

**RESTAURANT RANGES****VULCAN****36" ELECTRIC RESTAURANT RANGE  
3 HOT TOPS**

**Model EV36S-3HT208**  
shown with adjustable legs

**SPECIFICATIONS**

36" wide electric restaurant range, Vulcan Model No. EV36S-3HT208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Three 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 36"w x 58"h on 6" adjustable legs

- EV36S-3HT208** 3 Hot Tops / Standard Oversized Oven / 208V
- EV36S-3HT240** 3 Hot Tops / Standard Oversized Oven / 240V
- EV36S-3HT480** 3 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
- Three 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 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)

- 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



**36" ELECTRIC RESTAURANT RANGE**  
3 HOT TOPS

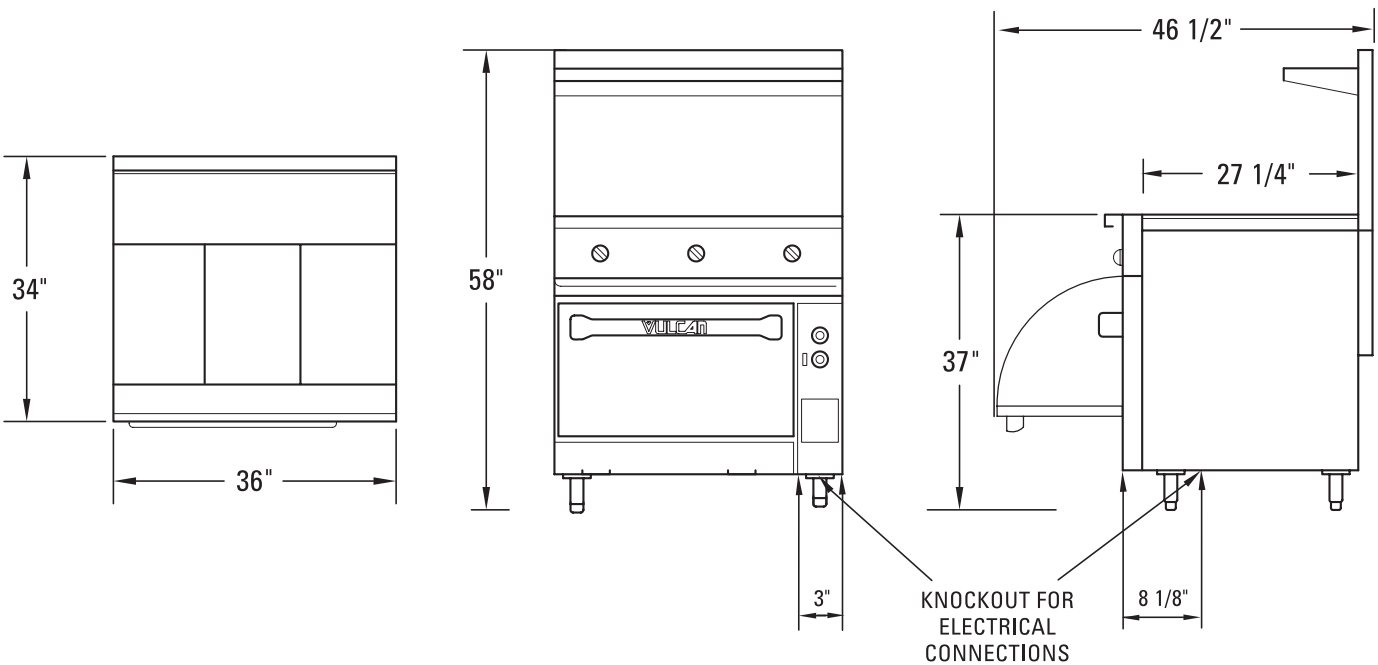
**INSTALLATION INSTRUCTIONS**

**Clearances from Combustible Construction**

Range with French Plates  
Range with Griddle Tops  
Range with Hot Tops

	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.



AVAILABLE VOLTAGES - 208, 240 OR 480 VOLT - 1 OR 3 PHASE									
3 PHASE LOADING						NOMINAL AMPS PER LINE WIRE			
MODEL NUMBER	VOLTAGE	TOTAL CONNECTING KW	KW PER PHASE			3 PHASE			1 PHASE
			X-Y	Y-Z	X-Z	X	Y	Z	
EV36S-3HT208	208	20.0	5.0	10.0	5.0	41.6	62.5	62.5	96.2
EV36S-3HT240	240	20.0	5.0	10.0	5.0	36.1	54.1	54.1	83.3
EV36S-3HT480	480	20.0	5.0	10.0	5.0	18.1	27.1	27.1	41.7