

**RESTAURANT RANGES****VULCAN****48" ELECTRIC RESTAURANT RANGE  
4 FRENCH PLATES / 24" GRIDDLE**

**Model EV48S-4FP24G208**  
shown with adjustable legs

**SPECIFICATIONS**

48" wide electric restaurant range, Vulcan Model No. EV48S-4FP24G208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Four 9½" round French plates, 2 KW input per plate. Full width pull out stainless steel crumb tray located beneath the cooking top. 24" wide, 7/8" thick griddle plate, one thermostat provided for every 12" griddle width. Comes with one standard oversized oven. Oven interior measures 26½"w x 26¾"d x 14"h. Comes with one oven rack and three rack positions. Oven door is heavy duty with an integrated door hinge / spring mechanism, requiring no adjustments. 5 KW input. Top browning heat control. Thermostat adjusts from 200°F to 500°F. Oven controls are protected from heat in an insulated side compartment. Requires 208, 240 or 480 volt, 1 or 3 phase power supply. All ranges shipped in 3 phase and are field convertible to single phase.

**Exterior Dimensions:**

34"d x 48"w x 58"h on 6" adjustable legs

- EV48S-4FP24G208** 4 French Plates / 24" Griddle / Standard Oversized Oven / 208V
- EV48S-4FP24G240** 4 French Plates / 24" Griddle / Standard Oversized Oven / 240V
- EV48S-4FP24G480** 4 French Plates / 24" Griddle / Standard Oversized Oven / 480V

**STANDARD FEATURES**

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Four 9½" round, 2 KW French plates with infinite heat control switches. Four position heat switch on 480 volt.
- 5 KW oven with top browning control
- One standard oversized oven, interior measures 26½"w x 26¾"d x 14"h
- Full width pull out stainless steel crumb tray
- 24" wide, 7/8" thick griddle plate, one thermostat provided for every 12" griddle width
- Thermostat adjusts from 200°F to 500°F
- Cool to the touch control knobs
- One oven rack and three rack positions
- 18" x 26" sheet pans fit side to side and front to back
- Requires 208, 240 or 408 volt, 1 or 3 phase power supply. (Ranges shipped in 3 phase and are field convertible to single phase)
- One year limited parts and labor warranty

**ACCESSORIES** (Packaged & Sold Separately)

- Extra oven rack with two rack guides
- Set of four casters (two locking)
- 10" stainless steel stub back
- ESB36 salamander broiler
- Reinforced high shelf for ESB36 salamander broiler
- Towel bar
- Cutting board
- Condiment rail
- Fryer shield



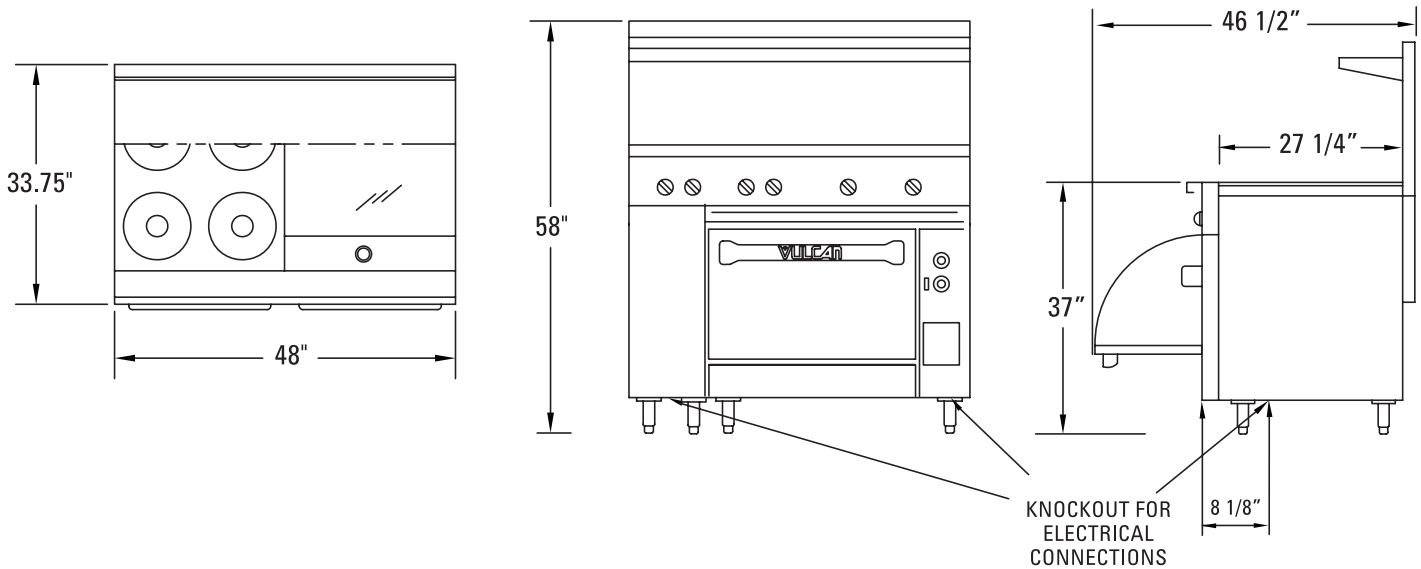
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4 FRENCH PLATES / 24" GRIDDLE

**INSTALLATION INSTRUCTIONS**

**Clearances from Combustible Construction**

	<b>Rear</b>	<b>Sides</b>
Range with French Plates	0"	3"
Range with Griddle Tops	0"	3"
Range with Hot Tops	0"	6"

Ranges with an ESB Salamander Broiler mounted above:  
Refer to the ESB Salamander Broiler spec sheet for clearance specifications.



The EV 48 ranges require two separate electrical hook-ups.

AVAILABLE VOLTAGES - 208 OR 240 VOLT - 1 OR 3 PHASE																								
3 PHASE LOADING									NOMINAL AMPS PER LINE WIRE															
MODEL NUMBER	kW		kW PER PHASE						3 PHASE LT						3 PHASE RT						1 PHASE			
			LT 3 PH			RT 3 PH			208 VOLT			240 VOLT			208 VOLT			240 VOLT			LT		RT	
	LT	RT	X-Y	Y-Z	X-Z	X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	X	Y	Z	X	Y	Z	208	240	208	240
<b>EV48S-4FP24G208</b>	4.0	15.8	2.0	2.0	0.0	3.4	7.4	5.0	8.3	16.7	8.3	--	--	--	35.0	45.0	51.6	--	--	--	20.3	--	76.0	--
<b>EV48S-4FP24G240</b>	4.0	15.8	2.0	2.0	0.0	3.4	7.4	5.0	--	--	--	7.3	14.5	7.3	--	--	--	30.3	39.0	44.7	--	16.7	--	65.8