

COMBI-STEAM OVEN

Viking 5 Series - 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

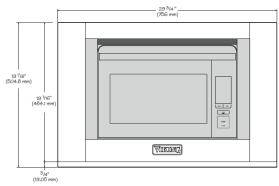
- 2-year full complete product
- 90-day full cosmetic parts such as glass, painted items and decorative items

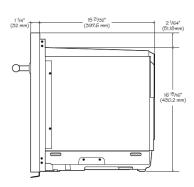


COMBI-STEAM OVEN

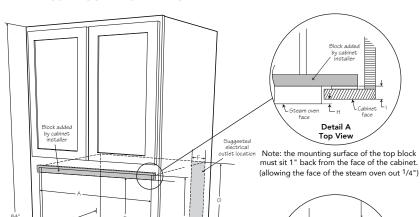
Viking 5 Series - MVSOC







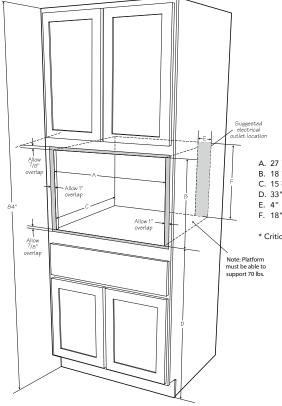
FLUSH MOUNT INSTALLATION



Note: Platform

must be able to support 70 lbs.

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"
- * Critical dimension
- 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" 1" 1"
 - K. 3/4" platform thickness
 - 7/8" top of platform
- Front View Note: the top of the 3/4" shelf sits 1" from the bottom of the cabinet cutout.

Detail C

V/X///

Detail B Top View 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")

Steam oven face

* 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 © 2020 Viking Range, LLC All rights reserved. Specifications subject to change without notice.

F60364B