



PRICE SCHEDULE MX  
National Pricing Effective, 2025



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## TUSCANY PRICE SCHEDULE



**TVDR Freestanding Tuscany Dual Fuel 36"W. Range**



**TVDR3614B**

**Tuscany 36"W. Range**

- **TVDR3614B** – 4 gas burners
- 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
  - Five 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	USD	WT lb (kg)
<b>TVDR3614B</b>	ECF	Four Burners	\$30,151	500 (225)

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>CBGTVDR</b>	N/A	Bamboo cover for Tuscany griddle	\$197	5 (2.3)
<b>LPKTVDR1</b>	N/A	LP/Propane Conversion Kit	\$287	2 (0.9)

TVDR Freestanding Tuscany Dual Fuel 48"W. Ranges



TVDR4814G

Tuscany 48"W. Range

- Three different top configurations
  - **TVDR4816B** – 6 gas burners
  - **TVDR4814G** – 4 gas burners; electric griddle
  - **TVDR4814I** – 4 gas burners; two 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
  - 25-3/4"W. x 13"H. x 19-5/8" D.
  - Stainless steel oven cavity
  - Five 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	USD	WT lb (kg)
TVDR4816B	ECF	Six Burners	\$34,520	575 (258.8)
TVDR4814G	ECF	Four Burners/12"W. Griddle	\$37,025	585 (263.3)
TVDR4814I	ECF	Four Burners/Two Induction Elements	\$37,025	585 (263.3)

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
CBGTVDR	N/A	Bamboo cover for Tuscany griddle	\$197	5 (2.3)
LPKTVDR1	N/A	LP/Propane Conversion Kit	\$287	2 (0.9)

TVDR Freestanding Tuscany Dual Fuel 66”W. Ranges



TVDR6616G

Tuscany 66”W. Range

- Three different top configurations
  - **TVDR6618B** – 8 gas burners
  - **TVDR6616G** – 6 gas burners; electric griddle
  - **TVDR6616I** – 6 gas burners; two 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
  - Five 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	USD	WT lb (kg)
TVDR6618B	ECF	Eight Burners	\$45,228	745 (337.9)
TVDR6616G	ECF	Six Burners/12”W. Griddle	\$47,200	745 (337.9)
TVDR6616I	ECF	Six Burners/Two Induction Elements	\$47,200	745 (337.9)

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
CBGTVDR	N/A	Bamboo cover for Tuscany griddle	\$197	5 (2.3)
LPKTVDR1	N/A	LP/Propane Conversion Kit	\$287	2 (0.9)

**TVWH Tuscany Built-In Wall Hoods/Dishwasher Panel**



**TVHW3630**

**Tuscany Wall Hoods**

- Heights of 30", 42" and 54", no duct covers required
- 24" deep for exceptional capture area
- Electronic touch controls with remote control feature
- Bright LED lights with natural, 3000K color
- Interior blower included with canopy
  - 36" width - 600 CFM
  - 48" and 66" widths - 1200 CFM
- 3 Speed Blowers
- Dishwasher-safe SS baffle filters

Model	Finish	Description	USD	WT lb (kg)
<b>TVHW3630</b>	ECF	36"W./30"H. Hood (8' ceiling) with 600 CFM Blower	\$12,829	149 (67.6)
<b>TVHW4830</b>	ECF	48"W./30"H. Hood (8' ceiling) with 1200 CFM Blower	\$14,239	183 (83)
<b>TVHW6630</b>	ECF	66"W./30"H. Hood (8' ceiling) with 1200 CFM Blower	\$16,637	240 (109)
<b>TVHW3642</b>	ECF	36"W./42"H. Hood (9' ceiling) with 600 CFM Blower	\$13,479	167 (75)
<b>TVHW4842</b>	ECF	48"W./42"H. Hood (9' ceiling) with 1200 CFM Blower	\$14,944	204 (92)
<b>TVHW6642</b>	ECF	66"W./42"H. Hood (9' ceiling) with 1200 CFM Blower	\$17,342	310 (140)
<b>TVHW3654</b>	ECF	36"W./54"H. Hood (10' ceiling) with 600 CFM Blower	\$13,902	186 (84)
<b>TVHW4854</b>	ECF	48"W./54"H. Hood (10' ceiling) with 1200 CFM Blower	\$15,298	225 (101)
<b>TVHW6654</b>	ECF	66"W./54"H. Hood (10' ceiling) with 1200 CFM Blower	\$17,764	378 (170)



**TVDDP524**

**Tuscany Dishwasher Door Panel Kit**

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

Model	Finish	Description	USD	WT lb (kg)
<b>TVDDP524</b>	ECF	For use with all FDWU dishwashers	\$1,317	14 (6.3)

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)



## 5/7 SERIES COOKING PRICE SCHEDULE



**VGIC Freestanding Gas 30"W. Open Burner Range**



**VGIC53024B**

**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
- **NEW** larger window opening
- **NEW** BlackChrome™ knobs shipped standard
- Shipped with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VGIC53024B (NAT)*	SS	Four Burners – 5 Series	\$6,366	410 (186)
	ECF		\$8,919	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

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

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
TGOG530	N/A	TruGlide Rack for VGIC 30"	\$256	5 (2.3)
BG8530SS	N/A	8"H. Backguard	\$601	14 (6.3)
HS24530SS	N/A	High Shelf	\$1,275	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
P30CRTSS	N/A	Countertop Rear Trim	\$114	2 (0.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$427	9 (4.1)
LPKPDR	N/A	LP/Propane Conversion Kit	\$356	2 (0.9)

**VGIC Freestanding Gas 36"W. Open Burner Ranges**



**VGIC53626B**

**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
- **NEW** larger window opening
- **NEW** BlackChrome™ knobs shipped standard
- Shipped with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
<b>VGIC53626B (NAT)*</b>	<b>SS</b>	Six Burners – 5 Series	<b>\$7,936</b>	500 (225)
	ECF		\$10,412	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

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

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>TGOG536</b>	N/A	TruGlide Rack for VGIC 36"	\$285	7 (3.2)
<b>BG8536SS</b>	N/A	8"H. Backguard	\$672	17 (7.7)
<b>HS24536SS</b>	N/A	High Shelf	\$1,403	50 (22.5)
<b>P24CSTSS</b>	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
<b>P36CRTSS</b>	N/A	Countertop Rear Trim	\$128	2 (0.9)
<b>P36CBF4SS</b>	N/A	Curb Base and Custom Curb Base Front	\$470	10 (4.5)
<b>LPKPDR</b>	N/A	LP/Propane Conversion Kit	\$356	2 (0.9)

**VGIC Freestanding Gas 48"W. Open Burner Ranges**



**VGIC54828B**

**48"W./24"D. Gas Open Burner Range**

- **Exclusive** SureSpark™ Ignition System for all burners
- 8-15,000 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
- Right Oven - large 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 17"D. – 3.7 cu. ft.
- Three heavy-duty racks/six porcelain coated rack positions including two TruGlide™ full extension racks
- Two halogen lights
- Left bake oven
  - Overall 12<sup>1</sup>/<sub>8</sub>"W. x 16<sup>1</sup>/<sub>8</sub>"H. x 18<sup>3</sup>/<sub>4</sub>"D. – 2.1 cu. ft.
  - AHAM 12<sup>1</sup>/<sub>8</sub>"W. x 16<sup>1</sup>/<sub>8</sub>"H. x 18<sup>1</sup>/<sub>8</sub>"D. – 2.0 cu. ft.
  - Two heavy-duty racks/six porcelain coated rack positions
- Larger window opening
- BlackChrome™ knobs shipped standard
- Shipped with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VGIC54828B (NAT)*	SS	Eight Burners – 5 Series	\$12,249	575
	ECF		\$14,900	(258.8)

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

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

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
TGOG530	N/A	TruGlide Rack	\$256	5 (2.3)
BG8548SS	N/A	8"H. Backguard	\$772	24 (10.8)
HS24548SS	N/A	High Shelf	\$1,776	60 (27.0)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
P48CRTSS	N/A	Countertop Rear Trim	\$140	2 (0.9)
P48CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$544	11 (5.0)
LPKPDR	N/A	LP/Propane Conversion Kit	\$356	2 (0.9)

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 including two TruGlide™ full extension racks
  - 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	USD	WT lb (kg)
VGR5304B (NAT)*	SS	Four Burner – 5 Series	\$7,499	410 (186)
	ECF		\$9,724	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**Brass Accent** – \$550 additional charge – add BB after color code

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

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG8530SS	N/A	8"H. Backguard	\$601	14 (6.3)
HS24530SS	N/A	High Shelf	\$1,275	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
P30CRTSS	N/A	Countertop Rear Trim	\$114	2 (0.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$427	9 (4.1)
LPKPDR	N/A	LP/Propane Conversion Kit	\$356	2 (0.9)

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 including two TruGlide™ full extension racks
  - 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	USD	WT lb (kg)
VGR5366B (NAT)*	SS	Six Burners – 5 Series	\$9,657	500 (225)
	ECF		\$12,520	
VGR5364G (NAT)*	SS	Four Burners/12"W. Griddle – 5 Series	\$12,199	510 (229.5)
	ECF		\$15,062	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**Brass Accent** – \$650 additional charge – add BB after color code

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

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG8536SS	N/A	8"H. Backguard	\$672	17 (7.7)
HS24536SS	N/A	High Shelf	\$1,403	50 (22.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
P36CRTSS	N/A	Countertop Rear Trim	\$128	2 (0.9)
P36CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$470	10 (4.5)
LPKPDR	N/A	LP/Propane Conversion Kit	\$356	2 (0.9)

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
  - Cast aluminum 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 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 including two TruGlide™ full extension racks
  - Two halogen lights
- Left bake oven
  - Overall 12 1/8"W. x 16 1/8"H. x 18 3/4"D. – 2.1 cu. ft.
  - AHAM 12 1/8"W. x 16 1/8"H. x 18 1/8"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	USD	WT lb (kg)
VGR5488B (NAT)*	SS	Eight Burners – 5 Series	\$15,633	575 (258.8)
	ECF		\$18,745	
VGR5486G (NAT)*	SS	Six Burners/12"W. Griddle – 5 Series	\$15,882	575 (258.8)
	ECF		\$18,995	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**Brass Accent** – \$800 additional charge – add BB after color code

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

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG8548SS	N/A	8"H. Backguard	\$772	24 (10.8)
HS24548SS	N/A	High Shelf	\$1,776	60 (27.0)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
P48CRTSS	N/A	Countertop Rear Trim	\$140	2 (0.9)
P48CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$544	11 (5.0)
LPKPDR	N/A	LP/Propane Conversion Kit	\$356	2 (0.9)

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 including two TruGlide™ full extension racks
  - 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	USD	WT lb (kg)
VGR5606GQ (NAT)*	SS	Six Burners/12"W. Griddle/12"W. Grill – 5 Series	\$24,827	750
	ECF		\$27,939	(340.2)

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**Brass Accent** – \$900 additional charge – add BB after color code

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

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG8560SS	N/A	8"H. Backguard	\$814	30 (13.5)
HS24560SS	N/A	High Shelf	\$2,091	70 (31.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
P60CRTSS	N/A	Countertop Rear Trim	\$183	2 (0.9)
P60CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$686	18 (8.1)
LPKPDR	N/A	LP/Propane Conversion Kit	\$356	2 (0.9)

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 1618"H. x 18¾"D. – 5.1 cu. ft.; AHAM 29"W. x 1618"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 trim

Model	Finish	Description	USD	WT lb (kg)
VGR73626B (NAT)*	SS	Six Burners – 7 Series	\$13,091	500 (225)
	ECF		\$15,954	
VGR73624G (NAT)*	SS	Four Burners/12"W. Griddle – 7 Series	\$15,252	500 (225)
	ECF		\$18,103	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

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

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG107362SS	N/A	10"H. Backguard	\$672	17 (7.7)
HS24736SS	N/A	High Shelf	\$1,548	50 (22.5)
P36CRTSS	N/A	Countertop Rear Trim	\$128	2 (0.9)
P36CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$470	10 (4.5)
CRG7VGR	N/A	ViChrome™ Griddle (for use with griddle model)	\$1,087	5 (2.3)
CBGVGR	N/A	Bamboo cover for 7 Series griddle	\$214	5 (2.3)
LPKVGR	N/A	LP/Propane Conversion Kit for 7 Series	\$404	2 (0.9)
NKVGR	N/A	Natural Conversion Kit for 7 Series	\$404	2 (0.9)
GCKVGR	N/A	Gas connection kit	\$256	2 (0.9)
WOKVGR7	N/A	Wok ring accessory	\$97	2 (0.9)

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	USD	WT lb (kg)
VGR74828B (NAT)*	SS	Eight Burners – 7 Series	\$20,718	575 (258.8)
	ECF		\$23,830	
VGR74826G (NAT)*	SS	Six Burners/12"W. Griddle – 7 Series	\$22,237	575 (258.8)
	ECF		\$25,350	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

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

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG107482SS	N/A	10"H. Backguard	\$800	24 (10.4)
HS24748SS	N/A	High Shelf	\$1,892	60 (27.0)
P48CRTSS	N/A	Countertop Rear Trim	\$140	2 (0.9)
P48CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$544	11 (5.0)
CRG7VGR	N/A	ViChrome™ Griddle (for use with griddle model)	\$1,087	5 (2.3)
CBGVGR	N/A	Bamboo cover for 7 Series griddle	\$214	5 (2.3)
LPKVGR	N/A	LP/Propane Conversion Kit for 7 Series	\$404	2 (0.9)
NKVGR	N/A	Natural Conversion Kit for 7 Series	\$404	2 (0.9)
GCKVGR	N/A	Gas connection kit	\$256	2 (0.9)
WOKVGR7	N/A	Wok ring accessory	\$97	2 (0.9)

