

VIKING[®]

THE FIRST. STILL THE BEST.



VIKING
5/7 SERIES

INNOVATION BEGINS WITH VIKING



VIKING 5 AND 7 SERIES

These are the icons. Viking 5 Series products are the original products for the home that began a culinary revolution – transforming mere foodies into veritable chefs. Or step up to the Viking 7 Series adapted from our commercial line, which offers unrivaled power and performance for the most demanding home chef.

POWER BEGINS WITH VIKING





Models Shown
Left: VGR5486GSS
Right: VDR74828BSS

FREESTANDING RANGES

These are the icons – the style and power that introduced professional performance to the home. We've made quite a few upgrades over the years, but these are still the ranges people see when they dream of a professional kitchen. Available in a variety of sizes, fuels, and burner configurations to accommodate any kitchen... it's just a question of how big you dream.

POWER BEGINS WITH VIKING



The Viking 7 Series

A signature style. It speaks to the places you've been and the things you love. It captures the essence of who you are and what brings you joy. Every elite detail contributes to the life you are crafting—even the appliances you select for your kitchen. The Viking 7 Series kitchen is the only choice for refined palates acquainted with worldwide taste. It's a cut above. It's luxurious form backed by culinary function. Put your signature style on display and in motion.

The Epicurean Life begins with Viking.



7 SERIES GAS RANGES
36" AND 48" WIDTHS

The Viking 7 Series Gas Ranges feature 23,000 BTU Elevation™ Burners adapted from the Viking Commercial product line, combined with a fully-featured convection oven that includes a Gourmet-Glo™ Gas Infrared burner to create a restaurant-caliber range unlike any other on the residential market. VGR 36"W.models fit a full commercial-size sheet pan.



7 SERIES DUAL FUEL SELF-CLEANING RANGES
36" AND 48" WIDTHS

The Viking 7 Series Dual Fuel Ranges combine the commercial power surface burners with high performance features of the Viking electric self-clean oven for one truly superior range. Preheat optional – there is no need to preheat oven when baking certain foods in Convection Bake mode. Additional 7 Series Range features include a Gentle Close™ Door and the LED control panel lighting.

7 Series griddling options

STANDARD Reversible non-stick cast-iron grill/griddle is perfect for healthy cooking without oil. It is interchangeable with the ViChrome™ Griddle providing versatility for grilling, griddling, and defrosting. Patent-pending grease containment system strategically directs excess grease into a removable capture trough while the patent-pending StayCool™ Trough Handle resists heat from the griddle and is easily removed for cleaning.

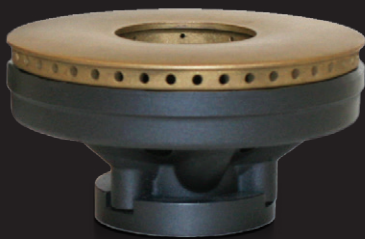
OPTIONAL ACCESSORY ViChrome™ Griddle, inspired by the Viking Commercial plancha, is thermostatically controlled and heats evenly to provide consistent cooking across the entire surface.





*Model Shown
VGR74826GSS with optional
ViChrome™ Griddle accessory*

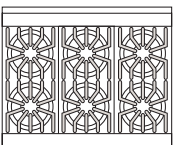
Raising the bar and the burner.



EXCLUSIVE! Viking Elevation™ Burners with brass flame ports boast 23,000 BTUs across the front of all 7 Series Range configurations for a boil up to 25% faster. Multiple 15,000 BTU burners and one 8,000 BTU burner across the rear efficiently deliver heat to any size cookware. Exclusive Vari-Simmer™ Setting on all burners provides gentle, even simmering at precisely low cooking temperatures. Each burner is elevated 2½" above the burner pan to prevent baked-on spills for easy cleaning.

