

**VULCAN**

**INSTALLATION, SERVICE  
AND PARTS MANUAL FOR  
77 SERIES & SG77 SERIES GAS  
RESTAURANT RANGES**



# IMPORTANT

## OPERATING, INSTALLING AND SERVICE PERSONNEL

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

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

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

## DEFINITIONS

### QUALIFIED AND/OR AUTHORIZED OPERATING PERSONNEL

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

### QUALIFIED INSTALLATION PERSONNEL

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

1. The installation of gas piping from the outlet side of the gas meter, or the service regulator when the meter is not provided, and the connection and installation of the gas appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction. Reference In the United States of America - National Fuel Gas Code ANSI Z223.1-1980. In Canada - Canadian Standard CAN1-B149.1 (Nat. Gas) or CAN1-B149.2 (Propane).
2. The installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required and have complied with all requirements of state or local authorities having jurisdiction. Reference: In the United States of America - National Electrical Code ANSI/N.F.P.A. No. 70-1980. In Canada - Canadian Electrical Code Part I CSA-C22.1.

### QUALIFIED SERVICE PERSONNEL

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

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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 assumes full responsibility for safe delivery upon acceptance of this shipment.

### If shipment arrives damaged:

1. **VISIBLE LOSS OR DAMAGE**—Be certain this is noted on freight bill or express receipt and signed by person making delivery.
2. **FILE CLAIM FOR DAMAGES IMMEDIATELY**—Regardless of extent of damage.
3. **CONCEALED LOSS OR DAMAGE**—If damage is unnoticed until merchandise is unpacked, notify transportation company or carrier immediately, and file "concealed damage" claim with them. This should be done within (15) days of date of delivery is made to you. Be sure to retain container for inspection.

We cannot assume responsibility for damage or loss incurred in transit. We will, however, be glad to furnish you with necessary documents to support your claim.

**PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE**

# SG-77 & '77 SERIES - INSTALLATION, SERVICE AND PARTS MANUAL — INDEX

Vulcan ovens are produced with the best possible workmanship and material. Proper usage and maintenance will result in many years of satisfactory

performance. The manufacturer suggests that you thoroughly read this entire manual and carefully follow all of the instructions provided.

DESCRIPTION	PAGE
DEFINITIONS OF PERSONNEL (Installation, Service & Parts) and SHIPPING DAMAGE CLAIM PROCEDURE	(Inside Front Cover)
CAUTIONS	1-2
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<b>SECTION VII (SG-77 SERIES)</b>	
REVISIONS PAGE	(Inside Back Cover)

This appliance is to be installed with a six inch clearance at both sides and rear to combustible construction.

hazard and should be plugged into a properly grounded three prong receptacle. Do not cut or remove the grounding prong from this plug.

This unit is supplied with a 6-1/2 foot long 3 wire supply cord. This appliance is equipped with a 3 prong grounding plug for your protection against shock

# ASSEMBLY INSTRUCTIONS

(77 SERIES STANDARD OVEN AND SG-77 SERIES SNORKEL OVEN)  
SECTION I



**Detail A**

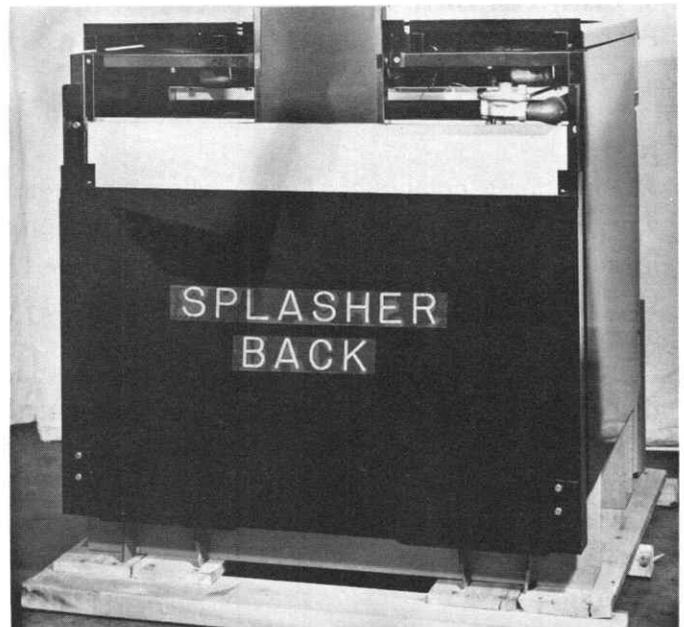
## 1. PREPARING UNIT FOR INSTALLATION

Remove from crating with care. Remove all wood blocking, shipping wire, packing material and accessories. (See Detail A)



**Detail C**

NOTE: On 60, 160 and 260 Ranges, the center bracing angle is to be used.



**Detail B**

**2. INSTALL HIGH SHELF**—The high shelf for this range is shipped as shown above and is included in the range crate. (See Detail B)

With top cooking plates in their normal position, assemble splasher back to range per detail C (see below) and fasten in place with #10 sheet metal screws provided.

Once splasher is secured in position, take shelf and slide it into mounting brackets (Detail D). Please note shelf will lock into position. NO bolting is necessary. There is a decal located on the front of the unit showing the proper installation of the shelf to the splasher. This is to be removed once assembly is complete.



**Detail D**

# CONNECTING UNIT TO GAS/MAIN BURNER AND PILOT ADJUSTMENT (FOR STANDARD AND SNORKEL OVEN CONSTRUCTIONS)

## 3. CONNECT UNIT TO GAS

Each unit is factory equipped for use with the type of gas indicated on the range rating plate.

### NOTE:

A. Pipe joint compounds used when connecting appliances to gas should be resistant to the action of Propane Gases.

B. Pipe joints should be tested for leaks with a soap and water solution before operating the unit.

C. Standard units for use with Natural Gas are equipped with fixed orifices and pressure regulator with a pre-set outlet pressure of 3.7" W.C. (Water Column) Units for use on propane gas are equipped with fixed orifices and pressure regulator with a pre-set outlet pressure of 10.0" W.C.

4. Pressure regulators are factory installed on manifold pipe at rear of range. Arrow on regulator shows direction of gas flow (Detail E). While connecting range to gas supply, pressure regulator must be mounted horizontally to insure proper pre-set outlet pressure. If regulator is mounted in any other position, the outlet pressure must be reset. (See Detail F for standard oven and Detail G for snorkel ovens.)

**NOTE:** Do not obstruct leak limiter on gas pressure regulator.

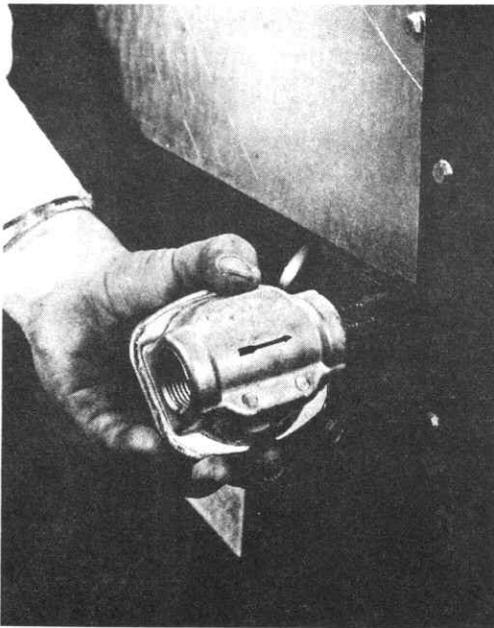
## 5. MAIN BURNER AND PILOT ADJUSTMENTS

Standard units, equipped with pressure regulators and fixed orifices, have been adjusted at the factory and should require no further adjustment.

**PILOT ADJUSTMENT - (Top Burner)**—Turn one top burner on to remove air from the line. Turn burner off when gas begins to flow. Light top pilots and adjust, if necessary, by rotating adjusting screw in pilot valve on manifold. (Clockwise to decrease and counterclockwise to increase flame.) Pilot adjustment (oven see page 7, Item 9, Standard Oven).

**BURNER ADJUSTMENT**—The efficiency of the range depends on a rather delicate balance between the supply of air and volume of gas so that complete combustion is achieved. Whenever this balance is disturbed poor operating characteristics and excessive gas consumption occur.

**AIR SUPPLY** is controlled by an air shutter on the front of the burner. The air shutter openings should be increased until the flame on the burner begins to "lift". The air shutter should then be closed slightly and locked in place. A yellow streaming flame is an indication of insufficient air. This condition can be corrected by increasing the air shutter opening.



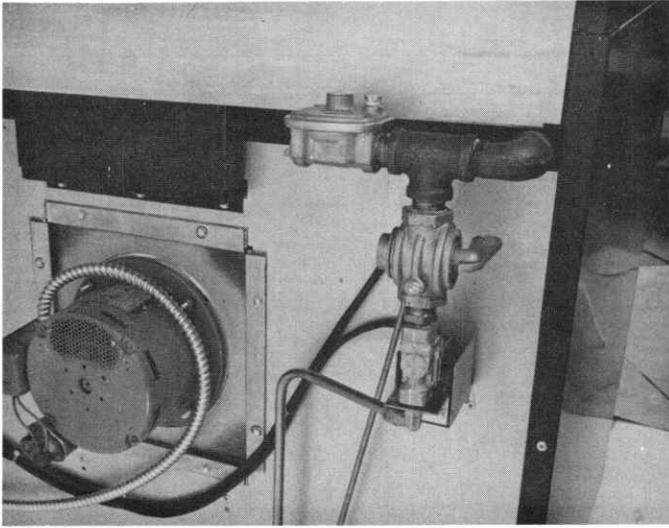
Detail E (STANDARD OVEN)



Detail F (STANDARD OVEN)

# CONNECTING UNIT TO GAS/MAIN BURNER AND PILOT ADJUSTMENT (Cont'd.)

(FOR STANDARD AND SNORKEL OVEN CONSTRUCTIONS)

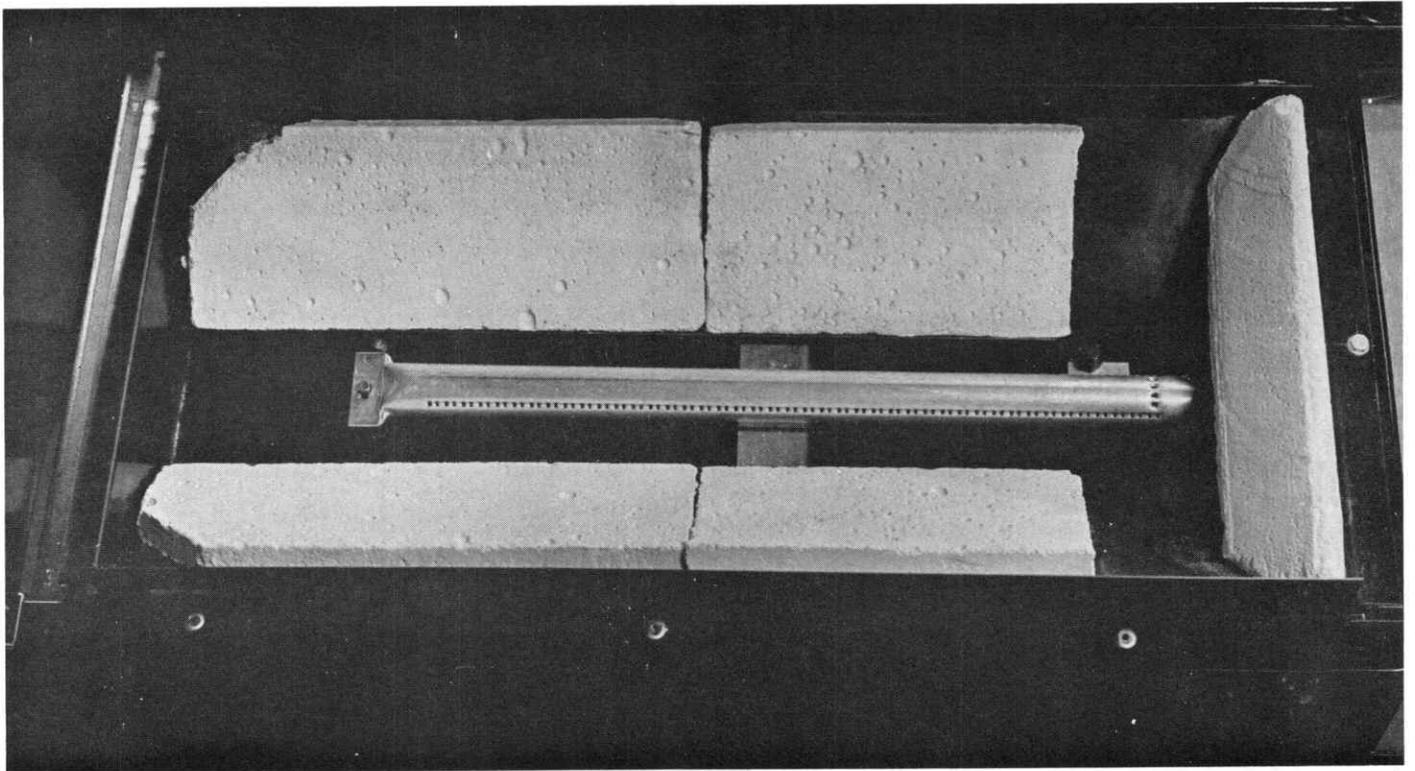


Detail G

6.

Vulcan Restaurant Ranges with one or more Hot Top Sections have fire brick under the Hot Top Section. The bricks are packed separately in the range oven. See Detail GA showing method of installing gas.

## HOT TOP SECTION



Detail GA

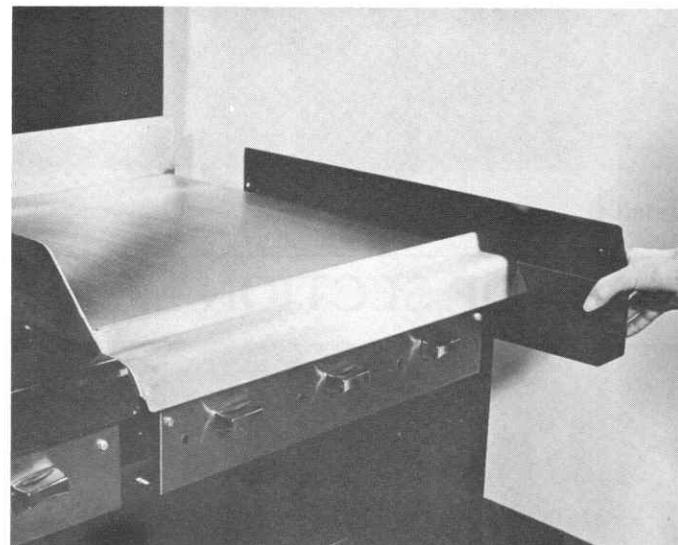
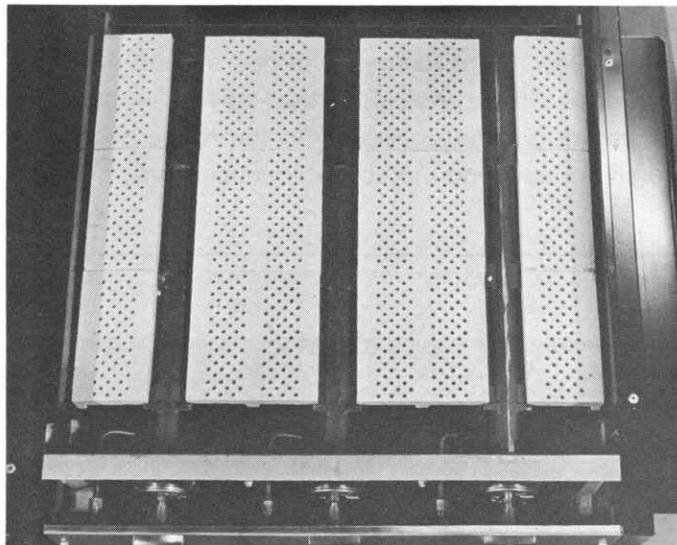
# ORIFICE DATA

FOR STANDARD '77 SERIES AND SG-77 SERIES  
OVEN CONSTRUCTIONS)

7. ORIFICE DATA	Regulated Nat.	Propane
Open Top Burner	50	57
Hot Top Burner	43	55
Griddle (Not Over Broiler)	50	57
Griddle (Broiler)	48	63
Oven	36	51

## BROILER GRIDDLE SECTION

(FOR STANDARD '77 SERIES AND SG-77 SERIES  
OVEN CONSTRUCTIONS)



Detail H

Detail I

### 8. BROILER-GRIDDLE SECTION

Vulcan Restaurant Range Broilers are equipped with ceramic radiants for the most efficient operation. These radiants are packed separately in the range oven. See Detail H showing method of installing ceramics.

#### LIGHTING BROILER/GRIDDLE PILOT

1. Turn main gas supply on.
2. Turn burner valve on and purge air from lines. Turn valve off.
3. Using a taper, light pilot.
4. If pilot fails to light, turn off gas, wait 5 minutes and repeat steps 1 through 3.

#### NIGHTLY SHUTDOWN

1. Turn burner valve off, pilot will remain lit.

#### SEASONAL SHUTDOWN

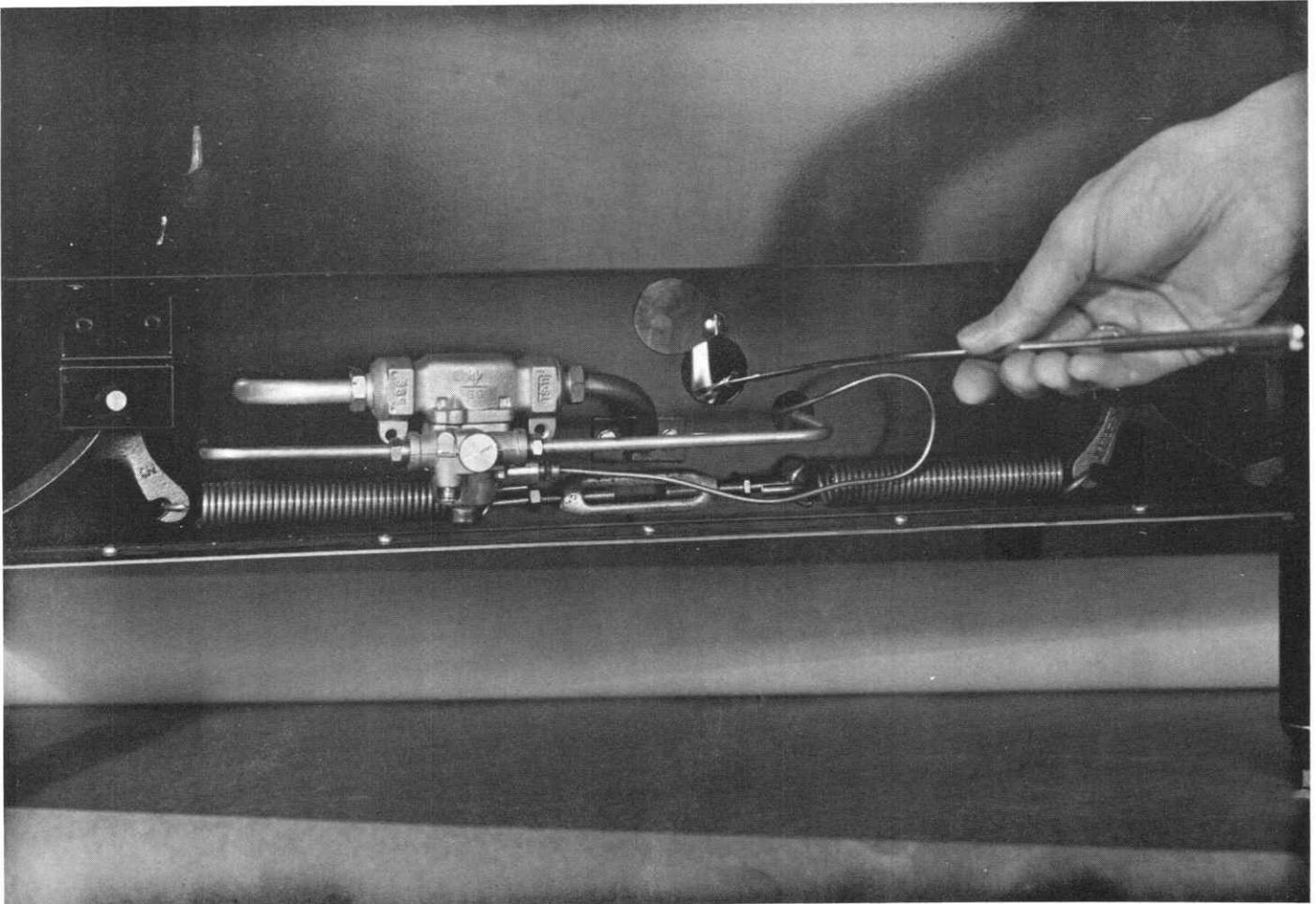
1. Turn burner valve off, pilot will remain lit.
2. Extinguish pilot.
3. Turn main gas supply off.

### BROILER-GRIDDLE SECTION OR CONVENTIONAL GRIDDLES

- A. Refer to Hot Top Section for installation of brick for conventional griddles.
- B. Burners are to be adjusted as sharp as possible without flash back.
- C. All griddles have grease collectors which must be installed on side of range. Detail I.
- D. Before cooking on griddle plate, grease well and light burners. With minimum flame of burners allow griddle to heat gradually. This procedure should be followed the first three times the griddle is used. This method relieves stresses in the plate and will insure long life.

# OVEN LIGHTING AND SAFETY PILOT

## SECTION II



### Detail J

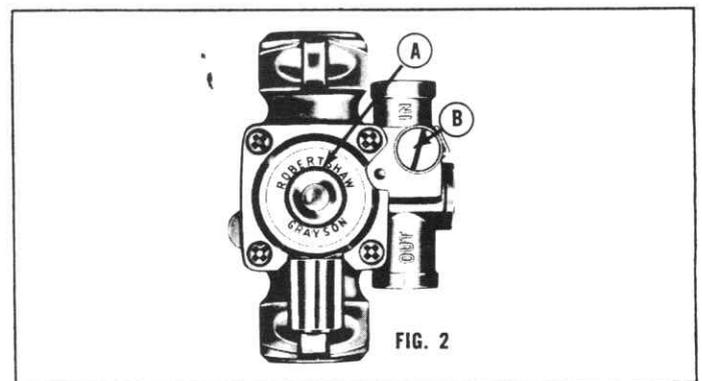
**NOTE: GRAYSON SAFETY VALVE SHOWN**

### 9. OVEN LIGHTING AND SAFETY PILOT

To check or light oven pilot flame, remove lower panel and swing lighting hole cover to the side. Refer to Detail J and follow the instructions below.

1. If pilot is out, turn burner off; then wait 5 minutes before relighting.
2. Depress reset button and hold in for 1 minute after lighting pilot.
3. To shut down; turn off main burner and extinguish pilot.

If pilot should fail to remain lit, insufficient gas is reaching the pilot. Remove dust cap above red button to expose adjusting screw for pilot gas. See Detail K.

