



Project Name _____

Item No. _____

Quantity _____

Griddle Modular Range Top

SPECIFICATION

- Heavy Duty modular Griddle range top with polished 1" thick steel plate. Each burner to have manual infinite control valve or thermostatically controlled (see options). Each burner to have a standing pilot.
- Unit to have stainless steel front, sides and bottom, welded angle frame and 1 1/4" front manifold with 1" rear gas connection.
- Available in sizes from 12" wide up to 72" wide.
- This unit is modular and mounts on a standard oven, convection oven, cabinet base, refrigerated base or 4" legs for counter models. One of these bases must be ordered to complete this unit. See separate spec sheets for bases.



V36G

STANDARD FEATURES

- 2 1/2" high Stainless Steel splash
- Stainless Steel grease can & gutter
- Standing Pilots, one per burner
- Infinite Control Valves (G)
- 1 1/4" Front Gas Manifold
- 1" Rear gas supply connection
- Zamak Die Cast Knobs with set screws
- Stainless Steel front, sides and bottom
- Welded Steel frame
- Welded Body construction
- Stainless Steel Front Plate shelf 3 5/8"
- 9" Low Back Flue Riser

OPTIONS

- Stainless Steel Back
- 4" High Stainless steel splash guard
- 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
- Legs 4" high for counter model
- 1" Pressure regulator (shipped separately)
- Thermostatic Burner Control (T)

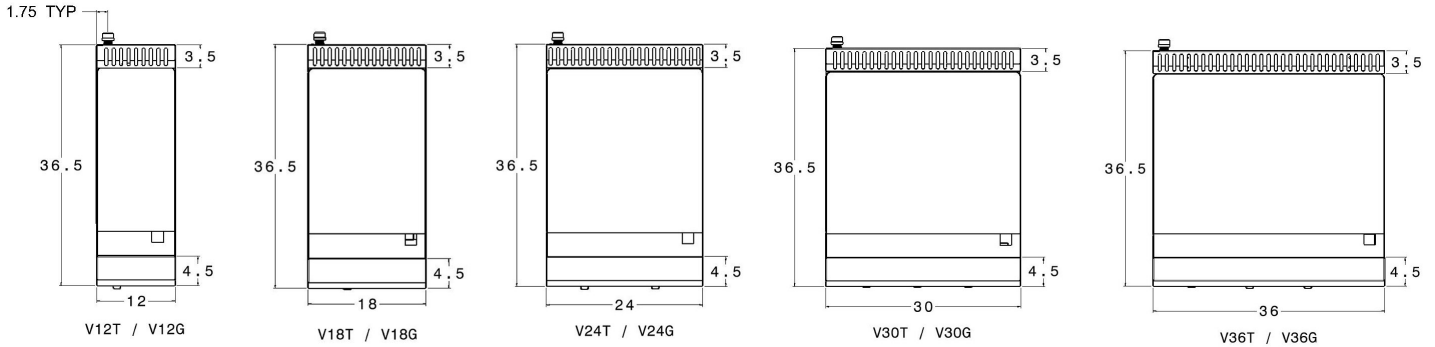
Note: : All Viking units are modular. Rangetops are separate units and have separate model numbers from bases. To complete a range there must be a base item added, such as oven, cabinet base, refrigerated base or legs.

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

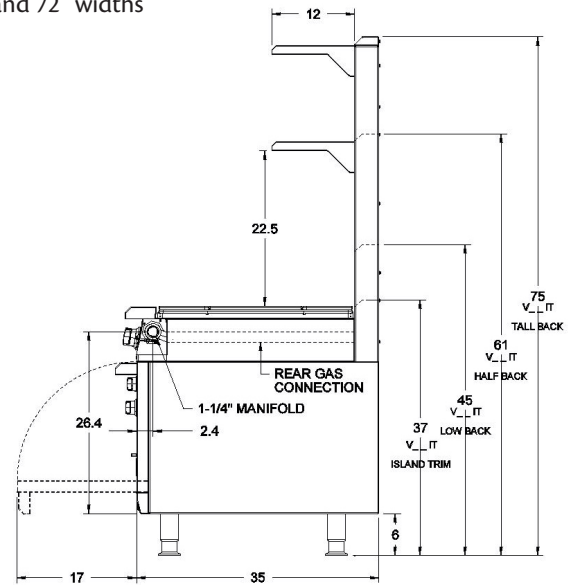
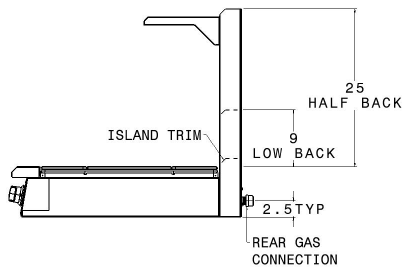


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Also available in 48", 60" and 72" widths



UTILITY INFORMATION

Model	Description	Gas [Btu/HR]	Approx SHP WT
V12G or T	12" wide Griddle Plate	16,500	130 lb
V18G or T	18" wide Griddle Plate	25,000	200 lb
V24G or T	24" wide Griddle Plate	50,000	260 lb
V30G or T	30" wide Griddle Plate	60,000	300 lb
V36G or T	36" wide Griddle Plate	75,000	350 lb
V48G or T	48" wide Griddle Plate	100,000	520 lb
V60G or T	60" wide Griddle Plate	121,000	600 lb
V72G or T	72" wide Griddle Plate	150,000	700 lb

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).

ELECTRICAL: No electrical requirements for top modules. Only convection oven base or refrigerated base requires electricity.

EXHAUST: Installation under an exhaust hood is required.

Specify type of gas when ordering. Specify altitude when above 2000 ft.



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.