



Project Name \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

# Freestanding Ranges

## SPECIFICATIONS

- All range tops can be combined with a base (with 6" legs or casters) to create a freestanding range.
- For additional detailed information please refer to each specific product page.
- Sealed Burner Range Tops
- Hot Tops
- French Tops
- Griddles
- Charbroilers
- Planchas
- Work Tops

## BASES

- Ovens (standard or convection)
- Cabinet Bases
- Refrigerated Bases
- Freezer Bases

- In addition, range-mount broilers can also be added
- 36" range-mounted Salamander
- 36" range-mounted Cheesemelter

## MODEL NUMBERS

To determine the model number for your freestanding range, list both range top and base model numbers. For example, a freestanding range with 6 sealed burners and a convection oven is V36B6/V36CO.

## STANDARD FEATURES

- 1¼" front gas manifold
- 1" rear gas supply connection
- Stainless steel front, sides, and bottom
- Welded steel frame
- Welded body construction
- Stainless steel front plate shelf 3½"
- 9" low back flue riser



V36B6 with V36SO

## 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)
- 6" high swivel casters, two with brakes
- 6" high adjustable casters with 1" height adjustment
- Curb mount

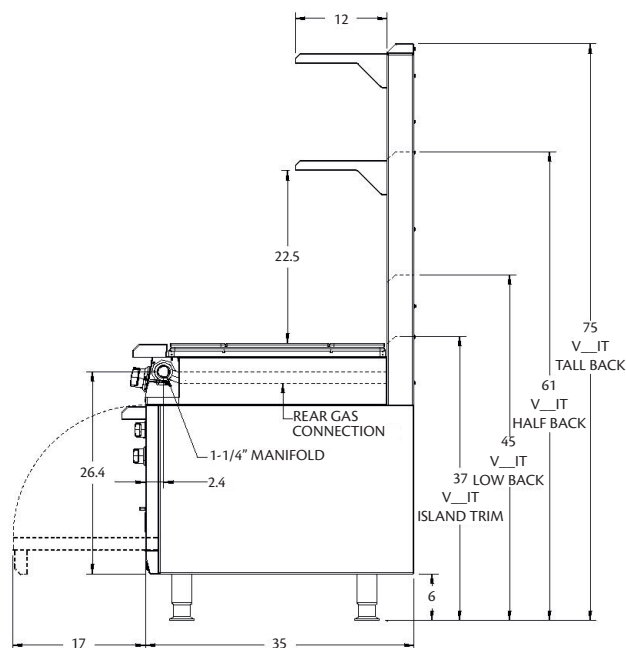
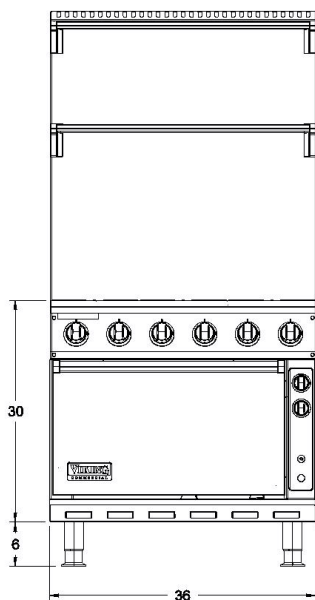
**Note:** All Viking units are modular. Rangetops are separate units and have separate model numbers from bases. To complete a range there must be a base item added, such as oven, cabinet base, refrigerated base or legs.

**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	<p><b>GAS:</b> 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).</p> <p><b>ELECTRICAL:</b> No electrical requirements for top modules. Only convection oven base or refrigerated base requires electricity.</p> <p><b>EXHAUST:</b> Installation under an exhaust hood is required.</p> <p>Specify type of gas when ordering. Specify altitude when above 2000 ft.</p> 
	(PLEASE REFER TO SPECIFIC PRODUCT PAGE)			

**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.