Being a leader requires confidence. It takes vision to anticipate what’s just beyond the horizon. It takes guts to create something in a space where nothing existed before.

Leading is exactly what Viking has been doing for almost 40 years. We originated the professional-grade range for the home kitchen. Our industry-leading innovations in appliances set the American standard for the modern luxury kitchen. From cooking and ventilation to refrigeration and cleanup—Viking delivers professional performance and stunning design. Simply stated, our products have become the standard for both elite chefs and discriminating designers alike.

Not only do great leaders know who they are, they know where they’ve come from. Viking launched an entire industry from the heart of Mississippi, in the quaint town of Greenwood. Located in the Mississippi Delta, Greenwood is home to flavors, sounds, and languages from around the world while also adhering to the importance of family, home, and excellence. These values informed every aspect of that first Viking range—and still inform everything we do today.

After leading the field for nearly four decades, we’re just getting started. We won’t quit innovating or dreaming. Our advanced performance features and bold new design concepts are unexpected for the field—but not surprising considering Viking’s place in the market. We can’t wait to show you what’s new, and what’s next.

KITCHENS BEGIN WITH VIKING
FREESTANDING RANGES

These are the icons – the style and power that introduced professional performance to the home. We’ve made quite a few upgrades over the years, but these are still the ranges people see when they dream of a professional kitchen. Available in a variety of sizes, fuels, and burner configurations to accommodate any kitchen... it’s just a question of how big you dream.
The Viking 7 Series

A signature style. It speaks to the places you’ve been and the things you love. It captures the essence of who you are and what brings you joy. Every elite detail contributes to the life you are crafting—even the appliances you select for your kitchen. The Viking 7 Series kitchen is the only choice for refined palates acquainted with worldwide taste. It’s a cut above. It’s luxurious form backed by culinary function. Put your signature style on display and in motion.

The Epicurean Life begins with Viking.

7 Series griddling options

**STANDARD** Reversible non-stick cast-iron grill/griddle is perfect for healthy cooking without oil. It is interchangeable with the ViChrome™ Griddle providing versatility for grilling, griddling, and defrosting. Patent-pending grease containment system strategically directs excess grease into a removable capture trough while the patent-pending StayCool™ Trough Handle resists heat from the griddle and is easily removed for cleaning.

**OPTIONAL ACCESSORY** ViChrome™ Griddle, inspired by the Viking Commercial plancha, is thermostatically controlled and heats evenly to provide consistent cooking across the entire surface.
Raising the bar and the burner.

**Exclusive!** Viking Elevation™ Burners with brass flame ports boast 23,000 BTUs across the front of all 7 Series Range configurations for a boil up to 25% faster. Multiple 15,000 BTU burners and one 8,000 BTU burner across the rear efficiently deliver heat to any size cookware. Exclusive Vari-Simmer™ Setting on all burners provides gentle, even simmering at precisely low cooking temperatures. Each burner is elevated 2½” above the burner pan to prevent baked-on spills for easy cleaning.

**Burner configurations**

- **VGR7362-6B**
  - 36” wide, six burners
- **VGR7362-4G**
  - 36” wide, four burners
  - 12” wide griddle/simmer plate
- **VGR7482-8B**
  - 48” wide, eight burners
- **VGR7482-6G**
  - 48” wide, six burners
  - 12” wide griddle/simmer plate

**Optional accessories**

- ViChrome™ Griddle
- Bamboo covers and cutting boards
- Wok Grate
There’s a certain confidence that comes when you’re not afraid to make a statement. It’s with this in mind that Viking proudly introduces, for the first time in our history, a custom-designed release: the Cast Black + Rose Gold Limited Edition 7 Series Range. Designed for fellow style enthusiasts, like you.

Cloaked in Contemporary Cast Black, this is the signature design piece that will capture the attention and eyes of everyone in the room. Touches of copper-toned accents add just the right amount of shine. And because accessories always complete a look, we’ve tastefully etched the edition number on the control panel and added CoolLit™ LED backlighting to the knobs for a so-cool-it’s-hot finish.

The kitchen is often called the heart of the home—which is all the more reason it should reflect the one-of-a-kind style that defines you. Viking’s new Limited Edition Series delivers with a trendy yet timeless styled range that slides right in to your classic, contemporary kitchen. We’ve created a look that is runway worthy and unique—that’s why our Limited Edition Series ranges have a production run of just 110 units. The perfect mix of our signature 7 Series performance and functionality with a style that is sure to impress for years to come.

Yes. People will stare. Let them enjoy the view.
Bold Begins with Viking

More than just fashionable accessories: These Limited Edition Viking ranges are pure haute couture cuisine.

