



Professional Custom Series Freestanding Gas 30"/36"W. Sealed Burner Range



Standard Features & Accessories

All models include

- **Exclusive** VSH™ Pro Sealed Burner System (VariSimmer™ to High)—combination of unique patented burner and top design provide cleanability plus superior performance at simmer and high
- **Exclusive** SureSpark™ Ignition System for all burners
- **Exclusive** VariSimmer™ setting for all burners
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- **Exclusive** combination of single u-shaped bake burners and infrared broil burner, all with electric spark ignition
- Six functions—natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate, and convection defrost
- Standard kickspace height
- Shipped standard with heavy-duty metal knobs with stainless steel finish
- Shipped with stainless steel island trim*

30"W. 4B models include

- Convection oven capacity:
 - o Overall capacity—4.0 cu. ft. (23"W. x 16-1/8"H. x 18-3/4"D.)
 - o AHAM Standard—3.7 cu. ft. (23"W. x 16-1/8"H. x 17"D.)
 - o Three heavy-duty racks/six positions
 - o Two halogen lights
- Four 15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- Center grate allows movement of cooking vessels across entire top surface

36"W. models include

- Convection oven capacity:
 - o Overall capacity—5.1 cu. ft. (29"W. x 16-1/8"H. x 18-3/4"D.)
 - o AHAM Standard capacity—4.6 cu. ft. (29"W. x 16-1/8"H. x 17"D.)
 - o Dual bake burner

36"W. 6B models include

- **Exclusive** One TruPower Plus™ 18,500

BTU burner (front right burner)

- Five 15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition

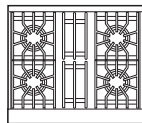
36"W. 4G models include

- Four 15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- 12"W. thermostatically controlled steel griddle/simmer plate
- Cast aluminum removable grease trough holds 2-1/2 cups of liquid

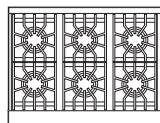
36"W. 4Q models include

- Four 15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- 12"W. grill with flavor generator plates and automatic ignition/re-ignition
- **Exclusive** two-piece removable porcelainized drip pan holds three quarts of liquid

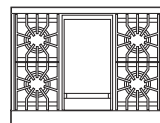
Model Options



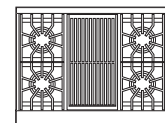
VGCC530-4B*
30"W. Four-Burner Range



VGCC536-6B*
36"W. Six-Burner Range



VGCC536-4G*
36"W. Four-Burner/Griddle Range



VGCC536-4Q*
36"W. Four-Burner/Grill Range

FINISH DETAILS FOR ALL MODELS

- 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).
 - o Finish designates door front, lower front panel, and side panels.
- Has black porcelain grates, black porcelain burner caps, black porcelain grate supports, metal knobs with stainless steel finish and black switches.
- White (WH)
 - o Finish designates door front, lower front panel, side panels, porcelain grate supports, porcelain center worktop, and knobs/switches.
 - o Has black porcelain grates and black porcelain burner caps.
- All finishes have stainless steel handle/chrome-plated brackets and stainless steel drip tray pull, control panel, and landing ledge.
- Brass Accent Option (BR)—nameplate, handle, end cap, knob bezels. Brass components have a durable protective coating for maintenance-free normal use.

*Shown throughout with island trim. See **Installation Notes & Accessories** for details.

ORDERING INSTRUCTIONS

First specify model number, and then color code (VGCC530-4BSS). If ordering optional brass accent, specify code at end (VGCC530-4BSSBR). If ordering optional LP conversion, specify code at end (VGCC530-4BSSBRP).





COOKING

Professional Custom Series Freestanding Gas 30"/36"W. Sealed Burner Range



★ Please see Installation Notes & Accessories for important installation information including backguard, high-shelf, island trim, and curb base front.



