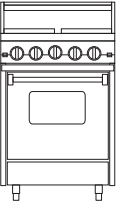
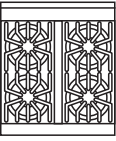


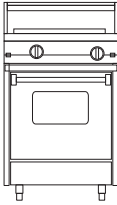
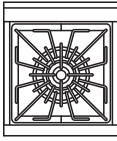
VIKING PROFESSIONAL

Freestanding Cooker Range

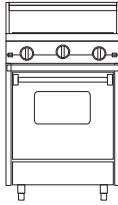
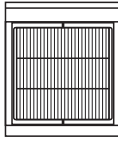
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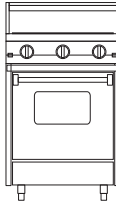
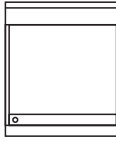
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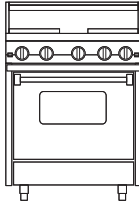
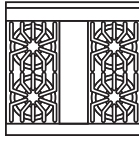
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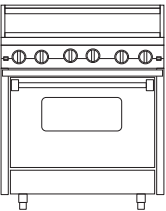
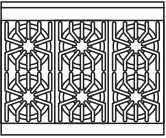
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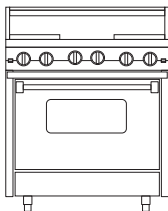
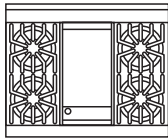
VGIC305-4B



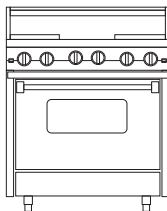
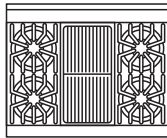
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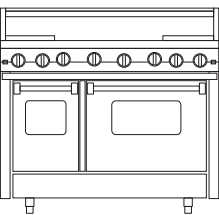
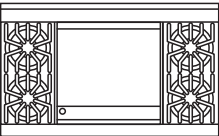
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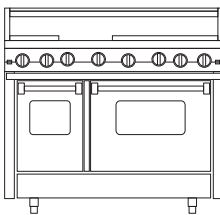
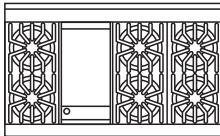
VG(l or R)C365-4Q



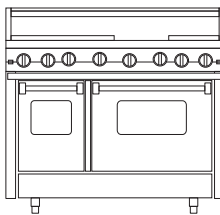
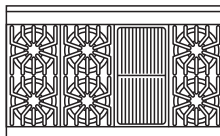
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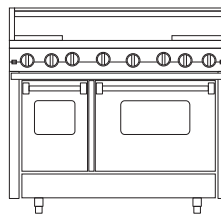
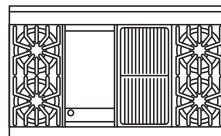
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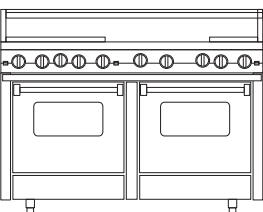
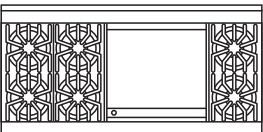
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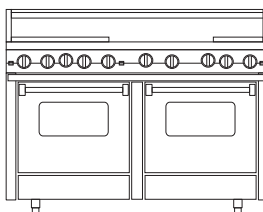
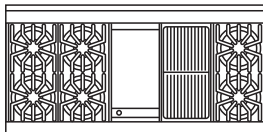
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VGRC605-6GD



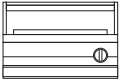
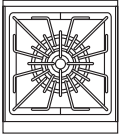
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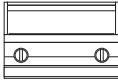
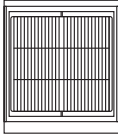
VIKING PROFESSIONAL

Cooktop Range

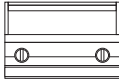
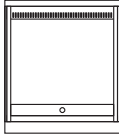
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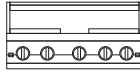
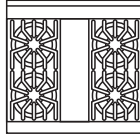
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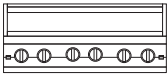
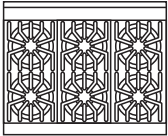
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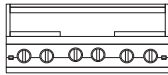
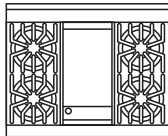
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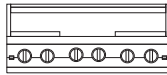
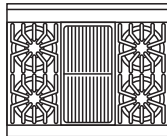
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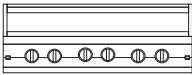
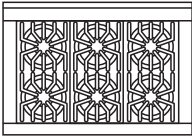
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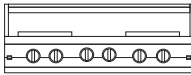
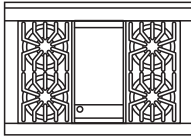
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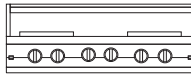
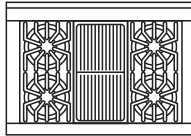
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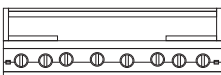
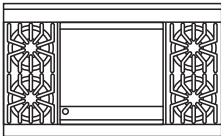
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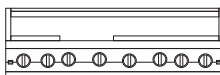
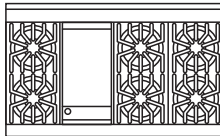
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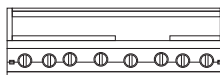
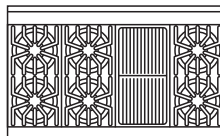
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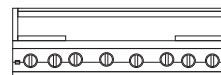
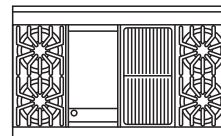
VGRT480-6G



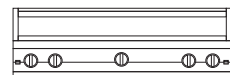
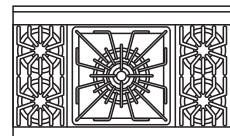
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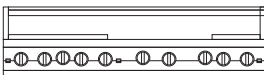
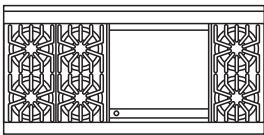
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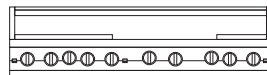
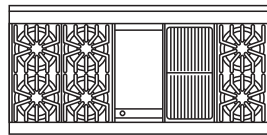
VGRT480-4K



VGRT600-6G



VGRT600-6GQ



VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGIC245-4B.

ANTI-TIP CHAIN

The safety chain is a standard safety feature for all Viking cookers. The safety chain is positioned at the rear of the cooker. If the chain is hooked onto a hook in the wall corresponding with the back of the cooker, the chain will stop the cooker from tipping forward in the event of excessive weight on the front.

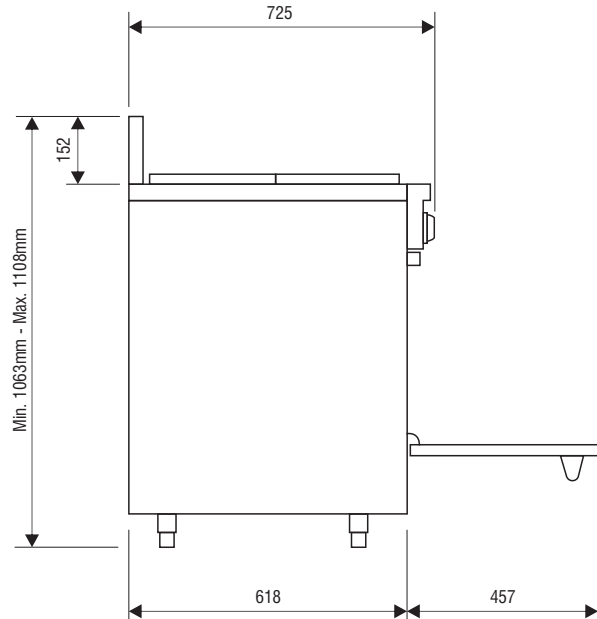
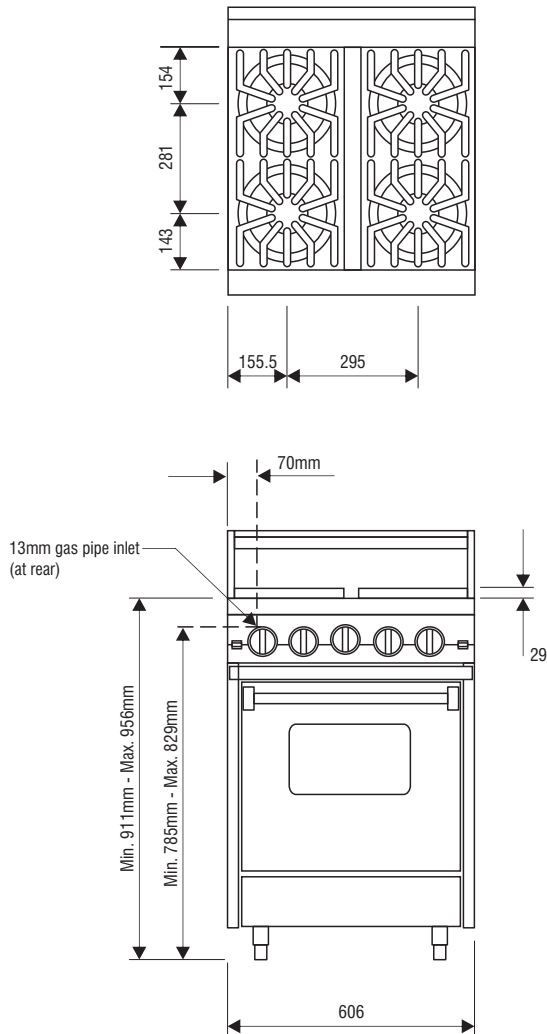
GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGIC245-4B	89.7	79.7

GAS PRESSURE

Natural Gas: 1.00 kPa
LPG: 2.75 kPa

POWER CORD LENGTH

1.45m (gas oven models)



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (4)		1.80	0.95	14.5	12.0
Infrared Broil		1.95	1.15	17.0	16.0
VGIC245 Oven		3.00	1.60	31.7	31.7

VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGIC245K.

ANTI-TIP CHAIN

The safety chain is a standard safety feature for all Viking cookers. The safety chain is positioned at the rear of the cooker. If the chain is hooked onto a hook in the wall corresponding with the back of the cooker, the chain will stop the cooker from tipping forward in the event of excessive weight on the front.

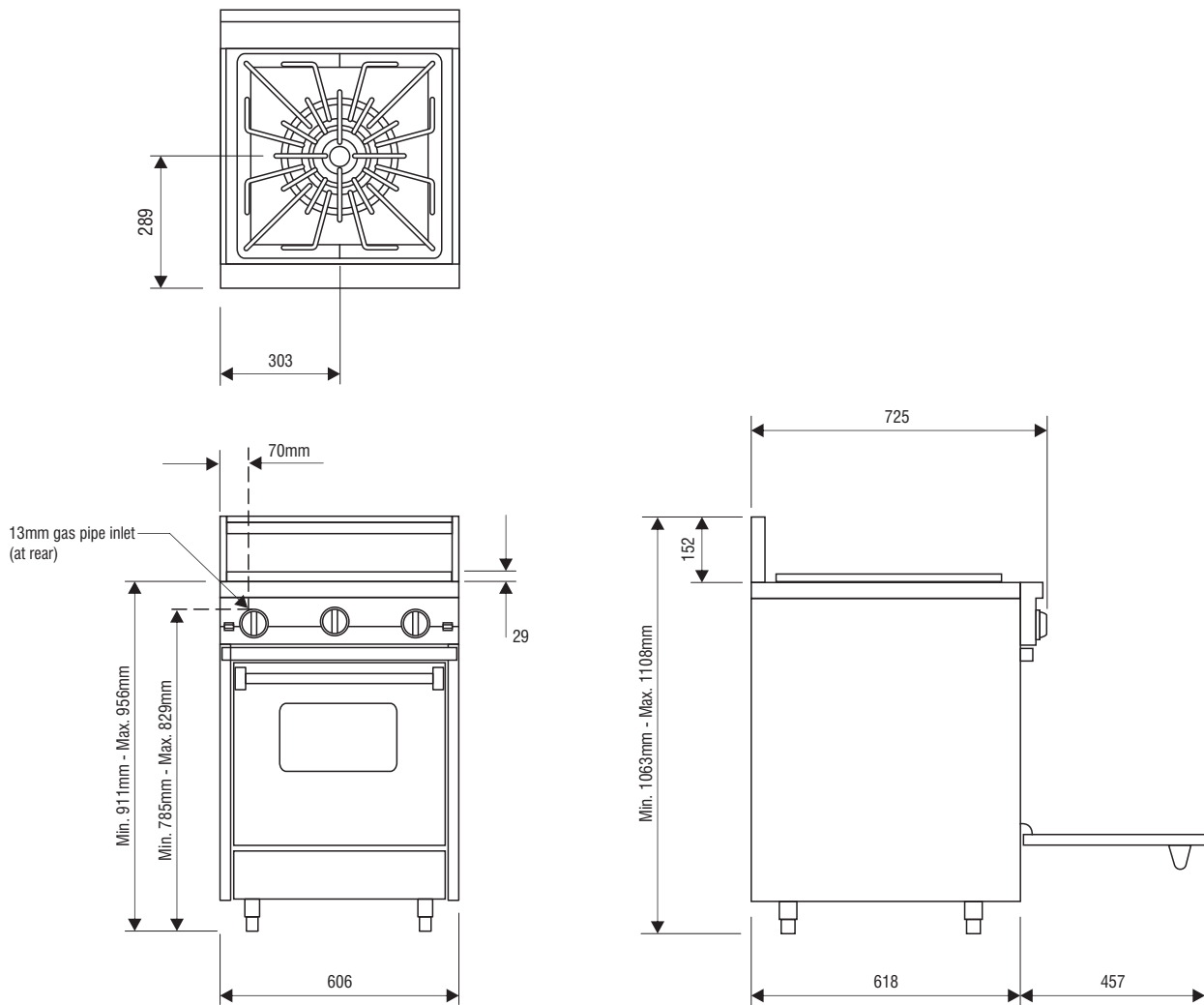
GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGIC245K	60.7	60.7

GAS PRESSURE

Natural Gas: 1.00 kPa
LPG: 2.75 kPa

POWER CORD LENGTH

1.45m (gas oven models)



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Wok	1.60	2.50	1.60	29.0	29.0
Infrared Broil		1.95	1.15	17.0	16.0
VGIC245 Oven		3.00	1.60	31.7	31.7

VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGIC245Q.

ANTI-TIP CHAIN

The safety chain is a standard safety feature for all Viking cookers. The safety chain is positioned at the rear of the cooker. If the chain is hooked onto a hook in the wall corresponding with the back of the cooker, the chain will stop the cooker from tipping forward in the event of excessive weight on the front.

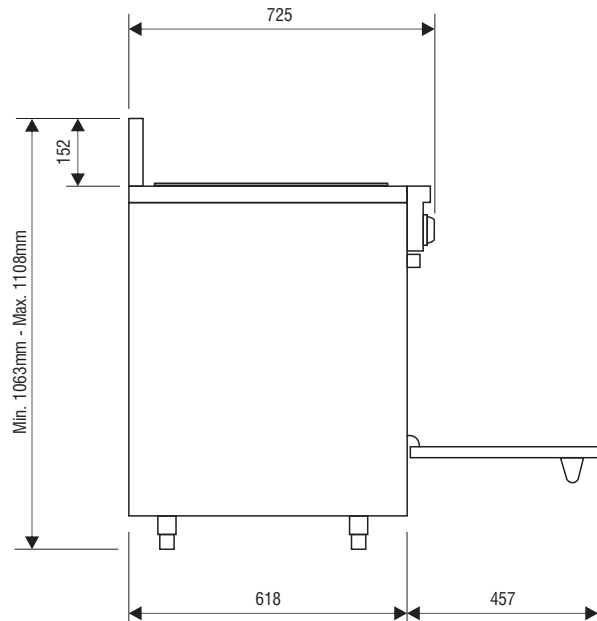
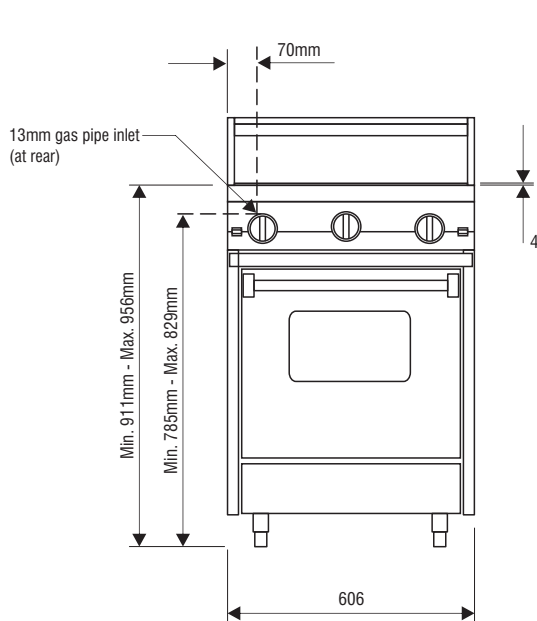
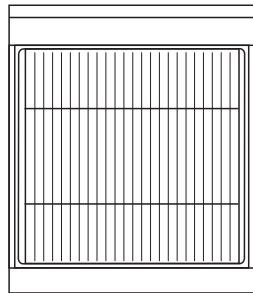
GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGIC245Q	64.7	55.5

GAS PRESSURE

Natural Gas: 1.00 kPa
LPG: 2.75 kPa

POWER CORD LENGTH

1.45m (gas oven models)



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Char Grill (2)	1.175	1.95	0.95	16.5	11.9
Infrared Broil		1.95	1.15	17.0	16.0
VGIC245 Oven		3.00	1.60	31.7	31.7

VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGIC245G.

ANTI-TIP CHAIN

The safety chain is a standard safety feature for all Viking cookers. The safety chain is positioned at the rear of the cooker. If the chain is hooked onto a hook in the wall corresponding with the back of the cooker, the chain will stop the cooker from tipping forward in the event of excessive weight on the front.

