

# Viking freestanding ranges



Professional Performance for the Home™





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## GAS, DUAL FUEL, AND ELECTRIC RANGES

Do you want a Viking range? Probably. Otherwise you wouldn't take the time to read this. But should you actually buy a Viking range? After all, quite a bit of responsibility comes along with the purchase of such an Epicurean pinnacle. It's a decision you and your kitchen should make together.

Viking originated the professional range for the home. The precision burner controls,

flawless convection baking, infrared broiling, and 15,000 BTUs 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. But a lucky few deserve it.

The Viking logo, featuring the word "Viking" in a blue, serif font with a subtle shadow effect.

## Viking freestanding ranges

Okay, it's settled. Your kitchen definitely needs a Viking range. But which one exactly? You have five impeccably crafted models to choose from – each with its own splendid array of features. And with sizes ranging from a standard 30" to the colossal 60" width, you're sure to find the perfect fit.



### VGRC gas ranges

91 cm, 122 cm, and 152 cm widths

These 75 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.



### VGIC gas ranges

76 cm, 91 cm, and 122 cm widths

These ranges are designed to fit standard 70 cm deep cabinetry, allowing a custom fit in conventionally sized kitchen cabinets. Offering the most popular widths, surface configurations, and color finishes, the VGIC ranges provide design versatility. They are equipped with the high-performance features demanded most by Viking owners.



### **VDSC dual fuel ranges**

**30", 36", and 48" widths**

These ranges combine high-performance gas surface burners with convenient electric self-cleaning ovens. The gas surface burners go from a 15,000 BTU high to the low, gentle VariSimmer setting in a matter of seconds.



### **VESC electric range**

**30" width**

Viking offers the only all-electric, commercial-type range for the home with its VESC model. The range fits into a standard 30" wide, 24" deep cutout but is anything but standard. Professional features include ribbon elements for quick heatup, several convection settings, and an electric self-cleaning oven.

# Gas ranges



30", 36", AND 48" WIDTHS

## VGIC and VGRC models

### Commercial-type cooking power

■ Stainless steel surface burners with electric spark ignition accommodate an infinite range of settings

HIGH	LOW	SIMMER
15,000 BTUs	2,000 BTUs	1,000 BTUs

■ VariSimmer™ setting, found on each surface burner, provides gentle, even simmering across the entire cooking vessel surface, even at extra-low heat levels – without the use of unconventional on/off or small center devices

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

■ Large-capacity ovens with multiple rack positions

■ Natural airflow baking with dual 15,000 BTU burners; more power for quicker heatup and even heat distribution

■ 1,500 degree F, closed-door, Gourmet-Glo infrared broiling with 18,000 BTU burner (right oven only in 48" and 60" models)



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

■ Four fan-forced convection functions

• Convection baking with dual 15,000 BTU burners (right oven only in 48" wide model)

• 1,500 degree F, closed-door, Gourmet-Glo™ infrared convection broiling (right oven only in 48" and 60" models)

• Convection dehydrating with low-temperature bake setting

• Convection defrosting with fan-forced air only – no heat

The 18,000 BTU infrared burner provides true commercial broiling power in a residential range.



■ All convection modes utilize the ProFlow™ Convection Air Baffle, which is specifically designed to ensure balanced airflow for even heat distribution

