

DIMENSIONS & SPECIFICATIONS

The originator of professional-type cooking equipment for the home, Viking presents a book of product dimensions to aid you in the design and construction of the perfect kitchen.

For your convenience, the specifications for all Viking products are compiled in one publication. Included are diagrams of freestanding ranges, built-in cooking products, rangehoods, dishwashers, built-in and undercounter refrigerated beverage centres, wine cellars and outdoor gas grills.

All products are grouped by category in logical order for your convenience. If you have any questions, please call +33 (0) 3 90 22 67 88, or e-mail us at viking@viking-europe.com.



FREESTANDING RANGES



Gas ranges 1•1



Dual fuel ranges 1•11



Electric ranges 1•17

BUILT-IN SURFACE COOKING



Gas rangetops 2•1



Electric rangetop 2•7



Gas wok/cooker 2•9



Gas cooktops 2•11



Electric cooktops 2•15

BUILT-IN OVEN PRODUCTS



Electric ovens 3•1



Gas oven 3•9



Electric warming drawers 3•11



Multi-use chambers 3•13

VENTILATION PRODUCTS



Wall hoods 4•1



Island hoods 4•6

REFRIGERATION PRODUCTS



Side-by-side refrigerator/freezer 5•1



Side-by-side full overlay refrigerator/freezer 5•4



Bottom-mount refrigerator/freezer 5•8



Bottom-mount full overlay refrigerator/freezer 5•11



Refrigerated beverage centre 5•16



Wine cellar 5•18

KITCHEN CLEANUP



Dishwasher 6•1

OUTDOOR PRODUCTS



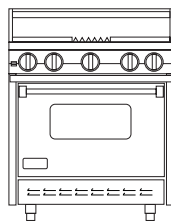
Gas grilles 7•1

F R E E S T A N D I N G R A N G E S

Do you want a Viking range? Of course – who wouldn't? But keep in mind that quite a bit of responsibility comes along with the purchase of such an epicurean pinnacle.

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.

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



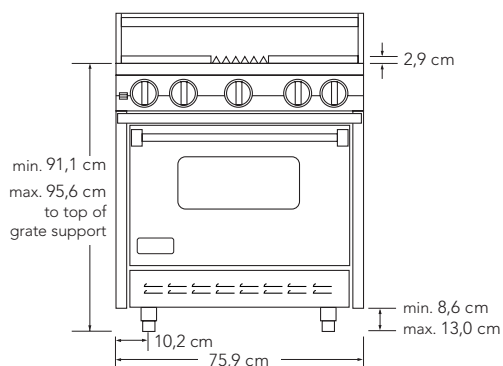
D/EVGIC gas 76 cm wide range

D/EVGIC305

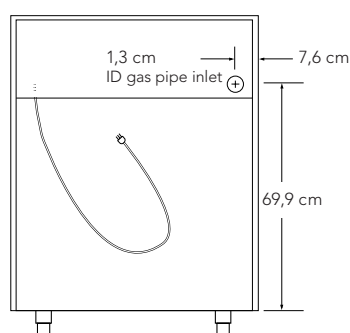
- shipped with 15 cm high stainless steel backguard
- four 0,12 kW-4,4 kW stainless steel burners with porcelain/cast-iron caps and automatic ignition/re-ignition; VariSimmer™ setting for all burners
- center grate allows movement of cooking vessels across entire top surface
- removable porcelain burner bowls
- stainless steel drip tray with roller-bearing glides
- exclusive combination of dual bake burners and infrared grill 800° C burner, all with automatic ignition
- six functions – natural airflow bake, convection bake, infrared grill, convection infrared grill, convection dehydrate, and convection defrost
- extremely large convection oven
 - 61 cm wide x 41 cm high x 45 cm deep
 - 113 litres
 - three heavy-duty racks/six positions

Dimensions

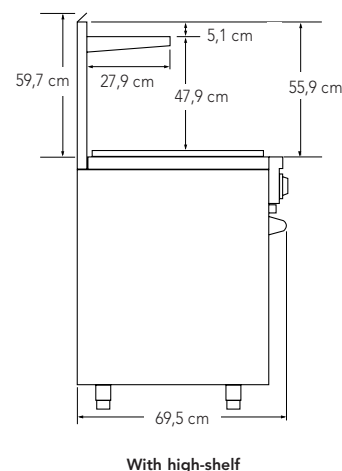
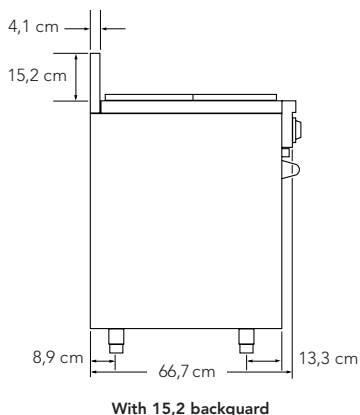
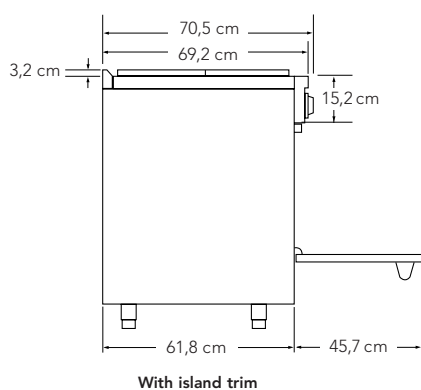
Front



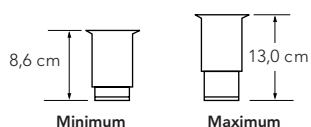
Rear



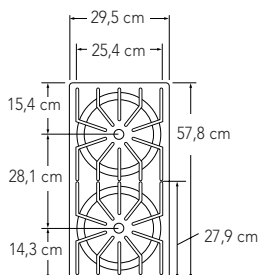
Side



Adjustable legs



Surface burners

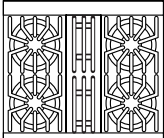


Basic specifications

Description	D/EVGIC GAS 76 CM WIDE RANGE
	D/EVGIC305
Overall Width	75,9 cm
Overall Height from Bottom	Base Height To top of grate support – min. 91,1 cm to max. 95,6 cm; legs adjust 4,5 cm Additions to Base Height To top of spider grate – add 2,9 cm, to top of island trim – add 3,2 cm, to top of 15,2 cm H. backguard – add 15,2 cm, to top of high-shelf – add 59,7 cm
Overall Depth from Rear	To end of side panel – 61,8 cm, to end of control panel – 66,7 cm, to end of knobs – 70,5 cm
Gas Requirements	Shipped natural gas (20 mbar) standard; field convert to other gas types and pressures with approved conversion kit
Electrical Requirements	230VAC/50Hz; 121,9 cm, 3-wire cord with European plug attached to unit
Maximum Amp Usage	4,1 amps
Surface Burner Rating	4,4 kW NAT./4,0 kW LP
Infrared Grill Burner Rating	Infrared 5,3 kW NAT./4,7 kW LP
Bake Burner Rating	Two 4,4 kW ea. NAT./LP
Oven Interior Dimensions	Convection Bake/Grill Oven Width – 61,0 cm; Height – 41,0 cm; Depth – 44,8 cm; Overall Size – 113 litres; Three racks, six rack positions
Approximate Shipping Weight (with backguard)	177,8 kg

Surface configuration

D/EVGIC305-4B



76 cm wide, four burners

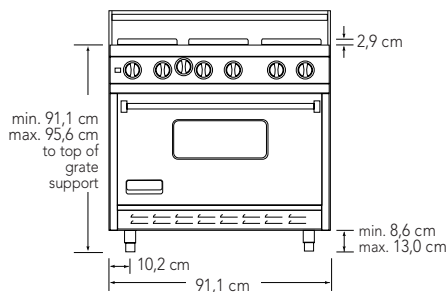
D/EVGIC gas 91 cm wide range

D/EVGIC365

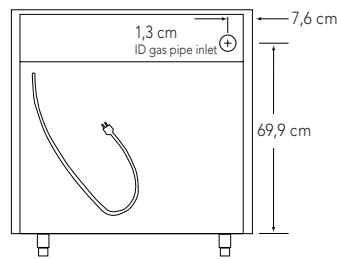
- four (or six) 0,12 kW-4,4 kW stainless steel burners with porcelain/cast-iron caps and automatic ignition/re-ignition; VariSimmer™ setting for all burners
- removable porcelain burner bowls
- 30 cm wide thermostatically controlled steel griddle/simmer plate – optional
- 30 cm wide char-grill with smoke-generator plates and automatic ignition/re-ignition – optional
- stainless steel drip tray with roller-bearing glides
- exclusive combination of dual bake burners and infrared grill 800° C burner, all with automatic ignition
- six functions – natural airflow bake, convection bake, infrared grill, convection infrared grill, convection dehydrate, and convection defrost
- large convection oven
 - 77 cm wide x 41 cm high x 45 cm deep
 - 142 litres
 - three heavy-duty racks/six positions

Dimensions

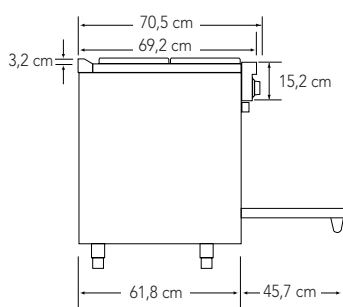
Front



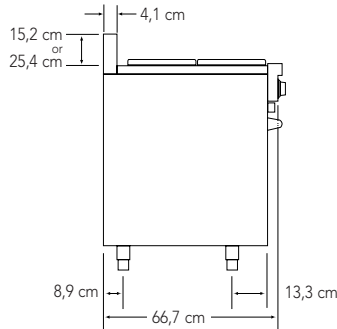
Rear



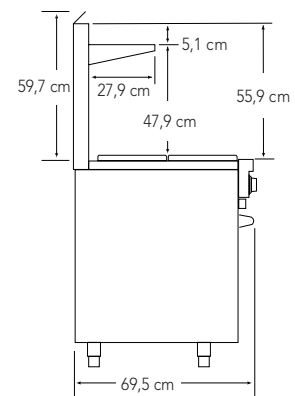
Side



With island trim

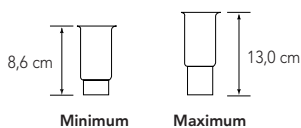


With backguard

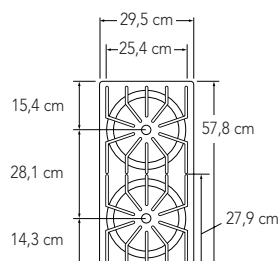


With high-shelf

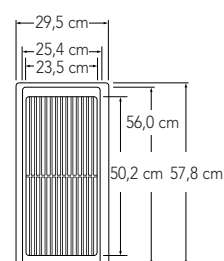
Adjustable legs



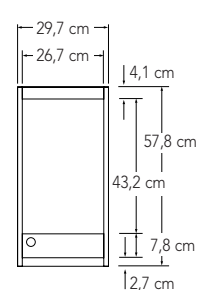
Surface burners



Grill



Griddle/simmer plate

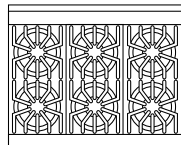


Basic specifications

Description	D/EVGIC GAS 91 CM WIDE RANGE
	D/EVGIC365
Overall Width	91,1 cm
Overall Height from Bottom	Base Height To top of grate support – min. 91,1 cm to max. 95,6 cm; legs adjust 4,5 cm Additions to Base Height To top of spider grate – add 2,9 cm, to top of island trim – add 3,2 cm, to top of 15,2 cm H. backguard – add 15,2 cm, to top of high-shelf – add 59,7 cm
Overall Depth from Rear	To end of side panel – 61,8 cm, to end of control panel – 66,7 cm, to end of knobs – 70,5 cm
Gas Requirements	Shipped natural gas (20 mbar) standard; field convert to other gas types and pressures with approved conversion kit
Electrical Requirements	230VAC/50Hz; 121,9 cm, 3-wire cord with European plug attached to unit
Maximum Amp Usage	6B – 4,1 amps 4G – 5,9 amps 4Q – 4,1 amps
Surface Burner Rating	4,4 kW NAT./4,0 kW LP
Griddle Burner Rating	4,4 kW NAT./4,0 kW LP
Char-Grill Burner Rating	5,3 kW NAT./4,7 kW LP
Grill Burner Rating	Infrared 5,3 kW NAT./4,7 kW LP
Bake Burner Rating	Two 4,4 kW ea. NAT./LP
Oven Interior Dimensions	Convection Bake/Grill Oven Width – 76,5 cm Height – 41,0 cm Depth – 44,8 cm Overall Size – 142 litres Three racks, six rack positions
Approximate Shipping Weight	6B – 186,8 kg 4G – 191,3 kg 4Q – 189,0 kg

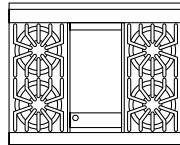
Surface configurations

D/EVGIC365-6B



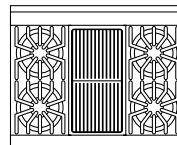
91 cm wide, six burners

D/EVGIC365-4G



91 cm wide, four burners
30 cm wide griddle/
simmer plate

D/EVGIC365-4Q



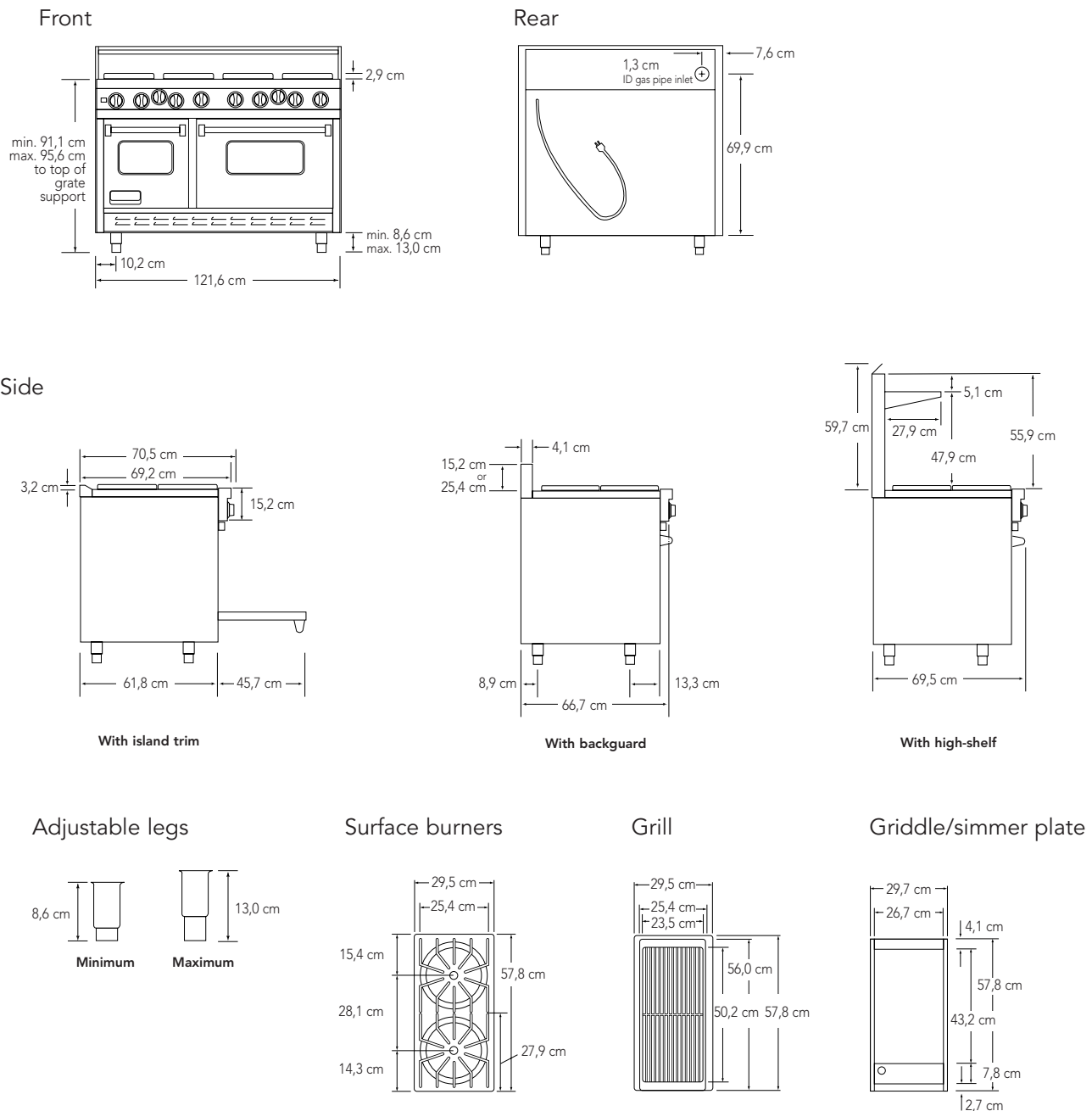
91 cm wide, four burners
30 cm wide char-grill

D/EVGIC gas 122 cm wide range

D/EVGIC485

- four (or six) 0,12 kW-4,4 kW stainless steel burners with porcelain/cast-iron caps and automatic ignition/re-ignition; VariSimmer™ setting for all burners
- removable porcelain burner bowls
- 30 cm wide thermostatically controlled steel griddle/simmer plate – optional
- 30 cm wide char-grill with smoke-generator plates and automatic ignition/re-ignition – optional
- stainless steel drip tray with roller-bearing glides
- right oven – exclusive combination of dual bake burners and infrared grill 800° C burner, all with automatic ignition
- six functions – natural airflow bake, convection bake, infrared grill, convection infrared grill, convection dehydrate, and convection defrost
- right oven – large convection cavity
 - 61 cm wide x 41 cm high x 45 cm deep
 - 113 litres
 - three heavy-duty racks/six positions
- left bake oven (automatic ignition)
 - 34 cm wide x 41 cm high x 48 cm deep
 - 65 litres
 - two heavy-duty racks/six positions

Dimensions

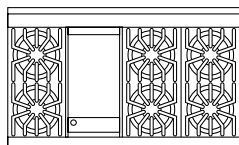


Basic specifications

Description	D/EVGIC GAS 122 CM WIDE RANGE	
	D/EVGIC485	
Overall Width	121,6 cm	
Overall Height from Bottom	Base Height To top of grate support – min. 91,1 cm to max. 95,6 cm; legs adjust 4,5 cm Additions to Base Height To top of spider grate – add 2,9 cm, to top of island trim – add 3,2 cm, to top of 15,2 cm H. backguard – add 15,2 cm, to top of high-shelf – add 59,7 cm	
Overall Depth from Rear	To end of side panel – 61,8 cm, to end of control panel – 66,7 cm, to end of knobs – 70,5 cm	
Gas Requirements	Shipped natural gas (20 mbar) standard; field convert to other gas types and pressures with approved conversion kit	
Electrical Requirements	230VAC/50Hz; 121,9 cm, 3-wire cord with European plug attached to unit	
Maximum Amp Usage	6G – 5,9 amps 6Q – 4,1 amps 4GQ – 5,9 amps	
Surface Burner Rating	4,4 kW NAT./4,0 kW LP	
Griddle Burner Rating	4,4 kW NAT./4,0 kW LP	
Char-Grill Burner Rating	5,3 kW NAT./4,7 kW LP	
Grill Burner Rating	Infrared (Right Oven only) 5,3 kW NAT./4,7 kW LP	
Bake Burner Rating	Right Oven Two 4,4 kW ea. NAT./LP	Left Oven One 4,4 kW NAT./LP
Oven Interior Dimensions	Right Oven – Convection Bake/Grill Width – 61,3 cm Height – 41,0 cm Depth – 44,8 cm Overall Size – 113 litres Three racks, six rack positions	Left Oven – Bake Width – 34,0 cm Height – 41,0 cm Depth – 47,6 cm Overall Size – 65 litres Two racks, six rack positions
Approximate Shipping Weight	6G – 248,4 kg 6Q – 246,2 kg 4GQ – 250,7 kg	

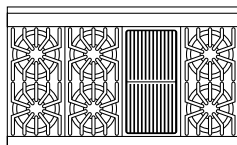
Surface configurations

D/EVGIC485-6G



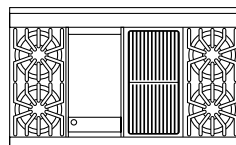
122 cm wide, six burners
30 cm wide griddle/simmer plate

D/EVGIC485-6Q



122 cm wide, six burners
30 cm wide char-grill

D/EVGIC485-4GQ



122 cm wide, four burners
30 cm wide griddle/simmer plate
30 cm wide char-grill

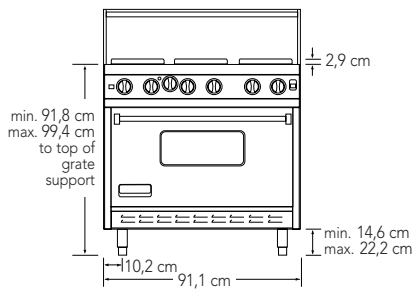
D/EVGRC gas 91 cm wide range

D/EVGRC365

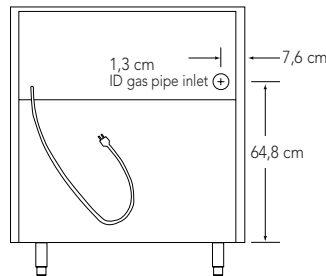
- four (or six) 0,12 kW-4,4 kW stainless steel burners with porcelain/cast-iron caps and automatic ignition/re-ignition; VariSimmer™ setting for all burners
- removable porcelain burner bowls
- 30 cm wide thermostatically controlled steel griddle/simmer plate – optional
- 30 cm wide char-grill with smoke-generator plates and automatic ignition/re-ignition – optional
- stainless steel drip tray with roller-bearing glides
- exclusive combination of dual bake burners and infrared grill 800° C, all with automatic ignition
- six functions – natural airflow bake, convection bake, infrared grill, convection infrared grill, convection dehydrate, and convection defrost
- large convection oven
 - 77 cm wide x 36 cm high x 49 cm deep
 - 133 litres
 - three heavy-duty racks/five positions; two lights

Dimensions

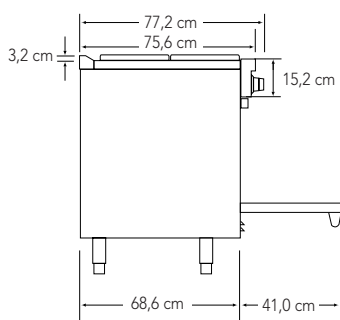
Front



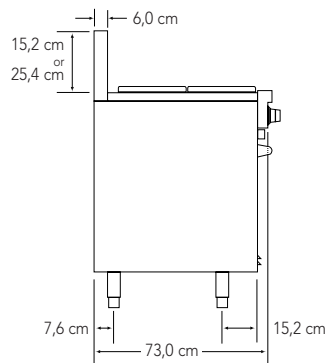
Rear



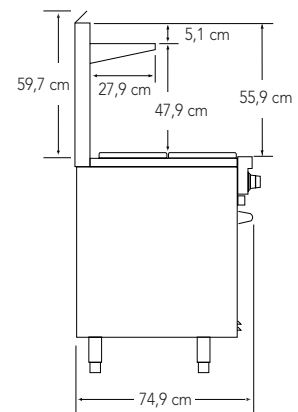
Side



With island trim

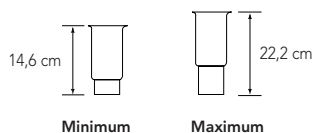


With backguard

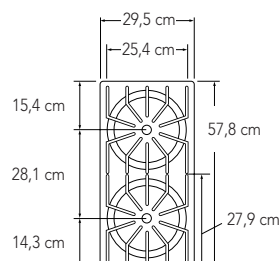


With high-shelf

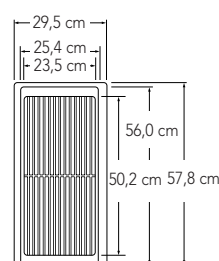
Adjustable legs



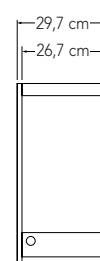
Surface burners



Grill



Griddle/simmer plate

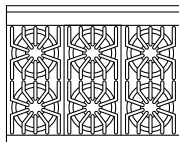


Basic specifications

Description	D/EVGRC GAS 91 CM WIDE RANGE
	D/EVGRC365
Overall Width	91,1 cm
Overall Height from Bottom	Base Height To top of grate support – min. 91,8 cm to max. 99,4 cm; legs adjust 7,6 cm Additions to Base Height To top of spider grate – add 2,9 cm, to top of island trim – add 3,2 cm, to top of 15,2 cm H. backguard – add 15,2 cm, to top of 25,4 cm H. backguard – add 25,4 cm, to top of high-shelf – add 59,7 cm
Overall Depth from Rear	To end of side panel – 68,6 cm, to end of control panel – 73,0 cm, to end of knobs – 77,2 cm
Gas Requirements	Shipped natural gas (20 mbar) standard; field convert to other gas types and pressures with approved conversion kit
Electrical Requirements	230VAC/50Hz; 121,9 cm, 3-wire cord with European plug attached to unit
Maximum Amp Usage	6B – 4,1 amps 4G – 5,9 amps 4Q – 4,1 amps
Surface Burner Rating	4,4 kW NAT./4,0 kW LP
Griddle Burner Rating	4,4 kW NAT./4,0 kW LP
Char-Grill Burner Rating	5,3 kW NAT./4,7 kW LP
Grill Burner Rating	Infrared 5,3 kW NAT./4,7 kW LP
Bake Burner Rating	Two 4,4 kW ea. NAT./LP
Oven Interior Dimensions	Convection Bake/Grill Oven Width – 76,5 cm Height – 35,9 cm Depth – 48,9 cm Overall Size – 133 litres Two racks, five rack positions
Approximate Shipping Weight	6B – 201,2 kg 4G – 205,7 kg 4Q – 203,4 kg

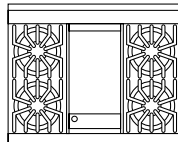
Surface configurations

D/EVGRC365-6B



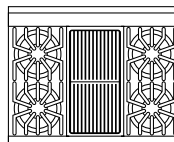
91 cm wide, six burners

D/EVGRC365-4G



91 cm wide, four burners
30 cm wide griddle/
simmer plate

D/EVGRC365-4Q



91 cm wide, four burners
30 cm wide char-grill

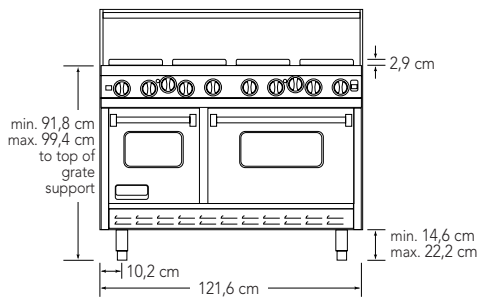
D/EVGRC gas 122 cm wide range

D/EVGRC485

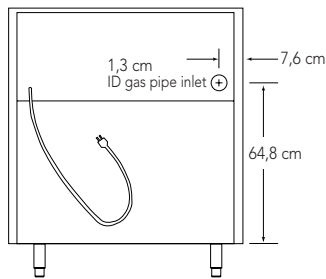
- four (or six) 0,12 kW-4,4 kW stainless steel burners with porcelain/cast-iron caps and automatic ignition/re-ignition; VariSimmer™ setting for all burners
- removable porcelain burner bowls
- 30 cm wide thermostatically controlled steel griddle/simmer plate – optional
- 30 cm wide char-grill with smoke-generator plates and automatic ignition/re-ignition – optional
- stainless steel drip tray with roller-bearing glides
- right oven – exclusive combination of dual bake burners and infrared grill 800° C, all with automatic ignition
- right oven – six functions – natural airflow bake, convection bake, infrared grill, convection infrared grill, convection dehydrate, and convection defrost
- right oven – large convection cavity
 - 61 cm wide x 36 cm high x 49 cm deep
 - 108 litres
 - three heavy-duty racks/five positions; two lights
- left bake oven (automatic ignition)
 - 34 cm wide x 36 cm high x 54 cm deep
 - 65 litres
 - two heavy-duty racks/five positions

