



# COOKING

## Professional Custom Touch Control Select Built-In Electric 30"W. Single/Double Oven



### Standard Features & Accessories

#### All Professional Select Touch Control ovens include

- Overall capacity (each oven)
  - o 30"W. models—4.7 cu. ft.
    - 25-5/16"W. x 16-1/2"H. x 19-1/2"D.
- AHAM\* standard capacity (each oven)
  - o 30"W. models—4.1 cu. ft.
    - 25-5/16"W. x 16-1/2"H. x 16-13/16"D.
- A custom designed control panel disappears when not in use.
- **Exclusive**—largest, self-cleaning convection oven(s) available
- **Exclusive**—patented Vari-Speed Dual Flow™ convection system; 8-1/2" diameter two-speed fan (largest in the industry) works bi-directionally for optimal airflow
- **Exclusive**—Rapid Ready™ system provides super-fast preheating
- 10-pass broiler with heat reflector directs heat directly into food for quicker results
- Concealed 10-pass dual bake element makes the oven cavity easy to clean while providing precise temperature control
- Commercial-type performance
- Digital clock
- o 100-minute timer
- o Timed Bake feature
  - Set oven to begin cooking up to 24 hours
  - Shuts off when cooking time is complete
- Self-clean setting
- High-density insulation contains heat for maximum energy savings, even during high-temperature self-cleaning
- Three heavy-duty, porcelain-coated racks/six rack positions including one TruGlide™ full-extension rack (one in upper oven of double oven)
- Includes heavy-duty broiler pan and tray for better broiling performance
- Halogen lighting
- High-performance cooking modes
  - o Convection (convection features in top oven only on double ovens)
    - TruConvec™ Convection Cooking (Viking's exclusive air circulation system uses only a convection element in the rear of the oven with fan-forced air—no direct heat from the top or bottom)

- Convection roast
- Convection bake
- Convection broil
- Convection dehydrate
- Convection defrost
- o Conventional
  - Bake
  - Three-level broil
    - o High
    - o Medium
    - o Low
- Sabbath mode
- Oven can be installed flush to the cabinet with the accessory flush mount installation kit

#### Professional Custom Touch Control Select model numbers

- VESO1302T—30"W. Select single oven
- VEDO1302T—30"W. Select double oven

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

### Model Options



**VESO1302T**  
Professional Custom  
Select Single Oven



**VEDO1302T**  
Professional Custom  
Select Double Oven

#### FINISH DETAILS FOR SELECT MODELS

- Stainless Steel (SS), Black (BK), and White (WH)
  - o Finish designates door front(s).
  - Stainless steel control panel and handle(s).
- Brass Accent Option (BR)—nameplate and handle endcaps.

#### ORDERING INSTRUCTIONS

First specify model number, and then color code (VESO5302TSS). If ordering optional brass trim, specify code at end (VESO5302TSSBR).





# COOKING

## Professional Custom Touch Control Premiere Built-In Electric 30"W. Single/Double Oven



### Standard Features & Accessories

#### All Professional Premiere Touch Control ovens include

- Overall capacity (each oven)
  - 30"W. models—4.7 cu. ft.
    - 25-5/16"W. x 16-1/2"H. x 19-1/2"D.
- AHAM\* standard capacity (each oven)
  - 30"W. models—4.1 cu. ft.
    - 25-5/16"W. x 16-1/2"H. x 16-13/16"D.
- A digital touch control panel offers features like Autoroast, Proof, & personalized recipe functions—then disappears when not in use.
- **Exclusive**—largest, self-cleaning convection oven(s) available
- **Exclusive**—patented Vari-Speed Dual Flow™ convection system; 8-1/2" diameter two-speed fan (largest in the industry) works bi-directionally for optimal airflow
- **Exclusive**—Rapid Ready™ system provides super-fast preheating
- Improved 10-pass broiler with heat reflector directs heat directly into food for quicker results
- Extra-large Gourmet-Glo™ glass enclosed infrared broiler provides superior broiling performance and maximum coverage. Intense heat from this restaurant-quality broiler sears meats and fish, locking in savory juices.
- Concealed 10-pass dual bake element makes the oven cavity easy to clean while providing precise temperature control
- Commercial-type performance

