24" ELECTRIC RESTAURANT RANGE 4 FRENCH PLATES

Item # _



VULCAN

Model EV24S-4FP208 shown with adjustable legs



SPECIFICATIONS

24" wide electric restaurant range, Vulcan Model No. EV24S-4FP208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Four $9^{1}/_{2}$ " round French plates, 2 KW input per plate. Full width pull out stainless steel crumb tray located beneath the cooking top. Comes with one standard oven. Oven interior measures 20"w x $26^{1}/_{2}$ "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. Requires 208, 240 or 480 volt, 1 or 3 phase power supply. All ranges are shipped in 3 phase and are field convertible to single phase.

Exterior Dimensions:

34"d x 24"w x 58"h on 6" adjustable legs

- EV24S-4FP208 4 French Plates / Standard Oven / 208V
- EV24S-4FP240 4 French Plates / Standard Oven / 240V
- EV24S-4FP480 4 French Plates / Standard Oven / 480V

STANDARD FEATURES

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Four 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 20"w x 26½" d x 14"h
- Full width pull out stainless steel crumb tray
- 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 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
- Set of four casters (two locking)
- Towel bar
- Cutting board
- □ Condiment rail
- □ Fryer shield



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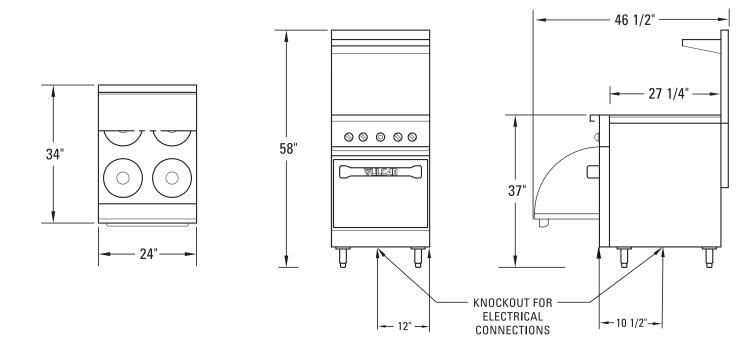
VULCAN

24" ELECTRIC RESTAURANT RANGE 4 FRENCH PLATES

INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction	<u>Rear</u>	<u>Sides</u>
Range with French Plates	0"	3"
Range with Griddle Tops	0"	3"
Range with Hot Tops	0"	6"

Ranges with an ESB Salamander Broiler mounted above: Refer to the ESB Salamander Broiler spec sheet for clearance specifications.



AVAILABLE VOLTAGES - 208, 240 OR 480 VOLT - 1 OR 3 PHASE									
3 PHASE LOADING					NOM	NOMINAL AMPS PER LINE WIRE			
MODEL NUMBER	VOLTAGE	TOTAL CONNECTING	P	KW PER PHAS	E	3 PHASE			1 PHASE
		KW	X-Y	Y-Z	X-Z	х	Y	z	
EV24S-4FP208	208	13.0	5.0	4.0	4.0	37.5	37.5	33.3	62.5
EV24S-4FP240	240	13.0	5.0	4.0	4.0	32.5	32.5	28.9	54.2
EV24S-4FP480	480	13.0	5.0	4.0	4.0	16.3	16.3	14.4	27.1

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



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

VULCAN24" ELECTRIC RESTAURANT RANGE
2 HOT TOPS



Model EV24S-2HT208 shown with adjustable legs



SPECIFICATIONS

24" wide electric restaurant range, Vulcan Model No. EV24S-2HT208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Two 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 oven. Oven interior measures 20"w x 261/2"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. 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:

34"d x 24"w x 58"h on 6" adjustable legs

- EV24S-2HT208 2 Hot Tops / Standard Oven / 208V
- EV24S-2HT240 2 Hot Tops / Standard Oven / 240V

STANDARD FEATURES

Item # _

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Two 12" x 24" thermostatically controlled hot top sections, 5 KW input
- 5 KW oven with top browning control
- One standard oven, interior measures 20"w x 26¹/₂"d x 14"h
- Full width pull out stainless steel crumb tray
- 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 front to back
- 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
- Set of four casters (two locking)
- Towel bar
- □ Cutting board
- Condiment rail
- Fryer shield



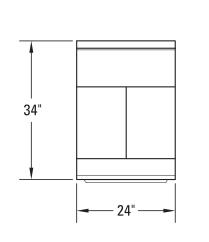
VULCAN

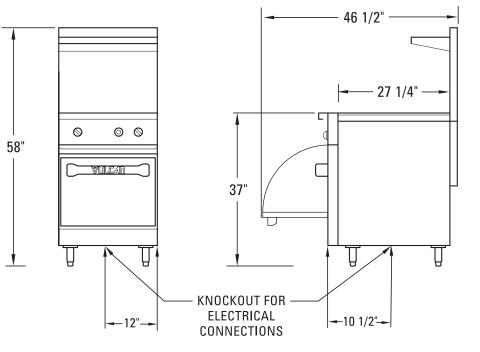
24" ELECTRIC RESTAURANT RANGE 2 HOT TOPS

INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction	<u>Rear</u>	<u>Sides</u>
Range with French Plates	0"	3"
Range with Griddle Tops	0"	3"
Range with Hot Tops	0"	6"

Ranges with an ESB Salamander Broiler mounted above: Refer to the ESB Salamander Broiler spec sheet for clearance specifications.





AVAILABLE VOLTAGES - 208 OR 240 VOLT - 1 OR 3 PHASE									
3 PHASE LOADING					NOMI	OMINAL AMPS PER LINE WIRE			
MODEL NUMBER	VOLTAGE	TOTAL CONNECTING	KW PER PHASE			3 PHASE			1 PHASE
		KW	X-Y	Y-Z	X-Z	Х	Y	Z	
EV24S-2HT208	208	15.0	5.0	5.0	5.0	41.6	41.6	41.6	72.1
EV24S-2HT240	240	15.0	5.0	5.0	5.0	36.1	36.1	36.1	62.5

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