1/4" x 1/4"	"F"-17
44.	110397-1	PILOT SHIELD	"F"-17
45.	110397-2	PILOT SHIELD (STAINLESS)	"F"-17
46.	109789-1	AIR SHUTTER - MAIN OVEN BURNERS	"F"-17
47.	102558-6	AIR SHUTTER - CENTER BURNER	"F"-17
48.	104193	PILOT SHUTOFF VALVE	"G"-18
49.	107789-1	ON-OFF VALVE	"G"-18
50.	107798-4	SAFETY VALVE	"G"-18
51.	107522-5	THERMOSTAT	"G"-18
52.	105922-2	FILTER	"G"-18
53.	3.0900-1	FITTING 3/8" N.P.T. FEMALE x 5/8" CC	"G"-18
54.	108279-1	PRESSURE REGULATOR - NAT. GAS	"J"-20
55.	108279-3	PRESSURE REGULATOR - L.P. GAS	"J"-20
56.	102958	HANDLE - ON-OFF VALVE	"A"-15
57.	110463-1	DIAL - THERMOSTAT	"A"-15
58.	107845-1	CONTROL PANEL	"A"-15
59.	107845-2	CONTROL PANEL (STAINLESS)	"A"-15
60.	110508-1	HINGE COVER	"A"-15
61.	110508-2	HINGE COVER (STAINLESS)	"A"-15
*62.	110379-1	BRICK	"E"-17
63.	110027-1	BRICK SUPPORT - CENTER CHANNEL	"E"-17
64.	110084-3	SIDE LINING - LEFT HAND	"E"-17
65.	110084-4	SIDE LINING - LEFT HAND (STAINLESS)	"E"-17
66.	110084-1	SIDE LINING - RIGHT HAND	"F"-17
67.	110084-2	SIDE LINING - RIGHT HAND (STAINLESS)	"F"-17
68.	3.0319-1	HITCH PIN FOR SIDE LININGS	"D"-16
69.	110377-1	VENT GRATE	"A"-15
70.	110377-2	VENT GRATE	"A"-15
71.	109863-G5	FLUE DEFLECTOR ASSEMBLY	"H"-19
72.	109863-G6	FLUE DEFLECTOR ASSEMBLY (STAINLESS)	"H"-19
73.	110061-G1	DOWN DRAFT DIVERTER ASSEMBLY	"I"-19
74.	110061-G2	DOWN DRAFT DIVERTER ASSEMBLY (STAINLESS)	"I"-19
75.	110051-G1	COLLAR ASSEMBLY - DOWN DRAFT DEFLECTOR	"I"-19
76.	110051-G2	COLLAR ASSEMBLY - DOWN DRAFT DEFLECTOR	"I"-19
77.	102558-6	CLAMP - THERMOSTAT BULB	Not Shown
<b>OPTIONAL EQUIPMENT</b>			
78	109299-1	THERMOMETER - 200° TO 600° RANGE	
*79	111082-1	COREPLATE DECK	
80	111090-G1	L.H. SHIM ASSEMBLY - CORE PLATE DECK	
81	111090-G2	R.H. SHIM ASSEMBLY - CORE PLATE DECK	
82	111086-1	CENTER SUPPORT - CORE PLATE DECK	

