



Project Name _____

Item No. _____

Quantity _____

Convection Oven Modular Base

SPECIFICATION

- Heavy Duty Thermostatically Controlled Convection Oven 36" wide to be used as support base for cooktops, worktops or stacked oven. Viking Convection ovens are indirect fired. No flue gasses enter the oven cavity. Oven interior to be stainless steel with a two piece cast iron oven bottom and stainless steel removable drip tray. Oven doors are counterweighted: no door springs requiring replacement. Oven cavity size allows sheet pan to be front to rear or side to side.
- Exterior bottom is insulated for cooler floor temperatures. No damage to poured floors.
- Unit to have stainless steel front, sides and welded steel frame. Gas supply is interconnected from top mounted cooktop.
- Convection Motor has 2 speed settings which varies with the oven product load.
- Integrated "backward curved" cooling fan and impeller made of corrosion resistant material, producing uniform air velocity and high static efficiency. It is quiet, dynamically balanced, and does not require scroll housing.
- Permanent split capacitor motor in compact external rotor motor design, with high efficiency, long life ball bearing, and class F motor insulation system.
- Integrated mounting bracket made of corrosion resistant and lightweight material, with limited points of conduction for improved cooking.

STANDARD FEATURES

- 30,000 Btu Oven Burner with standing pilot
- Indirect Fired Design- No flue gasses in cavity
- Pilot Safety Valve in cool zone
- Two speed fan motor
- 150 to 550 degree thermostat in cool zone
- #304 Stainless Steel Insulated Exterior Oven Bottom
- Two piece cast iron interior oven bottom
- Four position Rack supports
- Two Heavy Duty Chrome plated Racks
- Zamak Die Cast Knobs with set screws
- Stainless Steel front and sides



V36CO

- Welded Body construction
- Hinged Kick Plate
- Counterweighted Oven Door
- Heavy Duty Integral Riser Mount
- Adjustable Legs 6" high with plate mounting

OPTIONS

- Stainless Steel Back
- Porcelain Oven Interior
- Rear Gas Connection
- 6" High Swivel Casters, 2 with brakes
- 6" High Adjustable casters with 1" adjustment
- Double Stacked Ovens (see product specification sheet)

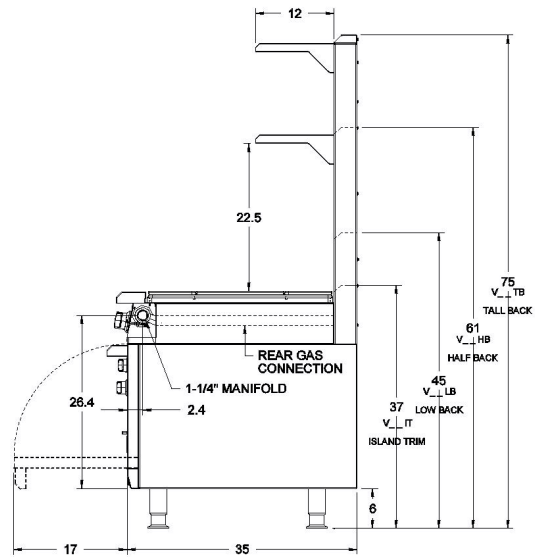
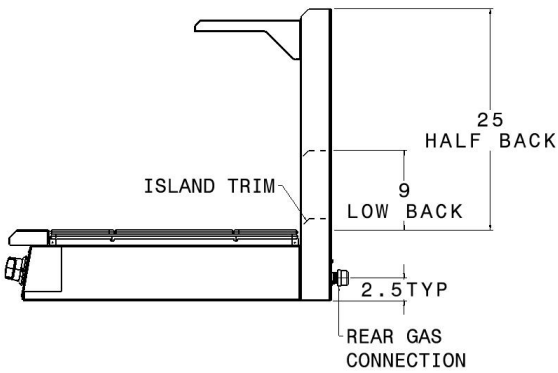
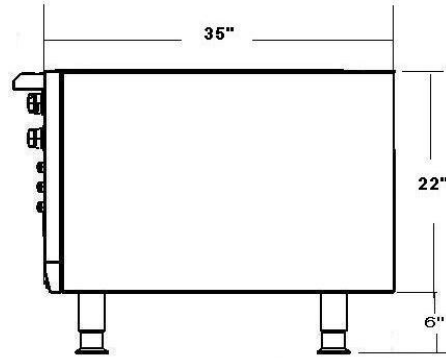
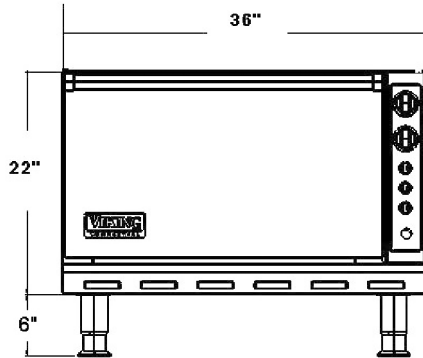
Note: All Viking units are modular. Rangetops are separate units and have separate model numbers from bases. To complete a range there must be a base item added, such as oven, cabinet base, refrigerated base or legs.

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



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UTILITY INFORMATION

Model	Description	Gas [BTU/HR]	Approx SHP WT
V36CO	Convection Oven Base	30,000	525 lb
V36COP	Convection Oven Base with porcelain interior	30,000	525 lb

ELECTRICAL: 120 Volt, single phase, 60 cycle

For standard oven see separate spec sheet.

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



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.

Note: When used as counter units, the Tall Back risers/shelves are not available. Tall backs are for units with oven or cabinet 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.