

V SERIES | *Versatile & Dependable, our Commercial Ranges are Built for Operations of all sizes.*

STANDARD FEATURES:

- Stainless steel front, front-top ledge, crumb tray, base and stub back
- 1¼" front gas manifold
- 1¼" rear gas connection
- 4" stainless steel stub riser
- Heavy duty cast grates and aeration bowls
- 6" adjustable legs
- 4" flanged feet for all modular top units
- Stainless steel cabinet base doors and adjustable universal slides with stainless steel shelf for cabinet base models (no shelf or slides in 12" wide cabinet bases)
- Porcelain over steel oven cavity
- Griddles available left or right

**OPTIONS**

- Stainless steel oven cavity
- 650°F Chef's Finishing Oven (standard ovens only)
- Curb mounting
- S-Grates

ACCESSORIES

- Natural or propane gas regulators
- Standard casters or adjustable casters
- Common front-top ledges
- 22" or 34" high back risers with no shelf
- 22" single and 34" double deck risers with solid or flow-thru shelves
- Dolly frames

V SERIES | 36" WIDE - TOP SECTIONS

36" WIDE - TOP SECTIONS

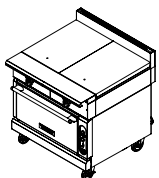
2 HOT TOPS, 2 BURNERS + GRIDDLE, DUAL FRENCH-TOP & DUAL PLANCHA

Model	Base	Top View	Top Configuration	Total BTU/hr
V236H	Modular		2 Hot Tops	60,000
V236HB	Cabinet		2 Hot Tops	60,000
V236HS	Standard		2 Hot Tops	110,000
V236HC	Convection		2 Hot Tops	92,000
V2BG18	Modular		2 Burners & 18" Manual Griddle ¹	92,000
V2BG18B	Cabinet		2 Burners & 18" Manual Griddle ¹	100,000
V2BG18S	Standard		2 Burners & 18" Manual Griddle ¹	100,000
V2BG18C	Convection		2 Burners & 18" Manual Griddle ¹	150,000
V2BG8T	Modular		2 Burners & 18" Thermostatic Griddle ¹	100,000
V2BG8TB	Cabinet		2 Burners & 18" Thermostatic Griddle ¹	100,000
V2BG8TS	Standard		2 Burners & 18" Thermostatic Griddle ¹	150,000
V2BG8TC	Convection		2 Burners & 18" Thermostatic Griddle ¹	132,000
V2FT36	Modular		Dual French-Top	50,000
V2FT36B	Cabinet		Dual French-Top	50,000
V2FT36S	Standard		Dual French-Top	100,000
V2FT36C	Convection		Dual French-Top	82,000
V2P36	Modular		Dual 18" Plancha	35,000
V2P36B	Cabinet		Dual 18" Plancha	35,000
V2P36S	Standard		Dual 18" Plancha	85,000
V2P36C	Convection		Dual 18" Plancha	67,000

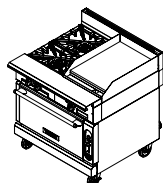
¹ Rapid Recovery™ Composite Plate Griddle options available.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.

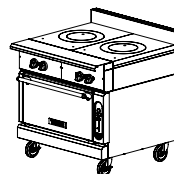
Thermostatic griddle controls allow user to set and maintain a specific temperature.



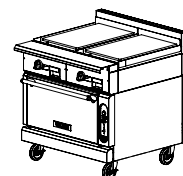
V236HC



V2BG18C



V2FT36C



V2P36C