

**FOR IMMEDIATE RELEASE** **For more information, contact**

**Tim Tyler**

**Viking Range, LLC, 662.451.4123**

**New Viking Professional French-Door Single Oven Makes Performance and Accessibility Easy**

**GREENWOOD, MS , October 2015** – Viking Range, LLC, a leader in kitchen technology, is pleased to announce the introduction of the 30” wide French-Door Single Oven to the line of Viking Professional built-in ovens.

The Viking Professional French-Door Single Oven introduces total convenience with the same superior power and performance as other Viking Professional French-Door Double Ovens. Side swing doors, inspired by ovens in a commercial kitchen, turn this traditional oven into a modern amenity, putting accessibility within arm’s reach. The French-door oven can be opened with one hand as the companion door conveniently opens simultaneously to allow for easy operation and cleanup.

This extra-large 4.7 cu. ft. oven has 11 high performance cooking modes for versatile performance including two- element bake, convection bake, TruConvec™ Convection Cook, convection roast, convection broil, hi broil, medium broil, low broil, convection dehydrate, convection defrost, and proof.

True commercial-type cooking power is available with the patented Vari-Speed Dual Flow™ Convection System. This system has the largest fan in the industry with the 8 1/2” two-speed fan working bi-directionally for maximum airflow and excellent cooking results. The No Preheat Option saves money, time and energy.

The extra-large Gourmet-Glo™ Glass Enclosed Infrared Broiler provides superior broiling performance and maximum coverage. The concealed 10-pass dual bake element in the oven cavities and the 20 minute steam easy-clean makes cleanup easy.

The oven has six porcelain-coated rack positions and comes standard with three oven racks including two TruGlide™ Full Extension Racks for easy removal of bakeware.

The heavy-duty metal knobs are accented with exclusive CoolLit™ LED Lights in signature Viking blue when unit is turned on and pulses during preheat. When preheat is finished, the lights stay lit alerting that the oven is preheated.

The Viking Professional French Door Double Oven won the People's Choice Award at the 2014 Kitchen and Bath Industry Show and most recently won the prestigious GOOD DESIGN® Award which honors the yearly achievements of the best industrial and graphic designers and world manufacturers for their pursuit of extraordinary design excellence.

Built with the same high quality, durability and attention to detail as all Viking Professional appliances, the 30” wide Built-In Viking Professional French-Door Single Oven is available in seven exclusive color finishes, including Stainless Steel.

The new 30” wide Built-In Viking Professional French-Door Ovens are available now at a local authorized Viking dealer.

Viking Range, LLC originated ultra-premium commercial-type appliances for the home, creating a whole new category of home appliances. Committed to innovative product design, unrivaled performance and peerless quality, Viking is headquartered in Greenwood, Mississippi, and is a subsidiary of The Middleby Corporation, a long-time leader in commercial kitchen technology. Viking appliances are recognized globally as the foremost brand in the high-end appliance industry and are sold through a network of premium appliance distributors and dealers worldwide.

For additional product information, to locate a Viking dealer in your area, or to request a quote, please visit www.vikingrange.com. VIKING is a registered trademark of Viking Range, LLC. Viking products are sold under the BRIGADE brand in Canada.