

Setting the Clock

Digital Display (Select Models)

The time-of-day must be set before any other program can be used. When your oven is first connected to the power in your home, the timer display will show ---:--.

1. Press the "CLOCK" button. 12:00 will be displayed with the word SET in the upper right corner.
2. Turn the "SET" knob until the correct time-of-day is displayed. AM and PM are not indicated.
3. Press the "CLOCK" button again. The word SET will disappear and the correct time is now set into the timer.

The time-of-day can be changed by following steps 1 through 3. It cannot be changed while there is a Bake Time or Start Time cycle programmed into the timer.

Analog Display (Premiere Models)

Synchronizing the analog and digital clocks:
NOTE: It is important to always synchronize the analog and digital clocks before setting the time-of-day.

1. Press and release the "start time" button.
NOTE: This is only necessary after a power outage or for the first time to set the clock.
2. Press and hold the "min/sec timer" and start time buttons simultaneously.
3. Turn the "Set" knob to move the hands on the analog clock to 30 minutes ahead of the current time. Release hold from "start time" and "min/sec timer" buttons.
4. After several seconds, the display will blink. Press and hold the "min/sec timer" button and turn the "Set" knob to set the digital clock so that it matches exactly with the analog clock. The clocks are now synched and you can now set the time of day.

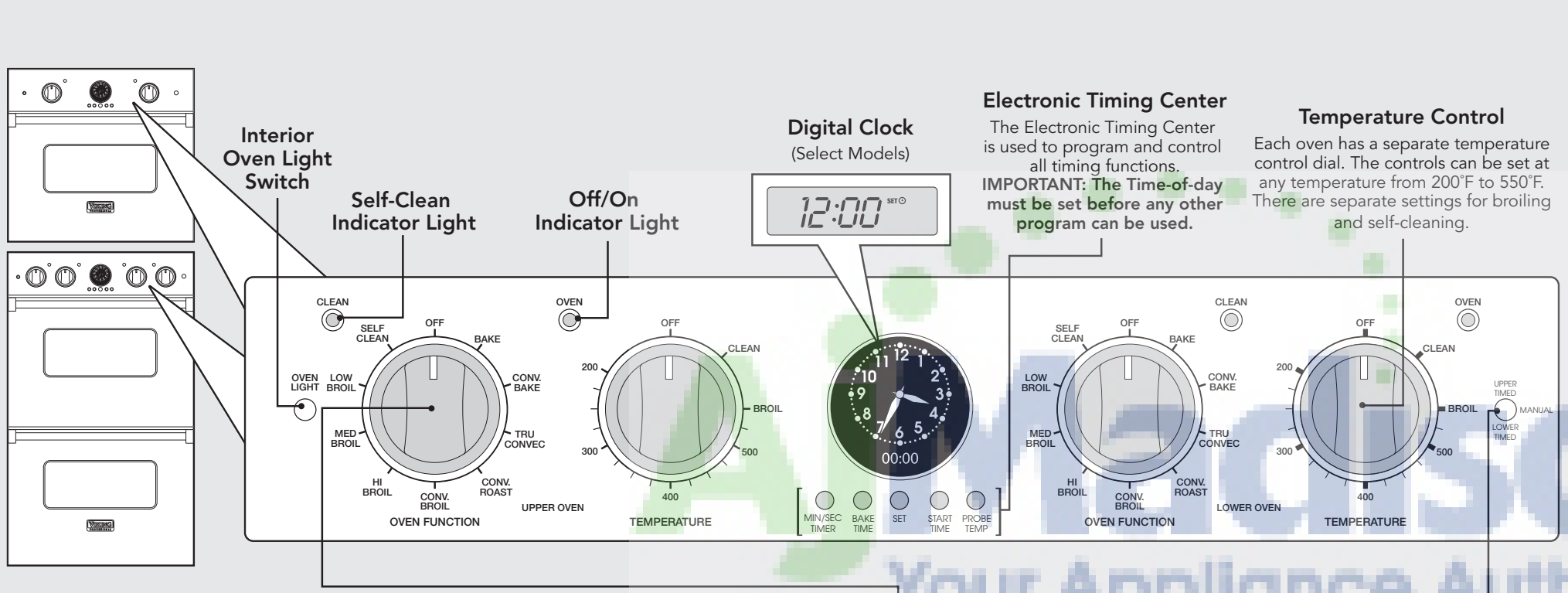
The time-of-day must be set before any other program can be used.

Setting the time-of-day:

1. Push and hold the "min/sec timer" and "bake time" buttons simultaneously.
2. Turn the "Set" knob until correct time is displayed on the digital clock.
3. Release hold from "min/sec timer" and "bake time" buttons.

The analog clock's time will automatically set to match the digital clock.

