

**RESTAURANT RANGES****VULCAN****36" ELECTRIC RESTAURANT RANGE  
3 HOT TOPS**

**Model EV36S-3HT208**  
shown with adjustable legs

**SPECIFICATIONS**

36" wide electric restaurant range, Vulcan Model No. EV36S-3HT208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Three 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 36"w x 58"h on 6" adjustable legs

- EV36S-3HT208** 3 Hot Tops / Standard Oversized Oven / 208V
- EV36S-3HT240** 3 Hot Tops / Standard Oversized Oven / 240V
- EV36S-3HT480** 3 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
- Three 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 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
- 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



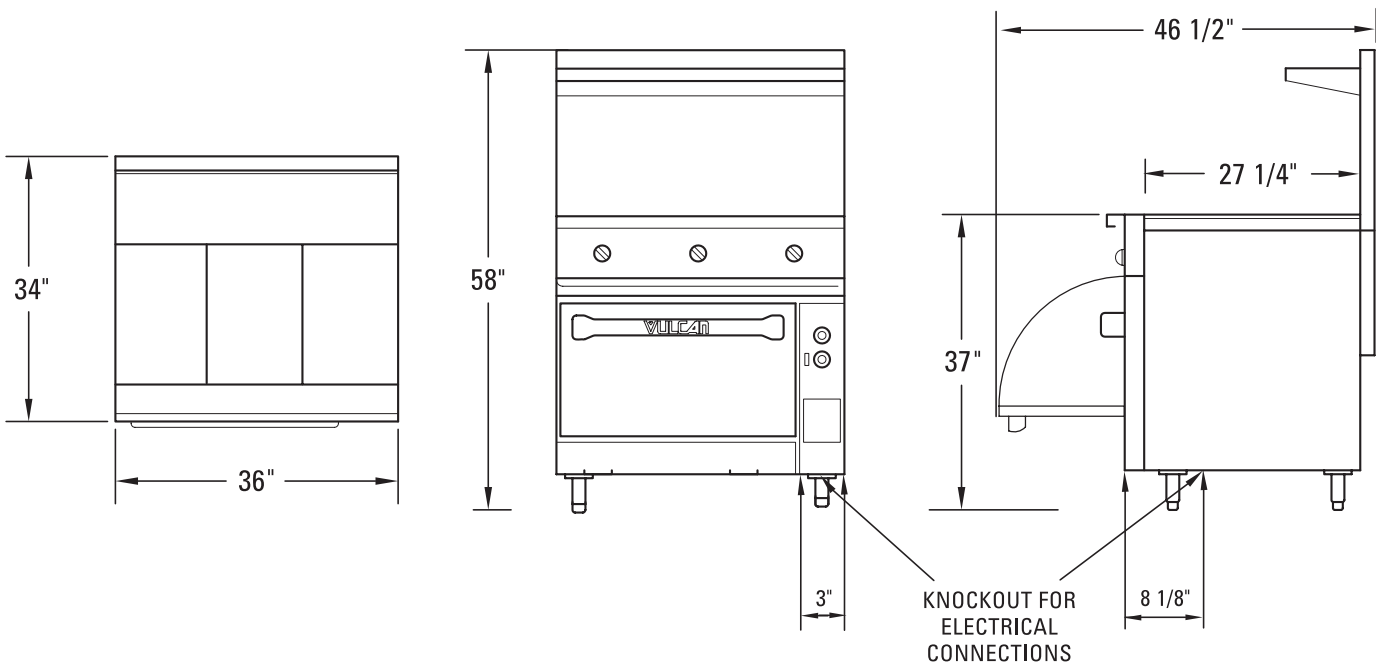
### 36" ELECTRIC RESTAURANT RANGE 3 HOT TOPS

#### INSTALLATION INSTRUCTIONS

**Clearances from Combustible Construction**

	Rear	Sides
Range with French Plates	0"	3"
Range with Griddle Tops	0"	3"
Range with Hot Tops	0"	6"

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



AVAILABLE VOLTAGES - 208, 240 OR 480 VOLT - 1 OR 3 PHASE									
3 PHASE LOADING						NOMINAL AMPS PER LINE WIRE			
MODEL NUMBER	VOLTAGE	TOTAL CONNECTING KW	KW PER PHASE			3 PHASE			1 PHASE
			X-Y	Y-Z	X-Z	X	Y	Z	
EV36S-3HT208	208	20.0	5.0	10.0	5.0	41.6	62.5	62.5	96.2
EV36S-3HT240	240	20.0	5.0	10.0	5.0	36.1	54.1	54.1	83.3
EV36S-3HT480	480	20.0	5.0	10.0	5.0	18.1	27.1	27.1	41.7

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.