

VULCAN

INSTALLATION AND OPERATION MANUAL
FOR ELECTRIC TILTING BRAISING PANS
MODELS E30TB & E40TB



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Installation, Operation and Care of ELECTRIC TILTING BRAISING PANS MODELS E30TB & E40TB

KEEP THESE INSTRUCTIONS FOR FUTURE USE

GENERAL

Vulcan-Hart Electric Tilting Braising Pans are installed on a tubular base and are available in two sizes. Model E30TB has a 30-gallon capacity, and Model E40TB has a 40-gallon capacity. Both models are available for 208, 240 or 480 volt, single- or three-phase, 60 Hz electrical supply.

The tilting braising pan is a versatile piece of equipment. It allows you to stew, simmer, pan fry, braise, grill or saute, and all with a very uniform heat pattern.

Standard features include a tilting switch, solid state temperature control, removable strainer, receiving pan support, and a lid with full width, drop-type handle that can be opened from any position. Optional accessories include stainless steel pan support, and steam pan insert.

Vulcan-Hart Company suggests that you thoroughly read this entire manual and carefully follow all of the instructions provided.

Your Vulcan-Hart Electric Tilting Braising Pan is produced with quality workmanship and material. Proper installation, usage and maintenance of your tilting braising pan will result in many years of satisfactory performance.

INSTALLATION

UNPACKING

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

Before installing, verify that the electrical service agrees with the specifications on the rating plate located on the left side panel as you face the front of the braising pan. If the supply and equipment requirements do not agree, contact your dealer or Vulcan-Hart immediately.

LOCATION

The installation location must allow adequate clearances for servicing and proper operation. A minimum front clearance of 36" is required.

INSTALLATION CODES AND STANDARDS

Your Vulcan Electric Tilting Braising Pan must be installed in accordance with:

1. State and local codes, or in the absence of local codes, with:
2. National Electrical Code ANSI/NFPA-70 (latest edition).
3. ANSI NFPA Standard #96, "Vapor Removal from Cooking Equipment," (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

LEVELING AND ANCHORING TILTING BRAISING PAN

1. Place tilting braising pan in the installation position.
2. Place a carpenter's level on top of the braising pan and turn the adjustable feet to level braising pan side-to-side and front-to-back.
3. Mark hole locations on the floor through the anchoring holes provided in the rear flanged adjustable feet.
4. Remove tilting braising pan from installation position and drill holes in locations marked on the floor. (See INSTALLATION DIAGRAM in this manual.) Insert proper anchoring devices (not supplied).
5. Place tilting braising pan back in the installation position.
6. Place carpenter's level on top of braising pan and re-level side-to-side and front-to-back.
7. Bolt and anchor tilting braising pan securely to the floor.
8. Seal bolts and flanged feet with silastic or equivalent compound.

ELECTRICAL CONNECTIONS

WARNING: ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL CODES.

WARNING: DISCONNECT THE ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH TO INDICATE THAT YOU ARE WORKING ON THE CIRCUIT.

The wiring compartment is located behind the control panel. Remove the wiring compartment cover and make electrical connections per the wiring diagram located inside the control housing cover panel. The braising pan must be grounded in accordance with requirements of the National Electrical Code or applicable local code.

Replace wiring compartment cover.