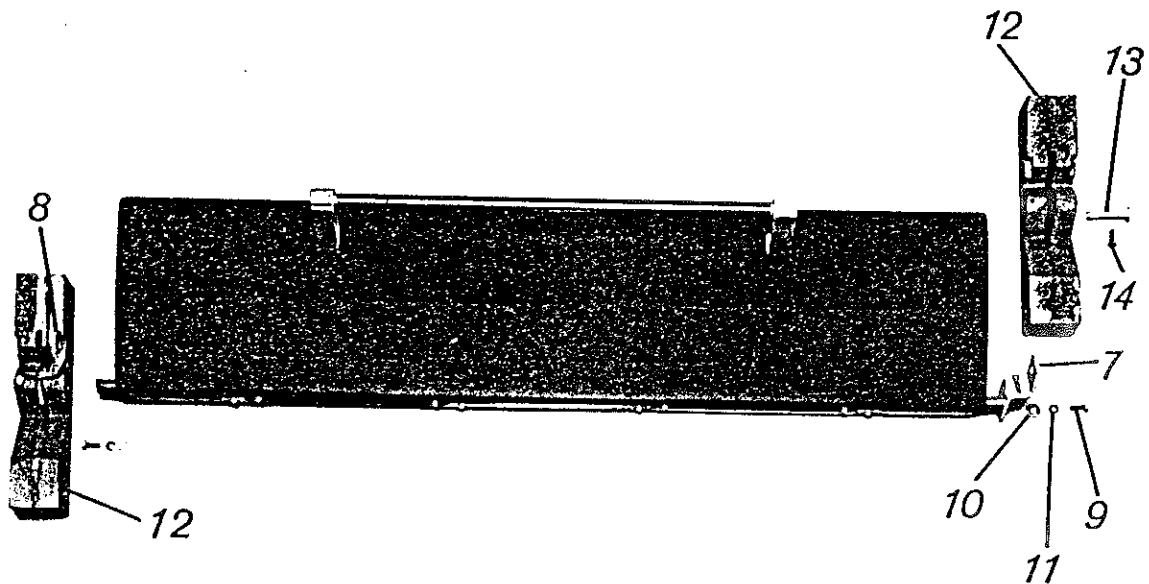
### GAS DATA

ORIFICE - MAIN BURNER - NATURAL GAS 109290-30 No. 30 DRILL  
 ORIFICE - MAIN BURNER - L.P. GAS - 109290-50 No. 50 DRILL  
 ORIFICE - CENTER BURNER - NATURAL GAS - 108485-73 No. 73 DRILL  
 ORIFICE - CENTER BURNER - L. P. GAS 108485-80 No. 80 DRILL  
 PILOT BURNER - NATURAL GAS - 109125-1 (.020)  
 PILOT BURNER - L.P. GAS 109125-3 (.009)  
 PRESSURE REGULATOR - NATURAL & MIXED GASES 108279-1 OUTLET PRESSURE 3.7" W.C.  
 PRESSURE REGULATOR - L. P. GAS 108279-3 OUTLET PRESSURE 11.0" W.C.

