



# Professional Custom Series Freestanding Dual Fuel Self-Clean 48"W. Sealed Burner Electronic Control Range

## Standard Features & Accessories

### All models include

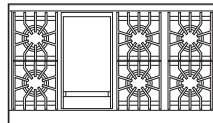
- Right oven—large self-clean convection oven
  - **Exclusive** Custom designed electronic controller and display
  - Overall capacity—4.7 cu. ft. (25-5/16"W. x 16-1/2"H. x 19-1/2"D.)
  - AHAM Standard capacity—4.1 cu. ft. (25-5/16"W. x 16-1/2"H. x 16-13/16"D.)
  - Concealed 10 pass dual bake element
  - Extra large Gourmet-Glo™ glass enclosed infrared broiler
  - High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost, Meat Probe and Self-Clean
  - Three strategically located halogen lights
  - Three heavy-duty racks/six porcelain coated rack positions including one TruGlide™ full extension rack
- Left oven—large self-clean convection oven
  - Overall capacity—2.6 cu. ft. (13-3/4"W. x 16-1/2"H. x 19-1/2"D.)
  - AHAM Standard capacity—2.5 cu. ft. (13-3/4"W. x 16-1/2"H. x 18-5/8"D.)
  - Concealed 4 pass bake element
  - Gourmet-Glo™ glass enclosed infrared broiler
  - High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost, Proof, and Self-Clean
  - Two heavy-duty racks/six porcelain coated rack positions
  - One halogen oven light
- **Exclusive** VSH™ Pro Sealed Burner System (VariSimmer™ to High) – combination of unique patented burner and top design provides cleanability plus superior performance at simmer and high
- **Exclusive** SureSpark™ Ignition System for all burners
- **Exclusive** VariSimmer setting for all burners

- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- **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
- Rapid Ready™ Preheat System provides super fast preheat times
- Shipped standard with heavy-duty metal knobs with stainless steel finish
- Shipped standard with stainless steel island trim
- Standard kickspace height

### 6G models include

- **Exclusive** One TruPower Plus™ 18,500 BTU Burner (front right burner position)
- Five 15,000 BTU brass sealed burners with porcelain /cast iron caps and automatic ignition/re-ignition
- 12"W. thermostatically controlled steel griddle/simmer plate
- Removable grease trough holds two 1/2 cups of liquid

## Model Options



VDSC548T-6G\*  
Six-Burner/Griddle Range

### FINISH DETAILS FOR ALL MODELS

- 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), and Cobalt Blue (CB).
  - Finish designates door front, lower front panel, and side panels.
- All finishes have black porcelain grates, black porcelain burner caps, black porcelain grate supports, stainless steel knobs and black switches.
- All finishes have stainless steel handle/chrome-plated brackets and stainless steel drip tray pull, control panel, and landing ledge.

\*Shown throughout with optional 8" H. backguard. See **Installation Notes & Accessories** for details.

### ORDERING INSTRUCTIONS

First specify model number, and then color code (VDSC548T-8BSS). If ordering optional LP conversion, specify code at end (VDSC548T-8BSSLP).





# Professional Custom Series Freestanding Dual Fuel Self-Clean 48"W. Sealed Burner Electronic Control Range

## Standard Features & Accessories

### All models include

- Right oven—large self-clean convection oven
  - **Exclusive** Custom designed electronic controller and display
  - Overall capacity—4.7 cu. ft. (25-5/16"W. x 16-1/2"H. x 19-1/2"D.)
  - AHAM Standard capacity—4.1 cu. ft. (25-5/16"W. x 16-1/2"H. x 16-13/16"D.)
  - Concealed 10 pass dual bake element
  - Extra large Gourmet-Glo™ glass enclosed infrared broiler
  - High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, Med and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost, Meat Probe and Self-Clean
  - Three strategically located halogen lights
  - Three heavy-duty racks/six porcelain coated rack positions including one TruGlide™ full extension rack
- Left oven—large self-clean convection oven
  - Overall capacity—2.6 cu. ft. (13-3/4"W. x 16-1/2"H. x 19-1/2"D.)
  - AHAM Standard capacity—2.5 cu. ft. (13-3/4"W. x 16-1/2"H. x 18-5/8"D.)
  - Concealed 4 pass bake element
  - Gourmet-Glo™ glass enclosed