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, TruConvex™ 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 including two TruGlide™ full extension racks
- **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	USD	WT lb (kg)
VDR5304B (NAT)*	SS	Four Burners – 5 Series	\$10,168	410 (184.5)
	ECF		\$12,769	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**Brass Accent** – \$550 additional charge – add BB after color code

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

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG8530SS	N/A	8"H. Backguard	\$601	14 (6.3)
HS24530SS	N/A	High Shelf	\$1,275	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
P30CRTSS	N/A	Countertop Rear Trim	\$114	2 (0.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$427	9 (4.1)
LPKPDR	N/A	LP/Propane Conversion Kit	\$356	2 (0.9)

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 including two TruGlide™ full extension racks
- 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	USD	WT lb (kg)
VDR5366B (NAT)*	SS	Six Burners – 5 Series	\$12,711	500 (225.0)
	ECF		\$15,563	
VDR5364G (NAT)*	SS	Four Burners/12"W. Griddle – 5 Series	\$13,981	510 (229.5)
	ECF		\$16,833	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**Brass Accent** – \$650 additional charge – add BB after color code

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

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG8536SS	N/A	8"H. Backguard	\$672	17 (7.7)
HS24536SS	N/A	High Shelf	\$1,403	50 (22.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
P36CRTSS	N/A	Countertop Rear Trim	\$128	2 (0.9)
P36CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$470	10 (4.5)
LPKPDR	N/A	LP/Propane Conversion Kit	\$356	2 (0.9)

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 including two TruGlide™ full extension racks
- **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	USD	WT lb (kg)
VDR5488B (NAT)*	SS	Eight Burners – 5 Series	\$19,067	575 (258.8)
	ECF		\$22,180	
VDR5486G (NAT)*	SS	Six Burners/12"W. Griddle – 5 Series	\$19,697	575 (258.8)
	ECF		\$22,809	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**Brass Accent** – \$800 additional charge – add BB after color code

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

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG8548SS	N/A	8"H. Backguard	\$772	24 (10.8)
HS24548SS	N/A	High Shelf	\$1,776	60 (27.0)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
P48CRTSS	N/A	Countertop Rear Trim	\$140	2 (0.9)
P48CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$544	11 (5.0)
LPKPDR	N/A	LP/Propane Conversion Kit	\$356	2 (0.9)

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, TruConvec™ 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 including two TruGlide™ full extension racks
- 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	USD	WT lb (kg)
VDR5606GQ (NAT)*	SS	Six Burners/12"W. Griddle/12"W. Grill – 5 Series	\$32,074	750 (340.2)
	ECF		\$35,187	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**Brass Accent** – \$900 additional charge – add BB after color code

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

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG8560SS	N/A	8"H. Backguard	\$814	30 (13.5)
HS24560SS	N/A	High Shelf	\$2,091	70 (31.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
P60CRTSS	N/A	Countertop Rear Trim	\$183	2 (0.9)
P60CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$686	18 (8.1)
LPKPDR	N/A	LP/Propane Conversion Kit	\$356	2 (0.9)

VDR Freestanding 7 Series Dual Fuel Self-Clean 36"W. Ranges



VDR73626B



VDR73624G

36"W./24"D. 7 Series Dual Fuel Self-Clean Ranges

- **Exclusive** Viking Elevation Burners™ with brass flame ports
- Three burner sizes efficiently deliver heat to any size cookware
  - 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTUs and one 8,000 BTU burner across the rear
- **VDR73626B** - 3-23,000 BTU burners; 2-15,000 BTU burners; 1-8,000 BTU burner
- **VDR73624G** - 2-23,000 BTU burners; 1-15,000 BTU burner; 1-8,000 BTU burner
  - Reversible griddle/grill - cast iron
  - Features the **patent-pending** StayCool™ Trough Handle and grease management system
- **Exclusive** VariSimmer™ Setting on all burners provides gentle, even simmering
- **Exclusive** SureSpark™ Ignition System, ensures automatic ignition/re-ignition
- **NEW** BlackChrome™ knobs with CoolLit™ LED backlighting
- **Exclusive** seamless, heavy gauge porcelain burner pan with elevated burners prevent spillovers from baking on
- Continuous grate design allows easy movement of pots and pans from burner to burner
- Grates, burner caps, knobs, griddle and accessories can be easily removed for cleaning
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, Convection Dehydrate and Convection Defrost and Self-Clean
- Concealed 10 pass dual bake element
- Extra large Gourmet-Glo™ Glass Enclosed Infrared Broiler
- **Exclusive** largest self-clean convection oven
  - Overall 30 5/16"W. x 16 1/2"H. x 19 1/2"D. – 5.6 cu. ft.; AHAM 30 5/16"W. x 16 1/2"H. x 16 13/16"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	USD	WT lb (kg)
VDR73626B (NAT)*	SS	Six Burners – 7 Series	\$19,696	525 (238.1)
	ECF		\$22,559	
VDR73624G (NAT)*	SS	Four Burners/12"W. Griddle – 7 Series	\$22,940	525 (238.1)
	ECF		\$25,803	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

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

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG107362SS	N/A	10"H. Backguard	\$672	17 (7.7)
HS24736SS	N/A	High Shelf	\$1,548	50 (22.5)
P36CRTSS	N/A	Countertop Rear Trim	\$128	2 (0.9)
P36CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$470	10 (4.5)
CRG7VGR	N/A	ViChrome™ Griddle (for use with griddle model)	\$1,087	5 (2.3)
CBGVGR	N/A	Bamboo cover for 7 Series griddle	\$214	5 (2.3)
LPKVGR	N/A	LP/Propane Conversion Kit for 7 Series	\$404	2 (0.9)
NKVGR	N/A	Natural Conversion Kit for 7 Series	\$404	2 (0.9)
GCKVGR	N/A	Gas connection kit	\$256	2 (0.9)
WOKVGR7	N/A	Wok ring accessory	\$97	2 (0.9)

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
- **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
- 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	USD	WT lb (kg)
VDR74828B (NAT)*	SS	Eight Burners – 7 Series	\$24,531	641 (290.8)
	ECF		\$27,643	
VDR74826G (NAT)*	SS	Six Burners/12”W. Griddle – 7 Series	\$26,825	641 (290.8)
	ECF		\$29,676	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

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

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG107482SS	N/A	10”H. Backguard	\$800	24 (10.4)
HS24748SS	N/A	High Shelf	\$1,892	60 (27.0)
P48CRTSS	N/A	Countertop Rear Trim	\$140	2 (0.9)
P48CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$544	11 (5.0)
CRG7VGR	N/A	ViChrome™ Griddle (for use with griddle model)	\$1,087	5 (2.3)
CBGVGR	N/A	Bamboo cover for 7 Series griddle	\$214	5 (2.3)
LPKVGR	N/A	LP/Propane Conversion Kit for 7 Series	\$404	2 (0.9)
NKVGR	N/A	Natural Conversion Kit for 7 Series	\$404	2 (0.9)
GCKVGR	N/A	Gas connection kit	\$256	2 (0.9)
WOKVGR7	N/A	Wok ring accessory	\$97	2 (0.9)

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



VER53014B

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

- Strong, wear-resistant glass ceramic top with updated graphics
- 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" 3000 watt/6" 1400 watt element
- 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 including two TruGlide™ full extension racks
- **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.
- Exclusive GentleClose™ Door allows the door to slowly close
- Larger window opening
- BlackChrome™ Knobs ship standard
- Shipped with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VER53014B	SS	Four Burners – 5 Series	\$10,597	426 (193.2)
	ECF		\$12,866	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**Brass Accent** – \$550 additional charge – add BB after color code

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG8530SS	N/A	8"H. Backguard	\$601	14 (6.3)
HS24530SS	N/A	High Shelf	\$1,275	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
P30CRTSS	N/A	Countertop Rear Trim	\$114	2 (0.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$427	9 (4.1)

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



VIR53024B

**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
- Four 9" 3700 watt boost/2300 watt elements
- 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 including two TruGlide™ full extension racks
- **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.
- **Exclusive** GentleClose™ Door allows the door to slowly close
- Larger window opening
- BlackChrome™ Knobs ship standard
- Shipped standard with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VIR53024B	SS	Four Burners – 5 Series	\$11,226	426
	ECF		\$13,780	(193.2)

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**Brass Accent** – \$550 additional charge – add BB after color code

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
BG8530SS	N/A	8"H. Backguard	\$601	14 (6.3)
HS24530SS	N/A	High Shelf	\$1,275	45 (20.3)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
P30CRTSS	N/A	Countertop Rear Trim	\$114	2 (0.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$427	9 (4.1)

VIR Freestanding 5 Series Induction Self-Clean 36"W. Range



VIR53626B

**36"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
- Six 9" 3700 watt boost/2300 watt elements
- 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 including two TruGlide™ full extension racks
- **Exclusive** – largest self-clean convection oven in the industry
  - Overall 30 5/16"W. x 16 ½"H. x 19 ½"D. - 5.6 cu. ft.
  - AHAM Standard 30 5/16"W. x 16 ½"H. x 16 13/16"D. - 4.9 cu. ft.
- **Exclusive** GentleClose™ Door allows the door to slowly close
- Larger window opening
- BlackChrome™ Knobs ship standard
- Shipped standard with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VIR53626B	SS	Six Burners – 5 Series	\$17,954	525
	ECF		\$19,897	(1932.2)

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**Brass Accent** – \$650 additional charge – add BB after color code

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
BG8536SS	N/A	8"H. Backguard	\$672	17 (7.7)
HS24536SS	N/A	High Shelf	\$1,403	50 (22.7)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
P36CRTSS	N/A	Countertop Rear Trim	\$128	2 (0.9)
P36CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$470	10 (4.5)

VIR Freestanding 5 Series Induction Self-Clean 48”W. Range



VIR54836B

**48”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
- Six 9” 3700 watt boost/2300 watt elements
- LED lights around knobs illuminate to denote function and boost
- 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 including two TruGlide™ full extension racks
- **Exclusive** – largest self-clean convection oven in the industry
  - 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 16-13/16”D. - 4.9 cu. ft.
- **Exclusive** GentleClose™ Door allows the door to slowly close
- Larger window opening
- BlackChrome™ Knobs ship standard
- Shipped standard with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VIR54836B	SS	Six Burners – 5 Series	\$20,008	692
	ECF		\$24,331	(288.5)

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**Brass Accent** – \$800 additional charge – add BB after color code; available for shipment late Q2, 2025

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
BG8548SS	N/A	8”H. Backguard	\$772	24 (10.8)
HS24548SS	N/A	High Shelf	\$1,776	60 (27.2)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
P48CRTSS	N/A	Countertop Rear Trim	\$140	2 (0.9)
P48CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$544	11 (5.0)

**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	USD	WT lb (kg)
<b>VRT5304B (NAT)*</b>	SS	Four Burners – 5 Series	\$5,763	125 (56.3)

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

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>BG8530SS</b>	N/A	8"H. Backguard	\$601	14 (6.3)
<b>HS24530SS</b>	N/A	High Shelf	\$1,275	45 (20.3)
<b>P24CSTSS</b>	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
<b>P30CRTSS</b>	N/A	Countertop Rear Trim	\$114	2 (0.9)
<b>LPKPDR</b>	N/A	LP/Propane Conversion Kit	\$356	2 (0.9)

**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	USD	WT lb (kg)
VRT5366B (NAT)*	SS	Six Burners – 5 Series	\$6,164	150 (47.5)
VRT5364G (NAT)*	SS	Four Burners/12"W. Griddle – 5 Series	\$7,435	160 (72.0)

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

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
BG8536SS	N/A	8"H. Backguard	\$672	17 (7.7)
HS24536SS	N/A	High Shelf	\$1,403	50 (22.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
P36CRTSS	N/A	Countertop Rear Trim	\$128	2 (0.9)
LPKPDR	N/A	LP/Propane Conversion Kit	\$356	2 (0.9)

**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	USD	WT lb (kg)
VRT5488B (NAT)*	SS	Eight Burners – 5 Series	\$7,375	426 (193.2)
VRT5486G (NAT)*	SS	Six Burners/12"W. Griddle – 5 Series	\$8,256	426 (193.2)

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

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
BG8548SS	N/A	8"H. Backguard	\$772	17 (7.7)
HS24548SS	N/A	High Shelf	\$1,776	50 (22.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
P48CRTSS	N/A	Countertop Rear Trim	\$140	2 (0.9)
LPKPDR	N/A	LP/Propane Conversion Kit	\$356	2 (0.9)

**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	USD	WT lb (kg)
<b>VRT7366B (NAT)*</b>	SS	Six Burners – 7 Series	\$7,887	203 (92.1)
<b>VRT7364G (NAT)*</b>	SS	Four Burners/12"W. Griddle – 7 Series	\$9,882	203 (92.1)

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

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>BG107362SS</b>	N/A	10"H. Backguard	\$672	17 (7.7)
<b>HS24736SS</b>	N/A	High Shelf	\$1,548	50 (22.5)
<b>P36CRTSS</b>	N/A	Countertop Rear Trim	\$128	2 (0.9)
<b>CBGVGR</b>	N/A	Bamboo cover for 7 Series griddle	\$214	5 (2.3)
<b>LPKVGR</b>	N/A	LP/Propane Conversion Kit for 7 Series	\$404	2 (0.9)
<b>NKVGR</b>	N/A	Natural Conversion Kit for 7 Series	\$404	2 (0.9)
<b>GCKVGR</b>	N/A	Gas connection kit	\$256	2 (0.9)
<b>WOKVGR7</b>	N/A	Wok ring accessory	\$97	2 (0.9)

**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	USD	WT lb (kg)
<b>VRT7488B (NAT)*</b>	SS	Eight Burners – 7 Series	\$9,277	257 (116.6)
<b>VRT7486G (NAT)*</b>	SS	Six Burners/12"W. Griddle – 7 Series	\$11,191	257 (116.6)