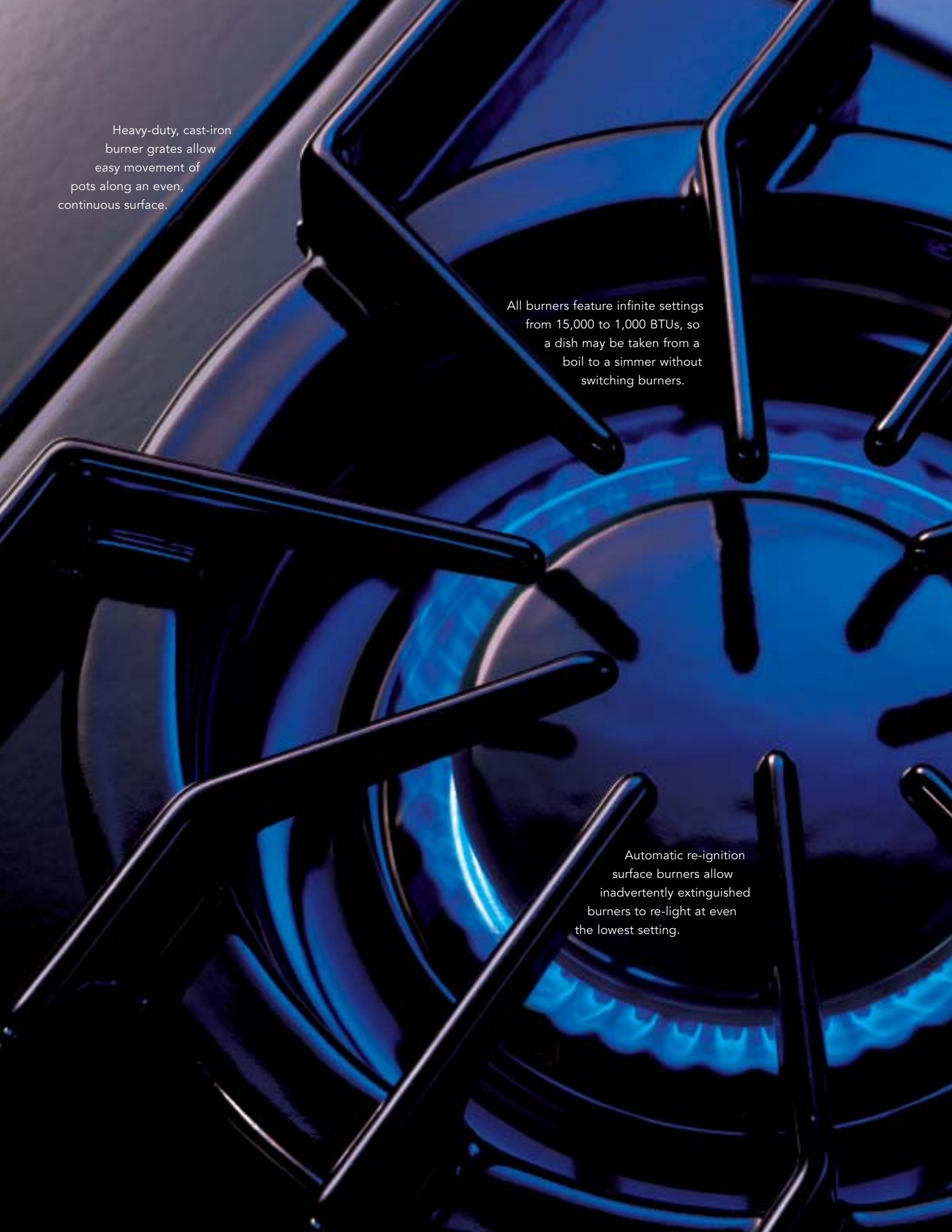
■ Heavy-duty, porcelain broiler pan/grid

■ Two oven lights with control panel switch in large ovens; one oven light in small oven of 48" model (VGIC models have one oven light)

■ Convection fan switch on control panel

■ Oven "on" indicator light

■ Commercial-style bezels around control panel knobs



Heavy-duty, cast-iron burner grates allow easy movement of pots along an even, continuous surface.

All burners feature infinite settings from 15,000 to 1,000 BTUs, so a dish may be taken from a boil to a simmer without switching burners.

Automatic re-ignition surface burners allow inadvertently extinguished burners to re-light at even the lowest setting.

### Safe, easy operation

- Large, easy-to-read knobs with childproof, push-to-turn safety feature
- Heavy-duty oven door handle
- Automatic electric spark ignition – no standing pilot to re-light, waste energy, or add extra heat to the kitchen
- 10" by 11" heavy-duty, porcelainized, cast-iron, removable surface burner grates provide virtually continuous front-to-rear, left-to-right surface for easy movement of large pots
- Stainless steel landing ledge with solid, welded, seamless finish
- Efficient insulation contains heat within the oven cavity for energy savings and performance



The thermostatically controlled griddle/simmer plate heats to the precise temperature required for perfectly crisped lobster quesadillas.

