

VIKING

PROFESSIONAL SERIES FREESTANDING RANGES



Professional Performance for the Home™



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

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

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





Viking freestanding ranges

These are the icons – the style and power that introduced professional performance to the home. We've made quite a few upgrades over the years. But these are still the ranges people see when they dream of a professional kitchen. It's just a question of how big you dream.



VGIC Classic Gas Range

- 24" width; 24" depth
- Gas oven
- Gas open surface burners



VGIC Custom Gas Ranges*

- 30" and 36" widths; 24" depth
- Gas oven
- Gas open surface burners



VGCC Custom Gas Ranges*

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



VGSC Custom Gas Ranges*

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

*Shown with optional backguard accessory

Viking freestanding ranges

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



VDSC Custom Dual Fuel Ranges*

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



VDSC Custom Dual Fuel Electronic Control Ranges*

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



VESC Custom Electric Range*

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



VISC Custom Electric Induction Range*

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

*Shown with optional backguard accessory

Classic gas open burner range

VGIC model

Even when space is at a premium, you can still have an ultra-premium kitchen. The Classic range offers the perfect culinary solution for high-rise apartments, condominiums, or vacation homes. Outstanding features including VariSimmer™ precision burner control, ProFlow™ convection cooking, and Gourmet-Glo™ Infrared Broiler pack professional power into every single square inch.

Commercial-type cooking power

- **Exclusive** – VariSimmer™ setting for all burners
- Automatic electric spark ignition/re-ignition; surface burners light at any position on the knob and re-light if extinguished, even on lowest setting
- Large-capacity ovens with six rack positions (see specifications for oven interior dimensions)
- Natural airflow baking with 30,000 BTU U-shaped burner – more power for quicker heatup and even heat distribution
- 1,500 degree F, closed-door, Gourmet-Glo™ infrared broiling with 15,000 BTU burner
- Four functions – two-element baking with fan-forced air, infrared broiling, convection dehydrating, and convection defrost
- All convection modes utilize the ProFlow™ Convection Air Baffle, which is specifically designed to ensure balanced airflow for even heat distribution
- Heavy-duty, porcelain broiler pan/grid
- One oven light for excellent visibility throughout the oven cavity
- Convection fan switch conveniently located on control panel
- Oven "on" indicator light
- Commercial-style bezels around control panel knobs

Easy operation and cleanup

- Large, easy-to-read knobs with childproof, push-to-turn safety feature
- Heavy-duty oven door handle
- Exclusive SureSpark™ ignition system – no standing pilot to re-light, waste energy, or add extra heat to the kitchen
- Heavy-duty, porcelainized, cast-iron, removable surface burner grates provide continuous front-to-rear, left-to-right surface for easy movement of large pots
- Stainless steel landing ledge with solid, welded, seamless finish
- High-density insulation contains heat within the oven cavity for energy savings and performance
- Easy-to-clean porcelain oven interior
- Porcelainized, cast-iron burner caps
- Removable porcelain grate supports with separately removable, dishwasher-safe porcelain burner bowls
- Removable pull-out drip tray with roller-bearing glides for smooth operation



VGIC245
Gas 24" Wide Range



VGIC245 – Gas 24" wide range

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



Custom gas open burner ranges



VGIC models

These models combine the features of the re-engineered and refined Custom Series with the performance of a commercial-style open burner system. VariSimmer™ provides precise and reliable control of even the most delicate settings. And the large capacity oven delivers even more professional performance with the powerful Gourmet-Glo™ Infrared Broiler and ProFlow™ convection cooking.

Commercial-type cooking power

- 15,000 BTU stainless steel burners with porcelain/cast iron caps
- **Exclusive** VariSimmer™ setting for all burners
- **Exclusive** – all burners equipped with SureSpark™ Ignition System for consistent and reliable ignition
 - Automatic re-ignition; surface burners light at any position on the knob and re-light if extinguished even on lowest setting
- Heavy duty metal knobs with stainless steel finish shipped standard
- **Exclusive** combination of single 30,000 BTU U-shaped burner and infrared broiler with SureSpark™ Ignition System

- GourmetGlo™ Infrared Broiler provides intense searing heat for broiling applications
- Large-capacity ovens with six rack positions
- Six functions – natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate, and convection defrost
- All convection functions utilize the ProFlow™ Convection Air Baffle, which is specifically designed to ensure balanced airflow for even heat distribution
- Convection fan switch conveniently located on control panel
- Heavy-duty broiler pan/grid
- Two halogen oven lights for excellent visibility throughout the oven cavity

Easy operation and cleanup

- Removable pull-out drip tray with roller bearing glides for smooth operation
- Removable grate supports with separately removable, dishwasher-safe porcelain burner bowls
- 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

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



VGIC530
Gas 30" Wide Range



VGIC536
Gas 36" Wide Range



VGIC530 – Gas 30" wide range

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



Custom gas sealed burner ranges

VGCC models

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

Commercial-type cooking power

▪ **Exclusive** VSH™ (VariSimmer-to-high) Pro Sealed Burner System

- TruPower Plus™ 18,500 BTU front right burner (select 36" and 48" wide models only)
- All other burners are 15,000 BTUs

▪ **Exclusive** VariSimmer™ setting for all burners

▪ **Exclusive** – all burners equipped with SureSpark™ Ignition System for consistent and reliable ignition

- Automatic re-ignition; surface burners light at any position on the knob and re-light if extinguished even on lowest setting

▪ Heavy-duty metal knobs with stainless steel finish shipped standard

▪ **Exclusive** combination of single 30,000 BTU U-shaped burner and infrared broiler with SureSpark Ignition System; left oven in 48" wide models have one 15,000 BTU burner

▪ GourmetGlo™ Infrared Broiler provides intense searing heat for broiling applications (right oven only in 48" wide models)

▪ Large-capacity ovens with six rack positions (see specifications for oven interior dimensions)

▪ Six functions – natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate and convection defrost (right oven only in 48" wide models)

▪ All convection modes utilize the ProFlow™ Convection Air Baffle, which is specifically designed to ensure balanced airflow for even heat distribution

▪ Convection fan switch conveniently located on control panel

▪ Heavy-duty broiler pan/grid

▪ Two halogen oven lights for excellent visibility throughout the oven cavity

Easy operation and cleanup

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

▪ Burner caps are easily removable for quick cleaning

▪ Heavy-duty, porcelainized, cast-iron removable surface grates provide continuous front-to-rear,

left-to-right surface for easy movement of large pots



VGCC530*
Gas 30" Wide Range



VGCC536*
Gas 36" Wide Range



VGCC548*
Gas 48" Wide Range



VGCC560*
Gas 60" Wide Range



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



ProFlow™ Convection Air Baffle circulates air for balanced heat distribution.