Dimensions

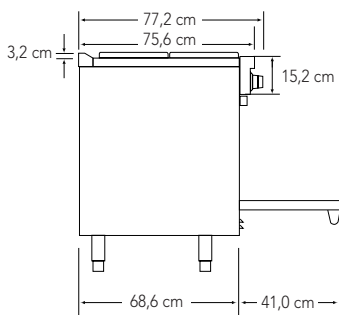
Front



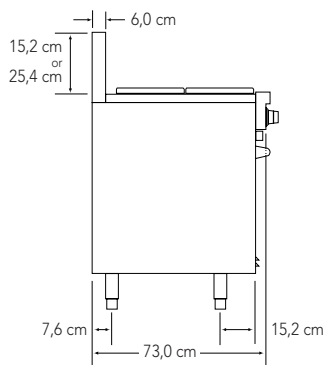
Rear



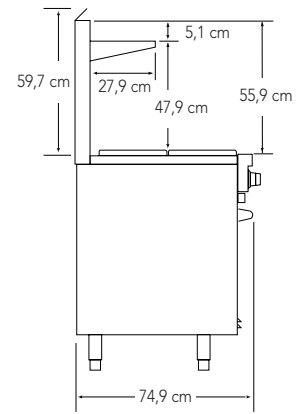
Side



With island trim

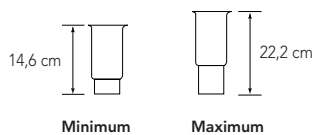


With backguard



With high-shelf

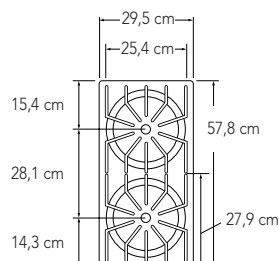
Adjustable legs



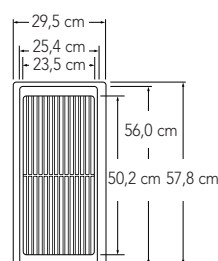
Minimum

Maximum

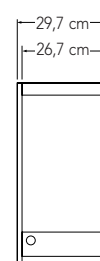
Surface burners



Grill



Griddle/simmer plate

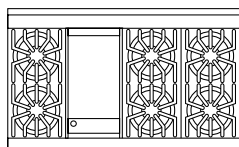


Basic specifications

Description	D / EVGRC GAS 122 CM WIDE RANGE	
	D/EVGRC485	
Overall Width	121,6 cm	
Overall Height from Bottom	Base Height To top of grate support – min. 91,8 cm to max. 99,4 cm; legs adjust 7,6 cm Additions to Base Height To top of spider grate – add 2,9 cm, to top of island trim – add 3,2 cm, to top of 15,2 cm H. backguard – add 15,2 cm, to top of 25,4 cm H. backguard – add 25,4 cm, to top of high-shelf – add 59,7 cm	
Overall Depth from Rear	To end of side panel – 68,6 cm, to end of control panel – 73,0 cm, to end of knobs – 77,2 cm	
Gas Requirements	Shipped natural gas (20 mbar) standard; field convert to other gas types and pressures with approved conversion kit	
Electrical Requirements	230VAC/50Hz; 121,9 cm, 3-wire cord with European plug attached to unit	
Maximum Amp Usage	6G – 5,9 amps 6Q – 4,1 amps 4GQ – 5,9 amps	
Surface Burner Rating	4,4 kW NAT./4,0 kW LP	
Griddle Burner Rating	4,4 kW NAT./4,0 kW LP	
Char-Grill Burner Rating	5,3 kW NAT./4,7 kW LP	
Grill Burner Rating	Infrared (Right Oven only) 5,3 kW NAT./4,7 kW LP	
Bake Burner Rating	Right Oven Two 4,4 kW ea. NAT./LP	Left Oven One 4,4 kW NAT./LP
Oven Interior Dimensions	Right Oven – Convection Bake/Grill Width – 61,3 cm Height – 35,9 cm Depth – 48,9 cm Overall Size – 108 litres Three racks, five rack positions	Left Oven – Bake Width – 34,0 cm Height – 35,9 cm Depth – 54,0 cm Overall Size – 65 litres Two racks, five rack positions
Approximate Shipping Weight	6G – 266,0 kg 6Q – 263,7 kg 4GQ – 268,2 kg	

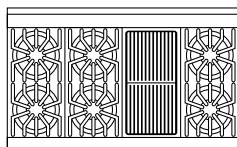
Surface configurations

D/EVGRC485-6G



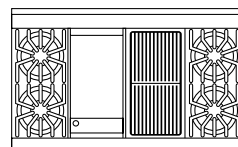
122 cm wide, six burners
30 cm wide griddle/simmer plate

D/EVGRC485-6Q



122 cm wide, six burners
30 cm wide char-grill

D/EVGRC485-4GQ



122 cm wide, four burners
30 cm wide griddle/simmer plate
30 cm wide char-grill

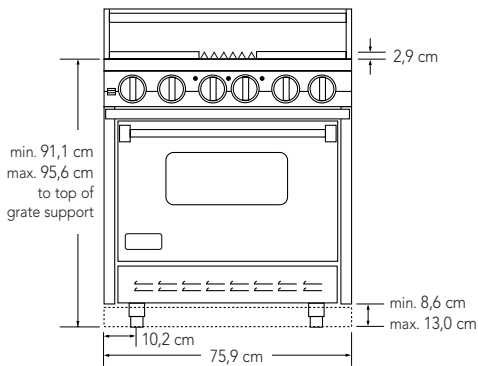
D/EVDSC dual fuel 76 cm wide range

D/EVDSC305

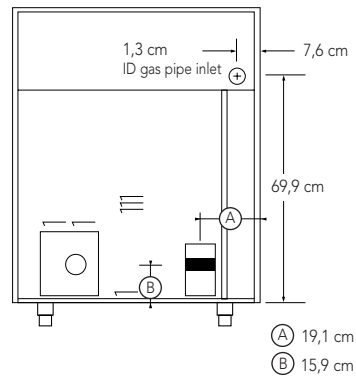
- shipped with 15 cm high stainless steel backguard
- four 0,12 kW-4,4 kW stainless steel burners with porcelain/cast-iron caps and automatic ignition/re-ignition; VariSimmer™ setting for all burners
- center grate allows movement of cooking vessels across entire top surface
- removable porcelain burner bowls
- stainless steel drip tray with roller-bearing glides
- eight oven functions – bake, convection bake, Mini-grill, Maxi-grill, convection grill, TruConvec™ (element around fan), convection dehydrate, and convection defrost
- large pyrolytic self-clean convection oven
- 58 cm wide x 41 cm high x 39 cm
- 93 litres
- three heavy-duty racks/six positions; two lights

Dimensions

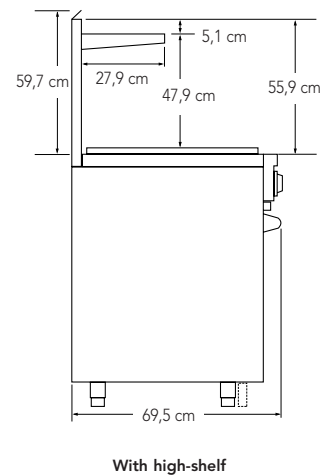
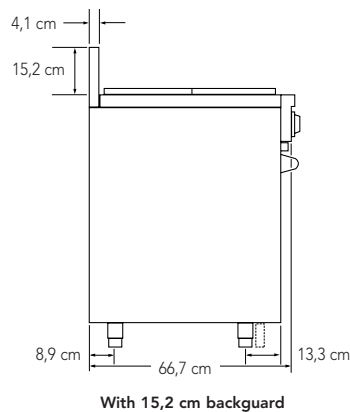
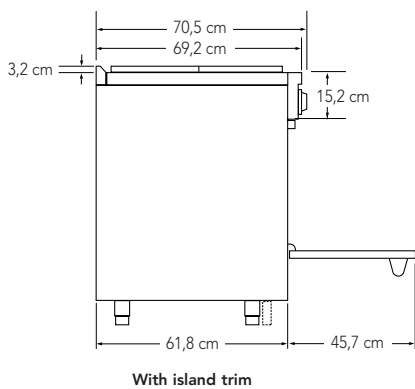
Front



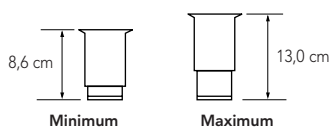
Rear



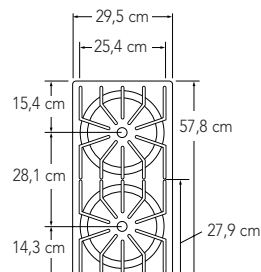
Side



Adjustable legs



Surface burners

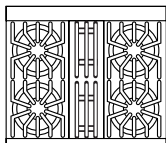


Basic specifications

Description	D/EVDSC DUAL FUEL 76 CM WIDE RANGE
	D/EVDSC305
Overall Width	75,9 cm
Overall Height from Bottom	Base Height To top of grate support – min. 91,1 cm to max. 95,6 cm; legs adjust 4,5 cm Additions to Base Height To top of spider grate – add 2,9 cm, to top of island trim – add 3,2 cm, to top of 15,2 cm H. backguard – add 15,2 cm, to top of high-shelf – add 59,7 cm
Overall Depth from Rear	To end of side panel – 61,8 cm, to end of control panel – 66,7 cm, to end of knobs – 70,5 cm
Gas Requirements	Shipped natural gas (20 mbar) standard; field convert to other gas types and pressures with approved conversion kits
Electrical Requirements	400V/50Hz 3-phase +neutral +ground electrical connection box on product, connect with locally supplied 5-wire, flexible cord or “pigtail” rated 16 amps. Cord must be CE-approved for use with household electric ranges.
Maximum Amp Usage	230V – 18,9 amps
Surface Burner Rating	4,4 kW NAT./4,0 kW LP
Grill Burner Rating	Maxi-Grill – 8-pass: 230V – 2.875 watts; Mini-Grill – 4-pass: 230V – 1,100 watts
Bake Rating	230V – 2.800 watts
TruConvec™ Rating	230V – 2.100 watts
Oven Interior Dimensions	Convection Bake/Grill Oven Width – 58,4 cm; Height – 40,0 cm; Depth – 39,1 cm; Overall Size – 93 litres; Three racks, six rack positions
Approximate Shipping Weight (with backguard)	190,8 kg

Surface configuration

D/EVDSC305-4B



76 cm wide, four burners

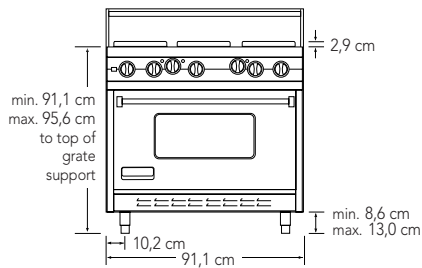
D/EVDSC dual fuel 91 cm wide range

D/EVDSC365

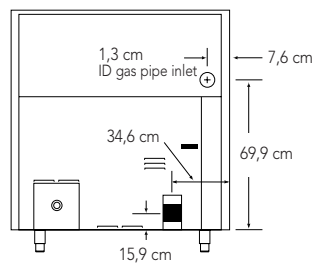
- four (or six) 0,12 kW-4,4 kW stainless steel burners with porcelain/cast-iron caps and automatic ignition/re-ignition; VariSimmer™ setting for all burners
- removable porcelain burner bowls
- 30 cm wide thermostatically controlled steel griddle/simmer plate – optional
- 30 cm wide char-grill with smoke-generator plates and automatic ignition/re-ignition – optional
- stainless steel drip tray with roller-bearing glides
- eight oven functions – bake, convection bake, Mini-Grill, Maxi-Grill, convection grill, TruConvec™ (element around fan), convection dehydrate, and convection defrost
- large pyrolytic self-clean convection oven
 - 74 cm wide x 41 cm high x 39 cm deep
 - 119 litres
 - three heavy-duty racks/six positions; two lights

Dimensions

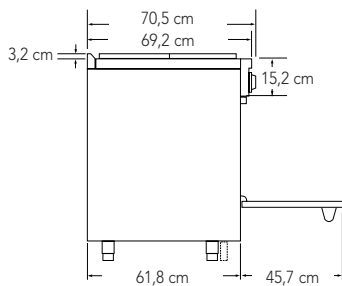
Front



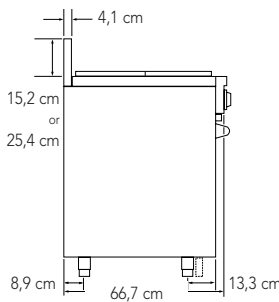
Rear



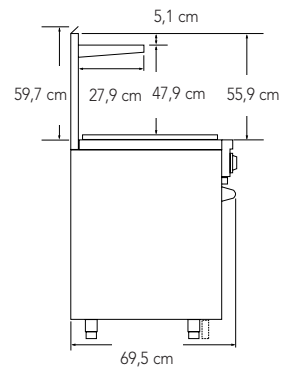
Side



With island trim

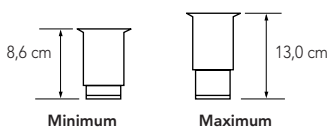


With backguard

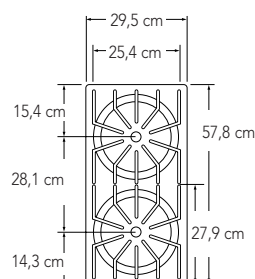


With high-shelf

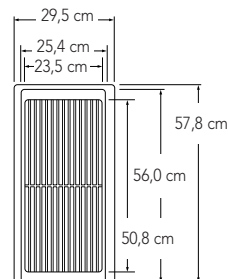
Adjustable legs



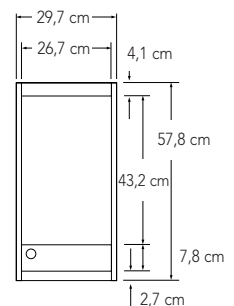
Surface burners



Grill



Griddle/simmer plate

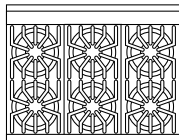


Basic specifications

Description	D/EVDSC DUAL FUEL 91 CM WIDE RANGE
	D/EVDSC365
Overall Width	91,1 cm
Overall Height from Bottom	Base Height To top of grate support – min. 91,1 cm to max. 95,6 cm; legs adjust 4,5 cm Additions to Base Height To top of spider grate – add 2,9 cm, to top of island trim – add 3,2 cm, to top of 15,2 cm H. backguard – add 15,2 cm, to top of 25,4 cm H. backguard – add 25,4 cm, to top of high-shelf – add 59,7 cm
Overall Depth from Rear	To end of side panel – 61,8 cm, to end of control panel – 66,7 cm, to end of knobs – 70,5 cm
Gas Requirements	Shipped natural gas (20 mbar) standard; field convert to other gas types and pressures with approved conversion kits
Electrical Requirements	400V/50Hz 3-phase +neutral +ground electrical connection box on product, connect with locally supplied 5-wire, flexible cord or “pigtail” rated 16 amps. Cord must be CE-approved for use with household electric ranges.
Maximum Amp Usage	6B – 230V – 18,9 amps 4G – 230V – 22,5 amps 4Q – 230V – 18,9 amps
Surface Burner Rating	4,4 kW NAT./4,0 kW LP
Griddle Burner Rating	4,4 kW NAT./4,0 kW LP
Char-Grill Burner Rating	5,3 kW NAT./4,7 kW LP
Grill Burner Rating	Maxi-Grill – 8-pass: 230V – 2.875 watts; Mini-Grill – 4-pass: 230V – 1,100 watts
Bake Rating	230V – 3.290 watts
TruConvec™ Rating	230V – 2.100 watts
Oven Interior Dimensions	Convection Bake/Grill Oven Width – 73,7 cm Height – 41,0 cm Depth – 39,1 cm Overall Size – 119 litres Three racks, six rack positions
Approximate Shipping Weight	6B – 209,3 kg, 4G – 213,8 kg, 4Q – 211,5 kg

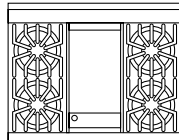
Surface configurations

D/EVDSC365-6B



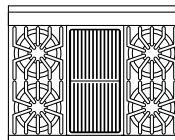
91 cm wide, six burners

D/EVDSC365-4G



91 cm wide, four burners
30 cm wide griddle/
simmer plate

D/EVDSC365-4Q



91 cm wide, four burners
30 cm wide char-grill

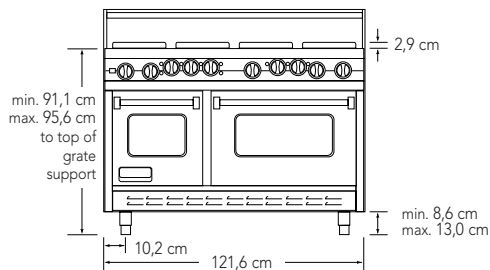
D/EVDSC dual fuel 122 cm wide range

D/EVDSC485

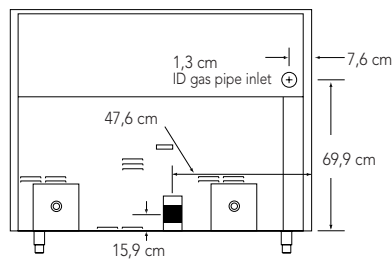
- standard kickspace height
- four (or six) 0,12 kW-4,4 kW stainless steel burners with porcelain/cast-iron caps and automatic ignition/re-ignition; VariSimmer™ setting for all burners
- removable porcelain burner bowls
- 30 cm wide thermostatically controlled steel griddle/simmer plate – optional
- 30 cm wide char-grill with smoke-generator plates and automatic ignition/re-ignition – optional
- stainless steel drip tray with roller-bearing glides
- right oven – eight oven functions – bake, convection bake, Mini-Grill, Maxi-Grill, convection grill, TruConvec™ (element around fan), convection dehydrate, and convection defrost
- left oven – three oven functions – two-element bake, grill, proof (separate low-wattage element)
- right oven – large pyrolytic self-clean convection oven
 - 58 cm wide x 41 cm high x 39 cm deep
 - 93 litres
 - three heavy-duty racks/six positions; two lights
- left oven – pyrolytic self-clean oven
 - 31 cm wide x 41 cm high x 44 cm deep
 - 57 litres

Dimensions

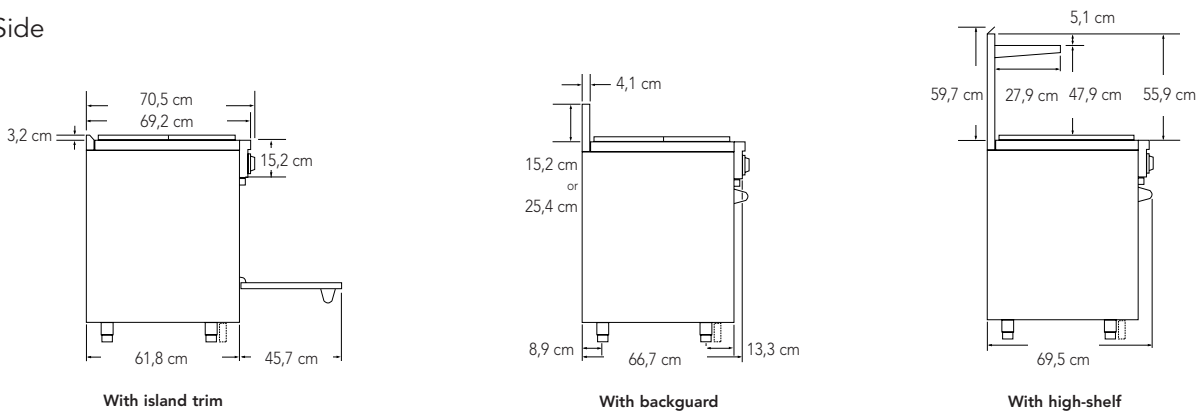
Front



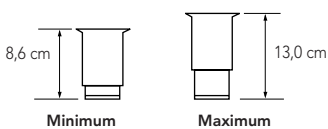
Rear



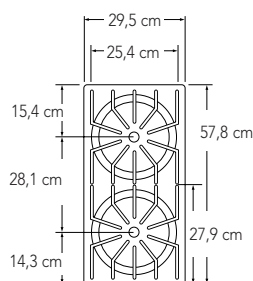
Side



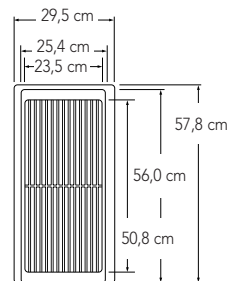
Adjustable legs



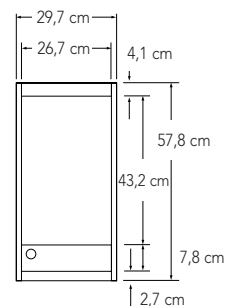
Surface burners



Grill



Griddle/simmer plate

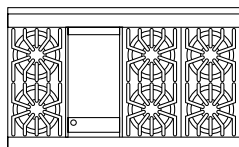


Basic specifications

Description	D/EVDSC DUAL FUEL 122 CM WIDE RANGE	
	D/EVDSC485	
Overall Width	121,6 cm	
Overall Height from Bottom	Base Height To top of grate support – min. 91,1 cm to max. 95,6 cm; legs adjust 4,5 cm Additions to Base Height To top of spider grate – add 2,9 cm, to top of island trim – add 3,2 cm, to top of 15,2 cm H. backguard – add 15,2 cm, to top of 25,4 cm H. backguard – add 25,4 cm, to top of high-shelf – add 59,7 cm	
Overall Depth from Rear	To end of side panel – 61,8 cm, to end of control panel – 66,7 cm, to end of knobs – 70,5 cm	
Gas Requirements	Shipped natural gas (20 mbar) standard; field convert to other gas types and pressures with approved conversion kits	
Electrical Requirements	400V/50Hz 3-phase +neutral +ground electrical connection box on product, connect with locally supplied 5-wire, flexible cord or “pigtail” rated 16 amps. Cord must be CE-approved for use with household electric ranges.	
Maximum Amp Usage	6G – 230V – 31,1 amps 6Q – 230V – 27,5 amps 4GQ – 230V – 31,1 amps	
Surface Burner Rating	4,4 kW NAT./4,0 kW LP	
Griddle Burner Rating	4,4 kW NAT./4,0 kW LP	
Char-Grill Burner Rating	5,3 kW NAT./4,7 kW LP	
Grill Burner Rating	Maxi-Grill – 8-pass: 230V – 2.875 watts; Mini-Grill – 4-pass: 230V – 1,100 watts; (D/EVDSC485 Left oven – 4-pass grill only)	
Bake Rating	Right Oven: 240V – 2.935 watts Left Oven: 240V – 2.065 watts	
TruConvec™ Rating	230V – 2.100 watts	
Proof Rating	Left Oven Only – Separate Element 240V – 20 watts 208V – 15 watts	
Oven Interior Dimensions	Right Oven – Convection Bake/Grill Oven Width – 58,4 cm Height – 41,0 cm Depth – 39,1 cm Overall Size – 93 litres Three racks, six rack positions	Left Oven – Bake/Grill/Proof Width – 30,8 cm Height – 41,0 cm Depth – 43,8 cm Overall Size – 57 litres Two racks, six rack positions
Approximate Shipping Weight	6G – 288,5 kg, 6Q – 286,2 kg, 4GQ – 286,2 kg	

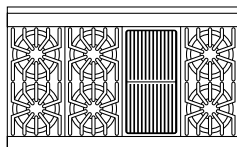
Surface configurations

D/EVDSC485-6G



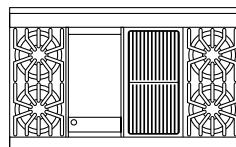
122 cm wide, six burners
30 cm wide griddle/simmer plate

D/EVDSC485-6Q



122 cm wide, six burners
30 cm wide char-grill

D/EVDSC485-4GQ



122 cm wide, four burners
30 cm wide griddle/simmer plate
30 cm wide char-grill

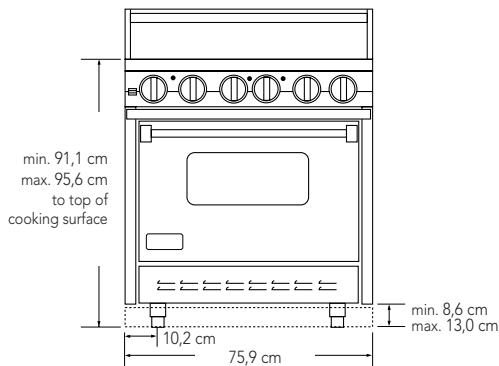
EVESC electric 76 cm wide range

EVESC306

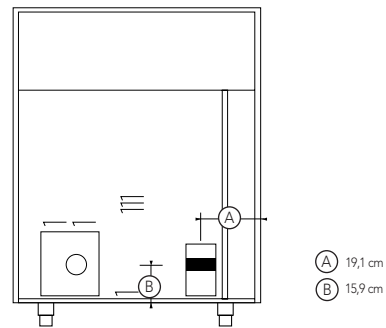
- shipped with 15 cm high stainless steel backguard
- standard kickspace height
- strong, wear-resistant glass ceramic top
- QuickCook™ Surface Elements utilize ribbon element technology – reach full power in about three seconds
- right front – 18 cm 1.800-watt element
- right rear – 18 cm 1.800-watt element
 - 800-watt “bridge” element between right front and right rear elements
- left front – 17 cm 1.500-watt element
- left rear – dual element – 23 cm 2.400-watt/17 cm 1.000-watt element
- eight oven functions – two-element bake, convection bake, Mini-Grill, Maxi-Grill, convection grill, TruConvec™ (element around fan), convection dehydrate, and convection defrost
- large pyrolytic self-clean convection oven
- 58 cm wide x 41 cm high x 39 cm deep
- 93 litres
- three heavy-duty racks/six positions; two lights

Dimensions

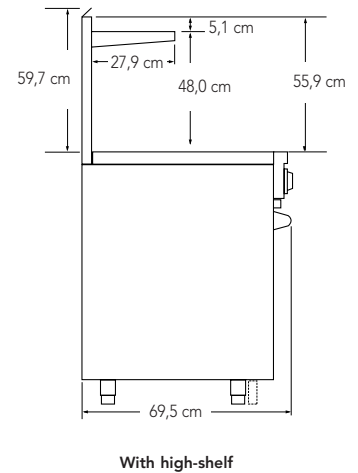
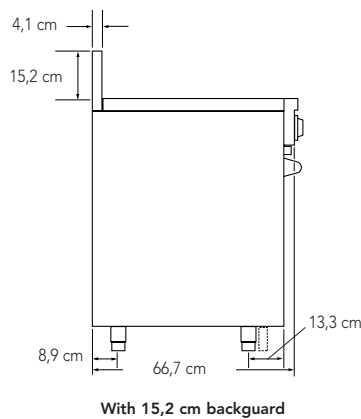
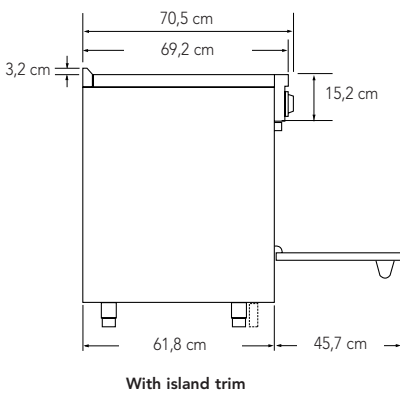
Front



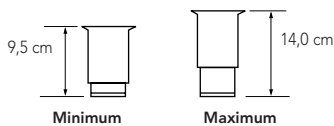
Rear



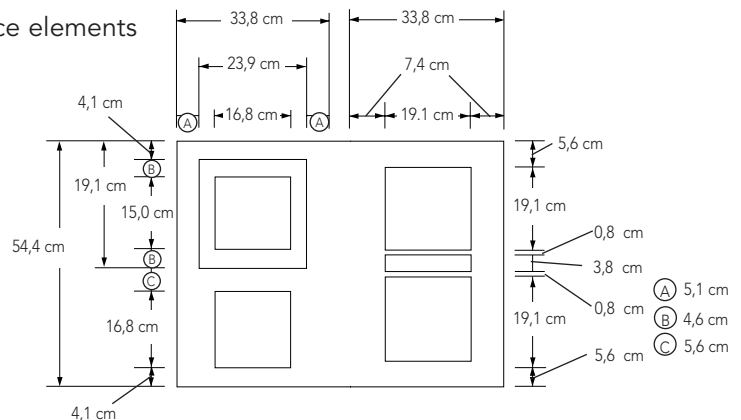
Side



Adjustable legs



Surface elements



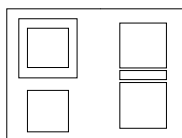
Basic specifications

Description	EVESC ELECTRIC 76 CM WIDE RANGE
	EVESC306
Overall Width	75,9 cm
Overall Height from Bottom	Base Height To top of glass frame – min. 91,1 cm to max. 95,6 cm; legs adjust 4,5 cm Additions to Base Height To top of island trim – add 3,2 cm, to top of 15,2 cm H. backguard – add 15,2 cm, to top of high-shelf – add 59,7 cm
Overall Depth from Rear	To end of side panel – 61,8 cm, to end of control panel – 66,7 cm, to end of knobs – 70,5 cm
Electrical Requirements	400V/50 Hz 3-phase +neutral +ground electrical connection box on product, connect with locally supplied 5-wire, flexible cord or "pigtail" rated 20 amps. Cord must be CE-approved for use with household electric ranges.
Maximum Amp Usage	220V/49,3 amps
Surface Element Rating	Right Front/Right Rear: 240V – 1.800 watts; 208V – 1.350 watts Bridge: 240V – 800 watts; 208V – 600 watts Left Front: 240V – 1.500 watts; 208V – 1.125 watts Left Rear (dual element): 240V – 2.400 watts/1.000 watts; 208V – 1.800 watts/750 watts
Grill Rating	Maxi-Grill – 8-pass: 230V – 3.000 watts; Mini-Grill – 4-pass: 230V – 1,100 watts
Bake Rating	230V – 2.935 watts
TruConvec™ Rating	230V – 2.200 watts
Oven Interior Dimensions	Convection Bake/Grill Oven Width – 58,4 cm; Height – 41,0 cm Depth – 39,1 cm; Overall Size – 93 litres Three racks, six rack positions
Approximate Shipping Weight (with backguard)	190,8 kg

208V Ratings – Time required for some functions may be extended due to less wattage.

Surface configuration

EVESC306-4B



76 cm wide
 four heat areas,
 bridge element

BUILT-IN SURFACE COOKING

Take a peek in your favourite restaurant's kitchen and notice how it works.

It's laid out like a laboratory, with every burner in just the right place.

With Viking rangetops, cooktops and the wok/cooker, you can

put professional cooking power where you need it most.

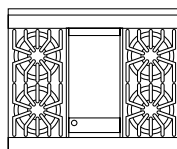
Rangetops take the sturdy appearance and performance of a Viking range and

conveniently condense it into a kitchen counter. Cooktops install

directly into your existing cabinet cutouts, making for an exceptional

kitchen upgrade. And the wok/cooker reaches sizzling temperatures

for fast cooking – so you can prepare a meal in minutes.



