



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

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

Quantity \_\_\_\_\_

## Standard Oven Modular Base

### SPECIFICATION

- Heavy Duty Thermostatically Controlled Oven 36" wide to be used as support base for cooktops, worktops or stacked oven. 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.
- Oven exterior bottom is insulated for cooler floor temperatures. No damage to poured floors.
- Oven incorporates a front venting flue for more consistent temperatures and less heat escape when door is opened.
- To have stainless steel front, sides and welded steel frame. Gas supply is interconnected from top mounted cooktop.



V36SO

### STANDARD FEATURES

- 35,000 Btu oven burner with standing pilot
- Pilot safety valve in cool zone
- 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
- 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)

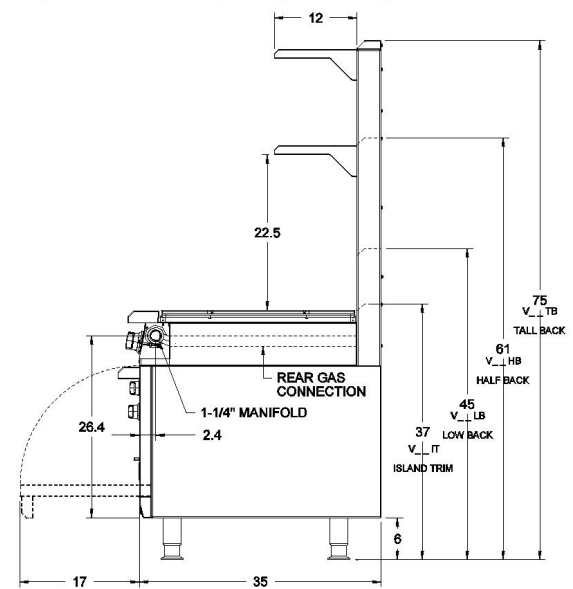
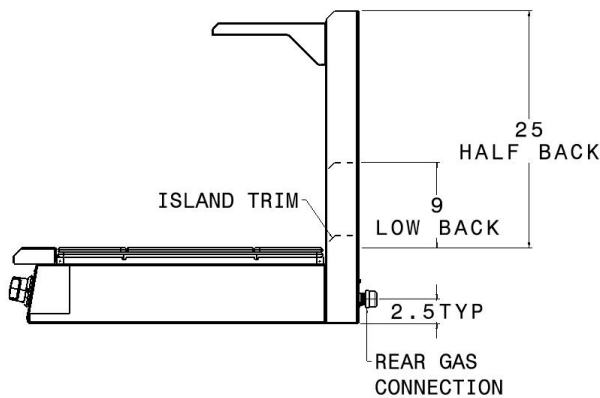
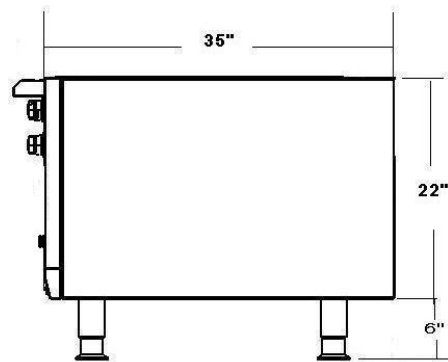
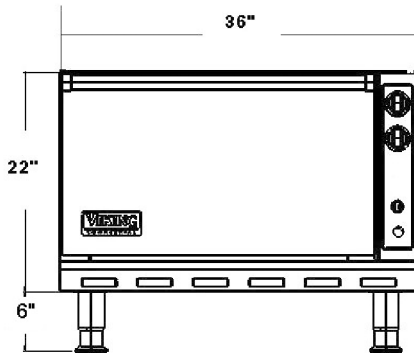
**Note:** All Viking units are modular. Rangetops are separate units and have separate model numbers from bases. To complete a range there must be a base item added, such as oven, cabinet base, refrigerated base or legs.

**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
V36SO	Standard Oven Base	35,000	475 lb
V36SOP	Standard Oven Base with porcelain interior	35,000	475 lb

**GAS:** Each unit to have a 1 1/4" 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.

See separate spec sheet for convection oven

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 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.