

VIKING

BUILT-IN SURFACE COOKING



VIKING®

Professional Performance for the Home™



When creating a dream kitchen, there's one universal truth: no one dreams alike. Fortunately, our built-in rangetops, cooktops, and gas woks offer the versatility of being placed exactly where you envision them. Plus, unchained from a particular oven, they can be mixed and matched to your heart's content.

There are even plenty of design options, from the bold Professional line to the sleek Designer line. Which means they work with just about any kitchen motif.

The built-in surface cooking appliances open up possibilities.

And your dreams.



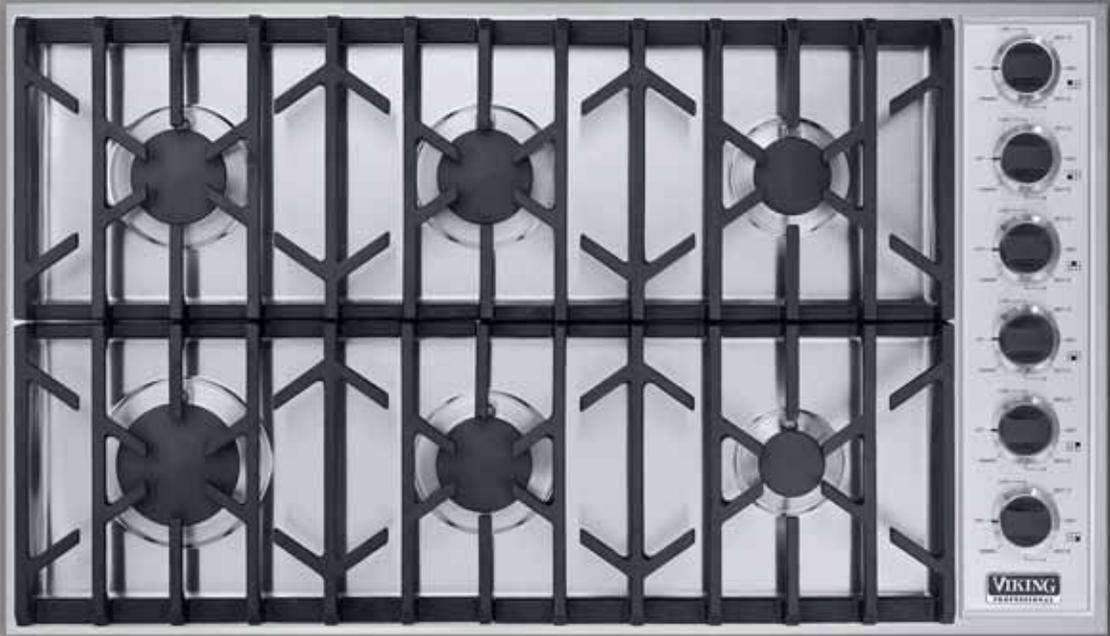




The Viking Professional Line

brings the bold, heavy-duty look and performance of top restaurants to the home.

You may even get the urge to hire prep cooks.



Gas rangetops

Sealed and Open Burner models



Professional power. Convenient location. Gas rangetops give you the freedom to place high-powered precision burners where they best suit your kitchen. Island. Countertop. Wherever you like to cook, you'll have a searing 15,000 BTUs at your disposal. Of course, with the VariSimmer™ setting, you can also rely on the most gentle, consistent heat imaginable. And whether you prefer sealed or open burners, every Viking gas rangetop delivers unrivaled performance as well as cleanability. The hardest decision is deciding exactly where you want to put it.

Commercial-type cooking power

- VariSimmer™ setting provides gentle, even simmering on all surface burners, across the entire cooking vessel surface, even at extra-low heat levels – without the use of unconventional on/off or small center devices
- Automatic electric spark re-ignition; burners light at any position on the knob and re-light if extinguished, even at lowest setting
- Sealed burner rangetops
 - Exclusive VSH™ (VariSimmer-to-High) Pro Sealed Burner System features a unique patented burner and surface design which provides cleanability, plus superior performance at any temperature setting
 - 15,000 BTU brass surface burners with electric spark ignition accommodate an infinite range of settings
- Open burner rangetops
 - 15,000 BTU stainless steel burners with electric spark ignition accommodate an infinite range of settings

Easy operation and cleanup

- Large, easy-to-read knobs with childproof, push-to-turn safety feature

- Automatic electric spark ignition – no standing pilot to re-light, waste energy, or add extra heat to the kitchen
- Heavy-duty, porcelainized, cast-iron removable burner grates provide virtually continuous front-to-rear, left-to-right surface for easy movement of large pots
- Stainless steel landing ledge with solid, welded, seamless finish
- Sealed burner rangetops
 - Exclusive one-piece tooled cooking surface features raised edges around perimeter to seal top and completely contain spills
 - Porcelainized cooking surface for easy cleaning, durability, and long-lasting finish
 - Dishwasher-safe burner caps are easily removed for quick cleaning
- Open burner rangetops
 - Removable porcelain grate supports with separately removable, dishwasher-safe porcelain burner bowls
 - Porcelainized, cast-iron burner caps
 - Removable, pull-out drip tray with roller-bearing glides



VGRT300 Gas 30"
Wide Rangetop



VGRT360 Gas 36"
Wide Rangetops



VGRT421 Gas 42"
Wide Rangetops



VGRT480 Gas 48"
Wide Rangetops



VGRT600 Gas 60"
Wide Rangetops



VGRT480-4GQ – Gas 48" wide
open burner rangetop
in Graphite Gray

The gentle, even heat of the
VariSimmer™ setting is ideal for
adding the finishing touches
to your chocolate mousse.



Optional features available on select gas rangetops:

Griddle/Simmer Plate – 12", 18", or 24" wide

- Commercial-grade, machined steel construction
- Commercial-type, blanchard finish holds cooking oils for stick-resistant cooking
- Thermostatically controlled for precise temperature
 - 24" wide griddle includes separate burner controls for left and right side
 - Control panel light indicates desired temperature has been reached
- Removable grease pan for easy cleanup

Exclusive VSHT™ Pro Sealed Burner System provides superior performance and easy cleanability.



Gas Char-Grill – 12" or 24" wide

- Automatic electric spark re-ignition
- Porcelainized, cast-iron, two-piece grate
- 24" wide char-grill has separate burner controls for left and right side
- Porcelainized flavor-generator plates catch drippings and circulate smoke around food for outdoor-grilled flavor
- Burner shield protects burner from food drippings
- All grill components remove and replace easily for quick cleanup
- Removable grease pan for easy cleanup

Gas Wok/Cooker – 24" wide

- Available on 48" wide open burner rangetops
- 27,500 BTU burner for high heat/fast cooking
- Automatic electric spark ignition
- Two-piece heavy-duty, porcelainized, cast-iron removable burner grate
- Exclusive agency-certified center trivet converts burner grate for use with large stock pots
- 20" wide stainless steel wok with top



VGRT242 Gas 24" Wide Sealed Burner Rangetop



VGRT302 Gas 30" Wide Sealed Burner Rangetop



VGRT362 Gas 36" Wide Sealed Burner Rangetops



VGRT482 Gas 48" Wide Sealed Burner Rangetops

A control panel light indicates that the thermostatically controlled griddle has reached the precise temperature required for your recipe.





VGRT302 – Gas 30" wide sealed burner rangetop

Two porcelainized flavor-generator plates on char-grill catch drippings and circulate smoke around food for outdoor-grilled taste and aroma.



The exclusive one-piece cooking surface features raised edges to completely contain spills.

Electric rangetop



The Viking electric rangetop domesticated commercial cooking. But it hasn't lost any of its fire. Well, figuratively speaking.

QuickCook™ surface elements harness professional performance with ribbon technology – reaching full power in a blazing three seconds. High infrared transmission allows for faster cooking with any cookware. Surface elements offer a wide range of wattages and sizes, and a special bridge element creates a continuous cooking surface between the front and rear elements. And the extra-durable glass ceramic surface eliminates any nooks and crannies, so these rangetops clean up even more quickly than they cook.

Commercial-type cooking power

- QuickCook™ surface elements utilize ribbon technology – elements reach full power in about three seconds
- Bridge element between right front and right rear elements creates a continuous heated surface; excellent for griddling with optional accessory
- Wide range of surface element sizes and wattages
 - Left front – 6 1/2", 1,500-watt element
 - Left rear – (dual element) – 9", 2,500-watt/6", 1,000-watt element
 - Right front – 7", 1,800-watt element; 800-watt bridge
 - Right rear – 7", 1,800-watt element
- High infrared transmission for fast cooking, regardless of the type of cookware used

Easy operation and cleanup

- Large, easy-to-read knobs with childproof, push-to-turn safety feature
- Stainless steel landing ledge with solid, welded, seamless finish
- Strong, wear-resistant glass ceramic surface for excellent cleanability



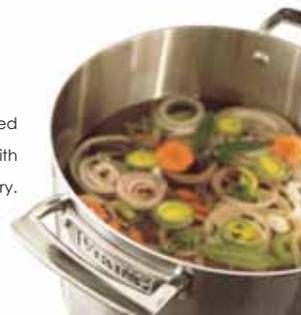


VERT301 – Electric
30" wide rangetop



VERT301 Electric 30"
Wide Rangetop

Bridge element provides a continuous heated surface from front to back, excellent for use with large pots or the portable griddle accessory.