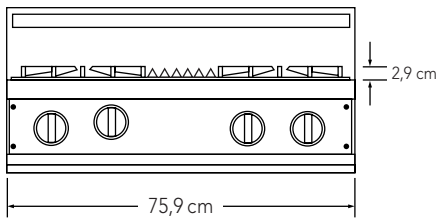
D/EVGRT gas 76 cm wide rangetop

D/EVGRT300

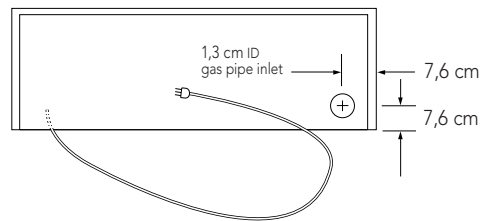
- four 0,12 kW-4,4 kW stainless steel burners with porcelain/cast-iron caps and automatic ignition/re-ignition; VariSimmer™ setting for all burners
- centre grate allows movement of cooking vessels across entire top surface
- removable porcelain burner bowls
- stainless steel drip tray with roller-bearing glides

Dimensions

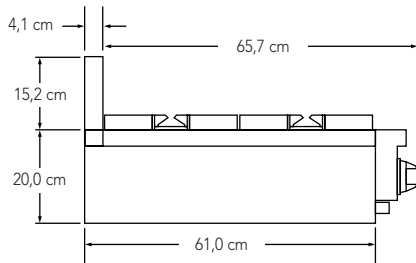
Front



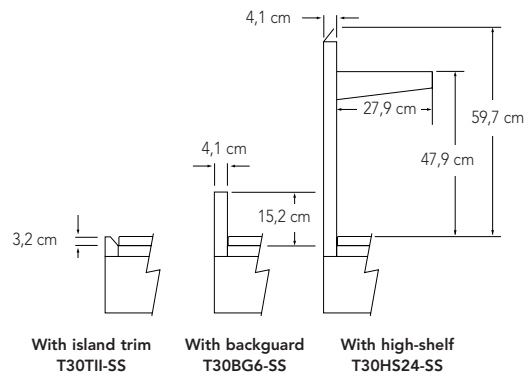
Rear



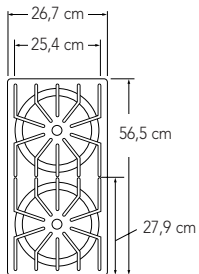
Side



Rear trim



Surface burners

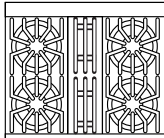


Basic specifications

Description	D/EVGRT GAS 76 CM WIDE RANGETOP
	D/EVGRT300
Overall Width	75,9 cm
Overall Height from Bottom	To top of grate support – 20,0 cm, to top of island trim – 22,5 cm, to top of backguard – 35,2 cm, to top of high-shelf – 79,7 cm
Overall Depth from Rear	To end of knobs – 69,9 cm
Cutout Width	76,2 cm
Cutout Height	19,1 cm top of grate support should be 1,0 cm above countertop
Cutout Depth	61,0 cm
Gas Requirements	Shipped natural gas (20 mbar) standard; field convert to other gas types and pressures with approved conversion kit
Electrical Requirements	230VAC/50Hz; 122 cm, 3-wire cord with European plug attached to unit
Maximum Amp Usage	0,3 amp
Surface Burner Rating	4,4 kW NAT./4,0 kW LP
Approximate Shipping Weight	56 kg

Surface configuration

D/EVGRT300-4B



76 cm wide, four burners

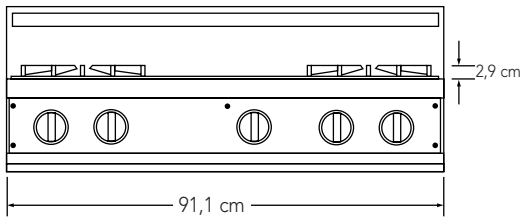
D/EVGRT gas 91 cm wide rangetop

D/EVGRT360

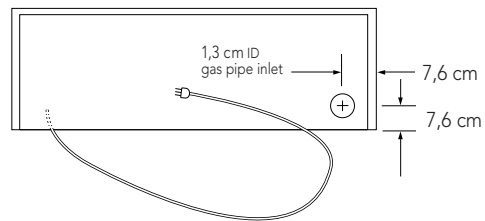
- four (or six) 0,12 kW-4,4 kW stainless steel burners with porcelain/cast-iron caps and automatic ignition/re-ignition; VariSimmer™ setting for all burners
- removable porcelain burner bowls
- 30 cm wide thermostatically controlled steel griddle/simmer plate – optional
- 30 cm wide char-grille with smoke-generator plates and automatic ignition/re-ignition – optional
- stainless steel drip tray with roller-bearing glides

Dimensions

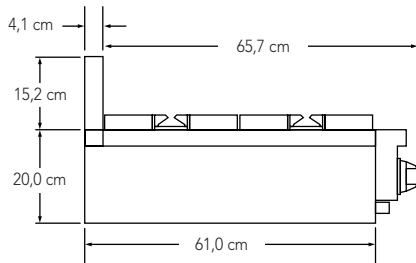
Front



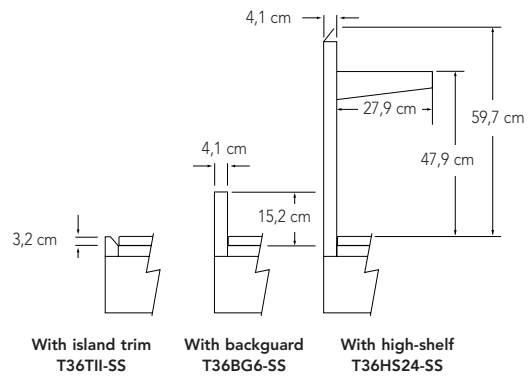
Rear



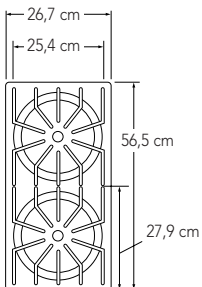
Side



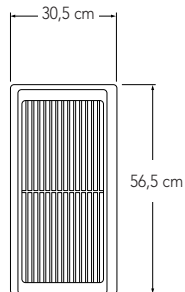
Rear trim



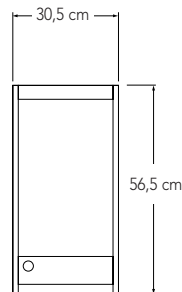
Surface burners



Grille



Griddle/simmer plate

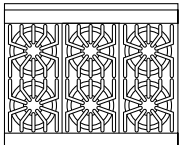


Basic specifications

Description	D/EVGRT GAS 91 CM WIDE RANGETOP
	D/EVGRT360
Overall Width	91,1 cm
Overall Height from Bottom	To top of grate support – 20,0 cm, to top of island trim – 22,5 cm, to top of backguard – 35,2 cm, to top of high-shelf – 79,7 cm
Overall Depth from Rear	To end of knobs – 69,9 cm
Cutout Width	91,4 cm
Cutout Height	19,1 cm top of grate support should be 1,0 cm above countertop
Cutout Depth	61,0 cm
Gas Requirements	Shipped natural gas (20 mbar) standard; field convert to other gas types and pressures with approved conversion kit
Electrical Requirements	230VAC/50Hz; 122 cm, 3-wire cord with European plug attached to unit
Maximum Amp Usage	6B – 0,3 amp 4G – 2,1 amps 4Q – 0,3 amp
Surface Burner Rating	4,4 kW NAT./4,0 kW LP
Griddle Burner Rating	4,4 kW NAT./4,0 kW LP
Grille Burner Rating	5,3 kW NAT./4,7 kW LP
Approximate Shipping Weight	6B – 68 kg 4G – 72 kg 4Q – 70 kg

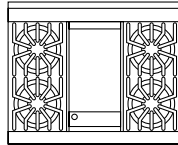
Surface configurations

D/EVGRT360-6B



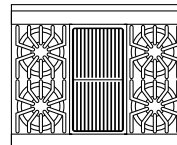
91 cm wide, six burners

D/EVGRT360-4G



91 cm wide, four burners
30 cm wide griddle/
simmer plate

D/EVGRT360-4Q



91 cm wide, four burners
30 cm wide char-grille

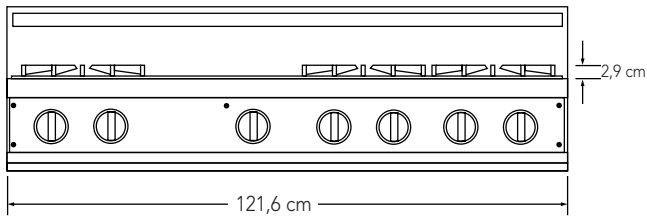
D/EVGRT gas 122 cm wide rangetop

D/EVGRT480

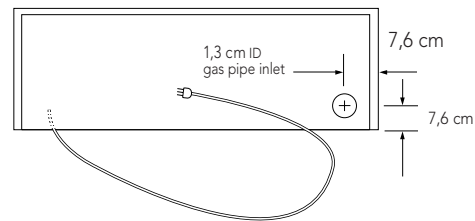
- four (or six) 0,12 kW-4,4 kW stainless steel burners with porcelain/cast-iron caps and automatic ignition/re-ignition; VariSimmer™ setting for all burners
- removable porcelain burner bowls
- 30 cm wide thermostatically controlled steel griddle/simmer plate – optional
- 30 cm wide char-grille with smoke-generator plates and automatic ignition/re-ignition – optional
- stainless steel drip tray with roller-bearing glides

Dimensions

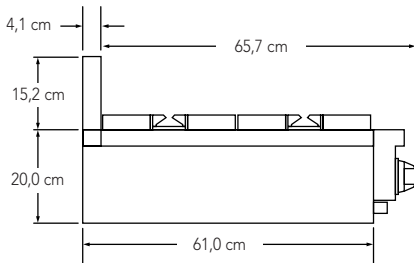
Front



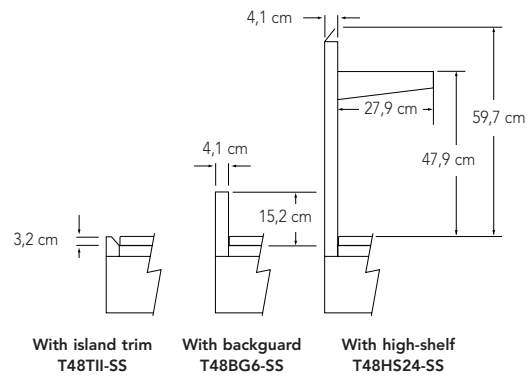
Rear



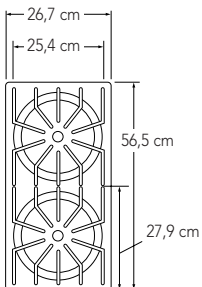
Side



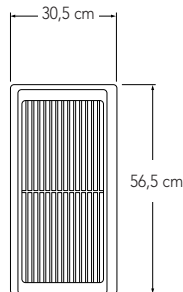
Rear trim



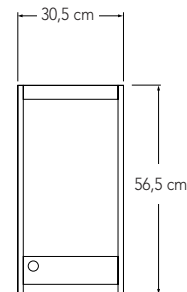
Surface burners



Grille



Griddle/simmer plate

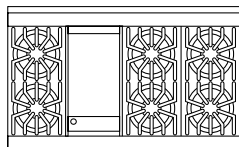


Basic specifications

Description	D/EVGRT GAS 122 CM WIDE RANGETOP
	D/EVGRT480
Overall Width	121,6 cm
Overall Height from Bottom	To top of grate support – 20,0 cm, to top of island trim – 22,5 cm, to top of backguard – 35,2 cm, to top of high-shelf – 79,7 cm
Overall Depth from Rear	To end of knobs – 69,9 cm
Cutout Width	121,9 cm
Cutout Height	19,1 cm top of grate support should be 1,0 cm above countertop
Cutout Depth	61,0 cm
Gas Requirements	Shipped natural gas (20 mbar) standard; field convert to other gas types and pressures with approved conversion kit
Electrical Requirements	230VAC/50Hz; 122 cm, 3-wire cord with European plug attached to unit
Maximum Amp Usage	6G – 2,1 amps 6Q – 0,3 amp 4GQ – 2,1 amps
Surface Burner Rating	4,4 kW NAT./4,0 kW LP
Griddle Burner Rating	4,4 kW NAT./4,0 kW LP
Grille Burner Rating	5,3 kW NAT./4,7 kW LP
Approximate Shipping Weight	6G – 91 kg 6Q – 90 kg 4GQ – 94 kg

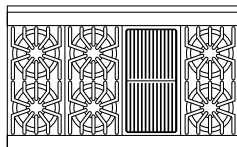
Surface configurations

D/EVGRT480-6G



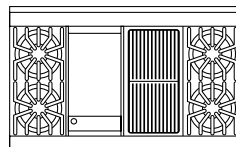
122 cm wide, six burners
30 cm wide griddle/simmer plate

D/EVGRT480-6Q



122 cm wide, six burners
30 cm wide char-grille

D/EVGRT480-4GQ



122 cm wide, four burners
30 cm wide griddle/simmer plate
30 cm wide char-grille

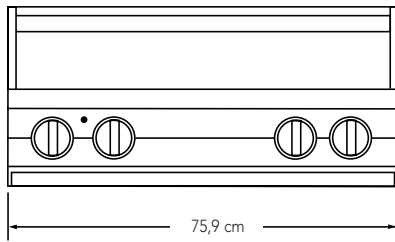
EVERT electric 76 cm wide rangetop

EVERT301

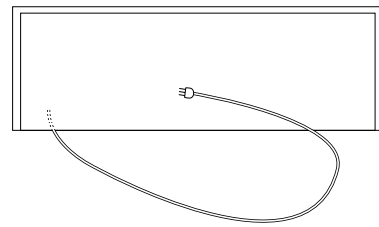
- strong, wear-resistant glass ceramic top
- QuickCook™ surface elements utilise ribbon element technology – reach full power in about three seconds
- right front – 18 cm 1.800 watt element
- right rear – 18 cm 1.800 watt element
- 800 watt “bridge” element between right front and right rear burners
- left front – 17 cm 1.500 watt element
- left rear – dual element – 23 cm 2.400 watt/15 cm 1.000 watt element

Dimensions

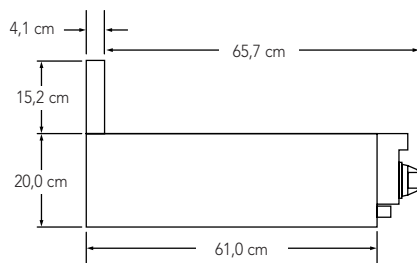
Front



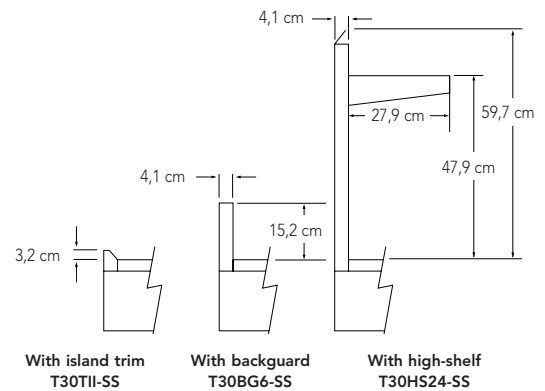
Rear



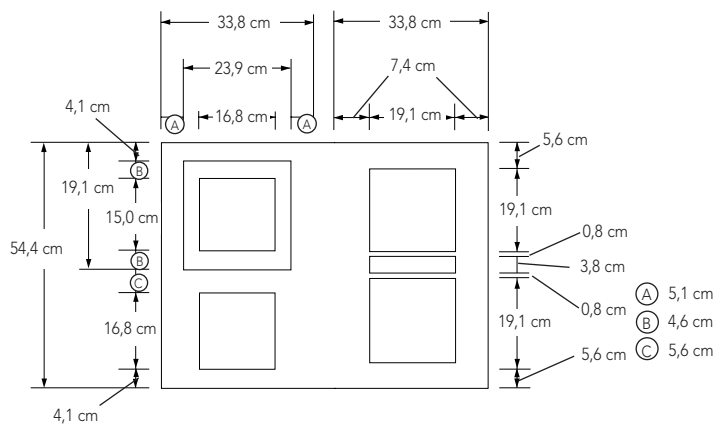
Side



Rear trim



Surface elements

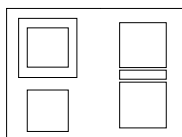


Basic specifications

Description	EVERT ELECTRIC 76 CM WIDE RANGETOP
	EVERT301
Overall Width	75,9 cm
Overall Height from Bottom	To top of glass frame – 20,0 cm, to top of island trim – 22,5 cm, to top of backguard – 35,2 cm, to top of high-shelf – 79,7 cm
Overall Depth from Rear	To end of knobs – 70,5 cm
Cutout Width	76,2 cm
Cutout Height	19,1 cm
Cutout Depth	61,0 cm
Electrical Requirements	400V/50 Hz 3-phase +neutral +ground electrical connection box on product, connect with locally supplied 5-wire, flexible cord or "pigtail" rated 16 amps. Cord must be CE-approved for use with household electric rangetops.
Maximum Amp Usage	230V/34,6 amps
Surface Element Rating	Right Front/Right Rear: 240V – 1.800 watts Bridge: 240V – 800 watts Left Front: 240V – 1.500 watts Left Rear: 240V – 2.400 watts
Approximate Shipping Weight	50 kg

Surface configuration

EVERT301-4B



76 cm wide
four heat areas,
bridge element

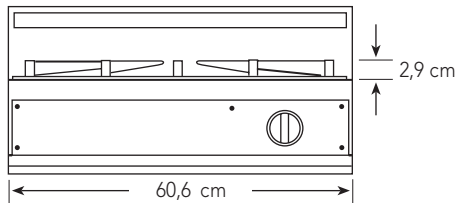
DVGWT gas 61 cm wide wok/cooker

DVGWT240

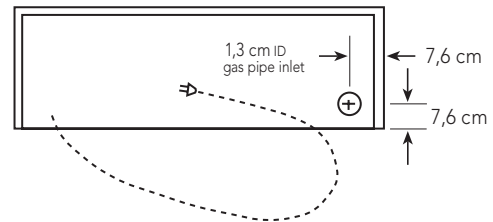
- professional-type styling
- 1 – 8,1 kW porcelain/cast-iron burner with automatic ignition/thermocouple
- 51 cm stainless steel wok with top
- two-piece porcelain/cast iron grate
- exclusive agency-certified centre trivet allows use of large stock pots
- stainless steel drip tray with roller-bearing glides

Dimensions

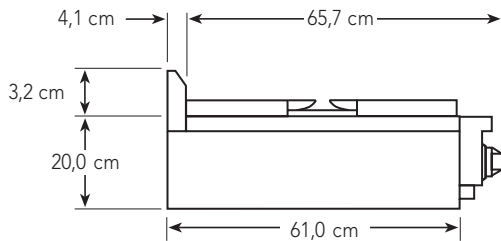
Front



Rear

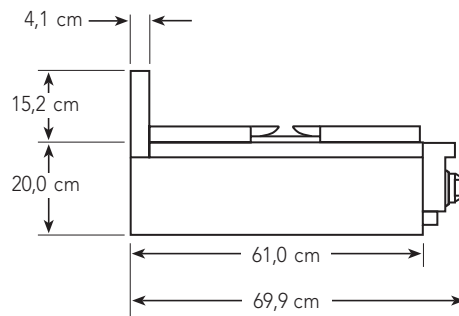


Side



With island trim
T24TII-SS

Side



With backguard
T24BG6-SS

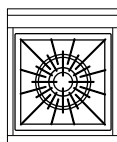
Basic specifications

Description	GAS 61 CM WIDE WOK/COOKER
	DVGWT240
Overall Width	60,6 cm
Overall Height from Bottom	To top of cooking surface – 20,0 cm, to top of island trim – 22,5 cm, to top of 15,2 cm backguard – 35,2 cm
Overall Depth from Rear	To end of knob – 69,9 cm
Cutout Width	61,0 cm
Cutout Height	19,1 cm; Top of grate support should be 1,0 cm above countertop
Cutout Depth	61,0 cm
Gas Requirements	Shipped natural gas standard; field convert to LP/Propane with approved conversion kit accepts standard residential 1,3 cm ID gas service line
Electrical Requirements	230VAC/50Hz; 122 cm, 3-wire cord with grounded European plug attached to product
Maximum Amp Usage	0,04 amp
Surface Element Rating	8,1 kW NAT./8,1 kW LP
Approximate Shipping Weight	66 kg

Natural gas to LP/Propane gas conversion kits available for gas wok/cooker.

Surface configuration

DVGWT240



61 cm wide

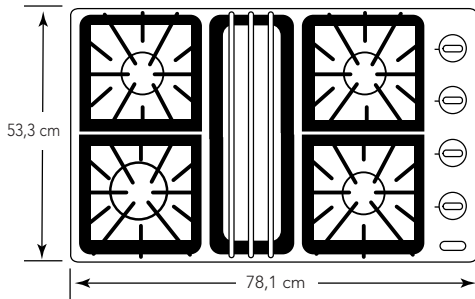
DVGSU gas 80 cm wide cooktop

DVGSU101

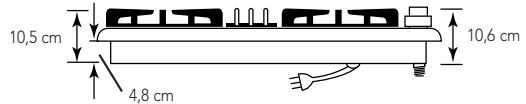
- professional-type styling
- dimensioned to fit virtually all 80 cm wide cooktop cutouts
- four sealed burners with brass flame ports, porcelain/cast-iron burner caps and automatic ignition/thermocouple
 - left front – 4,1 kW high/0,6 kW low
 - left rear – 3,5 kW high/0,5 kW low
 - right rear – 2,7 kW high/0,4 kW low
 - right front – 1,8 kW high/0,3 kW low
- three separate spill-collection areas
 - left and right spill-collection areas hold 1,2 litres of liquid spills
 - centre spill-collection area holds 0,5 litre of liquid spills

Dimensions

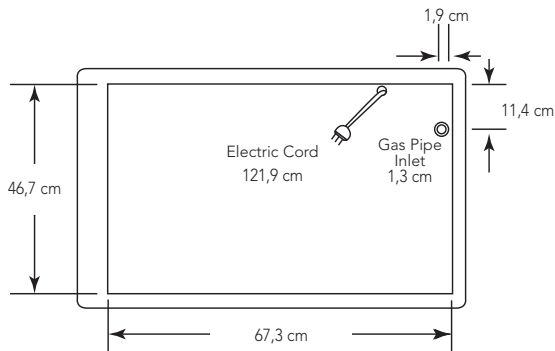
Top



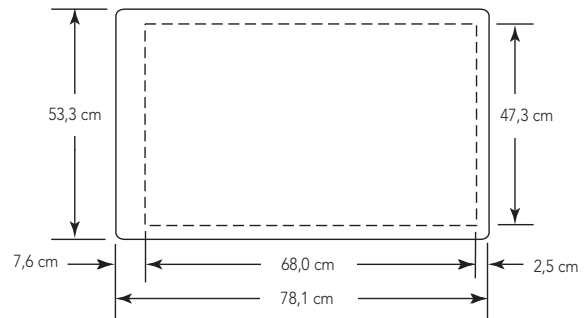
Height



Burner box



Overall (minimum) cutout



- Cutout – Dotted lines
- Overall – Solid lines

Basic specifications

Description	DVGSU 80 CM WIDE GAS COOKTOP
	DVGSU101
Overall Width	78,1 cm
Overall Height from Bottom	10,6 cm
Overall Depth from Rear	53,3 cm
Cutout Width	Minimum 68,0 cm Maximum 75,9 cm
Cutout Height	Minimum 6,0 cm
Cutout Depth	Minimum 47,3 cm Maximum 51,1 cm
Gas Requirements	Shipped natural gas standard; field convert to LP/Propane with approved conversion kit
Electrical Requirements	230VAC/50Hz; 122 cm, 3-wire cord with grounded European plug attached to product
Maximum Amp Usage	0,6 amp
Surface Burner Rating	Left Front: 4,1 kW NAT./4,0 kW LP Left Rear: 3,5 kW NAT./2,8 kW LP Right Rear: 2,6 kW NAT./LP Right Front: 1,8 kW NAT./LP
Approximate Shipping Weight	24 kg

Natural gas to LP/Propane Gas Conversion kits are available for gas cooktops (LK70).

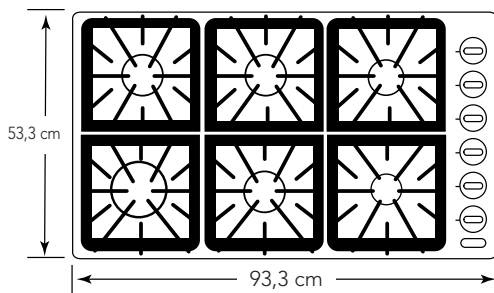
DVGSU gas 95 cm wide cooktop

DVGSU161

- professional-type styling
- dimensioned to fit virtually all 90 cm wide cooktop cutouts
- six sealed burners with brass flame ports, porcelain/cast-iron burner caps, and automatic ignition/thermocouple
 - left front – 4,1 kW high/0,6 kW low
 - left rear, centre front, centre rear – 3,5 kW high/0,5 kW low
 - right rear – 2,7 kW high/0,4 kW low
 - right front – 1,8 kW high/0,3 kW low
- three spill-collection areas – each holds 1,2 litres spillover

Dimensions

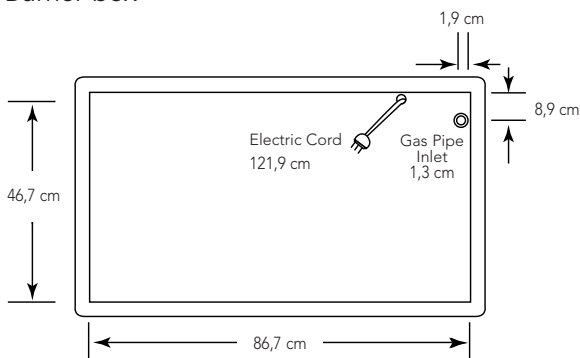
Top



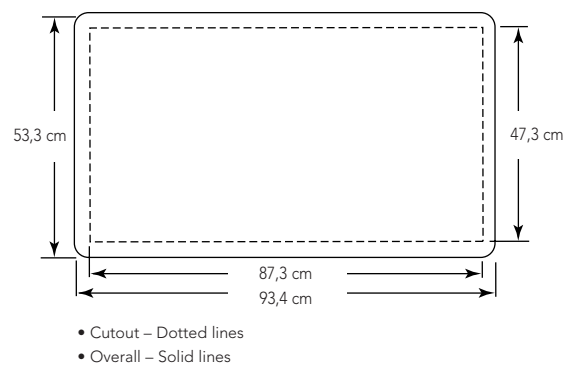
Height



Burner box



Overall (minimum) cutout



Basic specifications

Description	DVGSU 95 CM WIDE GAS COOKTOP
	DVGSU161
Overall Width	93,4 cm
Overall Height from Bottom	10,6 cm
Overall Depth from Rear	53,3 cm
Cutout Width	Minimum 87,3 cm Maximum 91,1 cm
Cutout Height	Minimum 6,0 cm
Cutout Depth	Minimum 47,3 cm Maximum 51,1 cm
Gas Requirements	Shipped natural gas standard; field convert to LP/Propane with approved conversion kit
Electrical Requirements	230VAC/50Hz; 122 cm, 3-wire cord with grounded European plug attached to product
Maximum Amp Usage	0,6 amp
Surface Burner Rating	Left Front: 4,1 kW NAT./4,0 kW LP Left Rear, Centre Front, and Centre Rear: 3,5 kW NAT./2,8 kW LP Right Rear: 2,6 kW NAT./LP Right Front: 1,8 kW NAT./LP
Approximate Shipping Weight	35 kg

Natural gas to LP/Propane Gas Conversion kits are available for gas cooktops (LK70).

