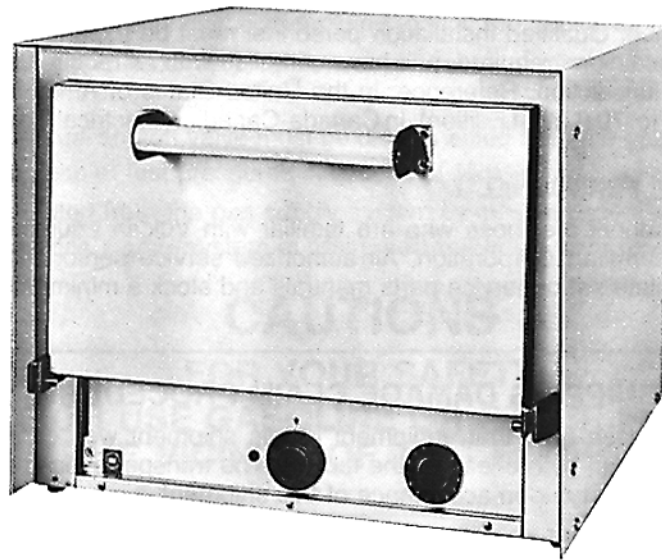


**VULCAN**  
**OPERATING, INSTALLATION,**  
**SERVICE & PARTS**  
**MANUAL FOR**  
**BAKE OVEN MODEL VGCR 1717**





## **IMPORTANT**

### **OPERATING, INSTALLATION AND SERVICE PERSONNEL**

Operating information for this equipment has been prepared for use by qualified and/or authorized operating personnel.

All installation and service on this equipment is to be performed by qualified, certified, licensed and/or authorized installation or service personnel, with the exception of any marked with a □ in front of the part number.

Service may be obtained by contacting the Factory Service Department, Factory Representative or Local Service Agency.

### **DEFINITIONS**

#### **QUALIFIED AND/OR AUTHORIZED OPERATING PERSONNEL**

Qualified or authorized operating personnel are those who have carefully read the information in this manual and are familiar with the equipment's functions or have had previous experience with the operation of the equipment covered in this manual.

#### **QUALIFIED INSTALLATION PERSONNEL**

Qualified installation personnel are individuals, a firm, corporation or company which either in person or through a representative are engaged in, and are responsible for:

1. The installation of gas piping from the outlet side of the gas meter, or the service regulator when the meter is not provided, and the connection and installation of the gas appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction. Reference in the United States of America - National Fuel Gas code ANSI Z223.1 (Latest Edition). In Canada-Canadian Standard CAN1-B149.1 NAT. GAS (Latest Edition) or CAN1-B149.2 PROPANE (Latest Edition).
2. The installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction. Reference: In the United States of America-National Electrical Code ANSI NFPA No. 70 (Latest Edition). In Canada-Canadian Electrical Code Part 1 CSA-C22.1 (Latest Edition).

#### **QUALIFIED SERVICE PERSONNEL**

Qualified service personnel are those who are familiar with Vulcan equipment who have been endorsed by the Vulcan-Hart Corporation. All authorized service personnel are required to be equipped with a complete set of service parts manuals and stock a minimum amount of parts for Vulcan equipment.

### **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 assumes full responsibility for safe delivery upon acceptance of this 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 (15) days of date of 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.

**PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE**

# **IMPORTANT NOTES FOR ALL VULCAN APPLIANCES**

1. These units are produced with the best possible workmanship and material. Proper installation is vital if best performance and appearance are to be achieved. Installer must follow the installation instructions carefully.
2. Information on the construction and installation of ventilating hoods may be obtained from the "Standard for the installation of equipment for the removal of smoke and grease laden vapors from commercial cooking equipment," NFPA No. 96 (latest edition) available from the National Fire Protection Association, Battery March Park, Quincy MA 02269.
3. For an appliance equipped with a flexible electric supply cord, the cord is equipped with a three prong (grounding) plug. This grounding plug is for your protection against shock hazard and should be plugged directly into a properly grounded three prong receptacle. Do not cut or remove the grounding prong from this plug. If the appliance is not equipped with a grounding plug, and electric supply is needed, ground the appliance by using the ground lug provided (refer to the wiring diagram).

