

THE ART OF **INDUCTION**

CLEAN ENERGY. TIMELESS TASTE.



VIKING
SIMPLY **ICONIC**



***LUXURY** THAT LEAVES A LIGHTER FOOTPRINT*

As conversations around energy use and sustainability continue to evolve, Viking is meeting the moment with a new generation of induction and electric appliances.

Effortlessly efficient and thoughtfully designed, Viking products deliver the power and performance chefs expect, all while reducing environmental impact.

It's precision cooking that feels as good as it performs. Welcome to the future of fireless flavor. Clean, sustainable, and eco-friendly.

Induction isn't just smart—it's the next evolution in culinary excellence.



VIKING



SPEED

FROM ZERO TO SEAR IN SECONDS

Boil water up to twice as fast as gas burners with MagneQuick Induction Elements. Experience unmatched efficiency and speed, so you can spend less time cooking and more time enjoying your meal.



SAFETY

DESIGNED FOR PEACE OF MIND

Automatic shutoff after the pan is removed, prioritizes safety. Enjoy cooking with confidence, knowing you're always in control.

CONTROL

PRECISION HEAT IMPECCABLE CONTROL

Enjoy immediate response and precision control with heat that adjusts instantly. Whether simmering or searing, MagneQuick™ Induction Elements give full control every step of the way.



CLEAN

HEAT WHERE YOU WANT COOL WHERE YOU DON'T

Induction cooking delivers precision heat directly to your cookware, keeping the surrounding surface cooler than traditional electric cooking. With no hot spots, spills wipe away effortlessly—no baked-on messes, just sleek, easy-to-clean surfaces that stay pristine.



ENERGY EFFICIENT

SMART ENERGY SUPERIOR RESULTS

With over 90% efficiency, Viking induction products deliver heat directly to your cookware, minimizing wasted energy. Enjoy faster, more precise cooking while being mindful of energy use.



COOKWARE

EFFORTLESSLY COMPATIBLE IMPRESSIVELY CAPABLE

Viking induction products work beautifully with most stainless or cast iron cookware. Just use a simple magnet to check compatibility, and you're ready to cook with confidence.



SHOWN IN
PURE WHITE
WITH BRUSHED
BRASS TRIM

INTRODUCING THE ALL-NEW 48"W. INDUCTION RANGE

DISCOVER THE FEATURES OF VIKING 5 SERIES INDUCTION RANGES

SUPERIOR POWER AND PERFORMANCE

With their ability to seamlessly transition between simmer and high, **MagneQuick™ Induction Elements** offer incredible control. The 3,700-watt power level ensures rapid boiling, while the extremely low settings are perfect for delicate tasks like simmering sauces. It's like having a culinary superpower at your fingertips.

COOL-LIT LED KNOB LIGHTING

LED lights around knobs illuminate to indicate oven function and boost feature, providing visual indication of product use.
Available on 48"W. range only.

RAPID READY™ PREHEAT SYSTEM

The **Rapid Ready™ Preheat System** is a game-changer for anyone who loves efficiency in the kitchen! By quickly bringing the oven to the desired temperature, it minimizes waiting time and lets you focus on crafting your culinary skills.

VARI-SPEED DUAL FLOW™ CONVECTION SYSTEM

Engineered for optimal performance, the **Vari-Speed Dual Flow™ Convection System** features a bi-directional fan and the largest convection fan blade in the industry. This patented design maximizes airflow, ensuring precise, even heating throughout the oven cavity.

LARGE CAPACITY OVEN

Large capacity ovens are perfect for hosting gatherings, meal prepping, or baking multiple trays at once. Imagine all the delicious dishes you could create and share with friends and family.

EXCLUSIVE GENTLE CLOSE™ DOOR FEATURE

No more worries about slamming the door. **The Gentle Close™ Door** brings a touch of elegance and safety to your cooking experience. It's those thoughtful details that really make a kitchen a pleasure to work in.

THE ALL-NEW 5 SERIES
48"W. INDUCTION RANGE

*IN ANTIQUE BRONZE WITH
BRUSHED BRASS TRIM*



THE 5 SERIES 36" W.
INDUCTION RANGE
IN EUCALYPTUS





THE 3 SERIES 30" W.
INDUCTION RANGE
IN NOVEMBER SKY

SHOWCASING THE 3 SERIES 30" W. INDUCTION RANGE

DISCOVER THE FEATURES OF THE VIKING 3 SERIES INDUCTION RANGE

SUPERIOR POWER AND PERFORMANCE

MagneQuick™ Induction Elements have an infinite number of steps between simmer and high, making it truly one of the most responsive units available. The elements have power levels from 3,130 watts for fast boiling times all the way down to the perfect simmering of sauces.