ALL MODELS

Star-K Kosher Certification for use on the Jewish Sabbath or Jewish holidays

Dimensions & Specifications

PRODUCT DIMENSIONS & DOOR SWING



VGCC530-4B*
30"W. Four-Burner Range



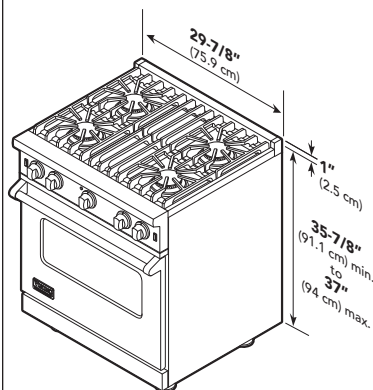
VGCC536-6B*
36"W. Six-Burner Range



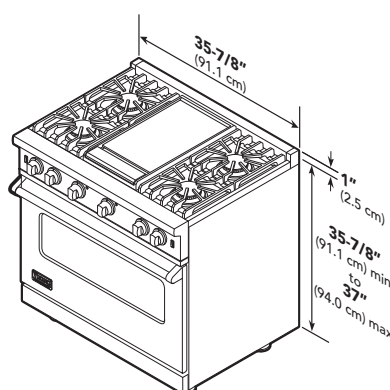
VGCC536-4G*
36"W. Four-Burner/Griddle Range



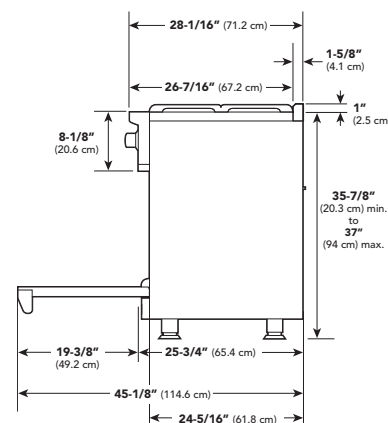
VGCC536-4Q*
36"W. Four-Burner/Grill Range



30"W. Models



36"W. Models



30" & 36"W. Models

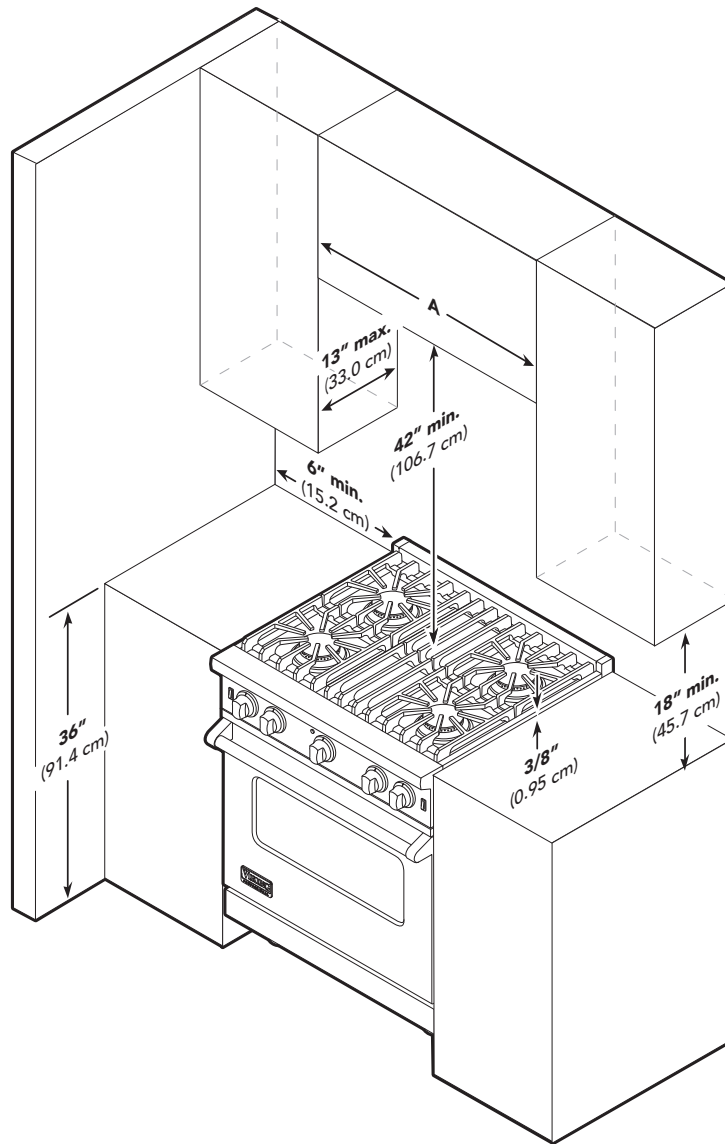
	VGCC530-4B	VGCC536-6B	VGCC536-4G	VGCC536-4Q
Overall width	29-7/8" (75.9 cm)	35-7/8" (91.1 cm)	35-7/8" (91.1 cm)	35-7/8" (91.1 cm)
Overall height				
Base height				
To top of side trim		35-7/8" (91.1 cm) min. to 37" (94.0 cm) max.		
Legs adjust (with "spindles" fully extended)		1-1/8" (2.9 cm)		
Additions to base height				
To top of island trim		Add 1" (2.5 cm)		
To top of 8" 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 landing edge		28-1/16" (72.3 cm)		
To end of door handle		28-11/16" (72.9 cm)		
Oven				
Interior width	23" (58.4 cm)	29" (73.7 cm)	29" (73.7 cm)	29" (73.7 cm)
Interior height		16-1/8" (41.0 cm)		
Interior depth		Overall - 18-3/4" (47.6 cm) AHAM - 17" (43.2 cm)		
Overall interior size	Overall 4.0 cu. ft. AHAM 3.7 cu. ft.	Overall 5.1 cu. ft. AHAM 4.6 cu. ft.	Overall 5.1 cu. ft. AHAM 4.6 cu. ft.	Overall 5.1 cu. ft. AHAM 4.6 cu. ft.





