

# VIKING

THE REDESIGNED 30" DUAL FUEL RANGE



Viking Range Corporation  
111 Front Street  
Greenwood, Mississippi 38930 USA  
(662) 455-1200

For product information,  
call 1-888-VIKING1 (845-4641),  
or visit the Viking Web site at  
[vikingrange.com](http://vikingrange.com)



Professional Performance for the Home™

# Dual fuel sealed burner range



*As every cook knows, perfection is a never-ending process. And the new dual fuel sealed burner range is proof of that. With a spectrum of settings from delicate VariSimmer™ to a searing 15,000 BTUs, this is the most precise and reliable sealed burner system available. The redesigned range also offers the largest oven capacity and one of the fastest preheat times on the market. And a host of ultra-premium features will help you perfect even your most challenging recipes.*

## Commercial-type cooking power

- Exclusive VSH™ (Vari-Simmer to High) Patented Sealed Burner System
  - Four 15,000 BTU Burners
- Exclusive VariSimmer™ setting for all burners
- Exclusive all burners equipped with SureSpark™ Ignition System for consistent and reliable ignition every time
- Exclusive – largest oven cavity in the industry
  - 4.7 cu. ft. overall
  - 4.1 cu. ft. measured to AHAM standards
- Exclusive patent-pending Vari-Speed Dual Flow™ convection system has the largest convection fan in the industry; the 8 1/2" 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 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 one TruGlide™ full extension oven rack and two standard oven racks
- Three strategically located oven lights provide maximum visibility
- Heavy-duty broiler pan and tray with rack provide more roasting and broiling options
- High performance cooking modes include Bake, Convection Bake, TruConvec™ convection cooking, Convection Roast, Hi, Medium, and Low Broil, and Convection Broil

## Easy operation and cleanup

- Exclusive one piece tooled and porcelainized cooking surface for easy clean up
- Concealed 10-pass dual bake element makes for easy clean up of the oven cavity

## Optional accessories

- Portable Griddle – SBPGD
- TruGlide™ full extension oven rack – TESO301
- Wok Ring – PWRG



VDSC530-30" wide dual fuel range in stainless steel



The largest convection fan available ensures golden perfection.



VDSC530 Dual Fuel 30" Wide Range





**15,000 BTU sealed burner system**

Whether you're simmering a delicate cream sauce or boiling lobsters, Viking burners provide the most consistent heat available.



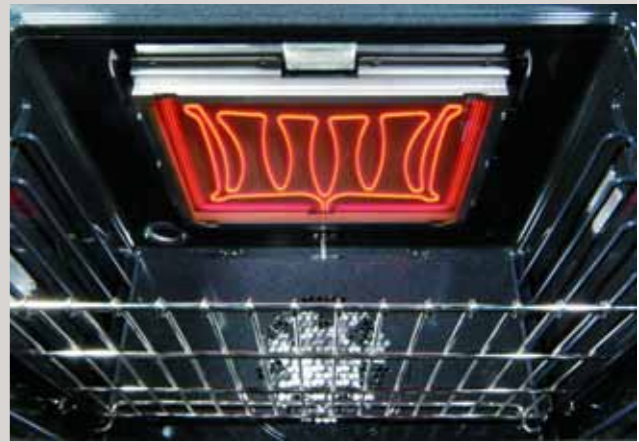
**Oven Cavity**

The spacious 4.7 cu. ft. oven cavity is the largest in the industry.



**SureSpark™ Ignition System**

From low to high, the exclusive SureSpark™ ignition system lights every time.



**Gourmet Glo™ Glass Enclosed Infrared Broiler**

Clearly see how infrared heat sears meats so quickly – juices and flavor are locked in with our glass enclosed infrared broiler.

