MÉXICO

US Certified Products • Effective July 1, 2017

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TUSCANY

Certified Products • Effective July 1, 2017

Tuscany

TVDR Freestanding Tuscany Dual Fuel 36"W. Ranges

TVDR3604B

Tuscany 36"W. Range
- Two different top configurations
  - **TVDR3604B** – 4 gas burners
  - **TVDR3602G** – 2 gas burners; electric griddle
- High performance burners provide fast boil times and a gentle simmer
  - 20,000 BTU – 8,500 BTU high burner ratings
- Stainless steel burner pan
- Electronic spark ignition on all burners
- Porcelain coated cast iron burner grates
- 3.8 cu ft. electric oven
  - 25-3/4"W. x 13"H. x 19-5/8" D.
  - Stainless steel oven cavity
  - Six rack positions with two oven racks including one TruGlide™ Rack
  - Eight cooking functions – Bake, Convection Bake, Tru Convection, Low Broil, High Broil, Convection Broil, Defrost, Proof
  - Two oven lights
- Storage drawer for baking pans with soft-close drawers glides

Model	Finish	PL USD	Shipping wt. lb (kg)
TVDR3604B Four Burners	Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)	15,658	500 (225)
TVDR3602G Two Burners/12"W. Griddle	Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)	16,660	510 (229.5)

Accessories	SS Finish	PL USD	Shipping wt. lb (kg)
CBGTVDR	Bamboo cover for Tuscany griddle	104	5 (2.3)
LPKTVDR	LP/Propane Conversion Kit	186	2(.9)

Lead Times: Due to the custom nature of this product, please allow a minimum of 90 to 120 days lead time from receipt of order

TVDR Freestanding Tuscany Dual Fuel 48"W. Ranges

TVDR4804I

Tuscany 48"W. Range
- Five different top configurations
  - **TVDR4806B** – 6 gas burners
  - **TVDR4804G** – 4 gas burners; electric griddle
  - **TVDR4804I** – 4 gas burners; 2 induction elements
  - **TVDR4802GI** – 2 gas burners; electric griddle; 2 induction elements
  - **TVDR4804F** – 4 gas burners; French top
- High performance burners provide fast boil times and a gentle simmer
  - 20,000 BTU – 8,500 BTU high burner ratings
- Stainless steel burner pan
- Electronic spark ignition on all burners
- Porcelain coated cast iron burner grates
- 3.8 cu ft. electric oven
  - 25-3/4"W. x 13"H. x 19-5/8" D.
  - Stainless steel oven cavity
  - Six rack positions with two oven racks including one TruGlide™ Rack
  - Eight cooking functions – Bake, Convection Bake, Tru Convection, Low Broil, High Broil, Convection Broil, Defrost, Proof
  - Two oven lights
- 2.4 cu ft. oven (right oven)
  - 11-5/8"W. x 18-1/4"H. x 19-5/8"D.
  - Side swing oven door
  - One oven rack
- Storage drawer for baking pans with soft-close drawers glides

Model	Finish	PL USD	Shipping wt. lb (kg)
TVDR4806B Six Burners	Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)	18,539	575 (258.8)
TVDR4804G Four Burners/12"W. Griddle	Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)	20,042	585 (263.3)
TVDR4804I Four Burners/Two Induction Elements	Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)	20,042	585 (263.3)
TVDR4802GI Two Burners/12"W. Griddle/Two Induction Elements	Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)	21,170	585 (263.3)
TVDR4804F Four Burners/15"W. French top	Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)	20,042	595 (269.9)

Accessories	SS Finish	PL USD	Shipping wt. lb (kg)
CBGTVDR	Bamboo cover for Tuscany griddle	104	5 (2.3)
LPKTVDR	LP/Propane Conversion Kit	186	2(.9)

Lead Times: Due to the custom nature of this product, please allow a minimum of 90 to 120 days lead time from receipt of order

Tuscany

TVDR Freestanding Tuscany Dual Fuel 66"W. Ranges

TVDR6606G

Tuscany 66"W. Range
- Three different top configurations
  - **TVDR6608B** – 8 gas burners
  - **TVDR6606G** – 6 gas burners; electric griddle
  - **TVDR6606I** – 6 gas burners; 2 induction elements
- High performance burners provide fast boil times and a gentle simmer
  - 20,000 BTU – 8,500 BTU high burner ratings
- Stainless steel burner pan
- Electronic spark ignition on all burners
- Porcelain coated cast iron burner grates
- 3.8 cu ft. electric oven (both ovens)
  - 25-3/4"W. x 13"H. x 19-5/8" D.
  - Stainless steel oven cavity
  - Six rack positions with two oven racks including one TruGlide™ Rack
  - Eight cooking functions – Bake, Convection Bake, Tru Convection,Low Broil, High Broil, Convection Broil, Defrost, Proof
  - Two oven lights
- Storage drawer for baking pans with soft-close drawer glides

Model	Finish	PL USD	Shipping wt. lb (kg)
TVDR6608B Eight Burners	Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)	26,794	745 (337.9)
TVDR6606G Six Burners/12"W. Griddle	Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)	28,135	745 (337.9))
TVDR6606I Six Burners/Two Induction Elements	Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)	28,135	745 (337.9)

Accessories	SS Finish	PL USD	Shipping wt. lb (kg)
CBGTVDR	Bamboo cover for Tuscany griddle	104	5 (2.3)
LPKTVDR	LP/Propane Conversion Kit	186	2(.9)

Lead Times: Due to the custom nature of this product, please allow a minimum of 90 to 120 days lead time from receipt of order

Tuscany

TVWH Tuscany Built-In 18"H./24"D. Wall Hoods/Accessories/Dishwasher Panel

TVWH360

Tuscany Wall Hoods - 18"H. / 24"D.
· Canopy only; must also purchase interior or exterior ventilator kit, sold separately
· Backlit LED knobs extend and illuminate to control lighting level and ventilation speed
· Dimmable LED lighting is energy efficient and easily replaceable
· Heat lamps standard (250 watt heat lamp bulb not included)
· High-shelf (with cooking product) or warming shelf panel should be installed for use with heat lamp
· Dishwasher-safe commercial-type SS baffle filters with handles
· Separate removable grease trough for easy cleaning
· Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
· Virtually seamless stainless steel canopy interior for easy cleaning

Model	Finish	PL USD	Shipping wt. lb (kg)
TVWH360 (36"W.) Kit Compatability: VINV300, VINV600, VINV1200, DEV900, DEV1200, DIL1200	Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)	2554	68 (30.6)
TVWH480 (48"W.) (7 Series) Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)	2789	88 (39.6)
TVWH660 (66"W.) (7 Series) Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)	5130	130 (59.0)

Tuscany Duct Covers For Wall Hoods
· For use with all TVWH models
· Extends height of hood by 12"; conceals duct
· 12"D.
· Specify finish

Model	Finish	PL USD	Shipping wt. lb (kg)
TDCW36 (36"W.)	Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)	506	11 (5.0)
TDCW48 (48"W.)	Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)	619	14 (6.3)
TDCW66 (66"W.)	Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)	1083	24 (10.8)

Tuscany Dishwasher Door Panel Kit
· For use with all FDW model dishwashers

Model	Finish	PL USD	Shipping wt. lb (kg)
TVDDP242 For use with all FDW dishwashers	Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)	724	14 (6.3)

VIKING

VIRTUOSO

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MVIC Built-In 6 Series Electric All Induction 30" and 36"W. Cooktops

MVIC630

MVIC636

30" and 36"W. 6 Series All Induction Cooktops
- Cooktop can be installed flush or standard mount
- MagneQuick™ Induction Elements utilize magnetic energy for superior power, responsiveness and efficiency
- Power Management System provides a boost of superior power on for faster boiling
- Simmer setting is perfect for gentle melting or keeping cooked food warm
- Easy to use touch controls
- Element lights indicate hot surfaces and active elements
- Sensor turns off element if cookware is not detected; pause function
- Two timer functions - cooking element and stand alone
- **MVIC630-4B**
  - 30"W. model
  - 3,700 watt – 9" element
  - 3,000 watt – 8" element
  - 3,000 watt – 8" element
  - 2,200 watt – 7" element
- **MVIC636-5B**
  - 36"W. model
  - 5,500 watt – 11" element
  - 3,000 watt – 8" element
  - 3,000 watt – 8" element
  - 2,200 watt – 7" element
  - 2,200 watt – 7" element

Model		Finish	PL USD	Shipping wt. lb (kg)
MVIC630-4B 30"W. Cooktop (6 Series)		BG (Black glass)	3348	52 (23.6)
MVIC636-5B 36"W. Cooktop (6 Series)		BG (Black glass)	4018	63 (28.6)

MVSOE/MVDOE Built-In 6 Series Electric 30"W. Single/Double Ovens

MVSOE630

MVDOE630

Electric 6 Series 30"W. Thermal-Convection Ovens
• State-of-the-art color interface controls both ovens
• New, transitional design fits perfectly in today's transitional/contemporary kitchens
• Two speed convection system circulates air throughout the entire oven cavity
• Concealed 6 pass bake element makes clean-up easy
• 10-pass broiler with heat reflector
• Two halogen oven lights
• Two Full-Extension TruGlide™ racks, one standard/five porcelain coated rack positions (both ovens of double oven)
• Digital clock/oven functions
  • 100 minute timer
  • Set cooking time for up to 12 hours
  • Delay timed cooking feature
  • Tone and digital display indicate pre-set cooking time is finished
  • Meat probe – timer sounds and oven shuts off when desired temp is reached Only in upper oven of double oven
• Self-Clean ovens
• Oven functions
  • Two element bake
  • Convection bake
  • TruConvec™ convection cook (element around fan)
  • Convection roast
  • Convection broil
  • Hi broil
  • Med broil
  • Low broil
• Extra large self-cleaning ovens
  • Overall - 25"W. x 16"H. x 18 ½"D. – 4.3 cu. ft.
  • AHAM standard - 25"W. x 16"H. x 16 ^{3}/$_8$"D. – 3.8 cu. ft.
• Can be installed flush or standard mount

Model		Finish	PL USD	Shipping wt. lb (kg)
MVSOE630 30"W. Single Oven (6 Series)		SS	5761	258 (117.6)
MVDOE630 30"W. Double Oven (6 Series)		SS	9108	384 (174.2)

MVSOC Combi Steam/Convect™ Oven

MVSOC530SS

30"W. Combi Steam/Convect Oven
- Full Color Touch Navigation Display Control
  - Touch Navigation 2.13"W. x 3.75"H. and 4 Mechanical Buttons on Door
- Cooking System
  - Convection Damper System that controls airflow in upper, mid and lower zones
  - Gentle Steam to Superheated Steam 90ºF - 485ºF
  - Dry Convection 212ºF - 450ºF
- Cooking Modes
  - Steam Grill - Superheated Steam up to 485ºF flowing from top
  - Steam Roast - Heated Steam up to 485ºF flowing from top, mid and lower back side
  - Steam - Pure Steam flowing in all layers
  - Gentle Steam - 90ºF - 150ºF controls oven temperature with steam for proofing, defrosting, and warming
  - Convection Bake - Dry Convection Air flowing from top, mid and lower back side
  - Convection Broil - Dry Convection Air flowing from top side
  - Proofing, defrosting, and warming
  - Dual Cook - Combination top steam grill and lower level steam
- Cooking Features
  - Smart Cook - 58 pre-set cook options using Convection Bake, Steam Grill, Steam Roast and Steam
- Steam Options - Steam Proof, Keep Warm, Simmer and Sauté
  - Steam Defrost
  - Manual Set - Steam Grill, Convection Broil, Steam Roast, Convection Bake,
  - Steam and Steam Refresh
- Oven Interior
  - 1.1 Cubic Foot - Cavity Dimensions - 15.55"W. x 12.01"H. x 9.45"D.
  - Non-Stick Finish
  - Two Level Cooking - Damper Convection System
  - Two Baking/Steam Trays
  - Split set of wire cooking racks for one tray

Model	Finish	PL USD	Shipping wt. lb (kg)
MVSOC530SS	SS	3348	71 (32.2)

Note: Replaces VSCO210SS

MVWD Built-In 6 Series 30"W. Electric Warming Drawer and Accessory

MVWD

30"W. 6 Series Electric Warming Drawer
- **MVWD630** 30"W. model: 22 1⁄8"W. x 5 1⁄2"H. x 20 1⁄4"D. - 475 watt element
- Temperature settings from 90-250°F
- Capacitive touch digital control with timer
- Meat probe for temperature reading of meat
- Moisture control selector
- Sabbath Mode
- Four hour automatic shutoff feature
- Heavy-duty drawer glides accommodate 200 pound weight capacity
- Can be installed flush or standard mount

Model		Finish	PL USD	Shipping wt. lb (kg)
MVWD630 (30"W.) (6 Series)		SS	2343	70 (40.5)

Accessories	Description	PL USD	Shipping wt. lb (kg)
PANVEWD	Pan Lid Set (5 pans with lids)	455	10 (4.5)

MVLWH Built-In 6 Series Wall Hood

36"W. Built-In 6 Series Wall Hood
- 600 CFM internal blower
- Low profile 2" height
- Electronic touch controls
- Two level halogen lighting
- Four speed settings for blower
  - 165 CFM – 600CFM
- Dishwasher safe anodized aluminum mesh filter

Model	Finish	PL USD	Shipping wt. lb (kg)
MVLWH636 (36"W. Wall Hood) (6 Series)	SS	2677	95 (43.1)

Accessories	Description	PL USD	Shipping wt. lb (kg)
MVLRC19	Recirculation kit	93	5 (2.3)

Virtuoso Dishwasher Door Panel Kit
- For use with all FDW model dishwashers

Model	Finish	PL USD	Shipping wt. lb (kg)
MPDDP242SS (For use with all FDW Dishwashers)	SS	348	14 (6.3)

MVBI/FBI 7 Series Fully Integrated 36"W. Bottom Freezer

Total Capacity: 19.95 cu. ft. / Refrigerator: 13.6 cu. ft. / Freezer 6.35 cu. ft.
- Energy Star Qualified
- Theater ramp-on LED lighting provides excellent visibility
- Spillproof Plus™ Shelves with Nano technology create an invisible barrier to contain spills (3)
- Separate crisper drawer offers dedicated area for produce/meat
- Dual compression system provides excellent temperature management
- Bluezone® Fresh Preservation Technology
  - Best available technology for food preservation and odor control
  - Removes harmful ethylene gas
- Articulating hinge with maximum access
- Fully sealed internal water dispensing with filtered water
- Capacitive touch controls with intuitive user interface
- Adjustable metal door bins (3)
- Two separate freezer drawers
  - Large capacity ice production
- White interior
- Numerous settings provide ultimate performance: max refrigerator, max freezer, max ice, sabbath mode, vacation mode

Model			Finish	PL USD	Shipping wt. lb (kg)
MVBI7360W (R/L**) Virtuoso Door (7 Series)			SS	14,737	565 (254.3)
FBI7360W (R/L**) Custom Panel (7 Series)			Accepts custom panel	14,335	565 (254.3)

**R=right hinge; L=left hinge

Accessories	Description	PL USD	Shipping wt. lb (kg)
RWFDISP	Replacement water filter	84	5 (2.3)
RBZB7	BlueZone replacement bulb	118	2 (0.9)

5/7 SERIES COOKING

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VGIC Freestanding Gas 30"W. Open Burner Range

30"W./24"D. Gas Open Burner Range
- **Exclusive** SureSpark™ Ignition System for all burners
- 4-15,000 BTU SS open burners with porcelain/cast iron caps and automatic ignition/re-ignition
- **Exclusive** VariSimmer setting for all burners
- Center grate allows movement of cooking vessels across entire top surface
- Removable porcelain burner bowls
- **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 16⅛"H. x 18¾"D. – 4.0 cubic feet
  - AHAM Standard 23"W. x 16⅛"H. x 17"D. – 3.7 cubic feet
  - Three heavy-duty racks/six porcelain coated rack positions
  - Two halogen lights
- Shipped standard with heavy duty metal knobs with stainless steel finish
- Shipped with stainless steel island trim
- Standard kickspace height

VGIC5301-4B

Model		Finish	PL USD	Shipping wt. lb (kg)
VGIC5301-4B (NAT)** Four Burners (5 Series)		SS	5034	395 (177.8)
		Exclusive Color Finishes*	5788	

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

**Factory LP conversion add $162 (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
P30BG8SS	8"H. Backguard	288	14 (6.3)
B30HS24SS	High Shelf	650	45 (20.3)
P24CSTSS	Countertop Side Trim (2 pieces)	144	2 (.9)
P30CRTSS	Countertop Rear Trim	39	2 (.9)
P30CBF4SS	Curb Base and Custom Curb Base Front	195	9 (4.1)
LPKPDR	LP/Propane Conversion Kit	153	2 (.9)

VGIC Freestanding Gas 36"W. Open Burner Range

VGIC5361-6B

36"W./24"D. Gas Open Burner Range
- **Exclusive** SureSpark™ Ignition System for all burners
- 6-15,000 BTU SS open burners with porcelain/cast iron caps and automatic ignition/re-ignition
- **Exclusive** VariSimmer setting for all burners
- Removable porcelain burner bowls
- **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 16⅛"H. x 18¾"D. – 5.1 cubic feet
  - AHAM Standard 29"W. x 16⅛"H. x 17"D. – 4.6 cubic feet
  - Three heavy-duty racks/six porcelain coated rack positions
  - 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	PL USD	Shipping wt. lb (kg)
VGIC5361-6B (NAT)** Six Burners (5 Series)		SS	6496	500 (225)
		Exclusive Color Finishes*	7366	

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

**Factory LP conversion add $162 (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
P36BG8SS	8"H. Backguard	313	17 (7.7)
B36HS24SS	High Shelf	731	50 (22.5)
P24CSTSS	Countertop Side Trim (2 pieces)	144	2 (.9)
P36CRTSS	Countertop Rear Trim	51	2 (.9)
P36CBF4SS	Curb Base and Custom Curb Base Front	223	10 (4.5)
LPKPDR	LP/Propane Conversion Kit	153	2 (.9)

NEW VGR Freestanding 5 Series Gas 30"W. Sealed Burner Range

VGR530-4B

30"W./24"D. 5 Series 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
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- 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 16⅛"H. x 18¾"D. – 4.0 cubic feet
  - AHAM Standard 23"W. x 16⅛"H. x 17"D. – 3.7 cubic feet
  - Three heavy-duty racks/six porcelain coated rack positions
  - Two halogen lights
- **NEW Exclusive** GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- **NEW** BlackChrome™ Knobs ship standard
- Shipped with stainless steel island trim

Model		Finish	PL USD	Shipping wt. lb (kg)
VGR5304B (NAT)** Four Burners (5 Series)		SS	6016	395 (177.8)
		Exclusive Color Finishes*	6770	

NOTE: Replaces VGCC5304B

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

**Factory LP conversion add $162 (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
BG8530SS	8"H. Backguard	288	14 (6.3)
HS24530SS	High Shelf	650	45 (20.3)
P24CSTSS	Countertop Side Trim (2 pieces)	144	2 (.9)
P30CRTSS	Countertop Rear Trim	39	2 (.9)
P30CBF4SS	Curb Base and Custom Curb Base Front	195	9 (4.1)
LPKPDR	LP/Propane Conversion Kit	153	2 (.9)

NEW VGR Freestanding 5 Series Gas 36"W. Sealed Burner Range

36"W./24"D. 5 Series 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
- **VGR536-6B**
  - **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
- **VGR536-4G** 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
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- **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 16⅛"H. x 18¾"D. – 5.1 cubic feet
  - AHAM Standard 29"W. x 16⅛"H. x 18¾"D. – 5.1 cubic feet
  - **NEW** Fits full size commercial baking sheet
- Three heavy-duty racks/six porcelain coated rack positions
- Two halogen lights
- **NEW Exclusive** GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- **NEW** BlackChrome™ Knobs ship standard
- Shipped standard with stainless steel island trim

VGR536-6B

Model		Finish	PL USD	Shipping wt. lb (kg)
VGR5366B (NAT)** Six Burners (5 Series)		SS	7774	500 (225)
		Exclusive Color Finishes*	8644	
VGR5364G (NAT)** Four Burners/12"W. Griddle (5 Series)		SS	9352	510 (229.5)
		Exclusive Color Finishes*	10,164	

NOTE: Replaces VGCC5366B and VGCC5364G

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

**Factory LP conversion add $162 (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
BG8536SS	8"H. Backguard	306	17 (7.7)
HS24536SS	High Shelf	712	50 (22.5)
P24CSTSS	Countertop Side Trim (2 pieces)	139	2 (.9)
P36CRTSS	Countertop Rear Trim	49	2 (.9)
P36CBF4SS	Curb Base and Custom Curb Base Front	218	10 (4.5)
LPKPDR	LP/Propane Conversion Kit	153	2 (.9)

NEW VGR Freestanding 5 Series Gas 48"W. Sealed Burner Range

48"W./24"D. 5 Series 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
- **VGR548-8B**
  - **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
- **VGR548-6G**
  - **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
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- **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 16⅛"H. x 18¾"D. – 4.0 cubic feet
  - AHAM Standard 23"W. x 16⅛"H. x 17"D. – 3.7 cubic feet
  - Three heavy-duty racks/six porcelain coated rack positions
  - Two halogen lights
- Left bake oven
  - Overall 12⅛"W. x 16⅛"H. x 18¾"D. – 2.1 cubic feet
  - AHAM 12⅛"W. x 16⅛"H. x 18⅛"D. – 2.0 cubic feet
  - Two heavy-duty racks/six porcelain coated rack positions
- **NEW Exclusive** GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- **NEW** BlackChrome™ Knobs ship standard
- Shipped standard with stainless steel island trim

