



## Standard Features & Accessories

### All models include

- Overall capacity (each oven)
  - DSOE models—4.3 cu. ft. (25"W. x 16"H. x 18-1/2"D.)
  - DDOE301 models—
    - Upper oven—4.3 cu. ft. (25"W. x 16"H. x 18-1/2"D.)
    - Lower oven—4.5 cu. ft. (25"W. x 16"H. x 18-1/2"D.)
  - DDOE305 models—
    - Upper oven—4.3 cu. ft. (25"W. x 16"H. x 18-1/2"D.)
    - Lower oven—4.3 cu. ft. (25"W. x 16"H. x 18-1/2"D.)
- AHAM\* standard capacity (each oven)
  - DSOE models—3.8 cu. ft. (25"W. x 16"H. x 16-3/8"D.)
  - DDOE models—
    - Upper oven—3.8 cu. ft. (25"W. x 16"H. x 16-3/8"D.)
    - Lower oven—3.8 cu. ft. (25"W. x 16"H. x 16-3/8"D.)
- Two speed convection system circulates air throughout the entire oven cavity
- Concealed 6 pass bake element makes clean up easy
- 10- pass broiler with heat reflector
- Two halogen oven lights
- Three heavy duty racks/five positions
  - 305 ovens have one TruGlide™ rack included in each oven
- Digital clock/oven functions
  - 100 minute timer
  - Set cooking time for up to 12 hours
  - Delay timed cooking feature
  - Tone and digital display indicate pre-set cooking time is finished
  - Meat probe – timer sounds and oven shuts off when desired temp is reached. 305 model ovens only and only in upper oven of 305 model double ovens.
- Self-Clean ovens
- Oven functions (convection system in upper oven of 301 model double oven)
  - Two element bake
  - Convection bake
  - TruConvec™ convection cook (element around fan)
  - Convection roast
  - Convection broil
  - Hi broil
  - Med broil
  - Low broil
  - Convection dehydrate
  - Convection defrost

### Designer model numbers

- DSOE301—30"W. single oven
- DDOE305—30"W. double oven

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

## Model Options



**DSOE301**  
Designer Single Oven



**DDOE301/305**  
Designer Double Oven

### FINISH DETAILS FOR 301 MODELS

- Stainless Steel (SS), Black (BK), and White (WH)
  - Finish designates door(s) and control panel(s). Stainless steel handles(s).
- White (WH)
  - Finish designates door(s) and control panel(s). Stainless steel handles(s).

### FINISH DETAILS FOR 305 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(s) and control panel(s). Stainless steel handles(s). White (WH)
- Finish designates door(s) and control panel(s). Stainless steel handles(s).

### ORDERING INSTRUCTIONS

First specify model number, and then color code (DSOE301SS).



★ Please see **Installation Notes and Accessories** for important installation information, including oven racks.



