

KITCHENS BEGIN WITH



THE FIRST. STILL THE BEST.







Models Shown

Left: VGR5486GSS

Right: VDR74828BSS

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 GAS RANGES

36" AND 48" WIDTHS

The Viking 7 Series Gas Ranges feature 23,000 BTU Elevation™ Burners adapted from the Viking Commercial product line, combined with a fully-featured convection oven that includes a Gourmet-Glo™ Gas Infrared burner to create a restaurant-caliber range unlike any other on the residential market. VGR 36"W models fit a full commercial-size sheet pan.



7 SERIES DUAL FUEL SELF-CLEANING RANGES

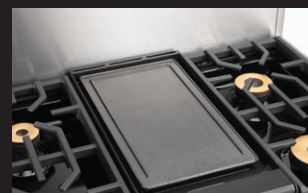
36" AND 48" WIDTHS

The Viking 7 Series Dual Fuel Ranges combine the commercial power surface burners with high performance features of the Viking electric self-clean oven for one truly superior range. Preheat optional – there is no need to preheat oven when baking certain foods in Convection Bake mode. Additional 7 Series Range features include a Gentle Close™ Door and the LED control panel lighting.

7 Series griddling options

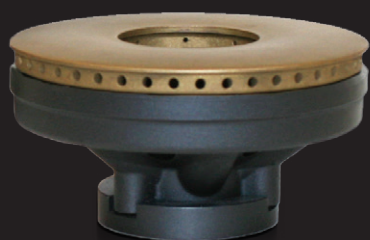
STANDARD Reversible non-stick cast-iron grill/griddle is perfect for healthy cooking without oil. It is interchangeable with the ViChrome™ Griddle providing versatility for grilling, griddling, and defrosting. Patent-pending grease containment system strategically directs excess grease into a removable 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.





*Model Shown
VGR74826GSS with optional
ViChrome™ Griddle accessory*

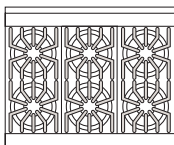


Raising the bar and the burner.

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.

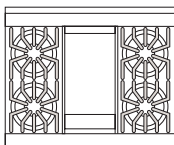
Burner configurations

VGR7362-6B
VDR7362-6B



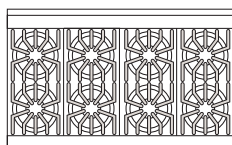
36" wide, six burners

VGR7362-4G
VDR7362-4G



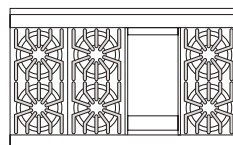
36" wide, four burners
12" wide griddle/simmer
plate

VGR7482-8B
VDR7482-8B



48" wide, eight burners

VGR7482-6G
VDR7482-6G



48" wide, six burners
12" wide griddle/simmer
plate

Optional accessories



ViChrome™ Griddle



Bamboo covers
and cutting boards



Wok Grate

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.**



5 SERIES GAS RANGES

30", 36", 48", AND 60" WIDTHS

The 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.



5 SERIES DUAL FUEL SELF-CLEANING RANGES

30", 36", 48", AND 60" WIDTHS

The Viking 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.



5 SERIES GAS OPEN BURNER RANGE

30" AND 36" WIDTHS

This is the range that sparked the culinary revolution. The Viking open burner range utilizes a restaurant caliber burner along with the combination of a 30,000 BTU U-shaped Bake Burner and 1,500°F Gourmet-Glo™ Gas Infrared Broiler providing unrivaled power. And the convection system cooks gently with ProFlow™ convection heat.