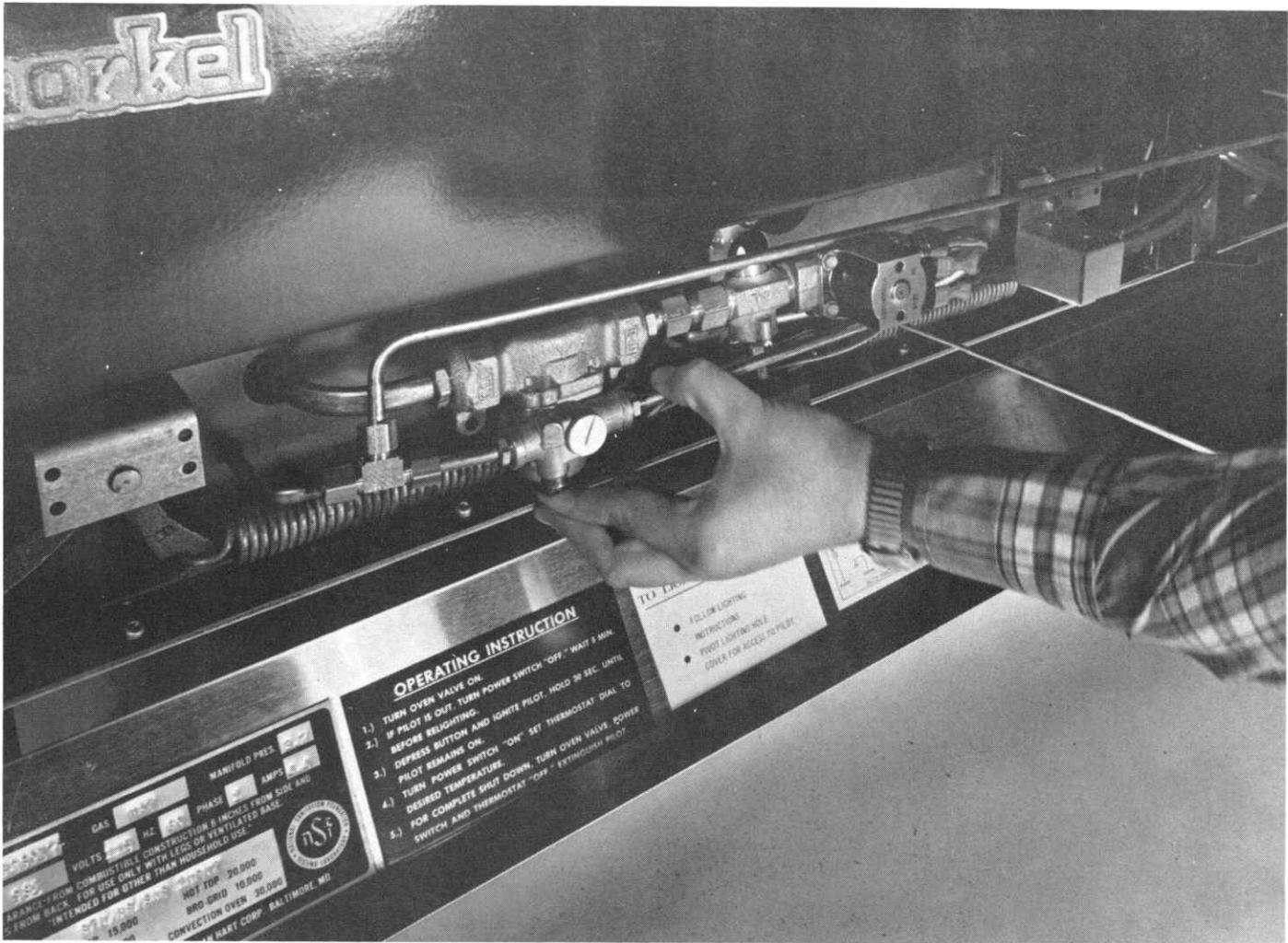


### Detail K

#### PILOT BURNER ADJUSTMENT:

1. Remove pilot adjustment cap B. (Grayson)
2. Adjust pilot key to provide properly sized flame.
3. Replace pilot adjustment cap B. (Grayson)

# OVEN LIGHTING AND SAFETY PILOT (Cont'd.) SECTION II

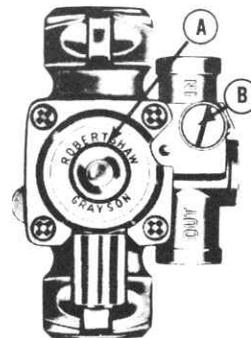


## Detail JA

To check oven burner pilots for standard and snorkel ovens, remove lower front panel and lift lighting hole cover up. If pilot is out, relight as described below. (Refer to Detail JA)

### LIGHTING INSTRUCTIONS (Snorkel Oven)

1. Turn oven valve on.
2. If pilot is out, turn power switch "off", wait five minutes before relighting.
3. Depress button and ignite pilot. Hold 30 seconds until pilot remains on.
4. Turn power switch "on", set temperature dial to desired temperature.
5. For complete shut down, turn oven valve, power switch and thermostat to "off", extinguish pilot. (Refer to Detail E)



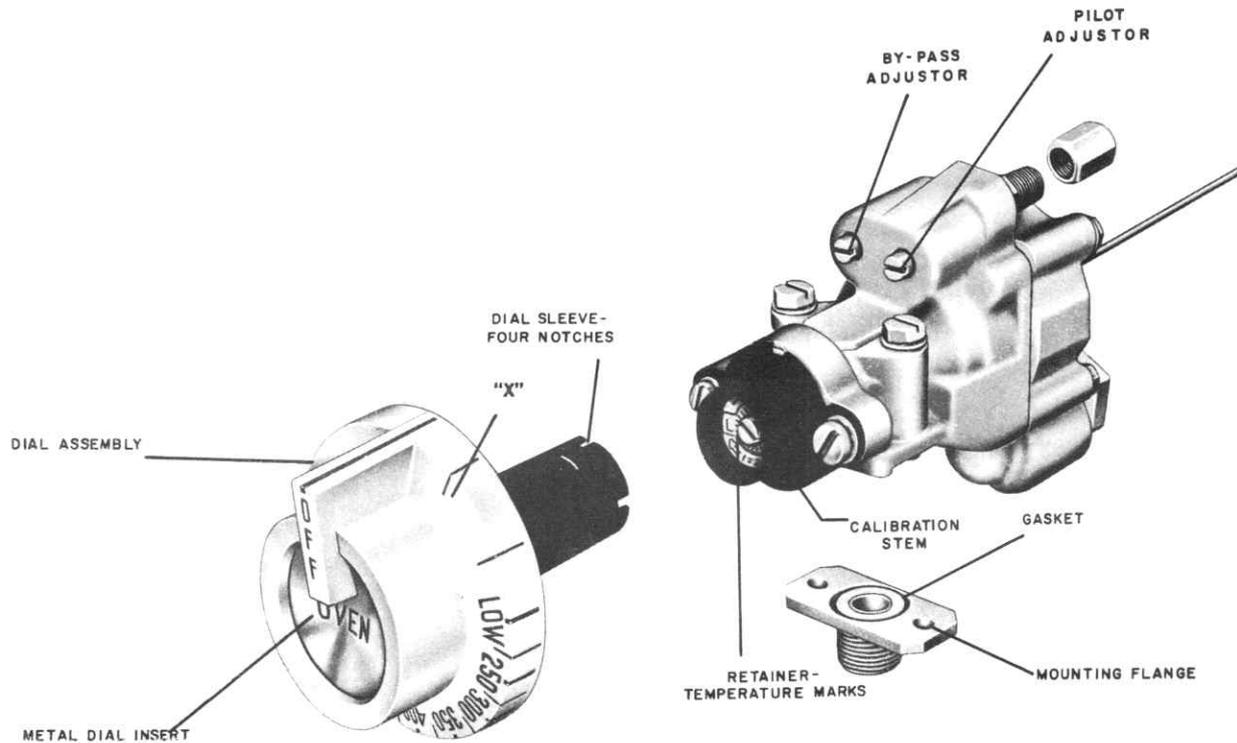
## Detail K

### PILOT BURNER ADJUSTMENT:

1. Remove pilot adjustment cap B. (Grayson)
2. Adjust pilot key to provide properly sized flame.
3. Replace pilot adjustment cap B. (Grayson)

# THERMOSTAT

(FOR STANDARD '77 SERIES RESTAURANT RANGE)



## Detail L

### 10. THERMOSTAT (BJWA)

#### To Adjust By-Pass Flame: (Minimum Burner Flame)

When oven reaches the temperature at which the dial is set, the oven control cuts down the flow of gas to the amount required to keep the oven at that temperature. Always, however, the control must by-pass enough gas to keep the entire burner lighted to maintain this minimum flame, the by-pass must be set carefully and accurately, as follows - **Detail L**.

1. Light the oven burner, then turn dial to highest set temperature.
2. After five minutes, turn the dial clockwise to a point slightly beyond first mark on dial (Shown by "X").
3. Remove the dial and bezel.
4. With a screwdriver, turn the by-pass adjustor counter-clockwise to increase the flame, clockwise to decrease it, until there is a flame approximately  $\frac{1}{8}$ " high over the entire burner.
5. Replace bezel and dial, turning the dial clockwise until it locks in the "OFF" position.

# RECALIBRATE OVEN CONTROL

## TO RECALIBRATE OVEN CONTROL (BJWA)

The oven is a precision instrument. It is carefully calibrated at the factory - that is, it is so adjusted that dial settings match actual oven temperatures. Field recalibration is seldom necessary, and should not be resorted to unless considerable experience with cooking results definitely proves that the control is not maintaining the temperatures to which the dial is set.

Recalibration should not be undertaken, however, until the by-pass flame has been adjusted.

To check oven temperatures when recalibrating, use a test instrument or a reliable mercury thermometer. Place the thermocouple of the test instrument or the thermometer in the middle of the oven.

1. Remove dial and push metal insert (See Detail L).
2. Replace dial, turn to 400 mark, and light oven burner.
3. After burner has been on about 15 minutes check oven temperature. Oven door should be open for as short a time as possible. Use a flashlight, if necessary, to see the thermometer reading clearly.

## KX RECALIBRATION

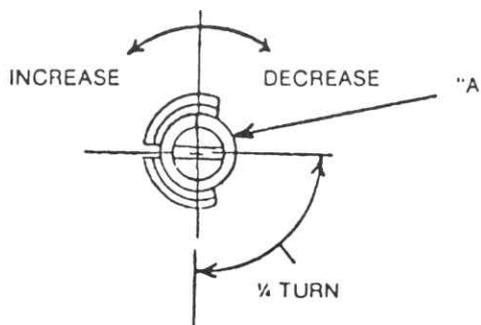
1. Place the thermocouple of test instrument on the thermostat bulb. Close oven door.
2. Light the main burner by turning thermostat to 500° dial setting.
3. Allow the oven to heat until flame cuts off. After several cycles, check temperature. If the temperature does not read within 15 degrees of the dial setting, recalibrate as follows:
4. Pull dial straight off dial shaft without turning.
5. 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° F.

4. Continue to check the temperature, at 5-minute intervals, until two successive readings are within 5 degrees of each other.

The control should be recalibrated if your reading is not within 10 degrees of the dial setting (400 degrees). If recalibration is required, the additional steps to be taken are these:

5. Hold dial firmly, insert screwdriver through center dial, and push the calibration stem (See Detail L) inward. (Do not turn this stem.)
6. While holding the calibration stem in firmly with screwdriver, turn dial until it is set at the actual oven temperature as shown by your test instrument or thermometer. Release pressure on calibration stem...replace dial insert.
7. Set dial at 450 mark. Check oven temperature again, as covered in (3) and (4). If the oven temperature is not within 20 degrees of the dial setting (450 degrees), it means that the sensing element is inoperative and the control should be replaced.



THEMOSTAT CALIBRATION

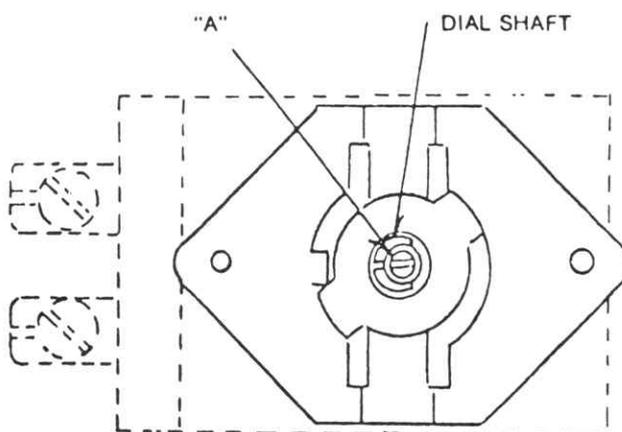


FIGURE 2

# INSTALLATION INSTRUCTIONS FOR R7808L

## SECTION III

Each Broiler for mounting over a 60" range is ordered for either right hand mounting or left hand mounting. Once the proper mounting is determined you are ready to begin installation.

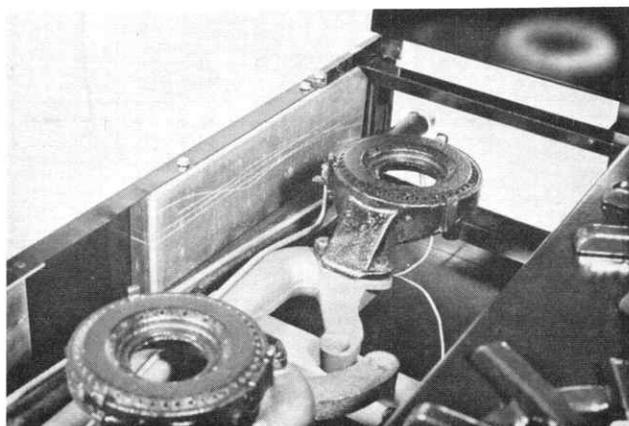
First, remove the rear panels of both R7808L and VDD double deck high shelf. Next, remove the aeration plates and top grates from the top of the range. Third, slip the broiler into the channels on the back of the unit on the proper side for which it is to be mounted. Secure the bracket to the body side of the unit as per **Detail M** and secure the other channel to the center mounting bracket as per **Detail N**. Next, install the high shelf in the same fashion securing it to the body side as per **Detail M**. However, in the center of the unit you will note there are holes through the side channel and the broiler side channel. These channels are to be bolted together. Please note that the high shelf channel will be outside of any mounting channels on the back of the range. Refer to **Detail N**. The broiler and the high shelf should

then be bolted together in the front on the underside of the shelf. There are matching holes in the shelf brackets. For easy access the body side of the broiler can be slid off exposing the upper channel. These should also be bolted together the same as the lower.

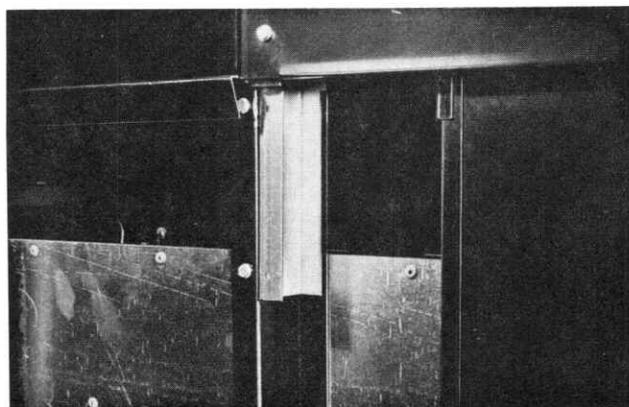
Next, replace the rear panels on both the high shelf and the broiler and reinstall the top aeration plates and top grates. Your unit is now ready to be hooked up to the gas supply. Refer to Installation Instructions provided with Broiler.

Once installation of broiler and high shelf is complete, the assembly would look similar to that as illustrated in **Detail O**. If additional information is required on the installation of these two units, please write:

Vulcan-Hart Corporation  
3600 North Point Boulevard  
Baltimore, Maryland 21222



Detail M



Detail N



Detail O

PROBLEM	PROBABLE CAUSES
<b>Oven</b>	
Too Much Bottom Heat	Insufficient Heat Input Over Active Flue
Uneven Bake	Too Low Temperature Improper Operation
Side Burning	Improper By-Pass Setting Fluctuating Gas Pressure
Too Much Top Heat	Too High Temperature Faulty Ventilation Excessive Heat Input Thermostat Calibration
Uneven Bake - Side to Side	Appliance Not Level Side to Side Oven Burner, <b>Bottom or Baffles</b> Improperly Installed
Uneven Bake - Front to Rear	Over Active Flue Unit Not Level, Front to Back Door Not Closing Properly
Dried Out Products	Too Low Temperature Too Long Baking Time Thermostat Calibration
Pilot Outage	Pilot Flame Too Low Restriction In Pilot Orifice Malfunctioning Safety Valve
<b>Top Burner Operation</b>	
Improper Burner Combustion	} Improper Ventilation Poor Door Fit Oven Door Left Open
Excessive Valve Handle Temperatures	
Sticking Top Burner Valves	
Poor Ignition	Insufficient Input Poor Air-Gas Adjustment Restriction In Pilot Orifice Restriction In Main Burner Ignition Port

# TROUBLE SHOOTING ("SG-77" SERIES ONLY)

PROBLEM	PROBABLE CAUSES
<b>Oven</b>	
Too Much Bottom Heat	Insufficient Heat Input Over Active Flue
Uneven Bake	Too Low Temperature Improper Operation
Side Burning	Improper By-Pass Setting Fluctuating Gas Pressure
Too Much Top Heat	Too High Temperature Faulty Ventilation Excessive Heat Input Thermostat Calibration
Uneven Bake - Side to Side	Appliance Not Level Side to Side Oven Burner Improperly Installed
Uneven Bake - Front to Rear	Over Active Flue Unit Not Level, Front to Back Door Not Closing Properly
Dried Out Products	Too Low Temperature Too Long Baking Time Thermostat Calibration
Pilot Outage	Pilot Flame Too Low Restriction In Pilot Orifice Malfunctioning Safety Valve
<b>Top Burner Operation</b>	
Improper Burner Combustion	} Improper Ventilation Poor Door Fit Oven Door Left Open
Excessive Valve Handle Temperatures	
Sticking Top Burner Valves	
Poor Ignition	Insufficient Input Poor Air-Gas Adjustment Restriction In Pilot Orifice Restriction In Main Burner Ignition Port

# REPLACEMENT PARTS LIST & PHOTOGRAPHS

SECTION V 77 SERIES  
STANDARD OVEN

SECTION VI SG-77 SERIES  
SNORKEL OVENS

## REPLACEMENT PARTS ORDERING

The following information must accompany a Replacement Parts Order or it cannot be filled.

- A. Model and Style Number.
- B. Type of gas.
- C. Appliance, Voltage and Phase.
- D. Appliance finish, black or stainless steel.  
(If applicable to part to be replaced.)

This information can be found on the rating plate.  
Parts may be ordered from your Dealer, Service Agency or the Factory.  
Orders to the Factory should be addressed to  
Vulcan-Hart Corp., 3600 North Point Blvd.,  
Baltimore, MD 21222

