

VIKING

PROFESSIONAL SERIES BUILT-IN SURFACE COOKING



Professional Performance for the Home™



When creating a dream kitchen, there's one universal truth: no one dreams alike. Fortunately, our built-in rangetops, cooktops, and gas woks offer the versatility of being placed exactly where you envision them. Plus, unchained from a particular oven, they can be mixed and matched to your heart's content.

There are even plenty of design options. Which means they work with just about any kitchen motif. The built-in surface cooking appliances open up possibilities. And your dreams.





Custom gas rangetops



Custom gas rangetops fit even more performance into your countertops. The VariSimmer-to-High™ pro sealed burner system combines the ultimate in power and cleanability. And heavy duty metal knobs keep everything under precise control. Select models also feature a PowerPlus™ 18,500 BTU burner to conquer even the mightiest stock pots.

Commercial-type cooking power

- **Exclusive** VSH™ (Vari-Simmer-to-high) Pro Sealed Burner System
- Front right burner equipped with PowerPlus™ 18,500 BTU burner on select models
- Burners equipped with 15,000 BTUs
- **Exclusive** VariSimmer™ setting for all burners
- **Exclusive** – all burners equipped with SureSpark Ignition System for consistent and reliable ignition
- Automatic re-ignition; surface burners light at any position on the knob and re-light if extinguished, even on lowest setting
- Heavy-duty metal knobs with stainless steel finish shipped standard
- Island trim ships standard with each rangetop and already attached

Easy Operation and Cleanup

- **Exclusive** one-piece tooled and porcelainized cooking surface for easy clean up
- Burner caps are easily removable for quick cleaning
- Heavy-duty, porcelainized, cast-iron removable surface grates provide continuous front-to-rear, left-to-right surface for easy movement of large pots

- One-piece control panel assembly easily removable for convenient front access

Griddle/Simmer Plate – 12" or 24" wide

- Commercial-grade, machined steel construction with blanchard finish to retain cooking oils for stick-resistant cooking
- Thermostatically controlled for precise temperatures
- Cast aluminum grease trough holds 2 1/2 cups of liquid and can be easily removed from the front of the griddle for cleaning

Char-Grill – 12" wide

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



VGRT530 Gas 30"
Wide Sealed Burner
Rangetop



VGRT536 Gas 36"
Wide Sealed Burner
Rangetops



VGRT548 Gas 48"
Wide Sealed Burner
Rangetops



VGRT560 Gas 60"
Wide Sealed Burner
Rangetops





VGRT536 – Gas 36" wide sealed burner rangetop



The exclusive one-piece cooking surface features raised edges to completely contain spills.



24" wide gas wok/cooker



The wok/cooker delivers extra capacity entertaining. The large 27,500 BTU burner conquers army-sized portions. And the exclusive center trivet converts the burner grate for use with large stock pots – just the thing for a lobster boil.

Commercial-type cooking power

- 27,500 BTU burner for high heat/fast cooking
- Automatic electric spark ignition
- Two-piece heavy-duty, porcelainized, cast-iron removable burner grate
- **Exclusive** agency-certified center trivet converts burner grate for use with large stock pots
- 20" wide stainless steel wok with top (included with product)

Easy operation and cleanup

- Large, easy-to-read knob with childproof, push-to-turn safety feature
- Stainless steel landing ledge with solid, welded, seamless finish
- Designed for built-in installation in standard-depth cabinets
- Removable, pull-out drip tray with roller-bearing glides, full-length handle, and solid welded/finished end caps; removable grease pan

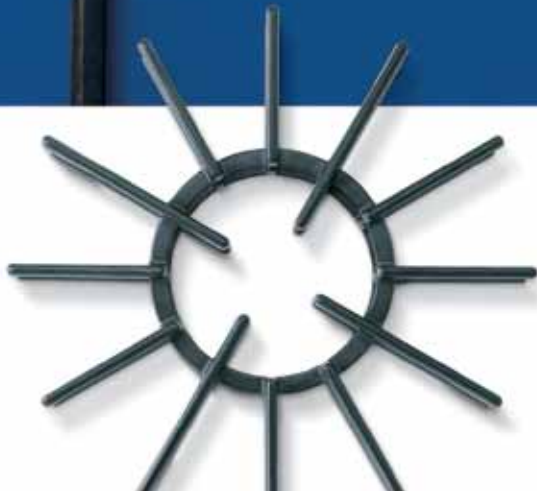


VGWT240 Gas
24" Wide Wok/Cooker





VGWT240 – Gas 24" wide
wok/cooker



The removable center trivet
converts the wok into a high-
powered burner for use with
large stock pots.



