

VIKING

PROFESSIONAL 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 Classic Series 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 Classic Gas Range

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



VGIC Classic Gas Range*

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



VGIC Classic Gas Range*

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

*Shown with optional backguard accessory

Viking Custom Series freestanding ranges

From the legs to the burners, Custom Series ranges fine-tune every aspect of professional performance. And with countless combinations of surface configurations, exclusive finishes, fuels, and even knobs, you can invent a Custom range all your own.



VGCC Gas Ranges*

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



VGSC Gas Ranges*

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



VDSC Dual Fuel Ranges*

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



VESC Electric Range*

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



VISC Electric Induction Range*

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

*Shown with optional backguard accessory

Classic gas open burner ranges

VGIC models

Imagine all the power and versatility of a commercial-type range right in your own kitchen. From flashy sautéés to oh-so-delicate sauces, from steak house broiling to perfectly even baking. And with enough capacity to feed a family reunion, the chef in you will aspire to new heights. These are the ranges that set the standard. This is the fire that sparked the culinary revolution.

Commercial-type cooking power

- Stainless steel surface burners with exclusive SureSpark™ ignition system
 - Automatic re-ignition; surface burners light in any position on the knob and re-light if extinguished, even on lowest setting
- VariSimmer™ setting, found on each surface burner, provides gentle, even simmering across the entire cooking vessel surface, even at extra-low heat levels – without the use of unconventional on/off or small center devices
- Large-capacity ovens with multiple 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; left oven in 48" wide models have one 15,000 BTU burner
- 1,500 degree F, closed-door, Gourmet-Glo™ infrared broiling with 18,000 BTU burner (right oven only in 48" wide model)
- Convection oven functions
 - Convection baking (right oven only in 48" wide model)
 - Convection infrared broiling (right oven only in 48" wide model)
 - Convection dehydrating with low heat and fan-forced air
 - Convection defrosting with fan-forced air only – no heat
- All convection modes utilize the ProFlow™ Convection Air Baffle, which is specifically designed to ensure balanced airflow for even heat distribution
- Convection fan switch on control panel
- Two halogen lights in all large ovens – two halogen lights in left oven of 48" wide model
- Oven "on" indicator light
- Heavy-duty, porcelain broiler pan/grid
- Commercial-style bezels around control panel knobs



Large-capacity ovens cook a complete Thanksgiving meal with ease.

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





VGIC486-6G – Gas 48" wide range



VGIC245
Gas 24" Wide Range



VGIC306
Gas 30" Wide Range



VGIC366*
Gas 36" Wide Range



VGIC486*
Gas 48" Wide Range

*Shown with optional backguard accessory



VGIC306-4B – Gas 30" wide range in Taupe



Porcelain burner bowls are removable and dishwasher-safe for easy cleaning.

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

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

Griddle/Simmer Plate – 12" or 24" wide

- Commercial-grade, machined steel construction
- Commercial-type, blanchard finish holds cooking oils for stick-resistant cooking



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

- Thermostatically controlled for precise temperature
 - 24" wide griddle includes separate burner controls (available on 48" wide model)
 - Control panel light indicates desired temperature has been reached

- Removable two-quart grease pan for easy cleanup

Gas Char-Grill – 12" wide

- Automatic electric spark ignition/re-ignition
- Porcelainized, cast-iron, two-piece grate
- Porcelainized flavor-generator plates catch drippings and circulate smoke around food for outdoor-grilled flavor
- Burner shield protects burner from food drippings
- All grill components remove and replace easily for quick cleanup
- Removable two-quart grease pan for easy cleanup

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
 - **New!** – TruPower Plus™ 18,500 BTU front right burner (select 36" and 48" wide models only)
 - All other burners are 15,000 BTUs
- **New!** – heavy-duty metal knobs with stainless steel finish shipped standard
- 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
- 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



VGCC530-4B – Gas 30" wide sealed burner range shown with accessory 8" high backguard



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" and 48" wide models:

Griddle/Simmer Plate

- Commercial-grade, machined steel construction with blanchard finish to retain cooking oils for stick-resistant cooking
- Thermostatically controlled for precise temperatures
- **New!** – 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

