

# 30" BUILT-IN FRENCH-DOOR ELECTRIC DOUBLE OVEN

Part Icon. Part Attitude. Total Convenience.





The Viking Professional French-Door Oven introduces total convenience and the same superior power and performance as other Viking Professional ovens. Side swing doors turn this traditional oven into a modern amenity, putting accessibility to your dish within arm's reach.



#### FRENCH-DOOR DOUBLE OVEN FEATURES







- Extra-large 4.7 cu. ft. oven is the largest in the industry
- 11 high performance cooking modes for versatile performance include two-element bake, convection bake, TruConvec<sup>TM</sup> 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
- Extra-Large Gourmet-Glo™ Glass Enclosed Infrared Broiler provides superior broiling performance and maximum coverage
- **EXCLUSIVE** Rapid Ready<sup>™</sup> 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 upper oven and one TruGlide™ Full Extension Rack in the lower oven
- 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 in upper oven sounds the timer when desired temperature is reached



## 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<sup>™</sup> LED Lights in signature Viking blue when unit is turned on
- Concealed 10-pass dual bake element in both oven cavities provides easy cleanup
- Self-clean function in lower oven makes cleanup easy



#### Standard Accessories

 Heavy-duty porcelain coated broiler pan and tray provide more roasting and broiling options

#### **Exclusive Finishes**

 Available in 12 exclusive color finishes - Stainless Steel (SS), Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cinnamon (CN), Cobalt Blue (CB), Dijon (DJ), Graphite Gray (GG), Stone Gray (SG), Viking Blue (VB), and Wasabi (WS)



# The Industry's Best and Most Comprehensive Warranty

- 3-year full complete product
- 90-day full cosmetic parts such as glass, painted items and decorative items
- Lifetime limited stainless steel exterior
- 5-year limited oven tubular and infrared burners, and electric elements

### **SPECIFICATIONS\***

French-Door Double Oven	
Description	VDOF730
Overall Width	29-1/2" (74.9 cm)
Overall Height	51-7/8" (131.7 cm)
Overall Depth	to edge of door— 25-3/4" (65.4 cm) with door open— 39-1/2" (100.3 cm)
Cutout Width	28-1/2" (72.4 cm)
Cutout Height	50-5/8" (128.6 cm)
Cutout Depth	24" (60.9 cm)
Electrical Requirements	4-wire ground, 240VAC, 50 amp electrical connection Unit is equipped with No. 10 ground wire in conduit Should be fused separately
Maximum Amp Usage	40.0 amps— 240 VAC 34.7 amps— 208 VAC
Oven Interior Width-both ovens	25-5/16" (64.3 cm)
Oven Interior Height-both ovens	16-1/2" (41.9 cm)
Oven Interior Depth	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
Oven Volume (measured to AHAM Standard)**	Upper Oven: 4.2 cu. ft. Lower Oven: 4.1 cu. ft.
Oven Volume (Overall)	Both Ovens: 4.7 cu. ft.
Approximate Shipping Weight	402 lbs. (182 kg)

<sup>\*</sup> Always refer to installation instructions included with product or visit vikingrange.com/specs for the most accurate cutouts and installation requirements.

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