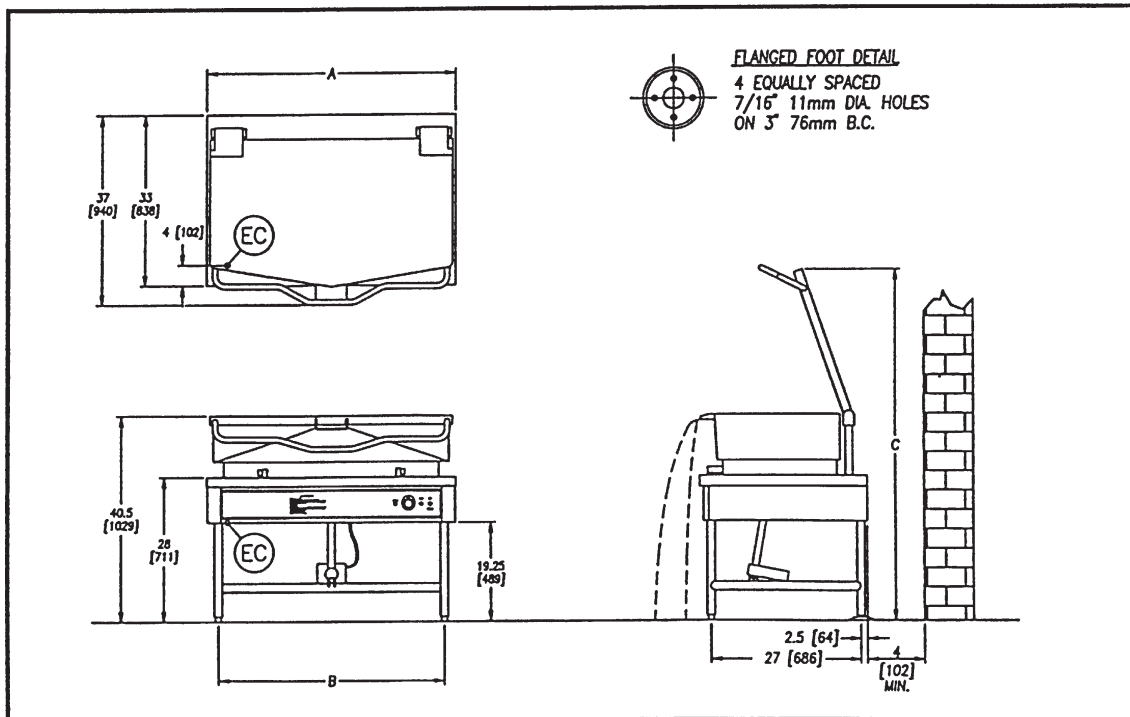
ELECTRICAL DATA CHART

| MODEL | PH | 208V | | 240V | | 380V | | 415V | | 480V | |
|-------|----|------|------|------|------|------|------|------|------|------|------|
| | | KW | AMP | KW | AMP | KW | AMP | KW | AMP | KW | AMP |
| E30TB | 3 | 12.0 | 38.3 | 12.0 | 34.0 | 12.0 | 21.0 | 12.0 | 19.0 | 12.0 | 18.0 |
| | 1 | 12.0 | 62.7 | 12.0 | 55.0 | | | | | | |
| E40TB | 3 | 15.0 | 41.7 | 15.0 | 36.1 | 15.0 | 22.8 | 15.0 | 20.8 | 15.0 | 18.0 |
| | 1 | 15.0 | 72.2 | 15.0 | 62.5 | | | | | | |

The above information is compiled in accordance with the National Electrical Code, latest edition.

INSTALLATION DIAGRAM

| MODEL | CAPACITY | INCHES/MM | | |
|-------|---------------------------------|---------------------|---------------------|---------------------|
| | | A | B | C |
| E30TB | 30 gallons <i>114 liters</i> | 36.0 <i>914</i> | 30.0 <i>762</i> | 68.0 <i>1727</i> |
| E40TB | 40 gallons <i>152 liters</i> | 48.0 <i>1219</i> | 42.0 <i>1067</i> | 68.0 <i>1727</i> |



OPERATION

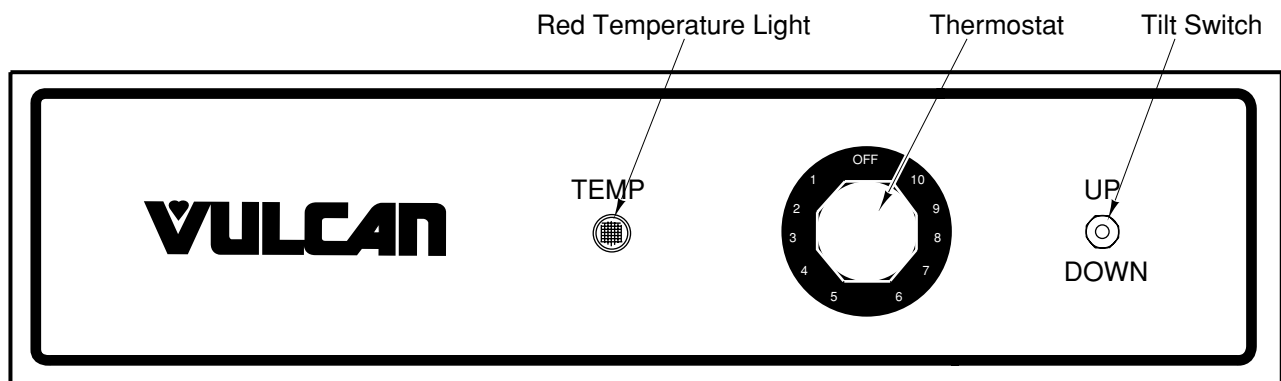
WARNING: THE TILTING BRAISING PAN AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING AND SERVICING THE TILTING BRAISING PAN.