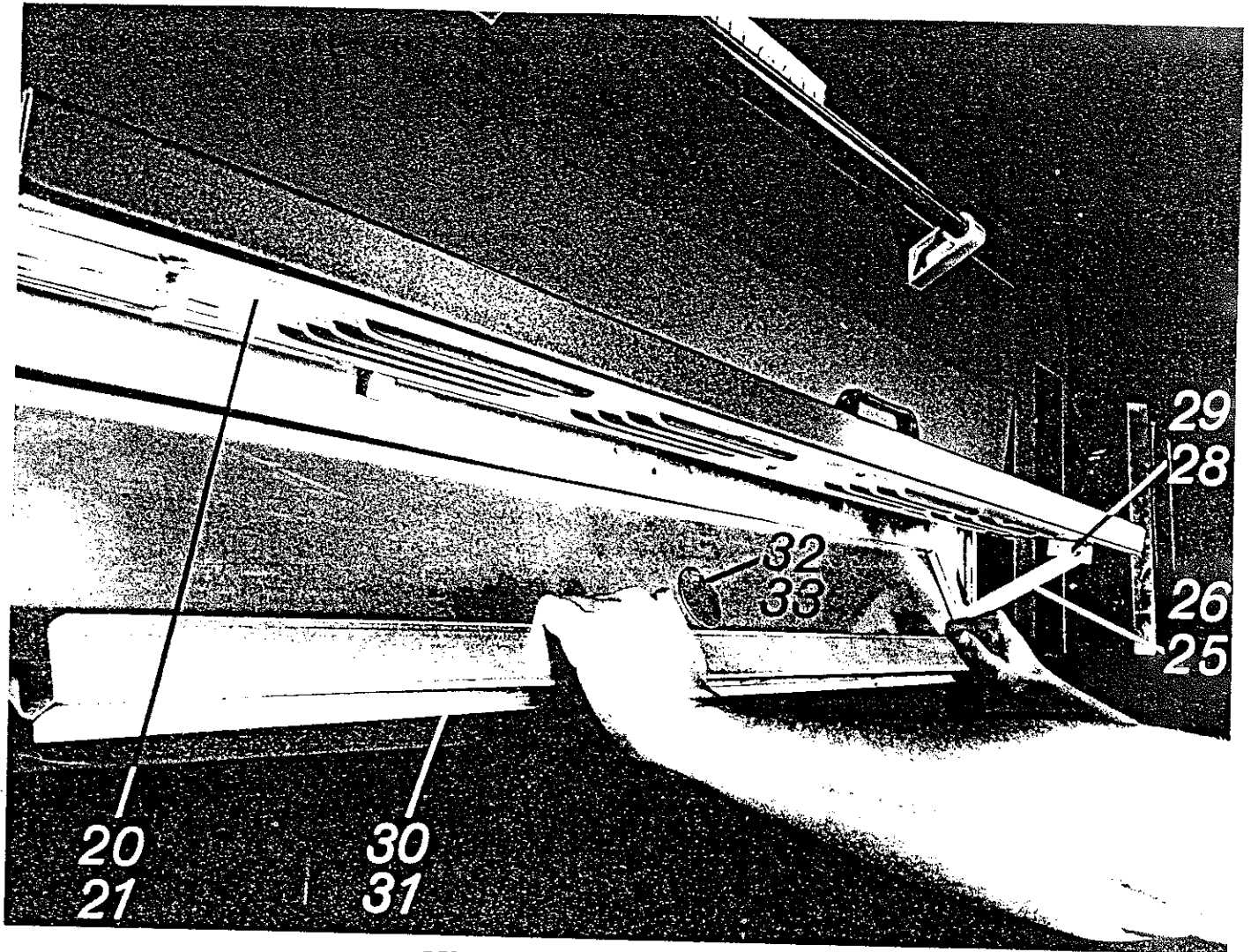
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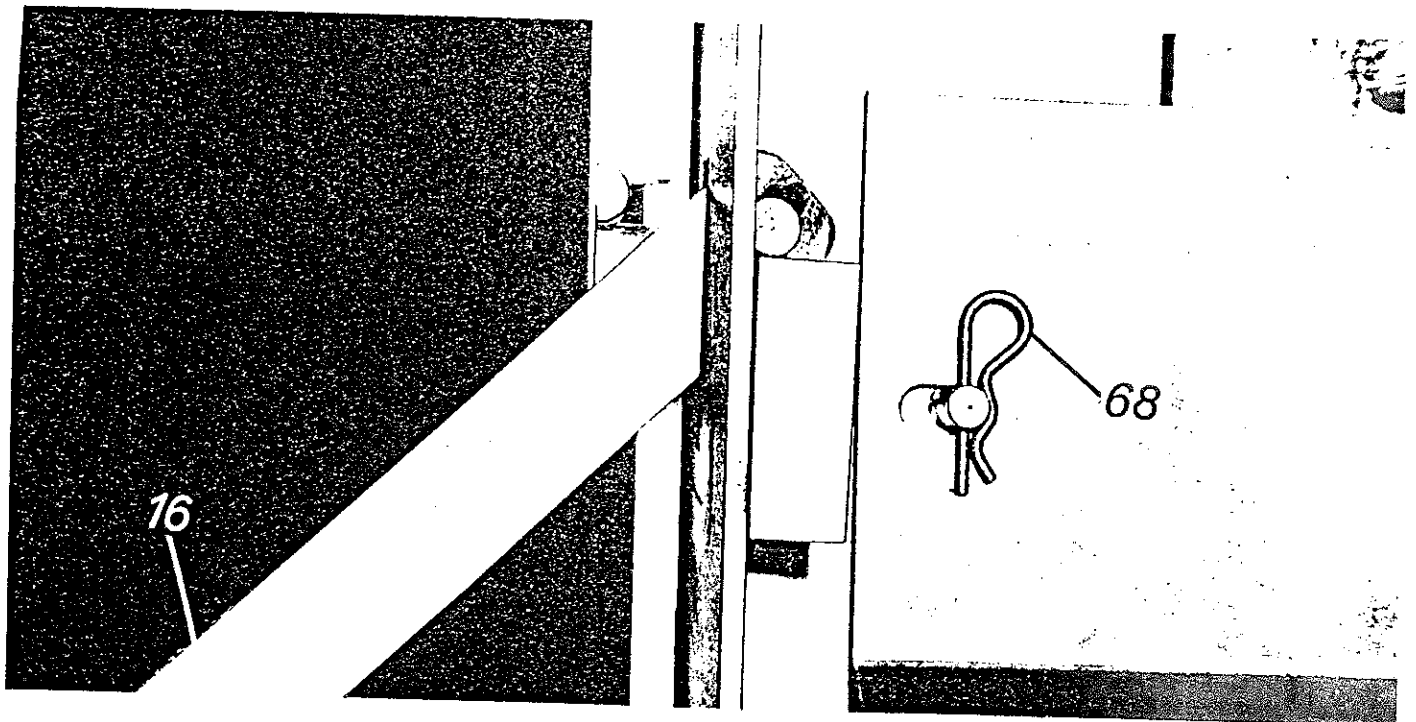
REPLACEMENT PARTS DETAIL A