## **(FOR GAS APPLIANCES ONLY)**

4. Do not obstruct the air flow into and around the appliance. This air flow is necessary for proper combustion of gases and for ventilation of the appliance. Provisions for ventilation of incoming air supply for the equipment in the room must be in accordance with National Fuel Gas Code ANSI Z223.1 (latest edition).
5. Do not obstruct the flow of flue gases from the flue duct (when so equipped) located on the rear (or sides) of the appliance. It is recommended that the flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel.
6. For an appliance equipped with casters, (1) the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 (latest edition), and Addenda, Z21.69a (latest edition), and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 (latest edition), and Addenda, Z21.41a (latest edition) and Z21.41b (latest edition), and (2) adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.  
If disconnection of the restraint is necessary, reconnect this restraint after the appliance has been returned to its originally installed position.
7. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psig (3.45 k Pa).
8. The appliance must be isolated from the gas supply system by closing its individual manual shutoff valve during any pressure testing of the gas supply system at test pressures equal to or less than ½ psig (3.45 k Pa).

## **CAUTIONS**

### **FOR YOUR SAFETY**

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS EQUIPMENT OR ANY OTHER APPLIANCE.**

1. **KEEP THE APPLIANCE FREE AND CLEAR FROM ALL COMBUSTIBLE SUBSTANCES.**
2. **IN THE EVENT A GAS ODOR IS DETECTED, SHUT UNIT(S) DOWN AT THE MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.**
3. **POST IN A PROMINENT LOCATION, INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION MAY BE OBTAINED FROM A LOCAL GAS SUPPLIER.**

# BAKE OVEN 1717—OPERATING, INSTALLATION, SERVICE AND PARTS MANUAL—INDEX

This Bake Oven is produced with the best possible workmanship and material. Proper usage and maintenance will result in many years of satisfactory performance.

We suggest that you thoroughly read this entire manual and carefully follow all of the instructions provided.

## DESCRIPTION

## PAGE

DEFINITIONS OF PERSONNEL (Operating, Installation and Service) and SHIPPING DAMAGE CLAIM PROCEDURES	(Inside Front Cover)
IMPORTANT NOTES	1
INDEX	2
GENERAL INFORMATION	2
INSTALLATION	2
OPERATING	3
CLEANING	3
TROUBLE SHOOTING	3
SPECIFICATIONS	3
PARTS REPLACEMENT INSTRUCTIONS	4
EXPLODED VIEW	5
ELECTRICAL SCHEMATIC	
PARTS LIST	
REVISION PAGE	(Inside Back Cover)

## GENERAL INFORMATION

The Bake Oven is designed for counter top operation. It contains three metal sheath heaters; one over the top shelf, one under the top shelf, and one under

the bottom shelf. A thermostat is provided for selecting the desired temperature. A fifteen minute timer is provided for customer convenience.

## INSTALLATION

The 1717 Bake Oven has been inspected and tested at the factory prior to shipment.

**CAUTION: Upon receipt, check for visible damage. If damaged in shipment, check with the carrier for claim adjustment.**

Unpack the 1717 and remove all packing materials. Place it on a flat horizontal surface at the desired location. The 120 volt line cord may be plugged into any wall receptacle.

**NOTE:** At 120 volts, this oven draws 12.5 amperes. If connected to a circuit loaded down with too many other appliances, the fuse will burn out or the circuit breaker will trip, or a reduction in performance will be experienced.

A power cord is provided for the 220 volt oven. If a suitable wall receptacle is not available, one must be installed by a qualified electrician.

**CAUTION: The 220 volt oven has been provided with an appropriate cord and plug set. Do not attempt to defeat its purpose by substituting a plug of a different configuration.**

# OPERATING

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**NOTE:** Turn the thermostat to 500°F for 45 minutes before the first use. This will burn off all protective oils from the heating elements.

Turn the thermostat clockwise to the desired temperature. The pilot light will come on. The pilot light will go off when the desired temperature is reached.

