

# INSTALLATION & OPERATION MANUAL FOR Hotplates

**ITW Food Equipment Group**

## VULCAN

MODEL	MLS
VHP212	ML-135AHP-12
VHP424	ML-135AHP-24
VHP636	ML-135AHP-36
VHP848	ML-135AHP-48

[www.vulcanhart.com](http://www.vulcanhart.com)



MODELS	MLS
AHP212	ML-135AHP-12
AHP424	ML-135AHP-24
AHP636	ML-135AHP-36
AHP848	ML-135AHP-48

[www.wolfrange.com](http://www.wolfrange.com)



**AHP424**

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Baltimore, MA 21222

**RETAIN THIS MANUAL FOR FUTURE USE**

**FORM F-36955 (04-07)**

## **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, 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.**

# INSTALLATION, OPERATION AND CARE OF GAS COUNTERTOP HOTPLATE RANGE

## GENERAL

Gas Countertop Hotplates are designed for commercial use only and feature fast, efficient gas heat. Each burner is controlled by an adjustable gas valve. Cast grates and burners are easily removed for cleaning when cool.

Model	# of Burners	BTU/hr Input Rating Standard & Step-Up	BTU/hr Input Rating Half Hot-Top
AHP212 / VHP212	2	60,000	45,000 (30,000 + 15,000)
AHP424 / VHP424	4	120,000	90,000 (60,000 + 30,000)
AHP636 / VHP636	6	180,000	135,000 (90,000 + 45,000)
AHP848 / VHP848	8	240,000	180,000 (120,000 + 60,000)

## INSTALLATION

### UNPACKING

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

Before installing, verify that the unit model and type of gas supply (natural gas or propane) agree with the specifications on the rating plate riveted to the right side of the unit in the upper front corner. If the supply and equipment requirements do not agree, do not proceed with the installation. Contact your dealer immediately.

### LOCATION

The installation location must be kept free and clear of combustibles. Do not obstruct the flow of combustion and ventilation air. DO NOT install the hotplate adjacent to open burners or fryers.

Sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system and for combustion of the gas burners. Do not obstruct the air flow into and around the hotplate. Position the hotplate in its final location. Check that there are sufficient clearances to service the hotplate and to make the required gas supply connection(s). Provide 24" clearance at the front for cleaning, maintenance, service and proper operation.

Minimum clearances to combustible construction are 6" to the back and 6" to the sides. Minimum clearances to non-combustible walls are 0" to the rear and 0" to the sides.

## **INSTALLATION CODES AND STANDARDS**

**The hotplate must be installed in accordance with:**

In the United States of America:

1. State and local codes.
2. National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). This shall include but not be limited to: NFPA #54 Section 10.3.5.2 for Venting. Copies may be obtained from The American Gas Association Accredited Standards Committee Z223, @ 400 N. Capital St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park Quincy, MA 02169-7471

### **NOTE: In the Commonwealth of Massachusetts**

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

3. NFPA Standard # 96 *Vapor Removal from Cooking Equipment*, latest edition, available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

In Canada:

1. Local codes.
2. CAN/CSA-B149.1 Natural Gas Installation (latest edition)
3. CAN/CSA-B149.2 Propane Installation Code (latest edition), available from the Canadian Gas Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3

## **CASTER EQUIPPED APPLIANCES**

Hotplates mounted on stands with casters must use a flexible connector (not supplied) that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 • CSA 6.16 and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for use With Gas Fuel, ANSI-Z21.41 • CSA 6.9. In addition, adequate means must be provided to limit movement of the hotplate without depending on the connector and the quick-disconnect device or its associated piping to limit hotplate movement. Attach the restraining device at the rear of the hotplate. If disconnection of the restraint is necessary, turn off the gas supply before disconnection. Reconnect the restraint prior to turning the gas supply on and return the hotplate to its installation position.

If the Hotplate is installed on casters and is moved for any reason, it is recommended that it be re-leveled (see LEVELING).

## **LEVELING**

If the hotplate is equipped with legs or is mounted on the optional stand equipped with legs, turn the feet at the bottom of the legs in or out to level the hotplate in the final installed location. If the hotplate is mounted on the optional stand equipped with casters, position the hotplate on a level floor.

## **VENTILATION HOOD**

The hotplate should be installed under a suitable ventilation hood. For safe operation and proper ventilation, keep the space between the hotplate and vent hood free from any obstructions.