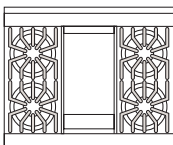
Burner configurations

VGR7362-6B
VDR7362-6B



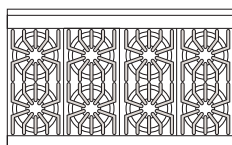
36" wide, six burners

VGR7362-4G
VDR7362-4G



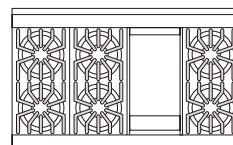
36" wide, four burners
12" wide griddle/simmer
plate

VGR7482-8B
VDR7482-8B



48" wide, eight burners

VGR7482-6G
VDR7482-6G



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

Optional accessories



ViChrome™ Griddle



Bamboo covers
and cutting boards



Wok Grate

The Viking 5 Series

Every chef knows that creating great food is a feat of magic. It's an act powerful enough to fuel our bodies and satisfy our souls. But you don't have to be professional to wield this magic. When you're serious about food, you need seriously powerful appliances. The Viking 5 Series kitchen offers a full suite of professional-grade appliances to transform your cooking experience and elevate every dish you create. You'll do more than bring great recipes to life. You'll create culinary synergy that everyone will enjoy. **The Professional Home begins with Viking.**



5 SERIES GAS RANGES

30", 36", 48", AND 60" WIDTHS

The 5 Series Gas Ranges fine-tune professional performance from the ground up. The VSH (VariSimmer™-to-High) Pro Sealed Burner System delivers precision control up to 18,500 BTUs. Inside the oven, the combination of a 30,000 BTU U-shaped Bake Burner and 1,500°F Gourmet-Glo™ Gas Infrared Broiler provides unrivaled power, and the convection system cooks gently with ProFlow™ convection heat.



5 SERIES DUAL FUEL SELF-CLEANING RANGES

30", 36", 48", AND 60" WIDTHS

The Viking 5 Series Dual Fuel Ranges combine the power of the VSH (VariSimmer-to-High) Pro Sealed Burner System with the convenience of an electric self-cleaning oven. Select models offer an 18,500 BTU front burner for the ultimate surface cooking power. In addition to the largest oven capacity on the market and up to ten cooking modes, the oven offers patented Vari-Speed Dual Flow™ Convection Cooking (which rotates the convection fan in both directions), and Rapid Ready™ Preheat System.



5 SERIES GAS OPEN BURNER RANGE

30" AND 36" WIDTHS

This is the range that sparked the culinary revolution. The Viking open burner range utilizes a restaurant caliber burner along with the combination of a 30,000 BTU U-shaped Bake Burner and 1,500°F Gourmet-Glo™ Gas Infrared Broiler providing unrivaled power. And the convection system cooks gently with ProFlow™ convection heat.



5 SERIES ELECTRIC SELF-CLEANING RANGE

30" WIDTH

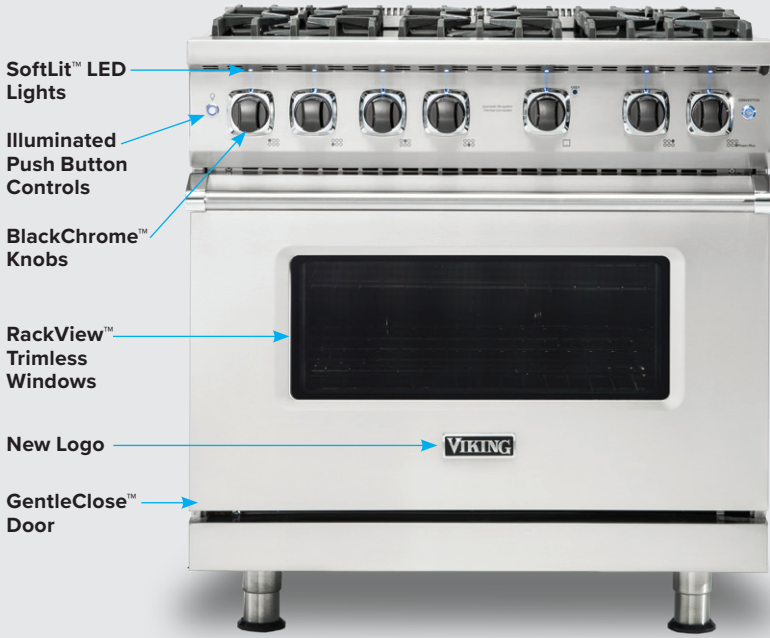
Viking offers the only Professional all-electric, commercial-type range for the home. This 5 Series Range fits into a standard 30" wide, 24" deep cutout and boasts the largest oven capacity available. Professional features include QuickCook™ Surface Elements for fast heatup, Vari-Speed Dual Flow Convection Cooking, Rapid Ready Preheat System, and an electric self-cleaning oven.



