

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

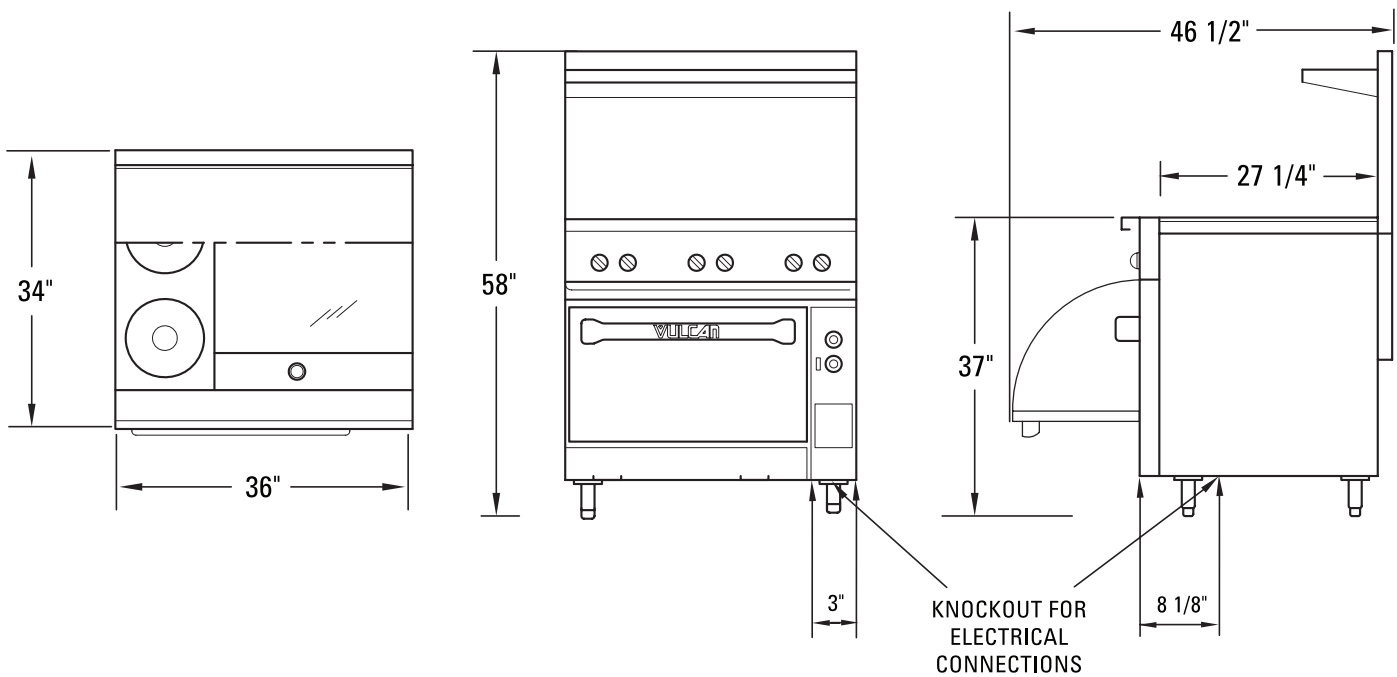


36" ELECTRIC RESTAURANT RANGE
2 FRENCH PLATES / 24" GRIDDLE

INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction

	Rear	Sides	Ranges with an ESB Salamander Broiler mounted above: Refer to the ESB Salamander Broiler spec sheet for clearance specifications.
Range with French Plates	0"	3"	
Range with Griddle Tops	0"	3"	
Range with Hot Tops	0"	6"	



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

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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.

