



COMBI-STEAM OVEN

Viking – 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
 - Split set of wire cooking racks for one tray

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

- MVSOC530SS – Combi-Steam Oven

COLOR FINISHES

- Available in Stainless Steel (SS)

WARRANTY

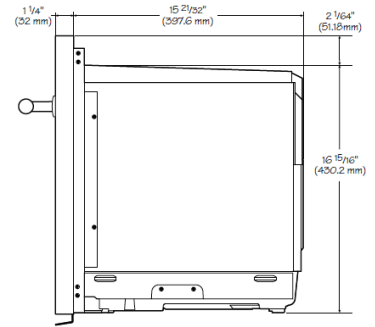
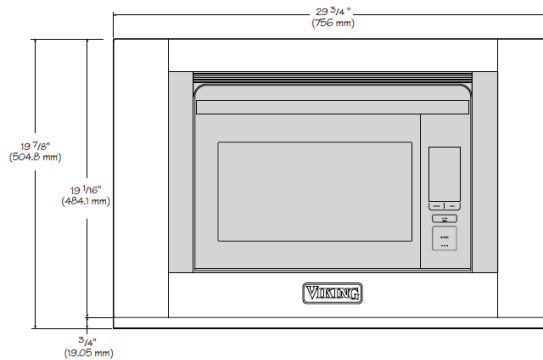
- 2-year full - complete product
- 90-day full - cosmetic parts such as glass, painted items and decorative items



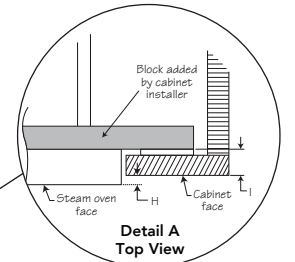
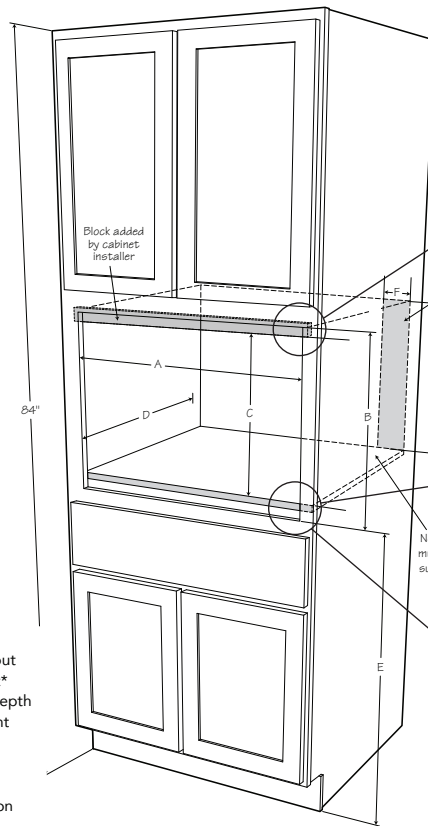
COMBI-STEAM OVEN

Viking – MVSOC

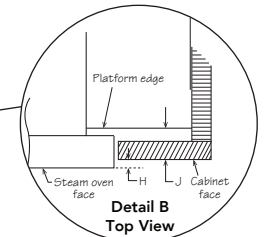
| COMBI-STEAM OVEN | |
|-----------------------------|--|
| DESCRIPTION | MVSOC530 |
| Overall Width | 29-3/4" (75.6 cm) |
| Overall Height | 19-7/8" (50.5 cm) |
| Overall Depth | 15-21/32" (39.8 cm) |
| Cutout Width | 27-15/16" (71.0 cm) |
| Cutout Height | 18-1/8" (46.0 cm) |
| Cutout Depth | 15-3/4" (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) |



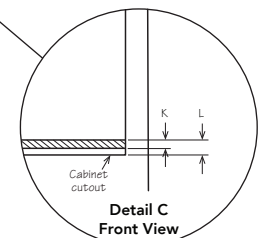
FLUSH MOUNT INSTALLATION



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")

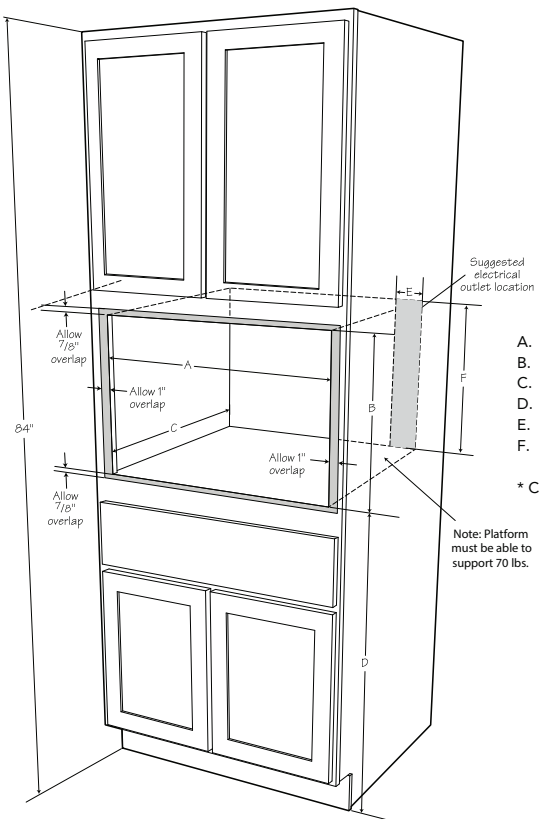


Note: the front surface of the platform must sit 1" back from the face of the cabinet. (allowing the face of the oven out 1/4")



Note: the top of the 3/4" shelf sits 1" from the bottom of the cabinet cutout.

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.



VIKING RANGE, LLC 111 FRONT STREET GREENWOOD, MISSISSIPPI 38930 USA

For detailed product information, model numbers, or to request a quote call 1-888-845-4641 or visit vikingrange.com © 2017 Viking Range, LLC All rights reserved. Specifications subject to change without notice.