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Vulcan 36C-6B

Vulcan 36C-6B Endurance Restaurant Range User Manual

Model: 36C-6B

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your Vulcan 36C-6B Endurance Restaurant Range. Please read this manual thoroughly before installation and use, and retain it for future reference.



Figure 1: The Vulcan 36C-6B Endurance Restaurant Range. This image displays the full stainless steel unit, featuring six top burners with grates, control knobs on the front panel, a large oven door with a handle bearing the 'VULCAN' logo, and adjustable legs.

IMPORTANT SAFETY INFORMATION

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

This appliance is intended for commercial use only. Ensure all local codes and ordinances are followed during installation and operation.

- Always disconnect power before servicing.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep the appliance area clear and free from combustible materials.
- Only qualified personnel should install, operate, and maintain this equipment.

SETUP AND INSTALLATION

Unpacking

Carefully remove the appliance from its packaging. Inspect for any shipping damage. Report any damage immediately to the carrier and your dealer.

Location

Install the range on a level, non-combustible surface. Ensure adequate clearance from combustible walls and materials as per local fire codes. The appliance requires proper ventilation.

Gas Connection

A qualified gas technician must connect the appliance to the gas supply. Ensure the gas type (natural gas or propane) matches the appliance specifications. The range operates at 215,000 BTU total.

Electrical Connection

The convection oven requires a 115V/60/1-ph, 4.0 amps electrical supply. A 6-foot cord and plug are standard. Ensure the electrical connection is made by a qualified electrician and complies with all local codes.

Leveling

Adjust the 6-inch adjustable legs to ensure the range is perfectly level. This is crucial for even cooking and proper drainage.

OPERATING INSTRUCTIONS

Top Burners

1. Ensure gas supply is open.
2. Push in and turn the desired burner control knob counter-clockwise to the "PILOT" position.
3. Ignite the pilot light with a match or lighter. Hold the knob in for a few seconds after ignition to allow the thermocouple to heat up.
4. Once the pilot is lit, turn the knob to the desired flame setting (LOW to HIGH).
5. To turn off, turn the knob clockwise to the "OFF" position.

Note: The lift-off burner heads allow for easy cleaning and maintenance.

Convection Oven

1. Ensure the electrical supply is connected.
2. Turn the oven thermostat knob to the desired temperature.
3. Allow the oven to preheat. An indicator light will typically turn off when the set temperature is reached.
4. Place food inside the oven.
5. To turn off, turn the thermostat knob to the "OFF" position.

The convection feature circulates hot air for more even cooking. Refer to specific recipes for optimal convection oven usage.

MAINTENANCE

Daily Cleaning

- Clean the stainless steel surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners.
- Remove and clean burner grates and lift-off burner heads.
- Wipe down the oven interior after it has cooled.

Weekly/Monthly Cleaning

- Thoroughly clean the oven interior, including racks and side supports.
- Inspect and clean pilot lights and burner ports to ensure proper flame.
- Check and clean the grease tray (if applicable).

Professional Maintenance

Regularly schedule professional inspections and maintenance by a qualified service technician to ensure optimal performance and safety. This includes checking gas connections, electrical components, and overall appliance integrity.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner not lighting	No gas supply, clogged pilot, faulty igniter.	Check gas valve, clean pilot opening, contact service technician.
Oven not heating	No electrical power, faulty thermostat, heating element issue.	Check power supply, contact service technician.
Uneven cooking in oven	Oven not level, blocked air vents, faulty fan.	Level the range, clear vents, contact service technician.

For issues not listed or if solutions do not resolve the problem, contact a qualified service technician.

SPECIFICATIONS

- **Model:** 36C-6B

- **Brand:** Vulcan
- **Type:** Gas Restaurant Range with Convection Oven
- **Burners:** 6 (30,000 BTU each)
- **Total BTU:** 215,000 BTU
- **Dimensions:** 34 x 36 x 58 inches (Depth x Width x Height)
- **Weight:** 580 Pounds
- **Material:** Stainless Steel (front, sides, backriser, high shelf)
- **Oven Electrical:** 115V/60/1-ph, 4.0 Amps
- **Legs:** 6-inch adjustable
- **Certifications:** CSA, NSF

WARRANTY AND SUPPORT

The Vulcan 36C-6B Endurance Restaurant Range comes with a 1-year limited parts and labor warranty, standard. For warranty claims or technical support, please contact your authorized Vulcan dealer or visit the official Vulcan website. For additional support or to locate a service provider, please refer to the contact information provided at the time of purchase or on the manufacturer's official website.

