

5 SERIES 30" AND 36"W. GAS RANGES

Viking Professional 5 Series – VGIC

COMMERCIAL-TYPE COOKING POWER

- EXCLUSIVE Stainless steel open burners with porcelain/cast iron caps provide restaurant caliber performance
 - All burners are 15,000 BTUs
- EXCLUSIVE VariSimmer[™] Setting for all burners
- EXCLUSIVE all burners equipped with SureSpark[™] Ignition System for consistent and reliable ignition
 - Automatic re-ignition; surface burners light at any position on the knob and re-light if extinguished, even on lowest setting
- Heavy-duty metal knobs with stainless steel finish shipped standard
- EXCLUSIVE combination of single 30,000 BTU U-shaped burner and infrared broiler with SureSpark ignition system
- ■Gourmet-Glo[™] Infrared Broiler provides intense searing heat for broiling applications
- Large-capacity oven with six rack positions (see specifications for oven interior dimensions)
- Six functions natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate, and convection defrost
- All convection modes utilize the ProFlow[™] Convection Air Baffle, which is specifically designed to ensure balanced airflow for even heat distribution
- Convection fan switch conveniently located on control panel
- Heavy-duty broiler pan/grid
- Halogen oven lights for excellent visibility throughout the oven cavity



EASY OPERATION AND CLEANUP

- Removable porcelain burner bowls provide easy clean-up
- Burner caps are easily removable for quick cleaning
- Heavy-duty, porcelainized, cast-iron removable surface grates provide continuous front-to-rear, left-to-right surface for easy movement of large pots

MODEL NUMBERS

- ■VGIC53014B 30"W. Gas Range; four burners
- VGIC53616B 36"W. Gas Range; six burners

ACCESSORIES

- P30BG8SS 8"H. backguard for 30" range
- P36BG8SS 8"H. backguard for 36" range
- B30HS24SS high shelf for 30" range
- B36HS24SS high shelf for 36" range
- P24CSTSS countertop side trim (2 pieces)
- P30CRTSS countertop rear trim for 30" range
- P36CRTSS countertop rear trim for 36" range

- P30CBF4SS curb base and custom curb base front for 30" range
- P36CBF4SS curb base and custom curb base front for 36" range
- LPKPDR LP/Propane Conversion Kit

COLOR FINISHES

- Available in seven exclusive color finishes
- Stainless Steel (SS), Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)



WARRANTY

- 2-year full complete product
- 90-day full cosmetic parts such as glass, painted items and decorative items
- 5-year limited gas burners

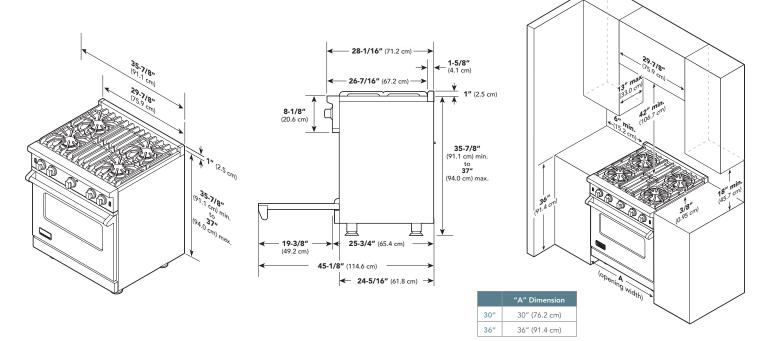


5 SERIES 30" AND 36"W. GAS RANGE

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GAS 30" AND 36"W. OPEN BURNER RANGE			
DESCRIPTION	VGIC5301	VGIC5361	
Overall Width	29-7/8" (75.9 cm)	35-7/8" (91.1 cm)	
Overall Height	To top of side trim - 35-7/8" (91.1 cm) min. 37" (94.0 cm) max. Legs adjust - 1-1/8" (2.9 cm)		
Overall Depth from Rear*	To end of side panel - 24-5/16" (61.8 cm) To front of door - 25-3/4" (65.4 cm) To end of landing ledge - 28-1/16" (71.2 cm) To end of door handle - 28-11/16" (72.9 cm) *Add 1" to overall depth for ranges with backguards installed against a combustible wall.		
Additions to Base Height	To top of island trim - add 1" (2.5 cm) To top of backguard - add 8" (20.3 cm) To top of high shelf - add 23-1/2" (59.7 cm)		
Gas Requirements	Shipped Natural or LP/Propane, field convert with conversion kit (purchased separately); accepts standard residential 1/2" (1.3 cm) ID gas service line		
Gas Manifold Pressure	Natural 5.0" W.C.P./ Liquid Propane L/P 10.0" W.C.P.		
Electrical Requirements	120VAC/60 Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to unit		
Max Amp Usage	.83 amps	1.5 amps	
Surface Burner Rating Natural/LP	15,000 BTU (4.4 kW)/	12,500 BTU (3.7 kW)	
Broil Burner Rating Natural/LP	18,000 BTU (5.3 kW)/16,000 BTU (4.7 kW)		
Oven Burner Rating Natural/LP	30,000 BTU (8.	30,000 BTU (8.8 kW) Nat./LP	
Oven(s) Interior Width	23" (58.4 cm)	29" (73.7 cm)	
Oven(s) Interior Height	16-1/8" (16-1/8" (40.9 cm)	
Oven(s) Interior Depth	Overall - 18-3/4" (47.6 cm)		
Oven(s) Volume Overall AHAM	4.0 cu. ft. 3.7 cu. ft.	5.1 cu. ft. 4.6 cu. ft.	
Approximate Shipping Weight	410 lbs. (184.5 kg)	500 lbs. (225 kg)	

Please do not prepare installation from brochure data only. See installation instructions for important clearance/installation information. **The AHAM Standard for measuring oven capacity subtracts the door plug and convection baffle dimension from the total oven volume.



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For detailed product information, model numbers, or to request a quote call 1-888-845-4641 or visit vikingrange.com © 2015 Viking Range, LLC All rights reserved. Specifications subject to change without notice.

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