VGR548-6G

Model		Finish	PL USD	Shipping wt. lb (kg)
VGR5488B (NAT)** Eight Burners (5 Series)		SS	10,943	575 (258.8)
		Exclusive Color Finishes*	11,834	
VGR5486G (NAT)** Six Burners/12"W. Griddle (5 Series)		SS	12,050	585 (263.3)
		Exclusive Color Finishes*	12,941	

NOTE: Replaces VGCC5488B and VGCC5486G

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

**Factory LP conversion add $162 (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
BG8548SS	8"H. Backguard	355	24 (10.8)
HS24548SS	High Shelf	889	60 (27.0)
P24CSTSS	Countertop Side Trim (2 pieces)	144	2 (.9)
P48CRTSS	Countertop Rear Trim	65	2 (.9)
P48CBF4SS	Curb Base and Custom Curb Base Front	258	11 (5.0)
LPKPDR	LP/Propane Conversion Kit	153	2 (.9)

NEW VGR Freestanding 5 Series Gas 60"W. Sealed Burner Range

VGR560-6GQ

60"W./24"D. 5 Series Gas 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
- **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 porelainized cooking surface contains spills for easy cleaning
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- 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 16⅛"H. x 18¾"D. – 4.0 cubic feet
  - AHAM Standard 23"W. x 16⅛"H. x 17"D. – 3.7 cubic feet
  - Three heavy-duty racks/six porcelain coated rack positions
  - Two halogen lights
- **NEW Exclusive** GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- **NEW** BlackChrome™ Knobs ship standard
- Shipped standard with stainless steel island trim

Model		Finish	PL USD	Shipping wt. lb (kg)
VGR5606GQ (NAT)** Six Burners/ 12"W. Griddle/12"W. Grill (5 Series)		SS	15,474	745 (335.3)
		Exclusive Color Finishes*	16,426	

NOTE: Replaces VGCC5606GQ

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

**Factory LP conversion add $162 (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
BG8560SS	8"H. Backguard	445	30 (13.5)
HS24560SS	High Shelf	1090	70 (31.5)
P24CSTSS	Countertop Side Trim (2 pieces)	144	2 (.9)
P60CRTSS	Countertop Rear Trim	79	2 (.9)
LPKPDR	LP/Propane Conversion Kit	153	2 (.9)

VGR Freestanding 7 Series Gas 36"W. Ranges

VGR7361-6B

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
· **VGR7361-6B** - 3-23,000 BTU burners; 2-15,000 BTU burners; 1-8,000 BTU burner
· **VGR7361-4G** - 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 16⅛"H. x 18¾"D. – 5.1 cubic feet; AHAM 29"W. x 16⅛"H. x 18¾"D. – 5.1 cubic feet
  · NEW fits full size commercial baking sheet
· Gourmet Glo™ Infrared Gas Broiler provides intense searing heat to lock in savory juices
· **Exclusive** - GentleClose™ Door allows the door to slowly close
· Three heavy-duty racks/six porcelain coated rack positions including three TruGlide™ full extension racks
· Two halogen lights
· Accessory broiler pan and tray
· Shipped standard with stainless steel island trim

Model		Finish	PL USD	Shipping wt. lb (kg)
VGR7361-6B (NAT)** Six Burners (7 Series)		SS	8565	500 (225)
		Exclusive Color Finishes*	9398	
VGR7361-4G (NAT)** Four Burners/12"W. Griddle (7 Series)		SS	9758	510 (229.5)
		Exclusive Color Finishes*	10,588	

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

**Factory LP conversion add $162 (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
BG10736SS	10"H. Backguard	339	17 (7.7)
HS24736SS	High Shelf	754	50 (22.5)
P36CRTSS	Countertop Rear Trim	51	2 (.9)
PQGDVGR2CI	Reversible grill/griddle (for use with griddle model)	390	5 (2.3)
CBGVGR	Bamboo cover for 7 Series griddle	90	5 (2.3)
LPKVGR	LP/Propane Conversion Kit for 7 Series	186	2 (.9)
GCKVGR	Gas connection kit	111	2 (.9)

VGR Freestanding 7 Series Gas 48"W. Ranges

VGR748-8B

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

- **Exclusive** Viking Elevation Burners™ with brass flame ports
- Three burner sizes efficiently deliver heat to any size cookware
  - 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTUs and one 8,000 BTU burner across the rear
- **VGR748-8B** - 4-23,000 BTU burners; 3-15,000 BTU burners; 1-8,000 BTU burner
- **VGR748-6G** - 3-23,000 BTU burners; 2-15,000 BTU burner; 1-8,000 BTU burner
  - ViChrome™ Griddle
  - **Patent-pending** thermostatically controlled chrome griddle heats evenly
  - Features the **patent-pending** StayCool™ Trough Handle and grease management system
- **Exclusive** VariSimmer™ Setting on all burners provides gentle, even simmering
- **Exclusive** SureSpark™ Ignition System, ensures automatic ignition/re-ignition
- SoftLit™ LED Lights accent the control panel and illuminate knobs
- **Exclusive** seamless, heavy gauge porcelain burner pan with elevated burners prevent spillovers from baking on
- Continuous grate design allows easy movement of pots and pans from burner to burner
- Grates, burner caps, knobs, griddle and accessories can be easily removed for cleaning
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- **Exclusive** combination of single U-shaped bake burner and infrared broil burner, all with electric spark ignition
- Six functions - natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate and convection defrost
- Right Oven - large convection oven
  - Overall 23"W. x 16⅛"H. x 18¾"D. – 4.0 cubic feet; AHAM 23"W. x 16⅛"H. x 17"D. – 3.7 cubic feet
  - Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks and two halogen oven lights
- Left Bake Oven
  - Overall 12⅛"W. x 16⅛"H. x 18¾"D. – 2.1 cubic feet; AHAM 12⅛"W. x 16⅛"H. x 18⅛"D. – 2.0 cubic feet
  - Two heavy-duty racks/six porcelain coated rack positions and two halogen oven lights
- Gourmet Glo™ Infrared Gas Broiler provides intense searing heat to lock in savory juices
- **Exclusive** - GentleClose™ Door allows the door to slowly close
- Accessory broiler pan and tray
- Shipped standard with stainless steel island trim

Model		Finish	PL USD	Shipping wt. lb (kg)
VGR748-8B (NAT)** Eight Burners (7 Series)		SS	11,542	575 (258.8)
		Exclusive Color Finishes*	12,435	
VGR748-6G (NAT)** Six Burners/12"W. Griddle (7 Series)		SS	12,790	585 (263.3)
		Exclusive Color Finishes*	13,683	

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

**Factory LP conversion add $162 (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
BG10748SS	10"H. Backguard	390	24 (10.4)
HS24748SS	High Shelf	926	60 (27.0)
P48CRTSS	Countertop Rear Trim	65	2 (.9)
PQGDVGR2CI	Reversible grill/griddle (for use with griddle model)	390	5 (2.3)
CBGVGR	Bamboo cover for 7 Series griddle	90	5 (2.3)
LPKVGR	LP/Propane Conversion Kit for 7 Series	186	2 (.9)
GCKVGR	Gas connection kit	111	2 (.9)

NEW VDR Freestanding 5 Series Dual Fuel Self-Clean 30"W. Sealed Burner Range

VDR530-4B

30"W. / 24"D. 5 Series 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 igntition/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
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- **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
- Large 10-pass broiler with heat reflector
- 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
- **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
- **NEW Exclusive** GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- **NEW** BlackChrome™ Knobs ship standard
- Shipped with stainless steel island trim

Model		Finish	PL USD	Shipping wt. lb (kg)
VDR5304B (NAT)** Four Burners (5 Series)		SS	7410	410 (184.5)
		Exclusive Color Finishes*	8183	

NOTE: Replaces VDSC5304B

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

**Factory LP conversion add $162 (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
BG8530SS	8"H. Backguard	288	14 (6.3)
HS24530SS	High Shelf	650	45 (20.3)
P24CSTSS	Countertop Side Trim (2 pieces)	144	2 (.9)
P30CRTSS	Countertop Rear Trim	39	2 (.9)
P30CBF4SS	Curb Base and Custom Curb Base Front	195	9 (4.1)
LPKPDR	LP/Propane Conversion Kit	153	2 (.9)

NEW VDR Freestanding 5 Series Dual Fuel Self-Clean 36"W. Sealed Burner Range

VDR536-6B

36"W. / 24"D. 5 Series 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
• **VDR536-6B**
  • **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
• **VDR536-4G** 4-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
  • 12"W. thermostatically controlled steel griddle/simmer plate
  • Cast aluminum removable grease trough hold 2 ½ cups of liquid
• **Exclusive** all burners equipped with VariSimmer™ setting and SureSpark™ Ignition System
• **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
• **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
• 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** 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
• Large 10-pass broiler with heat reflector
• Rapid Ready™ Preheat System provides super fast preheat times
• **Exclusive** largest self-clean convection oven
  • Overall 30 ⁵⁄₁₆"W. x 16 ½"H. x 19 ½"D. – 5.6 cubic feet
  • AHAM Standard 30 ⁵⁄₁₆"W. x 16 ½"H. x 16 ¹³⁄₁₆"D. – 4.9 cubic feet
• Three heavy-duty racks/six porcelain coated rack positions
• Three halogen lights
• **NEW Exclusive** GentleClose™ Door allows the door to slowly close
• **NEW** larger window opening
• **NEW** BlackChrome™ Knobs ship standard
• Shipped with stainless steel island trim

Model		Finish	PL USD	Shipping wt. lb (kg)
VDR5366B (NAT) Six Burners (5 Series)		SS	10,844	500 (225.0)
		Exclusive Color Finishes*	11,677	
VDR5364G (NAT) Four Burners/12"W. Griddle (5 Series)		SS	12,414	510 (229.5)
		Exclusive Color Finishes*	13,245	

NOTE: Replaces VDSC5366B and VDSC5364G

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

**Factory LP conversion add $162 (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
BG8536SS	8"H. Backguard	306	17 (7.7)
HS24536SS	High Shelf	712	50 (22.5)
P24CSTSS	Countertop Side Trim (2 pieces)	139	2 (.9)
P36CRTSS	Countertop Rear Trim	49	2 (.9)
P36CBF4SS	Curb Base and Custom Curb Base Front	218	10 (4.5)
LPKPDR	LP/Propane Conversion Kit	153	2 (.9)

NEW VDR Freestanding 5 Series Dual Fuel Self-Clean 48"W. Sealed Burner Range and Accessories

48"W./24"D. 5 Series 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
- **VDR548-8B**
  - **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
- **VDR548-6G**
  - **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
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- **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

- Large 10-pass broiler with heat reflector
- 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
- 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
  - 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 ⅝"D. – 2.5 cubic feet
- **NEW Exclusive** GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- **NEW** BlackChrome™ Knobs ship standard
- Shipped standard with stainless steel island trim

Model		Finish	PL USD	Shipping wt. lb (kg)
VDR5488B (NAT)** Eight Burners (5 Series)		SS	14,400	585 (263.3)
		Exclusive Color Finishes*	15,530	
VDR5486G (NAT)** Six Burners/12"W. Griddle (5 Series)		SS	15,542	575 (258.8)
		Exclusive Color Finishes*	16,433	

NOTE: Replaces VDSC5488B and VDSC5486G

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

**Factory LP conversion add $162 (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
BG8548SS	8"H. Backguard	355	24 (10.8)
HS24548SS	High Shelf	889	60 (27.0)
P24CSTSS	Countertop Side Trim (2 pieces)	144	2 (0.9)
P48CRTSS	Countertop Rear Trim	65	2 (.9)
P48CBF4SS	Curb Base and Custom Curb Base Front	258	11 (5.0)
LPKPDR	LP/Propane Conversion Kit	153	2 (0.9)

NEW VDR Freestanding 5 Series Dual Fuel Self-Clean 60"W. Sealed Burner Range

VDR560-6GQ

60"W./24"D. 5 Series 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
- **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 porelainized cooking surface contains spills for easy cleaning
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- 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
- Large 10-pass broiler with heat reflector
- 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 ⁵⁄₁₆"W. x 16 ½"H. x 19 ½"D. – 4.7 cubic feet
  - AHAM Standard – 25⁵⁄₁₆" x 16 ½"H. x 16 ¹³⁄₁₆"D. – 4.1 cubic feet
- Three heavy-duty racks/six porcelain coated rack positions
- Three halogen oven lights
- **NEW Exclusive** GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- **NEW** BlackChrome™ Knobs ship standard
- Shipped with stainless steel island trim

Model		Finish	PL USD	Shipping wt. lb (kg)
VDR5606GQ (NAT)** Six Burners/ 12"W. Griddle/12"W. Grill (5 Series)		SS	19,302	745 (335.3)
		Exclusive Color Finishes*	20,254	

NOTE: Replaces VDSC5606GQ

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

**Factory LP conversion add $162 (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
BG8560SS	8"H. Backguard	445	30 (13.5)
HS24560SS	High Shelf	1090	70 (31.5)
P24CSTSS	Countertop Side Trim (2 pieces)	144	2 (.9)
P60CRTSS	Countertop Rear Trim	79	2 (.9)
LPKPDR	LP/Propane Conversion Kit	153	2 (.9)

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 ½"H. x 19 ½"D. – 5.6 cubic feet; AHAM 30 ⁵⁄₁₆"W. x 16 ½"H. x 16 ¹³⁄₁₆"D. – 4.9 cubic feet
- **Exclusive** - GentleClose™ Door allows the door to slowly close
- 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	PL USD	Shipping wt. lb (kg)
VDR736-6B (NAT)** Six Burners (7 Series)		SS	11,305	500 (225)
		Exclusive Color Finishes*	12,138	
VDR736-4G (NAT)** Four Burners/12"W. Griddle (7 Series)		SS	12,428	510 (229.5)
		Exclusive Color Finishes*	13,259	

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

**Factory LP conversion add $162 (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
BG10736SS	10"H. Backguard	339	17 (7.7)
HS24736SS	High Shelf	754	50 (22.5)
P36CRTSS	Countertop Rear Trim	51	2 (.9)
PQGDVGR2CI	Reversible grill/griddle (for use with griddle model)	390	5 (2.3)
CBGVGR	Bamboo cover for 7 Series griddle	90	5 (2.3)
LPKVGR	LP/Propane Conversion Kit for 7 Series	186	2 (.9)
GCKVGR	Gas connection kit	111	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, TruConvec™ 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 $\frac{5}{16}$"W. x 16 $\frac{1}{2}$"H. x 19 $\frac{1}{2}$"D. – 4.7 cubic feet; AHAM 25 $\frac{5}{16}$"W. x 16 $\frac{1}{2}$"H. x 16 $\frac{13}{16}$"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
  - Overall 13 $\frac{3}{4}$"W. x 16 $\frac{1}{2}$"H. x 19 $\frac{1}{2}$"D. – 2.6 cubic feet; AHAM 13 $\frac{3}{4}$"W. x 16 $\frac{1}{2}$"H. x 18 $\frac{5}{8}$"D. – 2.5 cubic feet
- **Exclusive** - GentleClose™ Door allows the door to slowly close
- 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	PL USD	Shipping wt. lb (kg)
VDR748-8B (NAT)** Eight Burners (7 Series)		SS	14,755	575 (258.8)
		Exclusive Color Finishes*	15,648	
VDR748-6G (NAT)** Six Burners/12"W. Griddle (7 Series)		SS	16,124	585 (263.3)
		Exclusive Color Finishes*	17,015	

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

**Factory LP conversion add $162 (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
BG10748SS	10"H. Backguard	390	24 (10.4)
HS24748SS	High Shelf	926	60 (27.0)
P48CRTSS	Countertop Rear Trim	65	2 (.9)
PQGDVGR2CI	Reversible grill/griddle (for use with griddle model)	390	5 (2.3)
CBGVGR	Bamboo cover for 7 Series griddle	90	5 (2.3)
LPKVGR	LP/Propane Conversion Kit for 7 Series	186	2 (.9)
GCKVGR	Gas connection kit	111	2 (.9)

NEW VER Freestanding 5 Series Electric Self-Clean 30"W. Range

VER530-4B

30"W. / 24"D. 5 Series Electric Self-Clean Range

- Strong, wear-resistent 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
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- **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
- Large 10-pass broiler with heat reflector
- 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
- **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
- **NEW Exclusive** GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- **NEW** BlackChrome™ Knobs ship standard
- Shipped with stainless steel island trim

Model		Finish	PL USD	Shipping wt. lb (kg)
VER530-4B Four Burners (5 Series)		SS	7501	424 (190.8)
		Exclusive Color Finishes*	8440	

NOTE: Replaces VESC5304B

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

Accessories	Description	PL USD	Shipping wt. lb (kg)
BG8530SS	8"H. Backguard	288	14 (6.3)
HS24530SS	High Shelf	650	45 (20.3)
P24CSTSS	Countertop Side Trim (2 pieces)	144	2 (.9)
P30CRTSS	Countertop Rear Trim	39	2 (.9)
P30CBF4SS	Curb Base and Custom Curb Base Front	195	9 (4.1)

NEW VIR Freestanding 5 Series Electric Induction Self-Clean 30"W. Range

VIR530-4B

30"W. / 24"D. 5 Series Induction Self-Clean Range

- 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
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- **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
- Large 10-pass broiler with heat reflector
- 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
- **Exclusive** – largest self-clean convection oven in the industry
  - Overall 25 $\frac{5}{16}$"W. x 16 ½"H. x 19 ½"D. – 4.7 cubic feet
  - AHAM Standard 25 $\frac{5}{16}$"W. x 16 ½"H. x 16 $\frac{13}{16}$"D. – 4.1 cubic feet
- **NEW Exclusive** GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- **NEW** BlackChrome™ Knobs ship standard
- Shipped with stainless steel island trim

Model		Finish	PL USD	Shipping wt. lb (kg)
VIR530-4B Four Burners (5 Series)		SS	8842	426 (193.2)
		Exclusive Color Finishes*	9779	

NOTE: Replaces VISC5304B

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

Accessories	Description	PL USD	Shipping wt. lb (kg)
BG8530SS	8"H. Backguard	288	14 (6.3)
HS24530SS	High Shelf	650	45 (20.3)
P24CSTSS	Countertop Side Trim (2 pieces)	144	2 (.9)
P30CRTSS	Countertop Rear Trim	39	2 (.9)
P30CBF4SS	Curb Base and Custom Curb Base Front	195	9 (4.1)

NEW VRT Built-In Gas 30"W. Sealed Burner Rangetop

VRT530-4B

30"W. / 24"D. Gas Sealed Burner Rangetop
- **Exclusive** VSH™ Pro Sealed Burner System (**V**ari**S**immer™ to **H**igh) - 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
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- **NEW** BlackChrome™ Knobs ship standard
- Shipped standard with island trim already attached

Model		Finish	PL USD	Shipping wt. lb (kg)
VRT530-4B (NAT)* Four Burners (5 Series)		SS	3489	125 (56.3)

NOTE: Replaces VGRT5304B

**Factory LP conversion add $162 (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
BG8530SS	8"H. Backguard	288	14 (6.3)
HS24530SS	High Shelf	650	45 (20.3)
P24CSTSS	Countertop Side Trim (2 pieces)	144	2 (.9)
P30CRTSS	Countertop Rear Trim	39	2 (.9)
LPKPDR	LP/Propane Conversion Kit	153	2 (.9)

NEW VRT Built-In Gas 36"W. Sealed Burner Rangetop

VRT536-6B

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

- **Exclusive** VSH™ Pro Sealed Burner System (**V**ari**S**immer™ to **H**igh) - combination of patented burner and top design provide cleanability plus superior performance at simmer and high
- **VRT536-6B 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
- **VRT536-4G** 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
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- **NEW** BlackChrome™ Knobs ship standard
- Shipped standard with island trim already attached

Model		Finish	PL USD	Shipping wt. lb (kg)
VRT536-6B (NAT)** Six Burners (5 Series)		SS	4241	150 (47.5)
VRT536-4G (NAT)** Four Burners/12"W. Griddle (5 Series)		SS	4645	160 (72.0)

NOTE: Replaces VGRT5366B and VGRT5364G

**Factory LP conversion add $162 (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
BG8536SS	8"H. Backguard	306	17 (7.7)
HS24536SS	High Shelf	712	50 (22.5)
P24CSTSS	Countertop Side Trim (2 pieces)	139	2 (.9)
P36CRTSS	Countertop Rear Trim	49	2 (.9)
LPKPDR	LP/Propane Conversion Kit	153	2 (.9)

NEW VRT Built-In Gas 48"W. Sealed Burner Rangetop

VRT548-6G

48"W. / 24"D. Gas Sealed Burner Rangetops
- **Exclusive** VSH™ Pro Sealed Burner System (**V**ari**S**immer™ to **H**igh) - combination of patented burner and top design provide cleanability plus superior performance at simmer and high
- **VRT548-8B 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
- **VRT548-6G 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
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- **NEW** BlackChrome™ Knobs ship standard
- Shipped standard with island trim already attached

Model		Finish	PL USD	Shipping wt. lb (kg)
VRT548-8B (NAT)** Eight Burners (5 Series)		SS	5153	203 (91.4)
VRT548-6G (NAT)** Six Burners/12"W. Griddle (5 Series)		SS	5556	203 (91.4)

