



# Professional Custom Series Freestanding Gas 48"W. Sealed Burner Range

COOKING



## Standard Features & Accessories

### All models include

- Right oven—large convection oven
  - Overall capacity—4.0 cu. ft. (23"W. x 16-1/8"H. x 18-3/4"D.)
  - AHAM Standard capacity—3.7 cu. ft. (23"W. x 16-1/8"H. x 17"D.)
  - Three heavy-duty racks/six positions and two halogen oven lights
- Left bake oven
  - Overall capacity—2.1 cu. ft. (12-1/8"W. x 16-1/8"H. x 18-3/4"D.)
  - AHAM Standard capacity—2.0 cu. ft. (12-1/8"W. x 16-1/8"H. x 18-1/8"D.)
  - Two heavy-duty racks/six positions and two halogen oven lights
- **Exclusive** VSH™ Pro Sealed Burner System (VariSimmer™ to High) – combination of unique patented burner and top design provides 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 burner 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
- Shipped standard with heavy-duty metal knobs with stainless steel finish
- Shipped standard with stainless steel island trim
- Standard kickspace height

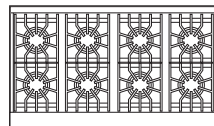
### 8B models include

- **Exclusive** one TruPower Plus™ 18,500 BTU Burner (front right burner position)
- Seven 15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition

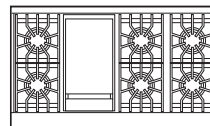
### 6G models include

- **Exclusive** one TruPower Plus™ 18,500 BTU Burner (front right burner position) five 15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- 12"W. thermostatically controlled steel griddle/simmer plate
- Removable grease trough holds two 1/2 cups of liquid

## Model Options



**VGCC548-8B\***  
Eight-Burner



**VGCC548-6G\***  
Six-Burner/Griddle 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).
  - Finish designates door front, lower front panel, and side panels.
- Has black porcelain grates, black porcelain burner caps, black porcelain grate supports/burner bowls, and stainless steel knobs and black switches.
- White (WH)
  - Finish designates door front, lower front panel, side panels, porcelain grate supports/burner bowls, porcelain center worktop, and knobs/switches.
  - 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 endcaps and 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 (VGCC548-8BSS). If ordering optional brass accent, specify code at end (VGCC548-8BSSBR). If ordering optional LP conversion, specify code at end (VGCC548-8BSSBRPL).





## Professional Custom Series Freestanding Gas 48"W. Sealed Burner Range



### Standard Features & Accessories

#### All models include

- Right oven—large convection oven
  - Overall capacity—4.0 cu. ft. (23"W. x 16-1/8"H. x 18-3/4"D.)
  - AHAM Standard capacity—3.7 cu. ft. (23"W. x 16-1/8"H. x 17"D.)
  - Three heavy-duty racks/six positions and two halogen oven lights
- Left bake oven
  - Overall capacity—2.1 cu. ft. (12-1/8"W. x 16-1/8"H. x 18-3/4"D.)
  - AHAM Standard capacity—2.0 cu. ft. (12-1/8"W. x 16-1/8"H. x 18-1/8"D.)
  - Two heavy-duty racks/six positions and two halogen oven lights
- **Exclusive** VSH™ Pro Sealed Burner System (VariSimmer™ to High) – combination of unique patented burner and top design provides 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 burner 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
- Shipped standard with heavy-duty metal knobs with stainless steel finish
- Shipped standard with stainless steel island trim
- Standard kickspace height

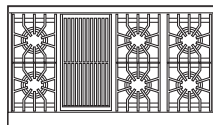
#### 6Q models include

- **Exclusive** one TruPower Plus™ 18,500 BTU Burner (front right burner position)
- Five 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

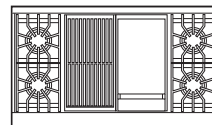
#### 4GQ models include

- 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
- 12"W. grill with flavor generator plates and automatic ignition/re-ignition

### Model Options



**VGCC548-6Q\***  
Six-Burner/Grill Range



**VGCC548-4GQ\***  
Four-Burner/Grill/Griddle 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).
  - Finish designates door front, lower front panel, and side panels.
- White (WH)
  - Finish designates door front, lower front panel, side panels, porcelain grate supports/burner bowls, porcelain center worktop, and knobs/switches.
  - 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 endcaps and 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 (VGCC548-6QSS). If ordering optional brass accent, specify code at end (VGCC548-6QSSBR). If ordering optional LP conversion, specify code at end (VGCC548-6QSSBRLP).





