COOKING, VENTILATION, REFRIGERATION, KITCHEN CLEANUP AND OUTDOOR PRODUCTS

MAY 2005

VIKING®

PROFESSIONAL PERFORMANCE FOR THE HOME.™
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Viking

Professional and Designer Cooking Products
VGIC245-4B

- 15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE COMBINATION OF SINGLE BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
  - 18"W. X 16 1/8"D. X 17 5/8"H.
  - 3.0 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- SHIPPED WITH 6" SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGIC245G

- 24" WIDE THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR THE LEFT AND RIGHT SIDE)
- EXCLUSIVE COMBINATION OF SINGLE BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
  - 18"W. X 16 1/8"D. X 17 5/8"H.
  - 3.0 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- SHIPPED WITH 6" SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGIC245Q

- 24" WIDE GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE COMBINATION OF SINGLE BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
  - 18"W. X 16 1/8"D. X 17 5/8"H.
  - 3.0 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- SHIPPED WITH 6" SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS
• 27,500 BTU PORCELAIN/CAST IRON BURNER WITH AUTOMATIC IGNITION/RE-IGNITION
  • 20" STEEL WOK/TOP - STANDARD
  • EXCLUSIVE - AGENT CERTIFIED CENTER-TRIVET ALLOWS USE OF LARGE STOCK POTS
  • DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
  • EXCLUSIVE COMBINATION OF SINGLE BAKE BURNERS AND INFRARED BROIL BURNER ALL WITH AUTOMATIC IGNITION
  • SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
  • LARGE CONVECTION OVEN
    • 18" W. X 16 1/2" H. X 17 5/8" D.
    • 3.0 CUBIC FEET
    • THREE HEAVY-DUTY RACKS/SIX POSITIONS
  • SHIPPED WITH 6'H. SS BACKGUARD
  • STANDARD KICKSPACE HEIGHT
  • TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGIC SERIES RANGES

• 6'H. SS BACKGUARD IS SHIPPED AUTOMATICALLY WITH 24" AND 30" RANGES BUT NOT WITH 36" W. OR 48" W. RANGES. EITHER A BACKGUARD, HIGH SHELF, OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
• SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP/PROPANE WITH STANDARD REGULATOR
  • 4 FOOT CORD INCLUDED WITH RANGE
  • 2 WIRE WITH GROUND/3 PRONG PLUG
  • 120 V/60 HZ

OPEN AND SEALED BURNER MODELS - MAXIMUM AMPS
• 24" W. RANGES: 4B - 4.3; G - 11.5; Q - 4.3; K - 4.3
• 30" W. RANGES: 4B - 8.2
• 36" W. RANGES: 6B - 8.5; 4G - 11.8; 4Q - 8.5
• 48" W. RANGES: 6G - 16.0; 6Q - 12.4; 4G - 19.3; 4GQ - 16.0; 4Q - 12.4

FINISH DETAILS

NOTE: PARTS LISTED BELOW MAY NOT BE APPLICABLE TO ALL MODELS. STAINLESS STEEL (SS), BLACK (BK), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP).
• FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS AND PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS
• BLACK PORCELAIN TOP/GRATE SUPPORT ON 24" WOK RANGE
• STAINLESS STEEL AND BURGUNDY UNITS HAVE BLACK PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS
• ALL FINISHES HAVE BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS, AND BLACK KNOBS/SWITCHES.
• WHITE (WH)
  • FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS, KNOBS/SWITCHES, PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS
  • HAS DARK GRAY PORCELAIN GRATES AND DARK GRAY PORCELAIN BURNER CAPS.
• ALL FINISHES HAVE STAINLESS STEEL HANDLE/CHROME PLATED BRACKETS, DRIP TRAY PULL/TRIM, CONTROL PANEL AND LANDING Ledge.
• BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, WINDOW TRIM, DOOR HANDLE, DRIP TRAY PULL/TRIM BELOW CONTROL PANEL, KNOB BEZELS, THERMAL-CONVECTION SWITCH BEZEL AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (HANDLE AND DRIP TRAY PULL/TRIM BELOW CONTROL PANEL). ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
VGIC305-4B

- 4-15,000 BTUSS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. Drip Pan
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- EXTREMELY LARGE CONVECTION OVEN
  - 24"W. X 16'/14"H. X 17'/8"D.
  - 4.0 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- SHIPPED WITH 6"H. SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS
VGIC365-6B

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- Drip tray with roller bearing glides + 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFRST
- LARGE CONVECTION OVEN
  - 30"/36" W. X 16 1/2" H. X 17 5/8" D.
  - 5.0 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGIC365-4G + VGIC365-4Q

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- Drip tray with roller bearing glides + 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFRST
- LARGE CONVECTION OVEN
  - 30"/36" W. X 16 1/2" H. X 17 5/8" D.
  - 5.0 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGIC365-4Q

- 12" W. GRILL WITH FLAVOR GENERATOR PLATE + AUTOMATIC IGNITION
48" WIDE -VGIC-
Freestanding Gas Ranges (24" Depth)

VGIC485-6G
• 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
• 12" W GRIDDLE/SIMMER PLATE
• EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
• REMOVABLE PORCELAIN BURNER BOWLS
• Drip tray with roller bearing glides + 2 Qt. drip pan
• RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
• SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
• RIGHT OVEN - LARGE CONVECTION CAVITY
  • 24"/W. X 16'/H. X 17'/D.
  • 4.0 CUBIC FEET
  • THREE HEAVY-DUTY RACKS/SIX POSITIONS
• LEFT BAKE OVEN (AUTO. IGNITION)
  • 13'/W. X 16'/H. X 18'/D.
  • 2.3 CUBIC FEET
  • TWO HEAVY-DUTY RACKS/SIX POSITIONS
• STANDARD KICKSPACE HEIGHT
• TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGIC485-6G
• 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
• 12" W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
• EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
• REMOVABLE PORCELAIN BURNER BOWLS
• Drip tray with roller bearing glides + 2 Qt. drip pan
• RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
• SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
• RIGHT OVEN - LARGE CONVECTION CAVITY
  • 24"/W. X 16'/H. X 17'/D.
  • 4.0 CUBIC FEET
  • THREE HEAVY-DUTY RACKS/SIX POSITIONS
• LEFT BAKE OVEN (AUTO. IGNITION)
  • 13'/W. X 16'/H. X 18'/D.
  • 2.3 CUBIC FEET
  • TWO HEAVY-DUTY RACKS/SIX POSITIONS
• STANDARD KICKSPACE HEIGHT
• TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR
VGIC485-4G

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24" W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR THE LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION CAVITY
  - 24 1/8" W. X 16 1/8" H. X 17 5/8" D.
  - 4.0 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- LEFT BAKE OVEN (AUTO. IGNITION)
  - 13 3/8" W. X 16 1/8" H. X 18 3/4" D.
  - 2.3 CUBIC FEET
  - TWO HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGIC485-4GQ

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12" W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- 12" W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION CAVITY
  - 24 1/8" W. X 16 1/8" H. X 17 5/8" D.
  - 4.0 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- LEFT BAKE OVEN (AUTO. IGNITION)
  - 13 3/8" W. X 16 1/8" H. X 18 3/4" D.
  - 2.3 CUBIC FEET
  - TWO HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS
**VGIC307-4B**

- **EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH)** - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- **4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/Cast IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION**
- **EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS**
- **EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING**
- **CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE**
- **EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION**
- **SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST**
- **EXTREMELY LARGE CONVECTION OVEN**
  - 24"W. X 16½"H. X 17½"D.
  - 4.0 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- **SHIPPED WITH 6"H. SS BACKGUARD**
- **STANDARD KICKSPACE HEIGHT**
- **TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS**

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30" Wide Freestanding Gas Sealed Burner Range (24" Depth)
**VGIC367-6B**

- **Exclusive VSH™ Pro Sealed Burner System (VARISIMMER™ to High)** - Combination of unique patented burner and top design provide cleanability plus superior performance at simmer and high.
- 6-15,000 BTU Brass Sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition.
- **Exclusive** Varisimmer setting for all burners.
- **Exclusive** One-piece tooled and porcelainized cooking surface contains spills for easy cleaning.
- **Exclusive** combination of dual bake burners and infrared broil burners all with automatic ignition.
- SIX FUNCTIONS - Natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate and convection defrost.
- Extremely large convection oven:
  - 30"W. x 16"H. x 17½"D.
  - 5.0 cubic feet
  - Three heavy-duty racks/six positions.
- Standard kickspace height.
- Ten-year limited warranty - Porcelain oven; Five-year limited warranty - Surface/Tube burners.

**VGIC367-4G**

- **Exclusive VSH™ Pro Sealed Burner System (VARISIMMER™ to High)** - Combination of unique patented burner and top design provide cleanability plus superior performance at simmer and high.
- 4-15,000 BTU Brass Sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition.
- 12"W. thermostatically controlled steel griddle/simmer plate.
- **Exclusive** Varisimmer setting for all burners.
- **Exclusive** One-piece tooled and porcelainized cooking surface contains spills for easy cleaning.
- **Exclusive** combination of dual bake burners and infrared broil burners all with automatic ignition.
- Six functions - Natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate and convection defrost.
- Extremely large convection oven:
  - 30"W. x 16"H. x 17½"D.
  - 5.0 cubic feet
  - Three heavy-duty racks/six positions.
- Standard kickspace height.
- Ten-year limited warranty - Porcelain oven; Five-year limited warranty - Surface/Tube burners.
**VGIC367-4Q**

- **EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER TO HIGH)** - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH.
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION.
- 12" W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION.
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN.
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS.
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING.
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER ALL WITH AUTOMATIC IGNITION.
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST.
- EXTREMELY LARGE CONVECTION OVEN
  - 30½" W. X 16½" H. X 17½" D.
  - 5.0 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS.
- STANDARD KICKSPACE HEIGHT.
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS.

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36" Wide

**VGIC-**

Freestanding Gas

Sealed Burner Ranges

(24" Depth)

12" Wide Grill with 4 Burners
• EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
• 6-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
• 12”W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
• EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
• EXCLUSIVE ONE-PIECE TOOLLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
• DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
• EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
• SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
• RIGHT OVEN - LARGE CONVECTION OVEN
  • 24 1/2”W. X 16 3/8”H. X 17 5/8”D.
  • 4.0 CUBIC FEET
  • THREE HEAVY-DUTY RACKS/SIX POSITIONS
• LEFT BAKE OVEN (AUTO. IGNITION)
  • 13 3/8”W. X 16 3/8”H. X 18 3/4”D.
  • 2.3 CUBIC FEET
  • TWO HEAVY-DUTY RACKS/SIX POSITIONS
• STANDARD KICKSPACE HEIGHT
• TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS
**EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH**

- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR THE LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION CAVITY
  - 24"W. X 16"H. X 17"D.
  - 4.0 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- LEFT BAKE OVEN (AUTO. IGNITION)
  - 13'/W. X 16"H. X 18"D.
  - 2.3 CUBIC FEET
  - TWO HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

**VGIC487-4Q**

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION CAVITY
  - 24"W. X 16"H. X 17"D.
  - 4.0 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- LEFT BAKE OVEN (AUTO. IGNITION)
  - 13'/W. X 16"H. X 18"D.
  - 2.3 CUBIC FEET
  - TWO HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS
VGTC487-4GQ

- **Exclusive VSH™ Pro Sealed Burner System (Varisimmer™ to High)** - Combination of unique patented burner and top design provide cleanability plus superior performance at simmer and high.
- 4-15,000 BTU Brass Sealed Burners with Porcelain/Cast Iron Caps and Automatic Ignition/Re-Ignition
- 12" W. Thermostatically Controlled Steel Griddle/Simmer Plate
- 12" W. Grill with Flavor Generator Plates and Automatic Ignition/Re-Ignition
- **Exclusive Varisimmer Setting for all Burners**
- **Exclusive One-Piece Tooled and Porcelainized Cooking Surface Contains Spills For Easy Cleaning**
- Drip tray with roller bearing glides & 2 qt. drip pan
- **Exclusive Combination of Dual Bake Burners and Infrared Broil Burner** all with automatic ignition
- **Six Functions** - Natural Airflow Bake, Convection Bake, Infrared Broil, Convection Infrared Broil, Convection Dehydrate and Convection Defrost
- Right oven - Large Convection Oven
  - 24 1/8" W. x 16 1/8" H. x 17 5/8" D.
  - 4.0 Cubic Feet
  - Three Heavy-Duty Racks/Six Positions
- Left Bake Oven (Auto Ignition)
  - 13 3/8" W. x 16 1/8" H. x 18 3/4" D.
  - 2.3 Cubic Feet
  - Two Heavy-Duty Racks/Six Positions
- Standard Kickspace Height
- Ten-Year Limited Warranty - Porcelain Oven; Five-Year Limited Warranty - Surface/Tube Burners
VGSC SERIES RANGES

- 6' H, SS BACKGUARD IS SHIPPED AUTOMATICALLY WITH EACH 30' W. RANGE. BUT NOT WITH 36' W. OR 48' W. RANGES. EITHER A BACKGUARD, HIGH-SHELF, OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
- SHIPPED STANDARD FOR NATURAL GAS. FIELD CONVERT TO LP/PROPANE WITH STANDARD REGULATOR.
- 4 FOOT CORD INCLUDED WITH RANGE.
- 2 WIRE WITH GROUND/3 PRONG PLUG.
- 120V/60 HZ.

MAXIMUM AMPS

- 30' W. RANGES: 4B - 2.3
- 36' W. RANGES: 6B - 2.3; 4G - 6.0; 4Q - 2.4
- 48' W. RANGES: 6G - 6.4; 6Q - 2.4; 4G - 10.0; 4GQ - 6.4

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP).
- FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS, PORCELAIN GRATE SUPPORTS/BURNER BOWLS.
- STAINLESS STEEL AND BURGUNDY UNITS HAVE BLACK PORCELAIN GRATES AND BURNER KNOBS.
- ALL FINISHES HAVE BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS, AND BLACK KNOBS/SWITCHES.

- WHITE (WH)
- FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS, PORCELAIN GRATE SUPPORTS/BURNER BOWLS, PORCELAIN CENTER WORKTOP, AND KNOBS/SWITCHES.
- HAS DARK GRAY PORCELAIN GRATES AND DARK GRAY PORCELAIN BURNER CAPS.
- ALL FINISHES HAVE STAINLESS STEEL HANDLE/CHROME PLATED BRACKETS AND STAINLESS STEEL DRIP TRAY PULL, CONTROL PANEL, AND LANDING LEDGE.

- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, WINDOW TRIM, DOOR HANDLE, DRIP TRAY PULL, KNOB BEZELS, THERMAL-CONVECTION SWITCH BEZEL, AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG-LASTING BRASS FINISH ON ALL “HIGH TRAFFIC” PARTS (HANDLE AND DRIP TRAY PULL). ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
VGSC3366-6B
• 6-15,000 BTU SS BURNERS WITH PORCELAIN/Cast IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
• EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
• REMOVABLE PORCELAIN BURNER BOWLS
• DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
• EXCLUSIVE COMBINATION OF DUAL U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF
• SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
• EXTREMELY LARGE SELF-CLEAN CONVECTION OVEN
• 29"W. X 16'/8"H. X 15'/8"D.
• 4.2 CUBIC FEET
• THREE HEAVY-DUTY RACKS/SIX POSITIONS
• FOUR HALOGEN LIGHTS
• STANDARD KICKSPACE HEIGHT
• TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGSC3366-4G
12' W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
• 4-15,000 BTU SS BURNERS WITH PORCELAIN/Cast IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
• EXCLUSIVE VARISIMMER" SETTING FOR ALL BURNERS
• REMOVABLE PORCELAIN BURNER BOWLS
• SS DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
• EXCLUSIVE COMBINATION OF DUAL U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF
• SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
• EXTREMELY LARGE SELF-CLEAN CONVECTION OVEN
• 29"W. X 16'/8"H. X 15'/8"D.
• 4.2 CUBIC FEET
• THREE HEAVY-DUTY RACKS/SIX POSITIONS
• FOUR HALOGEN LIGHTS
• STANDARD KICKSPACE HEIGHT
• TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGSC3366-4Q
12' W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/REIGNITION
48" WIDE -VGSC-
Freestanding Gas Self-Clean Ranges (24" Depth)
VGSC486-6G

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDLINE/SIMMER PLATE
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN CONVECTION OVEN
  - 23"W. X 16'/8"H. X 15'/8"D.
  - 3.3 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS
  - FOUR HALOGEN LIGHTS
- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
  - 12'/4"W. X 16'/8"H. X 17'/4"D.
  - 2.1 CUBIC FEET
  - TWO HEAVY-DUTY RACKS/SIX POSITIONS
  - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGSC486-6Q

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN CONVECTION OVEN
  - 23"W. X 16'/8"H. X 15'/8"D.
  - 3.3 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS
  - FOUR HALOGEN LIGHTS
- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
  - 12'/4"W. X 16'/8"H. X 17'/4"D.
  - 2.1 CUBIC FEET
  - TWO HEAVY-DUTY RACKS/SIX POSITIONS
  - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS
VGSC486-4G

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- Drip Tray with Roller Bearing Glides & 2 Qt. Drip Pan
- RIGHT OVEN - EXCLUSIVE COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT OFF
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN CONVECTION OVEN
  - 23"W. X 16 1/4"H. X 15 3/8"D.
  - 3.3 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS
  - FOUR HALOGEN LIGHTS

VGSC486-4GQ

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- Drip Tray with Roller Bearing Glides & 2 Qt. Drip Pan
- RIGHT OVEN - EXCLUSIVE COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN CONVECTION OVEN
  - 23"W. X 16"H. X 15 3/4"D.
  - 3.3 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS
  - FOUR HALOGEN LIGHTS

- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
  - 12"W. X 16"H. X 17 1/8"D.
  - 2.1 CUBIC FEET
  - TWO HEAVY-DUTY RACKS/SIX POSITIONS
  - TWO HALOGEN LIGHTS

- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS
VGSC307-4B

- **EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH.**
- **4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION**
- **EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS**
- **EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING**
- **CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE**
- **EXCLUSIVE COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF**
- **SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST**
- **EXTREMELY LARGE SELF-CLEAN CONVECTION OVEN**
  - 23" W. X 16/1/4" H. X 15/3/8" D.
  - 3.3 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS
  - FOUR HALOGEN LIGHTS
- **SHIPPED WITH 6/1/4 SS BACKGUARD**
- **STANDARD KICKSPACE HEIGHT**
- **TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS**

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30" WIDE - VGSC - Freestanding Gas Sealed Burner Self-Clean Ranges (24" Depth)
EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH.

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- EXCLUSIVE COMBINATION OF DUAL U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER BOTH WITH ELECTRIC SPARK IGNITION AND ‘FLAME SENSOR’ SHUT-OFF
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- EXTREMELY LARGE SELF-CLEAN CONVECTION OVEN
- 29’’W. X 16½/H. X 15½/D.
- 4.2 CUBIC FEET
- THREE HEAVY-DUTY RACKS/SIX POSITIONS
- FOUR HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGSC367-6B
12’’ W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE

VGSC367-4G
12’’ W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION

VGSC367-4Q
36" WIDE
-VGRC-
Freestanding Gas Ranges (27" Depth)

VGRC365-6BD
• 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
• EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
• REMOVABLE PORCELAIN BURNER BOWLS
• Drip tray with roller bearing glides & 2 QT DRIP PAN
• EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER ALL WITH AUTOMATIC IGNITION

VGRC365-4GD
• 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
• EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
• REMOVABLE PORCELAIN BURNER BOWLS
• Drip tray with roller bearing glides & 2 QT DRIP PAN
• EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER ALL WITH AUTOMATIC IGNITION
• SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFRONT
• LARGE CONVECTION OVEN
  • 30" W. X 14 1/4" H. X 19 1/4" D.
  • 4.7 CUBIC FEET
  • THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
• STANDARD KICKSPACE HEIGHT
• TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGRC365-4QD
12" W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE

VGRC365-6GD
12" W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION

VGRC365-4GD
12" W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
VGRC485-6GD

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- Drip tray with roller bearing glides + 2 qt. drip pan
- Right oven - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- Right oven - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- Right oven - LARGE CONVECTION OVEN
  - 24¼"W. X 14¾"H. X 19¼"D.
  - 3.8 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- Left bake oven (Auto. Ignition)
  - 13¼"W. X 14¾"H. X 21¼"D.
  - 2.3 CUBIC FEET
  - TWO HEAVY-DUTY RACKS/FIVE POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGRC4485-6GD

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- Drip tray with roller bearing glides + 2 qt. drip pan
- Right oven - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- Right oven - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- Right oven - LARGE CONVECTION OVEN
  - 24¼"W. X 14¾"H. X 19¼"D.
  - 3.8 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- Left bake oven (Auto. Ignition)
  - 13¼"W. X 14¾"H. X 21¼"D.
  - 2.3 CUBIC FEET
  - TWO HEAVY-DUTY RACKS/FIVE POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS
VGRC4485-4GD

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/Cast Iron Caps and Automatic Ignition/Re-Ignition
- 24"W. Thermostatically Controlled Steel Griddle/Simmer Plate (Separate Burner/Control for Left and Right Side)
- Exclusive VariSimmer™ Setting for All Burners
- Removable Porcelain Burner Bowls
- Drip Tray with Roller Bearing Glides + 2 QT. Drip Pan
- Right Oven - Exclusive Combination of Dual Bake Burners and Infrared Broil Burner All with Automatic Ignition
- Right Oven - Six Functions - Natural Airflow Bake, Convection Bake, Infrared Broil, Convection Infrared Broil, Convection Dehydrate and Convection Defrost
- Right Oven - Large Convection Oven
  - 24¼"W. X 14³⁄₄"H. X 19¹⁄₄"D.
  - 3.8 Cubic Feet
  - Three Heavy-Duty Racks/Five Positions; Two Lights
- Left Bake Oven (Auto. Ignition)
  - 13³⁄₄"W. X 14³⁄₄"H. X 21¹⁄₄"D.
  - 2.3 Cubic Feet
  - Two Heavy-Duty Racks/Five Positions
- Standard Kickspace Height
- Ten-Year Limited Warranty - Porcelain Oven; Five-Year Limited Warranty - Surface/Tube Burners
**VGRC6605-4GQD**

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- Drip Trays with Roller Bearing Glides & 2 QT. Drip Pan
- Right Oven - Exclusive Combination of Dual Bake Burners and Infrared Broil Burner All with Automatic Ignition
- Right Oven - Six Functions - Natural Airflow Bake, Convection Bake, Infrared Broil, Convection Infrared Broil, Convection Dehydrate and Convection Defrost
- Left Oven - Dual Bake Burners with Automatic Ignition
- Left Oven - Four Functions - Natural Airflow Bake, Convection Bake, Convection Dehydrate and Convection Defrost
- Both Ovens - Large Convection Oven
  - 24"/48" x 14"/48" x 19-1/4"D.
  - 3.8 Cubic Feet
  - Three Heavy-Duty Racks/Five Positions; Two Lights
- Standard Kickspace Height
- Ten-Year Limited Warranty - Porcelain Oven; Five-Year Limited Warranty - Surface/Tube Burners

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**VGRC6605-4GQD**

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- Drip Trays with Roller Bearing Glides & 2 QT. Drip Pan
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - DUAL BAKE BURNERS WITH AUTOMATIC IGNITION
- LEFT OVEN - FOUR FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- BOTH OVENS - LARGE CONVECTION OVEN
  - 24"/48" x 14"/48" x 19-1/4"D.
  - 3.8 Cubic Feet
  - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS
VGRC SERIES RANGES

• A BACKGUARD IS NOT PACKAGED OR SHIPPED AUTOMATICALLY WITH EACH RANGE.
• EITHER A BACKGUARD, HIGH-SHELF, OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
• SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP/PROPANE WITH STANDARD REGULATOR.
• 4 FOOT CORD INCLUDED WITH RANGE.
  • 2 WIRE WITH GROUND/3 PRONG PLUG
  • 120V/60 HZ
  • MAXIMUM AMPS
    • 36" W. RANGES: 6B - 8.5; 4G - 11.8; 4Q - 8.5
    • 48" W. RANGES: 8B - 12.4; 6G - 16.0; 6Q - 12.4; 4G - 19.3; 4GQ - 16.0
    • 60" W. RANGES: 6G - 23.6; 6GQ - 20.0

FINISH DETAILS

• STAINLESS STEEL (SS), BLACK (BK), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP).
  • FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS, AND PORCELAIN GRATE SUPPORTS/BURNER BOWLS.
  • STAINLESS STEEL AND BURGUNDY UNITS HAVE BLACK PORCELAIN GRATE SUPPORTS AND BURNER BOWLS.
  • ALL FINISHES HAVE BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS, AND BLACK KNOBS/SWITCHES.
  • ALL FINISHES HAVE STAINLESS STEEL HANDLE/CHROME PLATED BRACKETS AND STAINLESS STEEL DRIP TRAY PULL, CONTROL PANEL, AND LANDING LEDGE.

• WHITE (WH)
  • FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS, PORCELAIN GRATE SUPPORTS / BURNER BOWLS, PORCELAIN CENTER WORKTOP, AND KNOBS/SWITCHES.
  • HAS DARK GRAY PORCELAIN GRATES AND DARK GRAY PORCELAIN BURNER CAPS.

• BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, WINDOW TRIM, DOOR HANDLE, DRIP TRAY PULL, KNOB BEZELS, THERMAL-CONVECTION SWITCH BEZEL, AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG-LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (HANDLE AND DRIP TRAY PULL). ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
36" WIDE
-NVGRC-
Freestanding Gas Ranges for Cooking Schools (27" Depth)

NVGRC365-6BD
- MEETS NSF REQUIREMENTS FOR COOKING SCHOOL USE
- NON-PUSH TO TURN VALVES AS A CONVERSION KIT - KIT FOR 36", 48" OR 60" W. RANGES. MUST BE INSTALLED BY A CERTIFIED INSTALLER
- NSF MARKING ON THE RATING PLATE AND INSTALLATION INSTRUCTIONS
- 6-15,000 BTU SS BURNERS WITH PORCELAIN/Cast IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN

NVGRC365-4GD
12" W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- MEETS NSF REQUIREMENTS FOR COOKING SCHOOL USE
- NON-PUSH TO TURN VALVES AS A CONVERSION KIT - KIT FOR 36", 48" OR 60" W. RANGES. MUST BE INSTALLED BY A CERTIFIED INSTALLER
- NSF MARKING ON THE RATING PLATE AND INSTALLATION INSTRUCTIONS
- 4-15,000 BTU SS BURNERS WITH PORCELAIN/Cast IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
  - 30" W. X 14" H. X 19 1/4" D.
  - 4.7 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

NVGRC365-4QD
12" W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/REIGNITION
- MEETS NSF REQUIREMENTS FOR COOKING SCHOOL USE
- NON-PUSH TO TURN VALVES AS A CONVERSION KIT - KIT FOR 36", 48" OR 60" W. RANGES. MUST BE INSTALLED BY A CERTIFIED INSTALLER
- NSF MARKING ON THE RATING PLATE AND INSTALLATION INSTRUCTIONS
- 4-15,000 BTU SS BURNERS WITH PORCELAIN/Cast IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
  - 30" W. X 14" H. X 19 1/4" D.
  - 4.7 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS
48” WIDE -NVGRC-  
Freestanding Gas Ranges for Cooking Schools (27” Depth)

NVGRC485-6GD

• MEETS NSF REQUIREMENTS FOR COOKING SCHOOL USE
• NON-PUSH TO TURN VALVES AS A CONVERSION KIT - KIT FOR 36”, 48” OR 60”W. RANGES. MUST BE INSTALLED BY A CERTIFIED INSTALLER
• NSF MARKING ON THE RATING PLATE AND INSTALLATION INSTRUCTIONS
• 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGGITION/RE-IGNITION
• 12”W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
• EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
• REMOVABLE PORCELAIN BURNER BOWLS
• Drip Tray with Roller Bearing Glides & 2 Qt. Drip Pan
• Right Oven - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER ALL WITH AUTOMATIC IGNITION
• Right Oven - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL CONVECTION INFRARED BROIL CONVECTION DEHYDRATE AND CONVECTION DEFROST
• Right Oven - LARGE CONVECTION OVEN
  • 24¼”W. X 14¼”H. X 19¼”D.
  • 3.8 CUBIC FEET
  • THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
• Left Bake Oven (Auto. Ignition)
  • 13¼”W. X 14¼”H. X 21¼”D.
  • 2.3 CUBIC FEET
  • TWO HEAVY-DUTY RACKS/FIVE POSITIONS
• STANDARD KICKSPACE HEIGHT
• TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

NVGRC485-6GD

• MEETS NSF REQUIREMENTS FOR COOKING SCHOOL USE
• NON-PUSH TO TURN VALVES AS A CONVERSION KIT - KIT FOR 36”, 48” OR 60”W. RANGES. MUST BE INSTALLED BY A CERTIFIED INSTALLER
• NSF MARKING ON THE RATING PLATE AND INSTALLATION INSTRUCTIONS
• 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGGITION/RE-IGNITION
• 12”W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
• EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
• REMOVABLE PORCELAIN BURNER BOWLS
• Drip Tray with Roller Bearing Glides & 2 Qt. Drip Pan
• Right Oven - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER ALL WITH AUTOMATIC IGNITION
• Right Oven - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL CONVECTION INFRARED BROIL CONVECTION DEHYDRATE AND CONVECTION DEFROST
• Right Oven - LARGE CONVECTION OVEN
  • 24¼”W. X 14¼”H. X 19¼”D.
  • 3.8 CUBIC FEET
  • THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
• Left Bake Oven (Auto. Ignition)
  • 13¼”W. X 14¼”H. X 21¼”D.
  • 2.3 CUBIC FEET
  • TWO HEAVY-DUTY RACKS/FIVE POSITIONS
• STANDARD KICKSPACE HEIGHT
• TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS
NVGR485-4GD

- Meets NSF requirements for cooking school use
- Non-push to turn valves as a conversion kit - Kit for 36", 48" or 60" W. ranges. Must be installed by a certified installer
- NSF marking on the rating plate and installation instructions
- 4-15,000 BTU SS burners with porcelain/cast iron caps and automatic ignition/re-ignition
- 24" W. thermostatically controlled steel griddle/simmer plate (separate burner/control for left and right side)
- Exclusive Varisimmer™ setting for all burners
- Removable porcelain burner bowls
- drip tray with roller bearing glides + 2 Qt. drip pan
- Right oven - exclusive combination of dual bake burners and infrared broil burner, all with automatic ignition
- Right oven - six functions - natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate and convection defrost
- Right oven - extremely large self-clean convection oven
  - 23" W. x 16½" H. x 15½" D.
  - 3.3 cubic feet
  - three heavy-duty racks/six positions
  - four halogen lights
- Left bake oven (electric spark ignition and "flame sensor" shut-off)
  - 12½" W. x 16½" H. x 17½" D.
  - 2.1 cubic feet
  - two heavy-duty racks/six positions
  - two halogen lights
- Standard kickspace height
- ten-year limited warranty - porcelain oven; five-year limited warranty - surface/tube burners

4 Burners with 12" griddle/simmer plate and 12" grill

NVGR485-4GD

- Meets NSF requirements for cooking school use
- Non-push to turn valves as a conversion kit - Kit for 36", 48" or 60" W. ranges. Must be installed by a certified installer
- NSF marking on the rating plate and installation instructions
- 4-15,000 BTU SS burners with porcelain/cast iron caps and automatic ignition/re-ignition
- 12½" W. thermostatically controlled griddle/simmer plate
- 12½" grill with flavor generator plates and automatic ignition/re-ignition
- Exclusive Varisimmer™ setting for all burners
- Removable porcelain burner bowls
- drip tray with roller bearing glides + 2 Qt. drip pan
- Right oven - exclusive combination of dual bake burners and infrared broil burner, all with automatic ignition
- Right oven - six functions - natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate and convection defrost
- Right oven - extremely large self-clean convection oven
  - 23" W. x 16½" H. x 15½" D.
  - 3.3 cubic feet
  - three heavy-duty racks/six positions
  - four halogen lights
- Left bake oven (electric spark ignition and "flame sensor" shut-off)
  - 12½" W. x 16½" H. x 17½" D.
  - 2.1 cubic feet
  - two heavy-duty racks/six positions
  - two halogen lights
- Standard kickspace height
- ten-year limited warranty - porcelain oven; five-year limited warranty - surface/tube burners
NVGRC605-4GD

- MEETS NSF REQUIREMENTS FOR COOKING SCHOOL USE
- NON-PUSH TO TURN VALVES AS A CONVERSION KIT - KIT FOR 36", 48" OR 60"W. RANGES. MUST BE INSTALLED BY A CERTIFIED INSTALLER
- NSF MARKING ON THE RATING PLATE AND INSTALLATION INSTRUCTIONS
- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- Drip Trays With Roller Bearing Glides + 2 Qt. Drip Pan
- Right Oven - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER ALL WITH AUTOMATIC IGNITION
- Right Oven - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- Left Oven - DUAL BAKE BURNERS WITH AUTOMATIC IGNITION
- Left Oven - FOUR FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- BOTH OVENS - LARGE CONVECTION OVEN
  - 24¼/8"W. X 14¼/8"H. X 19¼/4"D.
  - 3.8 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS
NVGRC SERIES RANGES

• A BACKGUARD IS NOT PACKAGED OR SHIPPED AUTOMATICALLY WITH EACH RANGE. EITHER A BACKGUARD, HIGH-SHELF, OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
• SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP/PROPANE WITH STANDARD REGULATOR
• 4 FOOT CORD INCLUDED WITH RANGE:
  • 2 WIRE WITH GROUND/3 PRONG PLUG
  • 120 V/60 HZ
  • NVGRC365 MAXIMUM AMPS: 6B-8.5, 4G-11.8, 4Q-8.5
  • NVGRC485 MAXIMUM AMPS: 8B-12.4, 6G-16.0, 6Q-12.4, 4G-19.3, 4GQ-16.0
  • NVGRC605 MAXIMUM AMPS: 6G-23.6, 6GQ-20.0

FINISH DETAILS

• STAINLESS STEEL (SS)
  • FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL AND SIDE PANELS.
  • HAS BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS, BLACK PORCELAIN GRATE SUPPORTS/BURNER BOWLS AND BLACK KNOBS/SWITCHES.
  • HAS STAINLESS STEEL HANDLE(S)/CHROME PLATED BRACKETS AND STAINLESS STEEL DRIP TRAY PULL(S)/CONTROL PANEL AND LANDING LEDGE.
30" WIDE -VDSC-
Freestanding Dual Fuel Range (24" Depth)

VDSC305-4B
• 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
• EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
• CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE
• REMOVABLE PORCELAIN BURNER BOWLS
• DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. Drip Pan
• EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
• SHIPPED WITH 6'H. SS BACKGUARD
• LARGE SELF-CLEAN CONVECTION OVEN
  • 23"W. X 16"/3/8"H. X 15"/3/8"D.
  • THREE HEAVY-DUTY RACKS/SIX POSITIONS
  • TWO LIGHTS
• STANDARD KICKSPACE HEIGHT
• TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

VDSC SERIES RANGES
• 6'H. SS BACKGUARD IS SHIPPED AUTOMATICALLY WITH 30"W. RANGE, BUT NOT WITH 36"W. OR 48"W. RANGES. EITHER A BACKGUARD, HIGH-SHELF OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
• SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP/PROPANE WITH STANDARD REGULATOR.
• USA MODEL - HARD WIRE DIRECT WITH 3 WIRE WITH GROUND OR USE AGENCY CERTIFIED, LOCALLY SUPPLIED POWER CORD/PLUG
• CANADA MODEL - FACTORY INSTALLED, AGENCY CERTIFIED 4 FOOT POWER CORP - 3 WIRE WITH GROUND/4 PRONG PLUG - INCLUDED
• 240-208/120 V/60 HZ OPEN AND SEALED BURNER MODELS
• MAXIMUM AMPS - 240 VOLTS / 208 VOLTS
  • 30"W. RANGES: 4B - 24.4/21.5
  • 48"W. RANGES: 6G - 35.3/31.1, 6Q - 31.7/27.9, 4G - 38.9/34.2, 4G - 35.3/31.1

FINISH DETAILS
• STAINLESS STEEL (SS), BLACK (BK), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP).
• FINISH DESIGNATES DOOR FRONT(S), LOWER FRONT PANEL, SIDE PANELS, PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS.
• ALL FINISHES HAVE BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS AND BLACK KNOBS/SWITCHES.
• STAINLESS STEEL AND BURGUNDY UNITS HAVE BLACK PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS.
• WHITE (WH)
• FINISH DESIGNATES DOOR FRONT(S), LOWER FRONT PANEL, SIDE PANELS, KNOBS/SWITCHES, PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS.
• HAS DARK GRAY PORCELAIN GRATES AND DARK GRAY PORCELAIN BURNER CAPS.
• ALL FINISHES HAVE STAINLESS STEEL HANDLE(S)/CHROME PLATED BRACKETS AND STAINLESS STEEL DRIP TRAY PULL/TRIM CONTROL PANEL AND LANDING Ledge.
• BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES NAME-PLATE, WINDOW TRIM(S), DOOR HANDLES/BRACKETS, DRIP TRAY PULL, KNOB BEZELS AND GRATE SUPPORT SIDE TRIM.
• SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL HIGH TRAFFIC PARTS (HANDLE AND DRIP TRAY PULL/TRIM BELOW CONTROL PANEL); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
36" WIDE - VDSC -
Freestanding Dual Fuel Ranges (24" Depth)

VDSC365-6B
• 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
• EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
• REMOVABLE PORCELAIN BURNER BOWLS
• SS Drip Tray with Roller Bearing Slides + 2 Qt. Drip Pan
• Eight Oven Functions - Two Element Bake, Convection Bake, Mini-Broil, Maxi-Broil, Convection Broil, TRUCONVEC™ Convection Cooking (Element Around Fan), Convection Dehydrate and Convection Defrost
• LARGE SELF-CLEAN CONVECTION OVEN
  • 29" W. x 16'1/4" H. x 15'3/4" D.
  • 4.2 CUBIC FEET
  • THREE HEAVY-DUTY RACKS/SIX POSITIONS
  • TWO LIGHTS
• STANDARD KICKSPACE HEIGHT
• TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

VDSC365-4G
• 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
• 12" W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
• EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
• REMOVABLE PORCELAIN BURNER BOWLS
• SS Drip Tray with Roller Bearing Slides + 2 Qt. Drip Pan
• Eight Oven Functions - Two Element Bake, Convection Bake, Mini-Broil, Maxi-Broil, Convection Broil, TRUCONVEC™ Convection Cooking (Element Around Fan), Convection Dehydrate and Convection Defrost
• LARGE SELF-CLEAN CONVECTION OVEN
  • 29" W. x 16'1/4" H. x 15'3/4" D.
  • 4.2 CUBIC FEET
  • THREE HEAVY-DUTY RACKS/SIX POSITIONS
  • TWO LIGHTS
• STANDARD KICKSPACE HEIGHT
• TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

