



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 or stainless steel with black glass, this collection gives you limitless contemporary design possibilities that will ignite your culinary passions.

MODEL NUMBERS

MVSOC6301BG – 30"W. Steam Oven (Black Glass)

MVSOC6301SS – 30"W. Steam Oven (Stainless Steel/Black Glass)

DESIGN AND INSTALLATION FEATURES

- All black glass or stainless steel with black glass front provides a sleek, modern aesthetic that enhances any kitchen design
- Capacitive touch control ensures intuitive operation with a smooth, easy-to-clean interface
- Seamless integration with no bottom venting creates a high-end, built-in look without visible vents disrupting the design
- Minimal product reveals enhance the streamlined, modern aesthetic with reduced visible edges
- Sleek monochromatic chrome handles add a touch of elegance while complementing modern kitchen appliances
- Can be installed flush or integrated, offering flexibility to match various kitchen layouts

COOKING FEATURES

- Traditional Cooking Modes offer versatile options for optimal results:
 - TruConvection ensures even baking by using heat from the rear element and air circulation for single-rack cooking
 - TruConvection Broil combines heat from the lower, upper, and rear elements with air movement for perfectly browned, single-rack roasting
 - Convection Broil uses broil mode and air circulation for searing and browning foods typically cooked on a grill
 - Broil provides direct heat from the upper element for quick, high-temperature cooking
- Steam Assist enhances traditional cooking functions by adding moisture to prevent dishes from drying out:
 - Works with TruConvection, TruConvection Broil, Convection Broil, and Broil settings to improve texture and retain moisture in foods
- Steam Cooking Modes harness the power of steam for precise and efficient cooking:
 - Steam serves as the primary heat source, evenly distributed by a convection fan for uniform cooking
 - Steam 266°F combines steam and variable temperatures to reheat precooked and frozen foods with precision
 - TruConvection Steam starts with steam cooking and transitions to convection, ideal for large meats, seafood, bread, and pastries



MVSOC6301BG



MVSOC6301SS

- Steam Clean utilizes a 15-minute steam cycle to loosen baked-on grease and food residue for effortless cleaning
- Recipe Function automates cooking by setting precise temperatures and times, with the ability to customize recipes
- AutoStop counts down cooking time and automatically turns off the oven after up to 12 hours for additional safety
- AutoStart schedules the oven to begin cooking at a preset time for convenience
- Temperature probe monitors internal food temperature and shuts off the oven once the desired temperature is reached
- Three oven rack positions offer flexibility for multiple cooking needs
- Control panel features a child safety lock, preventing unintended adjustments for added security
- Included accessories - perforated pan for steam cooking, a solid pan for drippings, and an oven rack provide versatility for various cooking methods
- One halogen oven light provides bright, efficient illumination for clear visibility inside the oven
- Removable 45 fl. oz (1.4 L) water tank allows for easy refilling and ensures continuous steam cooking functionality

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

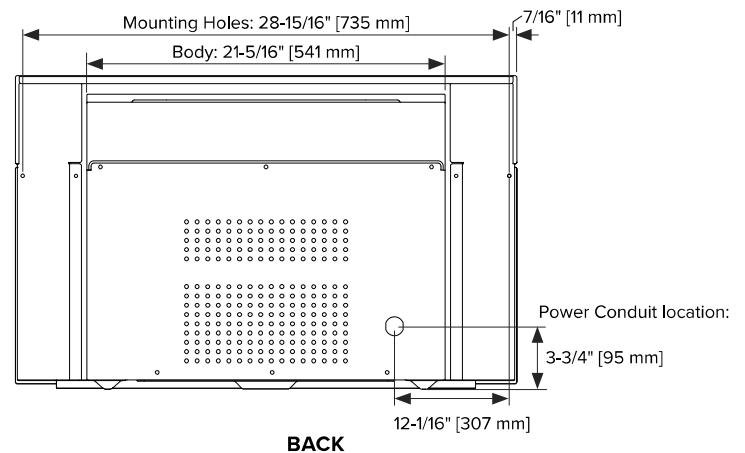
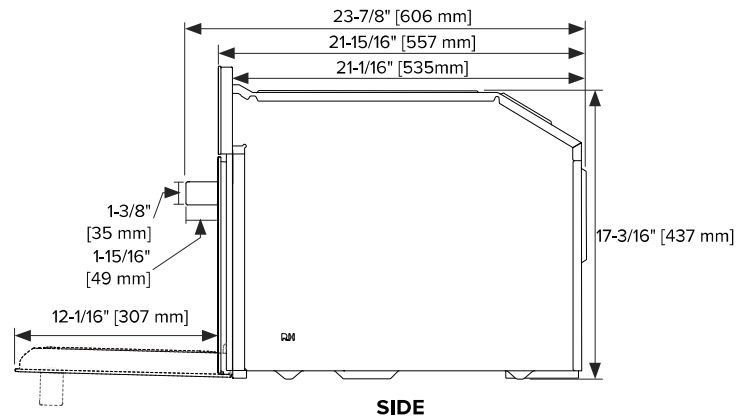
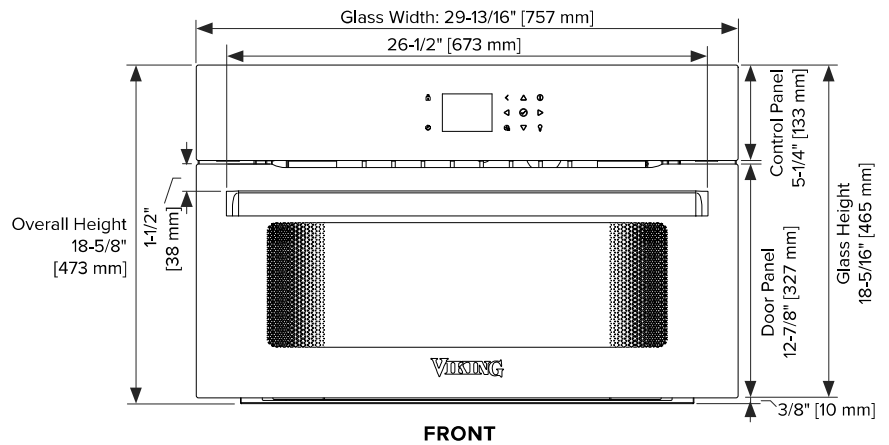


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30" W. MVSOC

Model	MVSOC6301
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 cm)
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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