



60" ELECTRIC RESTAURANT RANGE

6 French Plates / 24" Griddle



Model EV60SS-6FP24G208
Shown with adjustable legs



SPECIFIER STATEMENT

60" wide electric restaurant range, Vulcan Model No. EV60SS-6FP24G208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Six 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 and one standard oven. Oversized oven interior measures 26½"w x 26¾"d x 14"h. Standard oven interior measures 20"w x 26½"d x 14"h. Each oven comes with one oven rack and three rack positions. Oven doors are heavy duty with integrated door hinge spring mechanisms, 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 or 240 volt, 1 or 3 phase power supply. All ranges are shipped in 3 phase and are field convertible to single phase.

Exterior Dimensions:

34½"d x 60"w x 58"h on 6" adjustable legs

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- EV60SS-6FP24G208** 6 French Plates / 24" Griddle /
1 Standard Oversized Oven /
1 Standard Oven / 208V
- EV60SS-6FP24G240** 6 French Plates / 24" Griddle /
1 Standard Oversized Oven /
1 Standard Oven / 240V

STANDARD FEATURES

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Six 9½" round, 2 KW French plates with infinite heat control switches
- 24" wide, 7/8" thick griddle plate, one thermostat provided for every 12" griddle width
- Full width pull out stainless steel crumb tray
- 5 KW oven with top browning control
- One standard oversized oven, interior measures 26½"w x 26¾"d x 14"h and one standard oven, interior measures 20"w x 26½"d x 14"h
- Thermostat adjusts from 200°F to 500°F
- Cool to the touch control knobs and oven handles
- Each oven has one oven rack and three rack positions
- 18" x 26" sheet pans fit side to side and front to back in standard oversized oven; 18" x 26" sheet pans fit front to back in standard oven
- Requires 208 volt or 240 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 AND 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

60" ELECTRIC RESTAURANT RANGE – 6 French Plates / 24" Griddle



60" ELECTRIC RESTAURANT RANGE

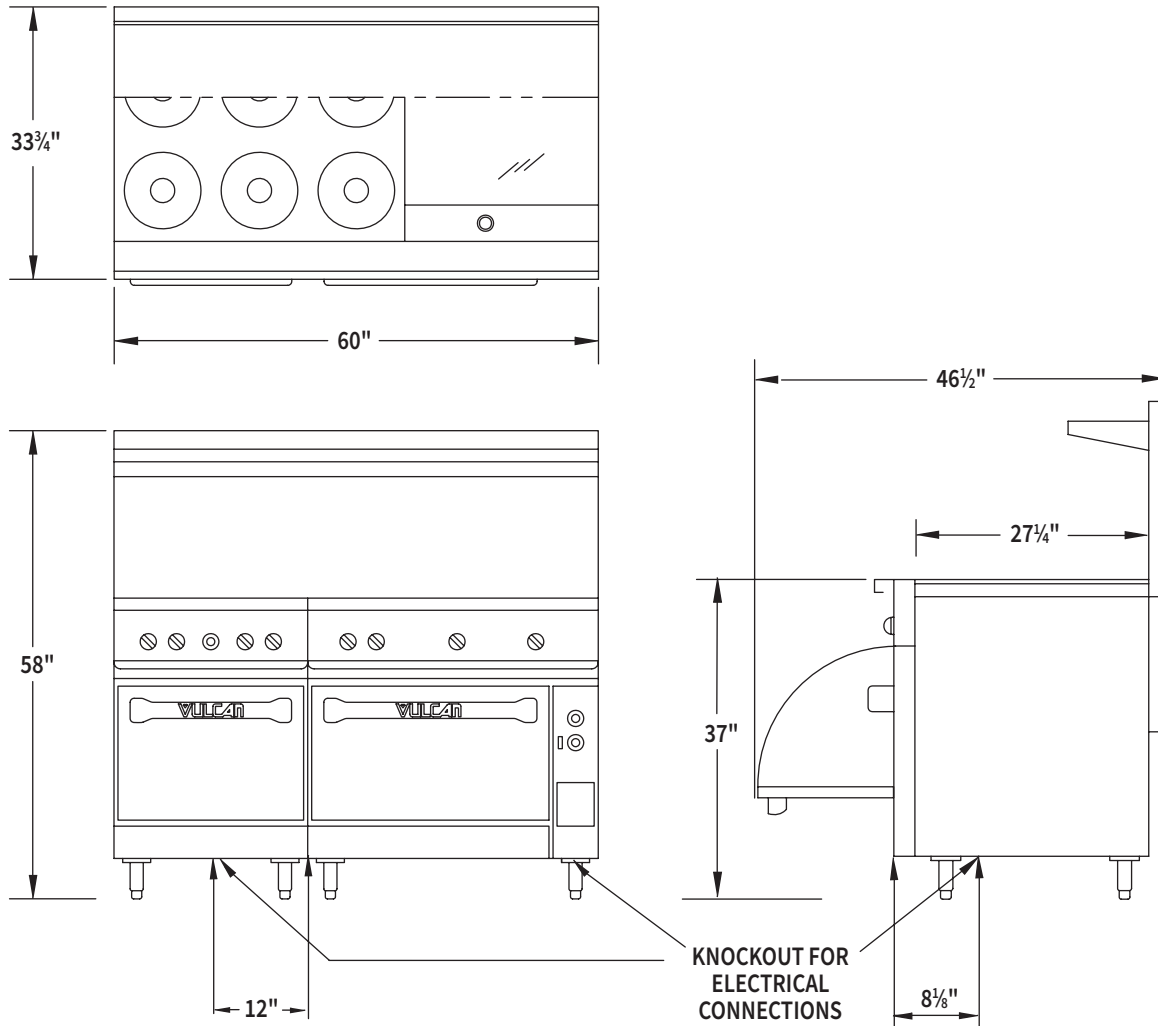
6 French Plates / 24" Griddle

INSTALLATION INSTRUCTIONS INSTALLATION MANUAL

Clearances from Combustible Construction	Rear	Sides
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.

This appliance is manufactured for commercial use only and is not intended for home use.



The EV60 ranges require two separate electrical hook-ups.

[CAD and/or Revit Files Available](#)

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
EV60SS-6FP24G208	13.0	15.8	5.0	4.0	4.0	3.4	7.4	5.0	37.5	37.5	33.3	--	--	--	35.0	45.0	51.6	--	--	--	62.5	--	76.0	--
EV60SS-6FP24G240	13.0	15.8	5.0	4.0	4.0	3.4	7.4	5.0	--	--	--	32.5	32.5	28.9	--	--	--	30.3	39.0	44.7	--	58.3	--	65.8