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

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>BG107482SS</b>	N/A	10"H. Backguard	\$800	17 (7.7)
<b>HS24748SS</b>	N/A	High Shelf	\$1,892	50 (22.5)
<b>P48CRTSS</b>	N/A	Countertop Rear Trim	\$140	2 (0.9)
<b>CBGVGR</b>	N/A	Bamboo cover for 7 Series griddle	\$214	5 (2.3)
<b>LPKVGR</b>	N/A	LP/Propane Conversion Kit for 7 Series	\$404	2 (0.9)
<b>NKVGR</b>	N/A	Natural Conversion Kit for 7 Series	\$404	2 (0.9)
<b>GCKVGR</b>	N/A	Gas connection kit	\$256	2 (0.9)
<b>WOKVGR7</b>	N/A	Wok ring accessory	\$97	2 (0.9)

**VERT Built-In 5 Series Electric Rangetops**



**VERT53014B**



**VERT53616B**

**Electric Rangetops**

- Strong, wear-resistant glass ceramic top
- QuickCook™ Surface Elements utilize ribbon element technology - reach full power in about 3 seconds
- **VERT53014B** – 30"W. MODEL
  - Right front – 7" 1,800-watt element
  - Right rear – 7" 1,800-watt element
  - 800-watt "bridge" element between right front and right rear elements; excellent for use in conjunction with both right elements for griddling with optional accessory
  - Left front – 6 1/2" 1,500-watt element
  - Left rear (dual element) – 9" 3,000-watt element/6" 1,400-watt element
- **VERT53616B** – 36"W. MODEL
  - Right front – 6 1/2" 1,500-watt element
  - Right rear (dual element) – 9" 3,000/ 6" 1,400-watt element
  - 800-watt "bridge" element between center front and center rear elements; excellent for use in conjunction with both center elements for griddling with optional accessory
  - Left front (dual element) – 9" 3,000/6" 1,400-watt element
  - Left rear – 6 1/2" 1,500-watt element
  - Center front – 7" 1,800-watt element
  - Center rear – 7" 1,800-watt element
- SoftLit™ LED lights accent the control panel and illuminate knobs
- BlackChrome™ Knobs ship standard
- Shipped with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
<b>VERT53014B</b>	SS	Four Burners – 5 Series	\$3,811	110 (49.5)
<b>VERT53616B</b>	SS	Six Burners – 5 Series	\$4,572	165 (74.3)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>BG8530SS</b>	N/A	8"H. Backguard – 30"W.	\$601	14 (6.3)
<b>BG8536SS</b>	N/A	8"H. Backguard – 36"W.	\$672	17 (7.7)
<b>HS24530SS</b>	N/A	High Shelf – 30"W.	\$1,275	45 (20.3)
<b>HS24536SS</b>	N/A	High Shelf – 36"W.	\$1,403	50 (22.5)
<b>P24CSTSS</b>	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
<b>P30CRTSS</b>	N/A	Countertop Rear Trim – 30"W.	\$114	2 (0.9)
<b>P36CRTSS</b>	N/A	Countertop Rear Trim – 36"W.	\$128	2 (0.9)

VIRT Built-In 5 Series Induction Rangetops



VIRT5304B



VIRT5366B

30" and 36"W. Induction Rangetops

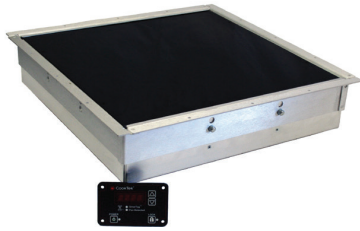
- MagneQuick™ Induction Power Generators utilize magnetic energy for superior power, responsiveness, and efficiency
- Power management induction system provides a boost of superior power on all elements for faster boil times
- Large 9" induction elements each provide up to 3,700 watts of power
- Simmer setting is perfect for gentle melting or keeping cooked food warm
- Heavy-duty BlackChrome™ knobs and square bezels shipped standard
- Strong, wear-resistant glass ceramic surface for excellent cleanability
- Element lights indicate hot surfaces and active elements
- Sensor turns off element if cookware is not detected
- SoftLit™ LED lights accent the control panel and illuminate knobs
- **VIRT5304BSS** – 30"W. Model
  - Four large 9" 3,700–2,300-watt induction elements
- **VIRT5366BSS** – 36"W. Model
  - Six large 9" 3,700–2,300-watt induction elements
- Shipped with stainless steel island trim

Model	Finish	Description	USD	WT lb (kg)
VIRT5304B	SS	Four Elements – 5 Series	\$5,490	110 (49.5)
VIRT5366B	SS	Six Elements – 5 Series	\$7,356	165 (74.3)

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
BG8530SS	N/A	8"H. Backguard – 30"W.	\$601	14 (6.3)
BG8536SS	N/A	8"H. Backguard – 36"W.	\$672	17 (7.7)
HS24530SS	N/A	High Shelf – 30"W.	\$1,275	45 (20.3)
HS24536SS	N/A	High Shelf – 36"W.	\$1,403	50 (22.5)
P24CSTSS	N/A	Countertop Side Trim (2 pieces)	\$299	2 (0.9)
P30CRTSS	N/A	Countertop Rear Trim – 30"W.	\$114	2 (0.9)
P36CRTSS	N/A	Countertop Rear Trim – 36"W.	\$128	2 (0.9)

VUIW Undercounter Induction Warmer



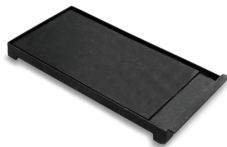
VUIW518

**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	USD	WT lb (kg)
VUIW518	N/A	Induction Warmer	\$6,039	20 (9)

Accessories for Sealed Burner Ranges/Rangetops (VGR5/VDR5/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	USD	WT lb (kg)
SBPGD	N/A	for 5 Series ranges/rangetops	\$501	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 (BL)

Model	Finish	Description	USD	WT lb (kg)
CWGT	N/A	for 5 Series ranges/rangetops	\$140	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
- 11½"W. x 22½"L. x ¾" thick – CBC12QB
- 11½"W. x 22½"L. x ¾"thick – CBC12G

Model	Finish	Description	USD	WT lb (kg)
CBC12QB	N/A	for 12"W. 5 Series grill and surface burner grate	\$285	5 (2.3)
CBC12G	N/A	for 12"W. 5 Series griddle	\$183	8 (3.6)



**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

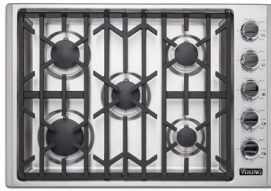
Model	Finish	Description	USD	WT lb (kg)
CSC12USS	N/A	for 12"W. griddle/grill	\$226	3.5 (1.6)

Knob Kit Accessories for 5 and 7 Series Cooking Products

Knob Kits for 5 and 7 Series Cooking Products

Model	Finish	Description	USD	WT lb (kg)
SSKKVGR53036	N/A	Stainless Steel Knob Kit fits VGR5304B, VGR5366B, VGR5364G, VRT5304B, VRT5366B, VRT5364G, VGIC53024B, VGIC53626B	\$316	14 (6.4)
SSKKVGR54860	N/A	Stainless Steel Knob Kit fits VGR5488B, VGR5486G, VGR56066Q, VRT5488B, VRT5486G, VGIC54828B	\$470	23 (10.4)
SSKKVDR53036	N/A	Stainless Steel Knob Kit fits VDR5304B, VDR5366B, VDR5364G	\$316	14 (6.4)
SSKKVDR54860	N/A	Stainless Steel Knob Kit fits VDR5488B, VDR5486G, VDR56066Q	\$470	23 (10.4)
SSKKVIR53036	N/A	Stainless Steel Knob Kit fits VIR53024B, VIR53626B, VER53014B	\$316	23 (10.4)
SSKKVDOF	N/A	Stainless Steel Knob Kit fits VSOF7301, VDOF7301, VSOE527, VDOE527, VSOE130, VDOE130, VSOE530, VDOE530	\$183	4 (1.8)
SSKKVGSU	N/A	Stainless Steel Knob Kit fits VGSU53015B, VGSU53616B	\$226	4 (1.8)
SSKKVECU	N/A	Stainless Steel Knob Kit fits VECU53014B, VECU53616B	\$226	4 (1.8)
SSKKVICU	N/A	Stainless Steel Knob Kit fits VICU53014B, VICU53616B	\$226	4 (1.8)
SSKKVGR736	N/A	Stainless Steel Knob Kit fits VGR73626B, VGR73624G, VRT7366B, VRT7364G	\$358	14 (6.4)
SSKKVGR748	N/A	Stainless Steel Knob Kit fits VGR74828B, VGR74826G, VRT7488B, VRT7486G	\$513	23 (10.4)
SSKKVDR736	N/A	Stainless Steel Knob Kit fits VDR73626B, VDR7362	\$358	14 (6.4)
SSKKVDR748	N/A	Stainless Steel Knob Kit fits VDR74828B, VDR74826G	\$513	23 (10.4)

VGSU Built-In Gas 30/36"W. Cooktops



VGSU53015B



VGSU53616B

**30" and 36"W. Gas Cooktops**

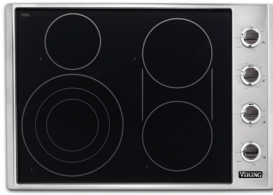
- **NEW** Black Chrome™ Knobs ship standard
- **Exclusive** SureSpark™ Ignition System for all burners
- Sealed burners with brass flame ports, removable porcelain/cast iron caps, and automatic ignition/re-ignition
- **VGSU53015B**
  - 30"W. cooktop - 5 burner
  - Left front - 18,000 BTU high
  - Left 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	USD	WT lb (kg)
VGSU53015B (NAT)	SS	30"W. 5 Burner Cooktop – 5 Series	\$3,497	67 (30.2)
VGSU53015B (LP)	SS	30"W. 5 Burner Cooktop – 5 Series	\$3,497	67 (30.2)
VGSU53616B (NAT)	SS	36"W. 6 Burner Cooktop – 5 Series	\$3,859	80 (36)
VGSU53616B (LP)	SS	36"W. 6 Burner Cooktop – 5 Series	\$3,859	80 (36)

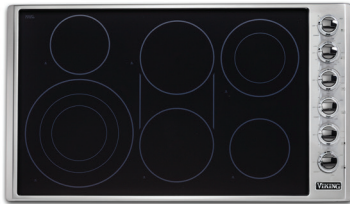
**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
WRGVGC	N/A	Wok Ring for VGSU	\$226	1 (0.5)
LPKVGC	N/A	LP/Propane Conversion Kit	\$226	1 (0.5)
NATVGC	N/A	Natural Conversion Kit	\$226	1 (0.5)

**VECU Built-In Electric Radiant Glass Ceramic 30/36"W. Cooktops**



**VECU53014B**



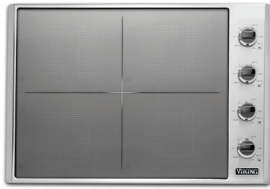
**VECU53616B**

**30" and 36"W. Electric Radiant Cooktops**

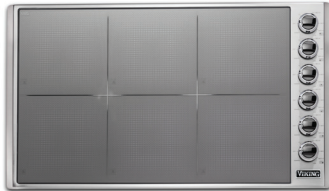
- **NEW** Black Chrome™ Knobs ship standard
- QuickCook™ Surface Elements utilize ribbon element technology - reach full power in about 3 seconds
- Strong, wear resistant glass ceramic top
- Designed to fit the majority of similarly sized cooktop cutouts
- **VECU53014B**
  - 30"W. models
  - Left front - 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	USD	WT lb (kg)
<b>VECU53014B</b>	SB	30"W. 4 Burner Cooktop – 5 Series	\$3,345	44 (20)
<b>VECU53616B</b>	SB	36"W. 6 Burner Cooktop – 5 Series	\$4,093	53 (24)

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	USD	WT lb (kg)
VICU53014B	ST	30"W. 4 Burner Cooktop – 5 Series	\$6,482	44 (20)
VICU53616B	ST	36"W. 6 Burner Cooktop – 5 Series	\$8,255	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	USD	WT lb (kg)
VSOE130	SS	30"W. Single Oven – 5 Series	\$7,585	278 (126.1)
	ECF		\$9,116	
VDOE130	SS	30"W. Double Oven – 5 Series	\$11,580	424 (192.3)
	ECF		\$13,593	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
P301FTSSS	N/A	Flush Mount Kit for 30"W. Single Oven	\$448	8 (3.6)
P301FTDSS	N/A	Flush Mount Kit for 30"W. Double Oven	\$492	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	USD	WT lb (kg)
VSOE527	SS	27"W. Single Oven – 5 Series	<b>\$8,539</b>	237 (107.5)
	ECF		\$10,324	
VDOE527	SS	27"W. Double Oven – 5 Series	<b>\$13,149</b>	360 (163.3)
	ECF		\$15,329	
VSOE530	SS	30"W. Single Oven – 5 Series	<b>\$8,608</b>	261 (118.4)
	ECF		\$10,545	
VDOE530	SS	30"W. Double Oven – 5 Series	<b>\$13,610</b>	402 (182.3)
	ECF		\$15,637	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
P301FTSSS	N/A	Flush Mount Kit for 30"W. Single Oven	\$448	8 (3.6)
P301FTDSS	N/A	Flush Mount Kit for 30"W. Double Oven	\$492	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 25<sup>5</sup>/<sub>16</sub>"W. x 16½"H. x 19½"D. – 4.7 cu. ft.
  - AHAM standard 25<sup>9</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

Model	Finish	Description	USD	WT lb (kg)
VSOE7301	SS	30"W. Single Oven – 7 Series	\$9,720	261 (118.4)
	ECF		\$12,338	
VDOE7301	SS	30"W. Double Oven – 7 Series	\$14,260	402 (182.3)
	ECF		\$17,089	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