Dimensions & Specifications

CLEARANCE DIMENSIONS



A	
30"W.	29-7/8" (75.9 cm)
36"W.	35-7/8" (91.1 cm)

Minimum clearances from adjacent combustible construction

- Cooking surface and below, i.e., 36" (91.4 cm) and below
 - o Sides—0"
 - o Rear—0" with backguard or high-shelf; 0" with island trim and non-combustible rear wall; 6" (15.2 cm) with island trim and combustible rear wall
 - o Top grate support—36" (91.4 cm)
 - Above cooking surface, i.e., above 36" (91.4 cm)
 - o Sides—6" (15.2 cm)
 - o Within 6" (15.2 cm) side clearance, wall cabinets no deeper than 13" (33.0 cm) must be minimum 18" (45.7 cm) above cooking surface
 - o Wall cabinets directly above product must be minimum 42" (106.7 cm) for sealed top burners above cooking surface
 - Use range only with factory supplied legs
 1. This range may be installed directly adjacent to existing 36" (91.4 cm) high base cabinets. **Important:** The top grate support **must** be 3/8" (0.95 cm) above the adjacent base cabinet countertop. This may be accomplished by raising the unit using the adjustment spindles on the legs.
 2. The range **cannot** be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.4 cm) high.
- There must be a minimum of 6" (15.2 cm) side clearance from the range to such combustible surfaces above the 36" (91.4 cm) counter height.
3. Within the 6" (15.2 cm) side clearance to combustible vertical surfaces above 36" (91.4 cm), the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this 6" (15.2 cm) side clearance must be 18" (45.7 cm) above the 36" (91.4 cm) high countertop.
 4. Wall cabinets above the range must be a minimum of 42" (106.7 cm) above the range cooking surface for the full width of the range. This minimum height requirement does not apply if a rangehood is installed over the cooking surface.



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UTILITY REQUIREMENTS



GAS

- Shipped natural gas standard; field convert to LP/propane with optional accessory kit or order as LP by adding LP after color code
- Accepts standard residential 1/2" ID gas service line
- Gas manifold pressure
 - Natural gas 5.0" W.C.P.
 - LP/Propane 10.0" W.C.P.



ELECTRICAL

- Four-foot (121.9 cm) cord included with range
- Three-wire with ground/three-prong plug
- 120 V/60 Hz
- Maximum amp usage—
 - 30"W. 4B—0.83
 - 36"W. 6B—1.5
 - 36"W. 4G—1.5
 - 36"W. 4Q—1.5



PLUMBING

Not applicable

Installation Requirements

ACCESS REQUIREMENTS



VGCC530-4B*
30"W. Four-Burner Range



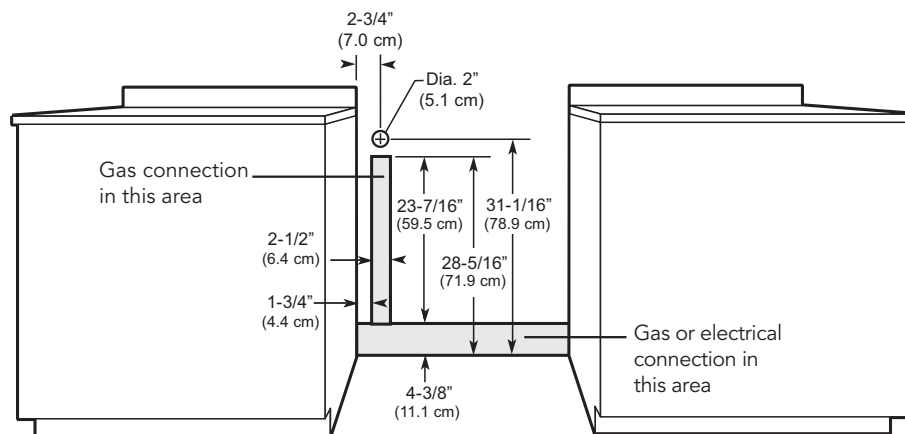
VGCC536-6B*
36"W. Six-Burner Range



VGCC536-4G*
36"W. Four-Burner/Griddle Range



VGCC536-4Q*
36"W. Four-Burner/Grill Range



Note: Ground plug and electrical wire toward the direction of the electrical outlet.