- 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
 - **New!** – 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
- **New!** – 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

- Commercial-grade, machined steel construction with blanchard finish to retain cooking oils for stick-resistant cooking
- Thermostatically controlled for precise temperatures
- **New!** – 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

- 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



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
 - **New!** – 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
- **Exclusive** – largest oven cavity in the industry
- **New!** – heavy-duty metal knobs with stainless steel finish shipped standard
- 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 offers 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; Hi, Medium, and Low Broil; and Convection Broil; left oven in 48" wide models does not include Medium Broil

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



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 background accessory





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



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

- Commercial-grade, machined steel construction with blanchard finish to retain cooking oils for stick-resistant cooking
- Thermostatically controlled for precise temperatures
- **New!** – 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

- 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



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

Custom dual fuel electronic control range

VDSC model

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

- **New!** – 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
 - **New!** – front right burner equipped with TruPower Plus™ 18,500 BTU burner
 - Burners equipped with 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
- **New!** – heavy-duty metal knobs with stainless steel finish shipped standard
- **Exclusive** – largest oven cavity in the industry
 - 4.7 cu. ft. overall
 - 4.1 cu. ft. measured to AHAM standards
- 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

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

*Shown with optional backguard accessory





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



- 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 system 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 two standard oven racks and one TruGlide™ full extension oven rack
- Three strategically located oven lights provide maximum visibility
- Heavy-duty broiler pan and tray provide more roasting and broiling options
- High performance cooking modes include Bake, Convection Bake, TruConvect™ Convection Cooking, Convection Roast, Auto Roast, Meat Probe, Hi, Med and Low Broil, Convection Broil, Proof, Convection Dehydrate, Convection Defrost

Easy operation and cleanup

- **New!** – single piece control panel easily removable for convenient front access to surface element valves/switches/spark modules/oven switches and door lock assembly



- **New!** – front serviceable oven electronic control board
- 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
- Self-cleaning porcelain oven
- Concealed 10-pass dual bake element makes for easy clean up of the oven cavity

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



Custom electric range

VESC 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 two standard oven racks and one TruGlide™ full extension oven rack
- 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; Hi, Med and Low Broil; and Convection Broil

Easy operation and cleanup

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



VESC530*
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
- 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 two standard oven racks and one TruGlide™ full extension oven rack
- 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; Hi, Med and Low Broil; and Convection Broil

Easy operation and cleanup

- Strong, wear-resistant glass ceramic surface for excellent cleanability
- 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



Cooking accessories

- “V” grates (GTV – Classic gas open burner ranges)
 - Porcelain/cast-iron grates replace standard surface grates (two per carton)
 - Available in Black (BK) or Gray (GY)
- Wok grate (WGT – Classic gas open burner ranges)
 - Porcelain/cast-iron grate to use in place of surface grate
 - Available in Black (BK)
- Wok ring (PWRG)
 - Stainless steel ring designed to securely fit on any standard surface grate
- Portable griddles (12"W. – PGD4; 24"W. – PGD24 – Classic gas open burner ranges; SB-PGD4 – Custom gas and dual fuel sealed burner ranges; GC-PGD – electric range)
 - Cast-aluminum, non-stick finish on cooking surface
 - Grease trough
 - Fits over standard surface grates
 - Can also be used to quickly defrost frozen foods
- Hardwood covers (CCH – Classic gas open burner ranges)
 - Maple hardwood “butcher block” construction
 - Can also be used as cutting board
 - Fits over standard surface grates, griddle, or grill
- Hardwood cutting boards (HCB – fits 12" W. Classic gas open burner griddle/ simmer plate; HCB18 – fits 18" W. griddle/simmer plate)
 - Maple hardwood “butcher block” construction
- Stainless steel covers (SCG126C – 12" W. griddle cover; SCG24C – 24" W. two-piece griddle cover [two covers]; SCQ126C – 12" W. grill cover; SCQ24C – 24" W. two-piece grill cover [two covers] – fits Classic gas open burner ranges)
 - Stainless steel cover with Professional handle
- Separate griddle and grill covers are not interchangeable
 - Fit over griddle/simmer plate or over standard grill grates
 - Do not have to be removed when operating adjacent surface burners (prevents spillage into the griddle or grill area when using the 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 small appliance cleaner, one pad holder, one pack of 10 griddle polishing pads, one squeegee, and cleaning instruction sheet
- TruGlide™ Full-Extension Racks
 - 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)
- Black and Red knob kits
 - Heavy-duty metal knob kits are available in Black (BKDSC30, BKDSC36, BKDSC48, and BKDSC60) and Red (RKDSC30, RKDSC36, RKDSC48, and RKDSC60) finishes

