

7 SERIES GAS RANGES

Viking 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

REVERSIBLE GRIDDLE/GRILL

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

INNOVATIVE FEATURES

- 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
- NEW EXCLUSIVE BlackChrome™ Knobs with CoolLit™ LED Backlighting

EASY OPERATION AND CLEANUP

- 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
 36"W. models can accommodate a full size commercial sheet pan
- 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)
- NEW larger window openings

MODEL NUMBERS

- ■VGR73626B 36."W. Gas Range; 6 burners
- ■VGR73624G 36."W. Gas Range; 4 burners with griddle
- VGR74828B 48."W. Gas Range; 8 burners
- ■VGR74826G 48."W. Gas Range; 6 burners with griddle

ACCESSORIES

- BG107362SS 10"H. backguard for 36" range
- BG107482SS 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

- CRG7VGR ViChrome Griddle (for use with griddle model)
- LPKVGR LP/Propane conversion kit for 7 Series
- GCKVGR gas connector kit
 CBGVGR bamboo cover for
- griddle
- WOKVGR7 wok ring accessory

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



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DESCRIPTION	VGR73626B/VGR73624G	VGR74828B/VGR74826G
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-	/ 1/16" (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 Veasured to Aham Standard**	18-3/4" (47.6 cm) 17" (43.2 cm)	
Oven Volume Overall Vleasured to Aham Standard**	5.1 cu. ft. 5.1 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)
47.77.84 (121/64) 35.77.84 (121/64) (12	acity subtracts the door plug and convection baffle dimension from the total of 2.1/4" 2.1/4" (20.3 cm) (20.3 cm) (20.3 cm) (91.3 cm) (95.4 cm) (-1" (2.5 cm))/16" n) min. -16"

VIKING

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

36"W. Model

36" (91.4 cm)

Α

48″W. Model

48" (121.9 cm)

-**46-5/16"**-(117.6 cm)

For detailed product information, model numbers, or to request a quote call 1-888-845-4641 or visit vikingrange.com © 2019 Viking Range, LLC All rights reserved. Specifications subject to change without notice.

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