

Viking

PROFESSIONAL SERIES BUILT-IN OVEN PRODUCTS



Professional Performance for the Home™



Just as every gathering takes on a personality all its own, so does every Viking kitchen. This is especially the case with our built-in oven products. They are designed to slip seamlessly into any cabinet, any place. As a result, cooking appliances fit perfectly just where you imagined.

On top of that, they come in many design options. For every grand scheme, there's the perfect oven scheme. No more cookie-cutter kitchens for you.







The Viking Professional Line

of built-in oven products offers a heavy-duty commercial look and
exceptional performance. Maître d' not included.



Select and Premiere electric ovens



Viking introduced professional performance to the home nearly 20 years ago. And now the new Ultra-Premium line of Viking built-in electric ovens takes culinary performance to a new pinnacle. With the largest oven cavity, best convection system, and improved performance, these ovens raise the benchmark for ultra-premium kitchens.

Features on Select and Premiere models

- Largest oven cavity in the industry makes room for all your cooking needs
- Patented Vari-Speed Dual Flow™ convection system has the largest fan in the industry; the 8 1/2" two-speed fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10-pass dual bake element makes the oven cavity easy to clean while providing precise temperatures
- Rapid Ready™ Preheat provides one of the fastest preheat times, so your oven is ready to begin cooking when you are
- Each oven has six porcelain-coated rack positions and comes standard with three oven racks
 - Select models have one TruGlide™ full extension oven rack in each oven (upper oven of double oven)
 - Premiere models have two TruGlide racks in each single oven and three in the double oven (two in upper oven)
- Halogen lighting makes it easy to see inside
- 10-pass broiler with heat reflector directs heat directly into the food for quicker results
- High-performance cooking modes include TruConvec™ convection cooking, convection roast, convection bake, convection broil, conventional bake, and three-level conventional broil (convection features in top oven only of double ovens)
- Set the oven to begin cooking up to 24 hours later and shut off when cooking time is complete with the Timed Bake feature
- Self-clean feature on all ovens

- Heavy-duty broiler pan and tray provide better broiling performance
- All models are Star-k certified
- Shipped standard with heavy-duty metal knobs with stainless steel finish

Additional features on Premiere models

- Extra-large Gourmet-Glo™ glass-enclosed infrared broiler provides superior broiling performance and maximum coverage
- Meat probe offers perfect baking/roasting of fine meats (top oven only of double ovens)
- Double ovens have high-performance convection modes in both ovens
- Two additional halogen lights offer better visibility
- Heavy-duty broiler pan and tray with additional rack provide more roasting and broiling options

Installation option

- All ovens can be installed flush to the cabinet with Flush Mount Installation Kit accessory

Additional accessories

- TruGlide™ full-extension racks
- Black knob kits
- White knob kits
- Broiler pan with tray
- Broiler pan rack



The spacious 4.7 cu. ft. oven cavity of the 30" wide model is the largest in the industry (Premiere oven interior shown).



VESO1272/VESO1302
Select Electric
27" & 30" Wide
Single Ovens



VESO5272/VESO5302
Premiere Electric
27" & 30" Wide
Single Ovens



VESO1302T
Touch Control Select
Electric 30" Wide
Single Oven



VESO5302T
Touch Control Premiere
Electric 30" Wide
Single Oven



VEDO5302 – Electric 30" wide
Premiere double oven



TruGlide racks easily extend and
hold heavy items on any rack level
with the help of roller-bearing glides.



VEDO1272/VEDO1302
Select Electric
27" & 30" Wide
Double Ovens



VEDO5272/VEDO5302
Premiere Electric
27" & 30" Wide
Double Ovens



VEDO1302T
Touch Control Select
Electric 30" Wide
Double Oven



VEDO5302T
Touch Control Premiere
Electric 30" Wide
Double Oven

Electric 36" wide oven



With professional power and the versatility of eight cooking modes, including TruConvec™ convection cooking, everything from sugar cookies to rack of lamb turns out perfectly every time. You can bake, broil, and even dehydrate with the circulating heat of the ProFlow™ Convection System. Or take the conventional route with the precision temperature controls of two-element baking, maxi-broil, and mini-broil.