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



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

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

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 grease trough can be easily removed from the front of the griddle for cleaning



Char-Grill

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



Custom gas sealed burner self-cleaning ranges



VGSC models

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

Commercial-type cooking power

■ **Exclusive** VSH™ (VariSimmer-to-high) Pro Sealed Burner System

- TruPower Plus™ 18,500 BTU front right burner (select 36" and 48" wide models only)
- All other burners are 15,000 BTUs

■ **Exclusive** VariSimmer™ setting for all burners

■ **Exclusive** – all burners equipped with SureSpark™ Ignition System for consistent and reliable ignition

- Automatic re-ignition; surface burners light at any position on the knob and re-light if extinguished even on lowest setting

■ Heavy-duty metal knobs with stainless steel finish shipped standard

■ **Exclusive** combination of single 30,000 BTU U-shaped burner and infrared broiler with SureSpark Ignition System; left oven in 48" wide models have 15,000 BTU burner

■ GourmetGlo™ Infrared Broiler provides intense searing heat for broiling applications (right oven only in 48" wide models)

- Large-capacity ovens with six rack positions (see specifications for oven interior dimensions)
- Six functions – natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate and convection defrost (right oven only in 48" wide models)
- All convection modes utilize the ProFlow™ Convection Air Baffle, which is specifically designed to ensure balanced airflow for even heat distribution
- Heavy-duty broiler pan/grid
- Four halogen oven lights for excellent visibility throughout the oven cavity

Easy operation and cleanup

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



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



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



VGSC530*
Gas 30" Wide
Self-Cleaning Range



VGSC536*
Gas 36" Wide
Self-Cleaning Range



VGSC548*
Gas 48" Wide
Self-Cleaning Range

*Shown with optional backguard accessory





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



Optional features available on 36" and 48" wide models:

Griddle/Simmer Plate – 12" 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 grease trough can be easily removed from the front of the griddle for cleaning



Char-Grill

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

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



Custom dual fuel sealed burner self-cleaning ranges



VDSC models

As every cook knows, perfection is a never-ending process. And the new Custom dual fuel sealed burner range is proof of that.

With a spectrum of settings from delicate VariSimmer™ to a searing 18,500 BTUs, this is the most precise and reliable sealed burner system available. The range also offers the largest oven capacity and one of the fastest preheat times on the market. And a host of ultra-premium features will help you perfect even your most challenging recipes.

Commercial-type cooking power

■ **Exclusive** VSH™ (Vari-Simmer-to-high) Pro Sealed Burner System

- TruPower Plus™ 18,500 BTU front right burner (select 36", 48", and 60" wide models only)
- All other burners are 15,000 BTUs

■ **Exclusive** VariSimmer™ setting for all burners

■ **Exclusive** – all burners equipped with SureSpark™ Ignition System for consistent and reliable ignition every time

- Automatic re-ignition; surface burners light at any position on the knob and re-light if extinguished even on lowest setting

■ Heavy-duty metal knobs with stainless steel finish shipped standard

■ **Exclusive** – largest oven cavity in the industry

■ **Exclusive** – patented Vari-Speed Dual Flow™ convection system has the largest convection fan in the industry; the 8 1/2" fan works bi-directionally for maximum airflow and excellent cooking results

■ Concealed 10-pass dual bake element provides precise temperature control (4-pass bake element in left oven of 48" wide models)

■ Extra-large Gourmet Glo™ glass enclosed infrared broiler provides superior broiling performance

■ Rapid Ready™ Preheat provides one of the fastest preheat times, so your oven is ready to begin cooking when you are

- Ovens have six porcelain-coated rack supports and come standard with one TruGlide™ full extension oven rack and two standard oven racks in each large oven
- Three strategically located oven lights provide maximum visibility; one light in left oven of 48" wide models
- Heavy-duty broiler pan and tray with rack provide more roasting and broiling options
- High-performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Broil, Convection Broil, Convection Dehydrate, and Convection Defrost; left oven in 48" wide models includes Proofing mode

Easy operation and cleanup

- **Exclusive** one-piece tooled and porcelainized cooking surface for easy cleanup
- Burner caps are easily removable for quick cleaning
- Heavy-duty, porcelainized, cast-iron removable surface grates provide continuous front-to-rear, left-to-right surface for easy movement of large pots
- Self-cleaning porcelain ovens
- Concealed bake element(s) make for easy cleanup of oven cavity



VDSC530*
Dual Fuel
30" Wide Range



VDSC536*
Dual Fuel
36" Wide Range



VDSC548*
Dual Fuel
48" Wide Range



VDSC560*
Dual Fuel
60" Wide Range

*Shown with optional backguard accessory





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



The largest convection fan available ensures golden perfection.



