

GAS RANGES

RG-3 SOLID TOP

RG-4 OPEN BURNER



RG-3 SOLID TOP



RG-4 OPEN BURNER

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GENERAL DATA:

MANUFACTURER:	Reg No. 1954/002040/07
	Vulcan Catering Equipment (Pty) Ltd
	P O Box 60188 15 Newclare Road
	Langlaagte 2102 Industria 2093
	Johannesburg Johannesburg
	South Africa South Africa
	Web Site: www.vulcan.co.za
MODEL / SERIAL NUMBER:	RG-3 Solid Top 148/33/1193 onwards
	LP Gas Safety Association Permit No 1123/05/RSA-03/A
	RG-4 Open Top 148/44/1459 onwards
	LP Gas Safety Association Permit No 1123/06/RSA-03/A
COOKING TOPS:	RG-3 Solid Top – 3 Hot Plates 640 x 330 x 16mm thick. Each heated by 30,000 kJ burners, controlled by off-high-low gas taps with separate continuously burning pilots with shut off valve.
	RG-4 Open Top 4 x 22,000 kJ x 130 mm diameter, controlled by off-high-low gas taps with continuously burning pilots having a common single shut off valve.
OVEN:	145 Litre capacity 610W x 700D x 340H.
	Heated by a 30,000 kJ tubular burner, controlled by 100°C - 340°C thermostat with pilot and flame failure protection.
GAS CONNECTION:	25Ø gas pipe male RH side of back panel
GAS RATING:	RG-3 120,000 kJ/hr or 2400 g/h
	RG-4 118,000 kJ/hr or 2360 g/h
GAS PRESSURE:	L.P.Gas 280mm H ₂ O (2,75 kPa)
	Natural Gas 2.0kPa
	Complying with SANS 1539:2008 requirements.
NET MASS:	RG-3 325 Kg
	RG-4 325 Kg

OWNER'S RESPONSIBILITY:

It is the owner's responsibility to:

- To ensure that the RG-3 and RG-4 Gas Range unit is regularly and properly maintained.
- Ensure that all safety devices and warning signs are in their original location.
- Allow only trained personnel to operate, clean and maintain the equipment.
- Replace warning signs or manuals when necessary. Contact an authorised Vulcan Catering Equipment Dealer for replacement.
- Important Information For The User: This appliance may only be installed by a registered LP Gas installer. All registered installers are issued with a card carrying their registration number. Ask to be shown the card before allowing the installation work to commence and make a note of the installer QCC number. Upon completion of the installation the installer is required to explain the operational details of the appliance, together with the safety instructions. You will be asked to sign acceptance of the installation and be provided with a completion certificate.
- Important Information For The Installer: The installer must be registered with the Liquefied Petroleum Gas Association of Southern Africa. The appliance must be installed in accordance with SANS 10087-1 requirements and local fire department regulations and /or by-laws.

AUTHORISED VULCAN CATERING EQUIPMENT BRANCHES AND DEALERS:

Vulcan Toll Free Number		0860	Vulcan / 885226
Johannesburg Branch Office		(011)	249 - 8500
Johannesburg Service Department		(011)	249 - 8578 / 8582
Johannesburg Spares Department		(011)	249 - 8600
Johannesburg Standby	Tel. Number	(082)	446 - 7095 <u>After Hours</u>
Cape Town Branch Office			
Cape Town Office	Tel. Number	(021)	510 - 5010
Durban Branch Office			
Durban Branch Office	Tel. Number	(031)	569 - 7800
Port Elizabeth Office			
Port Elizabeth Office	Tel. Number	(041)	453 - 5177
East London Branch Office			
East London Office	Tel. Number	(043)	722 - 2883
Botswana Dealer Office			
Botswana Dealer Office	Tel. Number	(+267)	395 - 2228
Namibia Dealer Office			
Namibia Dealer Office	Tel. Number	(+264)	61 251 - 708

PARTS ORDERING / SERVICE INFORMATION:

Parts / spares orders must be placed directly with your local branch / distributor. To help speed up your order, we require the following information:

- 1) Model / Serial Number _____
- 2) Type of gas (L.P. or Natural) _____
- 3) Item Part Number _____
- 4) Quantity Required _____

The serial number data plate is sited on the front bottom right hand corner of the unit.

Service information may be obtained by calling your local branch / distributor.