**'77 SERIES GAS RESTAURANT RANGES - PARTS SECTION V**



**36L77R**



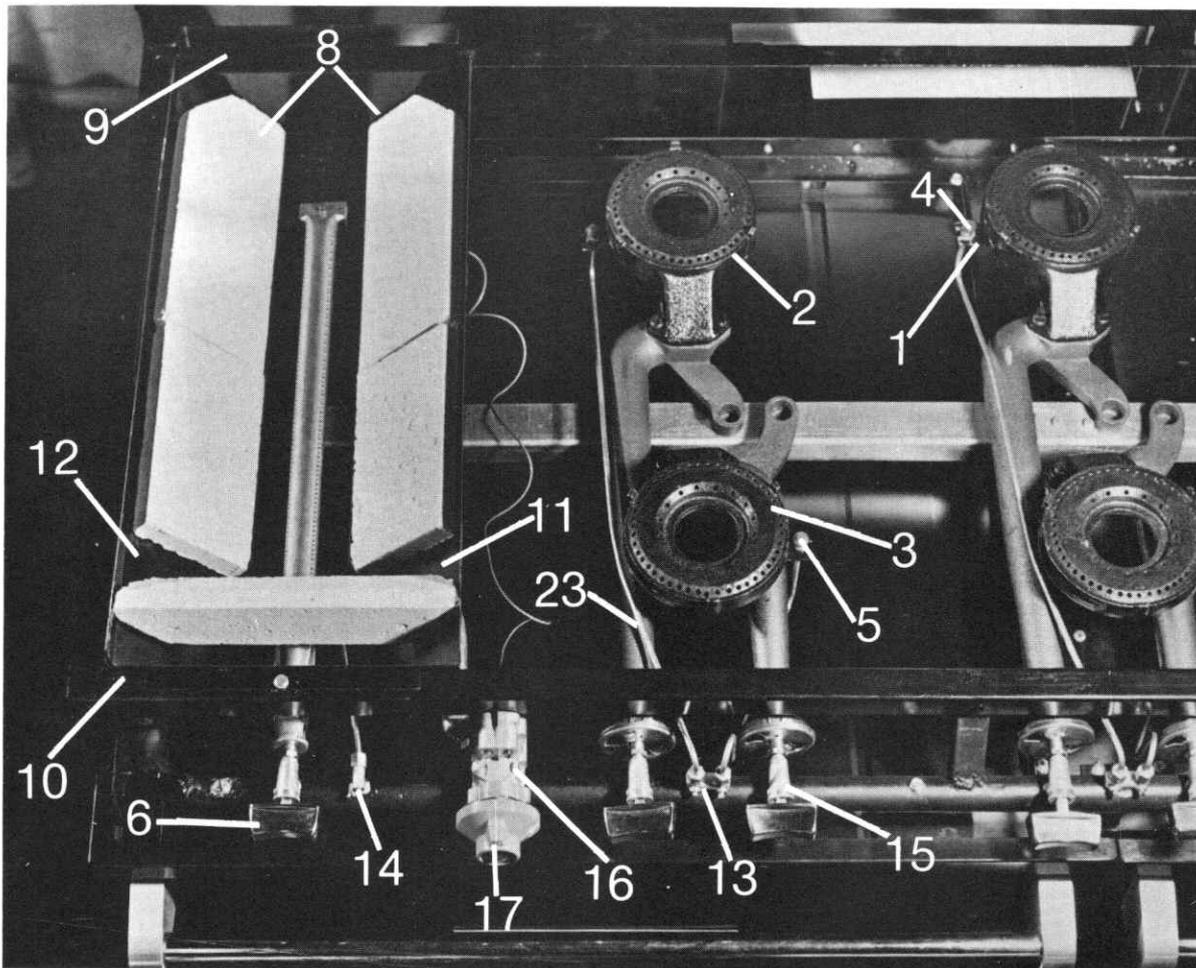
**60L77R**



**260L77R**



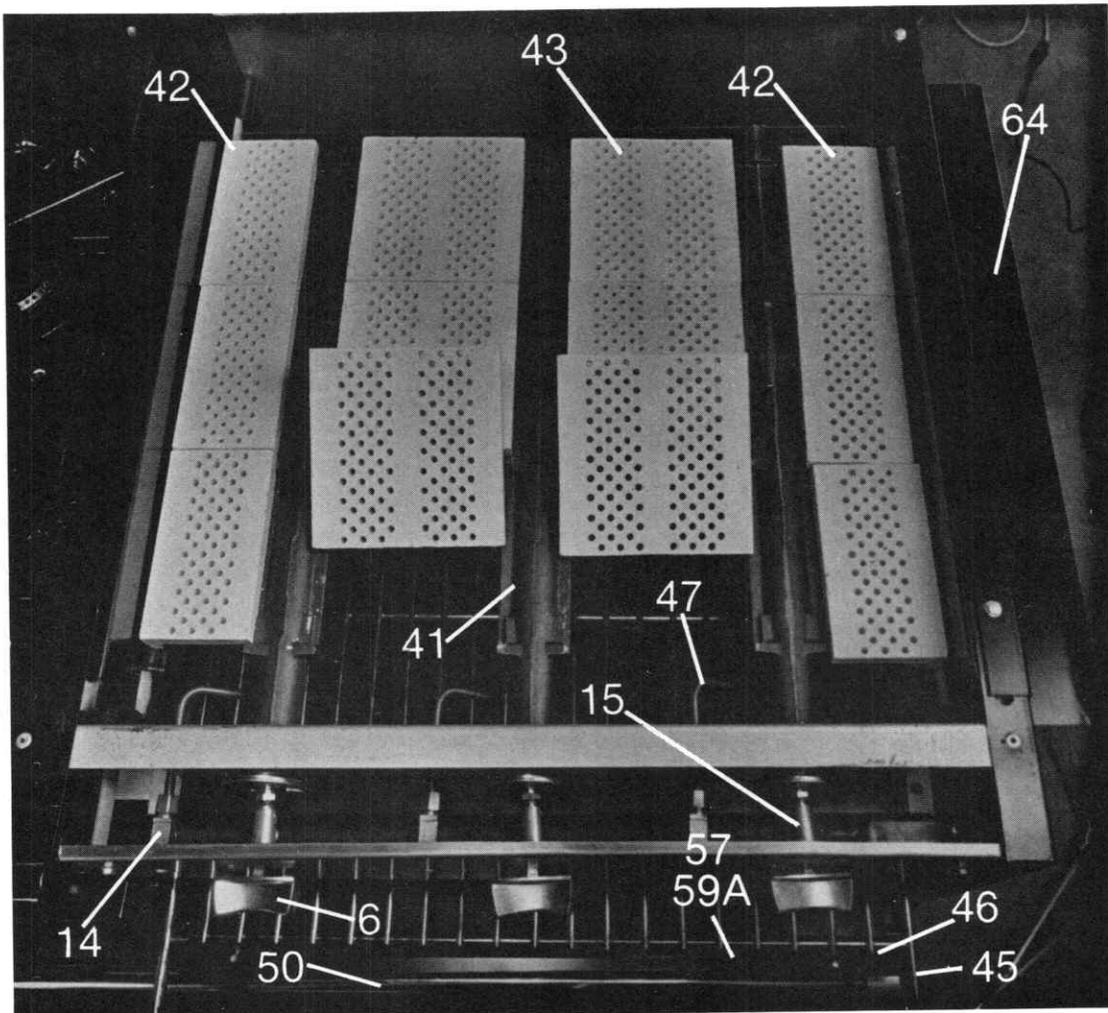
**160L77R**



1. PILOT BRACKET	36L 113302-1	60L 113302-1	160L 113302-1	260L 113302-1
+ 2. REAR BURNER ASSEMBLY (NAT.) REAR BURNER ASSEMBLY (PROPANE)	109643-G7 109643-G8	109643-G7 109643-G8	109643-G7 109643-G8	109643-G7 109643-G8
+ 3. FRONT BURNER ASSEMBLY (NAT.) FRONT BURNER ASSEMBLY (PROPANE)	109644-G7 109644-G8	109644-G7 109644-G8	109644-G7 109644-G8	109644-G7 109644-G8
4. REAR BURNER PILOT ASSEMBLY	112073-G1	112073-G1	112073-G1	112073-G1
5. FRONT BURNER PILOT ASSEMBLY	112071-G1	112071-G1	112071-G1	112071-G1
6. BURNER VALVE HANDLE	113157-1	113157-1	113157-1	113157-1
7. HOT TOP BURNER ASSEMBLY	112793-G1	112793-G1	112793-G1	112793-G1
8. BRICK SET	107065-G1	107065-G1	107065-G1	107065-G1
9. REAR BAFFLE	111594-1	111594-1	111594-1	111594-1
10. FRONT BAFFLE	113293-1	113293-1	113293-1	113293-1
11. RIGHT BAFFLE	112078-2	112078-2	112078-2	112078-2
12. LEFT BAFFLE	112078-1	112078-1	112078-1	112078-1
13. LIGHTER VALVE	109557-4	109557-4	109557-4	109557-4
14. PILOT VALVE	104193-1	104193-1	104193-1	104193-1
+ 15. TOP BURNER VALVE (NAT.) TOP BURNER VALVE (PROPANE)	104076-F50 104076-F57	104076-F50 104076-F57	104076-F50 104076-F57	104076-F50 104076-F57
16. THERMOSTAT (OVEN)	108823-6	108823-6	108823-6	108823-6
17. THERMODIAL (OVEN) FAHRENHEIT THERMODIAL (OVEN) CELCIUS	111680-2 112655-2	111680-2 112655-2	111680-2 112655-2	111680-2 112655-2
23. PILOT TUBE ASSEMBLY	113009-G1	113009-G1	113009-G1	113009-G1
40. HOT TOP PLATE (NOT SHOWN)	113271-1	113271-1	113271-1	113271-1

+ SPECIFY GAS AND/OR TYPE OF SECTION (OPEN TOP, HOT TOP, FRY TOP OR BROILER)

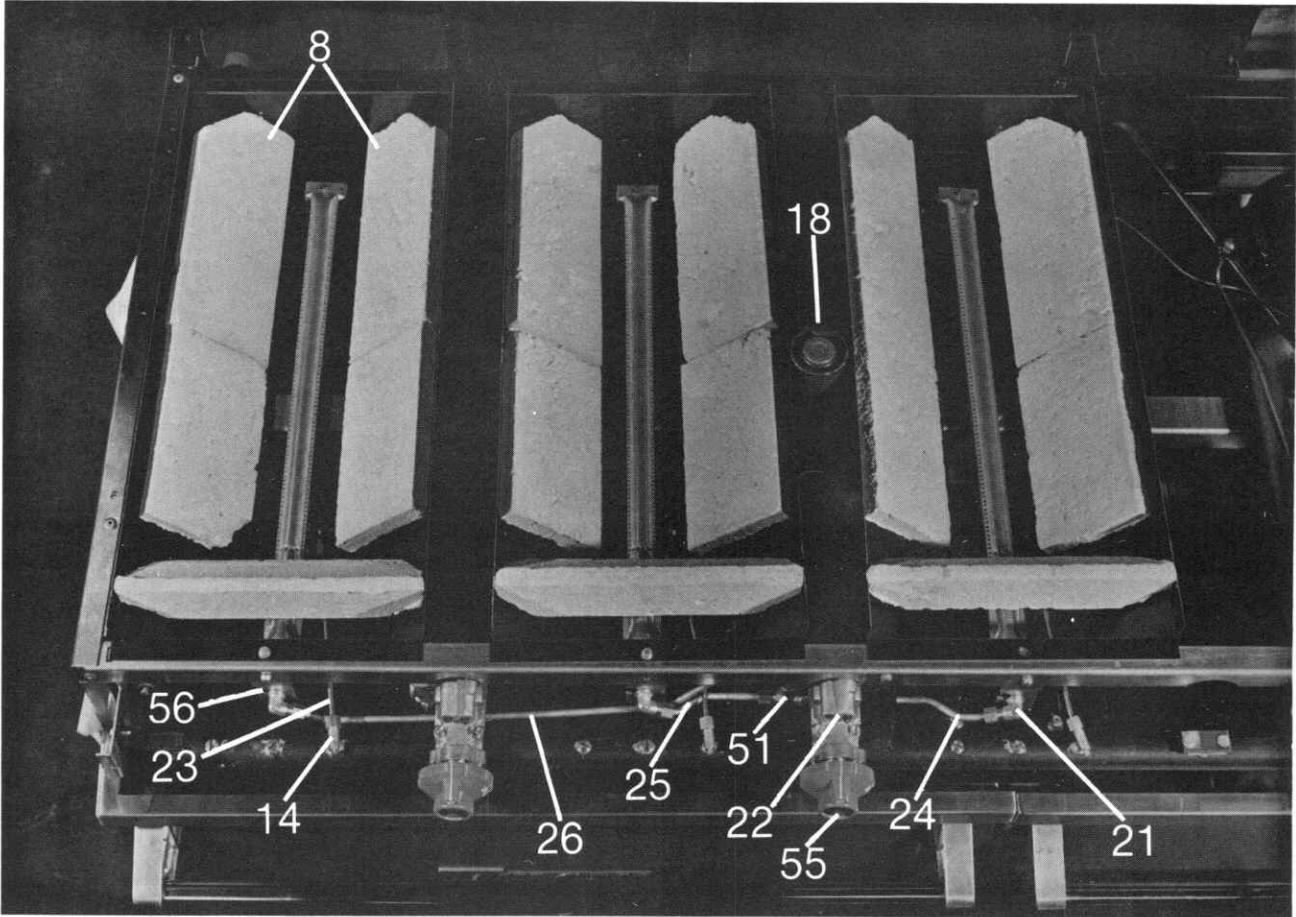
# PARTS (Cont'd.)



	36L	60L	160L	260L
<input type="checkbox"/> 6. BURNER VALVE HANDLE			113157-1	113157-1
14. LIGHTER VALVE			104193-2	104193-2
+ 15. BROILER BURNER VALVE (NAT.)			104076-F50	104076-F50
BROILER BURNER VALVE (PROPANE)			104076-F57	104076-F57
41. BURNER			111684-G1	111684-G1
42. SIDE CERAMICS			104146-1	104146-1
43. CENTER CERAMICS			104145-1	104145-1
<input type="checkbox"/> 44. GRID PAN ASSEMBLY			108766-G1	108766-G1
<input type="checkbox"/> 45. GRID			104149-2	104149-2
<input type="checkbox"/> 46. BURNER TRAY ASSEMBLY (NOT SHOWN)			111607-G1	111607-G1
47. PILOT TUBING			110662-G1	110662-G1
50. BURNER TRAY HANDLE			113343-1	113343-1
BURNER TRAY HANDLE (SS)			113343-2	113343-2
64. GREASE COLLECTOR SUPPORT			113317-1	113317-1
GREASE COLLECTOR SUPPORT (SS)			113317-2	113317-2

+ SPECIFY GAS AND/OR TYPE OF SECTION (OPEN TOP, HOT TOP, FRY TOP OR BROILER)  
 PART MAY BE INSTALLED BY OPERATING PERSONNEL AS WELL AS INSTALLATION AND SERVICE PERSONNEL.

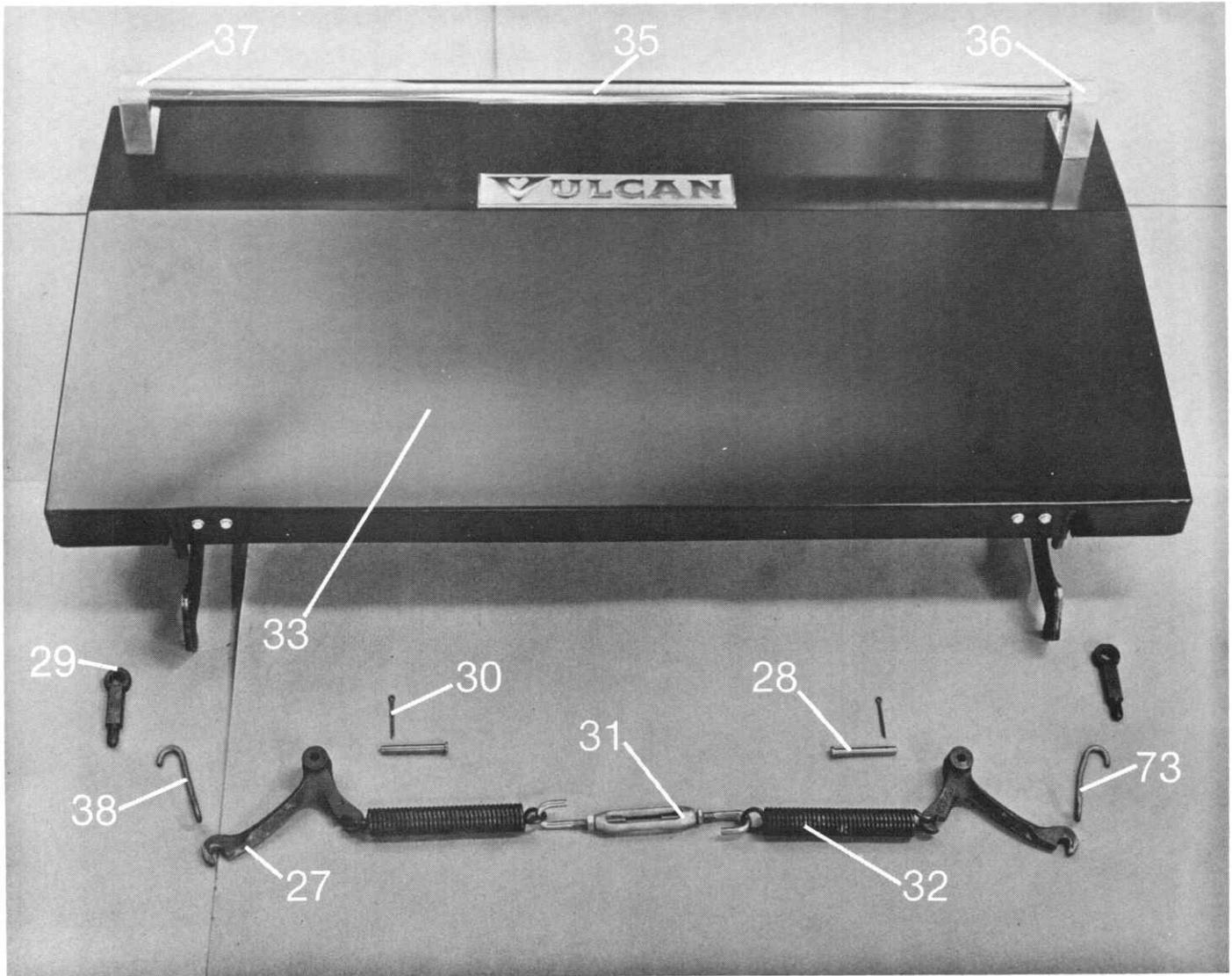
# PARTS (Cont'd.)



8. BRICK SET	36L	60L	160L	260L
14. PILOT VALVE	107065-G1	107065-G1	107065-G1	
18. THERMO. BULB - SHIELD	104193-2	104193-2	104193-2	
19. THERMO. BULB - INSULATION (NOT SHOWN)	111655-2	111655-2	111655-2	
20. THERMO. BULB - SPRING (NOT SHOWN)	111656-1	111656-1	111656-1	
21. BURNER NOZZLE	109312-1	109312-1	109312-1	
22. THERMOSTAT (GRIDDLE)	111711-F	111711-F	111711-F	
23. PILOT TUBE ASSEMBLY	108823-5	108823-5	108823-5	
24. RIGHT BURNER TUBE (THERMO TO ELBOW)	112060-G4	112060-G4	112060-G4	
25. LEFT BURNER TUBE (ELBOW TO THERMO)	111785-1	111785-1	111785-1	
26. BURNER TUBE	111785-3	111785-3	111785-3	
+ 39. ORIFICE SPUD (NOT SHOWN) (NAT.)	111786-1	111786-1	111786-1	
ORIFICE SPUD (NOT SHOWN) (PROPANE)	10901-50	10901-50	10901-50	
51. TEE STRAIGHT MALE	10901-57	10901-57	10901-57	
52. STRAIGHT MALE (NOT SHOWN)	3.0167-1	3.0167-1	3.0167-1	
53. LEFT BURNER TUBE (NOT SHOWN)	3.0152-3	3.0152-3	3.0152-3	
54. RIGHT BURNER TUBE (NOT SHOWN)	111785-2	111785-2	111785-2	
□ 55. THERMOSTAT DIAL (GRIDDLE) FAHRENHEIT	111785-4	111785-4	111785-4	
THERMOSTAT DIAL (GRIDDLE) CELSIUS	111680-3	111680-3	111680-3	
56. NOZZLE SUPPORT BRACKET	112655-3	112655-3	112655-3	
	113407-2	113407-2	113407-2	

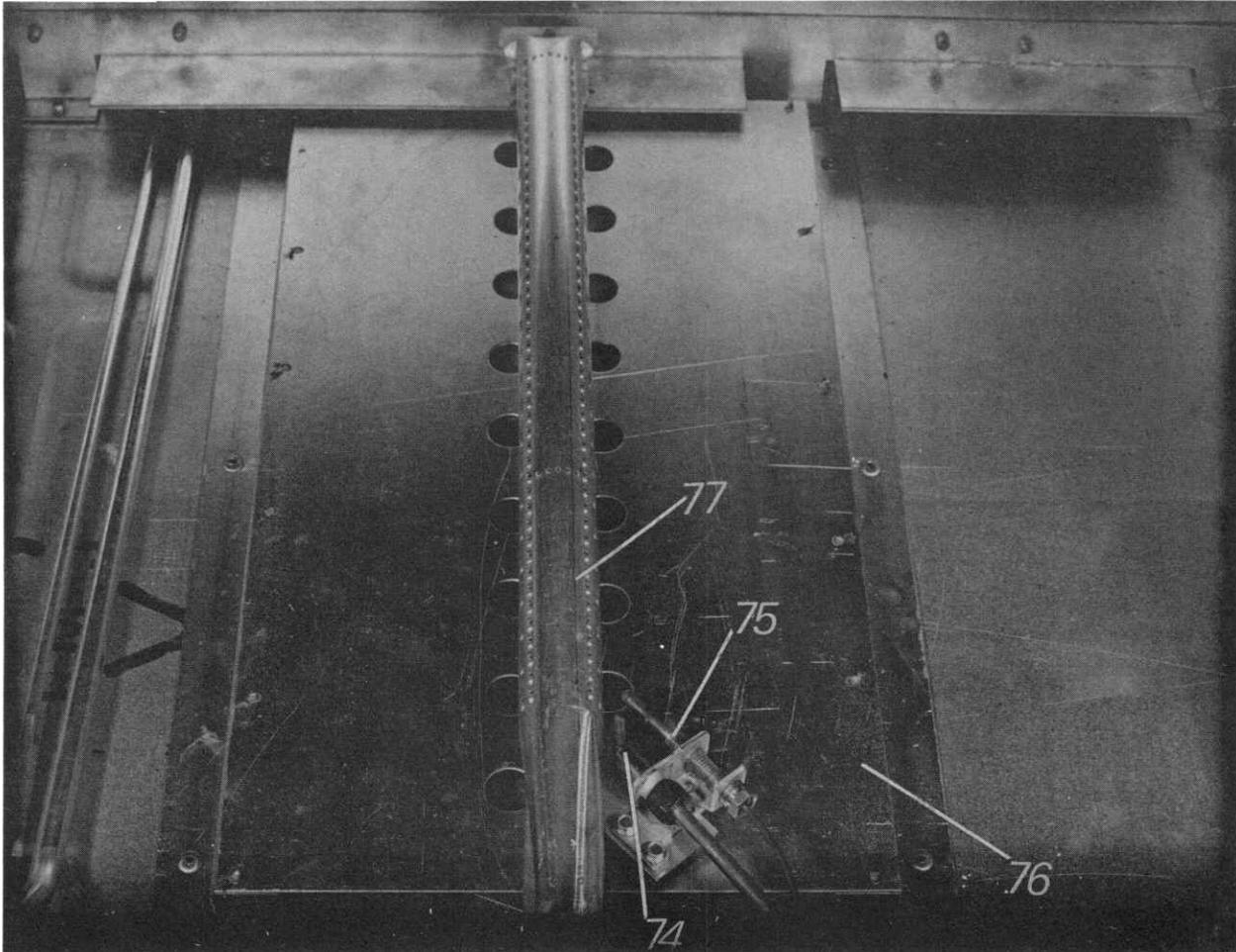
+ SPECIFY GAS AND/OR TYPE OF SECTION (OPEN TOP, HOT TOP, FRY TOP OR BROILER)  
 □ PART MAY BE INSTALLED BY OPERATING PERSONNEL AS WELL AS INSTALLATION AND SERVICE PERSONNEL.

# PARTS (Cont'd.)



27. BELL CRANK	36L	60L	160L	260L
28. BELL CRANK PIN	103956-1	103956-1	103956-1	103956-1
29. HINGE PIN	103971-1	103971-1	103971-1	103971-1
30. COTTER PIN	113201-1	113201-1	113201-1	113201-1
31. TURNBUCKLE & HOOKS	10597	10597	10597	10597
32. OVEN DOOR SPRING	12392	12392	12392	12392
33. OVEN DOOR ASSEMBLY	104053-1	113342-1	104053-1	113342-1
OVEN DOOR ASSEMBLY (SS)	113267-G1	113266-G1	113267-G1	113266-G1
35. OVEN DOOR HANDLE	113267-G2	113266-G2	113267-G2	113266-G2
36. RIGHT DOOR HANDLE POST	113257-1	113257-2	113257-1	113257-2
37. LEFT DOOR HANDLE POST	113416-1	113416-1	113416-1	113416-1
38. LEFT BELL CRANK HOOK	113416-2	113416-2	113416-2	113416-2
73. RIGHT BELL CRANK HOOK	113381-2	113381-2	113381-2	113381-2
	113381-1	113381-1	113381-1	113381-1

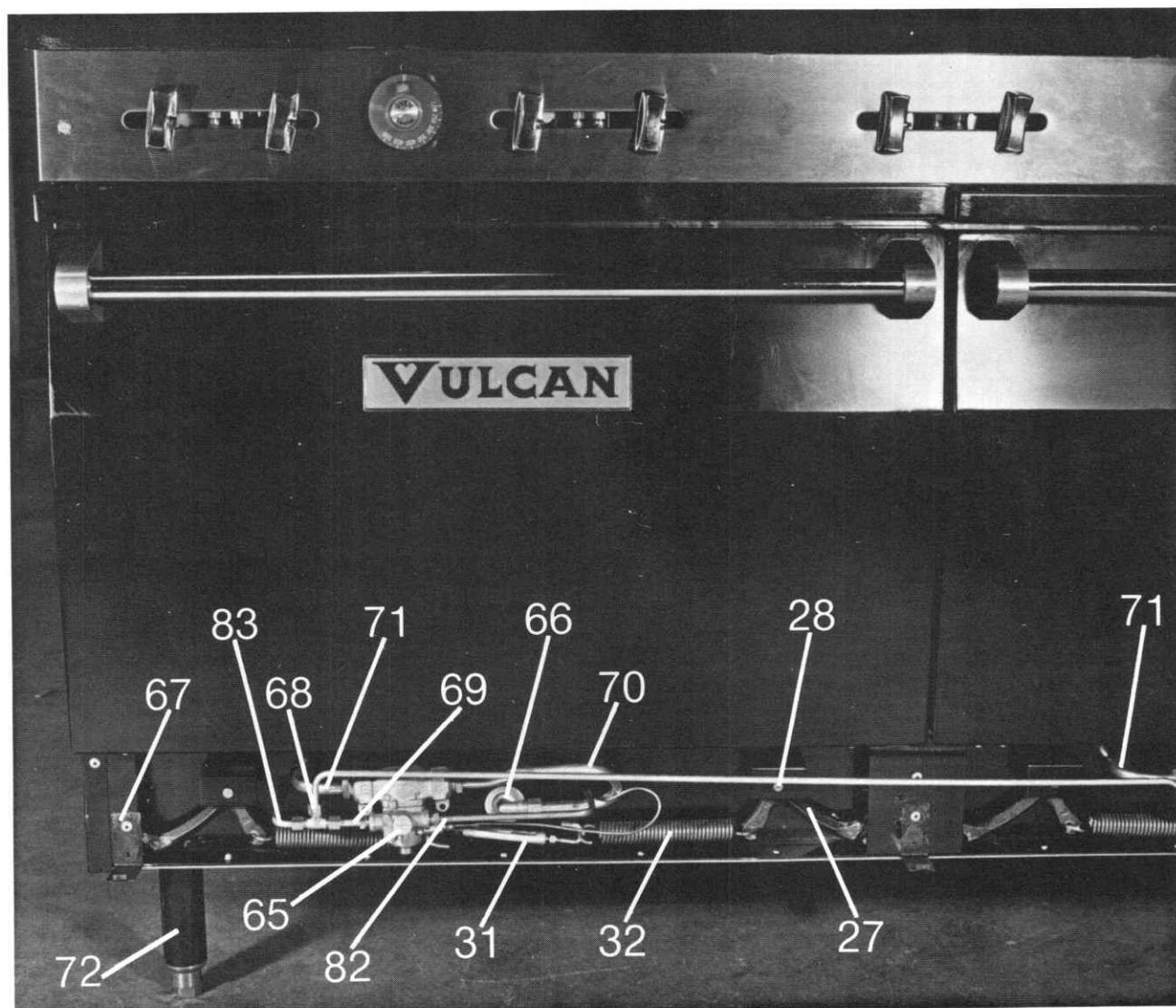
# PARTS (Cont'd.)