## GAS CONNECTION

The data plate on the right side, in the upper front corner of the appliance indicates the type of gas your unit is equipped to burn. DO NOT connect to any other gas type.

**CAUTION: All gas supply connections and any pipe joint compound must be resistant to the action of propane.**

Purge the supply line to clean out any dust, dirt, or any foreign matter before connecting the line to the unit.

Codes require that a gas shut-off valve be installed in the gas line ahead of the appliance. The gas supply line must be at least the equivalent of  $\frac{3}{4}$ " iron pipe.

An adequate gas supply is necessary. Undersized or low pressure lines will restrict the volume of gas required for satisfactory performance. A minimum supply pressure of 7" W.C. for natural gas and 11" W.C. for propane gas is recommended. With all units operating simultaneously, the manifold pressure on all units should not show any appreciable drop.

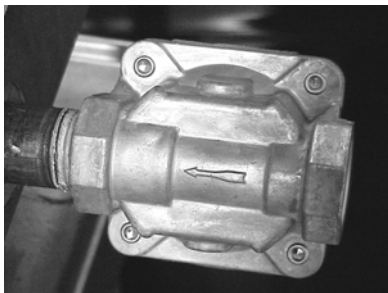
When testing the gas supply piping system, if test pressures exceed  $\frac{1}{2}$  psig (3.45 kPa), the appliance and its individual shutoff valve must be disconnected from the gas supply piping system. When test pressures are  $\frac{1}{2}$  psig (3.45 kPa) or less, the appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the system.

**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.**

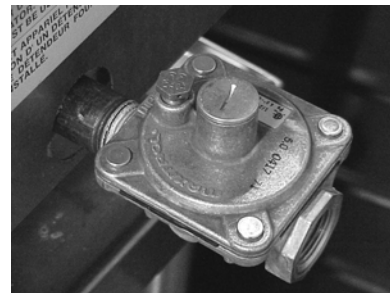
## GAS PRESSURE REGULATOR INSTALLATION

Gas regulator pressure is preset at 5" Water Column (W.C.) for natural gas, and 10" W.C. for propane gas. Minor adjustments may be required based on site specific gas pressure.

Install the regulator as close to the hotplate on the gas supply line as possible. Make sure that the arrow on the underside of the regulator is oriented in the direction of gas flow to the hotplate (Fig. 2) and the regulator is positioned with the vent plug and adjustment screw upright (Fig. 3).



**Fig. 2**



**Fig. 3**

The minimum supply pressure (upstream of the regulator) should be 7-9" W.C. for natural gas and 11-12" W.C. for propane gas. At no time should the hotplate be connected to supply pressure greater than  $\frac{1}{2}$  psig (3.45 kPa) or 14" W.C.

# OPERATION

**WARNING:** THE HOTPLATE AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING, OR SERVICING THE APPLIANCE.

## LIGHTING INSTRUCTIONS

1. Turn gas shutoff valve and burner valve to the OFF position and wait 5 minutes.
2. Turn gas shutoff valve ON. Light the pilot adjacent to each main burner. Adjust the pilot valve screw until the pilot flame has a slight yellow tip.
3. After the pilot has been established, turn the burner valve to the ON position. The burner flames may be adjusted, using the air shutters located behind the louvered panel in the front of the broiler below the burner valve.
4. If the burners fail to light, turn off all valves, wait 5 minutes and repeat steps 1-3.
5. To shut down, turn the burner valves to the OFF position.

## CLEANING

Grates may be immersed in commercial cleaning compound overnight. In the morning, rinse with hot water to remove any residues of cleaning compound.

Burner ports and burner rest should be thoroughly cleaned. Venturi must be free from grease and lint. When cleaning, do not insert a pick into the burner port holes – soap and water will normally do the job. Heavy spattering or spill-over may require cleaning with a mild oven cleaner. After cleaning, rinse with clean water and dry with a dry cloth. Be sure to apply a thin coat of oil for protection after cleaning.

Stainless steel surfaces may be cleaned using damp cloth with mild detergent and water solution.

Places where fat, grease, or food can accumulate must be cleaned regularly.

# MAINTENANCE

**WARNING:** THE HOTPLATE AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING, OR SERVICING THE HOTPLATE.

## VENT SYSTEM

At least twice a year the exhaust hood (venting system) should be examined and cleaned.

## SERVICE

Contact your local Service Agency for any repairs or adjustments needed on this equipment.