



5 SERIES 30" AND 36"W. GAS RANGES

Viking Professional 5 Series – VGCC

COMMERCIAL-TYPE COOKING POWER

- **EXCLUSIVE** – VSH™ (VariSimmer-to-high) Pro sealed burner system
 - TruPowerPlus™ 18,500 BTU front right burner select 36" and 48" 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
 - 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** – combination of single 30,000 BTU U-shaped burner and infrared broiler with SureSpark ignition system; left oven in 48" wide model has one 15,000 BTU burner
- Gourmet-Glo infrared broiler provides intense searing heat for broiling applications (right oven only in 48" wide model)
- Large-capacity oven with six rack positions (see specifications for oven interior dimensions)
- Six functions – natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate, and convection defrost (right oven only in 48" wide model)
- All convection modes utilize the ProFlow™ convection air baffle, which is specifically designed to ensure balanced airflow for even heat distribution
- Convection fan switch conveniently located on control panel
- Heavy-duty broiler pan/grid
- Two halogen oven lights for excellent visibility throughout the oven cavity



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

- VGCC5304B – 30"W. Gas Range; four burners
- VGCC5366B – 36"W. Gas Range; six burners
- VGCC5364G – 36"W. Gas Range; four burners with griddle

ACCESSORIES

- P30BG8 – 8"H. backguard for 30" range
- P36BG8 – 8"H. backguard for 30" range
- B30HS24 – high shelf for 30" range
- B36HS24 – high shelf for 30" range
- P24CST – countertop side trim (2 pieces)
- P30CRT – countertop rear trim for 30" range
- P36CRT – countertop rear trim for 36" range
- P30CBF4 – curb base and custom curb base front for 30" range
- P36CBF4 – curb base and custom curb base front for 36" range
- LPKPDR – LP/Propane Conversion Kit
- TGSO301 – Tru-Glide™ full extension rack for 30" range
- TGSO361 – Tru-Glide™ full extension rack for 36" range

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

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



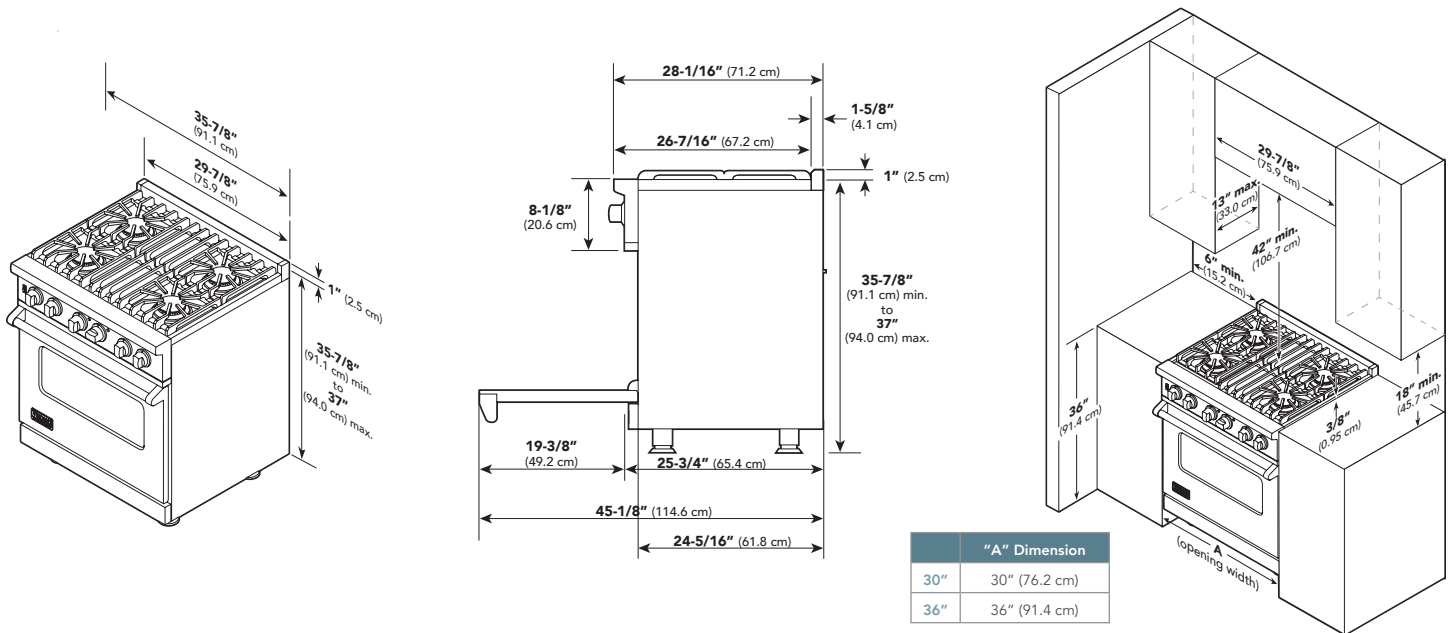


5 SERIES 30" AND 36"W. GAS RANGES

Viking Professional 5 Series – VGCC

GAS 30" AND 36" W. RANGES		
DESCRIPTION	VGCC530	VGCC536
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)
Grill Burner Rating	–	18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 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	0.83 amps	1.5 amps
Broil Burner	18,000 BTU NAT./16,000 BTU LP (5.3 kW NAT./4.7 kW LP)	
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* – 4.6 cu. ft. 3 racks, 6 rack positions
Approximate Shipping Weight	395 lb. (177.8 kg)	6B – 500 lb. (225 kg); 4G – 510 lb. (229.5 kg) 4C – 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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