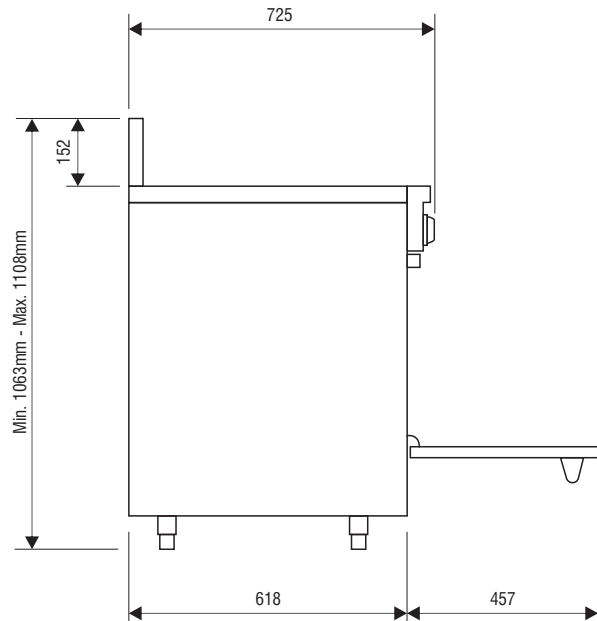
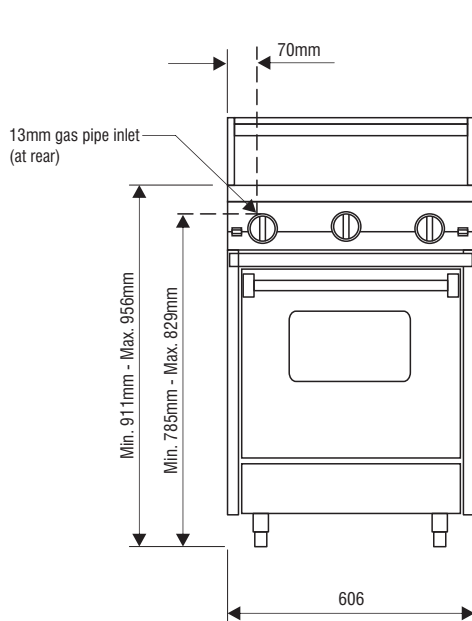
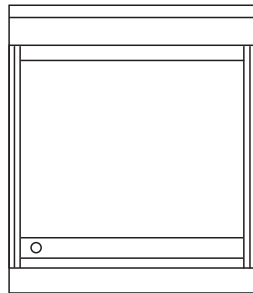
GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGIC245G	60.1	57.9

GAS PRESSURE

Natural Gas: 1.00 kPa
LPG: 2.75 kPa

POWER CORD LENGTH

1.45m (gas oven models)



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Solid Griddle (2)	1.05	1.75	1.05	14.2	13.1
Infrared Broil		1.95	1.15	17.0	16.0
VGIC245 Oven		3.00	1.60	31.7	31.7

VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGIC305-4B.

ANTI-TIP CHAIN

The safety chain is a standard safety feature for all Viking cookers. The safety chain is positioned at the rear of the cooker. If the chain is hooked onto a hook in the wall corresponding with the back of the cooker, the chain will stop the cooker from tipping forward in the event of excessive weight on the front.

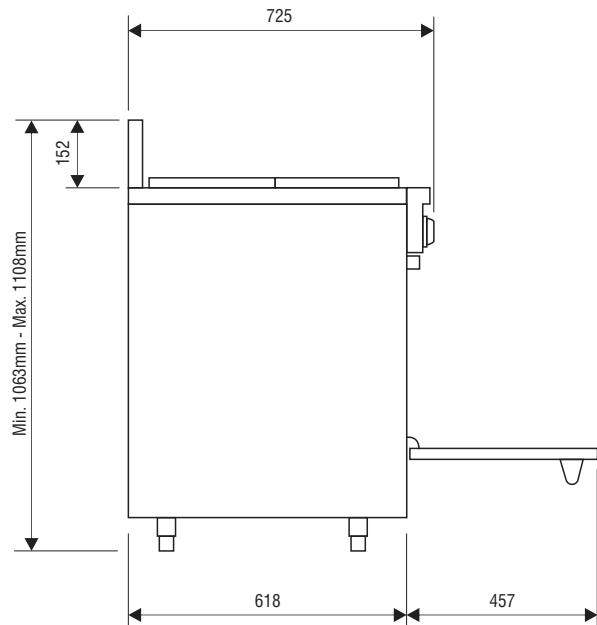
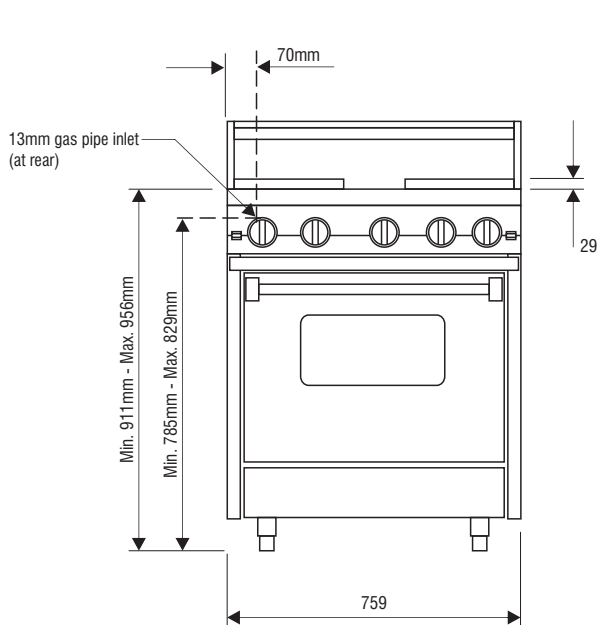
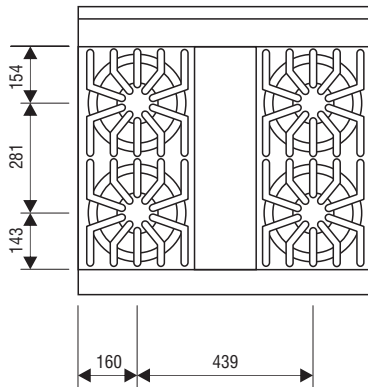
GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGIC305-4B	87.0	75.2

GAS PRESSURE

Natural Gas: 1.00 kPa
LPG: 2.75 kPa

POWER CORD LENGTH

1.45m (gas oven models)



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (4)		1.80	0.95	14.5	12.0
Infrared Broil		1.95	1.15	17.0	16.0
Small Oven (2)	1.05	1.80	1.05	14.5	13.6

VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VG(I or R)C365-6B.

ANTI-TIP CHAIN

The safety chain is a standard safety feature for all Viking cookers. The safety chain is positioned at the rear of the cooker. If the chain is hooked onto a hook in the wall corresponding with the back of the cooker, the chain will stop the cooker from tipping forward in the event of excessive weight on the front.

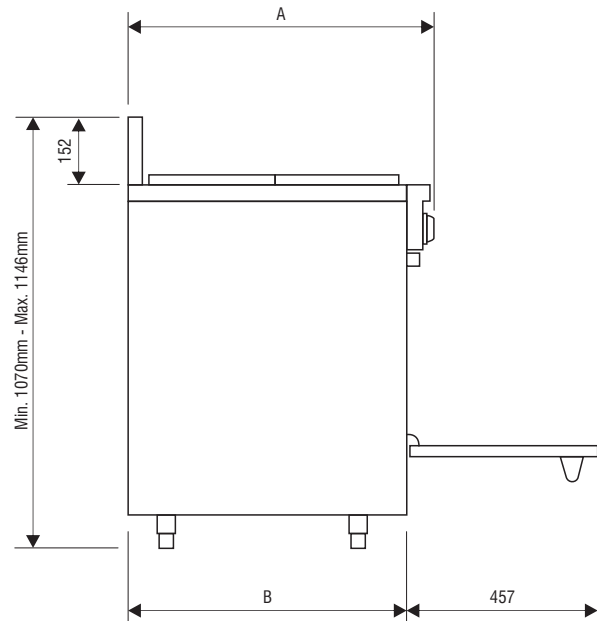
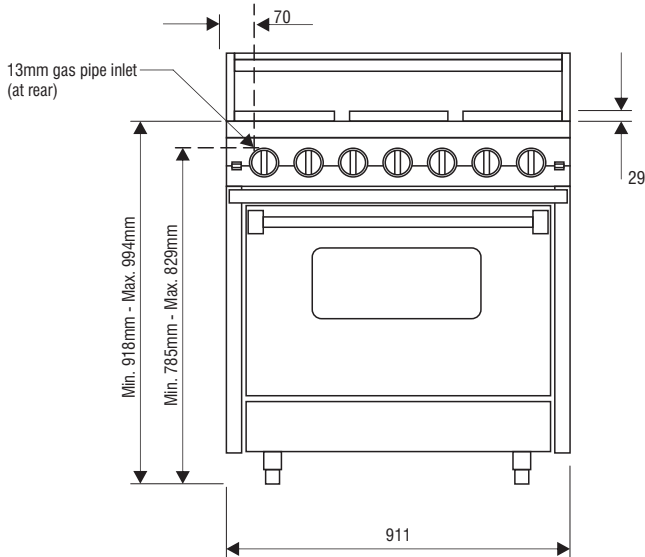
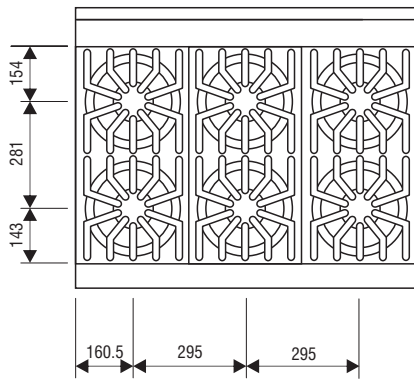
GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VG(I or R)C365-6B	116.0	99.2

GAS PRESSURE

Natural Gas: 1.00 kPa
LPG: 2.75 kPa

POWER CORD LENGTH

1.45m (gas oven models)



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (6)		1.80	0.95	14.5	12.0
Infrared Broil		1.95	1.15	17.0	16.0
Large Oven (2)	1.05	1.80	1.05	14.5	13.6

	Dim. A	Dim. B
VGIC	725mm	618mm
VGRC	772mm	686mm

VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VG(I or R)C365-4G.

ANTI-TIP CHAIN

The safety chain is a standard safety feature for all Viking cookers. The safety chain is positioned at the rear of the cooker. If the chain is hooked onto a hook in the wall corresponding with the back of the cooker, the chain will stop the cooker from tipping forward in the event of excessive weight on the front.

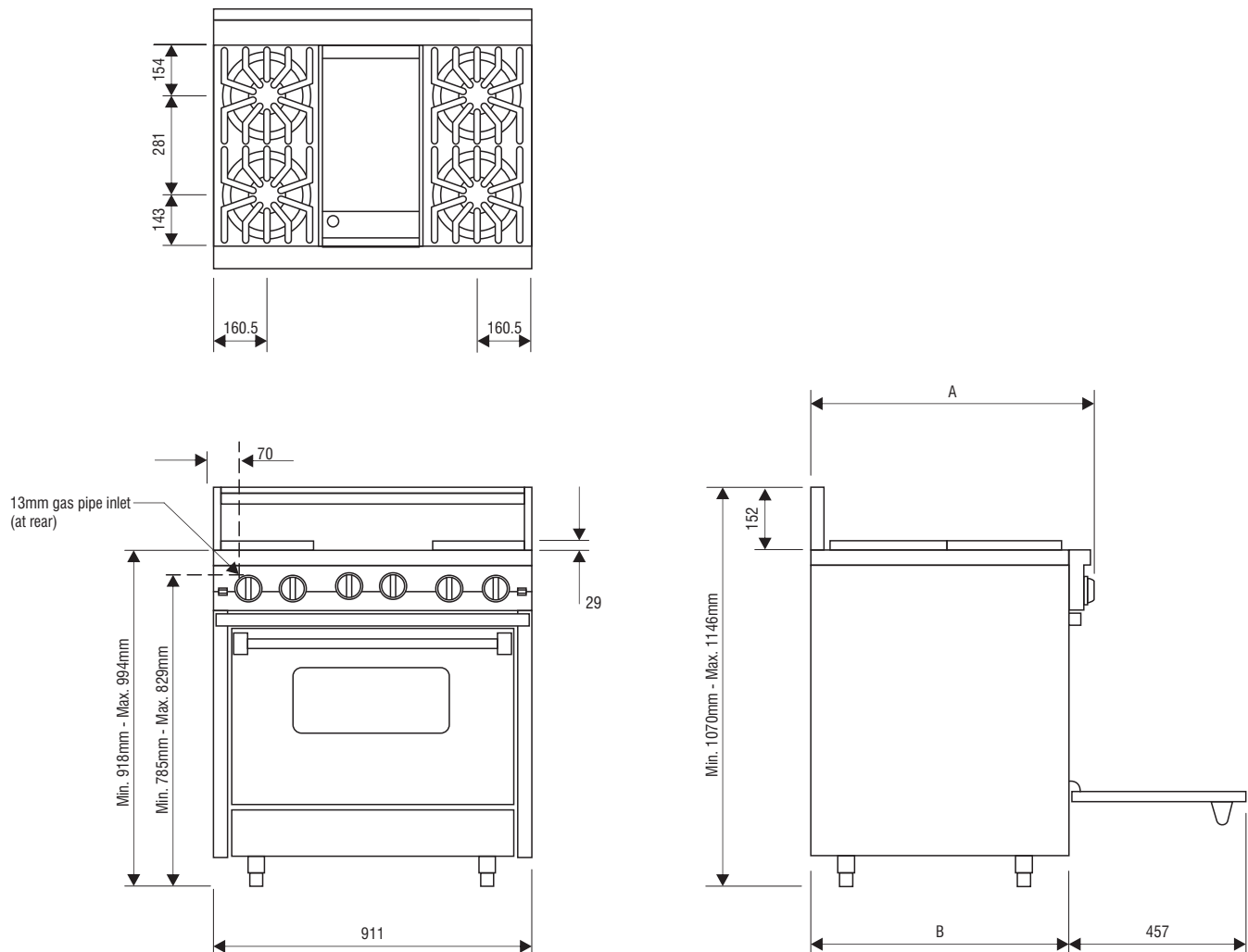
GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VG(I or R)C365-4G	101.2	88.3

GAS PRESSURE

Natural Gas: 1.00 kPa
LPG: 2.75 kPa

POWER CORD LENGTH

1.45m (gas oven models)



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (4)		1.80	0.95	14.5	12.0
Solid Griddle	1.05	1.75	1.05	14.2	13.1
Infrared Broil		1.95	1.15	17.0	16.0
Large Oven (2)	1.05	1.80	1.05	14.5	13.6

	Dim. A	Dim. B
VGIC	725mm	618mm
VGRC	772mm	686mm

VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VG(I or R)C365-4Q.

ANTI-TIP CHAIN

The safety chain is a standard safety feature for all Viking cookers. The safety chain is positioned at the rear of the cooker. If the chain is hooked onto a hook in the wall corresponding with the back of the cooker, the chain will stop the cooker from tipping forward in the event of excessive weight on the front.

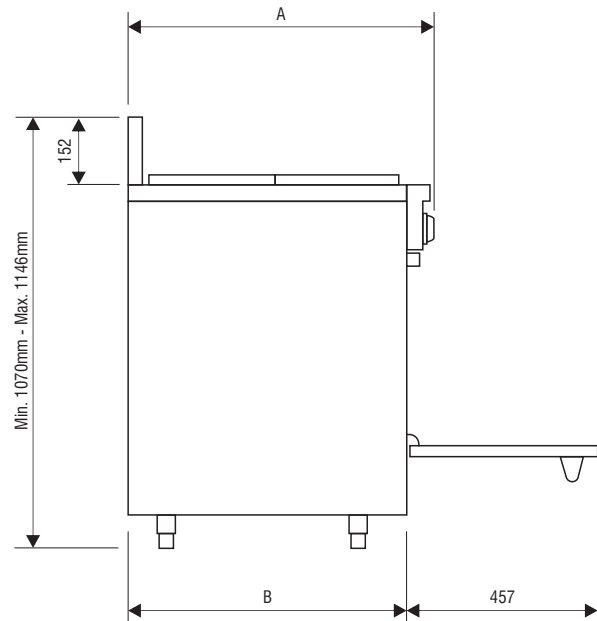
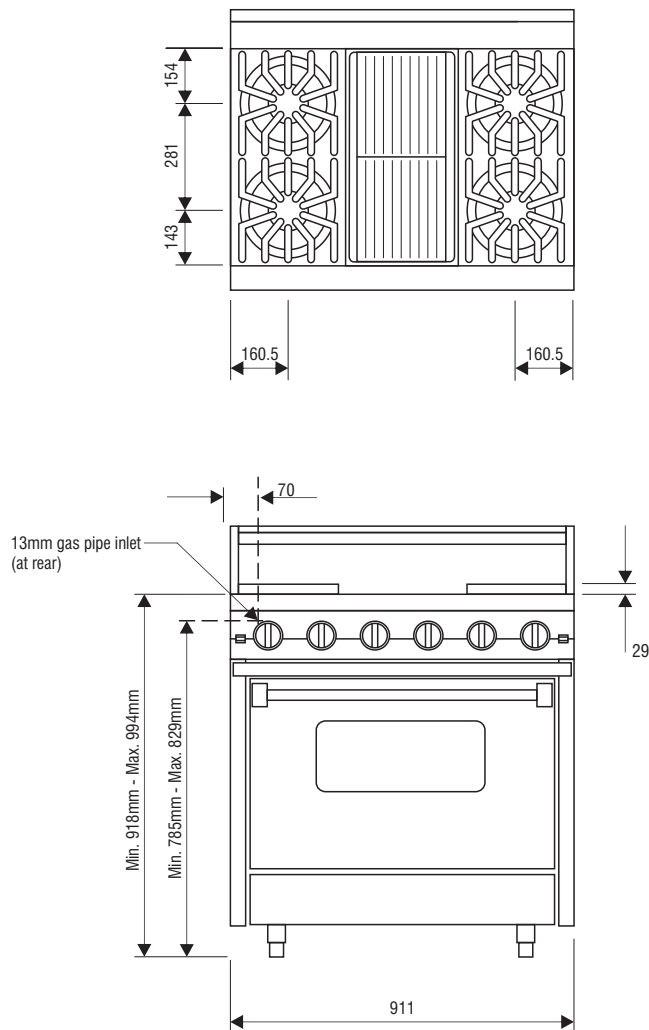
GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VG(I or R)C365-4Q	103.5	87.1

GAS PRESSURE

Natural Gas: 1.00 kPa
LPG: 2.75 kPa

POWER CORD LENGTH

1.45m (gas oven models)



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (4)		1.80	0.95	14.5	12.0
Char Grill	1.175	1.95	0.95	16.5	11.9
Infrared Broil		1.95	1.15	17.0	16.0
Large Oven (2)	1.05	1.80	1.05	14.5	13.6

	Dim. A	Dim. B
VGIC	725mm	618mm
VGRC	772mm	686mm

VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VG(I or R)C485-4G.

