

## E60L SERIES ELECTRIC RESTAURANT RANGES



### SPECIFICATIONS:

60" wide electric restaurant range, Vulcan-Hart Model No. E60L. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Ten 9<sup>1</sup>/<sub>2</sub>" round French plates, 2 KW input per plate. Full width pull out crumb trays located beneath the cooking top. Two 5 KW ovens. Each oven interior measures 26<sup>1</sup>/<sub>4</sub>"w x 22<sup>1</sup>/<sub>2</sub>"d x 14<sup>1</sup>/<sub>2</sub>"h. One oven rack and two rack positions per oven. Top browning heat control. Thermostats adjust from 150° to 500°F. Requires 208 or 240 volt, 1 or 3 phase power supply.

Exterior dimensions: 60"w x 29<sup>3</sup>/<sub>4</sub>"d x 59<sup>1</sup>/<sub>2</sub>"h on 6" legs.

NSF listed. U L listed. U L listed to Canadian safety standards.

**SPECIFY VOLTAGE AND PHASE WHEN ORDERING.**

### STANDARD FEATURES

- Stainless steel front, sides, back riser, shelf and legs.
- Ten 9<sup>1</sup>/<sub>2</sub>" round, 2 KW French plates with infinite heat control switches.
- Full width pull out crumb trays.
- Two 5 KW ovens with top browning control. Thermostats adjust from 150° to 500°F.
- Cool to the touch control knobs.
- Requires 208V or 240V, 1 or 3 phase power supply.
- One year limited parts and labor warranty.

### OPTIONS

- 11" stainless steel back riser in place of standard back riser and shelf.
- Extra oven rack.
- Set of four casters (two locking).
- 12" x 24" 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.
- 24" or wide, 1/2" thick griddle plate in place of French plate sections. One thermostat provided for each 12" griddle width. Griddles are supplied on the right side only and add 3" to the overall width of the range.
- Second year extended limited parts and labor warranty.



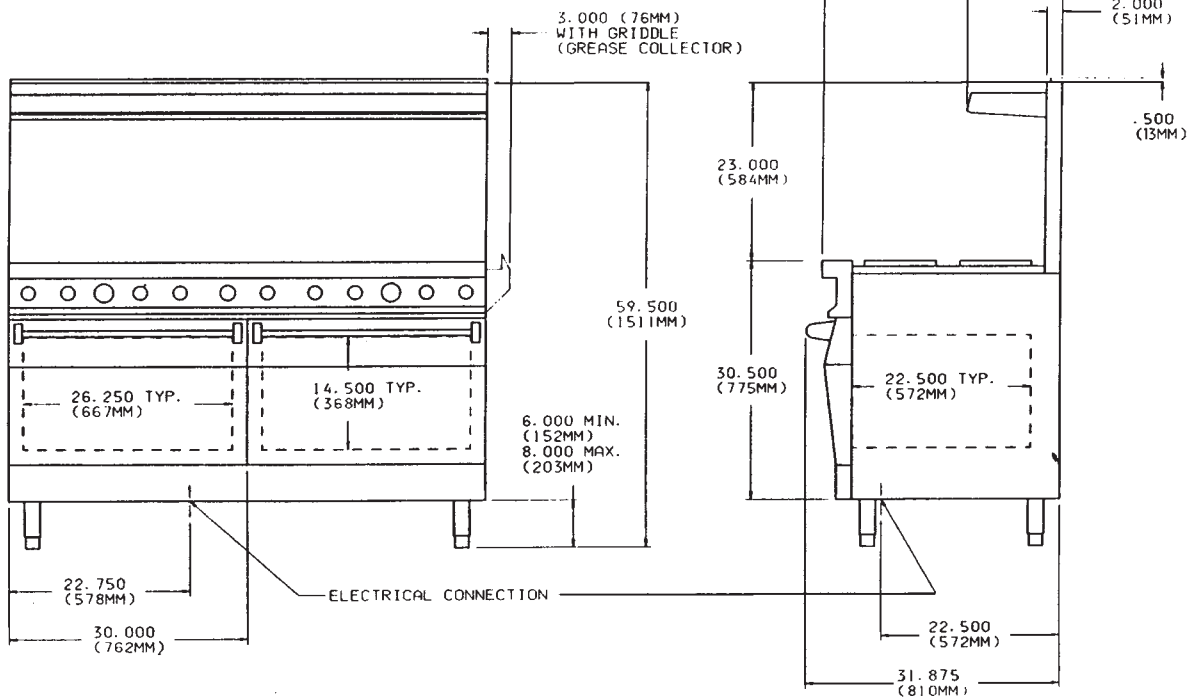
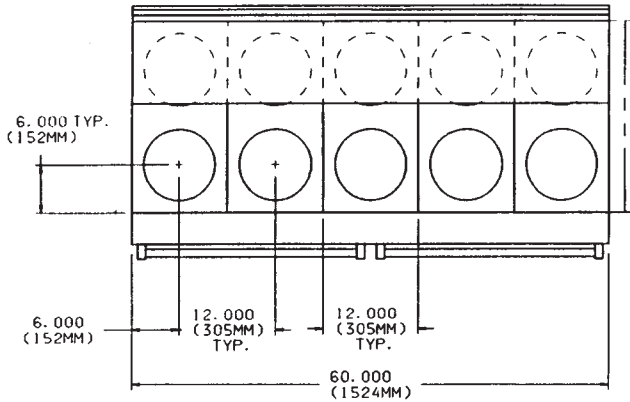
# E60L SERIES

## ELECTRIC RESTAURANT RANGES

This appliance is manufactured for commercial installation only and not intended for domestic/household installation.

**CLEARANCES FROM COMBUSTIBLE CONSTRUCTION:**  
 Range only ..... 0" sides, 0" rear  
 Range and ESB salamander broiler ..... 8" sides, 2" rear

**Clearance Note:** Electric Medium Duty Ranges 0 inches sides and rear from combustibles and non-combustibles constructions **except when hot top sections are incorporated.** Ranges incorporating hot top sections are 0 inches sides and rear to non-combustibles and **6" sides and rear to combustibles constructions.**



AVAILABLE VOLTAGES - 208 OR 240 VOLT - 1 OR 3 PHASE													
3 PHASE LOADING					NOMINAL AMPS PER LINE WIRE								
MODEL NO.	TOTAL CONN. KW	KW PER PHASE			3 PHASE						1 PHASE		
					208V			240V			208V	240V	
		X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	208V	240V	
E60L	30.0	9.0	12.0	9.0	74.9	87.4	87.4	65.0	75.8	75.8	144.2	125.0	
E60FL	28.8	9.0	11.4	8.4	72.5	84.9	82.4	62.8	73.6	71.5	138.5	120.0	
E60XL	28.2	9.0	10.8	8.4	72.5	82.4	79.9	62.8	71.5	69.3	135.6	117.5	

**NOTE:** In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.