### Easy maintenance and cleanup

- Porcelainized, cast-iron burner caps
- Removable porcelain grate supports with separately removable, dishwasher-safe porcelain burner bowls
- Easy-to-clean porcelain oven interior
- Removable, stainless steel pull-out drip tray with roller-bearing glides for smooth operation



Large-capacity ovens cook a complete Thanksgiving meal with ease.

### Optional features available on 36", 48", and 60" wide VGIC and VGRC ranges:

#### Griddle/Simmer Plate

- VGIC series – 12" wide
- VGRC series – 12" or 24" wide
- Commercial-grade, machined steel construction
- Commercial-type, blanchard finish holds cooking oils for stick-resistant cooking
- Thermostatically controlled for precise temperature
  - 24" wide griddle includes separate burner controls (available on 48" wide and 60" wide VGRC models only)
  - Control panel light indicates desired temperature has been reached

- Removable grease pan for easy cleanup

#### Gas Char-Grill – 12" wide


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







**VGSC series** – The VGSC366 offers a variety of surface configurations and a large-capacity self-cleaning oven.



Porcelain burner bowls  
are removable and  
dishwasher-safe for  
easy cleaning.

The center grate of  
the 30" wide model  
provides a continuous  
surface across the  
top of the range for  
easy movement  
of pots.

Convenient "cool touch"  
stainless steel landing ledge  
with solid welded/finished end caps.

# Dual fuel ranges



30", 36", AND 48" WIDTHS

## VDSC models

### Commercial-type cooking power

■ Stainless steel surface burners with electric spark ignition accommodate an infinite range of settings

HIGH	LOW	SIMMER
15,000 BTUs	2,000 BTUs	1,000 BTUs

■ VariSimmer™ setting, found on each surface burner, provides gentle, even heat across the entire cooking vessel surface, even at extra-low heat levels – without the use of unconventional on/off or small center devices

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

■ Large-capacity ovens with multiple rack positions

■ Professional features of the 30" and 36" wide ovens and 48" wide right oven

- Convection two-element baking with fan-forced air
- Convection broiling with large 8-pass element, reflector, and fan-forced air



A dedicated proofing element in the left oven of the 48" wide model keeps the temperature low so dough can rise to perfection.

- Convection cooking using only convection element in rear and fan-forced air (no direct heat from bottom or top)
- Convection dehydrating with low heat and fan-forced air
- Convection defrosting with fan-forced air only – no heat




Self-cleaning is offered in all ovens of dual fuel ranges, including both ovens of the 48" wide model.

- Conventional two-element baking
- Conventional broiling with reflector
  - Maxi-Broil uses full eight passes for complete coverage of larger quantities of food
  - Mini-Broil uses four passes to conserve energy for smaller quantities of food
- Features found in the 48" wide left oven
  - Conventional two-element baking
  - Conventional broil with 4-pass element
  - Proofing with a dedicated "proofing" element in bottom of oven – low-wattage element maintains temperature between 90 and 110 degrees F
  - Separate indicator light for proofing element



**VDSC series** – This 48" wide model features a grill, griddle, four high-performance gas burners, and self-cleaning in both electric ovens.



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

The VariSimmer setting is found on each burner and provides constant, gentle heat on all surface burners, across the entire cooking vessel surface.

The oven features eight different convection and conventional cooking modes for unrivaled versatility.

OFF

- All convection modes utilize the ProFlow™ Convection Air Baffle, which is specifically designed to ensure balanced airflow for even heat distribution
- Heavy-duty, porcelain broiler pan/grid
- Two oven lights with control panel switch in all large ovens; one oven light in smaller oven of 48" wide VDSC
- Oven "on" indicator light
- Self-clean indicator light
- Commercial-style bezels around control panel knobs

