

VULCAN

INSTALLATION AND OPERATION MANUAL
FOR GAS TILTING BRAISING PANS
MODELS G30TB & G40TB



IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

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 OR MODIFICATION, 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.

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Installation, Operation and Care of MODEL G30TB & G40TB GAS TILTING BRAISING PANS

KEEP THESE INSTRUCTIONS FOR FUTURE USE

GENERAL

Vulcan-Hart Gas Tilting Braising Pans are installed on a tubular base and are available in two sizes. Model G30TB has a 30-gallon capacity and an 80,000 BTU/Hr. input rating. Model G40TB has a 40-gallon capacity and a 100,000 BTU/Hr. input rating.

The tilting braising pan is a versatile piece of equipment. It allows you to stew, simmer, pan fry, braise, grill or saute, and all with a very uniform heat pattern.

Standard features include an electronic ignition, tilting switch solid state temperature control, removable strainer, receiving pan support, and a lid with full width, drop-type handle that can be opened from any position. Optional accessories include a stainless steel pan support, and steam pan insert.

Vulcan-Hart Company suggests that you thoroughly read this entire manual and carefully follow all of the instructions provided.

Your Vulcan-Hart Gas Tilting Braising Pan is produced with quality workmanship and material. Proper installation, usage and maintenance of your tilting braising pan will result in many years of satisfactory performance.

INSTALLATION

UNPACKING

Immediately after unpacking, check for possible shipping damage. If the tilting braising pan is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Before installing, verify that the type of gas supply (natural or propane) and electrical service agree with the specifications on the rating plate located on the left side panel as you face the front of the braising pan. If the supply and equipment requirements do not agree, contact your dealer or Vulcan-Hart immediately.

LOCATION

The equipment must be kept free and clear of combustible substances. The tilting braising pan, when installed, must have minimum clearance from combustible and non-combustible construction of 3" from the sides and 6" from the rear. The tilting braising pan is intended for use on non-combustible floors.

The installation location must allow adequate clearances for servicing and proper operation. A minimum front clearance of 36" is required.

The tilting braising pan must be installed so that the flow of combustion and ventilation air will not be obstructed. Adequate clearance for air openings into the combustion chamber must be provided. Make sure there is an adequate supply of air in the room suitable for the amount of combustion gas feeding the braising pan burners.

Do not permit fans to blow directly at the tilting braising pan, and wherever possible, avoid open windows next to the tilting braising pan. Avoid wall-type fans which create air cross currents within the room.

INSTALLATION CODES AND STANDARDS

Your Vulcan Gas Tilting Braising Pan must be installed in accordance with:

1. State and local codes, or in the absence of local codes, with:
2. National Fuel Gas Code, ANSI-Z223.1 (latest edition), available from the American Gas Association, Inc., 1515 Wilson Blvd., Arlington, VA 22209.
3. National Electrical Code ANSI/NFPA-70 (latest edition).
4. ANSI NFPA Standard #96, "Vapor Removal from Cooking Equipment," (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

LEVELING AND ANCHORING TILTING BRAISING PAN

1. Place tilting braising pan in the installation position.
2. Place a carpenter's level on top of the braising pan and turn the adjustable feet to level braising pan side-to-side and front-to-back.
3. Mark hole locations on the floor through the anchoring holes provided in the rear flanged adjustable feet.
4. Remove tilting braising pan from installation position and drill holes in locations marked on the floor. (See INSTALLATION DIAGRAM in this manual.) Insert proper anchoring devices (not supplied).
5. Place tilting braising pan back in the installation position.
6. Place carpenter's level on top of braising pan and re-level side-to-side and front-to-back.
7. Bolt and anchor tilting braising pan securely to the floor.
8. Seal bolts and flanged feet with silastic or equivalent compound.

GAS CONNECTIONS

All gas supply connections and any pipe joint compound used must be resistant to the action of propane gases.

The gas inlet is located under the control panel on the left-hand side.

Connect gas supply to the tilting braising pan. The gas supply line must be at least the equivalent of $\frac{3}{4}$ " iron pipe with an incoming pressure of approximately 7" W.C. (Water Column) for natural gas or 11" W.C. (Water Column) for propane gas. Make sure the pipes are clean and free of obstructions, dirt, and piping compound.

