



BUILT-IN SURFACE COOKING AND BUILT-IN OVENS



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When creating a dream kitchen, there's one universal truth: no one dreams alike. Fortunately, our built-in rangetops and cooktops offer the versatility of being placed exactly where you envision them. Plus, unchained from a particular oven, they can be mixed and matched to your heart's content.

There are even plenty of design options. Which means they work with just about any kitchen motif. The built-in surface cooking appliances open up possibilities. And your dreams.



7 Series gas rangetops



Viking Professional 7 Series Rangetops adapt surface burners used on the Commercial product line with tried and true robust features from the Viking Professional product line, to create a restaurant-quality rangetop that delivers power and precision for your home. Now you can make dinner for your family instead of reservations.

Commercial-type cooking power

- **EXCLUSIVE Viking Elevation Burners™** with brass flame ports boast 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTUs and one 8,000 BTU burner across the rear
- **EXCLUSIVE VariSimmer™ Setting** on ALL burners provides gentle, even simmering at precisely low cooking temperatures
- Three burner sizes efficiently deliver heat to any size cookware
- **EXCLUSIVE SureSpark™ Ignition System**, ensures automatic ignition/re-ignition, should the burners extinguish at any time while cooking



ViChrome™ Griddle (Select Models)

- PATENT-PENDING thermostatically controlled chrome griddle heats evenly to provide consistent cooking across the entire surface and can be easily removed and carried to the sink for easy cleaning
- Inspired by the Viking Commercial plancha, the 7 Series griddle features the PATENT-PENDING Grease Management System™ that strategically directs excess grease into an easily-removable capture trough for quick and easy cleanup
- PATENT-PENDING StayCool™ Trough Handle is designed to resist heat from the griddle so the trough can be easily removed and hot grease discarded

Easy operation and cleanup

- SoftLit™ LED Lights accent the control panel and illuminate knobs
- **EXCLUSIVE** seamless, heavy gauge porcelain burner pan with elevated flame ports prevent spillovers from baking on, making cleanup easy
- Continuous grate design allows easy movement of pots and pans from burner to burner
- Grates, burner caps, knobs, griddle and accessories can be easily removed and carried to a sink for cleaning



VGRT736-6B
Gas 36" wide
Sealed Burner Rangetop



VGRT736-4G
Gas 36" wide
Sealed Burner Rangetop



VGRT748-8B
Gas 48" wide
Sealed Burner Rangetop



VGRT748-6G
Gas 48" wide
Sealed Burner Rangetop



ViChrome™ Griddle allows you to interchange easily and safely. With our StayCool™ Trough Handle.



5 Series gas rangetops



Viking Professional gas rangetops fit even more performance into your countertops. The VariSimmer-to-High™ Pro Sealed Burner System combines the ultimate in power and cleanability. And heavy-duty metal knobs keep everything under precise control. Select models also feature a TruPower Plus™ 18,500 BTU burner to conquer even the mightiest stock pots.

Commercial-type cooking power

- **Exclusive** – VariSimmer-to-High Pro Sealed Burner System
- Front right burner equipped with TruPower Plus 18,500 BTU burner on select models
- Burners equipped with 15,000 BTUs
- **Exclusive** – VariSimmer setting for all burners
- **Exclusive** – All burners equipped with SureSpark™ Ignition System for consistent and reliable ignition
- Automatic re-ignition; surface burners light at any position on the knob and re-light if extinguished, even on lowest setting
- Heavy-duty metal knobs with stainless steel finish shipped standard
- Island trim ships standard with each rangetop and already attached

Easy operation and cleanup

- **Exclusive** – One-piece tooled and porcelainized cooking surface for easy cleanup
- Burner caps are easily removable for quick cleaning
- Heavy-duty, porcelainized, cast-iron removable surface grates provide continuous front-to-rear, left-to-right surface for easy movement of large pots

- One-piece control panel assembly easily removes for convenient front access

Griddle/Simmer Plate – 12" wide (Select Models)

- Commercial-grade, machined steel construction with blanchard finish to retain cooking oils for stick-resistant cooking
- Thermostatically controlled for precise temperatures
- Cast aluminum grease trough holds 2 1/2 cups of liquid and can be easily removed from the front of the griddle for cleaning

Char-Grill – 12" wide (Select Models)

- Automatic electric spark ignition/re-ignition
- Porcelainized, cast-iron one piece grate
- Porcelainized flavor generator-plates catch drippings and circulate smoke around food for outdoor-grilled flavor
- **Exclusive** – Two-piece porcelainized drip pan can hold three quarts of liquid
- Drip tray located beneath the burner catches any possible drippings not caught in the drip pan and is easily removable for cleaning



VGRT536 – Gas 36" wide sealed burner rangetop



VGRT530 Gas 30" Wide Sealed Burner Rangetop



VGRT536 Gas 36" Wide Sealed Burner Rangetops



VGRT548 Gas 48" Wide Sealed Burner Rangetops



The exclusive one-piece cooking surface features raised edges to completely contain spills.



Gas cooktops



Designed to fit virtually any existing cutout, Viking Professional Gas Cooktops offer a hassle-free kitchen upgrade with superior cooking power. These surface units strategically deliver all the power you could want from your cooktop, giving you the freedom to not only cook whatever you like, but however you like.

Commercial-type cooking power

- Highest combined BTU rating in the industry, featuring sealed burners with brass burner rings in a wide variety of sizes
- Powerful 18,000 BTU burner delivers commercial power for high heat sautéing, rapid boiling and quick recovery
- Simmer settings on all burners allows low BTU output for heating delicate sauces
- **EXCLUSIVE SureSpark™ Ignition System** ensures automatic ignition/re-ignition, should flame extinguish at any time while cooking
- Gas 30" wide cooktop
 - Left front – 18,000 BTU high
 - Left rear – 12,000 BTU high
 - Center – 12,000 BTU high
 - Right front – 6,000 BTU high
 - Right rear – 8,000 BTU high
- Gas 36" wide cooktop
 - Left front – 18,000 BTU high
 - Left rear – 10,000 BTU high
 - Center/ Center front – 12,000 BTU high
 - Center rear – 12,000 BTU high
 - Right front – 6,000 BTU high
 - Right rear – 8,000 BTU high

Easy maintenance and cleanup

- Permanently sealed burners prevent spills from entering burner box
- Deep, seamless recessed burner pan retains liquid spills
- Updated beveled edge design provides sleek styling and easy cleaning
- Durable laser-etched graphics withstand the rigors of regular cleaning
- Removable knobs, grates, and burner ports/caps make cleanup easy

Safe-Easy operation

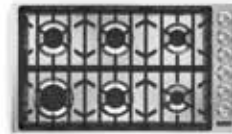
- Child proof, push-to-turn metal knobs for safe use
- Automatic electric spark ignition means no standing pilot to re-light, waste energy or add extra heat to the kitchen
- **EXCLUSIVE ScratchSafe™ Grate Design** provides ultimate protection from scratches and ensures proper placement of the heavy-duty, porcelain-coated cast iron grates

Replaces most ordinary cooktops

- Overall burner box dimensions designed to fit virtually all 30" and 36" wide cooktop cutouts
- Only "countertop cutout" six-burner cooktop available in 36" width



VG530-5B Gas
30" Wide Cooktop



VG536-6B Gas
36" Wide Cooktop



Electric cooktops



Viking Professional Electric Cooktops provide commercial power and professional performance exactly where you need it. With surface elements that reach full power in three seconds, a triple element to accommodate a variety of cookware sizes, and a bridge element to create one continuous cooking surface – this electric cooktop delivers the ultimate in performance.