VDSC365-4Q
• 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
• 12" W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
• EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
• REMOVABLE PORCELAIN BURNER BOWLS
• SS Drip Tray with Roller Bearing Slides + 2 Qt. Drip Pan
• Eight Oven Functions - Two Element Bake, Convection Bake, Mini-Broil, Maxi-Broil, Convection Broil, TRUCONVEC™ Convection Cooking (Element Around Fan), Convection Dehydrate and Convection Defrost
• LARGE SELF-CLEAN CONVECTION OVEN
  • 29" W. x 16'1/4" H. x 15'3/4" D.
  • 4.2 CUBIC FEET
  • THREE HEAVY-DUTY RACKS/SIX POSITIONS
  • TWO LIGHTS
• STANDARD KICKSPACE HEIGHT
• TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS
48" WIDE - VDSC -
Freestanding Dual Fuel
Ranges (24" Depth)

VDSC485-6G

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12" W. THERMOSTATICALLY CONTROLLED GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- Drip Tray with Roller Bearing Glides & 2 Qt. Drip Pan
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
  - 23" W. X 16"/8" H. X 15"/4" D.
  - 3.3 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
  - 12"/8" W. X 16"/8" H. X 17"/4" D.
  - 2.0 CUBIC FEET
  - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

VDSC485-6Q

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12" W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- Drip Tray with Roller Bearing Glides & 2 Qt. Drip Pan
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
  - 23" W. X 16"/8" H. X 15"/4" D.
  - 3.3 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
  - 12"/8" W. X 16"/8" H. X 17"/4" D.
  - 2.0 CUBIC FEET
  - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS
VSC485-4G

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/Cast Iron CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
  - 23"W. X 16 1/4"H. X 15 3/8"D.
  - 3.3 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
  - 12 1/8"W. X 16 1/8"H. X 17 1/4"D.
  - 2.0 CUBIC FEET
  - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

VSC485-4GQ

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/Cast Iron CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES + 2 QT. DRIP PAN
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
  - 23"W. X 16 1/4"H. X 15 3/8"D.
  - 3.3 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
  - 12 1/8"W. X 16 1/8"H. X 17 1/4"D.
  - 2.0 CUBIC FEET
  - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS
• EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
• 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
• EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
• EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
• CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE
• EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE, AND CONVECTION DEFROST
• LARGE SELF-CLEAN CONVECTION OVEN
  • 23"W. X 16½"H. X 15⅜"D.
  • 3.3 CUBIC FEET
  • THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
• SHIPPED WITH 6"H. SS BACKGUARD
• STANDARD KICKSPACE HEIGHT
• TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

VDSC307-4B

30" WIDE
Freestanding Dual Fuel
Sealed Burner
Range (24" Depth)
**VSC367-6B**

- **Exclusive VSH™ Pro Sealed Burner System (Varisimmer to High):** Combination of patented burner and top design provide cleanability plus superior performance at simmer and high.
- **6-15,000 BTU Brass Sealed Burners with Porcelain/Cast Iron Caps and Automatic Ignition/Re-Ignition**
- **Exclusive Varisimmer Setting for All Burners**
- **Exclusive One-Piece Tooled and Porcelainized Cooking Surface Contains Spills for Easy Cleaning**
- **Eight Oven Functions:** Two Element Bake, Convection Bake, Mini-Broil, Maxi-Broil, Convection Broil, TruConvec™ Convection Cooking (Element Around Fan), Convection Dehydrate, and Convection Defrost.
- **Large Self-Clean Convection Oven**
  - 29" W. X 16 1/4" H. X 15 3/8" D.
  - 4.2 Cubic Feet
  - Three Heavy-Duty Racks/Six Positions
  - Two Lights
- **Standard Kickspace Height**
- **Ten-Year Limited Warranty:** Porcelain Oven; Five-Year Limited Warranty - Surface Burners/Oven Elements

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**VSC367-4G**

- **Exclusive VSH™ Pro Sealed Burner System (Varisimmer to High):** Combination of patented burner and top design provide cleanability plus superior performance at simmer and high.
- **4-15,000 BTU Brass Sealed Burners with Porcelain/Cast Iron Caps and Automatic Ignition/Re-Ignition**
- **12" W. Thermostatically Controlled Steel Griddle/Simmer Plate**
- **Drip Tray with Roller Bearing Glides & 2 Qt. Drip Pan**
- **Exclusive Varisimmer Setting for All Burners**
- **Exclusive One-Piece Tooled and Porcelainized Cooking Surface Contains Spills for Easy Cleaning**
- **Eight Oven Functions:** Two Element Bake, Convection Bake, Mini-Broil, Maxi-Broil, Convection Broil, TruConvec™ Convection Cooking (Element Around Fan), Convection Dehydrate, and Convection Defrost.
- **Large Self-Clean Convection Oven**
  - 29" W. X 16 1/4" H. X 15 3/8" D.
  - 4.2 Cubic Feet
  - Three Heavy-Duty Racks/Six Positions
  - Two Lights
- **Standard Kickspace Height**
- **Ten-Year Limited Warranty:** Porcelain Oven; Five-Year Limited Warranty - Surface Burners/Oven Elements
• EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH

• 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION

• 12" W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION

• Drip Tray with Roller Bearing Glides + 2 Qt. drip Pan

• EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS

• EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING

• EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI BROIL, MAXI BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST

• LARGE SELF-CLEAN CONVECTION OVEN
  • 29" W. x 16 1/8" H. x 15 5/8" D.
  • 4.2 CUBIC FEET
  • THREE HEAVY-DUTY RACKS/SIX POSITIONS
  • TWO LIGHTS

• STANDARD KICKSPACE HEIGHT

• TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

VDSC3367-4Q

36" WIDE
Freestanding Dual Fuel Sealed Burner Ranges (24" Depth)

12'wide Grill with 4 Burners
• **Exclusive VSH™ Pro Sealed Burner System (Varisimmer™ to High)** - Combination of patented burner and top design provide cleanability plus superior performance at simmer and high.

• 6-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition.

• 12"W. Thermostatically controlled griddle/simmer plate.

• **Exclusive Varisimmer setting for all burners.**

• **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning.

• Drip tray with roller bearing glides & 2 qt. drip pan.

• **Right oven** - Eight oven functions - Two element bake, convection bake, mini-broil, maxi-broil, convection broil, Trucovec™ convection cooking (element around fan), convection dehydrate and convection defrost.

• **Left oven** - Three oven functions - Two element bake, broil, proof (separate low wattage element).

• **Right oven** - Large self-clean convection oven.
  - 23"W. X 16 1/4"H. X 15 3/8"D.
  - 3.3 cubic feet.
  - Three heavy-duty racks/six positions; two lights.

• **Left oven** - Self-clean oven.
  - 12"W. X 16"H. X 17 1/4"D.
  - 2.0 cubic feet.
  - Two heavy-duty racks/six positions; one light.

• **Standard kickspace height.**

• **Ten-year limited warranty** - Porcelain oven; five-year limited warranty - Surface burners/oven elements.

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• **Exclusive VSH™ Pro Sealed Burner System (Varisimmer™ to High)** - Combination of patented burner and top design provide cleanability plus superior performance at simmer and high.

• 6-15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition.

• 12"W. Grill with flavor generator plates and automatic ignition/re-ignition.

• **Exclusive** Varisimmer setting for all burners.

• **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning.

• Drip tray with roller bearing glides & 2 qt. drip pan.

• **Right oven** - Eight oven functions - Two element bake, convection bake, mini-broil, maxi-broil, convection broil, Trucovec™ convection cooking (element around fan), convection dehydrate and convection defrost.

• **Left oven** - Three oven functions - Two element bake, broil, proof (separate low wattage element).

• **Right oven** - Large self-clean convection oven.
  - 23"W. X 16 1/4"H. X 15 3/8"D.
  - 3.3 cubic feet.
  - Three heavy-duty racks/six positions; two lights.

• **Left oven** - Self-clean oven.
  - 12"W. X 16"H. X 17 1/4"D.
  - 2.0 cubic feet.
  - Two heavy-duty racks/six positions; one light.

• **Standard kickspace height.**

• **Ten-year limited warranty** - Porcelain oven; five-year limited warranty - Surface burners/oven elements.
**VDSC487-4G**

- **Exclusive VSH™ Pro Sealed Burner System (Varisimmer™ to High) -** Combination of patented burner and top design provide cleanability plus superior performance at simmer and high.
- **4-15,000 BTU Brass Sealed Burners with Porcelain/Cast Iron Caps and Automatic Ignition/Re-Ignition**
- **24" Thermostatically Controlled Griddle/Simmer Plate (Separate Burner/Control for Left and Right Side)**
- **Drip Tray with Roller Bearing Glides + 2 QT. Drip Pan**
- **Exclusive Varisimmer Setting for All Burners**
- **Exclusive One-Piece Tooled and Porcelainized Cooking Surface Contains Spills for Easy Cleaning**
- **Right Oven - Eight Oven Functions - Two Element Bake, Convection Bake, Mini-Broil, Maxi-Broil, Convection Broil, Truconvec™ Convection Cooking (Element Around Fan), Convection Dehydrate and Convection Defrost**
- **Left Oven - Three Oven Functions - Two Element Bake, Broil, Proof (Separate Low Wattage Element)**
- **Right Oven - Large Self-Clean Convection Oven**
  - 23"W. x 16½"H. x 15½"D.
  - 3.3 Cubic Feet
  - Three Heavy-Duty Racks/Six Positions; Two Lights
- **Left Oven - Self-Clean Oven**
  - 12½"W. x 16½"H. x 17¼"D.
  - 2.0 Cubic Feet
  - Two Heavy-Duty Racks/Six Positions; One Light
- **Standard Kickspace Height**
- **Ten-Year Limited Warranty - Porcelain Oven; Five-Year Limited Warranty - Surface Burners/Oven Elements**

**VDSC487-4Q**

- **Exclusive VSH™ Pro Sealed Burner System (Varisimmer™ to High) -** Combination of patented burner and top design provide cleanability plus superior performance at simmer and high.
- **4-15,000 BTU Brass Sealed Burners with Porcelain/Cast Iron Caps and Automatic Ignition/Re-Ignition**
- **24" Grill with Flavor Generator Plates and Automatic Ignition/Re-Ignition (Separate Burner/Control for Left and Right Side)**
- **Drip Tray with Roller Bearing Glides + 2 QT. Drip Pan**
- **Exclusive Varisimmer Setting for All Burners**
- **Exclusive One-Piece Tooled and Porcelainized Cooking Surface Contains Spills for Easy Cleaning**
- **Right Oven - Eight Oven Functions - Two Element Bake, Convection Bake, Mini-Broil, Maxi-Broil, Convection Broil, Truconvec™ Convection Cooking (Element Around Fan), Convection Dehydrate and Convection Defrost**
- **Left Oven - Three Oven Functions - Two Element Bake, Broil, Proof (Separate Low Wattage Element)**
- **Right Oven - Large Self-Clean Convection Oven**
  - 23"W. x 16½"H. x 15½"D.
  - 3.3 Cubic Feet
  - Three Heavy-Duty Racks/Six Positions; Two Lights
- **Left Oven - Self-Clean Oven**
  - 12½"W. x 16½"H. x 17¼"D.
  - 2.0 Cubic Feet
  - Two Heavy-Duty Racks/Six Positions; One Light
- **Standard Kickspace Height**
- **Ten-Year Limited Warranty - Porcelain Oven; Five-Year Limited Warranty - Surface Burners/Oven Elements**
• **EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH)** - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
• **4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION**
• **12"W. THERMOSTATICALLY CONTROLLED GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)**
• **12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)**
• **DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN**
• **EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS**
• **EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING**
• **RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST**
• **LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)**
• **RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN**
  • 23"W. X 16"1/8"H. X 15"1/4"D.
  • 3.3 CUBIC FEET
  • THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
• **LEFT OVEN - SELF-CLEAN OVEN**
  • 12"/W. X 16"1/8"H. X 17"1/4"D.
  • 2.0 CUBIC FEET
  • TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
• **STANDARD KICKSPACE HEIGHT**
• **TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS**
• STRONG, WEAR RESISTANT GLASS CERAMIC TOP
• QUICKCOOK™ SURFACE ELEMENTS UTILIZE RIBBON ELEMENT TECHNOLOGY - REACH FULL POWER IN ABOUT 3 SECONDS
  • RIGHT FRONT - 7” 1800 WATT ELEMENT
  • RIGHT REAR - 7” 1800 WATT ELEMENT
  • 800 WATT 'BRIDGE' ELEMENT BETWEEN RIGHT FRONT AND RIGHT REAR ELEMENTS
  • LEFT FRONT - 6 1/2” 1500 WATT ELEMENT
  • LEFT REAR - DUAL ELEMENT - 9” 2400 WATT/6” 1000 WATT ELEMENT
• EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVEC™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
• LARGE SELF-CLEAN CONVECTION OVEN
  • 23”W. X 16 1/8”H. X 15 3/8”D.
  • 3.3 CUBIC FEET
  • THREE HEAVY-DUTY RACKS/SIX POSITION
  • TWO LIGHTS
• SHIPPED WITH 6’’ SS BACKGUARD
• STANDARD KICKSPACE HEIGHT
• TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

PORTABLE GRIDDLE
(GC-PGD)

• CAST ALUMINUM WITH RUGGED COMMERCIAL GRADE NO-STICK FINISH ON COOKING SURFACE
• GREASE TROUGH
• PLACE OVER TWO RIGHT ELEMENTS WITH BRIDGE ELEMENT
• CAN ALSO BE USED TO QUICKLY DEFROST FROZEN FOODS

VESc SERIES RANGES

• SS BACKGUARD IS SHIPPED AUTOMATICALLY WITH 30’’ W. RANGE. EITHER A BACKGUARD, HIGH-SHELF OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
• USA MODEL - HARD WIRE DIRECT WITH 3 WIRE WITH GROUND OR USE AGENCY CERTIFIED, LOCALLY SUPPLIED POWER CORD/PLUG
• CANADA MODEL - FACTORY INSTALLED, AGENCY CERTIFIED 4 FOOT POWER CORD - 3 WIRE WITH GROUND/4 PRONG PLUG - INCLUDED
  • 240-208/120 V, 60 HZ
  • MAXIMUM AMPS (240 VOLTS) - 59.5
  • MAXIMUM AMPS (208 VOLTS) - 52.4

FINISH DETAILS
• STAINLESS STEEL (SS), BLACK (BK), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE, (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE, (VB), COBALT BLUE (CB) AND EGGPLANT (EP).
• FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL AND SIDE PANELS.
  • ALL FINISHES, EXCEPT WHITE, HAVE BLACK KNOBS/SWITCH.
  • ALL FINISHES, EXCEPT WHITE, HAVE DARK RED GLASS CERAMIC TOP WITH GRAY GRAPHICS; STAINLESS STEEL HANDLE/CHROME PLATED BRACKETS AND STAINLESS STEEL CONTROL PANEL, BOTTOM TRIM AND LANDING LEDGE.
• WHITE (WH)
  • INCLUDES WHITE GLASS CERAMIC TOP WITH GRAY GRAPHICS.
  • FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS AND KNOBS/SWITCH.
• BRASS TRIM OPTION (BK) - FOR ANY FINISH, INCLUDES NAMEPLATE, WINDOW TRIM, DOOR HANDLE, BRACKETS AND KNOB BEZELS. PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
BUILT-IN SURFACE UNITS

A BACKGUARD IS NOT PACKAGED OR SHIPPED AUTOMATICALLY WITH EACH RANGETOP. EITHER A BACKGUARD OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.

SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP/PROPANE WITH STANDARD REGULATOR

4 FOOT CORD INCLUDED WITH RANGETOP

- 2 WIRE WITH GROUND/3 PRONG PLUG
- 120 V/60 Hz
- VGQT240 MAXIMUM AMPS: 0.5
- VGQT240 MAXIMUM AMPS: 7.2
- VGWT240 MAXIMUM AMPS: 0.1

FINISH DETAILS

GRIDDLE

- STAINLESS STEEL (SS), BLACK (BK) AND WHITE (WH)
  - STAINLESS STEEL HAVE STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS
  - BLACK UNITS HAVE BLACK ENAMEL CONTROL PANEL AND BLACK KNOBS
  - WHITE UNITS HAVE WHITE ENAMEL CONTROL PANEL AND WHITE KNOBS

CHAR-GRILL

- STAINLESS STEEL (SS), BLACK (BK) AND WHITE (WH)
  - STAINLESS STEEL UNITS HAVE BLACK PORCELAIN GRATES, GRATE SUPPORTS, STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS
  - BLACK UNITS HAVE BLACK PORCELAIN GRATES, GRATE SUPPORTS, BLACK ENAMEL CONTROL PANEL AND BLACK KNOBS
  - WHITE UNITS HAVE DARK GRAY PORCELAIN GRATES, WHITE PORCELAIN GRATE SUPPORTS, WHITE ENAMEL CONTROL PANEL AND WHITE KNOBS

WOK

- STAINLESS STEEL (SS)
  - STAINLESS STEEL UNITS HAVE BLACK PORCELAIN GRATES, GRATE SUPPORTS, STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS
  - STAINLESS STEEL DRIP TRAY PULLS(S) AND LANDING LEDGE
  - BRASS TRIM OPTION (BR) - FOR ANY FINISH, INCLUDES DRIP TRAY PULLS(S), NAMEPLATE, KNOB BEZELS AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (DRIP TRAY PULL), ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS ARE DESIGNED FOR MAINTENANCE FREE NORMAL USE.

GRIDDLE RANGETOP

VGGT240

- 24"W. GRILL WITH SMOKE GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

WOK RANGETOP

VGWT240

- 1-27,500 BTU PORCELAIN/CAST IRON BURNER WITH AUTOMATIC IGNITION/RE-IGNITION
- 20" STEEL WOK/TOP - STANDARD
- HEAVY-DUTY TWO-PIECE PORCELAIN/CAST IRON GRATE
- EXCLUSIVE - AGENCY CERTIFIED CENTER TRIVET ALLOWS USE OF LARGE STOCK POTS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

FINISH DETAILS

GRIDDLE

- STAINLESS STEEL (SS), BLACK (BK) AND WHITE (WH)
  - STAINLESS STEEL HAVE STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS
  - BLACK UNITS HAVE BLACK ENAMEL CONTROL PANEL AND BLACK KNOBS
  - WHITE UNITS HAVE WHITE ENAMEL CONTROL PANEL AND WHITE KNOBS

CHAR-GRILL

- STAINLESS STEEL (SS), BLACK (BK) AND WHITE (WH)
  - STAINLESS STEEL UNITS HAVE BLACK PORCELAIN GRATES, GRATE SUPPORTS, STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS
  - BLACK UNITS HAVE BLACK PORCELAIN GRATES, GRATE SUPPORTS, BLACK ENAMEL CONTROL PANEL AND BLACK KNOBS
  - WHITE UNITS HAVE DARK GRAY PORCELAIN GRATES, WHITE PORCELAIN GRATE SUPPORTS, WHITE ENAMEL CONTROL PANEL AND WHITE KNOBS

CONTROL PANEL AND WHITE KNOBS.

- ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP).
  - UNITS HAVE BLACK PORCELAIN GRATES, PORCELAIN GRATE SUPPORTS IN DESIGNATED COLOR; STAINLESS STEEL CONTROL PANEL, AND BLACK KNOBS.
  - ALL FINISHES HAVE STAINLESS STEEL DRIP TRAY PULL(S) AND LANDING LEDGE.
  - BRASS TRIM OPTION (BR) - FOR ANY FINISH, INCLUDES DRIP TRAY PULLS(S), NAMEPLATE, KNOB BEZELS AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (DRIP TRAY PULL), ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS ARE DESIGNED FOR MAINTENANCE FREE NORMAL USE.

WOK/COOKER

- STAINLESS STEEL (SS)
  - STAINLESS STEEL UNITS HAVE BLACK PORCELAIN GRATES, GRATE SUPPORTS, STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS.
  - STAINLESS STEEL DRIP TRAY PULL(S) AND LANDING LEDGE.
  - BRASS TRIM OPTION (BR) - FOR ANY FINISH, INCLUDES DRIP TRAY PULLS(S), NAMEPLATE, KNOB BEZELS AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (DRIP TRAY PULL), ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS ARE DESIGNED FOR MAINTENANCE FREE NORMAL USE.
VGRT300-4B

• 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION

• EXCLUSIVE VARI-SIMMER™ SETTING FOR ALL BURNERS

• CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE

• REMOVABLE PORCELAIN BURNER BOWLS

• DRIP TRAY WITH ROLLER BEARING GLIDES

• FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS

VGRT SERIES RANGE TOPS

• A BACKGUARD IS NOT PACKAGED OR SHIPPED AUTOMATICALLY WITH EACH RANGE TOP. EITHER A BACKGUARD, HIGH-SHELF OR ISLAND TRIM MUST BE USED FOR ALL OTHER INSTALLATIONS.

• SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP/PROPANE WITH STANDARD REGULATOR

• 4 FOOT CORD INCLUDED WITH RANGE TOP

• 2 WIRE WITH GROUND/3 PRONG PLUG

OPEN AND SEALED BURNER MODELS - MAXIMUM AMPS

• 24” W. RANGE TOPS: G-.5; Q-.7; W-.1

• 30” W. RANGE TOPS: 3

• 36”/42” W. RANGE TOPS: 6G-.6; 4G-.9; 4Q-.6

• 48” W. RANGE TOPS: 6G-1.2; 6Q-.6; 4G-.7.5; 4Q-.4.2

• 60” W. RANGE TOPS: 6G-1.8; 6Q-.6; 4G-1.7; 4GQ-.7.5

FINISH DETAILS

NOTE - PARTS LISTED BELOW MAY NOT BE APPLICABLE TO ALL MODELS

• STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), AND BURGUNDY (BU)

• BLACK UNITS HAVE BLACK PORCELAIN GRATES AND BURNER CAPS; BLACK ENAMEL CONTROL PANEL AND BLACK KNOBS.

• WHITE UNITS HAVE DARK GRAY PORCELAIN GRATES AND BURNER CAPS; WHITE PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS; WHITE ENAMEL CONTROL PANEL AND WHITE KNOBS.

• STAINLESS STEEL AND BURGUNDY UNITS HAVE BLACK PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS AND GRATES; AND BURNER CAPS, STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS.

• ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), LEMONADE (LE), MINT JULEP (NJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP)

• UNITS HAVE BLACK PORCELAIN GRATES AND BURNER CAPS; STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS.

• FINISH DESIGNATES PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS.

ALL FINISHES HAVE STAINLESS STEEL DRIP TRAY PULL/TRIM CONTROL PANEL AND LANDING LEDGE.

• BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES DRIP TRAY PULL/TRIM BELOW LANDING LEDGE, NAMEPLATE, KNOB BEZELS, AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH; ON ALL “HIGH TRAFFIC” PARTS (DRIP TRAY PULL); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
36" wide -VGRT-
Built-in gas Rangetops (24" Depth)

VGRT360-6B

• 6 - 15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
• EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
• REMOVABLE PORCELAIN BURNER BOWLS
• DRIP TRAY WITH ROLLER BEARING GLIDES
• FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGRT360-4G

• 4 - 15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
• 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
• EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
• REMOVABLE PORCELAIN BURNER BOWLS
• DRIP TRAY WITH ROLLER BEARING GLIDES
• FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGRT360-4Q

• 4 - 15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
• 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
• EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
• REMOVABLE PORCELAIN BURNER BOWLS
• SS DRIP TRAY WITH ROLLER BEARING GLIDES
• FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS
42" wide - VGRT -
Built-in gas Rangetops (24" Depth)

VGRT421-6B

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARI SIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGRT421-4G

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 18"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARI SIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGRT421-4Q

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARI SIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- SS DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS
48" wide - VGRT -
Built-in gas Rangetops (24" Depth)

VGRT480-6G
- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12" W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGRT480-6Q
- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12" W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGRT480-4G
- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24" W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGRT480-4GQ
- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12" W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGRT480-4K
- VGRT480-4K - 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 1-27,500 BTU PORCELAIN/CAST IRON BURNER WITH AUTOMATIC IGNITION/RE-IGNITION
- 20" STEEL WOK/TOP - STANDARD
- TWO-PIECE PORCELAIN/CAST IRON GRATE
- EXCLUSIVE - AGENCY CERTIFIED CENTER TRIVET - ALLOWS USE OF LARGE STOCK POTS
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS
VGRT600-6G
- 6-15,000 BTU SS burners with porcelain/cast iron caps and automatic ignition/re-ignition
- 24" W. thermostatically controlled steel griddle/simmer plate (separate burner/control for left and right side)
- Exclusive Varisimmer™ setting for all burners
- Removable porcelain burner bowls
- Drip trays with roller bearing glides
- Five year limited warranty - surface/tube burners

VGRT600-6GQ
- 12" W. thermostatically controlled steel griddle/simmer plate (separate burner/control for left and right side)
- 12" W. grill with flavor generator plates and automatic ignition/re-ignition
- Exclusive Varisimmer™ setting for all burners
- Removable porcelain burner bowls
- Drip trays with roller bearing glides
- Five year limited warranty - surface/tube burners
30" wide -VGRT-
Built-in gas Sealed Burner
Rangetop (24" Depth)

VGRT302-4B

• EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
• 4 - 15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
• CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE
• EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
• EXCLUSIVE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
• FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS
36” wide -VGRT-

Built-in gas Sealed Burner Rangetops (24” Depth)

VGRT362-6B

• EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
• 6-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
• EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
• EXCLUSIVE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
• FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGRT362-4G

• EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
• 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
• 12” W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
• SS DRIP TRAY WITH ROLLER BEARING GLIDES
• EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
• EXCLUSIVE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
• FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGRT362-4Q

• EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
• 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
• 12” W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
• SS DRIP TRAY WITH ROLLER BEARING GLIDES
• EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
• EXCLUSIVE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
• FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS


**VGRT482-6Q**
- Exclusive VSH™ Pro Sealed Burner System (Varisimmer™ to High) - Combination of patented burner and top design provide cleanability plus superior performance at simmer and high.
- 6 - 15,000 BTU Brass Sealed burners with Porcelain/Cast iron caps and automatic ignition/re-ignition.
- 12" W. Thermostatically controlled Steel Griddle/Simmer plate.
- Exclusive Varisimmer setting for all burners.
- Exclusive tooled and porcelainized cooking surface contains spills for easy cleaning.
- Drip tray with roller bearing glides.
- Five year limited warranty - Surface/Tube burners.

**VGRT482-4Q**
- Exclusive VSH™ Pro Sealed Burner System (Varisimmer™ to High) - Combination of patented burner and top design provide cleanability plus superior performance at simmer and high.
- 4 - 15,000 BTU Brass Sealed burners with Porcelain/Cast iron caps and automatic ignition/re-ignition.
- 24" W. Grill with flavor generator plates and automatic ignition/re-ignition (separate burner/control for left and right side).
- Exclusive Varisimmer setting for all burners.
- Exclusive tooled and porcelainized cooking surface contains spills for easy cleaning.
- Drip tray with roller bearing glides.
- Five year limited warranty - Surface/Tube burners.

**VGRT482-4G**
- Exclusive VSH™ Pro Sealed Burner System (Varisimmer™ to High) - Combination of patented burner and top design provide cleanability plus superior performance at simmer and high.
- 4 - 15,000 BTU Brass Sealed burners with Porcelain/Cast iron caps and automatic ignition/re-ignition.
- 24" W. Grill with flavor generator plates and automatic ignition/re-ignition (separate burner/control for left and right side).
- Exclusive Varisimmer setting for all burners.
- Exclusive tooled and porcelainized cooking surface contains spills for easy cleaning.
- Drip tray with roller bearing glides.
- Five year limited warranty - Surface/Tube burners.

For more information, please contact your local dealer or visit our website.
• **EXCLUSIVE** VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH.

• 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION

• 12”W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE

• 12”W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION

• **EXCLUSIVE** VARISIMMER SETTING FOR ALL BURNERS

• **EXCLUSIVE** TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING

• DRIP TRAY WITH ROLLER BEARING GLIDES

• FIVE YEAR LIMITED WARRANTY – SURFACE/TUBE BURNERS
VERT301-4B

- STRONG, WEAR RESISTANT GLASS CERAMIC TOP
- QUICKCOOK™ SURFACE ELEMENTS UTILIZE RIBBON ELEMENT TECHNOLOGY - REACH FULL POWER IN ABOUT 3 SECONDS
  - RIGHT FRONT - 7” 1800 - WATT ELEMENT
  - RIGHT REAR - 7” 1800 - WATT ELEMENT
  - 800 - WATT “BRIDGE” ELEMENT BETWEEN RIGHT FRONT AND RIGHT REAR BURNERS
  - LEFT FRONT - 6 1/2” 1500 - WATT ELEMENT
  - LEFT REAR - DUAL ELEMENT - 9” 2400 - WATT/6” 1000 Watt Element
- FIVE YEAR LIMITED WARRANTY - SURFACE ELEMENTS

PORTABLE GRIDDLE FOR ELECTRIC RANGETOP

- CAST ALUMINUM WITH RUGGED COMMERCIAL GRADE NO-STICK FINISH ON COOKING SURFACE
- GREASE TROUGH
- PLACE OVER TWO RIGHT ELEMENTS WITH BRIDGE ELEMENT
- CAN ALSO BE USED TO QUICKLY DEFROST FROZEN FOODS

VERT SERIES RANGETOPS

- A BACKGUARD IS NOT PackAGED OR SHIPPED AUTOMATICALLY WITH EACH RANGETOP. EITHER A BACKGUARD, HIGH-SHELF OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
- 3 WIRE WITH GROUND
- 4 FOOT FLEXIBLE CONDUCTOR INCLUDED WITH RANGETOP
- 240-208/120 V, 60 HZ
- MAXIMUM AMPS (240 VOLTS) - 37.1
- MAXIMUM AMPS (208 VOLTS) - 30.0

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH)
  - BLACK UNITS HAVE BLACK GLASS CERAMIC TOP, BLACK ENAMEL CONTROL PANEL AND BLACK KNOBS.
  - WHITE UNITS HAVE WHITE GLASS CERAMIC TOP, WHITE ENAMEL CONTROL PANEL AND WHITE KNOBS.
  - STAINLESS STEEL UNITS HAVE BLACK CERAMIC TOP, STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH: INCLUDES DRIP TRAY PULL/TRIM, NAMEPLATE AND KNOB BEZELS. PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
Range/Rangetop Installation Accessories

6"H. BACKGUARD
• STAINLESS (SS) ONLY
• COORDINATES WITH ALL FINISHES
  T24BG6 (FOR 24"W./24"D. RANGES/RANGETOPS)  11 (5.0)
  T30BG6 (FOR 30"W./24"D. RANGES/RANGETOPS)  14 (6.3)
  T36BG6 (FOR 36"W./24"D. RANGES/RANGETOPS)  17 (7.7)
  T42BG6 (FOR 42"W./24"D. RANGES/RANGETOPS)  21 (9.5)
  T48BG6 (FOR 48"W./24"D. RANGES/RANGETOPS)  24 (10.8)
  T60BG6 (FOR 60"W./24"D. RANGES/RANGETOPS)  31 (14.0)
  B30BG6 (FOR SEALED BURNER 30"W./24"D. RANGES/RANGETOPS)  14 (6.3)
  B36BG6 (FOR SEALED BURNER 36"W./24"D. RANGES/RANGETOPS)  17 (7.7)
  B48BG6 (FOR SEALED BURNER 48"W./24"D. RANGES/RANGETOPS)  24 (10.8)
  S30BG6 (FOR GAS S/C 30"W./24"D. RANGES)  14 (6.3)
  S36BG6 (FOR GAS S/C 36"W./24"D. RANGES)  17 (7.7)
  S48BG6 (FOR GAS S/C 48"W./24"D. RANGES)  24 (10.8)
  C30BG6 (FOR GAS S/C SEALED BURNER 30"W./24"D. RANGES)  14 (6.3)
  C36BG6 (FOR GAS S/C SEALED BURNER 36"W./24"D. RANGES)  17 (7.7)
  R36BG6 (FOR 36"W./27"D. RANGES)  20 (9.0)
  R48BG6 (FOR 48"W./27"D. RANGES)  27 (12.2)
  R60BG6 (FOR 60"W./27"D. RANGES)  36 (16.2)

10"H. BACKGUARD
• STAINLESS (SS) ONLY
• COORDINATES WITH ALL FINISHES
  T36BG10 (FOR 36"W./24"D. RANGES/RANGETOPS)  20 (9.0)
  T48BG10 (FOR 48"W./24"D. RANGES/RANGETOPS)  27 (12.2)
  B36BG10 (FOR SEALED BURNER 36"W./24"D. RANGES/RANGETOPS)  20 (9.0)
  B48BG10 (FOR SEALED BURNER 48"W./24"D. RANGES/RANGETOPS)  27 (12.2)
  S36BG10 (FOR GAS S/C 36"W./24"D. RANGES)  20 (9.0)
  S48BG10 (FOR GAS S/C 48"W./24"D. RANGES)  27 (12.2)
  C36BG10 (FOR GAS S/C SEALED BURNER 36"W./24"D. RANGES)  20 (9.0)
  R36BG10 (FOR 36"W./27"D. RANGES)  23 (10.4)
  R48BG10 (FOR 48"W./27"D. RANGES)  30 (13.5)
  R60BG10 (FOR 60"W./27"D. RANGES)  39 (17.6)

HIGH SHELF
• SELF-ATTACHED TO 24"H. BACKGUARD
• STAINLESS STEEL (SS) ONLY
• COORDINATES WITH ALL FINISHES
  T24HS24 (FOR 24"W./24"D. RANGE/RANGETOPS)  14 (6.3)
  T30HS24 (FOR 30"W./24"D. RANGES/RANGETOPS)  17 (7.7)
  T36HS24 (FOR 36"W./24"D. RANGES/RANGETOPS)  21 (9.5)
  T42HS24 (FOR 42"W./24"D. RANGES/RANGETOPS)  24 (10.8)
  T48HS24 (FOR 48"W./24"D. RANGES/RANGETOPS)  27 (12.2)
  T60HS24 (FOR 60"W./24"D. RANGES/RANGETOPS)  30 (13.5)
  B30HS24 (FOR SEALED BURNER 30"W./24"D. RANGES/RANGETOPS)  17 (7.7)
  B36HS24 (FOR SEALED BURNER 36"W./24"D. RANGES/RANGETOPS)  21 (9.5)
  B48HS24 (FOR SEALED BURNER 48"W./24"D. RANGES/RANGETOPS)  24 (10.8)
  S30HS24 (FOR GAS S/C 30"W./24"D. RANGES)  17 (7.7)
  S36HS24 (FOR GAS S/C 36"W./24"D. RANGES)  21 (9.5)
  S48HS24 (FOR GAS S/C 48"W./24"D. RANGES)  24 (10.8)
  C30HS24 (FOR GAS S/C SEALED BURNER 30"W./24"D. RANGES)  17 (7.7)
  C36HS24 (FOR GAS S/C SEALED BURNER 36"W./24"D. RANGES)  21 (9.5)
  R36HS24 (FOR 36"W./27"D. RANGES)  23 (10.4)
  R48HS24 (FOR 48"W./27"D. RANGES)  30 (13.5)
  R60HS24 (FOR 60"W./27"D. RANGES)  39 (17.6)

APPROX. SHIPPING WT. LB(KG)
**ISLAND TRIM**
- For Island/Peninsula Installation
- Can replace backsplash if wall is non-combustible
- Stainless steel (SS) only
- Coordinates with all finishes

<table>
<thead>
<tr>
<th>Model Code</th>
<th>Approx. Shipping WT. LB (KG)</th>
</tr>
</thead>
<tbody>
<tr>
<td>T24TI (for 24&quot;W./24&quot;D. Ranges/Rangetops)</td>
<td>9 (4.1)</td>
</tr>
<tr>
<td>T30TI (for 30&quot;W./24&quot;D. Ranges/Rangetops)</td>
<td>10 (4.5)</td>
</tr>
<tr>
<td>T36TI (for 36&quot;W./24&quot;D. Ranges/Rangetops)</td>
<td>11 (5.0)</td>
</tr>
<tr>
<td>T42TI (for 42&quot;W./24&quot;D. Rangetops)</td>
<td>13 (6.8)</td>
</tr>
<tr>
<td>T48TI (for 48&quot;W./24&quot;D. Ranges/Rangetops)</td>
<td>15 (6.8)</td>
</tr>
<tr>
<td>T60TI (for 60&quot;W./24&quot;D. Rangetops)</td>
<td>19 (8.6)</td>
</tr>
<tr>
<td>B30TI (for sealed burner 30&quot;W./24&quot;D. Ranges/Rangetops)</td>
<td>10 (4.5)</td>
</tr>
<tr>
<td>B36TI (for sealed burner 36&quot;W./24&quot;D. Ranges/Rangetops)</td>
<td>11 (5.0)</td>
</tr>
<tr>
<td>B48TI (for sealed burner 48&quot;W./24&quot;D. Ranges/Rangetops)</td>
<td>15 (6.8)</td>
</tr>
<tr>
<td>S30TI (for gas S/C 30&quot;W./24&quot;D. Ranges)</td>
<td>10 (4.5)</td>
</tr>
<tr>
<td>S36TI (for gas S/C 36&quot;W./24&quot;D. Ranges)</td>
<td>11 (5.0)</td>
</tr>
<tr>
<td>S48TI (for gas S/C 48&quot;W./24&quot;D. Ranges)</td>
<td>15 (6.8)</td>
</tr>
<tr>
<td>C30TI (for gas S/C sealed burner 30&quot;W./24&quot;D. Ranges)</td>
<td>10 (4.5)</td>
</tr>
<tr>
<td>C36TI (for gas S/C sealed burner 36&quot;W./24&quot;D. Ranges)</td>
<td>11 (5.0)</td>
</tr>
<tr>
<td>R36TI (for 36&quot;W./27&quot;D. Ranges)</td>
<td>12 (5.4)</td>
</tr>
<tr>
<td>R48TI (for 48&quot;W./27&quot;D. Ranges)</td>
<td>16 (7.1)</td>
</tr>
<tr>
<td>R60TI (for 60&quot;W./27&quot;D. Ranges)</td>
<td>21 (9.5)</td>
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</table>

**COUNTERTOP SIDE TRIM**
- One pair of trim
- Installs on side of unit; overlaps countertop
- Stainless steel (SS) only
- Coordinates with all finishes

