



Project Name _____

Item No. _____

Quantity _____

Charbroiler Modular Range Top

SPECIFICATION

- Heavy Duty Modular Charbroiler. Each 12" section has two 20,000 Btu burners for a total of 40,000 Btu per foot. Each burner to have infinite control valve. Each burner to have a standing pilot. Each 12" section has individually adjustable 3 position broiler grate.
- Unit is to have stainless steel front, sides and bottom, welded steel frame and 1¼" front manifold with 1" rear gas connection.
- Available in sizes from 18" 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.



V36C

STANDARD FEATURES

- Two 20,000 Btu burners per 12"
- Cantilevered Cooking Grate Design (patent pending)
- Cast Iron Grates
- Stainless Steel Radiants
- Adjustable height 3 position grates
- Stainless Steel grease pan
- Standing Pilots, one per burner
- 1¼" Front Gas Manifold
- 1" Rear gas supply connection
- Zamak Die Cast Knobs with set screws
- Stainless Steel front, sides and bottom
- Welded Steel Iron frame
- Welded Body construction
- Stainless Steel Front Plate shelf 3 ⅝"
- 9" Low Back Flue Riser

OPTIONS

- Stainless Steel Rod Grates (Fish or Veggies)
- Cast Iron Radiants
- Briquette Radiants
- Stainless Steel Back
- Removable Stainless steel splash guard, 3" or 5.5" high
- 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)

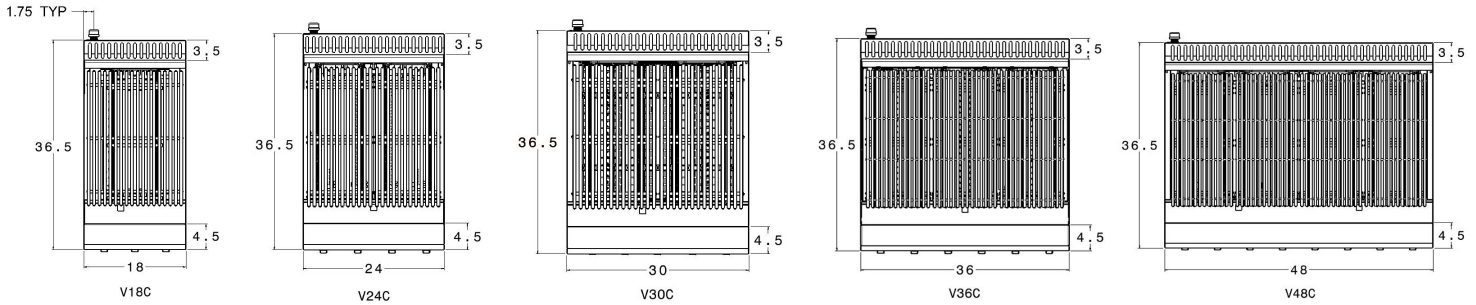
Note: All Viking units are modular. Rangetops are separate units and have separate model numbers from bases. To complete a range there must be a base item added, such as oven, cabinet base, refrigerated base or legs.

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

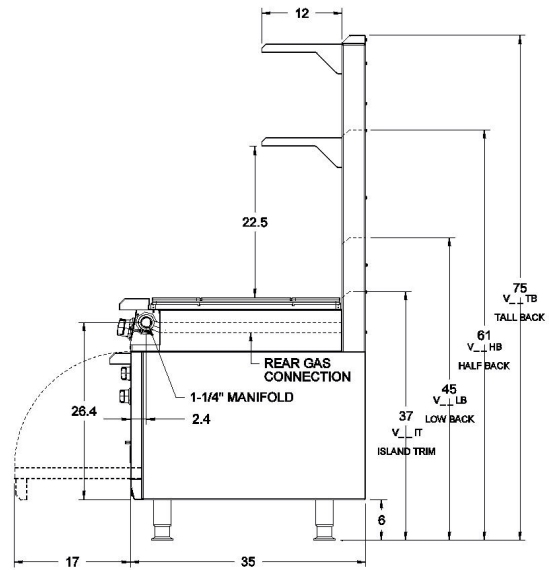
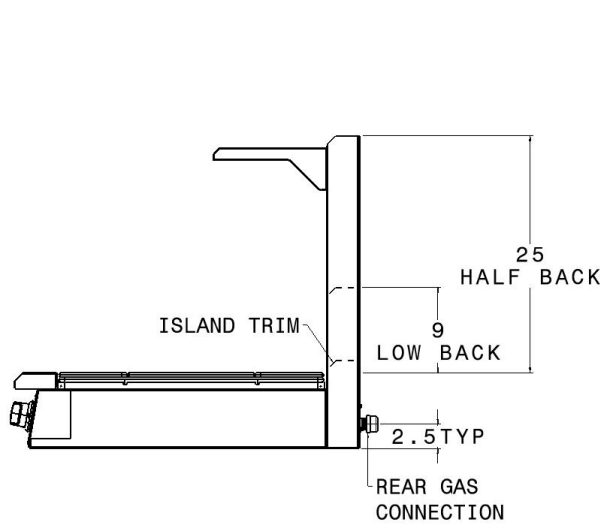


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Also available in 60" and 72" widths



UTILITY INFORMATION

Model	Description	Gas [Btu/HR]	Approx SHP WT
V18C	18" wide Charbroiler	60,000	200 lb
V24C	24" wide Charbroiler	80,000	250 lb
V30C	30" wide Charbroiler	100,000	300 lb
V36C	36" wide Charbroiler	120,000	350 lb
V48C	48" wide Charbroiler	160,000	500 lb
V60C	60" wide Charbroiler	200,000	600 lb
V72C	72" wide Charbroiler	240,000	700 lb

GAS: Each unit to have a 1¼" 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.