

5 SERIES 48" AND 60"W. DUAL FUEL RANGES

Viking 5 Series - VDR

COMMERCIAL-TYPE COOKING POWER

- EXCLUSIVE VSH (VariSimmer-to-high) Pro sealed burner system
 - TruPowerPlus 18,500 BTU front right burner
 - 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 BlackChrome™ knobs and square bezels shipped standard
- One of the largest oven cavities 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)
- Large 10-pass broiler with heat reflector
- 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 positions and come standard with three racks
- EXCLUSIVE Gentle Close™ Door allows door to close slowly
- Three strategically located oven lights provide maximum visibility; one light in left oven of 48" wide model
- 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

- VDR5488B 48"W. Dual Fuel Range; eight burners
- VDR5486G 48"W. Dual Fuel Range; six burners with griddle
- VDR5606GQ 60"W. Dual Fuel Range; six burners with griddle and grill

ACCESSORIES

- BG8548SS 8"H. backguard for 48" range
- BG8560SS 8"H. backguard for 60" range
- HS24548SS high shelf for 48" range
- HS24560SS high shelf for 60" range
- P24CSTSS countertop side trim (2 pieces)
- P48CRTSS countertop rear trim for 48" range
- P60CRTSS countertop rear trim for 60" range
- P48CBF4SS curb base and custom curb base front for 48" range
- LPKPDR LP/Propane Conversion Kit

COLOR FINISHES

Stainless Steel (SS)



 Volume 1 Color Finishes include Antique Bronze (AN), Blush (BH), Cast Black (CS), Damascus Gray (DG), Eucalyptus (EU), Ivy (IV), Martini (MA), November Sky (NS), Slate Blue (SB), Spiced Cider (SC), Splash (SP)



 Volume 2 Color Finishes include Daffodil (DA), Golden Hour (GH), Nantucket (NA), Onyx (ON), Pure White (PW), Squall (SQ), Valentine (VA)

BRUSHED BRASS ACCENT

- Available on Stainless Steel Finish (standard order) and Volume 1/Volume 2 Color Finishes (special order)
- Brass Accent includes handle endcaps, knob bezels, and logo
- Models ordered in Brass Accent will ship with stainless steel knobs and round knob bezels

WARRANTY

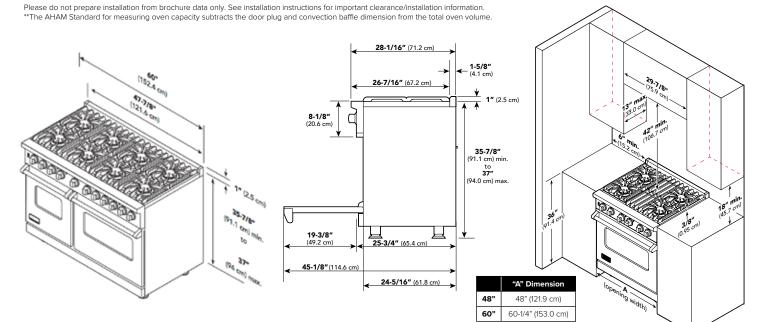
- 2-year full complete product
- 90-day full cosmetic parts such as glass, painted items and decorative items
- 5-year limited gas burners and electric oven elements



5 SERIES 48" AND 60"W. DUAL FUEL RANGES

Viking 5 Series – VDR

DUAL FUEL 48" AND 60" W. RANGES		
DESCRIPTION	VDR548	VDR560
Overall Width	47-7/8" (121.6 cm)	60" (152.4 cm)
Overall Height from Bottom	Base Height To top of side trim — min. 35-7/8" (91.1 cm) to max. 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) Add 3/4" (1.9 cm) to overall depth for 48" and 60" VDR installed against a combustible wall	
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" rated 50 amp 125-250VAC minimum. Cord must be agency approved for use with household electric ranges.	
Maximum Amp Usage	240V – 49 amps; 208V – 42.5 amps	240V – 40.0 amps; 208V – 34.7 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	12" wide – 15,000 BTU NAT./12,500 BTU LP (4.4 kW NAT./3.7 kW LP)	
Grill Burner Rating	NA	18,000 BTU (5.3kW) / 16,000 BTU (4.7 kW)
Oven Interior Dimensions	Right Oven – Convection Bake/Broil Overall Width – 25-5/16" (64.4 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 Left Oven – Bake/Broil/Proof Overall Width – 13-3/4" (34.9 cm) Height – 16-1/2" (41.9 cm) Depth – 19-1/2" (49.5 cm); Overall Size – 2.6 cu. ft. AHAM Standard* – 2.5 cu. ft. 2 racks, 6 rack positions	Convection Bake/Broil (both ovens) 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
Approximate Shipping Weight	575 lb. (258.8 kg)	750 lb. (337.5 kg)



VIKING

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 © 2024 Viking Range, LLC All rights reserved. Specifications subject to change without notice.

2024 Viking Range, LLC All rights reserved. Specifications subject to change without notice.

1124

Intertek