

VIKING

BUILT-IN OVEN PRODUCTS



Professional Performance for the Home™



Just as every gathering takes on a personality all its own, so does every Viking kitchen. This is especially the case with our built-in oven products. They are designed to slip seamlessly into any cabinet, any place. As a result, cooking appliances fit perfectly just where you imagined.

On top of that, they come in many design options, ranging from our bold Professional look to the modern feel of our Designer collection. For every grand scheme, there's the perfect oven scheme. No more cookie cutter kitchens for you.







The Viking Professional Line

of built-in oven products offers a heavy-duty commercial look and exceptional performance. Maitre d' not included.



Select and Premiere electric ovens



Viking introduced professional performance to the home nearly 20 years ago. And now the new Ultra-Premium line of Viking built-in electric ovens takes culinary performance to a new pinnacle. With the largest oven cavity, best convection system, and improved performance, these ovens raise the benchmark for ultra-premium kitchens.

Features on Select models

- Largest oven cavity in the industry makes room for all your cooking needs
- Patent-pending Vari-Speed Dual Flow™ convection system has the largest fan in the industry; the 8 1/2" fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10-pass dual bake element makes the oven cavity easy to clean while providing precise temperatures
- Rapid Ready™ Preheat provides one of the fastest preheat times so your oven is ready to begin cooking when you are
- Each oven has six porcelain-coated rack positions and comes standard with three oven racks
- Improved halogen lighting makes it easy to see inside
- Improved 10-pass broiler with heat reflector directs heat directly into the food for quicker results
- High performance cooking modes include TruConvec™ convection cooking, convection roast, convection bake, convection broil, conventional bake, and three-level conventional broil (convection features in top oven only of double ovens)
- Set the oven to begin cooking up to 24 hours later and shut off when cooking time is complete with the Timed Bake feature
- Heavy-duty broiler pan and tray provide better broiling performance
- Finish options include Stainless Steel, Black, and White
 - Brass Trim Option available
- Star-k certified (touch control models only)

Additional features on Premiere models

- Extra large Gourmet-Glo™ glass enclosed infrared broiler provides superior broiling performance and maximum coverage
- Meat probe offers perfect baking/roasting of fine meats (top oven only of double ovens)
- Double ovens have high performance convection modes in both ovens
- TruGlide™ full extension racks allow for easy access
 - One rack comes standard in each oven cavity
- Two additional halogen lights offer better visibility
- Heavy-duty broiler pan and tray with additional rack provides more roasting and broiling options
- Finish options include Stainless Steel, Black, White, Almond, Biscuit, Stone Gray, Graphite Gray, Burgundy, Lemonade, Mint Julep, Forest Green, Viking Blue, Cobalt Blue, and Eggplant
 - Brass Trim Option available

Additional accessories

- TruGlide™ full extension racks
- Broiler pan with tray
- Broiler pan rack



The spacious 4.7 cu. ft. oven cavity of the 30" wide model is the largest in the industry (Premiere oven interior shown).



VESO127/VESO130
Select Electric
27" & 30" Wide
Single Ovens



VESO527/VESO530
Premiere Electric
27" & 30" Wide
Single Ovens



VESO127T/VESO130T
Touch Control Select
Electric 27" & 30" Wide
Single Ovens



VESO527T/VESO530T
Touch Control Premiere
Electric 27" & 30" Wide
Single Ovens



VEDO530 – Professional Premiere electric 30" wide double ovens



TruGlide™ Racks easily extend and hold heavy items on any rack level with the help of roller bearing glides.



VEDO127/VEDO130
Select Electric
27" & 30" Wide
Double Ovens



VEDO527/VEDO530
Premiere Electric
27" & 30" Wide
Double Ovens



VEDO127T/VEDO130T
Touch Control Select
Electric 27" & 30" Wide
Double Ovens



VEDO527T/VEDO530T
Touch Control Premiere
Electric 27" & 30" Wide
Double Ovens

Electric 36" wide ovens



With professional power and the versatility of eight cooking modes, including TruConvec™ convection cooking, everything from sugar cookies to rack of lamb turns out perfect every time. You can bake, broil, and even dehydrate with the circulating heat of the ProFlow™ Convection System. Or take the conventional route with the precision temperature controls of two-element baking, maxi-broil, and mini-broil.

Commercial-type cooking power

- Commercial-type performance with convenient self-cleaning
- Eight cooking and special-use modes
- Convection two-element baking with fan-forced air
 - Heat from the bake and broil elements is circulated throughout the oven cavity for more even heat distribution
- Convection broiling with large, eight-pass element, reflector, and fan-forced air
 - Heated air circulates through the oven for quick, even broiling; smoke eliminator minimizes smoke and odors during closed-door broiling
- TruConvec™ convection cooking with fan-forced air
 - Heat radiates from the convection element in the rear of the oven with no direct heat from the bottom or top elements
- Convection dehydrating with low heat and fan-forced air
 - Warm air circulated by a motorized fan causes water to evaporate from food
- Convection defrosting with fan-forced air only – no heat
 - Motorized fan accelerates natural defrosting without heat
- Conventional two-element baking
 - Combined heat from the bake and broil elements creates better results than ovens with only single-element baking
- Conventional broiling with heat reflector
 - Reflector shield deflects heat directly into food for faster results
- Maxi-Broil uses full eight passes for complete coverage of larger quantities of food

- Mini-Broil uses four passes to conserve energy for smaller quantities of food
- All convection functions use the ProFlow™ Convection Air Baffle located around the convection fan, ensuring balanced airflow for even heat distribution
- Heavy-duty porcelain broiler pan/grid
- Porcelain oven interiors
- Two oven lights with separate switches for each oven
- Oven "on" indicator light for each oven

Precision controls

- Baking temperatures from 175 to 550 degrees F
- Electronic clock/timer with commercial-type, digital display
 - Automatic time option for baking, convection baking, or convection cooking
 - Tone indicates pre-set cooking time is finished
 - Automatic self-clean setting
 - 24-hour timer

Easy operation and cleanup

- Self-clean oven setting with indicator light
- Large, easy-to-read, commercial-type knobs and bezels
- Heavy-duty oven door handle
- High-density insulation contains heat within the oven cavity for maximum energy savings and performance, even during high-temperature self-cleaning



VESO166
Electric 36" Wide
Single Oven

VEDO266
Electric 36" Wide
Double Oven

Convection broiling leaves even the thickest filet charbroiled outside, pink and tender inside.

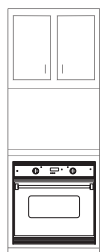




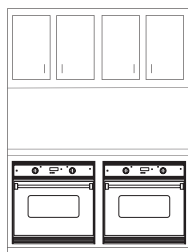
VES0166 – Electric 36" wide single oven in Stainless Steel



Single Built-in

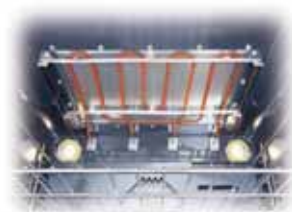


Single Undercounter



Double Undercounter

Conventional broiling with Maxi-Broil or Mini-Broil offers an adjustable heating area to cook for two or an entire dinner party.



Gas ovens



Cook just like your favorite chef – minus the commotion of clattering bus boys. Only Viking offers a true commercial-type gas oven for the home. And it offers all the professional power and ultra-premium features you could ever need. The restaurant quality 18,000 BTU Gourmet-Glo™ broiler locks in all the savory juices of even the thickest porterhouse. Convection bake, broil, dehydrate, and defrost utilize impeccably even heat. And of course, you also have the precision control of conventional baking and broiling.