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

**VMOS Conventional Microwave and VMOC Convection Microwave Ovens and Trim Kits**



**VMOS501**

**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	USD	WT lb (kg)
<b>VMOS501</b>	SS	Conventional Microwave – 5 Series	\$1,352	46 (20.9)
<b>VMTK272</b>	SS	27"W. Built-in trim kit	\$780	14 (6.4)
<b>VMTK302</b>	SS	30"W. Built-in trim kit	\$779	15 (6.8)
<b>PMF302TK</b>	SS	30"W. Flush Mount Kit for Microwave trim (must be used with VMTK trim kit)	\$243	5 (2.3)



**VMOC506**

**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	USD	WT lb (kg)
<b>VMOC506</b>	SS	Convection Microwave – 5 Series	\$2,250	69 (31.3)
<b>VMTK277</b>	SS	27"W. Built-in trim kit	\$873	19 (8.6)
<b>VMTK307</b>	SS	30"W. Built-in trim kit	\$873	20 (9.1)
<b>PMF307TK</b>	SS	30"W. Flush Mount Kit for Microwave trim (must be used with VMTK trim kit)	\$243	2 (0.9)

**VMOD/VMODC Undercounter DrawerMicro™ Ovens**



**VMOD5240**

**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	USD	WT lb (kg)
VMOD5240	SS	DrawerMicro™ Oven – 5 Series	\$2,879	86 (39)

Model	Finish	Description	USD	WT lb (kg)
PMD240FTK	SS	Flush Trim Kit	\$104	2 (0.9)



**VMODC5240SS**

**Undercounter Convection DrawerMicro™ Oven**

- 1.4 cubic ft. (39.6 liters) oven capacity (accommodates two 9x13" dishes)
  - 16-15/16"W. x 8-3/4"H. x 17-7/16"D.
- 900 watts output power
- Dual convection fans for baking, roasting, grilling and air frying
- Air Fry, Toast and Warm cooking modes
- Speed cook modes combine convection and microwave heating
- 11 variable power levels
- Six auto defrost settings
- Instant sensor settings for cooking, reheating foods and popping popcorn
- Beverage re-heat feature heats coffee and tea to suitable drinking temperature
- Melt/soften/warm settings automatically select the correct time and power for each function
- Add-30-Sec function adds thirty seconds of extra cooking time with the touch of a button
- Multi-level cooking with three included cooking accessories – top rack, bottom rack, and cook/drip tray
- Child Lock safety feature locks the control panel to prevent unwanted operation
- Flexible placement options below an island, peninsula, or standard cabinetry and can also be installed adjacent to a built-in oven
- Built-in airflow control allows flush mounting

Model	Finish	Description	USD	WT lb (kg)
VMODC5240	SS	Convection DrawerMicro Oven – 5 Series	\$3,497	104 (47.2)

**VMOR Convection Microwave Hood**



**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
- 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>16</sub>"W. x 16<sup>5</sup>/<sub>16</sub>"H. x 15<sup>5</sup>/<sub>16</sub>"D.
- Interior oven cavity
  - 1.1 cubic ft.
- For use over 30"W. Viking cooking products

Model	Finish	Description	USD	WT lb (kg)
VMOR506	SS	Convection Microwave Hood – 5 Series	\$2,808	85 (38.6)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
CFOR1	N/A	Replacement charcoal filters for VMOR	\$50	2 (0.9)

**VMDD Drop Down Door Convection Speed Oven**



**VMDD5306SS**

**Drop Down Door Convection Speed Oven**

- Large 1.6 cubic feet cooking interior gives you more flexibility and cooking options
  - Stainless steel interior with 2 level cooking racks, fits a standard 9 x 13 pan
  - Cavity Dimensions (WxHxD): 17 1/16" x 9 7/16"x 16 15/16"
  - 16" Diameter Turntable
- Built in speed and convenience with a 1600W convection heater and 900W of microwave cooking power
- Combines microwave, convection, roast and grill technologies all-in-one oven
- Speed Bake and Speed Roast combines microwave assist for speed cooking
- Melt/Soften/Warm is ideal for melting chocolate, softening butter, or warming syrup
- Convenient automatic sensor programs takes the guess work out for great results every time
- Sensor Programs: 10 Cook, Reheat, Popcorn and 9 More Menus
- Convection Programs: Bake, Roast, Grill and 15 More Menus
- Auto Defrost for quick and accurate thawing
- +30 Sec easily adds time while cooking
- Safety Lock prevents unwanted oven operation such as by small children

Model	Finish	Description	USD	WT lb (kg)
VMDD5306	SS	Convection Speed Oven – 5 Series	\$3,776	106 (48.1)

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	USD	WT lb (kg)
VWD527	SS	27"W. – 5 Series	\$2,971	80 (36)
	ECF		\$4,615	
VWD530	SS	30"W. – 5 Series	\$3,204	90 (40.5)
	ECF		\$4,895	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
PANVEWD	N/A	Pan Lid Set (5 pans with lids)	\$616	10 (4.5)



# VENTILATION PRICE SCHEDULE



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	USD	WT lb (kg)
VWH3010	SS	30”W./21”D. – 5 Series	\$1,962	56 (25.2)
	ECF		\$3,893	
VWH3610	SS	36”W./21”D. – 5 Series	\$2,158	60 (27.0)
	ECF		\$4,597	



**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	USD	WT lb (kg)
VWH3010L	SS	30”W./21”D. – 5 Series	\$1,962	56 (25.2)
	ECF		\$3,893	
VWH3610L	SS	36”W./21”D. – 5 Series	\$2,158	60 (27.0)
	ECF		\$4,597	



**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	USD	WT lb (kg)
VWH3010M	SS	30”W./21”D. – 5 Series	\$1,962	56 (25.2)
	ECF		\$3,893	
VWH3610M	SS	36”W./21”D. – 5 Series	\$2,158	60 (27.0)
	ECF		\$4,597	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**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	USD	WT lb (kg)
VWH530121	SS	30”W./21”D. – 5 Series	\$2,355	56 (25.2)
	ECF		\$4,245	
VWH536121	SS	36”W./21”D. – 5 Series	\$2,618	60 (27.0)
	ECF		\$4,984	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

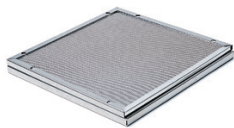
**Brass Accent** – \$50 additional charge – add BB after color code



**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	USD	WT lb (kg)
VRK30	SS	for 30”W. hood	\$814	13 (5.9)
VRK36	SS	for 36”W. hood	\$831	16 (7.3)



**Replacement Charcoal Filters**

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

Model	Finish	Description	USD	WT lb (kg)
CFV13	N/A	30” & 36”W. Professional hoods	\$140	2 (0.9)

VWH Built-In 18”H./24”D. Wall Hoods



**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	USD	WT lb (kg)
VWH530481	SS	30”W. – 5 Series Kit Compatability: VINV300, VINV600, VINV1200, DEV900, DIL1200	\$3,017	60 (27.0)
	ECF		\$4,814	
VWH536481	SS	36”W. – 5 Series Kit Compatability: VINV300, VINV600, VINV1200, DEV900, DIL1200	\$3,243	68 (30.6)
	ECF		\$5,159	
VWH548481	SS	48”W. – 5 Series Kit Compatability: VINV1200, DEV15001, DIL1200	\$3,967	88 (39.6)
	ECF		\$6,146	
VWH560481	SS	60”W. – 5 Series Kit Compatability: VINV1200, DEV15001, DIL1200	\$5,149	108 (48.6)
	ECF		\$7,578	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**Brass Accent** – \$50 additional charge – add BB after color code

**DCW Duct Covers**



**Duct Covers For Wall Hoods**

- For use with all VWH models
- Extends height of hood by 12"; conceals duct
- 12"D.

Model	Finish	Description	USD	WT lb (kg)
DCW30	SS	for 30"W. VWH Hoods	<b>\$506</b>	10 (4.5)
	ECF		\$767	
DCW36	SS	for 36"W. VWH Hoods	<b>\$534</b>	11 (5.0)
	ECF		\$857	
DCW48	SS	for 48"W. VWH Hoods	<b>\$572</b>	14 (6.3)
	ECF		\$1,023	
DCW60	SS	for 60"W. VWH Hoods	<b>\$1,035</b>	24 (10.8)
	ECF		\$1,545	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**VCWH Built-In 18”H. Chimney Wall Hoods and DCCE 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	USD	WT lb (kg)
VCWH53048	SS	30”W. – 5 Series – Kit Compatibility: VINV300, VINV600, DEV900, DIL1200	\$3,597	120 (54.5)
	ECF		\$5,389	
VCWH53648	SS	36”W. – 5 Series – Kit Compatibility: VINV300, VINV600, DEV900, DIL1200	\$3,696	127 (57.7)
	ECF		\$5,619	
VCWH54848	SS	48”W. – 5 Series – Kit Compatibility: VINV1200, DEV15001, DIL1200	\$4,572	145 (65.8)
	ECF		\$6,747	
VCWH56048	SS	60”W. – 5 Series – Kit Compatibility: VINV1200, DEV15001, DIL1200	\$5,550	160 (72.6)
	ECF		\$7,974	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**Brass Accent** – \$50 additional charge – add BB after color code



**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

Model	Finish	Description	USD	WT lb (kg)
DCCE1210	SS	for 30” and 36”W. VCWH hoods	\$399	6 (2.7)
	ECF		\$880	
DCCE1810	SS	for 48”W. VCWH hoods	\$411	8 (3.6)
	ECF		\$1,023	
DCCE2410	SS	for 60”W. VCWH hoods	\$546	11 (4.9)
	ECF		\$933	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**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	USD	WT lb (kg)
<b>VBCV53638</b>	N/A	36"W./18"H./22"D. – 5 Series Kit Compatibility: VINV300, VINV600, DEV900, DIL1200	\$2,325	68 (30.6)
<b>VBCV54838</b>	N/A	48"W./18"H./22"D. – 5 Series Kit Compatibility: VINV1200, DEV15001, DIL1200	\$2,692	88 (39.6)
<b>VBCV56038</b>	N/A	60"W./18"H./22"D. – 5 Series Kit Compatibility: VINV1200, DEV15001, DIL1200	\$3,300	108 (48.6)

**Hood Accessories and Ventilator Kits**

**Interior Power Ventilator Kits and Accessories**

Model	Finish	Description	USD	WT lb (kg)
VINV300	N/A	300 CFM – 5 Series	\$860	14 (6.4)
VINV600	N/A	600 CFM – 5 Series	\$944	27 (12.3)
VINV1200	N/A	1200 CFM – 5 Series	\$1,726	43 (19.4)

**Exterior Power Ventilator Kits**

Model	Finish	Description	USD	WT lb (kg)
DEV900	N/A	900 CFM – 5 Series	\$1,678	42 (19.1)
DEV15001	N/A	1500 CFM – 5 Series	\$2,411	47 (21.3)

**In-Line Blower Kits and Accessories**

Model	Finish	Description	USD	WT lb (kg)
DIL1200	N/A	1200 CFM – 5 Series	\$2,145	37 (16.8)
VSIL10	N/A	Duct Silencer Accessory for 10" duct	\$685	36 (16.3)
ILVK	N/A	Vibration Isolator Kit Accessory	\$204	2 (0.9)
G6MD	N/A	Universal Make-up Air Damper	\$395	4 (1.8)
G8MD	N/A	Universal Make-up Air Damper	\$453	5 (2.3)



**Backsplashes (Wall Hoods)**

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

Model	Finish	Description	USD	WT lb (kg)
BKS30	SS	30"W.	\$339	7 (3.2)
BKS36	SS	36"W.	\$423	9 (4.1)
BKS48	SS	48"W.	\$541	14 (6.3)
BKS60	SS	60"W.	\$646	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	USD	WT lb (kg)
WGP30	SS	30"W. – One shelf	\$795	9 (4.1)
WGP36	SS	36"W. – Two shelves	\$855	12 (5.4)
WGP48	SS	48"W. – Two shelves	\$1,135	16 (7.2)

VDD Built-In Rear Downdrafts



**18”H. Downdraft**

- Raises and lowers chimney at touch of a button
- **NEW** 18” rise
- Capacitive touch controls
- Two level LED surface lighting
- Heat sensor automatically turns ventilators on full power
- Four fan speeds
- Two removable, easy-to-clean mesh filters
- Flashing light reminds user to clean filters after approximately 30 hours of use
- Choose interior or exterior ventilator kit (sold separately)
- Downdraft should not be used with griddle model cooking products

Model	Finish	Description	USD	WT lb (kg)
VDD5300	SS	30”W. – 5 Series	\$3,112	65 (29.5)
VDD5360	SS	36”W. – 5 Series	\$3,369	71 (32.2)
VDD5480	SS	48”W. – 5 Series	\$3,741	80 (36.3)

Interior Power Ventilator Kit

Model	Finish	Description	USD	WT lb (kg)
VDVI600	N/A	Flex Blower – 600 CFM	\$816	31 (14.1)

Exterior Power Ventilator Kits

Model	Finish	Description	USD	WT lb (kg)
VDVE900	N/A	900 CFM	\$1,385	42 (18.9)
DEV15001	N/A	1500 CFM	\$2,411	47 (21.3)

Model	Finish	Description	USD	WT lb (kg)
ARKD	N/A	Non-duct recirculation kit	\$885	5 (2.3)
BPFD	N/A	Non-duct filter replacement	\$216	1 (0.5)
HATKD8	N/A	Transition to 8” round	\$301	3 (1.4)
HATKD10	N/A	Transition to 10” round	\$301	3 (1.4)
RCVD8	N/A	Front panel rough-in for remote flex blower 8”	\$199	2 (0.9)
RCVD10	N/A	Front panel rough-in for remote blower 10” and VEDV	\$199	2 (0.9)
VACE36	N/A	End Caps for 30-3/4 and 36-3/4”W. cooktop	\$211	1 (0.5)
AXKD2	N/A	2’ of flexible duct	\$216	3 (1.4)
AXD5	N/A	Extension Cable (For flex blower remote use)	\$159	1 (0.5)
FSVDD30SS	N/A	Filler strip for 30” VEC and VIC cooktop	\$216	3 (1.4)
FSVDD36SS	N/A	Filler strip for 36” VEC and VIC cooktop	\$216	3 (1.4)
FSVRVDD30SS	N/A	Filler strip for 30” range/rangetop	\$216	3 (1.4)
FSVRVDD36SS	N/A	Filler strip for 36” range/rangetop	\$216	3 (1.4)
FSVRVDD48SS	N/A	Filler strip for 48” range/rangetop	\$216	3 (1.4)

