

VULCAN

PARTS MANUAL FOR

CONVEYORIZED PIZZA & BAKE OVEN

MODEL VCS-2032





IMPORTANT

OPERATING, INSTALLATION AND SERVICE PERSONNEL

Operating information for this equipment has been prepared for use by qualified and/or authorized operating personnel.

All installation and service on this equipment is to be performed by qualified, certified, licensed and/or authorized installation or service personnel, with the exception of any marked with a? in front of the part number.

Service may be obtained by contacting the Factory Service Department, Factory Representative or Local Service Agency.

DEFINITIONS

QUALIFIED AND/OR AUTHORIZED OPERATING PERSONNEL

Qualified or authorized operating personnel are those who have carefully read the information in this manual and are familiar with the equipment's functions or have had previous experience with the operation of the equipment covered in this manual.

QUALIFIED INSTALLATION PERSONNEL

Qualified installation personnel are individuals, a firm, corporation or company which either in person or through a representative are engaged in, and are responsible for:

1. The installation of gas piping from the outlet side of the gas meter, or the service regulator when the meter is not provided, and the connection and installation of the gas appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction. Reference in the United States of America - National Fuel Gas code ANSI Z223.1 (Latest Edition). In Canada-Canadian Standard CAN1-B149.1 NAT. GAS (Latest Edition) or CAN1-B149.2 PROPANE (Latest Edition),
2. The installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction. Reference: In the United States of America-National Electrical Code ANSI NFPA No. 70 (Latest Edition). In Canada-Canadian Electrical Code Part 1 CSA-C22.1 (Latest Edition).

QUALIFIED SERVICE PERSONNEL

Qualified service personnel are those who are familiar with Vulcan equipment who have been endorsed by the Vulcan-Hart Corporation. All authorized service personnel are required to be equipped with a complete set of service parts manuals and stock a minimum amount of parts for Vulcan equipment.

SHIPPING DAMAGE CLAIM PROCEDURE

For your protection, please note that equipment in this shipment was carefully inspected and packed by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this shipment.

If shipment arrives damaged:

1. **VISIBLE LOSS OR DAMAGE** — Be certain this is noted on freight bill or express receipt and signed by person making delivery.
2. **FILE CLAIM FOR DAMAGES IMMEDIATELY** — Regardless of extent of damage.
3. **CONCEALED LOSS OR DAMAGE** — If damage is unnoticed until merchandise is unpacked, notify transportation company or carrier immediately, and file "concealed damage" claim with them. This should be done within (15) days of date of delivery is made to you. Be sure to retain container for inspection. We cannot assume responsibility for damage or loss incurred in transit. We will, however, be glad to furnish you with necessary documents to support your claim.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE

IMPORTANT NOTES FOR ALL VULCAN APPLIANCES

1. These units are produced with the best possible workmanship and material. Proper installation is vital if best performance and appearance are to be achieved. Installer must follow the installation instructions carefully.
2. Information on the construction and installation of ventilating hoods may be obtained from the "Standard for the installation of equipment for the removal of smoke and grease laden vapors from commercial cooking equipment," NFPA No. 96 (latest edition) available from the National Fire Protection Association, Battery March Park, Quincy MA 02269.
3. For an appliance equipped with a flexible electric supply cord, the cord is equipped with a three prong (grounding) plug. This grounding plug is for your protection against shock hazard and should be plugged directly into a properly grounded three prong receptacle. Do not cut or remove the grounding prong from this plug. If the appliance is not equipped with a grounding plug, and electric supply is needed, ground the appliance by using the ground lug provided (refer to the wiring diagram).