Gas cooktops



Now the only thing complicated about transforming your kitchen into a professional kitchen is mastering that hollandaise sauce. Viking gas cooktops fit into almost any existing cutout with little to no modifications. These models immediately empower your countertop with 16,000 BTUs and precision controls. And the sealed burner system keeps everything nice and clean.

Commercial-type cooking power

- Updated styling incorporates refined detailing
- Sealed burners with brass flame ports and porcelain/cast-iron caps
- 16,000 BTU burner for faster heat up
- **Exclusive** – all burners equipped with SureSpark™ ignition system for consistent and reliable ignition
- Automatic re-ignition; burners light at any position on the knob and re-light if extinguished, even at the lowest setting
- Gas 30" wide cooktop
 - Left front – 16,000 BTU high/3,400 BTU low
 - Left rear – 12,000 BTU high/1,700 BTU low
 - Right front – 6,000 BTU high/950 BTU low
 - Right rear – 8,000 BTU high/1,200 BTU low
- Gas 36" wide cooktop
 - Left front – 16,000 BTU high/3,400 BTU low
 - Left rear, center front, and center rear – 12,000 BTU high/1,700 BTU low
 - Right front – 6,000 BTU high/950 BTU low
 - Right rear – 8,000 BTU high/1,200 BTU low

Easy operation and cleanup

- Metal knobs with childproof, push-to-turn safety feature
- Heavy-duty, porcelainized, cast-iron, removable burner grates provide virtually continuous front-to-rear, left-to-right surface for easy movement of large pots
- Customer-removable knobs, grates, and burner ports/caps
- Permanently sealed burners – spills cannot enter burner box
- Large, separate spill-collection areas
 - 30" wide cooktop – two 3 1/2-cup areas
 - 36" wide cooktop – two 4 1/2-cup areas

Replaces most ordinary cooktops

- Overall burner box dimensions designed to fit virtually all 30" and 36" wide cooktop cutouts
- Only "countertop cutout" six-burner cooktop available in 36" width



VGSU104 Gas 30"
Wide Cooktop



VGSU164 Gas 36"
Wide Cooktop



VGSU164 - Gas
36" wide cooktop



Electric cooktops



The only thing cleaner than the glass ceramic surface of Viking electric cooktops is the installation. Designed to fit virtually any existing cutout, these cooktops offer a hassle-free kitchen upgrade. QuickCook™ surface elements reach full power in three seconds—and high infrared transmission allows for faster cooking with all types of cookware. A unique bridge element joins the left front and left rear burners, creating one continuous cooking surface. Who knew versatility could be so easy?

Commercial-type cooking power

- Updated styling reflects refined detailing
- QuickCook surface elements utilize ribbon technology – elements reach full power in about three seconds
- Wide range of surface element sizes and wattages
- Bridge element between left front and left rear elements creates a continuous heated surface
- High infrared transmission for fast cooking, regardless of the type of cookware used
- Electric 30" wide cooktop
 - Left front – 7", 1,800-watt element; 800-watt bridge
 - Left rear – 7", 1,800-watt element
 - Right front – 6 1/2", 1,500-watt element
 - Right rear – (dual element) – 9", 2,500-watt/6", 1,000-watt element

■ Electric 36" wide cooktop

- Left front – (dual element) – 8 1/4", 2,200-watt/4 3/4", 750-watt element
- Left rear – 6 1/2", 1,500-watt element
- Center front – 7", 1,800-watt element; 800-watt bridge
- Center rear – 7", 1,800-watt element
- Right front – 6", 1,200-watt element
- Right rear – (dual element) – 9", 2,500-watt/6", 1,000 watt element

Easy operation and cleanup

- Glass ceramic top with stainless steel frame/control panel
 - Extremely durable, wear-resistant surface
- Metal knobs with childproof, push-to-turn safety feature
- Smooth, wear-resistant glass ceramic surface for excellent cleanability
- Customer-removable knobs
- Overall/burner box dimensions designed to fit the majority of similarly sized cooktop cutouts



Different-sized elements make it possible to stir-fry broccoli while simmering soup.





