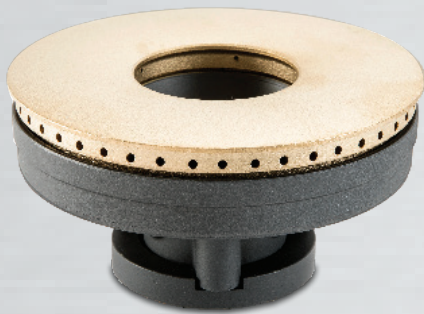




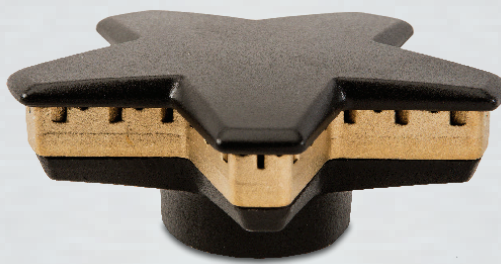
# TALLER. MORE ROBUST. MOST POWERFUL.

## THE VIKING ELEVATION™ BURNER SEE HOW IT STACKS UP.



**VIKING 7 SERIES  
ELEVATION BURNER**

- 23,000 BTU for faster boil and heating
- 62 Ports - 44 Outside, 20 Inside Brass for even heat spread
- 145,000 Total BTUs\*\* - (4) 23,000, (3) 15,000, (1) 8,000 Most Total Power
- VariSimmer Simmer on Elevation Burners gives Superior Performance and Control
- Steady, Even, Consistent Flame using Simmer ensures results
- 4.5" Wide Cap with Inside Burners for Better Heat Distribution
- 2.75" High Burner for Better Cleaning



**THERMADOR  
PEDESTAL STAR BURNER**

- 22,000 BTU
- 35 Ports
- Brass
- 113,630 BTUs\*\* - 6B Only - (5) 18,000, (1) 22,000, (1) 1,630 griddle
- ExtraLow Simmer on Pedestal Burner
- Flame Cycles On and Off on Simmer
- 5" Wide Cap
- 2" High Burner



**WOLF DUAL  
STACKED BURNER**

- 15,000 BTU
- 28 Ports
- Aluminum
- 114,000 Total BTU's\*\* - (7) 15,000 (1) 9,000
- Simmer on Dual Stacked Burners
- Flame is Steady, Even, Consistent on Simmer
- 4" Wide Cap
- 1.5" High Burner

For simmering a steady, even and gentle heat is desired under the cooking vessel. Keeping hot liquids just below the boiling point of water, 212 °F, is the key to this food preparation technique.

\*\*48" gas range, 8 burner