<table>
<thead>
<tr>
<th>Model Code</th>
<th>Approx. Shipping WT. LB (KG)</th>
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<tbody>
<tr>
<td>CT24ST (for VGIC gas 24&quot;W./24&quot;D. Ranges)</td>
<td>2 (.9)</td>
</tr>
<tr>
<td>CT24ST (for VGIC gas 30&quot;W./24&quot;D. Ranges)</td>
<td>2 (.9)</td>
</tr>
<tr>
<td>CT24ST (for VGIC/VGSC gas/dual fuel 24&quot;D. open burner ranges)</td>
<td>2 (.9)</td>
</tr>
<tr>
<td>CT24ST (for VGRC gas 27&quot;D. ranges)</td>
<td>2 (.9)</td>
</tr>
<tr>
<td>CT24ST (for VGIC/VGSC gas S/C 24&quot;D. sealed burner and for VESC electric 24&quot;D. ranges)</td>
<td>2 (.9)</td>
</tr>
<tr>
<td>CT24ST (for VGRC gas S/C 30&quot;W./24&quot;D. sealed burner 24&quot;D. Ranges)</td>
<td>2 (.9)</td>
</tr>
<tr>
<td>CT24ST (for VGRT gas 24&quot;D. open burner rangetops and VGWT wok/cooker)</td>
<td>2 (.9)</td>
</tr>
<tr>
<td>CT24ST (for VGRT 24&quot;D. sealed burner rangetops; vert electric 24&quot;D. rangetops; VG GT 24&quot;W. griddle and VGQT 24&quot;W. grill)</td>
<td>2 (.9)</td>
</tr>
</tbody>
</table>

**CURB BASE FRONT AND CUSTOM CURB BASE FRONT**
- As curb base front
  - Front only
  - Stainless steel (SS) only
  - Conceals range legs
  - Completely assembled
  - Easily clips onto range legs after range is installed

<table>
<thead>
<tr>
<th>Model Code</th>
<th>Approx. Shipping WT. LB (KG)</th>
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<tbody>
<tr>
<td>RS24CBF (for 24&quot;W./24&quot;D. Ranges)</td>
<td>8 (3.6)</td>
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<tr>
<td>RS24CBF (for 30&quot;W./24&quot;D. Ranges)</td>
<td>9 (4.1)</td>
</tr>
<tr>
<td>RS36CBF (for 36&quot;W./24&quot;D. Ranges)</td>
<td>10 (4.5)</td>
</tr>
<tr>
<td>RS36CBF (for 36&quot;W./24&quot;D. Ranges)</td>
<td>11 (5.0)</td>
</tr>
<tr>
<td>RS48CBF (for 48&quot;W./24&quot;D. Ranges)</td>
<td>10 (4.5)</td>
</tr>
<tr>
<td>RS48CBF (for 48&quot;W./27&quot;D. Ranges)</td>
<td>11 (5.0)</td>
</tr>
<tr>
<td>R60CBF (for 60&quot;W./27&quot;D. Ranges)</td>
<td>13 (5.9)</td>
</tr>
</tbody>
</table>

**CASTER KIT**
- For VGRC ranges with 6" to 8"H. legs only
- Agency certified for residential installation
- Includes 4 locking caster and gas line quick connect/disconnect kit with flexible hose, restraining cable, fittings and hardware

<table>
<thead>
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<tbody>
<tr>
<td>RS30CBF (for 30&quot;W./24&quot;D. Ranges)</td>
<td>21 (9.5)</td>
</tr>
</tbody>
</table>
"V" GRATES
GTV (FOR OPEN BURNER RANGES/RANGETOPS) APPROX SHIP. WT. LB(KG) 13 (5.9) (2 GRATES)
- TWO PORCELAIN/CAST IRON GRATES PER CARTON
- REPLACES STANDARD SURFACE GRATES
- PROVIDES DIFFERENT LOOK
- EASY SLIDING OF POTS/PANS FROM BURNER TO BURNER (ALSO POSSIBLE WITH STANDARD SURFACE GRATES)
- AVAILABLE IN BLACK (BK) OR GRAY (GY)

WOK GRATE
WGT (FOR OPEN BURNER RANGES/RANGETOPS) APPROX SHIP. WT. LB(KG) 6 (2.7)
SB-WGT (FOR SEALED BURNER RANGES/RANGETOPS) APPROX SHIP. WT. LB(KG) 6 (2.7)
- PORCELAIN/CAST IRON
- USE IN PLACE OF SURFACE GRATE (FRONT BURNERS RECOMMENDED)
- WGT AVAILABLE IN BLACK (BK) OR GRAY (GY)
- SB-WGT AVAILABLE IN BLACK (BK) ONLY

WOK RING (FOR SEALED AND OPEN BURNER RANGES/RANGETOPS)
PWRG6 APPROX SHIP. WT. LB(KG) 1 (.5)
- STAINLESS STEEL
- UNIVERSALLY DESIGNED TO SECURELY FIT ON ANY VIKING PROFESSIONAL RANGE/RANGETOP SURFACE GRATE (FRONT BURNERS RECOMMENDED)
- SIX (6) PER CASE

PORTABLE GRIDDLE
PG-4 (FOR OPEN BURNER RANGES/RANGETOPS) APPROX SHIP. WT. LB(KG) 40 (18.0)
SB-PG-4 (FOR SEALED BURNER RANGES/RANGETOPS) APPROX SHIP. WT. LB(KG) 40 (18.0)
- CAST ALUMINUM WITH RUGGED COMMERCIAL GRADE NO-STICK FINISH ON COOKING SURFACE
- GREASE TROUGH IN FRONT
- FITS OVER STANDARD SURFACE GRATES
- CAN ALSO BE USED TO QUICKLY DEFOST FROZEN FOODS
- FOUR (4) PER CASE

HARDWOOD COVER
CCH-6 (FOR OPEN BURNER RANGES/RANGETOPS) APPROX SHIP. WT. LB(KG) 48 (21.6)
SB-CCH-6 (FOR SEALED BURNER RANGES/RANGETOPS) APPROX SHIP. WT. LB(KG) 48 (21.6)
- MAPLE HARDWOOD "BUTCHER BLOCK" CONSTRUCTION
- CAN ALSO BE USED AS CUTTING BOARD
- FITS OVER STANDARD SURFACE GRATES (NOT "V" GRATES), GRIDDLE, OR GRILL
- 11 5/8" W. X 22 11/16" L. X 2" H.
- SIX PER CASE

HARDWOOD CUTTING BOARD
HCB6 APPROX SHIP. WT. LB(KG) 30 (13.5)
- MAPLE HARDWOOD "BUTCHER BLOCK" CONSTRUCTION
- REVERSIBLE - USE BOTH SIDES
- FITS GRIDLE PLATE
- 10" W. X 20" L. X 3/4" THICK
- SIX PER CASE
HARDWOOD CUTTING BOARD FOR (18" W. GRIDDLE)
HCB18 APPROX SHIPPMG WT. LB(KG) 8(3.6)

- MAPLE HARDWOOD "BUTCHER BLOCK" CONSTRUCTION
- FOR USE WITH GAS 42" W. RANGETOPS WITH AN 18" W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- REVERSIBLE - USE BOTH SIDES
- FITS GRIDDLE PLATE
- 163/4"W. X 19"L X 3/4" THICK

STAINLESS STEEL COVERS (12" W. GRIDDLE / 12" W. GRILL)
SCG126C-SS (GRIDDLE) APPROX SHIPPMG WT. LB(KG) 21(9.5)
SCQ126C-SS (GRILL) APPROX SHIPPMG WT. LB(KG) 21(9.5)

- STAINLESS STEEL COVER WITH VIKING PROFESSIONAL HANDLE
- FOR USE WITH GAS/DUAL FUEL RANGES AND RANGETOPS WITH A 12" W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE OR 12" W. GRILL
- SEPARATE COVERS FOR GRIDDLE AND GRILL - NOT INTERCHANGEABLE
- FITS OVER GRIDDLE/SIMMER PLATE OR OVER STANDARD GRILL GRATES
- GRILL COVER CAN BE USED OVER OPEN AND SEALED SURFACE BURNERS TO PREVENT SPLATTERS WHEN GRILLING
- DOES NOT HAVE TO BE REMOVED WHEN OPERATING ADJACENT SURFACE BURNERS
- SIX (6) PER CASE

STAINLESS STEEL COVERS
SCG18C-SS (18" W. GRIDDLE COVER) APPROX SHIPPMG WT. LB(KG) 5.2(2.3)
SCG24C-SS (24" W. 2-PIECE GRIDDLE COVER) APPROX SHIPPMG WT. LB(KG) 7.3(3.3)
SCQ24C-SS (24" W. 2-PIECE GRILL COVER) APPROX SHIPPMG WT. LB(KG) 7.3(3.3)

- STAINLESS STEEL COVER WITH VIKING PROFESSIONAL HANDLE
- SCG18C-SS FOR USE WITH GAS 42" W. RANGETOPS WITH A 18" W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- SCG24C-SS FOR USE WITH GAS/DUAL FUEL RANGES AND GAS RANGETOPS WITH A 24" W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- SCQ24C-SS FOR USE WITH GAS/DUAL FUEL RANGES AND GAS RANGETOPS WITH A 24" W. GRILL
- DOES NOT HAVE TO BE REMOVED WHEN OPERATING ADJACENT SURFACE BURNERS

BROILER PAN AND TRAY
BPT APPROX SHIPPMG WT. LB(KG) 5.5(2.5)

- FOR USE WITH ALL VIKING BUILT-IN AND RANGE OVENS
- HEAVY-DUTY PORCELAINIZED CONSTRUCTION
- TRAY ALLOWS DRIPPINGS TO FALL THROUGH TO BROILER PAN
- TRAY IS REMOVABLE FOR EASY CLEANING
FOR USE WITH VIKING BROILER PAN
PROVIDES BETTER BROILING AND ROASTING OPTIONS IN CONVECTION MODES

FAST AND EASY COMMERCIAL GRADE CLEANING SYSTEM
SAME SYSTEM USED IN COMMERCIAL KITCHENS
CONTAINS ENOUGH FOR 25+ CLEANINGS
FOR USE ON STEEL GRIDDLES ONLY

KIT INCLUDES:
32 OZ. QUICK CLEAN SMALL APPLIANCE CLEANER
PAD HOLDER (1)
GRIDDLE POLISHING PADS (1 Pack of 10)
SQUEEGEE (1)
CLEANING INSTRUCTION SHEET

REPLACEMENT FOR LIQUID CLEANER SUPPLIED WITH GRIDDLE CLEANING KIT
SIX (6) 32 OZ. CONTAINERS PER CASE

REPLACEMENT FOR PAD HOLDER SUPPLIED WITH GRIDDLE CLEANING KIT
CONSISTS OF ONE PAD HOLDER

REPLACEMENT PADS FOR PAD HOLDER SUPPLIED WITH GRIDDLE CLEANING KIT
SIX (6) PACKS PER CASE CONTAIN TEN (10) PADS EACH

REPLACEMENT FOR SQUEEGEE SUPPLIED WITH GRIDDLE CLEANING KIT
CONSISTS OF ONE SQUEEGEE

REPLACEMENT FOR SQUEEGEE BLADE SUPPLIED WITH GRIDDLE CLEANING KIT
CONSISTS OF SIX (6) BLADES
BUILT-IN GAS 30" W. COOKTOP
VGSU102-4B  APPROX SHIPPING WT. LB (KG) 67 (30.2)
VGSU102-4B-LP (ADD LP AFTER COLOR CODE)

• UPDATED COMMERCIAL-TYPE STYLING INCORPORATES REFINED DETAILING
• SEALED BURNERS WITH BRASS FLAME PORTS, PORCELAIN/CAST IRON CAPS, AND AUTOMATIC IGNITION/RE-IGNITION
• METAL KNOBS WITH CHILD PROOF, PUSH-TO-TURN FEATURE
• 4 BURNERS
  • LEFT FRONT - 16,000 BTU HIGH/2,000 BTU LOW
  • LEFT REAR - 12,000 BTU HIGH/1,700 BTU LOW
  • RIGHT REAR - 8,000 BTU HIGH/1,200 BTU LOW
  • RIGHT FRONT - 6,000 BTU HIGH/950 BTU LOW
• DIMENSIONED TO FIT VIRTUALLY ALL 36" W. COOKTOP CUTOUTS
• TWO SEPARATE SPILL COLLECTION AREAS

Built-in Gas Cooktops (24" Depth)
VGSU SERIES COOKTOP

• FIELD CONVERSION (FROM NATURAL GAS TO LP) - ORDER LPK3-VGSU CONVERSION KIT
• FIELD CONVERSION (FROM LP TO NATURAL GAS) - ORDER KK2-VGSU CONVERSION KIT
• 4 FOOT CORD INCLUDED WITH COOKTOP
• 2 WIRE WITH GROUND/3 PRONG PLUG
• 120 V / 60HZ
• VGSU102/VGSU162 MAXIMUM AMPS - 2.0

FINISH DETAILS

• BLACK (BK), WHITE (WH), AND STAINLESS STEEL (SS). FINISH DESIGNATES TOP. BLACK AND STAINLESS STEEL UNITS HAVE BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS, AND BLACK KNOBS. WHITE UNITS HAVE GRAY PORCELAIN GRATES, GRAY PORCELAIN BURNER CAPS, AND WHITE KNOBS.
• BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES KNOB BEZELS, CONTROL PANEL FRAME AND NAMEPLATE. ALL HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE.
SEALED BURNERS WITH BRASS FLAME PORTS AND PORCELAIN/CAST IRON CAPS
• ONE-PIECE TOOLED TOP WITH LARGE SPILL COLLECTION AREA AROUND BURNERS
• HEAVY-DUTY STAINLESS STEEL CONTROL KNOBS WITH PUSH-TO-TURN SAFETY FEATURE
• 30” W. COOKTOP - 4 BURNER
  • LEFT FRONT - 14,000 BTU HIGH/2,000 BTU LOW
  • LEFT REAR - 12,000 BTU HIGH/1,700 BTU LOW
  • RIGHT REAR - 8,000 BTU HIGH/725 BTU LOW
  • RIGHT FRONT - 6,000 BTU HIGH/675 BTU LOW
• OVERALL/BURNER BOX DIMENSIONS DESIGNED TO FIT THE MAJORITY OF SIMILARLY SIZED COOKTOP CUTOUTS
• FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS

BUILT-IN 36” W. CONTINUOUS GRATE DESIGNER GAS COOKTOP

BUILT-IN 30” W. CONTINUOUS GRATE DESIGNER GAS COOKTOP

DGSU100-4B
DGSU100-4B-LP

APPROX SHIPPING WT. LB(KG) 49 (22.0)

ADD LP AFTER COLOR CODE

DGSU160-5B
DGSU160-5B-LP

APPROX SHIPPING WT. LB(KG) 74 (33.3)

ADD LP AFTER COLOR CODE

FINISH DETAILS

• BLACK (BK), WHITE (WH), STAINLESS (SS), BUSCUIT (BT), STONE GRAY (SG), AND GRAPHITE GRAY (GG)
• FINISH DESIGNATES TOP. ALL UNITS EXCEPT WHITE HAVE BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS, AND BLACK KNOB GRIPS. WHITE UNITS HAVE GRAY PORCELAIN GRATES, GRAY PORCELAIN BURNER CAPS, AND GRAY KNOB GRIPS
• BRASS TRIM OPTION - KNOBS
BUILT-IN DESIGNER GAS COOKTOPS

30" W.
- DGCU105-4B - APPROX SHIPPING WT. LB(KG): 67 (30.2)  
- DGCU105-4B-LP - APPROX SHIPPING WT. LB(KG): 67 (30.2)  

36" W.
- DGCU165-5B - APPROX SHIPPING WT. LB(KG): 80 (36.0)  
- DGCU165-5B-LP - APPROX SHIPPING WT. LB(KG): 80 (36.0)  

45" W.
- DGCU155-6B - APPROX SHIPPING WT. LB(KG): 93 (41.9)  
- DGCU155-6B-LP - APPROX SHIPPING WT. LB(KG): 93 (41.9)  

- SEALED BURNERS WITH BRASS FLAME PORTS AND PORCELAIN/CAST IRON BURNER CAPS  
- BURNERS MOUNTED IN DURABLE, EASY TO CLEAN CERAMIC GLASS  
- HEAVY-DUTY STAINLESS STEEL CONTROL KNOBS WITH PUSH-TO-TURN SAFETY FEATURE  
- 30" W. COOKTOP - 4 BURNER  
  - LEFT FRONT - 14,000 BTU HIGH/2,000 BTU LOW  
  - LEFT REAR - 12,000 BTU HIGH/1,700 BTU LOW  
  - RIGHT REAR - 8,000 BTU HIGH/725 BTU LOW  
  - RIGHT FRONT - 6,000 BTU HIGH/675 BTU LOW  
- 36" W. COOKTOP - 5 BURNER  
  - LEFT FRONT - 12,000 BTU HIGH/1,700 BTU LOW  
  - LEFT REAR - 10,000 BTU HIGH/1,500 BTU LOW  
  - CENTER - 14,000 BTU HIGH/2,000 BTU LOW  
  - RIGHT REAR - 8,000 BTU HIGH/725 BTU LOW  
  - RIGHT FRONT - 6,000 BTU HIGH/675 BTU LOW  
- 45" W. COOKTOP - 6 BURNER  
  - LEFT FRONT - 12,000 BTU HIGH/1,700 BTU LOW  
  - LEFT REAR - 8,000 BTU HIGH/725 BTU LOW  
  - LEFT CENTER - 10,000 BTU HIGH/1,500 BTU LOW  
  - RIGHT CENTER - 14,000 BTU HIGH/2,000 BTU LOW  
  - RIGHT FRONT - 8,000 BTU HIGH/725 BTU LOW  
  - RIGHT REAR - 6,000 BTU HIGH/675 BTU LOW  
- OVERALL/BURNER BOX DIMENSIONS DESIGNED TO FIT THE MAJORITY OF SIMILARLY SIZED COOKTOP CUTOUTS  
- FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS  

DGCU SERIES GAS COOKTOPS

- 4 FOOT CORD INCLUDED WITH COOKTOP  
- 2 WIRE WITH GROUND/3 PRONG PLUG  
- 120V/60 Hz  
- MAX AMPS - 2.0 (ALL UNITS)  

FINISH DETAILS

- STAINLESS STEEL/BLACK(SB) - STAINLESS STEEL TRIM/CONTROL PANEL AND KNOBS; BLACK GLASS, GRATES, AND KNOB GRIP  
- STAINLESS STEEL/WHITE(SW) - STAINLESS STEEL TRIM/CONTROL PANEL AND KNOBS; WHITE GLASS, GRAY GRATES AND KNOB GRIP  
- BRASS TRIM OPTION - BRASS FINISH - KNOBS  

DESIGNER 30", 36", & 45" wide  
Built-in Gas Designer Cooktops (24" Depth)
**VECUU SERIES COOKTOPS**

- **4 FOOT FLEXIBLE CONDUIT INCLUDED WITH COOKTOP**
- **3 WIRE WITH GROUND**
- **240-208/120 V, 60 HZ**
- **VECU105:**
  - MAXIMUM AMPS (240 VOLTS) - 35.0
  - MAXIMUM AMPS (208 VOLTS) - 30.3
- **VECU165:**
  - MAXIMUM AMPS (240 VOLTS) - 49.2
  - MAXIMUM AMPS (208 VOLTS) - 42.6

**FINISH DETAILS**

- STAINLESS STEEL/BLACK (SB) AND STAINLESS STEEL/WHITE (SW) HAVE STAINLESS STEEL TRIM/FRAME AND CONTROL PANEL.
- STAINLESS STEEL/BLACK UNITS HAVE BLACK GLASS AND BLACK KNOBS
- STAINLESS STEEL/WHITE UNITS HAVE WHITE GLASS AND WHITE KNOBS
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES KNOB BEZELS, CONTROL PANEL FRAME AND NAMEPLATE. ALL HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE.
## Professional 30" & 36" Wide -VCCU-

### Built-in Electric Induction/Radiant Cooktops (24" Depth)

**Built-in Induction/Radiant Glass Ceramic Cooktops**

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<thead>
<tr>
<th>Model</th>
<th>Approx Shipping WT. (LB/KG)</th>
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<tbody>
<tr>
<td>30&quot;W. - VCCU105-4B</td>
<td>52 (23.4)</td>
</tr>
<tr>
<td>36&quot;W. - VCCU165-6B</td>
<td>63 (28.4)</td>
</tr>
</tbody>
</table>

- Magnequick™ Induction Power Generators Utilize Magnetic Energy For Superior Power, Responsiveness and Efficiency
- QuickCook™ Electric Elements Utilize Ribbon Element Technology To Reach Full Power in About 3 Seconds
- Strong, Wear Resistant Glass Ceramic Top
- Commercial-Type Styling

### VCCU Series Cooktops

- 30"W. Models
  - Left Front (Radiant) - 9" - 6"/2,500 - 1,000 Watt
  - Left Rear (Radiant) - 7"/1,500 Watt
  - Right Front (Induction) - 7"/1,800 Watt
  - Right Rear (Induction) - 9"/3,300 Watt

- 36"W. Models
  - Left Front (Radiant) - 9" - 6"/2,200 - 750 Watt
  - Left Rear (Radiant) - 7"/1,500 Watt
  - Center Front (Radiant) - 7"/1,800 Watt; 800 Watt Bridge
  - Center Rear (Radiant) - 7"/1,800 Watt
  - Right Rear (Induction) - 9"/3,300 Watt

- Five Year Limited Warranty - Surface Elements

### Finish Details

- Stainless Steel/Black (SB) and Stainless Steel/White (SW) Have Stainless Steel Trim/Frame and Control Panel
- Stainless Steel/Black Units Have Black Glass and Knobs
- Stainless Steel/White Units Have White Glass and White Knobs
- Brass Trim Option (BR) - For Any Finish, Includes Knob Bezels, Control Panel Frame and Nameplate. All Have a Protective Coating For Maintenance-Free Normal Use.
PROFESSIONAL 30” & 36” WIDE -VICU-
Built-in Electric All Induction Cooktops (24” Depth)

BUILT-IN ALL INDUCTION COOKTOPS
30”W. - VICU105-4B
36”W. - VICU165-6B

• MAGNEQUICK™ INDUCTION POWER GENERATORS UTILIZE MAGNETIC ENERGY FOR SUPERIOR POWER RESPONSIVENESS AND EFFICIENCY
• STRONG, WEAR RESISTANT GLASS CERAMIC TOP
• COMMERCIAL-TYPE STYLING
• 30”W. MODELS
  • LEFT FRONT - 9”/2,700 - 1,000 WATT
  • LEFT REAR - 7”/1,800 WATT
  • RIGHT FRONT - 7”/1,200 WATT
  • RIGHT REAR - 9”/3,300 WATT
• 36”W. MODELS
  • LEFT FRONT (ELECTRIC) - 7”/1,800 WATT
  • LEFT REAR (ELECTRIC) - 9”/2,700 WATT
  • CENTER FRONT (ELECTRIC) - 9”/2,700 WATT
  • CENTER REAR (ELECTRIC) - 7”/1,800 WATT
  • RIGHT FRONT (INDUCTION) - 7”/1,200 WATT
  • RIGHT REAR (INDUCTION) - 9”/3,300 WATT
• FIVE YEAR LIMITED WARRANTY - SURFACE ELEMENTS

VICU SERIES COOKTOPS
• 4 FOOT FLEXIBLE CONDUIT INCLUDED WITH COOKTOP
• 3 WIRE WITH GROUND
• 240/208/120 V, 60 Hz
• VICU105:
  • MAXIMUM AMPS (240 VOLTS) - 37.5
  • MAXIMUM AMPS (208 VOLTS) - 33
• VICU165:
  • MAXIMUM AMPS (240 VOLTS) - 56.3
  • MAXIMUM AMPS (208 VOLTS) - 49

FINISH DETAILS
• STAINLESS STEEL/BLACK (SB) AND STAINLESS STEEL/WHITE (SW) HAVE STAINLESS STEEL TRIM/FRAME AND CONTROL PANEL.
• STAINLESS STEEL/BLACK UNITS HAVE BLACK GLASS AND KNOBS.
• STAINLESS STEEL/WHITE UNITS HAVE WHITE GLASS AND WHITE KNOBS
• BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES KNOB BEZELS, CONTROL PANEL FRAME AND NAMEPLATE. ALL HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE.
DECU SERIES COOKTOPS

- 4 FOOT FLEXIBLE CONDUIT INCLUDED WITH COOKTOP
- 3 WIRE WITH GROUND
- 240-208 V, 60 Hz
- MAX AMP USAGE:
  - DECU 05 - 35/30.3
  - DECU 65 - 44/34.2
  - DECU 155 - 49/42.8

FINISH DETAILS

- STAINLESS STEEL/BLACK(SB) - STAINLESS STEEL TRIM/CONTROL PANEL AND KNOBS; BLACK GLASS AND KNOB GRIP
- STAINLESS STEEL/WHITE(SW) - STAINLESS STEEL TRIM/CONTROL PANEL AND KNOBS; WHITE GLASS; GRAY KNOB GRIP
- BRASS TRIM OPTION (BR) - BRASS FINISH - KNOBS


VGSU COOKTOP ACCESSORIES

WOOK RING
PWRG-6
• STAINLESS STEEL
• DESIGNED TO SECURELY FIT ON ALL VGSU COOKTOPS
  (LEFT FRONT BURNER RECOMMENDED)
• SIX PER CASE

APPROX SHIP. WT. LB/ KG  6 (2.7)

PORTABLE GRIDDLE
SU-PGD
• CAST ALUMINUM NO-STICK FINISH ON COOKING SURFACE
• GREASE GROOVE SURROUNDS COOKING AREA
• RACK, SECURED BY SURFACE GRATES, HOLDS GRIDDLE IN PLACE
• CAN ALSO BE USED TO QUICKLY DEFROST FROZEN FOODS

APPROX SHIP. WT. LB/ KG  8 (3.6)

HARDWOOD COVER
SU-CCH6
• MAPLE HARDWOOD "BUTCHER BLOCK" CONSTRUCTION
• CAN ALSO BE USED AS CUTTING BOARD
• FITS OVER SURFACE GRATES
• 10 1/2" W. X 20 1/2" L. X 2 1/4" H.

APPROX SHIP. WT. LB/ KG  48 (21.6)

LP/PROPANE CONVERSION KIT
LPK3-VGSU
• FOR VGSU 10Z AND VGSU 16Z MODELS
• FOR FIELD CONVERSION FROM NATURAL TO LP/PROPANE GAS
• INCLUDES ALL HARDWARE NECESSARY TO CONVERT 30" OR 36" W. VGSU COOKTOP

APPROX SHIP. WT. LB/ KG  1 (0.5)

NATURAL CONVERSION KIT
NKZVGSU
• FOR VGSU AND VGSU 16Z MODELS
• FOR FIELD CONVERSION FROM LP/PROPANE GAS TO NATURAL
• INCLUDES ALL HARDWARE NECESSARY TO CONVERT 30" OR 36" W. VGSU COOKTOP

APPROX SHIP. WT. LB/ KG  1 (0.5)
DESIGNER SURFACE COOKING ACCESSORIES

**WOK RING**
DGS-WRG

- Stainless steel
- Designed to securely fit on any Designer - DG SU gas cooktops (front left burner recommended)

**PORTABLE GRIDDLE**
DGC-PGD

- Cast aluminum with rugged commercial grade no-stick finish on cooking surface
- Grease trough
- Can also be used to quickly defrost frozen foods
- Four use with Designer DGCU and DGSU cooktops

**PORTABLE GRIDDLE**
DEC-PGD

- Cast aluminum with rugged commercial grade no-stick finish on cooking surface
- Grease trough
- Place over two left elements with bridge element
- For use with Designer DCU electric cooktops

**LP/PROPANE CONVERSION KIT**
DLPK

- For field conversion from natural to LP/propane gas
- Includes all hardware necessary to convert 30" or 36" W. DGSU cooktop
VESO/VEDO SERIES OVENS

- 5 FOOT FLEXIBLE STEEL CONDUIT WITH OVEN
- 4 WIRE WITH GROUND
- 240-208/120 V/60 Hz
- MAXIMUM AMPS 240 VOLTS/208 VOLTS
  - VESO177/107 - 25.7/22.4
  - VESO176/105 - 24.4/21.5
  - VESO165 - 27.4/23.7
  - VESO1265 - 48.8/42.9
- VESO265 - 54.8/47.8

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), AND WHITE (WH), DESIGNER FINISHES: ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP)
- FINISH DESIGNATES DOOR FRONTS. BLACK UNITS HAVE A BLACK CONTROL PANEL AND BLACK KNOBS/SWITCHES. WHITE UNITS HAVE A WHITE CONTROL PANEL AND WHITE KNOBS/SWITCHES. STAINLESS STEEL AND ALL DESIGNER FINISHES HAVE A STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS/SWITCHES. ALL FINISHES HAVE SILVER FINISHED VERTICAL/HORIZONTAL TRIM, AND STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS.
- BRASS TRIM OPTIONS (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, WINDOW TRIM, DOOR HANDLES/BRACKETS AND KNOB BEZELS. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE USE.
**BUILT-IN ELECTRIC 27” AND 30” SINGLE AND DOUBLE OVENS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Approx. Shipping WT. (LB/ KG)</th>
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</thead>
<tbody>
<tr>
<td>DESO171</td>
<td>27”W. SINGLE</td>
<td>237 (106.7)</td>
</tr>
<tr>
<td>DEDO271</td>
<td>27”W. DOUBLE</td>
<td>360 (162)</td>
</tr>
<tr>
<td>DESO101</td>
<td>30”W. SINGLE</td>
<td>261 (117.5)</td>
</tr>
<tr>
<td>DEDO201</td>
<td>30”W. DOUBLE</td>
<td>402 (180.9)</td>
</tr>
</tbody>
</table>

- **ELECTRONIC CLOCK/TIMER**
- **100 MINUTE TIMER**
- **SET COOKING TIME FOR UP TO 12 HOURS**
- **DELAY COOKING FEATURE**
- **TONES AND DIGITAL DISPLAY INDICATE PRE-SET COOKING TIME IS FINISHED**
- **ALSO FUNCTIONS AS AN ALARM**
- **SELF-CLEAN Ovens**
- **OVEN FUNCTIONS (CONVECTION FUNCTIONS IN UPPER OVEN OF DOUBLE OVEN)**
  - **TWO-ELEMENT BAKE**
  - **CONVECTION BAKE**
  - **MAXI-BROIL**
  - **MINI-BROIL**
  - **CONVECTION BROIL**
  - **TRUCONVEC™ CONVECTION COOK (ELEMENT AROUND FAN)**
  - **CONVECTION DEHYDRATE**
  - **CONVECTION DEFROST**
- **27”W. Ovens: Large Self Clean Convection Ovens**
  - 20”W. X 16¼"H. X 15½"D.
  - 2.9 CUBIC FEET EACH
- **30”W. Ovens: Large Self Clean Convection Ovens**
  - 23”W. X 16¼"H. X 15½"D.
  - 3.3 CUBIC FEET EACH
- **THREE HEAVY-DUTY RACKS/SIX POSITIONS/TWO HALOGEN LIGHTS**
- **TEN-YEAR LIMITED WARRANTY - PORCELAIN OVENS; FIVE-YEAR LIMITED WARRANTY - HEATING ELEMENTS**

**DES/OEDO SERIES OVENS**

- **5 FOOT FLEXIBLE STEEL CONDUIT WITH OVEN**
- **3 WIRE WITH GROUND**
- **240-208/120 V/60 HZ**
- **MAXIMUM AMPS - 240 VOLTS/208 VOLTS**
  - DESO171/101 - 25.3
  - DEDO271/201 - 50

**FINISH DETAILS**

- **STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), AND GRAPHITE GRAY (GG)**
- **DOOR PANEL AND CONTROL PANEL MATCH DESIGNATED FINISH; STAINLESS STEEL KNOBS, BUTTONS, AND HANDLE(S); BLACK KNOB GRIPS FOR ALL FINISHES EXCEPT WHITE - WHITE FINISH HAS GRAY KNOB GRIPS**
- **BRASS TRIM OPTIONS (BR) - SUPER DURABLE, LONG LASTING BRASS FINISH ON “HIGH TRAFFIC” PARTS (HANDLES); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.**
**EXCLUSIVE TIMEPIECE CLOCK/TIMER**
- Digital display only active when timer/timed cooking functions are in use
- Digital timer/oven control functions:
  - 24 hour timer
  - Set cooking time for up to 12 hours
  - Tone and digital display indicate pre-set cooking time is finished
  - Also functions as an alarm
  - Meat probe (upper oven in double ovens)
  - Timer sounds and oven shuts off when desired temp is reached

**SELF-CLEAN OVENS**

**THERMAL-CONVECTION OVEN FUNCTIONS:**
- Two-element bake
- Convection bake
- Electric infrared "glass enclosed" broiler
  - Maxi-broil
  - Mini-broil
- Convection broil
- Truconvec convection cook (element around fan)
- Convection dehydrate
- Convection defrost

<table>
<thead>
<tr>
<th>27&quot; W. Ovens: Large Self Clean Convection Ovens</th>
</tr>
</thead>
<tbody>
<tr>
<td>20&quot; W. X 16&quot;/1/8&quot; H. X 15&quot; 3/8&quot; D.</td>
</tr>
<tr>
<td>2.9 Cubic Feet Each</td>
</tr>
</tbody>
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<thead>
<tr>
<th>30&quot; W. Ovens: Large Self Clean Convection Ovens</th>
</tr>
</thead>
<tbody>
<tr>
<td>23&quot; W. X 16&quot;/1/8&quot; H. X 15&quot; 3/8&quot; D.</td>
</tr>
<tr>
<td>3.3 Cubic Feet Each</td>
</tr>
</tbody>
</table>

**Three Heavy-Duty Racks/Six Positions/Two Halogen Lights**

**Ten-Year Limited Warranty - Porcelain Ovens; Five-Year Limited Warranty - Heating Elements**

**DESO/DED0 SERIES OVENS**

- 5 Foot Flexible Steel Conduit with Oven
- 3 Wire with Ground
- 240-208/110 V/60 Hz
- Maximum amps 240 Volts/208 Volts

<table>
<thead>
<tr>
<th>DESO175/105 - 27&quot; Single</th>
<th>Approx. Shipping Wt. (LB/G)</th>
</tr>
</thead>
<tbody>
<tr>
<td>DESO275 - 27&quot; Double</td>
<td>237 (106.7)</td>
</tr>
<tr>
<td>DESO105 - 30&quot; Single</td>
<td>261 (117.5)</td>
</tr>
<tr>
<td>DESO205 - 30&quot; Double</td>
<td>402 (180.9)</td>
</tr>
</tbody>
</table>

**FINISH DETAILS**

- Stainless steel (SS), black (BK), white (WH), biscuit (BT), stone gray (SG), and graphite gray (GG)
- Door panel and control panel match designated finish; stainless steel knobs, buttons, and handles; black knob grips for all finishes except white - white finish has gray knob grips
- Brass trim options (BR) - super durable, long lasting brass finish on "high traffic" parts (knobs, buttons and handles); all other parts have a durable protective coating. All parts designed for maintenance-free normal use.
BUILT-IN GAS 36"W. SINGLE OVEN/ACCESSORIES

VGSO166

APPROX SHIPPING WT. LB(KG) 257 (115.7)

- COMMERCIAL STYLING AND CONSTRUCTION
- DIMENSIONED TO FIT USA 36"W. OR EUROPEAN 90 CM CABINETS
- ELECTRONIC CLOCK/TIMER
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS:
  - NATURAL AIRFLOW BAKE
  - CONVECTION BAKE
  - INFRARED BROIL
  - CONVECTION INFRARED BROIL
  - CONVECTION DEHYDRATE
  - CONVECTION DEFROST
- LARGEST BUILT-IN GAS CONVECTION OVEN CAVITY AVAILABLE
  - 24 1/8"W. X 13 3/4"H. X 17 1/8"D.
  - 3.3 CUBIC FEET
  - THREE HEAVY-DUTY RACKS/FOUR POSITIONS; TWO LIGHTS
- TEN YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE YEAR LIMITED WARRANTY - TUBE BURNERS

VGSO166 SERIES OVENS

- SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP/PROPANE WITH STANDARD REGULATOR
- 4 FOOT CORD INCLUDED WITH OVEN
  - 2 WIRE WITH GROUND/3 PRONG PLUG
  - 120 V./60 HZ
  - MAXIMUM AMPS - 8.0

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP).
- FINISH DESIGNATES DOOR FRONT, LOWER PANEL, AND CONTROL PANEL FRAME. ALL FINISHES EXCEPT WHITE HAVE BLACK KNOB, SWITCHES, AND CONTROL PANEL. WHITE UNITS HAVE WHITE KNOB, SWITCHES, AND CONTROL PANEL. ALL FINISHES HAVE SILVER FINISHED VERTICAL/HORIZONTAL TRIM, AND A STAINLESS STEEL DOOR HANDLE WITH CHROME PLATED BRACKETS.
- BRASS TRIM OPTIONS (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, OVEN WINDOW TRIM, DOOR HANDLE/BRACKETS, DUAL BURNER THERMAL-CONVECTION PLATE, AND CONTROL PANEL TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE USE.