When calling, please have the following information available:

- 1) Model / Serial Number _____
- 2) Type of gas (L.P. or Natural) _____
- 3) Nature of Service Problem _____

PRIOR TO THE INSTALLATION OF EQUIPMENT:

- Read the operating manual to make sure that the installation meets all the requirements as specified within the Operating and Installation manual provided with your unit.

HEAT SETTINGS:

Degree	1	2	3	4	5	6	7	8
°C	100	134.3	168.6	202.9	297.2	271.5	305.8	340

CLEANING PROCESS:

Please note

- Always turn off the gas at the main gas supply, during maintenance and cleaning.
- Clean the unit while it is still warm, it is easier to remove dirt.
- When burners require cleaning, remove the cast iron grate and spider.
- Use only warm soapy water and a soft cloth when cleaning the burners. The burners should be dry and obstruction free when replacing it.
- Never use steel wool, soda or any other harsh abrasives for cleaning.
- The unit has removable spillage trays for ease of cleaning.
- Clean the grids regularly.
- Do not hose the unit down.
- Avoid excessive spillage.
- Dry thoroughly after washing, then lightly coat the cast iron plates and grids with cooking oil and brush in-this will assist in the prevention of corrosion.

TROUBLE SHOOTING:

COMPLAINT	POSSIBLE CAUSE	REMEDY
• Unit not igniting	• Main gas valve off	• Switch on main gas valve

INSTALLATION:

1. Before leaving the factory, the unit has been fully assembled and undergone final tests.
2. Unit must be installed on a fire proof floor. If floor is made of wood, arrangement must be made to comply with local fire department regulations. Rear of unit must be at least 100mm from the wall. If the unit is closer to the wall then the wall must be fire proof.
3. The unit must be installed in a well ventilated area.
4. Remove the plastic material protecting the stainless steel panels.
5. Position the unit. Check with a spirit level and bring to correct level using the floor adjusters on the legs.
6. A gas cock must be incorporated in the supply pipe and fitted close to the unit. A gas regulator / governor set at the correct pressure must also be fitted close to the unit.
7. This appliance to be operated with a 2.75kPa (for LP gas) and 2kPa (for natural gas) regulator complying with the regulations of the SANS 1237 with a minimum capacity of 1900 g/h. Regulator not supplied.
8. Before connecting the gas supply, check the serial plate and ensure that the unit is suitable for the type of gas being used. After connecting the gas supply, check carefully for leaks. As there may be air in the system, it will take several minutes to evacuate after turning the control on to light the pilots.
9. For access to gas controls, remove the screws fixing the control panels to the side panels .
10. The installation of appliance may only be carried out by a technician or trained personnel. Installations shall comply with the requirements of SANS 10087-1.
11. Check that the correct jets are fitted to suit type of gas and altitude.
12. Air intake adjustment slide burner must be set to give clear blue flame. Red and yellow is incorrect.
13. The unit is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
14. Children should be supervised to ensure that they do not play with the appliance.

PLEASE NOTE

- 15. The installation of the equipment must be done by a qualified registered Technician all in compliance with statutory Health and Safety Regulations.**

OPERATION:

(See attached drawings of controls to identify the buttons and knobs on page 9 and page 11)

TO IGNITE THE SOLID AND OPEN TOP OVENS:

1. Open the oven door before igniting the oven pilot burner to avoid a hazardous situation.
2. Press the button (No.1) and keep it pressed down. Refer to figure Pg.9.
3. Ignite the pilot burner by pressing the Piezo-electric igniter (No.3) and hold button (No.1) in for about 30 seconds (for thermocouple to heat up) and release it. If pilot flame dies, repeat operation allowing for a longer period before releasing knob.
4. Turn the knob (No.4) to the desired temperature. (Turn the knob completely anti-clockwise to get the maximum temperature) the lighting of the pilot and the main burner can be seen through the two holes in the sole plate.
5. Turn the knob (No.4) completely clockwise (zero position). This will close the gas to the burners (valves) and only the pilot will keep on burning.
6. Cut out. Press button (No.2) completely in to stop the flow of gas to the main burner and to the pilot burner. Release button (No.2).

