



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/>.

## RANGES AND BROILERS

### EXTENDED SHUTDOWN – ALL MODELS

1. Disconnect.
  - a. Gas equipment: disconnect from gas, if possible.
  - b. Electric equipment: disconnect from electrical connection/shut off breaker.
2. Once disconnected from gas line: open valves to bleed gas and tighten after five minutes.
3. Oil cast iron parts to prevent rusting.
4. Oil griddle plate and cover with wax paper to prevent rusting.
5. Clean out, empty and wipe down crumb trays and burner box areas of food or debris. Removal of food is imperative to prevent attraction of vermin.
6. Wipe down all surfaces and remove any spills or stuck on food.
7. Empty and wash out grease catch on griddles.
8. If possible, cover the equipment with plastic bag to prevent dust from settling on equipment while not in service.



Model 36S-6B  
*Shown with optional casters*

### 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. Refer to the instructions in your model's Installation & Operation manual.