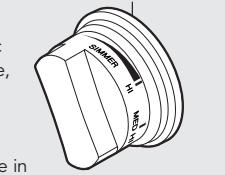


Surface Operation

Lighting the Burners



All burners are ignited by electric ignition. There are no open-flame, "standing" pilots.

VariSimmer™

Simmering is a cooking technique in which foods are cooked in hot liquids kept at or just barely below the boiling point of water. Simmering ensures gentler treatment than boiling to prevent food from toughening and/or breaking up. The size of the pan and the volume of food can have a significant effect on how high or low a flame is needed for simmering. For this reason, Viking range and rangetop burners are engineered with a VariSimmer setting. The VariSimmer setting is not just one simmer setting, but provides a variable range of simmer settings. This variable range of simmer settings allows you to adjust the flame height to achieve the best simmer depending on the type and quantity of food being simmered. It is this ability that makes the VariSimmer setting the most accurate and trustworthy simmer on the market.

TruPowerPlus™ Burner (where applicable)

Certain model ranges are equipped with a TruPowerPlus 18,500 BTU burner in the front right burner position. This burner is designed to provide extra high heat output, especially when using large pans, and should be used for boiling large quantities or if you need to bring something to a boil quickly. While the TruPowerPlus burner has the extra power needed to bring large quantities of liquid to a boil rapidly, it is also able to be turned down low enough to provide a very low and delicate simmer making this burner the most versatile burner on the market.

Griddle/Simmer Plate (where applicable)

The optional 15,000 BTU griddle is constructed of machined steel with a blanchard finish and is uniquely designed to offer excellent cooking performance as well as easy clean up. The griddle is equipped with an electronic thermostat to maintain an even temperature across the griddle once the desired temperature has been set. The griddle has a power "ON" indicator light which glows when the griddle thermostat has been turned on. This will cycle on and off as needed to indicate the thermostat is maintaining the selected temperature. Before the griddle is used, it is important to season the griddle. See instructions in the Use & Care for steps on seasoning the griddle.

Char-Grill (where applicable)

The optional 18,000 BTU char-grill is equipped with a single piece, heavy-duty porcelainized cast-iron grill grate for easy movement of grilling items. Beneath the grill grate are two slotted porcelainized flavor generator

plates which are designed to catch drippings and circulate a smoke flavor back into the food. Beneath the flavor generator plates is a two piece drip pan which catches any drippings that might pass beyond the flavor generator plates. This unique grilling system is designed to provide outdoor quality grilling indoors.

Oven Functions

Preheat

For best results, it is extremely important that you preheat your oven to the desired cooking temperature before placing food items in the oven to begin cooking. In many cooking modes, partial power from the broiler is used to bring the oven to the preheat temperature. Therefore, placing food items in the oven during the preheat mode is not recommended. The Viking Rapid Ready™ Preheat System is engineered so that the oven is brought to the desired set temperature in a manner which will provide the optimum cooking environment based on the selected cooking mode in the shortest possible time.

- BAKE (Two-Element Bake)**

Use this setting for baking, roasting, and casseroles.

- CONV BAKE (Convection Bake)**

Use this setting to bake and roast foods at the same time with minimal taste transfer.

- TRU CONV (TruConvect™)**

Use this bake setting for multi-rack baking for breads, cakes, cookies (up to 6 racks of cookies at once).

- CONV ROAST (Convection Roast)**

Use this setting for roasting whole turkeys, whole chickens, hams, etc.

- CONV BROIL (Convection Broil)**

Use this setting to broil thick cuts of meat.

- HI BROIL**

Use this setting for broiling dark meats at 1" thickness or less where rare or medium doneness is desired.

- MED BROIL**

Use this setting for broiling white meats such as chicken or meats greater than 1" thick that would be over-browned in high broil.

- LOW BROIL**

Use this setting for delicate broiling such as meringue.

- SELF CLEAN**

Use this function to clean oven.

- Convection Dehydration (TRU CONV)**

Use this function to dehydrate fruits and vegetables.

- Convection Defrost (TRU CONV)**

Use this function to defrost foods.

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Warnings

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

ALWAYS contact the manufacturer about problems or conditions you do not understand.

DANGER

Hazards or unsafe practices which WILL result in severe personal injury or death

WARNING

Hazards or unsafe practices which COULD result in death severe personal injury or death

CAUTION

Hazards or unsafe practices which COULD result in minor personal injury.

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Recognize Safety Symbols, Words, Labels

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this manual.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician. DO NOT attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified service. Have the installer show you the location of the gas shutoff valve and how to shut it off in an emergency.

CAUTION

To prevent possible damage to cabinets and cabinet finishes, use only materials and finishes that will not discolor or delaminate and will withstand temperatures up to 194° F (90° C). Heat and moisture resistant adhesive must be used if the product is to be installed in laminated cabinetry. Check with your builder or cabinet supplier to make sure that the materials meet these requirements.

Warnings (cont.)

Important Safety Notice and Warning (State of California Proposition 65)

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low-level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors by opening the windows and/or door in the room where the appliance is located during the self-clean cycle.

Important notice regarding pet birds:

NEVER keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

WARNING

NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, DO NOT use the rangetop or oven as a storage area for food or cooking utensils.

About Your Appliance

- For proper oven performance and operation, DO NOT block or obstruct the oven vent duct located on the right side of the air grille.

- Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. When the oven is in use, the vent and surrounding area become hot enough to cause burns. After oven is turned off, DO NOT touch the oven vent or surrounding areas until they have had sufficient time to cool.

