

## RESTAURANT RANGES

**VULCAN****36" ELECTRIC RESTAURANT RANGE  
4 FRENCH PLATES / 12" GRIDDLE**

Model EV36-S-4FP-12G-208  
shown with optional casters

**SPECIFICATIONS**

36" wide electric restaurant range, Vulcan Model No. EV36-S-4FP-12G-208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Four 9½" round French plates, 2 KW input per plate. Full width pull out crumb tray located beneath the cooking top. 12" wide, 7/8" thick griddle plate, thermostatically controlled. Comes with one standard oversized oven. Oven interior measures 26½" w x 26¾" 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 shipped in 3 phase and are field convertible to single phase.

**Exterior Dimensions:**

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

- EV36-S-4FP-12G-208** 4 French Plates / 12" Griddle  
Standard Oversized Oven / 208V
- EV36-S-4FP-12G-240** 4 French Plates / 12" Griddle  
Standard Oversized Oven / 240V
- EV36-S-4FP-12G-480** 4 French Plates / 12" Griddle  
Standard Oversized Oven / 480V

**STANDARD FEATURES**

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Four 9½" round, 2 KW French plates with infinite heat control switches
- Full width pull out crumb tray
- 12" wide, 7/8" thick griddle plate, thermostatically controlled
- 5 kW oven with top browning control
- Thermostat adjusts from 200°F to 500°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

**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



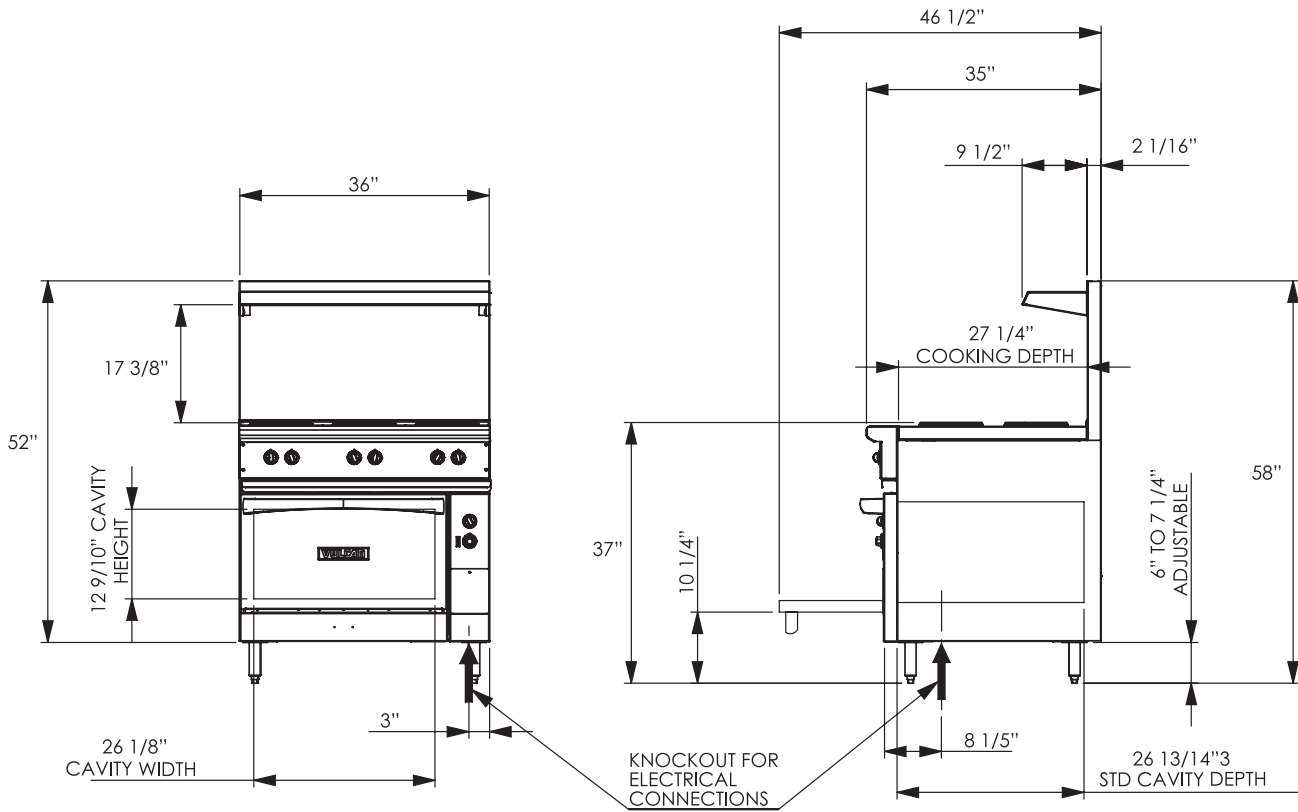
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4 FRENCH PLATES / 12" GRIDDLE

**INSTALLATION INSTRUCTIONS**

Clearances from Combustible Construction	Rear	Sides
Range Only	0"	0"
Range and ESB Salamander Broiler	2"	8"

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.

**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.



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		
					208 VOLT			240 VOLT			480 VOLT					
		X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	X	Y	Z	208V	240V	480V
EV36-S-4FP-12G-208	16.4	3.4	8.0	5.0	35.0	47.5	54.1	--	--	--	--	--	--	78.8	--	--
EV36-S-4FP-12G-240	16.4	3.4	8.0	5.0	--	--	--	30.3	41.1	46.9	--	--	--	--	68.3	--
EV36-S-4FP-12G-480	16.4	3.4	6.8	5.0	--	--	--	--	--	--	15.15	20.55	23.45	--	--	34.15

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



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