

7 SERIES BUILT-IN FRENCH-DOOR DOUBLE OVEN

Viking Professional 7 Series – 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, TruConvecTM
 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
- Extra-Large Gourmet-GloTM Glass Enclosed Infrared Broiler provides superior broiling performance and maximum coverage
- **EXCLUSIVE** Rapid ReadyTM 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 upper oven and one
- TruGlide™ Full Extension Rack in the lower oven
- 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 upper oven sounds the timer when desired temperature is reached

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 CoolLitTM LED Lights in signature Viking blue when unit is turned on
- Keep the oven looking great with a 20 minute easy clean perfect for light to medium cleaning
- 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



MODEL NUMBERS

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

ACCESSORIES

■TESO301 - TruGlide™ Full Extension Rack

COLOR FINISHES

- Available in seven exclusive color finishes
- Stainless Steel (SS), Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)



WARRANTY

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





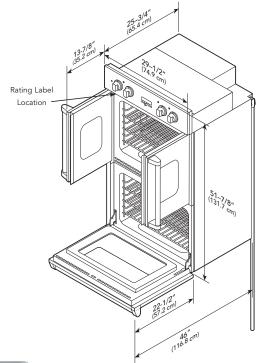
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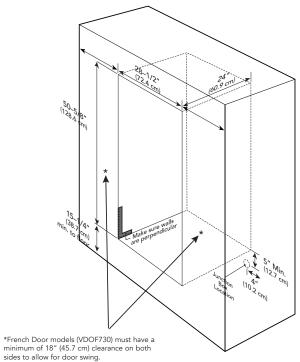
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FRENCH-DOOR DOUBLE OVEN	
DESCRIPTION	VDOF730
Overall Width	29-1/2" (74.9 cm)
Overall Height	51-7/8" (131.7 cm)
Overall Depth	to edge of door— 25-3/4" (65.4 cm) with door open— 39-1/2" (100.3 cm)
Cutout Width	28-1/2" (72.4 cm)
Cutout Height	50-5/8" (128.6 cm)
Cutout Depth	24" (60.9 cm)
Electrical Requirements	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	40.0 amps— 240 VAC 34.7 amps— 208 VAC
Oven Interior Width-both ovens	25-5/16" (64.3 cm)
Oven Interior Height-both ovens	16-1/2" (41.9 cm)
Oven Interior Depth	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**	Both Ovens: 4.7 cu. ft. Upper Oven: 4.2 cu. ft.; Lower Oven: 4.1 cu. ft.
Approximate Shipping Weight	461 lbs. (209 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 © 2014 Viking Range, LLC All rights reserved. Specifications subject to change without notice.

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