**Hood Data**

Hood Styles	Interior Ventilator			Exterior and In-Line Ventilators		
	VINV300	VINV600	VINV1200	DEV900	DIL1200	DEV15001
<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	
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	
VCWH54848 - 48" W./18" H.			Q		Q	Q
VCWH56048 - 60" 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	
VBCV54838 - 48" W./18" H.			Q		Q	Q
VBCV56038 - 60" W./18" H.			Q		Q	Q

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>DEV15001</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)	600	8" round	40 feet (12.2m)	3.0
<b>VDVE900</b> (exterior)	900	10" round	50 feet (15.2m)	5.7
<b>DEV15001</b> (exterior)	1500	10" round	75 feet (22.9m)	–

**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/rangetops with gas char-grill.



## REFRIGERATION PRICE SCHEDULE



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



**VCBB5364**



**FDBB5364**  
(Custom Panel)

**36"W. Bottom-Mount Refrigerator/Freezers**

- **NEW R600A Refrigerant for improved performance**
- **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
- 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 shelves
  - 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 with accessory flush mount trim kit

\*Plasmacluster is a registered trademark of Sharp Corporation

Model	Finish	Description	USD	WT lb (kg)
<b>VCBB5364 (R/L)*</b>	<b>SS</b>	5 Series – Viking Door – Stainless Steel	<b>\$14,049</b>	527 (239)
<b>FDBB5364 (R/L)*</b>	N/A	Custom Panel	\$14,050	500 (226.8)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>VCDPB536 (R/L)*</b>	ECF	5 Series Door Panel Kit (includes Professional Handles)	\$2,395	100 (45.4)
<b>PBIRFTKSS</b>	N/A	Flush mount trim kit – VCBB	\$221	10 (4.5)
<b>FCTKSS</b>	N/A	Center trim kit – FDBB	\$196	5 (2.3)
<b>PHK528SS</b>	N/A	Professional stainless steel handle (1 piece/28")	\$285	7 (3.2)

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

\*R = right hinge; L = left hinge

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



VCSB5424



FDSB5424  
(Custom Panel)

**42”W. Side-by-Side Refrigerator/Freezers**

- **NEW R600A Refrigerant for improved performance**
- **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
- 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	USD	WT lb (kg)
VCSB5424	SS	Viking Door – 5 Series – Stainless Steel	\$14,889	628 (285)
FDSB5424	N/A	Custom Panel – 5 Series	\$14,889	559 (254)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
VCDPS542	ECF	5 Series Door Panel Kit (includes Professional Handles)	\$2,818	115 (52.2)
PBIRFTKSS	N/A	Flush mount trim kit	\$221	10 (4.5)
PHK528SS	N/A	Professional stainless steel handle (1 piece/28”)	\$285	7 (3.2)

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

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



VCSB5484



FDSB5484  
(Custom Panel)

**48"W. Side-by-Side Refrigerator/Freezers**

- **NEW R600A Refrigerant for improved performance**
- **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
- 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	USD	WT lb (kg)
VCSB5484	SS	Viking Door – 5 Series – Stainless Steel	\$16,522	675 (305)
FDSB5484	N/A	Custom Panel – 5 Series	\$15,833	612 (278)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
VCDPS548	ECF	5 Series Door Panel Kit (includes Professional Handles)	\$3,100	124 (56.2)
PBIRFTKSS	N/A	Flush mount trim kit	\$221	10 (4.5)
PHK528SS	N/A	Professional stainless steel handle (1 piece/28")	\$285	7 (3.2)

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

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



VCRB5304



FDRB5304  
(Custom Panel)

30"W. All Refrigerator

- NEW R600A Refrigerant for improved performance
- Total Capacity: 18.4 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
- 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 with accessory flush mount trim kit
- 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	USD	WT lb (kg)
VCRB5304 (R/L)*	SS	Viking Door – 5 Series – Stainless Steel	\$12,429	516 (234)
FDRB5304 (R/L)*	N/A	Custom Panel – 5 Series	\$11,962	460 (209)

\*R = right hinge; L = left hinge

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
DDGK603SS	N/A	60"W. grille kit (includes FCTKSS center trim kit)	\$768	21 (9.5)
DDGK663SS	N/A	66"W. grille kit (includes FCTKSS center trim kit)	\$782	23 (10.4)
PBIRFTKSS	N/A	Flush mount trim kit – VCRB	\$221	10 (4.5)
FCTKSS	N/A	Center trim kit – FDRB	\$196	5 (2.3)
PHK528SS	N/A	Professional stainless steel handle (1 piece/28")	\$285	7 (3.2)

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



VCRB5364



FDRB5364  
(Custom Panel)

**36"W. All Refrigerator**

- NEW R600A Refrigerant for improved performance
- Total Capacity: 22.0 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
- 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 with accessory flush mount trim kit
- 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	USD	WT lb (kg)
VCRB5364 (R/L)*	SS	Viking Door – 5 Series – Stainless Steel	\$12,746	590 (256.5)
FDRB5364 (R/L)*	N/A	Custom Panel – 5 Series	\$12,280	516 (232)

\*R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
DDGK663SS	N/A	66"W. grille kit (includes FCTKSS center trim kit)	\$782	23 (10.4)
DDGK723SS	N/A	72"W. grille kit (includes FCTKSS center trim kit)	\$874	25 (11.3)
PBIRFTKSS	N/A	Flush mount trim kit – VCRB	\$221	10 (4.5)
FCTKSS	N/A	Center trim kit – FDRB	\$196	5 (2.3)
PHK528SS	N/A	Professional stainless steel handle (1 piece/28")	\$285	7 (3.2)

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



**VCFB5304**



**FDFB5304**  
(Custom Panel)

**30"W. All Freezer**

- **NEW R600A Refrigerant for improved performance**
- **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 with accessory flush mount trim kit
- For installation of two units side-by-side, a separate grille kit accessory must be purchased

Model	Finish	Description	USD	WT lb (kg)
VCFB5304 (R/L)*	SS	Viking Door – 5 Series – Stainless Steel	\$12,604	508 (230)
FDFB5304 (R/L)*	N/A	Custom Panel – 5 Series	\$12,125	449 (204)

\*R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
DDGK603SS	N/A	60"W. grille kit (includes FCTKSS center trim kit)	\$768	21 (9.5)
DDGK663SS	N/A	66"W. grille kit (includes FCTKSS center trim kit)	\$782	23 (10.4)
PBIRFTKSS	N/A	Flush mount trim kit – VCFB	\$221	10 (4.5)
FCTKSS	N/A	Center trim kit – FDFB	\$196	5 (2.3)
PHK528SS	N/A	Professional stainless steel handle (1 piece/28")	\$285	7 (3.2)

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



**VCFB5364**



**FDFB5364**  
(Custom Panel)

**36"W. All Freezer**

- **NEW R600A Refrigerant for improved performance**
- **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 with accessory flush mount trim kit
- For installation of two units side-by-side, a separate grille kit accessory must be purchased

Model	Finish	Description	USD	WT lb (kg)
<b>VCFB5364 (R/L)*</b>	<b>SS</b>	Viking Door – 5 Series – Stainless Steel	<b>\$12,638</b>	580 (263)
<b>FDFB5364 (R/L)*</b>	N/A	Custom Panel – 5 Series	\$12,136	546 (248)

\*R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>DDGK663SS</b>	N/A	66"W. grille kit (includes FCTKSS center trim kit)	\$782	23 (10.4)
<b>DDGK723SS</b>	N/A	72"W. grille kit (includes FCTKSS center trim kit)	\$874	25 (11.3)
<b>PBIRFTKSS</b>	N/A	Flush mount trim kit – VCFB	\$221	10 (4.5)
<b>FCTKSS</b>	N/A	Center trim kit – FDFB	\$196	5 (2.3)
<b>PHK528SS</b>	N/A	Professional stainless steel handle (1 piece/28")	\$285	7 (3.2)

**NEW FDBMIC 7 Series Fully Integrated 36"W. Bottom Freezer**



**FDBMIC7360**  
(Custom Panel)

**36"W. Bottom-Mount Refrigerator/Freezers**

- **Total Capacity: 19.4 cu. ft.**
- Uniform air circulation maintains consistent temperatures throughout the refrigerator
- Easy-to-use touch-control color display simplifies navigation through settings and features with clear visuals and intuitive controls
- Plasmacluster™ Ion Air Purifier utilizes advanced ion technology to eliminate airborne bacteria, mold and odors and enhance food preservation
- Energy-efficient LED lighting enhances visibility and reduces energy consumption
- Adjustable step-guide shelves can be repositioned without removing them
- Anti-bacterial stainless steel interior drawers resist bacteria and germs
- State-of-the-art soft-close drawer system ensures refrigerator and crisper drawers close smoothly and quietly and maintain an airtight seal
- Crisper drawers operate 2-3 degrees lower than the rest of refrigerator
- Triple Mode convertible drawer converts bottom drawer from freezer to fresh food or refrigerator drawer
- Water filter for pure ice production
- Dual size ice maker easily switches from medium to large ice cubes
- SuperIce function temporarily increases ice production for 24 hours
- Door open alarm

Model	Finish	Description	USD	WT lb (kg)
<b>FDBMIC7360 (R/L)*</b>	N/A	Custom Panel – 7 Series	\$13,389	452 (205)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>VI736BDP (R/L)*</b>	<b>SS</b>	Door Panel Kit (includes Professional handle)	\$1,828	93 (42.2)
	ECF		\$4,078	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

\*R = right hinge; L = left hinge

**NEW FDREIC 7 Series Fully Integrated 24"W. All Refrigerator**



**FDREIC7240**  
(Custom Panel)

**24"W. All Refrigerator**

- **Total Capacity: 13.0 cu. ft.**
- Uniform air circulation maintains consistent temperatures throughout the refrigerator
- Easy-to-use touch-control color display simplifies navigation through settings and features with clear visuals and intuitive controls
- Plasmacluster™ Ion Air Purifier utilizes advanced ion technology to eliminate airborne bacteria, mold and odors and enhance food preservation
- Energy-efficient LED lighting enhances visibility and reduces energy consumption
- Adjustable step-guide shelves can be repositioned without removing them
- Anti-bacterial stainless steel interior drawers resist bacteria and germs
- State-of-the-art soft-close drawer system ensures refrigerator and crisper drawers close smoothly and quietly and maintain an airtight seal
- Crisper drawers operate 2-3 degrees lower than the rest of refrigerator
- Internal water dispenser with water filter for fresh water and pure ice production
- Door open alarm

Model	Finish	Description	USD	WT lb (kg)
<b>FDREIC7240 (R/L)*</b>	N/A	Custom Panel – 7 Series	\$11,049	335 (152)

\*R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>VI724CDP</b>	<b>SS</b>	Door Panel Kit (reversible/includes Professional handle)	\$1,179	66 (29.9)
	ECF		\$3,236	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**NEW** FDREIC 7 Series Fully Integrated 30"W. All Refrigerator



**FDREIC7300**  
(Custom Panel)

**30"W. All Refrigerator**

- **Total Capacity: 16.9 cu. ft.**
- Uniform air circulation maintains consistent temperatures throughout the refrigerator
- Easy-to-use touch-control color display simplifies navigation through settings and features with clear visuals and intuitive controls
- Plasmacluster™ Ion Air Purifier utilizes advanced ion technology to eliminate airborne bacteria, mold and odors and enhance food preservation
- Energy-efficient LED lighting enhances visibility and reduces energy consumption
- Adjustable step-guide shelves can be repositioned without removing them
- Anti-bacterial stainless steel interior drawers resist bacteria and germs
- State-of-the-art soft-close drawer system ensures refrigerator and crisper drawers close smoothly and quietly and maintain an airtight seal
- Crisper drawers operate 2-3 degrees lower than the rest of refrigerator
- Internal water dispenser with water filter for fresh water and pure ice production
- Door open alarm

Model	Finish	Description	USD	WT lb (kg)
<b>FDREIC7300 (R/L)*</b>	N/A	Custom Panel – 7 Series	\$11,699	386 (175)

\*R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>VI730CDP</b>	<b>SS</b>	Door Panel Kit (reversible/includes Professional handle)	\$1,312	77 (34.9)
	ECF		\$3,658	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**NEW** FDREIC 7 Series Fully Integrated 36"W. All Refrigerator



**FDREIC7300**  
(Custom Panel)

**36"W. All Refrigerator**

- **Total Capacity: 21.9 cu. ft.**
- Uniform air circulation maintains consistent temperatures throughout the refrigerator
- Easy-to-use touch-control color display simplifies navigation through settings and features with clear visuals and intuitive controls
- Plasmacluster™ Ion Air Purifier utilizes advanced ion technology to eliminate airborne bacteria, mold and odors and enhance food preservation
- Energy-efficient LED lighting enhances visibility and reduces energy consumption
- Adjustable step-guide shelves can be repositioned without removing them
- Anti-bacterial stainless steel interior drawers resist bacteria and germs
- State-of-the-art soft-close drawer system ensures refrigerator and crisper drawers close smoothly and quietly and maintain an airtight seal
- Crisper drawers operate 2-3 degrees lower than the rest of refrigerator
- Internal water dispenser with water filter for fresh water and pure ice production
- Door open alarm

