



## 7 SERIES BUILT-IN FRENCH-DOOR OVENS

Viking 7 Series – VSOF/VDOF

### COMMERCIAL-TYPE COOKING POWER

- Extra-large 4.7 cu. ft. oven
- 11 high performance cooking modes for versatile performance include two-element bake, convection bake, *TruConvec™ Convection Cook*, convection roast, convection broil, hi broil, medium broil, low broil, convection dehydrate, convection defrost, and proof
- **PATENTED** *Vari-Speed Dual Flow™ Convection System* has the largest fan in the industry; the 8 1/2" two-speed fan works bi-directionally for maximum airflow and excellent cooking results
- Preheat Optional - No need to preheat oven when baking certain foods in Convection Bake mode
- Extra-Large *Gourmet-Glo™ Glass Enclosed Infrared Broiler* provides superior broiling performance and maximum coverage (upper oven of double)
- Large 10-pass broiler with heat reflector directs heat precisely into food for quicker results (lower oven of double)
- **EXCLUSIVE** *Rapid Ready™ Preheat* ensures super-fast preheating
- Concealed 10-pass dual bake element provides precise temperature control
- Each oven has six porcelain-coated rack positions and comes standard with three oven racks including two *TruGlide™ Full Extension Racks* in the single oven and upper oven of double and one *TruGlide™ Full Extension Rack* in the lower oven of double
- Three halogen lights in each oven offer excellent visibility
- Timed Bake function allows the oven to be set to begin cooking up to 24 hours later and shut off when cooking time is complete
- Meat probe feature sounds the timer when desired temperature is reached (upper oven of double)

### EASY OPERATION AND CLEANUP

- Open either french-door with just one hand and the companion door conveniently opens simultaneously
- Heavy-duty metal knobs are accented with **EXCLUSIVE** *CoolLit™ LED Lights* in signature Viking blue when unit is turned on
- Concealed 10-pass dual bake element in both oven cavities provides easy cleanup

### COLOR FINISHES

- Stainless Steel (SS)



- Available in 18 Exclusive Color Finishes: Antique Bronze (AN), Blush (BH), Cast Black (CS), Daffodil (DA), Damascus Gray (DG), Eucalyptus (EU), Golden Hour (GH), Ivy (IV), Martini (MA), Nantucket (NA), November Sky (NS), Onyx (ON), Pure White (PW), Slate Blue (SB), Spiced Cider (SC), Splash (SP), Squall (SQ), and Valentine (VA)



- Steam clean in only 20 minutes - perfect for light to medium cleaning
- Full self-clean function in lower oven makes cleanup easy

### MODEL NUMBERS

- VSOF730 – 30"W. 7 Series French-Door Single Oven
- VDOF730 – 30"W. 7 Series French-Door Double Oven

### WARRANTY

- 2-year full – complete product
- 90-day full – cosmetic parts such as glass, painted items and decorative items
- 5-year limited – electric elements



