

The Viking logo is displayed in a black rectangular box with a white border. The word "VIKING" is written in a bold, white, serif font. A small registered trademark symbol (®) is located to the right of the box.

VIKING®

5 AND 7 SERIES PRODUCTS

PROFESSIONAL PERFORMANCE FOR YOUR HOME™







WE ARE VIKING

Before Viking, home chefs had no options. With Viking, there is no other option. Over the past 30 years Viking has become synonymous with the epicurean lifestyle, developing professionally styled and featured products for every major appliance category. Viking is again revolutionizing ultra-premium appliances by incorporating proven technology and innovative features, once reserved for commercial kitchens, into Viking Professional appliances for your home.

PROFESSIONAL PERFORMANCE FOR YOUR HOME™



Models Shown
Left: VGR5486GSS
Right: VDR7488BSS

Viking Professional

FREESTANDING RANGES

These are the icons – the style and power that introduced professional performance to the home. We’ve made quite a few upgrades over the years, but these are still the ranges people see when they dream of a professional kitchen. Available in a variety of sizes, fuels, and burner configurations to accommodate any kitchen... it’s just a question of how big you dream.





7 Series Gas Ranges

36" and 48" widths

The Viking Professional 7 Series Gas Ranges feature **23,000 BTU Elevation™ Burners** adapted from the Viking Commercial product line, combined with a fully-featured convection oven that includes a **Gourmet-Glo™ Gas Infrared burner** to create a restaurant-caliber range unlike any other on the residential market. VGR 36"W. models fit a full commercial-size sheet pan.

RANGES SHOWN WITH OPTION BACKGUARD ACCESSORY



7 Series Dual Fuel Self-Cleaning Ranges

36" and 48" widths

The Viking Professional 7 Series Dual Fuel Ranges combine the commercial power surface burners with high performance features of the Viking Professional electric self-clean oven for one truly superior range. Preheat optional – there is no need to preheat oven when baking certain foods in Convection Bake mode. Additional 7 Series Range features include a **Gentle Close™ Door** and the **LED control panel lighting**.



Raising the bar and the burner.

Exclusive! Viking Elevation™ Burners with brass flame ports boast 23,000 BTUs across the front of all 7 Series Range configurations for a boil up to 25% faster. Multiple 15,000 BTU burners and one 8,000 BTU burner across the rear efficiently deliver heat to any size cookware. Exclusive Vari-Simmer™ Setting on all burners provides gentle, even simmering at precisely low cooking temperatures. Each burner is elevated 2½" above the burner pan to prevent baked-on spills for easy cleaning.

7 Series griddling options

New! The **ViChrome™ Griddle**, inspired by the Viking Commercial plancha, is thermostatically controlled and heats evenly to provide consistent cooking across the entire surface. *Patent-pending* grease containment system strategically directs excess grease into a removable capture trough while the *patent-pending* StayCool™ Trough Handle resists heat from the griddle and is easily removed for cleaning.

New! Reversible non-stick cast-iron grill/griddle optional accessory is perfect for healthy cooking without oil. It is interchangeable with the ViChrome™ Griddle providing versatility for grilling, griddling, and defrosting.

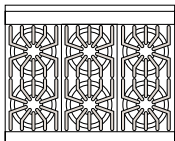




Model Shown
VGR7486GSS

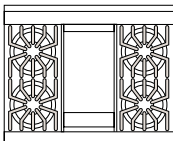
Burner configurations

VGR7361-6B
VDR736-6B



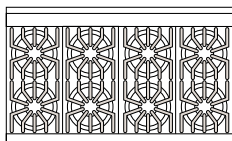
36" wide, six burners

VGR7361-4G
VDR736-4G



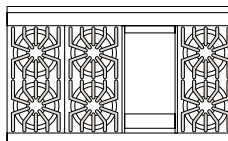
36" wide, four burners
12" wide griddle/simmer
plate