48” LIMITED EDITION 7 SERIES
CAST BLACK + ROSE GOLD

MODEL NUMBERS
VDR74828BBORG
Dual Fuel Range; 8 burners

VDR74826GBORG
Dual Fuel Range; 6 burners with griddle

VGR74828BBORG
Gas Range; 8 burners

VGR74826GBORG
Gas Range; 6 burners with griddle

36” LIMITED EDITION 7 SERIES
CAST BLACK + ROSE GOLD

MODEL NUMBERS
VDR73626BBORG
Dual Fuel Range; 6 burners

VDR73624GBORG
Dual Fuel Range; 4 burners with griddle

VGR73626BBORG
Gas Range; 6 burners

VGR73624GBORG
Gas Range; 4 burners with griddle
The Viking 5 Series

Every chef knows that creating great food is a feat of magic. It’s an act powerful enough to fuel our bodies and satisfy our souls. But you don’t have to be professional to wield this magic. When you’re serious about food, you need seriously powerful appliances. The Viking 5 Series kitchen offers a full suite of professional-grade appliances to transform your cooking experience and elevate every dish you create. You’ll do more than bring great recipes to life. You’ll create culinary synergy that everyone will enjoy. The Professional Home begins with Viking.

The Professional 5 Series Gas Ranges fine-tune professional performance from the ground up. The VSH (VariSimmer™-to-High) Pro Sealed Burner System delivers precision control up to 18,500 BTUs. Inside the oven, the combination of a 30,000 BTU U-shaped Bake Burner and 1,500°F Gourmet-Glo™ Gas Infrared Broiler provides unrivaled power, and the convection system cooks gently with ProFlow™ convection heat.

The Viking Professional 5 Series Dual Fuel Ranges combine the power of the VSH (VariSimmer-to-High) Pro Sealed Burner System with the convenience of an electric self-cleaning oven. Select models offer an 18,500 BTU front burner for the ultimate surface cooking power. In addition to the largest oven capacity on the market and up to ten cooking modes, the oven offers patented Vari-Speed Dual Flow™ Convection Cooking (which rotates the convection fan in both directions), and Rapid Ready™ Preheat System.

Viking offers the only Professional all-electric, commercial-type range for the home. This 5 Series Range fits into a standard 30” wide, 24” deep cutout and boasts the largest oven capacity available. Professional features include QuickCook™ Surface Elements for fast heatup, Vari-Speed Dual Flow Convection Cooking, Rapid Ready Preheat System, and an electric self-cleaning oven.

MagneQuick™ Induction Elements generate a magnetic field to transform your cookware into its own powerful heat source. The heat transfer is nearly instantaneous, incredibly precise, and over 90% efficient. Underneath, you get the largest electric convection oven on the market, and it’s filled with ultra-premium features like the Vari-Speed Dual Flow Convection Cooking and Rapid Ready Preheat System.
### Burner configurations

<table>
<thead>
<tr>
<th>Model</th>
<th>Image</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>VGIC5302-4B</td>
<td><img src="image1.png" alt="Image" /></td>
<td>30&quot; wide, four burners</td>
</tr>
<tr>
<td>VGR530-4B</td>
<td><img src="image2.png" alt="Image" /></td>
<td>30&quot; wide, six burners</td>
</tr>
<tr>
<td>VDR530-4B</td>
<td><img src="image3.png" alt="Image" /></td>
<td>30&quot; wide, six burners</td>
</tr>
<tr>
<td>VGR536-6B</td>
<td><img src="image4.png" alt="Image" /></td>
<td>36&quot; wide, four burners</td>
</tr>
<tr>
<td>VGR536-4G</td>
<td><img src="image5.png" alt="Image" /></td>
<td>36&quot; wide, four burners</td>
</tr>
<tr>
<td>VDR536-6B</td>
<td><img src="image6.png" alt="Image" /></td>
<td>36&quot; wide, four burners</td>
</tr>
<tr>
<td>VGR548-8B</td>
<td><img src="image7.png" alt="Image" /></td>
<td>48&quot; wide, eight burners</td>
</tr>
<tr>
<td>VGR548-6G</td>
<td><img src="image8.png" alt="Image" /></td>
<td>48&quot; wide, six burners</td>
</tr>
<tr>
<td>VGR560-6GQ</td>
<td><img src="image9.png" alt="Image" /></td>
<td>60&quot; wide, six burners</td>
</tr>
<tr>
<td>VGR560-6GQ</td>
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<td>60&quot; wide, six burners</td>
</tr>
<tr>
<td>VGR560-4GQ</td>
<td><img src="image11.png" alt="Image" /></td>
<td>60&quot; wide, six burners</td>
</tr>
<tr>
<td>VGR560-4GQ</td>
<td><img src="image12.png" alt="Image" /></td>
<td>60&quot; wide, six burners</td>
</tr>
<tr>
<td>VGR530-4B</td>
<td><img src="image13.png" alt="Image" /></td>
<td>30&quot; wide, four burners bridge element</td>
</tr>
<tr>
<td>VGR530-4B</td>
<td><img src="image14.png" alt="Image" /></td>
<td>30&quot; wide, four burners bridge element</td>
</tr>
</tbody>
</table>

### Optional accessories

- **Wok grate**
- **Portable griddle**
- **Bamboo covers and cutting boards**
- **Stainless steel cover**
BUILT-IN SURFACE COOKING

Built-in surface cooking products provide professional performance exactly where you need it. Cooktops and rangetops fit perfectly into islands and countertops, strategically delivering all the BTUs you could ever need. With easy installation options and countless placement possibilities – Viking Professional surface cooking units give you the freedom to not only cook whatever you like, but however you like.

