



## 60" ELECTRIC RESTAURANT RANGE

5 Hot Tops



Model EV60SS-5HT208  
Shown with adjustable legs



### SPECIFIER STATEMENT

60" wide electric restaurant range, Vulcan Model No. EV60SS-5HT208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Five 12" x 24" thermostatically controlled hot top sections, 5 KW input with top browning control. Full width pull out stainless steel crumb tray located beneath the cooking top. Comes with one standard oversized oven and one standard oven. Oversized oven interior measures 26½" w x 26¾" d x 14" h. Standard oven interior measures 20" w x 26½" d x 14" h. Each oven comes with one oven rack and three rack positions. Oven doors are heavy duty with integrated door hinge / spring mechanisms, 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 are shipped in 3 phase and are field convertible to single phase.

#### Exterior Dimensions:

34½" d x 60" w x 58" h on 6" adjustable legs

Project \_\_\_\_\_

AIA # \_\_\_\_\_ SIS # \_\_\_\_\_

Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

### MODELS

- ☐ **EV60SS-5HT208** 5 Hot Tops / 1 Standard Oversized Oven / 1 Standard Oven / 208V
- ☐ **EV60SS-5HT240** 5 Hot Tops / 1 Standard Oversized Oven / 1 Standard Oven / 240V

### STANDARD FEATURES

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Five 12" x 24" thermostatically controlled hot top sections
- Full width pull out stainless steel crumb tray
- 5 KW oven with top browning control
- One standard oversized oven, interior measures 26½" w x 26¾" d x 14" h and one standard oven, interior measures 20" w x 26½" d x 14" h
- Thermostat adjusts from 200°F to 500°F
- Cool to the touch control knobs and oven handles
- Each oven has one oven rack and three rack positions
- 18" x 26" sheet pans fit side to side and front to back in standard oversized oven; 18" x 26" sheet pans fit front to back in standard oven
- 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 AND 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.

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Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



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## INSTALLATION INSTRUCTIONS

INSTALLATION MANUAL

### Clearances from Combustible Construction

Range with French Plates

Range with Griddle Tops

Range with Hot Tops

Rear

0"

0"

0"

Sides

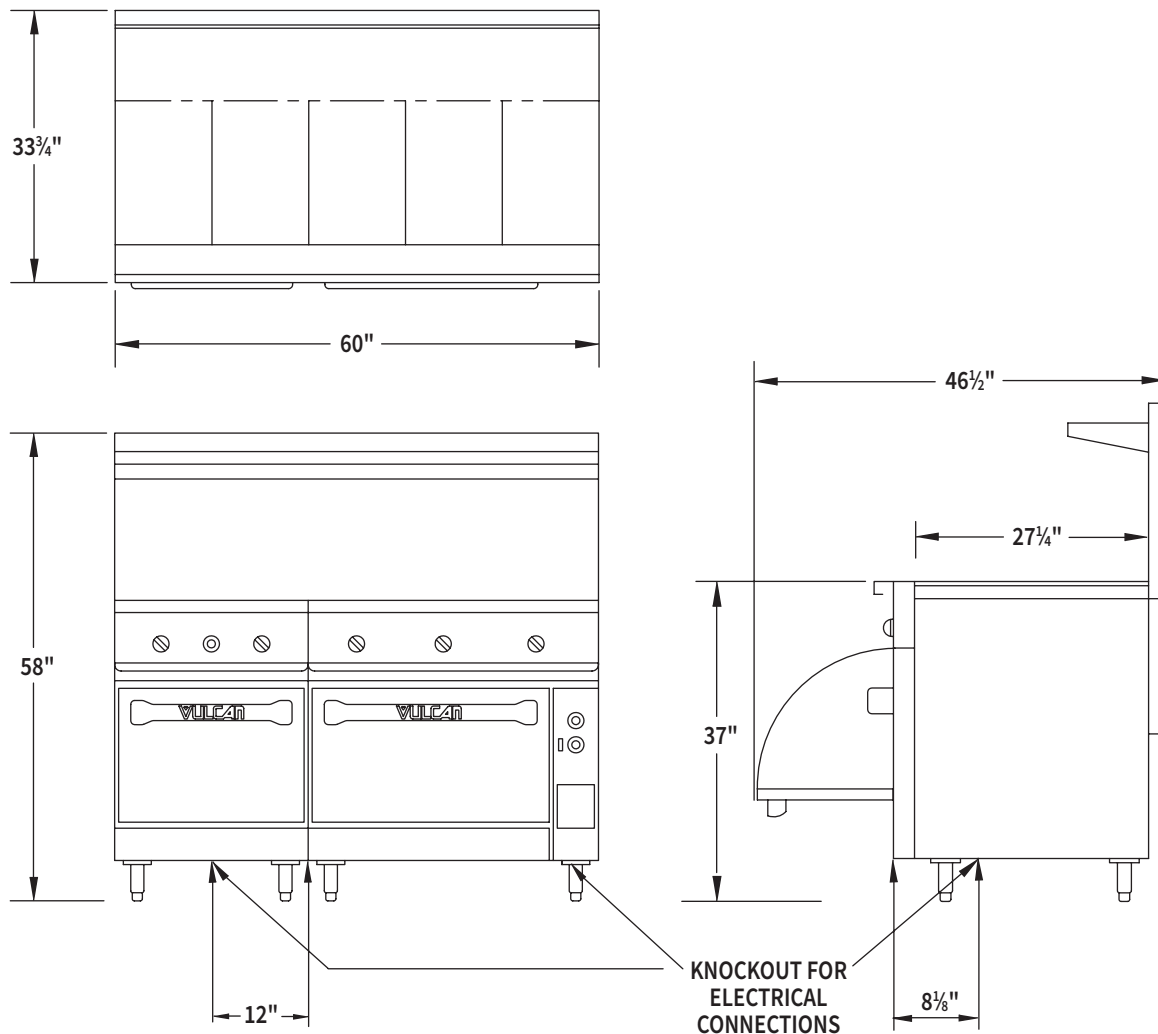
3"

3"

6"

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

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



The EV60 ranges require two separate electrical hook-ups.

CAD and/or Revit Files Available

Available Voltages - 208 or 240 Volt - 1 or 3 Phase																									
3 Phase Loading									Nominal Amps per Line Wire																
Model 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	
EV60SS-5HT208	15.0	20.0	5.0	5.0	5.0	5.0	10.0	5.0	41.6	41.6	41.6	--	--	--	41.6	62.5	62.5	--	--	--	72.1	--	96.2	--	
EV60SS-5HT240	15.0	20.0	5.0	5.0	5.0	5.0	10.0	5.0	--	--	--	36.1	36.1	36.1	--	--	--	36.1	54.1	54.1	--	62.5	--	83.3	--

**Note:** To calculate 480 volt amps, take 240 volt amp ratings shown and divide by two.

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