



PROFESSIONAL PERFORMANCE FOR YOUR HOME™

BRIGADE
PROFESSIONAL



BRIGADE

UK



WE ARE BRIGADE

Before Brigade by Viking Range LLC, home chefs had no options. With Brigade, there is no other option. Over the past 30 years Brigade has become synonymous with the epicurean lifestyle, developing professionally styled and featured products for every major appliance category. Brigade is again revolutionizing ultra-premium appliances by incorporating proven technology and innovative features, once reserved for commercial kitchens, into Brigade Professional appliances for your home.

PROFESSIONAL PERFORMANCE FOR YOUR HOME™



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Brigade Professional

FREESTANDING RANGES

These are the icons – the style and power that introduced professional performance to the home. We've made quite a few upgrades over the years, but these are still the ranges people see when they dream of a professional kitchen. Available in a variety of sizes, fuels, and burner configurations to accommodate any kitchen... it's just a question of how big you dream.





7 Series Gas Ranges

36" and 48" widths

The Brigade Professional 7 Series Gas Ranges feature **23,000 BTU Elevation™ Burners** adapted from the Brigade Commercial product line, combined with a fully-featured convection oven that includes a **Gourmet-Glo™ Gas Infrared burner** to create a restaurant-caliber range unlike any other on the residential market.



7 Series Dual Fuel Self-Cleaning Ranges

36" and 48" widths

The Brigade Professional 7 Series Dual Fuel Ranges combine the commercial power surface burners with high performance features of the Brigade Professional electric self-clean oven for one truly superior range. Additional 7 Series Range features include a **Gentle Close™ Door** and the **Exclusive iDevices™ Accessory Meat Thermometer**.

Raising the bar and the burner.



Exclusive! Brigade Elevation™ Burners with brass flame ports boast 23,000 BTUs across the front of all 7 Series Range configurations for a boil up to 25% faster. Multiple 15,000 BTU burners and one 8,000 BTU burner across the rear efficiently deliver heat to any size cookware. Exclusive Vari-Simmer™ Setting on all burners provides gentle, even simmering at precisely low cooking temperatures. Each burner is elevated 2½" above the burner pan to prevent baked-on spills for easy cleaning.

7 Series griddling options

New! The **ViChrome™ Griddle**, inspired by the Brigade Commercial plancha, is thermostatically controlled and heats evenly to provide consistent cooking across the entire surface. **Patent-pending** grease containment system strategically directs excess grease into a removable capture trough while the **patent-pending** StayCool™ Trough Handle resists heat from the griddle and is easily removed for cleaning.

New! Reversible non-stick aluminum grill/griddle optional accessory is perfect for healthy cooking without oil. It is interchangeable with the ViChrome™ Griddle providing versatility for grilling, griddling, and defrosting.

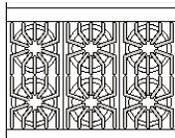




Model Shown
CVGR7486GSS

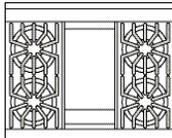
Burner configurations

CVGR736-6B
CVDR736-6B



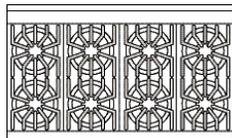
36" wide, six burners

CVGR736-4G
CVDR736-4G



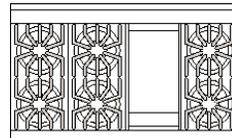
36" wide, four burners
12" wide griddle/simmer
plate

CVGR748-8B
CVDR748-8B



48" wide, eight burners

CVGR748-6G
CVDR748-6G



48" wide, six burners
12" wide griddle/simmer
plate

Optional accessories



Reversible grill/griddle



TruGlide™ Rack



5 Series Gas Ranges

30", 36" and 48" widths

The Professional 5 Series Gas Ranges fine-tune professional performance from the ground up. The **VSH** (VariSimmer™-to-High) **Pro Sealed Burner System** delivers precision control up to **18,500 BTUs**. Inside the oven, the combination of a **30,000 BTU U-shaped Bake Burner** and **1,500°F Gourmet-Glo™ Gas Infrared Broiler** provides unrivaled power, and the convection system cooks gently with **ProFlow™** convection heat.