Commercial-type cooking power

- Commercial-type performance with convenient self-cleaning
- Eight cooking and special-use modes
- Convection two-element baking with fan-forced air
 - Heat from the bake and broil elements is circulated throughout the oven cavity for more even heat distribution
- Convection broiling with large, eight-pass element, reflector, and fan-forced air
 - Heated air circulates through the oven for quick, even broiling; smoke eliminator minimizes smoke and odors during closed-door broiling
- TruConvec convection cooking with fan-forced air
 - Heat radiates from the convection element in the rear of the oven with no direct heat from the bottom or top elements
- Convection dehydrating with low heat and fan-forced air
 - Warm air circulated by a motorized fan causes water to evaporate from food
- Convection defrosting with fan-forced air only – no heat
 - Motorized fan accelerates natural defrosting without heat
- Conventional two-element baking
 - Combined heat from the bake and broil elements creates better results than ovens with only single-element baking
- Conventional broiling with heat reflector
 - Reflector shield deflects heat directly into food for faster results
- Maxi-Broil uses full eight passes for complete coverage of larger quantities of food

- Mini-Broil uses four passes to conserve energy for smaller quantities of food
- All convection functions use the ProFlow Convection Air Baffle located around the convection fan, ensuring balanced airflow for even heat distribution
- Heavy-duty porcelain broiler pan/grid
- Porcelain oven interior
- Two oven lights with control panel switch
- Oven "on" indicator light

Precision controls

- Baking temperatures from 175 to 550 degrees F
- Electronic clock/timer with commercial-type, digital display
 - Automatic time option for baking, convection baking, or convection cooking
 - Tone indicates pre-set cooking time is finished
 - Automatic self-clean setting
 - 24-hour timer

Easy operation and cleanup

- Self-clean oven setting with indicator light
- Large, easy-to-read, commercial-type knobs and bezels
- Heavy-duty oven door handle
- High-density insulation contains heat within the oven cavity for maximum energy savings and performance, even during high-temperature self-cleaning



VESO166
Electric 36" Wide
Single Oven

Convection broiling leaves even
the thickest filet charbroiled
outside, pink and tender inside.

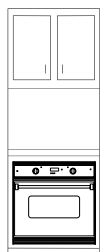




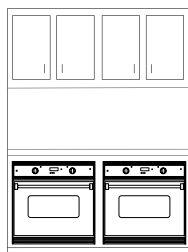
VESO166 – Electric 36" wide single oven



Single
Built-in



Single
Undercounter



Double
Undercounter

Conventional broiling with Maxi-Broil or Mini-Broil offers an adjustable heating area to cook for two or an entire dinner party.



Gas oven



Cook just like your favorite chef – minus the commotion of clattering bus boys. A true commercial-type gas oven for the home. And it offers all the professional power and ultra-premium features you could ever need. The restaurant-quality 18,000 BTU Gourmet-Glo™ broiler locks in all the savory juices of even the thickest porterhouse. Convection bake, broil, dehydrate, and defrost utilize impeccably even heat. And of course, you also have the precision control of conventional baking and broiling.

Commercial-type cooking power

- One of the largest convection oven cavities available in a residential built-in gas oven
- Convection baking with dual burners and fan-forced air
 - 30,000 BTUs from two 15,000 BTU burners
- 1,500 degree F, closed-door, Gourmet-Glo infrared convection broiling with 18,000 BTU burner and fan-forced air
- Convection dehydrating with low-temperature bake setting and fan-forced air
- Convection defrosting
- Conventional baking with dual burners and natural airflow
 - 30,000 BTUs from two 15,000 BTU burners
- 1,500 degree F, closed-door, Gourmet-Glo infrared broiling with 18,000 BTU burner
- ProFlow™ Convection Air Baffle, located around the convection fan, ensures balanced airflow for even heat distribution
- Automatic electric spark ignition/re-ignition – no standing pilot light
- Heavy-duty porcelain broiler pan and tray provide better broiling
- Four halogen interior oven lights
- Star-k certified

