



Standard Features & Accessories

Models include

- Electronic steam system provides efficient use of water and energy for steam production
- External boiler ensures no accumulation of limescale within the oven
- Climate sensor maintains the ideal climate for gentle cooking o Must use descaling/cleaning display
- 5-1/4 cup (1.25 liter) water tank
 Holds fresh water for steaming up to 2 hours at 212°F (100°C)
- Six cooking functions with recommended temperatures
 - o Steaming gently cooks foods while retaining natural vitamins and minerals
 - o Reheat or defrost foods using steam with the ReHeat Plus™ function

- o TruConvec™ cooking with fanforced air – perfect for multiple rack baking
- o SteamHeat™ and TruSteam™ cooking (used for roasting and baking) combine steam with fanforced air to brown the outside of food while ensuring the interior is cooked)
- Electronic clock/temperature and special settings display
 - o 10 hour independent timer
 - o Delay cooking feature
 - o Tone and electronic display indicate cooking time is complete
 - o Text display provided in seven languages easily guides you through the functions and settings
- For safety, the control panel can be

locked to prevent unwanted operation

COOKING

- Two wire racks/six rack positions
- Standard accessories include two wire racks, multi-purpose cooking tray, steamer tray, meat probe, water tank, descaler, and three replacement water filters
- Easy to clean stainless steel interior oven cavity
 - o 12-1/8"W. x 10-1/4"H. x 15-1/2"D.—1.1 cu. ft. (3.1 L)
- Must install as built-in using a trim kit (see Installation Notes & Accessories for details.)

Model Options



VCSO244* Professional Steam Oven



DCSO244* Designer Steam Oven

FINISH DETAILS FOR BOTH MODELS

 Stainless Steel (SS) only for all models and trim kits

^{*}Shown with trim kit. See Installation Notes & Accessories for details.







COOKING

Please see
Installation Notes &
Accessories
for important
information,

including trim kits.

Dimensions & Specifications

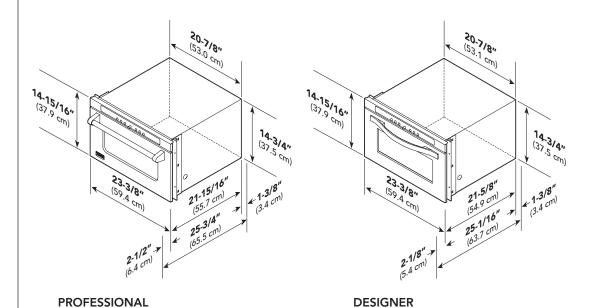
PRODUCT DIMENSIONS



VCSO244 Professional Steam Oven



DCSO244 Designer Steam Oven



	VCSO244		DCSO244
Overall width	23-3/8" (59.4 cm)		
(w/lateral holders)	23-3/4" (60.3 cm)		
Overall height	14-15/16" (37.9 cm)		
Overall depth			
(to the edge of door)	21-15/16" (55.7 cm)		21-5/8" (54.9 cm)
(to front of handles)	24" (62.1 cm)		23-1/2" (60.3 cm)
(from electrical)	25-3/4" (65.4 cm)		25-1/16" (63.7 cm)
Oven cavity			
Interior width	12-1/8" (31.3 cm)		
Interior height	10-1/4" (26.0 cm)		
Interior depth	15-1/2" (39.3 cm)		
Overall interior size	1.1 cu. ft. (31 L)		
Approx. ship weight	73 lbs. (34 kg)		72 lbs. (33 kg)







COOKING

UTILITY REQUIREMENTS



GAS

• Not applicable



ELECTRICAL

- 4 ft. (121.9 cm) flexible stainless steel conduit 3/4-wire ground, 240 VAC, 60 Hz o Unit equipped with No. 14 ground wire in unit.
- Maximum amp usage (240V/208V) o 16.0/13.9



PLUMBING

• Not applicable

Installation Requirements

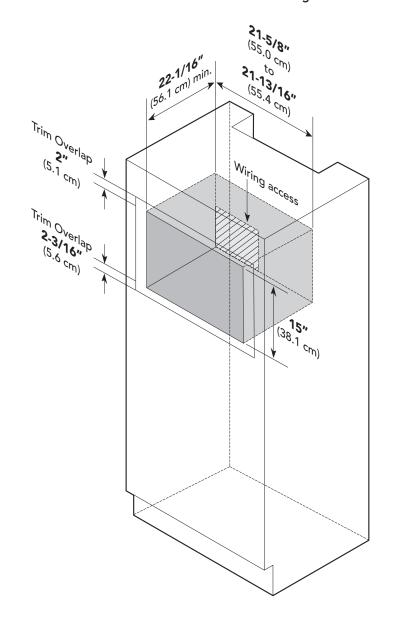
ACCESS REQUIREMENTS



VCSO244 Professional Steam Oven



DCSO244 Designer Steam Oven



	VCSO244	DCSO244
Cutout width	21-5/8" (54.9 cm)	
Cutout height	15" (38.1 cm)	
Cutout depth	22-1/16" (56.0 cm)	







COOKING

♦ Installation Notes & Accessories

Built-In Trim Kits

- Designed to match with corresponding Viking products
- Trim gives finished look to ovens installed as built-in units
- Kit includes frame assemblies and lateral holders

Model	Description	Approx. ship wt. lbs. (kg)
VSTK274	27" Professional trim kit	6.4 (2.9)
VSTK304	30" Professional trim kit	7.5 (3.4)
VSTK364	36" Professional trim kit	9.3 (4.2)
DSTK274	27" Designer trim kit	9.7 (4.4)
DSTK304	30" Designer trim kit	10.5 (4.8)

Compliance Information



WARRANTY SUMMARY*

- One-year full warranty—complete unit
- Ninety-day limited—cosmetic parts such as glass, painted items, and decorative items
- Five-year limited warranty—electronic components

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

