



FREESTANDING RANGES



Viking Range, LLC

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or visit vikingrange.com.



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The first Viking range introduced professional performance to the home in 1987. And a culinary revolution began. Mere foodies were transformed into veritable chefs – outfitted with the power and features previously reserved for restaurant kitchens. Of course, imitators soon followed. But the Viking range continued to reset the benchmark for ultra-premium kitchens with each new model and refined feature.

Today the full line of Viking ranges offers unrivaled power and performance. The largest oven capacity. The largest convection fan. Commercial-strength infrared broiler. And of course, precision control of the most powerful gas burners on the market. Or, if you prefer, induction or infrared electric elements.

Only a Viking kitchen offers the features, sizes, and options to cook anything you like, any way you like.



Viking Professional freestanding ranges

These are the icons — the style and power that introduced professional performance to the home. We've made quite a few upgrades over the years. But these are still the ranges people see when they dream of a professional kitchen.

It's just a question of how big you dream.



VGR 7 Series Gas Ranges*

- 36" and 48" widths; 24" depth
- Gas oven
- Gas sealed Elevation Burners™



VDR 7 Series Dual Fuel Ranges*

- 36" and 48" widths; 24" depth
- Electric self-cleaning oven(s)
- Gas sealed surface Elevation Burners™



VGCC 5 Series Gas Ranges*

- 30", 36", 48", and 60" widths; 24" depth
- Gas oven(s)
- Gas sealed surface burners



VGSC 5 Series Gas Ranges*

- 30", 36", and 48" widths; 24" depth
- Gas self-cleaning oven(s)
- Gas sealed surface burners

*Shown with optional backguard accessory

Viking Professional freestanding ranges

Gas or electric? Both? Neither? Viking Professional ranges deliver unrivaled performance for every cooking style and fuel type.



VDSC 5 Series Dual Fuel Ranges*

- 30", 36", 48", and 60" widths; 24" depth
- Electric self-cleaning oven(s)
- Gas sealed surface burners



VDSC 5 Series Dual Fuel Electronic Control Ranges*

- 30", 36", and 48" widths; 24" depth
- Electric self-cleaning oven(s)
- Gas sealed surface burners



VESC 5 Series Electric Range*

- 30" width; 24" depth
- Electric self-cleaning oven
- Electric surface elements



VISC 5 Series Electric Induction Range*

- 30" width; 24" depth
- Electric self-cleaning oven
- Induction surface elements

*Shown with optional backguard accessory

7 Series gas sealed burner ranges

VGR models

The Viking Professional 7 Series Gas Ranges feature 23,000 BTU elevated surface burners adapted from the Viking Commercial product line, combined with a fully-featured convection oven to create a restaurant-caliber range unlike any other on the residential market.

Commercial-type cooking power

- **Exclusive** – Elevation Burners™ with brass flame ports boast 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTU burners and one 8,000 BTU burner across the rear
- **Exclusive** – VariSimmer™ Setting on all burners provides gentle, even simmering at precisely low cooking temperatures
- Three burner sizes efficiently deliver heat to any size cookware
- **Exclusive** – SureSpark™ Ignition System ensures automatic ignition/re-ignition should the burners extinguish at any time while cooking
- Extra-large oven accommodates various size bakeware for multi-rack cooking
- 6 high-performance cooking modes: natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate and convection defrost (right oven only in 48" model)
- **Exclusive** – combination of single 30,000 BTU U-shaped burner and infrared broiler with SureSpark™ Ignition System (15,000 BTU burner in left oven of 48" model)
- Gourmet Glo™ Infrared Gas Broiler provides intense searing heat to lock in savory juices (right oven only in 48" model)

- **Exclusive** – Proflow™ Convection Baffle circulates heat in oven cavity to maximize even cooking (right oven only in 48" model)
- **Exclusive** – GentleClose™ Door allows the door to slowly close, ensuring delicate baked goods are not disturbed
- **Exclusive** – TruGlide™ Full Extension Racks for safe and easy removal of heavy bakeware
- Accessory kitchen thermometer allows monitoring of food from up to 200 feet away via an Apple or Android device using Bluetooth® technology. Perfect for baking and roasting so you never have to worry about undercooking
- Accessory broiler pan and tray provide more roasting and broiling options

ViChrome™ Griddle (select models)

- **PATENT PENDING** thermostatically controlled chrome griddle heats evenly to provide consistent cooking across the entire surface and can be easily removed and carried to the sink for easy cleaning
- Inspired by the Viking Commercial plancha, the 7 Series griddle features the **EXCLUSIVE** and **PATENT PENDING** Grease Management System™ that strategically directs excess grease into an easily-removable capture trough for quick and easy cleanup

- **EXCLUSIVE** and **PATENT PENDING** StayCool™ Trough Handle is designed to resist heat from the griddle so that the trough can be easily removed and hot grease discarded

Easy operation and cleanup

- 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, making cleanup easy
- Continuous grate design allows easy movement of pots and pans from burner to burner
- Easy to clean porcelainized oven cavity
- Grates, burner caps, knobs, griddle and accessories can be easily removed and carried to a sink for cleaning



VGR748-6G – Gas 48" wide sealed burner range



VGR736*
Gas 36" Wide Range



VGR748*
Gas 48" Wide Range

Automatic re-ignition surface burners re-light if inadvertently extinguished at even the lowest setting, guaranteeing a flawlessly prepared meal every time.





7 Series dual fuel sealed burner self-cleaning ranges

VDR models

The Viking Professional 7 Series Dual Fuel Ranges feature commercial power surface burners merged with the high performance features of the Viking Professional electric oven for one truly superior range.

Commercial-type cooking power

- **Exclusive** – Elevation Burners™ with brass flame ports boast 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTU burners and one 8,000 BTU burner across the rear
- **Exclusive** – VariSimmer™ Setting on all burners provides gentle, even simmering at precisely low cooking temperatures
- Three burner sizes efficiently deliver heat to any size cookware
- **Exclusive** – SureSpark™ Ignition System ensures automatic ignition/re-ignition should the burners extinguish at any time while cooking
- Largest self-clean oven cavity in the industry has enough space to accommodate various size bakeware for multi-rack cooking
- PATENTED Vari-Speed Dual Flow™ Convection System has the largest fan in the industry; the 8 1/2" two-speed fan works bi-directionally for maximum airflow and excellent cooking results
- 12 high-performance cooking modes: bake, convection bake, TruConvec™ Convection Cooking, convection roast, hi, med and low broil, convection broil, convection dehydrate, convection defrost, proof (left oven on 48"W. range), and self-clean