Induction rangetops



Viking induction rangetops deliver heavy-duty efficiency. MagneQuick™ induction power generators utilize an intense magnetic field, instantly transforming your cookware into its own high-powered heat source. The heat stops just as quickly when the cookware is removed. And oversized professional knobs provide precision control over everything. Induction rangetops are also available in hybrid models featuring two QuickCook™ electric radiant elements.

Commercial-type cooking power

- MagneQuick™ induction power generators utilize magnetic energy for superior power, responsiveness and efficiency
- QuickCook™ surface elements utilize ribbon element technology to reach full power in about three seconds
- Commercial-type styling
- Induction/Radiant 30" wide rangetop
 - Left front – (dual element) – 9", 2,500-watt 6", 1,000-watt radiant elements
 - Left rear – 7", 1,500-watt radiant element
 - Right front – 7", 1,200-watt induction element
 - Right rear – 9", 3,300-watt induction element
- All-Induction 30" wide rangetop
 - Left front – 9", 2,700-watt element
 - Left rear – 7", 1,800-watt element
 - Right front – 7", 1,200-watt element
 - Right rear – 9", 3,300-watt element

Easy operation and cleanup

- Large, easy-to-read knobs with childproof, push-to-turn safety feature
- Stainless steel landing ledge with solid, welded, seamless finish
- Strong, wear-resistant glass ceramic surface for excellent cleanability



VCRT301 Induction/Radiant
30" Wide Rangetop



VIRT301 All-Induction
30" Wide Rangetop



Viking cookware and most high-end stainless steel, cast iron, and enamel cookware is compatible with induction. To be sure, test yours with a magnet. If it sticks, you're cooking.



VCRT301-4B – Induction/Radiant
30" wide rangetop



The energy transfer stops quickly when the cookware is removed – leaving the cooktop surface cool to the touch almost immediately.



24" wide gas surface units



Every chef has a specialty. And whether yours is steaks, stews, or stir-fry, you can rely on the convenience and power of these dedicated surface units. Available as a griddle/simmer plate rangetop, char-grill rangetop, or wok/cooker, each model provides perfected performance – all packed into a mere 24 inches. It couldn't be easier to carve out your own niche in the kitchen.

Griddle/simmer plate rangetop

- Commercial-grade, machined steel construction
- Commercial-type, blanchard finish holds cooking oils for stick-resistant cooking
- Thermostatically controlled for precise temperature
- Separate burner controls for left and right side
- Removable grease pan for easy cleanup

Gas char-grill rangetop

- Automatic electric spark ignition/re-ignition
- Porcelainized cast-iron two-piece grate
- Two porcelainized flavor generator plates catch drippings and circulate smoke around food for outdoor-grilled flavor
- Burner shield protects burner from food drippings
- Separate burner controls for left and right side
- All grill components remove and replace easily for quick cleanup
- Removable grease pan for easy cleanup

Gas wok/cooker

- 27,500 BTU burner for high heat/fast cooking
- Automatic electric spark ignition

- Two-piece heavy-duty, porcelainized, cast-iron removable burner grate
- Exclusive agency-certified center trivet converts burner grate for use with large stock pots
- 20" wide stainless steel wok with top (included with product)

Easy operation and cleanup

- Large, easy-to-read knob with childproof, push-to-turn safety feature
- Stainless steel landing ledge with solid, welded, seamless finish
- Designed for built-in installation in standard-depth cabinets
- Removable, pull-out drip tray with roller-bearing glides, full-length handle, and solid welded/finished end caps; removable grease pan



VGGT240 Gas
24" Wide Griddle/Simmer Plate



VGQT240 Gas
24" Wide Char-grill



VGWT240 Gas
24" Wide Wok/Cooker



VGWT240 – Gas 24" wide wok/cooker



The removable center trivet converts the wok into a high-powered burner for use with large stock pots.



Gas cooktops



Now the only thing complicated about transforming your kitchen into a professional kitchen is mastering that hollandaise sauce. Viking gas cooktops fit into almost any existing cutout with little to no modifications. These replacement models immediately empower your countertop with 16,000 BTUs and precision controls. And the sealed burner system keeps everything nice and clean.

Commercial-type cooking power

- Updated styling incorporates refined detailing
- Sealed burners with brass flame ports and porcelain/cast-iron caps
- New 16,000 BTU burner for faster heat up
- Automatic electric spark ignition/re-ignition; burners light at any position on the knob and re-light if extinguished, even at the lowest setting
- Gas 30" wide cooktop
 - Left front – 16,000 BTU high/3,400 BTU low
 - Left rear – 12,000 BTU high/1,700 BTU low
 - Right front – 6,000 BTU high/950 BTU low
 - Right rear – 8,000 BTU high/1,200 BTU low
- Gas 36" wide cooktop
 - Left front – 16,000 BTU high/3,400 BTU low
 - Left rear, center front, and center rear – 12,000 BTU high/1,700 BTU low
 - Right front – 6,000 BTU high/950 BTU low
 - Right rear – 8,000 BTU high/1,200 BTU low

Easy operation and cleanup

- Metal knobs with childproof, push-to-turn safety feature
- Heavy-duty, porcelainized, cast-iron, removable burner grates provide virtually continuous front-to-rear, left-to-right surface for easy movement of large pots
- Customer-removable knobs, grates, and burner ports/caps
- Permanently sealed burners – spills cannot enter burner box
- Large, separate spill-collection areas
 - 30" wide cooktop – two 3 1/2 cup areas
 - 36" wide cooktop – two 4 1/2 cup areas

Replaces most ordinary cooktops

- Overall burner box dimensions designed to fit virtually all 30" and 36" wide cooktop cutouts
- Only "countertop cutout" six-burner cooktop available in 36" width



VGSU103 Gas 30"
Wide Cooktop



VGSU163 Gas 36"
Wide Cooktop



Look for the Replacement Collection icon throughout this brochure, indicating Viking products that can be installed in existing cutouts with little or no cabinetry alterations.



VGSU163 - Gas
36" wide cooktop



Electric cooktops



The only thing cleaner than the glass ceramic surface of Viking electric cooktops is the installation. Designed to fit virtually any existing cutout, these cooktops offer a hassle-free kitchen upgrade. QuickCook™ surface elements reach full power in three seconds—and high infrared transmission allows for faster cooking with all types of cookware. A unique bridge element joins the left front and left rear burners, creating one continuous cooking surface. Who knew versatility could be so easy?

Commercial-type cooking power

- Updated styling reflects refined detailing
- QuickCook™ surface elements utilize ribbon technology – elements reach full power in about three seconds
- Wide range of surface element sizes and wattages
- Bridge element between left front and left rear elements creates a continuous heated surface
- High infrared transmission for fast cooking, regardless of the type of cookware used
- Electric 30" wide cooktop
 - Left front – 7", 1,800-watt element; 800-watt bridge
 - Left rear – 7", 1,800-watt element
 - Right front – 6 1/2", 1,500-watt element
 - Right rear – (dual element) – 9", 2,500-watt/6", 1,000-watt element

- Electric 36" wide cooktop
 - Left front – (dual element) – 8 1/4", 2,200-watt/4 3/4", 750-watt element
 - Left rear – 6 1/2", 1,500-watt element
 - Center front – 7", 1,800-watt element; 800-watt bridge
 - Center rear – 7", 1,800-watt element
 - Right front – 6", 1,200-watt element
 - Right rear – (dual element) – 9", 2,500-watt/6", 1,000-watt element

Easy operation and cleanup

- Glass ceramic top with stainless steel frame/control panel
 - Extremely durable, wear-resistant surface
- Metal knobs with childproof, push-to-turn safety feature
- Smooth, wear-resistant glass ceramic surface for excellent cleanability
- Customer-removable knobs
- Overall/burner box dimensions designed to fit the majority of similarly sized cooktop cutouts



Different-sized elements make it possible to stir-fry broccoli while simmering soup.





VECU166 – Electric 36" wide
 cooktop with optional 36" wide
 VIPR161 downdraft



VECU106 Electric 30"
 Wide Cooktop



VECU166 Electric 36"
 Wide Cooktop



Induction cooktops



Amaze your guests before the first course is even served. Induction cooking creates heat with magnetic power. MagneQuick™ induction power generators create a magnetic field, which reacts with iron in the base of the cookware – instantly transforming the pot or pan into a very powerful and highly responsive heat source. The energy transfer stops just as quickly when the cookware is removed – leaving the cooktop surface cool to the touch almost immediately.

But old habits die hard – especially in the kitchen. So Viking induction cooktops are also available in hybrid models, which include the more traditional, but no less incredible, QuickCook™ electric radiant elements.