REPLACEMENT PARTS DETAIL B

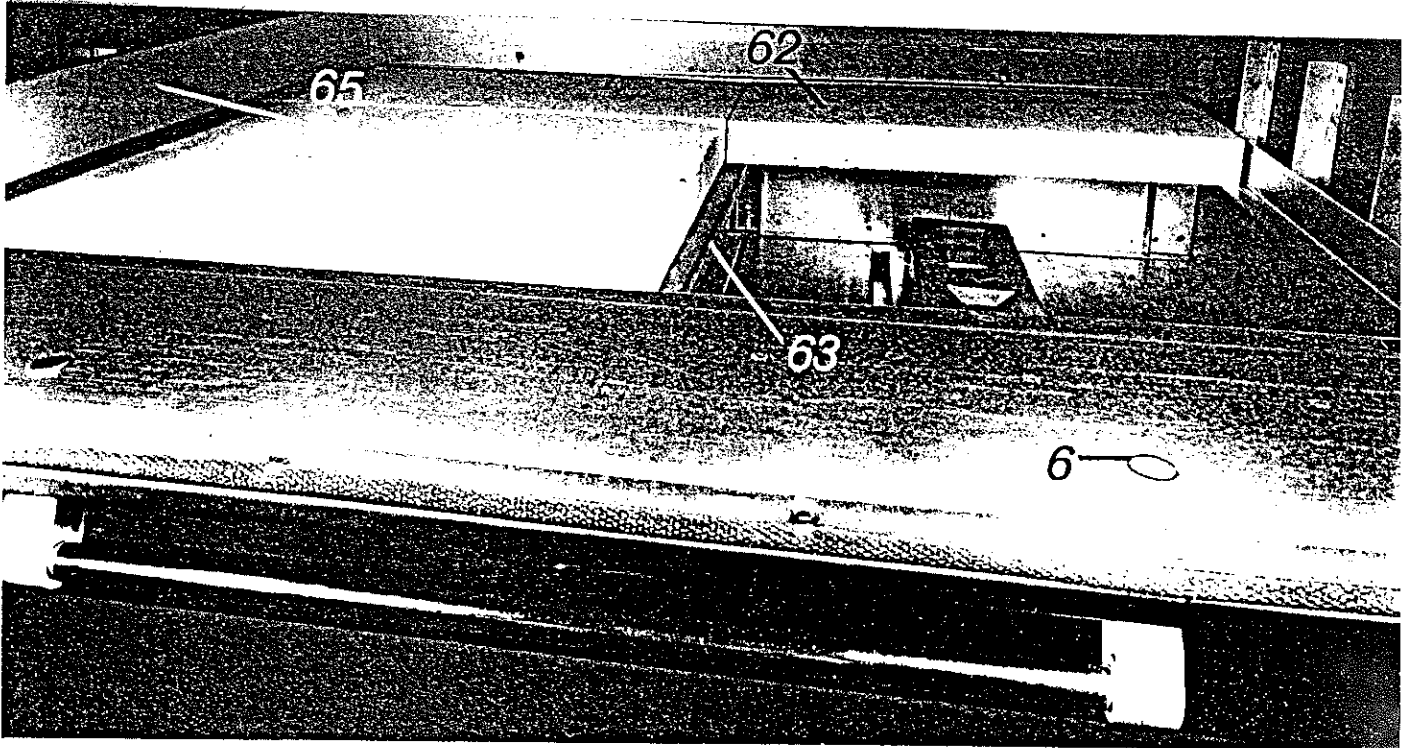


REPLACEMENT PARTS DETAIL C



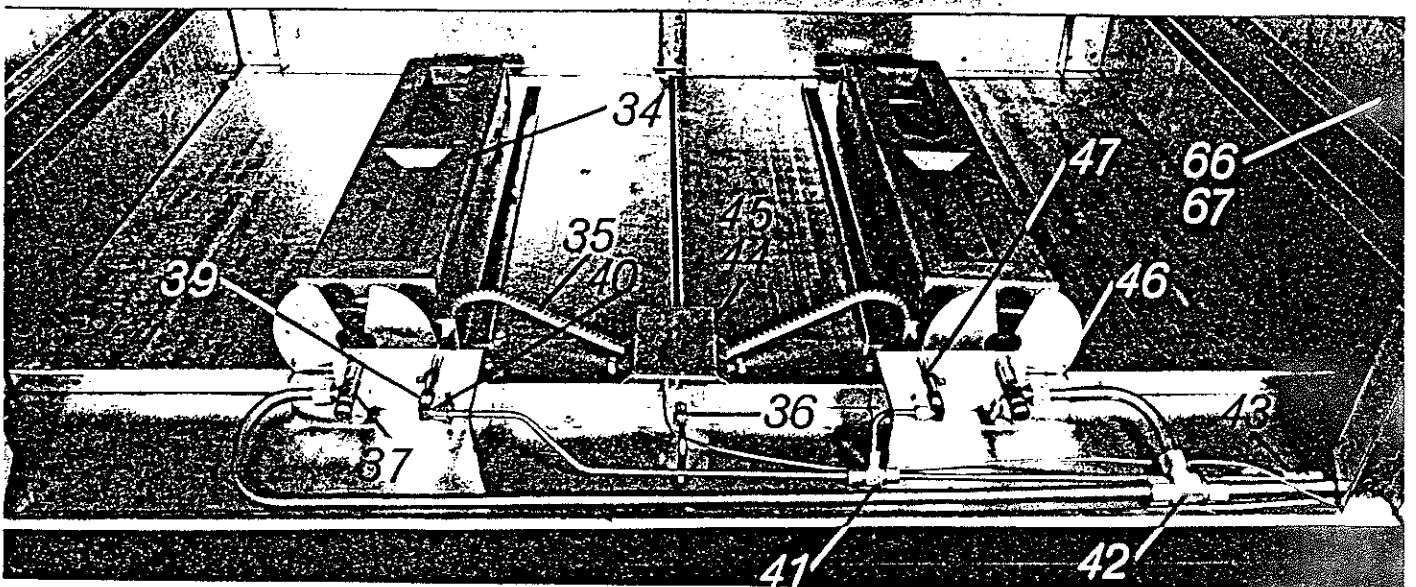