Warranty highlights

- One-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



“V” grates



Wok grate



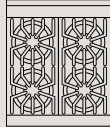
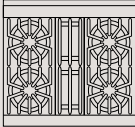
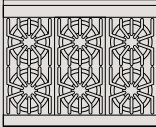
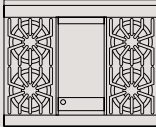
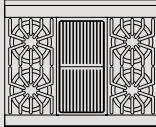
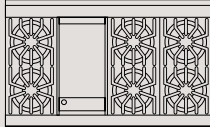
Wok ring

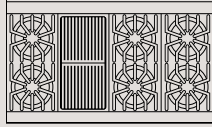
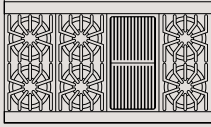
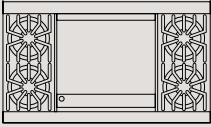
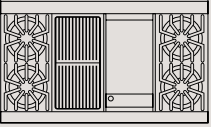
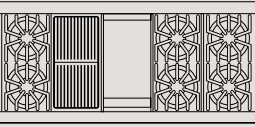


Portable griddles

Surface configurations

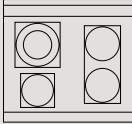
Gas ranges

| | | | | | |
|--|--|---|---|---|---|
| <p>VGIC245-4B</p>  <p>24" wide, four burners</p> | <p>VGIC306-4B VGCC530-4B VGSC530-4B VDSC530T</p>  <p>30" wide, four burners</p> | <p>VGIC366-6B VGCC536-6B VGSC536-6B VDSC536-6B</p>  <p>36" wide, six burners</p> | <p>VGIC366-4G VGCC536-4G VGSC536-4G VDSC536-4G</p>  <p>36" wide, four burners 12" wide griddle/ simmer plate</p> | <p>VGIC366-4Q VGCC536-4Q VGSC536-4Q VDSC536-4Q</p>  <p>36" wide, four burners 12" wide char-grill</p> | <p>VGIC486-6G VGCC548-6G VGSC548-6G VDSC548-6G</p>  <p>48" wide, six burners 12" wide griddle/simmer plate</p> |
|--|--|---|---|---|---|

| | | | | |
|---|--|--|---|--|
| <p>VGCC548-6Q VGSC548-6Q VDSC548-6Q</p>  <p>48" wide, six burners 12" wide char-grill</p> | <p>VGIC486-6Q</p>  <p>48" wide, four burners 12" wide char-grill</p> | <p>VGIC486-4G</p>  <p>48" wide, four burners 24" wide griddle/simmer plate</p> | <p>VGIC486-4GQ VGCC548-4GQ VGSC548-4GQ VDSC548-4GQ</p>  <p>48" wide, four burners 12" wide griddle/simmer plate 12" wide char-grill</p> | <p>VDSC560-6GQ</p>  <p>60" wide, six burners 12" wide griddle/simmer plate 12" wide char-grill</p> |
|---|--|--|---|--|

Electric range

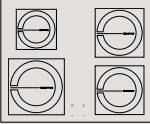
VESC530



30" wide
four burners,
bridge element

Induction range

VISC530



30" wide
four burners



Hardwood covers



Hardwood cutting boards



Stainless steel covers



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 is the only company that offers complete ultra-premium kitchens – so Viking is also the only company that can offer 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.

