



## **UMRP COST SCHEDULE**

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](mailto:vikingparts@vikingrange.com)
- To place an order for parts
- To check parts inventory

**SERVICE DEPARTMENT**

- Phone: 888.845.4641
- E-mail: [service@vikingrange.com](mailto: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 UMRP COST SCHEDULE**

National Pricing Effective January 1, 2019

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	UMRP	MSRP	WT lb (kg)
TVDR3604B	TCF	Four Burners	\$14,189	\$15,189	500 (225)
TVDR3602G	TCF	Two Burners/12"W. Griddle	\$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	UMRP	MSRP	WT lb (kg)
CBGTVDR	N/A	Bamboo cover for Tuscany griddle	\$109	\$119	5 (2.3)
LPKTVDR	N/A	LP/Propane Conversion Kit	\$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	UMRP	MSRP	WT lb (kg)
TVDR4806B	TCF	Six Burners	\$16,799	\$17,979	575 (258.8)
TVDR4804G	TCF	Four Burners/12”W. Griddle	\$18,129	\$19,399	585 (263.3)
TVDR4804I	TCF	Four Burners/Two Induction Elements	\$18,129	\$19,399	585 (263.3)
TVDR4802GI	TCF	Two Burners/12”W. Griddle/Two Induction Elements	\$19,109	\$20,449	585 (263.3)
TVDR4804F	TCF	Four Burners/15”W. French top	\$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	UMRP	MSRP	WT lb (kg)
CBGTVDR	N/A	Bamboo cover for Tuscany griddle	\$109	\$119	5 (2.3)
LPKTVDR	N/A	LP/Propane Conversion Kit	\$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	UMRP	MSRP	WT lb (kg)
TVDR6608B	TCF	Eight Burners	\$21,989	\$23,529	745 (337.9)
TVDR6606G	TCF	Six Burners/12”W. Griddle	\$23,059	\$24,679	745 (337.9))
TVDR6606I	TCF	Six Burners/Two Induction Elements	\$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	UMRP	MSRP	WT lb (kg)
CBGTVDR	N/A	Bamboo cover for Tuscany griddle	\$109	\$119	5 (2.3)
LPKTVDR	N/A	LP/Propane Conversion Kit	\$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	UMRP	MSRP	WT lb (kg)
<b>TVWH360</b>	TCF	36"W. – Kit Compatibility: VINV300, VINV600, VINV1200, DEV900, DEV1200, DIL1200	\$2,709	\$2,899	68 (30.6)
<b>TVWH480</b>	TCF	48"W. – Kit Compatibility: VINV1200, DEV1200, DEV1500, DIL1200	\$3,129	\$3,349	88 (39.6)
<b>TVWH660</b>	TCF	66"W. – Kit Compatibility: VINV1200, DEV1200, DEV1500, DIL1200	\$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	UMRP	MSRP	WT lb (kg)
<b>TDCW36</b>	TCF	36"W.	\$549	\$589	11 (5.0)
<b>TDCW48</b>	TCF	48"W.	\$649	\$699	14 (6.3)
<b>TDCW66</b>	TCF	66"W.	\$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	UMRP	MSRP	WT lb (kg)
<b>TVDDP524</b>	TCF	For use with all FDWU dishwashers	\$739	\$789	14 (6.3)

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



# **VIRTUOSO UMRP COST SCHEDULE**

National Pricing Effective January 1, 2019

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	UMRP	MSRP	WT lb (kg)
<b>MVIC6304B</b>	BG	30"W. Cooktop – 6 Series – Black Glass	\$2,749	\$2,939	52 (23.6)
<b>MVIC6365B</b>	BG	36"W. Cooktop – 6 Series – Black Glass	\$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	UMRP	MSRP	WT lb (kg)
MVSOE630	SS	30"W. Single – 6 Series - Stainless Steel finish	\$4,749	\$5,079	258 (117.6)
MVSOE630	BG	30"W. Single – 6 Series - All Black Glass finish	\$4,749	\$5,079	258 (117.6)
MVDOE630	SS	30"W. Double – 6 Series - Stainless Steel finish	\$7,499	\$8,029	384 (174.2)
MVDOE630	BG	30"W. Double – 6 Series - All Black Glass finish	\$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	UMRP	MSRP	WT lb (kg)
MVSOC530	SS	30" Combi-Steam Oven – 6 Series	\$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	UMRP	MSRP	WT lb (kg)
MVWD630	SS	30"W. – 6 Series - Stainless Steel finish	\$1,929	\$2,069	70 (40.5)
MVWD630	BG	30"W. – 6 Series - All Black Glass finish	\$1,929	\$2,069	70 (40.5)

**ACCESSORIES**

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
PANVEWD	N/A	Pan Lid Set (5 pans with lids)	\$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	UMRP	MSRP	WT lb (kg)
MVLWH636	SS	36"W. Wall Hood – 6 Series	\$2,199	\$2,359	95 (43.1)

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



MPDDP524

**Virtuoso Dishwasher Door Panel Kit**

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

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

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
MHK623SS	N/A	Virtuoso handle (1 pc/23") for Virtuoso SS	\$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	UMRP	MSRP	WT lb (kg)
MVBI7360W (R/L)*	SS	Virtuoso Door – 7 Series	\$12,039	\$12,889	565 (254.3)
FBI7360W (R/L)*	N/A	Custom Panel – 7 Series	\$11,739	\$12,559	565 (254.3)

\* R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
RWFDISP	N/A	Replacement water filter	\$74	\$79	5 (2.3)
RBZB7	N/A	BlueZone replacement bulb	\$99	\$109	2 (0.9)
CKVBI	N/A	Connector Kit (use when installing two units side-by-side)	\$349	\$374	15 (6.8)
MHK633SS	N/A	Virtuoso handle (1 piece / 33") for Virtuoso SS	\$159	\$169	7 (3.2)
MHK633BG	N/A	Virtuoso handle (1 piece / 33") for Virtuoso BG	\$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	UMRP	MSRP	WT lb (kg)
MVRI7240W (R/L)*	SS	Virtuoso Door – 7 Series	\$8,879	\$9,499	450 (202.5)
FRI7240W (R/L)*	N/A	Custom Panel – 7 Series	\$8,579	\$9,179	450 (202.5)

\* R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
RWFDISP	N/A	Replacement water filter	\$74	\$79	5 (2.3)
RBZB7VT	N/A	BlueZone replacement bulb - vertical	\$99	\$109	2 (0.9)
CKVBI	N/A	Connector Kit (use when installing two units side-by-side)	\$349	\$374	15 (6.8)
MHK633SS	N/A	Virtuoso handle (1 piece / 33") for Virtuoso SS	\$159	\$169	7 (3.2)
MHK633BG	N/A	Virtuoso handle (1 piece / 33") for Virtuoso BG	\$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	UMRP	MSRP	WT lb (kg)
MVFI7240W (R/L)*	SS	Virtuoso Door – 7 Series	\$8,999	\$9,629	450 (202.5)
FFI7240W (R/L)*	N/A	Custom Panel – 7 Series	\$8,699	\$9,309	450 (202.5)

\* R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
RWFDISP	N/A	Replacement water filter	\$74	\$79	5 (2.3)
CKVBI	N/A	Connector Kit (use when installing two units side-by-side)	\$349	\$374	15 (6.8)
MHK633SS	N/A	Virtuoso handle (1 piece / 33") for Virtuoso SS	\$159	\$169	7 (3.2)
MHK633BG	N/A	Virtuoso handle (1 piece / 33") for Virtuoso BG	\$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	UMRP	MSRP	WT lb (kg)
MVFI7180W (R/L)*	SS	Virtuoso Door – 7 Series	\$8,619	\$9,229	450 (202.5)
FFI7180W (R/L)*	N/A	Custom Panel – 7 Series	\$8,319	\$8,899	450 (202.5)