5 SERIES INDUCTION SELF-CLEANING RANGE

30" WIDTH

MagneQuick™ Induction Elements generate a magnetic field to transform your cookware into its own powerful heat source. The heat transfer is nearly instantaneous, incredibly precise, and over 90% efficient. Underneath, you get the largest electric convection oven on the market, and it's filled with ultra-premium features like the Vari-Speed Dual Flow Convection Cooking and Rapid Ready Preheat System.



SoftLit™ LED Lights

Illuminated Push Button Controls

BlackChrome™ Knobs

RackView™ Trimless Windows

New Logo

GentleClose™ Door

SoftLit™ LED Lights shine down onto knobs providing better visibility

Exclusive BlackChrome™ Knobs with square bezels with new cool grey graphics provide better readability

Commercial size baking pan now fits in all 36"W. VGR536 gas ranges

NEW Easy-to-use illuminated push buttons control Lights and Convection mode

NEW understated 3 1/2" Viking logo

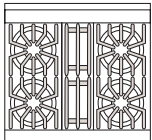
NEW RackView™ Trimless Windows on oven doors are **20% LARGER** allowing better visibility into oven cavity and entire oven rack to be visible

GentleClose™ Doors allow door to slowly close, ensuring delicate baked goods are not disturbed

Numerous other quality and performance improvements include **more efficient wiring, new oven ignition system, and easier gas connection**

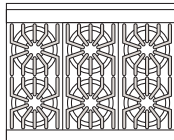
Burner configurations

VGIC5302-4B
VGR530-4B
VDR530-4B



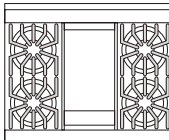
30" wide
four burners

VGIC5362-6B
VGR536-6B
VDR536-6B



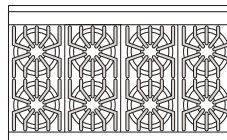
36" wide, six burners

VGR536-4G
VDR536-4G



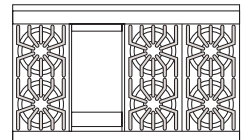
36" wide, four burners
12" wide griddle/simmer plate

VGR548-8B
VDR548-8B



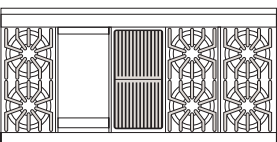
48" wide, eight burners

VGR548-6G
VDR548-6G



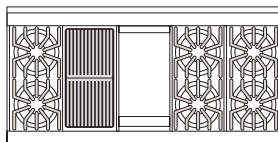
48" wide, six burners
12" wide griddle/simmer plate

VGR560-6GQ



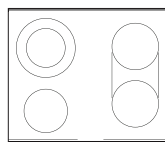
60" wide, six burners
12" wide griddle/simmer plate
12" wide char-grill

VDR560-6GQ



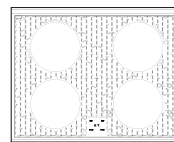
60" wide, six burners
12" wide char-grill
12" wide griddle/simmer plate