Precision controls

- Temperature control
 - Baking temperatures from 170 to 550 degrees F
 - Lighted digital display indicates bake/broil temperature
 - Tone prompts temperature selection
 - Tone and digital display indicate desired temperature has been reached
- Cooking time control
 - Electronic clock/timer with lighted digital display indicates time of day or cooking time
 - Tone indicates pre-set cooking time is finished
 - 12-hour timer

Easy operation and cleanup

- Large, easy-to-read, commercial-type knobs
- Heavy-duty, commercial-type oven door handle
- Efficient insulation contains heat within the oven cavity for maximum energy savings and performance
- Porcelain oven interior with removable bottom and sides for easy cleaning

Installation features

- May be installed as a single oven, double in two single cutouts, or double side-by-side; center trim kit (DCT-VGSO) and double installation gas connection kit (IKD-VGSO) available separately



Convection baking circulates the air around the golden bread loaves as the precise heat steadily bakes them.



VGSO100
Gas 30" Wide
Single Oven



VGSO100 – Gas 30"
wide single oven



The 18,000 BTU infrared burner
provides true commercial broiling
power in a residential oven.



Warming drawers



Ten guests. A five-course meal. Two hands. Viking warming drawers offer much-needed assistance for ambitious menus. Temperature settings ranging from 90 to 250 degrees F keep plates warm and soups steaming. And these warming drawers are perfect for proofing bread. The moisture selector keeps any dish perfectly fresh – whether it's crispy fried chicken or moist yeast rolls. And the largest capacity drawer available has the space to prep for several tables of your closest friends.

Professional warming features

- Temperature settings from 90 to 250 degrees F accommodate all types of food
 - Low setting is ideal for plate warming or bread proofing
 - High setting keeps soups and sauces piping hot
- Large drawer capacity
 - 27" wide model: 17 1/4" wide by 6" high by 22 3/4" deep (1.4 cubic ft.)
 - 30" wide model: 20 1/2" wide by 6" high by 22 3/4" deep (1.7 cubic ft.)
 - 36" wide model: 25" wide by 6" high by 22 3/4" deep (2.0 cubic ft.)
 - Entire drawer is easily removable for cleaning
- Versatile moisture-selector control regulates amount of moisture released from drawer
 - Adjustments can be made without opening the drawer and affecting the interior temperature and humidity – open vent to keep foods crisp; close vent to keep foods moist
- Shipped with two removable stainless steel low racks and removable stainless steel moisture cup
 - Low racks cover entire bottom of pan for the largest loads or remove one section for half coverage
 - Moisture cup holds water to increase interior humidity

- Powerful 425-watt heating element on 27" wide model; 450-watt element on 30" wide model; 550-watt element on 36" wide model
- Power "on" indicator light cycles on and off with heating element

Commercial construction and design

- Commercial-type size and styling
- Heavy-duty drawer handle and perimeter trim
- Stainless steel roller-bearing glides for smooth drawer operation
- Large, easy-to-read, commercial-type knob (hidden when door is closed)

Optional accessory

- Pan/lid set – five heavy-gauge stainless steel commercial pans with lids
 - Two 2 1/2" deep by 12" long by 7" wide pans
 - Two 4" deep by 12" long by 7" wide pans
 - One 4" deep by 12" long by 10 1/2" wide pan

Outdoor models also available – please reference our Outdoor Products brochure for details.



VEWD527
27" Wide
Warming Drawer



VEWD530
30" Wide
Warming Drawer



VEWD536
36" Wide
Warming Drawer



VEWD530 – 30" wide warming
drawer in Stone Gray

The warming drawer protects four plates of food
from the elements and warms them
for up to two hours.



