



Viking Pricing Master  
MEXICO, 2025

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PREMIUM

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# TUSCANY

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**TVDR Freestanding Tuscany Dual Fuel 36"W. Range**



**TVDR3614B**

**Tuscany 36"W. Range**

- **TVDR3614B** – 4 gas burners
- High performance burners provide fast boil times and a gentle simmer
  - 20,000 BTU – 8,500 BTU high burner ratings
- Stainless steel burner pan
- Electronic spark ignition on all burners
- Porcelain coated cast iron burner grates
- 3.8 cu ft. electric oven
  - 25-3/4"W. x 13"H. x 19-5/8" D.
  - Stainless steel oven cavity
  - Five rack positions with two oven racks including one TruGlide™ Rack
  - Eight cooking functions – Bake, Convection Bake, Tru Convection, Low Broil, High Broil, Convection Broil, Defrost, Proof
  - Two oven lights
- Storage drawer for baking pans with soft-close drawer glides

Model	Finish	Description	USD	WT lb (kg)
<b>TVDR3614B</b>	ECF	Four Burners	\$27,411	500 (225)

**ECF - Exclusive Color Finishes** include Damascus Gray (BDG), Cast Black (BCS), Slate Blue (BSB), Antique Bronze (BAN), November Sky (BNS), Spiced Cider (BSC), Eucalyptus (BEU), Splash (BSP), Martini (BMA), Blush (BBH), Ivy (BIV), Pure White (BPW), Golden Hour (BGH), Nantucket (BNA), Squall (BSQ), Valentine (BVA), Onyx (BON), Daffodil (BDA).

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>CBGTVDR</b>	N/A	Bamboo cover for Tuscany griddle	\$186	5 (2.3)
<b>LPKTVDR1</b>	N/A	LP/Propane Conversion Kit	\$241	2 (0.9)

**TVDR Freestanding Tuscany Dual Fuel 48”W. Ranges**



**TVDR4814G**

**Tuscany 48”W. Range**

- Three different top configurations
  - **TVDR4816B** – 6 gas burners
  - **TVDR4814G** – 4 gas burners; electric griddle
  - **TVDR4814I** – 4 gas burners; two induction elements
- High performance burners provide fast boil times and a gentle simmer
  - 20,000 BTU – 8,500 BTU high burner ratings
- Stainless steel burner pan
- Electronic spark ignition on all burners
- Porcelain coated cast iron burner grates
- 3.8 cu ft. electric oven
  - 25-3/4”W. x 13”H. x 19-5/8” D.
  - Stainless steel oven cavity
  - Five rack positions with two oven racks including one TruGlide™ Rack
  - Eight cooking functions – Bake, Convection Bake, Tru Convection, Low Broil, High Broil, Convection Broil, Defrost, Proof
  - Two oven lights
- 2.4 cu ft. oven (right oven)
  - 11-5/8”W. x 18-1/4”H. x 19-5/8”D.
  - Side swing oven door
  - One oven rack
- Storage drawer for baking pans with soft-close drawer glides

Model	Finish	Description	USD	WT lb (kg)
<b>TVDR4816B</b>	ECF	Six Burners	\$31,382	575 (258.8)
<b>TVDR4814G</b>	ECF	Four Burners/12”W. Griddle	\$33,659	585 (263.3)
<b>TVDR4814I</b>	ECF	Four Burners/Two Induction Elements	\$33,659	585 (263.3)

**ECF - Exclusive Color Finishes** include Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced, Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON), Daffodil (DA)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>CBGTVDR</b>	N/A	Bamboo cover for Tuscany griddle	\$186	5 (2.3)
<b>LPKTVDR1</b>	N/A	LP/Propane Conversion Kit	\$241	2 (0.9)

**TVDR Freestanding Tuscany Dual Fuel 66”W. Ranges**



**TVDR6616G**

**Tuscany 66”W. Range**

- Three different top configurations
  - **TVDR6618B** – 8 gas burners
  - **TVDR6616G** – 6 gas burners; electric griddle
  - **TVDR6616I** – 6 gas burners; two induction elements
- High performance burners provide fast boil times and a gentle simmer
  - 20,000 BTU – 8,500 BTU high burner ratings
- Stainless steel burner pan
- Electronic spark ignition on all burners
- Porcelain coated cast iron burner grates
- 3.8 cu ft. electric oven (both ovens)
  - 25-3/4”W. x 13”H. x 19-5/8” D.
  - Stainless steel oven cavity
  - Five rack positions with two oven racks including one TruGlide™ Rack
  - Eight cooking functions – Bake, Convection Bake, Tru Convection, Low Broil, High Broil, Convection Broil, Defrost, Proof
  - Two oven lights
- Storage drawer for baking pans with soft-close drawer glides

Model	Finish	Description	USD	WT lb (kg)
<b>TVDR6618B</b>	ECF	Eight Burners	\$41,117	745 (337.9)
<b>TVDR6616G</b>	ECF	Six Burners/12”W. Griddle	\$42,910	745 (337.9)
<b>TVDR6616I</b>	ECF	Six Burners/Two Induction Elements	\$42,910	745 (337.9)

**ECF - Exclusive Color Finishes** include Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>CBGTVDR</b>	N/A	Bamboo cover for Tuscany griddle	\$186	5 (2.3)
<b>LPKTVDR1</b>	N/A	LP/Propane Conversion Kit	\$241	2 (0.9)



TVWH Tuscany Built-In 18”H./24”D. Wall Hoods/Accessories/Dishwasher Panel



TVDDP524

**Tuscany Dishwasher Door Panel Kit**

- For use with all FDWU model dishwashers
- Includes panel and handle

Model	Finish	Description	USD	WT lb (kg)
TVDDP524	ECF	For use with all FDWU dishwashers	\$1,242	14 (6.3)

**ECF - Exclusive Color Finishes** include Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).



# 5/7 SERIES COOKING

Viking Pricing Master MEXICO, 2025



**VGIC Freestanding Gas 30"W. Open Burner Range**



**VGIC53024B**

**30"W./24"D. Gas Open Burner Range**

- **Exclusive** SureSpark™ Ignition System for all burners
- 4-15,000 BTU SS open burners with porcelain/cast iron caps and automatic ignition/re-ignition
- **Exclusive** VariSimmer setting for all burners
- Center grate allows movement of cooking vessels across entire top surface
- Removable porcelain burner bowls
- **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
- Extremely large convection oven
  - Overall 23"W. x 16½"H. x 18¾"D. – 4.0 cu. ft.
  - AHAM Standard 23"W. x 16½"H. x 17"D. – 3.7 cu. ft.
  - Three heavy-duty racks/six porcelain coated rack positions
  - Two halogen lights
- **NEW** larger window opening
- **NEW** BlackChrome™ knobs shipped standard
- Shipped with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
<b>VGIC53024B (NAT)*</b>	<b>SS</b>	Four Burners – 5 Series	<b>\$6,005</b>	410 (186)
	ECF		\$8,414	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\*Factory LP conversion – no additional charge – add LP after color code

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>TGOG530</b>	N/A	TruGlide Rack for VGIC 30"	\$208	5 (2.3)
<b>BG8530SS</b>	N/A	8"H. Backguard	\$494	14 (6.3)
<b>HS24530SS</b>	N/A	High Shelf	\$1,044	45 (20.3)
<b>P24CSTSS</b>	N/A	Countertop Side Trim (2 pieces)	\$241	2 (0.9)
<b>P30CRTSS</b>	N/A	Countertop Rear Trim	\$98	2 (0.9)
<b>P30CBF4SS</b>	N/A	Curb Base and Custom Curb Base Front	\$351	9 (4.1)
<b>LPKPDR</b>	N/A	LP/Propane Conversion Kit	\$208	2 (0.9)

**VGIC Freestanding Gas 36"W. Open Burner Ranges**



**VGIC53626B**

**36"W./24"D. Gas Open Burner Range**

- **Exclusive** SureSpark™ Ignition System for all burners
- 6-15,000 BTU SS open burners with porcelain/cast iron caps and automatic ignition/re-ignition
- **Exclusive** VariSimmer setting for all burners
- Removable porcelain burner bowls
- **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
- Extremely large convection oven
  - Overall 29"W. x 16½"H. x 18¾"D. – 5.1 cu. ft.
  - AHAM Standard 29"W. x 16½"H. x 17"D. – 4.6 cu. ft.
  - Three heavy-duty racks/six porcelain coated rack positions
  - Two halogen lights
- **NEW** larger window opening
- **NEW** BlackChrome™ knobs shipped standard
- Shipped with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VGIC53626B (NAT)*	SS	Six Burners – 5 Series	\$7,182	500 (225)
	ECF		\$9,822	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\*Factory LP conversion – no additional charge – add LP after color code

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
TGOG536	N/A	TruGlide Rack for VGIC 36"	\$230	7 (3.2)
BG8536SS	N/A	8"H. Backguard	\$549	17 (7.7)
HS24536SS	N/A	High Shelf	\$1,154	50 (22.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$241	2 (0.9)
P36CRTSS	N/A	Countertop Rear Trim	\$109	2 (0.9)
P36CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$384	10 (4.5)
LPKPDR	N/A	LP/Propane Conversion Kit	\$208	2 (0.9)

**VGIC Freestanding Gas 48”W. Open Burner Ranges**



**VGIC54828B**

**48”W./24”D. Gas Open Burner Range**

- **Exclusive** SureSpark™ Ignition System for all burners
- 8-15,000 BTU SS open burners with porcelain/cast iron caps and automatic ignition/re-ignition
- **Exclusive** VariSimmer setting for all burners
- Removable porcelain burner bowls
- **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
- Right Oven - large convection oven
  - Overall 23”W. x 16½”H. x 18¾”D. – 4.0 cu. ft.
  - AHAM Standard 23”W. x 16½”H. x 17”D. – 3.7 cu. ft.
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
- Two halogen lights
- Left bake oven
  - Overall 12½”W. x 16½”H. x 18¾”D. – 2.1 cu. ft.
  - AHAM 12½”W. x 16½”H. x 18½”D. – 2.0 cu. ft.
  - Two heavy-duty racks/six porcelain coated rack positions
- Larger window opening
- BlackChrome™ knobs shipped standard
- Shipped with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
<b>VGIC54828B (NAT)*</b>	<b>SS</b>	Eight Burners – 5 Series	<b>\$11,175</b>	575 (258.8)
	ECF		\$14,057	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\*Factory LP conversion – no additional charge – add LP after color code

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>TGOG530</b>	N/A	TruGlide Rack	\$208	5 (2.3)
<b>BG8548SS</b>	N/A	8”H. Backguard	\$637	24 (10.8)
<b>HS24548SS</b>	N/A	High Shelf	\$1,462	60 (27.0)
<b>P24CSTSS</b>	N/A	Countertop Side Trim (2 pieces)	\$241	2 (0.9)
<b>P48CRTSS</b>	N/A	Countertop Rear Trim	\$120	2 (0.9)
<b>P48CBF4SS</b>	N/A	Curb Base and Custom Curb Base Front	\$450	11 (5.0)
<b>LPKPDR</b>	N/A	LP/Propane Conversion Kit	\$208	2 (0.9)

VGR Freestanding 5 Series Gas 30"W. Sealed Burner Range



VGR5304B

30"W./24"D. 5 Series Gas Sealed Burner Range

- **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** 1 - TruPower Plus™18,500 BTU Burner (front right burner position)
- 3-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- **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
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- Center grate allows movement of cooking vessels across entire top surface
- **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
- Extremely large convection oven
  - Overall 23"W. x 16½"H. x 18¾"D. – 4.0 cu. ft.
  - AHAM Standard 23"W. x 16½"H. x 17"D. – 3.7 cu. ft.
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
  - Two halogen lights
- **NEW Exclusive** GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- **NEW** BlackChrome™ Knobs ship standard
- Shipped with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VGR5304B (NAT)*	SS	Four Burner – 5 Series	\$6,764	410 (186)
	ECF		\$9,173	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\*Factory LP conversion – no additional charge – add LP after color code

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG8530SS	N/A	8"H. Backguard	\$494	14 (6.3)
HS24530SS	N/A	High Shelf	\$1,044	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$241	2 (0.9)
P30CRTSS	N/A	Countertop Rear Trim	\$98	2 (0.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$351	9 (4.1)
LPKPDR	N/A	LP/Propane Conversion Kit	\$208	2 (0.9)

VGR Freestanding 5 Series Gas 36"W. Sealed Burner Ranges



VGR5366B



VGR5364G

36"W./24"D. 5 Series Gas Sealed Burner Ranges

- **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
- **VGR5366B**
  - **Exclusive** 1 – TruPower Plus™ 18,500 BTU Burner (front right burner position)
  - 5-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- **VGR5364G**
  - 4-15,000 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 hold 2 ½ cups of liquid
- **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
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- **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
- Extremely large convection oven
  - Overall 29"W. x 16⅞"H. x 18¾"D. – 5.1 cu. ft.
  - AHAM Standard 29"W. x 16⅞"H. x 18¾"D. – 5.1 cu. ft.
  - **NEW** Fits full size commercial baking sheet
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
- Two halogen lights
- **NEW Exclusive** GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- **NEW** BlackChrome™ Knobs ship standard
- Shipped standard with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VGR5366B (NAT)*	SS	Six Burners – 5 Series	\$8,942	500 (225)
	ECF		\$11,593	
VGR5364G (NAT)*	SS	Four Burners/12"W. Griddle – 5 Series	\$11,296	510 (229.5)
	ECF		\$13,947	

ECF - **Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\*Factory LP conversion – no additional charge – add LP after color code

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG8536SS	N/A	8"H. Backguard	\$549	17 (7.7)
HS24536SS	N/A	High Shelf	\$1,154	50 (22.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$241	2 (0.9)
P36CRTSS	N/A	Countertop Rear Trim	\$109	2 (0.9)
P36CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$384	10 (4.5)
LPKPDR	N/A	LP/Propane Conversion Kit	\$208	2 (0.9)

VGR Freestanding 5 Series Gas 48"W. Sealed Burner Ranges



VGR5488B



VGR5486G

48"W./24"D. 5 Series Gas Sealed Burner Ranges

- **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
- **VGR5488B**
  - **Exclusive** 1 – TruPower Plus™ 18,500 BTU Burner (front right burner position)
  - 7 – 15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- **VGR5486G**
  - **Exclusive** 1 – TruPower Plus™ 18,500 BTU Burner (front right burner position)
  - 5 – 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 ½ cups of liquid
- **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
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- **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
- Right Oven - large convection oven
  - Overall 23"W. x 16½"H. x 18¾"D. – 4.0 cu. ft.
  - AHAM Standard 23"W. x 16½"H. x 17"D. – 3.7 cu. ft.
  - Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
  - Two halogen lights
- Left bake oven
  - Overall 12½"W. x 16½"H. x 18¾"D. – 2.1 cu. ft.
  - AHAM 12½"W. x 16½"H. x 18½"D. – 2.0 cu. ft.
  - Two heavy-duty racks/six porcelain coated rack positions
- **NEW Exclusive** GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- **NEW** BlackChrome™ Knobs ship standard
- Shipped standard with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VGR5488B (NAT)*	SS	Eight Burners – 5 Series	\$14,475	575 (258.8)
	ECF		\$17,357	
VGR5486G (NAT)*	SS	Six Burners/12"W. Griddle – 5 Series	\$14,706	575 (258.8)
	ECF		\$17,588	

ECF - **Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\*Factory LP conversion – no additional charge – add LP after color code

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG8548SS	N/A	8"H. Backguard	\$637	24 (10.8)
HS24548SS	N/A	High Shelf	\$1,462	60 (27.0)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$241	2 (0.9)
P48CRTSS	N/A	Countertop Rear Trim	\$120	2 (0.9)
P48CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$450	11 (5.0)
LPKPDR	N/A	LP/Propane Conversion Kit	\$208	2 (0.9)



VGR Freestanding 5 Series Gas 60"W. Sealed Burner Ranges



VGR5606GQ

60"W./24"D. 5 Series Gas Sealed Burner Ranges

- **Exclusive** VSH™ (VariSimmer-to-high) Pro Sealed burner System (Vari-Simmer to High) – combination of patented burner and top design provide cleanability plus superior performance at simmer and high
- **Exclusive** – 1 TruPower Plus™ 18,500 BTU Burner (front right burner position)
- 5-15,000 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 ½ cups of liquid
- 12"W. grill with flavor generator plates and automatic ignition/re-ignition
  - **Exclusive** two piece removable drip pan holds three quarts of liquid
- **Exclusive** all burners equipped with VariSimmer™ setting and SureSpark™ Ignition System
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- NEW SoftLit™ LED lights accent the control panel and illuminate knobs
- Oven features for BOTH ovens
- **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
- Both Ovens - large convection ovens
  - Overall 23"W. x 16 1/8"H. x 18 3/4"D. – 4.0 cu. ft.
  - AHAM Standard 23"W. x 16 1/8"H. x 17"D. – 3.7 cu. ft.
  - Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
  - Two halogen lights
- **NEW Exclusive** GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- **NEW** BlackChrome™ Knobs ship standard
- Shipped standard with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VGR5606GQ (NAT)*	SS	Six Burners/12"W. Griddle/12"W. Grill – 5 Series	\$22,989	750 (340.2)
	ECF		\$24,991	

ECF - **Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\*Factory LP conversion – no additional charge – add LP after color code

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG8560SS	N/A	8"H. Backguard	\$670	30 (13.5)
HS24560SS	N/A	High Shelf	\$1,715	70 (31.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$241	2 (0.9)
P60CRTSS	N/A	Countertop Rear Trim	\$153	2 (0.9)
P60CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$560	18 (8.1)
LPKPDR	N/A	LP/Propane Conversion Kit	\$208	2 (0.9)

VGR Freestanding 7 Series Gas 36"W. Ranges



VGR73626B



VGR73624G

36"W./24"D. 7 Series Gas Ranges

- **Exclusive** Viking Elevation Burners™ with brass flame ports
- Three burner sizes efficiently deliver heat to any size cookware
  - 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTUs and one 8,000 BTU burner across the rear
- **VGR73626B** - 3-23,000 BTU burners; 2-15,000 BTU burners; 1-8,000 BTU burner
- **VGR73624G** - 2-23,000 BTU burners; 1-15,000 BTU burner; 1-8,000 BTU burner
  - Reversible griddle/grill - cast iron
  - Features the **patent-pending** StayCool™ Trough Handle and grease management system
- **Exclusive** VariSimmer™ Setting on all burners provides gentle, even simmering
- **Exclusive** SureSpark™ Ignition System, ensures automatic ignition/re-ignition
- **NEW** BlackChrome™ knobs with CoolLit™ LED backlighting
- **Exclusive** seamless, heavy gauge porcelain burner pan with elevated burners prevent spillovers from baking on
- Continuous grate design allows easy movement of pots and pans from burner to burner
- Grates, burner caps, knobs, griddle and accessories can be easily removed for cleaning
- **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
- Extremely large convection oven
  - Overall 29"W. x 16½"H. x 18¾"D. – 5.1 cu. ft.; AHAM 29"W. x 16½"H. x 18¾"D. – 5.1 cu. ft.
  - **NEW** fits full size commercial baking sheet
- Gourmet Glo™ Infrared Gas Broiler provides intense searing heat to lock in savory juices
- **Exclusive** - GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- Three heavy-duty racks/six porcelain coated rack positions including three TruGlide™ full extension racks
- Two halogen lights
- Shipped standard with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VGR73626B (NAT)*	SS	Six Burners – 7 Series	\$12,121	500 (225)
	ECF		\$13,892	
VGR73624G (NAT)*	SS	Four Burners/12"W. Griddle – 7 Series	\$14,123	500 (225)
	ECF		\$15,883	

ECF - **Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\*Factory LP conversion – no additional charge – add LP after color code

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG107362SS	N/A	10"H. Backguard	\$549	17 (7.7)
HS24736SS	N/A	High Shelf	\$1,275	50 (22.5)
P36CRTSS	N/A	Countertop Rear Trim	\$109	2 (0.9)
CBGVGR	N/A	Bamboo cover for 7 Series griddle	\$175	5 (2.3)
LPKVGR	N/A	LP/Propane Conversion Kit for 7 Series	\$241	2 (0.9)
NKVGR	N/A	Natural Conversion Kit for 7 Series	\$241	2 (0.9)
GCKVGR	N/A	Gas connection kit	\$208	2 (0.9)
WOKVGR7	N/A	Wok ring accessory	\$76	2 (0.9)

VGR Freestanding 7 Series Gas 48"W. Ranges



VGR74828B



VGR74826G

48"W./24"D. 7 Series Gas Ranges

- **Exclusive** Viking Elevation Burners™ with brass flame ports
- Three burner sizes efficiently deliver heat to any size cookware
  - 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTUs and one 8,000 BTU burner across the rear
- **VGR74828B** - 4-23,000 BTU burners; 3-15,000 BTU burners; 1-8,000 BTU burner
- **VGR74826G** - 3-23,000 BTU burners; 2-15,000 BTU burner; 1-8,000 BTU burner
  - Reversible griddle/grill - cast iron
  - Features the **patent-pending** StayCool™ Trough Handle and grease management system
- **Exclusive** VariSimmer™ Setting on all burners provides gentle, even simmering
- **Exclusive** SureSpark™ Ignition System, ensures automatic ignition/re-ignition
- **NEW** BlackChrome™ knobs with CoolLit™ LED backlighting
- **Exclusive** seamless, heavy gauge porcelain burner pan with elevated burners prevent spills from baking on
- Continuous grate design allows easy movement of pots and pans from burner to burner
- Grates, burner caps, knobs, griddle and accessories can be easily removed for cleaning
- **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
- Right Oven - large convection oven
  - Overall 23"W. x 16½"H. x 18¾"D. – 4.0 cu. ft.; AHAM 23"W. x 16½"H. x 17"D. – 3.7 cu. ft.
  - Three heavy-duty racks/six porcelain coated rack positions including three TruGlide™ full extension racks and two halogen oven lights
- Left Bake Oven
  - Overall 12½"W. x 16½"H. x 18¾"D. – 2.1 cu. ft.; AHAM 12½"W. x 16½"H. x 18¾"D. – 2.0 cu. ft.
  - Two heavy-duty racks/six porcelain coated rack positions and two halogen oven lights
- Gourmet Glo™ Infrared Gas Broiler provides intense searing heat to lock in savory juices
- **Exclusive** - GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- Shipped standard with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VGR74828B (NAT)*	SS	Eight Burners – 7 Series	\$19,183	575 (258.8)
	ECF		\$22,065	
VGR74826G (NAT)*	SS	Six Burners/12"W. Griddle – 7 Series	\$20,591	575 (258.8)
	ECF		\$23,473	

