



Professional Custom Select Built-In Electric 27"/30"W. Single/Double Oven

Standard Features & Accessories

All Professional Select ovens include

- Overall capacity
 - 27"W. models—4.2 cu. ft.
 - 22-5/16"W. x 16-1/2"H. x 19-1/2"D.
 - 30"W. models—4.7 cu. ft.
 - 25-5/16"W. x 16-1/2"H. x 19-1/2"D.
- AHAM* standard capacity (each oven)
 - 27"W. models—3.6 cu. ft.
 - 22-5/16"W. x 16-1/2"H. x 16-13/16"D.
 - 30"W. models—4.1 cu. ft.
 - 25-5/16"W. x 16-1/2"H. x 16-13/16"D.
- **Exclusive**—largest, self-cleaning convection oven(s) available
- **Exclusive**—patented Vari-Speed Dual Flow™ convection system; 8-1/2" diameter two-speed fan (largest in the industry) works bi-directionally for optimal airflow
- **Exclusive**—Rapid Ready™ system provides super-fast preheating
- 10-pass broiler with heat reflector directs heat directly into food for quicker results
- Concealed 10-pass dual bake element makes the oven cavity easy to clean while providing precise temperature control
- Commercial-type styling and performance
- Heavy-duty stainless steel finish knobs shipped standard
- Digital clock
 - 100-minute timer
 - Timed Bake feature
 - Set oven to begin cooking up to 24 hours
 - Shuts off when cooking time is complete
- Self-clean setting with indicator light
- High-density insulation contains heat for maximum energy savings, even during high-temperature self-cleaning
- Three heavy-duty, porcelain-coated racks/six rack positions including one TruGlide™ full-extension rack (one in upper oven of double oven)
- Includes heavy-duty broiler pan and tray for better broiling performance
- Halogen lighting
- High-performance cooking modes
 - Convection (convection features in top oven only on double ovens)
 - TruConvec™ Convection Cooking (Viking's exclusive air circulation system uses only a convection element in the rear of the oven with fan-forced air—no direct heat from the top or bottom)

- Convection roast
- Convection bake
- Convection broil
- Convection dehydrate
- Convection defrost

- Conventional
 - Bake
 - Three-level broil
 - High
 - Medium
 - Low

- Oven can be installed flush to the cabinet with the accessory flush mount installation kit

Professional Custom Select Model numbers

- VESO1272—27"W. Select single oven
- VEDO1272—27"W. Select double oven
- VESO1302—30"W. Select single oven
- VEDO1302—30"W. Select double oven

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

Model Options



VESO1272/1302
Professional Custom Select
Single Oven



VEDO1272/1302
Professional Custom Select
Double Oven

FINISH DETAILS FOR SELECT MODELS

- Stainless Steel (SS)
 - Finishes designate door front(s). Stainless steel control panel with stainless steel knobs/switches.
- Black (BK)
 - Finish designates door front(s). Stainless steel control panel and stainless steel knobs/switches.
- White (WH)
 - Finish designates door front(s). Stainless steel control panel and stainless steel knobs/switches.
- Stainless steel handles with chrome-plated brackets
- Brass Accent Option (BR)—nameplate, door handle, brackets and knob bezels. Brass components have a durable protective coating for maintenance-free normal use.

ORDERING INSTRUCTIONS

First specify model number, and then color code (VESO1302SS). If ordering optional brass trim, specify code at end (VESO1302SSBR).





Professional Custom Premiere Built-In Electric 27"/30"W. Single/Double Oven

Standard Features & Accessories

All Professional Premiere ovens include

- Overall capacity
 - 27"W. models—4.2 cu. ft.
 - 22-5/16"W. x 16-1/2"H. x 19-1/2"D.
 - 30"W. models—4.7 cu. ft.
 - 25-5/16"W. x 16-1/2"H. x 19-1/2"D.
- AHAM* standard capacity (each oven)
 - 27"W. models—3.6 cu. ft.
 - 22-5/16"W. x 16-1/2"H. x 16-13/16"D.
 - 30"W. models—4.1 cu. ft.
 - 25-5/16"W. x 16-1/2"H. x 16-13/16"D.
- **Exclusive**—largest, self-cleaning convection oven(s) available
- **Exclusive**—patented Vari-Speed Dual Flow™ convection system; 8-1/2" diameter two-speed fan (largest in the industry) works bi-directionally for optimal airflow
- **Exclusive**—Rapid Ready™ system provides super-fast preheating
- Extra-large Gourmet-Glo™ glass enclosed infrared broiler provides superior broiling performance and maximum coverage. Intense heat from this restaurant-quality broiler sears meats and fish, locking in savory juices.
- Concealed 10-pass dual bake element makes the oven cavity easy to clean while providing precise temperature control
- Commercial-type styling and performance
 - Heavy-duty stainless steel finish knobs shipped standard
- **Exclusive**—TimePiece™ clock/timer
 - 100-minute timer
 - Timed Bake feature
 - Set oven to begin cooking up to 24 hours
 - Shuts off when cooking time is complete
- Self-clean setting with indicator light
- High-density insulation contains heat for maximum energy savings, even during high-temperature self-cleaning
- Three heavy-duty, porcelain-coated racks/six rack positions including two TruGlide™ full-extension racks in a single oven and three in a double oven (two in upper and one in lower)
- Includes heavy-duty broiler pan and tray for better broiling performance
- Three strategically located oven lights
- High-performance cooking modes
 - Convection features in both upper and lower oven of double ovens
 - TruConvec™ Convection Cooking (Viking's exclusive air circulation system uses only a convection element in the rear of the oven with fan-forced air—no direct heat from the top or bottom)
 - Convection roast
 - Convection bake
 - Convection broil
 - Convection dehydrate

