

NEW RVL BUILT-IN ELECTRIC CONVECTION STEAM OVEN

30"W. MVSOC

HIGH POWERED. HIGH DESIGN.

This new **Viking RVL Collection** bridges present and future with a fully integrated design that fits seamlessly into surrounding cabinetry. Although its sleek look is decidedly minimal, it boldly conveys Viking performance at a glance. And rest assured, no commercial cooking power was sacrificed for appearance sake. With streamlined silhouettes, a sleek user interface, transitional sizes, and outfitted in stunning black glass this collection gives you limitless contemporary design possibilities that will ignite your culinary passions.

MODEL NUMBER

MVSOC6301BG - 30"W. Steam Oven

DESIGN AND INSTALLATION FEATURES

- All black glass front
- Capacitive touch control
- Seamless integration
- Minimal product reveals
- Sleek black chrome handles
- Can be installed flush or integrated
- One halogen oven light
- Removable Tank: 45 fl. oz (1.4 L)

COOKING FEATURES

- Traditional Cooking Modes
 - TruConvection use for single rack baking; uses heat from rear element along with air movement to provide even baking
 - TruConvection Broil use for single rack roasting; uses heat from lower, upper and rear elements along with air movement to provide even browning
 - Convection Broil use for foods normally cooked on grill; uses the broil mode along with air movement to sear and brown
 - Broil use for foods normally cooked on grill; uses heat from upper element
- Steam Cooking Modes
 - Steam uses steam as main heat source to cook food. Steam is distributed evenly with the convection fan to ensure the food is evenly heated and cooked.
 - $\,$ Steam 266°F uses steam and variable temperatures to heat precooked foods and frozen foods



- Tru Convection Steam uses steam to initially cook the food, then transitions to convection. Use for large meat and seafood dishes or baking bread and pastries
- Steam Clean uses 15 minutes of steam to loosen baked on grease and food
- Recipe Function enables cooking without having to set the oven manually; temperatures and times are automatically set according to the recipe selected. Recipes can be user edited.
- AutoStop counts down the cooking time and turns off the oven when cooking time is complete; 12 hour max
- AutoStart automatically starts the oven at set time
- Temperature Probe monitors internal food temperature and turns oven off when food reaches programmed temperature
- Three oven rack positions
- Control panel has child safety lock
- Included accessories perforated pan for steam cooking, solid pan to catch drippings, oven rack, and table rack
- Steam Assist
 - Steam Assist used with these traditional oven functions: Tru Convec, Tru Convec Broil, Convection Broil, and Broil
 - Steam Assist aids these normally drying cooking modes by providing the food being cooked with some moisture to help keep from drying out too much during the cooking process

WARRANTY

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

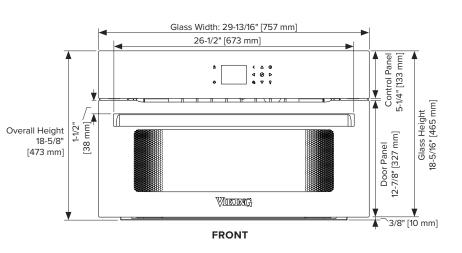


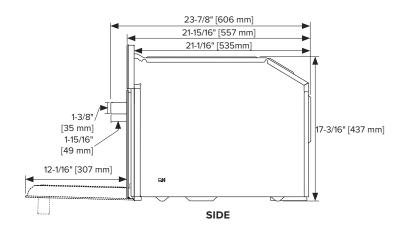
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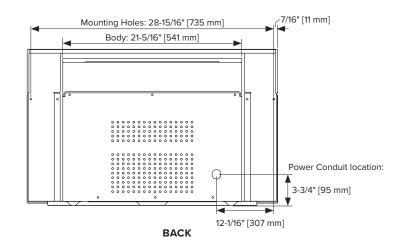
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Model	MVSOC6301BG
Overall Width	29-13/16" (75.72 cm)
Overall Height	18-5/8" (47.34 cm)
Overall Depth	23-7/8" (60.60 cm)
Cutout Width	Standard Mount – 28-1/2" (72.39 cm) Flush Mount – 30-1/16" (76.36 cm)
Cutout Height	Standard and Flush Mount 18-5/16" (46.5 cm)
Cutout Depth	Standard and Flush Mount 23-1/4" (59.06 cm)
Electrical Requirements	Steam Oven requires a three-wire, single phase, 120/240V, 60 Hz AC electrical supply on a separate circuit fused on both sides of the line.
Maximum Amp Usage	120/240 VAC - 13.7 amps, 3.3 kW
Oven Interior Dimensions	Width – 15-7/8" (40.27 cm) Height – 8-5/16" (21.10 cm) Depth – 13-3/8" (34.0 m)
Approximate Shipping Weight	94.8 lbs (43 kg)

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







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