



Following you will find instructions on how to shut down your Vulcan cooking equipment for an extended period, and how to safely restart equipment after idle.

Always refer to the procedures as instructed in the Installation & Operation manual for your specific model. Manuals may be found by visiting the Vulcan website and clicking on RESOURCES at the top right of the home page.

Always remember that cooking equipment and its parts are hot. Use care when operating, cleaning or performing maintenance.

For additional product resources, please visit <https://www.vulcanequipment.com/>.

## GAS & ELECTRIC FRYERS

### EXTENDED SHUTDOWN – LG, VEG, GR GAS FRYERS

1. Turn the thermostat knob to off.
2. Thoroughly drain the fryer according to instructions outlined in “draining the fryer” section.
3. Clean the fryer according to instructions outlined in “cleaning” section.
4. Push in the pilot knob and turn to off.
5. Turn off the main gas shutoff valve.

### EXTENDED SHUTDOWN – POWERFRY GAS FRYERS

1. Thoroughly drain the fryer. Refer to instructions outlined in “draining the fryer” section.
2. Clean the fryer according to instructions outlined in “cleaning” section.
3. Push power switch to the off position
4. Turn off the main gas shutoff valve.

### EXTENDED SHUTDOWN – ER ELECTRIC FRYERS

1. Open the door to the fryer.
2. Press the power switch to the off position.
3. Thoroughly drain the fryer according to instructions outlined in “draining the fryer” section.
4. Clean the fryer according to instructions outlined in “cleaning” section.
5. Turn off the main electric circuit breaker to fryer.



Model 1VEG35M  
*Shown with accessory casters*



## **GAS & ELECTRIC FRYERS (CONTINUED)**

### **DRAINING THE TANK – FREESTANDING FRYERS WITHOUT FILTRATION**

1. Turn off fryer.
2. Insert the drain extension into the drain valve. Tighten only hand tight.
3. Direct the drain spout into the container that you want to drain the shortening into.
4. Open the drain valve. The oil will drain into the container. When the container is full or the fryer tank is empty, close the drain valve. Repeat this step until the fryer is empty. Remove the drain extension and place it back into the provided holder.

### **DRAINING THE TANK – FRYERS WITH BUILT-IN FILTRATION**

#### **Fryers with Millivolt (M) controls:**

1. Turn thermostat knob to off position.
2. Open drain valve and allow oil to drain into filter pan.
3. Close drain valve.
4. Attach high temperature hose to male quick disconnect.
5. Place nozzle end into a discard container.
6. Pull lever to turn on motor/pump.
7. Once oil is drained from filter pan push lever in to turn off motor/pump.

#### **Fryers with Analog (A) Controls:**

1. Do not turn off power.
2. Open drain valve and allow oil to drain into filter pan.
3. Close drain valve.
4. Discard oil using flush/discard hose. Make sure that the vertical filter switch is on discard.
5. Place nozzle end into a discard container.
6. Press filter switch on control panel to turn on motor/pump.
7. Once oil is drained from filter pan press filter switch to turn off motor/pump.
8. Press filter switch to flush/ filter and not discard.

#### **Fryers with Digital (D) or Computer (C) Controls:**

1. Do not turn off power.
2. Open drain valve and allow oil to drain into filter pan.
3. Close drain valve.
4. Discard oil using flush/discard hose. Make sure that the vertical filter switch is on discard.
5. Place nozzle end into a discard container.
6. Pull lever to turn on motor/pump.
7. Press filter switch on control panel to turn on motor/pump. Hold for at least 3 seconds.
8. Once oil is drained from filter pan press filter switch to turn off motor/pump.



## **GAS & ELECTRIC FRYERS (CONTINUED)**

### **CLEANING**

1. Clean your fryer regularly with the tank brush along with a damp cloth, and polish with a soft dry cloth. If regular cleaning is neglected, grease will be burned on and discolorations may form.
  - a. Fingerprints are sometimes a problem on highly polished surfaces of stainless steel. They can be minimized by applying a cleaner that will leave a thin oily or waxy film.
2. Clean all exterior surfaces of your fryer at least once daily.
3. Use a damp cloth with warm water and a mild soap or detergent.
  - a. Do not use chlorine or sulfate/sulfide cleaners.
4. Rinse thoroughly, and then dry with a soft dry cloth.
5. Keep the fryer exterior clean and free of accumulated grease to prevent stubborn stains from forming. If regular cleaning is neglected, grease will be burned on and discolorations may form.
6. Remove discolorations by washing with any detergent or soap and water.
7. Use a self-soaping, non-metallic scouring pad for particularly stubborn discolorations.
8. Always rub with the grain of the stainless steel.
  - a. Do not use a metallic scoring pad or harsh cleaners.
9. Air Filter Cleaning (VK fryers only): The air filter needs to be cleaned at least once every three months. Pull the air filter off and clean in a dishwasher or by hand. Dry thoroughly before replacing it into position. There is no need to tighten the band clamp with tools.