- infrared broiler
- High performance cooking modes include Bake, Convection Bake, TruConvec™ Convection Cooking, Convection Roast, Hi, and Low Broil, Convection Broil, Convection Dehydrate, Convection Defrost, Proof, and Self-Clean
- Two heavy-duty racks/six porcelain coated rack positions
  - One halogen oven light
- **Exclusive** VSH™ Pro Sealed Burner System (VariSimmer™ to High) – combination of unique patented burner and top design provides cleanability plus superior performance at simmer and high
- **Exclusive** SureSpark™ Ignition System for all burners
- **Exclusive** VariSimmer setting for all burners
- **Exclusive** one-piece tooled and porcelainized cooking surface contains spills for easy cleaning
- **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
- Rapid Ready™ Preheat System

- provides super fast preheat times
- Shipped standard with heavy-duty metal knobs with stainless steel finish
- Shipped standard with stainless steel island trim

### Standard kickspace height

### 6Q models include

- **Exclusive** One TruPower Plus™ 18,500 BTU Burner (front right burner position)
- Five 15,000 BTU brass sealed burners with porcelain /cast iron caps and automatic ignition/re-ignition
- 12"W. grill with flavor generator plates and automatic ignition/re-ignition
- **Exclusive** two piece removable porcelainized drip pan holds three quarts of liquid

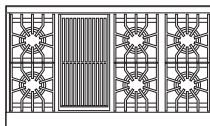
### 4GQ models include

- Four 15,000 BTU brass sealed burners with porcelain /cast iron caps and automatic ignition/re-ignition
- 12"W. thermostatically controlled steel griddle/simmer plate
- 12"W. grill with flavor generator plates and automatic ignition/re-ignition

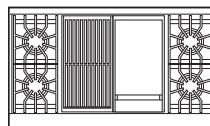
### 4G models include

- Four 15,000 BTU brass sealed burners with porcelain/cast iron caps and automatic ignition/re-ignition
- 24"W. thermostatically controlled steel griddle/simmer plate

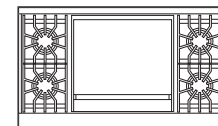
## Model Options



**VDSC548T-6Q\***  
Six-Burner/Grill Range



**VDSC548T-4GQ\***  
Four-Burner/Grill/Griddle Range



**VDSC548T-4G\***  
Four-Burner/  
24"W. Griddle Range

### FINISH DETAILS FOR ALL MODELS

- 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), and Cobalt Blue (CB).

- Finish designates door front, lower front panel, and side panels.
- All finishes have black porcelain grates, black porcelain burner caps, black porcelain grate supports, stainless steel knobs and black switches.

- All finishes have stainless steel handle/chrome-plated brackets and stainless steel drip tray pull, control panel, and landing ledge.

\*Shown throughout with optional 8"H. backguard. See Installation Notes & Accessories for details.

### ORDERING INSTRUCTIONS

First specify model number, and then color code (VDSC548T-6QSS). If ordering optional LP conversion, specify code at end (VDSC548T-6QSSLP).





**Professional Custom Series Freestanding Dual Fuel Self-Clean 48"W. Sealed Burner Electronic Control Range**

**Dimensions & Specifications**

**PRODUCT DIMENSIONS & DOOR SWING**



**VDSC548T-6G**  
Six-Burner/  
Griddle Range

**VDSC548T-6Q**  
Six-Burner/  
Grill Range

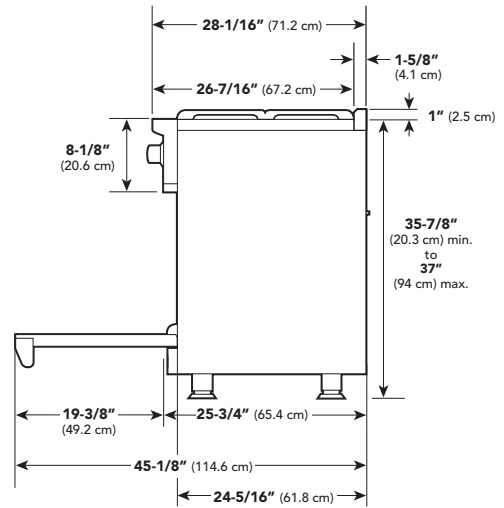
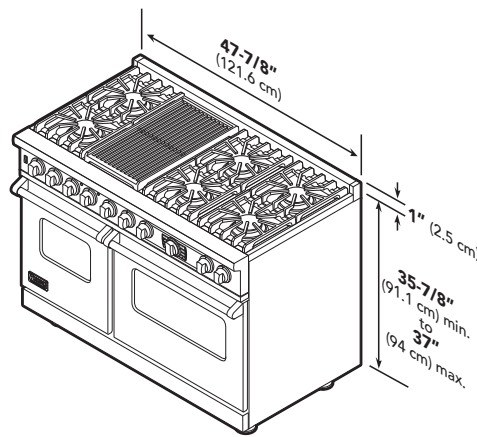
**VDSC548T-4GQ**  
Four-Burner/Grill/  
Griddle Range

**VDSC548T-4G**  
Four-Burner/  
24"W. Griddle Range

★ Please see Installation Notes & Accessories for important installation information including backguard, high-shelf, island trim, and curb base front.



