

## RESTAURANT RANGES

**VULCAN****24" ELECTRIC  
RESTAURANT RANGE**

Model EV24-S-4FP-208  
shown with optional casters

**SPECIFICATIONS**

24" wide electric restaurant range, Vulcan Model No. EV24-S-4FP-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. Comes with one standard oven. Oven interior measures 20"w x 26½"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 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:**

34⅔"d x 24"w x 58"h on 6" adjustable legs

- EV24-S-4FP-208** 4 French Plates / Standard Oven / 208V
- EV24-S-4FP-240** 4 French Plates / Standard Oven / 208V
- EV24-S-2HT-208** 2 Hot Top Sections / Standard Oven / 208V
- EV24-S-2HT-240** 2 Hot Top Sections / Standard Oven / 240V

**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
- 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 front to back
- 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

**OPTIONAL FEATURES (Factory Installed)**

- 12" x 24" thermostatically controlled hot top sections, 5 kW input, in place of one French top section. On/off switch and four position heat control.

**Note:** Hot top sections increase power consumption and line amp draw. Consult customer service for kW and line amp information when specifying or ordering units with hot tops.

- Available in 480 volt

**ACCESSORIES (Packaged & Sold Separately)**

- Extra oven rack
- Set of four casters (two locking)

**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



# 24" ELECTRIC RESTAURANT RANGE

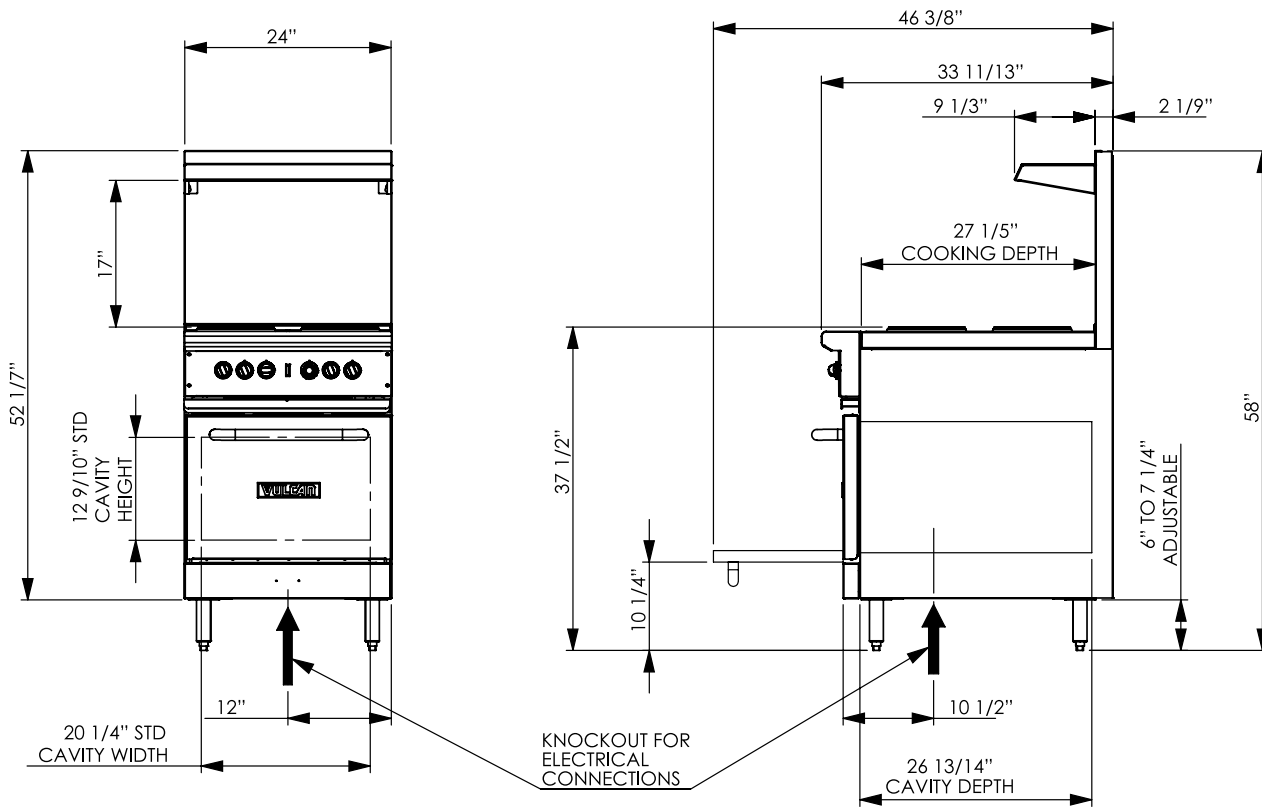
## INSTALLATION INSTRUCTIONS

### 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 OR 240 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			208V	240V
		X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z		
EV24-S-4FP-208	13.0	5.0	4.0	4.0	37.5	37.5	33.3	--	--	--	62.5	--
EV24-S-4FP-240	13.0	5.0	4.0	4.0	--	--	--	32.5	32.5	28.9	--	54.2

**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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