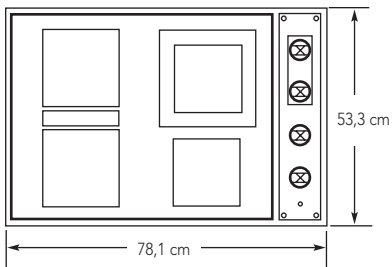
EVECU electric 80 cm wide cooktop

EVECU105

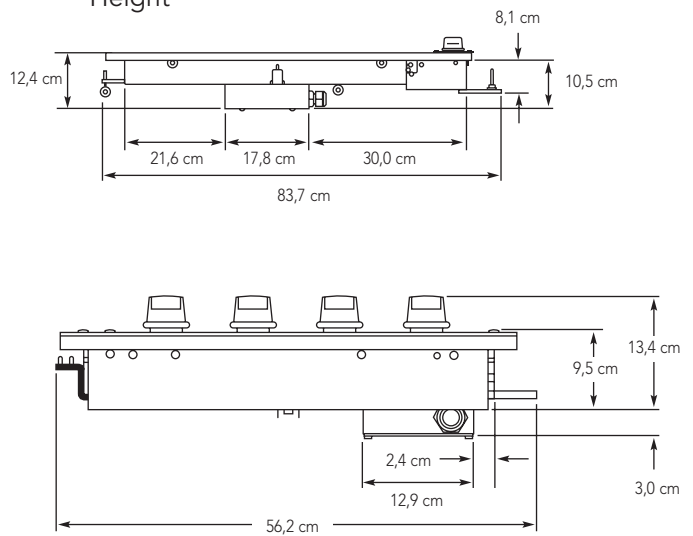
- professional-type styling
- dimensioned to fit virtually all 80 cm wide cooktop cutouts
- strong, wear resistant glass ceramic top
- QuickCook™ surface elements utilise ribbon element technology – reach full power in about 3 seconds
- left front – 1.800 watt element
- left rear – 1.800 watt element
- 800 watt “bridge” element between left front and left rear elements
- right rear – 2.500-1.000 watt element
- right front – 1.500 watt element

Dimensions

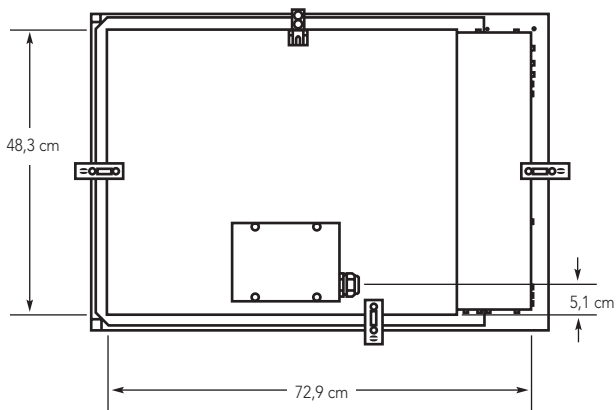
Top



Height



Burner box



Basic specifications

Description	EVECU105 80 CM WIDE ELECTRIC COOKTOP
	EVECU105
Overall Width	78,1 cm
Overall Height from Bottom	12,7 cm
Overall Depth from Rear	53,3 cm
Cutout Width	Minimum 73,2 cm Maximum 75,1 cm
Cutout Height	10,5 cm
Cutout Depth	Minimum 48,6 cm Maximum 50,5 cm
Electrical Requirements	400V/50 Hz 3-phase +neutral +ground electrical connection box on product, connect with locally supplied 5-wire, flexible cord or "pigtail" rated 16 amps. Cord must be CE-approved for use with household electric rangetops.
Maximum Amp Usage	34 amps
Surface Burner Rating	Left Front: 1.800 watts Left Rear: 1.800-800 watt bridge Right Rear: 2.500-1.000 watts Right Front: 1.500 watts
Approximate Shipping Weight	23 kg

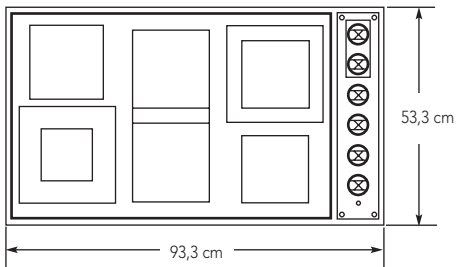
EVECU electric 95 cm wide cooktop

EVECU165

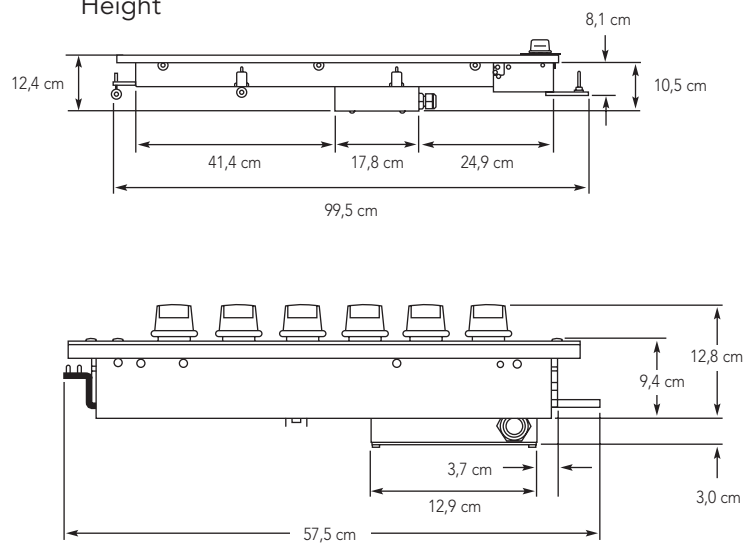
- professional-type styling
- dimensioned to fit virtually all 90 cm wide cooktop cutouts
- strong, wear resistant glass ceramic top
- QuickCook™ surface elements utilise ribbon element technology – reach full power in about 3 seconds
- left front – 2.200-750 watt element
- left rear – 1.500 watt element
- centre front – 1.800 watt element
- centre rear – 1.800 watt element
- 800 watt “bridge” element between centre front and centre rear elements
- right rear – 2.500-1.000 watt element
- right front – 1.200 watt element

Dimensions

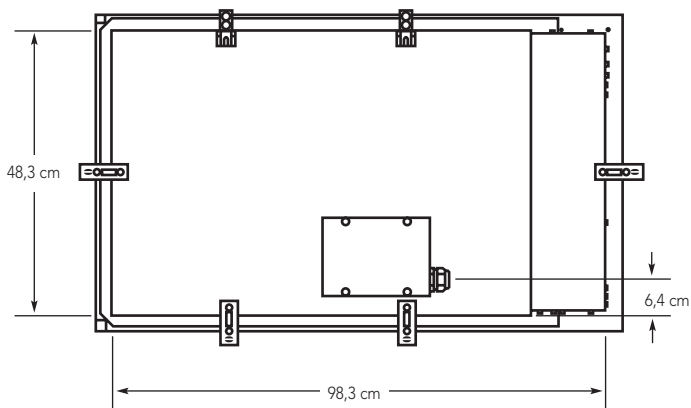
Top



Height



Burner box



Basic specifications

Description	EVECU165 95 CM WIDE ELECTRIC COOKTOP
	EVECU165
Overall Width	93,3 cm
Overall Height from Bottom	12,7 cm
Overall Depth from Rear	53,3 cm
Cutout Width	Minimum 88,3 cm Maximum 90,2 cm
Cutout Height	10,5 cm
Cutout Depth	Minimum 48,6 cm Maximum 50,5 cm
Electrical Requirements	400V/50 Hz 3-phase +neutral +ground electrical connection box on product, connect with locally supplied 5-wire, flexible cord or "pigtail" rated 16 amps. Cord must be CE-approved for use with household electric rangetops.
Maximum Amp Usage	47 amps
Surface Burner Rating	Left Front: 2.200-750 watts Left Rear: 1.500 watts Centre Front: 1.800 watts Centre Rear: 1.800-800 watt bridge Right Rear: 2.500-1.000 watts Right Front: 1.200 watts
Approximate Shipping Weight	28 kg

Gas conversion kits

Model Number	GAS RANGES/DUAL FUEL RANGES/GAS RANGETOPS	
	CONVERTS TO	COUNTRY*
Natural Gas (NG)		
NK10	I _{2L} (25 mbar)	Netherlands (NL)
NK20	I _{2LL} (20 mbar)	Germany (DE)
Liquid Propane (LP)		
LK10	I _{3P} (30 mbar)	Netherlands (NL)
LK20	I _{3P} (50 mbar)	Germany (DE), Luxembourg (LU), Netherlands (NL)
LK30	I ₃₊ (29/30 mbar)	Belgium (BE), France (FR), Great Britain (GB), Ireland (IE), Italy (IT), Portugal (PT), Spain (ES)

Liquid propane (LP) kits include all hoods (14), spuds (1), and jets (7) needed for any size range/rangetop. Not all components are used – installation instructions explain which components are required for each product conversion.

* Countries listed per CE certificate.

Model Number	GAS COOKTOPS (DVGSU101, DVGSU161)	
	CONVERTS TO	COUNTRY*
Liquid Propane (LP)		
LK70	I _{3P} , I ₃₊	Belgium (BE), Denmark (DK), Finland (FI), France (FR), Great Britain (GB), Greece (GR), Iceland (IS), Ireland (IE), Italy (IT), Luxembourg (LU), Netherlands (NL), Norway (NO), Portugal (PT), Spain (ES), Sweden (SE)

Kits include all hoods (6) and reduced orifices (6) needed to convert a DVGSU101 or DVGSU161 cooktop.

* Countries listed per CE certificate.

Model Number	GAS SINGLE OVEN (EVGSO166)	
	CONVERTS TO	COUNTRY*
Natural Gas (NG)		
NK50	I _{2L} (25 mbar)	Netherlands (NL)
Liquid Propane (LP)		
LK50	I _{3P} (30 mbar)	Netherlands (NL)
LK60	I _{3P} (37 mbar)	Belgium (BE), France (FR), Great Britain (GB), Ireland (IE), Italy (IT), Portugal (PT), Spain (ES)

Kits include all hoods (2), and spuds (1) needed to convert an EVGSO oven.

*Countries listed per CE certificate.

BUILT-IN OVEN PRODUCTS

Choreograph your cooking with Viking built-in oven products. An assortment

of high-performance culinary components gives you the freedom

and features to create a room that works with you.

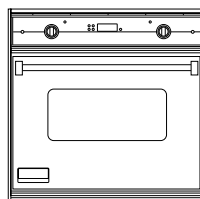
Each piece installs easily, right where you want it.

Put the oven right there, at eye-level, to keep a close watch on the

soufflés. A couple of strategically placed warming drawers for piping-hot

storage. And give your microwave the Viking look

with the handy multi-use chamber.



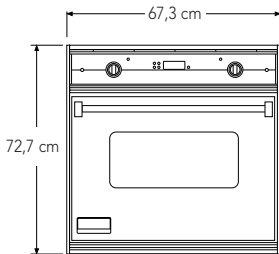
EVESO electric 68 cm wide single oven

EVESO176

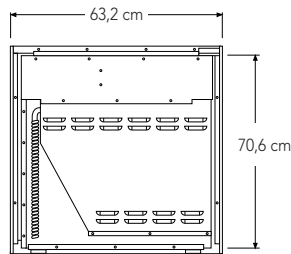
- professional-type styling
- electronic clock/timer
 - 100-minute timer
 - set cooking time for up to 12 hours
 - delay cooking feature
 - tone and digital display indicate pre-set cooking time is finished
 - also functions as an alarm
- pyrolytic self-clean oven
- thermal-convection oven
 - two-element bake
 - convection bake
 - Maxi-Grill (eight-pass element)
 - Mini-Grill (four-pass element)
 - convection grill (eight-pass element)
 - TruConvec™ (element around fan)
 - convection dehydrate
 - convection defrost
- large oven cavity
 - 51 cm wide x 41 cm high x 39 cm deep
 - 80 litres
 - three heavy-duty racks/six positions/two lights

Dimensions

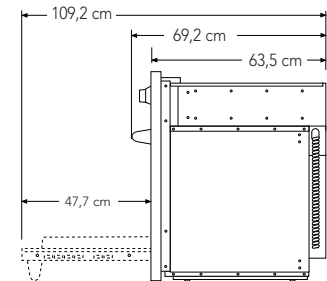
Front



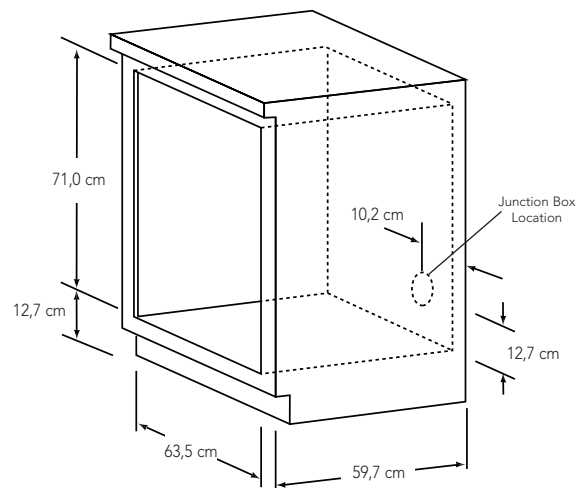
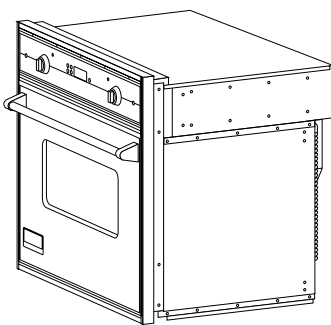
Rear



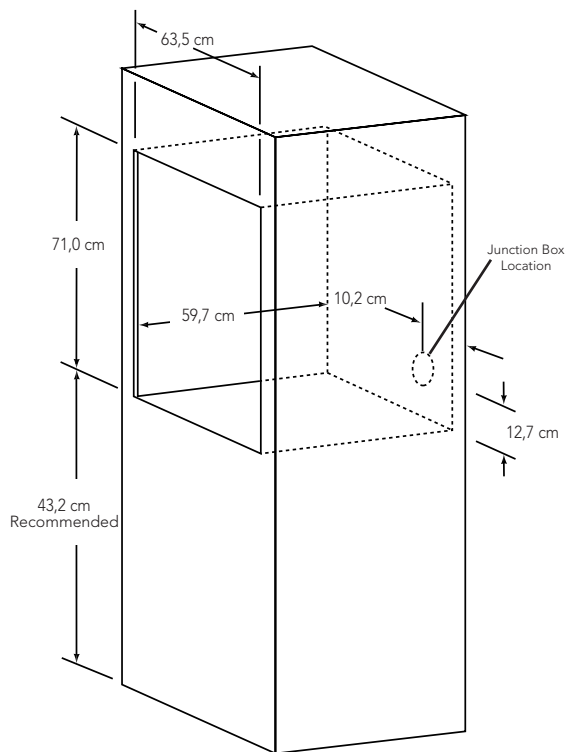
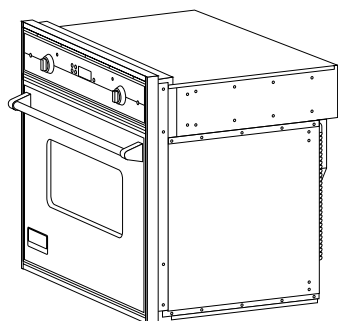
Side



Undercounter



Wall



Basic specifications

Description	EVESO ELECTRIC 68 CM WIDE OVEN	
	EVESO176 single	
Overall Width	67,3 cm	
Overall Height from Bottom	72,7 cm	
Overall Depth from Rear	To edge of trim – 63,5 cm, to end of handle bracket – 69,2 cm, with door open – 109,2 cm	
Cutout Width	63,5 cm	
Cutout Height	71,0 cm	
Cutout Depth	59,7 cm	
Cutout Height from Floor	12,7 cm minimum – undercounter installation 43,2 cm minimum/recommended – wall installation	
Electrical Requirements	400V/50Hz 3-phase +neutral +ground electrical connection box on product, connect with locally supplied 5-wire, flexible cord or “pigtail” rated 16 amps. Cord must be CE-approved for use with household electric ovens.	
Maximum Amp Usage	230V/19,8 amps	
Bake Rating	230V – 2.935 watts	
Grill Rating	Maxi-Grill – 8-pass: 240V – 3.000 watts, 208V – 2.250 watts Mini-Grill – 4-pass: 240V – 1.250 watts, 208V – 940 watts	
TruConvec™ Rating	230V – 2.200 watts	
Oven Interior Dimensions	Width – 50,8 cm Height – 41,0 cm Depth – 39,1 cm Overall Size – 80 litres Three racks, six rack positions	
Approximate Shipping Weight	107,5 kg	

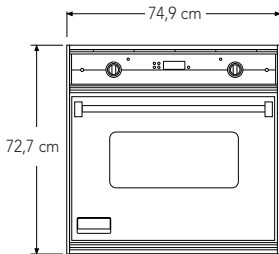
EVESO electric 76 cm wide single oven

EVESO105

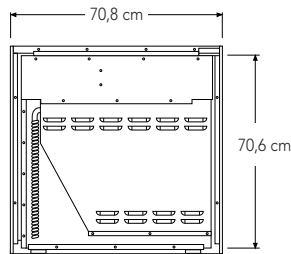
- professional-type styling
- electronic clock/timer
 - 100-minute timer
 - set cooking time for up to 12 hours
 - delay cooking feature
 - tone and digital display indicate pre-set cooking time is finished
 - also functions as an alarm
- pyrolytic self-clean oven
- thermal-convection oven
 - two-element bake
 - convection bake
 - Maxi-Grill (eight-pass element)
 - Mini-Grill (four-pass element)
 - convection grill (eight-pass element)
 - TruConvec™ (element around fan)
 - convection dehydrate
 - convection defrost
- large oven cavities
 - 58 cm wide x 41 cm high x 39 cm deep
 - 93 litres
 - three heavy-duty racks/six positions/two lights

Dimensions

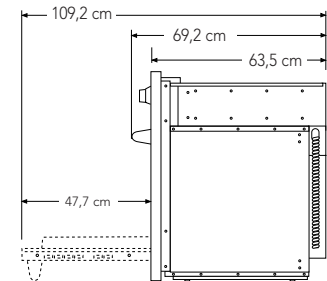
Front



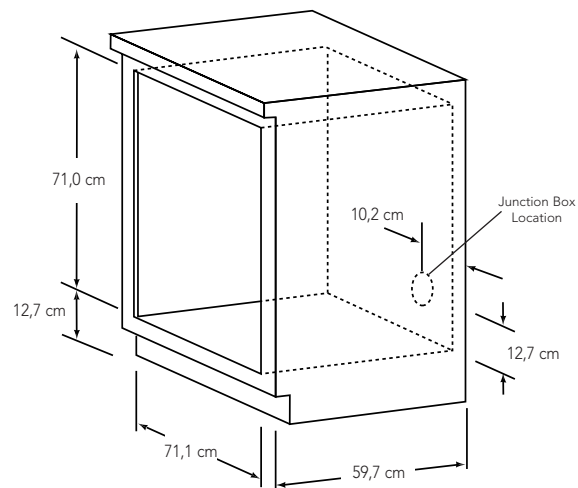
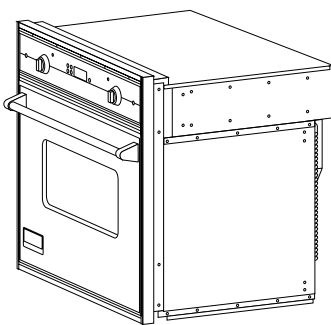
Rear



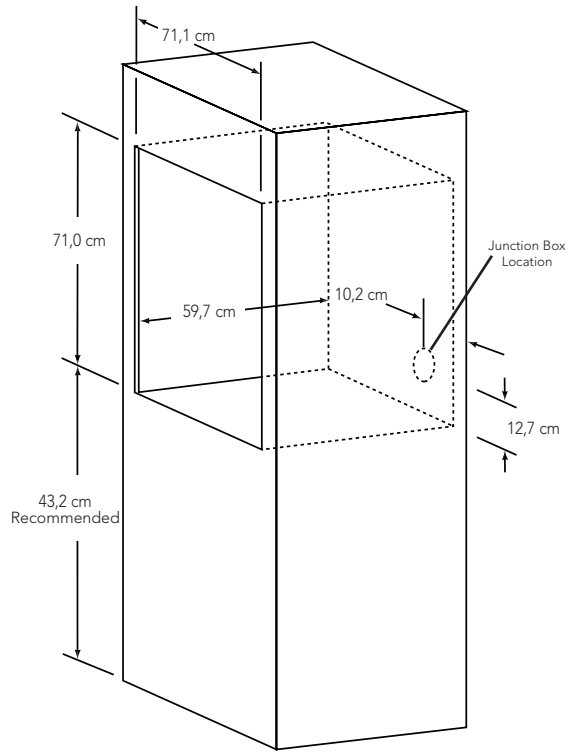
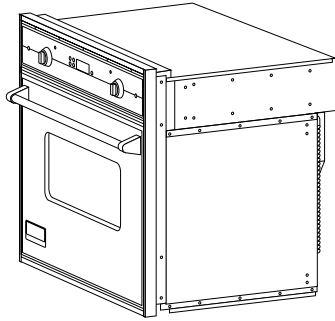
Side



Undercounter



Wall



Basic specifications

Description	EVESO ELECTRIC 76 CM WIDE OVENS	
	EVESO105 single	
Overall Width	74,9 cm	
Overall Height from Bottom	72,7 cm	
Overall Depth from Rear	To edge of trim – 63,5 cm, to end of handle bracket – 69,2 cm, with door open – 109,2 cm	
Cutout Width	71,1 cm	
Cutout Height	71,0 cm	
Cutout Depth	59,7 cm	
Cutout Height from Floor	12,7 cm minimum – undercounter installation 43,2 cm minimum/recommended – wall installation	
Electrical Requirements	400V/50Hz 3-phase +neutral +ground electrical connection box on product, connect with locally supplied 5-wire, flexible cord or “pigtail” rated 16 amps. Cord must be CE-approved for use with household electric ovens.	
Maximum Amp Usage	230V/19,8 amps	
Bake Rating	230V – 2.935 watts	
Grill Rating	Maxi-Grill – 8-pass: 240V – 3.000 watts, 208V – 2.250 watts Mini-Grill – 4-pass: 240V – 1.250 watts, 208V – 940 watts	
TruConvec™ Rating	230V – 2.200 watts	
Oven Interior Dimensions	Width – 58,4 cm Height – 41,0 cm Depth – 39,1 cm Overall Size – 93 litres Three racks, six rack positions	
Approximate Shipping Weight	117,5 kg	

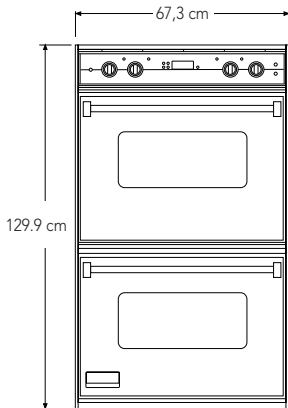
EVEDO electric 68 cm wide double oven

EVEDO276

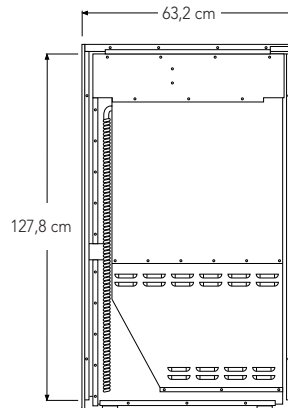
- professional-type styling
- electronic clock/timer
 - 100-minute timer
 - set cooking time for up to 12 hours
 - delay cooking feature
 - tone and digital display indicate pre-set cooking time is finished
 - also functions as an alarm
- two pyrolytic self-clean ovens
- thermal-convection ovens
 - two-element bake
 - convection bake
 - Maxi-Grill (eight-pass element)
 - Mini-Grill (four-pass element)
 - convection grill (eight-pass element)
 - TruConvec™ (element around fan)
 - convection dehydrate
 - convection defrost
 - large oven cavities
 - 51 cm wide x 41 cm high x 39 cm deep
 - 80 litres each
 - three heavy-duty racks/six positions/two lights

Dimensions

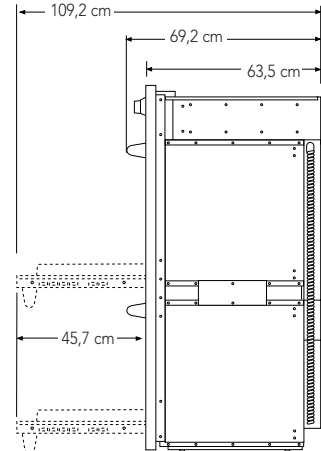
Front



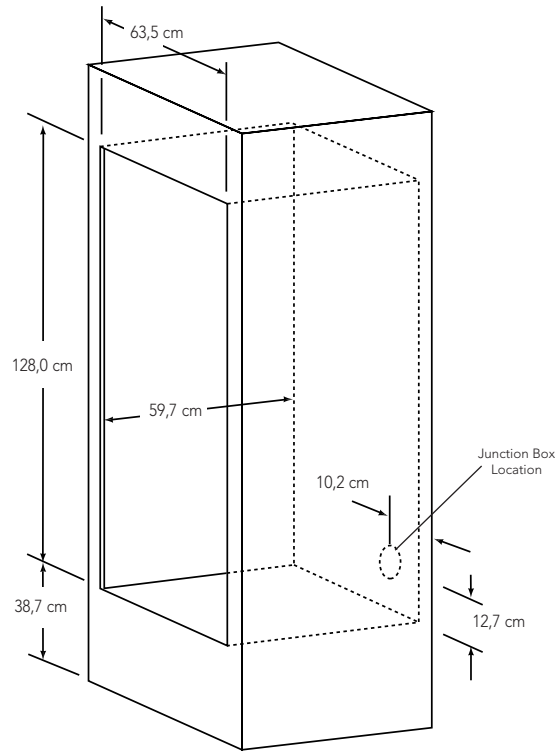
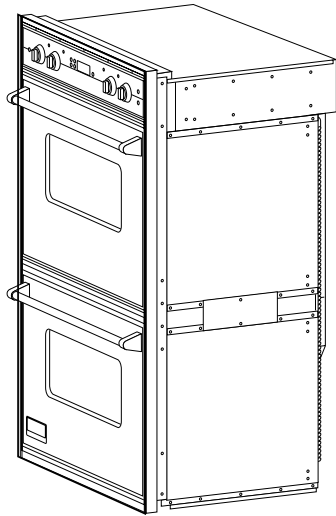
Rear



Side



Wall



Basic specifications

Description	EVEDO ELECTRIC 68 CM WIDE OVEN	
	EVEDO276 double	
Overall Width	67,3 cm	
Overall Height from Bottom	129,9 cm	
Overall Depth from Rear	To edge of trim – 63,5 cm, to end of handle bracket – 69,2 cm, with door open – 109,2 cm	
Cutout Width	63,5 cm	
Cutout Height	128,0 cm	
Cutout Depth	59,7 cm	
Cutout Height from Floor	38,7 cm minimum/recommended	
Electrical Requirements	400V/50Hz 3-phase +neutral +ground electrical connection box on product, connect with locally supplied 5-wire, flexible cord or "pigtail" rated 16 amps. Cord must be CE-approved for use with household electric ovens.	
Maximum Amp Usage	230V/33,4 amps	
Bake Rating	230V – 2.935 watts	
Grill Rating	Maxi-Grill – 8-pass: 230V – 3.000 watts Mini-Grill – 4-pass: 230V – 1.250 watts	
TruConvec™ Rating	230V – 2.200 watts	
Oven Interior Dimensions	Applies to both ovens Width – 50,8 cm Height – 41,0 cm Depth – 39,1 cm Overall Size – 80 litres Three racks, six rack positions	
Approximate Shipping Weight	163,2 kg	

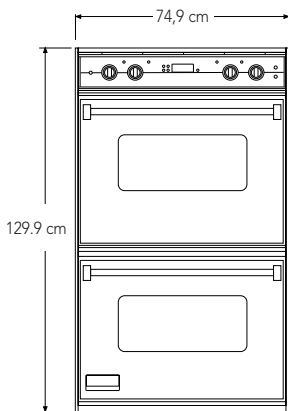
EVEDO electric 76 cm wide double oven

EVEDO205

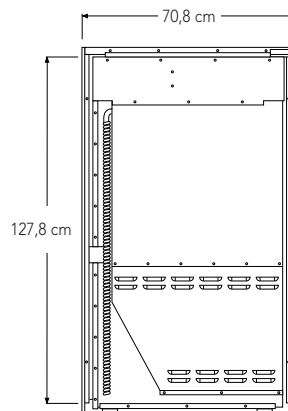
- professional-type styling
- electronic clock/timer
 - 100-minute timer
 - set cooking time for up to 12 hours
 - delay cooking feature
 - tone and digital display indicate pre-set cookin time is finished
 - also functions as an alarm
- two pyrolytic self-clean ovens
- thermal-convection ovens
 - two-element bake
 - convection bake
 - Maxi-Grill (eight-pass element)
 - Mini-Grill (four-pass element)
 - convection grill (eight-pass element)
 - TruConvec™ (element around fan)
 - convection dehydrate
 - convection defrost
 - large oven cavities
 - 58 cm wide x 41 cm high x 39 cm deep
 - 93 litres each
 - three heavy-duty racks/six positions/two lights

