



DEALER COST SCHEDULE Q

National Pricing Effective January 1, 2019

BUILDER SCHEDULE: BF

..... **WHERE TO CALL**

Atlanta/Buford 770-932-7282, 800-241-9152
Atlanta/Buford Fax 877-885-4002

Downey, CA 800-241-9152
Downey Fax 562-299-6978
Parts Press 1
Product Sales Press 2
Service/Support Press 3

..... **WHO TO CALL**

INSIDE SALES DEPARTMENT

Extranet: <https://middlebyresidential.shop.commercient.com>

- To place an order for merchandise
- To check merchandise inventory
- For ventilation information
- Questions regarding online ordering
- Questions regarding programs or product features
- Questions regarding care and use

PARTS DEPARTMENT

Extranet: <https://parts.vikingdistributingeast.com>

- Phone: 888.845.4641
- E-mail: vikingparts@vikingrange.com
- To place an order for parts
- To check parts inventory

SERVICE DEPARTMENT

- Phone: 888.845.4641
- E-mail: service@vikingrange.com
- Questions regarding service
- Locate local service agency

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WARRANTY

- 2 year full - 5, 6, 7 Series and Tuscany
- 1 year full - 3 Series

SPECIAL ORDERS

All special order items are non-cancelable, non-returnable.

RETURN GOODS

Obtain RMA number prior to return. All return goods subject to a minimum 25% re-stocking fee and return freight prepaid. No return allowed after 30 days of initial shipment. Contact Inside Sales for RMA number.

TRAINING

We offer regular training meetings in your store and will be happy to schedule them at your convenience. Please ask your DSM. Service and installation trainings are offered as needed.

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MIDDLEBYRESIDENTIAL.COM

Tuscany Products

TVDR 36", 48" and 66"W. Ranges	Tuscany-1
TVWH 36", 48" and 66"W. Wall Hoods	Tuscany-4
Tuscany Dishwasher Panel	Tuscany-4

6 Series Virtuoso Products

MVIC 6 Series Electric All Induction 30" and 36"W. Cooktops	Virtuoso-1
MVSOE/MVDOE 6 Series Electric 30"W. Single and Double Ovens	Virtuoso-2
MVSOC Combi Steam/Convect™ Oven	Virtuoso-3
MVWD 6 Series 30"W. Electric Warming Drawer	Virtuoso-4
MVLWH 6 Series Hood	Virtuoso-5
6 Series Dishwasher Door Panel	Virtuoso-5
MVBI/FBI 7 Series 36"W. Bottom-Mount Refrigerator/Freezer	Virtuoso-6
MVRI/FRI 7 Series 24"W. Column All Refrigerator	Virtuoso-7
MVBI/FBI 7 Series 24"W. Column All Freezer	Virtuoso-8
MVFI/FFI 7 Series 18"W. Column All Freezer	Virtuoso-9

5 and 7 Series Cooking Products

VGIC 5 Series Gas 30" and 36"W. Open Burner Range	Cooking-1
VGR 5 Series Gas 30", 36", 48", and 60"W. Sealed Burner Range	Cooking-3
VGR 7 Series Gas 36" and 48"W. Ranges	Cooking-7
VDR 5 Series Dual Fuel Self-Clean 30", 36", 48" and 60"W. Sealed Burner Ranges	Cooking-9
VDR 7 Series Dual Fuel Self-Clean 36" and 48"W. Ranges	Cooking-13
VER 5 Series Electric Self-Clean 30"W. Range	Cooking-15
VIR 5 Series Electric Induction Self-Clean 30"W. Range	Cooking-16
VRT 5 Series Gas 30", 36", and 48"W. Rangetops	Cooking-17
VGRT 7 Series Gas 36" and 48"W. Rangetops	Cooking-20
VUIW Undercounter Induction Warmer	Cooking-22
Surface Cooking Accessories – 5 Series Accessories	Cooking-23
Knob Kits Accessory Kits	Cooking-24
VGSU Gas 30" and 36"W. Cooktops and Accessories	Cooking-25
VECU 5 Series Electric Radiant 30" and 36"W. Cooktops	Cooking-26
VICU 5 Series Electric All Induction 30" and 36"W. Cooktops	Cooking-27
VSOE/VDOE Ultra-Premium Select Electric 30"W. Single/Double Ovens	Cooking-28
VSOE/VDOE Ultra-Premium Premiere Electric 27" and 30"W. Single/Double Ovens	Cooking-29
VSOF/VDOF Ultra Premium 7 Series French-Door Premiere 30"W. Single/Double Oven	Cooking-30
VDOT TurboChef Built-in Electric 30"W. Double Oven	Cooking-31
VMOS/VMOC Conventional and Convection Microwave Ovens and Built-In Trim Kits	Cooking-32
VSOC Combi Steam Convect Oven	Cooking-33
VMOD Undercounter DrawerMicro™ Oven	Cooking-34
VMOR Convection Microwave Hood and Accessory	Cooking-34
VWD 5 Series 27" and 30"W. Electric Warming Drawers and Accessory	Cooking-35

5 Series Ventilation Products

VWH 10"H. Wall Hoods	Vent-1
VWH 12"H. Wall Hoods/VRK Recirculating Hood Conversion Kits/Accessory	Vent-2
VWH 18"H./24"D. Wall Hoods/DCW Duct Covers	Vent-3
VCWH Chimney Wall Hoods/DCCE Duct Cover Extensions	Vent-4
VCIH Chimney Island Hoods/VCCI Chimney Island Duct Covers	Vent-5
VBCV Custom Ventilator Systems	Vent-6
Hood Accessories and Interior/Exterior/In-line Ventilator Kits/Ventilator Kits	Vent-7
VDD Downdrafts and Ventilator Kits	Vent-8
Hood Data	Vent-9

5 and 7 Series Refrigeration Products

VCBB/FDBB 5 Series 36"W. Bottom-Mount Refrigerator/Freezers	Ref-1
VBI/FBI 7 Series 36"W. Bottom-Mount Refrigerator/Freezers	Ref-2
VCSB/FDSB 5 Series 42"W. Side-by-Side Refrigerator/Freezers	Ref-3
VCSB/FDSB 5 Series 48"W. Side-by-Side Refrigerator/Freezers	Ref-4
VRI/FRI 7 Series 24"W. Column All Refrigerator	Ref-5
VFI/FFI 7 Series 24"W. Column All Freezer	Ref-6
VFI/FFI 7 Series 18"W. Column All Freezer	Ref-7
VCRB/FDRB 5 Series 30"W. All Refrigerator	Ref-8
VCRB/FDRB 5 Series 36"W. All Refrigerator	Ref-9
VCFB/FDFB 5 Series 30"W. All Freezer	Ref-10
VCFB/FDFB 5 Series 36"W. All Freezer	Ref-11
VCWB 30"W. Full-Height Wine Cellar/Accessories	Ref-12
VRUI/VDUI 24"W. Refrigerators	Ref-13
VBUI 15" and 24"W. Refrigerated Beverage Centers	Ref-14
VWUI 15" and 24"W. Wine Cellars	Ref-15
FGIM/FPIM/FGNI/FPNI 15"W. Ice Machines and Accessories	Ref-16

Kitchen Cleanup Products

FDWU Built-In Dishwashers and Accessories	Cleanup-1
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Outdoor Products

VQGI 30", 36", 42", and 54"W. Outdoor Gas Grills	Outdoor-1
VQGFS 30", 36", 42", and 54"W. Freestanding Gas Grills with Carts	Outdoor-2
VQGSB 13"W. Outdoor Gas Side Burner and VQGPB 20"W. Outdoor Power Burner	Outdoor-3
VQEWD Outdoor 30"W. Warming Drawer	Outdoor-4
VQEWD 42"W. Convenience Center with 30"W. Warming Drawer	Outdoor-4
Outdoor Accessories	Outdoor-5
VWHO 36", 48", and 60"W. Wall Hoods/Accessories	Outdoor-7
VRUO/VDUO 24"W. Outdoor Refrigeration	Outdoor-8
FGIM/FPIM/FGNI/FPNI Undercounter/Freestanding 15"W. Ice Machine/Accessories	Outdoor-9
Stainless Steel Cabinets	Outdoor-10

3 Series Cooking Products

RVGR Gas Self-Clean 30"W. Sealed Burner Range	3 Series-1
RVDR Dual Fuel 30"W. Sealed Burner Range	3 Series-2
RVER Electric Radiant Range	3 Series-3
RVGC Gas 30" and 36"W. Cooktops	3 Series-4
RVEC Electric Radiant 30", 36" and 45"W. Cooktops	3 Series-5
RVSOE/RVDOE Electric 30"W. Single/Double Ovens	3 Series-6
RVM Microwave Oven and Trim Kit	3 Series-7
RVMH Conventional and Convection Microwave Hoods	3 Series-7
RVEWD 30"W. Warming Drawer	3 Series-8

3 Series Ventilation Products

RVCH 12"H. Wall Hoods and Accessories	3 Series-9
VDD Downdrafts and Accessories	3 Series-10

3 Series Refrigeration Products

RVRF Freestanding 36"W. French Door Bottom Freezer and Accessories	3 Series-11
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3 Series Kitchen Cleanup Products

FDWU Built-In Dishwashers	3 Series-12
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TUSCANY DEALER Q COST SCHEDULE

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TVDR Freestanding Tuscany Dual Fuel 36"W. Ranges



TVDR3604B

Tuscany 36"W. Range

- Two different top configurations
 - **TVDR3604B** – 4 gas burners
 - **TVDR3602G** – 2 gas burners; electric griddle
- 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
 - Six 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 drawers glides

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
TVDR3604B	TCF	Four Burners	\$10,926	\$14,189	\$15,189	500 (225)
TVDR3602G	TCF	Two Burners/12"W. Griddle	\$11,603	\$15,069	\$16,129	510 (229.5)

TCF - Tuscany Color Finishes include Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)

Lead Times: Due to the custom nature of this product, please allow a minimum of 110 to 140 days lead time from receipt of order

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
CBGTVDR	N/A	Bamboo cover for Tuscany griddle	\$84	\$109	\$119	5 (2.3)
LPKTVDR	N/A	LP/Propane Conversion Kit	\$115	\$149	\$159	2(.9)

TVDR Freestanding Tuscany Dual Fuel 48"W. Ranges



TVDR4804I

Tuscany 48"W. Range

- Five different top configurations
 - **TVDR4806B** – 6 gas burners
 - **TVDR4804G** – 4 gas burners; electric griddle
 - **TVDR4804I** – 4 gas burners; 2 induction elements
 - **TVDR4802GI** – 2 gas burners; electric griddle; 2 induction elements
 - **TVDR4804F** – 4 gas burners; French top
- 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
 - Six 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	DLR Q	UMRP	MSRP	WT lb (kg)
TVDR4806B	TCF	Six Burners	\$12,935	\$16,799	\$17,979	575 (258.8)
TVDR4804G	TCF	Four Burners/12"W. Griddle	\$13,959	\$18,129	\$19,399	585 (263.3)
TVDR4804I	TCF	Four Burners/Two Induction Elements	\$13,959	\$18,129	\$19,399	585 (263.3)
TVDR4802GI	TCF	Two Burners/12"W. Griddle/Two Induction Elements	\$14,714	\$19,109	\$20,449	585 (263.3)
TVDR4804F	TCF	Four Burners/15"W. French top	\$13,959	\$18,129	\$19,399	595 (269.9)

TCF - Tuscany Color Finishes include Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)

Lead Times: Due to the custom nature of this product, please allow a minimum of 110 to 140 days lead time from receipt of order

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
CBGTVDR	N/A	Bamboo cover for Tuscany griddle	\$84	\$109	\$119	5 (2.3)
LPKTVDR	N/A	LP/Propane Conversion Kit	\$115	\$149	\$159	2(.9)

TVDR Freestanding Tuscany Dual Fuel 66"W. Ranges



TVDR6606G

Tuscany 66"W. Range

- Three different top configurations
 - **TVDR6608B** – 8 gas burners
 - **TVDR6606G** – 6 gas burners; electric griddle
 - **TVDR6606I** – 6 gas burners; 2 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
 - Six 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	DLR Q	UMRP	MSRP	WT lb (kg)
TVDR6608B	TCF	Eight Burners	\$16,932	\$21,989	\$23,529	745 (337.9)
TVDR6606G	TCF	Six Burners/12"W. Griddle	\$17,755	\$23,059	\$24,679	745 (337.9))
TVDR6606I	TCF	Six Burners/Two Induction Elements	\$17,755	\$23,059	\$24,679	745 (337.9)

TCF - Tuscany Color Finishes include Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)

Lead Times: Due to the custom nature of this product, please allow a minimum of 110 to 140 days lead time from receipt of order

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
CBGTVDR	N/A	Bamboo cover for Tuscany griddle	\$84	\$109	\$119	5 (2.3)
LPKTVDR	N/A	LP/Propane Conversion Kit	\$115	\$149	\$159	2(.9)

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



TVWH360

Tuscany 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	DLR Q	UMRP	MSRP	WT lb (kg)
TVWH360	TCF	36”W. – Kit Compatability: VINV300, VINV600, VINV1200, DEV900, DEV1200, DIL1200	\$2,086	\$2,709	\$2,899	68 (30.6)
TVWH480	TCF	48”W. – Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$2,409	\$3,129	\$3,349	88 (39.6)
TVWH660	TCF	66”W. – Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$3,256	\$4,229	\$4,529	130 (59.0)

TCF - Tuscany Color Finishes include Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)

Note: Blowers can be found on page Vent-7.

Tuscany Duct Covers For Wall Hoods

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

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
TDCW36	TCF	36”W.	\$423	\$549	\$589	11 (5.0)
TDCW48	TCF	48”W.	\$500	\$649	\$699	14 (6.3)
TDCW66	TCF	66”W.	\$685	\$889	\$949	24 (10.8)

TCF - Tuscany Color Finishes include Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)



TVDDP524

Tuscany Dishwasher Door Panel Kit

- For use with all FDWU model dishwashers

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
TVDDP524	TCF	For use with all FDWU dishwashers	\$569	\$739	\$789	14 (6.3)

TCF - Tuscany Color Finishes include Antique White (AW), Graphite Black (GB), Dark Blue (DB), Bordeaux (BX)



VIRTUOSO DEALER Q COST SCHEDULE

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MVIC Built-In 6 Series Electric All Induction 30" and 36"W. Cooktops



MVIC6304BBG



MVIC6365BBG

30" and 36"W. 6 Series All Induction Cooktops

- Cooktop can be installed flush or standard mount
- MagneQuick™ Induction Elements utilize magnetic energy for superior power, responsiveness and efficiency
- Power Management System provides a boost of superior power on for faster boiling
- Simmer setting is perfect for gentle melting or keeping cooked food warm
- Easy to use touch controls
- Element lights indicate hot surfaces and active elements
- Sensor turns off element if cookware is not detected; pause function
- Two timer functions - cooking element and stand alone
- **MVIC6304B**
 - 30"W. model
 - 3,700 watt – 9" element
 - 3,000 watt – 8" element
 - 3,000 watt – 8" element
 - 2,200 watt – 7" element
- **MVIC6365B**
 - 36"W. model
 - 5,500 watt – 11" element
 - 3,000 watt – 8" element
 - 3,000 watt – 8" element
 - 2,200 watt – 7" element
 - 2,200 watt – 7" element

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
MVIC6304B	BG	30"W. Cooktop – 6 Series – Black Glass	\$2,117	\$2,749	\$2,939	52 (23.6)
MVIC6365B	BG	36"W. Cooktop – 6 Series – Black Glass	\$2,540	\$3,299	\$3,529	56 (25.4)

MVSOE/MVDOE Built-In 6 Series Electric 30"W. Single/Double Ovens



MVSOE630SS



MVSOE630BG



MVDOE630SS



MVDOE630BG

Electric 6 Series 30"W. Thermal-Convection Ovens

- State-of-the-art color interface controls both ovens
- **Stainless Steel Finish**
 - New, transitional design fits perfectly in today's transitional/contemporary kitchens
- **All Black Glass Finish**
 - New, all black glass design fits perfectly in today's contemporary kitchens
 - Rectangular contemporary handle design
- 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
- 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.
- Can be installed flush or standard mount