- **Exclusive** – GourmetGlo™ Infrared Broiler provides intense heat to lock in savory juices
 - Concealed 10 pass dual bake element provides precise temperature control (right oven on 48"W. range)
 - Concealed four pass bake element (left oven on 48"W. range)
 - Accessory kitchen thermometer allows monitoring of food from up to 200 feet away via an Apple or Android device using Bluetooth® technology. Perfect for baking and roasting so you never have to worry about undercooking
 - **Exclusive** – Rapid Ready™ Preheat provides one of the fastest preheat times - so your oven is ready to begin cooking when you are (right oven on 48"W. range)
 - **Exclusive** – TruGlide™ Full Extension Racks for safer and easier removal of heavy bakeware
 - Accessory broiler pan and tray provide more roasting and broiling options
- ViChrome™ Griddle (select models)
- **PATENT PENDING** thermostatically controlled chrome griddle heats evenly to provide consistent cooking across the entire surface and can be easily removed and carried to the sink for easy cleaning

- Inspired by the Viking Commercial plancha, the 7 Series griddle features the **EXCLUSIVE** and **PATENT PENDING** Grease Management System™ that strategically directs excess grease into an easily-removable capture trough for quick and easy cleanup
- **EXCLUSIVE** and **PATENT PENDING** StayCool™ Trough Handle is designed to resist heat from the griddle so that the trough can be easily removed and hot grease discarded

Easy operation and cleanup

- 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, making cleanup easy
- Continuous grate design allows easy movement of pots and pans from burner to burner
- Easy to clean porcelainized oven cavity
- Grates, burner caps, knobs, griddle and accessories can be easily removed and carried to a sink for cleaning



VDR7436-6G – Dual fuel 36" wide sealed burner range



Convection baking circulates air around the golden bread loaves as the precise heat steadily bakes them.

5 Series gas sealed burner ranges

VGCC models

The Viking Professional sealed burner ranges up the ante on performance with a roaring 18,500 BTU surface burner available on certain models and a powerful 30,000 BTU U-shaped burner in the large-capacity oven. And seemingly subtle design cues like beveled landing ledge and full-width door make an impressive difference in the kitchen.

Commercial-type cooking power

- **Exclusive** – VSH™ (VariSimmer-to-high) Pro sealed burner system
 - TruPowerPlus™ 18,500 BTU front right burner (select 36" and 48" wide models only)
 - All other 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; left oven in 48" wide model has one 15,000 BTU burner
- Gourmet-Glo infrared broiler provides intense searing heat for broiling applications (right oven only in 48" wide model)

- 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 (right oven only in 48" wide model)
- 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
- Two halogen oven lights for excellent visibility throughout the oven cavity

Easy operation and cleanup

- **Exclusive** – one-piece tooled and porcelainized cooking surface for easy cleanup
- 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



The 18,000 BTU Gourmet-Glo infrared broiler provides professional broiling power in a residential range.



VGCC530*
Gas 30" Wide Range



VGCC536*
Gas 36" Wide Range



VGCC548*
Gas 48" Wide Range



VGCC560*
Gas 60" Wide Range



VGCC548-6G – Gas 48" wide sealed burner range



ProFlow convection air baffle circulates air for balanced heat distribution.





Blanchard finish on steel griddle/simmer plate retains cooking oils for stick-resistant cooking.

Optional features available on 36", 48", and 60" wide models

Griddle/Simmer Plate – 12" wide

- Commercial-grade, machined steel construction with blanchard finish to retain cooking oils for stick-resistant cooking
- Thermostatically controlled for precise temperatures
- Cast grease trough can be easily removed from front of griddle for cleaning

Char-Grill

- Automatic electric spark ignition/re-ignition
- Porcelainized, cast-iron one-piece grate
- Porcelainized flavor-generator plates catch drippings and circulate smoke around food for outdoor-grilled flavor
- **Exclusive** – two-piece porcelainized drip pan holds up to three quarts of liquid
- Drip tray located beneath the burner catches any possible drippings not caught in drip pan



Open your own breakfast counter with the sizzling steel of the optional griddle.



5 Series gas sealed burner self-cleaning ranges

VGSC models

A self-cleaning gas range is a rare commodity to begin with. But these models offer a truly unique combination of features with powerful burners, a single 30,000 BTU U-shaped oven burner, and interior halogen lighting – so you can admire your gleaming large-capacity oven.

Commercial-type cooking power

- **Exclusive** – VSH (VariSimmer-to-high) Pro sealed burner system
 - TruPowerPlus 18,500 BTU front right burner (select 36" and 48" wide models only)
 - All other 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; left oven in 48" wide model has 15,000 BTU burner
- Gourmet-Glo infrared broiler provides intense searing heat for broiling applications (right oven only in 48" wide model)

- Large-capacity oven(s) 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 (right oven only in 48" wide model)
- All convection modes utilize the ProFlow™ convection air baffle, which is specifically designed to ensure balanced airflow for even heat distribution
- Heavy-duty broiler pan/grid
- Four halogen oven lights for excellent visibility throughout the oven cavity

Easy operation and cleanup

- Self-cleaning porcelain oven
- **Exclusive** – one-piece tooled and porcelainized cooking surface for easy cleanup
- 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



VGSC536-4Q – Gas 36" wide sealed burner self-cleaning range shown with accessory 8" high backguard



The large capacity oven coupled with ProFlow convection heat ensures even the biggest bird browns perfectly.



VGSC530*
Gas 30" Wide
Self-Cleaning Range



VGSC536*
Gas 36" Wide
Self-Cleaning Range



VGSC548*
Gas 48" Wide
Self-Cleaning Range

*Shown with optional backguard accessory





The optional Char-Grill features a one-piece porcelainized cast-iron grate for easy cleanup.

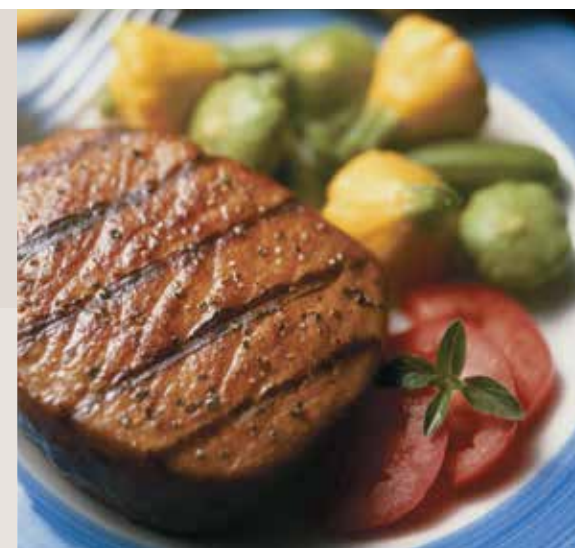
Optional features available on 36" and 48" wide models

Griddle/Simmer Plate – 12" wide

- Commercial-grade, machined steel construction with blanchard finish to retain cooking oils for stick-resistant cooking
- Thermostatically controlled for precise temperatures
- Cast grease trough can be easily removed from front of griddle for cleaning

Char-Grill

- Automatic electric spark ignition/re-ignition
- Porcelainized, cast-iron one-piece grate
- Porcelainized flavor-generator plates catch drippings and circulate smoke around food for outdoor-grilled flavor
- **Exclusive** – two-piece porcelainized drip pan holds up to three quarts of liquid
- Drip tray located beneath the burner catches any possible drippings not caught in drip pan



The Char-Grill's flavor generator plates catch and smoke drippings for genuine grilled taste.



