

RESTAURANT RANGES



48" ELECTRIC RESTAURANT RANGE 4 HOT TOPS



Model EV48-S-4HT-208
shown with adjustable legs

Modular range shipped in multiple cartons



SPECIFICATIONS

48" wide electric restaurant range, Vulcan Model No.EV48-S-4HT-208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Four 12" x 24" thermostatically controlled hot top sections, 5 KW input Full width pull out crumb tray located beneath the cooking top. Comes with one standard oversized oven. Oven interior measures 26 1/2"w x 26 3/8"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. 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 48"w x 58"h on 6" adjustable legs

- EV48-S-4HT-208 4 Hot Tops / Standard Oversized Oven / 208V
- EV48-S-4HT-240 4 Hot Tops / Standard Oversized Oven / 240V
- EV48-S-4HT-480 4 Hot Tops / Standard Oversized Oven / 480V

STANDARD FEATURES

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Full width pull out crumb tray
- Four 12" x 24" thermostatically controlled hot top sections
- 5 KW oven with top browning control
- One standard oversized oven, interior measures 26 1/2"w x 26 3/8"d x 14"h
- 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 408 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 Separately)

- Extra oven rack with two rack guides
- Set of four casters (two locking)
- 10" stainless steel stub back
- Towel bar
- Cutting board
- Condiment rail
- Fryer shield

Note: Due to excessive heat an ESB36 salamander broiler cannot be mounted on this range.



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



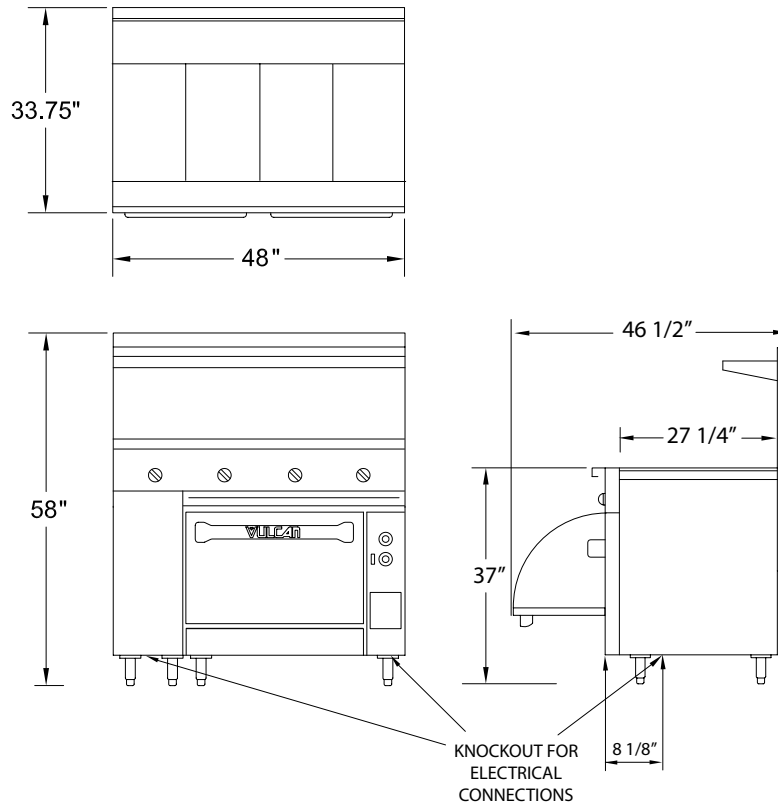
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INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction	Rear	Sides
Range only	0"	0"
Range and ESB 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			
			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	X	Y	Z	X	Y	Z	X	Y	Z	X	Y	Z	208	240	208	240
EV48-S-4HT-208	5.0	20.0	2.5	0.0	2.5	5.0	10.0	5.0	20.8	0.0	20.8	--	--	--	41.6	62.5	62.5	--	--	--	24.0	--	96.2	--
EV48-S-4HT-240	5.0	20.0	2.5	0.0	2.5	5.0	10.0	5.0	--	--	--	18.0	0.0	18.0	--	--	--	36.1	54.1	54.1	--	20.8	--	83.3

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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