\* R = right hinge; L = left hinge

**ACCESSORIES**

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



**5/7 SERIES COOKING UMRP 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	UMRP	MSRP	WT lb (kg)
VGIC53014B (NAT)*	SS	Four Burners – 5 Series	\$4,279	\$4,579	410 (186)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
P30BG8SS	N/A	8"H. Backguard	\$309	\$334	14 (6.3)
B30HS24SS	N/A	High Shelf	\$654	\$699	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$154	\$164	2 (.9)
P30CRTSS	N/A	Countertop Rear Trim	\$49	\$54	2 (.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$224	\$239	9 (4.1)
LPKPDR	N/A	LP/Propane Conversion Kit	\$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	UMRP	MSRP	WT lb (kg)
VGIC53616B (NAT)*	SS	Six Burners – 5 Series	\$5,349	\$5,729	500 (225)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
P36BG8SS	N/A	8"H. Backguard	\$344	\$369	17 (7.7)
B36HS24SS	N/A	High Shelf	\$724	\$774	50 (22.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$154	\$164	2 (.9)
P36CRTSS	N/A	Countertop Rear Trim	\$64	\$69	2 (.9)
P36CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$244	\$264	10 (4.5)
LPKPDR	N/A	LP/Propane Conversion Kit	\$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	UMRP	MSRP	WT lb (kg)
VGR5304B (NAT)*	SS	Four Burner – 5 Series	\$5,189	\$5,559	410 (186)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
BG8530SS	N/A	8"H. Backguard	\$309	\$334	14 (6.3)
HS24530SS	N/A	High Shelf	\$654	\$699	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$154	\$164	2 (.9)
P30CRTSS	N/A	Countertop Rear Trim	\$49	\$54	2 (.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$224	\$239	9 (4.1)
LPKPDR	N/A	LP/Propane Conversion Kit	\$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 16½"H. x 18¾"D. – 5.1 cu. ft.
  - AHAM Standard 29"W. x 16½"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	UMRP	MSRP	WT lb (kg)
VGR5366B (NAT)*	SS	Six Burners – 5 Series	\$6,849	\$7,329	500 (225)
	ECF		\$7,699	\$8,239	
VGR5364G (NAT)*	SS	Four Burners/12"W. Griddle – 5 Series	\$7,719	\$8,259	510 (229.5)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
BG8536SS	N/A	8"H. Backguard	\$344	\$369	17 (7.7)
HS24536SS	N/A	High Shelf	\$724	\$774	50 (22.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$154	\$164	2 (.9)
P36CRTSS	N/A	Countertop Rear Trim	\$64	\$69	2 (.9)
P36CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$244	\$264	10 (4.5)
LPKPDR	N/A	LP/Propane Conversion Kit	\$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	UMRP	MSRP	WT lb (kg)
VGR5488B (NAT)*	SS	Eight Burners – 5 Series	\$10,309	\$11,029	575 (258.8)
	ECF		\$11,279	\$12,069	
VGR5486G (NAT)*	SS	Six Burners/12"W. Griddle – 5 Series	\$11,029	\$11,799	575 (258.8)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
BG8548SS	N/A	8"H. Backguard	\$389	\$419	24 (10.8)
HS24548SS	N/A	High Shelf	\$894	\$959	60 (27.0)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$154	\$164	2 (.9)
P48CRTSS	N/A	Countertop Rear Trim	\$74	\$79	2 (.9)
P48CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$274	\$294	11 (5.0)
LPKPDR	N/A	LP/Propane Conversion Kit	\$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	UMRP	MSRP	WT lb (kg)
VGR5606GQ (NAT)*	SS	Six Burners/12"W. Griddle/12"W. Grill – 5 Series	\$14,339	\$15,339	750 (340.2)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
BG8560SS	N/A	8"H. Backguard	\$424	\$454	30 (13.5)
HS24560SS	N/A	High Shelf	\$1,069	\$1,144	70 (31.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$154	\$164	2 (.9)
P60CRTSS	N/A	Countertop Rear Trim	\$94	\$104	2 (.9)
LPKPDR	N/A	LP/Propane Conversion Kit	\$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	UMRP	MSRP	WT lb (kg)
VGR73626B (NAT)*	SS	Six Burners – 7 Series	\$8,269	\$8,849	500 (225)
	ECF		\$9,129	\$9,769	
VGR73624G (NAT)*	SS	Four Burners/12"W. Griddle – 7 Series	\$9,929	\$10,629	500 (225)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
BG107362SS	N/A	10"H. Backguard	\$349	\$374	17 (7.7)
HS24736SS	N/A	High Shelf	\$789	\$844	50 (22.5)
P36CRTSS	N/A	Countertop Rear Trim	\$64	\$69	2 (.9)
CRG7VGR	N/A	ViChrome™ Griddle (for use with griddle model)	\$554	\$594	5 (2.3)
CBGVGR	N/A	Bamboo cover for 7 Series griddle	\$104	\$114	5 (2.3)
LPKVGR	N/A	LP/Propane Conversion Kit for 7 Series	\$154	\$164	2 (.9)
GCKVGR	N/A	Gas connection kit	\$129	\$139	2 (.9)
WOKVGR7	N/A	Wok ring accessory	\$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 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
- 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	UMRP	MSRP	WT lb (kg)
VGR74828B (NAT)*	SS	Eight Burners – 7 Series	\$12,579	\$13,459	575 (258.8)
	ECF		\$13,549	\$14,499	
VGR74826G (NAT)*	SS	Six Burners/12"W. Griddle – 7 Series	\$14,029	\$15,009	575 (258.8)
	ECF		\$14,989	\$16,039	

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	UMRP	MSRP	WT lb (kg)
BG107482SS	N/A	10"H. Backguard	\$414	\$444	24 (10.4)
HS24748SS	N/A	High Shelf	\$964	\$1,034	60 (27.0)
P48CRTSS	N/A	Countertop Rear Trim	\$74	\$79	2 (.9)
CRG7VGR	N/A	ViChrome™ griddle (for use with griddle model)	\$554	\$594	5 (2.3)
CBGVGR	N/A	Bamboo cover for 7 Series griddle	\$104	\$114	5 (2.3)
LPKVGR	N/A	LP/Propane Conversion Kit for 7 Series	\$154	\$164	2 (.9)
GCKVGR	N/A	Gas connection kit	\$129	\$139	2 (.9)
WOKVGR7	N/A	Wok ring accessory	\$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	UMRP	MSRP	WT lb (kg)
VDR5304B (NAT)*	SS	Four Burners – 5 Series	\$6,619	\$7,089	410 (184.5)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
BG8530SS	N/A	8"H. Backguard	\$309	\$334	14 (6.3)
HS24530SS	N/A	High Shelf	\$654	\$699	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$154	\$164	2 (.9)
P30CRTSS	N/A	Countertop Rear Trim	\$49	\$54	2 (.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$224	\$239	9 (4.1)
LPKPDR	N/A	LP/Propane Conversion Kit	\$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	UMRP	MSRP	WT lb (kg)
<b>VDR5366B (NAT)*</b>	SS	Six Burners – 5 Series	<b>\$9,939</b>	<b>\$10,639</b>	500 (225.0)
	ECF		\$10,789	\$11,549	
<b>VDR5364G (NAT)*</b>	SS	Four Burners/12"W. Griddle – 5 Series	<b>\$10,919</b>	<b>\$11,689</b>	510 (229.5)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
<b>BG8536SS</b>	N/A	8"H. Backguard	\$344	\$369	17 (7.7)
<b>HS24536SS</b>	N/A	High Shelf	\$724	\$774	50 (22.5)
<b>P24CSTSS</b>	N/A	Countertop Side Trim (2 pieces)	\$154	\$164	2 (.9)
<b>P36CRTSS</b>	N/A	Countertop Rear Trim	\$64	\$69	2 (.9)
<b>P36CBF4SS</b>	N/A	Curb Base and Custom Curb Base Front	\$244	\$264	10 (4.5)
<b>LPKPDR</b>	N/A	LP/Propane Conversion Kit	\$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	UMRP	MSRP	WT lb (kg)
VDR5488B (NAT)*	SS	Eight Burners – 5 Series	\$13,269	\$14,199	575 (258.8)
	ECF		\$14,229	\$15,229	
VDR5486G (NAT)*	SS	Six Burners/12"W. Griddle – 5 Series	\$14,359	\$15,369	575 (258.8)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
BG8548SS	N/A	8"H. Backguard	\$389	\$419	24 (10.8)
HS24548SS	N/A	High Shelf	\$894	\$959	60 (27.0)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$154	\$164	2 (0.9)
P48CRTSS	N/A	Countertop Rear Trim	\$74	\$79	2 (.9)
P48CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$274	\$294	11 (5.0)
LPKPDR	N/A	LP/Propane Conversion Kit	\$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	UMRP	MSRP	WT lb (kg)
VDR5606GQ (NAT)*	SS	Six Burners/12"W. Griddle/12"W. Grill – 5 Series	\$18,529	\$19,829	750 (340.2)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
BG8560SS	N/A	8"H. Backguard	\$424	\$454	30 (13.5)
HS24560SS	N/A	High Shelf	\$1,069	\$1,144	70 (31.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$154	\$164	2 (.9)
P60CRTSS	N/A	Countertop Rear Trim	\$94	\$104	2 (.9)
LPKPDR	N/A	LP/Propane Conversion Kit	\$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, TruConvect™ 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	UMRP	MSRP	WT lb (kg)
VDR73626B (NAT)*	SS	Six Burners – 7 Series	\$11,909	\$12,749	525 (238.1)
	ECF		\$12,759	\$13,659	
VDR73624G (NAT)*	SS	Four Burners/12"W. Griddle – 7 Series	\$13,249	\$14,179	525 (238.1)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
BG107362SS	N/A	10"H. Backguard	\$349	\$374	17 (7.7)
HS24736SS	N/A	High Shelf	\$789	\$844	50 (22.5)
P36CRTSS	N/A	Countertop Rear Trim	\$64	\$69	2 (.9)
CRG7VGR	N/A	ViChrome™ griddle (for use with griddle model)	\$554	\$594	5 (2.3)
CBGVGR	N/A	Bamboo cover for 7 Series griddle	\$104	\$114	5 (2.3)
LPKVGR	N/A	LP/Propane Conversion Kit for 7 Series	\$154	\$164	2 (.9)
GCKVGR	N/A	Gas connection kit	\$129	\$139	2 (.9)
WOKVGR7	N/A	Wok ring accessory	\$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	UMRP	MSRP	WT lb (kg)
VDR74828B (NAT)*	SS	Eight Burners – 7 Series	\$15,769	\$16,879	641 (290.8)
	ECF		\$16,729	\$17,899	
VDR74826G (NAT)*	SS	Six Burners/12"W. Griddle – 7 Series	\$17,219	\$18,429	641 (290.8)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
BG107482SS	N/A	10"H. Backguard	\$414	\$444	24 (10.4)
HS24748SS	N/A	High Shelf	\$964	\$1,034	60 (27.0)
P48CRTSS	N/A	Countertop Rear Trim	\$74	\$79	2 (.9)
CRG7VGR	N/A	ViChrome™ griddle (for use with griddle model)	\$554	\$594	5 (2.3)
CBGVGR	N/A	Bamboo cover for 7 Series griddle	\$104	\$114	5 (2.3)
LPKVGR	N/A	LP/Propane Conversion Kit for 7 Series	\$154	\$164	2 (.9)
GCKVGR	N/A	Gas connection kit	\$129	\$139	2 (.9)
WOKVGR7	N/A	Wok ring accessory	\$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	UMRP	MSRP	WT lb (kg)
VER5304B	SS	Four Burners – 5 Series	\$6,189	\$6,629	426 (193.2)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
P30BG8SS	N/A	8"H. Backguard	\$309	\$334	14 (6.3)
B30HS24SS	N/A	High Shelf	\$654	\$699	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$154	\$164	2 (.9)
P30CRTSS	N/A	Countertop Rear Trim	\$49	\$54	2 (.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$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	UMRP	MSRP	WT lb (kg)
VIR5304B	SS	Four Burners – 5 Series	<b>\$7,289</b>	<b>\$7,799</b>	426 (193.2)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
P30BG8SS	N/A	8"H. Backguard	\$309	\$334	14 (6.3)
B30HS24SS	N/A	High Shelf	\$654	\$699	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$154	\$164	2 (.9)
P30CRTSS	N/A	Countertop Rear Trim	\$49	\$54	2 (.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$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	UMRP	MSRP	WT lb (kg)
VRT5304B (NAT)*	SS	Four Burners – 5 Series	\$3,319	\$3,559	125 (56.3)