ANTI-TIP CHAIN

The safety chain is a standard safety feature for all Viking cookers. The safety chain is positioned at the rear of the cooker. If the chain is hooked onto a hook in the wall corresponding with the back of the cooker, the chain will stop the cooker from tipping forward in the event of excessive weight on the front.

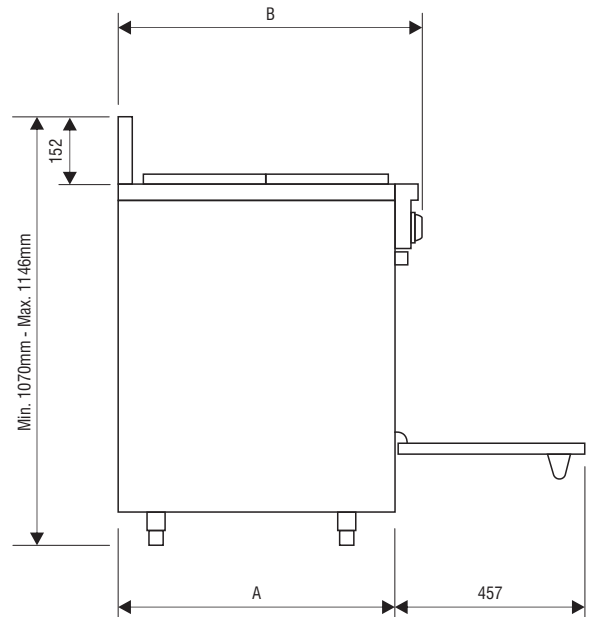
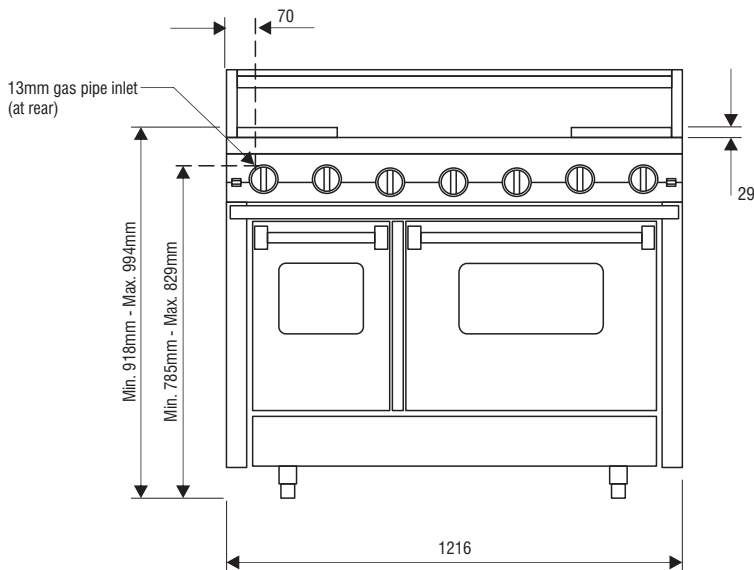
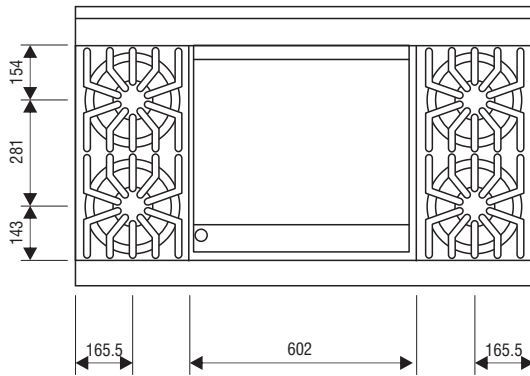
GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VG(I or R)C485-4G	129.9	115.0

GAS PRESSURE

Natural Gas: 1.00 kPa
LPG: 2.75 kPa

POWER CORD LENGTH

1.45m (gas oven models)



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (4)		1.80	0.95	14.5	12.0
Solid Griddle (2)	1.05	1.75	1.05	14.2	13.1
Infrared Broil		1.95	1.15	17.0	16.0
Half Oven	1.05	1.80	1.05	14.5	13.6
Large Oven (2)	1.05	1.80	1.05	14.5	13.6

	Dim. A	Dim. B
VGIC	725mm	618mm
VGRC	772mm	686mm

VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VG(I or R)C485-6G.

ANTI-TIP CHAIN

The safety chain is a standard safety feature for all Viking cookers. The safety chain is positioned at the rear of the cooker. If the chain is hooked onto a hook in the wall corresponding with the back of the cooker, the chain will stop the cooker from tipping forward in the event of excessive weight on the front.

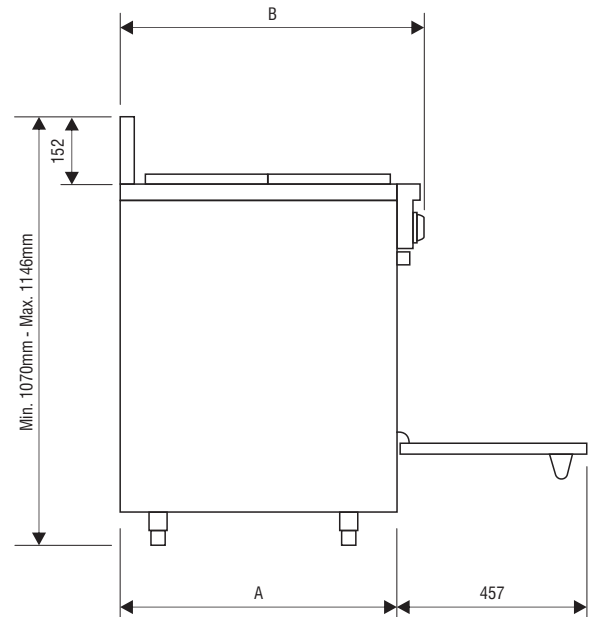
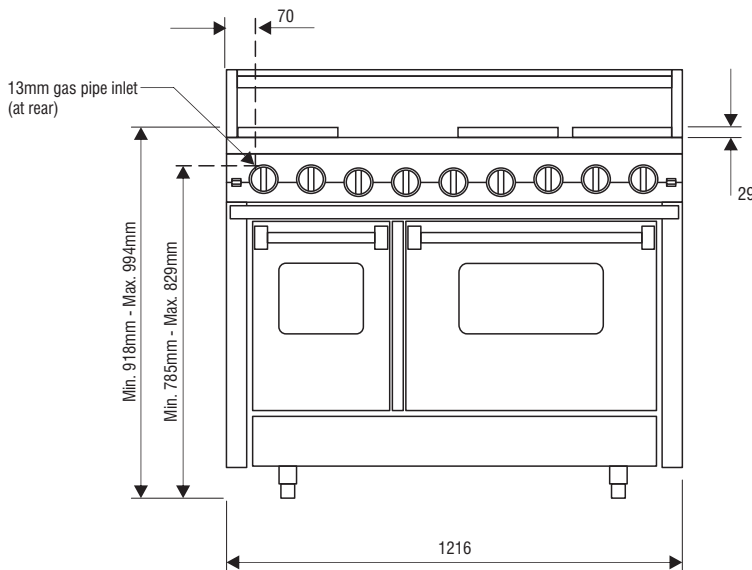
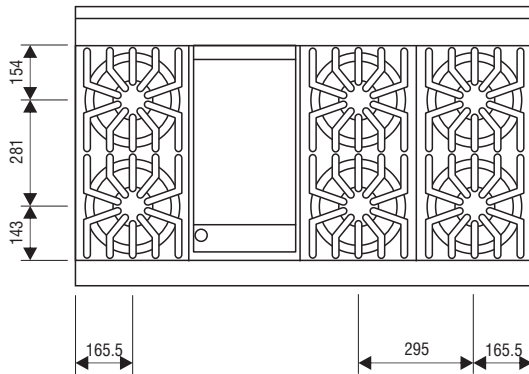
GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VG(I or R)C485-6G	144.7	125.9

GAS PRESSURE

Natural Gas: 1.00 kPa
LPG: 2.75 kPa

POWER CORD LENGTH

1.45m (gas oven models)



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (6)		1.80	0.95	14.5	12.0
Solid Griddle	1.05	1.75	1.05	14.2	13.1
Infrared Broil		1.95	1.15	17.0	16.0
Half Oven	1.05	1.80	1.05	14.5	13.6
Large Oven (2)	1.05	1.80	1.05	14.5	13.6

	Dim. A	Dim. B
VGIC	725mm	618mm
VGRC	772mm	686mm

VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VG(I or R)C485-6Q.

ANTI-TIP CHAIN

The safety chain is a standard safety feature for all Viking cookers. The safety chain is positioned at the rear of the cooker. If the chain is hooked onto a hook in the wall corresponding with the back of the cooker, the chain will stop the cooker from tipping forward in the event of excessive weight on the front.

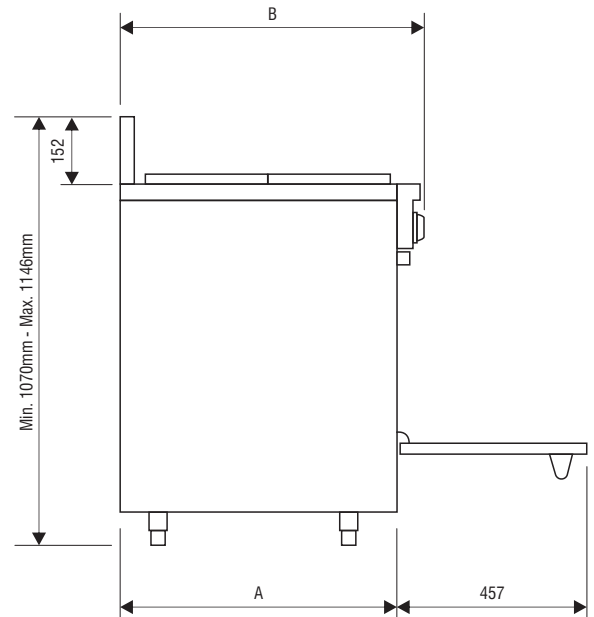
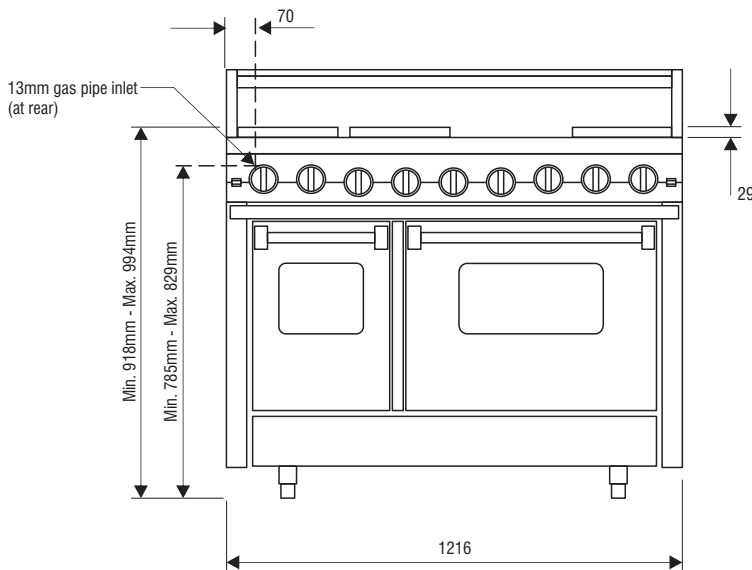
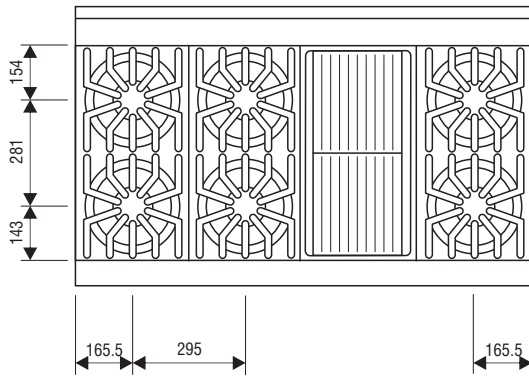
GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VG(I or R)C485-6Q	147.0	124.7

GAS PRESSURE

Natural Gas: 1.00 kPa
LPG: 2.75 kPa

POWER CORD LENGTH

1.45m (gas oven models)



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (6)		1.80	0.95	14.5	12.0
Char Grill	1.175	1.95	0.95	16.5	11.9
Infrared Broil		1.95	1.15	17.0	16.0
Half Oven	1.05	1.80	1.05	14.5	13.6
Large Oven (2)	1.05	1.80	1.05	14.5	13.6

	Dim. A	Dim. B
VGIC	725mm	618mm
VGRC	772mm	686mm

VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VG(I or R)C485-4GQ.

ANTI-TIP CHAIN

The safety chain is a standard safety feature for all Viking cookers. The safety chain is positioned at the rear of the cooker. If the chain is hooked onto a hook in the wall corresponding with the back of the cooker, the chain will stop the cooker from tipping forward in the event of excessive weight on the front.

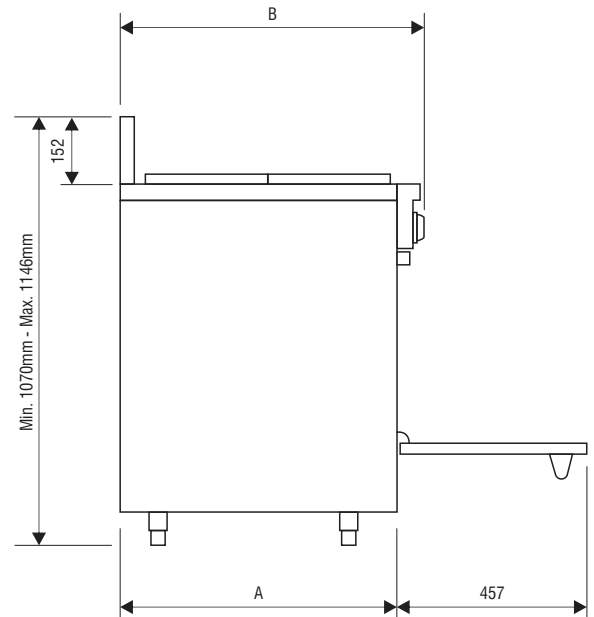
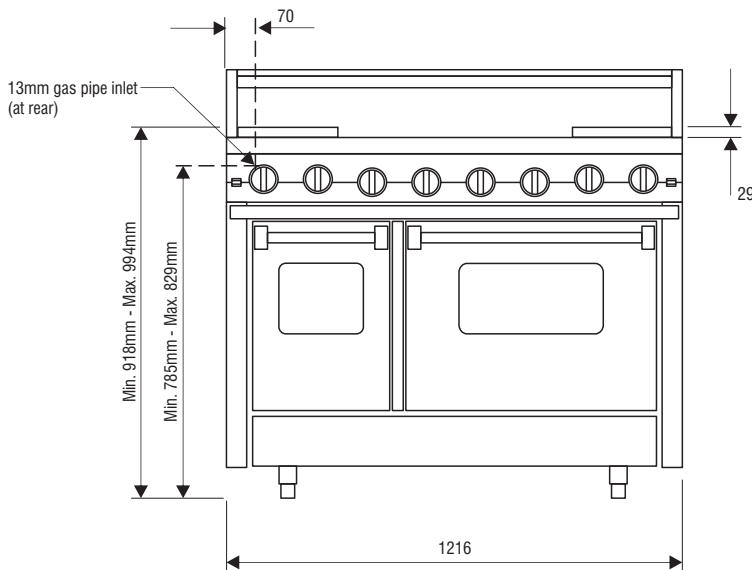
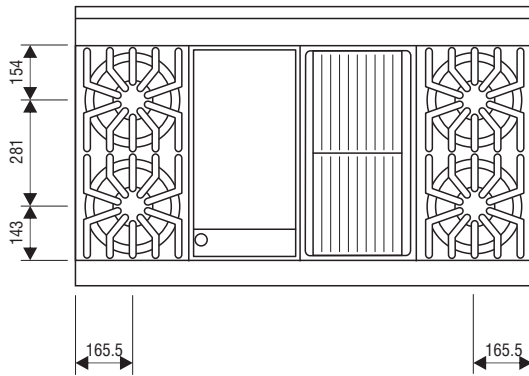
GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VG(I or R)C485-4GQ	132.2	113.8

GAS PRESSURE

Natural Gas: 1.00 kPa
LPG: 2.75 kPa

POWER CORD LENGTH

1.45m (gas oven models)



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (4)		1.80	0.95	14.5	12.0
Solid Griddle	1.05	1.75	1.05	14.2	13.1
Char Grill	1.175	1.95	0.95	16.5	11.9
Infrared Broil		1.95	1.15	17.0	16.0
Half Oven	1.05	1.80	1.05	14.5	13.6
Large Oven (2)	1.05	1.80	1.05	14.5	13.6

	Dim. A	Dim. B
VGIC	725mm	618mm
VGRC	772mm	686mm

VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGRC605-6GD.

