RESTAURANT RANGES

VULCAN

36" ELECTRIC RESTAURANT RANGE 2 FRENCH PLATES / 24" GRIDDLE



Model EV36S-2FP24G208 shown with adjustable legs





SPECIFICATIONS

36" wide electric restaurant range, Vulcan Model No. EV36S-2FP24G208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Two 91/2" 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. Oven interior measures 26½ w x 263/8 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 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-2FP24G208 2 French Plates / 24" Griddle Standard Oversized Oven / 208V

□ EV36S-2FP24G240 2 French Plates / 24" Griddle Standard Oversized Oven / 240V

□ EV36S-2FP24G480 2 French Plates / 24" Griddle Standard Oversized Oven / 480V

STANDARD FEATURES

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Two 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 14h
- Full width pull out stainless steel crumb tray
- 24" wide, $\frac{7}{8}$ " thick griddle plate, one thermostat provided for every 12" griddle width
- 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

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- Extra oven rack with two rack guidesSet 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



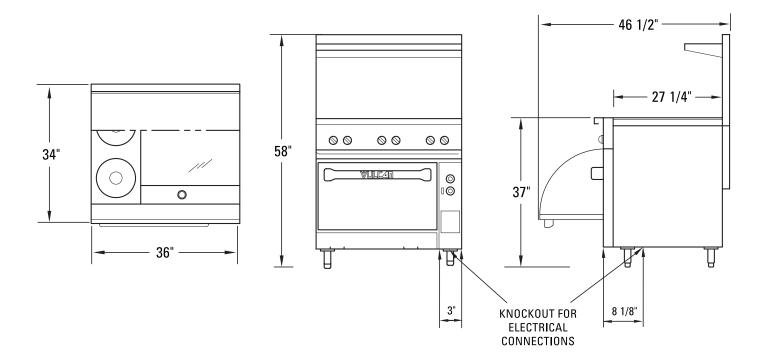


36" ELECTRIC RESTAURANT RANGE 2 FRENCH PLATES / 24" GRIDDLE

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.



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		
		KW	X-Y	Y-Z	X-Z	Х	Υ	z	
EV36S-2FP24G208	208	15.8	3.4	7.4	5.0	35.0	45.0	51.6	76.0
EV36S-2FP24G240	240	15.8	3.4	7.4	5.0	30.3	39.0	44.7	65.8
EV36S-2FP24G480	480	15.8	3.4	7.4	5.0	15.2	19.5	22.4	32.9

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



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