5 Series dual fuel sealed burner self-cleaning ranges

VDSC models

As every cook knows, perfection is a never-ending process. And the dual fuel sealed burner ranges are proof of that. With a spectrum of settings from delicate VariSimmer to a searing 18,500 BTUs, this is the most precise and reliable sealed burner system available. The range also offers the largest oven capacity and one of the fastest preheat times on the market. And a host of ultra-premium features will help you perfect even your most challenging recipes.

Commercial-type cooking power

- **Exclusive** – VSH (VariSimmer-to-high) Pro sealed burner system
 - TruPowerPlus 18,500 BTU front right burner (select 36", 48", and 60" wide models only)
 - All other burners are 15,000 BTUs
- **Exclusive** – VariSimmer setting for all burners
- **Exclusive** – all burners equipped with SureSpark ignition system for consistent and reliable ignition every time
 - 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** – largest oven cavity in the industry
- **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 provides precise temperature control (4-pass bake element in left oven of 48" wide model)
- Extra-large Gourmet-Glo glass-enclosed infrared broiler provides superior broiling performance
- Rapid Ready™ preheat provides one of the fastest preheat times, so your oven is ready to begin cooking when you are

- Oven(s) have six porcelain-coated rack supports and come standard with one TruGlide™ full extension oven rack and two standard oven racks in each large oven
- Three strategically located oven lights provide maximum visibility; one light in left oven of 48" wide model
- Heavy-duty broiler pan and tray with rack provide more roasting and broiling options
- High-performance cooking modes include bake, convection bake, TruConvec™ convection cooking, convection roast, broil, convection broil, convection dehydrate, and convection defrost; left oven in 48" wide model includes proofing mode

Easy operation and cleanup

- **Exclusive** – one-piece tooled and porcelainized cooking surface for easy cleanup
- 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
- Self-cleaning porcelain ovens
- Concealed bake element(s) make for easy cleanup of oven cavity



VDSC560 – Dual fuel 60" wide sealed burner range shown with accessory high shelf



VDSC530*
Dual Fuel
30" Wide Range



VDSC536*
Dual Fuel
36" Wide Range



VDSC548*
Dual Fuel
48" Wide Range



VDSC560*
Dual Fuel
60" Wide Range

*Shown with optional backguard accessory



The largest convection fan available ensures golden perfection.



Heavy-duty racks and broiler pan make the most of the largest oven capacity on the market.

Optional features available on 36", 48", and 60" wide models

Giddle/Simmer Plate – 12" wide

- Commercial-grade, machined steel construction with blanchard finish to retain cooking oils for stick-resistant cooking
- Thermostatically controlled for precise temperatures
- Cast grease trough can be easily removed from front of giddle for cleaning

Char-Grill

- Automatic electric spark ignition/re-ignition
- Porcelainized, cast-iron one-piece grate
- Porcelainized flavor-generator plates catch drippings and circulate smoke around food for outdoor-grilled flavor
- **Exclusive** – two-piece porcelainized drip pan holds up to three quarts of liquid
- Drip tray located beneath the burner catches any possible drippings not caught in drip pan



Extra-large Gourmet-Glo glass-enclosed infrared broiler delivers enough power to perfectly sear the thickest porterhouse you can find.

5 Series dual fuel electronic control ranges

VDSC models

Convenience and performance seldom walk hand in hand. But the remarkably easy-to-use electronic controls of these dual fuel ranges actually make even better use of its heavy-duty power and tremendous capacity. Knobs and push buttons offer both tactile control and advanced features. Mirrored displays reveal cooking and timer information, and then disappear when not in use. Very cool. But the 18,500 BTU TruPowerPlus burner instantly silences any question of style over substance.

Commercial-type cooking power

- Custom-designed electronic controller and display combine professional cooking features with the sleek styling and design of electronic controls
 - Additional features and functions of the new custom-designed electronic controls:
 - Digital Clock – can be displayed or set to disappear when range is not in use
 - AutoRoast – automatically sears the outside of meats and then returns to the pre-set temperature in the standard Convection Roast mode
 - Meat Probe – offers perfect baking/roasting of fine meats
 - Timed Bake – set the oven to begin cooking up to 24 hours later and then drop into a 150° F HOLD mode when cooking time is complete
 - Timer – independent timer function can be used for timing items independent of the range oven
 - Oven Lock – this child protection function prevents the oven controls from being activated when the oven is not in use
 - Custom Settings
 - Clock Format – choose between 12-hour or 24-hour clock display format
 - Degree Format – choose between Fahrenheit or Celsius temperature setting
- Brightness – increase or decrease the brightness of the electronic display
 - Sabbath Mode – allows users belonging to religions with "no work" restrictions to program their oven to comply with the Sabbath requirement
 - Showroom Mode – allows the range to be hooked up to a 120-volt electrical supply for showroom or display purposes
 - **Exclusive** – VSH (VariSimmer-to-high) Pro sealed burner system
 - TruPowerPlus 18,500 BTU front right burner (select 30", 36", and 48" wide models)
 - All other 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** – largest oven cavity in the industry
 - **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 provides precise temperature control



VDSC530T – 30" wide
electronic control
dual fuel range

The front right TruPowerPlus burner
delivers a roaring 18,500 BTUs.



VDSC530T*
Dual Fuel
30" Wide Range



VDSC536T*
Dual Fuel
36" Wide Range



VDSC548T*
Dual Fuel
48" Wide Range

*Shown with optional backguard accessory





Mirrored displays illuminate temperature, timer, and function information – then disappear when not in use.