NOTE: Replaces VGRT5488B and VGRT5486G

**Factory LP conversion add $162 (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
BG8548SS	8"H. Backguard	355	24 (10.8)
HS24548SS	High Shelf	889	60 (27.0)
P24CSTSS	Countertop Side Trim (2 pieces)	144	2 (.9)
P48CRTSS	Countertop Rear Trim	65	2 (.9)
LPKPDR	LP/Propane Conversion Kit	153	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	PL USD	Shipping wt. lb (kg)
VGRT736-6B (NAT)* Six Burners (7 Series)		SS	4640	192 (87.1)
VGRT736-4G (NAT)* Four Burners/12"W. Griddle (7 Series)		SS	6185	192 (87.1)

**Factory LP conversion add $162 (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
BG10736SS	10"H. Backguard	339	17 (7.7)
HS24736SS	High Shelf	754	50 (22.5)
P36CRTSS	Countertop Rear Trim	51	2 (.9)
PQGDVGR2CI	Reversible grill/griddle (for use with griddle model)	390	5 (2.3)
CBGVGR	Bamboo cover for 7 Series griddle	90	5 (2.3)
LPKVGR	LP/Propane Conversion Kit for 7 Series	186	2 (.9)
GCKVGR	Gas connection kit	111	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	PL USD	Shipping wt. lb (kg)
VGRT748-8B (NAT)** Eight Burners (7 Series)		SS	5473	242 (109.8)
VGRT748-6G (NAT)** Six Burners/12"W. Griddle (7 Series)		SS	7139	242 (109.8)

**Factory LP conversion add $162 (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
BG10748SS	10"H. Backguard	390	24 (10.4)
HS24748SS	High Shelf	926	60 (27.0)
P48CRTSS	Countertop Rear Trim	65	2 (.9)
PQGDVGR2CI	Reversible grill/griddle (for use with griddle model)	390	5 (2.3)
CBGVGR	Bamboo cover for 7 Series griddle	90	5 (2.3)
LPKVGR	LP/Propane Conversion Kit for 7 Series	186	2 (.9)
GCKVGR	Gas connection kit	111	2 (.9)

VUIW Undercounter Induction Warmer
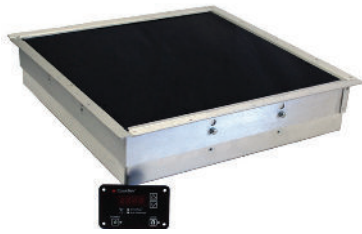
VUIW

18"W. Incogneeto™ Induction Warmer

- Designed to be mounted directly under stone or engineered stone countertops
- The unit mounts underneath the counter with no drilling or cutting of the stone required
- 650 watts of power
- Offers four selectable temperature settings: 150°/160°/175°/190°F (65°/70°/80°/85°C)
- The Magneeto™ II trivet-like device is used on the upper surface of the countertop to locate the heat zone and acts as a temperature sensor
- Touch control user interface with SmarTag™ Technology uses a wireless communicator to provide precise temperature control
- Cookware/bakeware up to a diameter of approximately 12" (30.5 cm) with an induction compatible base can be used
- Automatic pan detection allows for instant energy transmission to pan and no energy transmission when pan is not present
- Can combine up to three units per 15 amp circuit
- A beautiful piece of natural stone or "engineered stone" can transform into an induction warmer capable of holding food within 2°F

Model	Finish	PL USD	Shipping wt. lb (kg)
VUIW518	NA	4106	20 (9)

Cooking Accessories for Sealed Burner Ranges and Rangetops (VGR/VDR/VER/VIR/VRT)
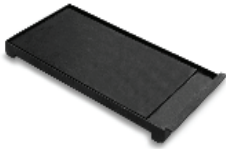
12"W. Portable Griddles
- Cast aluminum with rugged commercial grade no-stick finish on cooking surface
- Grease trough in front
- Fits over standard surface grates of 5 Series ranges/rangetops
- Can also be used to quickly defrost frozen foods

Model	Finish	PL USD	Shipping wt. lb (kg)
SB-PGD (for 5 Series ranges/rangetops)	N/A	327	10 (4.5)

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	PL USD	Shipping wt. lb (kg)
CWGT (for 5 Series ranges/rangetops)	BK	74	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
- 11⅝"W. x 22½"L. x ¾" thick – CBC12QB
- 11⅜"W. x 22½"L. x ¾"thick – CBC12G

Model	Finish	PL USD	Shipping wt. lb (kg)
CBC12QB (for 12"W. 5 Series grill and surface burner grate)	N/A	135	5 (2.3)
CBC12G (for 12"W. 5 Series griddle)	N/A	86	8 (3.6)

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	PL USD	Shipping wt. lb (kg)
GCK	N/A	193	5.7 (2.6)

Stainless Steel Covers
- Stainless steel cover with Viking Professional handle
- For use with 5 Series gas/dual fuel ranges and rangetops with a 12"W. thermostatically controlled steel griddle/simmer plate
- Does not have to be removed when operating adjacent surface burners

Model	Finish	PL USD	Shipping wt. lb (kg)
CSC12U-SS (for 12"W. griddle/grill)	SS (Stainless Steel only)	137	3.5 (1.6)

NEW Knob Kit Accessories for 5 Series Cooking Products

Knob Kits for 5 Series Cooking Products

Accessories	Description	PL USD	Shipping wt. lb (kg)
SSKKVGR53036	Stainless Steel Knob Kit fits VGR5304B, GR5366B, VGR5364G, VRT5304B, VRT5366B, VRT5364G	200	14 (6.4)
SSKKVGR54860	Stainless Steel Knob Kit fits VGR5488B, VGR5486G, VGR56066Q, VRT5488B, VRT5486G	292	23 (10.4)
SSKKVDR53036	Stainless Steel Knob Kit fits VDR5304B, VDR5366B, VDR5364G	200	14 (6.4)
SSKKVDR54860	Stainless Steel Knob Kit fits VDR5488B, VDR5486G, VDR56066Q	292	23 (10.4)
SSKKVIR530	Stainless Steel Knob Kit fits VIR5304B, VER5304B	172	4 (1.8)
SSKKVDOF	Stainless Steel Knob Kit fits VSOF730, VDOF730, VESO5272, VEDO5272, VESO1302, VEDO1302, VESO5302, VEDO5302	114	4 (1.8)
BCKKVDOF	Black Chrome Knob Kit fits VSOF730, VDOF730, VESO5272, VEDO5272, VESO1302, VEDO1302, VESO5302, VEDO5302	139	4 (1.8)

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

VGSU530

VGSU536

30" and 36"W. Gas Cooktops
- 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	PL USD	Shipping wt. lb
VGSU530-5B (NAT)* 30"W. Cooktop (5 Series)		2380	67 (30.2)
VGSU530-5B (LP)* 30"W. Cooktop (5 Series)	SS	2522	67 (30.2)
VGSU536-6B (NAT)* 36"W. Cooktop (5 Series)	SS	2798	80 (36)
VGSU536-6B (LP)* 36"W. Cooktop (5 Series)	SS	2953	80 (36)

Accessories	Description	PL USD	Shipping wt. lb (kg)
PGDVGC	Portable Griddle for VGSU	176	8 (3.6)
WRGVGC	Wok Ring for VGSU	109	1 (0.5)
LPKVGC	LP/Propane Conversion Kit	114	1 (0.5)

VEC/VECU Built-In Electric Radiant Glass Ceramic 30" and 36"W. Cooktops
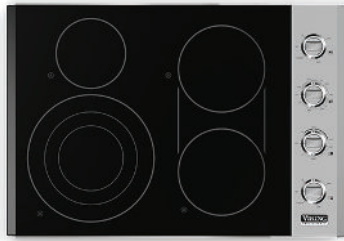
VEC530

VEC536

30" and 36"W. Electric Radiant Cooktops
- Updated beveled edge design provides sleek styling (VEC model)
- 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/VECU530-4B**
  - 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/VECU536-6B**
  - 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 models have updated beveled edge design with chrome trim
- VECU models have stainless frame with straight sides highly recommended for downdraft applications

VEC Side Profile

Model		Finish	PL USD	Shipping wt. lb (kg)
VEC530-4B 30"W. Cooktop (5 Series) Chrome trim		SB	2380	52 (23.4)
VEC536-6B 36"W. Cooktop (5 Series) Chrome trim		SB	2798	63 (28.4)
VECU530-4B 30"W. Cooktop (5 Series)		SB	2380	52 (23.4)
VECU536-6B 36"W. Cooktop (5 Series)		SB	2798	63 (28.4)

Accessories	Description	PL USD	Shipping wt. lb (kg)
PGDVEC	Portable Griddle for VEC	176	8 (3.6)

VIC/VICU Built-In Electric All Induction 30" and 36"W. Cooktops
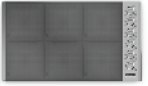
VIC530-4B

30" and 36"W. All Induction Cooktops
- Updated beveled edge design provides sleek styling (VIC model)
- 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/VICU530-4B**
  - 30"W. model
  - Four 9"/3,700 watt boost/2,300 watt elements
- **VIC536-6B/VICU536-6B**
  - 36"W. model
  - Six 9"/3,700 watt boost/2,300 watt elements
- VIC models have updated beveled edge design with chrome trim
- VICU models have stainless frame with straight sides highly recommended for downdraft applications
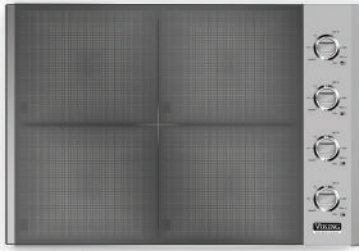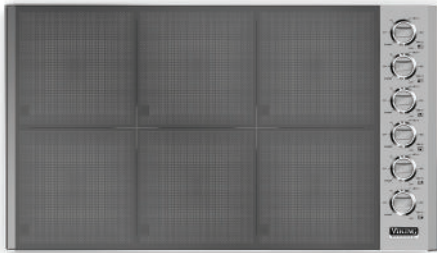
VIC536-6B

Model		Finish	PL USD	Shipping wt. lb (kg)
VIC530-4B 30"W. Cooktop (5 Series) Chrome trim		ST	4735	52 (23.6)
VIC536-6B 36"W. Cooktop (5 Series) Chrome trim		ST	5895	63 (28.6)
VICU530-4B 30"W. Cooktop (5 Series)		ST	4735	52 (23.6)
VICU536-6B 36"W. Cooktop (5 Series)		ST	5895	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 (both ovens of double oven)
- 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)
- 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	PL USD	Shipping wt. lb (kg)
VESO1302 30"W. Single Oven (5 Series)		SS	4538	278 (126.1)
		BK/WH	5310	
VEDO1302 30"W. Double Oven (5 Series)		SS	6939	424 (192.3)
		BK/WH	7830	

Accessories	Description	PL USD	Shipping wt. lb (kg)
P30FTSSS	Flush Mount Kit for Pro 30"W. Single Ovens	227	8 (3.6)
P30FTDSS	Flush Mount Kit for Pro 30"W. Double Ovens	253	10 (4.5)

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)
- 10-pass broiler with heat reflector (lower 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)
- 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	PL USD	Shipping wt. lb (kg)
VESO5272 27"W. Single Oven (5 Series)		SS	5032	273 (123.8)
		Exclusive Color Finishes*	5805	
VEDO5272 27"W. Double Oven (5 Series)		SS	7814	409 (185.5)
		Exclusive Color Finishes*	8707	
VESO5302 30"W. Single Oven (5 Series)		SS	5092	293 (132.9)
		Exclusive Color Finishes*	5865	
VEDO5302 30"W. Double Oven (5 Series)		SS	7932	449 (203.7)
		Exclusive Color Finishes*	8837	

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

Accessories	Description	PL USD	Shipping wt. lb (kg)
P30FTSSS	Flush Mount Kit for Pro 30"W. Single Ovens	227	8 (3.6)
P30FTDSS	Flush Mount Kit for Pro 30"W. Double Ovens	253	10 (4.5)

VSOF/VDOF French-Door Premiere Built-In Electric 30"W. Ovens

VSOF730

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
- Preheat Optional - No need to preheat oven when baking certain foods in Convection Bake mode
- Concealed 10-pass dual bake element provides exceptional temperature control and makes cleanup easy
- Gourmet-Glo™ glass enclosed infrared broiler (upper oven)
- 10-pass broiler with heat reflector (lower oven)
- 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)
- 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
- Steam clean in only 20 minutes - perfect for light to medium cleaning
- 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	PL USD	Shipping wt. lb (kg)
VSOF730 30"W. Single Oven (7 Series)		SS	6406	293 (132.9)
		Exclusive Color Finishes*	7178	
VDOF730 30"W. Double Oven (7 Series)		SS	8603	449 (203.7)
		Exclusive Color Finishes*	9496	

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

NOTE: The VSOF/VDOF730 French-Door oven cannot be flush mounted

VDOT TurboChef Built-In Electric 30"W. Double Oven

VDOT730

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
  • 8 high performance modes for versatile performance include bake, convection bake, roast, broil, air-crisp, toast, dehydrate, cooking and defrost
  • Defrost function can be used to aid in thawing foods, especially frozen meats and casseroles
  • Unit contains over 700 pre-programmed food items, taking the guess work out of cooking
  • Oven can store up to 9,999 favorite recipe settings
  • 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
  • Over 35 cookbook recipes pre-programmed
• Bottom Oven
  • Extra-large 3.8 cu. ft. oven provides additional capacity for cooking large meals
  • 6 high performance cooking modes include bake, roast, convection bake, high and low broil, and convection roast
  • 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
• Self-clean function in both ovens

Model			Finish	PL USD	Shipping wt. lb (kg)
VDOT730 30"W. Double Oven (7 Series) 240V			SS	23,780	490 (223)
			Exclusive Color Finishes*	24,650	
LVDOT730** 30"W. Double Oven (7 Series) 208V			SS	23,780	490 (223)
			Exclusive Color Finishes*	24,650	

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

**When installing for 208V use, the LVDOT must be ordered

NOTE: The VDOT730 and LVDOT730 TurboChef ovens cannot be flush mounted

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
  - 17⅜"W. x 10"H. x 18⅝"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	PL USD	Shipping wt. lb (kg)
VMOS201 (Professional microwave) (5 Series)	SS	819	46 (20.9)
	BK/WH	1353	
VMTK272 27"W. Professional Built-in trim kit	SS	485	12 (5.4)
VMTK302 30"W. Professional Built-in trim kit	SS	508	13 (5.9)
PMF302TK 30"W. Flush Mount Kit for Microwave trim (must be used with VMTK trim kit)	SS	186	5 (2.3)

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
  - 16⅛"W. x 9⅝"H. x 16⅛"D.
  - 1.5 Cubic ft.
  - 15⅜" Diameter turntable
- Place on countertop or install as a built-in using a trim kit (listed below - sold separately)

Model	Finish	PL USD	Shipping wt. lb (kg)
VMOC206 (Professional microwave) (5 Series)	SS	1364	69 (31.3)
	BK/WH	1900	
VMTK277 27"W. Professional Built-in trim kit	SS	568	19 (8.6)
VMTK307 30"W. Professional Built-in trim kit	SS	568	19 (8.6)
PMF307TK 30"W. Flush Mount Kit for Microwave trim (must be used with VMTK trim kit)	SS	186	2 (.9)

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

VMOD5240

Undercounter DrawerMicro™ Ovens - NEW
- Commercial type-styling and design
- Digital LCD display
- 11 variable power levels
- 12 Sensor Cook, Reheat and Popcorn settings
- Five Defrost auto settings
- Two Reheat auto settings
- Add-a-minute allows you to add a minute to cooking time by simply touching a button
- Keep Warm feature allows you to keep food warm for up to 30 minutes
- Beverage Center reheats coffee and tea to suitable drinking temperature
- Child lock safety feature locks the control panel to prevent unwanted operation
- 1.2 cubic feet (holds 9"x13" dish)
  - 7 $\frac{1}{8}$"H. x 17 $\frac{5}{16}$"W. x 16 $\frac{9}{16}$"D.
- 1,000 watt output power
- Place undercounter below countertop, rangetop, or as stand-alone unit

Model	Finish	PL USD	Shipping wt. lb (kg)
VMOD5240 (Professional DrawerMicro™ Oven) (5 Series)	SS (Stainless Steel only)	1835	86 (39)

Note: Replaces VMOD241SS

VMOR205

Convection Microwave/Hood
- Commercial type-styling and design
- Instant sensor settings for cooking, reheating foods and popping popcorn
- Four convection settings: ConvecBroil, ConvecRoast, ConvecBake and manual convection
- Convection settings use a high speed fan that circulates air past the heat source and around the food; allows multiple rack baking
- Low mix bake and high mix roast settings offer use of convection heat to seal and brown outside of foods while using microwave energy to ensure the interior is cooked
- Add-a-minute allows you to add a minute to cooking time by simply touching a button
- Child lock safety feature locks the control panel to prevent unwanted operation
- Convection microwave cookbook comes standard with unit
- Built-in exhaust system
- 300 CFM blower
- May be vented out the top, back or converted to recirculate
- 13" diameter turntable
- Exterior dimensions
  - 29$\frac{15}{16}$"W. x 16$\frac{6}{16}$"H. x 15$\frac{5}{16}$"D.
- Interior oven cavity
  - 1.1 cubic ft.
- For use over 24" and 30"W. Viking non-grill cooking products

Model	Finish	PL USD	Shipping wt. lb (kg)
VMOR205 Professional (5 Series)	SS (Stainless Steel)	1731	85 (38.6)
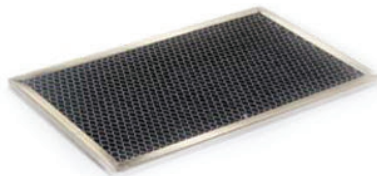
Replacement Charcoal Filters
- For use with VMOR205
- Recommend replacement every 6-12 months

Model	Finish	PL USD	Shipping wt. lb (kg)
CFOR1	NA	19	2 (0.9)

NEW VWD Built-In Electric 5 Series 27" and 30"W. Electric Warming Drawers and Accessory

VWD

27" and 30"W. 5 Series Electric Warming Drawers
· **VWD527** 27"W. model: 19 1⁄8"W. x 5 1⁄2"H. x 20 1⁄4"D. - 475 watt element
· **VWD530** 30"W. model: 22 1⁄8"W. x 5 1⁄2"H. x 20 1⁄4"D. - 475 watt element
· Temperature settings from 90-250ºF
· Capacitive touch digital control with timer
· Meat probe for temperature reading of meat
· Moisture control selector
· Sabbath Mode
· Four hour automatic shutoff feature
· Heavy-duty drawer glides accommodate 200 pound weight capacity
· Optional flush installation - no kit required

Model		Finish	PL USD	Shipping wt. lb (kg)
VWD527 (27"W.) (5 Series)		SS	1888	80 (36)
		Exclusive Color Finishes*	2304	
VWD530 (30"W.) (5 Series)		SS	2042	90 (40.5)
		Exclusive Color Finishes*	2459	

NOTE: Replaces VEWD527/530
*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

Accessories	Description	PL USD	Shipping wt. lb (kg)
PANVEWD	Pan Lid Set (5 pans with lids)	371	10 (4.5)

VENTILATION

Certified Products • Effective July 1, 2017

VWH Built-In 10"H. Wall Hoods

10"H. Interior-Power Hoods (460 CFM)
- **460 CFM** blower (variable speed ventilator controls; separate controls for on/off and speed control)
- 2 Halogen lights with dimmer control (separate controls for on/off and dimmer)
- Dishwasher-safe commercial-type SS baffle filters
- Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
- Virtually seamless stainless steel canopy interior for easy cleaning

Model	Finish	PL USD	Shipping wt. lb (kg)
VWH3010 (30"W./21"D.) (5 Series)	SS	1320	56 (25.2)
	Exclusive Color Finishes*	2093	
VWH3610 (36"W./21"D.) (5 Series)	SS	1360	60 (27.0)
	Exclusive Color Finishes*	2132	

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

10"H. Interior-Power Hoods – L Model (390 CFM)
- **390 CFM** blower (variable speed ventilator controls; separate controls for on/off and speed control)
- 2 Halogen lights with dimmer control (separate controls for on/off and dimmer)
- Dishwasher-safe commercial-type SS baffle filters
- Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
- Virtually seamless stainless steel canopy interior for easy cleaning

Model	Finish	PL USD	Shipping wt. lb (kg)
VWH3010L (30"W./21"D.) (5 Series)	SS	1320	56 (25.2)
	Exclusive Color Finishes*	2093	
VWH3610L (36"W./21"D.) (5 Series)	SS	1360	60 (27.0)
	Exclusive Color Finishes*	2132	

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

10"H. Interior-Power Hoods – M Model (300 CFM)
- **300 CFM** blower (variable speed ventilator controls; separate controls for on/off and speed control)
- 2 Halogen lights with dimmer control (separate controls for on/off and dimmer)
- Dishwasher-safe commercial-type SS baffle filters
- Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
- Virtually seamless stainless steel canopy interior for easy cleaning

Model	Finish	PL USD	Shipping wt. lb (kg)
VWH3010M (30"W./21"D.) (5 Series)	SS	1320	56 (25.2)
	Exclusive Color Finishes*	2093	
VWH3610M (36"W./21"D.) (5 Series)	SS	1360	60 (27.0)
	Exclusive Color Finishes*	2132	

