RESTAURANT RANGES

VULCAN

48" ELECTRIC RESTAURANT RANGE 8 FRENCH PLATES



Model EV48S-8FP208 shown with adjustable legs





SPECIFICATIONS

48" wide electric restaurant range, Vulcan Model No. EV48S-8FP208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Eight 9½" round French plates, 2 KW input per plate. 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 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 are 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-8FP208 8 French Plates / Standard Oversized Oven / 208V
□ EV48S-8FP240 8 French Plates / Standard Oversized Oven / 240V
□ EV48S-8FP480 8 French Plates / Standard Oversized Oven / 480V

STANDARD FEATURES

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Eight 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
- 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 480 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) |
|--------------------|-------------|------------------|
|--------------------|-------------|------------------|

| Ш | 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 |

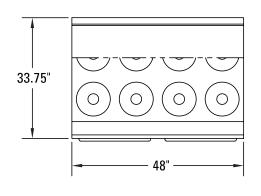


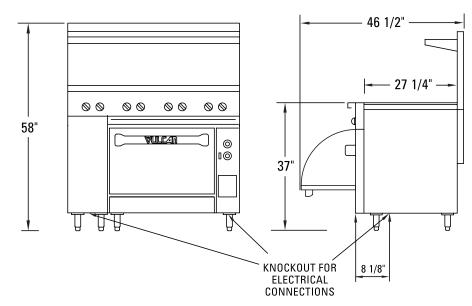
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INSTALLATION INSTRUCTIONS

| Clearances from Combustible Construction | Rear | <u>Sides</u> |
|--|------|--------------|
| 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 | | | | | | | | | | | | | | | | |
| | le! | \A/ | kW PER PHASE | | | | | | 3 PHASE LT | | | | | 3 PHASE RT | | | | | | 1 PHASE | | | | |
| MODEL NUMBER | K | W | LT 3 PH | | RT 3 PH | | 208 VOLT | | | 240 VOLT | | | 208 VOLT | | | 240 VOLT | | | LT F | | R | Т | | |
| | LT | RT | Х-Ү | Y-Z | X-Z | X-Y | Y-Z | X-Z | Х | Υ | Z | Х | Υ | Z | Х | Υ | Z | Х | Υ | Z | 208 | 240 | 208 | 240 |
| EV48S-8FP208 | 4.0 | 17.0 | 2.0 | 2.0 | 0.0 | 4.0 | 8.0 | 5.0 | 8.3 | 16.7 | 8.3 | | | | 37.5 | 50.0 | 54.1 | | | | 20.3 | | 81.7 | |
| EV48S-8FP240 | 4.0 | 17.0 | 2.0 | 2.0 | 0.0 | 4.0 | 8.0 | 5.0 | | | | 7.3 | 14.5 | 7.3 | | | | 32.5 | 43.3 | 46.9 | | 16.7 | | 70.8 |