- Extra-large Gourmet-Glo glass-enclosed infrared broiler provides superior broiling performance
- Rapid Ready preheat provides one of the fastest preheat times, so your oven is ready to begin cooking when you are
- Oven(s) have six porcelain-coated rack supports and come standard with one TruGlide full extension oven rack and two standard oven racks in each large oven
- Three strategically located oven lights provide maximum visibility; one light in left oven of 48" wide model
- Heavy-duty broiler pan and tray with rack provide more roasting and broiling options
- High performance cooking modes include bake, convection bake, TruConvec convection cooking, convection roast, auto roast, meat probe, broil, convection broil, convection dehydrate, and convection defrost; left oven in 48" wide model includes proofing mode

Easy operation and cleanup

- **Exclusive** – one-piece tooled and porcelainized cooking surface for easy cleanup
- 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
- Self-cleaning porcelain ovens
- Concealed bake element(s) make for easy cleanup of oven cavity

Optional features available on 36" and 48" wide models

Griddle/Simmer Plate – 12" wide

- Commercial-grade, machined steel construction with blanchard finish to retain cooking oils for stick-resistant cooking
- Thermostatically controlled for precise temperatures
- Cast grease trough can be easily removed from front of griddle for cleaning

Char-Grill

- Automatic electric spark ignition/re-ignition
- Porcelainized, cast-iron one-piece grate
- Porcelainized flavor-generator plates catch drippings and circulate smoke around food for outdoor-grilled flavor
- **Exclusive** – two-piece porcelainized drip pan holds up to three quarts of liquid
- Drip tray located beneath the burner catches any possible drippings not caught in drip pan



The largest convection oven on the market circulates heat for racks upon racks of perfection.

5 Series electric range

VESC model

Redefine your kitchen with the Viking Professional electric range. Soufflés, racks of lamb, pan-seared scallops – suddenly, any menu is possible. This incredibly powerful electric range provides both the largest oven capacity available and the largest convection fan on the market. TruGlide full-extension rack and three halogen lights add a world of convenience. And new chrome-plated beveled knobs offer precise control for the QuickCook™ surface elements – which reach full power in nearly three seconds.

Commercial-type cooking power

- QuickCook surface elements utilize ribbon technology – elements reach full power in about three seconds
- Wide range of surface elements and wattages
 - Right front – 7" 1,800-watt element
 - Right rear – 7" 1,800-watt element
 - 800-watt "bridge" element between right front and right rear elements; excellent for use in conjunction with both right elements for griddling with optional accessory
 - Left front – 6 1/2" 1,500-watt element
 - Left rear (dual element) – 9" New 2,500-watt element/6" 1,000-watt element
- High infrared transmission for fast surface cooking, regardless of type of cookware used
- **Exclusive** – largest oven cavity in the industry
- **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 provides precise temperature control

- Extra-large Gourmet-Glo glass-enclosed infrared broiler provides superior broiling performance
- Rapid Ready preheat provides one of the fastest preheat times, so your oven is ready to begin cooking when you are
- Oven has six porcelain-coated rack supports and comes standard with one TruGlide full extension oven rack and two standard oven racks
- Three halogen oven lights for excellent visibility throughout the oven cavity
- Heavy-duty broiler pan and tray with rack provide more roasting and broiling options
- High-performance cooking modes include bake, convection bake, TruConvec convection cooking, convection roast, broil, convection broil, convection dehydrate, and convection defrost

Easy operation and cleanup

- Strong, wear-resistant glass ceramic surface for excellent cleanability
- Self-cleaning porcelain oven
- Concealed 10-pass dual bake element makes for easy cleanup of the oven cavity



VESC530-4B – Electric 30" wide range shown with accessory 8" high backguard



VESC530*
Electric
30" Wide Range

*Shown with optional backguard accessory



QuickCook surface elements reach full power in a mere three seconds.

The TruConvec setting uses heat from a rear element only to turn out several racks of evenly baked cookies.



5 Series induction range

VISC model

The Viking Professional induction range marries professional performance with exceptional efficiency. MagneQuick™ surface elements utilize magnetic power to actually transform your cookware into its own heat source – and an amazingly powerful one, at that. The heat transfer is nearly instantaneous, incredibly precise, and 90% efficient. And if you need anything else to feel good about, there’s the tremendous self-cleaning convection oven below.

Commercial-type cooking power

- Only 30" wide commercial-type induction self-cleaning 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
- Wide range of surface elements and wattages
 - Right front – 7" 1,850-watt element
 - Right rear – 7" 1,850-watt element
 - Left front – 8" 3,700-watt boost/2,300-watt element
 - Left rear – 6" 1,400-watt element
- **Exclusive** – Largest oven cavity in the industry
- **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 provides precise temperature control

- Extra-large Gourmet-Glo glass-enclosed infrared broiler provides superior broiling performance
- Rapid Ready preheat provides one of the fastest preheat times, so your oven is ready to begin cooking when you are
- Oven has six porcelain-coated rack supports and comes standard with one TruGlide full extension oven rack and two standard oven racks
- Three strategically located oven lights provide maximum visibility
- Heavy-duty broiler pan and tray with rack provide more roasting and broiling options
- High-performance cooking modes include bake, convection bake, TruConvec convection cooking, convection roast, broil, convection broil, convection dehydrate, and convection defrost

Easy operation and cleanup

- Strong, wear-resistant glass ceramic surface for excellent cleanability
- Self-cleaning porcelain oven
- Concealed 10-pass dual bake element makes for easy cleanup of the oven cavity



VISC530-4B – Induction 30" wide range shown with accessory 8" high backguard



Most high-end stainless steel, cast iron, and enamel cookware is compatible with induction. To be sure, test yours with a magnet.



VISC530*
Induction
30" Wide Range

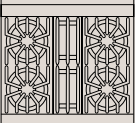
*Shown with optional backguard accessory



Surface configurations

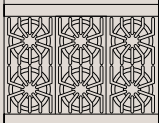
Gas ranges

VGCC530-4B
VGSC530-4B
VDSC530-4B
VDSC530T-4B



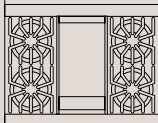
30" wide
four burners

VGR736-6B
VDR736-6B
VGCC536-6B
VGSC536-6B
VDSC536-6B
VDSC536T-6B



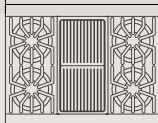
36" wide, six burners

VGR736-4G
VDR736-4G
VGCC536-4G
VGSC536-4G
VDSC536-4G



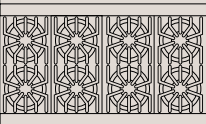
36" wide, four burners
12" wide griddle/
simmer plate

VGCC536-4Q
VGSC536-4Q
VDSC536-4Q



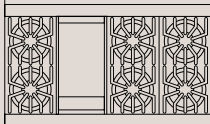
36" wide, four burners
12" wide char-grill

VGR748-8B
VDR748-8B
VGCC548-8B
VGSC548-8B
VDSC548-8B



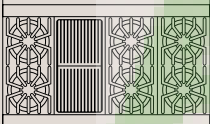
48" wide, eight burners

VGR748-6G
VDR748-6G
VGCC548-6G
VGSC548-6G
VDSC548-6G
VDSC548T-6G



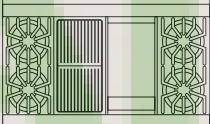
48" wide, six burners
12" wide griddle/simmer plate