5 Series Dual Fuel Self-Cleaning Ranges

30", 36", 48", and 60" widths

The Brigade Professional 5 Series Dual Fuel Ranges combine the power of the **VSH** (VariSimmer-to-High) **Pro Sealed Burner System** with the convenience of an electric self-cleaning oven. Select models offer an **18,500 BTU front burner** for the ultimate surface cooking power. In addition to the **largest oven capacity on the market** and up to ten cooking modes, the oven offers patented **Vari-Speed Dual Flow™ Convection Cooking** (which rotates the convection fan in both directions), and **Rapid Ready™ Preheat System**.



5 Series Electric Self-Cleaning Range

30" width

Brigade offers the only Professional all-electric, commercial-type range for the home. This 5 Series Range fits into a standard 30" wide, 24" deep cutout and boasts the **largest oven capacity** available. Professional features include **QuickCook™ Surface Elements** for fast heatup, **Vari-Speed Dual Flow Convection Cooking**, **Rapid Ready Preheat System**, and an electric self-cleaning oven.



5 Series Induction Self-Cleaning Range

30" width

MagneQuick™ Induction Elements generate a magnetic field to transform your cookware into its own powerful heat source. The heat transfer is nearly instantaneous, incredibly precise, and over 90% efficient. Underneath, you get the **largest electric convection oven** on the market, and it's filled with ultra-premium features like an **extra-large glass-enclosed infrared broiler**, **Vari-Speed Dual Flow Convection Cooking**, and **Rapid Ready Preheat System**.

SureSpark™ Ignition System on all burners for consistent and reliable ignition every time.

Gourmet-Glo Infrared Broiler provides professional broiling power in a residential range.

TruGlide™ Full Extension Racks and heavy-duty broiler pan make the most of the largest oven capacity on the market.

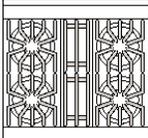
Rapid Ready™ Preheat ensures your oven is ready to cook when you are.
In electric oven only.

Patented **Vari-Speed Dual Flow™ Convection System** has the largest, most powerful bi-directional convection fan providing maximum airflow and superior cooking results.
In electric oven only.



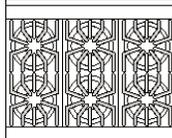
Burner configurations

CVGCC530-4B
CVDSC530-4B



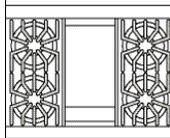
30" wide
four burners

CVGCC536-6B
CVDSC536-6B



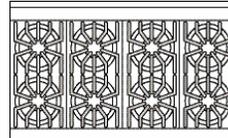
36" wide, six burners

CVGCC536-4G
CVDSC536-4G



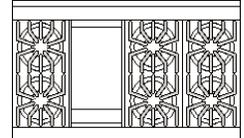
36" wide, four burners
12" wide griddle/simmer
plate

CVGCC548-8B
CVDSC548-8B



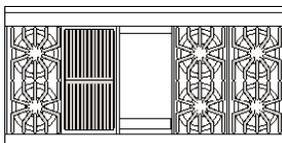
48" wide, eight burners

CVGCC548-6G
CVDSC548-6G



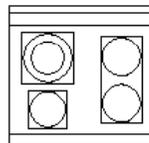
48" wide, six burners
12" wide griddle/simmer plate

CVDSC560-6GQ



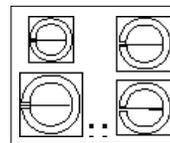
60" wide, six burners
12" wide char-grill
12" wide griddle/simmer plate

CVESC530-4B



30" wide
four burners
bridge element

CVISC530-4B



30" wide
four burners

Optional accessories



Wok grate



TruGlide™ Rack



Portable griddle



Stainless steel covers



Models Shown
Left: CVGRT7486GSS
Right: CVEC5366BSB

Brigade Professional

BUILT-IN SURFACE COOKING

Built-in surface cooking products provide professional performance exactly where you need it. Cooktops and rangetops fit perfectly into islands and countertops, strategically delivering all the BTUs you could ever need.

