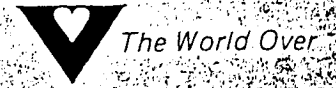




The World's Finest

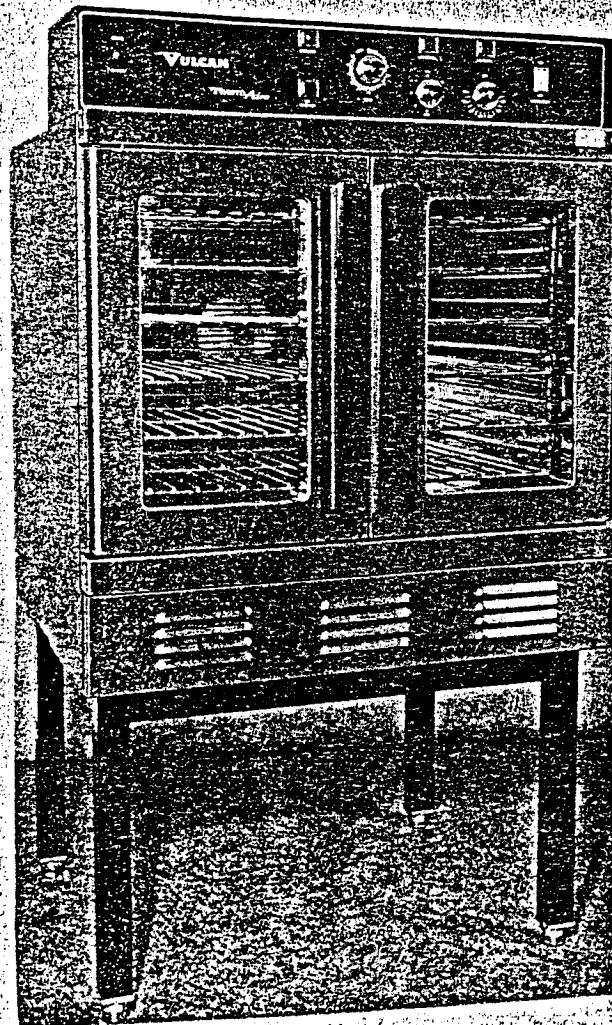


# MANUAL

FOR

## HEAVY DUTY GAS THERMAIRE OVENS

MODEL GT-8



WITH GLASS DOOR

 **VULCAN-HART CORPORATION**

PART NO. 112825-1

3600 North Point Boulevard, BALTIMORE, MD. 21222

12-76

Your Vulcan Thermaire Gas Convection Oven is the finest made.

Proper use and maintenance will result in many years of satisfactory performance.

We suggest that you carefully read this entire manual and carefully follow all of the instructions.

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## 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 assumed full responsibility for safe delivery upon acceptance of the 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 fifteen (15) days of date 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.

### REPLACEMENT PARTS ORDERING

THE FOLLOWING INFORMATION MUST ACCOMPANY A REPLACEMENT PARTS ORDER OR IT CANNOT BE FILLED.

- A. MODEL AND STYLE OR SERIAL NUMBER.
- B. VOLTAGE AND PHASE
- C. APPLIANCE FINISH, PERMAFINISH, STAINLESS STEEL, ETC. (IF APPLICABLE TO PART TO BE REPLACED.)

THIS INFORMATION CAN BE FOUND ON THE INSTRUCTION PLATE ON THE UNIT.

PARTS MAY BE ORDERED FROM YOUR DEALER, SERVICE AGENCY, OR THE FACTORY.  
ORDERS TO THE FACTORY SHOULD BE ADDRESSED AS SHOWN BELOW.

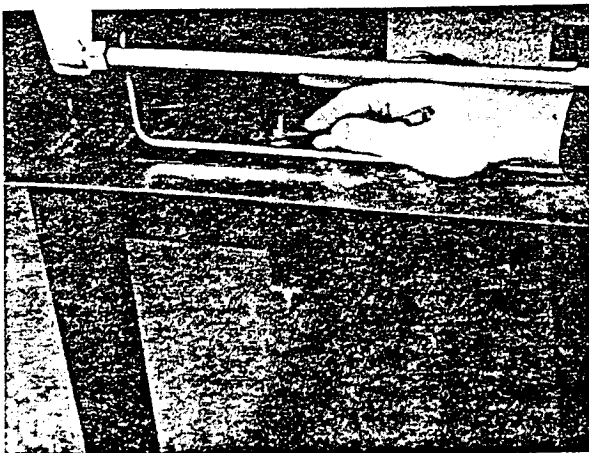
VULCAN-HART CORPORATION, 3600 NORTH POINT BOULEVARD, BALTIMORE, MD. 21222

# VULCAN GAS THERMAIRE CONVECTION OVEN INSTALLATION INSTRUCTIONS

Vulcan Thermaire Gas Convection Ovens are manufactured for use with the type of gas specified on the nameplate and for installation in accordance with ANSZ223.1 (Latest Edition) National Fuel Gas Code. Copies may be obtained from American Gas Association Inc., 1515 Wilson Blvd., Arlington, Virginia 22209.

Vulcan ovens are produced with the best possible workmanship and materials. Proper installation is vital if best performance and appearance is to be achieved. Please follow these instructions carefully.

1. Remove crating with care. Remove all wood blocking, packing material and accessories.
2. Each unit is factory equipped and electrically connected for use with type of gas and electric supply indicated on rating plate behind the lower panel. Check type of gas and electric supply available.
3. Oven and leg stand are shipped assembled on Model RGT-10 only.  
Position unit as near to final location as possible.
4. Pipe Joint compounds used when connecting appliances to gas should be resistant to the action of L.P. Gases.
5. Pipe Joints should be tested for leaks with a soap and water solution before operating the unit.
6. Connect oven to gas supply thru shut-off valve and gas pressure regulator provided.



DETAIL A

Units for use on natural gas or mixed gas are equipped with a regulator with a preset outlet pressure of 3.7 W.C. Units for use on propane gas have a regulator with a preset outlet pressure of 10.0' W.C. Regulator must be mounted horizontally to provide the preset outlet pressure. If regulator is mounted in any other position, the outlet pressure must be reset.

Note: Do not obstruct leak limiter on gas pressure regulator.

7. Connect oven to electric supply. 115 volt ovens single phase units are equipped with a 7 ft. 3 wire including ground supply cord. 208/240 volt units with single or three phase motors are provided with terminal block. This appliance is equipped with a three-prong (grounding) plug 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.
8. Install draft diverter if required.  
Either a draft diverter or low profile deflector is shipped with every oven. Low profile deflector is intended for use when oven is installed under canopy type hoods. When oven is directly connected to vent system, down draft diverter must be used.
9. When mobile carriers or basket dollies are to be used, the standard oven racks and supports are left out.
  - A. The cart used to transport mobile carriers and basket dollies has a guide and locking device to align runners on cart with runners on oven deck.
  - B. When using 18 x 26 pans with single rack carrier, the racks are not required. Engage 18 x 26 pan rim on rack carrier runners.  
The oven deck height should now be adjusted to align with cart height.
10. Using a carpenter level placed on a rack, adjust the feet on the bottom of each leg, so that oven is level from front to back and side to side. This must be done with either standard rack supports or optional extra mobile carriers when used.

(NOTE: LEVEL OVEN WHEN IN PERMANENT POSITION ONLY.)

## INSTALLATION INSTRUCTIONS (Cont.)

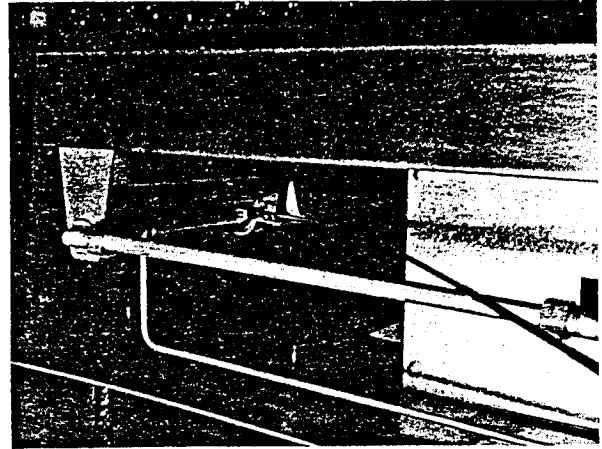
11. Turn on gas. Purge gas line to remove air. Check for leaks.

**CAUTION:** Use soap solution or similar means (do not check with open flame).

12. Light pilots by applying a lighted match or taper to pilot burners. (See detail B). The pilot burner flames are preset at factory before shipping, approximately 1/2" high. Flame should impinge on flame switch sensing bulb located directly above each pilot burner. It is not necessary to light the pilots every day. At the end of each day's use, turn off master switch.

### CAUTION

Fan must rotate clockwise when viewed through the oven door. On three phase motor units, fan rotation can be reversed by interchanging any two power supply leads. On single phase units with incorrect fan rotation, contact factory.



DETAIL B

## FLUE CONNECTIONS

Good ventilation, which includes flue connections and room drafts, is just as important for correct oven operation as adequate gas supply.

Generally speaking, ovens should never be directly flue connected, if a direct flue system can be avoided.

The ideal method of ventilating a Convection oven is the use of a properly designed hood. Hood should extend about 6" beyond all sides of the appliance. The hood should be connected to an adequate exhaust duct or system.

When ovens are installed in locations having low ceilings, care must be taken to insure proper clearance for the flue products. Lack of this clearance above outlet of rear flue piping will interfere

with heat circulation in the oven and could create a fire hazard condition.

Do not permit fans to blow directly at the oven and wherever possible, avoid open windows adjacent to oven sides or back and wall type fans which create air cross currents within the room.

It is also necessary that sufficient room air ingress be allowed to compensate for the amount of air removed by any ventilating system. Otherwise, a subnormal atmosphere pressure will occur, affecting oven operation adversely and causing undesirable working conditions.

A properly designed and installed hood will act as the heart of the ventilating system for the room or area in which the oven is installed, and will leave the oven independent of changing draft conditions.

# OPERATION INSTRUCTIONS

## GENERAL

The Thermaire method of air circulation and the load control make possible the Vulcan Thermaire System of Controlled Convection Cooking. This system lets you adjust the oven for the product result you desire from your own recipes.

## AIR CIRCULATION

The fan in the Thermaire moves the air over the heating elements, through the perforated side liners and over the products at high velocity.

No insulating layer of cool air can remain around the product being cooked. Heat is immediately and continually supplied to the surface of the product. As a result, products cook as quickly as their size and nature permit.

## CONTROLS

The thermostat controls the temperature that the air in the oven will reach and cuts the burners off when air is at the thermostat setting. The load control governs the amount of heat going into the oven and the time it will take the air in the oven to return to the selected thermostat setting with a specific load.

If four racks of a product cook properly at 350° with a load control setting of Med. in 15 minutes, one rack should also cook properly at 350° in 15 minutes. But since with one rack you have only a ¼ load, not as much heat is needed. By changing the load control to Low, the single rack load will receive a proportionally smaller amount of heat. It will take the same time at the same temperature as the four rack load and be cooked to the same brownness and doneness.

The cooking charts give recommended load control settings for different loads of different products.

## RECIPE ADJUSTMENT

The Thermaire does not require special recipes. Excellent results can be obtained from any good commercial recipe with reduced cooking times.

## TEMPERATURE ADJUSTMENT

The Thermaire oven will cook or bake full or partial loads at standard recipe temperatures when the load control is properly set. As with any oven, you may wish to use a temperature of up to 25°F. higher or lower than the recipe for the particular product result that you prefer.

## TIME REDUCTION

Because of the many variations in recipes, ingredients and individual tastes; we cannot give exact times for different products.

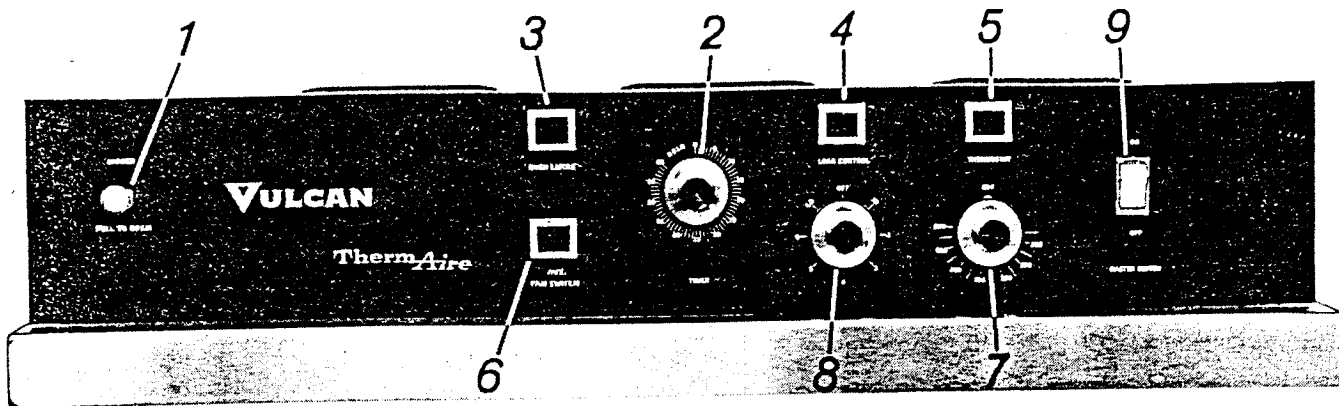
The cooking charts are intended and should be used as a guide only. When first cooking a product, check at one half recipe time; the product may then be done or additional cooking time calculated and allowed.

Important: When established, Thermaire times and load control settings should be noted on the recipe.

In baking, the oven, its design, and proper functioning are of great importance; but product quality and satisfactory results are also dependent on the recipe, the ingredients used, and the accuracy and the care with which the ingredients are measured and the recipe instructions followed.

Forced convection cooking is faster than with conventional and therefore over cooking is more common. Care must be taken not to cook products faster than is practical for the best results. Since forced convection supplies heat to the surface of the product, the thicker or more massive a product is, for its type, the longer it will take to absorb enough heat to cook.

## RECOMMENDED USE OF CONTROLS SHOWN IN DETAIL B



DETAIL B

### MOISTURE VENT DAMPER (Item 1 Detail B)

Open damper to exhaust excess moisture generated while cooking products with high moisture content. Close damper when dry products are being cooked. Intermediate adjustments permit selection for optimum performance.

### TIMER (Item 2 Detail B)

Select for any time interval up to one hour. At the end of selected interval an electric buzzer will give a continuous signal. Turn timer to hold position to stop buzzer or when timer is not in use.

