

VIKING

BUILT-IN SURFACE COOKING



Professional Performance for the Home™



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

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





Classic gas rangetops



Open Burner models

Professional power. Convenient location. Gas rangetops give you the freedom to place high-powered precision burners where they best suit your kitchen. Island. Countertop. Wherever you like to cook, you'll have a searing 15,000 BTUs at your disposal. Of course, with the VariSimmer™ setting, you can also rely on the most gentle, consistent heat imaginable. And every Viking gas rangetop delivers unrivaled performance as well as cleanability. The hardest decision is deciding exactly where you want to put it.

Commercial-type cooking power

- Stainless steel surface burners with exclusive SureSpark™ ignition system for consistent and reliable ignition
- 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

Easy operation and cleanup

- Large, easy-to-read knobs with childproof, push-to-turn safety feature
- Automatic electric spark ignition – no standing pilot to re-light, waste energy, or add extra heat to the kitchen
- Heavy-duty, porcelainized, cast-iron removable burner grates provide virtually continuous front-to-rear, left-to-right surface for easy movement of large pots
- Removable porcelain grate supports with separately removable, dishwasher-safe porcelain burner bowls
- Porcelainized, cast-iron burner caps
- Removable, pull-out drip tray with roller-bearing glides
- Stainless steel landing ledge with solid, welded, seamless finish

Optional features available on select gas rangetops:

Griddle/Simmer Plate – 12", 18", or 24" wide

- Commercial-grade, machined steel construction
- Commercial-type, blanchard finish holds cooking oils for stick-resistant cooking
- Thermostatically controlled for precise temperature
 - 24" wide griddle includes separate burner controls for left and right side
 - Control panel light indicates desired temperature has been reached
- Removable grease pan for easy cleanup

Gas Char-Grill – 12" wide

- Automatic electric spark re-ignition
- Porcelainized, cast-iron, two-piece grate
- 24" wide char-grill has separate burner controls for left and right side
- 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 grease pan for easy cleanup



Two porcelainized flavor-generator plates on char-grill catch drippings and circulate smoke around food for outdoor-grilled taste and aroma.



VGR421 Gas 42" Wide Rangetops



VGR600 Gas 60" Wide Rangetops



VGRT600-6GQ – Gas 60" wide open burner
rangetop in Stainless Steel



A control panel light indicates that the thermostatically controlled griddle has reached the precise temperature required for your recipe.

The gentle, even heat of the VariSimmer setting is ideal for adding the finishing touches to your chocolate mousse.



Custom gas rangetops



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

Commercial-type cooking power

- **Exclusive** VSH™ (Vari-Simmer-to-high) Pro Sealed Burner System
- **New!** Front right burner equipped with PowerPlus™ 18,500 BTU burner on select models
- 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
- **New!** Island trim ships standard with each rangetop and already attached

Easy Operation and Cleanup

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

- **New!** – one piece control panel assembly easily removable for convenient front access

Griddle/Simmer Plate – 12" wide

- 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 – 12" wide

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



VGRT530 Gas 30"
Wide Sealed Burner
Rangetop



VGRT536 Gas 36"
Wide Sealed Burner
Rangetops



VGRT548 Gas 48"
Wide Sealed Burner
Rangetops

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





VGRT536 – Gas 36" wide
sealed burner rangetop



Exclusive VSH™ Pro Sealed
Burner System provides superior
performance and easy cleanability.



Custom electric rangetops



Viking Custom Series electric rangetops turn the performance up to high. The new heavy-duty stainless steel knobs offer precise control of the QuickCook™ surface elements — which reach full power in nearly three seconds. High infrared transmission allows for faster cooking with any cookware. Surface elements offer a wide range of wattages and sizes, and a special bridge element creates a continuous cooking surface between the front and rear elements. And the extra-durable glass ceramic surface eliminates any nooks and crannies, so these rangetops clean up even more quickly than they cook.