VECU166 – Electric 36" wide
 cooktop with optional 36" wide
 VIPR162 downdraft



VECU106 Electric 30"
 Wide Cooktop



VECU166 Electric 36"
 Wide Cooktop



Induction cooktops



Amaze your guests before the first course is even served. Induction cooking creates heat with magnetic power. MagneQuick™ induction power generators create a magnetic field, which reacts with iron in the base of the cookware – instantly transforming the pot or pan into a very powerful and highly responsive heat source. The energy transfer stops just as quickly when the cookware is removed – leaving the cooktop surface cool to the touch almost immediately.

Commercial-type cooking power

- MagneQuick induction power generators utilize magnetic energy for superior power, responsiveness, and efficiency
- Induction 30" wide cooktop
 - Left front – 9", 2,700-watt element
 - Left rear – 7", 1,800-watt element
 - Right front – 7", 1,200-watt element
 - Right rear – 9", 3,300-watt element



- Induction 36" wide cooktop
 - Left front – 7", 1,800-watt element
 - Left rear – 9", 2,700-watt element
 - Center front – 9", 2,700-watt element
 - Center rear – 7", 1,800-watt element
 - Right front – 7", 1,200-watt element
 - Right rear – 9", 3,300-watt element

Easy operation and cleanup

- Strong, wear-resistant glass ceramic surface with stainless steel frame/control panel
- Metal knobs with childproof, push-to-turn safety feature



Viking cookware and most high-end stainless steel, cast iron, and enamel cookware is compatible with induction. To be sure, test yours with a magnet. If it sticks, you're cooking.





VICU206 – Induction
30" wide cooktop



VICU206 Induction
30" Wide Cooktop



VICU266 Induction
36" Wide Cooktop

The energy transfer stops quickly when the cookware is removed – leaving the cooktop surface cool to the touch almost immediately.



Accessories

Cooking accessories – rangetops and cooktops

- Wok grate (CWGT – rangetops)
 - Porcelain/cast-iron grate to use in place of surface grate
 - Available in Black (BK)
- Wok ring (PWRG6 – gas cooktops)
 - Stainless steel fits securely on standard surface grate
- Portable griddle (SB-PGD – 12" wide; SB-PGD24 – 24" wide rangetops; SU-PGD – gas cooktops)
 - Cast-aluminum, non-stick finish on cooking surface
 - Grease trough
 - Fits over standard surface grates
 - Can also be used to quickly defrost frozen foods
- Bamboo cover (CBC12QB – rangetops)
 - Dense bamboo construction
 - Fits over standard surface grates and 12" wide grill grate
 - Can also be used as cutting board
- Hardwood cover (SU-CCH – gas cooktops)
 - Maple hardwood "butcher block" construction
 - Fits over standard surface grates, griddle, or grill
 - Can also be used as cutting board
- Bamboo cutting board (CBC12G – rangetops)
 - Maple hardwood "butcher block" construction
 - Fits 12" wide griddle
- Stainless steel cover – for rangetops (CSC12U – 12" wide griddle or grill cover)
 - Stainless steel cover with Professional handle for use with Professional gas rangetops with a 12" wide griddle/simmer plate or char-grill
 - Fits over griddle/simmer plate or over standard grill grates
 - Grill cover can be used over surface burners to prevent splatters when grilling

- Does not have to be removed when operating adjacent surface burners (prevents spillage into griddle or grill area when using burners)
- Griddle cleaning kit (GCK)
 - Fast and easy commercial-grade cleaning system
 - Contains enough for 25+ cleanings
 - For use on steel griddles only
 - Kit includes: 32 oz. quick clean griddle cleaner, one pad holder, one pack of 10 griddle polishing pads, one squeegee, and cleaning instruction sheet
- Black knob kits
 - For use on all Custom rangetops
- White knob kits
 - For use on all Custom rangetops

Installation accessories – rangetops and indoor wok

- Stainless steel backguard
 - 6" high – wok/cooker (T24BG6)
 - 8" high – rangetops, (P30BG8, P36BG8, P48BG8, P60BG8)
- Stainless steel high shelf
 - Wok/cooker (T24HS24)
 - Rangetops (B30HS24, B36HS24, B48HS24, B60HS24)
- Stainless steel island trim
 - Wok/cooker (T24TII)
 - Rangetops (P30TII, P36TII, P48TII, P60TII)
- Stainless steel countertop side trim
 - Wok/cooker (T24CST)
 - Rangetops (P24CST)

Accessories are available separately to enhance professional performance and appearance. A backguard, high-shelf, or island trim must be used for all rangetop and wok/cooker installations.



