

RESTAURANT RANGES



36" ELECTRIC RESTAURANT RANGE 3 HOT TOPS



Model EV36-S-3HT-208
shown with adjustable legs

Modular range shipped in multiple cartons



SPECIFICATIONS

36" wide electric restaurant range, Vulcan Model No. EV36-S-3HT-208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Three 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 36"w x 58"h on 6" adjustable legs

- EV36-S-3HT-208 3 Hot Tops / Standard Oversized Oven / 208V
- EV36-S-3HT-240 3 Hot Tops / Standard Oversized Oven / 240V
- EV36-S-3HT-480 3 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
- Three 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



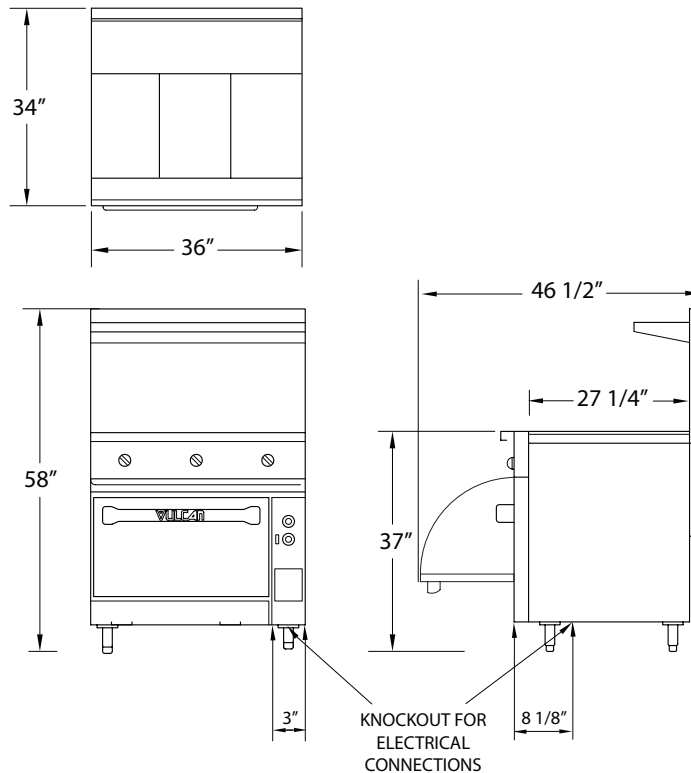
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INSTALLATION INSTRUCTIONS

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.



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
			X-Y	Y-Z	X-Z	X	Y	Z	
EV36-S-3HT-208	208	20.0	5.0	10.0	5.0	41.6	62.5	62.5	96.2
EV36-S-3HT-240	240	20.0	5.0	10.0	5.0	36.1	54.1	54.1	83.3
EV36-S-3HT-480	480	20.0	5.0	10.0	5.0	18.1	27.1	27.1	41.7

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



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