Dimensions

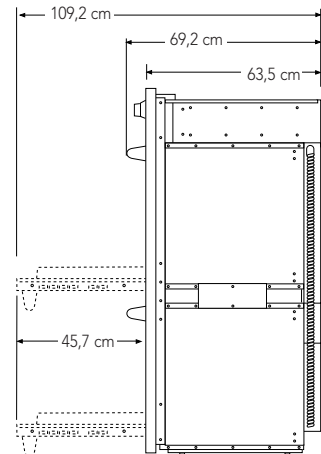
Front



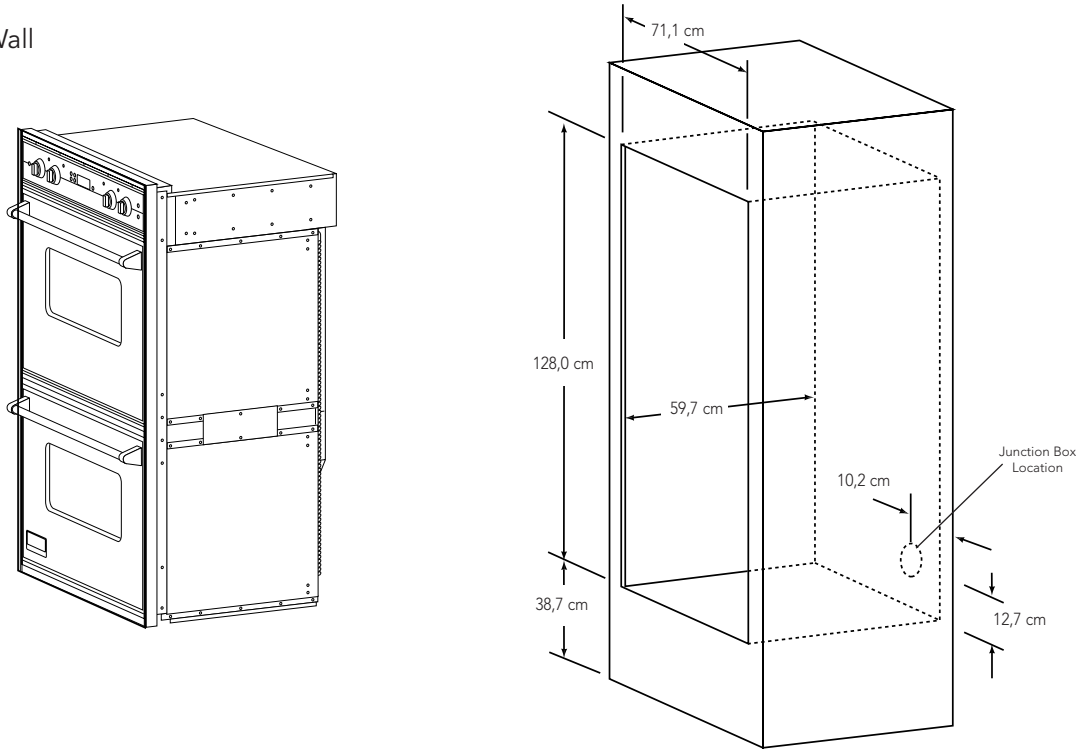
Rear



Side



Wall



Basic specifications

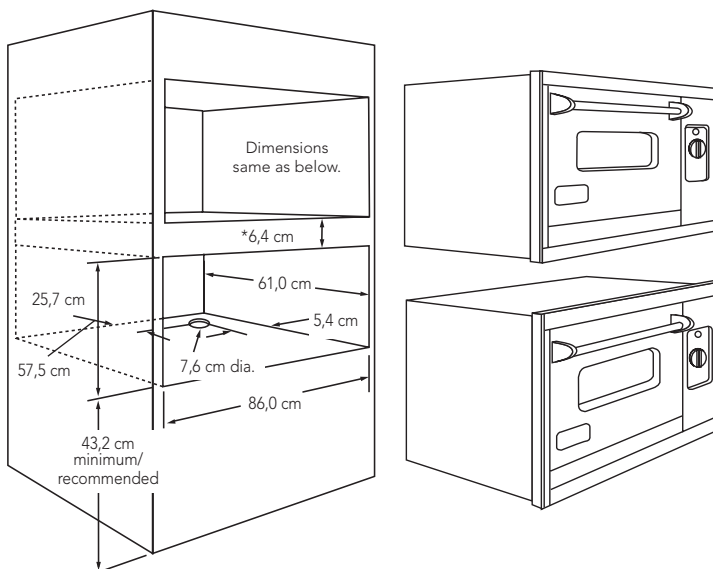
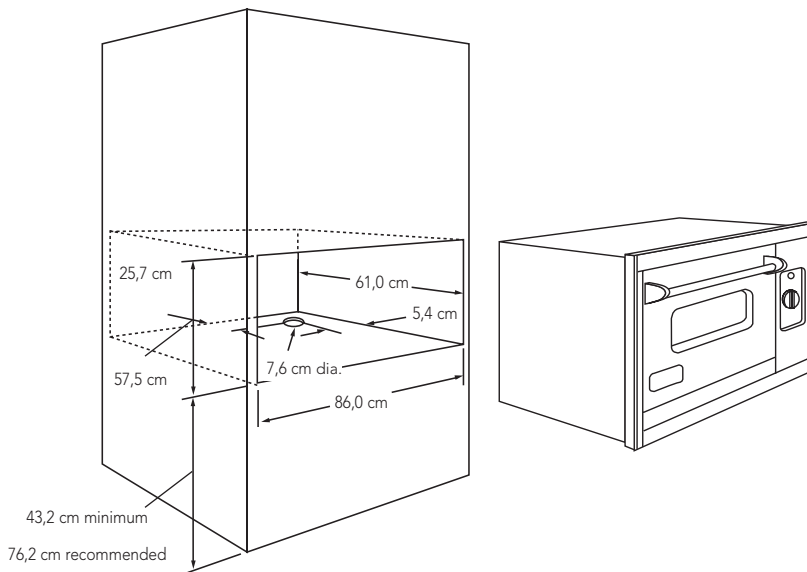
Description	EVEDO ELECTRIC 76 CM WIDE OVEN	
	EVEDO205 double	
Overall Width	74,9 cm	
Overall Height from Bottom	129,9 cm	
Overall Depth from Rear	To edge of trim – 63,5 cm, to end of handle bracket – 69,2 cm, with door open – 109,2 cm	
Cutout Width	71,1 cm	
Cutout Height	128,0 cm	
Cutout Depth	59,7 cm	
Cutout Height from Floor	38,7 cm minimum/recommended	
Electrical Requirements	400V/50Hz 3-phase +neutral +ground electrical connection box on product, connect with locally supplied 5-wire, flexible cord or "pigtail" rated 16 amps. Cord must be CE-approved for use with household electric ovens.	
Maximum Amp Usage	230V/33,4 amps	
Bake Rating	230V – 2.935 watts	
Grill Rating	Maxi-Grill – 8-pass: 230V – 3.000 watts Mini-Grill – 4-pass: 230V – 1.250 watts	
TruConvec™ Rating	230V – 2.200 watts	
Oven Interior Dimensions	Applies to both ovens Width – 58,4 cm Height – 41,0 cm Depth – 39,1 cm Overall Size – 93 litres Three racks, six rack positions	
Approximate Shipping Weight	181,0 kg	

EVGSO gas 90 cm wide single oven

EVGSO166

- professional styling and construction
- dimensioned to fit European 90 cm wide cabinets
- electronic clock/timer
- exclusive combination of dual bake burners and infrared grill
800° C, all with automatic ignition
- six functions:
 - natural airflow bake
 - convection bake
 - infrared grill
 - convection infrared grill
 - convection dehydrate
 - convection defrost
- largest gas built-in convection oven cavity available
 - 61 cm wide x 35 cm high x 44 cm deep
 - 93 litres
 - three heavy-duty racks/four positions; two lights

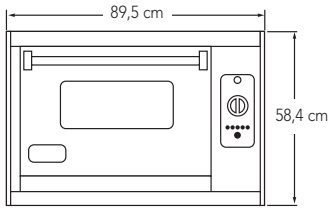
Dimensions



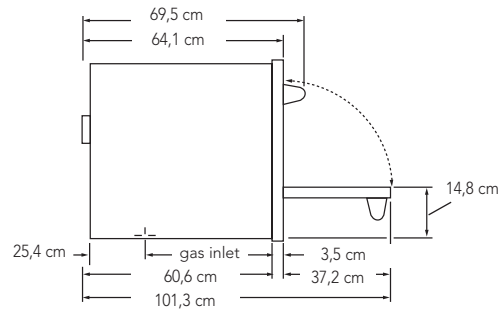
Notes

- For double side-by-side installation, repeat single cutout with 3,8 cm minimum between openings.
- *If preferred, order stainless steel center trim (DCT-VGSO-SS)
- Use installation kit (IKD-VGSO)
- The grounded electrical receptacle(s) should be placed above or below the cutout(s).
- Do not install so that any oven vent (top grill of oven) is located below 91,4 cm from floor.

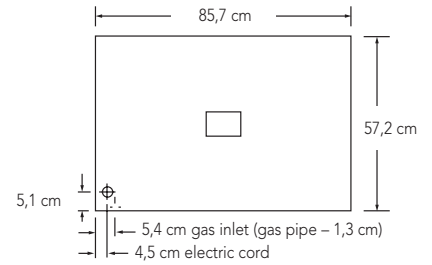
Front



Side



Rear



Basic specifications

Description	EVGSO GAS 90 CM WIDE SINGLE OVEN	
	EVGSO166	
Overall Width	89,5 cm	
Overall Height from Bottom	58,4 cm	
Overall Depth from Rear	To edge of trim – 64,1 cm, to end of handle bracket – 69,5 cm, with door open – 101,3 cm	
Cutout Width	86,0 cm	
Cutout Height	57,5 cm	
Cutout Depth	Minimum 61,0 cm; unit extends into cutout 60,6 cm	
Cutout Height from Floor	Single – 43,2 cm minimum; 76,2 cm recommended Double with two cutouts – 43,2 cm minimum/recommended	
Gas Requirements	Shipped natural gas (20 mbar) standard; field convert to other gas types and pressures with approved conversion kit	
Electrical Requirements	230VAC/50Hz; 121,9 cm, 3-wire cord with grounded European plug attached to product	
Maximum Amp Usage	4,1 amps	
Bake Rating	Two 4,4 kW ea. NAT./LP	
Grill Rating	Infrared Burner; 5,3 kW NAT./4,4 kW LP	
Oven Interior Dimensions	Width – 61,3 cm Height – 34,9 cm Depth – 43,5 cm Overall Size – 93 litres Three racks, four rack positions	
Approximate Shipping Weight	115,7 kg	

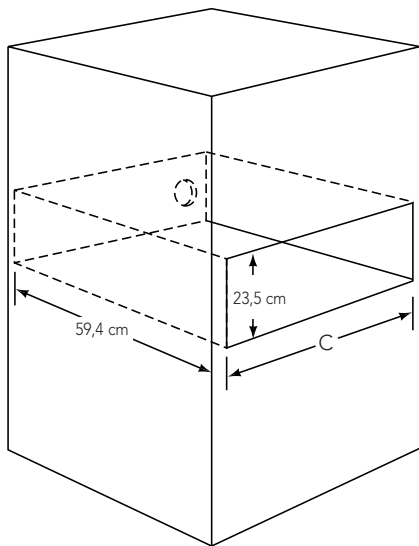
EVEWD electric 68 cm, 76 cm, and 90 cm wide warming drawers

EVEWD172, EVEWD102, and EVEWD162

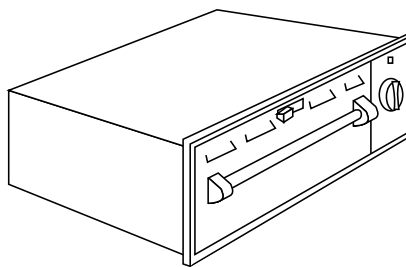
- professional-type size, construction, design, and styling
- largest drawer pan available
 - 68 cm wide model: 45 cm wide x 15 cm high x 58 cm deep – 40 litres
 - 76 cm wide model: 52 cm wide x 15 cm high x 58 cm deep – 45 litres
 - 90 cm wide model: 64 cm wide x 15 cm high x 58 cm deep – 57 litres
- exclusive – only 90 cm wide warming drawer available
- two half-sized low racks and moisture cup standard/exclusive
 - 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
- 68 cm wide model – 425-watt element; 76 cm wide model – 450-watt element; 90 cm wide model – 550-watt element
- temperature settings from 32°C to 121°C
- moisture selector control
- stainless steel roller-bearing glides

Dimensions

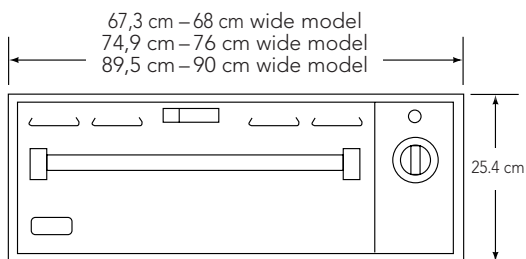
Cutout



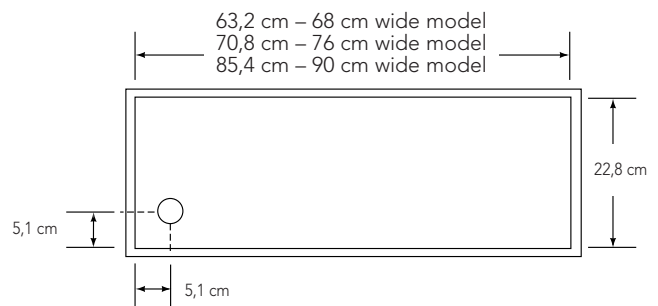
WARMING DRAWER			
	EVEWD172	EVEWD102	EVEWD162
C	63,5 cm	71,1 cm	85,7 cm



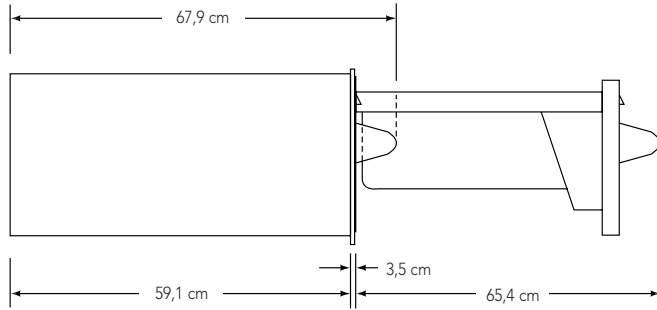
Front



Rear



Side



Basic specifications

Description	EVEWD 68 CM, 76 CM, AND 90 CM WIDE WARMING DRAWERS		
	EVEWD172	EVEWD102	EVEWD162
Overall Width	67,3 cm	74,9 cm	89,5 cm
Overall Height from Bottom	25,4 cm		
Overall Depth from Rear	To edge of trim – 62,5 cm, to end of handle bracket – 67,9 cm, with door open – 128,0 cm		
Cutout Width	63,5 cm	71,1 cm	85,7 cm
Cutout Height	23,5 cm		
Cutout Depth	59,4 cm minimum		
Electrical Requirements	Equipped with 3-prong grounding European plug; 230VAC/50Hz		
Maximum Amp Usage	1,8 amps	2,0 amps	2,3 amps
Oven Interior Dimensions	Width – 43,7 cm Height – 15,2 cm Depth – 57,8 cm	Width – 52,1 cm Height – 15,2 cm Depth – 57,8 cm	Width – 63,5 cm Height – 15,2 cm Depth – 57,8 cm
Approximate Shipping Weight	36,0 kg	40,5 kg	49,5 kg

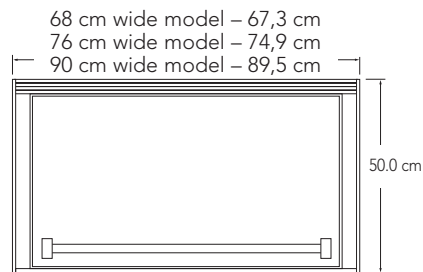
VMWC 68 cm, 76 cm, and 90 cm wide multi-use chambers

VMWC171, VMWC101, and VMWC161

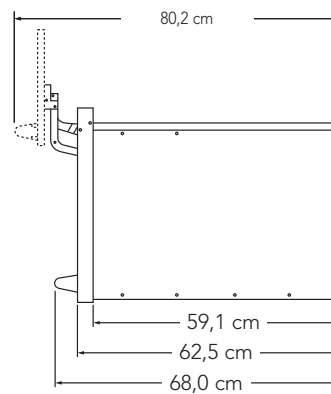
- professional styling and construction
- conceals microwave to keep consistent professional-type styling throughout kitchen
- “up-swing” door for easy access
- interior cavity – largest possible usable space
 - 68 cm models – 60 cm wide x 31 cm high x 57 cm deep or 53 cm wide x 38 cm high x 57 cm deep
 - 76 cm models – 68 cm wide x 31 cm high x 57 cm deep or 61 cm wide x 38 cm high x 57 cm deep
 - 90 cm models – 83 cm wide x 31 cm high x 57 cm deep or 76 cm wide x 38 cm high x 57 cm deep

Dimensions

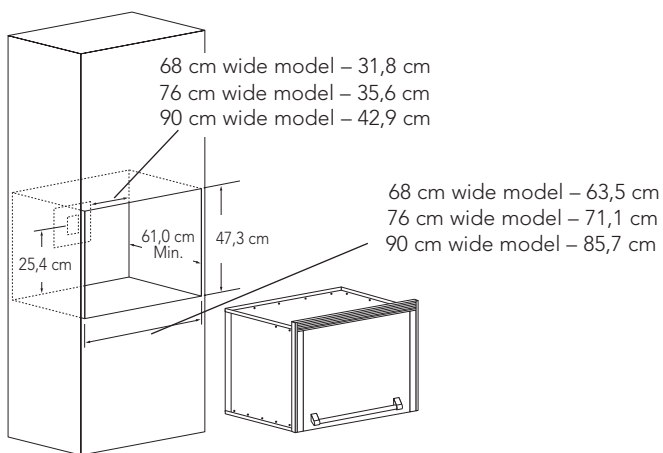
Front



Side



Cutout



Basic specifications

Description	68 CM, 76 CM, AND 90 CM WIDE MULTI-USE CHAMBERS		
	VMWC171	VMWC101	VMWC161
Overall Width	67,3 cm	74,9 cm	89,5 cm
Overall Height from Bottom	50,0 cm		
Overall Depth from Rear	To edge of trim – 62,5 cm, to end of handle bracket – 68,0 cm, with door open – 80,2 cm		
Cutout Width	63,5 cm	71,1 cm	85,7 cm
Cutout Height	47,3 cm		
Cutout Depth	61,0 cm minimum		
Usable Space*	Width – 60,0 cm Height – 30,5 cm Depth – 57,2 cm or Width – 53,3 cm Height – 38,1 cm Depth – 57,2 cm	Width – 67,6 cm Height – 30,5 cm Depth – 57,2 cm or Width – 61,0 cm Height – 38,1 cm Depth – 57,2 cm	Width – 82,9 cm Height – 30,5 cm Depth – 57,2 cm or Width – 76,2 cm Height – 38,1 cm Depth – 57,2 cm
Approximate Shipping Weight	45,0 kg	47,3 kg	51,8 kg

* Two options are given due to the location of the hinges for the upswing door.

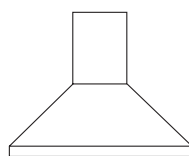
VENTILATION PRODUCTS

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.

Wall hoods and island hoods illuminate any type of cooking area

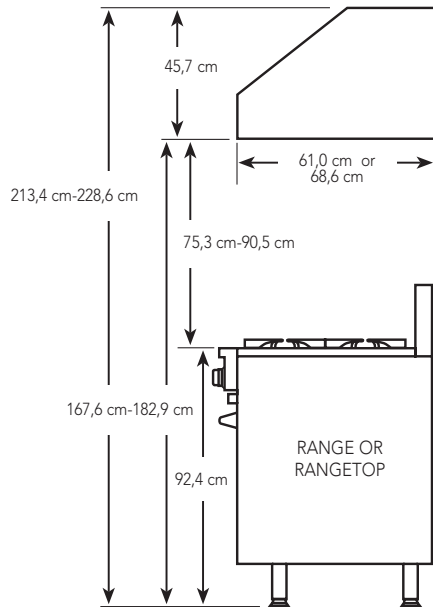
and let you breathe easy.



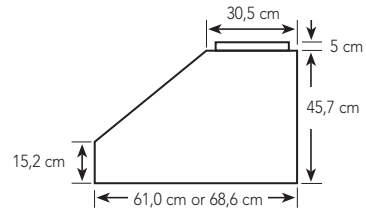
46 cm high interior/exterior-power rangehoods 76 cm, 91 cm, and 122 cm widths

Dimensions

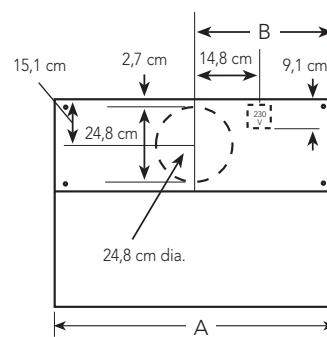
Wall hood



Wall hood side –
for interior/exterior ventilator
installation



Wall hood top –
interior/exterior ventilator
installation



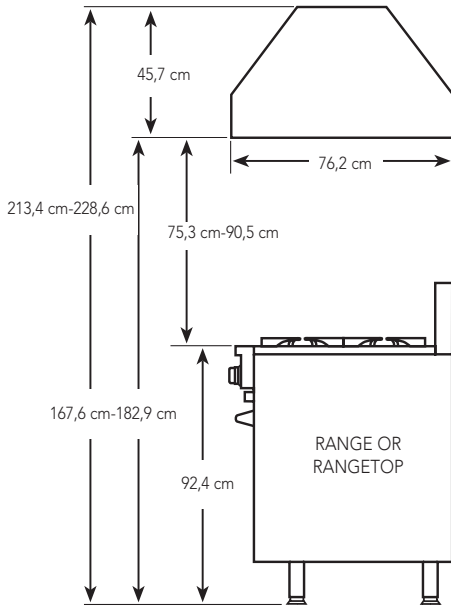
Basic specifications

Description	RANGEHOODS	
	A	B
76 cm Wide Models	75,9 cm	37,9 cm
91 cm Wide Models	91,1 cm	45,6 cm
122 cm Wide Models	121,6 cm	60,8 cm

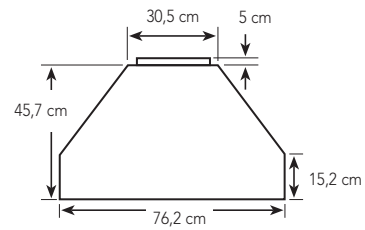
46 cm high interior/exterior-power rangehoods 91 cm, 106 cm, and 137 cm widths

Dimensions

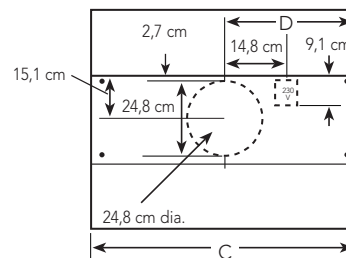
Island hood



Island hood side –
for interior/exterior
ventilator installation



Island hood top – interior/exterior
ventilator installation



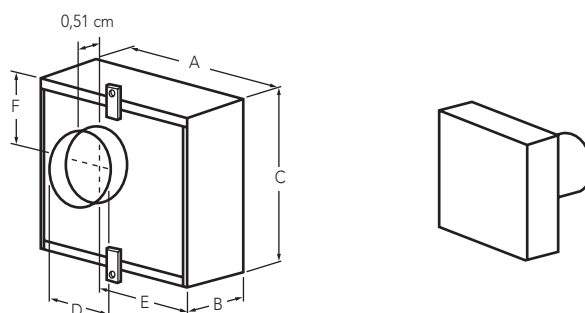
Basic specifications

Description	RANGEHOODS	
	C	D
91 cm Wide Models	91,1 cm	45,6 cm
106 cm Wide Models	106,4 cm	53,2 cm
137 cm Wide Models	136,8 cm	68,4 cm

Exterior ventilator kits

EVAGF

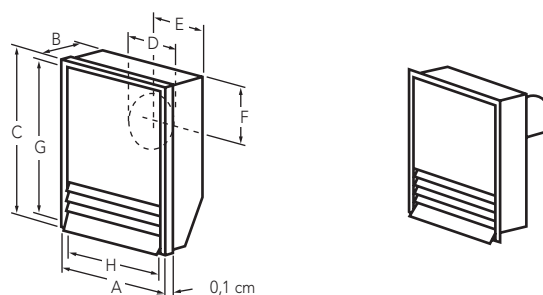
- Includes Telescopic pipe 25,0-42,0 cm and back valve
- Standard length of power supply lead approx. 3 m



Outside wall supercharger	A width	B depth	C height	D connection	E	F	Power freeblowing
EVAGF 10	38,4 cm	14,2 cm	41,0 cm	∅ 20,0 cm	21,5 cm	19,6 cm	1.450 m³/h
EVAGF 15	38,4 cm	15,2 cm	41,0 cm	∅ 20,0 cm	21,5 cm	19,6 cm	1.700 m³/h

EVEGF

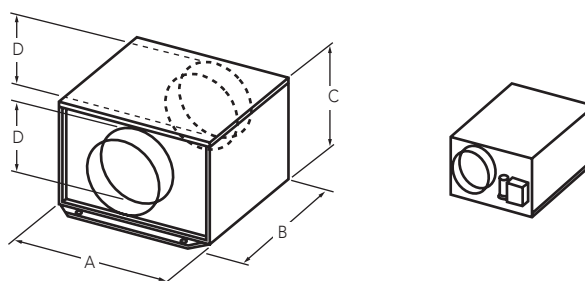
- Includes Telescopic pipe 25,0-42,0 cm and back valve
- Standard length of power supply lead approx. 3 m



Outside wall supercharger	A width	B depth	C height	D connection	E	F	G	H	Power freeblowing
EVEGF 10	43,5 cm	15,0 cm	62,5 cm	∅ 20,0 cm	17,5 cm	23,0 cm	59,5 cm	40,5 cm	1.450 m³/h
EVEGF 15	43,5 cm	16,0 cm	62,5 cm	∅ 20,0 cm	17,5 cm	23,0 cm	59,5 cm	40,5 cm	1.700 m³/h

EVIG

- Back valve must be planned in (ETZ 201 RK)
- Standard length of power supply lead approx. 3 m

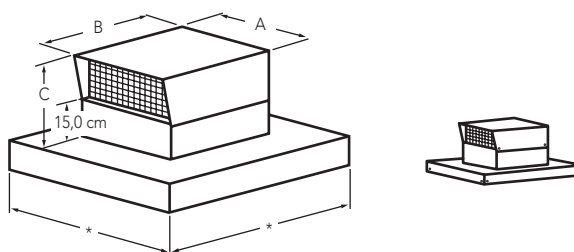


Supercharger to be installed freely inside	A width	B depth	C height	D connection	Power freeblowing
EVIG 10	36,5 cm	44,8 cm	24,5 cm	∅ 20,0 cm	1.450 m³/h
EVIG 15	46,8 cm	44,8 cm	32,0 cm	∅ 20,0 cm	1.700 m³/h

Exterior ventilator kits

EVKGF

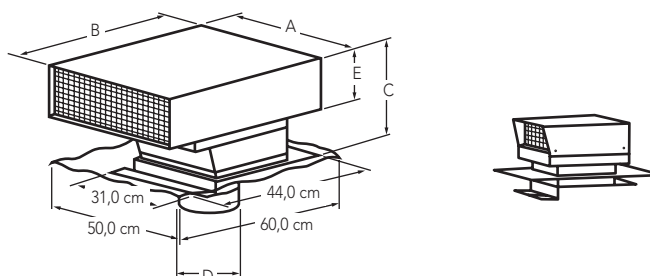
- Sketch of chimney head necessary; please note direction of air-flow and mention it in your order
- Adaptation must be done on the construction side by the rooftiler
- The base is insulated inside to avoid cold bridges
- Standard length of power supply lead approx. 3 m
- Includes back valve



Chimney Supercharger incl. Chimney Top Kit Whisper version	A width	B depth	C height	D connection	Power freeblowing
EVKGF 10	38,4 cm	46,0 cm	29,2 cm	∅ 20,0 cm	1.450 m ³ /h
EVKGF 15	38,4 cm	46,0 cm	29,2 cm	∅ 20,0 cm	1.700 m ³ /h

EVZGF

- Adaptation must be done on the construction side by the rooftiler
- Not suitable for roofs below 15°
- Standard length of power supply lead approx. 3 m
- Includes back valve

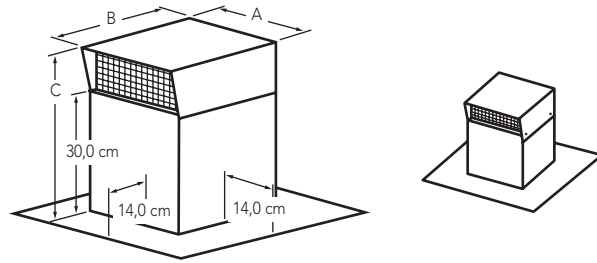


Supercharger with lead-covering for tiled roofs, whisper	A width	B depth	C height	D connection	E	Power freeblowing
EVZGF 10	38,8 cm	50,1 cm	27,2 cm	∅ 20,0 cm	14,7 cm	1.450 m ³ /h
EVZGF 15	38,8 cm	50,1 cm	27,2 cm	∅ 20,0 cm	15,7 cm	1.700 m ³ /h

Exterior ventilator kits

EVFGF

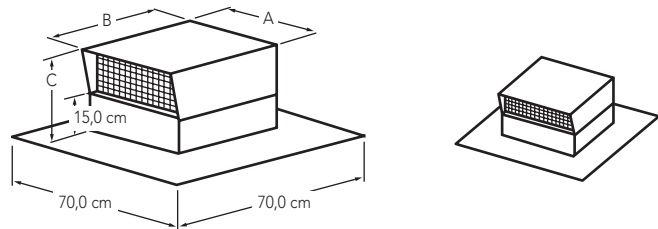
- Adaptation must be done on the construction side by the roofiler
- The base is insulated inside to avoid cold bridges
- Standard length of power supply lead approx. 3 m
- Includes back valve



Supercharger for flat roofs with whisper	A width	B depth	C height	D connection	Power freeblowing
EVFGF 10	38,4 cm	46,0 cm	44,2 cm	∅ 20,0 cm	1.450 m ³ /h
EVFGF 15	38,4 cm	46,0 cm	29,2 cm	∅ 20,0 cm	1.700 m ³ /h

EVSGF

- Regarding asbestos cement and metal plate roofing; adaptation must be done on the construction side by the roofiler
- The base is insulated inside to avoid cold bridges
- Standard length of power supply lead approx. 3 m
- Includes back valve



Supercharger with lead-covering for shale roofs, whisper	A width	B depth	C height	D connection	Power freeblowing
EVSGF 10	38,4 cm	46,0 cm	29,2 cm	∅ 20,0 cm	1.450 m ³ /h
EVSGF 15	38,4 cm	46,0 cm	30,2 cm	∅ 20,0 cm	1.700 m ³ /h

Basic specifications

Model	WALL AND ISLAND HOODS					
	Number of lights	Number of heat lamps	Ventilators*		Number of filters	230VAC/50HZ Max Amps*** Interior/Exterior
			Interior-power	Exterior-power		
46 cm HIGH WALL HOOD CANOPIES – 61 CM DEEP						
76 cm W. EVWH3048	2	2	2 x 720 m ³ /h	1.450 m ³ /h	2	2/1
91 cm W. EVWH3648	2	2	2 x 720 m ³ /h**	1.450 m ³ /h**	2	2/1
122 cm W. EVWH4848	3	2	2 x 720 m ³ /h**	1.700 m ³ /h	3	2/1,5
46 cm HIGH ISLAND HOOD CANOPIES – 76 CM DEEP						
91 cm W. EVIH3608	4	N/A	2 x 720 m ³ /h**	1.450 m ³ /h**	4	2/1
106 cm W. EVIH4208	4	N/A	2 x 720 m ³ /h**	1.700 m ³ /h	4	2/1,5
137 cm W. EVIH5408	6	N/A	2 x 720 m ³ /h**	1.700 m ³ /h	6	2/1,5

* An interior-power or exterior-power ventilator kit must be purchased for installation with all 18" high hoods.