REPLACEMENT PARTS DETAIL D

# VULCAN

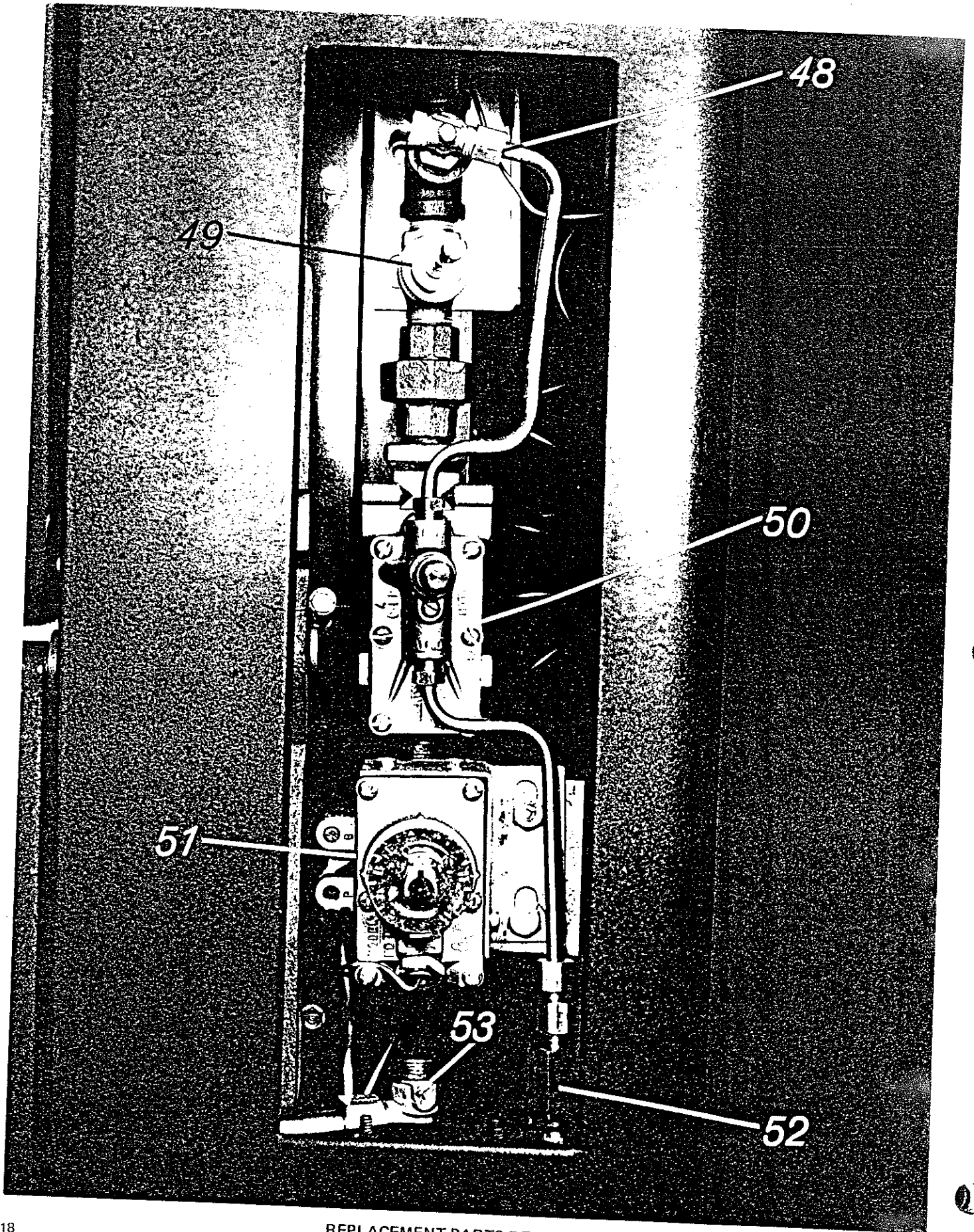


REPLACEMENT PARTS DETAIL E