Commercial-type cooking power

- MagneQuick™ induction power generators utilize magnetic energy for superior power, responsiveness, and efficiency

- QuickCook™ surface elements on the induction/radiant models utilize ribbon element technology to reach full power in about three seconds

- Commercial-type styling

- Induction/Radiant 30" wide cooktop

- Left front – (dual element) – 9", 2,500-watt 6", 1,000-watt radiant elements
- Left rear – 7", 1,500-watt radiant element
- Right front – 7", 1,800-watt induction element
- Right rear – 9", 3,300-watt induction element

- Induction/Radiant 36" wide cooktop

- Left front – (dual element) – 9", 2,500-watt 6", 750-watt radiant elements
- Left rear – 7", 1,500-watt radiant element
- Center front – 7", 1,800-watt radiant element
- Center rear – 7", 1,800-watt radiant element; 800-watt bridge

- Right front – 7", 1,800-watt induction element

- Right rear – 9", 3,300-watt induction element

- All-Induction 30" wide cooktop

- Left front – 9", 2,700-watt element

- Left rear – 7", 1,800-watt element

- Right front – 7", 1,200-watt element

- Right rear – 9", 3,300-watt element

- All-Induction 36" wide cooktop

- Left front – 7", 1,800-watt element

- Left rear – 9", 2,700-watt element

- Center front – 9", 2,700-watt element

- Center rear – 7", 1,800-watt element

- Right front – 7", 1,200-watt element

- Right rear – 9", 3,300-watt element

Easy operation and cleanup

- Strong, wear-resistant glass ceramic surface with stainless steel frame/control panel

- Metal knobs with childproof, push-to-turn safety feature



VCCU105
Induction/Radiant
30" Wide Cooktop



VCCU165
Induction/Radiant
36" Wide Cooktop



VICU105 All-Induction
30" Wide Cooktop



VICU165 All-Induction
36" Wide Cooktop



VCCU165 – Induction/Radiant
36" wide cooktop



Kitchen or dining room, the 1,800 watt portable induction unit delivers the efficiency, safety, and control of induction cooking in a convenient single-burner unit.





The Designer Collection

comes with the same high performance of the Professional line, but adds a striking look that's modern and svelte. It commands attention, yet blends in with quiet subtleness.



Continuous grate gas rangetops



Designer Series continuous grate gas rangetops cook as good as they look. The stylish arcs of the continuous steel grate actually serve a purpose – allowing easy movement of sizzling cookware. And underneath, sealed burners deliver up to 16,000 BTUs of professional performance.

Commercial-type cooking power

- Sealed burners with brass flame ports and porcelain/cast iron caps
- New 16,000 BTU burner for faster heat up
- Automatic electric spark ignition/re-ignition; burners light at any position on the knob and re-light if extinguished, even at the lowest setting
- Gas 30" wide rangetop
 - Left front – 16,000 BTU high/3,400 BTU low
 - Left rear – 12,000 BTU high/1,700 BTU low
 - Right front – 6,000 BTU high/950 BTU low
 - Right rear – 8,000 BTU high/1,200 BTU low
- Gas 36" wide rangetop
 - Left front – 12,000 BTU high/1,700 BTU low
 - Left rear – 10,000 BTU high/1,500 BTU low
 - Center – 16,000 BTU high/3,400 BTU low
 - Right front – 6,000 BTU high/950 BTU low
 - Right rear – 8,000 BTU high/1,200 BTU low

Easy operation and cleanup

- Durable stainless steel knobs with childproof, push-to-turn safety feature
 - Soft-touch, slip-proof rubber grips for easy handling
- Customer-removable knobs, grates, and burners/caps
- Permanently sealed burners – spills cannot enter burner box
- One-piece, extremely durable steel top
 - Separate spill collection areas; each area holds up to 1 1/2 quarts of liquid spillover
- Grate design provides continuous surface for easy movement of pots





DGRT360 – Gas 36" wide
continuous grate rangetop



DGRT300 Gas 30"
Wide Continuous
Grate Rangetop



DGRT360 Gas 36"
Wide Continuous
Grate Rangetop

Spill-proof sealed burners with automatic re-ignition ensure success with even the most delicate sauces.



Electric rangetops



Designer Series electric rangetops upgrade countertops in both form and function. The sleek lines of glass and steel look powerful just sitting there. But with the twist of a beveled knob, the QuickCook™ surface elements reach full power in three seconds. An 800-watt “bridge” element transforms the left side of the cooking surface into one giant griddle. And high-infrared transmission means faster cooking no matter the cookware.

Commercial-type cooking power

- QuickCook™ surface elements utilize ribbon technology – elements reach full power in about three seconds
- Wide range of surface element sizes and wattages
- Electric 30" wide rangetop
 - Left front – 7", 1,800-watt element
 - Left rear – 7", 1,800-watt element
 - 800-watt “bridge” element between left front and left rear elements; excellent for griddling with optional accessory
 - Right front – 6 1/2", 1,500-watt element
 - Right rear (dual element) – 9", 2,500-watt/6", 1,000-watt element

- Electric 36" wide rangetop
 - Left front – 7", 1,800-watt element/800-watt bridge
 - Left rear – 7", 1,800-watt element
 - Center (dual element) - 12", 2,700-watt/8 1/4", 1,700-watt element
 - Right front – 6 1/2", 1,500-watt element
 - Right rear (dual element) – 8 1/4", 2,200-watt/4 3/4", 750-watt element
- High infrared transmission for fast cooking, regardless of the type of cookware used

Easy operation and cleanup

- Durable control knobs made of solid stainless steel with childproof, push-to-turn safety feature
 - Soft-touch, slip-proof rubber grips for easy handling
- Customer-removable knobs
- Strong, wear-resistant glass ceramic surface with stainless steel frame
- Smooth glass offers excellent cleanability



DERT301 Electric 30" Wide Rangetop



DERT361 Electric 36" Wide Rangetop



DERT301 – Gas 30" wide
electric rangetop



QuickCook™ elements reach
full power in a searing three seconds.

Continuous grate gas cooktops



Welcome to Home Ergonomics 101. There has perhaps never been a cooktop easier to cook with than a Viking continuous grate model. The long, slight curves of the shared grate make it a breeze to slide stew-laden pots or utilize multiple burners beneath exceptionally large cookware. A high-performance sealed burner system coupled with the partitioned one-piece steel top contains any spills for quick cleanup. And childproof soft-touch knobs control all 14,000 BTUs of cooking power with exceptional precision.

Commercial-type cooking power

- Sealed burners with brass flame ports and porcelainized, cast-iron burner caps
- Gas 30" wide cooktop
 - Left front – 14,000 BTU high/2,000 BTU low
 - Left rear – 12,000 BTU high/1,700 BTU low
 - Right front – 6,000 BTU high/950 BTU low
 - Right rear – 8,000 BTU high/1,200 BTU low
- Gas 36" wide cooktop
 - Left front – 12,000 BTU high/1,700 BTU low
 - Left rear – 10,000 BTU high/1,500 BTU low
 - Center – 14,000 BTU high/2,000 BTU low
 - Right front – 6,000 BTU high/950 BTU low
 - Right rear – 8,000 BTU high/1,200 BTU low

- Automatic electric spark ignition/re-ignition; burners light at any position on the knob and re-light if extinguished, even at lowest setting

Easy operation and cleanup

- Durable stainless steel knobs with childproof, push-to-turn safety feature
 - Soft-touch, slip-proof rubber grips for easy handling
- Customer-removable knobs, grates, and burners/caps
- Permanently sealed burners – spills cannot enter burner box
- One-piece, extremely durable steel top
 - Separate spill collection areas; each area holds up to 1 1/2 quarts of liquid spillover
- Grate design provides continuous surface for easy movement of pots
- Overall/burner box dimensions designed to fit the majority of similarly sized cooktop cutouts

The unique design of the cooktop offers a continuous grate for easy movement of pots and pans.





DGSU160 – Gas 36" wide
continuous grate cooktop



DGSU100 Gas 30"
Wide Cooktop



DGSU160 Gas 36"
Wide Cooktop



Gas cooktops



Haute couture meets haute cuisine. Designer series gas cooktops couple professional performance with sleek design. Beneath the stunning curves and ergonomic knobs lies heavy-duty cooking power. High performance burners and precision controls provide the tools to cook any dish you dream up – while the sealed burner system and ceramic glass top allow for easy cleanup of any mess.

Commercial-type cooking power

- Sealed burners with brass flame ports and porcelain/cast-iron caps
- Automatic electric spark ignition/re-ignition; burners light at any position on the knob and re-light if extinguished, even at lowest setting
- Gas 30" wide cooktop
 - Left front – 14,000 BTU high/2,000 BTU low
 - Left rear – 12,000 BTU high/1,700 BTU low
 - Right front – 6,000 BTU high/950 BTU low
 - Right rear – 8,000 BTU high/1,200 BTU low
- Gas 36" wide cooktop
 - Left front – 12,000 BTU high/1,700 BTU low
 - Left rear – 10,000 BTU high/1,500 BTU low
 - Center – 14,000 BTU high/2,000 BTU low
 - Right front – 6,000 BTU high/950 BTU low
 - Right rear – 8,000 BTU high/1,200 BTU low

- Gas 45" wide cooktop
 - Left front – 12,000 BTU high/1,700 BTU low
 - Left rear – 8,000 BTU high/1,200 BTU low
 - Left center – 10,000 BTU high/1,500 BTU low
 - Right center – 14,000 BTU high/2,000 BTU low
 - Right front – 8,000 BTU high/1,200 BTU low
 - Right rear – 6,000 BTU high/950 BTU low

Easy operation and cleanup

- Durable control knobs made of solid stainless steel with childproof, push-to-turn safety feature
 - Soft-touch, slip-proof rubber grips for easy handling
- Customer-removable knobs, grates, and burner ports/caps
- Permanently sealed burners – spills cannot enter burner box
- Easy-to-clean burners mounted in durable, wear-resistant ceramic glass surface
- Overall/burner box dimensions designed to fit the majority of similarly sized cooktop cutouts



DGCU105 Gas 30"
Wide Cooktop



DGCU165 Gas 36"
Wide Cooktop



DGCU155 Gas 45"
Wide Cooktop



DGCU165 – Gas 36" wide
cooktop in Stainless Steel/Black



Permanently sealed burners allow
for quick and easy cleanup.

