

RESTAURANT RANGES**VULCAN****12" ELECTRIC
RESTAURANT RANGE**

Model EV12-2FP-208
shown with adjustable legs



- EV12-2FP-208** 2 French Plates / 208V / 1 Phase
- EV12-2FP-240** 2 French Plates / 240V / 1 Phase
- EV12-2FP-480** 2 French Plates / 480V / 1 Phase
- EV12-1HT-208** 1 Hot Top / 208V / 1 Phase
- EV12-1HT-240** 1 Hot Top / 240V / 1 Phase
- EV12-1HT-480** 1 Hot Top / 480V / 1 Phase

STANDARD FEATURES

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Fully enclosed 31" high body with removable front panel
- Two 9½" round, 2 kW French plates with infinite heat control switches
- 6" stainless steel adjustable legs
- 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)

- One hot top section

SPECIFICATIONS

12" wide electric restaurant range, Vulcan Model No. EV12-2FP-208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Two 9½" round, 2 kW French plates with infinite heat control switches on 208 and 240 volt units. Each 9½" round casting is rated 2000 watts at either 208, 240 or 480 volts. On 480 volt units each casting is controlled by a 3 position heat switch: High = 2000 W, Med = 1000 W, Low = 500 W. Vulcan Model No. EV12-1HT-208, includes one 12" x 24" 5 kW cast hot top that is thermostatically controlled. Temperatures range from 340°F to 750°F. Hot top not suitable for griddle work. Available in single phase only.

Exterior Dimensions:

34¾"d x 12"w x 31"h on 4" adjustable legs

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



12" ELECTRIC RESTAURANT RANGE

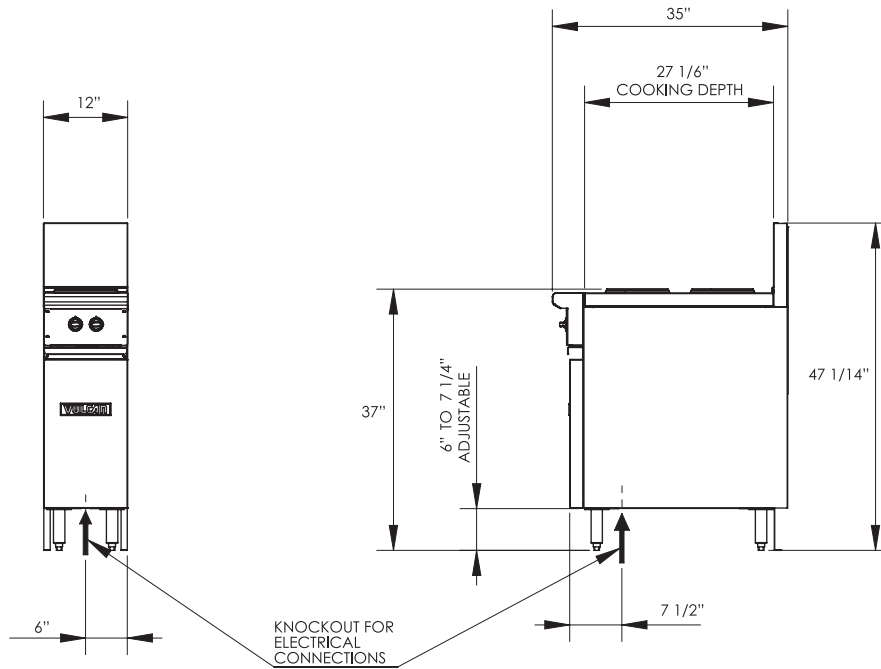
INSTALLATION INSTRUCTIONS

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.



208 OR 240 VOLT									
MODEL	TOTAL CONN. kW	LOAD kW PER PHASE							
		3-PHASE							
		L1 - L2			L2 - L3			L1 - L3	
EV12-2FP-208	4	2.0			2.0			--	
EV12-2FP-240	4	2.0			2.0			--	
		NORMAL AMPS PER LINE							
		3 PHASE						1 PHASE	
		208V			240V			208V	240V
		L1	L2	L3	L1	L2	L3	L1 - L2	L1 - L2
EV12-2FP-208	4	8.0	17.0	8.0	--	--	--	19.0	--
EV12-2FP-240	4	--	--	--	7.0	14.0	7.0	--	17.0
EV12-1HT-208	5	--	--	--	--	--	--	24.0	--
EV12-1HT-240	5	--	--	--	--	--	--	--	21.0

480 VOLT					
MODEL	TOTAL CONN. kW	LOAD kW PER PHASE			
		3-PHASE			
		X - Y	Z	Y - Z	
EV12-2FP-480	4	2.0	2.0	--	
		NORMAL AMPS PER LINE			
		3 PHASE			1 PHASE
		480V			480V
		X	Y	Z	X - Z
EV12-2FP-480	4.0	3.6	7.2	3.6	8.3
EV12-1HT-480	5	--	--	--	10.4

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



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