MEALS BEGINS WITH VIKING
The Viking 7 Series

7 SERIES GAS RANGETOPS
36” AND 48” WIDTHS

The Viking Professional 7 Series Gas Rangetops adapt Elevation™ Burners from the Viking Commercial product line. The burners boast up to 23,000 BTU to deliver power and performance expected in a commercial kitchen into your home. And the optional ViChrome™ Griddle provides consistent, even heat for all your cooking needs.

The Viking 5 Series

5 SERIES GAS RANGETOPS
30”, 36”, AND 48” WIDTHS

Equipped with a 15,000 BTU Pro Sealed Burner System – and an 18,500 BTU TruPowerPlus™ Burner on select models – Professional 5 Series gas rangetops deliver the ultimate in performance. The VariSimmer™ Setting and SureSpark™ Ignition System ensure perfect temperature control even on the lowest settings.
GAS COOKTOPS
30” AND 36” WIDTHS

Designed to fit most existing cutouts, Viking Professional Gas Cooktops offer a hassle-free kitchen upgrade with superior cooking power. These surface units strategically deliver up to 66,000 BTUs of total power, giving you the freedom to not only cook whatever you like, but however you like.

ELECTRIC COOKTOPS
30” AND 36” WIDTHS

Viking Professional Electric Cooktops provide commercial power and professional performance exactly where you need it. With QuickCook™ surface elements that reach full power in three seconds, a triple element to accommodate a variety of cookware sizes, and a bridge element to create one continuous cooking surface – this electric cooktop delivers the ultimate in performance.

ALL INDUCTION COOKTOPS
30” AND 36” WIDTHS

With induction cooking, a magnetic field instantly transforms your cookware into the heat source – and an extremely efficient one, at that. Commercial-grade technology ensures professional power, reliability, and precision control. Viking Professional Induction Cooktops are also compatible with most high-end stainless steel, enamel, and cast-iron cookware.

Model Shown
VICU53616BST
Models Shown
Left: VDOF7301SS
Right: VSOE530SS
BUILT-IN OVENS

Transform your kitchen into a chef’s playground. Electric ovens, warming drawers, steam ovens, and microwaves – these built-in products offer ultra-premium features and liberating convenience.

Single and double built-in ovens deliver perfectly even heat distribution, without the need to preheat, inside the largest oven capacity available. Warming drawers ensure every bite of your nine-course dinner makes it to the table fresh and hot. You can even quickly bake a cake in the microwave. After one dinner party, you’ll wonder how you ever cooked without them.

INNOVATION BEGINS WITH VIKING
**7 SERIES TURBOCHEF® SPEEDCOOK DOUBLE OVEN**  
30" WIDTH

The Viking Professional TurboChef® Speedcook Oven combines proven commercial technology with renowned Viking design to create a superior oven specifically for today’s home chef. From innovative controls to amazing cooking performance, this oven is the most innovative Viking oven ever.  
Single and double ovens available.

**7 SERIES FRENCH-DOOR ELECTRIC OVENS**  
30" WIDTH

The Viking Professional French-Door Oven introduces total convenience with the same superior power and performance as other Viking Professional ovens. Side swing doors turn this traditional oven into a modern amenity, putting accessibility to your dish within arm’s reach. No preheat option and Easy Clean 20 minute steam function make this the perfect oven for the home chef.  
Single and double ovens available.

**5 SERIES SELECT AND PREMIERE ELECTRIC OVENS**  
**27" AND 30" WIDTHS**

Viking Professional Electric Ovens deliver full throttle commercial cooking power and the most spacious oven cavity in the industry. Features on Select models include a concealed bake element and TruConvec™ Convection Cooking. Premiere models offer convection in both ovens. TruGlide™ Full-Extension Oven Racks are standard on both models.  
Single and double ovens available.

* 30" models may also be installed flush to the cabinet with a Flush Mount Installation Kit accessory.

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Open & clean with ease.

Open either french-door with just one hand and the companion door conveniently opens simultaneously, while our **Exclusive!** CoolLit™ LED Lights in signature Viking Blue illuminate heavy-duty metal knobs for easy operation. Keep the oven looking great with a 20 minute easy clean. No need to preheat oven when baking certain foods in Convection Bake mode.
**MICROWAVE**
**27” AND 30” TRIM KIT WIDTHS**

Yes, even a microwave can offer professional performance. Complement any kitchen with this extra-large 2.0 cubic foot microwave. With 13 sensor settings, preset recipes, and warm/hold feature, this microwave has it all, and then some.