**NOTE:** It requires 20-45 minutes for the oven to reach a desired temperature.

# CLEANING

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Before cleaning, turn the oven off, open the door and allow the oven to cool. The outside of the oven may

When the pilot light goes out, place the product in the oven. Set the timer to the desired time. When the timer bell sounds, remove the product from the oven. If the oven is not to be used again immediately, turn thermostat counter-clockwise to "off".

**NOTE:** The timer is not part of the electrical circuit, and does not turn the heaters off when it reaches zero.

be cleaned with any standard commercial cleaner. Shelves may be removed and cleaned with a damp cloth.

# TROUBLE SHOOTING

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## IF THE OVEN BLOWS A FUSE OR TRIPS A CIRCUIT BREAKER

1. Check the capacity of the line to insure that it is not overloaded with too many other appliances. The amperages of these ovens are in the specifications tables under "Input Power Requirements".
2. Short circuits may be accompanied by sputtering sounds or sparks.

**CAUTION:** Unplug the cord before attempting to service this oven.

Remove the case and inspect for burned spots where the short may have occurred. Look for loose or disconnected wiring. Check the heater connections to insure that the mica washers are intact between the ring terminals and the ends.

## IF THE OVEN DOES NOT HEAT

**CAUTION:** Before removing the case or the front panel, unplug the power cord.

1. If only one or two heaters are cold, but the others are hot and the pilot light is on, the heater itself is the most probable cause. Replace with new one.
2. If all the heaters are cold, but the pilot light is on, the probable cause is between the thermostat and the heaters. Check for loose connections.
3. If all the heaters are cold, and the pilot light is not on, the probable cause is a defective control thermostat, or a loose wiring connection.

# SPECIFICATIONS

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## UNIT CONSTRUCTION

302/304 Stainless Steel

## OVERALL DIMENSIONS

22" wide, 25" deep and 18" high.

## INPUT POWER REQUIREMENTS

120 volt, 50/60 Hz., 1.5 KW, 13 amps.

208/220/230v., 50/60 Hz., 1 phase, 1.6 KW, 8 amps.

## HEATING ELEMENTS

Metal Sheath

## CONTROL CIRCUIT

Thermostat

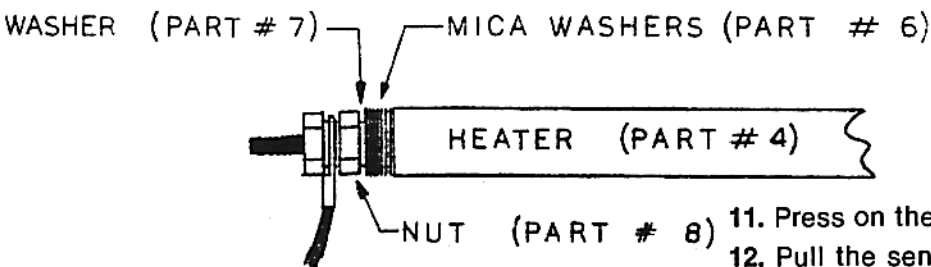
# PARTS REPLACEMENT INSTRUCTIONS

## HOW TO REPLACE A HEATER

**CAUTION: Unplug the line cord before beginning replacement.**

1. Unscrew the cover plate mounting screws (item #41)
2. Unscrew case mounting screws (item #38) and lift off case (item #37)
3. Unscrew the nuts (item #8) from the rear of the heater to be replaced and disconnect the wiring.
4. If top heater is being replaced, pry down the support tabs just far enough to slip the heater out. Remove the old heater, replace it with a new one, and bend the tabs back in position. Go on to Step 7.
5. If the heater under the shelf is being replaced, remove the shelf (item #3), then unscrew the support assembly mounting screws (item #5). Pull out the support assembly (item #2) and turn it over. Pry up the support tabs just far enough to slip the heater out. Remove the old heater, replace it with the new one, and bend the tabs back into position.
6. Install the shelf support assembly. Be sure that the slot on the rear engages the tab on the rear wall. Install the support assembly mounting screw (item #5) and the shelf (item #3).
7. Connect the wiring to the new heater with the nuts (item #8) and washers (item #7).