ECF - **Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\*Factory LP conversion – no additional charge – add LP after color code

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG107482SS	N/A	10"H. Backguard	\$659	24 (10.4)
HS24748SS	N/A	High Shelf	\$1,550	60 (27.0)
P48CRTSS	N/A	Countertop Rear Trim	\$120	2 (0.9)
CBGVGR	N/A	Bamboo cover for 7 Series griddle	\$175	5 (2.3)
LPKVGR	N/A	LP/Propane Conversion Kit for 7 Series	\$241	2 (0.9)
NKVGR	N/A	Natural Conversion Kit for 7 Series	\$241	2 (0.9)
GCKVGR	N/A	Gas connection kit	\$208	2 (0.9)
WOKVGR7	N/A	Wok ring accessory	\$76	2 (0.9)

VDR Freestanding 5 Series Dual Fuel Self-Clean 30"W. Sealed Burner Range



VDR5304B

**30"W. / 24"D. 5 Series Dual Fuel Self-Clean Sealed Burner Range**

- **Exclusive** VSH™ Pro Sealed Burner System (Vari-Simmer to High) – combination of patented burner and top design provide cleanability plus superior performance at simmer and high
- **Exclusive** 1 - TruPower Plus™18,500 BTU Burner (front right burner position)
- 3-15,000 BTU burners with porcelain/cast iron caps and automatic ignition/re-ignition
- **Exclusive** all burners equipped with VariSimmer™ setting and SureSpark™ Ignition System
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- **Exclusive** Patented Vari-Speed Dual Flow™ convection system has the largest convection fan in the industry; the 8 ½" fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10-pass dual bake element
- Large 10-pass broiler with heat reflector
- Rapid Ready™ Preheat System provides super fast preheat times
- High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost and Self-Clean
- Three strategically located halogen lights
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
- **Exclusive** – largest self-clean convection oven
  - Overall 25 5/16"W. x 16 ½"H. x 19 ½"D. – 4.7 cu. ft.
  - AHAM Standard 25 5/16"W. x 16 ½"H. x 16 13/16"D. – 4.1 cu. ft.
- **NEW Exclusive** GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- **NEW** BlackChrome™ Knobs ship standard
- Shipped with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VDR5304B (NAT)*	SS	Four Burners – 5 Series	\$9,415	410 (184.5)
	ECF		\$11,824	

ECF - **Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\*Factory LP conversion – no additional charge – add LP after color code

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG8530SS	N/A	8"H. Backguard	\$494	14 (6.3)
HS24530SS	N/A	High Shelf	\$1,044	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$241	2 (0.9)
P30CRTSS	N/A	Countertop Rear Trim	\$98	2 (0.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$351	9 (4.1)
LPKPDR	N/A	LP/Propane Conversion Kit	\$208	2 (0.9)

VDR Freestanding 5 Series Dual Fuel Self-Clean 36"W. Sealed Burner Ranges



VDR5366B



VDR5364G

**36"W. / 24"D. 5 Series Dual Fuel Self-Clean Sealed Burner Ranges**

- **Exclusive** VSH™ Pro Sealed Burner System (Vari-Simmer to High) – combination of patented burner and top design provide cleanability plus superior performance at simmer and high
- **VDR5366B**
  - **Exclusive** 1 – TruPower Plus™ 18,500 BTU Burner (front right burner position)
  - 5-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- **VDR5364G** 4-15,000 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 hold 2 ½ cups of liquid
- **Exclusive** all burners equipped with VariSimmer™ setting and SureSpark™ Ignition System
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, Convection Dehydrate and Convection Defrost and Self-Clean
- **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
- Concealed 10-pass dual bake element
- Large 10-pass broiler with heat reflector
- Rapid Ready™ Preheat System provides super fast preheat times
- **Exclusive** largest self-clean convection oven
  - Overall 30 5/16"W. x 16 1/2"H. x 19 1/2"D. – 5.6 cu. ft.
  - AHAM Standard 30 5/16"W. x 16 1/2"H. x 16 19/16"D. – 4.9 cu. ft.
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
- Three halogen lights
- **NEW Exclusive** GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- **NEW** BlackChrome™ Knobs ship standard
- Shipped with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VDR5366B (NAT)*	SS	Six Burners – 5 Series	\$11,769	500 (225.0)
	ECF		\$14,409	
VDR5364G (NAT)*	SS	Four Burners/12"W. Griddle – 5 Series	\$12,946	510 (229.5)
	ECF		\$15,586	

ECF - **Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\*Factory LP conversion – no additional charge – add LP after color code

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
BG8536SS	N/A	8"H. Backguard	\$549	17 (7.7)
HS24536SS	N/A	High Shelf	\$1,154	50 (22.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$241	2 (0.9)
P36CRTSS	N/A	Countertop Rear Trim	\$109	2 (0.9)
P36CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$384	10 (4.5)
LPKPDR	N/A	LP/Propane Conversion Kit	\$208	2 (0.9)

VDR Freestanding 5 Series Dual Fuel Self-Clean 48"W. Sealed Burner Ranges



VDR5488B



VDR5486G

**48"W. / 24"D. 5 Series Dual Fuel Self-Clean Sealed Burner Ranges**

- **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
- **VDR5488B**
  - **Exclusive** 1 – TruPower Plus™ 18,500 BTU Burner (front right burner position)
  - 7 – 15,000 BTU brass sealed burners with porcelain /cast iron caps and automatic ignition/ re-ignition
- **VDR5486G**
  - **Exclusive** 1 – TruPower Plus™ 18,500 BTU Burner (front right burner position)
  - 5 – 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 2 ½ cups of liquid
- **Exclusive** all burners equipped with VariSimmer™ setting and SureSpark™ Ignition System
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- **Exclusive** Patented Vari-Speed Dual Flow™ convection system has the largest convection fan in the industry; the 8 ½" fan works bi-directionally for maximum airflow and excellent cooking results
- Rapid Ready™ Preheat System provides super fast preheat times
- Right Oven – large self-clean convection oven
  - Concealed 10 pass dual bake element
  - Large 10-pass broiler with heat reflector
  - High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost and Self-Clean
  - Three strategically located halogen lights
  - Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
- **Exclusive** – largest self-clean convection oven
- Overall 25 5/16"W. x 16 ½"H. x 19 ½"D. – 4.7 cu. ft.
- AHAM Standard 25 5/16"W. x 16 ½"H. x 16 13/16"D. – 4.1 cu. ft.
- Left Oven – large self-clean convection oven
  - Concealed 4 pass bake element
  - High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost, Proof and Self-Clean
  - Two heavy-duty racks/six porcelain coated rack positions
  - One halogen oven light
  - Overall 13 3/4"W. x 16 ½"H. x 19 ½"D. – 2.6 cu. ft.
  - AHAM 13 3/4"W. x 16 ½"H. x 18 5/8"D. – 2.5 cu. ft.
- **NEW Exclusive** GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- **NEW** BlackChrome™ Knobs ship standard
- Shipped standard with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VDR5488B (NAT)*	SS	Eight Burners – 5 Series	\$17,654	575 (258.8)
	ECF		\$20,536	
VDR5486G (NAT)*	SS	Six Burners/12"W. Griddle – 5 Series	\$18,237	575 (258.8)
	ECF		\$21,119	

ECF - **Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\*Factory LP conversion – no additional charge – add LP after color code

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG8548SS	N/A	8"H. Backguard	\$637	24 (10.8)
HS24548SS	N/A	High Shelf	\$1,462	60 (27.0)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$241	2 (0.9)
P48CRTSS	N/A	Countertop Rear Trim	\$120	2 (0.9)
P48CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$450	11 (5.0)
LPKPDR	N/A	LP/Propane Conversion Kit	\$208	2 (0.9)

VDR Freestanding 5 Series Dual Fuel Self-Clean 60"W. Sealed Burner Range



VDR5606GQ

60"W. / 24"D. 5 Series Dual Fuel Self-Clean Sealed Burner Range

- **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** – 1 TruPower Plus™ 18,500 BTU Burner (front right burner position)
- 5-15,000 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 ½ cups of liquid
- 12"W. grill with flavor generator plates and automatic ignition/re-ignition
- **Exclusive** two piece removable drip pan hold three quarts of liquid
- **Exclusive** all burners equipped with VariSimmer™ setting and SureSpark™ Ignition System
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- Oven features for BOTH ovens
- **Exclusive** Patented Vari-Speed Dual Flow™ convection system has the largest convection fan in the industry; the 8 ½" fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10 pass dual bake element
- Large 10-pass broiler with heat reflector
- Rapid Ready™ Preheat System provides super fast preheat times
- High performance cooking modes include Bake, Convection Bake, TruConvect™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Dehydrate, Convection Defrost and Self-Clean
- **Exclusive** largest self-clean convection ovens
  - Overall - 25 5/16"W. x 16 ½"H. x 19 ½"D. – 4.7 cu. ft.
  - AHAM Standard – 25 5/16" x 16 ½"H. x 16 13/16"D. – 4.1 cu. ft.
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
- Three halogen oven lights
- **NEW Exclusive** GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- **NEW** BlackChrome™ Knobs ship standard
- Shipped with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VDR5606GQ (NAT)*	SS	Six Burners/12"W. Griddle/12"W. Grill – 5 Series	\$29,699	750 (340.2)
	ECF		\$32,581	

ECF - **Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\*Factory LP conversion – no additional charge – add LP after color code

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG8560SS	N/A	8"H. Backguard	\$670	30 (13.5)
HS24560SS	N/A	High Shelf	\$1,715	70 (31.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$241	2 (0.9)
P60CRTSS	N/A	Countertop Rear Trim	\$153	2 (0.9)
P60CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$560	18 (8.1)
LPKPDR	N/A	LP/Propane Conversion Kit	\$208	2 (0.9)

VDR Freestanding 7 Series Dual Fuel Self-Clean 36"W. Ranges



VDR73626B



VDR73624G

**36"W./24"D. 7 Series Dual Fuel Self-Clean Ranges**

- **Exclusive** Viking Elevation Burners™ with brass flame ports
- Three burner sizes efficiently deliver heat to any size cookware
  - 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTUs and one 8,000 BTU burner across the rear
- **VDR73626B** - 3-23,000 BTU burners; 2-15,000 BTU burners; 1-8,000 BTU burner
- **VDR73624G** - 2-23,000 BTU burners; 1-15,000 BTU burner; 1-8,000 BTU burner
  - Reversible griddle/grill - cast iron
  - Features the **patent-pending** StayCool™ Trough Handle and grease management system
- **Exclusive** VariSimmer™ Setting on all burners provides gentle, even simmering
- **Exclusive** SureSpark™ Ignition System, ensures automatic ignition/re-ignition
- **NEW** BlackChrome™ knobs with CoolLit™ LED backlighting
- **Exclusive** seamless, heavy gauge porcelain burner pan with elevated burners prevent spills from baking on
- Continuous grate design allows easy movement of pots and pans from burner to burner
- Grates, burner caps, knobs, griddle and accessories can be easily removed for cleaning
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, Convection Dehydrate and Convection Defrost and Self-Clean
- Concealed 10 pass dual bake element
- Extra large Gourmet-Glo™ Glass Enclosed Infrared Broiler
- **Exclusive** largest self-clean convection oven
  - Overall 30 5/16"W. x 16 1/2"H. x 19 1/2"D. – 5.6 cu. ft.; AHAM 30 5/16"W. x 16 1/2"H. x 16 19/16"D. – 4.9 cu. ft.
- **Exclusive** - GentleClose™ Door allows the door to slowly close
- **NEW** larger window opening
- Three heavy-duty racks/six porcelain coated rack positions including three TruGlide™ full extension racks
- Three halogen lights
- Shipped standard with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
<b>VDR73626B (NAT)*</b>	<b>SS</b>	Six Burners – 7 Series	<b>\$18,237</b>	525 (238.1)
	ECF		\$20,888	
<b>VDR73624G (NAT)*</b>	<b>SS</b>	Four Burners/12"W. Griddle – 7 Series	<b>\$21,240</b>	525 (238.1)
	ECF		\$23,891	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\*Factory LP conversion – no additional charge – add LP after color code

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>BG107362SS</b>	N/A	10"H. Backguard	\$549	17 (7.7)
<b>HS24736SS</b>	N/A	High Shelf	\$1,275	50 (22.5)
<b>P36CRTSS</b>	N/A	Countertop Rear Trim	\$109	2 (0.9)
<b>CBGVGR</b>	N/A	Bamboo cover for 7 Series griddle	\$175	5 (2.3)
<b>LPKVGR</b>	N/A	LP/Propane Conversion Kit for 7 Series	\$241	2 (0.9)
<b>NKVGR</b>	N/A	Natural Conversion Kit for 7 Series	\$241	2 (0.9)
<b>GCKVGR</b>	N/A	Gas connection kit	\$208	2 (0.9)
<b>WOKVGR7</b>	N/A	Wok ring accessory	\$76	2 (0.9)



VDR Freestanding 7 Series Dual Fuel Self-Clean 48"W. Ranges



VDR74828B



VDR74826G

48"W./24"D. 7 Series Dual Fuel Self-Clean Ranges

- **Exclusive** Viking Elevation Burners™ with brass flame ports
- Three burner sizes efficiently deliver heat to any size cookware
  - 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTUs and one 8,000 BTU burner across the rear
- **VDR74828B** - 4-23,000 BTU burners; 3-15,000 BTU burners; 1-8,000 BTU burner
- **VDR74826G** - 3-23,000 BTU burners; 2-15,000 BTU burner; 1-8,000 BTU burner
  - Reversible griddle/grill - cast iron
  - Features the patent-pending StayCool™ Trough Handle and grease management system
- **Exclusive** VariSimmer™ Setting on all burners provides gentle, even simmering
- **Exclusive** SureSpark™ Ignition System, ensures automatic ignition/re-ignition
- **NEW** BlackChrome™ knobs with CoolLit™ LED backlighting
- **Exclusive** seamless, heavy gauge porcelain burner pan with elevated burners prevent spillovers from baking on
- Continuous grate design allows easy movement of pots and pans from burner to burner
- Grates, burner caps, knobs, griddle and accessories can be easily removed for cleaning
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning

- Right Oven – large self-clean convection oven
  - Concealed 10 pass dual bake element
  - Extra large Gourmet-Glo™ Glass Enclosed Infrared Broiler
  - High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost and Self-Clean
  - **Exclusive** – largest self-clean convection oven
  - Three heavy-duty racks/six porcelain coated rack positions including three TruGlide™ full extension racks
  - Three halogen lights
  - Overall 25 5/16"W. x 16 1/2"H. x 19 1/2"D. – 4.7 cu. ft.; AHAM 25 5/16"W. x 16 1/2"H. x 16 13/16"D. – 4.1 cu. ft.
- Left Oven – large self-clean convection oven
  - Concealed 4 pass bake element
  - High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost, Proof and Self-Clean
  - Two heavy-duty racks/six porcelain coated rack positions and two halogen oven lights
  - Overall 13 3/4"W. x 16 1/2"H. x 19 1/2"D. – 2.6 cu. ft.; AHAM 13 3/4"W. x 16 1/2"H. x 18 5/8"D. – 2.5 cu. ft.
  - **Exclusive** - GentleClose™ Door allows the door to slowly close
  - **NEW** larger window opening
  - Shipped standard with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VDR74828B (NAT)*	SS	Eight Burners – 7 Series	\$22,714	641 (290.8)
	ECF		\$25,596	
VDR74826G (NAT)*	SS	Six Burners/12"W. Griddle – 7 Series	\$24,837	641 (290.8)
	ECF		\$27,477	

ECF - **Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\*Factory LP conversion – no additional charge – add LP after color code

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG107482SS	N/A	10"H. Backguard	\$659	24 (10.4)
HS24748SS	N/A	High Shelf	\$1,550	60 (27.0)
P48CRTSS	N/A	Countertop Rear Trim	\$120	2 (0.9)
CBGVGR	N/A	Bamboo cover for 7 Series griddle	\$175	5 (2.3)
LPKVGR	N/A	LP/Propane Conversion Kit for 7 Series	\$241	2 (0.9)
NKVGR	N/A	Natural Conversion Kit for 7 Series	\$241	2 (0.9)
GCKVGR	N/A	Gas connection kit	\$208	2 (0.9)
WOKVGR7	N/A	Wok ring accessory	\$76	2 (0.9)

**VER Freestanding 5 Series Electric Self-Clean 30"W. Range**



**VER53014B**

**30"W. / 24"D. 5 Series Electric Self-Clean Range**

- Strong, wear-resistant glass ceramic top with updated graphics
- QuickCook™ Surface Elements utilize ribbon element technology - reach full power in about 3 seconds
- Right front - 7" 1800 watt element
- Right rear - 7" 1800 watt element
- 800 watt "bridge" element between right front and right rear elements
- Left front - 6½" 1500 watt element
- Left rear - dual element - 9" 3000 watt/6" 1400 watt element
- SoftLit™ LED lights accent the control panel and illuminate knobs
- **Exclusive** – Patented Vari-Speed Dual Flow™ convection system has the largest convection fan in the industry; the 8 ½" fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10 pass dual bake element
- Large 10-pass broiler with heat reflector
- Rapid Ready™ Preheat System provides super fast preheat times
- High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost and Self-Clean
- Three strategically located halogen lights
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
- **Exclusive** – largest self-clean convection oven in the industry
  - Overall 25 5⁄16"W. x 16 ½"H. x 19 ½"D. – 4.7 cu. ft.
  - AHAM Standard 25 5⁄16"W. x 16 ½"H. x 16 13⁄16"D. – 4.1 cu. ft.
- Exclusive GentleClose™ Door allows the door to slowly close
- Larger window opening
- BlackChrome™ Knobs ship standard
- Shipped with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VER53014B	SS	Four Burners – 5 Series	\$9,811	426 (193.2)
	ECF		\$11,912	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
BG8530SS	N/A	8"H. Backguard	\$494	14 (6.3)
HS24530SS	N/A	High Shelf	\$1,044	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$241	2 (0.9)
P30CRTSS	N/A	Countertop Rear Trim	\$98	2 (0.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$351	9 (4.1)

**VIR Freestanding 5 Series Induction Self-Clean 30"W. Range**



**VIR53024B**

**30"W. / 24"D. 5 Series Induction Self-Clean Range**

- MagneQuick™ induction power generators utilize magnetic energy for superior power, responsiveness and efficiency
- Power management induction system provides a boost of superior power on select elements for faster boil times
- Strong, wear-resistant glass ceramic top
- Commercial-type styling
- Four 9" 3700 watt boost/2300 watt elements
- Softlit™ LED lights accent the control panel and illuminate knobs
- **Exclusive** - Patented Vari-Speed Dual Flow™ convection system has the largest convection fan in the industry; the 8 ½" fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10 pass dual bake element
- Large 10-pass broiler with heat reflector
- Rapid Ready™ Preheat System provides super fast preheat times
- High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost and Self-Clean
- Three strategically located halogen lights
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
- **Exclusive** – largest self-clean convection oven in the industry
  - Overall 25 5/8"W. x 16 ½"H. x 19 ½"D. - 4.7 cu. ft.
  - AHAM Standard 25 5/8"W. x 16 ½"H. x 16 13/16"D. - 4.1 cu. ft.
- **Exclusive** GentleClose™ Door allows the door to slowly close
- Larger window opening
- BlackChrome™ Knobs ship standard
- Shipped standard with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VIR53024B	SS	Four Burners – 5 Series	\$10,592	426 (193.2)
	ECF		\$13,001	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
BG8530SS	N/A	8"H. Backguard	\$494	14 (6.3)
HS24530SS	N/A	High Shelf	\$1,044	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$241	2 (0.9)
P30CRTSS	N/A	Countertop Rear Trim	\$98	2 (0.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$351	9 (4.1)

**VRT Built-In 5 Series Gas 30"W. Sealed Burner Rangetop**



**VRT5304B**

**30"W. / 24"D. Gas Sealed Burner Rangetop**

- **Exclusive** VSH™ Pro Sealed Burner System (VariSimmer™ to High) - combination of patented burner and top design provide cleanability plus superior performance at simmer and high
- 1-TruPower Plus™ 18,500 BTU burner (front right burner position)/
- 3-15,000 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
- **Exclusive** all burners equipped with VariSimmer™ setting and SureSpark™ Ignition System
- **Exclusive** tooled and porcelainized cooking surface contains spills for easy cleaning
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- **NEW** BlackChrome™ Knobs ship standard
- Shipped standard with island trim already attached

Model	Finish	Description	USD	WT lb (kg)
<b>VRT5304B (NAT)*</b>	SS	Four Burners – 5 Series	<b>\$5,334</b>	125 (56.3)

\*Factory LP conversion – no additional charge – add LP after color code

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>BG8530SS</b>	N/A	8"H. Backguard	\$494	14 (6.3)
<b>HS24530SS</b>	N/A	High Shelf	\$1,044	45 (20.3)
<b>P24CSTSS</b>	N/A	Countertop Side Trim (2 pieces)	\$241	2 (0.9)
<b>P30CRTSS</b>	N/A	Countertop Rear Trim	\$98	2 (0.9)
<b>LPKPDR</b>	N/A	LP/Propane Conversion Kit	\$208	2 (0.9)

**VRT Built-In 5 Series Gas 36"W. Sealed Burner Rangetops**



**VRT5366B**



**VRT5364G**

**36"W. / 24"D. Gas Sealed Burner Rangetops**

- **Exclusive** VSH™ Pro Sealed Burner System (VariSimmer™ to High) - combination of patented burner and top design provide cleanability plus superior performance at simmer and high
- **VRT5366B Exclusive** 1-TruPower Plus™ 18,500 BTU burner (front right burner position)/ 5-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- **VRT5364G** 4-15,000 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
- **Exclusive** all burners equipped with VariSimmer™ setting and SureSpark™ Ignition System
- **Exclusive** tooled and porcelainized cooking surface contains spills for easy cleaning
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- **NEW** BlackChrome™ Knobs ship standard
- Shipped standard with island trim already attached

Model	Finish	Description	USD	WT lb (kg)
<b>VRT5366B (NAT)*</b>	SS	Six Burners – 5 Series	<b>\$5,708</b>	150 (47.5)
<b>VRT5364G (NAT)*</b>	SS	Four Burners/12"W. Griddle – 5 Series	<b>\$6,885</b>	160 (72.0)