Commercial-type cooking power

- QuickCook™ Surface Infrared Elements with ribbon technology reach full power in three seconds and provide fast cooking with nearly all cookware
- Up to 10 cooking zones including a 12" 3,200 watt triple element provide space and power options for most cookware
- Bridge element connects front and rear elements to create a continuous heated surface for oversized cookware or optional griddle accessory
- Infrared energy transfer provides fast cooking, regardless of type of cookware used
- Electric 30" wide cooktop
 - Left front (triple element) – 12" 3,200-watt element
 - Left rear – 6 1/2", 1,200-watt element
 - Bridge – 800 watt
 - Right front – 8 1/2", 1,800-watt element
 - Right rear – 8 1/2", 1,800-watt element

▪ Electric 36" wide cooktop

- Left front (triple element) – 12", 3,200-watt element
- Left rear – 6 1/2", 1,200-watt element
- Center front – 8 1/2", 1,800-watt element
- Bridge – 800-watt
- Center rear – 8 1/2", 1,800-watt element
- Right front – 6 1/2", 1,200-watt element
- Right rear (dual element) – 8 1/2", 2,000-watt element

Easy maintenance and cleanup

- Updated beveled edge design provides sleek styling and easy cleaning
- Durable, wear-resistant glass ceramic surface and laser-etched graphics withstand the rigors of regular cleaning
- Removable knobs for quick, simple cleaning

Safe-Easy operation

- Child proof, push-to-turn metal knobs for safe use
- Element lights indicate hot surfaces and active elements
- Overall/burner box dimensions designed to fit the majority of similarly sized cooktop cutouts



VEC5304B - Electric 30" wide cooktop



Different-sized elements make it possible to stir-fry broccoli while simmering soup.



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VEC530-4B Electric
30" Wide Cooktop



VEC536-68 Electric
36" Wide Cooktop



Induction cooktops



Amaze your guests before the first course is even served. Induction cooking creates heat with magnetic power. MagneQuick™ induction power generators create a magnetic field, which reacts with iron in the base of the cookware – instantly transforming the pot or pan into a very powerful and highly responsive heat source. The energy transfer stops just as quickly when the cookware is removed – leaving the cooktop surface cool to the touch almost immediately.

Commercial-type cooking power

- MagneQuick induction power generators utilize magnetic energy for superior power, responsiveness, and efficiency
- Induction 30" wide cooktop
 - Left front – 8", 3,700-watt boost/2,300-watt element
 - Left rear – 6", 1,400-watt element
 - Right front – 7", 1,850-watt element
 - Right rear – 7", 1,850-watt element

- Induction 36" wide cooktop
 - Left front – 8", 3,700-watt boost/2,300-watt element
 - Left rear – 6", 1,400-watt element
 - Center front – 7", 1,850-watt element
 - Center rear – 7", 1,850-watt element
 - Right front – 6", 1,400-watt element
 - Right rear – 8", 3,300-watt boost/2,300-watt element

Easy operation and cleanup

- Strong, wear-resistant glass ceramic surface with stainless steel frame/control panel
- Metal knobs with childproof, push-to-turn safety feature



VICU266 – Induction
36" wide cooktop



Most high-end stainless steel, cast iron, and enamel cookware is compatible with induction. To be sure, test yours with a magnet. If it sticks, you're cooking.



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VICU206-48 Induction
30" Wide Cooktop



VICU266-68 Induction
36" Wide Cooktop

The energy transfer stops quickly when the cookware is removed – leaving the cooktop surface cool to the touch almost immediately.



Just as every gathering takes on a personality all its own, so does every Viking kitchen. This is especially the case with our built-in oven products. They are designed to slip seamlessly into any cabinet, any place. As a result, cooking appliances fit perfectly just where you imagined.

On top of that, they come in many design options. For every grand scheme, there's the perfect oven scheme. No more cookie-cutter kitchens for you.



Select and Premiere electric ovens



Viking introduced professional performance to the home nearly 20 years ago. And now the new Ultra-Premium line of Viking built-in electric ovens takes culinary performance to a new pinnacle. With the largest oven cavity, best convection system, and improved performance, these ovens raise the benchmark for ultra-premium kitchens.

Features on Select and Premiere models

- Largest oven cavity in the industry makes room for all your cooking needs
- Patented Vari-Speed Dual Flow Convection System™ has the largest fan in the industry; the 8 1/2" two-speed fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10-pass dual bake element makes the oven cavity easy to clean while providing precise temperatures
- Rapid Ready™ preheat provides one of the fastest preheat times, so your oven is ready to begin cooking when you are
- Each oven has six porcelain-coated rack positions and comes standard with three oven racks
 - Select models have one TruGlide™ full extension oven rack in each oven (upper oven of double oven)
 - Premiere models have two TruGlide racks in each single oven and three in the double oven (two in upper oven)
- Halogen lighting makes it easy to see inside
- 10-pass broiler with heat reflector directs heat directly into the food for quicker results
- High-performance cooking modes include TruConvec™ convection cooking, convection roast, convection bake, convection broil, conventional bake, and three-level conventional broil (convection features in top oven only of double ovens)
- Set the oven to begin cooking up to 24 hours later and shut off when cooking time is complete with the Timed Bake feature
- Self-clean feature on all ovens

- Heavy-duty broiler pan and tray provide better broiling performance
- All models are Star-K certified
- Shipped standard with heavy-duty metal knobs with stainless steel finish

Additional features on Premiere models

- Extra-large Gourmet-Glo™ glass-enclosed infrared broiler provides superior broiling performance and maximum coverage
- Meat probe offers perfect baking/roasting of fine meats (top oven only of double ovens)
- Double ovens have high-performance convection modes in both ovens
- Two additional halogen lights offer better visibility
- Heavy-duty broiler pan and tray with additional rack provide more roasting and broiling options

Installation option

- All ovens can be installed flush to the cabinet with Flush Mount Installation Kit accessory

Additional accessories

- TruGlide full extension oven racks
- Black knob kits
- White knob kits
- Broiler pan with tray



VEDO5302 – Electric 30" wide
Premiere double oven



The spacious 4.7 cu. ft. oven cavity of the 30" wide model is the largest in the industry (Premiere oven interior shown).



