

# VULCAN ELECTRIC OVEN RANGE

**MODEL: RE2/2 - 2 SOLID + 2 ROUND PLATES**  
**RE2/2T - 2 SOLID TOP+ 2 ROUND PLATES ONLY**  
**ON CABINET BASE**



RE2/2 SOLID +  
2 ROUND PLATES RANGE



MODEL RE2/2T SOLID  
+ 2 ROUND PLATES  
TOP ONLY

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## GENERAL DATA:

MANUFACTURER:	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:	RE2/2 143/41/0001 onwards RE - 2/2T Without oven
HOTPLATES:	RE2/2 Two 4kW hotplates 640 x 330 each controlled by a three heat switch and two 2kW round hotplates 220mm diameter each controlled by an energy regulator.  RE2/2T Two 4kW hotplates  640 x 330mm, each controlled by a three heat switch and two 2kW round hotplates 220mm diameter each controlled by an energy regulator.
OVEN:	145 Litre capacity. 610 wide x 700 deep x 340mm high 6kW, controlled by thermostat 50 - 300°C.
PROTECTION:	RE2/2 3 x 40 Amp line circuit breakers. RE - 2/2T 3 X 40 Amp line circuit breakers
POWER ENTRY:	Cable entry.
ELECTRICAL LOADING:	L1 = 6kW]  L2 = 6kW] total load 18kW  L3 = 6kW]
ELECTRICAL SUPPLY:	400V, 3N~ (400 Volts, 3 Phase, 4 Wire, 50Hz).
NET MASS:	275kg

## OWNERS RESPONSIBILITY

### It is the owners responsibility to:

- To ensure that the RE2/2 and RE2/2T Electrical Ranges are 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.

## AUTHORISED VULCAN CATERING EQUIPMENT BRANCHES AND DEALERS.

<b>Johannesburg Branch Office</b>	(011) 249 – 8500
Johannesburg Service Department	(011) 249 - 8578 / 8582
Johannesburg Spares Department	(011) 249 – 8600
Johannesburg Standby Tel. Number	(082) 446 –7095 <b>After Hours</b>

### **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) Voltage. \_\_\_\_\_
- 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) Voltage \_\_\_\_\_
- 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.

## **CLEANING PROCESS**

### **Please note**

- Always switch off unit and circuit breakers at main power supply after use, during maintenance and cleaning.
- Clean the unit while it is still warm, it is easier to remove the dirt.
- Use only warm soapy water and a soft cloth when cleaning.
- Never use steel wool, soda or any other harsh abrasives for cleaning.
- Do not hose the unit down.
- Remove spillage tray, located under the hotplates and clean.

## TROUBLE SHOOTING

COMPLAINT	POSSIBLE CAUSE	REMEDY
Not switching on.	<ul style="list-style-type: none"> <li>• Main isolator off</li> <li>• Main circuit breaker off.</li> </ul>	<ul style="list-style-type: none"> <li>• Switch isolator on</li> <li>• Switch main circuit breaker on.</li> </ul>