GLASS CERAMIC SURFACE

Strong, wear resistant glass ceramic surface provides an easy-to-clean, continuous work surface and stainless steel frame.

RAPID READY™ PREHEAT SYSTEM

Wait less and cook more with the **Rapid Ready™ Preheat System**. Quick preheat means less time waiting for the oven to preheat and more time working on your culinary masterpiece.

VARI-SPEED DUAL FLOW™ CONVECTION SYSTEM

The **Vari-Speed Dual Flow™ Convection System** is designed for optimal performance. By having the ability to turn the fan in both directions and boasting the largest convection fan blade in the industry, this patented system ensures optimal airflow for precise and even heating results every time.

LARGE CAPACITY OVEN

A range with one of the **largest oven capacities** in the industry truly opens up a world of culinary possibilities. Whether preparing meals for the week or baking multiple trays of cookies, this large oven cavity ensures you have the space to do it all efficiently.

10 PASS BROILER WITH HEAT REFLECTOR

Go from toasting to searing with the variety of settings available on this **powerful electric broiler**. It provides intense searing heat for a variety of broiling applications.

NOT JUST MINIMAL— MASTERFUL.

Viking induction cooktops are the quiet powerhouse of the modern kitchen – low profile, high performance, and impossibly precise. Designed for those who appreciate clean lines and cutting-edge technology, these cooktops deliver effortless control in a form so sleek, it almost disappears into your countertop. No flames, no hot coils— just uninterrupted surfaces, easy to clean and beautiful to behold.

THE 3 SERIES 36" W.
INDUCTION COOKTOP



THE FUTURE-FORWARD WAY TO COOK

INDUCTION COOKING PRODUCTS



5 SERIES
30"W. RANGE
VIR5302 – 4 BURNERS



5 SERIES
36"W. RANGE
VIR5362 – 6 BURNERS



NEW! 5 SERIES
36"W. RANGE
VIR5483 – 6 BURNERS



3 SERIES
30"W. RANGE
RVIR330 – 4 BURNERS



5 SERIES
30"W. RANGETOP
VIRT530 – 4 BURNERS



5 SERIES
36"W. RANGETOP
VIRT536 – 6 BURNERS



3 SERIES
30"W. COOKTOPS
RVIC330
4 or 6 BURNERS



3 SERIES
36"W. COOKTOP
RVIC336
6 BURNERS



5 SERIES
30"W. COOKTOP
VICU5301
4 BURNERS



5 SERIES
36"W. COOKTOP
VICU5361
6 BURNERS



RVL
30"W. COOKTOP
MVIC6301
4 BURNERS



RVL
36"W. COOKTOP
MVIC6361
5 BURNERS



TRUE LUXURY LIES IN CHOICE

TRADITIONAL ELECTRIC COOKING PRODUCTS

We proudly offer both induction and traditional electric options, so you can select the cooking method that fits your lifestyle best without compromising on performance or sustainability. For those who appreciate a familiar, responsive cooktop surface or prefer cookware flexibility, traditional electric-radiant cooking products remain a trusted favorite. And with today's advancements, they're more efficient and eco-conscious than ever.






5 SERIES
30"W. RANGE
VER5301
4 BURNERS



3 SERIES
30"W. RANGE
RVER3301
5 BURNERS



5 SERIES
30"W. RANGETOP
VERT5301
4 BURNERS



5 SERIES
30"W. RANGETOP
VERT5361
6 BURNERS



5 SERIES
30"W. COOKTOP
VECU5301
4 BURNERS




5 SERIES
36"W. COOKTOP
VECU5361
6 BURNERS



3 SERIES
30"W. COOKTOP
RVEC330
5 BURNERS



3 SERIES
36"W. COOKTOP
RVEC336
5 BURNERS



3 SERIES
45"W. COOKTOP
RVEC345
6 BURNERS

INSPIRATION *BEGINS WITH VIKING*

Viking is more than just superior luxury appliances.

Find out for yourself by visiting our gorgeous showrooms in Chicago, Los Angeles, and Dallas where you can see and touch Viking products, attend cooking demonstrations and meet celebrity chefs.

LEARN MORE AT [VIKINGRANGE.COM](https://www.vikingrange.com)





A MEMBER OF THE MIDDLEBY RESIDENTIAL LUXURY BRAND PORTFOLIO

FIND YOUR LOCAL DEALER AT [VIKINGRANGE.COM](https://www.vikingrange.com)
FOR PRODUCT INFORMATION, CALL **1-888-845-4641** OR VISIT OUR WEBSITE