DOUBLE INSTALLATION CENTER TRIM

DCT-VGSO

APPROX SHIPPING WT. LB(KG) 2 (0.9)

- STAINLESS STEEL (SS) ONLY, COORDINATES WITH ALL FINISHES
- COVERS FINISH OF CABINET WHEN INSTALLED AS DOUBLE (TWO SINGLE CUTOUTS)
- PROVIDES CONTINUOUS LOOK AND DOUBLE OVEN APPEARANCE
- EASILY ATTACHED AFTER OVENS ARE INSTALLED

DOUBLE INSTALLATION GAS CONNECTION KIT

IKD-VGSO

APPROX SHIPPING WT. LB(KG) 2 (0.9)

- PROVIDES ALL NECESSARY COMPONENTS TO EASILY MAKE DOUBLE INSTALLATION GAS CONNECTION (TWO SINGLE CUTOUTS)
- INCLUDES FLEXIBLE GAS TUBING WITH TWO FITTINGS, PIPE NIPPLE, AND INSTRUCTIONS
MICROWAVE OVENS AND TRIM KITS

VMOS205 - PROFESSIONAL MICROWAVE
• APPROX SHIP. WT. LB (KG): 55 (24.7)

VMTK275 - 27"W. PROFESSIONAL BUILT-IN TRIM KIT
• APPROX SHIP. WT. LB (KG): 14 (6.5)

VRNKR305 - 30"W. PROFESSIONAL BUILT-IN TRIM KIT
• APPROX SHIP. WT. LB (KG): 15 (6.9)

VRNKR365 - 36"W. PROFESSIONAL BUILT-IN TRIM KIT
• APPROX SHIP. WT. LB (KG): 16 (6.9)

DMOS205 - DESIGNER MICROWAVE
• APPROX SHIP. WT. LB (KG): 55 (24.7)

DMTK275 - 27"W. DESIGNER BUILT-IN TRIM KIT
• APPROX SHIP. WT. LB (KG): 14 (6.5)

DNRK305 - 30"W. DESIGNER BUILT-IN TRIM KIT
• APPROX SHIP. WT. LB (KG): 15 (6.9)

• COMMERCIAL TYPE-STYLING AND DESIGN
• 13 SENSOR SETTINGS
• BREAKFAST AND LUNCH OPTIONS FOR COOKING AND REHEATING FOODS
• 15 MINUTE DINNERS AND PRESET RECIPES EACH OFFER 5 RECIPES WITH EASY TO FOLLOW STEPS
• ADD-A-MINUTE ALLOWS YOU TO ADD A MINUTE TO COOKING TIME BY SIMPLY TOUCHING A BUTTON
• WARM/HOLD FEATURE ALLOWS YOU TO KEEP FOOD WARM FOR UP TO 30 MINUTES
• CHILD LOCK SAFETY FEATURE LOCKS THE CONTROL PANEL TO PREVENT UNWANTED OPERATION
• 2.0 CUBIC FT.
• 16" DIAMETER TURNTABLE
• INTERIOR OVEN CAVITY
• 17 3/8"W. X 10"H. X 18 5/8"D.
• PLACE ON COUNTER TOP, IN 30"W. OR 36"W. MULTI-USE-CHAMBER OR INSTALL AS A BUILT-IN USING A TRIM KIT - LISTED ABOVE; SOLD SEPARATELY
• FIVE-YEAR LIMITED WARRANTY - MAGNETRON TUBE

VMOSZ00/DMOSZ00

• 3.5 FT POWER CORD
• 120 V/60 HZ
• 1.65 KW
• 13.8 AMPS

FINISH DETAILS

• STAINLESS STEEL (SS)
CONVECTION MICROWAVE OVENS AND BUILT-IN TRIM KITS

VMOC2205 - PROFESSIONAL MICROWAVE  APPROX SHIPPING WT. (LB/ KG) 68 (30.6)
VMTK275 - 27"W. PROFESSIONAL BUILT-IN TRIM KIT  APPROX SHIPPING WT. (LB/ KG) 14 (6.5)
VMTK305 - 30"W. PROFESSIONAL BUILT-IN TRIM KIT  APPROX SHIPPING WT. (LB/ KG) 15 (6.9)
VMRK365 - 36"W. PROFESSIONAL BUILT-IN TRIM KIT  APPROX SHIPPING WT. (LB/ KG) 16 (7.2)
DMOC2205 - DESIGNER MICROWAVE  APPROX SHIPPING WT. (LB/ KG) 68 (30.6)
DMTK275 - 27"W. DESIGNER BUILT-IN TRIM KIT  APPROX SHIPPING WT. (LB/ KG) 14 (6.5)
DMTK305 - 30"W. DESIGNER BUILT-IN TRIM KIT  APPROX SHIPPING WT. (LB/ KG) 15 (6.9)

• COMMERCIAL TYPE-STYLING AND DESIGN
• INSTANT SENSOR SETTINGS FOR COOKING, REHEATING FOODS AND POPPING POPCORN
• FOUR CONVECTION SETTINGS: CONVECBROIL, CONVECROAST, CONVECBAKE AND MANUAL CONVECTION
  CONVECTION SETTINGS USE A HIGH SPEED FAN THAT CIRCULATES AIR PAST THE HEAT SOURCE AND AROUND THE FOOD; ALLOWS MULTIPLE RACK BAKING
• 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 YOU TO ADD A MINUTE TO COOKING TIME BY SIMPLY TOUCHING A BUTTON
• CHILD LOCK SAFETY FEATURE LOCKS THE CONTROL PANEL TO PREVENT UNWANTED OPERATION
• CONVECTION MICROWAVE COOKBOOK COMES STANDARD WITH UNIT
• 15 3/8" DIAMETER TURNTABLE
• INTERIOR OVEN CAVITY
  • 16 1/4"W. x 9 5/8"H. x 16 1/8"D.
  • 1.5 CUBIC FT.
• PLACE ON COUNTERTOP OR INSTALL AS A BUILT-IN USING A TRIM KIT (LISTED ABOVE - SOLD SEPARATELY)
• FIVE-YEAR LIMITED WARRANTY - MAGNETRON TUBE

VNOC205/DMOC205

• 3.5 FT POWER CORD
• 120 V/60 HZ
• 1.65 KW
• 13.8 AMPS

FINISH DETAILS

• STAINLESS STEEL (SS)
PROFESSIONAL AND DESIGNER
BUILT-IN ELECTRIC WARMING DRAWERS

VeWD172 - 27"W. PROFESSIONAL
VEWD102 - 30"W. PROFESSIONAL
VEWD162 - 36"W. PROFESSIONAL
DewD170 - 27"W. DESIGNER
DewD100 - 30"W. DESIGNER
DFWD170 - 27"W. FULL OVERLAY
DFWD100 - 30"W. FULL OVERLAY

• PROFESSIONAL WARMING DRAWER
  • 27"W. MODEL: 17½"/W. X 6"/H. X 22½"/D. - 1.4 CU. FT. - 425 WATT ELEMENT
  • 30"W. MODEL: 20½"/W. X 6"/H. X 22½"/D. - 1.6 CU. FT. - 450 WATT ELEMENT
  • 36"W. MODEL: 25½"/W. X 6"/H. X 22½"/D. - 2.0 CU. FT. - 550 WATT ELEMENT
  • EXCLUSIVE - ONLY 36"W. WARMING DRAWER AVAILABLE
  • COMMERCIAL-TYPE SIZE, CONSTRUCTION, DESIGN, AND STYLING
  • MOISTURE SELECTOR CONTROL
  • TEMPERATURE SETTINGS FROM 90°F TO 250°F

• DESIGNER WARMING DRAWER
  • 27"W. MODEL: 18½"/W. X 5½"/H. X 21½"/D. - 425 WATT ELEMENT
  • 30"W. MODEL: 21½"/W. X 5½"/H. X 21½"/D. - 475 WATT ELEMENT
  • MOISTURE SELECTOR CONTROL
  • TEMPERATURE SETTINGS FROM 90°F TO 250°F

• FULL OVERLAY WARMING DRAWER
  • 27"W. MODEL: 18½"/W. X 5½"/H. X 21½"/D. - 425 WATT ELEMENT
  • 30"W. MODEL: 21½"/W. X 5½"/H. X 21½"/D. - 475 WATT ELEMENT
  • TEMPERATURE SETTINGS FROM 90°F TO 250°F
  • INSTALL WITH LOCALLY SUPPLIED CUSTOM DOOR FRONT
  • EXCLUSIVE - TWO HALF-SIZED LOW RACKS AND MOISTURE CUP STANDARD
  • 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
  • STAINLESS STEEL ROLLER BEARING GLIDES
  • FIVE-YEAR LIMITED WARRANTY - HEATING ELEMENT

VEWD SERIES WARMING DRAWERS

• HARD WIRE DIRECT WITH 2 WIRE WITH GROUND
  • 120 V/50-60 Hz
  • VEWD172 MAXIMUM AMPS - 3.6
  • VEWD102 MAXIMUM AMPS - 3.8
  • VEWD162 MAXIMUM AMPS - 4.6

FINISH DETAILS

• STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP)
• FINISH DESIGNATES DRAWER AND CONTROL PANEL FRONTS. ALL FINISHES EXCEPT WHITE HAVE A BLACK KNOB. WHITE UNITS HAVE A WHITE KNOB. ALL FINISHES HAVE SILVER FINISHED VERTICAL/HORIZONTAL TRIM AND STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS.
• BRASS TRIM OPTION (BR) - FOR ANY FINISH, INCLUDES NAMEPLATE, DRAWER HANDLE/BRACKETS AND KNOB BEZEL. SUPER DURABLE, LONG LASTING; BRASS FINISH ON "HIGH TRAFFIC" PARTS HANDLES; ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
WARMING DRAWER ACCESSORIES

HANDLE KITS

PHK23-SS FOR DFWD170 & DFWD100 - PROFESSIONAL STAINLESS STEEL HANDLE KIT
PHK23-BR FOR DFWD170 & DFWD100 - PROFESSIONAL BRASS HANDLE KIT
DHK18-SS FOR DFWD170 - DESIGNER STAINLESS STEEL HANDLE KIT
DHK18-BR FOR DFWD170 - DESIGNER BRASS HANDLE KIT
DHK20-SS FOR DFWD170 - DESIGNER STAINLESS STEEL HANDLE KIT
DHK20-BR FOR DFWD100 - DESIGNER BRASS HANDLE KIT

• FOR USE WITH DFWD WARMING DRAWERS
• FOR USE ON LOCALLY SUPPLIED FULL OVERLAY PANELS
• INCLUDES HANDLES AND INSTALLATION HARDWARE
• ALLOWS DFWD WITH FULL OVERLAY PANEL TO COORDINATE WITH OTHER PROFESSIONAL & DESIGNER PRODUCTS

PAN/LID SET

• FIVE COMMERCIAL PANS WITH LIDS
  • TWO 2¼” X 12”L X 7”W.
  • TWO 4”O.D. X 12”L X 7”W.
  • ONE 4”O.D. X 12”L X 10½”W.
• HEAVY GAUGE STAINLESS STEEL

APPROXIMATE SHIPPING WEIGHTS
10 (4.5)
PROFESSIONAL MULTI-USE CHAMBERS

VMWC171 27"W.  APPROX. SHIPPING WT. LB(KG)  100 (45.0)
VMWC101 30"W.  APPROX. SHIPPING WT. LB(KG)  105 (47.3)
VMWC161 36"W.  APPROX. SHIPPING WT. LB(KG)  115 (51.8)

- NUMEROUS STORAGE OPTIONS HELP MAINTAIN COMMERCIAL-TYPE STYLING THROUGHOUT KITCHEN
- CONCEAL MICROWAVE
- CONCEAL TELEVISION
- STORE "COUNTERTOP" APPLIANCES OR COOKWARE
- STORE COOKBOOKS, COOKING UTENSILS, ETC.
- "UP-SWING" DOOR FOR EASY ACCESS
- INTERIOR CAVITY - LARGEST POSSIBLE USEABLE SPACE (TWO OPTIONS GIVEN DUE TO THE LOCATION OF THE HINGES FOR THE UP-SWING DOOR)

36"W. MODEL:  30"W. X 15"H. X 22 1/2"D. OR 32 5/8"W. X 12 3/4"H. X 22 1/2"D.

COMMERCIAL STYLING AND CONSTRUCTION

DESIGNER MULTI-USE CHAMBERS

DMWC170 27"W.  APPROX. SHIPPING WT. LB(KG)  100 (45.0)
DMWC100 30"W.  APPROX. SHIPPING WT. LB(KG)  105 (47.3)

- NUMEROUS STORAGE OPTIONS HELP MAINTAIN KITCHEN DESIGN AND STYLING
- CONCEAL MICROWAVE
- CONCEAL TELEVISION
- STORE "COUNTERTOP" APPLIANCES OR COOKWARE
- STORE COOKBOOKS, COOKING UTENSILS, ETC.
- "UP-SWING" DOOR FOR EASY ACCESS
- INTERIOR CAVITY USEABLE SPACE (TWO OPTIONS GIVEN DUE TO THE LOCATION OF THE HINGES FOR THE UP-SWING DOOR)


FINISH DETAILS FOR VMWC

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIENNA BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP)
- FINISH DESIGNATES DOOR FRONT AND SIDE DOOR FRAME. ALL FINISHES HAVE STAINLESS STEEL HANDLES WITH CHROME PLATED BRACKETS.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH: INCLUDES NAMEPLATE AND DOOR HANDLE/BRACKETS. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PART (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE USE.

FINISH DETAILS FOR DMWC

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), AND GRAY (GG)
- DOOR PANEL MATCHES DESIGNATED FINISH; STAINLESS STEEL HANDLE
- BRASS TRIM OPTION - BRASS FINISH - HANDLE

MULTI-USE CHAMBERS ARE NOT CONNECTED TO GAS OR ELECTRICITY. A LARGE ACCESS HOLE IN REAR WALL OF INTERIOR PROVIDES VENTILATION AND ELECTRICAL CORD OUTLET FOR "LOCALLY SUPPLIED" MICROWAVE OVEN.
Viking

Professional and Designer Ventilation Products
PROFESSIONAL INTERIOR POWER WALL HOOD
24 W. / 10 H.

• HEAVY-DUTY CONSTRUCTION; PROFESSIONAL-TYPE SIZE, CONSTRUCTION DESIGN AND STYLING
• VIRTUALLY SEAMLESS DESIGN WITH NO VISIBLE SCREWS
• HALOGEN LIGHTS WITH DIMMER CONTROL: ON/OFF AND DIMMER CONTROL ARE SEPARATE
• DIMMER ON LIGHTS ALLOWS CUSTOM LIGHTING - SEPARATE ON/OFF SWITCH ALLOWS CONSUMER TO LEAVE DIMMER AT FAVORITE POSITION
• ALL HOODS HAVE A HEAT SENSOR THAT TURNS THE VENTILATOR ON FULL POWER WHEN COOKING TEMPERATURES REACH UNCOMFORTABLE LEVELS

PROFESSIONAL BUILT-IN 24"W. / 10"H. INTERIOR POWER WALL HOOD

VWHZ410 24"W. / 21"D. APPROX. SHIPPING WEIGHT LB (KG) 48 (21.7)

• 460 CFM BLOWER
• VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
• 2 HALOGEN LIGHTS WITH DIMMER CONTROL
• SEPARATE CONTROLS FOR ON/OFF AND DIMMER
• DISHWASHER-SAFE COMMERCIAL-TYPE SS BAFFLE FILTERS
• HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
• VIRTUALLY SEAMLESS STAINLESS STEEL CANOPY INTERIOR FOR EASY CLEANING
• RECOMMENDED FOR USE WITH 24"W. 4B RANGE
• FIVE-YEAR LIMITED - ALL VENTILATOR MOTORS

ACCESSORY RAIL OPTION FOR WALL HOODS (10"H. MODELS)

• AVAILABLE IN SS/CHROME (CR) OR BRASS (BR); SS/CHROME INCLUDES A STAINLESS STEEL RAIL WITH CHROME SUPPORTS/BRACKETS AND HOOKS; BRASS INCLUDES BRASS RAIL SUPPORTS/BRACKETS, HOOKS, AND NAMEPLATE; ALL BRASS COMPONENTS HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE
• FRONT OF HOOD
• HOOKS FOR RACK INCLUDED
• MUST BE ORDERED FACTORY INSTALLED
• ADD OPTION CODE (CR OR BR) TO END OF HOOD MODEL NUMBER (AFTER COLOR CODE)
• ADD OPTION COST TO WALL HOOD COST

FINISH DETAILS

• STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP). SS/CHROME OR BRASS ACCESSORY RAIL OPTION AVAILABLE FOR ANY FINISH.
PROFESSIONAL BUILT-IN 10"H. INTERIOR POWER WALL HOODS

VWH3010 30"W. / 24"D. APPROX. SHIPPING WEIGHT LB(KG) 56 (25.2)
VWH3610 36"W. / 24"D. APPROX. SHIPPING WEIGHT LB(KG) 60 (27.0)

- 460 CFM BLOWER
- VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
- 2 HALOGEN LIGHTS WITH DIMMER CONTROL
- SEPARATE CONTROLS FOR ON/OFF AND DIMMER
- DISHWASHER-SAFE COMMERCIAL-TYPE SS BAPPLE FILTERS
- HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
- VIRTUALLY SEAMLESS STAINLESS STEEL CANOPY INTERIOR FOR EASY CLEANING
- RECOMMENDED FOR USE WITH 30"W. RANGES, 36"W. NON-GRIDLE/GRILL RANGES AND RANGETOPS, AND 30"/36"W. COOKTOPS; FOR LARGER EQUIPMENT USE 18"H. HOOD
- FIVE-YEAR LIMITED - ALL VENTILATOR MOTORS

ACCESSORY RAIL OPTION FOR WALL HOODS (10"H. MODELS)

- AVAILABLE IN SS/CHROME (CR) OR BRASS (BR); SS/CHROME INCLUDES A STAINLESS STEEL RAIL WITH CHROME SUPPORTS/BRAKETS AND HOOKS; BRASS INCLUDES BRASS RAIL, SUPPORTS/BRAKETS, HOOKS, AND NAMEPLATE; ALL BRASS COMPONENTS HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE
- FRONT OF HOOD
- HOOKS FOR RACK INCLUDED
- MUST BE ORDERED FACTORY INSTALLED
- ADD OPTION CODE (CR OR BR) TO END OF HOOD MODEL NUMBER (AFTER COLOR CODE)
- ADD OPTION COST TO WALL HOOD COST

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP). SS/CHROME OR BRASS ACCESSORY RAIL OPTION AVAILABLE FOR ANY FINISH.
**DESIGNER BUILT-IN 12" H. INTERIOR POWER WALL HOODS**

- 460 CFM BLOWER
  - VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
- 2 HALOGEN LIGHTS WITH DIMMER CONTROL
  - SEPARATE CONTROLS FOR ON/OFF AND DIMMER
- DISHWASHER-SAFE STAINLESS STEEL MESH FILTERS (FRAME AND MESH ARE STAINLESS STEEL)
- HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
- CANOPY INTERIOR IS COMPLETELY LINED IN STAINLESS STEEL FOR EASY CLEANING

**DESIGNER BUILT-IN 12"H. INTERIOR-POWER WALL HOODS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Approx. Shipping Weight</th>
<th>Lb ( Kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>DCH3042</td>
<td>30&quot; W. / 24&quot;D.</td>
<td>56 (25.2)</td>
<td></td>
</tr>
<tr>
<td>DCH3642</td>
<td>36&quot; W. / 24&quot;D.</td>
<td>60 (27.0)</td>
<td></td>
</tr>
</tbody>
</table>

**DESIGNER RECIRCULATING HOOD CONVERSION KIT**

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Approx. Shipping Weight</th>
<th>Lb ( Kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>DRK30</td>
<td>30&quot; W. HOOD</td>
<td>7 (15.4)</td>
<td></td>
</tr>
<tr>
<td>DRK36</td>
<td>36&quot; W. HOOD</td>
<td>7 (15.4)</td>
<td></td>
</tr>
</tbody>
</table>

- FOR USE WITH DCH3042 AND DCH3642 HOODS ONLY
- INCLUDES CHARCOAL FILTERS, TOP VENT/GRILLE, AND INSTALLATION HARDWARE
- TOP VENT/GRILLE; 2" H. X 12"
- SS FINISH ONLY
• Canopy only; must also purchase interior or exterior ventilator kit, sold separately
• Variable speed ventilator controls; separate controls for on/off and speed control
• Halogen lights with dimmer control; separate controls for on/off and dimmer
• Heat lamps standard (250 watt heat lamp bulb not included)
• High-shelf (with cooking product) or warming shelf panel should be installed for use with heat lamp
• Dishwasher-safe commercial-type SS baffles filters
• Separate removable grease trough for easy cleaning
• Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
• Virtually seamless stainless steel canopy interior for easy cleaning

ACCESSORY RAIL OPTION FOR WALL HOODS (10"H. AND 18"H. MODELS)

• Available in SS/chrome (CR) or brass (BR); SS/chrome includes a stainless steel rail with chrome supports/brackets and hooks; brass includes brass rail, supports/brackets, hooks, and nameplate; all brass components have a protective coating for maintenance-free normal use
• Front of hood
• Hooks for rack included
• Must be ordered factory installed
• Add option code (CR or BR) to end of hood model number (after color code)
• Add option cost to wall hood cost

See page 83 for ventilator kits
PROFESSIONAL BUILT-IN CHIMNEY WALL HOODS

18 H. / 24 D.

- MUST ALSO PURCHASE INTERIOR OR EXTERIOR VENTILATOR KIT - SOLD SEPARATELY
- ADJUSTABLE DUCT COVER STANDARD - FOR 8` TO 9` CEILINGS
- VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
- HALOGEN LIGHTS WITH DIMMER CONTROL; SEPARATE CONTROLS FOR ON/OFF AND DIMMER
- HEAT LAMPS STANDARD (250 WATT HEAT LAMP BULB NOT INCLUDED)
- HIGH-SHELF (WITH COOKING PRODUCT) OR WARMING SHELF PANEL SHOULD BE INSTALLED FOR USE WITH HEAT LAMP
- DISHWASHER-SAFE COMMERCIAL-TYPE SS BAFFLE FILTERS
- SEPARATE REMOVABLE GREASE TROUGH FOR EASY CLEANING
- HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
- VIRTUALLY SEAMLESS STAINLESS STEEL CANOPY INTERIOR FOR EASY CLEANING

TESTS SHOW 24" HOODS PERFORM PROPERLY OVER 27" RANGES.

DUCT COVER EXTENSIONS

- FOR USE WITH PROFESSIONAL CHIMNEY WALL HOODS
- EXTEND HEIGHT OF DUCT COVER UP TO 12` (FOR 10` CEILINGS)
- REPLACES ADJUSTABLE DUCT COVER INSERT; SUPPLIED STANDARD WITH HOOD
- SPECIFY FINISH

ACCESSORY RAIL OPTION FOR WALL HOODS (10"H. AND 18"H. MODELS)

- AVAILABLE IN SS/CHROME (CR) OR BRASS (BR); SS/CHROME INCLUDES A STAINLESS STEEL RAIL WITH CHROME SUPPORTS/BRACKETS AND HOOKS; BRASS INCLUDES BRASS RAIL, SUPPORTS/BRACKETS, HOOKS, AND NAMEPLATE; ALL BRASS COMPONENTS HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE
- FRONT OF HOOD
- HOOKS FOR RACK INCLUDED
- MUST BE ORDERED FACTORY INSTALLED
- ADD OPTION CODE (CR OR BR) TO END OF HOOD MODEL NUMBER (AFTER COLOR CODE)
- ADD OPTION COST TO WALL HOOD COST

SEE PAGE 83 FOR VENTILATOR KITS
DESIGNER CLASSIC CHIMNEY WALL HOODS

DESIGNER CLASSIC CHIMNEY WALL HOOD 24"D.

- COMES STANDARD W/ADJUSTABLE DUCT COVER - FOR 8' TO 9' CEILINGS
- FACTORY-INSTALLED CHROME OR BRASS ACCESSORY RAIL OPTION AVAILABLE - RAIL ON FRONT ONLY
- DCCE DUCT COVER EXTENSION ACCESSORY FOR CEILINGS UP TO 10' - SOLD SEPARATELY (SEE HOOD ACCESSORIES PAGE)

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Approx. Shipping Weight (lbs/kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>DCWH3042</td>
<td>30&quot;W./12&quot;H.</td>
<td>51 (23.0)</td>
</tr>
<tr>
<td>DCWH3644</td>
<td>36&quot;W./14&quot;H.</td>
<td>61 (27.5)</td>
</tr>
<tr>
<td>DCWH4244</td>
<td>42&quot;W./14&quot;H.</td>
<td>71 (32.0)</td>
</tr>
<tr>
<td>DCWH4844</td>
<td>48&quot;W./14&quot;H.</td>
<td>82 (36.9)</td>
</tr>
</tbody>
</table>

DESIGNER CLASSIC CHIMNEY WITH LEDGE WALL HOOD 24"D.

- COMES STANDARD WITH ADJUSTABLE DUCT COVER - FOR 8' TO 9' CEILINGS
- DCCE DUCT COVER EXTENSION ACCESSORY FOR CEILINGS UP TO 10' - SOLD SEPARATELY (SEE HOOD ACCESSORIES PAGE)

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Approx. Shipping Weight (lbs/kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>DCWL3342</td>
<td>33&quot;W./12&quot;H.</td>
<td>54 (24.3)</td>
</tr>
<tr>
<td>DCWL3944</td>
<td>39&quot;W./14&quot;H.</td>
<td>64 (28.8)</td>
</tr>
<tr>
<td>DCWL4544</td>
<td>45&quot;W./14&quot;H.</td>
<td>74 (33.3)</td>
</tr>
<tr>
<td>DCWL5144</td>
<td>51&quot;W./14&quot;H.</td>
<td>85 (38.3)</td>
</tr>
</tbody>
</table>

DESIGNER CLASSIC CHIMNEY LEDGELESS WALL HOOD 24"D.

- COMES STANDARD WITH ADJUSTABLE DUCT COVER - FOR 8' TO 9' CEILINGS
- DCCE DUCT COVER EXTENSION FOR CEILINGS UP TO 10' - SOLD SEPARATELY (SEE HOOD ACCESSORIES PAGE)

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Approx. Shipping Weight (lbs/kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>DCWN3042</td>
<td>30&quot;W./12&quot;H.</td>
<td>51 (23.0)</td>
</tr>
<tr>
<td>DCWN3644</td>
<td>36&quot;W./14&quot;H.</td>
<td>61 (27.5)</td>
</tr>
<tr>
<td>DCWN4244</td>
<td>42&quot;W./14&quot;H.</td>
<td>71 (32.0)</td>
</tr>
<tr>
<td>DCWN4844</td>
<td>48&quot;W./14&quot;H.</td>
<td>82 (36.9)</td>
</tr>
</tbody>
</table>
• Canopy only; must also purchase interior or exterior ventiler kit, sold separately.

- Variable speed ventilator controls; separate controls for on/off and speed control.
- Halogen lights with dimmer control; separate controls for on/off and dimmer.
- Dishwasher-safe commercial-type SS baffle filters.
- Separate removable grease trough for easy cleaning.
- Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels.
- Virtually seamless stainless steel canopy interior for easy cleaning.

Option Codes

- CR2 - Stainless steel/chrome, front/back
- CR4 - Stainless steel/chrome, front/back/both sides
- BR2 - Brass front/back
- BR4 - Brass front/back/both sides

Accessory Rail Option for Island Hoods

- Available in chrome or brass; SS/chrome includes a stainless steel rail with chrome supports/brackets and hooks; brass includes brass rail, supports/brackets, hooks, and nameplate; all brass components have a protective coating for maintenance-free normal use.
- Can be ordered on front and back or on front, back, and both sides.
- Hooks for rack included.
- Must be ordered factory installed.

- Add option code to end of model number (after color code).
- Add option cost to island hood cost.

Finish Details - Wall and Island Hoods

- Stainless steel (SS), black (BK), white (WH), almond (AL), biscuit (BT), stone gray (SG), graphite gray (GG), burgundy (BU), lemonade (LE), mint julep (MJ), forest green (FG), Viking blue (VB), cobalt blue (CB), and eggplant (EP). SS/chrome or brass accessory rail option available for any finish.

Important: Viking ventilator kits are designed specifically for use with Viking hoods. Use of non-Viking ventilator kits voids the hood warranty.

Built-In Custom Ventilator Systems for use with custom wall hoods

- VBCV3038 30"W./18"H./22"D. Approx. shipping weight lb/kg: 60 (27.0)
- VBCV3638 36"W./18"H./22"D. Approx. shipping weight lb/kg: 68 (30.6)
- VBCV4238 42"W./18"H./22"D. Approx. shipping weight lb/kg: 76 (34.2)
- VBCV4838 48"W./18"H./22"D. Approx. shipping weight lb/kg: 88 (39.6)
- VBCV5438 54"W./18"H./22"D. Approx. shipping weight lb/kg: 96 (43.2)
- VBCV6038 60"W./18"H./22"D. Approx. shipping weight lb/kg: 108 (48.8)
- VBCV6638 66"W./18"H./22"D. Approx. shipping weight lb/kg: 121 (54.5)

See Page 83 for ventilator kits.
• Canopy only; must also purchase interior or exterior ventilator kit, sold separately
• Variable speed ventilator controls; separate controls for on/off and speed control
• Halogen lights with dimmer control; separate controls for on/off and dimmer
• Dishwasher-safe commercial-type SS baffle filters
• Separate removable grease trough for easy cleaning
• Heat sensor automatically turns ventilator on full power when temperatures reach uncomfortable levels
• Virtually seamless stainless steel canopy interior for easy cleaning

**Accessory Rail Option for Island Hoods**
- Available in chrome or brass; SS/chrome includes a stainless steel rail with chrome supports/brackets and hooks; brass includes brass rail, supports/brackets, hooks, and nameplate; all brass components have a protective coating for maintenance-free normal use
- Can be ordered on front and back, or on front, back, and both sides
- Hooks for rack included
- Must be ordered factory installed
- Add option code to end of model number (after color code)
- Add option cost to island hood cost

**Finish Details - Wall and Island Hoods**
- Stainless steel (SS), black (BK), white (WH), almond (AL), biscuit (BT), stone gray (SG), graphite gray (GG), burgundy (BU), lemonade (LE), mint julep (MJ), forest green (FG), viking blue (VB), cobalt blue (CB), and eggplant (EP). SS/chrome or brass accessory rail option available for any finish.

**Important:** Viking ventilator kits are designed specifically for use with Viking hoods. Use of non-Viking ventilator kits voids the hood warranty.

See page 83 for ventilator kits.
**DESIGNER CLASSIC CHIMNEY ISLAND HOOD - 30".**

- DCTH3604 36"W./14"H. APPROX. SHIPPING WEIGHT LB (KG) 92 (41.4)
- DCTH4204 42"W./14"H. APPROX. SHIPPING WEIGHT LB (KG) 105 (47.3)
- DCTH5404 54"W./14"H. APPROX. SHIPPING WEIGHT LB (KG) 148 (66.6)

- Duct cover must be ordered separately (see hood accessories page).
- Duct covers available for installations with 8', 9', or 10' ceilings.
- Chrome (CR) or brass (BR) accessory rail option available - rail around complete unit.

**DESIGNER SLIM TRADITIONAL WALL HOOD - 24".**

- DTWS3049 30"W./9"H. APPROX. SHIPPING WEIGHT LB (KG) 50 (22.5)
- DTWS3649 36"W./9"H. APPROX. SHIPPING WEIGHT LB (KG) 60 (27.0)
- DTWS4249 42"W./9"H. APPROX. SHIPPING WEIGHT LB (KG) 70 (31.5)
- DTWS4849 48"W./9"H. APPROX. SHIPPING WEIGHT LB (KG) 81 (36.5)

- Comes standard with adjustable duct cover - for 8 to 9 ceilings.
- Factory-installed chrome or brass accessory rail option available - rail on front only.
- DCE duct cover extension accessory for ceilings up to 10; sold separately (see hood accessories page)

**DESIGNER BOX WALL HOOD - 24".**

- DSWB3049 30"W./9"H. APPROX. SHIPPING WEIGHT LB (KG) 58 (26.1)
- DSWB3649 36"W./9"H. APPROX. SHIPPING WEIGHT LB (KG) 68 (30.6)
- DSWB4249 42"W./9"H. APPROX. SHIPPING WEIGHT LB (KG) 78 (35.1)
- DSWB4849 48"W./9"H. APPROX. SHIPPING WEIGHT LB (KG) 90 (40.5)

- Duct cover must be ordered separately and is required for installation (see hood accessories page).
- Duct covers available for installations with 8, 9, or 10 ceilings.
- Must choose chrome (CR) or brass (BR) accessory rail - factory installed; shipped standard.

**DESIGNER TALL TRADITIONAL WALL HOOD WITH LEDGE - 24".**

- DTWL3048 30"W./18"H. APPROX. SHIPPING WEIGHT LB (KG) 59 (26.6)
- DTWL3648 36"W./18"H. APPROX. SHIPPING WEIGHT LB (KG) 69 (31.1)
- DTWL4248 42"W./18"H. APPROX. SHIPPING WEIGHT LB (KG) 79 (35.6)
- DTWL4848 48"W./18"H. APPROX. SHIPPING WEIGHT LB (KG) 90 (40.5)

- Duct covers must be ordered separately (see hood accessories page).

**DESIGNER TALL TRADITIONAL LEDGELESS WALL HOOD - 24".**

- DTWN3048 30"W./18"H. APPROX. SHIPPING WEIGHT LB (KG) 59 (26.6)
- DTWN3648 36"W./18"H. APPROX. SHIPPING WEIGHT LB (KG) 69 (31.1)
- DTWN4248 42"W./18"H. APPROX. SHIPPING WEIGHT LB (KG) 79 (35.6)
- DTWN4848 48"W./18"H. APPROX. SHIPPING WEIGHT LB (KG) 90 (40.5)

- Duct covers must be ordered separately (see hood accessories page).

**FINISH DETAILS**

- Black (BK), white (WH), stainless steel (SS), biscuit (BT), stone gray (SG), and graphite gray (GG).
- Accessory rail for classic chimney only - SS/chrome or brass.
- Front of hood - wall hood; front, back and both sides - island hood.
- Hooks for rack included.
- Outside of canopy matches designated finish; canopy interior is always stainless steel.
- Custom ventilator systems are designed to be covered by custom materials and do not have a standard exterior finish. The interior is stainless steel.
**Built-in Custom Ventilator Systems**

For Use With Custom Wall Hoods

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Approx. Shipping Weight (LB/ KG)</th>
</tr>
</thead>
<tbody>
<tr>
<td>DBCV3082</td>
<td>30&quot; W./12&quot; H./18&quot; D.</td>
<td>63 (28.4)</td>
</tr>
<tr>
<td>DBCV3682</td>
<td>36&quot; W./12&quot; H./18&quot; D.</td>
<td>70 (31.5)</td>
</tr>
<tr>
<td>DBCV4282</td>
<td>42&quot; W./12&quot; H./18&quot; D.</td>
<td>77 (34.7)</td>
</tr>
<tr>
<td>DBCV4882</td>
<td>48&quot; W./12&quot; H./18&quot; D.</td>
<td>85 (38.3)</td>
</tr>
</tbody>
</table>

**Island Custom Ventilator Systems**

For Use With Custom Island Hoods

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Approx. Shipping Weight (LB/ KG)</th>
</tr>
</thead>
<tbody>
<tr>
<td>DIV363Z</td>
<td>36&quot; W./12&quot; H./23&quot; D.</td>
<td>88 (40.0)</td>
</tr>
<tr>
<td>DIV423Z</td>
<td>42&quot; W./12&quot; H./23&quot; D.</td>
<td>96 (43.6)</td>
</tr>
<tr>
<td>DIV543Z</td>
<td>54&quot; W./12&quot; H./23&quot; D.</td>
<td>106 (48.1)</td>
</tr>
</tbody>
</table>

**Interior Power Ventilator Kits**

See Pages 80 and 81 for CFM Recommendations

<table>
<thead>
<tr>
<th>Model</th>
<th>CFM</th>
<th>Approx. Shipping Weight (LB/ KG)</th>
</tr>
</thead>
<tbody>
<tr>
<td>DIV300</td>
<td>300</td>
<td>15 (6.8)</td>
</tr>
<tr>
<td>VIV300</td>
<td>300</td>
<td>27 (12.2)</td>
</tr>
<tr>
<td>DIV440</td>
<td>440</td>
<td>25 (11.3)</td>
</tr>
<tr>
<td>DIV600</td>
<td>600</td>
<td>27 (12.2)</td>
</tr>
<tr>
<td>VIV600</td>
<td>600</td>
<td>27 (12.2)</td>
</tr>
<tr>
<td>DIV880</td>
<td>880</td>
<td>36 (16.2)</td>
</tr>
<tr>
<td>DIV1200</td>
<td>1200</td>
<td>43 (19.4)</td>
</tr>
<tr>
<td>VIV1200</td>
<td>1200</td>
<td>43 (19.4)</td>
</tr>
</tbody>
</table>

**Exterior Power Ventilator Kits**

See Pages 80 and 81 for CFM Recommendations

<table>
<thead>
<tr>
<th>Model</th>
<th>CFM</th>
<th>Approx. Shipping Weight (LB/ KG)</th>
</tr>
</thead>
<tbody>
<tr>
<td>DEV900</td>
<td>900</td>
<td>39 (17.6)</td>
</tr>
<tr>
<td>VEV900</td>
<td>900</td>
<td>39 (17.6)</td>
</tr>
<tr>
<td>DEV1200</td>
<td>1200</td>
<td>53 (23.9)</td>
</tr>
<tr>
<td>VEV1200</td>
<td>1200</td>
<td>53 (23.9)</td>
</tr>
<tr>
<td>DEV1500</td>
<td>1500</td>
<td>47 (21.3)</td>
</tr>
<tr>
<td>VEV1500</td>
<td>1500</td>
<td>47 (21.3)</td>
</tr>
</tbody>
</table>

**Duct Covers for Wall Hoods**

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (W.)</th>
<th>Approx. Shipping Weight (LB/ KG)</th>
</tr>
</thead>
<tbody>
<tr>
<td>DCW24</td>
<td>24&quot;</td>
<td>9 (4.0)</td>
</tr>
<tr>
<td>DCW30</td>
<td>30&quot;</td>
<td>10 (4.5)</td>
</tr>
<tr>
<td>DCW36</td>
<td>36&quot;</td>
<td>11 (5.0)</td>
</tr>
<tr>
<td>DCW42</td>
<td>42&quot;</td>
<td>13 (5.9)</td>
</tr>
<tr>
<td>DCW48</td>
<td>48&quot;</td>
<td>14 (6.3)</td>
</tr>
<tr>
<td>DCW54</td>
<td>54&quot;</td>
<td>23 (10.4)</td>
</tr>
<tr>
<td>DCW60</td>
<td>60&quot;</td>
<td>24 (10.8)</td>
</tr>
<tr>
<td>DCW66</td>
<td>66&quot;</td>
<td>26 (11.7)</td>
</tr>
</tbody>
</table>

- Extends height of hood by 12"; conceals duct
- 12" D.
- Specify Finish

**Duct Covers for Island Hoods**

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (W.)</th>
<th>Approx. Shipping Weight (LB/ KG)</th>
</tr>
</thead>
<tbody>
<tr>
<td>DCI36</td>
<td>36&quot;</td>
<td>15 (6.8)</td>
</tr>
<tr>
<td>DCI42</td>
<td>42&quot;</td>
<td>18 (8.1)</td>
</tr>
<tr>
<td>DCI54</td>
<td>54&quot;</td>
<td>24 (10.8)</td>
</tr>
<tr>
<td>DCI66</td>
<td>66&quot;</td>
<td>34 (15.3)</td>
</tr>
</tbody>
</table>

- Extends height of hood by 12"; conceals duct
- 12" D.
- Specify Finish
DUCT COVERS FOR CLASSIC CHIMNEY ISLAND HOODS (VCH) ONLY

FOR 36" W. HOODS
- VCC13608 12"H./FOR 8` CEILING APPROX. SHIPPING WEIGHT LB(KG) 20 (9.0)
- VCC13609 24"H./FOR 9` CEILING APPROX. SHIPPING WEIGHT LB(KG) 35 (15.8)
- VCC13610 36"H./FOR 10` CEILING APPROX. SHIPPING WEIGHT LB(KG) 50 (22.5)