Commercial-type cooking power

- The only true commercial-type, built-in gas oven for the home
- Largest convection oven cavity available in a residential built-in gas oven
- Convection baking with dual burners and fan-forced air
 - 30,000 BTUs from two 15,000 BTU burners
- 1,500 degree F, closed-door, Gourmet-Glo™ infrared convection broiling with 18,000 BTU burner and fan-forced air
- Convection dehydrating with low-temperature bake setting and fan-forced air
- Convection defrosting
- Conventional baking with dual burners and natural airflow
 - 30,000 BTUs from two 15,000 BTU burners
- 1,500 degree F, Gourmet-Glo infrared broiling with 18,000 BTU burner
- ProFlow™ Convection Air Baffle, located around the convection fan, ensures balanced airflow for even heat distribution
- Automatic electric “glo-coil” ignition on all burners
- Heavy-duty porcelain broiler pan/grid
- Two oven lights with control panel switch

Precision controls

- Temperature control
 - Baking temperatures from 170 to 550 degrees F
 - Lighted digital display indicates bake/broil temperature

- Tone prompts temperature selection
- Tone and digital display indicate desired temperature has been reached
- Cooking time control
 - Electronic clock/timer with lighted digital display indicates time of day or cooking time
 - Tone indicates pre-set cooking time is finished
 - 12-hour timer

Easy operation and cleanup

- Large, easy-to-read, commercial-type knobs
- Heavy-duty, commercial-type oven door handle
- Efficient insulation contains heat within the oven cavity for maximum energy savings and performance
- Porcelain oven interior with removable bottom and sides for easy cleaning

Installation features

- Fits USA 36" wide or European 90 cm wide standard-depth cabinets
- May be installed as a single oven, double in two single cutouts, or double side-by-side; center trim kit (DCT-VGSO) and double installation gas connection kit (IKD-VGSO) available separately



VGSO166
Gas 36" Wide
Single Oven

Convection baking circulates the air around the golden bread loaves as the precise heat steadily bakes them.

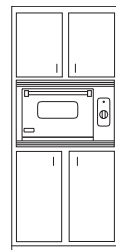




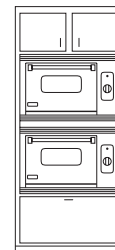
VGSO166 – Gas 36" wide oven



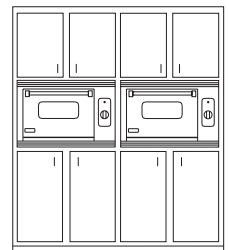
The 18,000 BTU infrared burner provides true commercial broiling power in a residential oven.



Single Built-in



Double in Two Single Cutouts with Optional Center Trim



Side-by-side

Combi steam/convect™ oven



Breads, vegetables, meats – even your leftovers will be given new life in the Combi steam/convect™ oven. Steam cooking locks in moisture and nutrients – perfect for crisp, colorful vegetables and fresh, crusty breads. And convection cooks gently and evenly by circulating hot air, which does wonders for baking and broiling. Used in conjunction, steam and convection usher in a new world of healthy succulent cooking.

Professional features

- Electronic steam system provides efficient use of water and energy for steam production
- External boiler ensures no accumulation of limescale within the oven
- Climate sensor maintains the ideal climate for gentle cooking
- 5 1/4 cup (1.25 liter) water tank
 - Holds fresh water for steaming up to two hours at 212 degrees F (100 degrees C)
- Six cooking functions with recommended temperatures
 - Steaming – gently cooks food while retaining natural vitamins and minerals
 - Reheat and defrost foods using steam with the ReHeat Plus™ function
 - ProBake cooking – provides two cooking phases of steam and heat to seal in the moisture while browning the outside of food
 - TruConvec™ cooking with fan-forced air – perfect for multiple-rack baking
 - SteamHeat™ and TruSteam™ cooking (used for roasting and baking) – combine steam with fan-forced air to brown the outside of food while ensuring the interior is cooked
- Meat probe

Precision controls

- Electronic clock/temperature and special settings display
 - 10-hour independent timer
 - Delay cooking feature
 - Tone and electronic display indicate cooking time is complete
 - Text display provided in seven languages easily guides you through the functions and settings
 - For safety, the control panel can be locked to prevent unwanted operation
- Automatic descaling/cleaning display
 - Must use descaling cleanser provided with oven

Functional oven cavity

- 1.1 cubic ft. (31 liter) stainless steel interior
- 2 racks/6 rack positions
- 1 3/4 qt. (1.7 liter) stainless steel multi-purpose cooking tray
- 3 1/2 qt. (3.3 liter) stainless steel steamer tray

Installation options

- Must be installed using a built-in trim kit (sold separately)
- Built-in trim kits are designed to match with corresponding Viking products



VCS0244 Combi Steam/Convect Oven with 27" Wide Trim Kit (VSTK274)



VCS0244 Combi Steam/Convect Oven with 30" Wide Trim Kit (VSTK304)



VCS0244 Combi Steam/Convect Oven with 36" Wide Trim Kit (VSTK364)



VCSO244 – Combi
steam/convection oven
with 27" wide trim kit

Steam cooks gently, locking in
flavor and nutrients.



High speed convection oven



It never fails. As dinner time approaches on a lazy Saturday, jovial – and no doubt, hopeful – friends pop over for a visit. A glass or two later, and everyone's famished. But with the high speed convection oven at your disposal, you can handle impromptu dinner parties with style, taste, and speed. By combining microwave and convection heat, this oven cooks up to 80% faster than conventional ovens – without sacrificing flavor or texture.

Professional features

- Commercial-type styling and design
- Cooks up to 80% faster than a conventional oven
- Easy-to-use interactive display
- Manual and Automatic Speed Cooking
- Automatic settings include:
 - 100 specific preprogrammed recipes with cookbook
 - 84 Basic Cook settings – allows adaptation of recipes not in cookbook
 - 17 microwave options include: Popcorn, Reheat, Defrost, and Cook
- Manual settings include:
 - Speed/Grill – Max heat (450 degrees F/232 degrees C) + Max airflow; Auto Preheat
 - Speed/Roast – Set at 325 degrees F (163 degrees C), roasting times 33% to 50% faster than conventional ovens; no preheat necessary
 - Speed/Bake – From 100 degrees F (38 degrees C) to 450 degrees F (232 degrees C), this setting is for more traditional baking; reduces cooking times by 25% to 33%

■ Help features include:

- Child Lock
- Sound Elimination
- Auto Start – Program oven to start at specific time
- Refresh Cycle – Smoke and odor removal
- Demo Mode
- Timer

Spacious oven cavity

- 1.1 cubic ft. oven capacity
- 13" diameter turntable
- Interior lighting

Installation options

- Must be installed as a built-in using a built-in trim kit (sold separately)



High speed settings include Speed/Roast, Speed/Bake, and Speed/Grill.



VHSO205 – High speed convection oven with 27" wide trim kit



VHSO205 High Speed Convection Oven with 27" Wide Trim Kit (VHTK275)



VHSO205 High Speed Convection Oven with 30" Wide Trim Kit (VHTK305)



VHSO205 High Speed Convection Oven with 36" Wide Trim Kit (VHTK365)

Warming drawers



Ten guests. A five-course meal. Two hands. Viking professional warming drawers offer much-needed assistance for ambitious menus. Temperature settings ranging from 90° to 250° F keep plates warm and soups steaming. And these warming drawers are perfect for proofing bread. The moisture selector keeps any dish perfectly fresh – whether it's crispy fried chicken or moist yeast rolls. And the largest capacity drawer available has the space to prep for several tables of your closest friends.

Professional warming features

- Temperature settings from 90 to 250 degrees F accommodate all types of food
 - Low setting is ideal for plate warming or bread proofing
 - High setting keeps soups and sauces piping hot
- Large drawer capacity
 - 27" wide model: 17 1/4" wide by 6" high by 22 3/4" deep (1.4 cu. ft.)
 - 30" wide model: 20 1/2" wide by 6" high by 22 3/4" deep (1.7 cu. ft.)
 - 36" wide model: 25" wide by 6" high by 22 3/4" deep (2.0 cu. ft.)
 - Entire drawer is easily removable for cleaning
- Versatile moisture-selector control regulates amount of moisture released from drawer
 - Adjustments can be made without opening the drawer and affecting the interior temperature and humidity – open vent to keep foods crisp; close vent to keep foods moist
- Shipped with two removable stainless steel low racks and removable stainless steel moisture cup
 - Low racks cover entire bottom of pan for the largest loads or remove one section for half coverage
 - Moisture cup holds water to increase interior humidity

- Powerful 425-watt heating element on 27" wide model; 450-watt element on 30" wide model; 550-watt element on 36" wide model
- Power "on" indicator light cycles on and off with heating element

Commercial construction and design

- Commercial-type size and styling
- Heavy-duty drawer handle and perimeter trim
- Stainless steel roller-bearing glides for smooth drawer operation
- Large, easy-to-read, commercial-type knob (hidden when door is closed)

Optional accessory

- Pan/lid set – five heavy-gauge stainless steel commercial pans with lids
 - Two 2 1/2" deep by 12" long by 7" wide pans
 - Two 4" deep by 12" long by 7" wide pans
 - One 4" deep by 12" long by 10 1/2" wide pan

Outdoor models also available – please reference our outdoor products brochure for details



VEWD173
27" Wide
Warming Drawer



VEWD103
30" Wide
Warming Drawer



VEWD163
36" Wide
Warming Drawer



VEWD103 – Electric 30" wide
warming drawer in Stone Gray

The warming drawer protects four plates of food
from the elements and warms them
for up to two hours.