\*Factory LP conversion – no additional charge – add LP after color code

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>BG8536SS</b>	N/A	8"H. Backguard	\$549	17 (7.7)
<b>HS24536SS</b>	N/A	High Shelf	\$1,154	50 (22.5)
<b>P24CSTSS</b>	N/A	Countertop Side Trim (2 pieces)	\$241	2 (0.9)
<b>P36CRTSS</b>	N/A	Countertop Rear Trim	\$109	2 (0.9)
<b>LPKPDR</b>	N/A	LP/Propane Conversion Kit	\$208	2 (0.9)

**VRT Built-In 5 Series Gas 48"W. Sealed Burner Rangetops**



**VRT5488B**



**VRT5486G**

**48"W. / 24"D. Gas Sealed Burner Rangetops**

- **Exclusive** VSH™ Pro Sealed Burner System (VariSimmer™ to High) - combination of patented burner and top design provide cleanability plus superior performance at simmer and high
- **VRT5488B Exclusive** 1-TruPower Plus™ 18,500 BTU burner (front right burner position)/ 7-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- **VRT5486G Exclusive** 1-TruPower Plus™ 18,500 BTU burner (front right burner position)/ 5-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
  - 12"W. thermostatically controlled steel griddle/simmer plate
- **Exclusive** all burners equipped with VariSimmer™ setting and SureSpark™ Ignition System
- **Exclusive** tooled and porcelainized cooking surface contains spills for easy cleaning
- **NEW** SoftLit™ LED lights accent the control panel and illuminate knobs
- **NEW** BlackChrome™ Knobs ship standard
- Shipped standard with island trim already attached

Model	Finish	Description	USD	WT lb (kg)
<b>VRT5488B (NAT)*</b>	<b>SS</b>	Eight Burners – 5 Series	<b>\$6,830</b>	426 (193.2)
<b>VRT5486G (NAT)*</b>	<b>SS</b>	Six Burners/12"W. Griddle – 5 Series	<b>\$7,644</b>	426 (193.2)

\*Factory LP conversion – no additional charge – add LP after color code

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>BG8548SS</b>	N/A	8"H. Backguard	\$637	17 (7.7)
<b>HS24548SS</b>	N/A	High Shelf	\$1,462	50 (22.5)
<b>P24CSTSS</b>	N/A	Countertop Side Trim (2 pieces)	\$241	2 (0.9)
<b>P48CRTSS</b>	N/A	Countertop Rear Trim	\$120	2 (0.9)
<b>LPKPDR</b>	N/A	LP/Propane Conversion Kit	\$208	2 (0.9)

**VRT Built-In 7 Series Gas 36"W. Rangetops**



**VRT7366B**



**VRT7364G**

**36"W. / 24"D. 7 Series Gas Rangetops**

- **Exclusive Viking Elevation Burners™** with brass flame ports
- Three burner sizes efficiently deliver heat to any size cookware
  - 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTUs and one 8,000 BTU burner across the rear
- **VRT7366B** - 3-23,000 BTU burners; 2-15,000 BTU burners; 1-8,000 BTU burner
- **VRT7364G** - 2-23,000 BTU burners; 1-15,000 BTU burner; 1-8,000 BTU burner
  - Reversible griddle/grill - cast iron
  - Features the **patent-pending StayCool™** Trough Handle
- **Exclusive VariSimmer™ Setting** on all burners provides gentle, even simmering at precisely low cooking temperatures
- **Exclusive SureSpark™ Ignition System**, ensures automatic ignition/re-ignition
- **NEW BlackChrome™** knobs with CoolLit™ LED backlighting
- **Exclusive** seamless, heavy gauge porcelain burner pan with elevated flame ports prevent spillovers from baking on
- Continuous grate design allows easy movement of pots and pans from burner to burner
- Grates, burner caps, knobs, griddle and accessories can be easily removed for cleaning
- Shipped standard with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
<b>VRT7366B (NAT)*</b>	SS	Six Burners – 7 Series	\$7,303	203 (92.1)
<b>VRT7364G (NAT)*</b>	SS	Four Burners/12"W. Griddle – 7 Series	\$9,151	203 (92.1)

\*Factory LP conversion – no additional charge – add LP after color code

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>BG107362SS</b>	N/A	10"H. Backguard	\$549	17 (7.7)
<b>HS24736SS</b>	N/A	High Shelf	\$1,275	50 (22.5)
<b>P36CRTSS</b>	N/A	Countertop Rear Trim	\$109	2 (0.9)
<b>CBGVGR</b>	N/A	Bamboo cover for 7 Series griddle	\$175	5 (2.3)
<b>LPKVGR</b>	N/A	LP/Propane Conversion Kit for 7 Series	\$241	2 (0.9)
<b>NKVGR</b>	N/A	Natural Conversion Kit for 7 Series	\$241	2 (0.9)
<b>GCKVGR</b>	N/A	Gas connection kit	\$208	2 (0.9)
<b>WOKVGR7</b>	N/A	Wok ring accessory	\$76	2 (0.9)

**VRT Built-In 7 Series Gas 48"W. Rangetops**



**VRT7488B**



**VRT7486G**

**48"W. / 24"D. 7 Series Gas Rangetops**

- **Exclusive Viking Elevation Burners™** with brass flame ports
- Three burner sizes efficiently deliver heat to any size cookware
  - 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTUs and one 8,000 BTU burner across the rear
- **VRT7488B** - 4-23,000 BTU burners; 3-15,000 BTU burners; 1-8,000 BTU burner
- **VRT7486G** - 3-23,000 BTU burners; 2-15,000 BTU burners; 1-8,000 BTU burner
  - Reversible griddle/grill - cast iron
  - Features the **patent-pending StayCool™** Trough Handle
- **Exclusive VariSimmer™ Setting** on all burners provides gentle, even simmering at precisely low cooking temperatures
- **Exclusive SureSpark™ Ignition System**, ensures automatic ignition/re-ignition
- **NEW BlackChrome™** knobs with CoolLit™ LED backlighting
- **Exclusive** seamless, heavy gauge porcelain burner pan with elevated flame ports prevent spillovers from baking on
- Continuous grate design allows easy movement of pots and pans from burner to burner
- Grates, burner caps, knobs, griddle and accessories can be easily removed for cleaning
- Shipped standard with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
<b>VRT7488B (NAT)*</b>	SS	Eight Burners – 7 Series	\$8,590	257 (116.6)
<b>VRT7486G (NAT)*</b>	SS	Six Burners/12"W. Griddle – 7 Series	\$10,361	257 (116.6)

\*Factory LP conversion – no additional charge – add LP after color code

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>BG107482SS</b>	N/A	10"H. Backguard	\$659	17 (7.7)
<b>HS24748SS</b>	N/A	High Shelf	\$1,550	50 (22.5)
<b>P48CRTSS</b>	N/A	Countertop Rear Trim	\$120	2 (0.9)
<b>CBGVGR</b>	N/A	Bamboo cover for 7 Series griddle	\$175	5 (2.3)
<b>LPKVGR</b>	N/A	LP/Propane Conversion Kit for 7 Series	\$241	2 (0.9)
<b>NKVGR</b>	N/A	Natural Conversion Kit for 7 Series	\$241	2 (0.9)
<b>GCKVGR</b>	N/A	Gas connection kit	\$208	2 (0.9)
<b>WOKVGR7</b>	N/A	Wok ring accessory	\$76	2 (0.9)



**VERT Built-In 5 Series Electric Rangetops**



**VERT53014B**



**VERT53616B**

**Electric Rangetops**

- Strong, wear-resistant glass ceramic top
- QuickCook™ Surface Elements utilize ribbon element technology - reach full power in about 3 seconds
- VERT53014B – 30"W. MODEL
  - Right front – 7" 1,800-watt element
  - Right rear – 7" 1,800-watt element
  - 800-watt "bridge" element between right front and right rear elements; excellent for use in conjunction with both right elements for griddling with optional accessory
  - Left front – 6 1/2" 1,500-watt element
  - Left rear (dual element) – 9" 3,000-watt element/6" 1,400-watt element
- VERT53616B – 36"W. MODEL
  - Right front – 6 1/2" 1,500-watt element
  - Right rear (dual element) – 9" 3,000/ 6" 1,400-watt element
  - 800-watt "bridge" element between center front and center rear elements; excellent for use in conjunction with both center elements for griddling with optional accessory
  - Left front (dual element) – 9" 3,000/6" 1,400-watt element
  - Left rear – 6 1/2" 1,500-watt element
  - Center front – 7" 1,800-watt element
  - Center rear – 7" 1,800-watt element
- SoftLit™ LED lights accent the control panel and illuminate knobs
- BlackChrome™ Knobs ship standard
- Shipped with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VERT53014B	SS	Four Burners – 5 Series	<b>\$3,530</b>	110 (49.5)
VERT53616B	SS	Six Burners – 5 Series	<b>\$4,234</b>	165 (74.3)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
BG8530SS	N/A	8"H. Backguard – 30"W.	\$494	14 (6.3)
BG8536SS	N/A	8"H. Backguard – 36"W.	\$549	17 (7.7)
HS24530SS	N/A	High Shelf – 30"W.	\$1,044	45 (20.3)
HS24536SS	N/A	High Shelf – 36"W.	\$1,154	50 (22.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$241	2 (0.9)
P30CRTSS	N/A	Countertop Rear Trim – 30"W.	\$98	2 (0.9)
P36CRTSS	N/A	Countertop Rear Trim – 36"W.	\$109	2 (0.9)

**VIRT Built-In 5 Series Induction Rangetops**



**VIRT5304B**

**30" and 36"W. Induction Rangetops**

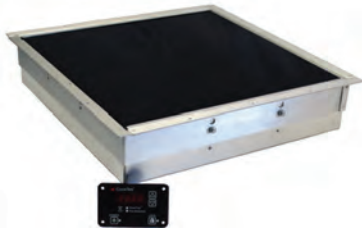
- MagneQuick™ Induction Power Generators utilize magnetic energy for superior power, responsiveness, and efficiency
- Power management induction system provides a boost of superior power on all elements for faster boil times
- Large 9" induction elements each provide up to 3,700 watts of power
- Simmer setting is perfect for gentle melting or keeping cooked food warm
- Heavy-duty BlackChrome™ knobs and square bezels shipped standard
- Strong, wear-resistant glass ceramic surface for excellent cleanability
- Element lights indicate hot surfaces and active elements
- Sensor turns off element if cookware is not detected
- SoftLit™ LED lights accent the control panel and illuminate knobs
- **VIRT5304BSS**
  - 30"W. Model
  - Four large 9" 3,700–2,300-watt induction elements
- **VIRT5366BSS**
  - 36"W. Model
  - Six large 9" 3,700–2,300-watt induction elements
- Shipped with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
<b>VIRT5304B</b>	<b>SS</b>	Four Elements – 5 Series	\$5,180	110 (49.5)
<b>VIRT5366B</b>	<b>SS</b>	Six Elements – 5 Series	\$6,940	165 (74.3)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>BG8530SS</b>	N/A	8"H. Backguard – 30"W.	\$494	14 (6.3)
<b>BG8536SS</b>	N/A	8"H. Backguard – 36"W.	\$549	17 (7.7)
<b>HS24530SS</b>	N/A	High Shelf – 30"W.	\$1,044	45 (20.3)
<b>HS24536SS</b>	N/A	High Shelf – 36"W.	\$1,154	50 (22.5)
<b>P24CSTSS</b>	N/A	Countertop Side Trim (2 pieces)	\$241	2 (0.9)
<b>P30CRTSS</b>	N/A	Countertop Rear Trim – 30"W.	\$98	2 (0.9)
<b>P36CRTSS</b>	N/A	Countertop Rear Trim – 36"W.	\$109	2 (0.9)

VUIW Undercounter Induction Warmer



**18"W. Incogneeto™ Induction Warmer**

- Designed to be mounted directly under stone or engineered stone countertops
- The unit mounts underneath the counter with no drilling or cutting of the stone required
- 650 watts of power
- Offers four selectable temperature settings: 150°/160°/175°/190°F (65°/70°/80°/85°C)
- The Magneeto™ II trivet-like device is used on the upper surface of the countertop to locate the heat zone and acts as a temperature sensor
- Touch control user interface with SmarTag™ Technology uses a wireless communicator to provide precise temperature control
- Cookware/bakeware up to a diameter of approximately 12" (30.5 cm) with an induction compatible base can be used
- Automatic pan detection allows for instant energy transmission to pan and no energy transmission when pan is not present
- Can combine up to three units per 15 amp circuit
- A beautiful piece of natural stone or "engineered stone" can transform into an induction warmer capable of holding food within 2°F

Model	Finish	Description	USD	WT lb (kg)
VUIW518	N/A	Induction Warmer	\$5,697	20 (9)

Accessories for Sealed Burner Ranges/Rangetops (VGR5/VDR5/VRT5)



**12"W. Portable Griddles**

- Cast aluminum with rugged commercial grade no-stick finish on cooking surface
- Grease trough in front
- Fits over standard surface grates of 5 Series ranges/rangetops
- Can also be used to quickly defrost frozen foods

Model	Finish	Description	USD	WT lb (kg)
SBPGD	N/A	for 5 Series ranges/rangetops	\$472	10 (4.5)



**Wok Grate**

- Porcelain/cast iron
- Use in place of surface grate of 5 Series ranges/rangetops (front burners recommended)
- Available in black (BL)

Model	Finish	Description	USD	WT lb (kg)
CWGT	N/A	for 5 Series ranges/rangetops	\$120	6 (2.7)



**Bamboo Cover for Grill and Grates**

- Dense bamboo construction
- Made from eco friendly 100% renewable resource
- Can also be used as cutting board
- Fits over standard surface grates and 12"W. grill grate of 5 Series ranges/rangetops
- 11<sup>5</sup>/<sub>8</sub>"W. x 22<sup>1</sup>/<sub>2</sub>"L. x <sup>3</sup>/<sub>4</sub>" thick – CBC12QB
- 11<sup>3</sup>/<sub>8</sub>"W. x 22<sup>1</sup>/<sub>2</sub>"L. x <sup>3</sup>/<sub>4</sub>"thick – CBC12G

Model	Finish	Description	USD	WT lb (kg)
CBC12QB	N/A	for 12"W. 5 Series grill and surface burner grate	\$230	5 (2.3)
CBC12G	N/A	for 12"W. 5 Series griddle	\$153	8 (3.6)



**Stainless Steel Covers**

- Stainless steel cover with Viking Professional handle
- For use with 5 Series gas/dual fuel ranges and rangetops with a 12"W. thermostatically controlled steel griddle/simmer plate
- Does not have to be removed when operating adjacent surface burners

Model	Finish	Description	USD	WT lb (kg)
CSC12USS	N/A	for 12"W. griddle/grill	\$186	3.5 (1.6)

**Knob Kit Accessories for 5 and 7 Series Cooking Products**

**Knob Kits for 5 and 7 Series Cooking Products**

Model	Finish	Description	USD	WT lb (kg)
<b>SSKKVGR53036</b>	N/A	Stainless Steel Knob Kit fits VGR5304B, VGR5366B, VGR5364G, VRT5304B, VRT5366B, VRT5364G	\$263	14 (6.4)
<b>SSKKVGR54860</b>	N/A	Stainless Steel Knob Kit fits VGR5488B, VGR5486G, VGR56066Q, VRT5488B, VRT5486G	\$384	23 (10.4)
<b>SSKKVDR53036</b>	N/A	Stainless Steel Knob Kit fits VDR5304B, VDR5366B, VDR5364G	\$263	14 (6.4)
<b>SSKKVDR54860</b>	N/A	Stainless Steel Knob Kit fits VDR5488B, VDR5486G, VDR56066Q	\$384	23 (10.4)
<b>SSKKVIR530</b>	N/A	Stainless Steel Knob Kit fits VIR5304B, VER5304B	\$314	4 (1.8)
<b>SSKKVDOF</b>	N/A	Stainless Steel Knob Kit fits VSOF7301, VDOF7301, VSOE527, VDOE527, VSOE130, VDOE130, VSOE530, VDOE530	\$153	4 (1.8)
<b>SSKKVGSU</b>	N/A	Stainless Steel Knob Kit fits VGSU53015B, VGSU53616B	\$186	4 (1.8)
<b>SSKKVECU</b>	N/A	Stainless Steel Knob Kit fits VECU53014B, VECU53616B	\$186	4 (1.8)
<b>SSKKVICU</b>	N/A	Stainless Steel Knob Kit fits VICU53014B, VICU53616B	\$186	4 (1.8)
<b>SSKKVGR736</b>	N/A	Stainless Steel Knob Kit fits VGR73626B, VGR73624G, VRT7366B, VRT7364G	\$296	14 (6.4)
<b>SSKKVGR748</b>	N/A	Stainless Steel Knob Kit fits VGR74828B, VGR74826G, VRT7488B, VRT7486G	\$428	23 (10.4)
<b>SSKKVDR736</b>	N/A	Stainless Steel Knob Kit fits VDR73626B, VDR7362	\$296	14 (6.4)
<b>SSKKVDR748</b>	N/A	Stainless Steel Knob Kit fits VDR74828B, VDR74826G	\$428	23 (10.4)

VGSU Built-In Gas 30/36"W. Cooktops



VGSU53015B



VGSU53616B

**30" and 36"W. Gas Cooktops**

- **NEW** Black Chrome™ Knobs ship standard
- **Exclusive** SureSpark™ Ignition System for all burners
- Sealed burners with brass flame ports, removable porcelain/cast iron caps, and automatic ignition/re-ignition
- **VGSU53015B**
  - 30"W. cooktop - 5 burner
  - Left front - 18,000 BTU high
  - Left rear - 12,000 BTU high
  - Center - 12,000 BTU high
  - Right rear - 8,000 BTU high
  - Right front - 6,000 BTU high
  - Spill collection area holds 8 cups of liquid spills
- **VGSU53616B**
  - 36"W. cooktop - 6 burner
  - Left front - 18,000 BTU high
  - Left rear - 10,000 BTU high
  - Center front, center rear - 12,000 BTU high
  - Right rear - 8,000 BTU high
  - Right front - 6,000 BTU high
  - Spill collection area holds 11 cups of liquid spills
- All burners have simmer setting
- Natural gas standard; for LP/propane, recommend factory conversion or conversion kit accessory

Model	Finish	Description	USD	WT lb (kg)
VGSU53015B (NAT)	SS	30"W. 5 Burner Cooktop – 5 Series	\$3,299	67 (30.2)
VGSU53015B (LP)	SS	30"W. 5 Burner Cooktop – 5 Series	\$3,299	67 (30.2)
VGSU53616B (NAT)	SS	36"W. 6 Burner Cooktop – 5 Series	\$3,640	80 (36)
VGSU53616B (LP)	SS	36"W. 6 Burner Cooktop – 5 Series	\$3,640	80 (36)

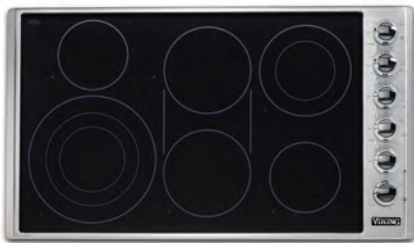
**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
WRGVGC	N/A	Wok Ring for VGSU	\$186	1 (0.5)
LPKVGC	N/A	LP/Propane Conversion Kit	\$186	1 (0.5)
NATVGC	N/A	Natural Conversion Kit	\$186	1 (0.5)

**VECU Built-In Electric Radiant Glass Ceramic 30/36"W. Cooktops**



**VECU53014B**



**VECU53616B**

**30" and 36"W. Electric Radiant Cooktops**

- **NEW** Black Chrome™ Knobs ship standard
- QuickCook™ Surface Elements utilize ribbon element technology - reach full power in about 3 seconds
- Strong, wear resistant glass ceramic top
- Designed to fit the majority of similarly sized cooktop cutouts
- **VECU53014B**
  - 30"W. models
  - Left front - 12" triple element - 3,200 watt
  - Left rear - 6 ½" element - 1,200 watt
  - Bridge element - 800 watt
  - Right front - 8 ½" element - 1,800 watt
  - Right rear - 8 ½" element - 1,800 watt
- **VECU53616B**
  - 36"W. models
  - Left front - 12" triple element - 3,200 watt
  - Left rear - 6 ½" element - 1,200 watt
  - Center front - 8 ½" element - 1,800 watt
  - Center rear - 8 ½" element - 1,800 watt
  - Bridge element - 800 watt
  - Right front - 6 ½" element - 1,200 watt
  - Right rear - 8 ½" dual element - 2,000 watt

Model	Finish	Description	USD	WT lb (kg)
<b>VECU53014B</b>	SB	30"W. 4 Burner Cooktop – 5 Series	\$3,156	44 (20)
<b>VECU53616B</b>	SB	36"W. 6 Burner Cooktop – 5 Series	\$3,860	53 (24)

VICU Built-In Electric All Induction 30/36"W. Cooktops



VICU53014B



VICU53616B

**30" and 36"W. All Induction Cooktops**

- **NEW** Black Chrome™ Knobs ship standard
- MagneQuick™ Induction Elements utilize magnetic energy for superior power, responsiveness and efficiency
- Power Management System provides a boost of superior power on all elements for faster boiling
- Large 9" induction elements each provide up to 3,700 watts of power
- Simmer setting is perfect for gentle melting or keeping cooked food warm
- **Exclusive** CoolLit™ LED Lights in signature Viking blue illuminate cooking zones while in use
- Child-proof, push-to-turn metal knobs for safe use
- Element lights indicate hot surfaces and active elements
- Sensor turns off element if cookware is not detected within 60 seconds
- **Exclusive** TransMetallic™ Ceramic Surface is durable, wear resistant and easy to clean
- **VICU53014B**
  - 30"W. model
  - Four 9"/3,700 watt boost/2,300 watt elements
- **VICU53616B**
  - 36"W. model
  - Six 9"/3,700 watt boost/2,300 watt elements

Model	Finish	Description	USD	WT lb (kg)
VICU53014B	ST	30"W. 4 Burner Cooktop – 5 Series	\$6,115	44 (20)
VICU53616B	ST	36"W. 6 Burner Cooktop – 5 Series	\$7,787	53 (24)