**CONVECTION MICROWAVE**
**27” AND 30” TRIM KIT WIDTHS**

In addition to a true stainless steel finish, extra-large capacity, and an array of powerful settings, the microwave offers exceptional features like warm/hold, real convection cooking to brown and crisp evenly, and preheating.

**CONVECTION MICROWAVE HOOD**
**30” WIDTH**

The Convection Microwave Hood delivers all the performance and features of the convection microwave with the addition of an integrated exhaust system. Install it above your range or cooktop for a convenient ventilation solution.

* 30” models may also be installed flush to the cabinet with a Flush Mount Installation Kit accessory.

**DRAWERMICRO™ OVEN**
**24” WIDTH**

The Undercounter DrawerMicro oven tucks away undercounter, in an island, or beneath your wall oven. Automatic drawer-style access maximizes capacity and convenience. And 12 sensor cooking options make cooking anything a breeze. *Flush Mount Installation Kit accessory available.*

**COMBI STEAM/CONVEXT™ OVEN**
**30” TRIM KIT WIDTH**

This little dynamo combines two cooking methods in one handy package: steam and convection baking. Steam cooking is the healthiest and easiest way to cook fresh vegetables, and when combined with convection, it works wonders for breads and pastries – light and fluffy with crisp crusts. Steam also keeps meats and fish moist, cooking them to tender perfection.

**ELECTRIC WARMING DRAWERS**
**27” AND 30” WIDTHS**

This new and improved Warming Drawer has great features including capacitive touch controls with a digital readout, versatile moisture control, built-in meat probe and temperature settings from 90 to 250°F making sure you can keep a plate warm, proof bread, or serve piping-hot soup. Warming drawer can be installed flush to cabinet or standard mount.
Models Shown
Left: VWH548481SS
Right: VCWH53648SS
VENTILATION

With a virtually seamless design, Viking Professional ventilation hoods are engineered to look beautiful, work silently, and provide the most powerful odor, steam, and smoke extraction on the market. A number of installation options are available, offering different widths, motor type, and styles for every type of use. If these hood styles didn’t look so incredible, you’d never even notice they were there.
WALL HOODS
30", 36", 42", 48", AND 60" WIDTHS

Viking professional ventilation systems are an essential element of the commercial-style kitchen. Range hoods of all sizes clear the air while brightening your cooking area with adjustable led lighting. And recirculating hood kits allow for an easy professional upgrade to your existing recirculating system.

WALL VENTILATOR SYSTEMS
36", 42", 48", AND 60" WIDTHS

Everybody has their own vision of the perfect kitchen. And Viking Professional ventilation systems are at your disposal. These models offer the look and performance of Viking professional ventilation in a blank canvas. Overlay whatever your heart desires.

CHIMNEY WALL AND ISLAND HOODS
WALL HOODS - 30", 36", 42", 48", AND 60" WIDTHS
ISLAND HOODS - 36", 42", 54", AND 66" WIDTHS
d an updated style to the traditional box wall hood. With the same adjustable LED lighting, fan speed, and easy to clean interior as the traditional wall hoods, these chimney wall and island hoods offer the perfect solution for any kitchen scenario.

REAR DOWNDRAFTS
30", 36", AND 48" WIDTHS

Viking Professional Rear Downdrafts work quietly behind cooktops and rangetops to eliminate smoke and odors, then conveniently hide away when the job is done. Industry leading 18"H. chimney rise is ideal for large pots and pans.

You’re in control.

NEW! Dimmable LED lighting and the ability to easily adjust the fan speed while cooking make Viking Professional hoods an essential element to any commercial-style kitchen.
Models Shown
Upper: VCWH54848SS
Lower: VGR5486GSS
Models Shown
Left: VCRB5363LSS and VCFB5363RSS
Right: VCSB5423SS
BUILT-IN REFRIGERATION

Think of the Viking Professional refrigeration line as your kitchen armory. With refrigerators, freezers, wine cellars, beverage centers, and ice machines you’ll have enough cold storage to keep all your fresh ingredients on hand and fresher up to three times longer than other refrigeration systems. You’ll manage your food supply more efficiently and economically while making fewer trips to the market.

FRESH BEGINS WITH VIKING
**One Touch Water Dispensing**

**New!** Feather Touch™ Internal Water Dispenser dispenses filtered water with a single touch.

Good for your food. Even better for your health.

**Exclusive!** Viking BlueZone® Fresh Preservation Technology strips microbes, ethylene, hydrocarbons, odors and other contaminants inside the refrigerator to provide the ultimate in food preservation.
BUILT-IN REFRIGERATION

5 SERIES BUILT-IN BOTTOM-FREEZER
36” WIDTH

This bottom-freezer features a drawer-type freezer with easy-access storage baskets, so you don’t have to stoop for ice cream. The refrigerator readily stores all your fresh foods at eye level, and both compartments are brightly lit with LED lighting.