+ 74. PILOT (NATURAL)	36L	60L	160L	260L
PILOT (PROPANE)	112787-1	112787-1	112787-1	112787-1
75. THERMOCOUPLE T46	112787-2	112787-2	112787-2	112787-2
76. SECONDARY AIR PAN	112788-1	112788-1	112788-1	112788-1
77. OVEN BURNER ASSEMBLY	113165-3	113165-3	113165-3	113165-3
79. OVEN BOTTOM (NOT SHOWN)	113225-G1	113225-G1	113225-G1	113225-G1
80. OVEN BOTTOM BAFFLE (NOT SHOWN)	113234-1	113234-1	113234-1	113234-1
	113228-1	113228-1	113228-1	113228-1

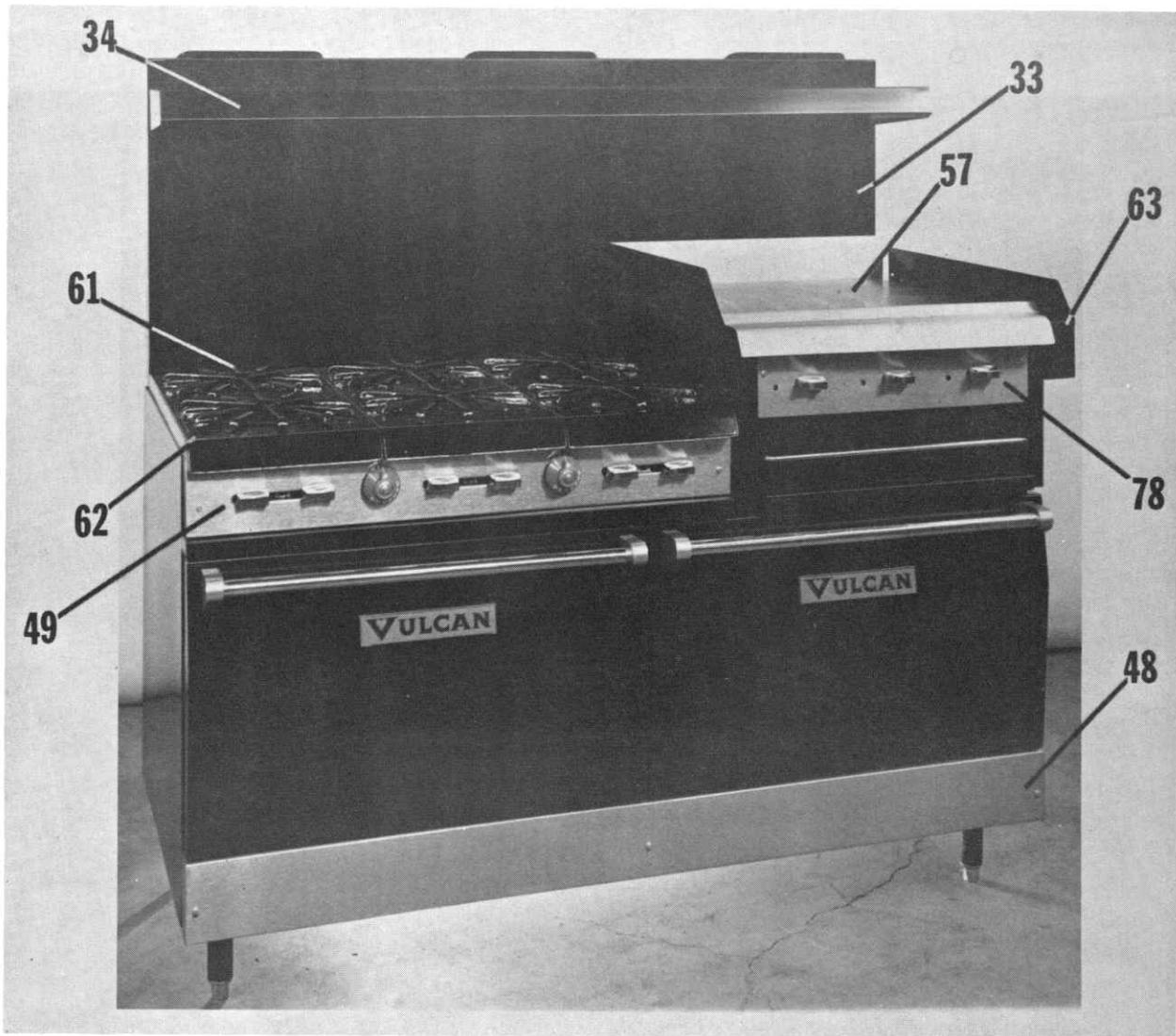
+SPECIFY GAS AND/OR TYPE OF SECTION (OPEN TOP, HOT TOP, FRY TOP OR BROILER)

# PARTS (Cont'd.)



27. BELL CRANK	36L	60L	160L	260L
31. TURNBUCKLE & HOOKS	103956-1	103956-1	103956-1	103956-1
32. OVEN DOOR SPRING	12932	12932	12932	12932
65. SAFETY VALVE	104053-1	113342-1	104053-1	113342-1
66. NOZZLE (OVEN BURNER)	105569-2	105569-2	105569-2	105569-2
67. SPRING CLIP	104079-F	104079-F	104079-F	104079-F
68. PILOT TUBE TEE TO RIGHT SAFETY	113371-1	113371-1	113371-1	113371-1
69. PILOT TUBE TEE TO LEFT SAFETY		113332-1		11332-1
70. BURNER TUBE SAFETY TO NOZZLE		113331-1		113331-1
71. BURNER TUBE ELBOW TO SAFETY	113370-1	113370-1	113370-1	113370-1
81. PILOT TUBE ELBOW TO SAFETY (Not Shown)	113242-1	113242-1	113242-1	113242-1
82. PILOT TUBE SAFETY TO PILOT	113330-1		113330-1	
83. PILOT TUBE ELBOW TO TEE	113328-1	113328-1	113328-1	113328-1
		113330-2		113330-2

# PARTS (Cont'd.)



33. SPLASHER BACK ASSEMBLY SPLASHER BACK ASSEMBLY (SS)	36L 113223-G1 113223-G2	36L 113223-G3 113223-G4	160L 113223-G3 113223-G4	260L 113223-G5 113223-G6
34. SHELF ASSEMBLY SHELF ASSEMBLY(SS)	111841-G3 111841-G4	111841-G1 111841-G2	111841-G1 111841-G2	111841-G1 111841-G2
48. LOWER PANEL ASSEMBLY (SS)	113172-G2	113249-G2	113172-G2	113249-G2
49. MANIFOLD COVER ASSEMBLY (SS)	113170-G2	113214-G2	113170-G4	113292-G2
57. GRIDDLE 24" RIGHT HAND	113299-G3	113299-G3	113299-G3	113299-G3
* 58. GRIDDLE 24" LEFT HAND (NOT SHOWN)	113299-G4	113299-G4	113299-G4	113299-G4
59. GRIDDLE 36" RIGHT HAND (NOT SHOWN)	113299-G5	113299-G5	113299-G5	113299-G5
* 60. GRIDDLE 36" LEFT HAND (NOT SHOWN)	113299-G6	113299-G6	113299-G6	113299-G6
□ 61. TOP GRATE	106820-1	106820-1	106820-1	106820-2
62. AERATION PLATE	113226-G1	113226-G1	113226-G1	113226-G1
□ 63. GREASE COLLECTOR GREASE COLLECTOR (SS)	113507-1 113507-2	113507-1 113507-2	113507-1 113507-2	113507-1 113507-2
78. MANIFOLD COVER ASSEMBLY (BROILER) (SS)			113220-2	113220-2

\*RIGHT HAND GRIDDLE PERMANENT, LEFT HAND GRIDDLE AVAILABLE IN PLACE OF OPEN TOP SECTION ON 160 & 260 ONLY.

□PARTS MAY BE INSTALLED BY OPERATING PERSONNEL AS WELL AS INSTALLATION AND SERVICE PERSONNEL.

# SG-77 SERIES SNORKEL OVEN RESTAURANT RANGES



SG-36L77R



SG-60L77R



SG-260L77R



SG-160L77R



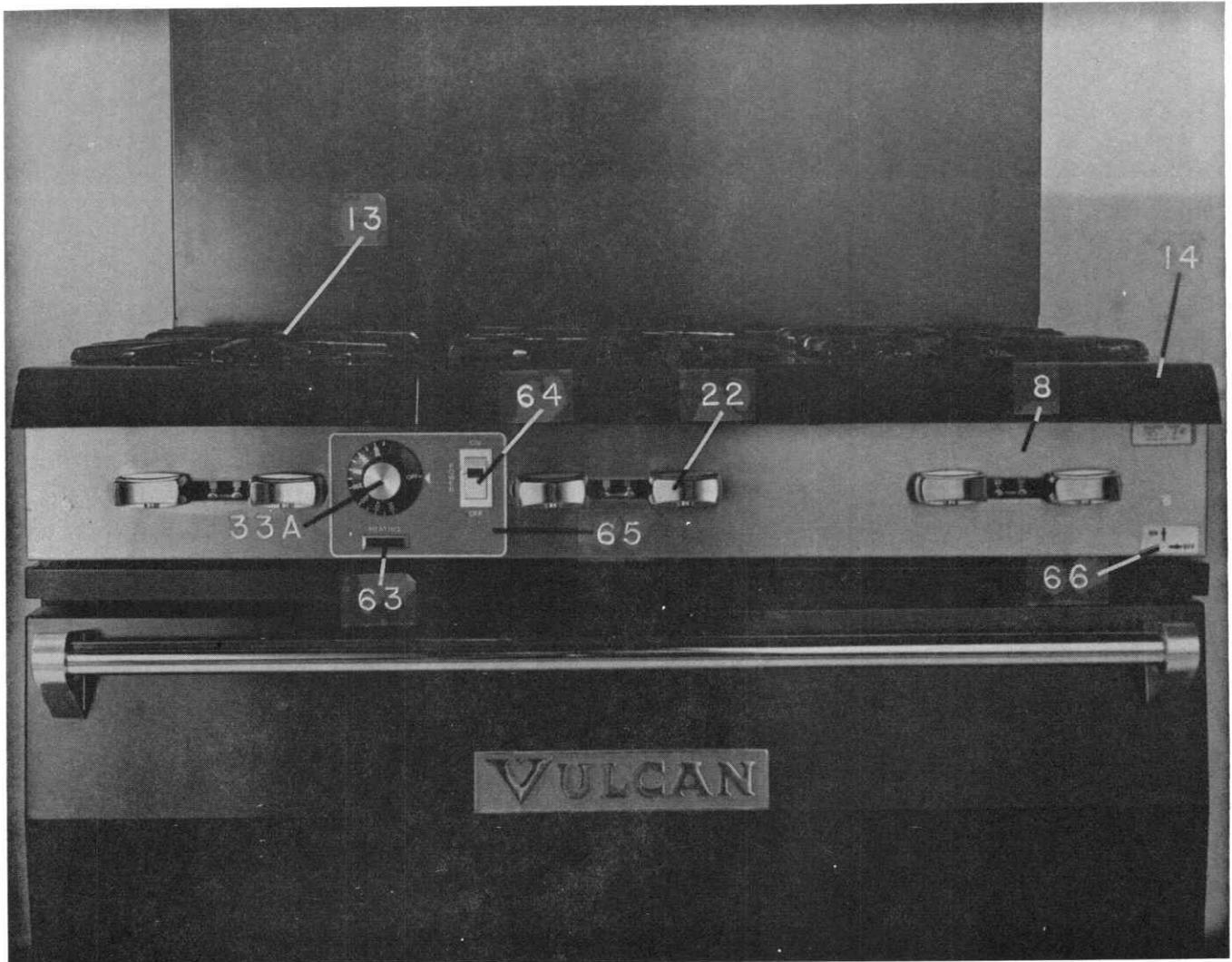
ITEM NO.	DESCRIPTION	PART NO.	SG-36L-77R	SG-60L-77R	SG-160L-77R	SG-260L-77R	SGB-60L-77R	SGB-260L-77R
1	SPLASHER BACK ASSEM. (NS)	113223-G1	1					
1A	SPLASHER BACK ASSEM. (SS) (NS)	113223-G2	1					
2	SPLASHER BACK ASSEM. (NS)	113223-G3		1	1		1	
2A	SPLASHER BACK ASSEM. (SS) (NS)	113223-G4		1	1		1	
3	SPLASHER BACK ASSEM.	113223-G5				1		1
3A	SPLASHER BACK ASSEM. (SS)	113223-G6				1		1
4	SHELF ASSEMBLY	111841-G3	1					
4A	SHELF ASSEMBLY(SS)	111841-G4	1					
5	SHELF ASSEMBLY	111841-G1						
5A	SHELF ASSEMBLY (SS)	111841-G2		1	1	1	1	1
6	LOWER PANEL ASSEM. (SS) (NS)	113172-G2	1		1			
7	LOWER PANEL ASSEM. (SS) (NS)	113249-G2		1		1	1	1
8	MANIFOLD COVER ASSEM. (SS) (NS)	114384-G1	1					
9	MANIFOLD COVER ASSEM. (SS) (NS)	114388-G1		1				
9A	MANIFOLD COVER ASSEM. (SS)	114287-G1						1
10	MANIFOLD COVER ASSEM. (SS) (NS)	114384-G2			1			
10A	MANIFOLD COVER ASSEM. (SS)	114386-G1					1	
11	MANIFOLD COVER ASSEM. (SS)	114383-G1				1		
12	GRIDDLE 24" RT. HD.	113299-G3	1	1	1	1	1	1
+12A	GRIDDLE 24" RT. HD. (NS)	113299-G4	1	1	1	1	1	1
12B	GRIDDLE 36" RT. HD. (NS)	113299-G5	1	1	1	1	1	1
+12C	GRIDDLE 36" LT. HD. (NS)	113299-G6	1	1	1	1	1	1
□13	TOP GRATE	106820-1	6	10	6	6	10	6
14	AERATION PLATE	113226-G1	3	5	3	3	5	3
□15	GREASE COLLECTOR	104175-G1	1	1	1	1	1	1
15A	GREASE COLLECTOR (SS)	104175-G2	1	1	1	1	1	1
16	MANIFOLD COVER ASSEM. (SS) (BROILER)	113220-2			1	1		1

SS-STAINLESS STEEL ITEMS  
NS-NOT SHOWN BY PHOTO

+RT. HD. GRIDDLE PERMANENT, LT. HD. GRIDDLE AVAILABLE IN PLACE OF OPEN TOP SECTION ON 160 9 260 UNITS ONLY.

□PARTS MAY BE INSTALLED BY OPERATING PERSONNEL AS WELL AS INSTALLATION AND SERVICE PERSONNEL.

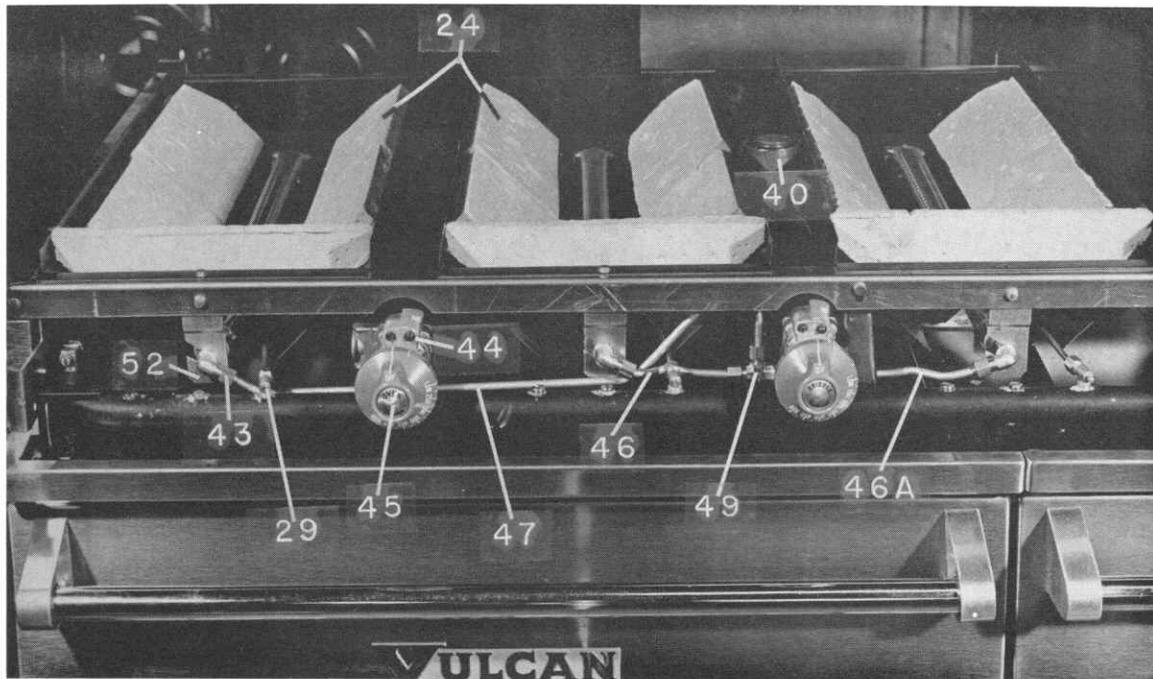
# PARTS (Cont'd.)



ITEM NO.	DESCRIPTION	PART NO.	SG-36L-77R	SG-60L-77R	SG-160L-77R	SG-260L-77R	SGB-60L-77R	SGB-260L-77R
13	TOP GRATES	106820-1	6					
14	AERATION PLATEUSSEMBLY	113226-G1	3					
8	MANIFOLD COVER (SS)	113170-G2	1					
22	BURNER VALVE HANDLE	113157-1	6					
33	SNORKEL THERMOSTAT CONTROL KNOB	114419-1	1					
63	HEAT LIGHT	111496-E3	1					
64	POWER SWITCH	111496-B4	1					
65	CONTROL PLATE	114418-1	1					
66	ON-OFF DECAL	3.0413-1	1					

SG-36L-77R CONSTRUCTION  
SS STAINLESS STEEL

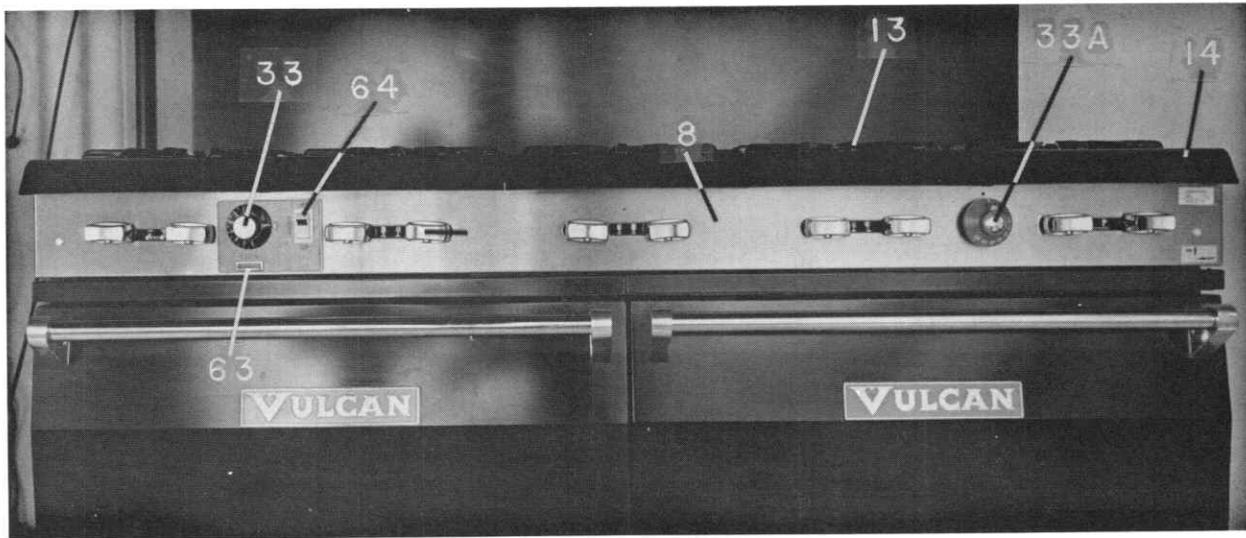
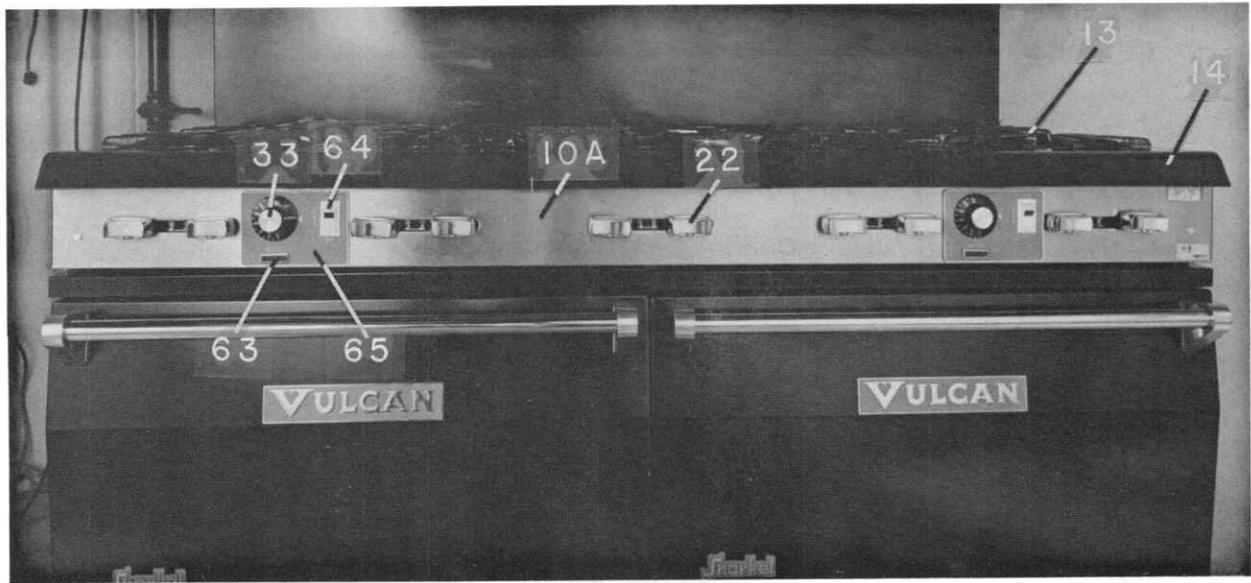
# PARTS (Cont'd.)



