



7 SERIES GAS RANGES

Viking Professional 7 Series – VGR

COMMERCIAL-TYPE SURFACE POWER

- **EXCLUSIVE** Viking Elevation™ Burners with brass flame ports boast 23,000 BTUs across the front of all width configurations, with multiple 15,000 BTUs and one 8,000 BTU burner across the rear
- Three burner sizes efficiently deliver heat to any size cookware
- **EXCLUSIVE** VariSimmer™ Setting on ALL burners provides gentle, even simmering at precisely low cooking temperatures
- **EXCLUSIVE** SureSpark™ Ignition System, ensures automatic ignition/re-ignition, should the burners extinguish at any time while cooking

VICHROME™ GRIDDLE

- Thermostatically controlled chrome griddle heats evenly to provide consistent cooking across the entire surface and can be easily removed for cleaning
- Inspired by the Viking Commercial plancha, the ViChrome™ Griddle features the **PATENT PENDING** StayCool™ Trough Handle and grease containment system that strategically directs excess grease into a removable capture trough for quick and easy cleanup
- Optional Reversible Grill/Griddle accessory is non-stick and interchanges with the ViChrome griddle providing versatility for grilling, griddling, and defrosting

INNOVATIVE FEATURES

- iDevices accessory meat thermometer allows monitoring of food from up to 200 feet away via an Apple or Android device using Bluetooth® technology.
- **EXCLUSIVE** GentleClose™ Door allows the door to slowly close, ensuring delicate baked goods are not disturbed
- **EXCLUSIVE** TruGlide™ Full Extension Racks for safe and easy removal of heavy bakeware

EASY OPERATION AND CLEANUP

- **EXCLUSIVE** SoftLit™ LED Lights accent the control panel and illuminate knobs
- **EXCLUSIVE** seamless, heavy gauge porcelain burner pan with elevated flame ports prevent spillovers from baking on, making cleanup easy
- Continuous grate design allows easy movement of pots and pans from burner to burner
- Easy to clean porcelainized oven cavity
- Grates, burner caps, knobs, griddle and accessories can be easily removed and taken to the sink for cleaning



GAS OVEN FUNCTIONS

- Extra-large capacity oven has enough space to accommodate various size bakeware for multi-rack cooking
- Six high-performance cooking modes: natural airflow bake, convection bake, infrared broil, convection infrared broil, convection dehydrate and convection defrost
- **EXCLUSIVE** combination of single 30,000 BTU U-shaped burner and infrared broiler with SureSpark™ Ignition System (15,000 BTU burner in left oven of 48"W. models)
- Gourmet Glo™ Infrared Broiler provides intense searing heat to lock in savory juices
- **EXCLUSIVE** Proflow™ Convection Baffle circulates heat in oven cavity to maximize even cooking (right oven only in 48"W. models)
- Accessory broiler pan and tray provide more roasting and broiling options

MODEL NUMBERS

- VGR7366B – 36."W. Gas Range; 6 burners
- VGR7364G – 36."W. Gas Range; 4 burners with griddle
- VGR7488B – 48."W. Gas Range; 8 burners
- VGR7486G – 48."W. Gas Range; 6 burners with griddle

ACCESSORIES

- BG10736SS – 10"H. backguard for 36" range
- BG10748SS – 10"H. backguard for 48" range
- HS24736SS – 24"H. high shelf for 36" range
- HS24748SS – 24"H. high shelf for 48" range
- P36CRTSS – countertop rear trim for 36" range
- P48CRTSS – countertop rear trim for 48" range
- PQGDVGR – reversible grill/griddle (for use with griddle model)
- LPKVGR – LP/Propane conversion kit for 7 Series
- GCKVGR – gas connector kit
- TGSO361 – TruGlide full extension rack for 36" gas range
- TGSO301 – TruGlide full extension rack for 48" gas 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



