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

- 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

- NEW BlackChrome™ Knobs
- 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

- VGSU53015BSS – 30”W. Gas Cooktop; five burners
- VGSU53616BSS – 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

- 2-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 – VGSU

### GAS COOKTOPS

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>VGSU53015B</th>
<th>VGSU53616B</th>
</tr>
</thead>
<tbody>
<tr>
<td>Overall Width</td>
<td>30-3/4&quot; (78.1 cm)</td>
<td>36-3/4&quot; (93.3 cm)</td>
</tr>
<tr>
<td>Overall Height (from bottom to top of grate)</td>
<td>4-1/2&quot; (11.4 cm)</td>
<td></td>
</tr>
<tr>
<td>Overall Depth from rear</td>
<td></td>
<td>21&quot; (53.3 cm)</td>
</tr>
<tr>
<td>Cutout Width</td>
<td>27-3/4&quot; (70.6 cm) minimum to 29-3/8&quot; (74.6 cm) maximum</td>
<td>33-3/4&quot; (85.7 cm) minimum to 35-3/8&quot; (89.9 cm) maximum</td>
</tr>
<tr>
<td>Cutout Height</td>
<td>2-3/4&quot; (7.5 cm)</td>
<td>2-3/4&quot; (7.5 cm)</td>
</tr>
<tr>
<td>Cutout Depth</td>
<td></td>
<td>19-1/8&quot; (48.6 cm) minimum to 20-1/8&quot; (51.1 cm) maximum</td>
</tr>
<tr>
<td>Gas Requirements</td>
<td>Shipped Natural or LP/Propane, field convert with conversion kit (sold separately); accepts standard residential 1/2&quot; (1.3 cm) ID gas service line</td>
<td></td>
</tr>
<tr>
<td>Electrical Requirements</td>
<td>120 V 60 Hz, 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product</td>
<td></td>
</tr>
<tr>
<td>Maximum Amp Usage</td>
<td>1.0 amps</td>
<td></td>
</tr>
<tr>
<td>Surface Element Rating</td>
<td></td>
<td></td>
</tr>
<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>6,000 Nat./6,000 LP (BTU) (1.8 Nat./1.8 LP (kw)</td>
<td>12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw)</td>
</tr>
<tr>
<td>Right front</td>
<td>8,000 Nat./7,000 LP (BTU) (2.4 Nat./2.1 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></td>
<td>8,000 Nat./7,000 LP (BTU) (2.4 Nat./2.1 LP (kw)</td>
</tr>
<tr>
<td>Approximate Shipping Weight</td>
<td>67 lb. (30.2 kg)</td>
<td>80 lb. (36.0 kg)</td>
</tr>
</tbody>
</table>

**Notes:**
- Please do not prepare installation from brochure data only. See installation instructions for important clearance/installation information.
- Based on 24" deep cabinet with 3/4" backsplash.
- Note: Based on 24" deep cabinet with 3/4" backsplash.

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For detailed product information, model numbers, or to request a quote call 1-888-845-4641 or visit vikingrange.com

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