Custom panel model available.

5 SERIES BUILT-IN SIDE-BY-SIDE REFRIGERATOR/FREEZERS
42” AND 48” WIDTHS

The side-by-side models complement the commercial-style kitchen in both form and function. Exceptional features such as LED lighting and SpillProof Plus™ Shelving along with large capacity provide superior cold storage.

Custom panel model available.

5 SERIES BUILT-IN ALL REFRIGERATORS AND ALL FREEZERS
30” AND 36” WIDTHS

All refrigerator and all professional, these models deliver the ultimate in refrigeration. A variety of easy access drawers with moisture control allows for custom storage. And the increased drawer capacity even leaves room for an entire deli tray. A dedicated unit, the all freezer models offer even more freezer space with a multitude of shelves, drawers, and bins to keep everything organized. Extra-capacity ice storage and adaptive defrost also count among its professional features.

Custom panel model available.

May be installed flush to the cabinet with a Flush Mount Installation Kit accessory.

VIKING 5 SERIES FEATURES

Contain spills

NEW! SpillProof Plus™ Shelves with advanced Nano technology create an invisible barrier to contain spills for easy cleanup.

Filter-Free Freshness

EXCLUSIVE Plasmacluster® Ion Air Purifier uses advanced ion technology to eliminate airborne bacteria, mold, and odors to enhance food preservation. It functions at 100% capacity and never degrades and never needs replacing.

NOT AVAILABLE ON ALL FREEZER
FULL-HEIGHT WINE CELLAR
30” WIDTH

The Viking Professional Built-In Full-Height Wine Cellar provides horizontal storage for up to 150 bottles of your favorite vintages. Its exclusive TriTemp™ Storage System features three separate temperature zones to preserve different types of wine at their optimum temperatures. Full-width shelves pull out for easy access to standard, magnum, and half-size bottles.

UNDERCOUNTER WINE CELLARS
15” AND 24” WIDTHS

Prevent premature aging and sedimentation of your wines with the Viking Professional Undercounter Wine Cellar. It creates the perfect environment for up to 40 bottles of your favorite vintage.

ALL REFRIGERATOR
24” WIDTH

Keep your favorite refreshments close at hand. From chilled snacks to cold beverages, you have enough storage space to appease an army — or slumber party. Stores up to 162 12-oz. cans along with smooth glide utility bin.

*Outdoor model available.*
Beverage Centers
15” and 24” Widths
The perfect bar accessory, the Viking Professional Refrigerated Beverage Center features special beverage shelves and a wine rack. Electronic controls with digital display ensure accurate temperature settings.

Refrigerated Drawers
24” Width
Equipped with a range of professional features including automatic cycle defrost, full-extension drawer glides, and LED lighting, Viking Professional Refrigerated Drawers deliver 5.0 cubic feet of convenient cold storage to any standard 24” wide undercounter space.

Outdoor model available.

Ice Machines
15” Width
These ice machines provide enough ice to keep any party going and are available in both clear and nugget ice. A special draining process melts away old ice, ensuring every scoop is fresh. This no-front model can be customized with a wood panel or optional Viking Professional door panel accessory.

Outdoor model available.
KITCHEN CLEANUP

The Viking heavy-duty dishwasher silently scours pots, pans, and place settings until they gleam. Their brute power is delivered with panache – making quick and civilized work of the most riotous dinner party. It’s a dirty job, but it doesn’t have to look that way.

SPARKLE BEGINS WITH VIKING

5 SERIES DISHWASHERS
24” WIDTH

From lasagna-encrusted casserole pans to delicate china, Viking Dishwashers can handle every dish. With hardworking features such as variable pressure wash, turbo fan dry system, and a multi-stage filtration system these dishwashers clean your dishes with utmost care.

Available with installed stainless steel panel or as no-front model that can be customized with a wood panel or optional Viking door panel accessory.
When a culinary life is rooted in excellence, compromise isn’t an option. This is true especially in the kitchen, where the need for quality, style, and strength is required to prepare the cuisine you love for the people you love even more.

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.

STYLE & STRENGTH BEGINS WITH VIKING
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.

3 SERIES
GAS COOKTOPS
30” AND 36” WIDTHS
The stylish 5 burner grate cooktops allow easy movement of cookware. The cooktops feature a one-piece steel top, providing elegant curves and a seamless, easy-to-clean surface.

3 SERIES
ELECTRIC COOKTOPS
30”, 36, AND 45” WIDTHS
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.

REAR DOWNDRAFTS
30”, 36” AND 45” WIDTHS
Industry-leading 18” high chimney rise is ideal for large pots and pans.