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)
- VGIC ranges may be ordered with Brass Accent Option (BR) for nameplate, door handle endcaps, knob bezels, and grate support side trim
- VGCC, VGSC, and VDSC ranges (excluding VDSC530T) 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



Stainless steel installation accessories

| Description | | CLASSIC VGIC OPEN BURNER | CUSTOM VESC/VISC | CUSTOM VGCC/VGSC/VDSC |
|-----------------------------|---------------|-----------------------------|---------------------|--------------------------|
| 6" High Backguard | 24" W. RANGES | T24BG6* | – | – |
| | 30" W. RANGES | S30BG6* | – | – |
| | 36" W. RANGES | S36BG6 | – | – |
| | 48" W. RANGES | S48BG6 | – | – |
| 8" High Backguard | 30" W. RANGES | – | P30BG8 | P30BG8 |
| | 36" W. RANGES | – | – | P36BG8 |
| | 48" W. RANGES | – | – | P48BG8 |
| | 60" W. RANGES | – | – | P60BG8 |
| 10" High Backguard | 36" W. RANGES | S36BG10 | – | – |
| | 48" W. RANGES | S48BG10 | – | – |
| High-shelf | 24" W. RANGES | T24HS24 | – | – |
| | 30" W. RANGES | S30HS24 | B30HS24 | B30HS24 |
| | 36" W. RANGES | S36HS24 | – | B36HS24 |
| | 48" W. RANGES | S48HS24 | – | B48HS24 |
| | 60" W. RANGES | – | – | B60HS24 |
| Island Trim | 24" W. RANGES | T24TII | – | – |
| | 30" W. RANGES | S30TII | P30TII* | P30TII* |
| | 36" W. RANGES | S36TII | – | P36TII* |
| | 48" W. RANGES | S48TII | – | P48TII* |
| | 60" W. RANGES | – | – | P60TII* |
| Countertop Side Trim | 24" W. RANGES | CT24ST | – | – |
| | 30" W. RANGES | S24CST | RE24CST | P24CST |
| | 36" W. RANGES | S24CST | – | P24CST |
| | 48" W. RANGES | S24CST | – | P24CST |
| | 60" W. RANGES | – | – | P24CST |
| Countertop Rear Trim | 24" W. RANGES | – | – | – |
| | 30" W. RANGES | – | P30CRT | P30CRT |
| | 36" W. RANGES | – | – | P36CRT |
| | 48" W. RANGES | – | – | P48CRT |
| | 60" W. RANGES | – | – | P60CRT |
| Curb Base Front** | 24" W. RANGES | RS24CBF4 | – | – |
| | 30" W. RANGES | RS30CBF4 | RS30CBF4 | P30CBF4 |
| | 36" W. RANGES | RS36CBF4 | – | P36CBF4 |
| | 48" W. RANGES | RS48CBF4 | – | P48CBF4 |
| | 60" W. RANGES | – | – | P60CBF4 |

*Comes standard with range

**Can easily be converted to custom curb base front



Basic specifications – VGIC gas ranges

| Description | GAS 24", 30", 36", | |
|------------------------------------|--|---|
| | VGIC245 | VGIC306 |
| 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 6" | |
| 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 – 24 15/16" (63.3 cm), to end of knobs – |
| 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./16,000 BTU LP (5.3 kW NAT./4.7 kW LP) |
| Bake Burner Rating | 30,000 BTU NAT./LP (8.8 kW NAT./LP) | 30,000 BTU NAT./LP (9.8 kW NAT./LP) |
| 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); Height – 16 1/8" (41.0 cm); Depth – 17" (43.2 cm); Overall Size – 4.1 cu. ft.; AHAM Standard* – 3.7 cu. ft. 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

