

# VULCAN GAS SALAMANDER MODEL SG-G



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**VULCAN CATERING  
EQUIPMENT (PTY)LTD**



## GENERAL DATA:

|                        |                                                                                                                   |
|------------------------|-------------------------------------------------------------------------------------------------------------------|
| MANUFACTURER:          | Vulcan Catering Equipment (Pty) Ltd                                                                               |
|                        | P O Box 60188 15 Newclare Road                                                                                    |
|                        | Langlaagte 2102 Industria 2093                                                                                    |
|                        | Johannesburg Johannesburg                                                                                         |
|                        | South Africa South Africa                                                                                         |
|                        | Web Site www.vulcan.co.za                                                                                         |
| MODEL / SERIAL NUMBER: | 166/11/0001 onwards                                                                                               |
|                        | LP Gas Safety Association Permit No 1123/10/RSA-08/A                                                              |
| HEATING:               | Heated by an Infraglo ceramic burner 25 000 kJ,<br>Controlled by off-high-low gas valve with<br>pilot attachment. |
| GAS CONNECTION:        | 15mm gas pipe to the rear right hand side.                                                                        |
| GAS RATING:            | 16 500 kJ/hr                                                                                                      |
| GAS PRESSURE:          | L.P. Gas 180mm H <sub>2</sub> O (2.75 kPa)<br>Natural Gas 2.0kPa<br>Complying with SANS 1539:2008 requirements.   |
| NET MASS:              | 40kg                                                                                                              |

## OWNERS RESPONSIBILITY:

### It is the owners responsibility to:

- To ensure that the Gas Salamander 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:

|                                    |        |                                      |
|------------------------------------|--------|--------------------------------------|
| <b>Vulcan Toll Free Number</b>     | 0860   | Vulcan / 885226                      |
| <b>Johannesburg Branch Office</b>  | (011)  | 249 - 8500                           |
| Johannesburg Service Department    | (011)  | 249 - 8578 / 8582                    |
| Johannesburg Spares Department     | (011)  | 249 - 8600                           |
| Johannesburg Standby Tel. Number   | (082)  | 446 - 7095 <b><u>After Hours</u></b> |
| <b>Cape Town Branch Office</b>     |        |                                      |
| Cape Town Office Tel. Number       | (021)  | 510 - 5010                           |
| <b>Durban Branch Office</b>        |        |                                      |
| Durban Branch Office Tel. Number   | (031)  | 569 - 7800                           |
| <b>Port Elizabeth Office</b>       |        |                                      |
| Port Elizabeth Office Tel. Number  | (041)  | 453 - 5177                           |
| <b>East London Branch Office</b>   |        |                                      |
| East London Office Tel. Number     | (043)  | 722 - 2883                           |
| <b>Botswana Dealer Office</b>      |        |                                      |
| Botswana Dealer Office Tel. Number | (+267) | 395 - 2228                           |
| <b>Namibia Dealer Office</b>       |        |                                      |
| 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 Gas) \_\_\_\_\_
- 3) Item Part Number \_\_\_\_\_
- 4) Quantity Required \_\_\_\_\_

The serial number data plate is sited on the front bottom right hand corner of the unit.

Service information may be obtained by calling your local branch / distributor.

When calling, please have the following information available:

- 1) Model / Serial Number \_\_\_\_\_
- 2) Type of Gas (L.P or Natural Gas) \_\_\_\_\_
- 3) Nature of Service Problem \_\_\_\_\_

## PRIOR TO THE INSTALLATION OF EQUIPMENT:

- Read the operating manual to make sure that the installation meets all the requirements as specified within the Operating and Installation manual provided with your unit.

## CLEANING PROCESS:

### Please note

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

## TROUBLE SHOOTING:

| COMPLAINT           | POSSIBLE CAUSE                                                                                                   | REMEDY                                                                                                                |
|---------------------|------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------|
| Pilot not igniting. | <ul style="list-style-type: none"><li>• Shut off valve closed.</li><li>• Prime air blocked in gas line</li></ul> | <ul style="list-style-type: none"><li>• Make sure main gas valve is open</li><li>• Prime main line.</li></ul>         |
| Main burner not on. | <ul style="list-style-type: none"><li>• Pilot gas burner off.</li><li>• Position main stop cock.</li></ul>       | <ul style="list-style-type: none"><li>• Turn to ON position.</li><li>• Turn to required position (High-Low)</li></ul> |

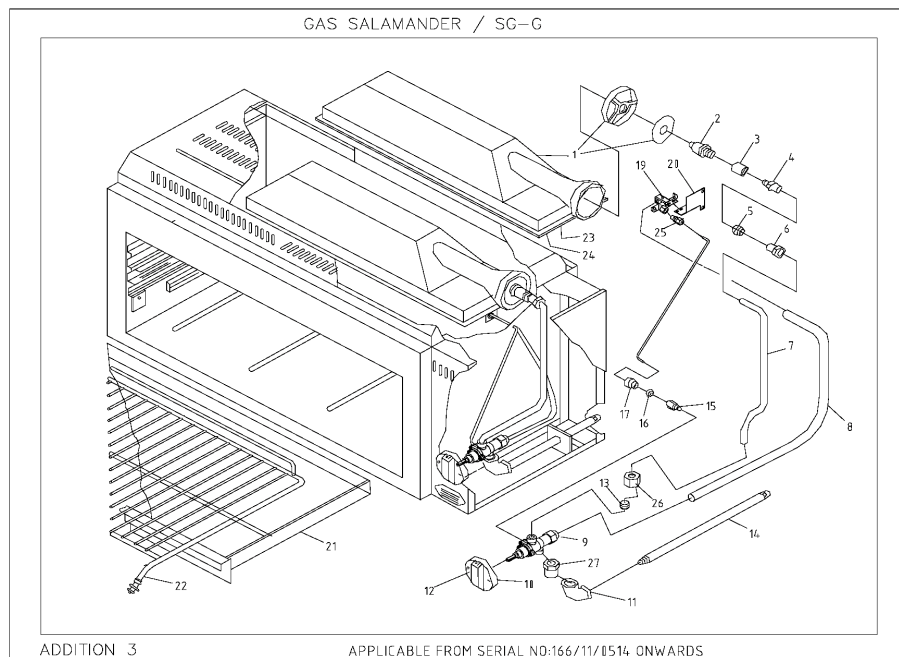
## INSTALLATION:

