



Professional Freestanding Dual Fuel Self-Clean 30"/36"W. Sealed Burner Range



Standard Features & Accessories

All models include

- Large, self-cleaning convection oven (see indiv. models for dimensions)
- Eight functions: two-element bake, convection bake, Mini-Broil, Maxi-Broil, convection broil, TruConvec™ convection cooking (element around fan), convection dehydrate, and convection defrost
- Three heavy-duty racks/six rack positions
- Two lights
- **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
- **Exclusive** VariSimmer™ setting for all burners
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning

30"W. 4B models include

- Overall capacity—4.0 cu. ft. (23"W. x 16-1/8"H. x 18-3/4"D.)

- AHAM Standard oven capacity—3.3 cu. ft. (23"W. x 16-1/8"H. x 15-3/8"D.)
- Four 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
- Shipped with 6"H. stainless steel backguard*

36"W. 6B models include

- Overall capacity—5.1 cu. ft. (29"W. x 16-1/8"H. x 18-3/4"D.)
- AHAM Standard oven capacity—4.2 cu. ft. (29"W. x 16-1/8"H. x 15-3/8"D.)
- Six 15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition

36"W. 4G models include

- Overall capacity—5.1 cu. ft. (29"W. x 16-1/8"H. x 18-3/4"D.)
- AHAM Standard oven capacity—

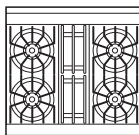
4.2 cu. ft. (29"W. x 16-1/8"H. x 15-3/8"D.)

- Four 15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- 12"W. thermostatically controlled steel griddle/simmer plate
- Drip tray with roller bearing glides and two-quart drip pan

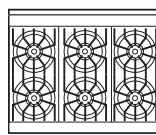
36"W. 4Q models include

- Overall capacity—5.1 cu. ft. (29"W. x 16-1/8"H. x 18-3/4"D.)
- AHAM Standard oven capacity—4.2 cu. ft. (29"W. x 16-1/8"H. x 15-3/8"D.)
- Four 15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- 12"W. grill with flavor generator plates and automatic ignition/re-ignition
- Drip tray with roller bearing glides and two-quart drip pan

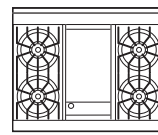
Model Options



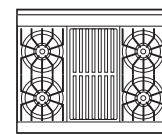
VDSC307-4B*
30"W. Four-Burner Range



VDSC367-6B*
36"W. Six-Burner Range



VDSC367-4G*
36"W. Four Burner/
Griddle Range



VDSC367-4Q*
36"W. Four-Burner/
Grill Range

FINISH DETAILS FOR ALL MODELS

- Stainless Steel (SS), Black (BK), White (WH), Metallic Silver (MS), Graphite Gray (GG), Stone Gray (SG), Taupe (TP), Biscuit (BT), Cotton White (CW), Oyster Gray (OG), Golden Mist (GM), Lemonade (LE), Sage (SA), Mint Julep (MJ), Sea Glass (SE), Iridescent Blue (IB), Viking Blue (VB), Pumpkin (PM), Racing Red (RR), Apple Red (AR), Burgundy (BU), Plum (PL), Chocolate (CH), and Cobalt Blue (CB).
- Finish designates door front, lower front panel, and side panels.

- Has black porcelain grates, black porcelain burner caps, black porcelain grate supports/burner bowls, and black knobs/switches.
- White (WH)
- Finish designates door front, lower front panel, side panels, porcelain grate supports/burner bowls, porcelain center worktop, and knobs/switches.
- Has black porcelain grates and black porcelain burner caps.

- All finishes have stainless steel handle/chrome-plated brackets and stainless steel drip tray pull, control panel, and landing ledge.
- Brass Trim Option (BR)—nameplate, window trim, handle, drip tray pull, knob bezels, thermal-convection switch bezel, and grate-convection side trim. Brass components have a durable protective coating for maintenance-free normal use.

*Shown throughout with 6"H. backguard. See **Installation Notes & Accessories** for details.