Microwave



The Viking professional microwave combines an array of ultra-premium features into one ultra-convenient unit. A wide range of power levels provides the versatility to cook virtually any dish. Multiple presets make it easy to cook common fare with the push of a button. The Preset Recipe feature even prompts you through multiple prep steps.

Professional features

- 13 Sensor settings – adjustable cooking times and power levels for a variety of food and quantities
- Breakfast and Lunch options for cooking and reheating popular food items
- 15-minute Dinners and Preset Recipes offer five recipes with easy-to-follow steps
- Add-A-Minute adds a minute of extra cooking time with the touch of a button
- Warm/Hold feature keeps food warm for up to 30 minutes
- Child Lock safety feature locks the control panel to prevent unwanted operation

Spacious oven cavity

- 2.0 cubic ft. oven capacity
- 16" diameter turntable
- Interior light

Installation options

- Place on countertop, in 30" wide or 36" wide multi-use chambers, or install as a built-in using a trim kit
- Built-in trim kits designed to match with corresponding ovens and warming drawers (sold separately)
 - Available in 27", 30", and 36" widths



VMOS200
Microwave with 27" Wide
Trim Kit (VMTK271)



VMOS200
Microwave with 30" Wide
Trim Kit (VMTK301)



VMOS200
Microwave with 36" Wide
Trim Kit (VMTK361)





VMOS200 – Microwave
with 27" wide trim kit



Spacious oven capacity allows
you to cook for any size crowd.



Convection microwave



Even your grandmother would cook with the Viking convection microwave. Well, that may be a bit presumptuous. But she certainly wouldn't chide you for cooking with it. It even pre-heats. Four convection settings — plus manual control option — perfectly brown the outside of food with convection heat, while microwave energy quickly cooks the interior. The concept opens up so many new possibilities, we even included a special convection microwave cookbook.

Professional features

- Instant sensor settings for cooking, re-heating foods, and popping popcorn
- Four convection settings: ConvecBroil, ConvecRoast, ConvecBake, and a manual convection setting option
- Low Mix Bake and High Mix Roast settings use convection heat to seal and brown outside of foods, and microwave energy to cook interior
- Add-A-Minute allows a minute of extra cooking time to be added with the touch of a button
- Child Lock safety feature locks control panel to prevent unwanted operation
- Convection microwave cookbook comes standard with unit

Spacious oven cavity

- 1.5 cubic ft. oven capacity
- 15 3/8" diameter turntable
- Interior light

Installation options

- Place on countertop or install as a built-in using a trim kit
- Built-in trim kits designed to match with corresponding ovens and warming drawers (sold separately)
 - Available in 27", 30", and 36" widths



VMOC205
Convection Microwave
with 27" Wide Trim Kit
(VMTK276)



VMOC205
Convection Microwave
with 30" Wide Trim Kit
(VMTK306)



VMOC205
Convection Microwave
with 36" Wide Trim Kit
(VMTK366)



VMOC205 – Convection microwave with 30" wide trim kit



Broil, bake, and brown to perfection with four convection cooking settings.

Convection microwave hood



The Professional convection microwave hood offers the convenience of a microwave and hood all in one. The convection microwave delivers real convection cooking and the built-in ventilation system clears the air while keeping odors at bay.

Professional features

- Instant sensor settings for cooking, reheating foods, and popping popcorn
- Four convection settings: ConvecBroil, ConvecRoast, ConvecBake, and a manual convection setting option
- Low Mix Bake and High Mix Roast settings offer use of convection heat to seal and brown outside of foods while using microwave energy to insure the interior is cooked
- Add-A-Minute allows a minute of extra cooking time to be added with the touch of a button
- Child Lock safety feature locks the control panel to prevent unwanted operation
- Convection microwave cookbook comes standard with unit

■ Built-in exhaust system

- 300 CFM
- Unit shipped assembled to recirculate. May also be vented out the rear or vertically

Spacious oven cavity

- 1.1 (31.2 liters) cubic ft. oven capacity
- 13" (33.0 cm) diameter turntable
- Interior light

Installation options

- For use with Viking 24" or 30" wide non-grill cooking products

Multi-use chambers

The multi-use chamber keeps everything looking professional in your kitchen. Its easy open upswing door offers the perfect hiding place for your small appliances, cookware, spice rack, or even a microwave.

Commercial-type features

- Designed to provide storage for small appliances, cookware, a spice rack – or even a microwave
- Upswing door features a hinge system which provides easy opening and closing of the chamber
- Available in 27", 30", and 36" widths to accommodate most microwaves

- Sized comparably to be installed with other Viking Professional built-in oven products
- Product styling and construction are consistent with Professional products and add the perfect finish to the Viking kitchen

Multi-use chambers are not connected to gas or electricity. A large access hole in rear wall of interior provides ventilation and electrical cord outlet.



VMOR205
30" Wide
Convection Microwave Hood





VMOR205 – 30" wide
convection microwave hood



VMWC172
27" Wide
Multi-use Chamber



VMWC102
30" Wide
Multi-use Chamber



VMWC162
36" Wide
Multi-use Chamber

Multi-use chambers provide
stylish storage for a microwave
or other small appliances.



VIKING
DESIGNER

The Designer Collection

provides the same performance as the Professional Line,
but with a strikingly streamlined contemporary look.



Select and Premiere electric ovens



Don't be fooled by the gentle curves and minimalist design. Designer electric ovens deliver full-throttle commercial cooking power and a stunning array of features including TimePiece™ analog clock/timer, glass enclosed broiler, and TruGlide™ full extension racks.

Features on Select models

- Largest oven cavity in the industry makes room for all your cooking needs
- Patent-pending Vari-Speed Dual Flow™ convection system has the largest fan in the industry; the 8 1/2" fan works bi-directionally for maximum airflow and excellent cooking results
- Concealed 10-pass dual bake element makes the oven cavity easy to clean while providing precise temperatures
- Rapid Ready™ Preheat provides one of the fastest preheat times so your oven is ready to begin cooking when you are
- Each oven has six porcelain-coated rack positions and comes standard with three oven racks
- Improved halogen lighting makes it easy to see inside
- Improved 10-pass broiler with heat reflector directs heat directly into the food for quicker results
- High performance cooking modes include TruConvec™ convection cooking, convection roast, convection bake, convection broil, conventional bake, and three-level conventional broil (convection features in top oven only of double ovens)
- Set the oven to begin cooking up to 24 hours later and shut off when cooking time is complete with the Timed Bake feature
- Heavy-duty broiler pan and tray provide better broiling performance
- Finish options include Stainless Steel, Black, and White
 - Brass Trim Option available

Additional features on Premiere models

- Extra large glass enclosed infrared broiler provides superior broiling performance and maximum coverage
- Meat probe offers perfect baking/roasting of fine meats (top oven only of double ovens)
- Double ovens have high performance convection modes in both ovens
- TruGlide™ full extension racks allow for easy access
 - One rack comes standard in each oven cavity
- Two additional halogen lights offer better visibility
- Heavy-duty broiler pan and tray with additional rack provides more roasting and broiling options
- Designer Premiere model features TimePiece™ clock/timer – a Viking exclusive
- Designer Premiere Touch Control model offers additional features such as Autoroast, Proof, and a personalized Recipe function
- Finish options include Stainless Steel, Black, White, Biscuit, Stone Gray, and Graphite Gray
 - Brass Trim Option available

Additional accessories

- TruGlide™ full extension racks
- Broiler pan with tray
- Broiler pan rack

The Touch Control model offers an astounding array of features and settings with its ultra-sleek disappearing digital touch pad.



The patent-pending Vari-Speed Dual Flow™ convection system has the largest bi-directional fan in the industry, providing maximum airflow and excellent results.