With easy installation options and countless placement possibilities – Brigade Professional surface cooking units give you the freedom to not only cook whatever you like, but however you like.





7 Series Gas Rangetops

36" and 48" widths

The Brigade Professional 7 Series Gas Rangetops adapt **Elevation™ Burners** from the Brigade Commercial product line. The burners boast up to **23,000 BTU** to deliver power and performance expected in a commercial kitchen into your home. And the optional **ViChrome™ Griddle** provides consistent, even heat for all your cooking needs.



5 Series Gas Rangetops

30", 36", and 48" widths

Equipped with a **15,000 BTU Pro Sealed Burner System** – and an **18,500 BTU TruPowerPlus™ Burner** on select models – Professional 5 Series gas rangetops deliver the ultimate in performance. The **VariSimmer™ Setting** and **SureSpark™ Ignition System** ensure perfect temperature control even on the lowest settings.

RANGETOPS SHOWN WITH OPTION BACKGUARD ACCESSORY

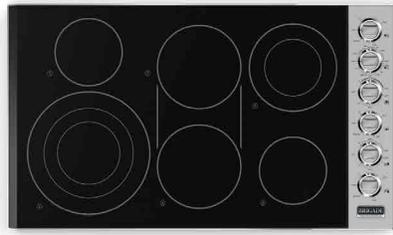




Gas Cooktops

30" and 36" widths

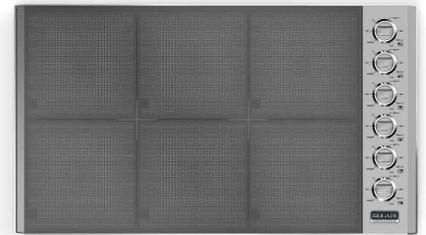
Designed to fit most existing cutouts, Brigade Professional Gas Cooktops offer a hassle-free kitchen upgrade with superior cooking power. These surface units strategically deliver up to **66,000 BTUs of total power**, giving you the freedom to not only cook whatever you like, but however you like.



Electric Cooktops

30" and 36" widths

Brigade Professional Electric Cooktops provide commercial power and professional performance exactly where you need it. With **QuickCook™** surface elements that reach full power in three seconds, a **triple element** to accommodate a variety of cookware sizes, and a bridge element to create one continuous cooking surface – this electric cooktop delivers the **ultimate in performance**.



All Induction Cooktops

30" and 36" widths

With induction cooking, a magnetic field instantly transforms your cookware into the heat source – and an **extremely efficient** one, at that. **Commercial-grade technology** ensures professional power, reliability, and precision control. Brigade Professional Induction Cooktops are also compatible with most high-end stainless steel, enamel, and cast-iron cookware.



Model Shown
CVGC5366BSS



Models Shown
Left: CVDOF730SS
Right: CVESO1302SS

Brigade Professional **BUILT-IN OVENS**

Transform your kitchen into a chef's playground. Electric ovens, warming drawers, steam ovens, and microwaves – these built-in products offer ultra-premium features and liberating convenience. Single and double built-in ovens deliver perfectly even heat distribution inside the largest oven capacity available. Warming drawers ensure every bite of your nine-course dinner makes it to the table fresh and hot. You can even quickly bake a cake in the microwave. After one dinner party, you'll wonder how you ever cooked without them.