Commercial-type cooking power

- QuickCook surface elements utilize ribbon technology — elements reach full power in about three seconds
- Wide range of surface element sizes and wattages
- Electric 30" wide rangetop
 - Left front — 6 1/2", 1,500-watt element
 - Left rear — (dual element) — 9", 2,500-watt/6", 1,000-watt element
 - 800-watt "bridge" element between right front and right rear elements
 - Right front — 7", 1,800-watt element; 800-watt bridge
 - Right rear — 7", 1,800-watt element
- Bridge element between right front and right rear elements creates a continuous heated surface; excellent for griddling with optional accessory
- Electric 36" wide rangetop
 - Left front — (dual element) — 9", 2,500-watt element/6", 1,000-watt element
 - Left rear — 6 1/2", 1,200-watt element
 - Center front — 7", 1,800-watt element
 - Center rear — 7", 1,800-watt element
 - 800-watt "bridge" element between center front and center rear elements
 - Right front — 6 1/2", 1,500-watt element
 - Right rear — (dual element) — 8 1/4", 2,200-watt element/4 3/4", 750-watt element
- High infrared transmission for fast cooking, regardless of the type of cookware used
- **New!** Heavy-duty metal knobs with stainless steel finish shipped standard

Easy operation and cleanup

- Large, easy-to-read knobs with childproof, push-to-turn safety feature
- Strong, wear-resistant glass ceramic surface for excellent cleanability





VERT536 – Electric
36" wide rangetop

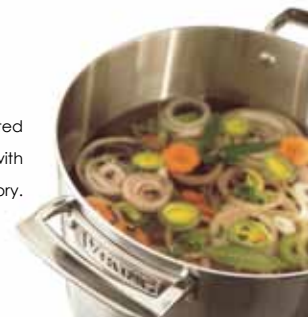


VERT530 Electric 30"
Wide Rangetop



VERT536 Electric 36"
Wide Rangetop

Bridge element provides a continuous heated surface from front to back, excellent for use with large pots or the portable griddle accessory.



24" wide gas surface units



Every chef has a specialty. And whether yours is steaks, stews, or stir-fry, you can rely on the convenience and power of these dedicated surface units. Available as a griddle/simmer plate rangetop, char-grill rangetop, or wok/cooker, each model provides perfected performance — all packed into a mere 24 inches. It couldn't be easier to carve out your own niche in the kitchen.

Griddle/simmer plate rangetop

- Commercial-grade, machined steel construction
- Commercial-type, blanchard finish holds cooking oils for stick-resistant cooking
- Thermostatically controlled for precise temperature
- Separate burner controls for left and right side
- Removable grease pan for easy cleanup

Gas char-grill rangetop

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

Gas wok/cooker

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

Easy operation and cleanup

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





VGWT240 – Gas 24" wide
wok/cooker



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



Gas cooktops



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

Commercial-type cooking power

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

Easy operation and cleanup

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

Replaces most ordinary cooktops

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

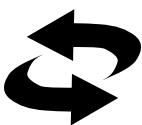


VGSU104 Gas 30"
Wide Cooktop



VGSU164 Gas 36"
Wide Cooktop





Look for the Replacement Collection icon throughout this brochure, indicating Viking products that can be installed in existing cutouts with little or no cabinetry alterations.



Electric cooktops



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

Commercial-type cooking power

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

- Electric 36" wide cooktop
 - Left front – (dual element) – 8 1/4", 2,200-watt/4 3/4", 750-watt element
 - Left rear – 6 1/2", 1,500-watt element
 - Center front – 7", 1,800-watt element; 800-watt bridge
 - Center rear – 7", 1,800-watt element
 - Right front – 6", 1,200-watt element
 - Right rear – (dual element) – 9", 2,500-watt/6", 1,000 watt element

Easy operation and cleanup

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



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





VECU106 Electric 30"
Wide Cooktop



VECU166 Electric 36"
Wide Cooktop



Induction cooktops



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

Commercial-type cooking power

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

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

Easy operation and cleanup

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



Kitchen or dining room, the 1,800-watt portable induction unit delivers the efficiency, safety, and control of induction cooking in a convenient single-burner unit.