ORDERING INSTRUCTIONS

First specify model number, and then color code (VDSC307-4BSS). If ordering optional brass trim, specify code at end (VDSC307-4BSSBR). If ordering optional LP conversion, specify code at end (VDSC307-4BSSBRLP).





Professional Freestanding Dual Fuel Self-Clean 30"/36"W. Sealed Burner Range

Dimensions & Specifications

PRODUCT DIMENSIONS & DOOR SWING



VDSC307-4B
30"W. Four-Burner Range



VDSC367-6B
36"W. Six-Burner Range



VDSC367-4G
36"W. Four-Burner/Griddle Range

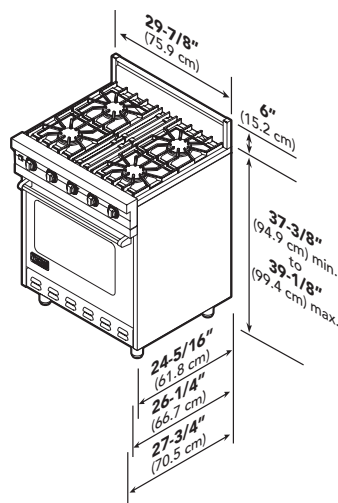


VDSC367-4Q
36"W. Four-Burner/Grill Range

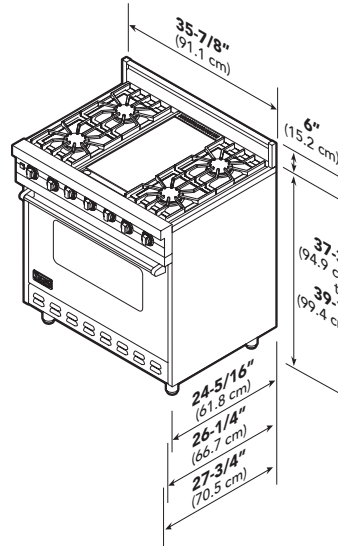
★ Please see Installation Notes & Accessories for important installation information including backguard, high-shelf, island trim, and curb base front.



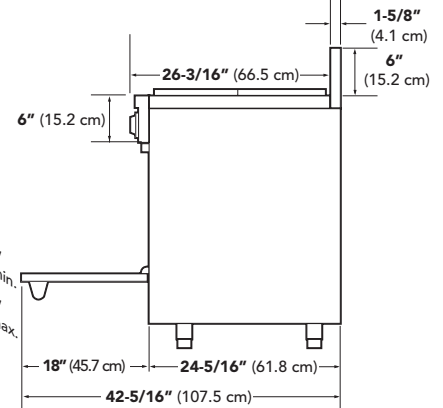
ALL MODELS
Star-K Kosher Certification for use on the Jewish Sabbath or Jewish holidays



30"W. Models



36"W. Models



30" & 36"W. Models

	VDSC307-4B	VDSC367-6B	VDSC367-4G	VDSC367-4Q
Overall width	29-7/8" (75.9 cm)	35-7/8" (91.1 cm)	35-7/8" (91.1 cm)	35-7/8" (91.1 cm)
Overall height				
Base height				
To top of grate support		37-3/8" (94.9 cm) min. to 39-1/8" (99.4 cm) max.		
Legs adjust (with "spindles" fully extended)		1-3/4" (4.5 cm)		
Additions to base height				
To top of spider grate		Add 1-1/8" (2.9 cm)		
To top of island trim		Add 1-1/4" (3.2 cm)		
To top of 6" backguard		Add 6" (15.2 cm)		
To top of 10" backguard		Add 10" (25.4 cm)		
To top of high shelf		Add 23-1/2" (59.7 cm)		
Overall depth (from rear)				
To end of side panel		24-5/16" (61.8 cm)		
To end of control panels		26-1/4" (66.7 cm)		
To end of knobs		27-3/4" (70.5 cm)		
Oven				
Interior width	23" (58.4 cm)	29" (73.7 cm)	29" (73.7 cm)	29" (73.7 cm)
Interior height		16-1/8" (41.0 cm)		
Interior depth		15-3/8" (39.1 cm)		
Overall interior size	3.3 cu. ft.	4.2 cu. ft.	4.2 cu. ft.	4.2 cu. ft.





