



Cooking

Effective February 15, 2015




VGCC Freestanding Gas 30"W. Sealed Burner Range



VGCC530-4B

30"W./24"D. Gas Sealed Burner Range

- **Exclusive** VSH™ Pro Sealed Burner System (VariSimmer™ to High) - combination of unique patented burner and top design provides cleanability plus superior performance at simmer and high
- **Exclusive** 1 - TruPower Plus™ 18,500 BTU Burner (front right burner position)
- 3-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- **Exclusive** SureSpark™ Ignition System for all burners
- **Exclusive** VariSimmer setting for all burners
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- Center grate allows movement of cooking vessels across entire top surface
- **Exclusive** combination of single U-shaped bake burner and infrared broil burner, all with electric spark ignition
- Six functions - natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate and convection defrost
- Extremely large convection oven
 - Overall 23"W. x 16½"H. x 18¾"D. – 4.0 cubic feet
 - AHAM Standard 23"W. x 16½"H. x 17"D. – 3.7 cubic feet
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
- Two halogen lights
- Shipped standard with heavy duty metal knobs with stainless steel finish
- Shipped with stainless steel island trim
- Standard kickspace height

Model		Finish	Price	Shipping wt. lb (kg)
VGCC530-4B (NAT)** Four Burners (Core)		SS		395 (177.8)
		Exclusive Color Finishes*		

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

**Factory LP conversion add add LP after color code)

Accessories	Description	Price	Shipping wt. lb (kg)
P30BG8SS	8"H. Backguard		14 (6.3)
B30HS24SS	High Shelf		45 (20.3)
P30TISS	Island Trim (Supplied with Range)		10 (4.5)
P24CSTSS	Countertop Side Trim (2 pieces)		2 (.9)
P30CRTSS	Countertop Rear Trim		2 (.9)
P30CBF4SS	Curb Base and Custom Curb Base Front		9 (4.1)
LPKPDR	LP/Propane Conversion Kit		2 (.9)
TGSO301	Tru-Glide™ full extension rack		15 (6.8)



VGCC Freestanding Gas 36"W. Sealed Burner Range



VGCC536-6B

36"W./24"D. Gas Sealed Burner Ranges

- **Exclusive** VSH™ Pro Sealed Burner System (VariSimmer™ to High) - combination of unique patented burner and top design provide cleanability plus superior performance at simmer and high
- **VGCC536-6B**
 - **Exclusive** 1 – TruPower Plus™ 18,500 BTU Burner (front right burner position)
 - 5-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- **VGCC536-4G** 4-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
 - 12"W. thermostatically controlled steel griddle/simmer plate
 - Cast aluminum removable grease trough hold 2 ½ cups of liquid
- **Exclusive** SureSpark™ Ignition System for all burners
- **Exclusive** VariSimmer setting for all burners
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- **Exclusive** combination of single U-shaped bake burner and infrared broil burner, all with electric spark ignition
- Six functions - natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate and convection defrost
- Extremely large convection oven
 - Overall 29"W. x 16½"H. x 18¾"D. – 5.1 cubic feet
 - AHAM Standard 29"W. x 16½"H. x 17"D. – 4.6 cubic feet
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
- Two halogen lights
- Shipped standard with heavy duty metal knobs with stainless steel finish
- Shipped standard with stainless steel island trim
- Standard kickspace height

Model		Finish	Price	Shipping wt. lb (kg)
VGCC536-6B (NAT)** Six Burners (Core)		SS		500 (225)
		Exclusive Color Finishes*		
VGCC536-4G (NAT)** Four Burners/12"W. Griddle (Core)		SS		510 (229.5)
		Exclusive Color Finishes*		

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

**Factory LP conversion add (add LP after color code)

Accessories	Description	Price	Shipping wt. lb (kg)
P36BG8SS	8"H. Backguard		17 (7.7)
B36HS24SS	High Shelf		50 (22.5)
P36TISS	Island Trim (Supplied with range)		11 (5.0)
P24CSTSS	Countertop Side Trim (2 pieces)		2 (.9)
P36CRTSS	Countertop Rear Trim		2 (.9)
P36CBF4SS	Curb Base and Custom Curb Base Front		10 (4.5)
LPKPDR	LP/Propane Conversion Kit		2 (.9)
TGSO361	Tru-Glide™ full extension rack		15 (6.8)



VGCC Freestanding Gas 48"W. Sealed Burner Range



VGCC548-6G

48"W./24"D. Gas Sealed Burner Ranges

- **Exclusive** VSH™ Pro Sealed Burner System (VariSimmer™ to High) - combination of unique patented burner and top design provides cleanability plus superior performance at simmer and high
- **VGCC548-8B**
 - **Exclusive** 1 – TruPower Plus™ 18,500 BTU Burner (front right burner position)
 - 7 – 15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- **VGCC548-6G**
 - **Exclusive** 1 – TruPower Plus™ 18,500 BTU Burner (front right burner position)
 - 5 – 15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
 - 12"W. thermostatically controlled steel griddle/simmer plate
 - Removable grease trough holds 2 ½ cups of liquid
 - **Exclusive** SureSpark™ Ignition System for all burners
 - **Exclusive** VariSimmer setting for all burners
 - **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
 - **Exclusive** combination of single U-shaped bake burner and infrared broil burner, all with electric spark ignition
 - Six functions - natural airflow bake, convection bake, infrared broil, convection dehydrate and convection defrost
 - Right Oven - large convection oven
 - Overall 23"W. x 16⅛"H. x 18¾"D. – 4.0 cubic feet
 - AHAM Standard 23"W. x 16⅛"H. x 17"D. – 3.7 cubic feet
 - Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks and two halogen oven lights
 - Left bake oven
 - Overall 12⅞"W. x 16⅛"H. x 18¾"D. – 2.1 cubic feet
 - AHAM 12⅞"W. x 16⅛"H. x 18⅛"D. – 2.0 cubic feet
 - Two heavy-duty racks/six porcelain coated rack positions and two halogen oven lights
 - Shipped standard with heavy-duty metal knobs with stainless steel finish
 - Shipped standard with stainless steel island trim
 - Standard kickspace height

Model		Finish	Price	Shipping wt. lb (kg)
VGCC548-8B (NAT)** Eight Burners (Core)		SS		575 (258.8)
		Exclusive Color Finishes*		
VGCC548-6G (NAT)** Six Burners/12"W. Griddle (Core)		SS		585 (263.3)
		Exclusive Color Finishes*		

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

**Factory LP conversion add add LP after color code)

Accessories	Description	Price	Shipping wt. lb (kg)
P48BG8SS	8"H. Backguard		24 (10.8)
B48HS24SS	High Shelf		60 (27.0)
P48TISS	Island Trim (Supplied with Range)		15 (6.8)
P24CSTSS	Countertop Side Trim (2 pieces)		2 (.9)
P48CRTSS	Countertop Rear Trim		2 (.9)
P48CBF4SS	Curb Base and Custom Curb Base Front		11 (5.0)
LPKPDR	LP/Propane Conversion Kit		2 (.9)
TGSO301	Tru-Glide™ full extension rack		15 (6.8)


VGCC Freestanding Gas 60"W. Sealed Burner Range



VGCC560-6GQ

60"W./24"D. Gas Sealed Burner Ranges

- **Exclusive** VSHT™ (VariSimmer-to-high) Pro Sealed burner System (Vari-Simmer to High) – combination of patented burner and top design provide cleanability plus superior performance at simmer and high
- **Exclusive** – 1 TruPower Plus™ 18,500 BTU Burner (front right burner position)
- 5-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- 12"W. thermostatically controlled steel griddle/simmer plate
 - Cast aluminum removable grease trough holds 2 ½ cups of liquid
- 12"W. grill with flavor generator plates and automatic ignition/re-ignition
 - **Exclusive** two piece removable drip pan holds three quarts of liquid
- **Exclusive** all burners equipped with VariSimmer™ setting and SureSpark™ Ignition System
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- Oven features for BOTH ovens
- **Exclusive** combination of single U-shaped bake burner and infrared broil burner, all with electric spark ignition
 - Six functions - natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate and convection defrost
- Both Ovens - large convection ovens
 - Overall 23"W. x 16 1/8"H. x 18 3/4"D. – 4.0 cubic feet
 - AHAM Standard 23"W. x 16 1/8"H. x 17"D. – 3.7 cubic feet
 - Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks and two halogen oven lights
- Shipped standard with heavy-duty metal knobs with stainless steel finish
- Shipped standard with stainless steel island trim
- Standard kickspace height

Model		Finish	Price	Shipping wt. lb (kg)
VGCC560-6GQ (NAT)** Six Burners/ 12"W. Griddle/12"W. Grill (Core)		SS		745 (335.3)
		Exclusive Color Finishes*		

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

**Factory LP conversion add add LP after color code)

Accessories	Description	Price	Shipping wt. lb (kg)
P601BG8SS	8"H. Backguard		30 (13.5)
B60HS24SS	High Shelf		70 (31.5)
P60TISS	Island Trim (Supplied with Range)		19 (8.6)
P24CSTSS	Countertop Side Trim (2 pieces)		2 (.9)
P60CRTSS	Countertop Rear Trim		2 (.9)
P60CBF4SS	Curb Base and Custom Curb Base Front		14 (6.3)
LPKPDR	LP/Propane Conversion Kit		2 (.9)
TGSO301	Tru-Glide™ full extension rack		15 (6.8)