Microwave



The Viking professional microwave combines an array of ultra-premium features into one ultra-convenient unit. A wide range of power levels provides the versatility to cook virtually any dish. Multiple presets make it easy to cook common fare with the push of a button. The Preset Recipe feature even prompts you through multiple prep steps.

Professional features

- 13 Sensor settings – adjustable cooking times and power levels for a variety of food and quantities
- Breakfast and Lunch options for cooking and reheating popular food items
- 15-minute Dinners and Preset Recipes offer five recipes with easy-to-follow steps
- Add-A-Minute adds a minute of extra cooking time with the touch of a button
- Warm/Hold feature keeps food warm for up to 30 minutes
- Child Lock safety feature locks the control panel to prevent unwanted operation

Spacious oven cavity

- 2.0 cubic ft. oven capacity
- 16" diameter turntable
- Interior light

Installation options

- Place on countertop or install as a built-in using a trim kit
- Built-in trim kits designed to match with corresponding ovens and warming drawers (sold separately)
 - Available in 27", 30", and 36" widths
- Install flush to the cabinet with Flush Mount Installation Kits (for use with all built-in trim kits)



VMOS201
Microwave with 27" Wide
Trim Kit (VMTK272)



VMOS201
Microwave with 30" Wide
Trim Kit (VMTK302)



VMOS201
Microwave with 36" Wide
Trim Kit (VMTK362)



VMOS201 – Microwave
with 27" wide trim kit



Spacious oven capacity allows
you to cook for any size crowd.



VMOS201
Microwave with 27" Wide
Flush-mount Trim Kit
(PMF272TK)



VMOS201
Microwave with 30" Wide
Flush-mount Trim Kit
(PMF302TK)



VMOS201
Microwave with 36" Wide
Flush-mount Trim Kit
(PMF362TK)

Convection microwave



Even your grandmother would cook with the Viking convection microwave. Well, that may be a bit presumptuous. But she certainly wouldn't chide you for cooking with it. It even pre-heats. Four convection settings — plus manual control option — perfectly brown the outside of food with convection heat, while microwave energy quickly cooks the interior. The concept opens up so many new possibilities, we even included a special convection microwave cookbook.

Professional features

- Instant sensor settings for cooking, re-heating foods, and popping popcorn
- Four convection settings: ConvecBroil, ConvecRoast, ConvecBake, and a manual convection setting option
- Low Mix Bake and High Mix Roast settings use convection heat to seal and brown outside of foods, and microwave energy to cook interior
- Add-A-Minute allows a minute of extra cooking time to be added with the touch of a button
- Child Lock safety feature locks control panel to prevent unwanted operation
- Convection microwave cookbook comes standard with unit

Spacious oven cavity

- 1.5 cubic ft. oven capacity
- 15 3/8" diameter turntable
- Interior light

Installation options

- Place on countertop or install as a built-in using a trim kit
- Built-in trim kits designed to match with corresponding ovens and warming drawers (sold separately)
 - Available in 27", 30", and 36" widths
- Install flush to the cabinet with Flush Mount Installation Kits (for use with all built-in trim kits)



VMOC206
Convection Microwave with
27" Wide Trim Kit (VMTK277)



VMOC206
Convection Microwave with
30" Wide Trim Kit (VMTK307)



VMOC206
Convection Microwave with
36" Wide Trim Kit (VMTK367)



VMOC206 – Convection microwave with 30" wide trim kit



These microwaves are so smart, it's like having a computerized chef prepare your meals.



VMOC206
Convection Microwave
with 27" Wide Flush-mount
Trim Kit (PMF277TK)



VMOC206
Convection Microwave
with 30" Wide Flush-mount
Trim Kit (PMF307TK)



VMOC206
Convection Microwave
with 36" Wide Flush-mount
Trim Kit (PMF367TK)

Undercounter DrawerMicro™ oven



It's amazing how much more convenient a microwave can get when you put it underneath the counter. The slim design of the DrawerMicro oven maximizes kitchen space, while its automatic drawer-style access capitalizes on the 1.0 cubic foot capacity to a surprising — and easy — effect.

