

RESTAURANT RANGES

VULCAN**48" ELECTRIC RESTAURANT RANGE
4 HOT TOPS**

Model EV48S-4HT208
shown with adjustable legs

**SPECIFICATIONS**

48" wide electric restaurant range, Vulcan Model No. EV48S-4HT208. 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 stainless steel crumb tray located beneath the cooking top. Comes with one standard oversized oven. Oven interior measures 26½"w x 26⅜"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

- EV48S-4HT208** 4 Hot Tops / Standard Oversized Oven / 208V
- EV48S-4HT240** 4 Hot Tops / Standard Oversized Oven / 240V
- EV48S-4HT480** 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 stainless steel crumb tray
- Four 12" x 24" thermostatically controlled hot top sections
- 5 KW oven with top browning control
- One standard oversized oven, interior measures 26½"w x 26⅜"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 & 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.

VULCAN

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



48" ELECTRIC RESTAURANT RANGE 4 HOT TOPS

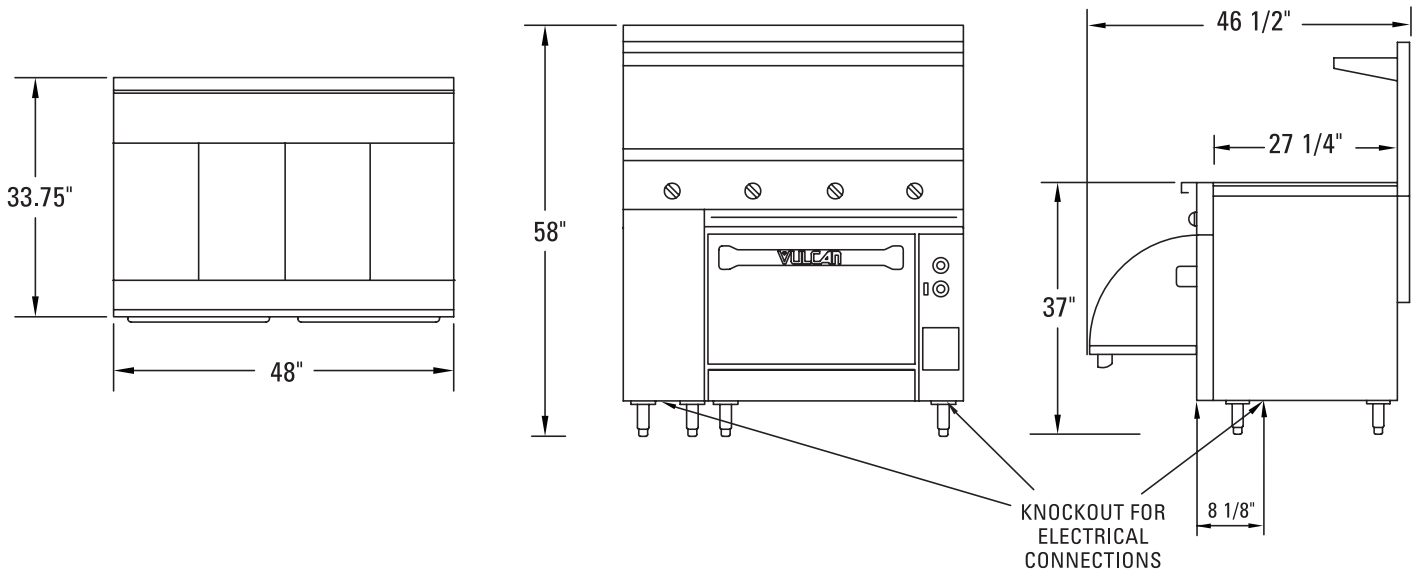
INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction
Range Only

Rear 0"
Sides 0"

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
EV48S-4HT208	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	--
EV48S-4HT240	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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