TO IGNITE THE OPEN TOP 4 BURNER:

1. Make sure that the gas is open at the main gas supply.
2. Pilot valves are located behind access panel.

Open up the access panel located above oven door (No.5) by pulling on the finger grip at the top of the access panel. Turn the the pilot valve to vertical position to open.
3. Strike the match and hold it approximately 40mm away from the pilot, light up the other 3 pilot burners. (All four pilot burners are controlled by one pilot valve).
4. When the control knob is turned to the first setting (HIGH) the burner will be ignited by the pilot burner. See drawing to see which knob operates which burner.
5. For the second setting (LOW) turn knob in a anti-clockwise.
6. To shut down the burners turn the control knob to the OFF position. Pilot light will remain lit.
7. After use first turn off the gas cocks and pilot valve, then turn off the control valve at the main gas supply, pilot valve must be in horizontal position to be closed.

TO IGNITE THE BURNERS FOR THE SOLID TOP:

1. Make sure that the gas is open at the main gas supply
2. To light the pilot of the burners. Open the access panel located above oven door by pulling on the finger grip at the top of the access panel
3. Light a long match or lighter, depress the burner control knob and turn the knob anti-clockwise (1/8 turn) until it locks into place (spark symbol). Light pilot while keeping the knob depressed for +/- 20 seconds for the thermocouple to heat up (repeat if pilot fails to light)
4. When the control knob is turned to the first setting (HIGH) the burner will be ignited by the pilot burner
5. For the second setting (LOW) depress and turn the knob in anti-clockwise until it slots into position
6. TO shut down the burners turn the controls clockwise until it slots into position, pilot will stay lit
7. When the pilot needs to be shut down depress the knob and turn it clockwise until it slots into off/closed position. Turn off the control valve at the main gas supply

Open Top:

Four large cuisine type burners, each controlled by a high-low gas tap and ignited by pilot flames. The caps on the burner don't have any locating slots, caps can just be slipped into place.

Oven:

The oven has a tubular type burner situated below the sole plate and is ignited by a pilot flame controlled by a 710 Minisit gas valve with thermoelectric safety shutdown and direct acting thermostat with pressure regulator device all combined. Oven temperature is controlled by a thermostat 100° - 340°C. Allow the oven to heat thoroughly before commencing to cook: plus/minus 30 minutes.

Precautions:

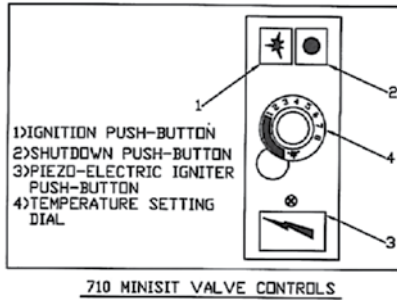
Always ensure that pilot flames are properly ignited before opening gas control knob, avoid excessive spillage on both hot plates and open burners or in the oven. Do not griddle directly on the hot plates. All cooking utensils should have machined flat bases to give maximum heat transfer. Turn off gas controls after use.

In the event of flash back (fire in burner tube) Immediately turn off the gas supply, turn off the gas controls. Disconnect the regulator and wait for the unit to cool down completely +/- 30 minutes. Once the unit has cooled check the burners for dirt, blockages and follow cleaning procedures as detailed in the maintenance section.

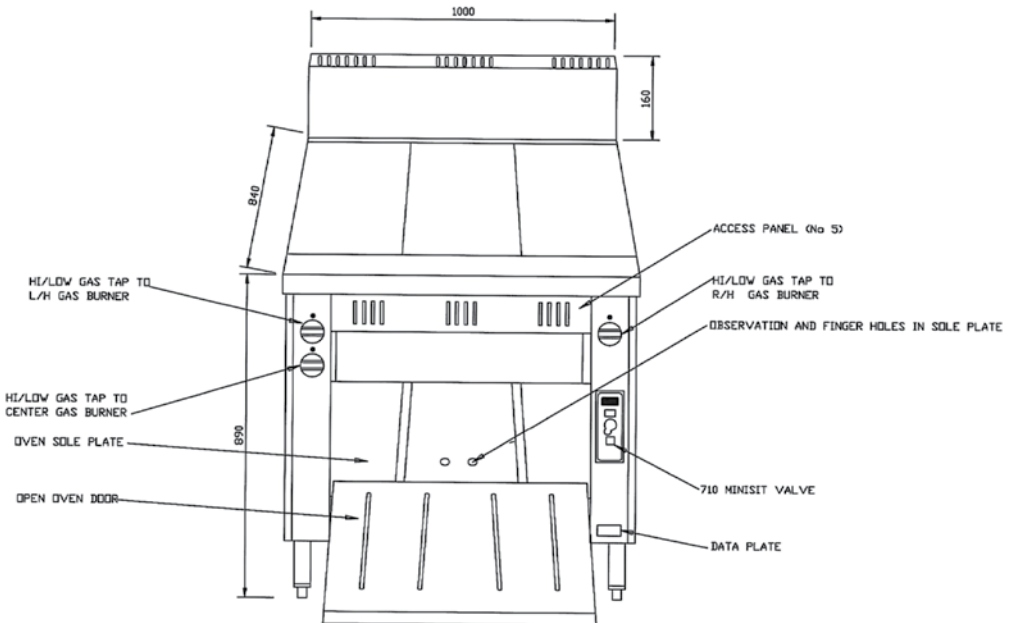
If on relighting the problem recurs, have the unit checked by an authorised service technician.