VSOE/VDOE Select Built-In Electric 30"W. Single/Double Ovens



VSOE130



VDOE130

**Electric 30"W. Thermal-Convection Ovens**

- **Exclusive** Vari-Speed Dual Flow™ convection system with 8½" diameter fan blade – largest in the industry
- **Exclusive** Rapid Ready™ preheat system provides super fast preheating
- Concealed 10-pass dual bake element provides finer temperature control and makes cleanup easy
- 10-pass broiler with heat reflector (both ovens of double oven)
- Halogen oven lighting
- Three heavy-duty racks/six porcelain coated rack positions including one TruGlide™ full extension rack (one in upper oven of double oven)
- Digital clock/oven functions
  - 100 minute timer
  - Set cooking time for up to 12 hours
  - Delay cooking feature
  - Tone and digital display indicate pre-set cooking time is finished
- Self-clean ovens
- Oven functions (convection system in upper oven of double oven)
  - Two-element bake
  - Convection bake
  - TruConvec™ convection cook
  - Convection roast
  - Convection broil
  - Hi broil / Medium broil / Low broil
  - Convection dehydrate / Convection defrost
- **Exclusive** largest self clean convection ovens
  - Overall 25<sup>5</sup>/<sub>16</sub>"W. x 16½"H. x 19½"D. – 4.7 cu. ft.
  - AHAM standard 25<sup>5</sup>/<sub>16</sub>"W. x 16½"H. x 16<sup>9</sup>/<sub>16</sub>"D. – 4.1 cu. ft.
- **NEW** larger window opening
- **NEW** Black Chrome™ Knobs ship standard
- Can be installed flush or standard mount with accessory flush mount kit

Model	Finish	Description	USD	WT lb (kg)
VSOE130	SS	30"W. Single Oven – 5 Series	\$6,005	278 (126.1)
	ECF		\$8,414	
VDOE130	SS	30"W. Double Oven – 5 Series	\$9,415	424 (192.3)
	ECF		\$12,055	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

VSOE/VDOE Premiere Built-In Electric 27/30"W. Single/Double Ovens



VSOE



VDOE

Electric 30"W. Thermal-Convection Ovens

- **Exclusive** Timepiece™ clock/timer
- **Exclusive** Vari-Speed Dual Flow™ convection system with 8½" diameter fan blade – largest in the industry
- **Exclusive** Rapid Ready™ Preheat system provides super fast preheating
- Concealed 10-pass dual bake element provides exceptional temperature control and makes cleanup easy
- 10-pass broiler with heat reflector
- Three strategically located halogen oven lights
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks in a single oven and three in a double oven (two in upper and one in the lower)
- Digital clock/oven functions
  - 100 minute timer
  - Set cooking time for up to 12 hours
  - Delay cooking feature
  - Tone and digital display indicate pre-set cooking time is finished
  - Meat probe (upper oven in double ovens) – timer sounds and oven shuts off when desired temp is reached
- Self-clean ovens
- Oven functions (convection system in both upper and lower oven of double ovens)
  - Two-element bake
  - Convection bake
  - TruConvec™ convection cook
  - Convection roast
  - Convection broil
  - Hi broil / Medium broil / Low broil
  - Convection dehydrate / Convection defrost
- 27"W. Ovens: largest self clean, convection ovens - **Exclusive**
  - Overall 22<sup>5</sup>/<sub>16</sub>"W. x 16½"H. x 19½"D. – 4.2 cu. ft.
  - AHAM 22<sup>5</sup>/<sub>16</sub>"W. x 16½"H. x 16<sup>13</sup>/<sub>16</sub>"D. – 3.6 cu. ft.
- 30"W. Ovens: largest self clean, convection ovens - **Exclusive**
  - Overall 25<sup>5</sup>/<sub>16</sub>"W. x 16½"H. x 19½"D. – 4.7 cu. ft.
  - AHAM 25<sup>5</sup>/<sub>16</sub>"W. x 16½"H. x 16<sup>13</sup>/<sub>16</sub>"D. – 4.1 cu. ft.
- **NEW** larger window opening
- **NEW** Black Chrome™ Knobs ship standard
- 30"W. models can be installed flush or standard mount with accessory flush mount kit

Model	Finish	Description	USD	WT lb (kg)
VSOE527	SS	27"W. Single Oven – 5 Series	\$7,468	237 (107.5)
	ECF		\$9,569	
VDOE527	SS	27"W. Double Oven – 5 Series	\$11,527	360 (163.3)
	ECF		\$13,936	
VSOE530	SS	30"W. Single Oven – 5 Series	\$6,467	261 (118.4)
	ECF		\$8,524	
VDOE530	SS	30"W. Double Oven – 5 Series	\$10,746	402 (182.3)
	ECF		\$13,386	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

VSOE/VDOE French-Door Premiere Built-In Electric 30"W. Single/Double Ovens



VSOE7301



VDOE7301

**Electric 30"W. Thermal-Convection Oven**

- Open either french-door with just one hand and the companion door conveniently opens simultaneously
- **Exclusive** Vari-Speed Dual Flow™ convection system with 8½" diameter fan blade – largest in the industry
- Preheat Optional - No need to preheat oven when baking certain foods in Convection Bake mode
- Concealed 10-pass dual bake element provides exceptional temperature control and makes cleanup easy
- Extra-Large Gourmet-Glo™ Glass Enclosed Infrared Broiler provides superior broiling performance and maximum coverage (upper oven)
- 10-pass broiler with heat reflector (lower oven)
- Heavy-duty metal knobs are accented with **exclusive** CoolLit™ LED lights in signature Viking blue when unit is turned on
- Three strategically located halogen oven lights
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks in a single oven and three in a double oven (two in upper and one in the lower)
- Digital clock/oven functions
  - Set cooking time for up to 12 hours
  - Delay cooking feature
  - Tone and digital display indicate pre-set cooking time is finished
  - Meat probe (upper oven in double ovens) – timer sounds and oven shuts off when desired temp is reached
- Steam clean in only 20 minutes - perfect for light to medium cleaning
- Self-clean oven (lower oven only)
- Oven functions (convection system in both upper and lower oven of double ovens)
  - Two-element bake
  - Convection bake
  - TruConvec™ convection cook (element around fan)
  - Convection roast
  - Convection broil
  - Hi broil
  - Medium broil
  - Low broil
  - Convection dehydrate
  - Convection defrost
- 30"W. Ovens: largest self clean, convection ovens - **Exclusive**
  - Overall 25⅝"W. x 16½"H. x 19½"D. – 4.7 cu. ft.
  - AHAM standard 25⅝"W. x 16½"H. x 16⅓"D. – 4.1 cu. ft.
- **NEW** larger window opening
- **NEW** Black Chrome™ Knobs ship standard

Model	Finish	Description	USD	WT lb (kg)
VSOE7301	SS	30"W. Single Oven – 7 Series	\$9,184	261 (118.4)
	ECF		\$11,263	
VDOE7301	SS	30"W. Double Oven – 7 Series	\$13,419	402 (182.3)
	ECF		\$15,817	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

**NOTE:** The VSOE/VDOE7301 French Door Oven cannot be flush mounted.

**VMOS Conventional Microwave and VMOC Convection Microwave Ovens and Built-In Trim Kits**



**Microwave Oven**

- 13 Sensor settings
- Breakfast and lunch options for cooking and reheating foods
- 15 minute dinners and preset recipes each offer 5 recipes with easy to follow steps
- Add-a-minute allows you to add a minute to cooking time by simply touching a button
- Warm/hold feature allows you to keep food warm for up to 30 minutes
- Child lock safety feature locks the control panel to prevent unwanted operation
- Interior oven cavity
  - 17 $\frac{3}{8}$ "W. x 10"H. x 18 $\frac{5}{8}$ "D.
  - 2.0 Cubic ft.
  - 16" diameter turntable
- Place on countertop or install as a built-in using a trim kit (listed below - sold separately)

Model	Finish	Description	USD	WT lb (kg)
<b>VMOS501</b>	SS	Conventional microwave – 5 Series	\$1,275	46 (20.9)
<b>VMTK272</b>	SS	27"W. Built-in trim kit	\$736	14 (6.4)
<b>VMTK302</b>	SS	30"W. Built-in trim kit	\$736	15 (6.8)
<b>PMF302TK</b>	SS	30"W. Flush Mount Kit for Microwave trim (must be used with VMTK trim kit)	\$230	5 (2.3)



**Convection Microwave Oven**

- Instant sensor settings for cooking, reheating foods and popping popcorn
- Four convection settings: convecbroil, convecroast, convecbake and manual convection
  - Convection settings use a high speed fan that circulates air past the heat source and around the food; allows multiple rack baking
- Low mix bake and high mix roast settings offer use of convection heat to seal and brown outside of foods while using microwave energy to ensure the interior is cooked
- Add-a-minute allows you to add a minute to cooking time by simply touching a button
- Child lock safety feature locks the control panel to prevent unwanted operation
- Convection microwave cookbook comes standard with unit
- Interior oven cavity
  - 16 $\frac{1}{8}$ "W. x 9 $\frac{5}{8}$ "H. x 16 $\frac{1}{8}$ "D.
  - 1.5 Cubic ft.
  - 15 $\frac{3}{8}$ " Diameter turntable
- Place on countertop or install as a built-in using a trim kit (listed below - sold separately)

Model	Finish	Description	USD	WT lb (kg)
<b>VMOC506</b>	SS	Convection microwave – 5 Series	\$2,122	69 (31.3)
<b>VMTK277</b>	SS	27"W. Built-in trim kit	\$824	19 (8.6)
<b>VMTK307</b>	SS	30"W. Built-in trim kit	\$824	20 (9.1)
<b>PMF307TK</b>	SS	30"W. Flush Mount Kit for Microwave trim (must be used with VMTK trim kit)	\$230	2 (0.9)

**VMOD/VMODC Undercounter DrawerMicro™ Ovens**



**Undercounter DrawerMicro™ Ovens**

- Commercial type-styling and design
- Digital LCD display
- 11 variable power levels
- 12 Sensor Cook, Reheat and Popcorn settings
- Five Defrost auto settings
- Two Reheat auto settings
- Add-a-minute allows you to add a minute to cooking time by simply touching a button
- Keep Warm feature allows you to keep food warm for up to 30 minutes
- Beverage Center reheats coffee and tea to suitable drinking temperature
- Child lock safety feature locks the control panel to prevent unwanted operation
- 1.2 cu. ft. (holds 9"x13" dish)
  - 7 1/8"H. x 17 5/16"W. x 16 9/16"D.
- 1,000 watt output power
- Place undercounter below countertop, rangetop, or as stand-alone unit
- Trim kit must be used for flush install

Model	Finish	Description	USD	WT lb (kg)
<b>VMOD5240</b>	SS	DrawerMicro™ Oven – 5 Series	\$2,716	86 (39)

Model	Finish	Description	USD	WT lb (kg)
<b>PMD240FTK</b>	SS	Flush Trim Kit	\$98	2 (0.9)



**VMODC5240SS**

**Undercounter Convection DrawerMicro™ Oven**

- 1.4 cubic ft. (39.6 liters) oven capacity (accommodates two 9x13" dishes)
  - 16-15/16"W. x 8-3/4"H. x 17-7/16"D.
- 900 watts output power
- Dual convection fans for baking, roasting, grilling and air frying
- Air Fry, Toast and Warm cooking modes
- Speed cook modes combine convection and microwave heating
- 11 variable power levels
- Six auto defrost settings
- Instant sensor settings for cooking, reheating foods and popping popcorn
- Beverage re-heat feature heats coffee and tea to suitable drinking temperature
- Melt/soften/warm settings automatically select the correct time and power for each function
- Add-30-Sec function adds thirty seconds of extra cooking time with the touch of a button
- Multi-level cooking with three included cooking accessories – top rack, bottom rack, and cook/drip tray
- Child Lock safety feature locks the control panel to prevent unwanted operation
- Flexible placement options below an island, peninsula, or standard cabinetry and can also be installed adjacent to a built-in oven
- Built-in airflow control allows flush mounting

Model	Finish	Description	USD	WT lb (kg)
<b>VMODC5240</b>	SS	Convection DrawerMicro Oven – 5 Series	<b>\$3,299</b>	104 (47.2)

**VMOR Convection Microwave Hood**



**Convection Microwave/Hood**

- Commercial type-styling and design
- Instant sensor settings for cooking, reheating foods and popping popcorn
- Four convection settings: ConvecBroil, ConvecRoast, ConvecBake and manual convection
- Convection settings use a high speed fan that circulates air past the heat source and around the food; allows multiple rack baking
- Low mix bake and high mix roast settings offer use of convection heat to seal and brown outside of foods while using microwave energy to ensure the interior is cooked
- Add-a-minute allows you to add a minute to cooking time by simply touching a button
- Child lock safety feature locks the control panel to prevent unwanted operation
- Built-in exhaust system
  - 300 CFM blower
- May be vented out the top, back or converted to recirculate
- 13" diameter turntable
- Exterior dimensions
  - 29<sup>5</sup>/<sub>16</sub>"W. x 16<sup>5</sup>/<sub>16</sub>"H. x 15<sup>5</sup>/<sub>16</sub>"D.
- Interior oven cavity
  - 1.1 cubic ft.
- For use over 30"W. Viking cooking products

Model	Finish	Description	USD	WT lb (kg)
VMOR506	SS	Convection Microwave Hood – 5 Series	\$2,650	85 (38.6)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
CFOR1	N/A	Replacement charcoal filters for VMOR	\$32	2 (0.9)

**VMDD Drop Down Door Convection Speed Oven**



**VMDD5306SS**

**Drop Down Door Convection Speed Oven**

- Large 1.6 cubic feet cooking interior gives you more flexibility and cooking options
  - Stainless steel interior with 2 level cooking racks, fits a standard 9 x 13 pan
  - Cavity Dimensions (WxHxD): 17 1/16" x 9 7/16"x 16 15/16"
  - 16" Diameter Turntable
- Built in speed and convenience with a 1600W convection heater and 900W of microwave cooking power
- Combines microwave, convection, roast and grill technologies all-in-one oven
- Speed Bake and Speed Roast combines microwave assist for speed cooking
- Melt/Soften/Warm is ideal for melting chocolate, softening butter, or warming syrup
- Convenient automatic sensor programs takes the guess work out for great results every time
- Sensor Programs: 10 Cook, Reheat, Popcorn and 9 More Menus
- Convection Programs: Bake, Roast, Grill and 15 More Menus
- Auto Defrost for quick and accurate thawing
- +30 Sec easily adds time while cooking
- Safety Lock prevents unwanted oven operation such as by small children

Model	Finish	Description	USD	WT lb (kg)
VMDD5306	SS	Convection Speed Oven – 5 Series	\$3,563	106 (48.1)

**VCTS05200SS Countertop S team Oven**



**VCTS05200SS**

**Countertop Steam Oven**

Superheated steam and conventionally directed heat is used in all cooking modes  
 Modern steam technology creates better tasting food:  
 Food has a crispy and browned texture on the outside while remaining moist on the inside  
 No preheating of oven or defrosting of food required  
 Spacious and adaptable pizzeria style oven  
 Overall dimensions – 19.7"W x 9.3"H x 19.3"D  
 Cavity dimensions - 13.8"W x 4.6"H x 14.1"D (.5 Cubic feet)  
 Roomy enough for a 12" pizza or 9 slices of toast.  
 Five Cooking Modes:  
 Toast  
 Broil/Grill  
 Bake/Reheat  
 Pizza  
 Warm  
 Output power – 1750 watts  
 Water tank capacity – 6.8 ounces  
 Good for up to 60 minutes  
 Hidden bake element for easy clean-up  
 Easy to use and read LCD display

Model	Finish	Description	USD	WT lb (kg)
VCTS05200SS	SS	Countertop Steam Oven	\$729	25 (11.3)

VWD 27"/30"W. Electric Warming Drawers



VWD527



VWD530

**27" and 30"W. 5 Series Electric Warming Drawers**

- **VWD527** 27"W. model: 19 1/8"W. x 5 1/2"H. x 20 1/4"D. - 475 watt element
- **VWD530** 30"W. model: 22 1/8"W. x 5 1/2"H. x 20 1/4"D. - 475 watt element
- Temperature settings from 90-250°F
- Capacitive touch digital control with timer
- Meat probe for temperature reading of meat
- Moisture control selector
- Sabbath Mode
- Four hour automatic shutoff feature
- Heavy-duty drawer glides accommodate 200 pound weight capacity
- Optional flush installation - no kit required

Model	Finish	Description	USD	WT lb (kg)
VWD527	SS	27"W. – 5 Series	\$2,804	80 (36)
	ECF		\$4,355	
VWD530	SS	30"W. – 5 Series	\$3,024	90 (40.5)
	ECF		\$4,619	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
PANVEWD	N/A	Pan Lid Set (5 pans with lids)	\$582	10 (4.5)





# VENTILATION

Viking Pricing Master MEXICO, 2025



VWH Built-In 10”H. Wall Hoods



**10”H. Interior-Power Hoods (460 CFM)**

- 460 CFM blower (variable speed ventilator controls; separate controls for on/off and speed control)
- 2 Halogen lights with dimmer control (separate controls for on/off and dimmer)
- Dishwasher-safe commercial-type SS baffle filters
- Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
- Virtually seamless stainless steel canopy interior for easy cleaning

Model	Finish	Description	USD	WT lb (kg)
VWH3010	SS	30”W./21”D. – 5 Series	\$1,803	56 (25.2)
	ECF		\$3,893	
VWH3610	SS	36”W./21”D. – 5 Series	\$1,968	60 (27.0)
	ECF		\$4,223	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).



**10”H. Interior-Power Hoods – L Model (390 CFM)**

- 390 CFM blower (variable speed ventilator controls; separate controls for on/off and speed control)
- 2 Halogen lights with dimmer control (separate controls for on/off and dimmer)
- Dishwasher-safe commercial-type SS baffle filters
- Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
- Virtually seamless stainless steel canopy interior for easy cleaning

Model	Finish	Description	USD	WT lb (kg)
VWH3010L	SS	30”W./21”D. – 5 Series	\$1,803	56 (25.2)
	ECF		\$3,893	
VWH3610L	SS	36”W./21”D. – 5 Series	\$1,968	60 (27.0)
	ECF		\$4,223	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).



**10”H. Interior-Power Hoods – M Model (300 CFM)**

- 300 CFM blower (variable speed ventilator controls; separate controls for on/off and speed control)
- 2 Halogen lights with dimmer control (separate controls for on/off and dimmer)
- Dishwasher-safe commercial-type SS baffle filters
- Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
- Virtually seamless stainless steel canopy interior for easy cleaning

Model	Finish	Description	USD	WT lb (kg)
VWH3010M	SS	30”W./21”D. – 5 Series	\$1,803	56 (25.2)
	ECF		\$3,893	
VWH3610M	SS	36”W./21”D. – 5 Series	\$1,968	60 (27.0)
	ECF		\$4,223	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

VWH Built-In 12”H. Wall Hoods and Recirculating Kits



**12”H. Interior-Power Hoods**

- 460 CFM blower
- Backlit LED knobs extend and illuminate to control lighting level and ventilation speed
- Dimmable LED lighting is energy efficient and easily replaceable
- Dishwasher-safe commercial-type SS baffle filters
- Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
- Virtually seamless stainless steel canopy interior for easy cleaning

Model	Finish	Description	USD	WT lb (kg)
VWH530121	SS	30”W./21”D. – 5 Series	\$2,155	56 (25.2)
	ECF		\$4,245	
VWH536121	SS	36”W./21”D. – 5 Series	\$2,276	60 (27.0)
	ECF		\$4,531	

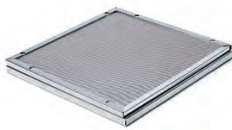
**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).



**Recirculating Hood Conversion Kit**

- For use with Professional 10”H. and 12”H. hoods only
- Includes charcoal filters, top vent/grille, and installation hardware
- Top vent/grille: 4”H. X 12”D.
- SS finish only

Model	Finish	Description	USD	WT lb (kg)
VRK30	SS	for 30”W. hood	\$670	13 (5.9)
VRK36	SS	for 36”W. hood	\$681	16 (7.3)



**Replacement Charcoal Filters**

- For use with VRK conversion kits
- Recommend replacement every 6-12 months

Model	Finish	Description	USD	WT lb (kg)
CFV13	N/A	30” & 36”W. Professional hoods	\$120	2 (0.9)

VWH Built-In 18”H./24”D. Wall Hoods and DCW Duct Covers



**Wall Hoods - 18”H. / 24”D.**

- Canopy only; must also purchase interior or exterior ventilator kit, sold separately
- Backlit LED knobs extend and illuminate to control lighting level and ventilation speed
- Dimmable LED lighting is energy efficient and easily replaceable
- Heat lamps standard (250 watt heat lamp bulb not included)
- High-shelf (with cooking product) or warming shelf panel should be installed for use with heat lamp
- Dishwasher-safe commercial-type SS baffle filters with handles
- Separate removable grease trough for easy cleaning
- Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
- Virtually seamless stainless steel canopy interior for easy cleaning

Model	Finish	Description	USD	WT lb (kg)
VWH530481	SS	30”W. – 5 Series Kit Compatability: VINV300, VINV600, VINV1200, DEV900, DEV1200, DIL1200	\$2,518	60 (27.0)
	ECF		\$4,619	
VWH536481	SS	36”W. – 5 Series Kit Compatability: VINV300, VINV600, VINV1200, DEV900, DEV1200, DIL1200	\$2,705	68 (30.6)
	ECF		\$4,993	
VWH542481	SS	42”W. – 5 Series Kit Compatability: VINV600, VINV1200, DEV900, DEV1200, DIL1200	\$2,958	76 (34.2)
	ECF		\$5,378	
VWH548481	SS	48”W. – 5 Series Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$3,343	88 (39.6)
	ECF		\$5,763	
VWH560481	SS	60”W. – 5 Series Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$4,355	108 (48.6)
	ECF		\$6,984	

ECF - Exclusive Color Finishes include CStainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).



**Duct Covers For Wall Hoods**

- For use with all VWH models
- Extends height of hood by 12”; conceals duct
- 12”D.

Model	Finish	Description	USD	WT lb (kg)
DCW30	SS	for 30”W. VWH Hoods	\$450	10 (4.5)
	ECF		\$547	
DCW36	SS	for 36”W. VWH Hoods	\$472	11 (5.0)
	ECF		\$681	
DCW42	SS	for 42”W. VWH Hoods	\$483	13 (5.9)
	ECF		\$1,033	
DCW48	SS	for 48”W. VWH Hoods	\$494	14 (6.3)
	ECF		\$875	
DCW60	SS	for 60”W. VWH Hoods	\$901	24 (10.8)
	ECF		\$1,176	

ECF - Exclusive Color Finishes include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

**VCWH Built-In 18”H. Chimney Wall Hoods and DCCE Built-In Chimney Wall Duct Cover Extensions**



**Chimney Wall Hoods - 18”H. / 24”D.**

- Canopy only; must also purchase interior or exterior ventilator kit - sold separately
- Adjustable duct cover standard - for 8’ to 9’ ceilings
- Backlit LED knobs extend and illuminate to control lighting level and ventilation speed
- Dimmable LED lighting is energy efficient and easily replaceable
- Heat lamps standard (250 watt heat lamp bulb not included)
- High-shelf (with cooking product) or warming shelf panel should be installed for use with heat lamp
- Dishwasher-safe commercial-type SS baffle filters with handles
- Separate removable grease trough for easy cleaning
- Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
- Virtually seamless stainless steel canopy interior for easy cleaning

Model	Finish	Description	USD	WT lb (kg)
VCWH53048	SS	30”W. – 5 Series – Kit Compatability: VINV300, VINV600, DEV900, DEV1200, DIL1200	\$3,013	120 (54.5)
	ECF		\$4,234	
VCWH53648	SS	36”W. – 5 Series – Kit Compatability: VINV300, VINV600, DEV900, DEV1200, DIL1200	\$3,101	127 (57.7)
	ECF		\$4,509	
VCWH54248	SS	42”W. – 5 Series – Kit Compatability: VINV600, DEV900, DEV1200, DIL1200	\$3,211	138 (62.7)
	ECF		\$4,784	
VCWH54848	SS	48”W. – 5 Series – Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$3,860	145 (65.8)
	ECF		\$5,389	
VCWH56048	SS	60”W. – 5 Series – Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$4,707	160 (72.6)
	ECF		\$6,522	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).