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

VWH Built-In 12"H. Wall Hoods/Recirculating Kits/Accessories

12"H. Interior-Power Hoods
• 460 CFM blower
• Backlit LED knobs extend and illuminate to control lighting level and ventilation speed
• Dimmable LED lighting is energy efficient and easily replaceable
• Dishwasher-safe commercial-type SS baffle filters
• Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
• Virtually seamless stainless steel canopy interior for easy cleaning

Model	Finish	PL USD	Shipping wt. lb (kg)
VWH530121 (30"W./21"D.) (5 Series)	SS	1473	56 (25.2)
VWH530121 (30"W./21"D.) (5 Series)	Exclusive Color Finishes*	2169	
VWH536121 (36"W./21"D.) (5 Series)	SS	1508	60 (27.0)
VWH536121 (36"W./21"D.) (5 Series)	Exclusive Color Finishes*	2204	

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

Recirculating Hood Conversion Kit
• For use with Professional 10"H. and 12"H. hoods only includes charcoal filters, top vent/grille, and installation hardware
• Top vent/grille: 4"H. X 12"D.
• SS finish only

Model		Finish	PL USD	Shipping wt. lb (kg)
VRK30SS (for 30"W. hood)		SS	399	13 (5.9)
VRK36SS (for 36"W. hood)		SS	441	16 (7.3)
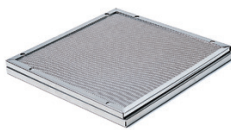
Replacement Charcoal Filters
• For use with VRK conversion kits
• Recommend replacement every 6-12 months

Model		Finish	PL USD	Shipping wt. lb (kg)
CFV13 (30" & 36"W. Professional hoods)		NA	63	2 (0.9)

VWH Built-In 18"H./24"D. Wall Hoods and DCW Duct Covers

Wall Hoods - 18"H. / 24"D.
- Canopy only; must also purchase interior or exterior ventilator kit, sold separately
- Backlit LED knobs extend and illuminate to control lighting level and ventilation speed
- Dimmable LED lighting is energy efficient and easily replaceable
- Heat lamps standard (250 watt heat lamp bulb not included)
- High-shelf (with cooking product) or warming shelf panel should be installed for use with heat lamp
- Dishwasher-safe commercial-type SS baffle filters with handles
- Separate removable grease trough for easy cleaning
- Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
- Virtually seamless stainless steel canopy interior for easy cleaning

Model		Finish	PL USD	Shipping wt. lb (kg)
VWH530481 (30"W.) (5 Series)	Kit Compatability: VINV300, VINV600, VINV1200, DEV900, DEV1200, DIL1200	SS	1708	60 (27.0)
VWH530481 (30"W.) (5 Series)		Exclusive Color Finishes*	2285	
VWH536481 (36"W.) (5 Series)	Kit Compatability: VINV300, VINV600, VINV1200, DEV900, DEV1200, DIL1200	SS	1745	68 (30.6)
VWH536481 (36"W.) (5 Series)		Exclusive Color Finishes*	2322	
VWH542481 (42"W.) (5 Series)	Kit Compatability: VINV600, VINV1200, DEV900, DEV1200, DIL1200	SS	1879	76 (34.2)
VWH542481 (42"W.) (5 Series)		Exclusive Color Finishes*	2522	
VWH548481 (48"W.) (5 Series)	Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	SS	2223	88 (39.6)
VWH548481 (48"W.) (5 Series)		Exclusive Color Finishes*	2872	
VWH560481 (60"W.) (5 Series)	Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	SS	2960	108 (48.6)
VWH560481 (60"W.) (5 Series)		Exclusive Color Finishes*	3587	

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

Duct Covers For Wall Hoods
- For use with all VWH models
- Extends height of hood by 12"; conceals duct
- 12"D.
- Stainless Steel finish only

Model	Finish	PL USD	Shipping wt. lb (kg)
DCW30 (30"W.)	SS	248	10 (4.5)
DCW36 (36"W.)	SS	269	11 (5.0)
DCW42 (42"W.)	SS	283	13 (5.9)
DCW48 (48"W.)	SS	302	14 (6.3)
DCW60 (60"W.)	SS	589	24 (10.8)

VCWH Built-In 18"H. Chimney Wall Hoods and DCCE Built-In Chimney Wall Duct Cover Extensions

Chimney Wall Hoods - 18"H. / 24"D.
- Canopy only; must also purchase interior or exterior ventilator kit - sold separately
- Adjustable duct cover standard - for 8' to 9' ceilings
- Backlit LED knobs extend and illuminate to control lighting level and ventilation speed
- Dimmable LED lighting is energy efficient and easily replaceable
- Heat lamps standard (250 watt heat lamp bulb not included)
- High-shelf (with cooking product) or warming shelf panel should be installed for use with heat lamp
- Dishwasher-safe commercial-type SS baffle filters with handles
- Separate removable grease trough for easy cleaning
- Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
- Virtually seamless stainless steel canopy interior for easy cleaning

Model	Finish	PL USD	Shipping wt. lb (kg)
VCWH53048 (30"W.) (5 Series) Kit Compatability: VINV300, VINV600, DEV900, DEV1200, DIL1200	SS	1888	120 (54.5)
	Exclusive Color Finishes*	2661	
VCWH53648 (36"W.) (5 Series) Kit Compatability: VINV300, VINV600, DEV900, DEV1200, DIL1200	SS	1933	127 (57.7)
	Exclusive Color Finishes*	2705	
VCWH54248 (42"W.) (5 Series) Kit Compatability: VINV600, DEV900, DEV1200, DIL1200	SS	2062	138 (62.7)
	Exclusive Color Finishes*	2893	
VCWH54848 (48"W.) (5 Series) Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	SS	2410	145 (65.8)
	Exclusive Color Finishes*	3243	
VCWH56048 (60"W.) (5 Series) Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	SS	3058	160 (72.6)
	Exclusive Color Finishes*	3951	

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

Duct Cover Extensions
- For use with professional chimney wall hoods
- Extend height of duct cover up to 12" (for 10' ceilings)
- Replaces adjustable duct cover insert; supplied standard with hood
- Stainless Steel finish only

Model	Finish	PL USD	Shipping wt. lb (kg)
DCCE1210 for 30", 36" & 42"W. hoods	SS	188	6 (2.7)
DCCE1810 for 48"W. hoods	SS	244	8 (3.6)
DCCE2410 for 60"W. hoods	SS	269	11 (4.9

VCIH Built-In 18"H. Chimney Island Hoods

Chimney Island Hoods - 18"H. / 30"D.

- Canopy only; must also purchase interior or exterior ventilator kit, sold separately
- Backlit LED knobs extend and illuminate to control lighting level and ventilation speed
- Dimmable LED lighting is energy efficient and easily replaceable
- Dishwasher-safe commercial-type SS baffle filters with handles
- Separate removable grease trough for easy cleaning
- Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
- Virtually seamless stainless steel canopy interior for easy cleaning
- **Duct covers are sold seperately (see below)**

Model	Finish	PL USD	Shipping wt. lb
VCIH53608 (36"W.) (5 Series) Kit Compatability: VINV600, DEV900, DEV1200, DIL1200	SS	2840	92 (41.4)
	Exclusive Color Finishes*	3612	
VCIH54208 (42"W.) (5 Series) Kit Compatability: VINV600, DEV900, DEV1200, DEV1500, DIL1200	SS	3067	127 (57.4)
	Exclusive Color Finishes*	3900	
VCIH55408 (54"W.) (5 Series) Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	SS	4352	142 (63.9)
	Exclusive Color Finishes*	5243	
VCIH56608 (66"W.) (5 Series) Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	SS	4501	158 (71.6)
	Exclusive Color Finishes*	5394	

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

Duct Covers For Hoods (VCIH) Only

- All duct covers are 12"D.
- Stainless steel finish only

Model	Finish	PL USD	Shipping wt. lb (kg)
VCCI3608 for 36"W. VCIH (12"H./ for 8' ceiling)	SS	457	20 (9.0)
VCCI3609 for 36"W. VCIH (24"H./ for 9' ceiling)	SS	638	35 (15.8)
VCCI3610 for 36"W. VCIH (36"H./ for 10' ceiling)	SS	831	50 (22.5)
VCCI4208 for 42"W. VCIH (12"H./ for 8' ceiling)	SS	487	24 (10.8)
VCCI4209 for 42"W. VCIH (24"H./ for 9' ceiling)	SS	675	42 (18.9)
VCCI4210 for 42"W. VCIH (36"H./ for 10' ceiling)	SS	851	60 (27.0)
VCCI5408 for 54"W. VCIH (12"H./ for 8' ceiling)	SS	608	32 (14.4)
VCCI5409 for 54"W. VCIH (24"H./ for 9' ceiling)	SS	782	56 (25.2)
VCCI5410 for 54"W. VCIH (36"H./ for 10' ceiling)	SS	1028	80 (36.0)
VCCI6608 for 66"W. VCIH (12"H./ for 8' ceiling)	SS	647	42 (18.9)
VCCI6609 for 66"W. VCIH (24"H./ for 9' ceiling)	SS	870	69 (31.1)
VCCI6610 for 66"W. VCIH (36"H./ for 10' ceiling)	SS	1086	90 (40.5

VBCV Built-In Wall Custom Ventilator Systems

Built-In Custom Ventilator Systems
- For use with custom wall hoods
- Canopy only; must also purchase interior or exterior ventilator kit, sold separately
- Backlit LED Knobs extend and illuminate to control lighting level and ventilation speed
- Dimmable LED lighting is energy efficient and easily replaceable
- Heat lamps standard (bulbs not included)
- High-shelf (with cooking product) or warming shelf panel should be installed for use with heat lamp
- Dishwasher-safe commercial-type SS baffle filters with handles
- Separate removable grease trough for easy cleaning
- Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
- Virtually seamless stainless steel canopy interior for easy cleaning

Model	Finish	PL USD	Shipping wt. lb (kg)
VBCV53638 (36"W./18"H./22"D.) (5 Series) Kit Compatability: VINV300, VINV600, DEV900, DEV1200, DIL1200	N/A	1318	68 (30.6)
VBCV54238 (42"W./18"H./22"D.) (5 Series) Kit Compatability: VINV600, DEV900, DEV1200, DIL1200	N/A	1404	76 (34.2)
VBCV54838 (48"W./18"H./22"D.) (5 Series) Kit Compatability: DEV1200, DEV1500, DIL1200	N/A	1499	88 (39.6)
VBCV56038 (60"W./18"H./22"D.) (5 Series) Kit Compatability: DEV1200, DEV1500, DIL1200	N/A	1721	108 (48.6)

Hood Accessories and Ventilator Kits

Interior Power Ventilator Kits and Accessories

Model	Finish	PL USD	Shipping wt. lb (kg)
VINV300 (300 CFM) (5 Series)	N/A	545	14 (6.4)
VINV600 (600 CFM) (5 Series)	N/A	559	27 (12.3)
VINV1200 (1200 CFM) (5 Series)	N/A	1060	43 (19.4)

Exterior Power Ventilator Kits

Model	Finish	PL USD	Shipping wt. lb (kg)
DEV900 (900 CFM) (5 Series)	N/A	1056	42 (19.1)
DEV1200 (1200 CFM) (5 Series)	N/A	1281	44 (20)
DEV1500 (1500 CFM) (5 Series)	N/A	1624	47 (21.3)

In-Line Blower Kits and Accessories

Model	Finish	PL USD	Shipping wt. lb (kg)
DIL1200 (1200 CFM) (5 Series)	N/A	1378	37 (16.8)
VSIL10 (Duct Silencer Accessory for 10" duct)	N/A	385	36 (16.3)
ILVK (Vibration Isolator Kit Accessory)	N/A	95	2 (.9)
G6MD (Universal Make-up Air Damper)	N/A	281	4 (1.8)
G8MD (Universal Make-up Air Damper)	N/A	320	5 (2.3)

Backsplashes (Wall Hoods)
• Hemmed edges with screw holes
• Fastening screws included
• 30"H.
• Stainless steel only

Model	Finish	PL USD	Shipping wt. lb (kg)
BKS30 (30"W.)	SS	160	7 (3.2)
BKS36 (36"W.)	SS	179	9 (4.1)
BKS48 (48"W.)	SS	248	14 (6.3)
BKS60 (60"W.)	SS	306	20 (9.0)

Warming Shelf Panels (Wall Hoods)
• Fold up/down heavy-duty shelves (not removable) factory installed on SS backsplash
• Fastening screws included
• Two-piece assembly
• 30"H.
• Stainless steel only

Model	Finish	PL USD	Shipping wt. lb (kg)
WGP30 (30"W.) One shelf	SS	420	9 (4.1)
WGP36 (36"W.) Two shelves	SS	455	12 (5.4)
WGP48 (48"W.) Two shelves	SS	596	16 (7.2)

VDD Built-In Rear Downdrafts

18"H. Downdraft

- Raises and lowers chimney at touch of a button
- New 18" rise
- Capacitive touch controls
- Two level LED surface lighting
- Heat sensor automatically turns ventilators on full powerFour fan speeds
- Two removable, easy-to-clean mesh filters
- Flashing light reminds user to clean filters after approximately 30 hours of use
- Choose interior or exterior ventilator kit (sold separately)
- Downdraft should not be used with griddle model cooking products

Model	Finish	PL USD	Shipping wt. lb (kg)
VDD5300 (30"W.) (5 Series)	SS	1782	65 (29.5)
VDD5360 (36"W.) (5 Series)	SS	1907	71 (32.2)
VDD5480 (48"W.) (5 Series)	SS	2185	80 (36.3)

Interior Power Ventilator Kit

Model	Finish	PL USD	Shipping wt. lb (kg)
VDVI600 (Flex Blower) (5 Series)	N/A	499	31 (14.1)

Exterior Power Ventilator Kits

Model	Finish	PL USD	Shipping wt. lb (kg)
VDVE900 (5 Series)	N/A	858	42 (18.9)
VDVE1200 (5 Series)	N/A	1100	44 (19.8)

Accessories	Description	PL USD	Shipping wt. lb (kg)
ARKD	Non-duct recirculation kit	515	5 (2.3)
BPFD	Non-duct filter replacement	109	1 (0.5)
ATKD8	Transition to 8" round	181	3 (1.4)
ATKD10	Transition to 10" round	181	3 (1.4)
RCVD8	Front panel rough-in for remote flex blower 8"	100	2 (0.9)
RCVD10	Front panel rough-in for remote blower 10" and VEDV	100	2 (0.9)
VACE36	End Caps for 30-3/4 and 36-3/4"W. cooktop	100	1 (0.5)
AXKD2	2' of flexible duct	114	3 (1.4)
AXD5	Extension Cable (For flex blower remote use)	70	1 (0.5)
FSVDD30SS	Filler strip for 30" VEC and VIC cooktop	102	3 (1.4)
FSVDD36SS	Filler strip for 36" VEC and VIC cooktop	102	3 (1.4)
FSVRVDD30SS	Filler strip for 30" range/rangetop	102	3 (1.4)
FSVRVDD36SS	Filler strip for 36" range/rangetop	102	3 (1.4)
FSVRVDD48SS	Filler strip for 48" range/rangetop	114	3 (1.4)

Hood Data

Hood Styles	Interior Ventilator			Exterior and In-Line Ventilators		
	VINV300	VINV600	VINV1200	DEV900	DEV/DIL1200	DEV1500
Professional wall hoods (24" D.)						
VWH53048(1) - 30" W./18" H.	X	X	Q	X	Q	
VWH53648(1) - 36" W./18" H.	X	X	Q	X	Q	
VWH54248(1) - 42" W./18" H.		X	Q	X	Q	
VWH54848(1) - 48" W./18" H.			Q		Q	Q
VWH56048(1) - 60" W./18" H.			Q		Q	Q
Professional chimney style wall hoods (24" D.)						
VCWH53048 - 30" W./18" H.	X	X		X	X	
VCWH53648 - 36" W./18" H.	X	X		X	Q	
VCWH54248 - 42" W./18" H.		X		X	Q	
VCWH54848 - 48" W./18" H.			Q		Q	Q
VCWH56048 - 60" W./18" H.			Q		Q	Q
Professional chimney style island hoods (30"D.)						
VCIH53608 - 36" W./18" H.		X		X	Q	
VCIH54208 - 42" W./18" H.		X		X	Q	Q
VCIH55408 - 54" W./18" H.			Q		Q	Q
VCIH56608 - 66" W./18" H.			Q		Q	Q
Professional wall hood custom ventilator systems (23"D.)						
VBCV53638 - 36" W./18" H.	X	X		X	Q	
VBCV54238 - 42" W./18" H.		X		X	Q	
VBCV54838 - 48" W./18" H.			Q		Q	Q
VBCV56038 - 60" W./18" H.			Q		Q	Q
Professional outdoor wall hoods (27"D.)						
VWH03678 - 36" W./ 18" H.			TQ		TQ	TQ
VWH04878 - 48" W./ 18" H.			TQ		TQ	TQ
VWH06078- 60" W./ 18" H.			TQ		TQ	TQ

X = can be used over cooking products that do **not** have char-grill feature
Q = can be used over **all** cooking products, including those with char-grill feature
TQ = can be used over outdoor grills (outdoor approved grills only)

Hood Data

Model Number	CFM	Recommended Duct Size	Max Duct Run	120 V/60 Hz Max Amps
FOR USE WITH HOODS				
VINV300 (interior)	300	7" round	50 feet (15.2m)	–
VINV600 (interior)	600	7" round	50 feet (15.2m)	–
DEV900 (exterior)	900	10" round	50 feet (15.2m)	–
VINV1200 (interior)	1200	10" round	50 feet (15.2m)	–
DEV1200 (exterior)	1200	10" round	50 feet (15.2m)	–
DEV1500 (exterior)	1500	10" round	75 feet (22.9m)	–
DIL1200 (in-line)	1200	10" round	50 feet (15.2m)	–
FOR USE WITH VDD 5 SERIES DOWNDRAFTS				
VDVI600 (interior) – NEW	600	8" round	40 feet (12.2m)	3.0
VDVE900 (exterior) – NEW	900	10" round	50 feet (15.2m)	5.7
VDVE1200 (exterior) – NEW	1200	10" round	50 feet (15.2m)	6.0

Proper Installation/Ducting Is Extremely Important To Ensure Maximum Performance From Any Ventilation Product
• All CFMs stated based on tests with .1 static pressure: without applying static pressure (some brands consciously do not), CFM could be greatly over-stated.
• Duct run length is for general reference only; for longer duct runs, increase duct size and contact a qualified and trained installer.
• Straight runs and gradual turns are best; for example, each 90° elbow is equivalent to 5-10 feet (1.52-3.05cm) of straight run.
• Never use flexible duct; it creates back pressure/air turbulence and greatly reduces performance.
• Proper performance is dependent upon proper ducting; make sure that a qualified and trained installer is used.
• Check with a qualified and trained installer or local codes for makeup air requirements, if any.
• Max. amp rating for hoods includes recommended ventilator kit rating; all products must be hard wired direct with 2-wire with ground
• A 1200 or 1500 CFM (if applicable) ventilator kit, or in-line blower should be used when installed over range/rangetops with gas char-grill.

REFRIGERATION

Certified Products • Effective July 1, 2017

VCBB/FDBB Quiet Cool™ Built-In 36"W. Bottom-Mount Refrigerator/Freezers

Total Capacity: 20.4 cu. ft./Refrigerator: 15.3 cu. ft./Freezer: 5.1 cu. ft.

