

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

Viking Professional 5 Series – VDR

### **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<sup>™</sup> Setting for all burners
- EXCLUSIVE all burners equipped with SureSpark<sup>TM</sup> 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
- NEW Heavy-duty BlackChrome™ knobs and square bezels shipped standard
- One of the largest oven cavities in the industry
- **EXCLUSIVE** patented Vari-Speed Dual Flow<sup>TM</sup> 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
- Large 10-pass broiler with heat reflector
- Rapid Ready<sup>™</sup> Preheat provides one of the fastest preheat times, so your oven is ready to begin cooking when you are
- Oven has six porcelain-coated rack positions and comes standard with three racks
- NEW EXCLUSIVE Gentle Close<sup>™</sup> Door allows door to close slowly
- •NEW larger window opening
- Three strategically located oven lights provide maximum visibility
- High-performance cooking modes include bake, convection bake, TruConvec<sup>™</sup> Convection Cooking, convection roast, broil, convection broil, convection dehydrate, and convection defrost



#### **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**

- VDR5304B 30"W. Dual Fuel Range; four burners
- VDR5366B 36"W. Dual Fuel Range; six burners
- VDR5364G 36"W. Dual Fuel 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
- 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

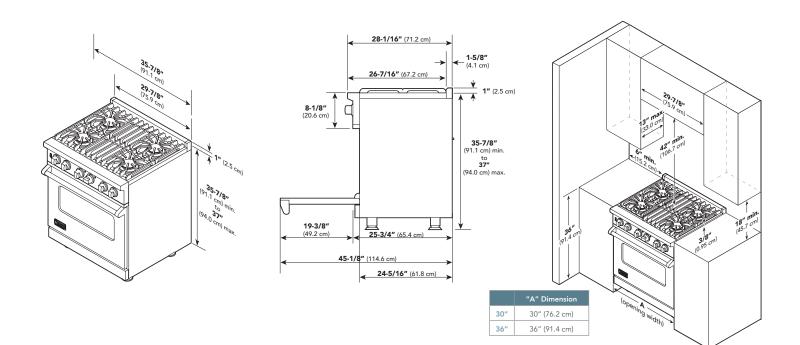


# 5 SERIES 30" AND 36"W. DUAL FUEL RANGES

### Viking Professional 5 Series - VDR

DUAL FUEL 30" AND 36" W. RANGES		
DESCRIPTION	VDR530	VDR536
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 – 26.8 amps; 208V – 22.8 amps	240V – 30.5 amps; 208V – 26.4 amps
Surface Burner Rating	Power Burner 18,500 BTU (5.4 kW); 16,600 BTU (4.9 kW); Other Burners 15,000 BTU (4.4 kW); 12,500 BTU (3.7 kW)	
Griddle Burner Rating	-	15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 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)	500 lb. (225 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.



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

For detailed product information, model numbers, or to request a quote call 1-888-845-4641 or visit vikingrange.com © 2017 Viking Range, LLC All rights reserved. Specifications subject to change without notice. F60352A