# COOKING

## Professional Custom Series Freestanding Gas 48"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

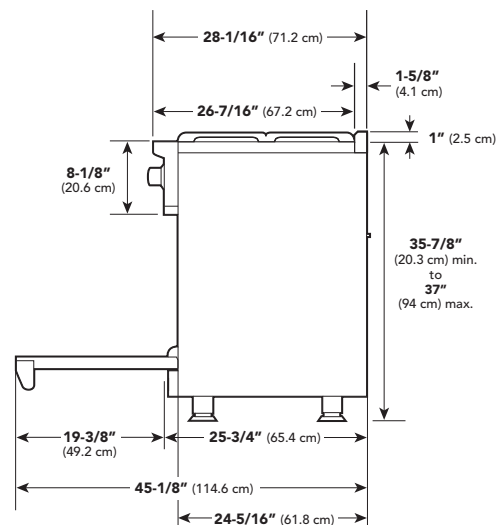
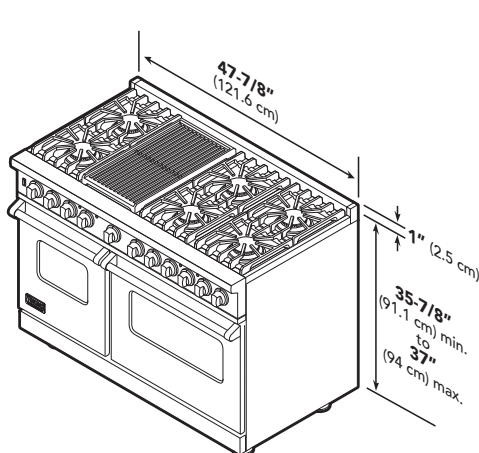


**VGCC548-8B**  
Eight-Burner

**VGCC548-6G**  
Six-Burner/  
Griddle Range

**VGCC548-6Q**  
Six-Burner/  
Grill Range

**VGCC548-4GQ**  
Four-Burner/  
Grill/Griddle Range



#### All models

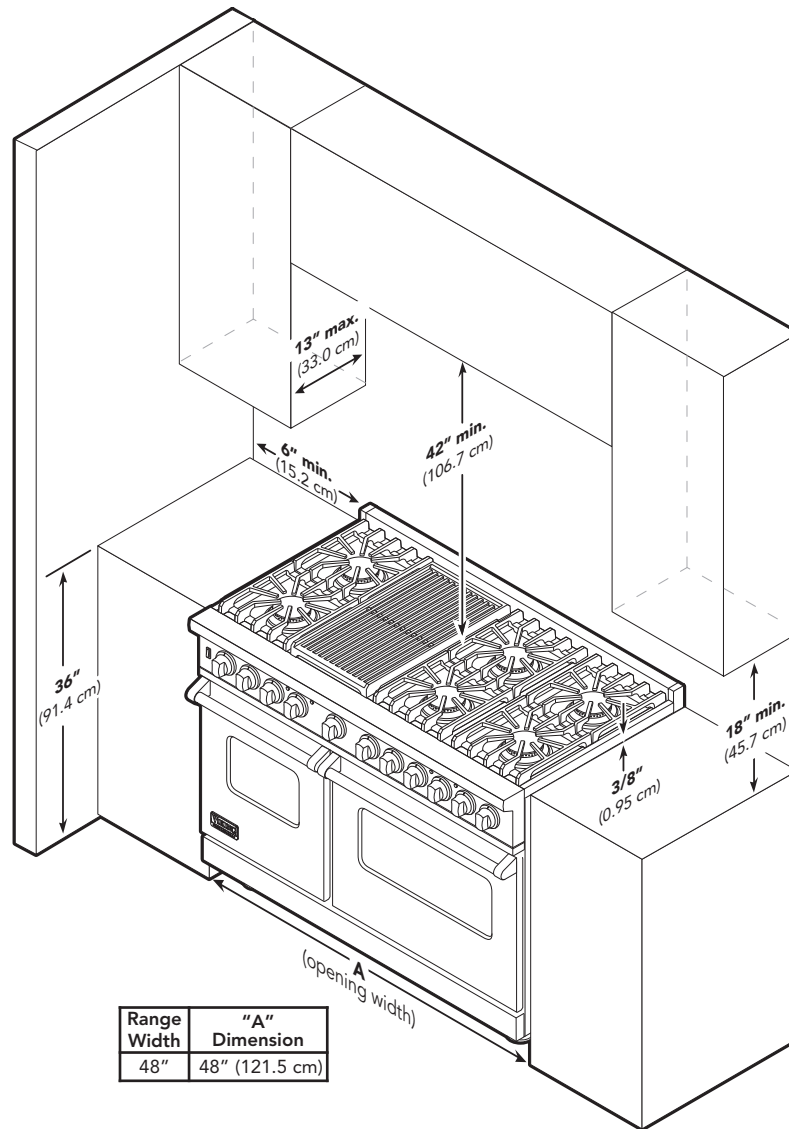
Overall width	47-7/8" (121.6 cm)
Overall height	
Base height	
To top of side trim	35-7/8" (91.1 cm) min. to 37" (94.0 cm) max.
Legs adjust (with "spindles" fully extended)	1-1/8" (2.9 cm)
Additions to base height	
To top of island trim	Add 1" (2.5 cm)
To top of 8" backguard	Add 8" (20.3 cm)
To top of 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	
Right	23" (58.4 cm)
Left	12-1/8" (30.8 cm)
Interior height	
Both	16-1/8" (41.0 cm)
Interior depth	
Right	Overall – 18-3/4" (47.6 cm)/AHAM – 17" (43.2 cm)
Left	Overall – 18-3/4" (47.6 cm)/AHAM – 18-1/8" (46.0 cm)
Overall interior size	
Right	Overall – 4.0 cu. ft./AHAM – 3.7 cu. ft.
Left	Overall – 2.1 cu. ft./AHAM – 2.0 cu. ft.