- **2014 Energy Compliant**
- 84"H/24"D
- NEW LED theater lighting provides excellent visibility
- NEW Spillproof Plus™ Shelves with Nano technology create an invisible barrier to contain spills
- ProChill™ Temperature Management System
  - Variable Speed DC Overdrive™ Compressor is one of the quietest, most technologically advanced compressors available
  - Electronic controls with digital temperature readouts
  - Multi-channel airflow system and Odor Eliminator™ Evaporator remove odors and excess humidity
- Plasmacluster™* Ion Air Purifier - **Exclusive**
  - Eliminates airborne bacteria and mold spores
  - Removes odors
  - Enhances food preservation
  - Never needs replacing
- Refrigerator Compartment
  - Three adjustable tempered glass spillproof shelves (one has Nano technology)

- Adjustable Humidity Zone™ drawers with soft-close slides
  - Humidity can be set high for leafy greens or low for fruits and vegetables with skins
- NEW Two deli drawers with soft-close slides
- NEW Additional space for large pizza box storage
- Two in-the-door dairy compartments with covers
- Four patented aluminum door bins
  - Three are adjustable
- Top shelf provides quick chill-down area
- Full extension freezer drawer on precision ball-bearing glides
  - Positive self-closing feature ensures a good seal
  - Adaptive defrost
  - Two slide out wire baskets
- Super Clog-Resistant™ Condenser is maintenance-free under normal use
- Tru-Flush™ Design
  - Allows Professional Integrated and Custom Panel models to fit flush into 24" deep installation cutout

*Plasmacluster is a registered trademark of Sharp Corporation

Model		Finish	PL USD	Shipping wt. lb (kg)
VCBB5363E (R/L**) Professional Door (5 Series)		SS	11,484	565 (254.3)
		Exclusive Color Finishes*	12,257	
FDBB5363E (R/L**) Custom Panel (5 Series)		Accepts custom panel (includes flush mount trim kit)	10,412	490 (221)

NOTE: Replaces the VCBB5363 and FDBB5363 models.
*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)
**R=right hinge; L=left hinge

Accessories	Description	PL USD	Shipping wt. lb (kg)
PBIRFTK-SS	Flush mount trim kit – VCBB	132	10 (4.5)
FCTK-SS	Center trim kit – FDBB	100	5 (2.3)
PHK528-SS	Professional stainless steel handle (1 piece / 28")	135	7 (3.2)

NEW VBI/FBI 7 Series Fully Integrated 36"W. Bottom Freezer

Total Capacity: 19.95 cu. ft. / Refrigerator: 13.6 cu. ft. / Freezer 6.35 cu. ft.
- Energy Star Qualified
- Theater ramp-on LED lighting provides excellent visibility
- Spillproof Plus™ Shelves with Nano technology create an invisible barrier to contain spills (3)
- Separate crisper drawer offers dedicated area for produce/meat
- Dual compression system provides excellent temperature management
- Bluezone® Fresh Preservation Technology
  - Best available technology for food preservation and odor control
  - Removes harmful ethylene gas
- Articulating hinge with maximum access
- Fully sealed internal water dispensing with filtered water
- Capacitive touch controls with intuitive user interface
- Adjustable metal door bins (3)
- Two separate freezer drawers
  - Large capacity ice production
- White interior
- Numerous settings provide ultimate performance: max refrigerator, max freezer, max ice, sabbath mode, vacation mode

Model		Finish	PL USD	Shipping wt. lb (kg)
VBI7360W (R/L**) Professional Door (7 Series)		SS	14,737	565 (254.3)
		Exclusive Color Finishes•	15,943	
FBI7360W (R/L**) Custom Panel (7 Series)		Accepts custom panel	14,335	565 (254.3)

*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)
**R=right hinge; L=left hinge

Accessories	Description	PL USD	Shipping wt. lb (kg)
RWFDISP	Replacement water filter	84	5 (2.3)
RBZB7	BlueZone replacement bulb	118	2 (0.9)
PHK528-SS	Professional stainless steel handle (1 piece / 28")	135	7 (3.2)

VCSB/FDSB Quiet Cool™ Built-In 42"W. Side-by-Side Refrigerator/Freezers

Total Capacity: 25.3 cu. ft./Refrigerator: 15.7 cu. ft./Freezer: 9.6 cu. ft.

- **ENERGY STAR**
- **2014 Energy Compliant**
- 84"H/24"D
- NEW LED lighting provides excellent visibility
- NEW Spillproof Plus™ Shelves with Nano technology create an invisible barrier to contain spills
- ProChill™ Temperature Management System
  - Variable Speed DC Overdrive™ Compressor is one of the quietest, most technologically advanced compressors available
  - Electronic controls with digital temperature readouts
  - Multi-channel airflow system and Odor Eliminator™ Evaporator remove odors and excess humidity
- Plasmacluster™* Ion Air Purifier - Exclusive
  - Eliminates airborne bacteria and mold spores
  - Removes odors
  - Enhances food preservation
  - Never needs replacing

- Refrigerator Compartment
  - Five adjustable tempered glass spillproof shelves (two have Nano technology)
- Adjustable Humidity Zone™ drawer with soft close slides
  - Humidity can be set high for leafy greens or low for fruits and vegetables with skins
  - Deli drawers with soft close slides
  - Two in-the-door dairy compartments with covers
  - Four adjustable patented aluminum door bins
  - Top shelf provides quick chill-down area
- Freezer Compartment
  - Adaptive defrost
  - Three wire shelves and two slide out baskets
  - Three patented adjustable aluminum door bins
- Super Clog-Resistant™ Condenser is maintenance-free under normal use

*Plasmacluster is a registered trademark of Sharp Corporation

Model		Finish	PL USD	Shipping wt. lb (kg)
VCSB5423 Professional Door (5 Series)		SS	13,152	652 (293.4)
		Exclusive Color Finishes*	13,964	
FDSB5423 Custom Panel (5 Series)		Accepts custom panel (includes flush mount trim kit)	12,083	595 (267.8)

NOTE: Replaces the VCSB5422 and FDSB5422 models.
*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

Accessories	Description	PL USD	Shipping wt. lb (kg)
PBIRFTK-SS	Flush mount trim kit	132	10 (4.5)
PHK528-SS	Professional stainless steel handle (1 piece / 28")	135	7 (3.2)

VCSB/FDSB Quiet Cool™ Built-In 48"W. Side-by-Side Refrigerator/Freezers

Total Capacity: 29.1 cu. ft./Refrigerator: 19.5 cu. ft./Freezer: 9.6 cu. ft.

- **ENERGY STAR**
- **2014 Energy Compliant**
- 84"H/24"D
- NEW LED lighting provides excellent visibility
- NEW Spillproof Plus™ Shelves with Nano technology create an invisible barrier to contain spills
- ProChill™ Temperature Management System
  - Variable Speed DC Overdrive™ Compressor is one of the quietest, most technologically advanced compressors available
  - Electronic controls with digital temperature readouts
  - Multi-channel airflow system and Odor Eliminator™ Evaporator remove odors and excess humidity
- Plasmacluster™* Ion Air Purifier - Exclusive
  - Eliminates airborne bacteria and mold spores
  - Removes odors
  - Enhances food preservation
  - Never needs replacing

- Refrigerator Compartment
  - Five adjustable tempered glass spillproof shelves (two have Nano technology)
  - Adjustable Humidity Zone™ drawers with soft close slides
    - Humidity can be set high for leafy greens or low for fruits and vegetables with skins
  - Deli drawers with soft close slides
  - Two in-the-door dairy compartments with covers
  - Four adjustable patented aluminum door bins
  - Top shelf provides quick chill-down area
- Freezer Compartment
  - Adaptive defrost
  - Three wire shelves and two slide out baskets
  - Three patented adjustable aluminum door bins
- Super Clog-Resistant™ Condenser is maintenance-free under normal use

*Plasmacluster is a registered trademark of Sharp Corporation

Model		Finish	PL USD	Shipping wt. lb (kg)
VCSB5483 Professional Door (5 Series)		SS	13,862	715 (321.8)
		Exclusive Color Finishes*	14,753	
FDSB5483 Custom Panel (5 Series)		Accepts custom panel (includes flush mount trim kit)	12,790	650 (292.5)

NOTE: Replaces the VCSB5482 and FDSB5482 models.
*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

Accessories	Description	PL USD	Shipping wt. lb (kg)
PBIRFTK-SS	Flush mount trim kit	132	10 (4.5)
PHK528-SS	Professional stainless steel handle (1 piece / 28")	135	7 (3.2)

VCRB/FDRB Quiet Cool™ Built-In 30"W. All Refrigerator

Total Capacity: 18.4 cu. ft.
- **2014 Energy Compliant**
- 84"H/24"D
- NEW LED theater lighting provides excellent visibility
- NEW Spillproof Plus™ Shelves with Nano technology create an invisible barrier to contain spills
  - One adjustable full-width Spillproof Plus™ Shelf with Nano technology
  - Three full-width adjustable spillproof glass shelves
- ProChill™ Temperature Management System
  - Variable Speed DC Overdrive™ Compressor is one of the quietest, most technologically advanced compressors available
  - Electronic controls with digital temperature readout
  - Multi-channel airflow system and Odor Eliminator™ Evaporator remove odors and excess humidity
- Plasmacluster™* Ion Air Purifier - **Exclusive**
  - Eliminates airborne bacteria and mold spores
  - Removes odors
  - Enhances food preservation
  - Never needs replacing
- Adjustable Humidity Zone™ Drawers with soft-close slides
  - Humidity can be set high for leafy greens or low for fruits and vegetables with skins
- Four deli drawers with soft-close slides
- NEW additional space for large pizza box storage
- Two in-the-door dairy compartments with covers
- Four patented adjustable aluminum door bins
- Super Clog-Resistant™ Condenser is maintenance-free under normal use
- Tru-Flush™ Design
  - Allows Professional integrated and custom panel models to fit flush into 24" deep installation cutout
- For installation of two units side-by-side, a separate grille kit accessory must be purchased

*Plasmacluster is a registered trademark of Sharp Corporation

Model		Finish	PL USD	Shipping wt. lb (kg)
VCRB5303 (R/L**) Professional Door (5 Series)		SS	9763	525 (227.3)
		Exclusive Color Finishes*	10,517	
FDRB5303 (R/L**) Custom Panel (5 Series)		Accepts custom panel (includes flush mount trim kit)	9396	485 (209.3)

NOTE: Replaces the VCRB5362 and FDRB5362 models.
*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)
**R=right hinge; L=left hinge

Accessories	Description	PL USD	Shipping wt. lb (kg)
DDGK603-SS	60"W. grille kit (includes FCTKSS center trim kit)	462	21 (9.5)
DDGK663-SS	66"W. grille kit (includes FCTKSS center trim kit)	485	23 (10.4)
PBIRFTK-SS	Flush mount trim kit – VCRB	132	10 (4.5)
FCTK-SS	Center trim kit – FDRB	100	5 (2.3)
PHK528-SS	Professional stainless steel handle (1 piece / 28")	135	7 (3.2)

VCRB/FDRB Quiet Cool™ Built-In 36"W. All Refrigerator

Total Capacity: 22.0 cu. ft.
- **2014 Energy Compliant**
- 84"H/24"D
- NEW LED theater lighting provides excellent visibility
- NEW Spillproof Plus™ Shelves with Nano technology create an invisible barrier to contain spills
  - One adjustable full-width Spillproof Plus™ Shelves with Nano technology
  - Three full-width adjustable spillproof glass shelves
- ProChill™ Temperature Management System
  - Variable Speed DC Overdrive™ Compressor is one of the quietest, most technologically advanced compressors available
  - Electronic controls with digital temperature readout
  - Multi-channel airflow system and Odor Eliminator™ Evaporator remove odors and excess humidity
- Plasmacluster™* Ion Air Purifier - **Exclusive**
  - Eliminates airborne bacteria and mold spores
  - Removes odors
  - Enhances food preservation
  - Never needs replacing

- Adjustable Humidity Zone™ Drawers with soft close slides
  - Humidity can be set high for leafy greens or low for fruits and vegetables with skins
- Four deli drawers with soft-close slides
- NEW additional space for large pizza box storage
- Two in-the-door dairy compartments with covers
- Five patented adjustable aluminum door bins (2 half-width, 3 full-width)
- Super Clog-Resistant™ Condenser is maintenance-free under normal use
- Tru-Flush™ Design
  - Allows Professional integrated and custom panel models to fit flush into 24" deep installation cutout
- For installation of two units side-by-side, a separate grille kit accessory must be purchased

*Plasmacluster is a registered trademark of Sharp Corporation

Model		Finish	PL USD	Shipping wt. lb (kg)
VCRB5363 (R/L**) Professional Door (5 Series)		SS	9647	590 (256.5)
		Exclusive Color Finishes*	10,401	
FDRB5363 (R/L**) Custom Panel (5 Series)		Accepts custom panel (includes flush mount trim kit)	9628	535 (231.8)

NOTE: Replaces the VCRB5362 and FDRB5362 models.
*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)
**R=right hinge; L=left hinge

Accessories	Description	PL USD	Shipping wt. lb (kg)
DDGK663-SS	66"W. grille kit (includes FCTKSS center trim kit)	485	23 (10.4)
DDGK723-SS	72"W. grille kit (includes FCTKSS center trim kit)	510	25 (11.3)
PBIRFTK-SS	Flush mount trim kit – VCRB	132	10 (4.5)
FCTK-SS	Center trim kit – FDRB	100	5 (2.3)
PHK528-SS	Professional stainless steel handle (1 piece / 28")	135	7 (3.2)

VCFB/FDFB Quiet Cool™ Built-In 30"W. All Freezer

Total Capacity: 15.9 cu. ft.
- **2014 Energy Compliant**
- 84"H/24"D
- NEW LED theater lighting provides excellent visibility
- ProChill™ Temperature Management System
  - Variable Speed DC Overdrive™ Compressor is one of the quietest, most technologically advanced compressors available
  - Electronic controls with digital temperature readouts
  - Multi-channel airflow system and Odor Eliminator™ Evaporator remove odors and excess humidity
- Six adjustable half-width wire shelves
- One full-width metal shelf
- Two full-width slide-out wire baskets with tempered glass fronts
- Factory-installed automatic ice maker

- One full-width ice storage drawer with two separate metal ice bins
- Full-extension precision ball bearing slides on all baskets and drawers
- Three patented adjustable aluminum door bins
- Adaptive defrost
- All metal freezer interior
- Super Clog-Resistant™ Condenser is maintenance-free under normal use
- Tru-Flush™ Design
  - Allows Professional integrated and custom panel models to fit flush into 24" deep installation cutout
- For installation of two units side-by-side, a separate grille kit accessory must be purchased

Model		Finish	PL USD	Shipping wt. lb (kg)
VCFB5303 (R/L**) Professional Door (5 Series)		SS	10,048	550 (249.5)
		Exclusive Color Finishes*	10,802	
FDFB5303 (R/L**) Custom Panel (5 Series)		Accepts custom panel (includes flush mount trim kit)	9215	510 (231.3)

NOTE: Replaces the VCFB5362 and FDFB5362 models.
*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)
**R=right hinge; L=left hinge

Accessories	Description	PL USD	Shipping wt. lb (kg)
DDGK603-SS	60"W. grille kit (includes FCTKSS center trim kit)	462	21 (9.5)
DDGK663-SS	66"W. grille kit (includes FCTKSS center trim kit)	485	23 (10.4)
PBIRFTK-SS	Flush mount trim kit – VCFB	132	10 (4.5)
FCTK-SS	Center trim kit – FDFB	100	5 (2.3)
PHK528-SS	Professional stainless steel handle (1 piece / 28")	135	7 (3.2)

VCFB/FDFB Quiet Cool™ Built-In 36"W. All Freezer

Total Capacity: 19.2 cu. ft.
- **2014 Energy Compliant**
- 84"H/24"D
- NEW LED theater lighting provides excellent visibility
- ProChill™ Temperature Management System
  - Variable Speed DC Overdrive™ Compressor is one of the quietest, most technologically advanced compressors available
  - Electronic controls with digital temperature readout
  - Multi-channel airflow system and Odor Eliminator™ Evaporator remove odors and excess humidity
- Six adjustable half-width wire shelves
- One full-width metal shelf
- Two full-width slide-out wire baskets with tempered glass fronts
- Factory-installed automatic ice maker
- One full-width ice storage drawer with two separate metal ice bins
- Full-extension precision ball bearing slides on all baskets and drawers
- Five patented adjustable aluminum door bins
- Adaptive defrost
- All metal freezer interior
- Super Clog-Resistant™ Condenser is maintenance-free under normal use
- Tru-Flush™ Design
  - Allows Professional integrated and custom panel models to fit flush into 24" deep installation cutout
- For installation of two units side-by-side, a separate grille kit accessory must be purchased

Model		Finish	PL USD	Shipping wt. lb (kg)
VCFB5363 (R/L**) Professional Door (5 Series)		SS	9821	605 (274.4)
		Exclusive Color Finishes*	10,575	
FDFB5363 (R/L**) Custom Panel (5 Series)		Accepts custom panel (includes flush mount trim kit)	9447	570 (258.5)

NOTE: Replaces the VCFB5362 and FDFB5362 models.
*Exclusive Color Finishes: Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)
**R=right hinge; L=left hinge

Accessories	Description	PL USD	Shipping wt. lb (kg)
DDGK663-SS	66"W. grille kit (includes FCTKSS center trim kit)	485	23 (10.4)
DDGK723-SS	72"W. grille kit (includes FCTKSS center trim kit)	510	25 (11.3)
PBIRFTK-SS	Flush mount trim kit – VCFB	132	10 (4.5)
FCTK-SS	Center trim kit – FDFB	100	5 (2.3)
PHK528-SS	Professional stainless steel handle (1 piece / 28")	135	7 (3.2)

VCWB Built-In 30"W. Full Height Wine Cellars

30"W. Wine Cellars
- 30"W. x 84"h. x 24"d.
- **Exclusive** TriTemp™ storage system
- Three independent temperature zones
- Settings are adjustable in each zone from 43°F (6.1°C) to 65°F (18.3°C)
- Electronic control center maintains set temperature within 1.5°F (.83°C)
- **Exclusive** glass control pad
- Accommodates up to 150 full-size bottles
- Versatile shelving system stores standard, magnum, and half-size bottles
- Two convertible wine shelves adjust to allow for bottle display
- Solid maple wood facings may be finished to coordinate with surrounding cabinetry
- Coated wine shelves reduce vibration and hold bottles in place
- Shelves are fully removable for easy cleaning
- Ultraviolet resistant tempered glass
- Black interior
- Low intensity lighting
- Lower zone with raised wood facings
- Home security system connection
- Keyed door lock

Model		Finish	PL USD	Shipping wt. lb (kg)
VCWB301 (R/L*) Pro Clear Glass Door (5 Series)		SS - Clear glass	11,484	560 (252)

*R=right hinge; L=left hinge

Accessories	Description	PL USD	Shipping wt. lb (kg)
PBIRFTK-SS	Flush mount trim kit – VCWB	132	10 (4.5)

VRUI/VDUI Undercounter/Freestanding 24"W. Refrigerators

24"W. Refrigerator
- Storage Capacity
  - Stores up to (162) 12-oz cans
  - Stores up to 20 wine bottles total (7 flat)
- Dynamic Cooling Technology™ delivers rapid cooldown and the industry's best temperature stability
- Slide out convertible shelf allows for beverage storage or wine rack configurations with stainless shelf front
- Integrated controls provide precise temperature management from 34°F to 42°F
- Theatre-style LED lighting and sophisticated midnight black interior
- Smooth-glide clear utility bin provides maximum volume to effectively store large, bulky or loose items
- Thermal-efficient cabinet ensures optimum food preservation and energy efficiency while maximizing capacity
- Tinted, UV-resistant dual pane glass door protects wine from damaging ultra-violet light
- Audible and visual alarms signal when door is left ajar to protect food integrity
- Vacation/Sabbath mode conserves energy during times when the unit is not in use
- Height adjustment up to 1" with leveling legs
- Specially designed for truly flush, zero clearance fit with adjoining cabinetry

Model	Finish	PL USD	Shipping wt. lb (kg)
VRUI5240G (R/L*) Pro Clear Glass Door (5 Series)	SS	3482	160 (72.6)

NOTE: Replaces the VRCI
*R=right hinge; L=left hinge

24"W. Refrigerated Drawers
- Storage Capacity
  - Stores up to (130) 12-oz cans
- Dynamic Cooling Technology™ delivers rapid cooldown and the industry's best temperature stability
- Integrated Controls provide precise temperature management from 34°F to 42°F
- Efficient white LED lighting
- Interior durably constructed from stainless steel, the most hygienic, easy-to-clean and stain-resistant of materials
- Insulated thermal-efficient cabinet and drawer fronts ensures optimum efficiency and preservation
- Close Door Assist System™ gently and automatically closes drawers
- Audible and visual alarm signals when drawer is left ajar to protect food integrity and energy use
- Vacation/Sabbath mode conserves energy during times when the unit is not in use
- Height adjustment up to 1" with leveling legs
- Specially designed for a truly flush, zero clearance fit with adjoining cabinetry

Model	Finish	PL USD	Shipping wt. lb (kg)
VDUI5240D Professional (5 Series)	SS	4153	160 (72.6)

NOTE: Replaces the VRDI

VBUI Undercounter/Freestanding 15"W. and 24"W. Refrigerated Beverage Centers

15"W. Refrigerated Beverage Center
• Storage Capacity
  • Stores up to (35) 12-oz cans and (5) wine bottles
• Dynamic Cooling Technology™ delivers rapid cooldown and the industry's best temperature stability
• Integrated controls ensure precise temperature management from 34°F to 42°F
• Theatre-style LED lighting and sophisticated midnight black interior
• Cantilevered, fully adjustable shelving system
• Thermal-efficient cabinet ensures optimum food preservation and energy efficiency while maximizing capacity
• Tinted, UV-resistant dual pane glass door protects wine from damaging ultra-violet light
• Audible and visual alarms signal when door is left ajar to protect food integrity and energy use
• Vacation/Sabbath mode conserves energy during times when the unit is not in use
• Height adjustment up to 1" with leveling legs
• Specially designed for a truly flush, zero clearance fit with adjoining cabinetry

Model	Finish	PL USD	Shipping wt. lb (kg)
VBUI5150G (R/L*) Pro Clear Glass Door (5 Series)	SS - Clear glass	3081	125 (56.7)

NOTE: Replaces the VBCI
*R=right hinge; L=left hinge

24"W. Refrigerated Beverage Center
• Storage Capacity
  • Stores up Up to (108) 12-oz cans
  • Stores up Up to 19 wine bottles total (7 flat)
• Dynamic Cooling Technology™ delivers rapid cool down and the industry's best temperature stability
• Integrated controls provide precise temperature management from 34°F to 42°F
• Theatre-style LED lighting and sophisticated midnight black interior
• 3-in-1 Slide-Out Convertible Shelf™ features removable glass pane with wine rack option to store beverages, food or wine
• Cantilevered, fully adjustable shelving system
• Thermal-efficient cabinet ensures optimum food preservation and energy efficiency while maximizing capacity
• Display wine rack glides out for easy access and holds 5 wine bottles, including magnum sizes
• Tinted, UV-resistant dual pane glass door protects wine from damaging ultra-violet light
• Audible and visual alarms signal when door is left ajar to protect food integrity and energy use
• Vacation/Sabbath mode conserves energy during times when the unit is not in use
• Height adjustment up to 1" with leveling legs
• Specially designed for a truly flush, zero clearance fit with adjoining cabinetry

