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## Vulcan 714690

# Vulcan Hart 714690 Open Top Grate Instruction Manual

Model: 714690

## INTRODUCTION

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This manual provides essential information for the proper installation, operation, and maintenance of your Vulcan Hart 714690 Open Top Grate. Please read this manual thoroughly before using the product to ensure safety, optimal performance, and longevity. This grate is a genuine OEM replacement part designed for commercial foodservice equipment.



*Figure 1: Vulcan Hart 714690 Open Top Grate. This image displays the robust, dark grey cast iron grate, designed with a series of intersecting bars to support cookware over an open flame or heating element. Its sturdy construction is evident, highlighting its purpose as a durable replacement part for commercial kitchen equipment.*

## SAFETY PRECAUTIONS

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- Always ensure the appliance is turned off and cooled before installing or removing the grate.
- Use appropriate personal protective equipment (PPE) such as heat-resistant gloves when handling hot grates.
- Ensure the grate is properly seated and stable before placing cookware on it.
- Do not use damaged or cracked grates, as this can pose a safety hazard.

## SETUP AND INSTALLATION

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The Vulcan Hart 714690 Open Top Grate is designed as a direct replacement part. Installation typically involves placing the grate into the designated slots or supports on your commercial cooking range or appliance.

1. **Preparation:** Ensure the cooking surface is clean and free of debris. Verify that the appliance is powered off and cool to the touch.
2. **Placement:** Carefully align the grate with the support points on your appliance's cooktop.

3. **Seating:** Gently lower the grate into place, ensuring it sits firmly and level without wobbling.
4. **Verification:** Once installed, lightly test the stability of the grate before placing any cookware on it.

*Note: Refer to your specific appliance's user manual for detailed instructions on grate replacement if available.*

## OPERATING INSTRUCTIONS

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The open top grate serves as a stable support surface for various types of cookware (pots, pans, griddles) over the heat source of your commercial range.

- Ensure the grate is clean and properly seated before each use.
- Place cookware centrally on the grate to ensure even heat distribution and stability.
- Avoid dropping heavy items onto the grate, as this may cause damage.
- Do not use the grate for purposes other than supporting cookware.

## MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will extend the life of your open top grate and ensure hygienic operation.

1. **Daily Cleaning:** After each use, allow the grate to cool completely. Remove any food debris or spills using a stiff brush or scraper.
2. **Deep Cleaning:** For stubborn grease and burnt-on residue, the grate can be washed with warm, soapy water. For heavy-duty cleaning, commercial degreasers designed for kitchen equipment may be used. Always follow the degreaser manufacturer's instructions.
3. **Rinsing:** Rinse the grate thoroughly with clean water to remove all soap or chemical residues.
4. **Drying:** Dry the grate completely before reinstalling it to prevent rust. Air drying or wiping with a clean cloth is recommended.
5. **Inspection:** Periodically inspect the grate for any signs of cracks, warping, or excessive wear. Replace the grate if any damage is observed to maintain safety and performance.

## TROUBLESHOOTING

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| Problem                       | Possible Cause   | Solution   |
|-------------------------------|--|--|
| Grate wobbles or is unstable. | Improper seating; debris under grate; damaged support points on appliance. | Remove grate, clean support area, re-seat properly. Inspect appliance support points for damage.             |
| Excessive rust formation.     | Improper drying after cleaning; exposure to moisture.                      | Ensure grate is thoroughly dried after cleaning. Store in a dry environment if removed for extended periods. |
| Cracks or breakage.           | Impact damage; extreme thermal shock; material fatigue.                    | Replace the grate immediately. Do not use a damaged grate.   |

## SPECIFICATIONS

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**Model Number:** 714690

**Brand:** Vulcan Hart

**Part Type:** Open Top Grate

**Item Weight:** 17.1 pounds

**Product Dimensions:** 5 x 11 x 13 inches

**Manufacturer:** Prtst (OEM for Vulcan Hart)

**ASIN:** B00EMJO9KW

## WARRANTY AND SUPPORT

As a genuine OEM replacement part, this Vulcan Hart grate is manufactured to high standards. Specific warranty details for replacement parts may vary. Please refer to the original appliance's warranty information or contact Vulcan Hart customer support for details regarding replacement part warranties. For technical support or inquiries regarding this product, please contact your authorized Vulcan Hart service provider or the distributor from whom the part was purchased. Always provide the model number (714690) and any relevant appliance information when seeking support.

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This manual is for informational purposes only. Vulcan Hart reserves the right to make changes to products and specifications at any time without notice.

## Related Documents - 714690

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|---|---|
|  | <p><a href="#">Vulcan V Series HDR Gas Ranges Operations Manual</a></p> <p>Comprehensive operations manual for Vulcan V Series HDR Gas Ranges, covering installation, operation, cleaning, maintenance, and troubleshooting for commercial kitchen environments.</p>  |
|  | <p><a href="#">Vulcan V Series HDR Gas Ranges Operations Manual</a></p> <p>Comprehensive operations, installation, cleaning, and maintenance manual for Vulcan V Series HDR Gas Ranges, covering safety, setup, usage, troubleshooting, and service information.</p>  |
|  | <p><a href="#">Vulcan LG Series Gas Fryers: Installation &amp; Operational Manual</a></p> <p>This comprehensive manual from Vulcan provides detailed instructions for the installation, operation, and maintenance of the LG Series Gas Fryers (models LG300, LG400, LG500). It includes safety warnings, setup procedures, usage guidelines, and troubleshooting tips for commercial kitchens.</p> |



### [Vulcan V Series HDR Gas Ranges Operations Manual](#)

Comprehensive operations, installation, and maintenance manual for Vulcan V Series HDR Gas Ranges. Includes safety guidelines, configuration details, troubleshooting, and cleaning procedures.



### [Vulcan VC4G & VC6G Series Full Size Convection Ovens Service Manual](#)

Comprehensive service manual for Vulcan VC4G and VC6G series full-size convection ovens, detailing installation, operation, maintenance, parts replacement, troubleshooting, schematics, and wiring diagrams for service technicians.



### [Vulcan Electric Convection Ovens Replacement Parts Catalog](#)

Official replacement parts catalog for Vulcan Electric Convection Ovens, including models VC4E and VC6E. Find part numbers and diagrams for maintenance and repair.