VGR Freestanding 7 Series Gas 36"W. Ranges



VGR736-6B

36"W./24"D. 7 Series Gas Ranges

- **Exclusive** Viking Elevation Burners™ with brass flame ports
- Three burner sizes efficiently deliver heat to any size cookware
 - 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTUs and one 8,000 BTU burner across the rear
- **VGR736-6B** - 3-23,000 BTU burners; 2-15,000 BTU burners; 1-8,000 BTU burner
- **VGR736-4G** - 2-23,000 BTU burners; 1-15,000 BTU burner; 1-8,000 BTU burner
 - ViChrome™ Griddle
 - **Patent-pending** thermostatically controlled chrome griddle heats evenly
 - Features the **patent-pending** StayCool™ Trough Handle and grease management system
- **Exclusive** VariSimmer™ Setting on all burners provides gentle, even simmering
- **Exclusive** SureSpark™ Ignition System, ensures automatic ignition/re-ignition
- SoftLit™ LED Lights accent the control panel and illuminate knobs
- **Exclusive** seamless, heavy gauge porcelain burner pan with elevated burners prevent spills from baking on
- Continuous grate design allows easy movement of pots and pans from burner to burner
- Grates, burner caps, knobs, griddle and accessories can be easily removed for cleaning
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- **Exclusive** combination of single U-shaped bake burner and infrared broil burner, all with electric spark ignition
- Six functions - natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate and convection defrost
- Extremely large convection oven
 - Overall 29"W. x 16½"H. x 18¾"D. – 5.1 cubic feet; AHAM 29"W. x 16½"H. x 17"D. – 4.6 cubic feet
- Gourmet Glo™ Infrared Gas Broiler provides intense searing heat to lock in savory juices
- **Exclusive** - GentleClose™ Door allows the door to slowly close
- iDevice accessory kitchen thermometer allows monitoring of food from up to 200 feet away via an Apple or Android device using Bluetooth® technology
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
- Two halogen lights
- Accessory broiler pan and tray
- Shipped standard with stainless steel island trim

Model	Finish	Price	Shipping wt. lb (kg)
VGR736-6B (NAT)** Six Burners (Core)	SS		500 (225)
	Exclusive Color Finishes*		
VGR736-4G (NAT)** Four Burners/12"W. Griddle (Core)	SS		510 (229.5)
	Exclusive Color Finishes*		

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

**Factory LP conversion add add LP after color code)

Accessories	Description	Price	Shipping wt. lb (kg)
BG10736SS	10"H. Backguard		17 (7.7)
HS24736SS	High Shelf		50 (22.5)
P736TISS	Island Trim (Supplied with Range)		11 (5.0)
P36CRTSS	Countertop Rear Trim		2 (.9)
LPKVGR	LP/Propane Conversion Kit for 7 Series		2 (.9)
TGSO361	Tru-Glide™ full extension rack		15 (6.8)
PQGDVGR	Reversible grill/griddle (for use with griddle model)		5 (2.3)
GCKVGR	Gas connection kit		2 (.9)
KTAVGR	iDevice Accessory Kitchen Thermometer		2 (.9)

VGR Freestanding 7 Series Gas 48"W. Ranges



VGR748-8B

48"W./24"D. 7 Series Gas Ranges

- **Exclusive** Viking Elevation Burners™ with brass flame ports
- Three burner sizes efficiently deliver heat to any size cookware
 - 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTUs and one 8,000 BTU burner across the rear
- **VGR748-8B** - 4-23,000 BTU burners; 3-15,000 BTU burners; 1-8,000 BTU burner
- **VGR748-6G** - 3-23,000 BTU burners; 2-15,000 BTU burner; 1-8,000 BTU burner
 - ViChrome™ Griddle
 - **Patent-pending** thermostatically controlled chrome griddle heats evenly
 - Features the **patent-pending** StayCool™ Trough Handle and grease management system
- **Exclusive** VariSimmer™ Setting on all burners provides gentle, even simmering
- **Exclusive** SureSpark™ Ignition System, ensures automatic ignition/re-ignition
- SoftLit™ LED Lights accent the control panel and illuminate knobs
- **Exclusive** seamless, heavy gauge porcelain burner pan with elevated burners prevent spillovers from baking on
- Continuous grate design allows easy movement of pots and pans from burner to burner
- Grates, burner caps, knobs, griddle and accessories can be easily removed for cleaning
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- **Exclusive** combination of single U-shaped bake burner and infrared broil burner, all with electric spark ignition
- Six functions - natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate and convection defrost
- Right Oven - large convection oven
 - Overall 23"W. x 16½"H. x 18¾"D. – 4.0 cubic feet; AHAM 23"W. x 16½"H. x 17"D. – 3.7 cubic feet
 - Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks and two halogen oven lights
- Left Bake Oven
 - Overall 12½"W. x 16½"H. x 18¾"D. – 2.1 cubic feet; AHAM 12½"W. x 16½"H. x 18¾"D. – 2.0 cubic feet
 - Two heavy-duty racks/six porcelain coated rack positions and two halogen oven lights
- Gourmet Glo™ Infrared Gas Broiler provides intense searing heat to lock in savory juices
- **Exclusive** - GentleClose™ Door allows the door to slowly close
- iDevice accessory kitchen thermometer allows monitoring of food from up to 200 feet away via an Apple or Android device using Bluetooth® technology
- Accessory broiler pan and tray
- Shipped standard with stainless steel island trim

Model	Finish	Price	Shipping wt. lb (kg)
VGR748-8B (NAT)** Eight Burners (Core)	SS		575 (258.8)
	Exclusive Color Finishes*		
VGR748-6G (NAT)** Six Burners/12"W. Griddle (Core)	SS		585 (263.3)
	Exclusive Color Finishes*		

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

**Factory LP conversion add add LP after color code)

Accessories	Description	Price	Shipping wt. lb (kg)
BG10748SS	10"H. Backguard		24 (10.4)
HS24748SS	High Shelf		60 (27.0)
P748TISS	Island Trim (Supplied with Range)		15 (6.8)
P48CRTSS	Countertop Rear Trim		2 (.9)
LPKVGR	LP/Propane Conversion Kit for 7 Series		2 (.9)
TGSO301	Tru-Glide™ full extension rack		15 (6.8)
PQGDVGR	Reversible grill/griddle (for use with griddle model)		5 (2.3)
GCKVGR	Gas connection kit		2 (.9)
KTAVGR	iDevice Accessory Kitchen Thermometer		2 (.9)

VDSC Freestanding Dual Fuel Self-Clean 30"W. Sealed Burner Range



VDSC530-4B

30"W. / 24"D. Dual Fuel Self-Clean Sealed Burner Range

- **Exclusive** VSH™ Pro Sealed Burner System (Vari-Simmer to High) – combination of patented burner and top design provide cleanability plus superior performance at simmer and high
- **Exclusive** 1 - TruPower Plus™ 18,500 BTU Burner (front right burner position)
- 3-15,000 BTU burners with porcelain/cast iron caps and automatic ignition/re-ignition
- **Exclusive** all burners equipped with VariSimmer™ setting and SureSpark™ Ignition System
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- **Exclusive** Patented Vari-Speed Dual Flow™ convection system has the largest convection fan in the industry; the 8 ½" fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10 pass dual bake element
- Extra large Gourmet-Glo™ glass enclosed infrared broiler
- Rapid Ready™ Preheat System provides super fast preheat times
- High performance cooking modes include Bake, Convection Bake, TruConvect™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost and Self-Clean
- Three strategically located halogen lights
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
- **Exclusive** – largest self-clean convection oven
 - Overall 25 5/16"W. x 16 ½"H. x 19 ½"D. – 4.7 cubic feet
 - AHAM Standard 25 5/16"W. x 16 ½"H. x 16 13/16"D. – 4.1 cubic feet
- Shipped standard with heavy duty metal knobs with stainless steel finish
- Shipped with stainless steel island trim
- Standard kickspace height

Model	Finish	Price	Shipping wt. lb (kg)
VDSC530-4B (NAT)** Four Burners (Core)	SS		410 (184.5)
	Exclusive Color Finishes*		

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

**Factory LP conversion add add LP after color code)

Accessories	Description	Price	Shipping wt. lb (kg)
P30BG8SS	8"H. Backguard		14 (6.3)
B30HS24SS	High Shelf		45 (20.3)
P30TISS	Island Trim (Supplied with Range)		10 (4.5)
P24CSTSS	Countertop Side Trim (2 pieces)		2 (.9)
P30CRTSS	Countertop Rear Trim		2 (.9)
P30CBF4SS	Curb Base and Custom Curb Base Front		9 (4.1)
LPKPDR	LP/Propane Conversion Kit		2 (.9)
TESO301	Tru-Glide™ full extension rack		15 (6.8)

VDSC Freestanding Dual Fuel Self-Clean 36"W. Sealed Burner Range



VDSC536-6B

36"W. / 24"D. Dual Fuel Self-Clean Sealed Burner Range

- **Exclusive** VSH™ Pro Sealed Burner System (VariSimmer™ to High) - combination of unique patented burner and top design provide cleanability plus superior performance at simmer and high
- **Exclusive** Patented Vari-Speed Dual Flow™ convection system has the largest convection fan in the industry; the 8 1/2" fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10-pass dual bake element
- Extra large Gourmet-Glo™ glass enclosed infrared broiler
- Rapid Ready™ Preheat System provides super fast preheat times
- **VDSC536-6B**
 - **Exclusive** 1 – TruPower Plus™ 18,500 BTU Burner (front right burner position)
 - 5-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- **VDSC536-4G** 4-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
 - 12"W. thermostatically controlled steel griddle/simmer plate
 - Cast aluminum removable grease trough hold 2 ½ cups of liquid
- **Exclusive** all burners equipped with VariSimmer™ setting and SureSpark™ Ignition System
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, Convection Dehydrate and Convection Defrost and Self-Clean
- **Exclusive** largest self-clean convection oven
 - Overall 30 5/16"W. x 16 1/2"H. x 19 1/2"D. – 5.6 cubic feet
 - AHAM Standard 30 5/16"W. x 16 1/2"H. x 16 13/16"D. – 4.9 cubic feet
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
- Three halogen lights
- Shipped standard with heavy duty metal knobs with stainless steel finish
- Shipped with stainless steel island trim
- Standard kickspace height

Model		Finish	Price	Shipping wt. lb (kg)
VDSC536-6B (NAT)** Six Burners (Core)		SS		500 (225.0)
		Exclusive Color Finishes*		
VDSC536-4G (NAT)** Four Burners/12"W. Griddle (Specialty)		SS		510 (229.5)
		Exclusive Color Finishes*		