Codes require that a gas shutoff valve be installed in the gas line ahead of the tilting braising pan.

Natural gas and propane gas braising pans are equipped with fixed orifices and no adjustment is necessary. The orifices are set at 3.5" W.C. (Water Column) for natural gas, and 10" W.C. (Water Column) for propane gas.

WARNING: PRIOR TO LIGHTING, CHECK ALL JOINTS IN THE GAS SUPPLY LINE FOR LEAKS. USE SOAP AND WATER SOLUTION. DO NOT USE AN OPEN FLAME.

After piping has been checked for leaks, all piping receiving gas should be fully purged to remove air.

TESTING THE GAS SUPPLY SYSTEM

When test pressures exceed $\frac{1}{2}$ psig (3.45 kPa), the tilting braising pan and its individual shutoff valve must be disconnected from the gas supply piping system.

When test pressures are $\frac{1}{2}$ psig (3.45 kPa) or less, the tilting braising pan must be isolated from the gas supply system by closing its individual manual shutoff valve.

FLUE CONNECTIONS

DO NOT obstruct the flow of flue gases from the flue duct located on the rear of the tilting braising pan. It is recommended that the flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel.

From the termination of the tilting braising pan flue vent to the filters of the hood venting system, an 18" minimum clearance must be maintained.

Information on the construction and installation of ventilating hoods may be obtained from the standard for "Vapor Removal from Cooking Equipment," NFPA No. 96 (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

ELECTRICAL CONNECTIONS

WARNING: ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL CODES.

WARNING: APPLIANCES EQUIPPED WITH AN ELECTRICAL SUPPLY CORD ARE PROVIDED WITH A THREE-PRONG GROUNDING PLUG WHICH MUST BE CONNECTED TO A PROPERLY GROUNDED RECEPTACLE. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT REMOVE THE GROUNDING PRONG FROM THE PLUG.

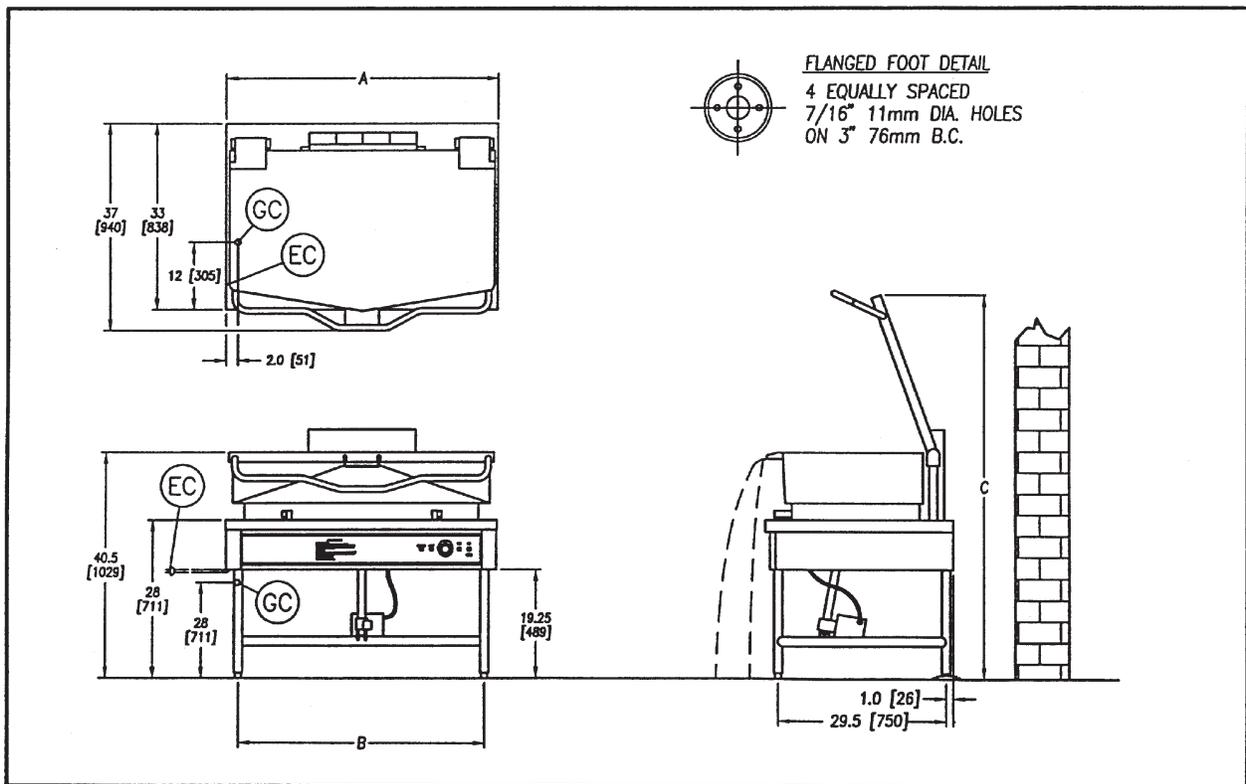
The tilting braising pan is equipped with a 120 Volt / 60 Hz. / 1 Phase cord and plug which requires only that it be plugged into a properly grounded 120 volt receptacle.

