



## 7 SERIES DUAL FUEL RANGES

Viking Professional 7 Series – VDR

### 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

- **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
- Steam clean in only 20 minutes - perfect for light to medium cleaning (right oven of 48"W. model)
- Preheat Optional - No need to preheat oven when baking certain foods in Convection Bake mode (right oven of 48"W. model)
- Self-clean oven
- Grates, burner caps, knobs, griddle and accessories can be easily removed and taken to the sink for cleaning



### DUAL FUEL OVEN FUNCTIONS

- Largest self-clean oven in the industry has enough space to accommodate various size bakeware for multi-rack cooking
- **PATENTED** Vari-Speed Dual Flow™ Convection System has the largest fan in the industry; the 8 1/2" two-speed fan works bi-directionally for maximum airflow and excellent cooking results
- 12 high-performance cooking modes: bake, convection bake, TruConvex™ Convection Cooking, convection roast, hi, med and low broil, convection broil, convection dehydrate, convection defrost, proof (left oven on 48"W. range), and self-clean
- **EXCLUSIVE** GourmetGlo™ Infrared Broiler provides intense heat to lock in savory juices
- Concealed 10 pass dual bake element provides precise temperature control (right oven on 48"W. range)
- Concealed four pass bake element (left oven on 48"W. range)
- **EXCLUSIVE** Rapid Ready™ Preheat provides one of the fastest preheat times - so your oven is ready to begin cooking when you are (right oven on 48"W. range)

### MODEL NUMBERS

- VDR7366B – 36."W. Dual Fuel Range; 6 burners
- VDR7364G – 36."W. Dual Fuel Range; 4 burners with griddle
- VDR7488B – 48."W. Dual Fuel Range; 8 burners
- VDR7486G – 48."W Dual Fuel 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
- PQGDVGR2CI – reversible grill/griddle (for use with griddle model)
- LPKVGR – LP/Propane conversion kit for 7 Series
- GCKVGR – gas connector kit
- CBGVGR – bamboo cover for griddle

### 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 and electric oven elements

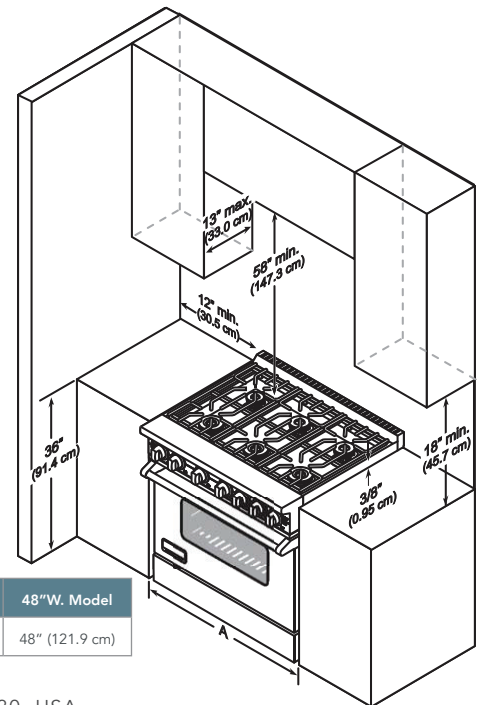
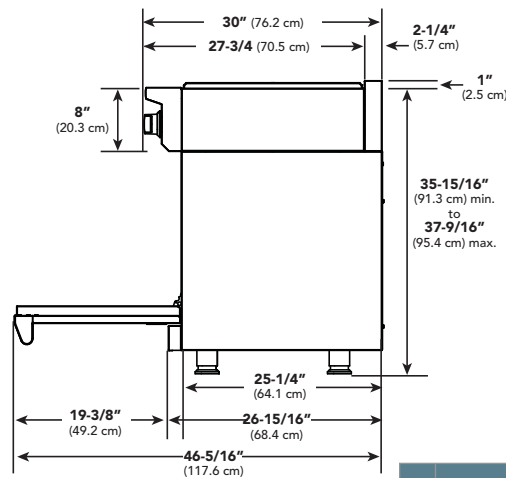
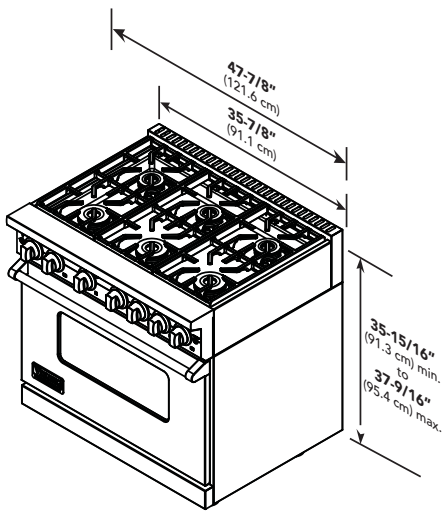


# 7 SERIES DUAL FUEL RANGES

Viking Professional 7 Series – VDR

DUAL FUEL 36" AND 48" W. RANGES		
DESCRIPTION	VDR7366B/VDR7364G	VDR7488B/VDR7486G
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 (5.9 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 (5.9 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	
Electrical Requirements	See Electrical Requirements information in installation guide	
Maximum Amp Usage	240V - 28.5 amps / 208V - 24.7 amps	240V - 43.0 amps / 208V - 37.3 amps
Oven Interior Width	30-5/16" (77.0 cm)	Right oven - 25-5/16" (64.3 cm) / Left oven - 13-3/4" (34.9 cm)
Oven Interior Height	16-1/2" (41.9 cm)	
Oven Interior Depth Overall Measured To Aham Standard**	19-1/2" (41.9 cm) 16-13/16" (42.7 cm)	
Oven Volume Overall Measured to Aham Standard**	5.6 cu. ft. 4.9 cu. ft.	Right - 4.7 cu. ft. / Left - 2.6 cu. ft. Right - 4.1 cu. ft. / Left - 2.2 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.



	36"W. Model	48"W. Model
A	36" (91.4 cm)	48" (121.9 cm)



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](http://vikingrange.com)  
© 2017 Viking Range, LLC All rights reserved. Specifications subject to change without notice.