3 SERIES GAS AND DUAL FUEL RANGES
30” WIDTH
Gas sealed surface burners provide best-in-class power and precision with 64,000 total BTUs. Inside the extra-large oven cavity, the TruGlide™ Full Extension Oven Rack offers effortless removal of heavy bakeware. Regardless of the range you choose, we’ve engineered consistent and even baking, combined with professional cooking power, into each and every one.

3 SERIES ELECTRIC RANGES
30” WIDTH
The QuickCook™ Surface Elements on the electric range reach full power in three seconds, delivering maximum performance in minimal space. Equipped with the same extra-large oven cavity as the 3-Series Dual Fuel Range for consistent and even baking, the TruGlide™ Full Extension Oven Rack offers effortless removal of heavy bakeware.

3 SERIES OVENS
30” WIDTH
Customize your kitchen with single or double electric ovens. Both boast a powerful 10-pass broiler for intense searing capabilities, a concealed easy-to-clean bake element, TruConvect™ cooking for foods that require gentle heat, and TruGlide™ Full Extension Oven Racks for effortless removal of heavy bakeware.

Single and double oven available.

VIKING 3 SERIES
The Viking 3 Series kitchen delivers classic sophistication, quiet elegance and refined culture. A collection of products offering colorful solutions to dazzle, innovations to impress, and technology to enhances your culinary experience.
As a gourmet, you want to fill your kitchen with only the freshest ingredients - including the air. And Viking Chimney Wall Hoods not only silently subdue even the most pungent cooking aromas, they look fantastic doing it.

Variable pressure wash and triple filtration system provides spotless dishes while a turbidity sensor monitors soil level of dishes in each load. Quiet Clean™ insulation ensures near-silent operation. Adjustable racks with stemware cradles accommodate up to 14 place settings.

The French-door model opens wide to reveal features like an adjustable Cold Zone™ drawer and premium air and water filtration systems. Slide-out freezer baskets include a separate ice drawer and plenty of room for a variety of frozen foods.

The Electric Cooktops are with a wide variety of surface elements to offer professional-type cooking power. Our cooktops are easy to clean thanks to the strong, wear resistant glass ceramic surface.

Industry-leading 18” high chimney rise is ideal for large pots and pans.

With the Warming Drawer’s versatile moisture-control and temperature settings from 90 to 250°F, you can keep a plate warm, proof bread, or serve piping-hot soup.

The Viking microwave provides an array of powerful settings. In addition to an extra-large capacity, it also offers exceptional features like Keep Warm Plus and sensor cooking.

This conventional microwave hood offers 1100 watts of power along with a 450 CFM three-speed ventilation system for cleaning the air of cooking odors and heat. The easy to clean interior is stain resistant and wipes clean with a damp cloth.

The conventional microwave hood offers the convenience of a microwave and hood all in one by combining all the essential microwave functions with a 300 CFM ventilation system.

In addition to the features in the microwave oven, the Viking Convection Microwave Hood offers real convection cooking to brown and crisp evenly. It even preheats for baking perfection.