Viking Custom Freestanding Dual Fuel 60”W. Sealed Burner Ranges

Commercial-Type Cooking Power
- Exclusive VSH™ (VariSimmer-to-high) Pro Sealed burner System
  - New! – Front right burner equipped with TruPower Plus™ 18,500 BTU burner
  - Burners equipped with 15,000 BTU’s
- 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
- New! – Heavy-duty metal knobs with stainless steel finish shipped standard

Right and Left Oven Features
- Exclusive patented Vari-Speed Dual Flow™ convection system has the largest convection fan in the industry; the 8½" fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10 pass dual bake element provides precise temperature control
- Extra large Gourmet-Glo™ glass enclosed infrared broiler provides superior broiling performance
- Rapid Ready™ Preheat System provides one of the fastest preheat times so your oven is ready to begin cooking when you are
- Oven has six porcelain coated rack supports and comes standard with two standard oven racks and one TruGlide™ full extension oven rack
- Three strategically located oven lights provide maximum visibility
- Heavy-duty broiler pan and tray provide more roasting and broiling options
- High performance cooking modes include Bake, Convection Bake, TruConvect™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, and Self-Clean

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
- New! – one-piece control panel assembly easily removable for convenient front access to surface burner valves, switches, spark modules, and door lock assembly
- New! – front serviceable oven electronic control board

Griddle/Simmer Plate*
- Commercial-grade, machined steel construction with Blanchard finish to retain cooking oils for stick-resistant cooking
- Thermostatically controlled for precise temperatures
- New! – cast aluminum grease trough holds 2½ cups of liquid and can be easily removed from the front of the griddle for cleaning

Char-Grill*
- Automatic electric spark ignition/re-ignition
- New! – porcelainized, cast-iron one-piece grate
- Porcelainized flavor generator plates catch dripping and circulate smoke around food for outdoor grilled flavor
- Exclusive two-piece porcelainized drip pan can hold three quarts of liquid
- Drip tray located beneath the burner catches any possible drippings not caught in the drip pan

Models
- VDSC560-6GQ
- VDSC560-6GQ – Canada Model
- All models are available as LP (add LP after color code)

Finish Details
- Stainless Steel (SS), Black (BK), and White (WH), Metallic Silver (MS), Graphite Gray (GG), Stone Gray (SG), Taupe (TP), Biscuit (BT), Cotton White (CW), Oyster Gray (OG), Golden Mist (GM), Lemonade (LE), Sage (SA), Mint Julep (MJ), Sea Glass (SE), Iridescent Blue (IB), Viking Blue (VB), Pumpkin (PM), Racing Red (RR), Apple Red (AR), Burgundy (BU), Plum (PL), Chocolate (CH), Cobalt Blue (CB)
- May be ordered with Brass Trim Option (BR)

* See new griddle assembly diagram on page 2
* See new grill assembly diagram on page 2
Installation Accessories
- Island Trim – P60TII (shipped standard with range)
- 8”H. Backguard – P60BG8
- High Shelf – B60HS24
- Countertop Side Trim – P24CST
- Countertop Rear Trim – P60CRT
- Curb Base and Custom Curb Base Front – P60CBF4

Optional Accessories
- LP/Propane Conversion Kit – LPKPDF
- Portable Griddle – SBPGD
- TruGlide Oven Rack – TESO301
- Black Knob Kits – BKDSC60
- Red Knob Kits – RKDSC60

Warranty Highlights
- One-year full – covers complete unit
- Five-year limited – surface/tube burners
- Ten-year limited – porcelain oven
- Ninety-day limited – cosmetic parts such as glass, painted items and decorative items

New Custom Range Griddle Assembly

New Custom Range Grill Assembly
### Basic Specifications

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<th>Description</th>
<th>Custom Dual Fuel 60” Wide Ranges</th>
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<td><strong>Overall Width</strong></td>
<td><strong>VDSC5606GQ</strong></td>
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<tr>
<td><strong>Overall Height</strong></td>
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| **To top of side trim:** | minimum: 35 7/8” (91.1 cm)  
maximum: 37” (94 cm)  
legs adjust: 1 1/8” (2.9 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 landing ledge:** | 28 1/16” (71.2 cm) |
| **To end of door handle:** | 28 11/16” (72.9 cm) |
| **Add 3/4” (1.9 cm) to overall depth for 60” VDSC models installed against a combustible wall.** |
| **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) |
| **Gas Requirements** | Shipped natural or LP/Propane gas; field convertible with conversion kit (purchased separately); accepts standard residential 1/2” (1.3 cm) ID gas service line. |
| **Gas Manifold Pressure** | Natural 5.0” W.C.P./Liquid propane L/P 10.0” W.C.P |
| **Electrical Requirements** | 240-208 VAC 60 Hz electrical connection box on product, connect with locally supplied 3-wire, flexible cord or “pigtail” rated 50 amp 125-250 VAC minimum. Cord must be agency approved for use with household electric ranges. |
| **Maximum Amp Usage** | 240V – 40 amps  
208V – 34.7 amps |
| **Surface Burner Rating** | Natural gas: 15,000 BTU (4.4 kW); 18,500 BTU (5.4 kW)  
LP: 12,500 BTU (4 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) |
| **Oven(s) Interior Width** | 25 5/16” (64.6 cm) |
| **Oven(s) Interior Height** | 16 1/2” (41.9 cm) |
| **Oven(s) Interior Depth** | Overall: 19 1/2” (49.5 cm)  
AHAM*: 16 13/16” (42.7 cm) |
| **Oven(s) Volume** | Total oven capacity – 4.7 cu. ft.  
AHAM*: 4.1 cu. ft. |
| **Approximate Shipping Weight** | 745 lbs. (335.3 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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To receive the most current specification sheets, visit Dimension Express at www.dexpress.com or call from your fax machine at (925)284-3558. Enter code #8051 for Viking Products. This will send you information on how to use the system and the corresponding model code numbers. Dimension Express customer support can be reached by email at: support@dexpress.com.

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