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





VICU206 – Induction
30" wide cooktop



VICU206 Induction
30" Wide Cooktop



VICU266 Induction
36" Wide Cooktop

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



Accessories

Cooking accessories – rangetops and cooktops

- Wok grate (WGT – gas open burner rangetops)
 - Porcelain/cast-iron grate to use in place of surface grate
 - WGT available in Black (BK) or Gray (GY)
- Wok ring (PWRG6 – gas rangetops and cooktops)
 - Stainless steel fits securely on standard surface grate
- Portable griddle (PGD4 – 12" wide – gas open burner rangetops; PGD24 – 24" wide – gas open burner rangetops; SB-PGD4 – 12" wide – gas sealed burner rangetops; SU-PGD – gas cooktops; CG-PGD – electric rangetops)
 - Cast-aluminum, non-stick finish on cooking surface
 - Grease trough
 - Fits over standard surface grates/elements
 - Can also be used to quickly defrost frozen foods
- Hardwood cover (CCH6 – gas open burner rangetops; SU-CCH6 – gas cooktops)
 - Maple hardwood "butcher block" construction
 - Fits over standard surface grates, griddle, or grill
 - Can also be used as cutting board
- Hardwood cutting board – for gas open burner rangetops – (HCB6 – fits 12" wide griddle/simmer plate; HCB18 – fits 18" wide griddle/simmer plate)
 - Maple hardwood "butcher block" construction
- Stainless steel covers – for gas open burner rangetops – (SCG126C – 12" wide griddle cover; SCG18C – 18" wide griddle cover; SCG24C – 24" wide two-piece griddle cover; SCQ126C – 12" wide grill cover; SCQ24C – 24" wide two-piece grill cover); for gas sealed burner rangetops – (CSC12U6 – 12" wide griddle or grill cover)

- Stainless steel cover with Professional handle for use with Professional gas rangetops with a griddle/simmer plate or char-grill
- Separate griddle and grill covers are not interchangeable
- Fit over griddle/simmer plate or over standard grill grates
- Grill cover can be used over surface burners to prevent splatters when grilling
- Do not have to be removed when operating adjacent surface burners (prevents spillage into griddle or grill area when using burners)
- Griddle cleaning kit (GCK)
 - Fast and easy commercial-grade cleaning system
 - Contains enough for 25+ cleanings
 - For use on steel griddles only
 - Kit includes: 32 oz. quick clean griddle cleaner, one pad holder, one pack of 10 griddle polishing pads, one squeegee, and cleaning instruction sheet

Installation accessories – rangetops and indoor wok

- Stainless steel backguard
 - 6" high – gas open burner rangetops, griddle/grill/wok rangetops (T24BG6, T42BG6, T60BG6)
 - 8" high – gas sealed burner rangetops, electric rangetops (P30BG8, P36BG8, P48BG8)
- Stainless steel high shelf
 - Gas open burner rangetops, griddle/grill/wok rangetops, (T24HS24, T42HS24, T60HS24)
 - Gas sealed burner rangetops, electric rangetops (B30HS24, B36HS24, B48HS24)



Wok grate



Wok ring



Portable griddle



Hardwood cover

Gas surface configurations

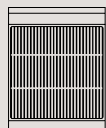
Professional rangetops

VGGT240



24" wide,
griddle/simmer
plate

VGQT240



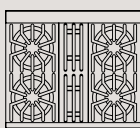
24" wide,
char-grill

VWGT240



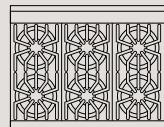
24" wide,
wok/cooker

VGRT530-4B



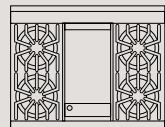
30" wide,
four burners

VGRT536-6B



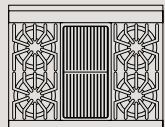
36" wide, six burners

VGRT536-4G



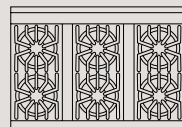
36" wide, four burners
12" wide griddle/simmer
plate

VGRT536-4Q



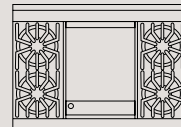
36" wide, four burners
12" wide char-grill