### OVEN LAMP SWITCH (Item 3 Detail B) Optional

The rocker switch controls the the oven lights. Turn on lights only when loading, unloading or checking product. Continual burning of lights will result in short bulb life.

### LOAD CONTROL LIGHT (Item 4 Detail B)

Light "on" indicates load control is operating in the range between the high and low settings.

### THERMOSTAT LIGHT (Item 5 Detail B)

Light "on" indicates that oven is pre-heating or has not recovered in temperature to the dial setting during a cooking cycle.

### AUXILIARY FAN SWITCH (Item 6 Detail B)

Optional

The rocker switch controls operation of fan when doors are in open position. This permits rapid cooling of oven.

### THERMOSTAT (Item 7 Detail B)

Snap acting on-off type controls the temperature of the oven. 200° thru 500°. All heating elements are under the supervision of the thermostat.

### LOAD CONTROL (Item 8 Detail B)

An infinite switch which permits variation of the heat input between off and 100 percent of full input.

Dial Setting	Percent of Full Input
Hi	100%
Hi—	83%
Med+	72%
Med	60%
Med—	48%
Lo+	37%
Lo	27%
Off	0%

### MASTER SWITCH (Item 9 Detail B)

Main on-off switch connects electric supply to unit controls.

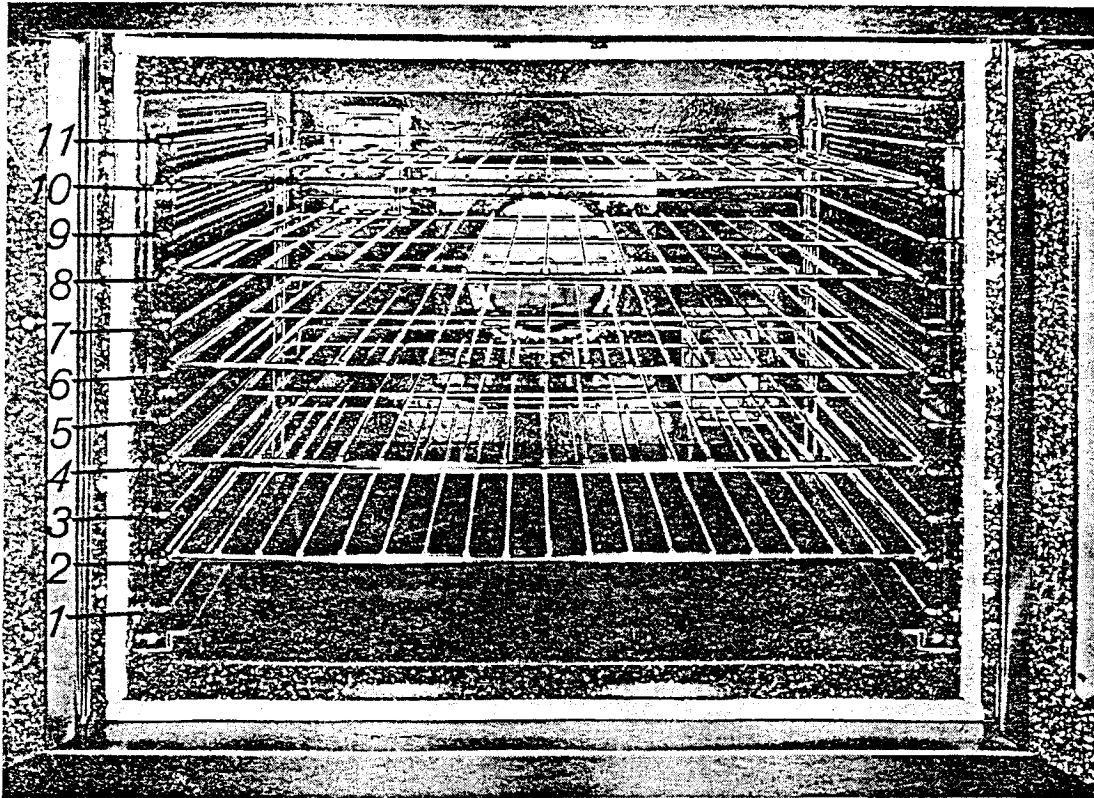
### DOOR SWITCH (not shown)

Opening doors, automatically turns off fan and heating elements. This feature is by-passed by the auxiliary fan switch, see above.

## CAPACITY AND RACK ARRANGEMENTS FOR MODEL GT-8

**CAPACITY:** The Thermaire Model GT-8 has a maximum operating capacity of six (6) racks, per section, which are supplied as standard. The (11) position rack supports provide for maximum flexibility and proper rack spacing.

**RACK ARRANGEMENTS:** The following arrangements are recommended. The position numbers are in numerical sequence starting at bottom. Detail E.



DETAIL E

### ARRANGEMENT #1

Five (5) racks in positions #2, #4, #6, #8 and #10 for oven broiling, cookies or reconstitution of frozen lunches at maximum capacity. Also recommended position for general baking in sheet pans with products not over 2½" high.

### ARRANGEMENT #2

Four (4) racks in positions #1, #4, #7 and #10 for general baking in sheet pans, muffin pans, pie or cake tins, and pudding pans 3½" high with products not over 4" high. Can also be used for casseroles or meat dishes in #200 series food service pans 12" x 20" x 2½".

### ARRANGEMENT #3

Three (3) racks in positions #1, #5 and #9 for

baking breads or cakes in loaf or tube pans and high meringue pies. Can also be used for casseroles, meat dishes or roasting in pans up to 5½" deep with products up to 6" high.

### ARRANGEMENT #4

Two (2) racks in positions #1 and #6 for roasting turkeys and other roasts up to 7" high.

Note: With the rack in position #1, there is limited space for a water pan (see separate cooking chart).

### NOTE

When mixed loads or partial loading is regular practice, some users have developed other rack arrangements to suit their particular needs.

## PREHEATING

Select and make the proper rack arrangement for the product to be cooked.

Make sure the doors are closed.

Turn main control switch on.

Set the load control at Hi.

Set the thermostat dial for the recipe temperature

or the temperature established by experience.

The signal light will come on and remain on until the oven reaches the set temperature. This will be 10 to 15 minutes for settings from 300° to 400°.

The oven should not be loaded for baking until the signal light comes on for the second time — preheating cycle only.

## LOADING

Before loading set the load control dial to the proper setting for the product and load to be cooked. (See separate cooking chart).

Open the doors. The fan and heating elements of the Thermaire are automatically cut off, when the doors are open.

Load as quickly as practical, to conserve heat. Center pans on the racks.

Sheet or roast pans of the 18" x 26" type should be centered on the rack. Food service and pudding

pans, approximately 12" x 20" each, can be loaded two to the rack, and centered.

Care should be taken to **avoid spilling** batter or liquids while loading.

**Close the doors.** The Thermaire will start cooking.

**Set the timer** to the required time (see separate cooking chart).

When the preset time is up, the timer will sound, turn the pointer to hold.

Check the product for proper doneness and unload, or set for additional time as required.

## UNLOADING

Arrangements should be made, so that adequate space is available for the products to be unloaded from the oven. Rapid unloading will conserve heat, and this is essential if you are reloading for high production. On multiple loading, close doors be-

tween each load and allow oven to recover preset temperature. Unloading is easier if the racks are pulled forward for better access to the pans; or if a bakers peel is used.

## CARE AND CLEANING

Stainless steel oven fronts may be cleaned with a damp cloth. Stubborn soil may be removed with detergent.

**Caution:** Scouring powder should not be used except with great care. Scouring powder is extremely difficult to remove completely. It can build up accumulations that will damage the oven. It will scratch and fog glass and can even damage and remove corrosion resistant finishes.

Vulcadur Permafinish surfaces may be cleaned with a cloth with detergent solution. An occasional application of silicone base auto polish will help to maintain a "like new" appearance.

Nickel plated racks and rack supports may be re-

moved for cleaning.

The side liners are also removable for cleaning. Normally this is not necessary, but will be helpful if batter or liquid is accidentally spilled into the fan.

After processing some foods at low temperatures, odors may linger in the oven. These odors may be cleared by setting the thermostat at 500°F and the load control at Hi; then allow the Thermaire to run unloaded for 30 to 45 minutes.

## REQUIRED LUBRICATION

Motor bearings are packless sealed and lubricated for life.

## SOME COMMON CONVECTION PROBLEMS, CAUSES AND SUGGESTED CORRECTIONS

**PROBLEM:** Uneven browning or overcooking at edges of pans.

**CAUSES:** Too high a load control setting or too many racks used.

**CORRECTION:** Reduce load control setting. (See separate cooking chart).

**PROBLEM:** Pulling to edge of pan or spilling.

**CAUSE:** Oven out of level or warping sheet pans.

**CORRECTION:** Have oven leveled, on the racks, side to side and front to back. The rack should check dead level side to side and from level to  $\frac{1}{8}$ " low at the front, from front to back. Pans

used for baking batter products should be kept separated from general purpose pans. If any pan shows a tendency to warp, it should be removed from the baking group.

**PROBLEM:** Overbrowning before done or shrinking and overbrowning at edges.

**CAUSE:** Too high a load control setting.

**CORRECTION:** Reduce load control setting. (See separate cooking chart).

**PROBLEM:** Excessive shrinkage.

**CAUSE:** Failure to maintain water in oven or the use of too high a roasting temperature.

## GENERAL THEORY OF OPERATION

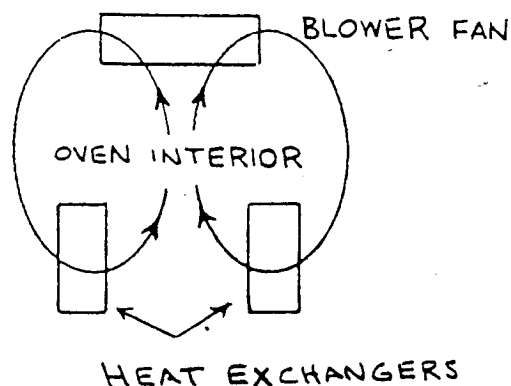
Figure 1 shows the air flow pattern inside the Vulcan-Hart Convection Ovens. The blower pulls the air from inside the oven cavity and forces it around toward the left and right sides. The forced air is then deflected toward the front of the oven on both sides and finally returns to the inner section through the perforated side liners on both sides. The air is thus able to carry the heat from the heat exchangers located behind the side liner and distribute it evenly throughout the oven cavity.

The Blower and Solenoid operate independent of each other, The Blower operates as long as the doors are closed or the Aux. Fan Switch is actuated. The Solenoid is controlled by the Thermostat and the Load Control. The Thermostat must be On and the Load Control set to an operating position for the Solenoid to come On and supply heat to the oven. Either the Thermostat or the Load Control Switch in Off position will shut off the Solenoid.

In order to provide protection against pilot-out hazard, two normally open flame switches are connected in series with the Solenoid. The switches close when heated by the pilots and will remain closed as long as the pilot flame is present. In the absence of pilot heat, the switches open, thereby de-energizing the solenoid valves. A snap-acting door switch, mechanically linked with the right hand door, shuts off both the heat and the blower when the door is opened and will automatically reset when the door is closed.

In ovens equipped with optional Aux. Fan Switch, the above mentioned door inter-lock can be over-ridden by depressing the Aux. Fan Switch. The over-ride affects the blower only (not the heat) and is intended for rapid cooling of the oven interior.

Under "Component Description and Replacement" section the detailed function of each component is explained.



## TROUBLE-SHOOTING DATA

The following is intended to provide a guide for trouble shooting procedure and covers some of the more common problems with the equipment. The servicing personnel, as with any other equipment, need to become familiar enough with the circuit and the components in order to be able to follow a logical sequence of trouble-shooting, and repair malfunctions not mentioned in the following paragraphs.

The instruments necessary for trouble-shooting would be:

- A. A.C. Voltmeter to measure line voltages up to 480 volt.
- B. A.C. Ammeter to measure line currents
  
- C. Accurate Thermometer to measure oven temperature up to 500 F.

In the following paragraphs, the voltmeter is used to measure the voltage between 2 phases on 208, 240, 480 volt and between one phase and neutral on 220/380 and 240/415 volt supplies. Do not measure the voltage with respect to the chassis ground. For the sake of simplicity, the measured voltage is referred to 115 volt, assuming that the supply is 115 volt. When supply is 240 or 220, the measured voltage should also be 240 or 220 – it is also assumed that the voltage rating of the oven matches exactly (within the allowable supply tolerance) that of the field supply. Refer to the appropriate wiring diagram at the end of this booklet for reference.

With the main power and oven circuit breakers "ON", the master switch turned to "ON" position and the oven door closed:

PROBLEM	PROCEDURE
1. No blower, no heat	<p>Depress the Oven Light switch or turn timer knob to "0" position. If the lights come On and the Buzzer sounds, follow step B. If not, follow step A.</p> <p>Step A— Measure voltage between leads 93 and 94 (The supply side) of the Master Switch.</p> <p>If no voltage check connection to Power Supply Cord and verify power at wall socket.</p> <p>If 115 volt, measure voltage across 21 and 22.</p> <p>If no voltage, the Master Switch is defective.</p> <p>If 115 volt, check for bad connection from the switch terminal to the Thermostat and motor connections.</p> <p>Step B— Only the Door Switch can disable the Blower and heat at the same time. While opening and closing the right hand door listen for a Click near the top of the right hand door. If no Click, the door switch requires adjustment. If the switch does Click but no heat or blower, the the switch may be defective.</p>

PROBLEM

PROCEDURE

2. The blower is "ON" (with aux. fan switch de-energized) but no heat.

Turn thermostat knob to about 400 F. position. If oven signal light is turned "ON", follow step A; if not, follow step B.

Step A. Oven indicator light is "ON." This is an indication that the door switch, the flame switches, and the thermostat are functioning properly. The problem can then be related to the load control switch or the solenoid.

Turn the load control knob to "HI" position.

Check the voltage between terminals L1 & L2 of the load control switch:

If no volt, check for bad connection or faulty lead to the switch.

If 115 volt, check voltage across H1 & H2 terminals of the switch.

If no volt, the switch is defective.

If 115 volt, check for defective solenoid or faulty connection between the load control and the solenoid.

Step B. Oven Indicator light does not come "ON." This is an indication that the door switch, flame switches, or the thermostat could be defective. Make sure that the pilot flame is present. With the load control set at "HI" and thermostat at mid position, carefully connect a jumper lead across the (2) flame switches. (Connect one side of the lead to lead No. 35 and the other to lead No. 34 going to the flame switch terminals.)

If the oven indicator light comes "ON" and the solenoid is energized, check for bad connection to the flame switches or defective flame switches. (The flame switch contacts must be closed when heated by the pilot flame.)