RESTAURANT RANGES

VULCAN**36" ELECTRIC RESTAURANT RANGE
3 HOT TOPS**

Model EV36S-3HT208
shown with adjustable legs

**SPECIFICATIONS**

36" wide electric restaurant range, Vulcan Model No. EV36S-3HT208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Three 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 36"w x 58"h on 6" adjustable legs

- EV36S-3HT208** 3 Hot Tops / Standard Oversized Oven / 208V
- EV36S-3HT240** 3 Hot Tops / Standard Oversized Oven / 240V
- EV36S-3HT480** 3 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
- Three 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 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
- Towel bar
- Cutting board
- Condiment rail
- Fryer shield

Note: Due to excessive heat an ESB36 salamander broiler cannot be mounted on this range.

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36" ELECTRIC RESTAURANT RANGE 3 HOT TOPS

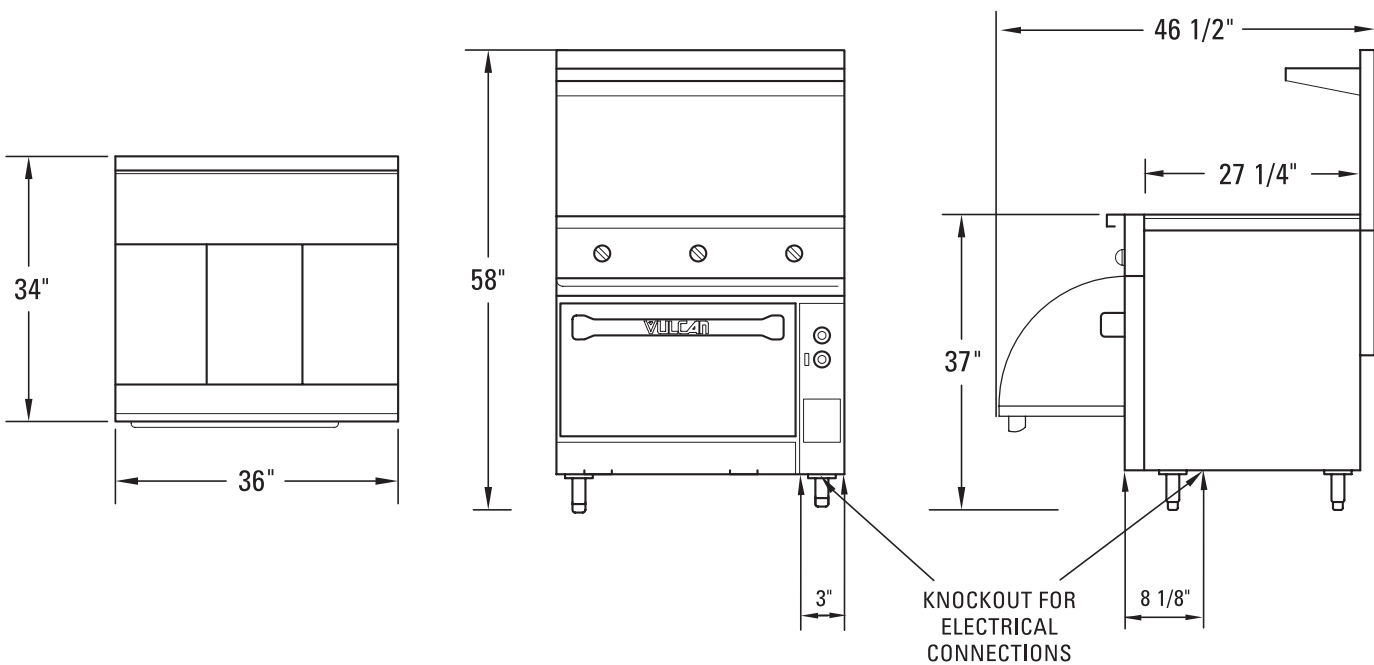
INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction

Range with French Plates
Range with Griddle Tops
Range with Hot Tops

Rear	Sides
0"	3"
0"	3"
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						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-3HT208	208	20.0	5.0	10.0	5.0	41.6	62.5	62.5	96.2
EV36S-3HT240	240	20.0	5.0	10.0	5.0	36.1	54.1	54.1	83.3
EV36S-3HT480	480	20.0	5.0	10.0	5.0	18.1	27.1	27.1	41.7

