



Project Name _____

Item No. _____

Quantity _____

Fryers and Dump Station

SPECIFICATION

- Welded stainless steel tank with extra smooth interior finish for easy cleaning.
- Heavy duty, high temperature alloy stainless steel heat baffles mounted inside the heat exchanger for maximum heating and combustion efficiency.
- Millivolt thermostatically controlled with quick response time.
- Unit is to have stainless steel front, sides, and bottom with front accessible cabinet door for control access.
- Available in sizes of 12", 18", 24", and 36" widths.
- For range match or suites only.

DUMP STATIONS

- Stainless steel lift out pans
- Stainless steel front, side, bottom, and door
- Available in 18" or 24" width

STANDARD FEATURES

- Welded stainless steel fry tank
- Welded steel frame
- Welded body construction
- 1.25" full port drain valve
- From 50,000 Btu/hour (12" model) up to 220,000 Btu/hour (36" model)
- Heavy duty fryer baskets with insulated handles
- Removable basket hanger for easy cleaning
- Stainless steel front, sides, bottom, and door
- Front accessible cabinet door for control access
- 1¼" front manifold
- 1" rear gas supply connection
- Integrated gas control valve as manual and pilot valve
- Stainless steel front plate shelf
- 6" legs
- See reverse side for capacity schedule



V18FRFR

OPTIONS

- 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
- Flue Risers: 25" high Half Back or 39" high Tall Back
- Cap and Cover manifold ends
- 1" Pressure regulator (shipped separately)

Note: Casters are not recommended for Fryers as a safety precaution.

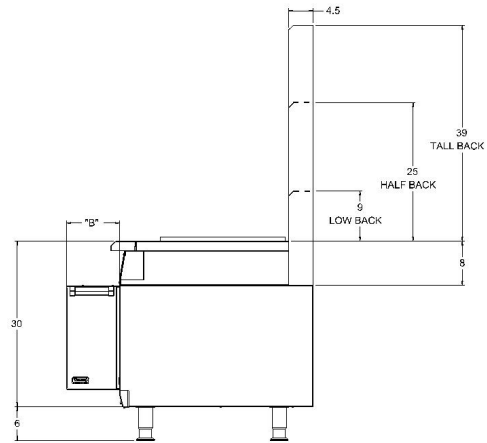
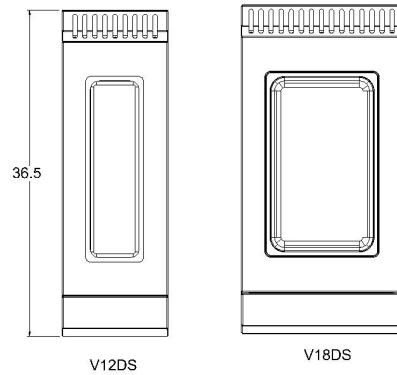
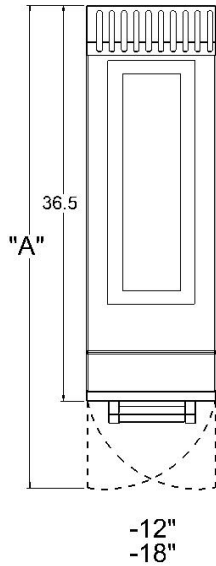
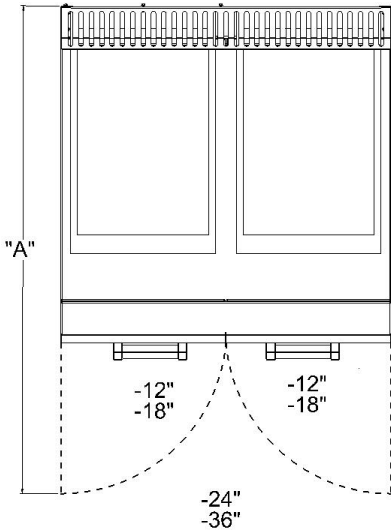
Note: All Viking units are modular. Rangetops are separate units and have separate model numbers from bases. To complete a range there must be a base item added, such as oven, cabinet base, refrigerated base or legs.

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



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MODEL NUMBER	A	B
V12FRDL/V12FRDR	44.50	9.5
V18FRPL/V18FRPR	50	15
V18FRFL/V18FRFR	50	15
V24FRD	45.5	10.5
V36FRF	51.5	16.5

UTILITY INFORMATION

Model	Description	Btu/HR	Approx SHP WT	Capacity	
V12FRDL	12" wide Fryer-D with Cabinet (LH)	50,000	250 lb	20-23 lbs	<p>GAS: Each unit to have a 1 1/4" front manifold that couples to adjacent equipment or is capped on ends. 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>ELECTRICAL: No electrical requirements for top modules. Only convection oven base or refrigerated base requires electricity.</p> <p>EXHAUST: Installation under an exhaust hood is required.</p>
V12FRDR	12" wide Fryer-D with Cabinet (RH)	50,000	250 lb	20-23 lbs	
V18FRPL	18" wide Fryer-P with Cabinet (LH)	110,000	300 lb	40-50 lbs	
V18FRPR	18" wide Fryer-P with Cabinet (RH)	110,000	300 lb	40-50 lbs	
V18FRFL	18" wide Fryer-F with Cabinet (LH)	110,000	300 lb	40-50 lbs	
V18FRFR	18" wide Fryer-F with Cabinet (RH)	110,000	300 lb	40-50 lbs	
V24FRD	24" wide Fryer-P with Cabinet	100,000	320 lb	40-50 lbs	
V36FRF	36" wide Fryer-P with Cabinet	220,000	500 lb	80-100 lbs	
V12DS	12" Dump Station	N/A	100 lb	N/A	
V18DS	18" Dump Station	N/A	120 lb	N/A	

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.

Note: In line with company policies, Viking Range Corporation reserves the right to change material and specifications without notice.