

BUILT-IN 5 SERIES INDUCTION COOKTOPS

Viking 5 Series - VICU

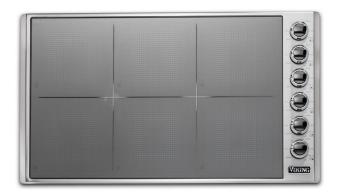
COMMERCIAL-TYPE COOKING POWER

- MagneQuick™ Induction Elements convert electricity into a magnetic field, which reacts with iron in the cookware and instantly transforms the pan into the heat source
- The heat is then quickly and efficiently transferred into the food, eliminating heat transfer loss into the kitchen and making induction cooking *more than 90% efficient* the most energy efficient form of surface cooking
- Induction elements heat more quickly than gas or electric burners, saving time as well as energy
- Induction elements respond instantly to temperature adjustments, so when the heat is lowered, results will be seen immediately, just as with a gas burner
- Since the heat is generated by the cookware itself, thecooktop surface remains cooler and less prone to cooked on spillovers much easier to clean than traditional electric cooktops
- Large 9" induction elements each provide up to 3,700 watts of power and provide the highest combined element rating in the industry
- 30"W. model has 4 large 9" 3,700 watt/2,300 watt induction elements
- 36.W. model has 6 large 9" 3,700 watt/2,300 watt induction elements
- Power Management System provides a boost of superior power on all elements for faster boiling
- Simmer setting is perfect for gentle melting or keeping cooked food warm

SAFE-EASY OPERATION

- EXCLUSIVE CoolLit™ LED Lights in signature Viking blue illuminate cooking zones while in use
- **NEW** BlackChrome™ Knobs
- Child-proof, push-to-turn metal knobs for safe use
- Element lights indicate hot surfaces and active elements
- Sensor turns off element if cookware is not detected within 60 seconds





EASY MAINTENANCE AND CLEANUP

- EXCLUSIVE TransMetallic™ Ceramic Surface is durable, wear resistant and easy to clean
- Durable laser-etched graphics withstand the rigors of regular cleaning
- Removable knobs for quick, simple cleaning

MODEL NUMBERS

- VICU53014BST 30"W. Induction Cooktop; four burners
- VICU53616BST 36"W. Induction Cooktop; six burners

ACCESSORIES

 Available in Stainless Steel/ TransMetallic Glass (ST)

WARRANTY

- 2-year full complete product
- 90-day full cosmetic parts such as glass, painted items and decorative items
- 5-year limited induction element components

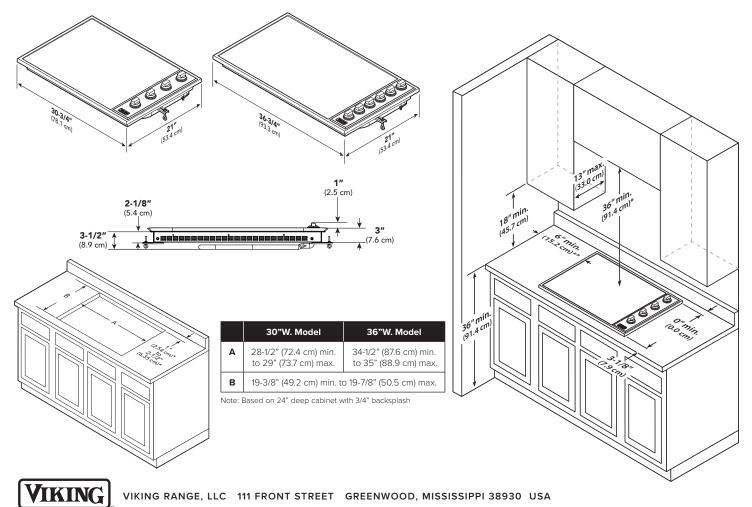


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INDUCTION COOKTOPS		
DESCRIPTION	VICU53014B	VICU53616B
Overall Width	30-3/4" (78.1 cm)	36-3/4" (93.3 cm)
Overall height from bottom To top of knobs To top of cooking surface To bottom edge of frame	5-3/8" (13.7 cm) 4-3/8" (11.1 cm) 3-1/8" (7.9 cm)	
Overall Depth from rear	21" (53.3 cm)	
Cutout Width	28-1/2" (72.4 cm) minimum to 29" (73.7 cm) maximum	34-1/2" (87.6 cm) minimum to 35" (88.9 cm) maximum
Cutout Depth	19-3/8" (49.2 cm) minimum to 19-7/8" (50.5 cm) maximum	
Electrical Requirements	240-208/120 VAC; 50/60Hz; factory-installed 4ft. (121.9 cm) flexible steel conduit 3-wire conduit with a No. 10 ground wire; located on the right rear corner of unit	
Maximum Amp Usage	240V - 32.2 amps (7.7 kW) 208V - 27.9 amps (5.8 kW)	240V - 48.3 amps (11.6 kW) 208V - 41.9 amps (8.7 kW)
Surface element rating	(4) 9" (22.9 cm) 2,300 watt / 3,700 watt boost	(6) 9" (22.9 cm) 2,300 watt / 3,700 watt boost
Approximate Shipping Weight	52 lb. (23.6 kg)	63 lb. (28.6 kg)

 $Please \ do \ not \ prepare \ installation \ from \ brochure \ data \ only. \ See \ installation \ instructions \ for \ important \ clearance \emph{f} installation \ information.$



For detailed product information, model numbers, or to request a quote call 1-888-845-4641 or visit vikingrange.com © 2020 Viking Range, LLC All rights reserved. Specifications subject to change without notice.

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