Model	Finish	Description	USD	WT lb (kg)
<b>FDREIC7360 (R/L)*</b>	N/A	Custom Panel – 7 Series	\$12,349	417 (189)

\*R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>VI736CDP</b>	<b>SS</b>	Door Panel Kit (reversible/includes Professional handle)	\$1,442	88 (40)
	ECF		\$3,801	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**NEW FDFZIC 7 Series Fully Integrated 18"W. All Freezer**



**FDFZIC7180**  
(Custom Panel)

**18"W. All Freezer**

- **Total Capacity: 7.9 cu. ft.**
- Uniform air circulation maintains consistent temperatures throughout the freezer
- Easy-to-use touch-control color display simplifies navigation through settings and features with clear visuals and intuitive controls
- Energy-efficient LED lighting enhances visibility and reduces energy consumption
- Adjustable step-guide shelves can be repositioned without removing them
- Anti-bacterial stainless steel interior drawers resist bacteria and germs
- Water filter for pure ice production
- Dual size ice maker easily switches from medium to large ice cubes
- Superice function temporarily increases ice production for 24 hours
- Door open alarm

Model	Finish	Description	USD	WT lb (kg)
<b>FDFZIC7180 (R/L)*</b>	N/A	Custom Panel – 7 Series	\$10,399	326 (148)

\*R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>VI718CDP</b>	<b>SS</b>	Door Panel Kit (reversible/includes Professional handle)	<b>\$1,050</b>	54 (24.5)
	ECF		\$2,813	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**NEW FDFZIC 7 Series Fully Integrated 24"W. All Freezer**



**FDFZIC7240**  
(Custom Panel)

**24"W. All Freezer**

- **Total Capacity: 12.1 cu. ft.**
- Uniform air circulation maintains consistent temperatures throughout the freezer
- Easy-to-use touch-control color display simplifies navigation through settings and features with clear visuals and intuitive controls
- Energy-efficient LED lighting enhances visibility and reduces energy consumption
- Adjustable step-guide shelves can be repositioned without removing them
- Anti-bacterial stainless steel interior drawers resist bacteria and germs
- Water filter for pure ice production
- Dual size ice maker easily switches from medium to large ice cubes
- Superice function temporarily increases ice production for 24 hours
- Door open alarm

Model	Finish	Description	USD	WT lb (kg)
<b>FDFZIC7240 (R/L)*</b>	N/A	Custom Panel – 7 Series	\$11,049	355 (161)

\*R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>VI724CDP</b>	<b>SS</b>	Door Panel Kit (reversible/includes Professional handle)	<b>\$1,179</b>	66 (29.9)
	ECF		\$3,236	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**NEW FDFZIC 7 Series Fully Integrated 30"W. All Freezer**



**FDFZIC7300**  
(Custom Panel)

**30"W. All Freezer**

- **Total Capacity: 16.0 cu. ft.**
- Uniform air circulation maintains consistent temperatures throughout the freezer
- Easy-to-use touch-control color display simplifies navigation through settings and features with clear visuals and intuitive controls
- Energy-efficient LED lighting enhances visibility and reduces energy consumption
- Adjustable step-guide shelves can be repositioned without removing them
- Anti-bacterial stainless steel interior drawers resist bacteria and germs
- Water filter for pure ice production
- Dual size ice maker easily switches from medium to large ice cubes
- Superice function temporarily increases ice production for 24 hours
- Door open alarm

Model	Finish	Description	USD	WT lb (kg)
<b>FDFZIC7300 (R/L)*</b>	N/A	Custom Panel – 7 Series	\$11,699	385 (175)

\*R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>VI730CDP</b>	<b>SS</b>	Door Panel Kit (reversible/includes Professional handle)	<b>\$1,312</b>	77 (34.9)
	ECF		\$3,658	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**NEW FDFZIC 7 Series Fully Integrated 36"W. All Freezer**



**FDFZIC7360**  
(Custom Panel)

**36"W. All Freezer**

- **Total Capacity: 20.1 cu. ft.**
- Uniform air circulation maintains consistent temperatures throughout the freezer
- Easy-to-use touch-control color display simplifies navigation through settings and features with clear visuals and intuitive controls
- Energy-efficient LED lighting enhances visibility and reduces energy consumption
- Adjustable step-guide shelves can be repositioned without removing them
- Anti-bacterial stainless steel interior drawers resist bacteria and germs
- Water filter for pure ice production
- Dual size ice maker easily switches from medium to large ice cubes
- SuperIce function temporarily increases ice production for 24 hours
- Door open alarm

Model	Finish	Description	USD	WT lb (kg)
<b>FDFZIC7360 (R/L)*</b>	N/A	Custom Panel – 7 Series	\$12,349	445 (202)

\*R = right hinge; L = left hinge

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>VI736CDP</b>	<b>SS</b>	Door Panel Kit (reversible/includes Professional handle)	<b>\$1,442</b>	88 (40)
	ECF		\$3,801	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**NEW** FDWCIC Built-In 24"W. Full Height Wine Cellar



**FDWCIC7240**  
(Custom Panel)

**24"W. Wine Cellar**

- Two zone wine column with 78 bottle capacity (48 upper/30 lower)
- Uniform air circulation maintains consistent temperatures throughout the wine column
- Easy-to-use touch-control color display simplifies navigation through settings and features with clear visuals and intuitive controls
- Energy-efficient LED lighting enhances visibility and reduces energy consumption
- Natural beechwood soft-close shelving
- Active carbon filter
- Low/Medium/High humidity control
- Temperature range of 39-64 degrees F
- Door open alarm

Model	Finish	Description	USD	WT lb (kg)
<b>FDWCIC7240</b> (R/L*)	SS	30"W. Wine Cellar – Custom Panel	\$11,049	337 (153)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>VI724WDPR</b> (R/L*)	SS	Door Panel Kit (includes Professional handle)	\$1,312	50 (23)
	ECF		\$3,658	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

\*R = right hinge; L = left hinge

**VCWD Built-In 30"W. Full Height Wine Cellar**



VCWD630

**30"W. Wine Cellar**

- 30"W. x 84"H. x 24"D.
- DualZone Storage System
- 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°F (0.83°C)
- 16 shelves accommodate up to 160 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
- Keyed door lock

Model	Finish	Description	USD	WT lb (kg)
VCWD630-SG41A	SS	Viking Clear Glass Door – Right Hinge	\$ 19,150	560 (252)
VCWD630-SG51A	SS	Viking Clear Glass Door – Left Hinge	\$ 19,150	560 (252)

**NEW FRUI Undercounter/Freestanding 24"W. Refrigerators**



FRUI5242G

**NEW 24"W. Refrigerator – Glass Door**

- 5.5 cu. ft. capacity stores up to 7 wine bottles or 162 12-oz cans
- 3-in-1 convertible shelf features removable glass pane with wine rack option to store beverages, food or wine
- Half-width shelf allows for tall item storage
- 11 position cantilevered shelving holds up to 35 lbs
- MaxStore bin stores loose items
- Dynamic cooling technology delivers rapid cool down, frost-free operation, and temperature stability
- Argon-filled, UV-resistant tinted dual pane glass door options protect contents
- Digital controls allow temperature selections from 33 F to 70 F
- Door ajar and high/low temperature alerts
- Adjustable LED theater-style lighting in artic white or sapphire blue
- Midnight black interior
- Soft close articulating door hinge with reversible door
- Custom panel models accept 3/4" or 5/8" custom panels, or accessory door panel kits

Model	Finish	Description	USD	WT lb (kg)
FRUI5242G	N/A	Custom Panel – Glass Door Refrigerator	\$6,044	160 (72.6)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
PDPUG524SS	SS	Professional Door Panel for glass door – Stainless Steel	\$451	20 (9.1)
CDPUG524SS	SS	Classic Door Panel for glass door – Stainless Steel	\$318	20 (9.1)



FRUI5242D

**NEW 24"W. Refrigerator – Solid Door**

- 5.5 cu. ft. capacity stores up to 7 wine bottles or 162 12-oz cans
- 3-in-1 convertible shelf features removable glass pane with wine rack option to store beverages, food or wine
- Half-width shelf allows for tall item storage
- 11 position cantilevered shelving holds up to 35 lbs
- MaxStore bin stores loose items
- Dynamic cooling technology delivers rapid cool down, frost-free operation, and temperature stability
- Digital controls allow temperature selections from 33 F to 70 F
- Door ajar and high/low temperature alerts
- Adjustable LED theater-style lighting in artic white or sapphire blue
- Midnight black interior
- Soft close articulating door hinge with reversible door
- Custom panel models accept 3/4" or 5/8" custom panels, or accessory door panel kits

Model	Finish	Description	USD	WT lb (kg)
FRUI5242D	N/A	Custom Panel – Solid Door Refrigerator	\$5,792	160 (72.6)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
PDPUS524SS	SS	Professional Door Panel for solid door – Stainless Steel	\$451	20 (9.1)
CDPUS524SS	SS	Classic Door Panel for solid door – Stainless Steel	\$318	20 (9.1)

**NEW** FDUI Undercounter/Freestanding 24"W. Refrigerated Drawer



FDUI5242D

**NEW 24"W. Refrigerated Drawer – Solid Door**

- 5.0 cu. ft. capacity stores up to 108 12-oz cans
- Adjustable divider is included in both drawers to prevent contents from sliding
- Dynamic cooling technology delivers rapid cool down, frost-free operation, and temperature stability
- Digital controls allow temperature selections from 33 F to 70 F
- Door ajar and high/low temperature alerts
- Adjustable LED theater-style lighting in artic white or sapphire blue
- Stainless Steel interior
- Soft close drawer glides
- Custom panel models accept 3/4" or 5/8" custom panels, or accessory door panel kits

Model	Finish	Description	USD	WT lb (kg)
FDUI5242D	N/A	Custom Panel – Solid Door Refrigerated Drawer	\$7,822	180 (81.7)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
PDPUD524SS	SS	Professional Door Panel for solid door – Stainless Steel	\$638	20 (9.1)
CDPUD524SS	SS	Classic Door Panel for solid door – Stainless Steel	\$631	20 (9.1)

**NEW FBUI Undercounter/Freestanding 24"W. Beverage Centers**



**FBUI5242G**

**NEW 24"W. Beverage Center – Glass Door**

- 5.5 cu. ft. capacity stores up to 19 wine bottles (14 flat/5 cradled) or up to 108 12-oz cans
- Two 3-in-1 glide out convertible shelves features removable glass pane with wine rack option to store beverages, food or wine
- Display wine rack holds up to 5 wine bottles and glides out for easy access
- 11 position cantilevered shelving holds up to 35 lbs
- Dynamic cooling technology delivers rapid cool down, frost-free operation, and temperature stability
- Argon-filled, UV-resistant tinted dual pane glass door options protect contents
- Digital controls allow temperature selections from 33 F to 70 F
- Door ajar and high/low temperature alerts
- Adjustable LED theater-style lighting in artic white or sapphire blue
- Midnight black interior
- Soft close articulating door hinge with reversible door
- Custom panel models accept 3/4" or 5/8" custom panels, or accessory door panel kits

Model	Finish	Description	USD	WT lb (kg)
<b>FBUI5242G</b>	N/A	Custom Panel – Glass Door Beverage Center	\$5,743	160(72.6)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>PDPUG524SS</b>	SS	Professional Door Panel for glass door – Stainless Steel	\$451	20 (9.1)
<b>CDPUG524SS</b>	SS	Classic Door Panel for glass door – Stainless Steel	\$318	20 (9.1)



**FBUI5242D**

**NEW 24"W. Beverage Center – Solid Door**

- 5.5 cu. ft. capacity stores up to 19 wine bottles (14 flat/5 cradled) or up to 108 12-oz cans
- Two 3-in-1 glide out convertible shelves features removable glass pane with wine rack option to store beverages, food or wine
- Display wine rack holds up to 5 wine bottles and glides out for easy access
- 11 position cantilevered shelving holds up to 35 lbs
- Dynamic cooling technology delivers rapid cool down, frost-free operation, and temperature stability
- Digital controls allow temperature selections from 33 F to 70 F
- Door ajar and high/low temperature alerts
- Adjustable LED theater-style lighting in artic white or sapphire blue
- Midnight black interior
- Soft close articulating door hinge with reversible door
- Custom panel models accept 3/4" or 5/8" custom panels, or accessory door panel kits

Model	Finish	Description	USD	WT lb (kg)
<b>FBUI5242D</b>	N/A	Custom Panel – Solid Door Beverage Center	\$5,524	160(72.6)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>PDPUS524SS</b>	SS	Professional Door Panel for solid door – Stainless Steel	\$451	20 (9.1)
<b>CDPUS524SS</b>	SS	Classic Door Panel for solid door – Stainless Steel	\$318	20 (9.1)

**NEW FWUI Undercounter/Freestanding 15/24"W. Wine Cellars**



FWUI5152G

**NEW 15"W. Wine Cellar – Glass Door**

- 2.7 cu. ft. capacity stores up to 24 wine bottles on six glide out wine racks
- Vibration neutralization system protects wine from agitation
- Dynamic cooling technology delivers rapid cool down, frost-free operation, and temperature stability
- Argon-filled, UV-resistant tinted dual pane glass door options protect contents
- Digital controls allow temperature selections from 33 F to 70 F
- Door ajar and high/low temperature alerts
- Adjustable LED theater-style lighting in artic white or sapphire blue
- Midnight black interior
- Soft close articulating door hinge with reversible door
- Custom panel models accept 3/4" or 5/8" custom panels, or accessory door panel kits

Model	Finish	Description	USD	WT lb (kg)
FWUI5152G	N/A	Custom Panel – Glass Door Wine Cellar	\$5,227	125(56.3)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
PDPUG515SS	SS	Professional Door Panel for glass door – Stainless Steel	\$306	15 (16.8)
CDPUG515SS	SS	Classic Door Panel for glass door – Stainless Steel	\$270	15 (16.8)