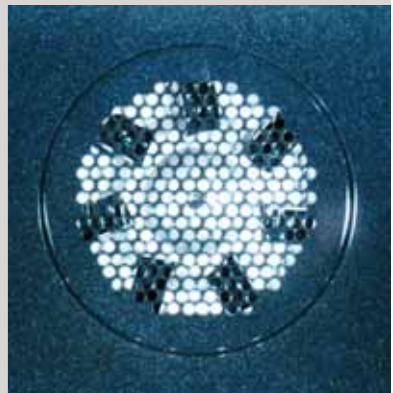
**Concealed Bake Element**

Cleaning is a cinch with the concealed 10-pass dual bake element.



**Vari-Speed Dual Flow™ Convection System**

The patent-pending system has the largest bi-directional fan in the industry, providing maximum airflow and excellent results.



High-density insulation contains heat within the oven cavity for maximum energy savings and performance.

TruConvect™ Convection Cooking utilizes indirect heat, gently circulating heated air throughout the oven.



# Design integrity

Consistency in both performance and design should be a major consideration when building or remodeling a home. With the complete Viking 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 is the only company that offers complete ultra-premium kitchens – so Viking is also the only company that can offer 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 match. This enables the designer to create a perfectly harmonious kitchen in one of three Viking product offerings – Professional Indoor, Designer Indoor, or Professional Outdoor.

You wouldn't install mismatched cabinets and drawers or countertops. 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.

## Exclusive finishes

- Range available in Stainless Steel (SS), Black (BK), 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) for nameplate, window trim, door handle/brackets, drip tray pull, and knob bezels

## Installation accessories

- 8" High Backguard (shipped standard with 30" range) – P30BG8SS
- High Shelf – B30HS24
- Island Trim – P30TI
- Countertop Side Trim – P24CST
- Curb Base Front – P30CBF4
- LP/Propane Conversion Kit – LPKPDF

## Warranty highlights

- One-year full covers complete unit
- Lifetime limited – stainless steel exterior
- Ten-year limited – porcelain oven
- Five-year limited – surface burners/heating elements
- Ninety-day limited – cosmetic parts such as glass, painted items and decorative items

# VDSC dual fuel range

Description	DUAL FUEL 30" WIDE RANGE
	VDSC530-4B
Overall Width	29 7/8" (75.9 cm)
Overall Height	To top of grate support – 35 7/8" (91.1 cm) minimum; 37" (94 cm) maximum; legs adjust 1 1/8" (2.9 cm)
Overall Depth from Rear	To end of side panel – 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)
Additions to Base Height	To top of island trim – add 1 1/4" (3.2 cm), to top of high-shelf – add 23 1/2" (59.7 cm)
Gas Requirements	Shipped natural or LP/Propane gas; field convertible from natural to LP with conversion kit (purchased separately); accepts standard residential 1/2" (1.3 cm) ID gas service line.
Electrical Requirements	240-208 VAC, 60 Hz electrical connection box on product, connect with locally supplied 3-wire, flexible cord or "pigtail" rated 40 amp 125-250 VAC minimum. Cord must be agency approved for use with household electric ranges.
Maximum Amp Usage	240V – 6,098 watts; 25.4 amps 208V – 4,757 watts; 22.9 amps
Surface Burner Rating	<b>Natural Gas:</b> 15,000 BTU (4.4 kW) <b>LP:</b> 13,500 BTU (4.0 kW)
Griddle Burner Rating	N/A
Grill Burner Rating	N/A
Oven Interior Width	25 5/16" (64.6 cm)
Oven Interior Height	16 1/2" (41.9 cm)
Oven Interior Depth	19 1/2" (49.5 cm)
Oven Volume	Total oven capacity – 4.7 cu. ft., AHAM Standard 4.1 cu. ft.**
Approximate Shipping Weight	410 lb. (186.4 kg)

\*Canada models C VDSC have factory-installed, agency-approved 4 ft. power cord – 3-wire with ground, 4-prong plug – included. 208V Ratings – Time required for some functions may be extended due to less wattage. 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.



All dual fuel ranges All models with standard equipment are design-certified for residential installation.

To receive the most current specification sheets, call Dimension Express from your fax machine at (775) 833-3600, or visit their Web site at [www.dexpress.com](http://www.dexpress.com). Enter the 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 Service number is (775) 833-3633.

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