VESO1302
Select Electric
30" Wide
Single Oven



VESO5272/VESO5302
Premiere Electric
27" & 30" Wide
Single Ovens



VESO5302T
Touch Control Premiere
Electric 30" Wide
Single Oven



TruGlide racks easily extend and hold heavy items on any rack level with the help of roller-bearing glides.



VEDO1302
Select Electric
30" Wide
Double Oven



VEDO5272/VEDO5302
Premiere Electric
27" & 30" Wide
Double Ovens



VEDO5302T
Touch Control Premiere
Electric 30" Wide
Double Oven

French-Door electric double oven



The Viking Professional French-Door Oven introduces total convenience and the same superior power and performance as other Viking Professional ovens. Side swing doors turn this traditional oven into a modern amenity, putting accessibility to your dish within arm's reach.

Features

- Open either french-door with just one hand and the companion door conveniently opens simultaneously
- Largest oven cavity in the industry makes room for all your cooking needs
- Patented Vari-Speed Dual Flow Convection System™ has the largest fan in the industry; the 8 1/2" two-speed fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10-pass dual bake element makes the oven cavity easy to clean while providing precise temperatures
- Rapid Ready™ preheat provides one of the fastest preheat times, so your oven is ready to begin cooking when you are
- Each oven has six porcelain-coated rack positions and comes standard with three oven racks including two TruGlide™ Full Extension Racks in the upper oven and one TruGlide™ Full Extension Rack in the lower oven
- Halogen lighting makes it easy to see inside
- 11 high performance cooking modes for versatile performance include two-element bake, convection bake, TruConvec™ Convection Cook, convection roast, convection broil, hi broil, medium broil, low broil, convection dehydrate, convection defrost, and proof

- Set the oven to begin cooking up to 24 hours later and shut off when cooking time is complete with the Timed Bake feature
- Self-clean feature on all lower oven
- Extra-large Gourmet-Glo™ glass-enclosed infrared broiler provides superior broiling performance and maximum coverage
- Meat probe offers perfect baking/roasting of fine meats (top oven only of double ovens)
- Heavy-duty metal knobs are accented with EXCLUSIVE CoolLit™ LED Lights in signature Viking blue when unit is turned on
- Heavy-duty broiler pan and tray with additional rack provide more roasting and broiling options

Additional accessories

- TruGlide full extension oven racks
- Black knob kits
- White knob kits
- Broiler pan with tray



VDOF730
French-door
double oven



Convection baking circulates the air around the golden bread loaves as the precise heat steadily bakes them.



VDOF730
French-Door Electric
30" Wide Double Oven



Extra-large Gourmet-Glo glass-enclosed infrared broiler delivers enough power to perfectly sear the thickest porterhouse you can find.



Warming drawers



Ten guests. A five-course meal. Two hands. Viking warming drawers offer much-needed assistance for ambitious menus. Temperature settings ranging from 90 to 250 degrees F keep plates warm and soups steaming. And these warming drawers are perfect for proofing bread. The moisture selector keeps any dish perfectly fresh – whether it's crispy fried chicken or moist yeast rolls. And the largest capacity drawer available has the space to prep for several tables of your closest friends.

Professional warming features

- Temperature settings from 90 to 250 degrees F accommodate all types of food
 - Low setting is ideal for plate warming or bread proofing
 - High setting keeps soups and sauces piping hot
- Large drawer capacity
 - 27" wide model: 17 1/4" wide by 6" high by 22 3/4" deep (1.4 cubic ft.)
 - 30" wide model: 20 1/2" wide by 6" high by 22 3/4" deep (1.7 cubic ft.)
 - Entire drawer is easily removable for cleaning
- Versatile moisture-selector control regulates amount of moisture released from drawer
 - Adjustments can be made without opening the drawer and affecting the interior temperature and humidity – open vent to keep foods crisp; close vent to keep foods moist
- Shipped with two removable stainless steel low racks and removable stainless steel moisture cup
 - Low racks cover entire bottom of pan for the largest loads or remove one section for half coverage
 - Moisture cup holds water to increase interior humidity
- Powerful 425-watt heating element on 27" wide model; 450-watt element on 30" wide model
- Power "on" indicator light cycles on and off with heating element

Commercial construction and design

- Commercial-type size and styling
- Heavy-duty drawer handle and perimeter trim
- Stainless steel roller-bearing glides for smooth drawer operation
- Large, easy-to-read, commercial-type knob (hidden when door is closed)

Installation option

- All warming drawers can be installed flush to the cabinet with Flush Mount Installation Kit accessory

Additional accessory

- Pan/lid set – five heavy-gauge stainless steel commercial pans with lids
 - Two 2 1/2" deep by 12" long by 7" wide pans
 - Two 4" deep by 12" long by 7" wide pans
 - One 4" deep by 12" long by 10 1/2" wide pan

Outdoor models also available – please reference our Outdoor Products brochure for details.



VEWD530 – 30" wide warming drawer in Stone Gray



The warming drawer protects four plates of food from the elements and warms them for up to two hours.



Microwave oven



The Viking Professional microwave combines an array of ultra-premium features into one ultra-convenient unit. A wide range of power levels provides the versatility to cook virtually any dish. Multiple presets make it easy to cook common fare with the push of a button. The Preset Recipe feature even prompts you through multiple prep steps.

Professional features

- 13 Sensor settings – adjustable cooking times and power levels for a variety of food and quantities
- Breakfast and Lunch options for cooking and reheating popular food items
- 15-minute Dinners and Preset Recipes offer five recipes with easy-to-follow steps
- Add-A-Minute adds a minute of extra cooking time with the touch of a button
- Warm/Hold feature keeps food warm for up to 30 minutes
- Child Lock safety feature locks the control panel to prevent unwanted operation

Spacious oven cavity

- 2.0 cubic ft. (56.6 liters) oven capacity
- 16" (40.6 cm) diameter turntable
- Interior light

Installation options

- Place on countertop or install as a built-in using the optional trim kit accessory
- Built-in trim kits designed to match corresponding ovens and warming drawers (sold separately)
 - Available in 27", 30", and 36" widths
- Install flush to the cabinet with Flush Mount Installation Kit accessory (for use with all built-in trim kits)



VMOS201 – Microwave with 27" wide trim kit



VMOS201 Microwave with 27" Wide Trim Kit



VMOS201 Microwave with 30" Wide Trim Kit



VMOS201 Microwave with 36" Wide Trim Kit



Spacious oven capacity allows you to cook for any size crowd.