5 SERIES ELECTRIC SELF-CLEANING RANGE

30" WIDTH

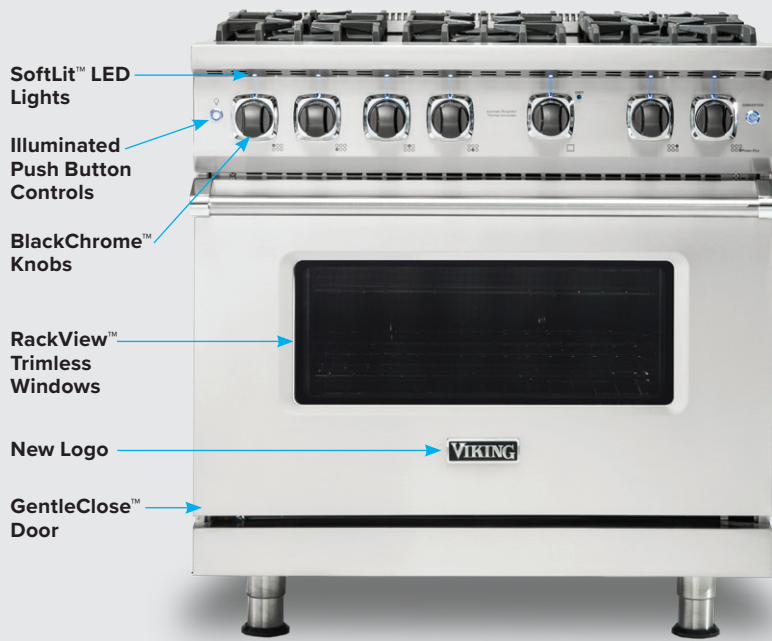
Viking offers the only Professional all-electric, commercial-type range for the home. This 5 Series Range fits into a standard 30" wide, 24" deep cutout and boasts the largest oven capacity available. Professional features include QuickCook™ Surface Elements for fast heatup, Vari-Speed Dual Flow Convection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



5 SERIES INDUCTION SELF-CLEANING RANGE

30" WIDTH

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.



SoftLit™ LED Lights shine down onto knobs providing better visibility

Exclusive BlackChrome™ Knobs with square bezels with new cool grey graphics provide better readability

Commercial size baking pan now fits in all 36"W. VGR536 gas ranges

NEW Easy-to-use illuminated push buttons control Lights and Convection mode

NEW understated 3 1/2" Viking logo

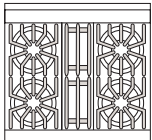
NEW RackView™ Trimless Windows on oven doors are **20% LARGER** allowing better visibility into oven cavity and entire oven rack to be visible

GentleClose™ Doors allow door to slowly close, ensuring delicate baked goods are not disturbed

Numerous other quality and performance improvements include **more efficient wiring, new oven ignition system, and easier gas connection**

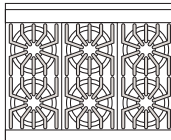
Burner configurations

VGIC5302-4B
VGR530-4B
VDR530-4B



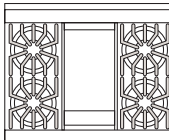
30" wide
four burners

VGIC5362-6B
VGR536-6B
VDR536-6B



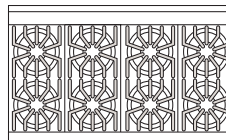
36" wide, six burners

VGR536-4G
VDR536-4G



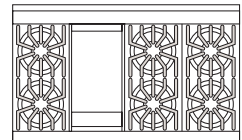
36" wide, four burners
12" wide griddle/simmer plate

VGR548-8B
VDR548-8B



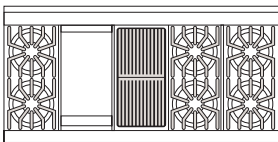
48" wide, eight burners

VGR548-6G
VDR548-6G



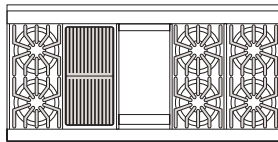
48" wide, six burners
12" wide griddle/simmer plate

VGR560-6GQ



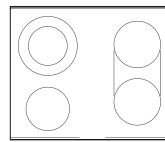
60" wide, six burners
12" wide griddle/simmer plate
12" wide char-grill

VDR560-6GQ



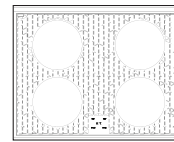
60" wide, six burners
12" wide char-grill
12" wide griddle/simmer plate

VER5301-4B



30" wide
four burners
bridge element

VIR5301-4B



30" wide
four burners

Optional accessories



Wok grate



Portable griddle



Bamboo covers
and cutting boards



Stainless steel
cover



Models Shown

Left: VRT7486GSS

Right: VECU53616BSB

The Viking 7 Series



7 SERIES GAS RANGETOPS

36" AND 48" WIDTHS

The Viking 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 – 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.