VGCC548-6Q
VGSC548-6Q
VDSC548-6Q



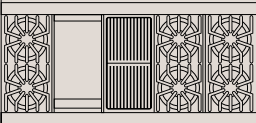
48" wide, six burners
12" wide char-grill

VGCC548-4GQ



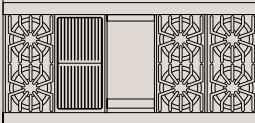
48" wide, four burners
12" wide griddle/simmer plate
12" wide char-grill

VGCC560-6GQ



60" wide, six burners
12" wide griddle/simmer plate
12" wide char-grill

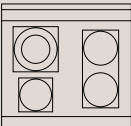
VDSC560-6GQ



60" wide, six burners
12" wide char-grill
12" wide griddle/simmer plate

Electric range

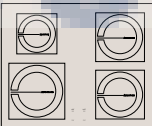
VESC530-4B



30" wide
four burners
bridge element

Induction range

VISC530-4B



30" wide
four burners

- Available in Stainless Steel (SS), Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cinnamon (CN), Cobalt Blue (CB), Dijon (DJ), Graphite Gray (GG), Stone Gray (SG), Viking Blue (VB), and Wasabi (WS)

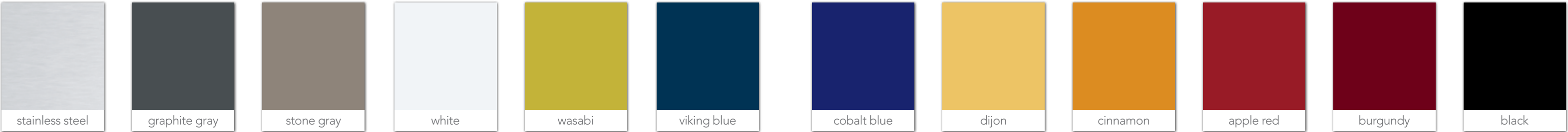
Exclusive finishes

Design Integrity

Consistency in both performance and design should be a major consideration when building or remodeling a home. With the complete Viking indoor or outdoor kitchen, every single product works together in form and function with the same level of excellence. It's something Viking calls Design Integrity™.

Viking offers complete ultra-premium kitchens and truly consistent design, while delivering the quality and performance that makes Viking the true market leader. Across all product categories, the knobs, handles, bezels, curves, angles, and lines all follow the same design cues – even the grain of stainless is the same from product to product. This enables the designer to create a perfectly harmonious kitchen.

You wouldn't install mismatched cabinets and drawers or countertops. Yet design differences are even more dramatic between multiple appliance manufacturers. Traditional or contemporary. Stainless steel or color finishes. No matter the look you're going for, no one can match the Viking kitchen and Viking Design Integrity.



Cooking accessories

- Wok grate (CWGT)
 - For use on 5 Series sealed burner ranges
- Wok ring (PWRG)
 - For use on 5 Series sealed burner ranges
- Portable griddles
 - 12" wide – PQGDVGR; reversible; for use on 7 Series ranges
 - 12" wide – SB-PGD; for use on 5 Series sealed burner ranges
 - 12" wide – GC-PGD; for use on electric range
- Bamboo cover (CBC12QB)
 - For use on 5 Series sealed burner ranges
- Bamboo cutting board (CBC12G)
 - For use on 5 Series sealed burner ranges
- Stainless Steel covers
 - 12" wide – CSC12U; for use on 5 Series sealed burner ranges with grill or griddle
- TruGlide full extension racks
 - For use with 30" wide VESC and VISC ranges (TESO301)
 - For use with 30" wide, 48" wide (right oven), and 60" wide (both ovens) VDSC ranges (TESO301) and 36" wide VDSC ranges (TESO361)
- Griddle cleaning kit (GCK)
 - For use with griddle model ranges
- Black knob kits
 - For use on 5 Series Professional ranges
- White knob kits
 - For use on 5 Series Professional ranges

Warranty highlights



- Three-year full – complete range
- Ninety-day full – cosmetic parts such as glass, painted items, and decorative items
- Lifetime limited – stainless steel exterior
- Five-year limited – all gas burners and electric elements
- Ten-year limited – porcelain oven and porcelain inner door panel
- Ninety-day No Quibble Guarantee – We will repair or replace your product within the first 90 days of purchase in the unlikely event of a manufacturing defect

7 Series stainless steel installation accessories

VGR/VDR		
DESCRIPTION	36"W. RANGES	48"W. RANGES
10" High Backguard	BG10736	BG10748
High-Shelf	HS24736	HS24748
Island Trim	P736TII*	P748TII*
Countertop Rear Trim	P36CRT	P48CRT
Curb Base Front**	P36CBF4	P48CBF4

5 Series stainless steel installation accessories

VGIC/VGCC/VDSC/VESC/VISC				
DESCRIPTION	30"W. RANGES	36"W. RANGES	48"W. RANGES	60"W. RANGES
8" High Backguard	P30BG8	P36BG8	P48BG8	P601BG8
High-Shelf	B30HS24	B36HS24	B48HS24	B60HS24
Island Trim	P30TII*	P36TII*	P48TII*	P60TII*
Countertop Side Trim	P24CST	P24CST	P24CST	P24CST
Countertop Rear Trim	P30CRT	P36CRT	P48CRT	P60CRT
Curb Base Front**	P30CBF4	P36CBF4	P48CBF4	P60CBF4