**CAUTION: Take care that the mica washers are between the electrical connections and the heaters. See drawing below.**



8. Remount the case (item #37) and reinstall the case mounting screws (item #38).
9. Remount the cover plate (item #39) using the cover plate mounting screws (item #41).

## HOW TO REPLACE A THERMOSTAT

**CAUTION: Unplug the power cord before beginning this procedure.**

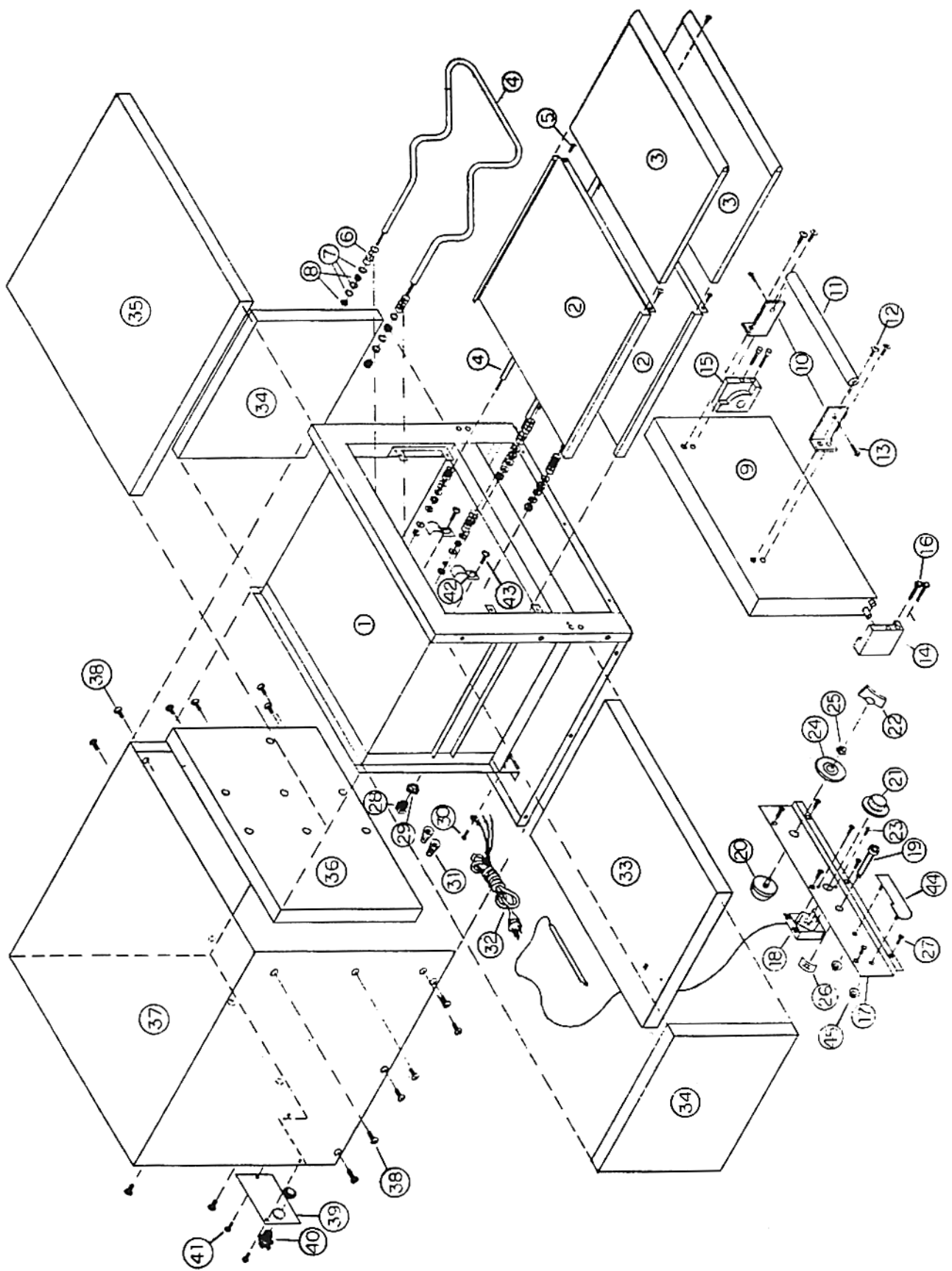
1. Unscrew the cover plate mounting screws (item #41).
2. Unscrew the case mounting screws (item #38) and lift off the case (item #37).
3. Remove the thermostat sensor from the oven by unscrewing the mounting clips (item #42) and bending the sensor around, then pushing it back through the hole.
4. Unscrew the control panel mounting screws (item #27) then lift the control panel (item #17) forward and down.
5. Pull off the thermostat control knob (item #21).
6. Unscrew the thermostat mounting screws (item #23).
7. Disconnect the wires from the thermostat (item #18) and install in the same order on the new thermostat. Remove the old thermostat.
8. Unwind the sensor cable on the new thermostat carefully to avoid kinks, then pass the sensor through the chase nipple (item #28) in the rear of the bottom compartment.
9. Mount the new thermostat using the mounting screws (item #23).
10. Remount the control panel (item #17) with mounting screws (item #27).

