



5 SERIES 30" AND 36"W. DUAL FUEL RANGES

Viking Professional 5 Series – VDSC

COMMERCIAL-TYPE COOKING POWER

- **EXCLUSIVE** – VSH (VariSimmer-to-high) Pro sealed burner system
 - TruPowerPlus 18,500 BTU front right burner (select 36", 48", and 60" wide models only)
 - All other burners are 15,000 BTUs
- **EXCLUSIVE** – VariSimmer™ Setting for all burners
- **EXCLUSIVE** – all burners equipped with SureSpark™ Ignition System for consistent and reliable ignition every time
 - Automatic re-ignition; surface burners light at any position on the knob and re-light if extinguished, even on lowest setting
- Heavy-duty metal knobs with stainless steel finish shipped standard
- **EXCLUSIVE** – largest oven cavity in the industry
- **EXCLUSIVE** – patented Vari-Speed Dual Flow™ Convection System has the largest convection fan in the industry; the 8 1/2" fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10-pass dual bake element provides precise temperature control (4-pass bake element in left oven of 48" wide model)
- Extra-large Gourmet-Glo™ Glass-Enclosed Infrared Broiler provides superior broiling performance
- Rapid Ready™ Preheat provides one of the fastest preheat times, so your oven is ready to begin cooking when you are
- Oven(s) have six porcelain-coated rack supports and come standard with one TruGlide™ Full Extension Oven Rack and two standard oven racks in each large oven
- Three strategically located oven lights provide maximum visibility; one light in left oven of 48" wide model
- Heavy-duty broiler pan and tray with rack provide more roasting and broiling options
- High-performance cooking modes include bake, convection bake, TruConvec™ Convection Cooking, convection roast, broil, convection broil, convection dehydrate, and convection defrost; left oven in 48" wide model includes proofing mode



EASY OPERATION AND CLEANUP

- **EXCLUSIVE** – one-piece tooled and porcelainized cooking surface for easy cleanup
- Burner caps are easily removable for quick cleaning
- Heavy-duty, porcelainized, cast-iron removable surface grates provide continuous front-to-rear, left-to-right surface for easy movement of large pots
- Self-cleaning porcelain ovens
- Concealed bake element(s) make for easy cleanup of oven cavity

MODEL NUMBERS

- VDSC5304B – 30"W. Dual Fuel Range; four burners
- VDSC5366B – 36"W. Dual Fuel Range; six burners
- VDSC5364G – 36"W. Dual Fuel Range; four burners with griddle

ACCESSORIES

- P30BG8SS – 8"H. backguard for 30" range
- P36BG8SS – 8"H. backguard for 36" range
- B30HS24SS – high shelf for 30" range
- B36HS24SS – high shelf for 36" range
- P24CSTSS – countertop side trim (2 pieces)
- P30CRTSS – countertop rear trim for 30" range
- P36CRTSS – countertop rear trim for 36" range
- P30CBF4SS – curb base and custom curb base front for 30" range
- P36CBF4SS – curb base and custom curb base front for 36" range
- LPKPDR – LP/Propane Conversion Kit

COLOR FINISHES

- Available in seven exclusive color finishes
- Stainless Steel (SS), Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)



WARRANTY

- 2-year full – complete product
- 90-day full – cosmetic parts such as glass, painted items and decorative items
- 5-year limited – gas burners and electric oven elements