ITEM NO.	DESCRIPTION	PART NO.	SG-36L-77R	SG-60L-77R	SG-160L-77R	SG-260L-77R	SGB-60L-77R	SGB-260L-77R
+24	BRICK SET (24" GRIDDLE)	107065-G1	1	1	1	-	1	-
29	PILOT VALVE (24" GRIDDLE)	104193-2	1	1	1	-	1	-
40	THERMO. BULB SHIELD (2" DIA.)	111655-2	1	1	1	-	1	-
41	THERMO. BULB INSULATION (NS)	111656-1	1	1	1	-	1	-
42	BULB SPRING (NS)	109312-1	1	1	1	-	1	-
43	BURNER NOZZLE (24" GRID)	111711-F	2	2	2	-	2	-
	BURNER NOZZLE (36" GRID.)	111711-F	3	3	3	-	3	-
44	THERMOSTAT (GRIDDLE)	108823-5	1	1	1	-	1	-
45	GRIDDLE DIAL (FARENHEIT)	111680-3	1	1	1	-	1	-
45A	GRIDDLE DIAL (CENTRIGADE)	112655-3	1	1	1	-	1	-
34	PILOT TUBE AND TOP ASSEM. (24" GRIDDLE) (NS)	113009-G1	2	2	2	-	2	-
	PILOT TUBE AND TOP ASSEM. (36" GRIDDLE) (NS)	113009-G1	3	3	3	-	3	-
46	LT. BURNER TUBE THERMOSTAT TO ELBOW	111785-3	1	1	1	-	1	-
46A	RT. BURNER TUBE THERMOSTAT TO ELBOW	111785-1	1	1	1	-	-	-
47	BURNER TUBE	111786-1	1	1	1	-	1	-
48	ORIFICE SPUD (NS) NAT. 24" GRIDDLE	10901-50	2	2	2	-	2	-
48A	ORIFICE SPUD (NS) PRO-PANE 24" GRIDDLE	10901-57	2	2	2	-	2	-
48B	ORIFICE SPUD (NS) NAT. 36" GRIDDLE	10901-50	3	3	3	-	3	-
48C	ORIFICE SPUD (NS) PRO-PANE 36" GRIDDLE	10901-57	3	3	3	-	3	-
49	TEE STRAIGHT MALE TO 1/4 CC	3.0167-1	1	1	1	-	1	-
50	STRAIGHT MALE TO 1/4 CC	3.0152-3	2	1	1	-	1	-
51	LEFT BURNER TUBING (NS)	111785-2	1	1	1	-	1	-
51A	RIGHT BURNER TUBING (NS)	111785-4	1	1	1	-	1	-
52	NOZZLE SUPPORT BRACKET (24" GRID.)	113407-2	2	2	2	-	2	-
	NOZZLE SUPPORT BRACKET (36" GRID.)	113407-2	3	3	3	-	3	-

+ THIS ITEM IS SET UP FOR SINGLE OR "A" SECTIONS ONLY. OTHER SECTION QUANTITIES ARE AS FOLLOWS: "B"-2, "C"-3, "D"-4 & "E"-5  
NS-NOT SHOWN IN PHOTO.

# PARTS (Cont'd.)



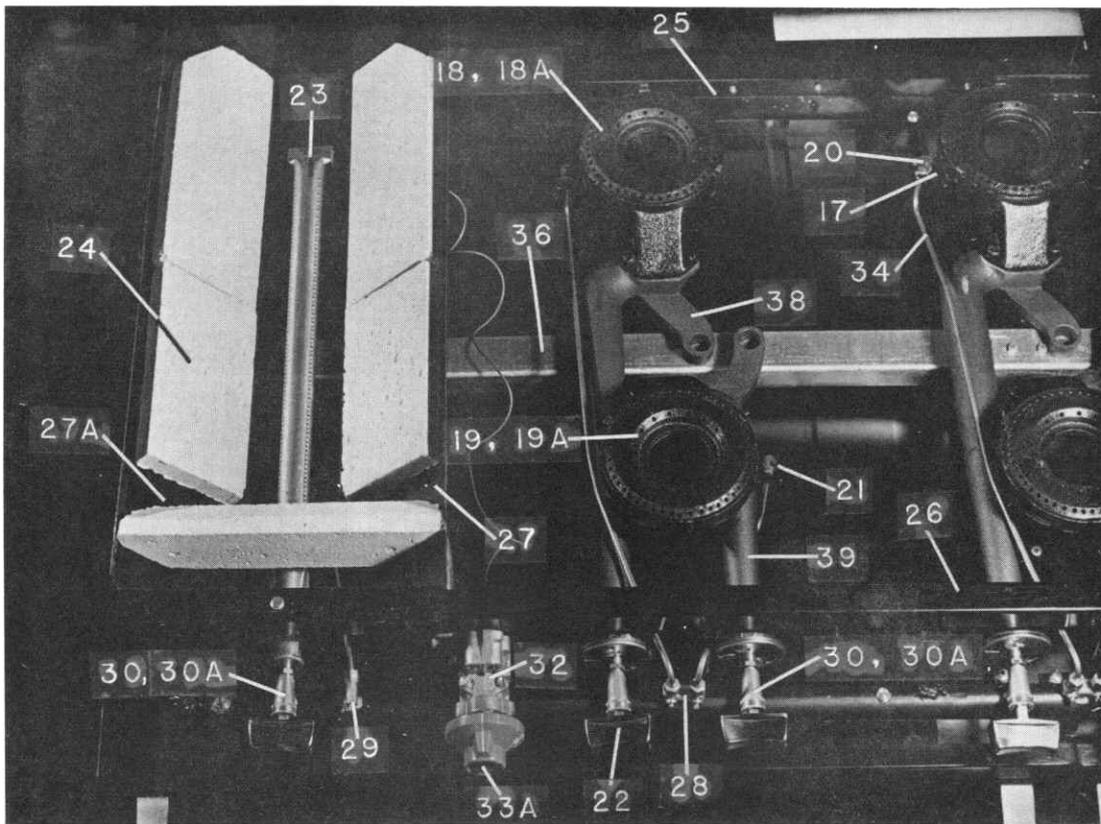
ITEM NO.	DESCRIPTION	PART NO.	SG-36L-77R	SG-60L-77R	SG-160L-77R	SG-260L-77R	SGB-60L-77R	SGB-260L-77R
13	TOP GRATES	106820-1		10			10	
14	AERATION PLATE ASSEMBLY	113226-G1		5			5	
8	MANIFOLD COVER (SS)	114388-G1		1				
10A	MANIFOLD COVER (SS)	114386-G1		-			1	
33	SNORKEL THERMOSTAT KNOB	114419-1		1			2	
33A	OVEN THERMOSTAT KNOB (FAHRENHEIT)	111680-2		1			-	
33B	OVEN THERMOSTAT KNOB (CENTRIGRADE) (NS)	112655-2		1			-	
63	HEAT LIGHT	111496-E3		1			2	
64	POWER SWITCH	111496-B4		1			2	
65	CONTROL PLATE	114418-1		1			2	
66	ON-OFF DECAL	3.0413-1		1			1	
22	BURNER VALVE HANDLE	113157-1		10			10	

SG-60L-77R & SGB-60L-77R

SS STAINLESS STEEL

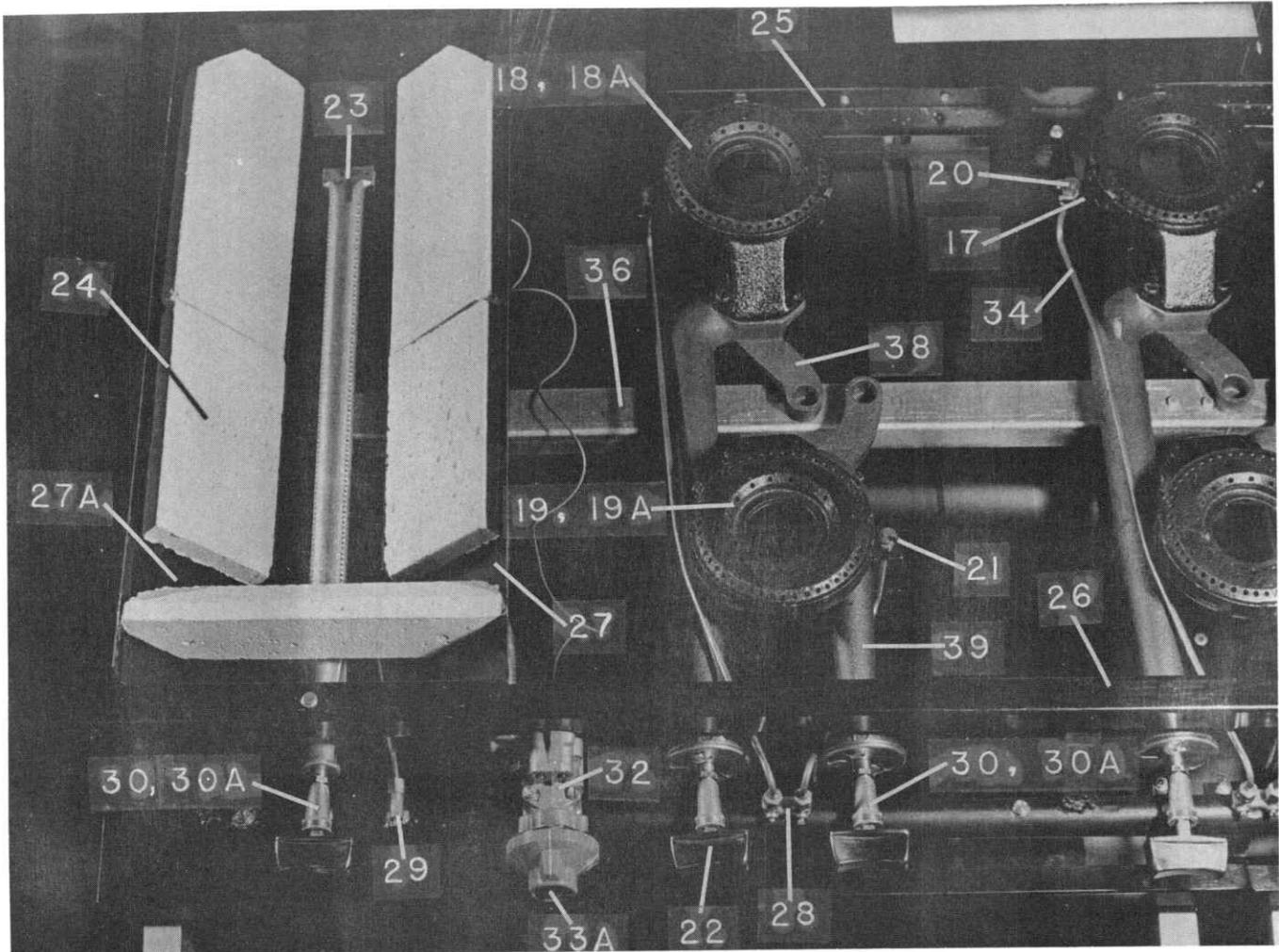
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# PARTS (Cont'd.)



ITEM NO.	DESCRIPTION	PART NO.	SG-36L-77R	SG-60L-77R	SG-160L-77R	SG-260L-77R	SGB-60L-77R	SGB-260L-77R
17	PILOT BRACKET	113302-1	6	10	6	6	10	6
18	REAR BURNER ASSEM. (NATURAL)	109643-G7	3	5	3	3	5	3
18A	REAR BURNER ASSEM. (L.P.)	109643-G8	3	5	3	3	5	3
19	FRONT BURNER ASSEM.(NATURAL)	109644-G7	3	5	3	3	5	3
19A	FRONT BURNER ASSEM.(L.P.)	109644-G8	3	5	3	3	5	3
21	FRONT BURNER PIL. ASSEM.	112071-G1	3	5	3	3	5	3
20	REAR BURNER PILOT ASSEMBLY	112073-G1	3	5	3	3	5	3
22	BURNER VALVE HANDLE	113157-1	6	10	6	6	10	6
23	HOT TOP BURNER ASSEMBLY	112793-G1	3	5	3	3	5	3
+24	BRICK SET (24" GRIDDLE)	107065-G1	1	1	1	1	1	1
25	REAR BAFFLE (24" GRID.)	111594-1	2	2	2	2	2	2
	REAR BAFFLE (36" GRID.)	111594-1	3	3	3	3	3	3
+26	FRONT BAFFLE	113293-1	1	1	1	1	1	1
+27	RIGHT BAFFLE	112078-2	1	1	1	1	1	1
+27A	LEFT BAFFLE	112078-1	1	1	1	1	1	1
28	DOUBLE PILOT VALVE	109557-4	1	2	3	4	2	4
29	PILOT LIGHTER VALVE (ALL 24" GRIDDLES)	104193-2	1	1	1	1	1	1
□30	TOP BURNER VALVE (NAT.)	104076-F50	1	1	1	1	1	1
□30A	TOP BURNER VALVE (PROPANE)	104076-F57	1	1	1	1	1	1
31	THERMOSTAT (SNORKEL OVEN) (NS)	111506-3	1	1	1	1	2	2
32	THERMOSTAT (OVEN)	108823-6	1	1	1	1	-	-
33	THERMOSTAT DIAL (SNORKEL OVEN) (NS)	114419-1	1	1	1	1	2	2
33A	THERMOSTAT DIAL (FAHRENHEIT)	111680-2	-	1	1	1	-	-
33B	THERMOSTAT DIAL (CENTRIGADE) (NS)	112655-2	-	1	1	1	-	-
34	PILOT TUBE & TIP ASSEM.							
	24" GRIDDLE (NS)	113009-G1	2	2	2	-	2	-
	P LOT TUBE & TIP ASSEM.	113009-G1	3	3	3	-	3	-
	36" GRIDDLE							

# PARTS (Cont'd.)



ITEM NO.	DESCRIPTION	PART NO.	SG-36L-77R	SG-60L-77R	SG-160L-77R	SG-260L-77R	SGB-60L-77R	SGB-260L-77R
+35	HOT TOP PLATE (NS)	113271-1	1	1	1	1	1	1
36	TOP BURNER SUPPORT	113245-1	1		1	1		1
37	TOP BURNER SUPPORT	113246-1		1			1	
38	REAR BURNER VENTURI	103938-1	3	6	3	3	6	3
39	FRONT BURNER VENTURI	103937-1	3	6	3	3	6	3

+ THIS ITEM IS SET UP FOR SINGLE OR "A" SECTIONS ONLY. OTHER SECTION QUANTITIES ARE AS FOLLOWS: "B"-2, "C"-3, "D"-4 & "E"-5.  
 SPECIFY TYPE OF SECTION (OPEN TOP, HOT TOP, FRY TOP OR BROILER)  
 NS-NOT SHOWN BY PHOTOGRAPH

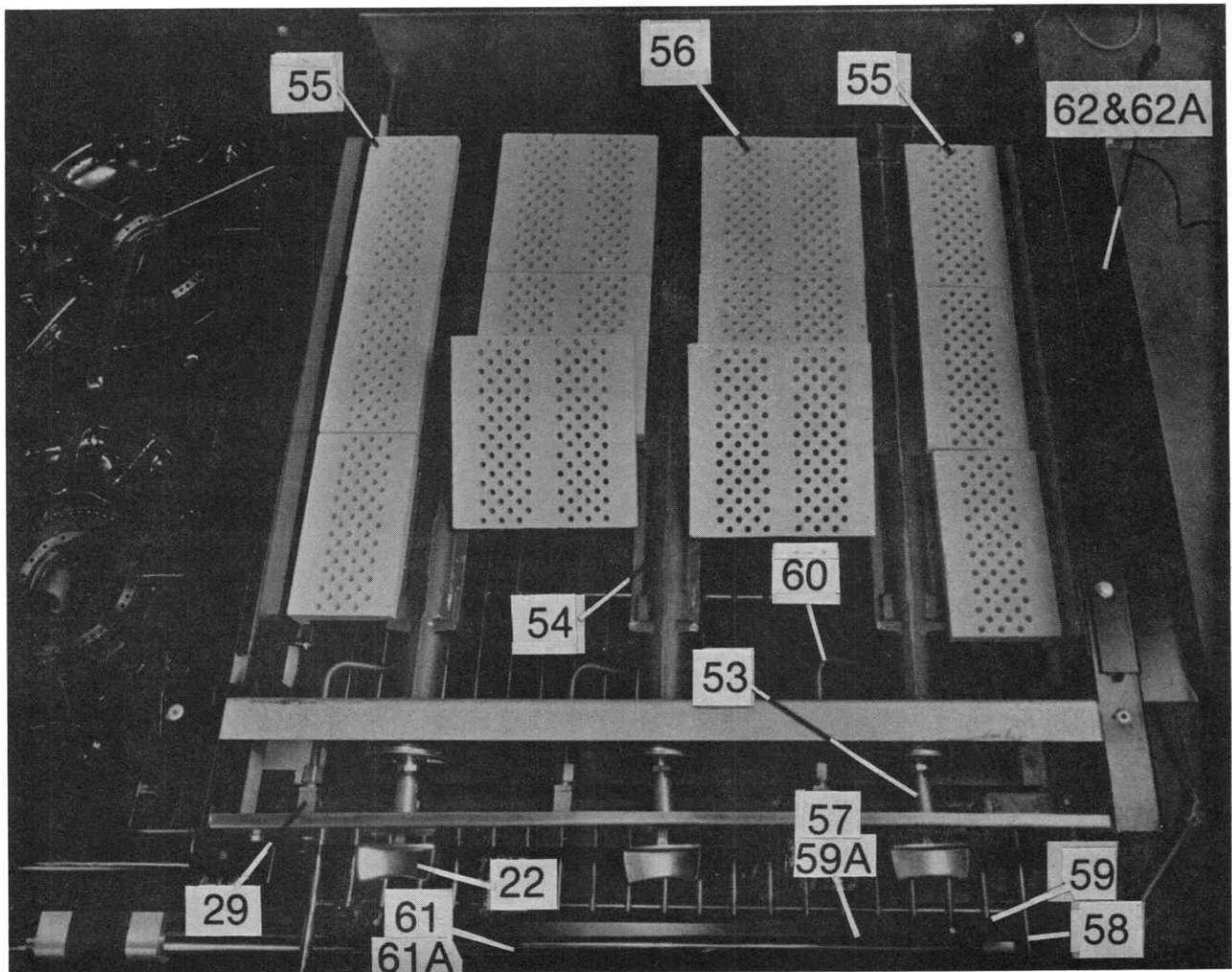
# PARTS (Cont'd.)



ITEM NO.	DESCRIPTION	PART NO.	SG-36L-77R	SG-60L-77R	SG-160L-77R	SG-260L-77R	SGB-60L-77R	SGB-260L-77R
13	TOP GRATE	106820-1				6		6
14	AERATION PLATE ASSEMBLY	113226-G1				3		3
11	MANIFOLD COVER (SS) (NS)	114383-G1			1			
9A	MANIFOLD COVER (SS)	114387-G1				-		1
22	BURNER VALVE HANDLE	113157-1				9		9
33	SNORKEL THERMOSTAT CONTROL KNOB (NS)	114419-1				1		1
33A	THERMOSTAT CONTROL KNOB (FAHRENHEIT) (NS)	111680-2					1	-
33B	THERMOSTAT CONTROL KNOB (CENTIGRATE) (NS)	112655-2				1		-
63	HEAT LIGHT	111496-B4						2
64	POWER SWITCH	111496-E3				1		2
65	CONTROL PLATE	114418-1				1		2
66	ON-OFF PLATE	3.0413-1				1		1
16	MANIFOLD COVER-BROILER (SS)	113202-2				1		1
67	GREASE COLLECTOR	113507-1			1	1		1
67A	GREASE COLLECTOR (SS)	113507-2			1	1		1

SS-STAINLESS STEEL  
NS-NOT SHOWN BY PHOTOGRAPH

# PARTS (Cont'd.)



ITEM NO.	DESCRIPTION	PART NO.	SG-36L-77R	SG-60L-77R	SG-160L-77R	SG-260L-77R	SGB-60L-77R	SGB-260L-77R
<input type="checkbox"/> 22	BURNER VALVE HANDLE	113157-1			3	3		3
29	LIGHTER VALVE (ALL 24" GRIDDLES)	104193-2			3	3		3
+53	BOILER BURNER VALVE (NATURAL)	104076-F50			3	3		3
53A	BOILER BURNER VALVE (L.P.)	104076-F57			3	3		3
54	BURNER ASSEMBLY BROILER	111684-G1			3	3		3
55	SIDE CERAMICS	104146-1			3	3		3
56	CENTER CERAMICS	104145-1			3	3		3
<input type="checkbox"/> 57	GRID PAN ASSEMBLY	108766-G1			1	1		1
<input type="checkbox"/> 57A	GRID PAN ASSEMBLY (SS)	108766-G2			1	1		1
<input type="checkbox"/> 58	GRID	104149-2			1	1		1
<input type="checkbox"/> 59	BURNER TRAY ASSEMBLY (NS)	111607-G1			1	1		1
60	PILOT LIGHTER TUBE ASSEMBLY	110662-G1			3	3		3
61	BURNER TRAY HANDLE	113343-1			1	1	1	
61A	BURNER TRAY HANDLE (SS)	113343-2			1	1		1
62	GREASE COLLECTOR SUPPORT	113317-1			1	1		1
62A	GREASE COLLECTOR SUPPORT (SS)	113317-1			1	1		1

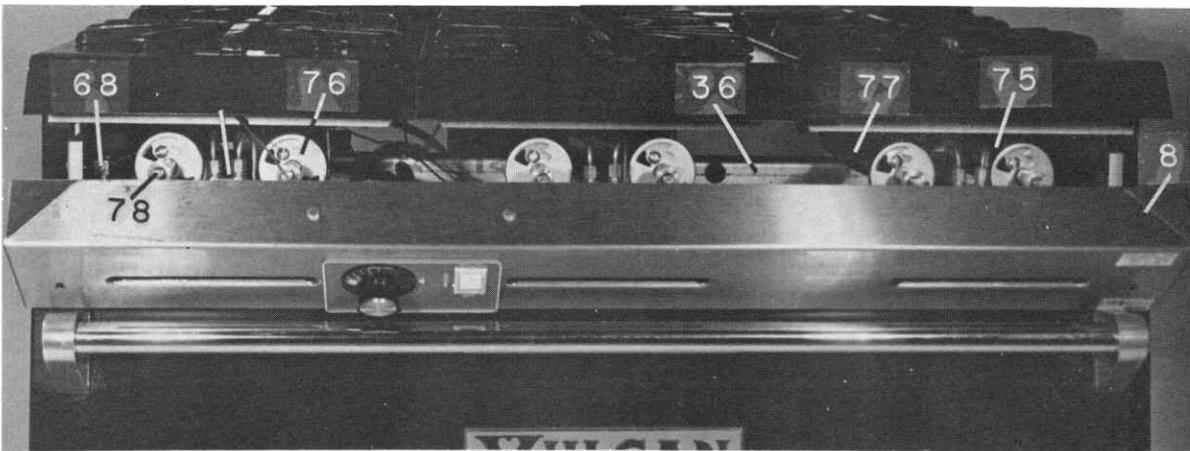
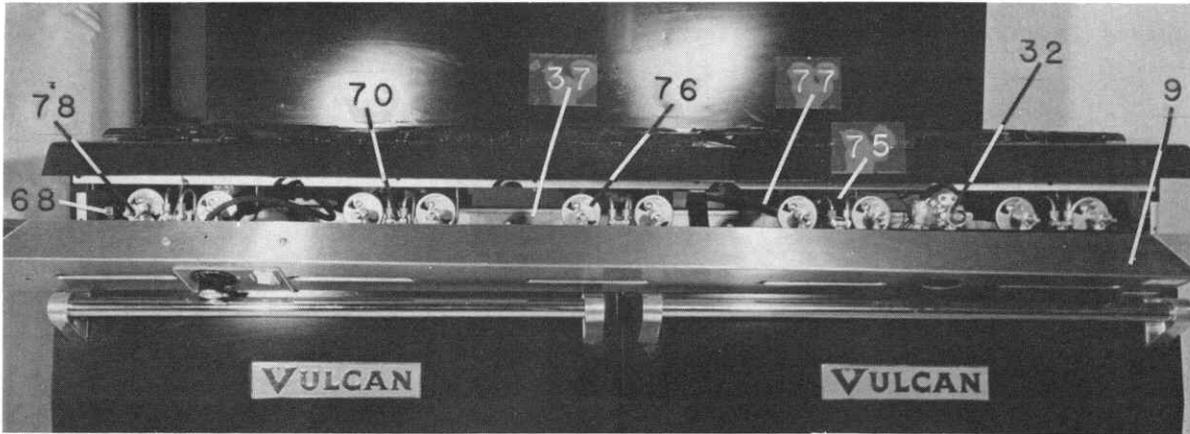
+ SPECIFY TYPE OF TOP SECTION (OPEN TOP, HOT TOP, FRY TOP OR BROILER)

PARTS MAY BE INSTALLED BY OPERATING PERSONNEL AS WELL AS INSTALLATION AND SERVICE PERSONNEL.