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



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

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 grease trough can be easily removed from the front of the griddle for cleaning

Char-Grill

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



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

Custom dual fuel electronic control ranges

VDSC models

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

Commercial-type cooking power

- Custom designed electronic controller and display combine professional cooking features with the sleek styling and design of electronic controls
- Additional features and functions of the new custom designed electronic controls:
 - Digital Clock – can be displayed or set to disappear when range is not in use
 - AutoRoast – automatically sears the outside of meats and then returns to the pre-set temperature in the standard Convection Roast mode
 - Meat Probe – offers perfect baking/roasting of fine meats
 - Timed Bake – set the oven to begin cooking up to 24 hours later and then drop into a 150°F HOLD mode when cooking time is complete
 - Timer – independent timer function can be used for timing items independent of the range oven
 - Oven Lock – this child protection function prevents the oven controls from being activated when the oven is not in use
- Custom Settings
 - Clock Format – choose between 12-hour or 24-hour clock display format
 - Degree Format – choose between Fahrenheit or Celsius temperature setting
- Brightness – increase or decrease the brightness of the electronic display
- Sabbath Mode – allows users belonging to religions with "no work" restrictions to program their oven to comply with the Sabbath requirement
- Showroom Mode – allows the range to be hooked up to a 120-volt electrical supply for showroom or display purposes
- **Exclusive** VSH™ (VariSimmer-to-high) Pro Sealed Burner System
 - TruPower Plus™ 18,500 BTU front right burner (select 30", 36", and 48" wide models)
 - All other burners are 15,000 BTU's
- **Exclusive** VariSimmer™ setting for all burners
- **Exclusive** – all burners equipped with SureSpark™ Ignition System for consistent and reliable ignition
 - Automatic re-ignition; surface burners light at any position on the knob and re-light if extinguished even on lowest setting
- Heavy-duty metal knobs with stainless steel finish shipped standard
- **Exclusive** – largest oven cavity in the industry
- **Exclusive** – patented Vari-Speed Dual Flow™ convection system has the largest convection fan in the industry; the 8 1/2" fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10-pass dual bake element provides precise temperature control

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





VDSC530T – 30" wide
 electronic control
 dual fuel range



VDSC530T*
 Dual Fuel
 30" Wide Range



VDSC536T*
 Dual Fuel
 30" Wide Range



VDSC548T*
 Dual Fuel
 30" Wide Range

*Shown with optional backguard accessory





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



- Extra large Gourmet-Glo™ glass enclosed infrared broiler provides superior broiling performance
- Rapid Ready™ Preheat provides one of the fastest preheat times, so your oven is ready to begin cooking when you are
- Ovens have six porcelain-coated rack supports and come standard with one TruGlide™ full extension oven rack and two standard oven racks in each large oven
- Three strategically located oven lights provide maximum visibility; one light in left oven of 48" wide models
- Heavy-duty broiler pan and tray with rack provide more roasting and broiling options
- High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Auto Roast, Meat Probe, Broil, Convection Broil, Convection Dehydrate and Convection Defrost; left oven in 48" wide models includes Proofing mode

Easy operation and cleanup

- **Exclusive** one piece tooled and porcelainized cooking surface for easy cleanup
- Burner caps are easily removable for quick cleaning
- Heavy-duty, porcelainized, cast-iron removable surface grates provide continuous front-to-rear, left-to-right surface for easy movement of large pots
- Self-cleaning porcelain ovens
- Concealed bake element(s) make for easy cleanup of oven cavity

Optional features available on 36" and 48" wide models:

Griddle/Simmer Plate – 12" 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 grease trough can be easily removed from the front of the griddle for cleaning

Char-Grill

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

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



Custom electric range

VEESC model

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

Commercial-type cooking power

- QuickCook™ surface elements utilize ribbon technology – elements reach full power in about three seconds
- Wide range of surface elements and wattages
 - Right front – 7" 1,800-watt element
 - Right rear – 7" 1,800-watt element
 - 800-watt "bridge" element between right front and right rear elements; excellent for use in conjunction with both right elements for griddling with optional accessory
 - Left front – 6 1/2" 1,500-watt element
 - Left rear – dual element – 9" New 2,500-watt element/6" 1,000-watt element
- High infrared transmission for fast surface cooking, regardless of type of cookware used
- **Exclusive** – largest oven cavity in the industry
- **Exclusive** – patented Vari-Speed Dual Flow™ convection system has the largest convection fan in the industry; the 8 1/2" fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10-pass dual bake element provides precise temperature control

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

Easy operation and cleanup

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



VEESC530*
Electric
30" Wide Range

*Shown with optional backguard accessory



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



VES530-4B – Electric 30" wide range shown with accessory 8" high backguard

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



Custom induction range

VISC model



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

Commercial-type cooking power

- Only 30" wide commercial-type induction self-cleaning range in the industry
- MagneQuick™ induction power generators utilize magnetic energy for superior power, responsiveness and efficiency
- Power management induction system provides a boost of superior power on select elements for faster boil times
- Wide range of surface elements and wattages
 - Right front – 7" 1,850-watt element
 - Right rear – 7" 1,850-watt element
 - Left front – 8" 3,700-watt boost/2,300-watt element
 - Left rear – 6" 1,400-watt element
- **Exclusive** – Largest oven cavity in the industry
- **Exclusive** – patented Vari-Speed Dual Flow™ convection system has the largest convection fan in the industry; the 8 1/2" fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10-pass dual bake element provides precise temperature control

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

Easy operation and cleanup

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



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





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



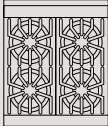
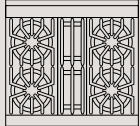
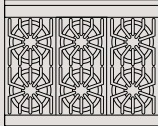
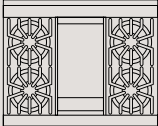
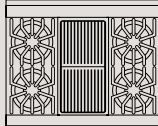
VISC530*
Induction
30" Wide Range

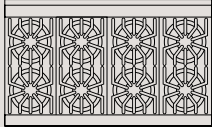
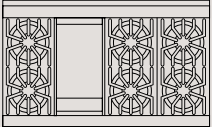
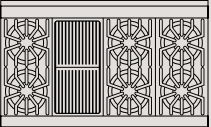
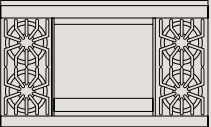
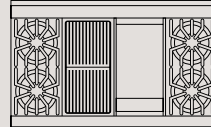
*Shown with optional backguard accessory