*Comes standard with range
**Can easily be converted to custom curb base front



Basic specifications – VGR gas ranges

Description	GAS 36" AND 48" WIDE RANGES	
	VGR736	VGR748
Overall Width	35 7/8" (91.1 cm)	47 7/8" (121.6 cm)
Overall Height from Bottom	Base Height To top of side trim – minimum 35 15/16" (91.3 cm) to maximum 37 1/8" (94.3 cm); legs adjust 1 5/8" (4.1 cm) Additions to Base Height To top of island trim – add 1" (2.5 cm); to top of backguard – add 10" (25.4 cm) To top of high shelf – add 23 1/2" (59.7 cm)	
Overall Depth from Rear	To end of side panel – 25 1/4" (64.1 cm) To front of door – 26 15/16" (68.4 cm) To end of door handle – 30" (76.2 cm)	
Gas Requirements	Shipped natural or LP/Propane gas; field convertible from natural to LP with conversion kit (purchased separately); accepts standard residential 1/2" (1.3 cm) ID gas service line. Unit is field convertible with proper conversion kit.	Shipped natural or LP/Propane gas; field convertible from natural to LP with conversion kit (purchased separately); accepts standard residential 3/4" (1.9 cm) ID gas service line. Unit is field convertible with proper conversion kit.
Electrical Requirements	120VAC/60 Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to unit	
Maximum Amp Usage	1.5 amps	2.0 amps
Surface Burner Rating	Front: (3) 23,000 BTU (6.7 kW) / 20,000 BTU (5.8 kW) Rear: (2) 15,000 BTU (4.4 kW) / 13,500 BTU (4.0 kW) (1) 8,000 BTU (2.3 kW) / 8,000 BTU (2.3 kW)	Front: (4) 23,000 BTU (6.7 kW) / 20,000 BTU (5.8 kW) Rear: (3) 15,000 BTU (4.4 kW) / 13,500 BTU (4.0 kW) (1) 8,000 BTU (2.3 kW) / 8,000 BTU (2.3 kW)
Griddle Burner Rating	Griddle: 15,000 BTU (4.4 kW) / 13,500 BTU (4.0 kW)vt	Griddle: 15,000 BTU (4.4 kW) / 13,500 BTU (4.0 kW)vt
Oven Interior Dimensions	Convection Bake/Broil Overall Width – 29" (73.7 cm); Height – 16-1/8" (40.9 cm); Depth – 29" (73.7 cm); Overall Size – 5.1 cu. ft.; AHAM Standard* – 4.8 cu. ft.	Convection Bake/Broil Overall Width – Right oven - 23" (58.4 cm) Left oven - 12-1/2" (31.8 cm); Height – 16-1/8" (40.9 cm); Right - 17-3/4" (45.1 cm) Left- 18-3/4" (47.6 cm) Overall Size – Right - 4.0 cu. ft. / Left - 2.2 cu. ft.; AHAM Standard* – 3.8 cu. ft. / Left - 2.2 cu. ft
Approximate Shipping Weight	525 lbs. (236.6 kg)	641 lbs. (288.5 kg)

* The AHAM standard for measuring oven capacity subtracts the door plug and convection baffle dimension from the total oven volume.

208V ratings – Time required for some functions may be extended due to less wattage.
Please do not prepare installation from brochure data only. See installation instructions for important clearance/installation information.

Basic specifications – VDR dual fuel ranges

Description	DUAL FUEL 36" AND 48" WIDE RANGES	
	VDR736	VDR748
Overall Width	35 7/8" (91.1 cm)	47 7/8" (121.6 cm)
Overall Height from Bottom	Base Height To top of side trim – minimum 35 15/16" (91.3 cm) to maximum 37 1/8" (94.3 cm); legs adjust 1 5/8" (4.1 cm) Additions to Base Height To top of island trim – add 1-3/16" (3 cm); to top of backguard – add 10" (25.4 cm) To top of high shelf – add 23 1/2" (59.7 cm)	
Overall Depth from Rear	To end of side panel – 25 1/4" (64.1 cm) To front of door – 26 15/16" (68.4 cm) To end of door handle – 30" (76.2 cm)	
Gas Requirements	Shipped natural or LP/Propane gas; field convertible from natural to LP with conversion kit (purchased separately); accepts standard residential 1/2" (1.3 cm) ID gas service line. Unit is field convertible with proper conversion kit.	
Electrical Requirements	120VAC/60 Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to unit	
Maximum Amp Usage	240V - 28.5 amps / 208V - 24.7 amps	240V - 37.0 amps / 208V - 32.0 amps
Surface Burner/Element Rating	Front: (3) 23,000 BTU (6.7 kW) / 20,000 BTU (5.8 kW) Rear: (2) 15,000 BTU (4.4 kW) / 13,500 BTU (4.0 kW) (1) 8,000 BTU (2.3 kW) / 8,000 BTU (2.3 kW)	Front: (4) 23,000 BTU (6.7 kW) / 20,000 BTU (5.8 kW) Rear: (3) 15,000 BTU (4.4 kW) / 13,500 BTU (4.0 kW) (1) 8,000 BTU (2.3 kW) / 8,000 BTU (2.3 kW)
Griddle Burner Rating	Griddle: 15,000 BTU (4.4 kW) / 13,500 BTU (4.0 kW)vt	Griddle: 15,000 BTU (4.4 kW) / 13,500 BTU (4.0 kW)vt
Oven Interior Dimensions	Convection Bake/Broil Overall Width – 30-5/16" (77.0 cm); Height – 16-1/8" (40.9 cm); Depth – 19-1/2" (49.5 cm); Overall Size – 5.6 cu. ft.; AHAM Standard* – 4.9 cu. ft.	Convection Bake/Broil Overall Width – Right oven - 25-5/6" (65.6 cm) Left oven - 13-3/4" (34.9 cm); Height – 16-1/8" (40.9 cm); Right - 17-3/4" (45.1 cm) Left- 18-3/4" (47.6 cm) Overall Size – Right - 4.0 cu. ft. / Left - 2.2 cu. ft.; AHAM Standard* – 3.8 cu. ft. / Left - 2.2 cu. ft
Approximate Shipping Weight	525 lbs. (236.6 kg)	641 lbs. (288.5 kg)

* The AHAM standard for measuring oven capacity subtracts the door plug and convection baffle dimension from the total oven volume.

208V ratings – Time required for some functions may be extended due to less wattage.
Please do not prepare installation from brochure data only. See installation instructions for important clearance/installation information.

