



# Countertop Equipment

EXCEEDING PROFESSIONAL EXPECTATIONS



# Viking Commercial Countertop Equipment

Finally a true heavy-duty and modular countertop equipment series that matches the durability and performance of any heavy-duty range line, the Viking Commercial Countertop Equipment Series offers sealed hot plates, step ups, split tops, griddles, Planchas, charbroilers, French tops, hot tops, and combo tops. You can expect the same superior quality, industrial design details, and cleanability Viking Commercial is known for, plus the flexibilities that come with traditional countertop equipment, at an affordable price. This is the last countertop equipment line you will ever need.

## SEALED HOT PLATES

- Stainless steel front, sides, and bottom
- Welded steel frame construction
- Stainless steel burner bowl for easy cleaning
- Stainless steel rod grates, adjustable height for leveling
- 1-1/4" front gas manifold and 1" rear gas supply connection



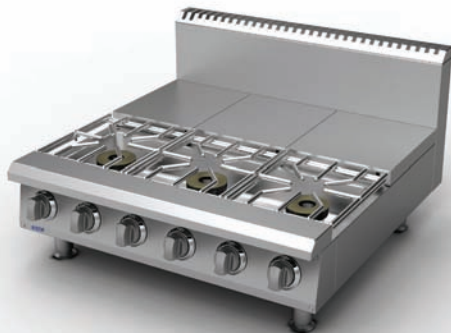
### HOT PLATES

- Sealed Burners, 30,000 BTU each, two piece lift-off design
- Standing pilot, one per burner
- Stainless steel front plate shelf, 3-5/8"
- 12", 18", 24", and 36" wide models



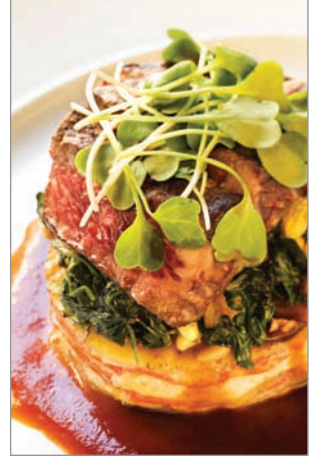
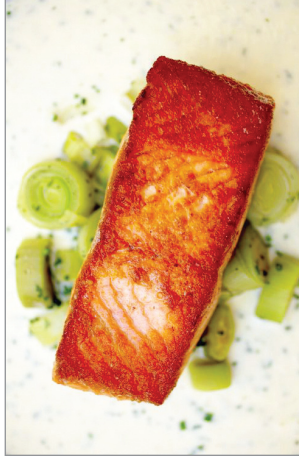
### STEP UP HOT PLATES

- Sealed Burners, 30,000 BTU each, two piece lift-off design
- Rear burners are elevated by four inches
- Zamak die cast knobs with set screws
- 24" and 36" wide models combine to make 48", 60", and 72" models



### SPLIT HOT PLATES

- Front Sealed Burners, 30,000 BTU each, two piece lift-off design
- Rear Hot Top burners, 16,000 BTU each, one per half hot top
- Polished cast iron hot top plates
- 24" and 36" wide models combine to make 48", 60", and 72" models



## GRIDDLES

- Stainless steel front, sides, and bottom
- Welded steel frame construction
- Polished 1" thick steel griddle plate
- Stainless steel grease can and trough
- 1-1/4" front gas manifold and 1" rear gas supply connection



### THERMOSTATICALLY CONTROLLED GRIDDLES

- Each burner thermostatically controlled
- 2-1/2" high stainless steel splash
- 12", 18", 24", 30", 36", 48", 60", and 72" wide models



### MANUALLY CONTROLLED GRIDDLES

- Manual infinite control valves
- Stainless steel tubular burners
- 12", 18", 24", 30", 36", 48", 60", and 72" wide models



### PLANCHA GRIDDLES

- Dual (front and back) burner design, 20,000 BTU each
- Thick steel cooking plate
- 3-sided stainless steel grease trough
- Manual infinite control valves
- 18", 24", 30", and 36" wide models





## CHARBROILERS

- Stainless steel front, sides, and bottom
- Welded steel frame construction
- Manual infinite control valves
- Individually adjustable 3-position broiler grates (patent pending)
- Cast iron or stainless steel rod cooking grate  
stainless steel, cast iron, or briquette radiants
- 1-1/4" front gas manifold and 1" rear gas supply connection
- 18", 24", 30", 36", 48", 60", and 72" wide models supply connection



## HOT TOPS

- Stainless steel front, sides, and bottom
- Welded steel frame construction
- Burners up to 20,000 BTU each, two per hot top (patent pending)
- Manual infinite control valves
- Polished cast iron plates
- 1-1/4" front gas manifold and 1" rear gas supply connection
- 12", 18", 24", and 36" wide models



## FRENCH TOPS

- Stainless steel front, sides, and bottom
- Welded steel frame construction
- Burners 30,000 BTU, one per 18" section
- Manual infinite control valves
- Polished cast iron plate with removable 2-ring insert
- 1-1/4" front gas manifold and 1" rear gas supply connection
- 18" and 36" wide models



## COMBO TOPS

- Stainless steel front, sides, and bottom
- Welded steel frame construction
- Combinations of 12", 18", and 24" sealed burners, hot tops, griddles, charbroilers, French tops, Planchas, and work tops
- 1-1/4" front gas manifold and 1" rear gas supply connection
- 24" and 36" wide models



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