

Viking CE full product line



Professional Performance for the Home™

VIKING

There are a number of ways to gauge the success of a dinner party. The average lifespan of an hors d'oeuvre tray. Laughter volume. And the number of times you can affirmatively answer "Wow, is that a Viking?"

This third test is perhaps the most telling. For it not only reveals the guests' envious approval, but it testifies to the host's culinary ability. Infallibly, behind every great chef stands an impeccably equipped kitchen. And with a complete Viking kitchen at your disposal, every little get-together promises to be an Epicurean event.

After creating the first-ever professional range for the home, Viking extended its premier product line into every corner of the kitchen – offering the only full line of ultra-premium, commercial-style products available. Rangetops, cooktops, ovens, warming drawers, ventilation systems, wine coolers, dishwashers, even outdoor gas grills. And 14 designer finishes to complement any kitchen style from Tuscan to traditional.





Products shown – range, ventilation hood, single oven, wine cooler, dishwasher, micro-chamber, single oven, and warming drawer.

Put a Viking in every corner of your



Freestanding ranges

The original professional range for the home comes in a variety of sizes and fuels to accommodate any kitchen. Choose from several **gas ranges** with a number of ultra-premium features and versatile surface configurations. Or combine the commercial performance of gas surface burners with the convenience of an electric self-cleaning oven in a **dual fuel** model. Viking even offers its legendary performance in the industry's only **all-electric** professional-style range.



Built-in cooking

Customize your dream kitchen with a wide array of built-in products. Install a **gas or electric oven** exactly where you want it. **Gas and electric range-tops** put high-performance burners in just the right spot, while the **gas cooktop** fits Viking quality into almost any existing cooktop cutout. **Micro-chambers** add Viking style to your microwave. And with **electric warming drawers**, dinner will always be the perfect temperature – no matter when you serve it.



Outdoor gas grills

Expand your kitchen into the backyard with an **outdoor gas grill**. Available in three sizes with a variety of features, these gas grills deliver Viking professional performance to the great outdoors. Grills may be installed into your custom enclosure or rolled out on a specially designed Viking stainless steel cart.

kitchen. Or the patio, if you prefer.



Ventilation

Clear the air and spruce things up with ventilation systems designed to complement the Viking kitchen. **Wall and island hoods** constructed of heavy-gauge stainless steel may be ordered with an exterior- or interior-powered ventilator – whichever works best for you.



Refrigeration

Viking products go well beyond broiling and baking. As a matter of fact, they also do a fantastic job of keeping things cool. The **undercounter wine cooler** stores up to 50 bottles at the perfect temperature, away from excessive light and vibration.



Dishwasher

Not only can you cook all your favorite dishes on a Viking, but you can wash them as well. Although one of the world's quietest **dishwashers**, this heavy-duty model provides maximum cleaning power. After washing, Convection Air™ Drying removes moisture from dishes, utensils, and tank with a motorized fan utilizing convection air motion.



Products shown – range and ventilation hood.

FREESTANDING RANGES

Do you want a Viking range? Of course – who wouldn't? It is the ultimate kitchen appliance. But should you actually buy a Viking? After all, quite a lot of responsibility comes along with the purchase of such an Epicurean pinnacle. Once word gets out, you may very well have to increase the guest lists to your dinner parties.

Viking originated the professional range for the home – and the precision burner controls, flawless convection baking, infrared grilling, and 4,4 kW of cooking power are a lot to live up to.

Your guests will expect nothing short of culinary perfection. Choice rack of lamb. Delicately seared tuna. Luscious crème brûlée. Good thing you love cooking.

Not every kitchen needs a Viking range. But a lucky few deserve it.



You're not just putting in a range.

Okay, it's settled.

Your kitchen definitely needs a Viking range. But which one exactly? You have four impeccably crafted models to choose from – each with its own splendid array of features. And with sizes ranging from a standard 76,2 cm to the colossal 121,9 cm width, you're sure to find the perfect fit.