- Convection defrost
- Conventional
 - Bake
 - Three-level broil
 - High
 - Medium
 - Low
- Meat probe offers perfect baking/roasting of fine meats (upper oven in double ovens)
 - Timer sounds and oven shuts off when desired temp is reached
- Oven can be installed flush to the cabinet with the accessory flush mount installation kit

Professional Custom Premiere Model numbers

- VESO5272—27"W. Select single oven
- VEDO5272—27"W. Select double oven
- VESO5302—30"W. Select single oven
- VEDO5302—30"W. Select double oven

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

Model Options



VESO5272/5302
Professional Custom Premiere
Single Oven



VEDO5272/5302
Professional Custom
Premiere Double Oven

FINISH DETAILS FOR PREMIERE MODELS

- Stainless Steel (SS), Black (BK), White (WH), Metallic Silver (MS), Graphite Gray (GG), Stone Gray (SG), Taupe (TP), Biscuit (BT), Cotton White (CW), Oyster Gray (OG), Golden Mist (GM), Lemonade (LE), Sage (SA), Mint Julep (MJ), Sea Glass (SE), Iridescent Blue (IB), Viking Blue (VB), Pumpkin (PM), Racing Red (RR), Apple Red (AR), Burgundy (BU), Plum (PL), Chocolate (CH), and Cobalt Blue (CB).
 - Finishes designate door front(s).
 - Stainless steel control panel with stainless steel knobs/switches.
- Brass Accent Option (BR)—nameplate, door handle, brackets and knob bezels. Brass components have a durable protective coating for maintenance-free normal use.

ORDERING INSTRUCTIONS

First specify model number, and then color code (VESO5272SS). If ordering optional brass trim, specify code at end (VESO5272SSBR).





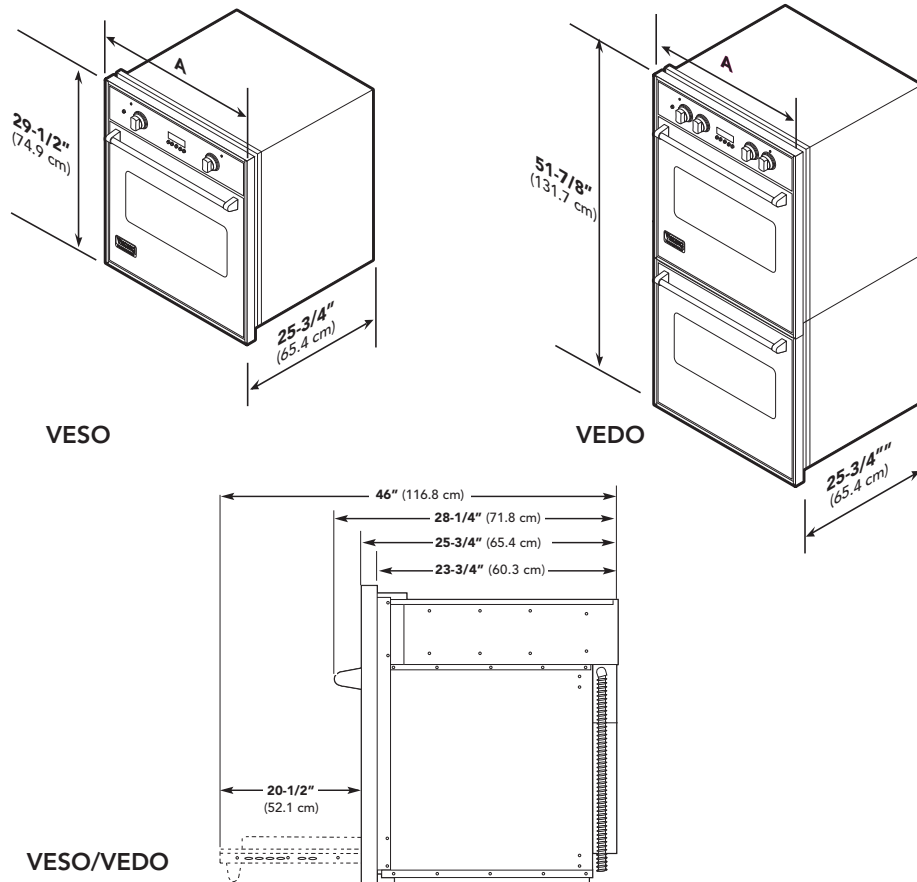
Professional Custom Select & Premiere Built-In Electric 27"/30"W. Single/Double Oven