Model	Finish	PL USD	Shipping wt. lb (kg)
VBUI5240G (R/L*) Pro Clear Glass Door (5 Series)	SS - Clear glass	3348	160 (72.6)

NOTE: Replaces the VBCI
*R=right hinge; L=left hinge

VWUI Undercounter/Freestanding 15" and 24"W. Wine Cellars

15"W. Wine Cellar
- Storage Capacity
  - Stores 24 bottles total
- Dynamic Cooling Technology™ delivers rapid cooldown and the industry's best temperature stability
- Integrated controls provide precise temperature management from 40°F to 65°F
- Theatre-style LED lighting and sophisticated midnight black interior
- Heavy-gauge wine racks are shaped to safely cradle each wine bottle
- Full-extension ball bearing smooth-glide shelf system prevents jarring
- Thermal-efficient cabinet ensures optimum wine preservation and energy efficiency while maximizing capacity
- Tinted, UV-resistant dual pane glass door protects wine from damaging ultra-violet light
- Audible and visual alarms signal when door is left ajar to protect food integrity and energy use
- Vacation/Sabbath mode conserves energy during times when the unit is not in use
- Height adjustment up to 1" with leveling legs
- Specially designed for a truly flush, zero clearance fit with adjoining cabinetry

Model	Finish	PL USD	Shipping wt. lb (kg)
VWUI5150G (R/L*) Pro Clear Glass Door (5 Series)	SS - Clear Glass	3081	125 (56.7)

NOTE: Replaces the VWCI
*R=right hinge; L=left hinge

24"W. Dual Zone Wine Cellar
- Storage Capacity
  - Stores up to 40 bottles total
- Dynamic Cooling Technology™ delivers rapid cooldown and the industry's best temperature stability
- Integrated controls provide precise temperature management from 45°F to 62°F
- Two independently monitored zones to store wine collections at separate temperatures
- Theatre-style LED lighting and sophisticated midnight black interior
- Heavy-gauge wine racks are shaped to safely cradle each wine bottle
- Full-extension ball bearing smooth-glide shelf system prevents jarring
- Thermal-efficient cabinet ensures optimum preservation and energy efficiency while maximizing capacity
- Tinted, UV-resistant dual pane glass door protects wine from damaging ultra-violet light
- Audible and visual alarms signals when door is left ajar to protect wine integrity and energy use
- Vacation/Sabbath mode conserves energy during times when the unit is not in use
- Height adjustment up to 1" with leveling legs
- Specially designed for a truly flush, zero clearance fit with adjoining cabinetry

Model	Finish	PL USD	Shipping wt. lb (kg)
VWUI5240G (R/L*) Pro Clear Glass Door (5 Series)	SS - Clear Glass	4285	160 (72.6)

NOTE: Replaces the VWCI
*R=right hinge; L=left hinge

FGIM/FPIM/FGNI/FPNI Undercounter/Freestanding 15"W. Ice Machines/Accessories

15"W. Clear Ice Machines
- Produces up to 65 lbs. of clear ice per day
- 26 lb. capacity ice bin
- 1" x 11/8" x 11/4" cube size
- LED light
- LED control panel
- Water quality sensor
- Stainless steel exterior cabinet
- Tru-Flush™ Design

Shown with optional
Professional Door Panel

Model	Finish	PL USD	Shipping wt. lb (kg)
FGIM515 Gravity Drain (5 Series)	Accepts custom panel or Professional door panel	3508	113 (50.9)
FPIM515 Drain Pump (5 Series)	Accepts custom panel or Professional door panel	3800	118 (53.1)

15"W. Nugget Ice Machines
- Produces up to 80 lbs. of nugget ice per day
- 26 lb. capacity ice bin
- Soft and chewable ice
- LED light
- LED control panel
- Water quality sensor
- Stainless steel exterior cabinet
- Tru-Flush™ Design

Shown with optional
Professional Door Panel

Model	Finish	PL USD	Shipping wt. lb (kg)
FGNI515 Gravity Drain (5 Series)	Accepts custom panel or Professional door panel	4450	124 (56.2)
FPNI515 Drain Pump (5 Series)	Accepts custom panel or Professional door panel	4763	129 (58.5)

Accessories	Description	PL USD	Shipping wt. lb (kg)
PIDP515LSS	Professional stainless steel door panel - LH	283	14 (6.3)
PIDP515RSS	Professional stainless steel door panel - RH	283	14 (6.3)
DP-FGIM	Ice Machine Drain Pump	668	5 (2.3)
IMC16OZ	Ice Machine Cleaner	21	1.6 (0.8)

KITCHEN CLEANUP

Certified Products • Effective July 1, 2017

VDW/FDW Built-In Dishwashers

VDW302SS

Built-In Dishwashers
- Variable pressure multi-level washing with three plastic spray arms
- Turbidity sensor
- Triple-Clean™ filtration
- Flow-through water heater
- Unique Turbo Fan Dry
- Blue LCD display
- Interior light
- Cycle run indicator light
- Quiet-Clean™ Performance Package (45 dB)
- Accommodates 14 international place settings
- SmartSize™ upper 3rd rack with dedicated spray arm
- Heavy gauge top and bottom dishwasher baskets
- Heavy-duty two position adjustable upper rack
- Adjustable stemware shelves
- Sliding one-piece silverware/cutlery basket
- Foldable tines
- 8 Cycles – Pots/Pans Plus, Pots/Pans, Auto, CombiClean, Regular Wash, Crystal/China, Quick Wash, Rinse/Hold
- Options – Half Load, Auto Tablet, Sanitize, High Gloss, Intense Wash, Delay Start (up to 24 hours)
- Energy Star Qualified
- VDW/FDW302WS has built-in water softener

Model	Finish	PL USD	Shipping wt. lb (kg)
VDW302SS	Stainless Steel Door Panel	1810	102 (46.2)
VDW302WSSS (Water Softener)	Stainless Steel Door Panel	1969	102 (46.2)
FDW302	Custom Panel	1549	97 (44)
FDW302WS (Water Softener)	Custom Panel	1705	97 (44)

FDW102 OR FDW103
(shown with customer supplied wood panel)

Built-In Dishwashers
- Variable pressure washing with three plastic spray arms
- Turbidity sensor
- Triple-Clean™ filtration
- Flow-through water heater
- Condensate Quick Dry
- Blue LCD display
- Cycle run indicator light
- Quiet-Clean™ Performance Package (48 dB)
- Accommodates 14 international place settings
- Two position adjustable upper rack
- One-piece silverware/cutlery basket
- 6 Cycles – Pots/Pans Plus, Pots/Pans, Regular Wash, Daily Wash, Quick Wash, Rinse/Hold
- Options – Half Load, Auto Tablet, Sanitize, Delay Start (up to 24 hours)
- Energy Star Qualified
- FDW103WS has built-in water softener

Model	Finish	PL USD	Shipping wt. lb (kg)
FDW103	Custom Panel	1260	97 (44)
FDW103WS (Water Softener)	Custom Panel	1418	97 (44)

Model	Finish	PL USD	Shipping wt. lb (kg)
PDDP242 Professional Door Panel (for use with FDW models, exclusive finishes)	SS	312	14 (6.3)
	Exclusive Color Finishes*	771	
PHK23 Professional Handle Kit	SS for use with custom wood panels	105	5 (2.3)

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

VIKING

OUTDOOR

Certified Products • Effective July 1, 2017

VQGI Outdoor 30", 36", 42", and 54"W. Gas Grills - 5 Series (NEW)

VQGI5420

VQGI Outdoor Gas Grills

- **30"W. GRILL - VQGI5300**
  - One cast brass burner and one ProSear 2™ Burner (48,000 BTUs)
  - 840-sq.-in. cooking surface (600 primary, 240 secondary)
  - Dual-position rotisserie with heavy-duty, 3-speed motor and rear infrared burner (14,000 BTUs)
- **36"W. GRILL - VQGI5360**
  - Two cast brass burners and one ProSear 2™ Burner (73,000 BTUs)
  - 935-sq.-in. cooking surface (640 primary, 295 secondary)
  - Dual-position rotisserie with heavy-duty, 3-speed motor and rear infrared burner (14,000 BTUs)
- **42"W. GRILL - VQGI5420**
  - Two cast brass burners and one ProSear 2™ Burner (total 73,000 BTUs)
  - 1200-sq.-in. cooking surface (855 primary, 345 secondary)
  - Dual-position rotisserie with heavy-duty, 3-speed motor and rear infrared burner (16,000 BTUs)
- **54"W. GRILL - VQGI5540**
  - Three cast brass burners and one ProSear 2™ Burner (98,000 BTUs)
  - 1555-sq.-in. cooking surface (1110 primary, 445 secondary)
  - Dual-position rotisserie with heavy-duty, 3-speed motor and 2 rear infrared burners (28,000 BTUs)
- Control illumination with blue LEDs
- Hot surface ignition system
- Dual halogen grill surface lights
- Temperature gauge
- Premium smoker box included
- Stainless steel grilling grates
- Ceramic Briquettes facilitate even radiant heat distribution
- Heavy-duty welded construction eliminates gaps where grease and moisture can collect

Model	Description	PL USD	Shipping wt. lb (kg)
VQGI5300LSS	30"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	5800	231 (104.8)
VQGI5300NSS	30"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	5800	231 (104.8)
VQGI5360LSS	36"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	7380	278 (126.1)
VQGI5360NSS	36"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	7380	278 (126.1)
VQGI5420LSS	42"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	8282	338 (153.3)
VQGI5420NSS	42"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	8282	338 (153.3)
VQGI5540LSS	54"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	10,925	421 (191.0)
VQGI5540NSS	54"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	10,925	421 (191.0)

Model	Description	PL USD	Shipping wt. lb (kg)
VIJ5300	Insulated Jacket for 30"W. Grill	995	58 (26.3)
VIJ5360	Insulated Jacket for 36"W. Grill	1023	58 (26.3)
VIJ5420	Insulated Jacket for 42"W. Grill	1053	71 (32.2)
VIJ5540	Insulated Jacket for 54"W. Grill	1114	88 (39.9)

VQGFS Outdoor 30", 36", 42", and 54"W. Freestanding Gas Grills with Carts - 5 Series (NEW)

VQGFS54200

VQGFS Outdoor Freestanding Gas Grills and Carts

· 30"W. GRILL AND CART - VQGFS5300
  · One cast brass burner and one ProSear 2™ Burner (48,000 BTUs)
  · 840-sq.-in. cooking surface (600 primary, 240 secondary)
  · Dual-position rotisserie with heavy-duty, 3-speed motor and rear infrared burner (14,000 BTUs)
· 36"W. GRILL AND CART - VQGFS5360
  · Two cast brass burners and one ProSear 2™ Burner (73,000 BTUs)
  · 935-sq.-in. cooking surface (640 primary, 295 secondary)
  · Dual-position rotisserie with heavy-duty, 3-speed motor and rear infrared burner (14,000 BTUs)
· 42"W. GRILL AND CART - VQGFS5420
  · Two cast brass burners and one ProSear 2™ Burner (total 73,000 BTUs)
  · 1200-sq.-in. cooking surface (855 primary, 345 secondary)
  · Dual-position rotisserie with heavy-duty, 3-speed motor and rear infrared burner (16,000 BTUs)
· 54"W. GRILL AND CART - VQGFS5540
  · Three cast brass burners and one ProSear 2™ Burner (98,000 BTUs)
  · 1555-sq.-in. cooking surface (1110 primary, 445 secondary)
  · Dual-position rotisserie with heavy-duty, 3-speed motor and 2 rear infrared burners (28,000 BTUs)
· Control illumination with blue LEDs
· Hot surface ignition system
· Dual halogen grill surface lights
· Temperature gauge
· Premium smoker box included
· Stainless steel grilling grates
· Ceramic Briquettes facilitate even radiant heat distribution
· Heavy-duty welded construction eliminates gaps where grease and moisture can collect

Model	Description	PL USD	Shipping wt. lb (kg)
VQGFS5300LSS	30"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	6881	352 (159.7)
VQGFS5300NSS	30"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	6881	352 (159.7)
VQGFS5360LSS	36"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	9556	403 (182.8)
VQGFS5360NSS	36"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	9556	403 (182.8)
VQGFS5420LSS	42"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	11,324	524 (237.7)
VQGFS5420NSS	42"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	11,324	524 (237.7)
VQGFS5540LSS	54"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	12,581	627 (284.4)
VQGFS5540NSS	54"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	12,581	627 (284.4)

VQGSB Outdoor Gas Side Burner and VQGPB Outdoor Power Burner

VQGSB5130

13"W. Double Side Burners
· Two 15,000 BTU brass burners capable of delivering intense high heat and a low simmer
· Burners and burner basin are sealed and easy to clean
· Hot surface ignition system
· Control illumination with blue LEDs
· Stainless steel cover protects the burner(s) when not in use
· Heavy-duty welded construction eliminates gaps where grease and moisture can collect

Model	Description	PL USD	Shipping wt. lb (kg)
VQGSB5130LSS	13"W. Double Side Burner (LP/Propane)	1812	48 (21.8)
VQGSB5130NSS	13"W. Double Side Burner (Natural)	1812	48 (21.8)

VQGPB5200

20"W. Power Burner
· Dual-ring cast brass burner
· Maximum heat control (3,000 BTU up to 46,000 BTU)
· Large stainless steel grate surface accommodates an oversized stockpot
· Removable center grate allows use of a commercial-style wok
· Hot surface ignition system
· Control illumination with blue LEDs
· Fully extendable drip pan
· Removable stainless steel cover protects the unit when not it use

Model	Description	PL USD	Shipping wt. lb (kg)
VQGPB5200LSS	20"W. Power Burner - (LP/Propane)	3083	78 (35.9)
VQGPB5200NSS	20"W. Power Burner - (Natural)	3083	78 (35.9)

VQEWD Outdoor 30"W. Warming Drawer and 42"W. Convenience Center with 30"W. Warming Drawer

Outdoor 30"W. Warming Drawer
· Temperature settings from 90° to 220° offer the flexibly needed to keep breads warm or poultry piping hot
· Equipped with two removable steam pans, lids and steam racks
· Moist and crisp settings allow you to keep food at the desired texture
· Concealed heating element allows you to use the drawer as a towel or robe warmer
· "On" indicator light reminds you that the drawer is on
· Weather resistant stainless steel construction and polished highlights

VQEWD5300

Model	Description	PL USD	Shipping wt. lb (kg)
VQEWD5300SS	30"W. Warming Drawer	2661	75 (34.0)

Outdoor 42"W. Convenience Center with 30"W. Warming Drawer
· Warming drawer, LP Tank Storage Cabinet and Utility Drawer in one convenient unit
· Sliding LP tank tray for safe and easy LP tank access
· Full width and depth utility drawer accommodates oversized grill tools, towels and condiments
· Temperature settings from 90º to 220º offer the flexibility needed to keep breads warm or poultry piping hot
· Warmer drawer is equipped with two removable steam pans, lids and steam racks
· Moist and crisp settings allow you to keep food at the desired texture
· Concealed heating element allows you to use the warming drawer as a towel or robe warmer
· "On" indicator light reminds you that the drawer is on
· Weather resistant stainless steel construction and polished headlights

VQEWD5420

Model	Description	PL USD	Shipping wt. lb (kg)
VQEWD5420SS	42"W. Convenience Center with 30"W. Warming Drawer	4663	215 (97.5)

Outdoor Accessories

Outdoor Access Door and Drawers

Model	Description	PL USD	Shipping wt. lb (kg)
VOADS5180SS	18"W. Single Access Door	302	12 (5.4)
VOADS5240SS	24"W. Single Access Door	339	20 (9.1)
VOADD5300SS	30"W. Double Access Door	633	23 (10.4)
VOADD5360SS	36"W. Double Access Door	763	30 (13.6)
VOADD5420SS	42"W. Double Access Door	921	68 (30.8)
VODRD5190SS	19"W. Double Drawers	1292	68 (30.8)
VOADDR5300SS	30"W. Double Drawer and Access Door Combo	1325	74 (33.6)
VOADDR5360SS	36"W. Double Drawer and Access Door Combo	1710	84 (38.1)
VOADDR5420SS	42"W. Double Drawer and Access Door Combo	1777	94 (42.6)

Outdoor Grill Vinyl Covers

Model	Description	PL USD	Shipping wt. lb (kg)
CQ530BI	30"W. Outdoor Built-In - Vinyl Cover	139	4 (1.8)
CQ536BI	36"W. Outdoor Built-In - Vinyl Cover	169	4 (1.8)
CQ542BI	42"W. Outdoor Built-In - Vinyl Cover	200	5 (2.3)
CQ554BI	54"W. Outdoor Built-In - Vinyl Cover	244	6 (2.7)
CQ530C	30"W. Outdoor Freestanding - Vinyl Cover	213	9 (4.1)
CQ536C	36"W. Outdoor Freestanding - Vinyl Cover	271	9 (4.1)
CQ542C	42"W. Outdoor Freestanding - Vinyl Cover	299	10 (4.5)
CQ554C	54"W. Outdoor Freestanding - Vinyl Cover	376	12 (4.5)

VGBQ Outdoor 30", 36", 42" and 54"W. Ultra-Premium Gas Grills – 5 Series

VGBQ – 5 SERIES

VGBQ Outdoor Gas Grills
- NEW 24" Depth
- **VGBQ53024** 2-25,000 BTU stainless steel grill burners
  - 3.3 sq. ft (480 sq. in.) grilling area
- **VGBQ53624** 3-25,000 BTU stainless steel grill burners
  - 4.3 sq. ft. (620 sq. in.) grilling area
- **VGBQ54224** 3-25,000 BTU stainless steel grill burners
  - 4.9 sq. ft. (705.6 sq. in.) grilling area
- **VGBQ55424** 4-25,000 BTU stainless steel grill burners
  - 6.6 sq. ft. (950.4 sq. in.) grilling area
- 15,000 BTU Gourmet-Glo infrared rear burner (2 on 554 models) with rotisserie motor, ½" rotisserie rod and heavy-duty forks
- 120V electric ignition system
  - Two heavy-duty halogen lights mounted on inside of grill canopy
  - Burners are conveniently ignited by simply turning knob to the light position
  - Burners have automatic re-ignition system
- Viking Blue LED control panel illumination
- Stainless steel grates
- Easy Lift™ canopy system
- Ceramic briquette flavor system with FlipClean™ design
- Removable smoker box
- Adjustable two position stainless steel warming rack
- Stainless steel drip tray with stainless steel ball bearing roller glides
- Hermetically sealed numerical thermometer on canopy gives approximate temperature readout for grilling

Model		Finish	PL USD	Shipping wt. lb (kg)
VGBQ53024* (5 Series)		SS	5178	325 (147.5)
VGBQ53624* (5 Series)		SS	5826	340 (154.2)
VGBQ54224* (5 Series)		SS	6932	350 (158.9)
VGBQ55424* (5 Series)		SS	7559	490 (222.5)

*Must specify natural gas (N) or LP/propane (L)

VGIQ Outdoor 42" and 54"W. Ultra-Premium Gas Grills with TruSear™ Infrared Burner – 5 Series

VGIQ – 5 SERIES

VGIQ Outdoor Gas Grills with TruSear Infrared Burner
· NEW 24" Depth
· **VGIQ542241** 2-25,000 BTU stainless steel grill burners
  · 4.9 sq. ft. (705.6 sq. in.) grilling area
· **VGIQ554241** 3-25,000 BTU stainless steel grill burners
  · 6.6 sq. ft. (950.4 sq. in.) grilling area
· 15,000 BTU Gourmet-Glo infrared rear burner (2 on 554 models) with rotisserie motor, ½"
  rotisserie rod and heavy-duty forks
· TruSear™ iconel stainless steel infrared grill burner
  · 30,000 BTU's High
  · 17,500 BTU's Low
· 120V electric ignition system
  · Two heavy-duty halogen lights mounted on inside of grill canopy
  · Burners are conveniently ignited by simply turning knob to the light position
  · Burners have automatic re-ignition system
· Viking Blue LED control panel illumination
· Stainless steel grates
· Easy Lift™ canopy system
· Ceramic briquette flavor system with FlipClean™ design
· Removable smoker box
· Adjustable two position stainless steel warming rack
· Stainless steel drip tray with stainless steel ball bearing roller glides
· Hermetically sealed numerical thermometer on canopy gives approximate temperature readout
  for grilling

Model		Finish	PL USD	Shipping wt. lb (kg)
VGIQ542241* (5 Series)		SS	7405	350 (158.9)
VGIQ554241* (5 Series)		SS	8723	490 (222.5)

*Must specify natural gas (N) or LP/propane (L)

BQC Outdoor 30", 36", 42", and 54"W. Ultra-Premium Gas Grill Carts – 5 Series

Grill Cart (30"W. Grills)
- NEW - fits 24" D. Grills
- Heavy-duty stainless steel construction
- Two stainless steel 16"W. x 24"D. fold down side shelves
- Towel/utensil rod
- Rear access for LP tank
- Large in-board solid rubber rear wheels and locking caster front wheels provide maneuverability as well as stability

Model	Finish	PL USD	Shipping wt. lb (kg)
BQC5301-SS (5 Series)	SS	1803	165 (74.3)

Grill Cart (36"W. Grills)
- NEW - fits 24" D. Grills
- Heavy-duty stainless steel construction
- Two stainless steel 16"W. x 24"D. fold down side shelves
- Front access for LP tank
- Large in-board solid rubber rear wheels and locking caster front wheels provide maneuverability as well as stability