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

**Factory LP conversion add (add LP after color code)

Accessories	Description	Price	Shipping wt. lb (kg)
P36BG8SS	8"H. Backguard		17 (7.7)
B36HS24SS	High Shelf		50 (22.5)
P36TISS	Island Trim		10 (4.5)
P24CSTSS	Countertop Side Trim (2 pieces)		2 (.9)
P36CRTSS	Countertop Rear Trim		2 (.9)
P36CBF4SS	Curb Base and Custom Curb Base Front		10 (4.5)
LPKPDR	LP/Propane Conversion Kit		2 (.9)
TESO361	Tru-Glide™ full extension rack		19 (8.6)

VDSC Freestanding Dual Fuel Self-Clean 48"W. Sealed Burner Range and Accessories

48"W./24"D. Gas Sealed Burner Ranges

- **Exclusive** VSH™ Pro Sealed Burner System (VariSimmer™ to High) - combination of unique patented burner and top design provides cleanability plus superior performance at simmer and high



• **VDSC548-8B**

- **Exclusive** 1 – TruPower Plus™ 18,500 BTU Burner (front right burner position)
- 7 – 15,000 BTU brass sealed burners with porcelain /cast iron caps and automatic ignition/re-ignition

• **VDSC548-6G**

- **Exclusive** 1 – TruPower Plus™ 18,500 BTU Burner (front right burner position)
- 5 – 15,000 BTU brass sealed burners with porcelain /cast iron caps and automatic ignition/re-ignition
- 12"W. thermostatically controlled steel griddle/simmer plate
- Removable grease trough holds 2 ½ cups of liquid
- **Exclusive** all burners equipped with VariSimmer™ setting and SureSpark™ Ignition System
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- **Exclusive** Patented Vari-Speed Dual Flow™ convection system has the largest convection fan in the industry; the 8 ½" fan works bi-directionally for maximum airflow and excellent cooking results
- Rapid Ready™ Preheat System provides super fast preheat times
- Right Oven – large self-clean convection oven
 - Concealed 10 pass dual bake element
 - Extra large Gourmet-Glo™ glass enclosed infrared broiler

- High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost and Self-Clean
- Three strategically located halogen lights
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
- **Exclusive** – largest self-clean convection oven
- Overall 25 5/16"W. x 16 ½"H. x 19 ½"D. – 4.7 cubic feet
- AHAM Standard 25 5/16"W. x 16 ½"H. x 16 13/16"D. – 4.1 cubic feet
- Left Oven – large self-clean convection oven
 - Concealed 4 pass bake element
 - Gourmet-Glo™ glass enclosed infrared broiler
- High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost, Proof and Self-Clean
- Two heavy-duty racks/six porcelain coated rack positions
- One halogen oven light
- Overall 13 ¾"W. x 16 ½"H. x 19 ½"D. – 2.6 cubic feet
- AHAM 13 ¾"W. x 16 ½"H. x 18 5/8"D. – 2.5 cubic feet
- Shipped standard with heavy-duty metal knobs with stainless steel finish
- Shipped standard with stainless steel island trim
- Standard kickspace height

Model		Finish	Price	Shipping wt. lb (kg)
VDSC548-8B (NAT)** Eight Burners (Core)		SS		585 (263.3)
		Exclusive Color Finishes*		
VDSC548-6G (NAT)** Six Burners/12"W. Griddle (Core)		SS		575 (258.8)
		Exclusive Color Finishes*		

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

**Factory LP conversion add add LP after color code)

Accessories	Description	Price	Shipping wt. lb (kg)
P48BG8SS	8"H. Backguard		24 (10.8)
B48HS24SS	High Shelf		60 (27.0)
P48TISSSS	Island Trim (Supplied with Range)		15 (6.8)
P24CSTSS	Countertop Side Trim (2 pieces)		2 (0.9)
P48CRTSS	Countertop Rear Trim		2 (.9)
P48CBF4SS	Curb Base and Custom Curb Base Front		11 (5.0)
LPKPDR	LP/Propane Conversion Kit		2 (0.9)
TESO301	Tru-Glide™ full extension rack		15 (6.8)

VDSC Freestanding Dual Fuel Self-Clean 60"W. Sealed Burner Range



VDSC560-6GQ

60"W./24"D. Dual Fuel Self-Clean Sealed Burner Ranges

- **Exclusive** VSH™ (VariSimmer-to-high) Pro Sealed burner System (Vari-Simmer to High) – combination of patented burner and top design provide cleanability plus superior performance at simmer and high
- **VDSC560-6GQ**
 - **Exclusive** – 1 TruPower Plus™ 18,500 BTU Burner (front right burner position)
 - 5-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
 - 12"W. thermostatically controlled steel griddle/simmer plate
 - Cast aluminum removable grease trough holds 2 ½ cups of liquid
 - 12"W. grill with flavor generator plates and automatic ignition/re-ignition
 - **Exclusive** two piece removable drip pan hold three quarts of liquid
- **Exclusive** all burners equipped with VariSimmer™ setting and SureSpark™ Ignition System
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- Oven features for BOTH ovens
- **Exclusive** Patented Vari-Speed Dual Flow™ convection system has the largest convection fan in the industry; the 8 ½" fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10 pass dual bake element
- Extra large Gourmet-Glo™ glass enclosed infrared broiler
- Rapid Ready™ Preheat System provides super fast preheat times
- High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Dehydrate, Convection Defrost and Self-Clean
- **Exclusive** largest self-clean convection ovens
 - Overall - 25 ⅙"W. x 16 ½"H. x 19 ½"D. – 4.7 cubic feet
 - AHAM Standard – 25 ⅙" x 16 ½"H. x 16 ⅜"D. – 4.1 cubic feet
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks in each oven
- Three halogen oven lights
- Shipped standard with heavy duty metal knobs with stainless steel finish
- Shipped with stainless steel island trim
- Standard kickspace height

Model		Finish	Price	Shipping wt. lb (kg)
VDSC560-6GQ (NAT)** Six Burners/ 12"W. Griddle/12"W. Grill (Core)		SS		745 (335.3)
		Exclusive Color Finishes*		

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

**Factory LP conversion add add LP after color code)

Accessories	Description	Price	Shipping wt. lb (kg)
P601BG8SS	8"H. Backguard		30 (13.5)
B60HS24SS	High Shelf		70 (31.5)
P60TISS	Island Trim (Supplied with Range)		19 (8.6)
P24CSTSS	Countertop Side Trim (2 pieces)		2 (.9)
P60CRTSS	Countertop Rear Trim		2 (.9)
P60CBF4SS	Curb Base and Custom Curb Base Front		14 (6.3)
LPKPDR	LP/Propane Conversion Kit		2 (.9)
TESO301	Tru-Glide™ full extension rack		15 (6.8)

VDR Freestanding 7 Series Dual Fuel Self-Clean 36"W. Ranges



VDR736-6B

36"W./24"D. 7 Series Dual Fuel Self-Clean Ranges

- **Exclusive** Viking Elevation Burners™ with brass flame ports
- Three burner sizes efficiently deliver heat to any size cookware
 - 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTUs and one 8,000 BTU burner across the rear
- **VDR736-6B** - 3-23,000 BTU burners; 2-15,000 BTU burners; 1-8,000 BTU burner
- **VDR736-4G** - 2-23,000 BTU burners; 1-15,000 BTU burner; 1-8,000 BTU burner
 - ViChrome™ Griddle
 - **Patent-pending** thermostatically controlled chrome griddle heats evenly
 - Features the **patent-pending** StayCool™ Trough Handle and grease management system
- **Exclusive** VariSimmer™ Setting on all burners provides gentle, even simmering
- **Exclusive** SureSpark™ Ignition System, ensures automatic ignition/re-ignition
- SoftLit™ LED Lights accent the control panel and illuminate knobs
- **Exclusive** seamless, heavy gauge porcelain burner pan with elevated burners prevent spillovers from baking on
- Continuous grate design allows easy movement of pots and pans from burner to burner
- Grates, burner caps, knobs, griddle and accessories can be easily removed for cleaning
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- High performance cooking modes include Bake, Convection Bake, TruConvect™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, Convection Dehydrate and Convection Defrost and Self-Clean
- Concealed 10 pass dual bake element
- Extra large Gourmet-Glo™ Glass Enclosed Infrared Burner
- **Exclusive** largest self-clean convection oven
 - Overall 30 5/16"W. x 16 1/2"H. x 19 1/2"D. – 5.6 cubic feet; AHAM 30 5/16"W. x 16 1/2"H. x 16 13/16"D. – 4.9 cubic feet
- **Exclusive** - GentleClose™ Door allows the door to slowly close
- iDevice accessory kitchen thermometer allows monitoring of food from up to 200 feet away via an Apple or Android device using Bluetooth® technology
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
- Three halogen lights
- Accessory broiler pan and tray
- Shipped standard with stainless steel island trim

Model	Finish	Price	Shipping wt. lb (kg)
VDR736-6B (NAT)** Six Burners (Core)	SS		500 (225)
	Exclusive Color Finishes*		
VDR736-4G (NAT)** Four Burners/12"W. Griddle (Core)	SS		510 (229.5)
	Exclusive Color Finishes*		

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

**Factory LP conversion add (add LP after color code)

Accessories	Description	Price	Shipping wt. lb (kg)
BG10736SS	10"H. Backguard		17 (7.7)
HS24736SS	High Shelf		50 (22.5)
P736TISS	Island Trim (Supplied with Range)		11 (5.0)
P36CRTSS	Countertop Rear Trim		2 (.9)
LPKVGR	LP/Propane Conversion Kit for 7 Series		2 (.9)
TESO361	Tru-Glide™ full extension rack		19 (8.6)
PQGDVGR	Reversible grill/griddle (for use with griddle model)		5 (2.3)
GCKVGR	Gas connection kit		2 (.9)
KTAVGR	iDevice Accessory Kitchen Thermometer		2 (.9)