VGRT421-6B



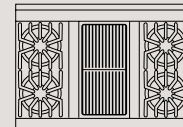
42" wide, six burners

VGRT421-4G



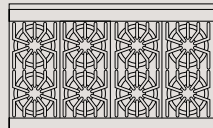
42" wide, four burners
18" wide griddle/simmer
plate

VGRT421-4Q



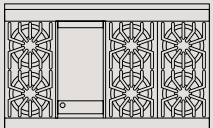
42" wide, four burners
12" wide char-grill

VGRT548-8B



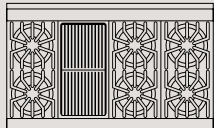
48" wide, eight burners

VGRT548-6G



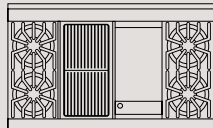
48" wide, six burners
12" wide griddle/simmer plate

VGRT548-6Q



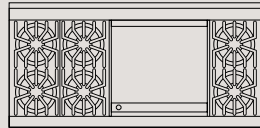
48" wide, six burners
12" wide char-grill

VGRT548-4GQ



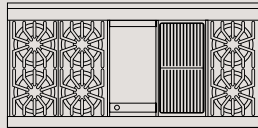
48" wide, four burners
12" wide griddle/simmer plate
12" wide char-grill

VGRT600-6G



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

VGRT600-6GQ



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

■ Stainless steel island trim

- Gas open burner rangetops, griddle/grill/wok rangetops (T24TII, T42TII, T60TII)
- Gas sealed burner rangetops, electric rangetops (B30TII, B36TII, B48TII)

■ Stainless steel countertop side trim

- Gas open burner rangetops and wok (T24CST)
- Gas griddle and grill rangetops (TE24CST)
- Gas sealed burner rangetops/electric rangetop (P24CST)

