



## 5 SERIES BUILT-IN 30"W. PREMIERE ELECTRIC OVENS

Viking Professional 5 Series – VESO/VEDO

### FEATURES

- Largest oven cavity in the industry makes room for all your cooking needs
- Patented Vari-Speed Dual Flow Convection System™ has the largest fan in the industry; the 8-1/2" two-speed fan works bidirectionally for maximum airflow and excellent cooking results
- Concealed 10-pass dual bake element makes the oven cavity easy to clean while providing precise temperatures
- Rapid Ready™ preheat provides one of the fastest preheat times, so your oven is ready to begin cooking when you are
- Each oven has six porcelain-coated rack positions and comes standard with three oven racks
  - Premiere models have two TruGlide racks in each single oven and three in the double oven (two in upper oven)
- High-performance cooking modes include TruConvec™ convection cooking, convection roast, convection bake, convection broil, conventional bake, and three-level conventional broil
  - Double ovens have high-performance convection modes in both ovens
- Extra-large Gourmet-Glo™ glass-enclosed infrared broiler provides superior broiling performance and maximum coverage (upper oven only of double ovens)
- Meat probe offers perfect baking/roasting of fine meats (upper oven only of double ovens)
- Three halogen lights offer better visibility
- Heavy-duty broiler pan and tray provide more roasting and broiling options
- Set the oven to begin cooking up to 24 hours later and shut off when cooking time is complete with the Timed Bake feature
- Self-clean feature on all ovens

### EASY OPERATION AND CLEANUP

- Self-clean oven setting with indicator light
- Large, easy-to-read, commercial-type knobs and bezels
- Heavy-duty oven door handle
- High-density insulation contains heat within the oven cavity for maximum energy savings and performance, even during high-temperature self-cleaning
- Concealed 10-pass dual bake element makes for easy clean up of the oven cavity



### MULTIPLE DESIGN OPTIONS

- Oven can be installed flush to the cabinet with the Flush Mount Installation Kit accessory
- Oven can be installed in a normal application to stand proud from the face of the cabinet

### MODEL NUMBERS

- VESO5302 – Premiere Electric 30"W. Single Oven
- VEDO5302 – Premiere Electric 30"W. Double Oven

### ACCESSORIES

- P30FTSSS – Flush mount kit for 30"W. Single Oven
- P30FTDSS – Flush mount kit for 30"W. Double Oven

### COLOR FINISHES

- Available in seven exclusive color finishes
- Stainless Steel (SS), Black (BK), White (WH), Apple Red (AR), Burgundy (BU), Cobalt Blue (CB), Graphite Gray (GG)