EVGRC/DVGRC gas ranges

91,4 cm and 121,9 cm widths

These 68,6 cm deep, ultra-premium ranges set the standard for commercial-type construction and performance. With an unmistakable commercial appearance and outstanding features such as VariSimmer™ surface burners, infrared broiling, and convection baking/broiling, these ranges represent the finest in high-performance cooking equipment.



EVGIC/DVGIC gas ranges

76,2 cm, 91,4 cm, and 121,9 cm widths

These ranges are designed to fit standard 61,0 cm deep cabinetry, allowing a custom fit in conventionally sized kitchen cabinets. Offering the most popular widths, surface configurations, and color finishes, the EVGIC/DVGIC ranges provide design versatility. They are equipped with high-performance features such as convection baking/broiling and the VariSimmer setting.

You're beefing up your kitchen staff.



EVDSC/DVDSC dual fuel ranges

76,2 cm, 91,4 cm, and 121,9 cm widths

These ranges combine high-performance gas surface burners with convenient electric self-cleaning ovens. The gas surface burners go from a 4,4 kW high to the low, gentle VariSimmer setting in a matter of seconds.



EVESC electric range

76,2 cm width

Viking offers the only all-electric, commercial-type range for the home with the EVESC model. The range fits into a standard 76,2 cm wide, 61,0 cm deep cutout but is anything but standard. Professional features include ribbon elements for quick heatup, several convection settings, and an electric self-cleaning oven.

BUILT-IN COOKING AND OUTDOOR GAS GRILLS

It's your kitchen. You're the chef. And you know precisely where everything should be. The Viking built-in product line gives you the freedom and features to create a room that works with you. Each piece installs easily, right where you want it.

Put the oven right there, at eye-level, to keep a close watch on the soufflés. A cooktop beside the sink. So you can rinse, mince, and sauté without making a mad dash across the kitchen. And throw in a couple of strategically placed warming drawers.

And while you're at it, spruce up the patio. A line of outdoor gas grills takes Viking performance outside and raises the art of barbecue to new heights.

Ultra-premium features, including searingly powerful grill burners, allow you to cook a steak like you've never dreamed. And with optional side burners, you can sauté mushrooms while waiting to flip.

Very well done.



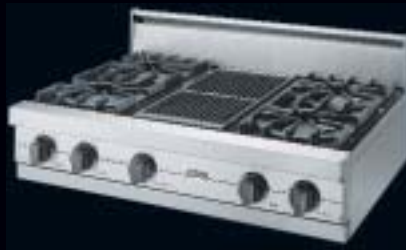


Products shown – double oven, ventilation hood, range top, and warming drawer.

Everything you've always wanted

Liberate your kitchen.

The built-in surface cooking product line offers the design and flexibility for you to cook however you like. And with outdoor gas grills, you can cook wherever you like.



EVGRT/DVGRT gas rangetops

76,2 cm, 91,4 cm, and 121,9 cm widths

The EVGRT/DVGRT models offer versatile kitchen design possibilities. Stainless steel burners and the VariSimmer™ setting provide commercial cooking versatility. A wide array of surface configurations including char-grill and griddle options makes it easy to customize your kitchen.



EVERT electric rangetop

76,2 cm width

The EVERT model brings electric professional performance to the counter. QuickCook™ surface elements reach full power in about three seconds. A bridge element provides a continuous front-to-back cooking surface.

in a kitchen. Or out on the deck.



DVGSU gas cooktops

76,2 cm and 91,4 cm widths

Designed to fit virtually all 76,2 cm and 91,4 cm wide cooktop cutouts, the DVGSU models make it simple to replace old cooktops with Viking commercial cooking power.



EVGBQ/DVGBQ outdoor gas grills

76,2 cm, 104,1 cm, and 134,6 cm widths

The T-series grills may be built into a custom enclosure or used on a portable stainless steel cart. The searing 7,3 kW stainless steel grill burners and heavy-duty rotisserie easily handle any grilling challenge – from seared tuna fillets to 11 kg smoked turkeys.