### **RESTART FROM EXTENDED SHUTDOWN – ALL MODELS**

1. Schedule a qualified gas service technician to be onsite upon restart if kitchen has been down for more than 30 days.
  - a. Check all gas equipment in kitchen for gas leaks.
2. Perform a boil-out as instructed in the Installation & Operation manual for your specific model.
3. Perform the BEFORE FIRST USE cleaning instructions as instructed in the Installation & Operation manual for your specific model.
4. Fill the fry tank with oil and start fryer per the instructions of your model Installation & Operation manual guidelines.



# EXTENDED SHUTDOWN & RESTART OF YOUR VULCAN COOKING EQUIPMENT

Following you will find instructions on how to shut down your Vulcan cooking equipment for an extended period, and how to safely restart equipment after idle.

Always refer to the procedures as instructed in the Installation & Operation manual for your specific model. Manuals may be found by visiting the Vulcan website and clicking on RESOURCES at the top right of the home page.

Always remember that cooking equipment and its parts are hot. Use care when operating, cleaning or performing maintenance.

For additional product resources, please visit <https://www.vulcanequipment.com/>.

## GAS CHARBROILERS

### EXTENDED SHUTDOWN – ALL MODELS

1. Follow the cleaning procedure in the Installation & Operation manual.
2. Re-season the grates
3. Turn the main gas supply valve off.
4. Make sure all individual burner valves are off.
5. Cover the entire surface with a sheet pan to keep clean during shutdown period.



Model VACB47

### RESTART FROM EXTENDED SHUTDOWN – ALL MODELS

1. Schedule a qualified gas service technician to be onsite upon restart if kitchen has been down for more than 30 days.
  - a. Check all gas equipment in kitchen for gas leaks.
2. Perform the BEFORE FIRST USE cleaning instructions as instructed in the Installation & Operation manual for your specific model.



Following you will find instructions on how to shut down your Vulcan cooking equipment for an extended period, and how to safely restart equipment after idle.

Always refer to the procedures as instructed in the Installation & Operation manual for your specific model. Manuals may be found by visiting the Vulcan website and clicking on RESOURCES at the top right of the home page.

Always remember that cooking equipment and its parts are hot. Use care when operating, cleaning or performing maintenance.

For additional product resources, please visit <https://www.vulcanequipment.com/>.

## GAS & ELECTRIC GRIDDLES

Follow the cleaning procedure in the Installation & Operation manual.

Pay close attention to flue area on gas equipment. Grease will harden over time and anything not cleaned could become a failure point at restart.



Model MSA48

### EXTENDED SHUTDOWN – 900RX, MSA, ASA, AGM MODELS

1. Turn the griddle shut-off valve and/or the main gas supply valve to the off position.
2. Unplug the griddle electrical supply cord (if applicable).
3. Apply a heavy coat of vegetable oil over the griddle plate to inhibit rust.

### EXTENDED SHUTDOWN – VCCG GRIDDLE

1. Push the power switch to the off position.
2. Shut the main gas supply valve to the off position.
3. Unplug the griddle electrical supply cord.
4. Apply a coat of vegetable oil over the griddle plate to inhibit rust.

### EXTENDED SHUTDOWN – HEG, RRE, WEG ELECTRIC GRIDDLES

1. Turn all thermostats to the off position.
2. Shut off the main electrical supply.
3. Apply a heavy coat of vegetable oil over the griddle plate to inhibit rust.

### RESTART FROM EXTENDED SHUTDOWN – ALL MODELS

1. Schedule a qualified gas service technician to be onsite upon restart if kitchen has been down for more than 30 days.
  - a. Check all gas equipment in kitchen for gas leaks.
2. Perform the BEFORE FIRST USE cleaning instructions as instructed in the Installation & Operation manual for your specific model.

