



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 infrared broil, convection dehydrate and convection defrost
 - Right Oven - large convection oven
 - 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
 - Left bake oven
 - Overall 12 1/8"W. x 16 1/8"H. x 18 3/4"D. – 2.1 cubic feet
 - AHAM 12 1/8"W. x 16 1/8"H. x 18 1/8"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) |
| P48TIISS | 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 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 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 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
- 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 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
- 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 1/2 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 ⅞"W. x 16 ½"H. x 19 ½"D. – 4.7 cubic feet
 - AHAM Standard – 25 ⅞"W. 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, TruConvec™ 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, TruConvect™ 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, TruConvect™ 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 (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) |

VESC Freestanding Electric Self-Clean 30"W. Range

**VESC530-4B****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) |
|--|---|---------------------------|-------|----------------------|
| VESC530-4B 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) |

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

**VISC530-4B****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) |
|---|---|---------------------------|-------|----------------------|
| VISC530-4B 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** VSHT™ 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

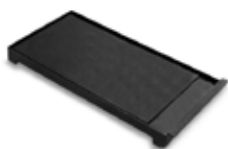
- **Exclusive Viking Elevation Burners™** with brass flame ports
- Three burner sizes efficiently deliver heat to any size cookware
 - 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTUs and one 8,000 BTU burner across the rear
- **VGRT748-8B** - 4-23,000 BTU burners; 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/VISC/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
- 11½"W. x 22½"L. x ¾" 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
- 11½"W. x 22½"L. x ¾"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) |

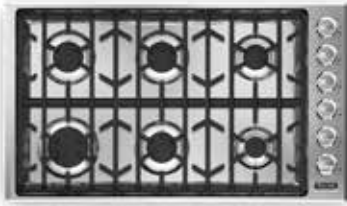


Griddle Cleaning Kit

- 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

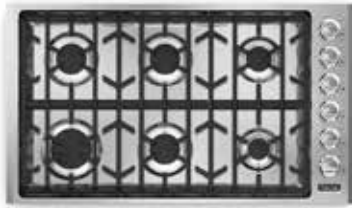


VGC Side Profile

| 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

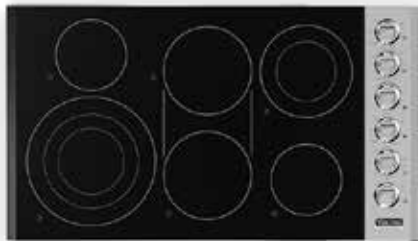


VGSU Side Profile

| 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 ½" element - 1,200 watt
- Bridge element - 800 watt
- Right front - 8 ½" element - 1,800 watt
- Right rear - 8 ½" element - 1,800 watt

• VEC536-6B

- 36"W. models
- Left front - 12" triple element - 3,200 watt
- Left rear - 6 ½" element - 1,200 watt
- Center front - 8 ½" element - 1,800 watt
- Center rear - 8 ½" element - 1,800 watt
- Bridge element - 800 watt
- Right front - 6 ½" element - 1,200 watt
- Right rear - 8 ½" dual element - 2,000 watt

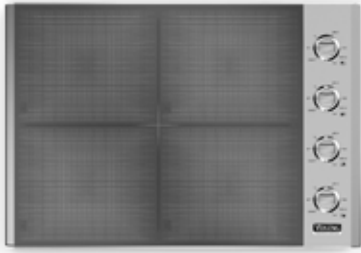
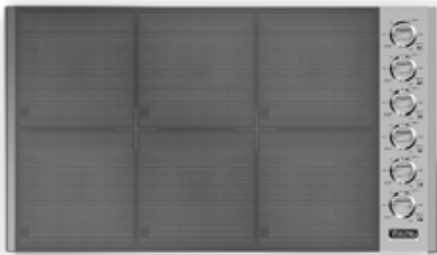


VEC Side Profile



| 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 25⅝"W. x 16½"H. x 19½"D. – 4.7 cubic feet
 - AHAM standard 25⅝"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
 - 17¹¹/₃₂"W. x 5⁷/₈"H. x 17¹/₈"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
 - 29¹⁵/₁₆"W. x 16⁵/₁₆"H. x 15⁵/₁₆"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 13/16"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) |