FOR 42" W. HOODS
- VCC14208 12"H./FOR 8` CEILING APPROX. SHIPPING WEIGHT LB(KG) 24 (10.8)
- VCC14209 24"H./FOR 9` CEILING APPROX. SHIPPING WEIGHT LB(KG) 42 (18.9)
- VCC14210 36"H./FOR 10` CEILING APPROX. SHIPPING WEIGHT LB(KG) 60 (27.0)

FOR 54" W. HOODS
- VCC15408 12"H./FOR 8` CEILING APPROX. SHIPPING WEIGHT LB(KG) 32 (14.4)
- VCC15409 24"H./FOR 9` CEILING APPROX. SHIPPING WEIGHT LB(KG) 56 (25.2)
- VCC15410 36"H./FOR 10` CEILING APPROX. SHIPPING WEIGHT LB(KG) 80 (36.0)

FOR 66" W. HOODS
- VCC16608 12"H./FOR 8` CEILING APPROX. SHIPPING WEIGHT LB(KG) 42 (18.9)
- VCC16609 24"H./FOR 9` CEILING APPROX. SHIPPING WEIGHT LB(KG) 69 (31.1)
- VCC16610 36"H./FOR 10` CEILING APPROX. SHIPPING WEIGHT LB(KG) 90 (40.5)

• ALL COVERS ARE 12"D.
• SPECIFY FINISH

BACKSPLASHES (WALL HOODS)

- BK24 12"W. APPROX. SHIPPING WEIGHT LB(KG) 5 (2.3)
- BK30 30"W. APPROX. SHIPPING WEIGHT LB(KG) 7 (3.2)
- BK36 36"W. APPROX. SHIPPING WEIGHT LB(KG) 9 (4.1)
- BK42 42"W. APPROX. SHIPPING WEIGHT LB(KG) 12 (5.4)
- BK48 48"W. APPROX. SHIPPING WEIGHT LB(KG) 14 (6.3)
- BK54 54"W. APPROX. SHIPPING WEIGHT LB(KG) 17 (7.7)
- BK60 60"W. APPROX. SHIPPING WEIGHT LB(KG) 20 (9.0)
- BK66 66"W. APPROX. SHIPPING WEIGHT LB(KG) 23 (10.4)

• HEMMED EDGES WITH SCREW HOLES
• FASTENING SCREWS INCLUDED
• 304H.
• STAINLESS STEEL ONLY

WARMING SHELF PANELS (WALL HOODS)

- WGP24 12"W. ONE SHELF APPROX. SHIPPING WEIGHT LB(KG) 6 (2.7)
- WGP30 30"W. ONE SHELF APPROX. SHIPPING WEIGHT LB(KG) 9 (4.1)
- WGP36 36"W. TWO SHELVES APPROX. SHIPPING WEIGHT LB(KG) 12 (5.4)
- WGP42 42"W. TWO SHELVES APPROX. SHIPPING WEIGHT LB(KG) 14 (6.3)
- WGP48 48"W. TWO SHELVES APPROX. SHIPPING WEIGHT LB(KG) 16 (7.2)
- WGP54 54"W. TWO SHELVES APPROX. SHIPPING WEIGHT LB(KG) 20 (9.0)
- WGP60 60"W. THREE SHELVES APPROX. SHIPPING WEIGHT LB(KG) 23 (10.4)
- WGP66 66"W. THREE SHELVES APPROX. SHIPPING WEIGHT LB(KG) 26 (11.7)

• FOLD UP/DOWN HEAVY-DUTY SHELVES (NOT REMOVABLE) FACTORY INSTALLED ON SS BACKSPLASH
• FASTENING SCREWS INCLUDED
DUCT COVERS FOR CLASSIC CHIMNEY ISLAND HOODS (DCIH) ONLY

**FOR 36" W. HOODS**

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Ceiling Height</th>
<th>Shipping Weight (lb/kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>DCC13608</td>
<td>12&quot; H./FOR 8 CEILING</td>
<td>8'</td>
<td>20 (9.0)</td>
</tr>
<tr>
<td>DCC13609</td>
<td>24&quot; H./FOR 9 CEILING</td>
<td>8'</td>
<td>35 (15.8)</td>
</tr>
<tr>
<td>DCC13610</td>
<td>36&quot; H./FOR 10 CEILING</td>
<td>8'</td>
<td>50 (22.5)</td>
</tr>
<tr>
<td>DCC13608</td>
<td>12&quot; H./FOR 9 CEILING</td>
<td>9'</td>
<td>24 (10.8)</td>
</tr>
<tr>
<td>DCC13609</td>
<td>24&quot; H./FOR 9 CEILING</td>
<td>9'</td>
<td>42 (18.9)</td>
</tr>
<tr>
<td>DCC13610</td>
<td>36&quot; H./FOR 10 CEILING</td>
<td>9'</td>
<td>60 (27.0)</td>
</tr>
<tr>
<td>DCC13608</td>
<td>12&quot; H./FOR 10 CEILING</td>
<td>10'</td>
<td>50 (22.5)</td>
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</tbody>
</table>

**FOR 42" W. HOODS**

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Ceiling Height</th>
<th>Shipping Weight (lb/kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>DCC14208</td>
<td>12&quot; H./FOR 8 CEILING</td>
<td>8'</td>
<td>24 (10.8)</td>
</tr>
<tr>
<td>DCC14209</td>
<td>24&quot; H./FOR 9 CEILING</td>
<td>8'</td>
<td>42 (18.9)</td>
</tr>
<tr>
<td>DCC14210</td>
<td>36&quot; H./FOR 10 CEILING</td>
<td>8'</td>
<td>60 (27.0)</td>
</tr>
<tr>
<td>DCC14208</td>
<td>12&quot; H./FOR 9 CEILING</td>
<td>9'</td>
<td>32 (14.4)</td>
</tr>
<tr>
<td>DCC14209</td>
<td>24&quot; H./FOR 9 CEILING</td>
<td>9'</td>
<td>56 (25.2)</td>
</tr>
<tr>
<td>DCC14210</td>
<td>36&quot; H./FOR 10 CEILING</td>
<td>9'</td>
<td>80 (36.0)</td>
</tr>
<tr>
<td>DCC14208</td>
<td>12&quot; H./FOR 10 CEILING</td>
<td>10'</td>
<td>70 (31.8)</td>
</tr>
</tbody>
</table>

**FOR 54" W. HOODS**

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Ceiling Height</th>
<th>Shipping Weight (lb/kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>DCC15408</td>
<td>12&quot; H./FOR 8 CEILING</td>
<td>8'</td>
<td>32 (14.4)</td>
</tr>
<tr>
<td>DCC15409</td>
<td>24&quot; H./FOR 9 CEILING</td>
<td>8'</td>
<td>56 (25.2)</td>
</tr>
<tr>
<td>DCC15410</td>
<td>36&quot; H./FOR 10 CEILING</td>
<td>8'</td>
<td>80 (36.0)</td>
</tr>
<tr>
<td>DCC15408</td>
<td>12&quot; H./FOR 9 CEILING</td>
<td>9'</td>
<td>40 (18.1)</td>
</tr>
<tr>
<td>DCC15409</td>
<td>24&quot; H./FOR 9 CEILING</td>
<td>9'</td>
<td>64 (29.0)</td>
</tr>
<tr>
<td>DCC15410</td>
<td>36&quot; H./FOR 10 CEILING</td>
<td>9'</td>
<td>88 (40.0)</td>
</tr>
<tr>
<td>DCC15408</td>
<td>12&quot; H./FOR 10 CEILING</td>
<td>10'</td>
<td>78 (35.4)</td>
</tr>
</tbody>
</table>

- All covers are 12".
- Specify finish.

**REPLACEMENT CHARCOAL FILTERS**

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Ceiling Height</th>
<th>Shipping Weight (lb/kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>CFFV13</td>
<td>FOR 30&quot; + 36&quot; PROF. HOODS</td>
<td>30&quot; + 36&quot;</td>
<td>2 (0.9)</td>
</tr>
<tr>
<td>CFF-D12</td>
<td>FOR 30&quot; PROF. HOODS</td>
<td>30&quot;</td>
<td>2 (0.9)</td>
</tr>
<tr>
<td>CFF-D14</td>
<td>FOR 36&quot; PROF. HOODS</td>
<td>36&quot;</td>
<td>2 (0.9)</td>
</tr>
</tbody>
</table>

- Four use with VRK + DRK conversion kits.
- Recommend replacement every 6-12 months.
**DUCT COVERS FOR BOX WALL HOODS (D5WB) ONLY**

**FOR 30" W. HOODS**
- DCSB3008 12" H./FOR 8` CEILING  APPROX. SHIPPING WEIGHT LB(KG)  17 (7.7)
- DCSB3009 24" H./FOR 9` CEILING  APPROX. SHIPPING WEIGHT LB(KG)  27 (12.2)
- DCSB3010 36" H./FOR 10` CEILING  APPROX. SHIPPING WEIGHT LB(KG)  37 (16.7)

**FOR 36" W. HOODS**
- DCSB3608 12" H./FOR 8` CEILING  APPROX. SHIPPING WEIGHT LB(KG)  19 (8.6)
- DCSB3609 24" H./FOR 9` CEILING  APPROX. SHIPPING WEIGHT LB(KG)  29 (13.1)
- DCSB3610 36" H./FOR 10` CEILING  APPROX. SHIPPING WEIGHT LB(KG)  39 (17.6)

**FOR 42" W. HOODS**
- DCSB4208 12" H./FOR 8` CEILING  APPROX. SHIPPING WEIGHT LB(KG)  24 (10.8)
- DCSB4209 24" H./FOR 9` CEILING  APPROX. SHIPPING WEIGHT LB(KG)  33 (14.9)
- DCSB4210 36" H./FOR 10` CEILING  APPROX. SHIPPING WEIGHT LB(KG)  50 (22.5)

**FOR 48" W. HOODS**
- DCSB4808 12" H./FOR 8` CEILING  APPROX. SHIPPING WEIGHT LB(KG)  26 (11.7)
- DCSB4809 24" H./FOR 9` CEILING  APPROX. SHIPPING WEIGHT LB(KG)  40 (18.0)
- DCSB4810 36" H./FOR 10` CEILING  APPROX. SHIPPING WEIGHT LB(KG)  54 (24.3)

- ALL COVERS ARE 12".
- SPECIFY FINISH

**DUCT COVERS FOR TALL TRADITIONAL WALL HOODS**
- DCW30 30" W.  APPROX. SHIPPING WEIGHT LB(KG)  10 (4.5)
- DCW36 36" W.  APPROX. SHIPPING WEIGHT LB(KG)  11 (5.0)
- DCW42 42" W.  APPROX. SHIPPING WEIGHT LB(KG)  13 (5.9)
- DCW48 48" W.  APPROX. SHIPPING WEIGHT LB(KG)  14 (6.3)

- EXTENDS HEIGHT OF HOOD BY 12"; CONCEALS DUCT
- FOR DTWN AND DTWL ONLY

**DUCT COVER EXTENSIONS**
- DCCE1010 FOR 30" AND 33" W. HOODS  APPROX. SHIPPING WEIGHT LB(KG)  4 (1.8)
- DCCE1210 FOR 36", 39", 42" AND 45" W. HOODS  APPROX. SHIPPING WEIGHT LB(KG)  6 (2.7)
- DCCE1610 FOR 30" AND 36" W. 104 HOODS ONLY  APPROX. SHIPPING WEIGHT LB(KG)  7 (15.4)
- DCCE1810 FOR 48" AND 51" W. CLASSIC CHIMNEY-STYLE HOODS ONLY  APPROX. SHIPPING WEIGHT LB(KG)  8 (3.6)
- DCCE2010 FOR 48" W. SLIM TRADITIONAL HOODS ONLY  APPROX. SHIPPING WEIGHT LB(KG)  9 (4.1)

- EXTENDS HEIGHT OF ADJUSTABLE DUCT COVER BY UP TO 12" (FOR 10` CEILINGS)
- REPLACES ADJUSTABLE DUCT COVER INSERT SUPPLIED STANDARD WITH HOOD
- FOR CLASSIC CHIMNEY (DCWWH), CLASSIC CHIMNEY W/LEDGE (DCWWL), CLASSIC CHIMNEY LEDGELESS (DCWN) + SLIM TRADITIONAL (DTWS) WALL HOODS ONLY
- SPECIFY FINISH

**MODEL #  DUCT DIMENSIONS WITH EXTENSIONS**
- DCCE1010 10" W. x 12" D. x 30" - 42" H.
- DCCE1210 12" W. x 12" D. x 28" - 40" H.
- DCCE1610 16" W. x 12" D. x 28" - 40" H.
- DCCE1810 18" W. x 12" D. x 28" - 40" H.
- DCCE2010 20" W. x 12" D. x 28" - 40" H.

**ADJUSTABLE DUCT COVER**
- DCC16 FOR 8 TO 9 CEILINGS  APPROX. SHIPPING WEIGHT LB(KG)  20 (9.0)

- FOR INTERIOR-POWER CHIMNEY WALL HOODS (DCW) ONLY
- FOR 30" AND 36" W. HOODS
- SPECIFY FINISH
PROFESSIONAL AND DESIGNER
BUILT-IN REAR DOWNDRAFT

BUILT-IN VERSAVENT™ REAR DOWNDRAFT
VERSATVENT INTAKE/PLenum WITH CONTROLS ON INTAKE TOP

- FOR PROFESSIONAL COOKTOPS ONLY
- RAISES AND LOWERS AT TOUCH OF BUTTON
- DELAY FUNCTION TURNS UNIT OFF AFTER 10 MINUTES
- FOUR FAN SPEEdS
- TWO REMOVABLE, EASY-TO-CLEAN MESH FILTERS
- FLASHING LIGHT REMINDS USER TO CLEAN FILTERS AFTER APPROXIMATELY 30 HOURS OF USE
- CHOOSE INTERIOR OR EXTERIOR VENTILATOR KIT (SEE NEXT PAGE)

VERSATVENT INTAKE/PLenum WITH CONTROLS ON INTAKE TOP

- FOR RANGETOPS/COOKTOPS ONLY (RANGETOP MUST BE INSTALLED WITH ISLAND TRIM)
- DO NOT INSTALL WITH GRILL MODEL RANGETOPS
- RAISES AND LOWERS AT THE TOUCH OF A BUTTON
- DELAY FUNCTION TURNS UNIT OFF AFTER 10 MINUTES
- FOUR FAN SPEEdS
- 4"W. X 2 1/2"D. CONTROL PANEL MOUNTS SEPARATELY ON COUNTERTOP FOR EASE OF USE; STAINLESS STEEL TRIM WITH BLACK MEMBRANE/CONTROL PANEL
- TWO REMOVABLE, EASY-TO-CLEAN MESH FILTERS
- FLASHING LIGHT REMINDS USER TO CLEAN FILTERS AFTER APPROXIMATELY 30 HOURS OF USE
- CHOOSE INTERIOR OR EXTERIOR VENTILATOR KIT

VIPR101 30"W. PROFESSIONAL  APPROX. SHIPPING WEIGHT LB(KG)  43 (19.4)
VIPR161 36"W. PROFESSIONAL  APPROX. SHIPPING WEIGHT LB(KG)  50 (22.5)
VIPR181 48"W. PROFESSIONAL  APPROX. SHIPPING WEIGHT LB(KG)  66 (29.7)

VIPR101R 30"W. PROFESSIONAL  APPROX. SHIPPING WEIGHT LB(KG)  43 (19.4)
VIPR161R 36"W. PROFESSIONAL  APPROX. SHIPPING WEIGHT LB(KG)  50 (22.5)
VIPR181R 48"W. PROFESSIONAL  APPROX. SHIPPING WEIGHT LB(KG)  66 (29.7)

DIPR100R 30"W. DESIGNER  APPROX. SHIPPING WEIGHT LB(KG)  43 (19.4)
DIPR160R 36"W. DESIGNER  APPROX. SHIPPING WEIGHT LB(KG)  50 (22.5)
DIPR150R 45"W. DESIGNER  APPROX. SHIPPING WEIGHT LB(KG)  66 (29.7)
DOWNDRAFT ACCESSORIES

REAR DOWNDRAFT ACCESSORIES

INTERIOR-POWER VENTILATOR

VIVV500

• 500 CFM
• MOUNTS ON ANY SIZE PLENUM
• 3 1/4" X 10" DUCT TAKEOFF; CONTINUE WITH THIS SIZE OR TRANSITION TO 6" ROUND
• CAN RUN DUCT TO LEFT, RIGHT, OR DOWN
• FIVE-YEAR LIMITED WARRANTY - MOTOR

APPROX. SHIPPING WEIGHT LB(KG) 32 (14.4)

EXTERIOR-POWER VENTILATOR

VEDV900  APPROX. SHIPPING WEIGHT LB(KG) 42 (18.9)
VEDV1200 APPROX. SHIPPING WEIGHT LB(KG) 44 (19.8)

• 900 CFM OR 1200 CFM
• MOUNTS ON WALL OR ROOF (NO ROOF CAP REQUIRED)
• VENT OPENING ON VENTILATOR MUST BE INSTALLED IN THE DOWN POSITION (ALL INSTALLATIONS)
• COMES WITH 10" ROUND DUCT TAKEOFF PLATE WHICH MOUNTS TO ANY SIZE PLENUM
• 1200 CFM RECOMMENDED FOR VIPR181 48"W. DOWNDRAFT ONLY
• FIVE-YEAR LIMITED WARRANTY - MOTOR

REMOTE MOUNTED CONTROL

DSCGGY

• REPLACES STANDARD DESIGNER CONTROL
• EASY TO INSTALL
• SAME FEATURES AS NOTED ABOVE
• STAINLESS STEEL TRIM WITH GRAY MEMBRANE/CONTROL PANEL COORDINATES WITH WHITE DESIGNER COOKTOPS

APPROX. SHIPPING WEIGHT LB(KG) 1.5 (0.7)
## Professional Hood Data

### Description | Filters | Halogen Lights | Heat Lamps | Recommended CFM | 120 VAC/60 Hz Max Amps
--- | --- | --- | --- | --- | ---
10' HIGH VWH WALL HOODS
- 24" W. | 2 | 2 | N/A | 460 CFM INTERIOR STANDARD MAX DUCT RUN 50' (15.2 CM) (7" ROUND DUCT) | 5.6
- 30" W. | 2 | 2 | N/A | VIV300/VIV600/VEV900/VEV1200 | 5.6
- 36" W. | 2 | 2 | N/A | VIV600/VIV1200/VEV900/VEV1200 | 5.6

18' HIGH VWH WALL HOODS
- 24" W. | 2 | 2 | 1 | VIV300/VIV600/VEV900/VEV1200 | 5.0/6.2/8.7/8.7/6.1
- 30" AND 36" W. | 2 | 2 | 1 | VIV1200/VEV1200/VEV1500 | 5.0/6.2/8.7/8.7/6.1
- 42" W. | 2 | 2 | 1 | VIV1200/VEV1200/VEV1500 | 6.2/8.7/8.7/6.1
- 48" AND 54" W. | 3 | 3 | Z | 11.1/8.4/9.1
- 60" AND 66" W. | 4 | 4 | Z | 115/8.8/9.5

18' HIGH ISLAND VWH HOODS
- 36" W. | 4 | 4 | N/A | VIV600/VIV1200/VEV900/VEV1200 | 4.9/7.4/4.7
- 42" W. | 4 | 4 | N/A | VIV1200/VEV1200/VEV1500 | 4.9/7.4/4.8/5.5
- 54" W. | 6 | 6 | N/A | VIV1200/VEV1200/VEV1500 | 8.2/5.5/6.2
- 66" W. | 8 | 8 | N/A | VIV300/VIV600/VEV900/VEV1200 | 9.0/6.3/7.1

18' HIGH VWH CHIMNEY WALL HOODS
- 30" AND 36" W. | 2 | 2 | 1 | VIV1200/VEV1200/VEV1500 | 3.9/6.0/8.7/6.0
- 42" W. | 2 | 2 | 1 | VIV1200/VEV1200/VEV1500 | 6.0/8.7/6.0
- 48" AND 54" W. | 3 | 3 | Z | 11.5/8.5/9.2
- 60" AND 66" W. | 4 | 4 | Z | 11.9/8.9/9.2

18' HIGH VWH CHIMNEY ISLAND HOODS
- 36" W. | 4 | 4 | N/A | VIV600/VIV900/VEV1200/VEV1500 | 3.9/6.6/3.9
- 42" W. | 4 | 4 | N/A | VIV1200/VEV1200/VEV1500 | 4.7/7.4/4.8/5.5
- 54" W. | 6 | 6 | N/A | VIV1200/VEV1200/VEV1500 | 8.6/5.6/6.4
- 66" W. | 8 | 8 | N/A | VIV300/VIV600/VEV900/VEV1200 | 9.5/6.5/7.3

| VBCV CUSTOM VENTILATOR SYSTEMS - FOR WALL HOODS | VIV300/VIV600/VEV900/VEV1200/VEV1500 | 5.0/6.2/8.7/8.7/6.1
- 30" AND 36" W. | 2 | 2 | 1 | VIV1200/VEV1200/VEV1500 | 6.2/8.7/8.7/6.1
- 42" W. | 3 | 3 | 1 | VIV1200/VEV1200/VEV1500 | 11.1/8.4/9.1
- 48" AND 54" W. | 3 | 3 | Z | 115/8.8/9.5

### Proper Installation/Ducting

- **All CFMs Stated Based on Tests With .1 Static Pressure: Without Applying Static Pressure (Some Brands Consciously Do Not), CFM Could Be Greatly Overstated.**
- **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° Elbow Is Equivalent to 5-10 Feet (1.52-3.05CM) of Straight Run.**
- **Never Use Flexible Duct; It 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.**
- **Max. Amp Rating for Hoods Includes Recommended Ventilator Kit Rating; All Products Must Be Hard Wired Direct With 2-Wire With Ground.**
- **A 1200 or 1500 CFM (If Applicable) Ventilator Kit Should Be Used When Installed Over Range/Rangetops With Gas Char-Grill.**
### Designer Hood Data

<table>
<thead>
<tr>
<th>Description</th>
<th>Filters</th>
<th>Halogen Lights</th>
<th>Recommended CFM</th>
<th>120 Vac/60 Hz Max Amps</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>12'H. DCH Wall Hoods</strong></td>
<td></td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>30&quot; and 36&quot; W.</td>
<td>2</td>
<td></td>
<td>460 CFM Interior Standard Max Duct Run 50' (15.2 CM)</td>
<td>5.6</td>
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<tr>
<td><strong>CLASSIC CHIMNEY, CLASSIC CHIMNEY Ledgeless, CLASSIC CHIMNEY with Ledge - Wall Hoods</strong></td>
<td></td>
<td></td>
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<td></td>
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<tr>
<td>30&quot; and 33&quot; W.</td>
<td>2</td>
<td></td>
<td>DIV300/DIV440/DEV900/DEV1200</td>
<td>1.7/3.2/6.6/3.9</td>
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<tr>
<td>36&quot; and 39&quot; W.</td>
<td>2</td>
<td></td>
<td>DIV300/DIV600/DEV900/DEV1200</td>
<td>1.7/3.2/6.6/3.9</td>
</tr>
<tr>
<td>42&quot; and 45&quot; W.</td>
<td>3</td>
<td>2</td>
<td>DIV600/DEV900/DEV1200</td>
<td>3.9/6.6/3.9</td>
</tr>
<tr>
<td>48&quot; and 51&quot; W.</td>
<td>3</td>
<td>3</td>
<td>DIV1200/DEV1200/DEV1500</td>
<td>7.3/4.3/5.1</td>
</tr>
<tr>
<td><strong>CLASSIC CHIMNEY - Island Hoods</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>36&quot; W.</td>
<td>2</td>
<td>4</td>
<td>DIV600/DEV900/DEV1200</td>
<td>3.9/6.6/3.9</td>
</tr>
<tr>
<td>42&quot; W.</td>
<td>3</td>
<td>4</td>
<td>DIV600/DEV900/DEV1200/DEV1500</td>
<td>4.7/7.4/4.7/5.5</td>
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<tr>
<td>54&quot; W.</td>
<td>3</td>
<td>6</td>
<td>DIV1200/DEV1200/DEV1500</td>
<td>8.6/5.6/6.4</td>
</tr>
<tr>
<td><strong>SLIM TRADITIONAL - Wall Hoods</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>30&quot; W.</td>
<td>2</td>
<td>2</td>
<td>DIV300/DIV440/DEV900</td>
<td>1.7/3.2/6.6</td>
</tr>
<tr>
<td>36&quot; W.</td>
<td>2</td>
<td>2</td>
<td>DIV300/DIV440/DEV900/DEV1200</td>
<td>1.7/3.2/6.6/3.9</td>
</tr>
<tr>
<td>42&quot; W.</td>
<td>3</td>
<td>2</td>
<td>DIV440/DEV900/DEV1200</td>
<td>3.2/6.6/3.9</td>
</tr>
<tr>
<td>48&quot; W.</td>
<td>3</td>
<td>3</td>
<td>DIV880/DEV1200/DEV1500</td>
<td>5.6/4.3/5.1</td>
</tr>
<tr>
<td><strong>TALL TRADITIONAL WITH Ledge + TALL TRADITIONAL Ledgeless - Wall Hoods</strong></td>
<td></td>
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</tr>
<tr>
<td>30&quot; and 36&quot; W.</td>
<td>2</td>
<td>2</td>
<td>DIV300/DIV600/DEV1200/DEV900/DEV1200</td>
<td>2.4/4.6/6.6/6.6/3.9</td>
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<tr>
<td>42&quot; W.</td>
<td>3</td>
<td>2</td>
<td>DIV600/DEV1200/DEV900/DEV1200</td>
<td>4.6/6.6/6.6/3.9</td>
</tr>
<tr>
<td>48&quot; W.</td>
<td>3</td>
<td>3</td>
<td>DIV1200/DEV1200/DEV1500</td>
<td>7/4.3/5.1</td>
</tr>
<tr>
<td><strong>BOX - Wall Hoods</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>30&quot; W.</td>
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<td>2</td>
<td>DIV300/DIV440/DEV900</td>
<td>1.7/3.2/6.6</td>
</tr>
<tr>
<td>36&quot; W.</td>
<td>2</td>
<td>2</td>
<td>DIV300/DIV440/DEV900/DEV1200</td>
<td>1.7/3.2/6.6/3.9</td>
</tr>
<tr>
<td>42&quot; W.</td>
<td>3</td>
<td>2</td>
<td>DIV440/DEV900/DEV1200</td>
<td>3.2/6.6/3.9</td>
</tr>
<tr>
<td>48&quot; W.</td>
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<td>3</td>
<td>DIV880/DEV1200/DEV1500</td>
<td>5.6/4.3/5.1</td>
</tr>
<tr>
<td><strong>DIV Custom Ventilator Systems - For Wall Hoods</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>30&quot; and 36&quot; W.</td>
<td>2</td>
<td>2</td>
<td>DIV300/DIV440/DEV900/DEV1200</td>
<td>1.7/3.2/6.6/3.9</td>
</tr>
<tr>
<td>42&quot; W.</td>
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<td>2</td>
<td>DIV440/DEV900/DEV1200</td>
<td>3.2/6.6/3.9</td>
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<tr>
<td>48&quot; W.</td>
<td>3</td>
<td>3</td>
<td>DIV880/DEV1200/DEV1500</td>
<td>5.6/4.3/5.1</td>
</tr>
<tr>
<td><strong>DIV Custom Ventilator Systems - For Island Hoods</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>36&quot; W.</td>
<td>2</td>
<td>4</td>
<td>DIV440/DEV900/DEV1200</td>
<td>4.0/7.5/5.2</td>
</tr>
<tr>
<td>42&quot; W.</td>
<td>3</td>
<td>4</td>
<td>DIV440/DEV900/DEV1200/DEV1500</td>
<td>4.0/7.5/5.2/6.0</td>
</tr>
<tr>
<td>54&quot; W.</td>
<td>3</td>
<td>4</td>
<td>DIV880/DEV1200/DEV1500</td>
<td>6.4/5.2/6.0</td>
</tr>
</tbody>
</table>

Proper Installation/Ducting is extremely important to ensure maximum performance from any ventilation product.

Note: 1200 or 1500 CFM (if applicable) ventilator kits should be used with cooking products that contain the Char-grill feature. Classic Chimney Island Hoods, Box Wall Hoods, Slim Traditional Wall Hoods, and DIV Custom Island Ventilator Systems should not be installed over professional cooking products that contain the Char-grill feature.
### Professional & Designer Hood Data

<table>
<thead>
<tr>
<th>Model Number</th>
<th>CFM</th>
<th>Recommended Duct Size</th>
<th>Max Duct Run</th>
<th>120 V/60 Hz Max Amps</th>
</tr>
</thead>
<tbody>
<tr>
<td>DIV300</td>
<td>300</td>
<td>7&quot; Round</td>
<td>50 Feet (15.2M)</td>
<td>-</td>
</tr>
<tr>
<td>VIV300</td>
<td>300</td>
<td>7&quot; Round</td>
<td>50 Feet (15.2M)</td>
<td>-</td>
</tr>
<tr>
<td>DIV440</td>
<td>440</td>
<td>7&quot; Round</td>
<td>50 Feet (15.2M)</td>
<td>-</td>
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<tr>
<td>DIV500</td>
<td>500</td>
<td>7&quot; Round</td>
<td>50 Feet (15.2M)</td>
<td>-</td>
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<tr>
<td>VIV600</td>
<td>600</td>
<td>7&quot; Round</td>
<td>50 Feet (15.2M)</td>
<td>-</td>
</tr>
<tr>
<td>DIV880</td>
<td>880</td>
<td>10&quot; Round</td>
<td>50 Feet (15.2M)</td>
<td>-</td>
</tr>
<tr>
<td>VEV900</td>
<td>900</td>
<td>10&quot; Round</td>
<td>50 Feet (15.2M)</td>
<td>-</td>
</tr>
<tr>
<td>VEV1200</td>
<td>1200</td>
<td>10&quot; Round</td>
<td>50 Feet (15.2M)</td>
<td>-</td>
</tr>
<tr>
<td>DIV1200</td>
<td>1200</td>
<td>10&quot; Round</td>
<td>50 Feet (15.2M)</td>
<td>-</td>
</tr>
<tr>
<td>VEV1200</td>
<td>1200</td>
<td>10&quot; Round</td>
<td>50 Feet (15.2M)</td>
<td>-</td>
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<tr>
<td>DIV1500</td>
<td>1500</td>
<td>10&quot; Round</td>
<td>75 Feet (22.9M)</td>
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<tr>
<td>VEV1500</td>
<td>1500</td>
<td>10&quot; Round</td>
<td>75 Feet (22.9M)</td>
<td>-</td>
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</tbody>
</table>

**For Use With Downdrafts**

<table>
<thead>
<tr>
<th>Model Number</th>
<th>CFM</th>
<th>Duct Size</th>
<th>Max Duct Run</th>
<th>120 V/60 Hz Max Amps</th>
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</thead>
<tbody>
<tr>
<td>VDIV500</td>
<td>500</td>
<td>3/4&quot; x 10&quot; Can Transition to 6&quot; Round</td>
<td>40 Feet (12.2M)</td>
<td>4.0</td>
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<tr>
<td>VDIV900</td>
<td>900</td>
<td>10&quot; Round</td>
<td>50 Feet (15.2M)</td>
<td>5.7</td>
</tr>
<tr>
<td>VDIV1200</td>
<td>1200</td>
<td>10&quot; Round</td>
<td>50 Feet (15.2M)</td>
<td>3.0</td>
</tr>
</tbody>
</table>

**Proper Installation/Ducting is extremely important to ensure maximum performance from any ventilation product**

- All CFMs stated based on tests with .1 static pressure; without applying static pressure (some brands consciously do not), CFM could be greatly overstated.
- 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° elbow is equivalent to 5-10 feet (1.52-3.05cm) of straight run.
- Never use flexible duct; it 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.
- Max amp rating for hoods includes recommended ventilator kit rating; all products must be hard wired direct with 2-wire with ground (refer to hood data chart for more information).
- A 1200 or 1500 CFM (if applicable) ventilator kit should be used when installed over range/rangetops with gas char-grill.
BUILT-IN 36 W. BOTTOM MOUNT REFRIGERATOR/FREEZERS

TOTAL CAPACITY: 20.3 CU. FT.
REFRIGERATOR CAPACITY: 15.2 CU. FT.
FREEZER CAPACITY: 5.1 CU. FT.

VCBB363 (R/L*) - PROFESSIONAL DOOR
DDBB363 (R/L*) - DESIGNER DOOR
DFBB363 (R/L*) - FULL OVERLAY
DTBB363 (R/L*) - TRIM KIT

- 84H/24"
- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
- VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
- ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1°F
- MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- FROST-FREE REFRIGERATOR
- FIVE ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES
- CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVOR™/PRODUCE DRAWER WITH ROLLER BEARING GLIDES
- TWO MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWERS
- TWO IN-THE-DOOR DAIRY COMPARTMENTS WITH COVERS
- FIVE ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- STANDARD ACCESSORIES INCLUDE EGG BIN, WINE TRIVET, AND BUTTER TRAY
- FROST-FREE FREEZER
- ADAPTIVE DEFROST
- FACTORY-INSTALLED AUTOMATIC ICE MAKER
- TWO SLIDE OUT WIRE BASKETS
- OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° OR 120° SWING
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX-YEAR FULL WARRANTY - SEALED SYSTEM AND ICE MAKER; TWELVE-YEAR LIMITED - SEALED SYSTEM

*R=RIGHT HINGE; L=LEFT HINGE

VCBB/DDBB/DFBB/DTBB REFRIGERATOR/FREEZERS

ELECTRICAL
- 5 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 9.9

WATER
- INLET WATER REQUIREMENTS - 1/4" COPPER TUBING

FINISH DETAILS FOR VCBB MODELS ONLY
- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL UPPER GRILLE, STAINLESS STEEL SIDE TRIM, STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS, AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH, INCLUDES NAMEPLATE, DOOR HANDLE/BRACKETS AND SIDE TRIM, SUPER DURABLE, LONG LASTING BRASS FINISH FOR 'HIGH TRAFFIC' PARTS (HANDLE). ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS FOR DDBB MODELS ONLY
- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), AND GRAPHITE GRAY (GG)
- DOOR PANELS MATCH DESIGNATED FINISH, STAINLESS STEEL HANDLE
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL FINISHED UPPER GRILLE, STAINLESS STEEL FINISHED SIDE TRIM, STAINLESS STEEL HANDLES AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - HANDLE. SUPER DURABLE, LONG LASTING BRASS FINISH. DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
BUILT-IN 42" W. SIDE-BY-SIDE REFRIGERATOR/FREEZERS

TOTAL CAPACITY: 24.0 CU. FT.
REFRIGERATOR CAPACITY: 15.0 CU. FT.
FREEZER CAPACITY: 9.0 CU. FT.

VCSSB423 PROFESSIONAL DOOR
DDSB423 DESIGNER DOOR
DFSB423 FULL OVERLAY

• 84"H./24"D.
• PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
  • VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
  • ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1°F
• MULTI-COLUMN AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
• FROST-FREE REFRIGERATOR
  • FIVE ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES
  • CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVOR™/PRODUCE DRAWER WITH PRECISION BALL-BEARING GLIDES
  • SEPARATE TEMPERATURE CONTROL CAN BE SET FOR PRODUCE OR FRESH MEAT STORAGE
  • QUICK CHILL OPTION CHILLS FOODS AND BEVERAGES IN MINUTES
  • MOISTURE-ADJUSTABLE SEE-THROUGH PRODUCE DRAWER WITH PRECISION BALL-BEARING GLIDES
  • TWO IN-THE-TWO DAIRY COMPARTMENTS WITH COVERS
• FOUR ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
• STANDARD ACCESSORIES INCLUDE WINE TRIVET, EGG BIN AND BUTTER TRAY
• FROST-FREE FREEZER
  • ADAPTIVE DEFROST
  • FACTORY-INSTALLED AUTOMATIC ICE MAKER
• THREE WIRE SHELVES AND TWO SLIDE-OUT BASKETS
• FOUR ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
• OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEENajar FOR THREE MINUTES
• ADJUSTABLE DOOR STOP STANDARD - 90°, 110° AND 120° SWING
• TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX-YEAR FULL WARRANTY - SEALED SYSTEM AND ICE MAKER; TWELVE-YEAR LIMITED - SEALED SYSTEM

VCSSB/DSB/DFSB REFRIGERATOR/FREEZERS

ELECTRICAL
• 5 FT. CORD INCLUDED WITH UNIT
• 2 WIRE WITH GROUND/3 PRONG PLUG
• 115V/60HZ; MAXIMUM AMPS - 9.9

WATER
• INLET WATER REQUIREMENTS - 1/4" COPPER TUBING

FINISH DETAILS FOR VCSSB MODELS ONLY

• STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKTIN BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP)
• FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL FINISHED UPPER GRILLE, STAINLESS STEEL FINISHED SIDE TRIM STAINLESS STEEL DOOR HANDLES AND BLACK LOWER KICKPLATE.
• BRASS TRIM OPTION (BR) - FOR ANY FINISH, INCLUDES NAMEPLATE, DOOR HANDLE, BRACKETS AND SIDE TRIM SUPER DURABLE, LONG LASTING BRASS FINISH. ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS FOR DDSB MODELS ONLY

• STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), AND GRAPHITE GRAY (GG)
• DOOR PANELS MATCH DESIGNATED FINISH, STAINLESS STEEL HANDLE
• FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL FINISHED UPPER GRILLE, STAINLESS STEEL FINISHED SIDE TRIM STAINLESS STEEL HANDLES AND BLACK LOWER KICKPLATE.
• BRASS TRIM OPTION (BR) - HANDLE. SUPER DURABLE, LONG LASTING BRASS FINISH, DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
BUILT-IN 42 W. SIDE-BY-SIDE REFRIGERATOR/FREEZERS WITH ICE & WATER DISPENSER

- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
- VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
- ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1°F
- MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- FROST-FREE REFRIGERATOR
- FIVE ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES
- CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVOR™/PRODUCE DRAWER WITH PRECISION BALL-BEARING GLIDES
- SEPARATE TEMPERATURE CONTROL CAN BE SET FOR PRODUCE OR FRESH MEAT STORAGE
- QUICK CHILL OPTION CHILLS FOODS AND BEVERAGES IN MINUTES
- MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWER WITH PRECISION BALL-BEARING GLIDES
- TWO IN-THE-DOOR DAIRY COMPARTMENTS WITH COVERS
- FOUR ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- STANDARD ACCESSORIES INCLUDE WINE TRIVET, EGG BIN AND BUTTER TRAY
- FROST-FREE FREEZER
- ADAPTIVE DEFROST
- FACTORY-INSTALLED AUTOMATIC ICE MAKER
- THREE WIRE SHELVES AND TWO SLIDE-OUT BASKETS
- THREE LARGE ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- ICE/WATER DISPENSER
- THROUGH-THE-DOOR DISPENSER PROVIDES CUBED ICE, CRUSHED ICE AND WATER IN EASY ONE-HAND OPERATION
- PREMIUM WATER FILTER PROVIDES CLEANER WATER AND ICE SUPPLY BY FILTERING BAD TASTES, ODORS, SEDIMENT AND HARMFUL CONTAMINANTS
- OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX-YEAR FULL WARRANTY - SEALED SYSTEM AND ICE MAKER; TWELVE-YEAR LIMITED - SEALED SYSTEM

TOTAL CAPACITY: 23.1 CU. FT.
REFRIGERATOR CAPACITY: 14.5 CU. FT.
FREEZER CAPACITY: 8.6 CU. FT.

