



### Standard Features & Accessories

### All models include

- Large, self-cleaning oven
- Right oven (convection bake/broil)
   O Overall capacity—4.0 cu. ft.
   (23"W. x 16-1/8"H. x 18-3/4"D.)
  - o AHAM Standard capacity—3.3 cu. ft. (23"W. x 15-3/8"H. x 17"D.)
  - o Three heavy-duty racks/six positions and two halogen oven lights
- Left oven (bake, with electric spark ignition and "flame sensor" shut-off)
   O Overall capacity—2.1 cu. ft. (12-1/8"W. x 16-1/8"H. x 18-3/4"D.)
  - o AHAM Standard capacity—2.0 cu. ft. (12-1/8"W. x 16-1/8"H. x 18-1/8"D.)
  - o Two heavy-duty racks/six positions and two halogen oven lights
- Exclusive VSH<sup>™</sup> Pro Sealed Burner System (VariSimmer<sup>™</sup> 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

COOKING

• Standard kickspace height

### 8B models include

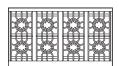
- Exclusive One TruPower Plus™ 18,500 BTU Burner (front right burner position)
- Seven 15,000 BTU brass sealed burners with porcelain/ cast iron caps and automatic ignition/re-ignition

### 6G models include

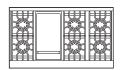
- Exclusive One TruPower Plus™ 18,500 BTU Burner (front right burner position)
- Five 15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- 12"W. thermostatically controlled steel griddle/simmer plate
- Removable grease trough holds two 1/2 cups of liquid

## **Model Options**





VGSC548-8B\* Eight-Burner Range



VGSC548-6G\* 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).
- o Finish designates door front, lower front panel, and side panels.
- All finishes have black porcelain grates, black porcelain burner caps, black porcelain grate supports, stainless steel knobs and black switches.
- 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 caps, and knob bezels.
   Brass components have a durable protective coating for maintenancefree normal use.

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

### ORDERING INSTRUCTIONS

First specify model number, and then color code (VGSC548-8B**SS**). If ordering optional brass accent, specify code at end (VGSC548-8BSSBR).

If ordering optional LP conversion, specify code at end (VGSC548-4GSSBRLP).







### Standard Features & Accessories

### All models include

- Large, self-cleaning oven
- Right oven (convection bake/broil)
   o Overall capacity—4.0 cu. ft.
   (23"W. x 16-1/8"H. x 18-3/4"D.)
  - o AHAM Standard capacity—3.3 cu. ft. (23"W. x 15-3/8"H. x 17"D.)
  - o Three heavy-duty racks/six positions and two halogen oven lights
- Left oven (bake, with electric spark ignition and "flame sensor" shut-off)
   O Overall capacity—2.1 cu. ft. (12-1/8"W. x 16-1/8"H. x 18-3/4"D.)
  - o AHAM Standard capacity—2.0 cu. ft. (12-1/8"W. x 16-1/8"H. x 18-1/8"D.)
  - o Two heavy-duty racks/six positions and two halogen oven lights
- Exclusive VSH<sup>™</sup> Pro Sealed Burner System (VariSimmer<sup>™</sup> 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

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 Exclusive two piece removable porcelainized drip pan holds three quarts of liquid

### 4GQ models include

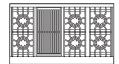
- Four 15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- 12"W. thermostatically controlled steel griddle/simmer plate
- 12"W. grill with flavor generator plates and automatic ignition/reignition

### 4G models include

- Four 15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- 24"W. thermostatically controlled steel griddle/simmer plate

## **Model Options**





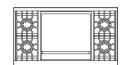
VGSC548-6Q\* Six-Burner/Grill Range

# VGSC548-4GQ\* Four-Burner/Grill/Griddle Range



stainless ste switches.

 All finishes have stainless steel handle/chrome-plated brackets and stainless steel drip tray pull, control panel, and landing ledge.



VGSC548-4G\* Four-Burner/24"W. Griddle Range

 Brass Accent Option (BR)—nameplate, handle end caps, and knob bezels.
 Brass components have a durable protective coating for maintenancefree normal use.

### 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.

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

### ORDERING INSTRUCTIONS

First specify model number, and then color code (VGSC548-6QSS). If ordering optional brass accent, specify code at end (VGSC548-6QSSBR). If ordering optional LP conversion, specify code at end (VGSC548-4GQSSBRLP).







COOKING

# Please see Installation Notes &

### Accessories

for important installation

installation

information

including

backguard, highshelf, island trim,

and curb base front.