If the indicator light does not come on, check for bad connection between the master switch and the thermostat, defective thermostat, or bad connection between the normally open contact of the door switches and lead No. 34 going to the flame switches.

3. The oven heats up properly when empty, but as soon as the food is put in it, the temperature drops and the oven never recovers.

Meals containing excessive moisture can cause the temperature to drop. Also, a cause of temperature drop is excess load.

Refer to the Cooking Chart to insure that the load is of the recommended capacity of the oven in use.

- 4 The oven temperature keeps increasing beyond the setting of the thermostat.

If the thermostat indicator light cycles on and off, check for defective solenoid.

If the thermostat light remains "ON" check for defective thermostat (contacts welding)

5 The motor turns off and automatically comes back "ON" after a few minutes.

The internal thermal protector of the motor is sensing a high temperature which is caused by:

- A. Hi current – Check for clockwise rotation of shaft, for any binding on the shaft or the blower wheel (the wheel should be rotated freely by a hand touch.) If none of the above, the motor may be defective.
- B. Hi ambient – Check for hot air leakage from inside the oven to the back through the light or motor housings. Check to see if hot air is blown to the motor from the adjacent equipment.  
Check for proper ventilation in the area.

208–240 volt units note : Sometimes the over current affects the circuit breaker (15 amp breaker) before it does the thermal protector; hence, the circuit breaker keeps tripping to "OFF" position.

## PARTS DESCRIPTION & REPLACEMENT

**WARNING:** Turn the Main Gas Valve and Power Disconnect Switch to OFF before servicing the equipment. Reconnect the leads of the replacing components exactly to the original position and reverse procedure for adding the new component.

### I. SWITCH PANEL

Remove two screws from rear flange of Switch Panel louvered cover. Push cover back exposing Switch Panel components.

### A REPLACING ROCKER SWITCHES AND INDICATOR LIGHTS SWITCHES AND INDICATOR LIGHTS.

- Remove all wire connections to component. Make a note of terminal positions.
- Compress spring clips on top and bottom of component while forcing it out the front of the Switch Panel.
- Replace component in the original position by pushing through the front face of the Switch Panel until spring clips lock into place.
- Reconnect wires to proper terminals.

### B. REPLACEMENT OF THERMOSTAT

- Remove Rear Body Top.
- Remove the Thermostat Bulb from its(2) retaining clips located in the right rear corner of oven cavity.
- Push Bulb and Capillary Tube through Grommet in cavity top.
- Push Bulb and Capillary through hole in Switch Panel Compartment.
- Remove Silicone tubing from Capillary and save for reinstallation.
- Disconnect wires from Thermostat. Remove control knobs and mounting screws. Pull Thermostat off back of panel.
- When reinstalling Thermostat, reverse procedure listed above. Do not kink Capillary or place sharp bend in Bulb.

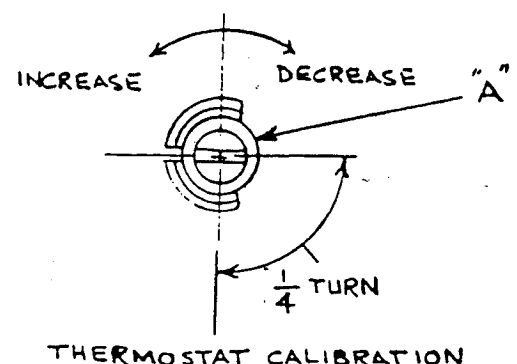
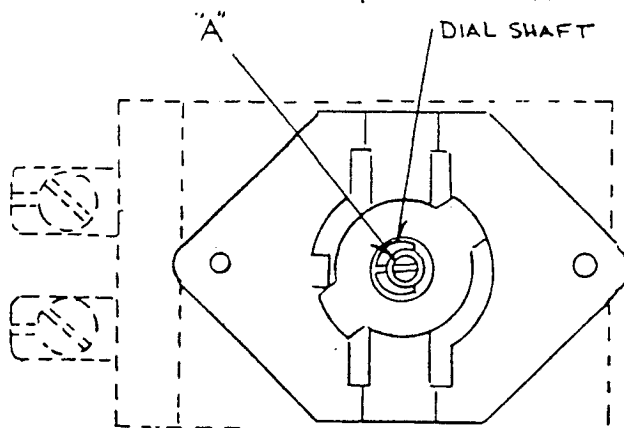
### THERMOSTAT CALIBRATION CHECK

- Use a calibrated potentiometer with a thermocouple located in the center of the fan guard assembly.
- Set Thermostat Knob to a mid range temperature.
- Allow adequate time for the temperature to stabilize.

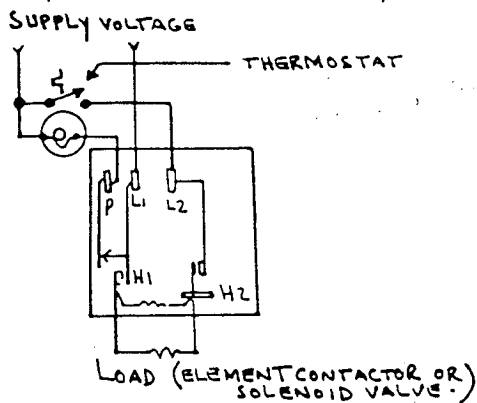
### THERMOSTAT CALIBRATION

- Remove knob from dial shaft B, Detail B.
- Turn screw A clockwise to decrease temperature and counterclockwise to increase temperature.

Note: 1/4 turn of screw A represents a temperature shift of 35 degrees F.



- C. Load control. A D.P.S.T. cycling Switch varies, according to its setting, the percent on-time of the output as shown below:



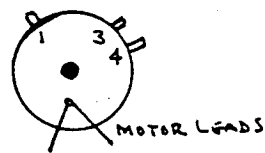
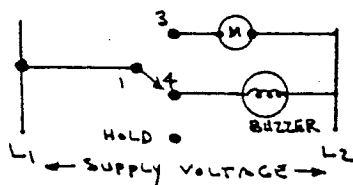
Dial Setting	Percent On-Time
Hi	100
Hi -	83
Med +	72
Med	60
Med -	48
Lo +	37
Lo	27
Off	0

### INFINITE LOAD CONTROL SWITCH

The Load Control, as shown schematically, is connected in series with the thermostat, thus providing variable rate of temperature rise to reach the thermostat setting, as well as maintaining at the final set temperature. Therefore, with load control set at Lo, it will take much longer to reach a desired temperature than with a setting of Hi. The cooking chart shows the necessary dial setting for different food products.

To replace, remove the knob and the lock nut. To reinstall, make sure the dimples on the face of the switch fall in the slot of the switch panel in order to prevent it from rotating.

- D Timer (one or five-hour models). The normally open and common contacts of the electric timer are connected together, energizing the timer motor when the knob is set to the desired position. Once the timer completes its set interval (at zero mark) the common terminal disconnects from timer motor (shuts the motor off) and connects with the buzzer. The buzzer will continue to sound until the knob is manually turned to 'Hold' position where all contacts are opened (timer motor and buzzer turned off)



To replace, remove the knob and the lock-nut - reinstall same as Item E.

### BLOWER MOTOR

The Blower Motor has internal thermal protection, and its sealed bearings do not require any lubrication. The mounting of the Blower Assembly allows servicing from inside the oven as follows:

Remove Fan cover.

Loosen set screw on airtor with allen wrench.

Pull airtor forward off of the Motor Shaft with wheel puller.

Remove the (4) nuts holding the motor mounting plate.

Pull the motor assembly forward and rest on cavity bottom.

Remove the junction box cover and supply leads.

Rest the motor on its back. Remove the (4) flat head screws, lockwashers, nuts and spacers used to fasten the Motor Mounting Plate to the Motor.

**CAUTION:** The motor is suitable for connection to two different voltage supplies. Check the connection instruction inside the Motor Junction Box Cover to assure proper connection for the available voltage supply.

The direction of rotation is clockwise as viewed from inside the Oven. The 1-phase Motors are internally designed for C.W. rotation. On 3-phase Motors, interchange any two supply leads to convert C.C.W. to C.W. rotation.

### 3. OVEN LIGHTS

The two 50 watt, 115 volt bulbs are connected in series in the Electric and in parallel in the Gas Convection Ovens.

To replace lamps, remove the (4) Mounting Bolts holding the Lamp Window Assembly. Both the Lamp, as well as the socket can now be serviced. Make sure the replacement lamp is of high temperature type and is not larger than 50 watts.

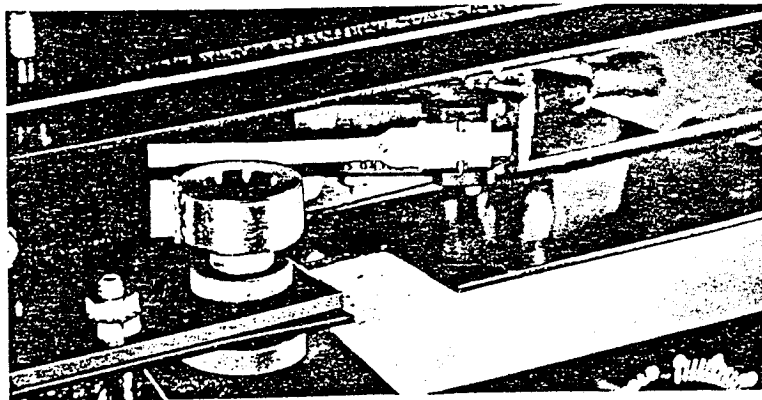
### 4. DOOR SWITCH

With the oven door closed, the normally open contact of the door switch is closed providing power to the Heat and Motor Controls. When the Door opens, the normally open contact is de-energized, hence the Solenoid and the Blower are turned off.

To adjust or replace the Door Switch, remove the (2) mounting screws on the underside of the top finishing piece. Depress the Door Catches up inside the Top Channel and pull the top finishing piece off.

The Door Switch is controlled by a cam type device mounted to the top of the right hinge pin. The cam must actuate the Door Switch when the door is approximately 3 inches from being closed.

To replace the Door Switch, remove the Mounting Screws on the Door Switch Support Bracket and remove the defective switch from the bracket.



## POWER PANEL ASSEMBLY

- A. CONTACTOR The 3-pole motor contactor is used on units equipped with 3-phase motors. It is energized when the power is on and the door closed but also when the door is open but the aux. fan switch is depressed to the "ON" position.

To replace, remove the (2) mounting screws and disconnect the leads.

- B. Relay. The S.P.S.T. Relay provides power to the Blower Motor, on units equipped with aux. fan switch, in order to over-ride the door interlock.

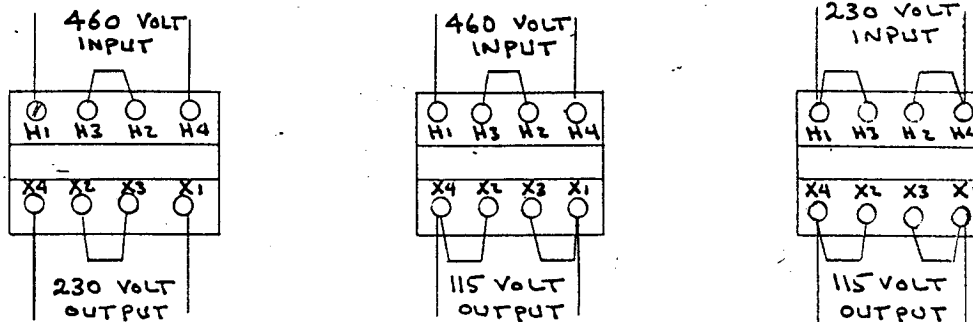
To replace, follow Item A procedure.

- C. Buzzer. Signalled by the timer, the buzzer sounds when the pre-set time is completed.

To replace, cut both wires approx. 3" from buzzer and strip ends. Remove the bracket holding the defective buzzer. Install the new buzzer equipped with mounting bracket and lead, and connect the wires with wire nuts.

- D. CIRCUIT BREAKER The circuit breakers in 208, 240, 480 volt models provide protection for the control circuits and the lights. The circuit breakers are constructed with internal time delay. They detect short circuit or overload conditions in the in the equipment and trip to "OFF" position.

- E. TRANSFORMER. The control transformer is used to step down the available supply voltage from 460 volt to 230 volt on the electric models and from either 460 or 230 to 115 volt on the gas models for the use of the control and oven light circuits. The jumper straps (or wires) are used to change the input and output voltages to the required ratio. Below is the schematic showing the 3 connections used in different models. In replacing the old transformers with the new ones care must be taken to follow the required connection accurately.



### SHUT-OFF VALVE SERVICE

The gas shut off valve is located at the rear of the unit and should be used to shut the unit down when service is required to gas components. This valve should also be used to turn all gas off to the unit when the unit is being shut down for an extended period of time.

If the shut off valve requires service this may be accomplished only by turning off the gas supply upstream of the valve.

### PRESSURE REGULATOR SERVICE

The pressure regulator is located at the rear of the unit downstream of the shut off valve. If the pressure regulator requires service, this may be accomplished by turning off the gas supply upstream of the shut-off valve and pressure regulator and then removing both of these parts.

Blockage of the pressure regulator leak limiter will result in erratic burner operation and pilot outage.

**NOTE:** Prior to replacing a pressure regulator, in an effort to correct problems traced to this component, remove and clean the leak limiter.

### PILOT BURNER ADJUSTMENT

Remove lower panel assembly (spring clip mounted) and light both pilot burners.

Adjust pilot flame heights to approximately 1/2".

Flame should impinge on flame switch sensing bulbs located directly above the pilot burner flames. See Detail A for location of pilot. Both pilot valves are located in the front center of the burner compartment.

### AIR ADJUSTMENT

Although main burner air is adjusted before shipment, it should be checked at the time of installation. Excessive air will cause flames to lift off a burner when cold or may cause flash-back during normal cycling of unit, particularly when propane gas is used.

Insufficient air will cause flames to burn with a yellow tip and result in carbon accumulation in the flame chamber and heat exchange tubes.