VDR Freestanding 7 Series Dual Fuel Self-Clean 48"W. Ranges



VDR748-8B

48"W./24"D. 7 Series Dual Fuel Self-Clean Ranges

- **Exclusive** Viking Elevation Burners™ with brass flame ports
- Three burner sizes efficiently deliver heat to any size cookware
 - 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTUs and one 8,000 BTU burner across the rear
- **VDR748-8B** - 4-23,000 BTU burners; 3-15,000 BTU burners; 1-8,000 BTU burner
- **VDR748-6G** - 3-23,000 BTU burners; 2-15,000 BTU burner; 1-8,000 BTU burner
 - ViChrome™ Griddle
 - **Patent-pending** thermostatically controlled chrome griddle heats evenly
 - Features the **patent-pending** StayCool™ Trough Handle and grease management system
- **Exclusive** VariSimmer™ Setting on all burners provides gentle, even simmering
- **Exclusive** SureSpark™ Ignition System, ensures automatic ignition/re-ignition
- SoftLit™ LED Lights accent the control panel and illuminate knobs
- **Exclusive** seamless, heavy gauge porcelain burner pan with elevated burners prevent spillovers from baking on
- Continuous grate design allows easy movement of pots and pans from burner to burner
- Grates, burner caps, knobs, griddle and accessories can be easily removed for cleaning
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- Right Oven – large self-clean convection oven
 - Concealed 10 pass dual bake element
 - Extra large Gourmet-Glo™ Glass Enclosed Infrared Broiler
 - High performance cooking modes include Bake, Convection Bake, TruConvex™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost and Self-Clean
 - **Exclusive** – largest self-clean convection oven
 - Overall 25 5/16"W. x 16 1/2"H. x 19 1/2"D. – 4.7 cubic feet; AHAM 25 5/16"W. x 16 1/2"H. x 16 13/16"D. – 4.1 cubic feet
- Left Oven – large self-clean convection oven
 - Concealed 4 pass bake element
 - Gourmet-Glo™ Glass Enclosed Infrared Broiler
 - High performance cooking modes include Bake, Convection Bake, TruConvex™ Convection Cooking, Convection Roast, Hi, and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost, Proof and Self-Clean
 - Overall 13 3/4"W. x 16 1/2"H. x 19 1/2"D. – 2.6 cubic feet; AHAM 13 3/4"W. x 16 1/2"H. x 18 5/8"D. – 2.5 cubic feet
- **Exclusive** - GentleClose™ Door allows the door to slowly close
- iDevice accessory kitchen thermometer allows monitoring of food from up to 200 feet away via an Apple or Android device using Bluetooth® technology
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
- Three halogen lights
- Accessory broiler pan and tray
- Shipped standard with stainless steel island trim

Model		Finish	Price	Shipping wt. lb (kg)
VDR748-8B (NAT)** Eight Burners (Core)		SS		575 (258.8)
		Exclusive Color Finishes*		
VDR748-6G (NAT)** Six Burners/12"W. Griddle (Core)		SS		585 (263.3)
		Exclusive Color Finishes*		

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

**Factory LP conversion add LP add LP after color code

Accessories	Description	Price	Shipping wt. lb (kg)
BG10748SS	10"H. Backguard		24 (10.4)
HS24748SS	High Shelf		60 (27.0)
P748TISS	Island Trim (Supplied with Range)		15 (6.8)
P48CRTSS	Countertop Rear Trim		2 (.9)
LPKVGR	LP/Propane Conversion Kit for 7 Series		2 (.9)
TESO301	Tru-Glide™ full extension rack		15 (6.8)
PQGDVGR	Reversible grill/griddle (for use with griddle model)		5 (2.3)
GCKVGR	Gas connection kit		2 (.9)
KTAVGR	iDevice Accessory Kitchen Thermometer		2 (.9)

VESCS Freestanding Electric Self-Clean 30"W. Range



VESCS530-4B

30"W. / 24"D. Electric Self-Clean Range

- Strong, wear-resistant glass ceramic top
- QuickCook™ Surface Elements utilize ribbon element technology - reach full power in about 3 seconds
- Right front - 7" 1800 watt element
- Right rear - 7" 1800 watt element
- 800 watt "bridge" element between right front and right rear elements
- Left front - 6½" 1500 watt element
- Left rear - dual element - 9" 2500 watt/6" 1000 watt element
- **Exclusive** – Patented Vari-Speed Dual Flow™ convection system has the largest convection fan in the industry; the 8 ½" fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10 pass dual bake element
- Extra large Gourmet-Glo™ glass enclosed infrared broiler
- Rapid Ready™ Preheat System provides super fast preheat times
- High performance cooking modes include Bake, Convection Bake, TruConvect™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost and Self-Clean
- Three strategically located halogen lights
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
- **Exclusive** – largest self-clean convection oven in the industry
 - Overall 25 5/16"W. x 16 ½"H. x 19 ½"D. – 4.7 cubic feet
 - AHAM Standard 25 5/16"W. x 16 ½"H. x 16 13/16"D. – 4.1 cubic feet
- Shipped standard with heavy-duty metal knobs with stainless steel finish
- Shipped standard with stainless steel island trim
- Standard kickspace height

Model	Finish	Price	Shipping wt. lb (kg)
VESCS530-4B Four Burners (Specialty)	SS		424 (190.8)
	Exclusive Color Finishes*		

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

Accessories	Description	Price	Shipping wt. lb (kg)
P30BG8SS	8"H. Backguard		14 (6.3)
B30HS24SS	High Shelf		45 (20.3)
P30TISS	Island Trim (Supplied with Range)		10 (4.5)
P24CSTSS	Countertop Side Trim (2 pieces)		2 (.9)
P30CRTSS	Countertop Rear Trim		2 (.9)
P30CBF4SS	Curb Base and Custom Curb Base Front		9 (4.1)
TESO301	Tru-Glide™ full extension rack		15 (6.8)


VISIC Freestanding Electric Induction Self-Clean 30"W. Range



VISIC530-4B

30"W. / 24"D. Induction Self-Clean Range

- **Exclusive** – Only electric 30"W. commercial-type induction range in the industry
- MagneQuick™ induction power generators utilize magnetic energy for superior power, responsiveness and efficiency
- Power management induction system provides a boost of superior power on select elements for faster boil times
- Strong, wear-resistant glass ceramic top
- Commercial-type styling
- Left front – 8" 3700 watt boost/2300 watt element
- Left rear – 6" 1400 watt element
- Right front – 7" 1850 watt element
- Right rear – 7" 1850 watt element
- **Exclusive** – Patented Vari-Speed Dual Flow™ convection system has the largest convection fan in the industry; the 8 ½" fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10 pass dual bake element
- Extra large Gourmet-Glo™ glass enclosed infrared broiler
- Rapid Ready™ Preheat System provides super fast preheat times
- High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost and Self-Clean
- Three strategically located halogen lights
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
- **Exclusive** – largest self-clean convection oven in the industry
 - Overall 25 5/16"W. x 16 ½"H. x 19 ½"D. – 4.7 cubic feet
 - AHAM Standard 25 5/16"W. x 16 ½"H. x 16 13/16"D. – 4.1 cubic feet
- Shipped standard with heavy-duty metal knobs with stainless steel finish
- Shipped standard with stainless steel island trim
- Standard kickspace height

Model		Finish	Price	Shipping wt. lb (kg)
VISIC530-4B Four Burners (Core)		SS		426 (193.2)
		Exclusive Color Finishes*		

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

Accessories	Description	Price	Shipping wt. lb (kg)
P30BG8SS	8"H. Backguard		14 (6.3)
B30HS24SS	High Shelf		45 (20.3)
P30TISS	Island Trim (Supplied with Range)		10 (4.5)
P24CSTSS	Countertop Side Trim (2 pieces)		2 (.9)
P30CRTSS	Countertop Rear Trim		2 (.9)
P30CBF4SS	Curb Base and Custom Curb Base Front		9 (4.1)
TESO301	Tru-Glide™ full extension rack		15 (6.8)

VGRT Built-In Gas 30"W. Sealed Burner Rangetop

**VGRT530-4B**

30"W. / 24"D. Gas Sealed Burner Rangetop

- **Exclusive** VSH™ Pro Sealed Burner System (VariSimmer™ to High) - combination of patented burner and top design provide cleanability plus superior performance at simmer and high
- 1-TruPower Plus™ 18,500 BTU burner (front right burner position)/
- 3-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- Center grate allows movement of cooking vessels across entire top surface
- **Exclusive** all burners equipped with VariSimmer™ setting and SureSpark™ Ignition System
- **Exclusive** tooled and porcelainized cooking surface contains spills for easy cleaning
- Shipped standard with heavy-duty metal knobs with stainless steel finish
- Shipped standard with island trim already attached

Model		Finish	Price	Shipping wt. lb (kg)
VGRT530-4B (NAT)** Four Burners (Specialty)		SS		125 (56.3)

**Factory LP conversion add add LP after color code)

Accessories	Description	Price	Shipping wt. lb (kg)
P30BG8SS	8"H. Backguard		14 (6.3)
B30HS24SS	High Shelf		45 (20.3)
P30TISS	Island Trim (Supplied with Rangetop)		10 (4.5)
P24CSTSS	Countertop Side Trim (2 pieces)		2 (.9)
P30CRTSS	Countertop Rear Trim		2 (.9)
P30CRTRDSS	Countertop Rear Trim for Downdraft		2 (.9)
LPKPDR	LP/Propane Conversion Kit		2 (.9)

VGRT Built-In Gas 36"W. Sealed Burner Rangetop

**VGRT536-6B**

36"W. / 24"D. Gas Sealed Burner Rangetops

- **Exclusive** VSH™ Pro Sealed Burner System (**VariSimmer™ to High**) - combination of patented burner and top design provide cleanability plus superior performance at simmer and high
- **VGRT536-6B Exclusive** 1-TruPower Plus™ 18,500 BTU burner (front right burner position)/ 5-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- **VGRT536-4G** 4-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
 - 12"W. thermostatically controlled steel griddle/simmer plate
 - Cast aluminum removable grease trough holds 2 1/2 cups of liquid
- **Exclusive** all burners equipped with VariSimmer™ setting and SureSpark™ Ignition System
- **Exclusive** tooled and porcelainized cooking surface contains spills for easy cleaning
- Shipped standard with heavy-duty metal knobs with stainless steel finish
- Shipped standard with island trim already attached