APPROX. SHIPPING WEIGHT LB (KG)
525 (236.2)

VCSCB423D PROFESSIONAL DOOR
DDSB423D DESIGNER DOOR
DFSB423D FULL OVERLAY

TOTAL CAPACITY: 23.1 CU. FT.
REFRIGERATOR CAPACITY: 14.5 CU. FT.
FREEZER CAPACITY: 8.6 CU. FT.

APPROX. SHIPPING WEIGHT LB (KG)
525 (236.2)
PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
• VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
• ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1°F
• MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
• FROST-FREE REFRIGERATOR
• FIVE ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES
• CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVOR™/PRODUCE DRAWER WITH ROLLER BEARING GLIDES
• TWO MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWERS WITH ROLLER BEARING GLIDES
• TWO IN-THE-DOOR DAIRY COMPARTMENTS WITH COVERS
• FOUR ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
• STANDARD ACCESSORIES INCLUDE WINE TRIVET, EGG BIN AND BUTTER TRAY
• FROST-FREE FREEZER
• ADAPTIVE DEFROST
• FACTORY-INSTALLED AUTOMATIC ICE MAKER
• THREE WIRE SHELVES AND TWO SLIDE-OUT BASKETS
• FOUR ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
• OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR THREE MINUTES
• ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
• TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX-YEAR FULL WARRANTY - SEALED SYSTEM AND ICE MAKER; TWELVE-YEAR LIMITED - SEALED SYSTEM

TOTAL CAPACITY: 27.4 CU. FT.
REFRIGERATOR CAPACITY: 18.5 CU. FT.
FREEZER CAPACITY: 8.9 CU. FT.

FINISH DETAILS FOR VCBB MODELS ONLY
• STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRANITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP)
• FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL UPPER GRILLE, STAINLESS STEEL SIDE TRIM, STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS, AND BLACK LOWER KICKPLATE.
• BRASS TRIM OPTION (BR) - FOR ANY FINISH, INCLUDES NAMEPLATE, DOOR HANDLE/BRACKETS, AND SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH FOR “HIGH TRAFFIC” PARTS (HANDLE). ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS FOR DDBB MODELS ONLY
• STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), AND GRANITE GRAY (GG)
• DOOR PANELS MATCH DESIGNATED FINISH, STAINLESS STEEL HANDLE
• FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL FINISHED UPPER GRILLE, STAINLESS STEEL FINISHED SIDE TRIM, STAINLESS STEEL HANDLES AND BLACK LOWER KICKPLATE.
• BRASS TRIM OPTION (BR) - HANDLE. SUPER DURABLE, LONG LASTING BRASS FINISH. DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
BUILT-IN 48 W. SIDE-BY-SIDE REFRIGERATOR/FREEZERS WITH ICE & WATER DISPENSER

- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
- VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
- ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1°F
- MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- FROST-FREE REFRIGERATOR
- FIVE ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES
- CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVOR™/PRODUCE DRAWER WITH ROLLER BEARING GLIDES
- TWO MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWERS WITH ROLLER BEARING GLIDES
- TWO IN-THE-DOOR DAIRY COMPARTMENTS WITH COVERS
- FOUR ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- STANDARD ACCESSORIES INCLUDE WINE TRIVET, EGG BIN AND BUTTER TRAY
- FROST-FREE FREEZER
- ADAPTIVE DEFROST
- FACTORY INSTALLED AUTOMATIC ICE MAKER
- THREE WIRE SHELVES AND SLIDE-OUT BASKET
- THREE LARGE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- ICE/WATER DISPENSER
- THROUGH-THE-DOOR DISPENSER PROVIDES CUBED ICE, CRUSHED ICE AND WATER IN EASY ONE-HAND OPERATION
- PREMIUM WATER FILTER PROVIDES CLEANER WATER AND ICE SUPPLY BY FILTERING BAD TASTES, ODORS, SEDIMENT AND HARMFUL CONTAMINANTS
- OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 90, 110 AND 120 SWING
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX-YEAR FULL WARRANTY - SEALED SYSTEM AND ICE MAKER; TWELVE-YEAR LIMITED - SEALED SYSTEM

TOTAL CAPACITY: 26.4 CU. FT.
REFRIGERATOR CAPACITY: 17.9 CU. FT.
FREEZER CAPACITY: 8.5 CU. FT.

VCB483D PROFESSIONAL DOOR
DDB483D DESIGNER DOOR
DFB483D FULL OVERLAY

APPROX. SHIPPING WEIGHT LB(KG)
650 (292.5)
BUILT-IN 30 W. ALL REFRIGERATOR

VCRRB304 PROFESSIONAL DOOR APPROX. SHIPPING WEIGHT LB(KG) 425 (191.3)
DDRB304 DESIGNER DOOR APPROX. SHIPPING WEIGHT LB(KG) 425 (191.3)
DFRB304 FULL OVERLAY APPROX. SHIPPING WEIGHT LB(KG) 425 (191.3)

TOTAL CAPACITY: 18.2 CU. FT.
• 84"H./24"D.
• PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
• VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIetest, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
• ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1°F
• MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
• CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVOR™/PRODUCE DRAWER WITH PRECISION BALL-BEARING GLIDES
• SEPARATE TEMPERATURE CONTROL CAN BE SET FOR PRODUCE OR FRESH MEAT STORAGE
• QUICK CHILL OPTION CHILLS FOODS AND BEVERAGES IN MINUTES
• TWO MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWERS WITH FULL-EXTENSION PRECISION BALL-BEARING GLIDES
• FOUR ADJUSTABLE FULL-HEIGHT TEMPERED GLASS SPILLPROOF SHELVES
• TWO CONVENIENTLY LOCATED DELI DRAWERS WITH FULL-EXTENSION PRECISION BALL-BEARING GLIDES
• TWO IN-THE-DOOR SEALED DAIRY COMPARTMENTS WITH MAGNETIC COVERS
• FOUR ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
• STANDARD ACCESSORIES INCLUDE WINE TRIVET, EGG BIN, AND BUTTER TRAY WITH COVER
• TOP MOUNTED AND FRONT VENTING SEALED REFRIGERATION SYSTEM
• DUAL MAGNET AND SPRING-ASSISTED DOOR CLOSER MECHANISM
• ROBUST HEAVY-DUTY DOOR HINGES
• POWER INTERRUPTION SWITCH TO TURN OFF ALL POWER
• AUTOMATIC ENERGY SAVING EXTERIOR MOISTURE CONTROL SYSTEM
• OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR THREE MINUTES
• ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
• SABBATH MODE

FINISH DETAILS FOR VCRRB MODELS ONLY
• STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE Gray (SG), GRAPHITE Gray (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP)
• FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL UPPER GRILLE, STAINLESS STEEL SIDE TRIM, STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS, AND BLACK LOWER KICKPLATE.
• BRASS TRIM OPTION (BR) - FOR ANY FINISH, INCLUDES NAMEPLATE, DOOR HANDLE/BRACKETS, AND SIDE TRIM, SUPER DURABLE, LONG-LASTING BRASS FINISH.

FINISH DETAILS FOR DDRB MODELS ONLY
• STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE Gray (SG) AND GRAPHITE Gray (GG)
• DOOR PANELS MATCH DESIGNATED FINISH, STAINLESS STEEL HANDLE
• FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL FINISHED UPPER GRILLE, STAINLESS STEEL FINISHED SIDE TRIM, STAINLESS STEEL HANDLES AND BLACK LOWER KICKPLATE.
• BRASS TRIM OPTION (BR) - HANDLE. SUPER DURABLE, LONG-LASTING BRASS FINISH, DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
BUILT-IN 36 W.
ALL REFRIGERATOR

VORB364 PROFESSIONAL DOOR  APPROX. SHIPPING WEIGHT LB(KG)  500 (225)
DDRB364 DESIGNER DOOR  APPROX. SHIPPING WEIGHT LB(KG)  500 (225)
DFRB364 FULL OVERLAY  APPROX. SHIPPING WEIGHT LB(KG)  500 (225)

TOTAL CAPACITY:  22.8 CU. FT.
• 84"H./24"D.
• PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
  • VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
  • ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1°F
• MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
• CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVER™/PRODUCE DRAWER WITH PRECISION BALL-BEARING GLIDES
• SEPARATE TEMPERATURE CONTROL CAN BE SET FOR PRODUCE OR FRESH MEAT STORAGE
• QUICK CHILL OPTION CHILLS FOODS AND BEVERAGES IN MINUTES
• TWO MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWERS WITH FULL-EXTENSION PRECISION BALL-BEARING GLIDES
• SIX ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES (4 HALF-WIDTH, 2 FULL-WIDTH)
• TWO CONVENIENTLY LOCATED DELI DRAWERS WITH FULL-EXTENSION PRECISION BALL-BEARING GLIDES
• TWO IN-THE-DOOR SEALED DAIRY COMPARTMENTS WITH MAGNETIC COVERS
• FIVE ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS (2 HALF-WIDTH, 3 FULL-WIDTH)
• STANDARD ACCESSORIES INCLUDE WINE TRIVET, EGG BIN, AND BUTTER TRAY WITH COVER
• TOP MOUNTED AND FRONT VENTING SEALED REFRIGERATION SYSTEM
• DUAL MAGNET AND SPRING-ASSISTED DOOR CLOSER MECHANISM
• ROBUST HEAVY-DUTY DOOR HINGES
• POWER INTERRUPTION SWITCH TO TURN OFF ALL POWER
• AUTOMATIC ENERGY SAVING EXTERIOR MOISTURE CONTROL SYSTEM
• OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR THREE MINUTES
• ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
• SABBATH MODE
• TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM; NINETY-DAY LIMITED - COSMETIC PARTS SUCH AS GLASS, PAINTED ITEMS AND DECORATIVE ITEMS

*R=RIGHT HINGE; L=LEFT HINGE
BUILT-IN 30 W. ALL FREEZER

VCFFB304  PROFESSIONAL DOOR  APPROX. SHIPING WEIGHT LB(KG)  425 (191.3)
DDFB304  DESIGNER DOOR  APPROX. SHIPING WEIGHT LB(KG)  425 (191.3)
DFFB304  FULL OVERLAY  APPROX. SHIPING WEIGHT LB(KG)  425 (191.3)

TOTAL CAPACITY:  15.9 CU. FT.
• 84"H./24"D.
• PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
• VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
• ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1°F
• MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
• SIX ADJUSTABLE HALF-WIDTH WIRE SHELVES
• ONE FULL-WIDTH METAL SHELF
• TWO FULL-WIDTH SLIDE-OUT WIRE BASKETS WITH TEMPERED GLASS FRONTS
• FACTORY-INSTALLED AUTOMATIC ICE MAKER
• ONE FULL-WIDTH ICE STORAGE DRAWER WITH TWO SEPARATE METAL ICE BINS
• FULL-EXTENSION PRECISION BALL-BEARING GLIDES ON ALL BASKETS AND DRAWERS
• THREE ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
• ADAPTIVE DEFROST
• ALL METAL FREEZER INTERIOR
• TOP MOUNTED AND FRONT VENTING SEALED REFRIGERATION SYSTEM
• DUAL MAGNET AND SPRING-ASSISTED DOOR CLOSER MECHANISM
• ROBUST HEAVY-DUTY DOOR HINGES
• POWER INTERRUPTION SWITCH TO TURN OFF ALL POWER
• AUTOMATIC ENERGY SAVING EXTERIOR MOISTURE CONTROL SYSTEM
• OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR THREE MINUTES
• ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
• SABBATH MODE
• TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM; NINETY-DAY LIMITED - COSMETIC PARTS SUCH AS GLASS, PAINTED ITEMS AND *

*RIGHT HINGE; L-LEFT HINGE

VCFFB/DDFB/DFFB ALL FREEZER

ELECTRICAL
• 5 FT. CORDED) INCLUDED WITH UNIT
• 2 WIRE WITH GROUND/3 PRONG PLUG
• 115V/60HZ; MAXIMUM AMPS - 9.9

WATER
• INLET WATER REQUIREMENTS - 1/4" COPPER TUBING

FINISH DETAILS FOR VCRRB MODELS ONLY

• STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP)
• FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL FINISHED UPPER GRILLE, STAINLESS STEEL SIDE TRIM, STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS, AND BLACK LOWER KICKPLATE.

• BRASS TRIM OPTION (BR) - HANDLE. SUPER DURABLE, LONG-LASTING BRASS FINISH. (HIGH TRAFFIC) PARTS; ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS FOR DDRB MODELS ONLY

• STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG) AND GRAPHITE GRAY (GG)
• DOOR PANELS MATCH DESIGNATED FINISH, STAINLESS STEEL HANDLE
• FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL FINISHED UPPER GRILLE, STAINLESS STEEL SIDE TRIM, STAINLESS STEEL DOOR HANDLES AND BLACK LOWER KICKPLATE.

• BRASS TRIM OPTION (BR) - HANDLE. SUPER DURABLE, LONG-LASTING BRASS FINISH, DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
TOTAL CAPACITY:  19.1 CU. FT.
•  84"H./24"D.
• PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
  • VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIetest,
  most technologically advanced compressor available
  • ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN
    1°F
• MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
• SIX ADJUSTABLE HALF-WIDTH WIRE SHELVES
• ONE FULL-WIDTH METAL SHELF
• TWO FULL-WIDTH SLIDE-OUT WIRE BASKETS WITH TEMPERED GLASS FRONTS
• FACTORY-INSTALLED AUTOMATIC ICE MAKER
• ONE FULL-WIDTH ICE STORAGE DRAWER WITH TWO SEPARATE METAL ICE
  BINS
• FULL-EXTENSION PRECISION BALL-BEARING GLIDES ON ALL BASKETS AND
  DRAWERS
• FIVE ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
• ADAPTIVE DEFROST
• ALL METAL FREEZER INTERIOR
• TOP MOUNTED AND FRONT VENTING SEALED REFRIGERATION SYSTEM
• DUAL MAGNET AND SPRING-ASSISTED DOOR CLOSER MECHANISM
• ROBUST HEAVY-DUTY DOOR HINGES
• POWER INTERRUPTION SWITCH TO TURN OFF ALL POWER
• AUTOMATIC ENERGY SAVING EXTERIOR MOISTURE CONTROL SYSTEM
• OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR
  THREE MINUTES
• ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
• SABBATH MODE
• TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY -
  SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM; NINETY-
  DAY LIMITED - COSMETIC PARTS SUCH AS GLASS, PAINTED ITEMS AND
  DECORATIVE ITEMS
R=RIGHT HINGE; L=LEFT HINGE
SIDE PANEL AND TOP KITS

36" W. BOTTOM-MOUNT

<table>
<thead>
<tr>
<th>Kit Code</th>
<th>Description</th>
<th>Approx. Shipping Weight (LB/ KG)</th>
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</thead>
<tbody>
<tr>
<td>PSSPL3</td>
<td>Professional Side Panel Left</td>
<td>45 (20.2)</td>
</tr>
<tr>
<td>PSSPR3</td>
<td>Professional Side Panel Right</td>
<td>45 (20.2)</td>
</tr>
<tr>
<td>DSSPL3</td>
<td>Designer Side Panel Left</td>
<td>45 (20.2)</td>
</tr>
<tr>
<td>DSSPR3</td>
<td>Designer Side Panel Right</td>
<td>45 (20.2)</td>
</tr>
</tbody>
</table>

42" W. SIDE-BY-SIDE/48" W. SIDE-BY-SIDE/30" W & 36" W. ALL REFRIGERATORS/FREEZERS

<table>
<thead>
<tr>
<th>Kit Code</th>
<th>Description</th>
<th>Approx. Shipping Weight (LB/ KG)</th>
</tr>
</thead>
<tbody>
<tr>
<td>PSSPL2</td>
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<td>45 (20.2)</td>
</tr>
<tr>
<td>PSSPR2</td>
<td>Professional Side Panel Right</td>
<td>45 (20.2)</td>
</tr>
<tr>
<td>DSSPL2</td>
<td>Designer Side Panel Left</td>
<td>45 (20.2)</td>
</tr>
<tr>
<td>DSSPR2</td>
<td>Designer Side Panel Right</td>
<td>45 (20.2)</td>
</tr>
</tbody>
</table>

TOP PANEL KITS

<table>
<thead>
<tr>
<th>Width</th>
<th>Description</th>
<th>Approx. Shipping Weight (LB/ KG)</th>
</tr>
</thead>
<tbody>
<tr>
<td>30&quot; W.</td>
<td>TOP-30</td>
<td>21 (9.5)</td>
</tr>
<tr>
<td>36&quot; W.</td>
<td>TOP-36</td>
<td>22 (10.0)</td>
</tr>
<tr>
<td>42&quot; W.</td>
<td>TOP-42</td>
<td>23 (10.4)</td>
</tr>
<tr>
<td>48&quot; W.</td>
<td>TOP-48</td>
<td>24 (10.8)</td>
</tr>
</tbody>
</table>

• STAINLESS STEEL
• PROVIDES FINISHED "FREESTANDING" LOOK
• UNIT MUST STILL BE SECURED TO WALL

HANDLE KITS

<table>
<thead>
<tr>
<th>Kit Code</th>
<th>Description</th>
<th>Approx. Shipping Weight (LB/ KG)</th>
</tr>
</thead>
<tbody>
<tr>
<td>PHK-DFBB-SS</td>
<td>Professional Stainless Steel Handle</td>
<td>10 (4.5)</td>
</tr>
<tr>
<td>PHK-DFBB-BR</td>
<td>Professional Brass Handle</td>
<td>10 (4.5)</td>
</tr>
<tr>
<td>PHK-DFSB-SS</td>
<td>Professional Stainless Steel Handle</td>
<td>10 (4.5)</td>
</tr>
<tr>
<td>PHK-DFSB-BR</td>
<td>Professional Brass Handle</td>
<td>10 (4.5)</td>
</tr>
<tr>
<td>HKFDS-SS</td>
<td>Professional Stainless Steel Handle</td>
<td>10 (4.5)</td>
</tr>
<tr>
<td>HKFDS-BR</td>
<td>Professional Brass Handle</td>
<td>10 (4.5)</td>
</tr>
<tr>
<td>PHK26-SS</td>
<td>Professional Stainless Steel Handle</td>
<td>7 (3.2)</td>
</tr>
<tr>
<td>PHK26-BR</td>
<td>Professional Brass Handle</td>
<td>7 (3.2)</td>
</tr>
<tr>
<td>DHK26-SS</td>
<td>Designer Stainless Steel Handle</td>
<td>7 (3.2)</td>
</tr>
<tr>
<td>DHK26-BR</td>
<td>Designer Brass Handle</td>
<td>7 (3.2)</td>
</tr>
</tbody>
</table>

• FOR USE WITH FULL OVERLAY REFRIGERATORS/FREEZERS
• FOR USE ON LOCALLY SUPPLIED FULL OVERLAY PANELS
• ALLOWS REFRIGERATOR/FREEZERS WITH FULL OVERLAY PANEL TO COORDINATE WITH OTHER PROFESSIONAL AND DESIGNER PRODUCTS
• PHKDFBB/HKFDS - FOR DFBB (TWO HANDLES)
• PHKDFSB/HKFDS - FOR DFSB (TWO HANDLES)
• BOTTOM-MOUNT REFRIGERATOR/FREEZERS ACCEPT PHKDFBB AND HKFDS HANDLE KITS
• SIDE-BY-SIDE REFRIGERATOR/FREEZERS ACCEPT PHKDFSB AND HKFDS HANDLE KITS
• ALL REFRIGERATORS/FREEZERS ACCEPT PHK26/HK25 (ONE HANDLE) OR PHKDFSB/HKFDS (TWO HANDLE) KITS

105
TOP GRILLE KITS

BRTGK72-SS PROFESSIONAL 72"W. GRILLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  25 (11.3)
DBRTGK72-SS DESIGNER 72"W. GRILLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  25 (11.3)
PGBK60-SS PROFESSIONAL 60"W. GRILLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  21 (9.5)
PGBK66-SS PROFESSIONAL 66"W. GRILLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  25 (11.3)
PGBK72-SS PROFESSIONAL 72"W. GRILLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  21 (9.5)
DGK60-SS DESIGNER 60"W. GRILLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  23 (10.4)
DGK66-SS DESIGNER 66"W. GRILLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  25 (11.3)
DGK72-SS DESIGNER 72"W. GRILLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  25 (11.3)

• FOR USE WITH INSTALLATION OF TWO REFRIGERATORS AND/OR FREEZERS
• CREATES A “SINGLE UNIT” LOOK
• KIT INCLUDES FULL-LENGTH UPPER GRILLE, CENTER CABINET TRIM CONNECTOR, AND ALL INSTALLATION HARDWARE
• BRTGK - FOR TWO VCBB UNITS
• DBRTGK - FOR TWO DDBB OR DFBB UNITS
• PGBK - FOR TWO VCRB/VCFB UNITS
• DGK - FOR TWO DDRB/DDFB/DFRB/DFFB UNITS

REPLACEMENT WATER FILTER

RWF-DISP  APPROX. SHIPPING WEIGHT LB(KG)  5 (2.3)

• REPLACES WATER FILTER CARTRIDGES SUPPLIED WITH SIDE-BY-SIDE REFRIGERATORS WITH ICE AND WATER DISPENSERS
• REDUCES SEDIMENT, TASTE, AND ODOR
• REDUCES CYSTS, PARTICULATES, TURBIDITY, LEAD, CHLORINE, ATRAZINE AND LINDANE
• NSF CERTIFIED
• READY TO INSTALL - NO ASSEMBLY REQUIRED

SIDE PANEL HARDWARE KIT

SPHKDS  APPROX. SHIPPING WEIGHT LB(KG)  3 (1.4)

• FOR USE WITH DESIGNER BUILT-IN REFRIGERATOR/FREEZERS
• ALLOWS INSTALLATION OF CUSTOM SIDE PANELS
• KIT CONTAINS BRACKETS, SCREWS AND INSTALLATION INSTRUCTIONS TO MOUNT PANELS ON LEFT AND RIGHT SIDE
BUILT-IN 30 W. FULL HEIGHT WINE CELLARS

VCWB300 (R/L*) - PROFESSIONAL CLEAR GLASS DOOR
VCWB300F (R/L*) - PROFESSIONAL FLUTED GLASS DOOR
DDWB300 (R/L*) - DESIGNER CLEAR GLASS DOOR
DDWB300F (R/L*) - DESIGNER FLUTED GLASS DOOR
DFWB300 (R/L*) - FULL OVERLAY CLEAR GLASS DOOR
DFWB300F (R/L*) - FULL OVERLAY FLUTED GLASS DOOR

• 30" W. X 84" H. X 24" D.
• EXCLUSIVE TRITEM” STORAGE SYSTEM
• THREE INDEPENDENT TEMPERATURE ZONES
• SETTINGS ARE ADJUSTABLE IN EACH ZONE FROM 43°F (6.1°C) TO 65°F (18.3°C)
• ELECTRONIC CONTROL CENTER MAINTAINS SET TEMPERATURE WITHIN 1.5°F (.83°C)
• EXCLUSIVE GLASS CONTROL PAD
• ACCOMODATES UP TO 150 FULL-SIZE BOTTLES
• VERSATILE SHELVING SYSTEM STORES STANDARD, MAGNUM, AND HALF-SIZE BOTTLES
• TWO CONVERTIBLE WINE SHELVES ADJUST TO ALLOW FOR BOTTLE DISPLAY
• SOLID MAPLE WOOD FACINGS MAY BE FINISHED TO COORDINATE WITH SURROUNDING CABINERY
• COATED WINE SHELVES REDUCE VIBRATION AND HOLD BOTTLES IN PLACE
• SHELVES ARE FULLY REMOVABLE FOR EASY CLEANING
• ULTRAVIOLET RESISTANT TEMPERED GLASS
• BLACK INTERIOR
• LOW INTENSITY LIGHTING
• LOWER ZONE WITH RAISED WOOD FACINGS
• HIGH TEMPERATURE ALARM
• DOOR OPEN ALARM
• HOME SECURITY SYSTEM CONNECTION
• DUAL MAGNET AND SPRING ASSIST DOOR CLOSURE MECHANISM
• KEYED DOOR LOCK
• DOOR STOP POSITIONS OF 90°, 110° AND 120°
• POWER INTERRUPTION SWITCH
• TOP MOUNTED AND FRONT VENTING SEALED REFRIGERATION SYSTEM
• REMOVABLE LOWER KICKPLATE
• TWO YEAR FULL WARRANTY - COMPLETE UNIT, SIX YEAR FULL WARRANTY - SEALED SYSTEM, TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM

*R = RIGHT HINGE; L = LEFT HINGE

VCWB/DDWB/DFWB WINE CELLARS

FINISH DETAILS VCWB
• CLEAR AND FLUTED GLASS DOORS AVAILABLE IN STAINLESS STEEL (SS) - STAINLESS STEEL FRAME AROUND LARGE WINDOY DOOR. STAINLESS STEEL DOOR HANDLE WITH CHROME PLATED BRACKETS.
• BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE AND DOOR HANDLE. SUPER DURABLE, LONG-LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE). ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS DDWB
• CLEAR AND FLUTED GLASS DOORS AVAILABLE IN STAINLESS STEEL (SS) - STAINLESS STEEL FRAME AROUND LARGE WINDOY DOOR. STAINLESS STEEL DOOR HANDLE. BRASS TRIM OPTION (BR) - INCLUDES DOOR HANDLES. SUPER DURABLE, LONG-LASTING BRASS FINISH. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS DFWB
• DFWB ACCEPTS 3/4" THICK CUSTOM PANEL - NO VISIBLE TRIM
FULL HEIGHT WINE CELLAR ACCESSORIES

SIDE PANEL AND TOP KITS

PSSPLZ  PROFESSIONAL SIDE PANEL LEFT  APPROX. SHIPPING WEIGHT LB(KG)  45 (20.2)
PSSPRZ  PROFESSIONAL SIDE PANEL RIGHT  APPROX. SHIPPING WEIGHT LB(KG)  45 (20.2)
DSSPLZ  DESIGNER SIDE PANEL LEFT  APPROX. SHIPPING WEIGHT LB(KG)  45 (20.2)
DSSPRZ  DESIGNER SIDE PANEL RIGHT  APPROX. SHIPPING WEIGHT LB(KG)  45 (20.2)

TOP PANEL KITS

TOP-30  TOP PANEL - 30”W.  APPROX. SHIPPING WEIGHT LB(KG)  21 (9.5)
• STAINLESS STEEL
• PROVIDES FINISHED “FREESTANDING” LOOK
• UNIT MUST STILL BE SECURED TO WALL

HANDLE KITS

PHKZ6-SS  PROFESSIONAL STAINLESS STEEL HANDLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  7 (3.2)
PHKZ6-BR  PROFESSIONAL BRASS HANDLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  7 (3.2)
DHKZ5-SS  DESIGNER STAINLESS STEEL HANDLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  7 (3.2)
DHKZ5-BR  DESIGNER BRASS HANDLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  7 (3.2)

• FOR USE WITH FULL OVERLAY DFWB WINE CELLARS
• FOR USE ON LOCALLY SUPPLIED FULL OVERLAY PANELS
• INCLUDES HANDLE AND OTHER INSTALLATION HARDWARE
• ALLOWS DFWB WITH FULL OVERLAY PANEL TO COORDINATE WITH OTHER PROFESSIONAL & DESIGNER PRODUCTS
UNDERCOUNTER/FREESTANDING 15 W. REFRIGERATED BEVERAGE CENTERS

- 3.0 CUBIC FEET OF STORAGE
- TWO FULL-DEPTH REMOVABLE WIRE SHELVES
- ONE FULL-DEPTH TEMPERED GLASS SHELF CREATES DISTINCT TEMPERATURE ZONE FOR WINE STORAGE
- WINE SHELF HOLDS FIVE BOTTLES OF WINE AND PULLS OUT FOR EASY ACCESS
- TEMPERATURE ADJUSTS FROM 39-42°F TO 54-56°F
- AUTOMATIC CYCLE DEFROST
- INTERIOR LIGHT - TURNS ON BY SWITCH OR WHEN DOOR IS OPENED
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- BLACK EXTERIOR CABINET
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM
- 151 MODELS HAVE BLACK INTERIOR AND ARE AVAILABLE SPECIAL ORDER

* R=RIGHT HINGE; L=LEFT HINGE

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<table>
<thead>
<tr>
<th>Model</th>
<th>Door Type</th>
<th>Approx. Shipping Weight (LB)</th>
<th>(KG)</th>
</tr>
</thead>
<tbody>
<tr>
<td>VUAR150D</td>
<td>(R/L*) - Professional Solid Door</td>
<td>110</td>
<td>49.5</td>
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<tr>
<td>DUAR150D</td>
<td>(R/L*) - Designer Solid Door</td>
<td>110</td>
<td>49.5</td>
</tr>
<tr>
<td>VUAR150F</td>
<td>(Reversible) - Professional Fluted Glass Door</td>
<td>110</td>
<td>49.5</td>
</tr>
<tr>
<td>DUAR150F</td>
<td>(Reversible) - Designer Fluted Glass Door</td>
<td>110</td>
<td>49.5</td>
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<td>VUAR151F</td>
<td>(Reversible) - Professional Fluted Glass Door</td>
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<tr>
<td>DUAR151F</td>
<td>(Reversible) - Designer Fluted Glass Door</td>
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<tr>
<td>DFUR150</td>
<td>(R/L*) - Full Overlay Clear Glass</td>
<td>110</td>
<td>49.5</td>
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<tr>
<td>DFUR150F</td>
<td>(R/L*) - Full Overlay Fluted Glass</td>
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<td>DFUR151</td>
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<td>49.5</td>
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<tr>
<td>DFUR151F</td>
<td>(R/L*) - Full Overlay Fluted Glass</td>
<td>110</td>
<td>49.5</td>
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UNDERCOUNTER/FREESTANDING 24 W. REFRIGERATED BEVERAGE CENTERS

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Approx. Shipping Weight (LB/ KG)</th>
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<tbody>
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<td>VUAR140D</td>
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<td>Designer Solid Door</td>
<td>140 (63.0)</td>
</tr>
<tr>
<td>VUAR140</td>
<td>Reversible - Professional Clear Glass Door</td>
<td>140 (63.0)</td>
</tr>
<tr>
<td>DUAR140F</td>
<td>Reversible - Professional Fluted Glass Door</td>
<td>140 (63.0)</td>
</tr>
<tr>
<td>VUAR141F</td>
<td>Reversible - Professional Fluted Glass Door</td>
<td>140 (63.0)</td>
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<tr>
<td>DUAR141F</td>
<td>Reversible - Professional Fluted Glass Door</td>
<td>140 (63.0)</td>
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<tr>
<td>DUAR140</td>
<td>Designer Clear Glass Door</td>
<td>140 (63.0)</td>
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<td>140 (63.0)</td>
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<td>DFUR141F</td>
<td>Full Overlay Fluted Glass</td>
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</tbody>
</table>

- 6.1 Cubic Feet of Storage
- Top Wire Shelf Has 6 1/2" Flup-Up Section to Chill or Store Open Wine Bottles or Large Containers
- Two Full-Depth Tempered Glass Shelves with Top Wire Shelf Hold 148 12 oz. Cans and Create Distinct Temperature Zones for Wine Storage
- Two Wine Shelves Cradle 14 Bottles and Pull Out for Easy Access
- Temperature Adjust from 39-42°F to 54-56°F
- Automatic Cycle Defrost
- Interior Light - Turns On by Switch or When Door Is Opened
- Install as Undercounter or Freestanding Unit
- Black Exterior Cabinet
- Two year full warranty - complete unit; six year full warranty - sealed system; twelve year limited warranty - sealed system
- 141 Models Have Black Interior and Are Available Special Order

*R=Right Hinge; L=Left Hinge
**UNDERCOUNTER/FREESTANDING 15 W. WINE CELLARS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Door Type</th>
<th>Weight (LB)</th>
<th>Weight (KG)</th>
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<tbody>
<tr>
<td>VUWC151D</td>
<td>Professional Solid Door</td>
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<td>49.5</td>
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<tr>
<td>DUWC151D</td>
<td>Designer Solid Door</td>
<td>110</td>
<td>49.5</td>
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<tr>
<td>VUWC151F</td>
<td>Professional Fluted Glass Door</td>
<td>110</td>
<td>49.5</td>
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<tr>
<td>DUWC151F</td>
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<td>49.5</td>
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<td>DFUW151</td>
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<td>110</td>
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<tr>
<td>DFUW151F</td>
<td>Full Overlay Fluted Glass</td>
<td>110</td>
<td>49.5</td>
</tr>
</tbody>
</table>

- Temperature adjusts from 40-43°F to 64-66°F
- Six wire shelves cradle 24 bottles of wine horizontally to keep corks moist
- Shelves are coated to reduce vibration and hold bottles snugly in place
- Shelves can be removed to store magnum or larger bottles
- Ultraviolet-resistant tempered glass and black interior protects wine from harmful light
- Maple wood facings provide additional ultraviolet protection
- Low intensity lighting displays wine with minimal heat and light output
- Light turns on when door is opened or by switch to illuminate contents
- Keyed door lock provides protection for stored wines (glass door models)
- Must be ordered right or left hinge
- Black exterior cabinet
- Install as undercounter or freestanding unit
- Two year full warranty - complete unit; six year full warranty - sealed system; twelve year limited warranty - sealed system
- 151D solid door models are available special order

* R=Right Hinge; L=Left Hinge
UNDERCOUNTER/FREESTANDING 24 W. WINE CELLARS

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Shipping Weight (LB/KG)</th>
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<tbody>
<tr>
<td>VUWC141D (R/L*)</td>
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<td>140 (63.0)</td>
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<td>DUWC141F (R/L*)</td>
<td>Designer Fluted Glass Door</td>
<td>140 (63.0)</td>
</tr>
<tr>
<td>DUWC141 (R/L*)</td>
<td>Full Overlay Clear Glass</td>
<td>140 (63.0)</td>
</tr>
<tr>
<td>DFUW141 (R/L*)</td>
<td>Full Overlay Fluted Glass</td>
<td>140 (63.0)</td>
</tr>
</tbody>
</table>

- Temperature adjusts from 40-43°F to 64-66°F
- Six wire shelves plus bottom wood cradle hold 54 bottles of wine horizontally to keep corks moist
- Shelves are coated to reduce vibration and hold bottles snugly in place
- Shelves can be removed to store magnum or larger bottles
- Ultraviolet-resistant tempered glass and black interior protects wine from harmful light
- Maple wood facings provide additional ultraviolet protection
- Low intensity lighting displays wine with minimal heat and light output
- Light turns on when door is opened or by switch to illuminate contents
- Keypad door lock provides protection for stored wines (glass door models)
- Must be ordered right or left hinge
- Black exterior cabinet
- Install as undercounter or freestanding unit
- Two year full warranty - complete unit; six year full warranty - sealed system; twelve year limited warranty - sealed system
- 141D solid door models are available special order

*R=Right Hinge; L=Left Hinge
UNDERCOUNTER/FREESTANDING REFRIGERATED BEVERAGE CENTER AND WINE CELLAR ACCESSORIES

HANDLE KITS

<table>
<thead>
<tr>
<th>Handle Kit</th>
<th>Description</th>
<th>Approx. Shipping Weight (lb/kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>PHK30-SS</td>
<td>Professional Stainless Steel Handle Kit</td>
<td>6 (2.7)</td>
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<tr>
<td>PHK30-BR</td>
<td>Professional Brass Handle Kit</td>
<td>6 (2.7)</td>
</tr>
<tr>
<td>DHK18-SS</td>
<td>Designer Stainless Steel Handle Kit</td>
<td>5 (2.3)</td>
</tr>
<tr>
<td>DHK18-BR</td>
<td>Designer Brass Handle Kit</td>
<td>5 (2.3)</td>
</tr>
</tbody>
</table>

- For use with DFUR or DFUW
- For use on locally supplied full overlay panels
- Includes one handle and installation hardware
- Allows full overlay products to coordinate with other professional & designer products

FINISH DETAILS - VUAR/DUAR/DFUR REFRIGERATED BEVERAGE CENTERS AND VUWC/DUWC/DFUW WINE CELLARS

ELECTRICAL
- 7 ft. cord included with unit
- 2 wire with ground/3 prong plug
- 115 V/60 Hz, maximum amps - 15" W. Model: 3.0; 24" W. Model: 3.3

FINISH DETAILS - VUAR/VUWC

- Clear and fluted doors
- Available in stainless steel (SS) - Stainless steel frame around large window door, stainless steel door, handle with chrome plated brackets and black exterior cabinet
- Solid door
- Black (BK), white (WH), stainless steel (SS), almond (AL), biscuit (BT), stone gray (SG), graphite gray (GG), burgundy (BU), lemonade (LE), mint julep (MJ), forest green (FG), viking blue (VB), cobalt blue (CB), and eggplant (EP)
- Finish codes designate door fronts. All finishes have stainless steel handle with chrome plated brackets and black exterior cabinet
- Brass trim option (BR) - includes nameplate and door handle/brackets. All brass components have a durable, protective coating for maintenance-free normal use

FINISH DETAILS - DUAR/DUWC

- Clear and fluted doors
- Available in stainless steel (SS) - Stainless steel frame around large window door, stainless steel door, handle with chrome plated brackets and black exterior cabinet
- Solid door
- Black (BK), white (WH), stainless steel (SS), biscuit (BT), stone gray (SG), graphite gray (GG)
- Finish codes designate door fronts. All finishes have cast stainless steel handle and black exterior cabinet
- Brass trim option (BR) - for door handle. All brass components have a durable, protective coating for maintenance-free normal use

FINISH DETAILS - DFUR/DFUW

- Clear and fluted doors
UNDCOUNTER/FREESTANDING 15 W. ICE MACHINE

VUIN  (R/L*) - PROFESSIONAL SOLID DOOR  APPROX. SHIPPING WEIGHT LB(KG)  110 (49.5)
DUIN  (R/L*) - DESIGNER SOLID DOOR  APPROX. SHIPPING WEIGHT LB(KG)  110 (49.5)

- 3/4" SQUARE CLEAR ICE
- PRODUCES UP TO 35 LBS. OF ICE PER DAY
- HEAVY-DUTY ICE SCOOP INCLUDED
- 35 LB. CAPACITY ICE BIN
- DRAINING PROCESS AUTOMATICALLY REMOVES OLD ICE TO ENSURE A CONSTANT SUPPLY OF FRESH ICE
- EQUIPPED WITH CLEANING MODE
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- BLACK EXTERIOR CABINET
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM
*R=RIGHT HINGE; L=LEFT HINGE

SEALEP RESERVOIR DRAIN PUMP

DP-VUIN  APPROX. SHIPPING WEIGHT LB(KG)  2 (0.9)

- EXCLUSIVELY FOR ICE MACHINES
- FOR USE WHEN FLOOR DRAIN IS NOT AVAILABLE
- COMPLETELY SEALED RESERVOIR
- UNIT SHUTS OFF POWER TO ICE MACHINE IN THE EVENT OF A PUMP FAILURE
- SPECIAL DESIGN MAKES THE POSSIBILITY OF FOREIGN MATERIAL CLOGGING PUMP VERY REMOTE
- CHECK VALVE IN DISCHARGE TUBE PREVENTS DISCHARGE WATER FROM FLOWING BACK INTO THE PUMP
- SUPPLIED WITH 2 WIRE WITH GROUND/3 PRONG PLUG FOR CONNECTION TO 115V/60HZ AND INCORPORATES A POWER RECEPTACLE INTO WHICH THE ICE MACHINE IS PLUGGED
- INCLUDES PUMP AND OTHER PARTS/HARDWARE

VUIN/DUIN SERIES ICE MACHINES

ELECTRIC
- 7 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 3.0

VUIN FINISH DETAILS

- SOLID DOOR
- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET.
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE AND DOOR HANDLE/BRACKETS. SUPER DURABLE, LONG-LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE). ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

DUIN FINISH DETAILS

- SOLID DOOR
- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL HANDLE AND BLACK EXTERIOR CABINET.
- BRASS TRIM OPTION (BR) - DOOR HANDLE. SUPER DURABLE, LONG-LASTING BRASS FINISH.
Professional and Designer Kitchen Cleanup Products
UNDERCOUNTER DISHWASHERS

**DFUD042P** PROFESSIONAL DOOR PANEL
**DFUD042D** DESIGNER DOOR PANEL
**DFUD142P** PROFESSIONAL DOOR PANEL
**DFUD142D** DESIGNER DOOR PANEL
**DFUD042** "NO FRONT"
**DFUD142** "NO FRONT"

- Shipped with stainless steel door installed or "no front" to accept custom full overlay panel or optional door panel
- Controls located on top of inner door; controls are hidden when door is closed
- Stainless steel tank/inner door
- Quiet Clean System™ with asphalt, felt, and foam insulation
- Separate motors/pumps for circulation and drain
- "Super-extendable" graphite nylon racks
- Automatic water heating (85°F-170°F)
- Multi-level wash system
- Triple filtration and waste removal system
- Convec-Air™ fan drying
- Accommodates 16 international place settings
- Extra-tall tank allows taller dishes to be placed in upper rack
- Eliminates need for top fill strip
- Allows full size plates to be loaded in upper rack
- Pots/pans, heavy wash, normal wash, light/china, quick wash, and rinse/hold
- Options include: temp selection, extra dry, and five hour delay
- End of cycle signal

**DFUD142** EXTRA FEATURES:
- Large cutlery/utensil cradle
- Interior light
- Options include: temp selection, extra dry, five hour delay, express and top or bottom basket only
- Control lock safety feature

**TWENTY-FIVE-YEAR LIMITED WARRANTY** - SS tank + inner door; five-year limited warranty - racks, motors/pumps assembly and water distribution system

Wood/custom materials

PROFESSIONAL

DESIGNER

FULL OVERLAY
UNDERCOUNTER DISHWASHER ACCESSORIES

DOOR PANELS

PTD24 PROFESSIONAL DOOR PANEL  APPROX. SHIPPING WEIGHT LB(KG)  14 (6.3)
DTD24 DESIGNER DOOR PANEL  APPROX. SHIPPING WEIGHT LB(KG)  14 (6.3)

- FOR USE WITH DFUD DISHWASHER
- ALLOWS DFUD TO COORDINATE WITH OTHER PROFESSIONAL AND DESIGNER PRODUCTS
- SPECIFY FINISH

HANDLE KITS

PHK23-SS PROFESSIONAL STAINLESS STEEL HANDLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  5 (2.3)
PHK23-BR PROFESSIONAL BRASS HANDLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  5 (2.3)
DHK20-SS PROFESSIONAL STAINLESS STEEL HANDLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  5 (2.3)
DHK20-BR PROFESSIONAL BRASS HANDLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  5 (2.3)

- FOR USE WITH DFUD DISHWASHER
- FOR USE ON LOCALLY SUPPLIED FULL-OVERLAY PANELS
- INCLUDES HANDLE AND INSTALLATION HARDWARE
- ALLOWS DFUD WITH FULL-OVERLAY PANEL TO COORDINATE WITH OTHER PROFESSIONAL & DESIGNER PRODUCTS

DFUD SERIES DISHWASHERS

DISHWASHER SHIPPED WITH TWO SS SIDE TRIM STRIPS (1/4"W) FOR 24" CUTOUT, 6 1/2 FOOT 3/4"ID "CRIMP-PROOF" RUBBER DRAIN HOSE, 6FT WATER TUBING WITH 3/8" COMPRESSION FITTING AND 6 FOOT ELECTRICAL CORD.