# VULCAN



REPLACEMENT PARTS DETAIL F



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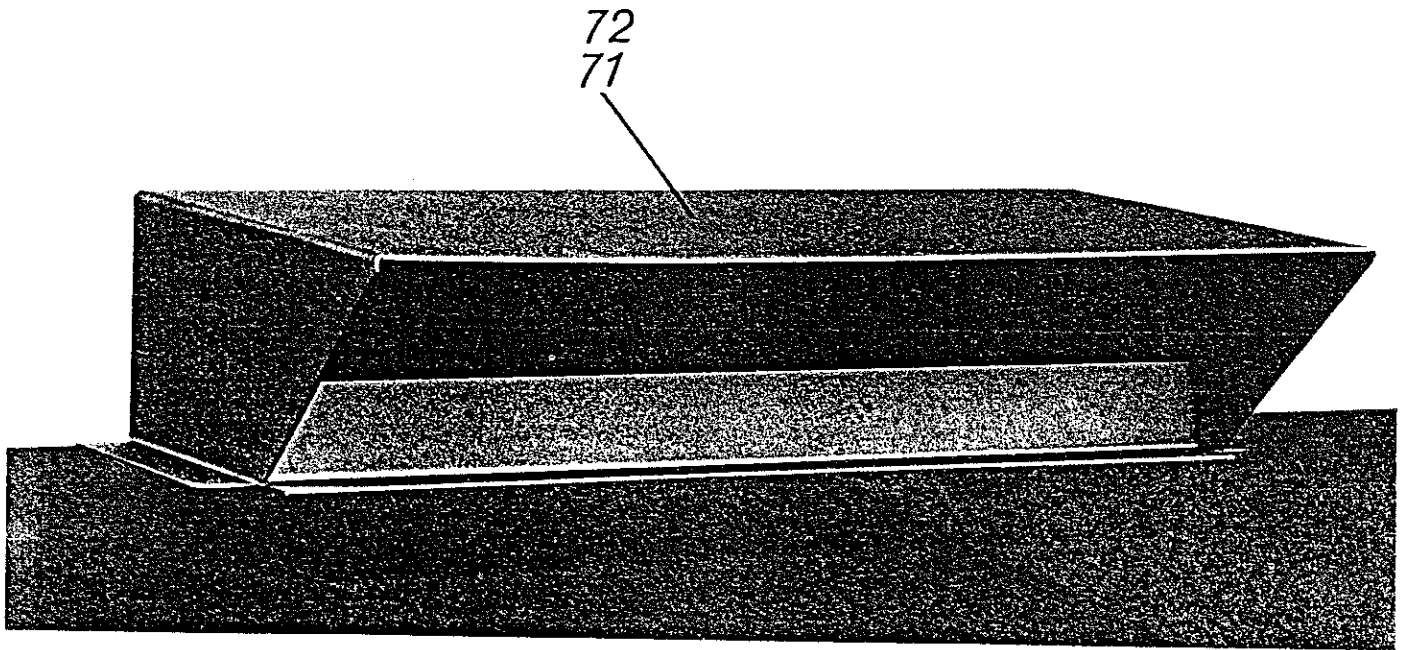