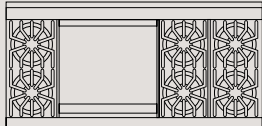
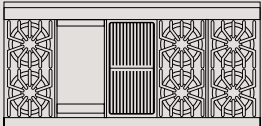
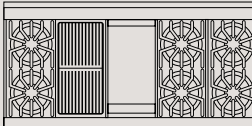


Surface configurations

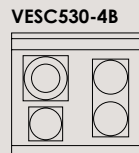
Gas ranges

	VGIC530-4B VGCC530-4B VGSC530-4B VDSC530-4B	VGIC536-6B VGCC536-6B VGSC536-6B VDSC536-6B	VGCC536-4G VGSC536-4G VDSC536-4G VDSC536T-4G	VGCC536-4Q VGSC536-4Q VDSC536-4Q VDSC536T-4Q
VGIC245-4B	VDSC530T-4B	VDSC536T-6B		
				
24" wide, four burners	30" wide, four burners	36" wide, six burners	36" wide, four burners 12" wide griddle/ simmer plate	36" wide, four burners 12" wide char-grill

VGCC548-8B VGSC548-8B VDSC548-8B	VGCC548-6G VGSC548-6G VDSC548-6G VDSC548T-6G	VGCC548-6Q VGSC548-6Q VDSC548-6Q VDSC548T-6Q	VGCC548-4G VGSC548-4G VDSC548-4G VDSC548T-4G	VGCC548-4GQ VGSC548-4GQ VDSC548-4GQ VDSC548T-4GQ
				
48" wide, eight burners	48" wide, six burners 12" wide griddle/simmer plate	48" wide, six burners 12" wide char-grill	48" wide, four burners 24" wide griddle/simmer plate	48" wide, four burners 12" wide griddle/simmer plate 12" wide char-grill

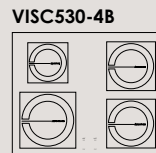
VGCC560-6G VDSC560-6G	VGCC560-6GQ	VDSC560-6GQ
		
60" wide, six burners 24" wide griddle/simmer plate	60" wide, six burners 12" wide griddle/simmer plate 12" wide char-grill	60" wide, six burners 12" wide char-grill 12" wide griddle/simmer plate

Electric range



30" wide
four burners,
bridge element

Induction range



30" wide
four burners



Exclusive finishes

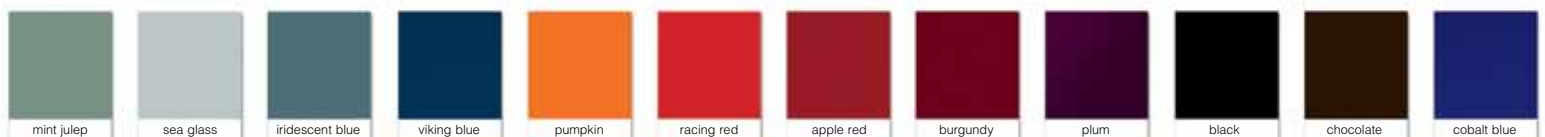
- All ranges are available in Stainless Steel (SS), Black (BK), White (WH), Metallic Silver (MS), Graphite Gray (GG), Stone Gray (SG), Taupe (TP), Biscuit (BT), Cotton White (CW), Oyster Gray (OG), Golden Mist (GM), Lemonade (LE), Sage (SA), Mint Julep (MJ), Sea Glass (SE), Iridescent Blue (IB), Viking Blue (VB), Pumpkin (PM), Racing Red (RR), Apple Red (AR), Burgundy (BU), Plum (PL), Chocolate (CH), and Cobalt Blue (CB)
- Classic VGIC range may be ordered with Brass Accent Option (BR) for nameplate, door handle endcaps, knob bezels, and grate support side trim
- Custom VGIC, VGCC, VGSC, and VDSC ranges (excluding VDSC530T, 536T, and 548T) may be ordered with Brass Accent Option (BR) for nameplate, door handle endcaps, and knob bezels
- VESC and VISC ranges may be ordered with Brass Accent Option (BR) for nameplate, door handle endcaps, and knob bezels
- All brass components have a durable, protective coating for maintenance-free normal use
- Viking uses the most up-to-date processes and best materials available to produce all color finishes; however, slight color variation may be noticed because of the inherent differences in painted parts and porcelain parts, as well as differences in room lighting, product locations, and other factors

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 steel or color finishes. No matter the look you're going for, no one can match the Viking kitchen and Viking Design Integrity.



Cooking accessories

- Wok grate (WGT)
 - For use on Classic/Custom open burner ranges
- Wok ring (PWRG)
 - For use on Classic/Custom open or sealed burner ranges
- Portable griddles
 - 12" W. – PGD; 24" W. – PGD24 – For use on Classic/Custom open burner ranges
 - 12" W. – SB-PGD; 24" W. – SB-PGD24 – For use on Custom sealed burner ranges
 - 12" W. – GC-PGD – For use on Custom electric range
- Hardwood cover (CCH)
 - For use on Classic/Custom open burner ranges
- Bamboo cover (CBC12QB)
 - For use on Custom sealed burner ranges
- Bamboo cutting board (CBC12G)
 - For use on Custom sealed burner ranges
- Stainless Steel covers
 - 12" W. – CSC12U – For use on Custom ranges with grill or griddle
- TruGlide™ Full-Extension Racks
 - For use with 30" W. VESC and VISC ranges (TESO301)
 - For use with 30" W., 48" W. (right oven), and 60" W. (both ovens) Custom VDSC Ranges (TESO301) and 36" W. Custom VDSC Ranges (TESO361)
- Griddle cleaning kit (GCK)
 - For use with Custom griddle model ranges
- Black knob kits
 - For use on all Custom ranges
- White knob kits
 - For use on all Custom ranges

Warranty highlights



- Three-year full – complete range
- Lifetime limited – stainless steel exterior
- Five-year limited – all gas burners and electric elements
- Ten-year limited – porcelain oven and porcelain inner door panel
- Ninety-day limited – cosmetic parts such as glass, painted items, and decorative items