SS STAINLESS STEEL

NS NOT SHOWN BY PHOTO

# PARTS (Cont'd.)

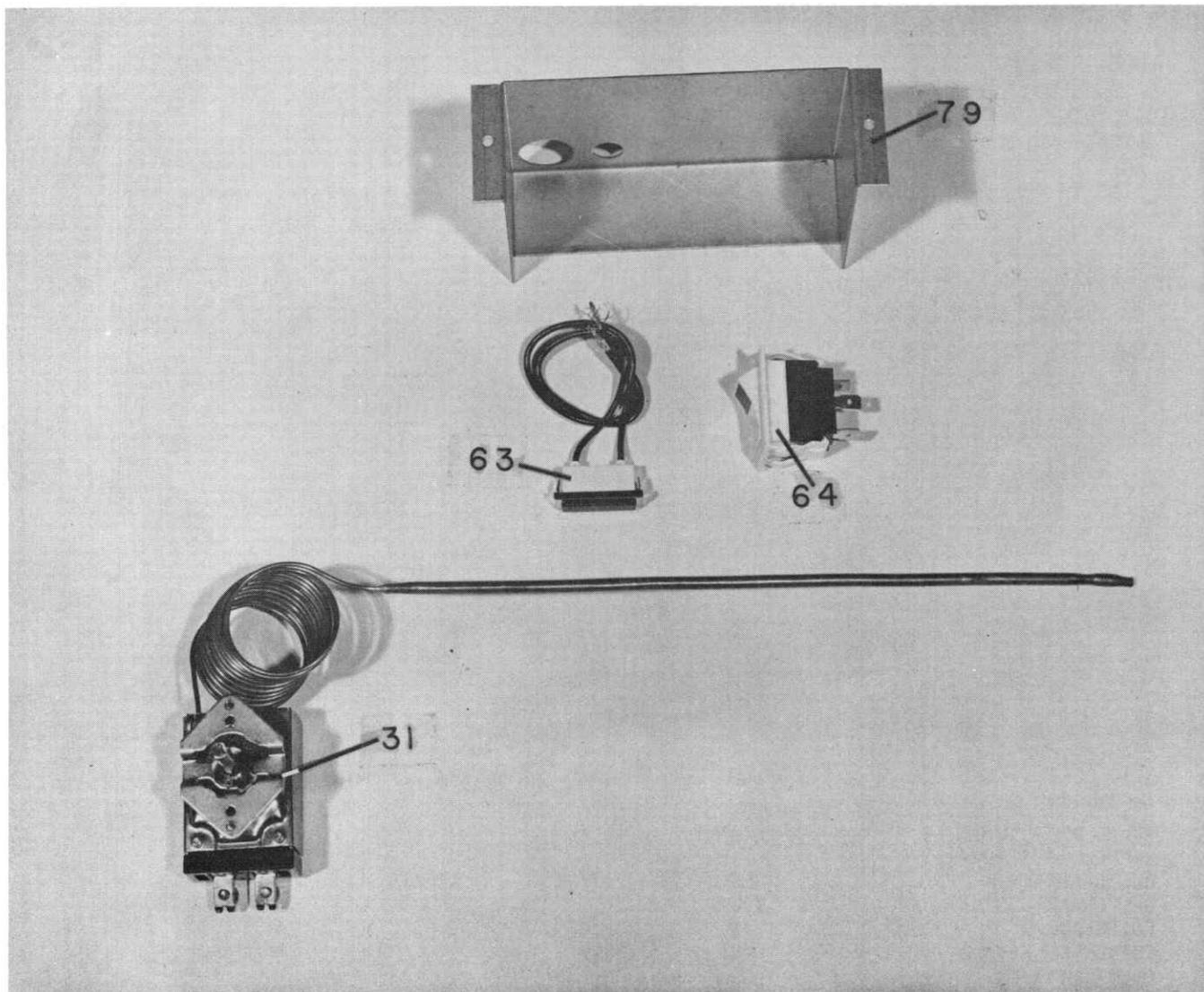


ITEM NO.	DESCRIPTION	PART NO.	SG-36L-77R	SG-60L-77R	SG-160L-77R	SG-260L-77R	SGB-60L-77R	SGB-260L-77R
68	BURNER NOZZLE (OPEN TOP)	104079-F	1	2	1	1	2	1
69	FRONT BURNER ASSEMBLY (NATURAL) (NS)	109644-G7	3	5	3	3	5	3
69A	FRONT BURNER ASSEMBLY (PROPANE) (NS)	109644-G8	3	5	3	3	5	3
70	DOUBLE PILOT VALVE	109557-4	3	5	3	3	5	3
71	BURNER SUPPORT BAFFLE	113245-1	1		1	1		1
72	BURNER SUPPORT BAFFLE	113246-1		1			1	
32	OVEN THERMOSTAT (NS)	108823-6	-	1	-	1	-	-
31	SNORKEL THERMOSTAT (NS)	111506-3	1	1	1	1	2	2
8	MANIFOLD COVER ASSEMBLY (SS) (NS)	114384-G1	1				1	
9	MANIFOLD COVER ASSEMBLY (SS)	114388-G1		1				
9A	MANIFOLD COVER ASSEMBLY (SS)	114387-G1						1
10	MANIFOLD COVER ASSEMBLY (SS)	114384-G2			1			
10A	MANIFOLD COVER ASSEMBLY (SS)	114386-G1					1	
11	MANIFOLD COVER ASSEMBLY (SS)	114383-G1				1		
73	REAR BURNER ASSEMBLY (NAT.)	109643-G7	3	5	3	3	5	3
75	OPEN TOP BURNER VENTURI (FRONT)	103937-1	6	10	6	6	10	6
76	AIR MIXER	104060-1	6	10	6	6	10	6
77	REAR BURNER VENTURI (REAR)	103938-1	6	10	6	6	10	6
36	TOP BURNER SUPPORT	113245-1	1		1	1		1
37	TOP BURNER SUPPORT	113246-1		1			1	
78	TOP BURNER VALVE (NAT.)	104076 F50	6	12	6	6	12	6
	TOP BURNER VALE (PROPANE)	104076-F57	6	12	6	6	12	6

SS-STAINLESS STEEL

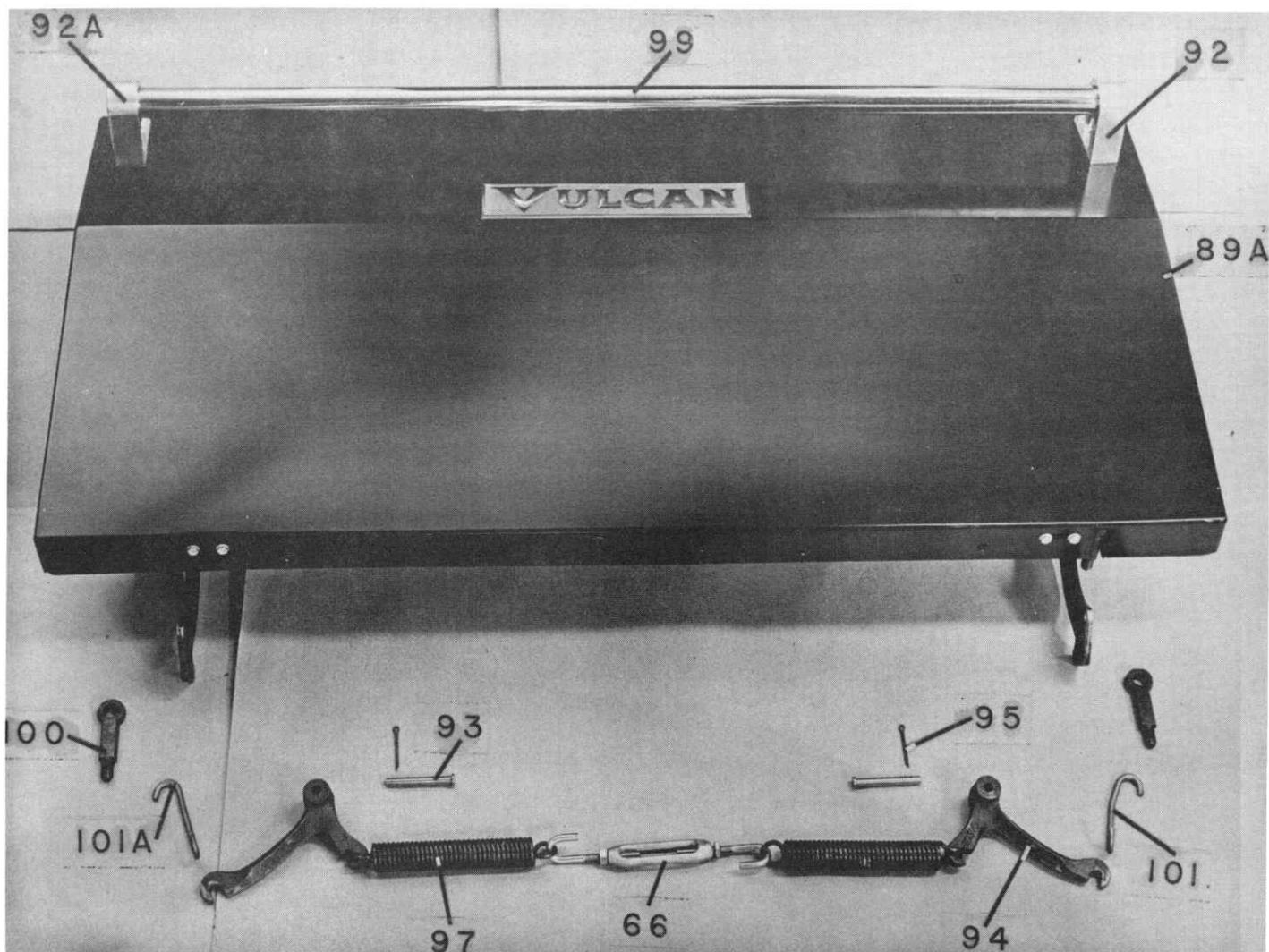
NS-NOT SHOWN BY PHOTOGRAPH

# PARTS (Cont'd.)



ITEM NO.	DESCRIPTION	PART NO.	SG-36L-77R	SG-60L-77R	SG-160L-77R	SG-260L-77R	SGB-60L-77R	SGB-260L-77R
79	CONTROL COVER	114413-1	1	1	1	1	2	2
64	POWER SWITCH	111496-B4	1	1	1	1	2	2
63	HEAT LIGHT	111496-E3	1	1	1	1	2	2
31	THERMOSTAT (SNORKEL)	111506-3	1	1	1	1	2	2

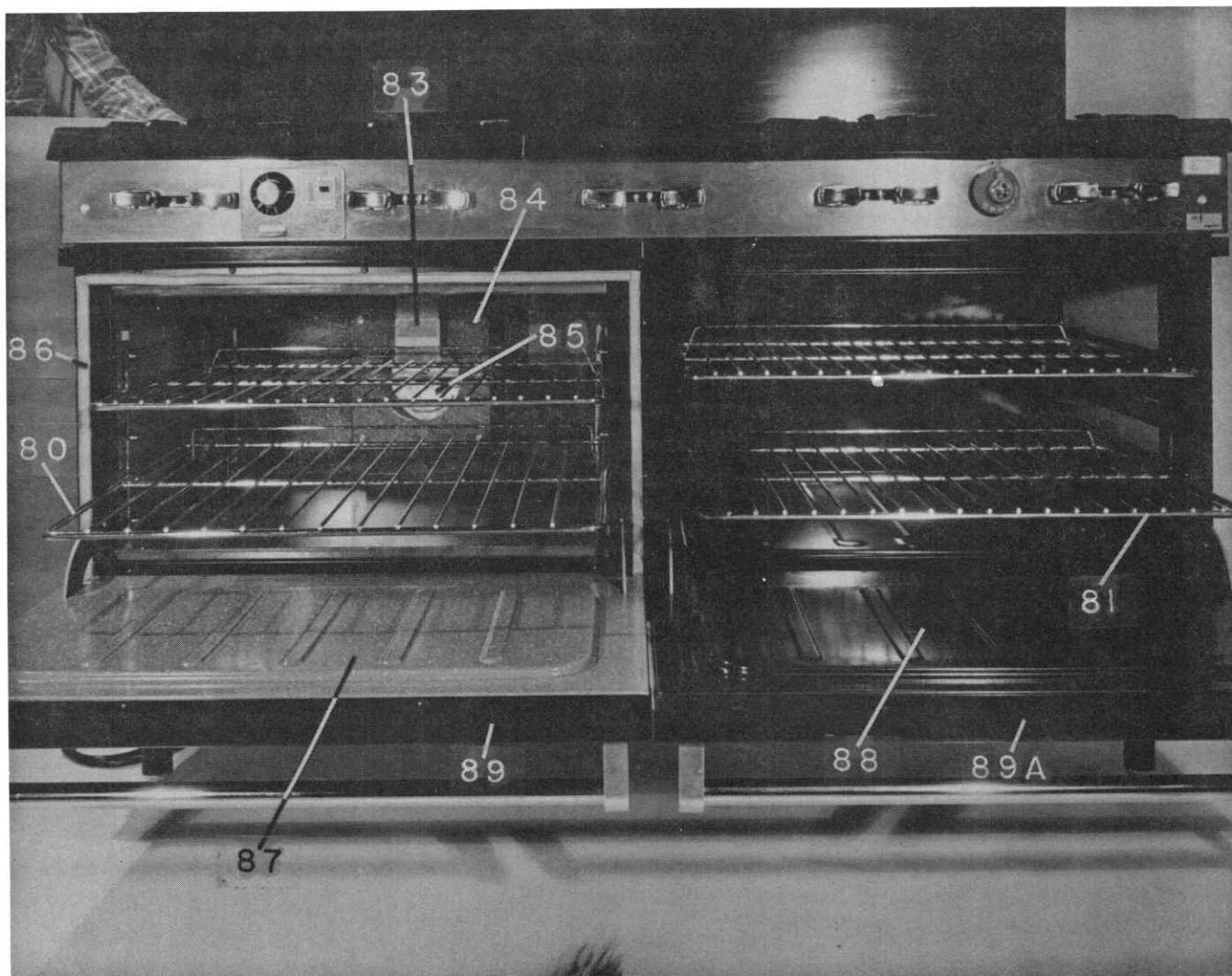
# PARTS (Cont'd.)



ITEM NO.	DESCRIPTION	PART NO.	SG-36L-77R	SG-60L-77R	SG-160L-77R	SG-260L-77R	SGB-60L-77R	SGB-260L-77R
92	RIGHT DOOR POST HANDLE	113416-1	1	2	1	2	2	2
92A	LEFT DOOR POST HANDLE	113416-2	1	2	1	2	2	2
93	BELL CRANK PIN	103971-1	2	4	2	4	4	4
94	BELL CRANK	103956-1	2	4	2	4	4	4
95	COTTER PIN	10597	2	4	2	4	4	4
66	TURNBUCKLE & HOOKS	12392	2	4	2	4	4	4
97	OVEN DOOR SPRING	104053-1	2	-	2	-	-	-
98	OVEN DOOR SPRING (NS)	113342-1	-	2	-	2	2	2
99	DOOR POST	113257-1	1	-	1	-	-	-
99A	DOOR POST (NS)	113257-2	-	1	-	1	1	1
100	HINGE PIN	113194-1	2	4	2	4	4	4
101	RIGHT HAND HOOK	113381-1	1	2	1	2	2	2
101A	LEFT HAND HOOK	113381-2	1	2	1	2	2	2
89	DOOR PANEL (SNORKEL) (NS)	113195-3	-	1	-	1	2	2
89A	DOOR PANEL (STANDARD)	113195-2	-	1	-	1	2	2

NS-NOT SHOWN BY PHOTOGRAPH

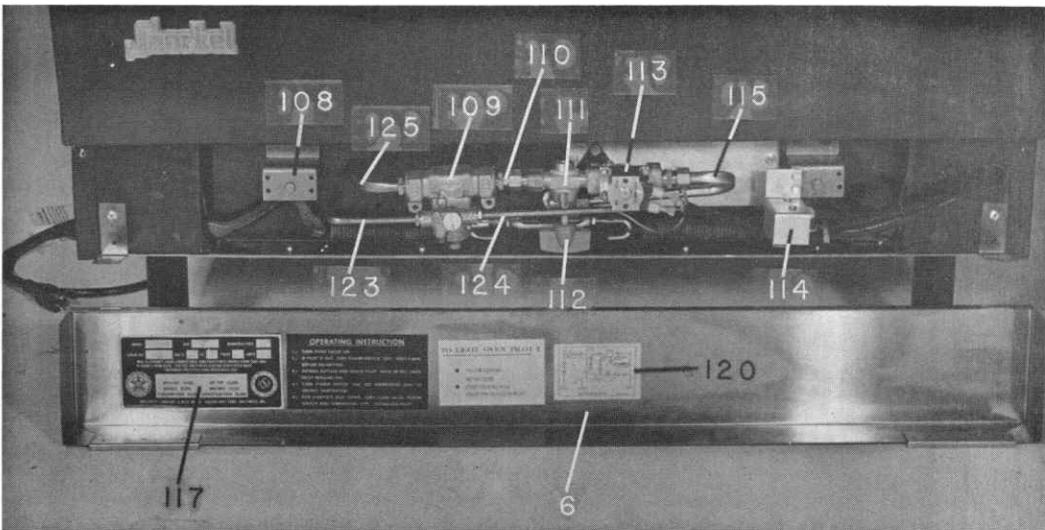
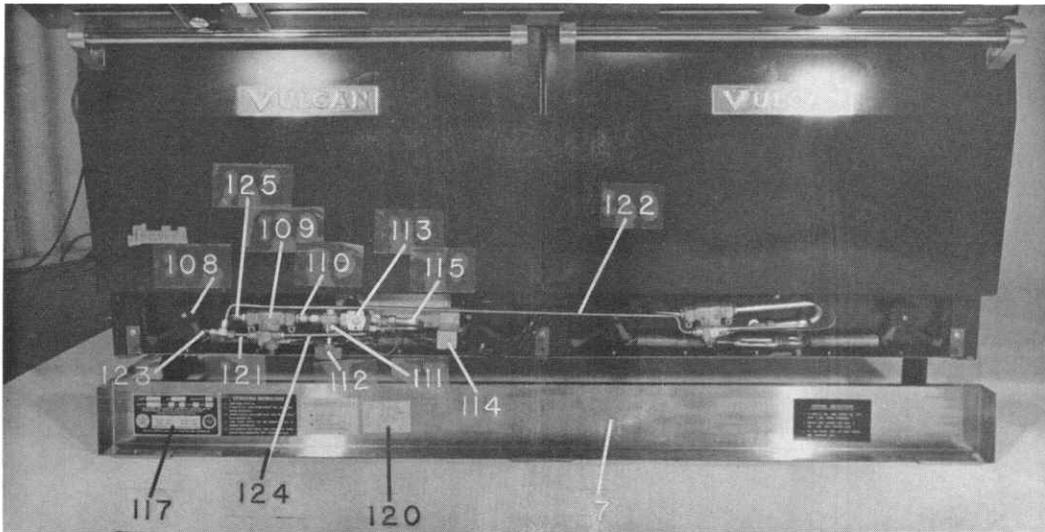
# PARTS (Cont'd.)



ITEM NO.	DESCRIPTION	PART NO.	SG-36L-77R	SG-60L-77R	SG-160L-77R	SG-260L-77R	SGB-60L-77R	SGB-260L-77R
80	OVEN RACK (SNORKEL OVEN)	113979-2	2	2	2	2	4	4
81	OVEN RACK (STANDARD OVEN)	113991-2	2	2	2	2	-	-
82	OVEN DOOR PANEL (SNORKEL OVEN) (NS)	113169-3	1		1			
83	SNORKEL TUBE ASSEMBLY	113627-G2	1	1	1	1	2	2
84	FAN COVER ASSEMBLY	113990-G4	1	1	1	1	2	2
85	7" BLOWER WHEEL	3.1300-8	1	1	1	1	2	2
86	DOOR GASKET	114417-1	1	1	1	1	2	2
87	OVEN DOOR LINING (SNORKEL OVEN)	113198-2	1	1	1	1	2	2
88	OVEN DOOR LINING (STANDARD OVEN)	113198-1		1		1		
89	OVEN DOOR PANEL (SNORKEL OVEN)	113195-3		1		1	2	2
89A	OVEN DOOR PANEL (STANDARD OVEN)	113195-2		1		1	2	2
90	OVEN DOOR LINING (SNORKEL OVEN) (NS)	113171-2	1		1			
92	OVEN DOOR PANEL (NS)	113169-3	1		1			

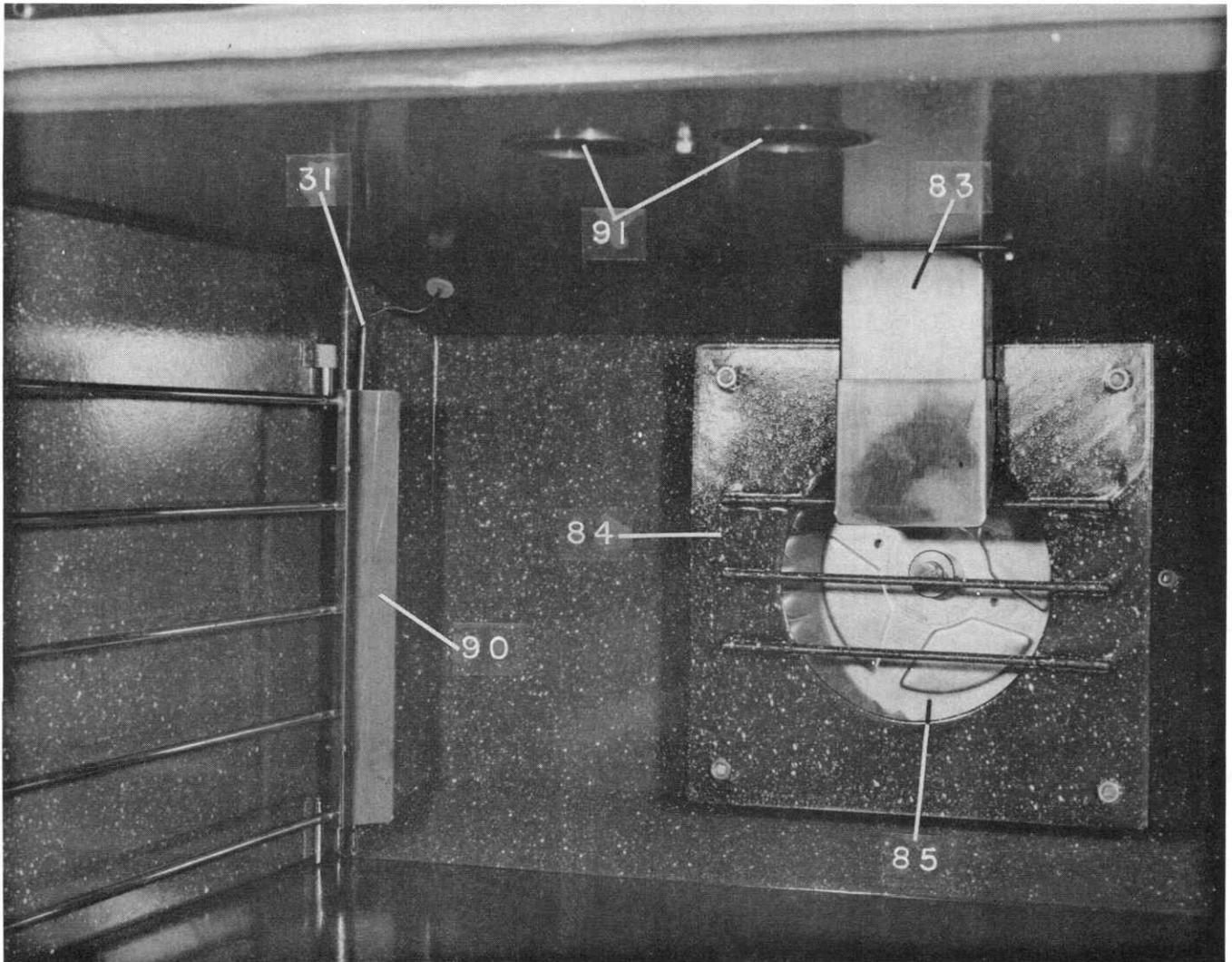
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# PARTS (Cont'd.)