### BURNER ORFICE DATA

<u>MODEL</u>	<u>MAXIMUM INPUT PER BURNER</u>	<u>PRESSURE REG. SETTING</u>	<u>ORFICE DRILL SIZE</u>	<u>GAS</u>
RGT-10	32500	3.7 W.C.	# 31	NAT.
	32500	10.0 W.C.	# 51	LP.
GT-8-1	50000	3.7 W.C.	# 25	NAT.
	50000	10.0 W.C.	# 46	LP.
GT-88-1	50000	3.7 W.C.	# 22	NAT.
GT8-1 SMT	50000	10.0 W.C.	# 44	LP.
GT8-1 SMB				

### REPLACEMENT OF SOLENOID VALVE

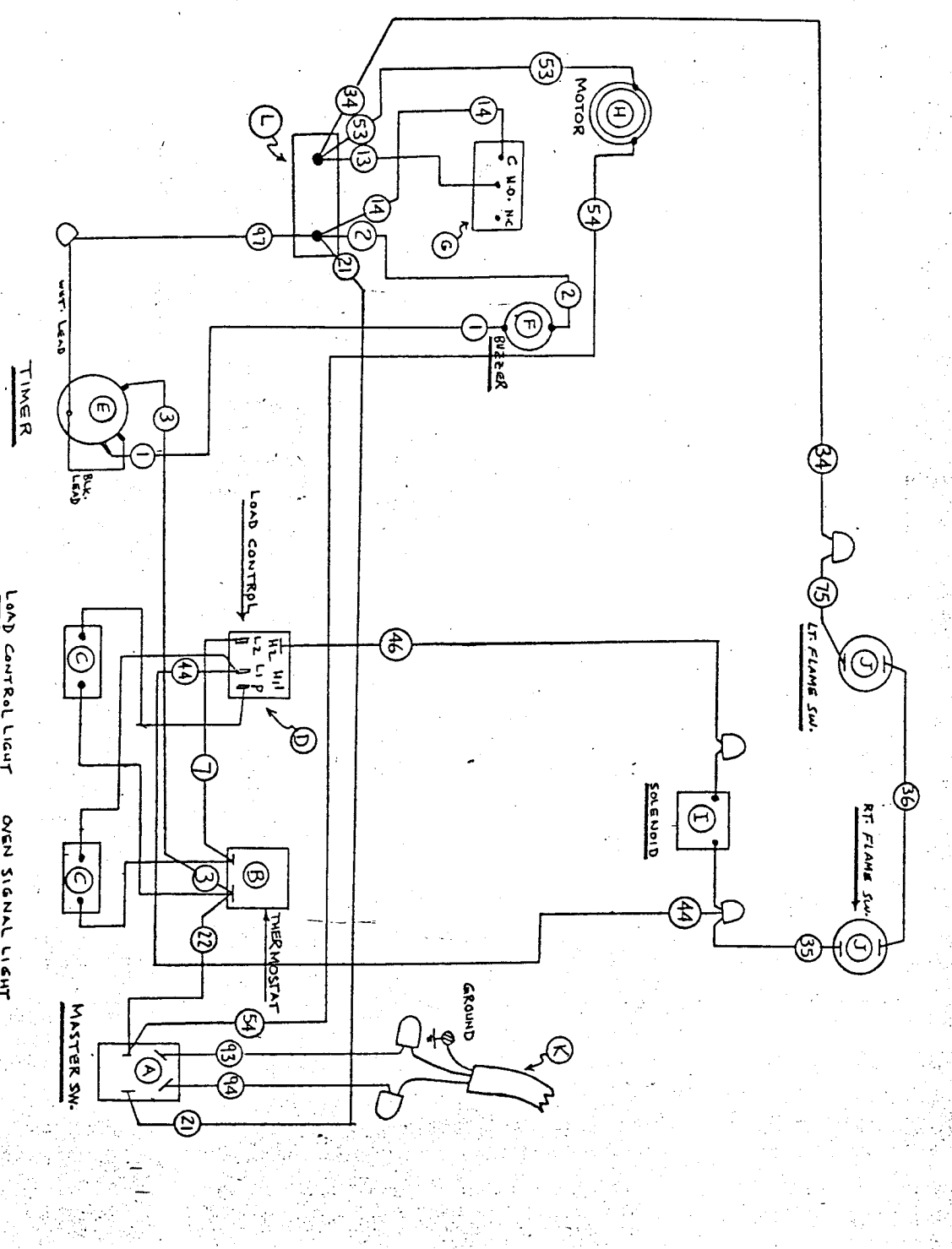
#### MODELS GT-88 AND GT-8SM

- TURN OFF UNIT SHUT OFF VALVE.
- BREAK UNION FITTING AT REAR OF CONTROL PANEL.
- REMOVE 3/8" X 3/4" COUPLING.
- REMOVE CONTROL COMPARTMENT COVER.
- REMOVE SOLENOID COMPARTMENT COVER BELOW SWITCH PANEL.
- DISCONNECT SOLENOID WIRES AT WIRENUTS.
- BREAK PILOT AND MAIN BURNER COMPRESSION FITTING.
- REMOVE (2) BOLTS AT REAR OF SOLENOID COMPARTMENT AND PULL SOLENOID AND 3/8 MANIFOLD OUT FRONT OF COMPARTMENT.
- REPLACE SOLENOID ON MANIFOLD AND REMOUNT BY REVERSING PROCEDURE LISTED ABOVE.

### REPLACEMENT OF SOLENOID VALVE,REGULATOR,OR SHUTOFF VALVE

#### MODELS RGT-10, GT-8, GT-8-1

- TURN OFF GAS SUPPLY UPSTREAM OF UNIT.
- BREAK GAS CONNECTION AT SHUT OFF VALVE.
- BREAK COMPRESSION FITTINGS AT FRONT MANIFOLD.
- REMOVE (4) BOLTS (INSIDE CENTER CHAMBER) TO REAR MANIFOLD SUPPORT.
- DISCONNECT WIRES TO SOLENOID AT WIRE NUTS.
- PULL MANIFOLD OUT BACK OF UNIT.
- REMOUNT MANIFOLD BY REVERSING PROCEDURE LISTED ABOVE.



NO.	DESCRIPTION	QTY.	UNIT PRICE	TOTAL
1	LEAD ASSEMBLY REF. DWG. 00086	1	119.86	119.86
1	L PORCELAIN BLOCK	1	000.81	000.81
1	K SUPPLY CORD	1	105.06-1	105.06-1
2	J FLAME SWITCH	2	114.96-11	229.92-22
1	I SOLENOID VALVE	1	105.74-9.9	105.74-9.9
1	H MOTOR {RGT MODEL 3/4HP 11205-1	1	11205-1	11205-1
1	G DOOR SWITCH	1	114.96-5	114.96-5
1	F BUZZER 120 V. COIL 114.99-2	1	114.99-2	114.99-2
1	E TIMER 60CY. 120V. 1.5AMP 112.70-3	1	112.70-3	112.70-3
1	D LOAD CONTROL 115 VOLT 111.503-1	1	111.503-1	111.503-1
2	C PILOT LIGHT 114.96-E4	2	114.96-E4	229.92-E4
1	B THERMOSTAT (KN8 11124-1)	1	111.506-3	111.506-3
1	A MASTER SW. 114.96-B1	1	114.96-B1	114.96-B1

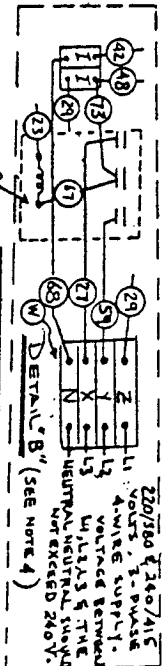
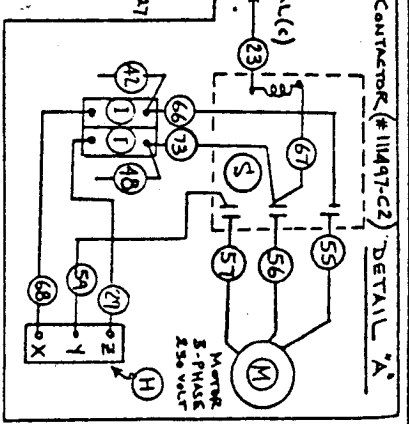
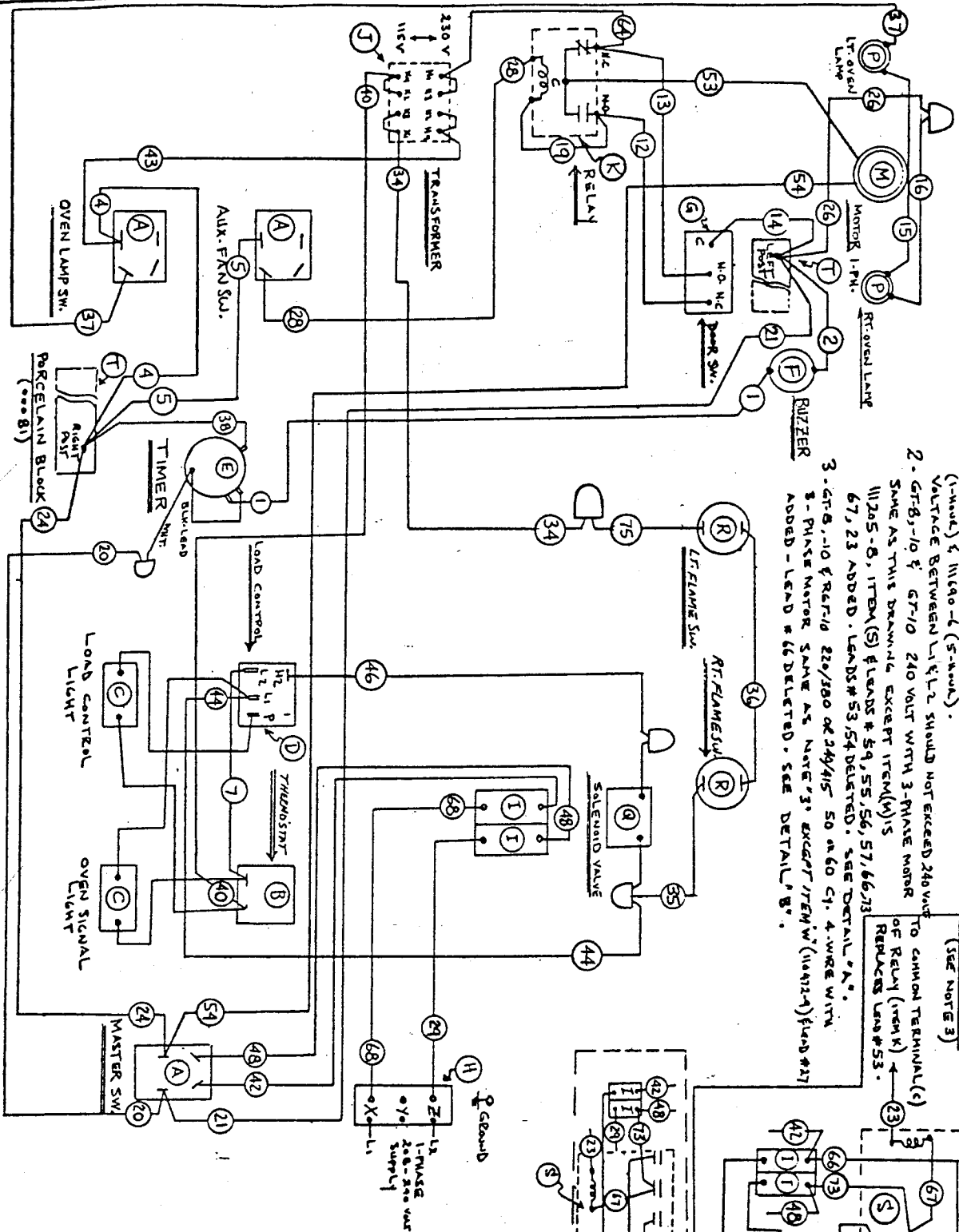
**E VULCAN-HART CORP.**  
 BALTIMORE, MD.  
 WIRE & DIAGRAM GAS  
 CONNECTION OVEN GT-84 GT-10 115 VOLTS  
 DRAWING NO. **A11980**

DRAWING CHANGES			
SUB.	DATE	BY	REASON
1	5-9-73	R.R.	
2	8-2-74	R.R.	
3	8-1-76	R.R.	

NOTES: 1. A-1-678 & -10 220/380 or 240/415 VOLT. 50 CY. WITH 1-PHASE MOTOR SAME AS THIS DRAWING EXCEPT NORMAL (ITEM M) IS 111205-6. TIMER IS 111640-5 (1-1/2 INCH) & 111640-6 (5-1/2 INCH). VOLTAGE BETWEEN L1 & L2 SHOULD NOT EXCEED 240 VOLTS.

- 2. 67-8, -10 & 67-10 240 VOLT WITH 3-PHASE MOTOR SAME AS THIS DRAWING EXCEPT ITEM (M) IS 111205-8, ITEM (S) & LEADS # 54, 55, 56, 57, 66, 73, 67, 23 ADDED. LEADS # 53, 54 DELETED. SEE DETAIL "A".
- 3. 67-8, -10 & 67-10 220/380 or 240/415 50 CY. 4-WIRE WITH 3-PHASE MOTOR SAME AS NOTE 3 EXCEPT ITEM W (111412-4) LEAD # 27 ADDED - LEAD # 66 DELETED. SEE DETAIL "B".