** A 1.700 m³/h exterior ventilator should be used when installed over range/rangetop with gas char-grill.

*** Maximum amp rating for hoods includes recommended ventilator kit rating; all products must be hard wired with 2-wire with ground.

Ventilator kits

Description	46 CM HIGH WALL AND ISLAND HOODS		
	Interior ventilators	Exterior ventilators	
	Integrated with hood	10	15
Approximate m ³ /h	2 x 720 m ³ /h	1.450 m ³ /h	1.700 m ³ /h
Recommended Duct Size	20,0-25,0 cm	20,0-25,0 cm	20,0-25,0 cm
Maximum Duct Run ²	15,2 m	15,2 m	15,2 m
220VAC/50Hz MAX. AMPS	2	1	1,5

Proper installation is extremely important to ensure maximum performance from any ventilation product.

1. All m³/h stated based on tests with 0,1 static pressure: without applying static pressure (some brands consciously do not), m³/h could be greatly overstated.

2. 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-degree elbow is equal to 1.52-3.05 m of straight run.

• Use flexible duct; 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.

REFRIGERATION PRODUCTS

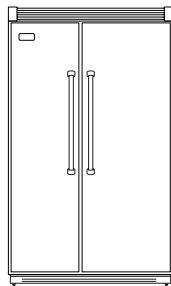
It is a natural law that the party always winds up in the kitchen.

So you definitely want to make sure your kitchen is entertaining.

The refrigerator/freezers offer enough storage space for all of your fresh meats and crisp vegetables. The undercounter refrigerated beverage centre provides handy cold storage to keep your guests refreshed. And the undercounter wine cellar provides

a temperate safe haven for all your favourite vintages.

Just be sure to keep a corkscrew handy.

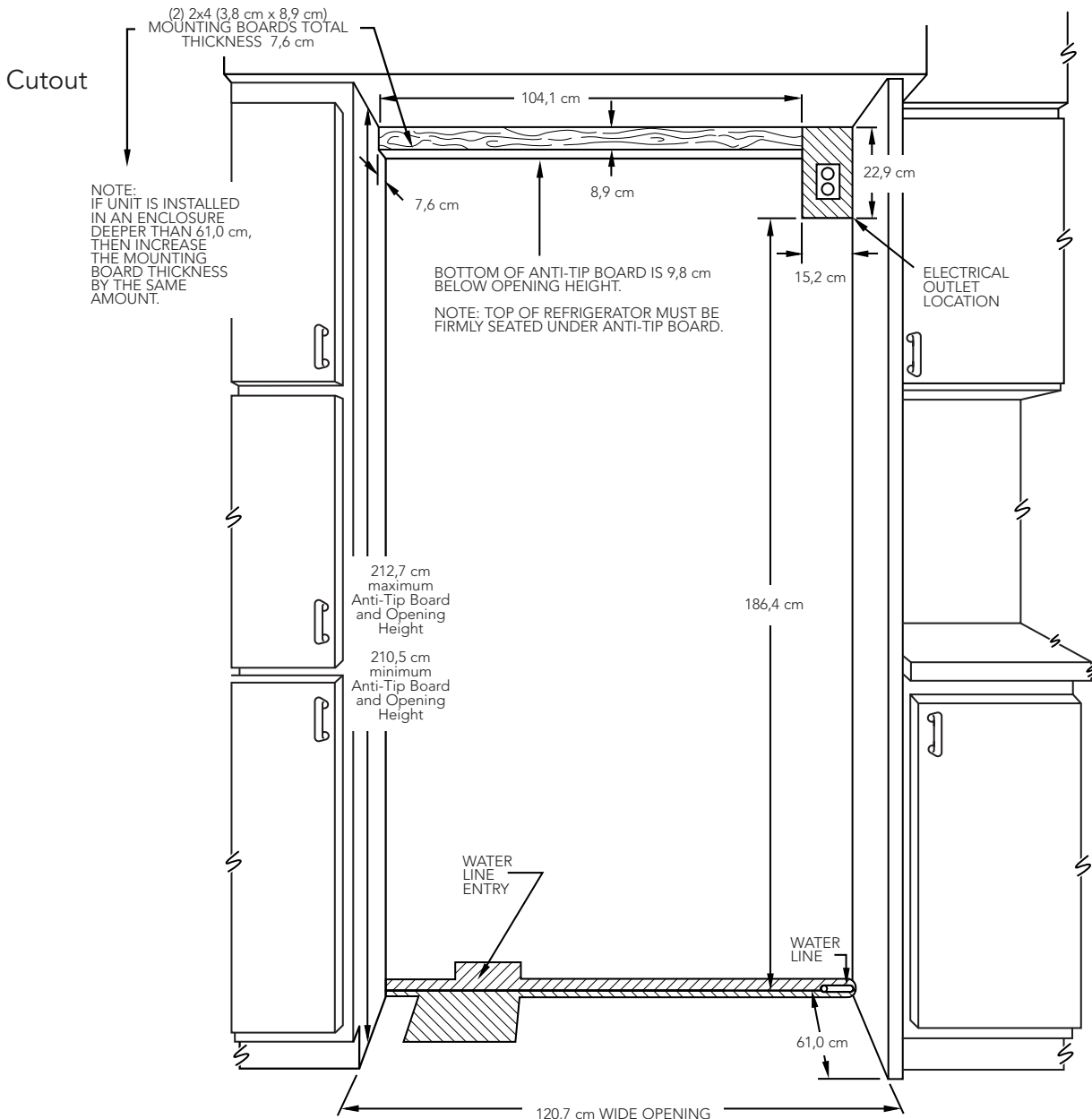


EVCSB 122 cm side-by-side refrigerator/freezer

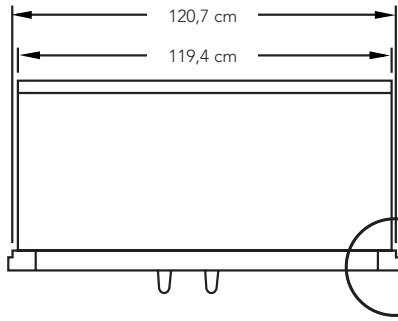
EVCSB483

- professional-style appearance/design
 - formed door front panels
 - heavy-duty stainless steel handles, side trim, and upper grille
 - large die-cast nameplate
- frost-free refrigerator
 - electronic temperature control
 - five adjustable tempered glass spill proof shelves
 - convertible temperature controlled Meat Savor™/produce drawer with roller bearing glides
 - two moisture adjustable, see-through produce drawers
 - dairy compartment with cover and four adjustable bins on door
- standard accessories include wine trivet, egg bin, and butter tray
- frost-free freezer
 - electronic temperature control
 - factory installed automatic ice maker
 - three wire shelves and two slide-out baskets
 - four large bins on door
- top mounted and front venting sealed refrigeration system
- dual magnet door seal system
- power interruption switch to turn off all power
- automatic energy saving exterior moisture control system
- adjustable door stops standard – 90°, 110°, and 120° swing
- CE energy label – B

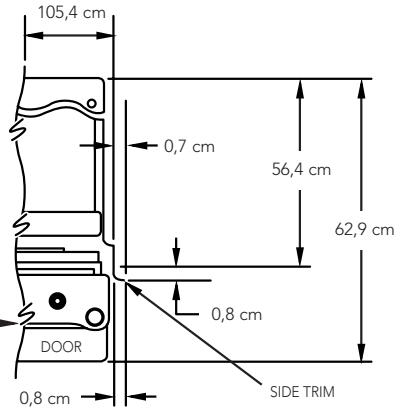
Dimensions



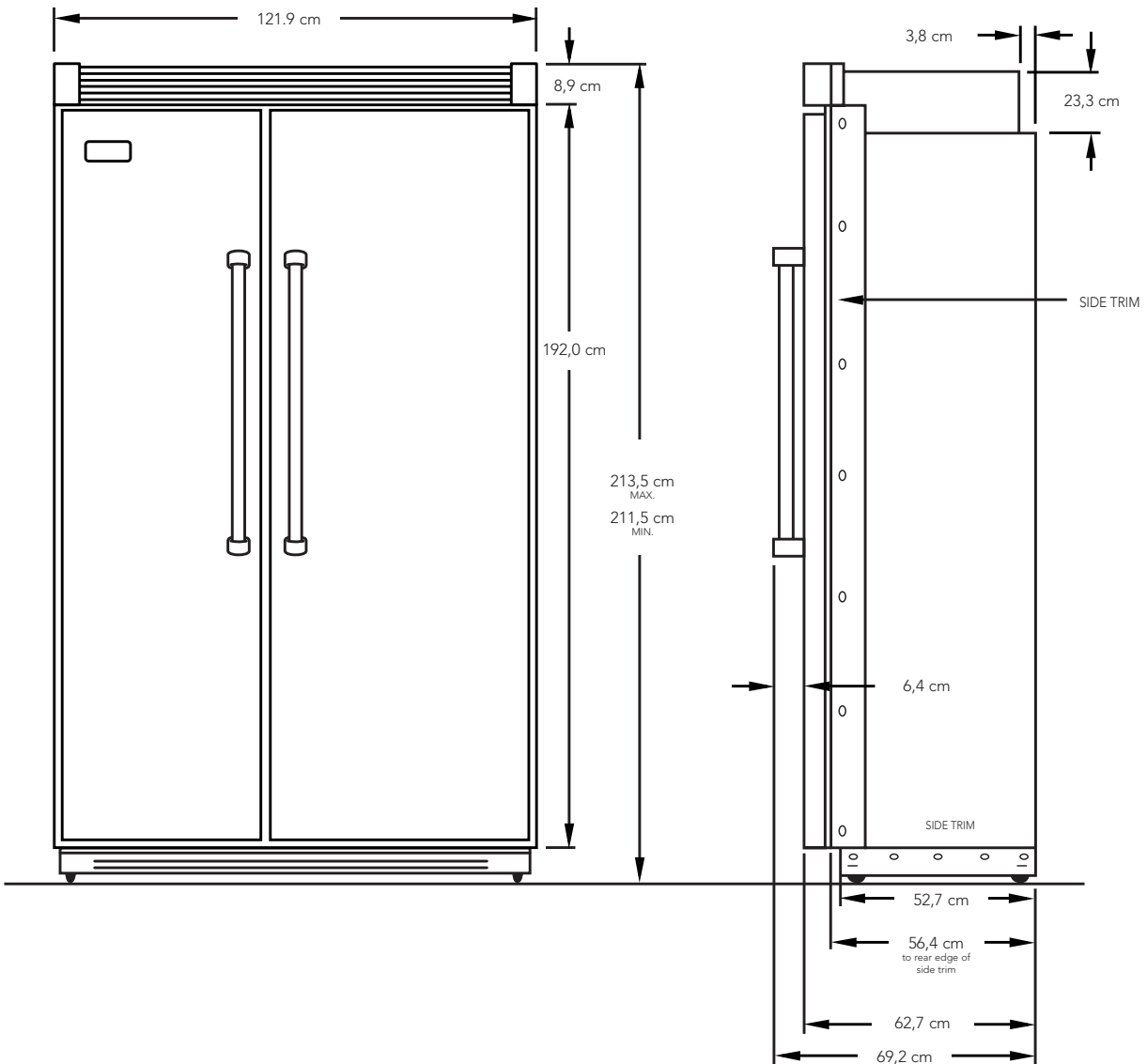
Overhead



Side



Front



Basic specifications

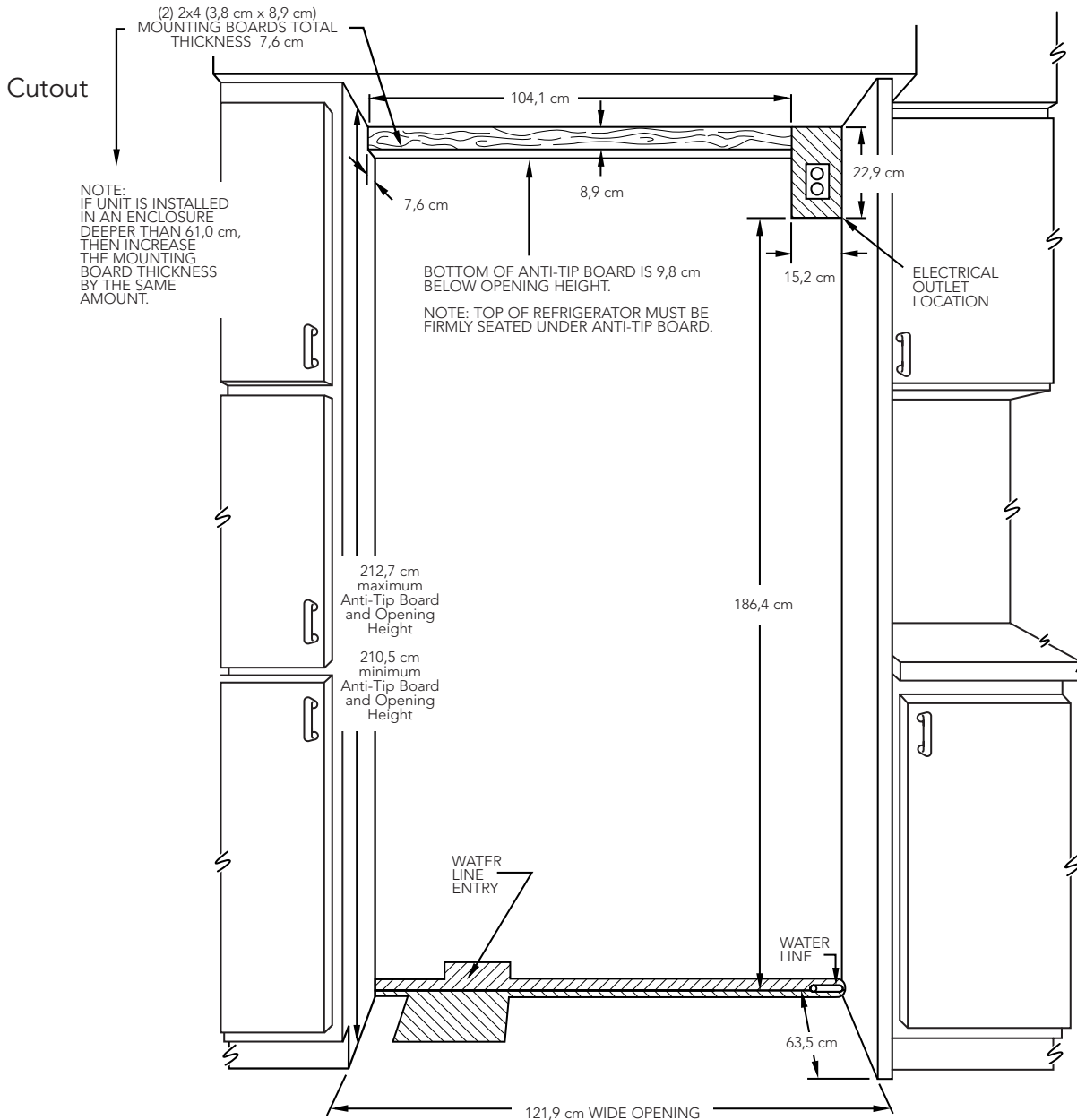
Description	1 2 2 C M W I D E S I D E - B Y - S I D E
	EVCSB483
Overall Width	121,9 cm
Overall Height from Bottom	Minimum 211,5 cm; Maximum 213,5 cm
Overall Depth from Rear	To rear edge of side trim – 56,4 cm To front of top grille – 62,7 cm To end of handle bracket – 69,2 cm
Cutout Width	120,7 cm
Cutout Height	Minimum 211,5 cm; Maximum 213,5 cm
Cutout Depth	61,0 cm
Electrical Requirements	230VAC/50Hz – 152 cm; 3-wire cord with European plug attached to product
Maximum Amp Usage	5,0 amps
Inlet Water Requirement	0,6 cm copper tubing – Minimum 1,5 bar; Maximum 8 bar
Overall Interior Capacity	Refrigerator – 524 l; Freezer – 252 l; Total capacity – 776 l
Approximate Shipping Weight	261 kg

EDFSB 122 cm side-by-side full overlay refrigerator/freezer

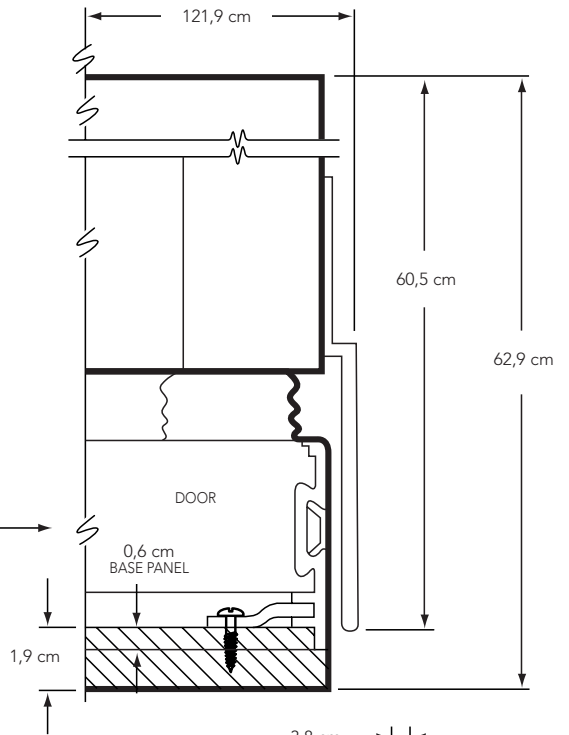
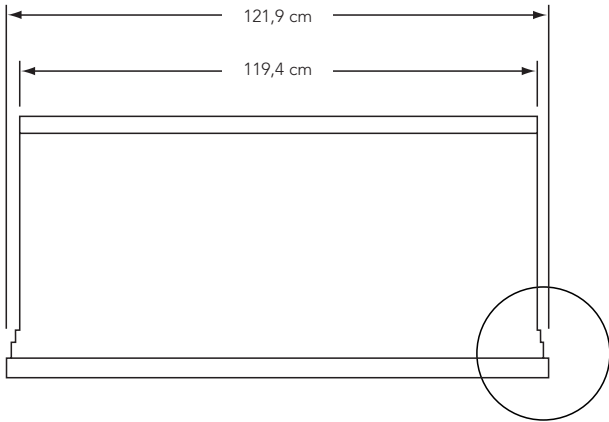
EDFSB483

- professional-style appearance/design
 - formed door front panels
 - heavy-duty stainless steel handles, side trim, and upper grille
 - large die-cast nameplate
- frost-free refrigerator
 - electronic temperature control
 - five adjustable tempered glass spill proof shelves
 - convertible temperature controlled Meat Savor™/produce drawer with roller bearing glides
 - two moisture adjustable, see-through produce drawers
 - dairy compartment with cover and four adjustable bins on door
 - standard accessories include wine trivet, egg bin, and butter tray
- frost-free freezer
 - electronic temperature control
 - factory installed automatic ice maker
 - three wire shelves and two slide-out baskets
 - four large bins on door
- top mounted and front venting sealed refrigeration system
- dual magnet door seal system
- power interruption switch to turn off all power
- automatic energy saving exterior moisture control system
- adjustable door stops standard – 90°, 110°, and 120° swing
- accessories
 - professional handle kits (PHKDFBB, PHKDFSB)
 - designer handle kit (HKFDS)
- CE energy label – B

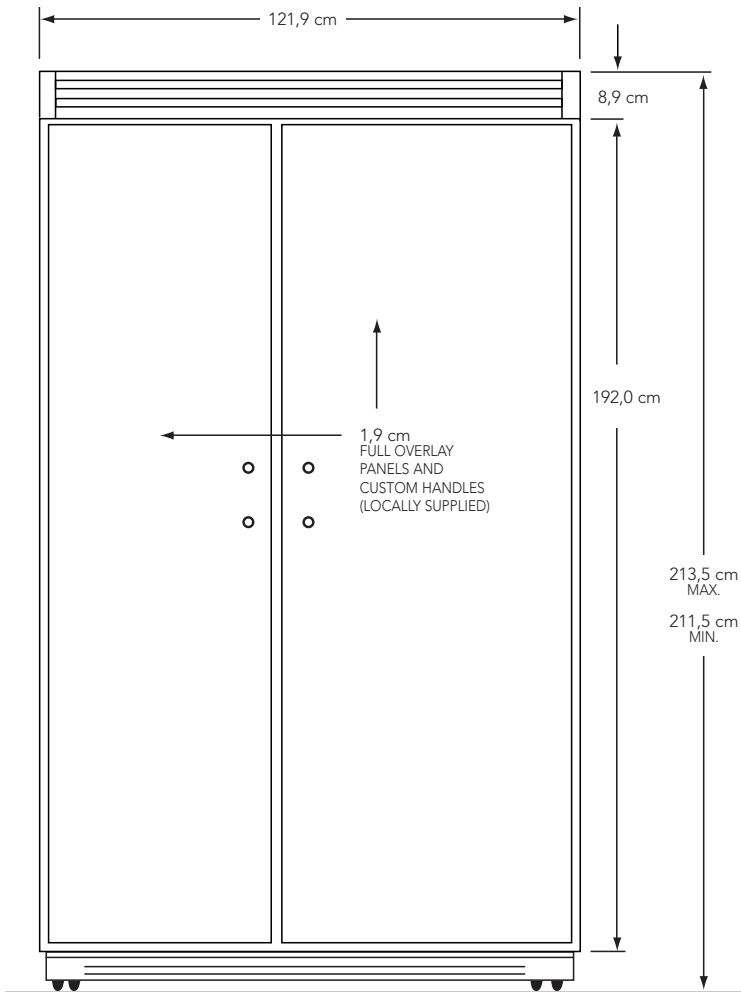
Dimensions



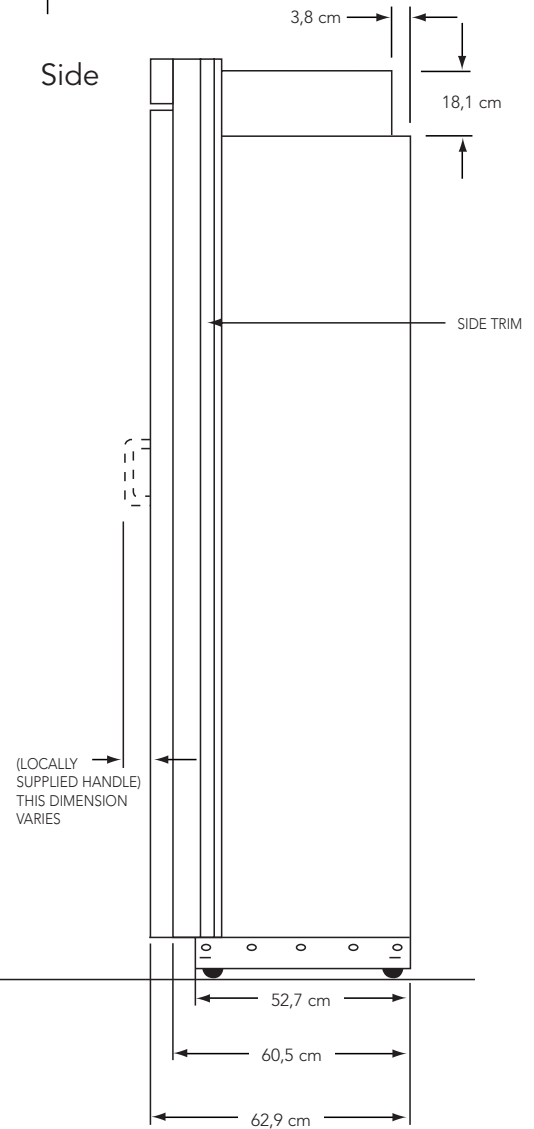
Overhead



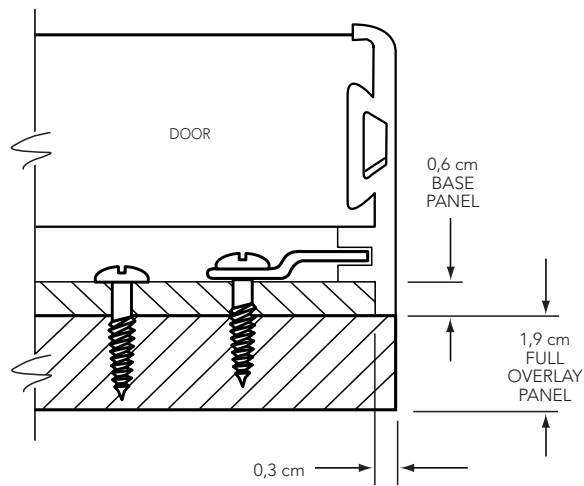
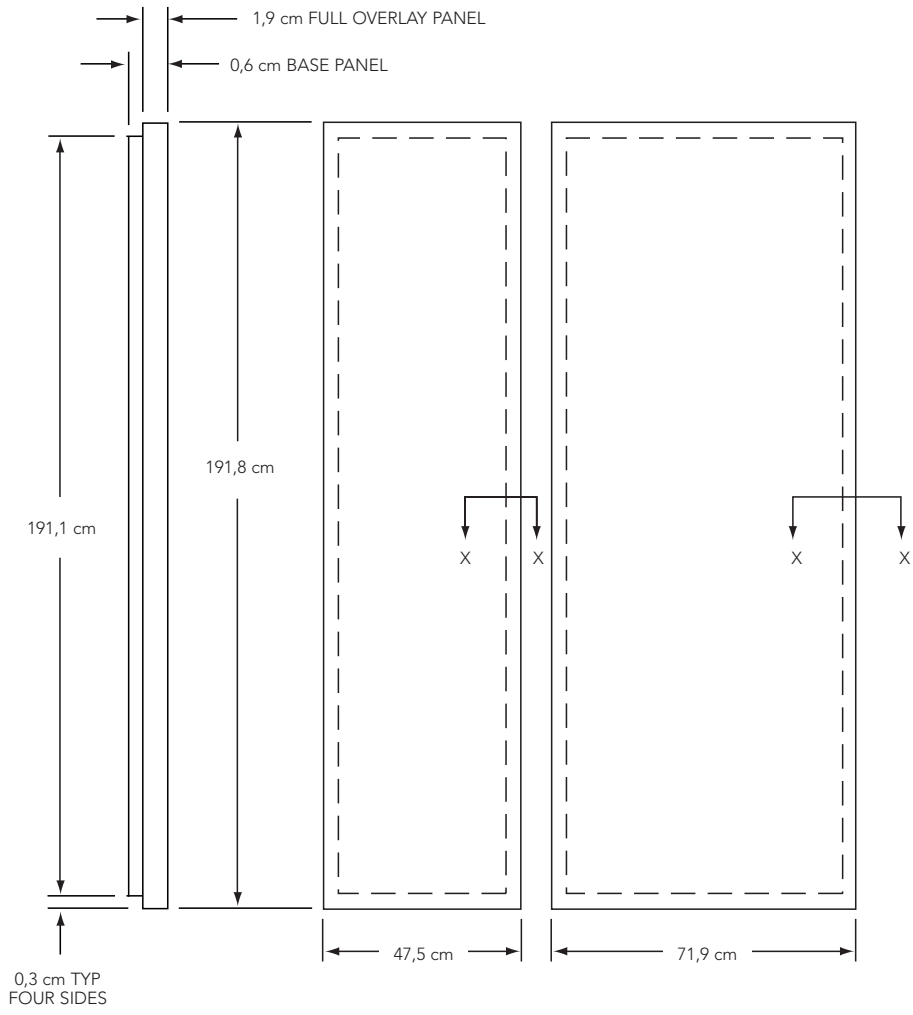
Front