DESO127/DESO130
Select Electric
27" & 30" Wide
Single Ovens



DESO527/DESO530
Premiere Electric
27" & 30" Wide
Single Ovens



DESO127T/DESO130T
Touch Control Select
Electric 27" & 30" Wide
Single Ovens



DESO527T/DESO530T
Touch Control Premiere
Electric 27" & 30" Wide
Single Ovens

DEDO530T – Designer
 Premiere electric 30" wide
 Touch Control double ovens



DEDO127/DEDO130
 Select Electric
 27" & 30" Wide



DEDO527/DEDO530
 Premiere Electric
 27" & 30" Wide



DEDO127T/DEDO130T
 Touch Control Select
 Electric 27" & 30" Wide
 Double Ovens



DEDO527T/DEDO530T
 Touch Control Premiere
 Electric 27" & 30" Wide
 Double Ovens

Combi steam/convect™ oven



Steam may be the most pure method of cooking. It brings out the natural flavors of food, while retaining nutrients and sealing in moisture – achieving crisp perfection in everything from farmhouse bread to asparagus. It can even refresh leftovers and frozen items. Add the gentle, dry heat of convection cooking, and you can deftly turn out everything from fluffy cakes to hearty meats.

Professional features

- Electronic steam system provides efficient use of water and energy for steam production
- External boiler ensures no accumulation of limescale within the oven
- Climate sensor maintains the ideal climate for gentle cooking
- 5 1/4 cup (1.25 liter) water tank
 - Holds fresh water for steaming up to two hours at 212 degrees F (100 degrees C)
- Six cooking functions with recommended temperatures
 - Steaming – gently cooks food while retaining natural vitamins and minerals
 - Reheat and defrost foods using steam with the ReHeat Plus™ function
 - ProBake cooking – provides two cooking phases of steam and heat to seal in the moisture while browning the outside of food
 - TruConvec™ cooking with fan-forced air – perfect for multiple-rack baking
 - SteamHeat™ and TruSteam™ cooking (used for roasting and baking) – combine steam with fan-forced air to brown the outside of food while ensuring the interior is cooked
- Meat probe

Precision controls

- Electronic clock/temperature and special settings display
 - 10-hour independent timer
 - Delay cooking feature
 - Tone and electronic display indicate cooking time is complete
 - Text display provided in seven languages easily guides you through the functions and settings
 - For safety, the control panel can be locked to prevent unwanted operation
- Automatic descaling/cleaning display
 - Must use descaling cleanser provided with oven

Functional oven cavity

- 1.1 cubic ft. (31 liter) stainless steel interior
- 2 racks/6 rack positions
- 1 3/4 qt. (1.7 liter) stainless steel multi-purpose cooking tray
- 3 1/2 qt. (3.3 liter) stainless steel steamer tray

Installation

- Must be installed using a built-in trim kit (sold separately)



DCS0244 Combi Steam/Convect
Oven with 27" Wide Trim Kit
(DSTK274)



DCS0244 Combi Steam/Convect
Oven with 30" Wide Trim Kit
(DSTK304)



DCSO244 – Combi
steam/convection oven
with 30" wide trim kit

The easy access water tank
holds enough fresh water for
two hours of steaming.



Steam and convection heat
enhance savory juices
while browning meats.



Warming drawers



Think of it as your silent sous chef. A Designer electric warming drawer proves indispensable when preparing for ambitious dinner parties. Equipped with moisture control and an expansive temperature range, it ensures every dish is served hot, fresh, and moist – or crispy, if the situation calls. It even proofs bread. The custom front option allows the drawer to blend seamlessly with any decor. Your guests will be amazed that you pulled off seven courses all by yourself.

Professional warming features

- Temperature settings from 90 to 250 degrees F accommodate all types of food
 - Low setting is ideal for plate warming or bread proofing
 - High setting keeps soups and sauces piping hot
- Large drawer capacity
 - 27" wide model: 17 1/4" wide by 6" high by 22 3/4" deep (1.4 cu. ft.)
 - 30" wide model: 20 1/2" wide by 6" high by 22 3/4" deep (1.7 cu. ft.)
 - Entire drawer is easily removable for cleaning
- Versatile moisture-selector control regulates amount of moisture released from drawer (DEWD only)
- Shipped with two removable stainless steel low racks and removable stainless steel moisture cup
 - Low racks cover entire bottom of pan for the largest loads or remove one section for half coverage
 - Moisture cup holds water to increase interior humidity
- Powerful 425-watt heating element on 27" wide model; 475-watt element on 30" wide model
- Power "on" indicator light cycles on and off with heating element (DEWD only)

Professional construction and design

- Styling matches other Designer products
- Ergonomically designed drawer handle
- Stainless steel roller-bearing glides for smooth drawer operation

Custom front warming drawer features

- Blends seamlessly into cabinetry with locally supplied front panel
- Customer may purchase Viking Professional or Designer handle, or opt for custom handle

Optional accessories

- Pan/lid set – five heavy-gauge stainless steel commercial pans with lids
 - Two 2 1/2" deep by 12" long by 7" wide pans
 - Two 4" deep by 12" long by 7" wide pans
 - One 4" deep by 12" long by 10 1/2" wide pan
- Designer handle kits
 - DHK18-SS/BR (for DFWD171)
 - DHK20-SS/BR (for DFWD101)
- Professional handle kit
 - PHK23-SS/BR (for DFWD171 and DFWD101)

With versatile temperature and moisture controls, warming drawers keep every course fresh and hot as your guests make their way through the menu.





DEWD101 – Electric 30" wide warming drawer in Stone Gray



DFWD101 – Custom front models available in 27" or 30" widths



DEWD171
27" Wide
Warming Drawer



DEWD101
30" Wide
Warming Drawer

Microwave



It might not be what you picture when you imagine a bustling bistro. But the microwave is an essential tool in most modern restaurant kitchens. And the Designer microwave offers all the professional power your favorite chef would require — plus an array of premium features to make quick and easy meals all the more quick and easy. Its sleek design is equally at home sitting on a countertop or built into a cabinet with an optional trim kit.

Professional features

- 13 Sensor settings – adjustable cooking times and power levels for a variety of foods and quantities
- Breakfast and Lunch options for cooking and reheating popular food items
- 15-minute Dinners and Preset Recipes offer five recipes with easy-to-follow steps
- Add-A-Minute adds a minute of extra cooking time with the touch of a button
- Warm/Hold feature keeps food warm for up to 30 minutes
- Child Lock safety feature locks the control panel to prevent unwanted operation

Spacious oven cavity

- 2.0 cubic ft. oven capacity
- 16" diameter turntable
- Interior light

Installation options

- Place on countertop, in 30" wide or 36" wide multi-use chambers, or install as a built-in using a trim kit
- Built-in trim kits designed to match with corresponding ovens and warming drawers (sold separately)
 - Available in 27" and 30" widths



DMOS200
Microwave with 27" Wide
Trim Kit (DMTK271)



DMOS200
Microwave with 30" Wide
Trim Kit (DMTK301)

DMOS200 – Microwave
with 30" wide trim kit

VIKING

6:01

SOURCE OPTIONS

Popcorn Reheat Stop

Paper Milk Defrost

Vegetables Meat Reheat

FROZEN FOODS

Steak Soups Vegetables

COOKING

Submarine Lunch 15 Minute

Defrost Reheat Reheat

1 2 3 4 5

6 7 8 9 0

Start Warm Add'l

Cancel Stop Cancel

Power Stop Stop

Lock Clock Reheat On

Warm/Hold feature keeps food
fresh for late arrivals.



Convection microwave



Yes, that's a preheat button on the control panel. But really, it is a microwave. And, yes, that's a broil button. And it can cook with convection heat. But honestly, it's a microwave. So it can bake flan. It's still a microwave. Really. Trust us. And we promise we won't tell your dinner party that you microwaved dessert..

Professional features

- Instant sensor settings for cooking, re-heating foods, and popping popcorn
- Four convection settings: ConvecBroil, ConvecRoast, ConvecBake, and a manual convection setting option
- Low Mix Bake and High Mix Roast settings use convection heat to seal and brown outside of foods, and microwave energy to cook interior
- Add-A-Minute allows a minute of extra cooking time to be added with the touch of a button
- Child Lock safety feature locks control panel to prevent unwanted operation
- Convection microwave cookbook comes standard with unit

Spacious oven cavity

- 1.5 cubic ft. oven capacity
- 15 3/8" diameter turntable
- Interior light

Installation options

- Place on countertop or install as a built-in using a trim kit
- Built-in trim kits designed to match with corresponding ovens and warming drawers (sold separately)
 - Available in 27" and 30" widths



DMOC205
Convection Microwave
with 27" Wide Trim Kit
(DMTK276)



DMOC205
Convection Microwave
with 30" Wide Trim Kit
(DMTK306)



DMOC205 – Convection microwave with 30" wide trim kit



These microwaves are so smart, it's like having a computerized chef prepare your meals.