(FOR GAS APPLIANCES ONLY)

4. Do not obstruct the air flow into and around the appliance. This air flow is necessary for proper combustion of gases and for ventilation of the appliance. Provisions for ventilation of incoming air supply for the equipment in the room must be in accordance with National Fuel Gas Code ANSI Z223.1 (latest edition).
5. Do not obstruct the flow of flue gases from the flue duct (when so equipped) located on the rear (or sides) of the appliance. It is recommended that the flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel.
6. For an appliance equipped with casters, (1) the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 (latest edition), and Addenda, Z21.69a (latest edition), and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 (latest edition), and Addenda, Z21.41 a (latest edition) and Z21.41 b (latest edition), and (2) adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement. If disconnection of the restraint is necessary, reconnect this restraint after the appliance has been returned to its originally installed position.
7. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.45 k Pa).
8. The appliance must be isolated from the gas supply system by closing its individual manual shutoff valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psig (3.45 k Pa).

CAUTIONS

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS EQUIPMENT OR ANY OTHER APPLIANCE.

1. **KEEP THE APPLIANCE FREE AND CLEAR FROM ALL COMBUSTIBLE SUBSTANCES.**
 2. **IN THE EVENT A GAS ODOR IS DETECTED, SHUT UNIT(S) DOWN AT THE MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.**
 3. **POST IN A PROMINENT LOCATION, INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION MAY BE OBTAINED FROM A LOCAL GAS SUPPLIER.**
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CONVEYORIZED PIZZA & BAKE OVEN

PARTS MANUAL

INDEX

Your Vulcan Conveyorized Pizza & Bake Oven is produced with the best possible workmanship and material. Proper usage and maintenance will result in many years of satisfactory performance.

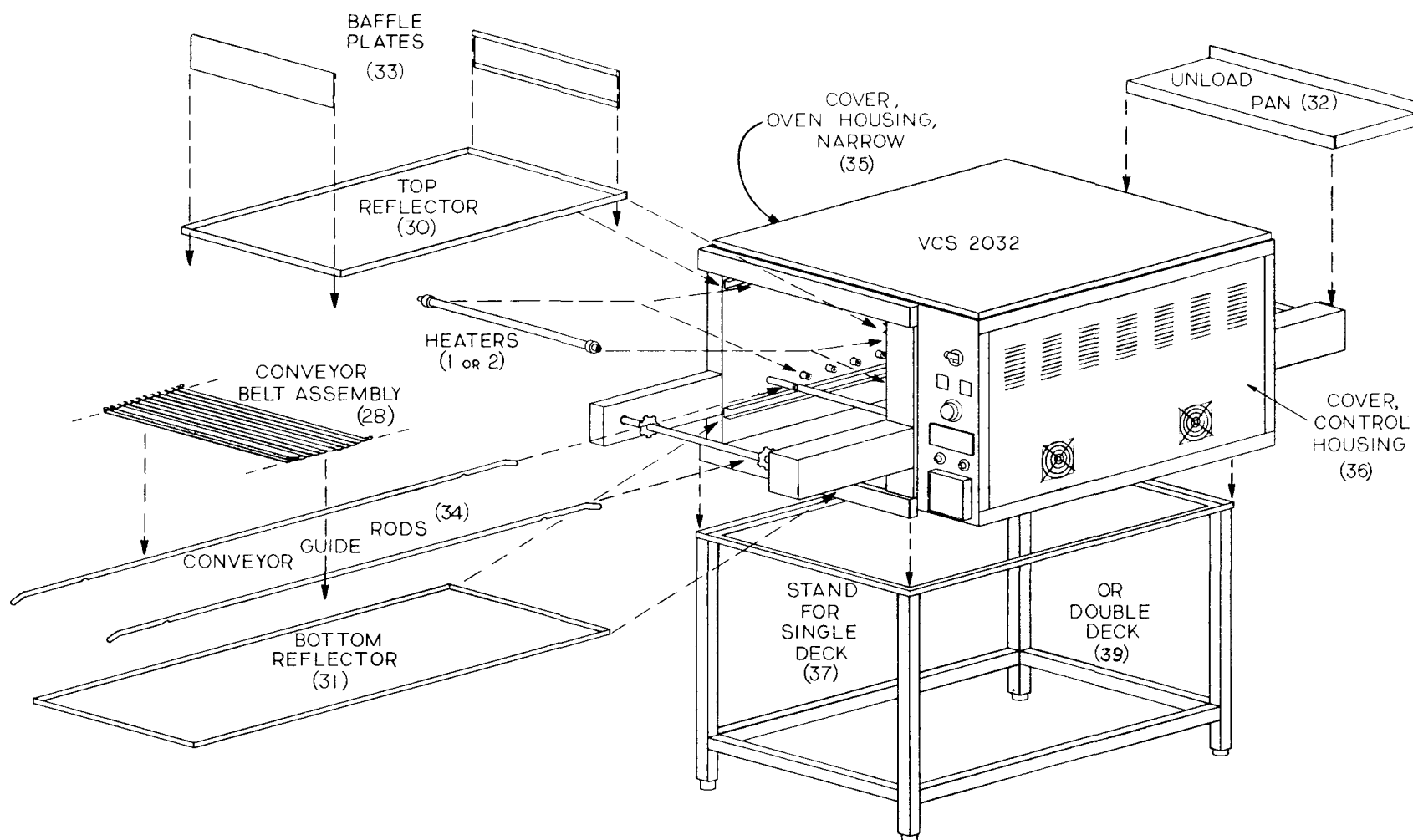
The manufacturer suggests that you thoroughly read this entire manual and carefully follow all of the instructions provided. Retain this manual for future reference.