Wok grate



TruGlide™ rack



Portable griddles

Stainless steel installation accessories

Description		CLASSIC VGIC	CUSTOM VESC/VISC	CUSTOM VGIC/VGCC/VGSC/VDSC
6" High Backguard	24" W. RANGES	T24BG6*	–	–
	30" W. RANGES	–	–	–
	36" W. RANGES	–	–	–
	48" W. RANGES	–	–	–
8" High Backguard	30" W. RANGES	–	P30BG8	P30BG8
	36" W. RANGES	–	–	P36BG8
	48" W. RANGES	–	–	P48BG8
	60" W. RANGES	–	–	P601BG8
High-shelf	24" W. RANGES	T24HS24	–	–
	30" W. RANGES	–	B30HS24	B30HS24
	36" W. RANGES	–	–	B36HS24
	48" W. RANGES	–	–	B48HS24
	60" W. RANGES	–	–	B60HS24
	24" W. RANGES	T24TII	–	–
	30" W. RANGES	–	P30TII*	P30TII*
Island Trim	36" W. RANGES	–	–	P36TII*
	48" W. RANGES	–	–	P48TII*
	60" W. RANGES	–	–	P60TII*
	24" W. RANGES	CT24ST	–	–
	30" W. RANGES	–	RE24CST	P24CST
Countertop Side Trim	36" W. RANGES	–	–	P24CST
	48" W. RANGES	–	–	P24CST
	60" W. RANGES	–	–	P24CST
	30" W. RANGES	–	P30CRT	P30CRT
	36" W. RANGES	–	–	P36CRT
Countertop Rear Trim	48" W. RANGES	–	–	P48CRT
	60" W. RANGES	–	–	P60CRT
	24" W. RANGES	RS24CBF4	–	–
	30" W. RANGES	–	RS30CBF4	P30CBF4
Curb Base Front**	36" W. RANGES	–	–	P36CBF4
	48" W. RANGES	–	–	P48CBF4
	60" W. RANGES	–	–	P60CBF4

*Comes standard with range

**Can easily be converted to custom curb base front



Hardwood covers



Bamboo covers



Bamboo cutting boards



Stainless steel covers

Basic specifications – VGIC gas ranges

Description	GAS 24", 30", 36",	
	VGIC245	
Overall Width	23 7/8" (60.6 cm)	29 7/8" (75.9 cm)
Overall Height from Bottom	Base Height To top of grate support – min. 35 7/8" (91.1 cm) to max. 37 3/8" (95.6 cm); legs adjust 1 3/4" (4.5 cm) Additions to Base Height To top of spider grate – add 1 1/8" (2.9 cm), to top of island trim – add 1 1/4" (3.2 cm), to top of 6"H. backguard – add	
Overall Depth from Rear	To end of side panel – 24 5/16" (61.8 cm), to end of knobs – 27 3/4" (70.5 cm)	To end of side panel –
Gas Requirements	Accepts standard residential 1/2" (1.3 cm) ID gas service line. Order either natural gas or LP propane; to field convert from natural gas	
Electrical Requirements	120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product	
Maximum Amp Usage	4.3 amps	.83 amps
Surface Burner Rating	15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)	
Griddle Burner Rating	–	
Grill Burner Rating	–	
Broil Burner Rating	Infrared 15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)	Infrared 18,000 BTU NAT./
Bake Burner Rating	30,000 BTU NAT./LP (8.8 kW NAT./LP)	30,000 BTU NAT./
Oven Interior Dimensions	Convection Bake/Broil Width – 18" (45.7 cm); Height – 16 1/8" (41.0 cm); Depth – 17 5/8" (44.8 cm); Overall Size – 3.1 cu. ft. AHAM Standard* – 3.0 cu. ft. 3 racks, 6 rack positions	Convection Bake/Broil Width – 23" (58.4 cm); Depth – 17" (43.2 cm); AHAM Standard* – 3.7 3 racks, 6 rack positions
Approximate Shipping Weight	395 lb. (177.8 kg) with backguard	

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

AND 48" WIDE RANGES

VGIC530

VGIC536

	35 7/8" (91.1 cm)
6" (15.2 cm), to top of 10" H. backguard – add 10" (25.4 cm) (36" and 48" wide models only), to top of high-shelf – add 23 1/2" (59.7 cm)	
24 15/16" (63.3 cm), to end of knobs – 28 3/8" (72.0 cm)	
to LP propane, order optional LP conversion kit.	
	6B – .83 amps; 4G – .96 amps; 4Q – .83 amps
	15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)
	12" Wide: 18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 kW LP) 24" Wide: Two 15,000 BTU NAT./13,500 BTU LP (4.4kW LP/4.0 kW LP)
16,000 BTU LP (5.3 kW NAT./4.7 kW LP)	
LP (9.8 kW NAT./LP)	
Height – 16 1/8" (41.0 cm); Overall Size – 4.1 cu. ft.; cu. ft.	Convection Bake/Broil Width – 29" (73.7 cm); Height – 16 1/8" (41.0 cm); Depth – 17" (43.2 cm); Overall Size – 5.1 cu. ft.; AHAM Standard* – 4.6 cu. ft. 3 racks, 6 rack positions
	6B – 447 lb. (201.2 kg)

