RESTAURANT RANGES

36" ELECTRIC RESTAURANT RANGE 3 HOT TOPS

Item # _



VULCAN



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 $261/_2$ "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 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 26¹/₂"w x 26³/₈"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



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RESTAURANT RANGES

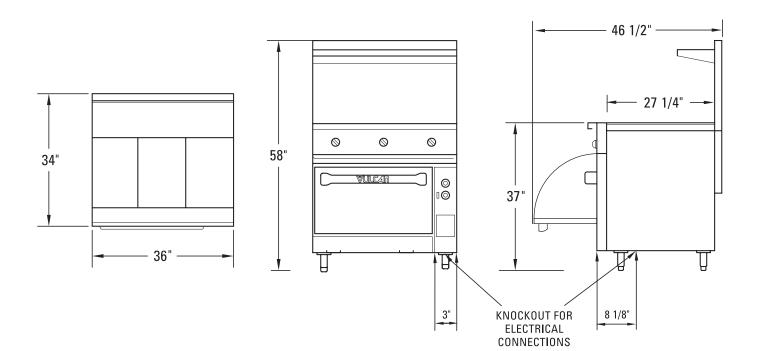
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INSTALLATION INSTRUCTIONS

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					NOMINAL AMPS PER LINE WIRE					
MODEL NUMBER	VOLTAGE CONN	TOTAL CONNECTING	KW PER PHASE			3 PHASE			1 PHASE	
		KW	X-Y	Y-Z	X-Z	х	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	

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



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