Following you will find instructions on how to shut down your Vulcan cooking equipment for an extended period, and how to safely restart equipment after idle.

Always refer to the procedures as instructed in the Installation & Operation manual for your specific model. Manuals may be found by visiting the Vulcan website and clicking on RESOURCES at the top right of the home page.

Always remember that cooking equipment and its parts are hot. Use care when operating, cleaning or performing maintenance.

For additional product resources, please visit <https://www.vulcanequipment.com/>.

## COMBI OVENS

### EXTENDED SHUTDOWN – ALL MODELS

1. Clean and Delime the unit per Installation & Operation Manual.
2. Leave the door cracked open.
3. Shut off water supply (filtered and unfiltered to the equipment).
4. Water Filtration system should be shut down & filter cartridges replaced prior to returned use. Even if the installed filter was not in use, the filter needs to be replaced. For RO systems, the storage tank also needs drained – See RO instructions.
5. Disconnect power source.
  - a. Gas: Shut off at valve or disconnect line & unplug 120v power cord.
  - b. Electric: Shut off Circuit Breaker or disconnect from connection.

### RESTART FROM EXTENDED SHUTDOWN – ALL MODELS

1. Schedule a qualified gas service technician to be onsite upon restart if kitchen has been down for more than 30 days.
  - a. Check all gas equipment in kitchen for gas leaks.
2. Reconnect Power Source
  - a. Gas Equipment: Turn on gas valve or reconnect gas line.
  - b. Electric Equipment: Turn on Circuit Breaker or reconnect from connection.
3. Install new water filtration cartridges. For RO systems the storage tank also needs filled – See RO instructions.
4. Start-Up following the instructions in the Installation & Operation Manual



Model ABC  
Shown with optional stacking kit

Following you will find instructions on how to shut down your Vulcan cooking equipment for an extended period, and how to safely restart equipment after idle.

Always refer to the procedures as instructed in the Installation & Operation manual for your specific model. Manuals may be found by visiting the Vulcan website and clicking on RESOURCES at the top right of the home page.

Always remember that cooking equipment and its parts are hot. Use care when operating, cleaning or performing maintenance.

For additional product resources, please visit <https://www.vulcanequipment.com/>.

## CONVECTION OVENS

### EXTENDED SHUTDOWN – ALL MODELS

1. A thorough cleaning of the oven, both interior and exterior.
  - a. Clean and clear the rear air intake.
  - b. Check exhaust vent for blockage.
  - c. Wipe down the interior and door glass with a damp rag.
    - i. Cool down oven.
    - ii. Remove oven racks.
    - iii. Lift rack guides on either side of oven off of holders. Racks and guides may be run through dishwasher while oven cavity is being cleaned.
    - iv. Clean with soap and water using non-metallic scouring pad, if necessary. If dirt and grease have accumulated, a mild ammonia solution or commercial oven cleaner such as Easy-Off or Dow may be used.
  - d. Wipe down the exterior and door glass with a damp rag.
    - i. Cool down oven.
    - ii. Wipe exposed, cleanable surface when cool with a mild detergent and hot water. Dry thoroughly with a clean cloth.
    - iii. Stubborn stains may be removed by using a non-metallic abrasive pad, rubbing in the direction of the metal's grain. If necessary, for particularly heavy deposits, you may mix a thin paste of water and scouring powder and apply it with a sponge. Be careful to apply light pressure and remember to rub only in the direction of the grain in the metal.
    - iv. The control panel surface is easily cleaned with hot water, soap and a soft cloth. Do not use hard abrasives, solvent type materials or metallic scouring pads since these will scratch or cloud the surface.
    - v. Never spray the perforated areas or control panel with steam or water, as this will allow moisture into the control cavity, which could damage electrical components.
  - e. Maintain fan area.
    - i. If aluminum foil is routinely used to wrap food or cooking vessels during oven operation, the following preventative maintenance must be performed:
      1. Remove oven racks and rack guides.
      2. Check blower wheel and air baffle for particles of aluminum foil or food deposits.
2. Inspect the oven for any signs of excessive wear and tear and order replacement parts (e.g. door glass assemblies, door roller latch, burner tube and spark igniter).
3. Shut off gas supply.
4. Shut off electric supply.
5. Leave oven doors slightly open.