VGR748-8B
VDR748-8B



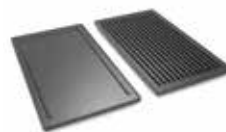
48" wide, eight burners

VGR748-6G
VDR748-6G



48" wide, six burners
12" wide griddle/simmer
plate

Optional accessories



Reversible grill/griddle



Bamboo covers
and cutting boards



5 Series Gas Ranges

30", 36", 48", and 60" widths

The Professional 5 Series Gas Ranges fine-tune professional performance from the ground up. The **VSH** (VariSimmer™-to-High) **Pro Sealed Burner System** delivers precision control up to **18,500 BTUs**. Inside the oven, the combination of a **30,000 BTU U-shaped Bake Burner** and **1,500°F Gourmet-Glo™ Gas Infrared Broiler** provides unrivaled power, and the convection system cooks gently with **ProFlow™** convection heat.



5 Series Dual Fuel Self-Cleaning Ranges

30", 36", 48", and 60" widths

The Viking Professional 5 Series Dual Fuel Ranges combine the power of the **VSH** (VariSimmer-to-High) **Pro Sealed Burner System** with the convenience of an electric self-cleaning oven. Select models offer an **18,500 BTU front burner** for the ultimate surface cooking power. In addition to the **largest oven capacity on the market** and up to ten cooking modes, the oven offers patented **Vari-Speed Dual Flow™ Convection Cooking** (which rotates the convection fan in both directions), and **Rapid Ready™ Preheat System**.



5 Series Gas Open Burner Range

30" and 36" widths

This is the range that sparked the culinary revolution. The Viking Professional open burner range utilizes a restaurant caliber burner along with the combination of a **30,000 BTU U-shaped Bake Burner** and **1,500°F Gourmet-Glo™ Gas Infrared Broiler** providing unrivaled power. And the convection system cooks gently with **ProFlow™** convection heat.



5 Series Electric Self-Cleaning Range

30" width

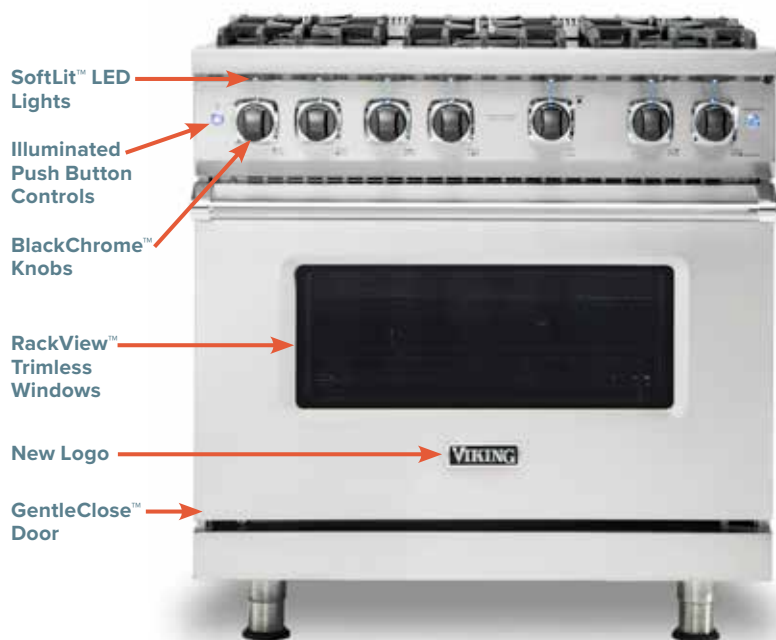
Viking offers the only Professional all-electric, commercial-type range for the home. This 5 Series Range fits into a standard 30" wide, 24" deep cutout and boasts one of the **largest oven capacities** available. Professional features include **QuickCook™ Surface Elements** for fast heatup, **Vari-Speed Dual Flow Convection Cooking**, **Rapid Ready Preheat System**, and an electric self-cleaning oven.