Convection microwave hood



The Designer convection microwave hood provides convenient cooking features with the addition of built-in ventilation. The convection microwave oven offers real convection cooking to brown and crisp evenly, while the built-in exhaust system eliminates smoke and odors.

Professional features

- Instant sensor settings for cooking, reheating foods, and popping popcorn
- Four convection settings: ConvecBroil, ConvecRoast, ConvecBake, and a manual convection setting option
- Low Mix Bake and High Mix Roast settings offer use of convection heat to seal and brown outside of foods while using microwave energy to insure the interior is cooked
- Add-A-Minute allows a minute of extra cooking time to be added with the touch of a button
- Child Lock safety feature locks the control panel to prevent unwanted operation
- Convection microwave cookbook comes standard with unit

▪ Built-in exhaust system

- 300 CFM
- Unit shipped assembled to recirculate. May also be vented out the rear or vertically

Spacious oven cavity

- 1.1 (31.2 liters) cubic ft. oven capacity
- 13" (33.0 cm) diameter turntable
- Interior light

Installation options

- For use with Viking 24" or 30" wide non-grill cooking products

Multi-use chambers

The ultra convenient multi-use chambers use Designer style to tidy up the kitchen. Its upswing door conceals everything from cookware and small appliances to spices and gadgets.

Commercial-type features

- Designed to provide storage for small appliances, cookware, a spice rack – or even a microwave
- Upswing door features a new hinge system which provides easy opening and closing of the chamber
- Available in 27" and 30" widths to accommodate most microwaves

- Sized comparably to be installed with other Viking Designer built-in oven products
- Product styling and construction are consistent with Designer products and add the perfect finish to the Viking Designer kitchen

Multi-use chambers are not connected to gas or electricity. A large access hole in rear wall of interior provides ventilation and electrical cord outlet.



DMOR205
30" Wide
Convection Microwave Hood



DMOR205 – 30" wide
convection microwave hood



DMWC171
27" Wide
Multi-use Chamber



DMWC101
30" Wide
Multi-use Chamber

They're bigger than a breadbox, but smaller than a pantry. These multi-use chambers keep handy your favorite cooking tools, spices, and other knickknacks. Even your microwave.



Design integrity



Consistency in both performance and design should be a major consideration when building or remodeling a home. With the complete Viking indoor or outdoor kitchen, every single product works together in form and function with the same level of excellence. It's something Viking calls *Design Integrity™*.

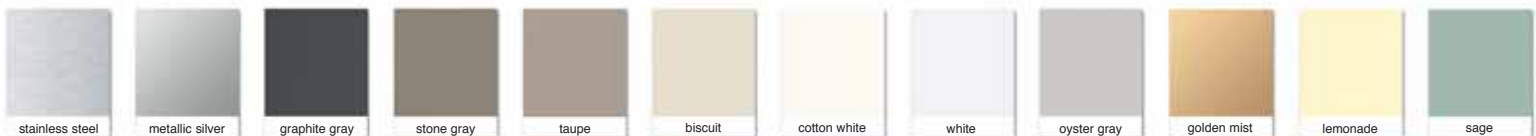
Viking is the only company that offers complete ultra-premium kitchens — so Viking is also the only company that can offer truly consistent design, while delivering the quality and performance that makes Viking the true market leader. Across all product categories, the knobs, handles, bezels, curves, angles, and lines all follow the same design cues — even the grain of stainless is the same from product to product. This enables the designer to create a perfectly harmonious kitchen in one of three Viking product offerings — Professional Indoor, Designer Indoor, or Professional Outdoor.

You wouldn't install mismatched cabinets and drawers or countertops. Yet design differences are even more dramatic between multiple appliance manufacturers. Traditional or contemporary. Stainless or color finish. No matter the look you're going for, no one can match the Viking kitchen and Viking Design Integrity.

Exclusive finishes

Professional products

- Professional Premiere ovens, electric 36" wide ovens, gas ovens, warming drawers, microwaves, and multi-use chambers are available in Stainless Steel (SS), Black (BK), White (WH), Metallic Silver (MS), Graphite Gray (GG), Stone Gray (SG), Taupe (TP), Biscuit (BT), Cotton White (CW), Oyster Gray (OG), Golden Mist (GM), Lemonade (LE), Sage (SA), Mint Julep (MJ), Sea Glass (SE), Iridescent Blue (IB), Viking Blue (VB), Pumpkin (PM), Racing Red (RR), Apple Red (AR), Burgundy (BU), Plum (PL), Chocolate (CH), and Cobalt Blue (CB)
- Professional Select ovens are available in Stainless Steel (SS), Black (BK), and White (WH)
- Professional Select and Premiere ovens may be ordered with Brass Trim Option (BR) for handle, handle endcaps, window bezel, and nameplate
- Professional convection microwave hoods, combi steam/convect™, and high speed convection ovens are available in Stainless Steel (SS)
- Electric 36" wide ovens may be ordered with Brass Trim Option (BR) for nameplate, window trim, door handles/brackets, and knob bezels
- Gas oven may be ordered with Brass Trim Option (BR) for nameplate, window trim, door handle/brackets, dual burner thermal-convection plate, and control panel trim
- Warming drawers may be ordered with Brass Trim Option (BR) for nameplate, drawer handle/brackets, and knob bezel
- Multi-use chambers may be ordered with Brass Trim Option (BR) for nameplate and door handle/brackets
- Microwave trim kits, combi steam/convect oven trim kits, and high speed oven trim kits are available in Stainless Steel (SS) only



- Outdoor warming drawers are available in Stainless Steel (SS) only, and may be ordered with Brass Trim Option (BR) for nameplate, drawer handles/ brackets, and knob bezel

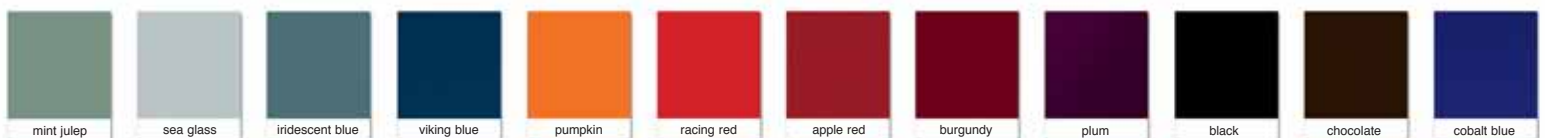
Designer products

- Designer Premiere ovens, warming drawers, and multi-use chambers are available in Stainless Steel (SS), Black (BK), White (WH), Metallic Silver (MS), Graphite Gray (GG), Stone Gray (SG), Taupe (TP), Biscuit (BT), Cotton White (CW), Oyster Gray (OG), Golden Mist (GM), Lemonade (LE), Sage (SA), Mint Julep (MJ), Sea Glass (SE), Iridescent Blue (IB), Viking Blue (VB), Pumpkin (PM), Racing Red (RR), Apple Red (AR), Burgundy (BU), Plum (PL), Chocolate (CH), and Cobalt Blue (CB)
- Designer Select ovens are available in Stainless Steel (SS), Black (BK), and White (WH)
- Designer convection microwave hoods and combi steam/convect ovens are available in Stainless Steel (SS)
- Designer Select and Premiere models may be ordered with Brass Trim Option (BR) for handle, knobs, and buttons
- Warming drawers may be ordered with Brass Trim Option (BR) for the drawer handle

- Multi-use chambers may be ordered with Brass Trim Option (BR) for the door handle
- Custom front warming drawers are available for installation with custom door fronts
- Professional and Designer stainless steel and brass handle kits (sold separately) for use with custom door fronts
 - PHK23-SS, PHK23-BR (for DFWD171 and DFWD101)
 - DHK18-SS, DHK18-BR (for DFWD171)
 - DHK20-SS, DHK20-BR (for DFWD101)
- Microwave trim kits and combi steam/convect oven trim kits are available in Stainless Steel (SS) ■ All brass components have a durable, protective coating for maintenance-free normal use
- Viking uses the most up-to-date processes and best materials available to produce all color finishes. However, slight color variation may be noticed because of the inherent differences in painted parts and porcelain parts, as well as differences in room lighting, product locations, and other factors.