### WARRANTY

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

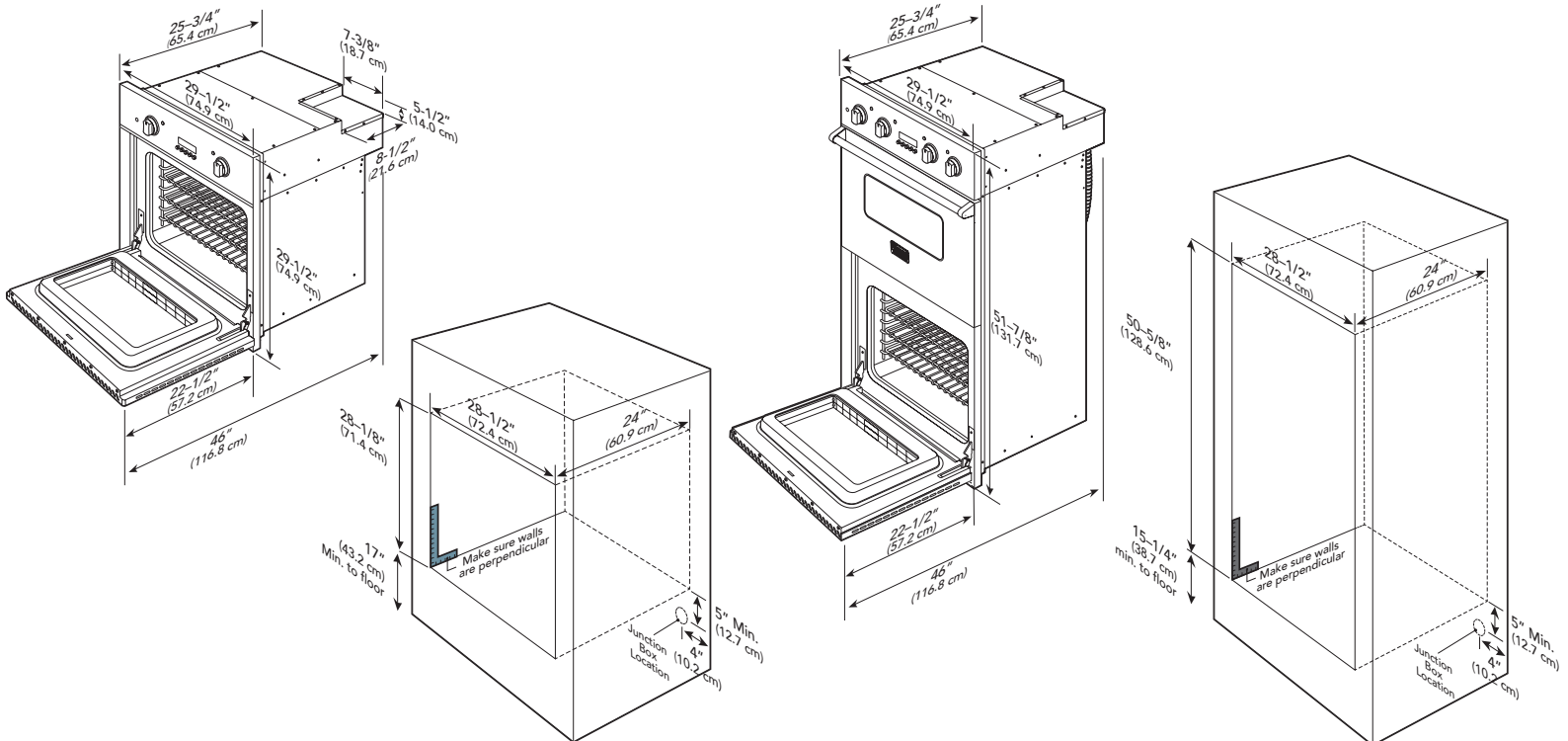


# 5 SERIES BUILT-IN 30"W. PREMIERE ELECTRIC OVENS

Viking Professional 5 Series – VESO/VEDO

ELECTRIC 30" WIDE ELECTRIC OVENS		
DESCRIPTION	VESO5302	VEDO5302
Overall Width	29-1/2" (74.9 cm)	
Overall Height	29-1/2" (74.9 cm)	51-7/8" (131.7 cm)
Overall Depth from Rear	To control panel – 25-3/4" (65.4 cm) With door open – 46" (116.8 cm)	
Cutout Width	Standard – 28-1/2" (72.4 cm) Flush mount – 29-15/16" (76.0 cm)	
Cutout Height	Standard – 28-1/8" (71.4 cm) Flush mount – 30-3/4" (78.1 cm)	Standard – 50-5/8" (128.6 cm) Flush mount – 53-1/4" (135.3 cm)
Cutout Depth	Standard – 24" (61.0 cm) Flush mount – 25-3/4" (65.4 cm)	
Electrical Requirements	4-wire ground, 240VAC, 60 Hz, 30-amp electrical connection. Unit equipped with No. 10 ground wire in conduit. Should be fused separately.	4-wire ground, 240VAC, 60 Hz, 50-amp electrical connection. Unit equipped with No. 10 ground wire in conduit. Should be fused separately.
Maximum Amp Usage	240VAC – 24.0 amps 208VAC – 20.8 amps	240VAC – 40.0 amps 208VAC – 34.7 amps
Interior Dimensions	Width – 25-5/16" (64.3 cm) Height – 16-1/2" (41.9 cm) Depth – 16-13/16" (42.7 cm) Three racks, six rack positions	Applies to each oven Width – 25-5/16" (64.3 cm) Height – 16-1/2" (41.9 cm) Depth – 16-13/16" (42.7 cm) Three racks, six rack positions
Oven Volume	Overall oven capacity – 4.7 cu. ft. AHAM Standard* – 4.1 cu. ft.	Upper oven Overall oven capacity – 4.7 cu. ft. AHAM Standard* – 4.1 cu. ft. Lower oven Overall oven capacity – 4.7 cu. ft. AHAM Standard* – 4.1 cu. ft.
Approximate Shipping Weight	261 lb. (118 kg)	402 lb. (182 kg)

Please do not prepare installation from brochure data only. See installation instructions for important clearance/installation information.  
\*The AHAM Standard for measuring oven capacity subtracts the door plug and convection baffle dimension from the total oven volume.



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For detailed product information, model numbers, or to request a quote call 1-888-845-4641 or visit [vikingrange.com](http://vikingrange.com)  
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