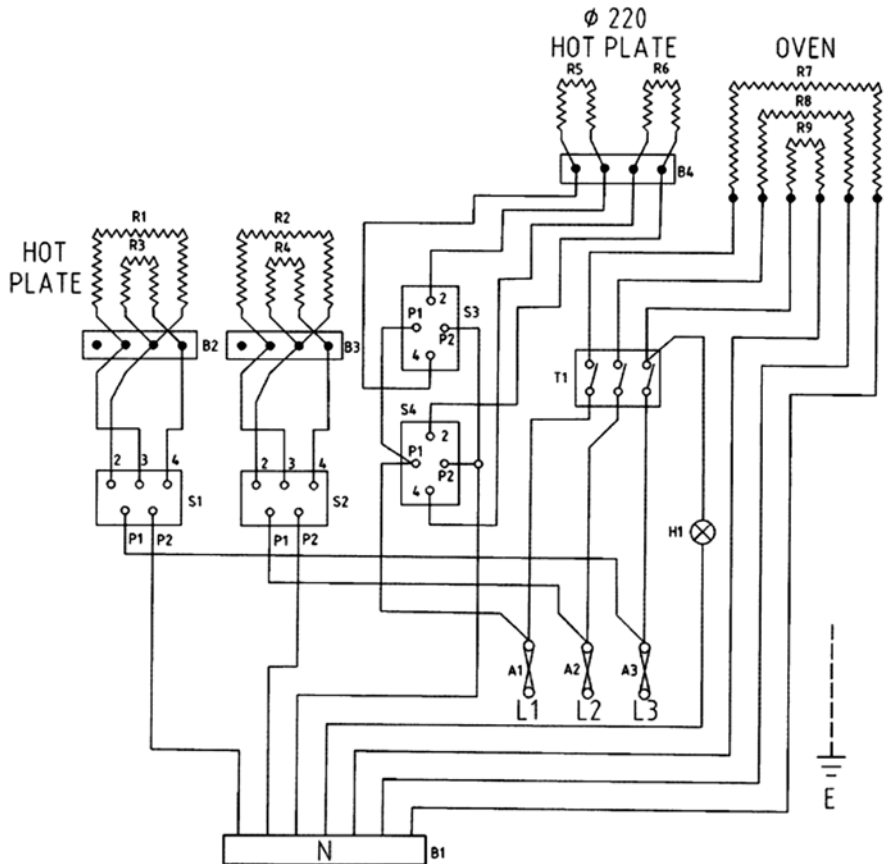
## INSTALLATION:

- 1) Before leaving the factory, the unit has been fully assembled and undergone final test.
- 2) Legs are removeable to cater for easier access through doorways. Check minimum size of the doors. 1000 mm for access to install the unit. Undo the four nuts on the base plate of the leg to remove the leg from unit.
- 3) Unit must be installed on a fire proof floor. If the floor is of wood, arrangements must be made to comply with local fire regulations.
- 4) Remove plastic material protecting the stainless steel panels.
- 5) Position the unit. Check with a spirit level and use floor adjusters on legs to bring to the correct level if necessary.
- 6) An electrical isolator switch must be incorporated in the supply line and fitted adjacent to the unit.
- 7) Before connecting the electrical supply to the unit, check voltage details correspond with the data plate positioned at the front bottom right hand corner of the unit.
- 8) For access to main terminals behind right hand control panel, remove the three screws fixing the side panel and the two screws fixing the panel to the door frame. Connect the 3 phase wires to circuit breakers, neutral wire to neutral block and the earth wire to earth connection. Ensure that the unit is effectively earthed.
- 9) **NOTE:** Before operating the range, switch hotplates to low position (1) and oven thermostat to 250°C to burn off manufacturing residues. During this operation, smoke may emit from the unit.
- 10) 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.
- 11) Children should be supervised to ensure that they do not play with the appliance.

### **PLEASE NOTE**

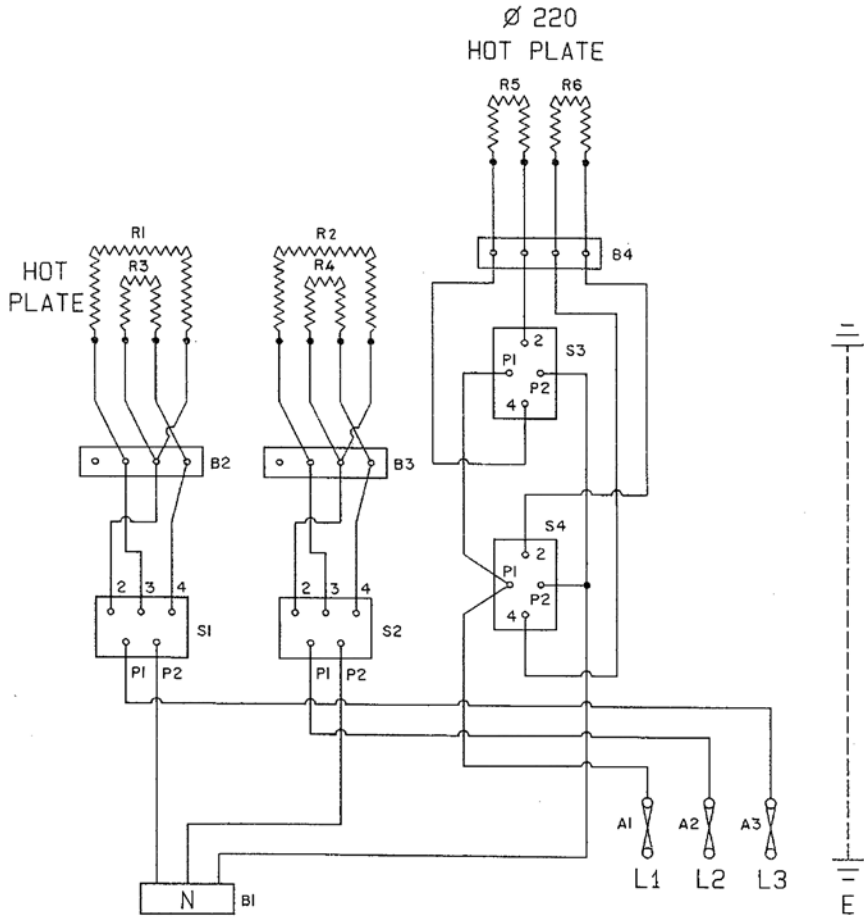
- 12) **The installation of the equipment must be done by a qualified registered technician all in compliance with statutory Health and Safety Regulations.**