BEFORE FIRST USE

Using a non-corrosive, grease-dissolving commercial cleaner, clean the protective metal oils from all surface parts and the interior of the tilting braising pan. Follow the cleaner manufacturer's directions. Rinse thoroughly and drain the pan. Wipe dry with a soft clean cloth.

CONTROLS (Fig. 1)

- Red Temperature Light** — Will light when heating elements are supplying heat to the tilting braising pan.
- Thermostat** — Turns tilting braising pan ON and maintains set temperature by controlling power supply. Temperature settings range from 1 to 10. (See COOKING GUIDELINES in this manual for temperature ranges for settings 1-10.)
- Tilt Switch** — Push UP to raise tilting braising pan; push DOWN to lower tilting braising pan.



PL-51534

Fig. 1

START-UP PROCEDURE

1. Ensure that the braising pan is in the DOWN position.
2. Turn THERMOSTAT dial to HIGH (#10). The red TEMPERATURE LIGHT will come on.

3. When braising pan has reached set temperature, the red TEMPERATURE LIGHT will go off and the heating elements will shut off. The heating elements will cycle on and off thereafter to maintain set temperature. The red TEMPERATURE LIGHT will be on when the heating elements are on and off when the heating elements are off.
4. Preheat braising pan and allow it to cycle to equalize heat across the entire surface.
5. Water should boil faster with the lid down.
6. Turn THERMOSTAT to OFF when braising pan is not in use.

DAILY SHUTDOWN PROCEDURE

To turn tilting braising pan off, turn THERMOSTAT dial to OFF.

TILTING THE BRAISING PAN

1. DO NOT try to tilt braising pan with lid down.
2. Make sure the receiving pan is in place.
3. To tilt braising pan, push and hold TILT SWITCH in the UP mode until desired pan position has been reached. The braising pan will empty when raised to the top tilt position.

When the braising pan is raised 5° or more, the heating elements will be turned off automatically. The braising pan will not operate once the pan has been tilted.

4. Food is poured through the removable strainer (Fig. 2) into a food receiving pan positioned under the lip of the pouring spout (Fig. 2).
5. To lower braising pan, push and hold TILT SWITCH in the DOWN mode.

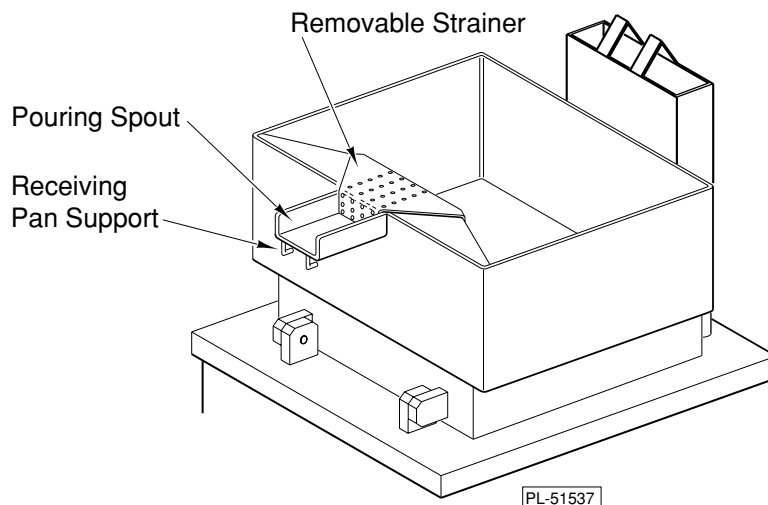


Fig. 2

CLEANING

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING.