Wok grate



Wok ring



Portable griddle



Hardwood cover

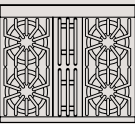
Gas rangetop configurations

VGWT240



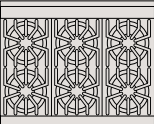
24" wide,
wok/cooker

VGRT530-4B



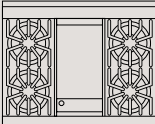
30" wide,
four burners

VGRT536-6B



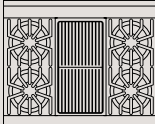
36" wide, six burners

VGRT536-4G



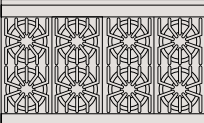
36" wide, four burners
12" wide griddle/simmer
plate

VGRT536-4Q



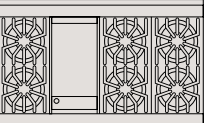
36" wide, four burners
12" wide char-grill

VGRT548-8B



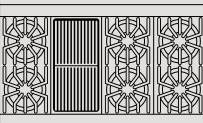
48" wide, eight burners

VGRT548-6G



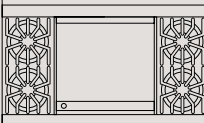
48" wide, six burners
12" wide griddle/simmer plate

VGRT548-6Q



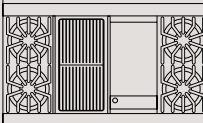
48" wide, six burners
12" wide char-grill

VGRT548-4G



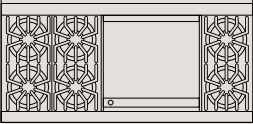
48" wide, four burners
24" wide griddle/simmer plate

VGRT548-4GQ



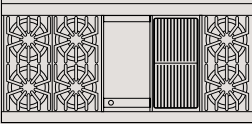
48" wide, four burners
12" wide griddle/simmer plate
12" wide char-grill

VGRT560-6G



60" wide, six burners
24" wide griddle/simmer plate

VGRT560-6GQ



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



Bamboo cover



Bamboo cutting board



Stainless steel cover



Griddle cleaning kit

Design integrity



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

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

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

Exclusive finishes

- Rangetops are available in Stainless Steel (SS)
 - May be ordered with Brass Accent Option (BR) for nameplate and knob bezels
- Gas cooktops are available in Stainless Steel (SS), Black (BK), and White (WH)
 - May be ordered with Brass Accent Option (BR) for knob bezels, control panel frame, and nameplate
- Electric and induction cooktops are available in Stainless Steel/Black (SB), featuring black glass and knobs
 - May be ordered with Brass Accent Option (BR) for knob bezels, control panel frame, and nameplate
- Indoor wok/cooker, and outdoor wok/cooker are available in Stainless Steel (SS)
 - May be ordered with Brass Accent Option (BR) for nameplate and knob bezels

Warranty highlights



- Three-year full covers complete unit
- Lifetime limited – stainless steel exterior
- Lifetime limited – rust through on all stainless steel
- Five-year limited – surface burners, griddle tubular burner(s), grill tubular burner, and electric elements components (VGWT outdoor model)
- Ninety-day limited – cosmetic parts such as glass, painted items, and decorative items

Basic specifications – Gas rangetops

Description	GAS 30", 36", 48", AND 60"	
	VGRT530	VGRT536
Overall Width	29 7/8" (75.9 cm)	35 7/8" (91.1 cm)
Overall Height from Bottom	To top of burner grate – 9 1/4" (23.5 cm), to top of island trim – 9 1/8" (23.2 cm), to top of 8" h. backguard –	
Overall Depth from Rear	To end of side panel – 24 5/16" (61.8 cm), to end of landing ledge – 28 1/16" (71.3 cm), to end of knobs – 28 9/16"	
Cutout Width	30" (76.2 cm)	36" (91.4 cm)
Cutout Height	7 5/8" (19.4 cm) Top of side trim should be 3/8" (1.0 cm) above countertop	
Cutout Depth	24" (61.0 cm) minimum; 25 3/4" (65.4 cm) maximum	
Gas Requirements	Accepts standard residential 1/2" (1.3 cm) ID gas service line. Order either natural gas or LP propane; to field	
Electrical Requirements	120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product	
Maximum Amp Usage	.5 amps	
Surface Burner Rating	Standard burners (each): 15,000 BTU NAT. (4.4 kW)/13,500 BTU LP (4.0 kW) TruPower Plus™ burner (front right): 18,500 BTU NAT. (5.4 kW)/16,600 BTU LP (4.9 kW)	
Griddle Burner Rating	-	15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)
Grill Burner Rating	-	18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 kW LP)
Approximate Shipping Weight	125 lb. (56.7 kg)	6B – 150 lb. (67.5 kg) 4G – 160 lb. (72.0 kg) 4Q – 155 lb. (69.8 kg)