Dimensions & Specifications

PRODUCT DIMENSIONS & DOOR SWING



VESO1272/1302 Professional Custom Select Single Oven **VEDO1272/1302 Professional Custom Select Double Oven** **VESO5272/5302 Professional Custom Premiere Single Oven** **VEDO5272/5302 Professional Custom Premiere Double Oven**



★ Please see **Installation Notes and Accessories** for important installation information, including **TruGlide™ Full Extension Oven Racks**.

★ **ALL MODELS**
Star-K Kosher certification for use on the Jewish Sabbath or Jewish holidays

	VESO1272/5272	VEDO1272/5272	VESO1302/5302	VEDO1302/5302
Overall width (A)	26-1/2" (67.3 cm)	26-1/2" (67.3 cm)	29-1/2" (74.9 cm)	29-1/2" (74.9 cm)
Overall height (from bottom)	29-1/2" (74.9 cm)	51-7/8" (131.7 cm)	29-1/2" (74.9 cm)	51-7/8" (131.7 cm)
Overall depth (from rear)				
To edge of door	25-3/4" (65.4 cm)			
With door open	46" (116.8 cm)			
Interior (each oven)				
Width	22-5/16" (56.7 cm)	22-5/16" (56.7 cm)	25-5/16" (64.3 cm)	25-5/16" (64.3 cm)
Height	16-1/2" (41.9 cm)			
Depth (upper oven)	16-13/16" (42.7 cm)			
Approx. ship weight	258 lbs. (117.6 kg)/ 273 lbs. (123.8 kg)	384 lbs. (174.2 kg)/ 409 lbs. (185.5 kg)	278 lbs. (126.1 kg)/ 293 lbs. (132.9 kg)	424 lbs. (192.3kg)/ 449 lbs. (203.7 kg)





Professional Custom Select & Premiere Built-In Electric 27"/30"W. Single/Double Oven

Installation Requirements

ACCESS REQUIREMENTS

UTILITY REQUIREMENTS



GAS

- Not applicable



ELECTRICAL

- Five-foot flexible steel conduit included. Equipped with No.10 ground wire in unit. Fuse separately.
 - o Four-wire with ground
 - o 240 – 208/120 V/60 Hz
 - o Required electrical connection
 - Singles—30
 - Doubles—50
 - o 50-amp electrical connection for doubles
- Max. amp usage—(240V/208V)
 - o Single—24.0/20.8
 - o Double—40.0/34.7



PLUMBING

Not applicable



VESO1272/1302 Professional Custom Select Single Oven



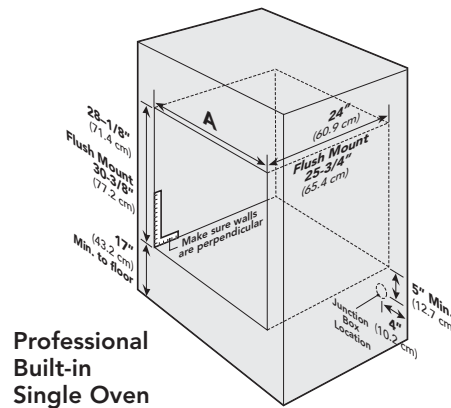
VEDO1272/1302 Professional Custom Select Double Oven



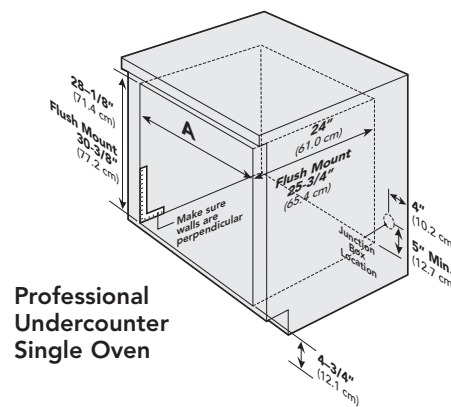
VESO5272/5302 Professional Custom Premiere Single Oven