**Duct Cover Extensions**

- For use with professional chimney wall hoods
- Extend height of duct cover up to 12” (for 10’ ceilings)
- Replaces adjustable duct cover insert; supplied standard with hood

Model	Finish	Description	USD	WT lb (kg)
DCCE1210	SS	for 30”, 36” & 42”W. VCWH hoods	\$340	6 (2.7)
	ECF		\$880	
DCCE1810	SS	for 48”W. VCWH hoods	\$351	8 (3.6)
	ECF		\$1,023	
DCCE2410	SS	for 60”W. VCWH hoods	\$472	11 (4.9)
	ECF		\$883	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

**VBCV Built-In Wall Custom Ventilator Systems**



**Built-In Custom Ventilator Systems**

- For use with custom wall hoods
- Canopy only; must also purchase interior or exterior ventilator kit, sold separately
- Backlit LED Knobs extend and illuminate to control lighting level and ventilation speed
- Dimmable LED lighting is energy efficient and easily replaceable
- Heat lamps standard (bulbs not included)
- High-shelf (with cooking product) or warming shelf panel should be installed for use with heat lamp
- Dishwasher-safe commercial-type SS baffle filters with handles
- Separate removable grease trough for easy cleaning
- Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
- Virtually seamless stainless steel canopy interior for easy cleaning

Model	Finish	Description	USD	WT lb (kg)
<b>VBCV53638</b>	N/A	36"W./18"H./22"D. – 5 Series Kit Compatability: VINV300, VINV600, DEV900, DEV1200, DIL1200	\$2,122	68 (30.6)
<b>VBCV54238</b>	N/A	42"W./18"H./22"D. – 5 Series Kit Compatability: VINV600, DEV900, DEV1200, DIL1200	\$2,221	76 (34.2)
<b>VBCV54838</b>	N/A	48"W./18"H./22"D. – 5 Series Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$2,452	88 (39.6)
<b>VBCV56038</b>	N/A	60"W./18"H./22"D. – 5 Series Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$2,859	108 (48.6)

Hood Accessories and Ventilator Kits

Interior Power Ventilator Kits and Accessories

Model	Finish	Description	USD	WT lb (kg)
VINV300	N/A	300 CFM – 5 Series	\$813	14 (6.4)
VINV600	N/A	600 CFM – 5 Series	\$890	27 (12.3)
VINV1200	N/A	1200 CFM – 5 Series	\$1,627	43 (19.4)

Exterior Power Ventilator Kits

Model	Finish	Description	USD	WT lb (kg)
DEV900	N/A	900 CFM – 5 Series	\$1,583	42 (19.1)
DEV15001	N/A	1500 CFM – 5 Series	\$2,276	47 (21.3)

In-Line Blower Kits and Accessories

Model	Finish	Description	USD	WT lb (kg)
DIL1200	N/A	1200 CFM – 5 Series	\$2,023	37 (16.8)
VSIL10	N/A	Duct Silencer Accessory for 10" duct	\$648	36 (16.3)
ILVK	N/A	Vibration Isolator Kit Accessory	\$164	2 (0.9)
G6MD	N/A	Universal Make-up Air Damper	\$373	4 (1.8)
G8MD	N/A	Universal Make-up Air Damper	\$428	5 (2.3)



**Backsplashes (Wall Hoods)**

- Hemmed edges with screw holes
- Fastening screws included
- 30”H.
- Stainless steel only

Model	Finish	Description	USD	WT lb (kg)
BKS30	SS	30”W.	\$296	7 (3.2)
BKS36	SS	36”W.	\$351	9 (4.1)
BKS48	SS	48”W.	\$461	14 (6.3)
BKS60	SS	60”W.	\$549	20 (9.0)



**Warming Shelf Panels (Wall Hoods)**

- Fold up/down heavy-duty shelves (not removable) factory installed on SS backsplash
- Fastening screws included
- Two-piece assembly
- 30”H.
- Stainless steel only

Model	Finish	Description	USD	WT lb (kg)
WGP30	SS	30”W. – One shelf	\$670	9 (4.1)
WGP36	SS	36”W. – Two shelves	\$725	12 (5.4)
WGP48	SS	48”W. – Two shelves	\$967	16 (7.2)

VDD Built-In Rear Downdrafts



**18”H. Downdraft**

- Raises and lowers chimney at touch of a button
- New 18” rise
- Capacitive touch controls
- Two level LED surface lighting
- Heat sensor automatically turns ventilators on full power
- Four fan speeds
- Two removable, easy-to-clean mesh filters
- Flashing light reminds user to clean filters after approximately 30 hours of use
- Choose interior or exterior ventilator kit (sold separately)
- Downdraft should not be used with griddle model cooking products

Model	Finish	Description	USD	WT lb (kg)
VDD5300	SS	30”W. – 5 Series	\$2,936	65 (29.5)
VDD5360	SS	36”W. – 5 Series	\$3,178	71 (32.2)
VDD5480	SS	48”W. – 5 Series	\$3,530	80 (36.3)

Interior Power Ventilator Kit

Model	Finish	Description	USD	WT lb (kg)
VDVI600	N/A	Flex Blower – 600 CFM	\$769	31 (14.1)

Exterior Power Ventilator Kits

Model	Finish	Description	USD	WT lb (kg)
VDVE900	N/A	900 CFM	\$1,308	42 (18.9)
DEV15001	N/A	1500 CFM	\$2,276	47 (21.3)

Model	Finish	Description	USD	WT lb (kg)
ARKD	N/A	Non-duct recirculation kit	\$670	5 (2.3)
BPFD	N/A	Non-duct filter replacement	\$164	1 (0.5)
HATKD8	N/A	Transition to 8” round	\$230	3 (1.4)
HATKD10	N/A	Transition to 10” round	\$230	3 (1.4)
RCVD8	N/A	Front panel rough-in for remote flex blower 8”	\$153	2 (0.9)
RCVD10	N/A	Front panel rough-in for remote blower 10” and VEDV	\$153	2 (0.9)
VACE36	N/A	End Caps for 30-3/4 and 36-3/4”W. cooktop	\$153	1 (0.5)
AXKD2	N/A	2’ of flexible duct	\$164	3 (1.4)
AXD5	N/A	Extension Cable (For flex blower remote use)	\$120	1 (0.5)
FSVDD30SS	N/A	Filler strip for 30” VEC and VIC cooktop	\$164	3 (1.4)
FSVDD36SS	N/A	Filler strip for 36” VEC and VIC cooktop	\$164	3 (1.4)
FSVRVDD30SS	N/A	Filler strip for 30” range/rangetop	\$164	3 (1.4)
FSVRVDD36SS	N/A	Filler strip for 36” range/rangetop	\$164	3 (1.4)
FSVRVDD48SS	N/A	Filler strip for 48” range/rangetop	\$164	3 (1.4)



## Hood Data

Hood Styles	Interior Ventilator			Exterior and In-Line Ventilators		
	VINV300	VINV600	VINV1200	DEV900	DEV/DIL1200	DEV1500
<b>Professional wall hoods (24" D.)</b>						
VWH53048(1) - 30" W./18" H.	X	X	Q	X	Q	
VWH53648(1) - 36" W./18" H.	X	X	Q	X	Q	
VWH54248(1) - 42" W./18" H.		X	Q	X	Q	
VWH54848(1) - 48" W./18" H.			Q		Q	Q
VWH56048(1) - 60" W./18" H.			Q		Q	Q
<b>Professional chimney style wall hoods (24" D.)</b>						
VCWH53048 - 30" W./18" H.	X	X		X	X	
VCWH53648 - 36" W./18" H.	X	X		X	Q	
VCWH54248 - 42" W./18" H.		X		X	Q	
VCWH54848 - 48" W./18" H.			Q		Q	Q
VCWH56048 - 60" W./18" H.			Q		Q	Q
<b>Professional wall hood custom ventilator systems (23"D.)</b>						
VBCV53638 - 36" W./18" H.	X	X		X	Q	
VBCV54238 - 42" W./18" H.		X		X	Q	
VBCV54838 - 48" W./18" H.			Q		Q	Q
VBCV56038 - 60" W./18" H.			Q		Q	Q

X = can be used over cooking products that do **not** have char-grill feature  
 Q = can be used over **all** cooking products, including those with char-grill feature  
 TQ = can be used over outdoor grills (outdoor approved grills only)

Hood Data

Model Number	CFM	Recommended Duct Size	Max Duct Run	120 V/60 Hz Max Amps
<b>FOR USE WITH HOODS</b>				
VINV300 (interior)	300	7" round	50 feet (15.2m)	–
VINV600 (interior)	600	7" round	50 feet (15.2m)	–
DEV900 (exterior)	900	10" round	50 feet (15.2m)	–
VINV1200 (interior)	1200	10" round	50 feet (15.2m)	–
DEV1200 (exterior)	1200	10" round	50 feet (15.2m)	–
DEV15001 (exterior)	1500	10" round	75 feet (22.9m)	–
DIL1200 (in-line)	1200	10" round	50 feet (15.2m)	–
<b>FOR USE WITH VDD 5 SERIES DOWNDRAFTS</b>				
VDVI600 (interior) – NEW	600	8" round	40 feet (12.2m)	3.0
VDVE900 (exterior) – NEW	900	10" round	50 feet (15.2m)	5.7
VDVE1200 (exterior) – NEW	1200	10" round	50 feet (15.2m)	6.0

**Proper Installation/Ducting Is Extremely Important To Ensure Maximum Performance From Any Ventilation Product**

- All CFMs stated based on tests with .1 static pressure: without applying static pressure (some brands consciously do not), CFM could be greatly overstated.
- Duct run length is for general reference only; for longer duct runs, increase duct size and contact a qualified and trained installer.
- Straight runs and gradual turns are best; for example, each 90° elbow is equivalent to 5-10 feet (1.52-3.05cm) of straight run.
- Never use flexible duct; it creates back pressure/air turbulence and greatly reduces performance.
- Proper performance is dependent upon proper ducting; make sure that a qualified and trained installer is used.
- Check with a qualified and trained installer or local codes for makeup air requirements, if any.
- Max. amp rating for hoods includes recommended ventilator kit rating; all products must be hard wired direct with 2-wire with ground
- A 1200 or 1500 CFM (if applicable) ventilator kit, or in-line blower should be used when installed over range/rangetops with gas char-grill.

**MVWH Built-In 6 Series Wall Hood**



**MVWHS636**

**36"W. Built-In 6 Series Wall Hoods**

- Internal motor models deliver 390 CFM (code compliant)
- 3-speed motor control reduces blower and air movement sound
- Two oversized 14" x 15" stainless steel baffle filters
- Two LED lights brighten cooking area
- Dishwasher safe commercial baffle filters
- Functional design is easy to clean. Eliminates grease traps
- Electronic touch controls with blue LED back lighting, with remote control
- Includes telescopic stainless steel duct cover for up to 10' ceilings
- Optional telescopic stainless steel duct cover available for up to 12' ceilings

Model	Finish	Description	USD	WT lb (kg)
<b>MVWHS636</b>	BG	36"W. Wall Hood – 6 Series – Black Glass	\$2,582	95 (43.1)
<b>MVDC636</b>	SS	Duct Cover for 10-12' ceilings	\$813	5 (2.3)



# REFRIGERATION

Viking Pricing Master MEXICO, 2025



**VCBB/FDBB 5 Series Built-In 36"W. Bottom Freezer**



**VCBB536E**



**FDBB536E**  
(Custom Panel)

**36"W. Bottom-Mount Refrigerator/Freezers**

- **Total Capacity: 20.4 cu. ft.**
  - Refrigerator: 15.3 cu. ft.
  - Freezer: 5.1 cu. ft.
- 84"H/24"D
- LED lighting provides excellent visibility
- Spillproof Plus™ Shelves with Nano technology create an invisible barrier to contain spills
- ProChill™ Temperature Management System
  - Variable Speed DC Overdrive™ Compressor is one of the quietest, most technologically advanced compressors available
  - Electronic controls with digital temperature readouts
  - Multi-channel airflow system and Odor Eliminator™ Evaporator remove odors and excess humidity
- Plasmacluster™\* Ion Air Purifier - **Exclusive**
  - Eliminates airborne bacteria and mold spores
  - Removes odors
  - Enhances food preservation
  - Never needs replacing
- Refrigerator Compartment
  - Three adjustable tempered glass spillproof shelves (one has Nano technology)
  - Adjustable Humidity Zone™ drawers with soft-close slides
    - Humidity can be set high for leafy greens or low for fruits and vegetables with skins
  - Two deli drawers with soft-close slides
  - Additional space for large pizza box storage
  - Two in-the-door dairy compartments with covers
  - Four patented aluminum door bins (three are adjustable)
  - Top shelf provides quick chill-down area
- Full extension freezer drawer on precision ball-bearing glides
  - Positive self-closing feature ensures a good seal
  - Adaptive defrost
  - Two slide out wire baskets
- Super Clog-Resistant™ Condenser is maintenance-free under normal use
- Tru-Flush™ Design allows Professional Integrated and Custom Panel models to fit flush into 24" deep installation cutout with accessory flush mount trim kit

\*Plasmacluster is a registered trademark of Sharp Corporation

Model	Finish	Description	USD	WT lb (kg)
VCBB5364E (R/L)*	SS	5 Series – Viking Door	<b>\$13,254</b>	565 (254.3)
	ECF		\$15,949	
FDBB5363E (R/L)*	N/A	Custom Panel	\$13,254	500 (226.8)

\* R = right hinge; L = left hinge

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
PBIRFTKSS	N/A	Flush mount trim kit – VCBB	\$208	10 (4.5)
FCTKSS	N/A	Center trim kit – FDBB	\$186	5 (2.3)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$263	7 (3.2)

FBI 7 Series Fully Integrated 36"W. Bottom Freezer



FBI7360W  
(Custom Panel)



FBI7360W  
(shown with accessory door panel)

**36"W. Bottom-Mount Refrigerator/Freezers**

- **Total Capacity: 19.95 cu. ft.**
  - Refrigerator: 13.6 cu. ft.
  - Freezer: 6.35 cu. ft.
- **Energy Star Qualified**
- Theater ramp-on LED lighting provides excellent visibility
- Adjustable glass shelves (3)
- Separate crisper drawer offers dedicated area for produce/meat
- Dual compressor system provides excellent temperature management
- Bluezone® Fresh Preservation Technology
  - Best available technology for food preservation and odor control
  - Removes harmful ethylene gas
- Articulating hinge with maximum access
- Fully sealed internal water dispensing with filtered water
- Capacitive touch controls with intuitive user interface
- Adjustable metal door bins (3)
- Two separate freezer drawers
  - Large capacity ice production
- White interior
- Numerous settings provide ultimate performance: max refrigerator, max freezer, max ice, sabbath mode, vacation mode

Model	Finish	Description	USD	WT lb (kg)
FBI7360W (R/L)*	N/A	Custom Panel – 7 Series	\$15,234	565 (254.3)
FBI7360W (R/L)*	N/A	Custom Panel – 7 Series	\$15,234	565 (254.3)

\* R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
VIBDP36 (R/L)*	SS	Door Panel Kit (includes Professional handle)	\$1,528	93 (42.2)
	ECF		\$3,002	
RWFDISP	N/A	Replacement water filter	\$120	5 (2.3)
RBZB7	N/A	BlueZone replacement bulb	\$164	2 (0.9)
CKVBIWH	N/A	Connector Kit (must use when installing two units side-by-side)	\$549	15 (6.8)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$263	7 (3.2)

ECF - Exclusive Color Finishes include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

VCSB/FDSB 5 Series Built-In 42”W. Side-by-Side Refrigerator/Freezers



VCSB5424



FDSB5424  
(Custom Panel)

**42”W. Side-by-Side Refrigerator/Freezers**

- **Total Capacity: 25.3 cu. ft.**
  - Refrigerator: 15.7 cu. ft.
  - Freezer: 9.6 cu. ft.
- 84”H/24”D
- LED lighting provides excellent visibility
- Spillproof Plus™ Shelves with Nano technology create an invisible barrier to contain spills
- ProChill™ Temperature Management System
  - Variable Speed DC Overdrive™ Compressor is one of the quietest, most technologically advanced compressors available
  - Electronic controls with digital temperature readouts
  - Multi-channel airflow system and Odor Eliminator™ Evaporator remove odors and excess humidity
- Plasmacluster™\*\* Ion Air Purifier - Exclusive
  - Eliminates airborne bacteria and mold spores
  - Removes odors
  - Enhances food preservation
  - Never needs replacing
- Refrigerator Compartment
  - Five adjustable tempered glass spillproof shelves (two have Nano technology)
  - Adjustable Humidity Zone™ drawer with soft close slides
    - Humidity can be set high for leafy greens or low for fruits and vegetables with skins
  - Deli drawers with soft close slides
  - Two in-the-door dairy compartments with covers
  - Four adjustable patented aluminum door bins
  - Top shelf provides quick chill-down area
- Freezer Compartment
  - Adaptive defrost
  - Three wire shelves and two slide out baskets
  - Three patented adjustable aluminum door bins
- Super Clog-Resistant™ Condenser is maintenance-free under normal use

\*Plasmacluster is a registered trademark of Sharp Corporation

Model	Finish	Description	USD	WT lb (kg)
VCSB5424	SS	Viking Door – 5 Series	\$14,046	525 (238.1)
	ECF		\$16,917	
FDSB5423	N/A	Custom Panel – 5 Series	\$14,046	525 (238.1)

**ECF - Exclusive Color Finishes** includeStainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
PBIRFTKSS	N/A	Flush mount trim kit	\$208	10 (4.5)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28”)	\$263	7 (3.2)

VCSB/FDSB 5 Series Built-In 48"W. Side-by-Side Refrigerator/Freezers



VCSB5484



FDSB5484  
(Custom Panel)

**48"W. Side-by-Side Refrigerator/Freezers**

- **Total Capacity: 29.1 cu. ft.**
  - Refrigerator: 19.5 cu. ft.
  - Freezer: 9.6 cu. ft.
- 84"H/24"D
- LED lighting provides excellent visibility
- Spillproof Plus™ Shelves with Nano technology create an invisible barrier to contain spills
- ProChill™ Temperature Management System
  - Variable Speed DC Overdrive™ Compressor is one of the quietest, most technologically advanced compressors available
  - Electronic controls with digital temperature readouts
  - Multi-channel airflow system and Odor Eliminator™ Evaporator remove odors and excess humidity
- Plasmacluster™\* Ion Air Purifier - Exclusive
  - Eliminates airborne bacteria and mold spores
  - Removes odors
  - Enhances food preservation
  - Never needs replacing
- Refrigerator Compartment
  - Five adjustable tempered glass spillproof shelves (two have Nano technology)
  - Adjustable Humidity Zone™ drawer with soft close slides
    - Humidity can be set high for leafy greens or low for fruits and vegetables with skins
  - Deli drawers with soft close slides
  - Two in-the-door dairy compartments with covers
  - Four adjustable patented aluminum door bins
  - Top shelf provides quick chill-down area
- Freezer Compartment
  - Adaptive defrost
  - Three wire shelves and two slide out baskets
  - Three patented adjustable aluminum door bins
- Super Clog-Resistant™ Condenser is maintenance-free under normal use

\*Plasmacluster is a registered trademark of Sharp Corporation

Model	Finish	Description	USD	WT lb (kg)
VCSB5484	SS	Viking Door – 5 Series	\$14,937	580 (263.1)
	ECF		\$18,171	
FDSB5484	N/A	Custom Panel – 5 Series	\$14,937	580 (263.1)

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
PBIRFTKSS	N/A	Flush mount trim kit	\$208	10 (4.5)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$263	7 (3.2)



**FRI 7 Series Fully Integrated 30"W. All Refrigerator**



**FRI7300W**  
(Custom Panel)



**FRI7300W**  
(shown with accessory door panel)

**30"W. All Refrigerator**

- **Total Capacity: 16.4 cu. ft.**
- Theater ramp-on LED lighting provides excellent visibility
- Adjustable glass shelves (3)
- Separate crisper drawer offers dedicated area for produce/meat (3)
- Bluezone® Fresh Preservation Technology
  - Best available technology for food preservation and odor control
  - Removes harmful ethylene gas
- Articulating hinge with maximum access
- Fully sealed internal water dispensing with filtered water
- Capacitive touch controls with intuitive user interface
- Adjustable metal door bins (3)
- White interior
- Numerous settings provide ultimate performance: max refrigerator, sabbath mode, vacation mode

Model	Finish	Description	USD	WT lb (kg)
<b>FRI7300W (R/L)*</b>	N/A	Custom Panel – 7 Series	\$11,615	499 (226.3)

\* R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>VICDP30</b>	SS	Door Panel Kit (reversible/includes Professional handle)	\$1,176	77 (34.9)
	ECF		\$2,639	
<b>RWFDISP</b>	N/A	Replacement water filter	\$120	5 (2.3)
<b>RBZB7</b>	N/A	BlueZone replacement bulb	\$164	2 (0.9)
<b>CKVBIWH</b>	N/A	Connector Kit (must use when installing two units side-by-side)	\$549	15 (6.8)
<b>PHK528SS</b>	N/A	Professional stainless steel handle (1 piece / 28")	\$263	7 (3.2)