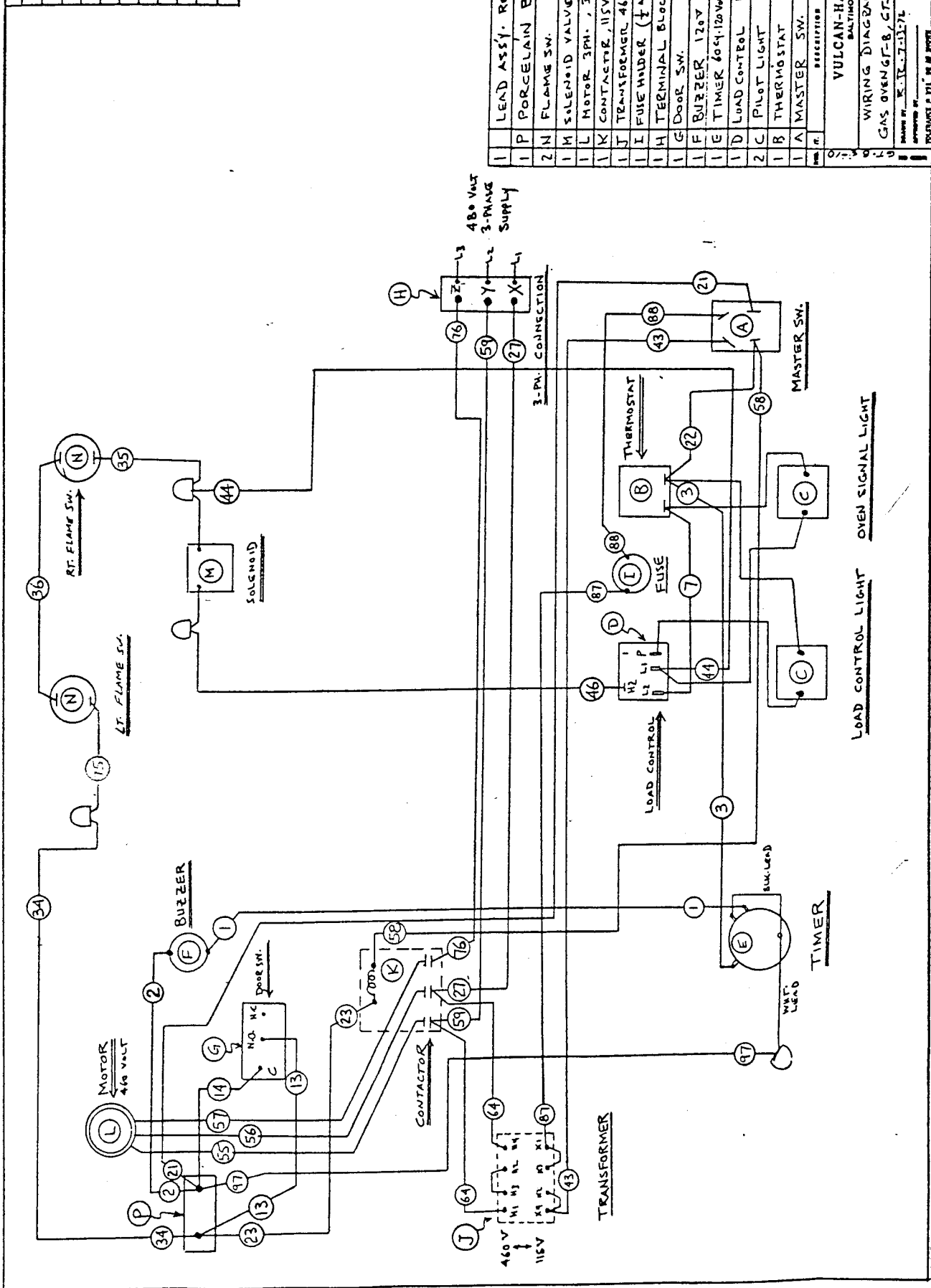
240 VOLT WITH 3-PHASE MOTOR (SEE NOTE 3) TO COMMON TERMINAL (C) OF RELAY (ITEM X) REPLACES LEAD # 53.



ITEM	DESCRIPTION	QTY	REF. NO.
1	LEAD ASSY	1	111986
2	CONTRACTOR, 230V COIL	1	111497-C2
3	FLAME SW.	1	111496-H1
4	SOLENOID VALVE	1	105748-9
5	OVEN LAMP SW. 120V	1	107793-2
6	NORM. 67-8 & -10	1	111205-5
7	1-PHASE 230V RGT-10 2-W	1	111205-1
8	RELAY 240V COIL	1	111497-A2
9	TRANSFORMER 210/115V 50VA	1	111500-6
10	CIRCUIT BREAKER 15A	1	111501-5
11	TECHNICAL BLOCK	1	110472-8
12	DOOR SW.	1	111496-F1
13	BURZEE 240V COIL	1	111494-1
14	TIMER 60CY 230VOLT	1	111640-5
15	LOAD CONTROL 115V	1	111503-1
16	PILOT LIGHT	1	111496-E4
17	THEMOSTAT	1	111506-3
18	MASTERC SW.	1	111496-B1

WIRING DIAGRAM FOR GAS OVEN WITH LIGHTS & AUX FAN SW. 208, 240, 270/380, 240/415 V. APPROVED BY: R.R. T-20-72. DATE: 11/20/29.

DRAWING CHANGES		
SUB.	DATE	SION
1	4-10-73	R.R.
2	5-10-73	R.R.
3	8-22-74	R.R.
4	8-1-76	R.R.



1	LEAD ASSY. REF. DWG.	111986
1	PORCELAIN BLOCK	00081
2	FLAME SW.	111496-H1
1	SOLENOID VALVE	105749-9
1	MOTOR 3PH., 3/4HP.	11205-B
1	CONTACTOR, 115V OIL	111497-C1
1	TRANSFORMER 460-115, 50VA	111500-6
1	FUSE HOLDER (1 AMP FUSE)	113053-1
1	TERMINAL BLOCK	110472-B
1	DOOR SW.	111496-E1
1	BURZER 120V COIL	111499-2
1	TIMER 60-120V 5 HOUR	111500-1
1	TIMER 60-120V 5 HOUR	111500-3
1	LOAD CONTROL 115 VOLT	111503-1
2	PILOT LIGHT	111496-E4
1	THERMOSTAT	111506-3
1	MASTER SW.	111496-B1
	REVISIONS	REV. PART NO.

VULCAN-HART CORP.  
BALTIMORE, MD.

WIRING DIAGRAM RECONSTRUCTION  
GAS OVEN GF-8, GF-9 MODEL 480 VOLTS  
SCALE: 1" = 1'-0"

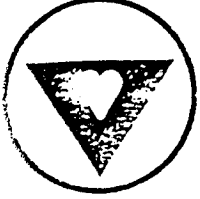
APPROVED BY: [Signature]  
DATE: 7-13-76

PROJECT: [Signature]  
A 111996









# VULCAN

## PARTS CATALOG



### GAS CONVECTION OVEN

MODEL GT-8

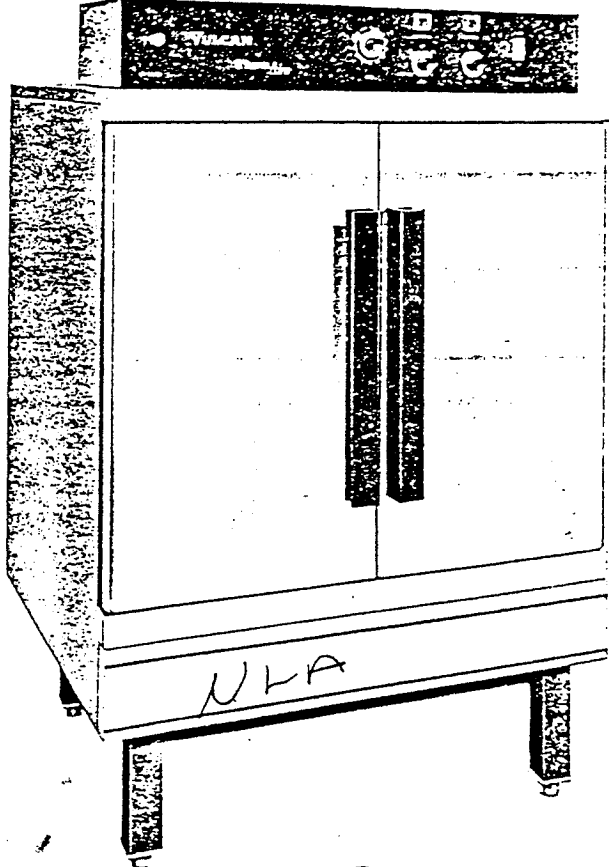
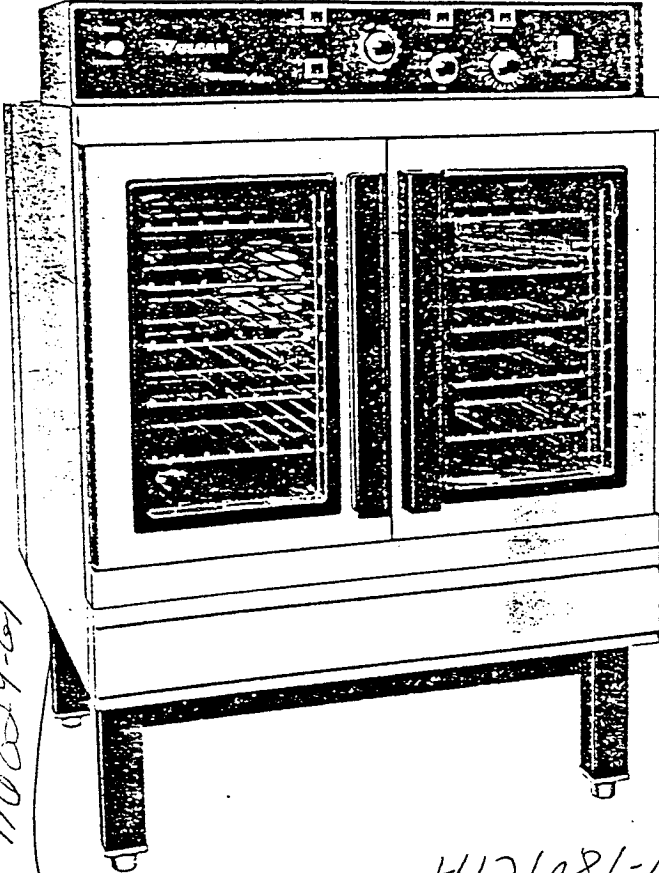
MODEL RGT-10

*ign control*

THE THERMOCOUPLE =

~~41196-H1~~  
411496-H1

*Conover to ... 411496-H1  
411082-9-64*



*casters 412681-1  
all the same 3/4" 2 1/2" square  
Threaded 1" long*

#### REPLACEMENT PARTS ORDERING

THE FOLLOWING INFORMATION MUST ACCOMPANY A REPLACEMENT PARTS ORDER OR IT CANNOT BE FILLED.

- A. MODEL AND STYLE OR SERIAL NUMBER.
- B. TYPE OF GAS
- C. APPLIANCE FINISH, PERMAFINISH, STAINLESS STEEL, ETC. (IF APPLICABLE TO PART TO BE REPLACED.)

THIS INFORMATION CAN BE FOUND ON THE INSTRUCTION PLATE ON THE UNIT.

PARTS MAY BE ORDERED FROM YOUR DEALER, SERVICE AGENCY, OR THE FACTORY.

ORDERS TO THE FACTORY SHOULD BE ADDRESSED AS SHOWN BELOW.

VULCAN-HART CORPORATION, 3600 NORTH POINT BOULEVARD, BALTIMORE, MD. 21222

Pt. No. 112049-1



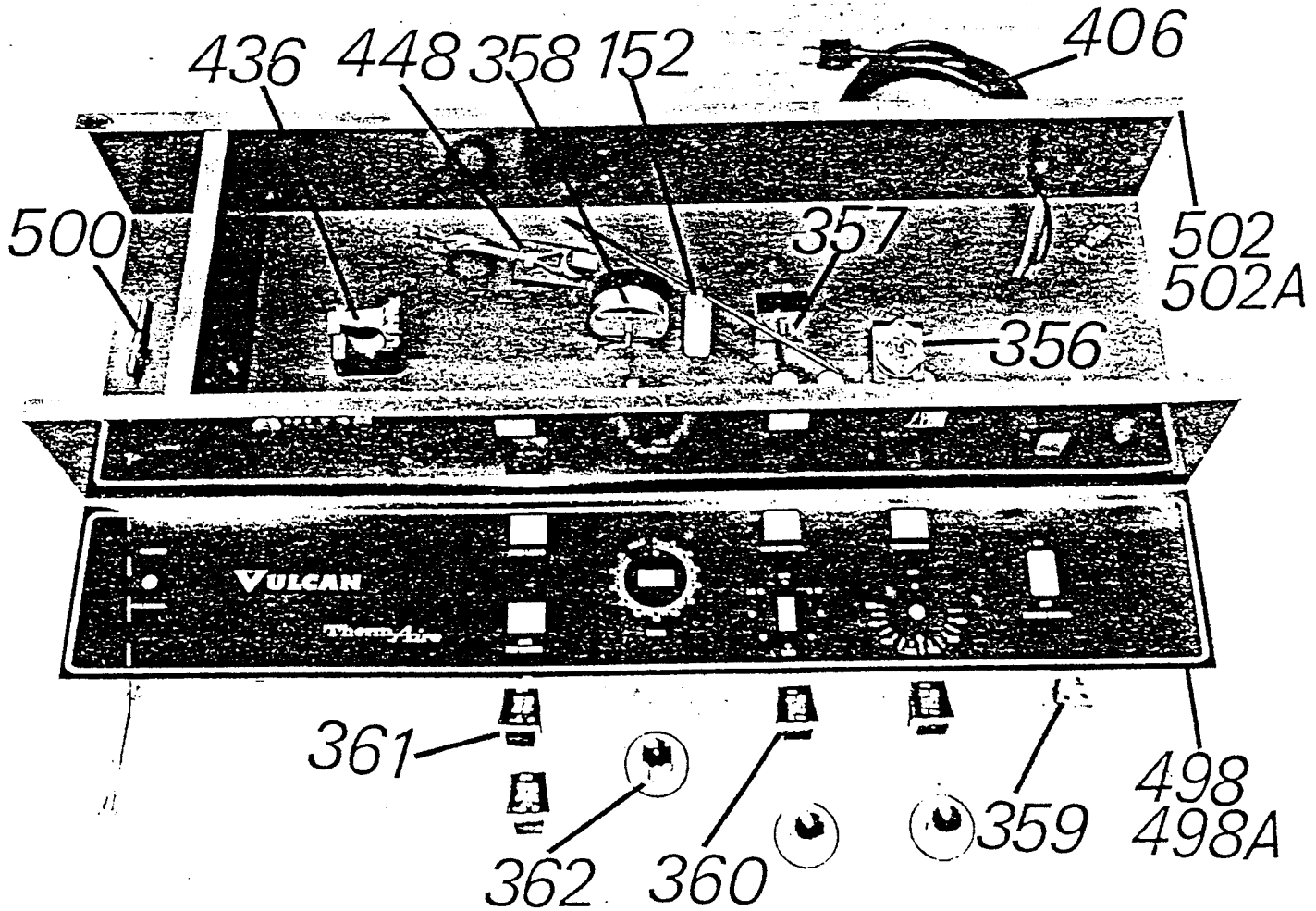
# VULCAN

# HEAVY DUTY GAS THERMAIRE OVENS

### PARTS LIST FOR CONTROL COMPARTMENT GT-8, RGT-10 115 VOLT

ITEM NUMBER	DESCRIPTION	PART NUMBER	QUANTITY REQUIRED	
			GT-8	RGT-10
152	PORCELAIN BLOCK	00081	1	1
356	THERMOSTAT 60" LEAD (500° LESS KNOB)	111506-3	1	1
357	INFINITE SWITCH WITH SPECIAL SHAFT (115V)	111503-1	1	1
358	1 HOUR TIMER WITH SPECIAL SHAFT (LESS PLATE)	111498-1	1	1
359	ROCKER SWITCH	111496-B1	1	1
360	INDICATOR LIGHT	111496-E2	2	2
361*	LIGHTED PUSH BUTTON SWITCH	111496-D2	2	2
362	CONTROL KNOB	111242-1	3	3
406	SUPPLY CORD	105016-1	1	1
436*	RELAY S.P.D.T. (115V COIL)	111497-A1	1	1
448	BUZZER REPLACEMENT KIT (115V BUZZER)	111662-G1	1	1
498	CONTROL PANEL PLATE	111903-3	1	1
498A*	CONTROL PLATE	111903-4	1	1
500	DAMPER CONTROL HANDLE	111857-1	1	1
502-F	ELECTRIC CONNECTION BOX ASSEMBLY	111902-G3	1	1
502A-F	ELECTRIC CONNECTION BOX ASSEMBLY (S.S.)	111902-G4	1	1