WIDE SEALED BURNER RANGETOPS

VGRT548		VGRT560
47 7/8" (121.6 cm)		60" (152.4 cm)
16 1/8" (41.0 cm), to top of high-shelf – 31 5/8" (80.3 cm)		
(72.6 cm)		
48" (121.9 cm)		60 1/4" (153.0 cm)
convert from natural to LP propane, order optional LP conversion kit.		
6G and 4GQ – 15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP) 4G – Two at 15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)		6GQ – 15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP) 6G – Two at 15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)
6G – 203 lb. (91.4 kg) 6Q – 193 lb. (89.1 kg) 4GQ – 200 lb. (90.7 kg) 8B – 200 lb. (90.7 kg)		6G – 256 lb. (115.2 kg) 6Q – 251 lb. (113.0 kg)

Basic specifications – Wok/cooker

Description	GAS 24" WIDE WOK/COOKER
	VGWT240
Overall Width	23 7/8" (60.6 cm)
Overall Height from Bottom	To top of cooking surface – 7 7/8" (20.0 cm), to top of island trim – 8 7/8" (22.5 cm), to top of 6" h. backguard – 13 7/8" (35.2 cm)
Overall Depth from Rear	To end of side panel – 24" (61.0 cm), to end of control panel – 25 3/4" (65.4 cm), to end of knobs – 27 3/4" (70.5 cm)
Cutout Width	24" (61.0 cm)
Cutout Height	7 1/2" (19.1 cm) Top of grate support should be 3/8" (1.0 cm) above countertop
Cutout Depth	24" (61.0 cm) minimum; 25 3/4" (65.4 cm) maximum
Gas Requirements	Accepts standard residential 1/2" (1.3 cm) ID gas service line. Order either natural gas or LP propane; to field convert from natural to LP propane, order optional LP conversion kit.
Electrical Requirements	120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product
Maximum Amp Usage	.08 amps
Surface Burner/Element Rating	27,500 BTU NAT./27,500 BTU LP/Propane (8.1 kW NAT./8.1 kW LP)
Approximate Shipping Weight	146 lb. (65.7 kg)

Gas cooktops

Description	GAS 30" AND 36" WIDE COOKTOPS	
	VGSU104	VGSU164
Overall Width	30 3/4" (78.1 cm)	36 3/4" (93.3 cm)
Overall Height	5" (12.7 cm)	
Overall Depth	21" (53.3 cm)	
Cutout Width	26 7/8" (68.3 cm) minimum 29 7/8" (75.9 cm) maximum	34 3/8" (87.3 cm) minimum 35 7/8" (91.1 cm) maximum
Cutout Height	2 1/2" (6.4 cm) minimum	
Cutout Depth	18 5/8" (47.3 cm) minimum 20 1/8" (51.1 cm) maximum	
Gas Requirements	Accepts standard residential 1/2" (1.3 cm) ID gas service line. Order either natural gas or LP propane; to field convert from natural to LP propane, order optional LP conversion kit.	
Electrical Requirements	120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product	
Maximum Amp Usage	2.0 amps	
Surface Burner Rating	Left Front: 16,000 BTU NAT./15,500 BTU LP (4.8 kW NAT./4.65 kW LP) Left Rear: 12,000 BTU NAT./11,500 BTU LP (3.6 kW NAT./3.45 kW LP) Right Front: 6,000 BTU NAT./5,500 BTU LP (1.8 kW NAT./1.65 kW LP) Right Rear: 8,000 BTU NAT./7,500 BTU LP (2.4 kW NAT./2.25 kW LP)	Left Front: 16,000 BTU NAT./15,500 BTU LP (4.8 kW NAT./4.65 kW LP) Left Rear, Center Front, and Center Rear: 12,000 BTU NAT./11,500 BTU LP (3.6 kW NAT./3.45 kW LP) Right Front: 6,000 BTU NAT./5,500 BTU LP (1.8 kW NAT./1.65 kW LP) Right Rear: 8,000 BTU NAT./7,500 BTU LP (2.4 kW NAT./2.25 kW LP)
Approximate Shipping Weight	67 lb. (30.2 kg)	80 lb. (36.0 kg)