VMOS201 Microwave with 27" Wide Flush-Mount Trim Kit



VMOS201 Microwave with 30" Wide Flush-Mount Trim Kit



VMOS201 Microwave with 36" Wide Flush-Mount Trim Kit

Convection microwave oven



Even your grandmother would cook with the Viking convection microwave. Well, that may be a bit presumptuous. But she certainly wouldn't chide you for cooking with it. It even preheats. Four convection settings – plus manual control option – perfectly brown the outside of food with convection heat, while microwave energy quickly cooks the interior. The concept opens up so many new possibilities, we even included a special convection microwave cookbook.

Professional features

- Instant sensor settings for cooking, reheating foods, and popping popcorn
- Four convection settings: ConvecBroil, ConvecRoast, ConvecBake, and a manual convection setting option
- Low Mix Bake and High Mix Roast settings use convection heat to seal and brown outside of foods, and microwave energy to cook interior
- Add-A-Minute allows a minute of extra cooking time to be added with the touch of a button
- Child Lock safety feature locks control panel to prevent unwanted operation
- Convection microwave cookbook comes standard with unit

Spacious oven cavity

- 1.5 cubic ft. (42.5 liters) oven capacity
- 15 3/8" (38.1 cm) diameter turntable
- Interior light

Installation options

- Place on countertop or install as a built-in using the optional trim kit accessory
 - Built-in trim kits designed to match corresponding ovens and warming drawers (sold separately)
 - Available in 27", 30", and 36" widths
 - Install flush to the cabinet with Flush Mount Installation Kit accessory (for use with all built-in trim kits)



VMOC206 – Convection microwave with 30" wide trim kit



VMOC206 Convection Microwave with 27" Wide Trim Kit



VMOC206 Convection Microwave with 30" Wide Trim Kit



VMOC206 Convection Microwave with 36" Wide Trim Kit



These microwaves are so smart, it's like having a computerized chef prepare your meals.



VMOC206 Convection Microwave with 27" Wide Flush-Mount Trim Kit



VMOC206 Convection Microwave with 30" Wide Flush-Mount Trim Kit



VMOC206 Convection Microwave with 36" Wide Flush-Mount Trim Kit

Undercounter DrawerMicro™ oven



It's amazing how much more convenient a microwave can get when you put it underneath the counter. The slim design of the DrawerMicro oven maximizes kitchen space, while its automatic drawer-style access capitalizes on the 1.0 cubic foot capacity to a surprising – and easy – effect.

Professional features

- Opens and closes with the touch of a button
- 11 preset power levels
- Eight preset sensor cook options
- Sensor popcorn/sensor reheat – pop popcorn and reheat foods without calculating times
- Sensor defrost function
- Add-A-Minute allows a minute of extra cooking time to be added with the touch of a button
- Warm/Hold feature allows food to be kept warm for up to 30 minutes
- Child Lock safety feature locks the control panel to prevent unwanted operation

Functional oven cavity

- 1.0 cubic ft. (28.3 liters) oven capacity
- Maximum functionality in minimal space
- Interior light

Installation options

- Place underneath countertop or under any electric wall oven
- Built-in trim kit not required



VMOD241 – 24" wide
undercounter DrawerMicro oven



Child lock feature restricts unauthorized chefs.



VMOD241
24" Wide
DrawerMicro Oven



Preset sensor cook options eliminate guesswork.



Convection microwave hood



The Professional convection microwave hood offers the convenience of a microwave and hood all in one. The convection microwave delivers real convection cooking and the built-in ventilation system clears the air while keeping odors at bay.

Professional features

- Instant sensor settings for cooking, reheating foods, and popping popcorn
- Four convection settings: ConvecBroil, ConvecRoast, ConvecBake, and a manual convection setting option
- Low Mix Bake and High Mix Roast settings offer use of convection heat to seal and brown outside of foods while using microwave energy to ensure the interior is cooked
- Add-A-Minute allows a minute of extra cooking time to be added with the touch of a button
- Child Lock safety feature locks the control panel to prevent unwanted operation
- Convection microwave cookbook comes standard with unit
- Built-in exhaust system
 - 300 CFM
 - Unit shipped assembled to recirculate; may also be vented out the rear or vertically

Spacious oven cavity

- 1.1 cubic ft. (31.2 liters) oven capacity
- 13" (33.0 cm) diameter turntable
- Interior light

Installation option

- For use with Viking 24" or 30" wide non-grill cooking products



VMOR205 – 30" wide convection microwave hood



VMOR205
30" Wide
Convection Microwave Hood



Warm/Hold feature keeps food fresh for late arrivals.



Combi-Steam/Convect™ oven

This little dynamo combines three cooking methods in one handy package: steam, convection, and microwave. Steam cooking is not only the healthiest and easiest way to cook fresh vegetables, when combined with convection it works wonders for breads and pastries – light and fluffy with crisp crusts. Steam also keeps meats and fish moist, cooking them to tender perfection.

Professional features

- 4 ovens in 1 – a unique combination of the healthiest ways to cook, all in one oven
 - Steam function – Extremely healthy method of cooking, reducing fat and salt while preserving nutrients
 - Steam Convection function – Combination of steam and convection browns foods while retaining moisture and flavor
 - Convection function – Works as a second oven providing excellent baking results
 - Microwave function – Provides the speed and convenience of conventional microwave

- Cookbook provides healthy recipes, cooking tips, and nutritional information to encourage healthier cooking and eating
- LCD display and automatic settings assure excellent results
- Select the best cooking method using the 43 automatic settings
- Cook a wide variety of foods without compromising taste
- Six balanced meal settings are cooked in 25 minutes or less
- Instant sensor settings for cooking, reheating foods, and popping popcorn
- Add-A-Minute adds one minute of extra cooking time with the touch of a button
- Child safety feature locks the control panel to prevent unwanted operation

Installation options

- Place on the countertop or install as a built-in unit using the optional trim kit accessory
- Built-in trim kit designed to match corresponding oven and warming drawer (sold separately)
 - Available in 30" width



VCSO210 – Combi-Steam/
Convect oven with 30" wide trim kit



VCSO210
Combi-Steam/Convect Oven
with 30" Wide Trim Kit



Accessories

Cooking accessories – rangetops and cooktops

- Wok grate (CWGT – 5 Series rangetops)
 - Porcelain/cast-iron grate to use in place of surface grate
- Wok ring (WRGVGC – gas cooktops)
 - Porcelain coated; fits securely on standard surface grate
- Portable griddle
 - SB-PGD – 5 Series rangetops
 - PGDVGC – gas cooktops
 - PGDVEC – electric cooktops
 - Cast-aluminum, non-stick; fits over standard surface grates
- Reversible portable grill/griddle (PQG-VGR – 7 Series rangetops)
- Bamboo cover (CBC12QB – 5 Series rangetops)
 - Fits over standard surface grates and 12" wide grill grate
- Bamboo cutting board (CBC12G – 5 Series rangetops)
 - Fits 12" wide griddle
- Stainless steel cover (CSC12U) – 5 Series rangetops
 - 12" wide griddle or grill cover
 - Fits over griddle/simmer plate or over standard grill grates
 - Grill cover can be used over surface burners to prevent splatters when grilling
- Griddle cleaning kit (GCK)
 - Fast and easy commercial-grade cleaning system
 - Contains enough for 25+ cleanings
 - For use on steel griddles only
 - Kit includes: 32 oz. quick clean griddle cleaner, one pad holder, one pack of 10 griddle polishing pads, one squeegee, and cleaning instruction sheet
- Black knob kits
 - For use on all 5 Series Professional rangetops

