

RESTAURANT RANGES

VULCAN**36" ELECTRIC RESTAURANT RANGE
2 FRENCH PLATES / 24" GRIDDLE**

Model EV36S-2FP24G208
shown with adjustable legs

**SPECIFICATIONS**

36" wide electric restaurant range, Vulcan Model No. EV36S-2FP24G208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Two 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. 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. 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, 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

- EV36S-2FP24G208** 2 French Plates / 24" Griddle
Standard Oversized Oven / 208V
- EV36S-2FP24G240** 2 French Plates / 24" Griddle
Standard Oversized Oven / 240V
- EV36S-2FP24G480** 2 French Plates / 24" Griddle
Standard Oversized Oven / 480V

STANDARD FEATURES

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Two 9½" round, 2 KW French plates with infinite heat control switches. Four position heat switch on 480 volt.
- 5 KW oven with top browning control
- One standard oversized oven, interior measures 26½"w x 26⅜"d x 14"h
- Full width pull out stainless steel crumb tray
- 24" wide, 7/8" thick griddle plate, one thermostat provided for every 12" griddle width
- 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 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

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



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2 FRENCH PLATES / 24" GRIDDLE

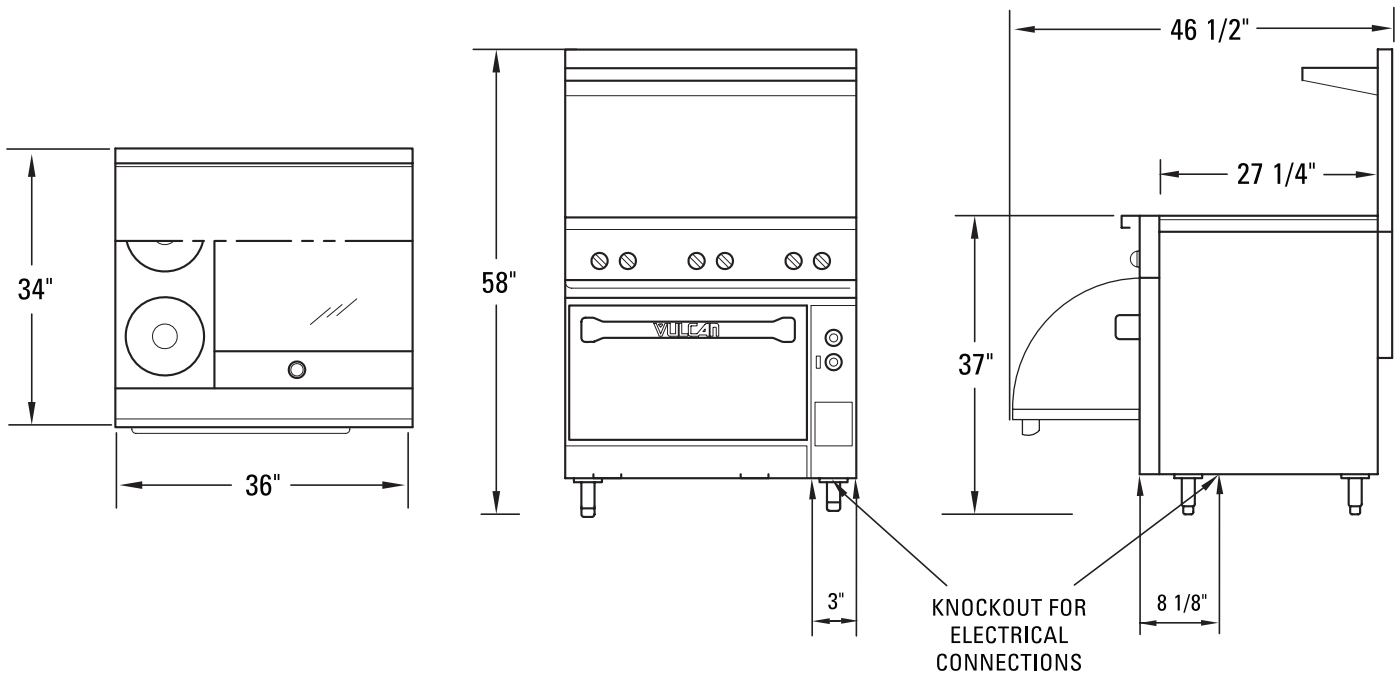
INSTALLATION INSTRUCTIONS

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 combustibles.



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	
EV36S-2FP24G208	208	15.8	3.4	7.4	5.0	35.0	45.0	51.6	76.0
EV36S-2FP24G240	240	15.8	3.4	7.4	5.0	30.3	39.0	44.7	65.8
EV36S-2FP24G480	480	15.8	3.4	7.4	5.0	15.2	19.5	22.4	32.9

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.