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

**FFI 7 Series Fully Integrated 30"W. All Freezer**



**FFI7300W**  
(Custom Panel)



**FFI7300W**  
(shown with accessory door panel)

**30"W. All Freezer**

- **Total Capacity: 16.1 cu. ft.**
- Theater ramp-on LED lighting provides excellent visibility
- Adjustable wire shelves (3)
- Separate freezer baskets (3)
- Articulating hinge with maximum access
- Capacitive touch controls with intuitive user interface
- Adjustable metal door bins (3)
- Large capacity ice production
- White interior
- Numerous settings provide ultimate performance: max freezer, max ice, sabbath mode, vacation mode
- Numerous settings provide ultimate performance: max refrigerator, sabbath mode, vacation mode

Model	Finish	Description	USD	WT lb (kg)
<b>FFI7300W (R/L)*</b>	N/A	Custom Panel – 7 Series	\$11,615	499 (226.3)

\* R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>VICDP30</b>	SS	Door Panel Kit (reversible/includes Professional handle)	\$1,176	77 (34.9)
	ECF		\$2,639	
<b>RWFDISP</b>	N/A	Replacement water filter	\$120	5 (2.3)
<b>RBZB7</b>	N/A	BlueZone replacement bulb	\$164	2 (0.9)
<b>CKVBIWH</b>	N/A	Connector Kit (must use when installing two units side-by-side)	\$549	15 (6.8)
<b>PHK528SS</b>	N/A	Professional stainless steel handle (1 piece / 28")	\$263	7 (3.2)

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

**FRI 7 Series Fully Integrated 24"W. All Refrigerator**



**FRI7240W**  
(Custom Panel)



**FRI7240W**  
(shown with accessory door panel)

**24"W. All Refrigerator**

- **Total Capacity: 12.9 cu. ft.**
- **Energy Star Qualified**
- Theater ramp-on LED lighting provides excellent visibility
- Adjustable glass shelves (3)
- Separate crisper drawer offers dedicated area for produce/meat (3)
- Bluezone® Fresh Preservation Technology
  - Best available technology for food preservation and odor control
  - Removes harmful ethylene gas
- Articulating hinge with maximum access
- Fully sealed internal water dispensing with filtered water
- Capacitive touch controls with intuitive user interface
- Adjustable metal door bins (3)
- White interior
- Numerous settings provide ultimate performance: max refrigerator, sabbath mode, vacation mode

Model	Finish	Description	USD	WT lb (kg)
FRI7240W (R/L)*	N/A	Custom Panel – 7 Series	\$11,461	450 (202.5)

\* R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>VICDP24</b>	SS	Door Panel Kit (reversible/includes Professional handle)	\$1,055	66 (29.9)
	ECF		\$2,529	
<b>RWFDISP</b>	N/A	Replacement water filter	\$120	5 (2.3)
<b>RBZB7</b>	N/A	BlueZone replacement bulb	\$164	2 (0.9)
<b>CKVBIWH</b>	N/A	Connector Kit (must use when installing two units side-by-side)	\$549	15 (6.8)
<b>PHK528SS</b>	N/A	Professional stainless steel handle (1 piece / 28")	\$263	7 (3.2)

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

**FFI 7 Series Fully Integrated 24"W. All Freezer**



**FFI7240W**  
(Custom Panel)



**FFI7240W**  
(shown with accessory door panel)

**24"W. All Freezer**

- **Total Capacity: 12.3 cu. ft.**
- Theater ramp-on LED lighting provides excellent visibility
- Adjustable wire shelves (3)
- Separate freezer baskets (3)
- Articulating hinge with maximum access
- Capacitive touch controls with intuitive user interface
- Adjustable metal door bins (3)
- Large capacity ice production
- White interior
- Numerous settings provide ultimate performance: max freezer, max ice, sabbath mode, vacation mode

Model	Finish	Description	USD	WT lb (kg)
<b>FFI7240W (R/L)*</b>	N/A	Custom Panel – 7 Series	\$11,461	450 (202.5)

\* R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>VICDP24</b>	SS	Door Panel Kit (reversible/includes Professional handle)	\$1,055	66 (29.9)
	ECF		\$2,529	
<b>RWFDISP</b>	N/A	Replacement water filter	\$120	5 (2.3)
<b>RBZB7</b>	N/A	BlueZone replacement bulb	\$164	2 (0.9)
<b>CKVBIWH</b>	N/A	Connector Kit (must use when installing two units side-by-side)	\$549	15 (6.8)
<b>PHK528SS</b>	N/A	Professional stainless steel handle (1 piece / 28")	\$263	7 (3.2)

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

**FFI 7 Series Fully Integrated 18"W. All Freezer**



**FFI7180W**  
(Custom Panel)



**FFI7180W**  
(shown with accessory door panel)

**18"W. All Freezer**

- **Total Capacity: 8.4 cu. ft.**
- Theater ramp-on LED lighting provides excellent visibility
- Adjustable wire shelves (3)
- Separate freezer baskets (3)
- Articulating hinge with maximum access
- Capacitive touch controls with intuitive user interface
- Adjustable metal door bins (3)
- Large capacity ice production
- White interior
- Numerous settings provide ultimate performance: max freezer, max ice, sabbath mode, vacation mode

Model	Finish	Description	USD	WT lb (kg)
FFI7180W (R/L)*	N/A	Custom Panel – 7 Series	\$11,296	350 (158.8)

\* R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>VICDP18</b>	SS	Door Panel Kit (reversible/includes Professional handle)	\$945	54 (24.5)
	ECF		\$2,408	
<b>RWFDISP</b>	N/A	Replacement water filter	\$120	5 (2.3)
<b>RBZB7</b>	N/A	BlueZone replacement bulb	\$164	2 (0.9)
<b>CKVBIWH</b>	N/A	Connector Kit (must use when installing two units side-by-side)	\$549	15 (6.8)
<b>PHK528SS</b>	N/A	Professional stainless steel handle (1 piece / 28")	\$263	7 (3.2)

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

VCRB/FDRB 5 Series Built-In 30"W. All Refrigerator



VCRB5304



FDRB5304  
(Custom Panel)

**30"W. All Refrigerator**

- **Total Capacity: 18.4 cu. ft.**
- 84"H/24"D
- LED lighting provides excellent visibility
- Spillproof Plus™ Shelves with Nano technology create an invisible barrier to contain spills
  - One adjustable full-width Spillproof Plus™ Shelf with Nano technology
  - Three full-width adjustable spillproof glass shelves
- ProChill™ Temperature Management System
  - Variable Speed DC Overdrive™ Compressor is one of the quietest, most technologically advanced compressors available
  - Electronic controls with digital temperature readout
  - Multi-channel airflow system and Odor Eliminator™ Evaporator remove odors and excess humidity
- Plasmacluster™\* Ion Air Purifier - **Exclusive**
  - Eliminates airborne bacteria and mold spores
  - Removes odors
  - Enhances food preservation
  - Never needs replacing
- Adjustable Humidity Zone™ Drawers with soft-close slides
  - Humidity can be set high for leafy greens or low for fruits and vegetables with skins
- Four deli drawers with soft-close slides
- Additional space for large pizza box storage
- Two in-the-door dairy compartments with covers
- Four patented adjustable aluminum door bins
- Super Clog-Resistant™ Condenser is maintenance-free under normal use
- Tru-Flush™ Design allows Professional integrated and custom panel models to fit flush into 24" deep installation cutout with accessory flush mount trim kit
- For installation of two units side-by-side, a separate grille kit accessory must be purchased

\*Plasmacluster is a registered trademark of Sharp Corporation

Model	Finish	Description	USD	WT lb (kg)
VCRB5304 (R/L)*	SS	Viking Door – 5 Series	\$11,725	525 (227.3)
	ECF		\$13,980	
FDRB5304 (R/L)*	N/A	Custom Panel – 5 Series	\$11,285	485 (209.3)

ECF - **Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\* R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
DDGK603SS	N/A	60"W. grille kit (includes FCKSS center trim kit)	\$725	21 (9.5)
DDGK663SS	N/A	66"W. grille kit (includes FCKSS center trim kit)	\$736	23 (10.4)
PBIRFTKSS	N/A	Flush mount trim kit – VCRB	\$208	10 (4.5)
FCKSS	N/A	Center trim kit – FDRB	\$186	5 (2.3)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$263	7 (3.2)

VCRB/FDRB 5 Series Built-In 36"W. All Refrigerator



VCRB5364



FDRB5364  
(Custom Panel)

**36"W. All Refrigerator**

- **Total Capacity: 22.0 cu. ft.**
- 84"H/24"D
- LED lighting provides excellent visibility
- Spillproof Plus™ Shelves with Nano technology create an invisible barrier to contain spills
  - One adjustable full-width Spillproof Plus™ Shelf with Nano technology
  - Three full-width adjustable spillproof glass shelves
- ProChill™ Temperature Management System
  - Variable Speed DC Overdrive™ Compressor is one of the quietest, most technologically advanced compressors available
  - Electronic controls with digital temperature readout
  - Multi-channel airflow system and Odor Eliminator™ Evaporator remove odors and excess humidity
- Plasmacluster™\* Ion Air Purifier - **Exclusive**
  - Eliminates airborne bacteria and mold spores
  - Removes odors
  - Enhances food preservation
  - Never needs replacing
- Adjustable Humidity Zone™ Drawers with soft-close slides
  - Humidity can be set high for leafy greens or low for fruits and vegetables with skins
- Four deli drawers with soft-close slides
- Additional space for large pizza box storage
- Two in-the-door dairy compartments with covers
- Four patented adjustable aluminum door bins
- Super Clog-Resistant™ Condenser is maintenance-free under normal use
- Tru-Flush™ Design allows Professional integrated and custom panel models to fit flush into 24" deep installation cutout with accessory flush mount trim kit
- For installation of two units side-by-side, a separate grille kit accessory must be purchased

\*Plasmacluster is a registered trademark of Sharp Corporation

Model	Finish	Description	USD	WT lb (kg)
VCRB5364 (R/L)*	SS	Viking Door – 5 Series	\$11,725	590 (256.5)
	ECF		\$14,134	
FDRB5364 (R/L)*	N/A	Custom Panel – 5 Series	\$11,285	535 (231.8)

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\* R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
DDGK663SS	N/A	66"W. grille kit (includes FCKSS center trim kit)	\$736	23 (10.4)
DDGK723SS	N/A	72"W. grille kit (includes FCKSS center trim kit)	\$824	25 (11.3)
PBIRFTKSS	N/A	Flush mount trim kit – VCRB	\$208	10 (4.5)
FCKSS	N/A	Center trim kit – FDRB	\$186	5 (2.3)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$263	7 (3.2)

VCFB/FDFB 5 Series Built-In 30"W. All Freezer



VCFB5304



FDFB53034  
(Custom Panel)

**30"W. All Freezer**

- **Total Capacity: 15.9 cu. ft.**
- 84"H/24"D
- LED lighting provides excellent visibility
- ProChill™ Temperature Management System
  - Variable Speed DC Overdrive™ Compressor is one of the quietest, most technologically advanced compressors available
  - Electronic controls with digital temperature readout
  - Multi-channel airflow system and Odor Eliminator™ Evaporator remove odors and excess humidity
- Six adjustable half-width wire shelves
- One full-width metal shelf
- Two full-width slide-out wire baskets with tempered glass fronts
- Factory-installed automatic ice maker
- One full-width ice storage drawer with two separate metal ice bins
- Full-extension precision ball bearing slides on all baskets and drawers
- Three patented adjustable aluminum door bins
- Adaptive defrost
- All metal freezer interior
- Super Clog-Resistant™ Condenser is maintenance-free under normal use
- Tru-Flush™ Design allows Professional integrated and custom panel models to fit flush into 24" deep installation cutout with accessory flush mount trim kit
- For installation of two units side-by-side, a separate grille kit accessory must be purchased

Model	Finish	Description	USD	WT lb (kg)
VCFB5304 (R/L)*	SS	Viking Door – 5 Series	\$11,890	550 (249.5)
	ECF		\$14,134	
FDFB5304 (R/L)*	N/A	Custom Panel – 5 Series	\$11,439	510 (231.3)

ECF - Exclusive Color Finishes include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\* R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
DDGK603SS	N/A	60"W. grille kit (includes FCKSS center trim kit)	\$725	21 (9.5)
DDGK663SS	N/A	66"W. grille kit (includes FCKSS center trim kit)	\$736	23 (10.4)
PBIRFTKSS	N/A	Flush mount trim kit – VCFB	\$208	10 (4.5)
FCKSS	N/A	Center trim kit – FDFB	\$186	5 (2.3)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$263	7 (3.2)



VCFB/FDFB 5 Series Built-In 36"W. All Freezer



VCFB5364



FDFB5364  
(Custom Panel)

**36"W. All Freezer**

- **Total Capacity: 19.2 cu. ft.**
- 84"H/24"D
- LED lighting provides excellent visibility
- ProChill™ Temperature Management System
  - Variable Speed DC Overdrive™ Compressor is one of the quietest, most technologically advanced compressors available
  - Electronic controls with digital temperature readout
  - Multi-channel airflow system and Odor Eliminator™ Evaporator remove odors and excess humidity
- Six adjustable half-width wire shelves
- One full-width metal shelf
- Two full-width slide-out wire baskets with tempered glass fronts
- Factory-installed automatic ice maker
- One full-width ice storage drawer with two separate metal ice bins
- Full-extension precision ball bearing slides on all baskets and drawers
- Three patented adjustable aluminum door bins
- Adaptive defrost
- All metal freezer interior
- Super Clog-Resistant™ Condenser is maintenance-free under normal use
- Tru-Flush™ Design allows Professional integrated and custom panel models to fit flush into 24" deep installation cutout with accessory flush mount trim kit
- For installation of two units side-by-side, a separate grille kit accessory must be purchased

Model	Finish	Description	USD	WT lb (kg)
VCFB5364 (R/L)*	SS	Viking Door – 5 Series	\$11,923	605 (274.4)
	ECF		\$14,310	
FDFB5364 (R/L)*	N/A	Custom Panel – 5 Series	\$11,450	570 (258.5)

ECF - Exclusive Color Finishes include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\* R = right hinge; L = left hinge

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
DDGK663SS	N/A	66"W. grille kit (includes FCTKSS center trim kit)	\$736	23 (10.4)
DDGK723SS	N/A	72"W. grille kit (includes FCTKSS center trim kit)	\$824	25 (11.3)
PBIRFTKSS	N/A	Flush mount trim kit – VCFB	\$208	10 (4.5)
FCTKSS	N/A	Center trim kit – FDFB	\$186	5 (2.3)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$263	7 (3.2)

**VRUI/VDUI Undercounter/Freestanding 24”W. Refrigerators**



**24”W. Refrigerator**

- 5.5 cu. ft. capacity stores 20 wine bottles total (7 flat) and up to (162) 12-oz cans
- Slide-Out Convertible Shelf features removable split glass panes with wine rack option to store beverages, food or wine
- Tall item storage: half-width interior shelf allows for high-clearance vertical storage
- Access contents easily with full-extension shelf, glideout shelving on the smooth-glide ball bearing system
- Cantilevered shelving system adjusts height to meet storage needs
- Dynamic cooling technology delivers rapid cool down, frost-free operation and precise temperature stability
- Thermal-efficient cabinet ensures optimum food preservation and energy efficiency while maximizing capacity
- Argon-filled, UV-resistant tinted dual pane glass door protects contents from damaging ultraviolet light and helps conserve energy
- Multifunction controls allows selection of precise cabinet temperature from 33°F to 70°F
- At the touch of a button, change the interior light color to Alluvial Blue or Arctic White
- Theater-style display lighting gently brightens as door is opened and dims to off when closed
- Midnight Black interior
- Reversible soft-close door allows for right or left swing for adaptable installation

Model	Finish	Description	USD	WT lb (kg)
VRUI5241G	SS	Viking Clear Glass Door – 5 Series	\$4,916	160 (72.6)



**24”W. Refrigerated Drawers**

- 5.0 cu. ft. capacity stores up to (108) 12-oz cans in two large-capacity smooth-glide drawers
- Dynamic cooling technology delivers rapid cool down, frost-free operation and precise temperature stability
- Thermal-efficient cabinet ensures optimum food preservation and energy efficiency while maximizing capacity
- Multifunction controls allows selection of precise cabinet temperature from 33°F to 70°F
- At the touch of a button, change the interior light color to Alluvial Blue or Arctic White
- Theater-style display lighting gently brightens as door is opened and dims to off when closed
- Interior durably constructed from stainless steel, the most hygienic, easy-to-clean and stain-resistant of materials

Model	Finish	Description	USD	WT lb (kg)
VDUI5241D	SS	Viking – 5 Series	\$5,873	160 (72.6)

**VBUI Undercounter/Freestanding 24"W. Refrigerated Beverage Centers**



**24"W. Refrigerated Beverage Center**

- 5.5 cu. ft. capacity, stores 19 wine bottles total (14 flat, 5 cradled) and holds (108) 12-oz cans
- (2) Slide-Out Split Convertible Shelves feature removable glass pane with wine rack option to store beverages, food or wine
- Display wine rack glides out for easy access and holds 5 wine bottles, including magnum sizes
- Access contents easily with full-extension shelf, glide-out shelving on the smooth-glide ball bearing system
- Cantilevered shelving system adjusts height to your storage needs
- Dynamic cooling technology delivers rapid cool down, frost-free operation and precise temperature stability
- Thermal-efficient cabinet ensures optimum food preservation and energy efficiency while maximizing capacity
- Argon-filled, UV-resistant tinted dual pane glass door protects contents from damaging ultraviolet light and helps conserve energy
- Multifunction controls allows selection of precise cabinet temperature from 33°F to 70°F
- At the touch of a button, change the interior light color to Alluvial Blue or Arctic White
- Theater-style display lighting gently brightens as door is opened and dims to off when closed
- Midnight Black interior
- Reversible soft-close door allows for right or left swing for adaptable installation

Model	Finish	Description	USD	WT lb (kg)
<b>VBUI5241G</b>	SS	Viking Clear Glass Door – 5 Series	\$4,740	160 (72.6)

VWUI Undercounter/Freestanding 15"/24"W. Wine Cellars



**15"W. Wine Cellar**

- 2.7 cu. ft. capacity stores 24 bottles of wine total on (6) 4-bottle smooth-glide wine racks
- Heavy-gauge wire wine racks are shaped to safely cradle each wine bottle
- Full-extension ball bearing smooth-glide shelf system prevents jarring
- Vibration Neutralization System protects wine from agitation, allowing it to come to full maturation
- Dynamic cooling technology delivers precise temperature stability and frost-free operation
- Thermal-efficient cabinet ensures optimum wine preservation and energy efficiency while maximizing capacity
- Argon-filled, UV-resistant tinted dual pane glass door protects contents from damaging ultraviolet light and helps conserve energy
- Multifunction controls allows selection of precise cabinet temperature from 33°F to 70°F
- At the touch of a button, change the interior light color to Alluvial Blue or Arctic White
- Theater-style display lighting gently brightens as door is opened and dims to off when closed
- Midnight Black interior
- Reversible soft-close door allows for right or left swing for adaptable installation

Model	Finish	Description	USD	WT lb (kg)
VWUI5151G	SS	Viking Clear Glass Door – 5 Series	\$4,366	125 (56.7)



**24"W. Dual Zone Wine Cellar**

- 5.2 cu. ft. capacity stores 48 bottles of wine total
- Includes (5) 8-bottle smooth-glide full wine racks and (2) 4-bottle smooth-glide half-depth wine racks
- Heavy-gauge wire wine racks are shaped to safely cradle each wine bottle
- Full-extension ball bearing smooth-glide shelf system prevents jarring
- Vibration Neutralization System protects wine from agitation, allowing it to come to full maturation
- Dynamic cooling technology delivers precise temperature stability and frost-free operation
- Thermal-efficient cabinet ensures optimum wine preservation and energy efficiency while maximizing capacity
- Argon-filled, UV-resistant tinted dual pane glass door protects contents from damaging ultraviolet light and helps conserve energy
- Multifunction controls allows selection of precise cabinet temperature from 33°F to 70°F
- At the touch of a button, change the interior light color to Alluvial Blue or Arctic White
- Theater-style display lighting gently brightens as door is opened and dims to off when closed
- Midnight Black interior
- Reversible soft-close door allows for right or left swing for adaptable installation

Model	Finish	Description	USD	WT lb (kg)
VWUI5241G	SS	Viking Clear Glass Door – 5 Series	\$6,060	160 (72.6)

**FGIM/FPIM/FGNI/FPNI Undercounter/Freestanding 15"W. Ice Machines**



Shown with optional Professional Door Panel

**15"W. Clear Ice Machines**

- Produces up to 65 lbs. of clear ice per day
- 26 lb. capacity ice bin
- 1" x 1 1/8" x 1 1/4" cube size
- LED light
- LED control panel
- Water quality sensor
- Stainless steel exterior cabinet
- Tru-Flush™ Design
- Stainless Steel handle and door panel sold separately

Model	Finish	Description	USD	WT lb (kg)
<b>FGIM5151</b>	N/A	Gravity Drain – 5 Series – Accepts custom panel or Viking door panel	\$6,005	113 (50.9)
<b>FPIM5151</b>	N/A	Drain Pump – 5 Series– Accepts custom panel or Viking door panel	\$6,467	118 (53.1)



Shown with optional Professional Door Panel

**15"W. Nugget Ice Machines**

- Produces up to 80 lbs. of nugget ice per day
- 26 lb. capacity ice bin
- Soft and chewable ice
- LED light
- LED control panel
- Water quality sensor
- Stainless steel exterior cabinet
- Tru-Flush™ Design
- Stainless Steel handle and door panel sold separately

Model	Finish	Description	USD	WT lb (kg)
<b>FGNI515</b>	N/A	Gravity Drain – 5 Series– Accepts custom panel or Viking door panel	\$7,061	124 (56.2)
<b>FPNI515</b>	N/A	Drain Pump – 5 Series– Accepts custom panel or Viking door panel	\$7,534	129 (58.5)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>PIDP515LSS</b>	N/A	Viking stainless steel door panel - LH	\$461	14 (6.3)
<b>PIDP515RSS</b>	N/A	Viking stainless steel door panel - RH	\$461	14 (6.3)
<b>DPFGIM</b>	N/A	Ice Machine Drain Pump	\$857	5 (2.3)
<b>IMC16OZ</b>	N/A	Ice Machine Cleaner	\$43	1.6 (0.8)



## CLEAN UP

Viking Pricing Master MEXICO, 2025



**VDWU/FDWU Built-In Dishwashers**



**VDWU524SS**

**Built-In Dishwashers**

- Variable pressure multi-level washing with stainless steel wash arms
- Turbidity sensor
- Triple-Clean™ filtration
- Flow-through water heater
- Turbo Fan Dry
- Blue LCD display capacitive touch control panel with time remaining indicator
- Interior light
- Cycle run indicator light
- Quiet-Clean™ Performance Package (42 dB)
- Accommodates up to 16 international place settings
- FullSize™ upper 3rd rack
- Heavy gauge top and bottom dishwasher baskets
- Heavy-duty three position adjustable upper rack
- Adjustable stemware shelves
- Sliding one-piece silverware/cutlery basket
- Foldable tines
- 8 Cycles – Pots/Pans Plus, Glass Care, Auto, CombiClean, Regular Wash, Hour Wash, Quick Wash, Rinse/ Hold
- Options – Express, Sanitize, High Gloss, Intense Wash, Delay Start (up to 24 hours)
- Energy Star Qualified
- VDWU/FDWU524WS has built-in water softener

Model	Finish	Description	USD	WT lb (kg)
<b>VDWU524</b>	SS	Stainless Steel Door Panel	\$2,474	102 (46.2)
<b>VDWU524WS</b>	SS	Stainless Steel Door Panel – Water Softener	\$2,628	102 (46.2)
<b>FDWU524</b>	N/A	Custom Panel	\$2,309	97 (44)
<b>FDWU524WS</b>	N/A	Custom Panel – Water Softener	\$2,474	97 (44)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>PDDP524</b>	ECF	Viking Door Panel (for use with FDWU models, exclusive finishes)	\$2,034	14 (6.3)
	SS	(Professional Door Panel-Stainless)	\$461	
<b>PHK23SS</b>	N/A	Viking Handle Kit	\$175	5 (2.3)

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

**VDWU/FDWU Built-In Dishwashers**



**VDWU724SS**

**Built-In Dishwashers**

- CornerClean™ variable pressure multi-level washing
- OdorEliminator™ Ionizer removes odors inside dishwasher
- Turbidity sensor
- TriClean™ triple filtration system eliminates even the smallest food particles
- Flow-through water heater
- Turbo Fan Dry
- OpenAir™ Drying Function automatically opens door during end of cycle to naturally dry dishes
- Blue LED display capacitive touch control panel with time remaining indicator
- Interior light
- Blue cycle run indicator light
- Quiet-Clean™ Performance Package (39 dB)
- Accommodates up to 16 international place settings
- Full-width cutlery rack
- Heavy gauge top and bottom dishwasher baskets
- Heavy-duty three position adjustable upper rack
- Adjustable stemware shelves
- Sliding one-piece silverware/cutlery basket
- Foldable tines
- 8 Cycles – Pots/Pans Plus, Glass Care, Auto, CombiClean, Regular Wash, Hour Wash, Quick Wash, Rinse/Hold
- Options – Express, Sanitize, High Gloss, Half Load, Delay Start (up to 24 hours)
- Energy Star Qualified

Model	Finish	Description	USD	WT lb (kg)
<b>VDWU724</b>	SS	Stainless Steel Door Panel	\$2,881	102 (46.2)
<b>FDWU724</b>	N/A	Custom Panel	\$2,716	97 (44)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>PDDP524</b>	ECF	Viking Door Panel (for use with FDWU models, exclusive finishes)	\$2,034	14 (6.3)
	SS	(Professional Door Panel-Stainless)	\$461	
<b>PHK23SS</b>	N/A	Viking Handle Kit	\$175	5 (2.3)

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).