Basic specifications – VGCC gas ranges

Description	GAS 30", 36", 48",	
	VGCC530	VGCC536
Overall Width	29 7/8" (75.9 cm)	35 7/8" (91.1 cm)
Overall Height from Bottom	Base Height To top of side trim – min. 35 7/8" (91.1 cm) to max. 37" (94 cm); legs adjust 1 1/8" (2.9 cm) Additions to Base Height To top of island trim – add 1" (2.5 cm), to top of backguard – add 8" (15.2 cm), to top of high-shelf – add 23 1/2" (59.7 cm)	
Overall Depth from Rear	To end of side panel – 24 5/16" (61.8 cm), to front of door – 25 3/4" (65.4 cm), to end of door handle – 28 11/16" (72.9 cm)	
Gas Requirements	Accepts standard residential 1/2" (1.3 cm) ID gas service line. Order either natural gas or LP propane; to field convert from natural gas to LP propane, order optional LP conversion kit.	
Electrical Requirements	120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product	
Maximum Amp Usage	.83 amps	.96 amps
Surface Burner Rating	15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)	Natural Gas: 15,000 BTU (4.4 kW); 18,500 BTU (5.4 kW) LP: 12,500 BTU (3.7 kW); 16,600 BTU (4.9 kW)
Griddle Burner Rating	–	15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)
Grill Burner Rating	–	18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 kW LP)
Oven Interior Dimensions	Convection Bake/Broil Width – 23" (58.4 cm); Height – 16 1/8" (40.9 cm); Depth – 18 3/4" (47.6 cm); Overall Size – 4.0 cu. ft.; AHAM Standard* – 3.7 cu. ft. 3 racks, 6 rack positions	Convection Bake/Broil Width – 29" (73.7 cm); Height – 16 1/8" (40.9 cm); Depth – 18" (47.6 cm); Overall Size – 5.1 cu. ft.; AHAM Standard* – 4.6 cu. ft. 3 racks, 6 rack positions
Approximate Shipping Weight	395 lb. (177.8 kg)	6B – 500 lb. (225 kg), 4G – 510 lb. (229.5 kg), 4Q – 510 lb. (229.5 kg)

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

AND 60" WIDE RANGES

VGCC548

VGCC560

47 7/8" (121.6 cm)

60" (152.4 cm)

Shipped natural or LP/Propane gas; field convertible with conversion kit (purchased separately); accepts standard residential 1/2" (1.3 cm) ID gas service line.

1.89 amps

1.66 amps

Right Oven – Convection Bake/Broil

Width – 23" (58.4 cm); Height – 16 1/8" (41.0 cm);
 Depth – 18 3/4" (47.6 cm); Overall Size – 4.0 cu. ft.;
 AHAM Standard* – 4.6 cu. ft.
 3 racks, 6 rack positions

Left Oven – Bake

Width – 12 1/8" (30.8 cm); Height – 16 1/8" (41.0 cm);
 Depth – 18 3/4" (47.6 cm); Overall Size – 2.1 cu. ft.;
 AHAM Standard* – 2.0 cu. ft.
 2 racks, 6 rack positions

Convection Bake/Broil

Width – 23" (58.4 cm); Height – 16 1/8" (41.0 cm);
 Depth – 18 3/4" (47.6 cm); Overall Size – 4.0 cu. ft.;
 AHAM Standard* – 3.7 cu. ft.
 3 racks, 6 rack positions

8B – 575 lb. (258.8 kg), 6G – 585 lb. (263.3 kg), 6Q – 585 lb. (263.3 kg),
 4GQ – 585 lb. (263.3 kg), 4G – 610 lb. (274.5 kg)

6GQ – 745 lb. (335.3 kg), 6G – 770 lb. (346.5 kg)

Basic specifications – VGSC gas self-cleaning ranges

Description	GAS 30", 36", AND	
	VGSC530	
Overall Width	29 7/8" (75.9 cm)	35 7/8" (91.1 cm)
Overall Height from Bottom	Base Height To top of side trim – min. 35 7/8" (91.1 cm) to max. 37" (94 cm); legs adjust 1 1/8" (2.9 cm) Additions to Base Height To top of island trim – add 1" (2.5 cm), to top of backguard – add 8" (20.3 cm), to top of high-shelf – add 23 1/2" (59.7 cm)	
Overall Depth from Rear	To end of side panel – 24 5/16" (61.8 cm), to front of door – 25 3/4" (65.4 cm), to end of door handle – 28 11/16" (72.9 cm).	
Gas Requirements	Accepts standard residential 1/2" (1.3cm) ID gas service line. Order either natural gas or LP propane; to field convert from	
Electrical Requirements	120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product	
Maximum Amp Usage	.83 amps	.96 amps
Surface Burner Rating	15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)	Natural Gas: 15,000 BTU LP: 12,500 BTU (3.7 kW);
Griddle Burner Rating	–	15,000 BTU NAT./12,500
Grill Burner Rating	–	18,000 BTU NAT./16,000
Oven Interior Dimensions	Convection Bake/Broil Width – 23" (58.4 cm); Height – 16 1/8" (41.0 cm); Depth – 15 3/8" (39.1 cm); Overall Size – 4.0 cu. ft.; AHAM Standard* – 3.3 cu. ft. 3 racks, 6 rack positions	Convection Bake/Broil Width – 29" (73.7 cm); Depth – 18 3/4" (47.6 cm); AHAM Standard* – 4.2 cu. ft. 3 racks, 6 rack positions
Approximate Shipping Weight	424 lb. (190.8 kg)	6B – 500 lb. (225 kg),

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

48" WIDE RANGES

VGSC536

VGSC548

	47 7/8" (121.6 cm)
Add 3/8" (1 cm) for 30" VGSC models and 3/4" (1.9 cm) to overall depth for 36" and 48" VGSC models installed against a combustible wall	
natural gas to LP propane, order optional LP conversion kit	Shipped natural or LP/Propane gas; field convertible with conversion kit (purchased separately); accepts standard residential 1/2" (1.3 cm) ID gas service line.
	1.89 amps
NAT./18,500 BTU LP (4.4 kW NAT./5.4 kW) 16,600 BTU (4.9 kW)	
BTU LP (4.4 kW NAT/3.7 kW LP)	
BTU LP(5.3 kW NAT/4.7 kW LP)	
Height – 16 1/8" (40.9 cm); Overall Size – 4.6 cu. ft.;	<p>Right Oven – Convection Bake/Broil Width – 23" (58.4 cm); Height – 16 1/8" (40.9 cm); Depth – 18 3/4" (47.6 cm); Overall Size – 4.0 cu. ft.;</p> <p>AHAM Standard* – 3.3 cu. ft. 3 racks, 6 rack positions</p> <p>Left Oven – Bake Width – 12 1/8" (30.8 cm); Height – 16 1/8" (40.0 cm); Depth – 17 1/4" (43.8 cm); Overall Size – 2.1 cu. ft.;</p> <p>AHAM Standard* – 2.0 cu. ft. 2 racks, 6 rack positions</p>
4G – 510 lb. (229.5 kg), 4Q – 510 lb. (229.5 kg)	8B – 575 lb. (258.8 kg), 6G – 585 lb. (263.3 kg), 6Q – 585 lb. (263.3 kg), 4GQ – 585 lb. (263.3 kg), 4G – 610 lb. (274.5 kg)