Professional features

- Opens and closes with the touch of a button
- 11 pre-set power levels
- Eight pre-set sensor cook options
- Sensor popcorn/sensor reheat – pop popcorn and reheat foods without calculating times
- Sensor defrost function
- Add-A-Minute allows a minute of extra cooking time to be added with the touch of a button
- Warm/Hold feature allows food to be kept warm for up to 30 minutes
- Child Lock safety feature locks the control panel to prevent unwanted operation

Functional oven cavity

- 1.0 cubic ft. oven capacity
- Maximum functionality in minimized space
- Interior light

Installation options

- Place underneath countertop or under any electric or gas wall oven
- Built-in trim kit not required



Child lock feature restricts unauthorized chefs.



VMOD240
24" wide
DrawerMicro Oven



VMOD240 – 24" wide
undercounter DrawerMicro Oven



Pre-set sensor cook options
eliminate guesswork.



Convection microwave hood



The Professional convection microwave hood offers the convenience of a microwave and hood all in one. The convection microwave delivers real convection cooking and the built-in ventilation system clears the air while keeping odors at bay.

Professional features

- Instant sensor settings for cooking, reheating foods, and popping popcorn
- Four convection settings: ConvecBroil, ConvecRoast, ConvecBake, and a manual convection setting option
- Low Mix Bake and High Mix Roast settings offer use of convection heat to seal and brown outside of foods while using microwave energy to ensure the interior is cooked
- Add-A-Minute allows a minute of extra cooking time to be added with the touch of a button
- Child Lock safety feature locks the control panel to prevent unwanted operation
- Convection microwave cookbook comes standard with unit
- Built-in exhaust system
 - 300 CFM
 - Unit shipped assembled to recirculate; may also be vented out the rear or vertically

Spacious oven cavity

- 1.1 (31.2 liters) cubic ft. oven capacity
- 13" (33.0 cm) diameter turntable
- Interior light

Installation options

- For use with Viking 24" or 30" wide non-grill cooking products



VMOR205
30" Wide
Convection Microwave Hood





VMOR205 – 30" wide
convection microwave hood



Warm/Hold feature keeps food
fresh for late arrivals.



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 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 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 or color finish. No matter the look you're going for, no one can match the Viking kitchen and Viking Design Integrity.



Exclusive finishes

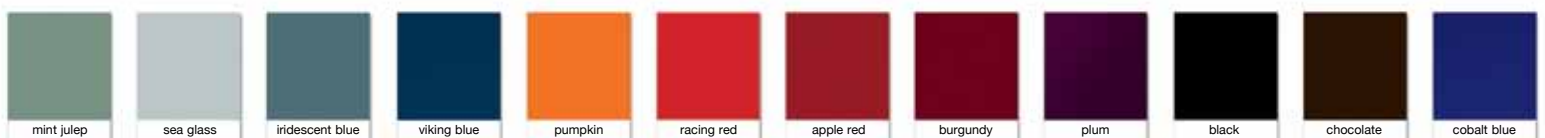
Built-in oven products

- Premiere ovens, electric 36" wide oven, gas oven, warming drawers, and microwaves are 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), and Cobalt Blue (CB)
- Select ovens are available in Stainless Steel (SS), Black (BK), and White (WH)
- Select and Premiere ovens may be ordered with Brass Accent Option (BR) for nameplate, handle endcaps, and knob bezels
- Convection microwave hood and undercounter DrawerMicro™ oven are available in Stainless Steel (SS)
- Electric 36" wide oven may be ordered with Brass Accent Option (BR) for nameplate, handle endcaps, and knob bezels
- Gas oven may be ordered with Brass Accent Option (BR) for nameplate, handle endcaps, and knob bezels (30" wide model only)
- Warming drawers may be ordered with Brass Accent Option (BR) for nameplate and handle endcaps
- Microwave trim kits are available in Stainless Steel (SS) only