Do not connect the tilting braising pan to electrical supply until after gas connections have been made.

The electrical wiring diagram is located behind the control panel.

INSTALLATION DIAGRAM

| MODEL | CAPACITY | INCHES/MM | | |
|-------|--------------------------|--------------|--------------|--------------|
| | | A | B | C |
| G30TB | 30 gallons 114 liters | 36.0 914 | 33.5 851 | 70.5 1791 |
| G40TB | 40 gallons 152 liters | 48.0 1219 | 45.5 1156 | 70.5 1791 |



OPERATION

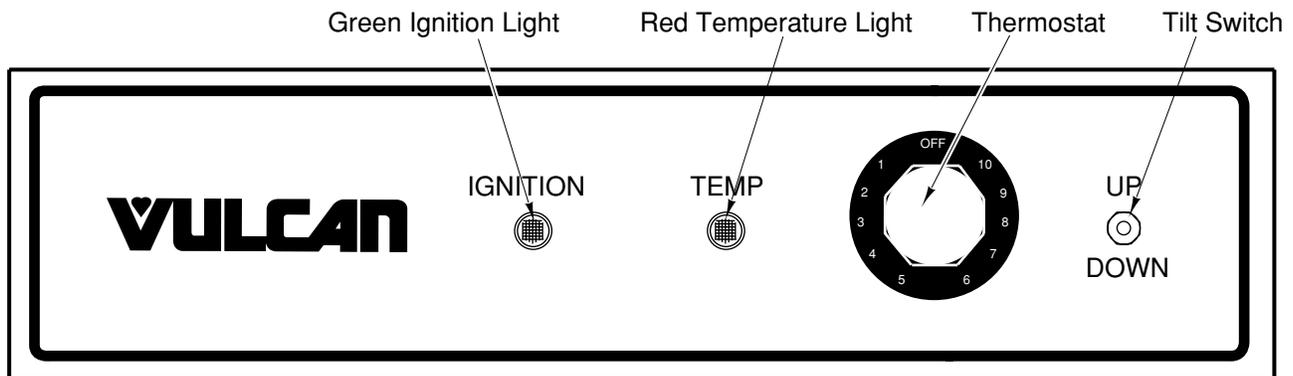
WARNING: THE TILTING BRAISING PAN AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING AND SERVICING THE TILTING BRAISING PAN.

BEFORE FIRST USE

Using a non-corrosive, grease-dissolving commercial cleaner, clean the protective metal oils from all surface parts and the interior of the tilting braising pan. Follow the cleaner manufacturer's directions. Rinse thoroughly and drain the pan. Wipe dry with a soft clean cloth.

CONTROLS (Fig. 1)

- Green Ignition Light** — Will light when ignition has occurred.
- Red Temperature Light** — Will light when burners are supplying heat to the tilting braising pan.
- Thermostat** — When turned on, will initiate electronic ignition system. Temperature settings range from 1 to 10. (See COOKING GUIDELINES in this manual for temperature ranges for settings 1-10.)
- Tilt Switch** — Push UP to raise tilting braising pan; push DOWN to lower tilting braising pan.



