

RESTAURANT RANGES**VULCAN****12" ELECTRIC
RESTAURANT RANGE**

Model EV12-2FP208
shown with adjustable legs



- EV12-2FP208** 2 French Plates / 208V
- EV12-2FP240** 2 French Plates / 240V
- EV12-2FP480** 2 French Plates / 480V
- EV12-1HT208** 1 Hot Top / 208V
- EV12-1HT240** 1 Hot Top / 240V
- EV12-1HT480** 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 9½" 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. EV12-2FP208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, and 6" adjustable legs. Two 9½" round, 2 KW French plates with infinite heat control switches on 208 and 240 volt units. Each 9½" 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

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



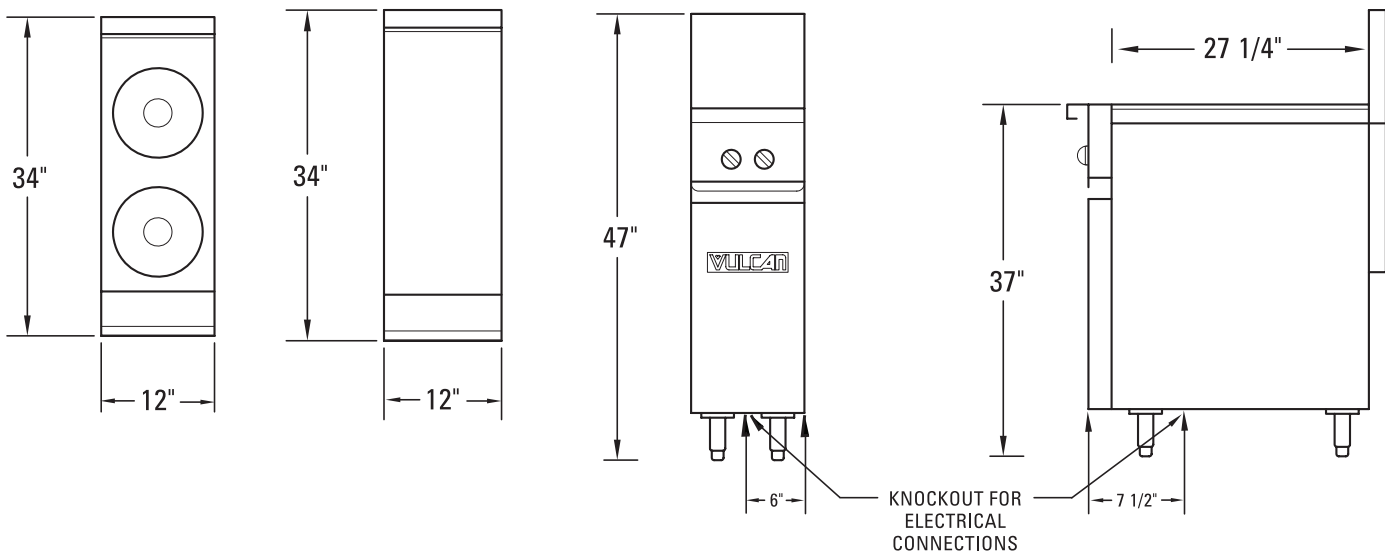
12" ELECTRIC RESTAURANT RANGE

INSTALLATION INSTRUCTIONS

| Clearances from Combustible Construction | Rear | Sides |
|--|------|-------|
| Range Only | 0" | 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.



| 208 OR 240 VOLT | | | | | | | | | |
|-----------------------------------|----------------|-------------------|------|-----|---------|------|-----|---------|------|
| MODEL | TOTAL CONN. KW | LOAD KW PER PHASE | | | | | | | |
| | | 3-PHASE | | | | | | | |
| | | L1 - L2 | | | L2 - L3 | | | L1 - L3 | |
| EV12-2FP208 | 4 | 2.0 | | | 2.0 | | | -- | |
| EV12-2FP240 | 4 | 2.0 | | | 2.0 | | | -- | |
| NORMAL AMPS PER LINE | | | | | | | | | |
| 3 PHASE | | | | | | | | | |
| 1 PHASE | | | | | | | | | |
| 208V | | | | | | | | | |
| 240V | | | | | | | | | |
| L1 L2 L3 L1 L2 L3 L1 - L2 L1 - L2 | | | | | | | | | |
| EV12-2FP208 | 4 | 9.6 | 17.3 | 9.6 | -- | -- | -- | 20.3 | -- |
| EV12-2FP240 | 4 | -- | -- | -- | 7.3 | 14.5 | 7.3 | -- | 16.7 |
| EV12-1HT208 | 5 | -- | -- | -- | -- | -- | -- | 24.0 | -- |
| EV12-1HT240 | 5 | -- | -- | -- | -- | -- | -- | -- | 20.8 |

| 480 VOLT | | | | | |
|----------------------|----------------|-------------------|-----|-------|------|
| MODEL | TOTAL CONN. KW | LOAD KW PER PHASE | | | |
| | | 3-PHASE | | | |
| | | X - Y | Z | Y - Z | |
| EV12-2FP480 | 4 | 2.0 | 2.0 | -- | |
| NORMAL AMPS PER LINE | | | | | |
| 3 PHASE | | | | | |
| 1 PHASE | | | | | |
| 480V | | | | | |
| 480V | | | | | |
| X Y Z X - Z | | | | | |
| EV12-2FP480 | 4.0 | 3.6 | 7.3 | 3.6 | 8.3 |
| EV12-1HT480 | 5 | -- | -- | -- | 10.4 |

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



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NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.