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
MVSOE630	SS	30"W. Single – 6 Series - Stainless Steel finish	\$3,657	\$4,749	\$5,079	258 (117.6)
MVSOE630	BG	30"W. Single – 6 Series - All Black Glass finish	\$3,657	\$4,749	\$5,079	258 (117.6)
MVDOE630	SS	30"W. Double – 6 Series - Stainless Steel finish	\$5,774	\$7,499	\$8,029	384 (174.2)
MVDOE630	BG	30"W. Double – 6 Series - All Black Glass finish	\$5,774	\$7,499	\$8,029	384 (174.2)

MVSOC 6 Series Combi Steam/Convect™ Oven



MVSOC530

30"W. Combi Steam/Convect Oven

- Full Color Touch Navigation Display Control
 - Touch Navigation 2.13"W. x 3.75"H. and 4 Mechanical Buttons on Door
- Cooking System
 - Convection Damper System that controls airflow in upper, mid and lower zones
 - Gentle Steam to Superheated Steam 90°F - 485°F
 - Dry Convection 212°F - 450°F
- Cooking Modes
 - Steam Grill - Superheated Steam up to 485°F flowing from top
 - Steam Roast - Heated Steam up to 485°F flowing from top, mid and lower back side
 - Steam - Pure Steam flowing in all layers
 - Gentle Steam - 90°F - 150°F controls oven temperature with steam for proofing, defrosting, and warming
 - Convection Bake - Dry Convection Air flowing from top, mid and lower back side
 - Convection Broil - Dry Convection Air flowing from top side
 - Proofing, defrosting, and warming
 - Dual Cook - Combination top steam grill and lower level steam
- Cooking Features
 - Smart Cook - 58 pre-set cook options using Convection Bake, Steam Grill, Steam Roast and Steam
- Steam Options - Steam Proof, Keep Warm, Simmer and Sauté
 - Steam Defrost
 - Manual Set - Steam Grill, Convection Broil, Steam Roast, Convection Bake,
 - Steam and Steam Refresh
- Oven Interior
 - 11 Cubic Foot - Cavity Dimensions - 15.55"W. x 12.01"H. x 9.45"D.
 - Non-Stick Finish
 - Two Level Cooking - Damper Convection System
 - Two Baking/Steam Trays
 - Split set of wire cooking racks for one tray
- Can be installed flush or standard mount

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
MVSOC530	SS	30" Combi-Steam Oven – 6 Series	\$2,101	\$2,729	\$2,919	71 (32.2)

MVWD Built-In 6 Series 30"W. Electric Warming Drawer and Accessory



MVWD630SS - Stainless Steel



MVWD630BG - All Black Glass

30"W. 6 Series Electric Warming Drawer

- 30"W. model: 22 1/8"W. x 5 1/2"H. x 20 1/4"D. - 475 watt element
- **MVWD630SS** Stainless Steel finish with round transitional handle design
- **MVWD630BG** All Black Glass with rectangular contemporary handle design
- 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
- Can be installed flush or standard mount

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
MVWD630	SS	30"W. – 6 Series - Stainless Steel finish	\$1,485	\$1,929	\$2,069	70 (40.5)
MVWD630	BG	30"W. – 6 Series - All Black Glass finish	\$1,485	\$1,929	\$2,069	70 (40.5)

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
PANVEWD	N/A	Pan Lid Set (5 pans with lids)	\$288	\$374	\$399	10 (4.5)

MVLWH Built-In 6 Series Wall Hood and Dishwasher Door Panel Kit



MVLWH636

36"W. Built-In 6 Series Wall Hood

- 600 CFM internal blower
- Low profile 2" height
- Electronic touch controls
- Two level halogen lighting
- Four speed settings for blower
 - 165 CFM – 600CFM
- Dishwasher safe anodized aluminum mesh filter

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
MVLWH636	SS	36"W. Wall Hood – 6 Series	\$1,693	\$2,199	\$2,359	95 (43.1)

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
MVLRC19	N/A	Recirculation kit	\$57	\$74	\$79	5 (2.3)



MPDDP524

Virtuosso Dishwasher Door Panel Kit

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

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
MPDDP524	SS	For use with all FDWU Dishwashers	\$215	\$279	\$299	14 (6.3)

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
MHK623SS	N/A	Virtuosso handle (1 pc/23") for Virtuosso SS	\$80	\$104	\$114	5 (2.3)

MVBI/FBI 7 Series Fully Integrated 36"W. Bottom Freezer



MVBI7360W



FBI7360W

36"W. Bottom Freezer

- 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
- Spillproof Plus™ Shelves with Nano technology create an invisible barrier to contain spills (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	DLR Q	UMRP	MSRP	WT lb (kg)
MVBI7360W (R/L)*	SS	Virtuoso Door – 7 Series	\$9,270	\$12,039	\$12,889	565 (254.3)
FBI7360W (R/L)*	N/A	Custom Panel – 7 Series	\$9,039	\$11,739	\$12,559	565 (254.3)

* R = right hinge; L = left hinge

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RWFDISP	N/A	Replacement water filter	\$57	\$74	\$79	5 (2.3)
RBZB7	N/A	BlueZone replacement bulb	\$76	\$99	\$109	2 (0.9)
CKVBI	N/A	Connector Kit (use when installing two units side-by-side)	\$269	\$349	\$374	15 (6.8)
MHK633SS	N/A	Virtuoso handle (1 piece / 33") for Virtuoso SS	\$122	\$159	\$169	7 (3.2)
MHK633BG	N/A	Virtuoso handle (1 piece / 33") for Virtuoso BG	\$122	\$159	\$169	7 (3.2)

MVRI/FRI 7 Series Fully Integrated 24"W. All Refrigerator



MVRI7240W



FRI7240W

24"W. All Refrigerator

- Total Capacity: 12.9 cu. ft.
- Energy Star Qualified
- Theater ramp-on LED lighting provides excellent visibility
- Spillproof Plus™ Shelves with Nano technology create an invisible barrier to contain spills (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	DLR Q	UMRP	MSRP	WT lb (kg)
MVRI7240W (R/L)*	SS	Virtuoso Door – 7 Series	\$6,837	\$8,879	\$9,499	450 (202.5)
FRI7240W (R/L)*	N/A	Custom Panel – 7 Series	\$6,606	\$8,579	\$9,179	450 (202.5)

* R = right hinge; L = left hinge

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RWFDISP	N/A	Replacement water filter	\$57	\$74	\$79	5 (2.3)
RBZB7VT	N/A	BlueZone replacement bulb - vertical	\$76	\$99	\$109	2 (0.9)
CKVBI	N/A	Connector Kit (use when installing two units side-by-side)	\$269	\$349	\$374	15 (6.8)
MHK633SS	N/A	Virtuoso handle (1 piece / 33") for Virtuoso SS	\$122	\$159	\$169	7 (3.2)
MHK633BG	N/A	Virtuoso handle (1 piece / 33") for Virtuoso BG	\$122	\$159	\$169	7 (3.2)

MVFI/FFI 7 Series Fully Integrated 24"W. All Freezer



MVFI7240W



FFI7240W

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	DLR Q	UMRP	MSRP	WT lb (kg)
MVFI7240W (R/L)*	SS	Virtuoso Door – 7 Series	\$6,929	\$8,999	\$9,629	450 (202.5)
FFI7240W (R/L)*	N/A	Custom Panel – 7 Series	\$6,698	\$8,699	\$9,309	450 (202.5)

* R = right hinge; L = left hinge

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RWFDISP	N/A	Replacement water filter	\$57	\$74	\$79	5 (2.3)
CKVBI	N/A	Connector Kit (use when installing two units side-by-side)	\$269	\$349	\$374	15 (6.8)
MHK633SS	N/A	Virtuoso handle (1 piece / 33") for Virtuoso SS	\$122	\$159	\$169	7 (3.2)
MHK633BG	N/A	Virtuoso handle (1 piece / 33") for Virtuoso BG	\$122	\$159	\$169	7 (3.2)

MVFI/FFI 7 Series Fully Integrated 18"W. All Freezer



MVFI7180



FFI7180

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	DLR Q	UMRP	MSRP	WT lb (kg)
MVFI7180W (R/L)*	SS	Virtuoso Door – 7 Series	\$6,637	\$8,619	\$9,229	450 (202.5)
FFI7180W (R/L)*	N/A	Custom Panel – 7 Series	\$6,406	\$8,319	\$8,899	450 (202.5)

* R = right hinge; L = left hinge

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RWFDISP	N/A	Replacement water filter	\$57	\$74	\$79	5 (2.3)
CKVBI	N/A	Connector Kit (must use when installing two units side-by-side)	\$269	\$349	\$374	15 (6.8)
MHK633SS	N/A	Virtuoso handle (1 piece / 33") for Virtuoso SS	\$122	\$159	\$169	7 (3.2)
MHK633BG	N/A	Virtuoso handle (1 piece / 33") for Virtuoso BG	\$122	\$159	\$169	7 (3.2)



5/7 SERIES COOKING DEALER Q COST SCHEDULE

National Pricing Effective January 1, 2019

VGIC Freestanding Gas 30"W. Open Burner Range



VGIC53014B

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
- Shipped standard with heavy duty metal knobs with stainless steel finish
- Shipped with stainless steel island trim
- Standard kickspace height

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VGIC53014B (NAT)*	SS	Four Burners – 5 Series	\$3,295	\$4,279	\$4,579	410 (186)
	ECF		\$3,872	\$5,029	\$5,379	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
P30BG8SS	N/A	8"H. Backguard	\$238	\$309	\$334	14 (6.3)
B30HS24SS	N/A	High Shelf	\$504	\$654	\$699	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$119	\$154	\$164	2 (.9)
P30CRTSS	N/A	Countertop Rear Trim	\$38	\$49	\$54	2 (.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$172	\$224	\$239	9 (4.1)
LPKPDR	N/A	LP/Propane Conversion Kit	\$95	\$124	\$134	2 (.9)

VGIC Freestanding Gas 36"W. Open Burner Ranges



VGIC53616B

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
- Shipped standard with heavy duty metal knobs with stainless steel finish
- Shipped standard with stainless steel island trim
- Standard kickspace height

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VGIC53616B (NAT)*	SS	Six Burners – 5 Series	\$4,119	\$5,349	\$5,729	500 (225)
	ECF		\$4,781	\$6,209	\$6,649	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
P36BG8SS	N/A	8"H. Backguard	\$265	\$344	\$369	17 (7.7)
B36HS24SS	N/A	High Shelf	\$557	\$724	\$774	50 (22.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$119	\$154	\$164	2 (.9)
P36CRTSS	N/A	Countertop Rear Trim	\$49	\$64	\$69	2 (.9)
P36CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$188	\$244	\$264	10 (4.5)
LPKPDR	N/A	LP/Propane Conversion Kit	\$95	\$124	\$134	2 (.9)

NEW 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
 - 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	DLR Q	UMRP	MSRP	WT lb (kg)
VGR5304B (NAT)*	SS	Four Burner – 5 Series	\$3,996	\$5,189	\$5,559	410 (186)
	ECF		\$4,573	\$5,939	\$6,359	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
BG8530SS	N/A	8"H. Backguard	\$238	\$309	\$334	14 (6.3)
HS24530SS	N/A	High Shelf	\$504	\$654	\$699	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$119	\$154	\$164	2 (.9)
P30CRTSS	N/A	Countertop Rear Trim	\$38	\$49	\$54	2 (.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$172	\$224	\$239	9 (4.1)
LPKPDR	N/A	LP/Propane Conversion Kit	\$95	\$124	\$134	2 (.9)

NEW 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
- 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	DLR Q	UMRP	MSRP	WT lb (kg)
VGR5366B (NAT)*	SS	Six Burners – 5 Series	\$5,274	\$6,849	\$7,329	500 (225)
	ECF		\$5,928	\$7,699	\$8,239	
VGR5364G (NAT)*	SS	Four Burners/12"W. Griddle – 5 Series	\$5,944	\$7,719	\$8,259	510 (229.5)
	ECF		\$6,606	\$8,579	\$9,179	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
BG8536SS	N/A	8"H. Backguard	\$265	\$344	\$369	17 (7.7)
HS24536SS	N/A	High Shelf	\$557	\$724	\$774	50 (22.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$119	\$154	\$164	2 (.9)
P36CRTSS	N/A	Countertop Rear Trim	\$49	\$64	\$69	2 (.9)
P36CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$188	\$244	\$264	10 (4.5)
LPKPDR	N/A	LP/Propane Conversion Kit	\$95	\$124	\$134	2 (.9)

NEW 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
 - 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
 - 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	DLR Q	UMRP	MSRP	WT lb (kg)
VGR5488B (NAT)*	SS	Eight Burners – 5 Series	\$7,938	\$10,309	\$11,029	575 (258.8)
	ECF		\$8,685	\$11,279	\$12,069	
VGR5486G (NAT)*	SS	Six Burners/12"W. Griddle – 5 Series	\$8,492	\$11,029	\$11,799	575 (258.8)
	ECF		\$9,232	\$11,989	\$12,829	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
BG8548SS	N/A	8"H. Backguard	\$300	\$389	\$419	24 (10.8)
HS24548SS	N/A	High Shelf	\$688	\$894	\$959	60 (27.0)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$119	\$154	\$164	2 (.9)
P48CRTSS	N/A	Countertop Rear Trim	\$57	\$74	\$79	2 (.9)
P48CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$211	\$274	\$294	11 (5.0)
LPKPDR	N/A	LP/Propane Conversion Kit	\$95	\$124	\$134	2 (.9)

NEW 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
 - 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	DLR Q	UMRP	MSRP	WT lb (kg)
VGR5606GQ (NAT)*	SS	Six Burners/12"W. Griddle/12"W. Grill – 5 Series	\$11,041	\$14,339	\$15,339	750 (340.2)
	ECF		\$11,865	\$15,409	\$16,489	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
BG8560SS	N/A	8"H. Backguard	\$326	\$424	\$454	30 (13.5)
HS24560SS	N/A	High Shelf	\$823	\$1,069	\$1,144	70 (31.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$119	\$154	\$164	2 (.9)
P60CRTSS	N/A	Countertop Rear Trim	\$72	\$94	\$104	2 (.9)
LPKPDR	N/A	LP/Propane Conversion Kit	\$95	\$124	\$134	2 (.9)

NEW 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 tr

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VGR73626B (NAT)*	SS	Six Burners – 7 Series	\$6,367	\$8,269	\$8,849	500 (225)
	ECF		\$7,029	\$9,129	\$9,769	
VGR73624G (NAT)*	SS	Four Burners/12"W. Griddle – 7 Series	\$7,645	\$9,929	\$10,629	500 (225)
	ECF		\$8,308	\$10,789	\$11,549	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
BG107362SS	N/A	10"H. Backguard	\$269	\$349	\$374	17 (7.7)
HS24736SS	N/A	High Shelf	\$608	\$789	\$844	50 (22.5)
P36CRTSS	N/A	Countertop Rear Trim	\$49	\$64	\$69	2 (.9)
CRG7VGR	N/A	ViChrome™ Griddle (for use with griddle model)	\$427	\$554	\$594	5 (2.3)
CBGVGR	N/A	Bamboo cover for 7 Series griddle	\$80	\$104	\$114	5 (2.3)
LPKVGR	N/A	LP/Propane Conversion Kit for 7 Series	\$119	\$154	\$164	2 (.9)
GCKVGR	N/A	Gas connection kit	\$99	\$129	\$139	2 (.9)
WOKVGR7	N/A	Wok ring accessory	\$34	\$44	\$49	2 (.9)

NEW 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	DLR Q	UMRP	MSRP	WT lb (kg)
VGR74828B (NAT)*	SS	Eight Burners – 7 Series	\$9,686	\$12,579	\$13,459	575 (258.8)
	ECF					
VGR74826G (NAT)*	SS	Six Burners/12"W. Griddle – 7 Series	\$10,802	\$14,029	\$15,009	575 (258.8)
	ECF					