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

## ACCESSORIES

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
BG8530SS	N/A	8"H. Backguard	\$309	\$334	14 (6.3)
HS24530SS	N/A	High Shelf	\$654	\$699	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$154	\$164	2 (.9)
P30CRTSS	N/A	Countertop Rear Trim	\$49	\$54	2 (.9)
LPKPDR	N/A	LP/Propane Conversion Kit	\$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	UMRP	MSRP	WT lb (kg)
<b>VRT5366B (NAT)*</b>	SS	Six Burners – 5 Series	\$4,189	\$4,489	150 (47.5)
<b>VRT5364G (NAT)*</b>	SS	Four Burners/12"W. Griddle – 5 Series	\$4,749	\$5,079	160 (72.0)

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

**ACCESSORIES**

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
<b>BG8536SS</b>	N/A	8"H. Backguard	\$344	\$369	17 (7.7)
<b>HS24536SS</b>	N/A	High Shelf	\$724	\$774	50 (22.5)
<b>P24CSTSS</b>	N/A	Countertop Side Trim (2 pieces)	\$154	\$164	2 (.9)
<b>P36CRTSS</b>	N/A	Countertop Rear Trim	\$64	\$69	2 (.9)
<b>LPKPDR</b>	N/A	LP/Propane Conversion Kit	\$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	UMRP	MSRP	WT lb (kg)
<b>VRT5488B (NAT)*</b>	SS	Eight Burners – 5 Series	\$4,969	\$5,319	200 (90.7)
<b>VRT5486G (NAT)*</b>	SS	Six Burners/12"W. Griddle – 5 Series	\$5,519	\$5,909	203 (91.4)

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

**ACCESSORIES**

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
<b>BG8548SS</b>	N/A	8"H. Backguard	\$389	\$419	24 (10.8)
<b>HS24548SS</b>	N/A	High Shelf	\$894	\$959	60 (27.0)
<b>P24CSTSS</b>	N/A	Countertop Side Trim (2 pieces)	\$154	\$164	2 (.9)
<b>P48CRTSS</b>	N/A	Countertop Rear Trim	\$74	\$79	2 (.9)
<b>LPKPDR</b>	N/A	LP/Propane Conversion Kit	\$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	UMRP	MSRP	WT lb (kg)
<b>VRT7366B (NAT)*</b>	SS	Six Burners – 7 Series	\$5,069	\$5,429	203 (92.1)
<b>VRT7364G (NAT)*</b>	SS	Four Burners/12"W. Griddle – 7 Series	\$6,299	\$6,739	203 (92.1)

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

## ACCESSORIES

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
<b>BG107362SS</b>	N/A	10"H. Backguard	\$349	\$374	17 (7.7)
<b>HS24736SS</b>	N/A	High Shelf	\$789	\$844	50 (22.5)
<b>P36CRTSS</b>	N/A	Countertop Rear Trim	\$64	\$69	2 (.9)
<b>CRG7VGR</b>	N/A	ViChrome™ griddle (for use with griddle model)	\$554	\$594	5 (2.3)
<b>CBGVGR</b>	N/A	Bamboo cover for 7 Series griddle	\$104	\$114	5 (2.3)
<b>LPKVGR</b>	N/A	LP/Propane Conversion Kit for 7 Series	\$154	\$164	2 (.9)
<b>GCKVGR</b>	N/A	Gas connection kit	\$129	\$139	2 (.9)
<b>WOKVGR7</b>	N/A	Wok ring accessory	\$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	UMRP	MSRP	WT lb (kg)
<b>VRT7488B (NAT)*</b>	SS	Eight Burners – 7 Series	\$5,959	\$6,379	257 (116.6)
<b>VRT7486G (NAT)*</b>	SS	Six Burners/12"W. Griddle – 7 Series	\$7,189	\$7,699	257 (116.6)

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

**ACCESSORIES**

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

VUIW Undercounter Induction Warmer

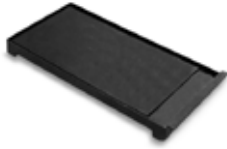


**18"W. Incogneeto™ Induction Warmer**

- 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	UMRP	MSRP	WT lb (kg)
VUIW518	N/A	Induction Warmer	\$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	UMRP	MSRP	WT lb (kg)
SBPGD	N/A	for 5 Series ranges/rangetops	\$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	UMRP	MSRP	WT lb (kg)
CWGT	N/A	for 5 Series ranges/rangetops	\$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 $\frac{5}{8}$ "W. x 22 $\frac{1}{2}$ "L. x  $\frac{3}{4}$ " thick – CBC12QB
- 11 $\frac{5}{8}$ "W. x 22 $\frac{1}{2}$ "L. x  $\frac{3}{4}$ "thick – CBC12G

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
CBC12QB	N/A	for 12"W. 5 Series grill and surface burner grate	\$144	\$154	5 (2.3)
CBC12G	N/A	for 12"W. 5 Series griddle	\$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	UMRP	MSRP	WT lb (kg)
GCK	N/A	Griddle Cleaning Kit	\$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	UMRP	MSRP	WT lb (kg)
CSC12USS	N/A	for 12"W. griddle/grill	\$119	\$129	3.5 (1.6)

## NEW Knob Kit Accessories for 5 and 7 Series Cooking Products

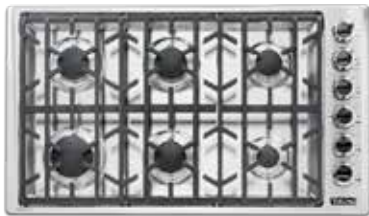
## Knob Kits for 5 and 7 Series Cooking Products