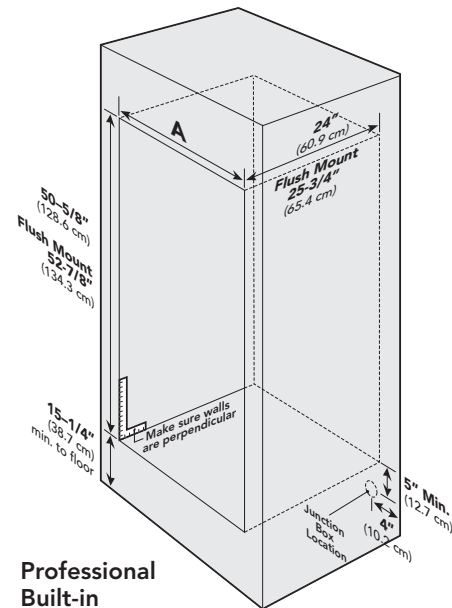
VEDO5272/5302 Professional Custom Premiere Double Oven



Professional Built-in Single Oven



Professional Undercounter Single Oven



Professional Built-in Double Oven

	VESO1272/5272	VEDO1272/5272	VESO1302/5302	VEDO1302/5302
Cutout width (A)	Standard - 25-1/2" (64.8 cm)	Standard - 25-1/2" (64.8 cm)	Standard - 28-1/2" (72.4 cm)	Standard - 28-1/2" (72.4 cm)
	Flush Mount - 26-15/16" (68.4 cm)	Flush Mount - 26-15/16" (68.4 cm)	Flush Mount - 29-15/16" (76.0 cm)	Flush Mount - 29-15/16" (76.0 cm)
Cutout height (from bottom)	28-1/8" (71.4 cm)	50-5/8" (128.6 cm)	28-1/8" (71.4 cm)	50-5/8" (128.6 cm)
	Flush Mount - 30-3/8" (77.2 cm)	Flush Mount - 52-7/8" (134.3 cm)	Flush Mount - 30-3/8" (77.2 cm)	Flush Mount - 52-7/8" (134.3 cm)
Cutout depth	Standard - 24" (60.9 cm)			
	Flush Mount - 25-3/4" (65.4 cm)			





Professional Custom Select & Premiere Built-In Electric 27"/30"W. Single/Double Oven

✦ Installation Notes & Accessories

TruGlide™ Full-Extension Oven Racks

- For Professional Premiere/Select models
- Heavy-duty chrome-plated racks match regular racks shipped with ovens
- Fits securely on rack supports and fully extends, making it easier to load and unload oven
- Can be used in any of the six oven rack positions
- Single rack

Model	Description	Approx. ship wt. lbs. (kg)
TESO27	TruGlide™ rack (27"W.)	13 (5.9)
TESO301	TruGlide™ rack (30"W.)	15 (6.8)

Accessory Knob Kits

- Heavy-duty metal knobs can be easily installed on the products

Model	Description	Approx. ship wt. lbs. (kg)
BKESO	Black knob kit for VESO single ovens	2 (0.9)
BKEDO	Black knob kit for VEDO double ovens	4 (1.8)
WKESO	White knob kit for VESO single ovens	2 (0.9)
WKEDO	White knob kit for VEDO double ovens	4 (1.8)

Flush Mount Installation Kits

- Allows for oven to be installed flush to the cabinet

Model	Description	Approx. ship wt. lbs. (kg)
P27FTS	Flush mount kit for VESO 27"W. single ovens	8 (3.6)
P27FTD	Flush mount kit for VEDO 27"W. double ovens	10 (4.5)
P30FTS	Flush mount kit for VESO 30"W. single ovens	8 (3.6)
P30FTD	Flush mount kit for VEDO 30"W. double ovens	10 (4.5)

Broiler Pan & Tray

- For use with all Viking built-in and range ovens
- Heavy-duty porcelainized construction
- Tray allows drippings to fall through to broiler pan
- Tray is removable for easy cleaning

Model	Description	Approx. ship wt. lbs. (kg)
BPT	Broiler pan and tray	5.5 (2.5)

Broiler Pan Rack

- For use with Viking broiler pans
- Provides better broiling and roasting options in convection modes

Model	Description	Approx. ship wt. lbs. (kg)
BPR	Broiler pan rack	1 (0.45)

Compliance Information



WARRANTY INFORMATION*

- One-year full warranty—complete product
- Lifetime limited—stainless steel exterior
- Ten-year limited warranty—porcelain oven(s) and porcelain inner door panel
- Five-year limited warranty—all oven elements
- Ninety-day limited warranty—cosmetic parts such as glass, painted, and decorative items

* For complete warranty see *Use & Care Guide*. Warranty valid on Viking products shipped within the United States and Canada.

