## RESTAURANT RANGES

## 48" ELECTRIC RESTAURANT RANGE 4 HOT TOPS



VULCAN

### **SPECIFICATIONS**

48" wide electric restaurant range, Vulcan Model No. EV48S-4HT208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Four 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  $261/_2$ " w x  $263/_8$ "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 48"w x 58"h on 6" adjustable legs

 EV48S-4HT208
 4 Hot Tops / Standard Oversized Oven / 208V
 EV48S-4HT240
 4 Hot Tops / Standard Oversized Oven / 240V
 EV48S-4HT480
 4 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
- Four 12" x 24" thermostatically controlled hot top sections
- 5 KW oven with top browning control
- One standard oversized oven, interior measures 26<sup>1</sup>/<sub>2</sub>"w x 26<sup>3</sup>/<sub>8</sub>"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 408 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.



P.O. Box 696 
Louisville, KY 40201 
Toll-free: 1-800-814-2028 
Local: 502-778-2791 
Quote & Order Fax: 1-800-444-0602

F38241 (11/15)

## RESTAURANT RANGES

# **VULCAN**

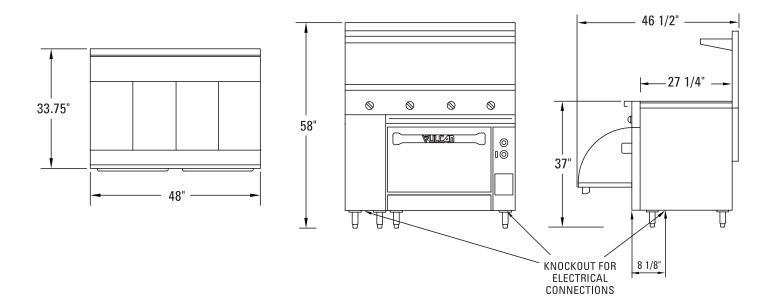
# **48" ELECTRIC RESTAURANT RANGE 4 HOT TOPS**

## INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction	<u>Rear</u>	<u>Sides</u>
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.



## The EV 48 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		14/	kW PER PHASE					3 PHASE LT						3 PHASE RT						1 PHASE				
	kW		LT 3 PH			RT 3 PH			208 VOLT			240 VOLT			208 VOLT			240 VOLT			LT		R	т
	LT	RT	X-Y	Y-Z	X-Z	X-Y	Y-Z	X-Z	Х	Y	Z	Х	Y	Ζ	Х	Y	Ζ	Х	Y	Ζ	208	240	208	240
EV48S-4HT208	5.0	20.0	2.5	0.0	2.5	5.0	10.0	5.0	20.8	0.0	20.8				41.6	62.5	62.5				24.0		96.2	
EV48S-4HT240	5.0	20.0	2.5	0.0	2.5	5.0	10.0	5.0				18.0	0.0	18.0				36.1	54.1	54.1		20.8		83.3

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.



P.O. Box 696 Louisville, KY 40201 Toll-free: 1-800-814-2028 Local: 502-778-2791 Quote & Order Fax: 1-800-444-0602

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