Model	Finish	PL USD	Shipping wt. lb (kg)
BQC5361-SS (5 Series)	SS	2373	190 (86.2)

Grill Cart (42"W. Grills)
- NEW - fits 24" D. Grills
- Heavy-duty stainless steel construction
- Two stainless steel 16"W. x 24"D. fold-down side shelves
- Front access for LP tank
- Two storage drawers
- Large in-board solid rubber rear wheels and locking caster front wheels provide maneuverability as well as stability

Model	Finish	PL USD	Shipping wt. lb (kg)
BQC5421-SS (5 Series)	SS	2659	255 (115.8)

Grill Cart (54"W. Grills)
- NEW - fits 24" D. Grills
- Heavy-duty stainless steel construction
- Two stainless steel 16"W. x 24"D. fold-down side shelves
- Front access for LP tank
- Two storage drawers
- Front storage access door
- Large in-board solid rubber rear wheels and locking caster front wheels provide maneuverability as well as stability

Model	Finish	PL USD	Shipping wt. lb (kg)
BQC5541-SS (5 Series)	SS	3675	290 (131.7)

VGBQ/VGIQ Accessories

VGBQ/VGIQ 5 Series Vinyl Covers
· Sturdy reinforced vinyl on the outside; felt lined to protect unit on the inside
· Available in sizes to fit built-in or portable units

Model	Finish	PL USD	Shipping wt. lb (kg)
CV130-BI (30" Built-In Grill)	N/A	121	5 (2.3)
CV130-C (30" Cart)	N/A	197	8 (3.6)
CV136-BI (36" Built-in)	N/A	153	8 (3.6)
CV136-C (36" Cart)	N/A	197	10 (4.5)
CV142-BI (42" Built-in)	N/A	153	8 (3.6)
CV142-C (42" Cart)	N/A	197	10 (4.5)
CV154-BI (54" Built-in)	N/A	169	13 (5.5)
CV154-C (54" Cart)	N/A	251	15 (6.8)

Rotisserie Forks
· Two rotisserie forks for use with Gourmet-Glo™ rotisserie units

Model	Finish	PL USD	Shipping wt. lb (kg)
RFK	N/A	58	5 (2.3)

500 Series Insulated Jackets
· Allows grill to be built into any combustible surface
· Avaliable in 30", 42", and 54" widths

Model	Finish	PL USD	Shipping wt. lb (kg)
INJK30	N/A	552	27 (12.2)
INJK36	N/A	657	30 (13.6)
INJK42	N/A	689	40 (18.1)
INJK54	N/A	773	54 (24.5)

Wind guards
· Ensures proper function in high-wind areas
· Available in 30", 36", 42", and 54" widths

Model	Finish	PL USD	Shipping wt. lb (kg)
WG530 – For 30" Grill	N/A	118	10 (4.5)
WG536 – For 36" Grill	N/A	142	12 (5.4)
WG542 – For 42" Grill	N/A	167	14 (6.4)
WG554 – For 54" Grill	N/A	190	16 (7.3)

VGBQ/VGIQ Accessories

Filler Strip
• Retro-fits 500 Series grill carts and outdoor stainless steel cabinets

Model	Finish	PL USD	Shipping wt. lb (kg)
FS530	N/A	148	4 (1.8)
FS542	N/A	190	5 (2.3)
FS554	N/A	234	6 (2.7)

Gas Conversion Kits
• For field conversions - two separate kits
• Convert natural to LP/Propane
• Convert LP/Propane to Natural
• Includes all hardware necessary for gas conversion

Model	PL USD	Shipping wt. lb (kg)
E1NKVGBQ – Converts 25,000 BTU burner models from LP/Propane to Natural	176	3 (1.2)
E1LPVGBQ – Converts 25,000 BTU burner models from Natural to LP/Propane	176	3 (1.2)
E1NKVGIQ – Converts 25,000 BTU burner in VGIQ models from LP/Propane to Natural	176	3 (1.2)
E1LPVGIQ – Converts 25,000 BTU burner VGIQ models from Natural to LP/Propane	176	3 (1.2)

12 Ft. Natural Gas Supply Hose and Quick Disconnect Assembly
• Complete quick disconnect kit for use with natural gas fuel supply
• Hose and connector assembly is intended only for outdoor use with portable appliances that may be moved for convenience of operation
• Valve in the socket automatically allows full gas flow when the plug is connected, and prevents gas flow when the plug is disconnected
• Includes quick disconnect socket with female pipe threads, plug and hose assembly and an adapter to mate with a female fitting on the grill (remove for mating hose to male fittings)

Model	Finish	PL USD	Shipping wt. lb (kg)
GSH12	N/A	153	3 (1.4)

VGSB Outdoor Gas Side Burner and VGWTO Wok/Cooker

15"W. Double Side Burners
· Two 15,000 BTU burners
· Heavy-duty stainless steel construction
· NEW Blue LED lit control panel
· Electronic ignition powered by a 12 volt battery pack
· Equipped with porcelainized "V" grates
· Protective stainless steel cover provided

Model	Finish	PL USD	Shipping wt. lb (kg)
VGSB5153* (5 Series)	SS	1631	80 (36.3)

24"W. Outdoor Wok/Cooker
· Agency certified for outdoor use
· 1-27,500 BTU porcelain/cast iron burner
· NEW Blue LED lit control panel
· Electronic ignition powered by a 12 volt battery pack
· 20" stainless steel wok/top - standard
· Two-piece porcelain/cast iron grate
· **Exclusive** - Agency certified center trivet - allows use of large stock pots
· Stainless steel drip tray on stainless steel ball bearing roller glides
· Heavy-duty stainless steel cover

Model	Finish	PL USD	Shipping wt. lb (kg)
VGWTO5241* (5 Series)	SS	3095	145 (66.0)

*Must specify Natural Gas (N) or LP/Propane (L)

VEWDO Outdoor Electric 30" and 36"W. Warming Drawers and Accessory

VEWDO

Outdoor 30" and 36"W. Warming Drawers
· Agency certified for outdoor use
· **Largest** drawer pan available
   · **VEWDO530SS** 30"W. model: 20 ½"W. x 6"H. x 22 ¾"D. - 1.6 cu. ft.
   · **VEWDO536SS** 36"W. model: 25"W. x 6"H. x 22 ¾"D. - 2.0 cu. ft.
· **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
· 30"W. model - 450 watt element
· 36"W. model - 550 watt element
· Temperature settings from 90ºF to 250ºF
· Moisture selector control
· Stainless steel roller bearing glides
· Commercial-type size, construction, design and styling

Model		Finish	PL USD	Shipping wt. lb (kg)
VEWDO530SS 30"W. Warming Drawer (5 Series)		SS	2304	108 (48.6)
VEWDO536SS 36"W. Warming Drawer (5 Series)		SS	2633	124 (55.8)

Outdoor Storage Drawers and Access Doors

SD5300

Built-In 30" and 36"W. Outdoor Storage Drawers
• Commercial-type size, construction, design and styling
• Sealed for protection against the elements
• Stainless steel roller bearing glides
• Extra large capacity for storing BBQ tools, accessories and seasonings
• **SD5300** 30"W. model: 24 ½"W. x 23"D. x 5 ⅞"H. - 1.9 cu. ft.
• **SD5360** 36"W. model: 30 ⅛"W. x 23"D. x 5 ⅞"H. - 2.4 cu. ft.
• Can be built-in indoors as well as outdoors

Model		Finish	PL USD	Shipping wt. lb (kg)
SD5300 30"W. Storage Drawer (5 Series)		SS	1056	97 (43.5)
SD5360 36"W. Storage Drawer (5 Series)		SS	1192	112 (50.4)

AD51620

Access Doors
• Rugged stainless steel construction
• Stainless steel tubular handles
• Hidden pivot point hinges
• **AD51620**
  • Single Access Door
  • Each door is approximately 16"W. x 20"H.
  • Over all dimensions are approximately 20"W. x 23"H.
• **AD52820**
  • Double Access Door
  • Each door is approximately 14"W. x 20"H
  • Over all dimensions are approximately 32"W. x 23"H.

Model		Finish	PL USD	Shipping wt. lb (kg)
AD51620 Single Access Door (5 Series)		SS	360	50 (22.5)
AD52820 Double Access Door (5 Series)		SS	550	75 (32.8)

VWHO Outdoor Wall Hoods and Accessories

VWHO3678

Wall Hoods - 18"H. / 27"D.
· Agency certified for outdoor use
· Canopy only; must also purchase interior or exterior ventilator kit, sold separately
· Variable speed ventilator controls; separate controls for on/off and speed control
· Halogen lights with dimmer control; separate controls for on/off and dimmer
· Dishwasher-safe commercial-type SS baffle filters
· Separate removable grease trough for easy cleaning
· Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
· Virtually seamless stainless steel canopy interior for easy cleaning

Model	Finish	PL USD	Shipping wt. lb (kg)
VWHO3678 36"W. Wall Hood Kit Compatibility: VINV1200/DEV1200/DIL1200	SS	2049	74 (33.3)
VWHO4878 48"W. Wall Hood Kit Compatibility: VINV1200/DEV1200/DIL1200/DEV1500	SS	2666	94 (42.3)
VWHO6078 60"W. Wall Hood Kit Compatibility: VINV1200/DEV1200/DIL1200/DEV1500	SS	3357	114 (51.3)

Accessories	Description	PL USD	Shipping wt. lb (kg)
VINV1200	1200 CFM Interior-Power Ventilator Kit	1060	43 (19.4)
DEV1200	1200 CFM Exterior-Power Ventilator Kit	1281	44 (20.0)
DEV1500	1500 CFM Exterior-Power Ventilator Kit	1624	47 (21.3)
DIL1200	1200 CFM In-Line Blower Kit	1378	37 (16.8)
VSIL10	Duct Silencer for 10" Duct (may be used with external or in-line blower kits)	385	36 (16.3)
ILVK	Vibration Isolation Kit (in-line only)	95	2 (.9)

VRUO and VDUO Outdoor Undercounter/Freestanding 24"W. Refrigerators

24"W. Refrigerator with Interior Drawer

- Storage Capacity
  - Stores up to 146 12-oz cans
  - 5.1 cu. ft.
- Dynamic Cooling Technology™ rapidly cools and delivers the industry's most even temperature stability
- Integrated controls for precise, temperature management between 34° and 42° F
- Audible alarms for door ajar and high/low temperature ensure your contents stay at optimal temperature
- Thermal-efficient insulated cabinet ensures optimum energy efficiency and cooling performance
- One full width slide out and one half width adjustable stainless steel shelf
- Smooth glide clear untility bin with fixed glass shelf
- Door lock provides added security
- Efficient white LED lighting illuminates arctic white interior
- Close Door Assist System™ gently finishes closing the door
- Corrosion-resistant stainless steel exterior
- Height adjustment up to 1" with leveling legs

Model	Finish	PL USD	Shipping wt. lb (kg)
VRUO5240D (R/L*) Solid Door (5 Series)	SS	3617	160 (72.6)

NOTE: Replaces the VRCO
*R=right hinge   L=left hinge

24"W. Refrigerated Drawers

- Storage Capacity
  - Top Drawer stores up to 70 12-oz cans
  - Bottom Drawer stores up to 60 12-oz cans
  - Total of up to 130 12-oz cans in total
  - 5.0 cu. ft.
- Dynamic Cooling Technology™ rapidly cools and delivers the industry's most even temperature stability
- Integrated controls for precise, temperature management between 34° and 42° F
- Audible alarms for door ajar and high/low temperature ensure your contents stay at optimal temperature
- Thermal-efficient insulated cabinet ensures optimum energy efficiency and cooling performance
- Drawer interior durably constructed from stainless steel, the most hygienic, easy-to-clean and stain-resistant of materials
- Drawer lock provides added security
- Efficient white LED lighting
- Close Door Assist System™ gently finishes closing the drawer
- Corrosion-resistant stainless steel exterior
- Height adjustment up to 1" with leveling legs

Model	Finish	PL USD	Shipping wt. lb (kg)
VDUO5240D (5 Series)	SS	4420	160 (72.6)

NOTE: Replaces the VRDO

FGIM/FPIM/FGNI/FPNI Outdoor Undercounter/Freestanding 15"W. Ice Machine/Accessories

15"W. Clear Ice Machines
- Produces up to 65 lbs. of clear ice per day
- 26 lb. capacity ice bin
- 1" x 11/8" x 11/4" cube size
- LED light
- LED control panel
- Water quality sensor
- Stainless steel exterior cabinet
- Tru-Flush™ Design

Shown with Professional
Door Panel

Model	Finish	PL USD	Shipping wt. lb (kg)
FGIM515 Gravity Drain (5 Series)	Accepts Professional stainless steel panel	3508	113 (50.9)
FPIM515 Drain Pump (5 Series)	Accepts Professional stainless steel panel	3800	118 (53.1)

15"W. Nugget Ice Machines
- Produces up to 80 lbs. of nugget ice per day
- 26 lb. capacity ice bin
- Soft and chewable ice
- LED light
- LED control panel
- Water quality sensor
- Stainless steel exterior cabinet
- Tru-Flush™ Design

Shown with Professional
Door Panel

Model	Finish	PL USD	Shipping wt. lb (kg)
FGNI515 Gravity Drain (5 Series)	Accepts Professional stainless steel panel	4450	124 (56.2)
FPNI515 Drain Pump (5 Series)	Accepts Professional stainless steel panel	4763	129 (58.5)

Accessories	Description	PL USD	Shipping wt. lb (kg)
PIDP515TLSS	Professional Outdoor stainless steel door panel - LH	283	14 (6.3)
PIDP515TRSS	Professional Outdoor stainless steel door panel - RH	283	14 (6.3)
DP-FGIM	Ice Machine Drain Pump	668	5 (2.3)
IMC16OZ	Ice Machine Cleaner Case	21	1.6 (0.8)

Stainless Steel Cabinets

VQBO4121

30"D. Grill Base*
・Commercial-type construction, design and styling
・All cabinets are constructed completely of heavy-duty stainless steel
・Fully concealed door hinges
・Professional-style handles match Viking outdoor appliances
・Drawers equipped with full extension slides
・Heavy-duty adjustable legs
・Optional toe kick included
・**VQBO4121:** 41 ⅞"W. x 29 ⅞"D. x 34 ½"H. grill base
  ・For use with any Viking 42"W. Outdoor 5 Series grill
・**VQBO5322:** 53 ⅞"W x 29 ⅞"D. x 34 ½"H. grill base
  ・For use with any Viking 54"W. Outdoor 5 Series grill

Model		Finish	PL USD	Shipping wt. lb (kg)
VQBO4121 (5 Series)		SS	2645	235 (106.6)
VQBO5322 (5 Series)		SS	3139	279 (126.6)

VQWO

Grill Base With Warming Drawer Access*
・Commercial-type construction, design and styling
・All cabinets are constructed completely of heavy-duty stainless steel
・Fully concealed door hinges
・Professional-style handles match Viking outdoor appliances
・Drawers equipped with full extension slides
・Heavy-duty adjustable legs and optional toe kick included
・**VQWO4120:** 41 ⅞"W. x 29 ⅞"D. x 34 ½"H. grill base with warming drawer
  ・For use with any Viking 42"W. Outdoor 5 Series grill & 36"W. outdoor warming drawer access
・**VQWO5311:** 53 ⅞"W. x 29 ⅞"D. x 34 ½"H. grill base with warming drawer
  ・For use with any Viking 54"W. Outdoor 500 Series grill & 36"W. outdoor warming drawer access

Model		Finish	PL USD	Shipping wt. lb (kg)
VQWO4120 (5 Series)		SS	2137	226 (102.5)
VQWO5311 (5 Series)		SS	2673	265 (120.2)

*Note – neither grill nor warming drawer is included with the cabinet and must be purchased separately. All cabinets **must** be installed with locally supplied countertop.

Stainless Steel Cabinets

30"D. Double Side Burner Base*
· Commercial-type construction, design and styling
· All cabinets are constructed completely of heavy-duty stainless steel
· Fully concealed door hinges
· Professional-style handles match Viking outdoor appliances
· Heavy-duty adjustable legs
· Optional toe kick included
· **VBBO1601**
  · 16"W. x 29 ⅞"D. x 34 ½"H. side burner base
  · For use with Viking Outdoor double side burners

Model	Finish	PL USD	Shipping wt. lb (kg)
VBBO1601 (5 Series)	SS	1046	104 (47.2)

*Note - the VGSB burners are not included with the cabinet and **must** be purchased separately. All cabinets must be installed with locally supplied countertop.

30"D. Wok Base*
· Commercial-type construction, design and styling
· All cabinets are constructed completely of heavy-duty stainless steel
· Fully concealed door hinges
· Professional-style handles match Viking outdoor appliances
· Heavy-duty adjustable legs
· Optional toe kick included
· **VBBO2602**
  · 26"W. x 29 ⅞"D. x 34 ½"H. multi-use base

Model	Finish	PL USD	Shipping wt. lb (kg)
VBBO2602 (5 Series)	SS	1278	160 (72.6)

*Note - appliance is not included with the cabinet and **must** be purchased separately. All cabinets must be installed with locally supplied countertop.

30"D. Undercounter Refrigeration Base*
· Commercial-type construction, design and styling
· All cabinets are constructed completely of heavy-duty stainless steel
· Optional toe kick included
· **VURO3200**
  · 32"W. x 30"D. x 34 ½"H. refrigeration base
  · For use with Viking 24"W. refrigeration products

Model	Finish	PL USD	Shipping wt. lb (kg)
VURO3200 (5 Series)	SS	1415	125 (56.7)

*Note – refrigeration units are not included and **must** be purchased separately

Stainless Steel Cabinets

VBO1811   VBO1830   VSBO2402   VTPO1810

30"D. Outdoor Stainless Steel Base Cabinets*
· Commercial-type construction, design and styling
· All cabinets are constructed completely of heavy-duty stainless steel
· Fully concealed door hinges
· Professional-style handles match Viking outdoor appliances
· Heavy-duty adjustable legs
· Optional toe kick included
· For general use in cabinet runs
· **VBO1811**
· 18"W. x 29 ⅞"D. x 34 ½"H. base cabinet
· **VBO1830**
· 18"W. x 29 ⅞"D. x 34 ½"H. base cabinet
· **VSBO2402**
· 24"W. x 29 ⅞"D. x 34 ½"H. sink base cabinet
· **VTPO1810**
· 18"W. x 29 ⅞"D. x 34 ½"H. trash pullout base cabinet

Model	Finish	PL USD	Shipping wt. lb (kg)
VBO1811 (5 Series)	SS	1445	141 (63.7)
VBO1830 (5 Series)	SS	2109	156 (70.8)
VSBO2402 (5 Series)	SS	1445	165 (74.8)
VTPO1810 (5 Series)	SS	1615	145 (65.8)

* All cabinets **must** be installed with locally supplied countertop. Sink is not supplied with VSBO2402.

