



COMBI-STEAM CONVECT™ OVEN

Viking 5 Series – VSOC and Viking 6 Series – MVSOC

PROFESSIONAL FEATURES

- Full Color Touch Navigation Display Control
- Touch Navigation 2.13"W. x 3.75"H. and 4 Mechanical Buttons on Door
- Cooking System
 - Convection Damper System that controls airflow in upper, mid and lower zones
 - Gentle Steam to Superheated Steam 90°F - 485°F
 - Dry Convection 212°F - 450°F
- Cooking Modes
 - Steam Grill - Superheated Steam up to 485°F flowing from top
 - Steam Roast - Heated Steam up to 485°F flowing from top, mid and lower back side
 - Steam - Pure Steam flowing in all layers
 - Gentle Steam - 90°F - 150°F controls oven temperature with steam for proofing, defrosting, and warming
 - Convection Bake - Dry Convection Air flowing from top, mid and lower back side
 - Convection Broil - Dry Convection Air flowing from top side
 - Proofing, defrosting, and warming
 - Dual Cook - Combination top steam grill and lower level steam
- Cooking Features
 - Smart Cook - 58 pre-set cook options using Convection Bake, Steam Grill, Steam Roast and Steam
- Steam Options - Steam Proof, Keep Warm, Simmer and Sauté
 - Steam Defrost
 - Manual Set - Steam Grill, Convection Broil, Steam Roast, Convection Bake, Steam and Steam Refresh
- Oven Interior
 - 1.1 Cubic Foot - Cavity Dimensions - 15.55"W. x 12.01"H. x 9.45"D.
 - Non-Stick Finish
 - Two Level Cooking - Damper Convection System
 - Two Baking/Steam Trays
 - Full depth wire cooking rack for one tray



6 Series – VSOC



6 Series – VSOC

INSTALLATION OPTIONS

- Standard or Flush Mount installation
- Oven comes built-in ready with sleek stainless steel trim kit attached
- Available in 30" width

MODEL NUMBER

- VSOC530SS – 5 Series Combi-Steam Convection™ Oven
- MVSOC530SS – 6 Series Combi-Steam Convection™ Oven

COLOR FINISHES

- Available in Stainless Steel (SS)



WARRANTY

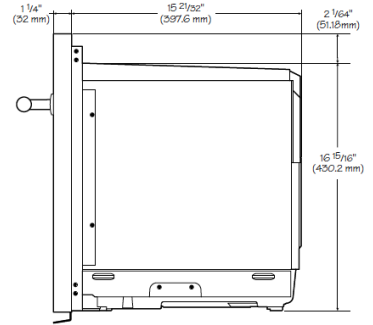
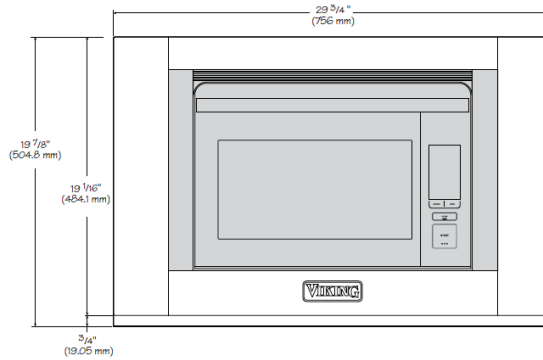
- 2-year full – complete product
- 90-day full – cosmetic parts such as glass, painted items and decorative items



