



Project Name _____

Item No. _____

Quantity _____

36" & 24" Combination Range Tops – 12" & 24" Sections

SPECIFICATIONS

- Heavy Duty combination range top allowing combinations of 12" & 24" sections or 12" & 12" sections in various configurations, including sealed burners, hot top, griddle, plancha, charbroiler and work top.
- Refer to specific rangetop spec sheet for additional technical information and features.

STANDARD FEATURES

- Standing pilots, one per burner
- 1¼" front gas manifold
- 1" rear gas supply connection
- Zamak diecast knobs with set screws
- Welded steel frame
- Welded body construction
- Stainless steel front plate shelf 3⅝"
- 9" low back flue riser

OPTIONS

- Stainless steel back
- Common multi-unit plate shelf up to 108"
- Extended plate shelf 6"
- Extended plate shelf 8"
- Belly bar with 1" space
- Belly bar with space for 1/9 condiment pans
- Cap and cover manifold ends
- Flue risers: 1" island trim, 25" high half back or 39" high tall back
- Shelving: single, 25" or 39" high and double 39" high with either solid shelf, tubular, or a combination*
- 1" pressure regulator (shipped separately)
- Legs 4" high for counter model

*Note: 39" height is only available when mounted on a base unit



V12B2-24H2

Suffix Guide		
	Suffix	Description
12"	-12B2	12" (2)-Sealed Burners
	-12H	12" Hot Top
	-12T	12" Thermostatic Griddle
	-12G	12" Manual Griddle
	-12W	12" Work Top
24"	-24B4	24" (4)-Sealed Burners
	-24H2	24" (2) Hot Tops
	-24T	24" Thermostatic Griddle
	-24G	24" Manual Griddle
	-24P	24" Plancha
	-24C	24" Char Broiler
	-24W	24" Work Top

Example: V12H-24T will have 12" hot top on left and 24" thermostatic griddle on right in a 36" frame.
V12B2-12W will have a 12" (2) sealed burners on left and 12" work top on right in a 24" frame

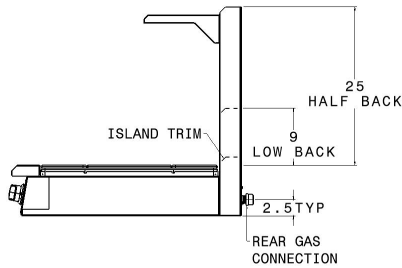
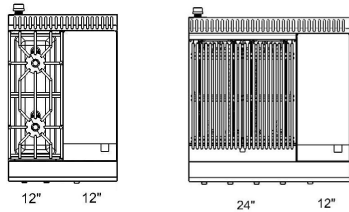
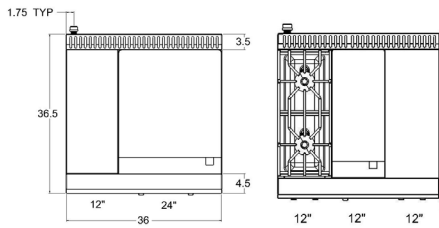
Note: All Viking units are modular. Rangetops are separate units and have separate model numbers from bases. To complete a range there must be a base item added, such as oven, cabinet base, refrigerated base or legs.

Example: A 6 burner range with oven would be a V36B6 plus a V36SO



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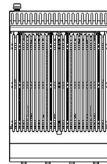
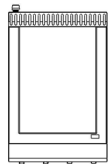
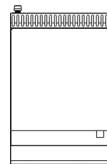
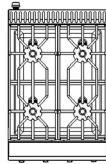


-12B2

-12H

-12G
-12T

-12W



-24B4

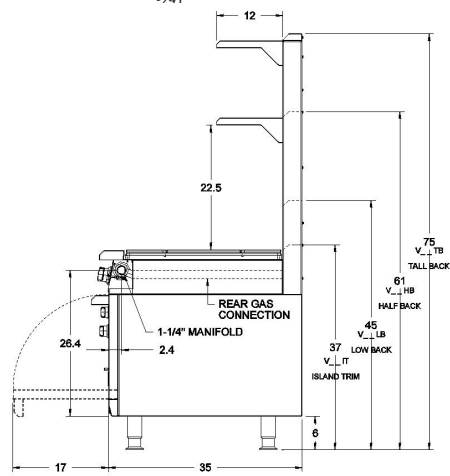
-24H2

-24G
-24T

-24P

V24C

-24W



UTILITY INFORMATION

Model	Suffix	Description	Gas [BTU/Hr]	Approx SHP WT	<p>GAS: Each unit to have a 1 1/4" front manifold that couples to adjacent equipment or is capped on ends. A 1" male NPT rear gas connection may be used for a gas supply or capped if supply is from adjacent unit(s). Minimum gas supply is 6" W.C. for natural gas and 11" W.C. for propane. Operating Pressure is 5" W.C. for natural gas and 10" for propane at the manifold. All units require a regulated gas supply (pressure regulator must be ordered as an option).</p> <p>ELECTRICAL: No electrical requirements for top modules. Only convection oven base or refrigerated base requires electricity.</p> <p>EXHAUST: Installation under an exhaust hood is required.</p> <p>Specify type of gas when ordering. Specify altitude when above 2000 ft.</p>
12"	-12B2	12" (2)-Sealed Burners	60,000	100 lbs	
	-12H	12" Hot Top	32,000	150 lbs	
	-12T	12" Thermostatic Griddle	16,500	130 lbs	
	-12G	12" Manual Griddle	16,500	130 lbs	
	-12W	12" Work Top	0	70 lbs	
24"	-24B4	24" (2)-Sealed Burners	120,000	150 lbs	
	-24H2	24" (2) Hot Tops	64,000	300 lbs	
	-24T	24" Thermostatic Griddle	50,000	260 lbs	
	-24G	24" Manual Griddle	50,000	260 lbs	
	-24P	24" Plancha	40,000	260 lbs	
	-24C	24" Char Broiler	80,000	250 lbs	
	-24W	24" Work Top	0	140 lbs	



Note: When used as counter units, the Tall Back risers/shelves are not available. Tall backs are for units with oven, cabinet base or refrigerated base only. Viking Commercial products are not approved or recommended for residential use.

Note: In line with company policies, Viking Range Corporation reserves the right to change material and specifications without notice.