

## RESTAURANT RANGES

**VULCAN****48" ELECTRIC RESTAURANT RANGE  
4 HOT TOPS**

**Model EV48S-4HT208**  
shown with adjustable legs

**SPECIFICATIONS**

48" wide electric restaurant range, Vulcan Model No. EV48S-4HT208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Four 12" x 24" thermostatically controlled hot top sections, 5 KW input. Full width pull out stainless steel crumb tray located beneath the cooking top. Comes with one standard oversized oven. Oven interior measures 26½"w x 26⅜"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. 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-4HT208** 4 Hot Tops / Standard Oversized Oven / 208V
- EV48S-4HT240** 4 Hot Tops / Standard Oversized Oven / 240V
- EV48S-4HT480** 4 Hot Tops / Standard Oversized Oven / 480V

**STANDARD FEATURES**

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Full width pull out stainless steel crumb tray
- Four 12" x 24" thermostatically controlled hot top sections
- 5 KW oven with top browning control
- One standard oversized oven, interior measures 26½"w x 26⅜"d x 14"h
- 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
- Towel bar
- Cutting board
- Condiment rail
- Fryer shield

**Note:** Due to excessive heat an ESB36 salamander broiler cannot be mounted on this range.



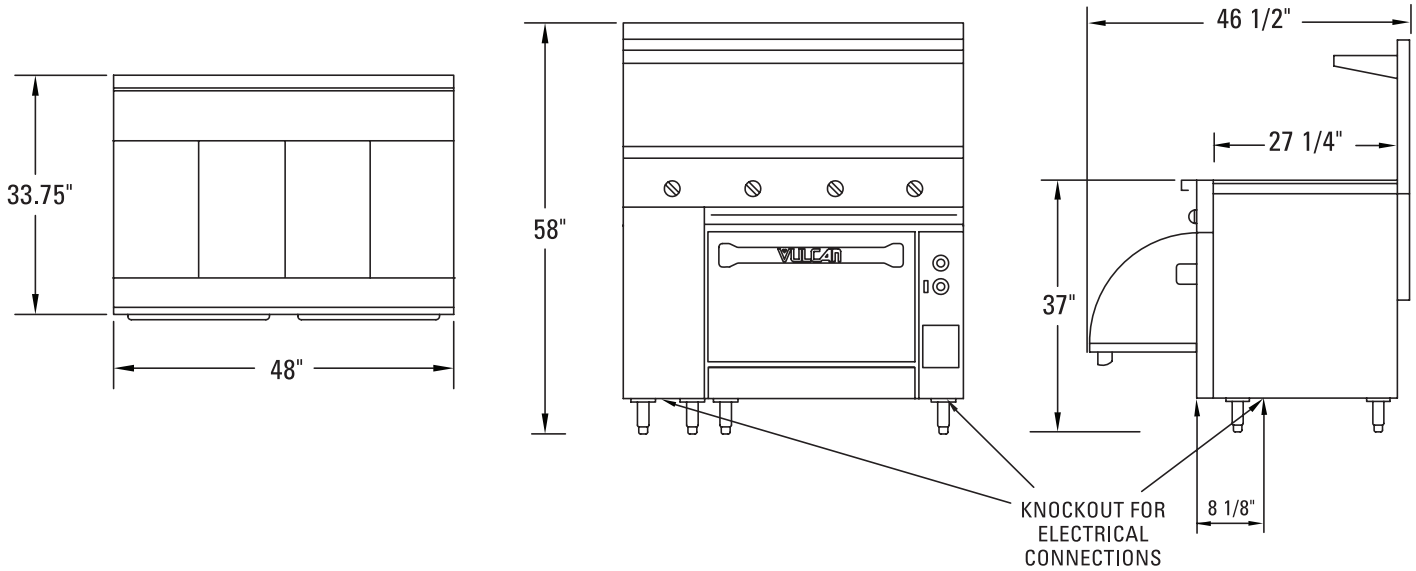
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**INSTALLATION INSTRUCTIONS**

**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-4HT208</b>	5.0	20.0	2.5	0.0	2.5	5.0	10.0	5.0	20.8	0.0	20.8	--	--	--	41.6	62.5	62.5	--	--	--	24.0	--	96.2	--
<b>EV48S-4HT240</b>	5.0	20.0	2.5	0.0	2.5	5.0	10.0	5.0	--	--	--	18.0	0.0	18.0	--	--	--	36.1	54.1	54.1	--	20.8	--	83.3