Warranty highlights

- One-year full – complete product
- Lifetime limited – stainless steel exterior
- Lifetime limited – rust through on all stainless steel components (Professional outdoor warming drawers only)
- Ten-year limited – porcelain oven(s) and porcelain inner door panel(s)
- Five-year limited – oven tubular and infrared burners, and electric elements
- Ninety-day limited – cosmetic parts such as glass, painted items, and decorative items



Basic specifications – Professional electric and gas ovens

Description	ELECTRIC 27", 30",		
	VESO127(T)/527(T)	VESO130(T)/530(T)	VESO166
Overall Width	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)	35 1/4" (89.5 cm)
Overall Height	28 3/4" (73.0 cm)		
Overall Depth from Rear	To edge of door – 25 9/16" (64.9 cm) With door open – 45 3/4" (116.2 cm)		To front edge of trim – 25" (63.5 cm) To end of handle bracket – 27 1/4" (69.2 cm) With door open – 43" (109.2 cm)
Cutout Width	25 1/2" (64.8 cm)	28 1/2" (72.4 cm)	34" (86.4 cm)
Cutout Height	28 1/8" (71.4 cm)		28 3/8" (72.1 cm)
Cutout Depth	24" (61.0 cm)		
Gas Requirements	-	-	-
Electrical Requirements	4-wire ground, 240VAC, 30-amp electrical connection. Unit equipped with No. 10 ground wire in conduit. Should be fused separately.		
Maximum Amp Usage	24.0 amps – 240 VAC, 20.8 amps – 208 VAC		
Interior Dimensions	Width – 22 5/16" (56.7 cm) Height – 16 1/2" (41.9 cm) Depth – 16 13/16" (42.7 cm) Three racks, six rack positions	Width – 25 5/16" (64.3 cm) Height – 16 1/2" (41.9 cm) Depth – 16 13/16" (42.7 cm) Three racks, six rack positions	Width – 29" (73.6 cm) Height – 16 1/8" (41.0 cm) Depth – 15 3/8" (39.1 cm) Three racks, six rack positions
Oven Volume	Overall oven capacity – 4.2 cu. ft. AHAM Standard* – 3.6 cu. ft.	Overall oven capacity – 4.7 cu. ft. AHAM Standard* – 4.1 cu. ft.	Overall oven capacity – 5.1 cu. ft. AHAM Standard* – 4.2 cu. ft.
Approximate Shipping Weight	237 lb. (108 kg)	261 lb. (118 kg)	330 lb. (148.5 kg)

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

AND 36" WIDE SINGLE AND DOUBLE OVENS			GAS 36" WIDE OVEN
VEDO127(T)/527(T)	VEDO130(T)/530(T)	VEDO266	VGSO166
26 1/2" (67.3 cm)	29 1/2" (74.9 cm)	35 1/4" (89.5 cm)	35 1/4" (89.5 cm)
51 1/4" (130.2 cm)			23" (58.4 cm)
To edge of door – 25 9/16" (64.9 cm) With door open – 45 3/4" (116.2 cm)		To front edge of trim – 25" (63.5 cm) To end of handle bracket – 27 1/4" (69.2 cm) With door open – 43" (109.2 cm)	To front edge of trim – 25 1/4" (64.1 cm) To end of handle bracket – 27 3/8" (69.5 cm) With door open – 39 1/2" (100.3 cm)
25 1/2" (64.8 cm)	28 1/2" (72.4 cm)	34" (86.4 cm)	33 7/8" (86.0 cm)
50 5/8" (128.6 cm)		50 7/8" (129.2 cm)	22 5/8" (57.5 cm)
			Minimum 24" (61.0 cm); unit extends into cutout 23 7/8" (60.6 cm)
-	-	-	Shipped natural gas or LP/Propane; accepts standard residential 1/2" (1.3 cm) ID gas service line
4-wire ground, 240VAC, 50-amp electrical connection. Unit equipped with No. 10 ground wire in conduit. Should be fused separately.			120VAC/60Hz; 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product
40.0 amps – 240 VAC, 34.7 amps – 208 VAC			8.0 amps
Applies to each oven Width – 22 5/16" (56.7 cm) Height – 16 1/2" (41.9 cm) Depth – 16 13/16" (42.7 cm) Three racks, six rack positions	Applies to each oven Width – 25 5/16" (64.3 cm) Height – 16 1/2" (41.9 cm) Depth – 16 13/16" (42.7 cm) Three racks, six rack positions	Applies to each oven Width – 29" (73.7 cm) Height – 16 1/8" (41.0 cm) Depth – 15 3/8" (39.1 cm) Three racks, six rack positions	Width – 24 1/8" (61.3 cm) Height – 13 3/4" (34.9 cm) Depth – 17 1/8" (43.5 cm) Three racks, four rack positions
Upper oven: Overall oven capacity – 4.2 cu. ft. AHAM Standard* – 3.6 cu. ft. Lower oven: Overall oven capacity – 4.2 cu. ft. AHAM Standard* – VEDO127 – 4.0 cu. ft. VEDO527 – 3.6 cu. ft.	Upper oven: Overall oven capacity – 4.7 cu. ft. AHAM Standard* – 4.1 cu. ft. Lower oven: Overall oven capacity – 4.7 cu. ft. AHAM Standard* – VEDO130 – 4.5 cu. ft. VEDO530 – 4.1 cu. ft.	Upper oven: Overall oven capacity – 5.1 cu. ft. AHAM Standard* – 4.2 cu. ft. Lower oven: Overall oven capacity – 5.1 cu. ft. AHAM Standard* – 4.2 cu. ft.	Overall oven capacity – 3.6 cu. ft. AHAM Standard* – 3.3 cu. ft.
360 lb. (163 kg)	402 lb. (182 kg)	575 lb. (258.8 kg)	257 lb. (115.7 kg)

Basic specifications – Designer ovens

Description	ELECTRIC 27" AND 30" WIDE OVENS			
	DESO127(T)/527(T)	DESO130(T)/530(T)	DEDO127(T)/527(T)	DEDO130(T)/530(T)
Overall Width	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)
Overall Height	29 1/4" (74.3 cm)		51 3/4" (131.4 cm)	
Overall Depth from Rear	To edge of door – 25 11/16" (65.2 cm) With door open – 46" (116.8 cm)			
Cutout Width	25 1/2" (64.8 cm)	28 1/2" (72.4 cm)	25 1/2" (64.8 cm)	28 1/2" (72.4 cm)
Cutout Height	28 1/8" (71.4 cm)		50 5/8" (128.6 cm)	
Cutout Depth	24" (61.0 cm)			
Electrical Requirements	4-wire ground, 240VAC, 30-amp electrical connection. Unit equipped with No. 10 ground wire in conduit. Should be fused separately.		4-wire ground, 240VAC, 50-amp electrical connection. Unit equipped with No. 10 ground wire in conduit. Should be fused separately.	
Maximum Amp Usage	24.0 amps - 240 VAC, 20.8 amps - 208 VAC		40.0 amps - 240 VAC, 34.7 amps - 208 VAC	
Interior Dimensions	Width – 22 5/16" (56.7 cm) Height – 16 1/2" (41.9 cm) Depth – 16 13/16" (42.7 cm) Three racks, six rack positions	Width – 25 5/16" (64.3 cm) Height – 16 1/2" (41.9 cm) Depth – 16 13/16" (42.7 cm) Three racks, six rack positions	Applies to each oven Width – 22 5/16" (56.7 cm) Height – 16 1/2" (41.9 cm) Depth – 16 13/16" (42.7 cm) Three racks, six rack positions	Applies to each oven Width – 25 5/16" (64.3 cm) Height – 16 1/2" (41.9 cm) Depth – 16 13/16" (42.7 cm) Three racks, six rack positions
Oven Volume	Overall oven capacity – 4.2 cu. ft. AHAM Standard* – 3.6 cu. ft.	Overall oven capacity – 4.8 cu. ft. AHAM Standard* – 4.1 cu. ft.	Upper oven: Overall oven capacity – 4.2 cu. ft. AHAM Standard* – 3.6 cu. ft. Lower oven: Overall oven capacity – 4.2 cu. ft. AHAM Standard* – DEDO127(T) – 4.0 cu. ft. DEDO527(T) – 3.6 cu. ft.	Upper oven: Overall oven capacity – 4.8 cu. ft. AHAM Standard* – 4.1 cu. ft. Lower oven: Overall oven capacity – 4.8 cu. ft. AHAM Standard* – DEDO130(T) – 4.5 cu. ft. DEDO530(T) – 4.1 cu. ft.
Approximate Shipping Weight	237 lb. (108 kg)	261 lb. (118 kg)	360 lb. (163 kg)	402 lb. (182 kg)