## WIRING DIAGRAM FOR VULCAN RE2/2 RANGE AND OVEN 18KW, 400V, 3N



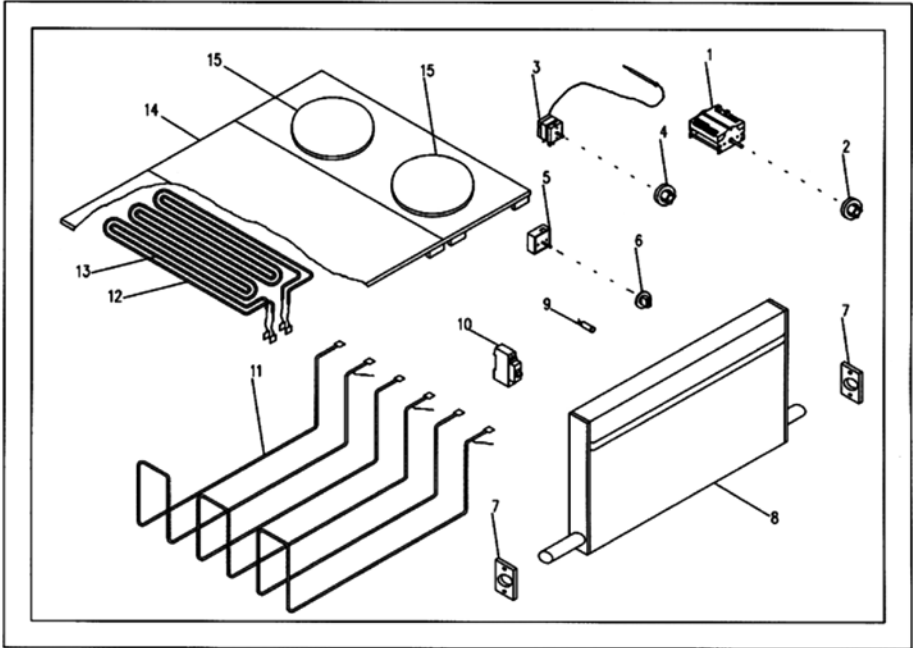
Item No	Stores Ref.No	Description
A1 - A3	3010 - 28	Circuit Breaker 40amp
B1	3076 - 01	Terminal block
B2 - B4	3076 - 15	Terminal block
H1	3051 - 01	Amber pilot light
R1 - R2	3017 - 09	Outer element 2kW, 230V
R3 - R4	3017 - 08	Inner element 2kW, 230V
R5 - R6	3035 - 01	Hot plate 2kW, 200 mm diameter
R7 - R9	3017 - 10	Oven element 2kW
S1 - S2	3067 - 37	EGO switch 3 heat
S3 - S4	3067 - 39	Energy regulator
T1	3077 - 40	Thermostat 3 pole 50° C - 300°C

