

**RESTAURANT RANGES****VULCAN****60" ELECTRIC RESTAURANT RANGE  
6 FRENCH PLATES / 24" GRIDDLE**

**Model EV60SS-6FP24G208**  
shown with adjustable legs

**SPECIFICATIONS**

60" wide electric restaurant range, Vulcan Model No. EV60SS-6FP24G208. 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. 24" wide, 7/8" thick griddle plate, one thermostat provided for every 12" griddle width. Comes with one standard oversized oven and one standard oven. Oversized oven interior measures 26½"w x 26¾"d x 14"h. Standard oven interior measures 20"w x 26½"d x 14"h. Each oven comes with one oven rack and three rack positions. Oven doors are heavy duty with integrated door hinge spring mechanisms, 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 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:**

34¾"d x 60"w x 58"h on 6" adjustable legs

- ☐ **EV60SS-6FP24G208** 6 French Plates / 24" Griddle /  
1 Standard Oversized Oven /  
1 Standard Oven / 208V
- ☐ **EV60SS-6FP24G240** 6 French Plates / 24" Griddle /  
1 Standard Oversized Oven /  
1 Standard Oven / 240V

**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
- 24" wide, 7/8" thick griddle plate, one thermostat provided for every 12" griddle width
- Full width pull out stainless steel crumb tray
- 5 KW oven with top browning control
- One standard oversized oven, interior measures 26½"w x 26¾"d x 14"h and one standard oven, interior measures 20"w x 26½"d x 14"h
- Thermostat adjusts from 200°F to 500°F
- Cool to the touch control knobs and oven handles
- Each oven has one oven rack and three rack positions
- 18" x 26" sheet pans fit side to side and front to back in standard oversized oven. 18" x 26" sheet pans fit front to back in standard oven.
- 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 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



## 60" ELECTRIC RESTAURANT RANGE

### 6 FRENCH PLATES / 24" GRIDDLE

#### INSTALLATION INSTRUCTIONS

##### Clearances from Combustible Construction

Range Only

Range and ESB Salamander Broiler

##### Rear

0"

2"

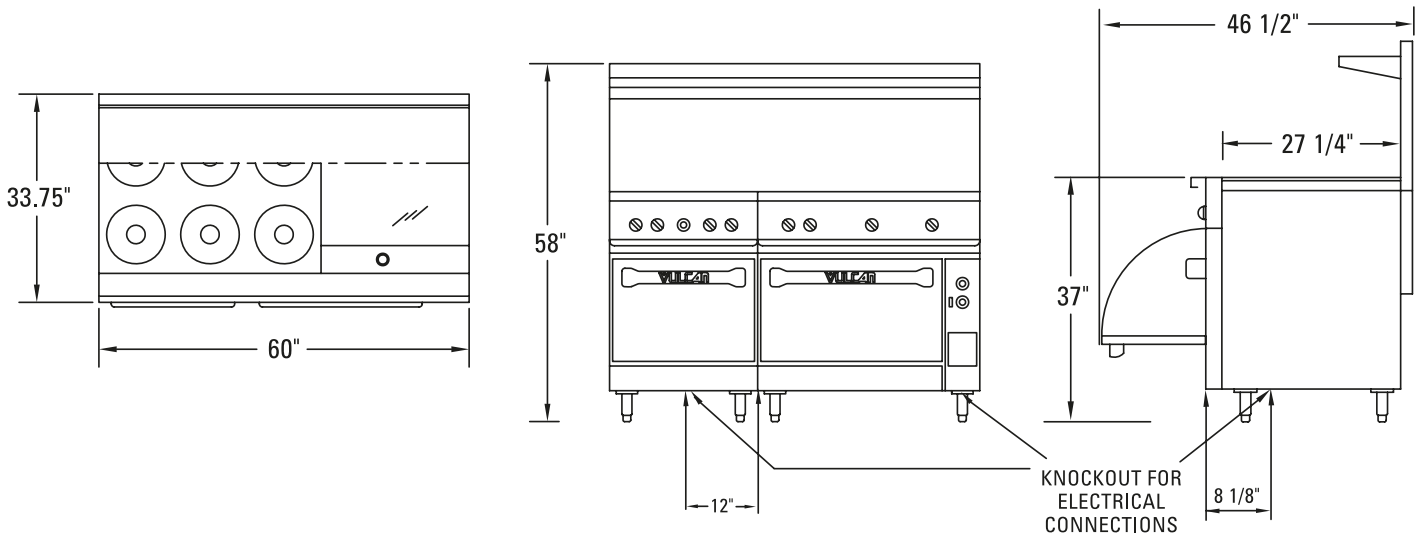
##### Sides

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 60 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<br>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  |
| EV60SS-6FP24G208                                    | 13.0 | 15.8 | 5.0          | 4.0 | 4.0 | 3.4     | 7.4 | 5.0 | 37.5                       | 37.5 | 33.3 | --       | --   | --   | 35.0       | 45.0 | 51.6 | --       | --   | --   | 62.5    | --   | 76.0 | --   |
| EV60SS-6FP24G240                                    | 13.0 | 15.8 | 5.0          | 4.0 | 4.0 | 3.4     | 7.4 | 5.0 | --                         | --   | --   | 32.5     | 32.5 | 28.9 | --         | --   | --   | 30.3     | 39.0 | 44.7 | --      | 58.3 | --   | 65.8 |

**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.



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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.