- Digital clock
  - 100-minute timer
  - Timed Bake feature
    - Set oven to begin cooking up to 24 hours
    - Shuts off when cooking time is complete
- Self-clean setting
- High-density insulation contains heat for maximum energy savings, even during high-temperature self-cleaning
- Three heavy-duty, porcelain-coated racks/six rack positions including two TruGlide™ full-extension racks in a single oven and three in a double oven (two in upper and one in lower)
- Includes heavy-duty broiler pan and tray for better broiling performance
- Three strategically placed oven lights
- High-performance cooking modes
  - Convection (convection features in both upper and lower oven of double ovens)
    - TruConvec™ Convection Cooking (Viking's exclusive air circulation system uses only a convection element in the rear of the oven with fan-forced air—no direct heat from the top or bottom)
  - Convection roast
  - Convection bake

- Convection broil
  - Convection dehydrate
  - Convection defrost
  - Conventional
    - Bake
    - Three-level broil
      - High
      - Medium
      - Low
  - Meat probe offers perfect baking/roasting of fine meats (upper oven in double ovens)
    - Timer sounds and oven shuts off when desired temp is reached
  - Sabbath mode
- Professional Custom Touch Control Premiere model numbers**
- VESO5302T—30"W. Premiere single oven
  - VEDO5302T—30"W. Premiere double oven

\*The Association of Home Appliance Manufacturers (AHAM) standard for measuring oven capacity subtracts the door plug and convection baffle dimension from the total oven volume.

### Model Options



**VESO5302T**  
Professional Custom  
Premiere Single Oven



**VEDO5302T**  
Professional Custom  
Premiere Double Oven

#### FINISH DETAILS FOR PREMIERE MODELS

- 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).
- Finish designates door front(s).
- Stainless steel control panel and handle(s).

- Brass Accent Option (BR)—nameplate and handle endcaps.

#### ORDERING INSTRUCTIONS

First specify model number, and then color code (VESO5302TSS). If ordering optional brass trim, specify code at end (VESO5302TSSBR).





# COOKING

## Professional Custom Touch Control Select & Premiere Built-In Electric 30"W. Single/Double Oven



★ Please see **Installation Notes and Accessories** for important installation information, including oven racks.