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Models Shown

Upper: CVMOC206SS/ CVMTK307SS

Lower: CVESO1302SS



French-Door Electric Ovens

30" width

The Brigade Professional French-Door Oven introduces **total convenience** with the same **superior power** and performance as other Viking Professional ovens. **Side swing doors** turn this traditional oven into a modern amenity, putting accessibility to your dish within arm's reach.



Select and Premiere Electric Ovens*

30" width

Brigade Professional Electric Ovens deliver full throttle commercial cooking power and the most spacious oven cavity in the industry. Features on Select models include a concealed bake element and **TruConvec™ Convection Cooking**. Premiere models also offer a glass enclosed broiler. **TruGlide™ Full-Extension Oven Racks** are standard on both models. Single and double ovens available.



Premiere Electric Touch Control Ovens*

30" width

The additional convenience of an **intuitive touch control** interface delivers precision control and then disappears when not in use. Single and double ovens available.

** May also be installed flush to the cabinet with a Flush Mount Installation Kit accessory.*



Open and clean with ease.

Open either french-door with just one hand and the companion door conveniently opens simultaneously, while our **Exclusive! CoolLit™ LED Lights** in signature Viking Blue illuminate heavy-duty metal knobs for easy operation. Keep the oven looking great with a 20 minute easy clean.



Microwave*

27" and 30" trim kit widths

Yes, even a microwave can offer professional performance. Complement any kitchen with this **extra-large** 2.0 cubic foot microwave. With **13 sensor settings**, preset recipes, and **warm/hold feature**, this microwave has it all, and then some.



Convection Microwave*

27" and 30" trim kit widths

In addition to a true stainless steel finish, **extra-large capacity**, and an array of powerful settings, the microwave offers exceptional features like **warm/hold**, **real convection cooking** to brown and crisp evenly, and **preheating**.



Convection Microwave Hood

30" width

The Convection Microwave Hood delivers all the **performance** and features of the convection microwave with the addition of an **integrated exhaust system**. Install it above your range or cooktop for a convenient ventilation solution.

** May also be installed flush to the cabinet with a Flush Mount Installation Kit accessory.*



DrawerMicro™ Oven

24" width

The Undercounter DrawerMicro oven tucks away undercounter, in an island, or beneath your wall oven. **Automatic drawer-style** access maximizes capacity and convenience. And **11 sensor cooking options** make cooking anything a breeze.



Combi Steam/Convect™ Oven

30" trim kit width

This **little dynamo** combines three cooking methods in one handy package: **steam**, **convection**, and **microwave**. Steam cooking is the **healthiest and easiest** way to cook fresh vegetables, and when combined with convection, it works wonders for breads and pastries – light and fluffy with crisp crusts. Steam also keeps meats and fish moist, cooking them to tender perfection.



Electric Warming Drawers*

30" width

With the Warming Drawer's versatile **moisture-control** and temperature settings from 90 to 250°F, you can keep a plate warm, **proof bread**, or serve piping-hot soup. Also available in an outdoor model.



Bake, Broil, Roast, Defrost, Keep Warm, Reheat, Warm, Cancel, Stop, Add-A-Minute, Slide Clean, 1, 2, 6, 7, 9

STAINLESS STEEL
 1. Wipe with stainless steel cleaner
 2. Avoid abrasive cleaners
 3. Avoid harsh chemicals
 4. Avoid acidic cleaners

BLACK GLASS
 1. Wipe with glass cleaner
 2. Avoid abrasive cleaners
 3. Avoid harsh chemicals
 4. Avoid acidic cleaners

FRONT PANEL
 1. Wipe with glass cleaner
 2. Avoid abrasive cleaners
 3. Avoid harsh chemicals
 4. Avoid acidic cleaners