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

**Dimensions & Specifications**

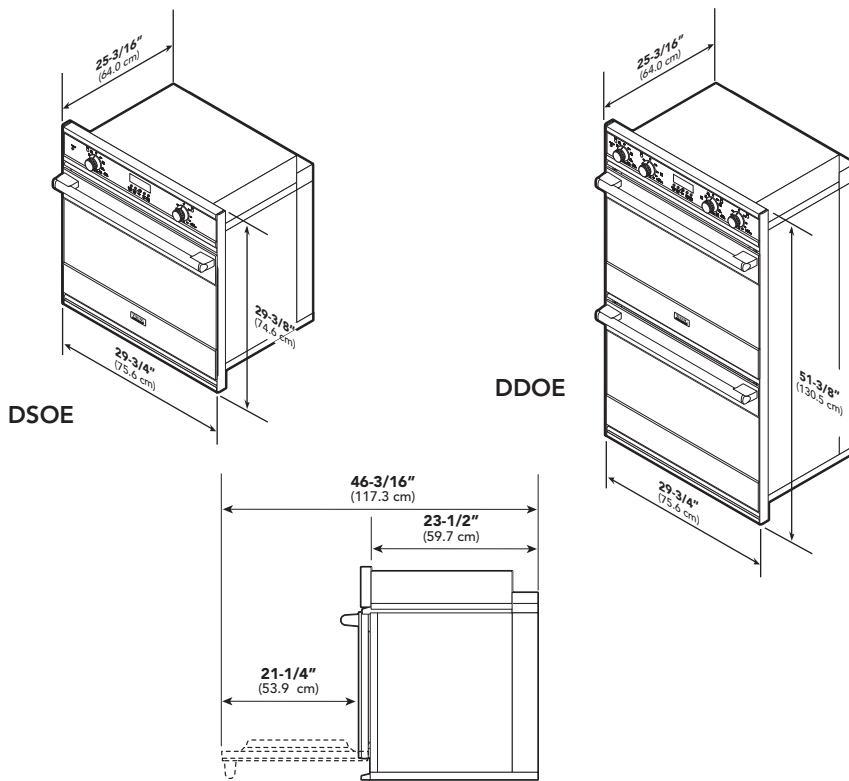
**PRODUCT DIMENSIONS & DOOR SWING**



**DSOE301  
Designer Single Oven**



**DDOE301/305  
Designer Double Oven**



	<b>DSOE301</b>	<b>DDOE301/305</b>
Overall width		<b>29-3/4" (75.6 cm)</b>
Overall height	29-3/8" (74.6 cm)	51-3/8" (130.5 cm)
Overall depth (from rear)		
To front of door		<b>25-3/16" (64.3 cm)</b>
Interior (each oven)		
Width		<b>25" (63.5 cm)</b>
Height		<b>16" (40.6 cm)</b>
Depth		
Upper		<b>Overall: 18-1/2" (46.9 cm), AHAM: 16-3/8" (41.6 cm)</b>
Lower	N/A	Overall: 18-1/2" (46.9 cm), AHAM: 16-3/8" (41.6 cm)
Overall interior size		
Upper		<b>Overall: 4.3 cu. ft., AHAM: 3.8 cu. ft.</b>
Lower	N/A	Overall: 4.5 cu. ft. (DDOE301), 4.3 cu. ft. (DDOE305) AHAM: 3.8 cu. ft.
Approx. ship weight	258 lbs. (117.6 kg)	278 lbs. (126.1 kg)



**UTILITY  
REQUIREMENTS**



**GAS**  
• Not applicable



**ELECTRICAL**

- Separate, grounded 4-wire, 240VAC, 50 amp service with its own circuit breaker
  - o This unit is equipped with a No. 10 ground wire in the conduit.
- Max. amp usage—(240V/208V)
  - o Single—23.3/20.2
  - o Double—46.7/40.5