ANTI-TIP CHAIN

The safety chain is a standard safety feature for all Viking cookers. The safety chain is positioned at the rear of the cooker. If the chain is hooked onto a hook in the wall corresponding with the back of the cooker, the chain will stop the cooker from tipping forward in the event of excessive weight on the front.

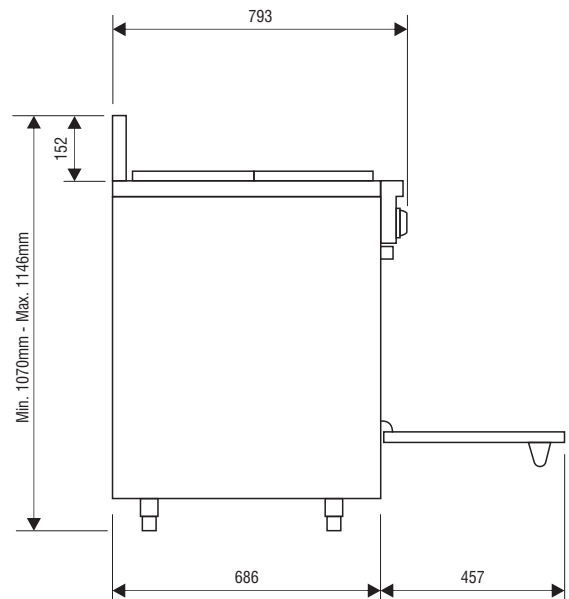
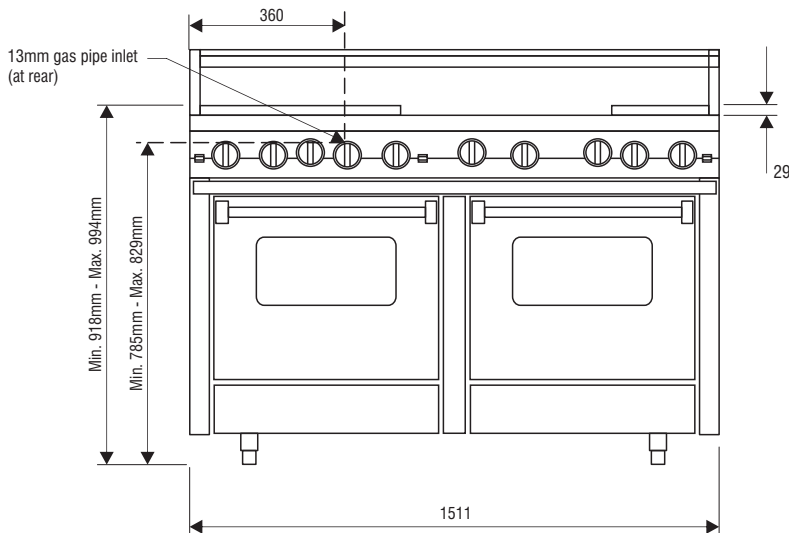
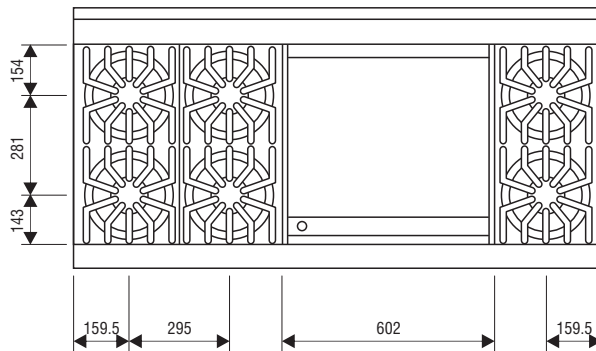
GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGRC605-6GD	173.4	152.6

GAS PRESSURE

Natural Gas: 1.00 kPa
LPG: 2.75 kPa

POWER CORD LENGTH

1.45m (gas oven models)



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (6)		1.80	0.95	14.5	12.0
Solid Griddle (2)	1.05	1.75	0.05	14.2	13.1
Infrared Broil		1.95	1.15	17.0	16.0
Large Oven (4)	1.05	1.80	1.05	14.5	13.6

VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGRC605-6GQD.

ANTI-TIP CHAIN

The safety chain is a standard safety feature for all Viking cookers. The safety chain is positioned at the rear of the cooker. If the chain is hooked onto a hook in the wall corresponding with the back of the cooker, the chain will stop the cooker from tipping forward in the event of excessive weight on the front.

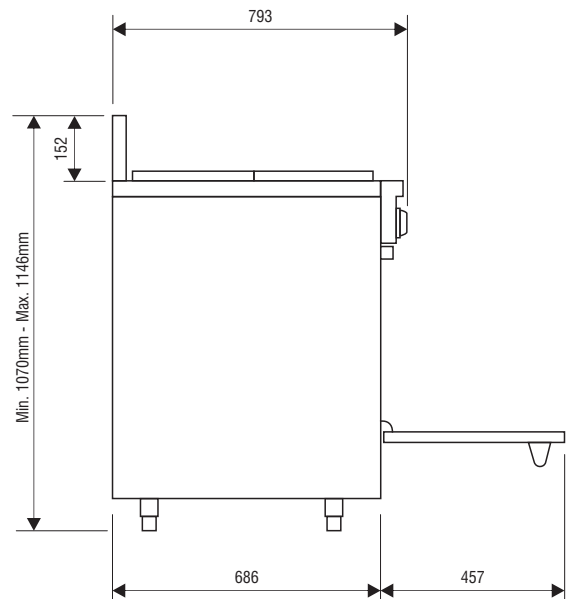
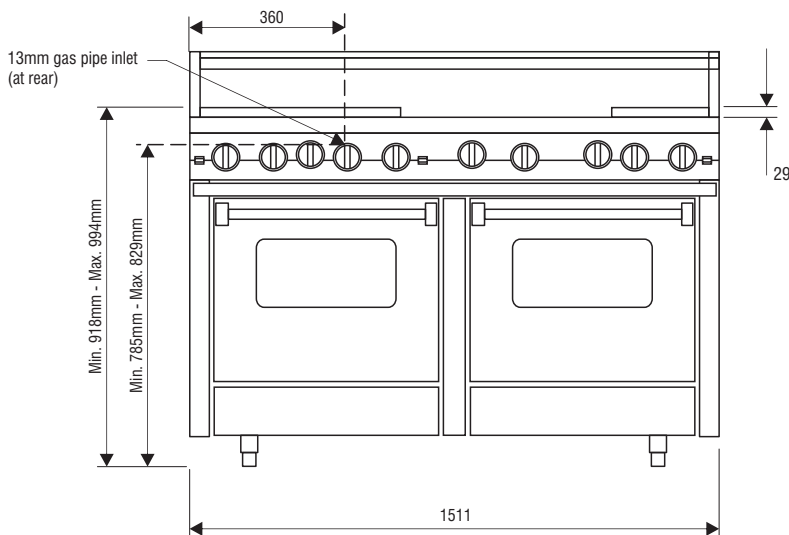
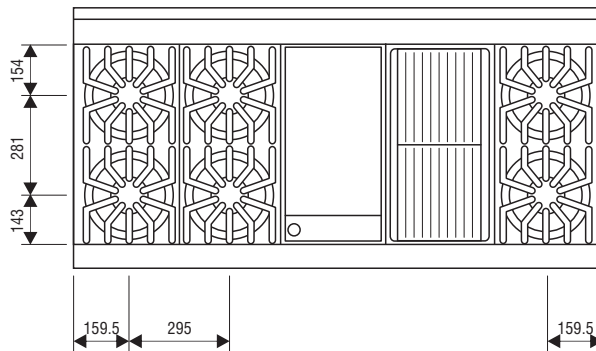
GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGRC605-6GQD	175.7	151.4

GAS PRESSURE

Natural Gas: 1.00 kPa
LPG: 2.75 kPa

POWER CORD LENGTH

1.45m (gas oven models)



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (6)		1.80	0.95	14.5	12.0
Solid Griddle	1.05	1.75	0.05	14.2	13.1
Char Grill	1.175	1.95	0.95	16.5	11.9
Infrared Broil		1.95	1.15	17.0	16.0
Large Oven (4)	1.05	1.80	1.05	14.5	13.6

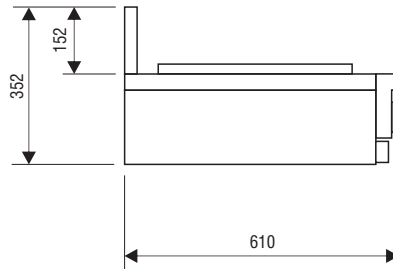
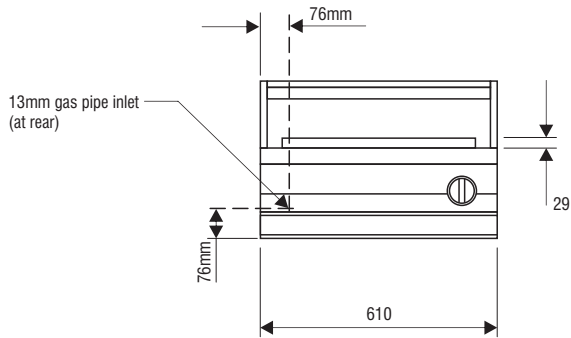
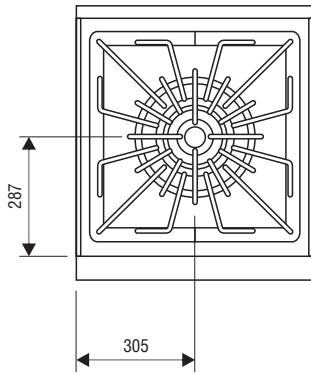
VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGWT240SS.

GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGWT240SS	29.0	29.0

GAS PRESSURE
 Natural Gas: 1.00 kPa
 LPG: 2.75 kPa

POWER CORD LENGTH
 1.45m



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Wok	1.60	2.50	1.60	29.0	29.0

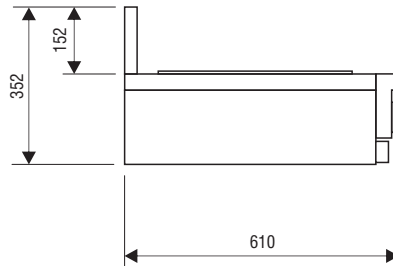
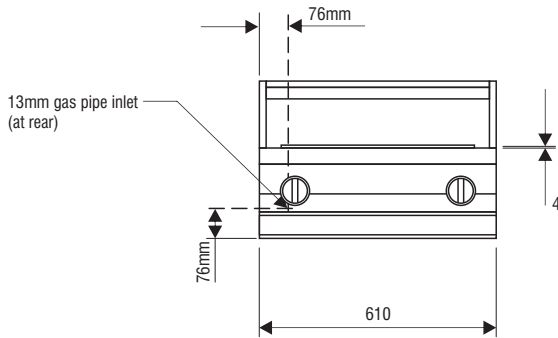
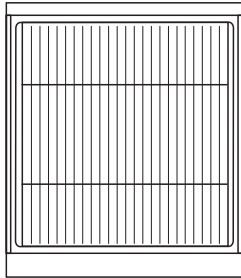
VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGQT240SS.

GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGQT240SS	33.0	23.8

GAS PRESSURE
 Natural Gas: 1.00 kPa
 LPG: 2.75 kPa

POWER CORD LENGTH
 1.45m



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Char Grill (2)	1.175	1.95	0.95	16.5	11.9

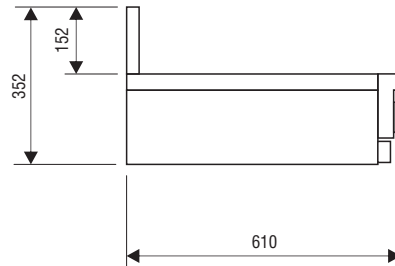
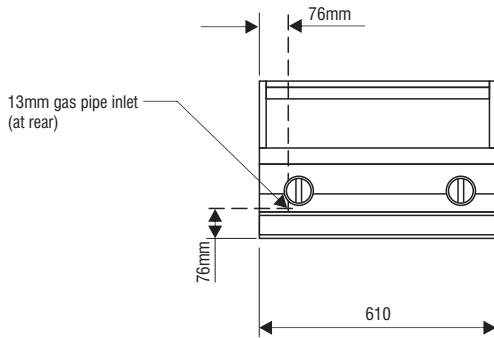
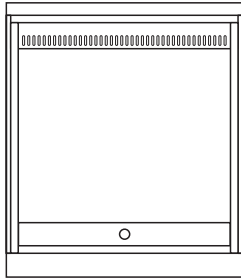
VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGGT240SS.

GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGGT240SS	28.4	26.2

GAS PRESSURE
 Natural Gas: 1.00 kPa
 LPG: 2.75 kPa

POWER CORD LENGTH
 1.45m



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Solid Griddle (2)	1.05	1.75	1.05	14.2	13.1

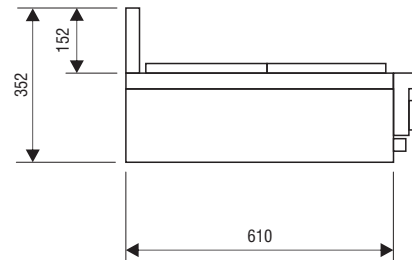
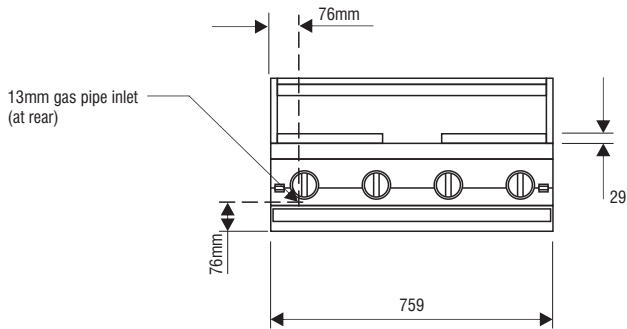
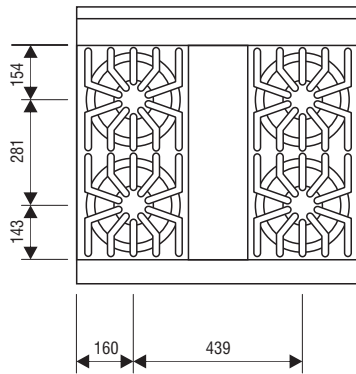
VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGRT300-4B.

GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGRT300-4B	58.0	48.0

GAS PRESSURE
 Natural Gas: 1.00 kPa
 LPG: 2.75 kPa

POWER CORD LENGTH
 1.45m



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (4)		1.80	0.95	14.5	12.0

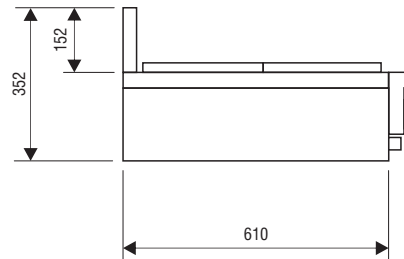
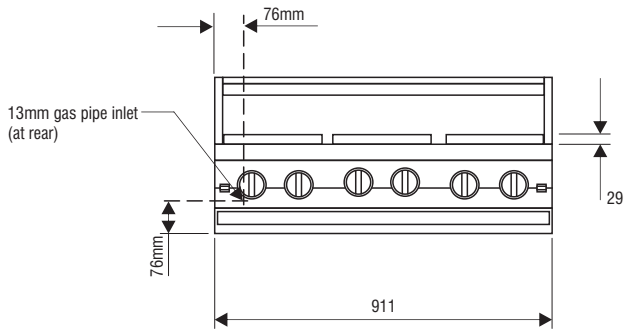
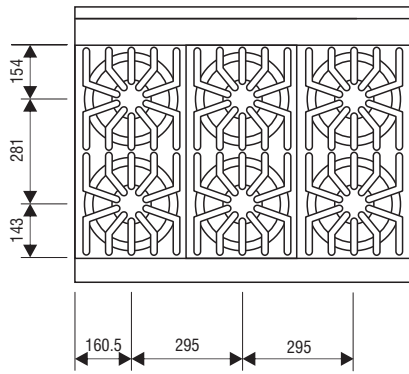
VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGRT360-6B.

GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGRT360-6B	87.0	72.0

GAS PRESSURE
 Natural Gas: 1.00 kPa
 LPG: 2.75 kPa

POWER CORD LENGTH
 1.45m



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (6)		1.80	0.95	14.5	12.0

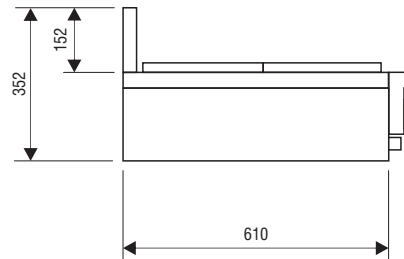
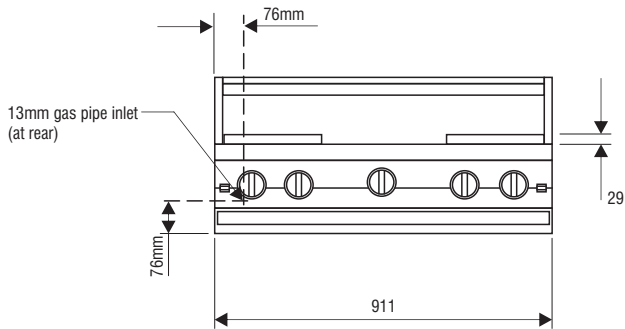
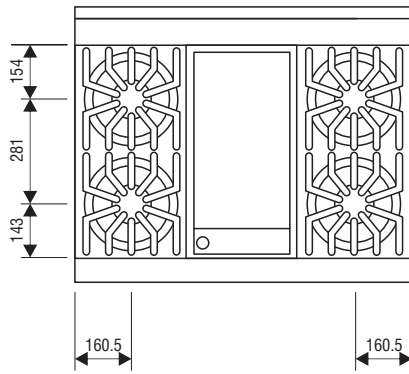
VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGRT360-4G.

GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGRT360-4G	72.2	61.1

GAS PRESSURE
 Natural Gas: 1.00 kPa
 LPG: 2.75 kPa

POWER CORD LENGTH
 1.45m



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (4)		1.80	0.95	14.5	12.0
Solid Griddle	1.05	1.75	1.05	14.2	13.1

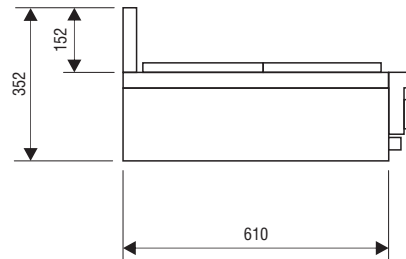
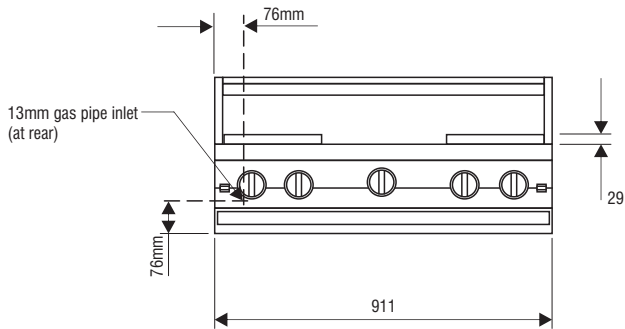
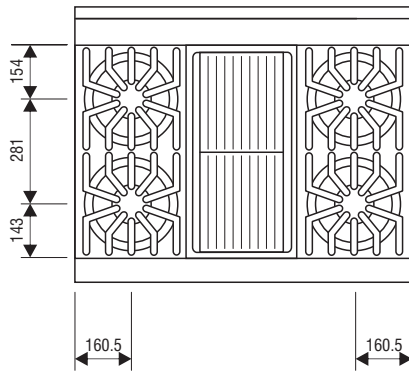
VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGRT360-4Q.

GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGRT360-4Q	74.5	59.9

GAS PRESSURE
 Natural Gas: 1.00 kPa
 LPG: 2.75 kPa

POWER CORD LENGTH
 1.45m



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (4)		1.80	0.95	14.5	12.0
Char Grill	1.175	1.95	0.95	16.5	11.9

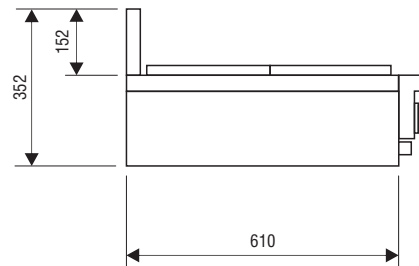
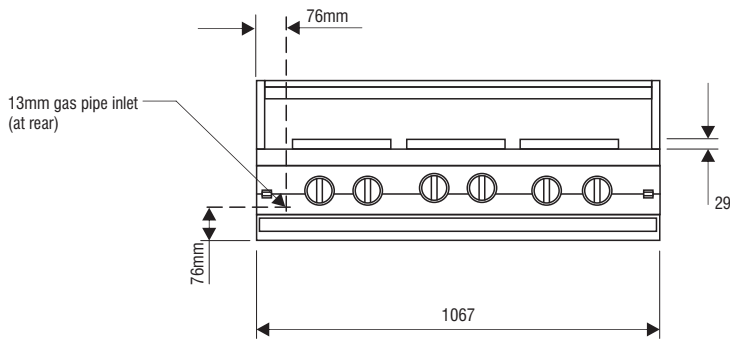
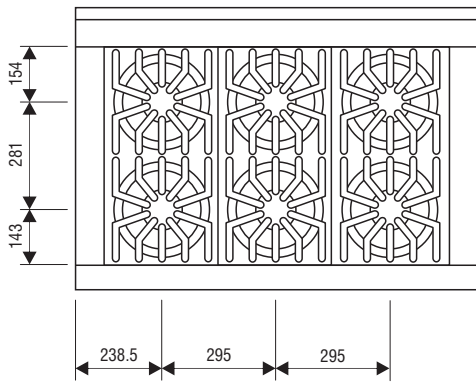
VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGRT421-6B.

GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGRT421-6B	87.0	72.0

GAS PRESSURE
 Natural Gas: 1.00 kPa
 LPG: 2.75 kPa

POWER CORD LENGTH
 1.45m



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (6)		1.80	0.95	14.5	12.0

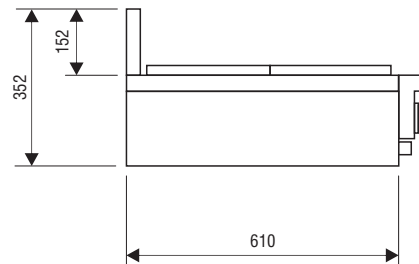
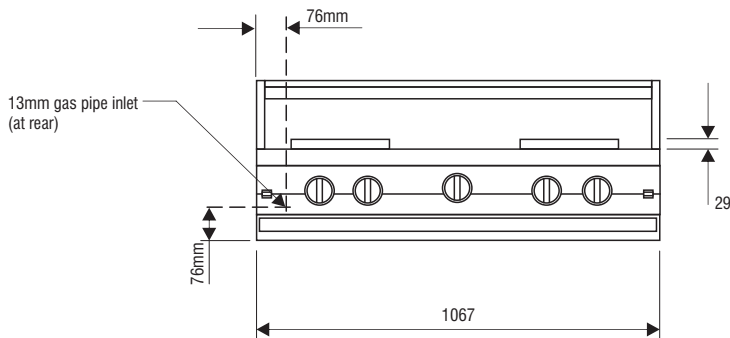
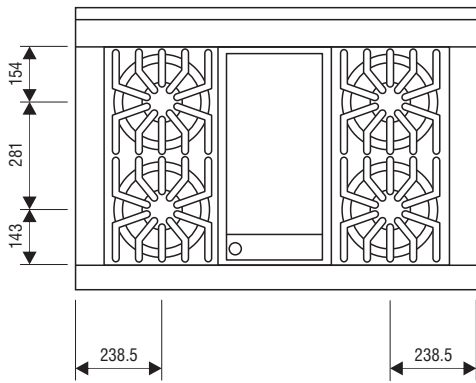
VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGRT421-4G.

GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGRT421-4G	72.2	61.1

GAS PRESSURE
 Natural Gas: 1.00 kPa
 LPG: 2.75 kPa

POWER CORD LENGTH
 1.45m



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (4)		1.80	0.95	14.5	12.0
Solid Griddle	1.05	1.75	1.05	14.2	13.1

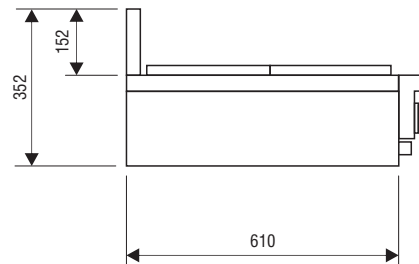
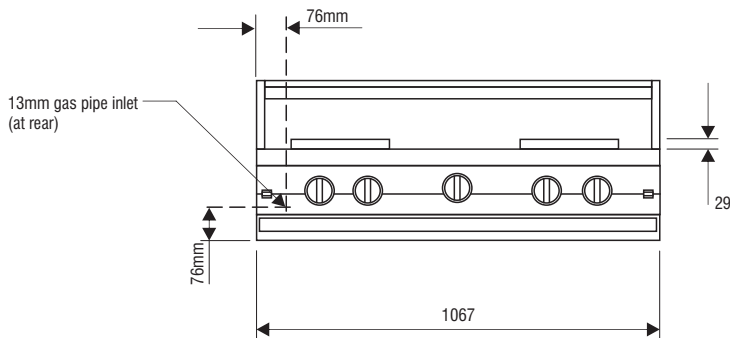
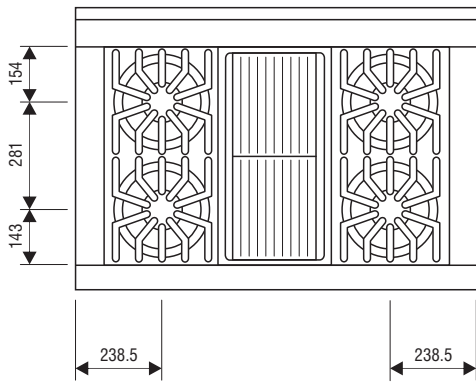
VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGRT421-4Q.

GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGRT421-4Q	74.5	59.9

GAS PRESSURE
 Natural Gas: 1.00 kPa
 LPG: 2.75 kPa

POWER CORD LENGTH
 1.45m



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (4)		1.80	0.95	14.5	12.0
Char Grill	1.175	1.95	0.95	16.5	11.9

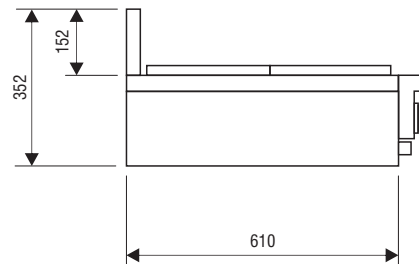
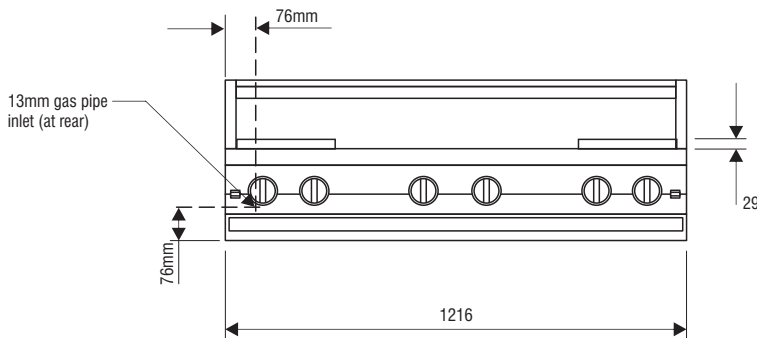
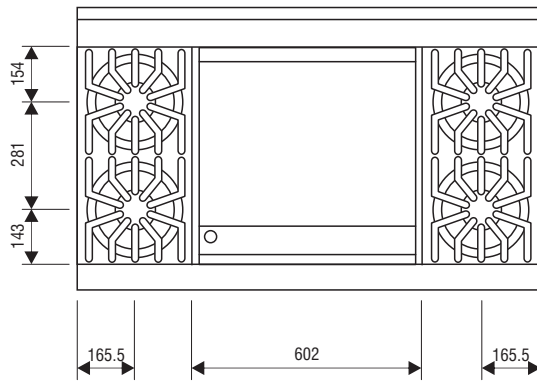
VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGRT480-4G.

GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGRT480-4G	86.4	74.2

GAS PRESSURE
 Natural Gas: 1.00 kPa
 LPG: 2.75 kPa

POWER CORD LENGTH
 1.45m



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (4)		1.80	0.95	14.5	12.0
Solid Griddle (2)	1.05	1.75	1.05	14.2	13.1

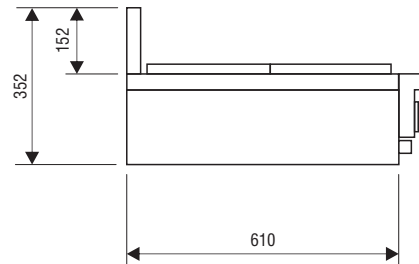
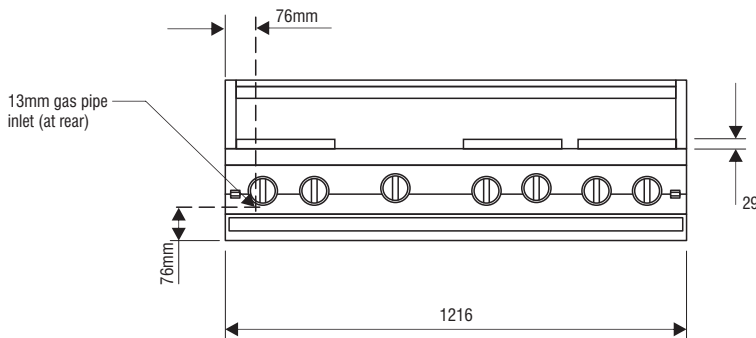
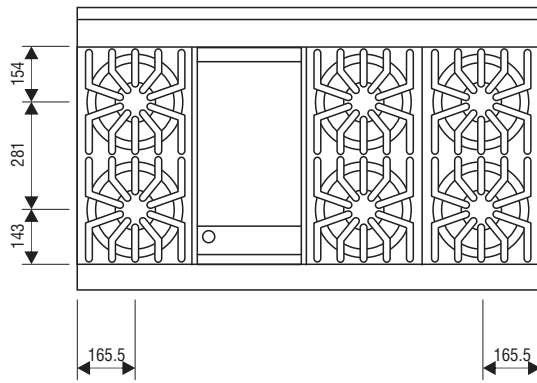
VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGRT480-6G.

GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGRT480-6G	101.2	85.1

GAS PRESSURE
 Natural Gas: 1.00 kPa
 LPG: 2.75 kPa

POWER CORD LENGTH
 1.45m



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (6)		1.80	0.95	14.5	12.0
Solid Griddle	1.05	1.75	1.05	14.2	13.1

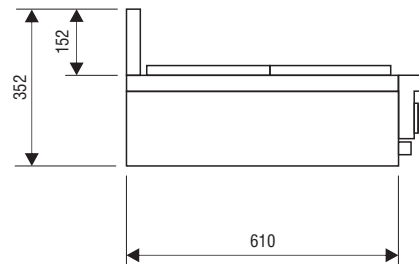
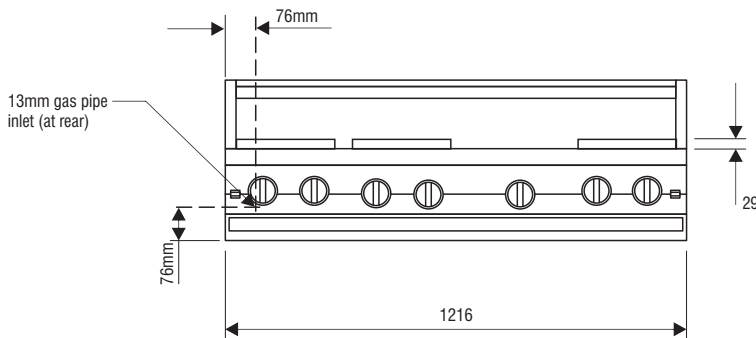
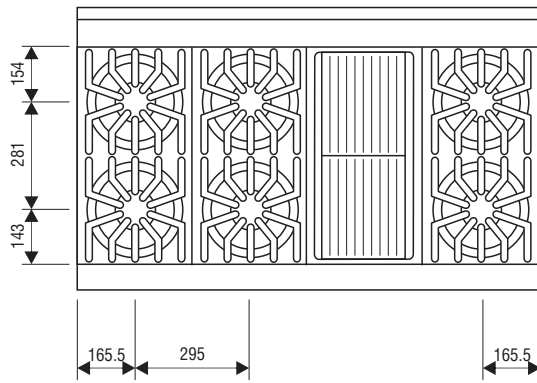
VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGRT480-6Q.

GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGRT480-6Q	103.5	83.9

GAS PRESSURE
 Natural Gas: 1.00 kPa
 LPG: 2.75 kPa

POWER CORD LENGTH
 1.45m



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (6)		1.80	0.95	14.5	12.0
Char Grill	1.175	1.95	0.95	16.5	11.9

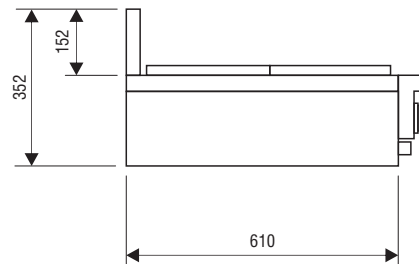
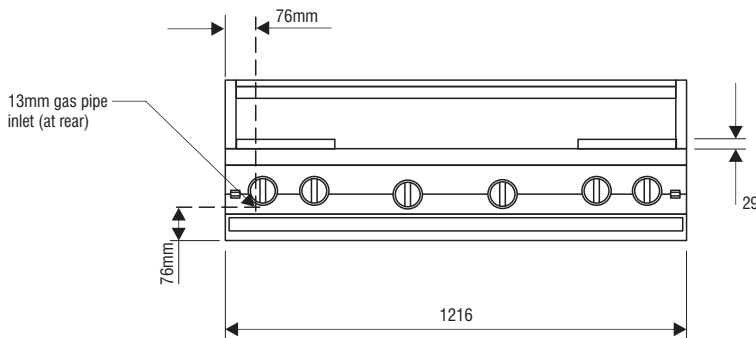
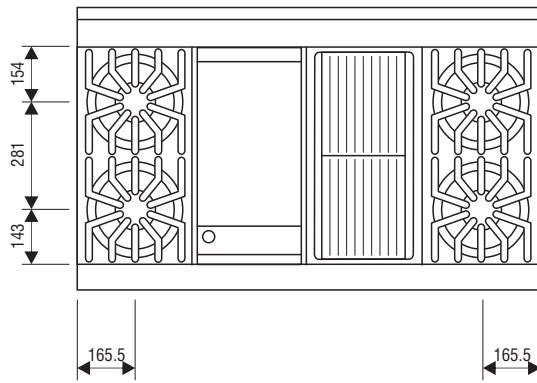
VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGRT480-4GQ.

GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGRT480-4GQ	88.7	73.0

GAS PRESSURE
 Natural Gas: 1.00 kPa
 LPG: 2.75 kPa

POWER CORD LENGTH
 1.45m



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (4)		1.80	0.95	14.5	12.0
Char Grill	1.175	1.95	0.95	16.5	11.9
Solid Griddle	1.05	1.75	1.05	14.2	13.1

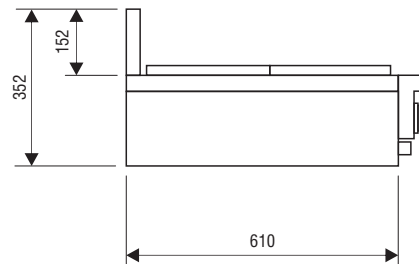
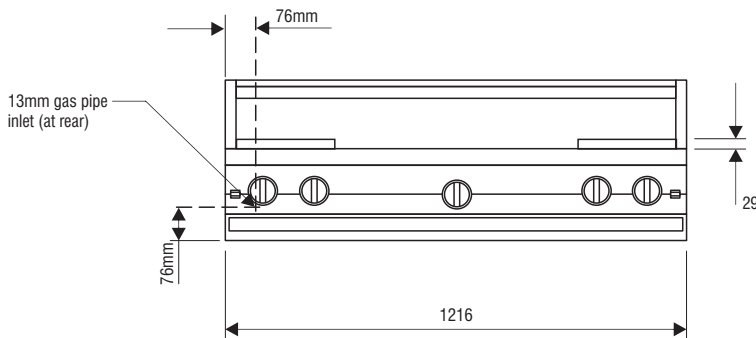
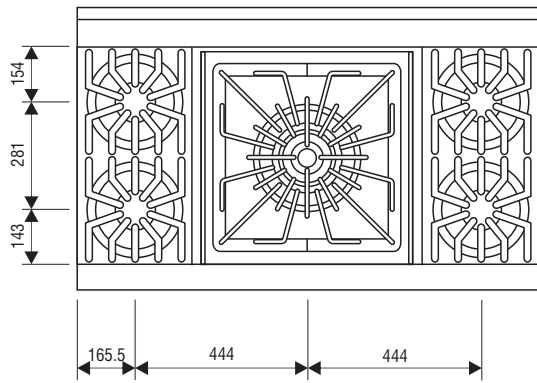
VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGRT480-4K.

GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGRT480-4K	87.0	77.0

GAS PRESSURE
 Natural Gas: 1.00 kPa
 LPG: 2.75 kPa

POWER CORD LENGTH
 1.45m



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (4)		1.80	0.95	14.5	12.0
Wok	1.60	2.50	1.60	29.0	29.0

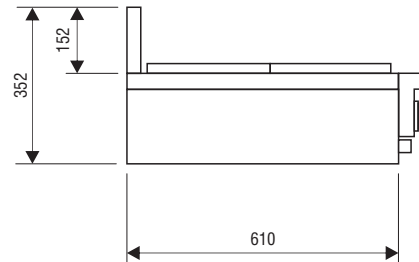
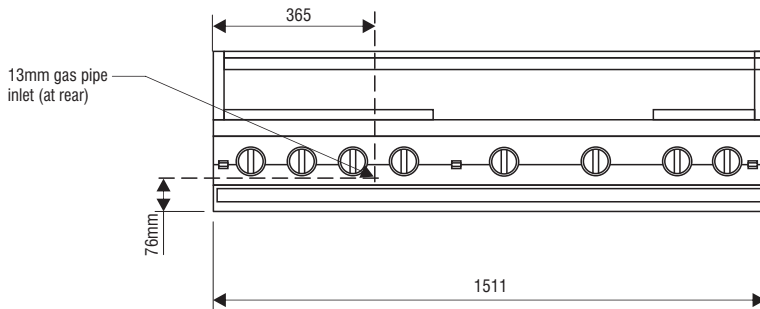
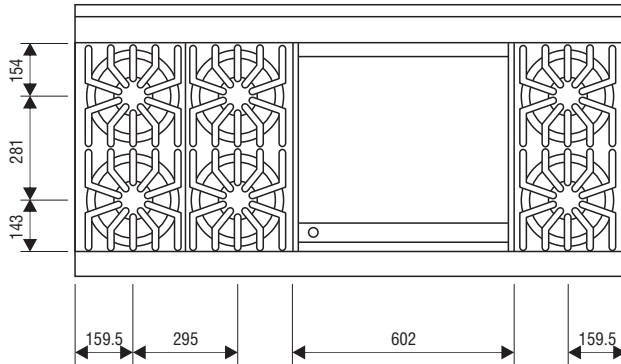
VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGRT600-6G.

GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGRT600-6G	115.4	98.2

GAS PRESSURE
 Natural Gas: 1.00 kPa
 LPG: 2.75 kPa

POWER CORD LENGTH
 1.45m



BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (6)		1.80	0.95	14.5	12.0
Solid Griddle (2)	1.05	1.75	1.05	14.2	13.1

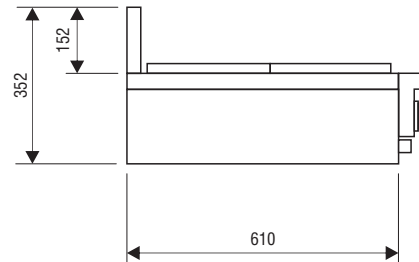
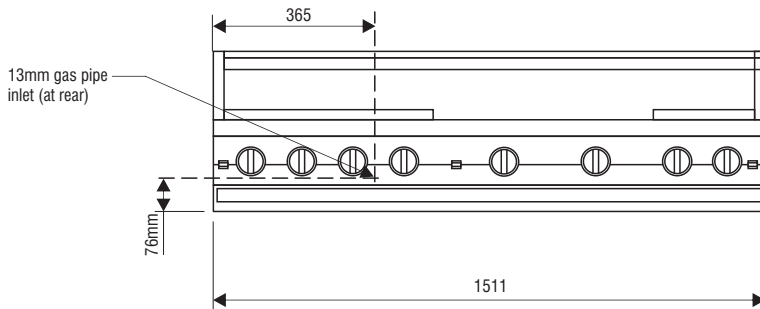
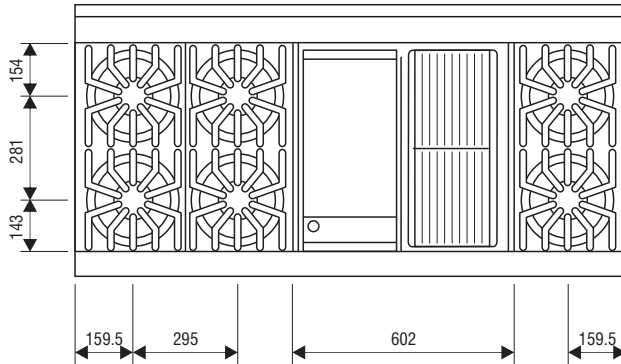
VIKING PROFESSIONAL

Dimensions & Technical Data - Model: VGRT600-6GQ.

GAS CONSUMPTION (MJ/hr)		
Model	Total(NG)	Total(LPG)
VGRT600-6GQ	117.7	97.0

GAS PRESSURE
 Natural Gas: 1.00 kPa
 LPG: 2.75 kPa

POWER CORD LENGTH
 1.45m



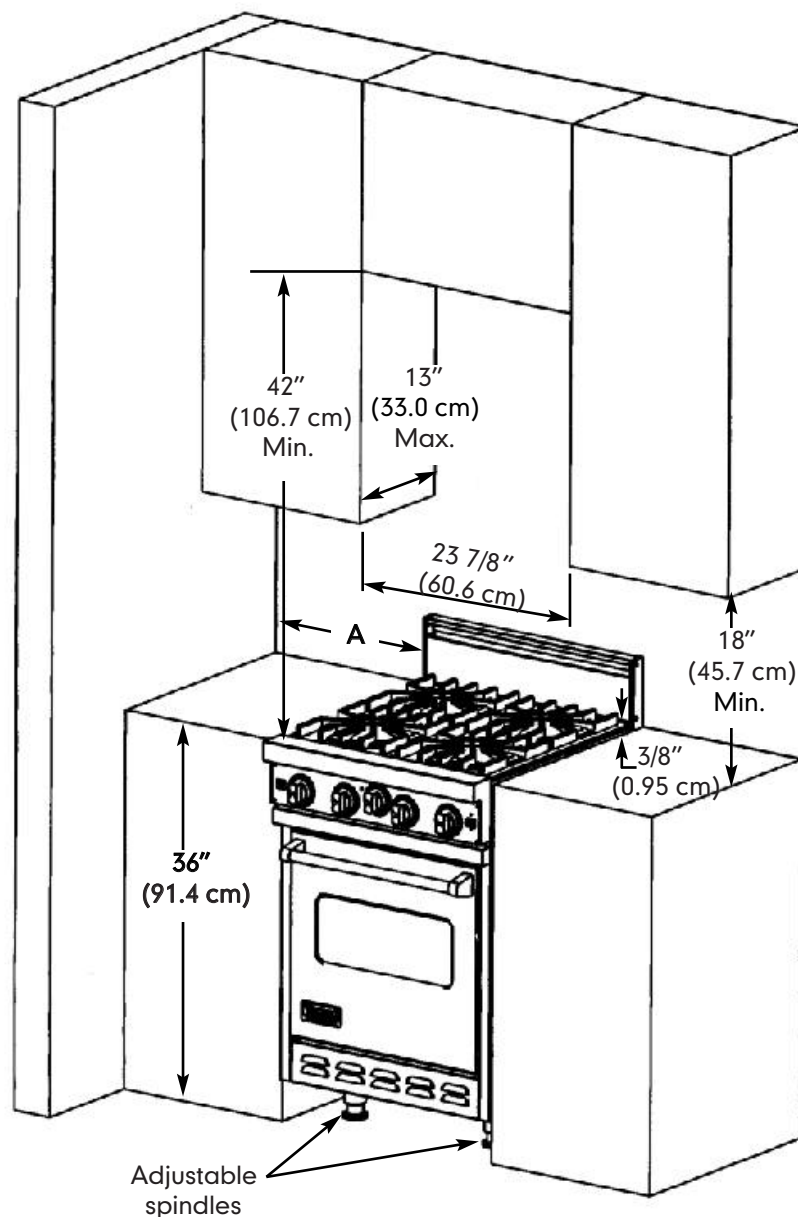
BURNER CONSUMPTION & INJECTOR SIZE					
Burner	Injector (mm)			Rating (MJ/hr)	
	NG		LPG	NG	LPG
	Inner	Outer			
Boiling (6)		1.80	0.95	14.5	12.0
Char Grill	1.175	1.95	0.95	16.5	11.9
Solid Griddle	1.05	1.75	1.05	14.2	13.1

VIKING PROFESSIONAL

Proximity to side cabinet installation (24" W. Cooker Models)

1. This range may be installed directly adjacent to existing 36" (91.4 cm) high base cabinets. **IMPORTANT:** The top grate support **MUST** be 3/8" (.95 cm) above the adjacent base cabinet countertop. This may be accomplished by raising the unit using the adjustment spindles on the legs.
2. The range **CANNOT** be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.4 cm) high. There must be a minimum of 6" (15.2 cm) side clearance for the 4-Burner and Griddle model ranges and a minimum of 9" (22.9 cm) side clearance for the Char-Grill model to such combustible surfaces above the 36" (91.4 cm) counter height.
3. Within the side clearance to combustible vertical surfaces above 36" (91.4 cm), the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this side clearance must be 18" (45.7 cm) above the 36" (91.4 cm) high countertop.
4. Wall cabinets above the range must be a minimum of 42" (106.7 cm) above the range cooking surface for the full width of the range. This minimum requirement does not apply if a rangehood is installed over the cooking surface.

A	
4B Model	6" (15.2 cm)
G Model	6" (15.2 cm)
K Model	6" (15.2 cm)
Q Model	9" (22.9 cm)



VIKING PROFESSIONAL

Basic Specifications

(24" W. Cooker Models)

Description	24" W. Models
Overall width	23 7/8" (60.6 cm)
Overall height	<p><u>Base Height</u> To top of grate support - Min. 35 7/8" (91.1 cm) to Max. 37 5/8" (95.6 cm) Legs adjust 1 3/4" (4.5 cm)</p> <p><u>Additions to Base Height</u> To top of grate - add 1 1/8" (2.9 cm) To top of island trim - add 1 1/4" (3.2 cm) To top of 6" backguard - add 6" (15.2 cm) To top of high shelf - add 23 1/2" (59.7 cm)</p>
Overall depth from rear	To end of side panel - 24 5/16" (61.8 cm) To end of control panel - 26 1/4" (66.7 cm) To end of knobs - 27 3/4" (70.5 cm)
Electrical requirements	120 VAC/60 Hz; 4 ft. (121.9 cm), 3-prong plug attached to the unit.
Gas requirements	Shipped natural gas standard; convert to LP/Propane with standard convertible regulator; accepts standard residential 1/2" ID gas service line
Maximum amp usage	4B 4.3 amps G 11.5 amps Q 4.3 amps K 4.3 amps
Surface burner rating (if applicable)	15,000 BTU Nat./13,500 BTU LP (4.4 kW/4.0 kW)
Griddle burner rating (if applicable)	Two 15,000 BTU ea. Nat./13,500 BTU ea. LP (4.4 kW/4.0 kW)
Grill burner rating (if applicable)	Two 18,000 BTU ea. Nat./16,000 BTU ea. LP (5.3 kW/4.7 kW)
Wok burner rating	27,500 BTU Nat./LP (8.1 kW)
Broil rating	15,000 BTU Nat./13,500 BTU LP (4.4 kW/4.0 kW)
Bake rating	30,000 BTU Nat./LP (8.8 kW)
Oven Interior width	18" (45.7 cm)
Oven Interior height	16 1/8" (41.0 cm)
Oven Interior depth	17 5/8" (44.8 cm)
Oven Interior overall size	3.0 cu. ft.
Approximate Shipping wt.	395 lbs. (177.8 kg)

Minimum clearances from adjacent combustible construction

- Cooking surface and below (36" [91.4 cm] and below)
 - Sides - 0"
 - Rear - 0" with backguard or high shelf; 0" with island trim and non-combustible rear wall; 6" (15.2 cm) with island trim and combustible rear wall.
 - Top grate support - 36" (91.4 cm)
- Above cooking surface (above 42" [91.4 cm])
 - Sides - Models 4B, G, K - 6" (15.2 cm); Model Q - 9" (22.9 cm)
 - Within 6" (15.2 cm) side clearance, wall cabinets no deeper than 13" (33.0 cm) must be minimum 18" (45.7 cm) above cooking surface.
 - Wall cabinets directly above product must be minimum 42" (106.7 cm) above cooking surface
- Use range only with factory supplied legs.

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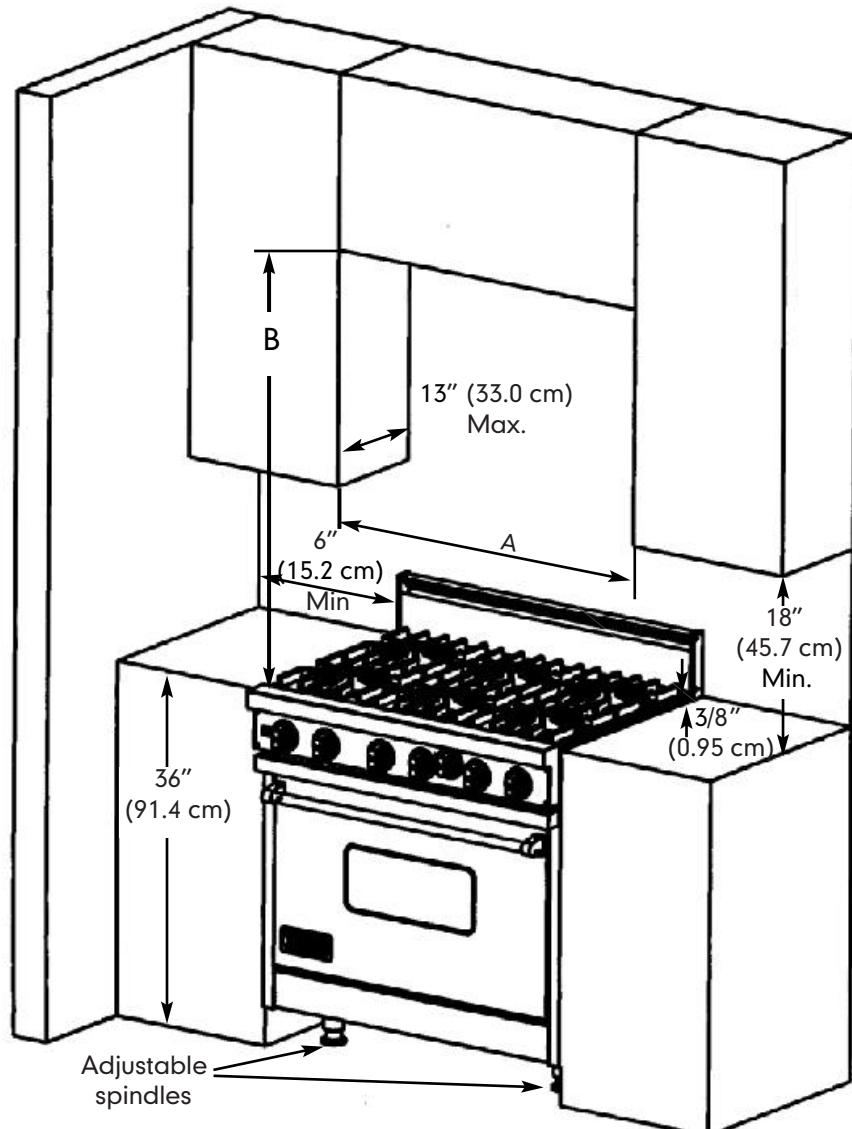
Proximity to side cabinet installation

(30" W, 36" W, 48" W, 60" W. Cooker Models)

1. This range may be installed directly adjacent to existing 36" (91.4 cm) high base cabinets. IMPORTANT: The top grate support MUST be 3/8" (.95 cm) above the adjacent base cabinet countertop. This may be accomplished by raising the unit using the adjustment spindles on the legs.
2. The range CANNOT be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.4 cm) high. There must be a minimum of 6" (15.2 cm) side clearance from the range to such combustible surfaces above the 36" (91.4 cm) counter height.
3. Within the 6" (15.2 cm) side clearance to combustible vertical surfaces above 36" (91.4 cm), the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this 6" (15.2 cm) side clearance must be 18" (45.7 cm) above the 36" (91.4 cm) high countertop.
4. Wall cabinets above the range must be a minimum of 36" (91.4 cm) for open top burners and a minimum of 42" (106.7 cm) for sealed burner models above the range cooking surface for the full width of the range. This minimum height requirement does not apply if a rangehood is installed over the cooking surface.