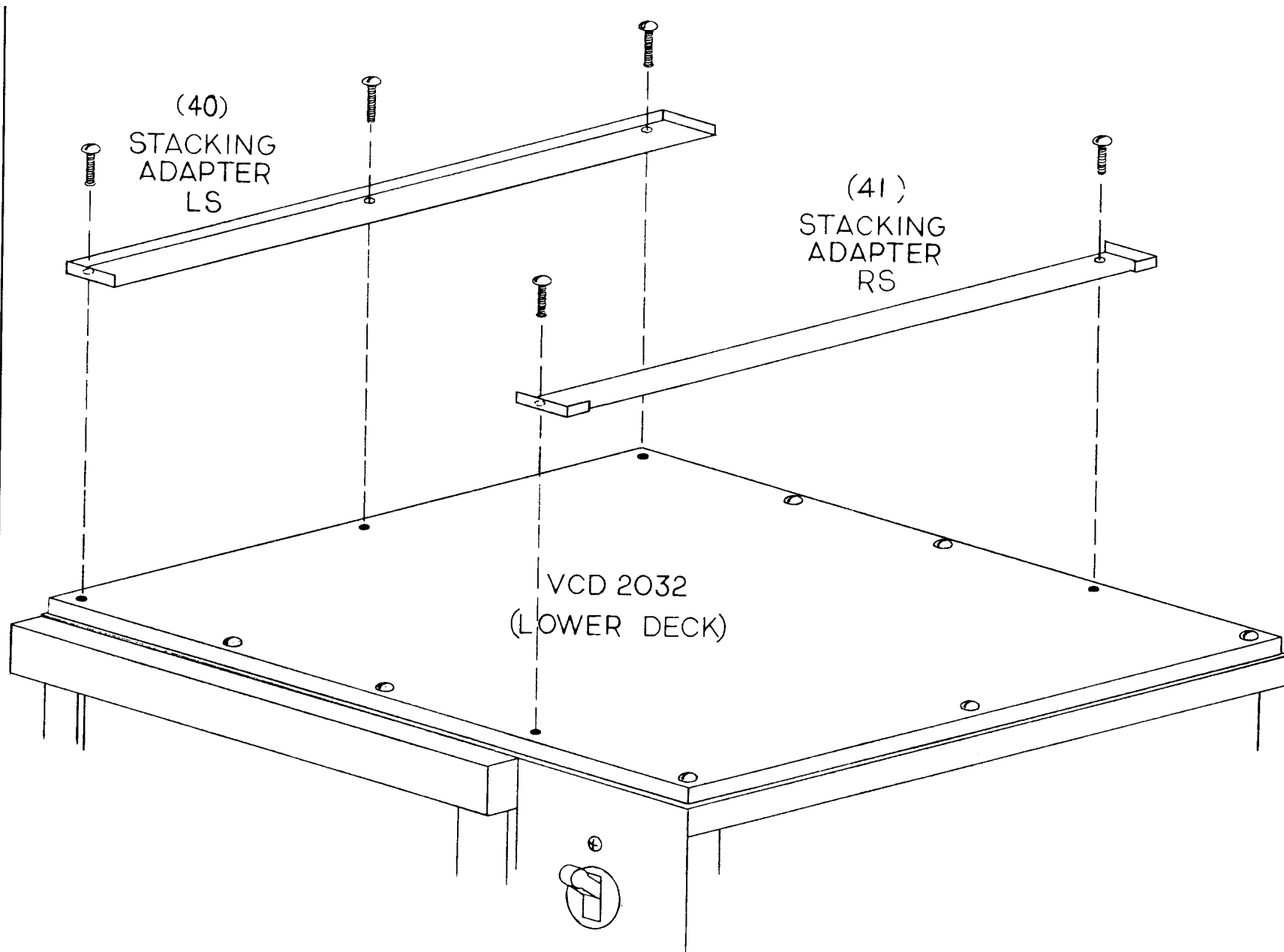
DESCRIPTION	PAGE