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Model Shown
CVMOD241SS



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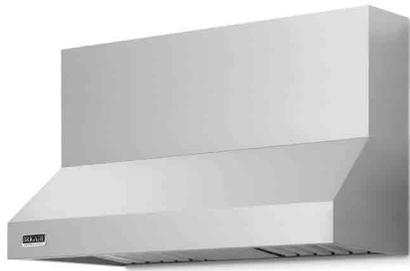
Models Shown
Left: CVWH54848SS
Right: CVCWH53648SS

Brigade Professional

VENTILATION

With a virtually seamless design, Brigade Professional ventilation hoods are engineered to look beautiful, work silently, and provide the most powerful odor, steam, and smoke extraction on the market. A number of installation options are available, offering different widths, motor type, and styles for every type of use. If these hood styles didn't look so incredible, you'd never even notice they were there.





Wall Hoods

30", 36", 42", 48" and 60" widths

Brigade Professional ventilation systems are an **essential element** of the commercial-style kitchen. Range hoods of all sizes clear the air while brightening your cooking area with **adjustable LED lighting**. And recirculating hood kits allow for an easy professional upgrade to your existing recirculating system.



Chimney Wall and Island Hoods

Wall Hoods - 30", 36", 42", 48" and 60" widths

Island Hoods - 36", 42", 54" and 66" widths

Brigade Professional Chimney Wall and Island Hoods add an **updated style** to the traditional box wall hood. With the same **adjustable LED lighting**, fan speed, and easy to clean interior as the traditional wall hoods, these chimney wall and island hoods offer the **perfect solution** for any kitchen scenario.



Wall Ventilator Systems

36", 42", 48" and 60" widths

Everybody has their own vision of the perfect kitchen. And Brigade Professional ventilation systems are at your disposal. These models offer the **look and performance** of Brigade professional ventilation in a blank canvas. Overlay whatever your heart desires.



Rear Downdrafts

30", 36" and 48" widths

Brigade Professional Rear Downdrafts **work quietly** behind cooktops and rangetops to eliminate smoke and odors, then conveniently **hide away** when the job is done.



You're in control.

New! Dimmable LED lighting and the ability to easily adjust the fan speed while cooking make Viking Professional hoods an essential element to any commercial-style kitchen.



BRIGADE

VEBING

MICRO
ORCO

MICRO
ORCO

Models Shown

Upper: CVCWH54848SS

Lower: CVGCC5486GSS



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Models Shown
Left: CVCRB5363RSS
CVCFB5363LSS
Right: CVCSB5423SS

Brigade Professional

BUILT-IN REFRIGERATION

Think of the Brigade Professional refrigeration line as your kitchen armory. With refrigerators, freezers, wine cellars, beverage centers, and ice machines you'll have enough cold storage to keep all your fresh ingredients on hand and fresher up to three times longer than other refrigeration systems. You'll manage your food supply more efficiently and economically while making fewer trips to the market.



May be installed flush to the cabinet with a Flush Mount Installation Kit accessory.

*Excludes French-Door Bottom Freezer



Built-In Bottom-Freezer

36" width

This bottom-freezer features a **drawer-type freezer** with easy-access storage baskets, so you don't have to stoop for ice cream. The refrigerator readily stores all your fresh foods at eye level, and both compartments are brightly lit with **LED lighting**. Custom panel model available.



Built-In Side-by-Side Refrigerator/Freezers

42" and 48" widths

The side-by-side models complement the commercial-style kitchen in both form and function. Exceptional features such as **LED lighting** and **SpillProof Plus™ Shelving** along with large capacity provide **superior cold storage**. Custom panel models available.



Contain spills

New! SpillProof Plus™ Shelves with advanced Nano technology create an invisible barrier to contain spills for easy cleanup.



Filter-Free Freshness

Exclusive Plasmacluster* Ion Air Purifier uses advanced ion technology to eliminate airborne bacteria, mold, and odors to enhance food preservation. It functions at 100% capacity and never degrades and never needs replacing.