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
BG107482SS	N/A	10"H. Backguard	\$319	\$414	\$444	24 (10.4)
HS24748SS	N/A	High Shelf	\$742	\$964	\$1,034	60 (27.0)
P48CRTSS	N/A	Countertop Rear Trim	\$57	\$74	\$79	2 (.9)
CRG7VGR	N/A	ViChrome™ griddle (for use with griddle model)	\$427	\$554	\$594	5 (2.3)
CBGVGR	N/A	Bamboo cover for 7 Series griddle	\$80	\$104	\$114	5 (2.3)
LPKVGR	N/A	LP/Propane Conversion Kit for 7 Series	\$119	\$154	\$164	2 (.9)
GCKVGR	N/A	Gas connection kit	\$99	\$129	\$139	2 (.9)
WOKVGR7	N/A	Wok ring accessory	\$34	\$44	\$49	2 (.9)

NEW 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
- **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	DLR Q	UMRP	MSRP	WT lb (kg)
VDR5304B (NAT)*	SS	Four Burners – 5 Series	\$5,097	\$6,619	\$7,089	410 (184.5)
	ECF		\$5,674	\$7,369	\$7,889	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
BG8530SS	N/A	8"H. Backguard	\$238	\$309	\$334	14 (6.3)
HS24530SS	N/A	High Shelf	\$504	\$654	\$699	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$119	\$154	\$164	2 (.9)
P30CRTSS	N/A	Countertop Rear Trim	\$38	\$49	\$54	2 (.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$172	\$224	\$239	9 (4.1)
LPKPDR	N/A	LP/Propane Conversion Kit	\$95	\$124	\$134	2 (.9)

NEW 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 1/16"D. – 4.9 cu. ft.
- Three heavy-duty racks/six porcelain coated rack positions
- 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	DLR Q	UMRP	MSRP	WT lb (kg)
VDR5366B (NAT)*	SS	Six Burners – 5 Series	\$7,653	\$9,939	\$10,639	500 (225.0)
	ECF		\$8,308	\$10,789	\$11,549	
VDR5364G (NAT)*	SS	Four Burners/12"W. Griddle – 5 Series	\$8,408	\$10,919	\$11,689	510 (229.5)
	ECF		\$9,070	\$11,779	\$12,609	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
BG8536SS	N/A	8"H. Backguard	\$265	\$344	\$369	17 (7.7)
HS24536SS	N/A	High Shelf	\$557	\$724	\$774	50 (22.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$119	\$154	\$164	2 (.9)
P36CRTSS	N/A	Countertop Rear Trim	\$49	\$64	\$69	2 (.9)
P36CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$188	\$244	\$264	10 (4.5)
LPKPDR	N/A	LP/Propane Conversion Kit	\$95	\$124	\$134	2 (.9)

NEW 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
 - **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	DLR Q	UMRP	MSRP	WT lb (kg)
VDR5488B (NAT)*	SS	Eight Burners – 5 Series	\$10,217	\$13,269	\$14,199	575 (258.8)
	ECF		\$10,956	\$14,229	\$15,229	
VDR5486G (NAT)*	SS	Six Burners/12"W. Griddle – 5 Series	\$11,056	\$14,359	\$15,369	575 (258.8)
	ECF		\$11,796	\$15,319	\$16,389	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
BG8548SS	N/A	8"H. Backguard	\$300	\$389	\$419	24 (10.8)
HS24548SS	N/A	High Shelf	\$688	\$894	\$959	60 (27.0)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$119	\$154	\$164	2 (0.9)
P48CRTSS	N/A	Countertop Rear Trim	\$57	\$74	\$79	2 (.9)
P48CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$211	\$274	\$294	11 (5.0)
LPKPDR	N/A	LP/Propane Conversion Kit	\$95	\$124	\$134	2 (0.9)

NEW 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
- 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	DLR Q	UMRP	MSRP	WT lb (kg)
VDR5606GQ (NAT)*	SS	Six Burners/12"W. Griddle/12"W. Grill – 5 Series	\$14,267	\$18,529	\$19,829	750 (340.2)
	ECF		\$15,091	\$19,599	\$20,969	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
BG8560SS	N/A	8"H. Backguard	\$326	\$424	\$454	30 (13.5)
HS24560SS	N/A	High Shelf	\$823	\$1,069	\$1,144	70 (31.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$119	\$154	\$164	2 (.9)
P60CRTSS	N/A	Countertop Rear Trim	\$72	\$94	\$104	2 (.9)
LPKPDR	N/A	LP/Propane Conversion Kit	\$95	\$124	\$134	2 (.9)

NEW 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 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
- 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	DLR Q	UMRP	MSRP	WT lb (kg)
VDR73626B (NAT)*	SS	Six Burners – 7 Series	\$9,170	\$11,909	\$12,749	525 (238.1)
	ECF		\$9,824	\$12,759	\$13,659	
VDR73624G (NAT)*	SS	Four Burners/12"W. Griddle – 7 Series	\$10,202	\$13,249	\$14,179	525 (238.1)
	ECF		\$10,856	\$14,099	\$15,089	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
BG107362SS	N/A	10"H. Backguard	\$269	\$349	\$374	17 (7.7)
HS24736SS	N/A	High Shelf	\$608	\$789	\$844	50 (22.5)
P36CRTSS	N/A	Countertop Rear Trim	\$49	\$64	\$69	2 (.9)
CRG7VGR	N/A	ViChrome™ griddle (for use with griddle model)	\$427	\$554	\$594	5 (2.3)
CBGVGR	N/A	Bamboo cover for 7 Series griddle	\$80	\$104	\$114	5 (2.3)
LPKVGR	N/A	LP/Propane Conversion Kit for 7 Series	\$119	\$154	\$164	2 (.9)
GCKVGR	N/A	Gas connection kit	\$99	\$129	\$139	2 (.9)
WOKVGR7	N/A	Wok ring accessory	\$34	\$44	\$49	2 (.9)

NEW 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
- SoftLit™ LED Lights accent the control panel and illuminate knobs
- **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
 - Gourmet-Glo™ Glass Enclosed Infrared Broiler
 - 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	DLR Q	UMRP	MSRP	WT lb (kg)
VDR74828B (NAT)*	SS	Eight Burners – 7 Series	\$12,142	\$15,769	\$16,879	641 (290.8)
	ECF		\$12,881	\$16,729	\$17,899	
VDR74826G (NAT)*	SS	Six Burners/12"W. Griddle – 7 Series	\$13,259	\$17,219	\$18,429	641 (290.8)
	ECF		\$13,998	\$18,179	\$19,459	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
BG107482SS	N/A	10"H. Backguard	\$319	\$414	\$444	24 (10.4)
HS24748SS	N/A	High Shelf	\$742	\$964	\$1,034	60 (27.0)
P48CRTSS	N/A	Countertop Rear Trim	\$57	\$74	\$79	2 (.9)
CRG7VGR	N/A	ViChrome™ griddle (for use with griddle model)	\$427	\$554	\$594	5 (2.3)
CBGVGR	N/A	Bamboo cover for 7 Series griddle	\$80	\$104	\$114	5 (2.3)
LPKVGR	N/A	LP/Propane Conversion Kit for 7 Series	\$119	\$154	\$164	2 (.9)
GCKVGR	N/A	Gas connection kit	\$99	\$129	\$139	2 (.9)
WOKVGR7	N/A	Wok ring accessory	\$34	\$44	\$49	2 (.9)

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



VER5304B

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

- Strong, wear-resistant glass ceramic top
- 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" 2500 watt/6" 1000 watt element
- **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
- **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.
- **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	DLR Q	UMRP	MSRP	WT lb (kg)
VER5304B	SS	Four Burners – 5 Series	\$4,766	\$6,189	\$6,629	426 (193.2)
	ECF		\$5,335	\$6,929	\$7,419	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
P30BG8SS	N/A	8"H. Backguard	\$238	\$309	\$334	14 (6.3)
B30HS24SS	N/A	High Shelf	\$504	\$654	\$699	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$119	\$154	\$164	2 (.9)
P30CRTSS	N/A	Countertop Rear Trim	\$38	\$49	\$54	2 (.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$172	\$224	\$239	9 (4.1)

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



VIR5304B

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
- Left front – 8" 3700 watt boost/2300 watt element
- Left rear – 6" 1400 watt element
- Right front – 7" 1850 watt element
- Right rear – 7" 1850 watt element
- **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
- **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.
- **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	DLR Q	UMRP	MSRP	WT lb (kg)
VIR5304B	SS	Four Burners – 5 Series	\$5,613	\$7,289	\$7,799	426 (193.2)
	ECF		\$6,190	\$8,039	\$8,599	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
P30BG8SS	N/A	8"H. Backguard	\$238	\$309	\$334	14 (6.3)
B30HS24SS	N/A	High Shelf	\$504	\$654	\$699	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$119	\$154	\$164	2 (.9)
P30CRTSS	N/A	Countertop Rear Trim	\$38	\$49	\$54	2 (.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$172	\$224	\$239	9 (4.1)

NEW 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	DLR Q	UMRP	MSRP	WT lb (kg)
VRT5304B (NAT)*	SS	Four Burners – 5 Series	\$2,556	\$3,319	\$3,559	125 (56.3)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
BG8530SS	N/A	8"H. Backguard	\$238	\$309	\$334	14 (6.3)
HS24530SS	N/A	High Shelf	\$504	\$654	\$699	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$119	\$154	\$164	2 (.9)
P30CRTSS	N/A	Countertop Rear Trim	\$38	\$49	\$54	2 (.9)
LPKPDR	N/A	LP/Propane Conversion Kit	\$95	\$124	\$134	2 (.9)

NEW 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	DLR Q	UMRP	MSRP	WT lb (kg)
VRT5366B (NAT)*	SS	Six Burners – 5 Series	\$3,226	\$4,189	\$4,489	150 (47.5)
VRT5364G (NAT)*	SS	Four Burners/12"W. Griddle – 5 Series	\$3,657	\$4,749	\$5,079	160 (72.0)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
BG8536SS	N/A	8"H. Backguard	\$265	\$344	\$369	17 (7.7)
HS24536SS	N/A	High Shelf	\$557	\$724	\$774	50 (22.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$119	\$154	\$164	2 (.9)
P36CRTSS	N/A	Countertop Rear Trim	\$49	\$64	\$69	2 (.9)
LPKPDR	N/A	LP/Propane Conversion Kit	\$95	\$124	\$134	2 (.9)

NEW 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	DLR Q	UMRP	MSRP	WT lb (kg)
VRT5488B (NAT)*	SS	Eight Burners – 5 Series	\$3,826	\$4,969	\$5,319	200 (90.7)
VRT5486G (NAT)*	SS	Six Burners/12"W. Griddle – 5 Series	\$4,250	\$5,519	\$5,909	203 (91.4)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
BG8548SS	N/A	8"H. Backguard	\$300	\$389	\$419	24 (10.8)
HS24548SS	N/A	High Shelf	\$688	\$894	\$959	60 (27.0)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$119	\$154	\$164	2 (.9)
P48CRTSS	N/A	Countertop Rear Trim	\$57	\$74	\$79	2 (.9)
LPKPDR	N/A	LP/Propane Conversion Kit	\$95	\$124	\$134	2 (.9)

NEW 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	DLR Q	UMRP	MSRP	WT lb (kg)
VRT7366B (NAT)*	SS	Six Burners – 7 Series	\$3,903	\$5,069	\$5,429	203 (92.1)
VRT7364G (NAT)*	SS	Four Burners/12"W. Griddle – 7 Series	\$4,850	\$6,299	\$6,739	203 (92.1)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
BG107362SS	N/A	10"H. Backguard	\$269	\$349	\$374	17 (7.7)
HS24736SS	N/A	High Shelf	\$608	\$789	\$844	50 (22.5)
P36CRTSS	N/A	Countertop Rear Trim	\$49	\$64	\$69	2 (.9)
CRG7VGR	N/A	ViChrome™ griddle (for use with griddle model)	\$427	\$554	\$594	5 (2.3)
CBGVGR	N/A	Bamboo cover for 7 Series griddle	\$80	\$104	\$114	5 (2.3)
LPKVGR	N/A	LP/Propane Conversion Kit for 7 Series	\$119	\$154	\$164	2 (.9)
GCKVGR	N/A	Gas connection kit	\$99	\$129	\$139	2 (.9)
WOKVGR7	N/A	Wok ring accessory	\$34	\$44	\$49	2 (.9)

NEW 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	DLR Q	UMRP	MSRP	WT lb (kg)
VRT7488B (NAT)*	SS	Eight Burners – 7 Series	\$4,588	\$5,959	\$6,379	257 (116.6)
VRT7486G (NAT)*	SS	Six Burners/12"W. Griddle – 7 Series	\$5,536	\$7,189	\$7,699	257 (116.6)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
BG107482SS	N/A	10"H. Backguard	\$319	\$414	\$444	17 (7.7)
HS24748SS	N/A	High Shelf	\$742	\$964	\$1,034	50 (22.5)
P48CRTSS	N/A	Countertop Rear Trim	\$57	\$74	\$79	2 (.9)
CRG7VGR	N/A	ViChrome™ griddle (for use with griddle model)	\$427	\$554	\$594	5 (2.3)
CBGVGR	N/A	Bamboo cover for 7 Series griddle	\$80	\$104	\$114	5 (2.3)
LPKVGR	N/A	LP/Propane Conversion Kit for 7 Series	\$119	\$154	\$164	2 (.9)
GCKVGR	N/A	Gas connection kit	\$99	\$129	\$139	2 (.9)
WOKVGR7	N/A	Wok ring accessory	\$34	\$44	\$49	2 (.9)

VUIW Undercounter Induction Warmer

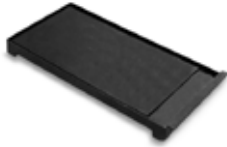


18"W. Incogneeto™ Induction Warmer

- 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	DLR Q	UMRP	MSRP	WT lb (kg)
VUIW518	N/A	Induction Warmer	\$2,792	\$3,626	\$3,879	20 (9)

Accessories for Sealed Burner Ranges/Rangetops (VGR5/VDR5/VER5/VIR5/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	DLR Q	UMRP	MSRP	WT lb (kg)
SBPGD	N/A	for 5 Series ranges/rangetops	\$219	\$284	\$304	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 (BK)

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
CWGT	N/A	for 5 Series ranges/rangetops	\$57	\$74	\$79	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 $\frac{1}{8}$ "W. x 22 $\frac{1}{2}$ "L. x $\frac{3}{4}$ " thick – CBC12QB
- 11 $\frac{1}{8}$ "W. x 22 $\frac{1}{2}$ "L. x $\frac{3}{4}$ "thick – CBC12G

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
CBC12QB	N/A	for 12"W. 5 Series grill and surface burner grate	\$111	\$144	\$154	5 (2.3)
CBC12G	N/A	for 12"W. 5 Series griddle	\$72	\$94	\$104	8 (3.6)

Griddle Cleaning Kit

- Fast and easy commercial grade cleaning system
- Same system used in commercial kitchens
- Contains enough for 25+ cleanings
- For use on steel griddles only
- Kit Includes
 - 32 oz. quick clean small appliance cleaner
 - Pad holder (1)
 - Griddle polishing pads (1 pack of 10)
 - Squeegee (1)
 - Cleaning instruction sheet



Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
GCK	N/A	Griddle Cleaning Kit	\$149	\$194	\$209	5.7 (2.6)



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	DLR Q	UMRP	MSRP	WT lb (kg)
CSC12USS	N/A	for 12"W. griddle/grill	\$92	\$119	\$129	3.5 (1.6)

NEW Knob Kit Accessories for 5 and 7 Series Cooking Products

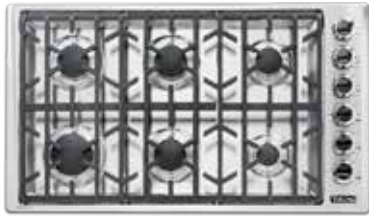
Knob Kits for 5 and 7 Series Cooking Products