VGIC366

VGIC486

| | |
|---|---|
| 35 7/8" (91.1 cm) | 47 7/8" (121.6 cm) |
| (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) | |
| 28 3/8" (72.0 cm) | |
| to LP propane, order optional LP conversion kit. | |
| 6B – .83 amps; 4G – .96 amps; 4Q – .83 amps | 6G – 1.52 amps; 6Q – 1.52 amps; 4G – 1.89 amps; 4Q – 1.89 amps; 4GQ – 1.52 amps |
| 15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP) | 12" Wide: 15,000 BTU NAT./ 13,500 BTU LP (4.4 kW NAT./4.0 kW LP) 24" Wide: Two 15,000 BTU NAT./13,500 BTU LP (Two 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) | |
| | Infrared (Right Oven Only) 18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 kW LP) |
| | Right Oven: 30,000 BTU NAT./LP (9.8 kW NAT./LP) Left Oven: 15,000 BTU NAT./LP (4.4 kW NAT./LP) |
| 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 | Right Oven – Convection Bake/Broil Width – 23" (58.4 cm); Height – 16 1/8" (41.0 cm); Depth – 17" (43.2 cm); Overall Size – 4.1 cu. ft.; AHAM Standard* – 3.7. 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 1/8" (30.8 cm); Overall Size – 2.1 cu. ft.; AHAM Standard* – 2.0 cu. ft. 2 racks, 6 rack positions |
| 6B – 447 lb. (201.2 kg), 4G – 452 lb. (203.4 kg), 4Q – 457 lb. (205.7 kg) | 6G – 591 lb. (266.0 kg), 6Q – 586 lb. (263.7 kg), 4G – 596 lb. (268.5 kg), 4Q – 586 lb. (263.7 kg), 4GQ – 596 lb. (268.5 kg) |

Basic specifications – VGCC gas ranges

| Description | GAS 30", 36", AND | |
|------------------------------------|---|---|
| | VGCC530 | |
| 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 | |
| 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" (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); Depth – 18" (47.6 cm); AHAM Standard* – 4.6 cu. ft. 3 racks, 6 rack positions |
| Approximate Shipping Weight | 410 lb. (184.5 kg) | 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

VGCC536

VGCC548

| | |
|---|--|
| | 47 7/8" (121.6 cm) |
| 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 |
| (4.4 kW); 18,500 BTU (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 – 5.1 cu. ft.; ft. | <p>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</p> <p>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</p> |
| | 575 lb. (258.8 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 | 410 lb. (184.5 kg) | 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.;

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.;
AHAM Standard* – 3.3 cu. ft.
3 racks, 6 rack positions

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.;
AHAM Standard* – 2.0 cu. ft.
2 racks, 6 rack positions

575 lb. (258.8 kg)

Basic specifications – VDSC dual fuel ranges

| Description | DUAL FUEL 30", 36", 48", | |
|------------------------------------|--|---|
| | 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. Three racks, six 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. Three racks, six rack positions |
| Approximate Shipping Weight | 410 lb. (186.4 kg) | 500 lb. (225 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.

AND 60" WIDE RANGES

VDSC548

VDSC560

47 7/8" (121.6 cm)

60" (152.4 cm)

Base Height

To top of side trim – min. 35 7/8" (91.1 cm) to max. 37" (94 cm); legs adjust 1 1/8" (2.9 cm)

Additions to Base Height

To top of island trim – add 1" (2.5 cm), to top of backguard – add 8" (20.3 cm),
to top of high-shelf – add 23 1/2" (59.7 cm)

To end of side panel – 25 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

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 40 amp (50 amp for 48" and 60" models) 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

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.

Three racks, six rack positions

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.

Two racks, six rack positions

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.

Three racks, six rack positions

575 lb. (255.8 kg)

750 lb. (337.5 kg)

VDSC dual fuel electronic control range

| Description | DUAL FUEL ELECTRONIC CONTROL 30" WIDE RANGE |
|-----------------------------|---|
| | VDSC530T |
| Overall Width | 29 7/8" (75.9 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 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 |
| Surface Burner Rating | Natural Gas: 15,000 BTU (4.4 kW); 18,500 BTU (5.4 kW) LP: 13,500 BTU (4 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. Three racks, six rack positions |
| Approximate Shipping Weight | 410 lb. (191.7 kg) |

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

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. Three racks, six rack positions | |
| Approximate Shipping Weight | 426 lb. (191.7 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.



Viking Range Corporation

111 Front Street

Greenwood, Mississippi 38930 USA

(662) 455-1200

For product information,

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

or visit the Viking Web site at

vikingrange.com