Star-K Kosher Certification for use on the Jewish Sabbath or Jewish holidays



\*Add 3/4" (1.9 cm) to overall depth for 48"W. VDSC models installed against a combustible wall. A standoff is included on the backguard and is required for installation against a combustible wall. These standoffs can be easily removed if installing against a non-combustible wall.

All models	
Overall width	<b>47-7/8" (121.6 cm)</b>
Overall height	
Base height	
To top of side trim	<b>35-7/8" (91.1 cm) min. to 37" (94.0 cm) max.</b>
Legs adjust (with "spindles" fully extended)	<b>1-1/8" (2.9 cm)</b>
Additions to base height	
To top of island trim	<b>Add 1" (2.5 cm)</b>
To top of 8" backguard	<b>Add 8" (20.3 cm)</b>
To top of high-shelf	<b>Add 23-1/2" (59.7 cm)</b>
Overall depth (from rear)*	
To end of side panel	<b>24-5/16" (61.8 cm)</b>
To front of door	<b>25-3/4" (65.4 cm)</b>
To end of landing edge	<b>28-1/16" (72.3 cm)</b>
To end of door handle	<b>28-11/16" (72.9 cm)</b>
Oven	
Interior width	
Right	<b>25"-5/16 (64.6 cm)</b>
Left	<b>13-3/4" (34.9 cm)</b>
Interior height	
Both	<b>16-1/2" (41.9 cm)</b>
Interior depth	
Right	<b>Overall – 19-1/2" (49.5 cm)/AHAM – 16-13/16" (42.7 cm)</b>
Left	<b>Overall – 19-1/2" (49.5 cm)/AHAM – 18-5/8" (47.3 cm)</b>
Overall interior size	
Right	<b>Overall – 4.7 cu. ft./AHAM – 4.1 cu. ft.</b>
Left	<b>Overall – 2.6 cu. ft./AHAM – 2.5 cu. ft.</b>