### Dimensions & Specifications

#### CLEARANCE DIMENSIONS



Range Width	"A" Dimension
48"	48" (121.5 cm)

#### Minimum clearances from adjacent combustible construction

- Cooking surface and below, i.e., 36" (91.4 cm) and below
    - Sides—0"
    - Rear—0" with 8" backguard or high-shelf; 0" with island trim and non-combustible rear wall; 6" (15.2 cm) with island trim and combustible rear wall
    - Top grate support—36" (91.4 cm)
  - Above cooking surface, i.e., above 36" (91.4 cm)
    - Sides—6" (15.2 cm)
    - 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
    - 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
    - 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.
    - 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.
- 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.
  - 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.



# COOKING

## Professional Custom Series Freestanding Gas 48"W. Sealed Burner Range



### 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
  - o Natural gas 5.0" W.C.P.
  - o 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—
  - o 8B—1.89
  - o 6G—1.89
  - o 6Q—1.89
  - o 4GQ—1.89



#### PLUMBING

Not applicable

## Installation Requirements

### ACCESS REQUIREMENTS

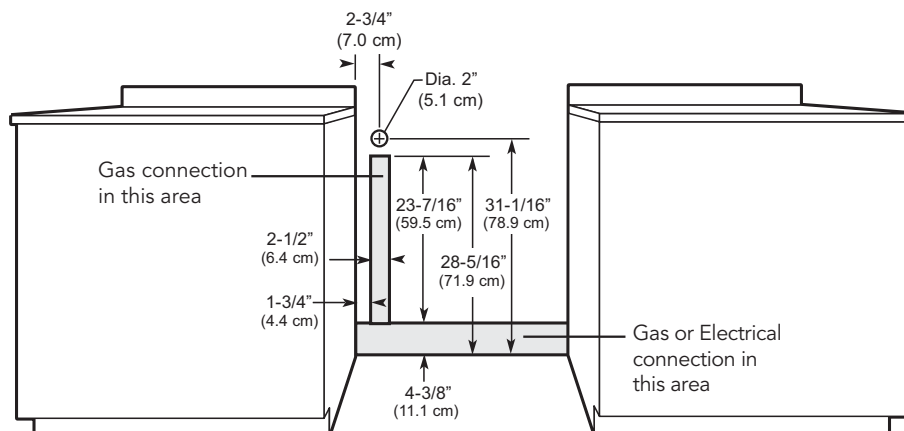


**VGCC548-8B**  
Eight-Burner

**VGCC548-6G**  
Six-Burner/  
Griddle Range

**VGCC548-6Q**  
Six-Burner/  
Grill Range

**VGCC548-4GQ**  
Four-Burner/  
Grill/Griddle Range



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

	VGCC548-8B	VGCC548-6G	VGCC548-6Q	VGCC548-4GQ
Surface burner rating				
Grated burners (each)		<b>15,000 BTU LP (4.4 kW)/12,500 BTU LP (3.7 kW)</b>		
TruPower Plus™ burner (front right)		18,500 BTU Nat. (5.4 kW)	18,500 BTU Nat. (5.4 kW)	18,500 BTU Nat. (5.4 kW)
	16,600 BTU LP (4.9 kW)	16,600 BTU LP (4.9 kW)	16,600 BTU LP (4.9 kW)	
One griddle		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)
One grill			18,000 BTU Nat. (5.3 kW)/ 16,000 BTU LP (4.7 kW)	18,000 BTU Nat. (5.3 kW)/ 16,000 BTU LP (4.7 kW)
Broil burner rating				
Right oven only		<b>18,000 BTU Nat. (5.3 kW)/16,000 BTU LP (4.7 kW)</b>		
Bake burner rating				
Right		<b>30,000 BTU Nat./LP (8.8 kW)</b>		
Left		<b>15,000 BTU Nat./LP (4.4 kW)</b>		





# COOKING

## Professional Custom Series Freestanding Gas 48"W. Sealed Burner Range



### ★ 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 48"W. range

Model	Description	Approx. ship wt. lbs. (kg)
P48TII	48"W. island trim	15 (6.8)

#### 8"H. Backguard

- Stainless Steel (SS)
- Coordinates with all finishes

Model	Description	Approx. ship wt. lbs. (kg)
P48BG8	48"W. backguard	24 (10.8)

#### High-shelf

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

Model	Description	Approx. ship wt. lbs. (kg)
B48HS24	48"W. high-shelf	60 (27.0)

#### 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)
P48CRT	48"W. countertop rear trim	2 (0.9)





# COOKING

## Professional Custom Series Freestanding Gas 48"W. Sealed Burner Range



### ★ 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)
P48CBF4	48"W. curb base front	11 (5.0)

#### LP/Propane Conversion Kit

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

Model	Description	Approx. ship wt. lbs. (kg)
LPKPDR	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.