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RESTAURANT RANGES

VULCAN**36" ELECTRIC RESTAURANT RANGE
36" GRIDDLE**

Model EV36-S-36G-208
shown with optional casters

**SPECIFICATIONS**

36" wide electric restaurant range, Vulcan Model No. EV36-S-36G-208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. 36" wide, 7/8" thick griddle plate. One thermostat provided for each 12" griddle width. Full width pull out crumb tray located beneath the cooking top. Comes with one standard oversized oven. Oven interior measures 26½"w x 26¾"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:

34¾"d x 36"w x 58"h on 6" adjustable legs

- EV36-S-36G-208** 36" Griddle / Standard Oversized Oven / 208V
- EV36-S-36G-240** 36" Griddle / Standard Oversized Oven / 240V
- EV36-S-36G-480** 36" 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
- Full width pull out crumb tray
- 36" wide, 7/8" thick griddle plate, one thermostat provided for every 12" griddle width
- 5 kW oven with top browning control
- Thermostat adjusts from 200°F to 500°F
- Cool to the touch control knobs and oven handle
- 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

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36" ELECTRIC RESTAURANT RANGE 36" GRIDDLE

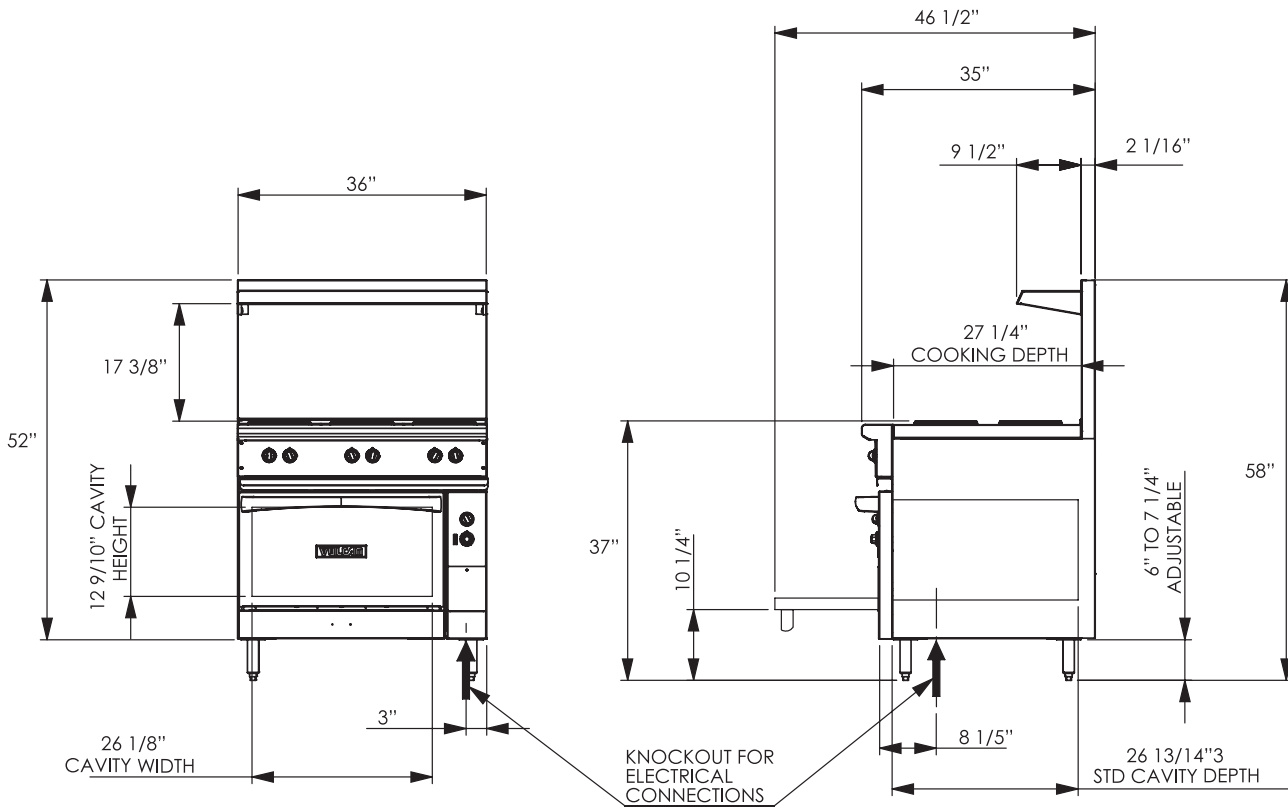
INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction

	Rear	Sides
Range Only	0"	0"
Range and ESB Salamander Broiler	2"	8"

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.

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.



AVAILABLE VOLTAGES - 208, 240 OR 408 VOLT - 1 OR 3 PHASE																
3 PHASE LOADING					NOMINAL AMPS PER LINE WIRE											
MODEL NUMBER	TOTAL CONNECTING KW	KW PER PHASE			3 PHASE									1 PHASE		
					208 VOLT			240 VOLT			480 VOLT			1 PHASE		
		X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	X	Y	Z	208V	240V	480V
EV36-S-36G-208	15.2	3.4	6.8	5.0	35.0	42.5	49.1	--	--	--	--	--	--	73.1	--	--
EV36-S-36G-240	15.2	3.4	6.8	5.0	--	--	--	30.3	36.8	42.6	--	--	--	--	63.3	--
EV36-S-36G-480	15.2	3.4	6.8	5.0	--	--	--	--	--	--	15.15	18.4	21.3	--	--	31.7

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RESTAURANT RANGES

VULCAN**36" ELECTRIC RESTAURANT RANGE
4 FRENCH PLATES / 12" GRIDDLE**

Model EV36-S-4FP-12G-208
shown with optional casters

**SPECIFICATIONS**

36" wide electric restaurant range, Vulcan Model No. EV36-S-4FP-12G-208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Four 9½" round French plates, 2 KW input per plate. Full width pull out crumb tray located beneath the cooking top. 12" wide, 7/8" thick griddle plate, thermostatically controlled. Comes with one standard oversized oven. Oven interior measures 26½" w x 26¾" 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:

34¾"d x 36"w x 58"h on 6" adjustable legs

- EV36-S-4FP-12G-208** 4 French Plates / 12" Griddle
Standard Oversized Oven / 208V
- EV36-S-4FP-12G-240** 4 French Plates / 12" Griddle
Standard Oversized Oven / 240V
- EV36-S-4FP-12G-480** 4 French Plates / 12" 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
- Four 9½" round, 2 KW French plates with infinite heat control switches
- Full width pull out crumb tray
- 12" wide, 7/8" thick griddle plate, thermostatically controlled
- 5 kW oven with top browning control
- Thermostat adjusts from 200°F to 500°F
- Cool to the touch control knobs and oven handle
- 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