Oven Controls



Bake
 Conventional, single rack baking (breads, cakes, cookies, pastry, pies, entrees, vegetables)

Convection Bake
 Multi-rack baking for heavier or frozen foods (e.g., 4 frozen pies, pizzas, entrees, vegetables)

TruConvec™
 Multi-rack baking for breads, cakes, cookies (up to 6 racks of cookies at once)

High-Broil
 Dark meats at 1" thickness or less where rare or medium doneness is desired

Medium-Broil
 White meats such as chicken or meats greater than 1" thick that would be over-browned in high broil

Low-Broil
 Delicate broiling such as meringue

Convection Broil
 Thicker meats, faster than regular broil & with less smoke generation

Convection Roast
 Whole turkeys, whole chickens, hams, etc.

Self-Clean
 A pyrolytic self-cleaning cycle where the oven reaches elevated temperatures in order to burn off soils and deposits

**Note: This is a Professional Premiere Control Panel.*

Oven Settings and Functions

Temperature Control

Each oven has a separate temperature control dial and a separate oven function selector. The controls can be set at any temperature from 200°F (93.3°C) to 550°F (287.8°C). There are separate settings for broiling and self-cleaning. **ALWAYS** be sure the controls are in the OFF position when the ovens are not in use.

Interior Oven Light Control

The upper and lower ovens have interior oven lights that are controlled by one switch on the control panel. Push the switch to turn the interior oven lights on and off.

Two-Element Bake

Full power heat is radiated from the bake element in the bottom of the oven cavity and supplemental heat is radiated from the broil element. This function is recommended for single rack baking. Many cookbooks contain recipes to be cooked in the conventional manner. Conventional baking/roasting is particularly suitable for dishes that require a high temperature. Use this setting for baking, roasting, and casseroles.

TruConvec™

The rear element only operates at full power. There is no direct heat from the bottom or top elements. The motorized fan in the rear of the oven circulates air in the oven cavity for even heating. Use this setting for foods that require gentle cooking such as pastries, souffles, yeast breads, quick breads and cakes. Breads, cookies, and other baked goods come out evenly textured with golden crusts. No special bakeware is required. Use this function for single rack baking, multiple rack baking, roasting, and preparation of complete meals. This setting is also recommended when baking large quantities of baked goods at one time.

Convection Bake

The bottom element operates at full power, and the top broil element operates at supplemental power. The heated air is circulated by the motorized fan in the rear of the oven providing a more even heat distribution. This even circulation of air equalizes the temperature throughout the oven cavity and eliminates the hot and cold spots found in conventional ovens. A major benefit of convection baking is the ability to prepare food in quantity using multiple racks—a feature not possible in a standard oven. When roasting, cool air is quickly replaced, searing meats on the outside and retaining more juices and natural flavor on the inside with less shrinkage. With this heating method, foods can be baked and roasted at the same time with minimal taste transfer, even when different dishes are involved, such as cakes, fish or meat. The hot air system is especially economical when thawing frozen food. Use this setting for baking and roasting.

Convection Roast*

The convection element runs in conjunction with the inner and outer broil elements. The reversible convection fan runs at a higher speed in each direction. This transfer of heat (mainly from the convection element) seals moisture inside of large roasts. A time savings is gained over existing, single fan convection roast modes. Use this setting for whole turkeys, whole chickens, hams, etc.

Convection Broil*

The top element operates at full power. This function is exactly the same as regular broiling with the additional benefit of air circulation by the motorized fan in the rear of the oven. Smoke is reduced since the airflow also reduces peak temperatures on the food. Use this setting for broiling thick cuts of meat.

**This function uses a high-speed convection fan for optimum cooking performance. Some noise may be noticed from this highfan speed. This is normal.*

High-Broil

Heat radiates from both broil elements, located in the top of the oven cavity, at full power. The distance between the foods and the broil elements determines broiling speed. For "fast" broiling, food may be as close as 2 inches to the broil element or on the top rack. "Fast" broiling is best for meats where "rare to medium" doneness is desired. Use this setting for broiling small and average cuts of meat.

Medium-Broil

Inner and outer broil elements pulse on and off to produce less heat for "slow" broiling. Allow about 4 inches between the top surface of the food and the broil element. "Slow" broiling is best for chicken and ham in order to broil food without over-browning it. Use this setting for broiling small and average cuts of meat.

Low-Broil

This mode uses only a fraction of the available power to the inner broil element for delicate top-browning. The inner broil element is on for only part of the time. Use this setting to gently brown meringue on racks 3 or 4 in 3-4 minutes.

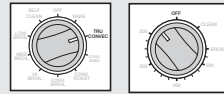
Self-Clean

The pyrolytic self-cleaning cycle is designed to eliminate the need for scrubbing and scouring food baked onto the oven interior. During this cycle, the oven reaches elevated temperatures in order to burn off soils and deposits. An integral smoke eliminator reduces odors associated with the soil burn-off. A powder ash residue is left in the bottom of the oven after completion of the self-clean cycle. When the oven has cooled, remove any ash from oven surfaces with a damp sponge or cloth.