Star-K Kosher certification for use on the Jewish Sabbath or Jewish holidays

### Dimensions & Specifications

#### PRODUCT DIMENSIONS & DOOR SWING

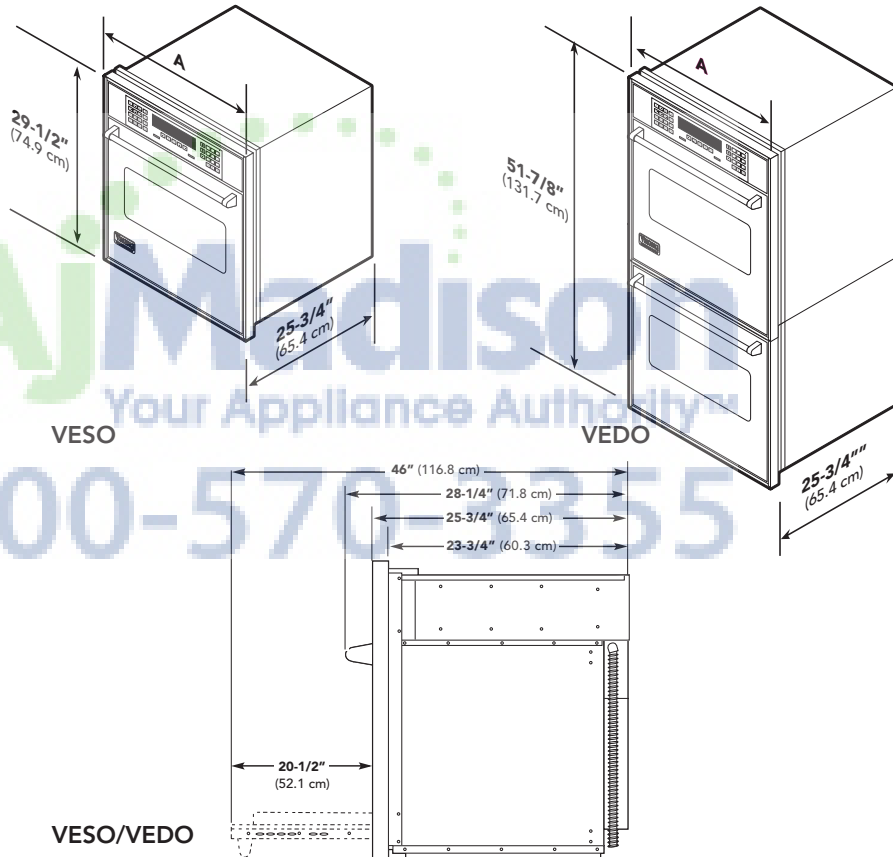


**VESO1302T**  
Professional Custom Select Single Oven

**VEDO1302T**  
Professional Custom Select Double Oven

**VESO5302T**  
Professional Custom Premiere Single Oven

**VEDO5302T**  
Professional Custom Premiere Double Oven



	<b>VESO1302T/5302T</b>	<b>VEDO1302T/5302T</b>
Overall width (A)	<b>29-1/2" (74.9 cm)</b>	
Overall height (from bottom)	29-1/2" (74.9 cm)	51-7/8" (131.7 cm)
Overall depth (from rear)	<b>25-3/4" (65.4 cm)</b>	
To edge of door	<b>25-3/4" (65.4 cm)</b>	
With door open	<b>46" (116.8 cm)</b>	
Interior (each oven)	<b>25-5/16" (64.3 cm)</b>	
Width	<b>25-5/16" (64.3 cm)</b>	
Height	<b>16-1/2" (41.9 cm)</b>	
Depth (upper oven)	<b>16-13/16" (42.7 cm)</b>	
Approx. ship weight	278 lbs. (126.1 kg)/ 293 lbs. (132.9 kg)	424 lbs. (192.3kg)/ 449 lbs. (203.7 kg)





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## Professional Custom Touch Control Select & Premiere Built-In Electric 30"W. Single/Double Oven



### UTILITY REQUIREMENTS



**GAS**  
• Not applicable



**ELECTRICAL**

- Five-foot flexible steel conduit included. Equipped with No.10 ground wire in unit. Fuse separately.
  - Four-wire with ground
  - 240 – 208/120 V/60 Hz
  - 30 amp electrical connection for singles
  - 50-amp electrical connection for doubles
- Max. amp usage—(240V/208V)
  - Single—24.0/20.8
  - Double—40.0/34.7



**PLUMBING**  
Not applicable

## Installation Requirements

### ACCESS REQUIREMENTS



**VESO1302T**  
Professional Custom Select Single Oven



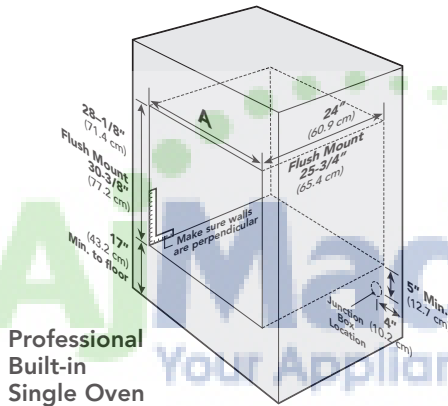
**VEDO1302T**  
Professional Custom Select Double Oven



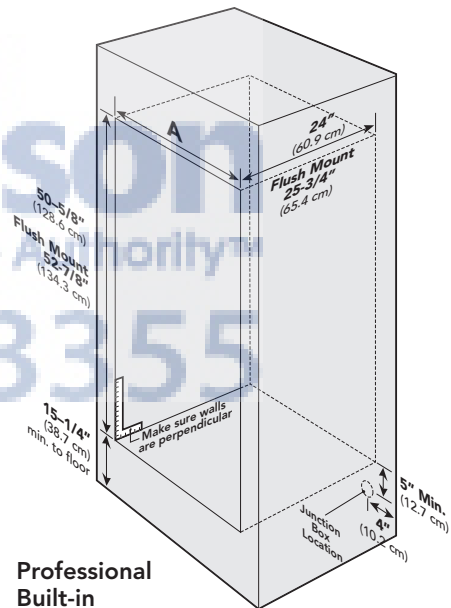
**VESO5302T**  
Professional Custom Premiere Single Oven