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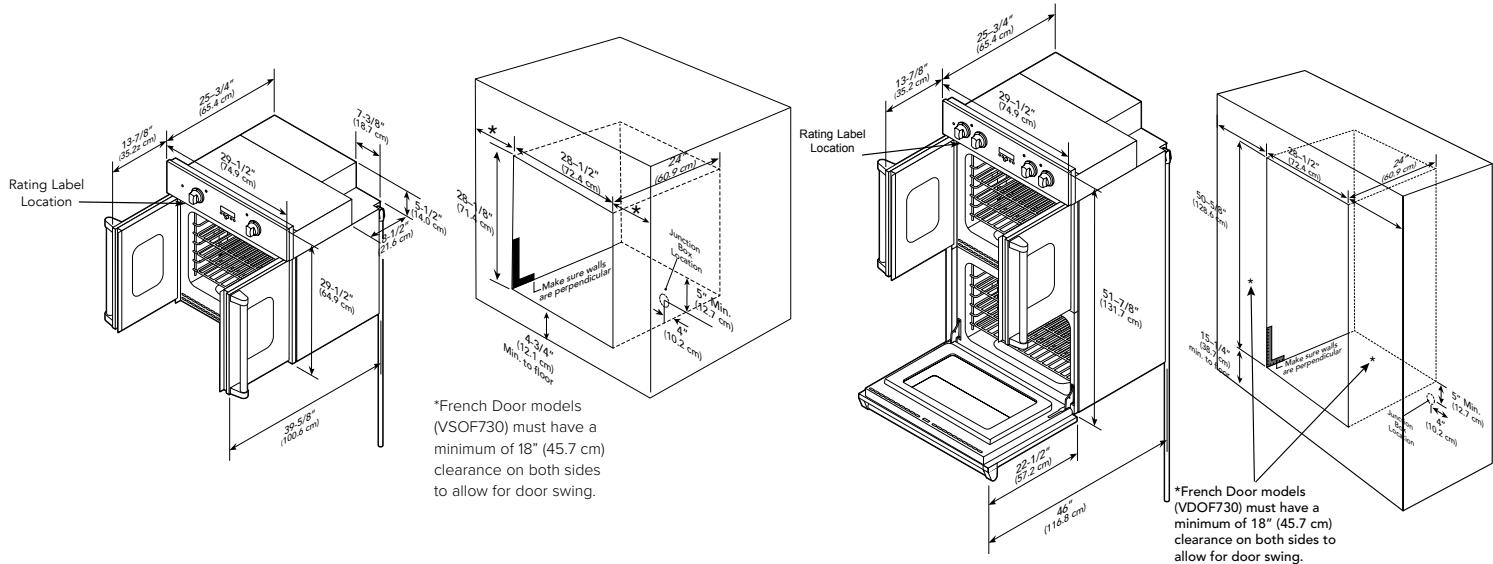
Viking 7 Series – VSOF/VDOF

### FRENCH-DOOR OVENS

DESCRIPTION	VSOF730	VDOF730
<b>Overall Width</b>	29-1/2" (74.9 cm)	29-1/2" (74.9 cm)
<b>Overall Height</b>	29-1/2" (74.9 cm)	51-7/8" (131.7 cm)
<b>Overall Depth</b>	to edge of door— 25-3/4" (65.4 cm) with door open— 39-1/2" (100.3 cm)	to edge of door— 25-3/4" (65.4 cm) with door open— 39-1/2" (100.3 cm)
<b>Cutout Width</b>	28-1/2" (72.4 cm)	28-1/2" (72.4 cm)
<b>Cutout Height</b>	28-1/8" (71.4 cm)	50-5/8" (128.6 cm)
<b>Cutout Depth</b>	24" (60.9 cm)	24" (60.9 cm)
<b>Electrical Requirements</b>	4-wire ground, 240VAC, 30 amp electrical connection Unit is equipped with No. 10 ground wire in conduit Should be fused separately	4-wire ground, 240VAC, 50 amp electrical connection Unit is equipped with No. 10 ground wire in conduit Should be fused separately
<b>Max. Amp Usage</b>	24.0 amps—240 VAC, 60Hz 20.8 amps—208 VAC, 60Hz	40.0 amps— 240 VAC 34.7 amps— 208 VAC
<b>Oven Interior Width-both ovens</b>	25-5/16" (64.3 cm)	25-5/16" (64.3 cm)
<b>Oven Interior Height-both ovens</b>	16-1/2" (41.9 cm)	16-1/2" (41.9 cm)
<b>Oven Interior Depth</b>	17-3/8" (44.1 cm) - AHAM** 19-1/2" (49.5 cm) - Overall	Upper Oven: 17-3/8" (44.1 cm) - AHAM** 19-1/2" (49.5 cm) - Overall Lower Oven: 16-13/16" (42.7 cm) - AHAM** 19-1/2" (49.5 cm) - Overall
<b>Oven Volume</b>		
<b>Overall</b>	4.3 cu. ft.	Both Ovens: 4.7 cu. ft.
<b>Measured to AHAM Standard**</b>	4.7 cu. ft.	Upper Oven: 4.2 cu. ft.; Lower Oven: 4.1 cu. ft.
<b>Approximate Shipping Weight</b>	261 lbs. (118 kg)	402 lbs. (182 kg)

Please do not prepare installation from brochure data only. See installation instructions for important clearance/installation information.

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



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](http://vikingrange.com)  
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