

**RESTAURANT RANGES**

## 12" ELECTRIC RESTAURANT RANGE



Model EV12-2FP-208  
shown with adjustable legs

*Modular range shipped in multiple cartons*



- EV12-2FP-208 2 French Plates / 208V
- EV12-2FP-240 2 French Plates / 240V
- EV12-2FP-480 2 French Plates / 480V
- EV12-1HT-208 1 Hot Top / 208V
- EV12-1HT-240 1 Hot Top / 240V
- EV12-1HT-480 1 Hot Top / 480V

### STANDARD FEATURES

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser and legs
- Fully enclosed 31" high body with removable front panel
- Two 9 1/2" round, 2 KW French plates with infinite heat control switches
- 6" stainless steel adjustable legs
- 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

### SPECIFICATIONS

12" wide electric restaurant range, Vulcan Model No. EV12-2FP-208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser and 6" adjustable legs. Two 9 1/2" round, 2 KW French plates with infinite heat control switches on 208 and 240 volt units. Each 9 1/2" round casting is rated 2000 watts at either 208, 240 or 480 volts. On 480 volt units each casting is controlled by a 4 position heat switch. Vulcan Model No. EV12-1HT-208, includes one 12" x 24" 5 KW cast hot top that is thermostatically controlled. Hot top not suitable for griddle work. Hot top available in single phase only.

#### Exterior Dimensions:

34"d x 12"w x 37"h on 6" adjustable legs



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



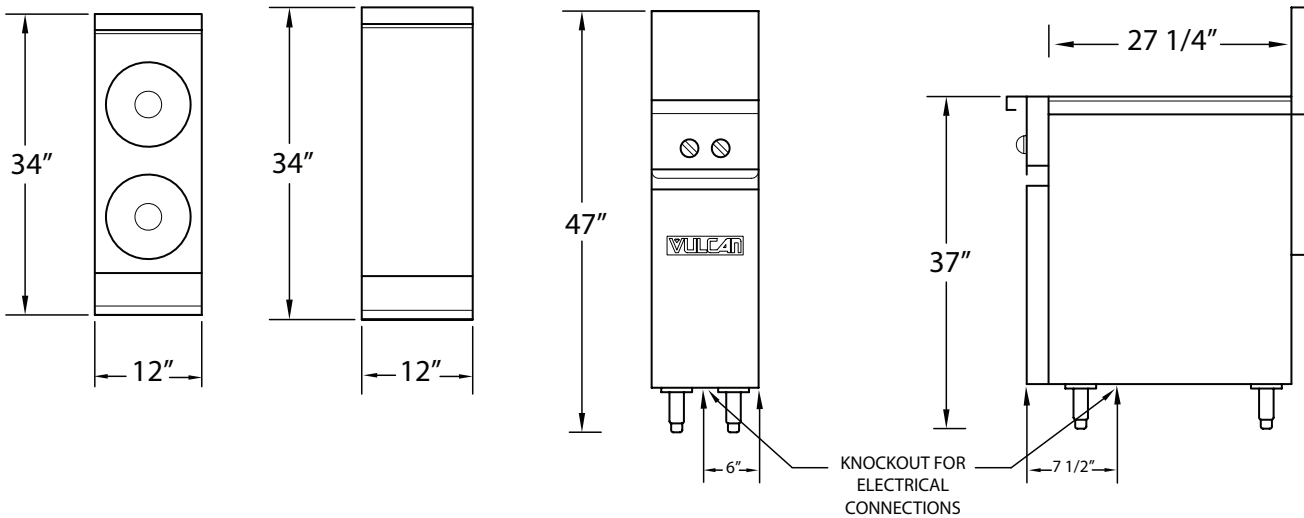
# 12" ELECTRIC RESTAURANT RANGE

## INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction	Rear	Sides
Range only	0"	0"
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.



208 OR 240 VOLT									
MODEL	TOTAL CONN. KW	LOAD KW PER PHASE							
		3-PHASE							
		L1 - L2			L2 - L3			L1 - L3	
EV12-2FP-208	4	2.0			2.0			--	
EV12-2FP-240	4	2.0			2.0			--	
		NORMAL AMPS PER LINE							
		3 PHASE						1 PHASE	
		208V			240V			208V	240V
		L1	L2	L3	L1	L2	L3	L1 - L2	L1 - L2
EV12-2FP-208	4	9.6	17.3	9.6	--	--	--	20.3	--
EV12-2FP-240	4	--	--	--	7.3	14.5	7.3	--	16.7
EV12-1HT-208	5	--	--	--	--	--	--	24.0	--
EV12-1HT-240	5	--	--	--	--	--	--	--	20.8

480 VOLT					
MODEL	TOTAL CONN. KW	LOAD KW PER PHASE			
		3-PHASE			
		X - Y		Z	Y - Z
EV12-2FP-480	4	2.0		2.0	--
		NORMAL AMPS PER LINE			
		3 PHASE			1 PHASE
		480V			480V
		X	Y	Z	X - Z
EV12-2FP-480	4.0	3.6	7.3	3.6	8.3
EV12-1HT-480	5	--	--	--	10.4

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



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