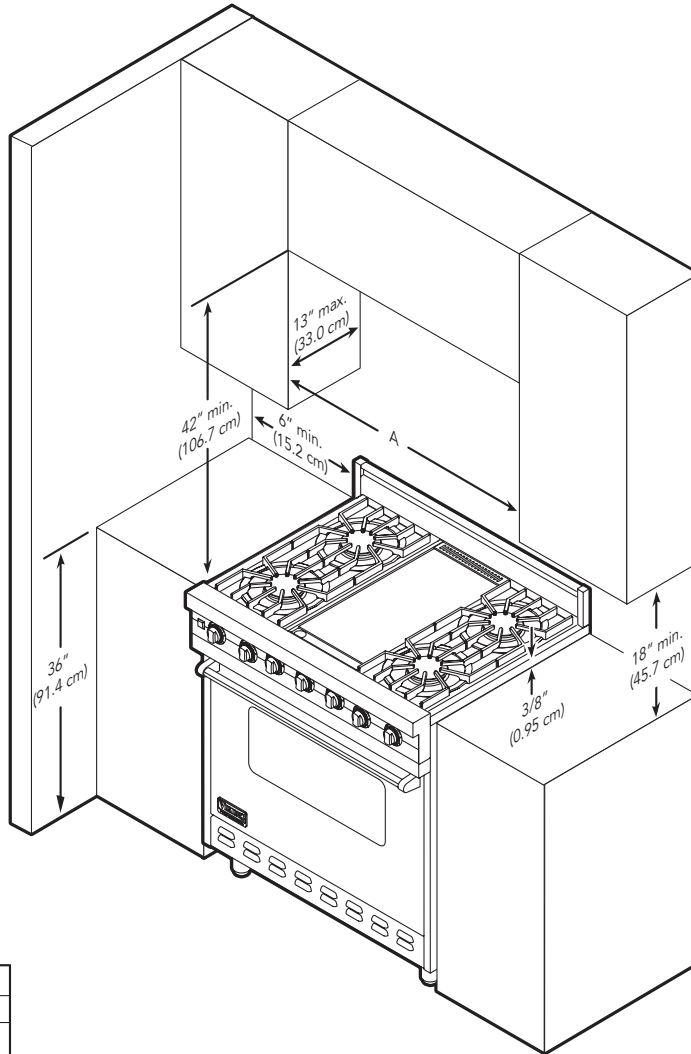
Professional Freestanding Dual Fuel Self-Clean 30"/36"W. Sealed Burner Range



COOKING

Dimensions & Specifications

CLEARANCE DIMENSIONS



A	
30"W.	29-7/8" (75.9 cm)
36"W.	35-7/8" (91.1 cm)

Minimum clearances from adjacent combustible construction

- Cooking surface and below, i.e., 36" (91.4 cm) and below
 - o Sides—0"
 - o Rear—0" with backguard or high shelf; 0" with island trim and non-combustible rear wall; 6" (15.2 cm) with island trim and combustible rear wall.
 - o Top grate support—36" (91.4 cm)
- Above cooking surface, i.e., above 36" (91.4 cm)
 - o Sides—6" (15.2 cm)
 - o Within 6" (15.2 cm) side clearance, wall cabinets no deeper than 13" (33.0 cm) must be minimum 18" (45.7 cm) above cooking surface.
 - o Wall cabinets directly above product

must be minimum 42" (106.7 cm) for open top burners above cooking surface.

1. This range may be installed directly adjacent to existing 36" (91.4 cm) high base cabinets. **Important:** The top grate support **must** be 3/8" (0.95 cm) above the adjacent base cabinet countertop. This may be accomplished by raising the unit using the adjustment spindles on the legs.
2. The range **cannot** be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.4 cm) high. There must be a minimum of 6" (15.2 cm) side clearance from the range to such combustible surfaces above the

36" (91.4 cm) counter height.