## 3 SERIES

Viking Pricing Master MEXICO, 2025



**RVGR Freestanding Gas Self-Clean 30"W. Sealed Burner Range**



**RVGR33025B**

**30"W./24"D. Gas Sealed Burner Range**

- Wide variety of BTU ratings to accommodate all types of surface cooking needs – including a fifth burner
  - Left front – 18,000 BTU
  - Left rear – 8,000 BTU
  - Center – 9,000 BTU
  - Right front – 18,000 BTU
  - Right rear – 12,000 BTU
- Sealed burner with porcelainized, cast-iron burner caps
- **Exclusive** Sure Spark™ ignition system
- Continuous grate cooking surface
- One-piece porcelainized tooled top with large spill collection area around burners
- Durable, metal die-cast knobs with child-proof, push-to-turn safety feature
- **Exclusive** combination of single U-shaped bake burner and broil burner, all with electric spark ignition
- High performance cooking modes include natural airflow bake, convection bake, broil, convection broil, convection dehydrate, convection defrost and self-clean
- Extremely large self-clean convection oven
  - Overall 23"W. x 16 1/8"H. x 18 3/4"D. – 4.0 cu. ft.
  - AHAM Standard 23"W. x 16 1/8"H. x 15 3/8"D. – 3.3 cu. ft.
  - One Full-Extension TruGlide™ racks/two standard racks/six porcelain coated rack positions
- Halogen oven lighting
- Shipped standard with island trim

Model	Finish	Description	USD	WT lb (kg)
<b>RVGR33025B (NAT)</b>	<b>SS</b>	Five Burner Gas Range	<b>\$5,952</b>	410 (186)
	ECF		\$7,820	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\*Factory LP conversion – no additional charge – add LP after color code

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>RD301BG6SS</b>	N/A	6"H. Backguard	\$340	14 (6.3)
<b>RD24CSTSS</b>	N/A	Countertop Side Trim	\$230	2 (0.9)
<b>P30CRTSS</b>	N/A	Countertop Rear Trim	\$98	2 (0.9)
<b>P30CBF4SS</b>	N/A	Curb Base and Custom Curb Base Front	\$351	9 (4.1)
<b>RDPGD</b>	N/A	Portable Griddle/Grill	\$329	9 (4.1)
<b>RLPKR2</b>	N/A	LP Conversion Kit for Ranges	\$153	2 (0.9)

**RVDR Freestanding Dual Fuel 30"W. Sealed Burner Range**



**RVDR33025B**

**30"W./24"D. Dual Fuel Sealed Burner Range**

- Wide variety of BTU ratings to accommodate all types of surface cooking needs – including a fifth burner
  - Left front – 18,000 BTU
  - Left rear – 8,000 BTU
  - Center – 9,000 BTU
  - Right front – 18,000 BTU
  - Right rear – 12,000 BTU
- Sealed burner with porcelainized, cast-iron burner caps
- **Exclusive** Sure Spark™ ignition system
- Continuous grate cooking surface
- Durable, metal die-cast knobs with child-proof, push-to-turn safety feature
- **Exclusive** patented Vari-Speed Dual Flow™ convection system with 8½" diameter fan blade – largest in the industry; works bi-directionally for maximum air flow and excellent cooking results
- **Exclusive** Rapid Ready™ preheat system provides super fast preheating
- 10-pass broiler with heat reflector
- High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost and Self-Clean
- Halogen oven lighting
- One Full-Extension TruGlide™ racks/two standard racks/six porcelain coated rack positions
- **Exclusive** 30"W. Ovens: largest self-clean, convection ovens
  - Overall 25 5/16"W. x 16 ½"H. x 19 ½"D. – 4.7 cu. ft.
  - AHAM standard 25 5/16"W. x 16 ½"H. x 16 13/16"D. – 4.1 cu. ft.
- Shipped standard with island trim

Model	Finish	Description	USD	WT lb (kg)
RVDR33025B	SS	Five Burner Dual Fuel Range	\$6,236	410 (186)
	ECF		\$8,645	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

\*Factory LP conversion – no additional charge – add LP after color code

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
RD301BG6SS	N/A	6"H. Backguard	\$340	14 (6.3)
RD24CSTSS	N/A	Countertop Side Trim	\$230	2 (0.9)
P30CRTSS	N/A	Countertop Rear Trim	\$98	2 (0.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$351	9 (4.1)
RDPGD	N/A	Portable Griddle/Grill	\$329	9 (4.1)
RLPKR2	N/A	LP Conversion Kit for Ranges	\$153	2 (0.9)

RVER Freestanding Electric Self-Clean 30"W. Range



RVER33015B

**30"W./24"D. Electric Self-Clean Range**

- QuickCook™ Surface Elements utilize ribbon element technology – reach full power in about 3 seconds. Wide variety of surface element sizes and wattages, including a fifth element
  - Left front – 8.5" 2,000-watt dual element
  - Left rear – 6.5" 1,200-watt single element
  - Center – 12" 3,200-watt triple element
  - Right front – 6.5" 1,200-watt single element
  - Right rear – 8.5" 2,000-watt dual element
- Strong wear-resistant glass ceramic top
- **Exclusive** patented Vari-Speed Dual Flow™ convection system with 8½" diameter fan blade – largest in the industry; works bi-directionally for maximum air flow and excellent cooking results
- **Exclusive** Rapid Ready™ preheat system provides super fast preheating
- Durable, metal die-cast knobs with child-proof, push-to-turn safety feature
- 10-pass broiler with heat reflector
- High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost and Self-Clean
- Halogen oven lighting
- One Full-Extension TruGlide™ racks/two standard racks/six porcelain coated rack positions
- 30"W. Ovens: largest self-clean, convection ovens – **Exclusive**
  - Overall 25 5/16"W. x 16 ½"H. x 19 ½"D. – 4.7 cu. ft.
  - AHAM standard 25 5/16"W. x 16 ½"H. x 16 13/16"D. – 4.1 cu. ft.
- Shipped standard with island trim

Model	Finish	Description	USD	WT lb (kg)
RVER33015B	SS	Five Burner Electric Range	\$5,411	426 (193.2)
	ECF		\$7,820	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
RD30BG6SS	N/A	6"H. Backguard	\$340	14 (6.3)
RD24CSTSS	N/A	Countertop Side Trim	\$230	2 (0.9)
P30CRTSS	N/A	Countertop Rear Trim	\$98	2 (0.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$351	9 (4.1)

**RVGC Built-In Gas 30/36"W. Cooktops**



**RVGC33015B**



**RVGC33615B**

**30" and 36"W. Gas Cooktops**

- **Exclusive** Sure Spark™ ignition system for all burners
- Continuous grate cooking surface
- One-piece tooled top with large spill collection area around burners
- Durable, metal die-cast knobs with child-proof, push-to-turn safety feature
- **RVGC33015B 30"W. Cooktop**
  - 5 burners
  - Left front – 9,100 BTU high
  - Left rear – 9,100 BTU high
  - Center – 17,000 BTU high
  - Right rear – 5,000 BTU high
  - Right front – 12,000 BTU high
- **RVGC33615B 36"W. Cooktop**
  - 5 burners
  - Left front – 9,100 BTU high
  - Left rear – 9,100 BTU high
  - Center – 17,000 BTU high
  - Right rear – 5,000 BTU high
  - Right front – 12,000 BTU high
- Overall/burner box dimensions designed to fit the majority of similarly sized cooktop cutouts

Model	Finish	Description	USD	WT lb (kg)
<b>RVGC33015B (NAT)*</b>	SS	5 Burner Gas Cooktop	\$2,463	49 (22.0)
<b>RVGC33615B (NAT)*</b>	SS	5 Burner Gas Cooktop	\$2,628	74 (33.3)

\*Factory LP conversion – no additional charge – add LP after color code

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>RLPKC1</b>	N/A	LP Conversion Kit for Cooktops	\$153	1(.5)

**RVEC Built-In Electric Radiant 30/36/45"W. Cooktops**



**RVEC3305B**



**RVEC3365B**



**RVEC3456B**

**30", 36" and 45"W. Electric Radiant Cooktops**

- Strong, wear-resistant glass ceramic top
- QuickCook™ Surface Elements utilize ribbon element technology - reach full power in about 3 seconds
- Durable, metal die-cast knobs with child-proof, push-to-turn safety feature

**• RVEC3305B - 30"W. Cooktops**

- NEW – 5 elements
- Left front – 8 ½", 2,000-watt dual element
- Left rear – 6 ½", 1,200-watt single element
- Center – 12", 3,200-watt triple element
- Right rear – 6 ½", 1,200-watt element
- Right front – 8 ½", 2,000-watt element

**• RVEC3365B - 36"W. Cooktops**

- 5 elements
- Left front – 8 ½", 2,000-watt dual element
- Left rear – 6 ½", 1,200-watt single element
- Center – 12", 3,200-watt triple element
- Right rear – 6 ½", 1,200-watt element
- Right front – 8 ½", 2,000-watt element

**• RVEC3456B - 45"W. Cooktops**

- 6 elements
- Left front – 8 ½", 2,000-watt dual element
- Left rear – 6 ½", 1,200-watt single element
- Left center – 12", 3,200-watt triple element
- Right center – 8 ½", 2,000-watt dual element
- Right rear – 6 ½", 1,200-watt element
- Right front – 8 ½", 2,000-watt dual element

- Overall/burner box dimensions designed to fit the majority of similarly sized cooktop cutouts

Model	Finish	Description	USD	WT lb (kg)
<b>RVEC3305B</b>	SB	5 Burner Electric Cooktop	\$2,276	52 (23.4)
<b>RVEC3365B</b>	SB	5 Burner Electric Cooktop	\$2,650	60 (27.0)
<b>RVEC3456B</b>	SB	6 Burner Electric Cooktop	\$3,013	71 (32.0)

NEW RVIC Built-In Induction 30" and 36"W. Cooktops



RVIC3306B



RVIC3366B

**30" and 36"W. Induction Cooktops**

- MagneQuick™ Induction Power Generators utilize magnetic energy for superior power, responsiveness and efficiency
- All elements have double power boost function which boost the element to 2,500 or 3,000 watt
- Automatic bridge function between front and rear elements allows use of two cooking zones simultaneously
- Automatic cooking function starts element at full power then reduces automatically to a pre-selected level
- Keep Warm function maintains a steady 158°F temperature to keep foods warm without overflowing or burning the pan
- Capacitive touch slider control with twelve cooking levels
- Element lights indicate hot surfaces and active elements
- Sensor turns off element if cookware is not detected
- Timer function for each element automatically turns element off when cooking time expires
- Separate kitchen timer function
- Control panel lock function
- Strong, wear-resistant glass surface for excellent cleanability

• **RVIC3304B - 30"W. COOKTOPS**

- Four 8" 3,000 watt elements

• **RVIC3306B - 30"W. COOKTOPS**

- Six 8" 3,000 watt elements

• **RVIC3366B - 36"W. COOKTOPS**

- Six 8" 3,000 watt elements

Model	Finish	Description	USD	WT lb (kg)
RVIC3304B	BG	4 Element Induction Cooktop	\$3,299	52 (23.4)
RVIC3306B	BG	6 Element Induction Cooktop	\$3,530	52 (23.4)
RVIC3366B	BG	6 Element Induction Cooktop	\$3,882	56 (25.2)

**RVSOE/RVDOE Built-In Electric 30"W. Single/Double Ovens**



**RVSOE330**



**RVDOE330**

**Electric 30"W. Thermal-Convection Ovens**

- Two speed convection system circulates air throughout the entire oven cavity
- Concealed 6 pass bake element makes clean-up easy
- 10-pass broiler with heat reflector
- Two halogen oven lights
- Two Full-Extension TruGlide™ racks, one standard/five porcelain coated rack positions (both ovens of double oven)
- Digital clock/oven functions
  - 100 minute timer
  - Set cooking time for up to 12 hours
  - Delay timed cooking feature
  - Tone and digital display indicate pre-set cooking time is finished
  - Meat probe – timer sounds and oven shuts off when desired temp is reached  
Only in upper oven of double oven
- Self-Clean ovens
- Oven functions
  - Two element bake
  - Convection bake
  - TruConvec™ convection cook (element around fan)
  - Convection roast
  - Convection broil
  - Hi broil
  - Med broil
  - Low broil
  - Convection dehydrate
  - Convection defrost
- Extra large self-cleaning ovens
  - Overall - 25"W. x 16"H. x 18 ½"D. – 4.3 cu. ft.
  - AHAM standard - 25"W. x 16"H. x 16 ¾"D. – 3.8 cu. ft.

Model	Finish	Description	USD	WT lb (kg)
RVSOE330	SS	30"W. Single Oven	<b>\$5,092</b>	258 (117.6)
	ECF		\$7,193	
RVDOE330	SS	30"W. Double Oven	<b>\$7,886</b>	384 (174.2)
	ECF		\$10,295	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).



RVM Microwave Oven and RVMH Microwave Hood



RVM320

**Microwave Oven**

- Instant sensor settings for cooking, reheating foods and popping popcorn
- Fast action keys save time and make microwaving easy
- Defrost programs quickly defrost meat and poultry by weight
- Add-a-minute allows you to add a minute to cooking time by simply touching a button
- Warm/hold feature allows you to keep food warm for up to 30 minutes
- Child lock safety feature locks the control panel to prevent unwanted operation
- 2.0 Cubic ft.
- 16" diameter turntable
- Interior oven cavity – 17 3/8"W. x 10 1/2"H. x 18 5/8"D.
- Place on countertop or install as a built-in using a trim kit (listed below - sold separately)

Model	Finish	Description	USD	WT lb (kg)
RVM320	SS	Microwave Oven	\$879	55 (24.7)
RVMTK330	SS	Built-In Trim Kit	\$472	15 (6.9)



RVMH330

**Microwave Hood**

- Instant sensor settings for cooking, reheating foods and popping popcorn
- Fast action keys save time and make microwaving easy
- Defrost programs quickly defrost meat and poultry by weight
- Add-a-minute allows you to add a minute to cooking time by simply touching a button
- Warm/hold feature allows you to keep food warm for up to 30 minutes
- Child lock safety feature locks the control panel to prevent unwanted operation
- Built-in exhaust system
- 300 CFM blower
- May be vented out the top, back or converted to recirculate
- Large 14 1/8" diameter turntable
- Exterior dimensions – 29 5/16"W. x 16 1/4"H. x 15 5/16"D.
- Interior oven cavity – 1.5 cubic ft.
- For use over 30"W. Viking cooking products

Model	Finish	Description	USD	WT lb (kg)
RVMH330	SS	Conventional Microwave Hood	\$1,176	85 (38.6)

RVMHC Convection Microwave Hood and RVEWD Built-In Electric 30"W. Warming Drawer



RVMHC330

**Convection Microwave Hood**

- Instant sensor settings for cooking, reheating foods and popping popcorn
- Four convection settings: ConvecBroil, ConvecRoast, ConvecBake and manual convection
- Convection settings use a high speed fan that circulates air past the heat source and around the food; allows multiple rack baking
- Low mix bake and high mix roast settings offer use of convection heat to seal and brown outside of foods while using microwave energy to ensure the interior is cooked
- Add-a-minute allows you to add a minute to cooking time by simply touching a button
- Child lock safety feature locks the control panel to prevent unwanted operation
- Convection microwave cookbook comes standard with unit
- Built-in exhaust system
- 300 CFM blower
- May be vented out the top, back or converted to recirculate
- 13" diameter turntable
- Exterior dimensions – 29 15/16"W. x 16 3/8"H. x 15 5/16"D.
- Interior oven cavity – 1.1 cubic ft.
- For use over 30"W. Viking cooking products

Model	Finish	Description	USD	WT lb (kg)
RVMHC330	SS	Convection Microwave Hood	\$1,704	85 (38.6)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
CFOR	N/A	for use with RVMH330	\$32	1 (.05)
CFOR1	N/A	for use with RVMHC330	\$32	2 (0.9)



RVEWD330

**30"W. Warming Drawer**

- Interior Capacity: 20 1/2"W. x 6"H. x 22 3/4"D. - 1.6 cu. ft.
- 450 watt element
- Temperature settings from 90°F to 250°F
- **Exclusive** two half-sized low racks and moisture cup standard
  - Stainless steel low racks with slots for heat distribution
  - Partially fill moisture cup with water to increase moisture in pan
- Entire drawer removes for easy cleaning
- Stainless steel roller bearing glides

Model	Finish	Description	USD	WT lb (kg)
RVEWD330	SS	30"W. Warming Drawer	\$1,913	90 (40.5)
	ECF		\$3,475	

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).