5 Series Induction Self-Cleaning Range

30" width

MagneQuick™ Induction Elements generate a magnetic field to transform your cookware into its own powerful heat source. The heat transfer is nearly instantaneous, incredibly precise, and over 90% efficient. Underneath, you get the **largest electric convection oven** on the market, and it's filled with ultra-premium features like the **Vari-Speed Dual Flow Convection Cooking** and **Rapid Ready Preheat System**.



SoftLit™ LED Lights shine down onto knobs providing better visibility

Exclusive BlackChrome™ Knobs with square bezels with new cool grey graphics provide better readability

Commercial size baking pan now fits in all 36"W. VGR536 gas ranges

NEW Easy-to-use illuminated push buttons control Lights and Convection mode

NEW understated 3 1/2" Viking logo

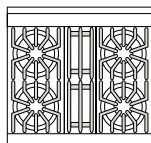
NEW RackView™ Trimless Windows on oven doors are **20% larger** allowing better visibility into oven cavity and entire oven rack to be visible

GentleClose™ Doors allow door to slowly close, ensuring delicate baked goods are not disturbed

Numerous other quality and performance improvements include **more efficient wiring, new oven ignition system, and easier gas connection**

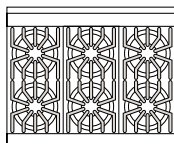
Burner configurations

VGIC5301-4B
VGR530-4B
VDR530-4B



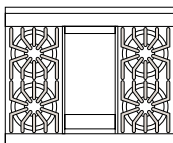
30" wide
four burners

VGIC5361-6B
VGR536-6B
VDR536-6B



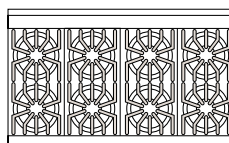
36" wide, six burners

VGR536-4G
VDR536-4G



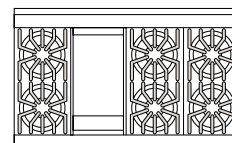
36" wide, four burners
12" wide griddle/simmer
plate

VGR548-8B
VDR548-8B



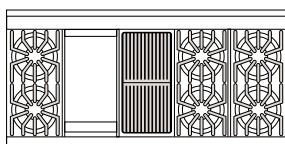
48" wide, eight burners

VGR548-6G
VDR548-6G



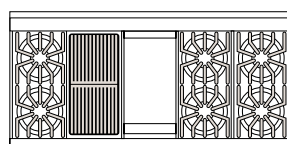
48" wide, six burners
12" wide griddle/simmer
plate

VGR560-6GQ



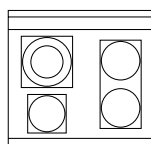
60" wide, six burners
12" wide griddle/simmer plate
12" wide char-grill

VDR560-6GQ



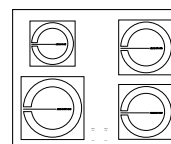
60" wide, six burners
12" wide char-grill
12" wide griddle/simmer plate