Warranty highlights



- Three-year full – complete product
- Lifetime limited – stainless steel exterior
- Lifetime limited – rust through on all stainless steel components (Professional outdoor warming drawers only)
- Ten-year limited – porcelain oven(s) and porcelain inner door panel(s)
- Five-year limited – oven tubular and infrared burners, and electric elements
- Ninety-day limited – cosmetic parts such as glass, painted items, and decorative items
- Viking uses the most up-to-date processes and best materials available to produce all color finishes; however, slight color variation may be noticed because of the inherent differences in painted parts and porcelain parts, as well as differences in room lighting, product locations, and other factors



Basic specifications – Electric ovens

Description	ELECTRIC 27", 30", AND		
	VESO1272/VESO5272	VESO1302(T)/VESO5302(T)	VESO166
Overall Width	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)	35 1/4" (89.5 cm)
Overall Height	29 1/2" (74.9 cm)		
Overall Depth from Rear	To edge of door – 25 3/4" (65.4 cm) With door open – 46" (116.8 cm)		To front edge of trim – 25" (63.5 cm) To end of handle bracket – 27 1/4" (69.2 cm) With door open – 43" (109.2 cm)
Cutout Width	Standard – 25 1/2" (64.8 cm) Flush mount – 26 15/16" (68.4 cm)	Standard – 28 1/2" (72.4 cm) Flush mount – 29 15/16" (76.0 cm)	34" (86.4 cm)
Cutout Height	Standard – 28 1/8" (71.4 cm) Flush mount – 30 3/8" (77.2 cm)		28 3/8" (72.1 cm)
Cutout Depth	Standard – 24" (61.0 cm) Flush mount – 25 3/4" (65.4 cm)		24" (61.0 cm)
Gas Requirements	–	–	–
Electrical Requirements	4-wire ground, 240VAC, 30-amp electrical connection. Unit equipped with No. 10 ground wire in conduit. Should be fused separately.		
Maximum Amp Usage	24.0 amps – 240 VAC, 20.8 amps – 208 VAC		
Interior Dimensions	Width – 22 5/16" (56.7 cm) Height – 16 1/2" (41.9 cm) Depth – 16 13/16" (42.7 cm) Three racks, six rack positions	Width – 25 5/16" (64.3 cm) Height – 16 1/2" (41.9 cm) Depth – 16 13/16" (42.7 cm) Three racks, six rack positions	Width – 29" (73.6 cm) Height – 16 1/8" (41.0 cm) Depth – 15 3/8" (39.1 cm) Three racks, six rack positions
Oven Volume	Overall oven capacity – 4.2 cu. ft. AHAM Standard* – 3.6 cu. ft.	Overall oven capacity – 4.7 cu. ft. AHAM Standard* – 4.1 cu. ft.	Overall oven capacity – 5.1 cu. ft. AHAM Standard* – 4.2 cu. ft.
Approximate Shipping Weight	258 lb. (117.6 kg)/273 lb. (123.8 kg)	278 lb. (126.1 kg)/293 lb. (132.9 kg)	330 lb. (148.5 kg)

* The AHAM Standard for measuring oven capacity subtracts the door plug and convection baffle dimension from the total oven volume.