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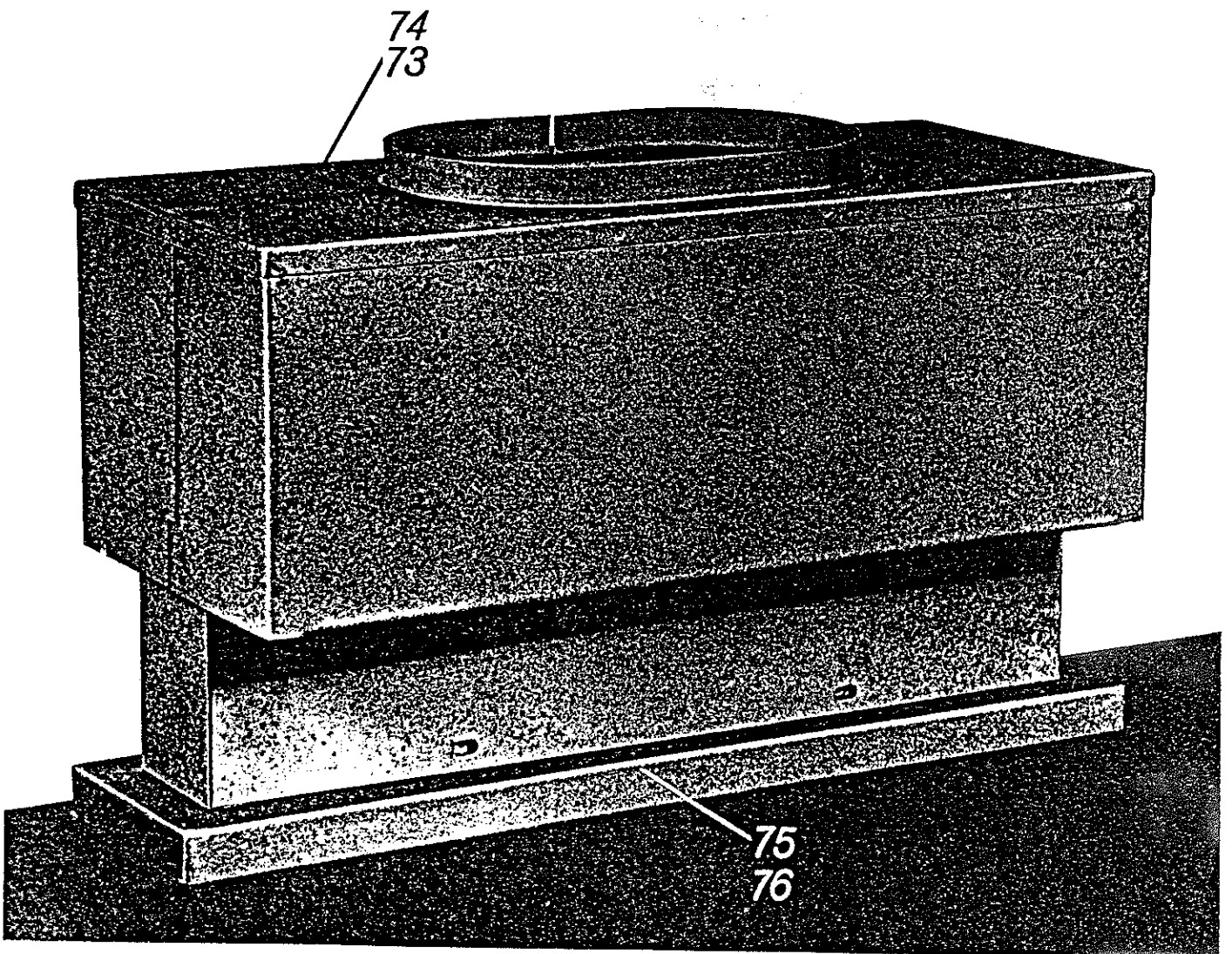
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