

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 | 24" WIDE - TOP SECTIONS

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4 BURNERS, 2 HOT TOPS, GRIDDLES, CHARBROILERS & WORK-TOPS

Model	Base	Top View	Top Configuration	Total BTU/hr
V4B24	Modular		4 Burners	140,000
V4B24B	Cabinet		4 Burners	140,000
V224H	Modular		2 Hot Tops	60,000
V224HB	Cabinet		2 Hot Tops	60,000
VGM24	Modular		Manual Griddle ¹	60,000
VGM24B	Cabinet		Manual Griddle ¹	60,000
VGT24	Modular		Thermostatic Griddle ¹	60,000
VGT24B	Cabinet		Thermostatic Griddle ¹	60,000
VCBB24	Modular		Charbroiler ²	65,000
VCBB24B	Cabinet		Charbroiler ²	65,000
VTC24	Modular		VTEC Charbroiler	44,000
VTC24B	Cabinet		VTEC Charbroiler	44,000
VWT24	Modular		Work-Top	N/A
VWT24B	Cabinet		Work-Top	N/A

¹ Rapid Recovery™ Composite Plate Griddle options available.

² Supplied with side splashers and removable back splash.

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.