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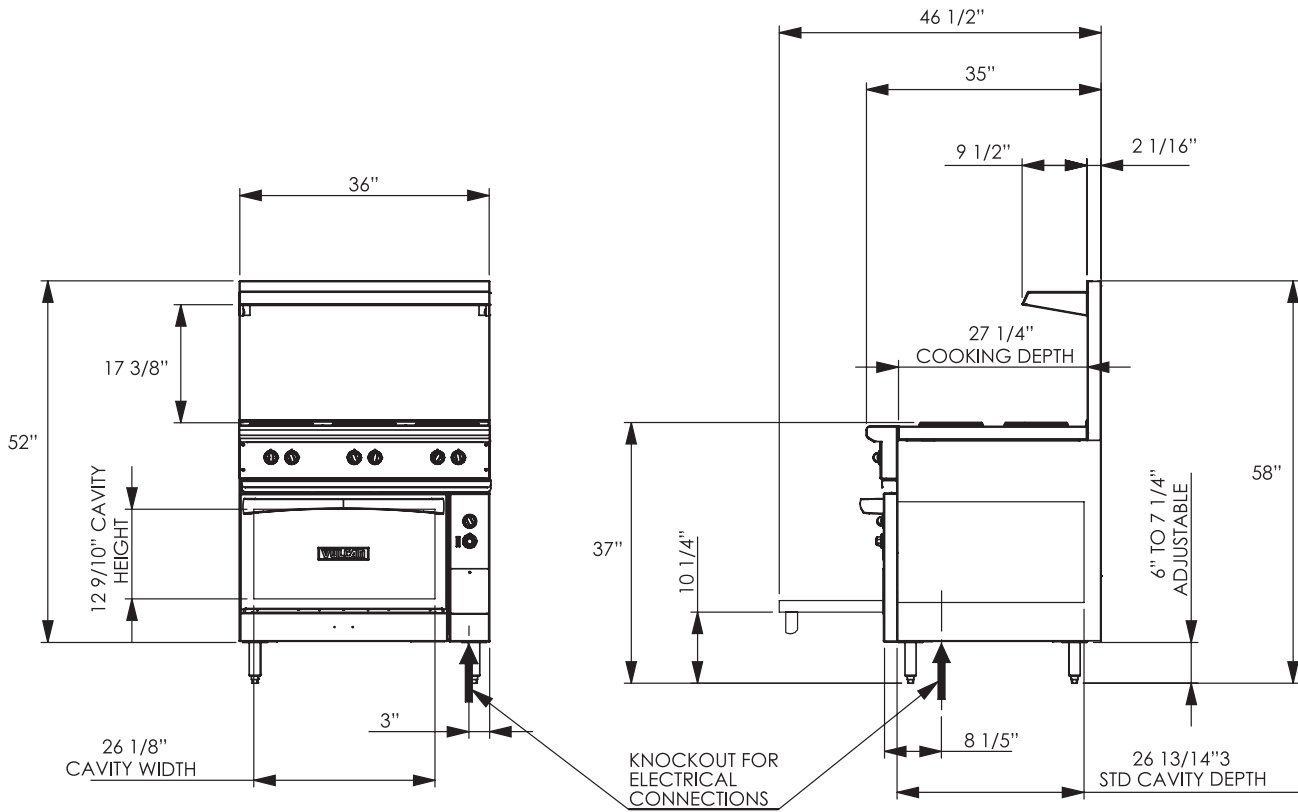
36" ELECTRIC RESTAURANT RANGE 4 FRENCH PLATES / 12" GRIDDLE

INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction	Rear	Sides
Range Only	0"	0"
Range and ESB Salamander Broiler	2"	8"

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.

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.



AVAILABLE VOLTAGES - 208, 240 OR 408 VOLT - 1 OR 3 PHASE																
3 PHASE LOADING					NOMINAL AMPS PER LINE WIRE											
MODEL NUMBER	TOTAL CONNECTING KW	KW PER PHASE			3 PHASE									1 PHASE		
					208 VOLT			240 VOLT			480 VOLT					
		X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	X	Y	Z	208V	240V	480V
EV36-S-4FP-12G-208	16.4	3.4	8.0	5.0	35.0	47.5	54.1	--	--	--	--	--	--	78.8	--	--
EV36-S-4FP-12G-240	16.4	3.4	8.0	5.0	--	--	--	30.3	41.1	46.9	--	--	--	--	68.3	--
EV36-S-4FP-12G-480	16.4	3.4	6.8	5.0	--	--	--	--	--	--	15.15	20.55	23.45	--	--	34.15

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RESTAURANT RANGES**VULCAN****36" ELECTRIC RESTAURANT RANGE
6 FRENCH PLATES**

Model EV36S-6FP208
shown with adjustable legs

**SPECIFICATIONS**

36" wide electric restaurant range, Vulcan Model No. EV36S-6FP208. 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. 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 are 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-6FP208** 6 French Plates / Standard Oversized Oven / 208V
- EV36S-6FP240** 6 French Plates / Standard Oversized Oven / 240V
- EV36S-6FP480** 6 French Plates / Standard Oversized Oven / 480V