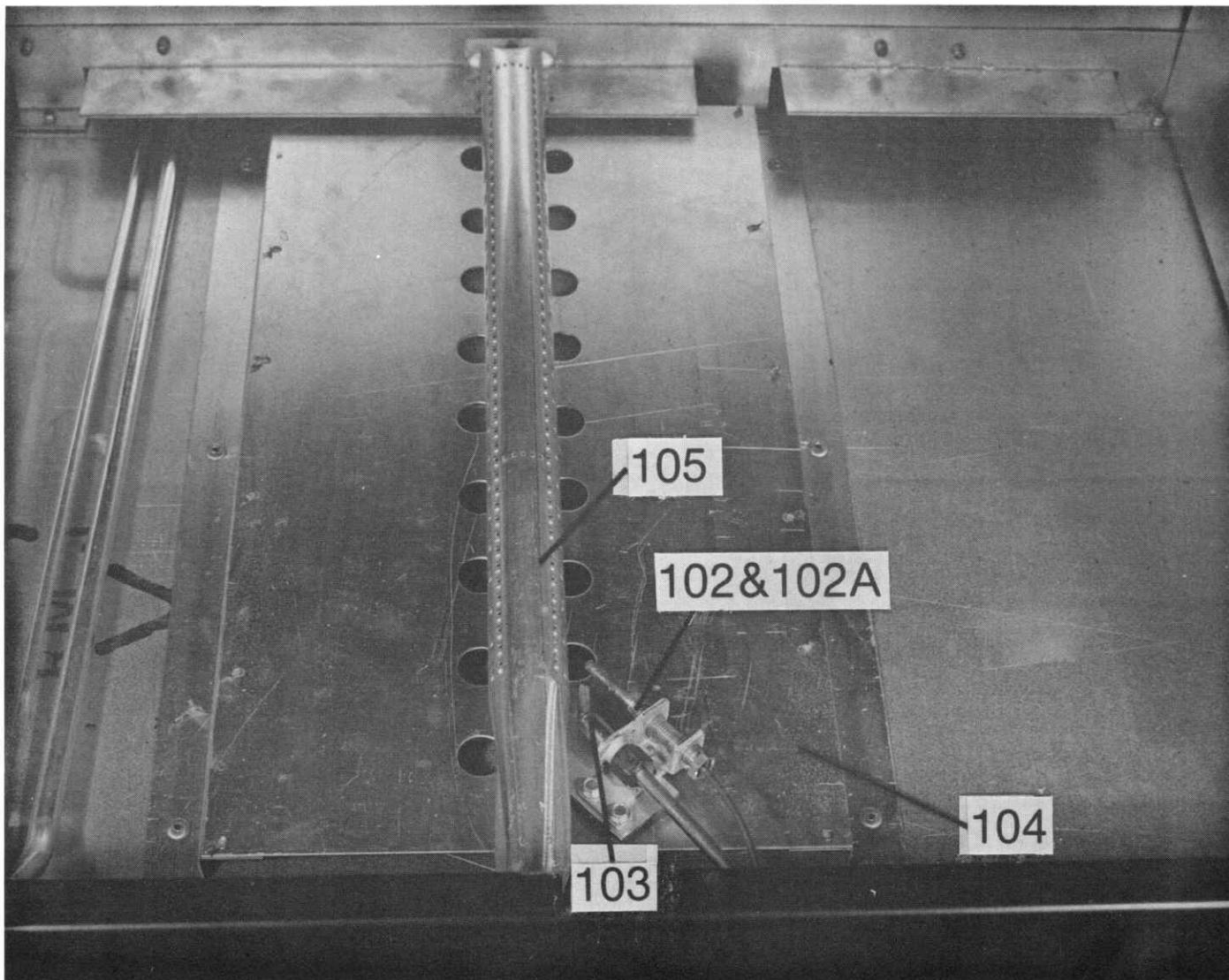
ITEM NO.	DESCRIPTION	PART NO.	SG-36L-77R	SG-60L-77R	SG-160L-77R	SG-260L-77R	SGB-60L-77R	SGB-260L-77R
108	BELL CRANK BRACKET	113188-1	2	4	2	4	4	4
109	SAFETY	105569-2	1	1	1	1	2	2
110	TUBING SAFETY TO VALVE	114454-1	1	1	1	1	2	2
111	SERVICE VALVE	107789-3	1	1	1	1	2	2
112	VALVE HANDLE	3.0502	1	1	1	1	2	2
113	SOLENOID VALVE	111497-F1	1	1	1	1	2	2
114	MICRO SWITCH	111496-F1	1	1	1	1	2	2
115	TUBING SOLENOID TO NOZZLE	113370-3	1	1	1	1	2	2
116	TUBING SUPPLY TO ELBOW	114414-2	-	1	-	1	-	-
6	LOWER PANEL ASSEMBLY	113172-G2	1	-	1	-	-	-
7	LOWER PANEL ASSEMBLY	113249-G2	-	1	-	1	1	1
117	RATING PLATE	114465-1	1	1	1	1	1	1
118	OPERATING INSTRUCTIONS	114462-1	1	2	1	2	2	2
119	PILOT INSTRUCTION	112661-2	1	1	1	1	1	1
120	WIRING DIAGRAM DECAL	114425-D	1	1	1	1	1	1
121	TUBING-TEE TO RT.SAFETY	113332-1	-	1	-	1	1	1
122	TUBING-LT. SAFETY TO TEE	113331-1	1	1	1	1	1	1
123	PILOT TUBE-ELBOW TO SAFETY	113330-2	1	1	1	1	1	1
124	PILOT TUBE-SAFETY TO PILOT	113328-1	1	2	1	2	2	2
125	TUBING-ELBOW TO SAFETY	113242-1	1	2	1	2	2	2

# PARTS (Cont'd.)



ITEM NO.	DESCRIPTION	PART NO.	SG-36L-77R	SG-60L-77R	SG-160L-77R	SG-260L-77R	SGB-60L-77R	SGB-260L-77R
31	THERMOSTAT (SNORKEL)	111506-3	1	1	1	1	2	2
90	THERMOSTAT BULB SHIELD	113979-2	1	1	1	1	2	2
83	SNORKEL TUBE ASSEMBLY	113627-G2	1	1	1	1	2	2
91	VENT TUBE ASSEMBLY	113588-G2	1	1	1	1	2	2
84	FAN COVER ASSEMBLY	113990-G4	1	1	1	1	2	2
85	7" DIA. BLOWER WHEEL	3.1300-8	1	1	1	1	2	2

# PARTS (Cont'd.)

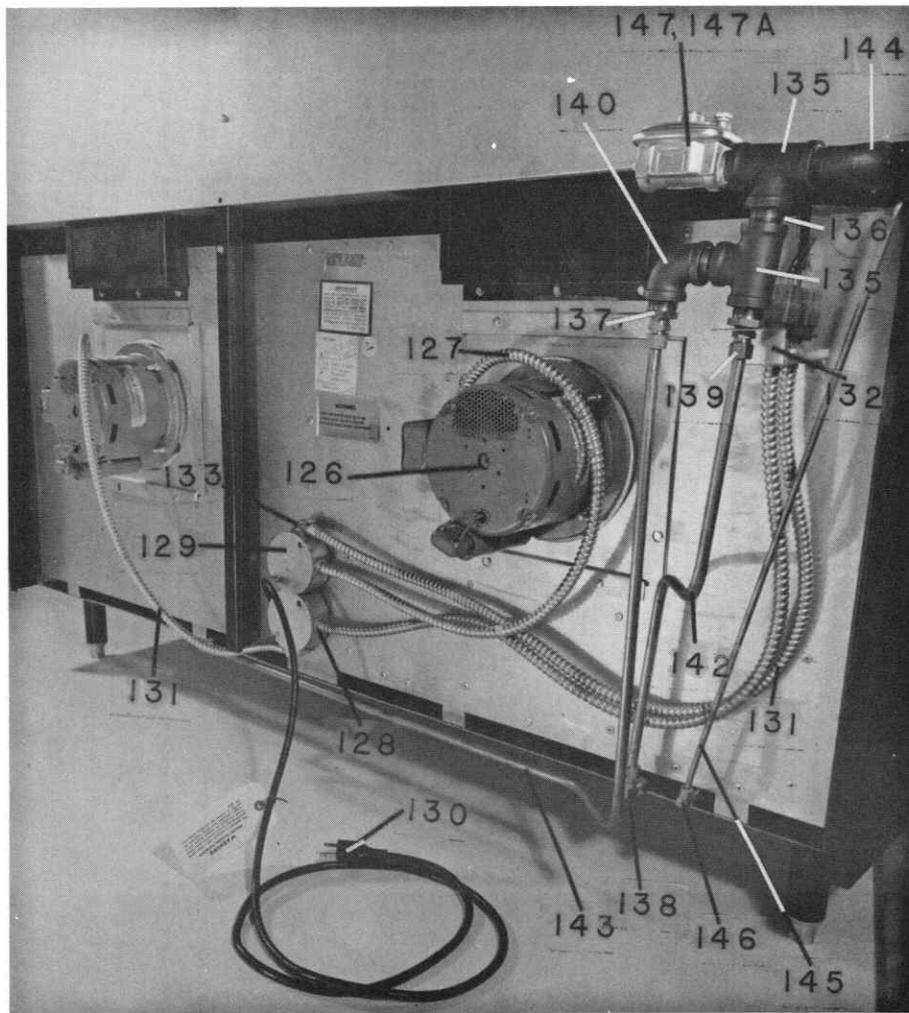


ITEM NO.	DESCRIPTION	PART NO.	SG-36L-77R	SG-60L-77R	SG-160L-77R	SG-260L-77R	SGB-60L-77R	SGB-260L-77R
102	PILOT (NAT. & MIXED)	112787-1	-	1	-	1	-	-
102A	PILOT (L.P. GAS)	112787-2	-	1	-	1	-	-
103	THERMOCOUPLE	112788-1	-	1	-	1	-	-
104	SECONDARY AIR PAN	113165-1	-	1	-	1	-	-
105	OVEN BURNER ASSEMBLY	113225-G1	-	1	-	1	-	-
106	OVEN BOTTOM	113234-1	-	1	-	1	-	-
107	OVEN BOTTON BAFFLE (NS)	113228-1	-	1	-	1	-	-

STANDARD BOTTOM OVEN BOTTOM

NS-NOT SHOWN BY PHOTOGRAPH

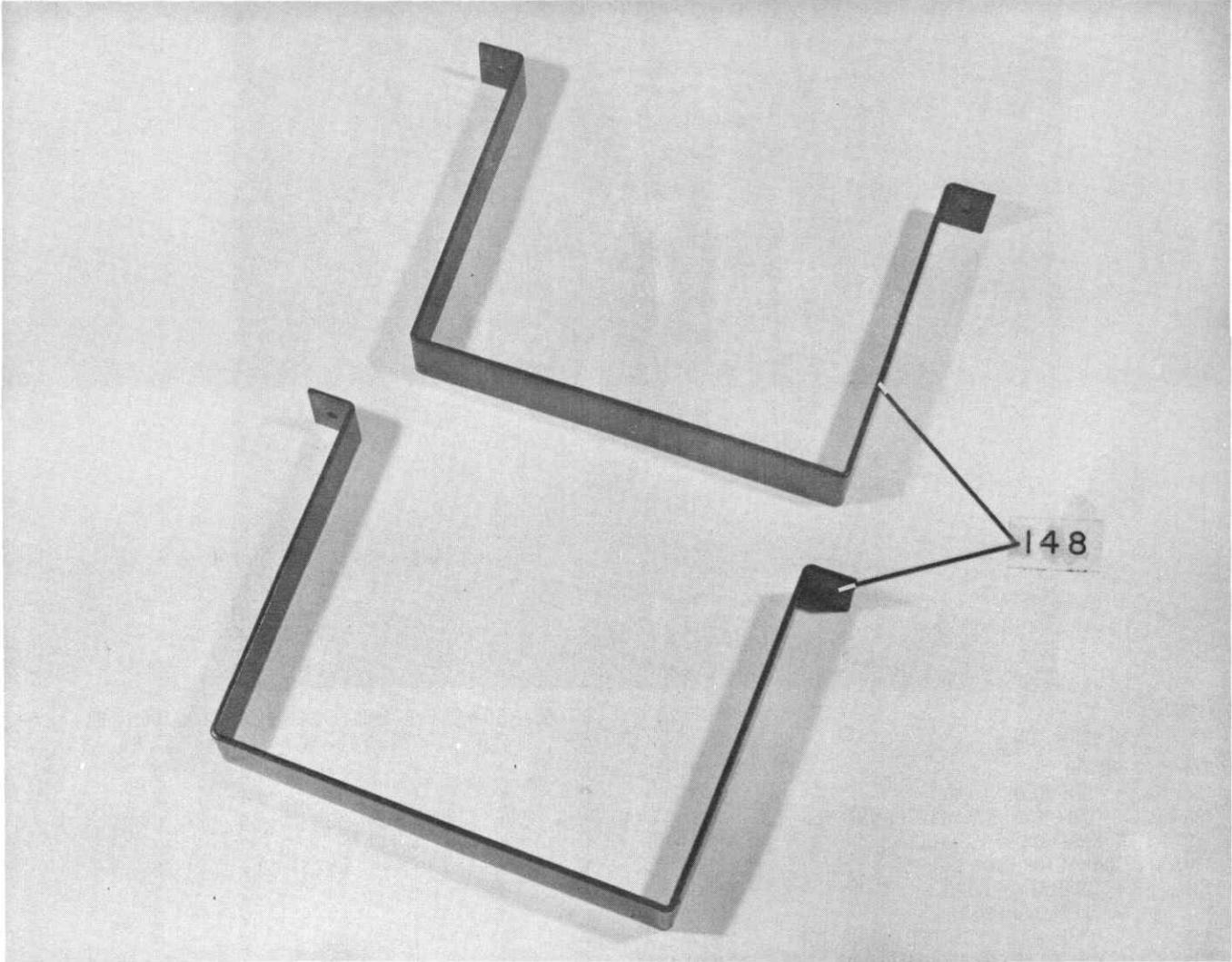
# PARTS (Cont'd.)



ITEM NO.	DESCRIPTION	PART NO.	SG-36L-77R	SG-60L-77R	SG-160L-77R	SG-260L-77R	SGB-60L-77R	SGB-260L-77R
126	MOTOR	113994-1	1	1	1	1	2	2
127	3/8 CONDUIT 35" LONG	109039-2	1	1	1	1	2	2
128	3/8 TOMIC #300 STRAIGHT CONNECTOR	106774-4	3	3	3	3	6	6
129	CONNECTOR RECEPTACLE	112575-3	1	1	1	1	2	2
130	CONNECTOR PLUG	112575-4	1	1	1	1	2	2
131	3/8 CONDUIT 40" LONG	109039-11	1	1	1	1	2	2
132	MANIFOLD SUPPORT	114400-1	1	1	1	1	2	2
133	3/8 TOMIC #300 90 DEGREE CONNECTOR	106774-5	1	1	1	1	2	2
134	3/4 MPT TO FPT 90 DEGREE ELBOW	3.0801-1	1	1	1	1	1	1
135	3/4 TEE	3.0703-4	1	1	1	1	2	2
136	3/4 CLOSE NIPPLE	113500-E8	1	1	1	1	3	3
137	BUSHING 3/4 TO 3/8 PIPE	3.0705-1	1	1	1	1	2	2
138	3/8 MPT TO 7/16cc 90 DEGREE ELBOW	3.0143-2	1	1	1	1	-	-
139	3/8 MPT TO 7/16cc STRAIGHT	3.0152-5	-	-	-	-	2	2
140	3/4 FPT 90 DEGREE ELBOW	104406-6	-	-	-	-	1	1
141	TUBING-SUPPLY TO ELBOW	114414-1	1	-	1	-	-	-
141A	TUBING-SUPPLY TO ELBOW	114414-2	-	1	-	1	-	-
142	TUBING-LEFT SUPPLY TO ELBOW	114415-1	-	-	-	-	1	1
143	TUBING-RIGHT SUPPLY TO ELBOW	114416-1	-	-	-	-	1	1
144	STREET ELBOW	105693-3	1	1	1	1	1	1
145	1/4" TUBING MANIFOLD TO ELBOW	113329-1	1	1	1	1	1	1
146	COMPRESSION ELBOW FOR 1/4" TUBING	103638-1	1	1	1	1	1	1
147	REGULATOR (NAT.)	108279-1	1	1	1	1	1	1
147A	REGULATOR (PROPANE)	108279-3	1	1	1	1	1	1

# WIRING DIAGRAMS

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ITEM NO.	DESCRIPTION	PART NO.	SG-36L-77R	SG-60L-77R	SG-160L-77R	SG-260L-77R	SGB-60L-77R	SGB-260L-77R
148	BUMPER BAR	114479-1	1	1	1	1	2	2

**MANUAL NO.: 114569-1**

**FOR MODELS: '77 SERIES STANDARD  
OVENS AND SG-77**

**SERIES**

**SNORKEL OVENS**

**DESCRIPTION: INSTALLATION,  
SERVICE AND  
PARTS MANUAL**

REV. BLOCK		
REV.#	DATE	SIG.
1	6-8-82	DML
2	2-5-82	DML
3	10-15-82	DML

**VULCAN**

**OPERATING  
MANUAL FOR  
77 SERIES & SG77 SERIES GAS  
RESTAURANT RANGES**



# IMPORTANT

## OPERATING, INSTALLING AND SERVICE PERSONNEL

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

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

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

## DEFINITIONS

### QUALIFIED AND/OR AUTHORIZED OPERATING PERSONNEL

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

### QUALIFIED INSTALLATION PERSONNEL

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

1. The installation of gas piping from the outlet side of the gas meter, or the service regulator when the meter is not provided, and the connection and installation of the gas appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction. Reference In the United States of America - National Fuel Gas Code ANSI Z223.1-1980. In Canada - Canadian Standard CAN1-B149.1 (Nat. Gas) or CAN1-B149.2 (Propane).
2. The installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required and have complied with all requirements of state or local authorities having jurisdiction. Reference: In the United States of America - National Electrical Code ANSI/N.F.P.A. No. 70-1980. In Canada - Canadian Electrical Code Part I CSA-C22.1.

### QUALIFIED SERVICE PERSONNEL

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

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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 assumes full responsibility for safe delivery upon acceptance of this shipment.

### If shipment arrives damaged:

1. **VISIBLE LOSS OR DAMAGE**—Be certain this is noted on freight bill or express receipt and signed by person making delivery.
2. **FILE CLAIM FOR DAMAGES IMMEDIATELY**—Regardless of extent of damage.
3. **CONCEALED LOSS OR DAMAGE**—If damage is unnoticed until merchandise is unpacked, notify transportation company or carrier immediately, and file "concealed damage" claim with them. This should be done within (15) days of date of delivery is made to you. Be sure to retain container for inspection.

We cannot assume responsibility for damage or loss incurred in transit. We will, however, be glad to furnish you with necessary documents to support your claim.

**PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE**

# SG-77 AND '77 SERIES RESTAURANT RANGE MANUAL—INDEX

Vulcan ranges and ovens are produced with the best possible workmanship and material. Proper usage and maintenance will result in many years of satisfactory performance.

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

## DESCRIPTION

## PAGE

DEFINITIONS OF PERSONNEL (Operation, Installation & Service) and SHIPPING DAMAGE CLAIM PROCEDURE	(Inside Front Cover)
CAUTIONS	1
OVEN CONTROL USE	2
RACK ARRANGEMENTS	3-4
OVEN LIGHTING	4-5
TOP BURNER PILOT LIGHTING	6
CARE AND CLEANING	6
OPERATING SUGGESTIONS	7
TROUBLE SHOOTING ('77 SERIES ONLY)	8
OVEN COOKING CHART	9-10
WIRING DIAGRAM SG-77R	11
WIRING DIAGRAM SGB-77R	12
REVISION PAGE	(Inside Back Cover)

A rating plate is located on the inside lower front control cover. The rating plate states the model number, serial number, type of gas, and voltage that the unit requires.

A complete set of wiring diagrams for all Snorkel restaurant ranges is located in the back of this manual.

# OVEN CONTROL USE

Control use as shown in Detail A for Standard and Detail B for Snorkel Restaurant Ranges.

## 1. Thermostat dial standard oven (Item 1, Detail A).

The thermostat dial allows the operator to regulate the oven temperature from low to 500 degrees F.

## 1A. Thermostat dial Snorkel oven (Item 1A, Detail B).

Snap acting on-off type control which allows the operator to regulate the oven temperature from 150 degrees F. to 500 degrees F.

## 2. Open top burner knobs for standard and Snorkel ovens (Item 2, Details A & B).

Regulates gas flow to top burners. Flame increases by turning knob counterclockwise and decreases by turning knob clockwise.

## 3. Griddle or hot top burner knob for standard and Snorkel ovens (Item 3, Details A & B).

Regulates gas flow to griddle or hot top burner. Heat increases by turning knob counterclockwise and decrease by turning knob clockwise.

## 4. Power switch Snorkel oven (Item 4, Detail B).

Main on-off switch controls power supply to convection oven control.

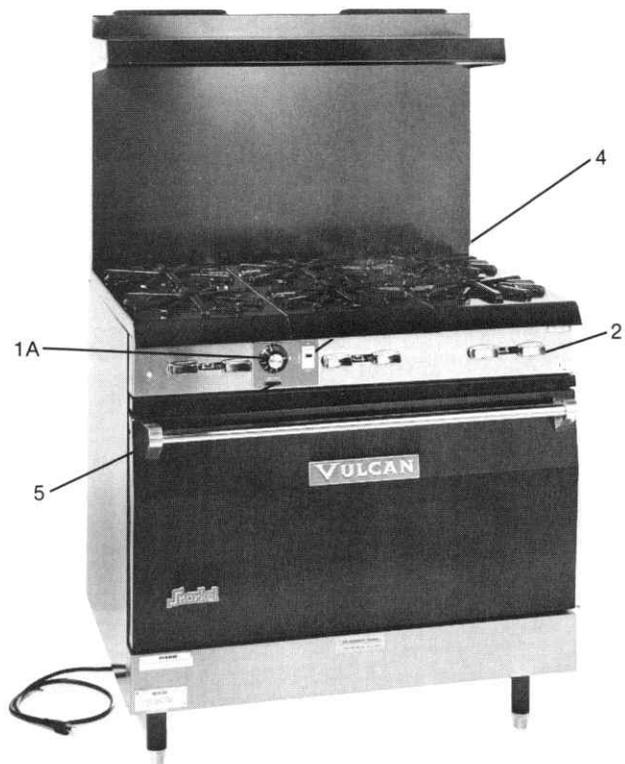
## 5. Heating light for Snorkel oven (Item 5, Detail B).

## Recipe and Temperature Adjustments Standard and Snorkel Ranges.

The Vulcan Standard and Snorkel range does not require special recipes. However, for Snorkel ovens, it is recommended that the cooking temperature be set 25 degrees F. lower than the recommended recipe temperature. For standard ovens, the operator may wish to use a temperature up to 25 degrees F. higher or lower than the particular product results that the operator prefers.



**DETAIL A** (260L-77R) Standard Rest. Range



**DETAIL B** (SG-36L-77R) Snorkel Rest. Range

# RACK ARRANGEMENTS

## CAPACITY:

The Snorkel convection oven has a maximum operating capacity of (3) racks per oven cavity, which are supplied as standard. The (5) 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 the bottom.