VER5301-4B



30" wide
four burners
bridge element

VIR5301-4B



30" wide
four burners

Optional accessories



Wok grate



Portable griddle



Bamboo covers
and cutting boards



Stainless steel
cover



Models Shown

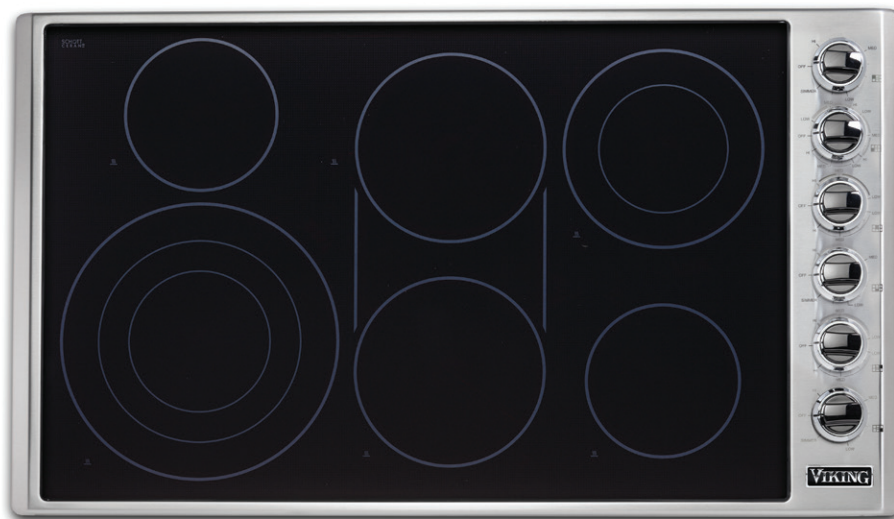
Left: VRT7486GSS

Right: VECU53616BSB

BUILT-IN SURFACE COOKING

Built-in surface cooking products provide professional performance exactly where you need it. Cooktops and rangetops fit perfectly into islands and countertops, strategically delivering all the BTUs you could ever need. With easy installation options and countless placement possibilities – Viking surface cooking units give you the freedom to not only cook whatever you like, but however you like.

MEALS BEGIN WITH VIKING



The Viking 7 Series



7 SERIES GAS RANGETOPS

36" AND 48" WIDTHS

The Viking 7 Series Gas Rangetops adapt Elevation™ Burners from the Viking Commercial product line. The burners boast up to 23,000 BTU to deliver power and performance expected in a commercial kitchen into your home. And the optional ViChrome™ Griddle provides consistent, even heat for all your cooking needs.

The Viking 5 Series



5 SERIES GAS RANGETOPS

30", 36", AND 48" WIDTHS

Equipped with a 15,000 BTU Pro Sealed Burner System – and an 18,500 BTU TruPowerPlus™ Burner on select models – 5 Series gas rangetops deliver the ultimate in performance. The VariSimmer™ Setting and SureSpark™ Ignition System ensure perfect temperature control even on the lowest settings.



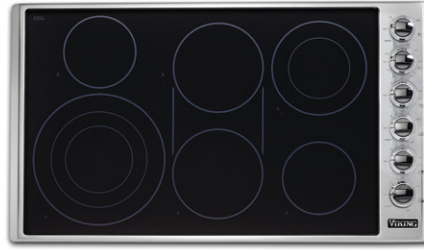
Rangetops shown with option backguard accessory



GAS COOKTOPS

30" AND 36" WIDTHS

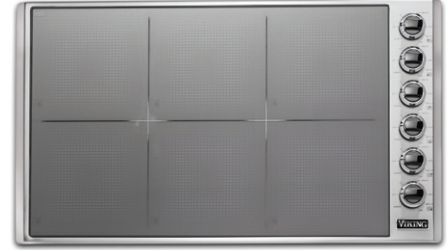
Designed to fit most existing cutouts, Viking Gas Cooktops offer a hassle-free kitchen upgrade with superior cooking power. These surface units strategically deliver up to 66,000 BTUs of total power, giving you the freedom to not only cook whatever you like, but however you like.



ELECTRIC COOKTOPS

30" AND 36" WIDTHS

Viking Electric Cooktops provide commercial power and professional performance exactly where you need it. With QuickCook™ 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.



ALL INDUCTION COOKTOPS

30" AND 36" WIDTHS

With induction cooking, a magnetic field instantly transforms your cookware into the heat source – and an extremely efficient one, at that. Commercial-grade technology ensures professional power, reliability, and precision control. Viking Induction Cooktops are also compatible with most high-end stainless steel, enamel, and cast-iron cookware.



Model Shown
VICU53616BST



Models Shown
Left: VDOF7301SS
Right: VSOE530SS

BUILT-IN OVENS

Transform your kitchen into a chef's playground. Electric ovens, warming drawers, steam ovens, and microwaves – these built-in products offer ultra-premium features and liberating convenience.

Single and double built-in ovens deliver perfectly even heat distribution, without the need to preheat, inside the largest oven capacity available. Warming drawers ensure every bite of your nine-course dinner makes it to the table fresh and hot. You can even quickly bake a cake in the microwave. After one dinner party, you'll wonder how you ever cooked without them.

STRENGTH BEGINS WITH VIKING





VIKING

*Model Shown
VDOF7301SS*



7 SERIES FRENCH-DOOR ELECTRIC OVENS

30" WIDTH

The Viking French-Door Oven introduces total convenience with the same superior power and performance as other Viking ovens. Side swing doors turn this traditional oven into a modern amenity, putting accessibility to your dish within arm's reach. No preheat option and

Easy Clean

20 minute steam function make this the perfect oven

for the home chef.

Single and double ovens available.