	Dim. A
30" W. Models	29 7/8" (75.9 cm)
36" W. Models	35 7/8" (91.1 cm)
48" W. Models	47 7/8" (121.6 cm)
60" W. Models	59 1/2" (151.1 cm)

	Dim. B (minimum)
Open Top Burners	36" (91.4 cm)
Sealed Burners	42" (106.7 cm)



VIKING PROFESSIONAL

Basic Specifications

(30" W., 36" W., 48" W., 60" W. Cooker Models)

Description	30" W. Models	36" W. Models
Overall width	29 7/8" (75.9 cm)	35 7/8" (91.1 cm)
Overall height	<u>24" Deep Models Base Height</u> <u>27" Deep Models Base Height</u> To top of grate support - Min. 35 7/8" (91.1 cm) to Min. 36 1/8" (91.8 cm) Max. 37 5/8" (95.6 cm) Max 39 1/8" (99.4 cm) Legs adjust 1 3/4" (4.5 cm) Legs adjust 3" (7.6 cm)	
Overall depth from rear	<u>Additions to Base Height</u> To top of spider grate - add 1 1/8" (2.9 cm) To top of island trim - add 1 1/4" (3.2 cm) To top of 6" backguard - add 6" (15.2 cm) To top of 10" backguard - add 10" (25.4 cm) To top of high shelf - add 23 1/2" (59.7 cm)	
	<u>24" Deep Models</u> <u>27" Deep Models</u> To end of side panel - 24 5/16" (61.8 cm) 27" (68.6 cm) To end of control panel - 26 1/4" (66.7 cm) 28 3/4" (73.0 cm) To end of knobs - 27 3/4" (70.5 cm) 30 3/8" (77.2 cm)	
Electrical requirements	120 VAC/60 Hz; 4 ft. (121.9 cm), 3-prong plug attached to the unit.	
Gas requirements	Shipped natural gas standard; convert to LP/Propane with standard convertible regulator; accepts standard residential 1/2" ID gas service line	
Maximum amp usage/	8.2 amps	6B - 8.5 amps 4G - 11.8 amps 4Q - 8.5 amps
Surface burner rating	15,000 BTU Nat./13,500 BTU LP (4.4 kW/4.0 kW)	
Griddle burner rating	N/A	15,000 BTU Nat./12,500 BTU LP (4.4 kW /3.7 kW)
Grill burner rating	N/A	18,000 BTU Nat./16,000 BTU LP 5.3 kW (gross) / 4.7 kW (net)
Broil rating	18,000 BTU Nat./16,000 BTU LP (5.3 kW/4.7 kW)	
Bake rating	Two 15,000 BTU ea. Nat./LP (Two 4.4 kW ea.)	
Oven Interior width	24" (61.0 cm)	30 1/8" (76.5 cm)
Oven Interior height	16 1/8" (41.0 cm)	24" D. Model- 16 1/8" (41.0 cm) 27" D. Model- 14 1/8" (35.9 cm)
Oven Interior depth	17 5/8" (44.8 cm)	24" D. Model- 17 5/8" (44.8 cm) 27" D. Model- 19 1/4" (48.9 cm)
Oven Interior overall size	4.0 cu. ft.	24" D. - 5.0 cu. ft. 27" D. - 4.7 cu. ft.
Approximate Shipping wt.	395 lbs. (173.3 kg)	6B - 447 lb. (201.2 kg) 4Q - 457 lb. (205.7 kg) 4G - 452 lb. (203.4 kg)

Minimum clearances from adjacent combustible construction

- Cooking surface and below (36" [91.4 cm] and below)
 - Sides - 0"
 - Rear - 0" with backguard or high shelf; 0" with island trim and non-combustible rear wall; 6" (15.2 cm) with island trim and combustible rear wall.
 - Top grate support - 36" (91.4 cm)
- Above cooking surface (above 36" [91.4 cm])
 - Sides - 6" (15.2 cm)
 - Within 6" (15.2 cm) side clearance, wall cabinets no deeper than 13" (33.0 cm) must be minimum 18" (45.7 cm) above cooking surface.
 - Wall cabinets directly above product must be minimum 36" (91.4 cm) for open top burners and 42" (106.7 cm) for sealed burners above cooking surface
- Use range only with factory supplied legs.

VIKING PROFESSIONAL

Basic Specifications

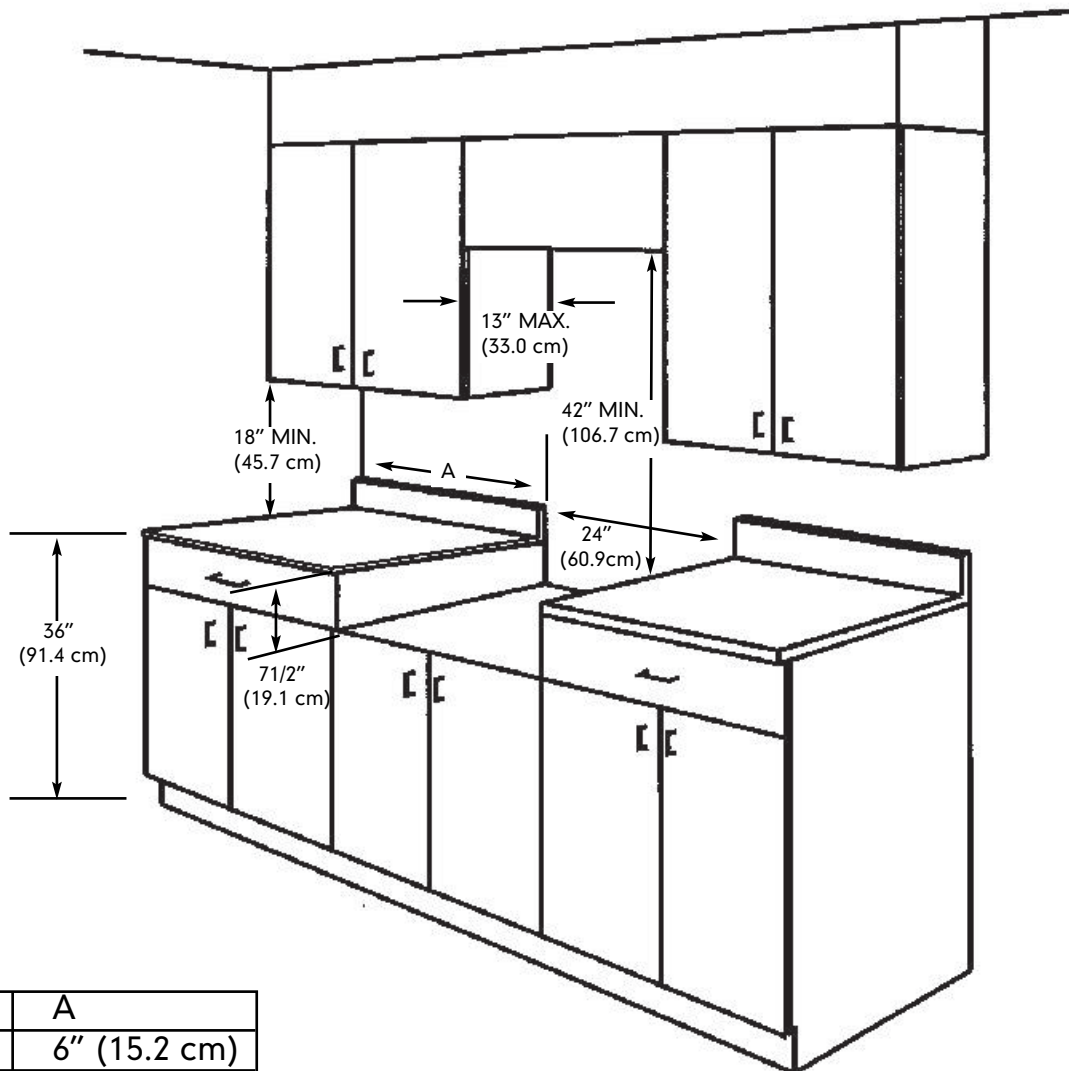
(30" W., 36" W., 48" W., 60" W. Cooker Models)

Description	48" W. Models	60" W. Models
Overall width	47 7/8" (121.6 cm)	59 1/2" (151.1 cm)
Overall height	<u>24" Deep Models Base Height</u> To top of grate support - Min. 35 7/8" (91.1 cm) to Max. 37 5/8" (95.6 cm) Legs adjust 1 3/4" (4.5 cm) <u>Additions to Base Height</u> To top of spider grate - add 1 1/8" (2.9 cm) To top of island trim - add 1 1/4" (3.2 cm) To top of 6" backguard - add 6" (15.2 cm) To top of 10" backguard - add 10" (25.4 cm) To top of high shelf - add 23 1/2" (59.7 cm)	<u>27" Deep Models Base Height</u> Min. 36 1/8" (91.8 cm) Max 39 1/8" (99.4 cm) Legs adjust 3" (7.6 cm)
Overall depth from rear	<u>24" Deep Models</u> To end of side panel - 24 5/16" (61.8 cm) To end of control panel - 26 1/4" (66.7 cm) To end of knobs - 27 3/4" (70.5 cm)	<u>27" Deep Models</u> 27" (68.6 cm) 28 3/4" (73.0 cm) 30 3/8" (77.2 cm)
Electrical requirements	120 VAC/60 Hz; 4 ft. (121.9 cm), 3-prong plug attached to unit	
Gas requirements	Shipped natural gas standard; field convert to LP/Propane with standard convertible regulator	
Maximum amp usage/	6G - 16.0 amps 4Q - 12.4 amps 6Q - 12.4 amps 4G - 19.6 amps 4GQ - 16.0 amps	6G - 23.6 amps 6GQ - 20.0 amps
Surface burner rating	15,000 BTU Nat./13,500 BTU LP (4.4 kW/4.0 kW)	
Griddle burner rating	<u>12" / 18" Wide</u> 15,000 BTU Nat./12,500 BTU LP (4.4 kW/3.7 kW)	<u>24" Wide</u> Two 15,000 BTU ea. Nat./12,500 BTU ea. LP (Two 4.4 kW ea./3.7 kW ea.)
Grill burner rating	18,000 BTU Nat./16,000 BTU LP (5.3 kW/4.7 kW)	
Broil rating	18,000 BTU Nat./16,000 BTU LP (5.3 kW/4.7 kW)	
Bake rating	Right - Two 15,000 BTU ea. Nat./LP (Two 4.4 kW ea.) Left - One 15,000 BTU ea. Nat./LP (One 4.4 kW ea.)	Two 15,000 BTU ea. Nat./LP (Two 4.4 kW ea.) Two 15,000 BTU ea. Nat./LP (Two 4.4 kW ea.)
Oven Interior width	Right - 24 1/8" (61.3 cm) Left - 13 3/8" (34.0 cm)	Both - 24 1/8" (61.3 cm)
Oven Interior height	<u>24" D. Models</u> Both - 16 1/8" (41.0 cm) <u>27" D. Models</u> Both - 14 1/8" (35.9 cm)	<u>27" D. Models</u> Both - 14 1/8" (35.9 cm)
Oven Interior depth	<u>24" D. Models</u> Right - 17 5/8" (44.8 cm) Left - 18 3/4" (47.6 cm) <u>27" D. Models</u> Right - 19 1/4" (48.9 cm) Left - 21 1/4" (54.0 cm)	<u>27" D. Models</u> Both - 19 1/4" (48.9 cm)
Oven Interior overall size	<u>24" D. Models</u> Right - 4.0 cu. ft. Left - 2.3 cu. ft. <u>27" D. Models</u> Right - 3.8 cu. ft. Left - 2.3 cu. ft.	<u>27" D. Models</u> Both - 3.8 cu. ft.
Approximate Shipping wt.	6G - 591 lb. (266.0 kg) 4Q - 586 lb. (263.7 kg) 6Q - 586 lb. (263.7 kg) 4G - 596 lb. (268.5 kg) 4GQ - 596 lb. (268.5 kg)	6G - 762 lb. (342.9 kg) 6GQ - 757 lb. (340.7 kg)

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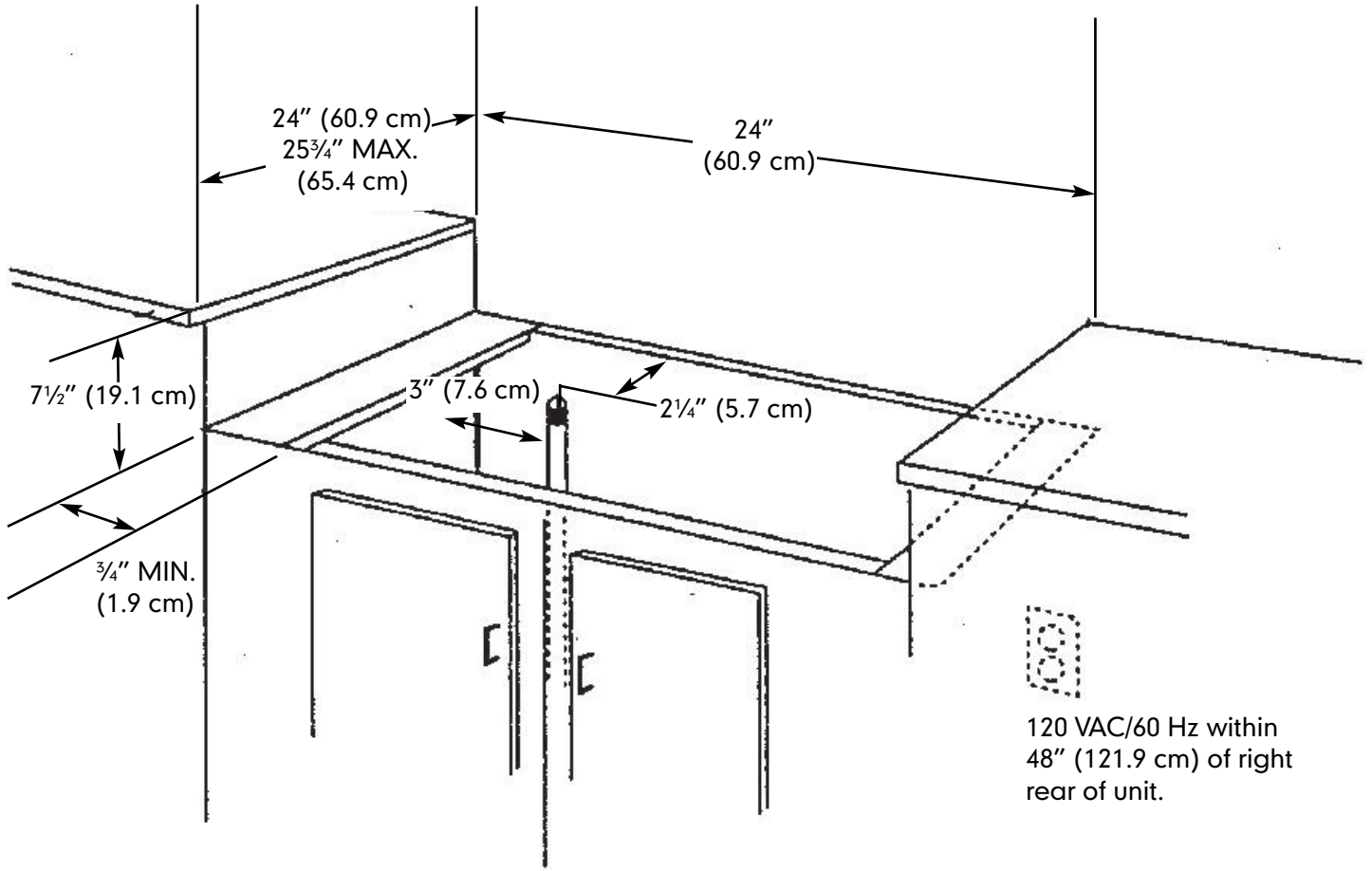
Proximity to side cabinet installation (24" W. Cooktop Models)

The unit may be installed directly adjacent to the existing base cabinets. **IMPORTANT** - The side trim **MUST** be $\frac{3}{8}$ " (.95 cm) above the adjacent base cabinet countertop. The unit **CANNOT** be installed directly adjacent to sidewalls, tall appliances, or other side vertical surfaces above 36" (91.4 cm) high. There must be a minimum of 6" (15.2 cm) side clearance for the VGWT/VGGT models and 9" (22.9 cm) side clearance for the VGQT models to such combustible surfaces above 36" (91.4 cm) counter height. Within the side clearance to combustible vertical surfaces above 36" (91.4 cm), the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this side clearance must be 18" (45.7 cm) above the 36" (91.4 cm) high countertop. The wall cabinet above the appliance must be a minimum of 42" (106.7 cm) above the appliance cooking surface for a full width of the unit.