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
<b>SSKKVGR53036</b>	N/A	Stainless Steel Knob Kit fits VGR5304B, VGR5366B, VGR5364G, VRT5304B, VRT5366B, VRT5364G	\$164	\$174	14 (6.4)
<b>SSKKVGR54860</b>	N/A	Stainless Steel Knob Kit fits VGR5488B, VGR5486G, VGR56066Q, VRT5488B, VRT5486G	\$244	\$264	23 (10.4)
<b>SSKKVDR53036</b>	N/A	Stainless Steel Knob Kit fits VDR5304B, VDR5366B, VDR5364G	\$164	\$174	14 (6.4)
<b>SSKKVDR54860</b>	N/A	Stainless Steel Knob Kit fits VDR5488B, VDR5486G, VDR56066Q	\$244	\$264	23 (10.4)
<b>SSKKVIR530</b>	N/A	Stainless Steel Knob Kit fits VIR5304B, VER5304B	\$149	\$159	4 (1.8)
<b>SSKKVDOF</b>	N/A	Stainless Steel Knob Kit fits VSOF7301, VDOF7301, VSOE527, VDOE527, VSOE130, VDOE130, VSOE530, VDOE530	\$94	\$104	4 (1.8)
<b>SSKKVGSU</b>	N/A	Stainless Steel Knob Kit fits VGSU53015B, VGSU53616B	\$119	\$129	4 (1.8)
<b>SSKKVECU</b>	N/A	Stainless Steel Knob Kit fits VECU53014B, VECU53616B	\$119	\$129	4 (1.8)
<b>SSKKVICU</b>	N/A	Stainless Steel Knob Kit fits VICU53014B, VICU53616B	\$119	\$129	4 (1.8)
<b>SSKKVGR736</b>	N/A	Stainless Steel Knob Kit fits VGR73626B, VGR73624G, VGRT7366B, VGRT7364G	\$179	\$194	14 (6.4)
<b>SSKKVGR748</b>	N/A	Stainless Steel Knob Kit fits VGR74828B, VGR74826G, VGRT74818B, VGRT74816G	\$259	\$279	23 (10.4)
<b>SSKKVDR736</b>	N/A	Stainless Steel Knob Kit fits VDR73626B, VDR73624G	\$179	\$194	14 (6.4)
<b>SSKKVDR748</b>	N/A	Stainless Steel Knob Kit fits VDR74828B, VDR74826G	\$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	UMRP	MSRP	WT lb (kg)
<b>VGSU53015B (NAT)</b>	SS	30"W. 5 Burner Cooktop – 5 Series	\$2,099	\$2,249	67 (30.2)
<b>VGSU53015B (LP)</b>	SS	30"W. 5 Burner Cooktop – 5 Series	\$2,099	\$2,249	67 (30.2)
<b>VGSU53616B (NAT)</b>	SS	36"W. 6 Burner Cooktop – 5 Series	\$2,319	\$2,479	80 (36)
<b>VGSU53616B (LP)</b>	SS	36"W. 6 Burner Cooktop – 5 Series	\$2,319	\$2,479	80 (36)

**ACCESSORIES**

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
<b>PGDVGC</b>	N/A	Portable Griddle for VGSU	\$144	\$154	8 (3.6)
<b>WRGVGC</b>	N/A	Wok Ring for VGSU	\$119	\$129	1 (0.5)
<b>LPKVGC</b>	N/A	LP/Propane Conversion Kit	\$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	UMRP	MSRP	WT lb (kg)
<b>VECU53014B</b>	SB	30"W. 4 Burner Cooktop – 5 Series	\$1,989	\$2,129	44 (20)
<b>VECU53616B</b>	SB	36"W. 6 Burner Cooktop – 5 Series	\$2,429	\$2,599	53 (24)

**ACCESSORIES**

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
<b>PGDVEC</b>	N/A	Portable Griddle for VECU	\$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	UMRP	MSRP	WT lb (kg)
<b>VICU53014B</b>	ST	30"W. 4 Burner Cooktop – 5 Series	\$3,849	\$4,119	44 (20)
<b>VICU53616B</b>	ST	36"W. 6 Burner Cooktop – 5 Series	\$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 25<sup>5</sup>/<sub>16</sub>"W. x 16½"H. x 19½"D. – 4.7 cu. ft.
  - AHAM standard 25<sup>5</sup>/<sub>16</sub>"W. x 16½"H. x 16<sup>13</sup>/<sub>16</sub>"D. – 4.1 cu. ft.
- **NEW** larger window opening
- **NEW** Black Chrome™ Knobs ship standard
- Can be installed flush or standard mount with accessory flush mount kit

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
VSOE130	SS	30"W. Single Oven – 5 Series	\$4,189	\$4,489	278 (126.1)
	BK/WH		\$4,939	\$5,289	
VDOE130	SS	30"W. Double Oven – 5 Series	\$6,399	\$6,849	424 (192.3)
	BK/WH		\$7,359	\$7,879	

**ACCESSORIES**

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
P30FTSSS	N/A	Flush Mount Kit for 30"W. Single Ovens	\$189	\$204	8 (3.6)
P30FTDSS	N/A	Flush Mount Kit for 30"W. Double Ovens	\$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 22<sup>5</sup>/<sub>16</sub>"W. x 16½"H. x 19½"D. – 4.2 cu. ft.
  - AHAM 22<sup>5</sup>/<sub>16</sub>"W. x 16½"H. x 16<sup>13</sup>/<sub>16</sub>"D. – 3.6 cu. ft.
- 30"W. Ovens: largest self clean, convection ovens - **Exclusive**
  - Overall 25<sup>5</sup>/<sub>16</sub>"W. x 16½"H. x 19½"D. – 4.7 cu. ft.
  - AHAM 25<sup>5</sup>/<sub>16</sub>"W. x 16½"H. x 16<sup>13</sup>/<sub>16</sub>"D. – 4.1 cu. ft.
- **NEW** larger window opening
- **NEW** Black Chrome™ Knobs ship standard
- 30"W. models can be installed flush or standard mount with accessory flush mount kit

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
VSOE527	SS	27"W. Single Oven – 5 Series	<b>\$4,709</b>	<b>\$5,039</b>	237 (107.5)
	ECF		\$5,459	\$5,839	
VDOE527	SS	27"W. Double Oven – 5 Series	<b>\$7,259</b>	<b>\$7,769</b>	360 (163.3)
	ECF		\$8,229	\$8,809	
VSOE530	SS	30"W. Single Oven – 5 Series	<b>\$4,749</b>	<b>\$5,079</b>	261 (118.4)
	ECF		\$5,499	\$5,889	
VDOE530	SS	30"W. Double Oven – 5 Series	<b>\$7,499</b>	<b>\$8,029</b>	402 (182.3)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
P30FTSSS	N/A	Flush Mount Kit for Pro 30"W. Single Ovens	\$189	\$204	8 (3.6)
P30FTDSS	N/A	Flush Mount Kit for Pro 30"W. Double Ovens	\$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	UMRP	MSRP	WT lb (kg)
VSOE7301	SS	30"W. Single Oven – 7 Series	<b>\$5,789</b>	<b>\$6,199</b>	261 (118.4)
	ECF		\$6,539	\$6,999	
VDOE7301	SS	30"W. Double Oven – 7 Series	<b>\$8,439</b>	<b>\$9,029</b>	402 (182.3)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
VDOT730	SS	30"W. Double Oven – 7 Series – 240V	<b>\$17,659</b>	<b>\$18,899</b>	490 (222.3)
	ECF		\$18,619	\$19,929	
LVDOT730	SS	30"W. Double Oven – 7 Series – 208V	<b>\$17,659</b>	<b>\$18,899</b>	490 (222.3)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
<b>VMOS501</b>	SS	Conventional microwave – 5 Series	\$799	\$854	46 (20.9)
<b>VMTK272</b>	SS	27"W. Built-in trim kit	\$479	\$514	14 (6.4)
<b>VMTK302</b>	SS	30"W. Built-in trim kit	\$479	\$514	15 (6.8)
<b>PMF302TK</b>	SS	30"W. Flush Mount Kit for Microwave trim (must be used with VMTK trim kit)	\$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	UMRP	MSRP	WT lb (kg)
<b>VMOC506</b>	SS	Convection microwave – 5 Series	\$1,329	\$1,424	69 (31.3)
<b>VMTK277</b>	SS	27"W. Built-in trim kit	\$514	\$549	19 (8.6)
<b>VMTK307</b>	SS	30"W. Built-in trim kit	\$514	\$549	20 (9.1)
<b>PMF307TK</b>	SS	30"W. Flush Mount Kit for Microwave trim (must be used with VMTK trim kit)	\$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	UMRP	MSRP	WT lb (kg)
VSOC530	SS	30" Combi-Steam Oven – 5 Series	\$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	UMRP	MSRP	WT lb (kg)
VMOD5240	SS	DrawerMicro™ Oven – 5 Series	\$1,719	\$1,839	86 (39)

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
PMD240FTK	SS	Flush Trim Kit	\$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	UMRP	MSRP	WT lb (kg)
VMOR506	SS	Convection Microwave Hood – 5 Series	\$1,669	\$1,789	85 (38.6)



**Replacement Charcoal Filters**

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

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
CFOR1	N/A	Replacement charcoal filters	\$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	UMRP	MSRP	WT lb (kg)
VWD527	SS	27"W. – 5 Series	\$1,779	\$1,909	80 (36)
	ECF		\$2,199	\$2,354	
VWD530	SS	30"W. – 5 Series	\$1,929	\$2,069	90 (40.5)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
PANVEWD	N/A	Pan Lid Set (5 pans with lids)	\$374	\$399	10 (4.5)



**VENTILATION UMRP 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	UMRP	MSRP	WT lb (kg)
VWH3010	SS	30”W./21”D. – 5 Series	\$1,109	\$1,189	56 (25.2)
	ECF		\$1,859	\$1,989	
VWH3610	SS	36”W./21”D. – 5 Series	\$1,219	\$1,309	60 (27.0)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
VWH3010L	SS	30”W./21”D. – 5 Series	\$1,109	\$1,189	56 (25.2)
	ECF		\$1,859	\$1,989	
VWH3610L	SS	36”W./21”D. – 5 Series	\$1,219	\$1,309	60 (27.0)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
VWH3010M	SS	30”W./21”D. – 5 Series	\$1,109	\$1,189	56 (25.2)
	ECF		\$1,859	\$1,989	
VWH3610M	SS	36”W./21”D. – 5 Series	\$1,219	\$1,309	60 (27.0)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
VWH530121	SS	30”W./21”D. – 5 Series	\$1,339	\$1,439	56 (25.2)
	ECF		\$2,089	\$2,239	
VWH536121	SS	36”W./21”D. – 5 Series	\$1,409	\$1,509	60 (27.0)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
VRK30	SS	for 30”W. hood	\$424	\$454	13 (5.9)
VRK36	SS	for 36”W. hood	\$434	\$464	16 (7.3)



