

Standard Features & Accessories

All models include

- Large, self-cleaning oven
- Right oven (convection bake/broil) o Overall capacity-4.0 cu. ft.
 - (23"W. x 16-1/8"H. x 18-3/4"D.) o AHAM Standard capacity-3.3 cu. ft.
 - (23"W. x 16-1/8"H. x 15-3/8"D.) o Six functions-natural airflow bake,
 - convection bake, infrared broil, convection infrared broil, convection dehydrate, and convection defrost o Three heavy-duty racks/six rack
 - positions
 - o Four halogen lights
- Left oven (bake, with electric spark ignition and "flame sensor" shut-off) o Overall capacity-2.1 cu. ft.
- (12-1/8"W. x 16-1/8"H. x 18-3/4"D.) o AHAM Standard capacity-2.0 cu. ft.
- (12-1/8"W. x 16-1/8"H. x 17-1/4"D.)

Model Options

o Two heavy-duty racks/six rack positions o Two halogen lights

- 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
- Exclusive VariSimmer[™] setting for all burners
- Exclusive one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- Exclusive combination of dual bake burners and infrared broil burner, all with automatic ignition
- Drip tray with roller bearing glides and two-guart drip pan
- Standard kickspace height

6G models include

- Six 15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- 12"W. thermostatically controlled steel griddle/simmer plate

60 models include

- Six 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

4G models include

- Four 15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- 24"W. thermostatically controlled steel griddle/simmer plate (separate burner/ control for the left and right side)





VGSC487-6G* Six-Burner/ Griddle 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). o Finish designates door front, lower front panel, and side panels.





VGSC487-6Q* Six-Burner/ **Grill Range**

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



ORDERING INSTRUCTIONS

First specify model number, and then color code (VGSC487-6QSS). If ordering optional brass trim, specify code at end (VGSC487-6QSSBR). If ordering optional LP conversion, specify code at end (VGSC487-6QSSBRLP).







VGSC487-4G* Four-Burner/ **Double Griddle Range**

- 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, door handle, drip tray pull, knob bezels, thermal-convection switch bezel, and grate support side trim. Brass components have a durable protective coating for maintenancefree normal use.





Standard Features & Accessories

All models include

- Large, self-cleaning oven
- Right oven (convection bake/broil) o Overall capacity-4.0 cu. ft. (23"W. x 16-1/8"H. x 18-3/4"D.)
 - o AHAM Standard capacity—3.3 cu. ft. (23"W. x 16-1/8"H. x 15-3/8"D.)
 - o Six functions-natural airflow bake. convection bake, infrared broil, convection infrared broil, convection dehydrate, and convection defrost
 - o Three heavy-duty racks/six rack positions
- Left oven (bake, with electric spark ignition and "flame sensor" shut-off)
 - o Overall capacity-2.1 cu. ft. (12-1/8"W. x 16-1/8"H. x 18-3/4"D.)
 - o AHAM Standard capacity—2.0 cu. ft. (12-1/8"W. x 16-1/8"H. x 17-1/4"D.)
 - o Two heavy-duty racks/six rack positions

- 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
- Exclusive VariSimmer[™] setting for all burners
- Exclusive one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- Exclusive combination of dual bake burners and infrared broil burner, all with automatic ignition
- Drip tray with roller bearing glides and two-quart drip pan
- Standard kickspace height

4Q models include

• Four 15,000 BTU brass sealed burners with porcelain/cast iron caps and

automatic ignition/re-ignition

• 24"W. grill with flavor generator plates and automatic ignition/re-ignition (separate burner/control for the left and right side)

4GQ models include

- 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
- 12"W. grill with flavor generator plates and automatic ignition/re-ignition

4K models include

- Four 15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- 24"W. 27,000 BTU wok with 20" steel wok/top

Model Options





VGSC487-4Q* Four-Burner/ **Double 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). o Finish designates door front, lower front panel, and side panels.





Four-Burner/ Griddle/Grill Range

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





VGSC487-4K Four-Burner/ Wok Range

- 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, door handle, drip tray pull, knob bezels, thermal-convection switch bezel, and grate support side trim. Brass components have a durable protective coating for maintenancefree normal use.

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

ORDERING INSTRUCTIONS

First specify model number, and then color code (VGSC487-4QSS). If ordering optional brass trim, specify code at end (VGSC487-4QSSBR). If ordering optional LP conversion, specify code at end (VGSC487-4QSSBRLP).



VGSC487-4GQ*



COOKING Professional Freestanding Gas Self-Clean 48"W. Sealed Burner Range



Please seeInstallation Notes &Accessories

for important installation information including backguard, highshelf, island trim, and curb base front.



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

Dimensions & Specifications

PRODUCT DIMENSIONS & DOOR SWING



All models		
Overall width	47-7/8" (121.6 cm)	
Overall height		
Base height		
To top of grate support	35-7/8" (91.1 cm) min. to 37-5/8" (95.6 cm) max.	
Legs adjust (with "spindles" fully extended)	1-3/4" (4.5 cm)	
Additions to base height		
To top of 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	24-15/16" (63.3 cm)	
To end of control panels	27-7/8" (70.8 cm)	
To end of knobs	28-3/8" (72.0 cm)	
Oven		
Interior width		
Right	23" (58.4 cm)	
Left	12-1/8" (30.7 cm)	
Interior height		
Both	16-1/8" (41.0 cm)	
Interior depth		
Right	15-3/8" (39.1 cm)	
Left	17-1/4" (43.8 cm)	
Overall interior size		
Right	3.3 cu. ft.	
Left	2.0 cu. ft.	