Electric cooktops



Minimalist design. Unbridled performance. The stainless contours and ceramic glass surface present a marvelously sleek piece. But with a quick twist of the ergonomic knobs, the QuickCook™ elements spring to life – reaching full power in three seconds. And high infrared heat transmission quickens cooking time no matter what the cookware. A special bridge element creates a continuous cooking surface, perfect for griddling or large pots and pans. And the wear-resistant glass makes it easy to keep everything dazzling.

Commercial-type cooking power

- QuickCook™ surface elements utilize ribbon technology – elements reach full power in about three seconds
- Wide range of surface element sizes and wattages
- Bridge element between left front and left rear elements creates a continuous heated surface; excellent for griddling with optional accessory
- High infrared transmission for fast cooking, regardless of the type of cookware used
- Electric 30" wide cooktop
 - Left front – 7", 1,800-watt element; 800-watt bridge
 - Left rear – 7", 1,800-watt element
 - Right front – 6 1/2", 1,500-watt element
 - Right rear (dual element) – 9", 2,500-watt/6", 1,000-watt elements
- Electric 36" wide cooktop
 - Left front – 7", 1,800-watt element; 800-watt bridge
 - Left rear – 7", 1,800-watt element
 - Center (dual element) – 9", 2,500-watt/6", 1,000-watt elements
 - Right front – 6 1/2", 1,000-watt element

- Right rear (dual element) – 8 1/4", 2,200-watt/4 3/4", 750-watt elements
- Electric 45" wide cooktop
 - Left front – 7", 1,800-watt element; 800-watt bridge
 - Left rear – 7", 1,800-watt element
 - Left center (dual element) – 9", 2,500-watt/6", 1,000 watt elements
 - Right center – 6", 1,200-watt element
 - Right front – 6 1/2", 1,500-watt element
 - Right rear (dual element) – 8 1/4", 2200-watt/4 3/4", 750-watt elements

Easy operation and cleanup

- Durable control knobs made of solid stainless steel with childproof, push-to-turn safety feature
 - Soft-touch, slip-proof rubber grips for easy handling
- Customer-removable knobs
- Strong, wear-resistant glass ceramic surface with stainless steel frame
- Smooth glass offers excellent cleanability
- Overall/burner box dimensions designed to fit the majority of similarly sized cooktop cutouts



Ergonomically designed knobs offer slip-proof grips.



DECU165 – Electric 36" wide
cooktop in Stainless Steel/White



DECU105 Electric 30"
Wide Cooktop



DECU165 Electric 36"
Wide Cooktop



DECU155 Electric 45"
Wide Cooktop



Accessories

Cooking accessories – rangetops and cooktops

- "V" grates (GTV – Professional gas open burner rangetops)
 - Porcelain/cast-iron grates replace standard surface grates (two per carton)
 - Available in Black (BK) or Gray (GY)
- Wok grate (WGT – Professional gas open burner rangetops; SBWGT – Professional gas sealed burner rangetops)
 - Porcelain/cast-iron grate to use in place of surface grate
 - WGT available in Black (BK) or Gray (GY); SBWGT available in Black (BK)
- Wok ring (PWRG6 – Professional gas rangetops and cooktops; DGS-WRG – Designer continuous grate gas cooktops)
 - Stainless steel fits securely on standard surface grate
- Portable griddle (PGD4 – Professional gas open burner rangetops; SB-PGD4 – Professional gas sealed burner rangetops; SU-PGD – Professional gas cooktops; GC-PGD – Professional electric rangetops; DGC-PGD – Designer gas cooktops; DEC-PGD – Designer electric cooktops)
 - Cast-aluminum, non-stick finish on cooking surface
 - Grease trough
 - Fits over standard surface grates/elements
 - Can also be used to quickly defrost frozen foods
- Hardwood cover (CCH – Professional gas open burner rangetops; SB-CCH – Professional gas sealed burner rangetops; SU-CCH – Professional gas cooktops)
 - Maple hardwood "butcher block" construction
 - Fits over standard surface grates, griddle, or grill
 - Can also be used as cutting board
- Hardwood cutting board (HCB – fits 12" wide griddle/simmer plate; HCB18 – fits 18" wide griddle/simmer plate)
 - Maple hardwood "butcher block" construction
- Stainless steel covers (SCG12C – 12" wide griddle cover; SCG18C – 18" wide griddle cover; SCG24C – 24" wide

two-piece griddle cover; SCQ12C – 12" wide grill cover; SCQ24C – 24" wide two-piece grill cover)

- Stainless steel cover with Professional handle for use with Professional gas rangetops with a griddle/simmer plate or char-grill
- Separate griddle and grill covers are not interchangeable
- Fit over griddle/simmer plate or over standard grill grates
- Grill cover can be used over surface burners to prevent splatters when grilling
- Do not have to be removed when operating adjacent surface burners (prevents spillage into griddle or grill area when using burners)
- Griddle cleaning kit (GCK)
 - Fast and easy commercial-grade cleaning system
 - Contains enough for 25+ cleanings
 - For use on steel griddles only
 - Kit includes: 32 oz. quick clean griddle cleaner, one pad holder, one pack of ten griddle polishing pads, one squeegee, and cleaning instruction sheet

Installation accessories – rangetops and indoor wok

- Stainless steel 6" high backguard
 - Gas open burner rangetops, griddle/grill/wok rangetops, electric rangetop (T24BG6, T30BG6, T36BG6, T42BG6, T48BG6, T60BG6)
 - Gas sealed burner rangetops (B24BG6, B30BG6, B36BG6, B48BG6)
- Stainless steel 10" high backguard (available on 36" and 48" wide models only)
 - Gas open burner rangetops (T36BG10, T48BG10)
 - Gas sealed burner rangetops (B36BG10, B48BG10)



"V" grates



Wok grate



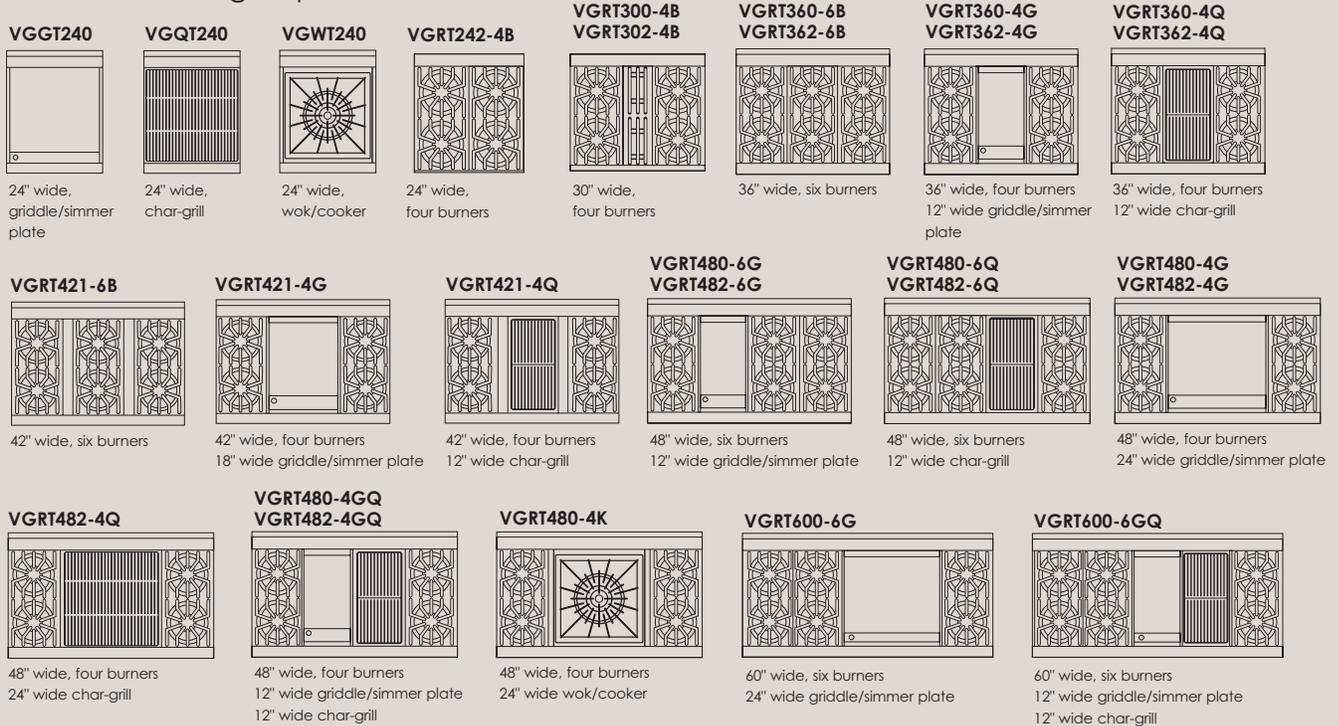
Wok ring



Portable griddle

Gas surface configurations

Professional rangetops



■ Stainless steel high shelf

- Gas open burner rangetops, griddle/grill/wok rangetops, electric rangetop (T24HS24, T30HS24, T36HS24, T42HS24, T48HS24, T60HS24)
- Gas sealed burner rangetops (B24HS24, B30HS24, B36HS24, B48HS24)