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

Professional combi steam/convect™ oven

Description	OVEN	27", 30", AND 36" WIDE BUILT-IN TRIM KITS		
	VCSO244	VSTK274	VSTK304	VSTK364
Overall Width	23 3/8" (59.3 cm)	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)	35 1/2" (90.2 cm)
Overall Width (with lateral holders)	23 3/4" (60.3 cm)			
Overall Height	14 15/16" (37.3 cm)	19 3/16" (48.7 cm)		
Overall Depth from Rear	To edge of door: 21 15/16" (55.7 cm) To front of handles: 24" (62.1 cm)			
Cutout Width	21 5/8" (55.0 cm)			
Cutout Height	15" (38.1 cm)			
Cutout Depth	22 1/16" (56.0 cm)			
Electrical Requirements	4 ft. (121.9 cm) flexible stainless steel conduit 4-wire ground, 240VAC, 16-amp electrical connection Unit is equipped with No. 14 ground in unit			
Maximum Amp Usage	16.9 amps – 240VAC, 13.9 amps – 208VC			
Oven Interior Dimensions	Width – 12 1/8" (31.3 cm), Height – 10 1/4" (26.0 cm), Depth – 15 1/2" (39.3 cm), Overall – 1.1 cu. ft. (31 L)			
Approximate Shipping Weight	73 lb. (34 kg)	6.4 lb. (2.9 kg)	7.5 lb. (3.4 kg)	9.3 lb. (4.2 kg)

Basic specifications – Designer combi steam/convect™ oven

Description	OVEN	27" AND 30" WIDE BUILT-IN TRIM KITS	
	DCSO244	DSTK274	DSTK304
Overall Width	23 3/8" (59.3 cm)	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)
Overall Width (with lateral holders)	23 3/4" (60.3 cm)		
Overall Height	14 15/16" (37.3 cm)	19 3/16" (48.7 cm)	
Overall Depth from Rear	To edge of door: 21 5/8" (54.9 cm) To front of handles: 23 1/2" (60.3 cm)		
Cutout Width	21 5/8" (55.0 cm)		
Cutout Height	15" (38.1 cm)		
Cutout Depth	22 1/16" (56.0 cm)		
Electrical Requirements	4 ft. (121.9 cm) flexible stainless steel conduit 4-wire ground, 240VAC, 16-amp electrical connection Unit is equipped with No. 14 ground in unit		
Maximum Amp Usage	16.9 amps – 240VAC, 13.9 amps – 208VC		
Oven Interior Dimensions	Width – 12 1/8" (31.3 cm), Height – 10 1/4" (26.0 cm), Depth – 15 1/2" (39.3 cm), Overall – 1.1 cu. ft. (31 L)		
Approximate Shipping Weight	73 lb. (34 kg)	6.4 lb. (2.9 kg)	7.5 lb. (3.4 kg)

Professional high speed convection oven

Description	OVEN	27", 30", AND 36" WIDE BUILT-IN TRIM KITS		
	VHS0205	VHTK275	VHTK305	VHTK365
Overall Width	21" (54.9 cm)	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)	35 1/4" (89.5 cm)
Overall Height from Bottom	16" (42.9 cm)	19 7/8" (50.4 cm)	19 7/8" (50.4 cm)	19 7/8" (50.4 cm)
Overall Depth from Rear	24 5/8" (62.6 cm)	N/A	N/A	N/A
Cutout Width	N/A	24 15/16" (63.3 cm)	27 1/2" (69.8 cm)	27 1/2" (69.8 cm)
Cutout Height	N/A	21 1/16" (53.3 cm)	21 1/16" (53.3 cm)	21 1/16" (53.3 cm)
Cutout Depth	22 3/4" (57.3 cm)	N/A	N/A	N/A
Electrical Requirements	240 V, single phase, 60 Hz, AC only			
Maximum Amp Usage	3.2 kW, 15.0 amps			
Oven Interior Dimensions	Width – 16 1/8" (40.9 cm) Height – 8 3/8" (24.4 cm) Depth – 13 5/8" (40.9 cm) Overall – 1.1 cu. ft. (31 L)	N/A	N/A	N/A
Approximate Shipping Weight	71 lb. (32.2 kg)	14 lb. (6.5 kg)	15 lb. (6.9 kg)	16 lb. (7.2 kg)

Basic specifications – Professional warming drawers

Description	ELECTRIC 27", 30", AND 36" WIDE WARMING DRAWERS		
	VEWD173	VEWD103	VEWD163
Overall Width	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)	35 1/4" (89.5 cm)
Overall Height	10" (25.4 cm)		
Overall Depth from Rear	To front edge of trim – 24 5/8" (62.5 cm) To end of handle bracket – 26 3/4" (67.9 cm) With door open – 50 3/8" (128.0 cm)		
Cutout Width	25 1/4" (64.1 cm)	28 1/4" (71.8 cm)	34" (86.4 cm)
Cutout Height	9 1/4" (23.5 cm)		
Cutout Depth	23 3/8" (59.4 cm) minimum		
Electrical Requirements	120VAC/60Hz – hard wire direct with separate 15-amp minimum 2-wire with ground circuit		
Maximum Amp Usage	425 watts - 3.6 amps	450 watts - 3.8 amps	550 watts - 4.6 amps
Interior Dimensions	Width – 17 1/4" (43.8 cm) Height – 6" (15.2 cm) Depth – 22 3/4" (57.8 cm) Overall Size – 1.4 cu. ft.	Width – 20 1/2" (52.1 cm) Height – 6" (15.2 cm) Depth – 22 3/4" (57.8 cm) Overall Size – 1.7 cu. ft.	Width – 25" (63.5 cm) Height – 6" (15.2 cm) Depth – 22 3/4" (57.8 cm) Overall Size – 2.0 cu. ft.
Approximate Shipping Weight	80 lb. (36 kg)	90 lb. (40.5 kg)	110 lb. (49.5 kg)

Designer warming drawers

Description	27" AND 30" WIDE WARMING DRAWERS			
	DEWD171	DFWD171	DEWD101	DFWD101
Overall Width	26 1/2" (67.3 cm)	26" (66.0 cm)	29 1/2" (74.9 cm)	29" (73.7 cm)
Overall Height	DEWD: 10" (25.4 cm) DFWD: 10 1/2" (26.7 cm)			
Overall Depth from Rear	DEWD: To front edge of trim – 24 1/2" (62.2 cm) To front edge of handle – 27" (68.6 cm) With door open – 46 1/2" (118.1 cm) DFWD: To front edge of trim – 23 1/4" (58.7 cm)			
Cutout Width	25 1/4" (64.1 cm)		28 1/4" (71.8 cm)	
Cutout Height	9 5/8" (24.4 cm)			
Cutout Depth	24" (61.0 cm)			
Electrical Requirements	120VAC/60Hz – hard wire direct with separate 15-amp minimum 2-wire with ground circuit			
Maximum Amp Usage	3.6 amps - 425 watts		3.8 amps - 450 watts	
Interior Dimensions	Width – 17 1/4" (43.8 cm) Height – 6" (15.2 cm) Depth – 22 3/4" (57.8 cm) Overall Size – 1.4 cu. ft.		Width – 20 1/2" (52.1 cm) Height – 6" (15.2 cm) Depth – 22 3/4" (57.8 cm) Overall Size – 1.7 cu. ft.	
Approximate Shipping Weight	80 lb. (36.0 kg)		90 lb. (40.5 kg)	

