



5 SERIES 48" AND 60"W. GAS RANGES

Viking Professional 5 Series – VGR

COMMERCIAL-TYPE COOKING POWER

- **EXCLUSIVE** – VSH™ (VariSimmer-to-high) Pro sealed burner system
 - TruPowerPlus™ 18,500 BTU front right burner
 - 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 BlackChrome™ knobs and square bezels shipped standard
- **EXCLUSIVE** – combination of single 30,000 BTU U-shaped burner and infrared broiler with SureSpark ignition system; left oven in 48" wide model has one 15,000 BTU burner
- Gourmet-Glo infrared broiler provides intense searing heat for broiling applications (right oven only in 48" wide model)
- Large-capacity oven 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 model)
- All convection modes utilize the ProFlow™ convection air baffle, which is specifically designed to ensure balanced airflow for even heat distribution
- **EXCLUSIVE** – Gentle Close™ Door allows door to close slowly
- Larger window opening
- Convection fan switch conveniently located on control panel
- Two halogen oven lights for excellent visibility throughout the oven cavity

ACCESSORIES

- BG8548SS – 8"H. backguard for 48" range
- BG8560SS – 8"H. backguard for 60" range
- HS245480SS – high shelf for 48" range
- HS24560SS – high shelf for 60" range
- P24CSTSS – countertop side trim (2 pieces)
- P48CRTSS – countertop rear trim for 48" range
- P60CRTSS – countertop rear trim for 60" range
- P48CBF4SS – curb base and custom curb base front for 48" range
- LPKPDR – LP/Propane Conversion Kit



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

MODEL NUMBERS

- VGR5488B – 48"W. Gas Range; eight burners
- VGR5486G – 48"W. Gas Range; six burners with griddle
- VGR5606GQ – 60"W. Gas Range; six burners with griddle and grill

COLOR FINISHES

- Stainless Steel (SS) and White (WH)
- Available in 14 exclusive color finishes Alluvial Blue (AB), Arctic Gray (AG), Black Forest Green (BF), Bywater Blue (BW), Cast Black (CS), Cypress Green (CY), Damascus Gray (DG), Frost White (FW), Kalamata Red (KA), Pacific Gray (PG), Reduction Red (RE), Slate Blue (SB), San Marzano Red (SM), Vanilla Cream (VC)



WARRANTY

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

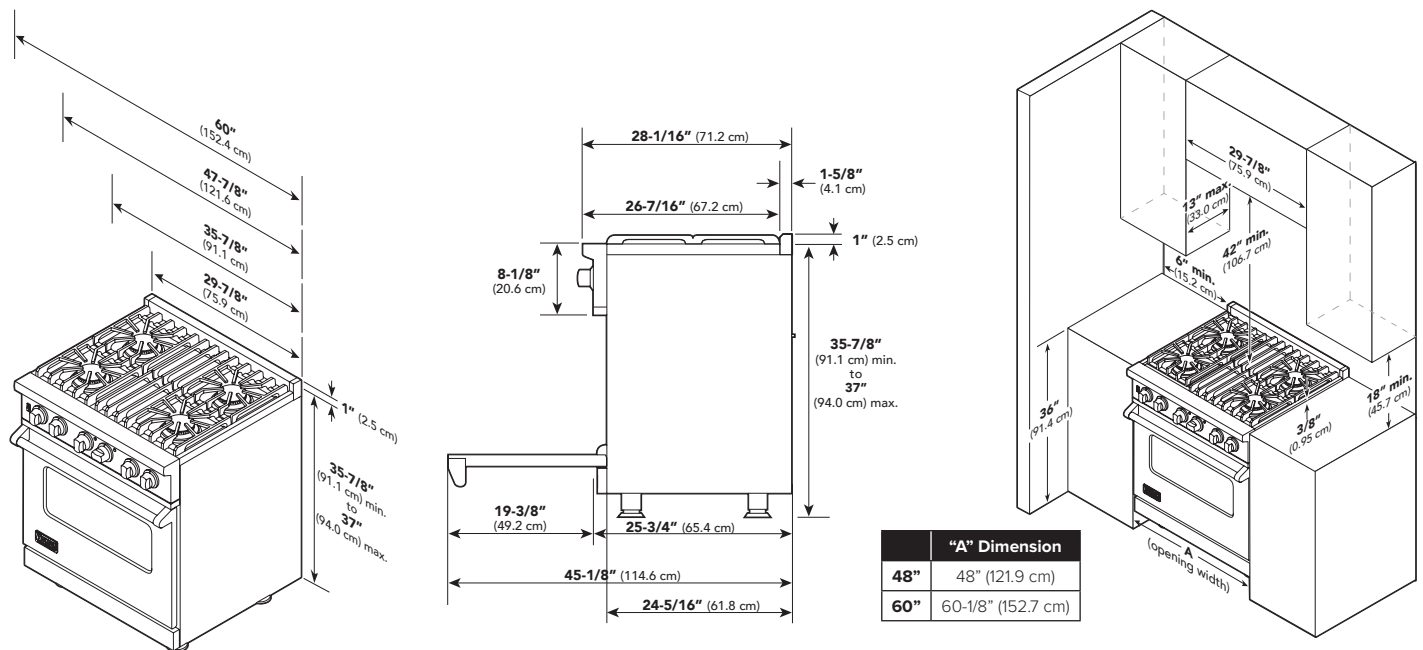


5 SERIES 48" AND 60"W. GAS RANGES

Viking Professional 5 Series – VGR

GAS 48" AND 60" W. RANGES		
DESCRIPTION	VGR548	VGR560
Overall Width	47-7/8" (121.6 cm)	60" (152.4 cm)
Overall Height from Bottom	Base Height To top of side trim – minimum 35-7/8" (91.1 cm) to maximum 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)	
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)	
Griddle Burner Rating	12" wide – 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)
Gas Requirements	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	
Electrical Requirements	120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product	
Maximum Amp Usage	2.0 amps	2.0 amps
Broil Burner	18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 kW LP)	
Bake Burner	Right Oven: 30,000 BTU NAT./LP (8.8 kW NAT./LP) Left Oven: 15,000 BTU NAT./LP (4.4 kW NAT./LP)	Both Ovens: 30,000 BTU NAT./LP (8.8 kW NAT./LP)
Oven Interior Dimensions	Right Oven – Convection Bake/Broil Overall 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 Left Oven – Bake Overall 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 (both ovens) Overall 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
Approximate Shipping Weight	575 lb. (258.8 kg)	750 lb. (337.5 kg)

Please do not prepare installation from brochure data only. See installation instructions for important clearance/installation information.
 **The AHAM Standard for measuring oven capacity subtracts the door plug and convection baffle dimension from the total oven volume.



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For detailed product information, model numbers, or to request a quote call 1-888-845-4641 or visit vikingrange.com
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