Basic specifications – Electric cooktops

Description	ELECTRIC 30" AND 36" WIDE COOKTOPS	
	VECU106	VECU166
Overall Width	30 3/4" (78.1 cm)	36 3/4" (93.3 cm)
Overall Height	5" (12.7 cm)	
Overall Depth	21" (53.3 cm)	
Cutout Width	28 3/4" (73.0 cm) minimum 29 5/8" (75.2 cm) maximum	34 3/4" (88.3 cm) minimum 35 1/2" (90.2 cm) maximum
Cutout Height	3 1/8" (7.9 cm) minimum	
Cutout Depth	19 1/8" (48.6 cm) minimum 19 7/8" (50.5 cm) maximum	
Electrical Requirements	240-208/120VAC/60Hz; 3-wire conduit with a no. 10 ground wire. Connect with locally supplied 3-wire with ground, 40 amp connection. Cord must be agency-approved for use with household electric cooktops.	240-208/120VAC/60Hz; 3-wire conduit with a no. 10 ground wire. Connect with locally supplied 3-wire with ground, 60 amp connection. Cord must be agency-approved for use with household electric cooktops.
Maximum Amp Usage	240V – 35.0 amps 208V – 30.3 amps	240V – 49.2 amps 208V – 42.6 amps
Element Rating	Left Front: 240V – 1,800 watts; 208V – 1,350 watts Left Rear: 240V – 1,800 watts; 208V – 1,350 watts Bridge: 240V – 800 watts; 208V – 600 watts Right Front: 240V – 1,500 watts; 208V – 1,125 watts Right Rear (dual element): 240V – 2,500 watts/1,000 watts; 208V – 1,875 watts/750 watts	Left Front (dual element): 240V – 2,200 watts/750 watts; 208V – 1,650 watts/565 watts Left Rear: 240V – 1,500 watts; 208V – 1,125 watts Center Front: 240V – 1,800 watts; 208V – 1,350 watts Center Rear: 240V – 1,800 watts; 208V – 1,350 watts Bridge: 240V – 800 watts; 208V – 600 watts Right Front: 240V – 1,200 watts; 208V – 900 watts Right Rear (dual element): 240V – 2,500 watts/1,000 watts; 208V – 1,875 watts/750 watts
Approximate Shipping Weight	52 lb. (23.4 kg)	63 lb. (28.4 kg)

Induction cooktops

Description	INDUCTION 30" AND 36" WIDE COOKTOPS	
	VICU206	VICU266
Overall Width	30 3/4" (78.1 cm)	36 3/4" (93.3 cm)
Overall Height	5 5/8" (14.3 cm)	5 5/8" (14.3 cm)
Overall Depth	21" (53.3 cm)	
Cutout Width	28 5/8" (72.2 cm) minimum 29 3/4" (75.6 cm) maximum	34 5/8" (87.9 cm) minimum 35 3/4" (90.8 cm) maximum
Cutout Depth	19 1/8" (48.5 cm) minimum 20" (50.8 cm) maximum	
Electrical Requirements	240-208/120VAC/60Hz; factory-installed 4 ft. (121.9 cm) 3-wire conduit with No. 10 ground wire.	
Maximum Amp Usage	240V – 30.8 amps 208V – 30.8 amps	240V – 46.3 amps 208V – 46.3 amps
Element Rating	Left Front: 3,700 watts boost/2,300 watts Left Rear: 1,400 watts Right Front: 1,850 watts Right Rear: 1,850 watts	Left Front: 3,700 watts boost/2,300 watts Left Rear: 1,400 watts Center Front/Rear: 1,850 watts Right Front: 1,400 watts Right Rear: 3,300 watts boost/2,300 watts
Approximate Shipping Weight	52 lb. (23.4 kg)	63 lb. (28.4 kg)



All gas cooking products



All gas cooking products



All electric cooking products



All electric cooking products

To receive the most current specification sheets, call Dimension Express from your fax machine at (775) 833-3600, or visit their website at www.dexpress.com. Enter the code #8051 for Viking products. This will send you information on how to use the system and the corresponding model code numbers. Dimension Express Customer Service number is (775) 833-3633.

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All models with standard equipment are design-certified for residential installation.



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