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Related Documents - 36C-6B

	<p>Vulcan Endurance Gas Restaurant Range 36-Inch 6-Burner Series Specifications</p> <p>Explore the Vulcan Endurance 36-inch gas restaurant range, featuring 6 open burners and standard or convection oven options. This document details key specifications, features, and installation requirements for commercial kitchens.</p>
	<p>Vulcan Endurance 60-Inch Gas Restaurant Range: 6 Burners, 24" Griddle-Broiler - Specs & Installation</p> <p>Detailed specifications, features, and installation instructions for the Vulcan Endurance 60-inch gas restaurant range. Available with 6 open burners, a 24-inch griddle-broiler, and standard or convection ovens. Model numbers include 60SS-6B24GBN, 60SS-6B24GBP, 60SC-6B24GBN, 60SC-6B24GBP.</p>
	<p>Vulcan 60" Gas Restaurant Range V260-1: Specs, Features & Installation</p> <p>Detailed specifications, standard features, installation instructions, and clearances for the Vulcan 60-inch gas restaurant range (Model V260-1) with 6 open burners and a 24-inch griddle-broiler, designed for commercial kitchens.</p>

Detailed specifications, features, and installation instructions for the Vulcan 4-burner, 36-inch wide heavy-duty gas range series (V4B36, V4B36B, V4B36S, V4B36C). Includes information on modular, cabinet base, standard oven, and convection oven models for commercial kitchens.

Comprehensive catalog of replacement parts for Vulcan Endurance and Challenger Modular Series Gas Ranges, including orifice charts and detailed diagrams for various models.

Detailed specifications and installation instructions for the Vulcan VC5G Series single deck gas convection oven (Model VC5GD). Features include solid-state temperature control, digital display, 50,000 BTU burner, stainless steel construction, and removable doors. Includes dimensions, clearances, weight, and installation requirements for commercial kitchens.

Documents - Vulcan – 36C-6B

Manufacturer Spec Sheet Restaurant Equipment Supplies Vulcan 36C 6B Natural Gas 6 Burner Range Convection Oven 36 W equippers mw link id 156455 |||

Item # C.S.I. Section 11420 RESTAURANT RANGES ENDURANCE GAS

RESTAURANT RANGE 6 OPEN BURNERS 36 W ... nput 215,000 BTU/hr. Exterior
Dimensions: 34 d x 36 w x 58 h on 6 adjustable legs 36S-6BN 36S-6BP **36C-6BN**
36C-6BP 1 Standard Oven / Natural Gas 1 Standard Oven / Propane 1 Convection
Oven / Natural...

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[\[pdf\]](#) Specifications

Standard Oven Convection Natural Gas Propane CSA NSF spec sheet sheets specification Spec

SheetVulcan 36C 6B 36 6 Burner Range w Liquid Propane207 36C6BLPres katom products 207

36C6BLP SheetSpec PropaneVulcan 36S 36S6BLPres 36S6BLP ||| ||| ENDURANCE GAS

RESTAURANT RANGE 6 Open Burners / 36 Wide Gas Range Project AIA #						SIS #	Item #	Quantity

C.S.I. Section 114000 ENDURANCETM GAS RESTAURANT RANGE 6 Open Burners / 36 Wide Gas

Range SELL SHEET Model 36C-6BN Shown on optional c

ENDURANCE GAS RESTAURANT RANGE 6 Open Burners / 36 Wide Gas Range

Project ... ion 114000 ENDURANCETM GAS

RESTAURANT RANGE 6 Open Burners / 36 Wide Gas Range SELL SHEET Model

36C-6BN Shown on optional casters SPECIFIER STATEMENT 36 wide gas

restaurant range, Vulcan Model N..

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