ELECTRIC WARMING DRAWER
30” WIDTH
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.
FRENCH-DOOR REFRIGERATOR
36" WIDTH

The French-door model opens wide to reveal features like an adjustable Cold Zone™ drawer and premium air and water filtration systems dispensing. Tri-level slide-out freezer baskets include a separate ice drawer with scoop.

3 SERIES DISHWASHERS
24" WIDTH

Three wash arms and a triple filtration system provide 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.

CHIMNEY WALL HOODS
30" AND 36" WIDTHS

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.

MICROWAVE
30" WIDTH

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.

CONVENTIONAL MICROWAVE HOOD
30" WIDTH

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.

CONVENTIONAL MICROWAVE HOOD
30" WIDTH

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.

CONVECTION MICROWAVE HOOD
30" WIDTH

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.
The originator of professional performance for your home introduces

**VIKING VIRTUOSO**

transitionally designed appliances that deliver professional results at home while providing versatility and modern style to any kitchen.

*CRAFTSMANSHIP BEGINS WITH VIKING*
Induction cooking transforms your cookware into the heat source for a cooler, efficient, and energy saving method of cooking. MagneQuick™ Induction Elements utilize magnetic energy for superior power, responsiveness and efficiency.

Touch controls are easy to use and include two timer functions. Cooktops can be installed flush or standard mount.

The new, transitional design of Virtuoso fits perfectly in today’s transitional/contemporary kitchens. Two speed convection system circulates air throughout the entire oven cavity for even cooking. Innovative touch control screen is easy read and use. Ovens can be installed flush or standard mount.

The Combi Steam/Convec Oven combines steam and convection baking in one versatile unit. Steam cooking is the healthiest and easiest way to cook fresh vegetables. When combined with convection, breads and pastries turn out light and fluffy with crisp crusts, and meats and fish result in moist, tender perfection.

This new and improved Warming Drawer has great features including capacitive touch controls with a digital readout, built in meat probe and temperature settings from 90 to 250°F making sure you can keep a plate warm, proof bread, or serve piping-hot soup. Warming drawer can be installed flush or standard mount.
6 SERIES VENTILATION
36” WIDTH
The Virtuoso Wall Hood features electronic touch controls with four speed settings for blower and easy to remove dishwasher safe anodized aluminum mesh for quick cleaning. Sleek styling and hidden touch controls makes this a perfect fit for transitional/contemporary kitchens.

BUILT-IN REFRIGERATION
36” BOTTOM FREEZER
30” AND 24” ALL REFRIGERATOR
30”, 24” AND 18” ALL FREEZER
The Viking Virtuoso fully integrated built-in bottom-freezer refrigerator features exclusive patented BlueZone® Fresh Preservation Technology and other industry exclusive features including internal filtered water dispenser, capacitive touch controls, and a dual compressor system.
Custom panel model available.

DISHWASHER PANEL
24” WIDTH
Add this dishwasher panel to the Viking FDW model dishwashers to complete your Viking Virtuoso Kitchen. These panels are available in stainless steel with Virtuoso handle.
Custom panel installation also available.
Models Shown
Upper: TVWH660GB
Lower: TVDR6618BGB
The originator of professional performance for your home brings you a taste of Italy you can enjoy every day. This sophisticated new line of Italian Provincial ranges are sized and featured to meet the needs of American architecture and lifestyles. Incorporating the highest quality materials and unsurpassed reliability Viking is known for, Viking Tuscany is offered in multiple configurations and options to meet the most discriminating tastes.

**TUSCANY RANGES**

36”, 48” AND 66” WIDTHS

Born in the heart of Italy, the Viking Tuscany Ranges combine Italian design with Viking Professional performance. Top configuration options include high performance burners which provide fast boil times and a gentle simmer, a machined steel griddle/simmer plate with grease collection drawer, cast iron French top, and induction elements.

**TUSCANY WALL HOODS**

36”, 48” AND 66” WIDTHS

Viking Tuscany ventilation systems are an essential element of the Provincial-style kitchen. Range hoods clear the air while brightening your cooking area with adjustable LED lighting. Canopy only; must purchase interior or exterior ventilator kit – sold separately.

**TUSCANY DISHWASHER PANEL**

24” WIDTH

Complete your kitchen with the Viking Tuscany Dishwasher Door Panel. For use with all FDW model dishwashers – sold separately.

**TUSCANY COLOR FINISHES:**

Available in 3 exclusive Tuscany Classic Finishes (pictured to the right): Dark Blue, Antique White, and Graphite Black, as well as the 14 Contemporary Color Collection Finishes (see page 48 for details).

**TRIM FINISH:**

Polished Chrome
Viking is infusing beauty and originality from around the globe into your home with The Delta Hues, a Contemporary Color Collection. The warm feeling of world colors, while encouraging your individual expression, is what inspired Viking to create a rousing palette that is diverse, stunning and globally influenced.