Basic specifications – VDSC dual fuel ranges

Description	DUAL FUEL 30", 36", 48", AND	
	VDSC530	VDSC536
Overall Width	29 7/8" (75.9 cm)	35 7/8" (91.1 cm)
Overall Height from Bottom	Base Height To top of side trim – min. 35 7/8" (91.1 cm) to max. 37" (94 cm); legs adjust 1 1/8" (2.9 cm) Additions to Base Height To top of island trim – add 1" (2.5 cm), to top of backguard – add 8" (20.3 cm), to top of high-shelf – add 23 1/2" (59.7 cm)	
Overall Depth from Rear	To end of side panel – 24 5/16" (61.8 cm), to front of door – 25 3/4" (65.4 cm), to end of door handle – 28 11/16" (72.9 cm)	
Gas Requirements	Shipped natural or LP/Propane gas; field convertible from natural to LP with conversion kit (purchased separately);	
Electrical Requirements	240-208 VAC, 60 Hz electrical connection box on product, connect with locally supplied 3-wire, flexible cord or "pigtail" rated 40 amp 125-250 VAC minimum. Cord must be agency approved for use with household electric ranges.	
Maximum Amp Usage	240V – 25.4 amps 208V – 22.9 amps	240V – 28.5 amps 208V – 24.7 amps
Surface Burner Rating	15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)	Natural gas: 15,000 BTU (4.4 kW); 18,500 BTU (5.4 kW) LP: 12,500 BTU (3.7 kW); 16,600 BTU (4.9 kW)
Griddle Burner Rating	–	15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)
Grill Burner Rating	–	18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 kW LP)
Oven Interior Dimensions	Convection Bake/Broil Width – 25 5/16" (64.6 cm); Height – 16 1/2" (41.9 cm); Depth – 19 1/2" (49.5 cm); Overall Size – 4.7 cu. ft.; AHAM Standard* – 4.1 cu. ft. 3 racks, 6 rack positions	Convection Bake/Broil Width – 30" (78.6 cm); Height – 16 1/2" (41.9 cm); Depth – 19 1/2" (49.5 cm); Overall Size – 5.6 cu. ft.; AHAM Standard* – 4.9 cu. ft. 3 racks, 6 rack positions
Approximate Shipping Weight	410 lb. (186.4 kg)	6B – 500 lb. (225 kg), 4G – 510 lb. (229.5 kg), 4Q – 510 lb. (229.5 kg)

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

Note: Canada models C VDSC and C VESC have factory-installed, agency-approved 4 ft. power cord – 3-wire with ground, 4-prong plug – included.

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

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

60" WIDE RANGES

VDSC548		VDSC560	
47 7/8" (121.6 cm)		60" (152.4 cm)	
<p>Base Height To top of side trim – min. 35 7/8" (91.1 cm) to max. 37" (94 cm); legs adjust 1 1/8" (2.9 cm)</p> <p>Additions to Base Height To top of island trim – add 1" (2.5 cm), to top of backguard – add 8" (20.3 cm), to top of high-shelf – add 23 1/2" (59.7 cm)</p>			
<p>To end of side panel – 24 5/16" (61.8 cm), to front of door – 25 3/4" (65.4 cm), to end of door handle – 28 11/16" (72.9 cm) Add 3/4" (1.9 cm) to overall depth for 48" and 60" VDSC installed against a combustible wall</p>			
accepts standard residential 1/2" (1.3 cm) ID gas service line.			
240-208 VAC, 60 Hz electrical connection box on product, connect with locally supplied 3-wire, flexible cord or "pigtail" rated 50 amp 125-250 VAC minimum. Cord must be agency approved for use with household electric ranges.			
240V – 37 amps 120V – 32 amps		240V – 40.0 amps 208V – 34.7 amps	
<p>Right Oven – Convection Bake/Broil Width – 25 5/16" (64.4 cm); Height – 16 1/2" (41.9 cm); Depth – 19 1.2" (49.5 cm); Overall Size – 4.7 cu. ft.; AHAM Standard* – 4.1 cu. ft. 3 racks, 6 rack positions</p> <p>Left Oven – Bake/Broil/Proof Width – 13 3.4" (34.9 cm); Height – 16 1/2" (41.9 cm); Depth – 17 1/4" (43.8 cm); Overall Size – 2.6 cu. ft.; AHAM Standard* – 2.2 cu. ft. 2 racks, 6 rack positions</p>		<p>Convection Bake/Broil (Both ovens) Width – 25 5/16" (64.6 cm); Height – 16 1/2" (41.9 cm); Depth – 19 1/2" (49.5 cm); Overall Size – 4.7 cu. ft.; AHAM Standard* – 4.1 cu. ft. 3 racks, 6 rack positions</p>	
8B – 575 lb. (258.8 kg), 6G – 585 lb. (263.3 kg), 6Q – 585 lb. (263.3 kg), 4GQ – 585 lb. (263.3 kg), 4G – 610 lb. (274.5 kg)		6GQ – 745 lb. (335.3 kg), 6G – 770 lb. (346.5 kg)	

