



BUILT-IN GAS COOKTOPS

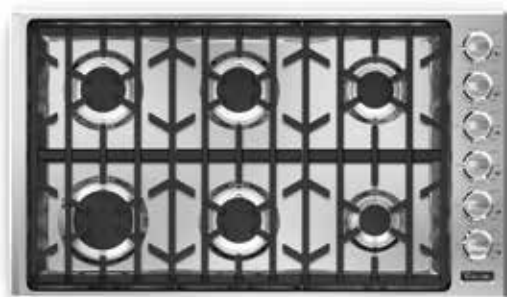
Elegantly Designed. Powerfully Engineered.



Designed to fit virtually any existing cutout, Viking Professional Gas Cooktops offer a hassle-free kitchen upgrade with superior cooking power. These surface units strategically deliver all the power you could want from your cooktop, giving you the freedom to not only cook whatever you like, but however you like.



30"W. Gas Cooktop



36"W. Gas Cooktop



Optional Griddle Accessory

Available in Stainless Steel (SS)



BUILT-IN GAS COOKTOP FEATURES

Commercial-Type Cooking Power

- Highest combined BTU rating in the industry, featuring sealed burners with brass burner rings in a wide variety of sizes
- Powerful 18,000 BTU burner delivers commercial power for high heat sautéing, rapid boiling and quick recovery
- Simmer settings on all burners allows low BTU output for heating delicate sauces
- **EXCLUSIVE** SureSpark™ Ignition System ensures automatic ignition/re-ignition should flame extinguish at any time while cooking

Easy Maintenance and Cleanup

- Permanently sealed burners prevent spills from entering burner box
- Deep, seamless recessed burner pan retains liquid spills
- Updated beveled edge design provides sleek styling and easy cleaning
- Durable laser-etched graphics withstand the rigors of regular cleaning
- Removable knobs, grates, and burner ports/caps make cleanup easy

Safe-Easy Operation

- Child proof, push-to-turn metal knobs for safe use
- Automatic electric spark ignition means no standing pilot to re-light, waste energy or add extra heat to the kitchen
- **EXCLUSIVE** ScratchSafe™ Grate Design provides ultimate protection from scratches and ensures proper placement of the heavy-duty, porcelain-coated cast iron grates

Optional Accessories

- Porcelain-coated cast iron wok ring fits securely over grates to accommodate a traditional wok
- Portable non-stick cast aluminum griddle fits securely onto grates for griddling or defrosting food

The Industry's Best and Most Comprehensive Warranty

- **3-year** full – complete product
- **90-day** full – cosmetic parts such as glass, painted items and decorative items
- **Lifetime** limited – stainless steel exterior
- **5-year** limited – surface burners



SPECIFICATIONS

Gas Cooktops		
Description	VGC5305B	VGC5366B
Overall width	30-3/4" (78.1 cm)	36-3/4" (93.3 cm)
Overall height from bottom to top of grate	5" (12.7 cm)	
Overall depth from rear	21" (53.3 cm)	
Cutout width	27-3/4" (70.5 cm) minimum to 29-3/8" (74.6 cm) maximum	33-3/4" (85.7 cm) minimum to 35-3/8" (89.9 cm) maximum
Cutout height	2-3/4" (7.0 cm)	
Cutout depth	18-3/4" (47.6 cm) minimum to 19-7/8" (50.5 cm) maximum	
Gas requirements	Shipped Natural or LP/Propane, field convert with conversion kit (sold separately); accepts standard residential 1/2" (1.3 cm) ID gas service line	
Electrical requirements	120 V 60 Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product	
Maximum amp usage	1.0 amps	
Surface burner rating		
Left front	18,000 Nat./16,500 LP (BTU) (5.4 Nat./4.9 LP (kw)	18,000 Nat./16,500 LP (BTU) (5.4 Nat./4.9 LP (kw)
Left rear	12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw)	10,000 Nat./9,000 LP (BTU) (3.0 Nat./2.7 LP (kw)
Center / Center front	12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw)	12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw)
Center rear	N/A	12,000 Nat./11,000 LP (BTU) (3.6 Nat./3.3 LP (kw)
Right front	6,000 Nat./6,000 LP (BTU) (1.8 Nat./1.8 LP (kw)	6,000 Nat./6,000 LP (BTU) (1.8 Nat./1.8 LP (kw)
Right rear	8,000 Nat./7,000 LP (BTU) (2.4 Nat./2.1 LP (kw)	8,000 Nat./7,000 LP (BTU) (2.4 Nat./2.1 LP (kw)
Approximate shipping weight	67 lb. (30.2 kg)	80 lb. (36.0 kg)



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

Always refer to installation instructions included with product or visit vikingrange.com/specs for the most accurate cutouts and installation requirements.

Viking Range, LLC products are sold under the Brigade brand exclusively in Canada.