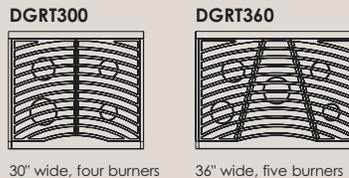
■ Stainless steel island trim

- Gas open burner rangetops, griddle/grill/wok rangetops, electric rangetop (T24TII, T30TII, T36TII, T42TII, T48TII, T60TII)
- Gas sealed burner rangetops (B24TII, B30TII, B36TII, B48TII)

■ Stainless steel countertop side trim

- Gas open burner rangetops and wok (T24CST)
- Gas griddle and grill rangetops (TECST)
- Gas sealed burner rangetops/electric rangetop (TE24CST)

Designer rangetops



Accessories are available separately to enhance professional performance and appearance. A backguard, high-shelf, or island trim must be used for all rangetop and wok/cooker installations.



Hardwood cover



Hardwood cutting board



Stainless steel covers



Griddle cleaning kit

Design integrity



Consistency in both performance and design should be a major consideration when building or remodeling a home. With the complete Viking indoor or outdoor kitchen, every single product works together in form and function with the same level of excellence. It's something Viking calls Design Integrity.™

Viking is the only company that offers complete ultra-premium kitchens – so Viking is also the only company that can offer truly consistent design, while delivering the quality and performance that makes Viking the true market leader. Across all product categories, the knobs, handles, bezels, curves, angles, and lines all follow the same design cues – even the grain of stainless is the same from product to product. This enables the designer to create a perfectly harmonious kitchen in one of three Viking product offerings – Professional Indoor, Designer Indoor, or Professional Outdoor.

You wouldn't install mismatched cabinets and drawers or countertops. Yet design differences are even more dramatic between multiple appliance manufacturers. Traditional or contemporary. Stainless steel or color finish. No matter the look you're going for, no one can match the Viking kitchen and Viking Design Integrity.

Exclusive finishes

Professional products

- Gas rangetops are available in Stainless Steel (SS), Black (BK), White (WH), Metallic Silver (MS), Graphite Gray (GG), Stone Gray (SG), Taupe (TP), Biscuit (BT), Cotton White (CW), Oyster Gray (OG), Golden Mist (GM), Lemonade (LE), Sage (SA), Mint Julep (MJ), Sea Glass (SE), Iridescent Blue (IB), Viking Blue (VB), Pumpkin (PM), Racing Red (RR), Apple Red (AR), Burgundy (BU), Plum (PL), Chocolate (CH), and Cobalt Blue (CB)
 - May be ordered with Brass Trim Option (BR) for drip tray pull, nameplate, knob bezels, and grate support side trim
- Electric and induction rangetops, and gas cooktops are available in Stainless Steel (SS), Black (BK), and White (WH)

- Electric and induction rangetops feature black glass for Stainless Steel (SS) and Black (BK) models; white glass for White (WH) model
- Griddle/simmer plate rangetop and electric rangetop may be ordered with Brass Trim Option (BR) for nameplate, drip tray pull, and knob bezels
- Cooktops may be ordered with Brass Trim Option (BR) for knob bezels, control panel frame, and logo
- Electric and induction cooktops are available in Stainless Steel/Black (SB), featuring black glass and knobs; or Stainless Steel/White (SW), featuring white glass and white knobs
 - May be ordered with Brass Trim Option (BR) for knob bezels, control panel frame, and logo



Warranty highlights

- Gas 48" wide rangetop with wok, indoor wok/cooker, and outdoor wok/cooker are available in Stainless Steel (SS)
 - May be ordered with Brass Trim Option (BR) for nameplate, drip tray pull, and knob bezels

Designer products

- Gas continuous grate cooktops are available in Stainless Steel (SS), Black (BK), White (WH), Metallic Silver (MS), Graphite Gray (GG), Stone Gray (SG), Taupe (TP), Biscuit (BT), Cotton White (CW), Oyster Gray (OG), Golden Mist (GM), Lemonade (LE), Sage (SA), Mint Julep (MJ), Sea Glass (SE), Iridescent Blue (IB), Viking Blue (VB), Pumpkin (PM), Racing Red (RR), Apple Red (AR), Burgundy (BU), Plum (PL), Chocolate (CH), and Cobalt Blue (CB)
 - May be ordered with Brass Trim Option (BR) for knobs
- Gas and electric cooktops are available in Stainless Steel/Black (SB), featuring black glass and knob grip; or Stainless Steel/White (SW), featuring white glass and gray knob grip; frames are stainless steel
 - May be ordered with Brass Trim Option (BR) for knobs

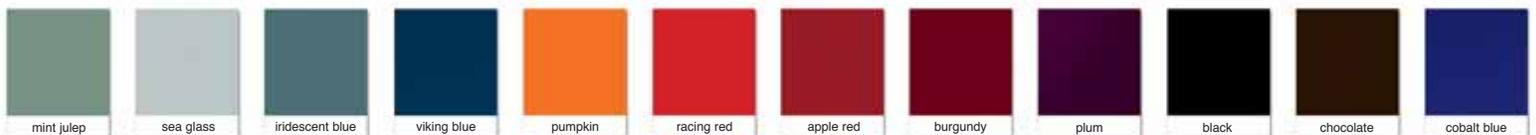
- All brass components have a durable, protective coating for maintenance-free normal use
- Viking uses the most up-to-date processes and best materials available to produce all color finishes. However, slight color variation may be noticed because of the inherent differences in painted parts and porcelain parts, as well as differences in room lighting, product locations, and other factors.

Professional products

- One-year full covers complete unit
- Lifetime limited – stainless steel exterior
- Lifetime limited – rust through on all stainless steel
- Five-year limited – surface burners, griddle tubular burner(s), grill tubular burner, and electric elements components (VGWT outdoor model)
- Ninety-day limited – cosmetic parts such as glass, painted items, and decorative items

Designer products

- One-year full covers complete unit
- Lifetime limited – stainless steel exterior
- Five-year limited – all gas burners and electric elements
- Ninety-day limited – cosmetic parts such as glass, painted items, and decorative items



Basic specifications – Professional gas rangetops

Description	GAS 30", 36", 42", 48", AND 60" WIDE OPEN BURNER			
	VGRT300	VGRT360	VGRT421	VGRT480
Overall Width	29 7/8" (75.9 cm)	35 7/8" (91.1 cm)	42" (106.7 cm)	47 7/8" (121.6 cm)
Overall Height from Bottom	To top of burner grate – 9 1/8" (23.2 cm), to top of island trim – 8 7/8" (22.5 cm), to top of 6" H. backguard – 13 7/8" (35.2 cm), to top of 10" H. backguard (not available on 30" models) – 17 7/8" (45.4 cm), to top of high-shelf – 31 3/8" (79.7 cm)			
Overall Depth from Rear	To end of knobs – 27 3/4" (70.5 cm)			
Cutout Width	30" (76.2 cm)	36" (91.4 cm)	42 1/8" (107.0 cm)	48" (121.9 cm)
Cutout Height	7 1/2" (19.1 cm) Top of grate support should be 3/8" (1.0 cm) above countertop			
Cutout Depth	24" (61.0 cm) minimum; 25 3/4" (65.4 cm) maximum			
Gas Requirements	Accepts standard residential 1/2" (1.3 cm) ID gas service line. Order either natural gas or LP propane; to field			
Electrical Requirements	120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product			
Maximum Amp Usage	.3 amps	6B – .6 amps 4G – 3.9 amps 4Q – .6 amps		6G – 4.2 amps 6Q – .6 amps 4G – 7.2 amps 4GQ – 4.2 amps 4K – .6 amps
Surface Burner Rating	15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)			
Wok Burner Rating	-	-	-	27,500 BTU NAT./LP (8.2 kW NAT./LP)
Griddle Burner Rating	-	12" Wide: 15,000 BTU NAT./ 13,500 BTU LP (4.4 kW NAT./ 4.0 kW LP)	18" Wide: 15,000 BTU NAT./ 13,500 BTU LP (4.4 kW NAT./ 4.0 kW LP)	12" Wide: 15,000 BTU NAT./ 13,500 BTU LP (4.4 kW NAT./4.0 kW LP) 24" Wide: Two 15,000 BTU ea. NAT./ Two 13,500 BTU ea. LP (Two 4.4 kW ea. NAT./ Two 4.0 kW ea. LP)
Grill Burner Rating	-	18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 kW LP)		12" Wide: 18,000 BTU NAT./ 16,000 BTU LP (5.3 kW NAT./4.7 kW LP) 24" Wide: Two 15,000 BTU ea. NAT./ Two 13,500 BTU ea. LP (Two 4.4 kW ea. NAT./ Two 4.0 kW ea. LP)
Approximate Shipping Weight	125 lb. (56.3 kg)	6B – 150 lb. (67.5 kg) 4G – 160 lb. (72.0 kg) 4Q – 155 lb. (69.8 kg)	6B – 176 lb. (79.2 kg) 4G – 186 lb. (83.7 kg) 4Q – 181 lb. (81.5 kg)	6G – 203 lb. (91.4 kg) 6Q – 198 lb. (89.1 kg) 4G – 213 lb. (95.6 kg) 4GQ – 208 lb. (93.6 kg) 4K – 213 lb. (95.6 kg)