Basic specifications – Professional microwave oven

Description	MICROWAVE OVEN	27", 30", AND 36" WIDE BUILT-IN TRIM KITS		
	VMOS200	VMTK271	VMTK301	VMTK361
Overall Width	24" (60.9 cm)	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)	35 1/4" (89.5 cm)
Overall Height	13 3/8" (33.9 cm)	17 13/16" (45.3 cm)		
Overall Depth	19 1/4" (48.9 cm)	-		
Cutout Width	-	24 3/8" (61.9 cm) minimum; 24 11/16" (62.7 cm) maximum		
Cutout Height	-	16 3/4" (42.5 cm) minimum; 17" (43.2 cm) maximum		
Cutout Depth	-	20" (50.8 cm) minimum		
Electrical Requirements	120VAC/60Hz	-		
Maximum Amp Usage	1.5 kW, 13.0 amps	-		
Oven Interior Dimensions	Width – 17 3/8" (44.1cm) Height – 10 1/2" (26.6 cm) Depth – 18 5/8" (47.3 cm) Overall Size – 2.0 cu. ft.	-		
Approximate Shipping Weight	46 lb. (20.9 kg)	12.9 lb. (5.8 kg)	13.9 lb. (6.3 kg)	14.9 lb. (6.8 kg)

Designer microwave oven

Description	MICROWAVE OVEN	27" AND 30" WIDE BUILT-IN TRIM KITS	
	DMOS200	DMTK271	DMTK301
Overall Width	24" (60.9 cm)	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)
Overall Height	13 3/8" (33.9 cm)	18 1/4" (46.3 cm)	
Overall Depth	19 1/4" (48.9 cm)	-	
Cutout Width	-	24 3/8" (61.9 cm) minimum; 24 11/16" (62.7 cm) maximum	
Cutout Height	-	16 3/4" (42.5 cm) minimum; 17" (43.2 cm) maximum	
Cutout Depth	-	20" (50.8 cm) minimum	
Electrical Requirements	120VAC/60Hz	-	
Maximum Amp Usage	1.5 kW, 13.0 amps	-	
Oven Interior Dimensions	Width – 17 3/8" (44.1cm) Height – 10 1/2" (26.6 cm) Depth – 18 5/8" (47.3 cm) Overall Size – 2.0 cu. ft.	-	
Approximate Shipping Weight	46 lb. (20.9 kg)	14 lb. (6.5 kg)	15 lb. (6.9 kg)

Professional convection microwave oven

Description	MICROWAVE OVEN	27", 30", AND 36" WIDE BUILT-IN TRIM KITS		
	VMOC205	VMTK276	VMTK306	VMTK366
Overall Width	24 5/8" (62.5 cm)	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)	35 1/4" (89.5 cm)
Overall Height	14 7/8" (37.7 cm)	19 13/16" (50.1 cm)		
Overall Depth	19" (48.3 cm)	-		
Cutout Width	-	25" (63.5 cm)		
Cutout Height	-	18 1/2" (46.9 cm)		
Cutout Depth	-	20 1/8" (51.1 cm) minimum		
Electrical Requirements	120VAC/60Hz			
Maximum Amp Usage	1.55 kW, 13.0 amps			
Oven Interior Dimensions	Width – 16 1/8" (40.9cm) Height – 9 5/8" (24.4 cm) Depth – 16 1/8" (40.9 cm) Overall Size – 1.5 cu. ft.	-		
Approximate Shipping Weight	60 lb. (27.2 kg)	20.5 lb. (9.3 kg)		22 lb. (10 kg)

Designer convection microwave oven

Description	MICROWAVE OVEN	27" AND 30" WIDE BUILT-IN TRIM KITS	
	DMOC205	DMTK276	DMTK306
Overall Width	24 5/8" (62.5 cm)	26 9/16" (67.5 cm)	29 1/2" (74.9 cm)
Overall Height	14 7/8" (37.7 cm)	19 13/16" (50.1 cm)	
Overall Depth	19" (48.3 cm)	-	
Cutout Width	-	24 7/8" (63.3 cm)	
Cutout Height	-	18 11/16" (47.5 cm)	
Cutout Depth	-	20 1/8" (51.1 cm) minimum	
Electrical Requirements	120VAC/60Hz		
Maximum Amp Usage	1.55 kW, 13.0 amps		
Oven Interior Dimensions	Width – 16 1/8" (40.9cm) Height – 9 5/8" (24.4 cm) Depth – 16 1/8" (40.9 cm) Overall Size – 1.5 cu. ft.	-	
Approximate Shipping Weight	60 lb. (27.2 kg)	22.5 lb. (10.2 kg)	24 lb. (10.9 kg)

Basic specifications – Professional and Designer convection microwave hoods

Description	30" WIDE MICROWAVE HOODS	
	VMOR205	DMOR205
Overall Width	29 15/16" (76.1 cm)	29 15/16" (76.1 cm)
Overall Height	16 3/8" (41.7 cm)	16 3/8" (41.7 cm)
Overall Depth	15 5/16" (38.9 cm)	15 5/16" (38.9 cm)
Electrical Requirements	120V, single phase, 60Hz, AC only	120V, single phase, 60Hz, AC only
Maximum Amp Usage	1.6 kW, 13.2 amps	1.6 kW, 13.2 amps
Oven Interior Dimensions	Width – 17 1/8" (43.5 cm) Height – 8 1/16" (20.5 cm) Depth – 13 13/16" (35.1 cm) Overall Size – 1.1 cu. ft.	Width – 17 1/8" (43.5 cm) Height – 8 1/16" (20.5 cm) Depth – 13 13/16" (35.1 cm) Overall Size – 1.1 cu. ft.
Approximate Shipping Weight	85 lb. (38.6 kg)	85 lb. (38.6 kg)

Professional multi-use chambers

Description	27", 30", AND 36" WIDE MULTI-USE CHAMBERS		
	VMWC172	VMWC102	VMWC162
Overall Width	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)	35 1/4" (89.5 cm)
Overall Height	19 11/16" (50.0 cm)		
Overall Depth from Rear	To front edge of trim – 24 7/8" (63.2 cm) To end of handle bracket – 26 3/4" (68.0 cm) With door open – 31 9/16" (80.2 cm)		
Cutout Width	25" (63.5 cm)	28" (71.1 cm)	33 3/4" (85.7 cm)
Cutout Height	18 5/8" (47.3 cm)		
Cutout Depth	24" (61.0 cm) minimum		
Interior Dimensions	Width – 23 5/8" (60.0 cm) Height – 12" (30.5 cm) Depth – 22 1/2" (57.2 cm) or* Width – 21" (53.3 cm) Height – 15" (38.1 cm) Depth – 22 1/2" (57.2 cm)	Width – 26 5/8" (67.6 cm) Height – 12" (30.5 cm) Depth – 22 1/2" (57.2 cm) or* Width – 25" (63.5 cm) Height – 15" (38.1 cm) Depth – 22 1/2" (57.2 cm)	Width – 32 5/8" (82.9 cm) Height – 12" (30.5 cm) Depth – 22 1/2" (57.2 cm) or* Width – 30" (76.2 cm) Height – 15" (38.1 cm) Depth – 22 1/2" (57.2 cm)
Approximate Shipping Weight	100 lb. (45.0 kg)	105 lb. (47.3 kg)	115 lb. (51.8 kg)

*Two options are given due to the location of the upswing door hinges.

Designer multi-use chambers

Description	27" AND 30" WIDE MULTI-USE CHAMBERS	
	DMWC171	DMWC101
Overall Width	26 1/2" (67.3 cm)	29 1/2" (74.9 cm)
Overall Height	19 1/4" (48.9 cm)	
Overall Depth from Rear	To front edge of trim – 23 7/16" (59.5 cm) To front edge of handle – 25 1/8" (63.8 cm) With door open – 27 1/4" (69.2 cm)	
Cutout Width	25" (63.5 cm)	28" (71.1 cm)
Cutout Height	18 5/8" (47.3 cm)	
Cutout Depth	24" (61.0 cm) minimum	
Interior Dimensions	Width – 23 5/8" (60.0 cm) Height – 12 3/4" (32.4 cm) Depth – 22 1/2" (57.2 cm) or* Width – 22 3/4" (57.8 cm) Height – 15" (38.1 cm) Depth – 22 1/2" (57.2 cm)	Width – 26 5/8" (67.6 cm) Height – 12" 3/4" (32.4 cm) Depth – 22 1/2" (57.2 cm) or* Width – 25" 3/4" (65.4 cm) Height – 15" (38.1 cm) Depth – 22 1/2" (57.2 cm)
Approximate Shipping Weight	100 lb. (45.0 kg)	105 lb. (47.3 kg)

*Two options are given due to the location of the upswing door hinges.

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Gas ovens



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Microwaves



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Electric ovens
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