# WIRING DIAGRAM RE-2-2-T 12Kw, 400V, 3N



Item No	Stores Ref.No	Description
A1 - A3	3010 - 28	Circuit Breaker 40amp
B1	3076 - 01	Terminal block
B2 - B4	3076 - 15	Terminal block
R1 - R2	3017 - 09	Element outer 2kW
R3 - R4	3017 - 08	Element inner 2kW
R5 - R6	3035 - 05	Hot plate 2kW 220mm diameter
S1 - S2	3067 - 37	EGO switch 3 heat
S3 - S4	3067 - 39	Energy regulator

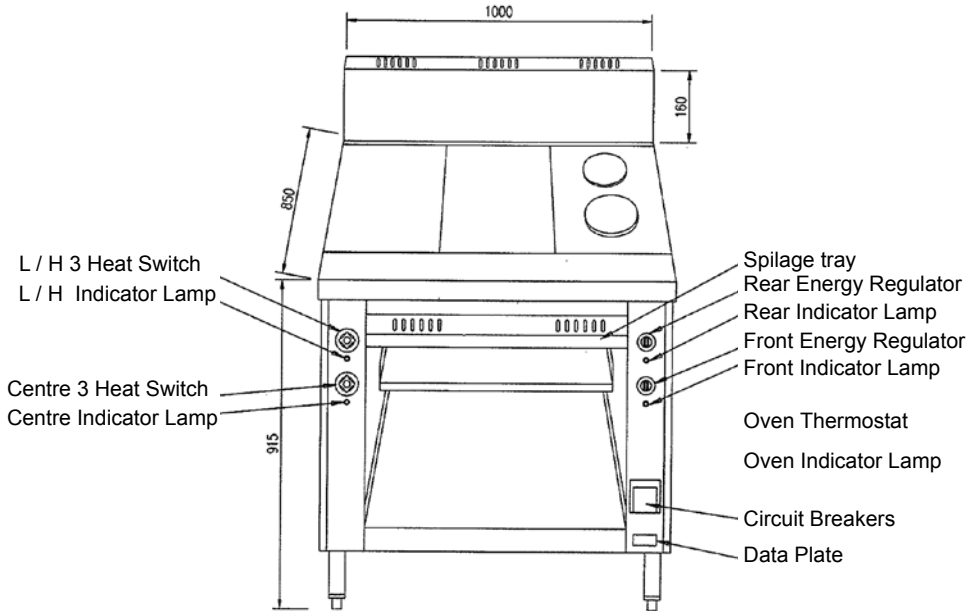
Line drawing showing Service and Spare part re-ordering information.



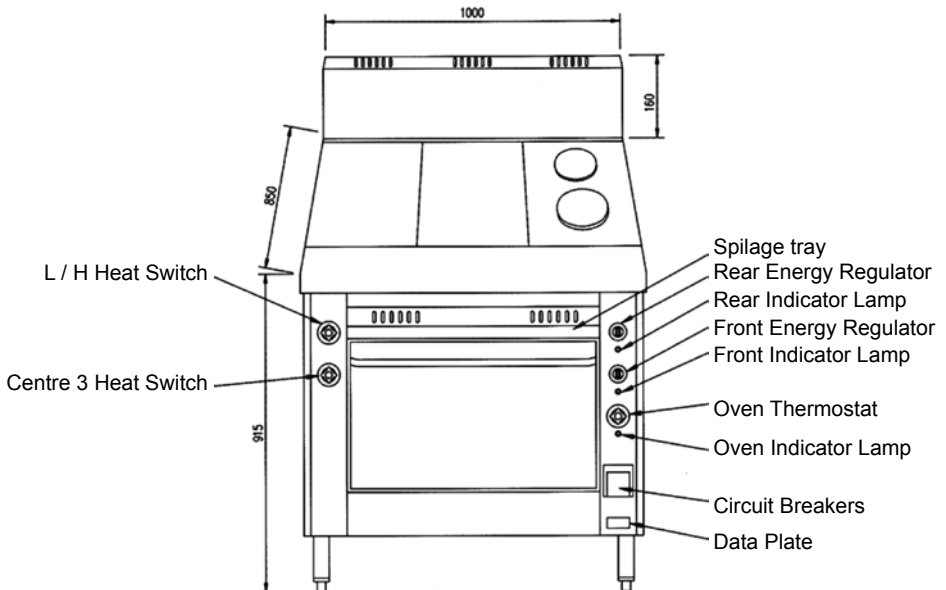
Item No	Stores Ref.No	Description
1	3067 - 37	Switch 3 heat
2		Switch knob 3 heat
3	3077 - 40	Thermostat for oven 50°C - 300°C Knob 50°C - 300°C
5	3067 - 39	Energy regulator
6	3077 - 94	Energy regulator knob
7	DN.5969 - 7	Hinge plates
8	DN.5969	Oven door
9	3051 - 01	Pilot light (Amber)
10	3010 - 28	Circuit breaker 40 amp
11	3017 - 10	Oven element 2kW
12	3017 - 09	Solid plate 2kW element outer
13	3017 - 08	Solid plate 2kW element inner
14	3035 - 04	Top plate – Fully assembled with elements Backing plates and channels
15	3035 - 05	Hot plate 220 diameter, 2kW



