

RADIANT GAS BROILER VULCAN MODEL RGB-6



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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 RGB-6 / SERIAL NUMBER:
154/11/0001 onwards
LP Gas Safety Association Permit No 1123/03/RSA-03/A

HEATING: 670 x 616mm Broiling area heated by 6 x 15 900kJ
burners, controlled by Open / closed gas valves with
separate continuous burning pilot with shut off valve

GAS CONNECTION: 1/2" Gas pipe with brass hose barb right hand back panel

GAS RATING: 95 400 kJ/hr
1908 g/h

GAS PRESSURE: L.P. Gas 280mm H₂O (2.75kPa)
Natural Gas 2.0kPa
Complying with SANS 1539:2008 requirements

NET MASS: 82Kg

OWNER'S RESPONSIBILITY:

It is the owner's responsibility to:

- To ensure that the RGB-6 Radiant Gas Broiler 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 situated at the front right hand side 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.

CLEANING PROCESS:

1. Use a soft sponge and warm soapy water when cleaning.
2. Never use soda, steel wool or any other harsh abrasive to clean the unit.
3. The unit has removable spillage trays for ease of cleaning.
4. Clean the grids regularly using the grill scraper provided.
5. Avoid excessive spillage.
6. Do not spray the unit with a high pressure hose or spray gun.

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. The unit must be installed in a well ventilated area.
3. The installation of appliance may only be carried out by an installation technician or trained personnel and such installations shall comply with the requirements of SANS 10087-1.
4. 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.
5. Remove the plastic material protecting the stainless steel panels.
6. Position the unit. Check with a spirit level and bring to correct level using the floor adjusters on the legs.
7. 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.
8. This appliance is to be operated with a 2.8 kPa (for LP gas) and 2.0kPa (for Natural Gas) regulator complying with the regulations of the SANS 1539:2008 with a minimum capacity of 2544 g/h – regulator not supplied.
9. Before connecting the gas supply, check the serial plate and ensure that the correct jets are fitted to suit type of gas and altitude. After connecting the gas supply, check carefully for leaks. As there may be air in the system, it might take several seconds to evacuate after turning the control on to light the pilots.
10. Air intake adjustment slide on burner must be set to give a clear blue flame. Red and yellow colour is incorrect.
11. A chain has been fitted to rear of unit. The chain must be secured to a wall or similar structure. This is to prevent unit from being moved, causing a strain or damage to the gas supply hose.
12. 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.
13. Children should be supervised to ensure that they do not play with the appliance.