36" WIDE SINGLE AND DOUBLE OVENS		
	VEDO1272/VEDO5272	VEDO1302(T)/VEDO5302(T)
	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)
	51 7/8" (131.7 cm)	
	To edge of door – 25 3/4" (65.4 cm) With door open – 46" (116.8 cm)	
	Standard – 25 1/2" (64.8 cm) Flush mount – 26 15/16" (68.4 cm)	Standard – 28 1/2" (72.4 cm) Flush mount – 29 15/16" (76.0 cm)
	Standard – 50 5/8" (128.6 cm) Flush mount – 52 7/8" (134.3 cm)	
	Standard – 24" (61.0 cm) Flush mount – 25 3/4" (65.4 cm)	
	–	–
	4-wire ground, 240VAC, 50-amp electrical connection. Unit equipped with No. 10 ground wire in conduit. Should be fused separately.	
	40.0 amps – 240 VAC, 34.7 amps – 208 VAC	
	Applies to each oven Width – 22 5/16" (56.7 cm) Height – 16 1/2" (41.9 cm) Depth – 16 13/16" (42.7 cm) Three racks, six rack positions	Applies to each oven Width – 25 5/16" (64.3 cm) Height – 16 1/2" (41.9 cm) Depth – 16 13/16" (42.7 cm) Three racks, six rack positions
	Upper oven: Overall oven capacity – 4.2 cu. ft. AHAM Standard* – 3.6 cu. ft. Lower oven: Overall oven capacity – 4.2 cu. ft. AHAM Standard* – VEDO1272 – 4.0 cu. ft. VEDO5272 – 3.6 cu. ft.	Upper oven: Overall oven capacity – 4.7 cu. ft. AHAM Standard* – 4.1 cu. ft. Lower oven: Overall oven capacity – 4.7 cu. ft. AHAM Standard* – VEDO1302 – 4.5 cu. ft. VEDO5302 – 4.1 cu. ft.
	384 lb. (174.2 kg)/409 lb. (185.5 kg)	424 lb. (192.3 kg)/449 lb. (203.7 kg)

Basic specifications – Gas oven

Description	GAS 30" WIDE OVEN
	VGSO100
Overall Width	29 1/2" (74.9 cm)
Overall Height	31" (78.7 cm)
Overall Depth from Rear	To edge of door – 24 7/8" (63.2 cm) With door open – 43 1/2" (110.5 cm)
Cutout Width	28 5/8" (72.7 cm)
Cutout Height	30 5/8" (77.8 cm)
Cutout Depth	Minimum 24" (61.0 cm); unit extends into cutout 23 7/8" (60.6 cm)
Gas Requirements	Shipped natural gas or LP/Propane; accepts standard residential 1/2" (1.3 cm) ID gas service line
Electrical Requirements	120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product
Interior Dimensions	Width – 23" (58.4 cm) Height – 16 1/8" (40.9 cm) Depth – 18 1/2" (47.0 cm) Three racks, four rack positions
Oven Volume	Overall oven capacity – 4.0 cu. ft. AHAM Standard* – 3.3 cu. ft.
Approximate Shipping Weight	310 lb. (139.5 kg)

* The AHAM Standard for measuring oven capacity subtracts the door plug and convection baffle dimension from the total oven volume.

Basic specifications – Warming drawers

Description	ELECTRIC 27", 30", AND 36" WIDE WARMING DRAWERS		
	VEWD527	VEWD530	VEWD536
Overall Width	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)	35 1/4" (89.5 cm)
Overall Height	10" (25.4 cm)		
Overall Depth from Rear	27 3/4" (70.5 cm) To end of handle – 27 3/4" (70.5 cm) With drawer fully extended – 51 3/8" (130.5 cm)		
Cutout Width	25 1/4" (64.1 cm)	28 1/4" (71.8 cm)	34" (86.4 cm)
Cutout Height	9 1/4" (23.5 cm)		
Cutout Depth	23 3/8" (59.4 cm) minimum		
Electrical Requirements	120VAC/60Hz – hard wire direct with separate 15-amp minimum 2-wire with ground circuit		
Maximum Amp Usage	425 watts – 3.6 amps	450 watts – 3.8 amps	550 watts – 4.6 amps
Interior Dimensions	Width – 17 1/4" (43.8 cm) Height – 6" (15.2 cm) Depth – 22 3/4" (57.8 cm) Overall Size – 1.4 cu. ft.	Width – 20 1/2" (52.1 cm) Height – 6" (15.2 cm) Depth – 22 3/4" (57.8 cm) Overall Size – 1.7 cu. ft.	Width – 25" (63.5 cm) Height – 6" (15.2 cm) Depth – 22 3/4" (57.8 cm) Overall Size – 2.0 cu. ft.
Approximate Shipping Weight	80 lb. (36 kg)	90 lb. (40.5 kg)	110 lb. (49.5 kg)