5 SERIES SELECT AND PREMIERE ELECTRIC OVENS*

27" AND 30" WIDTHS

Viking Electric Ovens deliver full throttle commercial cooking power and the most spacious oven cavity in the industry. Features on Select models include a concealed bake element and TruConvec™ Convection Cooking. Premiere models offer convection in both

ovens. TruGlide™ Full-Extension Oven Racks are

standard on both models.

Single and double ovens available.

** 30" models may also be installed flush to the cabinet with a Flush Mount Installation Kit accessory.*



Open & clean with ease.

Open either french-door with just one hand and the companion door conveniently opens simultaneously, while our **EXCLUSIVE!** CoolLit™ LED Lights in signature Viking Blue illuminate heavy-duty metal knobs for easy operation. Keep the oven looking great with a 20 minute easy clean. No need to preheat oven when baking certain foods in Convection Bake mode.



MICROWAVE*

27" AND 30" TRIM KIT WIDTHS

Yes, even a microwave can offer professional performance. Complement any kitchen with this extra-large 2.0 cubic foot microwave. With 13 sensor settings, preset recipes, and warm/hold feature, this microwave has it all, and then some.



CONVECTION MICROWAVE*

27" AND 30" TRIM KIT WIDTHS

In addition to a true stainless steel finish, extra-large capacity, and an array of powerful settings, the microwave offers exceptional features like warm/hold, real convection cooking to brown and crisp evenly, and preheating.



CONVECTION MICROWAVE HOOD

30" WIDTH

The Convection Microwave Hood delivers all the performance and features of the convection microwave with the addition of an integrated exhaust system. Install it above your range or cooktop for a convenient ventilation solution.



DRAWER MICRO™ OVEN*

24" WIDTH

The Undercounter DrawerMicro oven tucks away undercounter, in an island, or beneath your wall oven. Automatic drawer-style access maximizes capacity and convenience. And 12 sensor cooking options make cooking anything a breeze.



COMBI STEAM/CONVECT™ OVEN

30" WIDTH

This little dynamo combines two cooking methods in one handy package: steam and convection baking. Steam cooking is the healthiest and easiest way to cook fresh vegetables, and 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.



DROP DOWN DOOR CONVECTION/SPEED MICROWAVE OVEN

30" WIDTH

Viking now offers the perfect all-in-one oven. From microwaving to convection baking to speed roasting, this oven does it all. Excellent cooking performance along with a drop down door design makes this the best Convection Microwave Speed oven on the market.

** 30" Microwave models and 24" Drawer Micro Oven may be installed flush to the cabinet with a Flush Mount Installation Kit accessory.*



ELECTRIC WARMING DRAWERS

27" AND 30" WIDTHS

This new and improved Warming Drawer has great features including capacitive touch controls with a digital readout, versatile moisture control, built in meat probe and temperature settings from 90 to 250°F making sure you can keep a plate warm, proof bread, or serve piping-hot soup. Warming drawer can be installed flush to cabinet or standard mount.



Model Shown
VMOD5240SS



VIKING

Models Shown
Left: VWH548481SS
Right: VCWH53648SS

VENTILATION

With a virtually seamless design, Viking ventilation hoods are engineered to look beautiful, work silently, and provide the most powerful odor, steam, and smoke extraction on the market. A number of installation options are available, offering different widths, motor type, and styles for every type of use. If these hood styles didn't look so incredible, you'd never even notice they were there.

EFFICIENCY BEGINS WITH VIKING





WALL HOODS

30", 36", 42", 48", AND 60" WIDTHS

Viking ventilation systems are an essential element of the commercial-style kitchen. Range hoods of all sizes clear the air while brightening your cooking area with adjustable led lighting. And recirculating hood kits allow for an easy professional upgrade to your existing recirculating system.



CHIMNEY WALL AND ISLAND HOODS

WALL HOODS - 30", 36", 42", 48", AND 60" WIDTHS

ISLAND HOODS - 36", 42", 54", AND 66" WIDTHS

Viking Chimney Wall and Island Hoods add an updated style to the traditional box wall hood. With the same adjustable LED lighting, fan speed, and easy to clean interior as the traditional wall hoods, these chimney wall and island hoods offer the perfect solution for any kitchen scenario.



WALL VENTILATOR SYSTEMS

36", 42", 48", AND 60" WIDTHS

Everybody has their own vision of the perfect kitchen. And Viking ventilation systems are at your disposal. These models offer the look and performance of Viking ventilation in a blank canvas.

Overlay whatever your heart desires.