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



Hardwood cutting board



Stainless steel covers



Griddle cleaning kit

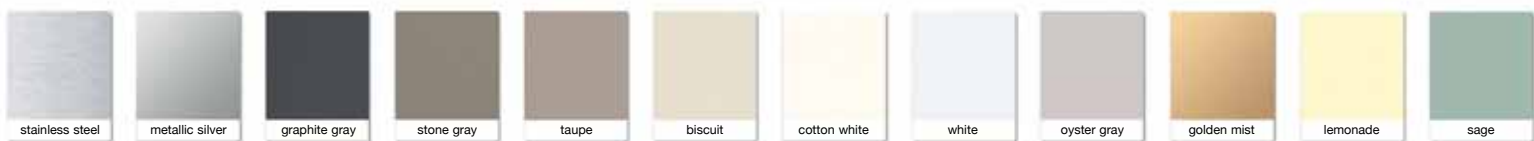
Design integrity



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

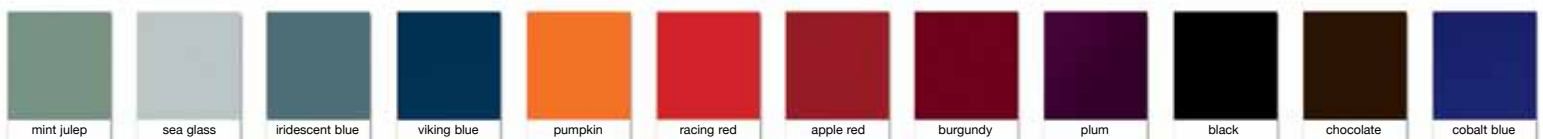


Exclusive finishes

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

Warranty highlights

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



Basic specifications – Gas rangetops

Description	GAS 42" AND 60" WIDE OPEN BURNER RANGETOPS	
	VGRT421	VGRT600
Overall Width	42" (106.7 cm)	59 1/2" (151.1 cm)
Overall Height from Bottom	To top of burner grate – 9 1/8" (23.2 cm), to top of island trim – 8 7/8" (22.5 cm), to top of 6" h. backguard – 13 7/8" (35.2 cm), to top of 10" h. backguard (not available on 30" models) – 17 7/8" (45.4 cm), to top of high-shelf – 31 3/8" (79.7 cm)	
Overall Depth from Rear	To end of knobs – 27 3/4" (70.5 cm)	
Cutout Width	42 1/8" (107.0 cm)	59 5/8" (151.4 cm)
Cutout Height	7 1/2" (19.1 cm) Top of grate support should be 3/8" (1.0 cm) above countertop	
Cutout Depth	24" (61.0 cm) minimum; 25 3/4" (65.4 cm) maximum	
Gas Requirements	Accepts standard residential 1/2" (1.3 cm) ID gas service line. Order either natural gas or LP propane; to field	
Electrical Requirements	120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product	
Maximum Amp Usage	6B – .6 amps 4G – 3.9 amps 4Q – .6 amps	6G – 7.8 amps 6GQ – 4.2 amps
Surface Burner Rating	15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)	
Griddle Burner Rating	18" Wide: 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 ea. NAT./ Two 13,500 BTU ea. LP (Two 4.4 kW ea. NAT./ Two 4.0 kW ea. LP)
Grill Burner Rating	18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 kW LP)	
Approximate Shipping Weight	6B – 176 lb. (79.2 kg) 4G – 186 lb. (83.7 kg) 4Q – 181 lb. (81.5 kg)	6G – 256 lb. (115.2 kg) 6GQ – 251 lb. (113.0 kg)

GAS 30", 36", AND 48" WIDE SEALED BURNER RANGETOPS		
VGRT530	VGRT536	VGRT548
29 7/8" (75.9 cm)	35 7/8" (91.1 cm)	47 7/8" (121.6 cm)
To top of burner grate – 9 1/4" (23.5 cm), to top of island trim – 9 1/8" (23.2 cm), to top of 8" h. backguard – 16 1/8" (41.0 cm), to top of high-shelf – 31 5/8" (80.3 cm)		
To end of side panel – 24 5/16" (61.8 cm), to end of landing ledge – 28 1/16" (71.3 cm), to end of knobs – 28 11/16" (72.9 cm)		
30" (76.2 cm)	36" (91.4 cm)	48" (121.9 cm)
7 5/8" (19.4 cm) Top of side trim should be 3/8" (1.0 cm) above countertop		
convert from natural to LP propane, order optional LP conversion kit.		
.5 amps		
15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP) 18,500 BTU NAT./16,000 BTU LP (5.4 kW NAT./4.9 kW LP)		
–	15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)	
–	18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 kW LP)	
125 lb. (56.7 kg)	6B – 150 lb. (67.5 kg) 4G – 160 lb. (72.0 kg) 4Q – 155 lb. (69.8 kg)	6G – 203 lb. (91.4 kg) 6Q – 193 lb. (89.1 kg) 4GQ – 200 lb. (90.7 kg) 8B – 200 lb. (90.7 kg)

Basic specifications – Electric rangetop, gas griddle, grill, and wok/cooker

Description	ELECTRIC 30" AND 36" WIDE RANGETOPS	
	VERT530	VERT536
Overall Width	29 7/8" (75.9 cm)	35 7/8" (91.1 cm)
Overall Height from Bottom	To top of glass frame – 8 1/8" (20.6 cm), to top of island trim – add 9 1/8" (23.2 cm), to top of 8" backguard – 16 1/8" (41.0 cm), to top of high-shelf – 31 5/8" (80.3 cm)	
Overall Depth from Rear	To end of side panel – 24 5/16" (61.8 cm), to end of knobs – 28 9/16" (72.6 cm), to end of landing ledge – 28 1/16" (71.2 cm)	
Cutout Width	30" (76.2 cm)	36" (91.4 cm)
Cutout Height	7 1/2" (19.1 cm)	
Cutout Depth	24" (61.0 cm) minimum; 25 3/4" (65.4 cm) maximum	
Gas Requirements	–	
Electrical Requirements	3-wire 240-208/120 VAC/60 Hz; 60 amp – Unit is equipped with No. 10 ground wire in conduit. Should be fused separately	
Maximum Amp Usage	240V – 37.1 amps 208V – 30.0 amps	240V – 49.2 amps 208V – 42.6 amps
Surface Burner/Element Rating	Left Front/Left Rear: 240V – 1,800 watts; 208V – 1,350 watts Right Front: 240V – 1,500 watts; 208V – 1,125 watts Right Rear: (dual element) 240V – 2,500/1,000 watts 208V – 1,875/750 watts Bridge: 240V – 800 watts; 208V – 600 watts	Left Front/Left Rear: 240V – 1,800 watts; 208V – 1,350 watts Right Front: 240V – 1,500 watts; 208V – 1,125 watts Right Rear: (dual element) 240V – 2,200/750 watts 208V – 1,650/560 watts Center: (dual element) 240V – 2,700/1,700 watts 208V – 2,025/1275 watts Bridge: 240V – 800 watts; 208V – 600 watts
Approximate Shipping Weight	110 lb. (49.5 kg)	165 lb. (74.3 kg)