Side



Custom panel



SECTION X-X
SHOWN AS MOUNTED ON DOOR
NO SCALE

Basic specifications

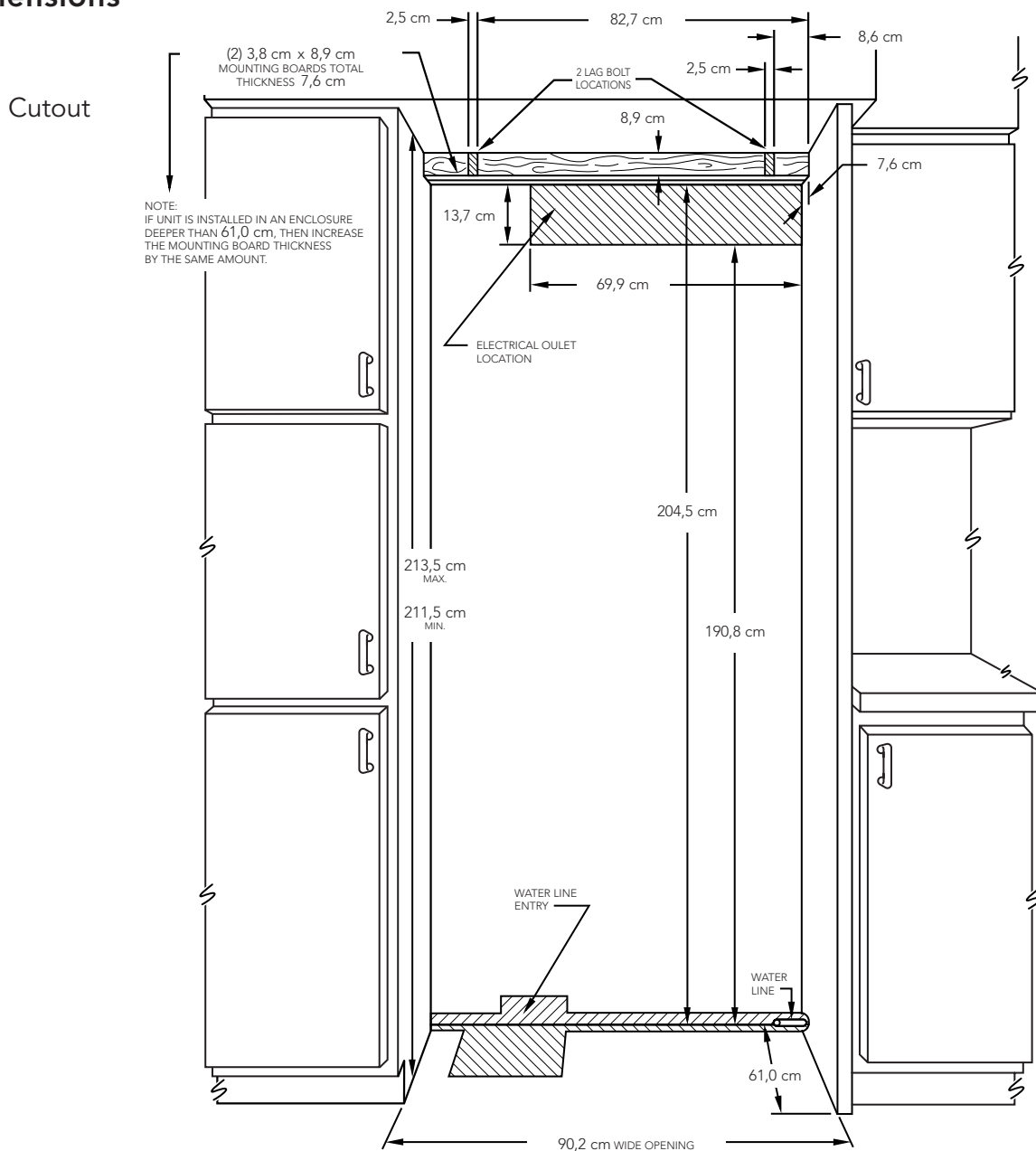
Description	122 CM WIDE FULL OVERLAY SIDE-BY-SIDE
	EDFSB483
Overall Width	121,9 cm
Overall Height from Bottom	Minimum 211,5 cm; Maximum 213,5 cm
Overall Depth from Rear	To front edge of side trim – 60,5 cm To front edge of top grille – 62,9 cm To front edge of door trim – 61,0 cm
Cutout Width	121,9 cm
Cutout Height	Minimum 211,5 cm; Maximum 213,5 cm
Cutout Depth	63,5 cm
Electrical Requirements	230VAC/50Hz – 152 cm; 3-wire cord with European plug attached to product
Maximum Amp Usage	5 amps
Inlet Water Requirement	0,6 cm copper tubing – Minimum 1,5 bar; Maximum 8 bar
Overall Interior Capacity	Refrigerator – 524 l; Freezer – 252 l; Total capacity – 776 l
Approximate Shipping Weight	259 kg

EVCBB 91 cm bottom mount refrigerator/freezer

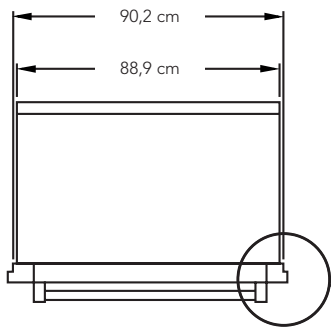
EVCBB363

- professional-style appearance/design
 - formed door front panels
 - heavy-duty stainless steel handles, side trim, and upper grille
 - large die-cast nameplate
- frost-free refrigerator
 - electronic temperature control
 - five adjustable tempered glass spill-proof shelves
 - convertible temperature controlled Meat Savor™/produce drawer with roller bearing glides
 - two moisture adjustable, see-through produce drawers
 - dairy compartment with cover and five bins on door
 - standard accessories include wine trivet, egg bin, and butter tray
- frost-free freezer
 - electronic temperature control
 - factory installed automatic ice maker
 - two slide-out wire baskets
- top mounted and front venting sealed refrigeration system
- dual magnet door seal system
- power interruption switch to turn off all power
- automatic energy saving exterior moisture control system
- adjustable door stops standard – 90°, 110°, and 120° swing
- CE energy label – B

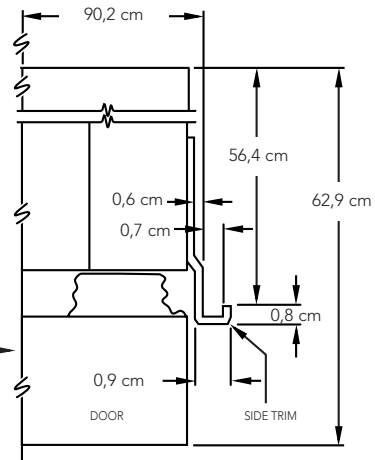
Dimensions



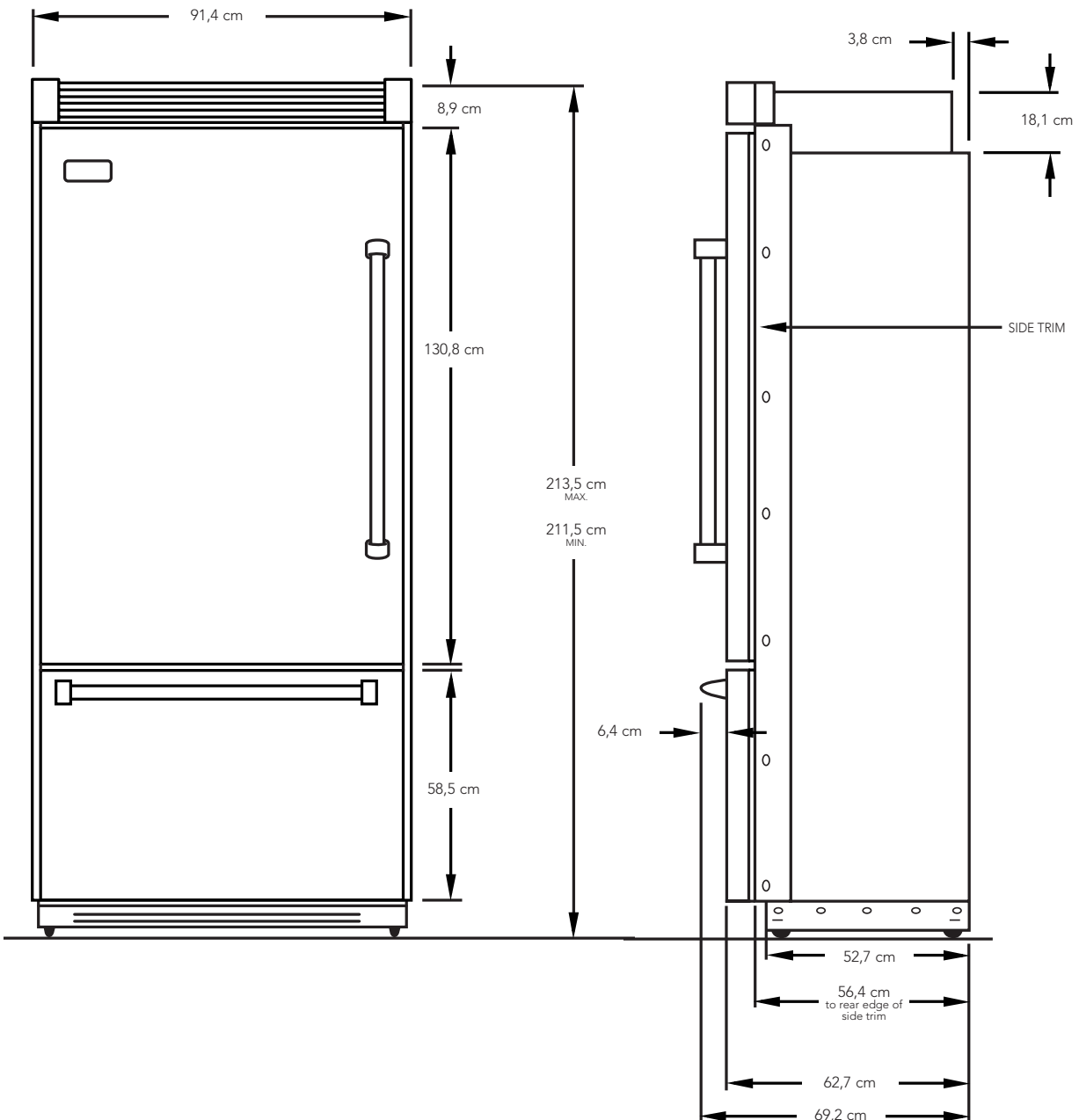
Overhead



Side



Front



Basic specifications

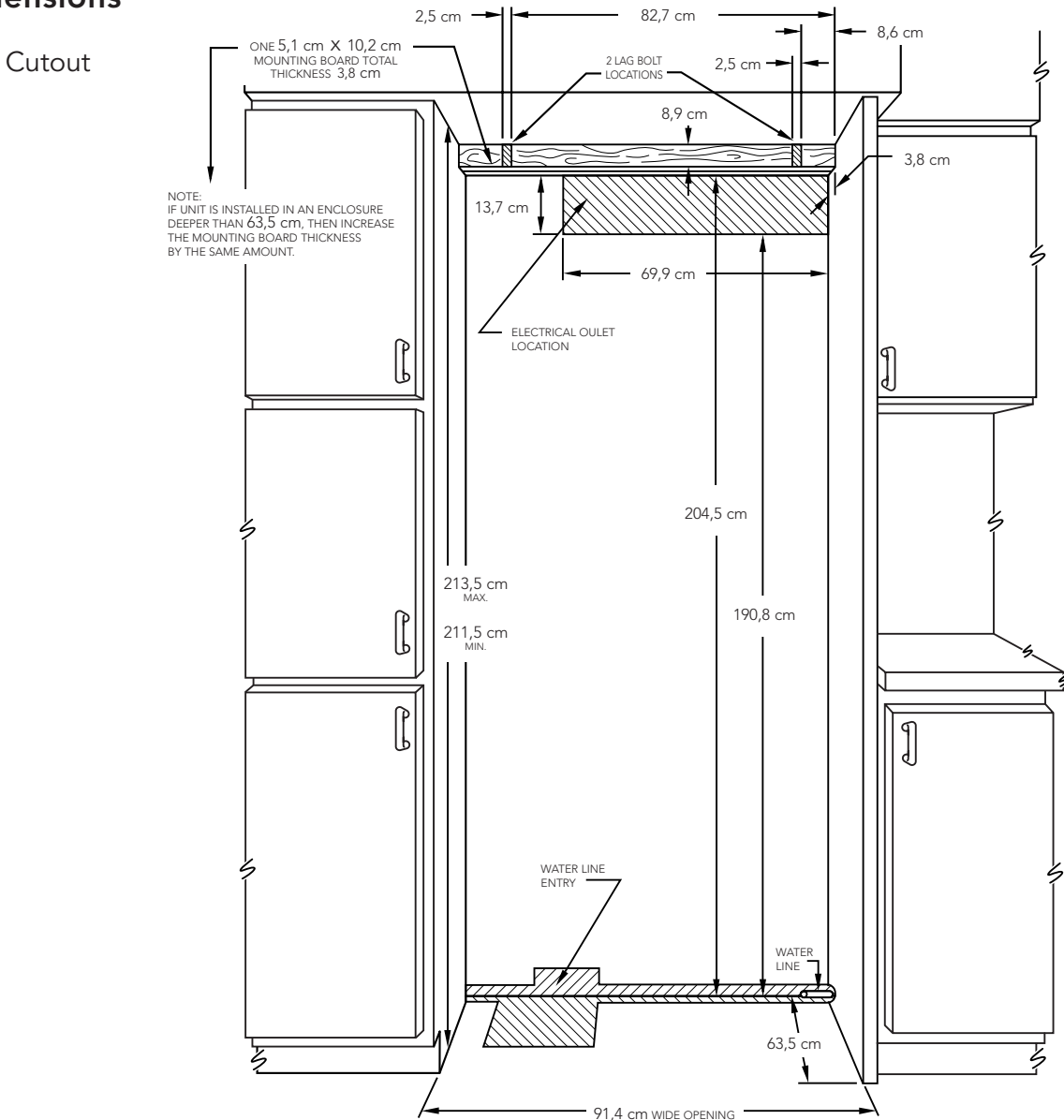
Description	91 CM WIDE BOTTOM-MOUNT
	EVCBB363
Overall Width	91,4 cm
Overall Height from Bottom	Minimum 211,5 cm; Maximum 213,5 cm
Overall Depth from Rear	To rear edge of side trim – 56,4 cm To front of top grille – 62,7 cm To end of handle bracket – 69,2 cm
Cutout Width	90,2 cm
Cutout Height	Minimum 211,5 cm; Maximum 213,5 cm
Cutout Depth	61,0 cm
Electrical Requirements	230VAC/50Hz – 152 cm; 3-wire cord with European plug attached to product
Maximum Amp Usage	5,0 amps
Inlet Water Requirement	0,6 cm copper tubing – Minimum 1,5 bar; Maximum 8 bar
Overall Interior Capacity	Refrigerator – 431 l; Freezer – 145 l; Total capacity – 576 l
Approximate Shipping Weight	212 kg

EDFBB 91 cm bottom mount full overlay refrigerator/freezer

EDFBB363

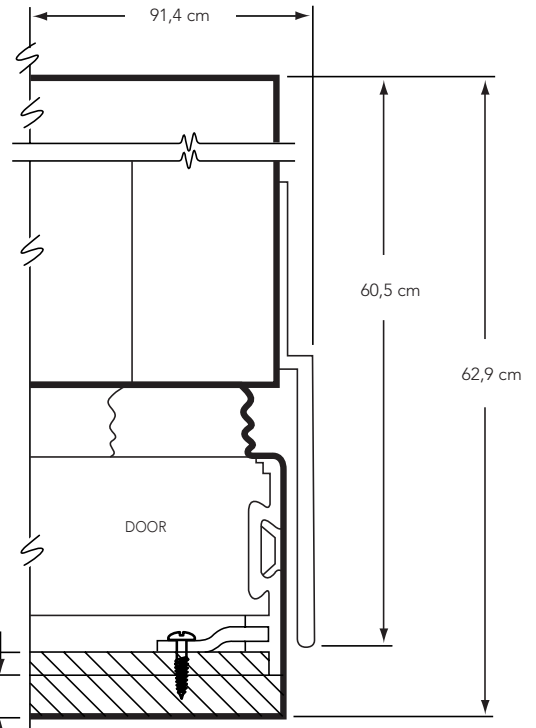
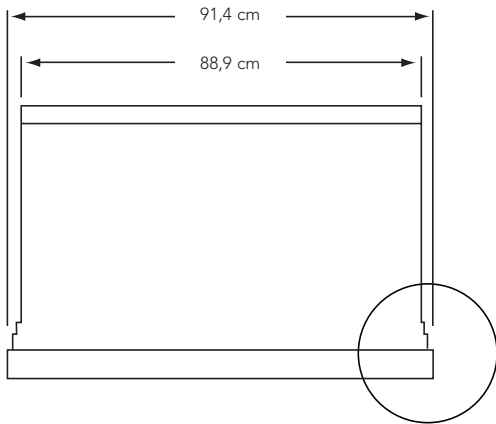
- professional-style appearance/design
 - formed door front panels
 - heavy-duty stainless steel handles, side trim, and upper grille
 - large die-cast nameplate
- frost-free refrigerator
 - electronic temperature control
 - five adjustable tempered glass spill-proof shelves
 - convertible temperature controlled Meat Savor™/produce drawer with roller bearing glides
 - two moisture adjustable, see-through produce drawers
 - dairy compartment with cover and five bins on door
 - standard accessories include wine trivet, egg bin, and butter tray
- frost-free freezer
 - electronic temperature control
 - factory installed automatic ice maker
 - two slide-out wire baskets
- top mounted and front venting sealed refrigeration system
- dual magnet door seal system
- power interruption switch to turn off all power
- automatic energy saving exterior moisture control system
- adjustable door stops standard – 90°, 110°, and 120° swing
- accessories
 - professional handle kits (PHKDFBB, PHKDFSB)
 - designer handle kit (HKFDS)
- CE energy label – B

Dimensions

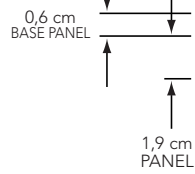
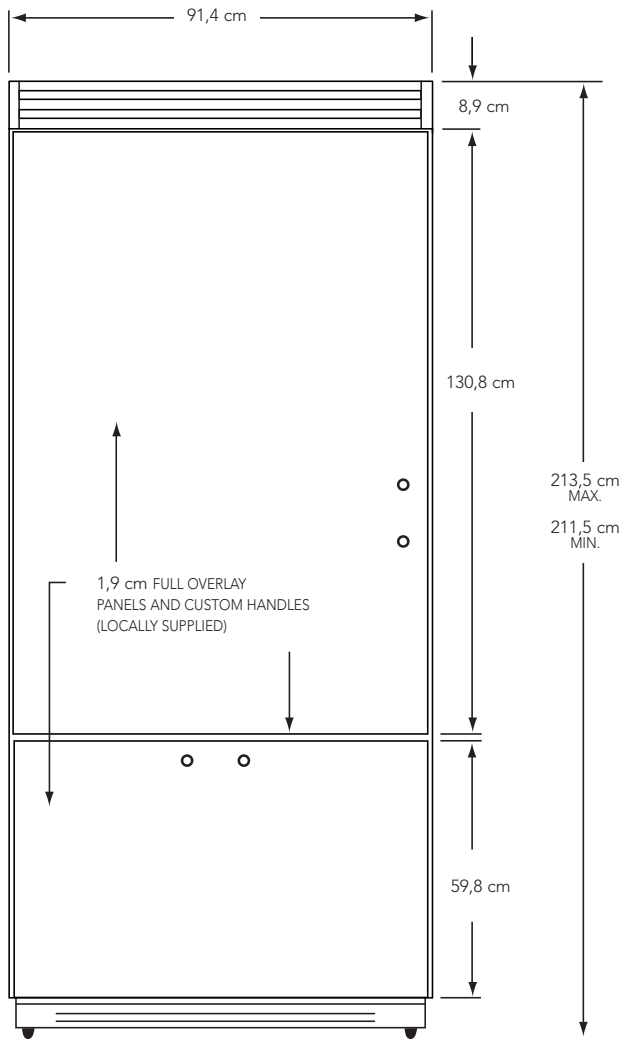


* FULL OVERLAY MODELS FIT FLUSH IN 63,5 cm DEEP CABINET OPENINGS. THEY CAN BE INSTALLED IN STANDARD 61,0 cm DEEP OPENINGS. THE DOOR FACES AND TOP VENTILATION GRILLE WILL PROTRUDE 1,9 cm INTO THE ROOM, IDEAL FOR ALIGNMENT WITH FULL OVERLAY CABINET DOORS.

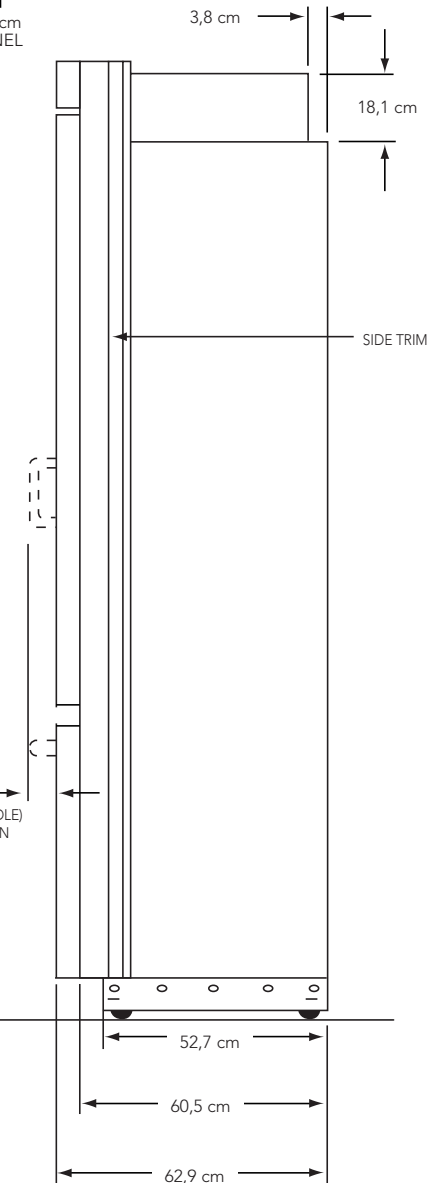
Overhead



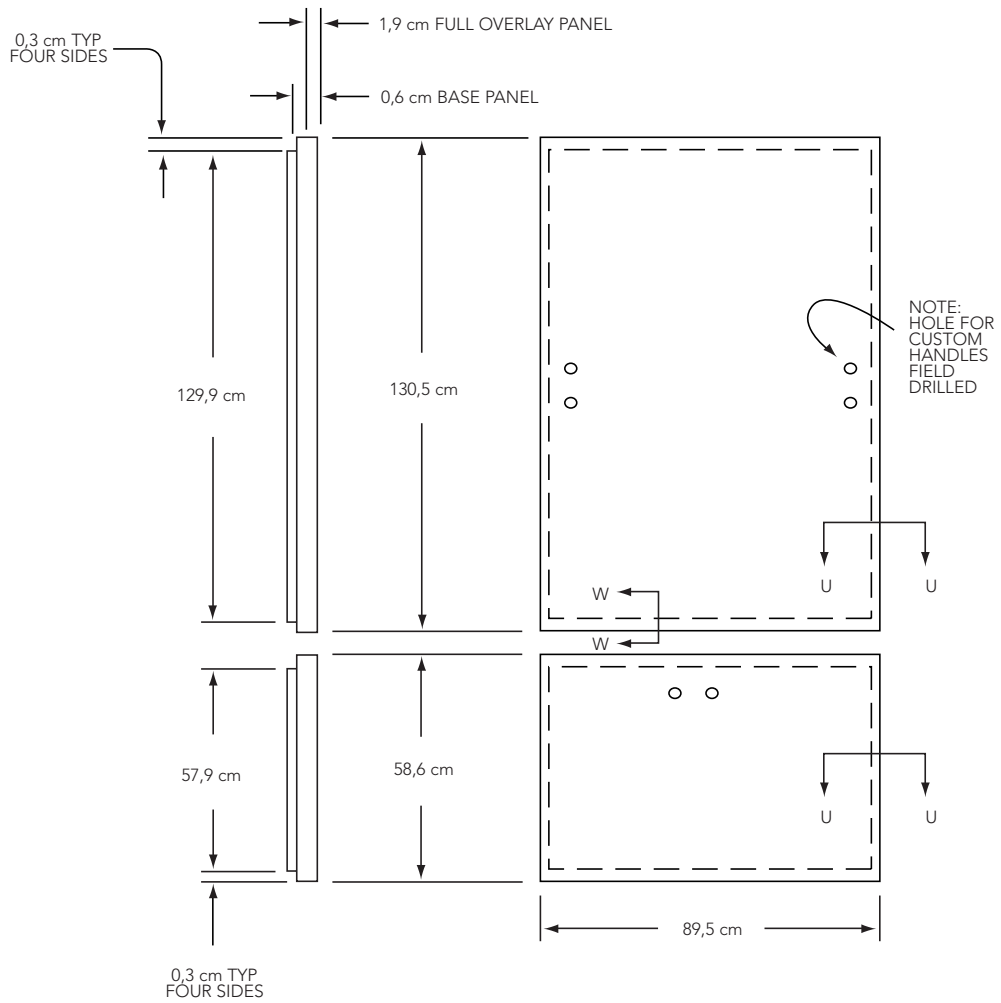
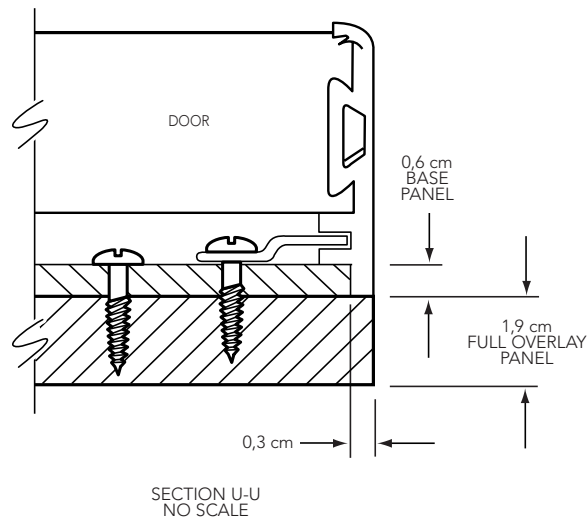
Front



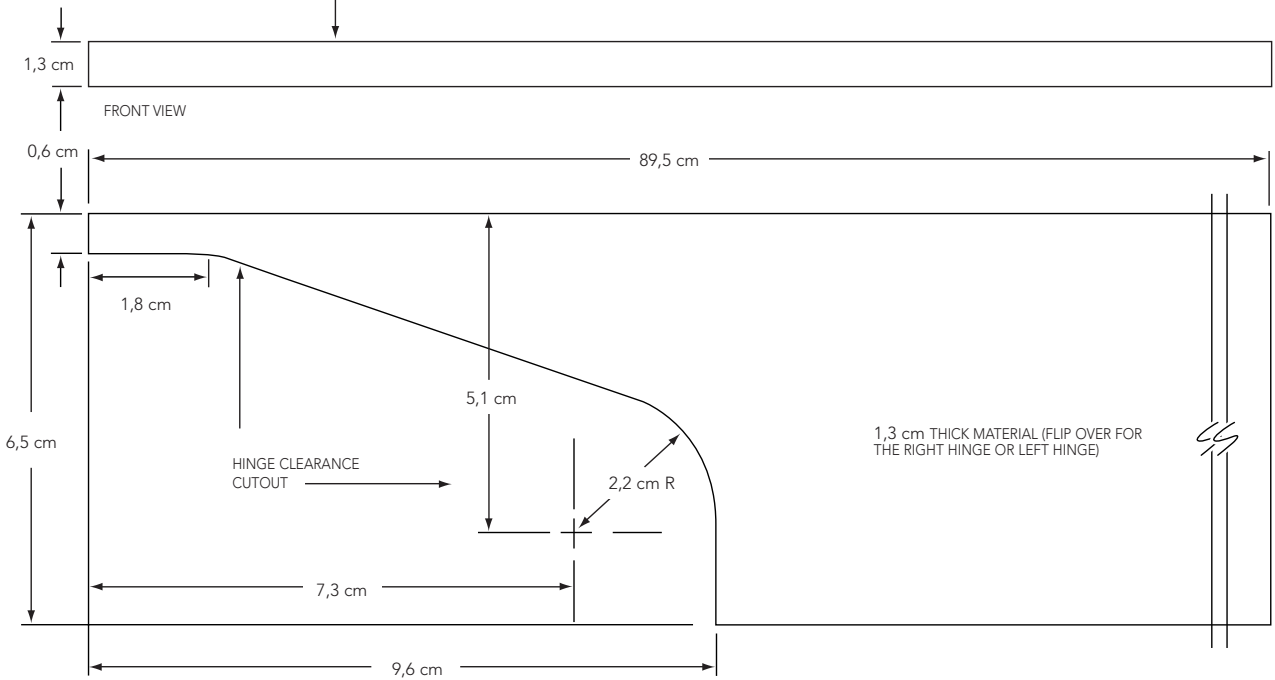
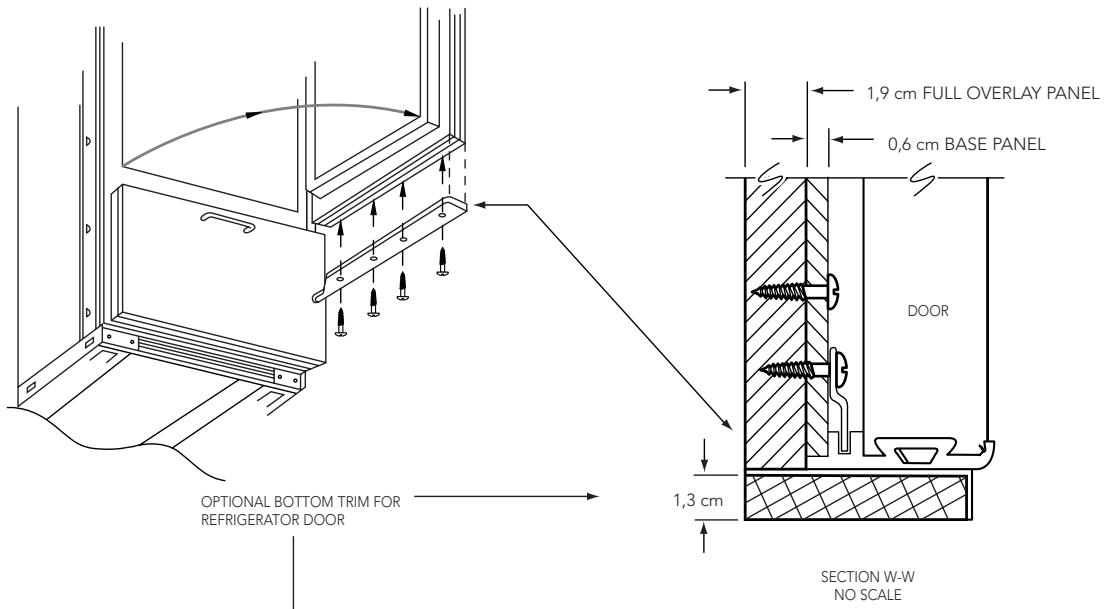
Side



Custom panel



Custom panel



Basic specifications

Description	91 CM WIDE FULL OVERLAY BOTTOM-MOUNT
	EDFBB363
Overall Width	91,4 cm
Overall Height from Bottom	Minimum 211,5 cm; Maximum 213,5 cm
Overall Depth from Rear	To front edge of side trim – 60,5 cm To front edge of top grille – 62,9 cm To front edge of door trim – 61,0 cm
Cutout Width	91,4 cm
Cutout Height	Minimum 211,5 cm; Maximum 213,5 cm
Cutout Depth	63,5 cm
Electrical Requirements	230VAC/50Hz – 152 cm; 3-wire cord with European plug attached to product
Maximum Amp Usage	5,0 amps
Inlet Water Requirement	0,6 cm copper tubing – Minimum 1,5 bar; Maximum 8 bar
Overall Interior Capacity	Refrigerator – 431 l; Freezer – 145 l; Total capacity – 576 l
Approximate Shipping Weight	212 kg

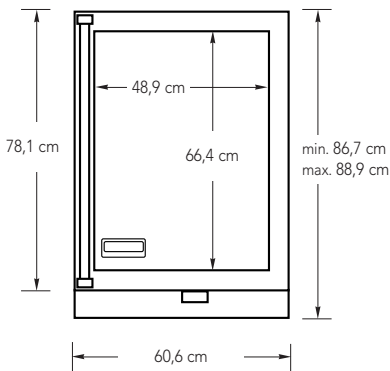
EVUAR 61 cm wide refrigerated beverage centre

EVUAR140/EVUAR140F

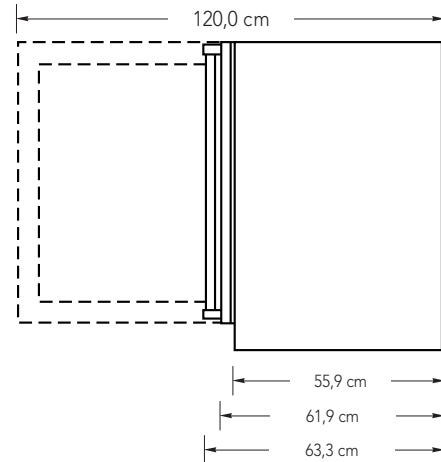
- professional-style appearance/design
- top wire shelf has 16 cm flip-up section to chill or store open wine bottles or large containers
- two full-depth glass shelves with top wire shelf hold 148 0,33 litre cans
- two wire shelves cradle 14 bottles in horizontal position to keep corks moist
 - shelves can be removed to store larger bottles
- full-depth shelves create distinct temperature zones for storing beverages
 - beverage section temperature can be adjusted from 2°C to 12°C
 - wine section temperature can be adjusted from 7°C to 16°C
- 173 litres of storage
- interior light – turns on by switch and when door is opened
- glass doors shipped standard with right-hand door swing-reversible door; clear glass (EVUAR140); fluted glass (EVUAR140F)
- install as undercounter or freestanding unit
- black exterior cabinet
- CE energy label – B

Dimensions

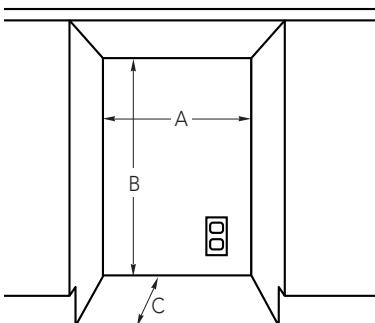
Front



Side



Undercounter cutout



UNDERCOUNTER CUTOUT	
A	61,0 cm*
B	Min. 87,0 cm Max. 89,2 cm
C	Min. 61,0 cm

*61 cm width for cabinet only; 61,6 cm needed for cabinet and door width clearance if door is to be recessed between cabinets.

