

DUAL FUEL SELF-CLEAN RANGE

RDSCD230-5B – 30" WIDE



Features and Functions

- Wide variety of BTU ratings to accommodate all types of surface cooking needs – including a NEW fifth burner
 - Left front – 18,000 BTU (dual stacked burner)
 - Left rear – 8,000 BTU
 - Center – 9,000 BTU
 - Right front – 17,000 BTU
 - Right rear – 12,000 BTU
- Sealed burners with porcelainized, cast-iron burner caps
- **Exclusive** – SureSpark™ Ignition System
 - Automatic electric spark ignition/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
 - 4.7 cu. ft. overall
 - 4.1 cu. ft. measured to AHAM standard(See specifications chart for oven interior dimensions)
- High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cook, Convection Roast, Hi Broil, Medium Broil, Low Broil, Convection Broil, Convection Dehydrate, and Convection Defrost
- **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



30" Wide Dual Fuel Self-Clean Range

- Concealed 10-pass dual bake element provides precise temperature control
- 10-pass broiler with heat reflector provides superior broiling performance
- Rapid Ready™ Preheat provides one of the fastest preheat times so your oven is ready to cook when you are
- Oven has six porcelain-coated rack supports and comes standard with three TruGlide™ full extension oven racks
- Halogen oven lighting provides excellent visibility
- Heavy-duty broiler pan and tray provide better broiling performance
- Shipped standard with 6" high backguard

Easy Operation and Cleanup

- Extremely large self-clean convection oven
- Permanently sealed burners – spills cannot enter the one-piece tooled and porcelainized burner box
- Durable metal die-cast knobs with child-proof, push-to-turn safety feature
- Customer removable knobs, grates, and burners/caps for easy cleaning
- Grate design provides continuous cooking surface for easy movement of pots and pans

Installation Accessories

- Island trim
- High shelf
- Countertop side trim
- Countertop rear trim
- Curb base and custom curb base front

Exclusive Finishes

- Available in Stainless Steel (SS), Black (BK), White (WH), Apple Red (AR), Biscuit (BT), Burgundy (BU), Chocolate (CH), Cinnamon (CN), Cobalt Blue (CB), Cotton White (CW), Dijon (DJ), Graphite Gray (GG), Iridescent Blue (IB), Kettle Black (KB), Lemonade (LE), Mint Julep (MJ), Plum (PL), Racing Red (RR), Sage (SA), Sea Glass (SE), Stone Gray (SG), Taupe (TP), Viking Blue (VB) and Wasabi (WS)

Customizable Options

- Shipped standard with chrome knob and handle inserts
- Create your own look with customizable knob and handle inserts
- Accessory kits available in the following finishes:
 - Paintable clear plastic
 - Wood – cherry, oak, maple, and unfinished maple (can be stained to match existing cabinetry)

Warranty Highlights*

- Three-year full – complete unit
- Ninety-day full – cosmetic parts such as glass, painted items, and decorative items
- Lifetime limited – stainless steel exterior
- Ten-year limited – porcelain oven
- Five-year limited – surface/tube burners

* Warranty valid on Viking products shipped within the United States and Canada



DESCRIPTION	DUAL FUEL SELF CLEAN 30" WIDE RANGE
	RDSCD230-5B
Overall Width	29 7/8" (75.9 cm)
Overall Height	To top of side trim – 35 7/8" (91.1 cm) minimum; 37" (94.0 cm) maximum; legs adjust – 1 1/8" (2.9 cm)
Overall Depth from Rear	To front of side panel – 25" (63.5 cm) To front of door – 25 3/4" (65.4 cm) To front of control panel – 27 1/8" (68.9 cm) To end of knobs – 29" (73.7 cm)
Additions to Overall Height	To top of island trim – add 0" (0.0 cm) To top of 6" h. backguard – add 6" (15.2 cm) To top of high shelf – add 18 3/16" (46.2 cm)
Gas Requirements	Ships standard for Natural gas. Field convert with LP conversion kit (shipped with product); accepts standard residential 1/2" (1.3 cm) ID gas service line.
Gas Manifold Pressure	Natural 5.0" W.C.P./ Liquid Propane L/P 10.0" W.C.P.
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
Surface Burner Rating Natural/LP	Left Front: 18,000 BTU Nat./16,000 BTU LP/Propane (5.3 kW Nat./4.7 kW LP/Propane) Left Rear: 8,000 BTU Nat./7,500 BTU LP/Propane (2.3 kW Nat./2.2 kW LP/Propane) Center: 9,000 BTU Nat./8,100 BTU LP/Propane (2.7 kW Nat./2.4 kW LP/Propane) Right Front: 17,000 BTU Nat./15,300 BTU LP/Propane (5.0 kW Nat./4.5 kW LP/Propane) Right Rear: 12,000 BTU Nat./11,500 BTU LP/Propane 3.5 kW Nat./3.4 kW LP/Propane)
Oven Interior Width	25 5/16" (64.6 cm)
Oven Interior Height	16 1/2" (41.9 cm)
Oven Interior Depth	Overall: 19 1/2" (49.5 cm); AHAM* – 16 13/16" (42.7 cm)
Oven Volume	Overall: 4.7 cu. ft.; AHAM* – 4.1 cu. ft.
Approximate Shipping Weight	410 lb. (184.5 kg)

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



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For product information, call 1-888-VIKING1 (845-4641), or visit the Viking website at vikingrange.com.

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