After each use, allow the tilting braising pan to cool and clean it. Keep exposed cleanable areas of the tilting braising pan clean at all times. Do not get water in electrical box or any electrical component.

1. Thoroughly wash pan, pouring spout (see Fig. 2) , lid and exterior surfaces with detergent and warm water. If necessary, soak pan to remove food that is stuck to pan surface. Rinse thoroughly and wipe dry with a soft clean cloth.
2. Clean removable strainer and receiving pan support (Fig. 2) with detergent and warm water. Rinse thoroughly and wipe dry with a soft clean cloth.

COOKING GUIDELINES

The guidelines given below are suggested quantities, temperature settings, and *estimated* numbers of orders per load and per hour. When two temperatures are given, the first is to start the product, and the second to finish the product.

The following temperatures should be used:

| | <u>Temperature (°F)</u> | <u>Thermostat Setting</u> |
|-----------|-----------------------------|-------------------------------|
| Simmering | 200 Max. | 1 – 4 |
| Sauteeing | 225 – 275 | 5 – 6 |
| Searing | 300 – 350 | 7 – 8 |
| Frying | 325 – 375 | 8 – 9 |
| Grilling | 350 – 450 | 9 – 10 |

| <u>ITEM</u> | <u>PORTION SIZE</u> | <u>TEMP. (°F)</u> | <u>BATCHES PER HOUR</u> | <u>E30TB PER LOAD QTY. PORTIONS</u> | <u>E40TB PER LOAD QTY. PORTIONS</u> | | |
|------------------------|-------------------------|-----------------------|---------------------------------|---|---|------------------|------|
| BREAKFAST FOODS | | | | | | | |
| Bacon | 3 Slices | 350 | 12 | 2 lb. | 10 | 3 lb. | 15 |
| Eggs | | | | | | | |
| –Boiled-Hard | 1 egg | 225 | 5 | 50 eggs | 50 | 75 eggs | 75 |
| –Boiled-Soft | 1 egg | 225 | 8 | 50 eggs | 50 | 75 eggs | 75 |
| –Fried | 1 egg | 400 | 4 | 30 eggs | 30 | 45 eggs | 45 |
| –Poached | 1 egg | 225 | 5 | 36 eggs | 36 | 60 eggs | 60 |
| –Scrambled | 1½ eggs | 300–200 | 1 | 18 gal. | 720 | 28 gal. | 1100 |
| French Toast | 3 slices | 450 | 7 | 35 slices | 12 | 50 slices | 17 |
| Regular Oatmeal | ½ cup | 250 | 2 | 20 lb (100 cups) | 500 | 40 lb (200 cups) | 1000 |
| Pancakes | 2 each | 400 | 10 | 30 ea. | 15 | 50 ea. | 25 |