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Fig. 1

START-UP PROCEDURE

1. Open manual gas shutoff valve.
2. Ensure that the braising pan is in the DOWN position.
3. Turn THERMOSTAT dial to desired setting. The red TEMPERATURE LIGHT will come on. This will turn on the electronic ignition which will light the burners.

If the green IGNITION LIGHT does not come on after 30 seconds, turn THERMOSTAT OFF and then ON again for restart.

4. When braising pan has reached set temperature, the red TEMPERATURE LIGHT will go off and the burners will shut off. The burners will cycle on and off thereafter to maintain set temperature. The red TEMPERATURE LIGHT will be on when the burners are on and off when burners are off.
5. If gas supply is interrupted during operation, turn THERMOSTAT dial to OFF position and turn gas supply OFF. Wait 5 minutes, then repeat Steps 1 through 4 to restart.
6. Turn THERMOSTAT to OFF when braising pan is not in use.

DAILY SHUTDOWN PROCEDURE

Turn THERMOSTAT dial to OFF. Close manual gas shutoff valve.

TILTING THE BRAISING PAN

1. DO NOT try to tilt braising pan with lid down.
2. Make sure the receiving pan is in place.
3. To tilt braising pan, push and hold TILT SWITCH in the UP mode until desired pan position has been reached. The braising pan will empty when raised to the top tilt position.

When the braising pan is raised 5° or more, the gas supply will be turned off automatically. The braising pan will not operate once the pan has been tilted.

4. Food is poured through the removable strainer (Fig. 2) into a food receiving pan positioned under the lip of the pouring spout (Fig. 2).
5. To lower braising pan, push and hold TILT SWITCH in the DOWN mode.

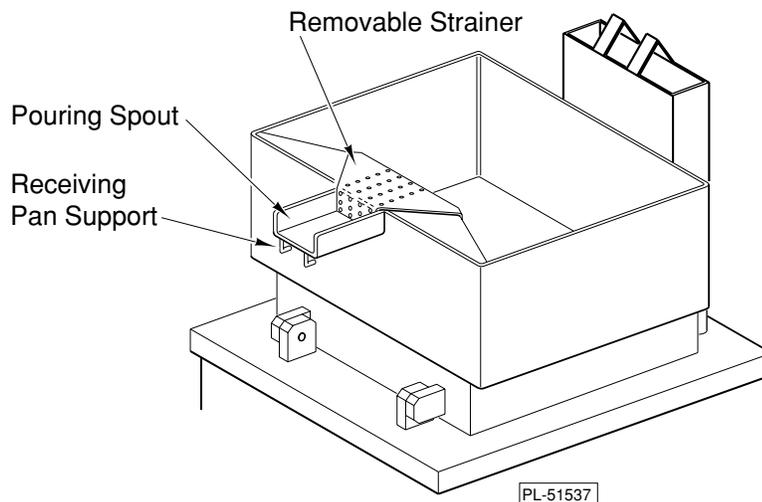


Fig. 2

CLEANING

WARNING: UNPLUG THE TILTING BRAISING PAN BEFORE CLEANING.

After each use, allow the tilting braising pan to cool and clean it. Keep exposed cleanable areas of the tilting braising pan clean at all times. Do not get water in electrical box or any electrical component.

1. Thoroughly wash pan, pouring spout (see Fig. 2), lid and exterior surfaces with detergent and warm water. If necessary, soak pan to remove food that is stuck to pan surface. Rinse thoroughly and wipe dry with a soft clean cloth.
2. Clean removable strainer and receiving pan support (see Fig. 2) with detergent and warm water. Rinse thoroughly and wipe dry with a soft clean cloth.
3. Clean around burner air mixers and orifices (at rear of burner) if lint has accumulated.
4. Visually ensure tube lighter ports (Fig. 3) are unobstructed.

