



VARI-SIMMER™ BURNER FACT SHEET

SATIN SIMMER

All Viking ranges are equipped with high performance stainless steel, automatic reignition burners. Rust proof and easy to clean, they offer burner settings ranging from a powerful 15,000 BTU to a **satin simmer** low of 1,000 BTU. The primary simmering advantage with the Viking burner is the manner in which 1,000 BTU's of heat are distributed to the cooking vessel.

While others claim a simmer setting as low as 400 BTU, this heat is distributed in a very concentrated area of 2.4 square inches. This results in 167 BTU per square inch – much more heat than required for professional simmering results. The Viking satin simmer distributes 1,000 BTU of heat in an area of 12.56 square inches, or 80 BTU per square inch.

Ask a professional chef which method of simmering he or she prefers. Why should you settle for anything less?

Carl Schaedel and Co., Inc.

11 Patton Drive West Caldwell, NJ 07006

(973) 228-4300 Fax: (973) 228-1152

Email: schaedel@carlschaedel.com www.carlschaedel.com