VDSC dual fuel electronic control ranges

Description	DUAL FUEL ELECTRONIC	
	VDSC530T	
Overall Width	29 7/8" (75.9 cm)	35 7/8" (91.1 cm)
Overall Height from Bottom	Base Height To top of side trim – min. 35 7/8" (91.1 cm) to max. 37" (94 cm); legs adjust 1 1/8" (2.9 cm) Additions to Base Height To top of island trim – add 1" (2.5 cm), to top of backguard – add 8" (20.3 cm), to top of high-shelf – add 23 1/2" (59.7 cm)	
Overall Depth from Rear	To end of side panel – 24 5/16" (61.8 cm), to front of door – 25 3/4" (65.4 cm), to end of door handle – 28 11/16" (72.9 cm)	
Gas Requirements	Shipped natural or LP/Propane gas; field convertible from natural to LP with conversion kit (purchased separately); accepts	
Electrical Requirements	240-208 VAC, 60 Hz electrical connection box on product, connect with locally supplied 3-wire, flexible cord or "pigtail"	
Maximum Amp Usage	240V – 25.4 amps 208V – 22.9 amps	240V – 28.5 amps 208V – 24.7 amps
Surface Burner Rating	Natural Gas: 15,000 BTU (4.4 kW); 18,500 BTU (5.4 kW) LP: 12,500 BTU (3.7 kW); 16,600 BTU (4.9 kW)	
Oven Interior Dimensions	Convection Bake/Broil Width – 25 5/16" (64.6 cm); Height – 16 1/2" (41.9 cm); Depth – 19 1/2" (49.5 cm); AHAM Standard* – 16 13/16" (42.7 cm) Overall Size – 4.7 cu. ft.; AHAM Standard* – 4.1 cu. ft. 3 racks, 6 rack positions	Convection Bake/Broil Width – 30 5/16" (79.5 cm); Depth – 19 1/2" (49.5 cm); Overall Size – 5.6 cu. ft.; 3 racks, 6 rack positions
Approximate Shipping Weight	410 lb. (191.7 kg)	6B – 500 lb. (225 kg),

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

CONTROL 30", 36", AND 48" WIDE RANGES

VDSC536T

VDSC548T

47 7/8" (121.6 cm)

standard residential 1/2" (1.3 cm) ID gas service line.

rated 40 amp 125-250 VAC minimum. Cord must be agency approved for use with household electric ranges.

240V – 37.0 amps
208V – 32.0 amps

Height – 16 1/2" (41.9 cm);
AHAM Standard* – 16 13/16" (42.7 cm)
AHAM Standard* – 4.9 cu. ft.

Right Oven – Convection Bake/Broil
Width – 25 5/16" (64.6 cm); Height – 16 1/2" (41.9 cm); Depth – 19 1/2" (49.5 cm);
AHAM Standard* – 16 13/16" (42.7 cm); Overall Size – 4.7 cu. ft.; AHAM Standard* – 4.1 cu. ft.
3 racks, 6 rack positions
Left Oven – Bake
Width – 13 3/4" (34.9 cm); Height – 16 1/2" (41.9 cm); Depth – 19 1/2" (49.5 cm);
AHAM Standard* – 18 5/8" (47.3 cm); Overall Size – 2.6 cu. ft.; AHAM Standard* – 2.5 cu. ft.
2 racks, 6 rack positions

4G – 510 lb. (229.5 kg), 4Q – 510 lb. (229.5 kg)

6G – 585 lb. (263.3 kg), 6Q – 585 lb. (263.3 kg), 4GQ – 585 lb. (263.3 kg),
4G – 610 lb. (274.5 kg)

Basic specifications – VESC electric range VISC induction range

Description	ELECTRIC 30" WIDE RANGE		INDUCTION 30" WIDE RANGE	
	VESC530		VISC530	
Overall Width	29 7/8" (75.9 cm)		29 7/8" (75.9 cm)	
Overall Height from Bottom	Base Height To top of glass frame – min. 35 7/8" (91.1 cm) to max. 37" (94 cm); legs adjust 1 1/8" (2.9 cm) Additions to Base Height To top of island trim – add 1" (2.5 cm), to top of backguard – add 8" (20.3 cm), to top of high-shelf – add 23 1/2" (59.7 cm)			
Overall Depth from Rear	To end of side panel – 24 5/16" (61.8 cm), to front of door – 25 3/4" (65.4 cm), to end of door handle – 28 11/16" (72.9 cm)			
Gas Requirements	Shipped natural or LP/Propane gas; field convertible from natural to LP with conversion kit (purchased separately); accepts standard residential 1/2" (1.3 cm) ID gas service line.			
Electrical Requirements	240-208 VAC, 60 Hz electrical connection box on product, connect with locally supplied 3-wire, flexible cord or "pigtail" rated 40 amp 125-250 VAC minimum. Cord must be agency approved for use with household electric ranges.			
Maximum Amp Usage	240V – 59.0 amps 208V – 51.3 amps		240V – 54.9 amps 208V – 51.7 amps	
Surface Burner/Element Rating	Right Front/Right Rear: 1,800 watts Bridge: 800 watts Left Front: 1,500 watts Left Rear (dual element): 2,500 watts/1,000 watts		Left Front: 3,700 watt boost/2,300 watts Left Rear: 1,400 watt Right Front: 1,850 watts Right Rear: 1,850 watts	
Griddle Burner Rating	–			
Grill Burner Rating	–			
Oven Interior Dimensions	Convection Bake/Broil Width – 25 5/16" (64.6 cm); Height – 16 1/2" (41.9 cm); Depth – 19 1/2" (49.5 cm); Overall Size – 4.7 cu. ft.; AHAM Standard* – 4.1 cu. ft. 3 racks, 6 rack positions			
Approximate Shipping Weight	424 lb. (190.8 kg)		426 lb. (191.7 kg)	

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

Note: Canada models C VDSC and C VESC have factory-installed, agency-approved 4 ft. power cord – 3-wire with ground, 4-prong plug – included.

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

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



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call 1-888-VIKING1 (845-4641),

or visit the Viking website at

vikingrange.com