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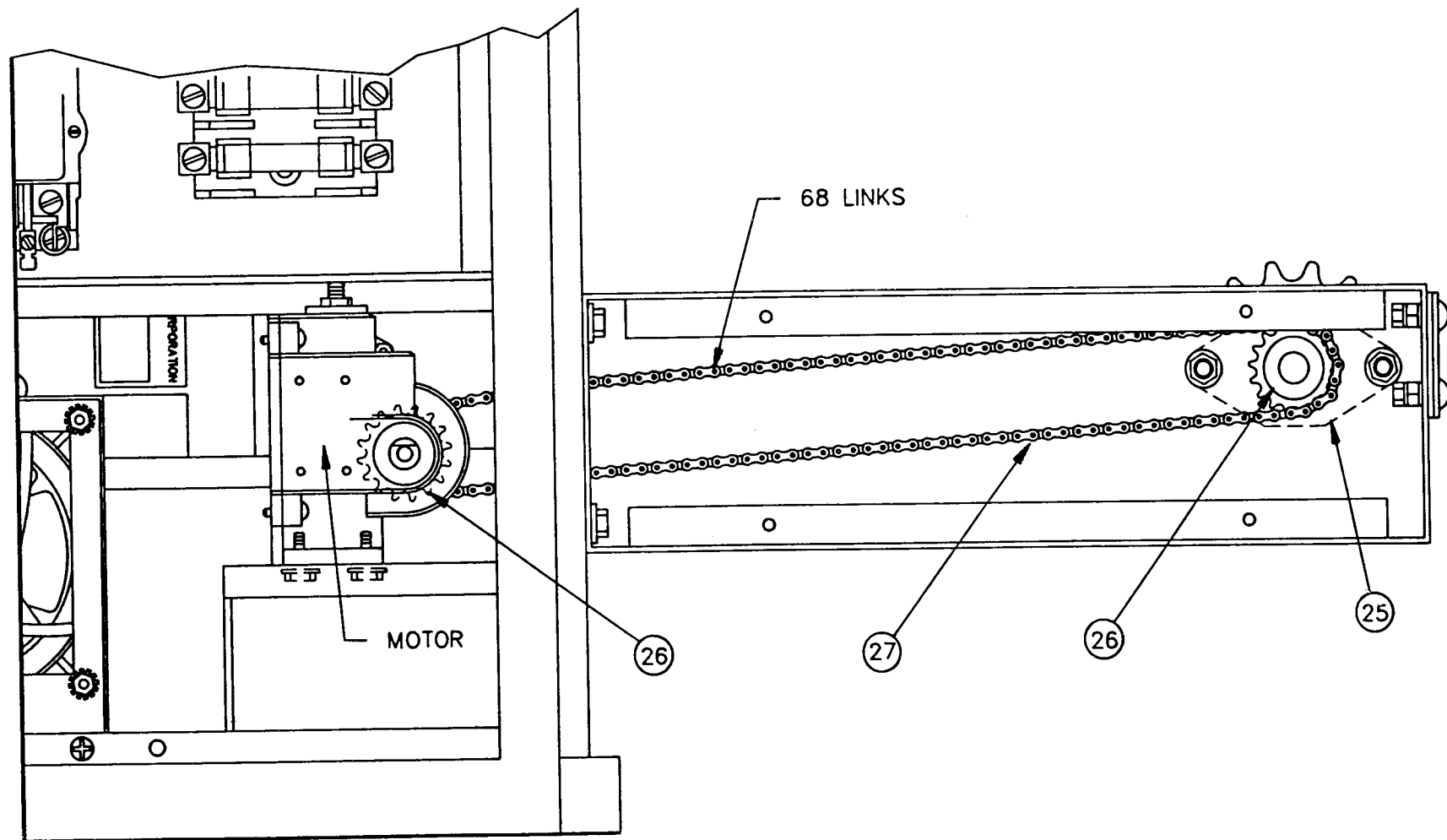
PARTS LIST