RANGETOPS	GAS 24", 30", 36", AND 48" WIDE SEALED BURNER RANGETOPS			
VGRT600	VGRT242	VGRT302	VGRT362	VGRT482
59 1/2" (151.1 cm)	23 7/8" (60.6 cm)	29 7/8" (75.9 cm)	35 7/8" (91.1 cm)	47 7/8" (121.6 cm)
To top of burner grate – 9 1/8" (23.2 cm), to top of island trim – 8 7/8" (22.5 cm), to top of 6" H. backguard – 13 7/8" (35.2 cm), to top of 10" H. backguard (not available on 30" models) – 17 7/8" (45.4 cm), to top of high-shelf – 31 3/8" (79.7 cm)				
59 5/8" (151.4 cm)	24" (61.0 cm)	30" (76.2 cm)	36" (91.4 cm)	48" (121.9 cm)
7 5/8" (19.4 cm) Top of side trim should be 3/8" (1.0 cm) above countertop				
convert from natural to LP propane, order optional LP conversion kit.				
6G – 7.8 amps 6GQ – 4.2 amps	.3 amps	.3 amps	6B – .6 amps 4G – 3.9 amps 4Q – .6 amps	6G – 4.2 amps 6Q – .6 amps 4G – 7.2 amps 4Q – .6 amps 4GQ – 4.2 amps
-	-	-	-	-
12" Wide: 15,000 BTU NAT./ 13,500 BTU LP (4.4 kW NAT./4.0 kW LP) 24" Wide: Two 15,000 BTU ea. NAT./ Two 13,500 BTU ea. LP (Two 4.4 kW ea. NAT./ Two 4.0 kW ea. LP)	-	-	12" Wide: 15,000 BTU NAT./ 13,500 BTU LP (4.4 kW NAT./4.0 kW LP)	12" Wide: 15,000 BTU NAT./ 13,500 BTU LP (4.4 kW NAT./4.0 kW LP) 24" Wide: Two 15,000 BTU ea. NAT./ Two 13,500 BTU ea. LP (Two 4.4 kW ea. NAT./ Two 4.0 kW ea. LP)
18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 kW LP)	-	-	18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 kW LP)	12" Wide: 18,000 BTU NAT./ 16,000 BTU LP (5.3 kW NAT./4.7 kW LP) 24" Wide: Two 15,000 BTU ea. NAT./ Two 13,500 BTU ea. LP (Two 4.4 kW ea. NAT./ Two 4.0 kW ea. LP)
6G – 256 lb. (115.2 kg) 6GQ – 251 lb. (113.0 kg)	100 lb. (45.0 kg)	125 lb. (56.3 kg)	6B – 150 lb. (67.5 kg) 4G – 160 lb. (72.0 kg) 4Q – 155 lb. (69.8 kg)	6G – 203 lb. (91.4 kg) 6Q – 198 lb. (89.1 kg) 4G – 213 lb. (95.6 kg) 4Q – 213 lb. (95.6 kg) 4GQ – 208 lb. (93.6 kg)

Basic specifications – Professional electric rangetop, induction rangetops,

Description	ELECTRIC 30" WIDE RANGETOP	INDUCTION 30" WIDE RANGETOPS	
	VERT301	VCRT301 Induction/Radiant	VIRT301 All-Induction
Overall Width	29 7/8" (75.9 cm)		
Overall Height from Bottom	To top of glass frame – 7 7/8" (20.0 cm), to top of island trim – 8 7/8" (22.5 cm), to top of 6" H. backguard – 13 7/8" (35.2 cm), to top of high-shelf – 31 3/8" (79.7 cm)	To top of glass frame – 7 7/8" (20.0 cm), to top of island trim – add 1 1/4" (3.2 cm), to top of 6" H. backguard – add 6" (15.2 cm), to top of high-shelf – add 23 1/2" (59.7 cm)	
Overall Depth from Rear	To end of knobs – 27 7/16" (69.7 cm)	To end of side panel – 24" (61.0 cm), to end of control panel – 25 15/16" (65.9 cm), to end of knobs – 27 7/16" (69.7 cm)	
Cutout Width	30" (76.2 cm)		
Cutout Height	7 1/2" (19.1 cm)		
Cutout Depth	24" (61.0 cm) minimum; 25 3/4" (65.4 cm) maximum		
Gas Requirements	-		
Electrical Requirements	240-208/120VAC/60Hz; 40-amp electrical connection; factory-installed, agency-approved 4 ft. flexible steel conduit – 3-wire with ground – included	3-wire 240/208 VAC, 60Hz electrical connection unit is equipped with No. 10 ground wire in conduit	
Maximum Amp Usage	240V – 37.1 amps 208V – 30.0 amps	240V – 37.9 amps 208V – 35.4 amps	240V – 37.5 amps 208V – 37.5 amps
Surface Burner/Element Rating	Left Front: 240V – 1,500 watts; 208V – 1,125 watts Left Rear (dual element): 240V – 2,500 watts/1,000 watts; 208V – 1,800 watts/750 watts Right Front/Right Rear: 240V – 1,800 watts; 208V – 1,350 watts Bridge: 240V – 800 watts; 208V – 600 watts	Left Front: (dual element) 9", 2,500-watt; 6", 1,000-watt radiant elements Left Rear: 7", 1,500-watt radiant element Right Front: 7", 1,200-watt induction element Right Rear: 9", 3,300-watt induction element	Left Front: 9", 2,700-watt element Left Rear: 7", 1,800-watt element Right Front: 7", 1,200-watt element Right Rear: 9", 3,300-watt element
Approximate Shipping Weight	110 lb. (49.5 kg)		

gas griddle, grill, and wok/cooker rangetops

GAS 24" WIDE GRIDDLE RANGETOP		GAS 24" WIDE GRILL RANGETOP		GAS 24" WIDE WOK/COOKER	
VGGT240		VGQT240		VGWT240	
23 7/8" (60.6 cm)					
To top of cooking surface – 7 7/8" (20.0 cm), to top of island trim – 8 7/8" (22.5 cm), to top of 6" H. backguard – 13 7/8" (35.2 cm)					
To end of knobs – 27 7/16" (69.7 cm)					
24" (61.0 cm)					
7 1/2" (19.1 cm) Top of grate support should be 3/8" (1.0 cm) above countertop					
Accepts standard residential 1/2" (1.3 cm) ID gas service line. Order either natural gas or LP propane; to field convert from natural to LP propane, order optional LP conversion kit.					
120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product			120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product		
7.2 amps		0.5 amps		.08 amps	
Two 15,000 BTU NAT./13,500 BTU LP (4.4 kW NAT./4.0 kW LP)		Two 15,000 BTU NAT./14,000 BTU LP (4.4 kW NAT./4.1 kW LP)		27,500 BTU NAT./27,500 BTU LP/Propane (8.1 kW NAT./8.1 kW LP)	
160 lb. (72.0 kg)				146 lb. (65.7 kg)	

Basic specifications – Professional gas cooktops

Description	GAS 30" AND 36" WIDE COOKTOPS	
	VGSU103	VGSU163
Overall Width	30 3/4" (78.1 cm)	36 3/4" (93.3 cm)
Overall Height	5" (12.7 cm)	
Overall Depth	21" (53.3 cm)	
Cutout Width	26 7/8" (68.3 cm) minimum 29 7/8" (75.9 cm) maximum	34 3/8" (87.3 cm) minimum 35 7/8" (91.1 cm) maximum
Cutout Height	2 1/2" (6.4 cm) minimum	
Cutout Depth	18 5/8" (47.3 cm) minimum 20 1/8" (51.1 cm) maximum	
Gas Requirements	Accepts standard residential 1/2" (1.3 cm) ID gas service line. Order either natural gas or LP propane; to field convert from natural to LP propane, order optional LP conversion kit.	
Electrical Requirements	120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product	
Maximum Amp Usage	2.0 amps	
Surface Burner Rating	Left Front: 16,000 BTU NAT./15,500 BTU LP (4.8 kW NAT./4.65 kW LP) Left Rear: 12,000 BTU NAT./11,500 BTU LP (3.6 kW NAT./3.45 kW LP) Right Front: 6,000 BTU NAT./5,500 BTU LP (1.8 kW NAT./1.65 kW LP) Right Rear: 8,000 BTU NAT./7,500 BTU LP (2.4 kW NAT./2.25 kW LP)	Left Front: 16,000 BTU NAT./15,500 BTU LP (4.8 kW NAT./4.65 kW LP) Left Rear, Center Front, and Center Rear: 12,000 BTU NAT./11,500 BTU LP (3.6 kW NAT./3.45 kW LP) Right Front: 6,000 BTU NAT./5,500 BTU LP (1.8 kW NAT./1.65 kW LP) Right Rear: 8,000 BTU NAT./7,500 BTU LP (2.4 kW NAT./2.25 kW LP)
Approximate Shipping Weight	67 lb. (30.2 kg)	80 lb. (36.0 kg)