**RVCH Built-In 12”H. Wall Hoods / Recirculating Kits / Duct Cover Extension**



**12”H. Interior-Power Hoods**

- 460 CFM blower
- Variable speed ventilator controls; separate controls for on/off and speed control
- 2 Halogen lights with dimmer control
- Separate controls for on/off and dimmer
- Dishwasher-safe stainless steel mesh filters (frame and mesh are stainless steel)
- Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
- Virtually seamless stainless steel canopy interior for easy cleaning
- Adjustable duct cover ships standard with hood

Model	Finish	Description	USD	WT lb (kg)
RVCH330	SS	30”W. /24”D. Chimney Hood	\$1,803	56 (25.2)
	ECF		\$3,860	
RVCH336	SS	36”W. /24”D. Chimney Hood	\$1,979	60 (27.0)
	ECF		\$4,190	

**ECF - Exclusive Color Finishes** include Classic Color White (WH) and Contemporary Colors Alluvial Blue (AB), Arctic Gray (AG), Black Forest Green (BF), Bywater Blue (BW), Cast Black (CS), Cypress Green (CY), Damascus Gray (DG), Frost White, (FW) Kalamata Red (KA), Pacific Gray (PG), Reduction Red (RE), Slate Blue (SB), San Marzano Red (SM), Vanilla Cream (VC)



**Recirculating Hood Conversion Kit**

- For use with RVCH30 and RVCH36 hoods only
- Includes charcoal filters, top vent/grille, and installation hardware
- Top vent/grille: 2”h. x 12”d.
- SS finish only

Model	Finish	Description	USD	WT lb (kg)
DRK30	SS	for 30”W. hood	\$505	7 (15.4)
DRK36	SS	for 36”W. hood	\$516	7 (15.4)

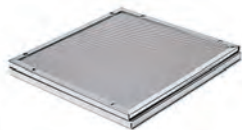


**Duct Cover Extension**

- For use with RVCH chimney wall hoods
- Extend height of duct cover up to 12” (for 10’ ceilings)
- Replaces adjustable duct cover supplied standard with hood

Model	Finish	Description	USD	WT lb (kg)
DCCE1610	SS	for 30” & 36”W. RVCH hoods	\$340	8 (3.6)
	ECF		\$776	

**ECF - Exclusive Color Finishes** include Classic Color White (WH) and Contemporary Colors Alluvial Blue (AB), Arctic Gray (AG), Black Forest Green (BF), Bywater Blue (BW), Cast Black (CS), Cypress Green (CY), Damascus Gray (DG), Frost White, (FW) Kalamata Red (KA), Pacific Gray (PG), Reduction Red (RE), Slate Blue (SB), San Marzano Red (SM), Vanilla Cream (VC)



**Replacement Charcoal Filters**

- For use with DRK conversion kits
- Recommend replacement every 6-12 months

Model	Finish	Description	USD	WT lb (kg)
CFD12	N/A	for 30”W. Viking Hood	\$120	2 (0.9)
CFD14	N/A	for 36”W. Viking Hood	\$120	2 (0.9)

VDD Built-In Rear Downdrafts



**18”H. Downdraft**

- Raises and lowers chimney at touch of a button
- New 18” rise
- Capacitive touch controls
- Two level LED surface lighting
- Heat sensor automatically turns ventilators on full power when temperatures reach uncomfortable levels
- Four fan speeds
- Two removable, easy-to-clean mesh filters
- Flashing light reminds user to clean filters after approximately 30 hours of use
- Choose interior or exterior ventilator kit (sold separately)

Model	Finish	Description	USD	WT lb (kg)
VDD5300	SS	30”W. – 5 Series	\$2,936	65 (29.5)
VDD5360	SS	36”W. – 5 Series	\$3,178	71 (32.2)
VDD5450	SS	45”W. – 5 Series	\$3,409	75 (34.0)

**Interior Power Ventilator Kit**

Model	Finish	Description	USD	WT lb (kg)
VDVI600	N/A	600 CFM – Flex Blower	\$769	31 (14.1)

**Exterior Power Ventilator Kits**

Model	Finish	Description	USD	WT lb (kg)
VDVE900	N/A	900 CFM Blower	\$1,308	42 (18.9)
VDVE1200	N/A	1200 CFM Blower	\$1,649	44 (19.8)
DEV15001	N/A	1500 CFM Blower	\$2,276	47 (21.3)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
ARKD	N/A	Non-duct recirculation kit	\$670	5 (2.3)
BPFD	N/A	Non-duct filter replacement	\$164	1 (0.5)
HATKD8	N/A	Transition to 8” round	\$230	3 (1.4)
HATKD10	N/A	Transition to 10” round	\$230	3 (1.4)
RCVD8	N/A	Front panel rough-in for remote flex blower 8”	\$153	2 (0.9)
RCVD10	N/A	Front panel rough-in for remote blower 10”	\$153	2 (0.9)
VACE36	N/A	End Caps for 36-3/4”W. cooktop	\$153	1 (0.5)
AXKD2	N/A	2’ of flexible duct	\$164	3 (1.4)
AXD5	N/A	Extension Cable (For flex blower remote use)	\$120	1 (0.5)
FSVRVDD30SS	N/A	Filler strip for 30”W. range	\$164	3 (1.4)

**RVFFR Freestanding 36"W. Bottom Freezers**



**RVFFR336**

(Shown with optional toe kick)

**36"W. French Door Bottom Freezer**

- Total capacity: 19.8 cu. ft.
- Refrigerator Capacity: 13.3 cu. ft.
- Freezer Capacity: 6.56 cu. ft.
- Cabinet Depth design (24" deep side panels) integrates with surrounding cabinetry

**Refrigerator Features and Functions**

- Large full-extension Cold Zone Drawer
- Two Adjustable Humidity Zone™ Drawers with ProFresh™ Technology
- Four adjustable tempered-glass shelves
- Two in-the-door dairy bins with covers
- Additional storage in four large door bins; two bins store gallon containers or larger items
- IonGuard odor control system
- Feathertouch™ Internal water dispenser
- Premium water filter provides a cleaner supply of ice and water
- Theatre LED Lighting

**Freezer Features and Functions**

- ProPower™ icemaker produces up to 11 pounds per day
- Large full-extension ice bin with scoop
- Large full-extension slide-out freezer drawer
- Full-width slide out freezer basket
- Adjustable divider with small item storage

**Performance Features**

- Dual evaporator and variable speed compressor cooling system prevents odor transfer between compartments and provides efficient cool down and operation
- QuietCool™ Operation is rated at 39dB
- EnergyStar Qualified

Model	Finish	Description	USD	WT lb (kg)
RVFFR336	SS	3 Series Refrigerator	\$4,883	338 (153.3)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
RWFRVFFR	N/A	Replacement water filter	\$120	2 (0.9)
TKRVFFR	SS	Toe kick	\$120	7 (1.8)
GKRVFFR	SS	Top Grille Kit	\$461	10 (4.5)

**VDWU/FDWU Built-In Dishwashers**



**VDWU324SS**

**Built-In Dishwashers**

- Variable pressure washing with two plastic spray arms and one spray nozzle (top)
- Turbidity sensor
- Triple-Clean™ filtration
- Flow-through water heater
- Condensate Quick Dry
- Blue LCD display capacitive touch control panel with time remaining indicator
- Cycle run indicator light
- Quiet-Clean™ Performance Package (45 dB)
- Accommodates 14 international place settings
- One-piece silverware/cutlery basket
- 6 Cycles – Pots/Pans Plus, China/Crystal, Regular Wash, Hour Wash, Quick Wash, Rinse/Hold
- Options – Express, High Glass, Half Load, Sanitize, Delay Start (up to 24 hours)
- Energy Star Qualified

Model	Finish	Description	USD	WT lb (kg)
<b>VDWU324</b>	SS	Stainless Steel Door Panel	\$1,583	102 (46.2)
<b>FDWU324</b>	N/A	Custom Panel	\$1,418	97 (44)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>PDDP524</b>	ECF	Viking door panel – for use with FDWU models, exclusive finishes	<b>\$2,034</b>	14 (6.3)
	<b>SS</b>	(Professional Door Panel-Stainless)	\$461	
<b>PHK23SS</b>	N/A	Viking Handle Kit	\$175	5 (2.3)

**ECF - Exclusive Color Finishes** include Stainless (SS), Damascus Gray (DG), Cast Black (CS), Slate Blue (SB), Antique Bronze (AN), November Sky (NS), Spiced Cider (SC), Eucalyptus (EU), Splash (SP), Martini (MA), Blush (BH), Ivy (IV), Pure White (PW), Golden Hour (GH), Nantucket (NA), Squall (SQ), Valentine (VA), Onyx (ON) y Daffodil (DA).



# OUTDOOR

Viking Pricing Master MEXICO, 2025



VQGI Outdoor 30/36/42/54"W. Gas Grills



VQGI5421

**VQGI Outdoor Gas Grills**

- **30"W. Grill - VQGI5301**
  - One cast brass burner and one ProSear 2™ Burner (48,000 BTUs)
  - 840-sq.-in. cooking surface (600 primary, 240 secondary)
  - Dual-position rotisserie with heavy-duty, 3-speed motor and rear infrared burner (14,000 BTUs)
- **36"W. Grill - VQGI5361**
  - Two cast brass burners and one ProSear 2™ Burner (73,000 BTUs)
  - 935-sq.-in. cooking surface (640 primary, 295 secondary)
  - Dual-position rotisserie with heavy-duty, 3-speed motor and rear infrared burner (14,000 BTUs)
- **42"W. Grill - VQGI5421**
  - Two cast brass burners and one ProSear 2™ Burner (total 73,000 BTUs)
  - 1200-sq.-in. cooking surface (855 primary, 345 secondary)
  - Dual-position rotisserie with heavy-duty, 3-speed motor and rear infrared burner (16,000 BTUs)
- **54"W. Grill - VQGI5541**
  - Three cast brass burners and one ProSear 2™ Burner (98,000 BTUs)
  - 1555-sq.-in. cooking surface (1110 primary, 445 secondary)
  - Dual-position rotisserie with heavy-duty, 3-speed motor and 2 rear infrared burners (28,000 BTUs)
- Control illumination with blue LEDs
- Hot surface ignition system
- Dual halogen grill surface lights
- Temperature gauge
- Premium smoker box included
- Stainless steel grilling grates
- Ceramic Briquettes facilitate even radiant heat distribution
- Heavy-duty welded construction eliminates gaps where grease and moisture can collect

Model	Finish	Description	USD	WT lb (kg)
VQGI5301L	SS	30"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	\$6,929	231 (104.8)
VQGI5301N	SS	30"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	\$6,929	231 (104.8)
VQGI5361L	SS	36"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	\$9,635	278 (126.1)
VQGI5361N	SS	36"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	\$9,635	278 (126.1)
VQGI5421L	SS	42"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	\$10,636	338 (153.3)
VQGI5421N	SS	42"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	\$10,636	338 (153.3)
VQGI5541L	SS	54"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	\$12,770	421 (191.0)
VQGI5541N	SS	54"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	\$12,770	421 (191.0)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
VIJ5301	N/A	Insulated Jacket for 30"W. Grill	\$1,165	58 (26.3)
VIJ5361	N/A	Insulated Jacket for 36"W. Grill	\$1,209	58 (26.3)
VIJ5421	N/A	Insulated Jacket for 42"W. Grill	\$1,231	71 (32.2)
VIJ5541	N/A	Insulated Jacket for 54"W. Grill	\$1,319	88 (39.9)



VQGFS Outdoor 30/36/42/54"W. Gas Grills with Carts



VQGFS5421

**VQGFS Outdoor Gas Grills with Carts**

- **30"W. Grill and Cart - VQGFS5301**
  - One cast brass burner and one ProSear 2™ Burner (48,000 BTUs)
  - 840-sq.-in. cooking surface (600 primary, 240 secondary)
  - Dual-position rotisserie with heavy-duty, 3-speed motor and rear infrared burner (14,000 BTUs)
- **36"W. Grill and Cart - VQGFS5361**
  - Two cast brass burners and one ProSear 2™ Burner (73,000 BTUs)
  - 935-sq.-in. cooking surface (640 primary, 295 secondary)
  - Dual-position rotisserie with heavy-duty, 3-speed motor and rear infrared burner (14,000 BTUs)
- **42"W. Grill and Cart - VQGFS5421**
  - Two cast brass burners and one ProSear 2™ Burner (total 73,000 BTUs)
  - 1200-sq.-in. cooking surface (855 primary, 345 secondary)
  - Dual-position rotisserie with heavy-duty, 3-speed motor and rear infrared burner (16,000 BTUs)
- **54"W. Grill and Cart - VQGFS5541**
  - Three cast brass burners and one ProSear 2™ Burner (98,000 BTUs)
  - 1555-sq.-in. cooking surface (1110 primary, 445 secondary)
  - Dual-position rotisserie with heavy-duty, 3-speed motor and 2 rear infrared burners (28,000 BTUs)
- Control illumination with blue LEDs
- Hot surface ignition system
- Dual halogen grill surface lights
- Temperature gauge
- Premium smoker box included
- Stainless steel grilling grates
- Ceramic Briquettes facilitate even radiant heat distribution
- Heavy-duty welded construction eliminates gaps where grease and moisture can collect

Model	Finish	Description	USD	WT lb (kg)
VQGFS5301L	SS	30"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	\$7,886	352 (159.7)
VQGFS5301N	SS	30"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	\$7,886	352 (159.7)
VQGFS5361L	SS	36"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	\$11,802	403 (182.8)
VQGFS5361N	SS	36"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	\$11,802	403 (182.8)
VQGFS5421L	SS	42"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	\$12,770	524 (237.7)
VQGFS5421N	SS	42"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	\$12,770	524 (237.7)
VQGFS5541L	SS	54"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	\$15,938	627 (284.4)
VQGFS5541N	SS	54"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	\$15,938	627 (284.4)

VQGSB Outdoor Gas Burner and VQGPB Outdoor Power Burner



VQGSB5131

**13"W. Double Side Burners**

- Two 15,000 BTU brass burners capable of delivering intense high heat and a low simmer
- Burners and burner basin are sealed and easy to clean
- Hot surface ignition system
- Control illumination with blue LEDs
- Stainless steel cover protects the burner(s) when not in use
- Heavy-duty welded construction eliminates gaps where grease and moisture can collect

Model	Finish	Description	USD	WT lb (kg)
VQGSB5131L	SS	13"W. Double Side Burner (LP/Propane)	\$2,342	48 (21.8)
VQGSB5131N	SS	13"W. Double Side Burner (Natural)	\$2,342	48 (21.8)
VIJSB2	N/A	Side Burner Insulated Jacket	\$1,000	37 (16.8)



VQGPB5201

**20"W. Power Burner**

- Dual-ring cast brass burner
- Maximum heat control (3,000 BTU up to 46,000 BTU)
- Large stainless steel grate surface accommodates an oversized stockpot
- Removable center grate allows use of a commercial-style wok
- Hot surface ignition system
- Control illumination with blue LEDs
- Fully extendable drip pan
- Removable stainless steel cover protects the unit when not in use

Model	Finish	Description	USD	WT lb (kg)
VQGPB5201L	SS	20"W. Power Burner - (LP/Propane)	\$3,431	78 (35.9)
VQGPB5201N	SS	20"W. Power Burner - (Natural)	\$3,431	78 (35.9)
VIJPB	N/A	Power Burner Insulated Jacket	\$1,110	45 (20.4)

**VQEWD Outdoor 30"W. Warming Drawer / 42"W. Convenience Center with 30"W. Warming Drawer**



VQEWD5301

**Outdoor 30"W. Warming Drawer**

- Temperature settings from 90° to 220° offer the flexibility needed to keep breads warm or poultry piping hot
- Equipped with two removable steam pans, lids and steam racks
- Moist and crisp settings allow you to keep food at the desired texture
- Concealed heating element allows you to use the drawer as a towel or robe warmer
- “On” indicator light reminds you that the drawer is on
- Weather resistant stainless steel construction and polished highlights

Model	Finish	Description	USD	WT lb (kg)
VQEWD5301	SS	30"W. Warming Drawer	\$3,310	75 (34.0)



VQEWD5421

**Outdoor 42"W. Convenience Center with 30"W. Warming Drawer**

- Warming drawer, LP Tank Storage Cabinet and Utility Drawer in one convenient unit
- Sliding LP tank tray for safe and easy LP tank access
- Full width and depth utility drawer accommodates oversized grill tools, towels and condiments
- Temperature settings from 90° to 220° offer the flexibility needed to keep breads warm or poultry piping hot
- Warmer drawer is equipped with two removable steam pans, lids and steam racks
- Moist and crisp settings allow you to keep food at the desired texture
- Concealed heating element allows you to use the warming drawer as a towel or robe warmer
- “On” indicator light reminds you that the drawer is on
- Weather resistant stainless steel construction and polished headlights

Model	Finish	Description	USD	WT lb (kg)
VQEWD5421	SS	42"W. Convenience Center with 30"W. Warming Drawer	\$5,433	215 (97.5)

## Accessories

## Outdoor Access Door and Drawers

Model	Finish	Description	USD	WT lb (kg)
VOADS5181	SS	18"W. Single Access Door	\$626	12 (5.4)
VOADS5241	SS	24"W. Single Access Door	\$703	20 (9.1)
VOADD5301	SS	30"W. Double Access Door	\$857	23 (10.4)
VOADD5361	SS	36"W. Double Access Door	\$1,011	30 (13.6)
VOADD5421	SS	42"W. Double Access Door	\$1,121	68 (30.8)
VODRD5191	SS	19"W. Double Drawers	\$2,023	68 (30.8)
VOADDR5301	SS	30"W. Double Drawer and Access Door Combo	\$2,111	74 (33.6)
VOADDR5361	SS	36"W. Double Drawer and Access Door Combo	\$2,331	84 (38.1)
VOADDR5421	SS	42"W. Double Drawer and Access Door Combo	\$2,485	94 (42.6)

## Outdoor Grill Vinyl Covers

Model	Finish	Description	USD	WT lb (kg)
CQ530BI	N/A	30"W. Outdoor Built-In - Vinyl Cover	\$296	4 (1.8)
CQ536BI	N/A	36"W. Outdoor Built-In - Vinyl Cover	\$307	4 (1.8)
CQ542BI	N/A	42"W. Outdoor Built-In - Vinyl Cover	\$318	5 (2.3)
CQ554BI	N/A	54"W. Outdoor Built-In - Vinyl Cover	\$384	6 (2.7)
CQ530C	N/A	30"W. Outdoor Freestanding - Vinyl Cover	\$384	9 (4.1)
CQ536C	N/A	36"W. Outdoor Freestanding - Vinyl Cover	\$395	9 (4.1)
CQ542C	N/A	42"W. Outdoor Freestanding - Vinyl Cover	\$450	10 (4.5)
CQ554C	N/A	54"W. Outdoor Freestanding - Vinyl Cover	\$516	12 (4.5)

## Outdoor Grill Wind Guards

Model	Finish	Description	USD	WT lb (kg)
WGO300	N/A	30"W. Outdoor Wind Guard	\$208	18 (8.2)
WGO360	N/A	36"W. Outdoor Wind Guard	\$241	22 (10.0)
WGO420	N/A	42"W. Outdoor Wind Guard	\$285	25 (11.3)
WGO540	N/A	54"W. Outdoor Wind Guard	\$307	31 (14.1)

## Outdoor Grill Accessories

Model	Finish	Description	USD	WT lb (kg)
LASK1	N/A	Accessory Switch Kit - Switch & transformer to operate an accessory	\$153	8 (3.6)
LPEK1	N/A	12 foot extension cord between Grill and Accessory	\$54	1 (0.5)
PROLPK1	N/A	Professional Outdoor NG to LP Conv Kit	\$153	3 (1.4)
PRONGK1	N/A	Professional Outdoor LP to NG Conv Kit	\$98	3 (1.4)

Outdoor Storage Drawers, Access Doors, and Accessories



SD5301



SD5361

**Built-In 30" and 36"W. Outdoor Storage Drawers**

- Commercial-type size, construction, design and styling
- Sealed for protection against the elements
- Stainless steel roller bearing glides
- Extra large capacity for storing BBQ tools, accessories and seasonings
- **SD5300** 30"W. model: 24 1/2"W. x 23"D. x 5 7/8"H. - 1.9 cu. ft.
- **SD5360** 36"W. model: 30 1/8"W. x 23"D. x 5 7/8"H. - 2.4 cu. ft.
- Can be built-in indoors as well as outdoors

Model	Finish	Description	USD	WT lb (kg)
SD5301	SS	30"W. Storage Drawer – 5 Series	\$1,616	97 (43.5)
SD5361	SS	36"W. Storage Drawer – 5 Series	\$1,803	112 (50.4)



AD51620



AD52820

**Access Doors**

- Rugged stainless steel construction
- Stainless steel tubular handles
- Hidden pivot point hinges
- **AD51620**
  - Single Access Door
  - Each door is approximately 16"W. x 20"H.
  - Over all dimensions are approximately 20"W. x 23"H.
- **AD52820**
  - Double Access Door
  - Each door is approximately 14"W. x 20"H
  - Over all dimensions are approximately 32"W. x 23"H.

Model	Finish	Description	USD	WT lb (kg)
AD51620	SS	Single Access Door – 5 Series	\$549	50 (22.5)
AD52820	SS	Double Access Door – 5 Series	\$835	75 (32.8)

**VRUO and VDUO Outdoor Undercounter/Freestanding 24"W. Refrigerators**



**24"W. Refrigerator with Interior Drawer**

- 5.1 cu. ft. capacity stores (146) 12-oz cans
- Easy access door storage accommodates tall bottles
- Cantilevered, fully adjustable stainless steel slide-out full width shelf
- Smooth-glide clear bin organizes loose, bulky items; capable of storing 15 lbs of produce, 4 wine bottles or 22 cans
- Also includes (1) roller-glide and (1) half-width cantilevered, fully adjustable perforated stainless steel shelf and (1) fixed steel-framed glass shelf
- Dynamic cooling technology delivers rapid cool down, frost-free operation and precise temperature stability
- Thermal-efficient cabinet insulates cooling environment and conserves energy while maximizing capacity
- Multifunction controls allows selection of precise cabinet temperature 34°F to 60°F
- Features easy-to-use settings and options
- Corrosion-resistant stainless steel exterior and rugged stainless steel toe kick
- Bright Arctic White interior easily wipes clean
- Efficient Arctic White LED lighting brightly illuminates interior for better viewing of contents
- Stainless steel toe kick adjustable to 4" with leveling legs

Model	Finish	Description	USD	WT lb (kg)
VRUO5241D (R/L)*	SS	Viking Door – 5 Series	\$5,147	160 (72.6)

\* R = right hinge; L = left hinge



**24"W. Refrigerated Drawers**

- 5.0 cu. ft. capacity stores (108) 12-oz cans in two large-capacity roller-glide drawers
- Dynamic cooling technology delivers rapid cool down, frost-free operation and precise temperature stability
- Thermal-efficient cabinet insulates cooling environment and conserves energy while maximizing capacity
- Multifunction controls allows selection of precise cabinet temperature 34°F to 60°F
- Features easy-to-use settings and options
- Drawer interior durably constructed from stainless steel, the most hygienic, easy-to-clean and stain-resistant of materials
- Efficient Arctic White LED lighting brightly illuminates interior for better viewing of contents
- Corrosion-resistant stainless steel exterior and rugged stainless steel toe kick
- Stainless steel toe kick adjustable to 4" with leveling legs

Model	Finish	Description	USD	WT lb (kg)
VDUO5241D	SS	5 Series	\$6,313	160 (72.6)

**FGIM/FPIM/FGNI/FPNI Outdoor Undercounter/Freestanding 15"W. Ice Machines**



Shown with Professional Door Panel

**15"W. Clear Ice Machines**

- Produces up to 65 lbs. of clear ice per day
- 26 lb. capacity ice bin
- 1" x 1 1/8" x 1 1/4" cube size
- LED light
- LED control panel
- Water quality sensor
- Stainless steel exterior cabinet
- Tru-Flush™ Design
- Stainless Steel handle and door panel sold separately

Model	Finish	Description	USD	WT lb (kg)
<b>FGIM5151</b>	N/A	Gravity Drain – 5 Series – Accepts custom panel or Viking door panel	\$6,005	113 (50.9)
<b>FPIM5151</b>	N/A	Drain Pump – 5 Series– Accepts custom panel or Viking door panel	\$6,467	118 (53.1)



Shown with Professional Door Panel

**15"W. Nugget Ice Machines**

- Produces up to 80 lbs. of nugget ice per day
- 26 lb. capacity ice bin
- Soft and chewable ice
- LED light
- LED control panel
- Water quality sensor
- Stainless steel exterior cabinet
- Tru-Flush™ Design
- Stainless Steel handle and door panel sold separately

Model	Finish	Description	USD	WT lb (kg)
<b>FGNI515</b>	N/A	Gravity Drain – 5 Series – Accepts custom panel or Viking door panel	\$7,061	124 (56.2)
<b>FPNI515</b>	N/A	Drain Pump – 5 Series– Accepts custom panel or Viking door panel	\$7,534	129 (58.5)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>PIDP515TLSS</b>	N/A	Viking Outdoor SS door panel - LH	\$461	14 (6.3)
<b>PIDP515TRSS</b>	N/A	Viking Outdoor SS door panel - RH	\$461	14 (6.3)
<b>DPPFGIM</b>	N/A	Ice Machine Drain Pump	\$857	5 (2.3)
<b>MC16OZ</b>	N/A	Ice Machine Cleaner Case	\$43	1.6 (0.8)