3. Within the 6" (15.2 cm) side clearance to combustible vertical surfaces above 36" (91.4 cm), the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this 6" (15.2 cm) side clearance must be 18" (45.7 cm) above the 36" (91.4 cm) high countertop.
4. Wall cabinets above the range must be a minimum of 42" (106.7 cm) above the range cooking surface for the full width of the range. This minimum height requirement does not apply if a rangehood is installed over the cooking surface.





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COOKING



Installation Requirements

ACCESS REQUIREMENTS

UTILITY REQUIREMENTS



GAS

- Shipped natural gas standard; field convert to LP/propane with optional accessory kit or order as LP by adding LP after color code
- Accepts standard residential 1/2" ID gas service line
- Gas manifold pressure
 - o Natural gas 5.0" W.C.P.
 - o LP/Propane 10.0" W.C.P.

- rated 40 amp; 125/250V min.; must be agency-approved for use with household electric ranges. It should be fused separately.
- Check your national and local codes regarding this unit.
 - Maximum amp usage—
 - 240 - 208/120 VAC/60 Hz
 - o 4B
 - 240V—6098 watts; 25.4 amps
 - 208V—4757 watts; 22.9 amps
 - o 6B
 - 240V—6634 watts; 27.6 amps
 - 208V—5163 watts; 24.8 amps

- o 4G
 - 240V—7462 watts; 31.1 amps
 - 208V—5880 watts; 28.3 amps
- o 4Q
 - 240V—6634 watts; 27.6 amps
 - 208V—5163 watts; 24.8 amps



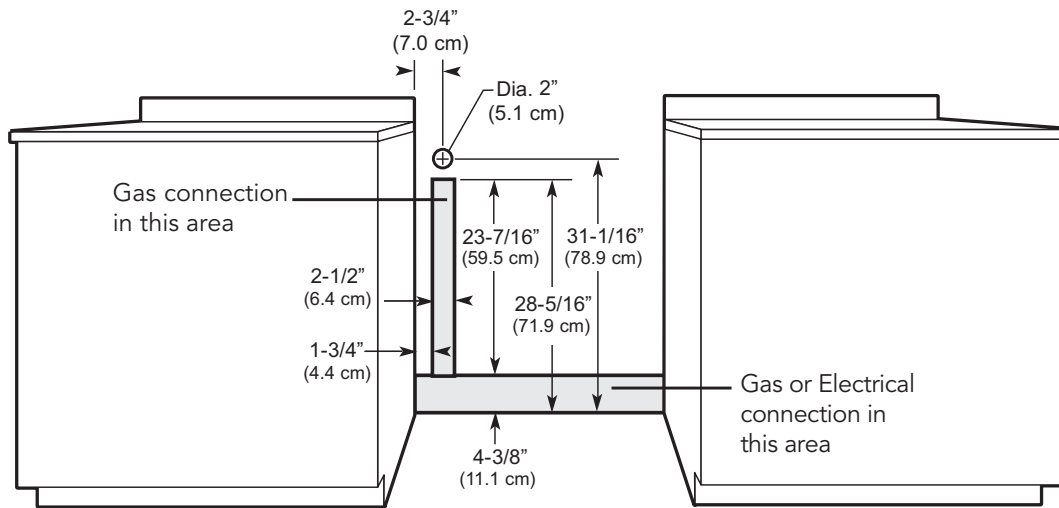
ELECTRICAL

- Electrical connection box on product for hardwire direct; connect with locally supplied, flexible cord