Oven Settings (cont.)

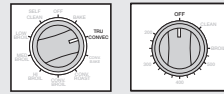
Convection Dehydrate

With the selector set to TruConvec and the temperature control on 150°F (65.6°C), warm air is circulated by a motorized fan in the rear of the oven. Over a period of time, the water is removed from the food by evaporation. Removal of water inhibits growth of microorganisms and retards the activity of enzymes. It is important to remember that dehydration does not improve the quality, so only fresh, top-quality foods should be used.



Convection Defrost

With the selector set to TruConvec and the temperature control off, air is circulated by a motorized fan in the rear of the oven. The fan accelerates natural defrosting of the food without heat. To avoid sickness and food waste, do not allow defrosted food to remain in the oven for more than two hours.



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.

Recognize Safety Symbols, Words, Labels

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.

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 servicer. Have the installer show you the location of the gas shutoff valve and how to shut it off in an emergency. A certified technician is required for any adjustments or conversions to Natural or LP gas

CAUTION

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 oven as a storage area for food or cooking utensils.

Warnings (cont.)

About Your Appliance

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.

- 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 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

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

WARNING

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

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.

WARNING

To avoid sickness and food waste when using automatic time baking:

- DO NOT use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, custards, fish, pork, poultry, or foods with stuffing.
- Any food that has to wait for cooking to start should be very cold or frozen before it is placed in the oven.
- DO NOT use foods containing baking powder or yeast when automatic time baking. They will not rise properly.
- DO NOT allow food to remain in the oven for more than two hours after the end of the cooking cycle.
- To avoid sickness and food waste, DO NOT allow defrosted food to remain in the oven for more than two hours.

Warnings (cont.)

CAUTION

DO NOT USE BRASS CLEANERS OR ABRASIVE CLEANERS ON ANY BRASS PARTS. All brass body parts should be wiped regularly with hot, soapy water. When hot, soapy water will not do the job, use everyday household cleaners that are not abrasive.

CAUTION

BURN HAZARD
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-cleaning cycle.

NOTICE

Avoid any damage to oven vents. The vents need to be unobstructed and open to provide proper airflow for optimal oven performance.

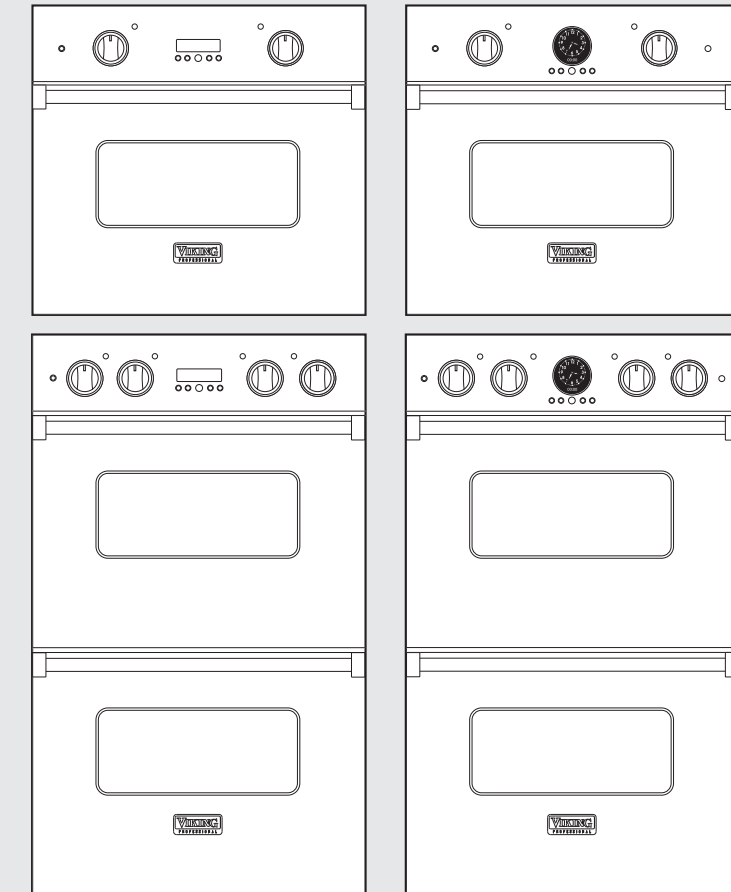
NOTICE

The Cooling Fan should be operating when the unit is in operation. If you notice the cooling fan is not operating or you observe unusual or excessive noise coming from the cooling fan, contact a Viking Authorized Service Center before continuing operation. Failure to do so can result in damage to the oven or surrounding cabinets.

NOTICE

The Cooling Fan will continue to operate after the oven has been turned off, until the oven temperature returns to normal. This is a normal operating characteristic of the oven.

Viking Quick Reference Guide



Professional Custom
Built-In Electric Single and Double Ovens