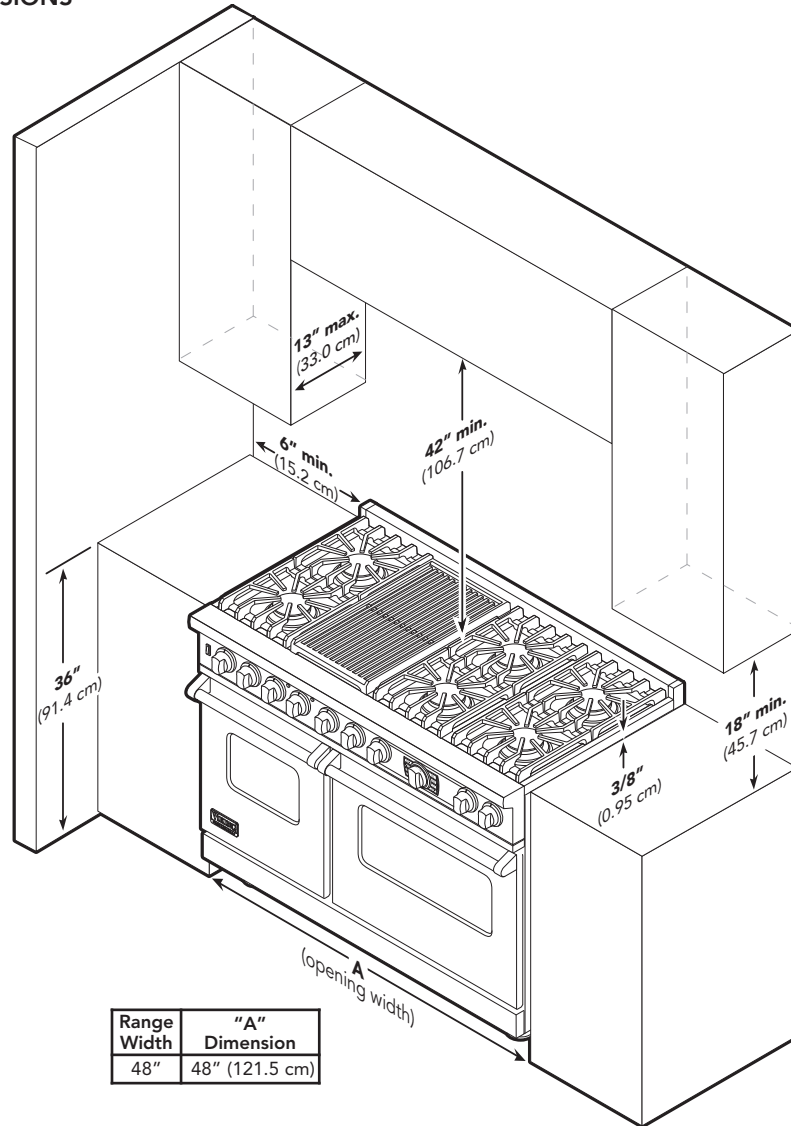




# Professional Custom Series Freestanding Dual Fuel Self-Clean 48"W. Sealed Burner Electronic Control Range

## Dimensions & Specifications

### CLEARANCE DIMENSIONS



#### Minimum clearances from adjacent combustible construction

- Cooking surface and below, i.e., 36" (91.4 cm) and below
  - o Sides—0"
  - o Rear—0" with 8" backguard or high-shelf; 0" with island trim and non-combustible rear wall; 6" (15.2 cm) with island trim and combustible rear wall
  - o Top grate support—36" (91.4 cm)
- Above cooking surface, i.e., above 36" (91.4 cm)
  - o Sides—6" (15.2 cm)
  - o Within 6" (15.2 cm) side clearance, wall cabinets no deeper than 13" (33.0 cm) must be minimum 18" (45.7 cm) above cooking surface

- o Wall cabinets directly above product must be minimum 42" (106.7 cm) for sealed top burners above cooking surface
- Use range only with factory supplied legs

1. This range may be installed directly adjacent to existing 36" (91.4 cm) high base cabinets. **Important:** The top grate support **must** be 3/8" (0.95 cm) above the adjacent base cabinet countertop. This may be accomplished by raising the unit using the adjustment spindles on the legs.
2. The range **cannot** be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above 36" (91.4 cm) high.

- There must be a minimum of 6" (15.2 cm) side clearance from the range to such combustible surfaces above the 36" (91.4 cm) counter height.
3. Within the 6" (15.2 cm) side clearance to combustible vertical surfaces above 36" (91.4 cm), the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this 6" (15.2 cm) side clearance must be 18" (45.7 cm) above the 36" (91.4 cm) high countertop.
  4. Wall cabinets above the range must be a minimum of 42" (106.7 cm) above the range cooking surface for the full width of the range. This minimum height requirement does not apply if a rangehood is installed over the cooking surface.





# Professional Custom Series Freestanding Dual Fuel Self-Clean 48"W. Sealed Burner Electronic Control Range

## Installation Requirements

### ACCESS REQUIREMENTS

#### UTILITY REQUIREMENTS



#### GAS

- 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
  - o Natural gas 5.0" W.C.P.
  - o LP/Propane 10.0" W.C.P.

- Check your national and local codes regarding this unit.
- Maximum amp usage—240 – 208 VAC/60 Hz
  - o 6G, 6Q, 4GQ, 4G
    - 240V—37 amps
    - 208V—32 amps



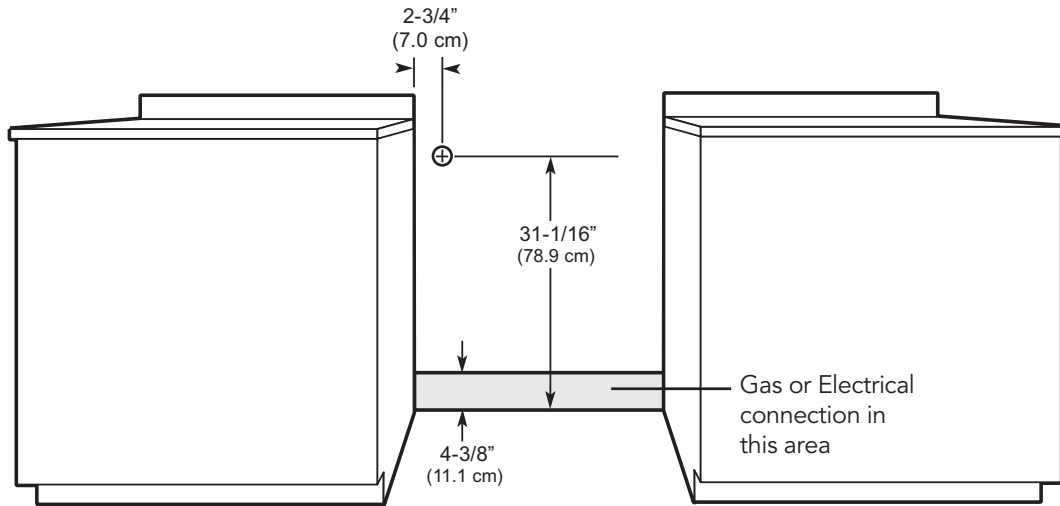
#### PLUMBING

Not applicable



#### ELECTRICAL

- Electrical connection box on product for hardwire direct; connect with locally supplied 3-wire, flexible cord rated or "pigtail" rated 40 amp 125-250 VAC min.; must be agency-approved for use with household electric ranges.