Not available on All Freezer or French-Door Bottom Freezer

*Plasmacluster™ is a trademark of Sharp Corporation



Built-In All Refrigerators

36" width

All refrigerator and all professional, these models deliver the **ultimate in refrigeration**. A variety of easy access drawers with moisture control allows for **custom storage**. And the increased drawer capacity even leaves room for an entire deli tray. Custom panel models available.



Built-In All Freezers

36" width

A dedicated unit, the all freezer models offer **even more freezer space** with a **multitude of shelves, drawers, and bins** to keep everything organized. Extra-capacity ice storage and **adaptive defrost** also count among its professional features. Custom panel models available.





Undercounter Wine Cellars

24" width

Prevent premature aging and sedimentation of your wines with the Brigade Professional Undercounter Wine Cellar. It creates the **perfect environment** for up to 45 bottles of your favorite vintage.



Beverage Centers

24" width

The perfect bar accessory, the Brigade Professional Refrigerated Beverage Center features **special beverage shelves** and a **wine rack**. Electronic controls with digital display ensure **accurate temperature** settings.





Refrigerated Drawers

24" width

Equipped with a range of professional features including **full-extension drawer glides**, and **LED lighting**, Brigade Professional Refrigerated Drawers deliver **5.8 cubic feet** of convenient cold storage to any standard 24" wide undercounter space.



Ice Machines

15" width

These ice machines provide enough ice to keep any party going and are available in both **clear and nugget ice**. A special draining process melts away old ice, ensuring every scoop is fresh. This no-front model can be customized with a wood panel or optional accessory Brigade Professional door panel. Outdoor models available.





Model Shown
CFDW300
CPDDP242SS

Brigade Professional

KITCHEN CLEANUP

The Brigade Professional heavy-duty dishwasher silently scours pots, pans, and place settings until they gleam. Its brute power is delivered with panache – making quick and civilized work of the most riotous dinner party. It's a dirty job, but it doesn't have to look that way.



Dishwashers

24" width

From lasagna-encrusted casserole pans to delicate china, Brigade Professional Dishwashers can handle every dish. With hardworking features such as **variable pressure wash**, **turbo fan dry system**, and a **multi-stage filtration system** these dishwashers clean your dishes with utmost care. This no-front model can be customized with a wood panel or optional accessory Brigade Professional door panel.



Model Shown
Right: CVGBQ55424NSS

Brigade Professional

OUTDOOR PRODUCTS

The Brigade Professional outdoor products offer everything you'd expect to find in a kitchen – except the walls. Of course, our heavy-duty gas grills are the pinnacle of barbecue, but you might be surprised to find products like warming drawers and undercounter refrigerators in the backyard. Mother Nature likes to entertain too.





5 Series Gas Grills

30", 36", 42" and 54" widths

These gas grills deliver **unrivaled power** and style to your backyard. The powerful **25,000 BTU burner** coupled with a ceramic heat distribution system ensures every single filet is seared to juicy perfection. Heavy-duty **Gourmet-Glo™ Infrared Rotisserie Burner** delivers golden results. With features like blue LED control panel illumination, **EasyLift™ Canopy System**, and interior halogen lighting, these grills make taking it easy even easier.



Gas Side Burner

15" width

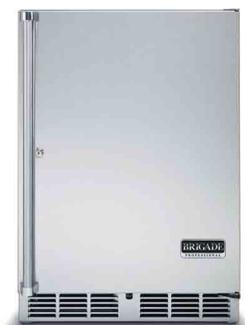
Bring indoor cooking outdoors with these **high-powered precision double side burners**. Sauté veggies and stir up a delectable sauce between flips of the T-bone – and never have to step off the deck.



Electric Warming Drawers

36" width

The Brigade Professional Outdoor Warming Drawer is indispensable when grilling for large parties. **Versatile moisture-control and temperature settings** keep the burgers fresh and the gumbo hot while you're flipping the steaks.