\*USED ONLY ON UNITS WITH LIGHTS & AUX. FAN SWITCH  
F-SPECIFY FINISH





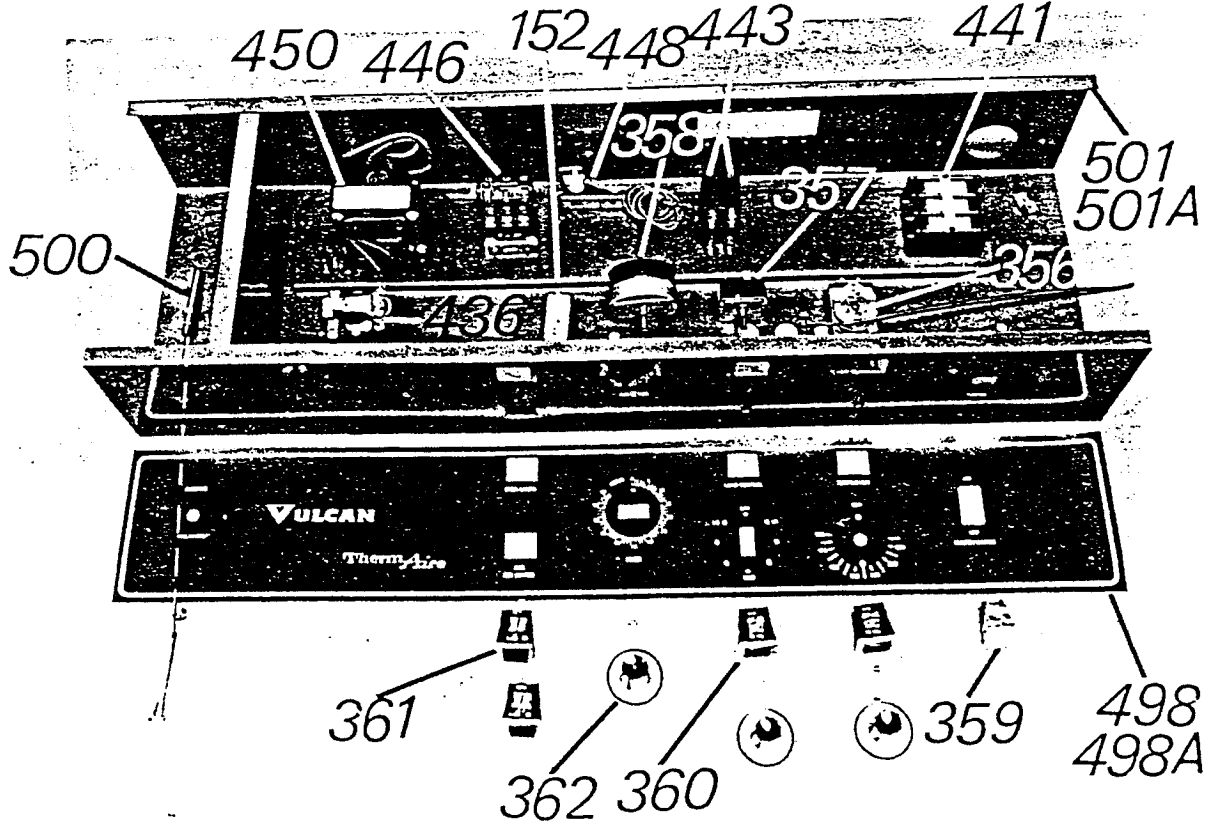
# VULCAN

# HEAVY DUTY GAS THERMAIRE OVENS

PARTS LIST FOR  
 208-240V 1 PH. MOTOR OR 3 PH. MOTOR CONTROL COMPARTMENT  
 USED ON  
 GT-8, RGT-10

ITEM NUMBER	DESCRIPTION	PART NUMBER	QUANTITY REQUIRED	
			GT-8	RGT-10
152	PORCELAIN BLOCK	00081	1	1
356	THERMOSTAT 60" LEAD (500° LESS KNOB)	111506-3	1	1
357	INFINITE SWITCH WITH SPECIAL SHAFT (115V)	111503-1	1	1
358	1 HOUR TIMER WITH SPECIAL SHAFT (LESS PLATE)	111498-1	1	1
359	ROCKER SWITCH	111496-B1	1	1
361*	ROCKER SWITCH	111496-E2	2	2
362	INDICATOR LIGHT	111496-D2	2	2
361*	LIGHTED PUSH BUTTON SWITCH	111242-1	3	3
362	CONTROL KNOB	111497-A1	1	1
436*	RELAY S.P.D.T. (115V COIL)	110472-8	1	1
441	TERMINAL BLOCK ASSEMBLY	111501-2	2	2
443	CIRCUIT BREAKER (9 AMP)	111497-C1	1	1
446 #	CONTACTOR 3 POLE (115 VOLT COIL)	111662-G1	1	1
448	BUZZER REPLACEMENT KIT (115V BUZZER)	111500-3	1	1
450	TRANSFORMER 230V to 115V 50VA	111903-3	1	1
498	CONTROL PANEL PLATE	111903-4	1	1
498A*	CONTROL PANEL PLATE	111857-1	1	1
500	DAMPER CONTROL HANDLE	111902-G7	1	1
501-F	ELECTRIC CONNECTION BOX ASSEMBLY	111902-G8	1	1
501A-F	ELECTRIC CONNECTION BOX ASSEMBLY S.S.			

\*USED ONLY ON UNITS WITH LIGHTS & AUX. FAN SWITCH.  
 F-SPECIFY FINISH  
 # - USE ONLY ON UNITS WITH 3 PH. MOTORS



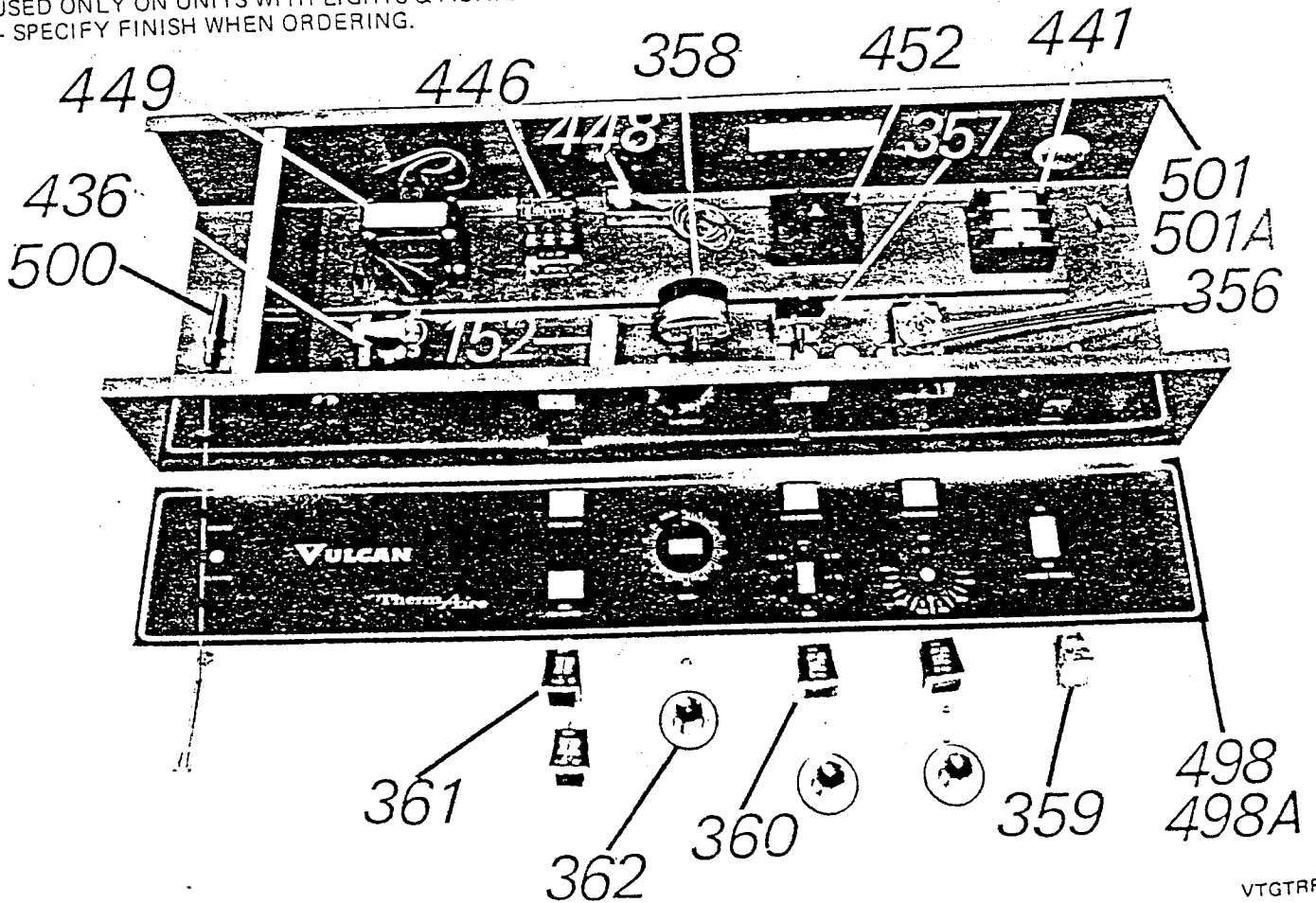


# VULCAN HEAVY DUTY GAS THERMAIRE OVENS

PARTS LIST FOR  
CONTROL COMPARTMENT  
USED ON  
GT-8 & RGT-10 480V

ITEM NUMBER	DESCRIPTION	PART NUMBER	QUANTITY REQUIRED	
			RGT-10	GT-8
152	PORCELAIN BLOCK	00081	1	1
356	THERMOSTAT 60" LEAD (500° LESS KNOB)	111506-3	1	1
357	INFINITE SWITCH (WITH SPECIAL SHAFT 115V)	111503-1	1	1
358	1 HR. TIMER (WITH SPECIAL SHAFT)	111498-1	1	1
359	ROCKER SWITCH	111496-B1	1	1
360	INDICATOR LIGHT	111496-E2	2	2
361*	LIGHTED PUSH BUTTON SWITCH	111496-B2	2	2
362	CONTROL KNOB	111242-1	3	3
436*	RELAY S.P.D.T. (115V COIL)	111497-A1	1	1
441	TERMINAL BLOCK ASSEMBLY	110472-8	1	1
446	CONTACTOR 3 POLE 115V COIL	111497-C1	1	1
448	BUZZER REPLACEMENT KIT 115V COIL	111662-G1	1	1
449	TRANSFORMER 460V to 115V	111500-1	1	1
452	RELAY TRIP BREAKER	111501-8	1	1
498	CONTROL PANEL PLATE	111903-3	1	1
498A*	CONTROL PANEL PLATE	111903-4	1	1
500	DAMPER CONTROL HANDLE	111857-1	1	1
501-F	ELECTRIC CONNECTION BOX ASSEMBLY	111902-G7	1	1
502-F	ELECTRIC CONNECTION BOX ASSEMBLY S.S.	111902-G8	1	1

\*USED ONLY ON UNITS WITH LIGHTS & AUXILIARY FAN SWITCH.  
F - SPECIFY FINISH WHEN ORDERING.

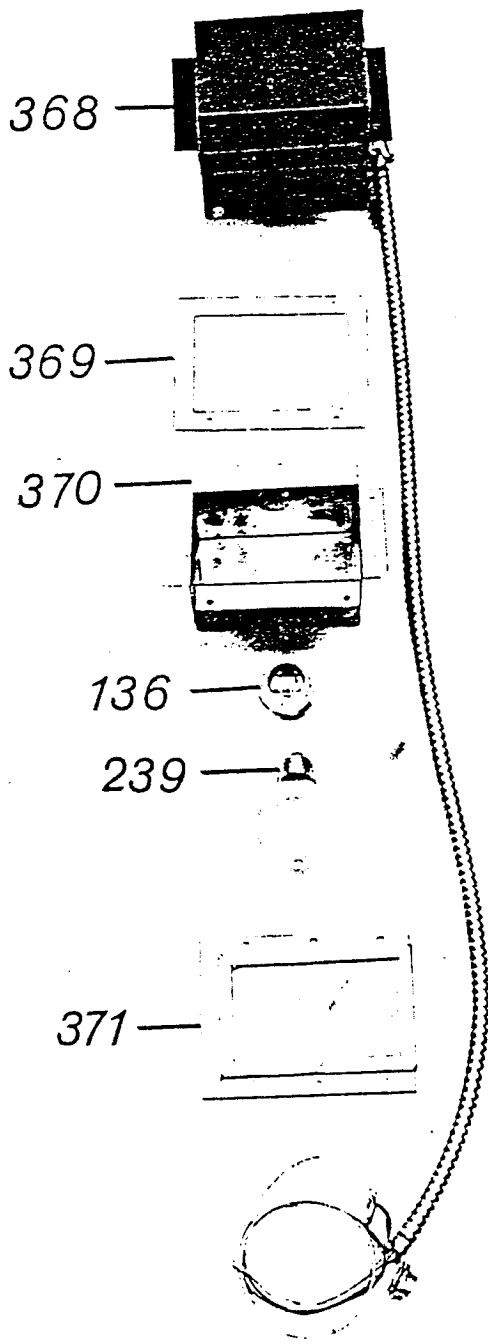




# VULCAN HEAVY DUTY GAS THERMAIRE OVENS

PARTS LIST FOR  
OVEN LAMP ASSEMBLY  
USED ON  
RGT-10, GT-8

ITEM NUMBER	DESCRIPTION	PART NUMBER	QUANTITY REQUIRED	
			RGT-10	GT-8
136	LAMP SOCKET	21201-20	2	2
239	LIGHT BULB 115V 50W (FROSTED)	107793-2	2	2
368	LAMP BOX HOUSING ASSEMBLY	111395-G1	2	2
369	LAMP BOX GASKET (1/8" ASBESTOS)	111206-1	2	2
370	LAMP BOX ASSEMBLY	111394-G1	2	2
371	LAMP WINDOW ASSEMBLY	111175-G1	2	2

