



## BUILT-IN 5 SERIES INDUCTION COOKTOPS

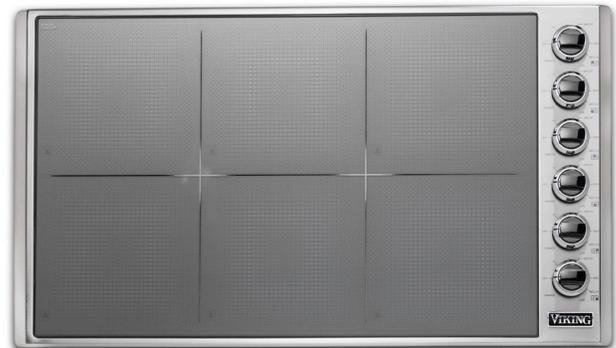
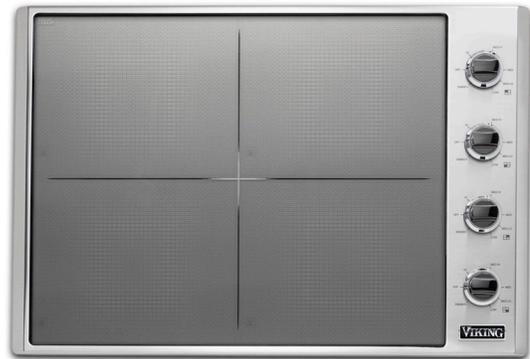
*Viking Professional 5 Series – VICU*

### 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, the cooktop 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

### COLOR FINISHES

- 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

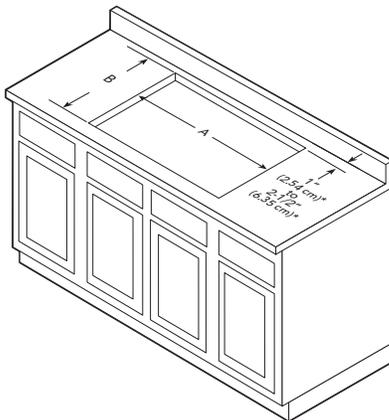
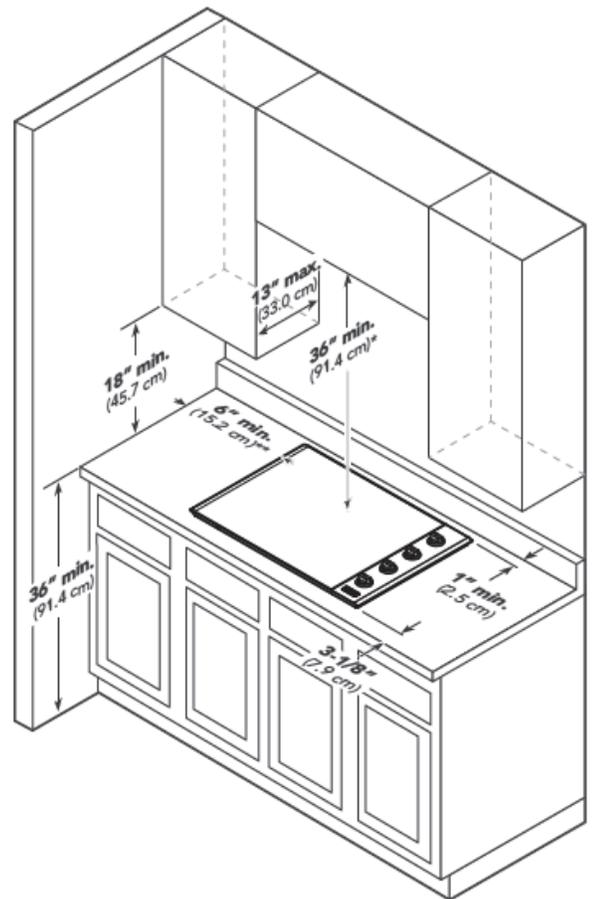
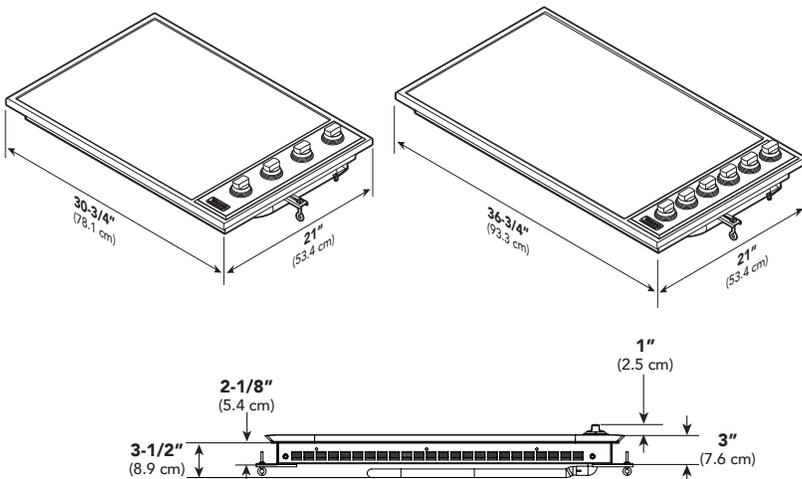


# BUILT-IN 5 SERIES INDUCTION COOKTOPS

Viking Professional 5 Series – VICU

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	5-3/8" (13.7 cm)	
To top of cooking surface	4-3/8" (11.1 cm)	
To bottom edge of frame	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/installation information.



	30"W. Model	36"W. Model
A	28-1/2" (72.4 cm) min. to 29" (73.7 cm) max.	34-1/2" (87.6 cm) min. to 35" (88.9 cm) max.
B	19-3/8" (49.2 cm) min. to 19-7/8" (50.5 cm) max.	

Note: Based on 24" deep cabinet with 3/4" backsplash



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For detailed product information, model numbers, or to request a quote call 1-888-845-4641 or visit [vikingrange.com](http://vikingrange.com)  
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