| ITEM | PORTION SIZE | TEMP. (°F) | BATCHES PER HOUR | E30TB PER LOAD | | E40TB PER LOAD | |
|---|-----------------|---------------|------------------------|-------------------|----------|-------------------|----------|
| | | | | QTY. | PORTIONS | QTY. | PORTIONS |
| FISH | | | | | | | |
| Clams | 1 pt. | 400 | 10 | 10 qts. | 20 | 15 qts. | 30 |
| Fish Cakes | 2–3 oz. | 400 | 5 | 70 – 3 oz. | 35 | 110 – 3 oz. | 55 |
| Haddock Fillet | 4 oz. | 400 | 4 | 60 – 4 oz. | 60 | 90 – 4 oz. | 90 |
| Halibut Steak | 5 oz. | 450 | 3 | 60 – 4 oz. | 60 | 90 – 4 oz. | 90 |
| Lobster | 1 – 1# | 350 | 4 | 20 – 1 lb. | 20 | 30 – 1 lb. | 30 |
| Swordfish | 5 oz. | 450 | 3 | 50 – 5 oz. | 50 | 75 – 5 oz. | 75 |
| SAUCES, GRAVIES, SOUPS | | | | | | | |
| Brown Gravy | 1 oz. | 350 – 200 | 2 | 18 gal. | 2300 | 35 gal. | 4500 |
| Cream Sauce | 2 oz. | 250 – 175 | 1 | 18 gal. | 1150 | 35 gal. | 2250 |
| Cream Soup | 6 oz. | 200 | 1 | 18 gal. | 375 | 35 gal. | 725 |
| French Onion Soup | 6 oz. | 225 | 1 | 18 gal. | 350 | 35 gal. | 700 |
| Meat Sauce | 4 oz. | 350 – 200 | 1 | 18 gal. | 575 | 35 gal. | 1100 |
| VEGETABLES | | | | | | | |
| CANNED | 3 oz. | 400 | 6 | 30 lb. | 125 | 45 lb. | 200 |
| FRESH | | | | | | | |
| Beans, Wax, Green | 3 oz. | 400 | 3 | 25 lb. | 125 | 50 lb. | 250 |
| Beets | 3 oz. | 400 | 1 | 30 lb. | 125 | 60 lb. | 300 |
| Broccoli | 3 oz. | 400 | 3 | 25 lb. | 125 | 40 lb. | 200 |
| Cabbage | 3 oz. | 400 | 5 | 20 lb. | 80 | 30 lb. | 125 |
| Carrots | 3 oz. | 400 | 2 | 35 lb. | 150 | 70 lb. | 300 |
| Cauliflower | 3 oz. | 250 | 5 | 15 lb. | 75 | 25 lb. | 125 |
| Corn | 1 Ear | 400 | 8 | 50 ears | 50 | 75 ears | 75 |
| Potatoes | 3 oz. | 400 | 2 | 40 lb. | 200 | 60 lb. | 300 |
| Spinach | 4 oz. | 250 | 10 | 6 lb. | 25 | 9 lb. | 35 |
| Turnips | 4 oz. | 400 | 2 | 20 lb. | 100 | 30 lb. | 150 |
| FROZEN | | | | | | | |
| Beans, French Green | 3 oz. | 400 | 6 | 15 lb. | 60 | 22½ lb. | 90 |
| Lima Beans | 3 oz. | 250 | 4 | 15 lb. | 60 | 22½ lb. | 90 |
| Broccoli | 3 oz. | 400 | 8 | 12 lb. | 50 | 18 lb. | 75 |
| Sliced Carrots | 3 oz. | 250 | 6 | 15 lb. | 60 | 22½ lb. | 90 |
| Small Whole Carrots | 3 oz. | 250 | 3 | 15 lb. | 50 | 22½ lb. | 90 |
| Corn | 3 oz. | 250 | 18 | 15 lb. | 50 | 22½ lb. | 90 |
| Small Whole Onions | 3 oz. | 250 | 7 | 15 lb. | 50 | 22½ lb. | 90 |
| Peas | 3 oz. | 400 | 10 | 15 lb. | 75 | 22½ lb. | 110 |
| Spinach | 3 oz. | 400 | 3 | 15 lb. | 75 | 22½ lb. | 110 |
| DESSERTS, PUDDINGS, SWEET SAUCES | | | | | | | |
| Butterscotch Sauce | 1 oz. | 200 | 1 | 18 gal. | 2300 | 35 gal. | 4500 |
| Cherry Cobbler | 3 oz. | 200 | 1 | 18 gal. | 750 | 35 gal. | 1500 |
| Chocolate Sauce | 1 oz. | 200 | 1 | 18 gal. | 2300 | 35 gal. | 4500 |
| Cornstarch Pudding | 4 oz. | 200 | 1 | 18 gal. | 575 | 35 gal. | 1100 |
| Fruit Gelatin | 3 oz. | 250 | 2 | 18 gal. | 750 | 35 gal. | 1500 |

