



36" ELECTRIC RESTAURANT RANGE

4 French Plates / 12" Hot Top



Model EV36S-4FP1HT208
shown with optional casters



SPECIFICATIONS

36" wide electric restaurant range, Vulcan Model No. EV36S-4FP1HT. MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back-riser, plate shelf and 6" adjustable legs. Four 9" round French plates, 2 KW input per plate. Full width pull out stainless steel crumb tray located beneath the cooking top. 12" wide, 24" long, Hot Top section. Comes with one standard oversized oven. Oven interior measures 26.25"W x 27"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. Total of 5kW oven elements. Top browning heat control. Thermostat adjusts from 200°F to 550°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:

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

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- | | |
|---|---|
| <input type="checkbox"/> EV36S-4FP1HT208 | 4 French Plates / One 12" Hot Top
Standard Oversized Oven / 208V |
| <input type="checkbox"/> EV36S-4FP1HT240 | 4 French Plates / One 12" Griddle
Standard Oversized Oven / 240V |
| <input type="checkbox"/> EV36S-4FP1HT480 | 4 French Plates / One 12" Hot Top
Standard Oversized Oven / 480V |

STANDARD FEATURES

- MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Four 9" round, 2 kW French plates with infinite heat control switches
- Full width pull out stainless steel crumb tray
- One 12" x 24" thermostatically controlled hot top section
- 5 kW oven with top browning control
- Thermostat adjusts from 200°F to 550°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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Approved by _____ Date _____ Approved by _____ Date _____



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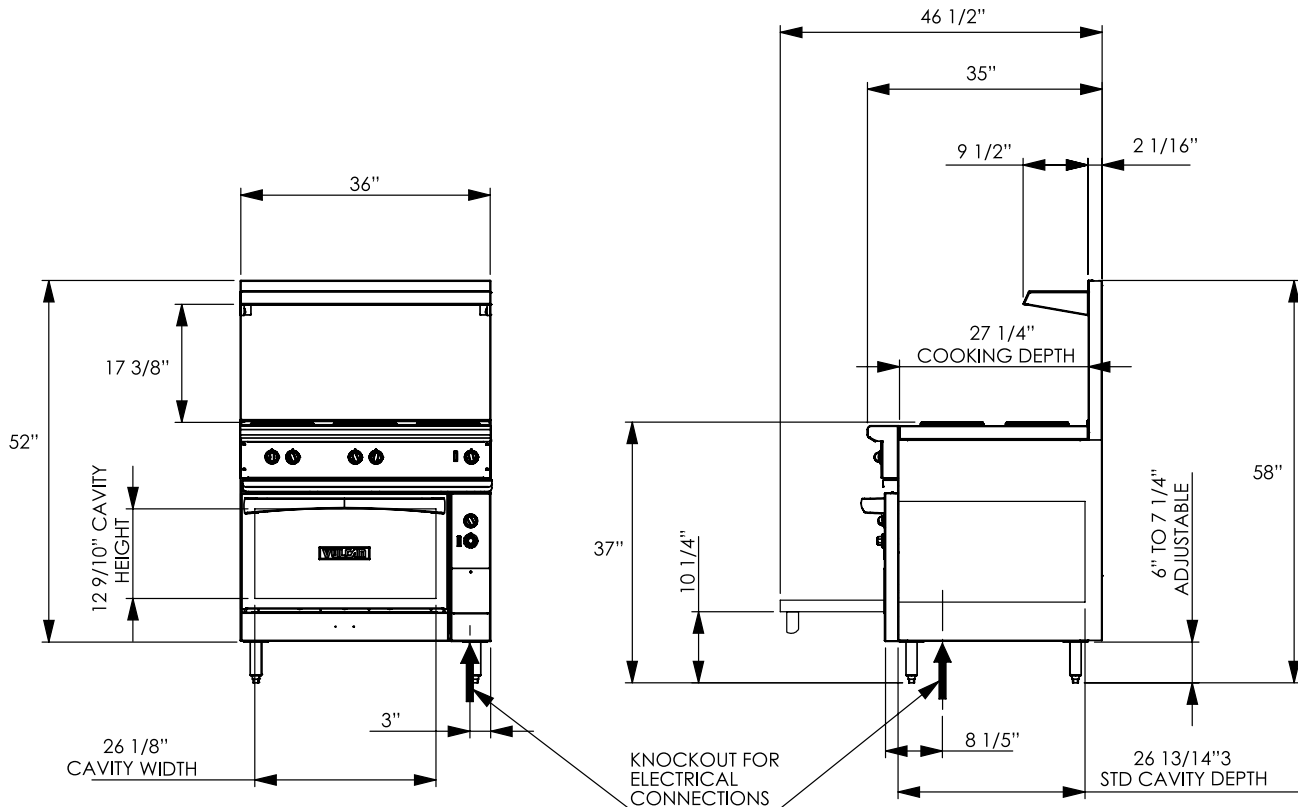
4 French Plates / 12" Hot Top

INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction

	Rear	Sides
Range with Hot Top	0"	6"
Range with Griddle Top	0"	1"
Range with French Plates	0"	1"

Ranges with an ESB Salamander Broiler mounted above:
Refer to the ESB Salamander Broiler spec sheet for clearance specifications.



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		
		X-Y	Y-Z	X-Z	208 VOLT			240 VOLT			480 VOLT			208V	240V	480V
					X	Y	Z	X	Y	Z	X	Y	Z			
EV36-4FP1HT208	18.0	5.0	8.0	5.0	41.6	54.1	54.1	--	--	--	--	--	--	86.5	--	--
EV36-4FP1HT240	18.0	5.0	8.0	5.0	--	--	--	36.1	46.9	46.9	--	--	--	--	75.0	--
EV36-4FP1HT480	18.0	5.0	8.0	5.0	--	--	--	--	--	--	18.05	23.45	23.45	--	--	37.5

This appliance is designed for commercial use only and is not intended for residential use.

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.