



Project Name _____

Item No. _____

Quantity _____

36" & 18" Combination Range Tops – 18" Sections

SPECIFICATION

- Heavy duty combination range top allowing combinations of two 18" sections in various configurations, including sealed burners, hot top, griddle, charbroiler, french top, plancha, 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 3.625"
- 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



V18B2-18W

Suffix Guide

	Suffix	Description
18" Pick Two	-18B2	18" (2)-Sealed Burners
	-18H	18" Hot Top
	-18T	18" Thermostatic Griddle
	-18G	18" Manual Griddle
	-18P	18" Plancha
	-18C	18" Char Broiler
	-18F	18" French Top
	-18W	18" Work Top

Example: V18B2-18T will have 18" (2) sealed burners on left and 18" thermostatic griddle on right.

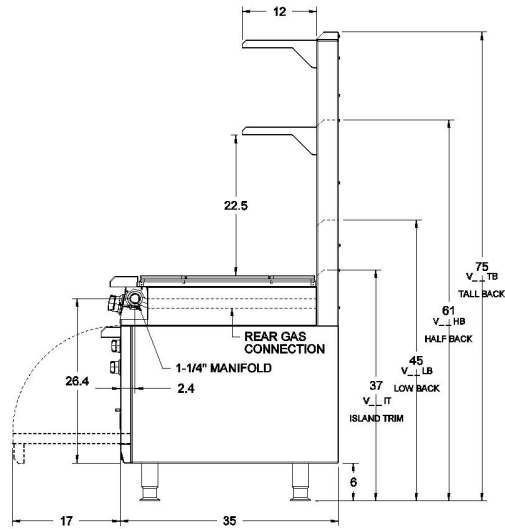
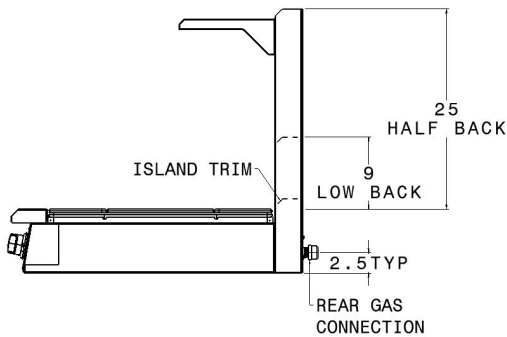
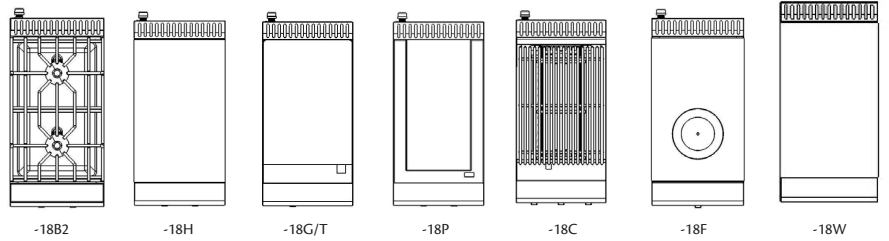
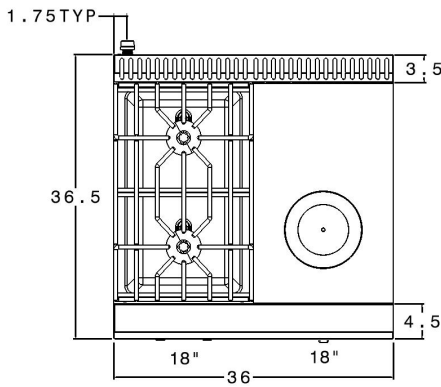
Note: All Viking units are modular. Rangetops are separate units and have separate model numbers from bases. To complete a range there must be a base item added, such as oven, cabinet base, refrigerated base or legs.

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



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UTILITY INFORMATION

Model	Suffix	Description	Gas [BTU/Hr]	Approx SHP WT
18"	-18B2	18" (2)-Sealed Burners	60,000	100 lbs
	-18H	18" Hot Top	40,000	230 lbs
	-18T	18" Thermostatic Griddle	25,000	200 lbs
	-18G	18" Manual Griddle	25,000	200 lbs
	-18P	18" Plancha	40,000	200 lbs
	-18C	18" Char Broiler	60,000	200 lbs
	-18F	18" French Top	30,000	250 lbs
	-18W	18" Work Top	0	50 lbs

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.