**Replacement Charcoal Filters**

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

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
CFV13	N/A	30” & 36”W. Professional hoods	\$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	UMRP	MSRP	WT lb (kg)
VWH530481	SS	30”W. – 5 Series	<b>\$1,569</b>	<b>\$1,679</b>	60 (27.0)
	ECF	Kit Compatability: VINV300, VINV600, VINV1200, DEV900, DEV1200, DIL1200	\$2,319	\$2,479	
VWH536481	SS	36”W. – 5 Series	<b>\$1,689</b>	<b>\$1,809</b>	68 (30.6)
	ECF	Kit Compatability: VINV300, VINV600, VINV1200, DEV900, DEV1200, DIL1200	\$2,549	\$2,729	
VWH542481	SS	42”W. – 5 Series	<b>\$1,839</b>	<b>\$1,969</b>	76 (34.2)
	ECF	Kit Compatability: VINV600, VINV1200, DEV900, DEV1200, DIL1200	\$2,799	\$2,999	
VWH548481	SS	48”W. – 5 Series	<b>\$2,079</b>	<b>\$2,229</b>	88 (39.6)
	ECF	Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$3,039	\$3,249	
VWH560481	SS	60”W. – 5 Series	<b>\$2,709</b>	<b>\$2,899</b>	108 (48.6)
	ECF	Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$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	UMRP	MSRP	WT lb (kg)
DCW30	SS	30”W.	\$269	\$289	10 (4.5)
DCW36	SS	36”W.	\$289	\$309	11 (5.0)
DCW42	SS	42”W.	\$299	\$319	13 (5.9)
DCW48	SS	48”W.	\$309	\$334	14 (6.3)
DCW60	SS	60”W.	\$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	UMRP	MSRP	WT lb (kg)
VCWH53048	SS	30”W. – 5 Series – Kit Compatability: VINV300, VINV600, DEV900, DEV1200, DIL1200	\$1,879	\$2,019	120 (54.5)
	ECF		\$2,629	\$2,819	
VCWH53648	SS	36”W. – 5 Series – Kit Compatability: VINV300, VINV600, DEV900, DEV1200, DIL1200	\$1,939	\$2,079	127 (57.7)
	ECF		\$2,789	\$2,989	
VCWH54248	SS	42”W. – 5 Series – Kit Compatability: VINV600, DEV900, DEV1200, DIL1200	\$1,999	\$2,139	138 (62.7)
	ECF		\$2,969	\$3,179	
VCWH54848	SS	48”W. – 5 Series – Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$2,399	\$2,569	145 (65.8)
	ECF		\$3,359	\$3,599	
VCWH56048	SS	60”W. – 5 Series – Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$2,939	\$3,149	160 (72.6)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
DCCE1210	SS	for 30”, 36” & 42”W. hoods	\$214	\$229	6 (2.7)
DCCE1810	SS	for 48”W. hoods	\$224	\$239	8 (3.6)
DCCE2410	SS	for 60”W. hoods	\$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	UMRP	MSRP	WT lb (kg)
VCIH53608	SS	36”W. – 5 Series Kit Compatability: VINV600, DEV900, DEV1200, DIL1200	\$2,819	\$3,019	92 (41.4)
	ECF		\$3,669	\$3,929	
VCIH54208	SS	42”W. – 5 Series Kit Compatability: VINV600, DEV900, DEV1200, DEV1500, DIL1200	\$3,059	\$3,279	127 (57.4)
	ECF		\$4,019	\$4,299	
VCIH55408	SS	54”W. – 5 Series Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$4,249	\$4,549	142 (63.9)
	ECF		\$5,319	\$5,689	
VCIH56608	SS	66”W. – 5 Series Kit Compatability: VINV1200, DEV1200, DEV1500, DIL1200	\$4,399	\$4,709	158 (71.6)
	ECF		\$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	UMRP	MSRP	WT lb (kg)
VCCI3608	SS	for 36”W. VCIH (12”H./ for 8’ ceiling)	\$464	\$499	20 (9.0)
VCCI3609	SS	for 36”W. VCIH (24”H./ for 9’ ceiling)	\$639	\$684	35 (15.8)
VCCI3610	SS	for 36”W. VCIH (36”H./ for 10’ ceiling)	\$829	\$889	50 (22.5)
VCCI4208	SS	for 42”W. VCIH (12”H./ for 8’ ceiling)	\$499	\$534	24 (10.8)
VCCI4209	SS	for 42”W. VCIH (24”H./ for 9’ ceiling)	\$684	\$734	42 (18.9)
VCCI4210	SS	for 42”W. VCIH (36”H./ for 10’ ceiling)	\$849	\$909	60 (27.0)
VCCI5408	SS	for 54”W. VCIH (12”H./ for 8’ ceiling)	\$619	\$664	32 (14.4)
VCCI5409	SS	for 54”W. VCIH (24”H./ for 9’ ceiling)	\$784	\$839	56 (25.2)
VCCI5410	SS	for 54”W. VCIH (36”H./ for 10’ ceiling)	\$1,004	\$1,079	80 (36.0)
VCCI6608	SS	for 66”W. VCIH (12”H./ for 8’ ceiling)	\$654	\$699	42 (18.9)
VCCI6609	SS	for 66”W. VCIH (24”H./ for 9’ ceiling)	\$839	\$899	69 (31.1)
VCCI6610	SS	for 66”W. VCIH (36”H./ for 10’ ceiling)	\$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	UMRP	MSRP	WT lb (kg)
<b>VBCV53638</b>	N/A	36"W./18"H./22"D. – 5 Series Kit Compatability: VINV300, VINV600, DEV900, DEV1200, DIL1200	\$1,309	\$1,409	68 (30.6)
<b>VBCV54238</b>	N/A	42"W./18"H./22"D. – 5 Series Kit Compatability: VINV600, DEV900, DEV1200, DIL1200	\$1,379	\$1,479	76 (34.2)
<b>VBCV54838</b>	N/A	48"W./18"H./22"D. – 5 Series Kit Compatability: VIN1200, DEV1200, DEV1500, DIL1200	\$1,519	\$1,629	88 (39.6)
<b>VBCV56038</b>	N/A	60"W./18"H./22"D. – 5 Series Kit Compatability: VIN1200, DEV1200, DEV1500, DIL1200	\$1,779	\$1,909	108 (48.6)

## Hood Accessories and Ventilator Kits

### Interior Power Ventilator Kits and Accessories

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

### Exterior Power Ventilator Kits

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

### In-Line Blower Kits and Accessories

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



#### Backsplashes (Wall Hoods)

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

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

**Interior Power Ventilator Kit**

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

**Exterior Power Ventilator Kits**

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

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

## Hood Data

Hood Styles	Interior Ventilator			Exterior and In-Line Ventilators		
	VINV300	VINV600	VINV1200	DEV900	DEV/DIL1200	DEV1500
<b>Professional wall hoods (24" D.)</b>						
VWH53048(1) - 30" W./18" H.	X	X	Q	X	Q	
VWH53648(1) - 36" W./18" H.	X	X	Q	X	Q	
VWH54248(1) - 42" W./18" H.		X	Q	X	Q	
VWH54848(1) - 48" W./18" H.			Q		Q	Q
VWH56048(1) - 60" W./18" H.			Q		Q	Q
<b>Professional chimney style wall hoods (24" D.)</b>						
VCWH53048 - 30" W./18" H.	X	X		X	X	
VCWH53648 - 36" W./18" H.	X	X		X	Q	
VCWH54248 - 42" W./18" H.		X		X	Q	
VCWH54848 - 48" W./18" H.			Q		Q	Q
VCWH56048 - 60" W./18" H.			Q		Q	Q
<b>Professional chimney style island hoods (30"D.)</b>						
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
<b>Professional wall hood custom ventilator systems (23"D.)</b>						
VBCV53638 - 36" W./18" H.	X	X		X	Q	
VBCV54238 - 42" W./18" H.		X		X	Q	
VBCV54838 - 48" W./18" H.			Q		Q	Q
VBCV56038 - 60" W./18" H.			Q		Q	Q
<b>Professional outdoor wall hoods (27"D.)</b>						
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
<b>FOR USE WITH HOODS</b>				
<b>VINV300</b> (interior)	300	7" round	50 feet (15.2m)	–
<b>VINV600</b> (interior)	600	7" round	50 feet (15.2m)	–
<b>DEV900</b> (exterior)	900	10" round	50 feet (15.2m)	–
<b>VINV1200</b> (interior)	1200	10" round	50 feet (15.2m)	–
<b>DEV1200</b> (exterior)	1200	10" round	50 feet (15.2m)	–
<b>DEV1500</b> (exterior)	1500	10" round	75 feet (22.9m)	–
<b>DIL1200</b> (in-line)	1200	10" round	50 feet (15.2m)	–
<b>FOR USE WITH VDD 5 SERIES DOWNDRAFTS</b>				
<b>VDVI600</b> (interior) – NEW	600	8" round	40 feet (12.2m)	3.0
<b>VDVE900</b> (exterior) – NEW	900	10" round	50 feet (15.2m)	5.7
<b>VDVE1200</b> (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 UMRP 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	UMRP	MSRP	WT lb (kg)
VCBB5363E (R/L)*	SS	5 Series – Viking Door	\$9,359	\$10,019	565 (254.3)
	ECF		\$10,329	\$11,059	
FDBB5363E (R/L)*	N/A	Custom Panel	\$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	UMRP	MSRP	WT lb (kg)
PBIRFTKSS	N/A	Flush mount trim kit – VCBB	\$129	\$139	10 (4.5)
FCTKSS	N/A	Center trim kit – FDBB	\$119	\$129	5 (2.3)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$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	UMRP	MSRP	WT lb (kg)
VBI7360W (R/L)*	SS	7 Series Viking Door	\$12,039	\$12,889	565 (254.3)
	ECF		\$12,999	\$13,909	
FBI7360W (R/L)*	N/A	Custom Panel – 7 Series	\$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

