

6 SERIES ALL INDUCTION COOKTOPS

Viking Virtuoso 6 Series – MVIC

COMMERCIAL-TYPE COOKING POWER

- MagneQuick[™] Induction Elements convert electricity into a magnetic field, which reacts with iron in your cookware and instantly transforms the pan into the heat source
- The heat is then quickly and efficiently transferred into your food, eliminating heat transfer loss into your kitchen and making induction cooking more than 90% efficient – the most energy efficient form of surface cooking
- Induction elements heat more quickly than gas or electric burners, saving time as well as energy
- Induction elements respond instantly to temperature adjustments, so when you lower the heat, you will see the results immediately, just as you see with a gas burner
- Since the heat is generated by the cookware itself, the cooktop surface remains cooler and less prone to cooked on spillovers much easier to clean than traditional electric cooktops
- Simmer setting is perfect for gentle melting or keeping cooked food warm
- Cooktop can be installed flush or standard mount
- Power Management System provides a boost of superior power on for faster boiling

30"W. MODEL

- 3,700 watt 9" element
- 3,000 watt 8" element
- 3,000 watt 8" element
- 2,200 watt 7" element
- 36"W. MODEL
 - 5,500 watt 11" element
 - 3,000 watt 8" element
 - 3,000 watt 8" element
 - 2,200 watt 7" element
 - 2,200 watt 7" element



MVIC630



MVIC636

SAFE, EASY OPERATION

- Easy to use touch controls
- Element lights indicate hot surfaces and active elements
- Sensor turns off element if cookware is not detected; pause function
- Two timer functions cooking element and stand alone

MODEL NUMBERS

- MVIC6304BBG 30"W. Induction Cooktop; four burners
- MVIC6365BBG 36"W. Induction Cooktop; five burners

COLOR FINISHES

Available in Black Glass

WARRANTY

- 2-year full complete product
- 90-day full cosmetic parts such as glass, painted items and decorative items
- 5-year limited induction element components

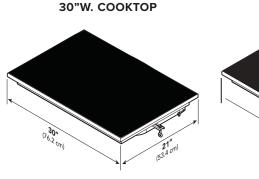


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INDUCTION COOKTOPS				
DESCRIPTION	MVIC6304B	MVIC6365B		
Overall Width	30" (76.2 cm)	36" (91.4 cm)		
Overall height from bottom To top of cooking surface To bottom edge of frame	2-1/4" (5.7 cm) 2" (5.1 cm)			
Overall Depth from rear	21" (53.3 cm)			
Cutout Width	28-1/2" (72.4 cm) minimum to 29" (73.7 cm) maximum	34-1/2" (87.6 cm) minimum to 35" (88.9 cm) maximum		
Cutout Depth	19-1/2" (49.5 cm) minimum to 20" (50.8 cm) maximum			
Electrical Requirements	240 VAC; 60Hz; factory-installed 4 ft. (121.9 cm) fl exible steel conduit 3-wire conduit with a No. 10 ground wire; located on the right rear corner of unit			
Maximum Amp Usage	240V—32.2 amps (7.7 kw)	240V—48.3 amps (11.6 kw)		
Surface Element Rating	(2) 1850W / 3000W boost (1) 2300W / 3700W boost (1) 1400W / 2200W boost	(2) 1850W / 3000W boost (1) 1400W / 2200W boost (1) 3000W / 5500W boost		
Approximate Shipping Weight	52 lb. (23.6 kg)	56 lb. (24.4 kg)		

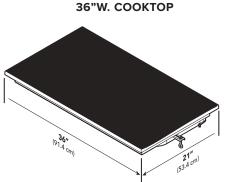
Please do not prepare installation from brochure data only. See installation instructions for important clearance/installation information.



STANDARD INSTALLATION

MVIC / CMVIC			
	30"W. MODELS	36"W. MODELS	
A	28-1/2" (72.4 cm) min. to 29" (73.7 cm) max.	34-1/2" (87.6 cm) min. to 35" (88.9 cm) max.	
в	19-1/2" (49.5 cm) minimum to 20" (50.8 cm) maximum		

Note: Based on 24" deep cabinet with 3/4" backsplash.



FLUSH MOUNT INSTALLATION

1/2"

(1.3 cm)

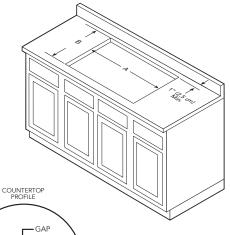
RECESSF OR FLUSHI NSTALLATION

Min

	MVIC / CMVIC			
	30"W. MODELS	36"W. MODELS		
Α	28-1/2" (72.4 cm) min. to 29" (73.7 cm) max.	34-1/2" (87.6 cm) min. to 35" (88.9 cm) max.		
в	19-1/2" (49.5 cm) minimum to 20" (50.8 cm) maximum			
с	30-1/8" (76.5 cm)	36-1/8" (91.8 cm)		
D	21-1/8" (53.7 cm)			

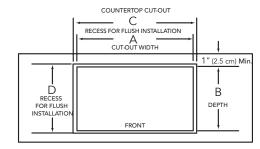
Note: Based on 24" deep cabinet with 3/4" backsplash.





After flush mount installation, if needed, seal the remaining gap with a silicone sealant that is heat-resistant to at least 320° F (160°C). Refer to countertop profile below.

For granite and marble tiles, only use silicone sealant that is specially formulated for granite and marble. Observe the sealant manufacturer's instructions.





VIKING RANGE, LLC 111 FRONT STREET GREENWOOD, MISSISSIPPI 38930 USA

For detailed product information, model numbers, or to request a quote call 1-888-845-4641 or visit vikingrange.com © 2023 Viking Range, LLC All rights reserved. Specifications subject to change without notice.