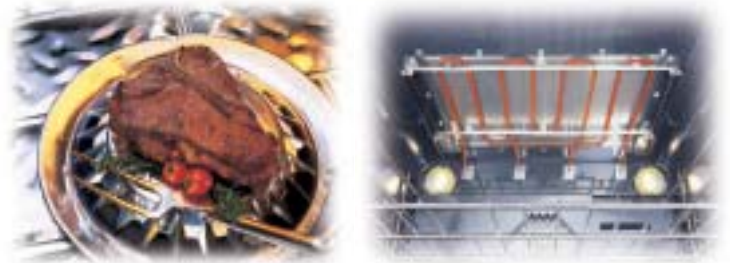
### Safe, easy operation

- Large, easy-to-read knobs with childproof, push-to-turn safety feature
- Heavy-duty oven door handle
- Automatic electric spark ignition – no standing pilot to re-light, waste energy, or add extra heat to the kitchen
- 10" by 11" heavy-duty, porcelainized, cast-iron, removable surface burner grates provide virtually continuous front-to-rear, left-to-right surface for easy movement of large pots
- Stainless steel landing ledge with solid, welded, seamless finish
- High-density insulation contains heat within the oven cavity for maximum energy savings and performance, even during high-temperature self-cleaning

### Easy maintenance and cleanup

- Self-cleaning, porcelain oven – all ovens
- Porcelainized, cast-iron burner caps
- Removable porcelain grate supports with separately removable, dishwasher-safe porcelain burner bowls

- Removable, stainless steel pull-out drip tray with roller-bearing glides for smooth operation



The Maxi-Broil and Mini-Broil settings offer an adjustable heating area, whether you're preparing steaks for two or for an entire dinner party.

### Optional features available on 36" and 48" wide VDSC ranges:

#### Griddle/Simmer Plate – 12" wide

- Commercial-grade, machined steel construction
- Commercial-type, blanchard finish holds cooking oils for stick-resistant cooking
- Thermostatically controlled for precise temperature
- Control panel light indicates desired temperature has been reached

- Removable grease pan for easy cleanup

#### Gas Char-Grill – 12" wide

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



# Electric range



30" WIDTH

## VEESC model

### Commercial-type cooking power

- QuickCook™ surface elements utilize new ribbon technology – elements reach full power in about three seconds
- Wide range of surface element sizes and wattages
  - 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" 2,400-watt/6" 1,000-watt element
- High infrared transmission for fast surface cooking, regardless of the type of cookware used



Convection broiling provides the intense heat that sears a swordfish fillet on the outside, yet leaves the fish moist and flaky.



The convection cook setting uses heat from a rear element only to turn out several racks of evenly baked cookies.

- Large-capacity oven with six rack positions
- Professional features of the VEESC oven
  - Convection two-element baking with fan-forced air
  - Convection broiling with large 8-pass element, reflector, and fan-forced air
  - Convection cooking using only convection element in rear and fan-forced air (no direct heat from bottom or top)
  - Convection dehydrating with low heat and fan-forced air
  - Convection defrosting with fan-forced air only – no heat
  - Conventional two-element baking
  - Conventional broiling with reflector
    - Maxi-Broil uses full eight passes for complete coverage of larger quantities of food
    - Mini-Broil uses four passes to conserve energy for smaller quantities of food



VESC series – Viking continues to raise the bar in the commercial-type cooking industry with the first commercial-type, all-electric range for the home.



Center trough drains spills to the pull-out drip tray for easy cleaning.

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

QuickCook surface elements reach full power in a mere three seconds.

Smooth, wear-resistant glass surface provides easy cleaning as well as a sleek appearance.

REAR  
HOT SURFACE  
FRONT

- All convection modes utilize the ProFlow™ Convection Air Baffle, which is specifically designed to ensure balanced airflow for even heat distribution
- Heavy-duty porcelain broiler pan/grid
- Two oven lights with control panel switch
- Oven “on” indicator light
- Self-clean indicator light
- Commercial-style bezels around control panel knobs

### Safe, easy operation

- Large, easy-to-read knobs and bezels with child-proof, push-to-turn safety feature
- Heavy-duty oven door handle
- Stainless steel landing ledge with solid, welded, seamless finish
- High-density insulation contains heat within the oven cavity for maximum energy savings and performance, even during high-temperature self-cleaning

### Easy maintenance and cleanup

- Self-cleaning porcelain oven
- Strong, wear-resistant glass ceramic surface for excellent cleanability
- Removable, stainless steel pull-out drip tray with roller-bearing glides for smooth operation
- Center trough/channel drains into grease pan located in drip tray for cleaning up large spills



The conventional and convection baking modes combine gentle heat from the top element with full power from the bottom element, yielding gourmet pizza with an even, golden crust and perfectly melted mozzarella.