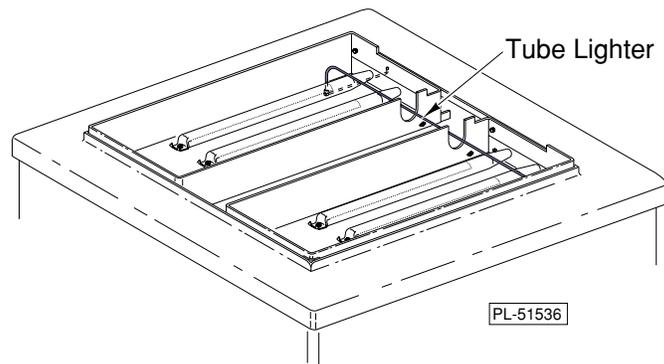


Fig. 3

COOKING GUIDELINES

The guidelines given below are suggested quantities, temperature settings, and **estimated** numbers of orders per load and per hour. When two temperatures are given, the first is to start the product, and the second to finish the product.

The following temperatures should be used:

| | <u>Temperature (°F)</u> | <u>Thermostat Setting</u> |
|-----------|-----------------------------|-------------------------------|
| Simmering | 200 Max. | 1 – 4 |
| Sauteeing | 225 – 275 | 5 – 6 |
| Searing | 300 – 350 | 7 – 8 |
| Frying | 325 – 375 | 8 – 9 |
| Grilling | 350 – 450 | 9 – 10 |

| <u>ITEM</u> | <u>PORTION SIZE</u> | <u>TEMP. (°F)</u> | <u>BATCHES PER HOUR</u> | <u>G30TB PER LOAD QTY. PORTIONS</u> | <u>G40TB PER LOAD QTY. PORTIONS</u> | | |
|-------------------------------|-------------------------|-----------------------|---------------------------------|---|---|------------------|------|
| BREAKFAST FOODS | | | | | | | |
| Bacon | 3 Slices | 350 | 12 | 2 lb. | 10 | 3 lb. | 15 |
| Eggs | | | | | | | |
| –Boiled-Hard | 1 egg | 225 | 5 | 50 eggs | 50 | 75 eggs | 75 |
| –Boiled-Soft | 1 egg | 225 | 8 | 50 eggs | 50 | 75 eggs | 75 |
| –Fried | 1 egg | 400 | 4 | 30 eggs | 30 | 45 eggs | 45 |
| –Poached | 1 egg | 225 | 5 | 36 eggs | 36 | 60 eggs | 60 |
| –Scrambled | 1½ eggs | 300–200 | 1 | 18 gal. | 720 | 28 gal. | 1100 |
| French Toast | 3 slices | 450 | 7 | 35 slices | 12 | 50 slices | 17 |
| Regular Oatmeal | ½ cup | 250 | 2 | 20 lb (100 cups) | 500 | 40 lb (200 cups) | 1000 |
| Pancakes | 2 each | 400 | 10 | 30 ea. | 15 | 50 ea. | 25 |
| FISH | | | | | | | |
| Clams | 1 pt. | 400 | 10 | 10 qts. | 20 | 15 qts. | 30 |
| Fish Cakes | 2–3 oz. | 400 | 5 | 70 – 3 oz. | 35 | 110 – 3 oz. | 55 |
| Haddock Fillet | 4 oz. | 400 | 4 | 60 – 4 oz. | 60 | 90 – 4 oz. | 90 |
| Halibut Steak | 5 oz. | 450 | 3 | 60 – 4 oz. | 60 | 90 – 4 oz. | 90 |
| Lobster | 1 – 1# | 350 | 4 | 20 – 1 lb. | 20 | 30 – 1 lb. | 30 |
| Swordfish | 5 oz. | 450 | 3 | 50 – 5 oz. | 50 | 75 – 5 oz. | 75 |
| SAUCES, GRAVIES, SOUPS | | | | | | | |
| Brown Gravy | 1 oz. | 350 – 200 | 2 | 18 gal. | 2300 | 35 gal. | 4500 |
| Cream Sauce | 2 oz. | 250 – 175 | 1 | 18 gal. | 1150 | 35 gal. | 2250 |
| Cream Soup | 6 oz. | 200 | 1 | 18 gal. | 375 | 35 gal. | 725 |
| French Onion Soup | 6 oz. | 225 | 1 | 18 gal. | 350 | 35 gal. | 700 |
| Meat Sauce | 4 oz. | 350 – 200 | 1 | 18 gal. | 575 | 35 gal. | 1100 |