**Note:** Ground plug and electrical wire toward the direction of the electrical outlet.

	VDSC548T-6G	VDSC548T-6Q	VDSC548T-4GQ	VDSC548T-4G
Surface burner rating		<b>15,000 BTU LP (4.4 kW)/12,500 BTU LP (3.7 kW)</b>		
Grated burners (each				
TruPower Plus™				
burner (front right)	18,500 BTU Nat. (5.4 kW)/ 16,600 BTU LP (4.9 kW)	18,500 BTU Nat. (5.4 kW)/ 16,600 BTU LP (4.9 kW)		
One griddle	15,000 BTU Nat. (4.4 kW)/ 12,500 BTU LP (3.7 kW)		15,000 BTU Nat. (4.4 kW)/ 12,500 BTU LP (3.7 kW)	Two at 15,000 BTU Nat. (4.4 kW)/ 12,500 BTU LP (3.7 kW)
One grill		18,000 BTU Nat. (5.3 kW)/ 16,000 BTU LP (4.7 kW)	18,000 BTU Nat. (5.3 kW)/ 16,000 BTU LP (4.7 kW)	





# Professional Custom Series Freestanding Dual Fuel Self-Clean 48"W. Sealed Burner Electronic Control Range

## ✦ Installation Notes & Accessories

A backguard, high-shelf, or island trim must be used for all installations.

### Island Trim

- Stainless Steel (SS)
- Coordinates with all finishes
- For island/peninsula installation
- Can replace backguard if wall is non-combustible
- Included and shipped automatically with the 48"W. range

Model	Description	Approx. ship wt. lbs. (kg)
P48TII	48"W. island trim	15 (6.8)

### 8"H. Backguard

- Stainless Steel (SS)
- Coordinates with all finishes

Model	Description	Approx. ship wt. lbs. (kg)
P48BG8	48"W. backguard	24 (10.8)

### High-shelf

- Stainless Steel (SS)
- Coordinates with all finishes
- Shelf comes attached to a 24"H. backguard

Model	Description	Approx. ship wt. lbs. (kg)
B48HS24	48"W. high-shelf	60 (27.0)

### Countertop Side Trim

- Stainless Steel (SS)
- Coordinates with all finishes
- One pair of trim
- Installs on side of unit; overlaps countertop

Model	Description	Approx. ship wt. lbs. (kg)
P24CST	24"D. side trim	2 (0.9)

### Countertop Rear Trim

- Stainless Steel (SS)
- Coordinates with all finishes

Model	Description	Approx. ship wt. lbs. (kg)
P48CRT	48"W. countertop rear trim	2 (0.9)





# Professional Custom Series Freestanding Dual Fuel Self-Clean 48"W. Sealed Burner Electronic Control Range

## ✦ Installation Notes & Accessories

### Curb Base Front

- Stainless Steel (SS)
- Coordinates with all finishes
- Front only
- Conceals range legs
- Completely assembled
- Easily clips onto range legs after range is installed

### Custom Curb Base Front

- Remove stainless steel front and recycle
- Conceals range legs
- Attach locally supplied trim
- Completely assembled
- Easily clips onto range legs after range is installed
- Provides drop-in range look

Model	Description	Approx. ship wt. lbs. (kg)
P48CBF4	48"W. curb base front	11 (5.0)

### LP/Propane Conversion Kit

- Allows for field conversion of range from natural gas to LP

Model	Description	Approx. ship wt. lbs. (kg)
LPKPDR	Natural to LP/propane conversion kit	2 (0.9)

### TruGlide Extension Oven Rack

Model	Description	Approx. ship wt. lbs. (kg)
TESO301	30"W. right oven rack	15 (6.8)

## Compliance Information



## WARRANTY INFORMATION\*

- Three-year full warranty—complete product
- Ten-year limited warranty—porcelain oven and porcelain inner door panel
- Five-year limited warranty—surface burners, griddle burners, grill burners, and oven burner
- Ninety-day limited warranty—cosmetic parts such as glass, painted, and decorative items

\* For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.