VER530-4B



30" wide
four burners
bridge element

VIR530-4B



30" wide
four burners

Optional accessories



Wok grate



Portable griddle



Bamboo covers
and cutting boards



Stainless steel
cover



Models Shown
Left: VGRT7486GSS
Right: VEC5366BSB

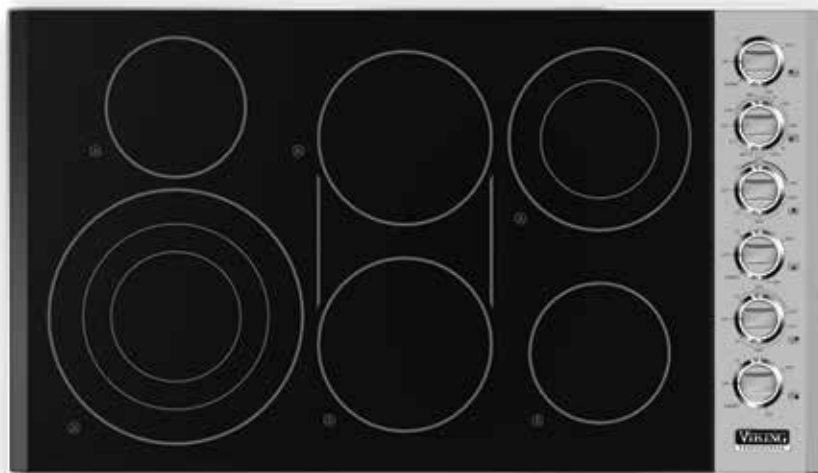
Viking Professional

BUILT-IN SURFACE COOKING

Built-in surface cooking products provide professional performance exactly where you need it. Cooktops and rangetops fit perfectly into islands and countertops, strategically delivering all the BTUs you could ever need.

With easy installation options and countless placement possibilities –

Viking Professional surface cooking units give you the freedom to not only cook whatever you like, but however you like.





7 Series Gas Rangetops

36" and 48" widths

The Viking Professional 7 Series Gas Rangetops adapt **Elevation™ Burners** from the Viking Commercial product line. The burners boast up to **23,000 BTU** to deliver power and performance expected in a commercial kitchen into your home. And the optional **ViChrome™ Griddle** provides consistent, even heat for all your cooking needs.

NEW



5 Series Gas Rangetops

30", 36", and 48" widths

Equipped with a **15,000 BTU Pro Sealed Burner System** – and an **18,500 BTU TruPowerPlus™ Burner** on select models – Professional 5 Series gas rangetops deliver the ultimate in performance. The **VariSimmer™ Setting** and **SureSpark™ Ignition System** ensure perfect temperature control even on the lowest settings.

RANGETOPS SHOWN WITH OPTION BACKGUARD ACCESSORY

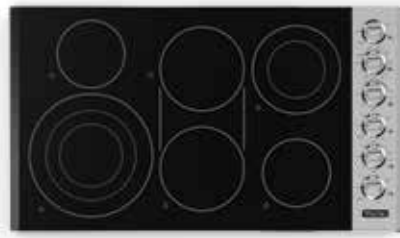




Gas Cooktops

30" and 36" widths

Designed to fit most existing cutouts, Viking Professional Gas Cooktops offer a hassle-free kitchen upgrade with superior cooking power. These surface units strategically deliver up to **66,000 BTUs of total power**, giving you the freedom to not only cook whatever you like, but however you like.



Electric Cooktops

30" and 36" widths

Viking Professional Electric Cooktops provide commercial power and professional performance exactly where you need it. With **QuickCook™** surface elements that reach full power in three seconds, a **triple element** to accommodate a variety of cookware sizes, and a bridge element to create one continuous cooking surface – this electric cooktop delivers the **ultimate in performance**.



All Induction Cooktops

30" and 36" widths

With induction cooking, a magnetic field instantly transforms your cookware into the heat source – and an **extremely efficient** one, at that. **Commercial-grade technology** ensures professional power, reliability, and precision control. Viking Professional Induction Cooktops are also compatible with most high-end stainless steel, enamel, and cast-iron cookware.





Models Shown
Left: VDOF730SS
Right: VESO5302SS

Viking Professional **BUILT-IN OVENS**

Transform your kitchen into a chef's playground. Electric ovens, warming drawers, steam ovens, and microwaves – these built-in products offer ultra-premium features and liberating convenience. Single and double built-in ovens deliver perfectly even heat distribution inside the largest oven capacity available.

Warming drawers ensure every bite of your nine-course dinner makes it to the table fresh and hot. You can even quickly bake a cake in the microwave. After one dinner party, you'll wonder how you ever cooked without them.