Basic specifications – VGCC gas ranges

Description	GAS 30", 36", 48", AND 60" WIDE RANGES			
	VGCC530	VGCC536	VGCC548	VGCC560
Overall Width	29 7/8" (75.9 cm)	35 7/8" (91.1 cm)	47 7/8" (121.6 cm)	60" (152.4 cm)
Overall Height from Bottom	Base Height To top of side trim – minimum 35 7/8" (91.1 cm) to maximum 37" (94 cm); legs adjust 1 1/8" (2.9 cm) Additions to Base Height To top of island trim – add 1" (2.5 cm); to top of backguard – add 8" (15.2 cm); to top of high shelf – add 23 1/2" (59.7 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 door handle – 28 11/16" (72.9 cm)			
Gas Requirements	Accepts standard residential 1/2" (1.3 cm) ID gas service line. Order either natural gas or LP propane; to field convert from natural gas to LP propane, order optional LP conversion kit.		Shipped natural or LP/Propane gas; field convertible with conversion kit (purchased separately); accepts standard residential 1/2" (1.3 cm) ID gas service line	
Electrical Requirements	120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product			
Maximum Amp Usage	0.83 amps	1.5 amps	1.89 amps	1.66 amps
Surface Burner Rating	15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)	Natural Gas: 15,000 BTU (4.4 kW); 18,500 BTU (5.4 kW) LP: 12,500 BTU (3.7 kW); 16,600 BTU (4.9 kW)		
Griddle Burner Rating	–	15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)	12" wide – 15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP) 24" wide – Two 15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)	
Grill Burner Rating	–	18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 kW LP)		
Broil Burner	18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 kW LP)			
Bake Burner	30,000 BTU NAT./LP (8.8 kW NAT./LP)		Right Oven: 30,000 BTU NAT./LP (8.8 kW NAT./LP) Left Oven: 15,000 BTU NAT./LP (4.4 kW NAT./LP)	Both Ovens: 30,000 BTU NAT./LP (8.8 kW NAT./LP)
Oven Interior Dimensions	Convection Bake/Broil Overall Width – 23" (58.4 cm); Height – 16 1/8" (40.9 cm) Depth – 18 3/4" (47.6 cm); Overall Size – 4.0 cu. ft. AHAM Standard* – 3.7 cu. ft. 3 racks, 6 rack positions	Convection Bake/Broil Overall Width – 29" (73.7 cm); Height – 16 1/8" (40.9 cm) Depth – 18 3/4" (47.6 cm); Overall Size – 5.1 cu. ft. AHAM Standard* – 4.6 cu. ft. 3 racks, 6 rack positions	Right Oven – Convection Bake/Broil Overall Width – 23" (58.4 cm); Height – 16 1/8" (41.0 cm) Depth – 18 3/4" (47.6 cm); Overall Size – 4.0 cu. ft. AHAM Standard* – 3.7 cu. ft. 3 racks, 6 rack positions Left Oven – Bake Overall Width – 12 1/8" (30.8 cm); Height – 16 1/8" (41.0 cm) Depth – 18 3/4" (47.6 cm); Overall Size – 2.1 cu. ft. AHAM Standard* – 2.0 cu. ft. 2 racks, 6 rack positions	Convection Bake/Broil (both ovens) Overall Width – 23" (58.4 cm); Height – 16 1/8" (41.0 cm) Depth – 18 3/4" (47.6 cm); Overall Size – 4.0 cu. ft. AHAM Standard* – 3.7 cu. ft. 3 racks, 6 rack positions
Approximate Shipping Weight	395 lb. (177.8 kg)	6B – 500 lb. (225 kg); 4G – 510 lb. (229.5 kg) 4Q – 510 lb. (229.5 kg)	8B – 575 lb. (258.8 kg); 6G – 585 lb. (263.3 kg); 6Q – 585 lb. (263.3 kg) 4GQ – 585 lb. (263.3 kg)	6GQ – 745 lb. (335.3 kg); 6G – 770 lb. (346.5 kg)

*The AHAM standard for measuring oven capacity subtracts the door plug and convection baffle dimension from the total oven volume.

Please do not prepare installation from brochure data only. See installation instructions for important clearance/installation information.

Basic specifications – VGSC gas self-cleaning ranges

Description	GAS 30", 36", AND 48" WIDE RANGES			
	VGSC530		VGSC536	VGSC548
Overall Width	29 7/8" (75.9 cm)		35 7/8" (91.1 cm)	47 7/8" (121.6 cm)
Overall Height from Bottom	Base Height To top of side trim – minimum 35 7/8" (91.1 cm) to maximum 37" (94 cm); legs adjust 1 1/8" (2.9 cm) 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)			
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 door handle – 28 11/16" (72.9 cm).		Add 3/8" (1 cm) for 30" VGSC models and 3/4" (1.9 cm) to overall depth for 36" and 48" VGSC models installed against a combustibile wall.	
Gas Requirements	Accepts standard residential 1/2" (1.3cm) ID gas service line. Order either natural gas or LP propane; to field convert from		natural gas to LP propane, order optional LP conversion kit	Shipped natural or LP/Propane gas; field convertible with conversion kit (purchased separately); accepts standard residential 1/2" (1.3 cm) ID gas service line
Electrical Requirements	120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product			
Maximum Amp Usage	0.83 amps		1.5 amps	1.89 amps
Surface Burner Rating	15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)		Natural Gas: 15,000 BTU NAT./18,500 BTU LP (4.4 kW NAT./5.4 kW) LP: 12,500 BTU (3.7 kW); 16,600 BTU (4.9 kW)	
Griddle Burner Rating	–		15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)	12" wide – 15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)
Grill Burner Rating	–		18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 kW LP)	
Broil Burner	18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 kW LP)			
Bake Burner	30,000 BTU NAT./LP (8.8 kW NAT./LP)			Right Oven: 30,000 BTU NAT./LP (8.8 kW NAT./LP) Left Oven: 15,000 BTU NAT./LP (4.4 kW NAT./LP)
Oven Interior Dimensions	Convection Bake/Broil Overall Width – 23" (58.4 cm); Height – 16 1/8" (41.0 cm) Depth – 18 3/4" (47.6 cm); Overall Size – 4.0 cu. ft. AHAM Standard*– 3.3 cu. ft. 3 racks, 6 rack positions		Convection Bake/Broil Overall Width – 29" (73.7 cm); Height – 16 1/8" (40.9 cm) Depth – 18 3/4" (47.6 cm); Overall Size – 5.1 cu. ft. AHAM Standard*– 4.2 cu. ft. 3 racks, 6 rack positions	
Approximate Shipping Weight	424 lb. (190.8 kg)		6B – 500 lb. (225 kg); 4G – 510 lb. (229.5 kg); 4Q – 510 lb. (229.5 kg)	8B – 575 lb. (258.8 kg); 6G – 585 lb. (263.3 kg); 6Q – 585 lb. (263.3 kg)

*The AHAM standard for measuring oven capacity subtracts the door plug and convection baffle dimension from the total oven volume.

Please do not prepare installation from brochure data only. See installation instructions for important clearance/installation information.