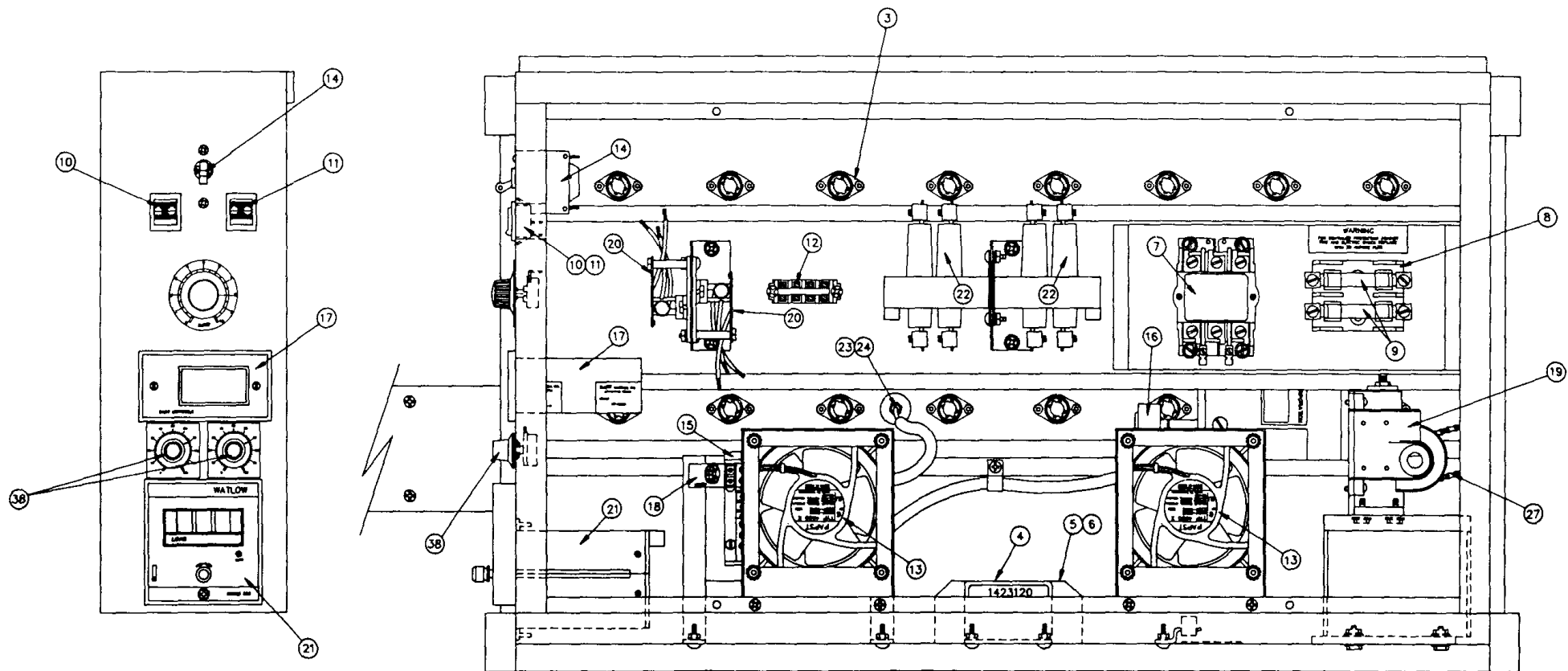
Quantities are for a single VCS-2032.