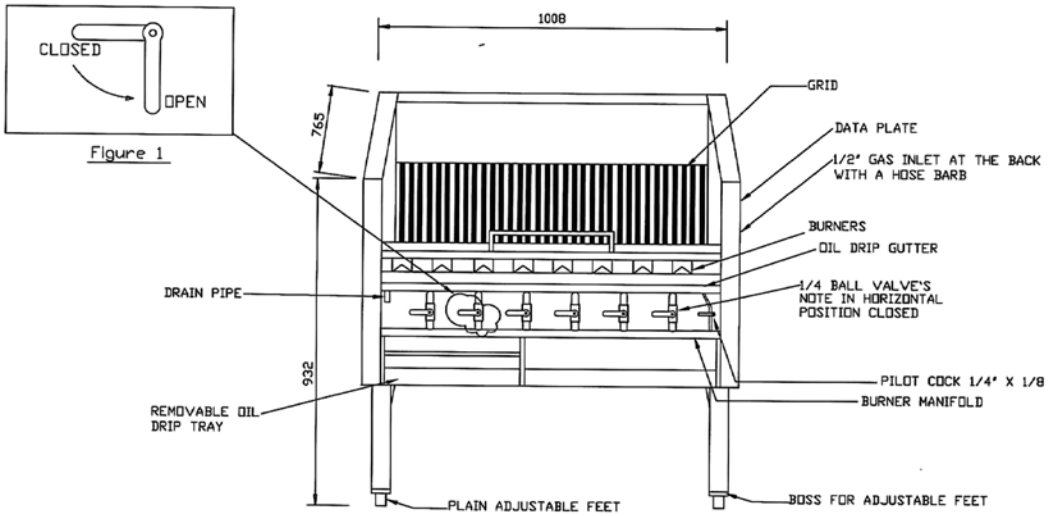
PLEASE NOTE

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

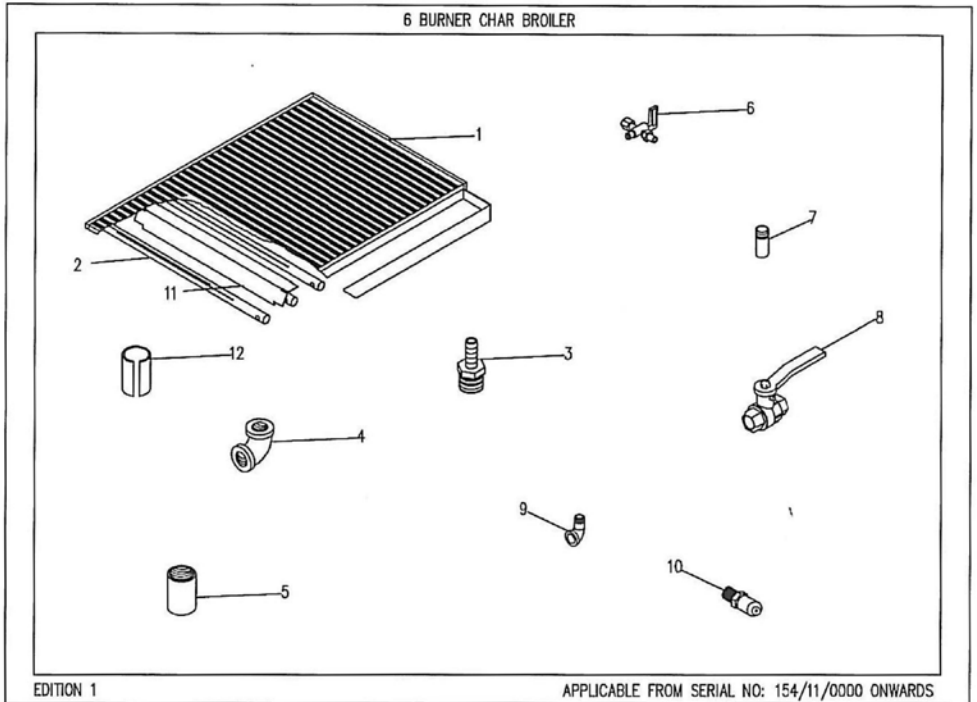
OPERATION:

1. Heating is by means of six independently controlled burners controlled with an Open/closed 1/4" ball valve.
2. The pilots are continuously burning with cock type shut off valve.
3. To light the pilots, raise the grid and radiant plates.
4. Turn the pilot cock anticlockwise to a vertical position (open).
5. Use a lighter or match and bring it close to the pilot burner from under the front panel.
6. To light the burners turn the gas cocks anticlockwise to a vertical position, the burner should take flame (See Figure 1.).
7. Always ensure that pilot flame is properly ignited before opening gas taps.
8. Avoid excessive spillage onto open burners.
9. 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.
10. If on relighting the problem recurs, have the unit checked by an authorised service technician.
11. To turn off the unit, turn the burner gas cock clockwise to the horizontal (closed) position.
12. The turn the pilot burner back to the horizontal position.
13. Grid has two positions, flat and inclined.
14. Always turn off the main gas supply when not in use.

6 BURNER RADIANT GAS BROILER



CONTROLS AND SPARE PARTS FOR 6 BURNER CHAR BROILER



Item No.	Stores Ref.No.	Description	Qty
1	Drg. R 12-11/9	Grid left and right one set	1
2	310620	Gas burner 622mm	6
3	330053	Brass hose barb ½"BSP	1
4	336305	Elbow ½"	6
5	337233	Socket ½"	6
6	311514	Pilot cock ¼" x ⅛" BSP	1
7	336620	Nipple male / female ¼"	1
8	347461	Ball valve ¼"	6
9	336320	Elbow male / female ¼"	6
10	312902	Gas jet LP 1,3mm diam.	6
11	DN: 6878 - 4	Radiant burner cover	6
12	Drg. R12 - 16	Regulator sleeve for natural gas	6

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. Remove the burners by lifting them off of the support pins.
6. Clean the burner with warm water soap and a soft cloth. The burner should be dry and obstruction free when replacing it.
7. Gas leak testing should be done annually and/or whenever the unit is reconnected to the main gas supply.
8. Always inspect the hose for cuts, cracks, or excessive wear before use. Damaged hoses must be replaced with suitable for use and 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 (As described in operation).
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 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.
9. If bubbles appear again do not use the unit. Contact you supplier or service agent for assistance.
10. Never use an open flame to test for gas leaks at any time.

Burners of the Radiant Broiler:

The flame of the burner should be a soft blue, showing no yellow. If the flames harsh or has yellow tops. Lift the grid and radiant plates out for adjustment. Correct this by adjusting the air sleeve over the air hole of the burner until optimum setting is found as indicated above.

SAFETY:

1. Remember to always exercise extreme caution when using any heavy duty gas appliance.
2. Always ensure that the pilot flame is 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.
8. All repairs or adjustments should be made by a qualified technician.
9. Turn off the gas supply at the main gas supply after use.
10. This appliance consumes oxygen and it is dangerous to the health and safety of humans. Use only in well ventilated areas.

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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