ELECTRIC
- 3-PRONG ELECTRICAL CORD Supplied WITH UNIT
- 120V/60HZ; MAXIMUM AMPS - 15.0

WATER/DRAIN
- 120°F MINIMUM HOT WATER AT THE DISHWASHER RECOMMENDED; DISHWASHER WILL, HOWEVER, PERFORM PROPERLY WITH COLD WATER
- FOR DRAIN USE FACTORY PACKED DRAIN HOSE WITH MINIMUM 20" HIGH LOOP
- CHECK LOCAL CODES FOR DRAIN AIR GAP REQUIREMENT

FINISH DETAILS FOR PROFESSIONAL DOOR PANELS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP)
- ALL FINISHES HAVE STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS

FINISH DETAILS FOR DESIGNER DOOR PANELS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG) AND GRAPHITE GRAY (GG)
- BRASS TRIM OPTION (BR) AVAILABLE FOR ALL FINISHES
UNDERCOUNTER 18" W. TRASH COMPACTORS

VUC181 PROFESSIONAL DOOR
DUC180 DESIGNER DOOR
DFC180 FULL OVERLAY DOOR

- Commercial-type styling and construction
- Built-in small litter area
- Built-in storage compartment
- Large 1.7 cu. ft. trash drawer
- Break-away trash basket with pressure release plate
- Activated charcoal air filter/fan/light
- 1/2 HP motor with 3000 pounds of force delivered at all positions and at all points of the ram head
- Heavy gauge steel frame and double reinforced

VUC/DUC/DFC SERIES COMPACTORS

Electric:
- 6 ft. cord included with compactor
- 2 wire with ground/3 prong plug
- 115V/60Hz; maximum amps - 9.0

Finish Details for VUC Compactors

- Stainless steel (SS), black (BK), white (WH), almond (AL), biscuit (BT), stone gray (SG), graphite gray (GG), burgundy (BU), lemonade (LE), mint julep (MJ), forest green (FG), viking blue (VB), cobalt blue (CB), and eggplant (EP)
- Finish designates door and drawer panel. All finishes have stainless steel control panel with black graphics, stainless steel litter door pull, and stainless steel drawer handle with chrome plated brackets. The control panel switches for all finishes are black.
- Brass trim option (BR) - for any finish; includes nameplate, drawer handle/brackets, and litter door pull.

Super durable, long lasting brass finish on "high traffic" parts (handles). All other parts have a durable protective coating. All parts designed for maintenance-free normal use.

Finish Details - For DUC Models

- Stainless steel (SS), black (BK), white (WH), biscuit (BT), stone gray (SG) and graphite gray (GG)
- Finish designates door and control panel.
- Brass trim option (BR) - for any finish; includes drawer handle and release lever. Super durable, long lasting brass finish on "high traffic" parts (handles). All other parts have a durable protective coating. All parts designed for maintenance-free normal use.

Finish Details - For DFC Models

- Designed to have a custom front panel and do not have an exterior finish. Control panel on DFC models is stainless steel.
UNDERCOUNTER TRASH COMPACTOR ACCESSORIES

HANDLE KITS

PHK17-SS  PROFESSIONAL STAINLESS STEEL HANDLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  2 (0.9)
PHK17-BR  PROFESSIONAL BRASS HANDLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  2 (0.9)
DHK17-SS  DESIGNER STAINLESS STEEL HANDLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  4 (1.8)
DHK17-BR  DESIGNER BRASS HANDLE KIT  APPROX. SHIPPING WEIGHT LB(KG)  4 (1.8)

- FOR USE WITH DFC TRASH COMPACTOR
- FOR USE ON LOCALLY SUPPLIED CUSTOM PANELS
- INCLUDES HANDLE AND INSTALLATION HARDWARE
- ALLOWS DFC WITH CUSTOM PANEL TO COORDINATE WITH OTHER PROFESSIONAL AND DESIGNER PRODUCTS

BAGS AND TIES (15 PER PACK)

TCBC  (12 BOXES OF 15 BAGS)  APPROX. SHIPPING WEIGHT LB(KG)  38 (17.1)

- 5 BAGS SHIPPED WITH PRODUCT
- SPECIFICALLY DESIGNED FOR 18"W. UNIT
- PREPUNCHED HOLES MATCH RETAINER BUTTONS
- 3/2 MIL THICK

CHARCOAL FILTER

ACF-VUC  APPROX. SHIPPING WEIGHT LB(KG)  1 (.05)

- ONE SHIPPED WITH PRODUCT
- REPLACE EVERY 6-9 MONTHS
- CAPTURES AND REMOVES ODORS RATHER THAN 'PERFUME' APPROACH
HEAVY-DUTY FOOD WASTE DISPOSERS

CONTINUOUS FEED DISPOSER

VCFW1020  APPROX. SHIPPING WEIGHT LB(KG)  36 (16.2)

- 1 HP INSTANT START MOTOR (62 OZ. FT. START TORQUE-MOST POWERFUL AVAILABLE)
- FULL INSULATION
- POWER PLUS JAM-INATOR™ BUTTON
- ANTI-JAM AUTO REVERSING
- CAST GRIND ELEMENTS (QUIET FIXED IMPELLERS)
- SS AND CAST IRON HOUSINGS
- EASY MOUNT INSTALLATION
- 7 YEAR FULL WARRANTY

BATCH FEED DISPOSER

VBFW1030  APPROX. SHIPPING WEIGHT LB(KG)  36 (16.2)

- RELIASTART MAGNETIC START
- 1 HP INSTANT START MOTOR (62 OZ. FT. START TORQUE-MOST POWERFUL AVAILABLE)
- FULL INSULATION
- POWER PLUS JAM-INATOR™ BUTTON
- ANTI-JAM AUTO REVERSING
- CAST GRIND ELEMENTS (QUIET FIXED IMPELLERS)
- SS AND CAST IRON HOUSINGS
- EASY MOUNT INSTALLATION
- 7 YEAR FULL WARRANTY

DISPOSER SHIPPED WITH 1 1/2" OD WASTE LINE SPOUT WITH GASKET AND HAS 7/8" OD STAINLESS STEEL DISHWASHER CONNECT TUBE

ELECTRIC
- HARD WIRE DIRECT WITH 2-WIRE WITH GROUND
- 120 V/60HZ, MAXIMUM AMPS - 10.0
PROFESSIONAL AND DESIGNER OUTDOOR PRODUCTS
T-SERIES OUTDOOR ULTRA-PREMIUM GAS GRILLS WITH GOURMET-GLO™ ROTISSERIE

VGBQ300-2RT-N  NATURAL  APPROX. SHIPPING WEIGHT LB(KG)  325 (147.5)
VGBQ300-2RT-L  LP/PROPANE  APPROX. SHIPPING WEIGHT LB(KG)  325 (147.5)
VGBQ412-2RT-N  NATURAL  APPROX. SHIPPING WEIGHT LB(KG)  350 (158.9)
VGBQ412-2RT-L  LP/PROPANE  APPROX. SHIPPING WEIGHT LB(KG)  350 (158.9)
VGBQ410-3RT-N  NATURAL  APPROX. SHIPPING WEIGHT LB(KG)  350 (172.5)
VGBQ410-3RT-L  LP/PROPANE  APPROX. SHIPPING WEIGHT LB(KG)  350 (172.5)
VGBQ532-3RT-N  NATURAL  APPROX. SHIPPING WEIGHT LB(KG)  460 (208.8)
VGBQ532-3RT-L  LP/PROPANE  APPROX. SHIPPING WEIGHT LB(KG)  460 (208.8)
VGBQ530-4RT-N  NATURAL  APPROX. SHIPPING WEIGHT LB(KG)  490 (222.5)
VGBQ530-4RT-L  LP/PROPANE  APPROX. SHIPPING WEIGHT LB(KG)  490 (222.5)

- VGBQ300-2RT  2-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
- VGBQ412-2RT  2-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
  - Double 15,000 BTU STAINLESS STEEL SIDE BURNERS WITH PORCELAINIZED “V” GRATES AND STAINLESS STEEL COVER
- VGBQ410-3RT  3-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
  - 5.81 SQ. FT. (836 SQ. IN./2123 SQ. CM.) CLEVELAND AREA
- VGBQ532-3RT  3-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
  - Double 15,000 BTU STAINLESS STEEL SIDE BURNERS WITH PORCELAINIZED “V” GRATES AND STAINLESS STEEL COVER
  - 5.81 SQ. FT. (836 SQ. IN./2123 SQ. CM.) CLEVELAND AREA
- VGBQ530-4RT  4-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
  - 2-15,000 BTU GOURMET-GLO INFRARED REAR BURNER WITH ROTISSERIE MOTOR, 1/2” ROTISSERIE ROD AND HEAVY-DUTY FORKS
  - 7.8 SQ. FT. (1120 SQ. IN./2845 SQ. CM.) GRILLING AREA
  - 15,000 BTU GOURMET-GLO INFRARED REAR BURNER WITH ROTISSERIE MOTOR, 1/2” ROTISSERIE ROD AND HEAVY-DUTY FORKS
  - ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
  - PORCELAINIZED COOKING GRIDS
  - 3.91 SQ. FT. (563 SQ. IN./1430 SQ. CM.) GRILLING AREA
  - STAINLESS STEEL FLAVOR GENERATOR PLATES
  - REMOVABLE SMOKER BOX
  - ADJUSTABLE THREE POSITION CHROME-PLATED WARMING RACK
  - STAINLESS STEEL DRIP TRAY WITH AN INDIVIDUAL GREASE MANAGEMENT TRAY 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 (SEE ACCESSORIES P.119)
  - SIDE BURNERS MAY BE INSTALLED AS AN ACCESSORY - SOLD SEPARATELY (SEE ACCESSORIES P.128)
  - FIVE-YEAR LIMITED - GRILL BURNER ASSEMBLIES AND INFRARED BURNERS
  - LIFETIME LIMITED - ALL STAINLESS STEEL COMPONENTS INCLUDING BURNERS AND PORCELAIN GRILL GRATES

MUST SPECIFY NATURAL GAS (N) OR LP/PROPANE (L)

30” GRILL - VGBQ300-2RT

41” GRILL WITH SIDE BURNERS - VGBQ412-2RT

41” GRILL - VGBQ410-3RT

53” GRILL WITH SIDE BURNERS - VGBQ532-3RT

53” GRILL - VGBQ530-4RT
T-SERIES OUTDOOR ULTRA-PREMIUM GAS GRILLS WITH TRUSEAR INFRARED BURNER AND GOURMET-GLO™ ROTISSERIE

- VG IQ410-3RT-N NATURAL  APPROX. SHIPPING WEIGHT LB(KG)  380 (172.5)
- VG IQ410-3RT-L LP/PROPANE  APPROX. SHIPPING WEIGHT LB(KG)  380 (177.5)
- VG IQ532-3RT-N NATURAL  APPROX. SHIPPING WEIGHT LB(KG)  460 (208.8)
- VG IQ532-3RT-L LP/PROPANE  APPROX. SHIPPING WEIGHT LB(KG)  460 (208.8)
- VG IQ530-4RT-N NATURAL  APPROX. SHIPPING WEIGHT LB(KG)  490 (222.5)
- VG IQ530-4RT-L LP/PROPANE  APPROX. SHIPPING WEIGHT LB(KG)  490 (222.5)

• VG IQ410-3RT 2-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
• 15,000 BTU GOURMET-GLO INFRARED REAR BURNER WITH ROTISSERIE MOTOR, 1/4” ROTISSERIE ROD AND HEAVY-DUTY FORKS
• 5.81 SQ. FT. (836 SQ. IN./2123 SQ. CM) CNV GRILLING AREA

• VG IQ532-3RT 2-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
• 15,000 BTU GOURMET-GLO INFRARED REAR BURNER WITH ROTISSERIE MOTOR, 1/4” ROTISSERIE ROD AND HEAVY-DUTY FORKS
• DOUBLE 15,000 BTU STAINLESS STEEL SIDE BURNERS WITH PORCELAINIZED “V” GRATES AND STAINLESS STEEL COVER
• 5.81 SQ. FT. (836 SQ. IN./2123 SQ. CM) CNV GRILLING AREA

• VG IQ530-4RT 3-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
• 2-15,000 BTU GOURMET-GLO INFRARED REAR BURNER WITH ROTISSERIE MOTOR, 1/4” ROTISSERIE ROD AND HEAVY-DUTY FORKS
• 7.8 SQ. FT. (1,120 SQ. IN./2,845 SQ. CM) CNV GRILLING AREA
• TRUESEAR INCONEL STAINLESS STEEL INFRARED GRILL BURNER
• 30,000 BTUS - HIGH
• 17,500 BTUS - LOW
• ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
• PORCELAINIZED COOKING GRIDS
• STAINLESS STEEL FLAVOR GENERATOR PLATES
• REMOVABLE SMOKER BOX
• ADJUSTABLE THREE POSITION CHROME PLATED WARNING RACK
• STAINLESS STEEL DRIP TRAY WITH TWO INDIVIDUAL GREASE MANAGEMENT TRAYS AND STAINLESS STEEL BALL BEARING ROLLER GUIDES
• THERMOMETER ON CANOPY INDICATES TEMPERATURE RANGE FOR GRILLING, SMOKING AND WARMING
• CAN BE BUILT-IN OR PORTABLE WITH CART ACCESSORY - SOLD SEPARATELY (SEE ACCESSORIES P.119)

MUST SPECIFY NATURAL GAS (N) OR LP/PROPANE (L)
**T-SERIES OUTDOOR 30" W. PREMIUM GAS GRILL**

**T-SERIES OUTDOOR 30"W. PREMIUM GAS GRILL**

VGBQ030-2T-N NATURAL  
VGBQ030-2T-L LP/PROPANE  
APPROX. SHIPPING WEIGHT LB (KG) 235 (106.6)

- 2-25,000 BTU STAINLESS STEEL GRILL BURNERS WITH STAINLESS STEEL DRIP GUARDS
- ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
- PORCELAINIZED COOKING GRIDS
- 3.91 SQ. FT (563 SQ. IN./1,430 SQ. CM.) GRILLING AREA
- STAINLESS STEEL FLAVOR GENERATOR PLATES
- ADJUSTABLE THREE POSITION CHROME-PLATED WARMING RACK
- STAINLESS STEEL DRIP TRAY
- THERMOMETER ON CANOPY INDICATES TEMPERATURE RANGE FOR GRILLING AND WARMING
- CAN BE BUILT-IN OR PORTABLE WITH CART ACCESSORY - SOLD SEPARATELY (SEE ACCESSORIES P. 119)
- SIDE BURNERS MAY BE INSTALLED AS AN ACCESSORY - SOLD SEPARATELY (SEE ACCESSORIES P. 128)
- FIVE-YEAR LIMITED - GRILL BURNER ASSEMBLIES
- LIFETIME LIMITED - ALL STAINLESS STEEL COMPONENTS INCLUDING BURNERS AND PORCELAIN GRILL GRATES

**FINISH DETAILS**

- STAINLESS STEEL (SS)
- ALL UNITS HAVE STAINLESS STEEL HOOD SIDE PANELS, HOOD HANDLE/CHROME PLATE BRACKETS, STAINLESS STEEL DRIP TRAY FULL CONTROL PANEL AND LANDING LEDGE. ALL UNITS HAVE PORCELAINIZED COOKING GRIDS AND BLACK KNOBS.
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, HOOD HANDLE/BRACKETS, AND KNOB BEZELS. SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (HANDLE/BRACKETS). ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

**VGBQ/VGIO T-SERIES 30" PREMIUM OUTDOOR GAS GRILLS**

- GRILLS SHOULD BE ORDERED FOR USE WITH LP/PROPANE (L) OR NATURAL GAS (N)
- GRILLS ORDERED FOR USE WITH LP/PROPANE GAS ARE EQUIPPED WITH A HIGH CAPACITY HOSE/REGULATOR ASSEMBLY FOR CONNECTION TO A STANDARD 20LB. LP/PROPANE GAS CYLINDER EQUIPPED WITH A TYPE 1, QCC-1 CONNECTOR. LP TANK MUST BE FITTED WITH A CERTIFIED OVERFILLING PREVENTION DEVICE
- GRILLS ORDERED FOR USE WITH NATURAL GAS CHECK WITH LOCAL GAS UTILITY COMPANY OR WITH LOCAL CODES FOR INSTRUCTIONS ON INSTALLING GAS SUPPLY LINES. VIKING GRILLS OPERATE AT A PRESSURE OF 4" W.C. (WATER COLUMN) AND REQUIRE A SUPPLY PRESSURE OF 6" TO 14" W.C. IF INCOMING PRESSURE EXCEEDS 14" W.C., A STEP-DOWN REGULATOR WILL BE REQUIRED. AN INSTALLER-SUPPLIED GAS SHUT-OFF VALVE MUST BE INSTALLED IN AN EASILY ACCESSIBLE LOCATION.

VGBQ030-2T-N NATURAL APPROX. SHIPPING WEIGHT LB (KG) 235 (106.6)
VGBQ030-2T-L LP/PROPANE APPROX. SHIPPING WEIGHT LB (KG) 235 (106.6)
**GRILL CARTS**

**ULTRA-PREMIUM GRILL CART - 30" W. GRILLS**

BQC300T3-SS  APPROX. SHIPPING WEIGHT LB(KG)  165 (74.3)
- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- TWO STAINLESS STEEL 16" W. X 24" FOLD-DOWN SIDE SHELVES
- TOWEL/UTENSIL ROD
- FRONT ACCESS FOR LP TANK
- FOUR LOCKING CASTERS PROVIDE MANEUVERABILITY AS WELL AS STABILITY
- BRASS TRIM OPTION AVAILABLE

**ULTRA-PREMIUM GRILL CART - 41" W. GRILLS**

BQC410T1-SS  APPROX. SHIPPING WEIGHT LB(KG)  255 (115.8)
- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- TWO STAINLESS STEEL 16" W. X 24" FOLD-DOWN SIDE SHELVES
- FRONT ACCESS FOR LP TANK
- TWO STORAGE DRAWERS
- LARGE IN-BOARD SOLID RUBBER REAR WHEELS AND LOCKING CASTER
- FRONT WHEELS PROVIDE MANEUVERABILITY AS WELL AS STABILITY
- BRASS TRIM OPTION AVAILABLE

**ULTRA-PREMIUM GRILL CART - 53" W. GRILLS**

BQC5310T1-SS  APPROX. SHIPPING WEIGHT LB(KG)  290 (131.7)
- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- TWO STAINLESS STEEL 16" W. X 24" FOLD-DOWN SIDE SHELVES
- FRONT ACCESS FOR LP TANK
- TWO STORAGE DRAWERS
- FRONT STORAGE ACCESS DOOR
- LARGE IN-BOARD SOLID RUBBER REAR WHEELS AND LOCKING CASTER
- FRONT WHEELS PROVIDE MANEUVERABILITY AS WELL AS STABILITY
- BRASS TRIM OPTION AVAILABLE

**PREMIUM GRILL CART - 30" W. GRILLS**

BQC030T3-SS  APPROX. SHIPPING WEIGHT LB(KG)  165 (74.8)
- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- ONE STAINLESS STEEL 16" W. X 24" FOLD-DOWN SIDE SHELF
- REAR ACCESS FOR LP TANK
- FOUR LOCKING CASTERS PROVIDE MANEUVERABILITY AS WELL AS STABILITY
53 W. GRILL CART WITH GAS OVEN

BQC053T1-N  NATURAL  APPROX. SHIPPING WEIGHT LB(KG)  319 (143.5)
BQC053T1-L  LP/PROPANE  APPROX. SHIPPING WEIGHT LB(KG)  319 (143.5)

• HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
• TWO STAINLESS STEEL 16" W. X 24" D. FOLD DOWN SIDE SHELVES
• FRONT PULLOUT ACCESS FOR LP TANK WITH STORAGE AREA
• TWO STORAGE DRAWERS LOCATED IN CENTER OF CART
• LARGE IN-BOARD SOLID RUBBER REAR WHEELS AND LOCKING CASTERS FRONT WHEELS PROVIDE MANEUVERABILITY AS WELL AS STABILITY
• CART SHOULD BE ORDERED FOR USE WITH LP/PROPANE (L) OR NATURAL GAS (N)
• CARTS ORDERED FOR USE WITH LP/PROPANE GAS ARE EQUIPPED WITH A HIGH CAPACITY HOSE/REGULATOR ASSEMBLY FOR CONNECTION TO A STANDARD 5 GALLON 20 LB. LP/PROPANE GAS CYLINDER WITH TYPE 1, QCC-1 CONNECTION OR STANDARD 1/2" (1.3 CM) ID GAS SERVICE LINE
• GRILLS ORDERED FOR USE WITH NATURAL GAS REQUIRE STANDARD RESIDENTIAL 1/2" (1.3CM) ID GAS SERVICE LINE.
• OUTDOOR APPROVED GAS OVEN
• ELECTRONIC IGNITION Powered BY A 9 VOLT BATTERY
• 18 1/8" W. X 12 7/16" H. X 18 3/4" D. OVEN CAVITY
• 2.5 CUBIC FEET
• NATURAL AIRFLOW BAKE
• THREE HEAVY-DUTY RACKS/FOUR POSITIONS
• FIVE-YEAR LIMITED - TUBE BURNERS
• TEN-YEAR LIMITED - PORCELAIN OVEN FINISH DETAILS

• STAINLESS STEEL (SS)
• BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, DRAWER HANDLE/BRACKETS, AND KNOB BEZEL. SUPER DURABLE, LONG-LASTING Brass finish on “HIGH TRAFFIC” PARTS (HANDLES/BRACKETS); ALL OTHER PARTS HAVE DURABLE PROTECTIVE COATING. All PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
OUTDOOR GAS GRILL ACCESSORIES FOR VGBQ/VGIQ

VGBQ/VGIQ VINYL COVERS

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<td>5 (2.3)</td>
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<tr>
<td>CV30T-C</td>
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<tr>
<td>CV41T-BI</td>
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<tr>
<td>CV41T-BISB</td>
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<tr>
<td>CV41T-C</td>
<td>10 (4.5)</td>
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<tr>
<td>CV41T-SCB</td>
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<td>CV53T-C</td>
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</tr>
<tr>
<td>CV53T-CSCB</td>
<td>15 (6.8)</td>
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</tbody>
</table>

- Sturdy reinforced vinyl on the outside; felt lined to protect unit on the inside
- Available in sizes to fit built-in or portable units

C = Grill with cart | BI = Built-in grill | SB = Side-burner

PORTABLE GRIDDLE

PGD4

- Approx. Shipping Weight (lb/kg): 40 (18)
- Cast aluminum with rugged commercial grade non-stick finish on cooking surface
- Grease trough in front
- Fits over side burner "V" grates only
- Four per case

WOK GRATE

WGT-BK

- Approx. Shipping Weight (lb/kg): 6 (2.7)
- Black porcelain/cast iron
- Use in place of side burner "V" grate (front burner recommended)

STAINLESS STEEL GRATES

<table>
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<td>SS3TG</td>
<td>30 (13.5)</td>
</tr>
<tr>
<td>SS4TG</td>
<td>40 (18.0)</td>
</tr>
</tbody>
</table>

- Heavy-duty 3/8" thick stainless steel
- Provides another grill surface option for customers
- Order by size of grill area
**WARNING RACK**

WR2TSS FOR 30” GRILL AND 41” GRILL WITH SIDE BURNERS APPROX. SHIPPING WEIGHT LB(KG) 5 (2.3)
WR3TSS FOR 41” ALL GRILL AND 53” GRILL WITH SIDE BURNERS APPROX. SHIPPING WEIGHT LB(KG) 7 (3.2)
WR4TSS FOR 53” ALL GRILL APPROX. SHIPPING WEIGHT LB(KG) 8 (3.6)

- ONE STANDARD WITH ALL UNITS; CAN USE UP TO THREE RACKS
- PROVIDES ADDITIONAL RACK SPACE AREA FOR COOKING AND WARMING
- ORDER BY SIZE OF GRILL AREA

**ROTISSERIE FORKS**

RFK APPROX. SHIPPING WEIGHT LB(KG) 5 (2.3)

- 2 ROTISSERIE FORKS FOR USE WITH GOURMET-GLO ROTISSERIE UNITS

**ROTISSERIE BASKET**

BQB306T (6”W.) FOR 30” GRILL AND 41” GRILL W/SIDEBURNERS APPROX. SHIPPING WEIGHT LB(KG) 6 (2.7)
BQB308T (8”W.) FOR 30” GRILL AND 41” GRILL W/SIDEBURNERS APPROX. SHIPPING WEIGHT LB(KG) 7 (3.2)
BQB416T (6”W.) FOR 41” ALL GRILL AND 53” GRILL W/SIDEBURNERS APPROX. SHIPPING WEIGHT LB(KG) 7 (3.2)
BQB418T (8”W.) FOR 41” ALL GRILL AND 53” GRILL W/SIDEBURNERS APPROX. SHIPPING WEIGHT LB(KG) 8 (3.6)
BQB538T (8”W.) FOR 53” ALL GRILL APPROX. SHIPPING WEIGHT LB(KG) 10 (4.5)

- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- ADJUSTABLE CLAMPS
- COOK DIFFERENT SIZE AND SHAPE ITEMS WITHOUT WIRING, TYING OR SPEARING
- LIMITED LIFETIME WARRANTY
- FOR USE WITH GOURMET-GLO ROTISSERIE UNITS

**GRILL LIGHT**

VQL6 APPROX. SHIPPING WEIGHT LB(KG) 30 (13.5)

- HEAVY-DUTY CONSTRUCTION
- ANODIZED BRUSHED ALUMINUM HANDLE AND VISOR
- 12 VOLT; 20 WATT LAMP WITH 8 FOOT ELECTRICAL CORD
- 22” FLEXIBLE GOOSENECK WITH HEAT SEALED VINYL PROTECTIVE COVER
- UNIQUE VIKING DESIGN ALLOWS LIGHT TO MOUNT SECURELY TO ROTISSERIE MOTOR AND QUICKLY BE REMOVED FOR STORAGE
- FITS BOTH BUILT-IN MODEL GRILLS AND GRILLS ON CARTS
- SIX PER CASE
PROFESSIONAL 5 PIECE STAINLESS STEEL BARBEQUE TOOL SET

BQTS5  APPROX. SHIPPING WEIGHT LB(KG)  30 (13.5)
- COMMERCIAL-STYLE APPEARANCE/DESIGN
- SET INCLUDES: TURNER, FORK, KNIFE, TONG AND BRUSH
- HANDLES PROVIDE SAFE, ERGONOMIC COOKING POSITION
- BLADES FABRICATED FROM HI-CARBON STAINLESS CUTLERY STEEL
- LIFETIME LIMITED WARRANTY

PROFESSIONAL COOKING MITT

PCM6  APPROX. SHIPPING WEIGHT LB(KG)  12 (5.4)
- CAN BE USED FOR COOKING INDOORS OR OUTDOORS
- HAND AREA IS EQUIPPED WITH VAPORGUARD LIQUID/VAPOR BARRIER WHICH PROTECTS AGAINST BURNS
- HAND AREA MATERIAL IS NOMEXTM AND RESISTS SCORCHING FROM OPEN FLAMES
- MITT HAS BLACK HAND AREA WITH GRAY UPPER SLEEVE AND EMBROIDERED VIKING LOGO
- MACHINE WASHABLE/DRYABLE

BROILER PAN AND TRAY

BPT  APPROX. SHIPPING WEIGHT LB(KG)  5.5 (2.5)
- FOR USE WITH ALL VIKING OUTDOOR GRILLS AND OVENS
- HEAVY-DUTY PORCELAINIZED CONSTRUCTION
- TRAY ALLOWS DRIPPINGS TO FALL THROUGH TO BROILER PAN
- TRAY IS REMOVABLE FOR EASY CLEANING

BROILER PAN RACK

BPR  APPROX. SHIPPING WEIGHT LB(KG)  1 (.45)
- FOR USE WITH VIKING BROILER PAN
- PROVIDES BETTER BROILING AND ROASTING OPTIONS
GAS CONVERSION KITS

- TNK-VGBQ: Convert from LP/PROPANE to NATURAL
- TNK-VGIQ: Convert from LP/PROPANE to NATURAL (for TRUSEAR INFRARED GRILLS AND GRILLER)
- TLPK-VGBQ: Convert from NATURAL to LP/PROPANE
- TLPK-VGIQ: Convert from NATURAL to LP/PROPANE (for TRUSEAR INFRARED GRILLS AND GRILLER)
- TNK-BQCO: Convert from LP/PROPANE to NATURAL (for OUTDOOR GAS OVEN)
- TNPK-BQCO: Convert from NATURAL to LP/PROPANE (for OUTDOOR GAS OVEN)

**APPROX. SHIPPING WEIGHT**

- LB/G: 3 (1.2)

- FOR FIELD CONVERSIONS - TWO SEPARATE KITS
  - CONVERT NATURAL TO LP/PROPANE
  - CONVERT LP/PROPANE TO NATURAL
  - INCLUDES ALL HARDWARE NECESSARY FOR GAS CONVERSION

12 FT. NATURAL GAS SUPPLY HOSE + QUICK DISCONNECT ASSEMBLY

- GSH12

**APPROX. SHIPPING WEIGHT**

- LB/G: 3 (1.4)

- COMPLETE QUICK DISCONNECT KIT FOR USE WITH NATURAL GAS FUEL SUPPLY
- HOSE AND CONNECTOR ASSEMBLY IS INTENDED ONLY FOR OUTDOOR USE WITH PORTABLE APPLIANCES THAT MAY BE MOVED FOR CONVENIENCE OF OPERATION
- VALVE IN THE SOCKET AUTOMATICALLY ALLOWS FULL GAS FLOW WHEN THE PLUG IS CONNECTED, AND PREVENTS GAS FLOW WHEN THE PLUG IS DISCONNECTED
- INCLUDES QUICK DISCONNECT SOCKET WITH FEMALE PIPE THREADS, PLUG AND HOSE ASSEMBLY AND AN ADAPTER TO MATE WITH A FEMALE FITTING ON THE GRILL (REMOVE FOR MATING HOSE TO MALE FITTINGS)
C™ OUTDOOR COOKER AND CARTS

VCQ3001  APPROX. SHIPPING WEIGHT LB(KG) 190 (85.5)

• COMMERCIAL-TYPE CONSTRUCTION, DESIGN, AND STYLING
• PORCELAIN COATED GRILL GRATES
• 315 SQ. IN. OF COOKING SURFACE
• CERAMIC INTERIOR WITH 18 GAUGE SPUN STAINLESS STEEL EXTERIOR
• BUILT-IN THERMOMETER ON CANOPY GIVES PRECISE READINGS FROM 50° TO 750°F
• CANOPY EQUIPPED WITH TWO HYDRAULIC CYLINDERS FOR EASIER OPENING AND CLOSING
• CAN BE PORTABLE WITH CART ACCESSORY SOLD SEPARATELY
• ASH TOOL COMES STANDARD FOR EASY ASH REMOVAL
• RECOMMEND USING NATURAL LUMP CHARCOAL FOR FUEL
• LIFETIME LIMITED WARRANTY ON CERAMIC AND STAINLESS STEEL PARTS

20” AND 30”W. C™ OUTDOOR COOKER CART

QSC200-SS  APPROX. SHIPPING WEIGHT LB(KG) 50 (22.5)
QSC300-SS  APPROX. SHIPPING WEIGHT LB(KG) 170 (76.5)

• QSC200SS
  • COMPACT DESIGN TAKES UP MINIMAL AMOUNT OF SPACE
• QSC300SS
  • HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
  • TWO 16”W. X 24”D. FOLD-DOWN SIDE SHELVES
  • TOWEL/UTENSIL ROD
  • LARGE CAPACITY STORAGE DRAWER FOR PROTECTING ITEMS AGAINST THE ELEMENTS
  • FOUR LARGE BLACK LOCKING CASTERS PROVIDE MANEUVERABILITY AS WELL AS STABILITY

41”W. C™ OUTDOOR COOKER CART W/DUO DOUBLE SIDE BURNERS

QSC412-N  APPROX. SHIPPING WEIGHT LB(KG) 275 (123.8)
QSC412-L  APPROX. SHIPPING WEIGHT LB(KG) 275 (123.8)

• HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
• TWO STAINLESS STEEL 16”W. X 24”D. FOLD-DOWN SIDE SHELVES
• TOWEL/UTENSIL ROD
• LARGE CAPACITY STORAGE DRAWER FOR PROTECTING ITEMS AGAINST THE ELEMENTS
• FOUR LARGE BLACK LOCKING CASTERS PROVIDE MANEUVERABILITY AS WELL AS STABILITY
• TWO 15,000 BTU SIDE BURNERS
• ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
• EQUIPPED WITH PORCELAINIZED “V” GRATES
• PROTECTIVE STAINLESS STEEL COVER
OUTDOOR CHARCOAL CERAMIC COOKING CAPSULE ACCESSORIES

C* VINYL COVERS

<table>
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<th>Size</th>
<th>Shipping Weight (LB/KG)</th>
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<tbody>
<tr>
<td>CV20C4-C</td>
<td>20&quot;W. CART</td>
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<tr>
<td>CV30C4-C</td>
<td>30&quot;W. CART</td>
</tr>
<tr>
<td>CV41C4-C</td>
<td>41&quot;W. CART W/ SB</td>
</tr>
</tbody>
</table>