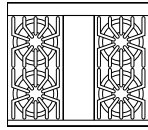


The oven of the electric range features eight cooking and special-use modes, including self-cleaning.



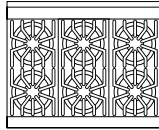
## Gas surface configurations

VGIC305-4B  
VDSC305-4B



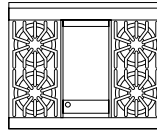
30" wide, four burners

VGRC365-6B  
VGIC365-6B  
VGSC366-6B  
VDSC365-6B



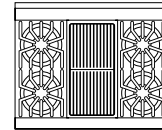
36" wide, six burners

VGRC365-4G  
VGIC365-4G  
VGSC366-4G  
VDSC365-4G



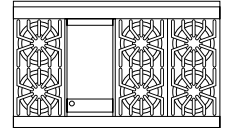
36" wide, four burners  
12" wide griddle/  
simmer plate

VGRC365-4Q  
VGIC365-4Q  
VGSC366-4Q  
VDSC365-4Q



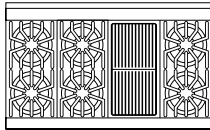
36" wide, four burners  
12" wide char-grill

VGRC485-6G  
VGIC485-6G  
VDSC485-6G



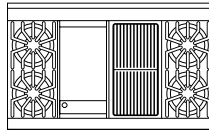
48" wide, six burners  
12" wide griddle/simmer plate

VGRC485-6Q  
VGIC485-6Q  
VDSC485-6Q



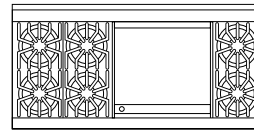
48" wide, six burners  
12" wide char-grill

VGRC485-4GQ  
VGIC485-4GQ  
VDSC485-4GQ



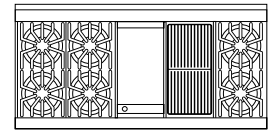
48" wide, four burners  
12" wide griddle/simmer plate  
12" wide char-grill

VGRC605-6G



60" wide, six burners  
24" wide griddle/simmer plate

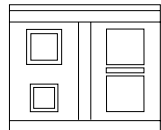
VGRC605-6GQ



60" wide, six burners  
12" wide griddle/simmer plate  
12" wide char-grill

## Electric surface configuration

VESC305-5B



30" wide  
four heat areas, bridge element

## Exclusive finishes to complement any kitchen

- Available in Stainless Steel (SS), Black (BK), White (WH), Almond (AL), Biscuit (BT), Stone Gray (SG), Graphite Gray (GG), Burgundy (BU), Lemonade (LE), Mint Julep (MJ), Forest Green (FG), Viking Blue (VB), Cobalt Blue (CB), and Eggplant (EP)

- The VGRC and VGIC series may be ordered with Brass Trim Option (BR) for nameplate, window trim(s), door handle(s)/brackets, drip tray pull(s), knob bezels, thermal-convection switch bezel(s), and grate support side trim

- The VGSC and VDSC series may be ordered with Brass Trim Option (BR) for nameplate, window trim(s), door handle(s)/brackets, drip tray pull, knob bezels, and grate support side trim

- The VESC series may be ordered with Brass Trim Option (BR) for nameplate, window trim, door handle/brackets, drip tray pull, and knob bezels

- Super-durable, long-lasting EverBrass™ finish on handle(s) and drip tray pull
- All other brass components have a durable protective coating
- All parts designed for maintenance-free normal use



## Warranty highlights

- One-year full covers complete range
- Five-year limited – all gas burners and electric elements
- 10-year limited – porcelain oven and porcelain inner door panel