Model VC5G  
Shown with optional casters



## **CONVECTION OVENS** *(CONTINUED)*

### **RESTART FROM EXTENDED SHUTDOWN – ALL MODELS**

1. Schedule a qualified gas service technician to be onsite upon restart if kitchen has been down for more than 30 days.
  - a. Check all gas equipment in kitchen for gas leaks.
2. Check the entire kitchen and all gas equipment for gas leaks prior to starting any equipment.
3. Clean the unit.
4. Inspect the unit: look for rusted tubes, frayed wired, check door latches
5. Follow the Hobart Start-Up guide.





Following you will find instructions on how to shut down your Vulcan cooking equipment for an extended period, and how to safely restart equipment after idle.

Always refer to the procedures as instructed in the Installation & Operation manual for your specific model. Manuals may be found by visiting the Vulcan website and clicking on RESOURCES at the top right of the home page.

Always remember that cooking equipment and its parts are hot. Use care when operating, cleaning or performing maintenance.

For additional product resources, please visit <https://www.vulcanequipment.com/>.

## HEATED HOLDING

### EXTENDED SHUTDOWN – ALL MODELS

1. A thorough cleaning of the oven, both interior and exterior.
  - a. Clean and clear the air intake
  - b. Check exhaust vent for blockage
  - c. Wipe down the interior and door glass with a damp rag.
    - i. Cool down oven.
    - ii. Remove oven racks.
    - iii. Lift rack guides on either side of oven off of holders. Racks and guides may be run through dishwasher while oven cavity is being cleaned.
    - iv. Clean with soap and water using non-metallic scouring pad, if necessary. If dirt and grease have accumulated, a mild ammonia solution or commercial oven cleaner such as Easy-Off or Dow may be used.
  - d. Wipe down the exterior and door glass with a damp rag.
    - i. Cool down oven.
    - ii. Wipe exposed, cleanable surface when cool with a mild detergent and hot water. Dry thoroughly with a clean cloth.
    - iii. Stubborn stains may be removed by using a non-metallic abrasive pad, rubbing in the direction of the metal's grain. If necessary, for particularly heavy deposits, you may mix a thin paste of water and scouring powder and apply it with a sponge. Be careful to apply light pressure and remember to rub only in the direction of the grain in the metal.
    - iv. The control panel surface is easily cleaned with hot water, soap and a soft cloth. Do not use hard abrasives, solvent type materials or metallic scouring pads since these will scratch or cloud the surface.
    - v. Never spray the perforated areas or control panel with steam or water, as this will allow moisture into the control cavity, which could damage electrical components.
  - e. Maintain fan area.
    - i. If aluminum foil is routinely used to wrap food or cooking vessels during oven operation, the following preventative maintenance must be performed:
      1. Remove oven racks and rack guides.
      2. Check blower wheel and air baffle for particles of aluminum foil or food deposits.
2. Remove and empty any water pans.
3. Inspect the oven for any signs of excessive wear and tear and order replacement parts (e.g. door glass assemblies, door handle, door latch).
4. Shut off electric supply.
5. Leave oven doors slightly open (this helps prevent dry rotting of door gaskets and prevents mold / mildew build up).



Model VP18



## **HEATED HOLDING** *(CONTINUED)*

### **RESTART FROM EXTENDED SHUTDOWN – ALL MODELS**

1. Schedule a qualified gas service technician to be onsite upon restart if kitchen has been down for more than 30 days.
  - a. Check all gas equipment in kitchen for gas leaks.
2. Check the entire kitchen and all gas equipment for gas leaks prior to starting any equipment.
3. Clean the unit.
4. Inspect the unit: look for rusted tubes, frayed wires, check door latches
5. Follow the Hobart Start-Up guide.



Following you will find instructions on how to shut down your Vulcan cooking equipment for an extended period, and how to safely restart equipment after idle.

Always refer to the procedures as instructed in the Installation & Operation manual for your specific model. Manuals may be found by visiting the Vulcan website and clicking on RESOURCES at the top right of the home page.

Always remember that cooking equipment and its parts are hot. Use care when operating, cleaning or performing maintenance.

For additional product resources, please visit <https://www.vulcanequipment.com/>.