| ITEM | PORTION SIZE | TEMP. (°F) | BATCHES PER HOUR | G30TB | | G40TB | |
|---|-----------------|---------------|------------------------|------------------|----------|------------------|----------|
| | | | | PER LOAD QTY. | PORTIONS | PER LOAD QTY. | PORTIONS |
| VEGETABLES | | | | | | | |
| CANNED | 3 oz. | 400 | 6 | 30 lb. | 125 | 45 lb. | 200 |
| FRESH | | | | | | | |
| Beans, Wax, Green | 3 oz. | 400 | 3 | 25 lb. | 125 | 50 lb. | 250 |
| Beets | 3 oz. | 400 | 1 | 30 lb. | 125 | 60 lb. | 300 |
| Broccoli | 3 oz. | 400 | 3 | 25 lb. | 125 | 40 lb. | 200 |
| Cabbage | 3 oz. | 400 | 5 | 20 lb. | 80 | 30 lb. | 125 |
| Carrots | 3 oz. | 400 | 2 | 35 lb. | 150 | 70 lb. | 300 |
| Cauliflower | 3 oz. | 250 | 5 | 15 lb. | 75 | 25 lb. | 125 |
| Corn | 1 Ear | 400 | 8 | 50 ears | 50 | 75 ears | 75 |
| Potatoes | 3 oz. | 400 | 2 | 40 lb. | 200 | 60 lb. | 300 |
| Spinach | 4 oz. | 250 | 10 | 6 lb. | 25 | 9 lb. | 35 |
| Turnips | 4 oz. | 400 | 2 | 20 lb. | 100 | 30 lb. | 150 |
| FROZEN | | | | | | | |
| Beans, French Green | 3 oz. | 400 | 6 | 15 lb. | 60 | 22½ lb. | 90 |
| Lima Beans | 3 oz. | 250 | 4 | 15 lb. | 60 | 22½ lb. | 90 |
| Broccoli | 3 oz. | 400 | 8 | 12 lb. | 50 | 18 lb. | 75 |
| Sliced Carrots | 3 oz. | 250 | 6 | 15 lb. | 60 | 22½ lb. | 90 |
| Small Whole Carrots | 3 oz. | 250 | 3 | 15 lb. | 50 | 22½ lb. | 90 |
| Corn | 3 oz. | 250 | 18 | 15 lb. | 50 | 22½ lb. | 90 |
| Small Whole Onions | 3 oz. | 250 | 7 | 15 lb. | 50 | 22½ lb. | 90 |
| Peas | 3 oz. | 400 | 10 | 15 lb. | 75 | 22½ lb. | 110 |
| Spinach | 3 oz. | 400 | 3 | 15 lb. | 75 | 22½ lb. | 110 |
| DESSERTS, PUDDINGS, SWEET SAUCES | | | | | | | |
| Butterscotch Sauce | 1 oz. | 200 | 1 | 18 gal. | 2300 | 35 gal. | 4500 |
| Cherry Cobbler | 3 oz. | 200 | 1 | 18 gal. | 750 | 35 gal. | 1500 |
| Chocolate Sauce | 1 oz. | 200 | 1 | 18 gal. | 2300 | 35 gal. | 4500 |
| Cornstarch Pudding | 4 oz. | 200 | 1 | 18 gal. | 575 | 35 gal. | 1100 |
| Fruit Gelatin | 3 oz. | 250 | 2 | 18 gal. | 750 | 35 gal. | 1500 |
| MEAT – POULTRY | | | | | | | |
| Bacon | 3 Slices | 350 | 12 | 2 lb. | 10 | 3 lb. | 15 |
| BEEF | | | | | | | |
| Amer. Chop Suey | 6 oz. | 400 – 225 | 2 | 18 gal. | 350 | 35 gal. | 700 |
| Beef Stew | 8 oz. | 300 | — | 18 gal. | 280 | 35 gal. | 560 |
| Corned Beef Hash | 5 oz. | 400 | 5 | 16 lb. | 50 | 25 lb. | 75 |
| Cheeseburger | 3 oz. | 300 | 12 | 7 lb. | 35 | 10 lb. | 50 |
| Hamburger | 3 oz. | 300 | 15 | 7 lb. | 35 | 10 lb. | 50 |
| Meatballs | 1 oz. | 400 – 225 | 3 | 12½ lb. | 65 | 18 lb. | 100 |
| Pot Roast | 2 oz. | 350 – 200 | | 120 lb. | 500 | 180 lb. | 750 |
| Salisbury Steak | 5 oz. | 400 | 3 | 16 lb. | 50 | 24 lb. | 75 |
| Sirloin Steak | 6 oz. | 400 | 5 | 15 lb. | 40 | 22½ lb. | 60 |
| Swiss Steak | 4 oz. | 300 – 200 | 1 | 25 lb. | 110 | 40 lb. | 160 |

