

RESTAURANT RANGES**VULCAN****48" ELECTRIC RESTAURANT RANGE
8 FRENCH PLATES**

Model EV48S-8FP208
shown with adjustable legs

**SPECIFICATIONS**

48" wide electric restaurant range, Vulcan Model No. EV48S-8FP208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Eight 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 48"w x 58"h on 6" adjustable legs

- ☐ **EV48S-8FP208** 8 French Plates / Standard Oversized Oven / 208V
- ☐ **EV48S-8FP240** 8 French Plates / Standard Oversized Oven / 240V
- ☐ **EV48S-8FP480** 8 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
- Eight 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

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



48" ELECTRIC RESTAURANT RANGE 8 FRENCH PLATES

INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction

Range Only

Range and ESB Salamander Broiler

Rear

0"

2"

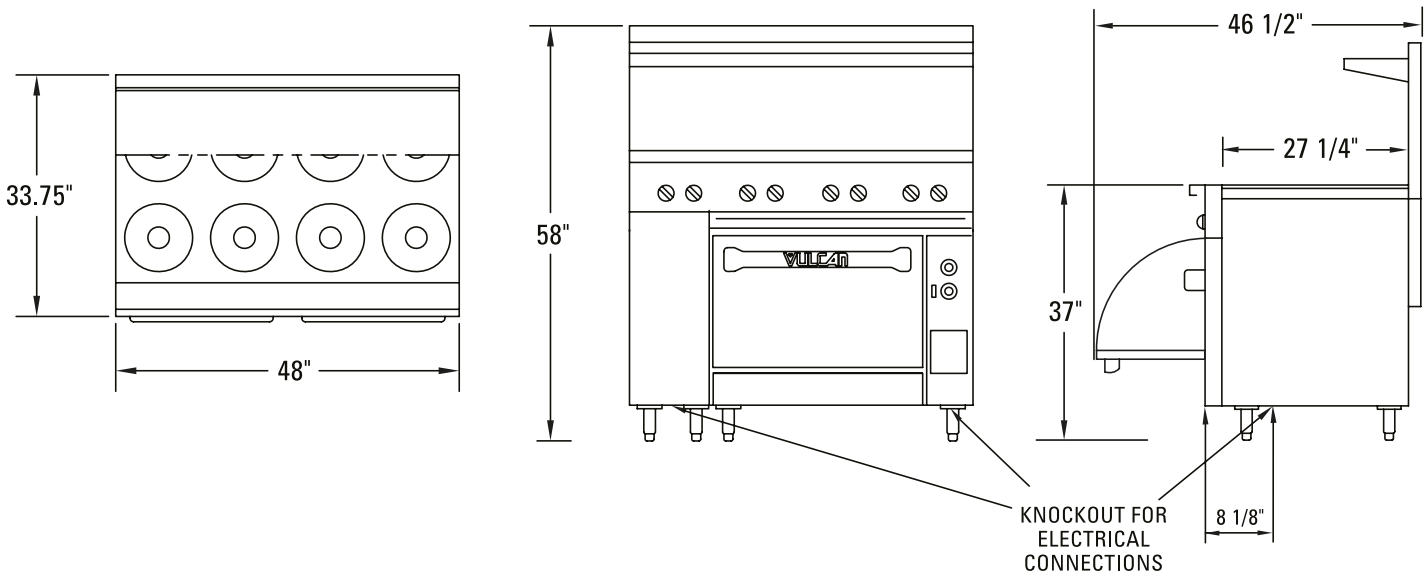
Sides

0"

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 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	kW		kW PER PHASE						3 PHASE LT						3 PHASE RT						1 PHASE			
			LT 3 PH			RT 3 PH			208 VOLT			240 VOLT			208 VOLT			240 VOLT			LT		RT	
	LT	RT	X-Y	Y-Z	X-Z	X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	X	Y	Z	X	Y	Z	208	240	208	240
EV48S-8FP208	4.0	17.0	2.0	2.0	0.0	4.0	8.0	5.0	8.3	16.7	8.3	--	--	--	37.5	50.0	54.1	--	--	--	20.3	--	81.7	--
EV48S-8FP240	4.0	17.0	2.0	2.0	0.0	4.0	8.0	5.0	--	--	--	7.3	14.5	7.3	--	--	--	32.5	43.3	46.9	--	16.7	--	70.8

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.



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

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