Basic specifications – Microwave oven

Description	MICROWAVE OVEN	27", 30", AND 36" WIDE BUILT-IN TRIM KITS		
	VMOS201	VMTK272	VMTK302	VMTK362
Overall Width	24" (60.9 cm)	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)	35 1/4" (89.5 cm)
Overall Height	13 3/8" (33.9 cm)	18 1/4" (46.3 cm)		
Overall Depth	19 1/4" (48.9 cm)	–		
Cutout Width	–	24 3/8" (61.9 cm) minimum; 24 11/16" (62.7 cm) maximum		
Cutout Height	–	16 3/4" (42.5 cm) minimum; 17" (43.2 cm) maximum		
Cutout Depth	–	20" (50.8 cm) minimum		
Electrical Requirements	120VAC/60Hz	–		
Maximum Amp Usage	1.5 kW, 13.0 amps	–		
Oven Interior Dimensions	Width – 17 3/8" (44.1 cm) Height – 10 1/2" (26.6 cm) Depth – 18 5/8" (47.3 cm) Overall Size – 2.0 cu. ft.	–		
Approximate Shipping Weight	46 lb. (20.9 kg)	14 lb. (6.5 kg)	15 lb. (6.9 kg)	18 lb. (8.2 kg)

Basic specifications – Convection microwave oven

	MICROWAVE OVEN	27", 30", AND 36" WIDE BUILT-IN TRIM KITS		
Description	VMOC206	VMTK277	VMTK307	VMTK367
Overall Width	24 5/8" (62.5 cm)	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)	35 1/4" (89.5 cm)
Overall Height	14 7/8" (37.7 cm)	19 13/16" (50.1 cm)		
Overall Depth	19" (48.3 cm)	–		
Cutout Width	–	25" (63.5 cm) minimum		
Cutout Height	–	18 11/16" (46.9 cm) minimum		
Cutout Depth	–	20 1/8" (51.1 cm) minimum		
Electrical Requirements	120VAC/60Hz			
Maximum Amp Usage	1.55 kW, 13.0 amps			
Oven Interior Dimensions	Width – 16 1/8" (40.9 cm) Height – 9 5/8" (24.4 cm) Depth – 16 1/8" (40.9 cm) Overall Size – 1.5 cu. ft.	–		
Approximate Shipping Weight	60 lb. (27.2 kg)	19 lb. (8.6 kg)	20 lb. (9.1 kg)	23 lb. (10.5 kg)

Basic specifications – Convection microwave hood

Description	30" WIDE MICROWAVE HOOD
	VMOR205
Overall Width	29 15/16" (76.1 cm)
Overall Height	16 3/8" (41.7 cm)
Overall Depth	15 5/16" (38.9 cm)
Electrical Requirements	120V, single phase, 60Hz, AC only
Maximum Amp Usage	1.6 kW, 13.2 amps
Oven Interior Dimensions	Width – 17 1/8" (43.5 cm) Height – 8 1/16" (20.5 cm) Depth – 13 13/16" (35.1 cm) Overall Size – 1.1 cu. ft.
Approximate Shipping Weight	85 lb. (38.6 kg)

Drawer/Micro oven

Description	DRAWERMICRO OVEN
	VMOD240
Overall Width	23 7/8" (60.6 cm)
Overall Height from Bottom	15 13/32" (39.1 cm)
Overall Depth from Rear	26 3/16" (66.5 cm)
Cutout Width	22 1/8" (56.2 cm)
Cutout Height	14 13/16" (35.1 cm)
Cutout Depth	23 1/2" (59.7 cm)
Electrical Requirements	120VAC/60Hz
Maximum Amp Usage	31.7 kW, 14.5 amps
Oven Interior Dimensions	Width – 17 11/32" (44.1 cm) Height – 5 7/8" (14.9 cm) Depth – 17 1/8" (43.5 cm) Overall Size – 1.0 cu. ft.
Approximate Shipping Weight	103 lb. (46.7 kg)

Notes

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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Gas ovens



Electric ovens
Warming drawers

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