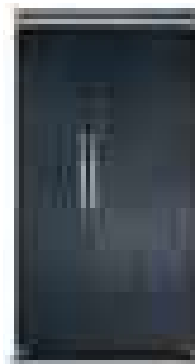
**ACCESSORIES**

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
RWFDISP	N/A	Replacement water filter	\$74	\$79	5 (2.3)
RBZB7	N/A	BlueZone replacement bulb	\$99	\$109	2 (0.9)
CKVBI	N/A	Connector Kit (must use when installing two units side-by-side)	\$349	\$374	15 (6.8)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$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	UMRP	MSRP	WT lb (kg)
VCSB5423	SS	Viking Door – 5 Series	\$9,889	\$10,579	525 (238.1)
	ECF		\$10,959	\$11,729	
FDSB5423	N/A	Custom Panel – 5 Series	\$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	UMRP	MSRP	WT lb (kg)
PBIRFTKSS	N/A	Flush mount trim kit	\$129	\$139	10 (4.5)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$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	UMRP	MSRP	WT lb (kg)
VCSB5483	SS	Viking Door – 5 Series	\$10,529	\$11,269	580 (263.1)
	ECF		\$11,709	\$12,529	
FDSB5483	N/A	Custom Panel – 5 Series	\$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	UMRP	MSRP	WT lb (kg)
PBIRFTKSS	N/A	Flush mount trim kit	\$129	\$139	10 (4.5)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$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	UMRP	MSRP	WT lb (kg)
VRI7240W (R/L)*	SS	7 Series – Viking Door	\$8,879	\$9,499	450 (202.5)
	ECF		\$9,629	\$10,299	
FRI7240W (R/L)*	N/A	Custom Panel – 7 Series	\$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	UMRP	MSRP	WT lb (kg)
RWFDISP	N/A	Replacement water filter	\$74	\$79	5 (2.3)
RBZB7VT	N/A	BlueZone replacement bulb - vertical	\$99	\$109	2 (0.9)
CKVBI	N/A	Connector Kit (must use when installing two units side-by-side)	\$349	\$374	15 (6.8)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$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	UMRP	MSRP	WT lb (kg)
VFI7240W (R/L)*	SS	7 Series – Viking Door	\$8,999	\$9,629	450 (202.5)
	ECF		\$9,749	\$10,429	
FFI7240W (R/L)*	N/A	Custom Panel – 7 Series	\$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	UMRP	MSRP	WT lb (kg)
RWFDISP	N/A	Replacement water filter	\$74	\$79	5 (2.3)
CKVBI	N/A	Connector Kit (must use when installing two units side-by-side)	\$349	\$374	15 (6.8)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$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	UMRP	MSRP	WT lb (kg)
VFI7180W (R/L)*	SS	7 Series – Viking Door	\$8,619	\$9,229	450 (202.5)
	ECF		\$9,359	\$10,019	
FFI7180W (R/L)*	N/A	Custom Panel – 7 Series	\$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	UMRP	MSRP	WT lb (kg)
RWFDISP	N/A	Replacement water filter	\$74	\$79	5 (2.3)
CKVBI	N/A	Connector Kit (must use when installing two units side-by-side)	\$349	\$374	15 (6.8)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$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	UMRP	MSRP	WT lb (kg)
VCRB5303 (R/L)*	SS	Viking Door – 5 Series	\$7,449	\$7,969	525 (227.3)
	ECF		\$8,309	\$8,889	
FDRB5303 (R/L)*	N/A	Custom Panel – 5 Series	\$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	UMRP	MSRP	WT lb (kg)
DDGK603SS	N/A	60"W. grille kit (includes FCKTSS center trim kit)	\$464	\$499	21 (9.5)
DDGK663SS	N/A	66"W. grille kit (includes FCKTSS center trim kit)	\$474	\$509	23 (10.4)
PBIRFTKSS	N/A	Flush mount trim kit – VCRB	\$129	\$139	10 (4.5)
FCKTSS	N/A	Center trim kit – FDRB	\$119	\$129	5 (2.3)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$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	UMRP	MSRP	WT lb (kg)
VCRB5363 (R/L)*	SS	Viking Door – 5 Series	\$7,449	\$7,969	590 (256.5)
	ECF		\$8,409	\$8,999	
FDRB5363 (R/L)*	N/A	Custom Panel – 5 Series	\$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	UMRP	MSRP	WT lb (kg)
DDGK663SS	N/A	66"W. grille kit (includes FCKTSS center trim kit)	\$474	\$509	23 (10.4)
DDGK723SS	N/A	72"W. grille kit (includes FCKTSS center trim kit)	\$509	\$549	25 (11.3)
PBIRFTKSS	N/A	Flush mount trim kit – VCRB	\$129	\$139	10 (4.5)
FCKTSS	N/A	Center trim kit – FDRB	\$119	\$129	5 (2.3)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$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	UMRP	MSRP	WT lb (kg)
VCFB5303 (R/L)*	SS	Viking Door – 5 Series	\$7,549	\$8,079	550 (249.5)
	ECF		\$8,409	\$8,999	
FDFB5303 (R/L)*	N/A	Custom Panel – 5 Series	\$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	UMRP	MSRP	WT lb (kg)
DDGK603SS	N/A	60"W. grille kit (includes FCKSS center trim kit)	\$464	\$499	21 (9.5)
DDGK663SS	N/A	66"W. grille kit (includes FCKSS center trim kit)	\$474	\$509	23 (10.4)
PBIRFTKSS	N/A	Flush mount trim kit – VCFB	\$129	\$139	10 (4.5)
FCKSS	N/A	Center trim kit – FDFB	\$119	\$129	5 (2.3)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$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	UMRP	MSRP	WT lb (kg)
VCFB5363 (R/L)*	SS	Viking Door – 5 Series	<b>\$7,559</b>	<b>\$8,089</b>	605 (274.4)
	ECF		\$8,519	\$9,119	
FDFB5363 (R/L)*	N/A	Custom Panel – 5 Series	\$7,259	\$7,769	570 (258.5)

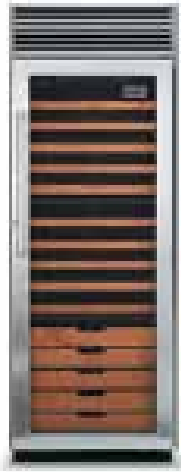
ECF - Exclusive Color Finishes include Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)

\* R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
DDGK663SS	N/A	66"W. grille kit (includes FCTKSS center trim kit)	\$474	\$509	23 (10.4)
DDGK723SS	N/A	72"W. grille kit (includes FCTKSS center trim kit)	\$509	\$549	25 (11.3)
PBIRFTKSS	N/A	Flush mount trim kit – VCFB	\$129	\$139	10 (4.5)
FCTKSS	N/A	Center trim kit – FDFB	\$119	\$129	5 (2.3)
PHK528SS	N/A	Professional stainless steel handle (1 piece / 28")	\$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	UMRP	MSRP	WT lb (kg)
VCWB301 (R/L)*	SS	Viking Clear Glass Door – 5 Series	\$10,169	\$10,879	560 (252)

\* R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
PBIRFTKSS	N/A	Flush mount trim kit – VCWB	\$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	UMRP	MSRP	WT lb (kg)
VRUI5240G (R/L)*	SS	Viking Clear Glass Door – 5 Series	\$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	UMRP	MSRP	WT lb (kg)
VDUI5240D	SS	Viking – 5 Series	\$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	UMRP	MSRP	WT lb (kg)
VBUI5150G (R/L)*	SS	Viking Clear Glass Door – 5 Series	\$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	UMRP	MSRP	WT lb (kg)
VBUI5240G (R/L)*	SS	Viking Clear Glass Door – 5 Series	\$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	UMRP	MSRP	WT lb (kg)
VWUI5150G (R/L)*	SS	Viking Clear Glass Door – 5 Series	\$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	UMRP	MSRP	WT lb (kg)
VWUI5240G (R/L)*	SS	Viking Clear Glass Door – 5 Series	\$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	UMRP	MSRP	WT lb (kg)
<b>FGIM515</b>	N/A	Gravity Drain – 5 Series – Accepts custom panel or Viking door panel	\$3,309	\$3,539	113 (50.9)
<b>FPIM515</b>	N/A	Drain Pump – 5 Series– Accepts custom panel or Viking door panel	\$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	UMRP	MSRP	WT lb (kg)
<b>FGNI515</b>	N/A	Gravity Drain – 5 Series– Accepts custom panel or Viking door panel	\$3,919	\$4,199	124 (56.2)
<b>FPNI515</b>	N/A	Drain Pump – 5 Series– Accepts custom panel or Viking door panel	\$4,189	\$4,489	129 (58.5)