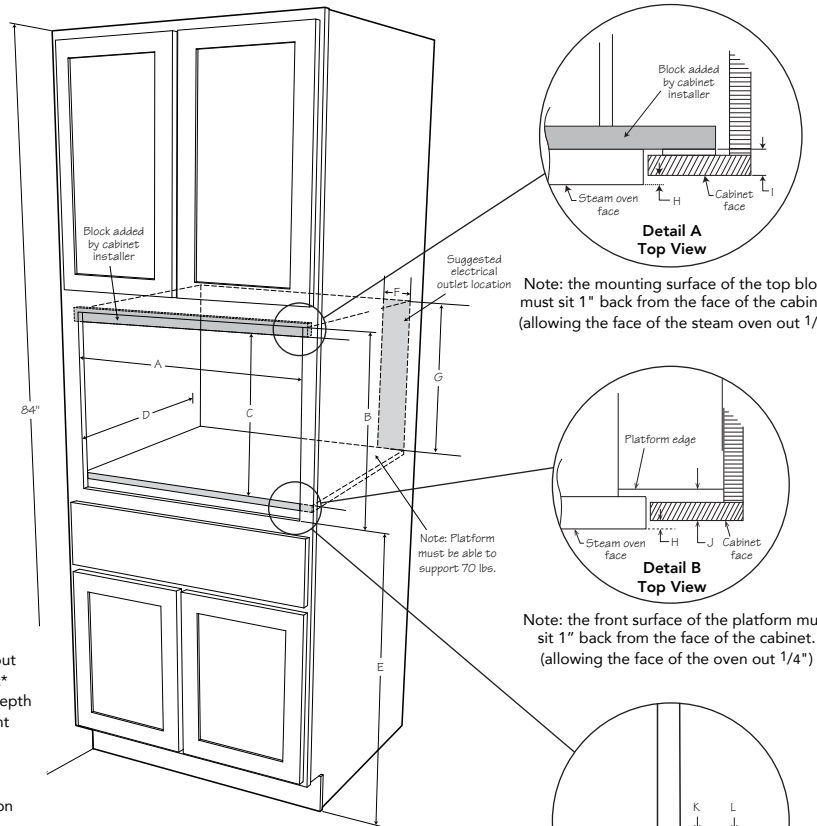
COMBI-STEAM CONVECT™ OVEN

Viking 5 Series – VSOC and Viking 6 Series – MVSOC

COMBI-STEAM OVEN	
DESCRIPTION	MVSOC530
Overall Width	29-3/4" (75.6 cm)
Overall Height	19-7/8" (50.5 cm)
Overall Depth	15-21/32" (39.8 cm)
Cutout Width	27-15/16" (71.0 cm)
Cutout Height	18-1/8" (46.0 cm)
Cutout Depth	15-3/4" (40.0 cm)
Electrical Requirements	120VAC/60Hz, single phase, AC only
Maximum Amp Usage	1.8 kW, 15.0 amps
Oven Interior Dimensions	Width – 15.55" (39.5 cm) Height – 12.01" (30.5 cm) Depth – 9.45" (24.0 cm) Overall Size – 1.1 cu. ft.
Approximate Shipping Weight	51 lb. (23.1 kg)



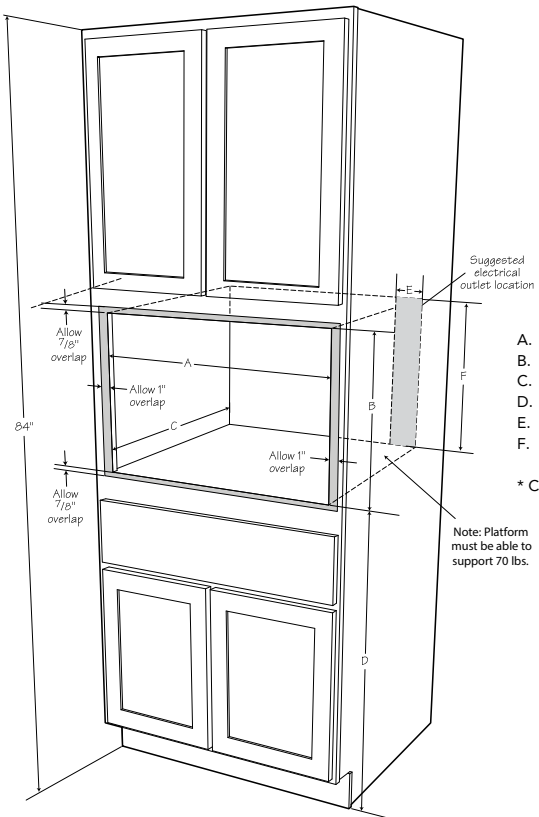
FLUSH MOUNT INSTALLATION



Note: the mounting surface of the top block must sit 1" back from the face of the cabinet. (allowing the face of the steam oven out 1/4")

Note: the front surface of the platform must sit 1" back from the face of the cabinet. (allowing the face of the oven out 1/4")

STANDARD SURFACE MOUNT INSTALLATION



- A. 27 15/16" cutout
- B. 18 1/8" cutout*
- C. 15 3/4" min. depth
- D. 33" min. height
- E. 4"
- F. 18"

* Critical dimension

Note: Platform must be able to support 70 lbs.

- A. min. 30 1/16" max. 30 3/8"
- B. 20" cutout
- C. 18 1/8" opening*
- D. 15 3/4" min. depth
- E. 33" min. height
- F. 4"
- G. 18"
- H. 1/4"
- I. 1"
- J. 1"
- K. 3/4" platform thickness
- L. 7/8" top of platform to bottom of cutout

* Critical dimension

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



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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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