### ARRANGEMENT #1

(3) racks in positions #1, #3 and #5 for oven broiling, cookies or reconstitution of frozen meals at maximum capacity. Also recommended position for general baking in sheet pans with products not over 2-1/2" high.

### ARRANGEMENT #2

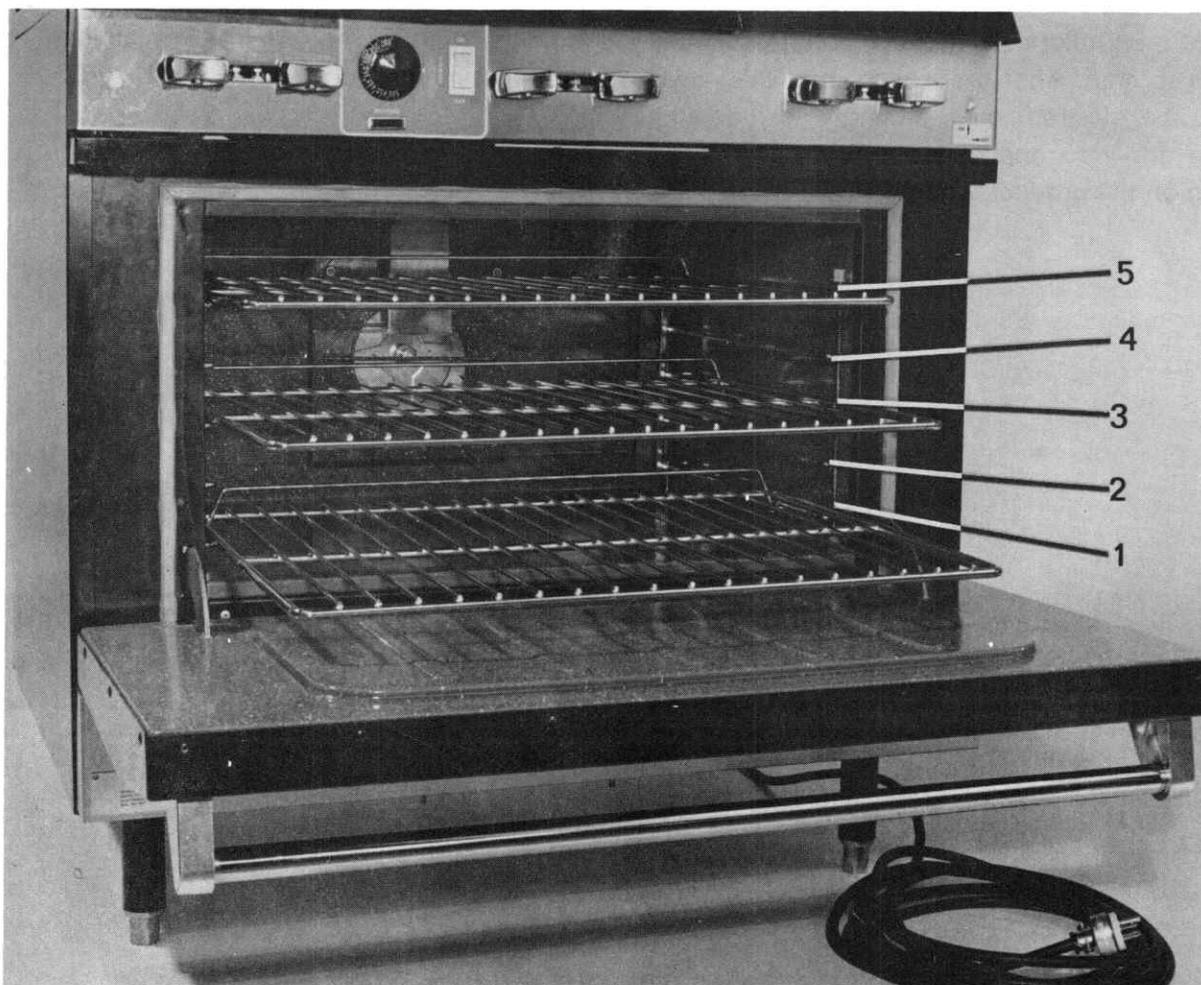
(2) racks in positions #2 and #4 for general baking in sheet pans, muffin pans, pie or cake tins, and pudding pans 3-1/2" high with products not over 4" high. Can also be used for casseroles or meat dishes in #200 series food service pans 12" x 20" x 2-1/2".

### ARRANGEMENT #3

(2) racks in positions #1 and #4 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 4-1/2" deep with products up to 5" high.

**NOTE:** When mixed loading is regular practice, some users have developed other rack arrangements to suit their particular needs.

### Detail C



# RACK ARRANGEMENTS/OVEN LIGHTING

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## **RACK ARRANGEMENT (Standard Oven)**

The Vulcan '77 series standard oven is equipped with one rack per oven section. Each oven section has two rack positions. Proper rack positioning is to be determined by the individual cooking needs of the operator.

## **OVEN LOADING & UNLOADING (Standard & Snorkel Ovens)**

When loading oven, open door and load as quickly as practical, to conserve heat. Care should be taken to avoid spilling liquids while loading. Close the door and refer to recipe for cooking time. When unloading, proper arrangements should be made to provide adequate space for product unloading. Rapid unloading will conserve heat and insure proper preheating conditions for the next load, if applicable.

## **BROILER OPERATION FOR USE ON STANDARD OR SNORKEL OVENS**

To preheat the broiler section, turn the three manual gas valves to high. After preheating, turn the valves down to the desired heat setting. Position the removable grid into one of the two slide positions depending on the product.

To check oven burner pilots for standard and snorkel ovens, remove lower front panel and lift lighting hole cover up. If pilot is out, relight as described below.

## **LIGHTING INSTRUCTION (Standard Oven)**

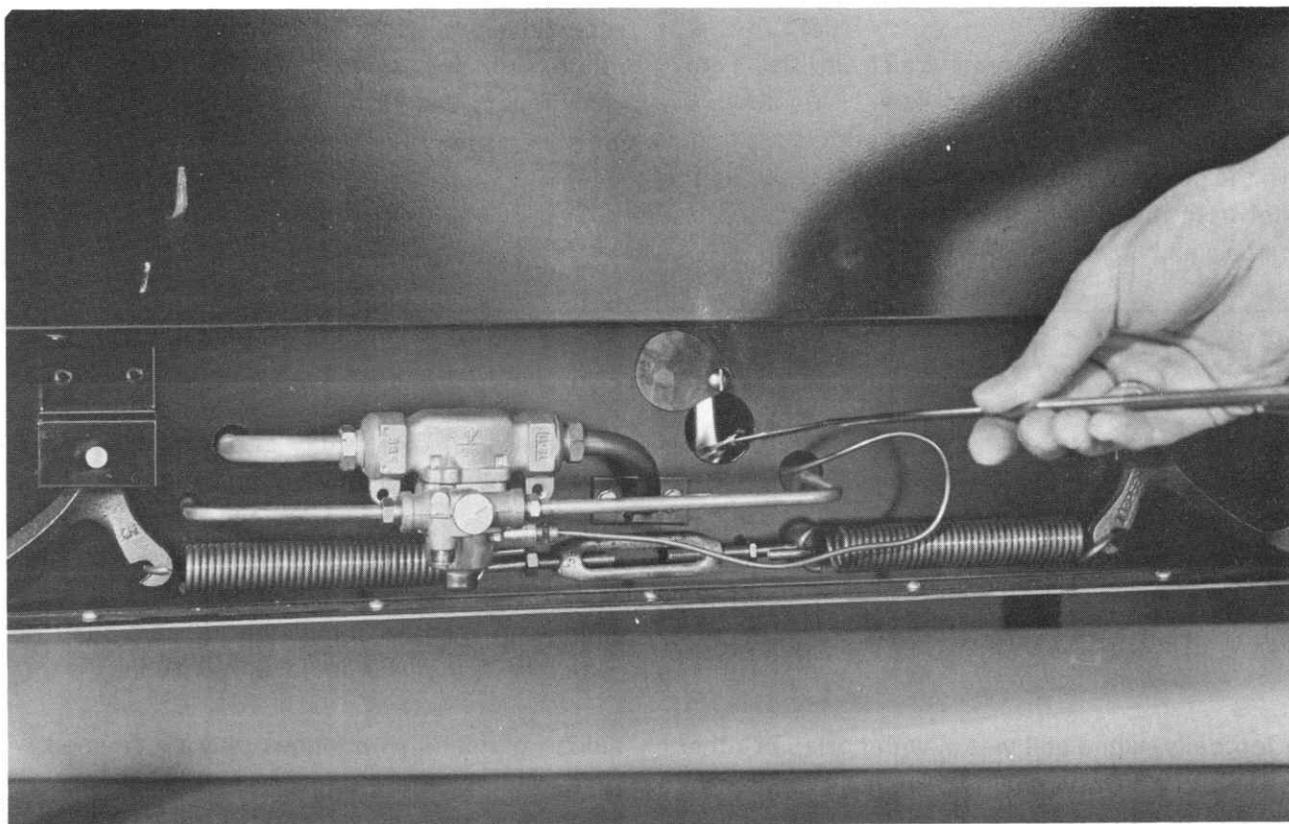
1. If pilot is out, turn burner off, then wait five minutes before relighting.
2. Depress reset button and hold in for one minute after lighting pilot with a taper.
3. To shut down; turn off main burner and extinguish pilot. (Refer to Detail D).

## **LIGHTING INSTRUCTIONS (Snorkel Oven)**

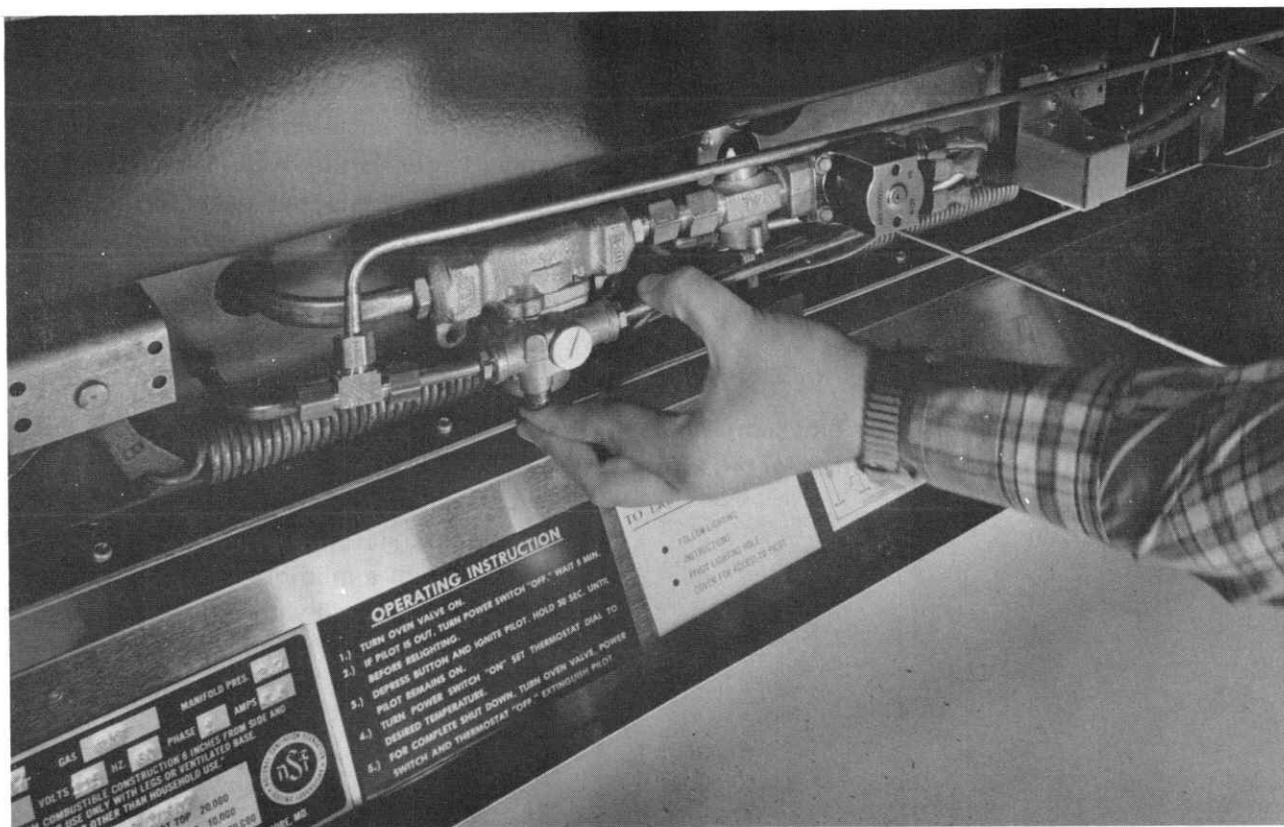
1. Turn oven valve on.
2. If pilot is out, turn power switch "off", wait five minutes before relighting.
3. Depress button and ignite pilot. Hold 30 seconds until pilot remains on.
4. Turn power switch "on", set temperature dial to desired temperature.
5. For complete shut down, turn oven valve, power switch and thermostat to "off", extinguish pilot. (Refer to Detail E).

The above lighting instructions for the standard and snorkel ovens can also be found on the inside lower front panel of each unit.

# OVEN LIGHTING (Cont'd.)



DETAIL D



DETAIL E

# TOP BURNER PILOT LIGHTING

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## **PILOT LIGHTING AND ADJUSTMENT (All Top Burners)**

Turn one top burner "on" to remove air from lines. Turn burner "off" when gas begins to flow. Using a taper, light top pilots. When lighting broiler griddle section, remove the grid pan assembly and using a taper, light the pilot from the underside of the griddle where the grid pan assembly was removed.

If pilot adjustments are necessary, using a small screwdriver, reach through slots in control panel and rotate adjusting screw in pilot valve on manifold, clockwise to decrease flame and counterclockwise to increase flame.

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## CARE AND CLEANING

### **CARE AND CLEANING**

Most chefs take pride in keeping their equipment clean. They find it takes less time and work if it is done every day before grease is burned on. Clean exterior finish of equipment with a mild solution of grease dissolving material.

### **RANGES**

Wipe top daily, while still warm, with burlap or other grease absorbing material, to remove spillovers, grease, etc. before they burn in. A crust on top of the range looks unsightly and slows down speed of cooking, because it reduces the flow of heat to the utensil (scrape off if necessary). Open top grates and burners should be boiled weekly in a solution of washing soda and lukewarm water. Clean drip pan under burners.

### **ALL OVENS**

Clean oven and oven door daily, especially if fruit pies were baked, meats roasted and if there has been spillovers.

### **SNORKEL OVENS ONLY**

In no way should the snorkel tube be blocked. This snorkel tube should be kept clean at all times for proper operation of this oven.

Stainless steel ovens 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.

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

Nickel plate racks and rack supports may be removed for cleaning.

After processing some foods at low temperatures, odors may linger in the oven. These odors may be cleared by setting the thermostat at 500 degrees F. and allowing the oven to run unloaded for 30 to 45 minutes.

### **REQUIRED LUBRICATION**

Motor bearings are packless sealed and lubricated for life.

### **BROILERS**

Grease pan should be emptied daily or as often as necessary. Drip shield, grids, and grease pan should be washed daily with a mild grease dissolving solution. Some chefs scrape grid with a three cornered metal scraper. Scrub broiler chamber and body front frequently and you will have less smoke.



BEEN ANY MENT. THE AFOREMENTIONED COVERED BY WARRANTY. (See Reverse Side)

## TROUBLE SHOOTING ('77 SERIES ONLY)

PROBLEM	PROBABLE CAUSES
<b>Oven</b> Too Much Bottom Heat	Insufficient Heat Input Over Active Flue
Uneven Bake	Too Low Temperature Improper Operation
Side Burning	Improper By-Pass Setting Fluctuating Gas Pressure
Too Much Top Heat	Too High Temperature Faulty Ventilation Excessive Heat Input Thermostat Calibration
Uneven Bake - Side to Side	Appliance Not Level Side to Side Oven Burner, Bottom or Baffles Improperly Installed
Uneven Bake - Front to Rear	Over Active Flue Unit Not Level, Front to Back Door Not Closing Properly
Dried Out Products	Too Low Temperature Cooking Time Too Long Thermostat Calibration
Pilot Outage	Pilot Flame Too Low Restriction In Pilot Orifice Malfunctioning Valve
<b>Top Burner Operation</b> Improper Burner Combustion Excessive Valve Handle Temperatures Sticking Top Burner Valves	Improper Ventilation Poor Door Fit Oven Door Left Open
Poor Ignition	Insufficient Input Poor Air-Gas Adjustment Restriction In Pilot Orifice Restriction In Main Burner Ignition Port

# OVEN COOKING CHART

## IMPORTANT

Recommended temperatures, times, number of racks and load control settings are intended as a guide only. Adjustments must be made to compensate for variations in recipes, ingredients, installation and personal preference in product appearance.

## RECOMMENDED TEMPERATURES, TIMES AND LOADS FOR ROASTING

Meat roasting is most satisfactory at temperatures of 225° to 325° F. for Beef, Lamb, Poultry and Ham; 325° to 350° for fresh Pork as recommended by USDA and American Meat Institute.

A pan of water (approximately 12" x 20" x 1") may be placed in the oven bottom. This water supplies humidity to reduce shrinkage. Water should be added if necessary during roasting.

Roasting pans should be no deeper than necessary to hold drippings, usually 2" to 2½".

Cooking time and shrinkage may vary with roasting temperature, cut and grade of meat and degree of doneness. Smaller cuts will generally show greater time savings than larger cuts at a given temperature.

## ROASTING TEMPERATURE CHART

PRODUCT	TEMPERATURE	APPROXIMATE TIMES
Standing Rib Roasts—Oven Ready	250° F	3 to 4 Hrs.—Rare 4 to 4½ Hrs.—Med.
Rolled Rib Roasts—20 to 22 Lbs.	275° F	4 Hrs.—Med.
Veal Roast—15 Lbs.	300° F	3 Hrs.—Med. Well
Turkeys—15 to 20 Lbs.	300° F	3 Hrs.
Meat Loaf—8 to 10 Lbs.	350° F	45 to 60 Minutes

## RECOMMENDED TEMPERATURES, TIMES AND LOADS FOR BAKING (ALL SNORKEL MODELS)

PRODUCT	TEMPERATURE	TIME IN MINUTES
<b>Cakes</b>		
Sheet Cakes 18 x 26 x 1" Pan Scaled 4½ to 6 Lbs. Per Pan	325° to 360° F	20 to 23
Scaled 6 to 7½ Lbs. Per Pan	335° to 350° F	22 to 25
Sheet Cakes 18 x 26 x 2" Pan Equals 2-12 x 18 x 2" Pans Scaled 10 to 12 Lbs. Per 18 x 26 x 2" Pan or 5 to 6 Lbs. Per 12 x 18 x 2" Pan	300° to 325° F	25 to 35
<b>Angel or Sponge Cakes</b>		
Sheet Pans 18 x 26 x 1" Scaled 5 to 6 Lbs Per	300° to 325° F	15 to 20
<b>Loaf or Tube Pans</b>	315° to 340° F	20 to 30
<b>Cup Cakes</b>	350° to 400° F	6 to 12
<b>Frozen Fruit Pies</b>	350° to 375° F	30 to 45
<b>Pumpkin or Custard Pies</b>	300° to 350° F	30 to 45
<b>Cobblers</b>		
12 x 18 x 2" or 12 x 20 x 2½"	350° to 400° F	30 to 45
<b>Meringue Pies</b>	350° to 425° F	6 to 10
<b>Fruit Turnovers</b> 18 x 26 x 1" Pans	350° to 375° F	15 to 25
<b>Cookies</b>		
Rolled or Pressed	350° to 400° F	6 to 12
<b>Drop</b>	350° to 400° F	6 to 15
<b>Brownies</b>	350° F	12 to 20
<b>Rolls—1 Oz.</b>	350° to 400° F	5 to 10
<b>Rolls—1½ to 2½ Ozs.</b>	350° to 400° F	8 to 15
<b>Loaf Bread—1 Lb.</b>	325° to 375° F	20 to 40

**NOTE:** Pies and Cobblers; Fruit, Custard and Pumpkin Pies in tins, should be placed on 18 x 26 x 1" Pans for Baking.

**NOTE:** This chart is for models: SG-36L77R, SG-160L77R, SG-60L77R, SG-260L77R, SGB-60L77R & SGB-260L77R

# OVEN COOKING CHART (Cont'd.)

## RECOMMENDED TEMPERATURES, TIMES AND LOADS FOR BAKING (ALL SNORKEL MODELS)

PRODUCT	TEMPERATURE	TIME IN MINUTES
<b>Yeast Breads</b>		
<b>Note:</b> Yeast Breads should be fully proofed for best results.		
Sweet Rolls & Danish Pastries	325° to 375° F	5 to 15
<b>Quick Breads</b>		
Biscuits Rolled ½" Thick	350° to 400° F	5 to 15
Muffins	325° to 375° F	6 to 18
<b>Corn Bread</b>		
5 to 7 Lbs. Per Pan Per 18 x 26 x 1" Pan	335° to 400° F	10 to 20
8 to 20 Lbs. Per 18 x 26 x 2"	335° to 400° F	15 to 25
Corn Muffins	335° to 385° F	10 to 20

## OVEN BROILING OR FRYING

<b>Hamburger Patties</b>		
8 Per Lb. Med. Well Done	400° to 450° F	5 to 6
6 Per Lb.	400° to 450° F	7 to 10
4 Per Lb.	375° to 450° F	8 to 12
<b>Fish Sticks &amp; Portion—Frozen Breaded</b>		
1 Oz.	350° to 400° F	6 to 10
2½ to 3 Ozs.	350° to 375° F	8 to 15
<b>Chicken Pieces—Broiler or Oven Fried</b>		
2 to 2½ Lb. Bird	375° to 425° F	8 to 15
2½ to 3 Lb. Bird	350° to 400° F	15 to 25
Lobsters—1 to 1½" Lb.	400° to 450° F	8 to 14
Lobster Tails—Frozen ½ to ¾ Lb.	350° to 400° F	10 to 15

## REHEATING PREPARED FOODS

Frozen French Fries	400° to 450° F	6 to 8
Frozen Lunches (TV Dinners)	350° to 400° F	10 to 12
Frozen Entrees (¾" to 1" Thick)	300° to 350° F	10 to 20
Frozen Meals (8 Oz.) Foil Pkg.	350° to 400° F	20 to 30

## CASSEROLES

<b>Food Service Pans</b>		
2" to 3" Deep	325° to 375° F	15 to 25
3" to 4" Deep	325° to 375° F	20 to 35
Ramkins or Foil Pans Up to 1½" Deep (Frozen 10 to 15 Minutes)	350° to 400° F	5 to 6

## RECOMMENDED TEMPERATURES, TIMES AND LOADS MISCELLANEOUS PRODUCTS

<b>Baked Potatoes</b>		
120 Count Per 50 Lbs.	400° to 450° F	20 to 25
100 Count Per 50 Lbs.	400° to 450° F	25 to 40
80 Count Per 50 Lbs.	400° to 450° F	30 to 50
Pizzas—Frozen or with Prebaked Crust	425° to 475° F	5 to 10
Melted Cheese Sandwiches	400° to 425° F	8 to 10

### NOTES ON SPECIAL PROCEDURES FOR BAKING

**Yeast Bread:** Cooking starts immediately in the convection oven. Yeast Breads do not usually rise as much in the convection oven as in a conventional oven. It is, therefore, usually necessary to allow fuller proof, 2½ to 3 times increase in volume for the best results.

**Pies:** When baking pies in your convection oven, 3 or 4 pies should be put on an 18 x 26" sheet or bun pan. This procedure helps the bottom crust to bake, makes handling easier and reduces the possibility of boil over spoiling the appearance of the pies on the lower racks.

**NOTE:** This chart is for models: SG-36L77R, SG-160L77R, SG-60L77R, SG-260L77R, SGB-60L77R & SGB-260L77R

