

RESTAURANT RANGES

VULCAN**60" ELECTRIC RESTAURANT RANGE
6 FRENCH PLATES / 24" GRIDDLE**

Model EV60SS-6FP24G208
shown with adjustable legs

**SPECIFICATIONS**

60" wide electric restaurant range, Vulcan Model No. EV60SS-6FP24G208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Six 9½" round French plates, 2 KW input per plate. Full width pull out stainless steel crumb tray located beneath the cooking top. 24" wide, 7/8" thick griddle plate, one thermostat provided for every 12" griddle width. Comes with one standard oversized oven and one standard oven. Oversized oven interior measures 26½"w x 26¾"d x 14"h. Standard oven interior measures 20"w x 26½"d x 14"h. Each oven comes with one oven rack and three rack positions. Oven doors are heavy duty with integrated door hinge spring mechanisms, 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 or 240 volt, 1 or 3 phase power supply. All ranges are shipped in 3 phase and are field convertible to single phase.

Exterior Dimensions:

34¾"d x 60"w x 58"h on 6" adjustable legs

- EV60SS-6FP24G208** 6 French Plates / 24" Griddle / 1 Standard Oversized Oven / 1 Standard Oven / 208V
- EV60SS-6FP24G240** 6 French Plates / 24" Griddle / 1 Standard Oversized Oven / 1 Standard Oven / 240V

STANDARD FEATURES

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Six 9½" round, 2 KW French plates with infinite heat control switches
- 24" wide, 7/8" thick griddle plate, one thermostat provided for every 12" griddle width
- Full width pull out stainless steel crumb tray
- 5 KW oven with top browning control
- One standard oversized oven, interior measures 26½"w x 26¾"d x 14"h and one standard oven, interior measures 20"w x 26½"d x 14"h
- Thermostat adjusts from 200°F to 500°F
- Cool to the touch control knobs and oven handles
- Each oven has one oven rack and three rack positions
- 18" x 26" sheet pans fit side to side and front to back in standard oversized oven. 18" x 26" sheet pans fit front to back in standard oven.
- Requires 208 volt or 240 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

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



60" ELECTRIC RESTAURANT RANGE
6 FRENCH PLATES / 24" GRIDDLE

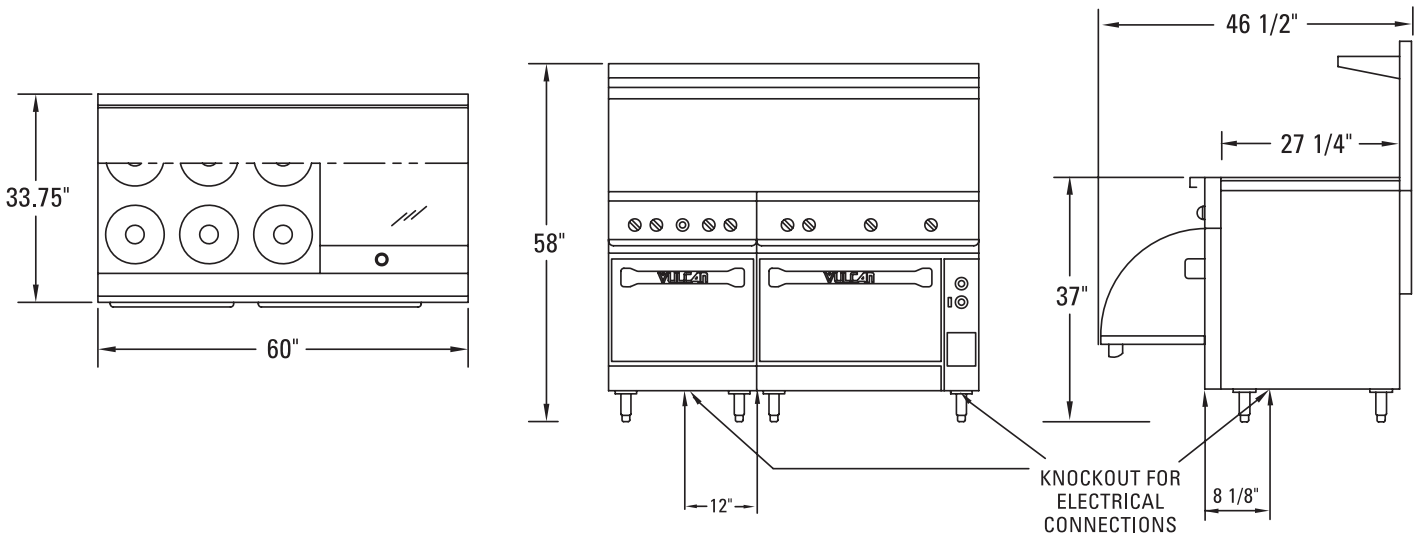
INSTALLATION INSTRUCTIONS

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 60 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 |
| EV60SS-6FP24G208 | 13.0 | 15.8 | 5.0 | 4.0 | 4.0 | 3.4 | 7.4 | 5.0 | 37.5 | 37.5 | 33.3 | -- | -- | -- | 35.0 | 45.0 | 51.6 | -- | -- | -- | 62.5 | -- | 76.0 | -- |
| EV60SS-6FP24G240 | 13.0 | 15.8 | 5.0 | 4.0 | 4.0 | 3.4 | 7.4 | 5.0 | -- | -- | -- | 32.5 | 32.5 | 28.9 | -- | -- | -- | 30.3 | 39.0 | 44.7 | -- | 58.3 | -- | 65.8 |

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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