Basic specifications

Description	REFRIGERATED BEVERAGE CENTRE
	EVUAR140/EVUAR140F 61 cm wide
Overall Width	60,6 cm
Overall Height from Bottom	Min. 86,7 cm Max. 88,9 cm
Overall Depth from Rear	63,3 cm (to end of handle bracket)
Cutout Width	61,0 cm*
Cutout Height	Min. 87,0 cm Max. 89,2 cm
Cutout Depth	Minimum – 61,0 cm
Electrical Requirements	230VAC/50Hz
Maximum Amp Usage	1,8 amps
Maximum Storage Capacity	173 l
Approximate Shipping Weight	63 kg

* 61 cm width for cabinet only; 61,6 cm needed for cabinet and door width clearance if door is to be recessed within cabinets.

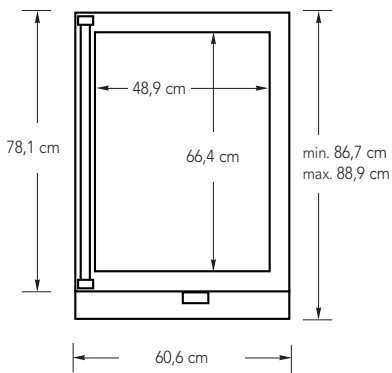
EVUWC 61 cm wide wine cellar

EVUWC140/EVUWC140F

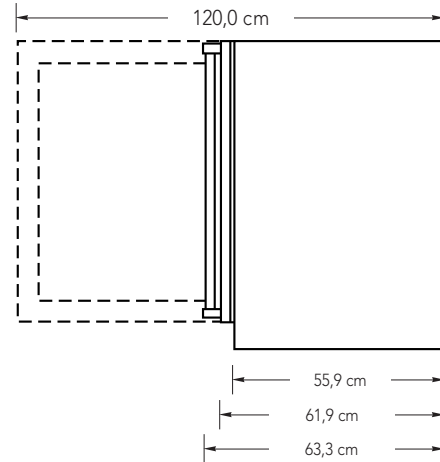
- professional-style appearance/design
- holds 50 bottles of wine
 - seven wire shelves cradle bottles in horizontal position to keep corks moist
 - shelves pull out for easy access
 - lower shelf can be removed to store larger bottles
- temperature can be adjusted from 5° to mid 18°C
 - for sparkling wine – temperature around 5°C
 - for white wine – temperature around 10°C
 - for red wine – temperature around 15°C
- interior light – turns on by switch and when door is opened
- glass doors shipped standard with right-hand door swing-reversible door; clear glass (EVUWC140); fluted glass (EVUWC140F)
- install as undercounter or freestanding unit
- black exterior cabinet

Dimensions

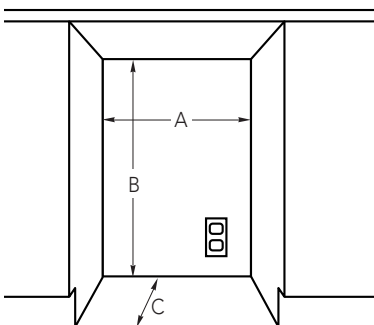
Front



Side



Undercounter cutout



UNDERCOUNTER CUTOUT	
A	61,0 cm*
B	Min. 87,0 cm Max. 89,2 cm
C	Min. 61,0 cm

*61,0 cm width for cabinet only; 61,6 cm needed for cabinet and door width clearance if door is to be recessed between cabinets.

Basic specifications

Description	WINE CELLAR
	EVUWC140/EVUWC140F 61 cm wide
Overall Width	60,6 cm
Overall Height from Bottom	Min. 86,7 cm Max. 88,9 cm
Overall Depth from Rear	63,3 cm (to end of handle bracket)
Cutout Width	61,0 cm*
Cutout Height	Min. 87,0 cm Max. 89,2 cm
Cutout Depth	Minimum – 61,0 cm
Electrical Requirements	230VAC/50Hz
Maximum Amp Usage	1,8 amps
Maximum Storage Capacity	173 l
Approximate Shipping Weight	63 kg

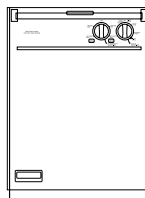
* 61,0 cm width for cabinet only; 61,6 cm needed for cabinet and door width clearance if door is to be recessed within cabinets.

KITCHEN CLEANUP

The only drawback to all this cooking is that somebody has to clean up.

But the Viking dishwasher makes the dreaded task a simple operation.

Although one of the world's quietest appliances, the heavy-duty dishwasher provides maximum cleaning power. Dual motors, multi-level wash system, and triple filtration ensure every fork, plate, and glass will sparkle.



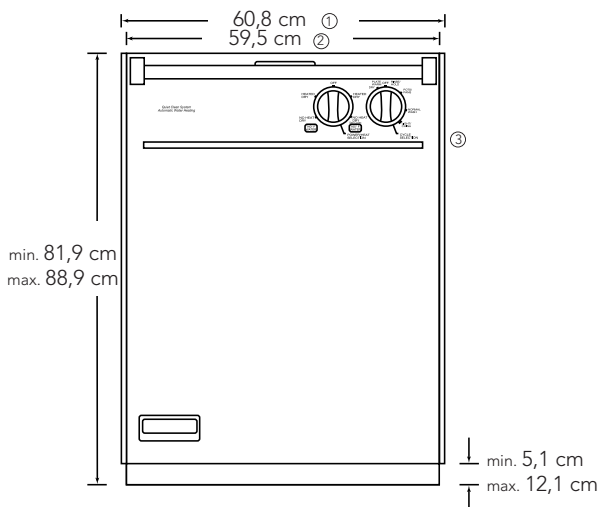
EVUD dishwasher

EVUD141WS

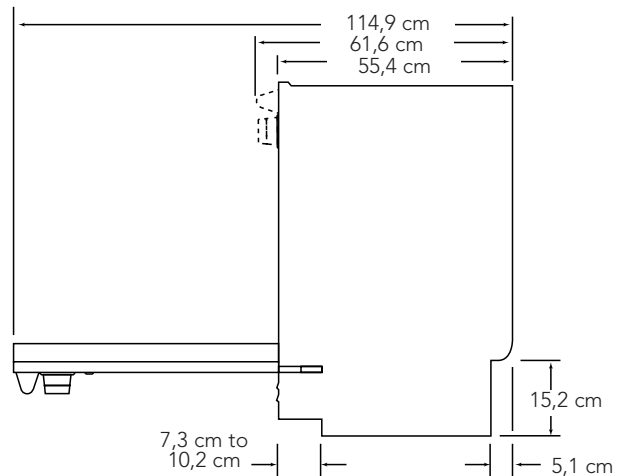
- professional-type styling
- stainless steel tank/inner door
- Quiet Clean System with asphalt, felt, and foam insulation; extra sound absorption on left and right sides (dB(A) - 50)
- separate motors/pumps for circulation and drain
- "super-extendible" graphite nylon racks
- two dual-level cup racks with stemware cradles
- large cutlery/utensil cradle
- interior light
- automatic water heating (60°C or Sani Cycle 74°C)
- multi-level wash system
- triple filtration system
- twin fill valve
- Convect-Air™ fan drying
- rinse agent dispenser
- Pots/Pans, Normal Wash, Light/China, Rinse/Hold, and Plate Warm

Dimensions

Front

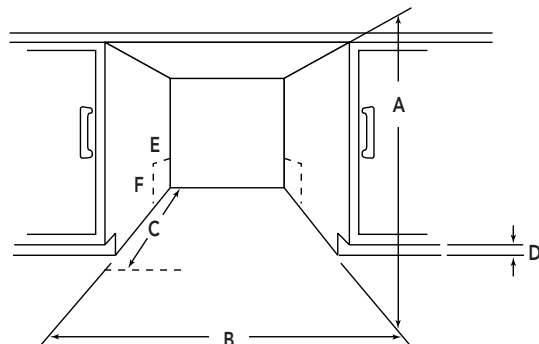


Side



- ① With 0,6 cm wide side trim attached (shipped with dishwasher)
- ② Without side trim attached
- ③ With optional 5,1 cm high lower panel, dishwasher will match metric cabinet toe space height of approx. 15 cm

CUTOUT DIMENSIONS	
Centimeters	
A	82,1-88,9 cm
B	59,7-61,0 cm
C	55,4 cm Min.
D	5,1-12,1 cm
E	5,1 cm
F	15,2 cm



■ Must be 5,1 cm clearance to side wall if installed in a corner

Basic specifications

Description	DISHWASHER *	
	EVUD141	
Overall Width	59,5 cm without side trim; 60,8 cm with side trim	
Overall Height from Bottom	Minimum – 81,9 cm Maximum – 88,9 cm	
Overall Depth from Rear	To edge of side – 55,4 cm To end of handle bracket – 61,6 cm With door open – 114,9 cm	
Cutout Width	Minimum – 59,7 cm Maximum – 61,0 cm	
Cutout Height	Minimum – 82,1 cm Maximum – 88,9 cm	
Cutout Depth	Minimum – 55,4 cm	
Electrical Requirements	230VAC/50Hz; 3-wire with ground	
Water-Heating Element Rating	1.800 watts	
Maximum Amp Usage	10,0 amps	
Approximate Shipping Weight	58,0 kg	

*Must be 5,1 cm clearance to side wall if installed in a corner.
All electrical and plumbing connections must conform to local codes.

Cycle data

Description	DISHWASHER														
	60°C or 74°C Prewash (detergent from door)	Prewash (detergent from door)	Rinse	Rinse	60°C or 74°C Main Wash (detergent from dispenser)	Rinse	60°C or 74°C Final Rinse (rinse agent from dispenser)	Heated or No-Heat Dry	Total Water litres (approx.)	Total Time Minutes (approx.) 13°C Input Water		Total Time Minutes (approx.) 49°C Input Water		Total Time Minutes (approx.) 49°C Input Water	
										A*	B*	A*	B*	A*	B*
Pots/Pans	•		•	•	•	•	•	22,5	103	129	84	111	76	109	
Normal Wash		•	•		•	•	•	18,8	90	106	75	95	69	81	
Light/China		•			•	•	•	15,0	84	100	68	86	63	77	
Rinse/Hold			•					3,8	3	3	3	3	3	3	
Plate Warm							• heated	–	8	8	8	8	8	8	

* A – EVUD141 model with water heated to 60°C.
B – EVUD141 model with water heated to 74°C.

Before purchasing this appliance, read important energy cost and efficiency information available from your retailer.

Basic water supply data

- Inlet water temperature – 49°C minimum at the dishwasher recommended; however, dishwasher will perform properly with cold water (see 13°C columns on cycle data chart)
- Inlet water pressure operating range – 15 to 176 psi (103 to 1.213 kpa)
- Unit supplied with a 1,8 m PEX water supply line that has 1.0 cm NPT female connection

Basic drain data

- 2,0 m, 1,9 cm ID “crimp-proof” rubber drain hose with clamp attached to dishwasher; can be extended up to a maximum of 3,1 m with 1,6 cm OD copper tubing
- High loop of drain hose required
- Minimum height from floor – 50,8 cm
- Maximum height from floor – 88,9 cm
- Connect drain hose to drain motor/pump (right front of dishwasher under lower panel)
- Check local codes for air gap requirement in drain line

Units prior to serial #0125-00710578

- Inlet water tubing size – 1.0 cm OD minimum; fill valve has 1.0 cm OD NPT female connection (fill valve is at right of dishwasher under lower panel)
- Hard wire direct to electrical box (middle of dishwasher under lower panel)

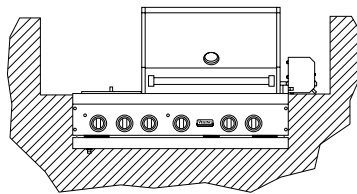
Energy label

A = Energy
B = Washing
B = Drying
Water consumption – 20,5 litres

OUTDOOR PRODUCTS

A line of outdoor gas grills brings professional-style cooking to the patio and takes the sacred art of barbecue to new heights.

Equipped with searingly powerful grill burners and the premium features you'd expect from Viking, these grills can do things to a steak you've never dreamed. And with optional side burners, you can sauté the mushrooms to top your fillet, in between flips. Very well done.



DVGBQ 76 cm, 105 cm, and 135 cm wide outdoor gas grills

DVGBQ300

- two 6,2 kW stainless steel grill burners with stainless steel drip guards
- 3,1 kW Gourmet-Glo infrared rear burner with rotisserie motor and 1,3 cm rotisserie rod and heavy-duty forks
- electronic ignition powered by a 9-volt battery
- porcelainized cooking grids
- 3.632 sq. cm grilling area
- stainless steel flavour-generator plates
- removable smoker tray with dual-purpose burner that can be used for smoking or grilling
- adjustable three-position stainless steel warming rack
- stainless steel drip tray with two individual grease management trays and stainless steel ball-bearing roller glides
- thermometer on canopy indicates temperature range for grilling, smoking, and warming
- can be built-in or portable with cart accessory – sold separately

DVGBQ412

- two 6,2 kW stainless steel grill burners with stainless steel drip guards
- 3,1 kW Gourmet-Glo infrared rear burner with rotisserie motor and 1,3 cm rotisserie rod and heavy-duty forks
- double 4,0 kW stainless steel side burners with porcelainized "V" grates and stainless steel cover
- electronic ignition powered by a 9-volt battery
- porcelainized cooking grids
- 3.632 sq. cm grilling area
- stainless steel flavour-generator plates
- removable smoker tray with dual-purpose burner that can be used for smoking or grilling
- adjustable three-position stainless steel warming rack
- stainless steel drip tray with two individual grease management trays and stainless steel ball-bearing roller glides
- thermometer on canopy indicates temperature range for grilling, smoking, and warming
- can be built-in or portable with cart accessory – sold separately

DVGBQ410

- three 6,2 kW stainless steel grill burners with stainless steel drip guards
- 3,1 kW Gourmet-Glo infrared rear burner with rotisserie motor and 1,3 cm rotisserie rod and heavy-duty forks
- electronic ignition powered by a 9-volt battery
- porcelainized cooking grids
- 5.394 sq. cm grilling area
- stainless steel flavour-generator plates
- removable smoker tray with dual-purpose burner that can be used for smoking or grilling
- adjustable three-position stainless steel warming rack
- stainless steel drip tray with two individual grease management trays and stainless steel ball-bearing roller glides
- thermometer on canopy indicates temperature range for grilling, smoking, and warming
- can be built-in or portable with cart accessory – sold separately

DVGBQ532

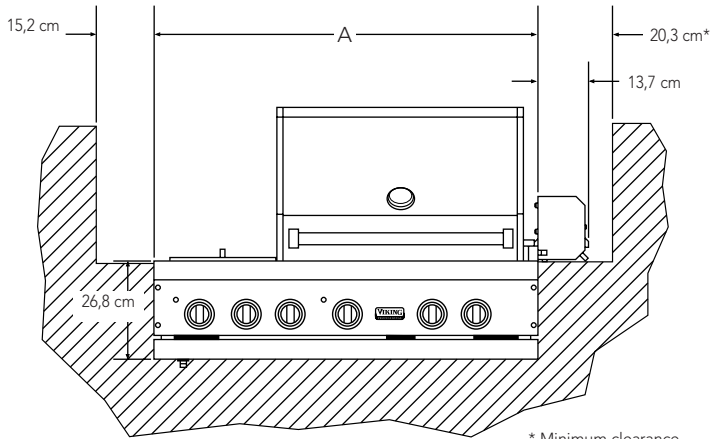
- three 6,2 kW stainless steel grill burners with stainless steel drip guards
- two 3,1 kW Gourmet-Glo infrared rear burners with rotisserie motor and 1.3 cm rotisserie rod and heavy-duty forks
- double 4,0 kW stainless steel side burners with porcelainized "V" grates and stainless steel cover
- electronic ignition powered by a 9-volt battery
- porcelainized cooking grids
- 5.394 sq. cm grilling area
- stainless steel flavour-generator plates
- removable smoker tray with dual-purpose burner that can be used for smoking or grilling
- adjustable three-position stainless steel warming rack
- stainless steel drip tray with two individual grease management trays and stainless steel ball-bearing roller glides
- thermometer on canopy indicates temperature range for grilling, smoking, and warming
- can be built-in or portable with cart accessory – sold separately

DVGBQ530

- four 6,2 kW stainless steel grill burners with stainless steel drip guards
- two 3,1 kW Gourmet-Glo infrared rear burners with rotisserie motor and 1.3 cm rotisserie rod and heavy-duty forks
- electronic ignition powered by a 9-volt battery
- porcelainized cooking grids
- 7.246 sq. cm grilling area
- stainless steel flavour-generator plates
- removable smoker tray with dual-purpose burner that can be used for smoking or grilling
- adjustable three-position stainless steel warming rack
- stainless steel drip tray with two individual grease management trays and stainless steel ball-bearing roller glides
- thermometer on canopy indicates temperature range for grilling, smoking, and warming
- can be built-in or portable with cart accessory – sold separately

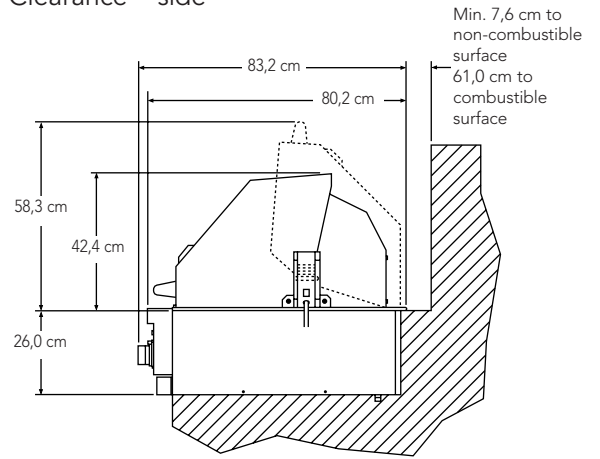
Dimensions

Clearance – front



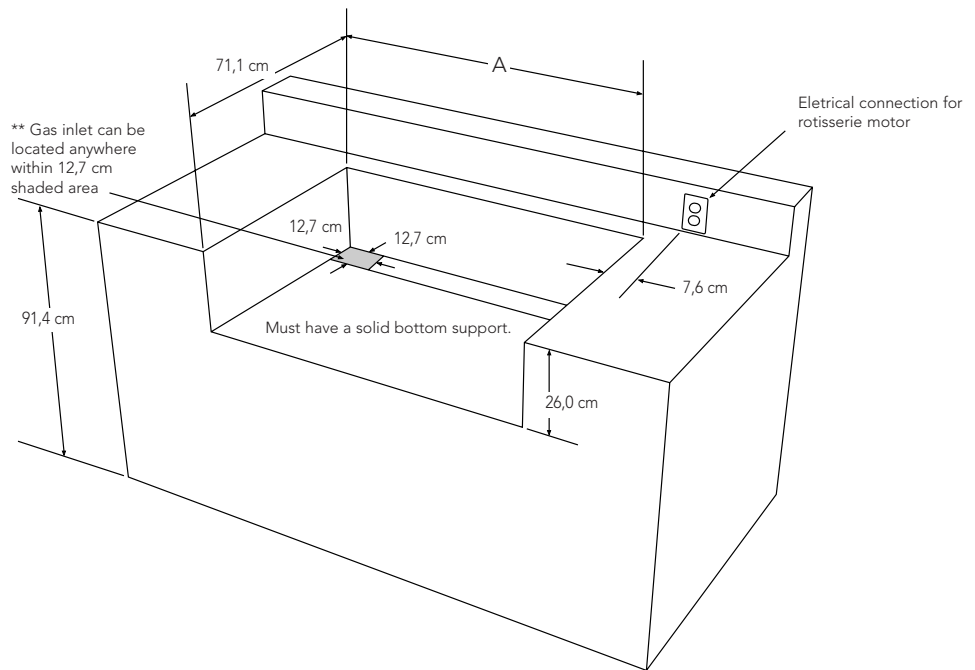
* Minimum clearance needed for removal and replacement of rotisserie motor

Clearance – side



	DVGBQ3002RTL	DVGBQ4122RTL	DVGBQ4103RTL	DVGBQ5323RTL	DVGBQ5304RTL
A	74,9 cm	104,6 cm	104,6 cm	135,1 cm	135,1 cm

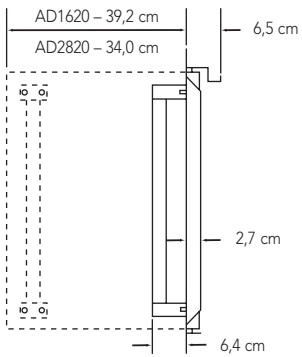
Cutout



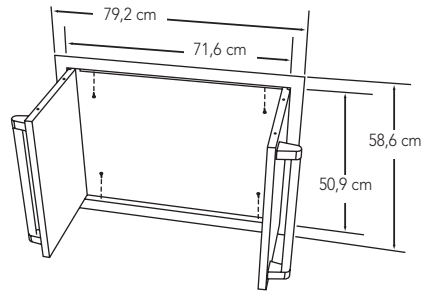
	DVGBQ300T	DVGBQ412T	DVGBQ410T	DVGBQ532T	DVGBQ530T
A	72,7 cm	102,2 cm	102,2 cm	132,7 cm	132,7 cm

Dimensions

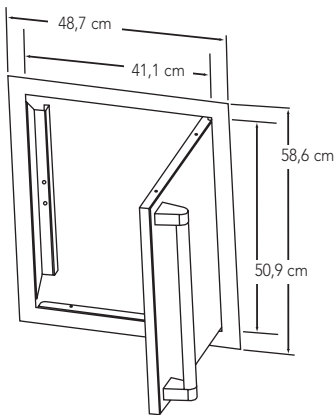
Access door – side



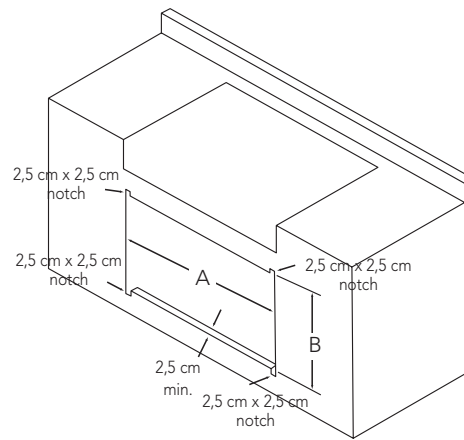
Double access doors – front



Single access door – front



Cutout dimensions



	AD2820T	AD1620T
A	71,8 cm min. 76,8 cm max.	41,3 cm min. 46,4 cm max.
B	51,1 cm min. 52,1 cm max.	51,1 cm min. 52,1 cm max.

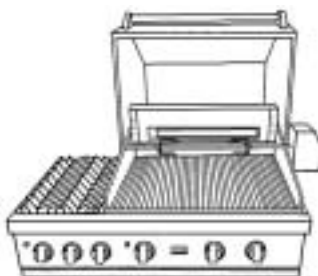
Surface configurations

DVGBQ300-2RTL



76 cm wide with two grill areas
3.632,3 cm² (0,36 m²)

DVGBQ412-2RTL



105 cm wide with double side burners and
two grill areas – 3.632,3 cm² (0,36 m²)

DVGBQ410-3RTL



105 cm wide with three grill areas
5.394,0 cm² (0,54 m²)

DVGBQ532-3RTL



135 cm wide with double side burners and
three grill areas – 5.394,0 cm² (0,54 m²)

DVGBQ530-4RTL



135 cm wide with four grill areas
7.264,4 cm² (0,73 m²)

Accessories

EBQC300T1-SS – grill cart (76 cm wide grill)

- heavy-duty stainless steel construction
- two stainless steel 41 cm x 61 cm fold-down side shelves
- towel/utensil rod
- rear open access for LP tank
- large in-boarded solid rubber rear wheels and locking caster front wheels provide maneuverability as well as stability

EBQC410T1-SS – grill cart (105 cm wide grill)

- heavy-duty stainless steel construction
- two stainless steel 41 cm x 61 cm fold-down side shelves
- front access for LP tank
- two storage drawers
- large in-boarded solid rubber rear wheels and locking caster front wheels provide maneuverability as well as stability

EBQC530T1-SS – grill cart (135 cm wide grill)

- heavy-duty stainless steel construction
- two stainless steel 41 cm x 61 cm fold-down side shelves
- front access for LP tank
- two storage drawers
- front storage access door
- large in-boarded solid rubber rear wheels and locking caster front wheels provide maneuverability as well as stability

Basic specifications

Description	OUTDOOR GAS GRILLS		
	DVGBQ300T 76 cm wide	DVGBQ410T/DVGBQ412T 105 cm wide	DVGBQ530T/DVGBQ532T 135 cm wide
Overall Width	74,9 cm	104,6 cm	135,1 cm
Overall Depth	83,2 cm		
Cutout Width	72,7 cm	102,2 cm	132,7 cm
Cutout Depth	71,1 cm		
Cutout Height	26,0 cm		
Gas Requirements	Propane G31/Butane G30: Installer to equip with high-capacity hose/regulator assembly for connection to standard 5-6 kg gas cylinder. Shipped LP (propane); field convert to butane with kit LKQ15.		
Electrical Requirements	9-volt DC battery for electronic ignition 240V/50 Hz; 61,0 cm grounded plug attached to rotisserie motor		
Grill Burner Rating	6,2 kW LP		
Smoker Burner Rating	3,1 kW LP		
Infrared Burner Ratings	DVGBQ300T 4,0 kW LP	DVGBQ410T 4,0 kW LP DVGBQ412T 4,0 kW LP	DVGBQ530T 4,0 kW LP DVGBQ532T 4,0 kW LP
Side Burner Rating (if applicable)	4,0 kW LP		
Approximate Shipping Weight	146,3 kg	DVGBQ410T 171,0 kg DVGBQ412T 157,5 kg	DVGBQ530T 220,5 kg DVGBQ532T 207,0 kg



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France

For product information,
call 33 (0) 3 90 221 080, or
e-mail: viking@viking-europe.com

E models are CE-certified; E model gas products have burners with automatic reignition like U.S. products.

D models are CE-certified gas products manufactured with a thermocouple valve, which will cut off the gas supply if the flame goes out.

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Specifications subject to change without notice.

Not all models available for sale in all markets.

Viking products are available throughout Europe.

Please do not prepare installation from brochure data only.
See installation instructions for important clearance/installation information.



Revised frequently. Please make sure you have the latest edition.