



**7 SERIES FREESTANDING RANGES**  
 Redefining Professional Performance for Your Home.



Viking Professional 7 Series Ranges adapt Viking Elevation Burners™ used on the Viking Commercial product line with tried and true robust features from the Viking Professional product line, to create a restaurant-quality range that delivers power and precision for your home. Now you can make dinner for your family instead of reservations.

Shown with optional high shelf and optional accessory ViChrome™ Griddle.



36" W.  
Gas Range



36" W.  
Gas Range  
with griddle



36" W.  
Dual Fuel Range



36" W.  
Dual Fuel Range  
with griddle



48" W.  
Gas Range



48" W.  
Gas Range  
with griddle



48" W.  
Dual Fuel Range



48" W.  
Dual Fuel Range  
with griddle

Shown with optional accessory 10" H. backguard.



## 7 SERIES FREESTANDING RANGE FEATURES



### Commercial-Type Surface Power

- **EXCLUSIVE** Viking Elevation Burners™ with brass flame ports boast 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTUs and one 8,000 BTU burner across the rear
- Three burner sizes efficiently deliver heat to any size cookware
- **EXCLUSIVE** VariSimmer™ Setting on ALL burners provides gentle, even simmering at precisely low cooking temperatures
- **EXCLUSIVE** SureSpark™ Ignition System, ensures automatic ignition/re-ignition, should the burners extinguish at any time while cooking



### Reversible Grill/Griddle

- Thermostatically controlled reversible grill/griddle heats evenly to provide consistent cooking across the entire surface and can be easily removed for cleaning
- Grill/griddle is coated with ceramic non-stick finish
- **PATENT PENDING** Grease Management System™ that strategically directs excess grease into an easily-removable capture trough for quick and easy cleanup
- **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



### Innovative Features

- iDevices accessory meat 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** 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



### Easy Operation and Cleanup

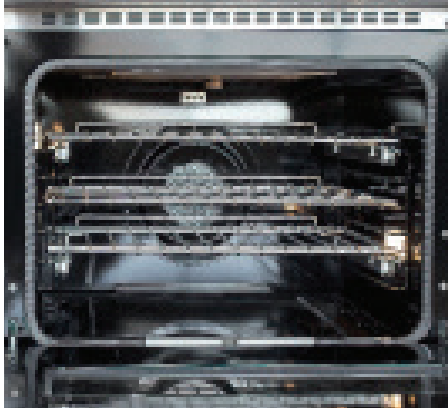
- **EXCLUSIVE** SoftLit™ LED Lights accent the control panel and illuminate knobs
- **EXCLUSIVE** seamless, heavy gauge porcelain burner pan with elevated flame ports prevent spillovers from baking on, making cleanup easy
- Continuous grate design allows easy movement of pots and pans from burner to burner
- Easy to clean porcelainized oven cavity
- Self-clean oven - dual fuel range only
- Grates, burner caps, knobs, griddle and accessories can be easily removed and taken to the sink for cleaning



### ViChrome™ Griddle – Optional Accessory

- Inspired by the Viking Commercial plancha, the ViChrome™ Griddle accessory interchanges with reversible grill/griddle providing versatility for griddling and defrosting





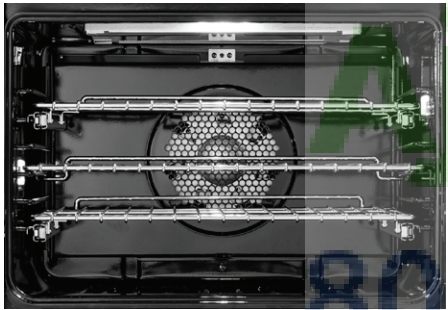
## Gas Oven Functions

- Extra-large capacity oven has enough space to accommodate various size bakeware for multi-rack cooking
- Six high-performance cooking modes: natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate and convection defrost
- **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"W. models)
- Gourmet Glo™ Infrared Broiler provides intense searing heat to lock in savory juices
- **EXCLUSIVE** Proflow™ Convection Baffle circulates heat in oven cavity to maximize even cooking (right oven only in 48"W. models)
- Accessory broiler pan and tray provide more roasting and broiling options