Decorate your favorite kitchen

Complete culinary freedom lies just an installation away. Fulfill your dream kitchen with the perfect oven exactly where you need it.



EVGSO gas oven

91,4 cm width

The only true commercial-type, built-in gas oven for the home, the EVGSO makes it easy to put professional cooking power in your kitchen. Ultra-premium features include infrared broiling and convection baking in the largest convection oven cavity available in a residential built-in gas oven.



EVESO electric single ovens

68,6 cm and 76,2 cm widths

The EVESO models deliver a spacious electric oven with premium features. Two-element baking, Maxi-Broil and Mini-Broil, as well as convection baking, broiling, and cooking, set these ovens apart. Extending your design options, the EVESO may be installed undercounter – with or without a gas cooktop.

wall with true works of art.



EVEDO electric double ovens

68,6 cm and 76,2 cm widths

Offer the same professional features as the EVESO and give you twice the culinary freedom. Char-broil a porterhouse in the top unit, while you delicately bake a soufflé in the bottom.



EVEWD electric warming drawers

68,6 cm, 76,2 cm, and 91,4 cm widths

With the EVEWD's versatile moisture-control and temperature settings from 32 to 121 degrees C, you can keep a plate warm, proof bread, or serve piping-hot soup.



VMWC micro-chambers

68,6 cm, 76,2 cm, and 91,4 cm widths

Give your kitchen the finishing professional touch with the addition of a micro-chamber. Commercial-type door glides up smoothly, providing easy access to microwave inside.



Products shown – dishwasher, rangetop, warming drawer, and undercounter refrigerator.

VENTILATION, REFRIGERATION, AND DISHWASHER

There's no warmer greeting for a dinner guest than the aroma of fresh-baked bread or a simmering stew. But, on the other hand, you don't want everyone taking the scent of that fabulous trout amandine home on their clothes.

Viking ventilation products corral even the most pungent cooking fumes. Rangehoods illuminate your cooking area and keep those simmering odors at bay. Allowing you to breathe easy while concocting even the most extravagant menu.

Even after the most fantastic meal, somebody still has to do the dishes. But with a Viking dishwasher, the dreaded chore becomes a simple operation.

Just place all the bowls, plates, and miscellaneous utensils in the dishwasher's easy-loading racks. Add a dash of detergent, and the the two heavy-duty wash arms quietly take care of the rest. Nothing left to do but mingle. And grab another bottle from the undercounter wine cooler.



Take a deep breath.

Unsung kitchen heroes. Viking ventilation and the EVUD dishwasher provide unrivaled power and performance so quietly, you'll never know they are there. But everyone will make a point to notice the wine cooler.



EVWH ventilation systems

Wall hoods

76,2 cm, 91,4 cm, 106,7 cm, 121,9 cm, 137,2 cm, 152,4 cm, and 167,6 cm widths

Viking ventilation systems are an essential element of the commercial-style kitchen. Rangehoods to fit every size range clear the air and brighten your cooking area with adjustable lighting.



EVIH ventilation systems

Island hoods

91,4 cm, 106,7 cm, 137,2 cm, and 167,6 cm widths

Designed for use with products in an island installation, Viking island hoods offer superior performance with a distinctive appearance. A chrome or brass accessory rail may be added, making the island hood an ideal spot to hang your favorite cookware.

And a big sip.



**EVUWC undercounter/
freestanding wine cooler**

61,0 cm width

Prevent premature aging and sedimentation of your wines with the EVUWC. A range of preservative temperatures allows you to store up to 50 bottles of various wines in the same cooler.



EVUD quiet clean dishwasher

59,6 cm width

The EVUD is one of the most silent and efficient dishwashers in the world. Dual motors, multi-level wash system, and triple filtration clean dishes much more thoroughly than traditional household units.