RESTAURANT RANGES

36" ELECTRIC RESTAURANT RANGE 6 FRENCH PLATES

Item #



VULCAN

shown with adjustable legs



SPECIFICATIONS

36" wide electric restaurant range, Vulcan Model No. EV36S-6FP208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Six 91/2" 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 261/2"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 are 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-6FP208	6 French Plates / Standard Oversized Oven / 208V
EV36S-6FP240	6 French Plates / Standard Oversized Oven / 240V
EV36S-6FP480	6 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
- Six 9¹/₂" round, 2 KW French plates with infinite heat control switches. Four position heat switch on 480 volt.
- 5 KW oven with top browning control
- 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



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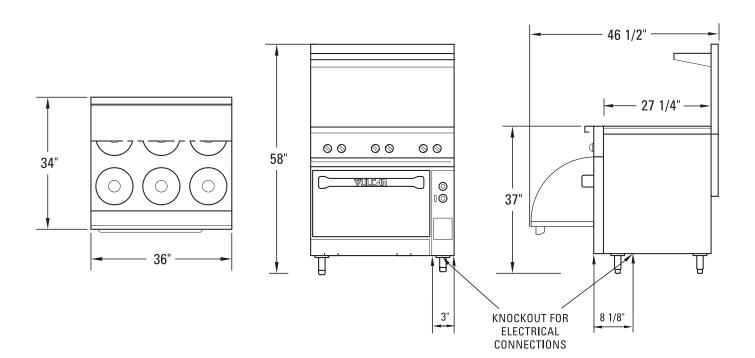
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INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction	<u>Rear</u>	<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			
NUMBER			X-Y	Y-Z	X-Z	х	Y	Z				
EV36S-6FP208	208	17.0	4.0	8.0	5.0	37.5	50.0	54.1	81.7			
EV36S-6FP240	240	17.0	4.0	8.0	5.0	32.5	43.3	46.9	70.8			
EV36S-6FP480	480	17.0	4.0	8.0	5.0	16.3	21.7	23.5	35.4			

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



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NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.