Always turn off the gas mains valve when not in use.

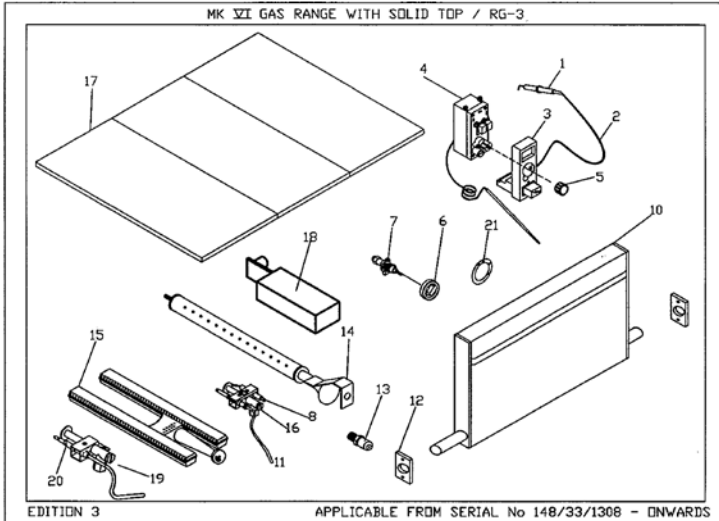
GAS RANGE RG-3 OPEN BURNER



MK VI GAS RANGE WITH SOLID TOP / RG-3
EDITION 2

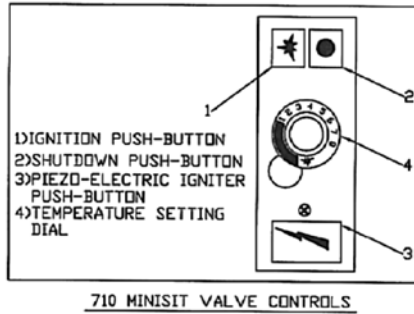


CONTROLS AND SPARE PARTS FOR RG-3 GAS OPEN BURNER RANGE

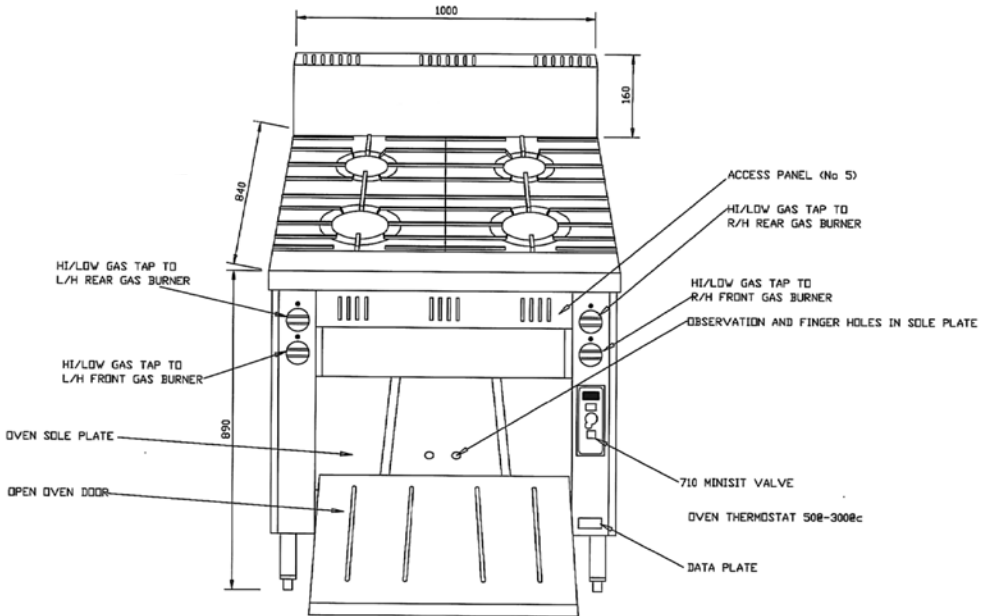


Item No	Stores Ref.No	Description	Qty
1	3114 - 21	Electrode M4 pin	1
2	3114 - 17	Ignitor wire	1
3	3114 - 23	Ignitor for minisit	1
4	3114 - 24	Minisit valve 100 - 340	1
5	3114 - 26	Minisit black knob	1
6	3135 - 09	Gas cock knob	3
7	3115 - 18	Gas cock 3/8"	3
8	3114 - 21	Electrode - 0.100 p.l m 4x1	3
10	3701 - 84	Oven door	1
11	3114 - 14	Thermocouple 900mm long	1
12	3701 - 08	Oven door hinge plates	4
13	3107 - 53	Jet nozzle (M10 male)	4
14	3106 - 11	Oven burner	1
15	3107 - 34	Top burner	3
16	3109 - 18	Burner Pilot 3 Way	3
17	DN. 5970	Top plates	3
18	3848-02	Door counter weight	1
19	3109-19	Burner Pilot 2 Way	3
20	3114-18	Thermocouple 600 long	1

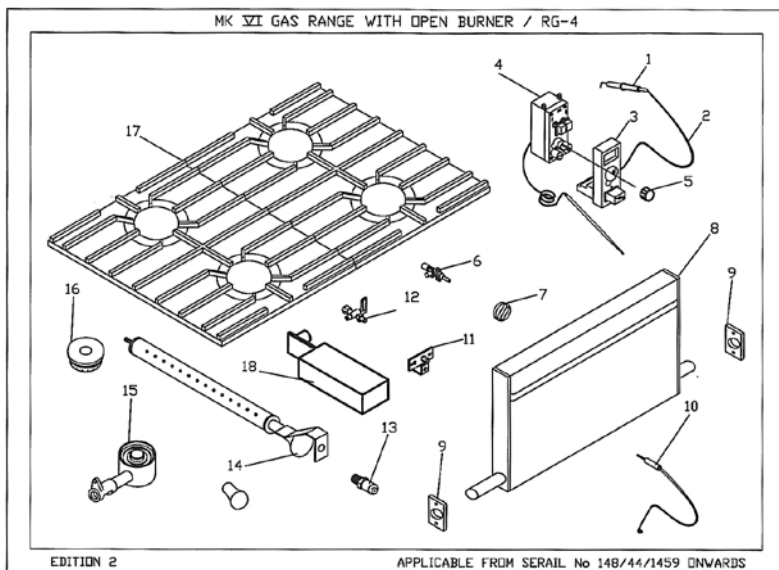
GAS RANGE RG-4 OPEN BURNER



MK VI GAS RANGE WITH OPEN BURNER / RG-4
EDITION 2



CONTROLS AND SPARE PARTS FOR RG-4 GAS OPEN BURNER RANGE



Item No	Stores Ref.No	Description	Qty
1	3114 - 21	Electrode M4 pin	1
2	3114 - 17	Ignitor wire	1