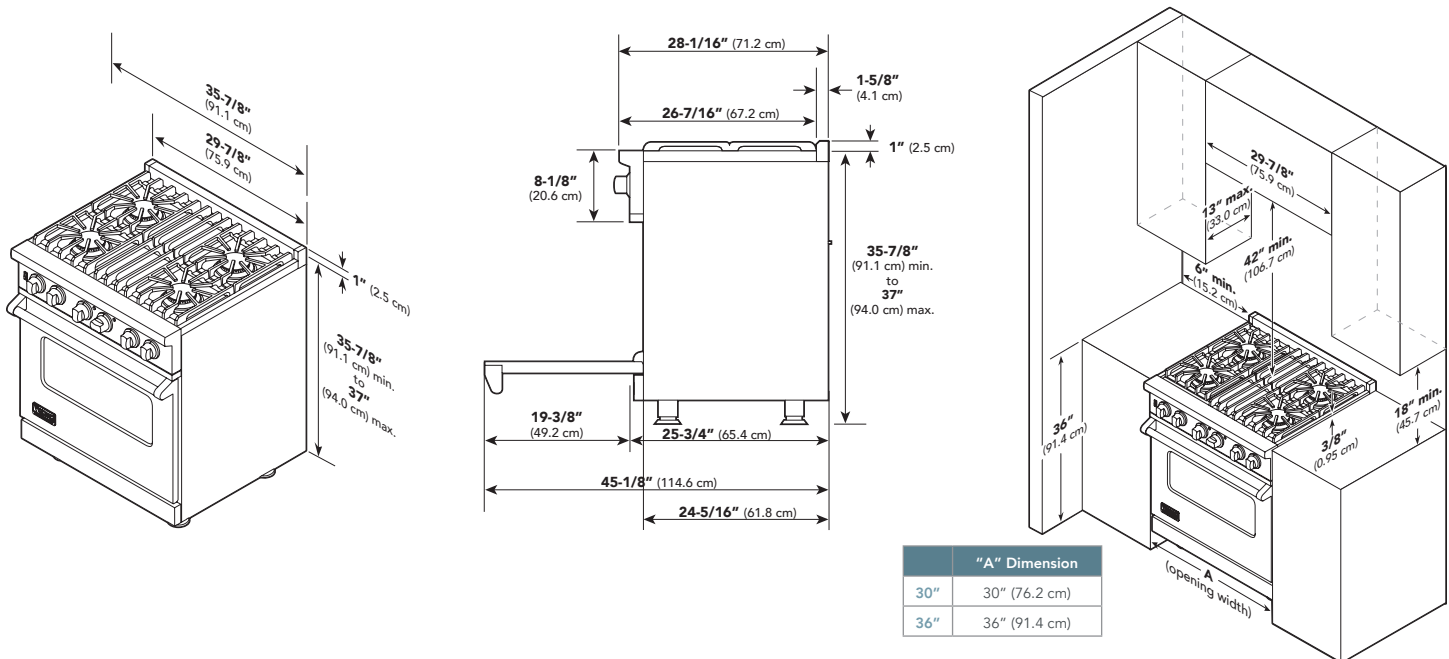


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DUAL FUEL 30" AND 36" W. RANGES		
DESCRIPTION	VDSC530	VDSC536
Overall Width	29-7/8" (75.9 cm)	35-7/8" (91.1 cm)
Overall Height from Bottom	Base Height To top of side trim – minimum 35-7/8" (91.1 cm) to maximum 37" (94 cm); legs adjust 1-1/8" (2.9 cm) Additions to Base Height To top of island trim – add 1" (2.5 cm); to top of backguard – add 8" (20.3 cm) To top of high shelf – add 23-1/2" (59.7 cm)	
Overall Depth from Rear	To end of side panel – 24-5/16" (61.8 cm); to front of door – 25-3/4" (65.4 cm) To end of door handle – 28-11/16" (72.9 cm)	
Gas Requirements	Shipped natural or LP/Propane gas; field convertible from natural to LP with conversion kit (purchased separately); accepts standard residential 1/2" (1.3 cm) ID gas service line	
Electrical Requirements	240-208VAC, 60 Hz electrical connection box on product, connect with locally supplied 3-wire, flexible cord or "pigtail"	
Maximum Amp Usage	240V – 25.4 amps; 208V – 22.9 amps	240V – 28.5 amps; 208V – 24.7 amps
Surface Burner Rating	15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)	Natural Gas: 15,000 BTU (4.4 kW); 18,500 BTU (5.4 kW)
Griddle Burner Rating	–	15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)
Grill Burner Rating	–	18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 kW LP)
Oven Interior Dimensions	Convection Bake/Broil Overall Width – 25-5/16" (64.6 cm) Height – 16-1/2" (41.9 cm) Depth – 19-1/2" (49.5 cm); Overall Size – 4.7 cu. ft. AHAM Standard* – 4.1 cu. ft. 3 racks, 6 rack positions	Convection Bake/Broil Overall Width – 30" (78.6 cm); Height – 16-1/2" (41.9 cm) Depth – 19-1/2" (49.5 cm); Overall Size – 5.6 cu. ft. AHAM Standard* – 4.9 cu. ft. 3 racks, 6 rack positions
Approximate Shipping Weight	410 lb. (186.4 kg)	6B – 500 lb. (225 kg); 4G – 510 lb. (229.5 kg) 4Q – 510 lb. (229.5 kg)

Please do not prepare installation from brochure data only. See installation instructions for important clearance/installation information.
 **The AHAM Standard for measuring oven capacity subtracts the door plug and convection baffle dimension from the total oven volume.



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For detailed product information, model numbers, or to request a quote call 1-888-845-4641 or visit vikingrange.com
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