Basic specifications – VDSC dual fuel ranges

Description	DUAL FUEL 30", 36", 48", AND 60" WIDE RANGES			
	VDSC530	VDSC536	VDSC548	VDSC560
Overall Width	29 7/8" (75.9 cm)	35 7/8" (91.1 cm)	47 7/8" (121.6 cm)	60" (152.4 cm)
Overall Height from Bottom	Base Height To top of side trim – minimum 35 7/8" (91.1 cm) to maximum 37" (94 cm); legs adjust 1 1/8" (2.9 cm) 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)		Base Height To top of side trim – min. 35 7/8" (91.1 cm) to max. 37" (94 cm); legs adjust 1 1/8" (2.9 cm) 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)	
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 door handle – 28 11/16" (72.9 cm)		To end of side panel – 24 5/16" (61.8 cm); to front of door – 25 3/4" (65.4 cm) To end of door handle – 28 11/16" (72.9 cm) Add 3/4" (1.9 cm) to overall depth for 48" and 60" VDSC installed against a combustible wall	
Gas Requirements	Shipped natural or LP/Propane gas; field convertible from natural to LP with conversion kit (purchased separately);		accepts standard residential 1/2" (1.3 cm) ID gas service line	
Electrical Requirements	240-208VAC, 60 Hz electrical connection box on product, connect with locally supplied 3-wire, flexible cord or "pigtail" rated 40 amp 125-250VAC minimum. Cord must be agency approved for use with household electric ranges.		240-208VAC, 60 Hz electrical connection box on product, connect with locally supplied 3-wire, flexible cord or "pigtail" rated 50 amp 125-250VAC minimum. Cord must be agency approved for use with household electric ranges.	
Maximum Amp Usage	240V – 25.4 amps 208V – 22.9 amps	240V – 28.5 amps 208V – 24.7 amps	240V – 37 amps 208V – 32 amps	240V – 40.0 amps 208V – 34.7 amps
Surface Burner Rating	15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)	Natural Gas: 15,000 BTU (4.4 kW); 18,500 BTU (5.4 kW) LP: 12,500 BTU (3.7 kW); 16,600 BTU (4.9 kW)		
Griddle Burner Rating	–	15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)	12" wide – 15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)	
Grill Burner Rating	–	18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 kW LP)		
Oven Interior Dimensions	Convection Bake/Broil Overall Width – 25 5/16" (64.6 cm) Height – 16 1/2" (41.9 cm) Depth – 19 1/2" (49.5 cm); Overall Size – 4.7 cu. ft. AHAM Standard*– 4.1 cu. ft. 3 racks, 6 rack positions	Convection Bake/Broil Overall Width – 30" (78.6 cm); Height – 16 1/2" (41.9 cm) Depth – 19 1/2" (49.5 cm); Overall Size – 5.6 cu. ft. AHAM Standard*– 4.9 cu. ft. 3 racks, 6 rack positions	Right Oven – Convection Bake/Broil Overall Width – 25 5/16" (64.4 cm) Height – 16 1/2" (41.9 cm) Depth – 19 1.2" (49.5 cm); Overall Size – 4.7 cu. ft. AHAM Standard*– 4.1 cu. ft. 3 racks, 6 rack positions Left Oven – Bake/Broil/Proof Overall Width – 13 3/4" (34.9 cm) Height – 16 1/2" (41.9 cm) Depth – 19 1/2" (49.5 cm); Overall Size – 2.6 cu. ft. AHAM Standard*– 2.5 cu. ft. 2 racks, 6 rack positions	Convection Bake/Broil (both ovens) Overall Width – 25 5/16" (64.6 cm) Height – 16 1/2" (41.9 cm) Depth – 19 1/2" (49.5 cm) Overall Size – 4.7 cu. ft. AHAM Standard*– 4.1 cu. ft. 3 racks, 6 rack positions
Approximate Shipping Weight	410 lb. (186.4 kg)	6B – 500 lb. (225 kg); 4G – 510 lb. (229.5 kg) 4Q – 510 lb. (229.5 kg)	8B – 575 lb. (258.8 kg); 6G – 585 lb. (263.3 kg) 6Q – 585 lb. (263.3 kg)	6GQ – 745 lb. (335.3 kg); 6G – 770 lb. (346.5 kg)

* The AHAM standard for measuring oven capacity subtracts the door plug and convection baffle dimension from the total oven volume.

208V ratings – Time required for some functions may be extended due to less wattage.
Please do not prepare installation from brochure data only. See installation instructions for important clearance/installation information.

Basic specifications – VDSC dual fuel electronic control ranges

Description	DUAL FUEL ELECTRONIC CONTROL 30", 36", AND 48" WIDE RANGES		
	VDSC530T	VDSC536T	VDSC548T
Overall Width	29 7/8" (75.9 cm)	35 7/8" (91.1 cm)	47 7/8" (121.6 cm)
Overall Height from Bottom	Base Height To top of side trim – minimum 35 7/8" (91.1 cm) to maximum 37" (94 cm); legs adjust 1 1/8" (2.9 cm) 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)		
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 door handle – 28 11/16" (72.9 cm)		
Gas Requirements	Shipped natural or LP/Propane gas; field convertible from natural to LP with conversion kit (purchased separately); accepts standard residential 1/2" (1.3 cm) ID gas service line		
Electrical Requirements	240-208VAC, 60 Hz electrical connection box on product, connect with locally supplied 3-wire, flexible cord or "pigtail" rated 40 amp 125-250VAC minimum. Cord must be agency approved for use with household electric ranges.		
Maximum Amp Usage	240V – 25.4 amps 208V – 22.9 amps	240V – 28.5 amps 208V – 24.7 amps	240V – 37.0 amps 208V – 32.0 amps
Surface Burner Rating	Natural Gas: 15,000 BTU (4.4 kW); 18,500 BTU (5.4 kW) LP: 12,500 BTU (3.7 kW); 16,600 BTU (4.9 kW)		
Griddle Burner Rating	–	–	12" wide – 15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)
Oven Interior Dimensions	Convection Bake/Broil Overall Width – 25 5/16" (64.6 cm); Height – 16 1/2" (41.9 cm) Depth – 19 1/2" (49.5 cm) Overall Size – 4.7 cu. ft.; AHAM Standard* – 4.1 cu. ft. 3 racks, 6 rack positions	Convection Bake/Broil Overall Width – 30 5/16" (79.5 cm); Height – 16 1/2" (41.9 cm) Depth – 19 1/2" (49.5 cm); Overall Size – 5.6 cu. ft.; AHAM Standard* – 4.9 cu. ft. 3 racks, 6 rack positions	Right Oven – Convection Bake/Broil Overall Width – 25 5/16" (64.6 cm); Height – 16 1/2" (41.9 cm); Depth – 19 1/2" (49.5 cm) Overall Size – 4.7 cu. ft.; AHAM Standard* – 4.1 cu. ft. 3 racks, 6 rack positions Left Oven – Bake Overall Width – 13 3/4" (34.9 cm); Height – 16 1/2" (41.9 cm); Depth – 19 1/2" (49.5 cm) Overall Size – 2.6 cu. ft.; AHAM Standard* – 2.5 cu. ft. 2 racks, 6 rack positions
Approximate Shipping Weight	410 lb. (191.7 kg)	6B – 500 lb. (225 kg);	6G – 585 lb. (263.3 kg)

* The AHAM standard for measuring oven capacity subtracts the door plug and convection baffle dimension from the total oven volume.

208V ratings – Time required for some functions may be extended due to less wattage.

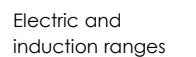
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Notes

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Service Authority™
-3355

208V ratings – Time required for some functions may be extended due to less wattage.
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