FWUI5242G

**NEW 24"W. Wine Cellar – Glass Door**

- 5.2 cu. ft. capacity stores up to 48 wine bottles on five full-depth and two half-depth glide out wine racks
- Vibration neutralization system protects wine from agitation
- Dynamic cooling technology delivers rapid cool down, frost-free operation, and temperature stability
- Argon-filled, UV-resistant tinted dual pane glass door options protect contents
- Digital controls allow temperature selections from 33 F to 70 F
- Door ajar and high/low temperature alerts
- Adjustable LED theater-style lighting in artic white or sapphire blue
- Midnight black interior
- Soft close articulating door hinge with reversible door
- Custom panel models accept 3/4" or 5/8" custom panels, or accessory door panel kits

Model	Finish	Description	USD	WT lb (kg)
FWUI5242G	N/A	Custom Panel – Glass Door Wine Cellar	\$7,696	160(72.6)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
PDPUG524SS	SS	Professional Door Panel for glass door – Stainless Steel	\$451	20 (9.1)
CDPUG524SS	SS	Classic Door Panel for glass door – Stainless Steel	\$318	20 (9.1)

**NEW FIUI Undercounter/Freestanding 15"W. Clear Ice Machines**



FIUI5152D

**NEW 15"W. Clear Ice Machine – Solid Door**

- BrightShield antimicrobial lighting creates a more hygienic environment for ice
- Produces up to 39 lbs. of 3/4" clear ice per day
- Stores up to 28 lbs of clear ice
- Ice scoop included
- Factory-installed drain pump included
- Door ajar and cleaning alerts
- Silent mode provides ability to suspend ice making for 3 hours
- Midnight black interior
- Soft close articulating door hinge with reversible door
- Custom panel models accept 3/4" or 5/8" custom panels, or accessory door panel kits

Model	Finish	Description	USD	WT lb (kg)
FIUI5152D	N/A	Custom Panel – Solid Door Clear Ice Machine	\$6,170	125 (56.3)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
PDPUS515SS	SS	Professional Door Panel for solid door – Stainless Steel	\$306	15 (16.8)
CDPUS515SS	SS	Classic Door Panel for solid door – Stainless Steel	\$270	15 (16.8)



## CLEAN UP PRICE SCHEDULE



**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
- 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	USD	WT lb (kg)
<b>VDWU524</b>	SS	Stainless Steel Door Panel	\$2,623	102 (46.2)
<b>VDWU524WS</b>	SS	Stainless Steel Door Panel – Water Softener	\$2,787	102 (46.2)
<b>FDWU524</b>	N/A	Custom Panel	\$2,447	97 (44)
<b>FDWU524WS</b>	N/A	Custom Panel – Water Softener	\$2,622	97 (44)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>PDDP524</b>	<b>SS</b>	Viking Door Panel (for use with FDWU models)	<b>\$582</b>	14 (6.3)
	ECF		\$2,157	
<b>PHK23SS</b>	N/A	Viking Handle Kit	\$188	5 (2.3)

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**VDWU/FDWU Built-In Dishwashers**



**VDWU724SS**

**Built-In Dishwashers**

- CornerClean™ variable pressure multi-level washing
- OdorEliminator™ Ionizer removes odors inside dishwasher
- Turbidity sensor
- TriClean™ triple filtration system eliminates even the smallest food particles
- Flow-through water heater
- Turbo Fan Dry
- OpenAir™ Drying Function automatically opens door during end of cycle to naturally dry dishes
- Blue LED display capacitive touch control panel with time remaining indicator
- Interior light
- Blue cycle run indicator light
- Quiet-Clean™ Performance Package (39 dB)
- Accommodates up to 16 international place settings
- Full-width cutlery 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, Half Load, Delay Start (up to 24 hours)
- Energy Star Qualified

Model	Finish	Description	USD	WT lb (kg)
<b>VDWU724</b>	SS	Stainless Steel Door Panel	\$3,054	102 (46.2)
<b>FDWU724</b>	N/A	Custom Panel	\$2,878	97 (44)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>PDDP524</b>	<b>SS</b>	Viking Door Panel (for use with FDWU)	<b>\$582</b>	14 (6.3)
	ECF		\$2,157	
<b>PHK23SS</b>	N/A	Viking Handle Kit	\$188	5 (2.3)

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)



## 3 SERIES PRICE SCHEDULE



**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 1/8"H. x 18 3/4"D. – 4.0 cu. ft.
  - AHAM Standard 23"W. x 16 1/8"H. x 15 3/8"D. – 3.3 cu. ft.
  - One Full-Extension TruGlide™ racks/two standard racks/six porcelain coated rack positions
- Halogen oven lighting
- Shipped standard with island trim

Model	Finish	Description	USD	WT lb (kg)
<b>RVGR33025B (NAT)</b>	<b>SS</b>	Five Burner Gas Range	<b>\$6,309</b>	410 (186)
	ECF		\$8,289	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

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

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
<b>RD301BG6SS</b>	N/A	6"H. Backguard	\$406	14 (6.3)
<b>RD24CSTSS</b>	N/A	Countertop Side Trim	\$271	2 (0.9)
<b>P30CRTSS</b>	N/A	Countertop Rear Trim	\$114	2 (0.9)
<b>P30CBF4SS</b>	N/A	Curb Base and Custom Curb Base Front	\$427	9 (4.1)
<b>RDPGD</b>	N/A	Portable Griddle/Grill	\$382	9 (4.1)
<b>RLPKR2</b>	N/A	LP Conversion Kit for Ranges	\$173	2 (0.9)

**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 1/8"D. – 4.1 cu. ft.
- Shipped standard with island trim

Model	Finish	Description	USD	WT lb (kg)
RVDR33025B	SS	Five Burner Dual Fuel Range	\$6,610	410 (186)
	ECF		\$9,164	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

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

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
RD301BG6SS	N/A	6"H. Backguard	\$406	14 (6.3)
RD24CSTSS	N/A	Countertop Side Trim	\$271	2 (0.9)
P30CRTSS	N/A	Countertop Rear Trim	\$114	2 (0.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$427	9 (4.1)
RDPGD	N/A	Portable Griddle/Grill	\$382	9 (4.1)
RLPKR2	N/A	LP Conversion Kit for Ranges	\$173	2 (0.9)

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 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	USD	WT lb (kg)
RVER33015B	SS	Five Burner Electric Range	\$7,673	426
	ECF		\$9,341	(193.2)

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
RD30BG6SS	N/A	6"H. Backguard	\$406	14 (6.3)
RD24CSTSS	N/A	Countertop Side Trim	\$271	2 (0.9)
P30CRTSS	N/A	Countertop Rear Trim	\$114	2 (0.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$427	9 (4.1)

**RVIR Freestanding Induction 30"W. Range**



**RVIR3304B**

**30"W./24"D. Induction 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 all elements for faster boil times.
  - Left front – 6.3" 2,190-watt element
  - Left rear – 8" 3,130-watt element
  - Right front – 8" 3,130-watt element
  - Right rear – 6.3" 2,190-watt 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/siporcelain coated rack positions
- 30"W. Ovens: largest self-clean, convection ovens – **Exclusive**
  - Overall 25<sup>5</sup>/<sub>16</sub>"W. 16½"H. 19½"D. – 4.7 cu. ft.
  - AHAM standard 25<sup>5</sup>/<sub>16</sub>"W. 16½"H. 16<sup>13</sup>/<sub>16</sub>"D. – 4.1 cu. ft.
- Shipped standard with island trim

Model	Finish	Description	USD	WT lb (kg)
RVIR3304B	SS	Four Element Induction Range	\$11,388	426
	ECF		\$13,137	(193.2)

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
RD30BG6SS	N/A	6"H. Backguard	\$406	14 (6.3)
RD24CTSS	N/A	Countertop Side Trim	\$271	2 (0.9)
P30CRTSS	N/A	Countertop Rear Trim	\$114	2 (0.9)
P30CBF4SS	N/A	Curb Base and Custom Curb Base Front	\$427	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	USD	WT lb (kg)
RVGC33015B (NAT)*	SS	5 Burner Gas Cooktop	\$2,610	49 (22.0)
RVGC33615B (NAT)*	SS	5 Burner Gas Cooktop	\$2,785	74 (33.3)

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

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
RLPKC1	N/A	LP Conversion Kit for Cooktops	\$173	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 – 8 ½", 2,000-watt dual element
  - Left rear – 6 ½", 1,200-watt single element
  - Center – 12", 3,200-watt triple element
  - Right rear – 6 ½", 1,200-watt element
  - Right front – 8 ½", 2,000-watt element
- **RVEC3365B - 36"W. Cooktops**
  - 5 elements
  - Left front – 8 ½", 2,000-watt dual element
  - Left rear – 6 ½", 1,200-watt single element
  - Center – 12", 3,200-watt triple element
  - Right rear – 6 ½", 1,200-watt element
  - Right front – 8 ½", 2,000-watt element
- **RVEC3456B - 45"W. Cooktops**
  - 6 elements
  - Left front – 8 ½", 2,000-watt dual element
  - Left rear – 6 ½", 1,200-watt single element
  - Left center – 12", 3,200-watt triple element
  - Right center – 8 ½", 2,000-watt dual element
  - Right rear – 6 ½", 1,200-watt element
  - Right front – 8 ½", 2,000-watt dual element
- Overall/burner box dimensions designed to fit the majority of similarly sized cooktop cutouts

Model	Finish	Description	USD	WT lb (kg)
RVEC3305B	SB	5 Burner Electric Cooktop	\$2,412	52 (23.4)
RVEC3365B	SB	5 Burner Electric Cooktop	\$2,809	60 (27.0)
RVEC3456B	SB	6 Burner Electric Cooktop	\$3,194	71 (32.0)

**RVIC Built-In Induction 30" and 36"W. Cooktops**



RVIC3306B



RVIC3366B

**30" and 36"W. Induction Cooktops**

- MagneQuick™ Induction Power Generators utilize magnetic energy for superior power, responsiveness and efficiency
- All elements have double power boost function which boost the element to 2,500 or 3,000 watt
- Automatic bridge function between front and rear elements allows use of two cooking zones simultaneously
- Automatic cooking function starts element at full power then reduces automatically to a pre-selected level
- Keep Warm function maintains a steady 158°F temperature to keep foods warm without overflowing or burning the pan
- Capacitive touch slider control with twelve cooking levels
- Element lights indicate hot surfaces and active elements
- Sensor turns off element if cookware is not detected
- Timer function for each element automatically turns element off when cooking time expires
- Separate kitchen timer function
- Control panel lock function
- Strong, wear-resistant glass surface for excellent cleanability
- **RVIC3304B - 30"W. Cooktops**
  - Four 8" 3,000 watt elements
- **RVIC3306B - 30"W. Cooktops**
  - Six 8" 3,000 watt elements
- **RVIC3336B - 36"W. Cooktops**
  - Six 8" 3,000 watt elements

Model	Finish	Description	USD	WT lb (kg)
RVIC3304B	BG	4 Element Induction Cooktop	\$3,498	52 (23.4)
RVIC3306B	BG	6 Element Induction Cooktop	\$3,742	52 (23.4)
RVIC3366B	BG	6 Element Induction Cooktop	\$4,116	56 (25.2)

**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 ½"D. – 4.3 cu. ft.
  - AHAM standard - 25"W. x 16"H. x 16 ¾"D. – 3.8 cu. ft.

Model	Finish	Description	USD	WT lb (kg)
<b>RVSOE330</b>	<b>SS</b>	30"W. Single Oven	<b>\$5,411</b>	258 (117.6)
	ECF		\$7,549	
<b>RVDOE330</b>	<b>SS</b>	30"W. Double Oven	<b>\$8,320</b>	384
	ECF		\$10,897	(174.2)

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**RVM Microwave Oven and RVMH Microwave Hood**



**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 3/8"W. x 10 1/2"H. x 18 5/8"D.
- Place on countertop or install as a built-in using a trim kit (listed below - sold separately)

Model	Finish	Description	USD	WT lb (kg)
<b>RVM320</b>	SS	Microwave Oven	\$932	55 (24.7)
<b>RVMTK330</b>	SS	Built-In Trim Kit	\$499	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 1/16"W. x 16 1/4"H. x 15 9/16"D.
- Interior oven cavity – 1.5 cubic ft.
- For use over 30"W. Viking cooking products

Model	Finish	Description	USD	WT lb (kg)
<b>RVMH330</b>	SS	Conventional Microwave Hood	\$1,246	85 (38.6)

RVMHC Convection Microwave Hood and RVEWD Built-In 30"W. Warming Drawer



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 1/16"W. x 16 3/8"H. x 15 5/16"D.
- Interior oven cavity – 1.1 cubic ft.
- For use over 30"W. Viking cooking products

Model	Finish	Description	USD	WT lb (kg)
RVMHC330	SS	Convection Microwave Hood	\$1,805	85 (38.6)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
CFOR	N/A	for use with RVMH330	\$50	1 (.05)
CFOR1	N/A	for use with RVMHC330	\$50	2 (0.9)



RVEWD330

**30"W. Warming Drawer**

- Interior Capacity: 20 1/2"W. x 6"H. x 22 3/4"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	USD	WT lb (kg)
RVEWD330	SS	30"W. Warming Drawer	\$2,243	90 (40.5)
	ECF		\$3,730	

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

**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	USD	WT lb (kg)
RVCH330	SS	30”W. /24”D. Chimney Hood	\$1,949	56 (25.2)
	ECF		\$3,860	
RVCH336	SS	36”W. /24”D. Chimney Hood	\$2,279	60 (27.0)
	ECF		\$4,606	



**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

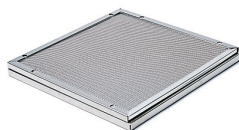
Model	Finish	Description	USD	WT lb (kg)
DRK30	SS	for 30”W. hood	\$596	7 (15.4)
DRK36	SS	for 36”W. hood	\$612	7 (15.4)