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
SSKKVGR53036	N/A	Stainless Steel Knob Kit fits VGR5304B, VGR5366B, VGR5364G, VRT5304B, VRT5366B, VRT5364G	\$126	\$164	\$174	14 (6.4)
SSKKVGR54860	N/A	Stainless Steel Knob Kit fits VGR5488B, VGR5486G, VGR56066Q, VRT5488B, VRT5486G	\$188	\$244	\$264	23 (10.4)
SSKKVDR53036	N/A	Stainless Steel Knob Kit fits VDR5304B, VDR5366B, VDR5364G	\$126	\$164	\$174	14 (6.4)
SSKKVDR54860	N/A	Stainless Steel Knob Kit fits VDR5488B, VDR5486G, VDR56066Q	\$188	\$244	\$264	23 (10.4)
SSKKVIR530	N/A	Stainless Steel Knob Kit fits VIR5304B, VER5304B	\$115	\$149	\$159	4 (1.8)
SSKKVDOF	N/A	Stainless Steel Knob Kit fits VSOF7301, VDOF7301, VSOE527, VDOE527, VSOE130, VDOE130, VSOE530, VDOE530	\$72	\$94	\$104	4 (1.8)
SSKKVGSU	N/A	Stainless Steel Knob Kit fits VGSU53015B, VGSU53616B	\$92	\$119	\$129	4 (1.8)
SSKKVECU	N/A	Stainless Steel Knob Kit fits VECU53014B, VECU53616B	\$92	\$119	\$129	4 (1.8)
SSKKVICU	N/A	Stainless Steel Knob Kit fits VICU53014B, VICU53616B	\$92	\$119	\$129	4 (1.8)
SSKKVGR736	N/A	Stainless Steel Knob Kit fits VGR73626B, VGR73624G, VGRT7366B, VGRT7364G	\$138	\$179	\$194	14 (6.4)
SSKKVGR748	N/A	Stainless Steel Knob Kit fits VGR74828B, VGR74826G, VGRT74818B, VGRT74816G	\$199	\$259	\$279	23 (10.4)
SSKKVDR736	N/A	Stainless Steel Knob Kit fits VDR73626B, VDR73624G	\$138	\$179	\$194	14 (6.4)
SSKKVDR748	N/A	Stainless Steel Knob Kit fits VDR74828B, VDR74826G	\$199	\$259	\$279	23 (10.4)

NEW 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	DLR Q	UMRP	MSRP	WT lb (kg)
VGSU53015B (NAT)	SS	30"W. 5 Burner Cooktop – 5 Series	\$1,616	\$2,099	\$2,249	67 (30.2)
VGSU53015B (LP)	SS	30"W. 5 Burner Cooktop – 5 Series	\$1,616	\$2,099	\$2,249	67 (30.2)
VGSU53616B (NAT)	SS	36"W. 6 Burner Cooktop – 5 Series	\$1,786	\$2,319	\$2,479	80 (36)
VGSU53616B (LP)	SS	36"W. 6 Burner Cooktop – 5 Series	\$1,786	\$2,319	\$2,479	80 (36)

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
PGDVGC	N/A	Portable Griddle for VGSU	\$111	\$144	\$154	8 (3.6)
WRGVGC	N/A	Wok Ring for VGSU	\$92	\$119	\$129	1 (0.5)
LPKVGC	N/A	LP/Propane Conversion Kit	\$92	\$119	\$129	1 (0.5)

NEW 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	DLR Q	UMRP	MSRP	WT lb (kg)
VECU53014B	SB	30"W. 4 Burner Cooktop – 5 Series	\$1,532	\$1,989	\$2,129	44 (20)
VECU53616B	SB	36"W. 6 Burner Cooktop – 5 Series	\$1,870	\$2,429	\$2,599	53 (24)

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
PGDVEC	N/A	Portable Griddle for VECU	\$111	\$144	\$154	8 (3.6)

NEW 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	DLR Q	UMRP	MSRP	WT lb (kg)
VICU53014B	ST	30"W. 4 Burner Cooktop – 5 Series	\$2,964	\$3,849	\$4,119	44 (20)
VICU53616B	ST	36"W. 6 Burner Cooktop – 5 Series	\$3,788	\$4,919	\$5,269	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 25⁵/₁₆"W. x 16½"H. x 19½"D. – 4.7 cu. ft.
 - AHAM standard 25⁵/₁₆"W. x 16½"H. x 16¹³/₁₆"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	DLR Q	UMRP	MSRP	WT lb (kg)
VSOE130	SS	30"W. Single Oven – 5 Series	\$3,226	\$4,189	\$4,489	278 (126.1)
	BK/WH		\$3,803	\$4,939	\$5,289	
VDOE130	SS	30"W. Double Oven – 5 Series	\$4,927	\$6,399	\$6,849	424 (192.3)
	BK/WH		\$5,666	\$7,359	\$7,879	

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
P30FTSSS	N/A	Flush Mount Kit for 30"W. Single Ovens	\$146	\$189	\$204	8 (3.6)
P30FTDSS	N/A	Flush Mount Kit for 30"W. Double Ovens	\$161	\$209	\$224	10 (4.5)

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 22⁵/₁₆"W. x 16½"H. x 19½"D. – 4.2 cu. ft.
 - AHAM 22⁵/₁₆"W. x 16½"H. x 16¹³/₁₆"D. – 3.6 cu. ft.
- 30"W. Ovens: largest self clean, convection ovens - **Exclusive**
 - Overall 25⁵/₁₆"W. x 16½"H. x 19½"D. – 4.7 cu. ft.
 - AHAM 25⁵/₁₆"W. x 16½"H. x 16¹³/₁₆"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	DLR Q	UMRP	MSRP	WT lb (kg)
VSOE527	SS	27"W. Single Oven – 5 Series	\$3,626	\$4,709	\$5,039	237 (107.5)
	ECF		\$4,203	\$5,459	\$5,839	
VDOE527	SS	27"W. Double Oven – 5 Series	\$5,589	\$7,259	\$7,769	360 (163.3)
	ECF		\$6,336	\$8,229	\$8,809	
VSOE530	SS	30"W. Single Oven – 5 Series	\$3,657	\$4,749	\$5,079	261 (118.4)
	ECF		\$4,234	\$5,499	\$5,889	
VDOE530	SS	30"W. Double Oven – 5 Series	\$5,774	\$7,499	\$8,029	402 (182.3)
	ECF		\$6,521	\$8,469	\$9,069	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
P30FTSSS	N/A	Flush Mount Kit for Pro 30"W. Single Ovens	\$146	\$189	\$204	8 (3.6)
P30FTDSS	N/A	Flush Mount Kit for Pro 30"W. Double Ovens	\$161	\$209	\$224	10 (4.5)

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	DLR Q	UMRP	MSRP	WT lb (kg)
VSOE7301	SS	30"W. Single Oven – 7 Series	\$4,458	\$5,789	\$6,199	261 (118.4)
	ECF		\$5,035	\$6,539	\$6,999	
VDOE7301	SS	30"W. Double Oven – 7 Series	\$6,498	\$8,439	\$9,029	402 (182.3)
	ECF		\$7,245	\$9,409	\$10,069	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

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

VDOT TurboChef Built-In Electric 30"W. Double Oven



VDOT730

TurboChef 30"W. High Speed Oven

- Top Oven
 - Patented Airspeed Technology™ cooks food 15 times faster than conventional cooking methods
 - Large 2.5 cu. ft. oven can hold up to a 26 lb. turkey
 - 8 high performance modes for versatile performance include bake, convection bake, roast, broil, air-crisp, toast, dehydrate, cooking and defrost
 - Defrost function can be used to aid in thawing foods, especially frozen meats and casseroles
 - Unit contains over 700 pre-programmed food items, taking the guess work out of cooking
 - Oven can store up to 9,999 favorite recipe settings
 - Chrome rack with two rack positions accommodate standard and large loads
 - Advanced settings provide the flexibility to control cook settings
 - Save to Favorites feature conveniently stores personalized recipes cook time
 - Over 35 cookbook recipes pre-programmed
- Bottom Oven
 - Extra-large 3.8 cu. ft. oven provides additional capacity for cooking large meals
 - 6 high performance cooking modes include bake, roast, convection bake, high and low broil, and convection roast
 - Warming setting keeps prepared food at the perfect temperature until ready to serve
 - Proof setting accommodates dough proofing
 - One standard chrome rack, one TruGlide™ Full Extension Rack, and six rack positions accommodate a variety of cookware sizes
 - Meat probe ensures perfect baking/roasting of meats
- Dual halogen lights in both ovens provide better visibility
- Porcelainized oven cavities make cleanup easy
- Self-clean function in both ovens
- Cannot be flush mounted

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VDOT730	SS	30"W. Double Oven – 7 Series – 240V	\$13,597	\$17,659	\$18,899	490 (222.3)
	ECF		\$14,337	\$18,619	\$19,929	
LVDOT730	SS	30"W. Double Oven – 7 Series – 208V	\$13,597	\$17,659	\$18,899	490 (222.3)
	ECF		\$14,337	\$18,619	\$19,929	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

NOTE: When installing for 208V use, the LVDOT must be ordered. TurboChef 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	DLR Q	UMRP	MSRP	WT lb (kg)
VMOS501	SS	Conventional microwave – 5 Series	\$615	\$799	\$854	46 (20.9)
VMTK272	SS	27"W. Built-in trim kit	\$369	\$479	\$514	14 (6.4)
VMTK302	SS	30"W. Built-in trim kit	\$369	\$479	\$514	15 (6.8)
PMF302TK	SS	30"W. Flush Mount Kit for Microwave trim (must be used with VMTK trim kit)	\$119	\$154	\$164	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	DLR Q	UMRP	MSRP	WT lb (kg)
VMOC506	SS	Convection microwave – 5 Series	\$1,023	\$1,329	\$1,424	69 (31.3)
VMTK277	SS	27"W. Built-in trim kit	\$396	\$514	\$549	19 (8.6)
VMTK307	SS	30"W. Built-in trim kit	\$396	\$514	\$549	20 (9.1)
PMF307TK	SS	30"W. Flush Mount Kit for Microwave trim (must be used with VMTK trim kit)	\$119	\$154	\$164	2 (.9)

VSOC Combi Steam/Convect™ Oven



30"W. Combi Steam/Convect Oven

- Full Color Touch Navigation Display Control
 - Touch Navigation 2.13"W. x 3.75"H. and 4 Mechanical Buttons on Door
- Cooking System
 - Convection Damper System that controls airflow in upper, mid and lower zones
 - Gentle Steam to Superheated Steam 90°F - 485°F
 - Dry Convection 212°F - 450°F
- Cooking Modes
 - Steam Grill - Superheated Steam up to 485°F flowing from top
 - Steam Roast - Heated Steam up to 485°F flowing from top, mid and lower back side
 - Steam - Pure Steam flowing in all layers
 - Gentle Steam - 90°F - 150°F controls oven temperature with steam for proofing, defrosting, and warming
 - Convection Bake - Dry Convection Air flowing from top, mid and lower back side
 - Convection Broil - Dry Convection Air flowing from top side
 - Proofing, defrosting, and warming
 - Dual Cook - Combination top steam grill and lower level steam
- Cooking Features
 - Smart Cook - 58 pre-set cook options using Convection Bake, Steam Grill, Steam Roast and Steam
- Steam Options - Steam Proof, Keep Warm, Simmer and Sauté
 - Steam Defrost
 - Manual Set - Steam Grill, Convection Broil, Steam Roast, Convection Bake,
 - Steam and Steam Refresh
- Oven Interior
 - 11 Cubic Foot - Cavity Dimensions - 15.55"W. x 12.01"H. x 9.45"D.
 - Non-Stick Finish
 - Two Level Cooking - Damper Convection System
 - Two Baking/Steam Trays
 - Split set of wire cooking racks for one tray
- Can be installed flush or standard mount

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VSOC530	SS	30" Combi-Steam Oven – 5 Series	\$2,101	\$2,729	\$2,919	71 (32.2)

Note: Unit must be built into a cabinet.

VMOD Undercounter DrawerMicro™ Oven and VMOR Convection Microwave Hood



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	DLR Q	UMRP	MSRP	WT lb (kg)
VMOD5240	SS	DrawerMicro™ Oven – 5 Series	\$1,324	\$1,719	\$1,839	86 (39)

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
PMD240FTK	SS	Flush Trim Kit	\$38	\$49	\$54	2 (0.9)

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
- 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 5/16"W. x 16 5/16"H. x 15 5/16"D.
- Interior oven cavity
 - 1.1 cubic ft.
- For use over 24" and 30"W. Viking non-grill cooking products

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VMOR506	SS	Convection Microwave Hood – 5 Series	\$1,285	\$1,669	\$1,789	85 (38.6)



Replacement Charcoal Filters

- For use with VMOR506
- Recommend replacement every 6-12 months

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
CFOR1	N/A	Replacement charcoal filters	\$22	\$29	\$34	2 (0.9)

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	DLR Q	UMRP	MSRP	WT lb (kg)
VWD527	SS	27"W. – 5 Series	\$1,370	\$1,779	\$1,909	80 (36)
	ECF		\$1,693	\$2,199	\$2,354	
VWD530	SS	30"W. – 5 Series	\$1,485	\$1,929	\$2,069	90 (40.5)
	ECF		\$1,816	\$2,359	\$2,529	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
PANVEWD	N/A	Pan Lid Set (5 pans with lids)	\$288	\$374	\$399	10 (4.5)



VENTILATION DEALER Q COST SCHEDULE

National Pricing Effective January 1, 2019

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	DLR Q	UMRP	MSRP	WT lb (kg)
VWH3010	SS	30”W./21”D. – 5 Series	\$854	\$1,109	\$1,189	56 (25.2)
	ECF		\$1,431	\$1,859	\$1,989	
VWH3610	SS	36”W./21”D. – 5 Series	\$939	\$1,219	\$1,309	60 (27.0)
	ECF		\$1,593	\$2,069	\$2,219	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)



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	DLR Q	UMRP	MSRP	WT lb (kg)
VWH3010L	SS	30”W./21”D. – 5 Series	\$854	\$1,109	\$1,189	56 (25.2)
	ECF		\$1,431	\$1,859	\$1,989	
VWH3610L	SS	36”W./21”D. – 5 Series	\$939	\$1,219	\$1,309	60 (27.0)
	ECF		\$1,593	\$2,069	\$2,219	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)



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	DLR Q	UMRP	MSRP	WT lb (kg)
VWH3010M	SS	30”W./21”D. – 5 Series	\$854	\$1,109	\$1,189	56 (25.2)
	ECF		\$1,431	\$1,859	\$1,989	
VWH3610M	SS	36”W./21”D. – 5 Series	\$939	\$1,219	\$1,309	60 (27.0)
	ECF		\$1,593	\$2,069	\$2,219	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

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	DLR Q	UMRP	MSRP	WT lb (kg)
VWH530121	SS	30”W./21”D. – 5 Series	\$1,031	\$1,339	\$1,439	56 (25.2)
	ECF		\$1,609	\$2,089	\$2,239	
VWH536121	SS	36”W./21”D. – 5 Series	\$1,085	\$1,409	\$1,509	60 (27.0)
	ECF		\$1,747	\$2,269	\$2,429	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)



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	DLR Q	UMRP	MSRP	WT lb (kg)
VRK30	SS	for 30”W. hood	\$326	\$424	\$454	13 (5.9)
VRK36	SS	for 36”W. hood	\$334	\$434	\$464	16 (7.3)



Replacement Charcoal Filters

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

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
CFV13	N/A	30” & 36”W. Professional hoods	\$53	\$69	\$74	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	DLR Q	UMRP	MSRP	WT lb (kg)
VWH530481	SS	30”W. – 5 Series	\$1,208	\$1,569	\$1,679	60 (27.0)
	ECF	Kit Compatability: VINV300, VINV600, VINV1200, DEV900, DEV1200, DIL1200	\$1,786	\$2,319	\$2,479	
VWH536481	SS	36”W. – 5 Series	\$1,301	\$1,689	\$1,809	68 (30.6)
	ECF	Kit Compatability: VINV300, VINV600, VINV1200, DEV900, DEV1200, DIL1200	\$1,963	\$2,549	\$2,729	
VWH542481	SS	42”W. – 5 Series	\$1,416	\$1,839	\$1,969	76 (34.2)
	ECF	Kit Compatability: VINV600, VINV1200, DEV900, DEV1200, DIL1200	\$2,155	\$2,799	\$2,999	
VWH548481	SS	48”W. – 5 Series	\$1,601	\$2,079	\$2,229	88 (39.6)
	ECF	Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$2,340	\$3,039	\$3,249	
VWH560481	SS	60”W. – 5 Series	\$2,086	\$2,709	\$2,899	108 (48.6)
	ECF	Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$2,910	\$3,779	\$4,049	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)