- STURDY REINFORCED VINYL ON THE OUTSIDE; FELT LINED TO PROTECT UNIT ON THE INSIDE
- AVAILABLE IN SIZES TO FIT ALL MODELS

V-RACK AND DRIP PAN

<table>
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<th>Size</th>
<th>Shipping Weight (LB/KG)</th>
</tr>
</thead>
<tbody>
<tr>
<td>CVD</td>
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</tr>
</tbody>
</table>

- NO STICK V-RACK CAN BE USED FOR COOKING ROASTS, HAMS, RIBS, ETC.
- DRIP PAN CATCHES DRIPPINGS FROM ITEMS COOKED IN V-RACK TO GENERATE FLAVOR AND PREVENT FLARE-UPS

WATER PAN AND RACK

<table>
<thead>
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<tbody>
<tr>
<td>CWP</td>
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</tbody>
</table>

- WATER PAN AND RACK ARE CONSTRUCTED OF STAINLESS STEEL TO RESIST RUSTING
- LARGE CAPACITY WATER PAN HOLDS ONE GALLON OF WATER, WHICH IS ENOUGH FOR APPROXIMATELY SIX HOURS OF COOKING
- RIGID STAINLESS STEEL RACK HOLDS WATER PAN SECURELY

PIZZA STONE

<table>
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<th>Size</th>
<th>Shipping Weight (LB/KG)</th>
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</thead>
<tbody>
<tr>
<td>CPS</td>
<td></td>
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</tbody>
</table>

- CONSTRUCTED OF HEAVY-DUTY CERAMIC MATERIAL
- 15½" DIAMETER ACCOMODATES LARGE SIZE PIZZAS
- ENGRAVED VIKING LOGO LOCATED IN CENTER OF STONE
30" W. ELECTRIC SMOKE OVEN

VEOS 100T
APPROX. SHIPPING WEIGHT LB(KG) 260 (117.0)

- AGENCY CERTIFIED FOR OUTDOOR USE
- EXCLUSIVE PLENUM SYSTEM MIXES HEAT, WATER VAPOR AND SMOKE FOR PERFECT COOKING ENVIRONMENT
- CAN BE USED FOR HOT OR COLD SMOKING AS WELL AS STANDARD BAKING
- 120 VOLT, THERMAL CONVECTION OVEN
- 1.5 GALLON WATER PAN
- 1.5 GALLON Drip Pan
- LARGE CAPACITY SMOKE BOX CAN ACCOMMODATE LARGE QUANTITIES OF WOOD CHIPS OR CHUNKS OF WOOD FOR SMOKING
- LARGE OVEN CAVITY
  - 23"W. X 15"H. X 16"D.
  - 3.2 CUBIC FEET
- CAN ACCOMMODATE UP TO 40 LBS. OF MEAT
- THREE HEAVY-DUTY RACKS/SIX POSITIONS
- COMMERCIAL - TYPE CONSTRUCTION, DESIGN AND STYLING
- FIVE-YEAR LIMITED - HEATING ELEMENT
- LIFETIME LIMITED - STAINLESS COMPONENTS

VEOS SERIES SMOKE OVEN

- 4 FOOT FLEXIBLE STEEL CONDUIT WITH OVEN
- 3 WIRE WITH GROUND
- 120 V/60HZ - 30 AMP
- MAXIMUM AMPS - 17.1

FINISH DETAILS

- STAINLESS STEEL (SS)
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, DRAWER HANDLE/BRACKETS, AND KNOB BEZEL. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES/BRACKETS). ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

OUTDOOR GAS AND ELECTRIC OVENS

26" W. OUTDOOR GAS OVEN

VGSO 260TN NATURAL APPROX. SHIPPING WEIGHT LB(KG) 196 (88.2)
VGSO 260TL LP/PROPANE APPROX. SHIPPING WEIGHT LB(KG) 196 (88.2)

- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- OUTDOOR APPROVED GAS OVEN
- ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
- 18 1/8"W. X 12 1/4"H. X 18 3/4"D. OVEN CAVITY
- 2.5 CUBIC FEET
- THREE HEAVY-DUTY RACKS/FOUR POSITIONS
- FIVE-YEAR LIMITED - TUBE BURNERS
- TEN-YEAR LIMITED - PORCELAIN OVEN

VGSO OUTDOOR OVEN

- OVEN SHOULD BE ORDERED FOR USE WITH LP/PROPANE (L) OR NATURAL GAS (N)
- OVENS ORDERED FOR USE WITH LP/PROPANE GAS EQUIPPED WITH A HIGH CAPACITY HOSE/REGULATOR ASSEMBLY FOR CONNECTION TO A STANDARD 5 GALLON 20 LB. LP/PROPANE GAS CYLINDER WITH TYPE 1, QCC-1 CONNECTION OR STAND 1/2" (1.3 CM) ID GAS SERVICE LINE
- OVENS ORDERED FOR USE WITH NATURAL GAS REQUIRE STANDARD RESIDENTIAL 1/2" (1.3 CM) ID GAS SERVICE LINE

FINISH DETAIL

- STAINLESS STEEL (SS)
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, HANDLE/BRACKETS AND KNOB BEZEL. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES/BRACKETS). ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
DOUBLE SIDE BURNER

VGSB152T-N  NATURAL  APPROX. SHIPPING WEIGHT LB(KG)  80 (36.3)
VGSB152T-L  LP/PROPANE  APPROX. SHIPPING WEIGHT LB(KG)  80 (36.3)

•  TWO 15,000 BTU BURNERS
•  HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
•  ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
•  EQUIPPED WITH PORCELAINIZED "V" GRATES
•  PROTECTIVE STAINLESS STEEL COVER PROVIDED
•  FOR BUILT-IN INSTALLATION ONLY

MUST SPECIFY NATURAL GAS (N) OR LP/PROPANE (L)

OUTDOOR WOK

VGWT241T-N  NATURAL  APPROX. SHIPPING WEIGHT LB(KG)  145 (66.0)
VGWT241T-L  LP/PROPANE  APPROX. SHIPPING WEIGHT LB(KG)  145 (66.0)

•  AGENCY CERTIFIED FOR OUTDOOR USE
•  1-27,500 BTU PORCELAIN/CAST IRON BURNER
•  ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
•  20" STAINLESS STEEL WOK/TOP - STANDARD
•  TWO-PIECE PORCELAIN/CAST IRON GRATE
•  EXCLUSIVE - AGENCY CERTIFIED CENTER TRIVET - Allows use of large stock pots
•  STAINLESS STEEL DRIP TRAY ON STAINLESS STEEL BALL BEARING ROLLER GLIDES
•  HEAVY-DUTY STAINLESS STEEL COVER
•  FIVE YEAR LIMITED WARRANTY - BURNER
•  LIFETIME LIMITED WARRANTY - ALL STAINLESS STEEL COMPONENTS

TRUSEAR INFRARED GRILLER

VG-IB151T-N  NATURAL  APPROX. SHIPPING WEIGHT LB(KG)  55 (24.8)
VG-IB151T-L  LP/PROPANE  APPROX. SHIPPING WEIGHT LB(KG)  55 (24.8)

•  CONSTRUCTED OF HEAVY-DUTY INCONEL STAINLESS STEEL
•  21,500 BTUS - HIGH
•  14,500 BTUS - LOW
•  ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
•  PORCELAINIZED COOKING GRIDS
•  PROTECTIVE STAINLESS STEEL COVER PROVIDED
•  FOR BUILT-IN INSTALLATION ONLY

OUTDOOR SIDE BURNERS AND WOK/COOKER

•  ELECTRONIC IGNITION
•  UNIT MUST BE ORDERED NATURAL OR LP/PROPANE - UNIT IS NOT FIELD CONVERTIBLE (WOK/COOKER ONLY)

FINISH DETAILS

•  STAINLESS STEEL (SS) - BLACK PORCELAIN GRATES; STAINLESS STEEL CONTROL PANEL, GRATE SUPPORT, LANDING LEDGE AND DRIP TRAY PULL; BLACK KNOBS
•  BRASS TRIM OPTION (BR) - INCLUDES DRIP TRAY PULL, NAMEPLATE, AND KNOB BEZEL(S). ALL HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE.

VG-IB OUTDOOR BUILT-IN GAS TRUSEAR INFRARED GRILLER

•  VG-IB SHOULD BE ORDERED FOR USE WITH LP/PROPANE (L) OR NATURAL GAS (N)
•  VG-IB ORDERED FOR USE WITH LP/PROPANE GAS EQUIPPED WITH A HIGH CAPACITY HOSE/REGULATOR ASSEMBLY FOR CONNECTION TO A STANDARD 5 GALLON, 20 LB. LP/PROPANE GAS CYLINDER WITH TYPE I, QCC-1 CONNECTION OR STAND 1/2" (1.3 CM) ID GAS SERVICE LINE
•  VG-IB ORDERED FOR USE WITH NATURAL GAS REQUIRE STANDARD RESIDENTIAL 1/2" (1.3 CM) ID GAS SERVICE LINE

FINISH DETAIL

•  STAINLESS STEEL (SS)
•  BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE AND KNOB BEZEL. SUPER DURABLE, LONG-LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES/BRACKETS). ALL OTHER PARTS HAVE DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
OUTDOOR WARMING DRAWERS

VEWD 172T 27". APPROX. SHIPPING WEIGHT LB(KG) 95 (42.8)
VEWD 102T 30". APPROX. SHIPPING WEIGHT LB(KG) 108 (48.6)
VEWD 162T 36". APPROX. SHIPPING WEIGHT LB(KG) 124 (55.8)

• AGENCY CERTIFIED FOR OUTDOOR USE
• LARGEST DRAWER PAN AVAILABLE
  • 27" W. MODEL: 17 3/4"W. X 6"H. X 22 3/8"D. - 1.4 CU. FT.
  • 30"W. MODEL: 20 1/2"W. X 6"H. X 22 3/4"D. - 1.6 CU. FT.
  • 36"W. MODEL: 25"W. X 6"H. X 22 3/4"D. - 2.0 CU. FT.
  • EXCLUSIVE - ONLY 36" WARMING DRAWER AVAILABLE
• EXCLUSIVE - TWO HALF-SIZED LOW RACKS AND MOISTURE CUP STANDARD
  • 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
• 27"W. MODEL - 425 WATT ELEMENT
  30"W. MODEL - 450 WATT ELEMENT
  36"W. MODEL - 550 WATT ELEMENT
• TEMPERATURE SETTINGS FROM 90°F TO 250°F
• MOISTURE SELECTOR CONTROL
• STAINLESS STEEL ROLLER BEARING GLIDES
• COMMERCIAL-TYPE SIZE, CONSTRUCTION DESIGN, AND STYLING
• FIVE-YEAR LIMITED - HEATING ELEMENT
• LIFETIME LIMITED - ALL STAINLESS STEEL COMPONENTS

VEWD SERIES WARMING DRAWERS

• HARD WIRE DIRECT WITH 2 WIRE WITH GROUND
  • 120V/50-60 HZ
  • VEWD172T MAXIMUM AMPS - 3.6
  • VEWD102T MAXIMUM AMPS - 3.8
  • VEWD162T MAXIMUM AMPS - 4.6

FINISH DETAILS

• STAINLESS STEEL (SS), VIKING BLUE (VB), FOREST GREEN (FG) AND GRAPHITE GRAY (GG)
• FINISH DESIGNATES DRAWER AND CONTROL PANEL FRONTS. ALL FINISHES HAVE A BLACK KNOB. ALL FINISHES HAVE BRUSHED STAINLESS STEEL FINISH VERTICAL/HORIZONTAL TRIM AND STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS.
• BRASS TRIM OPTIONS (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, DRAWER HANDLE/BRACKETS, AND KNOB BEZEL. SUPER DURABLE. LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES/BRACKETS); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

PAN/LID SET

PAN VEWD APPROX. SHIPPING WEIGHT LB(KG) 10 (4.5)

• FIVE COMMERCIAL PANS WITH LIDS
  • TWO 2 1/2"D. X 12"L. X 7"W.
  • TWO 4"D. X 12"L. X 7"W.
  • ONE 4"D. X 12"L. X 10"W.
  • HEAVY GAUGE STAINLESS STEEL
OUTDOOR STORAGE DRAWERS

SD170T 27"W. APPROX. SHIPPING WEIGHT LB(KG) 86 (38.7)
SD100T 30"W. APPROX. SHIPPING WEIGHT LB(KG) 97 (43.5)
SD160T 36"W. APPROX. SHIPPING WEIGHT LB(KG) 112 (50.4)

• COMMERCIAL-TYPE SIZE, CONSTRUCTION, DESIGN AND STYLING
• SEALED FOR PROTECTION AGAINST THE ELEMENTS
• STAINLESS STEEL ROLLER BEARING GLIDES
• EXTRA LARGE CAPACITY FOR STORING BBQ TOOLS, ACCESSORIES AND SEASONINGS

27"W. MODEL: 21 3/8"W. X 23"D. X 5 7/8"H. - 1.7 CU. FT.
30"W. MODEL: 24 1/2"W. X 23"D. X 5 7/8"H. - 1.9 CU. FT.
36"W. MODEL: 30 1/8"W. X 23"D. X 5 7/8"H. - 2.4 CU. FT.
CAN BE BUILT-IN INDOORS AS WELL AS OUTDOORS

OUTDOOR ACCESS DOORS

ACCESS DOORS

AD1620T SINGLE ACCESS DOOR APPROX. SHIPPING WEIGHT LB(KG) 50 (22.5)
AD2820T DOUBLE ACCESS DOOR APPROX. SHIPPING WEIGHT LB(KG) 75 (32.8)

• RUGGED STAINLESS STEEL CONSTRUCTION
• STAINLESS STEEL TUBULAR HANDLES
• HIDDEN PIVOT POINT HINGES
• EACH DOOR IS APPROXIMATELY 16"W. X 20"H.; OVER ALL DIMENSIONS ARE APPROXIMATELY 32"W. X 23"H. ON DOUBLE ACCESS DOORS AND APPROX. 20"W. X 23"H. ON SINGLE ACCESS DOORS
### OUTDOOR STAINLESS STEEL CABINETS

#### 30" D. GRILL BASE AND 30" D. GRILL BASE WITH WARMING DRAWER ACCESS*

<table>
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<tr>
<th>SKU</th>
<th>Description</th>
<th>Approx. Shipping Weight (lb/kg)</th>
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<tbody>
<tr>
<td>VOQB3021</td>
<td>FOR 30&quot; W. GRILL</td>
<td>162 (72.9)</td>
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<tr>
<td>VOQB4121</td>
<td>FOR 42&quot; W. GRILL</td>
<td>210 (94.5)</td>
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<tr>
<td>VOQB5322</td>
<td>FOR 53&quot; W. GRILL</td>
<td>254 (114.3)</td>
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<tr>
<td>VOQW3010</td>
<td>FOR 30&quot; W. GRILL + 30&quot; WIDE WARMING DRAWER</td>
<td>158 (71.1)</td>
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<tr>
<td>VOQW4120</td>
<td>FOR 42&quot; W. GRILL + 36&quot; WIDE WARMING DRAWER</td>
<td>201 (90.5)</td>
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<tr>
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<td>FOR 53&quot; W. GRILL + 36&quot; WIDE WARMING DRAWER</td>
<td>230 (103.5)</td>
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<tr>
<td>VOBB1601</td>
<td>30&quot; D. SIDE BURNER BASE</td>
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<tr>
<td>VOKB2601</td>
<td>30&quot; D. WOK BASE</td>
<td>84 (37.8)</td>
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<td>VOBC1811</td>
<td>18&quot; W./24&quot;. BASE CABINET-ONE DRAWER, ONE DOOR</td>
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<tr>
<td>VOBC1830</td>
<td>18&quot; W./24&quot;. BASE CABINET-THREE DRAWERS</td>
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<tr>
<td>VOBB2402</td>
<td>24&quot; W./24&quot;. SINK BASE</td>
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<td>VOTP1810</td>
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**BASE SIDE PANELS AND INSIDE CORNER FILLER STRIPS**

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<th>Description</th>
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<td>FOR 24&quot; D. CABINETS</td>
<td>22 (9.9)</td>
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<tr>
<td>SP30</td>
<td>FOR 30&quot; D. CABINETS</td>
<td>26 (11.7)</td>
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<tr>
<td>SP33</td>
<td>FOR 30&quot; D. CABINETS INSTALLED IN FRONT OF NON-COMBUSTIBLE SURFACES</td>
<td>29 (13.15)</td>
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<tr>
<td>CPF90</td>
<td>90 DEGREES</td>
<td></td>
</tr>
<tr>
<td>CPF135</td>
<td>135 DEGREES</td>
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</table>

- **Commercial-Type Construction, Design and Styling**
- **Heavy-Duty Stainless Steel Construction on Front of Cabinets**
- **Cabinet Sides, Backs and Interiors Are Constructed of a Heavy-Duty Marine Grade Starboard Material**
- **Fully Concealed Door Hinges**
- **Drawers Equipped with Stainless Full Extension Slides**
- **Two-Year Limited - Door Hinges and Drawer Slides**
- **Lifetime Limited Warranty - All Stainless Steel Components**

*Note - Neither Grill nor Warming Drawer is included with cabinets and must be purchased separately. All cabinets must be installed with locally supplied countertop.*
**COMMERCIAL-TYPE CONSTRUCTION, DESIGN AND STYLING**

- **HEAVY DUTY STAINLESS STEEL CONSTRUCTION ON FRONT, SIDES, TOP AND BACK OF CABINETS**
- **CABINET BACKS AND INTERIORS ARE CONSTRUCTED OF A HEAVY-DUTY MARINE GRADE STARBOARD MATERIAL**
- **FULLY CONCEALED DOOR HINGES**
- **TWO-YEAR LIMITED - DOOR HINGES**
- **LIFETIME LIMITED WARRANTY - ALL STAINLESS STEEL COMPONENTS**

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**NOTE - NEITHER THE ELECTRIC SMOKER OVEN NOR ANY REFRIGERATION PRODUCT IS INCLUDED WITH THE CABINET AND MUST BE PURCHASED SEPARATELY.**

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**COMMERCIAL-TYPE CONSTRUCTION, DESIGN AND STYLING**

- **HEAVY DUTY STAINLESS STEEL CONSTRUCTION ON FRONT, SIDES, TOP AND BACK OF CABINETS**
- **CABINET BACKS AND INTERIORS ARE CONSTRUCTED OF A HEAVY-DUTY MARINE GRADE STARBOARD MATERIAL**
- **FULLY CONCEALED DOOR HINGES**
- **TWO-YEAR LIMITED - DOOR HINGES**
- **LIFETIME LIMITED WARRANTY - ALL STAINLESS STEEL COMPONENTS**

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**NOTE - NEITHER THE GAS OVEN NOR ANY REFRIGERATION PRODUCT IS INCLUDED WITH THE CABINET AND MUST BE PURCHASED SEPARATELY.**

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**REFRIGERATION BACK PANEL AND FILLER STRIP**

- **FBP FOR CABINETS ENDING WITH REFRIGERATION UNITS**
- **FILL3 3”W. FILLER STRIP**

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<th>Model</th>
<th>Approx. Shipping Weight (lb/kg)</th>
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<tr>
<td>VOER3000</td>
<td>255 (115.7)</td>
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<td>VOGT3002</td>
<td>275 (124.7)</td>
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<tr>
<td>VOGR3000</td>
<td>255 (115.7)</td>
</tr>
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**APPROX. SHIPPING WEIGHT LB.(KG) 15 (6.8)**

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**APPROX. SHIPPING WEIGHT LB.(KG) 5 (2.3)**
OUTDOOR WALL HOODS – 18 H./27 D.

VWH3678T 36" W.  APPROX. SHIPPING WEIGHT LB.(KG)    74 (33.3)
VWH4878T 48" W.  APPROX. SHIPPING WEIGHT LB.(KG)    94 (42.3)
VWH6078T 60" W.  APPROX. SHIPPING WEIGHT LB.(KG)    114 (51.3)

- AGENCY CERTIFIED FOR OUTDOOR USE
- CANOPY ONLY; MUST ALSO PURCHASE INTERIOR OR EXTERIOR VENTILATOR KIT, SOLD SEPARATELY
- VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
- HALOGEN LIGHTS WITH DIMMER CONTROL; SEPARATE CONTROLS FOR ON/OFF AND DIMMER
- DISHWASHER-SAFE COMMERCIAL-TYPE SS BAFFLE FILTERS
- SEPARATE REMOVABLE GREASE TROUGH FOR EASY CLEANING
- HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
- VIRTUALLY SEAMLESS STAINLESS STEEL CANOPY INTERIOR FOR EASY CLEANING
- VIKING OUTDOOR HOODS SHOULD BE INSTALLED IN A COVERED, NON-ENCLOSED AREA AND SHOULD BE PROTECTED FROM THE ELEMENTS AS MUCH AS POSSIBLE

ACCESSORY RAIL OPTION FOR OUTDOOR WALL HOODS

- AVAILABLE IN SS/CHROME (CR) OR BRASS (BR); SS/CHROME INCLUDES A STAINLESS STEEL RAIL WITH CHROME SUPPORTS/BRACKETS AND HOOKS; BRASS INCLUDES BRASS RAIL, SUPPORTS/BRACKETS, HOOKS AND NAMEPLATES; ALL BRASS COMPONENTS HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE.
- FRONT OF HOOD
- HOOKS FOR RACKS INCLUDED
- ADD OPTION CODE (CR OR BR) TO END OF MODEL NUMBER (AFTER COLOR CODE)
- ADD OPTION COST TO WALL HOOD COST

FINISH DETAILS

- STAINLESS STEEL (SS), VIKING BLUE (VB), FOREST GREEN (FG), AND GRAPHITE GRAY (GG)

IMPORTANT: VIKING VENTILATOR KITS ARE DESIGNED SPECIFICALLY FOR USE WITH VIKING HOODS. USE OF NON-VIKING VENTILATOR KIT MAY VOID THE HOOD WARRANTY.
OUTDOOR WALL HOOD ACCESSORIES

VIV1200  1200 CFM INTERIOR-POWER VENTILATOR KIT  APPROX. SHIPPING WEIGHT LB.(KG)  43 (19.4)
VEV1200  1200 CFM EXTERIOR-POWER VENTILATOR KIT  APPROX. SHIPPING WEIGHT LB.(KG)  53 (23.9)
VEV1500  1500 CFM EXTERIOR-POWER VENTILATOR KIT  APPROX. SHIPPING WEIGHT LB.(KG)  47 (21.3)

• FIVE YEAR LIMITED WARRANTY - MOTOR

DUCT COVERS

DCW36T  36"W.  APPROX. SHIPPING WEIGHT LB.(KG)  11 (5.0)
DCW48T  48"W.  APPROX. SHIPPING WEIGHT LB.(KG)  14 (6.3)
DCW60T  60"W.  APPROX. SHIPPING WEIGHT LB.(KG)  24 (10.8)

• EXTENDS HEIGHT OF HOOD BY 12"; CONCEALS DUCT
• 12"
• SPECIFY FINISH

BACKSPLASHES

BK536  36"W.  APPROX. SHIPPING WEIGHT LB.(KG)  9 (4.1)
BK548  48"W.  APPROX. SHIPPING WEIGHT LB.(KG)  14 (6.3)
BK560  60"W.  APPROX. SHIPPING WEIGHT LB.(KG)  20 (9.0)

HENMED EDGES WITH SCREW HOLES
FASTENING SCREWS INCLUDED
304"H.
STAINLESS STEEL ONLY
BUILT-IN/PORTABLE REFRESHMENT CENTERS

BUILT-IN 24"W. REFRESHMENT CENTER

VBRC240  APPROX. SHIPPING WEIGHT LB.(KG)  82 (36.9)

• COMMERCIAL-STYLE APPEARANCE/DESIGN
• FOUR 6"W. X 4"D. STAINLESS STEEL CONDIMENT BINS
• INSULATED BOTTLE BATH KEEPS DRINKS AND OTHER ITEMS COLD
• HIGH-SHELF WITH RAIL CONVENIENTLY HOLDS DRINK GLASSES AND OTHER ITEMS
• SPEED RAIL HOLDS FIVE STANDARD WINE OR LIQUOR BOTTLES
• BOTTLE OPENER WITH BOTTLE CAP CATCH

BUILT-IN 41"W. REFRESHMENT CENTER

VBRC410  APPROX. SHIPPING WEIGHT LB.(KG)  305 (137.3)

• COMMERCIAL-STYLE APPEARANCE/DESIGN
• COLD WATER SINK WITH PROFESSIONAL STYLE FAUCET
• BIN BEHIND SINK IS LARGE ENOUGH TO HOLD DRINK/JUICE CONTAINERS AND 2-LITER BOTTLES
• FOUR 6"W. X 4"D. STAINLESS STEEL CONDIMENT BINS
• CUTTING BOARD WHICH SLIDES TO FIT OVER SINK
• HIGH-SHELF WITH RAIL CONVENIENTLY HOLDS DRINK GLASSES AND OTHER ITEMS
• INSULATED BOTTLE BATH HOLDS TWO CASES OF DRINKS
• SPEED RAIL HOLDS FIVE STANDARD WINE OR LIQUOR BOTTLES
• BOTTLE OPENER WITH BOTTLE CAP CATCH
• STORAGE DRAWER PROTECTS ITEMS AGAINST THE ELEMENTS
• PULLOUT TRASH CONTAINER IS REMOVABLE FOR EASY USE

PORTABLE 41"W. REFRESHMENT CENTER

VPRC410  APPROX. SHIPPING WEIGHT LB.(KG)  317 (142)

• COMMERCIAL-STYLE APPEARANCE/DESIGN
• COLD WATER SINK WITH PROFESSIONAL STYLE FAUCET
• BIN BEHIND SINK LARGE ENOUGH TO HOLD GALLON DRINK CONTAINERS AND 2 LITER BOTTLES
• FOUR 6"W. X 4"D. STAINLESS STEEL CONDIMENT BINS
• CUTTING BOARD WHICH SLIDES TO FIT OVER SINK
• ONE 16"W. X 24"D. FOLD-DOWN LEFT SIDE SHELF
• FOLD-DOWN SHELF IN BACK PROVIDES ADDITIONAL SURFACE AREA
• HIGH-SHELF WITH RAIL CONVENIENTLY HOLDS DRINK GLASSES AND OTHER ITEMS
• INSULATED BOTTLE BATH LOCATED UNDER COUNTER TOP SURFACE HOLDS LARGE AMOUNTS OF ICE KEEPING DRINKS COLD
• SPEED RAIL HOLDS FIVE STANDARD WINE OR LIQUOR BOTTLES
• BOTTLE OPENER WITH BOTTLE CAP CATCH
• LARGE CAPACITY STORAGE DRAWER PROTECTS ITEMS AGAINST THE ELEMENTS
• PULLOUT TRASH CONTAINER IS REMOVABLE FOR EASY USE
• FOUR HEAVY-DUTY CASTERS PROVIDE MANEUVERABILITY AS WELL AS STABILITY

VBRC/VPRC REFRESHMENT CENTERS

FINISH DETAILS

• STAINLESS STEEL (SS)
• BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE AND DOOR HANDLE/BRACKETS. SUPER DURABLE, LONG-LASTING BRASS FINISH FOR “HIGH TRAFFIC” PARTS (HANDLE). ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
OUTDOOR UNDERCOUNTER/FREESTANDING REFRIGERATED BEVERAGE CENTERS

VUAR150TR SOLID (RIGHT HINGE) APPROX. SHIPPING WEIGHT LB.(KG) 110 (49.5)  
VUAR150TL SOLID (LEFT HINGE) APPROX. SHIPPING WEIGHT LB.(KG) 110 (49.5)

• AGENCY CERTIFIED FOR OUTDOOR USE  
• COMMERCIAL-STYLE APPEARANCE/DESIGN  
• 3.0 CUBIC FEET OF STORAGE  
• TWO FULL-DEPTH WIRE SHELVES  
• ONE FULL-DEPTH TEMPERED GLASS SHELF CREATES DISTINCT TEMPERATURE ZONE FOR WINE STORAGE  
• WINE RACK SHELF HOLDS FIVE BOTTLES OF WINE AND Pulls OUT FOR EASY ACCESS  
• TEMPERATURE ADJUSTS FROM 33 - 35°F TO 54 - 56°F  
• AUTOMATIC CYCLE DEFROST  
• INTERIOR LIGHT - TURNS ON WHEN DOOR IS OPENED  
• MUST BE ORDERED RIGHT OR LEFT HINGE  
• INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT  
• STAINLESS STEEL EXTERIOR CABINET SURROUNDS UNIT AND FORMS A WATER RESISTANT SEAL  
• INSULATED ELECTRICAL TERMINALS, SEALED ELECTRICAL CONTACTS AND WATER RESISTANT THERMOSTAT  
• FIVE-YEAR LIMITED WARRANTY - SEALED SYSTEM

24"W. OUTDOOR UNDERCOUNTER/FREESTANDING REFRIGERATED BEVERAGE CENTER

VUAR140TR SOLID (RIGHT HINGE) APPROX. SHIPPING WEIGHT LB.(KG) 140 (63.0)  
VUAR140TL SOLID (LEFT HINGE) APPROX. SHIPPING WEIGHT LB.(KG) 140 (63.0)

• AGENCY CERTIFIED FOR OUTDOOR USE  
• COMMERCIAL-STYLE APPEARANCE/DESIGN  
• 6.1 CUBIC FEET OF STORAGE  
• TOP WIRE SHELF HAS 6 1/2" FLIP UP SECTION TO CHILL OR STORE OPEN WINE BOTTLES OR LARGE CONTAINERS  
• TWO FULL-DEPTH GLASS SHELVES WITH TOP WIRE SHELF HOLD 148 12-OUNCE 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 WINE STORAGE  
• TEMPERATURE ADJUSTS FROM 33 - 35°F TO 54 - 56°F  
• INTERIOR LIGHT - TURNS ON WHEN DOOR IS OPENED  
• MUST BE ORDERED RIGHT OR LEFT HINGE  
• INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT  
• STAINLESS STEEL EXTERIOR CABINET SURROUNDS UNIT AND FORMS A WATER RESISTANT SEAL  
• INSULATED ELECTRICAL TERMINALS, SEALED ELECTRICAL CONTACTS, AND WATER RESISTANT THERMOSTAT

FINISH DETAILS

ELECTRIC
• 6 1/2 FT. CORD INCLUDED WITH UNIT  
• 2 WIRE WITH GROUND/3 PRONG PLUG  
• 115V/60HZ, MAXIMUM AMPS - 15" - 3.0, 24" - 3.3

FINISH DETAILS

• SOLID DOOR  
• AVAILABLE IN STAINLESS STEEL (SS), VIKING BLUE (VB), FOREST GREEN (FG) AND GRAPHITE GRAY (GG)  
• FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS AND STAINLESS STEEL EXTERIOR CABINET  
• BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE AND DOOR HANDLE/BRACKETS. SUPER DURABLE, LONG-LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
OUTDOOR UNDERCOUNTER/FREESTANDING
15 W. ICE MACHINE AND ACCESSORY

15" W. OUTDOOR UNDERCOUNTER/FREESTANDING ICE MACHINE

VUIM 150T (R/L*) SOLID DOOR
APPROX. SHIPPING WEIGHT LB.(KG) 110 (49.5)

- COMMERCIAL-STYLE APPEARANCE/DESIGN
- AGENCY CERTIFIED FOR OUTDOOR USE
- STAINLESS STEEL EXTERIOR CABINET SURROUNDS UNIT AND FORMS A WATER RESISTANT SEAL
- STAINLESS STEEL KICKPLATE
- STAINLESS STEEL COVERED ICE BIN FRONT
- OPERATING RANGE BETWEEN 45°F (7.2°C) AND 110°F (43°C)
- INSULATED ELECTRICAL TERMINALS, SEALED ELECTRICAL CONTACTS AND WATER RESISTANT THERMOSTAT
- PRODUCES UP TO 35 LBS. OF ICE PER DAY
- HEAVY-DUTY ICE SCOOP INCLUDED
- 3/4" CUBE THICKNESS
- 35 LB. CAPACITY ICE BIN
- DRAINING PROCESS AUTOMATICALLY REMOVES OLD ICE TO ENSURE A CONSTANT SUPPLY OF FRESH ICE
- EQUIPPED WITH CLEANING MODE
- STAINLESS STEEL ICE CUTTER
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- FIVE YEAR LIMITED WARRANTY - SEALED SYSTEM

*R: RIGHT HINGE; L: LEFT HINGE

SEALED RESERVOIR DRAIN PUMP

DP-VUIM
APPROX. SHIPPING WEIGHT LB.(KG) 2 (0.9)

- EXCLUSIVELY FOR ICE MACHINES
- FOR USE WHEN FLOOR DRAIN IS NOT AVAILABLE
- COMPLETELY SEALED RESERVOIR
- UNIT SHUTS OFF POWER TO ICE MACHINE IN THE EVENT OF A PUMP FAILURE
- SPECIAL DESIGN MAKES THE POSSIBILITY OF FOREIGN MATERIAL CLOGGING PUMP VERY REMOTE
- CHECK VALVE IN DISCHARGE TUBE PREVENTS DISCHARGED WATER FROM FLOWING BACK INTO THE PUMP
- SUPPLIED WITH 2 WIRE WITH GROUND/3 PRONG PLUG FOR CONNECTION TO 115V/60HZ AND INCORPORATES A POWER RECEPTACLE INTO WHICH THE ICE MACHINE IS PLUGGED
- INCLUDES PUMP AND OTHER PARTS/HARDWARE

VUIM SERIES ICE MACHINES

ELECTRIC
- 7 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ, MAXIMUM AMPS - 3.0

FINISH DETAILS

- SOLID DOOR
- AVAILABLE IN STAINLESS STEEL (SS), GRAPHAITE GRAY (GG), FOREST GREEN (FG), AND VIKING BLUE (VB)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET.
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE AND DOOR HANDLE/BRACKETS. SUPER DURABLE, LONG-LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE). ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
24"W. PORTABLE/UNDERCOUNTER REFRIGERATED BEVERAGE DISPENSERS

24"W. PORTABLE REFRIGERATED BEVERAGE DISPENSERS

VBRD140TR SOLID (RIGHT HINGE) APPROX. SHIPPING WEIGHT LB.(KG) 177 (80.3)
VBRD140TL SOLID (LEFT HINGE) APPROX. SHIPPING WEIGHT LB.(KG) 177 (80.3)

• COMMERCIAL-STYLE APPEARANCE/DESIGN
• SPACIOUS INTERIOR IS CAPABLE OF HOLDING UP TO ONE HALF BARREL
• EASY-TO-CLEAN AND USE STAINLESS STEEL DISPENSING TOWER
• FAUCET HANDLE STANDARD; THREADED HANDLE MOUNT WILL ALSO ACCEPT CUSTOM HANDLES
• DESIGNED WITH 4 HEAVY-DUTY CASTERS; TWO THAT ARE CAPABLE OF BEING LOCKED
• STAINLESS STEEL EXTERIOR CABINET FORMS A WATER-RESISTANT SEAL
• APPROVED FOR INDOOR OR OUTDOOR USE
• CAN BE INSTALLED FREESTANDING OR BUILT-IN
• INSULATED ELECTRICAL TERMINALS, SEALED ELECTRICAL CONTACTS AND A WATER-RESISTANT THERMOSTAT PROVIDE OPTIMAL PERFORMANCE IN ALL WEATHER ELEMENTS
• 5 LB (2.6 KG) CO2 CYLINDER, KEG COUPLER, AIR LINE WITH CLAMPS AND A SINGLE GAUGE REGULATOR STANDARD WITH UNIT
• TEMPERATURE ADJUSTABLE FROM 35°F TO 54°F (2°C TO 12°C)
• SUITABLE FOR USE IN TEMPERATURES BETWEEN 45°F (15.6°C) AND 100°F (37.9°C)
• FIVE YEAR LIMITED WARRANTY - SEALED REFRIGERATION SYSTEM

24"W. UNDERCOUNTER REFRIGERATED BEVERAGE DISPENSERS

VUBD140TR SOLID (RIGHT HINGE) APPROX. SHIPPING WEIGHT LB.(KG) 140 (63.5)
VUBD140TL SOLID (LEFT HINGE) APPROX. SHIPPING WEIGHT LB.(KG) 140 (63.5)

• SAME FEATURES AS PORTABLE MODEL EXCEPT AS NOTED BELOW:
• BUILT-IN INSTALLATIONS ONLY
• INCLUDES AN EASY TO CLEAN AND USE STAINLESS STEEL DISPENSING TOWER WHICH CAN BE MOUNTED TO COUNTERTOP
• INCLUDES FLANGED DRAIN PAN AND HOSE ASSEMBLY THAT CAN BE RECESSED INTO COUNTERTOP
• HAS 4 HEAVY-DUTY LEVELING LEGS (NO CASTERS)
• FIVE YEAR LIMITED WARRANTY - SEALED REFRIGERATION SYSTEM

VRBD SERIES BEVERAGE DISPENSER

ELECTRIC
• 8 FT. CORD INCLUDED WITH UNIT
• 2 WIRE WITH GROUND/3 PRONG PLUG
• 115V/60HZ; MAXIMUM AMPS - 3.3

FINISH DETAILS

• SOLID DOOR
• AVAILABLE IN STAINLESS STEEL (SS). THE STAINLESS STEEL PRODUCT (SS) HAS A STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS AND STAINLESS STEEL EXTERIOR CABINET.
• BRASS TRIM OPTION (BR) INCLUDES NAMEPLATE AND HANDLE/BRACKETS.
• SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (HANDLE/BRACKETS); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
BEVERAGE DISPENSER ACCESSORIES

LEG LEVELER KIT

PWZ00038  APPROX. SHIPPING WEIGHT LB.(KG)  0.5 (0.3)
• REPLACES CASTERS ON PORTABLE BEVERAGE DISPENSER
• INCLUDES FOUR LEVELING LEGS TO ATTACH THEM TO UNIT

1 QT. (946 LITERS) CLEANING KIT

BDCK  APPROX. SHIPPING WEIGHT LB.(KG)  2.0 (0.9)
• FOR USE IN CLEANING LINES AND FAUCET
• EXCLUSIVELY FOR BEVERAGE DISPENSERS
• INCLUDES 1 QT. (9 LITERS) CLEANER, TAP AND LINE CLEANER, FAUCET WRENCH, AND FAUCET BRUSH

4 OZ. (118 ML) BOTTLE AND LINE CLEANING SOLUTION

BD40Z  APPROX. SHIPPING WEIGHT LB.(KG)  0.5 (0.3)
• USE WITH CLEANING KIT TO CLEAN FAUCET AND BEVERAGE LINES

FAUCET LOCK

BDFLK  APPROX. SHIPPING WEIGHT LB.(KG)  0.5 (0.3)
• ALLOWS FAUCET TO BE LOCKED
• KEYED ENTRY