- White knob kits
 - For use on all 5 Series Professional rangetops

Installation accessories – rangetop

- 7 Series Rangetop
 - Stainless steel backguard - 10" high (BG10736, BG10748)
 - Stainless steel high shelf (HS24736, HS24748)
 - Stainless steel island trim (P736T11, P748T11)
- 5 Series Rangetop
 - Stainless steel backguard - 8" high (P30BG8, P36BG8, P48BG8)
 - Stainless steel high shelf (B30HS24, B36HS24, B48HS24)
 - Stainless steel island trim (P30TII, P36TII, P48TII)
 - Stainless steel countertop side trim (P24CST)

Cooking accessories – built-in ovens

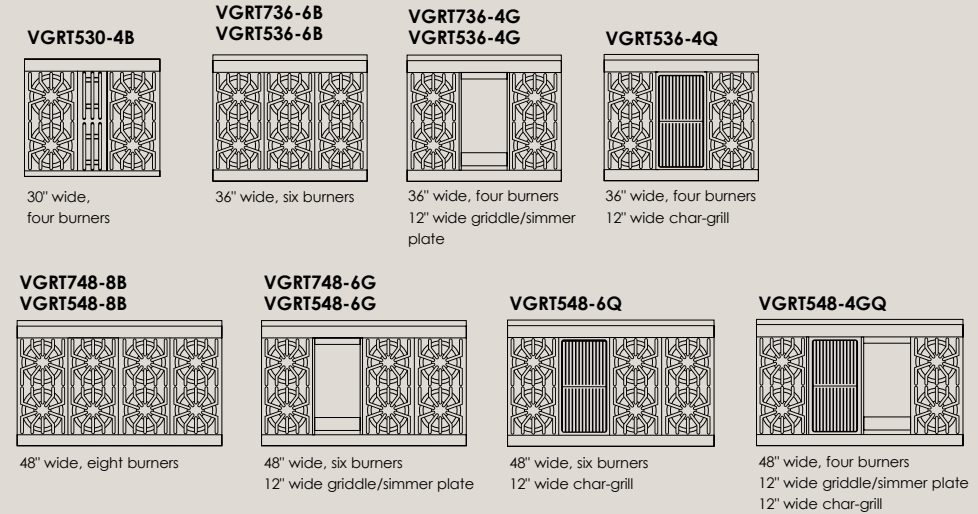
- Black knob kits
- White knob kits
- TruGlide Racks
 - TESO27 - TruGlide Rack for 27" ovens
 - TESO301 - TruGlide Rack for 30" ovens

Cooking accessories – warming drawers

- Pan/Lid Set
- White knob kits
- TruGlide Racks
 - Five commercial pans with lids

Accessories are available separately to enhance professional performance and appearance. A backguard, high-shelf, or island trim must be used for all rangetop and wok/cooker installations.

Gas rangetop configurations



Wok Grate



Wok Ring



Portable Griddle



7 Series Grill/Griddle



Bamboo Cover



Bamboo Cutting Board



Stainless Steel Cover



Griddle Cleaning Kit

Design integrity

Consistency in both performance and design should be a major consideration when building or remodeling a home. With the complete Viking indoor or outdoor kitchen, every single product works together in form and function with the same level of excellence. It's something Viking calls Design Integrity™.

Viking is the only company that offers complete ultra-premium kitchens – so Viking is also the only company that can offer truly consistent design, while delivering the quality and performance that makes Viking the true market leader. Across all product categories, the knobs, handles, bezels, curves, angles, and lines all follow the same design cues – even the grain of stainless is the same from product to product. This enables the designer to create a perfectly harmonious kitchen.

You wouldn't install mismatched cabinets and drawers or countertops. Yet design differences are even more dramatic between multiple appliance manufacturers. Traditional or contemporary. Stainless or color finish. No matter the look you're going for, no one can match the Viking kitchen and Viking Design Integrity.

Exclusive finishes

Built-in surface cooking products

- Ranges are available in Stainless Steel (SS) with stainless steel knobs
- Gas cooktops are available in Stainless Steel (SS)
- Electric and induction cooktops are available in Stainless Steel/Black (SB), featuring black glass and stainless steel knobs

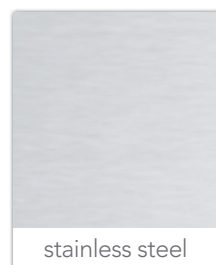
Built-in oven products

- Premiere ovens, French-door ovens, and warming drawers are available in Stainless Steel (SS), Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cinnamon (CN), Cobalt Blue (CB), Dijon (DJ), Graphite Gray (GG), Stone Gray (SG), Viking Blue (VB), and Wasabi (WS)
- Select ovens and conventional and convection microwaves are available in Stainless Steel (SS), Black (BK), and White (WH)
- Convection microwave hood, undercounter DrawerMicro oven, and Combi-Steam/Convection oven are available in Stainless Steel (SS) only
- Microwave and Combi-Steam/Convection oven trim kits are available in Stainless Steel (SS) only

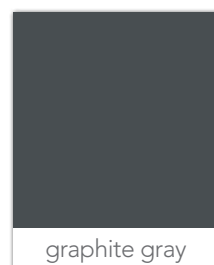
Warranty highlights



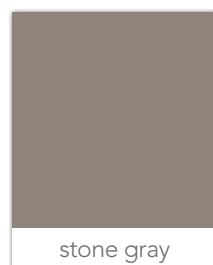
- Three-year full – complete product
- Ninety-day full – cosmetic parts such as glass, painted items, and decorative items
- Lifetime limited – stainless steel exterior
- Lifetime limited – rust-through on all stainless steel components
- Ten-year limited – porcelain oven(s) and porcelain inner door panel(s)
- Five-year limited – surface burners, griddle tubular burner(s), grill tubular burner, and electric element components, oven tubular and infrared burners, and electric elements
- Ninety-day No Quibble Guarantee – We will repair or replace your product within the first 90 days of purchase in the unlikely event of a manufacturing defect