Duct Covers For Wall Hoods

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

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
DCW30	SS	30”W.	\$207	\$269	\$289	10 (4.5)
DCW36	SS	36”W.	\$223	\$289	\$309	11 (5.0)
DCW42	SS	42”W.	\$230	\$299	\$319	13 (5.9)
DCW48	SS	48”W.	\$238	\$309	\$334	14 (6.3)
DCW60	SS	60”W.	\$434	\$564	\$604	24 (10.8)

VWH 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	DLR Q	UMRP	MSRP	WT lb (kg)
VCWH53048	SS	30”W. – 5 Series – Kit Compatability: VINV300, VINV600, DEV900, DEV1200, DIL1200	\$1,447	\$1,879	\$2,019	120 (54.5)
	ECF		\$2,024	\$2,629	\$2,819	
VCWH53648	SS	36”W. – 5 Series – Kit Compatability: VINV300, VINV600, DEV900, DEV1200, DIL1200	\$1,493	\$1,939	\$2,079	127 (57.7)
	ECF		\$2,148	\$2,789	\$2,989	
VCWH54248	SS	42”W. – 5 Series – Kit Compatability: VINV600, DEV900, DEV1200, DIL1200	\$1,539	\$1,999	\$2,139	138 (62.7)
	ECF		\$2,286	\$2,969	\$3,179	
VCWH54848	SS	48”W. – 5 Series – Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$1,847	\$2,399	\$2,569	145 (65.8)
	ECF		\$2,586	\$3,359	\$3,599	
VCWH56048	SS	60”W. – 5 Series – Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$2,263	\$2,939	\$3,149	160 (72.6)
	ECF		\$3,087	\$4,009	\$4,289	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)



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
- Stainless Steel finish only

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
DCCE1210	SS	for 30”, 36” & 42”W. hoods	\$165	\$214	\$229	6 (2.7)
DCCE1810	SS	for 48”W. hoods	\$172	\$224	\$239	8 (3.6)
DCCE2410	SS	for 60”W. hoods	\$223	\$289	\$309	11 (4.9)

VCIH Built-In 18”H. Chimney Island Hoods



Chimney Wall Hoods - 18”H. / 30”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
- 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
- **Duct covers are sold separately (see below)**

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VCIH53608	SS	36”W. – 5 Series Kit Compatability: VINV600, DEV900, DEV1200, DIL1200	\$2,171	\$2,819	\$3,019	92 (41.4)
	ECF		\$2,825	\$3,669	\$3,929	
VCIH54208	SS	42”W. – 5 Series Kit Compatability: VINV600, DEV900, DEV1200, DEV1500, DIL1200	\$2,356	\$3,059	\$3,279	127 (57.4)
	ECF		\$3,095	\$4,019	\$4,299	
VCIH55408	SS	54”W. – 5 Series Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$3,272	\$4,249	\$4,549	142 (63.9)
	ECF		\$4,096	\$5,319	\$5,689	
VCIH56608	SS	66”W. – 5 Series Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$3,387	\$4,399	\$4,709	158 (71.6)
	ECF		\$4,211	\$5,469	\$5,859	

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)



Duct Covers for VCIH Hoods Only

- All duct covers are 12”D.
- Stainless steel finish only

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VCCI3608	SS	for 36”W. VCIH (12”H./ for 8’ ceiling)	\$358	\$464	\$499	20 (9.0)
VCCI3609	SS	for 36”W. VCIH (24”H./ for 9’ ceiling)	\$492	\$639	\$684	35 (15.8)
VCCI3610	SS	for 36”W. VCIH (36”H./ for 10’ ceiling)	\$638	\$829	\$889	50 (22.5)
VCCI4208	SS	for 42”W. VCIH (12”H./ for 8’ ceiling)	\$384	\$499	\$534	24 (10.8)
VCCI4209	SS	for 42”W. VCIH (24”H./ for 9’ ceiling)	\$526	\$684	\$734	42 (18.9)
VCCI4210	SS	for 42”W. VCIH (36”H./ for 10’ ceiling)	\$654	\$849	\$909	60 (27.0)
VCCI5408	SS	for 54”W. VCIH (12”H./ for 8’ ceiling)	\$477	\$619	\$664	32 (14.4)
VCCI5409	SS	for 54”W. VCIH (24”H./ for 9’ ceiling)	\$604	\$784	\$839	56 (25.2)
VCCI5410	SS	for 54”W. VCIH (36”H./ for 10’ ceiling)	\$773	\$1,004	\$1,079	80 (36.0)
VCCI6608	SS	for 66”W. VCIH (12”H./ for 8’ ceiling)	\$504	\$654	\$699	42 (18.9)
VCCI6609	SS	for 66”W. VCIH (24”H./ for 9’ ceiling)	\$646	\$839	\$899	69 (31.1)
VCCI6610	SS	for 66”W. VCIH (36”H./ for 10’ ceiling)	\$808	\$1,049	\$1,129	90 (40.5)

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	DLR Q	UMRP	MSRP	WT lb (kg)
VBCV53638	N/A	36"W./18"H./22"D. – 5 Series Kit Compatability: VINV300, VINV600, DEV900, DEV1200, DIL1200	\$1,008	\$1,309	\$1,409	68 (30.6)
VBCV54238	N/A	42"W./18"H./22"D. – 5 Series Kit Compatability: VINV600, DEV900, DEV1200, DIL1200	\$1,062	\$1,379	\$1,479	76 (34.2)
VBCV54838	N/A	48"W./18"H./22"D. – 5 Series Kit Compatability: VIN1200, DEV1200, DEV1500, DIL1200	\$1,170	\$1,519	\$1,629	88 (39.6)
VBCV56038	N/A	60"W./18"H./22"D. – 5 Series Kit Compatability: VIN1200, DEV1200, DEV1500, DIL1200	\$1,370	\$1,779	\$1,909	108 (48.6)

Hood Accessories and Ventilator Kits

Interior Power Ventilator Kits and Accessories

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VINV300	N/A	300 CFM – 5 Series	\$384	\$499	\$534	14 (6.4)
VINV600	N/A	600 CFM – 5 Series	\$434	\$564	\$604	27 (12.3)
VINV1200	N/A	1200 CFM – 5 Series	\$773	\$1,004	\$1,079	43 (19.4)

Exterior Power Ventilator Kits

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
DEV900	N/A	900 CFM – 5 Series	\$758	\$984	\$1,059	42 (19.1)
DEV1200	N/A	1200 CFM – 5 Series	\$896	\$1,164	\$1,249	44 (20)
DEV1500	N/A	1500 CFM – 5 Series	\$1,085	\$1,409	\$1,509	47 (21.3)

In-Line Blower Kits and Accessories

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
DIL1200	N/A	1200 CFM – 5 Series	\$969	\$1,259	\$1,349	37 (16.8)
VSIL10	N/A	Duct Silencer Accessory for 10" duct	\$311	\$404	\$434	36 (16.3)
ILVK	N/A	Vibration Isolator Kit Accessory	\$76	\$99	\$109	2 (.9)
G6MD	N/A	Universal Make-up Air Damper	\$180	\$234	\$254	4 (1.8)
G8MD	N/A	Universal Make-up Air Damper	\$203	\$264	\$284	5 (2.3)



Backsplashes (Wall Hoods)

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

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
BKS30	SS	30"W.	\$134	\$174	\$189	7 (3.2)
BKS36	SS	36"W.	\$172	\$224	\$239	9 (4.1)
BKS48	SS	48"W.	\$215	\$279	\$299	14 (6.3)
BKS60	SS	60"W.	\$265	\$344	\$369	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	DLR Q	UMRP	MSRP	WT lb (kg)
WGP30	SS	30"W. – One shelf	\$326	\$424	\$454	9 (4.1)
WGP36	SS	36"W. – Two shelves	\$358	\$464	\$499	12 (5.4)
WGP48	SS	48"W. – Three shelves	\$461	\$599	\$644	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	DLR Q	UMRP	MSRP	WT lb (kg)
VDD5300	SS	30”W. – 5 Series	\$1,239	\$1,609	\$1,729	65 (29.5)
VDD5360	SS	36”W. – 5 Series	\$1,339	\$1,739	\$1,869	71 (32.2)
VDD5480	SS	48”W. – 5 Series	\$1,516	\$1,969	\$2,109	80 (36.3)

Interior Power Ventilator Kit

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VDVI600	N/A	Flex Blower – 600 CFM	\$369	\$479	\$514	31 (14.1)

Exterior Power Ventilator Kits

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VDVE900	N/A	900 CFM	\$627	\$814	\$874	42 (18.9)
VDVE1200	N/A	1200 CFM	\$785	\$1,019	\$1,089	44 (19.8)

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
ARKD	N/A	Non-duct recirculation kit	\$323	\$419	\$449	5 (2.3)
BPFD	N/A	Non-duct filter replacement	\$76	\$99	\$109	1 (0.5)
ATKD8	N/A	Transition to 8” round	\$115	\$149	\$159	3 (1.4)
ATKD10	N/A	Transition to 10” round	\$115	\$149	\$159	3 (1.4)
RCVD8	N/A	Front panel rough-in for remote flex blower 8”	\$69	\$89	\$99	2 (0.9)
RCVD10	N/A	Front panel rough-in for remote blower 10” and VEDV	\$69	\$89	\$99	2 (0.9)
VACE36	N/A	End Caps for 30-3/4 and 36-3/4”W. cooktop	\$69	\$89	\$99	1 (0.5)
AXKD2	N/A	2’ of flexible duct	\$76	\$99	\$109	3 (1.4)
AXD5	N/A	Extension Cable (For flex blower remote use)	\$53	\$69	\$74	1 (0.5)
FSVDD30SS	N/A	Filler strip for 30” VEC and VIC cooktop	\$76	\$99	\$109	3 (1.4)
FSVDD36SS	N/A	Filler strip for 36” VEC and VIC cooktop	\$76	\$99	\$109	3 (1.4)
FSVRVDD30SS	N/A	Filler strip for 30” range/rangetop	\$76	\$99	\$109	3 (1.4)
FSVRVDD36SS	N/A	Filler strip for 36” range/rangetop	\$76	\$99	\$109	3 (1.4)
FSVRVDD48SS	N/A	Filler strip for 48” range/rangetop	\$80	\$104	\$114	3 (1.4)

Hood Data

Hood Styles	Interior Ventilator			Exterior and In-Line Ventilators		
	VINV300	VINV600	VINV1200	DEV900	DEV/DIL1200	DEV1500
Professional wall hoods (24" D.)						
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
Professional chimney style wall hoods (24" D.)						
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
Professional chimney style island hoods (30"D.)						
VCIH53608 - 36" W./18" H.		X		X	Q	
VCIH54208 - 42" W./18" H.		X		X	Q	Q
VCIH55408 - 54" W./18" H.			Q		Q	Q
VCIH56608 - 66" W./18" H.			Q		Q	Q
Professional wall hood custom ventilator systems (23"D.)						
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
Professional outdoor wall hoods (27"D.)						
VWH03678 - 36" W./ 18" H.			TQ		TQ	TQ
VWH04878 - 48" W./ 18" H.			TQ		TQ	TQ
VWH06078 - 60" W./ 18" H.			TQ		TQ	TQ

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
FOR USE WITH HOODS				
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)	–
DEV1500 (exterior)	1500	10" round	75 feet (22.9m)	–
DIL1200 (in-line)	1200	10" round	50 feet (15.2m)	–
FOR USE WITH VDD 5 SERIES DOWNDRAFTS				
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 (1.52-3.05m) 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/rangehoods with gas char-grill.



REFRIGERATION DEALER Q COST SCHEDULE

National Pricing Effective January 1, 2019

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



VCBB536E



FDBB536E

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

*Plasmacluster is a registered trademark of Sharp Corporation

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VCBB5363E (R/L)*	SS	5 Series – Viking Door	\$7,206	\$9,359	\$10,019	565 (254.3)
	ECF		\$7,953	\$10,329	\$11,059	
FDBB5363E (R/L)*	N/A	Custom Panel	\$6,975	\$9,059	\$9,699	500 (226.8)

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

* R = right hinge; L = left hinge

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
PBIRFTKSS	N/A	Flush mount trim kit – VCBB	\$99	\$129	\$139	10 (4.5)
FCTKSS	N/A	Center trim kit – FDBB	\$92	\$119	\$129	5 (2.3)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$126	\$164	\$174	7 (3.2)

NEW VBI/FBI 7 Series Fully Integrated 36"W. Bottom Freezer



VBI7360W



FBI7360W

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
- Spillproof Plus™ Shelves with Nano technology create an invisible barrier to contain spills (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	DLR Q	UMRP	MSRP	WT lb (kg)
VBI7360W (R/L)*	SS	7 Series Viking Door	\$9,270	\$12,039	\$12,889	565 (254.3)
	ECF		\$10,010	\$12,999	\$13,909	
FBI7360W (R/L)*	N/A	Custom Panel – 7 Series	\$9,039	\$11,739	\$12,559	565 (254.3)

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

* R = right hinge; L = left hinge

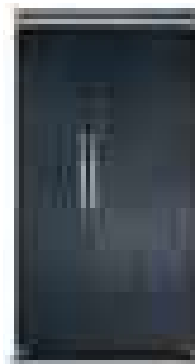
ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RWFDISP	N/A	Replacement water filter	\$57	\$74	\$79	5 (2.3)
RBZB7	N/A	BlueZone replacement bulb	\$76	\$99	\$109	2 (0.9)
CKVBI	N/A	Connector Kit (must use when installing two units side-by-side)	\$269	\$349	\$374	15 (6.8)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$126	\$164	\$174	7 (3.2)

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



VCSB5423



FDSB5423

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	DLR Q	UMRP	MSRP	WT lb (kg)
VCSB5423	SS	Viking Door – 5 Series	\$7,615	\$9,889	\$10,579	525 (238.1)
	ECF		\$8,438	\$10,959	\$11,729	
FDSB5423	N/A	Custom Panel – 5 Series	\$7,384	\$9,589	\$10,259	525 (238.1)

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
PBIRFTKSS	N/A	Flush mount trim kit	\$99	\$129	\$139	10 (4.5)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$126	\$164	\$174	7 (3.2)

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



VCSB5483



FDSB5483

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	DLR Q	UMRP	MSRP	WT lb (kg)
VCSB5483	SS	Viking Door – 5 Series	\$8,107	\$10,529	\$11,269	580 (263.1)
	ECF		\$9,016	\$11,709	\$12,529	
FDSB5483	N/A	Custom Panel – 5 Series	\$7,876	\$10,229	\$10,949	580 (263.1)

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
PBIRFTKSS	N/A	Flush mount trim kit	\$99	\$129	\$139	10 (4.5)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$126	\$164	\$174	7 (3.2)

NEW VRI/FRI 7 Series Fully Integrated 24"W. All Refrigerator



VRI7240W



FRI7240W

24"W. All Refrigerator

- **Total Capacity: 12.9 cu. ft.**
- **Energy Star Qualified**
- Theater ramp-on LED lighting provides excellent visibility
- Spillproof Plus™ Shelves with Nano technology create an invisible barrier to contain spills (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	DLR Q	UMRP	MSRP	WT lb (kg)
VRI7240W (R/L)*	SS	7 Series – Viking Door	\$6,837	\$8,879	\$9,499	450 (202.5)
	ECF		\$7,414	\$9,629	\$10,299	
FRI7240W (R/L)*	N/A	Custom Panel – 7 Series	\$6,606	\$8,579	\$9,179	450 (202.5)