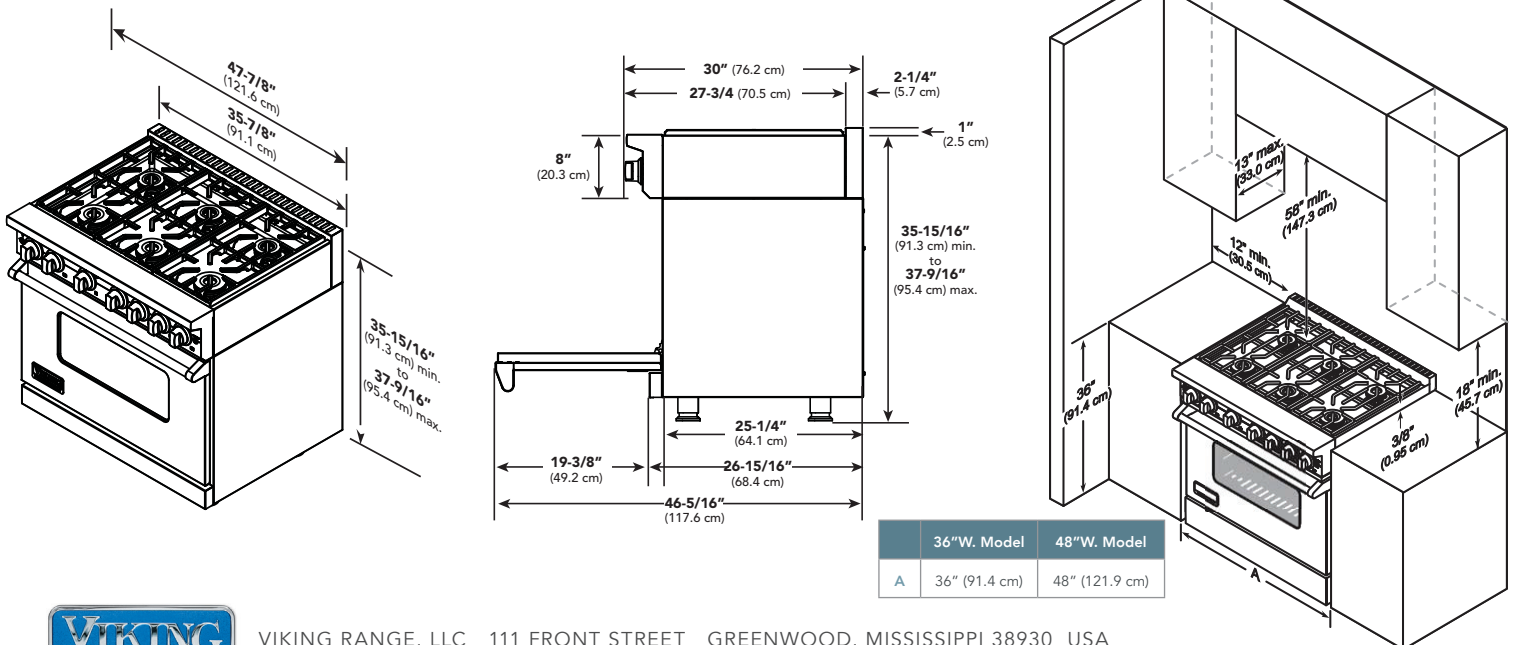


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GAS 36" AND 48" W. RANGES		
DESCRIPTION	VGR7366B/VGR7364G	VGR7488B/VGR7486G
Overall Width	35-7/8" (91.1 cm)	47-7/8" (121.6 cm)
Overall Height	To top of side trim – 35-15/16" (91.3 cm) min. 37-9/16" (95.4 cm) max. Legs adjust – 1-5/8" (4.1 cm)	
Overall Depth from Rear*	To end of side panel – 25-1/4" (64.1 cm) To front of door – 26-15/16" (68.4 cm) To end of door handle – 30" (76.2 cm) *Add 3/4" (1.9 cm) to overall depth for models installed against a combustible wall.	
Additions to Base Height	To top of island trim – add 1" (.5 cm) To top of backguard – add 10" (25.4 cm) To top of high shelf – add 24-1/8" (61.3 cm)	
Gas Manifold Pressure	Natural 5.0" W.C.P./ Liquid Propane LP 10.0" W.C.P.	
Surface Burner Rating Natural Gas/LP	Front: (3) 23,000 BTU (6.7 kW) / 20,000 BTU (5.8 kW) Rear: (2) 15,000 BTU (4.4 kW) / 13,500 BTU (4.0 kW) (1) 8,000 BTU (2.3 kW) / 8,000 BTU (2.3 kW)	Front: (4) 23,000 BTU (6.7 kW) / 20,000 BTU (5.8 kW) Rear: (3) 15,000 BTU (4.4 kW) / 13,500 BTU (4.0 kW) (1) 8,000 BTU (2.3 kW) / 8,000 BTU (2.3 kW)
Griddle Burner Rating	15,000 BTU Nat./13,500 BTU LP (4.4 kW Nat/4.0 kW LP)	
Gas Requirements	Shipped Natural or LP/Propane, accepts standard residential 1/2" (1.3 cm) ID gas service line. Unit is field convertible with proper conversion kit	Shipped Natural or LP/Propane, accepts standard residential 3/4" (1.9 cm) ID gas service line. Unit is field convertible with proper conversion kit
Electrical Requirements	120VAC/60 Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to unit	
Maximum Amp Usage	1.5 amps	2.0 amps
Oven Interior Width	29" (73.7 cm)	Right oven – 23" (58.4 cm) Left oven – 12-1/8" (30.8 cm)
Oven Interior Height	16-1/8" (40.9 cm)	
Oven Interior Depth Overall Measured to Aham Standard**	18-3/4" (47.6 cm) 17" (43.2 cm)	
Oven Volume Overall Measured to Aham Standard**	5.1 cu. ft. 4.6 cu. ft.	Right - 4.0 cu. ft. / Left - 2.1 cu. ft. Right - 3.7 cu. ft. / Left - 2.0 cu. ft.
Approximate Shipping Weight	525 lbs. (236.6 kg)	692 lbs. (314 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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