Rangetops shown with option backguard accessory

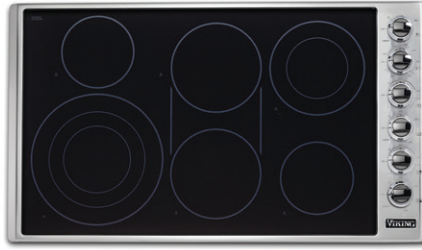




GAS COOKTOPS

30" AND 36" WIDTHS

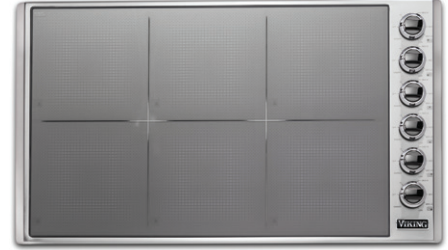
Designed to fit most existing cutouts, Viking Gas Cooktops offer a hassle-free kitchen upgrade with superior cooking power. These surface units strategically deliver up to 66,000 BTUs of total power, giving you the freedom to not only cook whatever you like, but however you like.



ELECTRIC COOKTOPS

30" AND 36" WIDTHS

Viking 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 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



Model Shown
VDOF7301SS



7 SERIES FRENCH-DOOR ELECTRIC OVENS

30" WIDTH

The Viking French-Door Oven introduces total convenience with the same superior power and performance as other Viking 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 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 TruConvect™ 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.*



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.

**DRAWER MICRO™ 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.

**COMBI STEAM/CONVECT™ OVEN****30" 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.

**DROP DOWN DOOR CONVECTION/SPEED MICROWAVE OVEN****30" WIDTH**

Viking now offers the perfect all-in-one oven. From microwaving to convection baking to speed roasting, this oven does it all. Excellent cooking performance along with a drop down door design makes this the best Convection Microwave Speed oven on the market.

** 30" Microwave models and 24" Drawer Micro Oven may be installed flush to the cabinet with a Flush Mount Installation Kit accessory.*

**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.



Model Shown
VMOD5240SS



Models Shown

Left: VWH548481SS

Right: VCWH53648SS



WALL HOODS

30", 36", 42", 48", AND 60" WIDTHS

Viking 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.



CHIMNEY WALL AND ISLAND HOODS

WALL HOODS - 30", 36", 42", 48", AND 60" WIDTHS

ISLAND HOODS - 36", 42", 54", AND 66" WIDTHS

Viking Chimney Wall and Island Hoods add 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.



WALL VENTILATOR SYSTEMS

36", 42", 48", AND 60" WIDTHS

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

Overlay whatever your heart desires.



REAR DOWNDRAFTS

30", 36", AND 48" WIDTHS

Viking 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.

Dimmable LED lighting and the ability to easily adjust the fan speed while cooking make Viking hoods an essential element to any commercial-style kitchen.



Models Shown

Upper: VCWH54848SS

Lower: VGR5486GSS



Models Shown

Left: VCRB5363LSS and VCFB5363RSS

Right: VCSB5423SS



7 SERIES FULLY INTEGRATED BOTTOM-FREEZER 36" WIDTH

Viking 7 Series fully integrated built-in bottom-freezer 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.