Dimensions & Specifications

CLEARANCE DIMENSIONS



Minimum clearances from adjacent combustible construction

- Cooking surface and below, i.e., 36" (91.4 cm)
- o Sides—0"
- o Rear—0" with backguard or high shelf; 0" with island trim and noncombustible 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)

/IKING

- 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 sealed top burners above cooking surface

- Use range only with factory supplied legs
- 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.

PLANNING AND DESIGN GUIDE

VIKINGRANGE.COM • 1-888-VIKING1





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.



ELECTRICAL • Four-foot (121.9

- cm) cord included with range • Three-wire with
- ground/threeprong plug • 120 V/60 Hz
- Maximum amp usage—
- o 6G—6.4
- o 6Q—2.4
- o 4G—10.0

PLUMBING Not applicable

Installation Requirements

ACCESS REQUIREMENTS



VGSC487-6G Six-Burner/ Griddle Range



VGSC487-6Q Six-Burner/ Grill Range



VGSC487-4G Four-Burner/ Double Griddle Range



Note: If the gas supply is installed through the rear wall, the location MUST be 31-1/16" (78.9 cm) above the floor and 2-3/4" (7.0 cm) from the left hand side (when facing the unit) or within a maximum of 4-3/8" (11.1 cm) above the floor as specified in the drawing above.

	VGSC487-6G	VGSC487-6Q	VGSC487-4G
Surface burner rating			
Six grated burners (each)	15,000 BTU Nat. (4.4 kW)/	15,000 BTU Nat. (4.4 kW)/	
	13,500 BTU LP (4.0 kW)	13,500 BTU LP (4.0 kW)	
Four grated burners (each)			15,000 BTU Nat. (4.4 kW)/
			13,500 BTU LP (4.0 kW)
Two griddles (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)	
Broil burner rating			
Right oven only _		18,000 BTU Nat. (5.3 kW)/16,000 BTU LP (4.7 kW)	
Bake burner rating			
Right		30,000 BTU Nat./LP (8.8 kW)	
Left		15,000 BTU Nat./LP (4.4 kW)	







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.



ELECTRICAL

- Four-foot (121.9 cm) cord included with range
- Three-wire with ground/threeprong plug
 120 V/60 Hz
- Maximum amp usage—
- o 4Q—2.4
- o 4GQ—6.4
- o 4K—6.4

PLUMBING Not applicable

Installation Requirements



VGSC487-4Q Four-Burner/ Double Grill Range



VGSC487-4GQ Four-Burner/ Griddle/Grill Range



VGSC487-4K Four-Burner/ Wok Range



Note: If the gas supply is installed through the rear wall, the location MUST be 31-1/16" (78.9 cm) above the floor and 2-3/4" (7.0 cm) from the left hand side (when facing the unit) or within a maximum of 4-3/8" (11.1 cm) above the floor as specified in the drawing above.

	VGSG487-4Q	VGSC487-4GQ	VGSC487-4K
Surface burner rating			
Four grated burners (each)	15,000 BTU Nat. (4.4 kW)/	15,000 BTU Nat. (4.4 kW)/	15,000 BTU Nat. (4.4 kW)/
	13,500 BTU LP (4.0 kW)	13,500 BTU LP (4.0 kW)	13,500 BTU LP (4.0 kW)
One griddle		15,000 BTU Nat. (4.4 kW)/	
		13,500 BTU LP (4.0 kW)	
Two grills (each)	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)	
One wok			27,000 BTU Nat. (7.9 kW)
Broil burner rating			
Right oven only _		18,000 BTU Nat. (5.3 kW)/16,000 BTU LP (4.7 kW)	
Bake rating			
Right – two burners (each)		15,000 BTU Nat./LP (4.4 kW)	
Left – one burner		15,000 BTU Nat./LP (4.4 kW)	



PLANNING AND DESIGN GUIDE





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

Madal	Description.	A survey of the set the start
Model	Description	Approx. ship wt. lbs. (kg)
C48BG6	48"W. backguard	24 (10.8)

10"H. Backguard

- Stainless Steel (SS)
- Coordinates with all finishes

Model	Description	Approx. ship wt. lbs. (kg)
C48BG10	48"W. backguard	27 (12.2)

High-shelf

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

Model	Description	Approx. ship wt. lbs. (kg)
C48HS24	48"W. high-shelf	60 (27.0)

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)
C48TII	48"W. island trim	15 (6.8)

Countertop Side Trim

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

Model	Description	Approx. ship wt. lbs. (kg)
SE24CST	24"D. side trim	2 (0.9)





COOKING Professional Freestanding Gas Self-Clean 48"W. Sealed Burner Range



Installation Notes & Accessories

Curb Base Front

- Stainless Steel (SS)
- 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
- Completely assembled
- Easily clips onto range legs after range is installed
- Provides drop-in range look

Model	Description	Approx. ship wt. lbs. (kg)
RS48CBF4	48"W. curb base front	11 (5.0)

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 burner
- 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.