Professional electric cooktops

Description	ELECTRIC 30" AND 36" WIDE COOKTOPS	
	VECU106	VECU166
Overall Width	30 3/4" (78.1 cm)	36 3/4" (93.3 cm)
Overall Height	5" (12.7 cm)	
Overall Depth	21" (53.3 cm)	
Cutout Width	28 3/4" (73.0 cm) minimum 29 5/8" (75.2 cm) maximum	34 3/4" (88.3 cm) minimum 35 1/2" (90.2 cm) maximum
Cutout Height	3 1/8" (7.9 cm) minimum	
Cutout Depth	19 1/8" (48.6 cm) minimum 19 7/8" (50.5 cm) maximum	
Electrical Requirements	240-208/120VAC/60Hz; 3-wire conduit with a no. 10 ground wire. Connect with locally supplied 3-wire with ground, 40 amp connection. Cord must be agency- approved for use with household electric cooktops.	240-208/120VAC/60Hz; 3-wire conduit with a no. 10 ground wire. Connect with locally supplied 3-wire with ground, 60 amp connection. Cord must be agency- approved for use with household electric cooktops.
Maximum Amp Usage	240V – 35.0 amps 208V – 30.3 amps	240V – 49.2 amps 208V – 42.6 amps
Element Rating	Left Front: 240V – 1,800 watts; 208V – 1,350 watts Left Rear: 240V – 1,800 watts; 208V – 1,350 watts Bridge: 240V – 800 watts; 208V – 600 watts Right Front: 240V – 1,500 watts; 208V – 1,125 watts Right Rear (dual element): 240V – 2,500 watts/1,000 watts; 208V – 1,875 watts/750 watts	Left Front (dual element): 240V – 2,200 watts/750 watts; 208V – 1,650 watts/565 watts Left Rear: 240V – 1,500 watts; 208V – 1,125 watts Center Front: 240V – 1,800 watts; 208V – 1,350 watts Center Rear: 240V – 1,800 watts; 208V – 1,350 watts Bridge: 240V – 800 watts; 208V – 600 watts Right Front: 240V – 1,200 watts; 208V – 900 watts Right Rear (dual element): 240V – 2,500 watts/1,000 watts; 208V – 1,875 watts/750 watts
Approximate Shipping Weight	52 lb. (23.4 kg)	63 lb. (28.4 kg)

Basic specifications – Professional induction cooktops

Description	INDUCTION 30" AND 36" WIDE COOKTOPS				PORTABLE INDUCTION COOKER
	VCCU105 Induction/Radiant	VICU105 All-Induction	VCCU165 Induction/Radiant	VICU165 All-Induction	VICC120
Overall Width	30 3/4" (78.1 cm)		36 3/4" (93.3 cm)		12"
Overall Height	6 3/4" (17.2 cm)	6 11/16" (17.0 cm)	6 3/4" (17.2 cm)	16 11/16" (17.0 cm)	3 1/4"
Overall Depth	21" (53.3 cm)				15"
Cutout Width	28 9/16" (72.6 cm) minimum 29 5/8" (75.2 cm) maximum		34 9/16" (87.8 cm) minimum 35 1/2" (90.2 cm) maximum		N/A
Cutout Depth	19 1/8" (48.5 cm) minimum 19 7/8" (50.5 cm) maximum				N/A
Electrical Requirements	240-208/120VAC/60Hz – 3-wire conduit with No. 10 ground wire.				120VAC/60Hz
Maximum Amp Usage	240V – 37.9 amps 208V – 35.4 amps	240V – 37.5 amps 208V – 37.5 amps	240V – 55 amps 208V – 50.2 amps	240V – 56.3 amps 208V – 56.3 amps	15 amps
Element Rating	<p>Left Front: (dual radiant element): 240V – 2,500 watts/1,000 watts; 208V – 1,875 watts/750 Watts</p> <p>Left Rear: (radiant): 240V – 1,500 watts; 208V – 1,125 watts</p> <p>Right Front: (induction): 240V – 1,800 watts; 208V – 1,560 watts</p> <p>Right Rear: (induction): 240V – 3,300 watts; 200V – 2,800 watts</p>	<p>Left Front: 240V – 2,700 watts; 208V – 2,340 watts</p> <p>Left Rear: 240V – 1,800 watts; 208V – 1,560 watts</p> <p>Right Front: 240V – 1,200 watts; 208V – 1,040 watts</p> <p>Right Rear: 240V – 3,300 watts; 208V – 2,800 watts</p>	<p>Left Front: (dual radiant element): 240V – 2,500 watts/750 watts</p> <p>208V – 1,650 Watts/562 Watts</p> <p>Left Rear: (radiant) 240V – 1,500 watts; 208V – 1,125 watts</p> <p>Center Front/Rear: (radiant): 240V – 1,800 watts; 208V – 1,350 watts</p> <p>Bridge: (radiant): 240V – 800 watts; 208V – 600 watts</p> <p>Right Front: (induction): 240V – 1,800 watts; 208V – 1,560 watts</p> <p>Right Rear: (induction): 240V – 3,300 watts; 208V – 2,800 watts</p>	<p>Left Front: 240V – 1,800 watts; 208V – 1,560 watts</p> <p>Left Rear: 240V – 2,700 watts; 208V – 2,340 watts</p> <p>Center Front: 240V – 2,700 watts; 208V – 2,340 watts</p> <p>Center Rear: 240V – 1,800 watts; 208V – 1,560 watts</p> <p>Right Front: 240V – 1,200 watts; 208V – 1,040 watts</p> <p>Right Rear: 240V – 3,300 watts; 208V – 2,800 watts</p>	1,800 watts
Approximate Shipping Weight	52 lb. (23.4 kg)		63 lb. (28.4 kg)		18 lb. (8 kg)

Designer gas continuous grate rangetops

Description	GAS 30" AND 36" WIDE CONTINUOUS GRATE RANGETOPS	
	DGRT300	DGRT360
Overall Width	29 7/8" (75.9 cm)	35 7/8" (91.1 cm)
Overall Height	To top of grate – 6 1/8" (15.6 cm), to top of island trim – 6 1/8" (15.6 cm), to top of 6" H. backguard – 12 1/8" (30.8 cm), to top of high-shelf – 24 1/8" (61.3 cm)	
Overall Depth from Rear	To end of side panel – 24 1/2" (62.2 cm), to end of control panel – 26 1/8" (66.4 cm), to end of knobs – 27 5/8" (70.5 cm)	
Cutout Width	30" (76.2 cm)	36" (91.4 cm)
Cutout Height	5 3/4" (14.6 cm) top of grates should be 3/8" (1.0 cm) above countertop	
Cutout Depth	24 1/2" (62.2 cm)	
Gas Requirements	Accepts standard residential 1/2" (1.3 cm) ID gas service line. Order either natural gas or LP propane; to field convert from natural to LP propane, order optional LP conversion kit.	
Electrical Requirements	120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug	
Maximum Amp Usage	2.0 amps	
Surface Burner Rating	Left Front: 16,000 BTU NAT./15,000 BTU LT (4.7/4.5 kW) Left Rear: 12,000 BTU NAT./11,500 BTU LP (3.5/3.4 kW) Right Front: 6,000 BTU NAT./5,500 BTU LP (1.5/1.4 kW) Right Rear: 8,000 BTU NAT./7,500 BTU LP (2.0/1.9 kW)	Left Front: 12,000 BTU NAT./11,500 BTU LP (3.5/3.4 kW) Left Rear: 10,000 BTU NAT./9,500 BTU LP (2.5/2.4 kW) Center: 16,000 BTU NAT./15,500 BTU LP (4.7/4.5 kW) Right Front: 6,000 BTU NAT./5,500 BTU LP (1.5/1.4 kW) Right Rear: 8,000 BTU NAT./7,500 BTU LP (2.0/1.9 kW)
Approximate Shipping Weight	125 lb. (56.3 kg)	150 lb. (67.5 kg)

