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

BV48S-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)

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



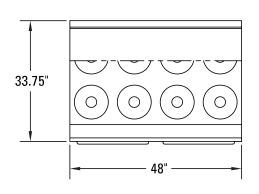


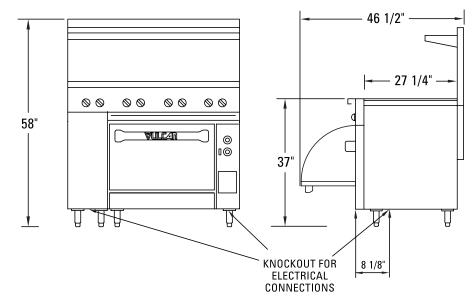
48" ELECTRIC RESTAURANT RANGE 8 FRENCH PLATES

INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction	Rear	<u>Sides</u>
Range 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 le	kW		kW PER PHASE						3 PHASE LT						3 PHASE RT						1 PHASE			
MODEL NUMBER	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	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	

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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