The Viking Contemporary Color Collection was proudly crafted in partnership with the experts at Sherwin Williams. Homeowners and designers will fall in love with the dynamic array of the palette. Each shade is paired with an expanded collection of colors, providing the means to create an extraordinary yet uniquely personal kitchen design tailored specifically for every user and their experiences. These fresh and innovative colors were inspired by global influences along with the unforgettable Mississippi Delta experience of colorful people, food and culture.

CUSTOMIZATION

Viking knows homeowners, chefs and designers alike want kitchens that reflect their own unique personalities and styles. That’s why Viking offers a wide variety of customization options so any kitchen can become an extraordinary statement of taste and flair. Whether it’s a stunning color from the Delta Hues collection or the ideal choice for a knob finish, Viking customization means you can have a one-of-a-kind kitchen.

PERSONALITY BEGINS WITH VIKING
Exclusive Color Finishes

**VIKING TUSCANY**
Viking Tuscany products available in 3 exclusive Tuscany Classic Finishes (see page 45 for details): Dark Blue (DB), Antique White (AW), and Graphite Black (GB), as well as the 14 Contemporary Color Collection Finishes.

**VIRTUOSO 6 SERIES**
Viking Virtuoso 6-Series products available in Stainless Steel (SS) only.

**3, 5, 7 SERIES**
Viking 3-Series and Viking Professional 5 and 7 Series products are available in 14 Contemporary Finishes & 7 Classic Finishes

*Not available on all products. Outdoor products available in Stainless Steel only.*

**THE DELTA HUES, A CONTEMPORARY COLOR COLLECTION**

- Frost White (FW)
- Pacific Gray (PG)
- Damascus Gray (DG)
- Cast Black (CS)
- Vanilla Cream (VC)
- Cypress Green (CY)
- Black Forest Green (BF)
- Arctic Gray (AG)
- Bywater Blue (BW)
- Alluvial Blue (AB)
- Slate Blue (SB)
- San Marzano Red (SM)
- Reduction Red (RE)
- Kalamata Red (KA)

**THE VIKING CLASSIC COLOR COLLECTION**

- Stainless Steel (SS)
- Black (BK)
- White (WH)
- Apple Red (AR)
- Graphite Gray (GG)
- Cobalt Blue (CB)
- Burgundy (BU)
Knob Finishes

**BLACKCHROME™ KNOBS**
These knobs are masterfully designed with square bezels and new cool grey graphics that provide better readability. Standard on all Viking products.

**METAL DIE-CAST KNOBS**
These knobs are designed with a brushed Tri-Chrome finish and graphics produced in black. Available as an accessory on all Viking products.

Installation Accessories

**STAINLESS STEEL HIGH-SHELF**
Add sophisticated storage space to your kitchen with this versatile stainless steel Viking high-shelf. Providing a place for well-used cooking tools and spices, the high-shelf is also the perfect place to warm food and plates under the heat lamps on select Viking hoods.

The 24” high-shelf installs on our 30″, 36″, 48″ and 60″ range and range top models.

**STAINLESS STEEL BACKGUARD**
Add a professional look to your kitchen with a stainless steel Viking backguard. This useful accessory doubles as a heat barrier between the range and any decorative finish on the wall behind the range.

The backguard is available in heights of 6’ for the 3 Series ranges, 8’ for the 5 Series ranges and 10’ for the 7 Series ranges.
The Viking Professional outdoor products offer everything you’d expect to find in a kitchen – except the walls. Of course, our heavy-duty gas grills are the pinnacle of barbecue, but you might be surprised to find products like warming drawers, undercounter refrigerators, and even vent hoods in the backyard. Mother Nature likes to entertain too.
5 SERIES PREMIUM BUILT-IN GAS GRILL
30", 36", 42", AND 54" WIDTHS
These premium gas grills deliver professional performance for your Outdoor Viking Kitchen. Viking premium built-in gas grills boast professional features including 25,000 Cast Brass BTU burners and a ProSear Burner.

5 SERIES PREMIUM FREESTANDING GAS GRILL
30", 36", 42", AND 54" WIDTHS
These premium freestanding gas grills include the cart and allow you to cook like a professional chef outdoors. These Viking premium built-in gas grills boast professional features including powerful 25,000 Cast Brass BTU burners and a ProSear Burner.

5 SERIES PREMIUM BUILT-IN POWER BURNER
20" WIDTH
The Viking Professional Power Burner features an extremely powerful 47,000 dual-ring cast brass burner perfect for preparing large stir-fry or cooking with oversized stockpots. The exclusive removable center grate allows for use of a commercial-sized wok to allow you to entertain with style and ease.

5 SERIES BUILT-IN WARMING DRAWER/CONVENIENCE CENTER
30" AND 42" WIDTHS
The outdoor 30" wide warming drawer has temperature settings from 90º-220ºF. While the outdoor 42" wide convenience center contains a 30" wide warming drawer with LP tank storage cabinet and utility drawer all in one convenient unit.