3	3114 - 23	Ignitor for minisit	1
4	3114 - 24	Minisit valve 100 – 340	1
5	3114 - 26	Minisit black knob	1
6	3115 - 01	Gas cock 3/8"	4
7	3135 - 03	Knob	4
8	DN. 5969	Oven door	1
9	DN. 5969 - 7	Oven door hinge plates	4
10	3114 - 14	Thermocouple 900mm long	1
11	3109 - 12	Oven pilot burner	1
12	3115 - 14	Pilot tap	1
13	3107 - 53	Jet nozzle	5
14	3106 - 11	Oven burner (Braii)	6
15	3107 - 32	Top burner body	4
16	3107 - 30	Top burner cap	4
17	DN. 5964	Cast iron top plates	2
18	3848-02	Door counter weight	1

PREVENTATIVE MAINTENANCE:

1. Do a routine check on general appearance and moving parts.
2. Check that no screws and nuts have worked loose.
3. Check pilots and flame burners.
4. When burners require cleaning, remove the front cover panel.
5. Clean the burner with warm water soap and a soft cloth. The burner should be dry and obstruction free when replacing it.
6. Gas leak testing should be done annually and/or whenever the unit is reconnected to the main gas supply.
7. Always inspect the hose for cuts, cracks, or excessive wear before use. Damaged hoses must be replaced with suitable type which meets the national standards for the country of use (South Africa: SANS 1156-2 or BS3212). The length of the hose shall not exceed 1.5m.