**PLUMBING**  
Not applicable

**Installation Requirements**

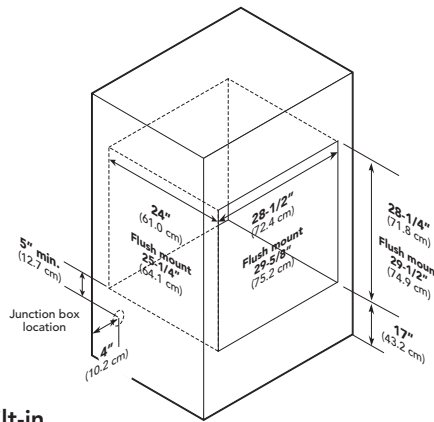
**ACCESS REQUIREMENTS**



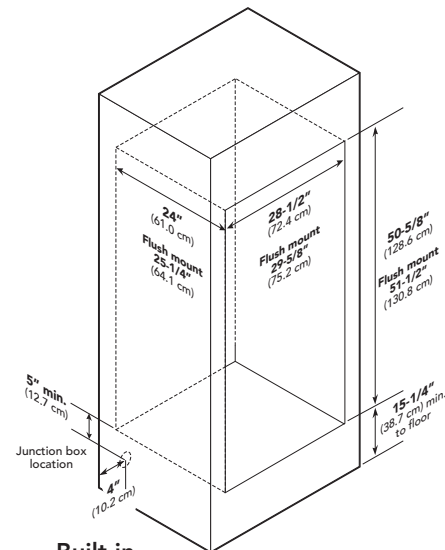
**DSOE301**  
Designer Single Oven



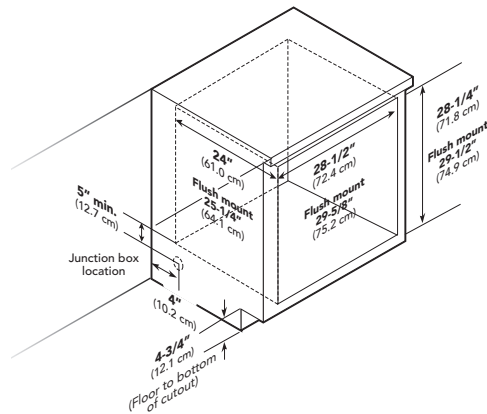
**DDOE301/305**  
Designer Double Oven



**Built-in  
Single Oven**



**Built-in  
Double Oven**



**Undercounter  
Single Oven**

	<b>DSOE301</b>	<b>DDOE301/305</b>
Cutout width		
Standard		<b>28-1/2" (72.4 cm)</b>
Flush mount*		<b>29-5/8" (75.2 cm)</b>
Cutout height		
Standard	28-1/4" (71.8 cm)	50-5/8" (128.6 cm)
Flush mount*	29-1/2" (74.9 cm)	51-1/2" (130.8 cm)
Cutout depth		
Standard	<b>24" (61.0 cm)</b>	
Flush mount*	<b>25-1/4" (64.1 cm)</b>	

\*Note: To install the oven in a flush mount application the flush mount accessory kit (D30FTS for single ovens and D30FTD for double ovens) is required.



## ✦ Installation Notes & Accessories

### TruGlide™ Full Extension Oven Racks

- For Designer 301 and 305 ovens
- Fits securely on rack supports and fully extends, making it easier to load and unload oven
- Can be used in any of the six oven rack positions
- Single rack

Model	Description	Approx. ship wt. lbs. (kg)
TDEO30	TruGlide™ rack (30"W.)	15 (6.8)

### Hearth Stone

- Hard-fired ceramic baking stone
- Absorbs heat and sends it back into food during cooking
- Can be used in all Viking Designer ovens

Model	Description	Approx. ship wt. lbs. (kg)
OHS18	17-5/8"W. x 13"D. hearth stone	13 (5.9)

### V-rack & Drip Pan

- No stick V-rack can be used for cooking roasts, hams, ribs, etc.
- Drip pan catches drippings from items cooked in V-rack to generate flavor and prevent flare-ups

Model	Description	Approx. ship wt. lbs. (kg)
CVD	V-rack and drip pan	4 (1.8)

### Broiler Pan & Tray

- For use with all Viking built-in and range ovens
- Heavy-duty porcelainized construction
- Tray allows drippings to fall through to broiler pan
- Tray is removable for easy cleaning

Model	Description	Approx. ship wt. lbs. (kg)
BPT	Broiler pan and tray	5.5 (2.5)

### Broiler Pan Rack

- For use with Viking broiler pans
- Provides better broiling and roasting options in convection modes

Model	Description	Approx. ship wt. lbs. (kg)
BPR	Broiler pan rack	1 (0.45)

### Flush Mount Trim Kit

Model	Description	Approx. ship wt. lbs. (kg)
D30FTS	Flush mount trim kit for 30"W. single oven	3 (1.4)
D30FTD	Flush mount trim kit for 30"W. double oven	7 (3.2)

### Compliance Information



### WARRANTY INFORMATION\*

- One-year full warranty—complete product
- Five-year limited warranty—all oven elements
- Ten-year limited warranty—porcelain oven(s) and porcelain inner door panel
- 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.