Stainless Steel Cabinet Accessories

Filler Strips and Inner and Outer Corner Units
· Attach between cabinets to separate cabinets and create turns
· Sides are to be mounted flush with doors and not the cabinet face
· Optional toe kick included

Accessories	Description	PL USD	Shipping wt. lb (kg)
VCF90 (each side is 2¾"W.)	Corner filler strip (for use in 90° cabinet bends)	153	5 (2.3)
VCF135 (each side is 2¾"W.)	Corner filler strip (for use in 135° cabinet bends)	200	5 (2.3)
VFLR4 (3¾"W.)	General filler strip used to separate appliance based cabinets	153	5 (2.3)
VFLR8 (8"W.)	General filler strip used to separate appliance based cabinets	218	9 (4.1)
VOCF90 (each side is 8"W.) Shipped with two unattached back panels	Outer corner filler strip used to connect two back panels at a 90° angle and add countertop support.	1039	40 (18.1)
VOCF135 (each side is 4"W.) Shipped with two unattached back panels	Outer corner filler strip used to connect two back panels at a 135° angle and add countertop support.	1039	40 (18.1)

Cabinet Side Panels
· Heavy-duty stainless steel
· Used to finish sides of base cabinets at the end of the cabinet run
· Fit flush into recessed sides of cabinets
· Optional toe kick included

Accessories	Description	PL USD	Shipping wt. lb (kg)
VSP30 (30"W. x 29 3/4"H.)	To finish the side of any base cabinet at the end of a run	452	16 (7.3)

Viking Back Panels For Use In Custom Island Applications
· Heavy-duty stainless steel
· For use in custom island installations
· Individual back panels for each Viking outdoor cabinet
· 3⁄4" thickness will add to the depth of the cabinetry
· Optional toe kick included

Accessories	Description	PL USD	Shipping wt. lb (kg)
VBP16 (16"W. back panel)	For use with VBBO1601	200	10 (3.7)
VBP18 (18"W. back panel)	For use with VBO1811/VBO1830/VTPO1810	225	12 (5.4)
VBP24 (24"W. back panel)	For use with VSBO2402	288	15 (6.8)
VBP26 (26"W. back panel)	For use with VBBO2602	322	17 (7.7)
VBP32 (32"W. back panel)	For use with VURO3200	397	21 (9.5)
VBP41 (41"W. back panel)	For use with VQBO4121/VQWO4120	471	25 (11.3)
VBP53 (53"W. back panel)	For use with VQBO5322/VQWO5311	624	32 (14.5)
VBPFLR4 (4"W. back panel)	For use with VFLR4	165	5 (2.3)
VBPFLR8 (8"W. back panel)	For use with VFLR8	218	9 (4.1)

3 SERIES

Certified Products • Effective July 1, 2017

RVGR Freestanding Gas Self-Clean 30"W. Sealed Burner Range

RVGR3302-5B

30"W./24"D. Gas Sealed Burner Range
- Wide variety of BTU ratings to accommodate all types of surface cooking needs – including a fifth burner
  - Left front – 18,000 BTU
  - Left rear – 8,000 BTU
  - Center – 9,000 BTU
  - Right front – 18,000 BTU
  - Right rear – 12,000 BTU
- Sealed burner with porcelainized, cast-iron burner caps
- **Exclusive** Sure Spark™ ignition system
- Continuous grate cooking surface
- One-piece porcelainized tooled top with large spill collection area around burners
- Durable, metal die-cast knobs with child-proof, push-to-turn safety feature
- **Exclusive** combination of single U-shaped bake burner and broil burner, all with electric spark ignition
- High performance cooking modes include natural airflow bake, convection bake, broil, convection broil, convection dehydrate, convection defrost and self-clean
- Extremely large self-clean convection oven
  - Overall 23"W. x 16⅛"H. x 18¾"D. – 4.0 cubic feet
  - AHAM Standard 23"W. x 16⅛"H. x 15⅜"D. – 3.3 cubic feet
  - One Full-Extension TruGlide™ racks/two standard racks/six porcelain coated rack positions
- Halogen oven lighting
- Shipped standard with island trim

Model		Finish	PL USD	Shipping wt. lb (kg)
RVGR3302-5B (NAT) Five Burners		SS	5225	390 (175.5
		BK/WH	6162	

*Factory LP conversion add $290 to Distributor and $313 to MSRP (add LP after color code) NOTE: Replaces RVGR33015B

Accessories	Description	PL USD	Shipping wt. lb (kg)
RD301BG6SS	6"H. Backguard	211	14 (6.3)
RD24CSTSS	Countertop Side Trim	144	2 (.9)
P30CRTSS	Countertop Rear Trim	39	2 (.9)
P30CBF4SS	Curb Base and Custom Curb Base Front	195	9 (4.1)
RDPGD	Portable Griddle/Grill	200	9 (4.1)
RDLPKR3	LP Conversion Kit for Ranges	100	2 (.9)

RVDR Freestanding Dual Fuel 30"W. Sealed Burner Range

RVDR3302-5B

30"W./24"D. Dual Fuel Sealed Burner Range
- Wide variety of BTU ratings to accommodate all types of surface cooking needs – including a fifth burner
  - Left front – 18,000 BTU
  - Left rear – 8,000 BTU
  - Center – 9,000 BTU
  - Right front – 18,000 BTU
  - Right rear – 12,000 BTU
- Sealed burner with porcelainized, cast-iron burner caps
- **Exclusive** Sure Spark™ ignition system
- Continuous grate cooking surface
- Durable, metal die-cast knobs with child-proof, push-to-turn safety feature
- **Exclusive** patented Vari-Speed Dual Flow™ convection system with 8½" diameter fan blade – largest in the industry; works bi-directionally for maximum air flow and excellent cooking results
- **Exclusive** Rapid Ready™ preheat system provides super fast preheating
- 10-pass broiler with heat reflector
- 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
- Halogen oven lighting
- One Full-Extension TruGlide™ racks/two standard racks/six porcelain coated rack positions
- **Exclusive** 30"W. Ovens: largest self-clean, convection ovens
  - 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 island trim

Model		Finish	PL USD	Shipping wt. lb (kg)
RVDR3302-5B (NAT) Five Burners		SS	5357	405 (182.3)
		BK/WH	6296	

*Factory LP conversion add $290 to Distributor and $313 to MSRP (add LP after color code) NOTE: Replaces RVDR33015B

Accessories	Description	PL USD	Shipping wt. lb (kg)
RD301BG6SS	6"H. Backguard	211	14 (6.3)
RD24CSTSS	Countertop Side Trim	144	2 (.9)
P30CRTSS	Countertop Rear Trim	39	2 (.9)
P30CBF4SS	Curb Base and Custom Curb Base Front	195	9 (4.1)
RDPGD	Portable Griddle/Grill	200	9 (4.1)
RDLPKR3	LP Conversion Kit for Ranges	100	2 (.9)

RVER Freestanding Electric Self-Clean 30"W. Range

RVER3301-5B

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

- QuickCook™ Surface Elements utilize ribbon element technology – reach full power in about 3 seconds. Wide variety of surface element sizes and wattages, including a fifth element
  - Left front – 8.5" 2,000-watt dual element
  - Left rear – 6.5" 1,200-watt single element
  - Center –12" 3,200-watt triple element
  - Right front – 6.5" 1,200-watt single element
  - Right rear – 8.5" 2,000-watt dual element
- Strong wear-resistant glass ceramic top
- **Exclusive** patented Vari-Speed Dual Flow™ convection system with 8½" diameter fan blade – largest in the industry; works bi-directionally for maximum air flow and excellent cooking results
- **Exclusive** Rapid Ready™ preheat system provides super fast preheating
- Durable, metal die-cast knobs with child-proof, push-to-turn safety feature
- 10-pass broiler with heat reflector
- 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
- Halogen oven lighting
- One Full-Extension TruGlide™ racks/two standard racks/six porcelain coated rack positions
- 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
- Shipped standard with island trim

Model		Finish	PL USD	Shipping wt. lb (kg)
RVER3301-5B Five Burners		SS	5357	424 (190.8)
		BK/WH	6296	

Accessories	Description	PL USD	Shipping wt. lb (kg)
RD30BG6SS	6"H. Backguard	211	14 (6.3)
RD24CSTSS	Countertop Side Trim	144	2 (.9)
P30CRTSS	Countertop Rear Trim	39	2 (.9)
P30CBF4SS	Curb Base and Custom Curb Base Front	195	9 (4.1)

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

RVGC3301-5B

30" and 36"W. Gas Cooktops
- **Exclusive** Sure Spark™ ignition system for all burners
- Continuous grate cooking surface
- One-piece tooled top with large spill collection area around burners
- Durable, metal die-cast knobs with child-proof, push-to-turn safety feature
- **RVGC3301-5B 30"W. COOKTOP**
  - NEW – 5 burners
  - Left front – 9,100 BTU high
  - Left rear – 9,100 BTU high
  - Center – 17,000 BTU high
  - Right rear – 5,000 BTU high
  - Right front – 12,000 BTU high
- **RVGC3361-5B 36"W. COOKTOP**
  - 5 burners
  - Left front – 9,100 BTU high
  - Left rear – 9,100 BTU high
  - Center – 17,000 BTU high
  - Right rear – 5,000 BTU high
  - Right front – 12,000 BTU high
- Overall/burner box dimensions designed to fit the majority of similarly sized cooktop cutouts

Model		Finish	PL USD	Shipping wt. lb (kg)
RVGC3301-5B (NAT) 30"W. Cooktop		SS	1761	49 (22.0)
RVGC3361-5B (NAT) 36"W. Cooktop		SS	1902	74 (33.3)

*Factory LP conversion add $290 to Distributor and $313 to MSRP (add LP after color code)

Accessories	Description	PL USD	Shipping wt. lb (kg)
RLPKC1	LP Conversion Kit for Cooktops	90	1(.5)

RVEC Built-In Electric Radiant 30", 36" and 45"W. Cooktops

RVEC330-5B

30", 36" and 45"W. Electric Radiant Cooktops
- Strong, wear-resistant glass ceramic top
- QuickCook™ Surface Elements utilize ribbon element technology - reach full power in about 3 seconds
- Durable, metal die-cast knobs with child-proof, push-to-turn safety feature
- **RVEC330-5B - 30"W. COOKTOPS**
  - NEW – 5 elements
  - Left front – 8½", 2,000-watt dual element
  - Left rear – 6½", 1,200-watt single element
  - Center – 12", 3,200-watt triple element
  - Right rear – 6½, 1,200-watt element
  - Right front – 8½, 2,000-watt element
- **RVEC336-5B - 36"W. COOKTOPS**
  - 5 elements
  - Left front – 8½", 2,000-watt dual element
  - Left rear – 6½", 1,200-watt single element
  - Center – 12", 3,200-watt triple element
  - Right rear – 6½, 1,200-watt element
  - Right front – 8½, 2,000-watt element
- **RVEC345-6B - 45"W. COOKTOPS**
  - 6 elements
  - Left front – 8½", 2,000-watt dual element
  - Left rear – 6½", 1,200-watt single element
  - Left center – 12", 3,200-watt triple element
  - Right center – 8½", 2,000-watt dual element
  - Right rear – 6½", 1,200-watt element
  - Right front – 8½", 2,000-watt dual element
- Overall/burner box dimensions designed to fit the majority of similarly sized cooktop cutouts

Model		Finish	PL USD	Shipping wt. lb
RVEC330-5B 30"W. Cooktop			1626	52 (23.4)
RVEC336-5B 36"W. Cooktop		SB	1826	60 (27.0)
RVEC345-6B 45"W. Cooktop		SB	1842	71 (32.0)

RVSOE/RVDOE Built-In Electric 30"W. Single/Double Ovens

RVSOE330

RVDOE330

Electric 30"W. Thermal-Convection Ovens
- Two speed convection system circulates air throughout the entire oven cavity
- Concealed 6 pass bake element makes clean-up easy
- 10-pass broiler with heat reflector
- Two halogen oven lights
- Two Full-Extension TruGlide™ racks, one standard/five porcelain coated rack positions (both ovens of double oven)
- Digital clock/oven functions
  - 100 minute timer
  - Set cooking time for up to 12 hours
  - Delay timed cooking feature
  - Tone and digital display indicate pre-set cooking time is finished
  - Meat probe – timer sounds and oven shuts off when desired temp is reached Only in upper oven of double oven
- Self-Clean ovens
- Oven functions
  - Two element bake
  - Convection bake
  - TruConvec™ convection cook (element around fan)
  - Convection roast
  - Convection broil
  - Hi broil
  - Med broil
  - Low broil
  - Convection dehydrate
  - Convection defrost
- Extra large self-cleaning ovens
  - Overall - 25"W. x 16"H. x 18 ½"D. – 4.3 cu. ft.
  - AHAM standard - 25"W. x 16"H. x 16 $^3/_8$"D. – 3.8 cu. ft.

Model		Finish	PL USD	Shipping wt. lb (kg)
RVSOE330 30"W. Single Oven		SS	3898	258 (117.6)
		BK/WH	4835	
RVDOE330 30"W. Double Oven		SS	6055	384 (174.2)
		BK/WH	7259	

RVM Microwave Ovens and Built-In Trim Kits and RVMH Conventional and Convention Microwave Hoods

RVM320

Microwave Oven
- Instant sensor settings for cooking, reheating foods and popping popcorn
- Fast action keys save time and make microwaving easy
- Defrost programs quickly defrost meat and poultry by weight
- 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
- 2.0 Cubic ft.
- 16" diameter turntable
- Interior oven cavity – 17⅜"W. x 10½"H. x 18⅝"D.
- Place on countertop or install as a built-in using a trim kit (listed below - sold separately)
- Trim kit may be installed traditionally or as flush mount

Model	Finish	PL USD	Shipping wt. lb (kg)
RVM320 (Microwave)	SS (Stainless Steel finish only)	675	55 (24.7)
RVMTK330 (30"W. Built-in trim kit)	SS (Stainless Steel finish only)	353	15 (6.9)

RVMH330

Microwave Hood
- Instant sensor settings for cooking, reheating foods and popping popcorn
- Fast action keys save time and make microwaving easy
- Defrost programs quickly defrost meat and poultry by weight
- 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
- Built-in exhaust system
- 300 CFM blower
- May be vented out the top, back or converted to recirculate
- Large 14 1/8" diameter turntable
- Exterior dimensions – 29¹⁵⁄₁₆"W. x 16¼"H. x 15⁵⁄₁₆"D.
- Interior oven cavity – 1.5 cubic ft.
- For use over 30"W. Viking cooking products

Model	Finish	PL USD	Shipping wt. lb (kg)
RVMH330 Conventional	SS (Stainless Steel finish only)	1009	85 (38.6)

RVMHC330

Convection Microwave Hood
- 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 16⅜"H. x 15⁵⁄₁₆"D.
- Interior oven cavity – 1.1 cubic ft.
- For use over 30"W. Viking cooking products

Model	Finish	PL USD	Shipping wt. lb (kg)
RVMHC330 Convection	SS (Stainless Steel finish only)	1304	85 (38.6)

Model	Description	PL USD	Shipping wt. lb (kg)
CFOR for use with RVMH330	Replacement Charcoal Filter	32	1 (.05)
CFOR1 for use with RVMHC330	Replacement Charcoal Filter	32	2 (0.9)

RVEWD Built-In Electric 30"W. Warming Drawer

RVEWD330

30"W. Warming Drawer
- 30"W. model Interior Capacity: 20 ½"W. x 6"H. x 22 ¾"D. - 1.6 cu. ft.
  - 450 watt element
- Temperature settings from 90ºF to 250ºF
- **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	PL USD	Shipping wt. lb (kg)
RVEWD330 (30"W.)		SS	1445	90 (40.5)
		BK/WH	1981	

RVCH Built-In 12"H. Wall Hoods/Recirculating Kits/Duct Extension

12"H. Interior-Power Hoods
• 460 CFM blower
• Variable speed ventilator controls; separate controls for on/off and speed control
• 2 Halogen lights with dimmer control
• Separate controls for on/off and dimmer
• Dishwasher-safe stainless steel mesh filters (frame and mesh are stainless steel)
• Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
• Virtually seamless stainless steel canopy interior for easy cleaning
• Adjustable duct cover ships standard with hood

Model	Finish	PL USD	Shipping wt. lb (kg)
RVCH330 (30"W. /24"D.)	SS	1378	56 (25.2)
	BK/WH	2315	
RVCH336 (36"W. /24"D.)	SS	1513	60 (27.0)
	BK/WH	2584	

Recirculating Hood Conversion Kit
• For use with RVCH30 and RVCH36 hoods only
• Includes charcoal filters, top vent/grille, and installation hardware
• Top vent/grille: 2"h. X 12"d.
• SS finish only

Model	Finish	PL USD	Shipping wt. lb (kg)
DRK30 for 30"W. hood	SS	306	7 (15.4)
DRK36 for 36"W. hood	SS	355	7 (15.4)

Duct Cover Extension
• For use with RVCH chimney wall hoods
• Extend height of duct cover up to 12" (for 10' celings)
• Replaces adjustable duct cover supplied standard with hood
• Stainless Steel finish only

Model	Finish	PL USD	Shipping wt. lb (kg)
DCCE1610 for 30" & 36"W. RVCH hoods	SS	253	8 (3.6)
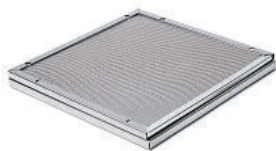
Replacement Charcoal Filters
• For use with DRK conversion kits
• Recommend replacement every 6-12 months

Model	PL USD	Shipping wt. lb (kg)
CF-D12 for 30"W. Viking hood	63	2 (0.9)
CF-D14 for 36"W. Viking hood	63	2 (0.9)

VDD Built-In Rear Downdrafts

18"H. Downdraft
- Raises and lowers chimney at touch of a button
- New 18" rise
- Capacitive touch controls
- Two level LED surface lighting
- Heat sensor automatically turns ventilators on full power when temperatures reach uncomfortable levels
- Four fan speeds
- Two removable, easy-to-clean mesh filters
- Flashing light reminds user to clean filters after approximately 30 hours of use
- Choose interior or exterior ventilator kit (sold separately)

Model	Finish	PL USD	Shipping wt. lb (kg)
VDD5300 (30"W.) (5 Series)	SS	1782	65 (29.5)
VDD5360 (36"W.) (5 Series)	SS	1907	71 (32.2)
VDD5450 (45"W.) (5 Series)	SS	2127	75 (34.0)

NOTE: Replaces the RVDD330R/336R/345R Downdrafts,

Interior Power Ventilator Kit

Model	PL USD	Shipping wt. lb (kg)
VDVI600 (Flex Blower) (5 Series)	499	31 (14.1)

Exterior Power Ventilator Kits

Model	PL USD	Shipping wt. lb (kg)
VDVE900 (5 Series)	858	42 (18.9)
VDVE1200 (5 Series)	1100	44 (19.8)

Accessories	Description	PL USD	Shipping wt. lb (kg)
ARKD	Non-duct recirculation kit	515	5 (2.3)
BPFD	Non-duct filter replacement	109	1 (0.5)
ATKD8	Transition to 8" round	181	3 (1.4)
ATKD10	Transition to 10" round	181	3 (1.4)
RCVD8	Front panel rough-in for remote flex blower 8"	100	2 (0.9)
RCVD10	Front panel rough-in for remote blower 10"	100	2 (0.9)
VACE36	End Caps for 36-3/4"W. cooktop	100	1 (0.5)
AXKD2	2' of flexible duct	114	3 (1.4)
AXD5	Extension Cable (For flex blower remote use)	72	1 (0.5)
FSVRVDD30SS	Filler strip for 30"W. range	102	3 (1.4)

NEW RVRF Freestanding 36"W. Bottom Freezers

36"W. French Door Bottom Freezer

Total capacity: 22.1 cu. ft.
Refrigerator Capacity: 15.4 cu. ft.
Freezer Capacity: 6.7 cu. ft.

• "Cabinet Depth" design (24" deep side panels) integrates with surrounding cabinetry
• Electronic temperature control with digital temperature readout maintains the selected temperature in both the refrigerator and freezer compartments
• Theater LED lighting
• Frost-free refrigerator
  • Four adjustable tempered glass spillproof shelves; three sliding, one slide-under
  • Temperature adjustable Cold Zone™ can be set for either produce or long-term fresh meat storage with its separate temperature control
  • Two moisture-adjustable, Humidity Zone™ drawers
  • In-the-door dairy compartment with cover
  • Five door bins; two for gallon storage
  • Premium air purification system keeps clean air circulating to prevent odor transfer
  • Premium water filter provides a cleaner supply of ice by filtering bad tastes, odors, sediment and harmful contaminants
• Frost-free freezer
  • Slide-out baskets
  • Separate ice drawer
  • Self-closing freezer drawer

RVRF3361

Model	Finish	PL USD	Shipping wt. lb (kg)
RVRF3361	SS	4740	327 (148.7)

NOTE: Replaces RVRF336

Accessories	Description	PL USD	Shipping wt. lb (kg)
RWFVRF1	Replacement water filter	86	5 (2.3)
RAFVRF	Replacement air filter	32	2 (0.9)
GKRVRFSS	Top Grille Kit	348	10 (4.5)
STKRVRFSS	Side Trim Kit	306	13 (5.9)

For full built-in look, order both Top Grille and Side Trim Kits

RVDW/FDW Built-In Dishwashers

RVDW103SS

Built-In Dishwashers
- Variable pressure washing with three plastic spray arms
- Turbidity sensor
- Triple-Clean™ filtration
- Flow-through water heater
- Condensate Quick Dry
- Blue LCD display
- Cycle run indicator light
- Quiet-Clean™ Performance Package (48 dB)
- Accommodates 14 international place settings
- Two position adjustable upper rack
- One-piece silverware/cutlery basket
- 6 Cycles – Pots/Pans Plus, Pots/Pans, Regular Wash, Daily Wash, Quick Wash, Rinse/Hold
- Options – Half Load, Auto Tablet, Sanitize, Delay Start (up to 24 hours)
- Energy Star Qualified
- RVDW/FDW103WS has built-in water softener

Model	Finish	PL USD	Shipping wt. lb (kg)
RVDW103SS	Stainless Steel Door Panel	1380	102 (46.2)
RVDW103WSSS (Water Softener)	Stainless Steel Door Panel	1522	102 (46.2)
FDW103	Custom Panel	1141	97 (44)
FDW103WS (Water Softener)	Custom Panel	1285	97 (44)

FDW302
(shown with customer supplied wood panel)

Built-In Dishwashers
- Variable pressure multi-level washing with three plastic spray arms
- Turbidity sensor
- Triple-Clean™ filtration
- Flow-through water heater
- Unique Turbo Fan Dry
- Blue LCD display
- Interior light
- Cycle run indicator light
- Quiet-Clean™ Performance Package (45 dB)
- Accommodates 14 international place settings
- SmartSize™ upper 3rd rack with dedicated spray arm
- Heavy gauge top and bottom dishwasher baskets
- Heavy-duty two position adjustable upper rack
- Adjustable stemware shelves
- Sliding one-piece silverware/cutlery basket
- Foldable tines
- 8 Cycles – Pots/Pans Plus, Pots/Pans, Auto, CombiClean, Regular Wash, Crystal/China, Quick Wash, Rinse/Hold
- Options – Half Load, Auto Tablet, Sanitize, High Gloss, Intense Wash, Delay Start (up to 24 hours)
- Energy Star Qualified
- FDW302WS has built-in water softener

Model	Finish	PL USD	Shipping wt. lb (kg)
FDW302	Custom Panel	1404	97 (44)
FDW302WS (Water Softener)	Custom Panel	1545	97 (44)

Accessories	Finish	PL USD	Shipping wt. lb (kg)
RVDP324 Viking door panel - for use with FDW models, exclusive finishes	SS	258	14 (6.3)
	BK/WH	673	