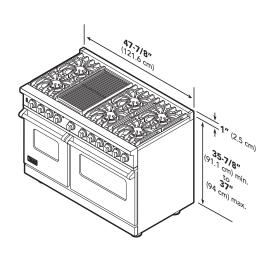
Star-K Kosher Certification for use on the Jewish Sabbath or Jewish holidays

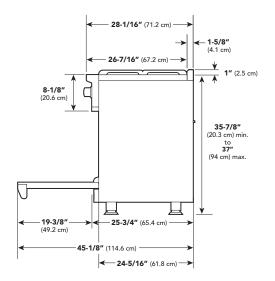
## **Dimensions & Specifications**

**PRODUCT DIMENSIONS & DOOR SWING** 



VGSC548-8B Eight-Burner Range VGSC548-6G Six-Burner/ Griddle Range VGSC548-6Q Six-Burner/ Grill Range VGSC548-4GQ Four-Burner/ Grill/Griddle Range VGSC548-4G Four-Burner/ 24"W. Griddle Range





\*Add 3/4" (1.9 cm) to overall depth for 48"W. VGSC models installed against a combustible wall. A standoff is included on the 48"W. VGSC model range and is required for installation against a combustible wall. These standoffs can be easily removed if installing against a non-combustible wall.

| Installing against a non-e                   | ombasticie wan.                                      |  |
|--|--|--|
|  | 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                              |  |  |
| Right  | Overall - 16-1/8" (41.0 cm)/AHAM - 15-3/8" (39.1 cm) |  |
| Left   | Overall - 16-1/8" (41.0 cm)/AHAM - 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 – 3.3 cu. ft.             |  |
| Left   | Overall - 2.1 cu. ft./AHAM - 2.0 cu. ft.             |  |



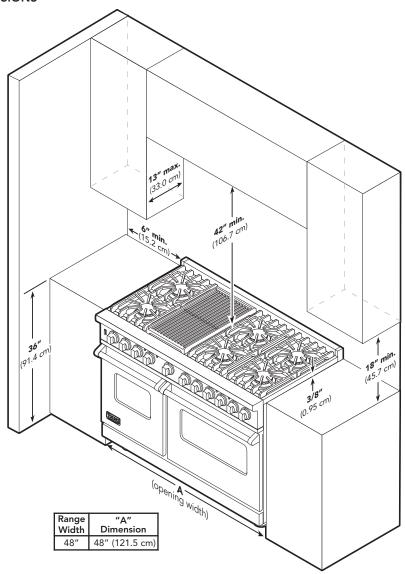




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## **Dimensions & Specifications**

### **CLEARANCE DIMENSIONS**



## 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 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
- 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.
- 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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### **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/threeprong plug
- 120 V/60 Hz
- Maximum amp usage-
- o 8B—1.89
- o 6G-1.89 o 6Q-1.89
- o 4GQ-1.89
- o 4G-1.89





## **PLUMBING**

Not applicable

## **Installation Requirements**

**ACCESS REQUIREMENTS** 

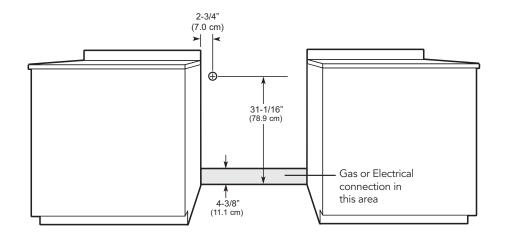


VGSC548-8B **Eight-Burner** Range

VGSC548-6G Six-Burner/ Griddle Range VGSC548-6Q Six-Burner/ **Grill Range** 

VGSC548-4GQ Four-Burner/ Grill/Griddle Range

VGSC548-4G Four-Burner/ 24"W. Griddle Range





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

|                       | VGSC548-8B                  | VGSC548-6G                | VGSC548-6Q                 | VGSC548-4GQ               | VGSC548-4G               |
|-----------------------|-----------------------------|---------------------------|----------------------------|---------------------------|--------------------------|
| Surface burner rating |                             |                           |                            |                           |                          |
| Grated burners (eac   | rh)                         | 15,000 BTU                | LP (4.4 kW)/12,500 BTU LP  | (3.7 kW)                  |                          |
| TruPower Plus™        | 18,500 BTU Nat. (5.4 kW)/   | 18,500 BTU Nat. (5.4 kW)/ | 18,500 BTU Nat. (5.4 kW)/  |                           |                          |
| burner (front right)  | 16,600 BTU LP (4.9 kW)      | 16,600 BTU LP (4.9 kW)    | 16,600 BTU LP (4.9 kW)     |                           |                          |
|                       |                             |                           |                            |                           | Two at                   |
| One griddle           |                             | 15,000 BTU Nat. (4.4 kW)/ | 1                          | 15,000 BTU Nat. (4.4 kW)/ | 15,000 BTU Nat. (4.4 kW) |
|                       |                             | 12,500 BTU LP (3.7 kW)    |                            | 12,500 BTU LP (3.7 kW)    | 12,500 BTU LP (3.7 kW)   |
| One grill             |                             |                           | 18,000 BTU Nat. (5.3 kW)/  | 18,000 BTU Nat. (5.3 kW)/ | ,                        |
|                       |                             |                           | 16,000 BTU LP (4.7 kW)     | 16,000 BTU LP (4.7 kW)    |                          |
| Broil burner rating   |                             |                           |                            |                           |                          |
| Right oven only       |                             | 18,000 BTU N              | lat. (5.3 kW)/16,000 BTU L | .P (4.7 kW)               |                          |
| Bake burner rating    |                             |                           |                            |                           |                          |
| Right                 | 30,000 BTU Nat./LP (8.8 kW) |                           |                            |                           |                          |
| Left                  |                             | 15                        | 6,000 BTU Nat./LP (4.4 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 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

## 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\***

- Three-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

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