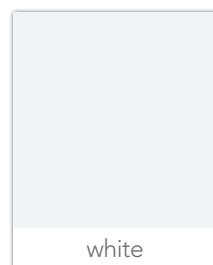
stainless steel



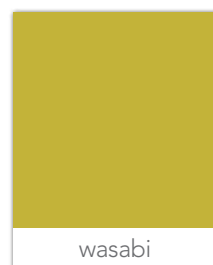
graphite gray



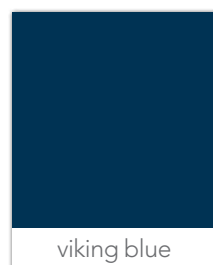
stone gray



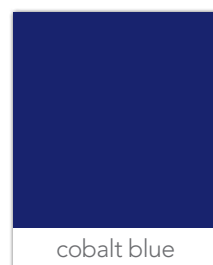
white



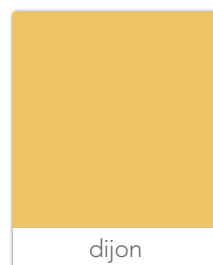
wasabi



viking blue



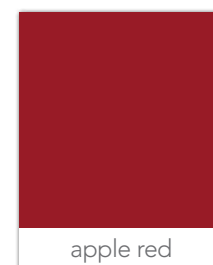
cobalt blue



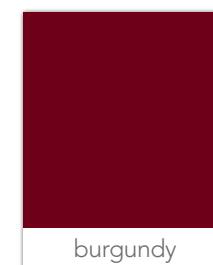
dijon



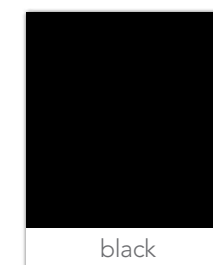
cinnamon



apple red



burgundy



black

Basic specifications – 5 Series gas rangetops

Description	GAS 30", 36", AND 48"		WIDE SEALED BURNER RANGETOPS
	VGRT530	VGRT536	VGRT548
Overall Width	29 7/8" (75.9 cm)	35 7/8" (91.1 cm)	47 7/8" (121.6 cm)
Overall Height from Bottom	To top of burner grate – 9 1/4" (23.5 cm); to top of island trim – 9 1/8" (23.2 cm); to top of 8" h. backguard – 16 1/8" (41.0 cm); to top of high-shelf – 31 5/8" (80.3 cm)		
Overall Depth from Rear	To end of side panel – 24 5/16" (61.8 cm); to end of landing ledge – 28 1/16" (71.3 cm); to end of knobs – 28 9/16" (72.6 cm)		
Cutout Width	30" (76.2 cm)	36" (91.4 cm)	48" (121.9 cm)
Cutout Height	7 5/8" (19.4 cm); top of side trim should be 3/8" (1.0 cm) above countertop		
Cutout Depth	24" (61.0 cm) minimum; 25 3/4" (65.4 cm) maximum		
Gas Requirements	Accepts standard residential 1/2" (1.3 cm) ID gas service line. Order either natural gas or LP propane; to field convert from natural to LP propane, order optional LP conversion kit.		
Electrical Requirements	120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product		
Maximum Amp Usage	.5 amps		
Surface Burner Rating	Standard burners (each): 15,000 BTU NAT. (4.4 kW)/13,500 BTU LP (4.0 kW) TruPower Plus™ (front right) burner: 18,500 BTU NAT. (5.4 kW)/16,600 BTU LP (4.9 kW)		
Griddle Burner Rating	-	15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)	6G and 4GQ – 15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP) 4G – Two at 15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)
Grill Burner Rating	-	18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 kW LP)	
Approximate Shipping Weight	125 lb. (56.7 kg)	6B – 150 lb. (67.5 kg) 4G – 160 lb. (72.0 kg) 4Q – 155 lb. (69.8 kg)	6G – 203 lb. (91.4 kg) 6Q – 193 lb. (89.1 kg) 4GQ – 200 lb. (90.7 kg) 8B – 200 lb. (90.7 kg)

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

Basic specifications – 7 Series gas rangetops

7 SERIES GAS 36" AND 48" RANGETOPS		
Description	VGRT736	VGRT748
Overall width	35-7/8" (91.1 cm)	47-7/8" (121.6 cm)
Overall height	To top of burner grate – 8 3/4" (22.2 cm) To top of island trim – 9" (22.9 cm)	
Gas manifold pressure	Natural 5.0" W.C.P./ Liquid Propane L/P 10.0" W.C.P.	
Surface burner rating Natural gas/LP	Front: (3) 23,000 BTU (6.7 kW) / 20,000 BTU (5.8 kW) Rear: (2) 15,000 BTU (4.4 kW) / 13,500 BTU (4.0 kW) (1) 8,000 BTU (2.3 kW) / 8,000 BTU (2.3 kW)	Front: (4) 23,000 BTU (6.7 kW) / 20,000 BTU (5.8 kW) Rear: (3) 15,000 BTU (4.4 kW) / 13,500 BTU (4.0 kW) (1) 8,000 BTU (2.3 kW) / 8,000 BTU (2.3 kW)
Approximate shipping weight	150 lbs. (67.5 kg)	200 lbs. (90.7 kg)
Overall depth from rear*	To end of side panel – 25-1/4" (64.1 cm) To end of knobs – 30" (76.2 cm) *Add 3/4" (1.9 cm) to overall depth for models installed against a combustible wall.	
Additions to Base Height	To top of backguard – add 10" (25.4 cm) To top of high shelf – add 23-1/2" (59.7 cm)	
Gas requirements	Shipped Natural or LP/Propane, accepts standard residential 1/2" (1.3 cm) ID gas service line. Unit is field convertible with proper conversion kit	Shipped Natural or LP/Propane, accepts standard residential 3/4" (1.9 cm) ID gas service line. Unit is field convertible with proper conversion kit
Electrical requirements	120VAC/60 Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to unit	
Maximum amp usage	0.5 amps	

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Basic specifications – Gas cooktops

GAS 30" AND 36" WIDE COOKTOPS		
Description	VGC5305B	VGC5366B
Overall width	30-3/4" (78.1 cm)	36-3/4" (93.3 cm)
Overall height from bottom to top of grate	5" (12.7 cm)	
Overall depth from rear	21" (53.3 cm)	
Cutout width	28" (71.1 cm) minimum to 29-1/8" (74.0 cm) maximum	34" (86.4 cm) minimum to 35-1/8" (89.2 cm) maximum
Cutout height	2-3/4" (7.0 cm)	
Cutout depth	19-1/8" (48.6 cm) minimum to 19-3/4" (50.2 cm) maximum	
Gas requirements	Shipped Natural or LP/Propane, field convert with conversion kit (sold separately); accepts standard residential 1/2" (1.3 cm) ID gas service line	
Electrical requirements	120 V 60 Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product	
Maximum amp usage	1.0 amps	
Surface burner rating Left front Left rear Center / Center front Center rear Right front Right rear	18,000 Nat./16,500 LP (BTU) (5.4 Nat./4.9 LP (kw)) 12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw)) 12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw)) N/A 6,000 Nat./6,000 LP (BTU) (1.8 Nat./1.8 LP (kw)) 8,000 Nat./7,000 LP (BTU) (2.4 Nat./2.1 LP (kw))	18,000 Nat./16,500 LP (BTU) (5.4 Nat./4.9 LP (kw)) 10,000 Nat./9,000 LP (BTU) (3.0 Nat./2.7 LP (kw)) 12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw)) 12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw)) 6,000 Nat./6,000 LP (BTU) (1.8 Nat./1.8 LP (kw)) 8,000 Nat./7,000 LP (BTU) (2.4 Nat./2.1 LP (kw))
Approximate shipping weight	67 lb. (30.2 kg)	80 lb. (36.0 kg)