| <u>ITEM</u> | <u>PORTION SIZE</u> | <u>TEMP. (°F)</u> | <u>BATCHES PER HOUR</u> | <u>E30TB PER LOAD</u> | | <u>E40TB PER LOAD</u> | |
|-------------------------|---------------------|-------------------|-------------------------|-----------------------|-----------------|-----------------------|-----------------|
| | | | | <u>QTY.</u> | <u>PORTIONS</u> | <u>QTY.</u> | <u>PORTIONS</u> |
| MEAT – POULTRY | | | | | | | |
| Bacon | 3 Slices | 350 | 12 | 2 lb. | 10 | 3 lb. | 15 |
| BEEF | | | | | | | |
| Amer. Chop Suey | 6 oz. | 400 – 225 | 2 | 18 gal. | 350 | 35 gal. | 700 |
| Beef Stew | 8 oz. | 300 | — | 18 gal. | 280 | 35 gal. | 560 |
| Corned Beef Hash | 5 oz. | 400 | 5 | 16 lb. | 50 | 25 lb. | 75 |
| Cheeseburger | 3 oz. | 300 | 12 | 7 lb. | 35 | 10 lb. | 50 |
| Hamburger | 3 oz. | 300 | 15 | 7 lb. | 35 | 10 lb. | 50 |
| Meatballs | 1 oz. | 400 – 225 | 3 | 12½ lb. | 65 | 18 lb. | 100 |
| Pot Roast | 2 oz. | 350 – 200 | | 120 lb. | 500 | 180 lb. | 750 |
| Salisbury Steak | 5 oz. | 400 | 3 | 16 lb. | 50 | 24 lb. | 75 |
| Sirloin Steak | 6 oz. | 400 | 5 | 15 lb. | 40 | 22½ lb. | 60 |
| Swiss Steak | 4 oz. | 300 – 200 | 1 | 25 lb. | 110 | 40 lb. | 160 |
| CHICKEN | | | | | | | |
| Pan Fried | 2 – ¼'s | 350 | 3 | 50 pieces | 25 | 80 pieces | 40 |
| Whole | 2 oz. | 350 – 200 | | 16-5 lb. | 200 | 24-5 lb. | 265 |
| FRANKFURTERS | | | | | | | |
| Grilled | 2 oz. | 300 | 8 | 22 lb. | 176 | 33 lb. | 264 |
| Boiled | 2 oz. | 250 | 12 | 16 lb. | 128 | 25 lb. | 200 |
| PORK | | | | | | | |
| Ham Steak | 3 oz. | 400 | 8 | 10 lb. | 50 | 15 lb. | 75 |
| Pork Chops | 5 oz. | 350 | 4 | 15 lb. | 50 | 25 lb. | 75 |
| Sausage Links | 3 links | 350 | 7 | 30 lb. | 120 | 45 lb. | 180 |
| TURKEY | | | | | | | |
| Off Carcass | 2 oz. | 400 – 200 | — | 3 26-30 lb. | 200 | 4 26-30 lb. | 275 |
| On Carcass | 2 oz. | 400 – 200 | — | 4 16-20 lb. | 175 | 6 16-20 lb. | 265 |
| MISCELLANEOUS | | | | | | | |
| Grilled Cheese Sandwich | 1 sand. | 400 | 8 | 35 sand. | 35 | 50 sand. | 50 |
| Macaroni & Cheese | 8 oz. | 200 | 2 | 18 gal. | 300 | 35 gal. | 525 |
| Rice | 4 oz. | 350 – 225 | 1 | 20 lb. raw | 320 | 40 lb. raw | 650 |
| Spaghetti | 4 oz. | 350 – 225 | 2 | 8 lb. raw | 200 | 12 lb. raw | 300 |

MAINTENANCE

WARNING: THE TILTING BRAISING PAN AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING AND SERVICING THE TILTING BRAISING PAN.

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH TO INDICATE THAT YOU ARE WORKING ON THE CIRCUIT BEFORE PERFORMING ANY MAINTENANCE.

ADJUSTMENTS

All tilting braising pans are adjusted at the factory.

At least twice a year, have a Vulcan-Hart authorized service person clean and adjust the tilting braising pan for maximum performance.

SERVICE AND PARTS INFORMATION

To obtain service and parts information concerning the tilting braising pan, contact the Vulcan-Hart Service Depot in your area (refer to listing supplied with the braising pan), or Vulcan-Hart Company Service Department at the address or phone number shown on the front cover of this manual.

TROUBLESHOOTING

| PROBLEM | POSSIBLE CAUSES |
|----------------------------------|---|
| Heating elements do not come on. | <ol style="list-style-type: none"><li data-bbox="834 401 1273 432">1. Thermostat is not turned ON.<li data-bbox="834 470 1360 501">2. Blown fuse in main electrical panel.<li data-bbox="834 539 1268 571">3. Pan is not in lowest position.<li data-bbox="834 609 1463 680">4. Problem with the heating elements. Contact your Vulcan-Hart authorized servicer. |