11. Press on the thermostat control knob (item #21).
12. Pull the sensor out far enough to handle easily and push it straight through hole, then bend it around so that it lies along the rear wall. Mount with mounting clips (item #42) and screws (item #43).

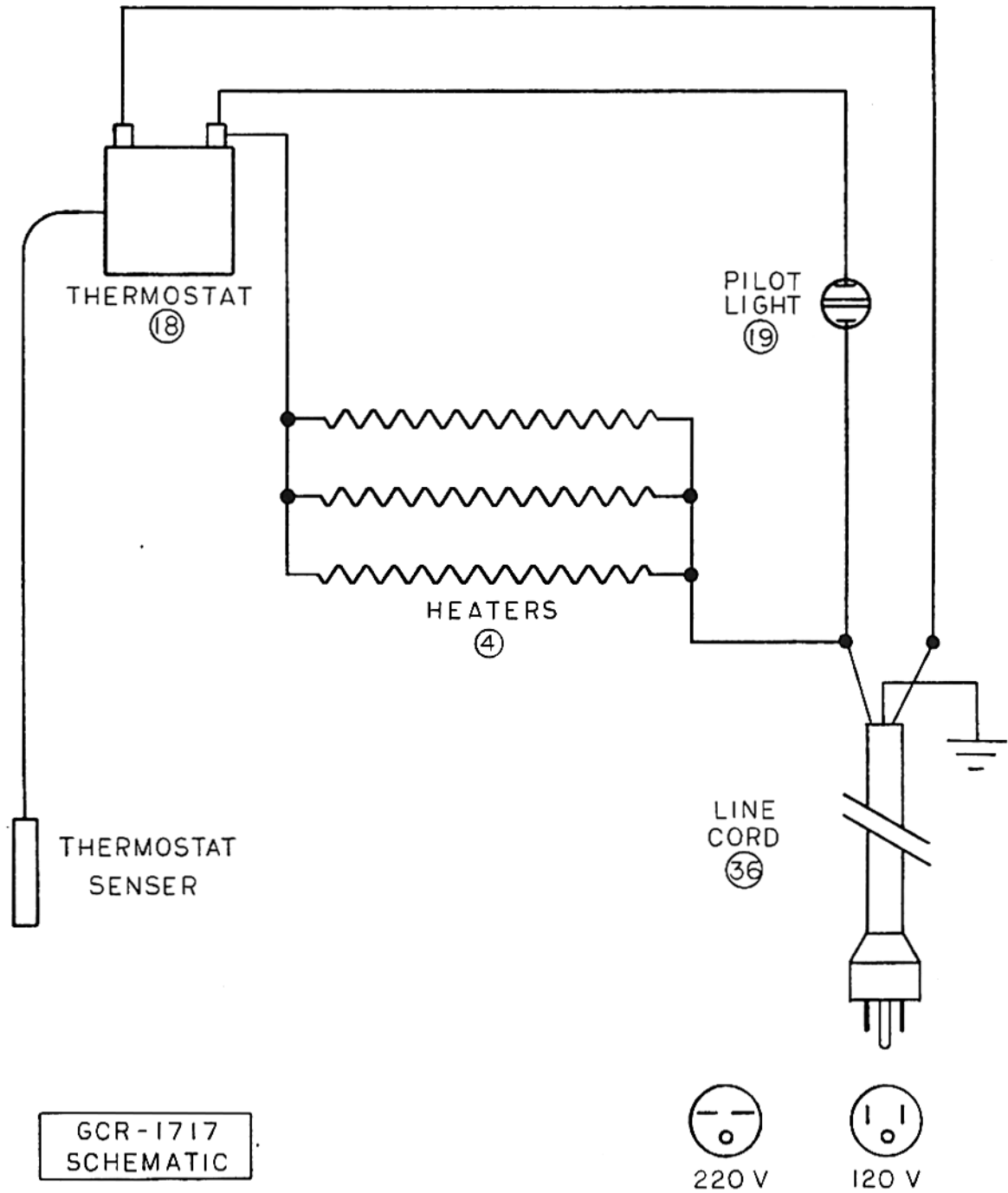
**CAUTION: Make certain the sensor cable does not touch the heater connections on the back of the oven.**