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

* R = right hinge; L = left hinge

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RWFDISP	N/A	Replacement water filter	\$57	\$74	\$79	5 (2.3)
RBZB7VT	N/A	BlueZone replacement bulb - vertical	\$76	\$99	\$109	2 (0.9)
CKVBI	N/A	Connector Kit (must use when installing two units side-by-side)	\$269	\$349	\$374	15 (6.8)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$126	\$164	\$174	7 (3.2)

NEW VFI/FFI 7 Series Fully Integrated 24"W. All Freezer



VFI7240W



FFI7240W

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	DLR Q	UMRP	MSRP	WT lb (kg)
VFI7240W (R/L)*	SS	7 Series – Viking Door	\$6,929	\$8,999	\$9,629	450 (202.5)
	ECF		\$7,507	\$9,749	\$10,429	
FFI7240W (R/L)*	N/A	Custom Panel – 7 Series	\$6,698	\$8,699	\$9,309	450 (202.5)

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

* R = right hinge; L = left hinge

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RWFDISP	N/A	Replacement water filter	\$57	\$74	\$79	5 (2.3)
CKVBI	N/A	Connector Kit (must use when installing two units side-by-side)	\$269	\$349	\$374	15 (6.8)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$126	\$164	\$174	7 (3.2)

NEW VFI/FFI 7 Series Fully Integrated 18"W. All Freezer



VFI7180W



FFI7180W

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	DLR Q	UMRP	MSRP	WT lb (kg)
VFI7180W (R/L)*	SS	7 Series – Viking Door	\$6,637	\$8,619	\$9,229	450 (202.5)
	ECF		\$7,206	\$9,359	\$10,019	
FFI7180W (R/L)*	N/A	Custom Panel – 7 Series	\$6,406	\$8,319	\$8,899	450 (202.5)

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

* R = right hinge; L = left hinge

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RWFDISP	N/A	Replacement water filter	\$57	\$74	\$79	5 (2.3)
CKVBI	N/A	Connector Kit (must use when installing two units side-by-side)	\$269	\$349	\$374	15 (6.8)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$126	\$164	\$174	7 (3.2)

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



VCRB5303



FDRB5303

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
- 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	DLR Q	UMRP	MSRP	WT lb (kg)
VCRB5303 (R/L)*	SS	Viking Door – 5 Series	\$5,736	\$7,449	\$7,969	525 (227.3)
	ECF		\$6,398	\$8,309	\$8,889	
FDRB5303 (R/L)*	N/A	Custom Panel – 5 Series	\$5,505	\$7,149	\$7,649	485 (209.3)

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

* R = right hinge; L = left hinge

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
DDGK603SS	N/A	60"W. grille kit (includes FCTKSS center trim kit)	\$358	\$464	\$499	21 (9.5)
DDGK663SS	N/A	66"W. grille kit (includes FCTKSS center trim kit)	\$365	\$474	\$509	23 (10.4)
PBIRFTKSS	N/A	Flush mount trim kit – VCRB	\$99	\$129	\$139	10 (4.5)
FCTKSS	N/A	Center trim kit – FDRB	\$92	\$119	\$129	5 (2.3)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$126	\$164	\$174	7 (3.2)

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



VCRB5363



FDRB5363

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
- 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	DLR Q	UMRP	MSRP	WT lb (kg)
VCRB5363 (R/L)*	SS	Viking Door – 5 Series	\$5,736	\$7,449	\$7,949	590 (256.5)
	ECF		\$6,475	\$8,409	\$8,999	
FDRB5363 (R/L)*	N/A	Custom Panel – 5 Series	\$5,505	\$7,149	\$7,649	535 (231.8)

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

* R = right hinge; L = left hinge

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
DDGK663SS	N/A	66"W. grille kit (includes FCTKSS center trim kit)	\$365	\$474	\$509	23 (10.4)
DDGK723SS	N/A	72"W. grille kit (includes FCTKSS center trim kit)	\$392	\$509	\$549	25 (11.3)
PBIRFTKSS	N/A	Flush mount trim kit – VCRB	\$99	\$129	\$139	10 (4.5)
FCTKSS	N/A	Center trim kit – FDRB	\$92	\$119	\$129	5 (2.3)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$126	\$164	\$174	7 (3.2)

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



VCFB5303



FDFB5303

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
- For installation of two units side-by-side, a separate grille kit accessory must be purchased

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VCFB5303 (R/L)*	SS	Viking Door – 5 Series	\$5,813	\$7,549	\$8,079	550 (249.5)
	ECF		\$6,475	\$8,409	\$8,999	
FDFB5303 (R/L)*	N/A	Custom Panel – 5 Series	\$5,582	\$7,249	\$7,759	510 (231.3)

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

* R = right hinge; L = left hinge

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
DDGK603SS	N/A	60"W. grille kit (includes FCKSS center trim kit)	\$358	\$464	\$499	21 (9.5)
DDGK663SS	N/A	66"W. grille kit (includes FCKSS center trim kit)	\$365	\$474	\$509	23 (10.4)
PBIRFTKSS	N/A	Flush mount trim kit – VCFB	\$99	\$129	\$139	10 (4.5)
FCKSS	N/A	Center trim kit – FDFB	\$92	\$119	\$129	5 (2.3)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$126	\$164	\$174	7 (3.2)

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



VCFB5363



FDFB5363

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
- For installation of two units side-by-side, a separate grille kit accessory must be purchased

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VCFB5363 (R/L)*	SS	Viking Door – 5 Series	\$5,820	\$7,559	\$8,089	605 (274.4)
	ECF		\$6,560	\$8,519	\$9,119	
FDFB5363 (R/L)*	N/A	Custom Panel – 5 Series	\$5,589	\$7,259	\$7,769	570 (258.5)

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

* R = right hinge; L = left hinge

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
DDGK663SS	N/A	66"W. grille kit (includes FCTKSS center trim kit)	\$365	\$474	\$509	23 (10.4)
DDGK723SS	N/A	72"W. grille kit (includes FCTKSS center trim kit)	\$392	\$509	\$549	25 (11.3)
PBIRFTKSS	N/A	Flush mount trim kit – VCFB	\$99	\$129	\$139	10 (4.5)
FCTKSS	N/A	Center trim kit – FDFB	\$92	\$119	\$129	5 (2.3)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$126	\$164	\$174	7 (3.2)

VCWB Built-In 30"W. Full Height Wine Cellar



30"W. Wine Cellar

- 30"W. x 84"h. x 24"d.
- **Exclusive** TriTemp™ storage system
- Three independent temperature zones
- Settings are adjustable in each zone from 43°F (6.1°C) to 65°F (18.3°C)
- Electronic control center maintains set temperature within 1.5°F (.83°C)
- **Exclusive** glass control pad
- Accommodates up to 150 full-size bottles
- Versatile shelving system stores standard, magnum, and half-size bottles
- Two convertible wine shelves adjust to allow for bottle display
- Solid maple wood facings may be finished to coordinate with surrounding cabinetry
- Coated wine shelves reduce vibration and hold bottles in place
- Shelves are fully removable for easy cleaning
- Ultraviolet resistant tempered glass
- Black interior
- Low intensity lighting
- Lower zone with raised wood facings
- Home security system connection
- Keyed door lock

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VCWB301 (R/L)*	SS	Viking Clear Glass Door – 5 Series	\$7,830	\$10,169	\$10,879	560 (252)

* R = right hinge; L = left hinge

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
PBIRFTKSS	N/A	Flush mount trim kit – VCWB	\$99	\$129	\$139	10 (4.5)

VRUI/VDUI Undercounter/Freestanding 24"W. Refrigerators



24"W. Refrigerator

- Storage Capacity
 - Stores up to (162) 12-oz cans
 - Stores up to 20 wine bottles total (7 flat)
- Dynamic Cooling Technology™ delivers rapid cooldown and the industry's best temperature stability
- Slide out convertible shelf allows for beverage storage or wine rack configurations with stainless shelf front
- Integrated controls provide precise temperature management from 34°F to 42°F
- Theatre-style LED lighting and sophisticated midnight black interior
- Smooth-glide clear utility bin provides maximum volume to effectively store large, bulky or loose items
- Thermal-efficient cabinet ensures optimum food preservation and energy efficiency while maximizing capacity
- Tinted, UV-resistant dual pane glass door protects wine from damaging ultra-violet light
- Audible and visual alarms signal when door is left ajar to protect food integrity
- Vacation/Sabbath mode conserves energy during times when the unit is not in use
- Height adjustment up to 1" with leveling legs
- Specially designed for truly flush, zero clearance fit with adjoining cabinetry

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VRUI5240G (R/L)*	SS	Viking Clear Glass Door – 5 Series	\$2,186	\$2,839	\$3,039	160 (72.6)

* R = right hinge; L = left hinge



24"W. Refrigerated Drawers

- Storage Capacity
 - Stores up to (130) 12-oz cans
- Dynamic Cooling Technology™ delivers rapid cooldown and the industry's best temperature stability
- Integrated Controls provide precise temperature management from 34°F to 42°F
- Efficient white LED lighting
- Interior durably constructed from stainless steel, the most hygienic, easy-to-clean and stain-resistant of materials
- Insulated thermal-efficient cabinet and drawer fronts ensures optimum efficiency and preservation
- Close Door Assist System™ gently and automatically closes drawers
- Audible and visual alarm signals when drawer is left ajar to protect food integrity and energy use
- Vacation/Sabbath mode conserves energy during times when the unit is not in use
- Height adjustment up to 1" with leveling legs
- Specially designed for a truly flush, zero clearance fit with adjoining cabinetry

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VDUI5240D	SS	Viking – 5 Series	\$2,610	\$3,389	\$3,629	160 (72.6)

VBUI Undercounter/Freestanding 15"/24"W. Refrigerated Beverage Centers



15"W. Refrigerated Beverage Center

- Storage Capacity
 - Stores up to (35) 12-oz cans and (5) wine bottles
- Dynamic Cooling Technology™ delivers rapid cooldown and the industry's best temperature stability
- Integrated controls ensure precise temperature management from 34°F to 42°F
- Theatre-style LED lighting and sophisticated midnight black interior
- Cantilevered, fully adjustable shelving system
- Thermal-efficient cabinet ensures optimum food preservation and energy efficiency while maximizing capacity
- Tinted, UV-resistant dual pane glass door protects wine from damaging ultra-violet light
- Audible and visual alarms signal when door is left ajar to protect food integrity and energy use
- Vacation/Sabbath mode conserves energy during times when the unit is not in use
- Height adjustment up to 1" with leveling legs
- Specially designed for a truly flush, zero clearance fit with adjoining cabinetry

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VBUI5150G (R/L)*	SS	Viking Clear Glass Door – 5 Series	\$1,940	\$2,519	\$2,699	125 (56.7)

* R = right hinge; L = left hinge



24"W. Refrigerated Beverage Center

- Storage Capacity
 - Stores up Up to (108) 12-oz cans
 - Stores up Up to 19 wine bottles total (7 flat)
- Dynamic Cooling Technology™ delivers rapid cooldown and the industry's best temperature stability
- Integrated controls ensure precise temperature management from 34°F to 42°F
- Theatre-style LED lighting and sophisticated midnight black interior
- Cantilevered, fully adjustable shelving system
- Thermal-efficient cabinet ensures optimum food preservation and energy efficiency while maximizing capacity
- Display wine rack glides out for easy access and holds 5 wine bottles, including magnum sizes
- Tinted, UV-resistant dual pane glass door protects wine from damaging ultra-violet light
- Audible and visual alarms signal when door is left ajar to protect food integrity and energy use
- Vacation/Sabbath mode conserves energy during times when the unit is not in use
- Height adjustment up to 1" with leveling legs
- Specially designed for a truly flush, zero clearance fit with adjoining cabinetry

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VBUI5240G (R/L)*	SS	Viking Clear Glass Door – 5 Series	\$2,101	\$2,729	\$2,919	160 (72.6)

* R = right hinge; L = left hinge

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



15"W. Wine Cellar

- Storage Capacity
 - Stores 24 bottles total
- Dynamic Cooling Technology™ delivers rapid cooldown and the industry's best temperature stability
- Integrated controls provide precise temperature management from 40°F to 65°F
- Theatre-style LED lighting and sophisticated midnight black interior
- Heavy-gauge wine racks are shaped to safely cradle each wine bottle
- Full-extension ball bearing smooth-glide shelf system prevents jarring
- Thermal-efficient cabinet ensures optimum wine preservation and energy efficiency while maximizing capacity
- Tinted, UV-resistant dual pane glass door protects wine from damaging ultra-violet light
- Audible and visual alarms signal when door is left ajar to protect food integrity and energy use
- Vacation/Sabbath mode conserves energy during times when the unit is not in use
- Height adjustment up to 1" with leveling legs
- Specially designed for a truly flush, zero clearance fit with adjoining cabinetry

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VWUI5150G (R/L)*	SS	Viking Clear Glass Door – 5 Series	\$1,940	\$2,519	\$2,699	125 (56.7)

* R = right hinge; L = left hinge



24"W. Dual Zone Wine Cellar

- Storage Capacity
 - Stores up to 40 bottles total
- Dynamic Cooling Technology™ delivers rapid cooldown and the industry's best temperature stability
- Integrated controls provide precise temperature management from 45°F to 62°F
- Two independently monitored zones to store wine collections at separate temperatures
- Theatre-style LED lighting and sophisticated midnight black interior
- Heavy-gauge wine racks are shaped to safely cradle each wine bottle
- Full-extension ball bearing smooth-glide shelf system prevents jarring
- Thermal-efficient cabinet ensures optimum preservation and energy efficiency while maximizing capacity
- Tinted, UV-resistant dual pane glass door protects wine from damaging ultra-violet light
- Audible and visual alarms signals when door is left ajar to protect wine integrity and energy use
- Vacation/Sabbath mode conserves energy during times when the unit is not in use
- Height adjustment up to 1" with leveling legs
- Specially designed for a truly flush, zero clearance fit with adjoining cabinetry

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VWUI5240G (R/L)*	SS	Viking Clear Glass Door – 5 Series	\$2,694	\$3,499	\$3,749	160 (72.6)

* R = right hinge; L = left hinge

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	DLR Q	UMRP	MSRP	WT lb (kg)
FGIM515	N/A	Gravity Drain – 5 Series – Accepts custom panel or Viking door panel	\$2,548	\$3,309	\$3,539	113 (50.9)
FPIM515	N/A	Drain Pump – 5 Series– Accepts custom panel or Viking door panel	\$2,748	\$3,569	\$3,819	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	DLR Q	UMRP	MSRP	WT lb (kg)
FGNI515	N/A	Gravity Drain – 5 Series– Accepts custom panel or Viking door panel	\$3,018	\$3,919	\$4,199	124 (56.2)
FPNI515	N/A	Drain Pump – 5 Series– Accepts custom panel or Viking door panel	\$3,226	\$4,189	\$4,489	129 (58.5)

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
PIDP515LSS	N/A	Viking stainless steel door panel - LH	\$215	\$279	\$299	14 (6.3)
PIDP515RSS	N/A	Viking stainless steel door panel - RH	\$215	\$279	\$299	14 (6.3)
DP-FGIM	N/A	Ice Machine Drain Pump	\$419	\$544	\$584	5 (2.3)
IMC16OZ	N/A	Ice Machine Cleaner	\$22	\$29	\$34	1.6 (0.8)



CLEAN UP DEALER Q COST SCHEDULE

National Pricing Effective January 1, 2019

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
- Unique 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	DLR Q	UMRP	MSRP	WT lb (kg)
VDWU524	SS	Stainless Steel Door Panel	\$1,185	\$1,539	\$1,647	102 (46.2)
VDWU524WS	SS	Stainless Steel Door Panel – Water Softener	\$1,262	\$1,639	\$1,754	102 (46.2)
FDWU524	N/A	Custom Panel	\$1,100	\$1,429	\$1,529	97 (44)
FDWU524WS	N/A	Custom Panel – Water Softener	\$1,185	\$1,539	\$1,647	97 (44)



VDWU324SS

Built-In Dishwashers

- Variable pressure washing with three plastic spray arms
- 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	DLR Q	UMRP	MSRP	WT lb (kg)
VDWU324	SS	Stainless Steel Door Panel	\$885	\$1,149	\$1,229	97 (44)
FDWU324	N/A	Custom Panel	\$800	\$1,039	\$1,112	97 (44)