ITEM NO.	DESCRIPTION	SINGLE PHASE		THREE PHASE	
		PART NO.	QTY.	PART NO.	QTY.
1	Heater for 208V oven	2532500	16	2532500	16
2	Heater for 240V oven	00-825328	16	00-825328	16
3	Heater socket	2509800	32	2509800	32
4	Main terminal block	00-825840	1	2512640	1
5	Line fuseholder (40 amp)	00-825841	2	—	-
6	Line fuse (40 amp)	00-825153-00090	4	—	-
7	Main contactor	00-825839	1	2553200	1
8	Fuseholder (20 amp)	00-826028	1	00-826028	1
9	Fuse (20 amp)	00-826027	2	00-826027	2
10	Main switch	00-825156-00050	1	00-825156-00050	1
11	Conveyor belt switch	00-825156-00050	1	00-825156-00050	1
12	Terminal block assembly	00-826053	1	00-826053	1
13	Cooling fan	2510080	2	2510080	2
14	Circuit breaker	00-826025	1	00-826025	1
15	Speed control board	2515620	1	2515620	1
16	Pick-up	00-825156-00030	1	00-825156-00030	1
17	Baking time display	00-825156-00040	1	00-825156-00040	1
18	Noise suppression board	2563700	1	2563700	1
19	Drive motor	2515210	1	2515210	1
20	Wattage controller	00-825127-00030	2	00-825127-00030	2
21	Oven temperature controller	00-825987	1	00-825987	1
22	Temperature control relay	2583800	2	2515610	2
23	Thermocouple	00-825958	1	00-825958	1
24	Thermocouple compression fitting	00-826046	1	00-826046	1
25	Drive/idler rod bearing	00-825535	4	00-825535	4
26	Motor/belt drive sprocket	2510170	1	2510170	1
27	Drive chain assembly	00-825836	1	00-825836	1
28	Conveyor belt assembly	2564500	1	2564500	1
29	Wire nuts ceramic	FE-009-34	12	FE-009-34	12
30	Top reflector	2576800	1	2576800	1
31	Bottom reflector	2576900	1	2576900	1
32	Unload pan	00-825831	1	00-825831	1
33	Baffle plate	2582800	2	2582800	2
34	Conveyor guide rod	00-825817	2	00-825817	2
35	Cover, oven housing, narrow	2577400	1	2577400	1
36	Cover, control housing	2577500	1	2577500	1
37	Stand for single deck	2568700	1	2568700	1
38	Control knobs	2510110	2	2510110	2
The VCD-2032 has the same components and quantities in each deck, and in addition has:					
39	Stand for double deck	2568800	1	2568800	1
40	Stacking adapter, LS	00-825687-00007	1	00-825687-00007	1
41	Stacking adapter, RS	00-826039	1	00-826039	1









FRONT VIEW
TIMER PANEL