| <u>ITEM</u> | <u>PORTION SIZE</u> | <u>TEMP. (°F)</u> | <u>BATCHES PER HOUR</u> | <u>G30TB PER LOAD</u> | | <u>G40TB PER LOAD</u> | |
|-------------------------|-------------------------|-----------------------|---------------------------------|---------------------------|-----------------|---------------------------|-----------------|
| | | | | <u>QTY.</u> | <u>PORTIONS</u> | <u>QTY.</u> | <u>PORTIONS</u> |
| CHICKEN | | | | | | | |
| Pan Fried | 2 – 1/4's | 350 | 3 | 50 pieces | 25 | 80 pieces | 40 |
| Whole | 2 oz. | 350 – 200 | | 16-5 lb. | 200 | 24-5 lb. | 265 |
| FRANKFURTERS | | | | | | | |
| Grilled | 2 oz. | 300 | 8 | 22 lb. | 176 | 33 lb. | 264 |
| Boiled | 2 oz. | 250 | 12 | 16 lb. | 128 | 25 lb. | 200 |
| PORK | | | | | | | |
| Ham Steak | 3 oz. | 400 | 8 | 10 lb. | 50 | 15 lb. | 75 |
| Pork Chops | 5 oz. | 350 | 4 | 15 lb. | 50 | 25 lb. | 75 |
| Sausage Links | 3 links | 350 | 7 | 30 lb. | 120 | 45 lb. | 180 |
| TURKEY | | | | | | | |
| Off Carcass | 2 oz. | 400 – 200 | — | 3 – 26-30 lb. | 200 | 4 – 26-30 lb. | 275 |
| On Carcass | 2 oz. | 400 – 200 | — | 4 – 16-20 lb. | 175 | 6 – 16-20 lb. | 265 |
| MISCELLANEOUS | | | | | | | |
| Grilled Cheese Sandwich | 1 sand. | 400 | 8 | 35 sand. | 35 | 50 sand. | 50 |
| Macaroni & Cheese | 8 oz. | 200 | 2 | 18 gal. | 300 | 35 gal. | 525 |
| Rice | 4 oz. | 350 – 225 | 1 | 20 lb. raw | 320 | 40 lb. raw | 650 |
| Spaghetti | 4 oz. | 350 – 225 | 2 | 8 lb. raw | 200 | 12 lb. raw | 300 |

MAINTENANCE

WARNING: THE TILTING BRAISING PAN AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING AND SERVICING THE TILTING BRAISING PAN.

WARNING: UNPLUG TILTING BRAISING PAN BEFORE PERFORMING ANY MAINTENANCE.

ADJUSTMENTS

All tilting braising pans are adjusted at the factory.

At least twice a year, have a Vulcan-Hart authorized service person clean and adjust the tilting braising pan for maximum performance.

VENT

Annually, when tilting braising pan is cool, check the flue and clear any obstructions.

SERVICE AND PARTS INFORMATION

To obtain service and parts information concerning the tilting braising pan, contact the Vulcan-Hart Service Depot in your area (refer to listing supplied with the braising pan), or Vulcan-Hart Company Service Department at the address or phone number shown on the front cover of this manual.

TROUBLESHOOTING

| PROBLEM | POSSIBLE CAUSES |
|----------------------------------|--|
| Burners do not come on. | <ol style="list-style-type: none">1. Gas supply to braising pan is OFF.2. Manual gas shutoff valve is OFF.3. Thermostat is not turned ON.4. Pan is not in lowest position.5. Problem with the burners. Contact your Vulcan-Hart authorized servicer. |
| Burners produce carbon deposits. | <ol style="list-style-type: none">1. Wrong size orifices.2. Burner air not adjusted properly.3. Wrong gas supply.4. Incorrect pressure at supply. |

