





The originator of professional performance for the home is now redefining performance for the professionals themselves. After years of meticulous research, design, and – most importantly – listening, Viking Range Corporation proudly introduces the Viking Commercial line.

The Viking Commercial kitchen includes island suites, ovens, ranges, and broilers of all types, as well as griddles, French tops, hot tops, planchas, salamanders, cheesemelters, and refrigerated equipment stands – all utilizing the unique Viking modular design. Each and every unit is built to the ultra-premium standards and bold style you'd expect from Viking, and designed to provide the features and power you've been asking for.

Heavy-duty features include 30,000 BTU sealed top burners and extra durable construction. Viking Commercial products aren't just built to last, but to stay clean, too. So every nook and cranny offers easy cleanability.

Then there are all the little things, like knobs that stay put, hinged burner box covers that stay on, and counterweighted doors that seal shut to keep heat where it belongs – inside the oven.

It all adds up to a product line unrivaled in features, power, and style. And with a world of options and exclusive color finishes, the Viking Commercial kitchen dazzles chefs and diners, alike.







Viking Commercial Island Suites are available in large or small units and custom built to ensure perfect performance for every kitchen. The open design easily accommodates virtually any piece of cooking equipment while allowing visual contact between chefs from any position on the suite. And of course, the heavy-duty construction can handle everything your chefs dish out.







## **HIGH SHELVES**

- Interchangeable stainless steel tubular or solid shelves (single or double)
- Removable shelf sections for easy cleanup

## **DOUBLE CHEESEMELTER**

- Two rows of burners with controls on each side
- See-through allows visual contact from both sides of suite

## **HIDDEN FLUE**

- Diverts flue products to upright “chimneys”
- No flue obstruction between units
- Flat center surface retains heat for warming or sauces

## **RANGE OVENS**

- Two-piece cast-iron oven floor for maximum heat retention/minimal recovery time
- Removable stainless steel oven spill containment pan
- Front vented for greater heat retention
- Heavy-duty counterweighted oven door with durable hinge design
- Stainless steel oven interior (porcelain available)
- Indirect-fired convection oven (optional) retains flavor and keeps food moist

## **CABINET BASES**

- Built with stainless steel double walls
- Optional slide-out drawer with smooth-operating full-extension roller slides
- Optional stainless steel insulated door

## **FRYER**

- Stainless steel construction
- 12" fryer has a 23 lb. capacity and delivers 50,000 BTUs
- 18" fryer has a 40 – 50 lb. capacity and delivers 110,000 BTUs

A full line of modular options allows you to build specialized features into your custom suite. These models are also available in a lineup or as stand-alone units to easily add Viking Commercial performance to any existing kitchen.



## SEALED BURNER RANGE TOPS

- Exclusive two-piece, removable sealed burners deliver 30,000 BTUs of concentrated power for precise, even heat
- Stainless steel sealed burner bowl for easy cleaning
- Heavy-duty stainless steel rod grates provide lasting durability
- Optional removable stainless steel dishwasher-safe drip pans



## HOT TOPS

- A polished cast-iron plate with bottom studs adds heat conduction efficiency to these heavy-duty, modular units
- Patent-pending two-burner plate design delivers up to 20,000 BTUs to each burner
- Individual burner controls allow common plate temperature or graduated heat



## GRIDDLES

- Heavy-duty, modular design includes a polished 1" thick steel griddle plate
- Each U-burner offers 30,000 BTUs per 12" wide section controlled by an infinite control valve



## FRENCH TOPS

- Heavy-duty front-fired modular units feature a polished cast-iron plate with bottom studs for greater heat conduction efficiency
- Removable two-ring insert allows open burner use
- Each 18" wide burner delivers 30,000 BTUs controlled by a manual infinite control valve



## SALAMANDERS

- High-performance infrared burners generate intense heat to cook quickly and efficiently with minimum shrinkage
- Unique adjustable carriage system



## CHARBROILERS

- Patent-pending cantilevered three-position grates
- Each 12" section boasts two powerful 20,000 BTU stainless steel burners
- Individual burner controls provide maximum efficiency and control
- Grates available in stainless steel or cast iron
- Radiant or briquette



## CHEESEMELTERS

- Powerful infrared burners make quick work of finishing dishes, reheating, browning, and warming plates



## PLANCHAS

- Multiple heat zones deliver graduated or even surface heat
- Available in a variety of sizes



## REFRIGERATED BASES

- Self-contained or remote
- Ultra smooth heavy-duty drawer slides
- Full extension drawers provide superior durability and hold 12" x 20" x 6" pans



Viking Commercial

1511-C E. Orangethorpe Avenue

Fullerton, California 92831 USA

(714) 992-2482

For product information,

call 1-877-307-8877,

or visit the Viking Commercial

Web site at [vikingcommercial.com](http://vikingcommercial.com)