- 1) Before leaving the factory, the unit has been fully assembled and undergone final tests.
- 2) Remove plastic material protecting stainless steel panels.
- 3) Salamanders are either:
  - a. Wall mounted
  - b. Range mounted
  - c. Table mounted on rear upstand
  - d. Counter mounted
- 4) 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.
- 5) Before connecting the gas supply, check the serial plate and ensure that the unit is suitable for the type of gas being used. After connecting to the gas supply, check carefully for leaks. As there may be air in the system, it will take several minutes after depressing the main control knob to light the pilot.
- 6) Only a qualified gas technician should do final connections on this unit.
- 7) 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.
- 8) Children should be supervised to ensure that they do not play with the appliance.

### PLEASE NOTE

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

## LINE DRAWING SHOWING SERVICE AND SPARE PART RE-ORDERING INFORMATION



| Item No | Stores Ref.No | Description                             |
|---------|---------------|-----------------------------------------|
| 1       | 3016 – 14     | Infraglo gas burner                     |
| 2       | 3129 – 02     | Gas jet                                 |
| 3       | 3372 – 21     | Socket size 1/4"                        |
| 4       | 3458 – 47     | Straight coupler 1/4" M to 3/8"         |
| 5       | 3459 – 82     | Tube sleeve 3/8"                        |
| 6       | 3459 – 62     | Tube nut 3/8"                           |
| 7       | 3143 – 13     | Gas tube                                |
| 8       | 3114 – 18     | Thermocouple                            |
| 9       | 3115 – 18     | Gas cock                                |
| 10      | 3135 – 09     | Plastic knob                            |
| 11      | 3363 – 25     | Elbow 1/2"                              |
| 12      | 332405        | Label Insert                            |
| 13      | 3461 17       | Olive                                   |
| 14      | DN. 6911 - 3  | Gas pipe 1/2"                           |
| 15      | 3458 – 30     | Straight coupler 1/4" tube to 1/2" male |
| 16      | 3459 – 81     | Tube sleeve                             |
| 17      | 3459 – 61     | Tube nut 1/4"                           |
| 18      |               | Pilot tube 1/4"                         |
| 19      | 3107 – 51     | Pilot burner & nut                      |

|    |             |                                                      |
|----|-------------|------------------------------------------------------|
| 20 | 3107 – 50   | Pilot bracket                                        |
| 21 | DN.6605 – 3 | Drip tray                                            |
| 22 | 3729 – 09   | Grid                                                 |
| 23 | 7201 – 61   | Ceramic tiles partially blocked (Burner inner tiles) |
| 24 | 7201 – 60   | Ceramic tiles fully open (Burner)                    |
| 25 | 3462 – 96   | Enequal Coupling                                     |
| 26 | 3461 – 05   | M16 Nut                                              |
| 27 | 3371 – 11   | Reducing Bush                                        |

### OPERATION:

- 1) The Infraglo ceramic burner is controlled by an off-high-low gas tap with pilot attachment.
- 2) To light the burner, depress knob and turn it slightly anti-clockwise.
- 3) Light the pilot. When established turn knob to desired heating position.

**NB** The centre section on the burner does not light up as the outer sections ensures 100% heat distribution.

### PREVENTATIVE MAINTENANCE:

- 1) Do a routine check on general appearance of the unit.
- 2) Check that no screws or nuts have worked themselves loose.
- 3) Check gas tap function, pilot and burner flames.
- 4) Check for leaks annually or when unit is reconnected to gas supply.

### METHOD TO CHECK FOR GAS LEAKAGE IS AS FOLLOWS:

- Ensure the area is well ventilated.
- Confirm the control knob is in OFF position.
- Mix a solution of soap and water to a 50/50 ratio.
- Open the main gas control valve.
- Methodically brush the solution onto all gas system joints, including all the valve connections, hose connections, and regulator connections.
- The formation of bubbles indicates a gas leak.
- Turn off the gas supply and re-tighten all joints where there are bubbles.

- Repeat the test.
- If bubbles appear again do not use the unit. Contact your supplier or service agent for assistance.
- NEVER use an open flame to test for gas leaks at anytime.

## OPTIONAL:

- Salamander Range Mounted
- Salamander or Table Stand

## SAFETY:

- 1) Do not put your hand inside the grill area.
- 2) Use caution when removing the grid shelf so that the hot food does not fall on you.
- 3) Make sure there are no gas leaks in the unit.
- 4) Turn the unit off when it is not in use to avoid burns.
- 5) Do not store anything on the top of the unit as it gets hot.
- 6) Do not use any form of plastic in the unit.
- 7) Do not spray cold water on hot surfaces.
- 8) Use gloves when handling hot containers

## 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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