REAR DOWNDRAFTS

30", 36", AND 48" WIDTHS

Viking Rear Downdrafts work quietly behind cooktops and rangetops to eliminate smoke and odors, then conveniently hide away when the job is done. Industry leading 18"H. chimney rise is ideal for large pots and pans.



You're in control.

Dimmable LED lighting and the ability to easily adjust the fan speed while cooking make Viking hoods an essential element to any commercial-style kitchen.



VIKING

VIKING

Models Shown
Upper: VCWH54848SS
Lower: VGR5486GSS



VIKING

VIKING

*Models Shown
Left: VCRB5363LSS and VCFB5363RSS
Right: VCSB5423SS*

BUILT-IN REFRIGERATION

Think of the Viking refrigeration line as your kitchen armory. With refrigerators, freezers, wine cellars, beverage centers, and ice machines you'll have enough cold storage to keep all your fresh ingredients on hand and fresher up to three times longer than other refrigeration systems. You'll manage your food supply more efficiently and economically while making fewer trips to the market.

FRESH BEGINS WITH VIKING





**7 SERIES FULLY INTEGRATED
BOTTOM-FREEZER**
36" WIDTH

Viking 7 Series fully integrated built-in bottom-freezer features exclusive patented BlueZone® Fresh Preservation Technology and other industry exclusive features including internal filtered water dispenser, capacitive touch controls, and a dual compressor system.
Custom panel model available.



**7 SERIES FULLY INTEGRATED
ALL REFRIGERATOR AND
ALL FREEZER**
24" AND 30" WIDTH
FREEZER ALSO AVAILABLE IN 18" WIDTH

The Viking 7 Series Fully Integrated Column refrigeration offers the best of both cold storage and design to fit perfectly to your functional and styling desires. These professional quality refrigerators and freezers provide the ultimate in cold storage, with dedicated drawers and shelves to accommodate every item on your grocery list while integrating seamlessly into your kitchen.
Custom panel model available.



One Touch Water Dispensing

NEW! Feather Touch™ Internal Water Dispenser dispenses filtered water with a single touch



Good for your food. Even better for your health.

EXCLUSIVE! Viking BlueZone® Fresh Preservation Technology strips microbes, ethylene, hydrocarbons, odors and other contaminants inside the refrigerator to provide the ultimate in food preservation.



**5 SERIES BUILT-IN
BOTTOM-FREEZER**
36" WIDTH

This bottom-freezer features a drawer-type freezer with easy-access storage baskets, so you don't have to stoop for ice cream. The refrigerator readily stores all your fresh foods at eye level, and both compartments are brightly lit with LED lighting.
Custom panel model available.



**5 SERIES BUILT-IN
SIDE-BY-SIDE
REFRIGERATOR/FREEZERS**
42" AND 48" WIDTHS

The side-by-side models complement the commercial-style kitchen in both form and function. Exceptional features such as LED lighting and SpillProof Plus™ Shelving along with large capacity provide superior cold storage.
Custom panel model available.



**5 SERIES BUILT-IN
ALL REFRIGERATORS AND ALL FREEZERS**
30" AND 36" WIDTHS

All refrigerator and all professional, these models deliver the ultimate in refrigeration. A variety of easy access drawers with moisture control allows for custom storage. And the increased drawer capacity even leaves room for an entire deli tray. A dedicated unit, the all freezer models offer even more freezer space with a multitude of shelves, drawers, and bins to keep everything organized. Extra-capacity ice storage and adaptive defrost also count among its professional features.
Custom panel model available.



May be installed flush to the cabinet with a Flush Mount Installation Kit accessory.



Contain spills

NEW! SpillProof Plus™ Shelves with advanced Nano technology create an invisible barrier to contain spills for easy cleanup.



Filter-Free Freshness

EXCLUSIVE Plasmacluster* Ion Air Purifier uses advanced ion technology to eliminate airborne bacteria, mold, and odors to enhance food preservation. It functions at 100% capacity and never degrades and never needs replacing.

NOT AVAILABLE ON ALL FREEZER





UNDERCOUNTER WINE CELLARS

15" AND 24" WIDTHS

Prevent premature aging and sedimentation of your wines with the Viking Undercounter Wine Cellar. It creates the perfect environment for up to 40 bottles of your favorite vintage.