Models Shown

Upper: VMOC206SS/ VMTK307SS

Lower: VESO1302SS



TurboChef® Speedcook Double Oven

30" width

The Viking Professional TurboChef® Speedcook Oven combines proven commercial technology with renowned Viking design to create a superior oven specifically for today's home chef. From innovative controls to amazing cooking performance, this oven is the most innovative Viking oven ever.

** 30" models may also be installed flush to the cabinet with a Flush Mount Installation Kit accessory.*



French-Door Electric Ovens

30" width

The Viking Professional French-Door Oven introduces **total convenience** with the same **superior power** and performance as other Viking Professional ovens. **Side swing doors** turn this traditional oven into a modern amenity, putting accessibility to your dish within arm's reach. No preheat option and Easy Clean 20 minute steam function make this the perfect oven for the home chef. Single and double ovens available.



Select and Premiere Electric Ovens*

27" and 30" widths

Viking Professional Electric Ovens deliver full throttle commercial cooking power and the most spacious oven cavity in the industry. Features on Select models include a concealed bake element and **TruConvect™ Convection Cooking**. Premiere models offer convection in both ovens. **TruGlide™ Full-Extension Oven Racks** are standard on both models. Single and double ovens available.



Open and clean with ease.

Open either french-door with just one hand and the companion door conveniently opens simultaneously, while our **Exclusive! CoolLit™** LED Lights in signature Viking Blue illuminate heavy-duty metal knobs for easy operation. Keep the oven looking great with a 20 minute easy clean. No need to preheat oven when baking certain foods in Convection Bake mode.



Microwave*

27" and 30" trim kit widths

Yes, even a microwave can offer professional performance. Complement any kitchen with this **extra-large** 2.0 cubic foot microwave. With **13 sensor settings**, preset recipes, and **warm/hold feature**, this microwave has it all, and then some.



Convection Microwave*

27" and 30" trim kit widths

In addition to a true stainless steel finish, **extra-large capacity**, and an array of powerful settings, the microwave offers exceptional features like **warm/hold**, **real convection cooking** to brown and crisp evenly, and **preheating**.



Convection Microwave Hood

30" width

The Convection Microwave Hood delivers all the **performance** and features of the convection microwave with the addition of an **integrated exhaust system**. Install it above your range or cooktop for a convenient ventilation solution.

**30" wide models may also be installed flush to the cabinet with a Flush Mount Installation Kit accessory.*



DrawerMicro™ Oven

24" width

The Undercounter DrawerMicro oven tucks away undercounter, in an island, or beneath your wall oven. **Automatic drawer-style** access maximizes capacity and convenience. And **12 sensor cooking options** make cooking anything a breeze.



Combi Steam/Convection™ Oven

30" trim kit width

This **little dynamo** combines two cooking methods in one handy package: **steam** and **convection baking**. Steam cooking is the **healthiest and easiest** way to cook fresh vegetables, and when combined with convection, it works wonders for breads and pastries – light and fluffy with crisp crusts. Steam also keeps meats and fish moist, cooking them to tender perfection.



Electric Warming Drawers

27" and 30" widths

This new and improved Warming Drawer has great features including capacitive touch controls with a digital readout, versatile **moisture control**, **built in meat probe** and temperature settings from 90 to 250°F making sure you can keep a plate warm, **proof bread**, or serve piping-hot soup. Warming drawer can be installed flush to cabinet or standard mount.





Models Shown

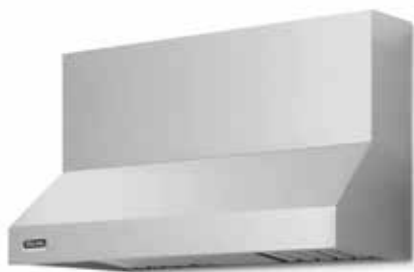
Left: VWH548481

Right: VCWH53648SS

Viking Professional **VENTILATION**

With a virtually seamless design, Viking Professional ventilation hoods are engineered to look beautiful, work silently, and provide the most powerful odor, steam, and smoke extraction on the market. A number of installation options are available, offering different widths, motor type, and styles for every type of use. If these hood styles didn't look so incredible, you'd never even notice they were there.