13. Remount the case (item #37) and reinstall the mounting screws (item #38).
14. Reinstall the cover plate (item #39), using the mounting screws (item #41).

# BAKE OVEN — EXPLODED VIEW



# BAKE OVEN—ELECTRICAL SCHEMATIC





# PARTS LIST

Item No.	Part Name	120 volt		220 volt	
		Quan.	Part No.	Quan.	Part No.
1	Frame Assembly	1	50095	1	50095
2	Shelf/Heater Support Assembly	2	50093	2	50093
3	Shelf	2	60020	2	60020
4	Heater	3	05016	3	05015
5	Support Assembly Mounting Screw	4	70024	4	70024
6	Mica Washer	48	70115	48	70115
7	Flat Washer	18	70116	18	70116
8	Nuts	12	70028	12	70028
9	Door	1	50091	1	50091
10	Door Handle Bracket	2	50092	2	50092
11	Handle	1	40039	1	40039
12	Handle Mount Screw	4	70062	4	70062
13	Handle Screw	2	70024	2	70024
14	Door Hinge, LH	2	50022	2	50022
15	Door Hinge, RH (set)				
16	Hinge Mounting Screw	4	70084	4	70084
17	Control Panel	1	50089	1	50089
18	Control Thermostat	1	30072	1	30072
19	Pilot Light	1	30013	1	30013
20	Timer	1	30069	1	30069
21	Thermostat Control Knob	1	30073	1	30073
22	Timer Knob	1	30070	1	30070
23	Thermostat Mounting Screw	2	70018	2	70018
24	Timer Dial	1	30071	1	30071
25	Timer Mounting Screw	1	40089	1	40089
26	Pilot Light Mounting Nut	1	Part of 30013	1	Part of 30013
27	Control Panel Mounting Screw	6	70018	6	70018
28	Chase Nipple	1	30067	1	30067
29	Chase Nipple Nut	1	30068	1	30068
30	Ground Screw	1	70018	1	70018
31	Wire Nut	2	30200	2	30200
32	Line Cord	1	30052	1	30206
33	Bottom Insulation	1	60022	1	60022
34	Side Insulation	2	60021	2	60021
35	Top Insulation	1	60023	1	60023
36	Rear Insulation	1	60024	1	60024
37	Case	1	50088	1	50088
38	Case Mounting Screw	14	70062	14	70062
39	Cover Plate	1	50090	1	50090
40	Romex Connector	1	30157	1	30157
41	Cover Plate Mounting Screw	2	70024	2	70024
42	Thermostat Senser Mounting Clip	2	30076	2	30076
43	Mounting Clip Screw	2	70024	2	70024
44	Logo - U	1	95068	1	95068
	Logo - V	1	95067	1	95067
45	Logo Mounting Nuts	2	70130	2	70130

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**PART NO: 99-10-03A**

**MODEL: 1717 COUNTER BAKE OVEN**

**DESCRIPTION: OPERATING, INSTALLATION,  
SERVICE AND PARTS MANUAL**

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3	11/85	JCL

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