



BUILT-IN 5 SERIES GAS COOKTOPS

Viking Professional 5 Series – VGC

COMMERCIAL-TYPE COOKING POWER

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

GAS 30"WIDE COOKTOP

- Left front – 18,000 BTU high
- Left rear – 12,000 BTU high
- Center – 12,000 BTU high
- Right front – 6,000 BTU high
- Right rear – 8,000 BTU high

GAS 36"WIDE COOKTOP

- Left front – 18,000 BTU high
- Left rear – 10,000 BTU high
- Center front – 12,000 BTU high
- Center rear – 12,000 BTU high
- Right front – 6,000 BTU high
- Right rear – 8,000 BTU high

EASY MAINTENANCE AND CLEANUP

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



SAFE-EASY OPERATION

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

MODEL NUMBERS

- VGC5305BSS – 30"W. Gas Cooktop; five burners
- VGC5366BSS – 36"W. Gas Cooktop; six burners

ACCESSORIES

- PGDVGC – Portable non-stick cast aluminum griddle fits securely onto grates for griddling or defrosting food
- WRGVGC – Porcelain-coated cast iron wok ring fits securely over grates to accommodate a traditional wok
- LPKVGC – LP/Propane Conversion Kit

COLOR FINISHES

- Available in Stainless Steel (SS)

WARRANTY

- 3-year full - complete product
- 90-day full - cosmetic parts such as glass, painted items and decorative items
- 5-year limited - gas surface burners



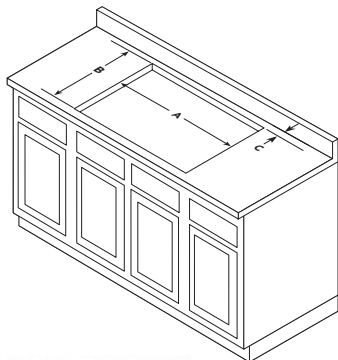
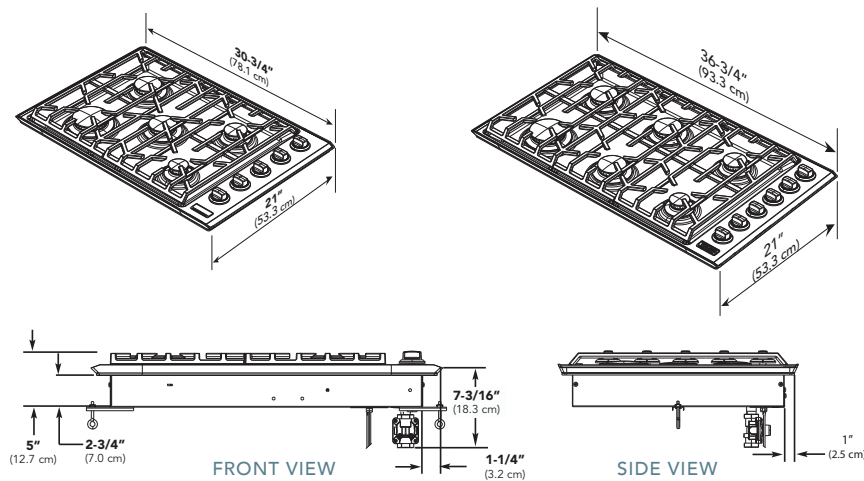