Basic specifications – Designer electric rangetops

Description	ELECTRIC 30" AND 36" WIDE RANGETOPS	
	DERT301	DERT360
Overall Width	29 7/8" (75.9 cm)	35 7/8" (91.1 cm)
Overall Height from Bottom	To top of side trim – 6 1/8" (15.6 cm), to top of 6" H. backguard – 12 1/8" (30.8 cm), to top of high-shelf – 29 5/8" (75.2 cm)	
Overall Depth from Rear	To end of side panel – 24 7/16" (62.1 cm), to end of control panel – 26 1/8" (66.4 cm), to end of knobs – 27 5/8" (70.5 cm)	
Cutout Width	30" (76.2 cm)	36" (91.4 cm)
Cutout Height	5 3/4" (14.6 cm) minimum	
Cutout Depth	24 7/16" (62.1 cm)	
Electrical Requirements	40 amp, 3-wire, 240/208VAC, 60Hz Unit is equipped with No. 10 ground wire in conduit. Should be fussed separately.	50 amp, 3-wire, 240/208VAC, 60Hz Unit is equipped with No. 10 ground wire in conduit. Should be fussed separately.
Maximum Amp Usage	240V – 35.0 amps 208V – 30.3 amps	240V – 45.0 amps 208V – 40.0 amps
Element Rating	Left Front: 240V – 1,800 watts; 208V – 1,350 watts Left Rear: 240V – 1,800 watts; 208V – 1,350 watts Bridge: 240V – 800 watts; 208V – 600 watts Right Front: 240V – 1,500 watts; 208V – 1,125 watts Right Rear (dual element): 240V – 2,500 watts/1,000 watts; 208V – 1,875 watts/750 watts	Left Front: 240V – 1,800 watts; 208V – 1,350 watts Left Rear: 240V – 1,800 watts; 208V – 1,350 watts Bridge: 240V – 800 watts; 208V – 600 watts Center (dual element): 240V – 2,700 watts/1,700 watts; 208V – 2,025 watts/1,275 watts Right Front: 240V – 1,500 watts; 208V – 1,125 watts Right Rear (dual element): 240V – 2,200 watts/750 watts; 208V – 1,650 watts/563 watts
Approximate Shipping Weight	52 lb. (23.4 kg)	63 lb. (28.4 kg)

Designer gas continuous grate cooktops

Description	GAS 30" AND 36" WIDE CONTINUOUS GRATE COOKTOPS	
	DGSU100	DGSU160
Overall Width	30 3/4" (78.1 cm)	36 3/4" (93.3 cm)
Overall Height	4 3/8" (13.7 cm)	
Overall Depth	21" (53.3 cm)	
Cutout Width	29 1/8" (74.0 cm) minimum 29 7/8" (75.9 cm) maximum	34 7/8" (88.6 cm) minimum 35 7/8" (91.1 cm) maximum
Cutout Height	3 1/8" (7.9 cm)	
Cutout Depth	19 3/4" (50.2 cm) minimum 20 1/8" (51.1 cm) maximum	
Gas Requirements	Accepts standard residential 1/2" (1.3 cm) ID gas service line. Order either natural gas or LP propane; to field convert from natural to LP propane, order optional LP conversion kit.	
Electrical Requirements	120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product	
Maximum Amp Usage	2.0 amps	
Surface Burner Rating	Left Front: 14,000 BTU NAT./13,500 BTU LP (4.1/4.0 kW) Left Rear: 12,000 BTU NAT./11,500 BTU LP (3.5/2.8 kW) Right Front: 6,000 BTU NAT./6,000 BTU LP (1.8/1.8 kW) Right Rear: 8,000 BTU NAT./8,000 BTU LP (2.1/2.1 kW)	Left Front: 12,000 BTU NAT./11,500 BTU LP (3.5/2.8 kW) Left Rear: 10,000 BTU NAT./10,000 BTU LP (2.9/2.9 kW) Center: 14,000 BTU NAT./13,500 BTU LP (4.1/4.0 kW) Right Front: 6,000 BTU NAT./6,000 BTU LP (1.8/1.8 kW) Right Rear: 8,000 BTU NAT./8,000 BTU LP (2.1/2.1 kW)
Approximate Shipping Weight	49 lb. (22.0 kg)	74 lb. (33.3 kg)

Basic specifications – Designer gas cooktops

Description	GAS 30", 36", AND 45" WIDE COOKTOPS		
	DGCU105	DGCU165	DGCU155
Overall Width	30 3/4" (78.1 cm)	36 3/4" (93.3 cm)	45" (114.3 cm)
Overall Height	4 1/4" (10.8 cm)		
Overall Depth	21" (53.3 cm)		
Cutout Width	28 3/4" (73.0 cm) minimum 29 7/8" (75.9 cm) maximum	34 1/2" (87.6 cm) minimum 35 7/8" (91.1 cm) maximum	42 7/8" (108.9 cm) minimum 44 1/8" (112.1 cm) maximum
Cutout Height	2 3/4" (7.0 cm) minimum		
Cutout Depth	19 11/16" (50.0 cm) minimum 20 1/2" (52.1 cm) maximum		
Gas Requirements	Accepts standard residential 1/2" (1.3 cm) ID gas service line. Order either natural gas or LP propane; appropriate gas regulator is supplied with product. Not field convertible – must be ordered from factory either natural gas or LP propane.		
Electrical Requirements	120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product		
Maximum Amp Usage	2.0 amps		
Surface Burner Rating	Left Front: 14,000 BTU NAT./ 13,500 BTU LP (4.1 kW NAT./4.0 LP) Left Rear: 12,000 BTU NAT./ 11,500 BTU LP (3.5 kW NAT./2.8 LP) Right Front: 6,000 BTU NAT./LP (1.8 kW NAT./LP) Right Rear: 8,000 BTU NAT./LP (2.1 kW NAT./LP)	Left Front: 12,000 BTU NAT./ 11,500 BTU LP (3.5 kW NAT./2.8 LP) Left Rear: 10,000 BTU NAT./LP (2.9 kW NAT./LP) Center: 14,000 BTU NAT./ 13,500 BTU LP (4.1 kW NAT./4.0 LP) Right Front: 6,000 BTU NAT./LP (1.8 kW NAT./LP) Right Rear: 8,000 BTU NAT./LP (2.1 kW NAT./LP)	Left Front: 12,000 BTU NAT./ 11,500 BTU LP (3.5 kW NAT./2.8 LP) Left Rear: 8,000 BTU NAT./LP (2.1 kW NAT./LP) Left Center: 10,000 BTU NAT./LP (2.9 kW NAT./LP) Right Center: 14,000 BTU NAT./ 13,500 BTU LP (4.1 kW NAT./1.0 LP) Right Front: 8,000 BTU NAT./LP (2.1 kW NAT./LP) Right Rear: 6,000 BTU NAT./LP (1.8 kW NAT./LP)
Approximate Shipping Weight	67 lb. (30.2 kg)	80 lb. (36.0 kg)	93 lb. (41.9 kg)

Designer electric cooktops

Description	ELECTRIC 30", 36", AND 45" WIDE COOKTOPS		
	DECU105	DECU165	DECU155
Overall Width	30 3/4" (78.1 cm)	36 3/4" (93.3 cm)	45" (114.3 cm)
Overall Height	4 1/2" (11.4 cm)		
Overall Depth	21" (53.3 cm)		
Cutout Width	28 5/8" (72.7 cm) minimum 29 7/8" (75.9 cm) maximum	34 3/4" (88.3 cm) minimum 35 7/8" (91.1 cm) maximum	42 7/8" (108.9 cm) minimum 44 1/8" (112.1 cm) maximum
Cutout Height	3 1/8" (7.9 cm)		
Cutout Height with Conduit	4 1/8" (10.5 cm)		
Cutout Depth	19 3/4" (50.2 cm) minimum 20 1/8" (51.1 cm) maximum		
Electrical Requirements	240-208/120VAC/60Hz; factory-installed, agency-approved 4 ft. (121.9 cm) flexible steel conduit – 3-wire with ground – included; rated 60-amp 125-250VAC minimum		
Maximum Amp Usage	240V – 35.0 amps 208V – 30.0 amps	240V – 44.0 amps 208V – 34.0 amps	240V – 49.0 amps 208V – 43.0 amps
Element Rating	Left Front: 240v – 1,800 watts; 208v – 1,350 watts Left Rear: 240v – 1,800 watts; 208v – 1,350 watts Bridge: 240v – 800 watts; 208v – 600 watts Right Front: 240v – 1,500 watts; 208v – 1,125 watts Right Rear: (dual element): 240v – 2,500 watts/1,000 watts; 208v – 1,875 watts/750 watts	Left Front: 240v – 1,800 watts; 208v – 1,350 watts Left Rear: 240v – 1,800 watts; 208v – 1,350 watts Bridge: 240v – 800 watts; 208v – 600 watts Center: (dual element): 240v – 2,500 watts/1,000 watts; 208v – 1,875 watts/750 watts Right Front: 240v – 1,500 watts; 208v – 1,125 watts Right Rear: (dual element): 240v – 2,200 watts/1,000 watts; 208v – 1,650 watts/562 watts	Left Front: 240v – 1,800 watts; 208v – 1,350 watts Left Rear: 240v – 1,800 watts; 208v – 1,350 watts Bridge: 240v – 800 watts; 208v – 600 watts Left Center: (dual element): 240v – 2,500 watts/1,000 watts; 208v – 1,875 watts/750 watts Right Center: 240v – 1,200 watts; 208v – 900 watts Right Front: 240v – 1,500 watts; 208v – 1,125 watts Right Rear: (dual element): 240v – 2,200 watts/750 watts; 208v – 1,650 watts/562 watts
Approximate Shipping Weight	52 lb. (23.4 kg)	60 lb. (27.0 kg)	71 lb. (32.0 kg)



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