PLUMBING

Not applicable



	VGSC307-4B	VGSC367-6B	VGSC367-4G	VGSC367-4Q
Surface burner rating				
Four grated burners (each)	15,000 BTU Nat. (4.4 kW)/ 13,500 BTU LP (4.0 kW)		15,000 BTU Nat. (4.4 kW)/ 13,500 BTU LP (4.0 kW)	15,000 BTU Nat. (4.4 kW)/ 13,500 BTU LP (4.0 kW)
Six grated burners (each)		15,000 BTU Nat. (4.4 kW)/ 13,500 BTU LP (4.0 kW)		
One griddle			15,000 BTU Nat. (4.4 kW)/ 13,500 BTU LP (4.0 kW)	
One grill				18,000 BTU Nat. (5.3 kW)/ 16,000 BTU LP (4.7 kW)
Preheat Rating				
Preheat rating	240V—6,000 watts 208V—4,530 watts	240V—6,460 watts 208V—4,850 watts	240V—6,460 watts 208V—4,850 watts	240V—6,460 watts 208V—4,850 watts
Broil burner rating				
Maxi-Broil—8-pass		240V—3,000 watts 208V—2,250 watts		
Mini-Broil—4-pass		240V—1,250 watts 208V—940 watts		
Bake burner rating	240V—2,935 watts (partial power from broil element)	240V—3,440 watts 208V—2,620 watts	240V—3,440 watts 208V—2,620 watts	240V—3,440 watts 208V—2,620 watts
TruConvec rating			240V—2,200 watts 208V—1,650 watts	





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COOKING



Installation Notes & Accessories

A backguard, high-shelf, or island trim must be used for all installations.

6"H. Backguard

- Stainless Steel (SS)
- Coordinates with all finishes
- Included (and shipped) automatically with 30"W. ranges, but not with 36"W. ranges.

Model	Description	Approx. ship wt. lbs. (kg)
B30BG6	30"W. backguard	14 (6.3)
B36BG6	36"W. backguard	17 (7.7)

10"H. Backguard

- Stainless Steel (SS)
- Coordinates with all finishes

Model	Description	Approx. ship wt. lbs. (kg)
B36BG10	36"W. backguard	20 (9.0)

High-shelf

- Stainless Steel (SS)
- Coordinates with all finishes
- Shelf comes attached to a 24"H. backguard

Model	Description	Approx. ship wt. lbs. (kg)
B30HS24	30"W. high-shelf	45 (20.3)
B36HS24	36"W. high-shelf	50 (22.5)

Island Trim

- Stainless Steel (SS)
- Coordinates with all finishes
- For island/peninsula installation
- Can replace backguard if wall is non-combustible

Model	Description	Approx. ship wt. lbs. (kg)
B30TII	30"W. island trim	10 (4.5)
B36TII	36"W. island trim	11 (5.0)

Countertop Side Trim

- Stainless Steel (SS)
- Coordinates with all finishes
- Installs on side of unit; overlaps countertop
- One pair of trim

Model	Description	Approx. ship wt. lbs. (kg)
RE24CST	Side trim	2 (0.9)





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COOKING



✦ Installation Notes & Accessories

Curb Base Front

- Stainless Steel
- Coordinates with all finishes
- Front only
- Conceals range legs
- Completely assembled
- Easily clips onto range legs after range is installed

Custom Curb Base Front

- Remove stainless steel front and recycle
- Attach locally supplied trim
- Conceals range legs
- Easily clips onto range legs after range is installed
- Completely assembled
- Provides drop-in range look

Model	Description	Approx. ship wt. lbs. (kg)
RS30CBF4	30"W. curb base front	9 (4.1)
RS36CBF4	36"W. curb base front	10 (4.5)

LP/Propane Conversion Kit

- Allows for field conversion of range from natural gas to LP

Model	Description	Approx. ship wt. lbs. (kg)
LPKSBRR	Natural to LP/propane conversion kit	2 (0.9)

Compliance Information



WARRANTY INFORMATION*

- One-year full warranty—complete product
- Ten-year limited warranty—porcelain oven and porcelain inner door panel
- Five-year limited warranty—surface burners, griddle burners, grill burners, and oven elements
- Ninety-day limited warranty—cosmetic parts such as glass, painted, and decorative items

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