**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

Model	Finish	Description	USD	WT lb (kg)
DCCE1610	SS	for 30” & 36”W. RVCH hoods	\$360	8 (3.6)
	ECF		\$821	



**Replacement Charcoal Filters**

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

Model	Finish	Description	USD	WT lb (kg)
CFD12	N/A	for 30”W. Viking Hood	\$147	2 (0.9)
CFD14	N/A	for 36”W. Viking Hood	\$147	2 (0.9)

**Exclusive Color Finishes (ECF)** include Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP) Squall (SQ), and Valentine (VA)

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	USD	WT lb (kg)
VDD5300	SS	30”W. – 5 Series	\$3,112	65 (29.5)
VDD5360	SS	36”W. – 5 Series	\$3,369	71 (32.2)
VDD5450	SS	45”W. – 5 Series	\$3,614	75 (34.0)

Interior Power Ventilator Kit

Model	Finish	Description	USD	WT lb (kg)
VDVI600	N/A	600 CFM – Flex Blower	\$816	31 (14.1)

Exterior Power Ventilator Kits

Model	Finish	Description	USD	WT lb (kg)
VDVE900	N/A	900 CFM Blower	\$1,385	42 (18.9)
DEV15001	N/A	1500 CFM Blower	\$2,411	47 (21.3)

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
ARKD	N/A	Non-duct recirculation kit	\$885	5 (2.3)
BPDF	N/A	Non-duct filter replacement	\$216	1 (0.5)
HATKD8	N/A	Transition to 8” round	\$301	3 (1.4)
HATKD10	N/A	Transition to 10” round	\$301	3 (1.4)
RCVD8	N/A	Front panel rough-in for remote flex blower 8”	\$199	2 (0.9)
RCVD10	N/A	Front panel rough-in for remote blower 10”	\$199	2 (0.9)
VACE36	N/A	End Caps for 36-3/4”W. cooktop	\$211	1 (0.5)
AXKD2	N/A	2’ of flexible duct	\$216	3 (1.4)
AXD5	N/A	Extension Cable (For flex blower remote use)	\$159	1 (0.5)
FSVRVDD30SS	N/A	Filler strip for 30”W. range	\$216	3 (1.4)

**RVFFR Freestanding 36"W. Bottom Freezers**



**RVFFR336**  
(Shown with optional toe kick)

**36"W. French Door Bottom Freezer**

- Total capacity: 19.8 cu. ft.
- Refrigerator Capacity: 13.3 cu. ft.
- Freezer Capacity: 6.56 cu. ft.
- Cabinet Depth design (24" deep side panels) integrates with surrounding cabinetry

**Refrigerator Features and Functions**

- Large full-extension Cold Zone Drawer
- Two Adjustable Humidity Zone™ Drawers with ProFresh™ Technology
- Four adjustable tempered-glass shelves
- Two in-the-door dairy bins with covers
- Additional storage in four large door bins; two bins store gallon containers or larger items
- IonGuard odor control system
- Feathertouch™ Internal water dispenser
- Premium water filter provides a cleaner supply of ice and water
- Theatre LED Lighting

**Freezer Features and Functions**

- ProPower™ icemaker produces up to 11 pounds per day
- Large full-extension ice bin with scoop
- Large full-extension slide-out freezer drawer
- Full-width slide out freezer basket
- Adjustable divider with small item storage

**Performance Features**

- Dual evaporator and variable speed compressor cooling system prevents odor transfer between compartments and provides efficient cool down and operation
- QuietCool™ Operation is rated at 39dB
- EnergyStar Qualified

Model	Finish	Description	USD	WT lb (kg)
RVFFR336	SS	3 Series Refrigerator	\$5,176	338 (153.3)

**ACCESSORIES**

Model	Finish	Description	USD	WT lb (kg)
RWFRVFFR	N/A	Replacement water filter	\$127	2 (0.9)
TKRVFFR	SS	Toe kick	\$127	7 (1.8)
GKRVFFR	SS	Top Grille Kit	\$489	10 (4.5)

**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	USD	WT lb (kg)
VDWU324	SS	Stainless Steel Door Panel	\$1,678	102 (46.2)



# OUTDOOR PRICE SCHEDULE



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



VQGI5421

VQGI Outdoor Gas Grills

- **30"W. Grill - VQGI5301**
  - 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 - VQGI5361**
  - 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 - VQGI5421**
  - 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 - VQGI5541**
  - 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	USD	WT lb (kg)
VQGI5301L	SS	30"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	\$7,344	231 (104.8)
VQGI5301N	SS	30"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	\$7,344	231 (104.8)
VQGI5361L	SS	36"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	\$10,214	278 (126.1)
VQGI5361N	SS	36"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	\$10,214	278 (126.1)
VQGI5421L	SS	42"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	\$11,273	338 (153.3)
VQGI5421N	SS	42"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	\$11,273	338 (153.3)
VQGI5541L	SS	54"W. Built-in Grill with ProSear Burner and Rotisserie (LP/Propane)	\$13,536	421 (191.0)
VQGI5541N	SS	54"W. Built-in Grill with ProSear Burner and Rotisserie (Natural)	\$13,536	421 (191.0)

ACCESSORIES

Model	Finish	Description	USD	WT lb (kg)
VIJ5301	N/A	Insulated Jacket for 30"W. Grill	\$1,234	58 (26.3)
VIJ5361	N/A	Insulated Jacket for 36"W. Grill	\$1,280	58 (26.3)
VIJ5421	N/A	Insulated Jacket for 42"W. Grill	\$1,304	71 (32.2)
VIJ5541	N/A	Insulated Jacket for 54"W. Grill	\$1,398	88 (39.9)

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



VQGFS5421

**VQGFS Outdoor Gas Grills with Carts**

- **30"W. Grill and Cart - VQGFS5301**
  - 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 - VQGFS5361**
  - 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 - VQGFS5421**
  - 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 - VQGFS5541**
  - 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	USD	WT lb (kg)
VQGFS5301L	SS	30"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	\$8,360	352 (159.7)
VQGFS5301N	SS	30"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	\$8,360	352 (159.7)
VQGFS5361L	SS	36"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	\$12,510	403 (182.8)
VQGFS5361N	SS	36"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	\$12,510	403 (182.8)
VQGFS5421L	SS	42"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	\$13,536	524 (237.7)
VQGFS5421N	SS	42"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	\$13,536	524 (237.7)
VQGFS5541L	SS	54"W. Freestanding Grill with ProSear Burner and Rotisserie (LP/Propane)	\$16,894	627 (284.4)
VQGFS5541N	SS	54"W. Freestanding Grill with ProSear Burner and Rotisserie (Natural)	\$16,894	627 (284.4)

**VQGSB Outdoor Gas Burner and VQGPB Outdoor Power Burner**



VQGSB5131

**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	USD	WT lb (kg)
VQGSB5131L	SS	13”W. Double Side Burner (LP/Propane)	\$2,483	48 (21.8)
VQGSB5131N	SS	13”W. Double Side Burner (Natural)	\$2,483	48 (21.8)
VIJSB2	N/A	Side Burner Insulated Jacket	\$1,059	37 (16.8)



VQGPB5201

**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 it use

Model	Finish	Description	USD	WT lb (kg)
VQGPB5201L	SS	20”W. Power Burner - (LP/Propane)	\$3,636	78 (35.9)
VQGPB5201N	SS	20”W. Power Burner - (Natural)	\$3,636	78 (35.9)
VIJPB	N/A	Power Burner Insulated Jacket	\$1,176	45 (20.4)

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



VQEWD5301

**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	USD	WT lb (kg)
VQEWD5301	SS	30"W. Warming Drawer	\$3,508	75 (34.0)



VQEWD5421

**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 headlight

Model	Finish	Description	USD	WT lb (kg)
VQEWD5421	SS	42"W. Convenience Center with 30"W. Warming Drawer	\$5,758	215 (97.5)

## Accessories

## Outdoor Access Door and Drawers

Model	Finish	Description	USD	WT lb (kg)
VOADS5181	SS	18"W. Single Access Door	\$722	12 (5.4)
VOADS5241	SS	24"W. Single Access Door	\$824	20 (9.1)
VOADD5301	SS	30"W. Double Access Door	\$909	23 (10.4)
VOADD5361	SS	36"W. Double Access Door	\$1,070	30 (13.6)
VOADD5421	SS	42"W. Double Access Door	\$1,188	68 (30.8)
VODRD5191	SS	19"W. Double Drawers	\$2,374	68 (30.8)
VOADDR5301	SS	30"W. Double Drawer and Access Door Combo	\$2,476	74 (33.6)
VOADDR5361	SS	36"W. Double Drawer and Access Door Combo	\$2,730	84 (38.1)
VOADDR5421	SS	42"W. Double Drawer and Access Door Combo	\$2,633	94 (42.6)

## Outdoor Grill Vinyl Covers

Model	Finish	Description	USD	WT lb (kg)
CQ530BI	N/A	30"W. Outdoor Built-In - Vinyl Cover	\$312	4 (1.8)
CQ536BI	N/A	36"W. Outdoor Built-In - Vinyl Cover	\$327	4 (1.8)
CQ542BI	N/A	42"W. Outdoor Built-In - Vinyl Cover	\$337	5 (2.3)
CQ554BI	N/A	54"W. Outdoor Built-In - Vinyl Cover	\$406	6 (2.7)
CQ530C	N/A	30"W. Outdoor Freestanding - Vinyl Cover	\$407	9 (4.1)
CQ536C	N/A	36"W. Outdoor Freestanding - Vinyl Cover	\$418	9 (4.1)
CQ542C	N/A	42"W. Outdoor Freestanding - Vinyl Cover	\$476	10 (4.5)
CQ554C	N/A	54"W. Outdoor Freestanding - Vinyl Cover	\$547	12 (4.5)

## Outdoor Grill Wind Guards

Model	Finish	Description	USD	WT lb (kg)
WGO300	N/A	30"W. Outdoor Wind Guard	\$252	18 (8.2)
WGO360	N/A	36"W. Outdoor Wind Guard	\$264	22 (10.0)
WGO420	N/A	42"W. Outdoor Wind Guard	\$262	25 (11.3)
WGO540	N/A	54"W. Outdoor Wind Guard	\$331	31 (14.1)

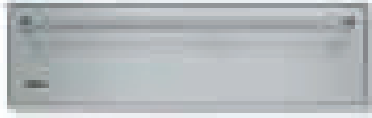
## Outdoor Grill Accessories

Model	Finish	Description	USD	WT lb (kg)
LASK1	N/A	Accessory Switch Kit - Switch & transformer to operate an accessory	\$153	8 (3.6)
LPEK1	N/A	12 foot extension cord between Grill and Accessory	\$54	1 (0.5)
PROLPK1	N/A	Professional Outdoor NG to LP Conv Kit	\$173	3 (1.4)
PRONGK1	N/A	Professional Outdoor LP to NG Conv Kit	\$98	3 (1.4)

**Outdoor Storage Drawers, Access Doors, and Accessories**



**SD5301**



**SD5361**

**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	USD	WT lb (kg)
<b>SD5301</b>	SS	30"W. Storage Drawer – 5 Series	\$1,887	97 (43.5)
<b>SD5361</b>	SS	36"W. Storage Drawer – 5 Series	\$2,122	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	USD	WT lb (kg)
<b>AD51620</b>	SS	Single Access Door – 5 Series	\$646	50 (22.5)
<b>AD52820</b>	SS	Double Access Door – 5 Series	\$985	75 (32.8)

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



**VRUO5241D**

**24"W. Refrigerator with Interior Drawer**

- 5.1 cu. ft. capacity stores (146) 12-oz cans
- Easy access door storage accommodates tall bottles
- Cantilevered, fully adjustable stainless steel slide-out full width shelf
- Smooth-glide clear bin organizes loose, bulky items; capable of storing 15 lbs of produce, 4 wine bottles or 22 cans
- Also includes (1) roller-glide and (1) half-width cantilevered, fully adjustable perforated stainless steel shelf and (1) fixed steel-framed glass shelf
- Dynamic cooling technology delivers rapid cool down, frost-free operation and precise temperature stability
- Thermal-efficient cabinet insulates cooling environment and conserves energy while maximizing capacity
- Multifunction controls allows selection of precise cabinet temperature 34°F to 60°F
- Features easy-to-use settings and options
- Corrosion-resistant stainless steel exterior and rugged stainless steel toe kick
- Bright Arctic White interior easily wipes clean
- Efficient Arctic White LED lighting brightly illuminates interior for better viewing of contents
- Stainless steel toe kick adjustable to 4" with leveling legs

Model	Finish	Description	USD	WT lb (kg)
<b>VRUO5241D (R/L)*</b>	SS	Viking Door – 5 Series	\$5,455	160 (72.6)

\*R = right hinge; L = left hinge



**VDUO5241D**

**24"W. Refrigerated Drawers**

- 5.0 cu. ft. capacity stores (108) 12-oz cans in two large-capacity roller-glide drawers
- Dynamic cooling technology delivers rapid cool down, frost-free operation and precise temperature stability
- Thermal-efficient cabinet insulates cooling environment and conserves energy while maximizing capacity
- Multifunction controls allows selection of precise cabinet temperature 34°F to 60°F
- Features easy-to-use settings and options
- Drawer interior durably constructed from stainless steel, the most hygienic, easy-to-clean and stain-resistant of materials
- Efficient Arctic White LED lighting brightly illuminates interior for better viewing of contents
- Corrosion-resistant stainless steel exterior and rugged stainless steel toe kick
- Stainless steel toe kick adjustable to 4" with leveling legs

Model	Finish	Description	USD	WT lb (kg)
<b>VDUO5241D</b>	SS	5 Series	\$6,691	160 (72.6)