Model		Finish	Price	Shipping wt. lb (kg)
VGRT536-6B (NAT)** Six Burners (Core)		SS		150 (47.5)
VGRT536-4G (NAT)** Four Burners/12"W. Griddle (Core)		SS		160 (72.0)

**Factory LP conversion add (add LP after color code)

Accessories	Description	Price	Shipping wt. lb (kg)
P36BG8SS	8"H. Backguard		17 (7.7)
B36HS24SS	High Shelf		50 (22.5)
P36TISS	Island Trim (Supplied with Rangetop)		11 (5.0)
P24CSTSS	Countertop Side Trim (2 pieces)		2 (.9)
P36CRTSS	Countertop Rear Trim		2 (.9)
P36CRTRDSS	Countertop Rear Trim for Downdraft		2 (.9)
LPKPDR	LP/Propane Conversion Kit		2 (.9)

VGRT Built-In Gas 48"W. Sealed Burner Rangetop

**VGRT548-6G**

48"W. / 24"D. Gas Sealed Burner Rangetops

- **Exclusive** VSH™ Pro Sealed Burner System (**VariSimmer™** to **High**) - combination of patented burner and top design provide cleanability plus superior performance at simmer and high
- **VGRT548-8B Exclusive** 1-TruPower Plus™ 18,500 BTU burner (front right burner position)/ 7-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- **VGRT548-6G Exclusive** 1-TruPower Plus™ 18,500 BTU burner (front right burner position)/ 5-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
 - 12"W. thermostatically controlled steel griddle/simmer plate
- **Exclusive** all burners equipped with VariSimmer™ setting and SureSpark™ Ignition System
- **Exclusive** tooled and porcelainized cooking surface contains spills for easy cleaning
- Shipped standard with heavy-duty metal knobs with stainless steel finish
- Shipped standard with island trim already attached

Model		Finish	Price	Shipping wt. lb (kg)
VGRT548-8B (NAT)** Eight Burners (Specialty)		SS		203 (91.4)
VGRT548-6G (NAT)** Six Burners/12"W. Griddle (Core)		SS		203 (91.4)

**Factory LP conversion add add LP after color code)

Accessories	Description	Price	Shipping wt. lb (kg)
P48BG8SS	8"H. Backguard		24 (10.8)
B48HS24SS	High Shelf		60 (27.0)
P48TISS	Island Trim (Supplied with Rangetop)		15 (6.8)
P24CSTSS	Countertop Side Trim (2 pieces)		2 (.9)
P48CRTSS	Countertop Rear Trim		2 (.9)
P48CRTRDSS	Countertop Rear Trim for Downdraft		2 (.9)
LPKPDR	LP/Propane Conversion Kit		2 (.9)

VGRT Built-In 7 Series Gas 36"W. Rangetops



VGRT736-6B

36"W. / 24"D. 7 Series Gas Rangetops

- **Exclusive Viking Elevation Burners™** with brass flame ports
- Three burner sizes efficiently deliver heat to any size cookware
 - 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTUs and one 8,000 BTU burner across the rear
- **VGRT736-6B** - 3-23,000 BTU burners; 2-15,000 BTU burners; 1-8,000 BTU burner
- **VGRT736-4G** - 2-23,000 BTU burners; 1-15,000 BTU burner; 1-8,000 BTU burner
 - ViChrome™ Griddle
 - Thermostatically controlled griddle heats evenly
 - Features the **patent-pending** grease containment system and **patent-pending** StayCool™ Trough Handle
- **Exclusive VariSimmer™ Setting** on all burners provides gentle, even simmering at precisely low cooking temperatures
- **Exclusive SureSpark™ Ignition System**, ensures automatic ignition/re-ignition
- SoftLit™ LED Lights accent the control panel and illuminate knobs
- **Exclusive** seamless, heavy gauge porcelain burner pan with elevated flame ports prevent spillovers from baking on
- Continuous grate design allows easy movement of pots and pans from burner to burner
- Grates, burner caps, knobs, griddle and accessories can be easily removed for cleaning
- Shipped standard with heavy duty metal knobs with stainless steel finish
- Shipped standard with stainless steel island trim

Model		Finish	Price	Shipping wt. lb (kg)
VGRT736-6B (NAT)** Six Burners (Core)		SS		192 (87.1)
VGRT736-4G (NAT)** Four Burners/12"W. Griddle (Core)		SS		192 (87.1)

**Factory LP conversion add add LP after color code)

Accessories	Description	Price	Shipping wt. lb (kg)
BG10736SS	10"H. Backguard		17 (7.7)
HS24736SS	High Shelf		50 (22.5)
P736TISS	Island Trim (Supplied with Range)		11 (5.0)
P36CRTSS	Countertop Rear Trim		2 (.9)
P36CRTRDSS	Countertop Rear Trim for Downdraft		2 (.9)
LPKVGR	LP/Propane Conversion Kit for 7 Series		2 (.9)
PQGDVGR	Reversible grill/griddle (for use with griddle model)		5 (2.3)
GCKVGR	Gas connection kit		2 (.9)

VGRT Built-In 7 Series Gas 48"W. Rangetops



VGRT748-8B

48"W. / 24"D. 7 Series Gas Rangetops

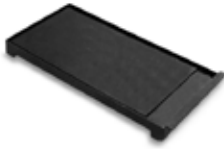
- **Exclusive Viking Elevation Burners™** with brass flame ports
- Three burner sizes efficiently deliver heat to any size cookware
 - 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTUs and one 8,000 BTU burner across the rear
- **VGRT748-8B** - 4-23,000 BTU burners; 3-15,000 BTU burners; 1-8,000 BTU burner
- **VGRT748-6G** - 3-23,000 BTU burners; 2-15,000 BTU burners; 1-8,000 BTU burner
 - ViChrome™ Griddle
 - Thermostatically controlled griddle heats evenly
 - Features the **patent-pending** grease containment system and **patent-pending** StayCool™ Trough Handle
- **Exclusive VariSimmer™ Setting** on all burners provides gentle, even simmering at precisely low cooking temperatures
- **Exclusive SureSpark™ Ignition System**, ensures automatic ignition/re-ignition
- SoftLit™ LED Lights accent the control panel and illuminate knobs
- **Exclusive** seamless, heavy gauge porcelain burner pan with elevated flame ports prevent spillovers from baking on
- Continuous grate design allows easy movement of pots and pans from burner to burner
- Grates, burner caps, knobs, griddle and accessories can be easily removed for cleaning
- Shipped standard with heavy duty metal knobs with stainless steel finish
- Shipped standard with stainless steel island trim

Model		Finish	Price	Shipping wt. lb (kg)
VGRT748-8B (NAT)** Eight Burners (Core)		SS		242 (109.8)
VGRT748-6G (NAT)** Six Burners/12"W. Griddle (Core)		SS		242 (109.8)

**Factory LP conversion add (add LP after color code)

Accessories	Description	Price	Shipping wt. lb (kg)
BG10748SS	10"H. Backguard		24 (10.8)
HS24748SS	High Shelf		60 (27.50)
P748TISS	Island Trim (Supplied with Range)		15 (6.8)
P48CRTSS	Countertop Rear Trim		2 (.9)
P48CRTRDSS	Countertop Rear Trim for Downdraft		2 (.9)
LPKVGR	LP/Propane Conversion Kit for 7 Series		2 (.9)
PQGDVGR	Reversible grill/griddle (for use with griddle model)		5 (2.3)
GCKVGR	Gas connection kit		2 (.9)

Cooking Accessories for Sealed Burner Ranges and Rangetops (VGCC/VDSC/VESC/MISC/VGRT)



12"W. Portable Griddles

- Cast aluminum with rugged commercial grade no-stick finish on cooking surface
- Grease trough in front
- Fits over standard surface grates of 5 Series ranges/rangetops
- Can also be used to quickly defrost frozen foods

Model	Finish	Price	Shipping wt. lb (kg)
SB-PGD (for 5 Series ranges/rangetops)	N/A		10 (4.5)



Portable Griddle For Electric Range

- Cast aluminum with rugged commercial grade no-stick finish on cooking surface
- Grease trough
- Can also be used to quickly defrost frozen foods
- Place over two elements with bridge element

Model	Finish	Price	Shipping wt. lb (kg)
GC-PGD	N/A		8 (3.6)



Wok Grate

- Porcelain/cast iron
- Use in place of surface grate of 5 Series ranges/rangetops (front burners recommended)
- Available in black (BK)

Model	Finish	Price	Shipping wt. lb (kg)
CWGT (for 5 Series ranges/rangetops)	BK		6 (2.7)



Bamboo Cover for Grill and Grates

- Dense bamboo construction
- Made from eco friendly 100% renewable resource
- Can also be used as cutting board
- Fits over standard surface grates and 12"W. grill grate of 5 Series ranges/rangetops
- 11 $\frac{1}{2}$ "W. x 22 $\frac{1}{2}$ "L. x $\frac{3}{4}$ " thick

Model	Finish	Price	Shipping wt. lb (kg)
CBC12QB (for 12"W. 5 Series grill and surface burner grate)	N/A		5 (2.3)



Bamboo Cutting Boards for Griddle

- Dense bamboo construction
- Made from eco friendly 100% renewable resource
- Fits 12"W. griddle plate of 5 Series ranges/rangetops
- 11 $\frac{1}{2}$ "W. x 22 $\frac{1}{2}$ "L. x $\frac{3}{4}$ "H.