Wall Hoods

30", 36", 42", 48", and 60" widths

Viking Professional ventilation systems are an **essential element** of the commercial-style kitchen. Range hoods of all sizes clear the air while brightening your cooking area with **adjustable LED lighting**. And recirculating hood kits allow for an easy professional upgrade to your existing recirculating system.



Chimney Wall and Island Hoods

Wall Hoods - 30", 36", 42", 48", and 60" widths

Island Hoods - 36", 42", 54", and 66" widths

Viking Professional Chimney Wall and Island Hoods add an **updated style** to the traditional box wall hood. With the same **adjustable LED lighting**, fan speed, and easy to clean interior as the traditional wall hoods, these chimney wall and island hoods offer the **perfect solution** for any kitchen scenario.



Wall Ventilator Systems

36", 42", 48", and 60" widths

Everybody has their own vision of the perfect kitchen. And Viking Professional ventilation systems are at your disposal. These models offer the **look and performance** of Viking professional ventilation in a blank canvas. Overlay whatever your heart desires.



Rear Downdrafts

30", 36", and 48" widths

Viking Professional Rear Downdrafts **work quietly** behind cooktops and rangetops to eliminate smoke and odors, then conveniently **hide away** when the job is done. Industry leading 18"H. chimney rise is ideal for large pots and pans.



You're in control.

New! Dimmable LED lighting and the ability to easily adjust the fan speed while cooking make Viking Professional hoods an essential element to any commercial-style kitchen.



Models Shown

Upper: VCWH54848SS

Lower: VGR5486GSS



Models Shown
Left: VCBB5363ERSS
Right: VCSB5423SS

Viking Professional

BUILT-IN REFRIGERATION

Think of the Viking Professional refrigeration line as your kitchen armory. With refrigerators, freezers, wine cellars, beverage centers, and ice machines you'll have enough cold storage to keep all your fresh ingredients on hand and fresher up to three times longer than other refrigeration systems. You'll manage your food supply more efficiently and economically while making fewer trips to the market.





NEW



NEW



7 Series Built-In Bottom-Freezer

36" width

Viking Professional 7 Series fully integrated built-in bottom-freezer features exclusive patented BlueZone® Fresh Preservation Technology and other industry exclusive features including internal filtered water dispenser, capacitive touch controls, and a dual compressor system. Custom panel model available.



One Touch Water Dispensing

New! Feather Touch™ Internal Water Dispenser dispenses filtered water with a single touch



Good for your food. Even better for your health.

Exclusive! Viking BlueZone® Fresh Preservation Technology strips microbes, ethylene, hydrocarbons, odors and other contaminants inside the refrigerator to provide the ultimate in food preservation.



5 Series Built-In Bottom-Freezer

36" width

This bottom-freezer features a **drawer-type freezer** with easy-access storage baskets, so you don't have to stoop for ice cream. The refrigerator readily stores all your fresh foods at eye level, and both compartments are brightly lit with **LED lighting**. Custom panel model available.



5 Series Built-In Side-by-Side Refrigerator/Freezers

42" and 48" widths

The side-by-side models complement the commercial-style kitchen in both form and function. Exceptional features such as **LED lighting** and **SpillProof Plus™ Shelving** along with large capacity provide **superior cold storage**. Custom panel models available.



5 Series Built-In All Refrigerators and All Freezers

30" and 36" widths

All refrigerator and all professional, these models deliver the **ultimate in refrigeration**. A variety of easy access drawers with moisture control allows for **custom storage**. And the increased drawer capacity even leaves room for an entire deli tray. A dedicated unit, the all freezer models offer **even more freezer space** with a **multitude of shelves, drawers, and bins** to keep everything organized. Extra-capacity ice storage and **adaptive defrost** also count among its professional features. Custom panel models available.

