RESTAURANT RANGES



48" ELECTRIC RESTAURANT RANGE **8 FRENCH PLATES**



Model EV48-SS-8FP-208 shown with adjustable legs

Modular range shipped in multiple cartons







SPECIFICATIONS

48" wide electric restaurant range, Vulcan Model No. EV48-SS-8FP-208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Eight 9 1/2" round French plates, 2 KW input per plate. Full width pull out crumb tray located beneath the cooking top. Comes with two standard ovens. Each oven interior measures 20"w x 26 1/2"d x 14"h. Each oven comes with one oven rack and three rack positions. Oven doors are 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

■ EV48-SS-8FP-208 8 French Plates / 2 Standard Ovens

208V

8 French Plates / 2 Standard Ovens ■ EV48-SS-8FP-240

☐ EV48-SS-8FP-480 8 French Plates / 2 Standard Ovens

STANDARD FEATURES

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Eight 9 1/2" round, 2 KW French plates with infinite heat control switches. Four position heat switch on 480 volt.
- 5 KW oven with top browning control
- Two standard ovens, each oven interior measures 20"w x 261/2"d x 14"h.
- Full width pull out crumb trav
- Thermostat adjusts from 200°F to 500°F
- Cool to the touch control knobs
- One oven rack and three rack positions for each oven
- 18" x 26" sheet pans fit 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 and	Sold Soporatoly
ACCESSORIES	reackaged 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





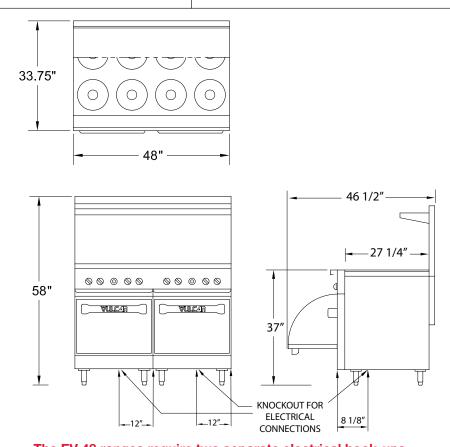
48" ELECTRIC RESTAURANT RANGE 8 FRENCH PLATES

INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction	Rear	<u>Sides</u>
Range only Range and ESB	0"	0"
Salamander Broiler	2"	8"

Clearance Note: Electric Ranges are 0 inches, sides and 0 inches rear from combustible and non-combustible constructions except when hot top sections are incorporated.

Ranges incorporating hot top sections are 0 inches sides and 0 inches rear to non-combustibles and 6 inches sides and 6 inches rear to combustible constructions.



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			
	K	VV	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	Χ	Υ	Ζ	Χ	Υ	Ζ	Х	Υ	Z	Χ	Υ	Ζ	208	240	208	240
EV48-SS-8FP-208	13.0	13.0	5.0	4.0	4.0	5.0	4.0	4.0	37.5	37.5	33.3				37.5	37.5	33.3				62.5		62.5	
EV48-SS-8FP-240	13.0	13.0	5.0	4.0	4.0	5.0	4.0	4.0				32.5	32.5	28.9				32.5	32.5	28.9		54.2		54.2

Note: To calculate 480 volt amps, take 240 volt amp ratings shown and divide by two.

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



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