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

Basic specifications – Electric cooktops

ELECTRIC 30" AND 36" WIDE COOKTOPS		
Description	VEC5304B	VEC5366B
Overall width	30-3/4" (78.1 cm)	36-3/4" (93.3 cm)
Overall height from bottom	4-3/4" (12.1 cm)	
To top of knobs	3-1/2" (8.9 cm)	
To top of cooking surface	2-5/8" (6.7 cm)	
To bottom edge of frame		
Overall depth from rear	21" (53.3 cm)	
Cutout width	28-1/2" (72.4 cm) minimum to 29-1/8" (74.0 cm) maximum	34-1/2" (87.6 cm) minimum to 35-1/8" (89.2 cm) maximum
Cutout depth	19-1/8" (48.6 cm) minimum to 19-3/4" (50.2 cm) maximum	
Electrical requirements	240-208/120 VAC; 50/60Hz; factory-installed 4 ft. (121.9 cm) flexible steel conduit 3-wire conduit with a No. 10 ground wire; located on the right rear corner of unit	
Maximum amp usage	240V—30.8 amps (7.4 kw) 208V—30.8 amps (6.4 kw)	240V—46.3 amps (11.1 kw) 208V—46.3 amps (9.6 kw)
Surface element rating	Right front Right rear Center front Center rear Left front Left rear Bridge	
	8.5" (21.6 cm) - 1,800 W 8.5" (21.6 cm) - 1,800 W N/A N/A 12" (30.5 cm) triple - 1,100 W/1,000 W/1,100 W 6.5" (16.5 cm) - 1,200 W 800 W	6.5" (16.5 cm) - 1,200 W 8.5" (21.6 cm) dual - 1,000 W/1,000 W 8.5" (21.6 cm) - 1,800 W 8.5" (21.6 cm) - 1,800 W 12" (30.5 cm) triple - 1,100 W/1,000 W/1,100 W 6.5" (16.5 cm) - 1,200 W 800 W
Approximate shipping weight	52 lb. (23.6 kg)	63 lb. (28.6 kg)

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

Basic specifications – Induction cooktops

Description	INDUCTION 30" AND 36" WIDE COOKTOPS	
	VICU206	VICU266
Overall Width	30 3/4" (78.1 cm)	36 3/4" (93.3 cm)
Overall Height	5 5/8" (14.3 cm)	5 5/8" (14.3 cm)
Overall Depth	21" (53.3 cm)	
Cutout Width	28 5/8" (72.2 cm) minimum 29 3/4" (75.6 cm) maximum	34 5/8" (87.9 cm) minimum 35 3/4" (90.8 cm) maximum
Cutout Depth	19 1/8" (48.5 cm) minimum 20" (50.8 cm) maximum	
Electrical Requirements	240-208/120VAC/60Hz; factory-installed 4 ft. (121.9 cm) 3-wire conduit with No. 10 ground wire.	
Maximum Amp Usage	240V – 30.8 amps 208V – 30.8 amps	240V – 46.3 amps 208V – 46.3 amps
Element Rating	Left Front: 3,700 watts boost/2,300 watts Left Rear: 1,400 watts Right Front: 1,850 watts Right Rear: 1,850 watts	Left Front: 3,700 watts boost/2,300 watts Left Rear: 1,400 watts Center Front/Rear: 1,850 watts Right Front: 1,400 watts Right Rear: 3,300 watts boost/2,300 watts
Approximate Shipping Weight	52 lb. (23.4 kg)	63 lb. (28.4 kg)

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

Basic specifications – Electric ovens

Description	ELECTRIC 27", 30", AND 36" WIDE SINGLE AND DOUBLE OVENS				
	VESO5272	VESO1302/VESO5302(T)	VEDO5272	VEDO1302/VEDO5302(T)	VDOF730
Overall Width	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)	29-1/2" (74.9 cm)
Overall Height	29 1/2" (74.9 cm)		51 7/8" (131.7 cm)		51-7/8" (131.7 cm)
Overall Depth from Rear	To edge of door – 25 3/4" (65.4 cm) With door open – 46" (116.8 cm)		To edge of door – 25 3/4" (65.4 cm) With door open – 46" (116.8 cm)		to edge of door— 25-3/4" (65.4 cm) with door open— 39-1/2" (100.3 cm)
Cutout Width	Standard – 25 1/2" (64.8 cm) Flush mount – 26 15/16" (68.4 cm)	Standard – 28 1/2" (72.4 cm) Flush mount – 29 15/16" (76.0 cm)	Standard – 25 1/2" (64.8 cm) Flush mount – 26 15/16" (68.4 cm)	Standard – 28 1/2" (72.4 cm) Flush mount – 29 15/16" (76.0 cm)	28-1/2" (72.4 cm)
Cutout Height	Standard – 28 1/8" (71.4 cm) Flush mount – 30 3/8" (77.2 cm)		Standard – 50 5/8" (128.6 cm) Flush mount – 52 7/8" (134.3 cm)		50-5/8" (128.6 cm)
Cutout Depth	Standard – 24" (61.0 cm) Flush mount – 25 3/4" (65.4 cm)		Standard – 24" (61.0 cm) Flush mount – 25 3/4" (65.4 cm)		24" (60.9 cm)
Electrical Requirements	4-wire ground, 240VAC, 30-amp electrical connection. Unit equipped with No. 10 ground wire in conduit. Should be fused separately.		4-wire ground, 240VAC, 50-amp electrical connection. Unit equipped with No. 10 ground wire in conduit. Should be fused separately.		4-wire ground, 240VAC, 50 amp electrical connection Unit is equipped with No. 10 ground wire in conduit Should be fused separately
Maximum Amp Usage	240VAC – 24.0 amps 208VAC – 20.8 amps		240VAC – 40.0 amps 208VAC – 34.7 amps		40.0 amps— 240 VAC 34.7 amps— 208 VAC
Interior Dimensions	Width – 22 5/16" (56.7 cm) Height – 16 1/2" (41.9 cm) Depth – 16 13/16" (42.7 cm) Three racks, six rack positions	Width – 25 5/16" (64.3 cm) Height – 16 1/2" (41.9 cm) Depth – 16 13/16" (42.7 cm) Three racks, six rack positions	Applies to each oven Width – 22 5/16" (56.7 cm) Height – 16 1/2" (41.9 cm) Depth – 16 13/16" (42.7 cm) Three racks, six rack positions	Applies to each oven Width – 25 5/16" (64.3 cm) Height – 16 1/2" (41.9 cm) Depth – 16 13/16" (42.7 cm) Three racks, six rack positions	Applies to each oven Width – 25 5/16" (64.3 cm) Height – 16 1/2" (41.9 cm) Three racks, six rack positions Upper Oven: 17-3/8" (44.1 cm) - AHAM** 19-1/2" (49.5 cm) - Overall Lower Oven: 16-13/16" (42.7 cm) - AHAM** 19-1/2" (49.5 cm) - Overall
Oven Volume	Overall oven capacity – 4.2 cu. ft. AHAM Standard* – 3.6 cu. ft.	Overall oven capacity – 4.7 cu. ft. AHAM Standard* – 4.1 cu. ft.	Upper oven Overall oven capacity – 4.2 cu. ft. AHAM Standard* – 3.6 cu. ft. Lower oven Overall oven capacity – 4.2 cu. ft. AHAM Standard* – VEDO1272 – 4.0 cu. ft. VEDO5272 – 3.6 cu. ft.	Upper oven Overall oven capacity – 4.7 cu. ft. AHAM Standard* – 4.1 cu. ft. Lower oven Overall oven capacity – 4.7 cu. ft. AHAM Standard* – VEDO1302 – 4.5 cu. ft. VEDO5302 – 4.1 cu. ft.	Upper oven Overall oven capacity – 4.7 cu. ft. AHAM Standard* – 4.2 cu. ft. Lower oven Overall oven capacity – 4.7 cu. ft. AHAM Standard* – 4.1 cu. ft.
Approximate Shipping Weight	258 lb. (117.6 kg)/273 lb. (123.8 kg)	278 lb. (126.1 kg)/293 lb. (132.9 kg)	424 lb. (192.3 kg)/449 lb. (203.7 kg)	424 lb. (192.3 kg)/449 lb. (203.7 kg)	402 lbs. (182 kg)