May be installed flush to the cabinet with a Flush Mount Installation Kit accessory.



Contain Spills

New! SpillProof Plus™ Shelves with advanced Nano technology create an invisible barrier to contain spills for easy cleanup.



Filter-Free Freshness

Exclusive Plasmacluster* Ion Air Purifier uses advanced ion technology to eliminate airborne bacteria, mold, and odors to enhance food preservation. It functions at 100% capacity and never degrades and never needs replacing.

Not available on All Freezer

*Plasmacluster™ is a trademark of Sharp Corporation



Full-Height Wine Cellar

30" width

The Viking Professional Built-In Full-Height Wine Cellar provides horizontal storage for up to **150 bottles** of your favorite vintages. Its **exclusive TriTemp™ Storage System** features three separate temperature zones to preserve different types of wine at their optimum temperatures. Full-width shelves pull out for easy access to standard, magnum, and half-size bottles.



Undercounter Wine Cellars

15" and 24" widths

Prevent premature aging and sedimentation of your wines with the Viking Professional Undercounter Wine Cellar. It creates the **perfect environment** for up to 40 bottles of your favorite vintage.



All Refrigerator

24" width

Keep your favorite refreshments close at hand. From chilled snacks to cold beverages, you have enough storage space to appease an army – or slumber party. **Stores up to 162 12-oz. cans along with smooth glide utility bin.** Outdoor model available.





Beverage Centers

15" and 24" widths

The perfect bar accessory, the Viking Professional Refrigerated Beverage Center features **special beverage shelves** and a **wine rack**. Electronic controls with digital display ensure **accurate temperature** settings.



Refrigerated Drawers

24" width

Equipped with a range of professional features including automatic cycle defrost, **full-extension drawer glides**, and **LED lighting**, Viking Professional Refrigerated Drawers deliver **5.0 cubic feet** of convenient cold storage to any standard 24" wide undercounter space. Outdoor model available.



Ice Machines

15" width

These ice machines provide enough ice to keep any party going and are available in both **clear and nugget ice**. A special draining process melts away old ice, ensuring every scoop is fresh. This no -front model can be customized with a wood panel or optional Viking Professional door panel accessory. Outdoor models available.





Viking Professional

KITCHEN CLEANUP

The Viking Professional heavy-duty dishwasher silently scours pots, pans, and place settings until they gleam. Their brute power is delivered with panache – making quick and civilized work of the most riotous dinner party. It's a dirty job, but it doesn't have to look that way.



Dishwashers

24" width

From lasagna-encrusted casserole pans to delicate china, Viking Professional Dishwashers can handle every dish. With hardworking features such as **variable pressure wash**, **turbo fan dry system**, and a **multi-stage filtration system** these dishwashers clean your dishes with utmost care. Available with installed stainless steel panel or as no-front model that can be customized with a wood panel or optional Viking Professional door panel accessory.



Model Shown
Right: VQGF55420

Viking Professional

OUTDOOR PRODUCTS

The Viking Professional outdoor products offer everything you'd expect to find in a kitchen – except the walls. Of course, our heavy-duty gas grills are the pinnacle of barbecue, but you might be surprised to find products like warming drawers, undercounter refrigerators, and even vent hoods in the backyard. Mother Nature likes to entertain too.





5 Series Premium Built-In Gas Grill

30", 36", 42", and 54" widths

These premium gas grills deliver professional performance for your Outdoor Viking Kitchen. Viking premium built-in gas grills boast professional features including 25,000 Cast Brass BTU burners and a ProSear Burner.



5 Series Premium Freestanding Gas Grill

30", 36", 42", and 54" widths

These premium freestanding gas grills include the cart and allow you to cook like a professional chef outdoors. These Viking premium built-in gas grills boast professional features including powerful 25,000 Cast Brass BTU burners and a ProSear Burner.