**ACCESSORIES**

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



**CLEAN UP UMRP 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	UMRP	MSRP	WT lb (kg)
<b>VDWU524</b>	SS	Stainless Steel Door Panel	\$1,539	\$1,647	102 (46.2)
<b>VDWU524WS</b>	SS	Stainless Steel Door Panel – Water Softener	\$1,639	\$1,754	102 (46.2)
<b>FDWU524</b>	N/A	Custom Panel	\$1,429	\$1,529	97 (44)
<b>FDWU524WS</b>	N/A	Custom Panel – Water Softener	\$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	UMRP	MSRP	WT lb (kg)
<b>VDWU324</b>	SS	Stainless Steel Door Panel	\$1,149	\$1,229	97 (44)
<b>FDWU324</b>	N/A	Custom Panel	\$1,039	\$1,112	97 (44)

## ACCESSORIES

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
<b>PDDP524</b>	ECF	Viking Door Panel (for use with FDWU models, exclusive finishes)	\$719	\$769	14 (6.3)
<b>PHK23SS</b>	N/A	Viking Handle Kit	\$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 UMRP 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	UMRP	MSRP	WT lb (kg)
VQGI5300L	SS	30"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	\$4,309	\$4,609	231 (104.8)
VQGI5300N	SS	30"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	\$4,309	\$4,609	231 (104.8)
VQGI5360L	SS	36"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	\$6,009	\$6,429	278 (126.1)
VQGI5360N	SS	36"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	\$6,009	\$6,429	278 (126.1)
VQGI5420L	SS	42"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	\$6,639	\$7,099	338 (153.3)
VQGI5420N	SS	42"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	\$6,639	\$7,099	338 (153.3)
VQGI5540L	SS	54"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	\$7,969	\$8,529	421 (191.0)
VQGI5540N	SS	54"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	\$7,969	\$8,529	421 (191.0)

**ACCESSORIES**

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
VIJ5300	N/A	Insulated Jacket for 30"W. Grill	\$729	\$779	58 (26.3)
VIJ5360	N/A	Insulated Jacket for 36"W. Grill	\$759	\$814	58 (26.3)
VIJ5420	N/A	Insulated Jacket for 42"W. Grill	\$779	\$834	71 (32.2)
VIJ5540	N/A	Insulated Jacket for 54"W. Grill	\$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	UMRP	MSRP	WT lb (kg)
VQGFS5300L	SS	30"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	\$4,919	\$5,269	352 (159.7)
VQGFS5300N	SS	30"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	\$4,919	\$5,269	352 (159.7)
VQGFS5360L	SS	36"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	\$7,369	\$7,889	403 (182.8)
VQGFS5360N	SS	36"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	\$7,369	\$7,889	403 (182.8)
VQGFS5420L	SS	42"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	\$7,969	\$8,529	524 (237.7)
VQGFS5420N	SS	42"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	\$7,969	\$8,529	524 (237.7)
VQGFS5540L	SS	54"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	\$9,929	\$10,629	627 (284.4)
VQGFS5540N	SS	54"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	\$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	UMRP	MSRP	WT lb (kg)
VQGSB5130L	SS	13”W. Double Side Burner (LP/Propane)	\$1,449	\$1,549	48 (21.8)
VQGSB5130N	SS	13”W. Double Side Burner (Natural)	\$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	UMRP	MSRP	WT lb (kg)
VQGPB5200L	SS	20”W. Power Burner - (LP/Propane)	\$2,139	\$2,289	78 (35.9)
VQGPB5200N	SS	20”W. Power Burner - (Natural)	\$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	UMRP	MSRP	WT lb (kg)
VQEWD5300	SS	30"W. Warming Drawer	\$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	UMRP	MSRP	WT lb (kg)
VQEWD5420	SS	42"W. Convenience Center with 30"W. Warming Drawer	\$3,389	\$3,629	215 (97.5)

## Accessories

## Outdoor Access Door and Drawers

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

## Outdoor Grill Vinyl Covers

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

## Outdoor Grill Accessories

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
LASK	N/A	Accessory Switch Kit - Switch & transformer to operate an accessory	\$59	\$64	8 (3.6)
LPEK	N/A	12 foot extension cord between Grill and Accessory	\$24	\$29	1 (0.5)
PROLPK	N/A	Professional 30"/42"/54" Grills NG to LP Conv Kit	\$89	\$94	3 (1.4)
PRONGK	N/A	Professional 30"/42"/54" Grills LP to NG Conv Kit	\$59	\$64	3 (1.4)
PRELPK	N/A	Professional 36" Grills NG to LP Conv Kit	\$69	\$74	3 (1.4)
PRENGK	N/A	Professional 36" Grills LP to NG Conv Kit	\$34	\$39	1 (0.5)
SLPK	N/A	Side Burners - NG to LP Conversion Kit (one orifice)	\$9	\$14	1 (0.5)
SNGK	N/A	Side Burners - LP to NG Conversion Kit (one orifice)	\$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	UMRP	MSRP	WT lb (kg)
SD5300	SS	30"W. Storage Drawer – 5 Series	\$994	\$1,064	97 (43.5)
SD5360	SS	36"W. Storage Drawer – 5 Series	\$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	UMRP	MSRP	WT lb (kg)
AD51620	SS	Single Access Door – 5 Series	\$344	\$364	50 (22.5)
AD52820	SS	Double Access Door – 5 Series	\$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	UMRP	MSRP	WT lb (kg)
VWHO3678	SS	36”W. Wall Hood Kit Compatibility: VINV1200/DEV1200/DIL1200	\$1,909	\$2,049	74 (33.3)
VWHO4878	SS	48”W. Wall Hood Kit Compatibility: VINV1200/DEV1200/DIL1200/DEV1500	\$2,479	\$2,659	94 (42.3)
VWHO6078	SS	60”W. Wall Hood Kit Compatibility: VINV1200/DEV1200/DIL1200/DEV1500	\$3,179	\$3,399	114 (51.3)

ACCESSORIES

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
VINV1200	N/A	1200 CFM Interior-Power Ventilator Kit	\$1,004	\$1,079	43 (19.4)
DEV1200	N/A	1200 CFM Exterior-Power Ventilator Kit	\$1,164	\$1,249	44 (20.0)
DEV1500	N/A	1500 CFM Exterior-Power Ventilator Kit	\$1,409	\$1,509	47 (21.3)
DIL1200	N/A	1200 CFM In-Line Blower Kit	\$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)	\$404	\$434	36 (16.3)
ILVK	N/A	Vibration Isolation Kit (in-line only)	\$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	UMRP	MSRP	WT lb (kg)
<b>VRUO5240D (R/L)*</b>	SS	Viking Door – 5 Series	\$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	UMRP	MSRP	WT lb (kg)
<b>VDUO5240D</b>	SS	5 Series	\$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	UMRP	MSRP	WT lb (kg)
<b>FGIM515</b>	N/A	Gravity Drain – 5 Series – Accepts custom panel or Viking door panel	\$3,309	\$3,539	113 (50.9)
<b>FPIM515</b>	N/A	Drain Pump – 5 Series– Accepts custom panel or Viking door panel	\$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	UMRP	MSRP	WT lb (kg)
<b>FGNI515</b>	N/A	Gravity Drain – 5 Series – Accepts custom panel or Viking door panel	\$3,919	\$4,199	124 (56.2)
<b>FPNI515</b>	N/A	Drain Pump – 5 Series– Accepts custom panel or Viking door panel	\$4,189	\$4,489	129 (58.5)