* The AHAM Standard for measuring oven capacity subtracts the door plug and convection baffle dimension from the total oven volume.

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

Basic specifications – Warming drawers

Description	ELECTRIC 27" AND 30" WIDE WARMING DRAWERS	
	VEWD527	VEWD530
Overall Width	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)
Overall Height	10" (25.4 cm)	
Overall Depth from Rear	27 3/4" (70.5 cm) To end of handle – 27 3/4" (70.5 cm) With drawer fully extended – 51 3/8" (130.5 cm)	
Cutout Width	25 1/4" (64.1 cm)	28 1/4" (71.8 cm)
Cutout Height	9 1/4" (23.5 cm)	
Cutout Depth	23 3/8" (59.4 cm) minimum	
Electrical Requirements	120VAC/60Hz – hard wire direct with separate 15-amp minimum 2-wire with ground circuit	
Maximum Amp Usage	425 watts – 3.6 amps	450 watts – 3.8 amps
Interior Dimensions	Width – 17 1/4" (43.8 cm) Height – 6" (15.2 cm) Depth – 22 3/4" (57.8 cm) Overall Size – 1.4 cu. ft.	Width – 20 1/2" (52.1 cm) Height – 6" (15.2 cm) Depth – 22 3/4" (57.8 cm) Overall Size – 1.7 cu. ft.
Approximate Shipping Weight	80 lb. (36 kg)	90 lb. (40.5 kg)

Basic specifications – Microwave oven

Description	MICROWAVE OVEN	27", 30", AND 36" WIDE BUILT-IN TRIM KITS		
	VMOS201	VMTK272	VMTK302	VMTK362
Overall Width	24" (60.9 cm)	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)	35 1/4" (89.5 cm)
Overall Height	13 3/8" (33.9 cm)	18 1/4" (46.3 cm)		
Overall Depth	19 1/4" (48.9 cm)	–		
Cutout Width	–	24 3/8" (61.9 cm) minimum; 24 11/16" (62.7 cm) maximum		
Cutout Height	–	16 3/4" (42.5 cm) minimum; 17" (43.2 cm) maximum		
Cutout Depth	–	20" (50.8 cm) minimum		
Electrical Requirements	120VAC/60Hz	–		
Maximum Amp Usage	1.5 kW, 13.0 amps	–		
Oven Interior Dimensions	Width – 17 3/8" (44.1 cm) Height – 10 1/2" (26.6 cm) Depth – 18 5/8" (47.3 cm) Overall Size – 2.0 cu. ft.	–		
Approximate Shipping Weight	46 lb. (20.9 kg)	14 lb. (6.5 kg)	15 lb. (6.9 kg)	18 lb. (8.2 kg)

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

Basic specifications – Convection microwave oven

Description	MICROWAVE OVEN	27", 30", AND 36" WIDE BUILT-IN TRIM KITS		
	VMOC206	VMTK277	VMTK307	VMTK367
Overall Width	24 5/8" (62.5 cm)	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)	35 1/4" (89.5 cm)
Overall Height	14 7/8" (37.7 cm)	19 13/16" (50.1 cm)		
Overall Depth	19" (48.3 cm)	–		
Cutout Width	–	25" (63.5 cm) minimum		
Cutout Height	–	18 11/16" (46.9 cm) minimum		
Cutout Depth	–	20 1/8" (51.1 cm) minimum		
Electrical Requirements	120VAC/60Hz	–		
Maximum Amp Usage	1.55 kW, 13.0 amps	–		
Oven Interior Dimensions	Width – 16 1/8" (40.9 cm) Height – 9 5/8" (24.4 cm) Depth – 16 1/8" (40.9 cm) Overall Size – 1.5 cu. ft.	–		
Approximate Shipping Weight	60 lb. (27.2 kg)	19 lb. (8.6 kg)	20 lb. (9.1 kg)	23 lb. (10.5 kg)

Basic specifications – DrawerMicro oven

Description	24" WIDE DRAWERMICRO OVEN			
	VMOD241			
Overall Width	23 7/8" (60.6 cm)			
Overall Height from Bottom	15 13/32" (39.1 cm)			
Overall Depth from Rear	26 3/16" (66.5 cm)			
Cutout Width	22 1/8" (56.2 cm)			
Cutout Height	14 13/16" (35.1 cm)			
Cutout Depth	23 1/2" (59.7 cm)			
Electrical Requirements	120VAC/60Hz			
Maximum Amp Usage	31.7 kW, 14.5 amps			
Oven Interior Dimensions	Width – 17 11/32" (44.1 cm) Height – 5 7/8" (14.9 cm) Depth – 17 1/8" (43.5 cm) Overall Size – 1.0 cu. ft.			
Approximate Shipping Weight	103 lb. (46.7 kg)			

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