



7 SERIES BUILT-IN FRENCH-DOOR OVENS

Viking 5 Series – VSOF/VDOF

COMMERCIAL-TYPE COOKING POWER

- Extra-large 4.7 cu. ft. oven is the largest in the industry
- 11 high performance cooking modes for versatile performance include two-element bake, convection bake, TruConvect™ Convection Cook, convection roast, convection broil, hi broil, medium broil, low broil, convection dehydrate, convection defrost, and proof
- **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
- Preheat Optional - No need to preheat oven when baking certain foods in Convection Bake mode
- Extra-Large Gourmet-Glo™ Glass Enclosed Infrared Broiler provides superior broiling performance and maximum coverage (upper oven of double)
- Large 10-pass broiler with heat reflector directs heat precisely into food for quicker results (lower oven of double)
- **EXCLUSIVE** Rapid Ready™ Preheat ensures super-fast preheating
- Concealed 10-pass dual bake element provides precise temperature control
- Each oven has six porcelain-coated rack positions and comes standard with three oven racks including two TruGlide™ Full Extension Racks in the single oven and upper oven of double and one TruGlide™ Full Extension Rack in the lower oven of double
- Three halogen lights in each oven offer excellent visibility
- Timed Bake function allows the oven to be set to begin cooking up to 24 hours later and shut off when cooking time is complete
- Meat probe feature in sounds the timer when desired temperature is reached (upper oven of double)

EASY OPERATION AND CLEANUP

- Open either french-door with just one hand and the companion door conveniently opens simultaneously
- Heavy-duty metal knobs are accented with **EXCLUSIVE** CoolLit™ LED Lights in signature Viking blue when unit is turned on
- Concealed 10-pass dual bake element in both oven cavities provides easy cleanup
- Steam clean in only 20 minutes - perfect for light to medium cleaning
- Full self-clean function in lower oven makes cleanup easy

COLOR FINISHES

- Stainless Steel (SS), Black (BK), and White (WH)



- Available in 14 exclusive color finishes Alluvial Blue (AB), Arctic Gray (AG), Black Forest Green (BF), Bywater Blue (BW), Cast Black (CS), Cypress Green (CY), Damascus Gray (DG), Frost White, (FW) Kalamata Red (KA), Pacific Gray (PG), Reduction Red (RE), Slate Blue (SB), San Marzano Red (SM), Vanilla Cream (VC)



MODEL NUMBERS

- VSOF730 – 30"W. 7 Series French-Door Single Oven
- VDOF730 – 30"W. 7 Series French-Door Double Oven

WARRANTY

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



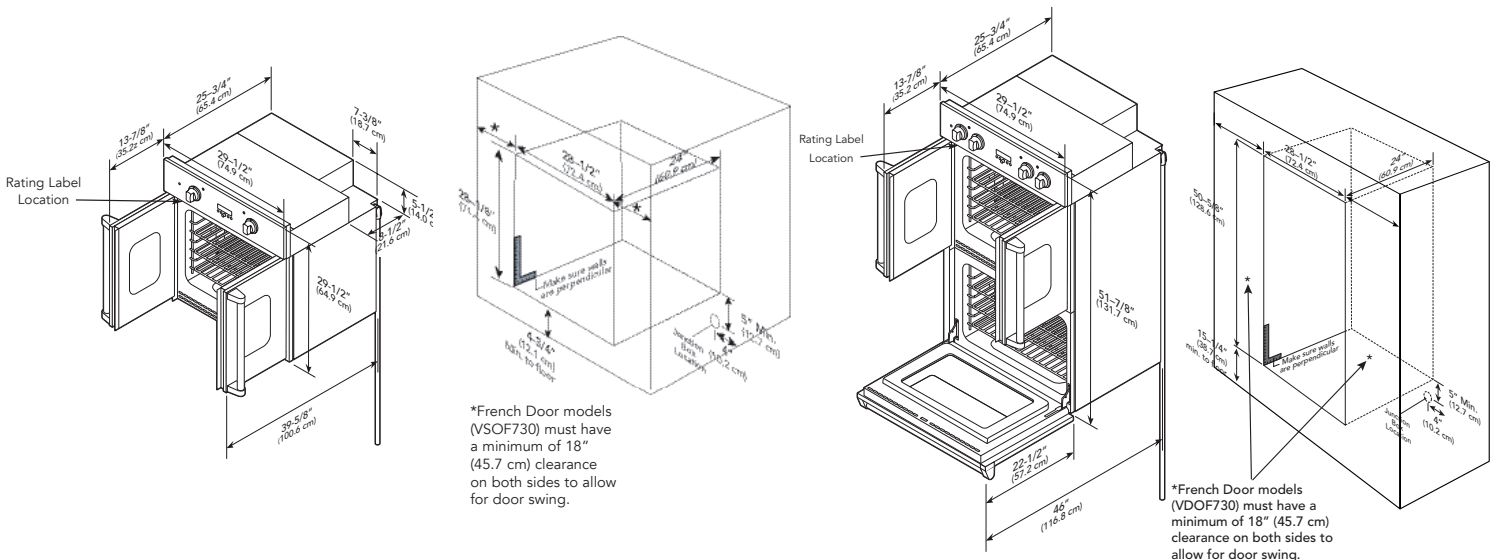
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FRENCH-DOOR OVENS		
DESCRIPTION	VSO730	VDO730
Overall Width	29-1/2" (74.9 cm)	29-1/2" (74.9 cm)
Overall Height	29-1/2" (74.9 cm)	51-7/8" (131.7 cm)
Overall Depth	to edge of door— 25-3/4" (65.4 cm) with door open— 39-1/2" (100.3 cm)	to edge of door— 25-3/4" (65.4 cm) with door open— 39-1/2" (100.3 cm)
Cutout Width	28-1/2" (72.4 cm)	28-1/2" (72.4 cm)
Cutout Height	28-1/8" (71.4 cm)	50-5/8" (128.6 cm)
Cutout Depth	24" (60.9 cm)	24" (60.9 cm)
Electrical Requirements	4-wire ground, 240VAC, 30 amp electrical connection Unit is equipped with No. 10 ground wire in conduit Should be fused separately	4-wire ground, 240VAC, 50 amp electrical connection Unit is equipped with No. 10 ground wire in conduit Should be fused separately
Max. Amp Usage	24.0 amps—240 VAC, 60Hz 20.8 amps—208 VAC, 60Hz	40.0 amps— 240 VAC 34.7 amps— 208 VAC
Oven Interior Width-both ovens	25-5/16" (64.3 cm)	25-5/16" (64.3 cm)
Oven Interior Height-both ovens	16-1/2" (41.9 cm)	16-1/2" (41.9 cm)
Oven Interior Depth	17-3/8" (44.1 cm) - AHAM** 19-1/2" (49.5 cm) - Overall	Upper Oven: 17-3/8" (44.1 cm) - AHAM** 19-1/2" (49.5 cm) - Overall Lower Oven: 16-13/16" (42.7 cm) - AHAM** 19-1/2" (49.5 cm) - Overall
Oven Volume Overall Measured to AHAM Standard**	4.3 cu. ft. 4.7 cu. ft.	Both Ovens: 4.7 cu. ft. Upper Oven: 4.2 cu. ft.; Lower Oven: 4.1 cu. ft.
Approximate Shipping Weight	261 lbs. (118 kg)	402 lbs. (182 kg)

Please do not prepare installation from brochure data only. See installation instructions for important clearance/installation information.

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



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For detailed product information, model numbers, or to request a quote call 1-888-845-4641 or visit vikingrange.com

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