



5 SERIES 30" AND 36"W. GAS RANGES

Viking Professional 5 Series – VGR

COMMERCIAL-TYPE COOKING POWER

- **EXCLUSIVE** – VSH™ (VariSimmer-to-high) Pro sealed burner system
 - TruPowerPlus™ 18,500 BTU front right burner (select models)
 - 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
 - Automatic re-ignition; surface burners light at any position on the knob and re-light if extinguished, even on lowest setting
- **NEW** Stainless steel knobs and round bezels shipped standard
- **EXCLUSIVE** – combination of single 30,000 BTU U-shaped burner and infrared broiler with SureSpark ignition system
- Gourmet-Glo infrared broiler provides intense searing heat for broiling applications
- Large-capacity oven with six rack positions (see specifications for oven interior dimensions)
 - 36"W. model fits full size commercial sheet pan
- Six functions – natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate, and convection defrost
- All convection modes utilize the ProFlow™ convection air baffle, which is specifically designed to ensure balanced airflow for even heat distribution
- **EXCLUSIVE** – Gentle Close™ Door allows door to close slowly
- Convection fan switch conveniently located on control panel
- Two halogen oven lights for excellent visibility throughout the oven cavity



VGR53646B



VGR53646B

Shown in November Sky with Brass Accent

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

MODEL NUMBERS

- VGR53044B – 30"W. Gas Range; four burners
- VGR53646B – 36"W. Gas Range; six burners
- VGR53644G – 36"W. Gas Range; four burners with griddle

ACCESSORIES

- BG8530SS – 8"H. backguard for 30" range
- BG8536SS – 8"H. backguard for 36" range
- HS24530SS – high shelf for 30" range
- HS24536SS – 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
- LPKPDR01 – LP/Propane conversion kit

COLOR FINISHES

- Stainless Steel (SS)
- Available in 18 Exclusive Color Finishes: Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Squall (SQ), Splash (SP), and Valentine (VA)



- **NEW** Exclusive Color Finish ranges have painted control panel and stainless steel landing ledge

BRUSHED BRASS ACCENT

- Available in Stainless Steel Finish and Exclusive Color Finishes
- Brass Accent includes handle endcaps, knob bezels, and logo

WARRANTY

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

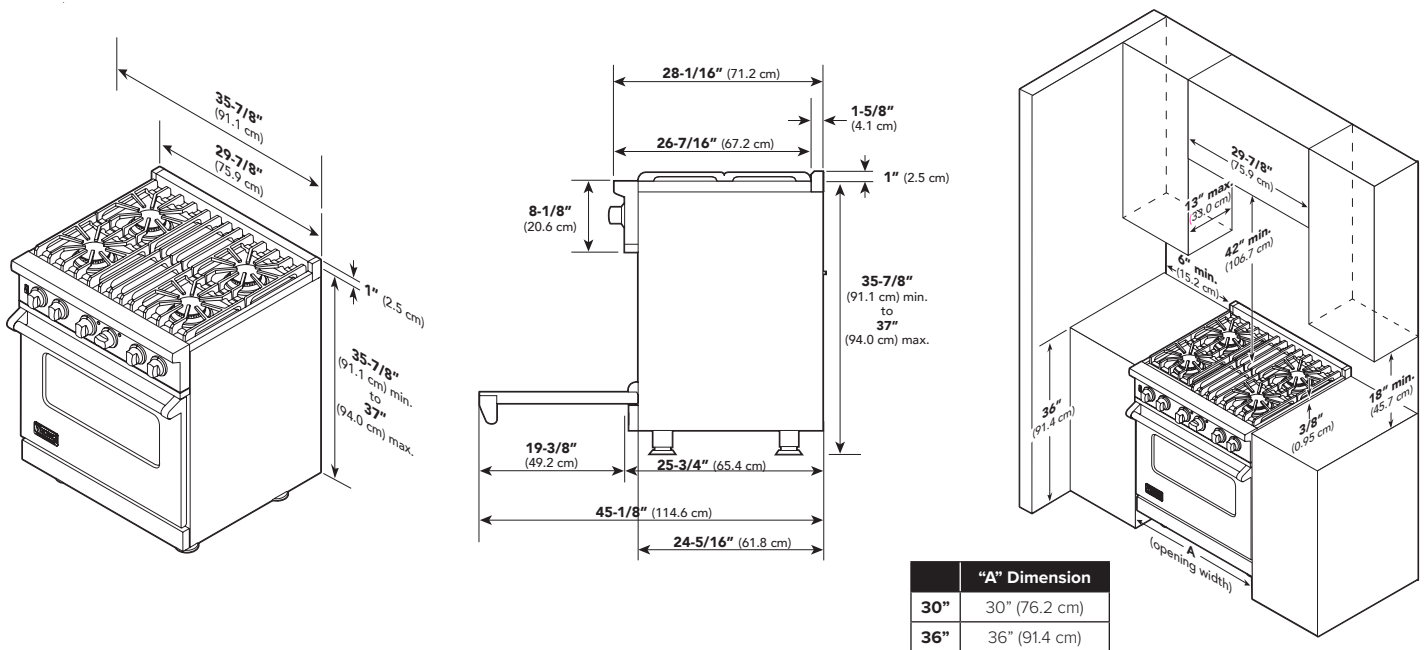


5 SERIES 30" AND 36"W. GAS RANGES

Viking Professional 5 Series – VGR

GAS 30" AND 36"W. RANGES		
DESCRIPTION	VGR530	VGR536
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" (15.2 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)	
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) LP: 12,500 BTU (3.7 kW); 16,600 BTU (4.9 kW)
Griddle Burner Rating	–	15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)
Gas Requirements	Accepts standard residential 1/2" (1.3 cm) ID gas service line. Order either natural gas or LP propane; to field convert from natural gas to LP propane, order optional LP conversion kit.	
Electrical Requirements	120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product	
Maximum Amp Usage	1.0 amps	1.5 amps
Bake Burner	30,000 BTU NAT./LP (8.8 kW NAT./LP)	
Oven Interior Dimensions	Convection Bake/Broil Overall Width – 23" (58.4 cm); Height – 16-1/8" (40.9 cm) Depth – 18-3/4" (47.6 cm); Overall Size – 4.0 cu. ft. AHAM Standard* – 3.7 cu. ft. 3 racks, 6 rack positions	Convection Bake/Broil Overall Width – 29" (73.7 cm); Height – 16-1/8" (40.9 cm) Depth – 18-3/4" (47.6 cm); Overall Size – 5.1 cu. ft. AHAM Standard* – 5.1 cu. ft. 3 racks, 6 rack positions
Approximate Shipping Weight	355 lb. (161.0 kg)	4G – 410 lb. (185.6 kg) 6B – 402 lb. (182.3 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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