VIRTUOSO

The originator of professional performance for your home introduces Viking Virtuoso—transitionally designed appliances that deliver professional results at home while providing versatility and modern style to any kitchen.

MADE IN GREENWOOD, MISSISSIPPI USA

The finest kitchen in the world doesn’t amount to much unless it’s filled with your family and friends. Viking Range, LLC applies this same philosophy to our offices and factory floors. Even though our products ship around the world, the company has always stayed true to its roots in Greenwood, Mississippi. The Viking range was born here, and our decision to set up shop—and keep shop—in our hometown is a testament to our commitment to building Viking products in the USA. At Viking, people are our greatest asset. We are very proud of our employees and the products they build here in the heart of the Mississippi Delta.
COOKTOPS
30” and 36” W. 6 Series All Induction Cooktops - MVIC6304BBG and MVIC6365BBG
- MagneQuick™ Induction Elements utilize magnetic energy for superior power, responsiveness and efficiency
- Power Management System provides a boost of superior power for faster boiling
- Simmer setting is perfect for gentle melting or keeping cooked food warm
- Easy to use touch controls
- Element lights indicate hot surfaces and active elements
- Sensor turns off element if cookware is not detected
- Two timer functions - cooking element and stand alone

SINGLE AND DOUBLE OVENS
30” W. 6 Series Electric Thermal-Convection Ovens - MVSOE630SS and MVDOE630SS
- State-of-the-art color interface controls both ovens
- Two speed convection system circulates air throughout the entire oven cavity
- 10-pass broiler with heat reflector
- Full-Extension TruGlide™ rack and five porcelain coated rack positions make moving heavy bakeware easy
- Digital clock/oven functions: 100 minute timer, Set cooking time for up to 12 hours, Delay timed cooking feature, Meat probe (upper oven of double oven)
- 9 oven functions including self-clean
- Extra large self-cleaning ovens

STEAM OVEN
30” W. Combi Steam/Convect Oven - MVSOC530SS
- Full Color Touch Navigation Display Control
- 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 even 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

WARMING DRAWER
30” W. 6 Series Electric Warming Drawer - MVWD630SS
- Temperature settings from 90-250°F
- Capacitive touch digital control with timer
- Moisture control selector
- Four hour automatic shutoff feature
- Heavy-duty drawer glides accommodate 200 pound weight capacity

BUILT-IN REFRIGERATION
36” W. Fully Integrated Bottom Freezer with stainless steel door panels and handles - MVB17360(R/L)SS
- Energy Star Qualified
- Theater ramp-on LED lighting
- Spillproof Plus™ Shelves with Nano technology create an invisible barrier to contain spills
- Separate crisper drawer offers dedicated area for produce/meat
- Dual compression system provides excellent temperature management
- BlueZone® Fresh Preservation Technology is the best available technology for food preservation and odor control and removes harmful ethylene gas
- Articulating hinge with maximum access
- Fully sealed internal filtered water dispensing
- Capacitive touch controls with intuitive user interface
- Adjustable metal door bins
- Two separate freezer drawers
- Large capacity ice production
- White interior
- Numerous settings provide ultimate performance: max refrigerator, max freezer, max ice, sabbath mode, vacation mode

DISHWASHER DOOR PANEL + HANDLE
24”W Dishwasher panels for FDW model dishwasher MPDDP242SS

Note: Cooktops, ovens, warming drawer, steam oven, and refrigerator can be installed flush or standard mount.