## RANGES AND BROILERS

### EXTENDED SHUTDOWN – ALL MODELS

1. Disconnect.
  - a. Gas equipment: disconnect from gas, if possible.
  - b. Electric equipment: disconnect from electrical connection/shut off breaker.
2. Once disconnected from gas line: open valves to bleed gas and tighten after five minutes.
3. Oil cast iron parts to prevent rusting.
4. Oil griddle plate and cover with wax paper to prevent rusting.
5. Clean out, empty and wipe down crumb trays and burner box areas of food or debris. Removal of food is imperative to prevent attraction of vermin.
6. Wipe down all surfaces and remove any spills or stuck on food.
7. Empty and wash out grease catch on griddles.
8. If possible, cover the equipment with plastic bag to prevent dust from settling on equipment while not in service.



Model 36S-6B  
*Shown with optional casters*

### RESTART FROM EXTENDED SHUTDOWN – ALL MODELS

1. Schedule a qualified gas service technician to be onsite upon restart if kitchen has been down for more than 30 days.
  - a. Check all gas equipment in kitchen for gas leaks.
2. Refer to the instructions in your model's Installation & Operation manual.

Following you will find instructions on how to shut down your Vulcan cooking equipment for an extended period, and how to safely restart equipment after idle.

Always refer to the procedures as instructed in the Installation & Operation manual for your specific model. Manuals may be found by visiting the Vulcan website and clicking on RESOURCES at the top right of the home page.

Always remember that cooking equipment and its parts are hot. Use care when operating, cleaning or performing maintenance.

For additional product resources, please visit <https://www.vulcanequipment.com/>.

## STEAM EQUIPMENT

### EXTENDED SHUTDOWN PROCEDURE

#### All Equipment:

1. Be sure the unit is turned off.
2. Disconnect or turn off utilities such as gas, electric, water, and steam.

#### Steamers:

1. De-lime steam generator per Installation & Operation manual.
  - a. We recommend scale release P/N 854893-13. 1 Bag for Counter Steamers and 2 for Floor Steamers.
2. Clean steamer per NAFEM cleaning instruction found in the Installation & Operation manual.
3. Leave the door cracked open

#### Fully Jacketed Steam Kettles:

1. Drain kettle vessel water. Drain plug located below and behind draw off valve.
2. Clean kettle per NAFEM cleaning instructions found in Installation & Operation manual.

#### Direct Steam Kettles, Braising Pans, and Direct Steam Steamers:

1. Clean unit per NAFEM cleaning instruction found in Installation & Operation manual.

#### 2/3 Electric and Gas Kettles:

1. Clean unit per NAFEM cleaning instructions found in Installation & Operation manual.
2. If corrosion is present clean affected area with Scotch Brite.
3. If the pressure gauge is not reading 25 to 30 IN/Hg of vacuum, then reestablish vacuum per instructions on control panel overlay or in the Installation & Operation manual.



Model C24EO3  
Shown with optional stand



## **STEAM EQUIPMENT (CONTINUED)**

### **RESTART FROM EXTENDED SHUTDOWN**

#### **All Equipment:**

1. Turn on the ventilation hood and check operation.
2. Make sure the equipment's utilities such as gas, electric, water, and steam are turned back on.
3. If power to electric or gas steamers was disconnected, allow the steamer to sit for 15 minutes before turning on the steamer's power switch.

#### **Steamers:**

1. Change water filtration system cartridge.
2. Delime steam generator per Installation & Operation manual.
3. Clean steamer per NAFEM cleaning instruction found in the Installation & Operation manual.
4. If corrosion is present, clean affected area with Scotch Brite.

#### **Fully Jacketed Steam Kettles:**

1. Drain kettle vessel water. Drain plug located below and behind draw off valve
2. Refill with only distilled water.
3. Add 2 oz. of rust inhibitor P/N 00-833651.
4. Clean steamer per NAFEM cleaning instruction found in Installation & Operation manual.
5. If corrosion is present clean affected area with Scotch Brite.

#### **Direct Steam Kettles, Braising Pans, and Direct Steam Steamers:**

1. Clean unit per NAFEM cleaning instruction found in Installation & Operation manual.
2. If corrosion is present, clean affected area with Scotch Brite.

#### **2/3 Electric and Gas Kettles:**

1. Clean unit per NAFEM cleaning instruction found in Installation & Operation manual.
2. If corrosion is present clean affected area with Scotch Brite.
3. If the pressure gauge is not reading 25 to 30 IN/Hg of vacuum, then reestablish vacuum per instructions on control panel overlay or in the Installation & Operation manual.



Model K6ETT  
*Shown with optional stand and faucet*