5 SERIES BUILT-IN SIDE BURNER
13" WIDTH
Turn your outdoor space into a multipurpose cooking area with the Viking Double Side Burner. Use it alone or as a supplement to your outdoor kitchen. Prepare side dishes, sauces and appetizers with ease with this outdoor companion product.
OUTDOOR PRODUCTS

WALL HOODS
36", 48", AND 60" WIDTHS
An outdoor ventilation system? That’s right. Anyone who’s cooked over a campfire knows ventilation can be an issue, even outside. This resilient hood keeps the fresh air fresh in your patio, gazebo, or cabana.

STAINLESS STEEL CABINETS
16", 18", 24", 26", 30", 32", 42", AND 54" WIDTHS
These heavy-duty stainless steel cabinets perfectly complement Viking outdoor cooking products. They accommodate all Viking outdoor appliances while providing essential counter and storage space. Locally supplied countertops required.

ALL REFRIGERATOR
24" WIDTH
A barbecue oasis, the Viking Professional Outdoor Undercounter Refrigerator boasts 5.1 cubic feet of storage and multi-use utility bin. Adjustable temperature settings, electronic controls, and LED lighting ensure all of your beverages are served at the perfect temperature.

REFRIGERATED DRAWERS
24" WIDTH
These Viking Professional Outdoor Drawers are double-stacked to fit conveniently under any standard 24" undercounter space – providing an additional 5.0 cubic feet of handy cold storage with temperature settings from 34 to 42°F.

ICE MACHINE
15" WIDTH
The Viking Professional Outdoor Ice Machines provide a steady supply of sparkling ice cubes – in either clear or nugget ice varieties. Bring on the piña coladas. This no-front model can be customized with a wood panel or optional Viking Professional door panel accessory.
INSPIRATION BEGINS WITH VIKING

Viking is more than just superior luxury appliances. The Viking culinary experience includes a world class restaurant, a highly-rated hotel and spa and an elite cooking school all in Greenwood, Mississippi where you are welcome to live out your passion for cooking, dining and being pampered. You can also visit our gorgeous showrooms in New York City, Chicago and Los Angeles where you can see and touch Viking products, attend cooking demonstrations and meet celebrity chefs.

LIVING LUXURY BEGINS WITH VIKING
The Viking Culinary Experience

It begins with a history and culture as rich and complex as the fertile alluvial soil of the Mississippi Delta. It inspired a culinary tradition that rose from humble roots to seduce the most discerning palates while simultaneously comforting the soul. It lives, breathes and redefines authentic Southern hospitality. It’s Greenwood, Mississippi, the home of Viking Range. If you love to cook, entertain, or just appreciate the pleasure of great food, Greenwood is the place to indulge those passions. Our school, hotel, spa and fine dining all beckon you with a unique blend of sophistication and warmth, nestled comfotably in the heart of the Mississippi Delta. We look forward to welcoming you.

THE ALLUVIAN HOTEL & SPA
The Alluvian Hotel & Spa offers a vast array of guest services and amenities, providing our guests with the finest in luxury experiences. Pampering begins with irresistible amenities including nightly turndown service, oversized marble bathrooms, plush bed and bath linens, a 7,000-square-foot luxury spa, and an award winning art collection by Mississippi artists.

VIKING COOKING SCHOOL
The Viking Cooking School may be the most enjoyable school on earth - even the homework is fun. From the novice to the experienced cook, over 77,000 students including kids, moms and dads, business professionals, and others come alone, or together with friends, to attend our classes each year. If you love to cook, entertain, or just appreciate the pleasure of great food, the Viking Cooking School is the place to indulge your passions.

GIARDINA’S RESTAURANT
Considerable effort was made to retain the character and charm of the original Giardina’s, but the white tablecloths, fine crystal and premium Viking cutlery add the feeling of elegance one would expect from a fine dining restaurant in a large metropolitan area. Featuring steaks, seafood and Italian cuisine, Giardina’s atmosphere is old world elegant but dress is laid-back “Delta casual.”
The Middleby Residential Showcase Galleries

Experience true Viking kitchen couture elegance and luxury for yourself by visiting one of our three flagship Middleby Residential Showcase Galleries, located in the New York Design Center, and The Merchandise Mart, Chicago, and Los Angeles.

Each Middleby Residential brand vignette is designed to delight the senses. Our scheduled live cooking demonstrations, led by nationally renowned celebrity chefs, will showcase both the versatility and unique features exclusive to our family of luxury brands.

NEW YORK CITY SHOWROOM  
A&D Building  
Suite 1062  
150 East 58th St  
New York NY 10155  
212 371 0308

CHICAGO SHOWROOM  
The Merchandise Mart  
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Chicago IL 60654  
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CALIFORNIA SHOWROOM  
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For more information, visit www.middlebyresidential.com