- Other potentially hot surfaces include rangetop, areas facing the rangetop, oven vent, surfaces near the vent opening, oven door, areas around the oven door and oven window.

- The misuse of oven doors (e.g. stepping, sitting, or leaning on them) can result in potential hazards and/or injuries.

WARNING

This range features a self-cleaning cycle. During this cycle, the oven reaches elevated temperatures in order to burn off soil and deposits. A powder ash residue is left in the bottom of the oven after completion of the self-clean cycle.

Note: DO NOT use commercial oven cleaners inside the oven. Use of these cleaners can produce hazardous fumes or can damage the porcelain finishes. DO NOT line the oven with aluminum foil or other materials. These items can melt or burn during a self-clean cycle, causing permanent damage to the oven.

WARNING

To avoid risk of property damage, personal injury or death; follow information in this manual exactly to prevent a fire or explosion. DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.

CAUTION

DO NOT touch the exterior portions of the oven after self-cleaning cycle has begun, since some parts become extremely hot to the touch!

During the first few times the self-cleaning feature is used, there may be some odor and smoking from the "curing" of the binder in the high-density insulation used in the oven. When the insulation is thoroughly cured, this odor will disappear. During subsequent self-cleaning cycles, you may sense an odor characteristic of high temperatures.

KEEP THE KITCHEN WELL-VENTED DURING THE SELF-CLEAN CYCLE.

WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

WHAT TO DO IF YOU SMELL GAS:

- DO NOT try to light any appliance.
- DO NOT touch any electrical switch.
- DO NOT use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

WARNING

ELECTRICAL SHOCK HAZARD
DO NOT touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

WARNING

DO NOT use commercial oven cleaners inside the oven. Use of these cleaners can produce hazardous fumes or can damage the porcelain finishes.

WARNING

TIPPING HAZARD
To reduce the risk of the appliance tipping, it must be secured by a properly installed anti-tip bracket(s). To make sure the bracket has been installed properly, look behind the range with a flashlight to verify proper installation engaged in the rear top left corner of the range.

- THIS RANGE CAN TIP
- INJURIES TO PERSONS CAN RESULT
- INSTALL ANTI-TIP DEVICE PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

Warnings (cont.)

WARNING

ELECTRICAL SHOCK HAZARD
Disconnect the electric power at the main fuse or circuit breaker before replacing bulb.

WARNING

BURN OR ELECTRICAL SHOCK HAZARD
Make sure all controls are OFF and oven is COOL before cleaning. Failure to do so can result in burns or electrical shock.

NOTICE

DO NOT turn the Temperature Control on during defrosting. Turning the convection fan on will accelerate the natural defrosting of the food without the heat.

WARNING

BURN HAZARD
The oven door, especially the glass, can get hot. Danger of burning: DO NOT touch the glass!

CAUTION

To avoid sickness and food waste, DO NOT allow defrosted food to remain in the oven for more than two hours.

WARNING

DO NOT use commercial oven cleaners inside the oven. Use of these cleaners can produce hazardous fumes or can damage the porcelain finishes.

CAUTION

You must carefully check the food during the dehydration process to ensure that it does not catch fire.

Warnings (cont.)

CAUTION

BURN HAZARD
When self-cleaning, surfaces may get hotter than usual. Therefore, children should be kept away.

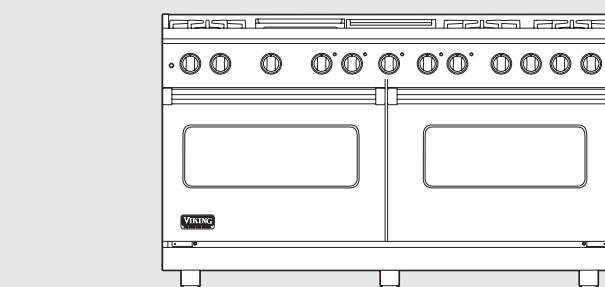
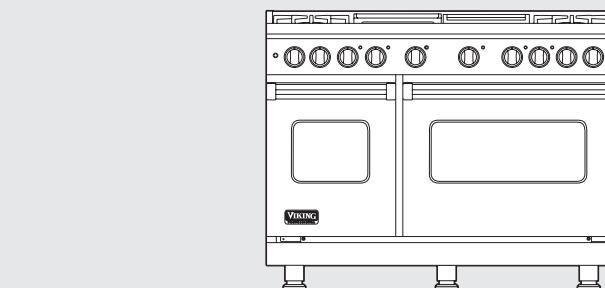
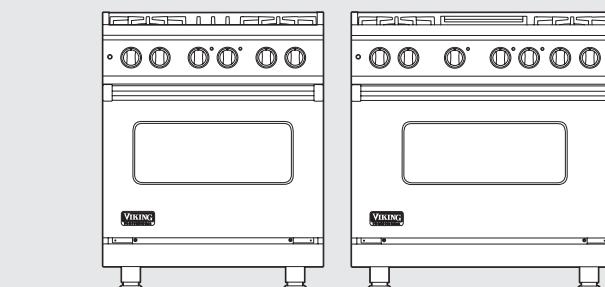
WARNING

DO NOT store items of interest to children over the unit. Children climbing to reach items could be seriously injured.

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Viking Quick Reference Guide



Professional Freestanding Dual Fuel Ranges

VIKING

VIKING RANGE CORPORATION
111 Front Street • Greenwood, Mississippi
38930 USA • (662) 455-1200

F20534C EN

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