**ACCESSORIES**

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
<b>PIDP515TLSS</b>	N/A	Viking Outdoor SS door panel - LH	\$284	\$304	14 (6.3)
<b>PIDP515TRSS</b>	N/A	Viking Outdoor SS door panel - RH	\$284	\$304	14 (6.3)
<b>DP-FGIM</b>	N/A	Ice Machine Drain Pump	\$544	\$584	5 (2.3)
<b>IMC16OZ</b>	N/A	Ice Machine Cleaner Case	\$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	UMRP	MSRP	WT lb (kg)
VQBO5420	SS	42"W. 5 Series Grill Base	\$2,519	\$2,689	235 (106.6)
VQBO5540	SS	54"W. 5 Series Grill Base	\$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	UMRP	MSRP	WT lb (kg)
VBBO5160	SS	5 Series Double Side Burner Base	\$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	UMRP	MSRP	WT lb (kg)
VBBO5260	SS	5 Series Power Burner Base	\$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	UMRP	MSRP	WT lb (kg)
VURO3200	SS	5 Series UC Refrigeration Base	\$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	UMRP	MSRP	WT lb (kg)
VBO1811	SS	18"W. 2 Drawer Base	\$1,379	\$1,479	141 (63.7)
VBO1830	SS	18"W. 3 Drawer Base	\$2,019	\$2,169	156 (70.8)
VSBO2402	SS	24"W. Sink Base	\$1,379	\$1,479	165 (74.8)
VTPO1810	SS	18"W. Trash Pullout Base	\$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	UMRP	MSRP	WT lb (kg)
VCF90	SS	Corner filler strip (for use in 90° cabinet bends)	\$154	\$164	5 (2.3)
VCF13	SS	Corner filler strip (for use in 135° cabinet bends)	\$199	\$214	5 (2.3)
VFLR4	SS	General filler strip used to separate appliance based cabinets	\$154	\$164	5 (2.3)
VFLR8	SS	General filler strip used to separate appliance based cabinets	\$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.	\$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.	\$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	UMRP	MSRP	WT lb (kg)
VSP30	SS	To finish the side of any base cabinet at the end of a run	\$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	UMRP	MSRP	WT lb (kg)
VBP14	SS	14.5"W. back panel - For use with VBBO5160	\$199	\$214	10 (3.7)
VBP18	SS	18"W. back panel - For use with VBO1811/VBO1830/VTPO1810	\$219	\$234	12 (5.4)
VBP20	SS	20"W. back panel - For use with VBBO5260	\$289	\$309	15 (6.8)
VBP24	SS	24"W. back panel - For use with VSBO2402	\$289	\$309	17 (7.7)
VBP32	SS	32"W. back panel - For use with VURO3200	\$384	\$414	21 (9.5)
VBP42	SS	42"W. back panel - For use with VQBO5420	\$454	\$489	25 (11.3)
VBP54	SS	54"W. back panel - For use with VQBO5540	\$609	\$654	32 (14.5)
VBPFLR4	SS	4"W. back panel - For use with VFLR4	\$174	\$189	5 (2.3)
VBPFLR8	SS	8"W. back panel - For use with VFLR8	\$219	\$234	9 (4.1)



## **3 SERIES UMRP 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 16<sup>1</sup>/<sub>8</sub>"H. x 18<sup>3</sup>/<sub>4</sub>"D. – 4.0 cu. ft.
  - AHAM Standard 23"W. x 16<sup>1</sup>/<sub>8</sub>"H. x 15<sup>3</sup>/<sub>8</sub>"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	UMRP	MSRP	WT lb (kg)
RVGR33025B (NAT)	SS	Five Burner Gas Range	\$4,299	\$4,599	410 (186)
	BK/WH		\$5,049	\$5,399	

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

**ACCESSORIES**

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

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

**ACCESSORIES**

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
RD301BG6SS	N/A	6"H. Backguard	\$209	\$224	14 (6.3)
RD24CSTSS	N/A	Countertop Side Trim	\$154	\$164	2 (.9)
P30CRTSS	N/A	Countertop Rear Trim	\$49	\$54	2 (.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$224	\$239	9 (4.1)
RDPGD	N/A	Portable Griddle/Grill	\$199	\$214	9 (4.1)
RLPKR2	N/A	LP Conversion Kit for Ranges	\$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 25<sup>5</sup>/<sub>16</sub>"W. x 16½"H. x 19½"D. – 4.7 cu. ft.
  - AHAM standard 25<sup>5</sup>/<sub>16</sub>"W. x 16½"H. x 16<sup>13</sup>/<sub>16</sub>"D. – 4.1 cu. ft.
- Shipped standard with island trim

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

ACCESSORIES

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

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

**ACCESSORIES**

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
RLPKC1	N/A	LP Conversion Kit for Cooktops	\$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	UMRP	MSRP	WT lb (kg)
RVEC3305B	SB	5 Burner Electric Cooktop	\$1,429	\$1,529	52 (23.4)
RVEC3365B	SB	5 Burner Electric Cooktop	\$1,669	\$1,789	60 (27.0)
RVEC3456B	SB	6 Burner Electric Cooktop	\$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	UMRP	MSRP	WT lb (kg)
RVSOE330	SS	30"W. Single Oven	\$3,209	\$3,439	258 (117.6)
	BK/WH		\$3,959	\$4,239	
RVDOE330	SS	30"W. Double Oven	\$4,969	\$5,319	384 (174.2)
	BK/WH		\$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 – 17<sup>3</sup>/<sub>8</sub>"W. x 10<sup>1</sup>/<sub>2</sub>"H. x 18<sup>5</sup>/<sub>8</sub>"D.
- Place on countertop or install as a built-in using a trim kit (listed below - sold separately)

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
RVM320	SS	Microwave Oven	\$549	\$589	55 (24.7)
RVMTK330	SS	Built-In Trim Kit	\$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 – 29<sup>5</sup>/<sub>8</sub>"W. x 16<sup>1</sup>/<sub>4</sub>"H. x 15<sup>5</sup>/<sub>8</sub>"D.
- Interior oven cavity – 1.5 cubic ft.
- For use over 30"W. Viking cooking products

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
RVMH330	SS	Conventional Microwave Hood	\$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 – 29<sup>5</sup>/<sub>8</sub>"W. x 16<sup>3</sup>/<sub>8</sub>"H. x 15<sup>5</sup>/<sub>8</sub>"D.
- Interior oven cavity – 1.1 cubic ft.
- For use over 30"W. Viking cooking products

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

**ACCESSORIES**

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
CFOR	N/A	for use with RVMH330	\$29	\$34	1 (.05)
CFOR1	N/A	for use with RVMHC330	\$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	UMRP	MSRP	WT lb (kg)
RVEWD330	SS	30"W. Warming Drawer	\$1,199	\$1,289	90 (40.5)
	BK/WH		\$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	UMRP	MSRP	WT lb (kg)
RVCH330	SS	30”W. /24”D. Chimney Hood	\$1,139	\$1,219	56 (25.2)
	BK/WH		\$1,889	\$2,019	
RVCH336	SS	36”W. /24”D. Chimney Hood	\$1,249	\$1,339	60 (27.0)
	BK/WH		\$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	UMRP	MSRP	WT lb (kg)
DRK30	SS	for 30”W. hood	\$319	\$344	7 (15.4)
DRK36	SS	for 36”W. hood	\$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	UMRP	MSRP	WT lb (kg)
DCCE1610	SS	for 30” & 36”W. RVCH hoods	\$209	\$224	8 (3.6)



**Replacement Charcoal Filters**

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

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

### Interior Power Ventilator Kit

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

### Exterior Power Ventilator Kits

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

### ACCESSORIES

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
ARKD	N/A	Non-duct recirculation kit	\$419	\$449	5 (2.3)
BPFD	N/A	Non-duct filter replacement	\$99	\$109	1 (0.5)
ATKD8	N/A	Transition to 8” round	\$149	\$159	3 (1.4)
ATKD10	N/A	Transition to 10” round	\$149	\$159	3 (1.4)
RCVD8	N/A	Front panel rough-in for remote flex blower 8”	\$89	\$99	2 (0.9)
RCVD10	N/A	Front panel rough-in for remote blower 10”	\$89	\$99	2 (0.9)
VACE36	N/A	End Caps for 36-3/4”W. cooktop	\$89	\$99	1 (0.5)
AXKD2	N/A	2’ of flexible duct	\$99	\$109	3 (1.4)
AXD5	N/A	Extension Cable (For flex blower remote use)	\$69	\$74	1 (0.5)
FSVRVED30SS	N/A	Filler strip for 30”W. range	\$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	UMRP	MSRP	WT lb (kg)
<b>RVRF3361</b>	SS	3 Series Refrigerator	\$3,479	\$3,729	327 (148.7)

### ACCESSORIES

Model	Finish	Description	UMRP	MSRP	WT lb (kg)
<b>RWFVRF1</b>	N/A	Replacement water filter	\$69	\$74	5 (2.3)
<b>RAFVRF</b>	N/A	Replacement air filter	\$29	\$34	2 (0.9)
<b>GKRVRFSS</b>	N/A	Top Grille Kit	\$284	\$304	10 (4.5)
<b>STKRVRFSS</b>	N/A	Side Trim Kit	\$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	UMRP	MSRP	WT lb (kg)
<b>VDWU324</b>	SS	Stainless Steel Door Panel	\$1,149	\$1,229	102 (46.2)
<b>FDWU324</b>	N/A	Custom Panel	\$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	UMRP	MSRP	WT lb (kg)
<b>VDWU524</b>	SS	Stainless Steel Door Panel	\$1,539	\$1,647	102 (46.2)
<b>VDWU524WS</b>	SS	Stainless Steel Door Panel – Water Softener	\$1,639	\$1,754	102 (46.2)
<b>FDWU524SS</b>	N/A	Custom Panel	\$1,429	\$1,529	97 (44)
<b>FDWU524WSSS</b>	N/A	Custom Panel – Water Softener	\$1,539	\$1,647	97 (44)

### ACCESSORIES

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