GAS 24" WIDE GRIDDLE RANGETOP		GAS 24" WIDE GRILL RANGETOP		GAS 24" WIDE WOK/COOKER	
VGGT240		VGQT240		VGWT240	
23 7/8" (60.6 cm)					
To top of cooking surface – 7 7/8" (20.0 cm), to top of island trim – 8 7/8" (22.5 cm), to top of 6" H. backguard – 13 7/8" (35.2 cm)					
To end of knobs – 27 7/16" (69.7 cm)					
24" (61.0 cm)					
7 1/2" (19.1 cm) Top of grate support should be 3/8" (1.0 cm) above countertop					
Accepts standard residential 1/2" (1.3 cm) ID gas service line. Order either natural gas or LP propane; to field convert from natural to LP propane, order optional LP conversion kit.					
120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product					
7.2 amps		0.5 amps		.08 amps	
Two 15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)		Two 15,000 BTU NAT./14,000 BTU LP (4.4 kW NAT./4.1 kW LP)		27,500 BTU NAT./27,500 BTU LP/Propane (8.1 kW NAT./8.1 kW LP)	
160 lb. (72.0 kg)		160 lb. (72.0 kg)		146 lb. (65.7 kg)	

Basic specifications – Gas cooktops

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

Electric cooktops

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

Basic specifications – Induction cooktops

Description	INDUCTION 30" AND 36" WIDE COOKTOPS		PORTABLE INDUCTION COOKER
	VICU206	VICU266	VICC120
Overall Width	30 3/4" (78.1 cm)	36 3/4" (93.3 cm)	12" (30.5 cm)
Overall Height	5 5/8" (14.3 cm)	5 5/8" (14.3 cm)	3 1/4" (8.3 cm)
Overall Depth	21" (53.3 cm)		15" (38.1 cm)
Cutout Width	28 5/8" (72.2 cm) min 29 3/4" (75.6 cm) max	34 5/8" (87.9 cm) min 35 3/4" (90.8 cm) max	N/A
Cutout Depth	19 1/8" (48.5 cm) minimum 20" (50.8 cm) maximum		N/A
Electrical Requirements	240-208/120VAC/60Hz; factory-installed 4 ft. (121.9 cm) 3-wire conduit with No. 10 ground wire.		120VAC/60Hz
Maximum Amp Usage	240V – 30.8 amps 208V – 30.8 amps	240V – 46.3 amps 208V – 46.3 amps	15 amps
Element Rating	Left Front: 3,700 watts boost/2,300 watts Left Rear: 1,400 watts Right Front: 1,850 watts Right Rear: 1,850 watts	Left Front: 3,700 watts boost/2,300 watts Left Rear: 1,400 watts Center Front/Rear: 1,850 watts Right Front: 1,400 watts Right Rear: 3,300 watts boost/2,300 watts	1,800 watts
Approximate Shipping Weight	52 lb. (23.4 kg)	63 lb. (28.4 kg)	18 lb. (8.0 kg)

Notes

[illegible]

Notes

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Notes

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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

© 2010, Viking Range Corporation
Specifications subject to change without notice.



All gas cooking products



All gas cooking products



03
All electric cooking
products



All electric cooking products



Look for the Replacement Collection icon throughout this brochure, indicating Viking products that can be installed in existing cutouts with little or no cabinetry alterations.

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



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



Follow us on   