	VGCC530-4B	VGCC536-6B	VGCC536-4G	VGCC536-4Q
Surface burner rating				
Surface burners	15,000 BTU Nat. (4.4 kW)/ 12,500 BTU LP (3.7 kW)	15,000 BTU Nat. (4.4 kW)/ 12,500 BTU LP (3.7 kW)	15,000 BTU Nat. (4.4 kW)/ 12,500 BTU LP (3.7 kW)	15,000 BTU Nat. (4.4 kW)/ 12,500 BTU LP (3.7 kW)
Surface burners (front right)		18,500 BTU Nat. (5.4 kW)/ 16,600 BTU LP (4.9 kW)		
One griddle			15,000 BTU Nat. (4.4 kW)/ 12,500 BTU LP (3.7 kW)	
One grill				18,000 BTU Nat. (5.3 kW)/ 16,000 BTU LP (4.7 kW)
Broil burner rating	18,000 BTU Nat. (5.3 kW)/16,000 BTU LP (4.7 kW)			
Bake burner rating	30,000 BTU Nat./LP (8.8 kW)			





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★ Installation Notes & Accessories

A backguard, high-shelf, or island trim must be used for all installations.

Island Trim

- Stainless Steel (SS)
- Coordinates with all finishes
- For island/peninsula installation
- Can replace backguard if wall is non-combustible
- Included and shipped automatically with the 30"W. and 36"W. ranges

Model	Description	Approx. ship wt. lbs. (kg)
P30TII	30"W. island trim	10 (4.5)
P36TII	36"W. island trim	11 (5.0)

8"H. Backguard

- Stainless Steel (SS)
- Coordinates with all finishes

Model	Description	Approx. ship wt. lbs. (kg)
P30BG8	30"W. backguard	14 (6.3)
P36BG8	36"W. backguard	17 (7.7)

High-shelf

- Stainless Steel (SS)
- Coordinates with all finishes
- Shelf comes attached to a 24"H. backguard

Model	Description	Approx. ship wt. lbs. (kg)
B30HS24	30"W. high-shelf	45 (20.3)
B36HS24	36"W. high-shelf	50 (22.5)

Countertop Side Trim

- Stainless Steel (SS)
- Coordinates with all finishes
- One pair of trim
- Installs on side of unit; overlaps countertop

Model	Description	Approx. ship wt. lbs. (kg)
P24CST	24"D. side trim	2 (0.9)

Countertop Rear Trim

- Stainless Steel (SS)
- Coordinates with all finishes

Model	Description	Approx. ship wt. lbs. (kg)
P30CRT	30"W. countertop rear trim	2 (0.9)
P36CRT	36"W. countertop rear trim	2 (0.9)





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★ Installation Notes & Accessories

Curb Base Front

- Stainless Steel (SS)
- Coordinates with all finishes
- Front only
- Conceals range legs
- Completely assembled
- Easily clips onto range legs after range is installed

Custom Curb Base Front

- Remove stainless steel front and recycle
- Conceals range legs
- Attach locally supplied trim
- Completely assembled
- Easily clips onto range legs after range is installed
- Provides drop-in range look

Model	Description	Approx. ship wt. lbs. (kg)
P30CBF4	30"W. curb base front	9 (4.1)
P36CBF4	36"W. curb base front	10 (4.5)

LP/Propane Conversion Kit

- Allows for field conversion of range from natural gas to LP

Model	Description	Approx. ship wt. lbs. (kg)
LPKPDF	Natural to LP/propane conversion kit	2 (0.9)

Compliance Information



WARRANTY INFORMATION*

- One-year full warranty—complete product
- Ten-year limited warranty—porcelain oven and porcelain inner door panel
- Five-year limited warranty—surface burners, griddle burners, grill burners, and oven burner
- Ninety-day limited warranty—cosmetic parts such as glass, painted, and decorative items

* For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.