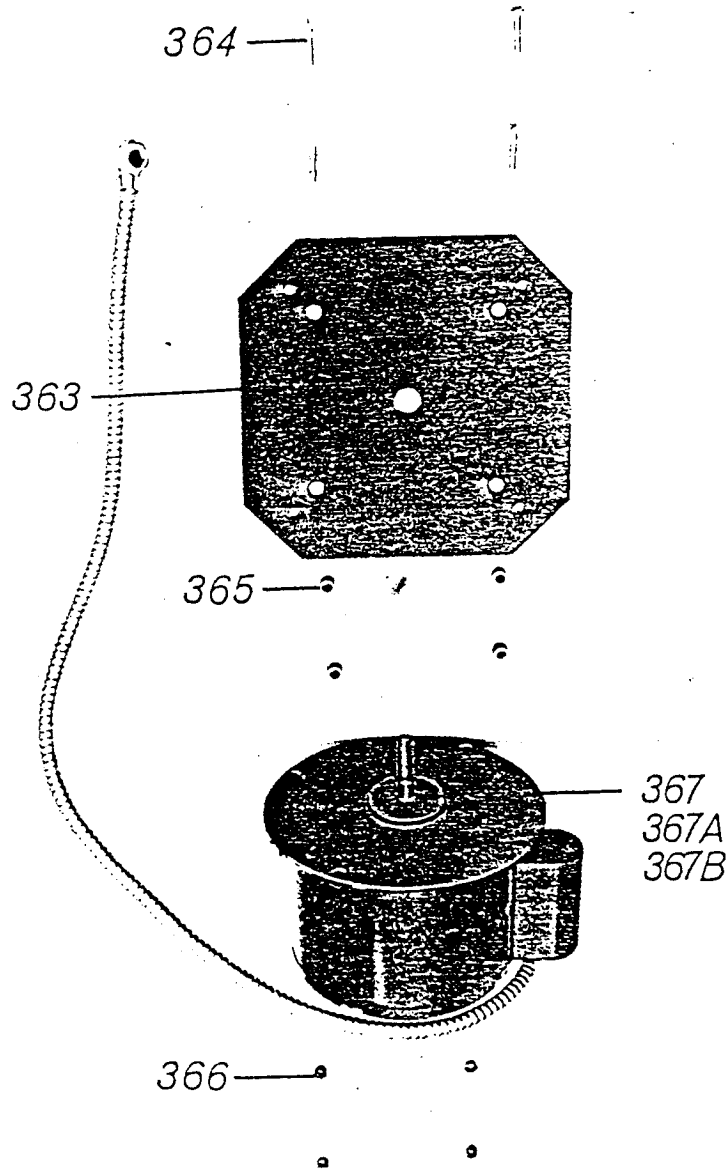




# VULCAN HEAVY DUTY GAS THERMAIRE OVENS

PARTS LIST FOR  
MOTOR ASSEMBLY  
USED ON  
RGT-10 (115, 208, 240, 460 VOLT)  
GT-8 (115, 208, 240, 460 VOLTS)

ITEM NUMBER	DESCRIPTION	PART NUMBER	QUANTITY REQUIRED	
			RGT-10	GT-8
363	MOTOR MOUNT	111160-1	1	1
364	MOUNTING BOLT (5/16 FLAT HEAD 1-3/4" LONG)	102085-28	4	4
365	MOTOR SPACER (1/4" PIPE 5/8" LONG)	111233-1	4	4
366	FLEX LOCK NUT (5/16)	106892-5	4	4
367*	MOTOR 115V - 208/240 3/4 H.P. 1 PHASE	111205-1	1	-
367A*	MOTOR 208/240 - 460V 3/4 H.P. 3 PHASE	111205-8	1	1
367B*	MOTOR 115V - 208/240V 1/2 H.P. 1 PHASE	<del>111205-5</del>	-	1
	*SELECT FOR PROPER VOLTAGE & MOTOR PHASE	<i>410258-4</i>		



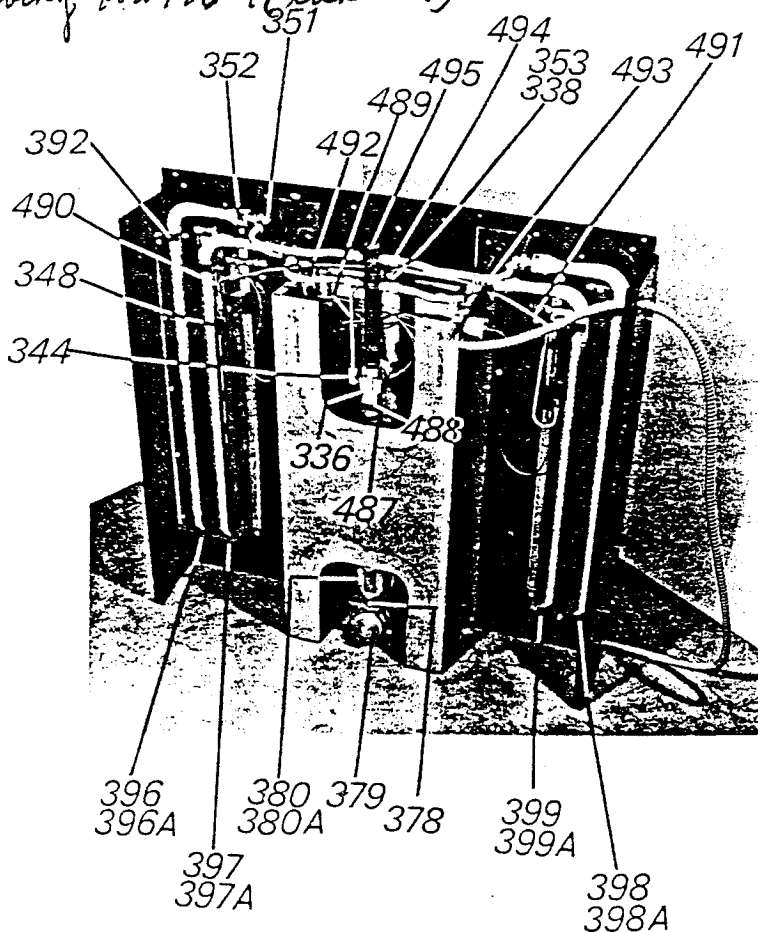


# VULCAN HEAVY DUTY GAS THERMAIRE OVENS

## PARTS LIST FOR BODY BOTTOM ASSEMBLY USED ON - RGT-10, GT-8

ITEM NUMBER	DESCRIPTION	PART NUMBER	QUANTITY REQUIRED	
			RGT-10	GT-8
336	SOLENOID VALVE	111497-F1	1	1
338	DOUBLE PILOT VALVE	109557-4	1	1
344	ELBOW (1/8M x 1/4CC)	13178	1	1
348	FLAME SWITCH	111496-H1	2	2
351	BURNER NOZZLE 90°	104079-F	4	4
352	BURNER SPUD	10901	4	4
353	FITTING ELBOW (1/8FM x 1/4CC)	3.0900-2	1	1
378	CLOSE NIPPLE (3/4" x 1-3/8" LONG)	10560	1	1
379	SHUT OFF VALVE	111420-1	1	1
380	REGULATOR 3.7" RV43A NATURAL GAS	108279-1	1	1
380A	REGULATOR 11" R500-2 L.P. GAS	108279-6	1	1
392	OVEN BURNER CLIP	3.0320-1	4	4
396	LEFT OUTER BURNER	111084-1	1	-
396A	LEFT OUTER BURNER	111084-3	-	1
397	LEFT INNER BURNER	111084-2	1	-
397A	LEFT INNER BURNER	111084-4	-	1
398	RIGHT OUTER BURNER	111238-1	1	-
398A	RIGHT OUTER BURNER	111238-3	-	1
399	RIGHT INNER BURNER	111238-2	1	-
399A	RIGHT INNER BURNER	111238-4	-	1
487	COUPLING 3/4- 3/8	3.0817-3	2	2
488	3/8 CLOSED NIPPLE	10557	2	2
489	PILOT TUBING (SOLENOID TO ADJ. VALVE)	111875-1	1	1
490	LEFT HAND PILOT TUBING	111874-2	1	1
491	RIGHT HAND PILOT TUBING	111873-2	1	1
32	INNER BURNER TUBING	111869-3	2	2

*Burner tubing 412716-1 (takes 4)*

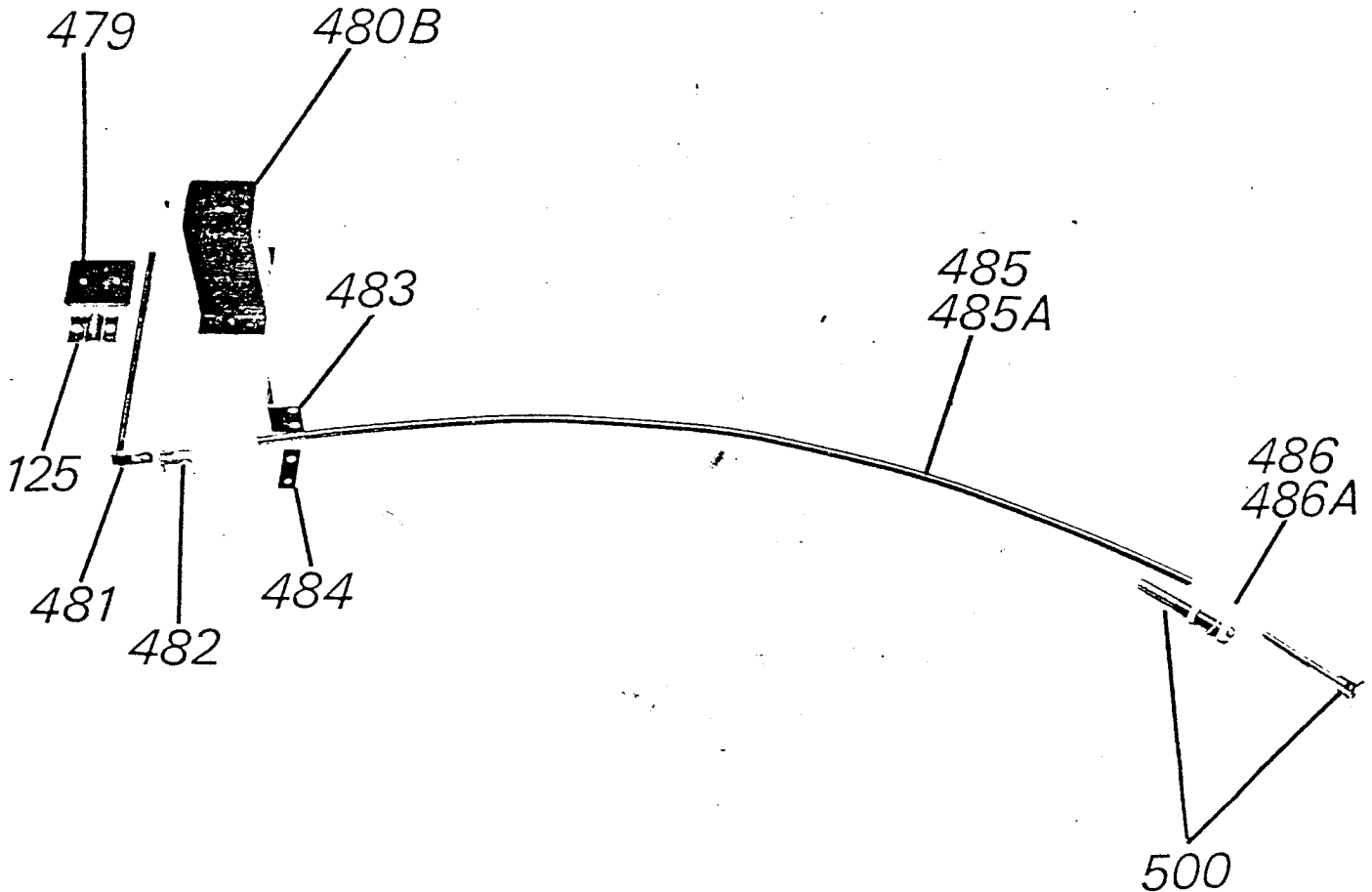




# VULCAN HEAVY DUTY GAS THERMAIRE OVENS

PARTS LIST FOR  
DAMPER CONTROL SYSTEM  
USED ON  
RGT-10 & GT-8

ITEM NUMBER	DESCRIPTION	PART NUMBER	QUANTITY REQUIRED	
			RGT-10	GT-8
125	DAMPER CLAMP	107550-1	1	1
479	VENT CLOSURE	111211-1	1	1
480B	VENT STACK ASSEMBLY	111213-G3	1	1
481	VENT ACTUATOR ASSEMBLY	111949-G1	1	1
482	CONTROL WIRE SOCKET	111859-1	1	1
483	ANGLE DAMPER CABLE	111886-1	1	1
484	CABLE CLAMP	111886-2	1	1
485	BODEN CASING	111979-2	1	-
485A	BODEN CASING	111979-3	-	1
486	BODEN WIRE	111979-7	1	-
486A	BODEN WIRE	111979-6	-	1
500	DAMPER CONTROL HANDLE	111857-1	1	1