5 Series Built-In Side Burner 13" width

Turn your outdoor space into a multipurpose cooking area with the Viking Double Side Burner. Use it alone or as a supplement to your outdoor kitchen. Prepare side dishes, sauces and appetizers with ease with this outdoor companion product.



5 Series Premium Built-In Power Burner

20" width

The Viking Professional Power Burner features an extremely powerful 47,000 dual-ring cast brass burner perfect for preparing large stir-fry or cooking with oversized stockpots. The exclusive removable center grate allows for use of a commercial-sized wok to allow you to entertain with style and ease.



5 Series Built-In Warming Drawer/Convenience Center

30" and 42" widths

The outdoor 30" wide warming drawer has temperature settings from 90°-220°F. While the outdoor 42" wide convenience center contains a 30" wide warming drawer with LP tank storage cabinet and utility drawer all in one convenient unit.



All Refrigerator

24" width

A barbecue oasis, the Viking Professional Outdoor Undercounter Refrigerator boasts **5.1 cubic feet of storage** and **multi-use utility bin**. Adjustable temperature settings, **electronic controls**, and **LED lighting** ensure all of your beverages are served at the perfect temperature.



Refrigerated Drawers

24" width

These Viking Professional Outdoor Refrigerated Drawers are double-stacked to fit conveniently under any standard 24" undercounter space – providing an **additional 5.0 cubic feet of handy cold storage** with temperature settings from 34 to 42°F.



Ice Machine

15" width

The Viking Professional Outdoor Ice Machines provide a steady supply of sparkling ice cubes – **in either clear or nugget ice varieties**. Bring on the piña coladas. This no-front model can be customized with a wood panel or optional Viking Professional door panel accessory.



5 Series Wall Hoods

36", 48", and 60" widths

An outdoor ventilation system? That's right. Anyone who's cooked over a campfire knows ventilation can be an issue, even outside. This resilient hood **keeps the fresh air fresh** in your patio, gazebo, or cabana.

Stainless Steel Cabinets

16", 18", 24", 26", 30", 32", 42", and 54" widths

These heavy-duty stainless steel cabinets perfectly complement Viking outdoor cooking products. They accommodate all Viking outdoor appliances while providing essential counter and storage space. *Locally supplied countertops required.*







EXCLUSIVE COLOR FINISHES

Color finishes include Stainless Steel (SS), Black (BK), White (WH), Apple Red (AR), Graphite Gray (GG), Cobalt Blue (CB), and Burgundy (BU).

Not available on all products. Outdoor products available in Stainless Steel only.



DESIGN INTEGRITY

Consistency in both performance and design should be a major consideration when building or remodeling a home. With the complete Viking Professional indoor or outdoor kitchen, every single product works together in form and function with the same level of excellence. It's something Viking calls Design Integrity™.

Viking offers complete ultra-premium kitchens and truly consistent design, while delivering the quality and performance that makes Viking the true market leader. Across all product categories, the knobs, handles, bezels, curves, angles, and lines all follow the same design cues – even the grain of stainless is the same from product to product. This enables the designer to create a perfectly harmonious kitchen.

You wouldn't install mismatched cabinets and drawers. Yet design differences are even more dramatic between multiple appliance manufacturers. Traditional or contemporary. Stainless steel or color finishes. No matter the look you're going for, no one can match the Viking kitchen and Viking Design Integrity.

DOWNLOAD THE VIKING APP

Available from the App Store and iTunes, the Viking Range App will empower you with more information at your fingertips than ever before. Imagine life in your own Viking Kitchen beginning with a gallery of images of Viking-designed kitchens from around the world. Browse kitchens by style, color and budget, then research product features and price to build your own Viking dream kitchen. Request a quote and find a local Viking dealer showroom to make your Viking dream kitchen a reality.





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