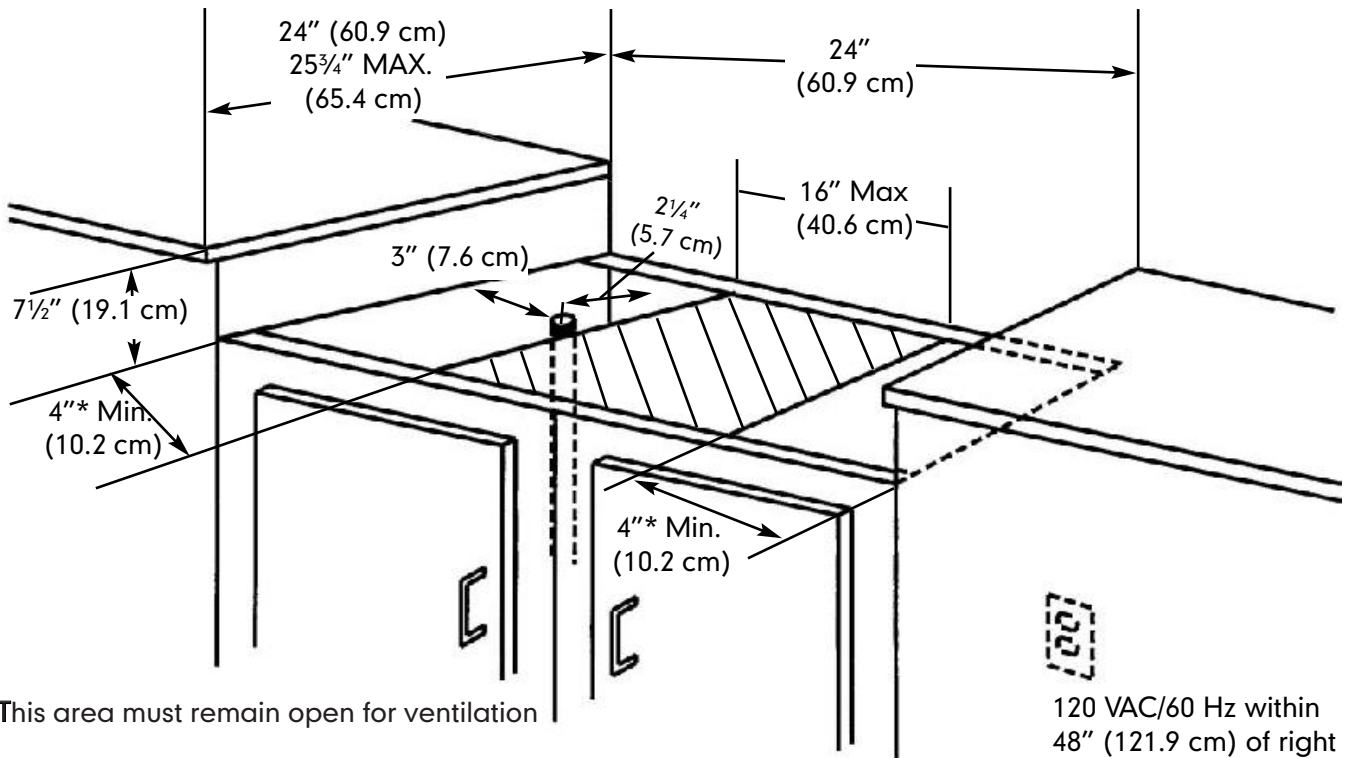


	A
VGWT	6" (15.2 cm)
VGGT	6" (15.2 cm)
VGQT	9" (22.9 cm)

CABINET CUTOUT DIMENSIONS - For VGWT and VGGT Models



CABINET CUTOUT DIMENSIONS - For VGQT Model Only



VIKING PROFESSIONAL
Basic Specifications
(24" W. Cooktop Models)

Description	VGWT240	VGGT240	VGQT240
Cutout Width	24" (61.0 cm)		
Cutout Height	7 1/2" (19.1 cm) (Top of grate support should be 3/8" [.95 cm] above countertop.)		
Cutout Depth	Minimum - 24" (61.0 cm) Maximum - 25 3/4" (65.4 cm)		
Overall Width	23 7/8" (60.6 cm)		
Overall Height from Bottom	To cooking surface - 7 7/8" (20.0 cm) To top of island trim - 8 7/8" (22.5 cm) To top of backguard - 13 7/8" (35.2 cm)		
Overall Depth from Rear	To end of side panel - 24" (61.0 cm) To end of control panel - 25 3/4" (65.4 cm) To end of knobs - 27 3/4" (70.5 cm)		
Gas Requirements	Shipped natural gas standard; field convert to LP/Propane with standard convertible regulator; accepts standard residential 1/2" (1.3 cm) I.D. gas service line.		
Electrical Requirements	120 VAC/60 Hz - 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product.		
Maximum amp usage	.08 amps	7.2 amps	0.5 amps
Burner Rating	27,500 BTU NAT/ 27,500 BTU LP	(2) 15,000 BTU NAT/ 13,500 BTU LP (ea.)	(2) 15,000 BTU NAT 14,000 BTU LP (ea.)
Approximate Shipping Weight	146 lbs. (65.7 kg)	160 lbs. (72.0 kg)	160 lbs. (72.0 kg)

Minimum Clearances from Adjacent Combustible Construction

- Cooking surface and below (36" [91.4 cm] and below)
 - Sides - 0"
 - Rear - 0" with backguard; 0" with island trim and non-combustible rear wall; 6" (15.2 cm) with island trim and combustible rear wall
 - Top grate support - 3/8" (1.0 cm) above countertop
- Above cooking surface (above 36" [91.4 cm])
 - Sides - VGWT/VGGT - 6" (15.2 cm); VGQT - 9" (22.9 cm)
 - Within the side clearance, wall cabinets no deeper than 13" (33.0 cm) must be minimum 18" (45.7 cm) above cooking surface.
- Wall cabinets directly above product must be minimum 42" (106.7 cm)

VIKING PROFESSIONAL

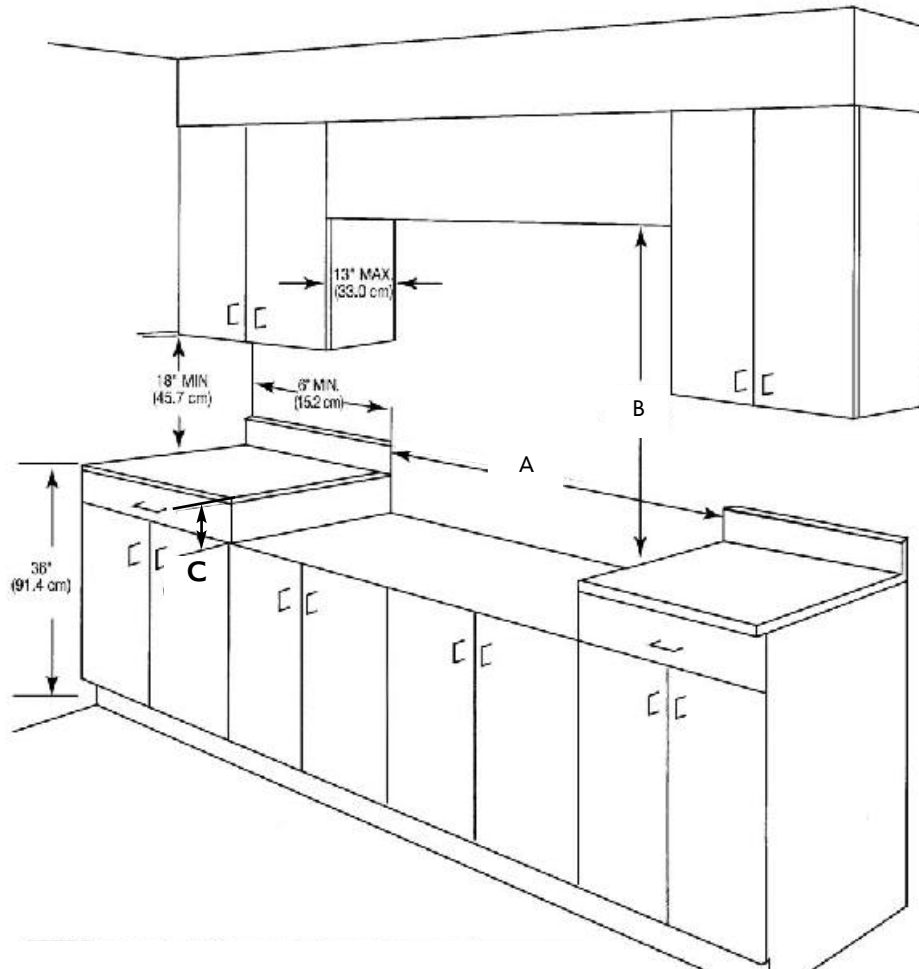
Proximity to side cabinet installation

(30" W., 36"W., 42" W., 48" W. & 60" W. Cooktop Models)

1. This rangetop may be installed directly adjacent to existing 36" (91.4 cm) high base cabinets. **IMPORTANT:** The top grate support **MUST** be 3/8" (.95 cm) above the adjacent base cabinet countertop.
2. The rangetop **CANNOT** be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.4 cm) high. There must be a minimum of 6" (15.2 cm) side clearance from the rangetop to such combustible surfaces above the 36" (91.4 cm) counter height.
3. Within the 6" (15.2 cm) side clearance to combustible vertical surfaces above 36" (91.4 cm) , the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this 6" (15.2 cm) side clearance must be 18" (45.7 cm) above the 36" (91.4 cm) high countertop.
4. Wall cabinets above the rangetop must be a minimum of 36" (91.4 cm) for the open top burner models and a minimum of 42" (106.7 cm) for the sealed burner models above the rangetop cooking surface for the full width of the rangetop. This minimum height requirement does not apply if a rangehood is installed over the cooking surface.

Dim.	30" W. Models	36" W. Models	42" W. Models	48" W Models	60" W. Models
A	30" (76.2 cm)	36" (91.4 cm)	42 1/8" (107.0 cm)	48" (121.9 cm)	59 5/8" (151.4 cm)

Dim.	B	C
VGRT Open Burner	36" (91.4 cm) min.	7 1/2" (19.1 cm)
VGRT Sealed Burner	42" (106.7 cm) min.	7 5/8" (19.4 cm)
DGRT Sealed Burner	42" (106.7 cm) min.	5 3/4" (14.6 cm)



GENERAL INFORMATION

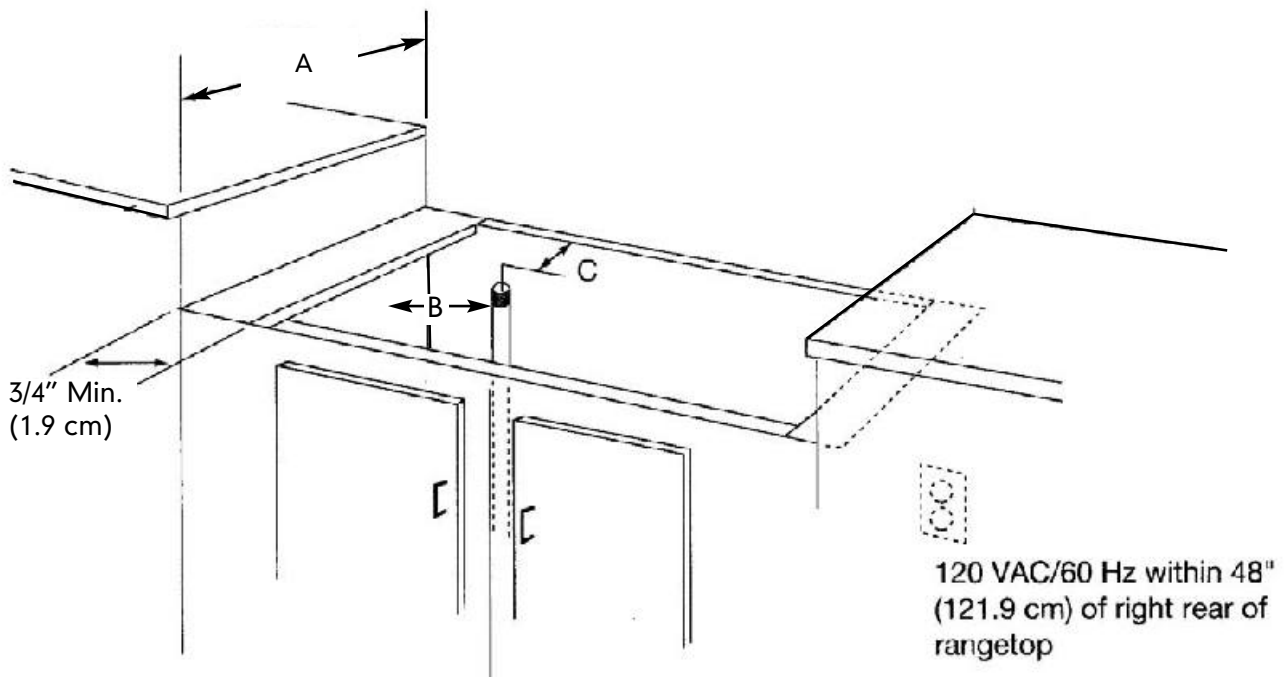
1. **WARNING:** The use of cabinets for storage above the appliance may result in a potential burn hazard. Combustible items may ignite, metallic items may become hot and cause burns. If a cabinet storage is to be provided the risk can be reduced by installing a rangehood that projects horizontally a minimum of 5" (12.7 cm) beyond the bottom of the cabinets.
2. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
3. Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
4. Do not obstruct the flow of combustion and ventilation air.
5. Disconnect the electrical supply to the appliance before servicing.
6. When removing oven for cleaning and/or service;
 - A. Shut off gas at main supply
 - B. Disconnect AC power supply
 - C. Disconnect gas line to the inlet pipe.
 - D. Carefully remove the rangetop by pulling out of cabinet cutout.
 - E. When cleaning and/or service is complete, replace unit in cabinet cutout, reconnect gas line and power supply, and turn on gas at main supply.
7. **Electrical Requirements**
Listed on Specification sheet. Electrical installation should comply with national and local codes.
8. **Gas Manifold Pressure:**

Natural gas -	5.0" W.C.P
LP/Propane -	10.0" W.C.P

WARNING

Never use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and over heating of the unit.

GAS INLET/ELECTRICAL LOCATION



	A	B	C
VGRT Models - 30", 36", 42", 48" W.	Min. 24" (61.0cm) Max. 25 3/4 (65.4cm)	3" (7.6cm)	2 1/4" (5.7cm)
VGRT Models - 60" W.	Min. 24" (61.0cm) Max. 25 3/4 (65.4cm)	14 3/8" (36.5cm)	9/16" (1.8cm)
DGRT Models - 30", 36" W.	Min. 24 1/2" (62.2cm) Max. 26 1/8" (66.4cm)	3" (7.6cm)	2 1/4" (5.7cm)

VIKING PROFESSIONAL

Basic Specifications

(30" W., 36"W., 42" W., 48" W. & 60" W. Cooktop Models)

Description	30"W. Models	36"W. Models	42"W. Models	48"W. Models	60"W. Models
Overall width	29 7/8" (759. cm)	35 7/8" (91.1 cm)	42" (106.7 cm)	47 7/8" (121.6 cm)	59 1/2" (151.1cm)
Overall height	To top of spider grate - 9 1/4" (23.5 cm) (Open top Burners only) To top of burner grate - 9 1/8" (23.2 cm) (Sealed Burner only) To top of island trim - 8 7/8" (22.5 cm) To top of 6" backguard- 13 7/8" (35.2 cm) To top of high shelf - 31 3/8" (79.7 cm)				
Overall depth from rear	To end of side panel - 24" (61.0 cm) To end of control panel - 25 3/4" (65.4 cm) To end of knobs - 27 3/4" (70.5 cm)				
Cutout width	30" (76.2 cm)	36" (91.4 cm)	42 1/8" (107 cm)	48" (121.9 cm)	59 5/8" (151.4 cm)
Cutout Height	Open top Burners -7 1/2" (19.1 cm) (top of grate support should be 3/8" [1.0 cm] above countertop. Sealed Burners-7 5/8" (19.4 cm) (top of side trim should be 3/8" [1.0 cm] above countertop.				
Cutout Depth	Minimum 24" (61.0 cm) Maximum 25 3/4" (65.4 cm)				
Electrical requirements	120 VAC/60 Hz 4ft. (121.9 cm), 3-wire cord with grounded 3-prong plug				
Gas requirements	Shipped natural gas standard; field convert to LP/Propane with standard convertible regulator; accepts standard residential 1/2" (1.3 cm) ID gas service line				
Maximum amp usage	.3 amps	6B - .6 amps 4G - 3.9 amps 4Q - .6 amps	6G - 4.2 amps 6Q - .6 amps 4G - 7.2 amps 4GQ- 4.2 amps 4K - .6 amps 4Q - .6 amps	6G - 7.8 amps 6GQ-4.2 amps	
Surface burner rating	15,000 BTU Nat./13,500 BTU LP/Propane (4.4 kW Nat./4.0 kW LP/Propane)				
Wok Burner rating (If applicable)	N/A	N/A		27,500 BTU Nat./LP (8.2 kW Nat./LP)	N/A
Griddle burner rating	N/A	12"/18" Wide 15,000 BTU Nat./13,500 BTU LP (4.4 kW / 4.0 kW)		24" Wide Two 15,000 BTU Nat./13,500 BTU LP (4.4 kW / 4.0 kW)	
Grill burner rating	N/A	12" Wide - 1 @ 18,000 BTU Nat. (5.3 kW)/ 16,000 BTU LP/Propane (4.7 kW) 24" Wide -2 @ 15,000 BTU Nat. (4.4 kW) / 13,500 BTU LP/Propane (4.0 kW)			
Approximate Shipping Wt.	125 lbs. (56.3 kg)	6B-150 lb.(67.5kg) 4G - 160 lb.(72.0kg) 4Q - 155 lb.(69.8 kg)		6G -203 lb.(91.4kg) 6Q -198 lb.(89.1kg) 4G - 213 lb.(95.6kg) 4GQ-208 lb.(93.6 kg) 4K - 213 lb.(95.6 kg) 4Q - 198 lb.(89.1 kg)	6G - 256lb.(115.2kg) 6GQ-251 lb.(113.0kg)

Minimum clearances from adjacent combustible construction

- Cooking surface and below (36" [91.4 cm] and below)
 - Sides - 0"
 - Rear - 0" with backguard or high shelf; 0" with island trim and non-combustible rear wall; 6" (15.2 cm) with island trim and combustible rear wall.
 - Top grate support - 36" (91.4 cm)
- Above cooking surface (above 36" [91.4 cm])
 - Sides - 6" (15.2 cm)
 - Within 6" (15.2 cm) side clearance, wall cabinets no deeper than 13" (33.0 cm) must be minimum 18" (45.7 cm) above cooking surface.
 - Wall cabinets directly above product must be minimum 36" (91.4 cm) for open top burners and 42" (106.7 cm) for sealed burners above cooking surface.

*It is not recommended to install two or more units side by side.