

VIKING 5 SERIES GAS RANGE

COMMERCIAL-TYPE SURFACE COOKING PERFORMANCE

EXCLUSIVE VSH™ Pro Sealed Burner System

(VariSimmer™ to High) is a unique patented burner and system and top design provides cleanability plus superior performance at simmer and high

EXCLUSIVE TruPower Plus™ 18,500 BTU Burner

Front right burner position on select ranges

EXCLUSIVE VariSimmer Setting for all burners

EXCLUSIVE SureSpark™ Ignition System for all burners

EXCLUSIVE One-Piece Cooking Surface

Tooled and porcelainized to contain spills for easy cleaning

NEW SoftLit™ LED Lights

Accent the control panel and illuminate knobs

NEW EXCLUSIVE BlackChrome™ Knobs

With square bezels ship standard



VGR 5 Series Gas Range
064077-000

COMMERCIAL-TYPE OVEN PERFORMANCE

Extremely Large Convection Oven

6 High-Performance Cooking Modes: Natural Airflow Bake, Convection Bake, Infrared Broil, Convection Infrared Broil, Convection Dehydrate, and Convection Defrost

EXCLUSIVE combination of single **30,000 BTU U-shaped burner** and infrared broiler with **Gourmet Glo™ Infrared Gas Broiler** provides intense heat to lock in savory juices

All convection modes utilize the **ProFlow™ Convection Air Baffle**, specifically designed to ensure convection bake, infrared broil, convection infrared broil, convection dehydrate and convection defrost

Three heavy-duty racks with six porcelain-coated rack positions

NEW EXCLUSIVE GentleClose™ Door

Allows door to slowly close

NEW Larger Window Opening



TRY ME

TruGlide™ Full Extension Rack