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
PDDP524	ECF	Viking Door Panel (for use with FDWU models, exclusive finishes)	\$554	\$719	\$769	14 (6.3)
PHK23SS	N/A	Viking Handle Kit	\$84	\$109	\$117	5 (2.3)

ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)



OUTDOOR DEALER Q COST SCHEDULE

National Pricing Effective January 1, 2019

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



VQGI5420

VQGI Outdoor Gas Grills

- **30"W. Grill - VQGI5300**
 - 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 - VQGI5360**
 - 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 - VQGI5420**
 - 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 - VQGI5540**
 - 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	DLR Q	UMRP	MSRP	WT lb (kg)
VQGI5300L	SS	30"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	\$3,318	\$4,309	\$4,609	231 (104.8)
VQGI5300N	SS	30"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	\$3,318	\$4,309	\$4,609	231 (104.8)
VQGI5360L	SS	36"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	\$4,627	\$6,009	\$6,429	278 (126.1)
VQGI5360N	SS	36"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	\$4,627	\$6,009	\$6,429	278 (126.1)
VQGI5420L	SS	42"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	\$5,112	\$6,639	\$7,099	338 (153.3)
VQGI5420N	SS	42"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	\$5,112	\$6,639	\$7,099	338 (153.3)
VQGI5540L	SS	54"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	\$6,136	\$7,969	\$8,529	421 (191.0)
VQGI5540N	SS	54"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	\$6,136	\$7,969	\$8,529	421 (191.0)

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VIJ5300	N/A	Insulated Jacket for 30"W. Grill	\$561	\$729	\$779	58 (26.3)
VIJ5360	N/A	Insulated Jacket for 36"W. Grill	\$584	\$759	\$814	58 (26.3)
VIJ5420	N/A	Insulated Jacket for 42"W. Grill	\$600	\$779	\$834	71 (32.2)
VIJ5540	N/A	Insulated Jacket for 54"W. Grill	\$631	\$819	\$874	88 (39.9)

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



VQGFS5420

VQGFS Outdoor Gas Grills with Carts

- **30"W. Grill and Cart - VQGFS5300**
 - 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 - VQGFS5360**
 - 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 - VQGFS5420**
 - 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 - VQGFS5540**
 - 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	DLR Q	UMRP	MSRP	WT lb (kg)
VQGFS5300L	SS	30"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	\$3,788	\$4,919	\$5,269	352 (159.7)
VQGFS5300N	SS	30"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	\$3,788	\$4,919	\$5,269	352 (159.7)
VQGFS5360L	SS	36"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	\$5,674	\$7,369	\$7,889	403 (182.8)
VQGFS5360N	SS	36"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	\$5,674	\$7,369	\$7,889	403 (182.8)
VQGFS5420L	SS	42"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	\$6,136	\$7,969	\$8,529	524 (237.7)
VQGFS5420N	SS	42"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	\$6,136	\$7,969	\$8,529	524 (237.7)
VQGFS5540L	SS	54"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	\$7,645	\$9,929	\$10,629	627 (284.4)
VQGFS5540N	SS	54"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	\$7,645	\$9,929	\$10,629	627 (284.4)

VQGSB Outdoor Gas Burner and VQGPB Outdoor Power Burner



VQGSB5130

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	DLR Q	UMRP	MSRP	WT lb (kg)
VQGSB5130L	SS	13"W. Double Side Burner (LP/Propane)	\$1,116	\$1,449	\$1,549	48 (21.8)
VQGSB5130N	SS	13"W. Double Side Burner (Natural)	\$1,116	\$1,449	\$1,549	48 (21.8)



VQGPB5200

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	DLR Q	UMRP	MSRP	WT lb (kg)
VQGPB5200L	SS	20"W. Power Burner - (LP/Propane)	\$1,647	\$2,139	\$2,289	78 (35.9)
VQGPB5200N	SS	20"W. Power Burner - (Natural)	\$1,647	\$2,139	\$2,289	78 (35.9)

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



VQEWD5300

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	DLR Q	UMRP	MSRP	WT lb (kg)
VQEWD5300	SS	30"W. Warming Drawer	\$1,585	\$2,059	\$2,199	75 (34.0)



VQEWD5420

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	DLR Q	UMRP	MSRP	WT lb (kg)
VQEWD5420	SS	42"W. Convenience Center with 30"W. Warming Drawer	\$2,610	\$3,389	\$3,629	215 (97.5)

Accessories

Outdoor Access Door and Drawers

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VOADS5180	SS	18"W. Single Access Door	\$292	\$379	\$409	12 (5.4)
VOADS5240	SS	24"W. Single Access Door	\$338	\$439	\$469	20 (9.1)
VOADD5300	SS	30"W. Double Access Door	\$415	\$539	\$579	23 (10.4)
VOADD5360	SS	36"W. Double Access Door	\$492	\$639	\$684	30 (13.6)
VOADD5420	SS	42"W. Double Access Door	\$531	\$689	\$739	68 (30.8)
VODRD5190	SS	19"W. Double Drawers	\$969	\$1,259	\$1,349	68 (30.8)
VOADDR5300	SS	30"W. Double Drawer and Access Door Combo	\$1,008	\$1,309	\$1,399	74 (33.6)
VOADDR5360	SS	36"W. Double Drawer and Access Door Combo	\$1,108	\$1,439	\$1,539	84 (38.1)
VOADDR5420	SS	42"W. Double Drawer and Access Door Combo	\$1,193	\$1,549	\$1,659	94 (42.6)

Outdoor Grill Vinyl Covers

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
CQ530BI	N/A	30"W. Outdoor Built-In - Vinyl Cover	\$127	\$165	\$176	4 (1.8)
CQ536BI	N/A	36"W. Outdoor Built-In - Vinyl Cover	\$143	\$186	\$199	4 (1.8)
CQ542BI	N/A	42"W. Outdoor Built-In - Vinyl Cover	\$152	\$197	\$211	5 (2.3)
CQ554BI	N/A	54"W. Outdoor Built-In - Vinyl Cover	\$185	\$240	\$256	6 (2.7)
CQ530C	N/A	30"W. Outdoor Freestanding - Vinyl Cover	\$185	\$240	\$256	9 (4.1)
CQ536C	N/A	36"W. Outdoor Freestanding - Vinyl Cover	\$193	\$250	\$268	9 (4.1)
CQ542C	N/A	42"W. Outdoor Freestanding - Vinyl Cover	\$209	\$272	\$291	10 (4.5)
CQ554C	N/A	54"W. Outdoor Freestanding - Vinyl Cover	\$250	\$325	\$348	12 (4.5)

Outdoor Grill Accessories

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
LASK	N/A	Accessory Switch Kit - Switch & transformer to operate an accessory	\$45	\$59	\$64	8 (3.6)
LPEK	N/A	12 foot extension cord between Grill and Accessory	\$18	\$24	\$29	1 (0.5)
PROLPK	N/A	Professional 30"/42"/54" Grills NG to LP Conv Kit	\$69	\$89	\$94	3 (1.4)
PRONGK	N/A	Professional 30"/42"/54" Grills LP to NG Conv Kit	\$45	\$59	\$64	3 (1.4)
PRELPK	N/A	Professional 36" Grills NG to LP Conv Kit	\$53	\$69	\$74	3 (1.4)
PRENGK	N/A	Professional 36" Grills LP to NG Conv Kit	\$26	\$34	\$39	1 (0.5)
SLPK	N/A	Side Burners - NG to LP Conversion Kit (one orifice)	\$7	\$9	\$14	1 (0.5)
SNGK	N/A	Side Burners - LP to NG Conversion Kit (one orifice)	\$7	\$9	\$14	1 (0.5)

Outdoor Storage Drawers and Access Doors



SD5300



SD5360

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	DLR Q	UMRP	MSRP	WT lb (kg)
SD5300	SS	30"W. Storage Drawer – 5 Series	\$765	\$994	\$1,064	97 (43.5)
SD5360	SS	36"W. Storage Drawer – 5 Series	\$858	\$1,114	\$1,189	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	DLR Q	UMRP	MSRP	WT lb (kg)
AD51620	SS	Single Access Door – 5 Series	\$265	\$344	\$364	50 (22.5)
AD52820	SS	Double Access Door – 5 Series	\$400	\$519	\$554	75 (32.8)

VWHO Outdoor Wall Hoods



VWHO3678

Wall Hoods - 18”H. / 27”D.

- Agency certified for outdoor use
- Canopy only; must also purchase interior or exterior ventilator kit, sold separately
- Variable speed ventilator controls; separate controls for on/off and speed control
- Halogen lights with dimmer control; separate controls for on/off and dimmer
- Dishwasher-safe commercial-type SS baffle filters
- 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	DLR Q	UMRP	MSRP	WT lb (kg)
VWHO3678	SS	36”W. Wall Hood Kit Compatibility: VINV1200/DEV1200/DIL1200	\$1,470	\$1,909	\$2,049	74 (33.3)
VWHO4878	SS	48”W. Wall Hood Kit Compatibility: VINV1200/DEV1200/DIL1200/DEV1500	\$1,909	\$2,479	\$2,659	94 (42.3)
VWHO6078	SS	60”W. Wall Hood Kit Compatibility: VINV1200/DEV1200/DIL1200/DEV1500	\$2,448	\$3,179	\$3,399	114 (51.3)

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VINV1200	N/A	1200 CFM Interior-Power Ventilator Kit	\$773	\$1,004	\$1,079	43 (19.4)
DEV1200	N/A	1200 CFM Exterior-Power Ventilator Kit	\$896	\$1,164	\$1,249	44 (20.0)
DEV1500	N/A	1500 CFM Exterior-Power Ventilator Kit	\$1,085	\$1,409	\$1,509	47 (21.3)
DIL1200	N/A	1200 CFM In-Line Blower Kit	\$969	\$1,259	\$1,349	37 (16.8)
VSIL10	N/A	Duct Silencer for 10” Duct (may be used with external or in-line blower kits)	\$311	\$404	\$434	36 (16.3)
ILVK	N/A	Vibration Isolation Kit (in-line only)	\$76	\$99	\$109	2 (.9)

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



24"W. Refrigerator with Interior Drawer

- Storage Capacity
 - Stores up to 146 12-oz cans
 - 5.1 cu. ft.
- Dynamic Cooling Technology™ rapidly cools and delivers the industry’s most even temperature stability
- Integrated controls for precise, temperature management between 34° and 42° F
- Audible alarms for door ajar and high/low temperature ensure your contents stay at optimal temperature
- Thermal-efficient insulated cabinet ensures optimum energy efficiency and cooling performance
- One full width slide out and one half width adjustable stainless steel shelf
- Smooth glide clear utility bin with fixed glass shelf
- Door lock provides added security
- Efficient white LED lighting illuminates arctic white interior
- Close Door Assist System™ gently finishes closing the door
- Corrosion-resistant stainless steel exterior
- Height adjustment up to 1" with leveling legs

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VRUO5240D (R/L)*	SS	Viking Door – 5 Series	\$2,294	\$2,979	\$3,189	160 (72.6)

* R = right hinge; L = left hinge



24"W. Refrigerated Drawers

- Storage Capacity
 - Top Drawer stores up to 70 12-oz cans
 - Bottom Drawer stores up to 60 12-oz cans
 - Total of up to 130 12-oz cans in total
 - 5.0 cu. ft.
- Dynamic Cooling Technology™ rapidly cools and delivers the industry’s most even temperature stability
- Integrated controls for precise, temperature management between 34° and 42° F
- Audible alarms for door ajar and high/low temperature ensure your contents stay at optimal temperature
- Thermal-efficient insulated cabinet ensures optimum energy efficiency and cooling performance
- Drawer interior durably constructed from stainless steel, the most hygienic, easy-to-clean and stain-resistant of materials
- Drawer lock provides added security
- Efficient white LED lighting
- Close Door Assist System™ gently finishes closing the drawer
- Corrosion-resistant stainless steel exterior
- Height adjustment up to 1" with leveling legs

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VDUO5240D	SS	5 Series	\$2,802	\$3,639	\$3,899	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	DLR Q	UMRP	MSRP	WT lb (kg)
FGIM515	N/A	Gravity Drain – 5 Series – Accepts custom panel or Viking door panel	\$2,548	\$3,309	\$3,539	113 (50.9)
FPIM515	N/A	Drain Pump – 5 Series– Accepts custom panel or Viking door panel	\$2,748	\$3,569	\$3,819	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	DLR Q	UMRP	MSRP	WT lb (kg)
FGNI515	N/A	Gravity Drain – 5 Series – Accepts custom panel or Viking door panel	\$3,018	\$3,919	\$4,199	124 (56.2)
FPNI515	N/A	Drain Pump – 5 Series– Accepts custom panel or Viking door panel	\$3,226	\$4,189	\$4,489	129 (58.5)

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
PIDP515TLSS	N/A	Viking Outdoor SS door panel - LH	\$219	\$284	\$304	14 (6.3)
PIDP515TRSS	N/A	Viking Outdoor SS door panel - RH	\$219	\$284	\$304	14 (6.3)
DP-FGIM	N/A	Ice Machine Drain Pump	\$419	\$544	\$584	5 (2.3)
IMC16OZ	N/A	Ice Machine Cleaner Case	\$22	\$29	\$34	1.6 (0.8)

Stainless Steel Cabinets



VQBO5420

Grill Base*

- Commercial-type construction, design and styling
- All cabinets are constructed completely of heavy-duty stainless steel
- Fully concealed door hinges
- Professional-style handles match Viking outdoor appliances
- Drawers equipped with full extension slides
- Heavy-duty adjustable legs
- Optional toe kick included
- **VQBO5420:** 42 ¼"W. x 29 ⅞"D. x 34 ½"H. grill base
 - For use with any Viking VQGI 42"W. Outdoor 5 Series grill
- **VQBO5540:** 54 ¼"W x 29 ⅞"D. x 34 ½"H. grill base
 - For use with any Viking VQGI 54"W. Outdoor 5 Series grill

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VQBO5420	SS	42"W. 5 Series Grill Base	\$1,940	\$2,519	\$2,689	235 (106.6)
VQBO5540	SS	54"W. 5 Series Grill Base	\$2,309	\$2,999	\$3,209	235 (106.6)



Double Side Burner Base*

- Commercial-type construction, design and styling
- All cabinets are constructed completely of heavy-duty stainless steel
- Fully concealed door hinges
- Professional-style handles match Viking outdoor appliances
- Heavy-duty adjustable legs
- Optional toe kick included
- **VBBO5160**
 - 14.5"W. x 29 ⅞"D. x 34 ½"H. side burner base
 - For use with Viking VQGSB Outdoor double side burners

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VBBO5160	SS	5 Series Double Side Burner Base	\$785	\$1,019	\$1,089	104 (47.2)



Power Burner Base*

- Commercial-type construction, design and styling
- All cabinets are constructed completely of heavy-duty stainless steel
- Fully concealed door hinges
- Professional-style handles match Viking outdoor appliances
- Heavy-duty adjustable legs
- Optional toe kick included
- **VBBO5260**
 - 20.25"W. x 29 ⅞"D. x 34 ½"H. multi-use base
 - For use with Viking VQGPB outdoor power burner

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VBBO5260	SS	5 Series Power Burner Base	\$947	\$1,229	\$1,319	160 (72.6)



Undercounter Refrigeration Base*

- Commercial-type construction, design and styling
- All cabinets are constructed completely of heavy-duty stainless steel
- Optional toe kick included
- **VURO3200**
 - 32"W. x 30"D. x 34 ½"H. refrigeration base
 - For use with Viking 24"W. refrigeration products

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VURO3200	SS	5 Series UC Refrigeration Base	\$1,039	\$1,349	\$1,439	125 (56.7)

*Note - Appliances are not included with cabinet and must be purchased separately. All cabinets must be installed with locally supplied countertop.