Model	Finish	Price	Shipping wt. lb (kg)
CBC12G (for 5 Series ranges/rangetops)	N/A		8 (3.6)

Cooking Accessories for Sealed Burner Ranges and Rangetops (VGCC/VGR/VDSC/VDR/VESC/VISC/VGRT)



TruGlide™ Full Extension Oven Racks

- Rack fits securely on rack supports and fully extends making it easier to load and unload food items
- Can be used in any of the six oven rack positions
- Heavy-duty chrome plated racks match the regular racks shipped with the oven

Model	Finish	Price	Shipping wt. lb (kg)
TESO301 (for 30"/48"/60"W. VDSC/VDR/VESC/VISC Ranges)	N/A		15 (6.8)
TESO361 (for 36"W. VDSC/VDR Ranges)	N/A		19 (8.6)
TGSO301 (for 30"/48"/60"W. VGCC/VGR Ranges)	N/A		15 (6.8)
TGSO361 (for 36"W. VGCC/VGR Ranges)	N/A		19 (8.6)



Broiler Pan And Tray

- For use with all Viking built-in and range ovens
- Heavy-duty porcelainized construction
- Tray allows drippings to fall through to broiler pan
- Tray is removable for easy cleaning

Model	Finish	Price	Shipping wt. lb (kg)
BPT	N/A		5.5 (2.5)



Broiler Pan Rack

- For use with Viking broiler pan
- Provides better broiling and roasting options in convection modes

Model	Finish	Price	Shipping wt. lb (kg)
BPR	N/A		1 (0.45)

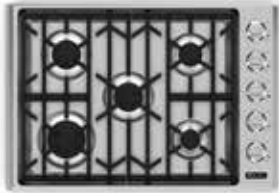


Griddle Cleaning Kit

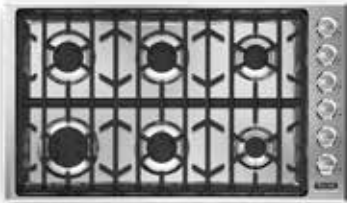
- Fast and easy commercial grade cleaning system
- Same system used in commercial kitchens
- Contains enough for 25+ cleanings
- For use on steel griddles only
- Kit Includes
 - 32 oz. quick clean small appliance cleaner
 - Pad holder (1)
 - Griddle polishing pads (1 pack of 10)
 - Squeegee (1)
 - Cleaning instruction sheet

Model	Finish	Price	Shipping wt. lb (kg)
GCK	N/A		5.7 (2.6)

VGC Built-In Gas 30" and 36"W. Cooktops



VGC530



VGC536

30" and 36"W. Gas Cooktops

- Updated beveled edge design provides sleek styling
- Exclusive SureSpark™ Ignition System for all burners
- Sealed burners with brass flame ports, removable porcelain/cast iron caps, and automatic ignition/re-ignition
- Stainless steel knobs with childproof, push-to-turn safety feature

• **VGC530-5B**

- 30"W. cooktop - 5 burner
- Left front - 18,000 BTU high
- Left rear - 12,000 BTU high
- Center - 12,000 BTU high
- Right rear - 8,000 BTU high
- Right front - 6,000 BTU high
- Spill collection area holds 8 cups of liquid spills

• **VGC536-6B**

- 36"W. cooktop - 6 burner
- Left front - 18,000 BTU high
- Left rear - 10,000 BTU high
- Center front, center rear - 12,000 BTU high
- Right rear - 8,000 BTU high
- Right front - 6,000 BTU high
- Spill collection area holds 11 cups of liquid spills

- All burners have simmer setting

- Natural gas standard; for LP/propane, recommend factory conversion or conversion kit accessory

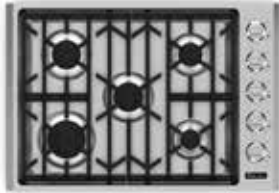


VGC Side Profile

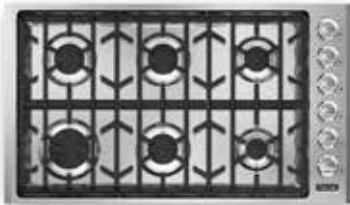
Model	Finish	Price	Shipping wt. lb (kg)
VGC530-5B (NAT)* 30"W. Cooktop (Core)	SS		67 (30.2)
VGC530-5B (LP)* 30"W. Cooktop (Specialty)	SS		67 (30.2)
VGC536-6B (NAT)* 36"W. Cooktop (Core)	SS		80 (36)
VGC536-6B (LP)* 36"W. Cooktop (Specialty)	SS		80 (36)

Accessories	Description	Price	Shipping wt. lb (kg)
PGDVGC	Portable Griddle for VGC		8 (3.6)
WRGVGC	Wok Ring for VGC		1 (0.5)
LPKVGC	LP/Propane Conversion Kit		1 (0.5)
NATVGC	Natural Conversion Kit		1 (0.5)
NKHAVGC	High Altitude Natural Conversion Kit		1 (0.5)

VGSU Built-In Gas 30" and 36"W. Cooktops



VGSU530



VGSU536

30" and 36"W. Gas Cooktops

- Updated commercial-type styling incorporates refined detailing
- Exclusive SureSpark™ Ignition System for all burners
- Sealed burners with brass flame ports, removable porcelain/cast iron caps, and automatic ignition/re-ignition
- Stainless steel knobs with childproof, push-to-turn safety feature

• **VGSU530-5B**

- 30"W. cooktop - 5 burner
- Left front - 18,000 BTU high
- Left rear - 12,000 BTU high
- Center - 12,000 BTU high
- Right rear - 8,000 BTU high
- Right front - 6,000 BTU high
- Spill collection area holds 8 cups of liquid spills

• **VGSU536-6B**

- 36"W. cooktop - 6 burner
- Left front - 18,000 BTU high
- Left rear - 10,000 BTU high
- Center front, center rear - 12,000 BTU high
- Right rear - 8,000 BTU high
- Right front - 6,000 BTU high
- Spill collection area holds 11 cups of liquid spills
- All burners have simmer setting
- Natural gas standard; for LP/propane, recommend factory conversion or conversion kit accessory



VGSU Side Profile

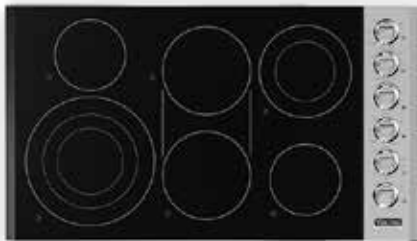
Model	Finish	Price	Shipping wt. lb (kg)
VGSU530-5B (NAT)* 30"W. Cooktop (Core)	SS		67 (30.2)
VGSU530-5B (LP)* 30"W. Cooktop (Specialty)	SS		67 (30.2)
VGSU536-6B (NAT)* 36"W. Cooktop (Core)	SS		80 (36)
VGSU536-6B (LP)* 36"W. Cooktop (Specialty)	SS		80 (36)

Accessories	Description	Price	Shipping wt. lb (kg)
PGDVGC	Portable Griddle for VGSU		8 (3.6)
WRGVGC	Wok Ring for VGSU		1 (0.5)
LPKVGC	LP/Propane Conversion Kit		1 (0.5)
NATVGC	Natural Conversion Kit		1 (0.5)
NKHAVGC	High Altitude Natural Conversion Kit		1 (0.5)

VEC Built-In Electric Radiant Glass Ceramic 30" and 36"W. Cooktops



VEC530



VEC536

30" and 36"W. Electric Radiant Cooktops

- Updated beveled edge design provides sleek styling
- QuickCook™ Surface Elements utilize ribbon element technology - reach full power in about 3 seconds
- Strong, wear resistant glass ceramic top
- Designed to fit the majority of similarly sized cooktop cutouts
- Stainless steel knobs with childproof, push-to-turn safety feature

• **VEC530-4B**

- 30"W. models
- Left front - 12" triple element - 3,200 watt
- Left rear - 6 1/2" element - 1,200 watt
- Bridge element - 800 watt
- Right front - 8 1/2" element - 1,800 watt
- Right rear - 8 1/2" element - 1,800 watt

• **VEC536-6B**

- 36"W. models
- Left front - 12" triple element - 3,200 watt
- Left rear - 6 1/2" element - 1,200 watt
- Center front - 8 1/2" element - 1,800 watt
- Center rear - 8 1/2" element - 1,800 watt
- Bridge element - 800 watt
- Right front - 6 1/2" element - 1,200 watt
- Right rear - 8 1/2" dual element - 2,000 watt

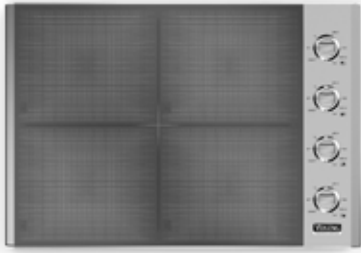
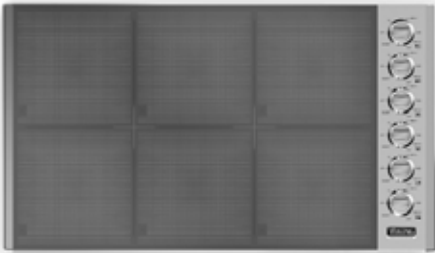


VEC Side Profile



Model		Finish	Price	Shipping wt. lb (kg)
VEC530-4B 30"W. Cooktop (Specialty)		SB		52 (23.4)
VEC536-6B 36"W. Cooktop (Specialty)		SB		63 (28.4)

Accessories	Description	Price	Shipping wt. lb (kg)
PGDVEC	Portable Griddle for VEC		8 (3.6)

VIC Built-In Electric All Induction 30" and 36"W. Cooktops

**VIC530-4B****VIC536-6B****30" and 36"W. All Induction Cooktops**

- MagneQuick™ Induction Elements utilize magnetic energy for superior power, responsiveness and efficiency
- Power Management System provides a boost of superior power on all elements for faster boiling
- Large 9" induction elements each provide up to 3,700 watts of power
- Simmer setting is perfect for gentle melting or keeping cooked food warm
- **EXCLUSIVE** CoolLit™ LED Lights in signature Viking blue illuminate cooking zones while in use
- Child-proof, push-to-turn metal knobs for safe use
- Element lights indicate hot surfaces and active elements
- Sensor turns off element if cookware is not detected within 60 seconds
- **EXCLUSIVE** TransMetallic™ Ceramic Surface is durable, wear resistant and easy to clean
- **VIC530-4B**
 - 30"W. model
 - Four 9"/3,700 watt boost/2,300 watt elements
- **VIC536-6B**
 - 36"W. model
 - Six 9"/3,700 watt boost/2,300 watt elements

