VULCAN 80 LITRE TILT FRY PAN
MODEL TP 80

Index:
General Data 2
Owner’s Responsibility 3
Authorised Vulcan Catering Equipment 3
Branches and Dealers 3
Parts Ordering / Service Information 4
Prior to Installation of Equipment 4
Cleaning Process 5
Trouble Shooting 5
Installation 6
Line diagram 7
Wiring Diagram 8
Spares 9
Operation 10
Routine Maintenance 11
Safety 12
GENERAL DATA:

MANUFACTURER: Reg No. 1954/002040/07
Vulcan Catering Equipment (Pty) Ltd
P O Box 60188  15 Newclare Road
Langlaagte 2102  Industria 2093
Johannesburg  Johannesburg
South Africa  South Africa
Web Site: www.vulcan.co.za

MODEL/serial numbers: 125/13/3048 Onwards

HEATING
Heated by 6 x 2.5kW elements evenly distributed across bottom of pan. Controlled by a contactor and thermostat marked from 50°C to 250°C.

PROTECTION
3 x 32 Amp line circuit breakers and safety thermostat.

CONDUIT ENTRY
25 Ø diameter at rear L.H. side of unit.

ELECTRICAL LOADING:
L1 = 5.0 kW
L2 = 5.0 kW TOTAL LOADING =15 kW
L3 = 5.0 kW

ELECTRICAL SUPPLY:
400 V 3 N ~
(400 V; 3 Phase; 4 Wire, 50 Hz)

WATER SUPPLY TAP:
(Fitted as optional extra)

WATER SUPPLY:
15 mm Ø bottom right hand pedestal (when fitted)

NETT MASS:
144 Kg

OWNERS RESPONSIBILITY:

It is the owners responsibility to:
• To ensure that the TP 80 tilt pan unit is regularly and properly maintained.
• Ensure that all safety devices and warning signs are in their original location.
• Allow only trained personnel to operate, clean and maintain the equipment.
• Replace warning signs or manuals when necessary. Contact an authorised Vulcan Catering Equipment Dealer for replacement.

AUTHORISED VULCAN CATERING EQUIPMENT BRANCHES AND DEALERS:

Vulcan Toll Free Number
0860  Vulcan / 885226

Johannesburg Branch Office
Johannesburg Service Department
Johannesburg Spares Department
Johannesburg Standby
Tel. Number (011) 249 - 8500
Tel. Number (011) 249 - 8578 / 8582
Tel. Number (011) 249 - 8600
Tel. Number (082) 446 - 7095

Cape Town Branch Office
Cape Town Office
Tel. Number (021) 510 - 5010

Durban Branch Office
Durban Branch Office
Tel. Number (031) 569 - 7800

Port Elizabeth Office
Port Elizabeth Office
Tel. Number (041) 453 - 5177

East London Branch Office
East London Office
Tel. Number (043) 722 - 2883

Botswana Dealer Office
Botswana Dealer Office
Tel. Number (+267) 395 - 2228

Namibia Dealer Office
Namibia Dealer Office
Tel. Number (+264) 61 251 - 708
PARTS ORDERING / SERVICE INFORMATION:

Parts / spares orders must be placed directly with your local branch / distributor. To help speed up your order, we require the following information:

1) Model / Serial Number
2) Voltage
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) Voltage
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 and circuit breakers at main power supply after use, during maintenance and cleaning.
- Clean the unit while it is still warm, it is easier to remove 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.
- Use a griddle scraper to remove excess grease from the pan.

TROUBLE SHOOTING:

<table>
<thead>
<tr>
<th>COMPLAINT</th>
<th>POSSIBLE CAUSE</th>
<th>REMEDY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unit not switching on.</td>
<td>Mains power off.</td>
<td>Switch mains power on.</td>
</tr>
<tr>
<td></td>
<td>Main isolator off</td>
<td>Switch isolator on.</td>
</tr>
<tr>
<td>Pan not heating up.</td>
<td>Main circuit breaker off</td>
<td>Switch circuit breaker on.</td>
</tr>
<tr>
<td></td>
<td>Thermostat switched off.</td>
<td>Switch thermostat on.</td>
</tr>
<tr>
<td></td>
<td>Pan not level</td>
<td>Adjust pan to full horizontal position.</td>
</tr>
</tbody>
</table>
INSTALLATION:

1) Before leaving the factory, the unit has been fully assembled and undergone final tests.

2) Remove plastic material protecting the stainless steel panels.

3) Position the unit. Check with a spirit level and use floor adjusters on legs to bring to the correct level if necessary.

4) An electrical three pole isolator switch, having a contact separation of at least 3mm in all poles, must be incorporated in the supply line and fitted adjacent to the unit.

5) Before connecting the electrical supply to the unit, check voltage details correspond with the data plate positioned at the front bottom right hand corner of the unit.

6) Remove transit frame, position unit, check with spirit level, use floor adjusters to bring to correct level, secure feet firmly to floor with M6 anchor bolts.

7) This unit must be protected by an earth leakage relay in accordance with the wiring code of the local authority.