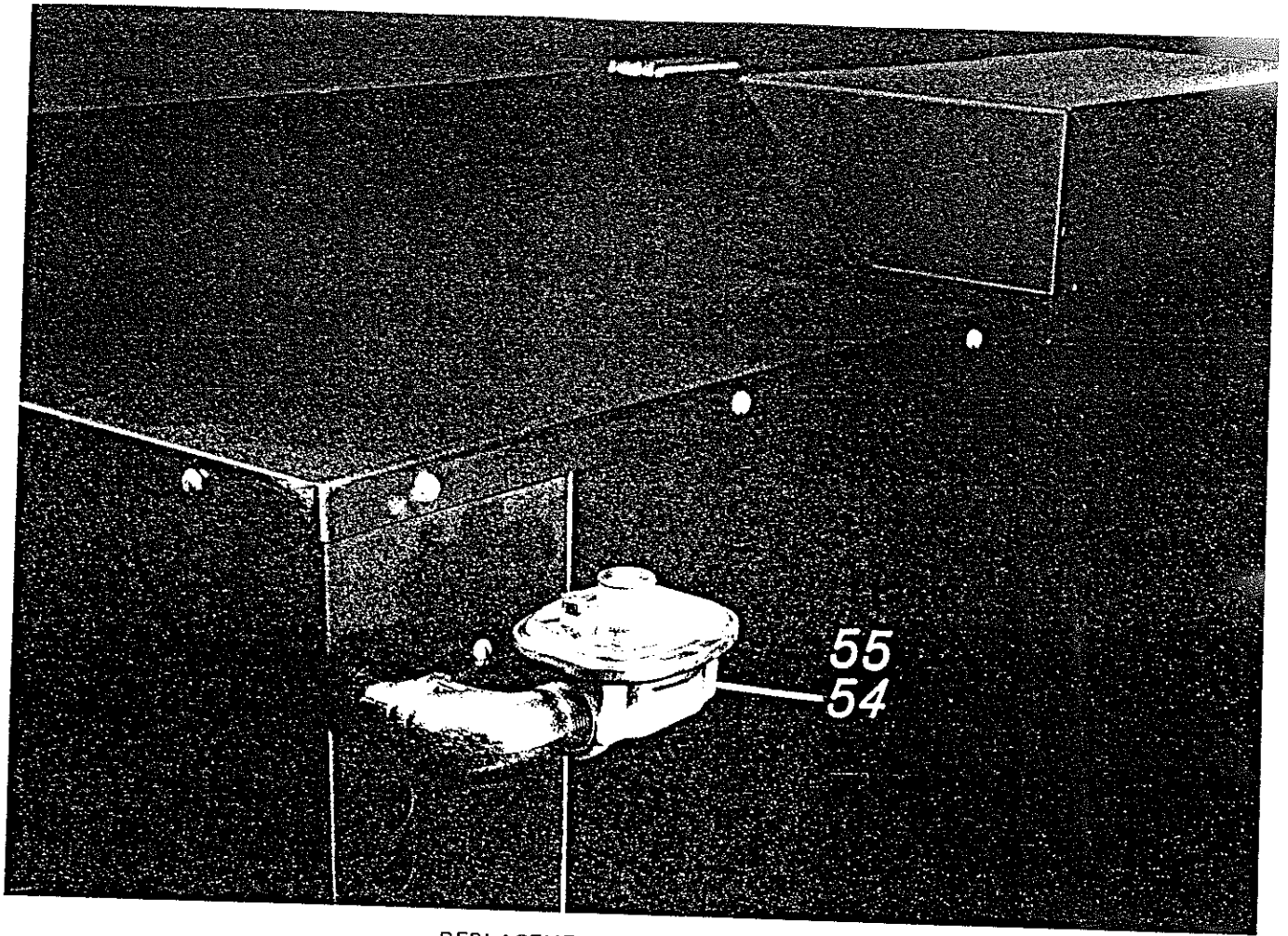
52



REPLACEMENT PARTS DETAIL "H"



REPLACEMENT PARTS DETAIL "I"



REPLACEMENT PARTS DETAIL "J"