Model		Finish	Price	Shipping wt. lb (kg)
VIC530-4B 30"W. Cooktop (Specialty)		ST		52 (23.6)
VIC536-6B 36"W. Cooktop (Specialty)		ST		63 (28.6)

VESO/VEDO Select Built-In Electric 30"W. Single/Double Ovens



VESO



VEDO

Electric 30"W. Thermal-Convection Ovens

- **Exclusive** Vari-Speed Dual Flow™ convection system with 8½" diameter fan blade – largest in the industry
 - **Exclusive** Rapid Ready™ preheat system provides super fast preheating
 - Concealed 10-pass dual bake element provides finer temperature control and makes cleanup easy
 - 10-pass broiler with heat reflector
 - Halogen oven lighting
 - Three heavy-duty racks/six porcelain coated rack positions including one TruGlide™ full extension rack (one in upper oven of double oven)
 - Commercial type styling
 - Digital clock/oven functions
 - 100 minute timer
 - Set cooking time for up to 12 hours
 - Delay cooking feature
 - Tone and digital display indicate pre-set cooking time is finished
- Self-clean ovens
 - Oven functions (convection system in upper oven of double oven)
 - Two-element bake
 - Convection bake
 - TruConvec™ convection cook
 - Convection roast
 - Convection broil
 - Hi broil / Medium broil / Low broil
 - Convection dehydrate / Convection defrost
 - 30"W. Ovens: largest self clean, convection ovens – **Exclusive**
 - Overall 25⁵/₁₆"W. x 16½"H. x 19½"D. – 4.7 cu. ft.
 - AHAM standard 25⁵/₁₆"W. x 16½"H. x 16¹³/₁₆"D. – 4.1 cu. ft.

Model		Finish	Price	Shipping wt. lb (kg)
VESO1302 30"W. Single Oven (Core)		SS		278 (126.1)
		BK/WH		
VEDO1302 30"W. Double Oven (Core)		SS		424 (192.3)
		BK/WH		

Accessories	Description	Price	Shipping wt. lb (kg)
P30FTSSS	Flush Mount Kit for Pro 30"W. Single Ovens		8 (3.6)
P30FTDSS	Flush Mount Kit for Pro 30"W. Double Ovens		10 (4.5)
TESO301	TruGlide Rack for 30"W. Pro Electric Oven		15 (6.8)

VESO/VEDO Premiere Built-In Electric 27"W. and 30"W. Single/Double Ovens



VESO



VEDO

Electric 30"W. Thermal-Convection Ovens

- **Exclusive** Timepiece™ clock/timer
- **Exclusive** Vari-Speed Dual Flow™ convection system with 8½" diameter fan blade – largest in the industry
- **Exclusive** Rapid Ready™ Preheat system provides super fast preheating
- Concealed 10-pass dual bake element provides exceptional temperature control and makes cleanup easy
- Gourmet-Glo™ glass enclosed infrared broiler (upper oven)
- Three strategically located halogen oven lights
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks in a single oven and three in a double oven (two in upper and one in the lower)
- Commercial type styling
- Digital clock/oven functions
 - 100 minute timer
 - Set cooking time for up to 12 hours
 - Delay cooking feature
 - Tone and digital display indicate pre-set cooking time is finished
- Meat probe (upper oven in double ovens) – timer sounds and oven shuts off when desired temp is reached
- Self-clean ovens
- Oven functions (convection system in both upper and lower oven of double ovens)
 - Two-element bake
 - Convection bake
 - TruConvec™ convection cook
 - Convection roast
 - Convection broil
 - Hi broil / Medium broil / Low broil
 - Convection dehydrate / Convection defrost
- 27"W. Ovens: largest self clean, convection ovens - **Exclusive**
 - Overall 22⁵/₁₆"W. x 16½"H. x 19½"D. – 4.2 cu. ft.
 - AHAM 22⁵/₁₆"W. x 16½"H. x 16¹³/₁₆"D. – 3.6 cu. ft.
- 30"W. Ovens: largest self clean, convection ovens - **Exclusive**
 - Overall 25⁵/₁₆"W. x 16½"H. x 19½"D. – 4.7 cu. ft.
 - AHAM 25⁵/₁₆"W. x 16½"H. x 16¹³/₁₆"D. – 4.1 cu. ft.

Model		Finish	Price	Shipping wt. lb (kg)
VESO5272 27"W. Single Oven (Specialty)		SS		273 (123.8)
		Exclusive Color Finishes*		
VEDO5272 27"W. Double Oven (Core)		SS		409 (185.5)
		Exclusive Color Finishes*		
VESO5302 30"W. Single Oven (Core)		SS		293 (132.9)
		Exclusive Color Finishes*		
VEDO5302 30"W. Double Oven (Core)		SS		449 (203.7)
		Exclusive Color Finishes*		

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

Accessories	Description	Price	Shipping wt. lb (kg)
P27FTSSS	Flush Mount Kit for Pro 27"W. Single Ovens		8 (3.6)
P27FTDSS	Flush Mount Kit for Pro 27"W. Double Ovens		10 (4.5)
P30FTSSS	Flush Mount Kit for Pro 30"W. Single Ovens		8 (3.6)
P30FTDSS	Flush Mount Kit for Pro 30"W. Double Ovens		10 (4.5)
TESO27	TruGlide Rack for 27"W. Pro Electric Oven		13 (5.9)
TESO301	TruGlide Rack for 30"W. Pro Electric Oven		15 (6.8)

VDOF French-Door Premiere Built-In Electric 30"W. Double Oven



VDOF730

Electric 30"W. Thermal-Convection Oven

- Open either french-door with just one hand and the companion door conveniently opens simultaneously
- **Exclusive** Vari-Speed Dual Flow™ convection system with 8½" diameter fan blade – largest in the industry
- **Exclusive** Rapid Ready™ Preheat system provides super fast preheating
- Concealed 10-pass dual bake element provides exceptional temperature control and makes cleanup easy
- Gourmet-Glo™ glass enclosed infrared broiler
- Heavy-duty metal knobs are accented with **exclusive** CoolLit™ LED lights in signature Viking blue when unit is turned on
- Three strategically located halogen oven lights
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks in a single oven and three in a double oven (two in upper and one in the lower)
- Commercial type styling
- Digital clock/oven functions
 - Set cooking time for up to 12 hours
 - Delay cooking feature
 - Tone and digital display indicate pre-set cooking time is finished
- Meat probe (upper oven in double ovens) – timer sounds and oven shuts off when desired temp is reached
- Self-clean oven (lower oven only)
- Oven functions (convection system in both upper and lower oven of double ovens)
 - Two-element bake
 - Convection bake
 - TruConvec™ convection cook (element around fan)
 - Convection roast
 - Convection broil
 - Hi broil
 - Medium broil
 - Low broil
 - Convection dehydrate
 - Convection defrost
- 30"W. Ovens: largest self clean, convection ovens - **Exclusive**
 - Overall 25⁵/₁₆"W. x 16½"H. x 19½"D. – 4.7 cubic feet
 - AHAM standard 25⁵/₁₆"W. x 16½"H. x 16¹³/₁₆"D. – 4.1 cubic feet

Model		Finish	Price	Shipping wt. lb (kg)
VDOF730 30"W. Double Oven (Specialty)		SS		449 (203.7)
		Exclusive Color Finishes*		

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

Accessories	Description	Price	Shipping wt. lb (kg)
TESO301	TruGlide Rack for 30"W. Pro Electric Oven		15 (6.8)


V DOT TurboChef Built-In Electric 30"W. Double Oven



V DOT730

TurboChef 30"W. High Speed Oven

- Top Oven
 - Patented Airspeed Technology™ cooks food 15 times faster than conventional cooking methods
 - Large 2.5 cu. ft. oven can hold up to a 26 lb. turkey
 - 7 high performance speed cook modes for versatile performance include bake, roast, broil, air-crisp, toast, dehydrate, and favorites
 - Operates as a standard convection oven in bake mode when using the Convection Bake function
 - Operates as a standard microwave oven when using the Microwave function
 - Defrost function can be used to aid in thawing foods, especially frozen meats and casseroles
 - Nearly 500 profiles automatically determine cook time and temperature, taking the guess work out of cooking
 - Chrome rack with two rack positions accommodate standard and large loads
 - Advanced settings provide the flexibility to control cook settings
 - Save to Favorites feature conveniently stores personalized recipes cook time
- Bottom Oven
 - Extra-large 3.8 cu. ft. oven provides additional capacity for cooking large meals
 - 10 high performance cooking modes and functions include bake, roast, broil, convection bake and roast, high and low broil, warm, proof, and probe
 - Warming setting keeps prepared food at the perfect temperature until ready to serve
 - Proof setting accommodates dough proofing
 - One standard chrome rack, one TruGlide™ Full Extension Rack, and six rack positions accommodate a variety of cookware sizes
 - Meat probe ensures perfect baking/roasting of meats
- Dual halogen lights in both ovens provide better visibility
- Porcelainized oven cavities make cleanup easy
- Door hinges with hydraulic damper for smoother opening and closing
- Self-clean function in both ovens

Model		Finish	Price	Shipping wt. lb (kg)
V DOT730 30"W. Double Oven (Specialty)		SS		410 (186)
		Exclusive Color Finishes*		

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

Accessories	Description	Price	Shipping wt. lb (kg)
TTSO301	TruGlide Rack for TurboChef Double Oven		15 (6.8)