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. 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
- 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

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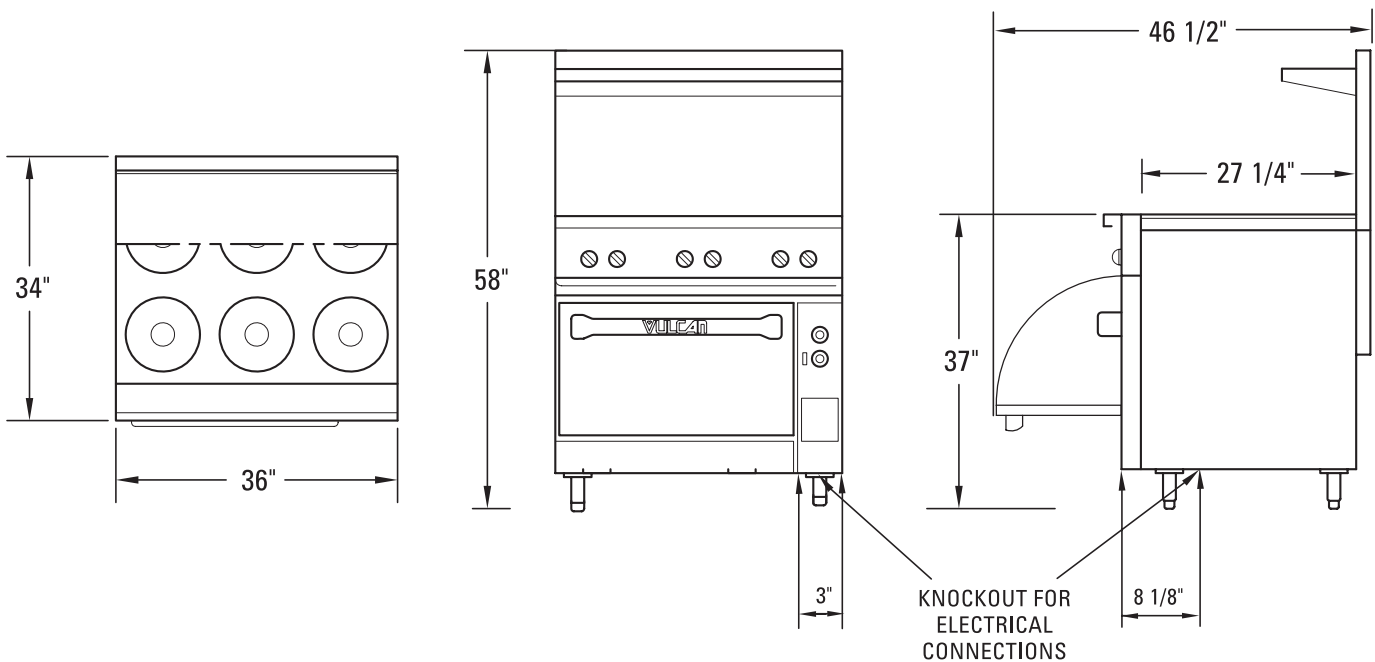


**36" ELECTRIC RESTAURANT RANGE
6 FRENCH PLATES**

INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction

	Rear	Sides	Ranges with an ESB Salamander Broiler mounted above: Refer to the ESB Salamander Broiler spec sheet for clearance specifications.
Range with French Plates	0"	3"	
Range with Griddle Tops	0"	3"	
Range with Hot Tops	0"	6"	



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-6FP208	208	17.0	4.0	8.0	5.0	37.5	50.0	54.1	81.7
EV36S-6FP240	240	17.0	4.0	8.0	5.0	32.5	43.3	46.9	70.8
EV36S-6FP480	480	17.0	4.0	8.0	5.0	16.3	21.7	23.5	35.4

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