BUILT-IN 5 SERIES GAS COOKTOPS

Viking Professional 5 Series – VGC

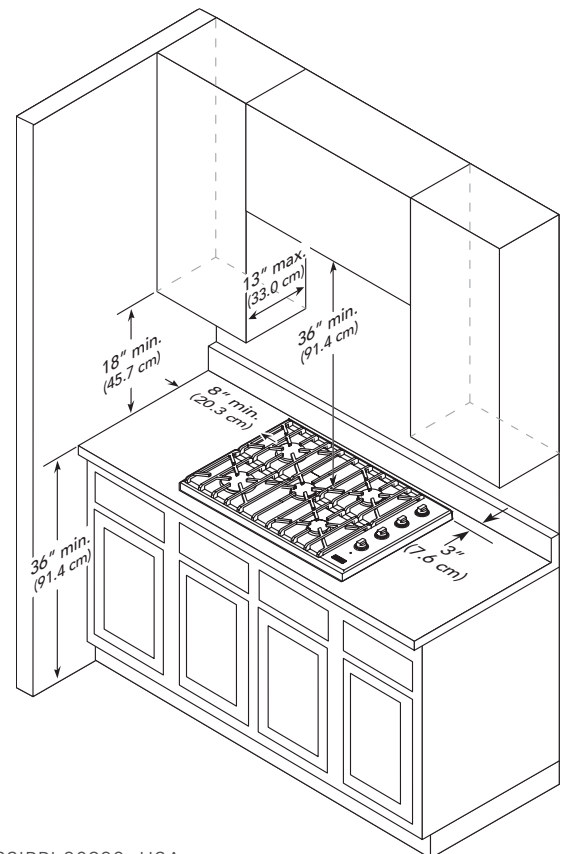
| GAS COOKTOPS | | | | | | | | | | | | | | | | | | | | |
|--|--|--|------------|--|--|-----------|--|---|--------------|--|--|-------------|-----|--|-------------|--|--|------------|--|--|
| DESCRIPTION | VGC5305B | VGC5366B | | | | | | | | | | | | | | | | | | |
| Overall Width | 30-3/4" (78.1 cm) | 36-3/4" (93.3 cm) | | | | | | | | | | | | | | | | | | |
| Overall Height (from bottom to top of grate) | 5" (12.7 cm) | | | | | | | | | | | | | | | | | | | |
| Overall Depth from rear | 21" (53.3 cm) | | | | | | | | | | | | | | | | | | | |
| Cutout Width | 27-3/4" (70.5 cm) minimum to 29-3/8" (74.6 cm) maximum | 33-3/4" (85.7 cm) minimum to 35-3/8" (89.9 cm) maximum | | | | | | | | | | | | | | | | | | |
| Cutout Height | 2-3/4" (7.0 cm) | | | | | | | | | | | | | | | | | | | |
| Cutout Depth | 18-3/4" (47.6 cm) minimum to 19-7/8" (50.5 cm) maximum | | | | | | | | | | | | | | | | | | | |
| Gas Requirements | Shipped Natural or LP/Propane, field convert with conversion kit (sold separately); accepts standard residential 1/2" (1.3 cm) ID gas service line | | | | | | | | | | | | | | | | | | | |
| Electrical Requirements | 120 V 60 Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product | | | | | | | | | | | | | | | | | | | |
| Maximum Amp Usage | 1.0 amps | | | | | | | | | | | | | | | | | | | |
| Surface Element Rating | <table border="1"> <tr> <td>Left front</td><td>18,000 Nat./16,500 LP (BTU) (5.4 Nat./4.9 LP (kw))</td><td>18,000 Nat./16,500 LP (BTU) (5.4 Nat./4.9 LP (kw))</td></tr> <tr> <td>Left rear</td><td>12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw))</td><td>10,000 Nat./9,000 LP (BTU) (3.0 Nat./2.7 LP (kw))</td></tr> <tr> <td>Center front</td><td>12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw))</td><td>12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw))</td></tr> <tr> <td>Center rear</td><td>N/A</td><td>12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw))</td></tr> <tr> <td>Right front</td><td>6,000 Nat./6,000 LP (BTU) (1.8 Nat./1.8 LP (kw))</td><td>6,000 Nat./6,000 LP (BTU) (1.8 Nat./1.8 LP (kw))</td></tr> <tr> <td>Right rear</td><td>8,000 Nat./7,000 LP (BTU) (2.4 Nat./2.1 LP (kw))</td><td>8,000 Nat./7,000 LP (BTU) (2.4 Nat./2.1 LP (kw))</td></tr> </table> | | Left front | 18,000 Nat./16,500 LP (BTU) (5.4 Nat./4.9 LP (kw)) | 18,000 Nat./16,500 LP (BTU) (5.4 Nat./4.9 LP (kw)) | Left rear | 12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw)) | 10,000 Nat./9,000 LP (BTU) (3.0 Nat./2.7 LP (kw)) | Center front | 12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw)) | 12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw)) | Center rear | N/A | 12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw)) | Right front | 6,000 Nat./6,000 LP (BTU) (1.8 Nat./1.8 LP (kw)) | 6,000 Nat./6,000 LP (BTU) (1.8 Nat./1.8 LP (kw)) | Right rear | 8,000 Nat./7,000 LP (BTU) (2.4 Nat./2.1 LP (kw)) | 8,000 Nat./7,000 LP (BTU) (2.4 Nat./2.1 LP (kw)) |
| Left front | 18,000 Nat./16,500 LP (BTU) (5.4 Nat./4.9 LP (kw)) | 18,000 Nat./16,500 LP (BTU) (5.4 Nat./4.9 LP (kw)) | | | | | | | | | | | | | | | | | | |
| Left rear | 12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw)) | 10,000 Nat./9,000 LP (BTU) (3.0 Nat./2.7 LP (kw)) | | | | | | | | | | | | | | | | | | |
| Center front | 12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw)) | 12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw)) | | | | | | | | | | | | | | | | | | |
| Center rear | N/A | 12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw)) | | | | | | | | | | | | | | | | | | |
| Right front | 6,000 Nat./6,000 LP (BTU) (1.8 Nat./1.8 LP (kw)) | 6,000 Nat./6,000 LP (BTU) (1.8 Nat./1.8 LP (kw)) | | | | | | | | | | | | | | | | | | |
| Right rear | 8,000 Nat./7,000 LP (BTU) (2.4 Nat./2.1 LP (kw)) | 8,000 Nat./7,000 LP (BTU) (2.4 Nat./2.1 LP (kw)) | | | | | | | | | | | | | | | | | | |
| Approximate Shipping Weight | 67 lb. (30.2 kg) | 80 lb. (36.0 kg) | | | | | | | | | | | | | | | | | | |

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



| | 30"W. Model | 36"W. Model |
|---|--|--|
| A | 27-3/4" (70.5 cm) min. to 29-3/8" (74.6 cm) max. | 33-3/4" (85.7 cm) min. to 35-3/8" (89.9 cm) max. |
| B | 18-3/4" (47.6 cm) min. to 19-7/8" (50.5 cm) max. | |
| C | 3" (7.6 cm) min. | |

Note: Based on 24" deep cabinet with 3/4" backsplash



VIKING RANGE, LLC 111 FRONT STREET GREENWOOD, MISSISSIPPI 38930 USA

For detailed product information, model numbers, or to request a quote call 1-888-845-4641 or visit vikingrange.com
 © 2015 Viking Range, LLC All rights reserved. Specifications subject to change without notice.