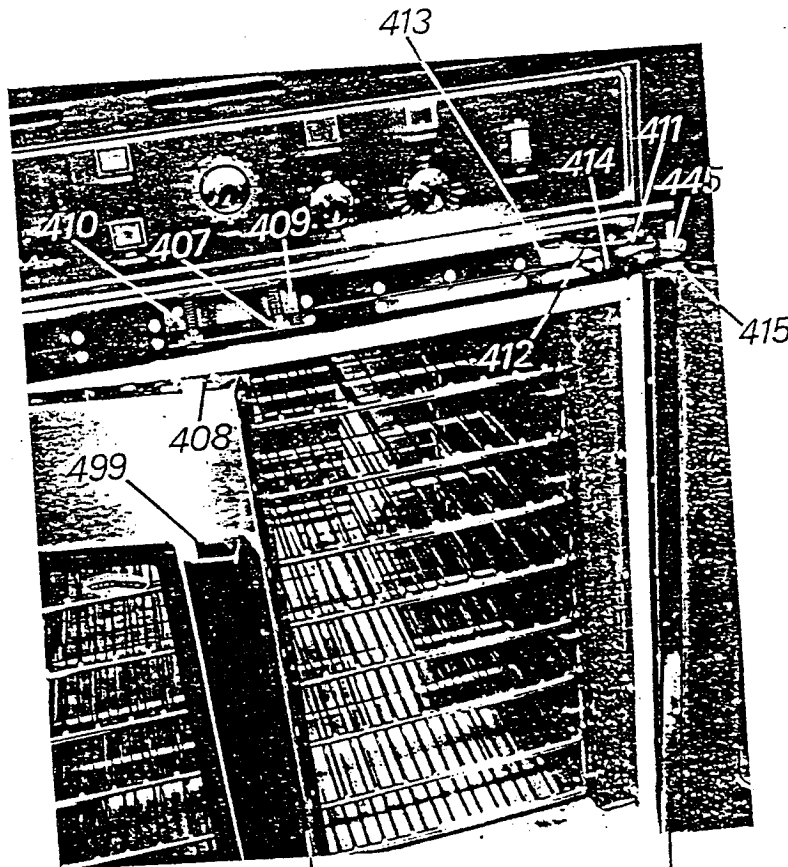




# VULCAN HEAVY DUTY GAS THERMAIRE OVENS

PARTS LIST FOR FRENCH DOOR MECHANISM  
USED ON  
RGT-10 & GT-8

ITEM NUMBER	DESCRIPTION	PART NUMBER	QUANTITY REQUIRED	
			RGT-10	GT-8
7	DOOR CATCH ASSEMBLY	111794-1	2	2
8	DOOR STRIKE	111170-1	2	2
9	DOOR CATCH PLATE	111934-1	1	1
10	COMPRESSION SPRING	20707-23	2	2
11	MICRO SWITCH	111496-F1	1	1
12	MICRO SWITCH SUPPORT	110619-1	1	1
13	MICRO SWITCH INSULATION (3" LONG)	111345-1	2	2
14	DOOR ADJUSTING BRACKET	111139-1	2	2
15	HINGE PIN BEARING	104629-2	4	4
16	LEFT HAND DOOR ASSEMBLY (WITH WINDOWS)	111290-G1	1	-
416A	LEFT HAND DOOR ASSEMBLY (WITH WINDOWS)	111290-G3	-	1
416B	LEFT HAND DOOR ASSEMBLY (WITH WINDOWS)	111290-G5	1	-
416C	LEFT HAND DOOR ASSEMBLY (LESS WINDOWS)	111290-G7	-	1
417	LEFT HAND DOOR ASSEMBLY (LESS WINDOWS)	111290-G2	1	-
417A	RIGHT HAND DOOR ASSEMBLY (WITH WINDOWS)	111290-G4	-	1
417B	RIGHT HAND DOOR ASSEMBLY (WITH WINDOWS)	111290-G6	1	-
417C	RIGHT HAND DOOR ASSEMBLY (LESS WINDOWS)	111290-G8	-	1
445	COLLAR (1/2") HINGE PIN	3.0209-2	1	1
499	DOOR HANDLE	111705-1	2	2
	PLUG BUTTON	3.0317-8	4	4



416 416B  
416A 416C

417 417B  
417A 417C



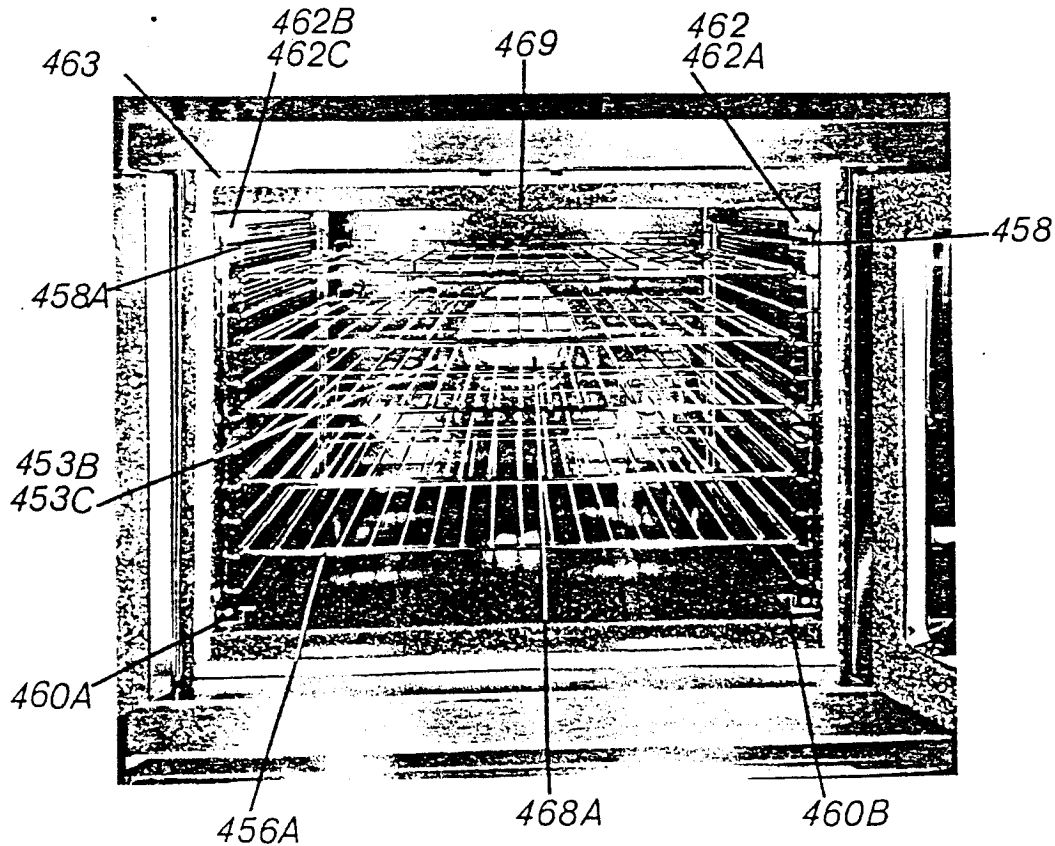
# VULCAN

# HEAVY DUTY GAS THERMAIRE OVENS

PARTS LIST FOR  
 OVEN CAVITY ASSEMBLY & OVEN CAVITY WITH S.S. INTERIOR  
 USED ON  
 GT-8

ITEM NUMBER	DESCRIPTION	PART NUMBER	QUANTITY REQUIRED	
			GT-8	GT-8 S.S.
453B-F	FAN COVER ASSEMBLY	111136-G2	1	-
453C-F	FAN COVER ASSEMBLY S.S.	111136-G4	-	1
456A	OVEN RACK	111265-2	6	6
458	RIGHT HAND OVEN RACK SUPPORT	111430-1	1	1
458A	LEFT HAND OVEN RACK SUPPORT	111430-2	1	1
460*	SIDE LINER TRACK USED WITHOUT DRIP TRAY	111512-1	2	2
460A	LEFT HAND SIDE LINER TRACK USED WITH DRIP TRAY	111511-1	1	1
460B	RIGHT HAND SIDE LINER TRACK USED WITH DRIP TRAY	111511-2	1	1
461-F*	DRIP TRAY	11429-1	1	-
461A-F*	DRIP TRAY S.S.	111429-2	-	1
462-F	RIGHT HAND SIDE LINING	111422-1	1	-
462A-F	RIGHT HAND SIDE LINING S.S.	111422-3	-	1
462B-F	LEFT HAND SIDE LINING	111422-2	1	-
462C-F	LEFT HAND SIDE LINING S.S.	111422-4	-	1
463	DOOR GASKET	111688-1	1	1
467*	TOP & BOTTOM DOOR GASKET SHIMS	111339-1	2	2
467A*	SIDE DOOR GASKET SHIMS	111339-2	2	2
468A	AIROTOR 19"	<del>31300-3</del> 415780-3	1	1
509*	RIGHT & LEFT HAND AIR SCOOP ASSEMBLY	112056-G1	2	2

NOT SHOWN  
 F - SPECIFY FINISH





GT-88-1

GT-88-1 SS

1 412521-G1 DRAFT HOOD ASSY 108.50

1 112521-G2 S/S DRAFT HOOD ASSY 124.70

1 411065-G1 DIVERTER ASSY 23.30

W/CASTORS

2x 110118-18 W/BRAKE

2x 110118-19 W/ BRAKE

1 112603-G1 DOLLY ASSY

1 112603-G2 S/S DOLLY ASSY

W/S.S LEGS

1 112454-G2 STAND ASSY

4 112681-2 ADJUSTABLE FOOT

GT-8 SMT

W/ 22" DECK HEIGHT

1 111898-G2 S/S STAND ASSY

1 111898-G1 STAND ASSY

4 112681-2 ADJUSTABLE FOOT

W/ 32" DECK HEIGHT

1 111898-G6 STAND ASSY

4 112681-2 ADJUSTABLE FOOT

## WINDOWS -

111294-1 w/ FRAME REQ'D

111294-1 w/o FRAME REQ'D.

frame 111291-1

## POP-IN FOOT FOR LEG STANDS.

111226-1 POP IN FOOT 2 1/2 SQ. TUBE - STD

111226-2 POP IN FOOT 2 1/2 SQ TUBE - S.S.

112681-1 POP IN FOOT 2" SQ TUBE - STD

112681-2 POP IN FOOT 2" SQ. TUBE - S.S.

## 2 SPEED MOTOR FOR CONV. OVENS

111205-9 MOTOR (2 SPEED) 1803-30  
115V.

111496-C2 2 speed sw. 44.10

## OPTIONAL DRIP PAN

111429-1 CONV. OVEN - ENAMEL

111429-2 CONV. OVEN - S.S.

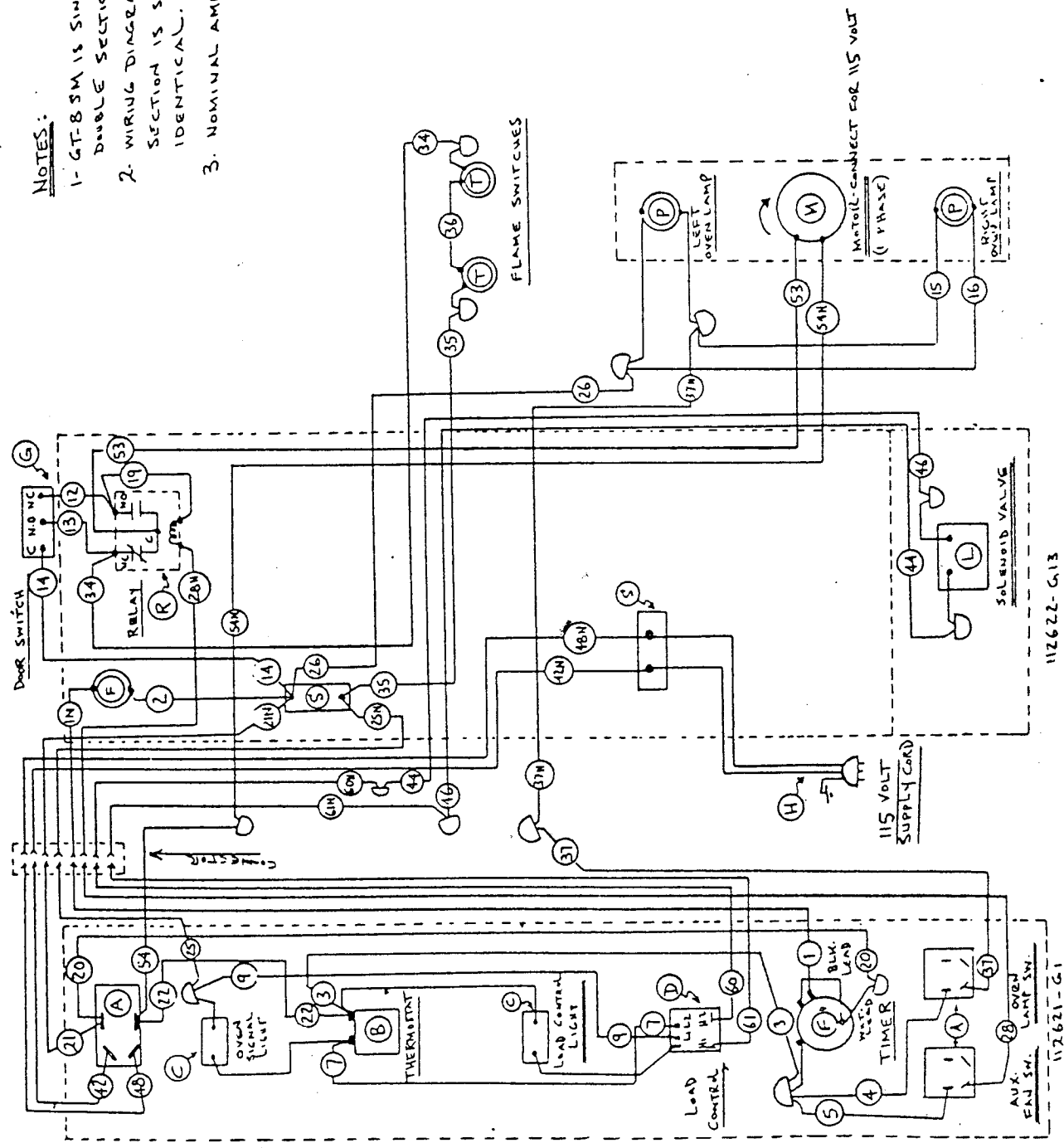
111429-3 RECON OVEN - ENAMEL

111429-4 RECON OVEN - S.S.



DRAWING CHANGES		
PUB.	DATE	REVISION
1	11-13-73	K.R.
2	10-3-74	R.R.
3	6-25-76	R.R.

- NOTES:**
- 1- GT-8 SM IS SINGLE SECTION OVEN, GT-8B IS DOUBLE SECTION.
  - 2- WIRING DIAGRAM FOR SINGLE OR BOTTOM SECTION IS SHOWN. TOP SECTION IS IDENTICAL.
  - 3- NOMINAL AMPS. PER SECTION IS 9 AMPS.



1	LEAD ASSY. REF. DWG.	112528
2	FLAME SWITCH	111496-41
2	PORCELAIN BLOCK	00081
1	RELAY 115 V COIL	111497-A1
2	OVEN LAMP 50W. 120VOLT	107743-2
1	MOTOR 1/2HP. 115/230V	111205-5
1	SOLENOID VALVE	111497-F1
1	H SUPPLY CORD	105016-1
1	G DOOR SWITCH	111496-F1
1	F BUZZER 120V COIL	111497-2
1	E TIMER 120V, 60CY 1-HOUR	111690-1
1	D TIMER 5-HOUR	111690-3
1	D LOAD CONTROL 120V	111503-1
2	C PILOT LIGHT	111496-E4
1	B THERMOSTAT	111506-3
3	A MASTER SWITCH	111496-B1
	DESCRIPTION	
	DATE	
	BY	
	CHKD BY	
	VULCAN-HART CORP. BALTIMORE, MD.	
	WIRING DIAGRAM FOR GT-8 SM	
	GT-8B 115 VOLT	
	DRAWN BY: R.R. 1-10-73	
	APPROVED BY:	
	SCALE	
	1117532	