## Dual Fuel Oven Functions

- Largest self-clean oven 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)
- **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)
- Accessory broiler pan and tray provide more roasting and broiling options



## The Industry's Best and Most Comprehensive Warranty

- **3-year** full - complete product
- **90-day** full – cosmetic parts such as glass, painted items and decorative items
- **5-year** limited – gas burners and electric elements



## Available in Six Exclusive Color Finishes

Stainless Steel (SS), Black (BK), White (WH),  
Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG),

# SPECIFICATIONS\*

## Gas and Dual Fuel 36" and 48" W. Ranges

Description	36"W. Gas VGR7366B VGR7364G	36"W. Dual Fuel VDR7366B VDR7364G	48"W. Gas VGR7488B VGR7486G	48"W. Dual Fuel VDR7488B VDR7486G
Overall width	35-7/8" (91.1 cm)		47-7/8" (121.6 cm)	
Overall height	To top of side trim – 35-15/16" (91.3 cm) min. 37-9/16" (95.4 cm) max. Legs adjust – 1-5/8" (4.1 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) *Add 3/4" (1.9 cm) to overall depth for models installed against a combustible wall.			
Additions to Base Height	To top of island trim – add 1" (.5 cm) To top of backguard – add 10" (25.4 cm) To top of high shelf – add 24-1/8" (61.3 cm)			
Gas manifold pressure	Natural 5.0" W.C.P./ Liquid Propane LP 10.0" W.C.P.			
Surface burner rating Natural gas/LP	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	15,000 BTU Nat./13,500 BTU LP (4.4 kW Nat/4.0 kW LP)			
Gas	VGR7366B VGR7364G		VGR7488B VGR7486G	
Gas requirements	Shipped Natural or LP/Propane, 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, 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	
Oven interior width	29" (73.7 cm)		Right oven - 23" (58.4 cm) / Left oven - 12-1/8" (30.8 cm)	
Oven interior height	16-1/8" (40.9 cm)			
Oven interior depth Overall Measured to AHAM Standard**	18-3/4" (47.6 cm) 17" (43.2 cm)			
Oven volume Overall Measured to AHAM Standard**	5.1 cu. ft. 4.6 cu. ft.		Right - 4.0 cu. ft. / Left - 2.1 cu. ft. Right - 3.7 cu. ft. / Left - 2.0 cu. ft.	
Dual Fuel	VDR7366B VDR7364G		VDR7488B VDR7486G	
Gas requirements	Shipped Natural or LP/Propane, accepts standard residential 1/2" (1.3 cm) ID gas service line. Unit is field convertible with proper conversion kit			
Electrical requirements	See Electrical Requirements information in installation guide			
Maximum amp usage	240V - 28.5 amps / 208V - 24.7 amps		240V - 37.0 amps / 208V - 32.0 amps	
Oven interior width	30-5/16" (77.0 cm)		Right oven - 25-5/16" (64.3 cm) / Left oven - 13-3/4" (34.9 cm)	
Oven interior height	16-1/2" (41.9 cm)			
Oven interior depth Overall Measured to AHAM Standard**	19-1/2" (41.9 cm) 16-13/16" (42.7 cm)			
Oven volume Overall Measured to AHAM Standard**	5.6 cu. ft. 4.9 cu. ft.		Right - 4.7 cu. ft. / Left - 2.6 cu. ft. Right - 4.1 cu. ft. / Left - 2.2 cu. ft.	
Approximate shipping weight	525 lbs. (236.6 kg)		641 lbs. (288.5 kg)	

\*Always refer to installation instructions included with product or visit [vikingrange.com/specs](http://vikingrange.com/specs) for the most accurate cutouts and installation requirements.

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



For detailed product information, model numbers, or to request a quote call 1-888-845-4641 or visit [vikingrange.com](http://vikingrange.com)

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Viking Range, LLC products are sold under the Brigade brand exclusively in Canada.