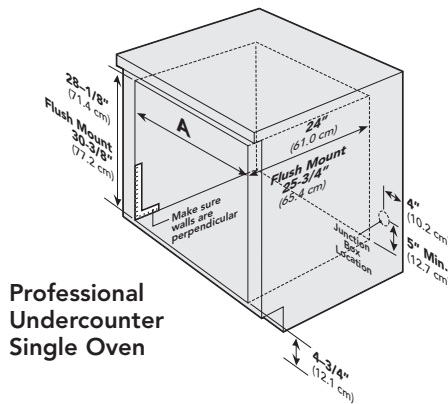
**VEDO5302T**  
Professional Custom Premiere Double Oven



**Professional Built-in Single Oven**



**Professional Built-in Double Oven**



**Professional Undercounter Single Oven**

	<b>VESO1302T/5302T</b>	<b>VEDO1302T/5302T</b>
Cutout width (A)	Standard - 28-1/2" (72.4 cm) Flush Mount - 29-15/16" (76.0 cm)	Standard - 28-1/2" (72.4 cm) Flush Mount - 29-15/16" (76.0 cm)
Cutout height (from bottom)	28-1/8" (71.4 cm) Flush Mount - 30-3/8" (77.2 cm)	50-5/8" (128.6 cm) Flush Mount - 52-7/8" (134.3 cm)
Cutout depth	<b>Standard - 24" (60.9 cm)</b> <b>Flush Mount - 25-3/4" (65.4 cm)</b>	





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## Professional Custom Touch Control Select & Premiere Built-In Electric 30"W. Single/Double Oven



### ✦ Installation Notes & Accessories

#### TruGlide™ Full-Extension Oven Racks

- For Professional Premiere/Select models
- Heavy-duty chrome-plated racks match regular racks shipped with ovens
- Fits securely on rack supports and fully extends, making it easier to load and unload oven
- Can be used in any of the six oven rack positions
- Single rack

Model	Description	Approx. ship wt. lbs. (kg)
TESO301	TruGlide™ rack (30"W.)	15 (6.8)

#### Flush Mount Installation Kits

- Allows for oven to be installed flush to the cabinet

Model	Description	Approx. ship wt. lbs. (kg)
P30FTS	Flush mount kit for VESO 30"W. single ovens	8 (3.6)
P30FTD	Flush mount kit for VEDO 30"W. double ovens	10 (4.5)

#### Broiler Pan & Tray

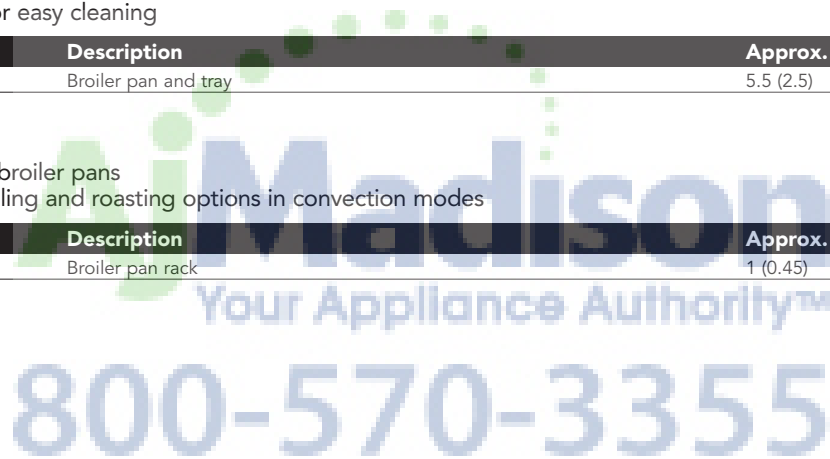
- For use with all Viking built-in and range ovens
- Heavy-duty porcelainized construction
- Tray allows drippings to fall through to broiler pan
- Tray is removable for easy cleaning

Model	Description	Approx. ship wt. lbs. (kg)
BPT	Broiler pan and tray	5.5 (2.5)

#### Broiler Pan Rack

- For use with Viking broiler pans
- Provides better broiling and roasting options in convection modes

Model	Description	Approx. ship wt. lbs. (kg)
BPR	Broiler pan rack	1 (0.45)



### Compliance Information



### WARRANTY INFORMATION\*

- One-year full warranty—complete product
- Lifetime limited—stainless steel exterior
- Ten-year limited warranty—porcelain oven(s) and porcelain inner door panel
- Five-year limited warranty—all oven elements
- Ninety-day limited warranty—cosmetic parts such as glass, painted, and decorative items

\* For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.