Stainless Steel Cabinets



VBO1811

VBO1830

VSBO2402

VTPO1810

Outdoor Stainless Steel Base Cabinets*

- Commercial-type construction, design and styling
- All cabinets are constructed completely of heavy-duty stainless steel
- Fully concealed door hinges
- Professional-style handles match Viking outdoor appliances
- Heavy-duty adjustable legs
- Optional toe kick included
- For general use in cabinet runs
- **VBO1811** - 18"W. x 29 7/8"D. x 34 1/2"H. base cabinet
- **VBO1830** - 18"W. x 29 7/8"D. x 34 1/2"H. base cabinet
- **VSBO2402** - 24"W. x 29 7/8"D. x 34 1/2"H. sink base cabinet
- **VTPO1810** - 18"W. x 29 7/8"D. x 34 1/2"H. trash pullout base cabinet

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VBO1811	SS	18"W. 2 Drawer Base	\$1,062	\$1,379	\$1,479	141 (63.7)
VBO1830	SS	18"W. 3 Drawer Base	\$1,555	\$2,019	\$2,169	156 (70.8)
VSBO2402	SS	24"W. Sink Base	\$1,062	\$1,379	\$1,479	165 (74.8)
VTPO1810	SS	18"W. Trash Pullout Base	\$1,177	\$1,529	\$1,639	145 (65.8)

*Note - All cabinets must be installed with locally supplied countertop. Sink is not supplied with VSBO2402.

Stainless Steel Cabinet Accessories

Filler Strips and Inner and Outer Corner Units

- Attach between cabinets to separate cabinets and create turns
- Sides are to be mounted flush with doors and not the cabinet face
- Optional toe kick included

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VCF90	SS	Corner filler strip (for use in 90° cabinet bends)	\$119	\$154	\$164	5 (2.3)
VCF13	SS	Corner filler strip (for use in 135° cabinet bends)	\$153	\$199	\$214	5 (2.3)
VFLR4	SS	General filler strip used to separate appliance based cabinets	\$119	\$154	\$164	5 (2.3)
VFLR8	SS	General filler strip used to separate appliance based cabinets	\$161	\$209	\$224	9 (4.1)
VOCF90	SS	Outer corner filler strip used to connect two back panels at a 90° angle and add countertop support.	\$758	\$984	\$1,059	40 (18.1)
VOCF135	SS	Outer corner filler strip used to connect two back panels at a 135° angle and add countertop support.	\$758	\$984	\$1,059	40 (18.1)

Cabinet Side Panels

- Heavy-duty stainless steel
- Used to finish sides of base cabinets at the end of the cabinet run
- Fit flush into recessed sides of cabinets
- Optional toe kick included

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VSP30	SS	To finish the side of any base cabinet at the end of a run	\$342	\$444	\$474	16 (7.3)

Viking Back Panels For Use In Custom Island Applications

- Heavy-duty stainless steel
- For use in custom island installations
- Individual back panels for each Viking outdoor cabinet
- 3/4" thickness will add to the depth of the cabinetry
- Optional toe kick included

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VBP14	SS	14.5"W. back panel - For use with VBBO5160	\$153	\$199	\$214	10 (3.7)
VBP18	SS	18"W. back panel - For use with VBO1811/VBO1830/VTPO1810	\$169	\$219	\$234	12 (5.4)
VBP20	SS	20"W. back panel - For use with VBBO5260	\$223	\$289	\$309	15 (6.8)
VBP24	SS	24"W. back panel - For use with VSBO2402	\$223	\$289	\$309	17 (7.7)
VBP32	SS	32"W. back panel - For use with VURO3200	\$296	\$384	\$414	21 (9.5)
VBP42	SS	42"W. back panel - For use with VQBO5420	\$349	\$454	\$489	25 (11.3)
VBP54	SS	54"W. back panel - For use with VQBO5540	\$469	\$609	\$654	32 (14.5)
VBPFLR4	SS	4"W. back panel - For use with VFLR4	\$134	\$174	\$189	5 (2.3)
VBPFLR8	SS	8"W. back panel - For use with VFLR8	\$169	\$219	\$234	9 (4.1)



3 SERIES DEALER Q COST SCHEDULE

National Pricing Effective January 1, 2019

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 16¹/₈"H. x 18³/₄"D. – 4.0 cu. ft.
 - AHAM Standard 23"W. x 16¹/₈"H. x 15³/₈"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	DLR Q	UMRP	MSRP	WT lb (kg)
RVGR33025B (NAT)	SS	Five Burner Gas Range	\$3,310	\$4,299	\$4,599	410 (186)
	BK/WH		\$3,888	\$5,049	\$5,399	

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RD301BG6SS	N/A	6"H. Backguard	\$161	\$209	\$224	14 (6.3)
RD24CSTSS	N/A	Countertop Side Trim	\$119	\$154	\$164	2 (.9)
P30CRTSS	N/A	Countertop Rear Trim	\$38	\$49	\$54	2 (.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$172	\$224	\$239	9 (4.1)
RDPGD	N/A	Portable Griddle/Grill	\$153	\$199	\$214	9 (4.1)
RLPKR2	N/A	LP Conversion Kit for Ranges	\$72	\$94	\$104	2 (.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	DLR Q	UMRP	MSRP	WT lb (kg)
RVDR33025B	SS	Five Burner Dual Fuel Range	\$3,395	\$4,409	\$4,719	410 (186)
	BK/WH		\$3,972	\$5,159	\$5,519	

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RD301BG6SS	N/A	6"H. Backguard	\$161	\$209	\$224	14 (6.3)
RD24CSTSS	N/A	Countertop Side Trim	\$119	\$154	\$164	2 (.9)
P30CRTSS	N/A	Countertop Rear Trim	\$38	\$49	\$54	2 (.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$172	\$224	\$239	9 (4.1)
RDPGD	N/A	Portable Griddle/Grill	\$153	\$199	\$214	9 (4.1)
RLPKR2	N/A	LP Conversion Kit for Ranges	\$72	\$94	\$104	2 (.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 25⁵/₁₆"W. x 16½"H. x 19½"D. – 4.7 cu. ft.
 - AHAM standard 25⁵/₁₆"W. x 16½"H. x 16¹³/₁₆"D. – 4.1 cu. ft.
- Shipped standard with island trim

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RVER33015B	SS	Five Burner Electric Range	\$3,395	\$4,409	\$4,719	426 (193.2)
	BK/WH		\$3,972	\$5,159	\$5,519	

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RD30BG6SS	N/A	6"H. Backguard	\$161	\$209	\$224	14 (6.3)
RD24CSTSS	N/A	Countertop Side Trim	\$119	\$154	\$164	2 (.9)
P30CRTSS	N/A	Countertop Rear Trim	\$38	\$49	\$54	2 (.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$172	\$224	\$239	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	DLR Q	UMRP	MSRP	WT lb (kg)
RVGC33015B (NAT)*	SS	5 Burner Gas Cooktop	\$1,200	\$1,559	\$1,669	49 (22.0)
RVGC33615B (NAT)*	SS	6 Burner Gas Cooktop	\$1,285	\$1,669	\$1,789	74 (33.3)

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

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RLPKC1	N/A	LP Conversion Kit for Cooktops	\$72	\$94	\$104	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 – 8½", 2,000-watt dual element
- Left rear – 6½", 1,200-watt single element
- Center – 12", 3,200-watt triple element
- Right rear – 6½", 1,200-watt element
- Right front – 8½", 2,000-watt element

• **RVEC3365B - 36"W. Cooktops**

- 5 elements
- Left front – 8½", 2,000-watt dual element
- Left rear – 6½", 1,200-watt single element
- Center – 12", 3,200-watt triple element
- Right rear – 6½", 1,200-watt element
- Right front – 8½", 2,000-watt element

• **RVEC3456B - 45"W. Cooktops**

- 6 elements
- Left front – 8½", 2,000-watt dual element
- Left rear – 6½", 1,200-watt single element
- Left center – 12", 3,200-watt triple element
- Right center – 8½", 2,000-watt dual element
- Right rear – 6½", 1,200-watt element
- Right front – 8½", 2,000-watt dual element

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

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RVEC3305B	SB	5 Burner Electric Cooktop	\$1,100	\$1,429	\$1,529	52 (23.4)
RVEC3365B	SB	5 Burner Electric Cooktop	\$1,285	\$1,669	\$1,789	60 (27.0)
RVEC3456B	SB	6 Burner Electric Cooktop	\$1,462	\$1,899	\$2,029	71 (32.0)

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 1/2"D. – 4.3 cu. ft.
 - AHAM standard - 25"W. x 16"H. x 16 3/8"D. – 3.8 cu. ft.

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RVSOE330	SS	30"W. Single Oven	\$2,471	\$3,209	\$3,439	258 (117.6)
	BK/WH		\$3,048	\$3,959	\$4,239	
RVDOE330	SS	30"W. Double Oven	\$3,826	\$4,969	\$5,319	384 (174.2)
	BK/WH		\$4,565	\$5,929	\$6,349	

RVM Microwave Ovens and RVMH Conventional and Convection Microwave Hoods



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 – 17³/₈"W. x 10¹/₂"H. x 18⁵/₈"D.
- Place on countertop or install as a built-in using a trim kit (listed below - sold separately)

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RVM320	SS	Microwave Oven	\$423	\$549	\$589	55 (24.7)
RVMTK330	SS	Built-In Trim Kit	\$223	\$289	\$309	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 – 29⁵/₈"W. x 16¹/₄"H. x 15⁵/₈"D.
- Interior oven cavity – 1.5 cubic ft.
- For use over 30"W. Viking cooking products

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RVMH330	SS	Conventional Microwave Hood	\$638	\$829	\$889	85 (38.6)



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 – 29⁵/₈"W. x 16³/₈"H. x 15⁵/₈"D.
- Interior oven cavity – 1.1 cubic ft.
- For use over 30"W. Viking cooking products

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RVMHC330	SS	Convection Microwave Hood	\$823	\$1,069	\$1,149	85 (38.6)

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
CFOR	N/A	for use with RVMH330	\$22	\$29	\$34	1 (.05)
CFOR1	N/A	for use with RVMHC330	\$22	\$29	\$34	2 (0.9)

RVEWD Built-In Electric 30"W. Warming Drawer



RVEWD330

30"W. Warming Drawer

- Interior Capacity: 20 ½"W. x 6"H. x 22 ¾"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	DLR Q	UMRP	MSRP	WT lb (kg)
RVEWD330	SS	30"W. Warming Drawer	\$923	\$1,199	\$1,289	90 (40.5)
	BK/WH		\$1,247	\$1,619	\$1,739	

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	DLR Q	UMRP	MSRP	WT lb (kg)
RVCH330	SS	30”W. /24”D. Chimney Hood	\$877	\$1,139	\$1,219	56 (25.2)
	BK/WH		\$1,455	\$1,889	\$2,019	
RVCH336	SS	36”W. /24”D. Chimney Hood	\$962	\$1,249	\$1,339	60 (27.0)
	BK/WH		\$1,624	\$2,109	\$2,259	



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	DLR Q	UMRP	MSRP	WT lb (kg)
DRK30	SS	for 30”W. hood	\$246	\$319	\$344	7 (15.4)
DRK36	SS	for 36”W. hood	\$253	\$329	\$354	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
- Stainless Steel finish only

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
DCCE1610	SS	for 30” & 36”W. RVCH hoods	\$161	\$209	\$224	8 (3.6)



Replacement Charcoal Filters

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

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
CFD12	N/A	for 30”W. Viking Hood	\$57	\$74	\$79	2 (0.9)
CFD14	N/A	for 36”W. Viking Hood	\$57	\$74	\$79	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	DLR Q	UMRP	MSRP	WT lb (kg)
VDD5300	SS	30”W. – 5 Series	\$1,239	\$1,609	\$1,729	65 (29.5)
VDD5360	SS	36”W. – 5 Series	\$1,339	\$1,739	\$1,869	71 (32.2)
VDD5450	SS	45”W. – 5 Series	\$1,478	\$1,919	\$2,059	75 (34.0)

Interior Power Ventilator Kit

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VDVI600	N/A	600 CFM – Flex Blower	\$369	\$479	\$514	31 (14.1)

Exterior Power Ventilator Kits

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
VDVE900	N/A	900 CFM Blower	\$627	\$814	\$874	42 (18.9)
VDVE1200	N/A	1200 CFM Blower	\$785	\$1,019	\$1,089	44 (19.8)

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
ARKD	N/A	Non-duct recirculation kit	\$323	\$419	\$449	5 (2.3)
BPFD	N/A	Non-duct filter replacement	\$76	\$99	\$109	1 (0.5)
ATKD8	N/A	Transition to 8” round	\$115	\$149	\$159	3 (1.4)
ATKD10	N/A	Transition to 10” round	\$115	\$149	\$159	3 (1.4)
RCVD8	N/A	Front panel rough-in for remote flex blower 8”	\$69	\$89	\$99	2 (0.9)
RCVD10	N/A	Front panel rough-in for remote blower 10”	\$69	\$89	\$99	2 (0.9)
VACE36	N/A	End Caps for 36-3/4”W. cooktop	\$69	\$89	\$99	1 (0.5)
AXKD2	N/A	2’ of flexible duct	\$76	\$99	\$109	3 (1.4)
AXD5	N/A	Extension Cable (For flex blower remote use)	\$53	\$69	\$74	1 (0.5)
F5VRVDD30SS	N/A	Filler strip for 30”W. range	\$76	\$99	\$109	3 (1.4)

RVRF Freestanding 36"W. Bottom Freezers



RVRF3361

36"W. French Door Bottom Freezer

- Total capacity: 22.1 cu. ft.
 - Refrigerator Capacity: 15.4 cu. ft.
 - Freezer Capacity: 6.7 cu. ft.
- “Cabinet Depth” design (24” deep side panels) integrates with surrounding cabinetry
- Electronic temperature control with digital temperature readout maintains the selected temperature in both the refrigerator and freezer compartments
- Theater LED lighting
- Frost-free refrigerator
 - Four adjustable tempered glass spillproof shelves; three sliding, one slide-under
 - Temperature adjustable Cold Zone™ can be set for either produce or long-term fresh meat storage with its separate temperature control
 - Two moisture-adjustable, Humidity Zone™ drawers
 - In-the-door dairy compartment with cover
 - Five door bins; two for gallon storage
 - Premium air purification system keeps clean air circulating to prevent odor transfer
 - Premium water filter provides a cleaner supply of ice by filtering bad tastes, odors, sediment and harmful contaminants
- Frost-free freezer
 - Slide-out baskets
 - Separate ice drawer
 - Self-closing freezer drawer

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RVRF3361	SS	3 Series Refrigerator	\$2,679	\$3,479	\$3,729	327 (148.7)

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
RWFVRF1	N/A	Replacement water filter	\$53	\$69	\$74	5 (2.3)
RAFVRF	N/A	Replacement air filter	\$22	\$29	\$34	2 (0.9)
GKRVRFSS	N/A	Top Grille Kit	\$219	\$284	\$304	10 (4.5)
STKRVRFSS	N/A	Side Trim Kit	\$196	\$254	\$274	13 (5.9)

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	DLR Q	UMRP	MSRP	WT lb (kg)
VDWU324	SS	Stainless Steel Door Panel	\$885	\$1,149	\$1,229	102 (46.2)
FDWU324	N/A	Custom Panel	\$800	\$1,039	\$1,112	97 (44)



VDWU524SS

Built-In Dishwashers

- Variable pressure multi-level washing with stainless steel wash arms
- Turbidity sensor
- Triple-Clean™ filtration
- Flow-through water heater
- Unique 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	DLR Q	UMRP	MSRP	WT lb (kg)
VDWU524	SS	Stainless Steel Door Panel	\$1,185	\$1,539	\$1,647	102 (46.2)
VDWU524WS	SS	Stainless Steel Door Panel – Water Softener	\$1,262	\$1,639	\$1,754	102 (46.2)
FDWU524SS	N/A	Custom Panel	\$1,100	\$1,429	\$1,529	97 (44)
FDWU524WSSS	N/A	Custom Panel – Water Softener	\$1,185	\$1,539	\$1,647	97 (44)

ACCESSORIES

Model	Finish	Description	DLR Q	UMRP	MSRP	WT lb (kg)
PDDP524	ECF	Viking door panel – for use with FDWU models, exclusive finishes	\$554	\$719	\$769	14 (6.3)