8) For access to the main terminals, remove the left hand side panel held by two screws. Connect the three phase wires to the terminal block marked L1, L2 and L3, the neutral wire to the neutral terminal marked N and the earth wire to the earth connection. Ensure that the unit is effectively earthed.

9) The power supply cord shall be oil resistant, sheathed flexible cable not lighter than ordinary polychloroprene or equivalent synthetic elastomer-sheathed cord. (Cord designation 245 I.E.C. 57).

10) The unit may only be connected to the power supply by a qualified electrician in compliance with local rules and regulations.

11) Before using the pan for the first time (or after prolonged period of disuse) thoroughly clean. Switch thermostat to 100ºc to burn off manufacturing residues. During the course of this operation, smoke may be emitted from the unit.

12) The unit is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

13) Children should be supervised to ensure that they do not play with the appliance.

PLEASE NOTE

14) The installation of the equipment must be done by a qualified registered technician all in compliance with statutory Health and Safety Regulations.
**WIRING DIAGRAM FOR 80 LITRE TILT PLAN**

![Wiring Diagram](image)

**CONTROLS AND SPARE PARTS FOR TILTING PAN 80 LITRE CAPACITY**

<table>
<thead>
<tr>
<th>Item No</th>
<th>Stores Ref.No</th>
<th>Description</th>
<th>Qty</th>
</tr>
</thead>
<tbody>
<tr>
<td>A1</td>
<td>3010 - 29</td>
<td>Circuit breaker 5amp</td>
<td>1</td>
</tr>
<tr>
<td>A2 – A4</td>
<td>3010 - 39</td>
<td>Circuit breaker 32amp</td>
<td>3</td>
</tr>
<tr>
<td>B1</td>
<td>3076 - 11</td>
<td>Terminal block 6 way</td>
<td>1</td>
</tr>
<tr>
<td>B2</td>
<td>3076 - 07</td>
<td>Terminal / Female</td>
<td>1</td>
</tr>
<tr>
<td>B3</td>
<td>3076 - 06</td>
<td>Terminal / Male</td>
<td>1</td>
</tr>
<tr>
<td>H1</td>
<td>3051 - 01</td>
<td>Pilot light amber control</td>
<td>1</td>
</tr>
<tr>
<td>H2</td>
<td>3051 - 02</td>
<td>Pilot light red safety</td>
<td>1</td>
</tr>
<tr>
<td>R1 – R6</td>
<td>3017 - 29</td>
<td>Element 2.5kW</td>
<td>6</td>
</tr>
<tr>
<td>T1</td>
<td>3017 - 39</td>
<td>Thermostat control</td>
<td>1</td>
</tr>
<tr>
<td>C</td>
<td>3009 - 19</td>
<td>Contactor BF 25</td>
<td>1</td>
</tr>
<tr>
<td>S1</td>
<td>3067 - 12</td>
<td>Limit switch</td>
<td>1</td>
</tr>
<tr>
<td>T2</td>
<td>3077 - 45</td>
<td>Thermostat safety</td>
<td>1</td>
</tr>
</tbody>
</table>

Heated by 6 x 2.5kW elements across bottom of pan.
OPERATION:

This appliance is intended principally for grilling, boiling, shallow frying and warming food.

The capacity of the pan is 80 Litres.

IMPORTANT: This unit must not be used as a deep fat fryer.

DO NOT fill to capacity with cooking oil.

1) Switch on the isolator switch and the circuit breaker switches (situated behind the flap on the left hand side pedestal).

2) Switch on the thermostat switch marked 50°C to 250°C and adjust to the required temperature. The amber pilot indicator will light up and stay on until the required temperature has been reached. The amber lamp will then switch off and on as the temperature of the pan fluctuates.

3) If the red light comes on, it indicates that the thermostat is faulty. Call a qualified Technician to rectify the problem.

4) To tilt the pan turn the hand wheel on the right hand pedestal anti-clockwise (clockwise to lift).

NOTE: The heating elements will be switched off once the pan has tilted beyond 10°.

ROUTINE MAINTENANCE:

1) Check to see that the controls are functioning as described below. If in doubt have the unit checked by a qualified electrician.

2) If the thermostat needs replacing use only thermostats supplied by Vulcan Catering Equipment (Pty) Ltd or one of their service agents. DO NOT exceed the temperature range of 250°C.

3) Routine check on general appearance, moving parts, screws and units working loose; check elements, contactor and thermostat by setting the thermostat to 100°C and noting that the pan surface heats up evenly.

4) For access to electrical controls remove L.H. panels.

5) For access to thermostats and elements, remove pan stop channel member and tilt pan through 180° and remove base plate.

6) For access to winding mechanism remove R.H. panel, oil bushes and grease worm wheel etc.

7) Reduce heat when not in use.
SAFETY:

1) Always use extreme caution when dealing with any heavy duty electrical appliance.
2) Do not place your hand directly onto the tilt pan.
3) Do not spray water onto the electrical connections, this could result in an Electric shock.
4) Turn the temperature down when the unit is not in use to avoid burns.
5) Do not use tilt pan as a deep fat fryer.

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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