VESO/VEDO Touch Control Premiere Built-In Electric 30"W. Single/Double Ovens



VESO



VEDO

Electric 30"W. Thermal-Convection Ovens

- **Exclusive** custom designed electronic touch controls which disappear when not in use
- **Exclusive** Vari-Speed Dual Flow™ convection system with 8½" diameter fan blade – largest in the industry
- **Exclusive** Rapid Ready™ preheat system provides super fast preheating
- Concealed 10-pass dual bake element provides finer temperature control and makes cleanup easy
- Gourmet Glo™ glass enclosed infrared broiler (upper oven)
- Three strategically located halogen oven lights
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks in a single oven and three in a double oven (two in upper and one in lower)
- Commercial-type styling
- Digital clock/oven functions
 - 100 minute timer
 - Set cooking time for up to 12 hours
 - Delay cooking feature
 - Tone and digital display indicate pre-set cooking time is finished
- Meat probe (upper oven in double ovens)
- Timer sounds and oven shuts off when desired temp is reached
- Self-clean ovens
- Oven functions (convection system in both upper and lower oven of double ovens)
 - Two-element bake, Convection bake, TruConvec™ convection cook (element around fan), Convection roast, Convection broil, Hi broil, Medium broil, Low broil, Convection dehydrate, Convection defrost, Auto Roast, Proof, Sabbath mode
- Recipes setting allows personalized recipes to be entered and stored
- 30"W. Ovens: largest self clean, convection ovens – **Exclusive**
 - Overall 25⅞"W. x 16½"H. x 19½"D. – 4.7 cubic feet
 - AHAM standard 25⅞"W. x 16½"H. x 16⅓"D. – 4.1 cubic feet

Model		Finish	Price	Shipping wt. lb (kg)
VESO5302T 30"W. Single Oven (Core)		SS		293 (132.9)
		Exclusive Color Finishes*		
VEDO5302T 30"W. Double Oven (Core)		SS		449 (203.7)
		Exclusive Color Finishes*		

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

Accessories	Description	Price	Shipping wt. lb (kg)
P30FTSSS	Flush Mount Kit for Pro 30"W. Single Ovens		8 (3.6)
P30FTDSS	Flush Mount Kit for Pro 30"W. Double Ovens		10 (4.5)
TESO301	TruGlide Rack for 30"W. Pro Electric Oven		15 (6.8)

VMOS Conventional Microwave Oven and VMOC Convection Microwave Oven and Built-In Trim Kits

**VMOS201****Microwave Oven**

- 13 Sensor settings
- Breakfast and lunch options for cooking and reheating foods
- 15 minute dinners and preset recipes each offer 5 recipes with easy to follow steps
- Add-a-minute allows you to add a minute to cooking time by simply touching a button
- Warm/hold feature allows you to keep food warm for up to 30 minutes
- Child lock safety feature locks the control panel to prevent unwanted operation
- Interior oven cavity
 - 17 $\frac{3}{8}$ "W. x 10"H. x 18 $\frac{5}{8}$ "D.
 - 2.0 Cubic ft.
 - 16" diameter turntable
- Place on countertop or install as a built-in using a trim kit (listed below - sold separately)

Model	Finish	Price	Shipping wt. lb (kg)
VMOS201 (Professional microwave) (Core)	SS		46 (20.9)
	BK/WH		
VMTK272 27"W. Professional Built-in trim kit	SS		12 (5.4)
VMTK302 30"W. Professional Built-in trim kit	SS		13 (5.9)
VMTK362 36"W. Professional Built-in trim kit	SS		15 (6.8)
PMF272TK 27"W. Flush Mount Kit for Microwave trim (must be used with VMTK trim kit)	SS		5 (2.3)
PMF302TK 30"W. Flush Mount Kit for Microwave trim (must be used with VMTK trim kit)	SS		5 (2.3)
PMF362TK 36"W. Flush Mount Kit for Microwave trim (must be used with VMTK trim kit)	SS		6 (2.7)

**VMOC206****Convection Microwave Oven**

- Instant sensor settings for cooking, reheating foods and popping popcorn
- Four convection settings: convecbroil, convecroast, convecbake and manual convection
 - Convection settings use a high speed fan that circulates air past the heat source and around the food; allows multiple rack baking
- Low mix bake and high mix roast settings offer use of convection heat to seal and brown outside of foods while using microwave energy to ensure the interior is cooked
- Add-a-minute allows you to add a minute to cooking time by simply touching a button
- Child lock safety feature locks the control panel to prevent unwanted operation
- Convection microwave cookbook comes standard with unit
- Interior oven cavity
 - 16 $\frac{1}{8}$ "W. x 9 $\frac{5}{8}$ "H. x 16 $\frac{1}{8}$ "D.
 - 1.5 Cubic ft.
 - 15 $\frac{3}{8}$ " Diameter turntable
- Place on countertop or install as a built-in using a trim kit (listed below - sold separately)

Model	Finish	Price	Shipping wt. lb (kg)
VMOC206 (Professional microwave) (Core)	SS		69 (31.3)
	BK/WH		
VMTK277 27"W. Professional Built-in trim kit	SS		19 (8.6)
VMTK307 30"W. Professional Built-in trim kit	SS		19 (8.6)
VMTK367 36"W. Professional Built-in trim kit	SS		22 (10)
PMF277TK 27"W. Flush Mount Kit for Microwave trim (must be used with VMTK trim kit)	SS		2 (.9)
PMF307TK 30"W. Flush Mount Kit for Microwave trim (must be used with VMTK trim kit)	SS		2 (.9)
PMF367TK 36"W. Flush Mount Kit for Microwave trim (must be used with VMTK trim kit)	SS		2 (.9)

VCSO Combi Steam/Convect™ Microwave Oven



VCSO210
(pictured with built-in trim kit)

Combi Steam/Convect™ Microwave Oven

- Commercial-type styling and design
- Four Ovens in One: Steam Convection, Steam, Convection, and Microwave
- 43 Automatic sensor settings
- 6 Balanced Meals settings which cook in 25 minutes or less
- Steam is an extremely healthy cooking method
- Allows a vast variety of foods to be cooked in different ways without compromising taste
- Demonstration and Sleep Modes
- Child lock safety feature locks the control panel to prevent unwanted operation
- 1.1 cubic feet
- Place on countertop or install as a built-in using trim kit (listed below-sold separately)

Model	Finish	Price	Shipping wt. lb (kg)
VCSO210 (Professional steam) (Specialty)	SS		51 (23.1)
VTKS300 30"W. Professional Built-in trim kit	SS		19 (8.6)

VMOD Undercounter DrawerMicro™ Oven and VMOR Convection Microwave Hood and Accessory

**VMOD241****Undercounter DrawerMicro™ Ovens**

- Commercial type-styling and design
- Digital LCD display
- 11 Sensor settings total
- Sensor popcorn/sensor reheat
- Automatic defrost
- Add-a-minute allows you to add a minute to cooking time by simply touching a button
- Warm/hold feature allows you to keep food warm for up to 30 minutes
- Child lock safety feature locks the control panel to prevent unwanted operation
- Timer function
- 1.0 cubic feet
- Interior oven cavity
 - 17^{11/32}"W. x 5^{7/8}"H. x 17^{1/8}"D.
- Place undercounter below countertop, rangetop, or as stand-alone unit

Model	Finish	Price	Shipping wt. lb (kg)
VMOD241 (Professional DrawerMicro™ Oven) (Core)	SS (Stainless Steel only)		96 (43.5)

**VMOR205****Convection Microwave/Hood**

- Commercial type-styling and design
- Instant sensor settings for cooking, reheating foods and popping popcorn
- Four convection settings: ConvecBroil, ConvecRoast, ConvecBake and manual convection
- Convection settings use a high speed fan that circulates air past the heat source and around the food; allows multiple rack baking
- Low mix bake and high mix roast settings offer use of convection heat to seal and brown outside of foods while using microwave energy to ensure the interior is cooked
- Add-a-minute allows you to add a minute to cooking time by simply touching a button
- Child lock safety feature locks the control panel to prevent unwanted operation
- Convection microwave cookbook comes standard with unit
- Built-in exhaust system
- 300 CFM blower
- May be vented out the top, back or converted to recirculate
- 13" diameter turntable
- Exterior dimensions
 - 29^{15/16}"W. x 16^{5/16}"H. x 15^{5/16}"D.
- Interior oven cavity
 - 1.1 cubic ft.
- For use over 24" and 30"W. Viking non-grill cooking products

Model	Finish	Price	Shipping wt. lb (kg)
VMOR205 Professional (Core)	SS (Stainless Steel finish only)		85 (38.6)

**Replacement Charcoal Filters**

- For use with VMOR205
- Recommend replacement every 6-12 months

Model	Finish	Price	Shipping wt. lb (kg)
CFOR1	NA		2 (0.9)

VEWD Built-In Electric 27" and 30"W. Warming Drawers and Accessories



VEWD

27" and 30"W. Warming Drawers

- **Professional Warming Drawer**
 - **VEWD527** 27"W. model: 17 1/4"W. x 6"H. x 22 3/4"D. - 1.4 cu. ft. - 425 watt element
 - **VEWD530** 30"W. model: 20 1/2"W. x 6"H. x 22 3/4"D. - 1.6 cu. ft. - 450 watt element
 - Commercial-type size, construction, design, and styling
 - Moisture selector control
 - Temperature settings from 90°F to 250°F
- **Exclusive** two half-sized low racks and moisture cup standard
 - Stainless steel low racks with slots for heat distribution
 - Partially fill moisture cup with water to increase moisture in pan
- Entire drawer removes for easy cleaning
- Stainless steel roller bearing glides

Model		Finish	Price	Shipping wt. lb (kg)
VEWD527 (27"W.) Professional (Specialty)		SS		80 (36)
		Exclusive Color Finishes*		
VEWD530 (30"W.) Professional (Core)		SS		90 (40.5)
		Exclusive Color Finishes*		

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

Warming Drawer Flush Mount Kits

Model	Price	Shipping wt. lb (kg)
V27FTWSS - 27" W. Flush Mount Kit - Warming Drawer		2 (.9)
V30FTWSS - 30" W. Flush Mount Kit - Warming Drawer		2 (.9)



Pan/Lid Set

- Five commercial pans with lids
- Two 2 1/2"D. x 12"L. x 7"W.
- Two 4"D. x 12"L. x 7"W.
- One 4"D. x 12"L. x 10 1/2"W.
- Heavy gauge stainless steel

Model	Price	Shipping wt. lb (kg)
PAN-VEWD		10 (4.5)