All Refrigerator

24" width

A barbecue oasis, the Brigade Professional Outdoor Undercounter Refrigerator boasts **5.3 cubic feet of storage** and **two full-extension adjustable wire shelves**. Adjustable temperature settings, **electronic controls**, and **LED lighting** ensure all of your beverages are served at the perfect temperature.



Ice Machine

15" width

The Brigade Professional Outdoor Ice Machines provide a steady supply of sparkling ice cubes – **in either clear or nugget ice varieties**. Bring on the piña colodas. This no-front model can be customized with a wood panel or optional accessory Brigade Professional door panel.

Stainless Steel Cabinets

16", 18", 24", 26", 30", 32", 42" and 54" widths

These heavy-duty stainless steel cabinets perfectly complement Brigade outdoor cooking products. They accommodate all Brigade outdoor appliances while providing essential counter and storage space. Locally supplied countertops required.



THE INDUSTRY'S BEST WARRANTY

At Brigade by Viking Range LLC, people are our greatest asset. We are so proud of our employees and the products they build here in the heart of the Mississippi Delta that we confidently offer the industry's best and most comprehensive warranty, the Brigade 3-Year Signature Warranty, on our Brigade and Brigade Professional products and the Brigade 2-Year Outdoor Warranty on all Brigade Outdoor products, as well as our Ninety-day No Quibble Guarantee.

Brigade 3-Year Signature Warranty Highlights

- Three-year full – complete product
- Ninety-day full – cosmetic parts such as glass, painted items, and decorative items

Brigade 2-Year Outdoor Warranty Highlights

- Two-year full – complete product
- Ninety-day full – cosmetic parts such as glass, painted items, and decorative items

Ninety-Day No Quibble Guarantee

Brigade will repair or replace your product – no questions asked – in the unlikely event you have a service call within the first 90 days of purchase due to a manufacturing defect.

DOWNLOAD THE VIKING APP

Available from the App Store and iTunes, the Viking App will empower you with more information at your fingertips than ever before. Imagine life in your own Brigade Kitchen beginning with a gallery of images of Brigade-designed kitchens from around the world. Browse kitchens by style, color and budget, then research product features and price to build your own Brigade dream kitchen. Request a quote and find a local Brigade dealer showroom to make your Brigade dream kitchen a reality.



DESIGN INTEGRITY

Consistency in both performance and design should be a major consideration when building or remodeling a home. With the complete Brigade Professional indoor or outdoor kitchen, every single product works together in form and function with the same level of excellence. It's something Brigade calls Design Integrity™.

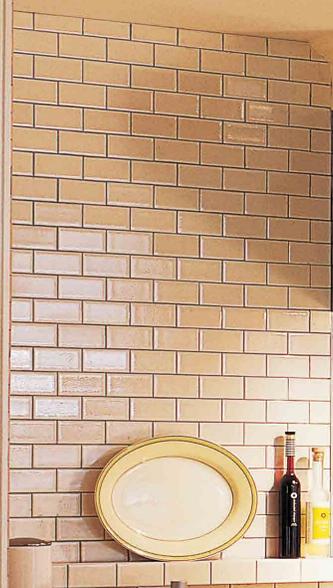
Brigade offers complete ultra-premium kitchens and truly consistent design, while delivering the quality and performance that makes Brigade the true market leader. Across all product categories, the knobs, handles, bezels, curves, angles, and lines all follow the same design cues – even the grain of stainless is the same from product to product. This enables the designer to create a perfectly harmonious kitchen.

You wouldn't install mismatched cabinets and drawers. 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 COLOR FINISHES

Color finishes include Stainless Steel (SS), Black (BK), White (WH), Apple Red (AR), Graphite Gray (GG), Cobalt Blue (CB), and Burgundy (BU).
Not available on all products. Outdoor products available in Stainless Steel only.









VIKING RANGE, LLC

For detailed product information, model numbers or to request a quote, call 647-724-5800 or visit brigade.ca

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