

## RESTAURANT RANGES

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

**Model EV48S-4HT208**  
shown with adjustable legs

**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 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. 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 26½"w x 26⅜"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.

**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 4 HOT TOPS

### INSTALLATION INSTRUCTIONS

#### Clearances from Combustible Construction

Range Only

#### Rear

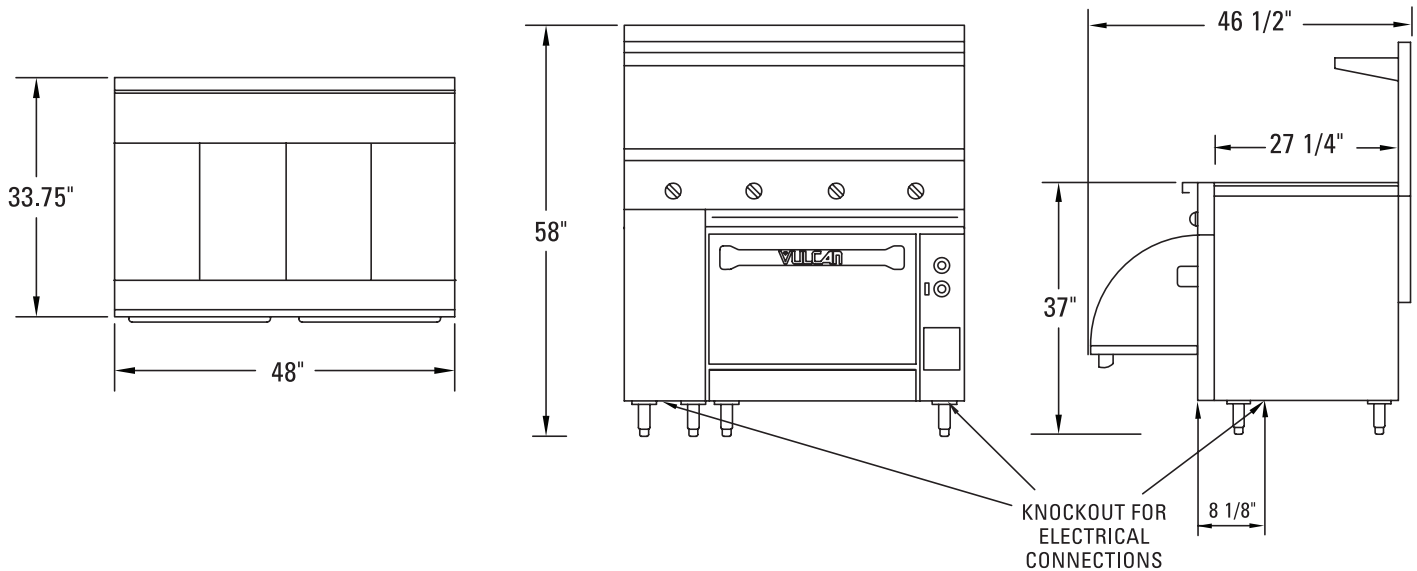
0"

#### Sides

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<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  |
| 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.



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