## LINE DRAWING INDICATING CONTROLS RE 2 /2T



## MK 5 AND MK 6 ELECTRIC RANGE WITH BOILING TOP / RE - 2 - 2



## **OPERATION:**

### **HOTPLATE:**

The 640 x 330mm hotplates are controlled by 3 heat switches.

Position 0: Off

Position 1: Low 1000 watts

Position 2: Medium 2000 watts

Position 3: High 4000 watts

The loading of these plates is evenly distributed i.e. - the heat is uniform over the complete surface of the plate.

The 220mm diameter round hotplates are controlled by an energy regulator which gives linear heating from low (1) to high (3).

All cooking utensils should have machined flat bases to give maximum heat transference.

### **OVEN:**

The oven is fitted with heating elements at the bottom and sides which give an even distribution of heat over the surface of each oven shelf.

A thermostat controls the oven temperature from 50 -300°C.

The amber indicating light will go out when the set oven temperature is reached. Allow the oven to heat thoroughly before commencing to cook. For most classes of work allow 25 minutes.

### **CLEANING:**

Please see page 4 of this manual for cleaning process.

### **OPTIONAL:**

Range Mounting Salamander

## **PREVENTATIVE MAINTENANCE:**

- 1) Do a routine check on general appearance, moving parts and check to see if any nuts or screws have worked themselves loose.

- 2) **HOTPLATES:**

Check that the hotplates and switches are working correctly by setting each control to low (1) and noting that the plates heat up.

- 3) **HOTPLATE REPLACEMENT:**

Hotplates 640 x 330mm; Remove the front curb, back splash plate and panel above the door. Disconnect at terminals and lift hotplate completely out of the unit. Dismantle hotplate and replace defective element. On clamping plate and elements together, fully tighten nuts and then release one full turn before locking with locknut. On replacement, be careful to group terminal wires together under spillage channel. Ensure that the earth wire is connected.

Hotplate 220mm diameter; remove front curb, back splash plate and panel above the door, disconnect hotplate. On replacement of assembly, be careful to group terminal wires together under spillage channel.

Hotplate switches: Switches are fitted to the left and right hand control panels. It will be necessary to remove these panels for replacement.

- 4) **OVEN:**

Remove the oven sole plate, turn thermostat knob sufficiently to energize the elements. Check that all elements warm up. Close the oven door and check that the indicating light goes out when set temperature has been reached.

- 5) **OVEN PARTS REPLACEMENT:**

Element; Remove oven side racks. Unclip element and remove right hand control panel. Disconnect the defective element spade terminal connections and earth wire from element. Withdraw tail ends of element into the oven and replace.

Thermostat; The thermostat is fitted to the right hand control panel. It will be necessary to remove this panel for replacement. Disconnect thermostat from within the oven.

Thermostat indicating light; Remove right hand control panel.

Circuit breakers; Line circuit breakers, remove right hand control panel. Door; Check that the door moves freely. Oil bearing surfaces every three months.

- 6) Do not griddle directly on the hotplates.

## SAFETY:

- 1) Always use extreme caution when dealing with any heavy duty electrical appliance.
- 2) Do not place your hand directly onto the hotplate.
- 3) Do not spray water onto the electrical connections, this could result in an electric shock.
- 4) Turn the temperature down when the unit is not in use to avoid burns.
- 5) Do not use oven for storage space.

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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