7 SERIES FULLY INTEGRATED ALL REFRIGERATOR AND ALL FREEZER

24" AND 30" WIDTH
FREEZER ALSO AVAILABLE IN 18" WIDTH

The Viking 7 Series Fully Integrated Column refrigeration offers the best of both cold storage and design to fit perfectly to your functional and styling desires. These professional quality refrigerators and freezers provide the ultimate in cold storage, with dedicated drawers and shelves to accommodate every item on your grocery list while integrating seamlessly into your kitchen.

Custom panel model available.



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.



**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.



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





UNDERCOUNTER WINE CELLARS

15" AND 24" WIDTHS

Prevent premature aging and sedimentation of your wines with the Viking 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 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 Refrigerated Drawers deliver 5.0 cubic feet of convenient cold storage to any standard 24" wide undercounter space.

Outdoor model available.



UNDERCOUNTER WINE CELLARS

STAINLESS STEEL INTERIOR

15" AND 24" WIDTHS

Protect and store a variety of bottles, including champagne and magnum bottles with the easy adjusting interior. The convection cooling system chills the bottles quickly and maintains a consistent temperature.



ALL REFRIGERATOR STAINLESS STEEL INTERIOR 15" AND 24" WIDTHS

Three removable full-extension bins make loading your produce, deli items, or drinks a breeze. Temperature can be adjusted from 33-70 degrees F with the digital touch pad control.



BEVERAGE CENTERS STAINLESS STEEL INTERIOR 15" AND 24" WIDTHS

Convenience is right at your fingertips when you install a Viking Beverage Center in a bar or any room in your house. Two removable wine racks and two removable storage bins accommodate a variety of beverages, from wine and to soft drinks.



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 door panel accessory.

Outdoor model available.







**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, TruConvec™ 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. Slide-out freezer baskets include a separate ice drawer and plenty of room for a variety of frozen foods.



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.





6 SERIES COOKTOPS 30" AND 36" WIDTHS

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.



6 SERIES SINGLE AND DOUBLE OVENS 30" WIDTH

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.

*Also available in stainless
with black glass.*



6 SERIES STEAM OVEN 30" WIDTH

The Combi Steam/Convect 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.



6 SERIES WARMING DRAWER 30" WIDTH

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.

*Also available in stainless
with black glass.*



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 FDWU 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. These sophisticated 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.

ARTISTRY BEGINS WITH VIKING



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 FDWU model dishwashers – sold separately.



Exclusive Color Finishes

Viking products are available in three Classic Finishes and 14 Contemporary Finishes.

COLOR FINISHES ARE NOT AVAILABLE ON ALL PRODUCTS. VIRTUOSO 6 SERIES AND OUTDOOR PRODUCTS ARE AVAILABLE IN STAINLESS STEEL ONLY.

THE VIKING CLASSIC COLOR COLLECTION



STAINLESS STEEL (SS)



BLACK (BK)



WHITE (WH)

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)

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 5 and 7 Series Product.



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 Product.

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.







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 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.



5 SERIES PREMIUM BUILT-IN POWER BURNER

20" WIDTH

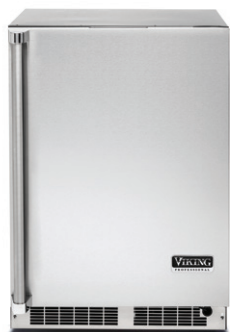
The Viking Power Burner features an extremely powerful 47,000 dual-ring cast brass burner perfect for preparing large stir-fry or cooking with oversized stockpots. The exclusive removable center grate allows for use of a commercial-sized wok to allow you to entertain with style and ease.



5 SERIES BUILT-IN WARMING DRAWER/CONVENIENCE CENTER

30" AND 42" WIDTHS

The outdoor 30" wide warming drawer has temperature settings from 90°-220°F. 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.



ALL REFRIGERATOR 24" WIDTH

A barbecue oasis, the Viking 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 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 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 door panel accessory.



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.*







THE FIRST. STILL THE BEST.

A MEMBER OF THE MIDDLEBY RESIDENTIAL LUXURY BRAND PORTFOLIO