Method to check for gas leakage is as follows :

1. Ensure the area is well ventilated.
2. Confirm that control knob is in OFF position.
3. Mix up a solution of soap and water to a 50/50 ratio.
4. Open the main gas control valve.
5. Methodically brush the solution onto all the gas system joints, including all the valve connections, hose/pipe connections, and regulator connections.
6. The formation of bubbles indicates a gas leak.
7. Turn off the gas supply and re-tighten all joints where there are bubbles.
8. Repeat the test. If bubbles appear again do not use the unit. Contact your supplier or service agent for assistance.
9. Never use an open flame to test for gas leaks at any time.

Burners of the oven:

The flame of the burner should be a soft blue, showing no yellow. If the flame is harsh or has yellow tops (see figure 1). Lift and slide back oven sole plate onto door and carry out adjustment. Correct this by unscrewing (No.1) adjusting the primary air intake to the burner (No.3) in or out until optimum setting is found as indicated above. When the air sleeve (No.3) is at optimum position, re-tighten screws (No.1).

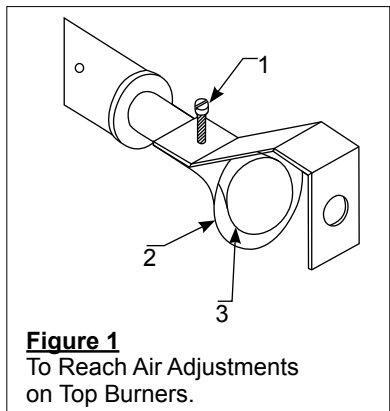


Figure 1
To Reach Air Adjustments
on Top Burners.

Oven:

L.P. Gas has fixed aeration, adjustment is only necessary for Natural Gas.

Slide back oven sole plate into position after adjustments have been carried out.

Thermocouple:

To replace thermocouple in the oven, remove the oven sole plate, the bottom front panel and the right hand control panel. Unscrew the thermocouple from the flame failure valve and release the probe from the bracket on the pilot burner. Remove the thermocouple and replace. Do not over tighten. Check that the flame impinges on the probe and that the flame remains burning when the valve knob is released.

Reassemble Panelling.

Oven Door:

Check that the door moves freely and oil bearing surfaces every three months.

Burners:

Solid Top. Lift the top plate slightly and observe the flame, it should be a soft blue flame, showing no yellow, if the flame is harsh or has yellow tips correct this by adjusting the air intake of the burner.

To reach the air adjustments, open the access panel above the oven, a 6mm Hex locking screw should be unscrewed slightly and the adjusting sleeve moved to the optimum position then the screw tightened again, DO NOT over tighten the locking screw. The above procedure should be followed for all burners.

SAFETY:

1. Remember to always use extreme caution when dealing with any heavy duty gas appliance.
2. Always ensure that the pilot flames are properly ignited before opening the gas valves.
3. Always check that the gas controls are switched off after use.
4. Do not leave the unit unattended whilst lit.
5. Do not move the appliance whilst lit.
6. Do not place or use flammable materials near unit.
7. Do not tamper with any parts sealed by manufacturer. Any modification of this appliance is dangerous and will nullify any warranty all repairs or adjustments should be made by a qualified technician.
8. Turn off the gas supply at the main gas supply after use.
9. This appliance consumes oxygen and it is dangerous to human health and safety use only in well ventilated area.

WARNING

This is an un-vented gas appliance. It uses air (oxygen) from the room in which it is installed. Provisions for adequate ventilation must be provided.

Subject to standard Vulcan warranty within South Africa borders. Subject to standard Vulcan Export warranty outside South Africa borders. Vulcan reserves the right to modify or alter appliances without prior notice. Local prices subject to confirmation at time of purchase / placing of order.

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