ALL REFRIGERATOR
24" WIDTH

Keep your favorite refreshments close at hand. From chilled snacks to cold beverages, you have enough storage space to appease an army – or slumber party. Stores up to 162 12-oz. cans along with smooth glide utility bin. *Outdoor model available.*



BEVERAGE CENTERS
15" AND 24" WIDTHS

The perfect bar accessory, the Viking Refrigerated Beverage Center features special beverage shelves and a wine rack. Electronic controls with digital display ensure accurate temperature settings.



REFRIGERATED DRAWERS
24" WIDTH

Equipped with a range of professional features including automatic cycle defrost, full-extension drawer glides, and LED lighting, Viking Refrigerated Drawers deliver 5.0 cubic feet of convenient cold storage to any standard 24" wide undercounter space. *Outdoor model available.*



UNDERCOUNTER WINE CELLARS

STAINLESS STEEL INTERIOR

15" AND 24" WIDTHS

Protect and store a variety of bottles, including champagne and magnum bottles with the easy adjusting interior. The convection cooling system chills the bottles quickly and maintains a consistent temperature.



ALL REFRIGERATOR
STAINLESS STEEL INTERIOR
15" AND 24" WIDTHS

Three removable full-extension bins make loading your produce, deli items, or drinks a breeze. Temperature can be adjusted from 33-70 degrees F with the digital touch pad control.



BEVERAGE CENTERS
STAINLESS STEEL INTERIOR
15" AND 24" WIDTHS

Convenience is right at your fingertips when you install a Viking Beverage Center in a bar or any room in your house. Two removable wine racks and two removable storage bins accommodate a variety of beverages, from wine and to soft drinks.



ICE MACHINES
15" WIDTH

These ice machines provide enough ice to keep any party going and are available in both clear and nugget ice. A special draining process melts away old ice, ensuring every scoop is fresh. This no-front model can be customized with a wood panel or optional Viking door panel accessory. *Outdoor model available.*



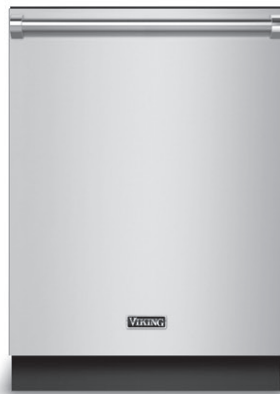
VIKING

VIKING

KITCHEN CLEANUP

The Viking heavy-duty dishwasher silently scours pots, pans, and place settings until they gleam. Their brute power is delivered with panache – making quick and civilized work of the most riotous dinner party. It's a dirty job, but it doesn't have to look that way.

SPARKLE BEGINS WITH VIKING



5 SERIES DISHWASHERS

24" WIDTH

From lasagna-encrusted casserole pans to delicate china, Viking Dishwashers can handle every dish. With hardworking features such as variable pressure wash, turbo fan dry system, and a multi-stage filtration system these dishwashers clean your dishes with utmost care.

Available with installed stainless steel panel or as no-front model that can be customized with a wood panel or optional Viking door panel accessory.

Exclusive Color Finishes

Viking products are available in three Classic Finishes and 14 Contemporary Finishes.

COLOR FINISHES ARE NOT AVAILABLE ON ALL PRODUCTS. VIRTUOSO 6 SERIES AND OUTDOOR PRODUCTS ARE AVAILABLE IN STAINLESS STEEL ONLY.

THE VIKING CLASSIC COLOR COLLECTION



STAINLESS STEEL (SS)



BLACK (BK)



WHITE (WH)

THE DELTA HUES, A CONTEMPORARY COLOR COLLECTION



FROST WHITE (FW)



PACIFIC GRAY (PG)



DAMASCUS GRAY (DG)



CAST BLACK (CS)



VANILLA CREAM (VC)



CYPRESS GREEN (CY)



BLACK FOREST GREEN (BF)



ARCTIC GRAY (AG)



BYWATER BLUE (BW)



ALLUVIAL BLUE (AB)



SLATE BLUE (SB)



SAN MARZANO RED (SM)



REDUCTION RED (RE)



KALAMATA RED (KA)



VIKING







THE FIRST. STILL THE BEST.

A MEMBER OF THE MIDDLEBY RESIDENTIAL LUXURY BRAND PORTFOLIO

FIND YOUR LOCAL DEALER AT VIKINGRANGE.COM
FOR PRODUCT INFORMATION, CALL 1-888-845-4641 OR VISIT OUR WEBSITE